

# A SHARED THANKSGIVING

2012



WILLIAMS-SONOMA



# A SHARED THANKSGIVING

*This year, evoke the collaborative spirit of the first Thanksgiving with a shared feast inspired by the fall harvest. Many dishes make use of time-saving specialty foods and smart tools from our stores to help eliminate stress. Coupled with our prep and cooking timelines, the ideas in this booklet will help you create a relaxed yet festive gathering to share with family and friends.*

## THANKSGIVING FEAST OUR MENU

### APPETIZERS 4-5

Mushroom Turnovers  
Pomegranate Champagne Cocktail  
Easy Hors d'Oeuvres

### MAIN 7

Autumn Spice-Brined Turkey with  
Pomegranate Glaze

### SIDES 11-19

Madeira-Sage Turkey Gravy  
Green Bean Bundles with Bacon  
and Brown Sugar  
Mashed Potatoes with Herb-Infused  
Cream and Chives  
Arugula Salad with Goat Cheese,  
Toasted Pecans and Cranberry  
Vinaigrette  
Potato and Celery Root Gratin  
with Gruyère

Herbed Quinoa and Red Rice Stuffing  
with Kale and Pine Nuts

Corn Bread and Ham Stuffing with  
Caramelized Apples and Fennel

Everything Parker House Rolls

Cranberry Compote with Riesling  
and Pears

### DESSERTS 22-23

Apple-Ginger-Cranberry Pie with  
Vanilla Ice Cream

Pecan Pumpkin Butter Pie with  
Cinnamon-Caramel Sauce

### TIME-SAVERS 24-25

### ENTERTAINING 26-29

A Festive Table  
Setting the Scene

### THE DAY AFTER THANKSGIVING 30-31

Thanksgiving Leftovers



## MUSHROOM TURNOVERS

**PREP TIME: 45 MINUTES | COOK TIME: 25 MINUTES**  
**MAKES: 24 TURNOVERS**

2 Tbs. unsalted butter  
2 Tbs. olive oil  
3 Tbs. finely chopped shallot  
12 oz. (375g) cremini mushrooms, finely chopped  
1½ tsp. chopped fresh thyme  
1½ tsp. chopped fresh rosemary  
Kosher salt and freshly ground pepper, to taste  
½ cup (125ml) heavy cream  
1 oz. (30g) Gruyère cheese, grated  
2 batches basic pie dough, shaped into 2 disks and chilled\*  
1 egg, lightly beaten with 1 Tbs. water

In a sauté pan over medium-high heat, melt the butter with the olive oil. Add the shallot and cook, stirring, until fragrant, about 30 seconds. Add the mushrooms, thyme and rosemary, and season with salt and pepper. Cook, stirring, until the mushrooms are tender, 6 to 7 minutes. Add the cream and simmer for about 15 seconds, then remove from the heat. Fold in the cheese. Let the filling cool to room temperature.

Preheat an oven to 400°F (200°C). Line a baking sheet with parchment.

Remove the dough from the refrigerator and let stand for 5 minutes. On a lightly floured work surface, roll out 1 dough disk into a large rectangle about ⅛ inch (3mm) thick. Using the bottom side of a filled pastry press, cut the dough into large rectangular sheets. Repeat with the remaining dough disk, rerolling the scraps as needed to yield 6 rectangles.

Drape a pastry rectangle on top of one side of the pastry press and use your fingers to gently press the dough into the individual wells. Lightly brush the raised edges around the wells with some of the egg wash. Fill each well with a scant 1 Tbs. of the mushroom filling (do not overfill), then drape another pastry rectangle on top and gently press with your fingers so the top pastry adheres to the bottom one. Place the other side of the pastry press on top of the filled pastries, carefully align the side edges and press firmly to cut and crimp into individual pastries. If the press does not cut completely through the pastry, cut with a pastry cutter or knife to separate the pieces. Transfer to the prepared baking sheet. Gently pinch together any edges that are not fully crimped. Repeat with the remaining pastry rectangles and filling.

Lightly brush the tops and edges of the pastries with egg wash. Bake until golden brown, about 15 minutes. Let cool slightly before serving.

\* Find our Basic Pie Dough recipe at [williams-sonoma.com](http://williams-sonoma.com).

**EQUIPMENT:** filled pastry press, food processor, rolling pin, silpat mat, baking sheets, pastry brush, sauté pan, cheese grater

## POMEGRANATE CHAMPAGNE COCKTAIL

For each cocktail, pour 1 fl. oz. (30ml) pomegranate juice and ½ fl. oz. (15ml) Grand Marnier into a Champagne glass. Top with sparkling wine and garnish with pomegranate seeds.

## EASY HORS D'OEUVRES

For savory nibbles before the feast begins, sauté mixed nuts in butter or olive oil until browned and fragrant. Season with salt and pepper and toss with chopped fresh rosemary. Serve the nuts alongside an assortment of cheeses, crackers, olives and pickles.



## AUTUMN SPICE-BRINED TURKEY WITH POMEGRANATE GLAZE

**PREP TIME: 20 MINUTES | INACTIVE PREP TIME: 13½ HOURS**  
**COOK TIME: 3 HOURS | SERVES: 14 TO 16**

1 jar (1 lb. 2.2 oz./517g) autumn fruit and spice turkey brine\*  
1 fresh turkey, 18 to 20 lb. (9 to 10kg), neck and giblets removed  
1 jar (10.5 oz./297g) pomegranate-citrus roasting glaze\*

Prepare the brine according to the package instructions. Place the turkey in a brining bag or a large stockpot and pour in the brine. Seal the bag or cover the pot and refrigerate for 12 to 36 hours.

Remove the turkey from the brine; discard the brine. Rinse the turkey inside and out with cold water and pat dry with paper towels. Tuck the wings behind the back and truss the turkey as desired using kitchen twine. Place the turkey, breast side up, on a rack in a large roasting pan. Let stand at room temperature for 1 hour.

Position a rack in the lower third of an oven and preheat to 400°F (200°C).

Roast the turkey for 30 minutes, then reduce the oven temperature to 325°F (165°C). Continue roasting until an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165°F (74°C) and into the thigh registers 175°F (80°C), about 2½ hours more. During the last 30 minutes of cooking, brush the turkey with the roasting glaze every 10 minutes.

Transfer the turkey to a carving board, cover loosely with foil and let rest for about 30 minutes before carving. If desired, reserve the pan drippings for making gravy.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** brining bag, large roasting pan, instant-read thermometer, basting brush, kitchen twine, turkey lifters, carving knife and fork



TURKEY HOW-TO



Prepare the brine



Brine the turkey



Truss the turkey



Roast the turkey



Glaze the turkey



Check for doneness

TURKEY CARVING



Remove the legs



Remove the breasts



Carve and serve

PREPARE THE BRINE

A brine imparts great flavor and helps keep the turkey extra-juicy during roasting. To save time, prepare the brine mixture (but do not add the turkey) up to 4 days in advance. Cover and refrigerate until ready to use.

If you plan to brine your turkey, buy a fresh one; avoid birds that have been injected with a salt solution.

To order our fresh free-range or organic Willie Bird turkeys, go to [williams-sonoma.com/williebird](http://williams-sonoma.com/williebird).

BRINE THE TURKEY

Remove the giblets and rinse the turkey. Brine the turkey in a brining bag set inside a large pot or other container; refrigerate for 12 to 36 hours. Remove the turkey from the brine, rinse and pat dry.

Alternatively, use a dry brine or season the turkey with a wet or dry rub. Or smear a flavored butter under the skin and on the outside of the bird before roasting.

TRUSS THE TURKEY

To ensure uniform cooking, truss (or tie) the turkey with kitchen twine into a compact shape.

ROAST THE TURKEY

Let the turkey stand at room temperature for 1 hour (but no longer) before roasting. Place the turkey on a rack in a roasting pan. This allows heat to circulate under and around the bird, promoting uniform cooking. To prevent overbrowning, drape the turkey with buttered cheesecloth before putting the bird in the oven. Alternatively, if the skin browns too quickly, tent the turkey with foil.

GLAZE THE TURKEY

Brush the turkey with glaze during the last 30 minutes of roasting. If you aren't glazing the bird, use a bulb baster to baste the turkey with pan drippings, stock or melted butter about every 30 minutes during roasting. This promotes moist, juicy meat and crisp, golden-brown skin.

Monitor the turkey's internal temperature with an instant-read thermometer or a probe thermometer (which stays in the meat while it roasts). Insert the thermometer into the thickest parts of the breast and thigh, away from the bone. The breast should register 165°F (74°C) and the thigh, 175°F (80°C).

If using an instant-read thermometer, begin testing for doneness 30 minutes to 1 hour before the total roasting time is reached; also check to see if the turkey is browning too fast. Another test for doneness: Pierce the thigh joint with a knife; clear juices indicate that the bird is properly cooked.

When the turkey is done, transfer it to a carving board, tent with foil and let it rest for about 30 minutes. This allows time for the juices to be absorbed back into the meat, making it more moist and easier to carve.

REMOVE THE LEGS

Place the turkey, breast side up, and cut through the skin between each leg and the body. Gently pull the leg outward to locate the joint, then cut through the joint to remove the leg. Remove the wings in the same manner.

REMOVE THE BREASTS

Insert the fork along the side of the breast to steady the bird. Just above the thigh and wing joints, make a deep horizontal cut through the skin toward the bone. Make a thin cut along the breastbone, then using the tip of the knife, carefully carve downward along the bones and ribs of each side of the rib cage to remove each breast half.

CARVE AND SERVE

To carve the drumsticks and thighs, cut between the joint to separate the drumstick and thigh. Secure the drumstick with the fork and slice the meat lengthwise along the bone, turning after each slice. Place the thigh, flat side down, and slice the meat parallel to the bone. Place the breast meat on the carving surface and cut crosswise into thin, uniform slices.

TOOLS & TECHNIQUES



WHAT SIZE PAN TO USE

Roast your turkey on a rack in an open pan. If you use a foil roasting pan, double it for extra strength.

TURKEY	MINIMUM PAN SIZE
up to 12 lb. (6kg)	14" x 10" x 2¾" (35 x 25 x 7cm) high (small)
up to 16 lb. (8kg)	15¾" x 12" x 3" (39 x 30 x 7.5cm) high (medium)
up to 20 lb. (10kg)	16" x 13" x 3" (40 x 33 x 7.5cm) high (large)



ROASTING THE TURKEY

Place the turkey, breast side up, on a rack in a roasting pan and roast at 400°F (200°C) for 30 minutes. Reduce the oven temperature to 325°F (165°C) and roast until done. Allow 13 to 15 minutes per pound.

TURKEY	TOTAL ROASTING TIMES
10 to 12 lb. (5 to 6kg)	2 to 3 hours
12 to 14 lb. (6 to 7kg)	2¼ to 3¼ hours
14 to 16 lb. (7 to 8kg)	2½ to 3½ hours
16 to 18 lb. (8 to 9kg)	2¾ to 3¾ hours
18 to 20 lb. (9 to 10kg)	3 to 4 hours
Over 20 lb. (10kg)	3½ hours plus



CHECK FOR DONENESS

Stumped by stuffing? Turkey seem tricky? Ask a Thanksgiving Expert. There's one in every Williams-Sonoma store. See an associate for details.



## MADEIRA-SAGE TURKEY GRAVY

PREP TIME: 5 MINUTES | COOK TIME: 30 MINUTES  
MAKES: ABOUT 4 CUPS (1 l)

Pan drippings from roasted turkey  
1 cup (250ml) Madeira  
6 Tbs. (90ml) vegetable oil  
1 lb. (500g) shallots, peeled and halved  
6 Tbs. (65g) all-purpose flour  
4 cups (1 l) turkey or chicken stock  
2 bay leaves  
4 large fresh sage sprigs  
Kosher salt and freshly ground pepper, to taste

Place the roasting pan with the pan drippings on the stovetop over medium-high heat and bring to a simmer. Pour in the Madeira and deglaze the pan, stirring with a whisk to scrape up the browned bits, until the liquid is slightly reduced, about 1 minute. Carefully strain the contents of the pan into a gravy separator and set aside.

In a large sauté pan over medium heat, warm the oil. Add the shallots and cook, stirring occasionally, until browned, 10 to 15 minutes. Add the flour and cook, stirring constantly, until fragrant, about 1 minute. Slowly whisk in the stock and add the bay leaves and sage sprigs. Increase the heat to medium-high and bring to a simmer, then reduce the heat to medium-low and simmer, stirring occasionally, for 8 to 10 minutes.

Pour in the strained pan drippings, leaving the fat behind, and season the gravy with salt and pepper. Remove and discard the bay leaves, sage sprigs and shallots. Keep the gravy warm until ready to serve.

## MAKING PERFECT GRAVY

**STEP 1** Deglaze the roasting pan with Madeira, scraping up the browned bits to enhance the flavor.



**STEP 2** Strain the pan drippings into a gravy separator.



**STEP 3** Finish the gravy with the pan drippings, leaving the fat behind.





## GREEN BEAN BUNDLES WITH BACON AND BROWN SUGAR

**PREP TIME: 15 MINUTES | COOK TIME: 30 MINUTES**  
**SERVES: 8 TO 10**

8 thick bacon slices  
6 Tbs. (¾ stick/90g) unsalted butter, melted  
1½ tsp. kosher salt  
¼ tsp. roasted garlic powder\*  
1½ lb. (750g) green beans, trimmed and blanched  
¼ cup (60g) firmly packed light brown sugar

Preheat an oven to 350°F (180°C). Line a baking sheet with parchment.

In a large nonstick fry pan over medium heat, cook the bacon in batches until the slices are just beginning to brown along the edges but are still very underdone and pliable, 4 to 6 minutes. Transfer to a paper towel-lined plate and let cool, then cut each slice in half crosswise.

In a small bowl, whisk together the butter, salt and garlic powder.

Divide the green beans into 16 equal portions, about 6 beans each. Gather each portion into a neat bunch and wrap a half slice of bacon around the center to hold the beans together. Place the bundles on the prepared baking sheet with the loose ends of the bacon underneath. Sprinkle the brown sugar evenly over the bundles and drizzle with the butter mixture.

Roast until the bacon is cooked through and browned, 20 to 25 minutes. Let stand for 3 to 5 minutes. Transfer the green bean bundles to a warmed platter and serve immediately.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** large pot, colander, large fry pan, tongs, baking sheet, whisk

## MASHED POTATOES WITH HERB-INFUSED CREAM AND CHIVES

**PREP TIME: 10 MINUTES | COOK TIME: 25 MINUTES**  
**SERVES: 8 TO 10**

4½ lb. (2.25kg) russet potatoes, peeled and cut into 2-inch (5cm) pieces  
Kosher salt, to taste  
1½ cups (375ml) heavy cream  
1 tsp. minced garlic  
1 shallot, thinly sliced  
1 large fresh thyme sprig  
1 large fresh rosemary sprig  
1 bay leaf  
1 tsp. peppercorns  
8 Tbs. (1 stick/125g) unsalted butter, diced, at room temperature  
¼ cup (10g) chopped fresh chives  
Freshly ground pepper, to taste

Put the potatoes in a large pot, add water to cover by 3 inches (7.5cm) and generously salt the water. Bring to a boil over medium-high heat, reduce the heat to medium-low and simmer until the potatoes are tender when pierced, about 15 minutes. Drain well in a colander.

Meanwhile, in a small saucepan, combine the cream, garlic, shallot, thyme sprig, rosemary sprig, bay leaf and peppercorns. Set over medium-high heat and bring to a simmer. Reduce the heat to medium and simmer until the cream is reduced to about 1 cup (250ml), 10 to 12 minutes. Strain the cream through a fine-mesh sieve and keep warm.

Working in batches, pass the potatoes through a ricer into a large bowl. Add the butter, then gradually pour in the cream, stirring constantly until the potatoes are smooth and creamy. Stir in the chives and adjust the seasonings with salt and pepper. Serve immediately.

**EQUIPMENT:** large pot, small saucepan, garlic press, vegetable peeler, colander, fine-mesh sieve, potato ricer, large mixing bowl

### MAKE AHEAD

Trim and blanch the beans a day in advance, then store in an airtight container in the refrigerator. Peel the potatoes the day before, then cover with cold water and refrigerate.



## ARUGULA SALAD WITH GOAT CHEESE, TOASTED PECANS AND CRANBERRY VINAIGRETTE

**PREP TIME: 20 MINUTES | COOK TIME: 0 MINUTES**  
**SERVES: 8 TO 10**

¾ cup (90g) dried cranberries  
1½ cups (375ml) boiling water  
3 Tbs. fresh orange juice  
1½ Tbs. cider vinegar  
1½ tsp. Dijon mustard  
6 Tbs. (90ml) canola oil  
3 Tbs. chopped fresh flat-leaf parsley  
Kosher salt and freshly ground pepper, to taste  
10 oz. (315g) arugula  
¼ cups (155g) pecan halves, toasted  
5 oz. (155g) goat cheese, crumbled

Put the dried cranberries in a small bowl and pour the boiling water over them. Let steep for 10 minutes, then drain.

In another small bowl, whisk together the orange juice, vinegar and mustard. Slowly whisk in the oil. Fold in the cranberries and parsley, and season with salt and pepper.

Put the arugula in a large serving bowl. Scatter the pecans and goat cheese over the top. Drizzle with the cranberry vinaigrette and serve immediately.

**EQUIPMENT:** whisk, small sieve, citrus reamer, herb mincer, salad spinner, prep bowls

### MAKE AHEAD

Make the vinaigrette for the salad up to 2 days ahead and refrigerate in an airtight container. Let it stand at room temperature for 20 minutes before assembling the salad.

## POTATO AND CELERY ROOT GRATIN WITH GRUYÈRE

**PREP TIME: 45 MINUTES | COOK TIME: 1½ HOURS**  
**SERVES: 8 TO 10**

Unsalted butter for baking dish  
1 Tbs. olive oil  
½ cup (90g) finely chopped shallots  
1 tsp. chopped fresh thyme  
2 cups (500ml) heavy cream  
1 tsp. Dijon mustard  
2 tsp. kosher salt  
¼ tsp. freshly ground pepper  
1½ lb. (750g) russet potatoes, peeled and sliced ⅛ inch (2mm) thick  
1½ lb. (750g) celery root, peeled and sliced ⅛ inch (2mm) thick  
4 oz. (125g) Gruyère cheese, shredded  
1 oz. (30g) Parmigiano-Reggiano cheese, grated  
2 tsp. chopped fresh chives or flat-leaf parsley (optional)

Preheat an oven to 375°F (190°C). Butter a 13-by-9-inch (33-by-23cm) baking dish.

In a saucepan over medium heat, warm the olive oil. Add the shallots and thyme and cook, stirring occasionally, for 3 minutes. Add the cream, mustard, salt and pepper and whisk until just blended. Remove from the heat and let cool slightly.

In a large bowl, toss together the potato and celery root slices. Pour the cream mixture over the potato mixture and toss to coat evenly.

In a small bowl, stir together the Gruyère and Parmigiano-Reggiano.

Arrange a layer of potato and celery root slices, slightly overlapping, in the prepared baking dish. Sprinkle with one-third of the cheese mixture. Repeat the layering 2 more times, ending with the cheese. Pour any remaining cream from the bowl over the gratin.

Cover the dish loosely with foil and bake for 45 minutes. Remove the foil and continue baking until the top is golden and the vegetables are tender when pierced, 30 to 45 minutes more. Let stand for 10 minutes, then sprinkle with the chives and serve.

**EQUIPMENT:** mandoline or food processor, grater, vegetable peeler,



## HERBED QUINOA AND RED RICE STUFFING WITH KALE AND PINE NUTS

**PREP TIME: 20 MINUTES | COOK TIME: 55 MINUTES**  
**SERVES: 8 TO 10**

1 box quinoa and red rice stuffing (includes quinoa and red rice packet, spice packet and cranberry packet)\*  
3¼ cups (810ml) water  
Kosher salt, to taste  
Unsalted butter for baking dish, plus 3 Tbs.  
1 large yellow onion, diced  
2 celery stalks, diced  
1 bunch Tuscan kale, about 8 oz. (250g), stems removed and leaves thinly sliced  
1 Tbs. chopped fresh oregano  
½ cup (75g) pine nuts, toasted  
Zest of 1 lemon  
1 cup (250ml) chicken stock, warmed  
Shaved Parmigiano-Reggiano cheese for serving (optional)

In a saucepan, combine the quinoa and red rice packet with the water and salt lightly. Set over high heat and bring to a boil. Reduce the heat to low, cover and simmer until most of the water is absorbed and the grains are tender, 15 to 20 minutes. Set aside.

Preheat an oven to 375°F (190°C). Butter a 13-by-9-inch (33-by-23cm) baking dish.

In a large sauté pan over medium heat, melt the 3 Tbs. butter. Add the onion and celery and cook, stirring occasionally, until softened, 6 to 8 minutes, adding the kale during the last 2 minutes of cooking. Add the oregano and spice packet and season with salt. Cook, stirring, until the mixture is fragrant, about 1 minute. Transfer the onion mixture to a large bowl. Add the quinoa and red rice, cranberry packet, pine nuts, lemon zest and stock and stir until well combined.

Transfer the stuffing to the prepared baking dish and bake, uncovered, for 30 minutes. Let rest for 10 minutes, then garnish with cheese and serve.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** saucepan, large sauté pan, salad spinner, Microplane rasp

## CORN BREAD AND HAM STUFFING WITH CARAMELIZED APPLES AND FENNEL

**PREP TIME: 10 MINUTES | COOK TIME: 1 HOUR**  
**SERVES: 10 TO 12**

Unsalted butter for baking dish, plus 2 Tbs.  
2 Tbs. extra-virgin olive oil  
12 oz. (375g) ham, cut into ¼-inch (6mm) dice  
1 fennel bulb, trimmed, cored and diced  
2 Granny Smith apples, peeled, cored and diced  
1 large leek, white and light green portions, thinly sliced  
½ tsp. kosher salt  
Freshly ground pepper, to taste  
1 box corn bread stuffing\*  
½ cup (45g) thinly sliced green onions, white and green portions  
4 to 4½ cups (1 to 1.1 l) chicken or turkey stock, warmed

Preheat an oven to 375°F (190°C). Butter a 13-by-9-inch (33-by-23cm) baking dish.

In a large sauté pan over medium-high heat, warm the olive oil. Add the ham and cook, stirring occasionally, until browned, 6 to 8 minutes. Transfer the ham to a very large bowl.

Add the fennel, apples and leek to the pan and cook, without stirring, for 2 minutes. Add the 2 Tbs. butter, salt and pepper and cook, stirring occasionally, until the fennel mixture is golden, 4 to 6 minutes more. Transfer to the bowl with the ham. Add the stuffing and green onions and stir until well combined. Stir in the stock ½ cup (125ml) at a time, making sure it is completely absorbed into the croutons and does not pool in the bottom of the bowl. The croutons should be moist throughout but not crunchy or mushy. You may not need all of the stock.

Transfer the stuffing mixture to the prepared baking dish. Cover the dish with a buttered sheet of foil and bake for 20 minutes. Remove the foil and continue baking until the top is golden brown and crisp, about 25 minutes more. Let rest for 10 minutes, then serve.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** large sauté pan, apple peeler-corer, ladle, large mixing bowl, 13-by-9-inch (33-by-23cm) baking dish



EVERYTHING PARKER HOUSE ROLLS

PREP TIME: 20 MINUTES | INACTIVE PREP TIME: 1 HOUR 40 MINUTES  
COOK TIME: 25 MINUTES | MAKES: 24 ROLLS

- 1½ cups (375ml) milk
- 8 Tbs. (1 stick/125g) unsalted butter, cut into 8 pieces, plus 2 Tbs. melted butter
- 4½ tsp. active dry yeast
- 4 cups (625g) all-purpose flour, plus more for rolling dough
- 3 Tbs. sugar
- 1 Tbs. kosher salt
- 1½ tsp. Maldon sea salt
- ½ tsp. dried onion flakes
- ½ tsp. dried garlic flakes
- 1 tsp. white sesame seeds

In a small saucepan over medium heat, combine the milk and the 8 Tbs. (125g) butter. Heat until the butter is melted, about 7 minutes. Remove from the heat and let cool to 105° to 115°F (40° to 46°C). Add the yeast and stir until dissolved. Let stand for 10 minutes.

In the bowl of an electric mixer fitted with the dough hook, combine the 4 cups (625g) flour, the sugar and kosher salt and beat on low speed until combined, about 30 seconds. Add the milk mixture and knead until the dough forms a ball, about 1 minute. Increase the speed to medium-low and knead until the dough is smooth and elastic, 4 to 5 minutes. Remove the dough from the mixer bowl, oil the inside of

the bowl and return the dough to the bowl. Cover tightly with plastic wrap and let the dough rise in a warm place until doubled in volume, about 1 hour. Divide the dough in half.

Grease a 13-by-9-inch (33-by-23cm) baking pan. On a lightly floured work surface, roll each piece of dough into a log 12 inches (30cm) long. Using a pastry scraper, divide each log into 12 equal pieces. Using the cupped palm of your hand, roll and shape each piece into a taut ball.

Arrange the dough balls in the prepared baking pan so there are 4 rows of 6. Cover tightly with plastic wrap and let rise in a warm place for 30 minutes. In a small bowl, combine the Maldon sea salt, onion flakes, garlic flakes and sesame seeds.

Preheat an oven to 375°F (190°C).

Remove the plastic wrap from the pan. Brush the tops of the rolls with the 2 Tbs. melted butter and sprinkle with the sea salt mixture. Bake until the rolls are golden and an instant-read thermometer inserted into the center of a roll registers 190°F (88°C), 18 to 20 minutes. Invert the rolls onto a wire rack, then turn them right side up onto another rack. Let cool slightly before serving.

**EQUIPMENT:** small saucepan, electric stand mixer, instant-read thermometer, 13-by-9-inch (33-by-23cm) baking pan, pastry scraper, pastry brush



CRANBERRY COMPOTE WITH RIESLING AND PEARS

PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES  
MAKES: ABOUT 2¼ CUPS

- 2 Tbs. unsalted butter
- 2 d’Anjou pears, peeled, cored and diced
- 1 lb. (500g) cranberries, fresh or defrosted frozen
- 2 cups (500ml) Riesling
- ½ cup (105g) firmly packed light brown sugar, plus more, to taste
- Pinch of cayenne pepper
- 4 thin strips of lemon peel
- 1 cinnamon stick, 2 star anise pods and 8 cloves, tied in a piece of cheesecloth

In a 4-quart (4-l) saucepan over medium-high heat, melt the butter. Add the pears and cook, stirring occasionally, until they are starting to brown, 8 to 10 minutes. Add the cranberries, wine, the ½ cup (105g) brown sugar, cayenne, lemon peel and spice packet and bring to a simmer. Reduce the heat to medium and simmer, stirring occasionally, until the compote has thickened and the cranberries have begun to burst, 15 to 20 minutes.

Remove the pan from the heat. Remove and discard the spice packet. Taste the compote and add more brown sugar if desired. Serve warm, cold or at room temperature.

**EQUIPMENT:** saucepan, cheesecloth, apple peeler-corer



**MAKE AHEAD**

Fit the bottom dough round for the apple pie in the pie dish and cut out the decorative dough shapes. Place the cutouts, along with the top dough round, on a parchment-lined baking sheet. Cover the pie dish and baking sheet with plastic wrap and refrigerate for up to 1 day.

**MAKE AHEAD**

Bake the pumpkin pie a day in advance; let it cool, then cover with plastic wrap and refrigerate until ready to serve. You can also make the caramel sauce ahead; let it cool to room temperature, then cover and refrigerate for up to 3 days. Reheat in the microwave in 15-second intervals, stirring after each interval, until warm.





APPLE-GINGER-CRANBERRY PIE  
WITH VANILLA ICE CREAM

**PREP TIME: 15 MINUTES | INACTIVE PREP TIME: 1½ HOURS**  
**COOK TIME: 1 HOUR | SERVES: 8**

2 rolled-out rounds of pie dough, each about 12 inches (30cm) in diameter and ⅛ inch (3mm) thick, chilled

4 lb. (2kg) Golden Delicious apples, peeled, cored and thinly sliced

1½ cups (185g) cranberries

¼ cup (45g) chopped crystallized ginger\*

¾ cup (185g) sugar, plus more for sprinkling

¼ tsp. salt

3 Tbs. all-purpose flour, plus more for rolling dough

1 Tbs. fresh lemon juice

1 egg plus 1 tsp. water, lightly beaten

Vanilla ice cream for serving

Remove 1 dough round from the refrigerator. Transfer to a 9-inch (23cm) deep-dish pie dish and gently press into the dish. Trim the edges flush with the rim. Re-roll the dough scraps and cut out shapes using decorative piecrust cutters. Refrigerate the pie shell and cutouts for 30 minutes.

Position a rack in the lower third of an oven and preheat to 400°F (200°C).

In a large bowl, toss together the apples, cranberries, crystallized ginger, the ¾ cup (185g) sugar, the salt, the 3 Tbs. flour and the lemon juice.

Let the pie shell, cutouts and the remaining dough round stand at room temperature for 5 minutes. Pour the apple filling into the pie shell and place the dough round over the filling. Trim the edges flush with the rim and press the top and bottom crusts together. Brush the underside of the cutouts with egg wash and arrange them on the pie. Brush the entire top crust with egg wash and sprinkle with sugar.

Bake until the crust is golden and the filling is bubbling, about 1 hour, covering the edges with foil if they begin to brown too quickly. Transfer the pie to a wire rack and let cool for 1 hour before serving.

To serve, cut the pie into slices and top with vanilla ice cream.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** apple peeler-corer, rolling pin, silpat mat, deep-dish pie dish, mixing bowl, autumn decorative piecrust cutters, pastry brush, wire cooling rack, ice cream scoop

PECAN PUMPKIN BUTTER PIE WITH  
CINNAMON-CARAMEL SAUCE

**PREP TIME: 35 MINUTES | INACTIVE PREP TIME: 4 HOURS**  
**COOK TIME: 1 HOUR 40 MINUTES | SERVES: 8**

2 rolled-out rounds of pie dough, each about 12 inches (30cm) in diameter and ⅜ inch (4.5mm) thick, chilled

4 eggs

2 cups (480g) (about 1½ jars) Muirhead pecan pumpkin butter\*

2 cups (500ml) evaporated milk

1 egg plus 1 tsp. water, lightly beaten

**FOR THE CINNAMON-CARAMEL SAUCE**

¾ cup (185g) sugar

2 Tbs. water

¾ cup (180ml) heavy cream

½ tsp. vanilla extract

1 tsp. ground cinnamon

Remove 1 dough round from the refrigerator. Transfer to a 9-inch (23cm) deep-dish pie dish and gently press into the dish. Trim the edges, leaving a ½-inch (12mm) overhang. Fold under the excess dough and, using your thumb, decoratively flute the edges. Using a fork, gently poke holes in several places on the bottom of the crust. Cover with plastic wrap and freeze for 15 minutes.

Remove the other dough round from the refrigerator and cut out shapes using decorative piecrust cutters. Refrigerate the cutouts until ready to use.

Position a rack in the lower third of an oven. Place a cookie sheet on the rack. Preheat the oven to 400°F (200°C).

Line the piecrust with parchment and fill with pie weights. Place the pie dish on the cookie sheet in the oven and bake for 15 minutes. Carefully remove the parchment and weights and continue baking until the crust is light golden brown, 5 to 10 minutes more. Transfer the pan to a wire rack and let cool for 15 minutes before filling the pie shell.

Reduce the oven temperature to 325°F (165°C).

In a large bowl, gently whisk the eggs. Add the pecan pumpkin butter and evaporated milk and whisk until well combined. Pour the filling into the pie shell. Brush the underside of the cutouts with egg wash and arrange them on the pie.

Bake until the center of the pie is set, 1¼ to 1½ hours, covering the edges with foil if they begin to brown too quickly. Transfer the pie to a wire rack and let cool for at least 4 hours before serving.

To make the cinnamon-caramel sauce, in a heavy saucepan over medium-high heat, combine the sugar and water. Cook until the mixture turns amber, 5 to 6 minutes, stirring with a wooden spoon during the first 1 to 2 minutes of cooking, but do not stir after this point; instead, tip the pan occasionally to ensure even cooking. Do not allow the sugar to burn.

Remove the pan from the heat. In a measuring cup with a pouring spout, whisk together the cream, vanilla and cinnamon. Carefully pour the cream mixture, a little at a time, into the hot syrup; the mixture will bubble, so use pot holders. Stir until the sauce is smooth and blended. Keep warm until ready to serve.

To serve, cut the pie into slices and drizzle with the caramel sauce.

\* Available at Williams-Sonoma stores.

**EQUIPMENT:** food processor, rolling pin, silpat mat, deep-dish pie dish, autumn decorative piecrust cutters, piecrust edge protector, pie weights, wire cooling rack, saucepan, whisk, pastry brush

**EASY AS PIE**

Let us do the work! For scrumptious and super-simple fruit pies, pour our Brandied Honey Pear or Southern Spiced Apple Pie Filling into an unbaked store-bought or home-made crust. Then bake and enjoy.

Available at Williams-Sonoma stores.

TOOLS & TECHNIQUES

**STEP 1** Roll out the dough and line the pie dish. If you like, cut out decorative shapes from another dough round using our piecrust cutters.



**STEP 2** Prepare the pie filling using our pecan pumpkin butter.



**STEP 3** Pour the filling into the prebaked piecrust, apply the dough cutouts to the top of the pie, if desired, and bake.





# TIME-SAVERS

*From essential equipment like roasting pans and gravy separators to smart shortcuts like stuffing mixes and pie fillings, we have everything you need to create a delicious and stress-free holiday meal.*

For more tips and tricks, go to [williams-sonoma.com/thanksgiving](http://williams-sonoma.com/thanksgiving).

Stumped by stuffing? Turkey seem tricky? Ask a Thanksgiving Expert. There's one in every Williams-Sonoma store. See an associate for details.

## SHOP THE TIME-SAVERS



**PECAN PUMPKIN BUTTER**  
Combine with eggs and evaporated milk to make a delicious pie filling



**AUTUMN FRUIT & SPICE TURKEY BRINE**  
Perfectly seasoned blend takes the guesswork out of brining



**APPLE-ORANGE CRANBERRY RELISH**  
Tangy-sweet condiment made from a Chuck Williams recipe



**TURKEY GRAVY BASE**  
Create a great gravy in no time—just add milk and turkey drippings



**CORN BREAD STUFFING**  
A Southern-style blend of stone-ground cornmeal and aromatic herbs



**BUTTERMILK DRY BRINE**  
Rub onto turkey, chicken and pork to lock in moisture and flavor



**FOCACCIA STUFFING**  
A traditional blend of artisan focaccia and Mediterranean herbs



**BRINING BAGS**  
Set of four leak-proof bags with double-zipper seals



**ACORN TWINE HOLDER**  
Neatly contains ball of non-browning linen twine (included)



**FILLED PASTRY PRESS**  
Make multiple sweet or savory turnovers at the same time



**AUTUMN DECORATIVE PIECRUST CUTTERS**  
Create unique decorative crusts without overhandling your dough



**CHEF'N SILICONE BASTING BRUSH**  
Patented bristles transfer large amounts of liquids



**ALL-CLAD STAINLESS-STEEL TURKEY LIFTERS**  
Turn and lift food with ease or use as carving forks



**DUAL PROBE THERMOMETER**  
Simultaneously monitor the progress of two dishes or two parts of a turkey



**GRAVY SEPARATOR**  
Heatproof tool quickly separates juice from fat and filters solids



**MICROPLANE ELITE GRATER**  
Indispensable tool grates and shreds everything from cheese to nutmeg



**OXO ADJUSTABLE POTATO RICER**  
Simply turn the dial to switch from fine to medium to coarse settings



**CHEF'N HERB WAND**  
Insert herbs into the wand and use as a basting brush for added flavor



**ALL-CLAD STAINLESS-STEEL FLARED ROASTER**  
Low flared sides promote uniform browning and even cooking



**ALL-CLAD FOOD MILL**  
Purees and strains potatoes, cooked fruit and homemade soups



# A FESTIVE TABLE

*Choose one or two decorative items as the focal point for the table and keep everything else simple. Wineglasses in autumn tones add sparkle and color, while white serving dishes keep the feeling crisp and clean. Light candles for a warm, cozy glow.*





## SETTING THE SCENE

*Create the mood by mixing traditional silver dinnerware with rustic accessories and accents from the outdoors. A palette of autumnal shades makes the table look unified and inviting.*



- 1 Create a simple centerpiece using an assortment of candles and greenery.
- 2 Add texture with woven chargers, linen napkins and modern flatware.
- 3 Layer each setting with festive plates and individual soup tureens.
- 4 Continue the autumn theme with place card holders inspired by nature.





THANKSGIVING PANINI

THANKSGIVING TURKEY PANINI

For a classic Thanksgiving leftover panini, place cranberry relish, sliced turkey, cooked stuffing and warm gravy between two slices of country bread. If desired, add a slice of provolone cheese. Brush the outside of the bread with olive oil, then cook on a panini press until the bread is toasted and the cheese is melted.

TURKEY PANINI WITH BLUE CHEESE AND CHUTNEY

For a modern twist, spread chutney on a bread slice and top with sliced turkey and crumbled blue cheese. Spread mayo on another bread slice and cover the sandwich. Brush the outside of the bread with olive oil, then cook on a panini press until the bread is toasted and the cheese is melted. Open the sandwich and top with a handful of fresh arugula.

MAKE IT YOUR OWN

Making panini is all about creativity, so customize your turkey sandwich as you please. Spread tangy mustard on the bread or add your favorite cheese. Or tuck crisp lettuce leaves inside the grilled panini to add a bit of crunch.

THANKSGIVING LEFTOVER IDEAS

- ✕ Add diced turkey to sautéed potatoes and bell peppers for a twist on breakfast hash.
- ✕ Shred turkey meat and toss it with tomatillo salsa for tasty tacos or enchiladas.
- ✕ For a new take on shepherd’s pie, combine diced turkey and vegetables with leftover gravy, top with mashed potatoes and bake until browned and bubbly.
- ✕ Make a tortilla soup or a turkey-veggie soup with shredded turkey.
- ✕ Finish your favorite bean chili with diced turkey.
- ✕ Add chunks of turkey to a classic Cobb salad.
- ✕ Shape mashed potatoes into patties and brown on both sides in butter or olive oil, then serve with fried eggs.
- ✕ Use cranberry relish as an accompaniment for cheeses or as a condiment on sandwiches.
- ✕ Layer scoops of fruit pie between dollops of Greek yogurt to create an amazing parfait that’s wonderful for dessert—or even breakfast.
- ✕ Blend vanilla ice cream with a small slice of pumpkin pie and a splash of milk for an over-the-top milk shake.

Find more creative recipes at [williams-sonoma.com/thanksgivingleftovers](https://williams-sonoma.com/thanksgivingleftovers).

THE DAY AFTER  
THANKSGIVING

*Leftovers are one of the best parts of Thanksgiving, and our favorite way to transform them is by making panini. Get inspired by our recipes or create your own combinations.*







# THANKSGIVING TIMELINE

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*The key to stress-free entertaining is to plan ahead—especially when it comes to the Thanksgiving meal. Our timeline will help you stay on track. You can do much of the prep work in advance, so you'll have plenty of time to enjoy the company of your family and friends on the day of the feast.*

## **1 TO 2 WEEKS BEFORE THANKSGIVING**

Confirm the number of guests and plan your menu.

Order your turkey.

Plan your table setting, serving dishes and decorations.

Read through all your recipes to determine the food and cooking equipment you will need.

Make your shopping and to-do lists.

Shop for nonperishable food items plus any cooks' tools, cooking equipment and tableware you need.

## **A FEW DAYS BEFORE THANKSGIVING**

Prepare the turkey brine but do not add the turkey; cover and refrigerate.

Prepare food that can be made several days ahead of time, such as pie pastry and cranberry sauce.

## **THE DAY BEFORE THANKSGIVING**

Complete your food shopping.

If you ordered a fresh turkey, pick it up or have it delivered.

If you are brining the turkey, place it in the brine and refrigerate.

Prepare dishes that can be made in advance, such as soup and pies.

Chop vegetables for side dishes; refrigerate in covered bowls or sealable plastic bags.

Peel and cut the potatoes; place in cold water and refrigerate.

Set the table.

## **THANKSGIVING DAY**

Refrigerate wines that need chilling.

Prepare the stuffing and other side dishes.

Prepare the turkey for roasting and put in the oven at the determined time. If you plan to stuff the bird, do not stuff it until just before you put it in the oven.

While the turkey is roasting, make the mashed potatoes.

While the turkey is resting, make the gravy and cook or reheat the side dishes.

Carve the turkey and serve your guests.

Have a wonderful Thanksgiving!



# THE WILLIAMS-SONOMA WINE PROGRAM

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*Our wine program is a great way to learn about wines that pair perfectly with your holiday feast. Choose three versatile wines for each course of the meal, or offer more diversity by setting out a range of varietals—from white to red and from light to full-bodied—and let your guests choose their favorites. Our wine pairings for this menu are featured below. To order this Thanksgiving Treasures Collection, shop our wine and learn about our wine club, visit [williams-sonomawine.com](http://williams-sonomawine.com) or call 1-866-339-3234.*

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## APPETIZER COURSE

NV Coquille les Clés  
Chouilly Champagne

## MAIN COURSE

2009 Gamba Old Vine  
Moratto Vineyard Zinfandel

## DESSERT COURSE

1998 Niepoort Colheita Porto







HAPPY THANKSGIVING FROM  
OUR KITCHEN TO YOURS

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*We wish you a holiday full of joy, good food and  
wonderful times with family and friends.*

