

THANKSGIVING: THE PLENTY PROJECT

THE F&W TEST KITCHEN'S **JUSTIN CHAPPLE** AND **KAY CHUN** CREATE AN ASTONISHING HOLIDAY MENU, THEN TURN THE INGREDIENT SCRAPS—BEET PEELS, BREAD CRUSTS, RADISH GREENS—INTO AN INGENUOUS ARRAY OF DELICIOUS DISHES.

PRODUCED BY **SARAH DIGREGORIO** PHOTOGRAPHS BY **CON POULOS**



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Trivet from A+R; bowl with radishes by Tom Dixon.

THE MENU STARTERS

Smoked Trout–Caraway Rillettes

🕒 PAGE 140

🕒 Total 15 min; Makes 2½ cups

Labneh is yogurt that's been strained to remove all the whey, resulting in a thick, creamy fresh cheese. Here, it provides the base for a light and tangy smoked trout spread.

Save the trout skins for the crisps on p. 154.

1½ cups labneh

- 2 Tbsp. minced shallot
- 3 Tbsp. extra-virgin olive oil
- 2 tsp. caraway seeds
- 3 thinly sliced scallions, plus more for garnish
- Kosher salt and pepper
- 4 smoked trout fillets (12 oz.), skinned, meat flaked into large pieces

Spicy Quick-Pickled Radishes (right) and rye crackers, for serving

In a medium bowl, combine the labneh, shallot, olive oil, caraway seeds and the 3 sliced scallions; season with salt and pepper and mix well. Gently fold in the flaked trout. Garnish the rillettes with scallions and serve at room temperature with pickled radishes and rye crackers. —*Kay Chun*

MAKE AHEAD The rillettes can be refrigerated for 2 to 3 days and brought to room temperature before serving.

Chicken Liver Pâté with Green Peppercorns

🕒 PAGE 141

🕒 Total 40 min plus overnight soaking; Makes 2½ cups

- 1 lb. chicken livers, well trimmed
- 2 cups whole milk
- 3 Tbsp. extra-virgin olive oil
- 1 small onion, thinly sliced
- Small sage leaves
- 2 garlic cloves, thinly sliced
- Kosher salt and pepper
- 2 Tbsp. bourbon
- 3 Tbsp. fresh lemon juice
- 2 sticks unsalted butter, at room temperature
- 2 Tbsp. chopped brined green peppercorns, plus 1 Tbsp. brine from the jar
- Rye crackers, for serving

1. In a bowl, refrigerate the livers in the milk overnight.

2. Drain and rinse the livers; pat dry. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the onion and 5 sage leaves and cook over moderate heat until deep golden, about 8 minutes. Stir in the garlic and cook for 1 minute. Scrape the mixture into a food processor.

3. In the same skillet, heat the remaining 1 tablespoon of oil. Season the livers with salt and pepper and cook over moderately high heat, turning once, until golden, 2 minutes. Add the bourbon; cook until almost evaporated and the livers are barely pink inside, 1 minute.

4. Add the livers to the food processor and add the lemon juice; pulse to finely chop. With the machine on, add the butter, 1 tablespoon at a time, until the pâté is very smooth. Stir in the green peppercorns and brine. Season with salt and pepper.

5. Transfer the pâté to 2 bowls. Cover and refrigerate until chilled. Garnish with sage and serve with rye crackers. —*KC*

Spicy Quick-Pickled Radishes

🕒 PAGE 141

🕒 Total 15 min plus cooling soaking; Makes 1 quart

Pickling with dill, garlic and chiles tones down the radishes' harshness while making them nicely herbal and aromatic.

Save the radish greens for the pesto on p. 151.

- 1 lb. radishes with fresh leafy greens, halved lengthwise
- 12 dill sprigs
- 1½ cups distilled white vinegar
- 5 garlic cloves, crushed
- 5 chiles de árbol, halved
- 3 Tbsp. kosher salt
- 1 Tbsp. sugar

1. Pack the radishes and dill into a heatproof 1-quart jar.

2. In a small saucepan, combine the vinegar, garlic, chiles, salt, sugar and ½ cup of water and bring to a boil, stirring to dissolve the sugar. Pour the hot brine over the radishes and let cool to room temperature. Serve at room temperature or chilled. —*KC*

MAKE AHEAD The pickled radishes can be refrigerated in the brine for 3 days.

Escarole and Golden Beet Salad with Toasted Hazelnuts

🕒 Total 45 min; Serves 12

Escarole is one of the best greens to use in holiday salads; it's hardy and doesn't wilt as soon as it's dressed.

Save the dark green outer escarole leaves for the Thai salad on p. 162; save the beet peels for the caraway-roasted pork on p. 155.

- 1 cup hazelnuts
- 1 medium shallot, minced
- ¼ cup Champagne vinegar
- 2 tsp. honey
- 2 tsp. Dijon mustard
- ⅓ cup extra-virgin olive oil
- Kosher salt and pepper
- Two 1¼-lb. heads of escarole, white and light green leaves only, torn
- ½ lb. small golden beets, peeled and very thinly sliced or julienned
- ¾ cup snipped chives

1. Preheat the oven to 375°. Spread the hazelnuts in a pie plate and bake for 10 to 12 minutes, until fragrant and lightly browned. Transfer the hazelnuts to a kitchen towel and rub them together in the towel to release the skins. Let the hazelnuts cool, then coarsely chop.

2. In a serving bowl, whisk the shallot with the vinegar, honey and mustard. Gradually whisk in the olive oil and season the dressing with salt and pepper. Add the escarole, beets, chives and toasted hazelnuts and toss well. Season with salt and pepper, toss again and serve. —*Justin Chapple*

Bowls by Blackcreek Mercantile & Trading Co.; tumblers by Nason Moretti from TableArt.

ESCAROLE AND GOLDEN BEET SALAD WITH TOASTED HAZELNUTS

THE MENU **TURKEY & SIDES**

“I PAN-ROAST LEMON HALVES SO THEY CARAMELIZE, THEN LET GUESTS SQUEEZE THEM OVER FOOD FOR A BURST OF FLAVOR.”

KAY CHUN, F&W TEST KITCHEN

WHOLE-GRAIN STUFFING WITH MUSTARD GREENS, MUSHROOMS AND FONTINA
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PORCHETTA-SPICED TURKEY WITH PAN GRAVY
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CARAMELIZED VEGETABLES WITH DIJON BUTTER
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SWEET AND SAVORY CRANBERRY CONSERVA
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SAUTÉED COLLARD GREENS WITH PEPPERONI
P. 147

Wineglasses by Billy Cotton from March; gravy boat from Replacements; flatware by Mepra from TableArt.

1

SPARKLING

2012 Argyle Vintage Brut (\$28)
A blend of Pinot Noir and Chardonnay from top AVAs in the Willamette Valley, this sparkling wine is fresh, tart and slightly nutty. That combination makes it great with all kinds of starters, from lighter salads to rich chicken liver pâté, as well as with turkey.

2

SAUVIGNON BLANC

2014 Hedges C.M.S. Sauvignon Blanc (\$15)
This Washington state Sauvignon Blanc is blended with 15 percent Chardonnay. It adds texture and weight that help the wine work with the extremes in this meal, from the tangy cranberry sauce to the creamy mashed potatoes.

3

PINOT GRIS

2014 The Four Graces Willamette Valley Pinot Gris (\$20)
This wine is so perfectly juicy, it can hold sway throughout the meal. The Four Graces has such a strong commitment to sustainability that it leaves half its property unfarmed, which means the vineyards are full of wildlife.

4

PINOT NOIR

2013 Lutum Bien Nacido Vineyard Pinot Noir (\$50)
Winemaker Gavin Chanin is making a name for himself with Pinot Noir from outstanding vineyards in Santa Barbara and Sonoma counties. This fragrant, foresty, berried Pinot is wonderful with an autumnal meal.

5

CABERNET FRANC

2012 Lang & Reed Two-Fourteen Cabernet Franc (\$48)
John Skupny was one of the first California winemakers to see Cabernet Franc as more than a blending grape. This wine has deep, dark berry notes and a surprising acidity that helps it pair with just about anything.

6

RED BLEND

2013 Tablas Creek Patelin de Tablas (\$20)
This California take on a Rhône-style blend comes from a top Paso Robles producer. Syrah adds smoky, peppery notes; Grenache, a real brightness that's fantastic with a substantial holiday meal.

FAVORITE THANKSGIVING WINES

F&W's Megan Krigbaum picks six across a spectrum of styles.

THE MENU **TURKEY & SIDES**

Porchetta-Spiced Turkey with Pan Gravy

COVER + PAGE 144
Active **1 hr**; Total **3 hr 15 min** plus overnight marinating
Serves **12**

Porchetta, the fennel-scented, crackly skinned Roman pork roast, is the inspiration for this succulent turkey.

Save the turkey carcass for the bouillon cubes on p. 152.

- 3 Tbsp. fennel seeds**
- 7 garlic cloves, minced**
- 2 Tbsp. chopped oregano plus 3 oregano sprigs**
- 1 Tbsp. chopped sage**
- 1 Tbsp. chopped rosemary**
- 1 Tbsp. chopped thyme**
- 1 tsp. coarsely ground black pepper**
- 2 tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice**
- ½ tsp. crushed red pepper**
- 1 stick plus 3 Tbsp. unsalted butter, at room temperature**
- One 12-lb. turkey**
- 2 Tbsp. extra-virgin olive oil**
- Kosher salt and pepper**
- ¼ cup all-purpose flour**
- 4 cups low-sodium chicken broth**
- 2 Tbsp. chopped parsley**
- Caramelized lemon halves, for garnish (see Note)**

- 1.** In a bowl, blend the fennel seeds, garlic, chopped oregano, sage, rosemary, thyme, coarsely ground black pepper, lemon zest and crushed red pepper with 1 stick of the butter.
- 2.** Put the turkey on a rack set over a flameproof roasting pan. Using your fingertips and starting at the neck end, carefully loosen the skin over the breast.

Spread all but 2 tablespoons of the spiced butter under the skin in an even layer over the breast. Spread the remaining 2 tablespoons of spiced butter all over the skin. Refrigerate the turkey uncovered overnight.

3. Preheat the oven to 425°. Rub the olive oil all over the turkey and season with salt and pepper. Roast for about 1 hour and 45 minutes, until the turkey is golden and an instant-read thermometer inserted in the inner thigh registers 160°.

4. Transfer the turkey to a cutting board. Carefully tilt the turkey and pour the cavity juices into a medium bowl. Let the turkey rest for 30 minutes.

5. Meanwhile, pour off all but ¼ cup of fat from the roasting pan. Add the flour and set the roasting pan over low heat. Cook, stirring, until the flour is golden, 1 to 2 minutes. Stir in the broth, turkey cavity juices and oregano sprigs and bring to a simmer, scraping up any browned bits. Cook until thickened, 4 to 5 minutes. Whisk in the remaining 3 tablespoons of butter and the lemon juice and season with salt and pepper. Strain the gravy into a gravy boat and stir in the parsley.

6. Carve the turkey and serve with the pan gravy and caramelized lemon halves. —*KC*

NOTE: To caramelize lemon halves, sear them cut side down in a hot cast-iron skillet until browned, about 3 minutes.



SAUTÉED COLLARD GREENS WITH PEPPERONI

CARAMELIZED VEGETABLES WITH DIJON BUTTER

WHOLE-GRAIN STUFFING WITH MUSTARD GREENS, MUSHROOMS AND FONTINA

Mashed Potatoes with Parmesan Cream

Active **30 min**; Total **1 hr**
Serves **12**

For the fluffiest mashed potatoes, be sure to put them through a ricer while still warm.

Save the potato peels for the tortilla on p. 160.

- 6 lbs. large Yukon Gold potatoes—scrubbed, peeled and cut into large chunks**
- Kosher salt and pepper**
- 1½ sticks unsalted butter**
- 1½ cups heavy cream**
- 1½ cups whole milk**
- ¼ cups freshly grated Parmigiano-Reggiano cheese**

- 1.** In a pot, cover the potatoes with water; bring to a boil. Add a generous pinch of salt and simmer over moderate heat until tender, 20 minutes. Drain.
- 2.** Meanwhile, in a saucepan, combine the butter, cream and milk; bring to a simmer. Add the cheese and let stand for 1 minute; whisk until smooth.
- 3.** Pass the warm potatoes through a ricer into the pot. Fold in the Parmesan cream. Season generously with salt and pepper and serve. —*JC*

MAKE AHEAD The potatoes can be refrigerated for up to 3 days. Reheat gently, adding tablespoons of milk if too thick.

Sautéed Collard Greens with Pepperoni

Total 45 min; Serves **12**

Collards are often paired with bacon, but spicy pepperoni is a fun, tasty twist.

Save the stems for braising with cumin and chile (p. 153).

- ½ cup extra-virgin olive oil**
- 6 oz. pepperoni, julienned**
- 2 large shallots, thinly sliced**
- 6 garlic cloves, thinly sliced**
- 4 lbs. collard greens, stemmed and coarsely chopped**
- Kosher salt and pepper**
- 3 Tbsp. fresh lemon juice**

1. In a pot, heat the olive oil. Add the pepperoni, shallots and garlic and cook over moderately high heat, stirring, until the shallots are softened, 3 to 5 minutes. Add the collard greens in large handfuls, stirring and letting each handful wilt slightly before adding more.

2. When all of the collards have wilted, add ¼ cup of water and a generous pinch of salt. Cook over moderately high heat, stirring occasionally, until the greens are crisp-tender and most of the liquid has evaporated, about 10 minutes. Stir in the lemon juice and season with salt and pepper. Transfer to a bowl and serve. —*JC*

MAKE AHEAD The cooked collard greens can be refrigerated overnight.

Caramelized Vegetables with Dijon Butter

Active **40 min**; Total **1 hr 20 min**
Serves **12**

Carrots, fennel and beets get a double dose of mustard butter: first, to bake in the flavor before roasting, and again at the very end, for a rich, pungent finish.

Save the beet peels for the caraway-roasted pork on p. 155.

- 1 stick unsalted butter, at room temperature**
- 3 Tbsp. Dijon mustard**
- 1 Tbsp. coriander seeds, crushed in a mortar**
- Kosher salt and pepper**
- 1½ lbs. carrots, scrubbed and halved lengthwise**
- 3 fennel bulbs (1½ lbs.), cut into 1-inch-thick wedges**
- 1½ lbs. beets, peeled and cut into 1-inch-thick wedges**
- Kosher salt and pepper**
- 2 Tbsp. chopped dill**

1. Preheat the oven to 425°. In a bowl, mix 6 tablespoons of the butter with 2 tablespoons of the mustard and the coriander. Season with salt and pepper.

2. On a large rimmed baking sheet, combine the carrots and fennel. On another large rimmed baking sheet, arrange the beets. Dollop the butter over the vegetables on each baking sheet and season with salt and pepper. Toss and rub to evenly coat. Roast for about 40 minutes, stirring occasionally and rotating the sheets halfway through, until the vegetables are tender and caramelized.

3. Meanwhile, in a small bowl, mix the remaining 2 tablespoons of butter and 1 tablespoon of mustard. Dollop the butter over the warm vegetables and toss to evenly coat. Transfer the vegetables to a serving platter and garnish with the dill. —*KC*

Whole-Grain Stuffing with Mustard Greens, Mushrooms and Fontina

Active **1 hr**; Total **2 hr 30 min**
Serves **12**

This stuffing is substantial enough to double as a vegetarian main dish (just substitute mushroom broth or water for the chicken stock).

Save the bread crusts for the bacon-and-egg stir-fry on p. 160.

- 4 Tbsp. unsalted butter, plus more for greasing**
- 1 cup farro**
- 1 lb. whole-wheat bread, crusts removed, bread cut into 1-inch dice (8 cups)**
- ¼ cup extra-virgin olive oil**
- 3 leeks, light green and white parts only, thinly sliced**
- 6 garlic cloves, finely chopped**
- 1 lb. mustard greens, stemmed and coarsely chopped (12 packed cups)**
- Kosher salt and pepper**
- 1 lb. cremini mushrooms, quartered**
- 1½ cups chicken stock or low-sodium chicken broth**
- 1 Tbsp. fresh lemon juice**
- 3 large eggs, beaten**
- 3 scallions, thinly sliced**
- 2 cups shredded Italian Fontina cheese (6 oz.)**

- 1.** Preheat the oven to 400°. Butter a 4-quart baking dish.
- 2.** In a medium saucepan of salted boiling water, cook the farro until al dente, about 20 minutes. Drain well; transfer to a very large bowl.

3. Meanwhile, spread the bread on a large baking sheet and toast until golden and crisp, about 15 minutes. Transfer to the bowl.

4. In a large nonstick skillet, melt 2 tablespoons of the butter in 2 tablespoons of the olive oil. Add the leeks and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

5. In the same skillet, melt 1 tablespoon of the butter in 1 tablespoon of the olive oil. Add half of the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Transfer to the bowl. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of oil and mushrooms.

6. Add the stock, lemon juice, eggs, scallions and 1 cup of the cheese to the bowl and mix well. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 40 minutes. Scatter the remaining cheese on top and bake uncovered for 25 to 30 minutes longer, until golden. —*KC*

MAKE AHEAD The assembled stuffing can be covered and refrigerated overnight.

THE MENU **DESSERT**



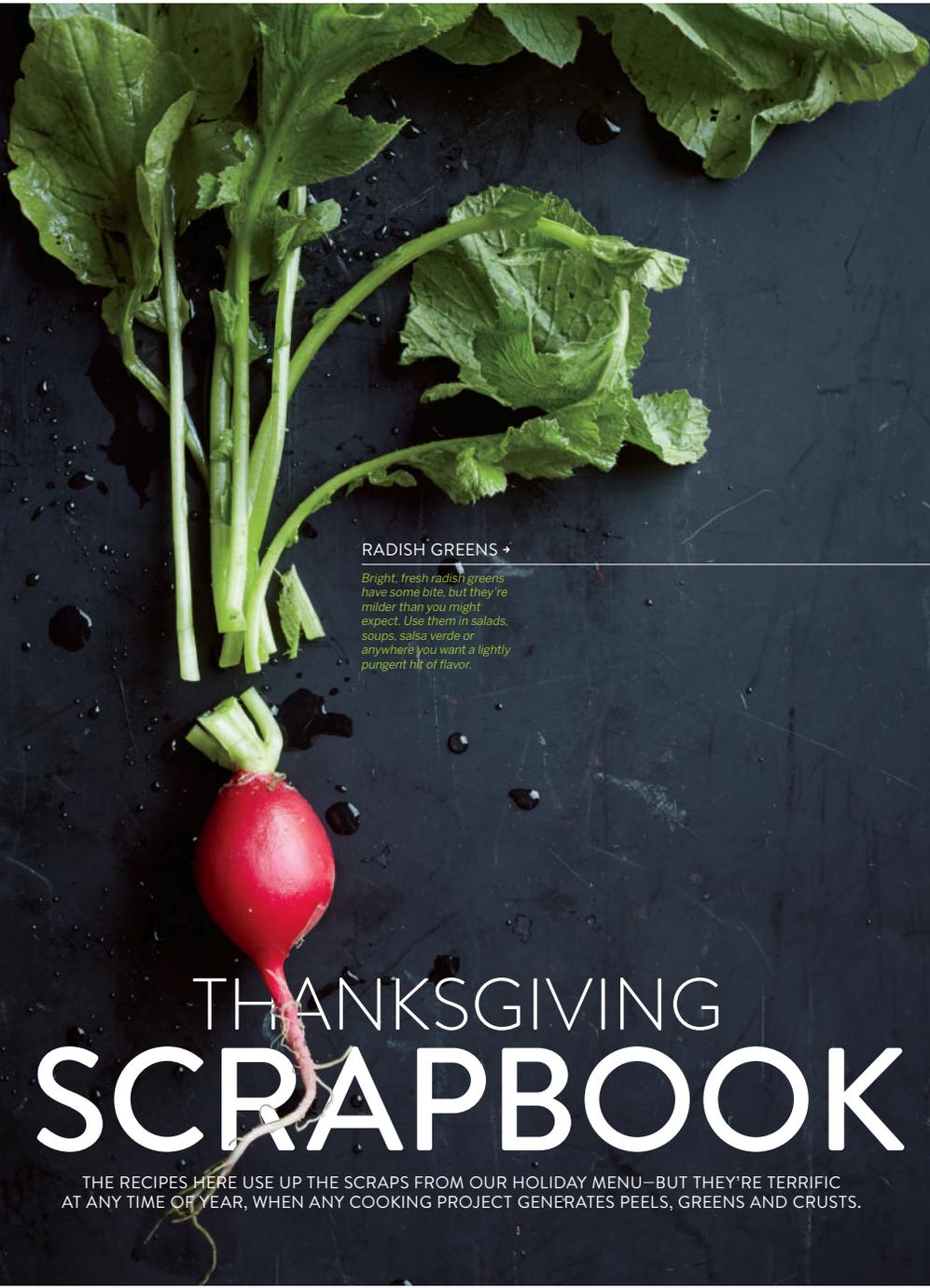
APPLE-AND-PEAR
GALETTE WITH
WALNUT STREUSEL
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Round butcher block
by Blackcreek Mercantile
& Trading Co.



GRAPEFRUIT
CORNMEAL CAKE
P. 160

Charger from Calvin Klein;
napkins by Fog Linen.



RADISH GREENS +

Bright, fresh radish greens have some bite, but they're milder than you might expect. Use them in salads, soups, salsa verde or anywhere you want a lightly pungent hit of flavor.

THANKSGIVING SCRAPBOOK

THE RECIPES HERE USE UP THE SCRAPS FROM OUR HOLIDAY MENU—BUT THEY'RE TERRIFIC AT ANY TIME OF YEAR, WHEN ANY COOKING PROJECT GENERATES PEELS, GREENS AND CRUSTS.



THE SCRAPBOOK **RADISHES**

RADISH-GREENS PESTO

This vibrant pesto is more peppery than the traditional one made with basil.



Spaghetti with Radish-Greens Pesto

🕒 Active 20 min; Total 30 min
Serves 4

You can use radish tops here, or any other slightly pungent greens such as watercress, arugula or mustard.

- 2 garlic cloves, crushed
- Greens from 1 big bunch of radishes (8 loosely packed cups), chopped
- ¼ cup parsley leaves
- ¾ cup roasted salted pumpkin seeds (3 oz.), plus more for garnish
- ¾ cup extra-virgin olive oil
- 1 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish
- Kosher salt and pepper
- 12 oz. spaghetti
- 2 Tbsp. fresh lemon juice

1. In a food processor, combine the garlic, greens, parsley leaves and the ¾ cup of pumpkin seeds; pulse until finely chopped. With the machine on, slowly drizzle in the olive oil. Stir in the 1 cup of cheese. Season with salt and pepper.

2. In a pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving 1 cup of the pasta water. Return the pasta to the pot. Add the pesto, lemon juice and ½ cup of the pasta water. Season with salt and pepper and toss over low heat until coated, about 2 minutes; add more pasta water if a thinner consistency is desired.

3. Transfer the pasta to bowls and garnish with pumpkin seeds and cheese. —KC

WINE Lively medium-bodied white: 2014 Frenzy Marlborough Sauvignon Blanc.

THE SCRAPBOOK **TURKEY**

“THESE CUBES ARE MY SECRET WEAPON FOR INTENSIFYING THE FLAVOR IN SAUCES, SOUPS OR STEWS.”

KAY CHUN, F&W TEST KITCHEN

TURKEY CARCASS → TURKEY BOUILLON

These supercharged cubes of stock are great to keep on hand for adding flavor to pasta dishes, thinning out sauces and enriching grain pilafs.

Turkey Bouillon Cubes

Active **30 min**; Total **1 hr 20 min**
Makes **12**

If you have any carved-clean turkey legs, roasted wing tips, or leftover neck, heart or gizzard, add them to the pot. Toss in any leftover stubs of vegetables, herbs or parsley stems as well.

2 Tbsp. canola oil

Carcass of a **12-lb. turkey**, cut into large pieces

1 head of garlic, halved

1 onion, chopped

2 carrots, chopped

1 tsp. whole black peppercorns

2 Tbsp. chopped parsley plus 7 parsley stems

Kosher salt and pepper

2 Tbsp. chopped chives

In a large pot, heat the oil. Add the turkey carcass and cook over moderately high heat, stirring, until golden, 10 minutes. Add the garlic, onion, carrots, peppercorns and parsley stems and cook, stirring, for 5 minutes. Add 2 quarts of water. Bring to a boil, scraping up any browned bits. Simmer until reduced to 1½ cups, 40 minutes. Strain into a heatproof bowl and let cool. Season with salt and pepper and add the chopped parsley and chives. Pour into an ice cube tray and freeze. Once frozen solid, transfer to a sturdy resealable plastic bag. —*KC*

SAUTÉ TIP

Add a bouillon cube if sautéed onions or garlic start to stick to the pan; this will loosen the pieces and any browned bits, adding body and flavor.

SAUCE TIP

Use the bouillon cubes to deglaze the skillet when sautéing chicken; then add mushrooms, cream and mustard to make a luscious pan sauce.

THE SCRAPBOOK **COLLARDS**

COLLARD STEMS → BRAISE

A quick braise in chicken stock turns tough collard stems into an inspired Southwestern-style side.

Cumin-and-Chile-Braised Collard Green Stems

Total **30 min**; Serves **4 to 6**

3 Tbsp. extra-virgin olive oil

2 small Fresno chiles, seeded and minced

6 garlic cloves, thinly sliced

1 Tbsp. cumin seeds

1¼ lbs. collard green stems, cut into 1-inch lengths

1 cup chicken stock or low-sodium broth

2 Tbsp. unsalted butter

Kosher salt

In a large skillet, heat the oil. Add the chiles, garlic and cumin; cook over moderate heat, stirring, until fragrant, 1 minute. Add the collard stems and cook,

stirring, until bright green, about 3 minutes. Add the stock. Cover and cook over moderately high heat, stirring occasionally, until the stems are tender, 10 minutes. Swirl in the butter, season with salt and serve. —*JC*

MAKE AHEAD The braised collard stems can be refrigerated overnight.

RELISH TIP

Slice the stems of collard greens very thinly and pickle in a hot spiced-vinegar brine.

THE SCRAPBOOK **TROUT**



TROUT SKIN → CRISPS

The crisps can be served like crackers, with toppings or dips, or crumbled on eggs or salads.



Trout Skin Crisps

Active 15 min; Total 3 hr 15 min
Makes 4

Skins from 4 smoked trout fillets

Kosher salt and/or Old Bay seasoning

Preheat the oven to 200°. Line a baking sheet with parchment paper. Scrape all the meat off the trout skins and pat dry with paper towels. Tear or cut the skins into large pieces. Arrange on the prepared sheet and bake until dry and crisp, about 3 hours. Season with salt and/or Old Bay. —KC

WINE Brisk, citrusy Prosecco: NV Sommariva Brut.

THE SCRAPBOOK **BEETS**

Beet-and-Caraway-Roasted Pork Tenderloin

Active 15 min; Total 55 min
Serves 4 to 6

3 oz. red and/or yellow beet peels (1½ cups)

2 Tbsp. kosher salt

2 tsp. caraway seeds

Two 1-lb. pork tenderloins

2 Tbsp. extra-virgin olive oil, plus more for drizzling

Pepper

Lemon wedges, for serving

1. In a mini food processor, puree the beet peels, salt and caraway seeds until a paste forms. On a rimmed baking sheet, rub each pork tenderloin with 2 tablespoons of the beet paste. Let stand at room temperature for 30 minutes.

2. Preheat the oven to 400°. Drizzle the pork with the 2 tablespoons of olive oil and season with pepper. Roast for 25 to 30 minutes, until an instant-read thermometer inserted in the center registers 135°. Transfer to a cutting board and let rest for 10 minutes. Slice the pork ½ inch thick and transfer to a platter. Drizzle with olive oil and serve with lemon wedges. —JC

WINE Dark-berried, lightly herbal Loire Valley Cabernet Franc: 2010 Olga Raffault Les Picasses Chinon.

continued on p. 158

BEET PEELS →

Beet peels have a concentrated, sweet earthiness.



BEET PEEL PASTE

Puree the peels with salt and spices; the flavorful paste keeps in the fridge for several days.



NO-BAKE CHEESECAKE *continued*

BANANAS FOSTER

4 Tbsp. unsalted butter**1 cup sugar****½ tsp. ground cinnamon****Pinch of ground allspice****Pinch of kosher salt****¼ cup amaretto****¼ cup dark rum****4 ripe bananas, sliced ½ inch thick**

1. Make the cheesecake Coat a 2½-quart glass bowl with nonstick spray and line with plastic wrap, allowing 6 inches of overhang all around.

2. In a medium bowl, whisk ½ cup of the sugar with the gelatin. Stir in the hot water and let stand for 3 minutes, then whisk to dissolve the sugar and gelatin.

3. In a stand mixer fitted with the paddle, beat the ricotta with the cream cheese at medium speed until smooth. With the machine on, gradually beat in the gelatin mixture, then beat in the lemon zest, lemon juice and vanilla. Scrape the cheesecake mixture into the prepared bowl and cover with the overhanging plastic. Refrigerate until nearly set, about 1 hour.

4. Meanwhile, in a food processor, pulse the graham crackers with the cinnamon until fine crumbs form. Transfer to a heat-proof medium bowl.

5. In a medium saucepan, combine the remaining 1 cup of sugar with ½ cup of water and cook over moderate heat until it reaches 330° on a candy thermometer, 5 to 7 minutes. Remove from the heat and whisk in the butter. Immediately pour over the graham cracker crumbs and stir quickly until evenly moistened; clumps will form.

6. Uncover the cheesecake and sprinkle the graham cracker mixture evenly on top, packing it gently onto the surface of the cake. Cover and refrigerate until the cake is completely set, at least 2 hours or overnight.

7. Make the bananas Foster In a large saucepan, melt the butter with the sugar. Cook over moderate heat, swirling the pan, until a very light caramel forms, 5 to 7 minutes. Stir in the cinnamon, allspice and salt and cook, swirling, for 30 seconds. Add the amaretto and rum and, very carefully, using a long-handled match, ignite the alcohol. When the flame subsides, stir in the bananas. Let cool.

8. Unwrap the cake and carefully invert onto a rimmed serving plate. Spoon the bananas Foster over the top and serve right away.



MENU RECIPES

Sweet and Savory Cranberry Conserva

📖 PAGE 145

🕒 Total **30 min**; Makes **3 cups****2 Tbsp. canola oil****1 large shallot, minced****1 garlic clove, minced****1 tsp. ground fennel****1 lb. fresh cranberries****1 cup packed light brown sugar****¼ cup unseasoned rice vinegar****2 Tbsp. whole-grain mustard****2 tsp. Dijon mustard****Kosher salt and pepper**

In a medium saucepan, heat the oil. Add the shallot, garlic and fennel and cook over moderate heat, stirring, until softened, 3 minutes. Add ½ cup of water, the cranberries, sugar, vinegar and mustards and bring to a boil. Simmer over moderately high heat, stirring occasionally, until the cranberries are coated in a thick sauce, about 7 minutes. Season with salt and pepper. Scrape into a bowl and let cool; serve. —*JC*

MAKE AHEAD The conserva can be refrigerated for up to 2 weeks.

Apple-and-Pear Galette with Walnut Streusel

📖 PAGE 148

Active **45 min**; Total **2 hr 45 min plus cooling**; Serves **12**

Free-form galettes are simpler to make than pies. Using unpeeled apples and pears adds texture and flavor while cutting down on time and ingredient waste.

Save the apple and pear cores for the infused bourbon on p. 162.

CRUST

2 cups all-purpose flour, plus more for rolling**¾ tsp. kosher salt****1½ sticks cold unsalted butter, cubed****½ cup ice water**

STREUSEL

⅔ cup walnuts**½ cup all-purpose flour****½ cup packed light brown sugar****½ tsp. kosher salt****6 Tbsp. cold unsalted butter, cubed**

FILLING

2 Granny Smith apples—halved, cored and thinly sliced lengthwise**2 firm Bartlett pears—halved, cored and sliced lengthwise ¼ inch thick****¼ cup granulated sugar, plus more for sprinkling****¼ tsp. kosher salt****2 tsp. fresh lemon juice****1 large egg beaten with 1 tsp. water****Confectioners' sugar, for dusting (optional)**

1. Make the crust In a food processor, pulse the 2 cups of flour with the salt. Add the butter and pulse until the pieces are the size of small peas. Sprinkle the water on top and pulse until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat into a disk. Wrap in plastic and refrigerate until well chilled, 1 hour.

2. Meanwhile, make the streusel Preheat the oven to 400°. Spread the walnuts in a pie plate and bake for about 8 minutes, until lightly browned. Let cool, then chop.

3. In a medium bowl, whisk the flour with the brown sugar and salt. Add the butter and, using your fingers, pinch it into the dry ingredients until the mixture resembles coarse meal. Add the walnuts and pinch the streusel into clumps. Refrigerate until chilled, about 15 minutes.

4. Make the filling Line a rimmed baking sheet with parchment paper. In a large bowl, toss the apples with the pears, ¼ cup of granulated sugar, the salt and lemon juice. On a lightly floured work surface, roll out the dough to a 19-by-13-inch oval. Ease the dough onto the prepared baking sheet. Mound the filling in the center of the oval, leaving a 2-inch border. Sprinkle the streusel evenly over the fruit and fold the edge of the dough up and over the filling.

5. Brush the crust with the egg wash and sprinkle evenly with granulated sugar. Bake the galette for 45 to 50 minutes, until the fruit is tender and the streusel and crust are golden brown. Let the galette cool. Dust with confectioners' sugar, if using, before serving. —*JC*

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Grapefruit Cornmeal Cake

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Active **40 min**; Total **2 hr 30 min**; Serves **12**

This cake is perfumed with grapefruit and topped with a poppy-seed glaze. If there are leftovers, serve wedges for breakfast.

Save the grapefruit peels for the infused bourbon on p. 162.

CAKE

1½ sticks unsalted butter, melted and cooled, plus more for greasing

1½ cups all-purpose flour

½ cup medium-grind cornmeal

1½ cups granulated sugar

2 tsp. baking powder

½ tsp. kosher salt

3 large eggs

1 Tbsp. finely grated grapefruit zest plus ¼ cup fresh grapefruit juice

GLAZE

2 cups confectioners' sugar, sifted

¼ cup poppy seeds

¼ cup fresh grapefruit juice

1. Make the cake Preheat the oven to 350°. Butter a 9-inch cake pan. Line the bottom with parchment paper and butter the paper.

2. In a medium bowl, whisk the flour with the cornmeal, granulated sugar, baking powder and salt. In another medium bowl, whisk the melted butter with the eggs, grapefruit zest and grapefruit juice. While whisking constantly, add the butter mixture to the flour mixture in a slow, steady stream. Whisk until well blended. Scrape the batter into the prepared pan and bake for about 40 minutes, until golden and a cake tester inserted in the center comes out clean.

3. Transfer the cake to a rack to cool for 10 minutes. Run a sharp paring knife around the edge of the cake, then invert it onto the rack. Peel off the parchment paper. Carefully flip the cake right side up and set the rack over a baking sheet. Let cool until warm, about 30 minutes.

4. Meanwhile, make the glaze In a medium bowl, mix the confectioners' sugar and poppy seeds. While whisking constantly, slowly drizzle in the grapefruit juice until a smooth, thick glaze forms. Pour the glaze all over the top of the warm cake and spread evenly over the top and side. Let stand until set, about 30 minutes. —*KC*

MAKE AHEAD The cake can be stored in an airtight container at room temperature for up to 3 days.

SCRAPBOOK RECIPES

Bacon, Egg and Crispy Bread Stir-Fry🕒 Total **40 min**; Serves **4**

This one-skillet dish is a great way to use up leftover bread crusts. Toast and crumble them, then stir-fry until crisp and chewy.

6 oz. rustic whole-wheat bread crusts, torn into 2-inch pieces

4 large eggs

Kosher salt

¼ cup canola oil

4 slices of bacon, finely chopped

2 Tbsp. finely chopped peeled fresh ginger

2 Tbsp. minced garlic

1 cup chopped scallions, plus more for garnish

2 Tbsp. fresh lime juice, plus lime wedges for serving

1½ Tbsp. soy sauce

Sambal oelek or other Asian chile paste, for serving

1. Preheat the oven to 400°. Spread the bread crusts on a large rimmed baking sheet and bake for about 7 minutes, until lightly golden and just crisp. Let cool slightly, then break into ½-inch pieces.

2. In a medium bowl, beat the eggs with a pinch of salt. In a large skillet, heat 1 tablespoon of the canola oil. Add the eggs and cook over moderately high heat until lightly browned, about 2 minutes. Fold the eggs over and cook until just set throughout, about 1 minute longer. Transfer to a plate and cut into ½-inch pieces.

3. In the skillet, heat the remaining 3 tablespoons of oil. Add the bacon and stir-fry over high heat until lightly browned but not crisp, about 3 minutes. Add the ginger and garlic and stir-fry until fragrant, about 1 minute. Add the bread pieces and ¼ cup of water and stir-fry over moderately high heat until slightly softened, about 5 minutes. Stir in the 1 cup of scallions, the lime juice and soy sauce and stir-fry for 1 minute. Stir in the eggs and season with salt. Garnish with chopped scallions and serve with sambal and lime wedges. —*JC*

WINE Riesling from Australia's Clare Valley tends to be bright, citrusy and dry, which makes it perfect with rich dishes. Pour the 2014 Jim Barry The Lodge Hill or 2014 Grosset Springvale.

Potato Peel Tortilla with Garlic Aioli🕒 Total **40 min**; Serves **6**

This spin on the classic Spanish egg dish uses potato peels instead of potatoes.

½ cup plus 2 Tbsp. extra-virgin olive oil

1 onion, thinly sliced

4 cups scrubbed potato peels, chopped into 2-inch pieces

6 garlic cloves, 3 finely chopped and 3 finely grated

4 scallions, chopped (1 cup)

1 dozen large eggs

½ tsp. pimentón de la Vera, plus more for sprinkling

Kosher salt and pepper

⅓ cup mayonnaise

1 Tbsp. fresh lemon juice

1. Preheat the oven to 450°. In a large oven-proof nonstick skillet, heat ¼ cup of the olive oil. Add the onion, potato peels, chopped garlic and all but ¼ cup of the scallions and cook over moderate heat, stirring occasionally, until golden and crispy in spots, about 10 minutes. In a medium bowl, beat the eggs with the ½ teaspoon of pimentón and add to the skillet. Season with salt and pepper and cook over moderately low heat, stirring frequently, until the eggs begin to set around the edges, 3 to 4 minutes. Transfer the skillet to the oven and bake the tortilla for 6 to 8 minutes, until just set.

2. Meanwhile, in a small bowl, whisk the mayonnaise with the grated garlic, lemon juice and the remaining 6 tablespoons of olive oil; season with salt and pepper.

3. Invert the tortilla onto a large plate. Garnish with the reserved ¼ cup of scallions and a sprinkling of pimentón and serve with the garlic aioli. —*KC*

MAKE AHEAD The garlic aioli can be refrigerated for 3 days.

WINE Light and mineral Pinot Grigio is a fantastic match for egg dishes like this tortilla. Try one from northern Italy, like the 2013 Livio Felluga or the 2014 Terlano.

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Dark Green Thai Escarole Salad

🕒 Active **30 min**; Total **40 min**; Serves **6**

The tougher outer leaves of a head of escarole are too often discarded or just reserved for the soup pot. Here, they're chopped, and the robust flavor is complemented by lots of cilantro and basil, crisp vegetables and a tangy, spicy Thai chile-spiked dressing.

- ¼ cup canola oil
- 3 Tbsp. fresh lime juice
- 2 Tbsp. Asian fish sauce
- 1 tsp. turbinado sugar
- 2 Thai chiles, thinly sliced
- 1 Kirby or Persian cucumber, halved lengthwise and cut into 1-inch pieces
- 2 carrots, thinly sliced
- 2 oz. green beans, thinly sliced on the diagonal (1 cup)
- Kosher salt and pepper
- 12 oz. outer escarole leaves, chopped (10 cups)
- 2 cups chopped mixed herbs, such as cilantro and basil

In a large bowl, whisk the oil with the lime juice, fish sauce, sugar and chiles. Add the cucumber, carrots and green beans and season with salt and pepper; mix well. Let stand for 10 minutes. Add the escarole and herbs, season with salt and pepper and toss to evenly coat. —*KC*

MAKE AHEAD The dressing can be refrigerated overnight.

Autumn Fruit–Infused Bourbon

Active **10 min**; Total **12 hr**
Makes **one 750-ml bottle**

Macerating fruit peels and cores in a bottle of bourbon infuses the alcohol with a ton of flavor. Use the bourbon to make a killer old-fashioned.

- Peel from **1 whole grapefruit**
- Peels from **2 lemons**
- 2 pear cores**
- 2 apple cores**
- One 750-ml bottle bourbon**

Combine all of the ingredients in a large jar; cover. Let stand at room temperature for 8 to 12 hours. Strain the bourbon through a cheesecloth-lined fine sieve. —*KC*

Autumn Fruit Old-Fashioned

🕒 Total **10 min**; Makes **1**

- ½ tsp. sugar
- 5 dashes of Angostura bitters

Ice

2 oz. Autumn Fruit–Infused Bourbon

½ oz. water

Orange twist, for garnish

In a rocks glass, muddle the sugar with the bitters until a paste forms. Fill the rocks glass with ice and stir in the Autumn Fruit–Infused Bourbon and water. Garnish the drink with an orange twist. —*KC*

Parmigiano-Reggiano Puffs

🕒 Total **5 min**

Parmesan cheese rinds puff up in the microwave to make a delectable snack.

Parmigiano-Reggiano cheese rinds, cut into ½-inch dice

On a microwave-safe plate, microwave the cheese rinds at high power until puffed and sizzling, 30 seconds to 1 minute. Transfer the cheese puffs to paper towels to drain. Serve hot. —*JC*

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