

WILLIAMS-SONOMA

A TASTE OF
THANKSGIVING



A Collection of Thanksgiving Recipes



A Letter from Chuck Williams

This year we are honoring Thanksgiving as it is done in New England where our forefathers held their first celebration in the early 17th century. Our menu comes from three old traditional inns and a small hotel from the region:

The Williamsville Inn - West Stockbridge, Massachusetts: Established as an inn since the mid 1950s, it exemplifies New England charm.

The Inn at Saw Mill Farms - West Dover, Vermont: Quietly situated in the lower Green Mountains, the inn lies equidistant from Boston and New York.

The Mayflower Inn - Washington, Connecticut: A building abundant with history, George Washington once stayed here.

Wheatleigh - Lenox, Massachusetts: A small luxury hotel in the Berkshires, it is set on 22 rolling acres, with a European-trained staff.

All built between 1790 and 1820 except for Wheatleigh, which was built in 1897, these establishments are nestled in New England countryside. Their cuisines are based on local ingredients and various styles of cooking, ranging from traditional French to simple American cooking. I am sure you will find them interesting as well as delicious.

Have a wonderful Thanksgiving!

Chuck Williams

≈ THANKSGIVING MENU ≈

Cream of Butternut Squash & Apple Soup

The Inn at Saw Mill Farms

Roast Turkey

Wheatleigh

Yukon Gold Mashed Potatoes

The Mayflower Inn

Creamy Giblet Gravy

Wheatleigh

Maple-Glazed Acorn Squash

The Williamsville Inn

Pear, Chestnut & Sage Dressing

Wheatleigh

Brussels Sprouts *with* Crispy Bacon & Walnuts

The Inn at Saw Mill Farms

Popovers

The Williamsville Inn

Cranberry Chutney

The Mayflower Inn

Creamy Pumpkin Pie *with* Poached Cranberries

Wheatleigh



Thanksgiving Timeline

If you are preparing the Thanksgiving meal this year, we know how important it is to organize yourself. Our New England inspired menu is accompanied by a simple timeline, information about brining a turkey and additional tips for preparing each of the recipes. Feel free to substitute any of the recipes, incorporating some of your own favorite recipes and family traditions. ~

1 to 2 Weeks Before

- ~ Confirm the number of guests and order the appropriate size turkey.
- ~ Plan the menu, table settings, serving dishes and decorations.
- ~ Prioritize your shopping and “to do” lists.

A Few Days Before

- ~ Carefully read through all the recipes to see that you have all of the equipment and start your shopping.
- ~ Organize the serving dishes and beverages and finish getting your house in order.

The Day Before

- ~ Pick up the turkey, complete the food shopping and check the turkey’s roasting time.
- ~ That evening, prepare the brine and follow the directions for brining the turkey overnight.
- ~ Set the table.

Thanksgiving Day

- ~ Get up early, have breakfast and organize your day.
- ~ Remove turkey from the brine; rinse well and bring to room temperature, 1 to 1½ hours.
- ~ Bake the pie in the morning, then begin roasting the turkey at the pre-determined time you selected.
- ~ Meanwhile, prepare the ingredients for the side dishes.
- ~ While roasting and basting the turkey, begin cooking the side dishes.
- ~ Have popovers and dressing ready to go in the oven immediately following the turkey.
- ~ Transfer the turkey to a carving board; prepare gravy and begin reheating side dishes.
- ~ Seat the guests and serve the soup; then, carve the turkey and serve dinner.

Brining a Turkey

This old-fashioned cooking technique is regaining popularity in restaurants and hotels, as well as with home cooks, especially with Thanksgiving turkeys. Brining a turkey involves covering the bird completely with a kosher salt-water solution (about 1 cup kosher salt per gallon of water) and soaking it for 8 to 12 hours. As the turkey soaks, the salt penetrates the meat, drawing in moisture. The result is a juicy, flavorful roast turkey. (Note: If you do not have the time to brine the turkey the night before or space to store it in your refrigerator, omit this step and continue with the Roast Turkey recipe.)

For More Information

For additional Thanksgiving menus, tips and techniques, please visit us online at www.williams-sonoma.com/recipe

Preparing Thanksgiving Dinner

After all the effort that goes into preparing Thanksgiving dinner, it's important that your food is ready at the same time, not to mention that it is served hot and tastes fresh. It is also important that you enjoy yourself, too. If you can, take advantage of the days before Thanksgiving. This is a great opportunity to check things off your "to do" list. Here are some helpful tips for getting a head-start cooking your Thanksgiving dinner. You will be able to prioritize your time, cook with ease and create a wonderful feast. ~

You do not have to prepare all these items, but if you want to get a head-start, we suggest you start here.

- ~ Prepare the Cranberry Chutney. Once chilled, the flavors will continue to develop in the refrigerator. Bring to room temperature about 1 hour before serving.
- ~ The Pumpkin Pie dough may be made in advance. Be sure to wrap it tightly and refrigerate until you are ready to bake the crust. If you have time the night before Thanksgiving, bake the crust and cool it to room temperature; cover well with plastic wrap and store in a cool, dry area.
- ~ The Poached Cranberries for the pie may also be made ahead of time. After poaching them, remove the cranberries from the liquid and cool the two separately. Recombine the two in a lidded container and refrigerate until it's time to serve the pie.

Not everyone has time the day before, but if you want to get a head-start, much of the prep work can be checked off the list. After prepping food items, coordinate them by recipe on specific shelves or in the drawers of your refrigerator. They will be easier to find when you need them.

- ~ **Butternut Squash and Apple Soup** - Follow the recipe up until adding the cream. Cool to room temperature and refrigerate. Reheat gently and finish the recipe just prior to serving.
- ~ **Pear, Chestnut and Sage Dressing** - Prepare the bread chunks, and leave out overnight to dry. You can assemble the dressing for baking the next morning while the turkey is roasting.
- ~ **Brussels Sprouts** - Remove the outer leaves of each sprout; trim and cut an "X" in the bottoms with a paring knife. Store the sprouts in a plastic bag until cooking time.
- ~ **Maple Glazed Acorn Squash** - Quarter and clean each squash and store in airtight plastic bags until ready to bake. The squash may be baked in the morning and then reheated in the oven just before serving.
- ~ **Roast Turkey** - Soaking the turkey in brine the night before may not save time, but it does begin the process. Be sure to keep the turkey well chilled while it is soaking overnight (32 to 40°F).

If you have chosen to follow at least a few of our suggestions above, you should be in good shape when it's time to roast the turkey. Here are some tips for the remaining recipes of our menu.

- ~ **Pumpkin Pie** - If you have followed the above steps for preparing the pie crust, all you have to do at this point is prepare the filling, fill the pre-baked pie shell and bake the pie. Do this in the morning.
- ~ **Yukon Gold Mashed Potatoes** - To ensure your potatoes are served piping hot, cook them a little ahead of time and reheat them on the stovetop, stirring often, adding warmed milk as needed.
- ~ **Popovers** - Popovers must be served fresh from the oven, so have the batter ready when the turkey is done.
- ~ **Creamy Giblet Gravy** - As soon as the turkey comes out of the oven, set the roasting pan on the stovetop and prepare the gravy. Keep warm on the stovetop until ready to serve.

*2 Days
Before
Thanksgiving*

*The Day
Before
Thanksgiving*

*Thanksgiving
Day*

Cream of Butternut Squash & Apple Soup

Sweet butternut squash and tart Granny Smith apples are enriched with cream and saffron in this savory soup. For a sit-down meal, serve the soup as a first course in warmed, individual bowls. For a Thanksgiving buffet, a warmed soup tureen will allow guests to help themselves. Garnish soup with croutons and a pinch of chopped fresh herbs, such as parsley or sage. ∞



- 3 Tbs. unsalted butter
- 1 Bermuda onion, chopped
- 1 medium butternut squash, about 3 lb., peeled, seeded and cut into 1-inch cubes
- 6 cups low-sodium chicken broth
- 4 Granny Smith apples, peeled, cored and chopped
- 4 pinches of Spanish saffron threads
- Pinch of freshly grated nutmeg
- 2 cups heavy cream
- Salt and freshly ground pepper, to taste

In a large soup pot over medium heat, melt the butter. When the butter has just stopped foaming, add the onion and sauté, stirring occasionally, until tender and translucent, 4 to 6 minutes. Add the squash and broth, bring to a boil and reduce the heat to medium-low. Simmer, stirring occasionally, until the squash is tender when pierced with a fork, about 20 minutes.

Add the apples, saffron and nutmeg and simmer, stirring occasionally, until the apples are tender, about 15 minutes more. Using a food processor or blender, puree the soup in batches until smooth. Return the soup to the pot, stir in the cream and season with salt and pepper. Warm gently as needed. Serves 12.

The Inn at Saw Mill Farms, West Dover, Vermont

APPLE PARER/CORER

With just the turn of the handle, this apple parer/corer will quickly prepare apples for your holiday recipes.



Roast Turkey

In the kitchen at Wheatleigh, turkeys are soaked in salt-water brine before the chefs slowly roast the birds for the hotel's Thanksgiving dinner. The roast turkey is served with a creamy giblet gravy and a savory pear, chestnut and sage dressing. ≈

- 1 fresh turkey, about 16 lb.
- 1 lb. kosher salt (about 2½ cups)
- 1 small yellow onion, chopped
- 1 carrot, chopped
- 1 celery stalk, chopped
- 4 fresh thyme sprigs
- 4 fresh flat leaf parsley sprigs
- 16 Tbs. (2 sticks) unsalted butter, melted
- 1 double-thick piece of cheesecloth, 2 ft. sq.

Remove the giblets and neck, if included, and if desired, reserve them for making gravy. Rinse the turkey inside and out with cold water. In a large pot or 5-gallon bucket, stir the salt and 1 gallon of cold water together. Carefully set the turkey into the water and cover turkey with additional cold water by 2 to 3 inches. Refrigerate or set the turkey in a very cold place (32 to 40°F) for 8 to 12 hours.

Remove the turkey from the brine, rinse well and pat dry with paper towels. Let the turkey come to room temperature, at least 1 hour but no longer than 1½ hours.

Position a rack in the bottom of an oven and preheat to 450°F.

In a large bowl, toss together the onion, carrot, celery, thyme, parsley and half of the butter. Pack the body and neck cavities loosely with the vegetables. With kitchen twine, truss the legs together loosely, and secure the neck flap to the back with a couple of trussing pins or sturdy toothpicks. Rub the turkey with half of the remaining butter and set the bird on its side on a rack in a large roasting pan. Roast the turkey for 15 minutes, then turn it on its other side and roast for 15 minutes more. Reduce the heat to 325°F. Soak the cheesecloth in the remaining butter, turn the turkey breast side up and place the cheesecloth over the breast. Add about ½ cup water to the pan. Continue roasting, basting with the pan juices every 15 to 20 minutes, until an instant-read thermometer inserted into the center of the breast registers 165°F and inserted into the thigh—but away from the bone—registers 180°F. If the breast begins to cook too quickly, tent it loosely with aluminum foil. Total roasting time should be about 3 hours. Let the turkey rest for 20 to 30 minutes before carving. Serves 12.

Wheatleigh, Lenox, Massachusetts



INSTANT-READ THERMOMETER

An instant-read thermometer will allow you to quickly and accurately register the temperature of the turkey breast and thigh meat.



Yukon Gold Mashed Potatoes

Yukon Gold potatoes are buttery, sweet boiling potatoes that are perfect for mashing. Although mashed potatoes are best made just before serving, they can be cooked an hour or more prior to serving dinner. Simply reheat the mashed potatoes gently in a large nonstick saucepan or pot, stirring often with a large silicon or rubber spatula and adding more milk as needed. Be sure potatoes are creamy and piping hot. ~



- 6 lb. Yukon Gold potatoes, peeled and cut into 1" chunks**
- ¾ cup sour cream**
- 12 Tbs. (1½ sticks) unsalted butter**
- 1 cup milk**
- Salt and freshly ground white pepper, to taste**

In a large pot two-thirds full of boiling salted water, add the potatoes and cook until tender, about 20 minutes. Drain the potatoes in a colander and let them steam dry, 3 to 4 minutes. Set the potato ricer over the pot and pass the potatoes through the ricer. (Note: If you do not have a potato ricer, return the potatoes to the pot and mash them with a potato masher.) Add the sour cream, butter, milk, salt and pepper and using a large spoon or electric hand-mixer, whip the potatoes just until smooth and blended. Adjust seasonings with salt and pepper. Transfer the potatoes to a large, warmed bowl and serve immediately. Serves 10 to 12.

The Mayflower Inn, Washington, Connecticut

POTATO RICER

A potato ricer presses cooked potatoes through its small holes, instantly mashing them for fluffy, lightly textured mashed potatoes.



Creamy Giblet Gravy

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|---|--|
| Pan drippings from the roasted turkey | ¾ cup heavy cream |
| 3 Tbs. all-purpose flour | Salt and freshly ground pepper, to taste |
| 2 cups unsalted chicken or turkey broth (recipe follows) | Cooked, chopped and reserved turkey giblets |

Pour off and reserve any pan juices. Skim off all of the fat and discard all but 2 Tbs. of the fat from the pan juices. Return the 2 Tbs. of fat to the pan and set the pan over medium heat. Add the flour and cook, whisking constantly, until the flour cooks and becomes golden. Whisk in half the broth and the reserved pan juices and cook, stirring to dislodge any browned bits stuck to the bottom and sides of the pan. Stir in the remaining broth and cream, bring to a boil and continue cooking until the gravy is thick enough to coat the back of a spoon, 8 to 10 minutes. Adjust seasoning with salt and pepper and stir in the giblets. Keep warm until ready to serve. Makes about 2 cups of gravy.

Wheatleigh, Lenox, Massachusetts

Turkey Broth

This recipe makes 6 cups of turkey broth; 2 cups for the gravy recipe and the remaining 4 cups can be used in the Pear, Chestnut and Sage Dressing. While this recipe can be made in advance, you can save time by substituting canned unsalted or low-sodium chicken broth where the recipes call for turkey or chicken broth. ∞

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|--|--------------------------------|
| 2 tsp. olive oil | 2 parsley sprigs |
| Reserved giblets and neck from a fresh turkey (not including the liver) | 1 onion, chopped |
| 1 bay leaf | 1 carrot, chopped |
| 2 thyme sprigs | 1 celery stalk, chopped |

In a medium saucepan over medium heat, warm the oil. Add the turkey giblets and neck and cook, turning occasionally, until lightly browned, 3 to 4 minutes. Add the bay leaf, thyme, parsley, onion, carrot and celery and cover with 7 cups cold water. Bring the mixture to a simmer, reduce the heat to low and simmer, skimming the surface to remove any foam, until lightly golden and flavorful, about 2 hours. Strain the broth through a fine mesh sieve or cheesecloth, cool to room temperature; reserve the giblets, and refrigerate until ready to use.

When the giblets are cool enough to handle, chop them finely into small pieces and refrigerate until ready to use.

SAUCE WHISK

Deglazing the roasting pan is an important step in making rich, flavorful gravy. Use a whisk to incorporate the flavorful browned bits and dissolve them into the pan juices.



Maple-Glazed Acorn Squash

Maple syrup isn't just for breakfast. In New England and across the country, it is used in both sweet and savory recipes. Here, maple syrup is combined with butter and crystallized ginger, creating a delicious glaze for this simple Thanksgiving side dish. For the best flavor, use pure Grade A Vermont maple syrup. ≈



- 4 large acorn squash
- 6 Tbs. (¾ stick) unsalted butter
- 6 Tbs. pure Grade A maple syrup
- 2 Tbs. finely minced crystallized ginger
- Salt and freshly ground pepper, to taste

Position a rack in the center of an oven and preheat to 375°F. Line a baking sheet with parchment paper and coat it lightly with oil.

In a small saucepan over medium heat, combine the butter, maple syrup, ginger, salt and pepper. Bring the mixture to a boil, stirring occasionally, until it is smooth and blended, 4 to 5 minutes.

Cut each squash into quarters and scoop out the seeds and strings. Arrange the squash, cut-side up, on the prepared baking sheet, season the squash with salt and pepper, then bake, basting generously with the glaze every 15 minutes, until the edges of the squash are caramelized and the squash is tender when pierced with a fork, about 1 hour. Transfer to a warmed platter to serve. Serves 10 to 12.

The Williamsville Inn, West Stockbridge, Massachusetts

PARCHMENT PAPER

Parchment paper is a great item for protecting bakeware, and avoiding messy cleanups.



Pear, Chestnut & Sage Dressing

While this recipe calls for baking the dressing separately from the turkey, it can easily be used as a stuffing. Simply pack the unbaked dressing loosely into the turkey cavities and follow the roasting instructions included in the back of this booklet for a stuffed turkey. ~

- 1 lb. loaf rustic country bread
 - ½ lb. pork breakfast sausage, casings removed
 - 1 Tbs. unsalted butter
 - 1 large yellow onion, cut into ½-inch chunks
 - 1 large carrot, cut into ½-inch chunks
 - 3 celery stalks, cut into ½-inch chunks
 - 1 Bosc pear, cored and cut into ½-inch chunks
 - 1 cup peeled and chopped, steamed or roasted chestnuts
 - ⅓ cup finely chopped fresh flat-leaf parsley
 - ⅓ cup chopped fresh sage leaves
 - 4 Tbs. unsalted butter, melted
 - 4 cups low-sodium chicken or turkey broth (see Creamy Giblet Gravy page for recipe)
- Salt and freshly ground pepper, to taste



Tear the bread into ½-inch chunks, spread out on a baking sheet and leave out to dry overnight.

Preheat an oven to 375°F and butter a large, shallow baking dish.

In a large sauté pan over medium heat, brown the sausage, stirring and crumbling with a large fork, until cooked through, 5 to 6 minutes. Transfer to a large mixing bowl. Melt the 1 Tbs. butter in the pan, and add the onion, carrot, celery and pear. Using a large spoon, sauté the vegetables, stirring occasionally, until tender, 7 to 8 minutes. Add the vegetables to the bowl with the sausage along with the chestnuts, parsley, sage, melted butter, broth, salt and pepper and stir to mix. Add the bread chunks and stir to mix well. Spoon the dressing into the prepared baking dish and bake, uncovered, until the top is golden and crisp, about 1 hour. Pass the stuffing at the table to serve. Serves 10 to 12.

Wheatleigh, Lenox, Massachusetts

WILLIAMS-
SONOMA
STAINLESS-
STEEL TOOLS

The five-piece all-purpose tool set includes a tool for nearly every task. Made of stainless steel, these tools are exceptionally sturdy.



Brussels Sprouts *with* Crispy Bacon & Walnuts

Select small, fresh Brussels sprouts, which will have the sweetest flavor and are sure to be tender. They can be cooked in boiling water ahead of time until just tender, and cooled in an ice bath. Reheat just before serving, toss with the bacon and walnuts and then season with salt and pepper. ~



- 4 lb. Brussels sprouts**
- 8 oz. applewood smoked bacon, thickly sliced**
- 2 Tbs. unsalted butter**
- 1½ cups shelled walnut halves, coarsely chopped**
- Salt and freshly ground pepper, to taste**

PARING KNIFE

Frequently used for trimming and peeling vegetables and small slicing and chopping jobs, it is best to keep the knife's blade sharp for easy use.



Trim the bottoms off the Brussels sprouts, and remove and discard the outer leaves. With a paring knife, cut a ½-inch-deep “X” into the bottom of each sprout, then put them in a bowl of room-temperature water until ready to cook.

In a large fry pan over medium heat, fry the bacon, turning occasionally, until golden and just crisp, 6 to 8 minutes. Transfer to a paper towel-lined plate to drain. Crumble or chop the bacon coarsely.

In a large pot two-thirds full of boiling salted water, cook the Brussels sprouts until tender when pierced with a skewer, 8 to 10 minutes.

Meanwhile, in a fry pan over medium heat, melt the butter. When it begins to foam, add the walnuts and sauté, stirring occasionally, until fragrant and lightly golden, 3 to 4 minutes. Stir in the bacon and keep warm.

Drain the Brussels sprouts, return to the pot and add the bacon-walnut mixture. Stir gently to mix, adjust seasoning with the salt and pepper and transfer to a warmed bowl or platter. Serve immediately. Serves 12.

The Inn at Saw Mill Farms, West Dover, Vermont

Popovers *and* Cranberry Chutney

Traditionally served at Thanksgiving dinner, these muffin-like savories are lightly flavored with vanilla. You can substitute chopped herbs and spices for the vanilla. Purists enjoy these seasoned only with salt. ~

A refreshing version of traditional cranberry sauce, this chutney has sweet, spiced flavors and is brightened with fresh mint. ~

Popovers

- 4 cups milk
- 8 eggs
- 3½ cups all-purpose flour
- 1½ tsp. vanilla extract
- 2 Tbs. unsalted butter, melted
- ½ tsp. salt

Position a rack in the center of an oven, place 2 mini or standard-size popover pans in the oven and preheat to 375°F.

In a saucepan over medium heat, heat the milk just until warm to the touch (about 125°F).

In a large mixing bowl, beat the eggs, flour, butter, vanilla, salt and milk until just blended. Using an electric hand mixer, beat the batter on medium speed for 1 minute.

With oven mitts, remove the popover pans from the oven and spray the cups with nonstick cooking spray. Divide the batter among the cups and bake until popovers are puffed and golden, 40 to 45 minutes. Serve hot. Makes 24 mini or 12 standard popovers.

The Williamsville Inn, West Stockbridge, Massachusetts

Cranberry Chutney

- 1 lb. fresh cranberries
- 1 cup granulated sugar
- ½ cup dark brown sugar
- 2 cups orange juice
- 1 cup apple cider
- 1 cinnamon stick
- 6 fresh mint leaves, left whole

In a saucepan over medium heat, stir together the cranberries, granulated sugar, brown sugar, orange juice, cider, cinnamon and mint. Bring to a simmer, stirring occasionally, then reduce the heat to medium-low. Simmer, stirring occasionally, until the mixture thickens enough to coat the back of a spoon, about 1 hour. Remove from the heat, cool to room temperature and refrigerate until ready to serve. Bring the chutney to room temperature before serving, about 1 hour. Makes about 2½ cups.

The Mayflower Inn, Washington, Connecticut



POPOVER PAN

To ensure crisp golden domes with moist hollow interiors, deep tapered cups are set widely apart to promote air circulation and efficient baking.



Creamy Pumpkin Pie *with* Poached Cranberries

To serve, place slices of pie on dessert plates, spoon a little poaching liquid and a few cranberries around each slice and top with a dollop of freshly whipped cream. ∞



Poached Cranberries

- $\frac{3}{4}$ lb. fresh cranberries
- 1 cup ruby port
- $\frac{1}{2}$ cup sugar

Pie Crust

- $1\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ tsp. salt
- 1 Tbs. sugar
- 7 Tbs. chilled unsalted butter, cut into $\frac{1}{4}$ -inch cubes
- $\frac{1}{4}$ cup chilled vegetable shortening
- 2 to 3 Tbs. ice water

Filling

- 16 oz. fresh or canned pumpkin puree
- 3 large eggs, lightly beaten with 1 egg yolk
- $\frac{1}{2}$ tsp. salt
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{2}$ tsp. freshly grated nutmeg
- $\frac{1}{4}$ tsp. ground mace
- $\frac{1}{4}$ tsp. ground allspice
- $\frac{1}{4}$ tsp. ground cloves
- 1 cup sugar
- $\frac{3}{4}$ cup half-and-half
- $\frac{1}{4}$ cup evaporated milk
- $\frac{1}{4}$ cup heavy cream

Poached Cranberries

Poach the cranberries in a saucepan over medium heat by bringing the cranberries, port and sugar to a simmer, stirring occasionally, and cook until they begin to pop, 4 to 5 minutes. With a slotted spoon, transfer the cranberries to a small sheet pan, reserving the liquid. Cool separately, then recombine the two in a lidded container and refrigerate until ready to serve. Note: If you are pressed for time, poach the cranberries 2 to 3 days in advance.

Pie Crust

To make the pie crust, in the bowl of a food processor, pulse the flour, salt and sugar just to blend. Scatter the butter and shortening over the flour and process in short pulses to form pea-sized crumbs, 20 to 25 seconds. Add the water, a little at a time, while pulsing until the mixture forms larger, moist clumps. Transfer the dough to a floured surface and press together to form a flat disk. Cover with plastic wrap and refrigerate, at least 1 hour.

On a lightly floured surface, roll the dough out into a 12-inch round, about $\frac{1}{8}$ -inch thick. Transfer the dough to a 9-inch pie tin or dish and fit the dough into the pan. Trim the edges, leaving a 1-inch overhang. Fold the overhanging dough under itself to form an upstanding edge and using your thumbs decoratively flute the edge. Refrigerate at least 1 hour before baking.

Preheat the oven to 425°F.

Line the pie shell with lightly oiled aluminum foil and place dried beans or pie weights in the foil. Place the pie shell in the oven, reduce the heat to 375°F and bake 25 minutes. Carefully remove the foil and beans, reduce the heat to 325°F and bake until the shell is golden and cooked through, 5 to 8 minutes more.

Filling

To make the filling, in a large heatproof mixing bowl, whisk the pumpkin and beaten eggs together. In another bowl, stir the salt, cinnamon, ginger, nutmeg, mace, allspice, cloves and sugar to blend; whisk into the pumpkin mixture, then the half-and-half and evaporated milk. Gently stir in the cream. Set the bowl on a pan of simmering water without touching the water and cook the filling, stirring constantly, until very warm to the touch, 4 to 6 minutes.

Transfer the filling to the warm pie shell, and bake until the filling is just set in the center, about 45 minutes. Cool to room temperature before serving. Serves 8 to 10.

Wheatleigh, Lenox, Massachusetts

FOOD PROCESSOR

For light, flaky pie crust, a food processor fitted with a metal blade is a great tool for cutting the butter into the flour.



All about Turkey

The information that follows includes general guidelines for roasting a turkey. If you are cooking our brine roasted turkey in the front of this booklet, follow the specific techniques described in the recipe.

What Size Turkey to Buy?

To ensure ample servings for Thanksgiving dinner, as well as generous leftovers, allow about 1 to 1½ pounds of turkey per person.

What Size Pan to Use?

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

Turkey	Pan
10–14 lb.	14" x 10" x 2½" high (medium)
14–20 lb.	17" x 11½" x 2½" high (large)
21+ lb.	19" x 14" x 3½" high (extra-large)

Trussing an Unstuffed Turkey

Trussing or tying a turkey into a compact shape ensures that it will cook evenly. Even after the turkey is roasted and the string is removed, the turkey will hold its shape for easier carving.

STEP 1 - Set the turkey breast side up, cross the legs and loop a piece of kitchen string over, around and under the crossed legs several times, tying securely.

STEP 2 - To tie the wings, slide a long piece of kitchen string underneath the body just below the shoulder joints. Bring the string up over the wings, securing them close to the body, and tie snugly across the breast.



Trussing a Stuffed Turkey

Fill the body and neck cavities loosely with stuffing.

STEP 1 - Pass trussing pins through the skin on both sides of the cavity. Cut a generous length of twine and starting at the topmost pin, lace the twine back and forth as you would shoelaces. Pull it snug and tie securely at the bottom.

STEP 2 - Pull the neck skin over the stuffing and fasten it underneath with trussing pins or sturdy toothpicks.

STEP 3 - Truss legs and wings as directed above.



Roasting the Turkey

Remove the turkey from the refrigerator 1–1½ hours before roasting. Do not leave the turkey at room temperature longer than 1½ hours. Roasting times are calculated for an unstuffed turkey at 400°F, breast-side down for the first 45 minutes, and then, turning the turkey over, reduce the heat to 325°F and continue the roasting until done. The breast meat should register 165°F and the thigh meat 180°F. Allow about 13–15 minutes per pound.

Weight	Approximate Times
10–12 lbs.	2½–3 hours
12–14 lbs.	2¾–3¼ hours
14–16 lbs.	3–3¼ hours
16–18 lbs.	3¼–4 hours
18–20 lbs.	3½–4¼ hours
20+ lbs.	3¾–4½ hours

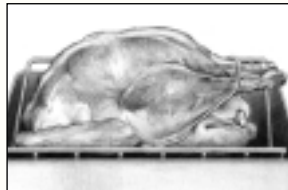
Stuff the turkey just before putting it in the oven (do not stuff it earlier). Spoon the stuffing loosely into the body and neck cavities of the turkey. Do not overfill, as the stuffing expands during baking. Truss the turkey according to the instructions on the previous page.

To ensure an evenly cooked, stuffed turkey, roast the bird slowly, breast side-up, covering the breast loosely with foil for the first two-thirds of the roasting time. Using the chart above, add about 30 minutes to the total cooking time for stuffed birds weighing 16 lbs. or less, and about 60 minutes for stuffed birds weighing more than 16 lbs.

The breast and thighs must reach different internal temperatures for ideal doneness. Begin testing the doneness 30 minutes before the overall roasting time is reached.

For the Breast: Insert the thermometer into the meatiest part, several inches above the wings.

For the Thigh: Insert the thermometer away from the bone, alongside the opening of the main cavity under the drumstick. This is the meatiest part of the thigh.



- ≈ The turkey will continue to cook internally once removed from the oven, so you may remove it 3–4 degrees before the minimum temperature is reached. Cover the bird loosely with aluminum foil.
- ≈ Allow the turkey to rest 20–30 minutes after taking it out of the oven. The meat will be easier to carve and moist, as some of the juices are absorbed back into the meat.
- ≈ If roasting a stuffed bird, be sure the stuffing reaches 165°F. Remove all stuffing at serving time.
- ≈ After dinner, if there is meat leftover on the turkey, remove it from the bones before refrigerating.

*Roasting
Times*

*Roasting a
Stuffed
Turkey*

*Testing for
Doneness*

Tips

Carving the Turkey

A sharp knife and a two-pronged fork to steady the bird will enable you to carve the turkey easily and safely. A knife with a flexible yet sturdy blade is best for following the contours of a large bird. ≈

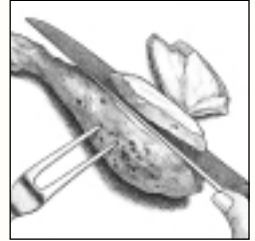
Removing the Legs and Wings

With the turkey breast-side up, cut through the skin between the leg and body. Pull the leg outward to locate the joint at the body, then cut through the joint to remove the leg. Remove each wing in the same manner.



Carving the Drumsticks and Thighs

Cut between the joint to separate the drumstick from the 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.



Carving the Breast

Insert the fork close to the breastbone to steady the bird. Make a preliminary cut through the breast meat just above the leg and shoulder joints. Then starting near the breastbone, carve the meat vertically into thin slices, cutting parallel to the rib cage, ending each slice at the preliminary cut.



Thanksgiving Checklist

- | | | |
|---|--|--|
| <input type="checkbox"/> Turkey Roasting Pan and Rack | <input type="checkbox"/> Wooden Spoon | <input type="checkbox"/> Trussing Needles |
| <input type="checkbox"/> Sharp Carving Knife and Fork | <input type="checkbox"/> Sauce Whisk | <input type="checkbox"/> Liquid Measuring Cups |
| <input type="checkbox"/> Cheesecloth | <input type="checkbox"/> Fat Separator | <input type="checkbox"/> 9x13-inch Baking Dish |
| <input type="checkbox"/> Carving Board | <input type="checkbox"/> Thermometer | <input type="checkbox"/> Saucepans |
| <input type="checkbox"/> Bulb Baster | <input type="checkbox"/> Linen Twine | |

Roasting

- | | | |
|--|---|--|
| <input type="checkbox"/> Assorted Mixing Bowls | <input type="checkbox"/> Chef and Paring Knives | <input type="checkbox"/> Baking Sheet |
| <input type="checkbox"/> Vegetable Peeler | <input type="checkbox"/> Pepper Mill | <input type="checkbox"/> Basting Brush |
| <input type="checkbox"/> Colander | <input type="checkbox"/> Mandoline | |
| <input type="checkbox"/> Potato Ricer | <input type="checkbox"/> Blender | |

Prep & Cooking

- | | | |
|---|---|--|
| <input type="checkbox"/> Food Processor | <input type="checkbox"/> Pie Weights | <input type="checkbox"/> Measuring Spoons |
| <input type="checkbox"/> Rolling Pin | <input type="checkbox"/> Cooling Rack | <input type="checkbox"/> Popover Pan |
| <input type="checkbox"/> 9-inch-Round Pie Pan | <input type="checkbox"/> Dry Measuring Cups | <input type="checkbox"/> All-purpose Whisk |

Baking

Williams-Sonoma Seasonal Foods

Roasted Garlic Paste

This all-natural paste, made with 99% slow-roasted garlic, adds fabulous flavor to garlic-mashed potatoes, soups, stews and pasta sauces. Mellow and buttery, it has the zest but not the bite of raw garlic, and thanks to a special process, it's the only garlic paste available that's made without preservatives. Recipe included on jar.

Apple Orange Cranberry Relish

Inspired by the recipe from Chuck Williams, the sweet-sharp taste and glowing color of our relish makes the perfect accompaniment to roast turkey. Always a favorite holiday snack, turkey sandwiches just wouldn't be the same without it. Recipes included on jar. A Williams-Sonoma exclusive.

Pecan Pumpkin Butter

This rich, creamy spread combines sweet pumpkin purée with pecans, lemon and aromatic spices. It makes a delightful topping for breakfast pancakes and toast, and it's outstanding in pies, cheesecake and coffee cake, and sweet potatoes. Recipes included on jar.

Turkey Gravy Base

Our traditional turkey gravy base may be added to your own gravy when there isn't enough to go around, or it can be used as a convenient replacement. Made with all natural ingredients, including concentrated stock and carefully chosen seasonings. Recipe included on jar. A Williams-Sonoma exclusive.

Cinnamon Apple Butter

More than a scrumptious topping for toast and pancakes, this rich-tasting spread is truly versatile! For Fall family feasts, use our Cinnamon Apple Butter in apple pies and cobblers, with roasted acorn squash and grilled pork chops, and as filling for apple turnovers. Recipes included.

Focaccia Stuffing

Developed by Chuck Williams, this crouton-style stuffing mix combines the traditional flavors of Herbes de Provence with the satisfying texture of Italy's famous flatbread, focaccia. You just add sauteed onions, celery and stock. A Williams-Sonoma exclusive.

Thanksgiving Favorites Available at all Williams-Sonoma Stores

