



MEET JUSTIN

When hosting Thanksgiving dinner, Kendall-Jackson executive chef Justin Wangler focuses on the heart of the holiday. “Christmas has the distractions of gifts and the hurry of it all. Thanksgiving day is all about the things that matter most—food, family, laughter.”

Justin grew up in Asheville, North Carolina, where he worked in restaurants and attended culinary school. After moving to California, he began spending Thanksgiving with friends. “People are so far flung these days that many of us don’t get home for holidays. Our friends become our family, and we celebrate with them,” he says.

This new Thanksgiving routine allows him to play with flavors. “When you go to your family’s house you have the same things year after year. Now I mix things up a little. It’s always fun to have a couple of new dishes, some conversation starters,” he says.

To make sure he’s not too busy to spend time with his guests, Justin prepares what he can in advance. “The turkey can be a bear—taking up the entire oven and a portion of the day,” he says. “So I do things like roast the sweet potatoes beforehand and reheat them with the pecans and marshmallows the day of. You can do everything for the butternut squash dressing ahead too. Mix it together in a Dutch oven and bake it the day of.”

See additional make-ahead tips that follow each recipe.

PERFECT PAIRINGS

“The key to pairing wine and food is to balance the flavors of the two. I chose these food-friendly wines because they have rich layers of flavor and complexity while maintaining a delicate balance,” says Justin. Here are his suggestions for three versatile (and affordable) wines for Thanksgiving.

CHARDONNAY “This wine’s remarkable flavor and texture makes it the perfect pairing for the entire meal, but especially so with the turkey breast, Persimmon and Pomegranate Salad, and Pear and Arugula Salad.” 2008 Kendall-Jackson Vintner’s Reserve Chardonnay, \$16

PINOT NOIR “The velvety tannins and soft, smoky finish of the Pinot Noir pair exceptionally well with the stuffing, cranberry sauce, braised turkey legs, and Brussels sprouts.” 2007 Kendall-Jackson Vintner’s Reserve Pinot Noir, \$21

RIESLING “Deliciously crisp and nearly dry, this Riesling is a wonderful match for the turkey, sweet potatoes, and Persimmon and Pomegranate Salad.” 2008 Kendall-Jackson Vintner’s Reserve Riesling, \$13

VISIT JUSTIN, try seasonal food and wine pairings, and tour the gardens at the Kendall-Jackson Wine Center in Santa Rosa, California. Go to kj.com/bhg for details.



“THANKSGIVING DAY IS ALL ABOUT THE THINGS THAT MATTER MOST—FOOD, FAMILY, LAUGHTER.”

food THANKSGIVING RECIPES



PUMPKIN CORN BREAD

"I add a little masa harina—a fine corn flour—to give the bread light texture with nice corn flavor," says Justin. Find masa harina in the ethnic section of supermarkets or in Mexican markets.

PREP: 30 MIN. BAKE: 22 MIN. OVEN: 350°F

- 6 Tbsp. butter, melted
- 2 cups cornmeal
- 1/3 cup sugar
- 2 Tbsp. masa harina or corn flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1/4 tsp. pumpkin pie spice
- 1 cup buttermilk
- 1 8-oz. carton sour cream
- 1 egg, lightly beaten
- 3/4 cup canned pumpkin
- Whipped butter (optional)

1. Heat oven to 350°F. Generously brush a 12-inch cast iron skillet with 2 tablespoons of the butter; set aside remaining butter.
2. In large mixing bowl combine cornmeal, sugar, masa harina, baking powder, baking soda, salt, and pumpkin pie spice. In another bowl combine remaining butter, buttermilk, sour cream, egg, and pumpkin; whisk into cornmeal mixture. Pour into prepared pan.
3. Bake for 22 to 25 minutes or until a toothpick inserted off-center comes out clean. Cool on wire rack; serve warm with whipped butter. **MAKES 12 SERVINGS.**

PUMPKIN CORN MUFFINS Prepare as above except brush 22 1 3/4-inch muffin-tin cups with the 2 tablespoons butter. Spoon in batter. Bake 8 to 10 minutes or until toothpick inserted off-center comes out clean.

EACH SERVING 217 cal, 11 g fat, 44 mg chol, 444 mg sodium, 27 g carbo, 2 g fiber, 4 g pro.

➤ MAKE AHEAD Prepare and bake as directed above. Wrap cooled corn bread in foil. Store in refrigerator up to 2 days. Reheat, wrapped in foil, in a 350°F oven, for 15 minutes or until warm.

CHARDONNAY GLAZED CARROTS

"Verjus (vair-ZHOO), the pressed juice from unripe grapes, has a sweet-tart flavor and is similar to, but less sharp than, vinegar. I use Kendall-Jackson Chardonnay verjus because it's not as acidic, but any white verjus will work." For more on verjus, see page 221.

PREP: 15 MIN. COOK: 25 MIN.

- 2 lb. assorted carrots
- 1 cup Chardonnay verjus or 3/4 cup white grape juice + 1/4 cup white wine vinegar
- 1/2 cup honey
- 2 Tbsp. unsalted butter
- 1 tsp. kosher salt
- 1 cinnamon stick
- 2 bay leaves
- 2 Tbsp. sliced chives

1. Peel large carrots. Slice carrots lengthwise and/or crosswise. Heat a large skillet over medium-high heat. Add verjus, honey, butter, salt, cinnamon, and bay leaves. Bring to boiling, stirring to combine. Add carrots; return to boiling. Reduce heat to medium. Cook, uncovered, 25 minutes, stirring often, until carrots are tender and glaze thickens.
2. Remove from heat. Remove and discard cinnamon stick and bay leaves. Sprinkle with chives. **MAKES 8 SERVINGS.**

EACH SERVING 156 cal, 3 g fat, 8 mg chol, 314 mg sodium, 28 g carbo, 3 g fiber, 1 g pro.

FROM THE GARDEN



"My favorite way to bring interesting vegetables to the table is to grow them. This year I grew Thumbelina carrots—small round carrots that look similar to turnips. I just love their sweet flavor."



JUSTIN'S MAKE-AHEAD THANKSGIVING TURKEY

"I cook the turkey breast and legs separately to ensure both will be perfectly cooked and to free up time on Thanksgiving day," Justin says. "Braising the legs keeps them moist and creates a wonderful stock for gravy. Deboning may seem daunting, but it's easy to master. We like to use free-range turkey from Willie Bird Turkeys in Sonoma." (Find at williams-sonoma.com).

2 DAYS AHEAD BRINE TURKEY

- 1/2 bunch fresh thyme (about 10 sprigs)
- 3 bay leaves
- 30 black peppercorns
- 1 cup kosher salt
- 1 cup sugar
- 1 18 to 20-lb. natural, unenhanced fresh or frozen turkey, thawed (See note, below)

1. Prepare turkey brine: In large container combine thyme, bay leaves, peppercorns, salt, and sugar. Add 2 quarts hot water (about 130°F); stir. Add 2 quarts ice; let stand until ice is melted.

2. Meanwhile, prepare turkey for brining: Remove neck and giblets (reserve neck, heart, and gizzard for Pan Gravy, right; discard liver). Remove legs (see Step 1, far right). Remove wings and backbone. Reserve for Braised Turkey Legs with Pan Gravy, below.

3. Place remaining whole turkey breast in brine, making sure to completely submerge. Cover; refrigerate for 2 days, turning occasionally.

NOTE Choose a turkey that is not flavor-enhanced (check ingredient list for sodium) or the turkey could be too salty. See "Understanding the Label" on page 204.

1 DAY AHEAD PREPARE BRAISED TURKEY LEGS WITH PAN GRAVY

- 1/2 bunch fresh thyme (about 10 sprigs)
- Kosher salt and freshly ground pepper
- 2 tsp. rice oil or cooking oil
- 2 large onions, quartered
- 5 stalks celery, cut in thirds
- 3 carrots, halved crosswise
- 1/2 cup Chardonnay or dry white wine
- 6 cups turkey or chicken stock or reduced-sodium chicken broth
- 2 bay leaves
- 20 black peppercorns
- 2 cups water

1. Heat oven to 400°F. Debone turkey legs (see Steps 2–4, right). Place leg bones, along with reserved neck, wings, and backbone in 15×10×1-inch baking pan. Roast, uncovered, about 45 minutes, until browned.

2. Meanwhile, remove and chop leaves from thyme. Season the inside of deboned legs with thyme, salt, and pepper. Roll and tie meat (see Step 5, right). Season rolled legs with salt and pepper.

3. Heat an oven-going extra-large deep skillet or braising pan over medium-high heat. Add oil. Carefully add turkey legs. Cook, turning as needed, until browned on all sides. Remove legs from pan. Drain fat, reserving 1 tablespoon in pan.

4. Add onions, celery, and carrots to pan. Cook, stirring occasionally, over medium heat for 5 minutes. Carefully add wine to pan; stir to scrape up browned bits. Add chicken stock, bay leaves, peppercorns, and water. Remove bones from oven and carefully add to pan. Reduce oven temperature to 350°F. Add browned legs to pan.

5. Cover and roast until tender, about 2 1/2 hours. Cool. Remove legs; strain braising liquid (reserve for Pan Gravy, below). Remove strings from turkey legs; slice. Place slices in casserole dish with 1 cup reserved braising liquid. Cover and refrigerate overnight. See reheating instructions, page 215.

MAKES 8 (3 OZ.) SERVINGS + LEFTOVERS

EACH SERVING 344 cal, 13 g fat, 221 mg chol, 553 mg sodium, 1 g carbo, 0 g fiber, 51 g pro.

PAN GRAVY

- 1/4 cup butter
- 1/2 cup all-purpose flour
- 4 cups reserved braising liquid (from Braised Turkey Legs), turkey stock, or reduced-sodium chicken broth
- 1 bay leaf
- Fresh thyme or sage (optional)

continued on page 215

DEBONING STEP-BY-STEP

Ask a local butcher to debone the legs for you (be sure to call several days ahead) or follow these steps to debone them yourself.



1. To remove legs, pull leg away from body. With kitchen shears cut through skin where leg attaches. Push leg back to dislocate from backbone. Cut through joint to remove.



2. Place legs, skin down, on cutting board. With thin sharp knife, start at end of thigh and cut along length of bone to loosen bone from meat. Lift and use bone as guide to cut along underside.



3. Cut through the skin around the base of the drumstick. Cut the length of the drumstick all the way to the joint. Cut along bone, to remove bone (bones will be attached at joint). Cut around joint to completely remove.



4. Carefully remove tendons on the inside of each leg by holding each tendon (grip with a paper towel if needed) and cutting just below each tendon to separate it from the meat. Discard the tendons.

5. Season inside of deboned legs. Roll legs. Tie with kitchen string, beginning at each end. Continue for a total of 6 to 8 ties per leg.



1. Chop reserved heart and gizzard. In a large saucepan melt butter; add giblets and cook 2 minutes. Stir in flour and cook 2 minutes more. Whisk in $\frac{1}{4}$ cup of the braising liquid until smooth. Add $\frac{3}{4}$ cups more of the braising liquid and the bay leaf. (Refrigerate or freeze additional reserved stock for another use.) Cook and stir until gravy comes to a simmer. Cook 5 minutes. Cool and refrigerate overnight. Just before serving, sprinkle fresh thyme and/or sage. See reheating instructions, *below*.

MAKES 8 ($\frac{1}{2}$ -CUP) SERVINGS + LEFTOVERS.
EACH SERVING 87 cal, 6 g fat, 17 mg chol, 521 mg sodium, 6 g carbo, 0 g fiber, 1 g pro.

THANKSGIVING DAY ROAST TURKEY BREAST & REHEAT BRAISED LEGS

1. About 1 hour before roasting, remove turkey from brine. Pat with paper towels.
2. Heat oven to 350°F. Place breast, bone side down, on rack in roasting pan. Insert oven-going meat thermometer into thickest portion. Roast 1 hour. Spoon juices over turkey. Roast about 1 hour 15 to 45 minutes more or until internal temperature reaches 170°F, spooning juices over turkey about every 30 minutes. Remove from oven. Cover with foil; let stand 20 minutes before carving.
3. To reheat legs, place casserole dish in oven with turkey breast during the last 20 to 30 minutes of roasting time. To reheat gravy, in large saucepan bring 2 tablespoons water to simmering. Whisk in gravy; heat through and discard bay leaf.

MAKES 8 (4 OZ.) SERVINGS + LEFTOVERS
EACH SERVING 160 cal, 3 g fat, 88 mg chol, 239 mg sodium, 0 g carbo, 0 g fiber, 30 g pro.

WHOLE TURKEY RECIPE



To serve a classic whole turkey see Justin's whole turkey recipe on page 204. Find more tips for cooking turkey at BHG.com/roastingguide.

SAVORY BUTTERNUT SQUASH DRESSING

"This bread pudding-like stuffing stays moist from the eggs and cream. It's great to make ahead and reheat."

PREP: 50 MIN. BAKE: 50 MIN. OVEN: 350°F

- 2 Tbsp. butter
- 2 shallots, finely chopped
- 1 cup fresh cranberries
- 2 cups chicken stock or reduced-sodium chicken broth
- $\frac{1}{2}$ cup uncooked wild rice, rinsed
- 1 $1\frac{1}{2}$ -lb. butternut squash, peeled, seeded, and cut in $\frac{1}{2}$ -inch cubes
- 1 Tbsp. finely chopped fresh thyme
- 1 medium onion, finely chopped
- 3 stalks celery, chopped
- $1\frac{1}{2}$ cups half-and-half or light cream
- 8 eggs
- $1\frac{1}{2}$ cups turkey or chicken stock or reduced-sodium broth
- $\frac{3}{4}$ cup dried cranberries
- 1 Tbsp. finely chopped fresh sage
- 8 cups dried sourdough bread cubes

1. In Dutch oven melt 1 tablespoon of the butter over medium heat. Add shallots. Cook 1 minute. Add fresh cranberries; cook for 1 minute more. Add 2 cups chicken stock, the rice, and 1 teaspoon *kosher salt*. Bring to boiling; reduce heat. Simmer, covered, for 45 minutes. Drain.

2. Heat oven to 350°F. Return Dutch oven to medium heat. Add *remaining* butter, squash, and thyme. Cook and stir 2 minutes. Add onion and celery. Cook and stir 3 minutes more. Sprinkle *salt* and *pepper*; set aside.

3. In bowl whisk together half-and-half, eggs, and $1\frac{1}{2}$ cups stock. Stir in cooked rice, squash, dried cranberries, sage, and bread cubes. Transfer to shallow 3-quart casserole dish. Bake, covered, for 20 minutes. Uncover; bake for 30 minutes more or until golden.

MAKES 8 ($\frac{1}{2}$ -CUP) SERVINGS + LEFTOVERS.

> MAKE AHEAD Prepare up to 2 days in advance; cover and refrigerate. Reheat, covered, in a 350°F oven, for 50 minutes.

EACH SERVING 149 cal, 5 g fat, 79 mg chol, 426 mg sodium, 21 g carbo, 2 g fiber, 6 g pro.

food THANKSGIVING RECIPES



PEAR AND ARUGULA SALAD

"This is one of my favorite simple salads. It's refreshing and I love the way the sweetness of the pears complements the peppery arugula."

PREP: 20 MIN. STAND: 15 MIN.

- 1 recipe Lemon Vinaigrette, below
- 2 red Bartlett pears
- 12 cups arugula (about 8 oz.)
- 1/3 cup dry roasted, salted sunflower kernels
- 2 oz. Parmesan cheese, shaved (1/4 cup)
Shredded lemon peel (optional)

1. Prepare Lemon Vinaigrette. Transfer 1/4 cup of the vinaigrette dressing to large bowl. Quarter, core, and seed pears. Cut each quarter in thin slices; add to dressing in bowl. Let stand for 15 minutes.

2. Add arugula to pears; toss lightly to coat. Transfer to serving platter. Top with sunflower kernels, Parmesan, and lemon peel. Serve with remaining dressing. Cover and refrigerate remaining vinaigrette up to 1 week. **MAKES 8 SERVINGS.**

LEMON VINAIGRETTE In bowl combine 1 tablespoon *lemon peel*, 1/3 cup *lemon juice*, 1 teaspoon *sugar*, and 1/2 teaspoon *kosher salt*. Gradually whisk in 3/4 cup *extra virgin olive oil*.

EACH SERVING 274 cal, 25 g fat, 5 mg chol, 265 mg sodium, 11 g carbo, 2 g fiber, 5 g pro.

➤ MAKE AHEAD Prepare Lemon Vinaigrette as directed. Refrigerate, covered, up to 1 week. To serve, bring to room temperature.

SWEET POTATOES WITH TOASTED PECANS

"It just wouldn't be Thanksgiving without roasted sweet potatoes with marshmallows and pecans. This dish always reminds me of Thanksgiving at my Grandma's house."

PREP: 45 MIN. BAKE: 36 MIN. OVEN: 350°F/450°F

- 4 1/2 lb. sweet potatoes
- 2 Tbsp. olive oil
- 1 Tbsp. kosher salt
- 1/2 cup butter
- 2/3 cup whipping cream
- 2 Tbsp. pure maple syrup
- 1/4 tsp. ground nutmeg
- 1 tsp. kosher salt
- 2 to 3 cups tiny marshmallows
- 1/4 cup pecan halves, toasted

1. Heat oven to 350°F. Scrub potatoes and prick with a fork. Brush with olive oil. Sprinkle the 1 tablespoon salt. Place potatoes in 15x10x1-inch baking pan. Roast, uncovered, 30 to 40 minutes or until soft. Cool until easy to handle.

2. Increase oven temperature to 450°F. Halve potatoes; scoop out flesh and discard skin. Press through a fine mesh sieve. Transfer to a large bowl.

3. In a small saucepan combine butter and whipping cream; cook over medium heat until mixture comes to a simmer. Fold into the sweet potatoes along with the maple syrup, nutmeg, and 1 teaspoon salt. Transfer to a 2-quart baking dish.

4. Sprinkle marshmallows on potatoes. Bake, uncovered, 12 to 15 minutes or until marshmallows are golden brown. Sprinkle toasted pecans. Serve immediately.

MAKES 8 (1/2-CUP) SERVINGS + LEFTOVERS.

EACH SERVING 255 cal, 14 g fat, 33 mg chol, 670 mg sodium, 30 g carbo, 3 g fiber, 2 g pro.

➤ MAKE AHEAD Up to 1 day ahead, prepare through Step 3. Cover and refrigerate. To reheat, bake, covered, in a 350°F oven for 55 minutes, stirring once. Increase oven temperature to 450°F. Uncover and proceed with Step 4.



PAN-ROASTED BRUSSELS SPROUTS

“Roasting is a great way to get people to eat Brussels sprouts. And caramelizing gives them a mild nutty flavor. It’s one of my favorite winter vegetable side dishes.”

START TO FINISH: 30 MIN.

- 2 lb. Brussels sprouts, halved lengthwise
- 1 Tbsp. rice oil or olive oil
- 7 cloves garlic, minced
- 3 Tbsp. butter
- ½ bunch fresh thyme (about 10 sprigs)
- 1 large sprig fresh rosemary, halved
- 2 tsp. fennel seeds
- ¼ tsp. kosher salt or 1 tsp. salt
- 1 Tbsp. sherry or white wine vinegar

1. In a large saucepan cook Brussels sprouts, uncovered, in enough lightly salted boiling water to cover for 3 minutes; drain well. Pat dry with paper towels.
2. Place a very large heavy skillet or sauté pan over high heat for 1 to 2 minutes. Reduce heat to medium. Add oil and garlic; cook and stir 2 minutes. Add half the butter. Increase heat to medium-high; carefully arrange half the sprouts, cut-sides down, in the hot skillet. Top with half the thyme, rosemary, fennel seeds, and salt. Cook, uncovered, 3 to 4 minutes or until the sprouts are well-browned. Remove sprouts from pan. Repeat with remaining butter, sprouts, thyme, rosemary, fennel seeds, and salt.
3. Return all sprouts to skillet along with sherry. Quickly toss to distribute flavors.

MAKES 8 (½-CUP) SERVINGS + LEFTOVERS.
EACH SERVING 105 cal, 6 g fat, 11 mg chol,

359 mg sodium, 11 g carbo, 4 g fiber, 4 g pro.

MAKE AHEAD Step 1 may be done 1 day ahead. Cover and refrigerate the well-drained Brussels sprouts.

SPICED CRANBERRY SAUCE

“Pinot Noir verjus adds another layer of flavor to traditional cranberry sauce. And the next day, it’s wonderful to serve any leftover sauce with sandwiches or pancakes.” For more on verjus, see page 221.

PREP: 25 MIN. COOK: 10 MIN. COOL: 2 HRS.

- 1 cup Pinot Noir verjus or ¾ cup grape juice + ¼ cup red wine vinegar
- 1 cup sugar
- 1 bay leaf
- 1 3- to 4-inch stick cinnamon
- 1 tsp. kosher salt
- 4 cups cranberries

In medium saucepan combine verjus, sugar, bay leaf, cinnamon, and salt; bring to boiling. Add cranberries; return to boiling. Reduce heat; simmer, uncovered, 10 minutes, stirring frequently. Remove from heat; transfer to bowl. Cool to room temperature (about 2 hours). Remove and discard bay leaf and cinnamon stick.

MAKES 8 (¼-CUP) SERVINGS + LEFTOVERS.

EACH SERVING 99 cal, 0 g fat, 0 mg chol, 162 mg sodium, 22 g carbo, 2 g fiber, 0 g pro.

MAKE AHEAD Prepare sauce. Refrigerate, covered, up to 5 days.

PRISCILLA’S PERSIMMON AND POMEGRANATE SALAD

“My wife’s friend, Priscilla, made this salad—a cross between salad and relish—for a holiday party once, and everyone loved it. The flavors are so wonderful, this dish might become one of your holiday traditions too.”

PREP: 20 MIN. STAND: 30 MIN.

- 2 limes
- 1 jalapeño pepper, seeded and finely chopped*
- 4 ripe Fuyu persimmons, see below
- 1 pomegranate, seeded (see “Juicy Fruit,” page 20)
- ¼ cup toasted pine nuts, see below
- 3 Tbsp. olive oil
- ½ cup cilantro leaves
- Cilantro sprigs

Squeeze juice from limes into large bowl. Add jalapeño. Let stand 2 minutes.

Meanwhile, trim and discard top and bottoms from persimmons. Thinly slice persimmons. Toss persimmons, pomegranate seeds, pine nuts, olive oil, and cilantro in lime juice. Season to taste with salt. Let stand 30 minutes or up to 2 hours. Top with cilantro sprigs. Serve immediately. **MAKES 8 (¼-CUP) SERVINGS.**

TO TOAST PINE NUTS Heat a skillet over medium heat; add pine nuts. Cook 3 minutes or until toasted, shaking pan frequently. Cool on paper towels.

***KITCHEN NOTE** Hot chile peppers, such as jalapeños, contain oils that may burn your skin and eyes. When working with chile peppers, wear plastic or rubber gloves. If your bare hands touch chile peppers, wash well with soap and water.

EACH SERVING 90 cal, 7 g fat, 0 mg chol, 1 mg sodium, 6 g carbo, 1 g fiber, 1 g pro.

WHAT ARE FUYU PERSIMMONS?



Fuyu persimmons are a variety of persimmons that has a tomato shape and should be eaten while firm. This firmer texture makes them ideal for slicing and using in salads. Look for Fuyu persimmons that have shiny skins and bright green caps. Avoid those that are soft or bruised. Find them in large supermarkets and Asian food markets October through December.

food THANKSGIVING RECIPES

- 1 cup sugar
- 1/4 tsp. kosher salt or salt
- 8 egg yolks
- 2 cups buttermilk

1. In saucepan combine half-and-half and milk. Scrape seeds from vanilla bean into mixture. Add bean, half the sugar, and the salt. Bring to a simmer over medium heat.

2. Meanwhile, in bowl whisk yolks and remaining sugar until pale yellow and thick (2 minutes). Slowly drizzle 1 cup hot cream mixture into yolk mixture, whisking constantly. Stir yolk mixture into mixture in pan; cook over medium until thickened and mixture coats back of spoon. Remove from heat. Pour through fine mesh sieve into large bowl; discard solids. Stir in buttermilk. Cover and refrigerate at least 4 hours or overnight.

3. Freeze in 4-quart ice cream freezer according to manufacturer's directions.

MAKES 2 QUARTS.

EACH SERVING 135 cal, 6 g fat, 118 mg chol, 85 mg sodium, 16 g carbo, 0 g fiber, 4 g pro.

MAKE AHEAD Prepare and freeze up to 1 week in advance.

TRY IT VERJUS

Verjus, a popular ingredient in French and European cooking, is an acidic juice made from unripe pressed grapes.

Because both wine and verjus are made from grapes, it is often seen as a better substitute for lemon juice or vinegar in recipes when wine is served with the meal. The most common uses for verjus are vinaigrettes, sauces, and marinades.

TO ORDER Kendall-Jackson verjus visit kj.com/bhg or call 800/769-3649



THE TEAM BEHIND THE SCENES



Take one 900-square-foot bungalow, 8 dinner guests, 6 turkeys, and a photo team of 10 and you get the BHG Thanksgiving photo shoot. Meet the team: *first row, from left*, Maggie Meyer, Nancy Hopkins, Justin Wangler, Karla Knipper, and Diane Hacker. *Second row*, Taylor Vogland Dreiling, Taki Lalotitis, Jill Lust, Ryan Pollnow, and Eric Frischkorn.

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food THANKSGIVING RECIPES



PECAN CRANBERRY TART

"This tart has all the goodness of pecan pie with a sweet-tart hit from the cranberries."

PREP: 30 MIN. **BAKE:** 10 MIN./35 MIN. **CHILL:** 2 HRS. **OVEN:** 350°F.

- 1 recipe Tart Shells, *right*
- 3 egg whites
- 2 whole eggs
- 1/3 cup butter
- 1 1/2 cups packed brown sugar
- 1 cup light-colored corn syrup
- 1 vanilla bean, halved lengthwise or 2 tsp. vanilla extract
- 2 cups pecan halves, toasted
- 1 cup cranberries

1. Heat oven to 350°F. Prepare Tart Shells. In medium bowl beat egg whites and whole eggs until combined; set aside.

2. In small saucepan combine butter, brown sugar, and corn syrup. Scrape seeds from vanilla bean; add to pan with bean. Bring just to boiling over medium heat. Gradually whisk into egg mixture. With slotted spoon remove and discard vanilla bean.

3. Arrange pecans and cranberries in cooled tart shells. Pour syrup mixture over.

4. Place tarts on large baking sheet. Bake 35 to 40 minutes or until filling is set.

MAKES 2 TARTS (10 SERVINGS EACH).

TART SHELLS In mixing bowl beat 2/3 cup softened butter with electric mixer on medium-high until light. Add 1 1/3 cups powdered sugar and 1 tsp. kosher salt; beat for 1 minute. Beat in 2 eggs and 2 egg yolks; beat 1 minute more. Gradually beat in 3 cups all-purpose flour. Divide dough in half. Wrap in plastic; refrigerate 1 hour. On lightly floured surface, roll each half to 16x6-inch rectangle about 1/4 inch thick. Transfer to two 14x5-inch rectangular tart pans with removable bottoms. Trim edges. Chill 1 hour. Heat oven to 350°F. Bake 10 minutes or until edges begin to brown; cool.

EACH SERVING 369 cal, 19 g fat, 88 mg chol, 196 mg sodium, 48 g carbo, 2 g fiber, 5 g pro.

MAKE AHEAD Bake tart shells 1 day ahead. Wrap; store at room temperature.

SWEET BUTTERMILK ICE CREAM

"Using buttermilk in ice cream adds a bit of tang, giving it a frozen yogurt-like taste."

PREP: 30 MIN. **CHILL:** 4 HRS. **FREEZE:** 20 MIN.

- 2 cups half-and-half or light cream
- 1 cup milk
- 1 vanilla bean, halved lengthwise or 2 tsp. vanilla extract