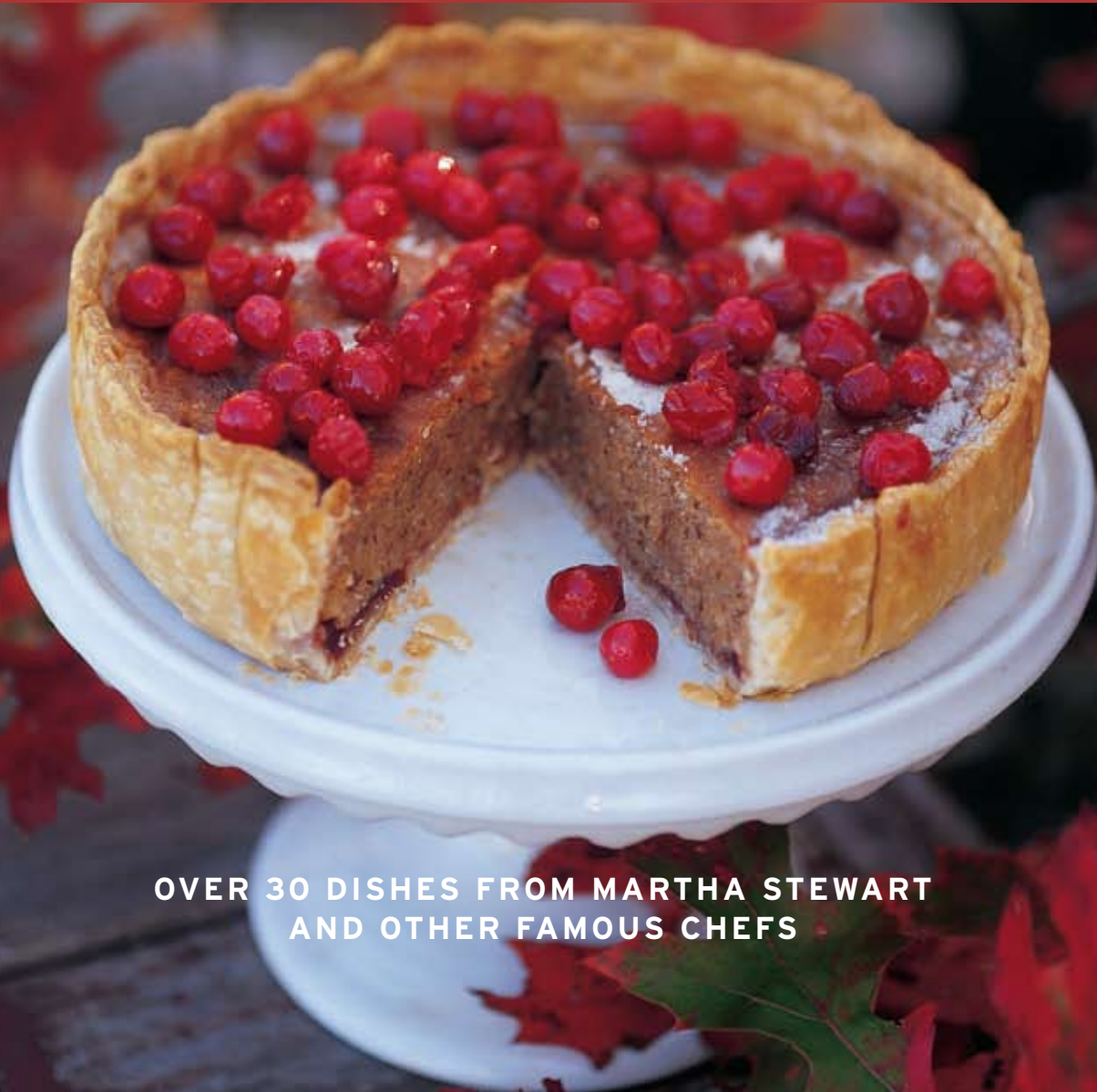


MARTHA

MARTHA STEWART LIVING RADIO

MARTHA STEWART THANKSGIVING HOTLINE RECIPES



OVER 30 DISHES FROM MARTHA STEWART
AND OTHER FAMOUS CHEFS

SIRIUS | **((XM))**
SATELLITE RADIO

W E L C O M E

Martha Stewart Living Radio is delighted to give you some delicious recipes to help prepare the best meal for your family and friends this holiday. These recipes cover all courses of the Thanksgiving meal, from savory turkey to fresh salads and creamy mashed potatoes to sweet desserts. The dishes come from acclaimed chefs, such as Emeril Lagasse, Nigella Lawson, and Mario Batali.

All 30 chefs will be on call to answer your questions on **Martha Stewart Living Radio's Thanksgiving Hotline.**

The hotline is live from Monday, November 23 to Wednesday, November 25.

See schedule for the full list of celebrity chefs and exact times at www.sirius.com/martha.

Tune in to Martha Stewart Living Radio for entertaining tips, seasonal recipes, great advice from Martha and more. SIRIUS Channel 112, XM Channel 157, part of The Best Of SIRIUS.



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SOUP & STARTERS

Truffled Deviled Eggs
by Anne Burrell
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Photos by Steven Freeman

BY EMERIL LAGASSE



B R O C C O L I A N D C H E E S E S O U P

This classic combination of flavors lends itself well to this simple, creamy soup. By cooking the broccoli just right, the soup retains a vibrant bright green color. Serve this as a starter to any meal or with a sandwich or salad for a complete meal. So good for you, too.

INGREDIENTS

Serves 4 to 6, 1 1/2 quarts

2 tablespoons olive oil
1 1/2 cups thinly sliced yellow onion
1 tablespoon sliced garlic
1 teaspoon salt
1/4 teaspoon cayenne pepper
5 cups chicken stock or canned, low-sodium chicken broth
4 cups broccoli florets
1 1/2 cups (6 ounces) shredded medium cheddar cheese
Simple croutons for garnish (optional)

DIRECTIONS

1. Heat the olive oil in a 6 quart stockpot over medium heat. When it is hot, add the onions, garlic, salt and cayenne pepper. Sauté until the onions are soft and translucent, 4 to 5 minutes.
2. Add the chicken stock and bring to a boil. Once the stock is boiling, add the broccoli and cook until fork-tender, about 5 minutes.
3. Remove the soup from the heat and let it cool slightly. Then puree the soup, in batches, in a blender, adding the cheese in three additions while blending (see Note). Adjust the seasoning if necessary, garnish with croutons if desired, and serve hot.

Note: Please use caution when blending hot liquids; blend only small amounts at a time, with the blender tightly covered and with a kitchen towel held over the top.

© 2009 Harper Studio from *Emeril 20-40-60: Fresh Food Fast*, by Emeril Lagasse. Courtesy Martha Stewart Living Omnimedia, Inc.

Call in and ask Emeril Lagasse, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Chef **Emeril Lagasse** is the chef/proprietor of restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); and Miami (Emeril's Miami Beach). Lagasse is a national TV personality and has hosted over 1,500 shows on the Food Network.

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Photo by: Evan Sung

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BY PAUL LIEBRANDT

PUMPKIN VELOUTÉ WITH SCALLOPS

INGREDIENTS

Serves 12

For the Velouté

- 1 large heirloom pumpkin, such as Red Kuri squash, peeled, seeded and cut into chunks
- 6 1/2 cups chicken stock
- 1 tablespoon tomato paste
- 3 tablespoons butter
- Pinch saffron
- 1 teaspoon Madras curry powder
- To taste salt

For the Candied Endive

- 6 endive spears, sliced lengthwise
- 6 tablespoons olive oil
- To taste lemon juice
- To taste salt and pepper

For the Scallops

- 12 dry sea scallops
- 4 tablespoons olive oil
- Pinch Madras curry powder
- To taste Fleur de Sel

To Plate

- 1 1/2 teaspoons green olives, crushed

DIRECTIONS

1. Gently sweat squash in butter over low heat for 10 minutes (squash should maintain its original color).
 2. Add the tomato paste, saffron and curry powder. Add stock, cover and cook until tender (approximately 30 minutes). Remove from heat.
 3. Pour the entire mixture into a blender. Pulse until light and frothy. Add salt to taste and strain entire mixture through a chinois or very fine mesh strainer.
-
1. Heat a sauce pan over low heat. Sweat endive in olive oil and salt for approximately 40 minutes until a light caramel color is achieved. Remove from pan and season cut side up with lemon juice, salt and pepper to taste.
-
1. Heat a nonstick pan over medium-high heat for a minute. Add oil and allow it to heat briefly.
 2. Add scallops, being careful not to crowd too many into the pan (cook in batches if necessary). Sear scallops for one minute per side until nicely browned (just barely firm to the touch; middle should be opalescent). Remove from pan and season with fleur de sel and a pinch of curry powder.
-
1. Place seared scallop in the middle of a warm serving bowl, top with candied endive, pour velouté around and sprinkle with green olives.

Call in and ask Paul Liebrandt, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Paul Liebrandt is the executive chef and owner of Corton, in Manhattan's Tribeca neighborhood, with Drew Nieporent. Chef Liebrandt's modern French menu melds the tradition of classical cuisine with a contemporary, personal approach. Corton has been honored with three Michelin stars and three stars by *The New York Times* in its inaugural year.



BY AMANDA FREITAG



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Photo Credit: Richard Gerhard Jung

CELERY ROOT AND GINGER GOLD APPLE SOUP

INGREDIENTS

6 cups celery root, peeled and diced
2 cups ginger gold apples, peeled,
cored and quartered
1 medium Spanish onion, diced
2 tablespoons olive oil
1 cup Yukon gold potatoes, peeled and diced
1 ginger gold apple sliced for garnish
1/4 cup celery leaves or leaves from the celery root stem
for garnish
8 cups water or vegetable stock
Kosher salt

DIRECTIONS

1. Heat olive oil in a heavy bottomed sauce pot.
2. Add in the diced Spanish onions and season with kosher salt. Sweat the onions gaining no color.
3. Cook the onions until they are translucent and add in the celery root, potatoes and water.
4. Simmer over low to medium heat until the potatoes are soft (15-20 minutes).
5. When the potatoes are soft add in the quartered apples and cook for 5 minutes.
6. Remove the soup from the heat and puree with a hand blender or a conventional blender.
7. Season the finished soup with salt and pepper to taste.
8. When serving, garnish the soup with apple slices and celery leaves.

Call in and ask Amanda Freitag, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Amanda Freitag is executive chef at The Harrison in New York City.
This fall she will grace the Food Network stage again and compete for the title of America's Next Iron Chef.



Photos by: Jason Perlow

BY MICHAEL LOMONACO

ROASTED OYSTERS WITH COUNTRY BACON

INGREDIENTS

Serves 4

1/2 pound slab bacon cut into 1/4-inch
baton or lardons
2 tablespoons unsalted butter
3 large shallots (about 1/4 cup), peeled and minced
1 teaspoon hot Spanish paprika,
preferably smoked paprika
24-36 oysters freshly shucked, juices reserved
1/2 cup dry white wine
1 cup heavy cream
2 plum tomatoes, peeled, seeded, and diced
2 tablespoons chopped flat-leaf parsley
1 tablespoon chopped tarragon leaves,
plus more for serving
sea salt and freshly ground black pepper
4 slices toasted brioche bread

DIRECTIONS

1. Heat a heavy-bottomed sauté pan over low heat. Add the bacon and sauté until crispy and the fat is rendered, approximately 8 minutes. Use tongs or a slotted spoon to transfer the bacon to a paper-towel-lined plate to drain.
2. Pour off and discard all but 2 tablespoons of the bacon fat, add the butter and return the pan to the stovetop over medium-high heat until it begins to foam.
3. Add the shallots and paprika to the hot pan, cook, stirring, for 2 minutes. Add the oysters and their juice and the white wine and sauté for 2 minutes. Add the cream, bring to a quick boil, then reduce the heat and simmer for one minute, or until the oysters' edges begin to curl.
4. Add the tomato, parsley, tarragon, and cooked bacon, and season with pepper. Heat for another 30 seconds, then immediately remove the pan from the heat.
5. Serve in a shallow bowl alongside toasted brioche.

Call in and ask Michael Lomonaco, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Michael Lomonaco is the executive chef and managing partner of Porter House New York in New York City. Michael has made a number of television appearances including spots on the *Today* show, *The David Letterman Show*, *Good Morning America* and PBS' popular *In Julia's Kitchen with Master Chefs*.



BY DAVID BURKE

PUMPKIN EGG RAVIOLI WITH BROWN BUTTER AND PECAN SHRIMP

INGREDIENTS

Serves 4

For Ravioli Filling

2 baby pumpkins
2 shallots, minced
2 tablespoons butter
1 tablespoon sage
1 pinch nutmeg
Juice of one orange
Zest of half an orange
4 tablespoons cream cheese
2 tablespoons chopped chives

For Raviolis

1 box store bought fresh pasta sheets,
cut into eight 4- or 5-inch circles
4 egg yolks
Egg wash

DIRECTIONS

1. Remove stems, cut pumpkins in half lengthwise and peel. Remove seeds and roughly chop pumpkins.
 2. In a large sauté pan, sauté shallots with butter until translucent. Add in chopped up pumpkin.
 3. Add 1 tablespoon sage and a pinch of nutmeg.
 4. Add the juice of one orange and the zest of half an orange.
 5. Keep over medium heat and place lid over pan. Let thicken until consistency becomes nice and soft and is reduced to about 2 cups.
 6. Pour pulp into a food processor and puree until smooth.
 7. Transfer to a large bowl and allow to cool. Once it is cool, fold in about 4 tablespoons of cream cheese. Mix in chopped chives.
-
1. Put pumpkin filling into a pastry bag.
 2. With the bottom circle of ravioli, pipe filling along outskirts of the circle. Place egg yolk in the middle of ravioli. Top with another circle of ravioli and egg wash sides. Repeat for the remaining three raviolis.
 3. Boil each ravioli for three to four minutes or until yolk is just slightly runny and pasta is al dente.

Continued on next page.

Call in and ask David Burke, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

PUMPKIN EGG RAVIOLI WITH BROWN BUTTER AND PECAN SHRIMP

For Pecan Shrimp

1 shallot, minced
1 garlic clove, minced
1/2 cup pecans, chopped
20 baby shrimp
juice of 1 1/2 lemons
6 tablespoons butter
4 sage leaves, minced

1. Heat up sauté pan with 6 tablespoons of butter and let bubble. Add chopped pecans and continue to brown butter.
2. Just before butter is brown add the shallots, garlic, sage leaves and shrimp. Then add the lemon juice to stop the browning. Season with salt and pepper and continue stirring until shrimp are cooked.
3. Remove from heat and pour over each ravioli (one per plate).
4. Garnish with fresh parmesan and optional sliced white truffles.



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Call in and ask David Burke, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Blurring the lines between chef, artist, entrepreneur and inventor, **David Burke** stands as a pioneer in American cooking today. David redesigned and reopened his flagship restaurant, David Burke Townhouse, this fall and his most recent addition to the Burke empire is David Burke Prime at Foxwoods Casino & Resort. Fishtail by David Burke opened in December 2008 in New York City.



BY GOVIND ARMSTRONG

CRISP GOAT CHEESE

with lavender honey and pumpkin seed oil

INGREDIENTS

Serves 8

1 8-ounce log of goat cheese, room temperature
 1 large egg
 1/2 cup all-purpose flour
 2 cups Panko Dustin' Mix (2 cups panko breadcrumbs finely ground in a food processor mixed with 1/4 cup cornstarch, 1 teaspoon cayenne pepper and 1 tablespoon chopped thyme)
 2 tablespoons grapeseed oil or olive oil blend
 4 tablespoons lavender honey
 1 tablespoon pumpkin seed oil
 2 tablespoons toasted pumpkin seeds

DIRECTIONS

1. Shape the goat cheese into pinball-size balls using your hands or a melon baller.
2. Refrigerate for at least 20 minutes to allow the cheese balls to firm up a bit.
3. Beat the egg with 1 tablespoon water; set aside.
4. In an assembly line, lightly dust all the cheese balls first in the flour. Remove the excess, then dip them in the egg wash. Finally, really pack on the panko mix. To keep the cheese from exploding in the oil and to make it extra crunchy on the outside, double-dip by rolling again in the egg wash and the panko mix.
5. In your left hand, place your index finger and thumb around each breaded ball and flatten it into a 3/4-inch disk with the same fingers of your right hand.
6. Heat 1/4 inch of grapeseed oil over medium heat in a medium saucepan. Sauté the cheese disks until crisp and golden, approximately 1 minute on each side. Drain the crisp cheese disks on a paper towel.
7. Arrange the cheese on a plate and drizzle with lavender honey, pumpkin seed oil, and pumpkin seeds. Serve warm.

Call in and ask Govind Armstrong, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Govind Armstrong is the executive chef of Table 8 at The Cooper Square Hotel in New York City and chef/owner of Table 8 and 8 Oz. Burger Bar in Los Angeles and Miami Beach and is a member of the Macy's Culinary Council. Macy's Culinary Council is a group of 15 of the nation's top chefs who serve as the face of Macy's Home. Govind's first book, *Small Bites, Big Nights: Seductive Little Plates for Intimate Occasions and Lavish Parties*, was published in 2007.

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 S A T E L L I T E R A D I O



BY ANNE BURRELL

TRUFFLED DEVILED EGGS

INGREDIENTS

6 eggs
 1 1/2 cups mayonnaise
 1 tablespoon truffle oil
 Pinch of cayenne pepper
 2 tablespoons black truffle peelings,
 finely chopped (optional)
 Chopped chives for garnish

DIRECTIONS

1. Place the eggs in a pot and cover with tap water. The level of water should be about 1 inch above the eggs.
2. Bring the pot to a boil. Turn off the heat, cover and let sit for exactly 13 minutes. Uncover and run the eggs under cold water to cool if using immediately or refrigerate until ready to use.
3. Peel the eggs and cut in half lengthwise. Remove the yolks from the whites. Place the yolks in a mixer bowl or mash with a fork. Add the mayo, truffle oil, cayenne and peelings if using.
4. Whip until very light and fluffy. If you want a little more truffle flavor add a little more truffle oil. Proceed with caution - it is very easy to over-truffle.
5. Pipe or spoon the yolk mixture into the egg whites. Sprinkle with chopped chives.
6. Mangia bene!

Call in and ask Anne Burrell, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Anne Burrell hosts the Food Network series, *Secrets of a Restaurant Chef*, translating restaurant favorites into approachable at-home meals. In January 2010, Anne's new Food Network series *Worst Cooks in America* premieres, where she will coach the country's worst home cooks through the preparation of a three-course meal.



BY BILL TELEPAN

A U T U M N P A N Z A N E L L A

INGREDIENTS

Turkey neck, heart, gizzard and liver (optional)
 1 pint chicken stock
 1 pound piece of round peasant or farmer's bread
 6 tablespoons vegetable oil
 1/4 cup minced onion
 1 clove garlic, minced
 2 tablespoons sherry vinegar
 1 cup cooked lentils
 1/2 cup small diced celery
 1/2 cup small diced celery root
 8 ounces crimini mushrooms - stems removed and cut into 1/4-inch slices
 1 tablespoon dried oregano
 1 tablespoon chopped parsley

DIRECTIONS

1. Cut inner section of bread into small cubes creating a bowl shape with the rest of the bread for serving.
2. Place the neck, heart and gizzard (reserve the liver for later) into a small pot with the chicken stock. Bring to a simmer and cook about 1 hour. When finished, remove meat from neck, trim heart and gizzard and chop into small pieces. Reserve in large mixing bowl. Reserve stock for step 6.
3. Preheat oven to 350 degrees.
4. Place bread cubes into oven and toast until crispy, but still chewy, for 10 minutes.
5. Chop the liver into small pieces. In a small sauté pan, heat 2 tablespoons of the vegetable oil on medium heat, add the onion and garlic with a pinch of salt and cook without browning until tender, about 4-5 minutes.
6. Add the liver and sauté for 5 minutes. Add the remaining giblets and warm. Add 1 cup of the stock to the giblets and bring to simmer. Turn off heat and add vinegar and remaining oil to make vinaigrette.
7. Place lentils, celery, celery root, mushrooms, oregano and parsley into bread bowl, toss. Then add the vinaigrette, season well with salt and freshly ground pepper.

Call in and ask Bill Telepan, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Chef **Bill Telepan's** eponymous restaurant, Telepan, opened on the Upper West Side of New York in December of 2005, following the release of his successful cookbook, *Inspired by Ingredients*, in 2004. Before opening his own restaurant, Chef Telepan worked under Daniel Boulud at Le Cirque, Gilbert Le Coze at Le Bernardin, and Alfred Portale at Gotham Bar & Grill.

TURKEY / ENTRÉES



Turkey with Mushroom Gravy

by Charlie Palmer

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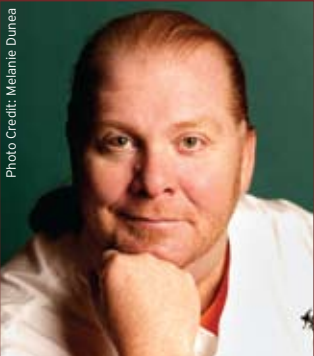


Photo Credit: Melanie Dunea

BY MARIO BATALI

TURKEY STUFFED WITH CHESTNUTS AND PRUNES

This is definitely my favorite way to do turkey because it never comes out dry. My wife, Susi, is always upset when she sees me prepare this abstract-looking sausage of a gobbler, but she's happy when she eats the tender and succulent meat and stuffing, all encased in a crisp and well-seasoned skin. The advantages of this method are twofold: it's in the oven only for an hour, freeing up cooking space for other dishes, and carving is simplicity itself—just cut straight through, like a regular roast.

INGREDIENTS

Serves 8-12

1 whole turkey breast, boned, halved, and butterflied by your butcher, 5 to 6 pounds total
Kosher salt and freshly ground black pepper
3 tablespoons extra-virgin olive oil, plus 1/4 cup
1/2 pound pancetta, cut into 1/2-inch pieces
1 1/2 pounds ground pork shoulder
10 prunes, pitted and quartered
12 chestnuts, roasted, peeled, and halved
2 cups fresh bread crumbs
1 cup freshly grated Parmigiano Reggiano
2 eggs
2 tablespoons freshly ground black pepper
Freshly grated nutmeg
1 tablespoon each chopped fresh rosemary and sage
3 cups dry white wine

DIRECTIONS

1. Pound the butterflied breasts to flatten, then season with salt and pepper and refrigerate.
2. Preheat the oven to 400 degrees.
3. In a 12- to 14-inch sauté pan, heat 3 tablespoons of the olive oil over medium heat until smoking.
4. Add the pancetta and cook until golden brown, 7 to 9 minutes.
5. Add the pork and cook until it starts to brown in its own fat, about 25 minutes, stirring regularly.
6. Drain all but 4 tablespoons of the fat from the pan and add the prunes and chestnuts. Continue cooking for 8 minutes, until the prunes really starts to soften.
7. Remove from the heat and allow to cool, about 20 minutes. Add the bread crumbs, Parmigiano, eggs, pepper, nutmeg, and herbs and just bring together, stirring with your hand. (Overmixing here can result in a lead torpedo for a stuffing, so don't do it.)
8. Place the two turkey pieces on a cutting board skin side down and divide the stuffing between them. Roll each of the breasts like a jellyroll and tie them firmly in several places with butcher's twine. Place the two rolls on a rack in a roasting pan, skin side up. Pour 2 cups of the wine over them, season with salt and pepper, and roast until dark golden brown outside and a meat thermometer reads 165 degrees at the fattest part of the breast, about 1 hour, plus or minus 10 minutes. Remove and allow to rest 15 minutes before carving.

Continued on next page.

Call in and ask Mario Batali, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

TURKEY STUFFED WITH CHESTNUTS AND PRUNES

9. Add the remaining cup of wine to the roasting pan and deglaze, scraping with a wooden spoon. Cook for 5 minutes, then add the remaining 1/4 cup of oil. Shake the pan to emulsify the sauce and season with salt and pepper.

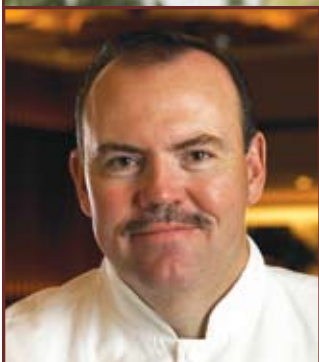
Carve the roast into 1/2-inch slices and drizzle with the pan sauce.



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Call in and ask Mario Batali, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Mario Batali and his business partner Joe Bastianich own fourteen restaurants across the country including their flagship New York City restaurant Babbo Ristorante e Enoteca, as well as two restaurants in Los Angeles and three in Las Vegas. The duo's latest venture is Tarry Lodge in Port Chester, New York.



BY CHARLIE PALMER



TURKEY WITH MUSHROOM GRAVY

The best way to baste is with a stick of sweet butter. Peel the wrapper down from one end to keep your fingers from getting greasy and lightly rub the butter over the bird. Periodically tilt the pan and spoon the drippings all over the roasting bird. Sure, this will create "stains" on the otherwise perfectly golden-brown skin. But from a taste standpoint, you can't beat it.

INGREDIENTS

Serves 10

12-14 pound fresh turkey
1 head garlic, halved crosswise
1 lemon, halved crosswise
4 tablespoons extra-virgin olive oil
1 onion, quartered
Handful of fresh herbs
1 white onion, finely diced
2 tablespoons chopped fresh tarragon
8 ounces white mushrooms, washed and quartered
8 ounces oyster mushrooms, torn into thin strips
3 tablespoons all-purpose flour
6 cups chicken stock

DIRECTIONS

The day before you plan to roast it, pat the turkey dry inside and out with paper towels. Rub the bird all over with the cut side of the garlic and then with the lemon halves, squeezing the juice all over, then stuff the garlic and lemon in the bird. Liberally season the turkey inside and out with salt and white pepper. Place the turkey in the roasting pan and refrigerate it (uncovered) overnight to allow the skin to dry.

1. Preheat the oven to 450 degrees.
2. Rub the entire bird with oil and season liberally inside and out with salt and pepper.
3. Put the quartered onion and herbs in the cavity of the bird, but don't pack them tightly—leave space for air to circulate.
4. Insert a metal skewer into each of the turkey's thighs; this helps conduct heat through the meat so that it cooks more quickly and is done at more or less the same time as the breast.
5. Place the turkey on a rack in a roasting pan and roast for 30 minutes, then reduce the temperature to 350 degrees and roast until an instant-read thermometer inserted in the thickest part of the thigh registers 155 degrees. (A turkey requires about 12 minutes per pound at 350 degrees, so a 12-pound turkey will take about 2 hours total.) Before carving, the turkey should rest for 20 minutes.
6. When the turkey is done, transfer it to a serving platter and tent it with foil to keep warm.
7. Place the roasting pan over medium heat. Add the mushrooms and onion to the pan juices and cook until lightly colored, using a spoon to scrape all the caramelized bits from the bottom of the pan.
8. Sprinkle the flour evenly over the pan. Cook over high heat, stirring with a flat sauce whisk, for 3 minutes.
9. Add the stock and simmer, stirring frequently, for 20 minutes. Transfer to a saucepan and cover to keep warm.

Call in and ask Charlie Palmer, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

After opening his first restaurant, Aureole, in Manhattan's Upper Eastside, **Charlie Palmer** now oversees thirteen notable restaurants across the country, a growing collection of food-forward wine shops and award-winning boutique hotels. Palmer is also the author of four cookbooks: *Great American Food*, *Charlie Palmer's Casual Cooking*, *The Art of Aureole* and *Charlie Palmer's Practical Guide to the New American Kitchen*.

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S A T E L L I T E R A D I O



BY JONATHAN WAXMAN

PERFECT TURKEY

INGREDIENTS

Serves 8

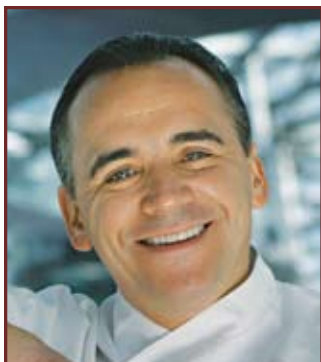
One 12-pound heritage bird
 Sea salt
 Freshly ground pepper
 One orange
 One lemon
 One head of garlic
 One cinnamon stick
 One teaspoon black peppercorns
 One teaspoon anise seeds
 One teaspoon coriander
 One teaspoon juniper berries
 2 tablespoons olive oil
 2 tablespoons sweet organic butter

DIRECTIONS

1. Heat oven to 450 degrees (on convection if you have it).
2. Prepare a sink big enough for bird. Fill with hot water and 2 teaspoons salt. Wash bird in hot water, pat dry and let dry at room temperature.
3. In large roasting pan sprinkle with one tablespoon olive oil. Sprinkle with a liberal amount of sea salt and fresh pepper. Lay the bird on top. Liberally season with sea salt and fresh pepper. Sprinkle with remaining olive oil.
4. Cut orange, lemon, and garlic head in half. Place in turkey's cavity. Add the spices. Add the butter.
5. Place in the oven, and roast for about 8 to 10 minutes per pound. You will need to baste every twenty minutes. Spin every twenty minutes in oven to help brown evenly.
6. Remove and let rest for one hour, covered with tin foil.

Call in and ask Jonathan Waxman, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Chef and restaurateur **Jonathan Waxman** owns Barbuto, a seasonal Italian restaurant in the West Village in New York City. He has received many awards, including the honor as one of the most influential young Americans from *Esquire* magazine.



BY JEAN-GEORGES VONGERICHTEN

LEMONGRASS TURKEY

INGREDIENTS

For Lemongrass Rub

3 stalks lemongrass, finely chopped
4 shallots, sliced
2 Thai chilies
6 garlic cloves, crushed
1 tablespoon sugar
1/2 teaspoon salt
1 tablespoon nampla (fish sauce)

For Turkey

1 turkey 12-14 pounds
4 cups kosher salt or 2 cups table salt
3 onions, coarsely chopped
2 carrots, coarsely chopped
2 ribs celery, coarsely chopped
6 sprigs thyme
6 tablespoons melted butter

DIRECTIONS

1. Blend all ingredients to a fine paste in a blender.
1. Dissolve salt in 2 gallons of water. Add turkey and refrigerate for 4-6 hours.
2. Rinse, dry and refrigerate, uncovered, for 8-24 hours.
3. Preheat oven to 400 degrees .
4. Rub half of the lemongrass paste under the turkey skin. Rub the remaining paste all over the outside of the turkey. Season with salt and pepper to taste.
5. Combine the chopped carrots, onion, celery and thyme with 1 tablespoon melted butter in a bowl. Stuff the turkey with 1/3 of the carrot mixture. Scatter remaining mixture in the roasting pan. Add 1 cup of water to the pan.
6. Brush the turkey breast and back with the remaining 5 tablespoons of butter. Place turkey on top of vegetables in the roasting pan, breast-side down. Bake for 45 minutes.
7. Turn the turkey on its side and baste with the pan juices. Add water to the pan if it is dry. Roast for 15 minutes, then turn the turkey on its other side, baste, and roast for another 15 minutes.
8. Turn the turkey breast-side up, baste, and roast for 30-40 minutes until the internal temperature of the breast is 165 degrees and the leg is 170 degrees. Remove the turkey from the oven and cover it loosely with foil. Let it rest for 20-30 minutes before carving.

Continued on next page.

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LEMONGRASS TURKEY

For Stuffing

1 pound peeled, skinned chestnuts, cut in quarters
1 pound ground turkey meat
1 pound sourdough bread cut into 2-inch chunks
1 ounce sage, cut in ribbons
2 ounces minced shallots
Milk to moisten
Salt and pepper to taste

1. Add the chestnuts to a saucepan and use enough chicken stock to cover them. Cook the chestnuts until tender, drain, and set aside.
2. Saute the shallots in 1 tablespoon of butter until they are soft. Set aside.
3. Combine all ingredients in a large mixing bowl and set the bowl over ice. Form 2 1/2-inch patties with the mixture.
4. When you are ready to serve, melt about 2 tablespoons of butter in a non-stick pan. Fry the patties in batches until they are browned and cooked through. Add butter as needed.



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Jean-Georges Vongerichten recently co-opened Matsugen in New York City, is the chef in residence for *CITY* magazine, and master cook for *Food & Wine* and has made many television appearances over the years.



BY MARCUS SAMUELSSON

HERB-ROASTED TURKEY BREAST WITH COLLARD GREENS

INGREDIENTS

Serves 6-8

For Turkey

1 6-pound bone in turkey breast

Salt

Freshly ground pepper

4 garlic cloves

2 cinnamon sticks

1/2 medium yellow onion

1/2 cup Herb Mix (see below)

For Herb Mix

Makes about 2/3 cup

1/4 cup olive oil, plus 2 tablespoons

1 garlic clove, minced

Zest of 1 lemon

2 tablespoons finely chopped rosemary

2 tablespoons finely chopped sage

2 tablespoons finely chopped thyme

1 tablespoon finely chopped parsley

2 teaspoons chili powder

DIRECTIONS

1. Preheat the oven to 400 degrees.
 2. Rinse the turkey under cold water and pat dry. Season with salt and pepper on all sides and in the neck cavity. Stuff the garlic cloves, cinnamon sticks and onion into the neck cavity and seal closed with a wooden skewer or toothpick. Generously rub the Herb Mix over the turkey and under the skin.
 3. Place the turkey, skin side up, on a rack in a roasting pan and cover with foil. Roast, basting occasionally with the pan juices, until an instant-read thermometer inserted into thickest part of the breast reads 160 degrees and the juices run clear, about 1 1/2 hours. Let the turkey rest for at least 20 minutes before carving.
-
1. Heat 2 tablespoons of the olive oil in a small sauté pan over medium heat. Add the garlic, lemon zest, rosemary, sage, thyme, parsley and chili powder and sauté until garlic is golden, about 4 minutes. Transfer to a small bowl and combine with remaining oil. Store in the refrigerator in an airtight container for 3-4 days.

Continued on next page.

Call in and ask Marcus Samuelsson, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

HERB-ROASTED TURKEY BREAST WITH COLLARD GREENS

Collard Greens

- 6 bacon slices
- 1/2 cup coconut milk
- 1/4 cup soy sauce
- 1 tablespoon grainy mustard
- 3 tablespoons olive oil
- 1 tablespoon unsalted butter
- 4 garlic cloves, peeled and halved
- 4 cups (about 6 ounces) very thinly sliced collard greens (about 2 bunches)
- 4 cups (about 1 1/2 pounds) very thinly sliced bok choy (about 2 heads)

1. Cook the bacon in a large skillet until crisp. Drain on paper towels, and crumble into small pieces. Set aside.
2. In small saucepan, bring the coconut milk and soy sauce to a boil. Remove from the heat and stir in the mustard and crumbled bacon. Set aside.
3. Heat the olive oil and butter in a large straight-sided pan over low heat. Add the garlic, and slowly toast until pale golden brown, about 10 minutes. (Be careful not to let it burn). Lift the garlic out of the oil with a slotted spoon and set aside.
4. Add the collard greens and cook, stirring frequently, until the greens start to wilt. Stir in the coconut milk mixture and cook for about 20 minutes, until the greens are tender and the sauce has thickened.
5. In a separate pot bring 3 cups of salted water to a boil. Blanch the bok choy, and fold into the collard greens during the last minute of cooking. Stir the reserved garlic into the greens and serve.



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Marcus Samuelsson is chef and co-owner of Restaurant Aquavit and Riingo in New York City and is a member of the Macy's Culinary Council. Macy's Culinary Council is a group of 15 of the nation's top chefs who serve as the face of Macy's Home. His cookbook *The Soul of a New Cuisine* was named Best International Cookbook by the James Beard Foundation in 2007.

SIDES & SALADS

Ed's Victorious Turkey Hash
by Nigella Lawson
Page 28





BY MARTHA STEWART

BIG MARTHA'S MASHED POTATOES WITH CREAM CHEESE

This delicious recipe for mashed potatoes came from Martha's mother, Mrs. Kostyra.

INGREDIENTS

3 1/2 pounds white or Yukon Gold potatoes
Coarse salt and freshly ground pepper
8 ounces cream cheese, softened
4 ounces (1 stick) unsalted butter, softened
1/4 cup whole milk, warmed
1/2 cup heavy cream, warmed

DIRECTIONS

1. Place potatoes and 1 tablespoon salt in a medium pot, cover with cold water by 2 inches, and bring to a boil. Reduce heat, cover partially, and simmer until potatoes are tender, about 35 minutes. Drain, and let stand until just cool enough to handle. Rub off skins, and discard. Cut potatoes into large pieces.
2. Combine potatoes, cream cheese, butter, milk, and 1/4 cup cream in a mixer bowl fitted with the paddle attachment. Beat until combined. Season with salt and pepper, and beat to desired consistency.
3. Return mashed potatoes to pot, and place over medium heat. Add remaining cream, and cook, stirring constantly, until heated through. Serve immediately, or keep warm in a covered bowl over simmering water for up to 2 hours.

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Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces Martha Stewart Living Radio; and provides a wealth of ideas and information on www.marthastewart.com.



BY RICK BAYLESS

ENSALADA DE NOCHE BUENA

INGREDIENTS

Serves 8

4 large beets, peeled and green tops removed
 3 seedless oranges
 5 tablespoons fresh lime juice
 2 1/2 tablespoons fresh orange juice
 A generous 1/2 teaspoon salt
 1 teaspoon sugar
 1/4 cup olive oil
 1 medium (about 1 pound) jícama
 10 romaine lettuce leaves, cut crosswise into 1/2-inch slices
 2/3 cup roasted, salted peanuts
 A 3- to 4-inch section of sugar cane, peeled and cut lengthwise into slivers, for garnish
 A tablespoon or so of colored candy cake decorations (*grajeas* in Mexico), for garnish

DIRECTIONS

1. **The beets.** In a small (1- to 1 1/2 quart) saucepan, simmer the beets in salted water to cover until tender, about 20 minutes, depending on size. Cool to lukewarm, then cut into small sticks and place in a large bowl. With a zester or vegetable peeler, cut the zest (colored rind) from 1 of the oranges; finely chop. Mix together the chopped orange zest, lime juice, orange juice, salt, sugar and olive oil in a large bowl. Pour over the beets and let stand 1 hour.
2. **The jícama and oranges.** Peel away the brown skin and fibrous exterior layer of the jícama (a small knife works best for this), then cut in half. Lay each half on its cut side and slice 1/4-inch thick; cut slices into small sticks. Cut stem and blossom ends off oranges, stand on cutting board and, working close to the flesh, cut away the rind and all white pith. Cut between each white membrane to remove the segments.
3. **Finishing the salad.** Just before serving, add the jícama and most of the orange segments (save a few for garnish) to the beets; taste the mixture and season it with additional salt, if the salad seems to need it. Lay out the lettuce on a serving platter. Scoop the salad into the center, then sprinkle with the peanuts and reserved orange segments. Garnish with the sugar cane and candies, and the colorful salad is ready to serve.

Call in and ask Rick Bayless, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Rick Bayless is a James Beard Award-winning chef and author. He is the host of the public television series, *Mexico—One Plate at a Time* and the author of six successful cookbooks, as well as the owner of three Chicago restaurants—the Frontera Grill, Topolobampo, and XOCO. He recently was named Bravo's Top Chef Master.



BY APRIL BLOOMFIELD

BRUSSELS SPROUTS WITH PANCETTA

INGREDIENTS

Serves 2

Olive oil

Maldon sea salt

1 pound brussels sprouts
(halved and outer leaves removed)

4 ounces pancetta or bacon
(cut into 1-inch pieces)

5 cloves garlic (halved)

4 juniper berries (crushed)

Chili powder

Lemon

DIRECTIONS

1. Fry pancetta in an approximately 9 1/2-inch hot pan until fat is rendered out.
2. Add garlic to bacon and cook until slightly brown.
3. Remove pancetta and garlic and leave oil in pan.
4. Add brussels sprouts and cook for about 5 minutes over medium heat.
5. Add juniper berries and pinch of salt.
6. Combine pancetta with brussels sprouts in the pan.
7. Add a pinch of chili powder and a squeeze of lemon juice.
8. Remove from pan and serve.

Call in and ask April Bloomfield, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

April Bloomfield is the executive chef and co-owner of two New York City restaurants: the Spotted Pig and the John Dory. A native of England, Bloomfield began her career at London's Kensington Place, then moved on to the city's Bibendum and River Cafe (where Jamie Oliver got his start), before landing a spot at Alice Waters's Chez Panisse in Berkeley, California.

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Con Paulos

BY MARTHA STEWART

CHESTNUT AND APPLE STUFFING

Stuffing that is to be cooked inside turkey should be warm or at room temperature; it should not be refrigerated.
Be sure you are ready to stuff the turkey soon after stuffing is made.

INGREDIENTS

Serves 8

6 tablespoons butter, plus more at room temperature
for pan and aluminum foil

2 loaves Italian bread (about 10 ounces each),
torn into bite-size pieces

2 medium onions, chopped (2 cups)

2 stalks celery, halved lengthwise and cut crosswise into
1/2-inch pieces

Coarse salt and ground pepper

2 large Gala or Fuji apples, peeled, cored, cut into
8 wedges, and cut crosswise into thin slices

2 cans (14.5 ounces each) reduced-sodium chicken broth

1/4 cup coarsely chopped fresh sage

1 jar (7 ounces) dry-packed cooked chestnuts,
coarsely crumbled

3 large eggs, lightly beaten

DIRECTIONS

1. Preheat oven to 375 degrees. Butter an 8-inch square baking dish; set aside. Arrange bread in a single layer on two rimmed baking sheets. Bake until dried, rotating sheets from top to bottom and front to back halfway through, about 15 minutes. Meanwhile, in a large saucepan over medium heat, melt butter. Add onions and celery; season with salt and pepper. Cook, stirring occasionally, until tender, 4 to 6 minutes. Add apples; cook until softened, about 3 minutes. Transfer mixture to a large bowl; reserve saucepan.
2. In same saucepan, bring broth to a boil. Remove from heat; set aside. To onion-apple mixture, add bread, sage, chestnuts, and eggs. Season with salt and pepper; toss to combine. Add half the broth and toss to combine. Continue adding broth and tossing just until stuffing is moistened but not wet.
3. Place about 4 cups stuffing in turkey. Spoon remaining stuffing into prepared baking dish; cover with buttered aluminum foil and refrigerate. When turkey is removed from oven, place covered baking dish in oven, and bake until warmed through, 25 to 30 minutes. Uncover and bake until golden, about 15 minutes more.

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866-675-6675, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

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BY NIGELLA LAWSON

ED'S VICTORIOUS TURKEY HASH

This turkey hash recipe, given to me by my friend and agent, Ed Victor, and in his charmingly bossy letter form, has been a recurring feature in my books. Why drop it now of all times? Not least, of course, because it is a real winner.

I've given it here as an actual recipe but, as with all these notions for leftovers, the quantities are meant to be a guide only. They are more of the "a handful of this, a handful of that" school of cookery, and that's how it should be.

Anyway, this is my adaptation of the Victor Original: I've fiddled a bit but remained essentially faithful, as, indeed, I will always be to him.

INGREDIENTS

Serves 2 hungry people as a main course, or 4 with a baked potato and a green salad to go alongside.

1/3 cup sliced almonds
 1 tablespoon butter
 2 tablespoons olive oil
 1 onion, peeled and chopped
 2 red bell peppers, seeded and chopped into approx. 1/2-by-3/4-inch pieces
 1 glove garlic, peeled and minced
 2 cups shredded cold turkey
 2/3 cup pitted black olives
 2 tablespoons sour cream
 2 tablespoons leftover turkey broth
 1 egg
 Few dashes of Tabasco sauce, or to taste
 Heaping 3/4 cup of shaved Parmesan cheese
 1-2 tablespoons chopped Italian flat-leaf parsley to garnish (optional)

DIRECTIONS

1. Toss the sliced almonds in a hot, dry skillet over a medium to high heat until toasted. Remove to a plate for a while.
2. Add the butter and oil to the skillet, then throw in the chopped onions, and peppers and cook, stirring, over a medium to low heat for about 10 minutes.
3. Stir in the garlic, then add the shredded turkey and cook until piping hot.
4. Return the reserved toasted sliced almonds to the pan, add the olives and mix in.
5. Whisk together the sour cream, turkey broth and egg, then pour into the pan, give a quick stir to combine and shake in the Tabasco sauce.
6. Finally, add the shaved Parmesan and stir until it begins to melt into the hash.
7. On serving, sprinkle with chopped parsley, if wished.

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Call in and ask Nigella Lawson, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Nigella Lawson is the British bestselling author of *Nigella Express: Good Food Fast, Feast: Food to Celebrate Life, Forever Summer, Nigella Bites, How to Be a Domestic Goddess, and How to Eat*. Nigella is also the host of *Forever Summer with Nigella*, her popular cooking/lifestyle series that aired on Style, and *Nigella Bites*, which aired on E! Entertainment Television and Style.

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 SATELLITE RADIO



BY MICHAEL ANTHONY

B A R L E Y R I S O T T O

Although we call this dish Barley Risotto, it is less a traditional expression of risotto and more a celebration of carrots. Carrots are cooked separately and layered together, bound by the toasted quality of the grain and the spiced nuts. This dish highlights the sweetness of carrots available throughout the fall season. Treat yourself by using any variety of carrots you may find at the Greenmarket.

INGREDIENTS

Serves 10

For the Barley

2 cups pearl barley
1 cup minced onions
1 tablespoon minced garlic
3 quarts vegetable stock, or water
2 cups minced leeks

For the Carrot Puree

2 cups peeled and sliced carrots
1 teaspoon minced ginger
1 teaspoon minced garlic
1 teaspoon coriander seeds, toasted
2 cups vegetable stock
Olive oil

To Finish

5 tablespoons Shiitake mushrooms, sliced
4 tablespoons carrots
2 tablespoons chopped herbs
(one part each parsley, chives, tarragon)
1 tablespoon butter
3 tablespoons Parmesan cheese

DIRECTIONS

1. In a medium pot, warm olive oil over low heat. Add onions and leeks and sweat until translucent. Add garlic and cook until fragrant, about one minute. Add barley and stir well to coat thoroughly with oil. Cover barley mixture with vegetable stock. Bring to a boil over medium heat, and then lower heat and simmer until tender.
2. In a medium pot, sweat the ginger, garlic and coriander in olive oil over low heat. Add carrots and cook, stirring occasionally, without allowing to brown. Add stock and simmer carrots until tender. Carefully transfer cooked carrots to a blender and puree until smooth. (Alternatively, pass carrots through the fine grate of a food mill.)
3. Add all of the vegetables to the barley risotto and simmer until tender, adding vegetable stock as needed to reach desired consistency. Finish with butter, carrot puree, cheese and herbs. Garnish with spiced nuts (recipe on next page).

Continued on next page.

Call in and ask Michael Anthony, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

B A R L E Y R I S O T T O

For the Spiced Nuts:

1/2 cup almonds
1/2 cup pistachio nuts
1/2 cup pine nuts
1/4 cup coriander seeds
3 tablespoons sesame seeds
2 tablespoons cumin seeds
1 1/2 teaspoons black peppercorns
1 teaspoon fennel seeds
1 teaspoon salt

1. Toast spices in a pan over low heat, stirring frequently and taking care not to burn. The spices are done when they release their fragrance. Toast nuts separately in a similar fashion.
2. Allow spices and nuts to cool, then grind together in a mortar until the mixture resembles very coarse sand.
3. Add 1 teaspoon of the spiced nuts to each serving of risotto.



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Michael Anthony was executive chef of Gramercy Tavern in 2006. Under his leadership, the restaurant earned its second three star review in *The New York Times*, the James Beard Foundation's "Outstanding Restaurant Award," and the title of Most Popular Restaurant in New York City in the 2010 Zagat Survey. He was formerly the executive chef of Blue Hill at Stone Barns where his simple and straightforward cuisine using local ingredients garnered acclaim, including *Food & Wine* magazine's "Best New Chefs" in 2002.



Photo by: Karim Shamsi-Basha

BY FRANK STITT



Photo Credit: Christopher Hirsheimer

C A F É M A C A R O N I A N D C H E E S E

In our version of this classic baked pasta dish, penne is coated in a rich béchamel sauce, flavored with two types of cheddar cheese and grana padano. We mound the pasta in a gratin dish and top it with a handful of grated provolone. The dish comes out of the wood-fired oven bubbly golden brown.

INGREDIENTS

Serves 8

4 cups whole milk
1/2 yellow onion, chopped
2 bay leaves
1 teaspoon kosher salt
1/2 teaspoon freshly ground white pepper
8 tablespoons (1 stick) unsalted butter
1/2 cup all-purpose flour
Dash of Worcestershire sauce
Tabasco sauce to taste
1 1/2 cups shredded sharp yellow cheddar (about 6 ounces)
1 1/2 cups shredded sharp white cheddar (about 6 ounces)
1/4 cup grated grana padano
1 pound penne, cooked, drained, and tossed with a little olive oil to prevent sticking
1/4 cup shredded provolone

DIRECTIONS

1. Place an oven rack in the top position and preheat the oven to 500 degrees.
2. Combine the milk, onion, bay leaves, salt, and pepper in a large saucepan and bring just to a simmer over low heat.
3. Simmer, stirring occasionally, until reduced by one-quarter, about 15 minutes. Strain the milk and set aside.
4. Melt the butter in a medium saucepan over medium heat. Whisk in the flour, reduce the heat to low, and cook, whisking constantly, for 3 minutes.
5. Slowly whisk in the milk.
6. Add the Worcestershire and Tabasco, then gradually add the cheddar cheeses, whisking until the cheese is melted.
7. Remove from the heat and stir in the grana padano.
8. Place the pasta in a large bowl and fold in the cheese sauce until incorporated. Transfer to a buttered, broiler-proof gratin dish and top with the shredded provolone.
9. Bake for 8 to 10 minutes, until bubbly and browned on top. If necessary, give the dish a good blast under the broiler to get the cheese on top a crusty golden brown.

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Call in and ask Frank Stitt, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Frank Stitt is the chef and owner of Highlands Bar and Grill, Bottega Restaurant and Café and Chez Fonfon, all located in Birmingham, Alabama. He has won the James Beard Award for the Best Chef of the Southeast and received the Lifetime Achievement Award from the Southern Foodways Alliance.



BY ELIZABETH KARMEI

SWEET POTATO BOURBON MASH WITH PRALINE TOPPING

INGREDIENTS

Serves 8-10

8 large sweet potatoes, roasted
1 pint heavy cream
1/2-3/4 cup bourbon
1/2 cup dark brown sugar
1/2 cup molasses
1 teaspoon sea salt, or more to taste
3 dashes of Tabasco
Freshly grated nutmeg
1 cup Spicy Praline Pecans (recipe on next page)

DIRECTIONS

1. Make sure to prick the potatoes with a fork before roasting.
2. When done and cool to the touch, peel potatoes and cut them in quarters.
3. Put in a large stockpot or Dutch oven. Add cream, bourbon, sugar, molasses and salt to potatoes.
4. Simultaneously, mash potatoes with a large fork or potato masher and mix all the ingredients together. If the potatoes need more liquid, add a little water. Stir until smooth.
5. Simmer covered, over medium low heat for 30-40 minutes or until potatoes are so soft that they resemble a puree. This second cooking makes the potatoes foolproof since any hard (under-cooked) pieces of sweet potato have a chance to cook before serving.
6. When potatoes have cooked down, add the Tabasco and nutmeg and taste. Adjust salt as necessary.
7. Serve immediately with Praline Topping and refrigerate any leftovers. Alternatively, make a day in advance and re-heat before serving. Place the praline topping on the mash just before serving.

Note: Just before serving, place in a skillet, casserole or soufflé dish and top with the Praline Pecans. I like to place whole pecans on the top and chop about 1/8 cup of the pecans into a fine dust and sprinkle all over as well.

Continued on next page.

Call in and ask Elizabeth Karmel, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

SWEET POTATO BOURBON MASH WITH PRALINE TOPPING

Spicy Praline Pecans

Makes 1 pound of praline pecans

1/3 cup brown sugar

2/3 cup white sugar

1 teaspoon kosher salt

Pinch of cayenne pepper, or more to taste

1 teaspoon ground cinnamon

1 pound pecan halves

1 egg white, room temperature

1 tablespoon water

1. Preheat oven to 300 degrees.
2. Mix together sugars, salt, cayenne and cinnamon; set aside.
3. Beat egg white until frothy but not stiff, add water and stir until combined.
4. Add pecans and stir to coat evenly.
5. Sprinkle nuts with sugar mixture and stir until evenly coated.
6. Spread sugared nuts in a single layer on a cookie sheet fitted with a SilPat® or parchment paper.
7. Bake for 30 minutes, stirring occasionally as needed.
8. Remove from oven and separate nuts as they cool. Let cool for at least an hour before storing in tightly closed container.



©2009 Elizabeth Karmel. From *Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ*.

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Elizabeth Karmel is a nationally known grilling and barbecue expert. Her latest book, *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill* was published in 2009. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and www.GirlsattheGrill.com. Additionally, Elizabeth is the executive chef of Hill Country, the award-winning Texas barbecue restaurant/music venue in Manhattan and an instructor at New York's Institute of Culinary Education (ICE).



BY JOEY CAMPANARO



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Photo Credit: Kate Sears

B I B B A N D B E E T S A L A D

INGREDIENTS

3 heads Boston Bibb lettuce
1 head frisée lettuce
1 cup blanched, peeled golden beets, cut into quarters
1 butternut squash, peeled and halved
1 cup hulled pumpkin seeds
1/4 cup sherry vinegar
1/2 cup Parmesan cheese
1/4 cup extra virgin olive oil
1 tablespoon Dijon mustard
1 cup reconstituted cranberries
(add dried cranberries to water)
1 shallot, finely diced
4 cloves garlic, chopped
1 cup olive oil
Salt and pepper
Chopped parsley

DIRECTIONS

1. Remove seeds and cut squash into 1-inch dice.
2. Slice and toss with extra virgin olive oil and garlic.
3. Roast in oven at high heat (approx. 450 degrees) for 8 minutes.
4. Allow the squash time to cool.
5. In a skillet, toast the pumpkin seeds until lightly golden and season with salt.
6. Pick and wash the leaves of the Bibb lettuce and frisée.
7. Puree the reconstituted cranberries and whisk together with the vinegar, the shallots, the mustard and all of the olive oil.
8. Toss the finished ingredients with the greens, the beets, the pumpkin seeds, the parsley, and the vinaigrette.
9. Salt and pepper to taste.
10. Garnish the dish with grated Parmesan cheese.

Call in and ask Joey Campanaro, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Joey Campanaro is chef and owner of The Little Owl and owner of Market Table, both located in New York City. Joey caters and consults for Martha Stewart, Mike Piazza, NBC Universal and more. He has appeared on the *Today* show, *The Martha Stewart Show*, the Food Network's *Iron Chef America*, in *Food & Wine*, *Bon Appétit*, *The New York Times* and more.



BY ANITA LO

THANKSGIVING FOIE GRAS DRESSING

INGREDIENTS

2 quarts stale plain French baguettes, bottom crusts removed and diced (not sourdough)
 1 large onion, diced
 2 tablespoons butter
 1/3 cup dried currants (or any dried red fruit such as prunes or cranberries)
 1/2 cup brandy
 8 ounces foie gras mousse, roughly cubed
 3-4 cups chicken stock (more or less, depending on dryness of the bread)
 2 tablespoons chopped fresh chives
 1 tablespoon chopped fresh parsley
 Salt and pepper to taste

DIRECTIONS

1. In a small sauté pan, sweat the onion in the butter on medium low heat, stirring until soft and translucent, about 5 minutes.
2. Add to a bowl with the cubed bread.
3. Off the heat, place brandy and currants in the same sauté pan. Return to heat and bring to a boil.
4. Add this to the bowl as well.
5. Add remaining ingredients, stir, allowing bread to soak up the chicken stock. The bread should be quite wet, but no stock should pool at the bottom—you may need to let the mixture sit a bit, then stir again so that the bread soaks up the liquid. Add more stock as necessary.
6. Taste and adjust seasonings.
7. Place in a shallow baking dish and bake at 375 degrees until golden brown and crispy on the top, about 45 minutes. Serve in the baking dish.

Call in and ask Anita Lo, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Anita Lo is the chef/owner of annisa, an upscale contemporary American restaurant in New York City's West Village and the chef/partner of Rickshaw Dumpling Bar, a fast-casual Asian restaurant in Chelsea. She is also a food and wine columnist for the *Advocate*. Her accolades include *Food and Wine* magazine's "Best New Chef" in 2001 and one of *Crain's* "100 Most Influential Women in New York" in 2007.



BY PIERRE SCHAEDELIN



BRAISED STUFFED CABBAGE

INGREDIENTS

Serves 4

1 Savoy cabbage
1/3 cup rice
2 minced onions
2 minced garlic cloves
3 sprigs flat-leaf parsley
1 tablespoon olive oil
1 cup sausage meat
1 egg, beaten
Salt & pepper
2 cups vegetable broth
1 carrot
4 thin slices smoked pork belly
1 sprig of thyme
1 tablespoon butter
1 cup thick, fresh tomato sauce

DIRECTIONS

1. Bring a large pot of salted water to boil. Remove the core and tough outer leaves of the cabbage. Cut right around the stem very deeply to remove as much as possible of the core without detaching the leaves. Plunge the cabbage into the boiling water and boil for 15 minutes. Drain it and rinse under cold running water.
2. Cook the rice for 15 minutes in salted boiling water. Rinse the parsley, pat it dry, remove the leaves and mince them.
3. Heat the oil in a sauté pan. Sauté the onions and the garlic, add the sausage meat and mash it with a fork. Cook for around 8 minutes, stirring frequently, until there is no more liquid. Remove it from the heat and add the parsley, drained rice, then the beaten egg. Mix well and check the seasoning.
4. Heat the oven to 350 degrees. Heat the broth. Peel the carrot and cut it into thin rounds.
5. Pull back four or five thicknesses of the cabbage leaves and remove the heart. Place two lengths of kitchen string in a cross on the work surface. Place the cabbage on it. Replace the heart with two-thirds of the stuffing. Cover with the first layer of leaves, then cover with a little stuffing at the base of each leaf and fold the leaves back into place. Do the same with each layer, working outward from the center. Tie the cabbage up with the string.
6. Cover a 10-inch round enameled cast iron pot with the slices of pork belly. Sprinkle with thyme and rounds of carrots and place the cabbage on top. Pour the hot broth into the pot until it comes three-quarters of the way up and bring it to a boil. Melt the butter and sprinkle the cabbage with it. Cover the pot and cook it in the oven for 45 minutes. Baste the cabbage with a little of the cooking juices once or twice during the cooking time.
7. When the cabbage is tender, remove it from the pot and undo the strings. Reduce the cooking juices by half, incorporate the tomato sauce and coat the cabbage with this sauce.

Call in and ask Pierre Schaedelin, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Formerly the executive chef of Manhattan's iconic restaurant Le Cirque, **Pierre Schaedelin** has also worked at some of the world's finest restaurants, including Le Louis XV in Monaco; Auberge de l'Ill and Fer Rouge in France; and Monte's in London. Pierre recently served as Martha's Stewart's private chef for two years before joining the team as executive chef and partner of Alain Ducasse's traditional French bistro Benoit in New York.



THOMAS KELLER

LEEK BREAD PUDDING

Just as custards work well in the savory portion of the meal, although they're more often served as a dessert, so do bread puddings.

INGREDIENTS

Serves 12 as a side dish, 6 to 8 as a main course

2 cups 1/2-inch-thick slices leeks
(white and light green parts only)

Kosher salt

4 tablespoons (2 ounces) unsalted butter

Freshly ground black pepper

12 cups 1-inch cubes crustless Brioche or
Pullman sandwich loaf

1 tablespoon finely chopped chives

1 teaspoon thyme leaves

3 large eggs

3 cups whole milk

3 cups heavy cream

Freshly grated nutmeg

1 cup shredded Comté or Emmentaler cheese

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Put the leek rounds in a large bowl of tepid water and swish so that any dirt falls to the bottom of the bowl.
3. Set a medium sauté pan over medium-high heat, lift the leeks from the water, drain, and add them to the pan.
4. Season with salt and cook, stirring often, for about 5 minutes.
5. As the leeks begin to soften, lower the heat to medium-low. The leeks will release liquid.
6. Stir in the butter to emulsify, and season with pepper to taste. Cover the pan with a parchment lid* and cook, stirring every 10 minutes, until the leeks are very soft, 30 to 35 minutes.
7. If at any point the butter breaks or looks oily, stir in about a tablespoon of water to re-emulsify the sauce.
8. Remove and discard the parchment lid.
9. Meanwhile, spread the bread cubes on a baking sheet and toast in the oven for about 20 minutes, rotating the pan about halfway through, until dry and pale gold. Transfer to a large bowl. Leave the oven on.
10. Add the leeks to the bread and toss well, then add the chives and thyme.

*To make a parchment lid, cut or tear a square of parchment bigger than the pot to be covered. Fold two opposite corners together to form a triangle, then fold this triangle in half into a smaller triangle; it will have two short sides and one long side. Position the triangle so that one of the short sides faces you. Fold this bottom edge up, making a narrow triangle, and crease it, maintaining the point of the triangle, as if you were making a paper airplane. Fold this "wing" over again, maintaining the point, and continue folding in this manner until you get to the other side—about five or six folds in all. You should finish with a very slender triangle. To measure the size, place the tip over the center of the pot to be covered, mark the edge of the pot with your thumb, and cut the end off here. Then cut a quarter inch off the tip. Unfold your triangle. It will be a circle the size of your pot, with a steam hole in the center. Place this paper lid in the pot so that it rests gently on the food you're cooking.

Continued on next page.

Call in and ask Thomas Keller, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

LEEK BREAD PUDDING

11. Lightly whisk the eggs in another large bowl. Whisk in the milk, cream, a generous pinch of salt, pepper to taste, and a pinch of nutmeg.
12. Sprinkle 1/4 cup of the cheese in the bottom of a 9-by-13-inch baking pan. Spread half the leeks and croutons in the pan and sprinkle with another 1/4 cup cheese. Scatter the remaining leeks and croutons over and top with another 1/4 cup cheese. Pour in enough of the custard mixture to cover the bread and press gently on the bread so it soaks in the milk. Let soak for about 15 minutes.
13. Add the remaining custard, allowing some of the soaked cubes of bread to protrude. Sprinkle the remaining 1/4 cup cheese on top and sprinkle with salt.
14. Bake for 1 1/2 hours, or until the pudding feels set and the top is brown and bubbling.



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Thomas Keller has been honored with innumerable awards, from an honorary doctorate to outstanding restaurateur to chef of the year. His two Michelin Guide three-star-rated restaurants, French Laundry and Per Se, continue to vie for best restaurant in America and for ranking among the top five eateries in the world. Ad Hoc, his casual family-style restaurant, opened in 2006.



BY FRANCK DELETRAIN



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SWEET POTATO AND RICOTTA GNOCCHI

INGREDIENTS

For the Gnocchi

- 2 medium size sweet potatoes (baked until fork tender, then peeled and riced)
- 1/2 pound of strained unsalted ricotta
- 1 cup of all-purpose flour
- 1 tablespoon of truffle flour
- 1 large egg
- Kosher salt to taste
- White pepper to taste
- 2 tablespoons of Parmesan cheese

For the Butter Sauce

- 2 tablespoons unsalted butter
- 4 sage leaves
- Juice of 1/2 lemon
- Kosher salt

DIRECTIONS

1. Bring a large pot of water to a boil. Add salt.
2. Combine the potatoes with the ricotta, season with salt and place on a work surface. Make a well and place the egg in the center.
3. Mix the flour with the truffle flour, add to the potato mixture and start to work the dough until just combined (do not overwork).
4. Form into a ball.
5. Roll 1/4 of the dough into a long sausage and cut the gnocchi in small bite size pieces. Repeat with remaining dough.
6. Drop the gnocchi in salted boiling water and remove with a slotted spoon when they rise to the top.
7. Let air cool; add a touch of olive oil to prevent from sticking.
8. Melt the butter on low heat until it starts to brown lightly, add the sage leaves and the lemon juice. Remove from heat.

Assemble the dish

1. Reheat the gnocchi in simmering water in a colander.
2. Drain well and transfer to bowl. Pour butter sauce over gnocchi, combine well, add a touch of grated Parmesan cheese.
3. Divide the gnocchi in four warm plates and top with a slice of ricotta.

Call in and ask Franck Deletrain, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Combining his roots in Northern Italy and traditional French cuisine, **Franck Deletrain** now serves as executive chef at Café Centro and corporate chef for Patina Restaurant Group's East Coast properties. Deletrain also served at The Sea Grill, The Four Seasons and as executive chef at Patroon, which was awarded three stars from *The New York Times*.

DESSERT



Chocolate Bread Parfait
by Lidia Bastianich
Page 48



BY MARTHA STEWART

CRANBERRY, ALMOND AND CINNAMON TART

A stunning fall tart with a towering frangipane filling is crowned with cranberry jewels.

INGREDIENTS

Serves 8

1 1/2 cups (5 1/4 ounces) fresh cranberries
1/2 cup plus 1/3 cup granulated sugar,
plus more for sprinkling
1 tablespoon water
All-purpose flour, for dusting
Pâte Sucrée (recipe on next page)
1 large egg white, lightly beaten
8 ounces cranberry jam or preserves
10 tablespoons unsalted butter, room temperature
3 large eggs
1/2 teaspoon pure vanilla extract
6 ounces (about 1 1/4 cups) whole almonds,
finely ground in a food processor
1 teaspoon ground cinnamon
1/4 teaspoon salt

DIRECTIONS

1. Put fresh cranberries, 1/3 cup sugar, and the water into a saucepan over medium heat and cook, stirring to dissolve sugar, until cranberries have just softened, about 3 minutes. Remove from heat, and let cool completely.
2. On a lightly floured work surface, roll out dough to a 12-inch circle, 1/8 to 1/4-inch thick. Transfer to an 8-by-2-inch springform pan, pressing crust into bottom and up sides. Trim excess flush with rim. Refrigerate for 30 minutes.
3. Preheat oven to 350 degrees. Prick tart crust all over with a fork. Cut a 12-inch round of parchment, and place on top of chilled crust. Fill with pie weights or dried beans. Bake for 10 minutes. Remove weights and parchment, and brush crust lightly with egg white. Return to oven, and bake until pale golden, about 25 minutes. Refrigerate remaining egg white. Let crust cool in pan on a wire rack for 10 minutes.
4. Raise oven temperature to 375 degrees. Spread jam over bottom of tart crust.
5. Beat butter and remaining 1/2 cup sugar with a mixer on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Reduce speed to medium. Slowly add ground almonds, cinnamon, and salt, and beat until just combined. Spread mixture over jam-covered crust.
6. Bake tart until filling is set and has darkened slightly, 45 to 50 minutes. (If top darkens too quickly, cover loosely with foil.) Remove tart from oven, brush top with egg white, and sprinkle with sugar. Return to oven, and bake for 5 minutes more. Let cool on a wire rack for 15 minutes. Remove from pan, and top with candied cranberries. Serve warm.

Continued on next page.

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CRANBERRY, ALMOND AND CINNAMON TART

Pâte Sucrée

1 1/4 cups all-purpose flour

4 1/2 teaspoons granulated sugar

1/4 teaspoon salt

1 stick cold unsalted butter, cut into small pieces

1 large egg yolk

2 tablespoons ice water

1. Pulse flour, sugar, and salt in a food processor until combined. Add butter, and process until mixture resembles coarse meal, about 10 seconds.
2. Lightly beat yolk with ice water. With processor running, add yolk mixture in a slow, steady stream through the feed tube, and process until dough just holds together (no longer than 30 seconds).
3. Turn out onto a work surface, and shape into a disk. Wrap in plastic, and refrigerate for at least 1 hour (or up to 2 days), or freeze for up to 1 month.



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Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces Martha Stewart Living Radio; and provides a wealth of ideas and information on www.marthastewart.com.



BY ALEX GUARNASCHELLI



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Photo Credit: Yuhlee Kim

SUGAR - CRANBERRY PIE

INGREDIENTS

Serves 8

For the Crust

5 cups all-purpose flour
2 teaspoons granulated sugar
2 teaspoons salt
2 cups shortening
2 sticks unsalted butter plus 1 tablespoon
for greasing the pie tin
2/3 cup plus 2 tablespoons ice water
Flour for rolling the crust

For the Filling

1 tablespoon butter
4 Anjou or Bosc Pears, peeled and small diced
1 1/2 cups granulated sugar
1 vanilla bean, split lengthwise
3 whole cloves
1 teaspoon fresh lemon juice
1 tablespoon light corn syrup
1 tablespoon fresh orange zest
24 ounces fresh cranberries, (2 bags)

DIRECTIONS

1. **To prep:** Grease a pie tin with 1 tablespoon of butter. Clear and clean off a large, flat surface. Lightly flour the area.
 2. **Make your dough:** Combine the flour, sugar and salt in a metal bowl. Work the shortening and 2 sticks of the butter in with your fingers until the mixture is almost smooth. Add ice water and continue to mix with fingers.
 3. Place dough on the floured surface and cut in half. Reserve second half. Using a rolling pin, roll out the first half so it is at least 4-5 inches wider than the pie tin. Gently place the dough into the pie tin, and press into the bottom and the sides of the tin. Pinch any excess at the top. Place the pan in the refrigerator to rest.
 4. Roll the second half of the dough for the top of the pie. Place on a parchment or waxed paper-lined baking sheet and refrigerate.
-
1. Heat butter in medium sauté pan. Add pears and sauté. Add 1/2 cup sugar, vanilla bean and cloves. Toss and remove from heat to cool.
 2. Combine 1 cup sugar, lemon juice, corn syrup and orange zest and mix. Add cranberries and toss to coat the fruit.
 3. Heat a medium sauté pan and add the cranberry mixture. Sauté quickly.
 4. Combine pear mixture and cranberry mixture in a bowl and let cool.

Continued on next page.

Call in and ask Alex Guarnaschelli, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

SUGAR - CRANBERRY PIE

To Bake

Filling (above)

Top and bottom pie crust

1/2 cup granulated sugar

2 teaspoons light corn syrup

2 tablespoons orange juice

1. Preheat the oven to 425 degrees.
2. Remove vanilla bean from filling. Pour filling onto the bottom pie crust.
3. Remove the top crust from the refrigerator and “fold” it onto the rolling pin. Roll the dough over the top of the pie. Pinch the top to make the edges fluted and sealed all around the pie. Use a pastry cutter or small knife to cut an opening in the center of the top. Fold back the dough so it looks like open pages of a book.
4. Place the pie in the center of the oven. Cook, undisturbed, for ten minutes. Lower the heat to 375 degrees. Cook for an additional 30 minutes.
5. While the pie is baking, combine sugar, corn syrup and orange juice in a small sauce pan. Simmer gently and reduce until the consistency is such that it could coat the back of a spoon.
6. Open the oven door and slide the rack out slightly. Pour the mixture into the opening at the top of the pie. Lower the oven temperature to 325 degrees and cook for an additional 10 minutes.
7. Remove from the oven and allow to cool.

For the Garnish

8 oranges

2 cups granulated sugar

2 cups water

1 pinch turmeric

1. Bring two small pots of water to a boil.
2. Using a small knife, peel one single piece of skin from around the “equator” (center) of each orange. Trim any thick pith off the inside of each peel, taking care they stay in one piece.
3. Drop the zests into the first pot and boil for one minute. Strain and drop them into the second pot. Cook for one minute, strain and set them aside.
4. In a third small pot, bring the sugar, water and turmeric to a boil. Submerge the orange zests and cook over high heat until the liquid boils. Reduce to a simmer and cook for 15-20 minutes, or until the zests are tender. Remove zests to a baking sheet and allow them to cool flat.

To Serve

Orange peel garnish (above)

1 cup granulated sugar

Cranberry pie, sliced

Nutmeg ice cream (or vanilla ice cream)

8-16 cloves

1. Dust the zests with 1/2 cup granulated sugar.
2. Place a slice of the pie in the center of a plate and sprinkle with remaining sugar. Lay one of the zests over the empty part of the plate. Place a scoop of ice cream on top of the center of the zest and gingerly “fold” each side up over the ice cream like wrapping a bow around a present. Secure with a clove at the top. Serve immediately.

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Alex Guarnaschelli is the executive chef at Butter Restaurant in New York City, where she creates an eclectic American and green market-inspired menu. Chef Guarnaschelli recently launched her new Food Network series *Alex's Day Off* and has previously appeared on *Iron Chef America* and the popular primetime series, *Chopped*.



BY MARTHA STEWART

CHOCOLATE PECAN PIE

We've made this beloved Southern dessert even more tempting by adding dark chocolate. The pie filling puffs up during baking but settles as it cools.

INGREDIENTS

- 4 ounces semisweet chocolate, finely chopped
- 4 large eggs, lightly beaten
- 1 1/2 cups light corn syrup
- 1/2 cup sugar
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon salt
- 1 recipe Basic Pie Crust (See below and prepare ahead of time), rolled and fit into a 9-inch pie plate
- 1 cup pecans

Basic Pie Crust

- 1 1/4 cups all-purpose flour (spooned and leveled), plus more for rolling
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 cup (1 stick) cold unsalted butter, cut into pieces
- 2 to 4 tablespoons ice water

DIRECTIONS

1. Preheat oven to 350 degrees, with rack in lowest position. In a heatproof bowl set over (not in) a saucepan of simmering water, melt chocolate, stirring occasionally, until smooth, 2 to 3 minutes (or melt chocolate in microwave). Set aside.
2. In a medium bowl, stir together (do not whisk) eggs, corn syrup, sugar, vanilla, and salt. Stirring constantly, gradually add melted chocolate. Pour filling into prepared crust; place pie plate on a rimmed baking sheet. Arrange pecans in one even layer over filling.
3. Bake just until set (filling should jiggle slightly when pie plate is tapped), 50 to 60 minutes, rotating halfway through. Let cool completely on a wire rack, at least 4 hours (or up to overnight) before serving.
1. In a food processor, briefly pulse flour, salt, and sugar. Add butter; pulse until mixture resembles coarse meal, with a few pea-size pieces of butter remaining. Sprinkle with 2 tablespoons ice water. Pulse until dough is crumbly but holds together when squeezed (if necessary, add up to 2 tablespoons water, 1 tablespoon at a time). Don't over mix.
2. Turn dough out onto a large piece of plastic wrap. Fold plastic over dough; press to shape into a 1-inch-thick disk. Refrigerate until firm, at least 1 hour (or up to 3 days).
3. On a floured piece of parchment paper, roll dough to a 14-inch round with a floured rolling pin. Wrap dough around rolling pin, discarding paper; unroll over a 9-inch pie plate. Gently fit into bottom and up sides of plate (do not stretch dough).

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Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces Martha Stewart Living Radio; and provides a wealth of ideas and information on www.marthastewart.com.



BY JOHNNY IUZZINI

CRANBERRY PARFAIT VANILLA MARSHMALLOW MERINGUE

Super tart cranberries, at the very end of fall are fun to play with. The trick is balancing the flavor and here I keep it simple: Cranberry, vanilla and walnut. This dessert is very easy to make but one of my favorites.

Make In Advance: Have the cranberry puree made a few days ahead of time. The parfait needs to be frozen. It also stores well if made in advance. The nougatine can be baked a day or two before serving. Just be sure to keep the baked nougatine in an airtight container.

INGREDIENTS

Serves about 20

Rehydrated Chambord® cranberries

250 grams (8.8 ounces) dried cranberries

100 grams (3.5 ounces) Chambord®

100 grams (3.5 ounces) water

Cranberry puree

340 grams (12 ounces) or 1 bag fresh cranberries

150 grams (5.3 ounces) simple syrup (Add 1 pound of sugar to 1 pint of water and dissolve)

Cranberry parfait

125 grams (4.4 ounces) cranberry puree

50 grams (1.76 ounces) sugar

75 grams (2.6 ounces) egg yolks

1/2 vanilla bean, split and scraped

1 1/2 sheets gelatin

225 grams (8 ounces) whipped cream, medium peaks

DIRECTIONS

1. Combine all ingredients together in a glass bowl and heat in the microwave until the water is hot, about 2 minutes.
2. Cover with plastic wrap. Let stand until the cranberries have plumped slightly and are soft.

1. Combine the sugar (simple syrup) and cranberries in a pot. Cover with water and cook until the cranberries burst.
2. Remove from heat and puree.
3. Strain through a fine mesh strainer and chill.

1. Combine cranberry puree, sugar, egg yolks and vanilla and slowly cook over a double boiler to 325 degrees.
2. Meanwhile soak the gelatin in ice cold water, strain.
3. Transfer the cranberry mixture into a bowl of a stand mixer fitted with the whisk attachment, add strained gelatin and whip until cool.
4. Fold the whipped cream into the cooled mixture. Fill a pastry bag with the parfait and pipe into desired rings. Freeze.

Continued on next page.

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CRANBERRY PARFAIT VANILLA MARSHMALLOW MERINGUE

Vanilla marshmallow meringue

100 grams (3.5 ounces) egg whites
Pinch of cream of tartar
200 grams (7 ounces) sugar
1/2 vanilla bean, split and scraped

1. **Make an Italian meringue:** Place egg whites in a bowl of a stand mixer. Begin to whip slowly with a pinch of tartar and a small portion of the sugar. Whip to medium peaks.
2. Meanwhile cook the remaining sugar and just enough water to cover to 500 degrees.
3. Slowly pour the sugar into the whipping egg whites.
4. Add vanilla bean seeds and whip to medium peaks until cooled. Reserve at room temperature.

Walnut nougatine

750 grams (1 pound, 10.5 ounces) unsalted butter
300 grams (10.6 ounces) glucose (sold at specialty markets or substitute with corn syrup and reduce amount by 10%)
900 grams (1 pound, 15.7 ounces) sugar
15 grams (.5 ounce) dry pectin
10 grams (.3 ounce) salt
1 kilogram (2 pounds, 3.2 ounces) walnuts, finely chopped

1. Melt butter and glucose together in a medium pot.
2. Mix sugar with pectin and stir into the pot.
3. Add salt and chopped walnuts.
4. Pour mixture onto a sheet pan lined with a Silpat® and refrigerate.
5. Place a small amount of nougatine in small clafoutis (shallow Teflon) molds, and bake at 350 degrees until golden brown.
6. Cool, unmold and store in an airtight box.

Assembly

Micro cilantro

1. Unmold parfait and using a toothpick or a skewer, dip into the meringue.
2. Place a nougatine disc on the plate and the parfait on top.
3. Torch the meringue slightly to caramelize.
4. Garnish with a few rehydrated cranberries and their liquid and a couple sprigs of micro cilantro.

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Johnny Iuzzini is executive pastry chef at Jean Georges' Perry Street, in addition to his responsibilities at Restaurant Jean Georges and Nougatine. Johnny was awarded "Outstanding Pastry Chef of the Year" in 2006 by The James Beard Foundation and was named one of America's 10 most influential chefs by Forbes.com in 2007. He has appeared on *Martha Stewart*, *Top Chef*, the *Today* show and many other TV shows.



BY LIDIA BASTIANICH



CHOCOLATE BREAD PARFAIT

This recalls for me the chocolate-and-bread sandwiches that sometimes were my lunch, and always a special treat. And it is another inventive way surplus is used in Umbrian cuisine, with leftover country bread serving as the foundation of an elegant layered dessert. Though it is soaked with chocolate and espresso sauce and buried in whipped cream, the bread doesn't disintegrate, and provides a pleasing textural contrast in every heavenly spoonful.

INGREDIENTS

Serves 6

8 ounces bittersweet or semisweet chocolate,
finely chopped
8 ounces country-style white bread, crusts removed
1/2 cup freshly brewed espresso
2 tablespoons dark rum
2 tablespoons sugar
1 1/2 cups chilled heavy cream
1 cup sliced almonds, toasted

Recommended equipment

A large rimmed tray or baking sheet,
such as a half-sheet pan (12-by-18 inches)
A spouted measuring cup, 1 pint or larger
6 parfait glasses or wineglasses,
preferably balloon shaped

DIRECTIONS

1. Put the chopped chocolate in a bowl set in a pan of hot (not boiling) water. When the chocolate begins to melt, stir until completely smooth. Keep it warm, over the water, off the heat.
2. Slice the bread into 1/2-inch thick slices, and lay them flat in one layer, close together, on the tray or baking sheet.
3. Pour the warm espresso into a spouted measuring cup, stir in the rum and sugar until sugar dissolves, then stir in half the melted chocolate. Pour the sauce all over the bread slices, then flip them over and turn them on the tray, to make sure all the surfaces are coated. Let the bread absorb the sauce for a few minutes.
4. Meanwhile, whip the cream until soft peaks form, by hand or with an electric mixer.
5. To assemble the parfaits: Break the bread into 1-inch pieces. Use half the pieces to make the bottom parfait layer in the six serving glasses, dropping an equal amount of chocolatey bread into each. Scrape up some of the unabsorbed chocolate sauce that remains on the baking sheet, and drizzle a bit over the bread layers. Next, drop a layer of whipped cream in the glasses, using up half the cream. Top the cream layer with toasted almonds, using half the nuts.
6. Repeat the layering sequence: drop more soaked bread into each glass, drizzle over it the chocolate sauce from the tray and the remaining melted chocolate. Dollop another layer of whipped cream in the glasses, using it all up, and sprinkle the remaining almonds on top of each parfait. This dessert is best when served immediately, while the melted chocolate is still warm and runny.

Call in and ask Lidia Bastianich, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Lidia Matticchio Bastianich is the author of five previous books, four of them accompanied by nationally syndicated public television series. She is the owner of the New York City restaurant Felidia (among others), and she lectures on and demonstrates Italian cooking throughout the country.



BY GINA DEPALMA



LAVENDER HONEY SPICE CAKE

INGREDIENTS

Serves 10 to 12

1 1/4 cups unbleached, all-purpose flour
 1/2 cup plus 1 tablespoon whole wheat flour
 1 teaspoon kosher salt
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1 teaspoon ground cinnamon
 1 teaspoon ground ginger
 1 teaspoon ground fennel seeds
 1/2 cup packed dark muscovado sugar or dark brown sugar
 1/2 cup lavender honey
 2 large eggs
 6 tablespoons unsalted butter, melted and cooled
 Freshly grated zest and juice of 1 orange
 1 teaspoon pure vanilla extract
 1/2 cup plain Greek-style yogurt
 2 tablespoons hot water

DIRECTIONS

1. Preheat the oven to 325 degrees.
2. Grease and flour a 9-by-5-inch loaf pan.
3. In a medium bowl, whisk together the flours, salt, baking powder and soda, and spices and set aside.
4. Place the sugar, lavender honey and eggs in the bowl of an electric mixer fitted with the paddle attachment and beat them together on medium speed until the mixture is creamy and light, about a minute.
5. Beat in the melted, cooled butter, followed by the orange juice and zest and vanilla extract.
6. In a small bowl, stir together the yogurt and hot water.
7. Beat in 1/3 of the dry ingredients into the sugar and butter mixture, scrape down the sides of the bowl, then beat in 1/2 of the yogurt mixture. Follow with another 1/3 of the dry ingredients, followed by the rest of the yogurt, and ending with the last of the dry ingredients, scraping down the sides of the bowl after each addition. Beat the batter well for 20 seconds to fully emulsify it.
8. Pour the batter into the prepared pan, smoothing and evening the top.
9. Bake the cake on the center rack for 40 minutes, rotating it halfway through the baking time to ensure even browning. The cake is done when it is cracked and firm to the touch, and pulling away from the sides of the pan; a cake center inserted in the center should come out clean.
10. Allow the cake to cool for 10 minutes in the pan before removing it to a rack to cool completely. To serve, cut into even slices.

The cake may be stored for up to 3 days in an airtight container.

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Gina DePalma has been the pastry chef of Babbo Restaurant and Enoteca in New York's Greenwich Village since it opened over 12 years ago, and is the author of *Dolce Italiano: Desserts From The Babbo Kitchen*. She was named Outstanding Pastry Chef by the James Beard Foundation in 2009.



BY MIKEY PRICE



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PUMPKIN PUDDING WITH GINGERSNAP COOKIES

INGREDIENTS

1/2 cup sugar
2 tablespoons cornstarch
2 cups whole milk
1/2 teaspoon vanilla extract
1/2 teaspoon apple pie spice
(cinnamon, nutmeg, allspice)
Pinch of salt
3/4 cup pumpkin puree (not pumpkin pie filling)
8 gingersnap cookies

DIRECTIONS

1. In a medium pot, combine all ingredients except the pumpkin puree and cookies.
2. Mix well with wire whisk and place over low heat.
3. Mix periodically until the mixture thickens and slightly boils.
4. Add pumpkin and mix well.
5. Pour into serving cups and chill. Serve with gingersnap cookies and whipped cream if desired.

Call in and ask Mikey Price, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Mikey Price is the executive chef and owner of Market Table in New York City.

WINE & LIQUOR



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BY BERNARD SUN



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WINE RECOMMENDATIONS

WHITE

Paul Blanck Riesling 2007

This is a food friendly dry white wine from the Alsatian region of France. It's crisp flavor and elegant structure lends itself to many different dishes on the Thanksgiving table.

RED

Ponzi Tavola Pinot Noir 2007

This Pinot comes from one of the pioneer winemaking families in Oregon. The medium bodied wine shows great balance with bright red and black fruits finishing off with firm but smooth tannins. It's a great choice for someone who prefers a red wine that goes with almost everything.

St. Francis Old Vines Zinfandel 2007

You cannot have Thanksgiving dinner without a classic Zinfandel from California. This full bodied red wine has rich, concentrated flavors. It's a smooth hearty wine for a hearty meal.

ROSÉ CHAMPAGNE

Alfred Gratien Rosé Brut NV

This Champagne house is what we call a sleeper. The wine is a very small production with elegant bubbles and focused flavors. The price is very reasonable considering the quality you get and nothing says holiday party more than a great Rose Champagne.

Call in and ask Bernard Sun your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to **sirius.com/martha**.

Bernard Sun is the corporate beverage director for Jean-Georges Vongerichten's four-star restaurant group. Bernard is one of the country's most respected sommeliers. He oversees the beverage programs at all of Jean-Georges' restaurants, from Shanghai to New York to Paris.



BY ALLEN KATZ



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HOLIDAY COCKTAILS

INGREDIENTS

Apple & Pear Punch

1 ounce Absolut Pears
1 ounce Boulard Calvados
1 ounce Mathilde Pear Liqueur
2 1/2 ounces fresh apple juice

Old Devil Moon

8 fresh mint leaves
2 ounces vodka
1 ounce apple schnapps
1 ounce fresh apple juice
1/2 ounce fresh lime juice
1/4 ounce simple syrup

The Puritan

1 3/4 ounces Plymouth Gin
1/2 ounce dry vermouth
1/4 ounce Yellow Chartreuse
1 dash orange bitters

Plymouth Rock

1 1/2 ounces Plymouth Gin
1 1/2 ounces dry vermouth
3/4 ounce Boulard Calvados
1/2 ounce pomegranate syrup

DIRECTIONS

1. Shake ingredients over ice and strain into a collins glass filled with fresh ice.
2. Garnish with an apple or pear slice.

1. Shake ingredients vigorously over ice and strain into a chilled cocktail glass.
2. Float a thin apple slice to garnish.

1. Stir ingredients over ice until exceedingly well-chilled.
2. Strain into a chilled cocktail glass and garnish with an orange twist.

1. Stir ingredients over ice until exceedingly well-chilled.
2. Strain into a chilled cocktail glass.

Call in and ask Allen Katz your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to sirius.com/martha.

Allen Katz is the director of Mixology & Spirits Education for Southern Wine & Spirits of New York. He can be heard every Friday on Martha Stewart Living Radio espousing the celebration of the American Cocktail on *Living Today* with Mario Bosquez.

ENTERTAINING



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BY ISAAC MIZRAHI

ISAAC MIZRAHI'S TOP ENTERTAINING RULES

1. **Always hire a waiter** even if you can't afford it. Eliminate something else in order to do so. It alleviates so much stress and allows you to have fun at your own party.
2. **Never experiment with a recipe** when cooking for a dinner party. Always go with tried and true recipes.
3. **Always wear comfortable shoes** because you'll probably be on your feet most of the night.
4. **Never invite anyone you don't like** just to accommodate someone else. You have to like all the people at your party—otherwise it will be a disaster.
5. **Give yourself as much time before guests arrive to prepare.** It's never fun to rush. Decide in advance to ENJOY the process and not be intimidated. Everything in life is mind over matter... especially entertaining!

Call in and ask Isaac Mizrahi your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 23 to Wednesday, November 25. For info & schedule go to **sirius.com/martha**.

Isaac Mizrahi has been a leader in the design business for almost twenty years. His latest venture, a lifestyle collection for QVC, *Isaac Mizrahi Live!*, launches in December. Isaac is also known for his recent hosting of *The Fashion Show* on Bravo. In 2009, he hosted a six-week series called *Tell Me Everything* on Martha Stewart Living Radio.

MARTHA

MARTHA STEWART LIVING RADIO



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