

GOOD TO EAT

EASY, HEALTHY FOOD EVERYONE WILL LOVE

*Paula Deen's
classic roast turkey
with pan gravy*

*Carla Hall's turkey
sausage and
cornbread dressing*

*Tom Colicchio's
Brussels sprout
leaves with bacon*

*The Neelys'
cranberry
chipotle relish*

Celebrity chefs plan *your* Thanksgiving

All-star chefs gave us their sacred Turkey Day recipes—the dishes their families demand every year (or else... an uprising!).

Plus: Three-ingredient dinners. ● Skinny snacks. ● Low-cal apple crumble.

Photographed by Hector Sanchez

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Paula Deen's classic roast turkey with pan gravy

Prep time: 40 minutes
Cook time: 4 hours

Turkey broth
Neck and giblets from turkey (liver discarded)
4 cups low-sodium chicken broth
1 large yellow onion, chopped

Turkey
1 fresh or frozen turkey (about 16 lb), thawed if frozen
3 tsp kosher salt

2 tsp ground pepper
1 onion, quartered
1 head of garlic, halved crosswise
10 sprigs fresh sage
1/2 cup (1 stick) unsalted butter, melted

1. Turkey broth: In a saucepan, combine turkey neck, giblets, broth, and onion. Bring to a boil, reduce heat to low, partially cover, and simmer 1 hour. Strain broth into a bowl. Discard neck, giblets, and onion. Cover broth and reserve for pan gravy.

2. Turkey: Heat oven to 325°F. Rinse turkey; pat dry. Season cavity with 1 tsp each of the salt and pepper and the exterior with 2 tsp salt and 1 tsp pepper. Stuff onion, garlic, and sage sprigs into cavity. Place turkey, breast side up, in a large, heavy nonstick roasting pan. Tie legs together and twist wing tips under the back. Insert a meat thermometer into the center of one thigh, next to the body, avoiding any bone. Brush turkey with 1/4 cup of the butter.

Add 1 cup water to roasting pan.
3. Loosely tent turkey with heavy-duty foil. Roast 3 1/2 to 4 hours, basting turkey every 45 minutes with pan juices and remaining 1/4 cup melted butter. Remove foil after 3 hours. Turkey is fully cooked when thermometer hits 170°F.
4. Transfer turkey to a carving board. Tent it loosely with foil and let rest 45 minutes. Pour fat and drippings from roasting pan into a measuring cup. Spoon off and reserve 1/4 cup

turkey fat for pan gravy. Spoon off and discard remaining fat from drippings. Reserve drippings for pan gravy.

Makes 8 servings (with lots of leftovers).

Pan gravy: Place roasting pan on two stove burners over medium-high heat. Add reserved turkey fat and whisk in 1/4 cup flour. Cook, whisking until smooth, 1 minute. Slowly whisk in reserved turkey broth; simmer 5 minutes, until thickened. Whisk in reserved pan drippings and any accumulated juices from turkey. Strain into a gravy server.

Makes 3 1/2 cups gravy.



"I love making this traditional recipe for the holiday. It takes me right back to every Thanksgiving table I ever sat at, from my Grandma Paul's to the little turkeys I roasted when we were a small family of three, just me and my boys."—Paula

HOST OF PAULA'S HOME COOKING ON FOOD NETWORK

ALL-STAR THANKSGIVING

Anne Burrell's maple-pumpkin bread pudding

Prep time: 20 minutes
Cook time: 1 hour

- 1 Tbsp unsalted butter, softened
- 1 (15-oz) loaf challah bread, cut into 1-inch cubes (8 cups)
- 1/2 cup walnut pieces, coarsely chopped
- 1/2 cup golden raisins or dried cranberries
- 3 cups canned pumpkin puree
- 2 cups heavy cream
- 4 large eggs
- 1 cup pure maple syrup
- 1/4 cup packed brown sugar
- 1 1/2 tsp ground cinnamon
- 1 1/2 tsp vanilla extract
- 1/4 tsp each ground nutmeg and allspice
- Vanilla ice cream (optional)

1. Grease a 13x9-inch baking dish with butter. Add bread to dish, then scatter with walnuts and raisins. Gently toss to mix.
2. In a large bowl, whisk next 9 ingredients until blended. Pour evenly over bread mixture to cover, gently pressing down on bread cubes to submerge. Let stand 30 minutes.
3. Heat oven to 325°F. Bake dish 1 hour or until a knife comes out clean when inserted near the



"One year I said to my mom, 'How come we always get pie, and not cake, at Thanksgiving?' To make me happy, she made a pumpkin bread pudding using challah. It was SOOOOO good, and a lot like cake! Now every year we have this instead of pie, and it rocks." —Anne

HOST OF SECRETS OF A RESTAURANT CHEF ON FOOD NETWORK

center (a few moist spots in the middle are okay). Let cool in pan on a wire rack until just warm. Serve with ice cream, if desired. (Dish can be made a day ahead; reheat before serving.)

Makes 12 servings.



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David Guas's pecan pie

Prep time: 30 minutes
Cook time: 50 minutes

Crust

- 1 1/3 cups all-purpose flour
- 1 Tbsp sugar
- 1/2 tsp salt
- 1/2 cup (1 stick) unsalted butter, cut into small cubes

Filling

- 1 large egg
- 5 large egg yolks
- 2/3 cup each cane syrup and light brown sugar
- 1/2 cup heavy cream
- 1/4 tsp salt
- 1/2 cup (1 stick) unsalted butter, cut into small pieces
- 1 tsp vanilla extract
- 1 3/4 cups pecan pieces

1. **Crust:** Pulse flour, sugar, and salt in a food processor to combine. Add butter; pulse until pieces are the size of corn kernels. Sprinkle 4 Tbsp ice water over mixture and pulse 6 times until dough starts to hold together (if it's still dry, add another 1 Tbsp ice water). Turn dough out on a work surface and form into a disc. Wrap in plastic wrap and chill 1 hour.
2. Heat oven to 325°F. Unwrap dough. On a lightly floured surface with a floured rolling pin, roll it out to a 12-inch-diameter, 1/8-inch-thick round. Fold into quarters and transfer to a 9-inch pie plate. Unfold and mold into plate. Trim edges to a 3/4-inch overhang. Turn edges under, crimp with fingers, and refrigerate.
3. **Filling:** Whisk egg and egg

yolks together in a bowl. Combine cane syrup, sugar, cream, and salt in a saucepan until blended. Add butter and cook over medium heat until melted, then cook until mixture is hot but not bubbling, 1 minute longer. Gradually whisk syrup mixture into eggs until blended. Stir in vanilla.

4. Sprinkle pecan pieces over bottom of crust and pour filling on top. Bake until filling is set around edges but center jiggles slightly, 45 to 50 minutes. Cool on a wire rack for 1 hour before slicing.

Makes 8 servings.



"Granny and I used to collect fallen pecans in the fall and bring them home to shell and bake with them. Growing up in Louisiana, I ate the bulk of my pecan pie at the kitchen table surrounded by relatives. I can't imagine Thanksgiving without it." —David

CHEF AND OWNER OF BAYOU BAKERY, COFFEE BAR & EATERY IN ARLINGTON, VA

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