

WILLIAMS-SONOMA



the perfect

Thanksgiving

a holiday guide for busy cooks

2009

starters

gougères

- ___ gougère mix*
- ___ Gruyère cheese
- ___ fresh thyme (optional)

apple cidercar

- ___ apple cider concentrate*
- ___ brandy
- ___ Cointreau or triple sec
- ___ lemons
- ___ superfine sugar

first course

butternut squash soup with crispy prosciutto

- ___ prosciutto
- ___ unsalted butter
- ___ Anjou pears
- ___ celery
- ___ yellow onions
- ___ garlic
- ___ butternut squash puree*
- ___ chicken broth
- ___ fresh thyme
- ___ half-and-half

main course

brined roast turkey

- ___ turkey brine—
apple and spices*
- ___ fresh turkey
- ___ unsalted butter
- ___ fresh thyme
- ___ fresh flat-leaf parsley

side dishes

mashed potatoes with bacon and chives

- ___ garlic
- ___ olive oil
- ___ russet potatoes
- ___ half-and-half
- ___ unsalted butter
- ___ fresh chives
- ___ bacon

molded cranberry sauce

- ___ cranberry relish*
- ___ cranberry juice
- ___ unflavored gelatin

sausage, chestnut and mushroom dressing

- ___ unsalted butter
- ___ mild Italian sausage
- ___ yellow onions
- ___ fennel bulb
- ___ garlic
- ___ cremini mushrooms
- ___ fresh thyme
- ___ fresh sage
- ___ dry sherry
- ___ prepared chestnuts*
- ___ La Brea Bakery
focaccia stuffing*
- ___ fresh flat-leaf parsley
- ___ chicken stock

brussels sprouts gratin with caramelized shallots

- ___ country-style bread
- ___ unsalted butter
- ___ lemon
- ___ fresh flat-leaf parsley
- ___ brussels sprouts
- ___ all-purpose flour
- ___ Gruyère cheese
- ___ Parmigiano-Reggiano cheese
- ___ heavy cream
- ___ caramelized shallots*

dessert

bourbon-pecan pumpkin butter pie

- ___ eggs
- ___ pecan pumpkin butter*
- ___ evaporated milk
- ___ bourbon
- ___ heavy cream

* Available at Williams-Sonoma stores

WILLIAMS-SONOMA

Thanksgiving

GROCERY LIST



Thanksgiving Menu

GOUÈRES AND
APPLE CIDER CAR COCKTAILS

BUTTERNUT SQUASH SOUP
WITH CRISPY PROSCIUTTO

BRINED ROAST TURKEY

MOLDED CRANBERRY SAUCE

SAUSAGE, CHESTNUT AND
MUSHROOM DRESSING

MASHED POTATOES WITH
BACON AND CHIVES

BRUSSELS SPROUTS GRATIN WITH
CAMELIZED SHALLOTS

BOURBON-PECAN
PUMPKIN BUTTER PIE



the perfect Thanksgiving

A well-stocked pantry is the busy cook's secret to preparing a perfect Thanksgiving feast with ease. To inspire a relaxed and stress-free celebration, we've created a menu that will leave you plenty of time to enjoy the wonderful food and company. Our recipes showcase fresh seasonal ingredients, streamlining preparation with premium specialty foods that will save you time in the kitchen while preserving the authentic homemade flavor of each dish. Happy Thanksgiving!



1 canister (8 oz./226g) gougère mix*

1¼ cups (430ml) water

4 oz. (125g) Gruyère cheese, grated

gougères

A beloved appetizer in France's Burgundy region, the airy golden cheese puffs known as gougères are the perfect prelude to your holiday feast—they're light in texture yet full of flavor. Authentic gougères are easy to make with our premium mix, used here to create classic Gruyère puffs.

Position 1 rack in the lower third of an oven and another rack in the upper third. Preheat the oven to 400°F (200°C). Lightly grease 2 baking sheets.

Put the gougère mix in a large bowl and stir in the water until the mixture is smooth. Stir in the cheese until well blended. Let the batter rest for 2 minutes.

Drop the batter by the tablespoonful onto the prepared baking sheets, spacing the gougères about 1 inch (2.5cm) apart. Bake until the gougères are golden brown and crisp when tapped, 32 to 36 minutes, switching the baking sheets between the oven racks and rotating them 180 degrees halfway through baking. To test for doneness, crack open a gougère; the inside should be airy and slightly moist but not wet.

Let the gougères cool on the baking sheets for 5 to 10 minutes, then serve warm. Or let them cool completely and serve at room temperature. Makes about 35 gougères.

Variations:

- Cheddar Gougères: Omit the Gruyère and substitute 4 oz. (125g) cheddar cheese, grated.
- Bacon Gougères: Omit the Gruyère and substitute 8 oz. (250g) diced bacon, cooked until crisp and drained.
- Thyme Gougères: Add 1 tsp. minced fresh thyme along with the cheese.

equipment

MEASURING CUPS

CHEESE GRATER

BAKING SHEETS

MIXING BOWLS

SMALL ICE CREAM SCOOP



Apple Cidercar

For a festive beginning to the feast, try our Apple Cidercar. You can prepare a big batch the day before Thanksgiving and refrigerate until ready to serve. In a cocktail shaker, stir together 5 fl. oz. (160ml) apple cider concentrate* and 5 fl. oz. (160ml) water. Add 3 fl. oz. (90ml) brandy, 5 fl. oz. (160ml) Cointreau or triple sec and 2 fl. oz. (60ml) fresh lemon juice. Fill the shaker with ice and shake well. Pour into sugar-rimmed cocktail glasses. Serves 4.



8 oz. (250g) thinly sliced prosciutto
5 Tbs. (75g) unsalted butter
4 red Anjou pears, cored and cut into
¼-inch (6mm) slices
4 celery stalks, cut into ½-inch
(12mm) dice
2 yellow onions, cut into ½-inch
(12mm) dice

6 garlic cloves, minced
2 jars (each 2 lb./907g)
butternut squash puree*
4 cups (1 l) chicken broth, plus
more if needed
2 tsp. minced fresh thyme
Kosher salt and freshly ground
pepper, to taste
1 cup (250ml) half-and-half

butternut squash soup with crispy prosciutto

In this recipe, caramelized pears add a sweet note to classic butternut squash soup. Thin slices of prosciutto—an air-dried, salt-cured ham from Italy—are baked until crispy and used as a savory garnish.

Preheat an oven to 350°F (180°C).

Arrange the prosciutto slices in a single layer on 2 baking sheets and bake until crisp, about 20 minutes. Transfer the baking sheets to wire racks and let the prosciutto cool completely.

Meanwhile, in a 5½-quart (5.5-l) Dutch oven over medium-high heat, melt 2 Tbs. of the butter. Add enough pear slices to form a single layer and cook, turning once, until caramelized on both sides, 4 to 5 minutes total. Transfer to a plate. Repeat to cook the remaining pears.

In the same pot over medium heat, melt the remaining 3 Tbs. butter. Add the celery and onions and cook, stirring occasionally, until softened, about 10 minutes. Add the garlic and cook for 30 seconds. Stir in the butternut squash puree, the 4 cups broth, thyme, half of the pears, salt and pepper. Bring to a boil, reduce the heat to medium-low and simmer for 10 minutes.

Using a blender, puree the soup in batches until smooth. Return the soup to the pot and stir in the half-and-half. Add more broth if needed to reach the desired consistency. Ladle the soup into bowls. Garnish with the prosciutto and remaining pear slices. Serve immediately. Serves 12.

Variation: If you cannot find prosciutto, use 8 oz. (250g) bacon, cooked until crispy and coarsely chopped.

equipment

PROFESSIONAL MULTI-CHOPPER
BAKING SHEETS
WIRE COOLING RACK

LARGE DUTCH OVEN
BLENDER
SOUP LADLE



The key to this soup's outstanding taste is our ready-to-use organic butternut squash puree, which is enhanced with a classic mirepoix and fragrant spices.





For a succulent turkey with traditional harvest flavor, use our autumn brining blend, which combines aromatic spices and sweet apples with tangy citrus zest and sea salt.



1 jar (1 lb. 2.2 oz./517g) turkey brine—
apple and spices*

1 fresh turkey, 16 to 18 lb. (8 to 9kg),
neck, heart and gizzard removed
(reserved, if desired)**

8 Tbs. (1 stick/125g) unsalted butter,
at room temperature

1 Tbs. finely minced fresh thyme

1 Tbs. finely minced fresh
flat-leaf parsley

½ tsp. freshly ground pepper

brined roast turkey

A long soak in a seasoned saltwater brine ensures the turkey will emerge juicy and exceptionally delicious. The salt penetrates deep into the meat, drawing in moisture while adding layers of flavor.

Prepare the turkey brine and brine the turkey according to the package instructions. Remove the turkey from the brine; discard the brine. Rinse the turkey inside and out with cold water and pat dry with paper towels. Trim off and discard the excess fat. Let the turkey stand at room temperature for 1 hour.

Position a rack in the lower third of an oven and preheat to 400°F (200°C).

In a small bowl, stir together the butter, thyme and parsley until well blended. Gently slide your fingers under the breast to loosen the skin and work your fingers down to the thigh, being careful not to tear the skin. Spread half of the butter mixture evenly under the skin, then spread the remaining butter evenly on the outside of the turkey. Sprinkle with the pepper. Truss the turkey as desired using kitchen twine.

Place the turkey, breast side up, on a rack in a large roasting pan and roast for 30 minutes. Reduce the oven temperature to 325°F (165°C) and continue roasting, basting every 30 minutes with the pan juices. If the breast begins to cook too quickly, tent it loosely with aluminum foil. After about 2 hours of total roasting time, begin testing for doneness by inserting an instant-read thermometer into the thickest part of the breast and thigh, away from the bone. The breast should register 165°F (74°C) and the thigh, 175°F (80°C). Total roasting time should be 3 to 3½ hours.

Transfer the turkey to a carving board, cover loosely with foil and let rest for 20 to 30 minutes before carving. If desired, reserve the pan drippings for making gravy. Serves 12 to 14.

equipment

MEASURING CUPS
MEDIUM SAUCEPAN
BRINING BAG
KITCHEN TWINE
ROASTING PAN

ROASTING RACK
INSTANT-READ
THERMOMETER
CARVING BOARD
CARVING SET

*Available at Williams-Sonoma stores

**To order our fresh free-range or organic Willie bird turkeys,
go to williams-sonoma.com/williebird.

Williams-Sonoma Kitchen



4 Tbs. (½ stick/60g) unsalted butter
 1½ lb. (750g) mild Italian sausage, casings removed
 2 yellow onions, diced
 1 fennel bulb, trimmed and diced
 3 garlic cloves, minced
 7 oz. (220g) cremini mushrooms, quartered
 1 tsp. minced fresh thyme
 1½ tsp. minced fresh sage

2 tsp. kosher salt
 Freshly ground pepper, to taste
 ¼ cup (60ml) dry sherry
 1 cup (200g) roasted and peeled chestnuts, halved*
 1 package (1 lb./454g) La Brea Bakery focaccia stuffing*
 2 Tbs. minced fresh flat-leaf parsley
 3 to 4 cups (750ml to 1 l) chicken stock, warmed

sausage, chestnut and mushroom dressing

The foundation for this recipe is our herbed focaccia stuffing mix, made exclusively for us by La Brea Bakery, the Southern California bakeshop that inspired the artisanal bread renaissance in 1989. Be sure to use a very large mixing bowl so you can thoroughly blend the ingredients and ensure that the croutons absorb the stock.

Preheat an oven to 375°F (190°C). Grease a 3-quart (3-l) baking dish with 1 Tbs. of the butter.

In a large fry pan over medium-high heat, cook and crumble the sausage until lightly browned and cooked through, about 7 minutes. Transfer to a plate.

In the same pan over medium heat, melt the remaining 3 Tbs. butter. Add the onions and fennel and sauté until soft, 10 to 12 minutes. Add the garlic, mushrooms, thyme, sage, salt and pepper and cook, stirring occasionally, until the vegetables are tender and beginning to brown, about 12 minutes. Stir in the sherry. Let cool to room temperature.

In a very large bowl, combine the sausage, vegetable mixture, chestnuts, stuffing and parsley. Stir in the stock ½ cup (125ml) at a time, making sure it is completely absorbed into the croutons. Taste a crouton; it should be moist throughout but not crunchy or mushy. You may not need all of the stock. Transfer the stuffing to the prepared baking dish, cover with foil and bake for 20 minutes. Remove the foil and continue baking until the top is golden brown and crisp, 25 to 35 minutes more. Let rest for 10 minutes before serving. Serves 10 to 12.

equipment

PROFESSIONAL MULTI-CHOPPER	3-QUART (3-L) BAKING DISH
HERB MINCER	LARGE FRY PAN
MEDIUM SAUCEPAN	EXTRA-LARGE MIXING BOWL



Molded Cranberry Sauce

1 jar (18 oz./510g) cranberry relish*

1½ cups (375ml) cranberry juice

2 envelopes (14g) unflavored gelatin

Lightly coat the inside of a 32-oz. (1-l) decorative mold with nonstick cooking spray. Put the cranberry relish in a bowl. Set aside.

Pour ½ cup (125ml) of the cranberry juice into a separate bowl. Sprinkle with the gelatin. Let stand until the gelatin softens, 5 to 10 minutes.

In a large saucepan over medium-high heat, bring the remaining 1 cup (250ml) cranberry juice to a simmer. Pour into the gelatin mixture and whisk to combine. Pour into the bowl with the cranberry relish and stir to combine. Pour the mixture into the prepared mold and let cool. Cover loosely with plastic wrap; refrigerate at least 8 hours or up to overnight.

To unmold, set the mold in a large bowl of warm water so the water reaches almost to the rim of the mold. Let stand 1 minute, then remove from the water. Insert a small spatula along the side of the mold. Gently pull the gelatin away from the mold, then remove the spatula. Place a platter upside down on top of the mold, invert the platter and mold together and shake gently. Lift off the mold. Serves 14 to 18.



Using our flavorful base, you can prepare creamy homemade gravy in minutes—just add milk and simmer, then whisk in pan drippings from the roast turkey.



- 5 garlic cloves, unpeeled
- 2 Tbs. olive oil
- 3 lb. (1.5kg) russet potatoes, peeled and cut into 2-inch (5cm) pieces
- 1 Tbs. kosher salt, plus more, to taste
- 2 cups (500ml) half-and-half
- 3 Tbs. unsalted butter, cut into 3 pieces
- 3 Tbs. minced fresh chives
- 8 oz. (250g) bacon, cut into ¼-inch (6mm) pieces and cooked until crispy
- Freshly ground pepper, to taste

mashed potatoes with bacon and chives

For many American families, Thanksgiving dinner wouldn't be complete without a big bowl of mashed potatoes on the table. Our recipe calls for russets, which have a light, fluffy texture and mellow flavor. For a delicious variation, try Yukon Golds, which boast a naturally rich, buttery taste. Or choose a local variety from your farmers' market.

Preheat an oven to 350°F (180°C).

Place the garlic cloves on a piece of aluminum foil and drizzle with the olive oil. Fold over the foil to enclose the garlic and roast for about 30 minutes. Remove from the oven. When the cloves are cool enough to handle, peel them and mince enough garlic to measure 1 Tbs. Reserve any remaining garlic for another use.

Meanwhile, put the potatoes in a large pot. Add the 1 Tbs. salt and enough water to cover the potatoes by 3 inches (7.5cm). Bring to a boil over medium-high heat, reduce the heat to medium-low and simmer until the potatoes are tender when pierced, 15 to 20 minutes. Drain well in a colander.

Set the pot over low heat, add the half-and-half, butter and the 1 Tbs. roasted garlic and whisk until the butter melts. Set a potato ricer over the pot and pass the potatoes through in batches. Using a silicone spatula, fold the potatoes into the liquid until the mixture is smooth and creamy. Stir in the chives and bacon, and season with salt and pepper. Transfer the potatoes to a warmed serving bowl and serve immediately. Serves 8.

equipment

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|------------------|------------------|
| VEGETABLE PEELER | COLANDER |
| HERB MINCER | WHISK |
| FRY PAN | POTATO RICER |
| LARGE STOCKPOT | SILICONE SPATULA |



Blended with red wine vinegar, brown sugar and salt, our fire-roasted shallots add smoky, sweet and savory flavors to this brussels sprouts gratin.



- | | |
|---|---|
| FOR THE TOPPING: | <i>Kosher salt, to taste, plus 2 tsp.</i> |
| 3 cups (185g) coarse fresh bread crumbs | 2 lb. (1 kg) brussels sprouts, trimmed and halved lengthwise |
| 3 Tbs. unsalted butter, melted | 2 Tbs. all-purpose flour |
| 1½ tsp. lemon zest | 8 oz. (250g) Gruyère cheese, grated |
| ½ tsp. kosher salt | ½ oz. (15g) Parmigiano-Reggiano cheese, grated |
| ½ tsp. freshly ground pepper | 1 tsp. lemon zest |
| 2 Tbs. minced fresh flat-leaf parsley | ¾ tsp. freshly ground pepper |
| FOR THE GRATIN: | 1 cup (250ml) heavy cream |
| 1 Tbs. unsalted butter | 1 jar (8 oz./227g) caramelized shallots, liquid strained off* |

brussels sprouts gratin with caramelized shallots

We've put a sophisticated new spin on a traditional Thanksgiving vegetable, transforming brussels sprouts into a creamy gratin. This dish offers an enticing contrast of flavors and textures: Caramelized shallots offset the slight bitterness of the brussels sprouts, while cream and two kinds of cheese add richness. A bread crumb topping lends irresistible buttery crunch.

Preheat an oven to 375°F (190°C).

To make the topping, in a bowl, stir together the bread crumbs, butter, lemon zest, salt, pepper and parsley. Set aside.

To make the gratin, grease a 12-inch (30cm) ovenproof nonstick fry pan with the butter. Bring a large pot of salted water to a boil over high heat. Add the brussels sprouts and cook until just tender, 5 to 7 minutes. Drain, then transfer to a bowl of ice water. Drain and pat dry with paper towels.

In a bowl, stir together the flour, Gruyère, Parmigiano-Reggiano, lemon zest, the 2 tsp. salt and the pepper. Stir in the cream, then the brussels sprouts and caramelized shallots. Transfer the mixture to the prepared fry pan and smooth the top. Sprinkle the bread crumb mixture evenly on top. Bake until the bread crumbs are golden brown, about 35 minutes. Let the gratin rest for 15 minutes before serving. Serves 8.

equipment

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|---|-----------------|
| CHEESE GRATER | MEDIUM SAUCEPAN |
| 12-INCH (30CM) OVENPROOF NONSTICK FRY PAN | STRAINER |
| | MIXING BOWLS |





4 eggs
2 cups (625g) (about 1½ jars)
pecan pumpkin butter*
1¾ cups (430ml) plus 1 Tbs.
evaporated milk

3 Tbs. bourbon
1 prebaked and cooled
deep-dish piecrust**
Whipped cream for serving

bourbon–pecan pumpkin butter pie

To decorate your pie with professional ease and panache, use our spring-loaded piecrust cutters to create detailed pastry cutouts shaped like autumn leaves. You can do much of the preparation for this pie in advance. Make the dough up to two days ahead, wrap with plastic wrap and refrigerate. The day before Thanksgiving, roll out the dough, place it in the pie dish and freeze. Then make and freeze the decorative cutouts. To free up your oven on Thanksgiving Day, you can bake the pie a day ahead of time. Let it cool, then cover with plastic wrap and refrigerate until serving time.

Position a rack in the lower third of an oven. Place a cookie sheet on the rack. Preheat the oven to 325°F (165°C). (The pie dish will sit on the cookie sheet, which will help the bottom of the crust to brown.)

In a large bowl, gently whisk the eggs. Add the pecan pumpkin butter, evaporated milk and bourbon and whisk until well combined. Pour the filling into the prebaked piecrust and bake until the center of the pie is just set, 1 to 1¼ hours. Check the crust after 30 minutes; if the edges begin to brown too quickly, cover them with aluminum foil.

Transfer the pie to a wire rack and let cool for at least 4 hours before serving. If making in advance, cover the cooled pie with plastic wrap and refrigerate up to overnight.

To serve, cut the pie into slices and serve with whipped cream. Serves 8 to 10.

equipment

FOOD PROCESSOR
(FOR PIECRUST)
DEEP-DISH PIE DISH
MEASURING CUPS
AND SPOONS
DECORATIVE
PIECRUST CUTTERS

COOKIE SHEET
MIXING BOWL
BALLOON WHISK
WIRE COOLING RACK



An all-natural blend of pumpkin, pecans, sugar and spices, our premium pecan pumpkin butter makes it easy to create a memorable Thanksgiving pie.



**You'll find our recipe for Deep-Dish Piecrust at williams-sonoma.com/recipe.

Williams-Sonoma Kitchen

*Available at Williams-Sonoma stores

A bountiful Thanksgiving feast is laid out on the sideboard, ready for guests to help themselves. We hope that our streamlined recipes have left you with ample time to enjoy the most important part of the holiday—gathering with family and friends to share this delicious meal.



Thanksgiving timeline

One secret to stress-free entertaining is to use a timeline, which helps you stay organized and on schedule. You can accomplish much of the prep work in advance, freeing up your time on the day of the feast.

1 to 2 weeks before Thanksgiving

- Carefully read through all the recipes to determine the food and cooking equipment you will need.
- Make sure you have enough plates, flatware, glassware and serving pieces.
- Shop for nonperishable food items, such as flour, sugar and jarred or canned goods.

the weekend before Thanksgiving

- Shop for ingredients that will stay fresh.
- If you purchased a frozen turkey, begin thawing it out in the refrigerator.

a few days before Thanksgiving

- Complete your food shopping.
- Prepare the turkey brine but do not add the turkey; cover and refrigerate.
- Make the cranberry mold; cover with plastic wrap and refrigerate.
- Make the piecrust; cover and refrigerate.
- Make the crispy prosciutto for the butternut squash soup; store in an airtight container or sealable plastic bag.
- Organize your cooking equipment and tableware, including plates, flatware, glassware and serving pieces.
- If you ordered a fresh turkey, pick it up.

the day before Thanksgiving

- Brine the turkey. For best results, brine the bird for 24 hours.
- Peel the potatoes and cut into 2-inch (5cm) pieces; place in cold water and refrigerate.
- Make the butternut squash soup; cool to room temperature, cover and refrigerate.
- Cut the vegetables for the dressing; place in sealable plastic bags and refrigerate.
- Prepare the bread crumb topping for the brussels sprouts gratin; store in an airtight container.
- Trim and halve the brussels sprouts; place in a sealable plastic bag and refrigerate.
- Prepare the gougère batter; cover with plastic wrap and refrigerate.
- Prepare a large batch of apple cidercar cocktails; refrigerate.
- Bake the bourbon-pecan pumpkin butter pie; cover and refrigerate.
- Set the table.
- Refrigerate wines that need chilling.
- Unmold the cranberry sauce onto a serving platter; cover loosely with plastic wrap and refrigerate.

Thanksgiving Day

- Remove the gougère batter from the refrigerator and let soften; spoon or scoop the batter onto baking sheets and bake. Reheat the gougères just before serving.
- Make the dressing and bake; set aside to reheat just before serving.
- Make the brussels sprouts gratin and bake; set aside to reheat just before serving.
- Prepare the turkey and put it in the oven at the determined time. *Note: If you plan to stuff the turkey, do not stuff it until just before you put it in the oven.*
- Remove the pie from the refrigerator 2 hours before serving.
- While roasting and basting the turkey, make the mashed potatoes.
- While the turkey is resting, reheat the soup, dressing and gratin.
- Prepare the gravy.
- Have a good Thanksgiving!



Our website features a wealth of information to help you prepare your Thanksgiving feast. We offer a dozen menus to inspire you, including popular ones from years past. You'll also find helpful entertaining tips, plus creative recipes for using all those wonderful leftovers. Go to williams-sonoma.com/thanksgivingcooking.

Thanksgiving Technique Classes: Register for our special series of five Thanksgiving technique classes at a Williams-Sonoma store near you.