THANKSGIVING SPECIAL DON appetit

4 NEW WAYS TO

AMAZING Turkey

-CIDER-BRINED

-LEMON-SAGE

- TANDOORI-SPICED

-CAJUN STYLE

THE SECRET TO PERFECT GRAVY EVERY TIME

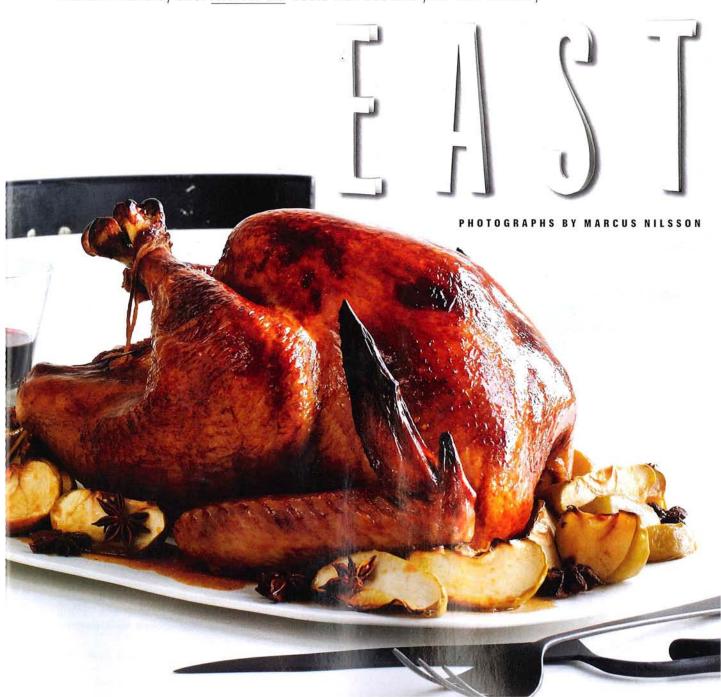
12 FABULOUS FALL DESSERVS



AND... HOW TO MAKE THAT DAY-AFTER SANDWICH EVEN MORE DELICIOUS P.25

Filled with sophisticated, Asian-inspired twists on the season's favorites (cider-brined turkey with star anise and cinnamon, anyone?), this modern menu by chef <u>ANITA LO</u> could well become your new standby

FROM THE





DIVERGING
FROM THE
TRADITIONAL
SPREAD
MAY BE
UNHEARD OF
FOR SOME
HOLIDAY
STALWARTS,
BUT ANITA LO'S
ELEGANT
MENU IS AN
EASY SELL.

Inspired by her travels and upbringing, the executive chef and owner of Annisa in New York brings Asian ingredients to the Thanksgiving table—ginger, miso, spicy mustard, rice vinegar, kabocha squash-all of which add a twist to the typical fare. "We grew up eating a lot of different flavors," says Lo. "My mom, who was Chinese, would make a turkey, but she would add a wild rice stuffing." These inventive recipes can be served in place of your holiday favorites: Swap sweet potatoes for ginger-laced kabocha purée; make brûléed tangerines and cranberries your new go-to relish; and give top billing to a perfectly seasoned cider-brined turkey. "Don't be daunted by the unfamiliar ingredients," she says. "They're just untried delicacies." And when it comes to explaining that kabocha squash? Says Lo, "At the end of the day, it's just a pumpkin." -CARLA LALLI MUSIC



COOK THE COVER

CIDER-BRINED TURKEY WITH STAR ANISE AND CINNAMON

overnight keeps it moist and seasons the interior of the meat," says Lo. "The ingredients, except the cider, are classic 'red-cooking' flavorings used in Chinese cooking to braise and glaze meats like pork or duck." Tent the turkey—especially the wings—with foil if it darkens too quickly while roasting. For carving tips, see Prep School on page 135.

- 2 quarts plus 1 cup apple cider
- 1 cup kosher salt plus more
- 1 cup soy sauce
- 1/2 cup (packed) light brown sugar
- 16 whole black peppercorns
- 8 whole star anise pods plus more for garnish
- 6 garlic cloves, smashed
- 6 scallions, white parts only, trimmed, split lengthwise
- 6 1/4"-thick slices unpeeled ginger
- 5 dried shiitake mushrooms
- 2 3"-4" cinnamon sticks plus more for garnish
- 2 sprigs cilantro
- 1 12-14-lb. turkey Freshly ground black pepper
- 2 Granny Smith apples, cut into sixths Melted unsalted butter or vegetable oil (for basting)

Bring 2 quarts cider, 1 cup salt, and the next 10 ingredients to a boil in a very large (16-qt.) pot, stirring to dissolve salt and sugar. Let cool to room temperature. Stir in 1½ gallons cold water. Add turkey to brine and press down to submerge. Cover; refrigerate overnight.

Remove turkey from brine and pat dry with paper towels; discard brine. Season lightly inside and out with salt and pepper. Place turkey, breast side up, on a rack set in a large heavy roasting pan and tie legs together with kitchen twine. Let stand at room temperature for 1 hour.

Preheat oven to 375°. Combine the remaining 1 cup of cider and 3 cups water in roasting pan. Scatter apples around. Brush turkey with butter. Flip breast side down.

Roast turkey, breast side down, basting occasionally, for 1 hour. Using paper towels, flip turkey. Roast, basting occasionally, until an instant-read thermometer inserted into thickest part of thigh registers 165°, 1–1½ hours longer. Transfer turkey to a platter. Let rest for at least 20 minutes before carving.

Meanwhile, strain the juices from the roasting pan into a saucepan, reserving apples. Simmer over medium heat until juices have thickened, about 10 minutes. Serve the cider jus alongside the turkey and apples and garnish with extra star anise pods and cinnamon sticks.

GREEN BEANS WITH MISO AND ALMONDS

a very mild and slightly sweet soybean paste, but any white miso works well in this sweet-and-spicy dish. The brightly flavored sauce makes a great dressing on simply prepared seasonal vegetables. Scallops would also be a good choice.

- 2½ lb. fresh green beans Kosher salt
 - ½ cup white miso (fermented soybean paste)
 - 3 Tbsp. thinly sliced scallions, dark-green parts only, divided
 - 3 Tbsp. unseasoned rice vinegar
 - 2 Tbsp. Japanese prepared hot mustard (not wasabi), or 1 Tbsp. English mustard powder mixed with 1 Tbsp. water
 - 2 Tbsp. vegetable oil
 - 1 Tbsp. sugar
 - 1/4 cup sliced almonds, toasted

INGREDIENT INFO: Also known as shiro miso, white miso can be found in the refrigerated Asian foods section of better supermarkets and at natural foods stores and Japanese markets. Japanese hot mustard is sold in a small tube or tin; unlike wasabi, it is made with mustard seeds and processed with other seasonings. Look for English mustard powder, a hot mustard, at better supermarkets and at specialty foods stores.

Working in 3 batches, cook green beans in a large pot of boiling salted water until crisptender. Transfer to a large bowl of ice water to cool. Drain well. Trim beans; cut in half on a sharp diagonal. **DO AHEAD:** Can be made 8 hours ahead. Arrange cooked beans in batches in paper towels, roll into cylinders, and transfer to plastic bags; seal and chill.

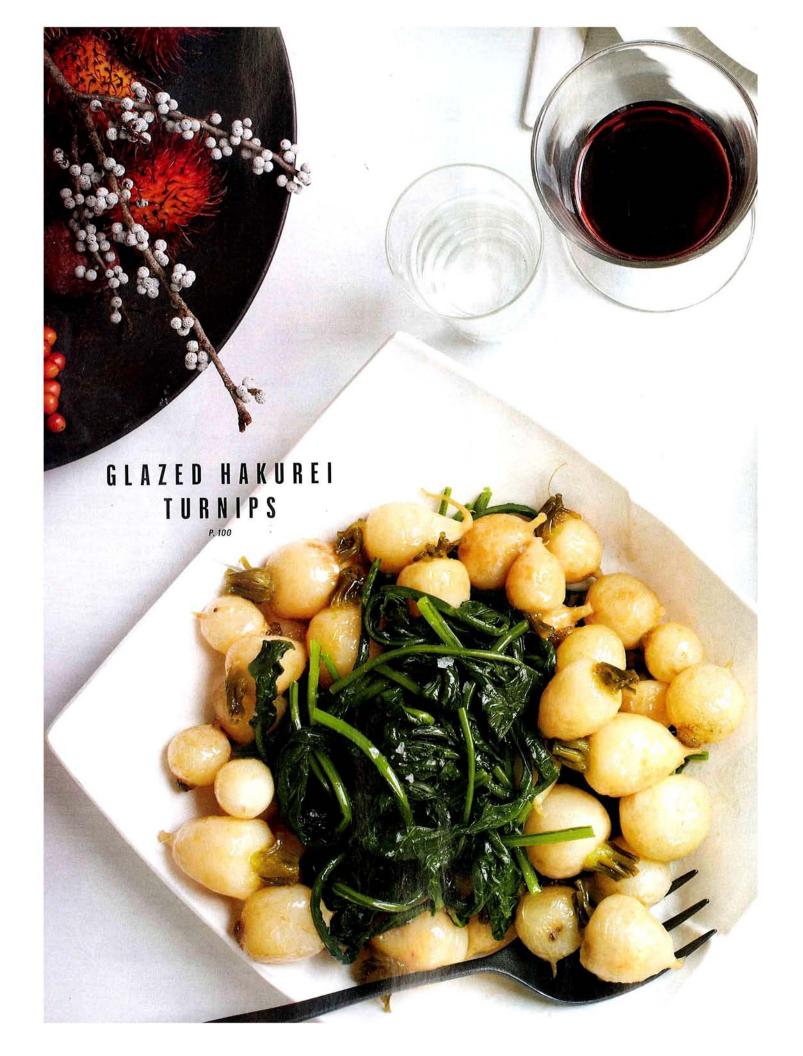
Whisk miso, 2 Tbsp. scallions, vinegar, mustard, oil, and sugar in a small bowl. Season dressing to taste with salt. Place green beans in a large bowl. Pour dressing over; toss to coat. Garnish with almonds and remaining 1 Tbsp. scallions. Serve warm or at room temperature.

(continued on page 100)

CIDER-BRINED TURKEY









CANDIED MANDARIN ORANGES

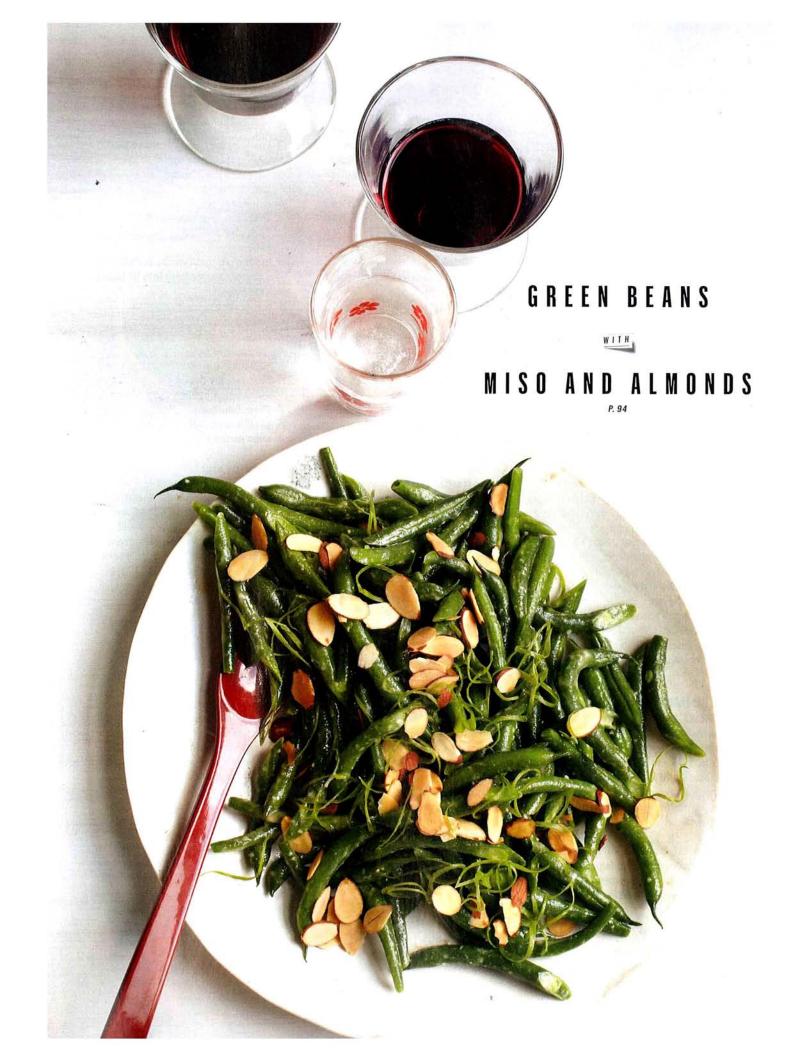
WITH

CRANBERRIES

P 100



Anita Lo's recipe for Oyster, Mushroom, and Salsify Stuffing is online at bonappetit .com/go/oysterdressing



KABOCHA PURÉE WITH GINGER

10 SERVINGS Homemade ginger juice lends complex flavor to this squash purée.

- 1 2-2½-lb. kabocha squash, halved, seeded Kosher salt and freshly ground black pepper
- 1 6" piece of ginger, peeled, thinly sliced
- 1 Tbsp. (packed) light brown sugar 1½ cups (or more) heavy cream
- 2000

SPECIAL EQUIPMENT: Cheesecloth

Preheat oven to 375°. Line a rimmed baking sheet with parchment or foil. Season inside of squash with salt and pepper. Place squash, cut side down, on prepared sheet. Roast until tender, 1–1¼ hours. Let cool slightly.

Line a strainer with a double layer of cheesecloth; set over a small bowl. Pulse ginger in a food processor until finely chopped. Transfer to prepared strainer. Gather edges of cloth together; squeeze tightly to release ginger juice into bowl.

Scoop squash flesh into a food processor. Add sugar and 1 Tbsp. ginger juice. With machine running, gradually add 1½ cups cream and purée until smooth, adding more cream by tablespoonfuls if too thick. Season with salt, pepper, and more ginger juice, if desired. Gently warm in a saucepan, stirring constantly, until heated through. DO AHEAD: Can be made 1 day ahead. Gently rewarm purée in a saucepan, adding a little more cream if necessary.

GLAZED HAKUREI TURNIPS

delicately flavored Japanese variety that will win over even the harshest turnip critic. If you can't find them, use another small turnip like the Tokyo, or substitute with red radishes. Lo advocates using the whole turnip, from bitter, leafy-green tops to sweet roots.

- 3 bunches baby hakurei turnips, baby turnips, or red radishes (about 2 lb.), trimmed, greens reserved
- ¼ cup (½ stick) unsalted butter
- 3 Tbsp. sugar Kosher salt

Place turnips in a large skillet; add water to cover turnips halfway. Add butter, sugar, and a large pinch of salt; bring to a boil. Cook, stirring occasionally, until liquid is syrupy and turnips are tender, about 15 minutes. (If turnips are tender before liquid has reduced, use a slotted spoon to transfer turnips to a plate and reduce liquid until syrupy. Return turnips to pan and stir to coat well.) **DO AHEAD:** Can be made 4 hours ahead. Let stand at room temperature. Rewarm before continuing.

Add turnip greens to skillet and cook over medium heat, stirring occasionally, until just wilted, 2–3 minutes. Season with salt.

CANDIED MANDARIN ORANGES WITH CRANBERRIES

sauce makes citrus the star by soaking mandarins in fragrant elderflower syrup before caramelizing them. You can use any of your favorites: tangerines, clementines, satsumas, honeys, or Minneolas. Begin this recipe 1 day ahead.

- 10 large or 20 small mandarin oranges
- 3 cups sugar
- 3 Tbsp. St-Germain (elderflower liqueur)
- 1 cup fresh (or frozen, thawed) cranberries

Using a sharp paring knife, slice tops and bottoms from oranges. Cut off peel and white pith. Set aside.

Bring sugar and 3 cups water to a boil in a large saucepan over medium-high heat, stirring to dissolve sugar. Add St-Germain and oranges. Remove from heat; cover and let stand overnight at room temperature.

Preheat broiler. Line a rimmed baking sheet with foil. Using a slotted spoon, transfer oranges from saucepan to prepared sheet; reserve syrup. Broil until oranges are browned in spots, 3–4 minutes per side. Transfer to a platter; set aside.

Place cranberries in a small saucepan. Add enough syrup from oranges to cover, reserving the remaining syrup for another use. Bring to a boil; reduce heat to medium and simmer until berries are soft and begin to burst, 5–7 minutes. **DO AHEAD:** Oranges and cranberries can be prepared 2 hours ahead. Let stand at room temperature.

Spoon cranberries with juices over caramelized mandarins. Serve warm or at room temperature.

PECAN, BOURBON, AND BUTTERSCOTCH BREAD PUDDING

Lo serves at Annisa, this custardy bread pudding is shot through with poppy seeds

for a stunning visual and textural effect. The bread soaks overnight; begin 1 day ahead.

BUTTERSCOTCH SAUCE

- 1 cup (packed) light brown sugar
- 1/2 cup light corn syrup
- 3 Tbsp. unsalted butter
- 11/2 tsp. kosher salt
- 1/2 cup heavy cream
- 1 Tbsp. bourbon (optional)

PUDDING

- 1 lb. day-old rustic white bread, crusts removed, cut into ½" cubes (12 cups)
- ½ cup (1 stick) unsalted butter, melted
- 2 Tbsp. plus 11/2 cups sugar
- 5 large eggs
- 4 cups heavy cream
- 1½ Tbsp. poppy seeds Pinch of kosher salt
- 3 Tbsp. bourbon
- 1/2 vanilla bean, split lengthwise
- 2 cups pecan pieces

BUTTERSCOTCH SAUCE Bring brown sugar, corn syrup, butter, and salt to a boil in a medium saucepan over medium-high heat, whisking to dissolve sugar. Boil until mixture is syrupy and measures 1½ cups, about 3 minutes. Remove from heat; add cream and bourbon, if desired, and stir until smooth. Let cool. DO AHEAD: Can be made 3 days ahead. Let cool completely, cover, and chill. Rewarm before serving.

PUDDING Toss bread, melted butter, and 2 Tbsp. sugar in a large bowl and set aside. Using an electric mixer, beat eggs and remaining 11/2 cups sugar in another large bowl until pale yellow and fluffy, about 3 minutes. Add cream, poppy seeds, and salt; beat to blend. Place bourbon in a small bowl; scrape in seeds from vanilla bean (reserve bean for another use). Whisk to distribute seeds, then add to egg mixture, whisking to blend well. Pour egg mixture over bread mixture in bowl. Add pecans and toss to coat well. Transfer mixture to a 13x9x2" glass or ceramic baking dish, spreading out in an even layer. Cover with plastic wrap and chill overnight.

Preheat oven to 325°. Remove plastic wrap and bake until top is browned in spots and a tester inserted into center comes out clean, 1¼–1½ hours. Serve bread pudding with butterscotch sauce.

Find more of Anita Lo's recipes in her new book, Cooking Without Borders.

