

# WILLIAMS-SONOMA



A HERITAGE THANKSGIVING

2014



# A WARM WELCOME

Greet guests with autumnal cocktails and small bites that will whet appetites and to kick-start the festivities.

## *Pomegranate Gin Fizz*

In a highball glass filled with crushed ice, pour **2 oz. gin, 4 oz. Pomegranate-Blueberry Cocktail Mixer** and **½ oz. Grand Marnier**. Top with a **splash of club soda**, stir gently and squeeze a **lime wedge** over the top. Garnish with **pomegranate seeds**.  
Makes 1 drink.

## *Maple-Bourbon Smash*

Pour **2 oz. bourbon, 1 oz. maple syrup** and **1 oz. fresh lemon juice** into a cocktail shaker filled with ice. Stir until thoroughly chilled, about 20 seconds. Strain into a double old-fashioned glass with a large cube of ice. Garnish with a **lemon twist** and serve.  
Makes 1 drink.

MAPLE & CURRY  
SPICED NUTS

## *Calculate the perfect cocktail hour*

You want to offer guests something to sip and snack on first thing, but you don't want to spoil the big meal. Plan for four small bites and one to two cocktails per person before switching to wine for dinner.

Get the recipes shown here  
at [williams-sonoma.com](http://williams-sonoma.com)



## CROSTINI WITH PEAR CHUTNEY

prep time: 25 minutes

cook time: 35 minutes

makes: about 2 dozen crostini

- 1 lemon
- 1 orange
- 1 fresh rosemary sprig
- 1 bay leaf
- 1 cinnamon stick
- 1 Tbs. unsalted butter
- 2 shallots, finely chopped
- 2 lb. pears peeled, cored and cut into ¼-inch dice
- ¼ cup pear brandy or cognac
- ½ cup firmly packed brown sugar
- Arugula for serving
- Toasted baguette slices for serving
- Humboldt Fog cheese for serving

Using a peeler, remove zest of lemon and orange in large strips. Save lemon and orange for juicing. Tie zest, rosemary, bay leaf and cinnamon stick in cheesecloth.

In a saucepan over medium-high heat, melt butter. Add shallots and pears and cook until pears begin to release juices, 6 to 8 minutes. Deglaze pan with brandy and simmer until liquid is reduced by a third, 2 to 3 minutes. Add sugar, ½ cup orange juice, 2 Tbs. lemon juice and herb sachet. Bring to a simmer, then reduce heat to medium-low and cook until liquid has reduced, about 25 minutes. Remove sachet and let cool.

To assemble, place a few arugula leaves on each baguette slice and top with 1 or 2 thin slices of cheese. Top with a dollop of chutney and serve.

### Sparkling Apple Punch

In a punch bowl, stir together **1½ cups chilled vodka** and **1½ cups chilled Red Apple Sangria Mix**. Place a molded ice ring in bowl. Pour in **2 bottles (750 ml each) dry sparkling wine** and top with slices from **1 apple, thinly sliced crosswise into rounds**.

Serves 12 to 16.

WHITE CHEDDAR  
GOUGÈRES  
& CHIVE

CROSTINI WITH  
HUMBOLDT  
FOG & PEAR  
CHUTNEY

### TIME-SAVER

WILLIAMS-SONOMA COCKTAIL MIXES  
*Our Red Apple Sangria Mix and Pomegranate-Blueberry Cocktail Mix make the perfect bases for seasonal, creative cocktails.*



*Though we all gather around a table to give thanks on the fourth Thursday in November, there's really no single way to celebrate Thanksgiving. That's why we've created this ABUNDANT COLLECTION of Thanksgiving ideas that let you blend inspired NEW RECIPES with your most DEARLY HELD TRADITIONS.*





# CHERISHED TRADITIONS & NEW IDEAS

## RECIPES

### STARTERS

Pomegranate  
Gin Fizz  
-  
Maple-Bourbon  
Smash  
-  
Sparkling Apple  
Punch  
-  
Maple & Curry  
Spiced Nuts  
-  
White Cheddar &  
Chive Gougères  
-  
Crostinis *with*  
Humboldt Fog &  
Pear Chutney  
-  
Mushroom  
Turnovers

### TURKEY

Classic Roast Turkey  
-  
Turkey Gravy

### CLASSIC SIDES

Deluxe  
Mashed Potatoes  
-  
Twice-Baked  
Sweet Potatoes *with*  
Pecan-Bacon  
Streusel &  
Marshmallows  
-  
Herbed Potato Gratin  
-  
Focaccia Stuffing  
*with* Leeks &  
Wild Mushrooms  
-  
Green Bean  
Casserole  
-  
Gluten-Free  
Stuffing *with*  
Bacon & Kale  
-  
Everything Parker  
House Rolls  
-  
Cranberry-Port  
Chutney

### NEW IDEAS

Shaved Brussels  
Sprouts *with*  
Caramelized Shallots  
& Currants  
-  
Honey-Roasted  
Spiced Carrots  
-  
Cauliflower Steaks  
*with* Brown Butter,  
Capers & Parsley  
-  
Kale Salad *with*  
Quinoa, Pistachios  
& Pomegranate  
Seeds  
-  
Wild Rice Pilaf *with*  
Dried Cherries,  
Apricots & Butternut  
Squash  
-  
Mushrooms  
*with* Shallots  
& Sherry  
-  
Roasted Sweet  
Potatoes *with* Chiles  
& Herbed Yogurt  
-  
Roasted Broccoli  
*with* Pine Nuts  
& Parmesan  
-  
Jalapeño  
Cornbread Stuffing  
*with* Chorizo  
& Pepitas

### DESSERTS

Classic  
Pumpkin Pie  
-  
Dark Chocolate  
Ganache Tart  
-  
Red Wine-  
Poached Pears





Whether you're cooking up a classic mash or trying a twist on a sweet potato casserole, no Thanksgiving buffet is complete without a POTATO DISH that will keep them coming back for more.



DELUXE MASHED POTATOES



## DELUXE MASHED POTATOES

prep time: 15 minutes

cook time: 20 minutes

serves: 8 to 10

- 2 cups heavy cream
- 3 garlic cloves, smashed
- 1 shallot, coarsely chopped
- 1 large fresh thyme sprig
- 1 large fresh rosemary sprig
- 1 tsp. whole black peppercorns
- 2 dried arbol chiles
- 3 lb. russet potatoes, peeled and coarsely chopped
- 8 Tbs. (1 stick) unsalted butter, diced
- 1½ tsp. kosher salt, plus more, to taste

In a saucepan over medium-high heat, combine cream, garlic, shallot, thyme, rosemary, peppercorns and chiles. Bring to a simmer, reduce heat to medium-low and slowly simmer while cooking potatoes.

Meanwhile, cook potatoes in boiling salted water to cover until tender. Drain well.

Pass potatoes through a ricer into a large bowl. Stir in butter and 1½ tsp. salt. Strain hot cream mixture and gradually pour into potatoes, stirring constantly until potatoes are smooth and creamy. Add salt to taste. Serve immediately.

### TIME-SAVER

#### WILLIAMS-SONOMA MASHED POTATO SEASONING

Made with California garlic, Parmesan cheese and fresh herbs, our seasoning adds instant flavor to mashed potatoes.



## TWICE-BAKED SWEET POTATOES

*prep time: 45 minutes*

*cook time: 1 hour and 15 minutes*

*serves: 8*

- 4 sweet potatoes
- 2 Tbs. firmly packed brown sugar
- 2 Tbs. all-purpose flour
- 2 Tbs. unsalted butter, diced, plus 4 Tbs. unsalted butter, melted
- ½ cup chopped pecans
- 2 bacon slices, diced and browned
- ¼ cup heavy cream
- 1 tsp. ground cinnamon
- ¼ tsp. freshly grated nutmeg
- ¾ tsp. salt
- 1½ cups mini marshmallows

Preheat oven to 375°F. Prick skin of sweet potatoes with a fork and bake until tender, about 1 hour.

Meanwhile, stir together brown sugar and flour. Add 2 Tbs. diced butter and cut into dry ingredients until mixture resembles coarse crumbs. Stir in pecans and bacon. Cover and refrigerate.

When sweet potatoes are cool enough to handle, halve lengthwise and scoop out flesh.

In a food processor, puree sweet potato flesh, 4 Tbs. melted butter, cream, cinnamon, nutmeg and salt. Spoon sweet potato mixture back into skins.

Arrange on a baking sheet and sprinkle streusel on top. Bake until streusel is toasted, 10 to 15 minutes. Sprinkle marshmallows on top and lightly brown under a broiler or using a kitchen torch.

## HERBED POTATO GRATIN

*prep time: 20 minutes*

*cook time: 1 hour and 10 minutes*

*serves: 6 to 8*

- 1½ cups heavy cream
- 1 garlic clove, minced
- 1 tsp. chopped fresh rosemary
- 1 tsp. chopped fresh thyme
- ½ tsp. chopped fresh sage
- Salt and freshly ground pepper
- 2 lb. russet potatoes
- ½ onion, thinly sliced
- 3 cups grated Gruyère
- ¼ cup grated Parmesan

Preheat oven to 375°F. Butter 11-inch gratin dish.

In large saucepan over medium heat, combine cream, garlic, rosemary, thyme, sage and a pinch each of salt and pepper. Bring just to a boil and remove from heat.

Peel potatoes and slice ½ inch thick. Gently stir potatoes into cream mixture.

Arrange a third of potatoes, slices slightly overlapping, in gratin dish. Sprinkle generously with salt and pepper, half the onions and 1 cup Gruyère. Repeat, using another third of potato slices, salt and pepper, all the remaining onions, and another 1 cup Gruyère. Top with remaining potatoes. Gently press down on potatoes with a spatula. Pour remaining cream mixture over potatoes and sprinkle with remaining 1 cup Gruyère and the Parmesan.

Cover with foil and bake until potatoes are tender, about 45 minutes. Remove foil and bake until golden brown, about 20 minutes more. Let rest 10 minutes before serving.

TWICE-BAKED SWEET POTATOES WITH PECAN-BACON STREUSEL & MARSHMALLOWS

HERBED POTATO GRATIN



**TIME-SAVER**

**WILLIAMS-SONOMA  
PARKER HOUSE ROLL MIX**

*Our easy mix makes it possible to have warm, freshly baked rolls in the Thanksgiving bread basket.*

**EVERYTHING  
PARKER HOUSE  
ROLLS**



**EVERYTHING PARKER  
HOUSE ROLLS**

*prep time: 20 minutes*

*inactive prep time: about 2 hours*

*cook time: 22 minutes*

*makes: 12 rolls*

- 1 packet Parker House Roll Mix\* (included)
- 1 yeast packet\* (included)
- 8 Tbs. unsalted butter
- 1 cup warm water (110° to 120°F)
- 1 egg
- All-purpose flour as needed
- ¾ tsp. flaked sea salt
- ½ tsp. white sesame seeds
- ¼ tsp. dried onion flakes
- ¼ tsp. dried garlic flakes

Have all the ingredients except the warm water at room temperature.

In a stand mixer fitted with flat beater, combine 1 cup roll mix, yeast packet and 4 Tbs. of the butter. With mixer on low, slowly add warm water and egg, beating until combined. Increase speed to medium and beat for 2 minutes. Add remaining roll mix, reduce speed to low and beat until just combined, about 1 minute.

On a lightly floured surface, knead dough until elastic, about 5 minutes, working in more flour as

needed. Shape into a ball and place in an oiled bowl, turning dough to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled, 1 to 1½ hours.

Punch dough down. Divide dough in half and briefly knead each half until smooth. Cover with an overturned bowl and let rest 20 minutes.

Preheat oven to 375°F.

Melt remaining 4 Tbs. butter. Generously brush bottom and sides of a 9-inch square baking pan with some of the butter. Roll each piece of dough into a 12-by-4-inch rectangle, with a long side

facing you. Generously brush top half of each rectangle with butter and fold top down, leaving ½ inch uncovered. Cut each rectangle into 6 pieces. Arrange rolls in prepared pan in 3 rows of 4. Let rise in a warm place for 30 minutes. Brush tops of rolls with remaining melted butter and sprinkle evenly with sea salt, sesame seeds, onion flakes and garlic flakes.

Bake rolls until golden, 18 to 22 minutes. Let cool in pan 10 to 15 minutes, then serve warm.

\* Available at [williams-sonoma.com](http://williams-sonoma.com)





GLUTEN-FREE  
STUFFING  
WITH BACON  
& KALE



JALAPEÑO  
CORNBREAD  
STUFFING  
WITH CHORIZO  
& PEPITAS



FOCACCIA STUFFING  
WITH LEEKS & WILD  
MUSHROOMS



### *The Secrets to Great Stuffing*

Once you've stuffed the turkey, bake the rest of the stuffing in a separate dish. Pack it loosely so that it cooks evenly, without any hot spots or a cool center. Cover with foil if you like a soft stuffing or bake uncovered for a crisp, brown top.

Get the recipes  
shown here at  
[williams-sonoma.com](http://williams-sonoma.com)





## THE UNFORGETTABLE FIXINGS

*A drizzle of warm gravy adds rich, savory flavor to anything on your Thanksgiving plate, while a dollop of sweet-tart cranberry sauce is the perfect counterpoint to all the decadence.*

TURKEY  
GRAVY



### TIME-SAVER


#### WILLIAMS-SONOMA TURKEY GRAVY BASE

*This rich blend of long-simmered stock with a splash of wine is the perfect way to extend homemade gravy so there's more than enough for everyone. Or, stir in milk or turkey drippings and simmer for a creamy gravy that comes together instantly.*

*Find more of our LE CREUSET cookware in stores or at [williams-sonoma.com](http://williams-sonoma.com).*

SIDES





CRANBERRY-PORT  
CHUTNEY

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*Make-Ahead  
Side Dish*

Cranberry sauce keeps especially well in the refrigerator and can be made up to a week before the Thanksgiving feast. Just be sure to take it out about an hour before serving so it reaches the ideal temperature for letting the sweet-tart flavors shine.

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*Turkey Gravy*

*prep time: 10 minutes cook time: 10 minutes serves: about 2¼ cups*

Skim and discard any fat from **turkey drippings** in the roasting pan. Add **¾ cup water** to the pan and boil over medium heat for 2 to 3 minutes, stirring with a wooden spoon to scrape up any browned bits. Transfer to a bowl. In a small sauté pan over medium heat, melt **3 Tbs. butter**. When it bubbles, add **3 Tbs. all-purpose flour** and cook, stirring constantly, until flour is golden brown, about 2 minutes. Whisk in reserved pan drippings, **2 cups turkey or chicken stock** and **1 Tbs. chicken demi-glace**, if desired. Cook, stirring constantly, until gravy is smooth and thick enough to coat the back of a spoon, 2 to 3 minutes. Stir in **2 Tbs. dry sherry**, if desired, and season with **salt and pepper** to taste. Pour into a warmed gravy boat for serving.

*Cranberry-Port Chutney*

*prep time: 5 minutes cook time: 20 minutes serves: about 2¼ cups*

In a saucepan over medium-high heat, simmer **1 cup ruby port** until reduced by half, about 5 minutes. Add **4 cups fresh cranberries**, **1 cup sugar**, **1 cup fresh orange juice**, the **grated zest of 1 orange**, the **grated zest of 1 lemon** and **1 cinnamon stick**. Bring to a simmer, stirring occasionally, then reduce heat to medium-low. Simmer until juices have reduced and are thick enough to coat the back of a spoon, about 15 minutes. Let cool to room temperature, then cover and refrigerate. Let stand at room temperature for 1 hour and discard cinnamon stick before serving.



# THE SIDE SHOW

While it wouldn't be Thanksgiving without a turkey, everyone knows that it's the side dishes that really steal the show. Here are some contemporary takes on classic sides that are sure to become new traditions.

## *Cauliflower Steaks with Brown Butter*

*prep time: 10 minutes cook time: 20 minutes serves: 4*

Preheat oven to 400°F. Line a baking sheet with parchment paper. Place **1 head cauliflower**, stem side down, on a cutting board and cut into ¾-inch slices. Place slices on baking sheet. Brush cauliflower with **1 Tbs. olive oil** and season with **salt and pepper**. Roast until cauliflower is tender and caramelized, about 20 minutes. Meanwhile, melt **8 Tbs. unsalted butter** in a small saucepan over medium heat, swirling pan until butter foams and begins to brown, about 3 minutes, being careful not to burn butter. Keep warm. Transfer cauliflower slices to a platter. Drizzle with brown butter and sprinkle with **¼ cup drained capers** and **3 Tbs. chopped fresh flat-leaf parsley**. Drizzle with **fresh lemon juice to taste** and serve.

## *Kale Salad with Quinoa*

*prep time: 25 minutes cook time: 15 minutes serves: 4 to 6*

In a small bowl, whisk together **1 tsp. honey**, **1 tsp. Dijon mustard**, **3 Tbs. white wine vinegar**, **¼ cup extra-virgin olive oil**, **½ tsp. salt** and **¼ tsp. pepper**. About 30 minutes before serving, in a large bowl, combine **2 bunches Tuscan kale**, stems removed and discarded and leaves julienned, and half the vinaigrette. Toss to combine and set aside. When ready to serve, add **½ cup cooked and cooled white quinoa**, **¼ thinly sliced red onion**, **¼ cup coarsely chopped pistachios** and **¼ cup pomegranate seeds** to bowl and toss to combine. Taste and add more vinaigrette if desired, tossing to combine. Season with salt and pepper and serve.

CAULIFLOWER  
STEAKS WITH  
BROWN BUTTER,  
CAPERS  
& PARSLEY







KALE SALAD  
WITH QUINOA,  
PISTACHIOS &  
POMEGRANATE  
SEEDS

### *Wild Rice Pilaf with Butternut Squash*

prep time: 20 minutes cook time: 1 hour serves: 6 to 8

Preheat oven to 400°F. Sauté 1 small chopped sweet onion in 2 Tbs. unsalted butter over medium-low heat until tender. Stir in 2 tsp. curry powder, then 2 cups wild rice, 1 cinnamon stick and 1 strip orange zest, about 3 inches long and ½ inch wide. Cook, stirring, for 2 minutes. Add 4½ cups chicken broth, ½ cup diced dried apricots and ½ cup pitted dried cherries and bring to a boil over high heat. Cover, reduce heat to medium-low and cook until rice is tender, about 55 minutes. Remove from heat and let stand, covered, for 10 minutes. While rice is cooking, halve, seed and peel 1 small butternut squash and coarsely dice. Place on a baking sheet and toss with 2 tsp. olive oil and season with salt and pepper. Roast until tender, about 15 minutes. Keep warm. To assemble pilaf, transfer rice mixture to a serving bowl. Discard cinnamon stick and orange zest and fold in roasted squash and ½ cup chopped toasted pecans. Season with salt and pepper and serve.



WILD RICE PILAF  
WITH DRIED  
CHERRIES, APRICOTS  
& BUTTERNUT  
SQUASH



## Green Bean Casserole

prep time: 15 minutes cook time: 30 minutes serves: 8 to 10

Preheat oven to 350°F. Bring a large pot of salted water to a boil over high heat. Add **2 lb. trimmed green beans** and cook until bright green, about 2 minutes. Drain beans and plunge into a bowl of ice water to cool. Drain again and transfer to a bowl. In a large saucepan over medium-high heat, combine **2½ cups half-and-half** and the **seasoning mix and mushroom packets** from the Green Bean Casserole Starter Kit and bring to a boil. Cook, whisking constantly, until thickened, about 1 minute. Pour over green beans and stir to combine. Pour mixture into a 13-by-9-inch baking dish or large gratin and sprinkle evenly with the **packet of fried onions**. Bake until edges are bubbling, about 25 minutes. Let rest 5 minutes before serving.

### TIME-SAVER

WILLIAMS-SONOMA  
GREEN BEAN  
CASSEROLE KIT  
*Savory mushrooms,  
seasonings, and  
crispy, golden-brown  
onions all come in our  
kit so you can whip  
up the most delicious  
green bean  
casserole you've  
ever tasted.*

GREEN  
BEAN  
CASSEROLE



## Brussels Sprouts with Caramelized Shallots

prep time: 15 minutes cook time: 25 minutes serves: 6 to 8

Trim stem ends of **2 lb. brussels sprouts**. (If desired, set aside 10 brussels sprouts for garnish, separating them into individual leaves and blanching in boiling water for 1 to 2 minutes until bright green.) Using a mandoline or the shredding blade of a food processor, thinly shave the whole brussels sprouts. In a small bowl, combine **3 Tbs. dried currants** and  $\frac{1}{4}$  cup **warm balsamic vinegar**. Set aside. In a large sauté pan over medium heat, warm **2 Tbs. olive oil**. Add  $\frac{1}{2}$  lb. **shallots**, thinly sliced into rings, and cook until softened and browned, about 15 minutes. Add currants and vinegar and cook, stirring, until liquid has evaporated, about 2 minutes. Transfer to a bowl. Sauté shredded brussels sprouts in **1 Tbs. olive oil** until softened and beginning to brown, about 5 minutes. Add shallot-currant mixture back to pan and stir until heated through. Season with **salt and pepper** to taste. Transfer to a serving dish, garnish with blanched whole brussels sprout leaves, if desired, and serve.

## Honey-Roasted Spiced Carrots

prep time: 15 minutes cook time: 40 minutes serves: 6 to 8

Preheat oven to 425°F. In a small bowl, stir together **1 tsp. kosher salt**,  $\frac{1}{2}$  tsp. **ground coriander**,  $\frac{1}{4}$  tsp. **ground cumin** and  $\frac{1}{8}$  tsp. **cayenne pepper**. In a separate bowl, whisk together **1 Tbs. olive oil**, **3 Tbs. honey** and **2 Tbs. fresh lemon juice**. Trim 2 bunches baby rainbow carrots and halve any larger carrots lengthwise. Place carrots on a rimmed baking sheet. Drizzle with **2 Tbs. olive oil** and sprinkle with spice mixture. Toss to coat. Spread carrots in a single layer and drizzle with  $\frac{2}{3}$  of honey mixture. Roast carrots until tender and beginning to brown, 30 to 40 minutes. Transfer to a serving dish, drizzle with remaining honey mixture and sprinkle with **2 tsp. chopped fresh flat-leaf parsley** and **1 tsp. chopped fresh mint**. Sprinkle with **flaky sea salt** to taste and serve.

When it comes to cooking sides, let FRESH, SEASONAL PRODUCE BE your guide with recipes inspired by THE HARVEST.



SHAVED BRUSSELS SPROUTS WITH CARAMELIZED SHALLOTS & CURRANTS



HONEY-ROASTED SPICED CARROTS



ROASTED SWEET  
POTATOES WITH CHILES  
& HERBED YOGURT

### *Roasted Sweet Potatoes with Herbed Yogurt*

*prep time: 15 minutes cook time: 40 minutes serves: 4*

Preheat oven to 425°F. Cut **3 small sweet potatoes** (about 2 lb. total) lengthwise into 8 wedges each and spread on a baking sheet. Drizzle with **3 Tbs. olive oil** and sprinkle with **salt and pepper**. Toss to coat, then spread in a single layer. Roast, turning every 10 minutes, until evenly browned and tender, about 30 minutes. Meanwhile, in a small bowl, stir together  $\frac{3}{4}$  cup plain yogurt, **1 Tbs. chopped fresh flat-leaf parsley**, **1½ tsp. chopped fresh mint**,  $\frac{1}{2}$  tsp. salt and  $\frac{1}{8}$  tsp. pepper. Transfer sweet potatoes to a serving platter. Dab with **Williams-Sonoma Calabrian Chiles in Oil** to taste and garnish with **small mint leaves**. Serve with yogurt sauce.

ROASTED  
BROCCOLI WITH  
PINE NUTS &  
PARMESAN



Find our ALL-CLAD®  
STAINLESS-STEEL  
FRENCH SKILLET  
in stores or at  
[williams-sonoma.com](http://williams-sonoma.com)

MUSHROOMS  
WITH SHALLOTS  
& SHERRY

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### *Make-Ahead Tip*

Rinse and prep all vegetables the day before and store in airtight containers to save time on the big day.

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### *Roasted Broccoli with Pine Nuts & Parmesan*

*prep time: 10 minutes cook time: 25 minutes serves: 4 to 6*

Preheat oven to 400°F. Cut **2 lb. broccoli** into 1-inch florets. In a large baking dish, toss broccoli with **2 Tbs. olive oil** and **salt and pepper**. Spread in a single layer. Roast, stirring frequently, until broccoli is tender and browned all over, 20 to 25 minutes. Transfer to a serving platter and sprinkle with **¼ cup toasted pine nuts** and a **pinch of red pepper flakes**. Garnish with **Parmesan shavings** and serve.

### *Mushrooms with Shallots & Sherry*

*prep time: 10 minutes cook time: 15 minutes serves: 4*

Remove stems from **1 lb. assorted mushrooms** and discard. Thickly slice smaller mushrooms and coarsely chop larger ones. Set aside. In a large sauté pan over medium heat, sauté **½ cup thinly sliced shallots** in **2 Tbs. olive oil** until golden, 3 to 5 minutes. Transfer shallots to a bowl. In same pan over medium-high heat, sauté mushrooms and **¼ tsp. salt** in **2 Tbs. olive oil** until mushrooms begin to caramelize, 4 to 5 minutes. Add **½ cup dry sherry** to mushrooms and deglaze pan, stirring with a wooden spoon. Return shallots to pan and add **1 tsp. chopped fresh thyme**. Cook, stirring, until sherry is almost evaporated, 1 to 2 minutes. Add **2 Tbs. unsalted butter** and cook until butter glazes mushrooms, about 1 minute more. Season with salt and pepper and serve.



## FINISH ON A SWEET NOTE

*It's not Thanksgiving without a pumpkin pie. Try our rich, buttery take on the classic dessert and round it out with a decadent chocolate tart or seasonal poached fruit.*

CLASSIC  
PUMPKIN  
PIE

### CLASSIC PUMPKIN PIE

*prep time: 45 minutes*  
*inactive prep time: 3 hours*  
*cook time: 1 hour 45 minutes*  
*serves: 10*

#### For the dough:

- 2½ cups all-purpose flour
- 2 Tbs. sugar
- 2 tsp. salt
- 16 Tbs. (2 sticks) cold unsalted butter, diced
- 6–8 Tbs. ice water
- 1 egg beaten with 1 Tbs. water

#### For the pie:

- ¼ cups firmly packed brown sugar
- 1 Tbs. cornstarch
- ½ tsp. salt
- ½ tsp. ground cinnamon

- ½ tsp. ground ginger
- ¼ tsp. freshly grated nutmeg
- ⅛ tsp. ground cloves
- 2 cups pumpkin puree
- 3 eggs
- 1 cup heavy cream
- ⅓ cup milk

In a food processor, pulse flour, sugar and salt to combine. Add butter and pulse until mixture resembles coarse meal. Add 6 Tbs. ice water and pulse twice. The dough should hold together when squeezed. If it is crumbly, add more water, 1 tsp. at a time, pulsing twice after each addition. Divide dough in half and shape into 2 disks. Wrap in plastic wrap and refrigerate at least 2 hours.

Let dough stand at room temperature 5 minutes. Roll 1 disk into a 12-inch round. Transfer to a 9-inch deep-dish pie dish and trim, leaving ½-inch overhang. Fold under excess dough and flute edges. Roll out remaining dough disk in same manner. Using decorative piecrust cutters or a paring knife, cut out decorative shapes. Transfer to a parchment-lined baking sheet. Freeze piecrust and cutouts 30 minutes.

Place a baking sheet in oven and preheat to 400°F.

Brush edges of piecrust with egg wash. Line with parchment paper and fill with pie weights. Bake on top of preheated baking sheet for 20 minutes. Remove parchment

and weights and bake until crust is golden, about 5 minutes. Let cool. Reduce oven temperature to 375°F. Brush cutouts with egg wash and bake until golden, 15 to 20 minutes. Let cool.

Whisk together brown sugar, cornstarch, salt, cinnamon, ginger, nutmeg and cloves. Whisk in pumpkin, eggs, cream and milk until combined.

Pour filling into piecrust and bake until set, 60 to 65 minutes, covering edges of crust with foil if they brown too quickly. Let cool at least 2 hours and arrange decorative cutouts on top before serving.



## DARK CHOCOLATE GANACHE TART

prep time: 1½ hours

cook time: 40 minutes

serves: 8 to 10

- 1 egg yolk
- 2 Tbs. plus 1 tsp. ice water
- 3 tsp. vanilla extract
- 1¼ cups all-purpose flour
- ½ cup sugar
- ¼ cup cocoa powder
- ¼ tsp. salt
- 10 Tbs. cold unsalted butter
- 10 oz. semisweet or bittersweet chocolate, chopped
- 1 cup heavy cream
- Fleur de sel, to taste

In a bowl, stir together egg yolk, water and 2 tsp. of the vanilla.

In a stand mixer, mix flour, sugar, cocoa powder and salt. Add 8 Tbs. butter and beat on medium-low until mixture resembles coarse cornmeal. Add egg mixture and beat until dough comes together. Flatten into a disk, wrap in plastic and refrigerate at least 1 hour.

Preheat oven to 350°F.

On floured surface, roll out dough to fit 13-by-4-inch tart pan with removable bottom. Press dough into bottom and up sides of pan. Cut off overhang and prick dough with fork.

Line dough with parchment and fill with pie weights. Bake 25 minutes. Remove weights and parchment and cook until bottom is dry, about 8 minutes. Let cool.

Put chocolate and remaining 2 Tbs. butter, diced, in bowl. Bring cream to a boil and pour over chocolate. Let stand 2 minutes, add remaining 1 tsp. vanilla and whisk until smooth. Pour ganache into shell. Sprinkle with fleur de sel and refrigerate until filling is set, about 1 hour. Remove from refrigerator 15 minutes before serving.

DARK CHOCOLATE GANACHE TART

RED WINE-POACHED PEARS

Get the recipes shown here at [williams-sonoma.com](http://williams-sonoma.com)



# THE THANKSGIVING TABLE

*Set the scene for an inviting meal with a classic harvest table that recalls the holiday's heritage and incorporates elements of autumn's bounty, from the beautiful foliage to the seasonal food.*



## 1 MAKE A TOAST

Champagne makes a festive start to the meal, especially in beautifully etched vintage glassware. Drop a few fresh cranberries or pomegranate seeds in each glass for a celebratory touch.

## 4 PLAY WITH PATTERN

Layer textured jacquard linens with patterned dinnerware. Our Plymouth dinnerware was inspired by 19th-century turkey transferware that became a popular pattern after Thanksgiving was declared a national holiday.

## 2 HAVE SOME FUN

Crackers, Victorian-style favors, burst open when the ends are pulled to reveal small trinkets. The toys inside these Turkey Crackers encourage guests to share what they're thankful for.

## 5 LIGHT THE ROOM

Create a soft, welcoming glow with tall taper candles placed in elegant silver holders. Mix and match heights, but use coordinated candles to create an effortlessly beautiful arrangement.

## 3 DELIGHT IN THE DETAILS

Acorn place card holders, salt and pepper shakers and napkin rings with graceful, antique beauty give a nod to fall foliage and coordinate with any fresh leaves or acorns you forage from outside.

## 6 SERVE IN STYLE

Antique white serveware platters are perfect neutral pieces for a patterned tabletop. They let the food, from the showstopping turkey to the crowd-pleasing side dishes, take center stage.

*Find these TABLETOP and ESSENTIALS at your local Williams-Sonoma store or at [williams-sonoma.com](http://williams-sonoma.com)*





FRIENDSGIVING



# THE THANKSGIVING PANTRY

Flavor-packed staples and time-saving Williams-Sonoma mixes make the cook's life easier on the big day.

**PECAN PUMPKIN BUTTER**  
*A spiced blend of ripe pumpkin and premium pecans.*



**CRANBERRY RELISH**  
*Fresh and dried cranberries meet apples and citrus.*



**BUTTERNUT SQUASH BISQUE**  
*Made with roasted squash and a touch of cream.*



## Williams-Sonoma Essentials

Our collection of starters and ingredients are handpicked for their high-quality origins and time-tested recipes. Each one shaves minutes off your prep time so you can cook a Thanksgiving feast and still have time to enjoy the most important part—a table filled with family and friends.

**CASSEROLE KIT**  
*A starting point for the classic green bean side.*



**DRY BRINE**  
*A fragrant blend of kosher salt, fresh herbs and seasonings for the turkey.*







**BRINING BLENDS**  
*Infuse turkey with  
 moisture and flavor.*

**STOCK  
 CONCENTRATE**  
*An organic  
 foundation for  
 flavorful meals.*



**STUFFING MIX**  
*Hearty pieces  
 of bread with  
 a medley of  
 aromatic herbs.*

**PECAN PIE STARTER**  
*A classic Southern  
 recipe made in  
 central Texas.*



TOOLS



# COOK YOUR BEST BIRD YET

*Simple yet spectacular: that's the sign of a perfect Thanksgiving turkey. Our classic roast turkey recipe will get you there without any extra effort.*

## CLASSIC ROAST TURKEY

prep time: 10 minutes

inactive prep time: 1½ hours

cook time: 2½ to 3½ hours

serves: 12 to 14

- 1 fresh turkey, 16 to 18 lb., neck and giblets removed  
Olive oil as needed  
Salt and freshly ground pepper, to taste
- 8 Tbs. unsalted butter, melted and cooled

Rinse turkey inside and out with cold water and pat dry with paper towels. Drizzle turkey with olive oil, spreading it to coat the outside, then sprinkle generously with salt and pepper. Tuck wings behind the back. Place turkey, breast side up, on a rack in a large roasting pan. Truss legs with kitchen twine if desired. Let stand at room temperature 1 hour.

Position a rack in lower third of oven and preheat to 400°F.

Roast turkey for 30 minutes, then reduce oven temperature to 325°F. Continue roasting, brushing turkey with melted butter and pan juices every 30 minutes, until skin is golden brown and an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165°F and into the thigh registers 175°F, 2 to 3 hours more.

Transfer to a carving board, cover loosely with foil and let rest 20 to 30 minutes before carving.





## ABOUT WILLIE BIRD TURKEYS

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Before deciding how to cook your turkey, be sure you're beginning with the best bird. The Willie Bird turkey, shown here, is raised on natural grains in Sonoma County, California, where locals stand in line for hours to get their turkeys. You can order yours, shipped fresh to you from the farm, at [williams-sonoma.com](http://williams-sonoma.com).

## THREE MORE WAYS TO COOK A TURKEY

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Go beyond the classic roast and try one of these unconventional yet delicious ideas for cooking a Thanksgiving turkey.

### FRYING

**WHAT IT IS:** Cooking an entire turkey in piping hot oil. This can be done in a deep fryer outdoors or an indoor-safe fryer such as the Waring Digital Rotisserie Turkey Fryer (\$279.95, [williams-sonoma.com](http://williams-sonoma.com)).

**BEST FOR:** People who think crispy skin is the best part of the whole bird, and who don't mind not having drippings for homemade gravy.

### GRILLING

**WHAT IT IS:** "Roasting" your turkey on a smoking grill instead of in an oven by using indirect heat and cooking with the lid down.

**BEST FOR:** The grill master who is addicted to the smoky flavor and cooks in a warm climate, where one can comfortably grill in late autumn.

### BRINING

**WHAT IT IS:** Soaking a turkey in salt water before cooking, which helps keep meat extra juicy during roasting and imparts great flavor.

**BEST FOR:** Cooks who want a foolproof way to roast turkey. Brined meat stays moist, so it's a more forgiving option if the turkey is overcooked.



## JOIN OUR CLUB!

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Enjoy world-class wines, delivered right to your door. Each shipment offers a tabletop tour of both classic and lesser-known varietals and vintages that represent leading wine regions from around the globe.

## WILLIAMS-SONOMA WINE CLUB

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Join our club and receive a \$75 Williams-Sonoma gift card.

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- We taste nearly 10,000 wines a year to select the best ones for your shipments.
  - Each shipment includes sommelier tasting notes and seasonal recipe pairings.
  - Membership starts at only \$90 per six-bottle shipment. If you're not satisfied with any wine, we will send a replacement or refund.
- 

Call 1-866-339-3234 or visit [williams-sonomawine.com](http://williams-sonomawine.com) to join.

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*Cooking the PERFECT TURKEY is only half the story—a GREAT CARVING TECHNIQUE will help the meat stay JUICY and make for the most ELEGANT presentation.*



Find our WÜSTHOF CLASSIC CARVING SET in stores or at [williams-sonoma.com](http://williams-sonoma.com)

MAIN



## TURKEY TIPS

Whether you're testing something new this year or using a tried-and-true family recipe, these pointers will help you make your best turkey yet.

## BUYING YOUR BIRD

- If you get a frozen turkey, begin thawing it in the refrigerator well before you'll need to cook it; it will take about 4 hours per pound to defrost.
- If you get a fresh turkey, order it at least a week in advance and pick it up the day before Thanksgiving.
- To order our free-range or organic Willie Bird turkeys delivered to your door, go to [williams-sonoma.com/williebird](http://williams-sonoma.com/williebird).

## STUFFING & TRUSSING

- Line the turkey cavity with cheesecloth that's been folded in half, then fill it with stuffing. This will make it easy to pull out all the stuffing once the turkey is cooked.
- Pack stuffing loosely inside the turkey; it will expand when cooking.
- Tie turkey legs together to ensure uniform cooking and make the turkey easy to carve when cooked.

## WHILE IT ROASTS

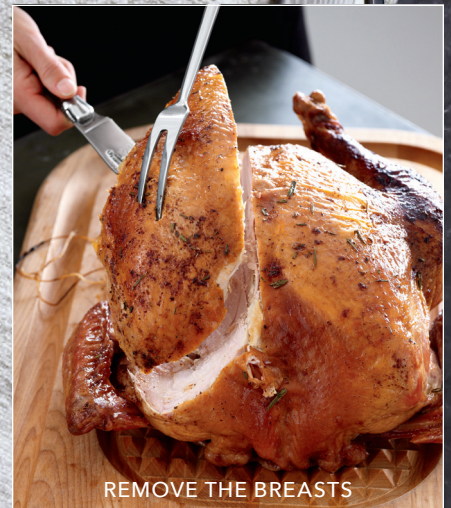
- To help ensure flavorful, browned skin, baste the turkey with pan drippings, stock or melted butter about every 30 minutes as it roasts.
- When basting, remove the roasting pan from the oven, close the oven door and baste on the stovetop to keep your oven at the proper temperature.
- If the turkey skin begins to brown too quickly, tent the turkey with aluminum foil.

## SLICING & SERVING

- Cover the roasted turkey loosely with foil and let it rest for 30 minutes before carving.
- To carve, remove the legs and wings first, then remove each breast half. To serve, separate drumsticks and thighs and cut breasts into slices.
- Garnish your serving platter with fresh herbs for a beautiful and fragrant presentation.

## HOW TO CARVE A TURKEY

After the turkey has rested for about 30 minutes, it's time to carve.







## THE RIGHT WAY TO ROAST

### WHAT SIZE PAN TO USE

Roast your turkey on a rack in an open pan. If you use a foil roasting pan, double it for extra strength.

TURKEY	MINIMUM PAN SIZE
up to 12 lb.	14" x 10" x 2¾" (small)
up to 16 lb.	15¾" x 12" x 3" (medium)
up to 20 lb.	16" x 13" x 3" (large)

### ROASTING THE TURKEY

Place the turkey, breast side up, on a rack in a roasting pan and roast at 400°F for 30 minutes. Reduce the oven temperature to 325°F and roast until done. Allow 13 to 15 minutes per pound.

TURKEY WEIGHT	TOTAL ROASTING TIMES
10 to 12 lb.	2 to 3 hours
12 to 14 lb.	2¼ to 3¼ hours
14 to 16 lb.	2½ to 3½ hours
16 to 18 lb.	2¾ to 3¾ hours
18 to 20 lb.	3 to 4 hours
Over 20 lb.	3½ hours plus

WILLIAMS-SONOMA



Find more WILLIAMS-SONOMA  
ROASTERS in stores or at  
[williams-sonoma.com](http://williams-sonoma.com).



# THANKSGIVING TOOLS CHECKLIST

*These clever kitchen tools ensure every step of turkey roasting, from brining to basting, is simple.*

NO-SPILL GRAVY SEPARATOR



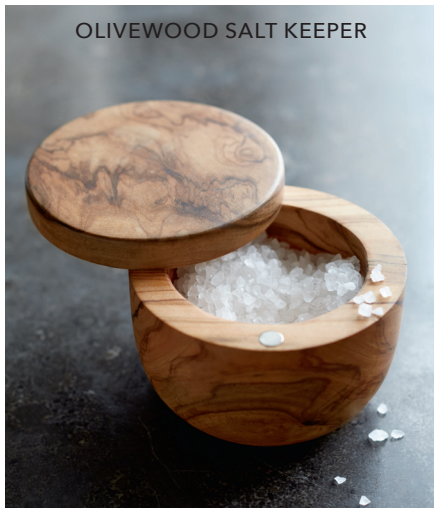
ACORN TWINE HOLDER



WILLIAMS-SONOMA ROASTER



OLIVEWOOD SALT KEEPER



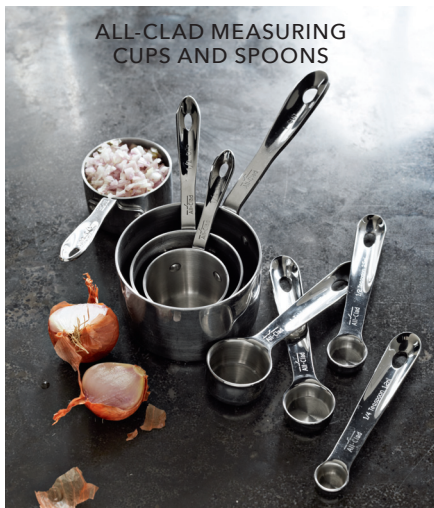
BULB BASTER



SKIMMING LADLE



ALL-CLAD MEASURING CUPS AND SPOONS



WILLIAMS-SONOMA SMART THERMOMETER



BRINING BAG



*Find these ESSENTIAL TOOLS at your local Williams-Sonoma store or at [williams-sonoma.com](http://williams-sonoma.com)*



**HARVEST GRILLED CHEESE**

*Apple Slices*  
+  
*Brie Cheese*  
+  
*Cranberry Sauce*  
+  
*Arugula*  
+  
*Crusty Bread*



TAKE  
LEFTOVERS  
TO THE  
NEXT  
LEVEL

When the feasting is finished,  
it's time to get creative.  
These inventive sandwich  
combinations go  
way beyond the standard  
day-after fare.

**DECADENT DESSERT SANDWICH**

*Vanilla Ice Cream*  
+  
*Chocolate Sauce or*  
*Chocolate Ganache Tart Filling (page 19)*  
+  
*Pecans*  
+  
*Croissant*



**CHEESE & CHUTNEY SANDWICH**

*Pear Chutney (page 03)*  
+  
*Goat Cheese*  
+  
*Steamed Green Beans*  
+  
*Sautéed Kale*  
+  
*Toasted Whole-Grain Bread*





**TURKEY BANH MI**

*Pickled Carrots*  
+  
*Shredded Cucumber*  
+  
*Turkey*  
+  
*Cilantro*  
+  
*Mayonnaise*  
+  
*Sriracha Sauce*  
+  
*Baguette*



**ROASTED VEGETABLE SANDWICH**

*Roasted Cauliflower*  
+  
*Roasted Broccoli*  
+  
*Roasted Carrots*  
+  
*Roasted Brussels Sprouts*  
+  
*Chipotle Mayonnaise*  
+  
*Seeded Whole-Grain Bread*



**TURKEY WITH ALL THE TRIMMINGS**

*Cranberry Sauce*  
+  
*Turkey*  
+  
*Stuffing*  
+  
*Gravy*  
+  
*Toasted White Pullman Bread*



**PILGRIM'S SANDWICH**

*Caramelized Onions*  
+  
*Crispy Bacon*  
+  
*Herbed Potato Gratin*  
(page 07)  
+  
*Toasted Levain Bread*





HAPPY THANKSGIVING FROM  
OUR KITCHEN TO YOURS

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*Find more recipes, menus and tips at  
[williams-sonoma.com/thanksgiving](http://williams-sonoma.com/thanksgiving)*

MUSHROOM  
TURNOVERS







WILLIAMS-SONOMA  
OPEN KITCHEN

A "FRIENDSGIVING" WHERE  
EVERYONE AT THE TABLE IS FAMILY

*See our celebration with photographer  
and stylist Karen Mordechai of Sunday Suppers  
at [williams-sonoma.com/openkitchen](http://williams-sonoma.com/openkitchen)*



# THANKSGIVING TIMELINE

*The key to stress-free entertaining is to plan ahead—especially when it comes to the Thanksgiving meal. Our timeline will help you stay on track. You can do much of the prep work in advance, so you'll have plenty of time to enjoy the company of your family and friends on the day of the feast.*

## **1 TO 2 WEEKS BEFORE THANKSGIVING**

Confirm the number of guests and plan your menu.

Order your turkey.

Plan your table setting, serving dishes and decorations.

Read through all your recipes to determine the food and cooking equipment you will need.

Make your shopping and to-do lists.

Shop for nonperishable food items plus any cooks' tools, cooking equipment and tableware you need.

## **A FEW DAYS BEFORE THANKSGIVING**

Prepare the turkey brine, but do not add the turkey; cover and refrigerate.

Prepare food that can be made several days ahead of time, such as pie pastry and cranberry sauce.

## **THE DAY BEFORE THANKSGIVING**

Complete your food shopping.

If you ordered a fresh turkey, pick it up or have it delivered.

If you are brining the turkey, place it in the brine and refrigerate.

Prepare dishes that can be made in advance, such as soups and pies.

Chop vegetables for side dishes; refrigerate in covered bowls or sealable plastic bags.

Peel and cut the potatoes; place in cold water and refrigerate.

Set the table.

## **THANKSGIVING DAY**

Refrigerate wines that need chilling.

Prepare the stuffing and other side dishes.

Prepare the turkey for roasting and put in the oven at the determined time. If you plan to stuff the bird, do not stuff it until just before you put it in the oven.

While the turkey is roasting, make the mashed potatoes.

While the turkey is resting, make the gravy and cook or reheat the side dishes.

Carve the turkey and serve your guests.

Have a wonderful Thanksgiving!

