

A close-up photograph of a hand holding a silver spoon, pouring a thick, golden-brown gravy onto a plate of food. The plate contains a roasted turkey leg, stuffing, cranberries, and other Thanksgiving staples. The background is softly blurred, showing warm, bokeh lights. The overall mood is warm and inviting.

WILLIAMS-SONOMA

A well-planned
Thanksgiving

2007

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. For detailed make-ahead tips, see the individual recipes in this booklet.

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, including serveware for the soup and dessert.

the weekend before

- Start your food shopping, purchasing staples and ingredients that will stay fresh.
- If you purchased a frozen turkey, begin thawing it out in the refrigerator.

2 to 3 days before Thanksgiving

- Complete your food shopping.
- Make the icebox cracker dough and refrigerate, or bake the crackers and store in an airtight container up to 2 days in advance.
- Prepare the turkey brine but do not add the turkey. Cover and refrigerate.
- If you ordered a fresh turkey, pick it up.

the day before Thanksgiving

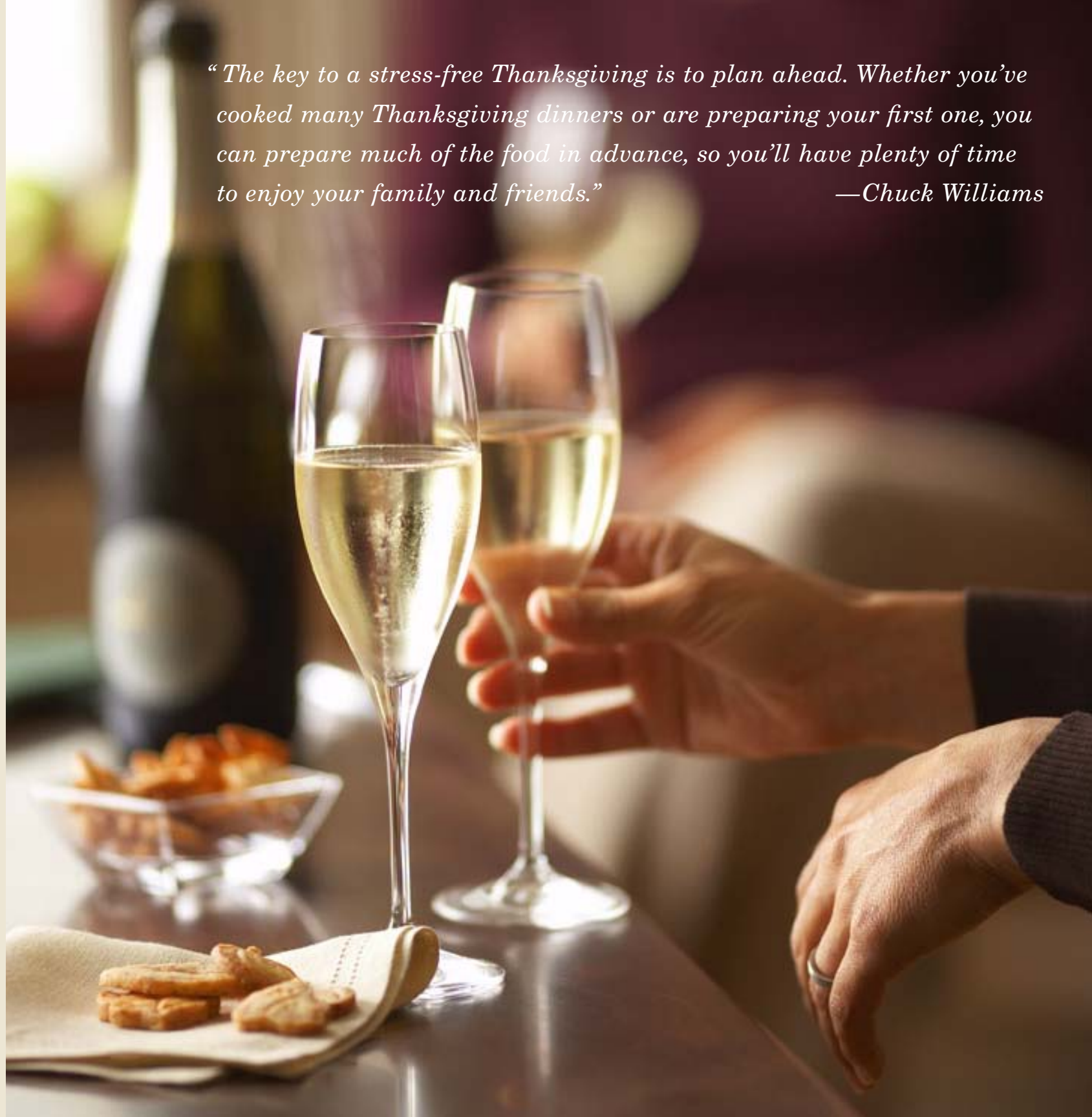
- Brine the turkey.
- Make the butternut squash chowder, withholding the cream, and refrigerate.
- Assemble the dressing and place in a Dutch oven or baking dish; do not bake. Refrigerate.
- Cook and mash the sweet potatoes and combine with the other ingredients, except for the topping. Refrigerate.
- Trim and slice the brussels sprouts and radicchio, dice the pancetta and refrigerate.
- Peel and quarter the potatoes, place in cold water and refrigerate.
- Bake the apple pie.
- Bake the quick bread for the pecan pumpkin butter trifle. Prepare the pumpkin butter whipped cream and maple syrup mixture and refrigerate.
- Set the table.
- Refrigerate wines that need chilling.

Thanksgiving Day

- Prepare the gratin topping and sprinkle it on the sweet potatoes; bake the gratin and dressing. Set aside to reheat just before serving.
- Assemble the trifle and refrigerate.
- 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.
- While roasting and basting the turkey, cook the mashed potatoes and brussels sprouts.
- While the roasted turkey is resting, reheat the dressing and gratin and finish the mashed potatoes.
- Make the gravy.
- Just before serving, add the cream to the chowder and reheat.
- Enjoy your Thanksgiving!

“The key to a stress-free Thanksgiving is to plan ahead. Whether you’ve cooked many Thanksgiving dinners or are preparing your first one, you can prepare much of the food in advance, so you’ll have plenty of time to enjoy your family and friends.”

—Chuck Williams



A well-planned Thanksgiving

Menu

starters

rosemary-parmesan icebox crackers

butternut squash chowder

main course

cider-brined turkey

side dishes

wild mushroom, chestnut &
sausage dressing

sweet potato gratin

brussels sprouts with radicchio &
pancetta

cheddar-chive mashed potatoes

desserts

apple pie

pecan pumpkin butter trifle

tips and techniques

Thanksgiving timeline

helpful holiday tips

wine pairing

preparing, roasting and
carving the turkey

grocery list



helpful holiday tips

Thanksgiving entertaining should be as much fun for the hosts as it is for the guests. All it takes is a bit of planning and preparation. Here, we guide you through the process with tips on everything from make-ahead preparation to choosing the perfect wines. To help you stay on schedule, we have also included a detailed timeline for creating a memorable feast.

make-ahead tips

The more prep work and cooking you can do in advance, the easier your workload will be on the day of the feast. With this in mind, we offer make-ahead tips for each recipe so you can avoid a last-minute rush.



cook's notes

Thanksgiving dinner calls for extra-special touches—often a challenge when time is at a premium. To inspire busy cooks, we have provided creative suggestions that offer easy ways to enhance flavors and presentation.

selecting wines

To help you select the perfect wines for your holiday feast, we worked with renowned wine expert Joshua Wesson. The wines are divided into four categories, organized around common flavor profiles rather than grape varietals. According to Wesson, if you think of wine styles as expressions of flavor, pairing wine with food becomes a deliciously simple art.





Cook's Note

Enriched with cheese, herbs and spices, these buttery crackers boast an exceptional flavor and crunch that simply can't be duplicated by store-bought varieties. For a fanciful touch, use miniature leaf-shaped cutters to create decorative shapes from the dough rounds, then bake the cutout shapes along with the rounds.



ingredients

¾ cup all-purpose flour

1 tsp. salt

1 tsp. coarsely ground pepper

1 tsp. chopped fresh rosemary

4 Tbs. (½ stick) unsalted butter,
cut into ½-inch pieces

1 cup grated Parmigiano-Reggiano
cheese

¼ cup heavy cream

equipment

measuring cups and spoons

pepper mill

citrus zester or rasp grater

cheese grater

food processor

baking sheet

parchment paper

decorative cutters

wire cooling rack

rosemary-parmesan icebox crackers

In the bowl of a food processor, combine the flour, salt, pepper and rosemary and pulse twice to mix. Add the butter and pulse until the mixture resembles coarse meal, about 10 pulses. Add the cheese and pulse twice to combine. With the motor running, pour in the cream and continue processing until the dough forms a single mass. Transfer the dough to a work surface and roll into a log about 2 inches in diameter. Wrap with plastic wrap and refrigerate for at least 3 hours or up to 2 days.

Preheat an oven to 325°F. Line a baking sheet with parchment paper.

Cut the dough into ⅛-inch-thick slices and place on the prepared baking sheet. If desired, using miniature decorative cutters, cut out the center of each slice, then place the cutouts on the baking sheet. Bake until the crackers are light golden brown, 20 to 25 minutes. Transfer the baking sheet to a wire rack. When the crackers are cool to the touch, transfer them to the rack. Makes about 24 crackers.

VARIATIONS Cheddar-Cayenne Icebox Crackers: In a food processor, pulse together 1 cup flour, 1¼ tsp. salt and ½ tsp. cayenne as directed above. Add 4 Tbs. (½ stick) unsalted butter and pulse as directed. Pulse in 1 cup shredded sharp cheddar cheese, then ¼ cup cream. Following the instructions above, refrigerate, slice and bake the crackers.

Black Pepper–Lemon Icebox Crackers: In a food processor, pulse together 1 cup flour, 1 tsp. salt, 1¼ tsp. cracked pepper and zest of 2 lemons as directed above. Add 4 Tbs. (½ stick) unsalted butter and pulse as directed. Pulse in 1 cup shredded Asiago cheese, then 3 Tbs. cream. Following the instructions above, refrigerate, slice and bake the crackers.



make up to
2 days ahead

MAKE-AHEAD TIPS Prepare the dough, shape it into logs and refrigerate for up to 2 days before baking. If desired, bake the crackers up to 2 days in advance; store in an airtight container at room temperature.

ingredients

4 bacon slices, cut into ½-inch pieces

1 yellow onion, diced

2 celery stalks, diced

1 bay leaf

1 tsp. chopped fresh sage, plus small
sage leaves for garnish

4 tsp. kosher salt, plus more, to taste

1 tsp. freshly ground pepper, plus
more, to taste

2 russet potatoes, peeled and cut into
½-inch cubes

¼ cup white wine

3 cups low-sodium chicken broth

1 jar (32 oz.) butternut squash puree*

½ cup heavy cream

equipment

measuring cups and spoons

knives

cutting board

vegetable peeler

vegetable chopper

Dutch oven

slotted spoon

wooden spoon

ladle

butternut squash chowder

Chowder has a long-standing reputation as a communal dish. It is said to have originated in 16th-century French seacoast towns, where local fishermen would contribute part of the day's catch to a stew that was shared by the entire village. The stew derives its name from the vessel in which it was cooked: a large pot known as a *chaudière*. Over time, chowder became synonymous with a type of thick, hearty soup that can be prepared with a variety of ingredients. Like our butternut squash version, classic chowders typically include chunks of potatoes or other vegetables, which add texture and substance.

In a large Dutch oven over medium heat, cook the bacon, stirring frequently, until crispy, about 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Set aside.

Pour off all but 1 Tbs. of the fat from the pan and return the pan to medium heat. Add the onion, celery, bay leaf, sage, the 4 tsp. salt and the 1 tsp. pepper and cook, stirring occasionally, just until the vegetables are soft, 5 to 6 minutes. Stir in the potatoes, cover and cook, stirring occasionally, for 3 minutes.

Add the wine and simmer, stirring to scrape up the browned bits, for 1 to 2 minutes. Add the broth and bring just to a boil. Reduce the heat to low and gently simmer until the potatoes are tender, about 12 minutes.

Add the butternut squash puree and bacon and simmer for 5 minutes. Stir in the cream and adjust the seasonings with salt and pepper. Remove the bay leaf and discard.

Ladle the chowder into warmed bowls and garnish with sage leaves. Serve immediately. Serves 6 to 8.



make up to
1 day ahead

MAKE-AHEAD TIPS Make the soup (withholding the cream) up to 1 day in advance. Cool to room temperature, then cover and refrigerate until just before serving time. When reheating the soup, stir in the cream.

ingredients

1 jar turkey brine—apple and spices,* prepared with cider and water according to package instructions

1 fresh turkey, about 16 lb., neck, heart and gizzard removed (reserved, if desired)

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

4 tsp. chopped mixed fresh herbs, such as rosemary, oregano, parsley and sage

½ tsp. freshly ground pepper

equipment

measuring spoons

large pot

brining bag

knives

mixing bowl

wooden spoon

kitchen twine

roasting pan

roasting rack

instant-read thermometer

carving board

carving set



Cook's Note

Soaking the turkey in a saltwater brine produces tender, juicy meat, but the pan drippings may be a bit salty for making gravy. You can still prepare a delicious gravy by using our turkey gravy base. To add rich flavor, simmer the turkey neck, tail and giblets in the stock you plan to use for the gravy, then add pan drippings to the finished gravy to taste.



cider-brined turkey

Prepare the turkey brine and brine the turkey according to the package instructions.

Remove the turkey from the brine, rinse well under 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.

In a bowl, using a wooden spoon, beat together the butter, herbs and pepper until well blended. Spread the butter mixture evenly on the outside of the turkey. 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. Loosely tent the turkey with foil, then reduce the oven temperature to 325°F and continue roasting, basting every 30 minutes with the pan juices. After about 2½ 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 and the thigh, 175°F. Total roasting time should be 3 to 3¾ hours.

Transfer the turkey to a carving board, cover loosely with aluminum foil and let rest for 20 to 30 minutes before carving. Serves 12.



make up to
2 days ahead

MAKE-AHEAD TIPS Prepare the brine mixture (but do not add the turkey) up to 2 days in advance. Cover and store in the refrigerator.





ingredients

2 oz. dried wild mushrooms*

3 cups low-sodium chicken broth,
warmed

1 lb. French bread, cut into ½-inch
cubes

2 Tbs. olive oil

4 Tbs. (½ stick) unsalted butter

1 yellow onion, diced

3 celery stalks, diced

1½ cups prepared French chestnuts,
halved*

12 oz. mild fresh Italian sausage,
casings removed

3 Tbs. chopped fresh flat-leaf parsley

1 Tbs. chopped fresh sage

Salt and freshly ground pepper,
to taste

equipment

measuring cups and spoons

bread knife

cutting board

onion chopper

mixing bowls

strainer

baking sheet

sauté pan

wooden spoon

saucepan

small Dutch oven or baking dish

wild mushroom, chestnut & sausage dressing

When the first European settlers landed on American shores, they found an abundance of mushrooms growing wild in the forests. Hence, wild mushrooms are a fitting addition to our Thanksgiving dressing. We call for dried mushrooms, which lend a wonderful texture and depth of flavor. The mushroom soaking liquid enhances the earthy character of the dish.

In a bowl, combine the dried mushrooms and hot broth and soak for 1 hour. Drain the mushrooms, reserving the broth. Roughly chop the mushrooms, transfer to a large bowl and set aside.

Preheat an oven to 375°F. Butter a small Dutch oven or a 9-by-13-inch baking dish.

In a bowl, combine the bread cubes and olive oil and stir to coat. Spread the bread cubes out on a baking sheet and toast in the oven until golden and crunchy, 15 to 20 minutes. Transfer to the bowl with the mushrooms.

In a sauté pan over medium heat, melt 3 Tbs. of the butter. Add the onion and celery and sauté, stirring often, until soft and translucent, about 8 minutes. Add the chestnuts and cook for 2 minutes. Transfer the onion mixture to the bowl with the bread.

Return the pan to medium heat and melt the remaining 1 Tbs. butter. Add the sausage and cook, stirring and crumbling with the back of a wooden spoon, until the sausage is cooked through, about 10 minutes. Add to the bowl with the bread and stir in the parsley and sage.

In a saucepan over medium-high heat, warm the reserved broth. Add enough broth to the bread mixture so it is moist. Season with salt and pepper. Transfer the dressing to the prepared baking dish and bake until crispy and golden, about 1 hour, covering the pan with aluminum foil if the dressing starts to get too dark. Serves 8 to 10.



make up to
1 day ahead

MAKE-AHEAD TIPS Assemble the dressing and place in a Dutch oven or baking dish up to 1 day in advance, but do not bake. Cover and refrigerate until ready to bake. Remove from the refrigerator 1 hour before baking.

ingredients

For the topping:

1 cup all-purpose flour

¾ cup firmly packed light brown sugar

1 tsp. salt

1 tsp. ground cinnamon

8 Tbs. (1 stick) cold unsalted butter, cut into ½-inch cubes

1 cup toasted chopped pecans

For the sweet potatoes:

5 lb. sweet potatoes

¼ cup milk

2 tsp. vanilla extract

6 Tbs. (¾ stick) unsalted butter, melted

3 eggs

½ cup maple syrup

¼ cup firmly packed light brown sugar

2 tsp. kosher salt

Freshly ground pepper, to taste

Pinch of freshly grated nutmeg

equipment

measuring cups and spoons

mixing bowls

pastry blender

large roasting pan

cutting board

paring knife

potato masher

whisk

3-quart rectangular baking dish



sweet potato gratin

Native to the Americas, sweet potatoes are a favorite side dish for the Thanksgiving feast, and no wonder. The naturally sweet tubers provide a perfect balance for the rich, savory elements of the meal. Here, a gratin topping laced with pecans lends an irresistible nutty crunch.

Preheat an oven to 450°F.

To prepare the topping, in a bowl, stir together the flour, brown sugar, salt and cinnamon. Using a pastry blender, cut in the butter until the flour mixture has been completely absorbed into the butter. The mixture should hold together when squeezed with your hand but still crumble apart easily. Stir in the pecans. Set aside.

To prepare the sweet potatoes, put them in a large roasting pan and add a small amount of water. Cover the pan tightly with aluminum foil and roast until the potatoes are tender and easily pierced with a knife, 1 to 1½ hours. Transfer the potatoes to a cutting board and let cool slightly. Reduce the oven temperature to 350°F.

When the sweet potatoes are cool enough to handle, use a paring knife to carefully peel off the skins and cut the flesh into ½-inch cubes. Transfer one-fourth of the potatoes to a large bowl and mash with a potato masher. Add the remaining cubed potatoes and stir to combine.

In a bowl, whisk together the milk, vanilla, butter, eggs, maple syrup, brown sugar, salt, pepper and nutmeg. Add the milk mixture to the sweet potatoes and stir until well combined.

Transfer the sweet potato mixture to a 3-quart rectangular baking dish and sprinkle with the gratin topping. Bake until the topping is golden and crispy, 45 to 60 minutes. Let cool for 10 minutes before serving. Serves 12 to 15.



make up to
1 day ahead

MAKE-AHEAD TIPS Cook and mash the sweet potatoes and combine them with the other ingredients up to 1 day in advance. Transfer to a baking dish, cover and refrigerate. On Thanksgiving Day, remove the dish from the refrigerator 1 hour before baking, then add the topping and bake as directed.

ingredients

1½ lb. brussels sprouts

6 oz. pancetta, diced

3 Tbs. olive oil

1 head radicchio, about 8 oz., trimmed and cut into ¼-inch-thick slices

1½ Tbs. finely chopped fresh marjoram

Salt, to taste

¼ cup low-sodium chicken broth, plus more as needed

Freshly ground pepper, to taste

equipment

measuring cups and spoons

knives

cutting board

food processor

oval copper roasting pan or

large sauté pan

slotted spoon

wooden spoon



brussels sprouts with radicchio & pancetta

At their peak of freshness in autumn, brussels sprouts are a traditional vegetable for the Thanksgiving feast. They were first introduced to American cooks by Thomas Jefferson, who is reputed to have grown them in his garden at Monticello. Our recipe balances the vegetable's natural sweetness with radicchio, a type of chicory that adds vibrant color and a hint of bitterness. We also add diced pancetta, which provides just the right amount of saltiness and savor.

Cut or pull off any dry outer leaves from the brussels sprouts. Trim away any brown spots and slice off the dry stem end. Using a food processor fitted with the slicing blade, shred the brussels sprouts. Set aside.

On the stovetop, heat an oval copper roasting pan or large sauté pan over medium-high heat. Cook the pancetta until crispy and golden brown, about 7 minutes. Using a slotted spoon, transfer the pancetta to a small bowl. Pour off the fat from the pan and discard, then wipe out the pan with paper towels.

Set the pan over medium heat and warm the olive oil. Add the brussels sprouts and stir to coat with the oil. Cook until the brussels sprouts begin to wilt, 2 to 3 minutes. Stir again, then add the radicchio, marjoram and salt and cook for 2 minutes. Stir in the ¼ cup broth. Continue cooking, stirring occasionally and adding more broth as needed, until the brussels sprouts are soft, about 5 minutes. Add the pancetta and stir to incorporate. Adjust the seasonings with salt and pepper.

Transfer the brussels sprouts to a warmed serving bowl and serve immediately. Serves 6 to 8.



make up to
1 day ahead

MAKE-AHEAD TIPS Trim and slice the brussels sprouts and radicchio and dice the pancetta up to 1 day in advance. Store in airtight containers in the refrigerator.

ingredients

4 lb. large Yukon Gold potatoes,
peeled and quartered
Kosher salt, to taste
1½ cups half-and-half
8 Tbs. (1 stick) unsalted butter
2 cups grated cheddar cheese
¼ cup snipped fresh chives
Freshly ground pepper, to taste

equipment

measuring cups
knives
cutting board
vegetable peeler
cheese grater
herb snips
large stockpot
colander
potato ricer
saucepan
wooden spoon
2-quart baking dish



cheddar-chive mashed potatoes

For many Americans, Thanksgiving would not be complete without a bowl of steaming mashed potatoes on the table. Families often have their own special version of this holiday side dish, which takes well to creative variations. In our recipe, Yukon Gold potatoes—prized for their naturally rich, buttery flavor—are paired with cheddar cheese to give the dish a robust flavor and warm golden hue. Fresh chives add a colorful finishing touch.

Put the potatoes in a large stockpot, add water to cover by 2 inches and generously salt the water. Bring to a boil over medium-high heat, reduce the heat to medium-low and cook until the potatoes are tender when pierced, 20 to 30 minutes. Drain well in a colander and let stand for 5 minutes. Set a potato ricer over a large bowl and pass the potatoes through in batches.

Preheat an oven to 450°F. Butter a 2-quart baking dish.

In a small saucepan over medium heat, warm the half-and-half and butter until the butter melts and small bubbles appear along the edges of the pan. Remove from the heat.

Add the half-and-half mixture to the potatoes and stir until just combined. Add 1 cup of the cheese and 3 Tbs. of the chives and stir until just combined. Season with salt and pepper. Spoon the potatoes into the prepared baking dish and spread evenly. Sprinkle with the remaining 1 cup cheese. Bake until the cheese is melted and lightly browned, 10 to 15 minutes. Let stand for 10 minutes, then sprinkle with the remaining 1 Tbs. chives. Serve immediately. Serves 10 to 12.



make up to
1 day ahead

MAKE-AHEAD TIPS Peel and quarter the potatoes 1 day in advance; place them in a bowl, add cold water to cover and refrigerate. If desired, cook and mash the potatoes up to 2 hours before serving, but do not add the cheese and chives. Cover the potatoes tightly with plastic wrap and keep warm in a bain-marie (hot water bath). Just before serving, fold in the cheese and chives and bake as directed.



ingredients

2½ cups all-purpose flour

1 tsp. salt

1 Tbs. sugar

16 Tbs. (2 sticks) cold unsalted butter,
cut into ½-inch dice

¼ to ½ cup ice water

1 jar (29 oz.) apple pie filling*

1 egg, lightly beaten with 1 Tbs. water
(optional)

Vanilla ice cream for serving

equipment

measuring cups and spoons

mixing bowls

whisk

food processor

rolling pin

pie dish

decorative piecrust cutters

pastry brush

wire cooling rack

apple pie

In a bowl, whisk together the flour, salt and sugar. Transfer the flour mixture to a food processor, add the butter and pulse until the mixture resembles coarse meal, 15 to 20 pulses. Add ¼ cup of the ice water and pulse twice. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water 1 Tbs. at a time, pulsing twice after each addition. Turn the dough out onto a work surface, divide in half and shape each half into a disk. Wrap the disks separately in plastic wrap and refrigerate for 1 hour.

Remove 1 of the dough disks from the refrigerator and let stand for 5 minutes. Place the dough on a floured surface and roll out into an 11-inch round about ⅛ inch thick. Brush off the excess flour. Transfer the dough to an 8- or 9-inch pie dish and gently press into the dish. Cover with plastic wrap and refrigerate for 30 minutes.

Preheat an oven to 375°F.

Pour the apple pie filling into the chilled pie shell.

Roll out the remaining dough disk into an 11-inch round about ⅛ inch thick. Using a small, sharp knife or decorative cutters, cut slits or cut out shapes in the dough to allow steam to escape during baking.

Drape the dough over the filled pie and press gently to eliminate any air pockets. Trim the overhanging dough to ½ inch. Tuck the top crust under the bottom edge and crimp to form a decorative edge. Brush the crust with the egg mixture.

Bake the pie until the crust is golden and the filling is bubbling, about 1 hour, covering the edges of the crust with aluminum foil if they begin to get too dark. Transfer the pie to a wire rack and let cool for at least 20 minutes before serving. Serve warm or at room temperature with vanilla ice cream. Serves 8.

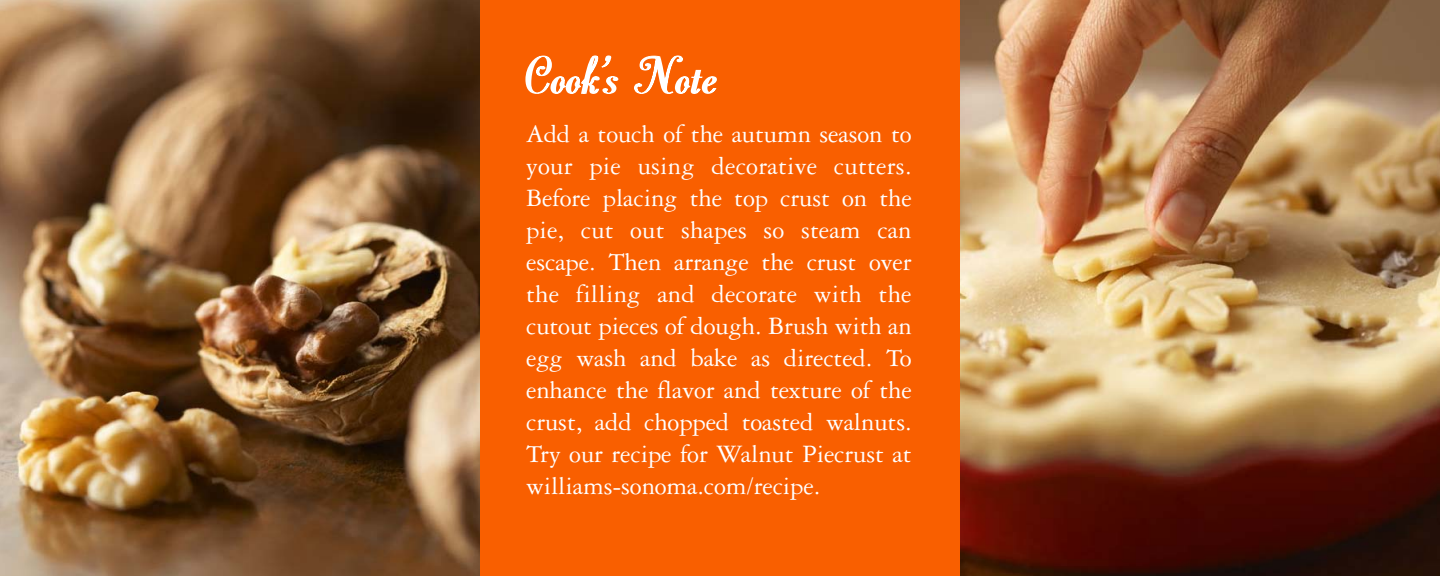


make up to
1 day ahead

MAKE-AHEAD TIPS Bake the pie up to 1 day in advance. Let it stand at room temperature until ready to serve.

Cook's Note

Add a touch of the autumn season to your pie using decorative cutters. Before placing the top crust on the pie, cut out shapes so steam can escape. Then arrange the crust over the filling and decorate with the cutout pieces of dough. Brush with an egg wash and bake as directed. To enhance the flavor and texture of the crust, add chopped toasted walnuts. Try our recipe for Walnut Piecrust at williams-sonoma.com/recipe.



ingredients

1 package spiced pecan pumpkin quick bread mix*

2 cups heavy cream

1 tsp. vanilla extract

¼ cup sugar

1 cup pecan pumpkin butter*

½ cup maple syrup

¼ cup brandy

¼ cup water

1 cup pecan halves, toasted

equipment

measuring cups and spoons

mixing bowl

loaf pan

cutting board

bread knife

electric mixer

silicone spatula

saucepan

wooden spoon

trifle bowl

pastry brush

offset spatula

pecan pumpkin butter trifle

A traditional English dessert, trifle consists of a sponge cake or ladyfingers layered with fruit, spirits and whipped cream. During colonial times, English settlers adapted their cherished family recipes to incorporate New World ingredients. Sugar was a precious commodity in those days, so the dessert was usually reserved for special occasions—including the annual harvest feast—and autumn trifles typically featured seasonal ingredients. Here, we continue the tradition with a rich, creamy trifle that showcases two of America’s favorite flavors: pumpkin and pecan.

Prepare the quick bread batter and bake according to the package instructions. Let cool completely. Cut the bread into 15 slices, each ½ inch thick. Set aside.

In the bowl of an electric mixer fitted with the whisk attachment, beat together the cream, vanilla and sugar on medium-high speed until stiff peaks form, 2 to 3 minutes. Remove the bowl from the mixer and, using a rubber spatula, fold in the pecan pumpkin butter. Refrigerate until ready to use.

In a small saucepan over medium-high heat, combine the maple syrup, brandy and water. Bring to a simmer and cook for 1 to 2 minutes. Remove from the heat.

To assemble the trifle, place 3 slices of the quick bread in the bottom of a trifle bowl or deep soufflé dish, cutting the slices in half or into quarters as needed to form a single layer of bread. Using a pastry brush, brush the bread with some of the maple syrup mixture and let it soak in. Using an offset spatula, spread ¾ to 1 cup of the whipped cream mixture evenly over the bread. Repeat the layering process 3 to 4 times. Garnish the trifle with the pecan halves. Serves 12 to 14.



make up to
1 day ahead

MAKE-AHEAD TIPS Up to 1 day in advance, bake the pecan pumpkin quick bread and let cool, then wrap with plastic wrap and store at room temperature. Prepare the pumpkin butter whipped cream and maple syrup mixture and refrigerate separately in airtight containers; be sure to rewarm the syrup mixture before using. On Thanksgiving morning, assemble the trifle and refrigerate until serving time.



Cook's Note

For an elegant presentation, assemble the trifle in individual glasses or clear glass bowls to showcase the colors and textures of the various layers. Presenting the desserts individually allows each one to maintain its attractive appearance right down to the last spoonful.





pairing wine with the feast

Joshua Wesson

Joshua Wesson is the co-founder, chairman and executive wine director of the New York-based Best Cellars, an award-winning chain of boutique wine stores where the wines are organized according to their flavor profiles. A leading expert on wine and food pairing, Wesson writes for numerous national magazines and appears frequently on national television shows, including CBS's *The Early Show*, *Today*, CNN and *The Rachael Ray Show*. He is also JetBlue's official sommelier, a featured wine commentator on National Public Radio's *The Splendid Table*, and a sought-after guest speaker at wine events around the country. To learn more, visit his website at www.bestcellars.com.



sparkling wines

FOOD-WINE PAIRING: Partner the herbed crackers with a cool-climate sparkling wine from Washington State, New Zealand or southern Australia. To complement the sweet, creamy butternut squash chowder, try a fruit-forward sparkling Loire Vouvray, Veneto Prosecco or extra-dry Champagne.

Fizzy, yeasty and mouthwatering, sparkling wines come in a collection of styles. Their light effervescence marries well with both special-occasion and casual fare. Sparkling wines are a surprisingly versatile partner. They are popular aperitifs, thanks to their appetite-stimulating bubbles and tingling acid. These qualities also make sparklers the perfect match for a wide variety of foods, including hors d'oeuvres, eggs, fish and poultry. Winemakers throughout the globe emulate Champagne's traditional nutty-creamy style with excellent results. But there are also many fine examples of fruity, accessible sparkling wine that go equally well—perhaps even better—with food, throughout the Old and New Worlds.

soft whites

FOOD-WINE PAIRING: Effortlessly accessible to a wide range of wine drinkers, mouthwatering Austrian Grüner Veltliners, South African Chenin Blancs and off-dry German Rieslings are the ideal pairings for our main-course recipes. These palate-cleansing white wines are favored for their minerally notes, fruit-kissed flavors and a remarkable flexibility with food.

Distinguished by their inherent balance and velvety texture, soft whites feature floral aromas, engaging fruitiness and a backbone of acidity. They are also notable for a hard-to-define quality that makes many soft whites taste not quite dry but not quite sweet, either. Soft whites have little or no oak aging, allowing the true flavors of the grapes to shine through. Regarded as ideal food partners, soft whites have a bracing acidity that complements rich, creamy sauces and balances spicy or salty flavors.



juicy reds

FOOD-WINE PAIRING: The lavish main course presents a cornucopia of flavors, from brined turkey to sautéed brussels sprouts. For the best pairing, choose a modest red wine that won't compete with the rich flavors. Ideal partners: New World Pinot Noirs from California or Oregon, or Old World red blends such as Côtes-du-Rhône or Valpolicella.

Well-known for their easy drinking qualities, juicy reds are the beverage of choice for those who desire a refreshing, tannin-free red wine. These wines are high in acid, food friendly and created to be enjoyed young. Most juicy reds are not aged in oak, which preserves their distinct fruit flavors. This quality—plus the fact that they are relatively low in alcohol—keeps them straightforward and approachable. Exceptionally versatile, juicy reds are ideal partners for a rich menu with a variety of flavors.



sweet wines

FOOD-WINE PAIRING: The classic autumn flavors of our Thanksgiving desserts are best paired with wines that both echo and enhance their seasonally sweet allure. Fruit-kissed dessert wines with hints of toffee flavor, such as tawny ports and fortified Muscats from Australia, are ideal.

Fragrant, luscious and syrupy, sweet wines boast an array of complex flavors. Far from cloying, they are balanced by a brisk acidity, making them the perfect end to any meal. The lush, aromatic flavor of a good dessert wine is unmistakable, and superb examples are made all over the world. Some of the best sweet wines are made from grapes that are allowed to remain on the vine long past the usual harvest time, which concentrates their flavors. Often high in alcohol, sweet wines are usually consumed after dinner with strong cheeses or as companions to dessert.

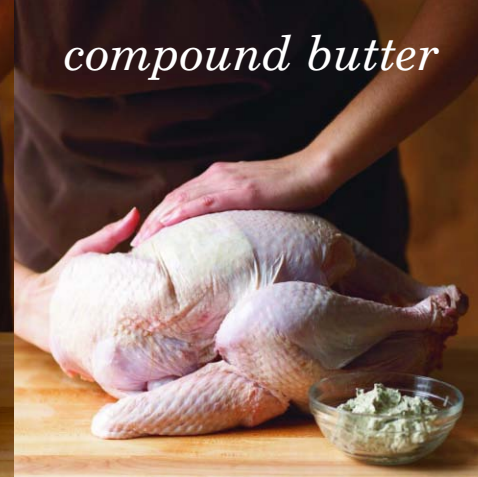


choosing a turkey

The turkey will take center stage at your Thanksgiving feast, so select the bird with care. For the most delicious results, buy a fresh turkey rather than a frozen one. Organic, free-range and heritage birds are raised on natural feed and allowed to roam, which gives the meat better flavor. Fresh birds are also moister than frozen ones. Fresh turkeys are easy to find during the holidays, although you will probably need to order one in advance. Plan to pick up your fresh bird (or have it delivered) the day before you will be roasting it, and store it in its original wrapping in the coldest part of the refrigerator.



brining



compound butter



flavor injector

what size turkey to buy

To ensure ample servings for Thanksgiving dinner as well as generous leftovers, allow for 1 to 1¼ lb. of turkey per person.

trussing an unstuffed turkey

Trussing, or tying, a turkey into a compact shape ensures it will cook evenly. After the turkey is roasted and the twine is removed, the bird will still hold its shape for easier carving.

Set the turkey breast side up. Cross the legs and loop a piece of kitchen twine over, around and under the crossed legs several times, tying securely. *(Photo a)*

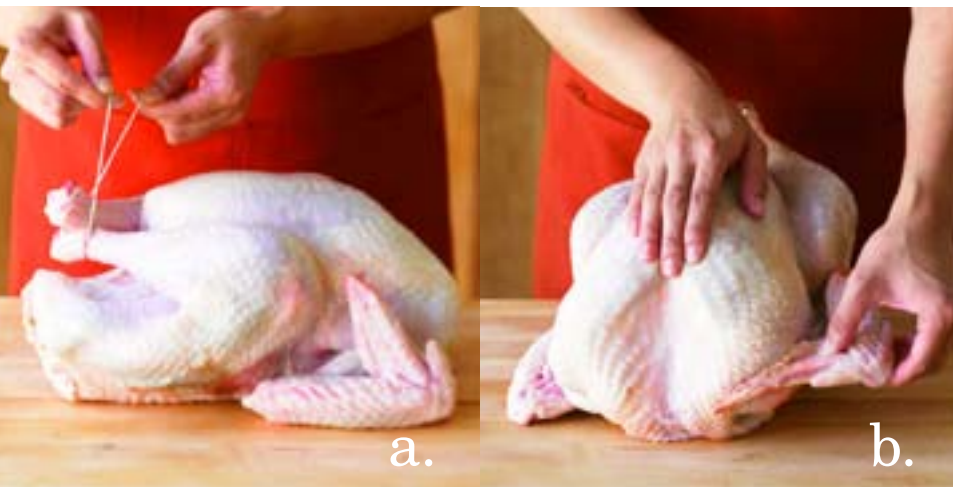
Tuck the first joint of each wing under the body of the bird. *(Photo b)*

trussing a stuffed turkey

Fill the body and neck cavities loosely with dressing. Pass trussing pins through the skin on both sides of the cavity. Cut a generous length of twine and, starting at the topmost pin, lace the twine back and forth as you would shoelaces. Pull it snug and tie securely at the bottom. *(Photo c)*

Pull the neck skin over the dressing and fasten it underneath with trussing pins or sturdy toothpicks.

Truss the legs and tuck the wings under as directed above for an unstuffed turkey. *(Photos a & b)*



a.



b.



c.

brining a turkey

For an exceptionally moist and flavorful turkey, brine the bird before roasting. A time-honored method of preserving foods before the days of refrigeration, brining is regaining popularity with today's Thanksgiving cooks. A brining solution combines water with salt and often other flavorings, such as herbs, garlic and spices. As the turkey soaks, the salt penetrates the meat, drawing in moisture and other seasonings. Use a brining bag or a large container to soak the bird in the solution overnight in the refrigerator, then roast as directed in your recipe.

using a compound butter

Rubbing the turkey with a compound butter is a classic technique that yields delicious results. Made by combining room-temperature butter with dried or fresh herbs or other seasonings, the flavored butter is rubbed under the skin and on the outside of the bird before cooking. As the turkey roasts, the butter melts into the meat, so the turkey stays moist and emerges with a crisp, golden-brown skin. The butter also enhances the pan drippings, resulting in an especially rich, savory gravy.

injecting flavored liquid

Injecting the turkey with a flavored liquid is a quick and easy method for producing a tender, succulent bird. Before roasting, use a flavor injector to insert a marinade deep into the meat. This helps keep the turkey moist and juicy as it cooks while imparting complex layers of flavor. You can use this simple method with a variety of cooking techniques, including roasting, deep-frying and barbecuing. Our Roast Citrus Turkey calls for an injector to flavor the bird; you'll find the recipe at williams-sonoma.com/recipe.

Note: Turkey brine blend, brining bag and flavor injector are available at Williams-Sonoma stores.

preparing the turkey

Some advance planning will ensure that your turkey is perfectly cooked when you're ready to eat dinner. If you purchased a frozen turkey, allow time for it to thaw in the refrigerator; this may take 2 to 5 days, depending on the size of the bird.

Determine how much time you will need to prepare the bird for roasting. This might include brining (which needs to be started the day before), rubbing the turkey with a compound butter or injecting it with a marinade.

Calculate the roasting time based on the turkey's weight, and allow 20 to 30 minutes for the bird to rest before being carved.

When working with raw poultry, keep these food safety tips in mind: Before and after handling raw ingredients, wash your hands with warm water and soap, and thoroughly wash cutting boards and utensils that come in contact with the food.



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" high (small)
up to 16 lb.	15¾" x 12" x 3" high (medium)
up to 20 lb.	16" x 13" x 3" high (large)

the right temperature

A good roasting thermometer is indispensable for determining when the turkey is properly cooked. You can use either an instant-read or a leave-in thermometer.

An instant-read thermometer is inserted into the roasting meat periodically to gauge the temperature. This compact tool is standard equipment in professional kitchens.

A leave-in thermometer stays in the meat as it roasts. You can check the temperature without opening the oven door and letting heat escape. Our voice-alert thermometer signals with a beep or a voice to check the turkey at 30, 15, 10, 5 and 1-minute intervals. You can be away from the kitchen but still monitor the bird as it roasts.

roasting the turkey

Remove the fresh or thawed turkey from the refrigerator 1 hour before roasting. Do not leave the turkey at room temperature longer than 1 hour. Roasting times are calculated for an unstuffed turkey roasted at 400°F, breast side down, for the first 45 minutes, then turned breast side up and roasted at 325°F until done (see “testing for doneness” below).

roasting a stuffed turkey

Stuff the turkey just before putting it in the oven (do not stuff it earlier). Spoon the dressing loosely into the body and neck cavities. Do not overfill, as the dressing will expand during roasting. Truss the turkey according to the instructions on the previous page. To facilitate removing the stuffing, first line the inside of the cavity with a double layer of cheesecloth, allowing it to extend beyond the cavity by a few inches. Then spoon the stuffing inside. After roasting the bird, gently pull the overhanging cheesecloth and the stuffing will slip out easily, neatly tucked inside the cloth.

To ensure an evenly cooked stuffed turkey, roast the bird slowly, breast side up, covering the breast loosely with foil for the first two-thirds of the roasting time. Using the chart at right, add about 30 minutes to the total cooking time for stuffed birds weighing 16 lb. or less, and about 1 hour for stuffed birds weighing more than 16 lb.

testing for doneness

The breast and thighs must reach different internal temperatures for ideal doneness. The breast should register 165°F, and the thigh, 175°F. Begin testing for doneness 30 minutes before the total roasting time is reached.

To test the breast using an instant-read thermometer, insert it into the meatiest part, several inches above the wings. *(Photo a)*

To test the thigh, insert the instant-read thermometer away from the bone, alongside the opening of the main cavity under the drumstick. This is the meatiest part of the thigh. *(Photo b)*

If using a voice-alert thermometer, program it to signal with a beep or a voice, then insert the probe into the turkey before roasting; keep it in throughout the cooking process. *(Photo c)*

roasting the turkey

Allow 13 to 15 minutes per pound.

Turkey	Roasting Time
10 to 12 lb.	2½ to 3 hours
12 to 14 lb.	2¾ to 3¼ hours
14 to 16 lb.	3 to 3¾ hours
16 to 18 lb.	3¼ to 4 hours
18 to 20 lb.	3½ to 4¼ hours
20+ lb.	3¾ to 4½ hours

roasting tips

The turkey will continue to cook internally once it is removed from the oven, so you may remove it when the thermometer registers 3 to 4 degrees below the minimum temperature. Cover the bird loosely with aluminum foil while it rests.

After taking the turkey out of the oven, let it rest for 20 to 30 minutes. This allows time for some of the juices to be absorbed back into the meat, which makes it easier to carve and more moist. If roasting a stuffed bird, be sure the dressing reaches 165°F. Remove all of the dressing at serving time.

After dinner, remove any remaining meat from the bones and refrigerate the leftovers.

carving the turkey

After the turkey has rested for 20 to 30 minutes, you are ready to begin carving. You can carve the bird in the kitchen and bring the meat to the table on a warmed platter. Or, if you’re feeling confident with your knife skills, you can carve at the table. Begin carving on one side of the bird and completely carve this side before moving on to the other. The basic steps are described below.

removing the legs and wings

With the turkey placed breast side up, cut through the skin between the leg and body. Pull the leg outward to locate the joint at the body, then cut through the joint to remove the leg. Remove each wing in the same manner. *(Photo a)*

carving the drumsticks and thighs

Cut between the joint to separate the drumstick and thigh. Secure the drumstick with the fork and slice the meat lengthwise along the bone, turning after each slice. Place the thigh, flat side down, and slice the meat parallel to the bone. *(Photo b)*

carving the breast

Insert the fork close to the breastbone to steady the bird. Make a preliminary cut through the breast meat just above the leg and shoulder joints. Then, starting near the breastbone, carve the meat vertically into thin slices, cutting parallel to the rib cage, ending each slice at the preliminary cut. *(Photo c)*



A well-planned
Thanksgiving

Like holiday cooking, grocery shopping is easier when you plan ahead. Our list includes all the food items you'll need to prepare the recipes in this booklet. At least two weeks before Thanksgiving, inventory your kitchen supplies, noting any staples that can be purchased in advance. Organize the items on your list according to where they're found at your grocery store so you can shop without a lot of backtracking. If you plan to purchase fresh produce from a farmers' market, jot down those items on a separate list. Finally, try to schedule your shopping at a time when the market is the least crowded.

WILLIAMS-SONOMA
grocery list

starters

*rosemary-parmesan
icebox crackers*

- ___ all-purpose flour
- ___ fresh rosemary
- ___ heavy cream
- ___ Parmigiano-Reggiano cheese
- ___ unsalted butter

*butternut squash
chowder*

- ___ bacon
- ___ bay leaf
- ___ butternut squash puree*
- ___ celery
- ___ fresh flat-leaf parsley
- ___ fresh sage
- ___ heavy cream
- ___ low-sodium chicken broth
- ___ russet potatoes
- ___ white wine
- ___ yellow onion

main course

cider-brined turkey

- ___ fresh turkey
- ___ mixed fresh herbs (rosemary, oregano, parsley, sage)
- ___ turkey brine—apple and spices*
- ___ unsalted butter

side dishes

*wild mushroom, chestnut
& sausage dressing*

- ___ celery
- ___ dried wild mushrooms*
- ___ French bread
- ___ French chestnuts*
- ___ fresh flat-leaf parsley
- ___ fresh sage
- ___ low-sodium chicken broth
- ___ mild fresh Italian sausage
- ___ olive oil
- ___ unsalted butter
- ___ yellow onion

sweet potato gratin

- ___ all-purpose flour
- ___ cinnamon
- ___ eggs
- ___ light brown sugar
- ___ maple syrup
- ___ milk
- ___ nutmeg
- ___ pecans
- ___ sweet potatoes
- ___ unsalted butter
- ___ vanilla extract

*brussels sprouts with
radicchio & pancetta*

- ___ brussels sprouts
- ___ fresh marjoram
- ___ low-sodium chicken broth
- ___ olive oil
- ___ pancetta
- ___ radicchio

*cheddar-chive
mashed potatoes*

- ___ cheddar cheese
- ___ fresh chives
- ___ half-and-half
- ___ unsalted butter
- ___ Yukon Gold potatoes

desserts

apple pie

- ___ all-purpose flour
- ___ apple pie filling*
- ___ egg
- ___ sugar
- ___ unsalted butter
- ___ vanilla ice cream

*pecan pumpkin
butter trifle*

- ___ brandy
- ___ heavy cream
- ___ maple syrup
- ___ pecan pumpkin butter*
- ___ pecan halves
- ___ spiced pecan pumpkin quick bread mix*
- ___ sugar
- ___ vanilla extract

* Available at Williams-Sonoma stores.



Thanksgiving leftovers

For many people, the best part about the Thanksgiving feast is enjoying all those wonderful leftovers. We offer innovative recipes for transforming the turkey and all the trimmings into delicious new dishes, including our savory Thanksgiving panini and crispy turkey croquettes. To find these and other recipes, go to williams-sonoma.com/thanksgivingleftovers.



Our Internet site features a wealth of recipes for turkey, dressing and side dishes. You'll find cranberry-glazed turkey, corn bread–apricot dressing, green beans with glazed shallots and much more. Go to williams-sonoma.com/thanksgiving.