

W E L C O M E



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Thanksgiving dinner is among the most memorable feasts of the year, and all of us at **Martha Stewart Living Radio** want to help you plan and prepare a truly special menu.

We're delighted to share this collection of delicious recipes to help you prepare the best meals for your family and friends this holiday season.

Our 2010 Thanksgiving Hotline cookbook is filled with recipes for every course, from savory entrées and sides to delectable desserts – all from acclaimed chefs and experts, including Martha Stewart, Emeril Lagasse, Wolfgang Puck and Charlie Palmer.

The more than 30 culinary masters and entertaining experts featured in this book will be on-hand to answer your questions during Martha Stewart Living Radio's fourth annual Thanksgiving Hotline, LIVE, Monday, November 22 through Wednesday, November 24 (7am – 5pm ET). See schedule for the full list of celebrity chefs and exact times at www.sirius.com/martha and www.marthastewart.com/radio



MARTHA

MARTHA STEWART LIVING RADIO

Martha Stewart Living Radio is the nation's first 24-hour, seven-day-a-week radio service dedicated to creative living. Inspired by Martha Stewart, America's most trusted lifestyle expert, the channel promises listeners they will learn something new "every hour." The lifestyle experts at Martha Stewart Living Omnimedia, and Martha herself, deliver how-to guidance and advice in the core areas of cooking, gardening, crafting, decorating, petkeeping, wellness and weddings.

Tune in to Martha Stewart Living Radio this holiday season for entertaining tips, seasonal recipes, great advice from Martha, and more.

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SiriusXM
SATELLITE RADIO

DESSERTS

Cranberry Pecan Pumpkin Upside-Down Cake
by Emily Luchetti
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BY MARTHA STEWART



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A P P L E P R A L I N E T A R T

As a change from the great American pie, offer this glorious apple tart. Sun-dried figs and apricots accompany the apples, nestled in a buttery custard. Hidden bits of crunchy almond praline form nuggets of sweetness as they are baked. Top each serving with vanilla ice cream and an extra-large praline piece tilted jauntily askew, and everyone will give thanks.

INGREDIENTS

Serves 6 to 8, makes an 8-inch tart

- 1/2 recipe Pâte Brisée (recipe on next page)
- 1/2 cup dried apricots, cut into quarters
- 1/2 cup dried figs, preferably Calimyrna, stems trimmed cut into 1/2-inch pieces
- 2 tablespoons cognac
- 1/4 cup water
- 3 Granny Smith apples, peeled and cored (about 1 1/4 pounds)
- Juice of 1 lemon
- 1/2 cup roughly chopped Almond Praline (recipe on next page), plus more for garnish
- 3 large eggs
- 3/4 cup sugar
- 1/2 cup all-purpose flour
- 12 tablespoons unsalted butter
- 1 vanilla bean, split lengthwise, seeds scraped
- Vanilla ice cream, for serving

DIRECTIONS

1. Preheat oven to 350 degrees. Place an 8-by-1 3/4-inch cake ring on a parchment-lined baking sheet. Roll pâte brisée on a lightly floured surface to a 1/8-inch thickness. Fit gently into ring, easing dough into corners and removing excess dough so the tart shell is flush with the top of the cake ring. Use a fork to pierce bottom of tart shell, and place in the freezer for 30 minutes.
2. Place apricots, figs, cognac, and water in a medium saucepan, and bring to a simmer over medium heat. Cook, stirring occasionally, until all the liquid has been absorbed and fruit is softened, about 4 minutes. Set aside to cool.
3. Cut apples into 3/4-inch cubes. Place them in a bowl, and combine with lemon juice, tossing to coat. Add dried fruit mixture and chopped almond praline, and stir to combine.
4. Combine eggs, sugar, and 1/2 cup flour in a medium bowl, and whisk until smooth. Place butter and vanilla-bean pod and seeds in a sauté pan, and cook over medium-high heat until butter begins to brown. Add to egg mixture, and whisk until fully incorporated. Remove pod, and discard.
5. Remove tart shell from freezer, and fill with apple mixture, making sure dried fruits are evenly distributed. Slowly pour egg mixture over fruit, letting it seep into all the gaps, until it is 1/8 inch from the top of the tart shell.

Continued on next page.

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A P P L E P R A L I N E T A R T

For the Pâte Brisée

Makes enough for two 8-inch tarts

2 1/2 cups all-purpose flour

1 teaspoon table salt

1 teaspoon sugar

1 cup chilled unsalted butter (2 sticks), cut into small pieces

1/4 to 1/2 cup ice water

For the Almond Praline

1 1/2 cups sliced almonds

1 tablespoon unsalted butter, room temperature

2 cups sugar

1/2 cup water

Juice of half a lemon (1 tablespoon)

6. Place tart in oven, and bake until a tester inserted into the center comes out clean and the top is nicely browned, about 1 hour 30 minutes. Transfer to a wire rack to cool for 30 minutes before removing ring.
7. Serve warm or at room temperature, topped with vanilla ice cream and garnished with almond praline.

1. Place flour, salt, and sugar in the bowl of a food processor; pulse to combine, about 30 seconds.
2. Add butter; pulse until mixture resembles coarse meal. While pulsing, slowly pour in 1/4 to 1/2 cup ice water; process until dough begins to come together. Divide dough in half; shape into two disks. Wrap in plastic; chill at least 1 hour before using.

1. Preheat oven to 350 degrees. Place almonds on a baking sheet, and toast until golden brown and fragrant, about 10 minutes. Remove from oven, and set aside to cool.
2. Butter a 10-by-15-inch rimmed baking sheet. Spread toasted almonds in an even layer on pan. Place sugar and water in a medium saucepan; stir to combine. Place over medium-high heat; bring to a boil, brushing down sides of pan with a pastry brush dipped in water to prevent crystals from forming.
3. Once sugar is dissolved, cook without stirring until sugar is deep amber. Add lemon juice; immediately pour over almonds, coating with a thin layer. If caramel doesn't cover all the nuts, tilt pan slightly to distribute, or stir in nuts with a wooden spoon, being careful not to touch caramel or hot pan.
4. Cool completely. Gently twist pan to release praline. Break into pieces. Store in an airtight container for up to 1 week.

Notes:

If you do not have a cake ring, this tart may also be made in an 8-inch spring form pan. Fit the pâte brisée into the pan, and press the dough up the sides. Trim so the pastry is 1 3/4 inches high.

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Martha Stewart is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.



BY EMILY LUCHETTI

SUGGESTED WINE PAIRING

Perfect Match:
Costières de Nîmes red
A beautiful ruby color with garnet-red reflections.

**Whatever the meal,
Rhône Valley Wines,
Always Right.**



Rhône Valley Wines



C R A N B E R R Y P E C A N P U M P K I N U P S I D E - D O W N C A K E

INGREDIENTS

Serves 8-10

8 ounces (16 tablespoons) unsalted butter
1 cup firmly packed brown sugar
2 cups cranberries
4 ounces (1 cup) coarsely chopped pecans, toasted
2 large eggs
1 cup pumpkin puree
6 tablespoons vegetable oil
1 1/2 cups all purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/4 teaspoon salt

For the Chantilly Cream

Makes 2 cups

1 cup heavy (whipping) cream
3 tablespoons sugar
1/2 teaspoon vanilla extract

DIRECTIONS

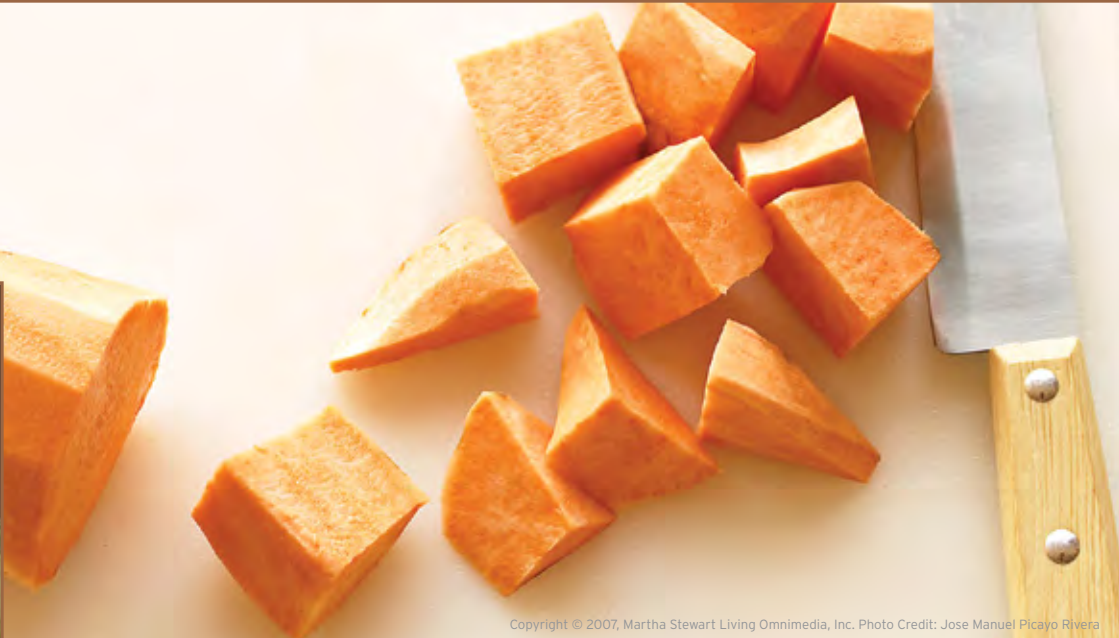
1. Preheat the oven to 350 degrees.
 2. Line the bottom of a 9-inch square pan with parchment paper.
 3. Melt the butter in a small saucepot over medium heat. Add the brown sugar and whisk until smooth.
 4. Pour the brown sugar mixture into the bottom of the cake pan.
 5. In a medium bowl combine the cranberries and pecans. Place them in the pan over the brown sugar mixture.
 6. In a large bowl, whisk together the eggs, pumpkin puree and oil.
 7. Sift together the flour, sugar, baking powder, cinnamon and salt. Stir the flour mixture into the pumpkin mixture. Carefully spread the batter over the cranberry pecan topping.
 8. Bake until a skewer inserted in the middle comes out clean, 35-40 minutes.
 9. Cool the cake for 10 minutes on a wire rack. Place a large plate or platter on top of the cake. Invert the cake and plate together. Remove the pan. Carefully peel off the parchment paper. Cool completely before serving. Serve with Chantilly Cream.
1. Combine all of the ingredients and whisk until soft peaks form. Refrigerate until you are ready to use.

Call in and ask Emily Luchetti, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

Emily Luchetti, executive pastry chef at Farallon and Waterbar restaurants in San Francisco, is recognized around the world for her award-winning sweet creations. She received the James Beard Award for Outstanding Pastry Chef in 2004, and has written five cookbooks, including *A Passion for Desserts* and *A Passion for Ice Cream*. Her sixth book, *The Fearless Baker*, will be published in spring 2011.



BY ALTON BROWN



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SWEET POTATO PIE

INGREDIENTS

1 1/4 pounds sweet potatoes, peeled and cubed

1 1/4 cups plain yogurt

3/4 cup packed, dark brown sugar

1/2 teaspoon of cinnamon

1/4 teaspoon of nutmeg

5 large egg yolks

Kosher salt

1 (9-inch) deep dish, frozen pie shell

1 cup chopped pecans, toasted

1 tablespoon maple syrup

Special equipment: steamer basket

DIRECTIONS

1. Put cubed potatoes into steamer basket and place steamer basket into a large pot of simmering water that is no closer than 2 inches from the bottom of basket. Cover and steam for 20 minutes or until the potatoes are fork tender. Remove the water from the pot and dump the potatoes back into the pot. Mash with potato masher and set aside.
2. Preheat the oven to 350 degrees.
3. Put the sweet potatoes in the bowl of a stand mixer and beat with the paddle attachment. Add yogurt, brown sugar, cinnamon, nutmeg, egg yolks, and salt to taste. Beat until well combined.
4. Set the pie shell on a sheet pan and fill with the sweet potato mixture and smooth the top. Sprinkle pecans on top and drizzle with maple syrup.
5. Bake for 50 to 55 minutes or until the pie reaches an internal temperature of 165 to 175 degrees when tested with an instant read thermometer; the middle should still wiggle slightly. Remove from oven and cool for 1 hour. Keep refrigerated after cooling.



ENTERTAINING TIP FROM MARTHA STEWART

Gather orange fruits and vegetables, such as kumquats, mini pumpkins, and squashes to create an eye-catching centerpiece.

Credit: MarthaStewart.com

Call in and ask Alton Brown, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

Alton Brown is the host of Food Network's *Good Eats*, is a regular guest on *Iron Chef America*, and is the host/judge on the reality series *Next Iron Chef*. He is the author of several books, including the James Beard Award-winning *I'm Just Here for the Food* and the three-book *Good Eats* series based on his television show.



SUGGESTED WINE PAIRINGS

Perfect Match:
Vin Doux Naturel Rasteau red
With notes of forest fruits, spices and licorice.

Alternative:
Muscat de Beaumes de Venise
Floral notes, citrus fruits and exotic undertones.

Whatever the meal, Rhône Valley Wines, Always Right.



Rhône Valley Wines



BY GINA DePALMA

C O C O A S N O W F L A K E S

INGREDIENTS

Makes approximately 3 1/2 to 4 dozen cookies

- 3/4 cup whole, shelled, unsalted pistachios
- 1 cup unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 5 tablespoons unsalted butter
- 6 tablespoons unsweetened cocoa powder
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon golden rum
- Grated zest of 1/2 a large orange
- Nonstick cooking spray
- 1 to 1 1/2 cups of confectioners' sugar for rolling

DIRECTIONS

1. Using a sharp knife, coarsely chop the pistachios and set aside.
2. In a medium bowl, whisk the flour, baking powder and salt together and set aside.
3. Melt the butter, but don't let it boil, and place it in the bowl of an electric mixer. Add the cocoa powder and mix on medium speed to thoroughly combine the ingredients. Beat in the granulated sugar well, then beat in the egg. Scrape down the sides of the bowl, and then beat in the vanilla extract, rum and orange zest.
4. On low speed, beat in the flour mixture halfway, then add the pistachios, beating on low speed to combine the ingredients and form a soft dough. Switch to medium speed and beat for about 30 seconds to strengthen the dough and thoroughly incorporate the dry ingredients.
5. Scrape the dough onto a sheet of plastic and wrap to form a neat package. Chill the dough for at least 4 hours or overnight.

Continued on next page.

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.



C O C O A S N O W F L A K E S

6. When you are ready to bake the cookies, remove the dough from the refrigerator to slightly soften it while you preheat the oven to 325 degrees and position the racks to the center of the oven. Spray two cookie sheets or rimmed sheet pans lightly with non-stick cooking spray and line them with parchment paper. Place the confectioners' sugar in a shallow bowl.
7. Break off small pieces of dough and roll them in the palm of your hands to form 1/2- to 3/4-inch balls. You can dust your hands with a bit of confectioners' sugar if the dough sticks. Roll the balls in the confectioners' sugar to generously coat them. Place the cookies on the prepared pans, spacing them about an inch apart.
8. Bake the cookies for 8 to 10 minutes, rotating the cookie sheets halfway through the baking time to ensure even baking. Allow the cookies to cool on the sheets for about a minute to let them firm up, and then use a spatula to gently transfer them to a rack to cool completely. Store the cookies in an airtight container for up to a week.

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

James Beard Award-winning chef **Gina DePalma** has been the Pastry Chef of Babbo Ristorante e Enoteca since its opening in 1998. Her first cookbook, *Dolce Italiano; Desserts from The Babbo Kitchen*, was published in October 2007.



BY MARTHA STEWART

WHITE CHOCOLATE SWEET POTATO CAKE

INGREDIENTS

Serves 8-10

2 pounds (about 3) sweet potatoes
1 1/4 cups vegetable oil
Unsalted butter, for pans
2 cups cake flour, (not self-rising), plus more for pans
4 large eggs
2 cups sugar
2 teaspoons baking powder
1 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
2 teaspoons pure vanilla extract
3 tablespoons brandy
1 1/2 cups unsalted macadamia nuts, toasted,
coarsely chopped
1 pound white chocolate
2 cups heavy cream

DIRECTIONS

1. Heat oven to 400 degrees. Coat potatoes with 1/4 cup vegetable oil, and place on baking sheet. Bake until tender, 30 to 40 minutes. When cool enough to handle, remove skin, and mash flesh with a fork into coarse purée.
2. Lower oven temperature to 325 degrees. Butter two 8-by-11/2-inch round cake pans, dust with flour, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat eggs and sugar together on medium-high speed until light and fluffy, about 5 minutes. Add remaining 1 cup vegetable oil; beat on medium speed until well combined. Add the cooled sweet potatoes; mix until combined.
3. Sift together cake flour, baking powder, salt, cinnamon, and nutmeg; mix into sweet potato mixture. Mix in vanilla and brandy until combined. Remove batter from mixer; fold in 1 cup macadamia nuts by hand.
4. Evenly distribute cake batter into prepared pans, and transfer to the oven. Bake until a toothpick inserted into center comes out clean, 40 to 45 minutes. Let pans cool on a wire rack 10 minutes. Invert cakes onto rack; cool completely, about 1 1/4 hours.
5. Meanwhile, chop white chocolate into small pieces, transfer to a large bowl and set aside. Bring 1 cup cream to a boil; pour over chocolate, whisking until chocolate is melted. Chill for 30 to 40 minutes.

Continued on next page.

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WHITE CHOCOLATE SWEET POTATO CAKE

6. When chocolate mixture has cooled, pour remaining cup cream into an electric mixer; whip on medium until soft peaks form, about 3 minutes. Fold whipped cream into chocolate mixture until fully incorporated.
7. Cut each cake layer in half horizontally, creating four layers. Spread 2/3 cup white chocolate frosting on one layer, then stack next layer on top, and frost. Repeat frosting-and-stacking process until each layer is frosted. Spread remaining frosting on sides and top of cake. Arrange remaining 1/2 cup macadamia nuts on top of cake, and serve.



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BY GALE GAND



M O L A S S E S C R I S P S

Spicy gingerbread in crisp cookie form, which can be made more or less fiery by adjusting the amount of ginger to your taste. The flavor of molasses is one that our American forebears were very familiar with, but it isn't used much today. However, its deep caramel taste has a place at the table – and in the cookie jar. These crisps can be made in any size, from thumbnail to saucer.

INGREDIENTS

Makes about 3 dozen cookies; can be doubled

- 12 tablespoons (1 1/2 sticks) unsalted butter
- 1 cup sugar
- 1 large egg
- 1/4 cup molasses
- 1/4 teaspoon salt
- 1/2 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 3/4 cups all-purpose flour

DIRECTIONS

1. In a mixer, cream together the butter and the sugar until light and fluffy. Scrape down the sides of the bowl with a rubber spatula, then beat in the egg. Cream until the mixture is light and lemon-colored. Add the molasses and mix until combined. Scrape down the side of the bowl.
2. In a separate bowl, stir together the salt, ginger, cinnamon and baking soda. Add this to the butter mixture and mix until combined.
3. Add the flour to the butter mixture and mix just until combined.
4. Make into a disk, wrap in plastic, and chill at least 2 hours or overnight.
5. Preheat the oven to 350 degrees and lightly grease two baking sheets. Roll the dough into balls 1/2 to 2 inches in diameter and arrange them in rows, spaced about two inches apart, on the cookie sheets. They will spread.
6. Bake about 10-12 minutes, just until crisp. The cookies will be thin and flat.
7. Let cool on the baking sheet 2 minutes, then transfer to wire racks. When cool, store in an airtight container.

Call in and ask Gale Gand, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

Gale Gand is the executive pastry chef and partner of the Five Diamond and four star restaurant TRU in Chicago. Named pastry chef of the year by the James Beard Foundation and *Bon Appétit* magazine in 2001, Gale is also a TV host and an accomplished cookbook author with seven titles to her credit, including her most recent, *Gale Gand's Brunch*.



COURTESY OF NICK ANDERER

O L I V E O I L C A K E

INGREDIENTS

Makes a 9-inch round cake

Non-stick cooking spray

2 cups all-purpose flour

1 3/4 cups sugar

1 1/2 teaspoons kosher salt

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1 1/3 cups extra-virgin olive oil

1 1/4 cups whole milk

3 large eggs

1 1/2 tablespoons grated orange zest

1/4 cup fresh orange juice

1/4 cup Grand Marnier

DIRECTIONS

1. Preheat the oven to 350 degrees. Spray a 9-inch cake pan with cooking spray and line the bottom with parchment paper.
2. In a bowl, whisk the flour, sugar, salt, baking soda and baking powder. In another bowl, whisk together the olive oil, milk, eggs, orange zest and juice and Grand Marnier. Add the dry ingredients; whisk until just combined.
3. Pour the batter into the prepared pan and bake for 1 hour at 350 degrees, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and let cool for 30 minutes.
4. Run a knife around the edge of the pan, invert the cake onto the rack and let cool completely, 2 hours.

Recipe by Jen Shelbo, Courtesy of Nick Anderer and Maialino.

Call in and ask Nick Anderer, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

Nick Anderer is the executive chef of Maialino, a neighborhood Roman trattoria from Union Square Hospitality Group, located in the Gramercy Park Hotel. Before working at Maialino, Anderer cooked at Gramercy Tavern for six years under Chef Tom Colicchio and Chef Mike Anthony.



RECIPE COURTESY OF GHIRARDELLI CHOCOLATE

INDIVIDUAL CHOCOLATE LAVA CAKES

INGREDIENTS

Serves 6

1 1/2 bars Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bars (6 ounces total)
1/4 cup heavy cream
Nonstick cooking spray
8 tablespoons (1 stick) unsalted butter
2 large eggs
2 large egg yolks
1/3 cup sugar
1/2 teaspoon vanilla extract
1/4 cup cake flour
Raspberries, for garnish
Whipped cream, for garnish



MOMENTS OF TIMELESS PLEASURE®

DIRECTIONS

To make centers

Melt 2 ounces of chocolate (1/2 a baking bar) and cream in the top of a double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

To make cake

1. Preheat oven to 400 degrees. Spray six 4-ounce ramekins or custard cups with cooking spray.
2. Melt remaining 4 ounces of chocolate (1 baking bar) and butter in double boiler; whisk gently to blend.
3. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light.
4. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.
5. Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes.
6. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.

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Ghirardelli is one of the very few American manufacturers that makes chocolate starting from the cocoa bean through to finished products. This control over the manufacturing process, combined with Ghirardelli's proprietary bean blend and unique methods of roasting and processing, ensures that you are rewarded with the highest quality products and an intense, smooth-melting chocolate taste.



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To find out more information about the 2010 Thanksgiving Hotline participants, please visit their websites:

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Entertaining Tips Provided by:

Martha Stewart

Isaac Mizrahi

Isaac Mizrahi has been a leader in the design business for almost twenty years. His ready-to-wear collection is available at high-end retailers and specialty boutiques globally. In December 2009, Isaac launched his lifestyle collection, *ISAACMIZRAHILIVE!* on QVC. Isaac is also the co-host of *The Fashion Show* on Bravo, which is currently in its second season.

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