

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 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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SIDES & SALADS

Cornbread and Sausage Stuffing

by David Burke
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BY MARTHA STEWART



BY MARTHA STEWART

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Photo Credit: Anna Williams

C O R N B R E A D A N D B I S C U I T D R E S S I N G

You'll need to crumble the cornbread and biscuits and let them dry overnight. (You can substitute store-bought for the homemade.) To toast pecans, spread them on a rimmed baking sheet, and bake in an oven heated to 350 degrees for 10 minutes.

INGREDIENTS

Serves 12

- 8 cups dried, crumbled Cornbread for Dressing
- 8 cups dried, crumbled Biscuits for Dressing
- 2 cups coarsely chopped pecans, toasted
- 1/2 cup finely chopped fresh sage
- 1 stick (8 tablespoons) unsalted butter, plus 2 tablespoons, melted, plus more for baking sheets
- 1 large onion, coarsely chopped (about 2 1/4 cups)
- 5 celery stalks, finely chopped (about 1 3/4 cups)
- 4 fresh serrano chiles, seeds removed, minced (about 1/4 cup)
- 6 cups homemade or low-sodium store-bought chicken stock
- 2 cups whole milk
- 2 large eggs, lightly beaten
- 1 tablespoon plus 1 1/2 teaspoons coarse salt
- 1 teaspoon freshly ground pepper

DIRECTIONS

1. Preheat oven to 350 degrees. Butter 2 rimmed baking sheets. Toss cornbread, biscuits, pecans and sage in a large bowl.
2. Melt 1 stick butter in a skillet over high heat. Add onion, celery, and chiles, and cook until softened, about 7 minutes. Add to cornbread-biscuit mixture, and stir in stock, milk, eggs, salt and pepper (mixture will be liquidy).
3. Divide among prepared baking sheets, and bake for 45 minutes. Brush dressing with melted butter, and bake until crusty, about 15 minutes more. Dressing can be refrigerated in an airtight container for up to 1 day; reheat before using.

Continued on next page.

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C O R N B R E A D A N D B I S C U I T D R E S S I N G

Cornbread for Dressing

Makes one 8-inch square

(enough for 1 recipe of Cornbread and Biscuit dressing)

2 1/2 cups yellow cornmeal
1 1/4 teaspoons salt
1 teaspoon granulated sugar
4 teaspoons baking powder
3 large eggs
1 1/4 cups buttermilk, room temperature
1/2 stick (4 tablespoons) unsalted butter, melted, plus
more for baking dish

1. Preheat oven to 425 degrees. Butter an 8-inch square baking dish. Whisk together cornmeal, salt, sugar, and baking powder in a large bowl. Whisk together eggs, buttermilk, and butter in a medium bowl. Add egg mixture to cornmeal mixture, and stir to combine.
2. Pour batter into prepared baking dish. Bake until golden and a toothpick inserted into center comes out clean, about 25 minutes. Let cool slightly in dish on a wire rack. Run a knife around edges of dish to loosen, and invert onto rack to cool completely. Cornbread can be wrapped in plastic and stored at room temperature for up to 3 days. For dressing, let stand overnight, uncovered, to dry out before crumbling.

Biscuits for Dressing

Makes 30

(enough for 1 recipe of Cornbread and Biscuit dressing)

2 1/4 cups all-purpose flour, plus more for dusting
1 tablespoon plus 1 teaspoon baking powder
1/2 teaspoon salt
2 cups (1 pint) heavy cream

1. Preheat oven to 450 degrees. Whisk together flour, baking powder, and salt in a medium bowl. Add cream, and stir just until a dough forms.
2. On a generously floured surface, pat dough into a square, about 1/2 inch thick. Let rest for 5 minutes.
3. Cut out rounds with a 2-inch biscuit cutter. Pat together scraps, and cut out more rounds. (You should have about 30 biscuits.) Space biscuits 2 inches apart on a parchment-lined baking sheet.
4. Bake until tops are golden, 12 to 14 minutes. Let cool on sheet on a wire rack. Biscuits can be stored in an airtight container at room temperature for up to 3 days. For dressing, let stand overnight, uncovered, to dry out before crumbling.

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As first seen in the November, 2007 issue of *Martha Stewart Living* magazine. For more visit www.marthastewart.com.

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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 FRANK STITT

RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

INGREDIENTS

Serves 4

For the Pasta Dough

- 1 3/4 to 2 cups all-purpose flour
- 1 teaspoon salt
- 9 extra-large egg yolks

DIRECTIONS

To make the dough by hand: Mix the flour and salt and mound on a work surface. Make a well in the center, like the crater of a volcano. Place the egg yolks in the well and, using a fork, mix them together. Start gradually bringing in a little flour from the sides, then continue adding the flour bit by bit until the dough comes together and all the flour has been incorporated. Knead the dough, flouring the work surface as necessary, until it is smooth and elastic, 5 to 7 minutes; it will be a bit sticky. Shape it into a disk, wrap it in plastic, and refrigerate for 30 minutes to 1 hour.

To make the dough in a mixer: Combine the eggs and salt in the bowl of a mixer fitted with the dough hook and beat to break up the eggs. Gradually add the flour and mix until the dough just pulls away from the sides of the bowl. It should still be a bit tacky to the touch. Do not overmix the dough, or it will become tough. Press the dough into a disk and wrap it in plastic. Refrigerate for 30 minutes to 1 hour.

1. Divide the dough into 4 equal portions. Work with one piece at a time, keeping the remaining dough covered with a towel or plastic wrap.
2. Sprinkle a portion of dough with a light dusting of flour, then pass it through a pasta machine at its widest setting. Lay the ribbon of dough on your floured surface and fold it in half, so that the ends meet, and pass it through the same setting a second time.
3. Adjust your pasta machine down a setting and pass the sheet of pasta through. Fold it in half again and pass it through the same setting a second time. Continue in the same fashion until you have passed the sheet of pasta through the thinnest setting twice.
4. When the dough sheet becomes too long to handle, cut it into manageable lengths. Transfer each finished sheet to a lightly dusted work surface and keep covered with a slightly dampened towel to keep the pasta from drying out while you roll out the remaining dough.

The pasta is ready to use.

Continued on next page.

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RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

For the Roasted Butternut Squash

1 medium size butternut squash, cut lengthwise in half,
seeds and membranes removed

Kosher salt and freshly ground black pepper

1 tablespoon fruity extra virgin olive oil

1. Preheat the oven to 350 degrees.
2. Season the cut surfaces of the butternut squash with salt and pepper and drizzle with 1 tablespoon of the olive oil. Place cut side down on a baking sheet and bake for 45 minutes to 1 hour, or until just soft.
3. Remove from the oven and let cool slightly. When the squash is cool enough to handle, remove the skin and puree the squash through a food mill.

For the Ravioli Filling

2 heaping cups of roasted butternut squash

1/2 cup ricotta

Pinch of freshly grated nutmeg

Kosher salt and freshly ground black pepper

Pasta dough, rolled out as directed and cut into
24-inch lengths

Cornmeal for dusting

3 tablespoons unsalted butter

4 large sage leaves, torn into pieces

Freshly grated Parmigiano-Reggiano

Cracked black pepper

1. To prepare the filling, combine the squash, ricotta, nutmeg, and salt and pepper in a bowl, mixing well. Refrigerate for 1 hour to firm up the filling.
2. Remove the filling from the refrigerator and spoon it into a pastry bag without a tip, or a plastic bag with a 1/2-inch opening cut in one corner.
3. Fold one pasta sheet in half so that the two short ends meet, to mark the center, then unfold the sheet so that it rests lengthwise in front of you. Working on one side of the crease, starting 2 inches from the end, arrange tablespoonfuls of filling down the sheet at 4-inch intervals.
4. Fold the other side of the pasta back over so that the edges again line up, and press the dough around the mounds of filling to seal. Center a 3-inch scalloped cutter around each mound of filling and cut circles. Press the edges together firmly to seal, without losing the pretty scallop.
5. Place the ravioli on a baking sheet dusted with cornmeal, and repeat with the remaining dough and filling. (You need only 12 ravioli for this recipe. Arrange the remaining ravioli on a baking sheet lined with parchment paper and freeze until firm. Then transfer to heavy-duty freezer bags and freeze for up to 2 months.)
6. Bring a large pot of generously salted water to a rolling boil. Drop the 12 ravioli into the boiling water and cook for 2 to 3 minutes, until just tender.
7. While the pasta is cooking, melt the butter in a large sauté pan over medium-high heat. When it is foamy, drop in the sage leaves and cook for 1 minute, or until lightly toasted but not brown.
8. Lift the ravioli out of the boiling water with a slotted spoon and place in the sauté pan with the sage. Add a small splash of the pasta water and gently toss to coat the ravioli with the butter.

Serve in warm pasta bowls, sprinkled with a little grated Parmigiano and cracked pepper.

Continued on next page.

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RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

Recipe Notes:

Pumpkin-zucca—is a classic filling for pasta in the Emilia-Romagna region around Bologna. To me butternut squash is more flavorful than our pumpkin, so I usually use it, but if you can find flavorful pumpkins or Hubbard or Delicata squash, don't hesitate to use them. Although some recipes include crumbled almond biscotti in the filling for added texture and sweetness, I prefer this version, which allows you to savor the simplicity of the pasta and the autumn flavor of the filling with just a bit of sage and melted butter.

Tip:

You can freeze the extra ravioli this recipe makes in batches to pull out as needed. Drop the still-frozen pasta into boiling salted water, and you'll have a delicious meal in less than five minutes.



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Frank Stitt is the chef and owner of several renowned Birmingham, AL, restaurants, including Highlands Bar & Grill. He has written two books, *Frank Stitt's Southern Table: Recipes and Gracious Traditions from Highlands Bar and Grill* and *Bottega Favorita: A Southern Chef's Love Affair With Italian Food*. Stitt received the James Beard Award for Best Chef of the Southeast in 2001.



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SUGGESTED WINE PAIRING

Perfect Match:

Côtes du Rhône red
A delicate balance of fruit, spice and tannin.

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



Rhône Valley Wines



BY BILL TELEPAN

BACON - MAPLE SQUASH SPAETZLE

INGREDIENTS

For the Squash

2/3 cup of roasted butternut squash from the bottom of a squash (see directions)

For the Spaetzle

- 2 large eggs
- 1 large egg yolk
- 1/3 cup of milk
- Approximately 2 cups all-purpose flour
- 1 teaspoon kosher salt
- Vegetable oil
- 4 ounces of small diced bacon
- 2 tablespoons of vegetable oil
- 2 tablespoons butter
- 1 cup squash, peeled and diced
(you can use the top of a butternut squash)
- 1 tart apple, peeled and diced small

For the Maple Glaze

- 2 ounces white wine vinegar
- 2 ounces of white wine
- 2 ounces of maple syrup

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Cut squash in half lengthwise and scoop out seeds. Salt squash and place skin side down on a baking sheet. Cover the bottom of the baking sheet with water. Cover squash with aluminum foil and bake until tender, about 45 minutes. Let cool.
3. Scoop out the flesh into a strainer. Squeeze out excess moisture from the squash in batches (but don't completely dry the squash out). Pass through a food mill into a large bowl and measure out 2/3 cup of the squash.
4. To make the spaetzle, mix together the eggs, yolk, and milk. Add squash and blend together with a hand blender or in a blender until smooth. Whisk in flour and salt and let rest a few minutes.
5. Set up an ice water bath. Place a colander over a pot of lightly salted boiling water. Scoop in half of the mix and press through the holes into the water using a rubber spatula until all the mix is in. Remove colander and when the water returns to a boil, cook the spaetzle for one minute.
6. Scoop spaetzle from the water into the ice bath and chill for a few minutes. Repeat with remaining batter. When fully chilled (5-7 minutes in the ice bath) drain and drizzle with a little vegetable oil to hold.
7. Place the bacon and oil in a large sauté pan and on medium heat, cook the bacon to crisp. Add the butter and when bubbly, add the diced squash and cook to a golden brown color, approximately 5 minutes. Add the spaetzle and brown, toss in apple and cook an additional minute.
8. Combine ingredients in a small saucepan and reduce over medium heat until the glaze reaches the consistency of maple syrup.
9. Drizzle Maple Glaze over Spaetzle.

Call in and ask Bill Telepan, 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.

Chef **Bill Telepan's** eponymous restaurant, Telepan, opened on the Upper West Side of New York in December of 2005, following the release of his successful cookbook, *Inspired by Ingredients*, in 2004. Before opening his own restaurant, Chef Telepan worked under Daniel Boulud at Le Cirque, Gilbert Le Coze at Le Bernardin, and Alfred Portale at Gotham Bar & Grill.





Photo Credit: Amanda Marsalis

BY WOLFGANG PUCK

SWEET POTATO GRATIN

INGREDIENTS

Serves 6

- 4 tablespoons (2 ounces) unsalted butter
- 1 pound Granny Smith apples, peeled, cored, quartered, and cut into 1/4-inch slices
- 1 1/2 pounds sweet potatoes or yams, peeled and cut into thinly sliced rounds
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon freshly ground white pepper
- Freshly grated nutmeg
- 1 1/4 cups heavy cream, half-and-half, or milk
- 1/2 cup fresh bread crumbs

DIRECTIONS

1. Preheat the oven to 375 degrees.
2. In a 10-inch skillet, melt 2 tablespoons of butter. Over medium-high heat, sauté the apples until slightly caramelized, about 6 to 8 minutes.
3. Place the potatoes in a medium bowl and season with salt, cinnamon, pepper and nutmeg. Pour the cream over the potatoes and mix well.
4. Butter a 10-inch gratin dish and layer with half the potatoes, one overlapping the other. Cover with the apples and arrange the remaining potatoes on top. Cover the dish with aluminum foil and bake for 1 hour, or until the potatoes are tender. Remove from the oven.
5. Increase the oven temperature to 500 degrees. Sprinkle the bread crumbs over the potatoes and dot with the remaining 2 tablespoons of butter. Return to the oven to brown, watching carefully to prevent burning.
6. Remove from oven and serve immediately.

Call in and ask Wolfgang Puck, 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.

The name **Wolfgang Puck** is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. He is a world-renowned master chef and restaurateur who has built an empire encompassing three separate entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.



Photo Credit: Jeffrey Prehn

BY JONATHAN WAXMAN



OVEN-ROASTED CAULIFLOWER WITH BREAD CRUMBS

INGREDIENTS

Serves 4

- 1 head of fresh cauliflower
- 6 tablespoons melted butter
- 2 tablespoons good olive oil
- 1 clove garlic (peeled and smashed)
- 3 tablespoons grated Parmesan
- 3 tablespoons fresh bread crumbs
- 1 pinch red pepper flakes
- 1/4 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper

DIRECTIONS

1. Preheat the oven to 375 degrees. Wash and cut cauliflower into florets (you should have about 3 cups).
2. In a large bowl, toss all the ingredients together. Transfer to a heavy baking dish, large enough to hold the cauliflower in a single layer.
3. Bake until the cauliflower is golden brown and tender, 30 to 35 minutes. Serve.



ENTERTAINING TIP FROM MARTHA STEWART

Looking for a simple way to make a great first impression?
Tie paper name tags to the stem of a pear or small pumpkin to create beautiful place cards.

Credit: MarthaStewart.com

Call in and ask Jonathan Waxman, 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.

Jonathan Waxman began his culinary career in the kitchens of Chez Panisse in Berkeley and Michael's in Los Angeles. Waxman went on to open his own restaurant in New York City, Jams, as well as the famed Washington Park. Today, Waxman is the chef and owner of Barbuto in Manhattan's West Village. His first cookbook, *A Great American Cook*, was published in 2007.



Photo Credit: Lou Manna

BY DAVID BURKE



CORN BREAD AND SAUSAGE STUFFING

INGREDIENTS

- 2 pounds sweet or hot (or mixed) Italian sausage
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1 clove garlic, minced
- 3/4 teaspoon minced fresh rosemary
- 3/4 teaspoon minced fresh sage
- 3/4 teaspoon minced fresh thyme
- 2 cups 1/2-inch fresh white bread cubes
- 2 cups fresh cornbread crumbs
- Coarse salt and freshly ground black pepper to taste
- 1 acorn squash or sugar pumpkin, 3-5 lbs.
- Handful of pumpkin seeds, hulled and roasted

DIRECTIONS

1. Preheat the oven to 350 degrees. Line a platter with a triple layer of paper towels. Set aside.
2. Release the sausage from its casing and break apart in a large sauté pan. Place the meat over medium heat and cook it, stirring frequently, for about 12 minutes, or until the sausage is almost cooked. Using a slotted spoon, transfer it to the paper-towel-lined platter and allow the excess fat to drain off.
3. Place the onion, celery, and garlic in the same sauté pan over medium heat and sauté for about 4 minutes, or just until the vegetables are translucent but have not taken on any color. Stir in the rosemary, sage, and thyme and remove the mixture from the heat.
4. Combine the bread cubes and crumbs in a large mixing bowl. Scrape the onion mixture into the bowl, add the reserved sausage, and stir well to combine. Taste and, if necessary, adjust the seasoning with additional salt and pepper.
5. Cut off and reserve the top of the acorn squash or pumpkin. Hollow out the squash or pumpkin, and fill with the stuffing mixture. (Any leftover stuffing that does not fit into the squash or pumpkin can be baked alongside the stuffed squash or pumpkin in a greased oven-safe dish for second helpings or leftovers.)
6. Place the filled squash or pumpkin on a baking sheet with the top placed off to the side. Bake for 40 to 50 minutes. Let the stuffing cool, and garnish with roasted pumpkin seeds.

Call in and ask David Burke, 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.

David Burke is the celebrity chef and restaurateur behind restaurants such as David Burke Townhouse, David Burke's Primehouse in The James Chicago Hotel, David Burke Prime and Fishtail by David Burke. He is the author of two cookbooks, *Cooking with David Burke* and *David Burke's New American Classics*.



Photos by Steven Freeman

BY EMERIL LAGASSE



SUGGESTED WINE PAIRINGS

Perfect Match:

Condrieu white

A powerful bouquet of field flowers, violets, honey, irises and apricots.

Alternative:

Côtes du Rhône white

Graceful and gratifying, and a nice surprise for your tastebuds.

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



Rhône Valley Wines



CURRY-SCENTED ROASTED CAULIFLOWER

INGREDIENTS

Serves 4-6

- 2 small heads cauliflower (3 to 3 1/2 pounds total), cored and cut into medium florets
- 6 tablespoons ghee or clarified butter, melted (see Notes)
- 2 teaspoons kosher salt
- 2 teaspoons curry powder
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon garam masala (see Notes)

DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Place the cauliflower in a large mixing bowl.
3. In a smaller mixing bowl, combine the ghee and all the remaining ingredients. Stir to blend well, and then pour the spice mixture over the cauliflower. Toss until the cauliflower is thoroughly coated with the ghee and spices.
4. Transfer the cauliflower to a large rimmed baking sheet, and roast until it is caramelized around the edges and crisp-tender, 18 to 20 minutes, stirring it once midway through cooking. Serve hot.

Notes:

- Ghee is butter that has been slowly melted until the solids and liquid separate. The solids fall to the bottom and the butter is cooked until the milk solids are browned and the moisture evaporates, resulting in a nutty, caramel-like flavor. This last step is what defines ghee from regular clarified butter. Ghee is used primarily in Indian cooking, but is wonderful for any high-heat cooking preparation since it has a higher smoke point than butter. You can find it in many Middle Eastern markets or you can easily make your own at home.
- Garam masala is a blend of ground Indian spices that comes in many variations, but can include black pepper, cinnamon, cloves, coriander, cumin, cardamom, dried chiles, fennel, mace, nutmeg, and other spices. Garam means "warm" or "hot" in Indian. Today it is easy to find commercially bottled garam masala in the spice aisle of most grocery stores.

Recipe courtesy Emeril Lagasse, *Farm to Fork: Cooking Local, Cooking Fresh*, HarperStudio Publisher, New York, 2010, copyright MSLO, Inc., all rights reserved.

Call in and ask Emeril Lagasse, 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.

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando and Miami. Lagasse has hosted over 2,000 shows on the Food Network, and his latest TV program, *Fresh Food Fast*, can be seen on the Cooking Channel. Lagasse is also the best-selling author of 15 cookbooks including his latest, *Farm to Fork: Cooking Local, Cooking Fresh*.





BY SUNNY ANDERSON

FRIED STUFFING BITES WITH CRANBERRY PESTO

INGREDIENTS

Leftover baked stuffing (your family recipe)
 2 eggs
 2 teaspoons milk
 1 cup seasoned bread crumbs
 Vegetable or canola oil (enough to fill pan 2 inches deep)
 1 cup cranberry sauce
 (any type of cranberry sauce works -
 jellied, whole berry, canned or uncanned!)

1/2 teaspoon freshly ground black pepper
 1/2 cup walnuts

DIRECTIONS

1. Cut leftover stuffing into bite-sized cubes, then gently form into balls and set aside.
2. In a small bowl whisk together eggs and milk. Coat each stuffing bite with this egg wash, then dredge in the bread crumbs until fully coated and set aside.
3. In a medium saucepan, using a deep-frying thermometer, heat oil to 350 degrees.
4. In a food processor blend cranberry sauce, pepper and walnuts until it reaches a pesto-like consistency. Set aside. Once oil is at temperature, fry each piece of stuffing until golden brown, about 4 minutes. Drain on a paper towel and serve with cranberry pesto.



ENTERTAINING TIP FROM ISAAC MIZRAHI

A loaf of homemade bread given as a parting gift will leave your guests happy.

Call in and ask Sunny Anderson, 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.

Sunny Anderson debuted on Food Network back in 2005 as a special guest on *Emeril Live*, and in 2007, Sunny co-hosted Food Network's series of specials, *Gotta Get It*. She currently hosts *Cooking for Real*, a show that's all about real life budgets, easy-to-find ingredients and time-saving tips.



Photos by Kipling Swehla

BY ART SMITH

M A C A R O N I A N D C H E E S E

INGREDIENTS

1 pound penne or elbow macaroni
4 tablespoons (1/2 stick) unsalted butter,
plus extra for buttering casserole
1/3 cup all-purpose flour
4 cups milk, heated
2 cups (8 ounces) shredded extra-sharp cheddar cheese
2 cups (8 ounces) finely chopped American cheese
Salt and freshly ground pepper
Hot pepper sauce
1/4 cup (1 ounce) freshly grated Parmesan cheese

DIRECTIONS

1. Bring a large pot of lightly salted water to a boil over high heat. Add the penne and cook until al dente. Drain well.
2. Position a rack in the center of the oven and preheat the oven to 350 degrees. Butter a deep 4-quart casserole.
3. Melt the butter in a medium saucepan over medium heat. Whisk in the flour. Gradually whisk in the milk. Bring to a simmer, stirring constantly, until the sauce thickens. Reduce the heat to low and simmer for 5 minutes.
4. Remove from the heat and stir in 1 cup of the cheddar cheese and 1 cup of the American cheese. Season to taste with salt, pepper, and hot sauce.
5. Combine the remaining cheddar and American cheeses. Spread one third of the penne over the bottom of the casserole dish. Top with half of the shredded cheese and a third of the sauce. Repeat, using another third of the penne with the remaining cheese and half of the sauce. Finish with the remaining penne and sauce. Sprinkle Parmesan cheese over the top.
6. Bake until bubbly and golden brown around the edges, about 30 minutes.

Call in and ask Art Smith, 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.

Art Smith is the executive chef and co-owner of Table Fifty-Two and Art and Soul restaurants in Chicago. Smith worked as Oprah Winfrey's personal chef for ten years, and he continues to cook for her special events around the world. Smith is also the author of three award-winning cookbooks, and his TLC television series, *BBQ Pitmasters*, is currently in its second season.



Photo Credit: Evan Sung

SUGGESTED WINE PAIRING

Perfect Match:
Côtes du Rhône Villages red
With aromatic herbs such as thyme and lavender.
Whatever the meal, Rhône Valley Wines, Always Right.



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BY MICHAEL WHITE

WHITE FAMILY CORN SOUFFLÉ

INGREDIENTS

- 1 15.25 ounce can whole kernel corn
- 2 15.25 ounce cans cream style corn
- 2 large eggs, beaten
- 2/3 cup whole milk
- 1 teaspoon sugar
- 1/2 sleeve of saltine crackers, crushed (about 13 crackers)
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Empty both cans of corn into a medium bowl. In a separate bowl, beat eggs and add milk.
3. Combine milk/egg mixture with corn. Add sugar. Add crushed crackers and season mixture with salt and pepper to taste. Mix until combined and place in a greased soufflé baking dish.
4. Bake corn soufflé custard for 30-35 minutes until set. Serve.

ENTERTAINING TIP FROM MARTHA STEWART

Create large leaf-shaped trivets using a leaf template, available at www.marthastewart.com/festive-foliage. They add some seasonal style and also protect your table from hot plates.

Credit: Martha Stewart Living, November 2007



Call in and ask Michael White, 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.

Wisconsin native **Michael White** is the executive chef and partner of three restaurants: Convivio, Alto and his newest venture, Marea. In 2010, Chef White and Marea received the James Beard Award for Best New Restaurant in the Country. White is also the most Michelin Star-holding chef in New York City. He is the author of the book *Fiamma: The Essence of Contemporary Italian Cooking*.





Photos by New American Table

BY MARCUS SAMUELSSON

PEAR - P U M P K I N S A L A D

with Pumpkin Seed Vinaigrette

INGREDIENTS

Serves 6

- 1/3 cup olive oil
- 2 red onions, halved and thinly sliced
- 1/2 cup roughly chopped pumpkin or butternut squash, cut into 1/4-inch pieces
- Coarse salt
- Freshly ground pepper
- 2 Asian pears, halved, cored and thinly sliced
- 4 heads curly endive, thinly sliced
- 2 tablespoons chopped chives
- 2 tablespoons sherry vinegar
- 1 cup feta cheese, cut into 1/2-inch cubes
- Pumpkin Seed Vinaigrette (see below)

For the Pumpkin Seed Vinaigrette

Makes 1/2 cup

- 2 tablespoons shelled pumpkin seeds
- 1 large egg yolk
- 3 tablespoons heavy cream
- 1 garlic clove, chopped
- 1/2 cup olive oil
- Juice of 1 lime
- 2 teaspoons pumpkin seed oil
- Coarse salt
- Freshly ground pepper

DIRECTIONS

1. Heat the olive oil in a large sauté pan over medium heat. Add the onion and pumpkin, season with salt and pepper, and sauté until pumpkin is lightly browned, about 10 minutes. Remove from heat and transfer to a bowl.
 2. Let cool slightly, then toss with the pear, endive, chives and vinegar. Garnish with feta and drizzle with the Pumpkin Seed Vinaigrette.
-
1. Heat a small sauté pan over low heat. Add the pumpkin seeds and toast until golden and fragrant, about 3 minutes.
 2. Blend the egg yolk, cream and garlic in a blender until frothy and lemon colored. With the blender running, add the olive oil in a thin, steady stream until emulsified. Add the lime juice and pumpkin seed oil. Season with salt and pepper and then stir in the pumpkin seeds.

Recipe Courtesy *New American Table*, Wiley 2009

Call in and ask Marcus Samuelsson, 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.

Chef **Marcus Samuelsson** first caught the attention of the culinary world during his tenure as executive chef at Aquavit, and is now developing the Red Rooster restaurant in Harlem, NY. Samuelsson served as a Guest Chef at the White House for the Obama administration's first state dinner. He is the author of several successful cookbooks, including his newest, *New American Table*.





BY SARA MOULTON

CELERY AND PARSLEY SALAD WITH PARMIGIANO-REGGIANO AND WALNUTS

Too many Americans think of parsley as no more than a garnish. The Italians know better.

They put it in and on just about everything: meatballs, stuffing, pasta dough, sauces, and salads. In large quantities, too, not just a delicate little sprinkle here and there. This salad is a tasty demonstration of the ability of parsley to command the center of the plate, or at the least to stand side by side with a simpatico partner: in this case, celery. Toss it with some lemon juice, olive oil, walnuts, and freshly shaved Parmigiano-Reggiano, and see if you're not convinced that parsley can be a star.

INGREDIENTS

1/2 cup walnuts
6 medium celery stalks
1 ounce Parmigiano-Reggiano
1 tablespoon plus 1 teaspoon fresh lemon juice
1/2 teaspoon kosher salt
3 tablespoons extra virgin olive oil
2 cups fresh flat-leaf parsley leaves

DIRECTIONS

1. Preheat the oven to 350 degrees. Spread out the walnuts on a rimmed baking sheet and toast until golden, 7 to 10 minutes. Remove to a cooling rack and let the walnuts cool to room temperature. Coarsely chop the walnuts (about 1/3 cup).
2. Meanwhile, very thinly slice the celery crosswise (about 3 cups) and using a vegetable peeler, shave the cheese (about 1/3 cup).
3. In a large bowl, whisk together 1 tablespoon lemon juice and the salt until the salt has dissolved; gradually whisk in the olive oil. Taste and add more lemon juice if desired. Add the celery, parsley, cheese, and toasted walnuts to the dressing and toss until combined.

Recipe Courtesy Sara Moulton's *Everyday Family Dinners*, Simon & Schuster 2010

Call in and ask Sara Moulton, 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.

Sara Moulton is a chef, author, and TV personality. Among the earliest of the Food Network's founding personalities, Sara hosted *Cooking Live*, *Cooking Live Primetime*, and *Sara's Secrets* between 1996 and 2005. She's been Food Editor of ABC-TV's *Good Morning America* since 1997. Sara is the author of *Sara's Secrets for Weeknight Meals*, *Sara Moulton Cooks at Home* and *Sara's Everyday Family Dinners*.



BY MIKEY PRICE



SHAVED FENNEL AND APPLE SALAD

With Pickled Red Onions, Delicata Squash, and Pecorino

INGREDIENTS

- 1 red onion (the redder, the better)
- 1/4 cup rice vinegar
- 1 delicata squash, peeled, seeded, and cut in half moons
- Salt and pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons canola oil
- 1/4 teaspoon sugar
- 1 small head of frisée or 1/2 larger head
- 2 heads of fennel
- 2 crisp apples (Honeycrisp, Crispin, or similar)
- 2 sprigs flatleaf parsley
- 1/4 cup roasted hulled pumpkin seeds
- 1/2 cup red grapes, halved
- 3 ounces shaved pecorino cheese

DIRECTIONS

1. On a Japanese mandoline shave red onion as thinly as possible. Place shaved red onion in a small bowl, add rice vinegar and toss to coat. Reserve.
2. Preheat oven to 350 degrees. In a medium mixing bowl, toss the squash with salt, pepper, and olive oil until evenly coated. Transfer to a baking sheet and bake for 8 minutes or until tender. Remove from oven and let cool.
3. In a small mixing bowl whisk together red wine vinegar, canola oil, sugar, salt and pepper until well combined. Clean frisée by cutting away the dark green leaves, being careful to reserve the light green and yellow leaves, and washing it in cold water. Once clean, drain to remove water and pat dry if necessary.
4. In a large mixing bowl shave the heads of fennel and apples as thinly as possible using a Japanese mandoline. Add leaves of parsley, frisée, and the sliced red onions drained of the rice vinegar. Mix the vinaigrette well and dress the salad moderately. Mix carefully, trying not to mash up the apple. Plate in mounds, with the squash on the bottom, trying to keep some nice slices of apple on top of the salad.
5. Garnish with pumpkin seeds and grapes. Top the salad with the shaved pecorino and enjoy.

Call in and ask Mikey Price, 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.

Chef **Mikey Price** is the executive chef and owner of Market Table, located in Manhattan's West Village neighborhood. Previously, he was the sous chef at The Harrison and the executive chef at The Mermaid Inn. He has received critical acclaim and has been featured in outlets such as *Food & Wine*, *The New York Times*, *New York Magazine* and *The Martha Stewart Show*.





BY AMANDA FREITAG

KABOCHA AND ACORN SQUASH SALAD

INGREDIENTS

Serves 4

1 acorn squash (preferably 1 pound), unpeeled
1/4 piece of kabocha squash (about 1 1/2 pound), unpeeled
1/2 cup olive oil
2 tablespoons honey
Coarse salt
1 cup Brussels sprouts
Freshly ground pepper
1/4 cup hulled pumpkin seeds
2 tablespoons pumpkin seed oil
1/4 cup fresh lemon juice
2 cups arugula leaves
1/2 cup shaved Parmesan cheese

DIRECTIONS

1. Preheat the oven to 350 degrees. Slice acorn squash into rounds that are about 1 inch thick. Slice kabocha squash into half moon shaped slices also about 1 inch thick. Transfer to a sheet pan and drizzle both kabocha and acorn squash with olive oil and honey. Season with salt and roast until soft but not falling apart, about 25-30 minutes.
2. Core the Brussels sprouts, cut them into quarters and transfer to a shallow baking dish. Season with salt and pepper and roast until the Brussels sprouts get a little color and are slightly crunchy, about 15 minutes. Sprinkle pumpkin seeds with salt and lightly toast in oven until they pop and are a light brown.
3. Blend together the pumpkin seed oil and lemon juice for the vinaigrette. To assemble place a slice of acorn squash in the center of the plate and then prop up a piece of the kabocha squash in the middle. Lightly dress the arugula leaves, Brussels sprouts and pumpkin seeds with the vinaigrette and place the salad mixture on top of the kabocha squash. Sprinkle with shaved Parmesan cheese and drizzle some of the pumpkin oil vinaigrette around the salad.

Call in and ask Amanda Freitag, 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.

Amanda Freitag is the former executive chef of The Harrison, a New York City restaurant. She has battled Bobby Flay on *Iron Chef America*, served as a judge on the Food Network series *Chopped*, and most recently can also be seen as a chef contributor on the new Cooking Channel series, *Unique Eats*.



BY CARMEN QUAGLIATA



AUTUMN VEGETABLE FARROTTO

INGREDIENTS

- 4 tablespoons olive oil
- 1 medium shallot, minced
- 1 cup farro
- 1 bay leaf
- 1 teaspoon kosher salt
- 8 cups water
- 1 cup diced red onion (1/2-inch)
- Kosher salt and freshly ground black pepper
- 1/4 cup balsamic vinegar
- 1/2 cup butternut squash, peeled and diced (1/2-inch)
- 1/2 cup celery root, peeled and diced (1/4 inch cubes)
- 1/3 teaspoon each of chopped fresh thyme, sage and rosemary equaling 1 teaspoon of the mixed herbs
- 1/2 cup chicken broth
- 1 tablespoon grated Pecorino Romano
- 1 tablespoon grated Parmigiano Reggiano
- 1 tablespoon butter, at room temperature

DIRECTIONS

1. Preheat the oven to 450 degrees.
2. Pour 1 tablespoon of the olive oil into a medium saucepan and place over medium heat. Add the shallot, and cook slowly, stirring, until translucent. Add the farro, bay leaf, salt, and water. Cook at a gentle simmer until the farro is tender, about 45 minutes. If the farro starts to dry out before it is done, stir in an additional 1/2 cup of water at a time, and continue simmering until the farro is tender. Stir occasionally to avoid sticking.
3. While the farro is simmering, heat 2 tablespoons of the remaining olive oil in a small sauté pan. Add the onions, season with salt and pepper, and cook over medium-high flame, stirring frequently. After 3 to 4 minutes, the onions will begin to caramelize and soften. Remove the pan from the flame, add the balsamic vinegar, and return the pan to the heat. Continue cooking the mixture until the vinegar is reduced and the onions are glazed, but not completely dry. Turn off the heat and set the onions aside.
4. Place the butternut squash and celery root in a large ovenproof nonstick sauté pan, and toss the vegetables in the remaining 1 tablespoon of olive oil. Season with salt and black pepper and bake in the oven for 5 minutes. Stir the vegetables, and bake for an additional 5 minutes, at which point they should be tender and browning around the edges. Toss in the chopped herbs with the vegetables, and bake for a final 5 minutes, for a total of 15 minutes. Remove from the oven and set aside to cool.
5. To complete the dish, heat the butternut squash and celery root over medium-high heat until sizzling. Add the farro and the chicken broth to the pan. Continue cooking until the farro is hot and moist like a risotto, but not overly brothy. Season with additional salt and pepper if desired. Add the cheese, butter and balsamic-glazed onions. Stir until the butter is melted, and serve in warmed pasta bowls or a warmed platter. The farrotto makes a delicious appetizer in place of pasta as well as a great accompaniment to roasted poultry, light game, pork chops or pan-seared scallops.

Call in and ask Carmen Quagliata, 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.

Carmen Quagliata is the executive chef at Union Square Cafe, where he explores and develops his passion for his native Italian cuisine in one of the country's most beloved restaurants. Since he became executive chef in 2007, the restaurant has received four stars from *Time Out New York* and reclaimed the title of New York City's Most Popular Restaurant by *Zagat Survey*.

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Martha Stewart

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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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