

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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SOUPS & STARTERS



Spiced Pecans and Pepitas
by Martha Stewart
Page 5

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BY MARTHA STEWART



S P I C E D P E C A N S A N D P E P I T A S

INGREDIENTS

Serves 12

- 2 cups pecan halves
- 3/4 cup raw pepitas (hulled green pumpkin seeds), about 3 ounces
- 1 1/2 teaspoons vegetable oil
- 2 teaspoons chili powder
- 1 1/4 teaspoons coarse salt

DIRECTIONS

1. Preheat oven to 375 degrees. Toss together pecans, pepitas, oil, chili powder and salt on a rimmed baking sheet, and spread in a single layer.
2. Bake, stirring once, until well toasted, about 10 minutes. Let cool completely. Mixture can be stored in an airtight container at room temperature for up to 1 week.

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Call in and ask Martha Stewart, 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.

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.



Photos by Steven Freeman

BY EMERIL LAGASSE



SUGGESTED WINE PAIRINGS

Perfect Match:

Tavel rosé

A complex bouquet of red fruits, maturing towards mellow hints of stone fruits and roasted almonds.

Alternative:

Costières de Nîmes rosé

A fragrant bouquet with notes of red fruit and wild berries.

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CARROT AND GINGER SOUP

INGREDIENTS

Serves 6

- 4 tablespoons (1/2 stick) butter
- 2 pounds carrots, peeled and cut into large dice (about 4 cups)
- 2 cups diced onions (medium dice)
- 1/4 cup (about 2 ounces) peeled and sliced fresh ginger
- 6 sprigs fresh thyme, tied in a bundle with kitchen twine
- 2 teaspoons salt
- 3/4 teaspoon freshly ground white pepper
- 6 cups water
- Sour cream, for garnish (optional)

DIRECTIONS

1. Melt the butter in a 6-quart (or larger) soup pot over high heat. Add the carrots, onions, ginger, thyme bundle, salt and white pepper, and cook for 2 minutes. Then add the water, cover the pot, and bring to a boil. Remove the cover, reduce the heat to medium-low, and simmer for 15 minutes or until the carrots are tender.
2. Remove the pot from the heat, and remove the thyme bundle. Blend the soup until it is completely smooth, using an immersion blender or in three batches in a blender (see Note).
3. Transfer the puréed soup to a 4-quart pot or other serving dish. Stir to combine, and adjust the seasoning to taste. Serve hot, garnished with a dollop of sour cream if desired.

Note: Please use caution when blending hot liquids; blend only small amounts at a time, with the blender tightly covered and with a kitchen towel held over the top.



ENTERTAINING TIP FROM MARTHA STEWART

When deciding on which serving ware to use, set out an assortment of pieces to determine which go best with the food and your table setting. Place a slip of paper on each, noting its assigned role, and add the proper utensils. The labels will assist any host's helpers in carrying out the plans, too.

Credit: Entertaining Good Things 2005, Holiday 2005

Recipe courtesy Emeril Lagasse, *Emeril 20-40-60: Fresh Food Fast*, HarperStudio Publisher, New York, 2009, 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*.





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BY ANNE BURRELL

BUTTERNUT SQUASH SOUP

with Cinnamon Whipped Cream and Fried Shallots

INGREDIENTS

For Soup

Serves 4 to 6

Olive oil

1 large onion, cut into 1/2-inch dice

1 large or 2 small carrots, peeled and cut in 1/2-inch dice

2 ribs celery, cut into 1/2-inch dice

2 cloves garlic, smashed and finely chopped

Kosher salt

1 large butternut squash, peeled, seeded and cut into 1-inch cubes

1 large russet potato, peeled and cut into 1-inch cubes

2 cups white wine

2 quarts chicken or vegetable stock

1 bundle thyme

2 bay leaves

1 orange, cut in 1/2

For the Cinnamon Whipped Cream and Fried Shallots

Peanut or other neutrally flavored oil, for frying

2 large shallots

1 cup all-purpose flour

Kosher salt

1 cup heavy cream

1/2 teaspoon ground cinnamon

DIRECTIONS

1. Coat a large pot over medium-high heat with olive oil. Add the onions, carrots, celery and garlic. Season with salt, to taste, and sweat the veggies until they start to soften and are very aromatic, about 7 to 8 minutes.
2. Add the squash and potato cubes and season with salt, to taste. Stir to coat the mixture with the oil and cook for another 5 to 6 minutes. Add the wine and reduce by half.
3. Add the stock, thyme and bay leaves. Squeeze the orange into the soup and add both halves. Taste for seasoning and adjust, if needed. Bring to a boil and reduce to a simmer and simmer until the squash is falling apart, about 35 to 40 minutes. If the liquid level starts to get too low, water can be used to replace it.
4. Remove and discard the orange halves, thyme bundle and bay leaves and purée the soup with an immersion blender or a blender. If using a blender, cool the mixture for about 5 minutes and carefully add it to the blender. It should be very smooth and velvety. Check the consistency. If it is too thick add water to thin it.

1. In a saucepan heat about 1 inch of the oil over medium heat. Peel and slice the shallots into thin rings. Just before frying, toss the shallots in the flour, shaking off excess. Fry the shallots until they are crispy and brown. Remove to a paper towel and sprinkle immediately with salt.
2. Whip the cream in a large bowl until it holds its shape in soft peaks, then whip in the cinnamon.

To Serve

1. Ladle the soup into serving bowls and top with a dollop of the cinnamon whipped cream and fried shallots. Squashy!!!

Call in and ask Anne Burrell, 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.

Anne Burrell is a trained chef and the star of two Food Network programs: *Secrets of a Restaurant Chef* and her newest project, *Worst Cooks in America*, which puts twelve hopeless cooks from around the U.S. through a challenging culinary boot camp. *Worst Cooks in America* will be back for a second season premiering in January 2011.



BY GEORGE MENDES



PUMPKIN SOUP

with Lobster and Concord Grape

INGREDIENTS

Serves 4

- 3 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 medium sugar pumpkin, 3-5 lbs., peeled, seeded and cut into 1-inch chunks
- sea salt and pepper
- 1 cinnamon stick
- 5 whole cloves
- 1 star anise
- 1 onion, halved and thinly sliced
- 3 garlic cloves, smashed and peeled
- pinch sugar
- 2 quarts vegetable stock
- 1 lobster (about 1 1/4 pounds), cooked, removed from shell and cut into 16 pieces
- 1 cup cooked maitake or other wild mushrooms
- 1 cup fresh Concord grape juice
- 1/2 cup crustless brioche cubes (1/4 inch), toasted

DIRECTIONS

1. In a large Dutch oven or saucepan, heat oil and butter over medium heat. Add pumpkin and season with salt and pepper. Cover and cook, stirring occasionally until pumpkin is tender, about 15 minutes.
2. Meanwhile place cinnamon stick, cloves, and star anise on a piece of cheesecloth and tie up to make a bundle. Add to the pumpkin along with the onion, garlic, and sugar; cover and cook stirring occasionally until onion is soft, about 15 minutes.
3. Add vegetable stock and bring to a simmer. Cook until pumpkin is falling-apart tender. Working in batches, transfer to a blender and blend on high until very smooth, about 5 minutes. Strain through a fine-meshed sieve and keep warm in a carafe.
4. Divide lobster and mushrooms among 4 soup bowls. Pour grape juice into a siphon soda charger fitted with a CO2 cartridge (to make grape soda). Disperse 1/2 cup of soda from siphon into each soup bowl and scatter brioche croutons over the contents of the bowl. Bring the soup bowls to the table along with the carafe of pumpkin soup, and pour the pumpkin soup into the bowls at the table.

Call in and ask George Mendes, 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 **George Mendes** honed his culinary knowledge, technique and style under the guidance of some of the world's greatest culinary masters before opening his first restaurant, ALDEA, in May 2009. At ALDEA, Mendes' rustic yet refined cuisine has received glowing two-star reviews from both *New York Magazine* and *The New York Times*, and recently received its first Michelin star from the *2011 Michelin Guide*.



BY MARC FORGIONE



Photo Credit: Christopher Baker

NATIVE POTATO SOUP

INGREDIENTS

Serves 6

- 1 1/2 cups water
- 1/2 cup dry white wine
- 2 pounds littleneck clams, scrubbed and rinsed
- 2 cups heavy cream
- 1 large sweet potato (12-14 oz.), peeled and thinly sliced
- 3 tablespoons unsalted butter
- 5 ounces bacon, diced (about 1 1/4 cups)
- 1 large onion, peeled and cut into 1/4-inch dice
- 3 cloves garlic, peeled and chopped
- 2 celery stalks, cut into 1/4-inch dice
- 3 sprigs thyme, chopped
- 2 bay leaves
- 1 1/2 pounds sweet potatoes, peeled and cut into 1/4-inch dice
- 1 pound mussels, scrubbed and debearded
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons chopped mint
- Fine sea salt and freshly ground black pepper to taste
- 1 tablespoon Ararat (available at laboitepice.com) or smoked paprika
- Salt-water crackers

DIRECTIONS

1. **Cook the Clams:** Pour the water and wine into a large pot. Bring to a boil over high heat. Add the clams, cover, and cook until they pop open, approximately 5 minutes. Remove the clams to a bowl, discarding any that have not opened. Strain the liquid from the pot. Set aside and reserve. When cool enough to handle, remove the clams from their shells and set aside.
2. **Make Sweet Potato Cream:** Put cream and sliced sweet potato in a medium pot and cook until potato is cooked through. Puree in blender until smooth and pass through a fine mesh strainer.
3. **Cook the Chowder:** In a large pot, melt the butter with the bacon over medium-high heat until the bacon is crispy. Add the onion, garlic, celery, thyme, and bay leaves. Sauté until the onion is translucent, approximately 4 minutes. Add the diced sweet potatoes, reserved clam juice, and sweet potato cream. Simmer until the diced sweet potatoes are tender, 8 to 10 minutes. Fish out and discard the bay leaves. Add mussels and cook until they open. Return the clams to the pot. Stir in the parsley and mint; season to taste with salt and pepper. Finish with Ararat.
4. **To Serve:** Ladle the soup into 6 warm bowls and serve with salt-water crackers alongside.

Call in and ask Marc Forgione, 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 **Marc Forgione** is the executive chef and owner of his eponymous restaurant, Marc Forgione, in New York City. Forgione was recently awarded his second Michelin star in the 2011 guide, making him the youngest American-born chef and owner to receive the honor in consecutive years (2010, 2011). He is currently a contestant on Season 3 of *The Next Iron Chef* on Food Network.



BY RICK BAYLESS

BUTTERNUT TAMALES WITH CHIPOTLE CHICKEN

One thing about mixing shredded butternut (or any winter) squash into the dough for tamales: it's guaranteed to add extra moistness, almost giving the tamales a rich, steamed-pudding texture. Of course, butternut adds color as well, and a gentle sweetness that's perfect with the spiciness of chipotle chile in the simple chicken filling.

INGREDIENTS

Makes 12 to 14 tamales

- One 8-ounce package dried corn husks
- 5 ounces (a scant 2/3 cup) fresh, rich-tasting pork lard (we've also had pretty good luck using Spectrum Organic All Vegetable Shortening), soft but not runny
- 1/2 teaspoon baking powder
- Salt
- 1 pound (about 2 cups) coarse-ground corn masa for tamales OR 1 3/4 cups dried masa harina for tamales mixed with 1 cup plus 2 tablespoons hot water
- About 3/4 cup chicken broth for thinning the masa and the optional second beating
- 2 cups shredded, peeled butternut squash (you'll need about 1/2 of a small squash)
- 1-1/2 cups very coarsely shredded roasted or grilled chicken (thighs, rather than breasts, stay moistest during the long steaming—starting with raw boneless, skinless thighs, you need 4 to 6, about 1 pound)
- 2 canned chipotle chiles en adobo, seeded (if you wish) and finely chopped
- 2 tablespoons of the chipotle canning sauce

DIRECTIONS

1. **Soak the corn husks.** In a heat-proof bowl, pour boiling water over the corn husks. Lay a plate on the top to keep the husks submerged. Let them rehydrate for a couple of hours until pliable.
2. **Prepare the batter.** Measure the lard (or shortening), baking powder and 2 teaspoons salt into the bowl of an electric mixer. Using the paddle attachment if there is one, beat on medium-high until light in texture, about a minute.

In 3 additions, add the masa, fully incorporating each one before adding the next. Reduce the speed to medium-low, and slowly dribble in enough chicken broth (usually about 1/2 cup) to give the mixture the consistency of cake batter.

Raise the speed to medium-high again and beat for another minute. The mixture has been beaten enough when it's so fluffy that a 1/2 teaspoon dollop floats in a cup of cold water. Stir in the shredded butternut. If time allows, refrigerate the batter for 1 hour.
3. **Prepare the filling, set up steamer for tamales.** In a small bowl, mix together the coarse chicken shreds with the chopped chipotle and its sauce. Pour 1 1/2 inches of water in the bottom of a steamer: it needs to be large enough to hold 14 tamales; best if it's at least 10 inches in diameter with 6 inches of depth for standing up the tamales, like a small Mexican tamal steamer, large vegetable steamer or deep Chinese steamer. Drain the husks, then choose 14 of the largest, most pliable ones—they should be at least 6 inches long and 6 inches wide (at the widest end). (If there aren't enough large husks, you can overlap smaller ones.) Use several of the longest remaining cornhusks to tear into 1/4-inch strips for tying the tamales. Line the steamer basket with some of the remaining corn husks.

Continued on next page.

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BUTTERNUT TAMALES WITH CHIPOTLE CHICKEN

- 4. Make the tamales.** For the lightest tamales, beat the refrigerated batter again, slowly adding an extra 1/4 cup chicken broth or water. (For this to be effective, the batter will need at least an hour's refrigeration to firm up, allowing for the broth's addition without becoming too soft.) One at a time, form the tamales: On the wide end of one of the large husks, spread 1/4 cup of the batter into a 4-inch square, leaving 1 1/2 inches uncovered on the narrow end and at least 3/4 inch on each of the long sides. Lay a portion of the chipotle chicken down the center of the batter. Pick up the two long sides of the husk and bring them together, encasing the filling with the batter and creating a seal. Wrap the two long sides you're holding around the tamal in the same direction to create a long cylinder shape. (If the husk is small, feel free to roll the whole thing in another husk.) Fold up the empty 1 1/2 inches to form a "bottom" on which the tamal will stand while steaming; tie it in place with one of the corn husk strips. Stand each tamal in the steamer while you form the remaining tamales. Lay extra husks over the open tops of the tamales (don't worry about covering them completely—they won't get soggy as they steam).
- 5. Steam the tamales.** Cover the steamer and set over high heat. When the steam comes puffing out, reduce the heat to medium and cook until the batter firms up and comes free from the husk, about 1 1/4 hours. (Remove a tamal from the steamer to test it. Even when done, the tamal itself will seem very soft.) Make sure that the water doesn't boil away; if it becomes necessary to replenish the water, add boiling water. Turn off the heat under the steamer and let stand, covered, about 15 minutes for the tamales to firm up.



SUGGESTED WINE PAIRING

Perfect Match:

Côtes du Rhône Villages red

With aromatic herbs such as thyme and lavender.

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Rick Bayless is a James Beard Award-winning chef and author. He is the host of the public television series, *Mexico—One Plate at a Time* and the author of seven successful cookbooks, including his newest, *Fiesta at Rick's*. Rick owns three Chicago restaurants – the Frontera Grill, topolobampo, and XOCO – and was also recently named Bravo's Top Chef Master.

MARTHA

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BY MICHAEL LOMONACO



CORN-FRIED OYSTERS

with Mustard Tartar Sauce

INGREDIENTS

Serves 4 to 6 as an appetizer

Mustard Tartar Sauce (recipe below)

2 cups cornmeal

1 teaspoon Ancho chili powder

1/4 teaspoon cayenne pepper

24 oysters, shucked

3/4 cup buttermilk

All-purpose flour for dredging

1/3 cup canola oil

Fine sea salt

Pickled jalapeño slices

Mustard Tartar Sauce

Makes about 1 1/2 cups

3 tablespoons minced dill pickles

1 tablespoon chopped capers

1 tablespoon chopped tarragon leaves

1 tablespoon chopped flat-leaf parsley leaves

1 cup mayonnaise

2 tablespoons freshly squeezed lime juice

1 tablespoon Dijon mustard

Fine sea salt and freshly ground black pepper

1/2 teaspoon mustard seeds

DIRECTIONS

1. Prepare Mustard Tartar Sauce up to 2 days ahead. Refrigerate.
2. Combine the cornmeal, chili powder and cayenne pepper in a mixing bowl.
3. Soak the oysters in buttermilk, dredge in all-purpose flour and then in the seasoned cornmeal.
4. Heat some of the oil in a skillet over medium heat. Panfry the oysters in batches until they begin to crisp on the surface and turn golden-brown, approximately 2 minutes. Turn them over and fry the other side, approximately 2 more minutes. As they are done, set them on a paper-towel-lined plate to drain. Add additional paper towels between batches as needed. Season the cooked oysters with sea salt.
5. Serve the oysters with pickled jalapeño and the tartar sauce alongside.

1. Put the pickles, capers, tarragon, and parsley in a food processor and pulse to chop them together. Add the mayonnaise, lime juice, and mustard and pulse just to combine. Season with salt and pepper.
2. To serve, spoon the sauce into a small bowl and scatter the mustard seeds over the top.

ENTERTAINING TIP FROM ISAAC MIZRAHI

Get as much as possible done in advance. Set the table the day before, and make a music playlist that will take you from pre-meal cocktails right through dessert.



All recipes © Michael Lomonaco 2010.

Call in and ask Michael Lomonaco, 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 **Michael Lomonaco** is the executive chef and managing partner at Porter House New York. Previously, Lomonaco was executive chef at New York's '21' and executive chef of Windows on the World. He has authored two books: *The '21' Cookbook* and his recent *Nightly Specials*. He also has hosted the television programs *Epicurious* on the Travel Channel and *Michael's Place* on Food Network.



BY MARIO BATALI



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

(Crêpes with Cheese)

INGREDIENTS

For the Batter

- 1 1/2 cups all-purpose flour
- 4 large eggs
- 1/2 teaspoon freshly ground nutmeg
- Pinch sea salt
- 2 cups whole milk

For the Filling

- 2 1/2 cups fresh ricotta, drained in a strainer lined with cheesecloth for 30 minutes
- 4 ounces fresh mozzarella, coarsely grated to yield 1/2 cup
- 1 cup grated soft sheep's milk cheese (such as Cacio di Roma, or a young provolone), plus extra for garnish
- 3 tablespoons extra-virgin olive oil
- 8 ounces sopressata (Italian dry cured salami), cut into thin matchsticks, a small handful reserved for garnish
- Kosher salt, to taste
- Freshly ground pepper, to taste

DIRECTIONS

1. Place the flour in a large bowl. Crack the eggs into the flour and whisk them in. Add the nutmeg and salt, then whisk in the milk. Strain the batter in a sieve to remove any lumps. Allow the batter to stand for 30 minutes at room temperature.
1. Combine the ricotta, mozzarella and sheep's milk cheese in a bowl. Add olive oil and the salami and stir to combine. Season with salt and pepper.

Continued on next page.

Call in and ask Mario Batali, 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 R E S P E L L E A I F O R M A G G I

(Crêpes with Cheese)

For the Crêpes

6 tablespoons unsalted butter, at room temperature,
for cooking

1. Preheat a nonstick crepe pan. Melt 1/2 tablespoon of butter in the pan and allow it to brown. Pour browned butter into crêpe batter.
2. Ladle a thin layer of batter to just cover the bottom of the hot pan. Turn down the heat as needed to avoid burning the crêpe.
3. As the crêpe sets (about 30 to 40 seconds), lift edges with an offset spatula or a butter knife to check color. When the bottom is golden-brown, flip the crêpe with tongs or a spatula and cook on the other side for 20 seconds. Transfer to a plate. Repeat steps 2 and 3 until all the batter has been used.
4. Fill each crêpe with 3 tablespoons of the cheese/salami filling. Gently fold, first in half then in half again (quarters). Arrange the crespelle, overlapping them slightly, on dish. Sprinkle with sliced salami and grated Cacio di Roma cheese.

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With fifteen restaurants, eight cookbooks and a host of television shows, including the ever-popular *Iron Chef America*, **Mario Batali** is one of the most recognized and respected chefs working in America today. Mario is also the author of eight cookbooks including *Molto Gusto*, which hit shelves last April. His most recent and ambitious project to date is Eataly - a 50,000 square foot culinary mecca in New York City's Flatiron district.

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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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