

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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TURKEY / ENTRÉES



Smoked Paprika and Fennel Seed Roast Turkey
by Tom Douglas
Page 21



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BY MARTHA STEWART

HERB-ROASTED TURKEY WITH PAN GRAVY

An instant-read thermometer is more accurate than the pop-up timers that sometimes come with frozen turkeys. The thighs should be cooked to an internal temperature of 180 degrees; to avoid overcooking, remove turkey from the oven once it reaches 175 degrees, as it will continue to cook out of the oven. Check again after about 20 minutes, and return to oven if it hasn't reached 180 degrees.

INGREDIENTS

Serves 8-10

- 1 fresh turkey (18 to 21 pounds), thawed if frozen, giblets and neck removed from cavity and reserved for gravy
- 6 tablespoons unsalted butter, softened
- Grated zest of 1 lemon
- 3 tablespoons finely chopped fresh flat-leaf parsley
- 3 tablespoons finely chopped fresh thyme leaves
- 3 teaspoons coarse salt, plus more for seasoning
- 1 1/2 teaspoons freshly ground pepper, plus more for seasoning
- 3 to 4 lemons, each cut into quarters
- 2 to 3 onions, each cut into 6 wedges
- 1 cup dry white wine or water
- 3 cups homemade or low-sodium canned chicken stock

DIRECTIONS

1. Rinse turkey with cool water, and pat dry with paper towels. Let stand, uncovered, 2 hours at room temperature.
2. Combine butter, lemon zest, parsley, thyme, 1 teaspoon salt, and 1/4 teaspoon pepper in a small bowl. Using your fingers, gently loosen turkey skin from over the breast meat, and smear half the butter mixture under skin.
3. Preheat oven to 450 degrees, with rack on lowest level. Place turkey, breast side up, on a roasting rack set in a heavy metal roasting pan. Fold wing tips under. Sprinkle 1/2 teaspoon each salt and pepper inside cavity. Fill large cavity and neck cavity loosely with as many lemon and onion wedges as will fit comfortably.
4. Tie legs together loosely with kitchen twine. Fold neck flap under, and secure with toothpicks. Rub entire turkey with remaining herb butter, and sprinkle with remaining 1 1/2 teaspoons salt and 3/4 teaspoon pepper, pressing to adhere.
5. Cook 30 minutes, rotating the pan halfway through. Using a pastry brush, baste the turkey with any pan drippings. Reduce oven temperature to 350 degrees, and continue cooking 2 more hours, basting turkey and rotating pan every 30 minutes; if pan gets too full, spoon out some of the juices, reserving them for gravy.

Continued on next page.

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HERB-ROASTED TURKEY WITH PAN GRAVY

6. After 2 1/2 hours of cooking, insert an instant-read thermometer into the thickest part of the thigh, avoiding the bone. The temperature should reach 175 degrees, and the turkey should be golden brown. If thighs are not yet fully cooked, baste turkey again, and continue cooking.
7. When fully cooked, transfer turkey to a serving platter, and let rest, about 30 minutes. Meanwhile, make the gravy. Pour the pan juices into a large glass measuring cup; let stand until grease rises to the surface, about 10 minutes, then skim with a large spoon.
8. Place roasting pan over medium-high heat. Add wine or water, and bring to a boil; deglaze pan by scraping up any browned bits from bottom with a wooden spoon. Add stock; stir well, and return to a boil. Cook until reduced by half, about 5 minutes. Add the defatted pan juices, and cook 5 minutes more; you will have about 2 cups. Remove from heat, and season with the salt and pepper. Strain into a warm gravy boat, and serve with turkey.

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As first seen in the November 2002 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 CHARLIE PALMER

SPICE - CRUSTED DUCK BREAST

with Toasted Pine Nut Couscous and Campari Rhubarb & Orange-Glazed Fennel

INGREDIENTS

Serves 6

For the Duck Breast

- 6 boneless Moulard duck breasts
- 1/4 cup coriander seed
- 1/4 cup fennel seed
- 2 tablespoons cumin seed
- 2 tablespoons whole white peppercorns
- 6 whole cloves

For the Toasted Pine Nut Couscous

- 1 cup pine nuts
- 3 cups instant couscous
- 3 cups chicken stock
- 3 tablespoons extra-virgin olive oil
- Salt and pepper to taste
- 1 tablespoon chopped fresh tarragon
- Zest of 1 lemon, grated

DIRECTIONS

1. Trim most of the fat from the duck breasts: Moulard ducks are particularly fatty, so you'll want to cut off about half of the fat. Score the remaining fat (but not through to the meat) in a crisscross pattern.
2. Grind the coriander, fennel, cumin, peppercorns, and cloves together in a mortar and pestle or a spice grinder. Transfer to a plate and press the duck breasts fat-side down into the spices.
3. Place the duck breasts fat side down in a large nonstick skillet. Slowly render them over medium heat, basting them occasionally with the rendered fat. Cook the breasts to 130 degrees (use an instant-read thermometer) for medium doneness.

Allow the duck to rest for 5 to 7 minutes before slicing.

1. Toast the pine nuts in a small dry frying pan over medium heat, tossing constantly, until golden. (If you don't keep them moving they'll end up looking like black-eyed peas.) The instant they're done, transfer them onto a plate to cool.
2. Put the couscous in a medium-size heatproof bowl. Bring the chicken stock to a boil in a medium saucepan, add the oil, and season with salt and pepper. Pour the boiling stock over the couscous, cover the bowl tightly with plastic wrap, and let stand for 15 minutes. Fluff the couscous with a fork and mix in the pine nuts, tarragon, and lemon zest. Taste and adjust the seasoning, if necessary.

Continued on next page.

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SPICE - CRUSTED DUCK BREAST

with Toasted Pine Nut Couscous and Campari Rhubarb & Orange-Glazed Fennel

Campari Rhubarb and Orange-Glazed Fennel

For the Fennel

2 tablespoons unsalted butter

2 heads of fennel (stalks and fronds removed),
cut lengthwise into sixths

Grated zest and juice of 3 oranges

1 1/2 cups chicken stock

1 shallot, peeled and thinly sliced

Salt

Pepper

1. Melt the butter in a large straight-sided sauté pan, swirling the pan until the butter is lightly browned. Sear both cut sides of the fennel. Add the orange zest and juice, the chicken stock, and the shallot, and season with salt and pepper. Simmer slowly, flipping the fennel wedges occasionally, for 10 to 15 minutes, or until the fennel is tender (but not mushy) and the liquid has reduced to a nice glaze.

For the Rhubarb

1/2 cup Campari

1/2 cup honey

2 tablespoons unsalted butter

3 stalks rhubarb, diced

1. Combine the Campari, honey, and butter in a sauté pan and bring to a boil; cook until reduced by half. Add the rhubarb, and cook, tossing occasionally, until the rhubarb is barely tender (don't let it turn to mush), about 4 minutes.



SUGGESTED WINE PAIRING

Perfect Match:

Gigondas red

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a spicy aroma.

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Master chef and hospitality entrepreneur **Charlie Palmer** has received critical acclaim for his signature progressive American cooking, which is showcased in his thirteen notable restaurants across the country (including Aureole, Métrazur and Astra in New York City). Palmer also oversees a growing collection of food-forward wine shops, award-winning boutique hotels and is the author of four cookbooks, including *Charlie Palmer's Practical Guide to the New American Kitchen*.



BY ELIZABETH KARMEL



TEXAS BEEF TENDERLOIN

with Horseradish Cream

INGREDIENTS

Serves 8-10

For the Beef Tenderloin and Rub

- 1 1/2 cups kosher salt, preferably Morton
- 1/4 cup Tellicherry (black) peppercorns, coarsely ground
- 1 tablespoon cayenne pepper
- 1 whole beef tenderloin trimmed of excess fat, about 5 pounds
- 2 tablespoons olive oil

For the Horseradish Cream

- 1 pint heavy whipping cream
- 1-2 tablespoons refrigerated, white prepared horseradish (make sure to use horseradish, not horseradish cream)
- 1/2 lemon, juiced
- Sea salt

DIRECTIONS

1. In a small bowl mix the rub ingredients (kosher salt, Tellicherry peppercorns and cayenne pepper) until well combined. Set aside.
 2. Prepare a charcoal fire or preheat gas grill on high. Remove meat from refrigerator and let come to room temperature.
 3. Roll meat in paper towels to remove excess moisture. Set aside. Coat tenderloin with a thin coat of olive oil. Sprinkle evenly all over with the rub mixture. (If you have some rub left over, it will keep in an airtight container for up to 3 months.)
 4. Grill immediately. Place tenderloin directly on the cooking grate and sear for 2 minutes on each side over direct high heat. After all the sides are seared, move to medium indirect heat and finish cooking, about 40 more minutes for medium-rare or until an instant read thermometer inserted in the thickest spot reads 130 degrees. And remember, the larger the tenderloin, the longer it will take to cook.
 5. Remove from grill to a clean platter, tent with aluminum foil and let rest 15 minutes before carving.
1. While the beef rests, pour cream into a clean stainless steel bowl. Using an electric beater, whip on high until the cream forms soft peaks.
 2. Add 1-2 tablespoons of prepared horseradish. Taste and adjust, adding more if you like it stronger.
 3. Season with lemon juice and sea salt. Slice beef tenderloin thinly and serve immediately with the Horseradish Cream.

Call in and ask Elizabeth Karmel, 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.

Elizabeth Karmel is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken. Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and www.GirlsattheGrill.com.





Photo Credit: Katie Okumura

BY TOM DOUGLAS

SUGGESTED WINE PAIRING

Perfect Match:

Ventoux red

Peppered and flavored with red fruits such as blackcurrant, cherry and raspberry.

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SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

INGREDIENTS

Makes about 10 servings

For the Fennel Salt:

- 3 tablespoons kosher salt
- 1 tablespoon fennel seeds, toasted and ground
(see end of recipe for instruction)
- 1 tablespoon freshly ground black pepper

For the Smoked Paprika and Fennel Butter:

- 6 tablespoons unsalted butter, softened
- 1 tablespoon fennel seeds, toasted and ground
- 1 tablespoon smoked paprika
- 1 tablespoon chopped fresh sage leaves
(save the stems for the cavity)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

DIRECTIONS

1. To make the fennel salt, combine the salt, fennel seeds and pepper in a small bowl. Reserve 2 tablespoons of the mixture for sprinkling on the turkey and transfer the rest of the fennel salt to a couple of small, shallow dishes for passing at the table. Set aside.
1. To make the paprika-fennel butter, put the butter in a small bowl. Add the fennel seeds, paprika, sage, salt and pepper, and mix until well blended (or combine the ingredients in a food processor.) Set aside.

Continued on next page.

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SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

For the Turkey

One 12-pound turkey, excess fat discarded
2 ounces whole coffee beans
6 garlic cloves, peeled
The zest of 1 lemon, removed in long strips with
a vegetable peeler
4 large leaves of sage, plus the stems from
the chopped sage
2 tablespoons unsalted butter, melted
1 medium onion (about 12 ounces) peeled,
cut in half, and thinly sliced

1. Trim the wing tips from the turkey and remove the gizzards and neck and set aside for stock. (See turkey-enriched stock recipe on next page.) Remove the livers and discard. Rinse the turkey and pat it dry with paper towels.
2. When you are ready to roast the turkey, preheat the oven to 350 degrees. Place the turkey on a work surface and loosen the skin over the breasts by running your hands under the skin. Rub the smoked paprika-fennel butter under the skin and over the breasts. Sprinkle the reserved 2 tablespoons of fennel salt all over the skin of the turkey and also sprinkle a little inside the cavity, then place the coffee beans, garlic cloves, lemon zest and sage sprigs inside the cavity. Leave the turkey legs untrussed for even heat circulation.
3. Brush the roasting pan lightly with a little of the melted butter. Make a bed of the onions in the center of the pan. Place the prepared turkey directly over the onions, (i.e. no rack) Brush or baste the turkey with the rest of the melted butter and place the pan in the oven.
4. After the first hour of roasting, baste the turkey with the fat that has collected in the pan and rotate the pan. Continue to roast, basting every 20 minutes until the turkey is done, about an hour and a quarter to an hour and a half longer. (If the turkey is browning too much, tent with foil). (Total roasting time is 2 1/4 to 2 1/2 hours.) The turkey is done when a meat thermometer inserted in the thickest part of the thigh reads 165 to 170 degrees. Remove the pan from the oven and set the turkey on a large platter to rest, tented with foil, for about 20 minutes while you make the gravy.

For the Sweet Onion Gravy

7 tablespoons all purpose flour
4 1/2 to 5 cups turkey-enriched stock, hot
(see recipe on next page)

1. To make the gravy, set the roasting pan with the onions, juices, and drippings over the burner (or straddle over 2 burners) over medium-high heat. Stir up any browned bits stuck to the bottom of the pan with a wooden spoon or wooden spatula and allow the onions to get a little more browned, stirring for a few minutes.
2. Sprinkle the flour evenly over the contents of the pan and stir with the wooden spoon for a few minutes until the flour is well combined with the onions, fat and juices in the pan.
3. Start adding the stock, a ladleful at a time, using a whisk to whisk out the lumps before you add more stock. Continue gradually adding stock, whisking each time until smooth, until you've added about 4 1/2 cups of stock. Also add any juices that have collected on the platter around the turkey. Lower the heat to medium and simmer the gravy, whisking occasionally, for about 8 to 10 minutes. The gravy should be thick enough to coat a spoon. If it seems too thick, add the remaining 1/2 cup stock. Season to taste with salt and pepper and transfer the gravy to a gravy boat.

Continued on next page.

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SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

For the Turkey-Enriched Stock

Yields about 5 cups

2 teaspoons vegetable oil
Turkey neck, wing tips, and gizzards
1/2 cup dry white wine
2 quarts chicken broth (preferably homemade,
or low-sodium purchased)
1/2 onion, cut in chunks
1/2 carrot, cut in chunks
1/2 celery stalk, cut in chunks
2 parsley sprigs
1 bay leaf
8 black peppercorns

1. Heat the oil in a large saucepan over medium-high heat. Add the turkey parts and brown them on all sides, stirring and turning the parts as needed, about 10 minutes.
2. Pour in the wine and bring it to a boil, using a wooden spoon to scrape up any browned bits from the bottom of the pan. Add the rest of the ingredients and bring to a boil over high heat. Reduce the heat and simmer the stock gently for about an hour, occasionally skimming off the foam that rises to the top.
3. Pour the stock through a sieve and discard the solids. Allow the stock to cool and skim off the fat.

Recipe Notes:

- To toast fennel seed: put the fennel seeds in a small heavy pan and toast over medium heat for a few minutes, stirring, until fragrant and browned. (Be careful not to burn.) Take the fennel seeds out of the pan to prevent burning. Allow to cool, then grind in a clean electric coffee bean grinder.
- Be sure to use a roasting pan that can go directly over the burner for making the gravy.
- This recipe looks like it contains a lot of salt, but most of it is put in small dishes to pass to your guests at the table (i.e. you won't use up all the salt in this meal.)

Make Ahead Tips:

- You can make the fennel butter a few days ahead and store covered and refrigerated. You can make the fennel salt a few days ahead and store tightly covered at room temperature.
- The stock can be made a day ahead or more (i.e. you can make it as soon as your turkey is purchased and thawed) and kept covered and refrigerated.

Call in and ask Tom Douglas, 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.

Tom Douglas is the chef and co-owner (along with his wife, Jackie Cross) of six Seattle restaurants: Dahlia Lounge, Etta's, Palace Kitchen, Lola, Serious Pie, and Seatown Snack Bar. He also runs a retail bakery, Dahlia Bakery, a catering business, and an event space. Tom is the author of three cookbooks, *Tom Douglas' Seattle Kitchen*, *Tom's Big Dinners* and *I Love Crab Cakes*.



Photo Credit: Steven Freeman

BY EMERIL LAGASSE

TURKEY ROULADE WITH PEACH AND SAGE GRAVY

There is something very special about a roulade—and it's not as hard as it looks. If you're in the mood for something different during the holiday season and feel like cooking outdoors, you just may want to try this. Just keep in mind that the trick is to properly flatten the turkey breast before you stuff, roll, and tie it.

INGREDIENTS

Serves 6-8

- 4 quarts water
- 1 cup packed light or dark brown sugar
- 3/4 cup kosher salt, plus more for seasoning the roulade
- One 7-pound whole turkey breast, skin on, deboned (see Note)
- 4 cups coarse fresh breadcrumbs (from a loaf of French or Italian bread)
- 8 ounces bacon, chopped and cooked until crisp, fat reserved (or substitute olive oil)
- 2 tablespoons unsalted butter, melted
- 2 tablespoons chopped garlic
- 1/2 cup chopped fresh parsley
- 1 teaspoon Emeril's Original Essence or Creole Seasoning, plus more for seasoning before grilling
- 1/4 cup olive oil
- Freshly ground black pepper
- Peach and Sage Gravy (recipe on next page)

DIRECTIONS

1. Combine the water, brown sugar, and kosher salt in a 2-gallon or larger stockpot or other nonreactive container, and whisk until the sugar and salt have dissolved. Place the turkey breast in the stockpot and refrigerate for 8 hours.
2. Remove the turkey breast from the brine, and pat it dry with paper towels. (At this point you can proceed with the recipe or refrigerate the turkey up to 1 day until ready to cook.)
3. Preheat a grill to low.
4. Cut three lengths of kitchen twine to 32 inches, and lay them across a cutting board. Making sure the skin is pulled down to cover as much of the breast meat as possible, lay the turkey breast, skin side down, on top of the strings. Cover the turkey with parchment paper or plastic wrap, and pound it with a heavy mallet or the bottom of a cast-iron skillet until the thickest part of the breast is no more than 2 inches thick.
5. In a large mixing bowl, use a rubber spatula to combine the breadcrumbs, bacon, 1/4 cup reserved bacon fat, butter, garlic, parsley, and Original Essence.
6. Lightly season the turkey breast with Original Essence. Pack the stuffing mixture tightly into a 1-cup measure, and then empty the stuffing onto the middle of the breast. Repeat this two more times. Roll the breast up as tightly as you can to form a cylinder, and use the twine to tie the breast together in three places. Snip off any extra length of twine. (You can also tie a piece of twine vertically around the breast, tucking in the flaps at the end, if you find this is necessary to keep the stuffing inside.) Brush the olive oil all over the roulade, and season it lightly with Original Essence, kosher salt, and pepper.

Continued on next page.

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TURKEY ROULADE WITH PEACH AND SAGE GRAVY

7. Place the turkey roulade, seam side up, onto the coolest part of the grill. Close the grill cover and cook for 30 minutes. Rotate the roulade 90 degrees and cook for another 15 minutes. Then turn the roulade over and cook, uncovered, for 15 minutes, or until the internal temperature reaches 160 degrees when tested with an instant-read thermometer. Remove the turkey from the grill and let it rest for 10 minutes before carving.
8. Remove the strings and slice the roulade crosswise into 1/2-inch-thick slices. Serve with the Peach and Sage Gravy.

Note: If you do not feel comfortable deboning a skin-on turkey breast, kindly ask a butcher to do it for you.

For the Peach and Sage Gravy

Makes about 3 cups

This simple gravy is made with peach preserves, so you can enjoy it even when peaches are not in season, making this a year-round dish.

- 2 tablespoons olive oil
- 1/4 cup finely minced shallots
- 2 teaspoons minced garlic
- 1/2 cup white wine vinegar
- 4 cups turkey stock, chicken stock,
or canned low-sodium chicken broth
- 3/4 cup peach preserves
- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons all-purpose flour
- 1 1/4 teaspoons salt
- 3/4 teaspoon freshly ground black pepper
- 1/3 cup fresh sage leaves

1. Set a 2-quart saucepan over medium heat and add the olive oil. Once the oil is hot, add the shallots and garlic and sauté, stirring often, until the shallots are fragrant and lightly caramelized, about 1 minute. Add the white wine vinegar and cook until it is nearly completely reduced, about 1 minute. Add the stock and preserves, and raise the heat to high.
2. While the stock is coming to a boil, combine the butter and flour in a small bowl, and using the back of a spoon, blend to form a smooth paste.
3. Add the butter-flour paste to the stock, and use a whisk to stir it in, making sure that it is well incorporated. Bring the gravy to a boil, season it with the salt and pepper, and reduce the heat to a simmer. Cook until the gravy has reduced by one quarter, about 20 minutes.
4. Remove the pan from the heat and add the sage leaves to the gravy. Allow the flavors to steep for about 3 minutes, and then strain the gravy. Serve the gravy with slices of the turkey roulade.

ENTERTAINING TIP FROM MARTHA STEWART

Trump your guests with turkey trivia! Make paper turkeys for your place settings using a turkey template, available at www.marthastewart.com/turkey-trivia, and include Thanksgiving trivia on each of the paper feathers.

Credit: Martha Stewart Living, November 1999



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Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando and Miami. He 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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Photo Credit: Anna Williams



BY MARTHA STEWART



SUGGESTED WINE PAIRING

Perfect Match:

Luberon red

With a wild aroma and fruit flavors, this wine is ample and concentrated with a fresh and tasty finale.

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SALT-AND-PEPPER GRILLED TURKEY

INGREDIENTS

Serves 12

- 1/2 cup extra-virgin olive oil
- 1/2 cup coarse salt
- 2 tablespoons freshly ground pepper
- 1 large fresh or thawed frozen turkey (about 22 pounds), rinsed and patted dry, neck and giblets reserved for Giblet Gravy

For the Giblet Gravy

- 4 cups homemade or low-sodium store-bought chicken stock
- 2 cups water
- Neck and giblets from Salt-and-Pepper Grilled Turkey
- Pan drippings from Salt-and-Pepper Grilled Turkey
- 1/4 cup all-purpose flour
- 2 large eggs (optional), hard-cooked and coarsely chopped
- Coarse salt and freshly ground pepper

DIRECTIONS

1. Combine oil, salt, and pepper to make a paste. Rub over outside of turkey. Tie legs together with kitchen twine.
2. Place about 50 coals in a chimney starter, and ignite; heat until just gray.
3. Place a 9-by-13-inch disposable aluminum roasting pan in the center of the bottom rack of a grill. Pour coals onto rack on either side of pan, dividing them evenly. Replace top grill rack. Place turkey on center of rack over pan, and cover. Grill, adding 8 coals to each pile every 45 minutes to maintain heat, until a meat thermometer inserted into the thickest part of the thigh (avoiding bone) registers 165 degrees (begin checking after about 3 hours; cooking may take up to 5 hours depending on the exact size of bird). Tent with parchment-lined foil. Let stand 30 minutes. Reserve drippings from roasting pan for Giblet Gravy.
4. Bring stock, water, and turkey neck and giblets to a boil in a saucepan. Reduce heat, and gently simmer, uncovered, for 30 minutes.
5. Meanwhile, pour pan drippings into a clear measuring cup or a gravy separator, and let stand until separated, about 10 minutes. Pour off fat.
6. Pour broth and giblets through a fine sieve, discarding solids. Return broth to pan, add defatted drippings, and bring to a boil over medium heat.
7. Place flour in a heatproof bowl. Whisking constantly, pour in 1/2 cup boiling-hot broth mixture until it forms a paste. Whisk paste into remaining broth in pan, and boil for 3 minutes. Stir in eggs if desired, and season with salt and pepper. Gravy can be refrigerated airtight for up to 3 days; reheat before using.

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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.



Photo Credit: Johnny Miller

BY GEOFFREY ZAKARIAN

B R A I S E D L A M B S H A N K S

INGREDIENTS

Serves 6-8

3 tablespoons ground cumin
3 tablespoons ground coriander
2 tablespoons Madras curry powder
2 tablespoons minced fresh rosemary
2 tablespoons minced fresh thyme
2 tablespoons minced garlic (2 large cloves)
1 tablespoon coarsely ground black pepper,
plus more to taste
1/2 cup plus 2 tablespoons extra-virgin olive oil
1 tablespoon kosher salt, plus more to taste
6 lamb shanks (1 - 1 1/2 pounds each),
trimmed of excess fat
2 stalks celery, coarsely chopped
1 large yellow onion, coarsely chopped
1 large carrot, coarsely chopped
1 cup dry white wine
2 quarts chicken stock

DIRECTIONS

Marinate the lamb shanks.

1. Place the cumin, coriander, curry powder, rosemary, thyme, garlic, and pepper in a small mixing bowl, and stir to combine well. Stir in 6 tablespoons of the oil to make a paste. Season the paste with 1 tablespoon salt.
2. Rub the lamb shanks with the spice rub, place them in a dish, and cover with plastic wrap (or in a large resealable plastic bag), and refrigerate overnight.

Brown and braise the lamb shanks.

1. Preheat the oven to 350 degrees. Wipe the spice paste from the shanks with a paper towel and discard.
2. Heat 2 tablespoons of the remaining oil in a large ovenproof skillet over medium heat. (Choose a pan that is large enough to hold the shanks in a single snug layer, or use a separate larger roasting pan for braising.) Working in batches if necessary, brown the shanks on all sides, about 20 minutes. Remove the shanks and set aside.
3. Wipe out the skillet. (It is important to discard any burnt spices). Add the remaining 2 tablespoons of oil with the celery, onion, and carrot, and cook over medium heat until the vegetables begin to soften and brown, about 12 minutes.
4. Return the shanks to the pan, add the wine, and simmer until the pan is almost dry, about 8 minutes.
5. Add the stock and bring to a simmer. Cover the pan and place it in the oven to braise for 1 hour. (If using a separate roasting pan, transfer all contents before placing in the oven.) Turn the shanks and cook until the lamb is very tender, about 1 more hour.

Continued on next page.

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BRAISED LAMB SHANKS

6. Remove the pan from the oven and allow the shanks to cool in their cooking liquid. Transfer the shanks to a plate or bowl and pass the braising liquid through a strainer into a saucepan. Discard the solids. Bring the braising liquid to a simmer over medium-high heat. Skim the fat as it rises. (Alternatively, chill the sauce so the fat hardens on top and can be removed.)
7. Reduce the braising liquid to about 2 cups of sauce, approximately 15 minutes. Season the sauce with salt and pepper to taste. Return the shanks to the cooking pan. Pour the sauce over the shanks and reheat in the oven, basting with sauce frequently. Serve the shanks on a platter or in large bowls topped with sauce.

ENTERTAINING TIP FROM ISAAC MIZRAHI

Venture outside of the traditional brown, gold, burnt orange colors for your table. Add brightness with yellow, bright orange, and bright green.



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Geoffrey Zakarian has presided over some of the country's top kitchens over the past 25 years. He opened two New York City restaurants, Town and Country, both of which received three stars from *The New York Times*. In July 2010, he opened The Lambs Club at The Chatwal Hotel in New York City. He is a judge on Food Network's *Chopped* and *24 Hour Restaurant Battle*.



RECIPE BY RUTHANN KOSTADINOV, COURTESY OF KITCHEN BASICS REAL COOKING STOCKS

A U T U M N P U M P K I N R I S O T T O

with Thyme, Apricots and Pecans

INGREDIENTS

Serves 8

6 cups Kitchen Basics Unsalted Chicken Cooking Stock
2 tablespoons extra-virgin olive oil plus more
for cooking pumpkin
1 small onion, finely chopped
2 small cloves garlic, finely chopped
2 cups arborio rice
1 cup sweet white wine
1 cup dried apricots, finely chopped
1 1/2 teaspoons fresh grated nutmeg
1 small sugar pumpkin (about 1 1/2 pounds), peeled,
seeded, diced and sautéed in a little
olive oil until just tender
1 tablespoon fresh thyme, chopped
1/2 cup pecans, chopped
3 tablespoons butter
Salt and pepper to taste
Freshly grated Parmesan for garnish

DIRECTIONS

1. In a saucepan, bring the stock to a boil. Then reduce heat to low and keep the stock warm.
2. In a large, heavy-bottomed saucepan over a medium-high flame, heat the olive oil. Add the onion. Sauté for 2 minutes, stirring constantly. Add the garlic and rice; stir until well coated, about 1 minute.
3. Add the white wine and continue cooking, stirring often, until it has been absorbed by the rice.
4. Add the dried apricots and cooked pumpkin and continue to stir another 30 seconds.
5. Lower the heat to medium and add 1 cup of stock. Constantly stir so that the rice doesn't stick to the pan. Add the remaining stock 1 cup at a time, stirring until absorbed before adding another cup. Stir until all the stock is absorbed, about 20 to 25 minutes total, or until the rice is tender.
6. Remove from heat; stir in the thyme, chopped pecans, and butter. Season with salt and pepper and garnish with Parmesan.



Real Cooking Stocks

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Kitchen Basics introduces Real Stocks for great tasting, healthy soups, sauces, and dishes. Our goal is to help you prepare the same kind of delicious meals we enjoyed while growing up, but using healthy ingredients and quick preparation methods. Our stocks are ready to use in any recipe that calls for stock, broth, or bouillon. Just store it in your pantry until needed, open and pour. There's no need to add water – simply heat until hot. After opening, place original container in the fridge for up to 10 days, or freeze for later use.

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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.

HAPPY THANKSGIVING FROM MARTHA STEWART LIVING RADIO AND SIRIUSXM!

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