

**Thanksgiving Food and Wine**

Sausage Stuffed Phyllo Triangles

Baked Oysters on the Half-Shell

Creamy Mushroom and Leek Soup

Bacon, Apple and Dried Cranberry Stuffing

Pumpkin Spice Bundt Cake with Buttermilk Icing

**Sausage Stuffed Phyllo Triangles**

½ pound sausage, preferably sage

1/3 pound fresh ricotta cheese

¼ cup mozzarella cheese

1 egg

Salt and pepper

½ package phyllo

Olive oil

1. Bring a sauté pan to medium heat and add the sausage. Cook, breaking up into small pieces, until nicely browned. Transfer to a food processor and pulse until finely chopped. Add back to pan and continue cooking until sausage has is completely done.
2. Transfer sausage to a mixing bowl and stir in ricotta, mozzarella and egg. Season with salt and pepper; let cool completely.
3. Place 1 sheet of phyllo on a clean work surface with the short side facing you. Cut it into four pieces lengthwise. Brush the strips with olive oil and then stack on top of each other. Place a small dollop of the filling in the lower right-hand corner of the phyllo, about ½-inch from the edge. Fold up the right corner to form a right triangle, and continue folding. Place seam side down on the baking sheet. Continue until the phyllo and filling are used up.
4. Bake in the center of the oven for 12 to 15 minutes, or until puffed and golden. Serve warm

**Baked Oysters on the Half-Shell**

- 1 tablespoon butter
- 1 tablespoon all purpose flour
- 1 cup whipping cream
- 8 ounces smoked bacon, diced
- 4 cups thinly sliced leeks
- 1 cup finely chopped celery
- Pinch of cayenne pepper
- Splash of dry white wine
- 2 tablespoons grated Pecorino Romano cheese
- 20 medium oysters, shucked with ½ shell reserved
- 1 cup fresh breadcrumbs

1. Melt butter in small saucepan over medium heat. Add flour; whisk 2 minutes. Add cream slowly and whisk until mixture thickens slightly. Remove from heat.
2. Sauté bacon in heavy large skillet over medium heat until crisp. Transfer bacon to paper towels to drain. Discard all but 2 tablespoons drippings from skillet. Add leeks, celery and cayenne to skillet and sauté soft. Add wine and cook until almost dry. Add cream mixture and bring to simmer; stir until leek mixture thickens slightly. Stir in bacon and cheese. Season with salt and pepper.
3. Preheat oven to 500 degrees. Place shells on a baking sheet and fill with oysters. Spoon some of the leek mixture over each oyster; top with breadcrumbs. Bake until leek mixture bubbles and crumbs are golden.

**Mushroom and Leek Soup**

- 4 tablespoons unsalted butter
- 4 medium leeks, finely sliced
- 2 pounds mushrooms, sliced
- ½ cup dry white wine
- 1 medium russet potato, peeled and diced
- 1 quart chicken or vegetable stock
- ¼ cup heavy cream
- 1 tablespoon chopped fresh tarragon
- Salt and pepper

1. In a small skillet, melt 1 tablespoon of butter over medium-high heat. Saute 8 ounces of the mushrooms until nicely browned. Season with salt and pepper; set aside.
2. Bring a Dutch oven to medium-high heat and add the remaining butter. Saute the leeks and remaining mushrooms until nicely softened and liquid has evaporated.
3. Add the white wine and cook until evaporated. Add the potato and the chicken stock and bring to a simmer. Cook until the vegetables are completely tender.
4. Using an immersion blender, puree the soup until smooth. Add the heavy cream; season with tarragon, salt and pepper. Serve garnished with reserved mushrooms.

**Bacon, Apple and Fennel Stuffing**

10 cups cubed white bread  
½ pound smoked bacon, diced  
¼ stick unsalted butter  
4 cups finely chopped onions  
2 cups finely chopped fresh fennel bulbs  
1 cup finely chopped celery  
6 cups diced apples  
3 large eggs, beaten to blend  
2 cups turkey stock, or more as needed  
Fresh parsley  
Salt and pepper

1. Preheat oven to 350 degrees. Spread bread cubes on 2 large rimmed baking sheets. Toast until light golden and crisp around edges, about 20 minutes. Cool completely and then transfer to a large mixing bowl.
2. Add the bacon to a large, nonstick pan and bring to medium heat. Cook until the bacon is crispy and the fat has rendered out. Remove bacon with a slotted spoon; drain on paper towels. Remove all but 2 tablespoon of the bacon fat from the pan and reserve for another use.
3. Add the butter to the pan and bring to medium-high heat. Add onions, celery and fennel to the pan and cook until softened. Add apples and continue cooking until mixture is tender. Season with salt and pepper. Add the bowl with the bread cubes.
4. Whisk the eggs until lightly scrambled. Stir into bread mixture along with enough turkey stock to moisten the bread. Stir in the reserved bacon and season with parsley, salt and pepper. Transfer to a buttered casserole dish.
5. Preheat oven to 375 degrees. Bake stuffing, covered for 25 minutes. Uncover and continued baking until top is browned. Remove from oven and let stand 10 minutes; serve.

**Brined Turkey**

1 18- to 20-pound turkey  
7 quarts water  
2 cups coarse salt  
1 cup dark brown sugar  
1 cup light molasses  
2 bunches fresh thyme  
1 bunch fresh sage  
2 quarts ice cubes

1. Rinse turkey inside and out. Place turkey in brining bag.
2. Combine water, salt, sugar, molasses, thyme, and sage in a large stockpot. Bring to a simmer, stirring, until salt and sugar dissolve.
3. Remove from heat and let cool slightly. Mix in ice cubes and cool completely. Pour brine over turkey and seal bag, eliminating excess air.
4. Transfer to refrigerator and let stand, turning over once or twice, 10 to 12 hours.

**Pumpkin Spice Bundt Cake with Buttermilk Icing**

2- $\frac{1}{4}$  cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
 $\frac{3}{4}$  teaspoon ground allspice  
 $\frac{1}{2}$  teaspoon salt  
1- $\frac{1}{4}$  cups canned solid-pack pumpkin (from a 15-ounce can; not pie filling)  
 $\frac{3}{4}$  cup well-shaken buttermilk  
1 teaspoon vanilla  
1- $\frac{1}{2}$  sticks unsalted butter, softened  
1- $\frac{1}{4}$  cups granulated sugar  
3 large eggs

## Icing

2 tablespoons plus 2 teaspoons well-shaken buttermilk  
1- $\frac{1}{2}$  cups confectioners sugar

1. Preheat oven to 350°F. Grease and flour a 10-inch bundt pan.
2. Whisk together flour, baking powder, baking soda, cinnamon, allspice, and salt in a bowl. Whisk together pumpkin,  $\frac{3}{4}$  cup buttermilk and vanilla in another bowl.
3. Add butter and granulated sugar to the bowl of a stand mixer. Beat until pale and fluffy. Add the eggs, one at a time, and beat until each is fully incorporated before adding the next.
4. Reduce speed to low and add flour and pumpkin mixtures alternately in batches; mix just until batter is smooth.
5. Spoon batter into pan; bake until a tester inserted in center of cake comes out clean, 45 to 50 minutes. Cool cake in pan on a rack 15 minutes; turn out cake onto a platter and cool 10 minutes more.
6. Mix icing ingredients together in a small bowl. Drizzle over cake; let set and serve.