

EDITORS' PICK | 3 453 views | Nov 17, 2020, 01:23pm EST

# 29 Thanksgiving Recipes From Top Hotels Around The World



**Michelle Gross** Contributor 

Travel

*Connecting countries, cultures and cuisine, one flight at a time.*

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*From Molokai sweet potato pie to Portuguese sausage and pineapple stuffing, these chef tested and guest approved recipes will take you on a culinary journey around the globe.*



Gurney's Montauk Resort & Seawater Spa's Porcini Chestnut Stuffing by Executive Sous Chef Matthew ... [+] GURNEY'S MONTAUK RESORT & SEAWATER SPA

The world is in a constant state of flux these days, and with Thanksgiving right around the corner, and public health [experts strongly cautioning against traveling](#) right now, many of us are rethinking how (and where) we're going to celebrate one of our country's most time honored holidays.

Much like cooking, sometimes you need to improvise, and this year is no exception.

In lieu of typical Thanksgiving buffets and brunches of years past, hotels around the country have been rising to the occasion. Offering everything from [Thanksgiving in the privacy of your own hotel](#) room to takeout menus and entire [Thanksgiving To Go](#) packages, celebrating with great food in a safe and socially distanced way is very much possible, even if the concept of being socially distant is sort of counterintuitive to the whole idea of gathering around the table to share a meal for Thanksgiving.

So we improvise. And the holiday season might be a scaled back version of its former self. That doesn't mean you can't infuse some new traditions and recipes into the mix.

This might go down as the year of "stays-giving," but whether you're celebrating solo, as a pod or with your whole quarantine squad, you don't have to go far to bring the world into your kitchen. From the [Palace Hotel's](#) delicious take on Portuguese sausage and pineapple stuffing to Indulgent Irish Mashed Potatoes from [Conrad Dublin](#) and the best buttery biscuits from [Commodore Perry Estate](#) in Texas, these 29 recipes from some of world's top hotel's can be recreated no matter where or how you choose to celebrate.

Bon Appétit!

## **Beverly Hilton's Vegan Stuffed Honeynut Squash**





The Beverly Hilton's Vegan Stuffed Honeynut Squash ALICIA CHO

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There are few hotels as iconic as [The Beverly Hilton](#), and this year, just in time for Thanksgiving, they're sharing one of their most award-worthy recipes for Vegan Stuffed Honeynut Squash. Crafted by Executive Chef Matthew Morgan, this dish not only caters to those with specific dietary restrictions, but was served at the 2019 Golden Globes, an award ceremony that's been held at this Beverly Hills haunt since 1961.

## **Ingredients**

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- 2 each honeynut squash or small butternut squash, halved lengthwise and seeded
- 1 1/2 pounds rainbow Swiss chard

- 1/4 cup golden raisins
- 1/2 cup crispy chickpeas (recipe to follow)
- 4 cloves whole garlic
- 1/2 Tbs. minced garlic
- 1/4 cup white wine
- 1/2 cup cooked quinoa
- EVOO
- Salt and pepper to taste
- 2 Tbs. roasted red pepper hummus
- Pea shoots to garnish (optional)

#### Crispy Chickpeas:

- 1 cup canned chickpeas, drained and rinsed
- 1 Tbs. EVOO
- 1/2 tsp. kosher salt

*Instructions: Preheat oven to 400 degrees. Place honeynut squash halves on a baking sheet with the skin side down. Brush with olive oil and season with salt and pepper. Place 1 clove of garlic on each half of squash. Roast in the oven for 30-40 minutes, until the flesh is tender. Remove center ribs and stems from the chard. Cut the leaves into 1/2 inch wide strips. Rinse the leaves well, and pat dry.*

*Cook the minced garlic with 1 Tbs. olive oil in a stockpot for 1 to 2 minutes over low heat. Be careful not to burn the garlic. Add the chard and sauté, stirring frequently for 3-4 minutes. Add golden raisins, and deglaze with white wine. Continue to cook until almost all of the liquid has evaporated, 3-4 minutes. Remove from heat and fold in cooked quinoa. Spoon the chard mixture onto each half of the honeynut squash.*

*For the chickpeas: Preheat oven to 400 degrees. After draining and rinsing the chickpeas, pat dry with a paper towel. Toss with olive oil and kosher salt. Spread onto a baking sheet, in a single layer. Roast for 40-45 minutes, until crisp and golden brown.*

*To plate, spread the red pepper hummus on the bottom of the dish, and place the stuffed honeynut squash on top. Top with crispy chickpeas and garnish with pea shoots (optional).*

## Red Lion Inn's Slow Roasted Prime Rib



Red Lion Inn's signature Slow Roasted Prime Rib is perfect main course for Thanksgiving, made from ... [+] RED LION INN

Home to one New England's most quintessential and historic hotels, [Red Lion Inn's](#) signature Slow Roasted Prime Rib is a perfect main course for the meat lovers out there. Created by RLI's head chef Rob Burnell, this dish was designed to make guests feel as though they are "experiencing something out of this world. Today, this beloved recipe can be found in the Red Lion Inn cookbook and has been a long time favorite amongst guests year over year.

### Ingredients

- 1 beef rib roast (plan about 1lbs of meat per person)
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1 tablespoon dried thyme
- 1 tablespoon garlic powder
- 1/2 cup Worcestershire sauce
- 2 cups onion, diced
- 1/2 cups carrots, diced
- 1/2 cups celery, diced
- 6-8 parsley stems, chopped
- 1 tomato, peeled and diced
- 2 cups beef stock

*Instructions: Prepare a seasoning mix by combining the salt, peppers, thyme and garlic powder in a small bowl. Add Worcestershire sauce and the seasoning mix over the meat and rub it with your hands. Let the roast stand in the refrigerator for at least 3 hours. One hour before cooking time, remove the roast from the refrigerator and let it come down to room temperature. Preheat the oven to 350F. Place the roast on a rack in a roasting pan and add the vegetables to the pan surrounding the roast. Bake for 1 1/2 hours or until meat thermometer registers at 120F. Remove the roast from the pan and allow it to rest in a warm place, covered with foil for 30 minutes before carving.*

*Meanwhile, drain the grease from the roasting pan, leaving the vegetables in the pan. Add the beef stock to the pan, scraping with a spoon until all the drippings are loosened. Simmer over medium heat on*



*top of the stove for 10 minutes. Strain and serve this “au jus” sauce as an accompaniment to the roast.*

## Ashford Castle’s Chocolate, Candied Pecan Nut & Cinnamon S’more Pot



Cookies on Forbes

Ashford Castle's Chocolate, Candied Pecan Nut & Cinnamon S'more Pot is the perfect Thanksgiving ... [+] ASHFORD CASTLE

A 13th-century castle-hotel once owned and inhabited by the Guinness family in Ireland, [Ashford Castle's](#) decadent Chocolate, Candied Pecan



Nut & Cinnamon S'mores Pot is nothing short of spectacular.

“Thanksgiving always reminds me of this time a few years ago, when our friends invited us for our first-ever Thanksgiving dinner,” Executive Pastry Chef Paula Stakelum said. “I was shocked that we had sweet potato with marshmallow – a surprisingly delightful combination and tradition. However, I’ve stuck to chocolate with marshmallow on this occasion. I always make extra candied pecan nuts, since they are a delicious snack!”

## Ingredients

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### Chocolate Cremeux

Custard Base:

- 1/2 cup pasteurized egg yolks
- 2/3 cups caster sugar
- 1cup milk
- 1 cup cream
- 2.5 sheet gelatine
- 2 cups Legend chocolate 55% Milk or Alternatively 2 1/3 cups Milk Chocolate 35%

*Instructions: Prepare the custard base: Soak the gelatine in cold water. Place the milk and cream into a saucepan and heat gently. Combine the egg yolks and sugar. Pour the hot milk/cream mixture over the egg yolk and sugar mixture and whisk to combine. Pour back into a clean saucepan. Cook over a slow heat until the mixture reaches 180°F, (the mixture will continue to cook to 185°F off the heat). Squeeze the excess water from the gelatine and add to the custard mixture. Blend with a hand blender until smooth and creamy. Add the milk chocolate. Blend with a hand blender until smooth and creamy. Chill overnight in a bowl.*

*Day 2 whisk mix in a bowl to a smooth consistency. Place into a piping bag and pipe into prepared glass or Jar.*

### **Candied Pecan Nuts:**

Ingredients:

- 7/8 cup pecan Nuts
- 1/3 cup caster sugar
- 1/2 tsp salt
- 3/4 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground Coriander seeds
- 2tsp pasteurized egg white

*Instructions: Whisk the egg whites until foamy. Pour over the nuts and combine well. Add the sugar and spice mixture and mix together. Place on a tray lined with parchment paper, spread evenly. Place in the oven and bake @250F for 40 minutes. Allow to cool, store airtight.*

### **Marshmallow:**

Ingredients:

- 1/2 cup egg whites
- 1 tbs powdered gelatine
- 7/8 cup caster sugar
- 2/3 cup glucose syrup
- 10 tbs cold water
- 1/2 cinnamon stick

Dusting powder:

3 tbs corn flour / 1/2 cup icing sugar (Sieve both together)

*Instructions: Place your cinnamon stick into the oven and roast for 10 minutes at 180°C. This will bring out the aroma of the cinnamon. Place 1/2 the water into a bowl and sprinkle the gelatine over. Allow to rest for 5 minutes. Meanwhile place the sugar, cinnamon stick, remaining water and glucose into a saucepan and slowly bring to the boil. Cook to 245F. Place the egg whites into a mixer and begin to whisk slowly. Once a slight foam begins to form, slowly pour your egg whites over the mixture. (remove the cinnamon stick). Allow whisking for 5 minutes. Place the gelatine into the microwave for 20 seconds to melt, it may need longer depending on your wattage. Add to the marshmallow and continue to whisk until luke warm or 63F. Spread onto a tray lined with parchment and dusted with dusting powder. Once spread lightly dust of your dusting powder on top.*

### **Assembly:**

*Pipe your cremeux into a glass or jar. Cut the marshmallow into cubes and blow torch to toast (If you don't have a blow torch you can use your grill). Place on top of cremeux and sprinkle pecan nuts over. Enjoy!*

## **Carmel Valley Ranch's Ginger Orange Roasted Sweet Potatoes**





Ginger-Orange Glazed Sweet Potatoes from Ritchard Cariaga, Director of Culinary and F&B Operations ... [+] CARMEL VALLEY RANCH

Set on 500-acres in the foothills of the Santa Lucia Mountains on California's Central Coast, [Carmel Valley Ranch's](#) Ginger-Orange Glazed Sweet Potatoes are a winning combination of flavors that are sure to delight this Thanksgiving. Available at the hotel's signature restaurant Valley Kitchen, this recipe, conceived by Director of Culinary and Food and Beverage Operations Ritchard Cariaga is a solid Turkey day standby that packs a zesty punch.

## Ingredients

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### Roasted Sweet Potatoes

- 3 medium sized sweet potatoes
- 1 teaspoon Kosher salt
- 1 teaspoon Extra Virgin Olive Oil
- ½ inch piece of ginger, cut into chunks and smashed.

- Toasted walnuts and goat cheese (optional)

*Instructions: Start by preparing sweet potatoes, rinse and scrub the skin well. Place cleaned sweet potatoes on a double piece of foil drizzle with olive oil and sprinkle with salt. Smash pieces of ginger to release oils and aroma, place along with the sweet potatoes. Wrap well and create a pouch, roast in a 350F oven for about 45 minutes to an hour or until fork tender. Remove from the wrapper and continue to roast until golden brown. Cut into serving pieces and drizzle with glaze and golden raisins. Optional to add toasted walnuts and goat cheese.*

### **Ginger-Orange Glaze**

- ½ cup freshly squeezed orange juice
- ½ cup vegetable stock or water
- ½ tablespoon orange zest
- 1 tablespoon organic honey
- 1 teaspoon maple syrup
- 1 teaspoon grated ginger
- 2 tablespoon butter, keep cold
- Salt and pepper to taste

*Instructions: In a saucepan, combine water, orange juice, honey and maple syrup. Use a micro plane to grate orange zest and ginger. Bring to a simmer and reduce halfway or until the liquid is lightly thickened. Meanwhile cut butter into small cubes. Remove sauce for heat and slowly whisk in cold butter until incorporated.*

*Garnishes: Caramelized Oranges, Fresh orange segments, Golden Raisins, Lemon Verbena, Fresh Parsley.*

## **The Ritz Carlton Amelia Island's Butternut Squash Soup**



Butternut Squash Soup from Salt at The Ritz-Carlton, Amelia Island is an excellent and easy to ...

[+] THE RITZ-CARLTON, AMELIA ISLAND

'Tis the season for all things butternut squash, and this seasonally appropriate Butternut Squash Soup by Executive Chef Garrett Gooch at [The Ritz-Carlton, Amelia Island](#) is a great way to kick off your



Thanksgiving meal. Calling for fresh butternut squash, nutmeg, cloves and apple juice, this hearty and comforting soup is an easy and instant classic that has strong potential to become the dish everyone looks forward to year after year.

### Ingredients:

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- 3 large butternut squash
- 1 cup apple juice
- 2 cups heavy cream
- 3 cups whole milk
- 1/2 teaspoon nutmeg (ground)
- 1/2 teaspoon cloves (ground)
- 1/2 teaspoon allspice (ground)
- 1/2 cup unsalted butter
- Kosher Salt to taste

*Directions: Cut squash in half and remove seeds. On a sheet pan bake squash skin side up at 350 degrees for 40-50 minutes or until soft. After squash is cooked and now cooling, add all remaining ingredients into a large pot and bring to a simmer then turn off. Now scoop the pulp out of the squash and add pulp to the liquid. Stir well and bring back to a simmer than turn off. In small batches add soup to a blender and puree until smooth. Serves 8 to 10.*

## Hotel Jerome's Butternut Squash Pie with Cheddar Crumble



Hotel Jerome's Butternut Squash Pie with Cheddar Crumble HOTEL JEROME

Since 1889, [Hotel Jerome](#) has stood in the heart of downtown Aspen and serving up world class service and cuisine, this recipe for Butternut Squash Pie with Cheddar Crumble is no exception. Tartness from the apples, savoriness from the cheddar and sweet from the sugary filling in between, this pie packs a ton of flavor and is a great one to whip up this Thanksgiving.

## Ingredients

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### Pie Dough:

- 2 7/8 cups All Purpose Flour
- 1 tsp Kosher Salt

- 1 cup Cold Butter (cubed to 1/4" )
- 1 Large Egg
- 1/2 cup Cold Water

*Instructions: Mix all purpose flour, kosher salt and cubed butter with a paddle attachment on medium speed in a Kitchen Aid until the butter cubes are pea sized and evenly dispersed. Pour the water into a separate bowl and add the egg . Add the egg/water mix to the flour and stir gently until a slightly chunky dough is formed. Wrap the foil in plastic wrap and refrigerate for 2 hours.*

### **Pie Filling :**

- 2lbs Sliced Green Apples (Peeled)
- 1lbs Sliced Butternut Squash
- 3/4 cups Butter
- 1 1/2 cups Sugar
- 3/4 cup Water
- 1/2 Lemon Juice
- 1/4 cup Brown Rum

*Instructions: Place butter and sugar in a saucepan and cook gently to a caramel. Add the liquid bit by bit to the caramel, whilst stirring with a whisk. Let the caramel sauce simmer until all the sugar has dissolved. Add the apples to the sauce and cook for 2 minutes. Add the squash and simmer for 1-2 minutes until soft. Strain the apple and squash from the liquid and set aside to cool to room temperature.*

### **Cheddar Crumble**

- 1 1/4 cups + 2 tbsp Soft Butter
- 3/4 cup Brown Sugar



- 3/4 cup Sugar
- 1 1/2 cups Almond Flour
- 1 tsp Sea Salt
- 2 cups All Purpose Flour
- 1/2 cup Starch
- 2/3 cups Grated Aged Cheddar

*Instructions: Scale all ingredients and place in a mixing bowl. Mix with a paddle attachment until combined. Wrap in plastic wrap and refrigerate for two hours.*

*Assembly and Baking: Place the pie crust on a cold table top and roll out as thin as possible. Cut the crust and place in a pie pan. Gently press the dough into the pan, making sure that the crust reaches the brim of the pan. Trim the crust with a small knife so it aligns with the brim. Fill the pie with cooked apples and squash. Grate the cold crumble dough over the pie, covering the entire surface generously. Bake the pie at 350F for 25-30 minutes. Leave in the pan to cool.*

## **Palace Hotel's Portuguese Sausage & Pineapple Stuffing**



A unique take on stuffing, this Sourdough Portuguese Sausage & Pineapple Stuffing from Palace Hotel, ... [+]  
PALACE HOTEL, A LUXURY COLLECTION HOTEL, SAN FRANCISCO

A unique take on one of Thanksgiving's most popular side dishes, this Portuguese Sausage and Pineapple Stuffing from the [Palace Hotel, a Luxury Collection Hotel, San Francisco](#) promises a mix of sweet, savory and delicious all in equal measure. While the recipe calls for a loaf of ACME sourdough, your favorite loaf will do just fine.

### Ingredients:

- 1 lbs loaf of ACME (or another brand Sourdough bread) cut into 1/2 inch cubes (approximately 12 cups)
- 2 lbs Portuguese Sausage links cut into 1/4" circles
- 2 Spanish Onions, Chopped
- 4 Celery Stalks, chopped
- 4 tablespoons Coconut Oil
- 4 cups Pineapple cut into 1/2 inch cubes

- 1/2 cup Candied Mango cut into 1/2 inch slices
- 2 tablespoons Fresh Sage, chopped
- 4 tablespoons Fresh Parsley
- 2 cups Chicken Stock or Broth
- 3 Large Cage Free Eggs beaten

*Directions: Preheat oven to 350 degrees. Spread bread cubes in a single layer on a baking sheet. Bake at 350 degrees until golden brown, approximately 10 -15 minutes. Keep a close eye on them to avoid over toasting. Set aside to cool.*

*Transfer bread cubes to a large bowl. In a large skillet over medium heat, sauté sausage until caramelized. Add to the bowl of bread cubes, reserving drippings. To the same skillet used for the sausage, add onions and celery and sauté until golden brown. Add celery and onions to the sausage and bread mix. In the same skillet, add coconut oil and heat over medium high heat. Add pineapple and sauté for 1 minute until lightly browned and caramelization begins. Add sage. Add to bread mix bowl and toss. Add parsley, candied mango, eggs and chicken stock.*

*Mix until combined. Pour mixture into a 15x10x2 inch cake or baking dish. Bake uncovered until the top is golden and crispy, approximately 45 minutes to 1 hour. Serve and enjoy. Yields 15 servings.*

## **Bedford Post Inn's Perfect Pumpkin Pie**



Bedford Post Inn's Pastry Chef, Luke Deardurff, take on homemade pumpkin pie. BEDFORD POST INN

One of New York's most charming boutique hotels, [Bedford Post Inn's](#) country dining outpost, [The Barn](#), has devised the perfect pumpkin pie recipe that can easily be recreated from home. Created by Pastry Chef Luke Deardurff, the proof is in the purée. "While canned purée will give you a more consistent pie every time, home roasted purée gives you more flavor and varies depending on what type of pumpkin you use." Deardurff suggests sugar pumpkins like Lumina, Cinderella and Dickinson for this recipe, however Kabocha and Butternut squash work fine too.

## Ingredients

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- 2 eggs
- 1 yolk
- 1/2 C brown sugar
- 1/3 C white sugar
- 1/2t salt
- 2t cinnamon



- 1t nutmeg
- 1t ginger
- 1/4 t clove
- 1/8t cardamom
- 1/2 t orange zest
- 2 C purée\*
- 6 oz sour cream
- 6 oz sweetened condensed milk

***Instructions:** Preheat oven to 400F. Combine all the ingredients until smooth. Pour into a frozen, unbaked pie shell, and bake for 15 minutes. Turn the temperature down to 350 and continue to bake for 30-40 minutes. Cool the pie for at least 2 hours before cutting.*

## **Domaine de la Tortinière's Chicken Stuffed with Cranberries, Pumpkin and Popcorn**



Christmas food. Chicken meat baked with cranberries and rosemary in the oven dish, top view.

GETTY

For a French twist on your Thanksgiving meal, look no further than this Chicken Stuffed with Cranberries, Pumpkin and Popcorn. The recipe, which comes from [Domaine de la Tortinière](#), a gorgeous and newly renovated chateau-hotel and restaurant in the heart of France's Loire Valley, is not only très magnifique, but will surely put your chef skills to the test. If you need a little inspiration, check out this [video tutorial](#) which will walk and talk you through the recipe step by step. Bonne chance and bon appetit!

## Ingredients

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- 3 chicken breasts
- ¼ red pumpkin (a squash or gourd alternative works too)
- Popcorn kernnels to pop
- 1 can of corn
- 1/3 cups egg white
- 2/3 cups cream
- 1 cup cranberries
- 1 cup orange juice
- Salt and pepper
- Butter

***Instructions:** To prepare the stuffing, take out the skin and the drumstick of one chicken; chop it and put the ingredients in a blender. Grind together with ⅓ cup of cream to get a smooth and fine mousse; add the egg white and mix it again. Sieve it to eliminate the imperfections or make sure its finely blended, then season it with salt and pepper and add the chopped cranberries. Let cool in the fridge.*

*With the other two chicken breasts, take out the drumsticks and cut them in half lengthwise, to be able to stuff them. On the clingfilm, put the stuffing inside the chicken breasts; roll it tight in the cling film to give it a beautiful shape. Make two knots to close it tight and cook it in the clingfilm in water at 180°F for 30 minutes.*

*To make the cream of corn, in a blender, mix together 1/3 cup of cream and 1 cup of corn from a can, including the juice as well. Season it with salt and pepper at your discretion, and cook in a pan at a very low temperature. For the popcorn, heat oil in a deep pan, put the corn in it and wait until it pops.*

*For the pumpkin, with the skin on, slice the pumpkin as a croissant, and roast them in butter in a pan for 7 minutes or until soft, turning them frequently to cook evenly. Finish them in orange juice for 3-4 minutes. Keep the butter for the sauce after. To finish, blend together the orange juice and the butter, and make an emulsion to obtain a foam.*

*For the final plating, put some corn cream, then the chicken with the stuffing visible. Place the “croissant” of pumpkin next to it, the emulsion on top and popcorn all over the plate.*

## **Mamey's Cranberry Tartar by THesis Hotel Miami**





Cranberry sauce in ceramic saucepan with ingredients for cooking decorated with fir tree for ...

[+] GETTY

Thanksgiving wouldn't be complete without a side of cranberry sauce, and Chef Niven Patel of [Mamey's](#) at [The Thesis Hotel Miami](#)'s take on this staple is one you don't want to miss. There's a number of ways to serve this delicious sauce, however chef Patel suggests serving this on top of some Wahoo Crudo for a fresh, Miami twist on Thanksgiving. The best part, this can be made up to two weeks prior to Thanksgiving and left to marinate in the refrigerator. Yes, two weeks, which means it's time to get crackin' on your cranberry sauce.

## Ingredients

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- 2 cups of cranberries
- 2 oranges, juiced
- 1/4 cup of sugar
- 1/4 cup of dry Curaçao
- Pinch of salt



***Instructions:** Blend the ingredients in a food processor. Let it marinate in the fridge for 2 weeks, stirring every 3 days. Enjoy alone or as a topping on your favorite dish.*

## Noelle Nashville's Bourbon Apple Crumble



A Bourbon Apple Crumble from Makeready Libations & Liberation at Noelle, Nashville, a Tribute ...

[+] NOELLE, NASHVILLE, A TRIBUTE PORTFOLIO HOTEL

Nothing says Thanksgiving in Nashville like Bourbon Apple Pie, and from [Noelle, Nashville, a Tribute Portfolio Hotel's](#) signature restaurant, [Makeready Libations & Liberation](#), this pie packs a one-two punch of flavor and texture in a bold and boozy way. Combining fresh apples, spices and an oat crumble to create a mouthwatering end to your Thanksgiving feast, you'll definitely want to save some room for this one.

### **Crumble Ingredients:**

- 5 oz Muscovado Sugar (or any refined cane-based sugar will do)
- 4 oz Granulated Sugar
- 4 oz Oats

- 1 lbs All Purpose Flour
- 8 oz Unsalted Butter
- ½ tsp Sea Salt

### **Apple Filling Ingredients:**

- 5 lbs Skin on Green Apple
- 1 oz Lemon Juice
- 2 oz Bourbon
- 1 lbs Granulated Sugar
- 1.5 oz Cornstarch
- 1 tsp Sea Salt
- 1 tbs Cinnamon
- 2 tsp Cardamom
- 1 Vanilla Bean
- 12 oz Dried Cranberry
- 1.5 oz Cold Butter, Unsalted

*Crumble Directions: Mix Flour, Salt, And Sugars together until thoroughly combined. Rub in the butter until blended and appears crumbly. Fold in the oats. Spread flat on a pan and chill until ready to use.*

*Apple Filling Directions: Wash apples and dry. Core and rough cut the apples to about a 1” dice. Combine apples, bourbon and lemon juice. Combine granulated sugar, cornstarch, and spices and mix well.*

*Add the apples and gently mix until well mixed. Place apple filling into your baking dish packing tightly and dot with unsalted butter. Top with*

*crumble. Bake at 400 degrees for about 35-45 Minutes. (Mixture should be slightly bubbling).*

## The Resort At Paw's Up's Ember Roasted Butternut Squash



Ember-Roasted Butternut Squash with Whipped Chèvre, Maple-Poached Cranberries and Pepitas by Paws Up ... [+] DAN GOLDBERG PHOTOGRAPHY AND THE RESORT AT PAWS UP

Set on one of big sky country's most open and evocative landscapes, [The Resort at Paws Up](#)'s fiery twist on butternut squash is a guaranteed crowd pleaser. Topped with whipped chèvre, maple-poached cranberries and pepitas, "this method may be one of my new simple favorites," Executive Chef of Paw's Up Sunny Jin said. "It's truly as simple as placing the butternut squash over open embers and allowing the outside to thoroughly char." Pro Tip: Unless you want a good laugh at your expense, remember to peel off the char on the squash before serving.

### Ingredients

- 1 butternut squash
- 4 cups fresh cranberries

- 1 cup grade “A” maple syrup
- 1/4 cup orange juice
- 1 tsp rosemary leaves

### ***Chèvre Mousse***

- 4 cups chèvre
- 1 1/2 cups heavy cream
- Kosher salt to taste

### ***Garnish***

- 1/2 cup petitas, toasted

*Directions: Step One: Squash: Place your squash over open embers until outside is completely charred (roughly 15–20 minutes.) The residual heat is enough to carry over and cook the squash all the way through. Once cool enough to touch, slice into 2-inch pieces crosswise and keep warm.*

*Step Two: Cranberries: In a wide pot over medium heat, bring maple syrup, orange juice and rosemary to a slow simmer. Reduce temperature and add cranberries to liquid and lightly poach for about 10 minutes or until cranberry skins begin to blister. Remove from heat and let cool to room temperature.*

*Step Three: Chèvre Mousse. Place chèvre in a mixer bowl with paddle attachment and mix on low. Using a blowtorch, lightly torch the sides of the bowl to bring to room temperature. Slowly drizzle in heavy cream until fully emulsified. Season with salt and chill immediately. Once chilled, the consistency should be smooth and spreadable.*

*Assemble. Dollop a heaping tablespoon of chèvre on top of the butternut squash. Spoon a good-sized portion of cranberries over chèvre. Cover with toasted pepitas and serve warm.*



# SHA's Grilled Vegetables With Creamy Polenta and Romesco



For a healthy Thanksgiving side, this grilled vegetable with creamy polenta and romesco by SHA ...  
[+] SHA WELLNESS CLINIC

For a healthy helping this Thanksgiving, this grilled vegetable with creamy polenta and romesco by [SHA Wellness Clinic](#) in Spain is just the ticket. Created by Head Chef Lixi Lineas, this gorgeous vegetable medley is served over creamy polenta and packed with nutrients providing a bit of relief on a starch and carb heavy occasion like Thanksgiving.

## Ingredients

### Grilled vegetables

- 1 cup spring onion, 1 cups leek
- 1 cup black turnip, 7/8 cups broccoli
- 2/4 cups baby carrots, 1 1/2 cups artichoke
- 1/2 cups green asparagus, 1 cup celery root
- 1/2 cups mushrooms

*Instructions: Boil the vegetables according to their cooking time and cool in ice water. Clean the mushrooms and cut into quarters. Sear the vegetables on the grill and set aside.*

### *Creamy Polenta / Romesco*

- 2/3 cups corn flour
- 2/3 cups sun-dried tomato
- 1/2 cup gluten-free flour
- 1/2 tbs g Pimentón de la Vera (Spanish paprika)
- 1/4 cups toasted almonds
- 1 tsp sherry vinegar
- 1/4 cups roast onion
- Roast garlic (1 head of garlic) 2tsp dried oregano
- 3 1/2 tsp Olive oil

*Instructions: Mix the ingredients in a blender. Add to bain-marie (hot water bath) using parchment or baking paper to keep it from drying out.*

## **Hyatt Regency Maui's Molokai Sweet Purple Potato & Haupia Pie**



Purple potato pie, purple potato GETTY

If you're in the mood for some island-inspiration this Thanksgiving, then look no further than [Hyatt Regency Maui Resort and Spa](#)'s Molokai Sweet Purple Potato & Haupia Pie. A cool and creative take on traditional sweet potato pie, this recipe by Executive Chef David Flegel can also be made with yams as they both provide sweetness to the dish. Haupia, a coconut milk-based dessert often served at luaus and other local gatherings in Hawaii, adds the perfect layer of sweetness and texture on top.

## Ingredients

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### *For the Pie Crust:*

- 2 cups flour
- 1 cup or 2 sticks cold butter cut into 1/2 inch cubes
- 1/2 tsp salt
- 1 tbsp sugar
- 6 tbsp cold water

*Instructions: Add the flour, salt, sugar and butter into a mixer and mix on low speed until the butter and flour begin to mix and look like small nuts. Add water tbsp at a time until the mixture almost forms a dough. Remove from mixer and let rest for a couple hours in the fridge. Remove from the fridge and let rest a few minutes before rolling out. Roll out to about 1/8 inch and place in a greased and floured pie plate. Fork the bottom and blind bake for 20 minutes at 375 degrees. Let cool.*

*For the pie filling:*

- 3 medium Molokai purple sweet potatoes fully cooked and mashed (yams can be substituted as they will still provide sweetness to the dish)
- 2 sticks butter, melted
- 1 can evaporated milk
- 1 can full fat coconut milk
- 1 tsp vanilla
- 2 large eggs
- 1/2 cup sugar
- 1 pinch salt

*Instructions: Add the potatoes to a medium sized bowl then add melted butter, evaporated and coconut milk, eggs, and vanilla. Mix everything thoroughly everything until it becomes a smooth creamy consistency. Pour purple sweet potato filling into your cooled pie shell and bake for 40-45 minutes. The pie is done when you can insert a toothpick into the potato layer and it comes out clean or firm to the touch in the middle. Remove and let the pie cool to room temperature.*

*For the Coconut Custard - Haupia Layer*

- 3 Tbsp. sugar



- 2 Tbsp. cornstarch
- ½ cup water
- 1 can full fat or light coconut milk
- ¼ cup toasted sweetened shredded coconut

*For the Haupia coconut topping, stir together sugar, corn starch and water. In a medium pot, add the coconut milk and bring to a boil. Add the corn starch water mixture to the coconut milk and stir continuously until the liquid thickens, about five minutes. Let cool slightly then pour over the pie. Let set and enjoy.*

## Le Barthelemy's Beef Wellington With Truffle Mashed Potatoes



Beef Wellington and truffle mashed potato recipe created by Chef William Girard of St. Barths' Le ...

[+] MICHAEL GRAMM

Cookies on Forbes

One of St. Barths' most luxurious resorts, [Le Barthelemy Hotel & Spa's](#) offers world' famous island-inspired French cuisine, and their Beef Wellington over Truffled Mashed Potatoes continues to be a guest favorite. Created by Chef William Girard, don't let the lengthy ingredients list overwhelm you. Chef has broken this down step by step to give you a

leg up. Pro tip, it's best to prep the meat one a day in advance and leave in the refrigerator overnight.

### **Ingredients: (Serves 4)**

---

- 1.5 lbs Black Angus beef fillet
- 1/2 cups Puff pastry
- 2 Egg yolks
- 1/2 lbs Kintoa ham
- Salt & black pepper to taste
- 1/8 cup Clarified butter

#### *Mushroom duxelles*

- 1 3/4 cups White button mushrooms
- 1/4 cups Shallots, minced and cooked
- 1 tbs Fresh thyme, leaves picked
- 5 tbs Extra virgin olive oil

#### *Chicken Mousse*

- 1/2 lbs Raw chicken breast
- 1/4 cups Cream
- 4 Eggs

#### *Subric Spinach*

- 1/4 cups Cooked spinach and parmesan cheese
- 10 ml Cream
- 1 Egg

### *Truffle Mash*

- 1/8 cups Truffles paste and butter
- 2 tsp Truffle oil
- 1 1/3 cups Potatoes, mashed

### *Truffle Sauce*

- Beef jus (5cl)
- Port wine (20ml)
- Truffle paste (10g)
- Butter (20g)

*Instructions: Prep ingredients starting with the Beef which needs to be seasoned with salt and black pepper and sear evenly in oil or clarified butter. Next, mushroom duxelles need to be cleaned and tossed in olive oil, salt and black pepper. Roast in oven at 400°F until golden brown. Allow to cool chop and into even-sized pieces with thyme leaves and cooked minced shallots.*

*Chicken mousse: In a food processor, blend the chicken breast to a paste, then mix with eggs, salt, and white pepper. Add cream and pulse, then fold to thoroughly combine. Spread the mushrooms duxelles evenly over the kintoa ham. Evenly coat the entire beef tenderloin with the chicken mousse using a rubber spatula. Cover beef tenderloin with plastic wrap.*

*Arrange and refrigerate. Place the beef tenderloin on top of the ham and mushroom duxelles. Using the plastic wrap, gently roll the meat into a tight, smooth cylinder and refrigerate overnight.*

*Roasting: Wrap the beef in puff pastry, decorate with pastry strips and brush with eggs yolks. Roast in oven at 350°F for about 35 minutes.*

*Prep side dish: Subric spinach: combine spinach, cream, eggs and parmesan together. Steam for 20 minutes. Cut out a disc of subric and*

wrap with blanched spinach leaves. Truffle mash: mix the truffle paste, truffle oil and butter into the mashed potatoes.

Arrangement: Cut the beef into thick slices, placing one slice on the spinach subric. Serve the truffle mash with truffle sauce.

## Commodore Perry Estate's The Peoples Biscuits



The People's Biscuits: Husband-and-wife team Bradley Nicholson and Susanna Querejazu crafted this ... [+]  
COMMODEORE PERRY ESTATE, AUBERGE RESORTS COLLECTION

Set on a gorgeous 10-acre estate in Austin, Texas, [Commodore Perry Estate, Auberge Resorts Collection](#)'s buttery biscuits are a tried and true Thanksgiving treasure. Crafted by husband-and-wife team Bradley Nicholson and Susana Querejazu who have since coined them The Peoples Biscuits, this simple approach to classic, comforting biscuits can be prepped the night before and are best served warm with a little honey butter drizzle and salt on top.

### Ingredients

- 1 1/2 cups All Purpose Flour, Chilled



- 1 Tbsp Sugar, Chilled
- 2 tsp Kosher Salt, Chilled
- 1 tsp Baking Soda, Chilled
- 3 tsp Baking Powder, Chilled
- 3/4 cup Butter, Chilled and Grated
- 6.3 fl oz Buttermilk, Chilled

*Directions: Combine all dry ingredients, mix well. Grate in chilled butter. This can be chilled overnight, if desired. Mix in buttermilk. Finish when shaggy. Flour surface of table and add a book fold. Rest for 1 hour, then portion. Egg wash and bake at 375-400 degrees with fan. Finish with honey butter and salt.*

## **The Bristol Hotel's Pimento Cheese and Bacon Potato Salad**



Pimento Cheese and Bacon Potato Salad by Vivian's Table at The Bristol Hotel in Bristol, Virginia.

THE BRISTOL HOTEL, A CHARLESTOWNE HOTELS MANAGED PROPERTY

Surrounded by the Appalachian Mountains in the birthplace of country music along the Tennessee-Virginia border, [Vivian's Table](#) at [The Bristol Hotel's](#) Pimento Cheese and Bacon Potato Salad is the fun southern spin you don't want to miss. Creamy, cheesy and altogether dreamy, this easy to follow recipe will be a favorite for years to come.

## Ingredients

- 3 pounds red potatoes, medium dice
- 8 oz crumbled bacon
- 2 cups aged cheddar, shredded

- ¾ cup mayonnaise, (Duke's brand preferred)
- ½ cup pimento peppers, small dice
- 2 Tbs Vidalia onion, minced
- 2 Tbs scallions, sliced
- 1 Tbs Worcestershire sauce
- Dash tabasco, or your favorite hot sauce
- Salt and pepper as needed

*Directions: Wash, peel and dice potatoes. Boil potatoes in salted water just until fork tender and allow to cool. Mix the remaining ingredients in separate bowl. Fold cooled potatoes into the cheese mixture and season as needed. Garnish with pimentos and sliced scallions and serve with sweet bread and butter pickles.*

## Royal Champagne Resort & Spa's Riz au Lait (Rice Pudding)



Cookies on Forbes

Riz au Lait, or Rice Pudding, by Pastry Chef Cedric Servela of Royal Champagne Hotel & Spa, in ...

[+] GETTY

About 45-minutes outside of Paris in the Champagne region of France, [Royal Champagne Hotel & Spa's Riz au Lait](#) (rice pudding) by Pastry Chef Cedric Savelle is nothing short of magnifique. The first-ever and only luxury wellness destination in the area, the hotel also happens to be home to locally-sourced fine dining by Michelin-starred Chef Jean Denis Rieubland and head sommelier Daniel Pires who suggests pairing this pudding with a bottle of Georges Laval Cuvée Garennes Demi-sec Champagne for the perfect beginning, middle or end to your Thanksgiving meal.

## Ingredients

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- Rice: 2/3 cups
- Milk: 3 cups
- Sugar: 1 cup
- Liquid Cream: About 1/2 cup
- 1 Mandarin Zest
- 1 Lemon Zest
- 1 Vanilla Pod
- 1 Cinnamon Stick
- 1/2 Tonka Bean

*Instructions: Blanch the rice in boiling water for 1 minute, then drain and rinse with hot water. Mix the milk with the rinsed rice, sugar, zest and spices, then give a light boil. Lower over low heat and cook slowly until rice is melted. Cool and adjust the texture by adding the liquid cream little by little as the full 1/2cup is not necessarily needed.*

### Liquid Caramel:

- Sugar : 2 cups



- Glucose syrup (or honey) : 2/3 cups
- Water 1 : 2/3 cups
- Water 2 : 2 cups

*Boil sugar mixture, glucose syrup and water 1 over high heat. Boil until a brown caramel color is obtained. Once the color is obtained, add water 2 to stop the cooking process. Refrigerate until cooled completely.*

## **Gurney's Porcini Chestnut Stuffing**



Gurney's Montauk Resort & Seawater Spa's Porcini Chestnut Stuffing by Executive Sous Chef Matthew ... [+] GURNEY'S MONTAUK RESORT & SEAWATER SPA

You really can't go wrong when you sauté anything in duck fat, and this recipe for Porcini Mushroom Stuffing by [Gurney's Montauk Resort & Seawater Spa's](#) chef Matthew Zappoli is no exception. "I like to get my loaf of bread a day before Thanksgiving," chef Zappoli said. "I cube it and allow it to dry on a sheet tray overnight. If you don't have time you can

dry it in the oven at 150-200 degrees for up to an hour. Time will vary depending on your oven. Check every 15 minutes.”

## Ingredients:

---

- 1.5 cut Porcini mushroom, medium dice
- 1/2 cup Duck fat
- 1/2 cup Onion, diced
- 1/2 cup Leek, diced
- 1 cup Celery root, diced
- 1/2 cup Chestnut, diced
- 1/4 cup Guanciale or prosciutto
- 2T Sage, chopped
- 1T Thyme, chopped
- 2T Rosemary, chopped
- 1T Oregano, chopped
- 1c Madeira wine
- 2T Kosher salt
- 2t Black pepper
- 2 cups Duck or Roasted Chicken stock
- 6 Egg yolks
- 1 Sourdough loaf approx. 3lbs, large dice. (Allow to dry)

*Instructions: Cube your bread and allow it to dry on a sheet tray overnight. If you don't have time you can dry it in the oven at 150-200 degrees for up to an hour, checking every 15 minutes. The next step in*

*assembling the stuffing is preparing the mushrooms and aromatics. Begin by sautéing the mushrooms on high heat, in some of the duck fat. Once the mushrooms are browned, add the guanciale and chestnuts. Sauté until the guanciale is browned and chestnuts are toasted. Add a pinch of the chopped thyme and rosemary. Deglaze with 1 cup of Madeira and reduce till almost dry. Add 1cup of stock and bring to a boil. Drain mushrooms and reserve the liquid. In a separate pan on medium high heat, sauté the onions, leeks and celery root in the remainder of the duck fat. When the veggies are tender add half of the remaining herbs and deglaze with the remainder of the Madeira and reduce till almost dry. Add the remainder of the stock and bring to a boil. Drain veggies and reserve the stock.*

*In a bowl, combine the bread, mushrooms and sautéed vegetables. In a separate bowl, combine the mushroom and veggie “stocks” with the egg yolks. You want the mixture to be moist, but you might not need all the liquid so add the liquids slowly to the bread mixture. Season with salt and pepper. Add the mixture to a 13x9 baking dish that has been greased with duck fat or butter.*

*Cover with foil and bake at 375 for 30 minutes. Remove the foil and bake for another 15-25 minutes until the top is brown. Sprinkle the top with the remaining herbs and serve.*

## **The Resort at Paws Up’s Cranberry Tart**





The Resort at Paws Up Executive Chef Sunny Jin's delectable cranberry tart is the perfect sweet ...

[+] DAN GOLDBERG PHOTOGRAPHY AND THE RESORT AT PAWS UP

If you're looking for something with a lot of wow factor and some serious sauce appeal to boot, then look no further than Executive Chef of [The Resort at Paw's Up](#) Sunny Jin's gorgeous cranberry tart. Worthy of a special occasion like Thanksgiving, this recipe comes together quickly and makes for a beautiful finale to your meal this year.

### Ingredients:

- 1 1/4 cups all-purpose flour
- 1/2 cup semolina flour
- 1 cup granulated sugar
- 1 teaspoon salt
- Zest of 1 lemon
- 4 ounces butter
- 1 egg
- 2 tablespoons olive oil

- 1 teaspoon vanilla extract

### *Filling*

- 1/2 ounce powdered gelatin
- 4 ounces cold water
- 6 cups fresh cranberries
- 2 cups granulated sugar
- 1 cup orange marmalade
- Zest of 1 orange

### *Honey Whipped Cream*

- 1 cup heavy whipping cream
- Honey to taste

### *Candied Orange*

- 1/2 cup granulated sugar
- 1/2 cup water
- 1 orange

Instructions: Crust: In a food processor, combine all-purpose and semolina flour, sugar, salt, lemon zest and butter and mix until texture is sandy. In separate bowl, whisk together eggs, oil and vanilla. Add to dry ingredients in food processor and mix until dough forms. Refrigerate for a couple of hours.

Remove dough from refrigerator and roll to desired thickness. Place in a 9-inch tart pan and refrigerate. When you are ready to use, preheat oven to 350°F. Line a tart shell with parchment paper and pie weights and blind bake in preheated oven until crust is completely cooked and golden brown. Let cool to room temperature before adding filling.

**Filling:** Sprinkle gelatin over water and let sit until gelatin is softened. In a saucepan over low heat, combine remaining ingredients and cook just until cranberries have softened. Remove from heat and let cool slightly. Stir in gelatin and let cool completely.

**Honey Whipped Cream:** Using a stand mixer on high speed, whip cream to soft peaks. Gradually add honey while continuing to whip until desired flavor is reached.

**Candied Orange:** In a saucepan over medium heat, combine sugar and water and bring to a simmer. Remove from heat and stir to dissolve sugar. Slice oranges on a slicer or mandoline slicer as thin as you can without destroying the shape. Place in warm sugar syrup. Let mixture sit for 24 hours. Remove each slice from the syrup and place on a silicone mat. Sprinkle with granulated sugar and dry in the oven on the lowest possible temperature. When slices of orange are dry to the touch, use an offset spatula to separate them from the silicone mat and turn over to continue drying. Cut with scissors to desired shapes.

**To Assemble:** Using a piping tip of your choice, pipe the Honey Whipped Cream in a decorative manner on the top of the tart.

Place the dried Candied Orange slices on the tart by sticking them into the whipped cream.

## **Conrad Dublin's Indulgent Mash Potatoes**



traditional irish champ with spring onion and country butter on a plate GETTY

Potatoes will always hold a special place in Irish cooking, and from the [Conrad Dublin](#)'s Executive Head Chef Gary Rogers, these Indulgent Mashed Potatoes are hearty, filling, and oh so comforting. The recipe calls for making this Irish champs, which is made by blending scallions or green onions with your creamy mashed potatoes, or colcannon, which infuses a healthy dose of finely sliced kale into the mix. You can't go wrong either way.

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## Ingredients

- 4 lbs. large potatoes
- 6 oz. butter
- 6 oz. cream
- Sea salt
- Ground white pepper
- 1 level tsp nutmeg



**Instructions:** *Wash potatoes and pierce each potato 6 times with sharp knife. Lay out on baking tray and sprinkle liberally with salt. Bake in a pre-heated oven at 350F for approximately 1 hour. When cooked, take out of oven and allow cool for 5 minutes. Cut all potatoes down the middle length ways and remove all the potato using a spoon - discard the skin. Place all the potato through a potato ricer or mash really well with a whisk in a large saucepan. Heat up cream and butter in a saucepan until just about boiled. Add butter or cream to potato and whisk really well. Season with salt and pepper and nutmeg.*

*Add the below after seasoning mash:*

*To make Irish champ - add the green part of 8 spring onions sliced really fine.*

*To make colcannon - add 1 cup finely sliced kale "cooked in boiling water for about 3 minutes and drained really well"*

## Hotel Indigo Singapore's Nghoh Hiang 'Golden Pillow' Turkey



For a modern-Singaporean take on your turkey this Thanksgiving, look no further than [Hotel Indigo Singapore Katong's](#) Ngoh Hiang “Golden Pillow.” Created by Head Chef Soon Yuen Li, this recipe, which was made specifically for the upcoming holiday season and is typically made with pork sausage, adds a fun and slightly spicy twist on your traditional turkey this year.

### **Preparation for Stuffing**

- 2 cups – Minced Pork Belly
- 4 cups – Minced Turkey Breast
- 1/2 cups – Water Chestnuts (roughly chopped)
- 1/2 cups – Carrots (cut into cubes)
- 1/2 cups – Celery (cut into cubes)
- 1/4 cups – Shallots (diced)
- 3Tbs – Five Spice powder
- 1/2 tbs – Salt
- 1tsp – Sugar
- 1tbsp – Oyster Sauce
- 3/8 cup – Potato Starch
- 1 – Egg (beaten)

### **Preparation for Turkey Roulade**

- 1lbs – Turkey breast (flatten)
- Bean curd skin (one sheet)
- 1 Egg (beaten, to be used as egg wash)

***Instructions:*** Put all the ingredients of stuffing in a large mixing bowl and mix them well. Place them onto a cling wrap film and roll the stuffing tightly. Place the rolled stuffing in a steamer and steam for 15 minutes. Remove the cling wrap film and set aside to cool. Put the rolled stuffing onto the turkey breast and roll it up. Complete the roulade by wrapping the bean curd skin over the turkey breast. Brush the bean curd skin with egg wash. Bake the Turkey Ngoh Hiang for 30 minutes at 350F. When the Turkey Ngoh Hiang Golden Pillow is ready it's best served right away.

## The Sire Hotel's Butterscotch Pie



Butterscotch Pie, courtesy of Chef Mark Wombles of Distilled on Jefferson (at The Sire Hotel) in ...

[+] DISTILLED ON JEFFERSON (AT THE SIRE HOTEL) IN LEXINGTON, KY

Creamy, caramely and topped oh so nicely with sweet meringue peaks, this Butterscotch Pie by Chef Mark Wombles of Distilled on Jefferson at [The Sire Hotel](#) in Lexington, Kentucky is pure pie perfection this Thanksgiving.

### **Ingredients:**

*Butterscotch filling*

- 1 cup light brown sugar, packed
- 2 cups milk
- 4 T. cornstarch or flour
- 3 egg yolks
- 1 tsp. vanilla
- 4 T. butter

*Instructions: Mix all the dry ingredients together. Pour a splash of milk into dry ingredients and stir. Add beaten egg yolks and butter. Heat remaining milk to scalding. Pour over other ingredients and cook until thick.*

*Meringue:*

- 3 egg whites
- Dash of salt
- 1 tsp. vanilla
- ¼ tsp. cream of tartar
- 6 T. sugar

Bring egg whites to room temperature. Add vanilla, cream of tartar and a dash of salt. Beat to soft peaks. Gradually add sugar until stiff. Pour filling into pre-baked piecrust and top with meringue. Bake at 275 degrees until golden brown.

## **The Ranch Malibu's Cauliflower Mash**





Cauliflower puree with olive oil, spices and thyme on a wooden table. Healthy vegetarian food. ...  
[+] GETTY

Sometimes, simplicity is key when it comes to Thanksgiving. Enter [The Ranch Malibu's](#) quick and easy take on Cauliflower Mash. Bringing this world-famous wellness retreats delicious plant-based cuisine to your table this year, this five ingredient recipe can be cooked up in under 30 minutes and serves as an excellent addition to your regular cooking repertoire.

## Ingredients

- 1 medium head cauliflower, trimmed and cut into small florets
- 1 celery root, peeled and chopped
- 2 Tbsp grapeseed oil
- 1/4 cup almond milk
- Salt & pepper

**Instructions:** *Preheat oven to 400°F. Toss the cauliflower and celery root with the oil. Sprinkle a little salt& pepper over the top. Place the*

*cauliflower florets and celery root on a baking sheet lined with a Silpat or parchment paper. Bake until golden and tender, about 30 minutes. Transfer to a food processor. Add the almond milk, salt & pepper. Purée until smooth, adding a little more milk if needed.*

## The Whitney Hotel's Mom's Famous Cornbread Stuffing



Traditional Homemade Cornbread Stuffing for the Holidays GETTY

Because mother always knows best, Chef Matthew Bullock of [Peregrine](#) at [The Whitney Hotel](#) in Boston, has shared his mom's famous cornbread recipe. Easy to recreate and loaded with flavor, this is easy to make side dish is a great one to prep in a pinch this Thanksgiving.

### Ingredients

---

- 1 box of Jiffy cornbread prepared and cooled
- 2c fine diced onions
- 1c fine diced celery
- 1 tbsp butter



- 2-3c chicken stock
- 4 tbsp bell's seasoning
- Salt and pepper to taste

Instructions: *In a small pot, sweat the onions and celery with a tablespoon of butter and a good punch of salt and pepper until everything is soft. While the onions and celery are sweating, break up the corn bread into small chunks and place in a bowl. Once onions and celery are soft add it to the cornbread and mix. Depending on how much liquid was released add the chicken stock. Season with bell's seasoning and salt and pepper as needed. Place in an ovenproof dish and cover with foil. Bake 350 for 10-15 or until the sides are crispy.*

## **Uli's Famous Sausage & Baked Washington Apple Stuffing by Four Seasons Seattle**



Uli's Famous Sausage and baked Washington apple stuffing by Executive Chef Emmanuel Calderon of ... [+] FOUR SEASONS SEATTLE

There's something so quintessentially Thanksgiving about sausage and golden apple stuffing, and this recipe by Executive Chef Emmanuel Calderon of the [Four Seasons Hotel Seattle's](#) Goldfinch Tavern ups the ante big time. The recipe, which calls for [Uli's Famous Sausage](#) — an artisan sausage producer and distributor near the hotel — is a great resource, sausage from your local butcher or supermarket will work well for this too.

## Ingredients

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- 3 pounds of sourdough bread cut into medium sized cubes
- 6 TBS unsalted butter
- 1 pound Uli's Famous Sausage (or sausage from your butcher/supermarket) casings removed
- 1 medium onion, chopped
- 2 Golden Delicious apples, peeled, cored and chopped
- 2 ribs of celery
- 3 cups chicken broth
- 1/2 cup chopped parsley and sage
- 2 eggs, beaten

***Instructions:** Preheat oven to 325 degrees F. Toss bread cubes in olive oil and half the herb mixture and season with salt and pepper. Toast in oven for about 15 min. until nice and crispy. Melt 2 TBS of butter in a large skillet over medium-high heat. Add the sausage and break it up with a wooden spoon. Cook until most of the pink color is gone, about 5 min. Add the sausage and drippings into a large bowl along with the bread cubes. Melt the remaining butter in the pan and add the onion, apple, celery and salt and pepper. Cook until vegetable get soft, about 5*



*min. Add the broth and the remainder of the herbs and bring to a boil. Season again with salt and pepper at this time. Pour the mixture over the bread cubes until evenly moistened. Mix in the eggs. Loosely pack the stuffing in a buttered casserole dish and cook uncovered for about 45 min or until the top is crisp and golden.*

## **The Envoy Hotel's Maple and Chili Roasted Calabaza with Feta and Walnuts**



Cookies on Forbes

Maple and Chili Roasted Calabaza with Feta and Walnuts by Tatiana Rosana, Executive Chef  
Outlook ... [+] THE ENVOY HOTEL

Set in Boston's Seaport District neighborhood, Executive Chef Tatiana Rosana of the Outlook Kitchen & Lookout Rooftop at [The Envoy Hotel's](#) Maple and Chili Roasted Calabaza with Feta and Walnuts is a sweet and spicy side dish you don't want to skip. Toss this in with your favorite greens and vinaigrette for a festive salad or serve on it's own, either way you can't go wrong.

## Ingredients

---

- 1 Calabaza (pumpkin or gourd are fine too) cut into wedges and seeds removed
- 1/4 Cup Olive Oil
- 1/2 Cup Maple Syrup
- 2 Tablespoons Crushed Red Pepper Flakes
- 1/2 Cup Crumbled Feta
- 1/2 Cup Toasted Walnuts, chopped
- 2 Tablespoons Parsley, chopped
- Salt and pepper to taste

*Instructions: Preheat oven to 425 degrees. In a large bowl toss together pumpkin, oil, maple syrup, crushed red pepper flakes, salt and pepper. Lay calabaza out on a sheet pan lined with parchment paper. If any syrup mixture remains in the bowl, spoon on top of the calabaza before roasting. Roast for 10-15 minutes or until calabaza is tender and slightly caramelized. Serve topped with crumbled feta, walnuts, and parsley.*

## The Langham Chicago's Easy Apple Pie





The Langham Chicago's Thanksgiving Apple Pie by pastry chef Danielle Marelli. KENT DRAKE PHOTOGRAPHY

Danielle Marelli, [The Langham Chicago's](#) pastry chef, knows a thing or two about how to create the sweetest end to a memorable Thanksgiving meal, and this homemade apple pie recipe is no exception.

## Ingredients

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### Pie Dough:

- 5 Cups All Purpose Flour
- 2 tsp salt
- 2 tsp sugar
- 1 Tbs white vinegar
- 1/2 cup water
- 1lbs butter

**Instructions:** *Cut butter into even 1/2 cubes so the butter works into the dough evenly. Combine vinegar and water and chill until very cold.*

*Combine all-purpose flour, salt and sugar. Add the butter to the dry ingredients and mix until mostly incorporated (some small chunks of butter should still be intact. This will create air pockets when baking = flakiness). Add cold water and vinegar to the dough and mix until combined. Wrap dough tightly and let rest in the refrigerator for a minimum of one hour and up to 12 hours to allow the flour to fully hydrate. The dough may be frozen at this time.*

*Line the Pie shell: Roll pie dough to just over 1/8" thick. Make sure to line the shell without trapping any air. Let the rolled and lined shell sit in the refrigerator uncovered for up to 12 hours. The longer the better! This will allow some of the excess moisture of the dough to evaporate and prevent the dough from shrinking too much in the oven. For blind baking, line the shell with cheese cloth (min 4 layers thick) and fill with rice. Bake as needed.*

#### *Apple Pie Filling:*

- 3-4 Braeburn apples
- 3-4 Granny smith apples
- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 bean or 2tsp pure extract
- 3 Tbs all purpose flour
- 1tsp cinnamon
- 1/4 cup water

*Peel, core and slice apples into 1/8" slices. Toss apples lightly in lemon juice to keep them from browning. Layer apples into your pie shell in a mound. Melt butter over low heat in a saucepan. Add flour and mix with a whisk until incorporated. Increase heat and add water, sugar and*



*brown sugar. Bring to a boil. Reduce heat and let simmer for 3-4 minutes. Pour the liquid evenly over the apples into the pie shell. Cover the shell with a second layer of rolled pie dough, with at least one vent cut into the dough to allow steam to escape during baking. Bake at 350F, about 35-45 minutes.*

## Count Your Blessings by The Hassler Roma



Garnished with an orange peel twist. Cranberries scattered around the drinks for decoration. Served ... [+] GETTY

Finally, just for good measure, from [Hotel Hassler Roma](#) — the iconic five-star hotel located at the top of the Spanish Steps in Rome — their signature holiday cocktails, aptly called count Your Blessings, is ideal for creating your own *Roman Holiday* at home. Stefano Santucci, Head Barman at Hotel Hassler Roma created this delightful recipe which was inspired by Thanksgiving and is best served with a side of boiled chestnuts infused with blueberry juice and Antica Formula red vermouth.

### Ingredients

- 1 oz Knob Creek Rye Whiskey

- 2 tbsp cranberry sauce
- 1 tbsp maple syrup
- 1 tbsp fresh lemon juice

*Instructions:* Mix all ingredients, shake and serve in a rocks Martini glass. Garnish with cranberry berries and a lemon twist. Cheers, and happy Thanksgiving!

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**Michelle Gross**

Born and raised in Southern California, I moved to New York City to pursue a career in journalism in 2006 and haven't looked back since. Having lived, worked and...

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