

LIVING IN FAIRFIELD & WESTCHESTER COUNTIES

Serendipity

DISHING WITH
**MARIO
BATALI**

RACHAEL
RAY'S
EASY TURKEY

EXCLUSIVE!
INSIDE JONATHAN
ADLER'S HOUSE

FROM MID
FAIRFIELD TO
THE NHL

COZY
SWEATERS

HOLIDAYS AT HOME

22 RECIPES FROM FOOD NETWORK STARS
TED ALLEN, DUFF GOLDMAN & MORE

Plus! BEST SIDE DISHES
FROM LOCAL CHEFS

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MY HOLIDAY FAMILY MEAL

We asked the celebrity chefs from our Greenwich 2012 Food+Wine Festival for their favorite family holiday entrées or desserts. They shared recipes that bring back fond childhood memories and new ones they can't wait to prepare.



Ted Allen suggests
you cook parts
of the turkey instead
of the whole bird.



Ted Allen Host, Author

"Ah, the holidays, when millions of people who never cook at all suddenly decide they should feed 17 courses to 27 people — and that the focal point of the meal should be an enormous, odd-shaped bird they bought frozen solid. There's a reason we need an 800 number to talk turkey novices off the ledge — inevitably they didn't thaw the thing properly, and didn't notice until showtime.

Well, here's my solution: Buy and cook your turkey in parts; that is, buy a bone-in breast, and as many drumsticks as you like. There are plenty of reasons. A whole bird takes a week to thaw in the fridge,

consuming an enormous amount of space when you need it most; parts, if frozen at all, thaw much faster. Because breast meat cooks faster than dark meat, having them detached from each other presents an obvious advantage. There's no trussing, no stuffing, and your carving job is halfway done.

A platter piled with sliced turkey can be made every bit as beautiful as a whole bird. You can respond to your family's preferences for more dark meat, more white meat, or none of either, as you wish. Finally, you can tell the children that this turkey had three legs.

You can marinate the turkey in brine, as specified here, or you can skip that step and just rub the pieces with butter, salt, pepper and herbs. I wouldn't skip the salt bath, though — brining is the best thing ever to happen to turkey, producing lovely, moist meat that's seasoned through and through."

Deconstructed Holiday Turkey with Sage Gravy

Serves 8-12

To Brine Turkey

- 1 (6½ to 7 pound) turkey breast on the bone
- 3 turkey drumsticks (about 2¼ pounds total)
- 2 turkey thighs (about 1½ pounds total)
- ⅓ cup kosher salt
- ¼ cup honey
- 1 head garlic, cut in half (do not peel)
- 2 dried bay leaves
- 4 sprigs fresh thyme
- 2 large whole sprigs fresh sage
- 2 teaspoons whole black peppercorns
- 2 teaspoons allspice berries
- ¼ cup fresh celery leaves (from 1 bunch)

To Roast Turkey

- 3 tablespoons unsalted butter, melted
- leaves from 2 large sprigs sage, plus several whole sprigs for garnish

For Gravy

- 2 to 3 cups low-sodium chicken broth
- ¼ cup (½ stick) unsalted butter
- ⅓ cup all-purpose flour
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon sage, chopped

Brine Turkey

1. Pour 1 cup of water into a small saucepan over high heat, add salt and honey and stir until dissolved.
2. Remove from heat and add garlic, bay leaves, thyme, sage, peppercorns, allspice and celery leaves. Let steep a few minutes.
3. Transfer to a 4-quart container and add a cup of ice cubes and 2½ quarts of cold water, bringing the volume to 3 quarts.
4. Rinse turkey parts, place in doubled 2½-gallon resealable plastic bags (or large stockpot), and pour in brine. Press out air, close bags and place in large bowl or other container to protect against leaks.
5. Refrigerate at least 6 hours or overnight.

Roast Turkey

1. Preheat oven to 425 degrees. Arrange racks in upper and lower thirds of oven.
2. Remove turkey parts from brine, pat dry with paper towels and place skin side up on racks set in two medium roasting pans (be sure to leave space between parts for air circulation).
3. Pour 1 cup water into each pan. Drizzle turkey parts with melted butter and scatter with sage leaves.
4. Place one pan on each oven rack and roast until beginning to brown, about 30 minutes.
5. Reduce the temperature to 400 degrees, switch position of pans, and rotate each pan 180 degrees.
6. Continue roasting 15 minutes,

then check the leg temperature with an instant-read thermometer inserted into thickest part of the meat; at 165 degrees, they're done. Check the breast, too; depending on the size differential, it could be done, or may need anywhere from 10-30 minutes more. As they cook, transfer turkey parts to platter and tent with foil.

Make Gravy

1. Pour pan juices into 4-cup glass measuring cup, let stand until fat rises to top (2-3 minutes), then skim off and reserve fat.
2. Set one roasting pan across two burners, add 2 cups chicken broth, and bring to simmer over moderately high heat, scraping up any browned bits.
3. Add simmering broth to pan juices in measuring cup, then add additional chicken broth, if needed, to equal 4 cups liquid.
4. In medium saucepan over moderately low heat, melt butter, then whisk in flour and cook, whisking constantly, until smooth (approximately 2 minutes).
5. Gradually whisk in broth mixture and any collected juices from platter holding turkey, then raise heat to moderately high and boil mixture, uncovered, until thickened (about 8 minutes).
6. Add chopped sage.
7. Season gravy with salt and pepper to taste.
8. Carve turkey pieces and garnish with sage; serve with gravy.

Allen has been quite the busy bee this year. His cookbook *In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks* — created not for the chef who wants to crank out a quick Tuesday night dinner, but for someone who wants to craft special dishes and learn new techniques — was released in May. After Thanksgiving, he will head back to the studio to shoot the next season of *Chopped*, which won two James Beard Awards this year, one for Television Program (Studio) and one for Media Personality/Host.



Laurie Forster

The Wine Coach

This is the Forster family's traditional Christmas Day dish. She recommends pairing it with "one of my favorite red wines of all time: Italian Barolo. Look for producers including Ceretto, Aldo Conterno and Marchesi di Barolo."

Laurie is one half of the "He Cooks She Wines" duo, along with husband Michael Forster, who attended The Culinary Institute of America, worked at Le Cirque and now serves as a private chef in the Washington, D.C. area. Laurie often appears on television and radio programs, is the author of The Sipping Point: A Crash Course in Wine and recently launched "Something to Wine About," a one-hour, lighthearted presentation that explores wine and the industry.

Roasted Rack of Lamb

Serves 4

- 2 large garlic cloves
- 1 tablespoon fresh rosemary leaves
- 1 tablespoon fresh thyme leaves
- ½ teaspoon pepper
- 1½ tablespoons coarse sea salt
- 2 tablespoons olive oil
- 2 racks of lamb



1. Preheat oven to 350 degrees. Arrange racks in upper and lower thirds of oven.
2. In a food processor with the metal knife blade, place the garlic, rosemary, thyme, pepper and salt. Pulse until combined. Pour in olive oil and pulse into a paste.
3. Rub the paste on the lamb racks and let them marinate for at least 30 minutes. Heat a heavy-bottom sauté pan over medium-high heat with 1 ounce of olive oil. When smoking, add the rack of lamb, one at a time, and sear for about 4 minutes on each side. Once both racks are seared put both of the racks into the pan and put it in the oven. Cook the lamb for about 9-11 minutes for medium-rare to medium doneness.

Neil Fuentes

The Sensational Singing Chef

"Hallaca is probably the most traditional holiday dish in Venezuela. It is also the most family-oriented one because the entire family gets involved. Making hallacas is a big party — lots of beer and scotch are poured while the entire family sits at a table to assemble this dish. Normally your mother or grandmother makes the seasoning and dough, then an assembly line is prepped and every member takes up a task."

Fuentes, "The Singing Chef," has been living up to his name. He recently performed with his band at La Feria de la Familia at the XL Center in Hartford, CT, and continues to appear as "The Sensational Singing Chef" on WTNH Television's Connecticut Style. Let Fuentes show you how to prepare hallacas in a video clip at youtube.com/watch?v=6jztA-SOG4a.



HALLACA

Yields 30-40

- 6 chicken breasts
- 2 pork tenderloins
- 4 carrots
- 4 turnips
- 6 scallions
- 3 red bell peppers
- 2 large onions
- 1 head garlic
- 2 large tomatoes
- ¼ pound bacon
- ½ cup brown sugar
- ½ cup of your favorite dessert wine
- ½ cup red wine vinegar
- 2 cup pickled vegetables
- ½ cup capers
- ¼ cup oregano
- ½ cup raisins
- ½ cup olives
- 1 pack banana leaves
- 4 cups annatto oil (to make, place 3 cups olive oil in a saucepan, add 2 tablespoons annatto seeds and cook at medium-high heat for 10 minutes. Cool, then remove seeds.)
- 1 pack Harina P.A.N., masarepa or masarina

Meat

1. Pour a ½ cup of olive oil into a large, hot soup pot.
2. Chop 2 cloves of garlic and 2 scallions and add it to the pot. Cook until the onion start to become translucent.
3. Add chicken and pork and fill with water. Let them cook at medium-high heat for about 45 minutes.
4. Once cool, take the meat out to rest then chop into a small dice. Reserve the liquid.

El Guiso (Seasoning)

1. Chop garlic, scallions, tomatoes, bell peppers, turnips, carrots, onions, bacon and capers.
2. In a fresh soup pot, add annatto-infused oil and sauté all the vegetables.
3. When the vegetables are translucent, add 1 cup of masarina and 2 cups of the leftover liquid you boiled the meats in. Add the brown sugar, wine, vinegar, parsley, oregano, diced chicken and pork.
4. Continue to add broth until a creamy

mixture has been formed. Re-season with salt and pepper to taste. Let cool.

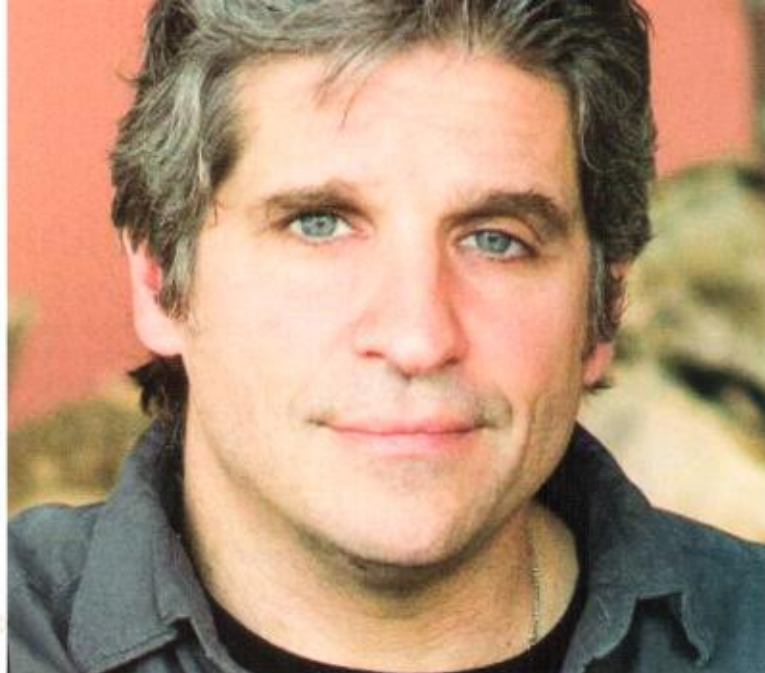
Assembly

1. Mix together 1 cup of water per every 2 cups of corn flour and ½ cup of annatto oil.
2. Knead the dough until smooth. Separate into 4-inch balls.
3. Wash the banana leaves and cut into 12-by-12-inch squares. Set aside.
4. Make an assembly line with the raisins, olives, pickled vegetables and any other garnish you want (ham, wings, etc.).
5. Place all the leaves in one pile. Add 1 tablespoon of annatto oil to a leaf. Place one ball of dough on the leaf and, using your fingers, make into a pizza-like disc.
6. Add about a ¼ cup of seasoning and one or two pieces of every garnish.
7. Wrap the dough in the banana leaf and secure with a white string.
8. Drop in boiling water for one hour. Let cool for approximately 30 minutes before serving.

John Stage

Founder, Dinosaur Bar-B-Que

"This quick-grill dish makes it easy to come home after work and eat well," says Stage. "The secret is in the simple sauce all seasoned up with the classic flavor partners that lamb loves the most — rosemary and Dijon mustard."



Grilled Lemon-Pepper Lamb Chops with Rosemary-Dijon BBQ Sauce

Serves 4

The Sauce

2 tablespoons butter
1/3 cup shallot, chopped
4 large cloves garlic, chopped
3/4 cup red wine
1 sprig rosemary
1/4 cup Dijon mustard
1 cup Mutha Sauce (see sidebar)
Juice of 1/4 lemon
1 tablespoon honey
1/4 cup scallion, sliced
Pinch each kosher salt and black pepper

The Lamb

8 center-cut loin lamb chops (2 1/2-3 pounds)
Olive oil
Lemon pepper

1. Fire up the grill. While that's heating, make the sauce. Toss the butter into a small saucepan and melt over medium heat.
2. Add the shallots, season with salt and pepper and cook until just wilted.
3. Toss in the garlic and cook for 1 minute more.
4. Splash in the red wine and add the rosemary and mustard.
5. Raise the heat to high and reduce the sauce rapidly for 2-3 minutes.
6. Mix in the Mutha Sauce, lemon juice and honey. Simmer for 1-2 minutes to blend the flavors. Keep warm.
7. Rub the chops down with oil. Season both sides with a generous sprinkling of lemon pepper.
8. Place over the coals. Cook for about 4 minutes, then flip the chops and cook for another 3-4 minutes, or until a rosy medium-rare (130-135 degrees). Pull them off the grill.
9. Fish out the rosemary sprig from the sauce and stir in the scallions.
10. Pour it over the chops and enjoy.

Note: It's not unusual for the fat cooking off the edges of the lamb chops to make the grill flare up. If this happens, cover the grill to choke off all the air. In a few seconds, the flames will die down and you can uncover the grill again.

The big news for both Stage and our area is that a Dinosaur Bar-B-Que is opening at 845 Canal St. in Stamford, CT, in November. Featuring all of your favorites from the other Dinosaur Bar-B-Que locations, as well as menu items that reflect Stamford's waterside location — like a catch of the day-style special — and a wood-fired grill, this 200-seat spot is destined to be a hit.

MUTHA SAUCE

This is the mother of all sauces, but if you need a quick substitute try Dinosaur Bar-B-Que Sensuous Slathering Sauce. Makes 6-7 cups

1/4 cup vegetable oil
1 cup onion, minced
1/2 cup green pepper, minced
1 jalapeño pepper, seeded and minced
Pinch each kosher salt and black pepper
2 tablespoons garlic, minced
1 can (28 ounces) tomato sauce
2 cups ketchup (preferably Heinz)
1 cup water
3/4 cup Worcestershire sauce
1/2 cup cider vinegar
1/4 lemon juice
1/4 cup molasses
1/4 cup cayenne pepper sauce
1/4 cup spicy brown mustard
3/4 cup dark brown sugar, packed
1 tablespoon chili powder
2 teaspoons coarsely ground black pepper
1/2 teaspoon ground allspice
1 tablespoon liquid smoke (optional)

1. Pour the oil into a large saucepan and set over medium-high heat. Toss in the onions, green peppers and jalapeños and give them a stir.
2. Season with a pinch of salt and pepper and cook until soft and golden.
3. Add the garlic and cook for 1 minute more.
4. Dump in everything else except the liquid smoke. Bring to a boil, then lower the heat so the sauce simmers. Simmer for 10 minutes.
5. Swirl in the liquid smoke and let the sauce cool. Pour into a container, cover and store in the fridge until ready to use.



THANKSGIVING WINES

Joe Campanale

Beverage Director/Co-Owner,
dell'anima, L'Apicio, L'Artusi and Anfora

Since Thanksgiving is such an American holiday I'd want to stick with domestic wines. In the last 10 years we've been making more and more food-friendly wines that can pair with a variety of dishes.

WHITE

Lighter option: Channing Daughters Tocai Friulano 2010

Fuller option: Donkey & Goat Roussanne Stone Crusher 2010

RED

Lighter option: Heitz Cellar Grignolino 2010

Fuller option: Turley Wine Cellars Old Vines Zinfandel 2010

What if you're a guest and aren't certain of the menu? Bring Schramsburg Blanc des Blancs. "A sparkling is the most versatile wine," says Campanale. "You can have this with dinner or as an aperitif. There is no wrong time."

Campanale's newest venture is the Italian-inspired restaurant L'Apicio at 13 East 1st Street in Manhattan, where he is beverage director and co-owner. Executive Chef Gabe Thompson helms the kitchen, creating delectable offerings like polenta alla spinatora, while desserts come from Executive Pastry Chef Katherine Thompson. L'Apicio, named for an 18th-century Italian cookbook, has an extensive cocktail and wine list and opened in the fall. Campanale is also host of In the Drink on the Heritage Radio Network, where he discusses all things wine, cocktail and beverage-related.

Duff Goldman

Chef/Founder, Charm City Cakes

This traditional Jewish cookie is easy to recognize by its triangular shape. Goldman explains here how to make the poppy seed variety, but says "Other types of fillings may be used such as apricot, prune mixed with chopped nuts, etc. Personally I'm going to use some Robertson's English Mincemeat in my next batch and drizzle with rum or hard sauce. Not traditional, but might be a fun way to introduce them to non-Jews."

Hamentashen

Makes approximately 2-2½ dozen

For Poppy Seed Filling

½ cup raisins
¾ cup fresh poppy seeds (poppy seeds go rancid quickly after opening)
½ cup milk
4-5 tablespoons sugar
Pinch salt
¼ cup honey
1 teaspoon lemon zest, plus
½ teaspoon of the juice
1 slightly beaten egg

For Dough

4 cups flour
1 cup oil
3 eggs, plus 1 yolk
1 cup sugar
Zest of 1 lemon
Juice of ½ lemon
Juice of ½ orange
2 tablespoons brandy (I use B&B)
4 teaspoons baking powder
Pinch salt

Poppy Seed Filling

1. Combine everything except the lemon zest and juice into a saucepan and cook over moderate heat until thick (10-15 minutes). Stir often.
2. Add zest and juice.
3. Take a bit of the filling and mix it into the beaten egg.
4. Repeat.
5. Then mix the egg mixture into the pot of filling.
6. Cool overnight.

Dough

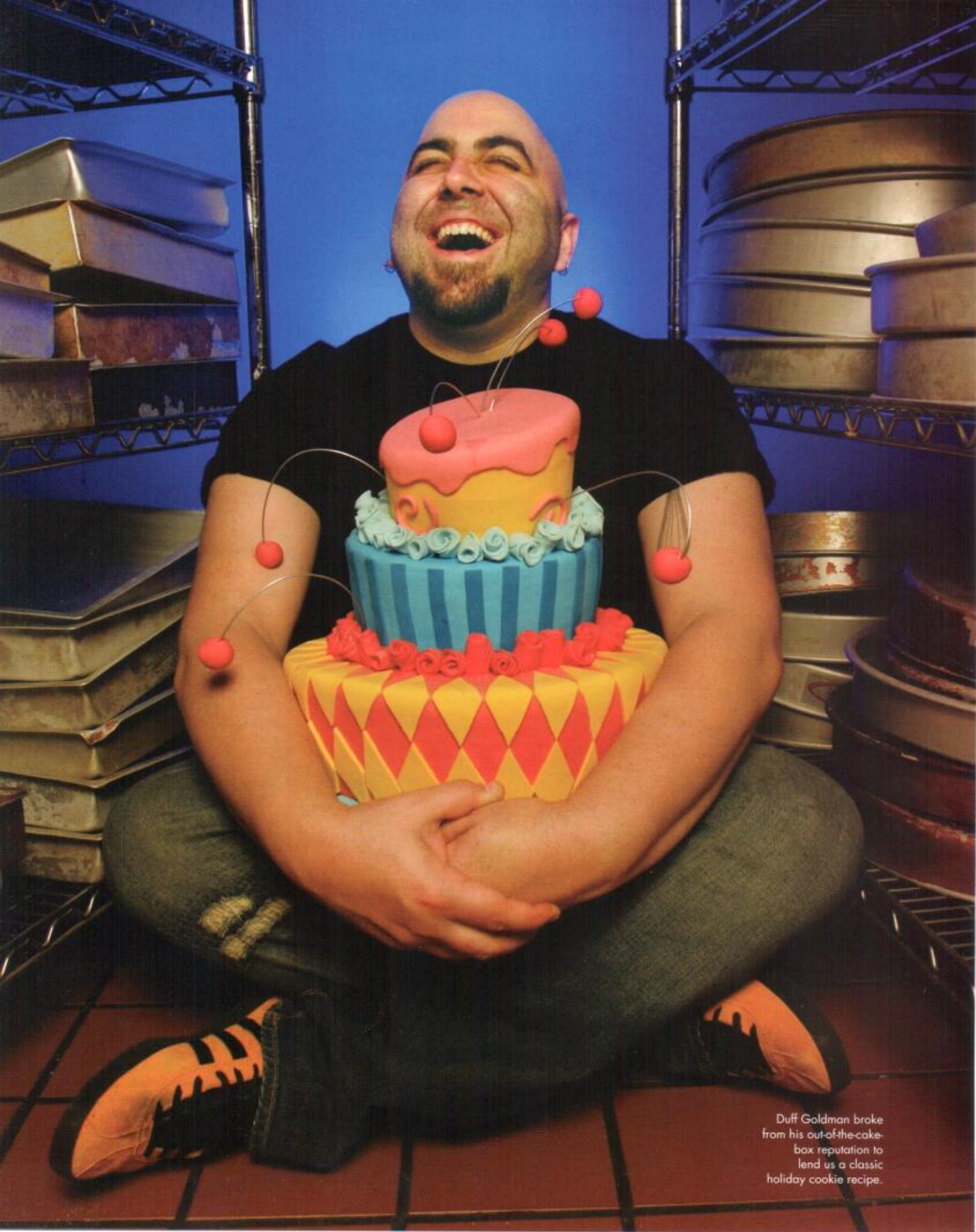
1. Beat all ingredients with electric hand mixer using dough blades and refrigerate overnight.

The Next Day

1. Preheat oven to 350 degrees.
2. Take some dough and roll on lightly floured surface about ¼-inch thick.
3. Cut circles (or other fun shapes).
4. Place a spoonful of filling in the center and then pinch one side up. Turn and pinch second and then third sides to make a triangular shape. Leave a little bit of the filling showing at the top. For nontraditional shapes, use your imagination — tubular, squares, bite-sized or even some flat cookies. Depress the center and place a bit of filling there (uncovered).
5. Place cookies on parchment paper on a cookie sheet, brush with a little egg wash for sheen and bake until nicely browned. Watch carefully — mine baked very fast. They usually take 20-30 minutes but mine only took 18.

Keep at room temperature in an airtight container but consume within 3-4 days.

Goldman's latest project brings high-end cakes to the masses: Duff's Cakemix is a studio in Los Angeles that serves up his famed cakes, then allows guests to decorate their own masterpiece. For those of us in neither L.A. nor Baltimore — home of the original Charm City Cakes — Goldman can be found on YouTube, where he partnered with the food-focused channel Hungry, which covers culinary adventures, how-tos, instructional videos, "food pranks," cake tips and any number of other topics.



Duff Goldman broke from his out-of-the-cake-box reputation to lend us a classic holiday cookie recipe.

LOCAL CHEFS: SIDE DISHES



Chefs from the area who were featured at our Greenwich 2012 Food+Wine Festival share their favorite holiday side dishes — everything from grandma's beef 'n' potato bake to a decadent duck cornbread.



Cornbread Stuffing

Ethan Kostbar

Executive Chef, Moderne Barn

Number served varies based on turkey size

- 8 cups cornbread (small cubes, dried in oven)
- 1 medium onion, diced
- 2 carrots, diced
- 6-8 stalks celery, diced
- ½ pound bacon, diced
- ¼ cup oil
- 1 cup chestnuts, roasted, shelled and chopped
- 1 cup dried cranberries, rehydrated with water
- 1 quart chicken stock
- 1 cup herbs (parsley, sage, rosemary, thyme), chopped
- 6 large eggs
- Salt and freshly ground white pepper to taste

1. In a heavy-bottom pot, render bacon and cook vegetables in oil until tender.
2. Place bacon and vegetable mixture into a mixing bowl to cool a few minutes.
3. Add all remaining ingredients except cranberries and chestnuts.
4. Mix together and then fold in chestnuts and rehydrated cranberries.
5. Place stuffing inside turkey to cook, or cook separately in buttered baking dish until internal temperature is 165 degrees.

Moosh – Sweet Potato Mash with Marshmallows

Rui Correia
Chef/Owner, Douro
 Serves 8-10

"Moosh came into my life at my first Thanksgiving with my wife's family," says Correia. "This is her favorite side dish, and once I tried it, it quickly became mine as well. As the new chef in the family, it became my task to make the Moosh for Thanksgiving dinner. I hope you enjoy this recipe as much as I do."

5 pounds sweet potatoes
 8 ounces unsalted butter
 ½ teaspoon nutmeg
 ½ teaspoon cinnamon
 ¼ cup maple syrup, plus additional for marshmallows
 ¼ cup heavy cream
 1 bag mini marshmallows
 Salt and pepper to taste

1. Slow roast the sweet potatoes in a 325-degree oven until fork tender. Peel and cut into pieces, then move potatoes to a large stockpot and begin to mash.
2. Once roughly mashed, add butter, nutmeg, cinnamon, maple syrup and heavy cream. Salt and pepper to taste.
3. Finish mashing to desired consistency, then move into two 9-by-13-inch Pyrex dishes.
4. Toss a bag of mini marshmallows in maple syrup. Evenly top both Pyrex dishes with a generous amount of mini marshmallows.
5. Place in 400-degree oven for approximately 15 minutes, or until the marshmallows are slightly browned and/or melted.



Beef 'n' Potato Bake

Bryan Gilmour
Chef, 121 Restaurant
 Serves 6

4 cups frozen hash brown potatoes, thawed
 3 tablespoons vegetable oil
 ¼ teaspoon black pepper
 1 cup water
 ½ teaspoon garlic salt
 1 package (10 ounces) frozen mixed vegetables
 1 can (2.8 ounces) fried onions
 1 pound ground beef
 1 package brown gravy mix
 4 ounces cheddar cheese

1. In a shallow 1½-quart baking dish combine potatoes, oil and pepper.
2. Firmly press mixture across the bottom and up the sides of the dish to create a shell.
3. Bake uncovered at 400 degrees for 15 minutes.
4. In a sauté pan, brown the beef, strain and stir in gravy mix, water, garlic, salt and pepper.
5. Bring to a boil and add in mixed vegetables, then reduce heat to a simmer and cook for five minutes.
6. Stir in half of the cheese and half of the onions.
7. Put mixture into the potato shell.
8. Bake uncovered at 350 degrees for 15 minutes.
9. Sprinkle on the remaining cheese and onions and bake for five minutes.

"This instantly came to mind" as a favorite family holiday recipe to share, says Gilmour. "It is something that my grandma always makes for family gatherings. We simply call it Beef 'n' Potato Bake."

BAKED SPAETZLE Frederic Kieffer

Executive Chef, L'Escale
 SERVES 8

16 ounces of flour
 1 cup of milk
 4 fluid ounces of water
 4 whole eggs
 1 teaspoon of salt

1. Combine the flour and salt.
2. Mix the milk, water and eggs.
3. In a large bowl, incorporate the liquid mixture into dry mixture, then knead dough for eight to 10 minutes.
4. Bring a large pot of salted water to a light boil. Using a spaetzle maker, press the dough into the water and simmer a few minutes until the spaetzle float.
5. Remove and drain the spaetzle.
6. When cool, sauté the spaetzle with butter until lightly golden brown, then place them in a shallow baking dish.
7. Bake (uncovered) at 325 degrees, until spaetzle is crispy on top.

This baked spaetzle dish is a favorite of Kieffer's because it brings his wife's German heritage to the dinner table. Spaetzle is a delicious dumpling-noodle hybrid and Kieffer recommends serving the variation here with a braised lamb shank and roasted vegetables.

"This is a holiday tradition that was introduced to us through my mother-in-law Carol Judd, who also introduced me to the wonderful world of ribs," says LeRose. It's simply called "The Egg Dish." It's an egg casserole that we serve along with thick-cut bacon and homemade coffee cake for breakfast every Christmas morning as we open gifts."

THE EGG DISH

Bob LeRose

Owner, Bobby Q's

SERVES 4

- 1 teaspoon dry mustard
- 3 eggs
- 4 pieces of bread (no crust)
- 2 cups milk
- 1 jar Old English cheese
- Salt and pepper

1. Cut bread into ½-inch cubes.
2. Grease casserole dish (do not use Pyrex) with butter and put bread in bottom.
3. Sprinkle mustard over bread.
4. Add cheese over bread and mustard.
5. In a 2-cup measuring cup, beat eggs with a fork. Add milk, salt and pepper. Combine and pour over bread, cheese and mustard.
6. Cover and refrigerate overnight.
7. Bake at 325 degrees for 1½ hours until top is brown and bubbly.

Clay Pot Pheasant Breast with Pheasant Leg Ragout, Kabocha Pumpkin and Peppers

François Kwaku-Dongo

Chef, eleven14 Kitchen

Serves 4-6

- 6 whole pheasant breasts, about 1 pound each
- ¼ cup canola oil
- 2 teaspoons ground juniper berry

For Pheasant Leg Ragout:

- 4 pounds pheasant leg meat, cut into bite-size pieces
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- ½ cup all purpose flour
- 1 cup Canola oil
- 1 large yellow onion, quartered
- 5-6 cloves of garlic, diced
- 2 cups dry white wine
- 8 cups brown pheasant stock
- 1 bouquet garni
- 2 red peppers, quartered
- 2 yellow peppers, quartered
- ½ cup pearl onion, peeled
- Medium Japanese pumpkin (kabocha), cut into wedges and seeded
- 1½ cup black trumpet or chanterelle mushrooms

1. Combine the seasoning and sprinkle evenly over the pheasant leg meat and rub it well. Dredge each piece in flour.
2. Heat the oil in a heavy five-quart pot over high heat until very hot. Add pheasant pieces skin-side down and cook, turning once or twice, until golden brown on all sides (about 8-10 minutes).
3. Remove the pheasant and set aside. Add the onion and garlic to the oil in the pot and cook, stirring occasionally, until vegetables are lightly brown (about five minutes).
4. Add wine and cook for about three minutes. Add the stock and bouquet garni. Stir in the bell peppers, pearl onion and pumpkin.
5. Return the pheasant and any juice to the pot, stir and bring to boil. Cover the pot, reduce the heat and cook for 10 minutes.
6. Add mushrooms and simmer for five minutes. Adjust the seasoning. Keep hot.
7. Season the pheasant breasts with salt, pepper and juniper berry. In a sauté pan, sear each breast in Canola oil, skin-side down until golden brown. Transfer the breast to a baking sheet and bake in the oven for about 20 minutes.
8. Divide the pheasant leg ragout among six heated clay pots. Top with a piece of pheasant breast. Serve immediately.

Duck and Jalapeno Cornbread

Joseph Wolfson

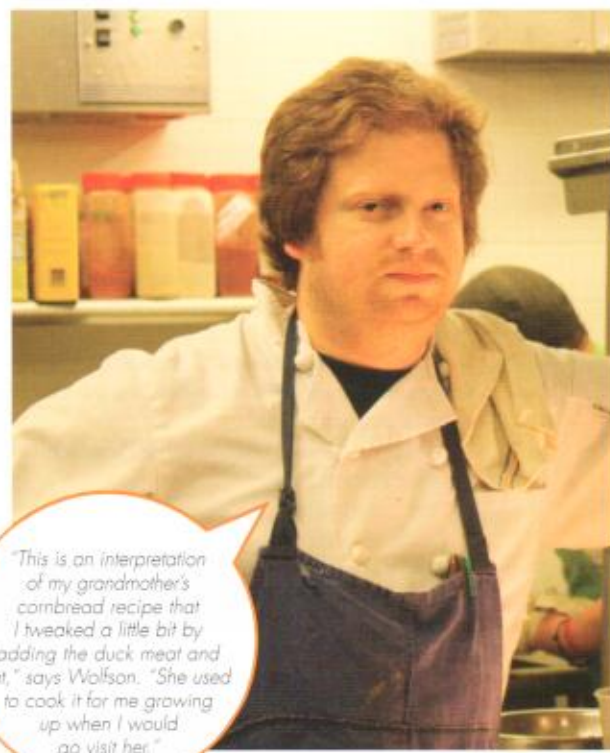
Chef, Terrain Garden Cafe

Serves 7-9

- ½ cup duck fat
- ½ cup butter plus additional for greasing your pan
- 1¼ cups white sugar
- 4 eggs (room temperature)
- 2 cups buttermilk
- 1 teaspoon baking soda
- 2 cups cornmeal
- 2 cups all-purpose flour
- 4½ teaspoons salt
- ½ cup shredded yellow cheddar, plus ¼ cup
- 2 jalapenos roughly chopped, plus 1 additional
- ¾ cup duck confit, picked clean of bone and skin

1. Preheat oven to 375 degrees. Use butter to grease a medium-sized cast iron skillet (or bread pan).

2. Melt butter and duck fat in a large skillet.
3. Remove from heat and add sugar. Whisk until melted.
4. Add the eggs and buttermilk. Beat until well blended.
5. Stir in baking soda, cornmeal, flour and salt, along with a half cup of the cheese and two of the chopped jalapenos. Whisk until well blended.
6. Fold in the duck confit.
7. Pour batter into the prepared pan. Top with remaining peppers and cheese.
8. Bake in the preheated oven for 30-40 minutes, or until a toothpick inserted in the center comes out clean.
9. Allow to cool before removing from pan. Cornbread is best served warm.



"This is an interpretation of my grandmother's cornbread recipe that I tweaked a little bit by adding the duck meat and fat," says Wolfson. "She used to cook it for me growing up when I would go visit her."

LEMON AND THYME POTATO LATKES WITH A SAVORY APPLE SAUCE

Eric Korn

Executive Chef, Good-Life Gourmet
(MAKES 15 THREE-INCH PANCAKES)

FOR LATKES

5 medium Yukon Gold potatoes
1 Spanish onion
3 eggs
1 cup matzah meal
½ teaspoon lemon zest
½ teaspoon fresh thyme
Kosher salt and fresh cracked pepper
to taste
Canola oil (although my grandma
recommends chicken fat...)

FOR SAVORY APPLE SAUCE

(Can be made two days in advance.)

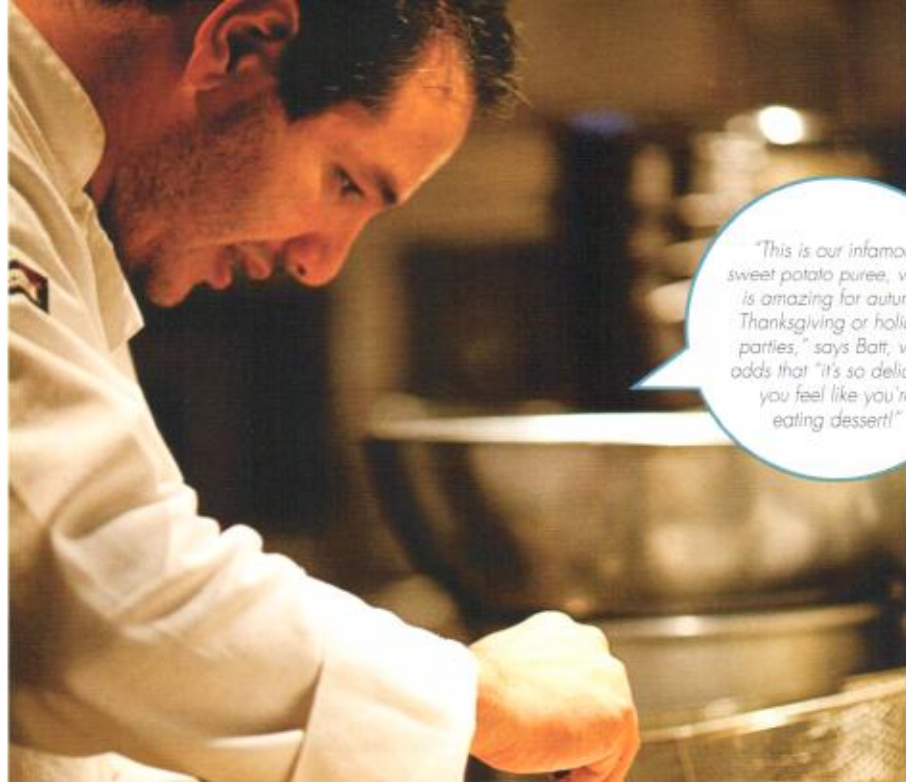
1 Spanish onion
1 lemon, zested and juiced
¼ cup water
½ teaspoon fresh thyme
3 Gala apples
Kosher salt to taste

For Potato Latkes

1. Peel the potatoes and grate them into a bowl of cold water. Allow to sit for 15 minutes (they can sit submerged in water for up to two days).
2. Peel the onion and grate into a separate bowl.
3. In a third bowl combine the eggs, thyme, lemon zest and matzah meal. Whisk into a batter.
4. Strain the water from potatoes. Combine with onion. Wrap in a towel and squeeze out as much water as you can.
5. Add potato and onion mixture to batter and combine. Season with salt and pepper.
6. Completely coat the bottom of a hot sauté pan with Canola oil. Form balls of the potato mixture and drop into pan. Flatten with a spatula and cook over medium-high heat until golden. Flip and cook until golden on other side. Serve hot.

For Apple Sauce

1. Dice the onion and sauté over medium-low heat until translucent in color.
2. While onions are cooking, peel and dice the apples.
3. Add the apples, lemon juice, thyme and ¼ cup of water to the onions. Cook over medium heat until the water starts to evaporate and the apple begins breaking down (about 15 minutes). Stir occasionally.
4. Add lemon zest and season with salt. Stir until a chunky apple sauce consistency is achieved.
5. Serve warm with fresh potato latkes.



"This is our infamous sweet potato puree, which is amazing for autumn, Thanksgiving or holiday parties," says Batt, who adds that "it's so delicious you feel like you're eating dessert!"

Sweet Potato Puree with Pure Maple Syrup, Bananas, Orange and Vanilla Bean

Michael Batt

Chef, Food Design Catering

Serves 4-6

3 pounds sweet potatoes (peeled and cut into 1-inch thick slices)
2 sticks unsalted butter, cut into ½-inch cubes and softened
1 cup pure maple syrup
1 banana, peeled and cut into 1-inch thick slices
1 orange, quartered
1 vanilla bean, split
2 cinnamon sticks
¾ cup heavy cream
Salt and white pepper to taste

1. Place the sweet potatoes in a large pot and cover with water (make sure the water comes three inches over the top of the potatoes). Bring the water to a boil and then turn down to a simmer. The potatoes should cook for 20-30 minutes or until soft. (Be careful not to overcook or the potatoes will become waterlogged).
2. While the potatoes are cooking, place the syrup, bananas, orange, vanilla bean and cinnamon sticks in a small pot and bring to a simmer. Let simmer for about five minutes, then turn off heat and let steep.
3. When the potatoes are cooked, strain them and try to get as much of the water out as you can. Return the potatoes to the hot pot to evaporate more water.
4. In a separate pan, bring the heavy cream to a simmer and keep it hot.
5. Transfer the potatoes to a food processor (fill about halfway — you may have to work in two batches). Add a generous amount of salt and white pepper (the balance of sweet to salty is important, so I usually add one to two tablespoons of salt and one teaspoon of white pepper). Spoon in all of the bananas and three tablespoons of syrup (reserve the syrup in the fridge for as long as you like) as well all of the butter.
6. Puree everything and slowly add half of the cream; puree until the potatoes are velvety smooth. Adjust the seasoning as you like; you may also need to add more cream until the consistency is how you want it.



IRISH POTATOES LITCHFIELD Laura Brennan

Chef/Co-Owner, Plum Pure Foods
SERVES 8-10

- 3 pounds Yukon Gold potatoes, cooked and cooled, skin on
- 2 cups heavy cream
- 12 tablespoons sweet butter, divided, plus more softened to coat dish
- 2 teaspoons fresh garlic, minced
- 2 cups sharp cheddar cheese, shredded
- Salt and ground black pepper to taste

1. Peel and grate potatoes on a cheese grater using the wide hole setting.
2. Coat a five- or six-quart deep casserole dish with sweet butter to avoid sticking.
3. Layer one-third of the grated potatoes in the bottom of the dish.
4. Top with four tablespoons of butter. Sprinkle with garlic, salt and pepper and layer with shredded cheese.
5. Repeat two times to create three layers of cheese/butter/garlic.
6. Once assembled, pour in heavy cream so that it comes halfway way up the side of the dish.
7. Cover and bake in 350-degree oven for 45 minutes until bubbling.
8. Remove lid and continue in the oven for 15 additional minutes until browned on top.
9. Remove from oven and let sit for 15-20 minutes before serving.

Brioche Stuffing with Sausage, Sage and Dried Cranberries

Debra Ponzek

Chef/Owner, Aux Délices
Serves 10-12

- 1 pound brioche or Challah bread
- ¼ cup butter
- 4 stalks celery, cut into small dice
- 1 medium onion, peeled and cut into small pieces
- 1 pound sweet Italian sausage, casings removed
- ⅓ cup fresh sage, chopped
- 2½ cups chicken or turkey stock
- ½ cup dried cranberries
- 1½ teaspoons sea salt
- Freshly ground black pepper

1. Cut the brioche into ¾-inch cubes and place in a large bowl.
2. Melt the butter in a large sauté pan.
3. Add the celery and onion and cook for about 15 minutes over medium heat until very soft.
4. Meanwhile, in a medium-sized sauté pan, cook the sausage, breaking it up into small pieces until it is cooked through (4-5 minutes).
5. Add the sage and sauté with the sausage for about 30 seconds.
6. In a small saucepan, heat the chicken stock. Deglaze the sausage pan with about one cup of the chicken stock, scraping any bits from the bottom of the pan.
7. Pour the sausage/chicken stock mixture plus the remaining stock over the brioche.
8. Add the celery/onion mixture and stir well.
9. Add the cranberries to the stuffing and season with salt and pepper. Add more stock if the stuffing seems dry.
10. Can be served as is, baked or heated and stuffed in a turkey.

Corn Relish Fritz Knipschildt

Chocolatier, Chocologie
Serves 10

- 4 cups corn, fresh or frozen
- 1 onion, finely chopped
- 3 cloves garlic, chopped
- 1 teaspoon thyme, chopped
- ½ teaspoon rosemary, chopped
- 4 teaspoons sugar
- ½ pint heavy cream
- ½ pint whole milk
- Drizzle of olive oil

1. Warm a bit of olive oil in a pot. Add the onion, garlic and half the corn, then add the heavy cream, milk, sugar and herbs.
2. Let simmer for 15 minutes or so.
3. Blend lightly with an emulsion blender, then add the remaining corn and season with salt and pepper. Serve warm.

This "very simple recipe" for "a killer corn relish" wasn't handed down from past generations, but is a current hit with relatives, says Knipschildt. "At every holiday my in-laws request that I make it."

DEBRA PONZEK

SPAGHETTI WITH BRAISED VEAL LEG

Bill Taibe

Chef, LaFarm and The Whelk
SERVES 6-8

FOR VEAL SAUCE

- 4-5 pounds veal shank (leg)
- 1 cup olive oil
- 1 large Spanish onion, peeled and diced
- 2 medium carrots, chopped
- 3 stalks of celery, chopped
- 1 fennel bulb, diced
- ½ cup garlic, peeled
- 1 bottle white wine
- ½ cup tomato paste
- 5 pounds crushed tomatoes (organic canned)
- 2 quarts organic chicken stock
- ¼ cup fennel seed, toasted and ground
- Bouquet garni (thyme, rosemary, sage, bay leaf and 3 star anise wrapped in cheesecloth)
- Salt and pepper to taste

FOR SPAGHETTI

- 5 whole eggs
- 5 yolks
- ¼ cup olive oil
- 4 cups "00" pasta flour (AP Flour can be substituted)
- 2 tablespoons salt
- Pasta maker with spaghetti attachment

For Veal Sauce

1. Preheat oven to 350 degrees.
2. On stovetop, heat half of the olive oil in a pan (pan should have high sides and be large enough to hold the veal leg and sauce).
3. Season leg heavily with salt and pepper.
4. Place leg in heated oil and brown evenly on all sides.
5. While veal is browning, grind onions, carrots, celery, fennel and garlic in a food processor (vegetables should be pea-sized).
6. After veal is browned evenly, take out of pan and set aside to rest.
7. Strain oil from veal pan and add strained oil to remaining, unused olive oil and put oil mixture back into veal pan.
8. When oil is hot, add previously ground vegetables and cook for five minutes.
9. Add fennel seed and tomato paste to vegetables and cook for five minutes.
10. Add white wine and bring to boil.
11. Add crushed tomatoes, chicken stock and bouquet garni. Bring to a boil and season to taste.
12. Place veal in deep roasting pan and pour sauce over leg.
13. Place veal leg in oven and cook for 3-4 hours. Meat is done when it falls off the bone.



14. Take veal leg out of sauce and allow to cool separately.

15. Pour sauce into a separate pot and place on stove, bring to a simmer and skim oil and fat off of the top.

16. Season to taste.

17. Pull veal off the bone, discarding sinew, fat, skin and cartilage.

18. Add cleaned meat to sauce.

For Spaghetti

1. Pour flour into bowl and make a "well" with the flour.
2. Put remaining ingredients into the well.
3. Slowly incorporate ingredients together.
4. Form ingredients into dough and knead for 10 minutes.
5. Allow to rest for 1-2 hours.
6. Cut into four equal parts.
7. Working with one section at a time, lightly flour pasta dough. (Keep remaining sections covered under a damp cloth.) Roll dough through pasta maker to make one large sheet. Beginning at the first setting, slowly move the setting up until you reach number five and the dough is flattened into four long sheets.
8. Cut each sheet into 10-inch pieces.
9. Finish all dough.
10. Using the spaghetti attachment, feed dough slowly through the pasta maker.
11. Toss with flour.
12. Bring a pot of salted water to a boil.
13. Add pasta. When pasta begins to float, cook an additional minute or until tender. Strain.
14. Toss pasta with sauce.

Thanksgiving is one of Chef Clifford Crooks' all-time favorite holidays. He eagerly awaits the change of seasons and all the wonderful vegetables and scents of fall. This recipe includes his favorite ingredients: chestnuts, cranberries, apples, fowl and home-baked bread.

Autumn Dressing with Duck Confit & Cranberries

Clifford Crooks
Chef, BLT Steak

- ¼ cup duck fat
- 1 cup celery, chopped
- ½ large onion, chopped
- ½ pound duck confit
- 1 loaf brioche, medium-diced and toasted
- ½ cup dried cranberries, chopped and soaked
- ½ cup chestnuts, sliced and toasted
- 2 granny smith apples, peeled, cored, and diced into ¼-inch pieces
- ¼ cup unsalted butter, melted
- 3 cups roasted duck jus
- 1 tablespoon sage, chopped
- Salt and pepper to taste

1. Preheat the oven to 350 degrees.
2. In a large sauté pan, melt the duck fat over medium heat.
3. Sauté the celery and onion for five minutes. In the same skillet, add the duck confit and warm. Add the toasted brioche, dried cranberries, sliced chestnuts and apples.
4. Mix in the melted butter, duck jus and sage; the stuffing should be completely moist.
5. Season with salt and pepper to taste, cover with aluminum foil and bake in the oven for 30 minutes. Uncover and continue baking until golden brown for 20-25 minutes.