Main Dish, Vegetarian:

**Baked Penne with Farmhouse Cheddar and Leeks and Eggplant-Pepper “Gravy”** (serves 6, double accordingly)

*Baked Penne recipe courtesy of Bon Appétit, March 2009*
*Eggplant-Pepper “Gravy” recipe courtesy of Hannah Rose Mendoza*

**Ingredients**

- ¼ cup (1/2 stick) butter
- 5 cups chopped leeks (white and pale green parts only; about 5 large)
- ¼ cup all purpose flour
- 3 ½ cups whole milk
- 1 lb. extra-sharp cheddar cheese, coarsely grated (about 4 cups packed)
- 1 tablespoon high quality mustard
- 1 teaspoon hot pepper sauce
- 2 large eggs
- 1 lb. penne pasta

**Gravy**

- 1 eggplant (approximately 2 lbs)
- 6 red bell peppers
- 1 – 2 cloves of garlic
- 1/3 c. olive oil
- ¼ c. lemon juice
- Salt to taste

*For “Gravy”: Gravy should be prepared ahead of time and may be refrigerated for several days before use. Can be used either warm or cold to taste.*

Preheat oven to 450°F. Place whole eggplant and 6 peppers on baking sheet in middle rack of oven. Cook for 30 minutes, turning peppers twice. Remove eggplant from baking tray and return peppers to oven for further 15 minutes. Cut off top of eggplant and pull skin away from flesh. Remove peppers from oven and allow to cool. Peel blistered skin from roasted peppers and remove seeds and stem.

Place eggplant, peppers, garlic clove(s), olive oil, and lemon juice in food processor and blend until thick but not lumpy. Add salt to taste.

*For Baked Penne: Lightly butter 15x10x2-inch baking dish. Melt ¼ cup butter in heavy large saucepan over medium heat. Add leeks; stir to coat. Cover saucepan and cook until leeks are tender, stirring occasionally, about 12 minutes (do not brown). Uncover saucepan; add flour. Stir 2 minutes. Add milk; bring to simmer, stirring often. Add cheese, mustard, and pepper sauce. Stir until cheese melts. Remove from heat. Season cheese sauce to taste with salt.*

Whisk eggs in medium bowl. Gradually whisk in 1 cup cheese sauce. Stir egg mixture into cheese sauce in saucepan.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Return to pot. Stir cheese sauce into pasta in pot. Transfer to prepared baking dish. Can be made 2 hours ahead; let stand at room temperature.

Preheat oven to 400°F. Bake pasta until cheese sauce is bubbling around edges and some ends of pasta are golden brown, 25 to 30 minutes. Let stand 15 minutes. Serve hot with “gravy.”
Main Dish, Fowl

The Ultimate Turkey
Courtesy of Bon Appétit, November 2003

Ingredients

Gravy
2 tablespoons (1/4 stick) unsalted butter
2 lbs turkey necks and/or wings
2 c. diced onions
1 c. diced peeled carrots
1 c. diced celery
6 c. (or more) low-salt chicken broth

Turkey
1 cup butter (2 sticks), room temperature, divided
2 tsp. minced thyme plus 15 thyme sprigs*
2 tsp. minced tarragon plus 5 tarragon sprigs*
2 tsp. minced rosemary plus 5 rosemary sprigs*
2 tsp. minced sage plus 5 sage sprigs*
1 14 – 16 lb. turkey
4 c. low-salt chicken broth, divided
¼ c. all purpose flour

*quantities given are for fresh herbs, for dried, if needed use ¼ tsp. of dried for each tsp. of fresh called for in recipe.

For Gravy Base: Melt butter in heavy large deep skillet over high heat. Add turkey necks and/or wings and sauté until deep brown, about 15 minutes. Add onions, carrots, and celery and sauté until vegetables are deep brown, about 15 minutes. Add 6 cups of chicken broth and bring to boil. Reduce heat to medium-low and simmer uncovered 45 minutes, stirring occasionally.

Pour gravy base through strainer set over 4-cup measuring cup, pressing on solids to extract liquid. If necessary, add enough chicken broth to gravy base to measure 4 cups. (Gravy base can be prepared 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep chilled. Reheat before using.)

For Turkey: Mix ½ cup butter and all minced herbs in small bowl; season herb butter with salt and pepper. Transfer 2 generous tablespoons to another small bowl and reserve for gravy; let stand at room temperature.

Set rack at lowest position in oven and preheat to 425°F. Rinse turkey inside and out; pat dry. Starting at neck end, slide hand between skin and breast meat to loosen skin. Rub 4 tablespoons herb butter over breast meat under skin. Place turkey on rack set in large roasting pan. Sprinkle main cavity generously with salt and pepper. Place 4 tablespoons plain butter and all fresh herb sprigs in main cavity. Tuck wing tips under. Tie legs together loosely. Rub remaining herb butter over outside of turkey. Sprinkle turkey generously with salt and pepper.

Place turkey in oven and roast 20 minutes. Reduce oven temperature to 350°F. Roast turkey 30 minutes; pour 1 cup broth over and add 1 tablespoon plain butter to roasting pan. Roast turkey 30 minutes; baste with pan juices, then pour 1 cup broth over and add 1 tablespoon butter to roasting pan. Cover turkey loosely with foil. Roast turkey until thermometer inserted into thickest part of thigh registers 175°F, basting with pan juices and adding 1 cup broth and 1 tablespoon butter to pan every 45 minutes, about 1 hour 45 minutes longer. Transfer turkey to platter; let stand 30 minutes (internal temperature will rise 5 to 10 degrees).
Strain pan juices into bowl; whisk in gravy base. Melt reserved 2 tablespoons herb butter in heavy large saucepan over medium heat; add flour and whisk constantly until roux is golden brown, about 6 minutes. Gradually add pan juice-gravy base mixture; increase heat and whisk constantly until gravy thickens, boils, and is smooth. Reduce heat to medium; boil gently until gravy is reduced to 4 ½ cups, whisking often, about 10 minutes. Season gravy with salt and pepper to taste.

**Side Dishes**

**Roasted Broccoli with Garlic and Red Pepper**

*Recipe courtesy of Bon Appétit, January 2009*

1 ¼ lbs broccoli crowns, cut into florets (about 8 cups)  
3 ½ tablespoons olive oil, divided  
2 garlic cloves, crushed  
Large pinch of dried crushed red pepper

While Turkey is sitting or the Terrine cooling, heat the oven to 450°F. Toss broccoli and 3 tablespoons oil in a large bowl to coat. Sprinkle with salt and pepper. Transfer to rimmed baking sheet. Roast 15 minutes. While roasting, mix ½ tablespoon of olive oil with crushed garlic and red pepper flakes. At the end of 15 minute roasting time, remove broccoli from oven and drizzle garlic mixture over broccoli, toss to coat. Roast until broccoli is beginning to brown about 8 minutes longer. Season to taste with salt and pepper. Serve immediately.

**Brussels Sprout Hash with Caramelized Shallots***

*Recipe courtesy of Bon Appétit, November 2007*

6 tablespoons butter, divided  
½ lb shallots, thinly sliced  
2 tablespoons apple cider vinegar  
4 teaspoons sugar  
1 ½ lb Brussels sprouts, trimmed  
3 tablespoons extra virgin olive oil  
1 cup water

*Any local onion can be substituted for shallots

Melt 3 tablespoons butter in medium skillet over medium heat. Add shallots; sprinkle with coarse kosher salt and pepper. Sauté until soft and golden, about 10 minutes. Add vinegar and sugar. Stir until brown and glazed, about 3 minutes.

Halve Brussels sprouts lengthwise. Cut lengthwise into thin (1/8-inch) slices. Heat oil in large skillet over medium-high heat. Add sprouts, sprinkle with salt and pepper. Sauté until brown at edges, 6 minutes. Add 1 cup water and 3 tablespoons butter. Sauté until most of water evaporates and sprouts are tender but still bright green, 3 minutes. Add shallots; season with salt and pepper.
**Shiitake Mushroom and/or Sausage “Stuffing”**

*Recipe courtesy of Bon Appétit, November 2008*

*Meatless alternative courtesy of Hannah Rose Mendoza*

This stuffing can be made with or without the addition of sausage. If making a vegetarian version, use a herb butter mixture to add flavor to the sautéed vegetables and make up the difference in liquid fat using olive oil.

1 16-oz loaf crusty French bread, cut into ½ to ¾ inch cubes

<table>
<thead>
<tr>
<th>2 tablespoons fennel seeds</th>
<th>2 tablespoons butter</th>
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<tr>
<td>1 ⅓ lb bulk pork breakfast sausage or ¾ lb slicked shiitake mushrooms, stems removed and discarded (if using both ¾ lb sausage and ¼ lb mushrooms)</td>
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<td>3 ½ cup chopped leeks (white and pale green parts only)</td>
<td>3 cups chopped onions (about 2 medium)</td>
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<td>2 large carrots, peeled, diced</td>
<td>3 large garlic cloves, minced</td>
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<td>1 large fresh fennel bulb, trimmed, diced</td>
<td>1 ½ tablespoons chopped sage</td>
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<td>1 cup (packed) golden raisins (optional)</td>
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2 ⅔ cups low-salt chicken or vegetable broth
6 large eggs, beaten to blend

Spread cubes on rimmed baking sheet; let stand uncovered at room temperature to dry overnight.

Stir fennel seeds in large nonstick skillet over medium heat until fragrant, about 5 minutes. Transfer fennel seeds to small bowl. If using sausage, cook in same skillet over medium-high heat until browned and cooked through, breaking up with back of fork, about 10 minutes. Using slotted spoon, transfer sausage to large bowl. If using mushrooms, heat 1 tablespoon of olive oil over medium heat; cook mushrooms, adding salt to taste, until they release their liquid. Using slotted spoon, transfer mushrooms to large bowl. Add butter to drippings or mushroom liquid in skillet; melt over medium-high heat. Add leeks, onions, carrots, and fennel bulb and sauté until leeks and onions are soft and deep brown, about 20 minutes.

Add garlic and toasted fennel seeds; sauté 3 minutes. Transfer vegetable mixture to bowl with sausage or mushrooms. Stir in sage and thyme (and raisins if desired). Can be prepared 1 day ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated.

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish. Mix bread cubes and broth into sausage/mushroom-vegetable mixture. Season stuffing to taste with salt and pepper; mix in eggs. Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down. Back until stuffing is heated through, about 35 minutes. Uncover and bake until top is slightly crisp and beginning to brown, about 30 minutes longer.
Apple Buckle

Recipe courtesy of Jan Birnbaum

Crumb Topping
1 1/2 cups all-purpose flour
3/4 cup dark brown sugar
1 teaspoon cinnamon
3/4 teaspoon finely grated lemon zest
Pinch of salt
1 stick (4 ounces) plus 1 tablespoon unsalted butter, softened
1/2 cup coarsely chopped walnuts

Batter
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon ground ginger
1/4 teaspoon salt
1 1/2 sticks (6 ounces) unsalted butter, softened
1/2 cup sugar
1/4 cup honey
1 teaspoon finely grated lemon zest
1 teaspoon pure vanilla extract
2 large eggs
1/2 cup half-and-half
2 pounds apples--peeled, cored and cut into 1/2-inch dice
Sweetened sour cream, for serving

Preheat the oven to 350°. Butter and flour a 10-inch springform pan.

Crumb Topping: In a food processor, pulse the flour with the brown sugar, cinnamon, lemon zest and salt. Add the butter and process until the mixture resembles moist sand. Add the walnuts and pulse 3 times. Transfer the mixture to a bowl and press into large crumbs.

Batter: In a medium bowl, whisk the flour with the baking powder, ginger and salt. In a large bowl, using a handheld electric mixer, beat the butter until creamy. Add the sugar and beat until light and fluffy, about 3 minutes. Beat in the honey. Add the lemon zest, vanilla and eggs and beat until smooth. Add the dry ingredients in 2 batches, alternating with the half-and-half and beat at low speed until smooth. Fold in the apples.

Scrape the batter into the prepared pan and smooth the top. Sprinkle with the crumb topping. Bake the buckle in the center of the oven for 1 hour and 15 minutes, or until the topping is golden and a toothpick inserted in the center comes out clean. Let cool for at least 1 hour before unhinging the spring form and removing the ring. Cut the buckle into wedges and serve with sweetened sour cream.

The buckle can be made ahead and refrigerated for up to 2 days. Bring to room temperature before serving.