

Chefs Share Their Favorite Recipes...

We are pleased to share with you some of our local Chef's favorite Thanksgiving recipes. This includes:

- ≈ Not Your Traditional Turkey & Oyster Stuffing
Executive Chef Vincent Lesage
Waterline Restaurant @ Balboa Bay Resort- Newport Beach

- ≈ Leftover Thanksgiving Turkey Soup, Sage Turkey Gravy & Hazelnut, Sage & Mushroom Stuffing
Executive Chef & Owner Zov Karamardian
Zov's Bistro- Newport Coast

- ≈ Fresh Cranberry Sauce & Turkey Brine For Baking
Executive Chef Stephen Kling
Five Crowns Restaurant- Corona del Mar

- ≈ Pumpkin Cheesecake
Executive Chef Cathy Pavlos
Provenance Restaurant- Newport Beach @ Eastbluff

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## **Recipe: Not Your Traditional Turkey & Oyster Stuffing** **From Executive Chef Vincent Lesage** **Waterline Restaurant – Balboa Bay Resort**

### **For The Turkey:**

- 1 whole turkey
- 1 stick Butter
- Salt and Pepper (to taste)
- ½ cup Oil

- 1 clove of garlic-chopped
- 1 Onion-minced
- 2 cups Chicken stock/ broth
- 1 Shallot- minced
- 1 pound of assorted mushroom, clean and cut in quarters
- 1 tablespoon Thyme (to taste)
- 4 ounces White wine
- 1 tablespoon of cornstarch

Directions:

De-Boning And Cooking The Turkey:

- 1) Legs- Separate both legs from the carcass. Take both legs and season them with salt and pepper, in a skillet, brown them on both sides. Add 1 onion minced finely, 1 clove of garlic chopped, shallots minced, the mushroom in quarter, and thyme. Cook it down for 10 minutes. Deglaze that pan with a small glass of white wine. Let that reduce and add 2 cups of chicken broth, bring to a boil and put the skillet in the oven for an hour at 250 degrees. After one hour, pull the legs out and set them aside. Let the liquid reduce by a third and thicken it up with some corn starch diluted with cold water.
- 2) For The Breast: Rub the breast with oil and butter, seasoned with salt and pepper and put in the oven at 350 degrees for 130 minutes, taking the Turkey out of the oven every 15 minutes and basting it with the juices so it does not dry out. Let the turkey breast rest for 1 hour before carving it.

To Serve The Turkey:

- On a serving platter, place the turkey leg at the bottom, sauce them lightly with the gravy. Place the turkey breasts on top. Serve with Cranberry Sauce on the side.

**The Oyster Stuffing:**

Ingredients:

- 1 Baguette, day old and cubed
- 1 cup diced Pancetta
- 1 stick and 1tablespoon Butter
- 1 head of Garlic peeled and diced
- 2 Shallots peeled and diced
- 4 stalk of Celery diced
- 2 peeled Carrots diced
- 1 Onion diced
- 1 bunch of Tarragon chopped
- 1 pound of assorted Mushrooms cleaned and cut
- 2-3 cups of Chicken Stock
- 2 pound of Spinach cooked and drained
- 1 dozen Oyster-raw with shells removed
- 1 Lemon zest
- 1 Orange zest

Directions:

- 1) Sauté pancetta in a large skillet to render the fat. Add a tablespoon of butter, garlic, shallots, onion, carrots, celery, and mushroom.
- 2) Heat chicken stock and ½ cup butter to warm. Toss the chicken stock and butter gently with the: bread, pancetta, vegetable mixture, spinach and raw oysters. (Toss and add the liquid slowly to assure the right stuffing texture.)
- 3) Season to taste with tarragon herbs, salt, pepper, lemon and orange zests.
- 4) Coat a baking dish with butter and bake at 350 degrees until warm (approximately 20 minutes).

**3 Recipes: Leftover Thanksgiving Turkey Soup, Sage Turkey Gravy and Hazelnut, Sage & Mushroom Stuffing**  
**Executive Chef & Owner Zov Karamardian**  
**Zov's Bistro- Newport Coast**

**Leftover Thanksgiving Turkey Soup with Vegetables**

Here is my rendition of leftover turkey soup. It is easy, hearty and delicious. You can have all the vegetables ready a day before and it will make it quicker for assembly.

**Ingredients:**

- 12 cups chicken broth
- 1 turkey carcass, all meat removed
- 2 carrot, halved lengthwise, plus 1 carrot, minced
- 2 whole stalk celery, plus 1 stalk, minced
- 2 onion, halved, plus 1 onion, minced
- 2 bay leaves
- 3-4 cups dark turkey meat
- 5 cloves garlic, smashed
- 2 tablespoons olive oil
- 3-5 cups leftover cooked Thanksgiving side vegetables (Brussels sprouts, sweet potatoes, green beans, zucchini or any other vegetable that you have on hand).
- ½ bunch chopped fresh sage
- 1 cup broken linguini uncooked
- Leftover gravy, for serving
- Salt and pepper to taste

**Directions:**

Place the chicken broth, turkey carcass, carrot halves, celery stalk, onion halves and 1 bay leaf in a large stockpot. Bring to a boil and then simmer, about 1 1/2 hours.

Dice the turkey meat. Make sure the meat pieces are no larger than the size of a soup spoon. (If preparing the soup the next day, be sure to store leftover turkey meat in an airtight container before placing it in the refrigerator. Top with 1 or 2 ladles full of broth to keep the meat moist.)

Before straining the broth, remove the large bones and carcass with tongs. Strain the broth through a sieve covered with wet cheesecloth. Discard the solids. Transfer the broth to a bowl set in a bath of ice water, which will cool the broth quickly and help keep it fresher longer. This can be done the night before and stored in the refrigerator until the next day.

In a large soup pot, heat the garlic in the olive oil over low heat. Allow to brown slightly, about 3 minutes. Add the minced carrots, celery and onions. Sweat over medium-low heat until softened, 7 or 8 minutes.

Dice the leftover Thanksgiving vegetables. Add the sage to the soup pot along with the turkey broth and the remaining bay leaf and the broken linguini pasta. Bring to a simmer. When simmering, add the Brussels sprouts, green beans and diced turkey meat to the soup. Bring it back up to a simmer. Finally, add the sweet potatoes to the center and gently push them down. Turn the heat off and cover. Allow to sit and steam, 5 to 7 minutes. Let simmer for 5 more minutes and serve with crusty French bread to soak up the broth.

***Cook's Note:*** The most common way of making leftover turkey soup is to toss the carcass and vegetables into a pot and simmer under water until the broth is flavorful. That's a good beginning, but the flavor is also cooked out of the turkey meat and vegetables (and you have to look out for little pieces of bone in your soup). It's a better idea to treat this broth as the first step in the soup-making process, using it to create a perfect pot of soup that will keep everyone in the house well fed at all times. You can freeze the soup in one pint containers.

### **Hazelnut, Sage, and Mushroom Stuffing**

In the world of stuffing, this one is relatively light, though no less satisfying than a more traditional mix. And it tastes like a gift from the forest, with the hearty crimini mushrooms, fresh sage, and the crunch of toasted hazelnuts.

## Ingredients:

- 8 cups ½ inch cubed of firm white bread such as a Pullman loaf (1 pound)
- 1 ½ cups finely chopped shallot (8 medium)
- 1 ½ sticks unsalted butter, divided
- 2 ½ pounds crimini mushrooms, sliced ¼ inch thick
- 2 ½ cups finely chopped celery
- 3 tablespoons chopped thyme
- 3 tablespoon finely chopped sage
- ½ cup dry white wine
- 1 cups hazelnuts (1/2 pound), toasted, any loose skins rubbed off in a kitchen towel, and coarsely chopped
- ½ cup finely chopped flat leaf parsley
- 4 cups chicken or turkey stock, heated to liquefy if gelled
- 3 large eggs, lightly beaten

## Directions:

Butter 3-quart shallow ovenproof baking dish (2 to 3 inches deep)

Preheat oven to 400 with the racks in upper and lower thirds. Generously butter baking dish and set aside.

Arrange bread in 1 layer in 2 large shallow baking pans and toast, switching position of pans halfway through baking, until golden and dry, about 15 minutes. Transfer to a large bowl. Leave oven on.

Meanwhile, cook shallots in 1 stick butter in a 12 inch heavy skillet over medium heat, stirring occasionally, until softened and golden, about 6 minutes. Add mushrooms, celery, thyme, sage, and ½ teaspoon salt and cook, stirring

occasionally, until liquid given off by mushrooms has evaporated and mushrooms are browned, 20-30 minutes.

Add wine and deglaze skillet by boiling, stirring and scraping up any brown bits, until wine is reduced by about half, about 2 minutes. Transfer to bread in bowl. Add hazelnuts and parsley and toss.

Whisk together stock, eggs, 1 teaspoon salt, and ½ teaspoon pepper, then stir into bread mixture. Transfer to baking dish and dot top of stuffing with remaining ½ stick butter.

Bake, loosely covered with buttered sheet of foil (buttered side down), in lower third of oven 30 minutes, then remove foil and bake until top is browned, about 15 minutes more.

**Cook's Note:** Bread cubes and hazelnuts' can be toasted 2 days ahead and kept in sealed bags at room temperature. Stuffing, without hazelnuts and stock and egg mixture, can be assembled (but not baked), 1 day ahead and chilled, covered. Stir in nuts and stock mixture, then proceed with recipe. Stuffing can be baked 6 hours ahead and chilled, uncovered, until cool, then loosely covered. Reheat, covered, in a 400 oven until hot, about 30 minutes.

## **Sage Turkey Gravy**

### **Ingredients:**

- 4 cups low sodium chicken broth or turkey drippings from pan
- 2 shallots minced
- 1 sprig rosemary-minced
- 2 tablespoons fresh sage leaves
- 1 teaspoon kosher salt
- Freshly ground black pepper
- 3 tablespoons unsalted butter

-3 tablespoons all-purpose flour

Directions:

Pour any pan drippings into a degreasing cup or small bowl. Reserve 2 tablespoons of the fat, discarding the rest, and add the separated juices to the broth. Add the reserved fat to the roasting pan and place on a burner over medium high heat. Add the shallot, rosemary, and thyme. Season with salt and pepper. Cook until shallot is tender, about 3 minutes.

Meanwhile make a paste with the butter and the flour in a small bowl and set aside. Add the broth and scrape up any browned bits from the bottom of the pan with a wooden spoon. Bring to a boil and whisk in the flour mixture. Boil until sauce thickens to make a gravy. About 4-5 minutes. Adjust, to taste. Serve

**Cook's Note:** The proportions for gravy are 1 ½ tablespoons each of fat and all purpose flour to each cup of liquid, part of which should be the pan drippings. Use these proportions for any size turkey and any amount of gravy. The secret to dark gravy is dark, rich pan drippings. Let the drippings evaporate into a dark brown glaze during roasting, but don't let them burn.

**2 Recipes: Fresh Cranberry Sauce & Turkey Brine For Baking**  
**Executive Chef Stephen Kling**  
**Five Crowns Restaurant- Corona del Mar**

**Fresh Cranberry Sauce**

Ingredients:

-1 12 ounce bag of fresh cranberries, cleaned

-1 ½ c sugar

-Juice and zest of 1 orange

-2 Tbsp Grand Marnier

-1 sprig of thyme

Directions:

Combine all these ingredients into a small sauce pan and allow to simmer, on low heat, for 20 minutes.

Remove the thyme sprig, transfer mixture to a bowl, and allow the mixture to cool completely in the refrigerator.

Serve cold

**Turkey Brine**

Ingredients:

-4 gallons of water

-4 cups of kosher salt

-2 cups brown sugar

-1 bunch sage

-2 bunches thyme

-10 bay leaves

-1 cup black peppercorns

-1 bunch of scallions, whole

-15 cloves of garlic, crushed

Directions:

Combine all ingredients into a container large enough to hold the brine and Turkey. Add half a gallon of hot water, and whisk vigorously to dissolve the sugar and salt. Add the remaining water as cold as possible to cool down the mixture. Make sure the brine is completely cool before brining the Turkey. Add enough brine to completely cover the turkey and brine for in refrigerator for 24 hours.

**Pumpkin Cheesecake**  
**Executive Chef Cathy Pavlos**  
**Provenance Restaurant- Newport Beach**

**Ingredients for the Filling:**

1 lb Cream Cheese  
1 cup Sour Cream  
1 15oz Can Pure Pumpkin (I like Libbey's)  
3 Large Cage Free Eggs  
2 tbl Whole Milk  
1.5 tsp Vanilla Extract  
2 tbl All Purpose Flour  
7/8 cup Granulated Sugar  
2 tsp Ground Cinnamon  
1 ¼ tsp Ground Ginger  
1 ¼ tsp Ground Allspice  
1 ¼ tsp Ground Nutmeg  
½ tbl Sea Salt

**Ingredients For the Crust:**

2 cups Graham Cracker Crumbs  
1/2 cup Butter, melted  
¼ cup Granulated Sugar

Pinch Sea Salt

Directions:

Preheat oven to 325 degrees Fahrenheit. Brush a 10-inch spring-form pan with some of the melted butter—or spray it out with pan spray. Stir the remaining butter into the Graham Cracker crumbs, add 1/4 cup sugar and a pinch of salt in a bowl, and mix thoroughly. Press the crumb mixture into the bottom and up the sides of the pan, packing it tightly and evenly. Bake this shell in the oven until it is set--about 15 to 20 minutes. Cool the shell on a rack, then wrap the outside of the spring-form pan with foil and place into a shallow roasting pan. Bring a medium pot of water to a simmer.

Meanwhile, beat the cream cheese, with a mixer until smooth. Add 7/8 cup of sugar and beat until just combined, scraping down the sides of the bowl and beaters as needed. Beat in the sour cream, then add the milk, pumpkin, eggs, vanilla, flour, ½ tbl sea salt and all the spices and beat until just combined. Pour into the cooled crust.

Gently place the roasting pan in the oven and pour the simmering water into the roasting pan until it comes about halfway up the side of the foil lined spring-form pan. Bake until the outside of the cheesecake sets but the center is still a little loose, about 1 hour 45 minutes. Turn off the oven and open the door a crack to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan and cool it on a rack. Run a knife around the edges, cover it and refrigerate at least 8 hours.

You can garnish each slice with house-made whipped cream and candied Pecans.

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