



# THANKSGIVUKKAH

## MANISCHEWITZ-BRINED ROAST TURKEY

Serves 14-16

### INGREDIENTS

#### Brine:

6 quarts (24 cups) water, divided  
1 ½ cups kosher salt  
3 tablespoons caraway seeds  
1 tablespoon fennel seeds  
1 tablespoon mustard seeds  
10 cloves garlic, crushed  
5 sprigs rosemary  
10 sprigs thyme  
4 lemons, halved  
4 oranges, halved  
3 750-mL bottles Manischewitz Concord Grape wine



#### Turkey:

1 18 to 20-lb turkey  
1 cup unsalted butter (2 sticks), at room temp

#### Special Equipment

5-gallon container (a large cooler or foodsafe bucket)  
Roasting rack and pan large enough for turkey  
Meat thermometer



### PREPARATION

#### Brine:

Bring 4 cups water to a boil with salt, caraway, fennel, and mustard seeds to a gentle boil. Stir to ensure salt has dissolved, then let cool to room temperature. Pour into a 5-gallon container. Add the remaining 20 cups water and all remaining brine ingredients (but not the turkey yet).

#### Turkey:

Remove turkey from its packaging and discard any excess liquid that leaks out. Your turkey probably has a bag inside of it containing its giblets and neck; discard giblets but put the neck in an airtight container and refrigerate to use for turkey stock. Then, submerge turkey in brine, making sure that it is completely covered (it doesn't matter if it's breast-side up or breast side down). Refrigerate for 24-36 hours. If brine doesn't completely cover your turkey, flip the turkey over halfway through to ensure even brining.

Preheat oven to 500°F, with a single rack on the lowest rung.

Take turkey out of brine and dry thoroughly — inside and out — with paper towels. Then start with new paper towels and dry it again, inside and out. Let turkey sit out until it is room temperature, about an hour, then rub your room-temperature butter all over the turkey.

Place turkey on a roasting rack, breast side down. Cook in the 500°F oven for 30 minutes, or until skin on top starts to brown. After 30 minutes, flip your bird, turn the oven down to 350°F and cook turkey breast side up for for 3 - 3 ½ hours, until it reaches an internal temperature of 165°F. You can check this by taking the turkey out of the oven after 2 hours and 45 minutes and inserting a meat thermometer into the thickest part of the thigh. If the skin of your turkey starts to burn, tent a piece of aluminum foil over the part that is burning.

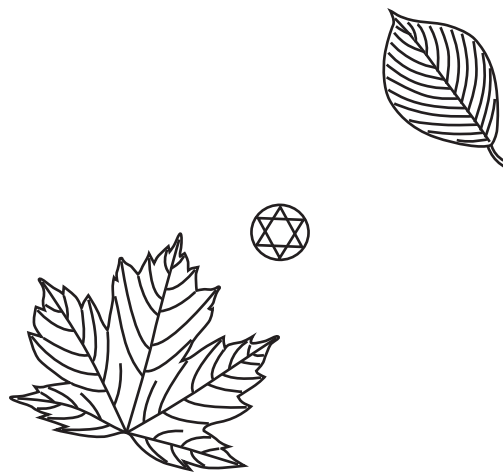
Once the thigh meat temperature reaches 165°F, remove from the oven and let rest on a cutting board for at least 20 minutes before carving.

## SHORTCUT TURKEY STOCK

Makes about 6 cups

### INGREDIENTS

1 turkey neck, reserved from whole raw turkey  
1 ½ cups chopped onion, from about 2 onions  
¾ cup chopped carrot, from about 2 carrots  
¾ cup chopped celery, from about 2 celery stalks  
½ cup dry white wine\*  
12 cups (96 ounces) low-sodium chicken broth  
3 teaspoons kosher salt  
1 tablespoon Canola oil



\*The wine doesn't have to be fancy, but it shouldn't be super gross, either: Don't use a wine you wouldn't want to drink.

### Special equipment

Fine mesh strainer

### PREPARATION

Heat oil in a large pot over medium heat. Add turkey neck and season with 1 teaspoon salt. Cook neck on both sides until golden brown but not burned (about 3 minutes each side). Turn heat down to medium-low and add onion, carrot, celery, and 1 teaspoon salt. Cook, stirring occasionally, until onions are soft, about 8 minutes. Add white wine and stir constantly for about 30 seconds. Add chicken broth and 1 teaspoon salt, then turn heat up to medium-high and bring to a boil, then reduce to a simmer and cook, uncovered, for about 2 hours, or until liquid has reduced by roughly half.

Strain liquid through a fine mesh strainer into a large heatproof container. Discard turkey neck and vegetables, and let stock cool to room temperature.

Cover and refrigerate until needed.

# TURKEY GRAVY

Serves 8-10

## INGREDIENTS

Drippings from roasted turkey  
¼ cup Manischewitz Concord Grape wine  
3 cups homemade turkey stock (or canned chicken broth)  
1/3 cup all-purpose flour  
½ teaspoon kosher salt  
1 sprig thyme  
1 sprig rosemary

## Special Equipment

Fine mesh strainer



## PREPARATION

Take turkey out of the roasting pan and set it aside on a carving block. Pour as much of the turkey drippings as you can out of the pan and into a heatproof container or bowl (plenty will remain stuck to the bottom), and reserve these drippings. Place the roasting pan across two burners over medium heat. When the pan is hot, add wine and scrape the bottom of the pan with a wooden spoon or metal spatula for about 15 seconds to loosen any brown bits stuck to the bottom. Strain these drippings into a heatproof container, and add enough of the reserved drippings so that you have a total of ⅔ cup. Discard the rest. Put drippings in a small saucepan over low heat, and add flour. Whisk the mixture constantly over low heat for about 2 minutes, until mixture is sticky and paste-like. Slowly pour in turkey stock, whisking continuously. Add herbs and cook on low, whisking occasionally, for about 3 minutes. Take gravy off the heat and remove the herbs (take out the whole sprigs; thyme leaves may fall off the sprig and into your gravy, which is OK).

Serve immediately. Gravy will continue to thicken as it cools.

# POTATO LATKES WITH CRANBERRY APPLESAUCE

Makes 10-15 latkes

## INGREDIENTS

2 ½ cups diced\* onions, divided  
1 large egg  
2 tablespoons all-purpose flour  
1 ¼ teaspoons kosher salt  
1 teaspoon baking powder  
2 pounds Russet potatoes  
Vegetable oil (for frying)  
Sour cream (garnish)  
Cranberry Applesauce(garnish)

\*To dice means to chop into roughly ¼-inch cubes.

## Special Equipment

Food processor with grating attachment  
Deep-fry thermometer

## PREPARATION

Line a colander with a smooth kitchen towel or cheesecloth. In a large mixing bowl, combine half of the diced onion (1 ¼ cups), egg, flour, salt, and baking powder, and mix with a rubber spatula just to combine.

Peel potatoes and cut into 1-inch cubes, working quickly so that the potatoes don't brown. Using the grater attachment of a food processor, grate potatoes and remaining 1 ¼ cup diced onion. Pour the potato-onion mixture out into the towel or cheesecloth set over the colander, wrap the towel around the mixture, and wring out as much liquid as possible. The potatoes should release at least 1 cup of liquid. Discard liquid.

Add dry potato mixture to the egg/flour mixture, making sure to scrape all potato starch off of the towel and into the mixing bowl. Stir until batter is combined and sticky.

Preheat oven to 425°F. Set a wire racks inside a baking sheet and place it on the counter next to your stovetop.

Heat ½ cup vegetable oil in a heavy-bottomed skillet over medium-high heat. Oil should be hot but not smoking, about 375°F. For each latke, take about ¼ cup of batter and flatten it in your palms to about a 2-inch disk. As you do this, squeeze out excess liquid, then place the disk into the oil with a heatproof spatula. Cook latkes about 4 minutes each side, until golden brown. Cook in batches of 4-5 latkes. Between batches, use a slotted spoon to strain any leftover bits of potato mixture out of the oil. Add more oil as needed, making sure to let the oil reheat before dropping the next potato mixture in. Transfer fried latkes to the baking rack, and place in the oven for about 8 minutes, until crispy and deep brown.

Garnish with sour cream and cranberry applesauce.



## CRANBERRY APPLESAUCE

Serves 10-12

### INGREDIENTS

2 cups fresh or frozen cranberries  
½ teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
¼ cup sugar  
½ cup Manischewitz Concord Grape wine  
4 large Granny Smith apples



### PREPARATION

In a medium sauce pot, combine cranberries, spices, sugar, and Manischewitz. Bring mixture to a boil, then reduce heat and simmer 20 minutes. Peel and core apples, then cut them into large chunks (approximately ½-inch cubes), and add to the cranberry mixture. Cover sauce and continue to simmer for 20 minutes, stirring occasionally. If sauce begins to stick, add water.

Remove from heat and cool to room temperature before serving.

## HORSERADISH CHIVE MASHED POTATOES

Serves 10-12

### INGREDIENTS

1 whole head of garlic  
1 teaspoon olive oil  
¼ teaspoon kosher salt  
3 pounds Russet or Yukon Gold potatoes  
½ cup unsalted butter (1 stick), melted  
1 cup heavy cream  
3 teaspoons kosher salt  
freshly ground pepper, to taste  
1 bunch chives  
3 tablespoons prepared horseradish



### Special Equipment

Aluminum foil  
Electric hand mixer (not essential)

### PREPARATION

Preheat oven to 400 degrees.

Cut the top off of the head of garlic, and peel away the outermost layer of papery skin. Place on a square of aluminum foil, and drizzle with olive oil and ¼ teaspoon kosher salt. Wrap tightly in aluminum foil and roast about 45 minutes, until soft. Let cool for about an hour, still wrapped in foil. Then, squeeze the soft roasted garlic out of the skin, and mix with a fork until paste-like. Peel potatoes and cut into 1" cubes. Put potato cubes in a large pot and cover by 2" with cold, unsalted water, then put pot on the stove and bring to a boil. Meanwhile, finely slice the chives. Boil potatoes until they are fork tender — this should take 40-60 minutes — then drain completely. While potatoes are still hot, put them in a large mixing bowl and add butter, cream, horseradish, roasted garlic, and ¾ of sliced chives. Season with salt and pepper and beat with an electric egg beater on low until combined, about a minute. Turn the mixer on high and beat for another 1-2 minutes, until potatoes are completely mashed and smooth. To serve, sprinkle remaining chives on top of the potatoes.

# CHALLAH-APPLE STUFFING

Serves 10-12

## INGREDIENTS

2 1-lb loaves challah  
1 cup unsalted butter (2 sticks)  
2 cups diced\* celery  
2 cups diced\* onion  
2 cups peeled and diced\* Granny Smith apples  
8 sprigs thyme, leaves picked and finely chopped  
3 sprigs rosemary, leaves picked and finely chopped  
6 sprigs marjoram, leaves picked and finely chopped  
3 cups low-sodium chicken broth  
kosher salt  
freshly ground pepper, to taste

\*To dice means to chop into roughly 1/4-inch cubes.

## Special Equipment

Aluminum Foil  
9x13-inch baking dish

## PREPARATION

Cut challah into 1-inch cubes and let cubes sit out in a bowl or on a baking tray, uncovered, for at least six hours to make them stale. Alternatively, you can dry bread in a 250°F oven by laying cubes in a single layer on baking sheets and baking for about 30 minutes, or until bread is dry but not toasted (it should not start to brown at all).

Preheat oven to 350°F.

In a large saute pan, melt butter over medium-low heat, then add onions and celery. Add three teaspoons of salt and ground pepper to taste, and cook until onions are soft, about 8 minutes. Add apples and herbs and cook until apples are soft, about 5 minutes more.

In a large bowl, combine challah cubes, cooked vegetables in butter, and chicken broth. Mix until the bread is saturated with liquid, and everything is evenly mixed. Press stuffing into a 9x13-inch baking dish and cover with foil. Bake at 350°F for 40 minutes, then remove the foil, raise your oven to 450°F, and cook stuffing uncovered for another 10-15 minutes, or until the top starts to brown slightly.

Cool 10 minutes, then serve.



# ROASTED BRUSSELS SPROUTS WITH PASTRAMI AND PICKLED RED ONION

Serves 8-10

## INGREDIENTS

Pickled Onions:

- 1 medium red onion, finely diced\*
- 2 cups rice wine vinegar\*\*
- ½ cup sugar
- ¼ cup salt



Brussels Sprouts:

- ¼ cup unsalted butter (½ stick)
- ½ pound deli pastrami, thinly sliced
- 5 pounds Brussels sprouts, halved
- 1 teaspoon kosher salt
- freshly ground pepper to taste



Special Equipment

- 2 baking sheets
- Aluminum foil
- Fine mesh strainer

\*To dice means to chop into roughly ¼-inch cubes.

\*\*Rice wine vinegar is NOT the same as rice wine. You can find rice wine vinegar in the Asian section of your local grocery store, or with the other vinegars.

## PREPARATION

For Pickled Onions:

Bring rice wine vinegar to a boil in a small saucepan. Add sugar and salt, and stir until dissolved. Turn off heat and let mixture cool for about 5 minutes. Put diced onion in a large heatproof container, and pour vinegar mixture over. When mixture is room temperature, refrigerate for at least a day.

For Brussels Sprouts:

Preheat oven to 425°F. Cut pastrami into strips roughly ¼ inch wide and 2 inches long.

Melt butter in a large skillet or saute pan over medium heat. Add pastrami and cook over medium heat until browned fat has rendered out, about 3 minutes. Pour pastrami and fat into a large heatproof mixing bowl. Add Brussels sprouts, salt and pepper, and toss to combine. Line two large baking sheets with foil and spread Brussels sprouts out on them in a single layer. Don't crowd the pans. Roast for 35 minutes, removing pans from the oven at the 20 minute mark to move the Brussels sprouts around a little, then rotating the pans from top to bottom rack before putting them back in the oven for the remaining 15 minutes. Brussels sprouts will be dark brown and crispy around the edges.

Strain the pickled red onions and reserve ½ cup of pickling liquid. As soon as the Brussels sprouts come out of the oven, toss them with the red onions and the ¼ cup of liquid while they're still warm. Serve immediately.

# SWEET POTATO BOURBON NOODLE KUGEL

Serves 10-12

## INGREDIENTS

### Casserole

4 medium sweet potatoes (about 1.5 lbs)  
4 tablespoons bourbon  
one 1-lb package wide egg noodles  
6 eggs  
¼ cup brown sugar  
1 ½ lb full-fat cottage cheese  
1 cup unsalted butter (2 sticks), melted  
1 teaspoon kosher salt, plus more to salt water for noodles



### Topping

2 cups corn flakes  
1 cup whole shelled pecan halves, coarsely chopped  
¼ cup unsalted butter (½ stick)  
¼ cup brown sugar



### Special Equipment

Food processor or blender  
9x13-inch baking dish  
Aluminum foil  
Gallon-sized Ziploc bag



## PREPARATION

Preheat oven to 400°F.

Wrap sweet potatoes individually in foil and roast in the oven until soft and completely cooked through, about 1 hour and 10 minutes. Let cool completely. Peel skin off sweet potatoes using your hands (and a table knife, if it helps), then puree with the bourbon in a blender or food processor until completely smooth. This should yield about 3 cups of puree. If you yield more than 3 cups, set the excess aside for another use or discard. (If you want, you can do this ahead and refrigerate the puree for up to 2 days.)

Lower oven to 350°F.

In a pot of heavily salted water, cook the egg noodles al dente (about 5 minutes, or 2 minutes less than the package directions say). Pour into a colander to drain, running cold water over the noodles until they are cool to stop the cooking. Drain thoroughly.

In a very large bowl, beat eggs, then add brown sugar and beat just until combined. Add cottage cheese, melted butter, and the sweet potato puree, then mix with a rubber spatula until combined. Finally, add salt and the cooked noodles, and mix with a spatula until combined.

Pour noodle mixture into a 9x13-inch baking dish. Bake uncovered for 50 minutes (if noodles start to brown during this time, cover your baking dish with foil).

While kugel is baking, prepare the pecan topping: First, put the cornflakes in a Ziploc bag and crush with your hands. The cornflakes should be in small pieces, but not dust. Next, brown butter in a medium saucepan. When butter is brown, turn off your heat and add sugar, chopped pecans and crushed cornflakes and stir with a spatula until just combined.



After it has baked for the full 50 minutes, remove kugel from the oven and sprinkle pecan mixture on top in an even layer. Bake, uncovered, for another 30 minutes, or until set. If pecans start to brown before kugel is set, cover with foil. Serve immediately.

# PECAN PIE RUGELACH

Makes 32 cookies

## INGREDIENTS

### Dough:

1 cup all-purpose flour

¼ teaspoon salt

½ cup unsalted butter (1 stick), cut into 8 pieces

½ cup cream cheese (4 oz), cut into 4 pieces

### Filling:

2 cups shelled pecan halves

¼ cup unsalted butter (½ stick), cut into 4 pieces

1 teaspoon vanilla extract

½ cup corn syrup

½ cup dark brown sugar

Egg wash:

1 egg

1 tablespoon water

### Special Equipment

Electric hand mixer

Plastic wrap

2 cookie sheets

Parchment paper

Rolling pin

Pizza cutter (not essential)

## PREPARATION

### Dough:

Let butter and cream cheese sit out at room temperature for 10 minutes, so that they are still cool but slightly soft. Combine flour and salt in a medium mixing bowl. Using a hand mixer, mix on a low speed just until combined. Scatter butter and cream cheese pieces over the top of the flour mixture, and beat on medium speed until dough is the texture of cottage cheese, still slightly crumbly. Use your hands to divide the dough into 2 equal pieces, then roll each piece into a ball. Flatten each ball into a disk about 1 inch thick and 4 inches in diameter, then wrap each one separately in plastic wrap, and refrigerate at least 2 hours, up to 1 day.

### Filling:

Using a knife, finely chop pecans and put in a medium mixing bowl. (Do NOT do chop the nuts in a food processor. You want the pecans to be chopped but still coarse, and a food processor will turn them into nut butter.)

In a small saucepan over medium heat, brown the butter by adding all 4 pieces at once and constantly stirring with a heatproof spatula until completely melted. Continue to stir or swirl the pan as butter starts to bubble and foam. When the foam subsides slightly and butter turns a light brown color, take it off the heat immediately and add it to the chopped pecans. Add vanilla extract, corn syrup, and brown sugar, and mix with a rubber spatula just until combined.

Preheat oven to 350°F. Line two cookie sheets with parchment paper. Beat egg yolk with the tablespoon of water and set aside.



When dough is chilled, unwrap one disk onto a lightly floured surface, and roll with a rolling pin into a 12-inch circle. It is important to have an even, symmetrical circle, so trim any excess. If dough gets too soft during rolling, lay it on one of the lined baking sheets and put it in the freezer for 5 minutes, until slightly chilled. Once the dough is rolled out, sprinkle half of the pecan mixture on top of the dough, all the way to the edges of the circle, making sure the mixture is evenly distributed. With a pizza cutter (or a knife), cut dough into 16 equal slices. Roll each slice from the outside in (starting the wide end and rolling towards the point), placing each roll onto the cookie sheet as you go. Repeat this process with the other disk of dough.

Use a pastry brush to coat the top of each cookie with the egg-water mixture. Bake rugelach for 20 minutes until golden, turning the cookie sheet halfway through baking.

Cool completely before serving.

## **RYE PUMPKIN PYE**

Serves 8-10

### **INGREDIENTS**

#### **Crust:**

6 tablespoons unsalted butter ( $\frac{3}{4}$  stick), cut into  $\frac{1}{4}$ -inch cubes  
5 tablespoons sugar  
2 egg yolks  
1 cup rye flour  
 $\frac{1}{2}$  cup all-purpose flour  
2 teaspoons caraway seeds, ground in spice grinder or with mortar and pestle  
1 teaspoon kosher salt

#### **Filling:**

2 large eggs  
 $\frac{1}{2}$  cup dark brown sugar  
 $\frac{1}{4}$  cup honey  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
 $\frac{1}{2}$  teaspoon kosher salt  
one 15-oz. can pumpkin puree  
one 12-oz. can evaporated milk

#### **Special Equipment**

Spice grinder or mortar and pestle  
9-inch pie dish

### **PREPARATION**

#### **For Crust:**

Let butter sit out at room temperature for about 20 minutes, until soft but not melting. With the back of a fork, cut together butter and sugar in a medium mixing bowl until mixture is smooth with no lumps and the sugar is completely incorporated. Add the egg yolks and stir to combine, then add flours, caraway, and salt. Mix until the mixture is crumbly (all ingredients should be combined, but the mixture will have a slightly sandy, not sticky texture), then press into the bottom and up the sides of a 9-inch pie dish. Refrigerate until firm, about an hour.

Preheat oven to 375°F. Bake crust about 10 minutes, just until it starts to brown.



**Filling and Assembly:**

Preheat oven to 425°F.

Beat eggs in a large bowl. Add sugar, honey, spices, salt, and pumpkin puree, and whisk until combined. Slowly add evaporated milk, whisking just until combined.

Cover the edges of the pie crust with foil, then pour the pumpkin mixture in. Bake for 10 minutes, then reduce oven temp to 350°F and cook another 50 minutes, until filling is set.

Cool before serving.

