

TIMOTHY MCSWEENEY'S THANKSGIVING GALLIMAUFRY!

FEATURING RECIPES FROM

At Home on the Range
by Margaret Yardley Potter

Mission Street Food
by Anthony Myint and Karen Leibowitz
and *Lucky Peach*

KEY

Range

MSF

LP



APPETIZERS



BEVERAGES



DRESSINGS



SIDES



MAINS



DESSERTS

FISH HOUSE PUNCH

by Margaret Yardley Potter (*At Home on the Range*)

3/4 lb	sugar, dissolved in a little water (not too much)	2 qts	Jamaica rum
1 qt	fresh strained lemon juice (NOTE: frozen lemonade concentrate is a fine substitute, too. Use two cans and dial down the sugar)	1 qt	cognac
		2 qts	water
		1/2 C	peach brandy

For that dreaded but often necessary large party, with no assistant bartender, a drink that can be made well ahead of time is usually easier to serve than cocktails. **FISH HOUSE PUNCH**, known and appreciated by George Washington, is without a peer in this category, but should be served with caution to the uninitiated. Looking and tasting almost as mild as Coca-Cola, it has scored more knockouts than Joe Louis himself. So keep a watchful eye on any rich unsophisticated maiden aunt's trips to the source of supply, for while with her second cup she may

well begin writing checks in your favor for astronomical amounts, after the third or fourth beaker her illegible signature is likely to leave the way open for later unjustified charges of forgery. Facing possible results cheerfully, proceed with the mixing. Thoroughly dissolve **sugar** in just enough water to take up the sugar. Add **lemon juice, Jamaica rum, cognac, water,** and **peach brandy**. Allow this to brew 2 or 3 hours or overnight, in a corked demijohn in a cool spot, then an hour or two before serving pour it into a punch bowl over a big piece of ice.

“Thanks to this punch, I know roughly 85% percent more of my coworkers’ secrets.” —Andi



CHEESE PÂTÉ

by Margaret Yardley Potter (*At Home on the Range*)

1/4 lb	Roquefort cheese (or other blue cheese)	1/2 t	salt
1 t	onion, grated	1/4 t	ground black pepper
2 pkgs	cream cheese	1/2 t	cayenne
1/4 C	dry sherry	1 T	Hungarian paprika
		+	chives

1. Use a round-bottomed bowl and with a silver fork crumble and cream well-aged **Roquefort cheese** until not a lump remains.
2. Mix in **scraped onion**. Add **cream cheese**, and blend well before thinning with **dry sherry**.
3. Season with **salt, black pepper, cayenne**, and **paprika**.
4. Mix all thoroughly. Leave it overnight in the refrigerator.



“I want to be covered in this cheese pate and forced to eat my way out.” —Kent

SMOKY NAPA CABBAGE STIR-FRY

by Naomi Duguid (*Lucky Peach* 5)

3/4 lb	Napa cabbage (preferably young)	2	dried red chilies
1 T	oyster sauce	1	medium shallot, minced
2 T	shallot oil	1 t	ginger, minced
1/8 t	ground turmeric	1/4 t	salt, or to taste

1. Place a wide shallow bowl near the stove.
2. Cut the **Napa cabbage** crosswise into 1/4" slices, then chop to make bite-sized pieces. You should have 4 cups loosely packed. Swish in a bowl of cold water to wash thoroughly, then drain and set aside.
3. Place 1/2 cup hot water in a small bowl, add the **oyster sauce**, and stir to mix well. Heat a medium or large wok over high heat. Add the **oil**, then lower the heat to medium-high. Stir in the **turmeric**, then add the **chilies**, **shallot**, and **ginger**. Stir-fry until the shallots are starting to soften, about 30 seconds
4. Raise the heat back to high, toss in the cabbage and **salt**, and stir-fry, tossing and pressing the cabbage against the hot sides of the wok until wilted and softened, 2 to 3 minutes. Add the oyster sauce mixture. Bring to a boil and stir until the greens finish cooking, about 15 seconds. Scoop into a wide shallow bowl. Serve hot or at room temperature.

"This was the most excited I've ever been about cabbage. When I got bite of pepper, it exploded in my mouth with flavorful spice. Then, I was even more excited about cabbage." —Kent



► FRIED SHALLOTS & SHALLOT OIL

2 C

Asian or European shallots, thinly sliced

1 C

peanut oil

1. Place a wide heavy skillet or a large stable wok over medium-high heat and add the **oil**. Toss in 1 **shallot** slice. As the oil heats, the shallot will rise to the surface, sizzling lightly. When it's reached the surface, add the remaining sliced shallots carefully so you don't splash yourself with the oil, and lower the heat to medium. (The shallots may seem crowded, but don't worry, they'll shrink as they cook.) Stir gently and frequently with a long-handled wooden spoon or a spider. The shallots will bubble as they give off their water into the oil. If they start to brown early (in the first 5 minutes) lower the heat a little more. After about 10 minutes, they will start to turn golden. Continue to cook, stirring occasionally to prevent them from sticking to the pot or to each other, until they have turned golden brown, another 3 minutes or so.
2. Line a plate with paper towels. Use tongs or a spider to lift a clump of fried shallots out of the oil, pausing for a moment to shake off extra oil into the pan, then place on the paper towels. Turn off the heat and transfer the remaining shallots. Blot the shallots gently with another paper towel. Separate any clumps and toss them a little, then let them air out for 5 to 10 minutes so they crisp up and cool.
3. Transfer the shallots to a clean, dry, wide-mouthed glass jar. Once they have completely cooled, seal tightly. Transfer the frying oil to a clean, dry glass jar, leaving the very last of it in the pan with any shallot debris. Once the clear oil has cooled completely, cover tightly, and store in a cool place away from light.



SMOKY NAPA CABBAGE STIR-FRY

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BACON VINAIGRETTE

by Anthony Myint (*Mission Street Food*)

1/4 C bacon grease
1/4 C neutral-tasting oil
1/4 C extra virgin olive oil

1/4 C sherry vinegar or apple cider vinegar
1 T dijon mustard
+ salt and pepper to taste

1. Whisk or blend all the ingredients together to form an emulsion.
2. Dress whatever salad greens you have on hand. Bacon vinaigrette goes nicely with mixed chicories, sliced pear, goat cheese, and pumpkin seeds.

“Greens are so much better when covered in bacon vinaigrette.” —Chelsea



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LONG BEANS

by Jonathan Kauffman (*Lucky Peach* 5)

Chop long beans into half-inch lengths and braise them with onions, tomatoes, and thyme until squeaky tender. (We added garlic, too.)

“Well, these beans started off long. Now I guess they’re short pieces of formerly long beans.” —Rachel

CHINESE BROCCOLI WITH GARLIC & CHORIZO

Gai lan loves garlic and finely cubed Spanish chorizo. Then again, what greens don’t?

“CHORIZO!” —Miranda



CORN WITH MISO BUTTER AND BACON

by Peter Meehan (*Lucky Peach* 1)

A recipe in haikus

I.

Render the bacon.
Add the corn. Jump and sizzle
As gold turns to brown.

II.

Miso and butter
Join'd in equal proportions
Plop! Into the pan.

III.

Splash stock, then toss. Glaze.
Crack slow-poached egg to crown like
Hokkaido sunset.



“You’ll want to have a serving spoon handy. Better for shoveling large amounts of corn in your mouth.”

—Chelsea





LONG BEANS

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CHINESE BROCCOLI WITH GARLIC & CHORIZO

(GRIDDLED) CORNBREAD

by Anthony Myint (*Mission Street Food*)

3 1/2 C cornmeal
1 3/4 C flour
1 3/4 T baking powder
2 1/2 t salt
1 3/8 C sugar

2 1/4 C milk
5 eggs
10 1/2 oz melted butter, plus more for
griddling

1. Butter a 9" x 12" pan, and line it with a piece of parchment paper.
2. Whisk the **sugar, milk, butter**, and **eggs** together.
3. Mix the dry components in a separate mixing bowl and make a well in the center.
4. Pour the wet components into the well. Mix as little as needed to fully incorporate.
5. Fill the pan and bake at 425° F for 35 minutes. If it browns too quickly, cover with foil.
6. Rotate once. It's done when an inserted toothpick comes out completely clean.
7. Allow to cool before portioning. Fry slices in a nonstick pan with some butter.



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CORNBREAD STUFFING

by Rachel Khong



Skip step 7.



Let Anthony's cornbread get **stale** for a day or two, then cut into cubes. Cut a pound of bacon into batons, fry until crispy. Cook one onion (chopped) and a bunch of celery (sliced into U's) in the bacon fat, followed by 4 or 5 cloves of chopped garlic and some thyme. Add the cornbread cubes. Moisten with chicken stock (and/or ham-hock stock leftover from rillettes). (If your cornbread is stale and thirsty, this might mean 4 or more cups of stock.) Beat four eggs with 1/2 a cup of cream to uniform yellowness. Salt to taste. Mix in a cup of toasted, chopped pecans. Bake in a shallow pan at 400° F for about 30 minutes, until the egg has set and the jutting cornbread is your desired level of toastedness.

“The stuff dreams are made of.” —Sunra



CHARRED-SCALLION SOUR CREAM & GARLIC CONFIT

by Anthony Myint (*Mission Street Food*)

3 bnchs	scallions	+	charcoal
1/2 C	aioli or mayonnaise	+	smoked salt
2 C	sour cream	+	black pepper

We put the charred-scallion sour cream on top of potatoes that we roasted in duck fat, then confited garlic on top of that.

1. Light a **charcoal** grill. At MSF, we improvised a grill using a wok or hotel pan and a grate from a home BBQ grill. This works great, if you've got proper ventilation.
2. Clean the **scallions** and cut off the bottoms.
3. Coat the scallions generously with olive oil and salt, and place them on a note grill.
4. Grill the scallions until they're pretty black, but not actually catching on fire.
5. Mince the charred scallions.
6. Mix with the **aioli** and **sour cream**. Add **smoked salt** and **black pepper** to taste.

“When selecting your seat this Thanksgiving, choose wisely: sit in front of the potatoes.” —Chelsea



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▶ GARLIC CONFIT

1 lb

+

whole peeled garlic cloves

salt

+

olive oil

Garlic confit will keep indefinitely if the garlic is fully submerged in oil. Garlic oil is great for confiting cherry tomatoes, or sautéing vegetables.

1. **Salt** and place **garlic cloves** in enough **oil** to mostly cover. Simmer over low heat.
2. Once the cloves are soft and squishy, cool them and transfer to the fridge.





CORNBREAD STUFFING

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FISH HOUSE PUNCH

RED-EYE GRAVY

by David Chang (*Lucky Peach* 1)

2
1/2 C

thick slices of American country ham
brewed coffee, or, more precisely,
whatever's left in your cup

2 t
1 recipe

brown sugar
biscuits

1. Cook the slabs of **country ham** over medium heat in a cast-iron skillet. You're just looking to warm it through and brown it at the edges. Find ham that has some fat on it, or you're wasting your time and you should probably just make this with bacon.
2. Once the ham is warmed through and the pan is good and greasy with ham fat, remove the ham to a platter. Turn the heat up to high. Add a couple spoonfuls of brown **sugar** and what's left of your morning **coffee**.
3. Cook it down, stirring all the while, until the coffee has more or less disappeared. Et voilà! Red-eye gravy. Pour it over **biscuits**. If you find you don't have enough gravy, you probably need more ham, too, so get back to the stove and make another batch of both.

"I spilled that gravy all over myself. Now my jacket smells like it and also my room. Cool, right?" —Sam



► BISCUITS

by Rachel Khong

► 3 C all-purpose flour
3 t kosher salt
8 t sugar
2 t baking powder

2 sticks butter, frozen, then grated (easiest in a food processor)
1.5 to 2 C cream, cold

1. Preheat oven to 400° F
2. Have your **butter** grated and ready to go (the easiest way to do this is in the food processor). Measure out two cups of **cream** and refrigerate. Keep the grated butter in a container in the freezer while you mix together the flour, salt, sugar, baking powder. Dig a hole in the middle.
3. Scoop your grated butter in the well. Mix it all together so you have these cold, floury pieces of butter.
4. Add the cream gradually, working with your free hand to mix. I can't tell you exactly how much cream you'll need. Just add enough to form a not-too-wet, not-too-dry dough (it shouldn't be sticky; it also shouldn't crumble to pieces).
5. On a floured surface, roll the dough out to 3/4" thickness and punch biscuits out with a glass. Brush the tops with cream, then bake them on a parchment-paper or Silpat-lined cookie sheet for about 15 or 17 minutes, until they're golden and smell ridiculous.

"I'm going to get smacked with a hairbrush for saying this, but these biscuits are even better than my Southern grandmother's. Trust me. I'm from South Carolina." —Alyson





BISCUITS

HAM HOCK RILLETTE

by Anthony Myint (*Mission Street Food*)

5 lbs	meaty ham hocks	2 C	bacon fat or pork fat
3 qts	chicken stock, pork stock, dashi, or water	+	salt, sherry vinegar, mustard, spices, fresh herbs, and/or garlic to taste

1. Gently simmer the **ham hocks** in **chicken stock, pork stock, dashi, or water**.
2. After about 4 hours, the meat should be very tender. (The edges of ham hocks can become dried out and tough from the smoking process or from not being fully submerged in liquid. Move the ham hocks around periodically as they simmer, and discard any parts that may be too tough to rilette.)
3. Cool the entire pot until you can handle the hocks. Drain and reserve the stock.
4. At the end, you'll have plenty of stock left for cooking greens, or just for sipping. (NOTE: or for making stuffing!)
5. Pick the ham hocks apart by hand.
6. Separate the meat from the skins and soft collagen. Reserve both. (Discard any tough skin, bones, and weird gristle.)
7. Blend the skins with just enough stock to get the mix going, creating a gelatin purée.
8. Strain the purée through a fine sieve, using a ladle or spoon to push it through.
9. Combine the meat, and some of the purée, fat, vinegar, and spices in a stand mixer.
10. Mix using the medium-low setting and the paddle attachment of your mixer.
11. For best results, mix the rilette at the temperature it will be served. The ratio of fat-to-meat-to-gelatin will vary, depending on how you prioritize richness (fat), unctuousness (gelatin), and moisture (stock). Taste as you mix; add the salt, vinegar, mustard, and your spices, herbs, or garlic until you reach the desired balance.

“:)” —Eli



CHINESE TURKEY

by Momofuku Ssäm Bar (*Lucky Peach* 5)



2 4-lb ducks
2 C (one 16-ounce container) maltose*
1/2 C soy sauce

1 recipe duck sausage + salt

**you can find maltose at most Asian supermarkets*

1. Start by butchering the **ducks**. Remove the wings tips by cutting through the wing at the elbow; reserve for stock or to make fancy-ass Buffalo wings. Then remove the legs. Using kitchen shears, cut off the backbone where it meets the rib cage. (For meat wonks at home, the resulting cut of duck is called the crown. You're welcome.) Save the tail end of the backbone for stock, or just throw it at somebody. Bone out the duck legs and put them in the freezer to chill while you gather all the sausage ingredients.
2. Make the **sausage**: combine all sausage ingredients in a food processor and purée until smooth and uniform. Chill until ready to use.
3. Bring a large stockpot of water to a boil and salt it heavily. Fill a mixing bowl large enough to hold a duck with ice and water. Blanch each duck three times. That means you dip the duck in the pot for 10 seconds, then pull it out and plunge it into the ice bath until it's cool. Then you do it two times more. (Fans of the Russian & Turkish Bathhouse on 10th Street in New York: This is the culinary equivalent of running back and forth between the Russian room and the Ice Cold Pool.) This process helps separate the skin from the breast meat.
4. Working from the neck hole and the bottom of the breast just above the open cavity, wiggle your fingers gently under the skin over the breast to separate it from the flesh. Make one loose skin pocket on each side of the breastbone. Use a pastry bag to pipe

1. as much duck sausage as will fit into each pocket without bursting it. This gets easier as time goes on.
2. Arrange your duck crowns on a cooling rack set over a baking sheet (you're about to make a sticky mess). Combine the maltose and soy sauce in a small saucepan and warm over low heat until it's loose and runny. Use a brush to glaze each of the ducks and let them sit for 15 or so minutes, until the glaze has cooled on the skin. Repeat, giving them a second slicking of the sweet. While that's settling in, clear out some space in your fridge.
3. Park the rack of ducks in the fridge. Leave uncovered, free as birds. Let them sit there for two to five days. This will slowly dry out the skin, making for excellent, crisp roasted duck. Do not cheat.
4. Heat the oven to 475° F. Put the stuffed duck on a roasting rack. Bake for 50 minutes, until the skin is more ebony than mahogany. Repeat for the second duck. This duck is just as good room-temperature as it is warm, so don't fret about that. (And this duck is just as good out of the oven as it is off the rotisserie grill, so don't fret about that either.)
5. Let the birds rest for 10 minutes before carving. Cut the sausage-stuffed breasts off the rib cage, then cut them into thin slices. Serve with rice, lettuce, herbs or watercress (or both), and hoisin sauce.

▶ DUCK SAUSAGE

-1 lb	duck leg meat (3 to 4 duck legs)	1 T	minced garlic
1/2 C	duck fat, cold	1/2 C	sake, cold
3/4 C	pork fat back, diced, cold	1 T	salt
3/4 t	ground black pepper	1 T	nonfat milk powder
1/4 t	ground cinnamon	1 T	pink salt (aka curing salt; available on Amazon.com)
1/4 t	ground star anise		

“No one will ever eat those dumb regular turkeys again.” —Miranda

“Cook this for anyone you want to watch cry tears of joy.” —Andi



“Cook this duck, but be brave. Best served with holiday-appropriate gladiator gear to fight over the last bits and pieces.” —Juliana

CHINESE TURKEY

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THANKSGIVING PUMPKIN PIE

by Margaret Yardley Potter (*At Home On The Range*)

1 can	pumpkin	1/2 t	salt
3/4 C	light brown sugar	1 T	grated orange rind
1 t	cinnamon	3	eggs
1/2 t	ground ginger	2 C	cream
1/8 t	nutmeg	1 t	sherry

1. Preheat oven to 450° F.
2. Mix **pumpkin, light brown sugar, cinnamon, ginger, nutmeg, salt, and grated orange rind.**
3. Beat in **eggs, cream, and sherry.** Pour this into an unbaked pie shell first brushed with egg white and bake it for 15 minutes. Lower the temperature to 350° F.
4. Serve it warm and if it is being reheated—it keeps well for a day—dribble 1 tablespoon of **melted butter** over the surface before putting it in the oven. **Pass the sherry, too.**

“Great for breakfast, and then lunch, and then dinner, and then breakfast again.” —Chelsea



PIE CRUST

by Margaret Yardley Potter (*At Home On The Range*)

1/2 C	butter, cut in bits (NOTE: my trick is grating it), very cold	3 C	flour
1 C	lard (or another stick of butter), very cold	1 t	salt
		+	ice water

1. Sift **flour** with the **salt**.
2. Cut the **lard** into the flour with a pastry cutter or two knives until the whole is like fine meal
3. Add just enough **ice water** to hold the flour and lard together, mixing quickly with a fork, and pushing the damp sections to one side before moistening the dry.
4. Roll lightly about 3/4-inch thick on a floured

board and scatter one third of the cold bits of **butter** over the surface. Fold in thirds, first the sides and then the ends and roll. Give the dough a quarter turn and repeat with the butter, folding and rolling. Do this once more, always rolling away from you as much as possible. Wrap in wax paper, and refrigerate until ready to use.



BURNT MISO BUTTERSCOTCH TOPPING

by Christina Tosi (*Lucky Peach 2*)

1 C shiro miso
3/4 C mirin
3/4 C (packed) brown sugar

1 t sherry vinegar
12 T softened butter

1. Heat the oven to 400° F. Spread the **miso** out in an even layer, about 1/4" thick, on a baking sheet lined with a Silpat.
2. Bake for half an hour, or until the miso is well browned and quite a bit burnt around the edges. Remove it from the oven, let it cool slightly, and scrape it into a blender.
3. Add the **remaining ingredients** to the miso and blend until smooth. Store in the fridge, and nuke or warm on the stove (if you have the patience) before serving. Miso butterscotch will keep for weeks, I think, but it's never lasted that long in my fridge.

"Fuck! So good." —Andi

