

SocialLife CHICAGO

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THANKSGIVING 2014 RECIPES



SALAD

Pear and Apple Endive Salad with
Candied Pecans and Blue Cheese Vinaigrette
-Pump Room Executive Chef Moosah Reaume.

For The Dressing:

100 gr.(3.5oz) Blue Cheese
52 gr.(1.8oz) Crème Fraiche
36 gr.(2.4Tbsp) EVOO
85 gr. Cider Vinegar
48 gr. Water
8.1 gr. Salt
1.3 gr. Black Pepper – Freshly ground
Blue Cheese, Crumbled

For The Salad:

3 spears Red Endive
3 spears White Endive
1/4 ea. Honey Crisp Apple – Julienne on mandolin
1/4 ea. Pear (Ripe) – Julienne on mandolin
2 gr. Micro Fine Herbs
Salt & Black Pepper
15 gr. Candied Pecans
20 gr. Blue Cheese –Crumbled
EVOO

Method For The Dressing: Puree all the ingredients until smooth. Reserve a part of dressing and add crumbled blue cheese to keep in 9-pan. Transfer the remaining into a squeeze bottle.

Method For Salad:

Place one piece of each color endive on the bottom of a plate. Top with some apples and pears and season with salt and pepper. Sprinkle with herbs and then repeat with the endive. Top the next mound of pear and apple with two more pieces of endive. Drizzle with the dressing and then top the salad with crumbled blue cheese. Drizzle the salad with some of the Arbequina oil and more black pepper.

Note: *The herbs will be mixed and a total of 2 ½ gr. will be used for one portion.*

SOUP

Pumpkin Bisque with Crab
and Crostini
-Primehouse Executive Chef Dino Tsaknis



1 1/2 tbsp. unsalted butter
1 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped carrot
2 small pumpkins (can use canned pureed pumpkin. approx. 2 cups)
3 c. chicken stock
1/2 tsp. cinnamon
1/4 tsp. nutmeg
3 leaves fresh sage
1 c. heavy cream
Salt and freshly ground pepper

Half the pumpkins, and scoop out the seeds, spread liberally with oil salt and pepper. Roast at 350 until tender. Once slightly cool, remove from skin and puree in a food processor.

In medium saucepan saute onion, carrots and celery in butter until translucent, not brown. Add pumpkin, chicken broth, cinnamon, nutmeg, and sage. Bring to a boil, reduce heat and simmer until vegetables are tender. Puree until smooth, put back into a sauce pan and add cream. Heat gently, season with salt and pepper. We will be adding(topping) with a simple toasted baguette crostini and lightly warmed jumbo lump crab.

MEAT

NY Strip Steak with Carrots and Miso-Mustard

For the beef:

- 12-14 oz NY Strip steak portion
- Salt/black pepper
- Garlic clove
- Thyme sprig

Season meat with salt and pepper and cook in a hot pan until caramelized; when almost to temp add a smashed garlic clove and a sprig of thyme and and baste briefly to flavor meat.



For the Glazed Carrots:

- 1 lb carrots, peeled and cut into 1' long or 1' pieces
- 1/4 lb Butter or 1 stick
- 3 floz Honey
- 2 cups water
- 1/3 cup carrot juice
- 1/3 cup fresh orange juice
- 1 tblsp salt

Combine all, cover and cook very low until tender and glazed. Remove from heat and cool in juices. Reheat as needed in a small pan with some of the braising liquid until hot, nicely glazed and shiny.

MEAT

NY Strip Steak with Carrots and Miso-Mustard

For the Carrot Puree:

- 1lb peeled carrots, sliced very thin
- 1.5 qts h2o
- 1 tsp salt plus 4 g reserved
- 1 tblsp sugar

Combine in a pot and bring to a boil and let cook on high heat until carrots are very tender. strain and puree until completely smooth. Season with reserved salt.

For the soy miso:

- 3.5 floz soy sauce
- 1.5 floz fresh lime juice
- 4 oz miso mustard Base
- 1/2 oz lime zest, micro planed

Combine all and homogenize.

To serve:

- 3 ea Serrano chili charred, peeled, 1/8' rondelles
- 8 ea Dill pluche

For the miso-mustard Base:

- 1 floz fresh lemon juice
- 1 oz colemans mustard powder
- 1 floz fresh orange juice
- 1/2 tsp sweet paprika
- 3 oz white miso
- 1/2 tblsp Sweet soy sauce

Combine 1st set to make a paste; cover and let stand 15 minutes. Combine all and puree until smooth.

Miso Mustard Butter:

- 1 part butter
- 2 parts soy-miso mustard

Heat butter until foamy and remove from heat. Add soy miso and whisk to emulsify.

TURKEY★ Turkey With Tarragon Crumb

Tarragon Crumb for 12lb Turkey:

10 C Bread Crumbs(fresh)

2 C Finely Chopped scallions or shallots

3/4 lb Butter

1/2 C chopped parsley

2 tsp Salt

1 tsp fresh ground black pepper

Make the crumbs in an electric blender. French or Italian Bread is recommended. Place the scallions or shallots in a pan with the butter and heat just enough to melt the butter. Mix with the crumbs, add the seasonings and toss well. Taste for salt. If the stuffing is too dry, add a little sherry, cognac or turkey broth.

Stuff the larger cavity, place a piece of folded foil in the vent, and secure the vent with skewers or sew it.

To Roast the Turkey:

Recommend to use a rack placed in a shallow pan. Tie the legs securely or run large larding needle through the thighs with string attached and then tie this around the legs. Rub the turkey well with butter and sprinkle with salt and pepper. Place the breast side down on the rack and cover lightly with a piece of piece of foil. Roast at 325 ° for 1 hour. Turn on one side baste and continue roasting another 45 minutes. Turn on opposite side and repeat. Remove foil, turn turkey breast side up and baste well. Continue roasting till done--45minutes to 1 hour. Baste 2-3 times more during this last period. If there are not enough pan juices for basting, combine 1/4 pound melted butter with 1/2 cup white wine.

It is difficult to tell when a turkey is perfectly done, because it varies in structure and tenderness. A standard test is to see if the legs and thighs move up and down freely. For a more accurate test insert a meat thermometer into thickest part of one thigh without touching the bone. Interior temp should be 170 °

Allow the turkey to settle in a warm place for 15-20min before carving.

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SIDE DISH★★ Duck Confit Butternut Squash Risotto

For the Duck Confit

- 1 large head garlic
- 1/4 cup kosher salt
- 1 tablespoon finely chopped thyme
- 2 large shallots, finely chopped (1/4 cup)
- 2 bay leaves, crumbled
- 6 fresh Moulard, Muscovy, or Long Island (Pekin) duck legs (5 pounds total)
- 5 (7-ounce) containers rendered duck fat

First Step Rub the Duck legs liberally with salt and let sit in your refrigerator for at least 12 hours. Next Pull the duck legs out and rinse them off with cold water, removing as much salt as you can. Once thoroughly rinsed dry them out with a paper towel. Now place them in a baking pan. In a separate pot slowly warm up your duck fat. Once it is liquid pour over your duck legs add the remaining ingredients, garlic, thyme, shallots, bay leaves. Cover with Aluminum foil and place in your oven preheated to 200 degrees Fahrenheit for 3 hours. You will know when they are done when you take a fork and the meat just falls off the bone, kind of like properly cooked ribs. Let Legs rest in fat until they are cool enough to work with remove all meat and make sure you do not dispose of your duck fat. It can be used many times. You can store it in your freezer.



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SIDE DISH**

Duck Confit Butternut Squash Risotto

For the Butternut and the Risotto

- 1 Medium sized Butternut Squash
- 2 cups of Arborio Rice
- 1 small Shallot minced
- 1 tbsp of minced garlic
- ¼ cup of white dry wine
- 1 gallon of Chicken stock/Vegetable stock or water.
- 3 tbsp of unsalted butter
- 3 tbsp of Olive oil
- ½ cup of Mascarpone Cheese
- ¼ cup of Parmesan
- Salt and Pepper to taste

First Step Peel the entire Butternut squash then cut the Butternut squash in half by laying it on it's side. You want the cup like section with the seeds to be separate from the Top section with no seeds. Then Cut the bottom in half so you have to shell looking pieces. You can remove the butternut seed s with a large serving spoon. Oil, butter and salt and pepper and place in Foil. Next Place them in your oven preheated to 350 degrees Fahrenheit for 12-15 mins....

...the Risotto in a heavy bottom pot start with the butter, olive oil, shallots and garlic. Stir them together over high heat. Once the shallots and garlic are fragrant then add the rice and continue to stir. Once you smell popcorn add the white wine. Now you want to pay attention. You are going to start adding in your stock but it is very important that you keep stirring and don't let your rice stick to the bottom of the pot. Now one cup of stock at a time start adding in to the rice until that cup is almost gone then add another. Keep repeating this till the rice is almost finished. You'll notice the rice starting to become tender but a hint of crunch this is when you will add the Duck, Squash puree, and roasted Squash and mascarpone. Season with Salt and pepper and taste to insure all flavors are present. Once satisfied with the flavor Serve and Enjoy.

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VEGETARIAN*** Tagliolini Verde Gratinati

PASTA:

- 10 1/2 oz flour
- 2 3/4 oz cooked, chopped spinach (2 3/4 C raw)
- 1 oz (3/4 C) arugula
- 3 Egg yolks, room temperature
- 1 whole egg, room temperature

SAUCE:

- 1 C plus 2 Tbsp Béchamel sauce
- pinch of mace
- 2 1/2 oz (3/4 C grated) Parmesan Cheese

Make the pasta according to directions for your pasta machine (or you can purchase premade Tagliatelle). Cook the pasta in plenty of boiling, salted water. Drain.

In a saucepan, mix the béchamel, and mace and bring to a boil. Add the hot pasta and mix well before turning the mixture into a gratin dish. Sprinkle the parmesan over the top and place under a hot grill or broiler until brown. Serves 4.

**Recipe from Harry's Bar London*

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DESERT

Grand Marnier Souffles

6 tsp (1/4 stick) butter, softened
Sugar
6 eggs, seperated
1/2 C sugar
1/4 C fresh orange huice
3 tablespoon Grand Marnier
2 tsp finely grated orange peel
1 Tbsp fresh lemon juice
Powdered sugar

Preheat oven to 450 ° F. Butter 6 individual Souffle dishes 4 inches in diameter, using 1 tsp for each. Dust each dish with sugar, shaking out excess.

Combine egg yolks, 7 tablespoon sugar, orange juice, liquer and peel and whisk until blended. Beat egg whites with 1 tablespoon granulated sugar until soft peak forms. Add lemon juice and blend thoroughly. Fold yolk mixture into whites. Spoon into souffle dishes. Use thumb to make rim around outer edge of souffles. Bake until puffed and browned, about 10 minutes. Remove dishes from oven. Sprinkle tops with powdered sugar, set dishes on napkin-lined plates and serve immediately. Serves 6

**Recipe from Le Français Wheeling*

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Endive Salad & NY Strip Steak recipe
courtesy of Executive Chef Moosah Reaume of Pump Room
To make a Reservation for Thanksgiving Dinner call: 312.787.3700

Pumpkin Bisque with Crab and Crostini recipe courtesy of Executive Chef Dino Tsaknis of David Burkes Primehouse at the James Hotel Chicago. To make a reservation for Thanksgiving dinner please call: 312.660.6000

Duck Confit Risotto courtesy of Chef Trent Hazelberg of Cocina at Destination Kohler.

* **Turkey Recipe from *James Beard's Menu for Entertaining Cookbook***

** **Grand Marnier Souffle recipe from *Bon Appetit Favorite Restaurant Recipes***

*** **Vegetarian Recipe from *Entertaining with Betsey Bloomingdale***

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