

*fash*foodies

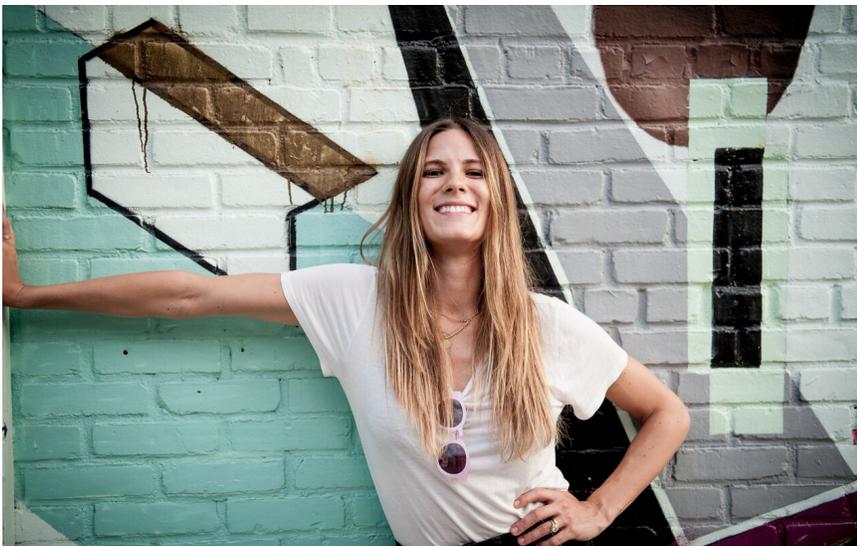
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Chefs Share Their Favorite Thanksgiving Day Item To Cook



If you're seeking inspiration while 'flocking' to the nearest grocery store to buy ingredients for the same turkey or side you've been cooking for years, chefs in New York and Miami are offering unique alternatives to help you prepare dishes for the upcoming feast. Offering insight on what's cookin' in his or her own kitchen, we rounded up chefs' favorite go-to-dishes to enjoy this Thanksgiving.

EDEN GRINSHPAN PREPARES FUN SIDES





"I moved to the states 7 years ago, so American Thanksgiving is a relatively a new holiday for me. I am a huge fan of side dishes at Thanksgiving and love cooking side dishes for my family and friends. There is nothing better than loading your plate up with different flavors, colors and textures (especially when those dishes are loaded with butter! My favorites....I love making a butternut squash gratin, maple bacon Brussels and cornbread stuffing....I LOVE CORNBREAD! Also picking at the turkey after it has been carved for all the juicy little pieces that get left behind. Delish!" **Eden Grinshpan, Chef/ TV Personality**

CHEF MARC VIDAL DAZZLES GUESTS WITH SPANISH TAPAS



"One of my favorite dishes to cook for Thanksgiving is *Calabaza con Mahon*, or Delicata squash with hazelnut praline and aged Mahon cheese. About a year and a half after I moved to NY to head up the kitchen at Boqueria, I was invited to my first New York Thanksgiving. I created this dish on the fly and brought it as a side. My friends loved it! It's a delicious, Spanish twist on a traditional American Thanksgiving side." – **Chef Marc Vidal, Boqueria,**

CHEF JESSE SCHENKER PREPARES THE ULTIMATE LEFTOVER SANDWICH



"I'm always in my restaurants Recette and The Gander on Thanksgiving, so I've made it a tradition to prepare the ultimate leftover sandwich feast with my wife and kids the day after. Since I was a kid I always thought the best part of Thanksgiving was the sandwich you could make with the leftovers. Over the years I've been perfecting my recipe, this year's take will be available for weekend brunch at The Gander and will include white meat turkey, topped with cornbread stuffing, cranberry sauce, gravy mayo, white cheddar cheese, two slices of applewood smoked bacon, stacked between thick-cut slices of buttered and griddled brioche." - **Jesse Schenker, Recette & The Gander**

CHEF FRANKLIN BECKER ENJOYS THE CLASSIC GREEN BEAN CASSEROLE



"I grew up on that canned, yet delicious, frozen green bean casserole with the cream of mushroom soup and the French fried onion rings. God, that was good. Every Thanksgiving, I like to recreate this in a healthful way with fresh green beans, cauliflower-mushroom puree, and crispy shallots." - **Franklin Becker, Chef/Partner of The Little Beet and The Little Beet Table.**

CHEF PARAS SHAH LIKES THE PROCESS OF CARVING TRADITIONAL TURKEY





" I love the process of making a turkey, right down to the carving. I usually brine the bird overnight with veggie stock, salt, sugar, a ton of herbs, sweet spices (cinnamon, star anise, clove etc), apples, onions, garlic. On Thanksgiving morning, I stuff the bird with the same aromatics and rub it down generously with either butter or extra virgin olive oil. Then I cook it on very high heat for a half-hour, before shielding the breast with aluminum foil, turning the temperature down to 325 and cooking the bird to an internal temperature 160 Fahrenheit. Then I let it rest for half an hour and carve it. My uncle Joe used to carve the bird before he passed away and I think I'm carrying on his legacy whenever I cut the turkey. The ceremony of cooking and cutting the turkey is part of what jazzes me up about the Thanksgiving holiday. It's about family and those ties that bind. So whenever I cut the turkey it always reminds me about my late uncle and how he always loved cutting the turkey." - **Paras Shah, Executive Chef Kat & Theo**

CHEF ANITO LO COOKS HER BIRD WITH FOIE GRAS





"For Thanksgiving, I cook a heritage bird with a bread dressing loaded with foie gras, usually a brussels sprouts with bacon side, and a traditional pumpkin pie with vanilla creme fraiche." -**Anito Lo, Executive Chef Annisa**

EXECUTIVE CHEF DALE TALDE GETS CREATIVE WITH OXTAIL STEW



"Oxtail stew my Aunt made with Kare Kare made with peanut butter, it's always on the Thanksgiving menu. I come from a Filipino background so our menu is always different. Because we're a first generation family, we learned how to have a Thanksgiving. So our dishes will have traditional features, like turkey, peppered with Filipino influence." - **Dale Talde, Owner/Executive chef of TALDE Brooklyn, Thistle Hill Tavern, Pork Slope, BELL + GRAY, TALDE Jersey City and TALDE Miami Beach**

CHEF LAURENT TOURONDEL COOKS STUFFED GUINEA HENS WITH HERBS





"Since moving to America, Thanksgiving dinner has become a new tradition for me. Every year I like to host a big party at my house for family and close friends, and believe it's an important time of year to get everyone around the table to enjoy a meal. Around the holidays in France my grandmother always served stuffed Guinea hens with rosemary and herb stuffing. I've since incorporated this bird into my Thanksgiving spread and enjoy serving the beautiful birds still stuffed, and plated with other festive side dishes." -**Chef Laurent Tourondel, L'Amico**

CHEF MICHAEL LOMONACO GOES THE PESCEARIAN ROUTE





"My wife doesn't eat meat or poultry, so we always have an alternative. I like having roasted salmon as an alternative or even as a second entrée. It's almost more traditional." - **Michael Lomonaco, Executive chef/partner Porter House New York**

CHEF LIZ KWON LIKES TO INCORPORATE GLOBAL FLAVORS INTO HER DISHES





"My background is quite mixed when it comes to food. I grew up on traditional Korean but after living overseas with my husband in Germany and traveling a bit I like to implement global flavors into my dishes. My absolute favorite thing to do is sneak some of those traditional Korean flavors I grew up with into classic Thanksgiving dishes. They tend to be pot-luck favorites. I love making shiitake mushroom gravy. I take reconstituted dried shiitake mushrooms that I then chop up and saute them with shallots. At the end I like to add a bit of miso. The miso and the reconstituted mushrooms in the gravy adds so much umami and makes the gravy magical. Another favorite is stuffing with gochujang (korean red chili paste). I'll saute onions, garlic, sweet sausage or fresh bratwurst all together and toss in gochujang. Once you mix in the stuffing and broth you do the same as you normally would – either let it cook in the bird or on the stove stop. I never make this too spicy, but it adds a kick that sneaks up on you later and it's always a really unique twist to a favorite side dish." – **Liz Kwon, Executive Chef of White Tiger in Prospect Heights, Brooklyn**

EXECUTIVE CHEF JONATHAN WRIGHT COOKS A LOUISIANA-INSPIRED SMOKED TURKEY GUMBO





"Smoked Turkey Gumbo is a ritual in our house – we have a number of friends from New Orleans who moved after Hurricane Katrina and ended up in New York, so we pay our respects to some of our favorite Louisiana dishes at this time. We buy additional turkey necks and bones, which I smoke over hickory for hours. Then we set about making our mother stock – often, I will have reimage (second stock) cooked in the freezer from last year. We brown the mirepoix and set about our stock, which is nurtured for 24 hours. After the main event for Thanksgiving, we take those turkey bones and smoke those as well, and these are infused into the stock. All the fat is saved and used for my 'chocolate roux' – which is not actually chocolate, but is cooked slow over a low heat until the flour and turkey fat turns into the color of chocolate. Next, we prepare the trinity vegetables – green peppers, celery, and onions – into ½" diced pieces. Sauté them in turkey fat, and when lightly brown, add andouille sausage, diced, and lightly sauté. Pass the stock through a sieve to reduce to a correct flavor, then add roux bit by bit – so that it coats the back of a wooden spoon. Add the trinity vegetables, chopped turkey, andouille, sautéed diced okra, and season with oregano, parsley, and black pepper. Add bay leaves, thyme, garlic and Worcester sauce. We also like spice, so I add a little Crystal Hot Sauce. Simmer for 1.5 hours." - **Executive Chef Jonathan Wright, Rainbow Room and SixtyFive**

CHEF MICHAEL ARMSTRONG STUFFS HIS BIRD WITH VEGETABLES AND HERBS INSTEAD OF BREAD STUFFING



"I really get into cooking the turkey! It's the only time of year I cook a whole turkey, so I try and take a lot of time perfecting it. I stuff my bird with vegetables, herbs, apples, and lemons. I don't like to stuff with bread stuffing because it tends to dry the bird out. I like to make the stuffing separately."- **Michael Armstrong, Executive Chef Bodega Negra**

CHEF DOUG PSALTIS PREPARES TWO DIFFERENT TYPES OF MASHED POTATOES





"I like doing two different types of mashes for Thanksgiving – a **Sunchoke Mash** and a **Fingerling Potato and Pistachio Puree**. For the Sunchoke Mash, I cook peeled sunchokes in cream then puree and finish with brown butter. For the Fingerling Potato and Pistachio Puree, I like using Russian Banana or Ruby Crescent Fingerlings. I cook the skins in boiling salted water, then peel and rice, whip with cream and butter, and finish with pistachio oil and top with toasted chopped pistachios." - **Doug Psaltis, Executive Chef/Partner Lettuce Entertain You Enterprises**

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CHEF DUSTIN WARD PREPARES A POT-LUCK STYLE FEAST





"I personally celebrate the Holiday twice because it's just that good. The first celebration is the Thursday before Thanksgiving when I invite my friends, family, and coworkers to my home for dinner. We do a pot luck style meal where I make two different types of turkey. My wife takes on the desserts while family and friends provide the sides dishes. We all enjoy the holiday before we've grown tired of seeing, smelling, and tasting turkeys. The second celebration comes on Thanksgiving Day when we feed the guests of BLT Prime, making sure everyone leaves with full stomachs and happy memories as if they were in their own homes. This is a day we are held to a higher standard. You're not just cooking great food, but also you are competing with "grandma and mom's" food and memories. So we try to uphold those standards with extraordinary recipes that create extraordinary experiences!" -**Dustin Ward, Chef De Cuisine BLT Prime**

CHEF JOSH GRIPPER BAKES A PRETTY 'SWEET', SWEET POTATO PIE





"My favorite Thanksgiving dessert is sweet potato pie. It was the first pastry I learned how to make and my favorite to eat. My grandparents lived in Cleveland and we went there for Thanksgiving often. I watched my Grandmother cook and bake, "everything from scratch". One year she asked me if I wanted to learn how to make the pie and I jumped at the chance. Every year after that it became my job to bake the pie and I was happy to do it. Most people associate pumpkin pie with Thanksgiving but for me it will always be sweet potato pie." – **Josh Gripper, Executive Pastry Chef at W South Beach Hotel & Residences**

CHEF ADRIENNE GRENIER MAKES AN INNOVATIVE CORNBREAD STUFFING





"I love stuffing! My mom always made homemade cornbread stuffing with sausage and apples. So now that is what I always make and must have on Thanksgiving." – 3030 Ocean Executive Chef Adrienne Grenier

-Elana Levin

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