

pecan pie

Makes one 9-inch pie, serving 8

Courtesy of Martha Rose Shulman '68, award-winning cookbook author

One 9-inch pâte sucrée or pâte brisée, pre-baked
4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, at room temperature
 $\frac{1}{2}$ cup mild honey, such as clover, lavender or acacia
4 large or extra large eggs
1 teaspoon vanilla extract
1 tablespoon rum
 $\frac{1}{4}$ teaspoon freshly grated nutmeg
Pinch of salt
2 cups shelled pecans
Whipped cream or vanilla ice cream for serving

1. Preheat the oven to 350°F. Combine the butter and honey in a food processor fitted with the steel blade, or in a standing mixer fitted with the whip attachment, and cream together until smooth. Add the eggs and mix in, one at a time, scraping down the sides of the bowl after each addition. Add the vanilla, rum, nutmeg, and salt, and mix together well.
2. Spread the pecans over the crust in an even layer. Pour in the butter and egg mixture, scraping all of it out of the bowl with a rubber spatula. Bake in the preheated oven for 30 to 35 minutes, until the nuts are lightly browned. The filling will puff up, then settle. Remove from the heat and allow to cool on a rack. Serve with whipped cream or vanilla ice cream.

Advance preparation: You can make the dough and freeze up to 2 months ahead. You can make the pie a day ahead but it's best made on the day you are serving it.





sweet potato puree with apples

Serves 6

Courtesy of Martha Rose Shulman '68, award-winning cookbook author

I make this every year for Thanksgiving and don't know why I don't make it in between. It's my favorite dish on the menu, and everybody loves it. Once you've tried it you'll never want those candied yams again.

2 pounds sweet potatoes, scrubbed
1 pound apples, such as Granny Smith or Braeburn
juice of 1 lime
 $\frac{1}{4}$ cup plain low-fat yogurt or crème fraîche
1 to 2 tablespoons unsalted butter, melted (to taste)
1 tablespoon mild flavored honey, such as clover
Pinch of salt

1. Preheat the oven to 425°F. Scrub sweet potatoes and pierce in several places with a sharp knife. Pierce the apples in a few places. Line a baking sheet with foil and place the potatoes and apples on top. Bake for 40 minutes and remove the apples. Continue to bake the sweet potatoes until thoroughly soft and beginning to ooze, 5 to 15 minutes, depending on the size. Remove from the heat and allow to cool until cool enough to handle.
2. Turn the oven down to 350°F. Remove the skins from the potatoes. Peel and core the apples, scraping the flesh from just inside the skins. Chop the potatoes and apples coarsely and place in a food processor fitted with the steel blade. Puree until smooth. Add the remaining ingredients and blend well. Transfer to a lightly buttered 2- or 3-quart baking dish.



3. Heat the puree in the 350°F oven for 20 to 30 minutes, until steaming. Serve hot.

Advance preparation: This can be made through Step 2 a day ahead and kept covered in the refrigerator. Reheating will take 30 to 40 minutes.



sichuan five-spice beets

Serves 6–8 as a side.

Courtesy of Claire Cheney '02, founder of Curio Spice Co.

Our house Five Spice enlivens earthy, sweet beets with uplifting flavor. Makes a great complement to the Thanksgiving table. This is a simple side that can be made a day ahead, though we recommend adding the scallions just before serving — either warm or at room temperature.

4 medium beets (1½–2 pounds), scrubbed,
root and stem ends trimmed
1 tablespoon sea salt
¼ cup minced parsley
2 scallions, sliced thinly on the diagonal, white and green parts

For the dressing:

2 tablespoons olive oil
1½ tablespoons honey
2 tablespoons apple cider vinegar
2 teaspoons Sichuan Five Spice
1 clove garlic
1 lemon, juice and zest
¼ teaspoon toasted sesame oil
optional ¼ teaspoon sea salt, more to taste

For garnish:

1 tablespoons un-hulled sesame seeds
toasted ½ teaspoon Sicilian chile flakes (optional)

Cook the beets: Put the beets (whole and unpeeled) into a saucepan and sprinkle in the 1 tablespoon of salt. Add enough water to cover

over



the beets by $\frac{3}{4}$ -inch and set the pan over high heat. When the water boils, reduce the heat so that the water is simmering. Cook until the beets are easily pierced with the tip of a knife — the time will vary between 20–35 minutes depending on the size of the beets. Drain the beets and let cool for 10 minutes.

Make the dressing: Put all the ingredients into a small mixing bowl and whisk (or into a jar and shake) until combined.

Assemble the dish: Wear kitchen gloves and use a paring knife to peel the beets — make a shallow slit in the skin, near the root end, then use the side of the knife to peel the skin away. It should come off very easily and in big pieces.

Cut the beets in $\frac{1}{8}$ -inch thick slices and cut the slices in half. Lay a few slices into a bowl, sprinkle in some of the parsley and a few scallion slices and repeat in layers until you've used all the beets, parsley, and scallions.

Pour the dressing over the beets; use a spoon to stir gently, coating the beets with dressing. Transfer to a serving bowl and sprinkle with the sesame seeds and chile flakes (if using).



sichuan five-spice pickled apples

Makes about 3 cups.

Courtesy of Claire Cheney '02, founder of Curio Spice Co.

Five Spice is a Chinese blend that's traditionally used in braised dishes. Our version combines sweet spices — star anise, cassia, coriander, and cloves — with the exciting finish of Sichuan pepper. In these pickles, tart, sweet, and spicy flavors pair well with apples, which share those flavor notes. Super easy to make, you'll enjoy these pickled apples for those leftover Thanksgiving turkey sandwiches, or with a grilled cheese!

2 firm, crisp apples, such as Pink Lady, Pippen, or Ginger Crisp
¼ cup white wine vinegar
½ cup apple cider vinegar
½ teaspoon kosher or sea salt
2 teaspoons Sichuan Five Spice
4–6 tablespoons raw sugar
½ teaspoon black peppercorns



Wash a wide-mouth quart jar and its tight-fitting lid with hot soapy water. Set aside.

Make the brine by combining the vinegars, salt, spices, sugar (using the smaller amount for very sweet apples), and 1 cup of water in a small saucepan. Lightly crush the peppercorns and add them to the pan. Set pan over medium-high heat, boiling the brine for 2 minutes.

While the brine heats, prep the apples. Peel and core the apples, then cut into thinnish slices (about an ⅛" thick). Put the apples into the jar (you'll have extra room and could add another apple, if you'd like).

Pour the hot brine over the apples in the jar. Put the lid on the jar and tighten it down. Let the brine cool to room temp, transfer the jar to the fridge. Let the pickles rest in the fridge for at least eight hours, so that all the beautiful flavors can fully develop.

