



*This is my sister-in-law, Liz Dalrymple's, menu. I have never cooked Thanksgiving dinner. We always go to my sister's the night before for an Oyster Roast with our clan – a tradition we have shared for generations – some of the great-grands are now married! We spend Thanksgiving Day with Ed's family in Pinehurst, starting off with Bloody Marys and Burgers at Pine Needles, founded by golf legend Peggy Kirk Bell and still run by her family. We then have to rest – naps for everyone – before we enjoy Thanksgiving Dinner. Liz has shared all of her recipes, and they represent the only recipes that I have not personally prepared. I have though, enjoyed all and can testify to how fabulous they are!*

## MENU

*Thanksgiving*

SERVES 10-12

***Charcuterie******Thanksgiving Turkey with Stuffing******Bourbon Sweet Potatoes******Collards******Brussel Sprouts with Radicchio and Pancetta******Sister Schubert's Parker House Style Yeast Rolls******Bourbon Pecan Pie******Chocolate Chess Pie***

## GAMEPLAN

**Saturday**

- Shop for non-perishables

**Monday – Tuesday**

- Shop for perishables

**Tuesday**

- Prepare Bourbon Sweet Potatoes
- Prepare Collards

**Wednesday**

- Prep Charcuterie
- Prepare Bourbon Pecan Pie
- Prepare Chocolate Chess Pie

**Thursday***Early in the day . . .*

- Prepare Turkey and Stuffing, ~6 hours total to prep and roast
- Prep Brussels Sprouts

*6:00*

- Prepare Charcuterie
- Remove Sweet Potatoes and Collards from refrigerator
- Remove Sister Schubert's Rolls from freezer
- Get dressed – enjoy dressing drink!

*6:45*

- Enjoy a quiet moment

*7:00 – 8:00*

- Bake Bourbon Sweet Potatoes, 350° for 45 min
- Warm Collards, 350° for 20 min

*7:45*

- Prepare Brussels Sprouts
- Bake Sister Schubert's Rolls, 350° for 15-20 min

*8:00*

- Serve and enjoy!

# Thanksgiving Dinner

## SHOPPING LIST

### Produce

- Celery, 2 cups chopped
- Onion, 3 cups chopped
- Sweet potatoes, 4 lbs
- Brussels sprouts, 2 lbs
- Radicchio, 1 head
- Collards, 3 bunches
- Garlic, 1 tbsp minced

### Deli

- Assorted cheeses and meats

### Meat, Poultry

- Turkey, 1 22-24 lb
- Pancetta, 8 oz
- Ham hock, 1

### Baking, Spices, Nuts

- Ground sage, 1 tbsp
- Light brown sugar, ¼ cup
- Apple pie spice, ½ tsp
- Pecans, 3 cups chopped
- Brown sugar, 1 cup
- Paprika
- Dark corn syrup, 1 cup
- Vanilla extract, 2½ tsp
- Semi-sweet chocolate chips, 1 cup
- Pie crust, 2 refrigerated
- Unsweetened chocolate, 3 oz

### Packaged

- Pepperidge Farm Herb Seasoned Classic Stuffing, 2

14-oz bags

- Chicken broth, 4 qts + 1 14.5-oz can
- Apple cider vinegar, 1 cup
- Hot sauce, 2-3 tsp

### Dairy

- Orange juice, ⅓ cup
- Eggs, 10 lg
- Heavy cream, ¼ cup
- Whipped cream (optional)

### Frozen

- Sister Schubert's Parker House Style Yeast Rolls

### Alcohol

- Dry white wine, 1 bottle
- Bourbon, ¾ cup

### On Hand . . .

- Salt
- Pepper
- Butter, 2 lbs
- Flour, ⅓ cup + 3 tbsp
- Olive oil, 5 tbsp
- Sugar, 2½ cup

# THANKSGIVING TURKEY

SERVES 10+ Adapted from Martha Stewart and Pepperidge Farm

## Stuffing

Place stuffing in a large bowl.

In a large skillet, sauté celery and onion over medium heat in the butter. Add onions and celery to the stuffing mix. Add the sage. Warm the chicken broth and add to the stuffing until the stuffing is moist and sticks together.

## Turkey

Rinse and dry turkey. Place turkey breast-side up on a rack in the roasting pan. It is best to use a traditional roasting pan rather than an aluminum roaster from the grocery store. Remove pop-up timer from the turkey. Let stand on the counter for 2 hrs.

Soak a 4-layer, 17-in square piece of cheesecloth in the melted 3 sticks of butter and the wine.

Sprinkle the large cavity with ½ tsp salt and pepper. Fill both cavities (large and neck) with as much stuffing as they can hold, without filling it too tightly. Tie the legs together with a piece of cotton string; tie in a bow and it will be easier to untie. Pull the neck cavity flap over the stuffing and secure with a toothpick. Rub turkey with softened butter and sprinkle with the remaining salt and pepper. Lift the very damp cheesecloth out of the wine and butter mixture and spread it evenly over the breast and about halfway down the sides of the turkey. It can cover some of the legs. Place turkey in the oven on the lowest rack with legs first into the oven. Roast at 450° for thirty minutes.

## INGREDIENTS

### STUFFING

- 2 14-oz bags of Pepperidge Farm Herb Seasoned Classic Stuffing
- 1 stick butter
- 2 cups chopped celery
- 2 cups chopped onion
- 5 cups chicken broth
- 1 tbs ground sage

### TURKEY

- 1 22-24-lb turkey
- 3 sticks butter, melted
- 4 tbs butter, softened
- 1 bottle dry white wine
- 2 tsp salt
- 2 tsp pepper

### SPECIAL EQUIPMENT

- Cheesecloth
- Kitchen twine

*(continued)*

*Shared by my sister-in-law, Liz Dalrymple,  
a wonderful cook and our family's Thanksgiving host!*

## THANKSGIVING TURKEY *continued*

After 30 mins reduce oven temp to 350°. Continue to cook for 2½ hours. Baste the turkey with the wine-and-butter mixture with a pastry brush every thirty minutes.

After 3 hours, carefully remove the cheesecloth. Turn the roasting pan so the breast is facing the back of the oven, legs out. Continue basting. You can also baste with the pan juices at this point, using the traditional baster. Cook 1 more hour. Continue basting. After the fourth hour of cooking, insert the thermometer into the thickest part of the thigh. Do not stick into a bone. The temperature of the turkey should reach 180° and the stuffing should be 140°-160°. If the turkey leg has not reached 180°, return it to the oven and continue cooking for another 30 mins and check again.

When fully cooked, transfer turkey to a platter and let rest for about 30 minutes.

“Now would be the time to make the gravy although I don’t know how!” A smart cook, Liz buys her gravy from the Carolina Country Club – I bet you can find a local source too!



# BOURBON SWEET POTATOES

SERVES 8     Adapted from *Virginia Hospitality*

In large pot, cook sweet potatoes in salted boiling water until tender. Peel and mash potatoes.

Transfer to mixer bowl and add remaining ingredients except topping. Beat until well mixed. Transfer to 9x13 baking dish.

In a small bowl, mix together topping ingredients. Sprinkle over sweet potatoes.

Bake at 350° for 45 min.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1-2 days in advance. Cover and chill.
- For a simpler topping, you can substitute with 1/3 cup chopped pecans.

## INGREDIENTS

### SWEET POTATOES

4 lbs sweet potatoes  
Salt  
1/2 cup butter, softened  
1/2 cup bourbon  
1/3 cup orange juice  
1/4 cup light brown sugar,  
packed  
1 tsp salt  
1/2 tsp apple pie spice

### TOPPING

1 cup pecans, chopped  
1 cup brown sugar  
1/3 cup flour  
1/3 cup butter, softened

*Shared by sister-in-law, and Virginia native, Liz Dalrymple.*

*The topping was shared with Liz by Holly Floyd.*

# COLLARDS

SERVES 8-10 Adapted from *Magnolia's Restaurant*

## INGREDIENTS

*3 bunches collards, washed,  
trimmed and chopped*

*2 tbsp olive oil*

*1 cup chopped onion*

*1 tbsp minced garlic*

*1 ham hock*

*1 cup apple cider vinegar*

*9 cups chicken broth*

*2-3 tsp hot sauce*

*Salt and pepper*

In a large pot or Le Creuset, heat olive oil. Sauté onion and garlic for 2-3 mins. Add the ham hock and about 3 tbsp vinegar.

Gradually add the collards. Cook the collards over medium heat until they are wilted. You may add collards in smaller amounts, adding vinegar as needed to keep collards from sticking to the pot. As they wilt, push them to one side of the pot and you will have enough room in the pot.

Add the chicken broth and hot sauce. Bring to a boil and simmer for 5 hrs, adding more chicken broth if needed. Season with salt and pepper.

## DEEDEE'S NOTES:

- Recipe may be prepared 1-2 days in advance. Cover and chill. Warm to serve over medium heat.
- Liz recommends Texas Pete Hot Sauce.
- Increases well.

*Shared by Liz Dalrymple*

# BRUSSEL SPROUTS WITH RADICCHIO AND PANCETTA

SERVES 8-10 Adapted from Williams Sonoma

In a large skillet, cook the pancetta over medium heat until crispy and golden brown. Transfer the pancetta to a paper towel. Remove the fat from the pan and wipe with a paper towel.

In the same skillet, warm the olive oil over medium heat and add the Brussels sprouts. Cook for 2-3 min. Add the radicchio and salt and cook for 2-3 min. Stir in the chicken broth and continue to cook until the Brussels sprouts are just tender, approx 5 min. Stir in the pancetta, and season with salt and pepper.

## DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day.
- For slicing Brussels sprouts, Liz suggests using the slicing blade in the food processor.

## INGREDIENTS

*2 lbs Brussels sprouts, shredded or sliced*

*8 oz pancetta, diced or sliced*

*3 tbsp olive oil*

*1 head of radicchio, trimmed and chopped*

*Salt*

*¼-½ cup chicken broth*

*Pepper*



# BOURBON PECAN PIE

SERVES 6-8    Adapted from Foster's Market

## INGREDIENTS

*4 lg eggs*  
*1 cup sugar*  
*2 tbsp butter, melted*  
*1 cup dark corn syrup*  
*2 tbsp bourbon*  
*1 tsp vanilla extract*  
*1 cup semi-sweet chocolate chips*  
*2 cups coarsely chopped pecans*  
*1 pie crust*

In a medium bowl, mix together eggs, sugar, butter, corn syrup, bourbon, and vanilla. Stir to blend thoroughly. Add chocolate chips and pecans.

Place pie crust in 9-inch pie dish. Transfer egg mixture to pie crust. Bake at 350° for 1 hr until pie is firm around the edges and slightly loose in the center.

Cool the pie completely before serving.

# CHOCOLATE CHESS PIE

SERVES 6-8    Adapted from *Cook's Country*

Press pie dough into a 9-in pie plate. Cook according to package instructions. Cool.

In a double boiler or in the microwave, melt butter and chocolate together. Cool.

In a medium bowl mix sugar, flour, and salt. In a separate bowl, whisk eggs, egg yolks, cream, and vanilla extract. Add eggs to sugar mixture and whisk to blend.

Add chocolate mixture to egg and sugar mixture. Whisk to blend. Pour into pie shell. Bake at 325° for 35-40 mins. Cool completely on wire rack.

Serve with whipped cream, optional. See *Basics*.

## INGREDIENTS

1 refrigerator pie dough  
12 tbsp butter, sliced  
3 oz unsweetened chocolate,  
chopped  
1½ cups sugar  
3 tbsp flour  
½ tsp salt  
4 eggs  
2 egg yolks  
¼ cup heavy cream  
1½ tsp vanilla extract  
Whipped Cream, optional

### DEEDEE'S NOTES:

- As hard as it is to wait on something so good, you must cool this pie completely to serve. Recipe should be prepared earlier in the day, or may be prepared up to 4 days in advance. If earlier in the day, keep at room temperature. If 1 day or more in advance, chill. Bring to room temperature to serve.
- When precooking pie shell, you must use some form of pie weights or weighted insert to keep the shell from shrinking and pulling away from the pie plate. To make your own pie dough, See *Basics*.
- If using microwave to melt chocolate and butter, use that specific setting on your microwave or heat at 50% so that chocolate doesn't burn.