THANKSGIVING:
THE PLENTY PROJECT

THE F&W TEST KITCHEN’S JUSTIN CHAPPLE AND KAY CHUN CREATE AN ASTONISHING HOLIDAY MENU, THEN TURN THE INGREDIENT SCRAPS—BEET PEELS, BREAD CRUSTS, RADISH GREENS—INTO AN INGENIOUS ARRAY OF DELICIOUS DISHES.

PRODUCED BY SARAH D-GEORGIO PHOTOGRAPHS BY CON POULOS
When making the F&W Test Kitchen's luxurious holiday menu, put aside all the ingredient scraps for the inventive Scrapbook recipes.

### THE SCRAPBOOK

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THE MENU

STARTERS

Smoked Trout–Caraway Rillettes
PAGE 140
Total 15 min; Makes 2¼ cups
Labneh is yogurt that’s been strained to remove all the whey, resulting in a thick, creamy fresh cheese. Here, it provides the base for a light and tangy smoked trout spread.

MAKE AHEAD

1½ cups labneh
2 Tbsp. minced shallot
3 Tbsp. extra-virgin olive oil
2 tsp. caraway seeds
3 thinly sliced scallions, plus more for garnish
Kosher salt and pepper
4 smoked trout fillets (12 oz.), skinned, meat flaked into large pieces

Spicy Quick-Pickled Radishes (right) and rye crackers, for serving

In a medium bowl, combine the labneh, shallot, olive oil, caraway seeds and the 3 sliced scallions; season with salt and pepper and mix well. Gently fold in the flaked trout. Garnish the rillettes with scallions and serve at room temperature with the rillettes with scallions and toasted hazelnuts and rye crackers. —Kay Chun

MAKE AHEAD The rillettes can be refrigerated for 2 to 3 days and brought to room temperature before serving.

Chicken Liver Pâté with Green Peppercorns
PAGE 141
Total 40 min plus overnight soaking; Makes 2½ cups

1 lb. chicken livers, well trimmed
2 cups whole milk
3 Tbsp. extra-virgin olive oil
1 small onion, thinly sliced
Small sage leaves
2 garlic cloves, thinly sliced
Kosher salt and pepper
2 Tbsp. bourbon
3 Tbsp. fresh lemon juice
2 sticks unsalted butter, at room temperature
2 Tbsp. chopped brined green peppercorns, plus 1 Tbsp. brine from the jar

Rye crackers, for serving

1. In a bowl, refrigerate the livers in the milk overnight.
2. Drain and rinse the livers; pat dry. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the onion and 5 sage leaves and cook over moderate heat until deep golden, about 8 minutes. Stir in the garlic and cook for 1 minute. Scrape the mixture into a food processor.
3. In the same skillet, heat the remaining 1 tablespoon of oil. Season the livers with salt and pepper and cook over moderately high heat, turning once, until golden, 2 minutes. Add the bourbon; cook until almost evaporated and the livers are barely pink inside, 1 minute.
4. Add the livers to the food processor and add the lemon juice; pulse to finely chop. With the machine on, add the butter, 1 tablespoon at a time, until the pâté is very smooth. Stir in the green peppercorns and brine. Season with salt and pepper.
5. Transfer the pâté to 2 bowls. Cover and refrigerate until chilled. Garnish with sage and serve with rye crackers. —KC

Spicy Quick-Pickled Radishes
PAGE 144
Total 15 min plus cooling; Makes 1 quart

1 lb. radishes with fresh leafy greens, halved lengthwise
12 dill sprigs
1½ cups distilled white vinegar
5 garlic cloves, crushed
5 chiles de árbol, halved
3 Tbsp. kosher salt
1 Tbsp. sugar

1. Pack the radishes and dill sprigs into a heatproof 1-quart jar.
2. In a small saucepan, combine the vinegar, garlic, chiles, salt, sugar and ½ cup of water and bring to a boil, stirring to dissolve the sugar. Pour the hot brine over the radishes and let cool to room temperature. Serve at room temperature or chilled. —KC

Escarole and Golden Beet Salad with Toasted Hazelnuts
PAGE 144
Total 45 min; Serves 12

Escarole is one of the best greens to use in holiday salads; it’s hardly and doesn’t wilt as soon as it’s dressed.

Save the dark green outer escarole leaves for the Thai salad on p. 155; save the beet peels for the caraway-roasted pork on p. 155.

1 cup hazelnuts
1 medium shallot, minced
¼ cup Champagne vinegar
2 tsp. honey
2 tsp. Dijon mustard
½ cup extra-virgin olive oil
Kosher salt and pepper
Two ¼-lb. heads of escarole, white and light green leaves only, torn
½ lb. small golden beets, peeled and very thinly sliced or julienned
¼ cup snipped chives

1. Preheat the oven to 375°. Spread the hazelnuts in a pie plate and bake for 10 to 12 minutes, until fragrant and lightly browned. Transfer the hazelnuts to a kitchen towel and rub them together in the towel to release the skins. Let the hazelnuts cool, then coarsely chop.
2. In a serving bowl, whisk the shallot with the vinegar, honey and mustard. Gradually whisk in the olive oil and season the dressing with salt and pepper. Add the escarole, beets, chives and toasted hazelnuts and toss well. Season with salt and pepper, toss again and serve.
—Justin Chapple
FAVORITE THANKSGIVING WINES
F&W’s Megan Krigbaum picks six across a spectrum of styles.

1. SPARKLING
2012 Argyle Vintage Brut ($30)
A blend of Pinot Noir and Chardonnay from top AVAs in the Willamette Valley, this sparkling wine is fresh, tart and slightly nutty. That combination makes it great with all kinds of starters, from lighter salads to rich chicken liver pâté, as well as with turkey.

2. SAUVIGNON BLANC
2014 Hedges C.M.S. Sauvignon Blanc ($33)
This Washington state Sauvignon Blanc is blended with 15 percent Chardonnay. It adds texture and weight that help the wine work with the extremes in this meal, from the tangy cranberry sauce to the creamy mashed potatoes.

3. PINOT GRIS
2014 The Four Graces Willamette Valley Pinot Gris ($30)
This wine is so perfectly juicy, it can hold its own throughout the meal. The Four Graces has such a strong commitment to sustainability that it leaves half its property unfarmed, which means the vineyards are full of wildlife.

4. PINOT NOIR
2013 Larium Pinot Noir ($50)
Winemaker Gavin Chanin is making a name for himself with Pinot Noir from outstanding vineyards in Santa Barbara and Sonoma counties. This fragrant, foresty, berried Pinot is wonderful with an autumnal meal.

5. CABERNET FRANC
2012 Lang & Reed Two-Fourteen Cabernet Franc ($48)
John Skupny was one of the first California winemakers to see Cabernet Franc as more than a blending grape. This wine has deep, dark berry notes and a surprising acidity that helps it pair just about anything.

6. RED BLEND
2012 Tablas Creek Patelin de Tablas ($20)
This California take on a Rhône-style blend comes from a top Paso Robles producer. Syrah adds smoky, purplish notes; Grenache, a real brightness that’s fantastic with a substantial holiday meal.

“I PAN-ROAST LEMON HALVES SO THEY CARAMELIZE, THEN LET GUESTS SQUEEZE THEM OVER FOOD FOR A BURST OF FLAVOR.”
KAY CHUN, F&W TEST KITCHEN

FAVORITE THANKSGIVING WINES
F&W’s Megan Krigbaum picks six across a spectrum of styles.
**THE MENU** TURKEY & SIDES

**Porchetta-Spiced Turkey with Pan Gravy**

Active 1 hr; Total 3 hr 15 min plus overnight marinating

Porchetta, the fennel-scented, crackly skinned Roman pork roast, is the inspiration for this succulent turkey. 

*Save the turkey carcass for the bouillon cubes on p. 152.*

1. Heat the oven to 425°. Rub the olive oil all over the turkey and season with salt and pepper. Roast for about 1 hour and 45 minutes, until the turkey is golden and an instant-read thermometer inserted in the inner thigh registers 160°.

2. In a bowl, blend the fennel, olive oil, mustard greens, and pepper. Add the turkey to a rack set on a rimmed baking sheet, skin-side down, and season with salt and pepper. Spread the mustard on the skin over the breast.

3. Save the stems for braising with cumin and chile (p. 153).

4. Transfer the turkey to a cutting board. Carefully lift the turkey and pour the cavity juices and pan juices into a medium bowl. Let the turkey rest for 30 minutes.

5. Meanwhile, pour off all but 1 1/4 cup of fat from the roasting pan. Add the flour and stir the roasting pan over low heat. Cook, stirring, until the flour is golden, 1 to 2 minutes. Stir in the broth, turkey juices, and pepper and bring to a simmer. Scrape up any browned bits. Cool until thickened, 4 to 5 minutes. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season with salt and pepper. Season with salt and pepper.

6. Transfer the turkey to a cutting board. Carefully lift the turkey and pour the cavity juices and pan juices into a medium bowl. Let the turkey rest for 30 minutes.

**Mashed Potatoes with Parmesan Cream**

Active 30 min; Total 1 hr 12 Serves 12

For the fluffiest mashed potatoes, be sure to put them through a ricer while still warm.

1. In a pot, cover the potatoes with water; bring to a boil. Add a generous pinch of salt and simmer over moderate heat until tender, 20 minutes. Drain.

2. Meanwhile, in a saucepan, combine the butter, cream and milk; bring to a simmer. Add the cheese and let stand for 1 minute; whisk until smooth.

3. Pass the warm potatoes through a ricer into the pot. Fold in the Parmesan cream. Season generously with salt and pepper. Add 1/2 tsp. extra-virgin olive oil. 

**Caramelized Vegetables with Dijon Butter**

Active 20 min; Total 1 hr 20 min Serves 12

This stuffing is substantial enough to double as a vegetarian main dish (just substitute mushroom broth or water for the chicken stock).

1. To make the caramelized vegetables, place the vegetables in a large nonstick skillet. Cover and cook over a very low flame, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

2. In the same skillet, melt 1 tablespoon of butter in 1 tablespoon of the oil. Add half of the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Transfer to the bowl. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of oil and mushrooms. Add the stock, lemon juice, eggs, scallions and 1 cup of the cheese to the bowl and mix well. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 40 minutes. Scatter the remaining cheddar on top and bake uncovered for 25 to 30 minutes longer, until golden.

**Whole-Grain Stuffing with Mustard Greens, Mushrooms and Fontina**

Active 1 hr; Total 2 hr 30 min Serves 12

1. Preheat the oven to 400°. Place the leeks and garlic and cook over moderately high heat, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

2. In the same skillet, melt 1 tablespoon of butter in 1 tablespoon of the oil. Add half of the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Transfer to the bowl. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of oil and mushrooms. Add the stock, lemon juice, eggs, scallions and 1 cup of the cheese to the bowl and mix well. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 40 minutes. Scatter the remaining cheddar on top and bake uncovered for 25 to 30 minutes longer, until golden.

**Make Ahead:** The assembled stuffing can be covered and refrigerated overnight.

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3. Meanwhile, spread the bread on a large baking sheet and toast until golden and crisp, about 15 minutes. Transfer to the bowl.

4. In a large nonstick skillet, melt 2 tablespoons of the butter in 2 tablespoons of the oil. Add the leeks and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

5. In the same skillet, melt 1 tablespoon of butter in 1 tablespoon of the oil. Add half of the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Transfer to the bowl. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of oil and mushrooms. Add the stock, lemon juice, eggs, scallions and 1 cup of the cheese to the bowl and mix well. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 40 minutes. Scatter the remaining cheddar on top and bake uncovered for 25 to 30 minutes longer, until golden.

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**Make Ahead:** The assembled stuffing can be covered and refrigerated overnight.

3. Meanwhile, spread the bread on a large baking sheet and toast until golden and crisp, about 15 minutes. Transfer to the bowl.

4. In a large nonstick skillet, melt 2 tablespoons of the butter in 2 tablespoons of the oil. Add the leeks and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

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**Make Ahead:** The assembled stuffing can be covered and refrigerated overnight.
THE MENU DESSERT

APPLE AND PEAR GALETTE WITH WALNUT STREUSEL P. 158

GRAPEFRUIT CORNMEAL CAKE P. 160

Round butcher block by Black Creek Mercantile & Trading Co.

Charger from Calvin Klein; napkins by Fog Linen.
Spaghetti with Radish-Greens Pesto
Active 20 min; Total 30 min
Serves 4
You can use radish tops here, or any other slightly pungent greens such as watercress, arugula or mustard.

- 2 garlic cloves, crushed
- Greens from 1 big bunch of radishes (8 loosely packed cups), chopped
- ¼ cup parsley leaves
- ¾ cup roasted salted pumpkin seeds (3 oz.), plus more for garnish
- ¾ cup extra-virgin olive oil
- 1 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish
- Kosher salt and pepper
- 12 oz. spaghetti
- Thin, fresh lemon juice

1. In a food processor, combine the garlic, greens, parsley leaves and the ¾ cup of pumpkin seeds; pulse and finely chopped. With the machine on, slowly drizzle in the olive oil. Stir in the 1 cup of cheese. Season with salt and pepper.

2. In a pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving 1 cup of the pasta water. Return the pasta to the pot. Add the pesto, lemon juice and ½ cup of the pasta water. Season with salt and pepper and toss over low heat until coated, about 2 minutes; add more pasta water if a thinner consistency is desired.

3. Transfer the pasta to bowls and garnish with pumpkin seeds and cheese. —KC

WINE: Lively medium-bodied white 2014 Frenzy Marlborough Sauvignon Blanc.
Turkey Carcass + Turkey Bouillon

These supercharged cubes of stock are great to keep on hand for adding flavor to pasta dishes, thinning out sauces and enriching grain pilafs.

**Turkey Bouillon Cubes**
- Active 30 min; Total 1 hr 20 min
- Makes 12

If you have any carved-clean turkey legs, roasted wing tips, or leftover neck, heart or giblet, add them to the pot. Toss in any leftover stubs of vegetables, herbs or parsley stems as well.

2 Tbsp. canola oil
Carcass of a 12-lb. turkey, cut into large pieces
1 head of garlic, halved
1 onion, chopped
2 carrots, chopped
1 tsp. whole black peppercorns

2 Tbsp. chopped parsley plus 7 parsley stems
Kosher salt and pepper

In a large pot, heat the oil. Add the turkey carcass and cook over moderately high heat, stirring, until golden, 10 minutes. Add the parsley, carrots, peppercorns and parsley stems and cook, stirring, for 5 minutes. Add 2 quarts of water. Bring to a boil, scraping up any browned bits. Simmer until reduced to 1 ½ cups, 40 minutes. Strain into a heatproof bowl and let cool. Season with salt and pepper and add the chopped parsley and chives. Pour into an ice cube tray and freeze. Once frozen solid, transfer to a sturdy resealable plastic bag. —KC

Collard Stems + Braise

A quick braise of chicken stock turns tough collard stems into an inspired Southwestern-style side.

**Cumin-and-Chile-Braised Collard Green Stems**
- Total 30 min; Serves 4 to 6
- 1 cup chicken stock or low-sodium broth
- 2 Tbsp. unsalted butter
- Kosher salt

In a large skillet, heat the oil. Add the chilies, garlic and cumin; cook over moderately high heat, stirring, until fragrant, 1 minute. Add the collard stems and cook, stirring, until bright green, about 3 minutes. Add the stock. Cover and cook over moderately high heat, stirring occasionally, until the stems are tender, 20 minutes. Swirl in the butter. Season with salt and serve. —JC

Make Ahead: The braised collard stems can be refrigerated overnight.

**Sauté Tip**
Add a bouillon cube if sautéed onions or garlic start to stick to the pan; this will loosen the pieces and any browned bits, adding body and flavor.

**Sauce Tip**
Use the bouillon cubes to deglaze the skillet when sautéing chicken; then add mushrooms, cream and mustard to make a luscious pan sauce.

**Relish Tip**
Slice the stems of collard greens very thinly and pickle in a hot spiced-vinegar brine.
**Beet-and-Caraway-Roasted Pork Tenderloin**

**Active** 15 min; **Total** 55 min  
**Serves** 4 to 6

- 3 oz. red and/or yellow beet peels (1 1/2 cups)
- 2 Tbsp. kosher salt
- 2 tsp. caraway seeds
- Two 1-lb. pork tenderloins
- 2 Tbsp. extra-virgin olive oil, plus more for drizzling
- Pepper
- Lemon wedges, for serving

1. In a mini food processor, puree the beet peels, salt and caraway seeds until a paste forms. On a rimmed baking sheet, rub each pork tenderloin with 2 tablespoons of the beet paste. Let stand at room temperature for 30 minutes.

2. Preheat the oven to 400°. Drizzle the pork with the 2 tablespoons of olive oil and season with pepper. Roast for 25 to 30 minutes, until an instant-read thermometer inserted in the center registers 135°. Transfer to a cutting board and let rest for 10 minutes. Slice the pork 1/2 inch thick and transfer to a platter. Drizzle with olive oil and serve with lemon wedges. —JC

**WINE** Dark-berried, lightly herbal Loire Valley Cabernet Franc: 2010 Olga Raffault Les Picasses Chinon.

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**Beet Skin Crisps**

**Active** 15 min; **Total** 3 hr 15 min  
**Makes** 4

- Skins from 4 smoked trout fillets
- Kosher salt and/or Old Bay seasoning

Preheat the oven to 200°. Line a baking sheet with parchment paper. Scrape all the meat off the trout skins and pat dry with paper towels. Tear or cut the skins into large pieces. Arrange on the prepared sheet and bake until dry and crisp, about 3 hours. Season with salt and/or Old Bay. —KC

**WINE** Brisk, citrusy Prosecco: NV Sommariva Brut.

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**Trout Skin Crisps**

**Active** 15 min; **Total** 3 hr 15 min  
**Makes** 4

- Skins from 4 smoked trout fillets
- Kosher salt and/or Old Bay seasoning

Preheat the oven to 200°. Line a baking sheet with parchment paper. Scrape all the meat off the trout skins and pat dry with paper towels. Tear or cut the skins into large pieces. Arrange on the prepared sheet and bake until dry and crisp, about 3 hours. Season with salt and/or Old Bay. —KC

**WINE** Crisp, citrusy Prosecco: NV Salusmaria Brut.

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**Beet Peels**

Beet peels have a concentrated, sweet earthiness.
NO-BAKE CHEESECAKE continued

BANANAS FOSTER

1. Make the cheesecake Coat a 2½-quart glass bowl with nonstick spray and line with plastic wrap, allowing 6 inches of overhang all around.

2. In a medium bowl, whisk ½ cup of the sugar with the gelatin. Stir in the hot water and let stand for 3 minutes, then whisk to dissolve the sugar and gelatin.

3. In a stand mixer fitted with the paddle, beat the ricotta with the cream cheese at medium speed until smooth. With the machine on, gradually beat in the gelatin mixture, then beat in the lemon zest, lemon juice and vanilla. Scrape the cheesecake mixture into the prepared bowl and cover with the overhanging plastic. Refrigerate until nearly set, about 1 hour.

4. Meanwhile, in a food processor, pulse the graham crackers with the cinnamon until fine crumbs form. Transfer to a heatproof medium bowl.

5. In a medium saucepan, combine the remaining 1 cup of sugar with ½ cup of water and cook over moderate heat until it reaches 330° on a candy thermometer, 5 to 7 minutes. Remove from the heat and whisk in the butter. Immediately pour over the graham cracker crumbs and stir quickly until evenly moistened; clumps will form.

6. Uncover the cheesecake and sprinkle the graham cracker mixture evenly on top, packing it gently onto the surface of the cake. Cover and refrigerate until the cake is completely set, at least 2 hours or overnight.

7. Make the bananas Foster In a large saucepan, melt the butter with the sugar. Cook over moderate heat, swirling the pan, until a very light caramel forms, 5 to 7 minutes. Stir in the cinnamon, allspice and salt and cook, swirling, for 30 seconds. Add the amaretto and rum and, very carefully, using a long-handled match, ignite the alcohol. When the flame subsides, stir in the bananas. Let cool.

8. Unwrap the cake and carefully invert onto a rimmed serving plate. Spoon the bananas Foster over the top and serve right away.

SWEET AND SAVORY CRANBERRY CONSERVA

PAGE 145

Total 30 min; Makes 3 cups

2 Tbsp. canola oil
1 large shallot, minced
1 garlic clove, minced
1 tsp. ground fennel
1 lb. fresh cranberries
1 cup packed light brown sugar
¼ cup unseasoned rice vinegar
2 Tbsp. whole-grain mustard
2 tsp. Dijon mustard
Kosher salt and pepper

In a medium saucepan, heat the oil. Add the shallot, garlic and fennel and cook over moderate heat, stirring, until softened, 3 minutes. Add ½ cup of water, the cranberries, sugar, vinegar and mustards and bring to a boil. Simmer over moderately high heat, stirring occasionally, until the cranberries are coated in a thick sauce, about 7 minutes. Season with salt and pepper. Scrape into a bowl and let cool; serve. —JC

MAKE AHEAD The conserva can be refrigerated for up to 2 weeks.

APPLE-AND-PEAR GALETTE WITH WALNUT STREUSEL

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Active 45 min; Total 2 hr 45 min plus cooling; Serves 12

Free-form galettes are simpler to make than pies. Using unpeeled apples and pears adds texture and flavor while cutting down on time and ingredient waste.

Save the apple and pear cores for the infused bourbon on p. 162.

CRUST
2 cups all-purpose flour, plus more for rolling
¼ tsp. kosher salt
1½ sticks cold unsalted butter, cubed
½ cup ice water

STREUSEL
¾ cup walnuts
½ cup all-purpose flour
¼ cup packed light brown sugar
¼ tsp. kosher salt
6 Tbsp. cold unsalted butter, cubed

FILLING
2 Granny Smith apples—halved, cored and thinly sliced lengthwise
2 firm Bartlett pears—halved, cored and sliced lengthwise ¼ inch thick
¼ cup granulated sugar, plus more for sprinkling
¼ tsp. kosher salt
2 tsp. fresh lemon juice
1 large egg beaten with 1 tsp. water
Confectioners’ sugar, for dusting (optional)

1. Make the crust In a food processor, pulse the 2 cups of flour with the salt. Add the butter and pulse until the pieces are the size of small peas. Sprinkle the water on top and pulse until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat into a disk. Wrap in plastic and refrigerate until well chilled, 1 hour.

2. Meanwhile, make the streusel Preheat the oven to 400°. Spread the walnuts in a pie plate and bake for about 8 minutes, until lightly browned. Let cool, then chop.

3. In a medium bowl, whisk the flour with the brown sugar and salt. Add the butter and, using your fingers, pinch it into the dry ingredients until the mixture resembles coarse meal. Add the walnuts and pinch the streusel into clumps. Refrigerate until chilled, about 15 minutes.

4. Make the filling Line a rimmed baking sheet with parchment paper. In a large bowl, toss the apples with the pears, ¼ cup of granulated sugar, the salt and lemon juice. On a lightly floured work surface, roll out the dough to a 19-by-13-inch oval. Ease the dough onto the prepared baking sheet. Mound the filling in the center of the oval, leaving a 2-inch border. Sprinkle the streusel evenly over the fruit and fold the edge of the dough up and over the filling.

5. Brush the crust with the egg wash and sprinkle evenly with granulated sugar. Bake the galette for 45 to 50 minutes, until the fruit is tender and the streusel and crust are golden brown. Let the galette cool. Dust with confectioners’ sugar, if using, before serving. —JC

continued on p. 160
Grapefruit Cornmeal Cake

This cake is perfumed with grapefruit and topped with a poppy-seed glaze. If there are leftovers, serve wedges for breakfast.

Save the grapefruit peels for the infused bourbon on p. 162.

CAKE
1⅖ sticks unsalted butter, melted and cooled, plus more for greasing
1⅛ cups all-purpose flour
⅔ cup medium-grind cornmeal
⅔ cup granulated sugar
2 tsp. baking powder
⅓ tsp. kosher salt
3 large eggs
1 Tbsp. finely grated grapefruit zest plus ¼ cup fresh grapefruit juice

GLAZE
2 cups confectioners’ sugar, sifted
¼ cup poppy seeds
¼ cup fresh grapefruit juice

1. Make the cake
Preheat the oven to 350°. Butter a 9-inch cake pan. Line the bottom with parchment paper and butter the paper.

2. In a medium bowl, whisk the flour with the cornmeal, granulated sugar, baking powder and salt. In another medium bowl, whisk the melted butter with the eggs, grapefruit zest and grapefruit juice. While whisking constantly, add the butter mixture to the flour mixture in a slow, steady stream. Whisk until well blended. Scrape the batter into the prepared pan and bake for about 40 minutes, until golden and a cake tester inserted in the center comes out clean.

3. Transfer the cake to a rack to cool for 10 minutes. Run a sharp paring knife around the edge of the cake, then invert it onto the rack. Peel off the parchment paper. Carefully flip the cake right side up and set the rack over a baking sheet. Let cool until warm, about 30 minutes.

4. Meanwhile, make the glaze
In a medium bowl, mix the confectioners’ sugar and poppy seeds. While whisking constantly, slowly drizzle in the grapefruit juice until a smooth, thick glaze forms. Pour the glaze all over the top of the warm cake and spread evenly over the top and side. Let stand until set, about 30 minutes. —KC

MAKE AHEAD The cake can be stored in an airtight container at room temperature for up to 3 days.

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SCRAPBOOK RECIPES

Bacon, Egg and Crispy Bread Stir-Fry

This one-skillet dish is a great way to use up leftover bread crusts. Toast and crumble them, then stir-fry until crisp and chewy.

6 oz. rustic whole-wheat bread crusts, torn into 2-inch pieces
4 large eggs
Kosher salt
⅔ cup canola oil
4 slices of bacon, finely chopped
2 Tbsp. finely chopped peeled fresh ginger
2 Tbsp. minced garlic
1 cup chopped scallions, plus ⅛ cup for garnish
2 Tbsp. fresh lime juice, plus lime wedges for serving

1½ Tbsp. soy sauce
Sambal oelek or other Asian chile paste, for serving

1. Preheat the oven to 400°. Spread the bread crusts on a large rimmed baking sheet and bake for about 7 minutes, until lightly golden and just crisp. Let cool slightly, then break into ½-inch pieces.

2. In a medium bowl, beat the eggs with a pinch of salt. In a large skillet, heat 1 tablespoon of the canola oil. Add the eggs and cook over moderately high heat until lightly browned, about 2 minutes. Fold the eggs over and cook until just set. Transfer to a plate and cut into ½-inch pieces.

3. In the skillet, heat the remaining 3 tablespoons of oil. Add the bacon and stir-fry over high heat until lightly browned but not crisp, about 3 minutes. Add the ginger and garlic and stir-fry until fragrant, about 1 minute. Add the bread pieces and ½ cup of water and stir-fry over moderately high heat until slightly softened, about 5 minutes. Stir in the 1 cup of scallions, the lime juice and soy sauce and stir-fry for 1 minute. Stir in the eggs and season with salt. Garnish with chopped scallions and serve with sambal and lime wedges. —JC

MAKE AHEAD The garlic aioli can be refrigerated for 3 days.

WINE Light and minerally Pinot Grigio is a fantastic match for egg dishes like this tortilla. Try one from northern Italy, like the 2013 Livio Felluga or the 2014 Terlano.

continued on p. 162
Combine all of the ingredients in a large jar; the tougher outer leaves of a head of escarole are too often discarded or just reserved for the soup pot. Here, they’re chopped, and the robust flavor is complemented by lots of cilantro and basil, crisp vegetables and a tangy, spicy Thai chile-spiked dressing.

**Dark Green Thai Escarole Salad**

- **Active 30 min**; **Total 40 min**; **Serves 6**

1. In a large bowl, whisk the oil with the lime juice, fish sauce, sugar and chilies. Add the cucumber, carrots and green beans and season with salt and pepper; mix well. Let stand for 10 minutes. Add the escarole and herbs, season with salt and pepper and toss to evenly coat. —**KC**

**Parmigiano-Reggiano Puffs**

- **Total 5 min**

Parmesan cheese rounds puff up in the microwave to make a delectable snack.

### Parmigiano-Reggiano cheese rounds, cut into ⅛-inch dice

On a microwave-safe plate, microwave the cheese rounds at high power until puffed and sizzling, 30 seconds to 1 minute. Transfer the cheese puffs to paper towels to drain. Serve hot. —**JC**

**Autumn Fruit–Infused Bourbon**

- **Active 10 min**; **Total 12 hr**

1. In a large jar, combine all of the ingredients in a large jar; cover. Let stand at room temperature for 8 to 12 hours. Strain the bourbon through a cheesecloth-lined fine sieve. —**KC**

**Autumn Fruit-Infused Bourbon**

- **Active 30 min**; **Total 10 min**; **Makes 1

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Ice</td>
<td>2 oz. Autumn Fruit–Infused Bourbon</td>
</tr>
<tr>
<td>½ oz. water</td>
<td>Orange twist, for garnish</td>
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**Food & Wine**

United States Postal Service 2015 Statement of Ownership, Management and Circulation

1. Publication Title: FOOD & WINE. 2. Publication Number: 0044-7890. 3. Filing date: October 1, 2015. 4. Issue Frequency: Monthly. 5. Number of Issues Published Annually: 12. 6. Annual Subscription Price: $3700. 7. Complete Mailing Address of Known Office of Publication: 225 Liberty Street, New York, NY 10281. 8. Complete Mailing Address of Headquarters or General Business Office of Publisher: 225 Liberty Street, New York, NY 10281. 9. Full Name and Complete Mailing Address of the Publisher, Editor, Managing Editor: Publisher: Christina Grdovic Baltz, 225 Liberty Street, New York, NY 10281; Editor: Dana Cowin, 225 Liberty Street, New York, NY 10281.

 subscribers) or write to Food & Wine at P.O. Box 4226, Malvern, PA 19355. Westwood Management Corporation (Texas), 200 Crescent Ct. #1200, Dallas, TX 75201. State Street Global Advisors (SSGA), One Lincoln St., 27th Floor, Boston, MA 02111. Institutional Capital, LLC, 225 W. Wacker Dr., #2400, Chicago, IL 60606-6304. Robeco Investment Management (Boston Partners), Inc., One Beacon St., 30th Floor, Boston, MA 02108. Fairpoint Capital LLC, One North Franklin St., Suite 3300, Chicago, IL 60602. Dimensional Fund Advisors, L.P. (U.S.), Palladiums Wlld, One, 6300 Bee Cave Rd., Austin, TX 78746. Investec Asset Management LTD, Woolgate Exchange, 25 Basinghall St., London EC2V 5HA. Tradewinds Global Investors LLC, 2049 Century Park East, 20th Floor, Los Angeles, CA 90067. Craner Rosenthal McGlinn, LLC, 520 Madison Ave., New York, NY 10022-4206. D.E. Shaw & Co., Inc., 1566 Avenue of the Americas, Ninth Floor, New York, NY 10036. Standard Life Investments (USA), LTD, One Beacon St., 34th Floor, Boston, MA 02108-3066. Kenney Asset Management Corporation, 133 W. Jackson Blvd. #1800, Chicago, IL 60604 Bank of New York Mellon Corp., One Wall Street, New York, NY 10286. Northern Trust Investment, Inc., 50 S. LaSalle St. 4th Floor, Chicago, IL 60603. Affinity Global Investors, LLC, 600 W. Broadway 20th Floor, San Diego. CA 92102. Not Applicable. 13. Publication Title: FOOD & WINE. 14. Issue Date for Circulation Data Below: September 2015. 15. Extent and Nature of Circulation: Average No. Copies Per Issue During Preceding 12 Months. a. Total number of copies: 1,053,668. b. Paid circulation: 1. Mailed Outside-County Paid Subscriptions Stated on PS Form 3541: 607,863. 2. Mailed In-County Paid Subscriptions Stated on PS Form 3541: 0. c. Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside UPS: 43,792. d. Paid Distribution by Other Classes of Mail Through the USPS: 0. e. Total Paid Distribution: 651,591. f. Free or Nominal Rate Distribution: 1. Free or Nominal Rate Outside-County Copies Stated on PS Form 3541: 309,086. 2. Free or Nominal Rate In-County Copies Stated on PS Form 3541: 0. 3. Free or Nominal Rate Copies Mailed to Other Classes Through the USPS: 0. 4. Free or Nominal Rate Outside Distribution Outside the Mail: 12,559. 5. Total Free or Nominal Rate Distribution: 321,645. i. Total Distribution: 973,236. i. Copies not Distributed: 80,432. h. Total: 1,053,668. i. Percent Paid: 67.0%. j. Number of Copies at Single Issue Published Nearied to Filing Date September 1, 2015: a. Total number of copies: 1,055,104. b. Paid circulation: 1. Mailed Outside-County Paid Subscriptions Stated on PS Form 3541: 599,639. 2. Mailed In-County Paid Subscriptions Stated on PS Form 3541: 0. c. Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside UPS: 35,790. d. Paid Distribution by Other Classes of Mail Through the USPS: 0. e. Total Paid Distribution: 635,430. f. Free or Nominal Rate Distribution: 1. Free or Nominal Rate Outside-County Copies Stated on PS Form 3541: 324,409. 2. Free or Nominal Rate In-County Copies Included on PS Form 3541: 0. 3. Free or Nominal Rate Copies Mailed to Other Classes Through the USPS: 0. 4. Free or Nominal Rate Outside Distribution Outside the Mail: 118,087. e. Total Free or Nominal Rate Distribution: 336,236. f. Total Distribution: 971,646. g. Copies not Distributed: 13,456. h. Total: 1,055,104. i. Percent Paid: 65.4%. j. Publication at Statement of Ownership will be printed in the November 2015 issue of this publication. 17. Signature and date: Keith Strohmeyer, 9/5/15. 18. I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who obtains material or information requested on this form by false or fraudulent representation may be subject to criminal penalties (including fines and imprisonment) and/or civil sanctions (including civil penalties).

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