

# Thanksgiving Casserole

# Leftover

I went a little nuts this year and made twice as much of everything as I needed to feed my family. Admittedly, I love Thanksgiving leftovers, so somewhere deep in my psyche I knew what I was doing. If you've made the classics—turkey, stuffing, mashed potatoes, some green thing, cranberry sauce, and gravy—then this recipe will work for you. Feel free to sub sweet potatoes for the mashed potatoes or green beans for the brussels sprouts. Basically— just use what you've got.

## **INGREDIENT (Serves 8)**

3 tablespoons of butter  
1 onion, diced  
3 ribs celery, diced  
1 large carrot, diced  
6 mushrooms, sliced  
4 cups of leftover turkey, chopped  
2 cups of leftover stuffing, chopped  
1 cup of leftover Brussels sprouts, chopped (or green beans)  
 $\frac{3}{4}$  cup leftover gravy or turkey drippings  
1 cup of leftover mashed potatoes  
 $\frac{1}{2}$  cup fried onions for garnish  
1 scallion, chopped for garnish  
3 tablespoons chives, chopped for garnish  
1 cup of cranberry sauce for garnish

## **PREPARATION**

Preheat oven to 375 degrees.

In a large skillet, melt 2 tablespoons of butter. Add the onion, celery and carrot and sauté for 8 minutes. Add the mushrooms and continue to sauté for three minutes. Add the additional tablespoon of butter if too dry.

Add in the turkey, stuffing, Brussels sprouts, and gravy. Mix all together. Heat for one more minute.

Grease a large baking dish. Add everything from the skillet. Spread the mashed potatoes on top. Sprinkle the fried onions on top of the potatoes. Heat for 30 minutes.

Remove from oven and serve, garnishing each dish with scallions, chives and a dollop of cranberry sauce

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## INSIDE/OUTSIDE STUFFING

Across America, there continues to be the great debate—is stuffing better when it is cooked inside the turkey or just in a baking dish? For most of my family and me, we are definitely inside bird people and find the stuffing to be much moister than when it is cooked outside of the bird. But now everyone is afraid of everything, so if we don't get the stuffing to just the right temperature we'll all get salmonella and spend the next week living on tea and toast.

So in order to get that inside bird moistness without actually stuffing the bird, I think I've come up with a recipe that is safe, moist, AND delicious.

### INGREDIENT

- 1 tablespoon olive oil
- 3 large chicken livers, chopped (optional)
- 3 hot Italian ground turkey sausage links
- 8 tablespoons unsalted butter
- 1 large Vidalia onion, diced
- 4 celery ribs, diced
- 1 pound cornbread stuffing cubes

$\frac{1}{4}$  parsley, chopped  
1  $\frac{1}{2}$  teaspoons poultry seasoning  
1 teaspoon salt  
1 teaspoon freshly ground pepper  
2 cups of chicken broth

### **PREPARATION**

Heat the oil in a large skillet. Cook the livers and sausage until browned, about five minutes. Break up the meats so that there are no large chunks. Set aside.

In the same skillet, melt the butter. Add the onions and celery and cook until translucent, about 8 minutes.

In an extra large bowl, pour in the onions and celery, making sure to scrape down the sides of the skillet to get all the remaining butter. Add in the liver and sausage, cornbread cubes, parsley, poultry seasoning, salt and pepper. Mix until all are well incorporated. Add in one and half cups of the chicken broth, mixing well.

Scoop all of the stuffing into a buttered casserole dish. Drizzle the last half-cup of chicken broth evenly over the stuffing. Cover the dish and bake in the oven at 375 degrees for 45 minutes.

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## **CHICKEN MOLE SOUP**

Making mole from scratch is quite a daunting task. I once took a cooking course in Mexico and there were over 26 ingredients to the recipe. It was fun to do, but sourcing all the right ingredients, not to mention the long cooking process, isn't always practical. But, there are some fantastic mole pastes on

the market. I use the mole poblano from [Hernan](#). It really gives this soup a wonderful, rich flavor. If you like it spicier, add some red chili flakes or cayenne.

### **INGREDIENT (Serves 6-8)**

2 Tablespoons olive oil  
1 onion, sliced  
1 green pepper, sliced  
1 red pepper, sliced  
2 garlic cloves, minced  
2 cup shredded cooked chicken  
1 can kidney beans  
1 can corn  
1  $\frac{1}{2}$  teaspoons salt  
1  $\frac{1}{2}$  teaspoons fresh ground pepper  
3 ounces mole poblano paste  
2 quarts chicken broth or bone broth  
1 cup fresh baby spinach  
blue corn chips, crumbled  
 $\frac{1}{2}$  cup queso fresco (chopped into small pieces, for garnish)  
Sour cream for garnish

### **PREPARATION**

In a medium sized pot, heat olive oil. Add onion and sauté for 6-7 minutes until they start to brown. Add the peppers, sauté for 2 more minutes. Add in garlic cloves, chicken, beans, and corn and sauté for 1 more minute.

Add the salt, pepper, and mole poblano and stir ingredients. Add chicken broth. Bring to boil, then add spinach and reduce heat to simmer for ten minutes.

Re-season to taste.

To serve, ladle soup into bowls. Garnish with corn chips, cheese, and a dollop of sour cream.

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# GRILLED SALMON OVER FORBIDDEN RICE

For my taste, rice is always a great side with fish. But, jasmine rice or brown rice can get pretty dull after a while. I like to use forbidden rice (black rice) for both its taste and color. It's got a lovely nutty flavor, yet isn't as chewy as wild rice. It also makes for a dramatic presentation.

## **INGREDIENTS** (Serves 4-6)

2 pounds salmon fillet  
2 scallions chopped, for garnish  
1 cup forbidden rice  
salt and pepper

## MARINADE

$\frac{1}{4}$  cup white sugar  
 $\frac{1}{4}$  cup brown sugar  
4 garlic cloves minced  
2 teaspoons ginger minced  
1 cup tamari sauce  
3 tablespoons sake  
1 tablespoon mirin  
1 teaspoon sriracha or other hot sauce

## **PREPARATION**

Season the salmon fillets with salt and pepper.

Combine all of the marinade ingredients in a bowl and whisk until sugars are dissolved.

Place the salmon fillets in a large bowl or Ziploc and pour in  $\frac{3}{4}$  of the marinade, making sure the marinade covers all of the

salmon. Refrigerate for 4 hours. (Reserve the remaining  $\frac{1}{4}$  of marinade in the refrigerator).

Prepare the rice as per box/bag instructions. (*NOTE: I like to substitute  $\frac{1}{4}$  cup of tamari with  $\frac{1}{4}$  cup of water, but that's optional.*)

Take the salmon fillets out of the refrigerator 20 minutes before you're ready to grill. Oil your grill pan (or outside grill grates) and heat grill pan to medium high. Place the fillets on the grill pan for 3-4 minutes each side. Discard the marinade from the bowl/Ziploc. Use the reserved marinade that was set aside as a glaze and brush the salmon a few times on each side as it cooks.

Place the rice in the center of a plate. Place the salmon on top of the rice and garnish with scallions.

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## Tortellini Spinach Soup

In the cold weather, nothing is as satisfying as a nice bowl of soup. Every week I make a big pot of bone broth and I'm always looking for different ways to use it. This recipe is quick and easy, yet good enough to serve to guests. Just ask my neighbors!

### **INGREDIENTS** (serves 6-8)

- 3 tablespoons olive oil
- 1 large Vidalia onion, chopped
- 1 tablespoon minced garlic
- 1 large yukon potato, peeled and cut into 1/2-inch cubes
- 1/2 pound sliced cooked polish sausage
- 2 quarts chicken bone broth or canned, low-sodium chicken

broth

1 pound tortellini

3 cups chopped fresh spinach

Salt and freshly ground black pepper, to taste

$\frac{1}{2}$  teaspoon crushed red pepper

Toasted crusty baguette slices

Grated Gruyere for garnish

### **PREPARATION**

Heat the olive oil over medium-high heat in a large Dutch oven. Sauté the onions until translucent, about 5 minutes. Add the garlic and cook for one more minute. Add the potatoes and sausage and sauté until just beginning to brown. Season with salt and pepper, and add the crushed red pepper.

Add the broth, cover, and bring to a boil. Reduce the heat to a simmer and cook, uncovered, until the potatoes are tender, about 20 minutes.

Add the tortellini and spinach. Simmer for as long as it takes to cook the tortellini as per the box or package instructions. The tortellini should float to the top when done.

Re-season with salt and pepper if necessary.

Ladle soup into large bowls and garnish with baguette slice, and Gruyere.

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## **Rock Shrimp Fried Rice**

Wondering what to do with that leftover white rice that came with your Chinese take out? Don't be so fast to throw it away. You can turn it into a whole new meal. This recipe for shrimp fried rice is quick and easy. I like to use rock shrimp for it

because they are smaller than most shrimp and I can get them cleaned and deveined at my local fish market, but you could sub them out for leftover chicken or pork, or if you're a vegetarian, use tofu.

### **INGREDIENTS** (serves 2)

2 tablespoons mirin  
1 tablespoon lemon juice  
1 tablespoon water  
1 teaspoon sugar  
4 tablespoons soy sauce  
1 clove garlic, minced  
1 teaspoon ginger, minced  
 $\frac{1}{2}$  pound rock shrimp, cleaned and deveined.  
2 tablespoons canola oil  
1 teaspoon sesame oil  
2 cups cooked rice  
2 tablespoons soy sauce  
1 egg beaten  
Chinese fried noodles and 2 chopped scallions

### **PREPARATION**

In a small bowl, combine mirin, lemon juice, water, sugar and 2 tablespoons of soy sauce. Whisk until sugar is dissolved. Pour into ZipLoc bag and add rock shrimp. Massage marinade around rock shrimp and put in fridge for 4 – 8 hours.

Place a wok over high heat and add canola and sesame oils. Add the garlic and ginger and cook for one minute until fragrant. Add the rice, 2 tablespoons of soy sauce, one chopped scallion, rock shrimp and marinade. Sauté for 3-4 minutes until the shrimp are pink and cooked through. Make a well in the middle of the rice/shrimp mixture. Pour in the egg and scramble. Combine all together. If too dry, add one tablespoon of water and combine.

Serve in bowls or on a platter and garnish with Chinese fried



noodles and remaining chopped scallion.

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## Sliced Beef Pho

Although I've traveled all across Asian, the best pho I've ever had was in a strip mall in Virginia. Go figure. I've been trying to recapture the delicious flavor of their broth for years, and this recipe comes fairly close.

This recipe requires charring vegetables on top of the stovetop directly on the grate. But I always find that so messy that I like to use my barbecue vegetable grill pan. If you don't have a gas stove, you can broil the vegetables until charred.

### **INGREDIENTS** (Serves 4)

1 large vidalia onion, peeled and quartered  
1 2-inch knob of fresh ginger  
8 cups homemade [turkey bone broth](#)  
3 tablespoons fish sauce, plus more to taste  
2 star anise  
3 tablespoons brown sugar  
1 pound sirloin steak  
salt and pepper  
five spice  
1 (1-pound) package dried rice vermicelli

### **FOR GARNISH (all optional)**

Bean sprouts  
Thai basil  
Jalapeño, thinly sliced  
Limes, quartered  
Chopped cilantro  
Fresh scallions, thinly sliced

Fried shallots

Sriracha

Oyster sauce

### **PREPARATION**

Place the onions and ginger on a grill pan directly over a high flame on your cooktop. Cook until charred, turning the vegetable pieces until charred on all sides, about 6 -7 minutes. Set aside to cool. Chop the onions. Cut the ginger into thick slices.

In a large soup pot, add the stock, onions, ginger, fish sauce, star anise and brown sugar. Bring to a boil, then reduce heat and simmer for one hour.

Generously season the steak with salt, pepper and five spice. Using a grill pan, sear both sides until you have grill marks. It's okay if steak is still very rare, it will continue to cook in broth later. Allow to rest and cool for ten minutes. Thinly slice and set aside.

Cook the rice noodles according to the instructions on the package. Drain and set aside.

Place the garnishes on a platter: bean sprouts, Thai basil, cilantro, jalapeño, limes and scallions. Place the fried shallots in a small bowl. Pour some Sriracha in a small bowl and pour some oyster sauce in another small bowl.

Remove the star anise and as much ginger as possible from the pot. Add in the sliced beef and return soup to a simmer. Adjust seasoning to taste, adding fish sauce, sugar or salt to taste.

Place some rice noodles into large soup bowls. Ladle the soup over the noodles.

Serve accompanied by platter of garnishes. This way people can garnish their soup bowls to their own tastes.

**Note:** *If there are leftovers, try to keep the rice noodles separate from the soup. The noodles will absorb too much of the broth overnight and get gummy if they are mixed together.*

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## Citrus Marinated Red Snapper

In an effort to eat a bit healthier, I've been testing out some different combinations of foods. Saying no to meat and pasta is tough, but if you use the right grains and veggies you can at least add some bulk to a meal and not starve yourself.

This red snapper dish with cauliflower and lentils was surprisingly satisfying. Okay, would I have rather had spaghetti carbonara? Yes, but my cardiologist will be glad I made this instead.

### **INGREDIENTS** (serves 2-4)

- 1 pound red snapper filets
- 4 tablespoons of olive oil
- 2 onions, sliced
- 3 cloves garlic, sliced
- 1 cup black lentils
- 1.5 cups mushroom broth or water
- 1 cup white wine
- 1 cauliflower (chopped into small pieces)
- salt and pepper
- zest of one orange for garnish
- 2 tablespoons parsley, chopped for garnish
- seeds of one pomegranate (optional)

### **MARINADE**

2 tablespoons orange juice  
1 tablespoon honey  
1 tablespoon olive oil  
1 tablespoon sesame oil  
1 tablespoon lime juice  
3 cloves garlic, minced  
1 tablespoon ginger, minced  
2 tablespoons soy sauce

### **PREPARATION**

In a small bowl, whisk together all of the marinade ingredients. Season the snapper filets with salt and pepper. Gently place the filets in a Ziploc bag. Add the marinade and seal tightly. Allow the marinade to cover the filets and place the bag in the refrigerator for one hour.

In a large skillet over medium-low heat, add 2 tablespoons of olive oil. When hot, add the onions and garlic and sauté until they begin to brown, about twenty minutes. Set aside.

Pre-heat oven to 400 degrees. Place a sheet of aluminum foil over a large baking sheet. Spread out the cauliflower evenly over the aluminum foil. Season with salt and pepper. Generously drizzle 2 tablespoons of olive oil over the cauliflower. Mix with your hands and re-spread out evenly over aluminum foil. Bake for 20 minutes or until the cauliflower begins to brown. Set aside.

In a medium sized saucepan, add one cup of lentils and 1.5 cups of broth and 1 cup of white wine. Bring to a boil, then reduce heat to simmer for 20 minutes.

While the lentils are cooking, spread the onions out onto a medium sized baking dish. Gently remove the fish filets from the marinade and lay on top of the onions. Pour the remaining marinade over the fish. Bake for 25 minutes at 400 degrees.

To serve, use a spatula to gently place the onions and fish

filets on a platter. Place the lentils on one side of the fish and the cauliflower on the other.

Garnish with orange zest, pomegranate seeds, and parsley.

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## **JACK'S SUNGOLD GAZPACHO**

Not surprisingly, a lot of our friends tend to be serious cooks. I recently had this gazpacho at my friend Jack's house. He's one of those guys that knows how to make classic French dishes with wildly naughty sauces. I was surprised that he actually served us this gazpacho – a lean and mean starter that was unbelievably delicious.

It's a quick and easy recipe that is a great way to use all those tomatoes in your garden. He likes to use Sungolds, but cherry tomatoes will work too. They both tend to be a bit sweeter than larger tomatoes and they add a nice flavor profile to the dish.

### **INGREDIENTS** (serves 4-6)

4 cups Sungold tomatoes or cherry tomatoes

1 cucumber, rough chopped

1 green or red pepper, rough chopped

2 garlic cloves, minced

4 tablespoons olive oil

4 tablespoons sherry or white wine vinegar

1 teaspoon salt

fresh basil for garnish

## **PREPARATION**

Combine all ingredients (except fresh basil for garnish) in a food processor. Combine until smooth. It may be a little chunky, which I like, but if you like it super-smooth, continue pulsing it in the food processor until you get a consistency you like.

Chill in refrigerator for one hour. Garnish with fresh herbs.

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# **The Classic Side Car**

When it comes to cocktails, I usually default to a margarita or gin martini. But sometimes I like to shake things up and use those dusty bottles in the back of my liquor cabinet. One day I found a nice bottle of unopened cognac way in the back and decided to put it to good use by making an old classic, the Sidecar. Whenever I drink one of these, I feel as if I should be wearing a sequined dress, sipping quietly at a booth in an old speakeasy. It's very Nick and Nora.

I can't take credit for the recipe, but here is the standard way to make one.

## **INGREDIENTS**

1  $\frac{1}{2}$  ounces cognac

$\frac{3}{4}$  ounce Cointreau

$\frac{3}{4}$  ounce fresh lemon juice

Sugar (to garnish rim)

Orange twist (for glass garnish)

### **PREPARATION**

Using a coupe glass, rub some lemon around the rim. Coat the rim of a coupe glass with sugar, and set aside. In a shaker, add the cognac, Cointreau and lemon juice. Add ice  $\frac{3}{4}$  of the way up the shaker. Shake well until chilled. Strain and pour into coupe glass. Garnish with an orange twist.