

ROUXBE THANKSGIVING 2020

WITH BARTON SEAVER

Oysters

Lightly Smoked Turkey Breast
& Confit Legs

Traditional Gravy

Good-enough-to-go-over-ice-cream
Cranberry Sauce

Roasted Root Vegetables

Garlic-Yogurt Mashed Potatoes

Brioche and Apricot Stuffing

Celery-Pecan Salad

Mint-Caper Chile Relish

*2016 Ocean's Reserve, Blanc de Blanc by Iron
Horse Vineyards, Russian River Valley*

*2018 Domaine Drouhin, Arthur, Chardonnay,
Dundee Hills, Oregon*

*2016 Ancient Oak Cellars, Pagnano Vineyards,
Zinfandel, Sonoma County*

Thursday, November 19th 2pm EST

ROUXBE THANKSGIVING 2020

WITH BARTON SEAYER

SERVES APPROXIMATELY 4-8 PEOPLE
WITH LEFTOVERS.

CLASSIC MIGNONETTE

MAKES ENOUGH FOR 1 TO 2 DOZEN OYSTERS

2 tablespoons minced shallot, rinsed briefly
under cold water
4 turns coarsely ground pepper-allspice
Salt
3 tablespoons red wine vinegar
2 thin slices ginger (optional)
1 tablespoon water

Combine the shallots, pepper-allspice, and a pinch of salt with the vinegar. If using the ginger, add it so that it is submerged in the vinegar. Allow the mixture to sit for at least 10 minutes.

Before serving, remove the ginger and add the water to balance the acidity of the sauce. Serve alongside freshly shucked oysters and spoon over them just prior to eating. Use the sauce within 2 hours.



R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

LIGHTLY SMOKED TURKEY BREAST

(Start 3 days ahead of time for best results)

1 heritage turkey (10 to 12 pounds)

1 cup kosher salt

1/3 cup sugar

Split the breast bone just enough so you can crack the breast and flatten slightly. Mix salt and sugar together and season all sides of the turkey with salt-sugar mixture.

Place the turkey on a baking sheet and let sit, uncovered, in the refrigerator overnight. This will help to make a tacky layer on the surface called a pellicle, which is what the smoke will adhere to.

Lightly hot smoke to flavor, not cook through for 30 minutes. (I use my Weber grill with a ring of a few coals around the outside to ignite wood chips, placing breast in the center.) Let sit overnight after smoking to allow the smoke to penetrate and integrate.

Bring to room temperature before roasting. Roast at 325 degrees until an instant read thermometer at the thickest part reads 145 degrees. Turn the heat in the oven or use broiler function to finish cooking and crisp skin. Baste with butter if desired. Remove from oven when internal temperature is 155 degrees.

Let rest at least half an hour before slicing.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

CONFIT TURKEY LEGS

Turkey legs from 10-12 pound turkey
2 tablespoons fennel seeds
1 tablespoon black pepper
2 cloves garlic
1 stalk rosemary, leaves removed from stem
3 tablespoons kosher salt
2 tablespoons brown sugar
Oil (approximately 1 quart)

Split the legs. In a mortar and pestle crush fennel seeds, black pepper, garlic, and rosemary until it forms a chunky paste. Add salt and sugar. Spread over the turkey legs and place in a container just large enough to fit them. Place in the refrigerator and let rest for 24 hours.

Remove from refrigeration, drain on paper towel and pat gently to remove moisture while leaving as much herb-coating as possible. Drain off collected liquid and strain mixture. Place in a pot just large enough to fit legs in a single layer. Add all the garlic mixture and enough oil (vegetable, canola) to just cover. Place over medium heat and bring to a gentle simmer. Turn heat down to lowest heat and cook for 8-10 hours.

Best if eaten a day (or even a few days) after cooking. The oil is delicious used for any number of vinaigrettes sautéing fat, etc.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

STOCK

Remove the backbone, neck and any giblets from the turkey carcass. Place in a stock pot with 2 1/2 quarts water, 1 onion, 2 carrots, bay leaves, and any other vegetable trim you have available. Simmer for 3-4 hours. Strain and pick any meat from the bones and reserve.

Use stock for simmering greens, deglazing roasting pan for gravy, or leftover turkey soup/pot pie.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

GREENS

2 sticks butter
1 onion, sliced into 1/4" slices
1 meyer lemon, cut into quarters, sliced thin,
seeds removed
2-10 cloves garlic, peeled and thickly sliced
1-4 dried chiles such as de arbol, Serrano
Salt
4 pounds of kale, collards, or other hearty
green, stems removed and leaves chopped into roughly 1-1 1/2" pieces.

In a large, heavy bottomed pot, melt butter over low heat. Simmer onion, lemon, garlic, and chiles. Do not color. Add 3 quarts water and bring to a boil, season with salt. Add greens and stir to combine. Simmer over low heat for 1-3 hours, depending on thickness of green and desired level of doneness. Refrigerate overnight if possible and gently reheat to serve. Adjust seasonings if needed.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

Good-enough-to-go-over-ice-cream Cranberry Sauce

1 tablespoon fennel seeds
1 cinnamon stick
1 1/2 cups red wine (fruit forward, dry, such as Zinfandel)
1 cup maple syrup
2 12-ounce bags cranberries, divided use
1/2 cup chopped walnuts
1 orange, peeled and sliced very thin, and juiced
Zest and juice of meyer lemons
Pinch of salt

Toast over high heat until just aromatic. Add wine, maple syrup, 1/2 the cranberries, walnuts, orange zest and juice, lemon zest, and salt. Simmer until the cranberries begin to break down and liquid reduces to a thick syrup. Add remaining bag of cranberries, stir to coat and cook until cranberries are all softened, about 15 more minutes. Once cooled to room temperature, add 1/4-1 cup water to achieve desired consistency. Adjust flavor with lemon juice if needed.

Makes about 5 cups sauce

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

ROASTED ROOT VEGETABLES

5-6 pounds root vegetables, such as:

Parsnips, oblique cut

Carrot, oblique cut

Beets, peeled and diced into 1" pieces

Squash, peeled and diced into 1" pieces

Rutabega, peeled and diced into 1" pieces

Lots of garlic cloves

Salt

Pepper

Olive oil

Chile flake

Toss all the vegetables together with salt, pepper and olive oil. Add to a preheated large cast iron pan. Cook for 40 minutes at 450 degrees or until texture and doneness of liking. Remove from oven, toss with a bit more olive oil mixed with a couple more cloves of garlic minced finely and chile flake.

I serve at room temperature.

Hint: Dice vegetables a day ahead of time. Let them sit in a cool place overnight uncovered.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

GARLIC-YOGURT MASHED POTATOES

This is a version of a recipe that I did for Oprah's magazine. I like to use yogurt instead of butter because its acidity heightens the other flavors. My preference is for full-fat Greek-style yogurt, but any unsweetened plain yogurt will do. If you can find labne, a Middle Eastern-style yogurt, that's another great choice.

Ingredients

1 1/2 pounds russet potatoes, each peeled and cut into 8 pieces

6 cloves garlic, each cut in half

Salt

1 cup plain Greek-style yogurt

Put the potatoes and garlic in a pan that is big enough to hold them, but not overly large. Add enough water to barely cover and season generously with salt. (Potatoes absorb water as they cook, so if the water is seasoned, the potatoes will taste great throughout. If you try to season them at the end, it often doesn't produce the same results. Also, the potatoes' flavor is water-soluble, so the more water you use to cook them, the weaker the taste will be. Try tasting the cooking water when you strain it off. Tastes like potatoes, right? You are pouring flavor down the drain.)

Bring the water to a boil, then reduce the heat to a simmer and cook until the potatoes are soft and just beginning to fall apart. Drain, reserving some of the cooking water. Add the yogurt to the potatoes and mash together. If they are a little too thick, add the reserved cooking water a few tablespoons at a time until it reaches your desired consistency.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

BRIOCHE AND APRICOT STUFFING

4 tablespoons butter
1/3 cup finely diced dried apricots
2 tablespoons pine nuts
1 1/2 cups diced celery
1 1/2 cups diced onion
1 1/2 cups diced fennel
1/4 cup chopped parsley
Crushed red chile flakes
10 ounces brioche, cubed and toasted
Salt
Black pepper
3 cups stock or water

In a large sauté pan over medium-high heat, melt the butter. Add the apricots and pine nuts and cook until the apricots have darkened and the pine nuts have toasted to a deep brown color. Add the celery, onion, and fennel and cook until the celery is softened, 3-5 minutes. Add the parsley and a pinch of chile flakes. Season with salt and pepper. Add the brioche and toss to combine. Add 3 cups stock and cook over low heat until the bread has absorbed all of the liquid, 3-5 minutes. Set the broiler to medium-high and slide the tray under it. Cook until the stuffing is crisped and golden brown, 7-10 minutes. Serve immediately.

R O U X B E T H A N K S G I V I N G 2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

CELERY-PECAN SALAD

Celery is mainly used as an aromatic for stocks, but I have found it can be a compelling ingredient in its own right. The vitality of its crunch, the cool, unyielding flavor, and its generally amiable nature make it a valuable staple to have on hand at all times.

1 bunch celery, tough outer stalks discarded and ends trimmed
2 tablespoons roughly chopped or torn fresh flat-leaf parsley
1/4 cup chopped pecans
Juice of 1 lemon
2 teaspoons whole-grain mustard
2 teaspoons maple syrup or honey
2 tablespoons extra-virgin olive oil
Kosher salt
Freshly ground black pepper
1 ounce Parmesan, cut into shavings with a vegetable peeler

Slice the celery as thin as possible on a slight bias. Do not discard the inner leaves from the heart of the celery, as these are packed with flavor and aroma. Mix the celery with the parsley and pecans in a medium serving bowl.

Mix the lemon juice, mustard, maple syrup, and olive oil in a small bowl. Season with a pinch of salt and whisk to combine. Pour the vinaigrette over the celery mixture and add another pinch of salt.

Toss to combine and divide the salad among plates. Garnish with freshly ground pepper and thin shavings of Parmesan. Serve at room temperature.

R O U X B E
T H A N K S G I V I N G
2 0 2 0

W I T H B A R T O N S E A V E R

S E R V E S A P P R O X I M A T E L Y 4 - 8 P E O P L E
W I T H L E F T O V E R S .

MINT, CAPER, CHILI RELISH

1 bunch mint, leaves picked
5-10 cloves garlic, sliced
6 Dried chiles de Arbol
2 tablespoons Capers
1 cup olive oil

Fry each ingredient separately in olive oil until crispy. Cool olive oil and then mix in and crunch it all together to make a chunky sauce.