



COOKING CLASSES
AT SUR LA TABLE

COMFORTING THANKSGIVING SIDES

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 4 bacon slices

Produce

- 12 ounces fresh or frozen cranberries
- 1 orange
- 1 lemon
- 1 pound Brussels sprouts
- 3 garlic cloves
- 2 Granny Smith apples
- 2 medium yellow onions
- 3 medium carrots
- 4 celery ribs
- 1 small bunch thyme
- 1 small bunch sage
- 1 small bunch flat-leaf parsley

Dairy

- 1 stick unsalted butter
- 3 large eggs

Pantry Items

- Granulated sugar
- Kosher salt
- Freshly ground pepper
- Vegetable oil
- Dijon mustard
- Sherry vinegar
- Olive oil
- 1 1/2 cups low-sodium chicken or vegetable broth

Dry/Canned Goods

- 1/2 cup walnuts
- 1 loaf crusty white bread

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife

Hand Tools/Gadgets

- Microplane
- Measuring cups and spoons
- Colander
- Wooden spoons
- Silicone spatula
- Prep bowls (all sizes)
- Vegetable peeler
- Whisk

Cookware

- Medium saucepan
- Medium stockpot
- Large skillet
- Large deep skillet

Appliances

- Immersion blender (optional)

Bakeware

- Rimmed baking sheet
- 13-inch baking dish

Other

- Aluminum foil

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Perfect Cranberry Sauce

1. Defrost frozen cranberries, if using.
2. Wash and dry all produce.

Pan-Roasted Brussels Sprouts with Bacon and Walnuts

1. Toast walnuts in 350°F oven until fragrant and golden brown, about 8 minutes. Cool.
2. Wash and dry all produce.

Classic Thanksgiving Stuffing

1. Preheat oven to 350°F.
2. Wash and dry all produce.

PERFECT CRANBERRY SAUCE

Yield: about 3 cups

You can make this cranberry sauce up to 2 days ahead, cover and store in the refrigerator. Let sauce come to room temperature before serving.

1 12-ounce package of fresh or frozen cranberries
1 tablespoon orange zest
1 cup fresh orange juice
1 cup granulated sugar
Sea salt and freshly ground black pepper

1. To a medium saucepan set over medium-high heat, add all ingredients. Bring to a boil, stirring to dissolve sugar. Reduce heat to a simmer and cook, stirring occasionally, until the sauce has thickened and reduced, about 10 minutes. Taste and adjust seasoning with salt and pepper. Cool sauce to room temperature before serving.

Recipe variations:

- For a smoother sauce, use an immersion blender to purée the mixture until smooth.
- For a bit of heat, crush 1/2 teaspoon dried Thai chile or 1 teaspoon red pepper flakes to the simmering sauce and garnish with lime zest and freshly grated nutmeg.

PAN-ROASTED BRUSSELS SPROUTS WITH BACON AND WALNUTS

Yield: 4 servings

1 pound Brussels sprouts, trimmed and halved (quartered if large)

Sea salt

2 tablespoons vegetable oil

4 bacon slices, sliced crosswise into 1/2-inch strips

1 teaspoon Dijon mustard

2 tablespoons sherry vinegar

1 teaspoon fresh thyme leaves, minced

1 teaspoon lemon zest

1/2 cup toasted walnuts, roughly chopped

Freshly ground black pepper

1. **To prepare Brussels sprouts:** Bring a medium stockpot filled halfway with water to a boil and season generously with salt. Add the Brussels sprouts and blanch until crisp-tender, about 5 minutes. Drain sprouts in a colander and pat to remove excess liquid.

2. **To pan-roast Brussels sprouts:** To a large skillet set over medium-high heat, add oil. When the oil is shimmering, add the bacon and cook until crispy, about 6 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Add the Brussels sprouts to the skillet with the bacon fat, cut side down and cook, stirring occasionally until the sprouts are browned, about 5 minutes. Remove the skillet from the heat and add mustard and vinegar; toss until well combined. Add thyme, lemon zest, walnuts and cooked bacon; stir to combine. Taste and adjust seasoning with salt and pepper.

3. **To serve:** Transfer Brussels sprouts to a medium platter or bowl and serve immediately.

Recipe variations:

- To make a vegetarian version, omit the bacon and add sprouts to oil to brown.
- Lemon juice can be swapped for sherry vinegar.

CLASSIC THANKSGIVING STUFFING

Yield: 12 servings

1 large loaf crusty country-style white bread
2 tablespoons olive oil
3 garlic cloves, peeled and minced
1/2 cup (1 stick) unsalted butter, more for greasing baking dish
2 Granny Smith apples, cored and cut into 1/4-inch dice
2 medium yellow onions, cut into a 1/4-inch dice
3 medium carrots, peeled and cut into 1/4-inch dice
4 celery ribs, cut into a 1/4-inch dice
1 tablespoon minced sage
1 tablespoon minced flat-leaf parsley
3 large eggs, beaten
1 1/2 cups low sodium chicken or vegetable broth, plus more if needed

Preheat an oven to 350°F and position a rack in the center. Generously butter a 13-inch oval baking dish.

1. Cut off the crust from the bottom and short ends of bread and discard. Cut bread into 3/4-inch cubes. Place bread cubes into a large bowl and toss with oil and garlic. Evenly arrange bread cubes onto a rimmed baking sheet. Transfer to the oven to bake until golden and slightly dry, stirring occasionally, about 15 minutes. Cool slightly and transfer back to the large bowl.

2. Place a heavy deep skillet on the stove over medium-high heat; melt butter. Add the apples, onions, carrots and celery and cook until tender, about 8 minutes. Stir in the sage and parsley. Transfer mixture to the bowl with the toasted bread. Season to taste with salt and pepper. *The recipe can be prepared up to this stage 1 day ahead. Cover and refrigerate.*

3. Using a silicone spatula, stir eggs and broth into the mixture until thoroughly combined. Transfer to the prepared baking dish. Cover with foil and bake until heated through and almost set, about 45 minutes. Remove the foil and bake until golden, about 15 minutes longer.

Recipe variations:

- If you would like to add sausage or bacon to your stuffing, brown 1 pound of bulk Italian sausage or 1 pound of diced bacon in 2 tablespoons of vegetable oil in a heavy skillet. Remove the meat from the skillet and transfer to the bowl with the toasted bread. Sauté the vegetables in the rendered fat and 1/4 cup unsalted butter.