



**COOKING CLASSES**  
AT SUR LA TABLE

**MARTHA STEWART'S HOLIDAY  
CELEBRATION**

WITH MARTHA STEWART

# Ingredient Shopping List

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

## Proteins

- 2 pounds large shrimp, peel on (16-20 count)

## Produce

- 4 large russet potatoes
- 1 small white onion
- 2 large carrots
- 1 stalk celery
- Small bunch thyme
- 3 lemons
- 1 orange such as, navel, Cara Cara or blood orange
- 1 apple

## Dairy

- 6 large eggs
- Sour cream (optional)
- 1 stick unsalted butter (4 ounces)
- 1/4 cup grated Comté cheese (about 1 ounce)
- 1/4 cup grated Gruyère cheese (about 1 ounce)

## Pantry Items

- All-purpose flour
- Kosher or sea salt
- Freshly ground black pepper
- Vegetable oil
- Whole peppercorns
- Ketchup
- Granulated sugar

## Dry/Canned Goods

- Pink applesauce (optional)
- Prepared horseradish
- Tabasco

## Other

- 1 bottle or can of light beer
- Osetra caviar (optional)
- 8 ounces brandy
- 2 bottles of dry red wine, chilled, such as Rioja or red zinfandel
- 8 ounces club soda
- 6 ounces fresh orange juice

# Equipment Needed

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

## Cutlery

- Chef's knife
- Paring knife
- Cutting board

## Hand Tools/Gadgets

- Box grater
- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Flexible turner
- Silicone spatula
- Wooden spoon
- Colander
- Whisk

## Cookware

- Large skillet
- Small saucepan
- Large stockpot

## Bakeware

- 1 rimmed baking sheet lined with paper towels
- 2 rimmed baking sheets lined with parchment paper
- 1 rimmed baking sheet or large baking dish filled with ice
- Pastry bag fitted with a 1/2-inch plain tip (such as Ateco #806)

## Tabletop

- Beverage pitcher

## Other

- Clean kitchen towels or paper towels

## Pre-Class Mise en Place and Notes

- Join Martha to learn how to create her signature hors d'oeuvres. If you plan on cooking along with her, please gather all ingredients before class and follow the steps below.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.

### Potato Pancakes

1. Peel and grate potatoes into a bowl of cool water.
2. Measure all the ingredients.

### Cheese Gougères

1. Preheat the oven to 375°F.
2. Grate the cheeses listed in the recipe.
2. Measure all the ingredients.

### Classic Shrimp Cocktail

1. Heat poaching water to a low simmer (medium-low heat)

### Winter Fruit Sangria

1. This recipe will be made first in class, so please have ingredients set up and ready to be used.
2. Feel free to prep ahead by having fruit sliced and mixed with brandy and sugar in a pitcher.

Visit <https://marthastewartwine.com/promos/SLT-MSW-WINE-CO/> to order your wine for this class. For a limited time, Martha is offering a wine bundle to Sur La Table class participants.

## POTATO PANCAKES

***Yield:*** 6 servings

Martha shares her favorite recipe for latkes—potato pancakes that are traditionally prepared for Hanukkah dinners. Serve them warm from the oven with warm applesauce, sour cream or caviar.

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*4 large russet potatoes, peeled*  
*1 small white onion, finely grated*  
*2 large eggs, lightly beaten*  
*1/4 cup beer*  
*3 tablespoons all-purpose flour*  
*1 tablespoon coarse salt*  
*Freshly ground pepper*  
*Vegetable oil, for frying*  
*Pink applesauce, for serving (optional)*  
*Sour cream, for serving (optional)*  
*Osetra caviar, for serving (optional)*

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1. Grate potatoes in long strips, using smooth strokes to run the potatoes across the grater into a large bowl of cold water. Drain potatoes well, reserving liquid, and transfer to a second bowl.
2. Set reserved liquid aside for 10 minutes to allow the starch to sink to the bottom of the bowl. Carefully pour the liquid from the bowl, reserving the milky residue (potato starch), and discard. Transfer potatoes back to bowl with potato starch.
3. Add onion to the bowl with potatoes. Stir in eggs, beer, flour, salt, and pepper.
4. Preheat the oven to 200°F. Line a baking sheet with paper towels; set aside. In a heavy skillet, heat 1/2-inch of oil. Spoon 1/2 cup of potato mixture per pancake into skillet. Make a few at a time, being careful that they don't run into each other.
5. Fry on both sides until golden brown, 4 to 6 minutes. Transfer to prepared baking sheet to drain. Keep warm in oven while preparing the others. Serve hot with applesauce, sour cream, and caviar, if desired.

## CHEESE GOUGÈRES

**Yield:** Makes about 40

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*1 cup water*  
*1 stick unsalted butter*  
*Large pinch of kosher salt*  
*1 cup all-purpose flour*  
*4 large eggs*  
*1/4 cup freshly grated Comté cheese*  
*1/4 cup freshly grated Gruyère cheese*

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1. Preheat oven to 375°F. Line two rimmed baking sheets with parchment and set aside.
2. In a small saucepan, bring water, butter and salt to a boil.
3. Immediately remove from heat. With a wooden spoon, stir in flour. Continue to stir until mixture pulls away from sides of pan, about 1 minute. Let cool for 2 minutes.
4. Add eggs, one at the time, mixing after each addition until batter comes together.
5. Transfer batter to a pastry bag fitted with a 1/2-inch plain tip (such as Ateco #806). Pipe batter into 1-inch mounds on prepared baking sheets, about 1-inch apart. Sprinkle with cheese.
6. Bake 10 minutes. Reduce oven temperature to 350°F and bake until puffs are golden brown and feel light and hollow inside, about 20 to 30 minutes more.

## CLASSIC SHRIMP COCKTAIL

**Yield:** 8 servings

One of Martha's favorite entertaining strategies is to serve a pared-down—but still special feeling—menu. Her classic shrimp cocktail is a perfect example: it's an easy but elegant starter that shines because it calls for the very best ingredients—including a quick homemade cocktail sauce. When preparing this spread, use high-quality, sustainably sourced shrimp, and plan on about three to six shrimp per guest.

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### **Shrimp:**

2 pounds large shrimp (16-20 count), peel on  
2 large carrots, scrubbed but not peeled, cut into thirds  
1 stalk celery with leaves, cut into thirds  
4 sprigs thyme  
1/2 teaspoon whole peppercorns  
1 tablespoon kosher salt  
2 lemons

### **Cocktail Sauce:**

3/4 cup ketchup  
1 tablespoon fresh lemon juice  
1 to 3 tablespoons fresh horseradish or prepared horseradish  
1/2 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon hot sauce, such as Tabasco (optional)

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1. **Shrimp:** Cover a rimmed baking sheet with ice (to later cool down shrimp). In a large stockpot combine 12 cups water, carrot, celery, thyme, 1 tablespoon salt and peppercorns. Cut one lemon in half; squeeze half the juice into the water and add the rind. Cut remaining 1 1/2 lemons into small wedges for serving; set aside.
2. Bring water to a boil. Add shrimp, cover; remove from heat. Let stand until shrimp are bright pink and curled; 3 to 5 minutes. Drain and transfer to prepared tray of ice to cool completely. Once cool, shrimp can be refrigerated in an airtight container up to 2 days.
3. **Cocktail Sauce:** Meanwhile, whisk together all ingredients until combined. (Cocktail sauce can be made ahead; refrigerate in an airtight container up to 1 week.)
4. **To Serve:** Peel shrimp, leaving tails intact if desired. Using a paring knife, make a shallow cut along backs of shrimp to remove vein. Arrange shrimp neatly on a platter, shingling them slightly to make a pattern, and serve chilled with cocktail sauce and reserved lemon wedges on the side.

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## WINTER FRUIT SANGRIA

**Yield:** 8 servings

Sangria comes out of winter hibernation in this easy-to-make holiday punch.

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*1 cup brandy*

*1/2 cup sugar*

*1 orange, ends cut off, thinly sliced, such as navel, Cara Cara or blood orange*

*1 apple, halved and thinly sliced*

*2 bottles well-chilled dry red wine, such as Rioja or red zinfandel*

*1 cup club soda*

*3/4 cup fresh orange juice*

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1. In a large pitcher, stir together brandy, sugar, and orange and apple slices. Let stand 15 minutes, or overnight. Add wine, club soda and orange juice. Serve over ice.