



COOKING CLASSES
AT SUR LA TABLE

**MARTHA STEWART'S
THANKSGIVING SIDES AND
DESSERT**

WITH MARTHA STEWART

Ingredient Shopping List

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

Produce

- 28 ounces Yukon Gold potatoes
- 1 shallot
- 1 pound green beans

Dairy

- 1/2 cup whole milk
- 6 tablespoons unsalted butter
- 3 ounces cream cheese
- 4 apples (pink lady or any crisp-tart variety)
- 2 lemons

Pantry Items

- Kosher salt
- Freshly ground black pepper
- Vegetable oil
- 1/2 cup all-purpose flour
- 2 tablespoons dark brown sugar
- 1 cup, plus 1 tablespoon granulated sugar
- 3/4 cup oats
- 1/2 teaspoon warm spice blend (or 1/4 teaspoon ground cinnamon and 1/4 teaspoon ground nutmeg)

Easily follow along as Martha teaches—visit Martha & Marley Spoon* to purchase a delivery of pre-portioned ingredients for each recipe.

Visit <https://signup.marleyspoon.com/sur-la-table/> for more information and to place your order. To get \$20 off your first 4 orders, use code: SURLATABLE at checkout.**

When setting up your account, please remember to select a Monday - Wednesday delivery day for the week of 11/16 to ensure your ingredients arrive before the cooking class.

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Equipment Needed

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

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Colander
- Potato masher, ricer or fork
- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Pastry blender, or two butter knives
- Vegetable peeler
- Citrus juicer (optional)
- Silicone spatula, or large spoon
- Slotted spoon
- Tongs

Cookware

- Medium pot
- Small saucepan
- Medium skillet

Bakeware

- Medium shallow baking dish (1 1/2 quart)
- Rimmed baking sheet

Tabletop

- Serving dishes

Other

- Aluminum foil
- Paper towel-lined plate

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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.

Martha's Cream Cheese Mashed Potatoes

1. Wash and peel potatoes. Place in a bowl of water to prevent browning.
2. 30 minutes before class, remove cream cheese and butter from the refrigerator.

Green Beans with Crispy Shallots & Lemon

1. Wash and dry all produce.
2. Trim the ends off the green beans.

Pink Lady Apple Crisp with Oats & Warm Spices

1. Preheat oven to 375°F and position rack in the middle of the oven.

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MARTHA'S CREAM CHEESE MASHED POTATOES

Yield: 6-8 servings

These sides are perfect for feeding a crowd! The couples plan serves 6-8 and the family plan serves 8-10. The recipe for these spuds comes from Martha Stewart's mother. The not-so-secret ingredient is cream cheese, mixed into the potatoes after hot milk and butter are added.

28 ounces Yukon Gold potatoes

Kosher salt

1/2 cup milk

2 tablespoons butter

3 ounces cream cheese

1. **Cook potatoes:** Peel potatoes, then cut into 1½-inch pieces. Place in a medium pot with ½ tablespoon salt. Add enough water to cover by 1 inch. Bring to a boil over high heat. Reduce heat to medium and simmer until potatoes are tender when pierced with a knife, about 15 minutes. Drain and return to pot over medium heat. Cook, stirring, until dry and starting to break down, 2–3 minutes. Remove from heat.

2. **Heat milk and butter:** Meanwhile, combine ½ cup milk and 2 tablespoons butter in a small saucepan over medium heat. Cook, stirring occasionally, until butter melts and milk is just simmering, 3–4 minutes.

3. **Mash potatoes:** Working in batches, press potatoes through a ricer into a bowl (or mash directly in pot with a potato masher or fork until fairly smooth.) Stir hot milk and butter into potatoes until incorporated. Add all of the cream cheese, stirring until smooth. Cover to keep warm.

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GREEN BEANS WITH CRISPY SHALLOTS & LEMON

Yield: 4 servings

Green beans are a crowd favorite and this recipe is another of Martha's star side dishes. Crisp green beans are topped with fried shallots and finished with a squeeze of lemon.

1 shallot
1 pound green beans
1 lemon
Kosher salt & ground pepper
2 tablespoons vegetable oil, plus more (or any neutral oil)

- 1. Prep green beans:** Trim stem ends from green beans. Thinly slice shallot lengthwise. Cut lemon in half.
- 2. Fry shallots:** Heat ¼ inch oil in a medium skillet over medium until shimmering. Add shallots and cook, stirring, until just golden and bubbles stop forming rapidly around shallots, 10–12 minutes. (Do not let shallots darken in oil, or they will taste bitter.) Using a slotted spoon, transfer to a paper towel-lined plate to drain; season with salt. Pour off all but 2 tablespoons oil from skillet.
- 3. Cook greens beans and serve:** Add green beans and ¼ cup water to skillet; season with salt and pepper. Bring to a boil over medium-high heat. Cook, tossing frequently, until water evaporates, and beans are crisp-tender, 8–10 minutes. Transfer beans to a serving platter and squeeze lemon halves over top. Just before serving top with shallots. Serve alongside Martha's mashed potatoes. Enjoy!

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PINK LADY APPLE CRISP WITH OATS & WARM SPICES

Yield: 8 servings

This dessert is perfect for feeding a crowd! The couples plan serves 6 and the family plan serves 8. An apple crisp is the perfect way to wrap up the Thanksgiving feast. As it bakes, the aromas of apples, brown sugar, and warm spices will fill the house and, suddenly, everyone will have just enough room for dessert! We recommend serving with nicely-sized scoops of vanilla ice cream.

1/2 cup all-purpose flour
2 tablespoons dark brown sugar
1/4 teaspoon kosher salt
1 cup and 1 tablespoon granulated sugar, divided
4 tablespoons unsalted butter
3/4 cup oats
4 apples
1 lemon
1/2 teaspoons warm spice blend (1/4 teaspoon each ground cinnamon, and ground nutmeg)

- 1. Mix dry ingredients:** Preheat oven to 375°F with a rack in the center. In a large bowl, stir to combine ½ cup flour, 2 tablespoons brown sugar, 1 tablespoon granulated sugar, and ¼ teaspoon salt.
- 2. Make topping:** Cut 4 tablespoons butter into small pieces. Using a pastry blender or two knives, cut into flour mixture until mixture is the texture of coarse meal. Add ¾ cup oats, then use your hands to toss and squeeze mixture until large, moist clumps form. Transfer to the freezer to chill while you prepare apples.
- 3. Prep apples:** Peel, quarter, and core apples. Cut each quarter into 4 wedges.
- 4. Toss filling:** Halve lemon, then squeeze 2 tablespoons juice over apples; add ¼ cup water and toss to combine. Stir in 1 cup granulated sugar and ½ teaspoon warm spice blend. Let sit for 10 minutes.
- 5. Assemble crisp:** Transfer apples to a medium, shallow baking dish, spreading into an even layer. Sprinkle with topping. Cover with foil.

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6. **Bake and serve:** Place baking dish on a rimmed baking sheet. Bake on center oven rack until apples are nearly tender when pierced with a knife, about 45 minutes. Remove foil and bake until apples are tender and topping is golden, 20–25 minutes more. Let cool for 10 minutes before serving. Enjoy!

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