



**COOKING CLASSES**  
AT SUR LA TABLE

**MINI THANKSGIVING**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

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

## Proteins

- 2 bone-in, skin-on chicken breasts
- 2 bone-in, skin-on chicken thighs, or legs

## Produce

- Small bunch flat-leaf parsley
- Small bunch thyme
- Small bunch sage
- 1 lemon
- 1 medium yellow onion
- 1 large carrot
- 1 large celery stalk
- 4 garlic cloves
- 1 shallot
- 1 bunch kale
- 1 leek
- 3 ounces cremini or button mushrooms

## Dairy

- 5 eggs
- 3 cups whole milk
- 2 cups heavy whipping cream
- 1/2 cup shredded Gruyère cheese
- 1/2 cup shredded Parmigiano-Reggiano or Pecorino Romano
- 2 sticks unsalted butter

## Pantry Items

- Kosher salt
- Vegetable oil
- Freshly ground pepper
- All-purpose flour
- Freshly ground nutmeg
- Granulated sugar
- Pumpkin pie spice
- Vanilla bean paste or vanilla extract
- Cornstarch
- Powdered sugar

## Dry/Canned Goods

- 2 cups low-sodium chicken stock
- 1 small loaf rustic sourdough bread
- 1 1/2 cups graham cracker crumbs
- 1 1/2 cups solid-pack pumpkin (not pumpkin pie filling)

# 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

- Cutting board
- Microplane or zester
- Wooden spoon
- Spatula
- Fat separator (optional)
- Whisk
- Measuring cups
- Measuring spoons
- Mixing bowls
- Prep bowls
- Sieve or fine-mesh strainer
- Instant-read thermometer

## Cookware

- Oven-proof skillet
- Large skillet
- 2-quart baking dish
- Baking dish (for dry brining)
- Small saucepan

## Appliances

- Stand mixer or hand mixer with a whisk attachment

## Bakeware

- 9-inch pie pan

## **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.

### **Herb Brined Pan-Roasted Chicken**

1. Dry brine chicken for 24 hours in the refrigerator.
2. Take brined chicken out of the refrigerator 30 minutes before class.
3. Wash and dry all produce.

### **Classic Pan Gravy**

1. Wash and dry all produce.

### **Savory Mushroom and Gruyère Bread Pudding**

1. Wash and dry all produce.

### **Pumpkin Cream Pie with Graham Cracker Crust**

1. Preheat oven to 350°F.
2. Crush graham crackers for the crust.
3. Melt butter for crust.

## HERB BRINED PAN-ROASTED CHICKEN

**Yield:** 2 to 4 servings

Dry brine needs a minimum of 24 hours to work its magic and can be done up to 3 days in advance. To be certain the chicken is fully roasted, use an instant-read thermometer; it should register at 165°F. To make sure the chicken cooks evenly, gently pound it to a uniform thickness.

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*1-2 teaspoons fine kosher salt*  
*1 tablespoon minced fresh sage*  
*1 tablespoon minced fresh flat-leaf parsley*  
*1 tablespoon minced fresh thyme*  
*2 teaspoons lemon zest*  
*2 bone-in, skin-on chicken breasts*  
*2 bone-in, skin-on chicken thighs or legs*  
*1 tablespoon vegetable oil*  
*3 garlic cloves, smashed*  
*1 medium yellow onion, cut into 1-inch pieces*  
*1 celery stalk, cut into 1-inch pieces*  
*1 large carrot, cut into 1-inch pieces*  
*Freshly ground black pepper*

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1. To a small bowl, add salt, fresh herbs and lemon zest; stir to combine.
2. Loosen skin from the chicken breasts and thighs with your fingers or the end of a wooden spoon. With your hands, rub the salt and herb mixture liberally over the chicken and under the skin. Transfer chicken to a baking dish and refrigerate, uncovered, on the bottom shelf for 24 hours.
3. Preheat oven to 400°F.
4. **To roast the chicken:** To a large ovenproof skillet set over medium-high heat, add 1 tablespoon of oil. When the oil is shimmering, add chicken, skin-side down and cook; until golden brown, about 5 minutes. Turn the chicken, add the vegetables to the skillet and gently stir the vegetables to coat in the oil, season with salt and pepper. Transfer skillet to the oven and roast until chicken is cooked through and vegetables are tender, about 35 minutes or until an instant-read thermometer inserted into the thickest part of the meat registers 165°F.
5. Remove skillet from the oven and transfer the chicken and vegetables to a platter; cover loosely with foil to rest. While chicken is resting, pour pan juices from the roasting pan into a fat separator and set aside for making gravy.
6. **To serve:** Plate and serve immediately.

## CLASSIC PAN GRAVY

**Yield:** about 1 1/2 cups

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*2 tablespoons strained chicken fat drippings or unsalted butter*  
*1 large shallot, chopped*  
*1 large garlic clove, minced*  
*2 tablespoons unbleached all-purpose flour*  
*1 1/2 cups low-sodium chicken stock, plus more if needed*  
*1 teaspoon chopped fresh thyme leaves*  
*1 teaspoon chopped fresh sage leaves*  
*1 teaspoon chopped fresh flat-leaf parsley or tarragon*  
*Kosher salt and freshly ground pepper*

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1. Transfer chicken to a cutting board and strain drippings through a fine-mesh strainer into a liquid measuring cup. Reserve 2 tablespoons for the roux. Combine the remaining strained drippings with enough chicken stock to make 1 1/2 cups.
2. **To prepare the roux:** To a large skillet set over medium-high heat, add chicken fat drippings or butter. Add shallot and garlic and cook until translucent, about 2 minutes. Reduce heat to medium-low and whisk in flour to make a thick paste, called a roux. Cook, whisking continuously until flour colors lightly and smells like toasted almonds, about 2 minutes.
3. **To prepare the gravy:** Increase heat to medium-high. Slowly add the stock into the skillet while whisking vigorously. Once the gravy is thickened and bubbling, add herbs. Reduce heat to a simmer and cook, stirring occasionally, until gravy has a rich, velvety texture, about 10 minutes. Taste and adjust seasoning with salt and pepper. *(Recipe can be prepared up to this stage 1 to 2 days ahead, covered, refrigerated and rewarmed before continuing.)*
4. **To finish the gravy:** Taste and adjust seasoning with salt and pepper; serve immediately.

## SAVORY MUSHROOM AND GRUYÈRE BREAD PUDDING

**Yield:** 4 servings

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*1 small loaf (8 oz.) rustic sourdough bread, cut into 1-inch cubes*  
*4 tablespoons unsalted butter, plus more for baking dish*  
*1 leek, white and light green parts, halved and cut into 1/4-inch slices*  
*3 ounces cremini mushrooms, trimmed and coarsely chopped*  
*Kosher salt and freshly ground pepper*  
*2 cups kale, ribs removed and roughly chopped*  
*1/2 cup shredded Gruyère cheese*  
*1/2 cup grated Parmigiano-Reggiano or pecorino romano cheese, divided*  
*2 large eggs*  
*1 cup whole milk*  
*3/4 cup heavy whipping cream*  
*1 tablespoon parsley, finely chopped*  
*1 teaspoon thyme, minced*  
*1/8 teaspoon freshly ground nutmeg*

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Preheat the oven to 400°F.

1. Place bread in a large bowl and set aside. Butter a 2-quart baking dish.
2. **To prepare the vegetables:** To a medium skillet set over medium-high heat, add butter. When butter melts and foam subsides, add leeks and cook over medium heat, stirring, until softened, about 4 minutes. Increase the heat to medium-high, add the mushrooms and cook until lightly browned, about 7 minutes. Add the kale and stir until wilted, 3 minutes; season with salt and pepper.
3. Transfer sautéed mushrooms to the bowl with the bread and stir in gruyère and 1/4 cup Parmigiano-Reggiano cheese.
4. **To prepare the custard:** To a medium bowl, add eggs, milk, cream, herbs and nutmeg; whisk to combine. Pour the custard over the bread and mushrooms, stir once and let it sit for 5 minutes. Stir one additional time until custard is fully absorbed and let it sit for about 10 minutes. Generously season with salt and pepper.
5. Transfer pudding into the prepared baking dish and bake until set and browned, about 35 minutes. Remove from the oven and preheat the broiler. Top the bread pudding with the remaining 1/4 cup Parmigiano-Reggiano and broil until the cheese is browned and bubbly, about 2 minutes. Remove from the oven and serve hot.

## PUMPKIN CREAM PIE WITH GRAHAM CRACKER CRUST

**Yield:** 8 servings

The combination of graham cracker crust with wonderfully smooth pumpkin cream pie is a textural and flavorful delight. Only use solid-pack pumpkin to get the best flavor for your pie.

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### **Pie Crust:**

*1 1/2 cups graham cracker crumbs*  
*2 tablespoons sugar*  
*6 tablespoon unsalted butter, melted*  
*1/4 teaspoon pumpkin pie spice*

### **Pumpkin Cream Pie:**

*2 cups whole milk*  
*1/2 cup plus 2 tablespoons sugar*  
*1 teaspoon vanilla bean paste*  
*1/2 teaspoon pumpkin pie spice*  
*Pinch of salt*  
*2 eggs plus 1 egg yolk*  
*1/4 cup cornstarch*  
*2 tablespoon unsalted butter*  
*1 1/2 cups solid-pack pumpkin (do not use pumpkin pie filling)*

### **Whipped Cream Topping:**

*1 cup cold heavy cream*  
*3 tablespoon powdered sugar*  
*1 teaspoon vanilla bean paste*  
*Ground nutmeg for garnish, optional*

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Preheat oven to 350°F and position rack in the middle of the oven.

1. **To make the crust:** In a medium-sized bowl, combine the crumbs, sugar and pumpkin pie spice. Add the melted butter and stir well to combine. Press the crumbs evenly into a 9-inch pie pan, using a small glass or measuring cup to compact the crumbs, including all the way up the sides. Bake in the oven until lightly browned, about 12 to 15 minutes. Set aside to cool while preparing the rest of the pie.

2. **To make the pumpkin pie:** In a small heavy saucepan over medium heat, combine the milk, 1/2 cup of sugar, vanilla bean paste, salt and pumpkin pie spice; bring the pot to a simmer. Meanwhile, in a small bowl combine the eggs plus egg yolk, the remaining 2 tablespoons of sugar and the cornstarch; whisk until well combined. When the milk is simmering, whisk about one cup of it into the egg mixture to temper the eggs. Add the entire mixture to the saucepan and cook over medium heat, whisking constantly for about 2 minutes,

until the mixture is bubbling and thickening. Remove the pan from the heat and whisk in the butter.

3. Immediately pour the cream filling through a sieve that is set over a medium-sized bowl.

4. You will need to whisk rapidly to force the filling through the sieve, leaving behind any lumps. Add the pumpkin to the strained filling and whisk well to thoroughly combine.

5. Pour the filling into the cooled crust and spread evenly. Press a piece of plastic wrap directly on the surface of the filling to prevent a skin from forming. Cool about 4 hours in the refrigerator.

6. ***To make the whipped cream topping:*** Combine the cream, sugar and vanilla in the bowl of a stand mixer. Whip the cream just until stiff peaks form. Spread the whipped cream over the top of the pie and sprinkle lightly with nutmeg if desired.

***Recipe Variations:***

- ***Bourbon pumpkin cream pie:*** Add 3 tablespoons of bourbon to the filling.