

## butternut squash and leek galette

*Sautéing the leeks with crushed red pepper flakes gives this savory-sweet galette just enough heat to keep each bite interesting. Aromatic thyme makes it feel right at home alongside turkey, though some may choose to enjoy a slice as their vegetarian Thanksgiving main. The recipe is easily doubled. Serves 4 to 6*

### FOR THE GALETTE DOUGH

- 5½ oz. (1¼ cups) all-purpose flour; more for rolling
- 1½ oz. (½ cup) fine or medium yellow cornmeal
- 1 tsp. granulated sugar
- 1 Tbs. kosher salt
- 3 oz. (6 Tbs.) unsalted butter, cold, cut into ½-inch pieces
- 3 Tbs. extra-virgin olive oil
- ¼ cup cold water

### FOR THE FILLING

- 3½ Tbs. extra-virgin olive oil
- 1 medium butternut squash, peeled and cut into ¼-inch-thick slices
- 3 thyme sprigs, plus 1 tsp. chopped fresh thyme leaves  
Kosher salt
- 2 large leeks, trimmed, cut lengthwise into quarters, then sliced thinly crosswise to yield 2 cups
- 1 large clove garlic, finely chopped
- ¼ tsp. crushed red pepper flakes
- 4 oz. fresh goat cheese
- 1 Tbs. finely chopped fresh flat-leaf parsley  
Freshly ground black pepper
- 1 large egg beaten with 2 tsp. water or cream  
Flaky sea salt  
Balsamic glaze, for serving (optional)

### MAKE THE DOUGH

Pulse the flour, cornmeal, sugar, and salt in a food processor to combine. Add the butter. Pulse until the butter is distributed and pea-size crumbs form. Add the oil and water, and process just until the dough comes together. Shape the dough into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour and up to 1 day.

### MAKE THE FILLING

Position a rack in the center of the oven, and heat the oven to 425°F. Line a large rimmed baking

sheet with parchment, and brush the parchment with ½ Tbs. of the oil.

Put the squash on the baking sheet in a single layer, and brush with 1 Tbs. of the oil. Add the thyme sprigs to the baking sheet, and sprinkle the squash with ½ tsp. kosher salt. Roast until just tender and browned in places, 20 to 25 minutes.

Meanwhile, heat the remaining 2 Tbs. oil in a large skillet over medium heat. Add the leeks, garlic, pepper flakes, and a pinch of kosher salt. Cook, stirring occasionally and lowering the heat as needed, until the leeks are tender and browned in places, 5 to 8 minutes. Let cool.

In a small bowl, combine the cheese, parsley, a pinch of kosher salt, and a few grinds of pepper. Crumble with your fingers to combine.

### SHAPE AND BAKE THE GALETTE

Between two sheets of lightly floured parchment, roll the dough into a 12-inch circle. The dough will be soft and the circle thin, so very carefully slide the parchment with the dough onto a large baking sheet; it's OK if some of the dough hangs over the side for now. The dough may tear now or when folding it later; if so, it's not a big deal. Just pinch the dough together and move on.

Sprinkle half of the goat cheese mixture (about ½ cup) over the center of the dough, leaving a 1-inch border. Top with the leeks, then the squash, then the remaining ½ cup goat cheese mixture and the thyme leaves, leaving a 1-inch border. Fold the edge of the circle up and over the filling, pleating as you go. Brush the edge with the egg wash. Refrigerate for at least 30 minutes and up to 8 hours.

When ready to bake the galette, position a rack in the center of the oven, and heat the oven to 400°F. Bake until the crust is browned, 30 to 35 minutes. Let cool briefly before slicing. Sprinkle with flaky sea salt, and serve warm or at room temperature with balsamic glaze on the side.

### MAKE AHEAD

- \* Roast the squash and make the dough for the crust one or two days before baking. Store well wrapped in the refrigerator.
- \* Chill the shaped galette up to 8 hours before baking.
- \* The galette is good at room temperature, so you can bake it at home and bring it.
- \* Reheat the baked galette in a 350°F oven until warm, if you like.





« *If you want your side to double as a vegetarian main:*

Your son's girlfriend doesn't eat meat, and you want to make sure she feels welcome and well fed at the table. The meat eaters can enjoy a small piece alongside their turkey. The tart has a hint of thyme, echoing the flavor of a classic stuffing.

## rosemary and lime cranberry sauce

*Fresh cranberry sauce is always a good thing to bring to a Thanksgiving table, especially if you know the only other option will be canned. Bonus: You can make it 2 days ahead, and no reheating is necessary. Serves 8 to 10*

- 12 oz. fresh or frozen cranberries**
- ¾ lightly packed cup dark brown sugar**
- ¼ cup granulated sugar**
- 4 sprigs fresh rosemary**
- 1 scant Tbs. finely grated lime zest**
- 1 Tbs. fresh lime juice**
- ½ tsp. cayenne**

In a medium saucepan, combine the cranberries, brown sugar, granulated sugar, rosemary, lime zest and juice, cayenne, and 1 cup water. Bring to a simmer over medium-high heat, stirring occasionally. Lower the heat and simmer until most of the cranberries have popped, 8 to 10 minutes, plus 5 more minutes to thicken. Remove from the heat and let cool; the sauce will thicken more as it cools. Remove the rosemary sprigs, cover, and refrigerate. For best flavor, let sit at room temperature for 30 minutes before serving.

### MAKE AHEAD

\* You can't get any more make ahead than this. You need to prepare this sauce ahead so that it's cool at serving time. It will keep, covered and refrigerated, for up to 2 days.

« *If you are short on time:*

Make this fantastic fresh cranberry sauce sweetened with brown sugar and infused with rosemary and lime. Even fans of canned will enjoy this flavorful version. Also, it comes together in just 20 minutes.





## creamy caramelized onions with sage

More like a relish than an actual side, this dish somehow binds together all of the elements on the Thanksgiving plate. It's also super tasty on leftover sandwiches the next day. **Serves 8**

- 1 Tbs. olive oil
- 2 large yellow onions, halved and sliced lengthwise into ¼-inch-wide strips (about 5½ cups)
- ¼ cup finely chopped fresh sage
- Kosher salt
- ½ cup heavy cream

In a 12-inch skillet or large Dutch oven, heat the oil over medium-low heat. Add the onions, cover, and cook for 10 minutes. Remove the cover and stir. Cook uncovered, stirring occasionally and adjusting the heat as needed, until the onions are soft and just starting to brown, 10 to 15 minutes. Stir in the sage and 1 tsp. salt. Cook until the onions are very soft and evenly browned, stirring occasionally and adding water as needed, 1 Tbs. at a time, to loosen any stuck bits from the bottom of the pan, another 15 to 20 minutes. Add the cream and bring to a simmer. Cook until the cream has thickened slightly; you don't want the onions to be too wet. Remove from the heat and let cool. Serve right away or let cool, then cover and refrigerate for up to 2 days.

### MAKE AHEAD

\* Make this dish up to 2 days ahead and refrigerate it. Reheat on the stove or in a microwave before serving.

## « If you're not given a specific assignment:

Try the Creamy Caramelized Onions with Sage. A little bit of this relish on the plate brings the meal together, and people absolutely swoon over it. This dish can be made ahead and reheated on the stove or in a microwave just before dinner.

## shredded brussels sprout salad with spicy toasted walnuts and currants

*No one really wants a salad course at Thanksgiving, but it's nice to have something bright and fresh on the plate. That's where this slawlike salad comes in. As a bonus, this dish tastes best when made a day ahead, which will certainly make your life easier on the big day. Serves 8 to 10*

- 8 oz. Brussels sprouts, halved or quartered and sliced thinly by hand or shredded in a food processor
- Kosher salt
- 1 cup (3½ oz.) coarsely chopped walnuts
- 2 tsp. granulated sugar
- 2 pinches cayenne
- 1 large orange, plus more fresh orange juice to taste
- 1 cup (4¼ oz.) dried currants
- 1 Golden Delicious apple, chopped to yield about ¾ cup
- 1 medium carrot, grated to yield about ½ cup
- 2 Tbs. finely chopped white onion
- 2 tsp. apple-cider vinegar
- 1 tsp. Dijon mustard
- 3 Tbs. extra-virgin olive oil
- ½ cup chopped fresh flat-leaf parsley

In a medium bowl, toss the sprouts with 1 tsp. salt. Set aside.

Toast the walnuts in a dry medium skillet over medium heat until they just start to darken and smell toasty, about 2 minutes. Sprinkle with the sugar and cayenne, and toss until the sugar coats the nuts. Transfer to a plate to cool.

Meanwhile, cut the ends off the orange. Stand it on one cut end, and slice off the outer skin in strips, following the natural curve of the fruit from top to bottom. Try to remove all of the bitter white pith without sacrificing too much of the sweet flesh. Working over a bowl to catch the juice and using the membranes as guides, cut the segments free from the membranes, letting each one fall into the bowl as you go. Working over the bowl, squeeze the empty wheel of membranes as well as any skin holding flesh to extract the last drops of juice. Remove the segments from the juice and reserve the juice. Cut the segments into bite-size pieces, and add to the bowl with the Brussels sprouts. Add the walnuts, currants, apple, carrot, and onion, and toss to combine.

In a small bowl, whisk the orange juice, vinegar, and mustard. Add the oil, and whisk to combine. Add the vinaigrette to the salad, and toss to coat. Add the parsley and toss again. Season to taste with salt, if you like. While you can serve right away, the dish is best refrigerated for up to 1 day. Let come to room temperature, and season to taste with salt before serving.

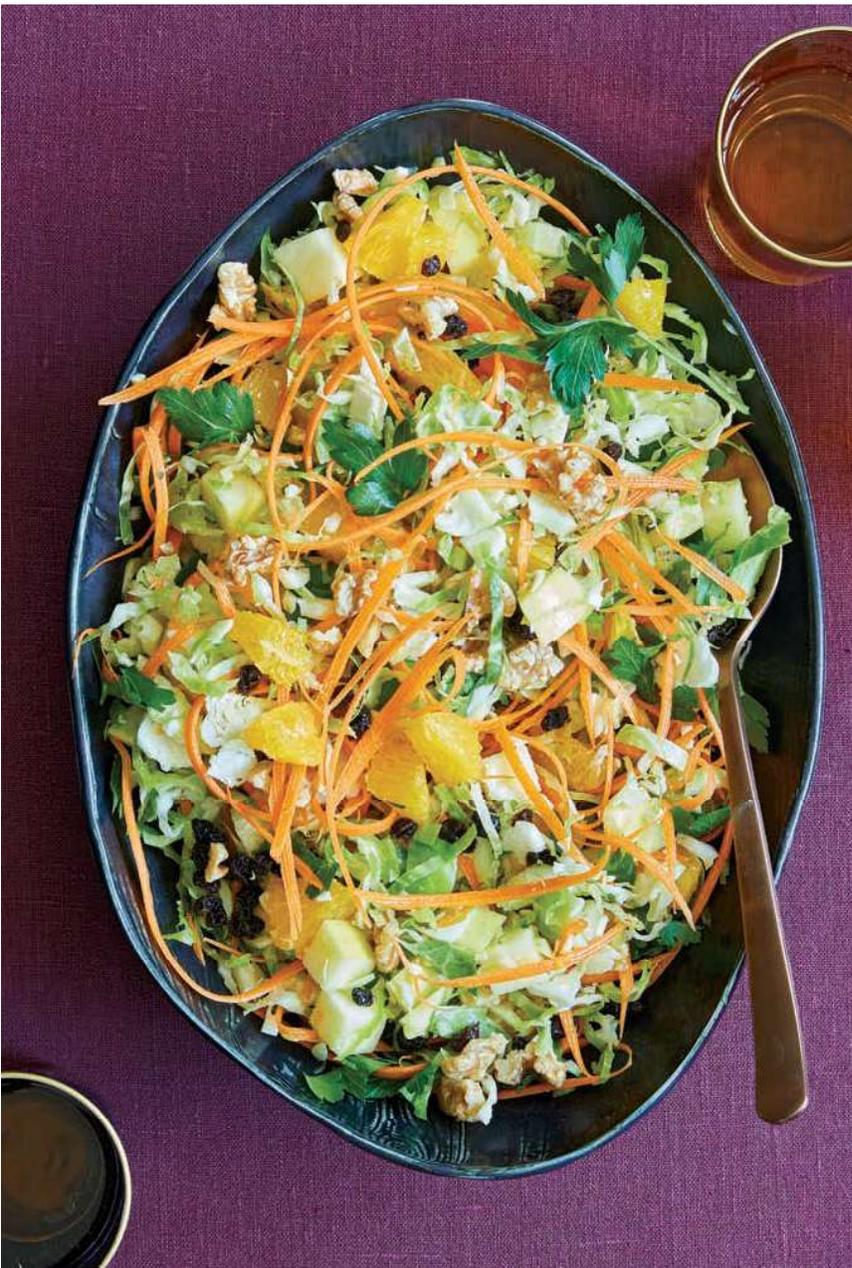
### MAKE AHEAD

\* Prep all of the elements of the salad 1 day ahead of combining. Refrigerate all but the walnuts.

\* Dress and refrigerate the salad for up to 24 hours. For best flavor, let sit at room temperature for 30 minutes before serving.

## If you crave a bit of crunch and green: »

With so many rich, hot sides, you may hunger for something light and crunchy. A green salad somehow feels off, but a Brussels sprouts slaw featuring fall flavors? Bingo! The taste of this slaw actually improves with time, so you can make it a day before serving with no reheating necessary.



« *If more mashed potatoes are mandated:*

It's a Thanksgiving truism that there can never be too much mashed potatoes. Trouble is, this creamy classic doesn't hold or reheat well, so if you're tasked with taters, make this casserole instead. You can make it a full day ahead and reheat in the oven at dinnertime.

**mashed-potato casserole**

*Turning mashed potatoes into a casserole means you can make them ahead and bring them to a pot-luck in their own serving dish. Serves 8 to 10*

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| <b>Kosher salt</b>  | <b>¼ tsp. freshly ground white pepper</b>  |
| <b>2¾ lb. russet potatoes, peeled and cut into 2-inch pieces (about 3 large potatoes)</b> | <b>Pinch ground nutmeg</b>   |
| <b>½ cup whole or 2 percent milk</b>  | <b>6 oz. Gruyère, grated on the large holes of a box grater (about 2¾ cups grated)</b> |
| <b>4 oz. (8 Tbs.) unsalted butter</b>   | <b>¾ cup panko or other dried breadcrumbs (about 1½ oz.)</b>                           |
| <b>½ cup (4 oz.) crème fraîche</b>  | <b>Flaky sea salt, for serving (optional)</b>  |

Bring a large pot of well-salted water to a boil. Add the potatoes, and cook until easily pierced with a metal skewer, 15 to 20 minutes. Drain well and return to the pot over very low heat. Add the milk, and mash until smooth. Cut 5 Tbs. of the butter into pieces. Add to the potatoes along with the crème fraîche, pepper, and nutmeg, and stir until the butter has melted. Remove from the heat. Reserve ½ cup of the cheese, and then add the rest to the potatoes. Stir to combine. Season with ½ tsp. salt and a pinch of pepper. Transfer to a 9-inch square baking dish or similar-size casserole dish. If baking right away, position a rack in the center of the oven and heat the oven to 400°F; otherwise, heat the oven about 25 minutes before baking.

In a bowl, combine the panko, the reserved ½ cup

cheese, and ½ tsp. salt. Cut the remaining 3 Tbs. of butter into pieces, then use your fingers to work it into the panko, dispersing it evenly; the mixture will be lumpy. Top the potatoes with the panko mixture. At this point, the casserole may be covered and refrigerated for up to 24 hours.

Bake until the potatoes are heated through and the topping is golden-brown; the time will vary depending on the starting temperature of the casserole, 15 to 35 minutes. To speed up browning, broil briefly, if necessary. Serve hot or warm, sprinkled with sea salt, if you like.

**MAKE AHEAD**

\* Refrigerate the unbaked casserole for up to 24 hours.

\* Reheat the baked casserole in a 350°F oven until warm.