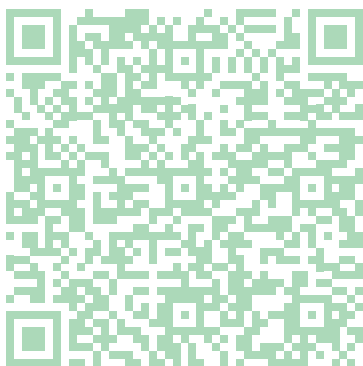


Enjoy Vol IV of the Frenchette Thanksgiving playlist while you prepare your meal.



## BROWN BUTTER CHOCOLATE CHIP COOKIES

**PREP TIME:** 20 MINUTES, KEEP FROZEN OR REFRIDGERATED UNTIL READY TO BAKE.

**WHAT YOU'LL NEED:** 1 BAKING SHEET

**STEP 1:** PREHEAT OVEN TO 325.

**STEP 2:** SLICE COOKIES APPROXIMATELY 1/2 INCH THICK AND PLACE ON BAKING SHEET.

**STEP 3:** BAKE FOR 6 MINUTES, ROTATE, BAKE FOR 6 MORE MINUTES.

*frenchette*

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LE THANKSGIVING

## LE THANKSGIVING!

THIS YEAR THE FRENCHETTE TEAM IS THANKFUL FOR YOU & YOUR SUPPORT. WE ARE THRILLED TO CREATE THIS MEAL & WE HOPE YOU ENJOY!  
HAPPY THANKSGIVING!

### **PÂTE EN PUMPKIN<sup>^</sup>**

heritage pork, pistachio, kognut squash

### **CELERY ROOT VELOUTE**

### **SALADE DE CHICOREES**

radicchio, castelfranco, Banyuls vinaigrette

### **PULL-APART PARKER HOUSE ROLLS\***

rosemary, sea salt

### **HERITAGE TURKEY\***

Good Shepherd Ranch, soy glaze

### **ROASTED BRUSSELS SPROUTS**

### **POMMES PUREE**

### **CHESTNUT STUFFING\*<sup>^</sup>**

### **ROASTED ROOT VEGETABLES**

### **TURKEY GIBLET GRAVY\***

### **CRANBERRY PRESERVES**

orange, port

## DESSERT

### **PUMPKIN PIE\***

crème fraîche chantilly

### **CHOCOLATE CHIP COOKIES\***

\*CONTAINS GLUTEN

<sup>^</sup>CONTAINS NUTS

# INSTRUCTIONS

**PREP TIME:** 2 HOURS

**WHAT YOU'LL NEED:** 2 MEDIUM SAUCE PANS AND A LARGE MIXING BOWL.

**STEP 1:** REMOVE YOUR TURKEY FROM THE REFRIGERATOR AND BRING TO ROOM TEMPERATURE; IT SHOULD SIT OUT FOR APPROXIMATELY 1 HOUR. PREHEAT YOUR OVEN TO 425 DEGREES. MAKE YOURSELF A DRINK.

**STEP 2:** PLACE YOUR TURKEY IN THE BOTTOM RACK OF THE OVEN AND SET A TIMER FOR 1 HOUR. EVERY 15 MINUTES CHECK YOUR TURKEY AND TURN 90 DEGREES.

**STEP 3:** WHILE THE TURKEY IS COOKING, REMOVE YOUR BEETS, CHICORIES, CRANBERRY SAUCE, GRAVY, PUMPKIN SOUP, AND PATE FROM THE REFRIGERATOR AND UNCOVER. ALLOW TO COME UP TO ROOM TEMPERATURE.

**STEP 4:** POUR GRAVY INTO A MEDIUM SIZED SAUCE PAN. POUR PUMPKIN SOUP INTO THE OTHER MEDIUM SIZED SAUCE PAN. PLACE ON YOUR COOKING RANGE BUT DON'T TURN ON THE HEAT JUST YET.

**STEP 5:** HALFWAY THROUGH COOKING YOUR TURKEY UNCOVER AND PLACE BRUSSELS SPROUTS, STUFFING, POMME PUREE AND ROOT VEGETABLES ON THE TOP RACK OF YOUR OVEN. THEY WILL BE READY AT THE SAME TIME AS YOUR TURKEY.

**STEP 6:** REMOVE TURKEY AND ACCOMPANIMENTS FROM THE OVEN. LOWER YOUR OVEN TO 325 DEGREES AND PLACE PARKER HOUSE ROLLS IN THE BOTTOM RACK OF YOUR OVEN FOR 5 MINUTES. WHILE THE PARKER HOUSE ROLLS ARE WARMING, HEAT YOUR GRAVY AND SOUP ON LOW HEAT REMEMBERING TO STIR CONSISTENTLY.

**STEP 7:** REMOVE PARKER HOUSE ROLLS. USING YOUR MIXING BOWL, DRESS YOUR CHICORIES WITH THE BANYULS VINAIGRETTE. TURN DOWN THE LIGHTS AND LIGHT YOUR CANDLES, IT'S ALMOST TIME!

**STEP 8:** CARVE YOUR TURKEY. REMOVE YOUR PUMPKIN PIE FROM THE REFRIGERATOR AND ALLOW TO COME UP TO ROOM TEMPERATURE WHILE YOU ENJOY THANKSGIVING DINNER

**STEP 9:** RESERVE THE LEFTOVER BONES FROM YOUR TURKEY. THE NEXT DAY COMBINE WITH THE STOCK AND HERB BOUQUET AND ADD WATER TO COVER TO MAKE A WONDERFUL TURKEY SOUP. IF DESIRED, ADD ANY REMAINING ROASTED VEGETABLES AND SEASON WITH SALT AND PEPPER TO YOUR TASTE.

PLEASE SHARE YOUR FEAST  
WITH US ON INSTAGRAM  
@FRENCHETTENYC