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# FEAST ON THIS!

OUR GUIDE TO AN EXCEPTIONAL HOLIDAY GATHERING.

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PHOTOGRAPHED BY ANDREA BRICCO

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## 1 Professional Moves

Ready to mix up your menu? We asked three of our homegrown culinary heroes to help us get creative this holiday season.

### **Chef Tin Vuong (Abigaile, Little Sister, Día del Campo) talks turkey.**

**Q: Turkey, that most bland and labor-intensive bird ... any ideas that are crowd-pleasing but innovative?**

Try Vietnamese-style turkey served with curried roasted chestnuts, dates, pineapple and mint! Glaze the bird with chili, lime, soy, cinnamon, anise, cloves, black cardamom, nutmeg, coriander, ginger, mace, laurel leaves and rock sugar. Stuff inside the turkey while roasting: charred onions, ginger, lime, lemongrass, scallions and butter.

That leftover turkey makes a bomb-ass banh mi for a midnight snack too. Use leftover sliced turkey, mayo, sriracha, cilantro, pickles of your choice, sliced jalapeño and the essential fried egg, of course ... serve on a light and crusty butter-toasted baguette. Also any leftover pâté spread would be a bonus. Eat in bed and enjoy.

### **Chef Greg Hozinsky (The Strand House) lightens up the classics.**

**Q: Stuffing, potatoes, all those killer carbs ... any suggestions on lighter, alternative side dishes or a more healthy version of a classic?**

For a lighter version of candied yams, take a delicata squash, which is readily available in most markets, and cut it in half to remove the seeds. Then slice it in ¼-inch-thick slices and toss with some olive oil and sea salt and roast in the oven. Make a quick reduction of orange juice and brown sugar (two parts brown sugar to one part orange juice), then lightly toss with the roasted squash and finish with some crispy pancetta and roasted pumpkin seeds. The salty/sweet aspect of this dish is delicious and less overwhelmingly sweet than traditional candied yams.



### **Chef Richard Crespin (BALEENkitchen, Hotel Portofino) brings the ocean's bounty.**

**Q: Since we live in a coastal climate, are there any ways you'd suggest bringing shellfish or fish into holiday menu planning?**

Living on the coast with its moderate temperatures allows me to use the beautiful "frutti di mare," or fruit of the sea, for my holiday menus. Two dishes usually make it to my own holiday menu in some incarnation. The first one is an arroz negro. This is a seafood paella that is cooked with squid ink to color the rice black. The squid ink can be used to color fresh pasta or gnocchi as well. The other dish is a bouillabaisse, a traditional seafood stew that I make with a tomato, fennel and saffron broth. For the more adventurous, consider a slow-braised beef like short rib or roast, which go very well with scallops.