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DECEMBER/HOLIDAY 2010

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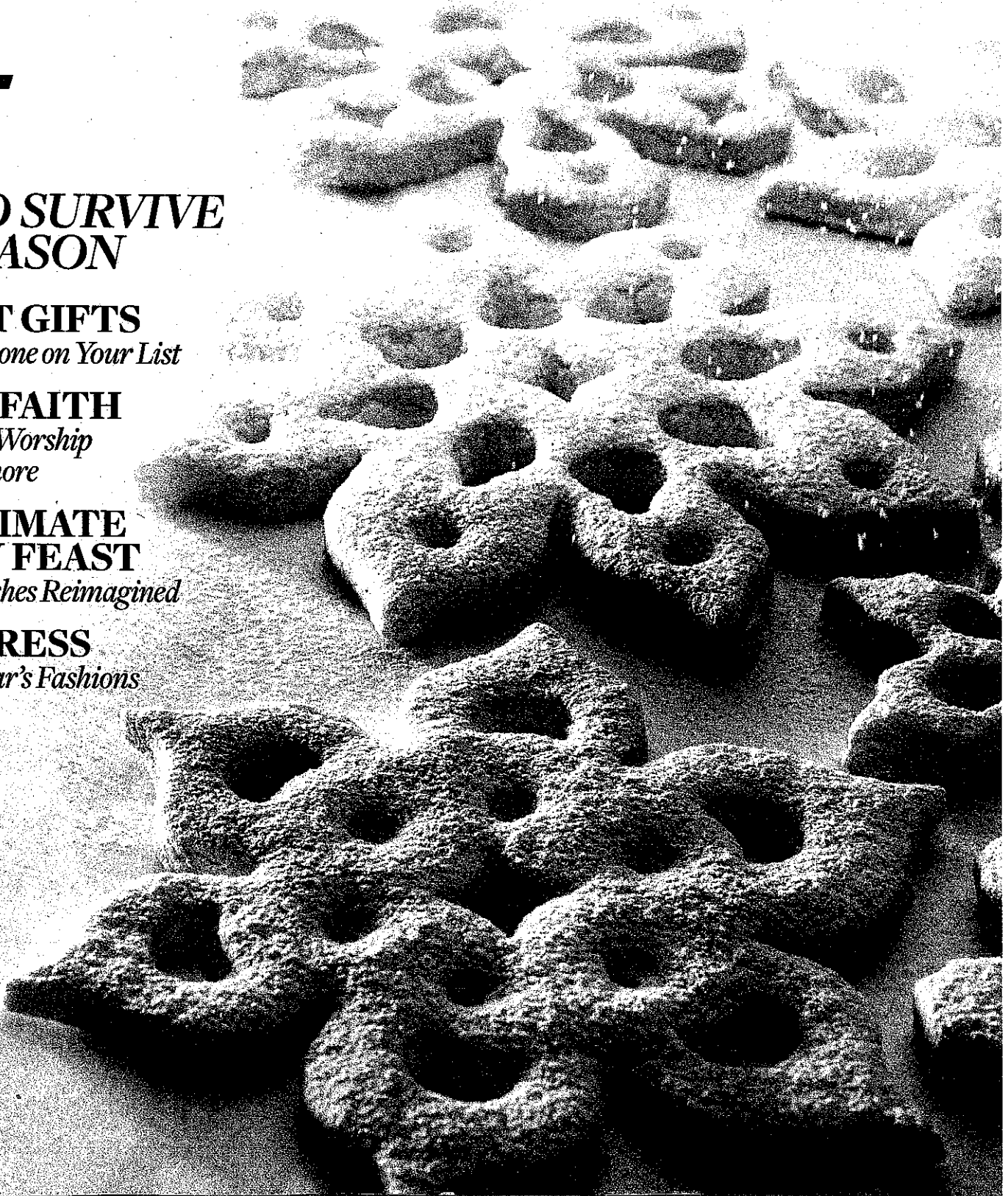
**THE ULTIMATE
HOLIDAY FEAST**

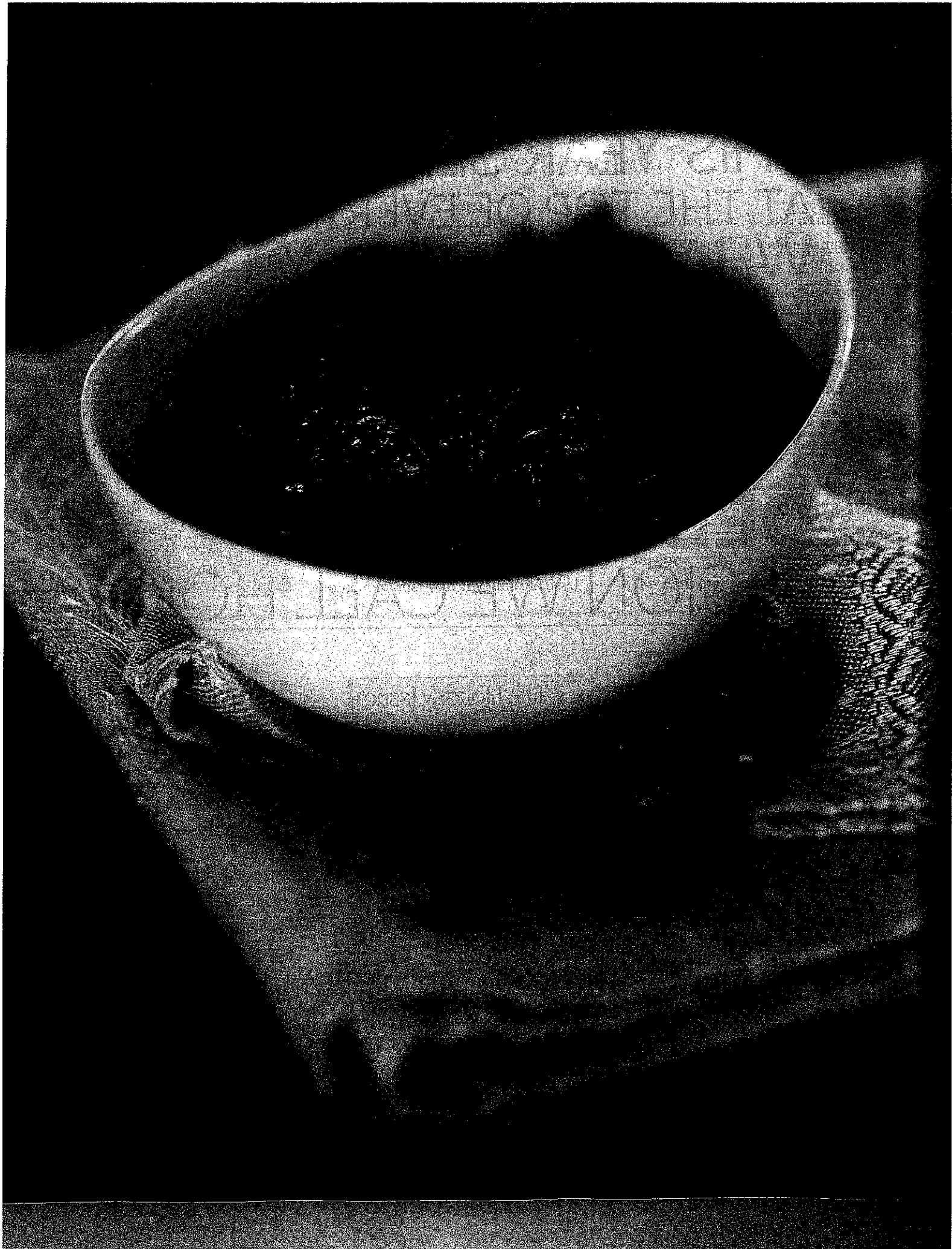
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FIRST—CLASS FEAST

NINE A-LIST CHEFS—AND A WINE EXPERT—FROM THE NORTH SHORE BAND TOGETHER TO CREATE THE ULTIMATE HOLIDAY MEAL WITH A MODERN TWIST ON THE CLASSICS.

BY **ANNA + DAVID KASABIAN** PHOTOGRAPHS BY **GLENN SCOTT** STYLING BY **CATRINE KELTY**

THIS PAGE: MAPLE BOURBON-LACQUERED TURKEY. OPPOSITE PAGE: CRANBERRY-ORANGE GINGER SAUCE.



THIS PAGE: AUNT MARY'S EGGNOG. OPPOSITE PAGE: CHIPOTLE-BUTTERNUT SQUASH GRATIN.

berries have popped, about 10 minutes. Remove ginger and discard. Transfer cranberry sauce mixture to a bowl and refrigerate until serving time.

Chipotle-Butternut Squash Gratin

CHEF STEVE NELSON, NATHANIEL'S
AT THE HAWTHORNE HOTEL, SALEM

Serves 8

Here's a whole new way to look at butternut squash: Instead of the typical mush drenched in butter, this is a more sophisticated approach that gives butternut its due as a vegetable of subtle texture and distinctive flavor, capable of blending wonderfully with a myriad of other flavors.

- 1 large (2 1/2 lbs.) whole, fresh butternut squash, or 2 lbs. peeled and halved
- 3 tbsp. butter, plus some for pan
- 1 small onion, diced
- 1 pint heavy cream
- 2 canned chipotle peppers
- 1 tsp. red adobo sauce from chipotle pepper can
- 1/2 c. shredded Parmesan cheese
- chopped fresh chives or fresh parsley for garnish

Preheat oven to 350°. In a frying pan set on medium, melt butter and sauté onion until light golden brown. Puree cooked onion in a blender or food processor with chipotle peppers and adobo. Add heavy cream. Season with salt and pepper. Peel and halve squash, removing the seeds. Slice thinly into crescent shapes. Choose a casserole dish so that squash slices will fill it 2/3 of the way. Butter the casserole dish and cascade squash slices along the bottom in layers. Pour heavy cream

and onion mix over squash. Don't cover the entire surface of the squash—some should show through. Cover with buttered (or oil-sprayed) parchment paper (optional) and then aluminum foil. Make 4 1-inch slits in foil. Bake 75 minutes. Remove foil and check for tenderness. Top with Parmesan cheese. Return to the oven uncovered, increase heat to 400°, and bake until top browns, about 15 to 20 minutes. Remove and, when ready to serve, sprinkle with chopped herbs.

Spanish-Style Haricot Vert

CHEF HARLEY SMITH, TEN CENTER,
NEWBURYPORT

Serves 8

Usually relegated to a dull, supporting role on the dinner table (after all, something has to be green), we should have known that this is what green beans have always wanted to be: bold, exotic, daring, even exciting. Thank chef Harley Smith for an unexpected tour de force of flavors and textures starring the formerly humble green bean.

- 2 lbs. petite French green beans (haricot vert)
- 4 oz. Spanish Valdeon bleu cheese (or other bleu cheese), crumbled
- 4 oz. Spanish Marcona almonds, whole (or other almonds)
- 4 oz. dried cranberries
- 4 oz. unsalted butter

Trim the stems from the green beans. Bring a large pot of salted water to a rapid boil. Add green beans and cook 4 to 5 minutes or until al dente. Drain the green beans and immerse in ice water to stop the cooking. Once cooled (1 to 2

minutes), drain green beans again and pat dry with a towel. Add butter to a large sauté pan set on high. When the butter browns and starts to smoke, add green beans. Cook green beans for 1 minute, tossing occasionally. Add bleu cheese, almonds and dried cranberries to the pan and cook for about 1 more minute, tossing gently, or until bleu cheese just begins to melt. Season with salt and freshly ground pepper and serve.

Stone Soup Indian Pudding

CHEF MARK MACKLIN,
STONE SOUP CAFE, IPSWICH

Serves 8

Indian pudding is a dish as old as the Massachusetts Bay Colony itself. Back then, corn cooked with molasses was an oft-eaten staple that was cheap and easy to get, but it surely tasted nothing like this. The heart of this recipe, the pudding, is pretty authentic and, when served with whipped cream or vanilla ice cream, is true to the modern tradition. But try it with Bananas Foster ice cream, like they do at Stone Soup; you'll never look back.

- 2 1/2 tbsp. unsalted butter
- 4 c. whole milk, divided
- 1 c. whole milk, cold
- 5 tbsp. yellow cornmeal
- 1/3 c. molasses
- 1/4 tsp. kosher salt
- 1/4 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1 egg, beaten
- 1 pint Bananas Foster ice cream (Häagen-Dazs or other)

Preheat oven to 300°. Lightly grease 8 4-ounce ramekins with a small amount of butter. Heat 3 cups milk until it steams, being careful not to boil it. Stir in corn meal and immediately reduce heat to low. Cook while stirring for 5 to 7 minutes, until the cornmeal thickens. Turn off heat, stir in remaining butter, molasses, salt, ground cinnamon, ground ginger, and egg. Pour equal amounts of mixture into each ramekin. Bake 30 minutes. Remove from oven and pour 1 ounce of the remaining cold milk on top of pudding in each ramekin. Return ramekins to oven for 90 minutes or until the tops brown. Serve hot, topped with ice cream.