

SERENA BASS COOKING CLASS AND AGAIN WE GIVE THANKS

How to make the sides and desserts even more special and interesting without having to work till you drop right up until serving time. I am including a couple of things from previous Thanksgiving classes (as they are so good), for any new people.



+ the best turkey stock in the world
(make weeks ahead and freeze)

Ace to Base Cocktail
Pears + Sparkles + Ginger Wine

Celery and Apple Soup
Gruyere and Sage Crouton
(Make up to 2 weeks ahead and freeze)

Roasted Pumpkin and Sweet potato Mash
With Ras el Hanout
(Make 2 days before)

Couture Green Bean Casserole
(Trust me on this one: haricots verts, shiitake, and crème fraîche)
(Make 1 day ahead, cook on the day)

Wild Rice with sautéed Jerusalem Artichokes
(Make 1 day ahead)

Shredded Brussel Sprouts with Double Smoked Bacon
(Make 1 day ahead)

Fantastic Vegetarian Stuffing
Apples, Walnuts, Lemon, Rosemary Bread, and Sage
(make and freeze, add toasted walnuts (& sausage?) before cooking)

Pumpkin Cheesecake with Pecan crust
(Make two days ahead)