

A photograph capturing a moment of celebration at a dining table. In the foreground, two hands are raised, clinking wine glasses filled with red wine. The background is softly blurred, showing a table set with various Thanksgiving dishes, including a whole roasted turkey, a bowl of cranberry sauce, a small pie, and a bowl of nuts. The overall atmosphere is warm and festive.

21c

A 21c CHEF COOKBOOK

THANKSGIVING 2021

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Trying one of these recipes at-home?

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Smoked Pork Belly with Celery and Apples

BY CHEF MATT MCCLURE

PREP TIME:

26 hours

COOK TIME:

2 hours

YIELD:

10 servings

"Historically, NW Arkansas is a huge apple-growing region. After a long hot summer, the arrival of apples signifies the changing of seasons. It has a crisp, refreshing texture, sweet and balanced flavor that is perfect for eating fresh. I use it in salads or as an addition to rich dishes that need a pop of brightness, like smoked pork belly.



INGREDIENTS

- Soaked Wood Chips for Smoking
- 4-5 Lbs Pork Belly
- 1 Head Celery Root
- 1 Quart Half and Half
- 2 TBSP Butter
- 1 Bouquet Garni (Parsley, Thyme, and Bay Leaf)
- 1 Jonathan Apple
- 2 Ribs of Celery
- 1 TBSP Olive Oil
- 1 Pinch Marash Chili

For the Mop:

- 2 Cups Apple Cider Vinegar
- 2 Cups Honey
- 2 TBSP Marash
- 1 TSP Ground Allspice
- 1 TSP Ground Mustard

For the Rub:

- 1/2 Cup Sweet Paprika
- 1/4 Cup Kosher Salt
- 1/4 Cup Light Brown Sugar
- 1/8 Cup Aleppo Pepper
- 1 TSP Ancient Spice
- 2 TBSP each, Onion and Garlic powder
- 2 TBSP Cayenne



Smoked Pork Belly with Celery and Apples

BY CHEF MATT MCCLURE

PREP TIME:

26 hours

COOK TIME:

2 hours

YIELD:

10 servings



INSTRUCTIONS

1. Rub pork belly thoroughly and refrigerate for 24 hours
2. Smoke at 325 degrees for 2 hours; or internal temp of 150

Celery Root Puree:

1. Peel and large dice the celery root and place it in a small pot.
2. Cover with half & half, add the bouquet and a pinch of salt.
3. Once cream covers celery root, place on stove and bring to a simmer.
4. Cook until tender.
5. Strain off cream and reserve it. Remove and discard bouquet.
6. Put cooked celery root in a blender and puree, add a little of the reserved cream to loosen, and add the butter.
7. Once the puree is smooth, remove from blender, taste, add salt if needed
8. The puree is ready, can either be cooled or kept warm for immediate use.

Apple & Celery Salish

1. Cut apple into 2" batons and use a peeler to peel the celery into strips
2. Dress Apple and celery with the olive oil, salt, and marash

To Finish The Dish:

1. Slice the pork into 1/2" slabs, and warm on a grill or in a pan in the oven, gently apply mop. Place a spoonful of the celery root puree on the plate. Place the pork belly on top and then put the salish on top of that.



Oysters Rockefeller

BY CHEF JEFF SEIZER

PREP TIME:

40 minutes

COOK TIME:

30 minutes

YIELD:

24 oysters

"Growing up in a big Italian family, holidays were always multi-course meals. Shellfish always played an important part of any holiday. These two dishes were always on the table... and never lasted long!"

INGREDIENTS

- 2 dozen of your favorite oysters
- 2 shallots
- 2 cups cooked and chopped spinach
- 1 cup small diced bacon
- 4 cloves garlic
- 1 cup all purpose flour
- 1 cup butter
- 1 1/2 cups milk
- 1 cup shredded swiss cheese
- 1 whole nutmeg to grate, fresh
- 2 cups toasted panko or other toasted breadcrumbs

INSTRUCTIONS

1. In a medium pot, melt the butter. Add the chopped shallots, chopped garlic and the bacon.
2. Cook down until bacon is rendered and the onions are lightly colored. Turn the heat down, add the flour and cook for a few minutes. Add the milk. Keep the heat low and whisk till it begins to thicken. Grate the fresh nutmeg, add the spinach and cheese. Pull off the heat.
3. At this point you will want to shuck the oysters and lay them out on a baking tray. Top the oysters with the sauce. Refrigerate the oysters for around 30 minutes. Turn the broilers on high and place the oysters under the heat till the sauce begins to bubble and brown. Pull them out, top with the toasted breadcrumbs, put them on your favorite platter and enjoy!



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Clams Casino

BY CHEF JEFF SEIZER

PREP TIME:

30 minutes

COOK TIME:

10 minutes

YIELD:

24 clams



INGREDIENTS

- 24 little neck clams
- 3 strips center-cut bacon
- 2 tbsps unsalted butter
- 3 tbsps finely diced red bell pepper
- 3 garlic cloves (minced or pushed through a press)
- 1/3 cup unseasoned breadcrumbs
- 1 tbsps finely grated Parmesan cheese
- 1/8 tbsps freshly ground black pepper
- pinch of table salt
- rock salt
- 2 tbsps chopped flat-leaf parsley
- 4 lemons, cut into wedges for serving

INSTRUCTIONS

1. Steam the clams to open, chill after the clams have opened to save the flavor and juice. Once the clams have cooled, remove the "top lid" or top half of the shell.
2. In sauté pan, add the butter till melted. Add the chopped peppers, garlic and bacon. Cook until the bacon is rendered and crisp. Set aside pot for a few minutes to cool. Add the breadcrumbs, parmesan cheese, black pepper and chopped parsley. Mix it all up. Once cooled again, place mixture on top of the steamed and cooled clams. Bake in the oven at 400 degrees for 7-10 minutes or until golden brown. Serve with lemon wedges.

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Smoked Oyster & Country Ham Cornbread Stuffing

BY CHEF JEFF DAILEY

PREP TIME:

20 minutes
+ 60 minutes
for soaking

COOK TIME:

50 minutes

YIELD:

10 servings

"This is a riff on the oyster stuffing that my mom used to make us for Thanksgiving and I make it now to remind me of her. She sparked the fire that became my passion for cooking and I really enjoy making this dish as a sort of homage to her."



INGREDIENTS

- 6 oz Smoked Oysters (optional)
- 6 oz Country Ham, diced
- 1 cup onion, minced
- 1/2 cup carrot, minced
- 1/2 cup celery, minced
- 2 tbsp garlic, minced
- 1 tbsp olive oil
- 8 cups cornbread, cubed and toasted
- 2 cups chicken stock
- 2 whole eggs
- 3 tbsp sour cream
- 1 tbsp hot sauce
- 1 tbsp sage, chopped
- 2 tbsp parsley, chopped
- kosher salt & ground black pepper to taste

INSTRUCTIONS

1. Preheat the oven to 350F. Start out by sweating the onion, carrot, celery and garlic in a large saute pan with the olive oil. Cook over medium heat with a pinch of salt until translucent.
2. Once cooked, transfer to a large mixing bowl and add in the rest of the ingredients. Mix well to combine and let it soak for 1 hour. While soaking, shuck oysters.
3. Transfer the mixture to a large baking dish that has either been greased with butter or sprayed with pan spray. Cover with foil and bake for 30 min. Take off the foil and raise the oven temp to 400 and bake for another 20 minutes. Garnish with oyster. Serve immediately.

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ON MAIN

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Shaved Cauliflower Salad

BY CHEF VANESSA MILLER

PREP TIME:

15 minutes

COOK TIME:

10 minutes

YIELD:

4 servings

"I love a dish like this for Thanksgiving because it requires very little oven or stove top space (only the bacon needs to be cooked) but its still full of great fall flavor and ingredients. This side pairs perfectly with a nice rich slice of turkey, and is refreshing and bright - which is a great counterpart to a lot of the heavier things we eat at Thanksgiving."



INGREDIENTS

- 1 large head cauliflower, shaved raw
- 1 1/2 cups golden raisins
- 1 cup toasted almonds
- 1 cup cooked, chopped bacon
- 1/2 cup chopped parsley
- 1/2 cup sherry vinegar
- 1 cup olive oil
- 1 lemon, juiced
- kosher salt, to taste

INSTRUCTIONS

1. Cook your bacon and chop.
2. Combine cauliflower, raisins, almonds, bacon and parsley in mixing bowl. Mix well until thoroughly combined. Add lemon juice and olive oil, again mixing until combined. Add sherry vinegar and salt gradually until taste and acidity is where you want it. This dish should be acidic and vibrant!



METROPOLE

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Seared Grit Cake and Succotash

BY CHEF NICK FISHKELLER

PREP TIME:

35 minutes

COOK TIME:

1 hour

YIELD:

6-8 servings

Vegan and Gluten Free

"A beautifully simple dish made special with locally milled grits, and produce sourced from a local farmers market. For a stress free holiday prepare the Grit Cake and Stew Okra the evening before."

INGREDIENTS

FOR THE GRIT CAKE

- 1 Cup Locally Milled Grits
- 4 Cups of Water
- Kosher Salt, to taste

FOR THE STEWED OKRA

- 4 Cups of Okra
- 1 Onion, Small Diced
- 3 Cloves of Garlic, Thinly Sliced
- 1 TBSP Smoked Paprika
- 1/2 TSP Cayenne
- 1 TBSP Tomato Paste
- 1 Cup Crushed Roasted Tomato
- 1 TBSP Olive Oil
- 3 Bay Leaves

FOR THE SUCCOTASH

- 1 Cup of Your Favorite Squash, Diced
- 1/2 Cup Green Beans, Cut into 1/4 Inch Pieces
- 1/2 Cup Cherry Tomatoes, Split
- 1 Cup Fresh Corn
- 1/4 Cup Dilly Beans, Cut into 1/4 Inch Pieces
- 1/2 Cup Vegetable Stock

FOR THE GARNISH

- Assorted hand-picked herbs such as Dill, Basil, Parsley, Oregano or Thyme
- Benne Seeds
- High Quality Olive Oil & Lemon Juice



Seared Grit Cake and Succotash

BY CHEF NICK FISHKELLER



INSTRUCTIONS

FOR THE GRIT CAKE

1. Combine all ingredients in a pot. Cook on low heat stirring gently and frequently until thickened, 20-25 minutes. Pour into a parchment-lined baking tray at least 1 inch deep.
2. Refrigerate overnight or until completely set. Once set use a ring mold to punch out the desired amount of portions. Reserve for later.

FOR THE STEWED OKRA

1. Heat a rondeau to high, searing heat. Add a small amount of quality neutral oil. When smoking, add okra, allow some char to form.
2. Reduce heat to medium add onion and sliced garlic. Sweat until the edges of the onion begins to color. Add olive oil and spices stirring constantly until fragrant. Add tomato paste and toast until a deep red develops.
3. At this point add the crushed tomatoes and bay leaves. Reduce heat to low and allow bay leaves to steep up top 30 minutes.
4. Cool and reserve for later.

FOR THE SUCCOTASH

1. Bring a large skillet to medium-high heat. Add a small amount of quality neutral oil. Add Squash and cook until al dente. Add the green beans, and fresh corn. Allow to cook for about 2 minutes stirring frequently.
2. Increase heat to high and add cherry tomatoes until lightly blistered. At this point add the reserved stewed okra and vegetable stock and bring to simmer.
3. Reduce heat and allow to simmer for 10 minutes. Add dilly beans to finish.

FOR THE GRIT CAKE

1. Preheat oven to 325 and prepare sheet tray, set aside.
2. Heat large cast-iron to high heat, add enough quality neutral oil to coat the bottom of the pan thoroughly. Add grit cakes 2 at a time searing until golden brown (about 2-3 minutes)
3. Transfer to sheet tray and bake in oven at 325 for 5 minutes.

TO PLATE

1. Place grit cake off center in a shallow pasta bowl. Arrange succotash in cresset figure around the grit cake. Allow to fill the bowl to a similar height of the cake itself.
2. Garnish all over with herbs, lemon, salt, benne, olive oil and serve.

LOCKBOX

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Barded Heritage Turkey

BY CHEF BRANDON BRUMBACK

PREP TIME:
2 hours

COOK TIME:
about 1.5 hours

YIELD:
6-8 servings

“This Turkey is inspired by all the dry turkey that families have had over the years and an effort to make the most flavorful, moist Turkey I know how. This can be a big complex to comprehend, but very worth it in the end. Showing that turkey can be executed with purpose and high integrity. “

INGREDIENTS

- 4 Turkey Breasts, brined, skim removed
- 2 Cups Caul Fat

FOR THE BRINE

- 7 Liters of Water
- 750 Milliliters Apple Cider
- 3/4 Cup of Kosher Salt
- 1/4 Cup of Sugar
- 5 Fresh Bay Leaves
- 1 Cup Whole Rosemary
- 2 Lemons
- 1 Tbsp Pink Salt

FOR THE TURKEY MOUSSE

- 4 1/4 Cups Turkey Leg Meat, ground
- 3/4 Cup Heavy Cream
- 1 Egg yolk
- 2 Eggs, whole
- 10 Turns Black Pepper
- 1/4 Cup Sumac, ground
- 1 Tsp Cayenne, ground
- 1 Tsp Thyme, chopped finely
- 1 3/4 Tbsp Chives, sliced
- 1/2 Cup Milk Powder
- 1/4 Cup Kosher Salt
- 1 Tsp Pink Salt




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Barded Heritage Turkey

BY CHEF BRANDON BRUMBACK

PREP TIME:
2 hours

COOK TIME:
about 1.5 hours

YIELD:
6-8 servings



INSTRUCTIONS

FOR THE BRINE

1. Add all ingredients to a high-sided pot and bring to a boil. Make sure all salt and sugar are dissolved.
2. Remove from heat and allow to cool at room temperature.
3. Once the liquid is cool, refrigerate until ready to use. Note: this brine can be made as far as a week in advance.

FOR THE MOUSSE

1. Grind the turkey, be sure that the turkey is cold before you grind. This allows for a more consistent grind.
2. In a food processor, add all ingredients and mix on high until emulsified.
3. Place mixture in pastry bags and reserve until ready to use.

FOR THE TURKEY



1. Place the turkey breasts vertically on a cutting board. Make sure there are 2-3 inches between each breast.
2. Apply the mousse by spreading the mixture with an offset spatula. The mousse should completely wrap around the top and sides of the turkey breast with a thickness of about 1/2 inch.
3. After applying the mousse use the caul fat to wrap/ completely surround the breast. The wrapping needs to be tight but not "too tight"
4. After the breast is wrapped in the mousse and caul fat allow to rest in refrigeration for at least 2 hours.
5. Preheat the conventional oven to 325 degrees Fahrenheit.
6. When you are ready to cook the turkey breast: Place the wrapped breasts on a baker's rack inside of a roasting pan so that the breast is elevated off of the bottom of the roasting pan.
7. Place in the oven and roast until the internal temperature is 155 degrees Fahrenheit. Remove from the oven and allow to rest on the rack for at least 15 minutes before carving.
8. *Note save your roasting juices for gravy!

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Pumpkin Spice Bread Pudding

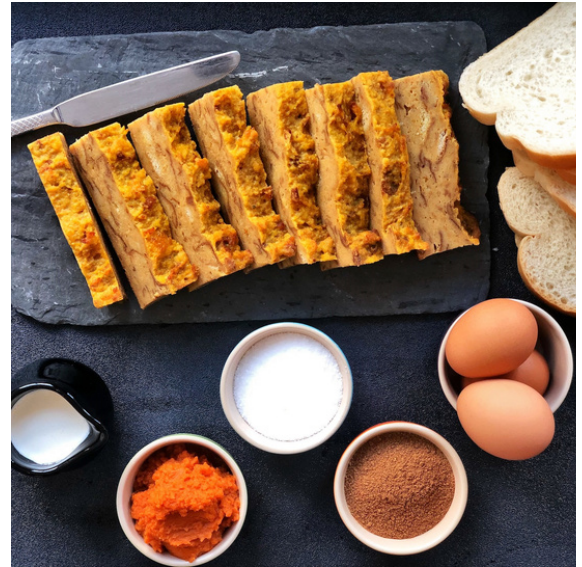
BY CHEF JEFF PATTON

PREP TIME:
30 minutes

COOK TIME:
45 minutes

YIELD:
6-8 servings

"Bread pudding is such an underdog of a dessert, people either love it or don't know that they love it. This one is great room temp with coffee in the morning, or warmed up with some cool whip after dinner and the pumpkin spice makes it feel just the right treat for any autumn day."



INGREDIENTS

- 1 Loaf white bread
- 4 Eggs
- Pinch of salt
- 1 Fresh vanilla bean
- 4 Cups heavy cream
- 1 Cup sugar, divided
- 1 Tbsp pumpkin spice
- 1 Cup pumpkin purée

INSTRUCTIONS

1. Combine cream, half sugar, salt, pumpkin, and vanilla in a pot and bring up to a simmer, then turn off.
2. Whisk eggs and remaining half of the sugar.
3. When Cream is hot, slowly mix into the egg mixture carefully until fully incorporated. Whisk in pumpkin spice.
4. Pour straight into bowl of torn bread and mix together. Let sit one hour before loading loaf pans, this will make sure the bread is soaked.
5. Spray one 9"by 13" pan with nonstick spray and add mixture, bake at 350 for 45 minutes covered in foil.

Mary Eddy's

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Sweet Potato Chess Pie

BY CHEF MATT BELL

PREP TIME:
15 minutes

COOK TIME:
1 hour 15 minutes

YIELD:
Two 9-inch pies

"I have been obsessed with chess pie and its story since first having it in Texarkana, Arkansas at Bryce's Cafeteria. It is so versatile as a base I wanted to bring it to the Thanksgiving table. If you are not a fan of sweet potato use canned pumpkin or even apple butter as a substitute."

INGREDIENTS

For The Crust

- 3 Cups of graham cracker crumbs
- 2/3 Cup of sugar
- 6 Oz melted butter

For The Filling

- 4 Lbs sweet potatoes
- 2 1/2 Cups sugar
- 1/2 Cup light brown sugar
- 4 Tbsp fine cornmeal
- 1 Tbsp salt
- 8 Eggs
- 6 Oz melted butter
- 1 Cup buttermilk
- 1 Lemon (for zest)

INSTRUCTIONS

1. Preheat the oven to 350.
2. Make the crust: melt the butter in a small pan and let cool. Combine sugar, graham cracker crumbs, and butter in a bowl and mix until combined. Press evenly into two 9 inch springform pans.
3. Roast the sweet potatoes whole for 45 minutes or until they are soft and are starting to caramelize. Remove the skin and mash the potatoes with a fork until smooth.
4. In a large bowl combine sugar, brown sugar, cornmeal, and salt. In a small bowl whisk eggs, buttermilk, lemon zest, and sweet potatoes.
5. Divide the filling between the two pans.
6. Place in the oven and bake for 45 to 50 minutes until the center is set.
7. Cool and remove from springform pan. Serve with whipped cream and candied pecans.



**GRAY &
DUDLEY**

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