



the larder at tavern

LOS ANGELES

HAPPY THANKSGIVING FROM THE LARDER

please keep all items refrigerated until use

AOC DATES

Ingredients: parmesan, deglet noor dates, niman bacon
Preheat oven to 425° F. Bake on a rack for 8-10 minutes, seam side down, until crispy.

HERB-ROASTED TURKEY (UNCOOKED AND OVEN-READY)

Ingredients: 16-18lb Diestel turkey, water, sugar, salt, juniper berries, allspice, clove, carrot, onion, fennel, fennel seed, bay leaf, butter

(This whole process will take approximately 6 hours from refrigerator to table. Total cooking time is approximately 4 ½ hours.)

Remove turkey from refrigerator 2 hours before cooking to let it come to room temperature. Preheat oven to 425° F and remove plastic wrap. Roast turkey, preferably on a rack, for 45 minutes. Tent the turkey loosely with foil. Reduce oven temperature to 325°F. Roast turkey 2 ½ hours basting every 20 to 30 minutes. Uncover; and continue to roast 1 ½ to 2 ½ hours or until thermometer inserted into thickest part of thigh registers 165°F. Let rest 30 minutes before carving.

MOM'S TRADITIONAL STUFFING

Ingredients: sourdough, brioche, turkey stock, madeira, onions, celery, fennel, sage, thyme, eggs, arbol
Preheat oven to 425° F. Place in oven safe dish and bake 15-20 minutes until heated through.

SOURDOUGH STUFFING WITH TURKEY SAUSAGE, ALMONDS, DATES & CAVOLO NERO

Ingredients: sourdough, wheat bread, cavolo nero, deglet dates, almonds, onion, celery, sherry, turkey stock, turkey breast, pork fat, bay leaf, rosemary, sage
Preheat oven to 425° F. Place in oven safe dish and bake 15-20 minutes until heated through.

SWEET POTATOES WITH SHERRY & ROASTED SHALLOTS

Ingredients: red garnet yams, brown butter, sherry, ancho chiles, garlic, tomatoes, hazelnuts, almonds, lemon, shallots, sage, thyme, rosemary, salt, pepper
Preheat oven to 425° F. Place in oven safe dish. Bake 10-15 minutes until heated through and glazed.

BRUSSELS SPROUTS WITH PANCETTA

Ingredients: brussels sprouts, shallot, garlic, pancetta, thyme, balsamic, veal stock, onion, carrot, celery, thyme, parsley, bay leaf, black peppercorn, salt, olive oil
Place in a sauté pan over high heat. Toss or stir frequently until heated through.

ITALIAN BROCCOLI WITH GARLIC & CHILI

Ingredients: broccoli, shallot, garlic, arbol, salt, pepper, olive oil
Place in a sauté pan over high heat. Toss or stir frequently until heated through.

LONG-COOKED CAVOLO NERO

Ingredients: cavolo nero, onion, garlic, arbol, rosemary, olive oil, salt, pepper
Place in sauté pan over high heat. Toss or stir frequently until heated through.

ROASTED ROOT VEGETABLES

Ingredients: parsnip, rutabaga, carrot, red onion, turnip, olive oil, salt, pepper, thyme
Place in a sauté pan over high heat. Toss or stir frequently until heated through.

MASHED POTATOES

Ingredients: yukon and russet potatoes, butter, cream, salt, pepper
Place in a heavy-bottomed saucepan and heat, stirring often, until heated through.

WINTER SQUASH GRATIN WITH RAJAS & QUESO FRESCO

Ingredients: kabocha, poblanos, onion, garlic, thyme, oregano, cream, crème fraîche, cotija, cilantro, thyme, salt, pepper, olive oil
Preheat oven to 425° F. Remove lid and bake 15-20 minutes until hot and bubbly. Remove from oven and let rest 3-5 minutes.

TURKEY GRAVY

Ingredients: turkey stock (turkey necks, carrot, celery, onion, thyme, peppercorns), charred onions, sherry, flour, butter, salt, pepper
Place in a heavy-bottomed saucepan. Bring to a simmer over medium heat, stirring occasionally, until hot, approximately 8-10 minutes. Take care not to scorch the bottom.

WARMING PIES

350 degrees for 12-15 minutes on the middle rack of the oven.