

# Dine Like A Chef This Thanksgiving

Thanksgiving is fast approaching on Thursday, November 22. But there's no need to stress, we sat at the table with a handful of leading local chefs, who shared their favorite recipes, offered up sneak peeks at their holiday menus, and dished out a few tips for the home cook. MIA STEFANKO

PHOTOGRAPHY BY VINCENT KNAKAL

## THANKSGIVING YORKSHIRE PUDDING

by chef Andrew Spurgin, Bespoke event styling & menu design  
([www.andrewspurgin.com](http://www.andrewspurgin.com))

- 1 cup whole organic milk
- 1 cup hen eggs
- 1 tsp sea salt
- 1 cup all purpose flour, sifted twice
- 1 tsp rosemary, finely chopped
- 2 tbsp cold water
- ¼ cup turkey drippings



You'll need: 12-count muffin pan, bowl, mixer, fine sieve, measuring cup. Serves six

Drain off turkey drippings, strain through a fine strainer. Pre-heat oven to 425° Fahrenheit. With a mixer beat the eggs into the milk with the salt. Sieve the flour into the custard, no lumps! Allow to rest for an hour (not in fridge), pour through strainer, stir in rosemary. Heat the popover pans until very hot! Heat fat if not liquid, mix cold water into the custard, add about a teaspoon of fat into each muffin pan, it should be smoking. Give the custard one quick stir, immediately fill each pan 1/3 full with the custard and pop in the oven, do not open it until fully cooked. Bake for 15 minutes, turn oven down to 350° for another 10 minutes, or until golden brown. Serve immediately! Sop up with lots of lovely gravy.

Double Smoked Bacon, Sunchoke Puree; Pumpkin Pie with Whipped Cream and Pumpkin Seed Brittle; and Maple Crème Caramel with Pomegranate, Maple Leaf Tuile, to name a few. \$85; children under 12 are \$35. (858/777-6635, [www.arvalentien.com](http://www.arvalentien.com))

Pumpkin Cupcakes by pastry chef Jennifer Costa of The Lodge at Torrey Pines

- 1 stick (4oz) butter
- 1¼ cup flour
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp clove
- ½ tsp ginger
- ½ tsp allspice
- ½ tsp salt
- ½ tsp baking powder
- ½ tsp baking soda
- 1 cup sugar
- 2 whole eggs
- 1 cup pumpkin puree
- ½ cup warm milk

Paddle together butter and sugar until light and fluffy. Add eggs one at a time. Sift together the dries and mix together milk and puree. Add dries and milk mixture to butter alternating, ending with dries. Bake at 350° Fahrenheit for 10-15 minutes.

Cream Cheese Frosting

- 16 oz cream cheese
- ½ cup powdered sugar
- 1 tsp vanilla extract
- ½ tsp cinnamon
- 4 oz white chocolate

Paddle together cream cheese with sugar until smooth. Add extract

### Thanksgiving at A.R. Valentien at The Lodge at Torrey Pines

Chef Jeff Jackson is preparing a special three-course prix-fixe menu with highlights including: Tuna Carpaccio, Horseradish

Crème Fraiche, Crispy Capers and Parsley; Cider Glazed Pork Belly with Ira's Cabbage-Apple Kraut; Roasted Turkey with Traditional "Fixins," Cornbread Pecan Stuffing, Cranberry Orange Relish and Giblet Gravy; Guerrero Negro Scallops, Roasted Brussels Sprouts,