

# Thanksgiving 2008

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## Menu

**Oh, Henry!s**

**Turkish Street Urchin Apricots**

**Chex Mix**

**Gingerbread Bisque**

**Crème Fraiche**

**Turkey with Asian Citrus Brine**

**“Plain” Stuffing**

**Grand Marnier Gravy**

**Brown Butter Scallion Mashed Potatoes**

**Green Bean Casserole**

**Berghoff Creamed Spinach**

**KG's Famous Sweet Potatoes and Carrots**

**Cranberry Sauce**

**Parker House Rolls**

**Relish Tray**

**Pumpkin Pie**

**Apple Pie**

**Homemade Ice Cream (Sage?) and Crushed Ginger Snaps**

**Coffee (whisky optional)**





## Shopping

Turkey with Giblets

### Costco

Dried Apricots  
2 cups Red Wine  
1 ½ teaspoons chicken base  
3 (10-ounce) packages frozen chopped spinach  
7 ½ large onions  
1/2 cup white wine  
1 1/2 pounds green beans  
2 cups grated Fontina  
5 lb yellow-fleshed potatoes such as Yukon Gold

### Central Market

2 tablespoon chopped fresh marjoram  
¼ cup + 2 tablespoons chopped fresh sage  
1 teaspoons fresh thyme leaves  
1 large shallot, minced  
12 cups (generous) 1-inch cubes day-old *pain rustique* or ciabatta bread with crust (about 1 1/4 pounds)  
Fancy spicy gingerale

### Central Market Bulk Produce

Hazelnuts  
1 1/2 teaspoon ground nutmeg  
¼ teaspoon granulated garlic  
1/8 teaspoon celery salt  
1 teaspoon chili powder  
1 1/8 t cayenne  
1t smoked paprika  
1t caraway seeds  
3 ¾ t cinnamon  
5 juniper berries  
2 ¼ teaspoon ground ginger  
¼ teaspoon ground cloves  
12 whole star anise  
2 crushed cinnamon sticks  
2 tablespoons red pepper flakes  
1 tablespoon whole cloves  
2 tablespoons whole black peppercorns  
2 tablespoons plus 2 teaspoons unsalted Cajun seasoning  
1/4 teaspoon ground allspice  
1/4 teaspoon ground cardamom

## HEB

4 pounds Granny Smith apples, peeled, cored and sliced  
2 bananas  
2 lb. baby portabellas  
3 bunches green onion  
2 bunches chopped cilantro  
1/4 cup chopped fresh Italian parsley  
2 cups cranberries  
1 orange  
1 lemon  
Baby carrots  
2 bunches celery  
1 cup sliced peeled ginger  
7 cloves garlic  
1/3 lb. country ham trimmings  
½ lb. bacon  
½ lb chevre  
1/2 cup sour cream  
2 tablespoons cultured buttermilk  
7 ½ cups heavy cream (pasteurized, not ultra pasteurized or sterilized, and with no additives)  
4 cups half and half  
2 ¼ cups whole milk  
19 1/2 eggs (9 egg yolks)  
1 gallon orange juice  
11 ¼ sticks unsalted butter  
2 ½ teaspoon Tabasco  
7 cups Rice Chex  
7 cups Wheat Chex  
7 cups Corn Chex  
1 box Cheerios  
1 package thin pretzels  
1 can Spanish peanuts  
2 cans black olives  
5 cups sugar  
12 ¼ cups all-purpose flour  
2 cups canned pumpkin puree  
1/4 cup Steen's cane syrup  
¾ cup molasses  
1 tablespoon vanilla extract  
¾ teaspoons baking soda  
1 cup kosher salt  
4 to 5 cups vegetable oil  
1/2 cup cold vegetable shortening, cut into small bits  
2 packages active dry yeast  
2 cups rice wine vinegar  
2 cups apple cider vinegar  
3 1/2 cup dark brown sugar

Ginger Snaps

### Spec's

½ cup Guinness

3 tablespoons Grand Marnier (or more)

1/6 cup brandy

1/4 cup Port

1/4 cup cold vodka

1 bottle bourbon

1 bottle Benedictine



## Recipes

### Oh, Henry!

1-1/2 oz bourbon  
1-1/2 oz spicy ginger ale (we like Blenheim)  
3/4 oz Benedictine

Stir all ingredients in an ice-filled mixing glass, and strain into a cocktail glass. Garnish with a piece of star anise or an orange twist.

### Turkish Street Urchins Apricot

- Dried Apricots
- Red Wine
- Sugar
- Chevre
- Cream
- Hazlenuts

1. Pour equal parts red wine and water into a sauce pan. Add sugar. Bring to simmer.
2. Add apricots. Simmer 20-30 minutes. Strain, let apricots cool completely.
3. Mix chevre and cream to form a thick paste. Pipe into apricots.
4. Chop hazlenuts. Roll cheesy side of apricots in chopped hazlenuts.
5. Serve with toothpicks.

### Berghoff Creamed Spinach

- 2 cups half-and-half
  - 1 cup milk
  - 1 1/2 teaspoons chicken base, or 1 cube chicken bouillon
  - 1/2 teaspoon Tabasco sauce
  - 1/2 teaspoon ground nutmeg
  - 1/4 teaspoon granulated garlic
  - 1/8 teaspoon celery salt
  - 4 tablespoons (1/2 stick) unsalted butter
  - 1/4 cup all-purpose flour
  - 3 (10-ounce) packages frozen chopped spinach, thawed and squeezed dry (2 1/2 cups)
  - Salt and ground white pepper, if desired
  - Ground nutmeg, for garnish
  - Crisp, cooked, crumbled bacon, for garnish (reserve grease for chex mix!)
  - 2 eggs
  - Baby Portabella mushrooms, stems removed (use for cream of mushroom soup)
1. In a medium-size saucepan, heat the half-and-half, milk, chicken base, Tabasco, and seasonings to a simmer. Remove from the heat and keep warm.

2. In another medium-size saucepan, heat the butter over medium heat. Add the flour and whisk well to combine. Cook this mixture for 2 to 3 minutes, stirring often. Slowly whisk the heated milk mixture into the butter mixture, a little at a time, whisking constantly until smooth. Bring the mixture to a simmer and cook for 5 minutes, stirring constantly, until it thickens. The sauce will be very thick.
3. Stir in the spinach and simmer for 5 minutes. Adjust seasonings. Mix in crumbled bacon. Allow to cool.
4. Stir in 2 eggs when cool.
5. Spoon mixture into baby Portobello mushroom caps.
6. Bake in oven until puffed and brown.

### Chex Mix

- 7 cups Rice Chex
  - 7 cups Wheat Chex
  - 7 cups Corn Chex
  - 1 box cheerios
  - 1 package thin pretzels
  - 1 can Spanish peanuts
  - 1/3 cup bacon grease
  - ½ cup margarine
  - 2 tablespoons Tabasco
  - 1 heaping teaspoon chili powder (with salt)
1. Mix together the cereals, pretzels and peanuts in a large roasting pan and set aside.
  2. Melt together the bacon grease, margarine and Tabasco and stir into the dry ingredients. Sprinkle on the chili powder and stir again.
  3. Bake in a preheated 200 degrees oven for 2 hours, stirring every 20 minutes. Makes about 50 cups.

### Gingerbread Bisque

- 1 recipe Gingerbread
- 1/3 lb. country ham trimmings
- 2 large onion
- 2 bananas
- 2/3 cup, sliced ginger
- 3 ½ tablespoons butter
- 1 1/3 cups coffee
- 2 tbs. molasses
- 8 cups water
- 1 t cayenne
- 1t smoked paprika
- 1t caraway seeds
- 1t powdered ginger
- 1t cinnamon
- 5 juniper berries
- Salt to taste

1. Saute the county ham in the butter until it is evenly browned.
2. Add the onion, banana, ginger and the spices. Sweat these ingredients until they are soft.
3. De-glaze the pan with the coffee, and then add the molasses and the gingerbread.
4. Finally add the water and salt and bring the mixture to a simmer and cook for thirty minutes.
5. Puree the entire base in a blender until smooth and then strain through a fine mesh sieve. Chill the mixture down.

### **Gingerbread HALF**

- 1/2 stick unsalted butter
  - 1/2 cup sugar
  - 1 1/2 large eggs
  - 1 cups all-purpose flour
  - 1 teaspoons ground ginger
  - 3/4 teaspoons baking soda
  - 1/2 teaspoon cinnamon
  - 1/4 teaspoon salt
  - 1/4 teaspoon ground cloves
  - 1/8 teaspoon freshly grated nutmeg
  - 1/2 cup molasses
  - 1/2 cup Guinness, or other dark beer
1. Preheat the oven to 350 degrees F. Grease a 13 by 9-inch cake pan and line with parchment paper. Grease the parchment paper and set aside.
  2. In a large bowl, cream together the butter and sugar. Beat in the eggs 1 at a time. In a medium bowl, sift together the flour, ginger, baking soda, cinnamon, salt, cloves, and nutmeg. In a third bowl, combine the molasses and beer and stir to dissolve. Add the dry ingredients and beer mixture alternately to the egg mixture, beating after the addition of each.
  3. Pour into the prepared pan and bake until puffed and set, about 35 minutes. Remove from the oven and let cool in the pan on a wire rack.

### **Crème Fraiche**

- 2 tablespoons cultured buttermilk
  - 4 cups heavy cream (pasteurized, not ultra pasteurized or sterilized, and with no additives)
1. Combine the buttermilk and cream in a saucepan and heat only to tepid (not more than 85 degrees on an instant reading thermometer).
  2. Pour into a clean glass jar. Partially cover and let stand at room temperature (between 65 and 75 degrees) for 8 to 24 hours, or until thickened.
  3. Stir and refrigerate at least 24 hours before using. The cream will keep about 2 weeks in the refrigerator.

### **Asian Citrus Brine**

- 1 gallon orange juice
- 2 cups rice wine vinegar
- 2 cups apple cider vinegar

- 1 cup dark brown sugar
  - 6 cloves crushed garlic
  - 1/4 cup peeled fresh sliced ginger
  - 1 bunch green onion -- sliced
  - 2 bunches chopped cilantro
  - 12 whole star anise
  - 2 crushed cinnamon sticks
  - 2 tablespoons red pepper flakes
  - 1 tablespoon whole cloves
  - 2 tablespoons whole black peppercorns
  - 1 cup kosher salt
1. Four days before roasting the turkey, start with a thawed turkey and this marinade/brine: and of course one turkey--about 15 pounds.
  2. Combine marinade ingredients in large pan. Bring to boil, reduce heat to low and simmer for 45 minutes. Let cool.
  3. Thoroughly rinse and dry the turkey, inside and out.
  4. Place in large plastic, glass or earthenware container that is not much wider than the turkey and deep enough so the marinade/brine will cover the bird completely.
  5. Pour in the brine, make sure it covers the turkey. Cover and refrigerate for at least three days. If brine does not completely cover the bird, turn it

### Alton Brown Roast Turkey Method

- A few minutes before roasting, heat oven to 500 degrees.
- Roast on lowest level of the oven at 500 degrees F. for 30 minutes.
- Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350 degrees F.
- Set thermometer alarm (if available) to 161 degrees.
- A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let turkey rest, loosely covered for 15 minutes before carving.

### “Plain” Stuffing

- 1/2 cup (1 stick) unsalted butter
- 3 cups chopped onions (about 1 pound)
- 2 cups chopped celery (4 to 5 stalks)
- 1/4 cup chopped fresh Italian parsley
- 2 tablespoons chopped fresh sage
- 2 tablespoon chopped fresh marjoram
- 12 cups (generous) 1-inch cubes day-old *pain rustique* or ciabatta bread with crust (about 1 1/4 pounds)
- 2 large eggs
- 1 1/2 teaspoons fine sea salt
- 1 teaspoon coarsely ground black pepper
- 1 cup (or more) low-salt chicken broth

1. Melt butter in heavy large skillet over medium heat.
2. Add onions and celery. Sauté until vegetables are tender, about 12 minutes.
3. Add all herbs; sauté 1 minute longer. **DO AHEAD** Can be made 1 day ahead. Transfer to bowl, cover, and chill.
4. Preheat oven to 350°F. Divide bread between 2 rimmed baking sheets. Bake until bread is crusty but not hard, reversing sheets after 5 minutes, 10 to 12 minutes total. Transfer to very large bowl and cool.
5. Stir vegetable mixture into bread. Whisk eggs, salt, and pepper in small bowl to blend; whisk in 1 cup broth. Add egg mixture to stuffing, tossing to combine evenly and adding more broth by 1/4 cupfuls if dry.

## Grand Marnier Gravy

- Giblets from one (18- to 20-pound) turkey
  - 1 tablespoon unsalted butter
  - 1 large shallot, minced
  - 3 tablespoons Grande Marnier (or more)
  - Pan juices from one 18- to 20- pound turkey
  - 1/2 cup white wine
  - 1/3 cup all purpose flour
  - 4 cups [poultry stock](#),
  - Salt and freshly ground pepper
1. Trim and discard all tough cartilage from gizzard. Trim and discard fat from heart. Cut gizzard, heart, and liver into 3/4 inch dice.
  2. Melt butter in small skillet over low heat. Add shallot and cook until soft, about 3 minutes, stirring occasionally.
  3. Increase heat to medium, add giblets, and cook, stirring constantly, 2 to 3 minutes; giblets should remain soft in center.
  4. Add 3 tablespoons Grand Marnier to corner of skillet, let warm, then ignite, shaking skillet gently until flames subside.
  5. Continue cooking giblets until liquid is reduced to thin glaze (about 2 tablespoons), 2 to 3 minutes, stirring frequently. Let cool for 15 minutes.
  6. Chop giblets finely. Return to skillet and blend with Grand Marnier reduction.
  7. After removing turkey from oven, pour off all fat from roasting pan; reserve 1/4 cup fat.
  8. Place roasting pan over high heat. Add 1/2 cup white wine and stir, scraping up any browned bits. Cook until reduced to 2 tablespoons.
  9. Stir in reserved fat. Reduce heat to low, whisk in flour and cook, whisking constantly, until roux is rich nut brown, about 10 minutes.
  10. Remove pan from heat and whisk in hot stock. Place pan over medium-high heat and bring to simmer. Stir gravy until thickened to desired consistency (if gravy becomes too thick, blend in up to 1/4 cup more white wine). Season with salt and pepper.
  11. Strain gravy into large saucepan. Add reserved giblets. Place over low heat and cook 3 to 4 minutes to blend flavors. Taste and adjust seasoning. Add 1 to 2 tablespoons more Grand Marnier if desired. Serve immediately.

## Green Bean Casserole

- 2 teaspoons unsalted butter
  - 1 1/2 pounds green beans, ends trimmed and cut lengthwise into thin strips and blanched
  - 2 1/4 cups Cream of Wild Mushroom Soup, recipe follows
  - 2 tablespoons Essence, plus 2 teaspoons, recipe follows
  - 2 cups grated Fontina
  - 4 to 5 cups vegetable oil
  - 2 large yellow onions, peeled and thinly sliced (about 1/16- inch thick)
  - Hot pepper sauce
  - 2 cups all-purpose flour
1. Preheat the oven to 350 degrees F. Grease a 2-quart baking dish with the butter and set aside.
  2. In a large bowl, combine the green beans, Wild Mushroom Soup, 2 teaspoons of Essence, and 1 1/2 cups of the cheese, and stir well. Pour into the prepared dish, sprinkle the remaining 1/2 cup of cheese on top, and bake until bubbly, 35 to 30 minutes.
  3. In a large saucepan, add enough oil to come about 3 inches up the sides, and heat to 360 degrees F.
  4. Pat the onions dry. Drizzle hot sauce on the onions and toss. In a bowl, combine the flour and 2 tablespoons of the Essence. Add the onions and toss to coat evenly. Shake the onions to remove any excess flour and add in batches to the hot oil. Cook, stirring occasionally, until crisp and golden brown, 1 1/2 to 2 minutes. Remove with a slotted spoon and drain on paper towels.
  5. Top casserole with fried onions and serve.

## Cream of Mushroom Soup for Green Beans

- 3 tablespoons unsalted butter
  - 1/2 cup chopped yellow onions
  - 1/4 cup chopped celery
  - 1/8 teaspoon cayenne
  - 1 teaspoons minced garlic
  - 1 lb mushrooms \*including Portobello stems from apps.
  - 1 teaspoons fresh thyme leaves
  - 1/2 teaspoon salt
  - 1/4 teaspoon freshly ground black pepper
  - 1/6 cup brandy
  - 3 cups chicken stock
  - 3/4 cups heavy cream
1. In a large pot, melt the butter over medium-high heat. Add the onions, celery, and cayenne and cook, stirring, until soft, about 4 minutes. Add the garlic and cook for 30 seconds. Add the mushrooms, thyme, salt, and pepper, and cook, stirring, the mushrooms give off their liquid and start to brown, about 7 minutes. Add the brandy, bring to a boil and cook until glazed, about 2 minutes. Add the stock and return to a boil. Reduce the heat to medium-low and simmer uncovered, stirring occasionally, for 15 minutes.
  2. Remove from the heat and puree with a hand-held immersion blender, or in batches in a food processor. Add the cream, return to a simmer, and cook for 5 minutes. Remove from the heat and adjust seasoning, to taste.

## Brown Butter Scallion Mashed Potatoes

- 5 lb yellow-fleshed potatoes such as Yukon Gold, peeled and cut into 1-inch pieces
  - 1 tablespoon salt
  - 1 cup whole milk
  - 1/2 cup sour cream
  - 1 1/2 sticks (3/4 cup) unsalted butter
  - 2 bunches scallions, cut crosswise into 1/2-inch pieces
  - 1/2 teaspoon black pepper
1. Cover potatoes with cold water by 2 inches in a 5- to 6-quart heavy pot and add 1 1/2 teaspoons salt. Bring to a boil, then reduce heat and simmer, uncovered, until potatoes are tender, 10 to 15 minutes.
  2. Drain potatoes in a colander, then return to pot and cook over moderate heat, shaking pot occasionally, until dry, 1 to 2 minutes. Mash hot potatoes with masher or force through food mill into another pot, then cover to keep warm.
  3. Bring milk with remaining 1 1/2 teaspoons salt just to a boil in a 1-quart saucepan, then remove from heat and stir into potatoes until combined. Stir in sour cream, then cover and keep warm.
  4. Cook butter in a 12-inch heavy skillet over moderately high heat, stirring frequently and scraping up brown bits, until foam subsides and butter is golden brown, about 8 minutes. Add scallions and pepper and cook, stirring, until slightly softened, about 2 minutes. Fold butter mixture into mashed potatoes and season with salt.
  5. **Cooks' note:**  
Mashed potatoes can be made 1 day ahead and cooled, uncovered, then chilled, covered. (Scallions may discolor slightly when potatoes are made ahead.) Reheat in a microwave or in a heavy pot over moderate heat, stirring.

## Cranberry Sauce

- 2 cups cranberries
  - Juice and chopped zest of 1 orange
  - 1/4 cup Port
  - 1/2 cup sugar, or more if needed
  - 1 teaspoon cinnamon
  - 1 tablespoon cornstarch
1. In a small saucepan combine cranberries, orange juice and zest, port, sugar and cinnamon.
  2. Bring to a boil, reduce heat to simmering and cook until cranberries are tender, stirring occasionally.
  3. In a small cup make a slurry with cornstarch and 1 tablespoon water.
  4. Whisk cornstarch mixture into cranberry sauce and cook, whisking, until sauce thickens.
  5. Taste and add more sugar, if necessary.
  6. Allow to cool completely before serving.

## Parker House Rolls

- 6 cups all-purpose flour (about)
- 1/2 cup sugar
- 2 teaspoons salt
- 2 packages active dry yeast

- 1 cup margarine or butter (2 sticks), softened
  - 1 large egg
1. In a large bowl, combine 2 1/4 cups flour, sugar, salt, and yeast; add 1/2 cup margarine or butter (1 stick). With mixer at low speed, gradually pour 2 cups hot tap water (120 degrees F to 130 degrees F.) into dry ingredients. Add egg; increase speed to medium; beat 2 minutes, scraping bowl with rubber spatula. Beat in 3/4 cup flour or enough to make a thick batter; continue beating 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour (about 2 1/2 cups) to make a soft dough.
  2. Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes, working in more flour (about 1/2 cup) while kneading. Shape dough into a ball and place in greased large bowl, turning over so that top of dough is greased. Cover with towel; let rise in warm place (80 to 85 degrees F.) until doubled, about 1 1/2 hours. (Dough is doubled when 2 fingers pressed into dough leave a dent.)
  3. Punch down dough by pushing down the center of dough with fist, then pushing edges of dough into center. Turn dough onto lightly floured surface; knead lightly to make smooth ball, cover with bowl for 15 minutes, and let dough rest.
  4. Preheat oven to 400 degrees F.
  5. In 17 1/4-inch by 11 1/2-inch roasting pan, over low heat, melt remaining 1/2 cup margarine or butter; tilt pan to grease bottom.
  6. On lightly floured surface with floured rolling pin, roll dough 1/2 inch thick. With floured 2 3/4-inch round cutter, cut dough into circles. Holding dough circle by the edge, dip both sides into melted margarine or butter pan; fold in half. Arrange folded dough in rows in pans, each nearly touching the other. Cover pan with towel; let dough rise in warm place until doubled, about 40 minutes.
  7. Bake rolls for 15 to 18 minutes until browned.

## Pie Crust

- 2 1/2 cups (12 1/2 ounces) unbleached all-purpose flour
  - 1 teaspoon table salt
  - 2 tablespoons sugar
  - 12 tablespoons (1 1/2 sticks) cold unsalted butter, cut into 1/4-inch slices
  - 1/2 cup cold vegetable shortening, cut into small bits
  - 1/4 cup cold vodka
  - 1/4 cup cold water
1. Process 1 1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.
  2. Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.

## Apple Pie

- 4 pounds Granny Smith apples, peeled, cored and sliced
  - 3/4 cup roughly chopped toasted walnuts
  - 1/2 cup sugar, plus 2 teaspoons
  - 1/2 cup packed light brown sugar
  - 2 tablespoons fresh lemon juice
  - 2 tablespoons flour
  - 1 teaspoon ground cinnamon
  - 1/4 teaspoon freshly grated nutmeg
  - 1/4 teaspoon salt
  - 2 tablespoons cold unsalted butter, cut into slivers, plus 2 tablespoons
1. Preheat the oven to 375 degrees F.
  2. Prepare the piecrust and line a deep 10-inch pie pan.
  3. In a large bowl, combine the apples, 1/2 cup sugar, brown sugar, lemon juice, flour, cinnamon, nutmeg, and salt. Toss to coat the apples with the other ingredients and let sit for 10 minutes. Spoon the apple mixture into the prepared pie pan and dot the fruit with the butter slivers. Top with the second crust. Using a sharp knife, cut away the excess dough. Crimp the edges of the pie firmly to seal the dough. With a sharp knife, cut a decorative pattern of slits into the top crust. With a pastry brush, brush the cream over the top crust, and sprinkle the remaining 2 teaspoons of sugar over the top.
  4. Bake until the crust is golden and the juices begin to bubble, about 45 minutes to 1 hour. Remove from the oven and let cool at least 1 hour before serving.

## Pumpkin Pie

- 3 2 cups canned pumpkin puree
  - 4 1 cup light brown sugar
  - 5 1/2 cup dark brown sugar
  - 6 4 eggs, lightly beaten
  - 7 1/2 cup heavy cream
  - 8 1/4 cup whole milk
  - 9 1/4 cup Steen's cane syrup
  - 10 2 tablespoons bourbon
  - 11 1 tablespoon vanilla extract
  - 12 1/4 teaspoon ground cinnamon, plus extra for dusting
  - 13 1/4 teaspoon ground nutmeg
  - 14 1/4 teaspoon ground allspice
  - 15 1/4 teaspoon ground ginger
  - 16 1/4 teaspoon ground cardamom
1. Preheat the oven to 375 degrees F. Lightly dust a clean surface with flour.
  2. Roll the pie dough to a thickness of 1/8-inch and, working carefully, fit the rolled dough into a 10-inch deep dish pie plate. Either crimp the edges decoratively or trim the pastry so that it is even with the edge of the pie plate. Decorate the edge with leaf shapes cut from excess pastry dough, if desired. Refrigerate the shell for at least 30 minutes and up to overnight before proceeding.

3. In a large mixing bowl, combine all of the ingredients. Mix until well blended. Pour into the chilled pastry shell. Bake until the custard is set and the crust is lightly golden, 50 to 60 minutes. Let the pie cool completely before serving.

## Sage Ice Cream

- 2 cups heavy cream
  - 2 cups half-and-half
  - 1/3 cup coarsely chopped fresh sage
  - 4 (2- by 1/2-inch) strips lemon zest
  - 9 large egg yolks
  - 3/4 cup granulated sugar
  - 1/4 teaspoon salt
1. Bring cream, half-and-half, sage, and zest to a boil in a large heavy saucepan over moderate heat. Remove from heat and steep, covered, 10 minutes.
  2. Whisk together yolks, granulated sugar, and salt in a large bowl. Whisk in half of hot cream, then whisk egg mixture into remaining cream in saucepan. Cook custard over moderate heat, stirring constantly with a wooden spoon, until it coats back of spoon and reaches 170°F on thermometer, about 5 minutes (do not let boil).
  3. Pour custard through a fine sieve into a bowl and cool, stirring occasionally. Chill custard, its surface covered with plastic wrap, until cold, at least 3 hours.
  4. Freeze custard in ice cream maker, then transfer to an airtight container and put in freezer to harden.