

# HOLIDAY COOKING SPECIAL

# bon appetit

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## THANKSGIVING MADE EASY

SHORTCUT  
TO JUICY  
TURKEY

P. 146

MAKE-  
AHEAD  
SIDE  
DISHERS

P. 154

4 INCREDIBLE  
STUFFINGS

P. 150

HERB-ROASTED  
TURKEY WITH  
SHALLOT-DIJON  
GRAVY

P. 174

## PUMPKIN DESSERTS

PIE, CHEESECAKE,  
CRÈME BRÛLÉE,  
AND MORE

P. 162

THE RIGHT WAY  
TO CARVE  
TURKEY

P. 185

PLUS  
QUICK AND  
HEALTHY  
WEEKDAY  
DINNERS



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# family style

dinner  
for you and  
your kids—  
plus leftovers

BY MARIA HELM  
SINSKEY



recipes  
on p. 86

## THE MENU/ FISH AND CHIPS DINNER

Golden pan-fried fish  
Quick tartar sauce  
Roasted “chips”  
5-minute slaw

**THE PAYOFF/** A quick and easy trip to the fish shack without ever leaving the house. It’s healthier, too: The halibut is pan-fried

rather than deep-fried, the “chips”—wedges of Yukon Gold potato—are oven-baked, and the vinegary slaw is made entirely without oil.

**THE LEFTOVERS/** Fish Sandwiches with Tartar Sauce and Slaw: Just rewarm the fish and add hamburger buns—and dinner’s ready. /▶▶



### golden pan-fried fish

4 SERVINGS PLUS LEFTOVERS/  
Serve lemon wedges alongside fish.

- 2 pounds 1½-inch-thick halibut fillets
  - 1 3½-ounce package panko (Japanese breadcrumbs; 1½ cups)\*
  - 1 tablespoon finely chopped fresh Italian parsley
  - 2 teaspoons coarse kosher salt
  - 2 teaspoons finely grated lemon peel
  - ½ teaspoon cayenne pepper
  - 3 large egg whites
  - ¼ cup dark ale or non-alcoholic beer (such as O'Doul's)
  - 3 tablespoons (or more) extra-virgin olive oil
- Quick Tartar Sauce (see recipe)

Cut fish into 4×1¼-inch rectangular sticks. Sprinkle with salt and pepper. Combine next 5 ingredients in large bowl.

Whisk egg whites and ale in medium bowl. Add fish to ale mixture and turn to coat; shake off excess, then turn fish in panko mixture to coat all sides. Place on plate.

Heat 3 tablespoons oil in large nonstick skillet over medium-high heat. Add half of fish sticks. Cook until golden and just opaque in center, about 2 minutes per side. Repeat with remaining fish sticks, adding more oil to skillet as necessary. Transfer fish to paper towels; sprinkle with salt and pepper. Serve immediately with tartar sauce.

\* / Available in the Asian foods section of some supermarkets and at Asian markets.

### second helpings/

FISH SANDWICHES

- In five minutes flat, the leftover fish, slaw, and tartar sauce become the next night's dinner. Toast HAMBURGER BUNS or soft French bread rolls. Meanwhile, heat leftover FISH in microwave 40 to 50 seconds (crust will soften). Spread leftover TARTAR SAUCE over cut sides of buns. Place fish on bottom of each bun; top with leftover SLAW. Cover with top of bun and serve.

### quick tartar sauce

MAKES ABOUT 1½ CUPS/ Save any leftover sauce in the refrigerator for up to three days.

- 1 cup mayonnaise
- 6 tablespoons sweet pickle relish or finely chopped bread-and-butter pickles
- 2 tablespoons fresh lemon juice

Mix all ingredients in small bowl. Cover; chill.

### roasted "chips"

4 TO 6 SERVINGS/ Roast the wedges with points facing up to brown all sides.

- 2 pounds large unpeeled Yukon Gold potatoes, each cut into 6 to 8 wedges
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons fleur de sel\*

Place rack in center of oven. Preheat to 450°F.

Toss all ingredients in medium bowl to coat. Arrange potatoes, points facing up, on rimmed baking sheet. Roast 20 minutes, then reduce oven temperature to 400°F. Continue to roast until potato wedges are tender and golden, about 30 minutes longer.

\* / A type of sea salt; available at some supermarkets and at specialty foods stores.

### 5-minute slaw

4 TO 6 SERVINGS/ Celery seeds add nice flavor to this tangy oil-free slaw.

- ¼ cup red wine vinegar
- 2 tablespoons sugar
- 2 teaspoons coarse kosher salt
- ¼ teaspoon celery seeds
- 3 green onions, thinly sliced
- 2 8-ounce packages coleslaw mix

Whisk first 4 ingredients in large bowl. Mix in green onions. Add coleslaw mix; toss. / ■

Maria Helm Sinskey is the author of *The Vineyard Kitchen* and *the mother of two*.