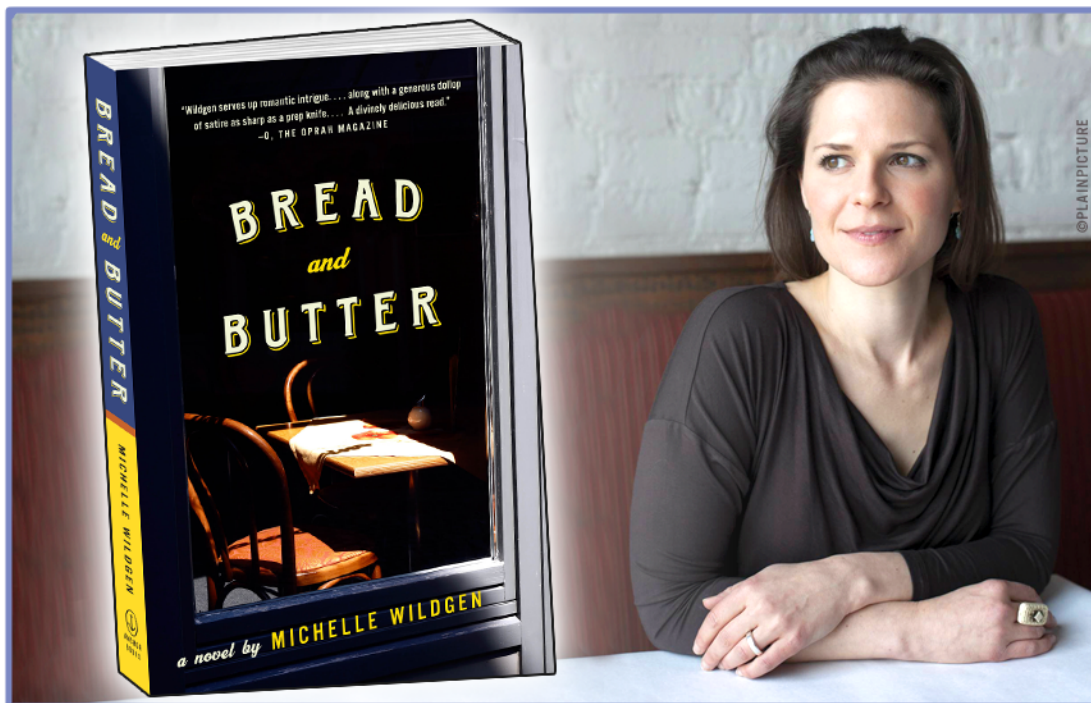




A BREAD AND BUTTER THANKSGIVING MENU



In the spirit of family, *Bread and Butter*'s Leo, Britt, and Harry—siblings, rivals, and restaurateurs—have put aside their differences (or have they?) to devise a delightful menu for Thanksgiving dinner! With plenty of traditional and modern dishes to choose from, and accented with witty comments from author Michelle Wildgen, this menu is sure to inspire ideas for your holiday book club gathering.

Bon appétit!

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APPETIZERS & APERITIFS

Champagne

Britt feels it deserves the place cocktails usurp.

Mid-level Beer

Their father likes it.

Sauvignon Blanc

(from anywhere except New Zealand)

Leo wants a crisp grassy white wine and feels New Zealand's version of the varietal is misleading to the general public.

Tepid Water

Harry's cooking, for God's sake, and you don't get a buzz on when you work with knives and fire.

Chili and Maple Spiced Pecans and Almonds

Pickled Carrot, Radish, and Olives

Pita and Labneh with Scallion and Olive Oil

DESSERT

Competing Apple Pies

Harry's includes poached quince and home-made crystallized ginger. Leo's has Cheddar in the crust and three kinds of apples. Britt spends far too long on a lattice-and-autumn-leaf pastry that terrifies everyone.

Pumpkin Pie with Graham Cracker Crust

Past innovations have included butternut squash, fresh pie pumpkin, and sweet potato, plus a regrettable chocolate incursion. They now limit themselves to swapping out the booze in the whipped cream. This year, at Harry's behest, it's expensive bourbon, which he made Leo purchase.

Coffee. So, So Much Coffee.

MAIN COURSE

Roasted Turkey

Unanimously insisted upon by all three brothers, who feel trends of deep frying, smoking, braising, and grilling are all pointless distractions, though arguments over dry brine versus wet, herbed brine versus plain, and salt-sugar versus salt-only occupied several days of bickering.

Celery, Sage, and Onion Stuffing

They grew up on it, and after years of Harry's experimentation with cornbread and prosciutto and wild mushrooms everyone just missed the old school version. Finally Leo took over the stuffing with a recipe he found in an old Better Homes & Gardens.

Mashed Potatoes

Harry follows a complicated procedure designed to remove as much moisture from potatoes as possible and subsequently replace it with butterfat. Verboten additions: chive, bacon, truffle oil, roasted garlic. Acceptable ingredients: salt, pepper, cream. Required but secret: two pounds of butter.

Lacinato Kale Salad with Caramelized Apples and Toasted Hazelnuts, Dijon Vinaigrette with Shallot and Sherry Vinegar

Britt dislikes a table without sufficient candlelight, levity, or acidity. He also insists on massaging the vinaigrette into the kale, during which operation the other two brothers stand nearby and mock him.

Roasted Sweet Potatoes with Fried Sage Leaves

Oh, why not.

Molded Green JELL-O Salad with Cottage Cheese, Canned Pineapple, and Celery

No one has the heart to tell their mother this dish was never a beloved tradition. Secretly, however, and beset by disbelief and compulsion, Britt will find himself eating the leftovers.