

# PERFECT THANKSGIVING RECIPES

3 DOZEN QUICK DISHES  
19 SIDES · 20 VEGETARIAN OPTIONS  
13 DESSERTS

# Gourmet

THE MAGAZINE OF GOOD LIVING



**GOLDEN ONION PIE OYSTER CASSEROLE**  
**BACON SMASHED POTATOES ROAST TURKEY WITH CREAM GRAVY**  
**TOASTED SWEET CORN PUDDING CIDER-GLAZED TURKEY**  
**CRAB HUSH PUPPIES SMOKED SAUSAGE JAMBALAYA**  
**BROWN SUGAR BAKED SWEET POTATOES AND ACORN SQUASH**  
**LEMON CUSTARD PIE PUMPKIN GINGERBREAD TRIFLE**

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# GOOD LIVING DRINKS

## COCKTAIL OF THE MONTH

### SCOTS CONNEXION

Pour  $\frac{1}{2}$  teaspoon absinthe into a chilled glass, swirl to coat, and pour out the absinthe. In a cocktail shaker three-fourths full of cracked ice, combine  $1\frac{1}{2}$  ounces blended Scotch whiskey (we like The Famous Grouse), 1 ounce Root liqueur, and a dash of Peychaud's bitters. Stir well and strain into the chilled glass. The inventor of this drink, Nicholas Jarrett, head bartender at APO Bar + Lounge, in Philadelphia, uses a flamed grapefruit twist as his garnish, but we like a lemon twist just as well. ☑



Among the ingredients in Root liqueur are cardamom, cinnamon, nutmeg, star anise, birch bark, smoked black tea, and spearmint.

## COCKTAIL CULTURE

### BARKEEP, A GLASS OF SARSAPARILLA

Steven Grasse and Charles Hires, Philadelphians separated by a century, share deep roots. Root beer, actually. Hires, a pharmacist born in 1851, took the alcohol out of an old drink called "root tea," added fizz, and bottled it. Grasse, 45, an adman and "brander," took similar ingredients and launched a liqueur. Root is nice on its own, but when mixed with other spirits its full complexity is revealed. (See page 31).