



Ask a Chef: Best Way to Make Turkey on Thanksgiving?

Deep-fried turkey

"The turkey is a group effort at our house. But last year for the first time we made a deep-fried turkey, and it was pretty damn good and way easier than I thought. You don't have to sit in front of the stove for hours, waiting for it to be done. It's way faster and just better." —[Ken Oringer](#) ([Clio](#), [Uni](#), [Toro](#), [La Verdad](#) and [Coppa](#) in Boston; [Earth](#) in Kennebunkport)

Ask a Chef: Favorite Dish at Thanksgiving?

Relish Tray, Champagne, and Stuffing

"It's usually the relish tray in the beginning with homemade pickles, pistachio tempura, homemade crackers with a great aged cheddar, and smoked salmon roulade with horseradish, haricot vert and onion seeds. And it's always served with champagne. Stuffing is a really close second. I don't care about the turkey. All I want is the stuffing and turkey skin. We make a few kinds of stuffing every year, including the traditional sausage stuffing with sourdough croutons, tons of onions, leeks and old bay seasoning, as well as my mother in law's wild rice and chestnut stuffing." —[Ken Oringer](#) ([Clio](#), [Uni](#), [Toro](#), [La Verdad](#) and [Coppa](#) in Boston; [Earth](#) in Kennebunkport)

Ask a Chef: Favorite Way to Eat Thanksgiving Leftovers?

Leftovers Sandwich and Turkey Shepherd's Pie

"Leftover turkey with stuffing, cranberry sauce, gravy and mayo on whole wheat toast. That and turkey shepherd's pie where we make a veloute with leftover gravy and add chunks of leftover turkey, a layer of mashed potatoes, then parmesan and breadcrumbs on top, and bake until bubbly." —[Ken Oringer](#) ([Clio](#), [Uni](#), [Toro](#), [La Verdad](#) and [Coppa](#) in Boston; [Earth](#) in Kennebunkport)