At the Kish family Thanksgiving in Austin. FROM RIGHT: Kristen Kish, her mother, Judy, and her father, Mike. OPPOSITE: Acorn Squash with Coconut Custard
RECIPE 88
For working chefs like Kristen Kish of Austin’s Arlo Grey, the tickets don’t stop coming in on Turkey Day. Unable to travel to her family this year, Kristen brought Thanksgiving to her restaurant.

BY JORDANA ROTTMAN

PHOTOGRAPHY BY EVA KOLENKO
Kristen Kish has a clear memory of her first Thanksgiving on break from culinary school. She came rearing into her family home in Grand Rapids, Michigan, to find a partially frozen turkey that no one had thought to brine. This was no match for the indefatigable confidence of a young cook, of course, and Thanksgiving was saved—at least that’s how Kristen remembers it. Her mom, Judy Kish, remembers things a little differently. “You threw a fit about the brine, and I think you tried to cook the turkey overnight in the oven,” Judy says, fact-checking the memory even as her daughter insists she’d never do that to a bird. “Well,” she shrugs, “you were very sure of yourself at the time.”

For a lot of families, this is a familiar Thanksgiving scene: the old-growth disputes about the way things were, the eye rolls and inside jokes, the quips and jabs passed swiftly around the dinner table like a bowl of hot rolls. But for chefs, who are often working in their kitchens on the holidays, family time is a rare luxury. For a few years now, Kristen has been one of the lucky ones. After winning season 10 of Top Chef, she was named chef de cuisine of Barbara Lynch’s celebrated restaurant Menton in Boston, where she stayed until 2014. In the years that followed, she was busy staging pop-ups and writing a book (Kristen Kish Cooking: Recipes and Techniques)—but she always made a point of seeing her family on holidays.

Then, in March, Kristen packed up her life in the Northeast and moved to Austin to open her first restaurant, Arlo Grey, inside the new Line Hotel. With an ambitious menu that skips confidently from handmade pastas to a cococo burger, and workdays that often begin at dawn and end well after midnight, the chef plunged back into the taxing realities of restaurant life. Thanksgiving at home would not be possible this year, so instead the chef did the next-best thing: She brought the holiday to her, inviting her parents, Judy and Mike; her brother, Jon; and two of her closest Boston friends, Kim Baccari and Stephanie Cmar, for a Thanksgiving meal in the dining room at Arlo Grey.

Far removed from that first holiday as a nervy young cook, Kristen’s menu this year took a knee to the family staples she grew up eating, mashing up multiple traditions with a few of her own flourishes thrown in. Judy’s mom was from Michigan and would always make white bread stuffing; her dad was from Texas and preferred to do it with cornbread. And so for her recipe, inherited from her mother, Kristen uses both. Her bean and beet salad also combines a few memories: the pickled beets Kristen’s grandmother would always have on her table and the three-bean mix Judy liked to serve. Other dishes are more evolution than homage. Kristen’s cranberry-orange relish is a nod to her grandpa’s favorite Jell-O salad, which was sweetened with 7-Up and topped with Cool Whip. The turkey is a classic golden-skinned number with butter tucked beneath its skin. (“Mom didn’t really do salt, and we grew up on margarine,” Kristen remembers.)

Gathered at a round marble table beneath a chain-mail chandelier at Arlo Grey, the family dynamic swings wildly from sentimental to snarky. “Jon got drunk last Thanksgiving, and we were all very proud of him,” says Kristen, before sharing a sweet story about late-night games of euchre with her grandpa when he was still alive, with the wishbone drying on the window sill, Dad rinsing the big pots in the kitchen, a Simon & Garfunkel album looping somewhere in the background. Judy recalls an intense period a few years back, when both kids were dealing with breakups and Kristen came out to her family. “They were trying to figure it all out, and I worried about my babies,” she says. “Becoming your own person is not an easy thing. You have to do the work yourself.”

The day winds down, the food comas take hold, and everyone needs a nap—but Kristen is feeling some feelings. “When you’re growing up, everything just seems normal, like white noise. Then you become an adult and realize that all of it is yours, your culture, your family,” she says. “I’m realizing that the reason I even have a story to tell through food is because of these people.”

“My mom and dad adopted me from South Korea when I was a baby. Taking care of people is in the Kish genes, and I learned to do it through food. That’s my purpose; that’s my love language. When I cook, it’s like, ‘Yeah, I’m a f—ing Kish!’” –KRISTEN KISH
“Growing up, my mom would use one of those fat separators when she was making gravy. I was always baffled as to why people would want to discard the fat—it has so much flavor from the turkey skin.”

—KRISTEN KISH
“Steph and I met when we were baby cooks in Boston, the only two girls on the line. The first time we bonded, I dropped a piece of fish from 8 inches in the air into a hot pan of oil. It left a heart-shaped scar, and we’ve been best friends ever since.”

“Kim lives a few doors down from where I used to work in Boston. She’s a loud Italian woman and would always be yelling at us down the street. Over time she became my auntie—she would take care of me, make sure I was eating. Some nights my only job was to go over to Kim’s house and eat all her leftovers.”

—KIRSTEN KISH
ROASTED BEETS AND CHARRED GREEN BEANS

Kristin tops her riff on green bean salad with fresh herbs, crunchy roasted hazelnuts, and crispy fried shallots.

RECIPE PAGE
KISH FAMILY TWO-BREAD STUFFING
Cornbread and white sandwich bread go into Kristen’s stuffing.

RECIPE IN 92

APPLE PIE À LA MODE ICE CREAM SANDWICHES
Kristen’s twist on a classic Thanksgiving dessert.

RECIPE IN 93
Mushroom Toasts with Délice de Bourgogne

PHOTO P. 78
TOTAL 45 MIN; SERVES 12

For a first bite, Kristen tops toasted brioche with triple-cream cheese (an ultralight version of brie) and pan-roasted mushrooms.

6 Tbsp. olive oil
1 lb. mixed fresh wild mushrooms (such as hen-of-the-woods, oyster, and chanterelle), cut into 1-inch pieces, divided
9 thyme sprigs, divided
6 large garlic cloves, crushed, divided
1¼ tsp. kosher salt, divided
1 tsp. black pepper, divided
5 Tbsp. unsalted butter, softened, divided
3 Tbsp. finely chopped fresh flat-leaf parsley, divided, plus more for garnish
1 Tbsp. sherry vinegar, divided
(½-inch-thick) brioche slices, halved
8 oz. Délice de Bourgogne or other triple-cream cheese, at room temperature

Pickled pearl onions, thinly sliced
Chopped frisée (white and light green parts only), for garnish
Snipped fresh chives, for garnish
Fresh lemon juice, for drizzling
Extra-virgin olive oil, for drizzling

1. Heat 2 tablespoons oil in a large cast-iron skillet over high just until smoking. Add one third of the mushrooms in a single layer, and cook, without stirring, until golden brown, about 3 minutes. Stir in 3 thyme sprigs, 2 crushed garlic cloves, ¼ teaspoon salt, and ¼ teaspoon pepper. Reduce heat to medium-high, and cook, stirring occasionally, until mushrooms are tender and browned all over, about 3 minutes. Add 1 tablespoon butter, 1 tablespoon parsley, and 1 teaspoon vinegar. Cook, stirring occasionally, until mushrooms are coated in butter, about 1 minute. Transfer mushroom mixture to paper towels to drain; discard cooked garlic and thyme.

2. Wipe skillet clean, and repeat process 2 times with remaining oil, remaining mushrooms, remaining thyme, remaining garlic, ½ teaspoon salt, ¼ teaspoon pepper, 2 tablespoons butter, remaining parsley, and remaining vinegar. Place all mushrooms in a large bowl, and season with remaining ¼ teaspoon salt and remaining ¼ teaspoon pepper. Keep warm or let cool to room temperature.

3. Preheat oven to 350°F. Place brioche slices in a single layer on a wire rack set inside a baking sheet. Bake in preheated oven until lightly toasted, about 5 minutes per side. Brush with remaining 2 tablespoons softened butter.

4. Spread cheese evenly over brioche toasts. Spoon mushroom mixture evenly over toasts; garnish with parsley, pickled onion slices, frisée, and chives. Drizzle with lemon juice and extra-virgin olive oil.

WINE: Crisp sparkling rosé: NV Parigot & Richard Crémant de Bourgogne Brut Rosé

Roasted Beets and Charred Green Beans

PHOTO P. 79
ACTIVE 40 MIN; TOTAL 4 HR 30 MIN; SERVES 8

An homage to the jarred pickled beets and bean salad she ate as a kid, Kristen pairs roasted beets and cast-iron-charred haricots verts with an herby vinegar dressing.

3 lb. small to medium-size red beets
8 thyme sprigs
5 Tbsp. extra-virgin olive oil, divided
2½ tsp. kosher salt, divided
1 tsp. black pepper, divided
¼ cup plus 2 Tbsp. grapeseed oil, divided
1 lb. haricots verts, trimmed, divided
1 cup apple cider vinegar
1 Tbsp. granulated sugar
1 Tbsp. whole-grain mustard
1 tsp. finely chopped fresh oregano
2 tsp. chopped fresh thyme
2 large shallots, thinly sliced on a mandoline

Roasted hazelnuts, for garnish
Chopped fresh flat-leaf parsley, for garnish

1. Preheat oven to 350°F. Toss together beets, thyme sprigs, 3 tablespoons olive oil, ⅛ teaspoon salt, and ¼ teaspoon pepper in a roasting pan or baking dish; cover tightly with aluminum foil. Bake in preheated oven until beets are tender, about 1 hour and 15 minutes. Remove foil, and let stand until cool enough to handle. Peel cooked beets, and cut into wedges. Discard thyme sprigs.

2. Heat 1 tablespoon grapeseed oil in a large cast-iron skillet over high until smoking. Add half of the haricots verts in an even layer. Cook, without stirring, until charred on one side, about 2 minutes. Cook, stirring often, until tender-crisp, about 3 minutes. Transfer to a plate. Repeat process with 1 tablespoon grapeseed oil and remaining haricots verts. Sprinkle beans with ½ teaspoon salt and ¼ teaspoon pepper.

3. Toss together beets, haricots verts, vinegar, sugar, mustard, oregano, chopped thyme, and remaining 2 tablespoons olive oil. Season with remaining ⅛ teaspoon salt and remaining ⅛ teaspoon pepper. Cover and refrigerate at least 2 hours or up to 2 days.

4. Stir together shallots and remaining ½ cup grapeseed oil in a small saucepan. Cook over medium-high, stirring occasionally, until golden brown and crisp, about 15 minutes. Using a slotted spoon, transfer fried shallots to paper towels to drain. Top salad with fried shallots; garnish with hazelnuts and parsley.

Buttermilk Biscuits

PHOTO P. 77
ACTIVE 15 MIN; TOTAL 30 MIN; SERVES 10

The butter-to-shortening ratio in these biscuits gives them lofty height and rich flavor while keeping them super moist.

7 cups all-purpose flour (about 30 oz.), plus more for work surface
4 tsp. granulated sugar
4 tsp. baking powder
1 Tbsp. kosher salt
1 Tbsp. baking soda
1 cup cold unsalted butter, cubed
½ cup vegetable shortening
2 cups cold buttermilk
2 Tbsp. heavy cream
1 tsp. flaky sea salt
¼ tsp. black pepper

1. Preheat oven to 425°F. Line a large rimmed baking sheet with parchment paper.

2. Combine flour, sugar, baking powder, kosher salt, and baking soda in a stand mixer fitted with the paddle attachment. Beat on low speed until combined. Add butter and shortening, and beat on low speed until mixture resembles coarse crumbs and some pea-size pieces of butter remain, about 3 minutes. Beat in buttermilk just until incorporated.

3. Turn dough out onto a lightly floured surface. Knead and fold dough into thirds, repeating process until it comes together, about 5 times. Dust dough and rolling pin with flour; roll dough into a ⅛-inch-thick (about 12 × 10-inch) rectangle. Cut dough rectangle into 10 (3½-inch) squares. Transfer to prepared baking sheet, arranging dough squares so the edges touch. Brush with cream, and sprinkle with sea salt and black pepper.

4. Bake in preheated oven until golden brown, about 15 minutes.
Greens and Grapes with Pecans and Pomegranate Vinaigrette

PHOTO P. 80
TOTAL 10 MIN;SERVES 8

The tangy-sweet dressing—laced with fruity pomegranate molasses—is versatile enough to be used with any variety of seasonal greens and crunchy toasted nuts.

- 4 tsp. pomegranate molasses
- 4 tsp. honey
- 2 Tbsp. fresh lemon juice
- ½ tsp. white wine vinegar
- ½ cup extra-virgin olive oil
- ½ tsp. kosher salt, plus more to taste
- 10 oz. mixed greens (such as mizuna, wild arugula, red romaine, baby spinach, and watercress)
- 2 cups red seedless grapes, halved
- 1 cup lightly packed mixed fresh herbs (such as flat-leaf parsley leaves, chives, and chervil)
- 1 cup toasted pecans, roughly chopped

1. Whisk together pomegranate molasses, honey, lemon juice, and vinegar in a medium bowl until combined. Gradually add oil, whisking constantly, until emulsified. Season with salt. (Vinaigrette can be refrigerated in an airtight container up to 3 days.)

2. Toss together greens, grapes, herbs, and pecans with desired amount of vinaigrette in a large serving bowl. Season with salt to taste.

Cranberry-and-Citrus Chutney with Fennel Pollen

PHOTO P. 77
ACTIVE 20 MIN; TOTAL 2 HR; SERVES 12

Inspired by her grandpa’s raspberry-studded Jell-O salad, which served as both a savory side to turkey and as a dessert dolloped with Cool Whip, Kristen’s glossy chutney is peppered with candied orange peel and spiced with fragrant fennel pollen.

- 12 oz. fresh or frozen cranberries (about 3½ cups)
- 1 cup granulated sugar
- ½ cup water
- 1 tsp. orange zest plus ½ cup fresh orange juice (from 1 orange)
- ¼ tsp. lemon zest plus 1 tsp. fresh lemon juice, divided
- 3 Tbsp. minced candied orange peel
- 1 tsp. fennel pollen or ½ tsp. ground toasted fennel seeds
- Pinch of kosher salt

Stir together cranberries, sugar, ⅛ cup water, orange zest and juice, and lemon zest in a medium saucepan; bring to a boil over medium-high. Simmer, stirring occasionally, until cranberries pop and are coated in a thick sauce, about 15 minutes. Stir in candied orange peel, fennel pollen, salt, and lemon juice. Transfer to a serving bowl, and let cool completely before serving.

MAKE AHEAD Chutney can be stored in an airtight container in refrigerator up to 3 days.

Kish Family Two-Bread Stuffing

PHOTO P. 80
ACTIVE 40 MIN; TOTAL 55 MIN; SERVES 16

Kristen’s family always makes stuffing with two kinds of bread: white bread for Judy’s mom, who was from Michigan, and cornbread for Judy’s dad, who was from Texas. They always make a double batch, so there is enough for a crowd, plus leftovers.

- 1 cup unsalted butter, for greasing
- ⅛ cup extra-virgin olive oil
- 4 cups finely chopped yellow onions
- 4 cups finely chopped celery
- ⅓ cup finely chopped fresh sage
- 1 Tbsp. grated garlic
- 12 cups prepared cornbread, torn into 1-inch pieces (about 1½ lbs.)
- 2 (1-lb.) day-old white sandwich bread loaves, torn into 1-inch pieces
- 3 Tbsp. finely chopped fresh flat-leaf parsley
- 1 Tbsp. kosher salt, plus more to taste
- ½ tsp. black pepper
- 6 cups chicken stock or canned low-sodium broth

1. Preheat oven to 350°F. Grease 2 (13- x 9-inch) baking dishes with butter. Heat oil in a large skillet over medium-high. Add onions and celery and cook, stirring occasionally, until softened but not browned, about 10 minutes. Add sage and garlic, and cook, stirring often, until fragrant, about 2 minutes.

2. Transfer cooked vegetables to a large bowl. Add cornbread, sandwich bread, parsley, salt, and pepper; stir until well combined. Gradually stir in stock until breads are evenly moistened. Scrape mixture into prepared baking dishes. Bake in preheated oven until hot and lightly browned, about 30 minutes.

Vinegar-Brined Roast Turkey

PHOTO P. 77
ACTIVE 25 MIN; TOTAL 15 HR; SERVES 12

Two years ago, Kristen deemed it her brother’s job to make the turkey for Thanksgiving. She taught him how to brine the bird in cider vinegar, which helps tenderize it and yields flavorful drippings that are perfect for pan jus.

BRINE
- 2 gal. warm water
- 2 cups apple cider vinegar
- 2 cups kosher salt
- 1 cup packed light brown sugar
- 3 Tbsp. whole black peppercorns
- 6 bay leaves
- Large handful of fresh flat-leaf parsley stems (leaves reserved for turkey)

TURKEY
- 1 (12- to 14-lb.) fresh turkey, neck and giblets removed
- ⅛ cup unsalted butter (6 oz.), at room temperature
- 2 Tbsp. chopped fresh flat-leaf parsley
- 1 Tbsp. chopped fresh thyme
- 1 lemon, zested and halved, divided
- 1 tsp. kosher salt, divided
- ⅛ tsp. black pepper, divided
- 6 Tbsp. extra-virgin olive oil, divided
- 3 medium carrots, cut into 1-inch pieces
- 1 celery stalks, large diced
- 1 large yellow onion, quartered and petals separated
- ⅓ cup dried cremini mushrooms (about ⅛ oz.)
- 2 shallots, halved
- 1 garlic head, halved crosswise
- 5 rosemary sprigs
- 4 sage sprigs
- 3 marjoram sprigs
- 2 cups water

1. Make the brine: Stir together 2 gallons warm water, vinegar, salt, brown sugar, peppercorns, bay leaves, and parsley stems in a 14- quart stockpot until sugar and salt dissolve, about 1 minute and 30 seconds. Let brine cool to room temperature, about 30 minutes.

2. Make the turkey: Place turkey in brine, cover, and refrigerate 12 to 24 hours. Remove turkey from brine; discard brine. Pat turkey dry with paper towels. Preheat oven to 350°F. Stir together butter, parsley, thyme, lemon zest, ⅛ teaspoon salt, and 1 teaspoon pepper in a medium bowl.
until combined. Using your fingers, loosen and lift skin from turkey breast and thighs without totally detaching skin; spread some of the butter mixture under skin. Carefully replace skin, and spread remaining butter mixture over skin of breast and thighs. Drizzle turkey with 2 tablespoons oil, and sprinkle with remaining ½ teaspoon salt and remaining ½ teaspoon pepper. Place turkey, breast side up, on a wire rack in a roasting pan. Toss together carrots, celery, onion, and remaining ½ cup oil in a large bowl; scatter vegetable mixture around turkey in roasting pan. Stuff turkey cavity with lemon halves, dried mushrooms, shallots, garlic, rosemary, sage, and marjoram. Tie legs together with kitchen twine; tuck wing tips under.

3. Roast turkey in preheated oven until golden brown and an instant-read thermometer inserted in thickest part of thigh registers 155°F, about 2 hours. Transfer turkey to a carving board; remove rack from roasting pan. Let turkey rest until thermometer registers 165°F, about 30 minutes. Scoop out herb-and-mushroom mixture from inside of turkey, and add to roasting pan with vegetables. Set roasting pan on stovetop over medium-high; stir in 2 cups water, and simmer, scraping up browned bits from bottom of pan, 10 minutes. Remove from heat. Pour mixture through a fine wire-mesh strainer over a bowl; discard solids. Carve turkey, and serve with gravy.

WINE Light-bodied, berry-rich Beaujolais: 2016 Château Thivin Côtes de Rhône

Acorn Squash with Coconut Custard
PHOTO P. 75
ACTIVE 10 MIN; TOTAL 2 HR 15 MIN
SERVES 8

Kristen fills her take on her mom’s roasted squash with a decadent coconut custard that offsets the earthy sweetness of the dish. The custard will set as it cools, and slices beautifully at room temperature.

2 acorn squash, halved lengthwise, seeds removed
1 Tbsp. olive oil
1 tsp. kosher salt
6 fresh sage leaves, torn into small pieces
1 cup well-shaken and stirred canned coconut milk
½ cup heavy cream
large egg yolks
¼ cup granulated sugar
1 tsp. black pepper
½ tsp. orange zest
¼ tsp. fleur de sel
3 Tbsp. brown butter
¼ cup coarsely chopped walnuts, toasted

1. Preheat oven to 425°F. Cut a small slice off skin side of each squash half so they will sit flat during baking. Transfer to a large rimmed baking sheet.
2. Drizzle squash with oil, and season with kosher salt; sprinkle evenly with sage. Roast until squash is tender and begins to brown, about 40 minutes. Let squash cool completely, about 30 minutes. Reduce oven temperature to 300°F.
3. Whisk together coconut milk, cream, egg yolks, sugar, pepper, orange zest, and fleur de sel in a large bowl until well combined. Pour coconut mixture evenly into well of each squash. Bake at 300°F until custard begins to set and jiggles slightly like gelatin, about 55 minutes. Let cool to room temperature, at least 1 hour and up to 3 hours. (As squash cools, custard will set up further.) Cut squash halves in half; transfer to a platter. Drizzle brown butter over top, and sprinkle with toasted walnuts.

Apple Pie à la Mode Ice Cream Sandwiches
PHOTO P. 80
ACTIVE 55 MIN; TOTAL 1 HR 30 MIN
MAKES 21 SANDWICHES

A nod to both of her grandmothers—one known for her apple pie, the other for her snickerdoodles—Kristen folds lightly spiced apple pie–style filling into vanilla ice cream, then sandwiches it between chewy snickerdoodle cookies.

COOKIES
1½ cups all-purpose flour (about 5½ oz.)
¼ tsp. baking soda
¼ tsp. baking powder
¼ tsp. cream of tartar
Pinch of kosher salt
½ cup vegetable shortening (such as Crisco)
¼ cup unsalted butter
1 cup plus 2 Tbsp. granulated sugar, divided
large egg
large egg yolk
½ tsp. vanilla bean paste
1 tsp. ground cinnamon

FILLING
2 Tbsp. unsalted butter
1 Tbsp. extra-virgin olive oil
1 bay leaf
Granny Smith apples, peeled and finely chopped (about 2½ cups)
3 Tbsp. light brown sugar
tsp. fresh lemon juice
1 tsp. ground cinnamon
1 tsp. ground allspice
1 tsp. ground nutmeg
Pinch of ground cloves
Pinch of kosher salt
4 cups vanilla ice cream, softened

1. Make the cookies: Preheat oven to 375°F. Line 4 large baking sheets with parchment paper. Whisk together flour, baking soda, baking powder, cream of tartar, and salt in a medium bowl. Combine shortening, butter, and 1 cup granulated sugar in bowl of a stand mixer fitted with the paddle attachment. Beat on high speed until light and fluffy, about 2 minutes. Reduce speed to low; beat in egg, egg yolk, and vanilla bean paste until incorporated. Gradually add flour mixture, beating just until dough comes together.

2. Whisk together cinnamon and remaining 2 tablespoons granulated sugar in a shallow bowl. Shape dough into 42 (1-inch) balls. Dredge balls in cinnamon mixture, and arrange 3 inches apart on prepared baking sheets. Bake cookies in preheated oven in the upper and lower thirds of oven, until light golden around edges, 7 to 9 minutes. Transfer cookies on baking sheets to wire racks to cool completely, about 15 minutes.

3. Make the filling: Melt butter with olive oil in a large skillet over medium. Add bay leaf, and cook 15 seconds. Stir in apples, brown sugar, lemon juice, cinnamon, allspice, nutmeg, cloves, and salt. Cook, stirring occasionally, until apples are very soft and begin to caramelize, about 25 minutes. Scrape apples onto a baking sheet or large plate to cool completely; discard bay leaf.

4. Working quickly, fold cooled apple mixture into softened ice cream in a large bowl. (If ice cream becomes too soft, place in freezer until firm enough to scoop, about 30 minutes.) For each ice cream sandwich, scoop about 1½ tablespoons ice cream mixture onto flat side of half of cookies; cover with remaining cookies. Wrap in plastic wrap, and freeze until ice cream mixture is just firm, about 30 minutes. Serve immediately. Assembled ice cream sandwiches can be wrapped in plastic wrap and frozen up to 3 days.