

Grateful Garlic Bisque & Turkey Gobbler with Chilina Kennedy

I know Garlic Bisque sounds crazy, but I promise it is the perfect appetizer or soup course for your Thanksgiving meal. Not only is it delicious but you can make 1-2 days ahead of time. In fact, you SHOULD make it ahead of time because the flavors will have time intensify. And may we suggest prepping your Thanksgiving dinner with a cocktail. We like the Turkey Gobbler. A little bourbon to help ease the stress of prepping your dinner, some maple syrup in gratitude for the sweetness of life and some Hellfire bitters for all that political talk around the table. Happy Thanksgiving!!

Garlic Bisque

*adapted from Emeril Lagasse

Ingredients

- 1 teaspoon salt
- 4 cups Garlic Croutons
- 1 tablespoon minced garlic
- 2 cups thinly sliced onion
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 quarts chicken stock or canned low-sodium chicken broth
- 7 heads Roasted Garlic
- 1/2 teaspoon cracked black pepper
- 1 cup heavy cream
- 1 cup grated Parmigiano-Reggiano

Preparation

Squeeze the roasted garlic cloves into a small bowl and set aside. Reserve the empty heads.

Place the chicken stock and reserved empty garlic heads in a medium pot and bring to a boil. Reduce the heat to medium-low and simmer for 1 hour. Strain the stock into a clean pot and discard the solids. Set aside.

Return the stock pot to the stove and heat the oil and melt the butter over medium-high heat. Add the onions and cook, stirring, until slightly caramelized, 5 to 7 minutes. Add the minced garlic and cook, stirring, until fragrant, about 45 seconds. Add the stock and roasted garlic cloves and stir well to combine. Add 3 cups of the croutons, the salt, pepper, and cream and bring to a low boil. Reduce the heat and simmer, stirring occasionally, for 5 minutes. Remove from the heat.

With an immersion blender, or in batches in a food processor, puree the soup until smooth. Add the cheese and stir to incorporate.

Turkey Gobbler

Adapted from the NY Times

1 drink

Ingredients

1 ounce maple syrup

1 ounce lime juice, or more to taste

2 dashes of Hellfire Bitters

4 ounces bourbon

2 ounces, approximately, cold ginger beer

Lime slice

Preparation

Combine syrup, lime juice and bourbon in a small pitcher or cocktail shaker. If possible, let mixture chill in refrigerator or freezer until very cold.

Pour over ice in a rocks glass and top with ginger beer. Depending on the sweetness of the ginger beer, you may want to add a little more lime juice. Garnish with a lime slice.

Aaaaaaaand.... 5, 6,7 EAT!