

Thanksgiving
at Trump
SoHo, NY

Chef Brian Lee's Twist on Thanksgiving

By Sherrie Wilkolaski





Butternut Squash Soup



Kale Salad with
Ginger Vinaigrette

If you're looking for a twist on a traditional Thanksgiving meal this year, Executive Chef Brian Lee with the Trump SoHo New York has a few recipes that he was happy to share with our Luxe Beat Magazine audience. Forget the turkey and try his Free Ranged Chicken Breast and Tea Bag recipe instead. Butternut Squash Soup, Potato Bread Stuffing and Kale Salad with Ginger Vinaigrette round out the rest of the meal, and yes, you can still have a slice of traditional pumpkin pie for dessert.

Butternut Squash Soup

- 4 cups diced butternut squash
- 1 cup diced carrots
- 2 tbsp canola oil
- 2 cups thinly sliced onion
- 4 tbsp of honey
- 2 tsp minced fresh ginger
- 3 ea garlic cloves
- 3 ea sprigs of fresh thyme
- 1 cup white wine
- 8 cups chicken stock
- ½ cup crème fraiche

Preheat the soup pot, add oil, butternut squash, carrots, onions, ginger and garlic until the vegetables become translucent and soft. Add white wine and chicken stock. Bring to boil. Reduce heat to medium-low. Cover and simmer 20 minutes and remove thyme sprigs. Working in batches, purée soup in blender with crème fraiche. Return soup to pot. Season soup with salt and pepper. Bring to simmer, thinning soup with more stock if necessary. Ladle into bowls.

Potato Bread Stuffing

Yields 10-12 portions

- 2 ea spanish onions, small dice
- 1 ¼ diced potato bread and toasted
- 3 celery sticks, small dice
- 1 cup dried cranberries
- 1 pound bulk Italian sweet pork sausage
- 3 cup chicken stock
- 2 ea large eggs
- 2tbsp butter
- 1 cup white wine
- 3 cups chestnut, peeled, cooked, toasted and coarsely crumbled
- ¼ cup coarsely chopped fresh flat-leaf parsley
- 1½tsp fresh sage, chopped
- 1tsp fresh thyme, chopped
- ¾tsp salt
- ½tsp black pepper

Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Butter a 2 1/2- to 3-quart shallow baking pan.

Spread bread cubes in a large shallow baking pan and toast them until they are golden brown. Pour off and discard all but 2 tablespoons bacon fat from skillet, then sauté onions in fat over moderately high heat, stirring and scraping up brown bits, until softened, about 10 minutes. Add celery and sauté, stirring, 3 minutes, then transfer vegetables to bowl with dried cranberries. Cook sausage (if using) in skillet, stirring and breaking up sausage with a fork or whisk, until meat is no longer pink, 8 to 10 minutes, then transfer with slotted spoon to onion mixture. Pour off any remaining fat from skillet. Add white wine (off heat), then deglaze skillet by simmering

over moderate heat, stirring and scraping up any brown bits, 1 minute, and add to sausage mixture.

Increase oven temperature to 400°F.

Soak bread cubes in half-and-half in a bowl, tossing frequently, until liquid is absorbed, about 15 minutes. Gently squeeze excess liquid from bread, then stir bread into sausage mixture, discarding remaining half-and-half. Stir together stock and eggs and add to stuffing, then stir in chestnuts, herbs, salt, and pepper until

combined well.

Transfer stuffing to baking dish and cover with foil, then bake in upper third of oven 20 minutes. Remove foil and bake until top is crisp, about 20 minutes more.

Kale Salad with Ginger Vinaigrette

Yields 8-10 portions

- 2# kale (cleaned and washed in ice water)
- 3ea orange segments, seeded
- 1 cup shredded carrots
- 1 ea red pepper - julienne
- 1 ea yellow pepper - julienne



Potato Bread
Stuffing



Free Ranged Chicken Breast and Tea Bag

and buttered boiling water and cut into half. Once the bundle is ready, heat the medium size pan and add oil and caramelize the sunchokes in the medium heat until they are light brown and fork tender in texture.

Once all your ingredients are ready for the plating and decorating, get your plate that you will like to serve the chicken on and plate. You can also use different edible flowers to make the dish more colorful and seasonal.

Infuse Tea Bag made from Coffee Filter.

About Chef Brian Lee

Chef Lee is a graduate of The Culinary Institute of America in Hyde Park, New York and has held posts at New York's iconic 21 Club restaurant, Four Seasons Restaurant in New York, and New York Hilton Midtown, among others. Born and raised in South Korea, Chef Lee was exposed to exceptional cuisine early on through his grandmother's inspired dishes. An incredible chef, Chef Lee's grandmother was evacuated from North Korea to South Korea during the Korean War, and in turn, merged traditional dishes from both regions to create something familiar, yet entirely new. The recipes were passed down to Chef Lee and, though his cuisine ranges in flavor and regional influence, these cherished flavors serve as a constant source of inspiration.

- 1 ea orange Pepper - julienne
- 1 ea red onion - fine julienne
- 1 tbsp sesame seeds

Carrot Ginger Vinaigrette

Yields 2 quarts

- 1 cup carrots, diced
- ¼ cup miso paste
- ½ cup honey
- 1 cup water
- ¼ cup rice vinegar
- ¼ cup soy sauce
- 1 ea whole garlic

Free Ranged Chicken Breast and Tea Bag

- ½ ea whole free range chicken (Frenched breast and boneless thigh)
- ½ cup sunchokes (Jerusalem artichoke)-sliced ¼ inch thick, steamed and pan roasted
- 3 ea green & white asparagus-peeled and blanched and bundled with Holland leek strips
- 3 tbsp cooking oil
- pot of salted & buttered boiling water

For the teabag

Yields 1 bag

- 8 ea fresh thyme sprigs
- 2 ea lemon peelings
- 1 tbsp dried lavender flowers

- 1 ea coffee filter

Heat the medium size pan and add oil, sauté off a piece of Frenched Breast and a Boneless thigh until the skin turns crispy and golden brown. Place the chicken breast on the half sheet pan with tea bag with fresh thyme, lemon peelings

and lavender flowers and roast the chicken until they are cooked through (370 degree F in convection oven with high fan mode for about 10 minutes.)

Make the asparagus with leek tide with 3 white and 3 green asparagus and heat the bundle up with salted



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