



let's cook better. together.



GATHER TOGETHER

It's time to get a little closer, to laugh a little harder, to make more memories. Whether you consider family to be the one you're born into or the one you've made along the way, open your heart and home to those who matter most this Thanksgiving. Add a few more place settings, squeeze in a couple more chairs, because Food Network™ and Kohl's® are here to help you make this holiday one to remember.

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Your family will love our modern take on these traditional favorites. (Who wants seconds?)



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ginger-cranberry glazed turkey



butter and herb potato gratin



pumpkin bread pudding



let's talk (carving) turkey



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butter and herb potato gratin



1 cup chicken broth
1 stick (8 tablespoons) unsalted butter
2 cloves garlic, grated
Kosher salt and freshly ground black pepper
2 pounds sweet potatoes, sliced 1/8-inch thick
2 pounds large red potatoes, sliced 1/8-inch thick
2 pounds large Yukon gold potatoes, sliced 1/8-inch thick
1/4 cup cornstarch
4 cups grated Comte, Gruyere or fontina cheese
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh thyme

Preheat the oven to 400 degrees F. Heat the broth, butter, garlic, 1 tablespoon salt and 1 teaspoon pepper in a medium pot over medium-high heat until the butter melts. Combine the potatoes, cornstarch and half each of the cheese, sage and thyme in a large bowl and toss to coat.

Layer the potatoes in a 14.5-by-8.75-by-3-inch baking dish or a **Food Network Lasagna Dish** and pour over the broth mixture. Cover with foil and cook until the potatoes are tender, about 1 hour and 10 minutes. Uncover, scatter with remaining cheese, sage and thyme and cook until the cheese is golden, another 15 minutes.
Let stand 10 minutes before serving.

Yield: 12 servings
Active Time: 30 minutes
Total Time: 2 hours 5 minutes (includes standing time)

ginger-cranberry glazed turkey



One 12- to 14-pound fresh turkey
Kosher salt and freshly ground black pepper
2 cups cranberry juice
1 cup cranberries
12 tablespoons unsalted butter
1/2 cup sugar
4 sprigs fresh thyme
One 3-inch piece fresh ginger, sliced into coins

Position a single oven rack in the bottom of the oven and preheat to 350 degrees F. Pat the turkey dry thoroughly, then season inside and out with salt and pepper, rubbing it onto the skin. Tie the legs together with kitchen twine. Put the turkey in a **Food Network 16-inch Hard Anodized Nonstick Roaster** with a rack and tuck the wings under the body. Roast for 2 hours.

Meanwhile, combine cranberry juice, cranberries, butter, sugar, thyme and ginger in a medium saucepan over medium-high heat. Bring to a boil and cook until reduced by half, about 15 minutes. Strain the glaze, discarding the solids.

After the turkey has cooked 2 hours, baste with the glaze and continue to roast, basting every 15 minutes, until the skin is a deep amber and a meat thermometer inserted in the thigh registers 165 degrees F, about 1 hour more. Transfer to a cutting board to rest for 15 minutes before carving.

Yield: 10 to 12 servings
Active Time: 15 minutes
Total Time: 3 hours 25 minutes (includes resting time)



The Food Network™ Wood Carving Board is the tool every cook needs this holiday season.

Durable — Solid wood construction*

Pyramid Design — Keeps food in place

Channels — Collect juices for easy gravy making and cleanup

***Pro Tip:**
Wash your carving board with warm soapy water, immediately pat it dry and rub it with mineral oil as needed to help keep its luster.



pumpkin bread pudding



2 tablespoons unsalted butter, cut into 8 small pieces, plus more for buttering the baking dishes
One 1-pound loaf brioche, cut into 1/2-inch pieces
3/4 cup golden raisins
One 15-ounce can pumpkin puree
1 cup sugar
3 large eggs plus 3 yolks
3 1/2 cups milk
1 1/2 teaspoons pure vanilla extract
1 teaspoon pumpkin pie spice
Pinch fine salt
Whipped cream, for serving

Preheat the oven to 350 degrees F. Butter eight **Food Network Ramekins**, then fill with the brioche and scatter with the raisins.

Whisk together the pumpkin puree, sugar, whole eggs and yolks in a large bowl. Bring the milk, vanilla, pie spice and salt to a boil in a medium saucepan over medium-high heat. Whisking constantly, slowly pour the milk mixture into the egg mixture; whisk until combined.

Divide the batter among the baking dishes and top each with a butter piece. Put the dishes inside a roasting pan and pour enough hot tap water into the pan to reach halfway up the sides of the baking dishes. Bake until just set but still wiggly, about 55 minutes. Cool, then serve with a dollop of whipped cream.

Yield: 8 servings
Active Time: 25 minutes
Total Time: 1 hour 35 minutes (includes cooling time)