

# PERFECT THANKSGIVING RECIPES

3 DOZEN QUICK DISHES  
19 SIDES · 20 VEGETARIAN OPTIONS  
13 DESSERTS

# Gourmet

THE MAGAZINE OF GOOD LIVING



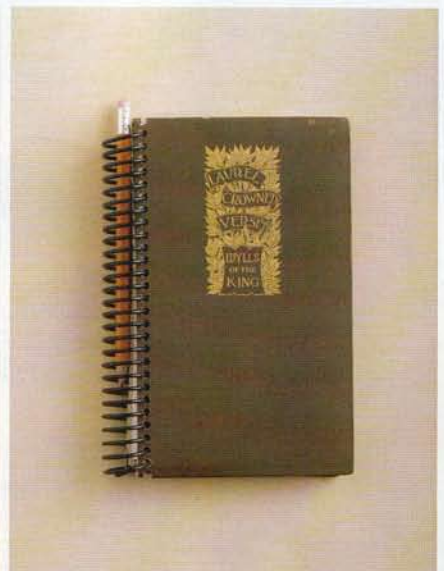
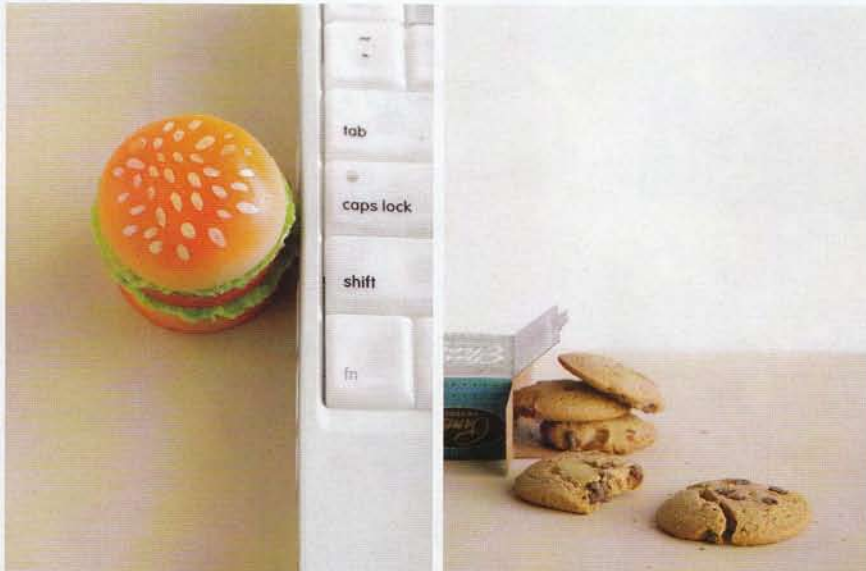
NOVEMBER 2009



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**GOLDEN ONION PIE OYSTER CASSEROLE**  
**BACON SMASHED POTATOES ROAST TURKEY WITH CREAM GRAVY**  
**TOASTED SWEET CORN PUDDING CIDER-GLAZED TURKEY**  
**CRAB HUSH PUPPIES SMOKED SAUSAGE JAMBALAYA**  
**BROWN SUGAR BAKED SWEET POTATOES AND ACORN SQUASH**  
**LEMON CUSTARD PIE PUMPKIN GINGERBREAD TRIFLE**

# GOOD LIVING OBSESSIONS



CLOCKWISE FROM TOP LEFT

**2 GB HAMBURGER USB FLASHDRIVE** "Most USB drives are as dull as white bread, so if you hunger for something more appetizing, you can store your stuff on a burger instead. Or a hot dog or a pizza or many other delicious novelty shapes." (\$27.05; cheap-battery.com) —William Sertl

**PAMELA'S PRODUCTS ORGANIC COOKIES** "My 'gluten-free' friends still can't believe there's no gluten or wheat in these cookies. And for people who don't bake, they're almost like homemade treats." (\$18.37 for a case of 6 boxes; amazon.com) —Gina Marie Miraglia Eriquez

**EX LIBRIS ANONYMOUS BOOK JOURNALS** "You'll kick yourself for not coming up with this one: old hardcovers recycled as little journals. But you'll find consolation in giving one to the people you love best, whether a cook or a Hardy Boy." (\$13; bookjournals.com) —Maggie Ruggiero

**BOCCALONE NDUJA** "I pretty much bulldoze through this fiery, spreadable Calabrian-style sausage. And it's fun to pronounce ('en-DOO-ya')." (\$24; boccalone.com) —Leo Rodriguez

**ALEXANDRA VON FURSTENBERG ACRYLIC BOWL** "Glossy, shimmering objects always catch my eye, but the 1960s boudoir glamour of this multipurpose, acrylic (not crystal) faceted bowl is a real head-turner." (\$300; alexandravonfurstenberg.com) —Haley Thurshwell Schwartz

**TURTLE MOUNTAIN COCONUT MILK FROZEN DESSERTS** "This has a texture much closer to ice cream than most desserts that are soy or rice based. Plus, there's a hint of coconut in every bite regardless of the flavor." (From \$4.99 a pint; turtlemountain.com) —Hollis Yungbliut

**SOY SALT SANNEN JOZO** "Glistening like black diamonds, these little shards of artisanal shoyo make any dish instantly elegant. The deep, mysterious flavor of slowly fermented, handmade soy sauce is an added bonus." (\$37.95 for a 2.82-oz bag; nymtc.com) —Ruth Reichl

