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Rethink the Feast
Thanksgiving is the quintessential American meal, and there’s value in respecting the OGs: turkey, stuffing, cranberry sauce, sweet potatoes, green beans. But it’s also the original immigrants meal—a fact we decided to celebrate by asking four restaurateurs, all immigrants or from immigrant families, how they channel their culinary identities through the traditional feast. Your Thanksgiving is about to get a lot more interesting. And if cranky uncle whoever complains, just remind him: This is America. —ADAM ERACE
LEMONGRASS-RUBBED TURKEY WITH STICKY RICE STUFFING

2 tbsp vegetable oil
1 lb green beans, trimmed
1⁄2 lb shishito peppers
1 tbsp chili oil
1 tbsp cilantro, roughly chopped
2 tbsp parsley, roughly chopped
2 tbsp mint, roughly chopped

1. Make the miso sauce: Whisk the lime juice, miso, and honey in a bowl until well combined. Reserve.
2. Add vegetable oil to a sauce pan over high heat. Once oil is smoking, add beans and peppers. Saute, stirring to char and cook all sides, about 8 minutes.
3. Remove beans and peppers from heat and transfer to a bowl with the chili oil, 4 tbsp lime-miso sauce, and most of the herbs. Toss to coat and transfer to serving platter. Garnish with remaining herbs and salt to taste.

Serves 6
3 tbsp lime juice
1⁄2 cup white miso
2 tbsp honey

BLISTERED GREEN BEANS AND SHISHITOS

"For my family, Thanksgiving was about providing a traditional American meal to employees who were having it for the first time," says Naoko Kyo-goku, owner of the New York restaurant Bessou, who practically grew up in her parents' Upper West Side sushi bar. Her mom would add subtle Japanese influences, like making gravy with dashi instead of chicken stock. Kyo-goku continues that tradition with dishes like these green beans.

Serves 6
3 tbsp lime juice
1⁄2 cup white miso
2 tbsp honey
CAMOTES WITH SALSA MACHA

Celebrated Houston chef and restaurateur Hugo Ortega remembers his first Thanksgiving, in the 1980s, with his then girlfriend, Tracy Vaught. "The sweet potatoes had marshmallows on them," he says. "I thought, 'Waird.'"

Three decades later, Ortega and Vaught are married, and their table still includes that classic casserole, alongside this traditional preparation from Ortega’s native Mexico City.

ROASTED CRANBERRIES

As owner of Dosa, in San Francisco, Anjan Mitra hosts Thanksgiving for his staff, many of whom hail from India, adding familiar spices to an unfamiliar meal. This spiced and spicy hybrid cranberry sauce/chutney is a mainstay. If you can’t find jaggery (evaporated unrefined palm sap or sugarcane juice, sold in blocks), Mitra suggests coconut sugar or light brown sugar.

Instead of sweet-on-sweet, the natural sugars are balanced by salt, tang, and umami.

Serves 6

Salsa Macha

3 medium tomatoes, halved
2 tsp corn oil
16 dried chile de árbol peppers, toasted
3 garlic cloves, minced
1 small can chipotle peppers in adobo, seeded and deveined
1 cup roasted peanuts
3/4 cup extra-virgin olive oil
1 tsp dried oregano
1 tsp lard (or olive oil)
1/2 tsp kosher salt

1. Toss the tomatoes with 1 tsp corn oil and roast in a 400°F oven until caramelized, about 40 minutes, and reserve. Toast the árbol chilies in a dry skillet over medium heat until fragrant, about 5 minutes, and reserve.

2. Add remaining corn oil to a skillet and cook over low heat for 2 minutes. Add garlic and simmer for 15 minutes. Remove from heat and add chipotles to soften in the oil-garlic mixture as it cools.

3. Crush peanuts in a food processor and transfer to a bowl. Add árbol chilies, tomatoes, and garlic-chipotle mixture to the food processor and puree, slowly adding 3/4 cup water in a steady stream as the processor runs. Add olive oil using the same method. Add oregano and peanuts and pulse to a chunky texture.


Camotes

3 large sweet potatoes, peeled and halved lengthwise
1 tsp olive oil
1/4 tsp kosher salt
Crema fresca, for serving
Salsa macha, for serving
Blue cheese, for serving

1. Heat oven to 350°F.

2. Toss the sweet potatoes, olive oil, and salt in a bowl to coat, then transfer to an oiled sheet pan. Roast in oven until a knife slides easily through, 30 to 40 minutes.

3. Remove sweet potatoes from oven, and when cool enough to handle, cut into 1/4-inch slices. Arrange the slices on a serving platter, drizzle with crema and salsa macha, and sprinkle with blue cheese. Serve warm.

Serves 6

1 lb cranberries
1 cup grated jaggery (or light brown sugar)
2 oranges, juiced and zest grated
1 tbsp ground cardamom
6 green cardamom pods

4 cinnamon sticks
6 star anise
2 Thai or other hot chilies, finely chopped
1/4 tsp kosher salt
1/4 cup coconut rum
Juice of 1 lime
2 tbsp shredded, toasted coconut

1. Heat oven to 350°F.

2. Combine cranberries, jaggery or sugar, orange zest and juice, ground cardamom pods, cinnamon, anise, chilies, salt, and rum and mix well. Cover with aluminum foil and bake until berries burst, 25 to 30 minutes.

3. Remove foil and lightly stir cranberries so that some are mashed and some retain their shape. Toss with lime juice and cool. Transfer to serving bowl and garnish with coconut.