

The Washington Post

# FOOD

WEDNESDAY, NOVEMBER 17, 2010

MG PG VA

**TODAY'S RECIPES** • Baked Pumpkin With Corn and Apple Pudding **E10** • Bourbon-Brined Smoked Turkey **E5** • Cherry Sage "Sausage" **ONLINE** • Chilean-Style Avocado and Shrimp Salad **E5** • Concord Grape Dumplings **E10** • Corn Bread Apple "Sausage" Stuffing **E8** • Crab Apple-Cranberry Relish **E10** • Guatemalan Potato and Fresh Green Bean Salad **E10** • Maple Syrup Tarts **E10** • Mashed Potatoes and Turnips **ONLINE** • No-Turkey "Turkey" **E8** • Pickled Mushrooms **E4** • Roasted Maple-Brined Turkey (or Turkey Breast) **E4** • Turkey With Oaxacan Mole **E5** • Vegan Apple Crisp **E8** • Vegan Brown Gravy **E8** • Vegan Green Bean Casserole **E8** • Vegan Pumpkin Cheesecake **E8**

“Sifted, your baking Q&A: Is there a way to keep the bottom crust of a pumpkin pie from getting soggy?”

Answer at [washingtonpost.com/food](http://washingtonpost.com/food)

**BLOG** Check out our daily postings: [washingtonpost.com/allwecaneat](http://washingtonpost.com/allwecaneat)  
**CHAT** We answer questions at noon: [washingtonpost.com/liveonline](http://washingtonpost.com/liveonline)

**MORE RECIPES** Scrambled Eggs With Ricotta **E2** East Indian Negroni **E6**

**SUNDAY SECTION RECIPES**

• Broccoli Salad With Gorgonzola and Pistachios • Brother Timothy's Stuffing • Crab Salad on Kohlrabi • Cranberry-Almond Crisp • Eastern Shore Bourbon Mashers • Mashed Potatoes With Tuscan Kale • Peanut Crunch Sweet Potatoes • Sweet Potato Butter Spread • Turkey, Caramelized Onion and Apple Pizza



Find more Thanksgiving favorites in the Recipe Finder archive: [washingtonpost.com/recipes](http://washingtonpost.com/recipes)

THANKSGIVING 2010

# All American



**BAKED PUMPKIN WITH CORN AND APPLE PUDDING**  
An early favorite of the peoples of the Southwestern United States.

**CHILEAN AVOCADO AND SHRIMP SALAD**  
A classic New World dish that brings new color to the holiday palette.

**ROASTED MAPLE-BRINED TURKEY, WITH OAXACAN MOLE**  
Our indigenous bird pairs nicely with an essential Mexican sauce.

**GUATEMALAN POTATO SALAD WITH FRESH GREEN BEANS**  
A typical Mayan recipe with pumpkin seeds and tomatillos.

**PICKLED MUSHROOMS**  
An ingredient that's traditional throughout the Americas is preserved and perfect as an hors d'oeuvre or condiment.

PHOTO BY DEB LINDSEY FOR THE WASHINGTON POST; STYLED BY LISA OBERKAMP FOR THE WASHINGTON POST; TABLEWARE FROM GRATE AND BARREL

## A feast that's culturally inclusive and inherently colorful

BY BONNIE S. BENWICK

If you're looking for a way to enliven the holiday table yet keep things traditional, you need only include more of the Americas: North, Central, South. † A rich, dark mole from Mexico can envelop or accompany turkey; a shrimp and avocado salad from Chile can provide a cool, creamy way to start the meal. Dishes that represent the Southwestern United States and Canada will broaden Thanksgiving's autumnal palette and can even initiate discussion about the origins of perennial ingredients. † Our inspiration for this year's menu comes from Fernando and Marlene Divina, who collaborated on their cookbook, "Foods of the Americas: Native Recipes and Traditions," with the Smithsonian National Museum of the American Indian and helped develop the museum's Mitsitam Cafe. † The couple own the Terrace Kitchen restaurant in Lake Oswego, Ore., where Fernando is executive chef. Marlene is of Cree and Assiniboine descent. In addition to honoring native peoples of the Western Hemisphere, their recipes represent a contemporary cross-section of American society. Add some of these flavors, and your own celebration will, too.

## Where the turkey is on the guest list

At this annual Thanksgiving potluck, vegan values rule the roost

BY MARTHA THOMAS  
Special to The Washington Post

Three years ago, Victor, a 25-pound turkey with glossy black feathers and a bright red wattle, was found strolling down a sidewalk in Germantown on Thanksgiving. Someone called the Montgomery County Humane Society, and the turkey, assumed to be wild, was taken to the Second Chance Wildlife Center in Gaithersburg. But instead of behaving like other antic wild birds, says Second Chance Executive Director Chris Montuori, "he was good-natured and seemed to like people. We realized this is not a wild turkey."

That's how Victor found his way to the Poplar Spring Animal Sanctuary, a 400-acre farm in Poolesville that



CAROL GUZY/THE WASHINGTON POST

Victor and friends chow down at the annual vegan feast at Poplar Spring Animal Sanctuary.

**Smoke Signals**  
A bird with woodsy flavor and mahogany skin.  
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VEGAN CONTINUED ON E9