



CARROTS
with
ESPRESSO,
DATES,
SORGHUM
& LIME
P. 316

DOWNRIGHT DELICIOUS
THANKSGIVING!

Southern EXPOSURE

Celebrate America's yummiest holiday with twists on tradition, care of top chefs in new culinary cities like Charleston, S.C., and Nashville. From a creamy brussels sprouts gratin to honey-butter cornbread and a decadent dark-chocolate dessert, these comforting sides are elevated to artisanal showstoppers

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and pepper. Distribute evenly over brussels sprouts. Top with remaining cheese. **11** Bake until cream bubbles and bread crumbs turn golden brown, 20–30 minutes. Serve hot.

CORNBREAD with HONEY BUTTER & SCALLIONS

“When I was a kid, my grandmother’s cornbread was always my Thanksgiving favorite,” says Jeremiah Bacon, chef at the much-lauded Macintosh eatery in Charleston. “I love this version because the scallions offer a fresh, green contrast to the cornmeal.” He prefers the coarse, more textured cornmeal from local Anson Mills (\$6/12 oz.; ansonmills.com) to more finely ground varieties, which can be lower-grade. Using a round cast-iron pan makes it easier to coax the bread out; Bacon suggests brushing on his honey butter immediately after baking so that the flavor soaks right in.

SERVES 8–10

TOTAL TIME: 1 hour, 10 minutes
(includes cooling time)

ACTIVE TIME: 20 minutes

MAKE AHEAD: Cornbread (1 day)

SERVES 6–8

TOTAL TIME: 1 hour, 20 minutes

ACTIVE TIME: 50 minutes

MAKE AHEAD: Brussels sprouts mixture (up to 1 day)

- 8 **tbsp extra-virgin olive oil, divided**
- 2 **lb. brussels sprouts, trimmed and halved**
- Salt and freshly ground black pepper**
- 1 **lb. smoked slab-style bacon, diced**
- 5 **shallots, sliced into rounds**
- 1 **tsp fresh thyme leaves**
- 1 **cup white wine, like chardonnay**
- 1 **cup heavy cream**
- 2 **tbsp Dijon mustard**
- 2 **tbsp unsalted butter**
- 6 **oz. Parmigiano Reggiano, freshly grated**
- 1 **cup panko bread crumbs**

1 Preheat oven to 350°F. **2** Heat 4 tbsp oil in large sauté pan over medium-high heat. Cook brussels sprouts in batches, cut-side down, without turning, until cut side is golden brown, 4–6 minutes. Season with ¼ tsp each salt and pepper while

cooking. **3** Remove, and transfer to a bowl. (Sprouts will continue to cook in the oven, so do not worry if they seem undercooked.) **4** Repeat with remaining batches, adding 2 tbsp olive oil, as needed. Set aside. **5** Meanwhile, heat remaining 2 tbsp oil in a medium-size sauté pan over medium heat. Add bacon and cook, stirring occasionally, until crispy, 8–10 minutes. Transfer bacon to a plate, leaving fat in pan; set aside. **6** Reserve ¼ cup bacon fat; set aside. **7** Return pan to medium heat; add shallots and thyme. Cook, stirring often, until shallots are tender, 3–4 minutes. Add wine to pan; increase heat to high. **8** Cook, stirring often and scraping the bottom of the pan to incorporate bacon bits, until wine evaporates, 2–3 minutes. **9** Stir in cream, mustard, and butter. Reduce heat to medium; stir in two thirds of the cheese. Season with ½ tsp each salt and pepper. Stir in reserved bacon and brussels sprouts. Transfer to a 9" x 13" baking dish. (If making ahead, cover tightly and refrigerate.) **10** When ready to bake, toss bread crumbs with reserved ¼ cup bacon fat. Season with ¼ tsp each salt

- 1¼ **cups cornmeal**
- 1¼ **cups all-purpose flour**
- 2 **tbsp sugar**
- 1½ **tsp baking soda**
- ½ **tsp baking powder**
- 1 **tsp salt**
- 1 **egg**
- 1¾ **cups buttermilk**
- 6 **tbsp unsalted butter, melted, divided**
- 2 **tbsp honey**
- 1 **scallion, thinly sliced**

1 Preheat oven to 350°F. **2** Whisk cornmeal, flour, sugar, baking soda, baking powder, and salt in a large bowl. **3** Whisk egg, buttermilk, and 4 tbsp melted butter in a small bowl. Add wet ingredients to dry ingredients, stirring until just combined. **4** Heat a 10" cast-iron skillet on high heat with 1 tbsp melted butter. Pour batter into pan. Transfer to oven and bake until golden brown and a toothpick inserted into the center comes out clean, 25–30 minutes. **5** Just before the cornbread is done baking, make the topping: Combine honey and 1 tbsp melted butter. **6** Remove cornbread from the oven and immediately brush on topping, then sprinkle with scallions. Serve warm.