



recipes

A South-of-the-Border Twist on Thanksgiving

TEXT, RECIPES, AND FOOD STYLING BY ANGELA ROSE
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ANGELA ROSE AND
JONATHAN CASTNER
RECIPE TEAM

Thanksgiving is my husband's favorite holiday.

He insists this is because it's the least commercial of the year-end celebrations. I think it's because hunting down and preparing the biggest bird he can find—even if that happens to be an organic, farm-raised turkey in the freezer section of the grocery store—lets him feel like a caveman for a day. Regardless, one thing is certain: we've always used Thanksgiving as the ultimate excuse to enjoy a big meal with the people we love most.

In our case, that can mean multiple days of feasting. You see, I come from a pretty big family. And by

the time the long weekend is over, we've generally prepared and enjoyed three to four holiday meals with my parents, siblings, and their families; my husband's parents; and assorted friends and acquaintances. That's a lot of turkey, mashed potatoes, and gravy—even for me.

So this year, we decided to spice things up a bit. We started with traditional ingredients—such as sweet potatoes and corn—and looked to one of our favorite cuisines for inspiration. The result is a Mexican twist on Thanksgiving that's certain to add some heat to your holiday table. •





ROASTED AND SMASHED CHIPOTLE SWEET POTATOES (TAP FOR RECIPE)



DUCK FAT TAMALES (TAP FOR RECIPE)



Seasonal note

You can use many of these recipes in other ways throughout the year. Make the duck confit carnitas for tacos or tostadas. Drizzle the salsa verde over scrambled eggs, pour it over an enchilada, or serve it cold with chips. And if you like to imbibe, try combining the horchata with a shot of bourbon for a cocktail that's both warming and refreshing.



DUCK CONFIT CARNITAS (TAP FOR RECIPE)



SALSA VERDE (TAP FOR RECIPE)



TAP FOR A VIDEO OF STEP-BY-STEP TIPS FOR ASSEMBLING THE TAMALES





HORCHATA PANNA COTTA
(TAP FOR RECIPE)

