▸Mince and mash garlic to a paste with ¼ tsp salt, then whisk together with celery seeds, vinegar, and oil in a large bowl. Add lettuce and toss to coat.

COOKS' NOTE: **Vinaigrette can be made 2 days ahead and chilled.**

BOURBON PUMPKIN PIE

SERVES 8

ACTIVE TIME: 35 MIN START TO FINISH: 6 HR (INCLUDES MAKING PASTRY AND COOLING PIE)

For many, Thanksgiving without pumpkin pie is unthinkable, but that doesn't mean you can't jazz up the old standby. A judicious hand with the spices lends this custardy version a certain lightness of being. There is a bit of tang, too, from sour cream, and an underlying warmth from the jigger of bourbon (to amplify the depth of flavor, add some to the whipped cream accompaniment, too).

Pastry dough (recipe follows)
1 (15-oz) can pure pumpkin
1 cup heavy cream
⅓ cup sour cream
2 large eggs
¾ cup sugar
3½ Tbsp bourbon
1 tsp ground cinnamon
¾ tsp ground ginger
¼ tsp ground allspice
¼ tsp salt

EQUIPMENT: **a 9½-inch deep-dish pie plate (6-cup capacity); pie weights or dried beans**

ACCOMPANIMENT: **lightly sweetened whipped cream (add 1 tsp bourbon per ½ cup cream if desired)**

▸Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 12-inch round and fit into pie plate. Trim edge, leaving a ½-inch overhang. Fold overhang under and lightly press against rim of pie plate, then crimp decoratively. Lightly prick bottom all over with a fork. Chill until firm, at least 30 minutes (or freeze 10 minutes).

▸Preheat oven to 375°F with rack in middle.

▸Line shell with foil and fill with pie weights. Bake until side is set and edge is golden, about 20 minutes. Carefully remove weights and foil and bake shell until golden all over, 10 to 15 minutes more. Cool completely.

▸Whisk together remaining ingredients and pour into cooled shell.

▸Bake until edge of filling is set but center trembles slightly, about 45 minutes (filling will continue to set as it cools). Cool completely.

COOKS' NOTE: **Pie can be baked 1 day ahead and chilled. Bring to room temperature before serving.**

PASTRY DOUGH

MAKES 1 (9- TO 9½-INCH) PIE OR TART SHELL

ACTIVE TIME: 15 MIN START TO FINISH: 1¼ HR

Four ingredients and a quarter of an hour are all that's required to turn out the ultimate pastry dough.

1¼ cups all-purpose flour
1 stick cold unsalted butter, cut into ½-inch pieces
¼ tsp salt
3 to 5 Tbsp ice water

▸Blend together flour, butter, and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until mixture resembles coarse meal with some roughly pea-size butter lumps.

▸Drizzle 3 Tbsp ice water evenly over mixture and gently stir with a fork (or pulse in processor) until incorporated. ▸Squeeze a small handful: If it doesn't hold together, add more ice water, ½ Tbsp at a time, stirring (or pulsing) until incorporated, then test again. Do not overwork dough or pastry will be tough.

▸Turn out dough onto a lightly floured surface and divide into 4 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather dough together, with a pastry scraper if you have one, and press into a 5-inch disk. Chill, wrapped in plastic wrap, until firm, at least 1 hour.

COOKS' NOTE: **Dough can be chilled up to 3 days.**

OLD-FASHIONED PECAN PIE

SERVES 8

ACTIVE TIME: 35 MIN START TO FINISH: 5 HR (INCLUDES MAKING PASTRY AND COOLING PIE)

It's impossible to go wrong with pecan pie. Especially one that is really loaded with nuts, has a little verve from orange zest, and isn't overly sweet—exactly like the one here. Taking the time to track down new-crop pecans (see page 104 and Shopping List, page 128) will push things right over the top.

Pastry dough (recipe precedes)
¾ stick unsalted butter
1¼ cups packed light brown sugar
¾ cup light corn syrup
2 tsp pure vanilla extract
½ tsp grated orange zest
¼ tsp salt
3 large eggs
2 cups pecan halves (½ lb)

ACCOMPANIMENT: **whipped cream or vanilla ice cream**

▸Preheat oven to 350°F with a baking sheet on middle rack.

▸Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 12-inch round and fit into a 9-inch pie plate. Trim edge, leaving a ½-inch overhang. Fold overhang under and lightly press against rim of pie plate, then crimp decoratively. Lightly prick bottom all over with a fork. Chill until firm, at least 30 minutes (or freeze 10 minutes).

▸Meanwhile, melt butter in a small heavy saucepan over medium heat. Add brown sugar, whisking until smooth. Remove from heat and whisk in corn syrup, vanilla, zest, and salt. Lightly beat eggs in a medium bowl, then whisk in corn syrup mixture.

▸Put pecans in pie shell and pour corn syrup mixture evenly over them. Bake on hot baking sheet until filling is set, 50 minutes to 1 hour. Cool completely.

COOKS' NOTE: **Pie can be baked 1 day ahead and chilled. Bring to room temperature before serving.**

GAME PLAN

1 WEEK AHEAD
Make spiced nuts
Cook cranberries and toast almonds for relish
Make jalapeño butter

3 DAYS AHEAD
Make turkey giblet stock
Toast bread crumbs for oyster casserole
Make pastry dough

2 DAYS AHEAD
Make tartar sauce
Make vinaigrette

1 DAY AHEAD
Make jambalaya
Cook greens with turnips and apples
Bake sweet potatoes and squash
Bake pumpkin and pecan pies

6 HOURS AHEAD
Make corn muffins

5 HOURS AHEAD
Make hush puppies

3 HOURS AHEAD
Roast turkey

WHILE TURKEY STANDS
Bake oyster casserole
Make gravy