

Salvatore Sorrentino

TURKEY 3 ways

By Valerie Kellogg valerie.kellogg@newsday.com

S o what will it be this Thanksgiving? Days and days and days of leftovers, or just enough for lunch on Friday? With scaled-down pandemic-time celebrations expected this Nov. 26, Long Island food establishments – a restaurant, a market and a butcher – share turkey recipes that will make portions a little easier to control this year

TURKEY ROLLATINI

(Makes 2-4 servings)

ITA Kitchen in Bay Shore is offering this dish in half-trays for Thanksgiving (\$55, and orders must be received by Nov. 22 for pickup on Thanksgiving eve). "Thanksgiving is a time to be together, break bread and enjoy each other's company – this year, many aren't able to do so," says Christina Sorrentino, who owns the restaurant with husband, Salvatore. "It combines many of the flavors that Thanksgiving is known for – all wrapped into one dish scaled down a bit."

INGREDIENTS:

- 1-1/2 pounds turkey breast
- 1 Vidalia onion
- 1 teaspoon minced garlic 6 ounces ground sweet
- Italian sausage
- 1 large carrot 4 stalks celery
- 4 basil leaves
- 1 tablespoons Italian parsley
- 1 cup Italian bread
- 1 tablespoons grated
- Pecorino Romano cheese 1/2 cup sliced button mushrooms
- 2 ounces Cabernet
- 2 tablespoons butter
- 1/2 teaspoon dry oregano
- 1 bay leaf
- 2 ounces canola oil salt and pepper to taste

PREPARATION:

1. TURKEY STOCK

Use trimmings (fat) from turkey breast (or buy extra breast to put in stock) with 8 cups tap water, 1/2 diced Vidalia onion diced, 3 celery stalks, 3/4 of a diced carrot diced and 1 bay leaf. Reduce by half.

2. ITALIAN STUFFING

Cube and lightly toast Italian bread. In a sauté pan with canola oil (vegetable is fine as well) on medium heat, add sausage meat and scramble

with fork until just about fully cooked. Then lower heat to medium low and add teaspoon of minced garlic, the remaining 1/4 finely chopped carrot, 1 finely chopped celery stalk, 1/4 finely chopped Vidalia onion, 4 diced basil leaves, 1 tablespoon of butter and 1/2 teaspoon oregano. Let incorporate for about 30 seconds. Then add toasted Italian bread, 1 tablespoon grated cheese, 1 tablespoon of parsley and 1/2 cup of turkey stock. Let simmer for 30 seconds to 1 minute and remove from heat. Let sit covered for 10 minutes.

3. SAUCE

On high heat, sauté remaining onion with sliced mushrooms. Add Cabernet to deglaze, plus 1 cup of turkey stock, salt, pepper and 1 tablespoon of butter. Reduce until sauce is silky smooth

4. TURKEY BREAST

Preheat oven to 350 degrees. Slice breast into 2 8 oz. portions. Pound thinly with meat tenderizer, then roll with Italian stuffing. Pan sear all sides, then place on baking pan with turkey stock. Bake for about 10 to 12 minutes.

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TURKEY— 3 ways



Continuted from cover



Baked fried turkey

BAKED FRIED TURKEY

This is probably the easiest and most flexible of the three turkey recipes, and "something different" for Thanksgiving, says David Arias, deli manager at Locust Valley Market in Locust Valley, which will be selling the turkey for \$10.99 a pound.

Ingredients:

Turkey cut into pieces or turkey breast (depending on number of guests) Vegetable oil

Eggs All-purpose batter Salt and pepper Preparation:

Whip eggs and add salt and pepper. Dip the turkey into the mixture. Place batter in a separate bowl. Cover the turkey with the batter. Quickly fry the turkey in vegetable oil for color, then place on tray and bake at 325 degrees uncovered for one hour.

THANKSGIVING TURKEY MEATBALLS

(Makes 6 servings) 'This Thanksgiving, we have to downsize our guests at our dinner table instead of making our traditional 20-pound turkey," says Jim Barchi, head chef at Cow Palace, the Rocky Point butcher, wholesaler and caterer. (He usually hosts 10 to 12 people.) "We have to use our imagination in order to still have the turkey and all the fixings, but not as much." Here is Cow Palace's recipe, which is available for

purchase: \$6.99 a pound; \$45 for a half-tray, and \$85 for a full tray.

Ingredients

3 cups corn bread stuffing 1¹/₂ pounds ground turkey $\frac{1}{2}$ cup of diced celery 1/2 cup small diced onion 1 cup melted butter 3 cups chicken stock 2 teaspoons poultry seasoning 2 teaspoons thyme Pinch of salt 1 egg

Preparation:

Sautee celerv and onion until tender. Add stock and butter to cornbread stuffing. Let sit for five to 10 minutes.

Add stuffing to turkey and seasoning. Mix together but do not overmix — just combine seasoning and turkey without overworking the turkey.

With an ice cream scooper, scoop onto a sheet pan lined with parchment paper. Bake at 375 degrees for 20 minutes. Internal temperature should be 160 degrees. Since there will not be pan drippings for gravy, serve with your favorite jar sauce. Their recommendation is McCormicks Simply Better Turkey Gravy.



Thanksgiving turkey meatballs

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Different DESSERTS

If this year has taught us anything, it's to expect the unexpected. Following suit, we are going rogue on traditional Thanksgiving desserts.

Behold Front Street Bakery's Pumpkin Harvest Cake (\$19.95). "The cake embodies all that is fall," says Lisa Acerno, manager of the Rockville Centre shop. The cake contains pumpkin puree filled and topped with a blended spiced cream cheese, she says. 516-766-1199, frontstreetbakery.com

Pumpkin Spice Crème Brulee (\$6 for an individual portion) is a seasonal staple at

Riverhead. Executive Chef Steve Amaral

says he uses locally grown pumpkins and

roasts them into a puree for the creative

concoction. They can be purchased as a custard or glazed prior to pick-up.

631-779-2963, northforkchocolate.com

North Fork Chocolate Company in

A mixture of apples from the Hudson Valley area go into the Apple Butter Doughnuts (\$3.25 a piece) at LePetit Café in Farmingdale. "Dipping the doughnuts in homemade apple butter brings out more of the apple flavoring," says owner Tina Grimes. 516-465-9660, lepetitcafeli.com

"Serving individual portions are a good way

to keep everyone safe and happy," says Michelle Gillette, owner and chef at Mademoiselle Patisserie in Patchogue, which is offering Maple Pecan Tarts (\$4.75 for 3-1/4-inch tarts and \$25 for 9-inch tarts). She uses a maple syrup filling topped with candied pecans to create a sticky caramellike texture. 631-627-8560, mademoiselleofpatchogue.com

Each batch of Cranberry Walnut Bread (\$6.95) from Copenhagen Bakery in Northport has equal parts pumpernickel, flour, walnuts, cranberries, yeast and water, says Jessica Greenbaum, store associate. She suggests toasting the bread and using Thanksgiving leftovers to make sandwiches. 631-754-3256, copenhagenbakery.net

Compiled by Maria Ebbets











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Talking turkey about drinks



By Valerie Kellogg

valerie.kellogg@newsday.com

lease, pass the turkey – and for those who partake, some wine, Champagne, gin or beer.

A cup of cheer can enhance the flavor of Thanksgiving's go-to bird, say liquor and beverage suppliers on Long Island. Here are some of their picks for 2020's liquor lovers.



RED WINE

Jon Sass, a manager at K&W Liquors in Franklin Square, chooses Oregon-produced **Plowbuster Pinot Noir** (\$15.99 for 750-ml bottle) for its high acidy. "It's bright and fruitful," says Sass. "It will cut some of the fat and heaviness of a turkey." He points out that a wine with cherry notes such as Plowbuster's Pinot Noir pairs well with heavy gravies. "It elevates the meal completely," he says.

WHITE WINE

Thomas Gilberti, general manager and a certified sommelier at The Wine Guy in Smithtown, recommends made-in-California **Buttercream Chardonnay** (\$9.45 for 750-ml bottle). "Turkey tends to be oily and fatty, especially for Thanksgiving," says Gilberti. "That pairs well with the acidity and buttery taste of the chardonnay."

CHAMPAGNE

Todd Slezak, owner of Vanderbilt Wine and Spirits in Commack, picks the **Laurent-Perrier La Cuvee Brut** (\$45.99 for a 750-ml bottle) from France. "It's pretty versatile," he says. "You have all the different side dishes, from the cranberries to the mashed potatoes to the stuffing. It's very refreshing, very clean and crisp, with a nice lingering aftertaste."

GIN

Rob Conigliero, a manager and sales assistant at Stony Brook Wine & Liquors, approves of the blue-bottled **Drumshanbo Gunpowder Irish Gin** (\$37 for a 750-ml bottle) for the turkey meal. "It's dry, but it is a little brighter and floral than some of the other gins," he says. "It pairs well with any light, moister meat."

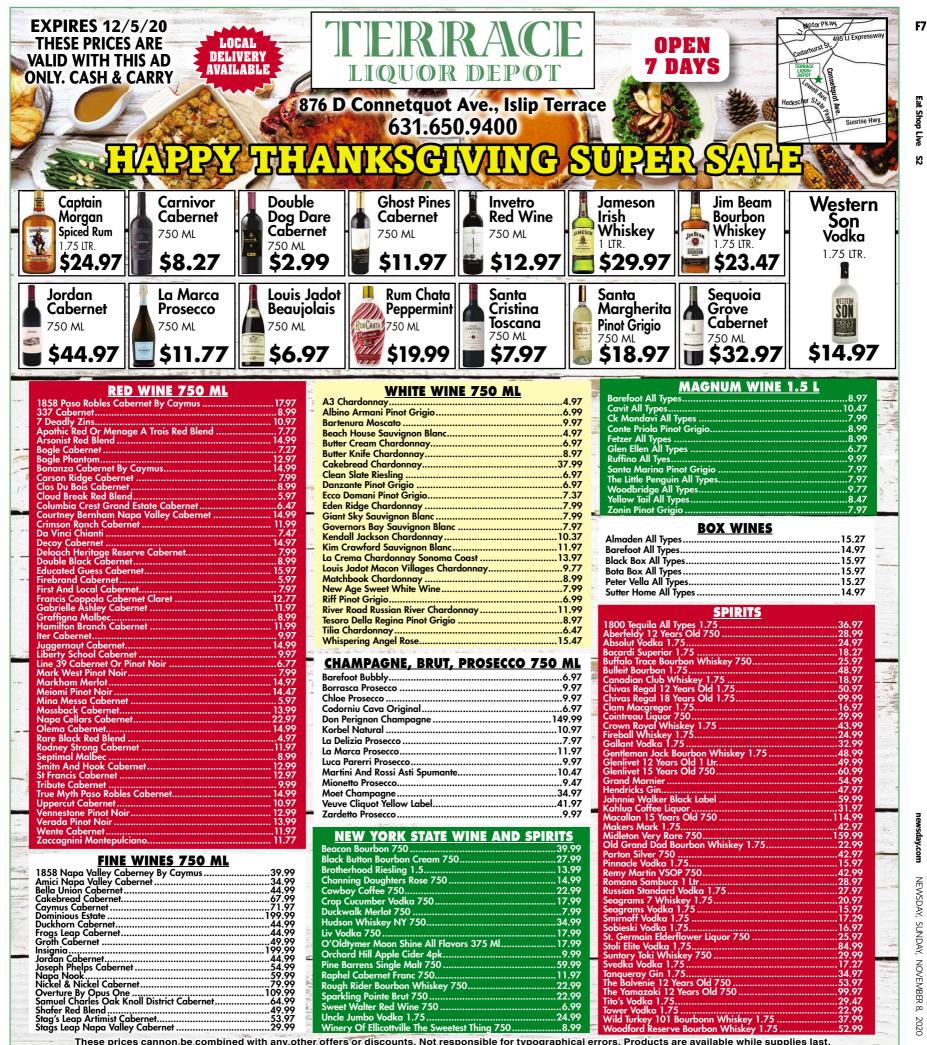
BEER

Stuart Haimes, who owns Shoreline Beverage in Huntington, suggests the new, limited-edition **Yuengling Hershey's Chocolate Porter** (12-pack for \$19.99). Yes, the Pennsylvania brewery made the brew with Hershey's chocolate. "The darker beers are more desirable, especially when you're getting into heavy stuffing and roasted potatoes," he says. "It enhances the flavor of both."



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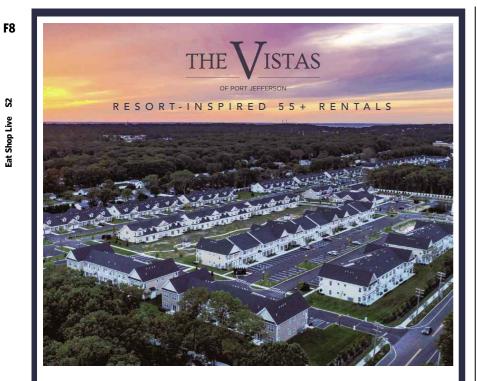
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HOW TO DRESS _

Turkey's been dressed - now it's time to dress the dining table (or mantle or console). Sarah Frankel, designer and buyer at Sanctuary Home and Patio in Oyster Bay, explains how.

Artificial greens, such as these **Redwood Greenery Garlands** from Regency (\$32.95 for a 72-inch garland; the table shows two), bring the colors of the outside in - and avoid an unnecessary mess. For those who prefer something live, the shop carries fresh white pine and western cedar garland (price to be determined). Alternatively, take some cuttings from a holly tree or other evergreen from your own backvard.

2 Anchor the display with small **potted trees**. These pieces from Allstate Floral (\$62.95 each) are natural looking. Fresh poinsettias or miniature pine trees, also carried at the shop, can be used instead to help add definition to the table design.

3 To add glam, introduce metallics such as these **copper finials** from Sullivans (\$19.95 each) and nutcrackers, from Allstate Floral (\$12-\$24).

4 The wooden trees from Raz (small \$39.95, large \$58.95) also add sparkle.

(5 To bring balance to the table, incorporate wooden elements, such as these beaded candlesticks (small \$34.95, large \$47.95) and matching salt and pepper shakers (\$22.95 a set), both from Mud Pie.

Compiled by Valerie Kellogg



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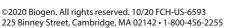
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The 411 on service contracts

By Valerie Kellogg valerie.kellogg@newsday.com

inter can be a challenging season, especially when the heating goes off, the gutters fill up – or the cereal boxes in the pantry are being turned into nesting material for a mouse that has moved in rent free.

To deal with – or even prevent – common mishaps during the season, some turn to service contracts from local home improvement companies. "A service contract

A service contract should give you peace of mind in knowing that you have a company to call in a time of need," says Carmine Galletta, who owns West Babylon-based GallettAir Heating and Air Conditioning.

HEATING

GallettAir has had, in fact, more than 20,000 service contracts on Long Island over the past 37 years, says Galletta. Contracts start at \$250 a year and include certain parts, labor, preventive maintenance and 24-hour-a-day, seven-day-a-week service.

"A service contract is a good choice if it saves the cost of service calls," says Galletta, pointing out that those calls can range from \$150 to \$200 for an appointment. "Be certain to inquire if weekend and holiday service is included as well because some companies will charge a premium to show up," he says. "We do not."

Galletta suggests asking lots of questions. "Don't only shop price," he says. "Be sure to investigate the reputation of the company along with reviews and customer experiences."

GUTTERS

Mineola-based Spotless Gutter Cleaning & Repair is busiest between Thanksgiving and Christmas, says owner John Mahland. "That's when all the leaves come out of the trees and before the big freezes hit," he says.

His company's maintenance contracts offer discounts based on the number of cleanings a house is to receive a year, he says. Most customers pay between \$175 and \$220 for a visit, although some pay less. The cost for regular cleaning and maintenance depends on a home's needs, condition, style and whether there is a gutter guard system in place,



he says. The maintenance contracts include overflow protection, minor repairs and service calls, he says.

Clogged gutters can cause major damage to a house, Mahland says. In the winter, an ice dam can form, he says. "It rips the gutters off," he says. "It causes fascia board to get ripped off. You see roofs get mangled."

PESTS

Hicksville-based Majestic Pest Control has seen an influx of rats and mice on Long Island, says Anthony Civello, a partner. "We believe there is a direct correlation between the rodent activity and COVID-19," he says. "People are fleeing Manhattan and the other boroughs for the suburbs. As such, due to renovations or new construction, foundations are disturbed and/or wooded areas are cleared, thus displacing the rodents who may be looking for new places to live." He says that rodents are seeking new food and water sources due to restaurant and commercial business closures.

"As these places are producing less or no garbage, rodents are forced to private residents, who are producing more garbage as they primarily eat at home," he says. "What's better than a homecooked meal or a dip in the pool?"

The company's service contracts are based on a customer's specific needs, property size and pest issues, he says. "We offer free estimates, which allows our certified technicians to access the situation, educate the homeowner on their various options and the multitude of services we offer," he says. Under a contract, a visit can cost as low as \$99, he says.

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GET AROUND

The **Chocolate Cornucopia** from Chocolate Works in Plainview (371 South Oyster Bay Rd., 516-252-3855, chocolateworks. com) can double as a centerpiece and a dessert. It's filled with artisan truffles, chocolate-covered pretzels, chocolate-covered Oreos, chocolate-covered marshmallows and chocolate caramels with sea salt. \$60



This **floral centerpiece** from S.F. Falconer's Florist in Port Washington (8 South Maryland Ave., 516-767-0866, falconerflorist. com) "exudes the fall color pallette," says Sean Beckert, store associate. "It utilizes a hollowed-out pumpkin filled with orange pincushion protea, safari sunset, orange crush roses and lime pompoms, and is accented with hypericum berries, solidaster and dried wheat." \$55

"A **dish garden** can be landscaped to represent a scene in nature, and many plants used in a dish garden typically _____ stay small," says Carolyn Kunz of Kunz Greenhouses in Port Jefferson Station (117 Hallock Ave., 631-473-3720, kunzgreenhouses.com). This dish garden features Lady Palm, Pothos and Dracaena. \$34.99





Ceramic Turkey centerpieces from J&D Ceramics in

Lindenhurst (620 Montauk Hwy., Lindenhurst, 631-226-0361, janddceramics.com) can add some fun and a personal feel to a holiday table. Call for prices.

Compiled by Maria Ebbets



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