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food

turkey day

21 OF OUR FAVORITE CHEFS WEIGH IN ON THE MOST UNDERRATED THANKSGIVING FOODS

by Abby Schreiber [Follow](#)

Before we throw on our elastic waistband pants and stuff our maws with more turkey, potatoes, stuffing and pie than is calorically responsible on Thursday, we decided to hit up some of our favorite chefs across the country and have them weigh in on the worst Thanksgiving food, most underrated dishes, and what holiday staple they can make better than anyone else.



Michael Chernow, Co-owner of The Meatball Shop

What is your least favorite Thanksgiving food?

That's a tough one. I would have to say cranberry sauce. It's good but just not as good as the other staples like turkey, gravy, vegetables and mashed potatoes.

What is the most underrated Thanksgiving food?

Soup. I always make a butternut squash soup and it's never expected but everyone always loves it.

What Thanksgiving dish can you cook the best?

Turkey. I make a compound butter with sage and truffle oil, which I roll into a stick and freeze. Then I massage this butter between the skin and the meat. Then I dry brine it with herbs, salt and lemon zest and let sit for 18 to 24 hours. I cook it for 3 to 4 hours, stuffed with a variety of things such as apples, onions and celery. My real trick is that I cook the turkey until the breast is done then take it out to rest. I carve the breast and put the legs, which take longer to cook, back in the oven.