



A Handsome Pair

Four Holiday Recipes from The Meatball Shop

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But when talking about the new cookbook from the guys behind New York's popular Meatball Shop restaurants, we seized the opportunity by the balls. The meatballs, to be exact.

For today's videos, we asked chefs Daniel Holzman and Michael Chernow to make three simple recipes from *The Meatball Shop Cookbook*, all perfect for holiday feasting: Gobble Gobble turkey meatballs (above), [kabocha squash salad](#), and [ginger cookies](#).

They also demo'ed a [great-for-wintery-nights port toddy](#) that's not in the book — we just felt like drinking during the shoot. A ballsy move? Perhaps.

At least one of the chefs isn't a Schweddy.

[Get the meatballs recipe.](#) The Meatball Shop Cookbook is available online at [amazon.com](#), \$28.



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ONLINE - NOVEMBER 09, 2011

A Perfect Port Toddy

Drinking with The Meatball Shop Chefs

Sometimes, on a cold winter's night, you need something to warm you up. Sometimes, on that same night, you're stuck at a holiday dinner next to your aunt who asks fourteen times why you aren't married. Here's a drink from chef Michael Chernow to help you get through.

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Warm Up with Chef Michael Chernow

The Meatball Shop's Hot Toddy Recipe



Port Toddy

Makes one drink

Ingredients

- 1 c. hot water
- 1 bag chamomile tea
- 1-2 tbsp. honey
- Juice of 1/2 lemon
- 3 oz. ruby port
- 2 cinnamon sticks

1. In a medium-size mug, combine water, tea, and honey. Stir and let tea steep about 2 minutes before removing tea bag.
2. Add juice, port, and cinnamon sticks.

To see how chef Michael Chernow makes this recipe, [watch our video](#). And if you're hungry for more of The Meatball Shop's action, see how to make [Gobble Gobble turkey balls](#), [kabocha squash salad](#), and [ginger cookies](#). Or just [buy the cookbook](#), \$28.



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ONLINE - NOVEMBER 09, 2011

Kabocha Squash Salad Recipe

The Meatball Shop Guys Make It Easy

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Thanks to this recipe, we're starting a campaign to make kabocha the new acorn or butternut. It's just as delicious, you don't have to peel it, and it's chef Daniel Holzman's favorite. We think it squashes the competition (sorry, couldn't resist).

ONLINE - NOVEMBER 09, 2011

It Squashes the Competition

The Meatball Shop's Kabocha Squash Salad



Kabocha Squash Salad
Serves six

Ingredients

- 1 c. sugar
- 1 tbsp. plus a pinch salt
- 1/4 kabocha squash, unpeeled, seeded, and cut into 1/2-inch cubes (about 1 1/2 c.)
- 1 head romaine lettuce, torn into bite-size pieces
- 4 oz. baby arugula, washed and patted dry
- 1/4 c. pumpkin seeds, roasted and shelled
- 1 tsp. olive oil
- 6 scallions, thinly sliced
- 1/4 c. sherry vinaigrette (recipe below)

1. Fill a medium-size saucepan with 3 c. water and bring to a boil. Stir in sugar and salt.
2. Add squash and cook until tender but not falling apart, about 5 minutes. Strain and refrigerate to cool completely.
3. In a large mixing bowl, combine cooled squash, romaine, arugula, seeds, oil, and scallions. Dress with vinaigrette and toss gently so as not to break up squash.

Sherry Vinaigrette

Makes two cups

Ingredients

- 1/2 c. sherry vinegar
- 1 tbsp. Dijon mustard
- 1 tsp. salt
- 1 c. olive oil

1. In a blender, combine vinegar, mustard, and salt.
2. Blend on low speed while slowly drizzling in oil.

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Gobble Gobble Turkey Meatballs Recipe

Simple Instructions from The Meatball Shop

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ONLINE - NOVEMBER 09, 2011

Every Thanksgiving Needs These Bird Balls

The Meatball Shop's Turkey Meatballs



Gobble Gobble Turkey Meatballs

Makes about two dozen

Ingredients

2 tbsp. olive oil
2 lb. ground turkey
2 c. garlic croutons (recipe below) or stuffing cubes
1 c. dried cranberries
2 lg. eggs
1/4 c. bread crumbs
2 tbsp. chopped fresh sage
2 tsp. salt
Pinch of ground cinnamon

1. Preheat oven to 450°. Drizzle olive oil into a 9-by-13-inch baking dish and use your hand to evenly coat the entire surface. Set aside.

2. Combine ground turkey, croutons, cranberries, eggs, bread crumbs, sage, salt, and cinnamon in a large mixing bowl and mix by hand until thoroughly incorporated.

3. Roll the mixture into golf ball-size meatballs, packing the meat firmly. Place the balls in the prepared baking dish, lining them up snugly and in even rows vertically and horizontally to form a grid. The meatballs should touch.

4. Roast 20 minutes, or until the meatballs are firm and cooked through. A meat thermometer inserted into the center of a meatball should read 165°.

5. Allow the meatballs to cool for 5 minutes in the baking dish before serving.

Garlic Croutons

Makes six cups

Ingredients

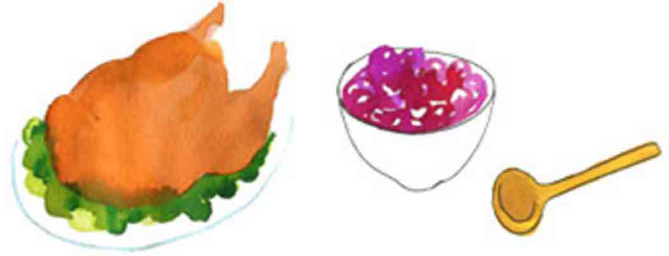
1 lg. loaf stale country bread, crusts removed
1 garlic clove, minced
1 c. fresh oregano, finely chopped
1/4 c. olive oil
Salt

1. Preheat the oven to 375°.

2. Tear the bread into bite-size pieces and place in a large bowl. Add garlic and oregano and drizzle with olive oil. Toss gently to combine and season with salt.

3. Place the croutons on a large, rimmed baking sheet and bake 20 minutes. Stir and continue to bake until the croutons are golden brown and crunchy, checking and stirring every 5 minutes.

To see how chef Daniel Holzman makes this recipe, [watch our video](#). And if you're hungry for more Meatball Shop action, check out the recipes for [kabocha squash salad](#), [ginger cookies](#), and a [modernized hot toddy](#). Or just buy the [cookbook](#), \$28.



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ONLINE - NOVEMBER 09, 2011

Ginger Cookies Recipe

A Cold-Weather Snack from The Meatball Shop

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Chestnuts roasting on an open fire? Too dangerous. Jack Frost nipping at your nose? No, sir. We'd rather get in the holiday spirit with The Meatball Shop's recipe for ginger cookies, as demo'ed by chef Michael Chernow.



ONLINE - NOVEMBER 09, 2011

Chef Michael Chernow's Heavenly Treats

The Meatball Shop's Ginger Cookie Recipe



Ginger Cookies

Makes about two dozen

Ingredients

12 tbsp. (1½ sticks) unsalted butter
1 c. sugar
1 lg. egg
2 c. all-purpose flour
1½ tsp. baking soda
¼ tsp. salt
1 tbsp. ground ginger
1 tbsp. fresh-grated ginger
¼ c. crystallized ginger, finely diced
2 tbsp. honey

1. Preheat oven to 350°. Butter two 12-by-17-inch, rimmed baking sheets. Set aside.
2. In a large mixing bowl, cream butter and sugar with a hand mixer on high speed until light and fluffy (about 3 minutes). Add egg; continue mixing on low speed until just incorporated.
3. In a separate bowl, mix flour, baking soda, salt, and ground ginger. Add half the flour mixture to butter mixture and mix to combine. Add fresh ginger, crystallized ginger, and honey and mix to combine. Add remaining flour mixture and mix to combine. (The dough should be fairly sticky.)
4. Place dough in a bowl; cover bowl with plastic wrap; refrigerate at least 30 minutes.
5. Using a small ice cream scooper, scoop dough into 1-inch balls and place on prepared baking sheets, leaving at least 2 inches between cookies.
6. Bake for 12 minutes, rotating pans halfway through, until cookies are brown around the edges and lightly colored in the center.
7. Let cookies cool on baking sheet for 2 minutes before transferring them with a spatula to a wire cooling rack to cool completely.

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