

FOOD & WINE

Thanksgiving

RECIPE REQUEST

MOST WANTED



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Freestyle Wrap

NO ONE ACCUSED Jenn Louis of being a cultural interloper while she was hand-rolling egg pasta at her restaurant Lincoln in Portland, Oregon. But when the 2012 F&W Best New Chef opened the Israeli-inspired Ray in the same space last year, some critics labeled her a decidedly nonkosher interpreter of Middle Eastern cuisine. "I don't consider myself an expert on the cooking at all," says Louis, who is Jewish-American. "But I prefer it that way because then I'm not hemmed in." Take her favorite shawarma preparation (p. 125), which uses

oven-roasted turkey. "Israelis usually shave off meat that's grilling on a vertical spit, but I don't have one," explains the chef, who drizzles her turkey slices with shawarma oil (spiced with an addictive blend of coriander, turmeric, cinnamon and cumin) before tucking the meat into soft lavash along with a crunchy Israeli cabbage salad. For brightness, she adds fiery lettuce zhug, based on the Yemeni hot sauce. "At Ray, the food isn't about Christian, Jewish or Arab," Louis adds. "It casts a wider net." 3808 N. Williams; raypdx.com. —JANE SIGAL

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Turkey Shawarma with Cabbage Salad

🕒 Total 45 min; Serves 4

- 2 cups lightly packed cilantro, plus more for garnish
- ½ medium head of Little Gem lettuce
- 1 jalapeño, stemmed and chopped
- 2 Tbsp. fresh lemon juice
- 1 large garlic clove
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- ¾ cup extra-virgin olive oil
- Kosher salt
- ½ cup finely diced green cabbage
- ¼ cup finely diced Persian cucumber
- ¼ cup finely diced celery
- 1 Tbsp. finely chopped parsley, plus more for garnish
- ½ Tbsp. finely chopped dill, plus more for garnish
- 2 Tbsp. shawarma seasoning
- 1 cup prepared hummus
- 2 large, soft lavash flatbreads, halved crosswise
- 1 lb. leftover skin-on turkey breast, thinly sliced
- 2 dill pickles, quartered lengthwise (optional)

1. In a food processor, combine the 2 cups of cilantro with the lettuce, jalapeño, 1 tablespoon of the lemon juice, the garlic, coriander and cumin and pulse until finely chopped. With the machine on, gradually add ¼ cup of the olive oil and puree until smooth. Scrape the zhug into a small bowl and season with salt.

2. In a medium bowl, toss the cabbage with the cucumber, celery, the remaining 1 tablespoon of lemon juice, 2 tablespoons of the olive oil, the 1 tablespoon of parsley and ½ tablespoon of dill. Season with salt.

3. In a small bowl, whisk the shawarma seasoning with the remaining ¼ cup plus 2 tablespoons of olive oil.

4. Spread ¼ cup of the hummus on each lavash half. Top with the turkey, some of the zhug, the cabbage salad and, if desired, pickles. Drizzle with some of the shawarma oil and garnish with cilantro, parsley and dill. Roll up the sandwiches and serve with the remaining zhug and shawarma oil.

WINE Spicy Israeli red: 2015 Recanati Upper Galilee Shiraz.