



thanksgiving treats



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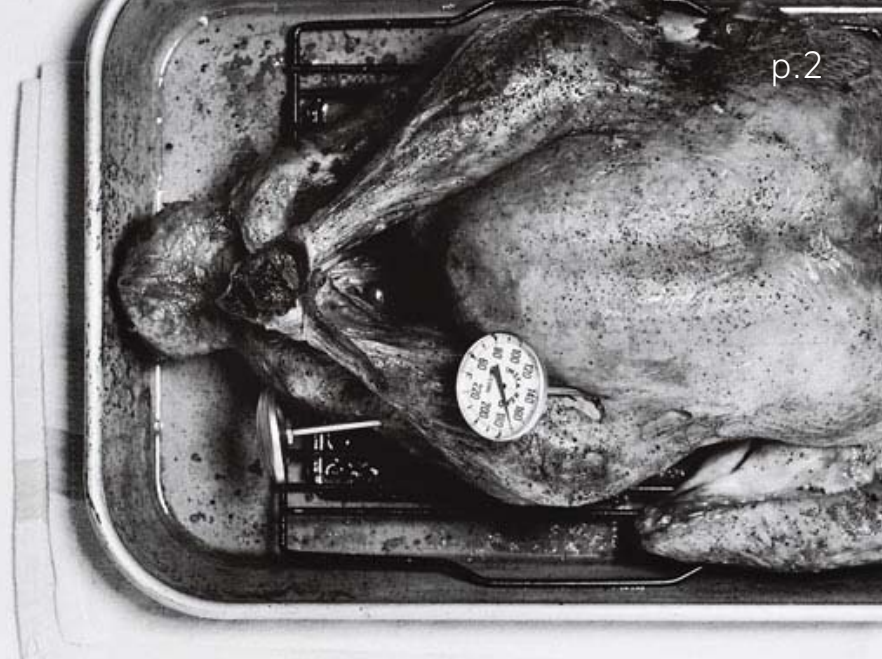
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food recipes

main course **GOOD EATS ROAST TURKEY**
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Good Eats Roast Turkey

makes 10 to 12 servings
active time: 7 hrs 15 min
start to finish: 9 hrs 45 min

Combine all brine ingredients, except ice water, in a stockpot, and bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature, and refrigerate until thoroughly chilled.

Early on the day of cooking, (or late the night before) combine the brine and ice water in a clean 5-gallon bucket. Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours. Turn turkey over once, half way through brining.

A few minutes before roasting, heat oven to 500 degrees. Combine the apple, onion, cinnamon stick, and cup of water in a microwave safe dish and microwave on high for 5 minutes.

Remove bird from brine and rinse inside and out with cold water. Discard brine.

Place bird on roasting rack inside wide, low pan and pat dry with paper towels. Add steeped aromatics to cavity along with rosemary and sage. Tuck back wings and coat whole bird liberally with canola (or other neutral) oil.

Roast on lowest level of the oven at 500°F for 30 minutes. Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350°F. Set thermometer alarm (if available) to 161°F. A 14 to 16 pound bird should require a total of 2 to 2½ hours of roasting. Let turkey rest, loosely covered for 15 minutes before carving.

RECIPE BY **ALTON BROWN**
PHOTOGRAPHY BY **ROMULO YANES**

FOUND VIA **FOOD NETWORK**
FOODNETWORK.COM

<http://www.foodnetwork.com/recipes/alton-brown/good-eats-roast-turkey-recipe/index.html>

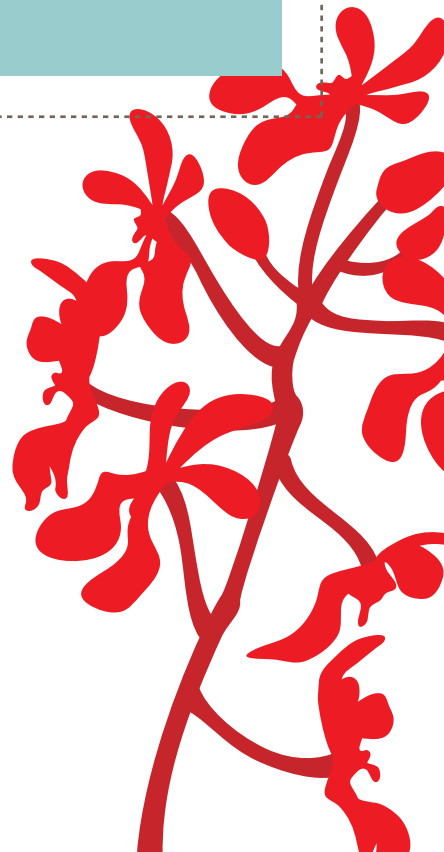
+ 1 (14 to 16 pound) frozen young turkey

for the brine:

- + 1 cup kosher salt
- + ½ cup light brown sugar
- + 1 gallon vegetable stock
- + 1 tablespoon black peppercorns
- + ½ tablespoon allspice berries
- + ½ tablespoon candied ginger
- + 1 gallon iced water

for the aromatics:

- + 1 red apple, sliced
- + ½ onion, sliced
- + 1 cinnamon stick
- + 1 cup water
- + 4 sprigs rosemary
- + 6 leaves sage
- + canola oil





Roasted Stuffed Onions

makes 10 servings
active time: 2 hr
start to finish: 3½ hr

Cook bacon in 2 batches in a 12-inch heavy skillet over moderate heat, stirring, until crisp, about 10 minutes, then transfer with a slotted spoon to paper towels to drain, reserving about ¼ cup fat in skillet.

Add chopped onion, celery, salt, and pepper to skillet and saute over moderately high heat, stirring, until vegetables are softened, about 5 minutes. Add garlic and saute, stirring, 1 minute. Transfer mixture to a large bowl and stir in spinach, bread, cashews, butter, 1 cup stock, and bacon, then cool completely.

Roast onions: Preheat oven to 425°F. Arrange onion shells, open sides up, in a 13 x 9 x 2 inch baking pan, then add ½ cup water and cover pan tightly with foil. Roast onions in middle of oven until tender but not falling apart, 25 to 30 minutes.

Stuff and bake onions: Reduce oven temperature to 350°F. Transfer shells to a work surface and pour off water in pan. Fill shells with stuffing, mounding it, and return to pan.

Extra turkey stuffing: Reserve 5 to 7 cups stuffing for turkey cavity, then put remaining stuffing in a buttered shallow 3½ quart baking dish and drizzle with remaining ¼ cup stock.

Bake stuffed onions and stuffing in dish in middle of oven, uncovered, until heated through, about 25 minutes.

- + 10 medium red and yellow onions (4 lb)
- + 1 lb sliced bacon, cut crosswise into 1-inch-wide pieces
- + 3 celery ribs, cut crosswise into ½-inch-thick slices
- + 1 teaspoon salt
- + 1 teaspoon black pepper
- + 3 garlic cloves, minced
- + 15 oz baby spinach, trimmed and coarsely chopped (14 cups)
- + 1 (9-inch) round loaf country-style bread (1¼ lb), cut into ½-inch cubes (10 cups), lightly toasted
- + 2 cups salted roasted cashews (10 oz), coarsely chopped
- + 1 stick (½ cup) unsalted butter, melted
- + 1¼ cups turkey giblet stock

MAKE ONION SHELLS

Cut a ½-inch-thick slice from tops of onions, discarding tops, and trim just enough from bottoms for onions to stand upright. Scoop out all but outer 2 or 3 layers from each using a small ice cream scoop or spoon (don't worry if you make a hole in the bottom), reserving scooped-out onion and onion shells separately.

MAKE STUFFING

Coarsely chop enough scooped-out onion to measure 3 cups.

RECIPE BY **LORI W. POWELL**
PHOTOGRAPHY BY **SMITTEN KITCHEN**

FOUND VIA **SMITTEN KITCHEN**
SMITTENKITCHEN.COM

<http://smittenkitchen.com/2007/11/roasted-stuffed-onions/>





Vanilla Mashed Sweet Potatoes

makes 4 servings

- + 1½ pounds sweet potatoes, cleaned and left a bit damp
- + ½ cup plus 3 tablespoons heavy cream
- + ⅓ vanilla bean, split lengthwise and seeds scraped
- + 1 teaspoon grated orange zest (optional)
- + 2 tablespoons unsalted butter, at room temperature
- + kosher salt
- + white pepper in a mill

Preheat the oven to 350°F. Put the potatoes on a baking sheet and bake in the oven until tender to a fork tip, about 1 hour. Remove from oven and let cook until warm enough to handle, 10 to 15 minutes. Peel and discard the skin. Put the potatoes in the bowl of a food processor fitted with the steel blade.

Meanwhile, pour the cream into a 2-quart pot, add the vanilla bean and orange zest, if using, and set it over medium heat. Bring to a simmer and cook for 5 minutes. Remove from heat. Use tongs to fish out and discard the vanilla bean. Pour the mixture over the potatoes in the processor and add the butter.

Puree the potato mixture until smooth. Season with salt and 4 grinds of pepper, or to taste. Keep covered and warm until ready to serve.

autumn spice oil ingredients

makes 1 cup

- + 4 star anise
- + ½ tablespoon juniper berries
- + 1 tablespoon plus 1 teaspoon cardamom
- + 1 teaspoon allspice
- + 1 medium cinnamon stick, crushed or 1 teaspoon ground cinnamon
- + 1 teaspoon whole cloves
- + ⅓ vanilla bean, split lengthwise, seeds scraped
- + 2 pieces dried orange peel, optional
- + 1 cup oil

Put the star anise, juniper berries, cardamom, allspice, cinnamon, and cloves in an 8-inch saute pan and toast over medium heat, shaking constantly, until fragrant, 2 to 3 minutes. Remove the pan from the heat and let cool.

Transfer the spices to a spice or coffee grinder and pulse for a few seconds. Transfer the spices to a bowl, add the vanilla bean and orange peel, if using, and set aside.

Pour the oil into a small pot and heat it over medium-low heat until warm. Pour the oil over the spices and vanilla. Cover and let infuse at room temperature for 24 hours, periodically mixing the bowl. (heidi note: terrance says not to strain, but i strained anyways at this point - I think my spices were a bit on the chunky side of a fine grind).

Cover and keep at room temperature for up to 2 weeks or refrigerate for up to 1 month.



RECIPE BY **TERRANCE BRENNAN**

FOUND VIA **101 COOKBOOKS**
101COOKBOOKS.COM

<http://www.101cookbooks.com/archives/000589.html>

drink & dessert recipes

drink 1 **BRAZILIAN COFFEE**
dessert 1 **PUMPKIN PARFAIT**
drink 2 **AUTUMN BREEZE** p.6
dessert 2 **PEAR AND RASPBERRY FLAN TART** p.6

Pumpkin Parfaits

makes 8 desserts
active time: 30 min
start to finish: 2½ hr



Sprinkle gelatin over water in a small saucepan and let soften 1 minute. Bring to a bare simmer, stirring until gelatin has dissolved. Whisk together gelatin mixture, pumpkin, brown sugar, spices, and salt in a large bowl.

Beat 1 cup cream with ½ tsp vanilla until it holds soft peaks, then fold into pumpkin mixture gently but thoroughly.

Beat remaining 1¼ cups cream with remaining 1 tsp vanilla until it holds soft peaks.

RECIPE BY **GINA MARIE MIRAGLIA ERIQUEZ**
PHOTOGRAPHY BY **ROMULO YANES**

FOUND VIA **DESIGN CRUSH** 4DESIGNERD.BLOGSPOT.COM

Café Brasileiro

p.5

- + 1½ oz Sagatiba
- + ½ oz dark chocolate liqueur
- + 2½ oz hot coffee
- + ½ oz simple syrup
- + 2 oz vanilla cream

Vanilla cream: Scrape the seeds from a vanilla pod into a cocktail shaker.

Add 2 oz of heavy cream and shake vigorously for 20 seconds. Stir all other ingredients together in an Irish coffee glass. Slowly and gently layer the vanilla cream onto the surface of the drink.

RECIPE BY **SAGATIBA**
PHOTOGRAPHY BY **SAGATIBA**

WWW.SAGATIBA.COM



- + 1 envelope unflavored gelatin (2¼ tsp)
- + ¼ cup cold water
- + 1 (15 oz) can pure pumpkin
- + ½ cup packed light brown sugar
- + ½ teaspoon cinnamon
- + ½ teaspoon nutmeg
- + ¼ teaspoon ground ginger
- + ⅛ teaspoon salt
- + 2¼ cups chilled heavy cream, divided
- + 1½ teaspoons pure vanilla extract, divided
- + 20 gingersnap cookies, coarsely crushed

equipment:
+ 8 (6 to 8 oz) glasses

Spoon about ¼ cup pumpkin mixture into bottom of each glass, then sprinkle with some of cookies and top with about 2 Tbsp whipped cream. Repeat layers once, ending with cream.

Chill until set, at least 2 hours.

Pear and Raspberry Flan Tart



poached pears:
 + 2 cups water
 + 1 cup demerara sugar
 + 1 vanilla bean, split
 + 2 anjou pears (ripe but still firm)

vanilla and kirsch custard:
 + ½ cup heavy cream
 + ½ cup whole milk
 + 6 egg yolks
 + 3 tablespoons sugar
 + 2 tablespoons kirsch*
 + 1 vanilla bean, seeded

*kirsch - is a clear, colorless fruit brandy

poached pears:
 Place the water, sugar and vanilla bean in a medium saucepan. Bring to a boil and when sugar is dissolved, lower heat.

Peel and cut the pears in half. Remove the core with a melon baller. Place the pears in the syrup and simmer for approximately 20 minutes or until tender. Store in an airtight container in the refrigerator.

vanilla and kirsch custard:
 Whisk together the egg yolks and sugar. Add the cream, whole milk, kirsch and vanilla bean seeds and whisk.

assemble tart:
 Roll gingerbread sugar dough to about ⅛" thick. Fill tart pan with dough and refrigerate for at least 2 hours. Dock the bottom of the dough with a fork and blind bake at 350°F

for about 15-20 minutes. If the dough has been refrigerated long enough and if it's not overmixed, it will not shrink in the oven so I generally do not use pie weights. Let the baked tart shell cool.

Fill the tarts with fresh raspberries. Pour the custard in the tart shell to the top. Place thinly sliced poached pears on top and sprinkle with sugar. Bake in a 325°F oven for about 25-30 minutes until the sides start to turn golden brown.

RECIPE BY **CANNELLE ET VANILLE**
 PHOTOGRAPHY BY **CANNELLE ET VANILLE**

FOUND VIA **CANNELLE ET VANILLE**
 CANNELLE-VANILLE.BLOGSPOT.COM

<http://cannelle-vanille.blogspot.com/2008/10/pear-and-raspberry-flan-tart.html>

Autumn Breeze

+ 2 oz Sagatiba Pura Cachaca
 + ¼ oz cinnamon liqueur
 + 1½ oz apple cider
 + 1½ oz cranberry juice
 + 1 dash lime juice

Add all ingredients into a cocktail shaker with ice. Shake and serve in a high ball glass over cubed ice. Garnish with an apple fan and cinnamon stick. Created by Jamie Terrell

RECIPE BY **SAGATIBA**
 PHOTOGRAPHY BY **TAKA KAWACHI**

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CRAFT BY **A FIELD JOURNAL**
PHOTOGRAPHY BY **A FIELD JOURNAL | KIRPERNICUS** (FLICKR)

FOUND VIA **A FIELD JOURNAL** AFIELDJOURNAL.BLOGSPOT.COM

<http://afieldjournal.blogspot.com/2008/10/paper-leaf-garland-tutorial.html>



project paper leaf

1. Cut these instructions off the project sheet. 2. Accordion fold using gray guide lines; leaf template shapes should face up. 3. Snip into four pieces according to dashed lines. 4. Cut (generally) around leaf shape, making sure not to cut the folds at point A and B. 5. Repeat, each printed sheet makes approx. 2.5' of garland. 6. Secure lengths of garland together with a minuscule dab of white school glue. 7. Let dry completely and hang.

