

2021

menu

1. relish tray
2. rustic pesto tartlets
3. feta phyllo triangles
4. spinach salad with homemade dressing
5. green bean casserole
6. hashbrown casserole
7. veg-all casserole
8. whole wheat stuffing with pancetta, chestnuts + parmesan
9. stuffed pumpkins
10. cranberry + vanilla bean sorbet
11. gingerbread pumpkin trifle

nastie pesto tartlets

[adapted from lunchboxbunch.com]

6 pkgs of phyllo dough
shells, frozen
¼ c prepared pesto
6 tbs of dried cranberries
½ c shredded fontina or
swiss cheese

1. ~~directions~~ combine last three ingredients.
2. place shells in mini muffin tin.
3. bake according to pkg directions.

feta phyllo triangles

[kitchen aid great baking + more]

½ lb feta cheese, drained
+ crumbled
1 pkg (3 oz) cream cheese
½ c cottage cheese
¼ c grated romano cheese
⅛ tsp pepper
dash nutmeg
2 eggs
1 lb frozen prepared phyllo
dough, thawed
1 c (2 sticks) butter or
margarine, melted

1. place feta cheese, cream cheese and cottage cheese in a bowl. attach bowl and flat beater to mixer.
2. turn to speed 4 and beat until fluffy, about 1 minute. stop + scrape the bowl.
3. add romano cheese, pepper + nutmeg. turn to speed 2 + add eggs, one at a time, beating 30 seconds after each addition. increase to speed 4 and beat 15 seconds.
4. place 1 sheet phyllo dough on a flat surface. cover remaining phyllo dough with a slightly damp towel. brush sheet with butter, top with another sheet and brush again with butter. cut lengthwise into strips, about 2 ½ inches wide.
5. place 1 tsp cheese mixture on a bottom corner of the strip. fold over into a triangle shape and continuing to fold like a flag (or a paper football. lykyk.) brush with butter and place on greased baking sheet.
6. repeat with remaining phyllo dough and cheese mixture. work quickly as phyllo dough dries out quickly.
7. bake at 350°F until golden brown, about 15-20 minutes. serve immediately.

spinach salad with homemade dressing

[mom]

½ c sugar
1 tbs lemon juice
½ c oil
¼ c vinegar
1 tbs ketchup
1 tsp salt
spinach, mushrooms,
hardboiled eggs, red
onion, cherry tomatoes,
bacon bits, croutons

1. whisk together all dressing ingredients and add to taste.
2. dress salad right before serving.

make ahead tip

mix all the dressing ingredients together the night before. store in a shaker bottle or a mason jar with a spring shaker to remix right before serving. also, i usually serve the salad toppings salad bar style, since i can't stand onions.

green bean casserole

[campbell's soup]

2 3/4 c onions, french fried
onions, divided
8 c cooked cut green
beans
2 cans (10.5 oz)
campbell's condensed
cream of mushroom soup
1 c milk
2 tsp soy sauce
1/4 tsp ground black
pepper

1. preheat the oven to 350°F (175°C).
2. stir 1 1/3 fried onions, green beans, soup, milk, soy sauce and pepper together in a 3-quart casserole dish.
3. bake in the preheated oven until hot, about 25 minutes.
4. stir casserole; top with remaining 1 1/3 c fried onions. bake 5 minutes more.

cheesy hashbrown casserole

[all recipes]

2 lb package frozen hash
brown potatoes, thawed
2 c shredded cheddar
cheese
1 can (10.5 oz) condensed
cream of chicken soup
8 oz sour cream
3/4 c butter, melted, divided
1 tsp salt
1/4 tsp ground black
pepper
2 c crushed cornflakes

1. gather all ingredients and preheat the oven to 350°F (175°C).
2. combine hash browns, cheddar cheese, condensed soup, sour cream, 1/2 c melted butter, onion, salt and pepper in a large bowl.
3. transfer mixture to a 3-quart casserole dish.
4. add remaining 1/4 c melted butter and cornflakes to a saucepan over medium heat; stir gently until cornflakes are coated in butter.
5. sprinkle cornflake mixture on top of casserole.
6. cover casserole and bake in the preheated oven until hot and top is crispy, about 40 minutes.
7. serve warm and enjoy!

make ahead tip

want it cheesier? add in a can of cheddar cheese soup!

veg-all casserole

[mom]

2 cans (16 oz) veg-all,
drained
1 c mayonnaise
1 can cream of chicken
soup
1 can water chestnuts,
sliced
1 can corn
ritz cracker crumbs
for topping

1. mix all ingredients and bake in greased casserole dish for 350°F for 30 minutes.
2. top with cracker crumbs + bake for 10 more minutes.

whole wheat stuffing with pancetta, chestnuts + parmesan

[bon appetit]

1-lb loaf rustic whole wheat bread, cut (with crust) into ½ to ¾ inch cubes (about 10 c)

2 tbs (or more) extra-virgin olive oil

4 oz ¼ inch thick slices pancetta (italian bacon), cut into ¼ inch cubes

7.25- 7.41 oz jar whole steamed chestnuts or vacuum-packed roasted chestnuts,* broken into ½ inch pieces

1 c chopped shallots (about 4 large)

1 tsp minced fresh thyme

½ tsp minced fresh rosemary

3 c low-salt chicken broth

2 large eggs

1 c finely grated parmesan cheese

1. directions
1. position rack in center of oven and preheat to 375°F. toss bread cubes and 2 tbs oil in large bowl. spread in single layer on large rimmed baking sheet. sprinkle with salt and freshly ground black pepper. bake until bread cubes are golden and slightly crunchy, stirring occasionally, about 15 minutes. cool slightly, then return bread cubes to same large bowl.
 2. sauté pancetta in heavy large skillet over medium heat until crisp, adding oil if dry, about 6 minutes. tilting skillet to allow pan drippings to accumulate at one end and using slotted spoon, transfer pancetta to bowl with bread cubes. add chestnuts and shallots to drippings in skillet; sauté until beginning to brown, about 6 minutes. add thyme and rosemary; stir 1 minute. transfer mixture to bowl with bread. do ahead can be made 1 day ahead. cover; chill.
 3. preheat oven to 375°F. generously butter 13x9x2 inch glass baking dish. boil 3 c broth in medium saucepan until reduced to 1 ½ c, 6 to 8 minutes. whisk eggs in another large bowl. mix in cheese. gradually whisk in broth. pour broth mixture over chestnut-bread mixture. sprinkle with black pepper and stir well.
 4. transfer stuffing to prepared baking dish. cover dish with foil and bake 25 minutes. remove foil and bake uncovered until top is golden brown and slightly crisp around edges, about 20 minutes longer.

pumpkin stuffed with everything good

[adapted from]

1 1/2 c dried bread
1/3 c heavy cream
4 slices bacon
4 pumpkins
24 garlic cloves
1/4 c chives or scallions
1 tbs minced thyme
1/4 lb gruyere/emmenthaler
pinch freshly grated
nutmeg

1. preheat the oven and preheat the oven to 350°F. line a baking sheet with a silicone baking mat or parchment, or find a dutch oven with a diameter that's just a tiny bit larger than your pumpkin. if you bake the pumpkin in a casserole, it will keep its shape, but it might stick to the casserole, so you'll have to serve it from the pot—which is an appealingly homey way to serve it. if you bake it on a baking sheet, you can present it freestanding, but maneuvering a heavy stuffed pumpkin with a softened shell isn't so easy. however, since i love the way the unencumbered pumpkin looks in the center of the table, i've always taken my chances with the baked-on-a-sheet method and so far, i've been lucky.
2. using a very sturdy knife—and caution—cut a cap out of the top of the pumpkin (think halloween jack-o-lantern). it's easiest to work your knife around the top of the pumpkin at a 45-degree angle. you want to cut off enough of the top to make it easy for you to work inside the pumpkin. clear away the seeds and strings from the cap and from inside the pumpkin. season the inside of the pumpkin generously with salt + pepper and put it on the baking sheet or in the pot.
3. toss the bread, cheese, garlic, bacon and herbs together in a bowl. season with pepper—you probably have enough salt from the bacon and cheese, but taste to be sure—and pack the mix into the pumpkin. the pumpkin should be well filled—you might have a little too much filling, or you might need to add to it. stir the cream with the nutmeg and some salt + pepper and pour it into the pumpkin. again, you might have too much or too little—you don't want the ingredients to swim in cream, but you do want them nicely moistened. (it's hard to go wrong here.)
4. put the cap in place and bake the pumpkin for about 2 hours—check after 90 minutes—or until everything inside the pumpkin is bubbling and the flesh of the pumpkin is tender enough to be pierced easily with the tip of a knife. because the pumpkin will have exuded liquid, i like to remove the cap during the last 20 minutes or so, so that the liquid can bake away and the top of the stuffing can brown a little.
5. when the pumpkin is ready, carefully, very carefully—it's heavy, hot and wobbly—bring it to the table or transfer it to a platter that you'll bring to the table.

serving

6. you have a choice—you can either spoon out portions of the filling, making sure to get a generous amount of pumpkin into the spoonful, or you can dig into the pumpkin with a big spoon, pull the pumpkin meat into the filling and then mix everything up. i'm a fan of the pull-and-mix option. served in hearty portions followed by a salad, the pumpkin is a perfect cold-weather main course; served in generous spoonfuls, it's just right alongside the thanksgiving turkey.

storing

7. it's really best to eat this as soon as it's ready. however, if you've got leftovers, you can scoop them out of the pumpkin, mix them up, cover + chill them; reheat the next day.

cranberry and vanilla bean sorbet

[adapted from Bon Appétit, November 2009]

12 oz pkg fresh cranberries
(about 3 c)
2 1/2 c water
1 1/2 c granulated sugar
1/2 tsp kosher salt
1 vanilla bean, split
lengthwise
1/4 c fresh lemon juice

1. combine cranberries, water, sugar and salt in a large heavy saucepan. scrape in seeds of the vanilla bean. add bean to mixture and bring to a boil over medium heat, stirring until sugar dissolves. reduce heat to low and simmer until cranberries pop and are soft, stirring occasionally, about 10 minutes. cool to room temperature.
2. remove vanilla bean from cranberry mixture. working in batches, puree cranberry mixture in blender. strain into a large bowl; discard solids. stir in lemon juice. refrigerate cranberry mixture until well chilled, at least 4 hours or overnight.
3. transfer to ice cream maker and process according to manufacturer's instructions.

nutmeg maple cream pie

[smitten kitchen]

9 ingredients
10 minutes
either store bought or homemade

- ¾ c maple syrup
- 2 ¼ c heavy cream
- 4 large egg yolks
- 1 large egg
- ¼ tsp kosher salt
- ¼ tsp freshly grated nutmeg
- 1 tsp vanilla extract

1. pre-bake pie crust place your pie tin fitted with a rolled out, trimmed and crimped pie dough in the freezer until firm, about 10 to 15 minutes. heat oven to 375°F. dock frozen pie shell with a fork. lightly coat a large square of foil with nonstick spray and press it tightly against the entire pie dough. [i find with a frozen crust and tight foil, you can skip pie weights.] bake 10 to 12 minutes or until the crust is pale but beginning to set. carefully peel off foil, pressing back any parts that have bubbled up and patching any tears with an extra scrap of dough and return to the oven for bake 5 to 10 more minutes until crust is golden brown and lightly crisp. set aside until needed.
2. lower oven temperature to 300°F.
3. prepare filling in a medium saucepan — larger than you think you'll need, because it can bubble over. over medium-high heat, reduce maple syrup to ½ c, which takes about 5 to 7 minutes. whisk in cream and bring back to a simmer, briefly. remove from heat and pour into a medium bowl with a pouring spout, if you have one.
4. in a medium bowl, whisk together yolks and whole egg. whisking constantly, slowly drizzle cream mixture into eggs. strain mixture through a fine-mesh sieve back into the bowl with the pouring spout, if using. stir in salt, nutmeg and vanilla.
5. bake pie pour filling into crust and transfer to a rimmed baking sheet. bake until pie is firm to touch but jiggles slightly when moved, about 1 hour. let cool to room temperature before serving with a sprinkling of powdered sugar, softly whipped cream and a few gratings of nutmeg, if you wish.

make ahead tip

pie keeps well in the fridge for up to 5 days.

gingerbread pumpkin trifle

[food.com]

- 2 packages (14 oz) gingerbread mix
- 1 package (5 ⅓ oz) vanilla pudding mix
- 1 can (30 oz) pumpkin pie filling
- ½ c packed brown sugar
- ⅓ tsp ground cardamom or ⅓ tsp ground cinnamon
- 12 oz container frozen whipped topping
- ½ c gingersnaps (optional)

1. bake the gingerbread according to the package directions; cool completely.
2. meanwhile, prepare the pudding and set aside to cool.
3. stir the pumpkin pie filling, sugar and cardamom into the pudding.
4. crumble 1 batch of gingerbread into the bottom of a large, pretty bowl.
5. pour ½ of the pudding mixture over the gingerbread, then add a layer of whipped topping.
6. repeat with the remaining gingerbread, pudding and whipped topping.
7. sprinkle of the top with crushed gingersnaps, if desired.
8. refrigerate overnight.