

thanksgiving

[morrison]

2021

menu

1. asiago dip
2. rustic pesto tart
3. relish tray
4. cheese straws
5. spinach salad with homemade dressing
6. veg-all casserole
7. green bean casserole
8. parmesan-roasted butternut squash
9. praline sweet potatoes
10. whole wheat stuffing with pancetta, chestnuts + parmesan
11. tomato basil sauce
12. cranberry relish
13. nutmeg maple cream pie
14. pumpkin gingerbread trifle

asiago dip

[rae ellen stewart]

7 oz can of artichoke hearts, drained
1 c asiago cheese, shredded
8 oz sour cream
1 tbs garlic
2 c mayonnaise
salt + pepper to taste

1. combine all ingredients into a bowl and mix well.
2. warm up the dip in toaster oven and serve with vegetables or crackers.

rustic pesto tartlets

[adapted from lunchboxbunch.com]

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

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

cheese straws

[all recipes]

2 c all-purpose flour
2 c shredded sharp cheddar cheese
¾ c margarine
1 tsp baking powder
¼ tsp cayenne pepper
½ tsp salt
½ c water

1. preheat oven to 400°F (205°C). grease or line a baking sheet with parchment paper.
2. combine the flour, baking powder, cayenne pepper, salt, grated cheese + butter or margarine in a bowl + mix until well combined. add water a little bit at a time to make a very stiff dough.
3. on a lightly floured surface, roll pieces of the dough into just slightly thicker than pencil shaped sticks. cut sticks into 4 to 5 inch lengths. arrange the pieces on the baking sheet.
4. bake at 400°F (205°C) for 5 minutes or until browned.

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.

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.

green bean casserole

[campbell's soup]

2 ⅔ c french's 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
¼ tsp ground black
pepper

1. preheat the oven to 350°f (175°c).
2. stir 1½ 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 1½ c fried onions. bake 5 minutes more.

parmesan roasted butternut squash

[epicurious]

¾ c finely grated
parmigiano reggiano
¾ c heavy cream
2.5 lbs butternut squash
3 sage leaves

1. peel and cube a butternut squash.
2. toss the squash with heavy cream, grated parmigiano-reggiano, salt + pepper.
3. spread into a baking dish in an even layer. bake for 30-35 minutes at 400°f.
4. roast until the squash is tender and the top is deeply browned and bubbly, creating a gratin-like crust.
5. if the top isn't nicely browned at 35 minutes, giving it another 5 minutes (or a minute or two under the broiler while keeping a close eye on it) will help develop that irresistible cheesy crust.

praline sweet potatoes

[mom]

4 c mashed sweet potatoes, drained
½ c white sugar
2 tbs vanilla extract
4 eggs, beaten
½ pint, heavy cream
¼ lb butter
1 c packed brown sugar
½ c all purpose flour
1¼ c chopped pecans

1. butter one 2 quart casserole dish. preheat to 350°f.
2. in a mixing bowl, combine the sweet potatoes, sugar, vanilla extract, eggs + cream. blend well and spread evenly in a casserole dish.
3. prepare the topping by combining the butter, brown sugar, flour + pecans. mix until crumbly + sprinkle over sweet potato mixture. bake 30 minutes in a preheated oven.

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. 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.

tomato basil sauce for turkey

[mom]

½ c mayonnaise
½ c milk
¼ tsp dried basil
chopped tomato

1. cook mayonnaise, milk and basil over medium heat until it thickens and begins to boil.
2. stir in tomatoes to serve with hot turkey.
3. i usually double to 1 c mayo + 1 c milk.

easy cranberry orange relish

[all recipes]

1 medium navel orange
12 oz fresh cranberries
½ c white sugar
⅛ tsp ground cinnamon

1. grate 2 tsp zest from orange; set aside. peel orange + divide into segments.
2. place segments, zest, cranberries, sugar + cinnamon in a food processor; pulse until finely chopped.
3. transfer to a bowl. cover + refrigerate until flavors have blended, at least 2 hours + up to 3 days.

notes

- ° if you prefer a sweeter relish, you can increase the sugar to ¾ c.
- ° you can add chopped walnuts or pecans for crunch, if you like.

nutmeg maple cream pie

[smitten kitchen]

9 inch pie crust,
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. par-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.

do ahead

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 ⅛ 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.