

2014

guest list

1. rebecca
2. alan
3. lara
4. adam
5. david
6. craig
7. greg
8. jackie

menu

1. pumpkin spice cashew cheese
2. cheeseball
3. dried beef roll-ups
4. roasted mushroom with garlic +thyme
5. baked kosher salami
6. spinach salad with homemade dressing
7. slow cooker creamed corn
8. praline sweet potatoes
9. veg-all casserole
10. roasted fall vegetables
11. bourbon chocolate pecan pie
12. white chocolate pumpkin mousse cake
13. pumpkin sangria

pumpkin spice cashew cheese dip

[lunchboxbunch.com]

1 can 15 oz pumpkin
(unsweetened, pure)
2 c raw cashews
(soaked and drained)
½ c water
(use soaked nut water)
¼ c maple syrup
(sweeten to taste)
2-3 tbs grapeseed oil
(olive/pumpkin seed oil)
½ tsp sea salt (to taste)
¼ c lemon juice
(orange or tangerine)
1 tsp cinnamon
1 tsp nutmeg
½ tsp cayenne

1. soak the raw cashews overnight in salted water. drain but reserve the water for the dip.
2. preheat the oven to 250°F.
3. add the drained cashews, pumpkin, maple syrup, lemon juice, oil, salt and spices to a food processor or high speed blender.
4. add the water in a few splashes at a time. add more if needed. you want to process the cheese into a thick texture - a bit thicker than hummus. process until the desired texture is reached (at least 2 minutes on high).
5. do a taste test. add in more spices/salt/sweetener/lemon juice as you see fit. you can also add in additional flavor changers like harissa for smoky/spicy taste. or crushed sage for a warm herbed flavor. or extra black pepper for a peppery flavor.
6. when your flavor is perfect, pour your cheese into your baking/serving dish. sprinkle a few modest spices on top. you can also top with a few pumpkin seeds as a nice garnish. the seed will toast up nicely in the oven. shallow dishes will result in a firmer/drier end product. deep dishes will keep your smooth creamy texture.
7. for a shallow dish, bake at 250°F for 50+ minutes. for the deep dish where you only want to warm the center and crisp the top, you only need to bake at 250°F for 20-30 minutes. the cheese dip will dry out the longer you bake it.
8. serve warm, you can also chill and firm up in the fridge if you'd like a cold dip. serve with veggies, crackers, bread cubes. you can also drizzle oil and/or maple syrup on the top if you would like.

nutty cheeseball

[recipe box, pam]

1 ½ tbs melted butter
1 ½ tbs flour blended in
1 egg, beaten slightly
1 ½ tbs vinegar
1 ½ tbs sugar
1 ½ tbs milk
8 oz cream cheese,
softened
⅓ c chopped nuts

1. cook all of the ingredients except cream cheese until thickened.
2. combine cream cheese to the thickened mixture in a stand mixer.
3. whip until light + fluffy.
4. add in ⅓ c of nuts into the mixture.
5. refrigerate until hardened.
6. once hardened, shape into a ball and put nuts around the outside of serving platter.

dried beef roll-ups

[betty crocker cookbook | mom]

2x8 oz philadelphia cream
cheese, softened (16 oz)
5 oz jar horseradish
little milk
2 jars of dried beef

1. combine all ingredients except the beef into a bowl and mix well.
2. spread mixture on beef slices and roll up.

roasted mushrooms with garlic + thyme

[cakescottage.com]

32 even sized open cap mushrooms
4 cloves garlic
1 tsp garlic powder
2 tbs thyme fresh
3 tbs lemon juice
salt + pepper
6 tbs olive/veg oil
10 tbs breadcrumbs, fresh
6 tbs butter, unsalted

1. lightly fry the mushrooms, cap-side down, in hot oil for 2-3 minutes.
2. arrange the mushrooms in a 9x13" cooking dish (or whatever rectangular oven-proof dish you have on hand) with the stalks facing upwards.
3. in a small bowl, mix together the butter (make sure its softened), garlic, thyme, lemon juice and seasoning.
4. spoon a little garlic butter on to each mushroom, then lightly press breadcrumbs on top.
5. either refrigerate for later use or bake immediately in the oven for 15 minutes or golden around the mushroom cap.

baked kosher salami

[princesspinkygirl.com]

1 kosher salami, any size
1 jar apricot preserves (12 oz)
½ jar dijon mustard (6-8 oz jar)

1. slice salami about ⅛ to ¼ inch thick, but not all the way through.
2. leave it intact enough at the bottom so it will hold together
3. place salami, apricot preserves and dijon mustard all in a large ziplock bag.
4. shake the bag so the marinade covers the entire salami + let it sit overnight in the fridge.
5. bake at 350°F for 30-40 minutes and then place under broiler for a few minutes to toast the top.
6. cut up salami and use toothpicks to serve. use extra marinade as a dipping sauce.

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.

or use the immersion blender to make the dressing. it emulsifies and doesn't separate.

slow cooker creamed corn

[damndelicious.com]

3 x 15.25 oz whole kernel corn, drained
1 c milk
1 tbs sugar
¼ tsp pepper
8 oz cream cheese, cubed
½ c (1 stick) butter, unsalted

1. place corn into a slow cooker stir in milk, sugar and pepper until well combined. without stirring, top with butter and cream cheese. cover and cook on high heat for 2-3 hours.
2. uncover and stir until butter and cream cheese are well combined.
3. cover and cook on high heat for an additional 15 minutes.
4. serve immediately.

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.

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.

roasted fall vegetables

[lovegrowswild.com]

⅓ c olive oil

4 medium carrots, cut into
1 inch thick pieces

4 c red new potatoes cut
into 1½ inch thick pieces

1 c sweet potatoes, cut
into 1½ inch thick pieces

2 tsp black pepper

1 tsp sea salt

1 tsp dried oregano

1 tsp dried thyme

1 tsp dried basil

1. preheat the oven to 400°f.
2. divide chopped vegetable s onto 2 baking sheets and drizzle with olive oil.
3. sprinkle vegetables with salt, pepper and dried herbs and gently toss to coat.
4. spread vegetables into an even layer on baking sheets and bake at 400°f for 45-50 minutes, flipping halfway through cooking time.

bourbon chocolate pecan pie

[[taste of home](http://tasteofhome.com)]

1 c all purpose flour

1 tbs sugar

½ tsp salt

3 eggs

6 tbs butter

1 c dark brown sugar,
packed

½ c light corn syrup

½ c dark corn syrup

¼ c bourbon

2 tbs butter

½ tsp salt

1 ½ c pecan halves
divided

¾ c 60% cacao,
bittersweet chocolate
baking chips

1. in a small bowl, combine the flour, sugar and salt. cut in butter until mixture resembles coarse crumbs. add water; toss with a fork until mixture forms a ball. flatten into a disk. wrap dough in plastic wrap and refrigerate for 30 minutes or until easy to handle.
2. on a floured surface, roll out dough to fit a 9 in deep dish pie plate. transfer pastry to pie plate; trim to ½ in beyond edge of plate and flute edges.
3. in a large bowl, beat the eggs, brown sugar, corn syrups, bourbon, butter and salt until blended. stir in 1 c pecans and ½ c chocolate chips. pour filling into crust sprinkle with remaining pecans and chips. bake at 325°f for 50-60 minutes or until crust is golden brown and filling is puffed. cool completely on a wire rack.

white chocolate pumpkin mousse cake

[adapted from paula deen]

crust

2 c crushed graham
crackers

¼ c sugar

½ c (1 stick) butter,
melted

filling

6 tbs apple cider

1¼ oz (1 envelope) pkg
unflavored gelatin

2½ c heavy cream,
divided

10 (1 oz) squares white
chocolate, chopped

3 (8 oz) packages of
cream cheese, softened

1 c sugar

¾-1 c pumpkin butter or
1-¼ c pumpkin pie filling

1½ tsp pumpkin pie
spice

1½ oz white chocolate,
grated or shaved into
curls, for garnish

2 c water

crust

1. mix together the cracker crumbs, sugar and butter. press the mixture into the bottom and 1 inch up the sides of a 10 inch springform pan. set aside.

filling

1. in a medium saucepan over medium heat, add the apple cider. whisk in the gelatin and ½ c of the heavy cream and bring to a simmer. remove the pan from the heat. add 10 oz of white chocolate and stir until smooth. allow to cool.
2. using an electric mixer, blend together the cream cheese, sugar and pumpkin pie spice in a medium bowl, until smooth. slowly beat in the cooled white chocolate mixture into cream cheese mixture.
3. using clean, dry beaters, beat the remaining 2 c heavy cream in a small bowl, until it forms soft peaks. fold it into the white chocolate mixture. gently mix in the pumpkin butter/pie filling to create a marbling effect. pour into the pie crust. cover and freeze overnight.
4. remove from freezer and run a sharp knife around inside of springform pan to help loosen the pie. release springform ring from the bottom of the pan and transfer the pie to a serving plate. grate or curl the chocolate over the top to garnish. cut into wedges with a knife that has been dipped into hot water and serve.

pumpkin sangria

[inspired by the painted burro in somerville]

1 bottle of whatever
red wine you prefer.
i use merlot

1 jar of pumpkin butter
pumpkin spice to taste

1. mix the wine and butter together. it will be thick, so think about what bottle/pitcher you will be using.
2. add pumpkin spice or sugar to taste.