

thanksgiving

[family]

5102

guest list

1. mom
2. dad
3. mike
4. angie
5. rhys
6. greg
7. beth
8. craig
9. kerri
10. rebecca
11. alan
12. lara
13. jen

menu

1. baked salami
2. pumpkin spice cashew cheese dip
3. asiago dip
4. dried beef roll-ups
5. fig + arugula salad
6. slow cooker creamed corn
7. honey maple roasted carrots
8. roasted mushrooms with garlic + thyme
9. praline sweet potatoes
10. slow cooker mashed potatoes
11. veg-all casserole
12. tomato basil sauce
13. slow cooker cranberry relish
14. white chocolate pumpkin mousse cake
15. bourbon chocolate pecan pie
16. pumpkin sangria

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.

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.

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.

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.

fig + arugula salad

[inspiralized app]

3 c arugula, packed
1 large golden beet,
peeled, bladed, noodles
trimmed
3-4 figs, stems removed,
quartered
1 tbs unsalted sunflower
seeds

for the dressing

2 tbs extra virgin olive oil
1 tbs red wine vinegar
1 tsp honey
½ tsp dijon mustard
1 tsp freshly squeezed
lemon juice
salt + pepper, to taste

1. in a small bowl, whisk together all of the ingredients for the dressing. set aside.
2. in a large mixing bowl, add in the arugula and golden beet noodles. pour in the dressing and toss to combine.
3. set aside in the refrigerator for 10 minutes.
4. remove, add in the figs and sunflower seeds and toss to combine again.

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.

honey maple roasted carrots

[the cafe sucrefarine.com]

4 lbs carrots, peeled + sliced on a long angle into pieces approximately 3 inches long
4 tbs extra virgin olive oil
2 tbs pure maple syrup
4 tbs honey
3 tsp ground coriander
2 tsp sea salt
½ tsp freshly ground black pepper
2 tbs sesame seeds
2 tbs fresh thyme
2 tbs thinly sliced chives
1 c pomegranate seeds

1. preheat oven to 450°F. lightly oil a sheet pan.
2. place carrots on prepared pan and drizzle with olive oil, maple syrup and honey. sprinkle with coriander, sea salt + pepper. toss to coat (i like to use my hands for this to get them well coated, but a spatula will work too). spread carrots out on pan in a single layer.
3. roast for 10 minutes, then stir to redistribute. return to oven and roast for another 15-20 minutes, stirring every 5 minutes. carrots are finished when they are tender and some of the edges are caramelized.
4. sprinkle sesame seeds and herbs over carrots and stir. taste and season with a bit more sea salt + pepper, if needed. transfer to a serving bowl and scatter with the pomegranate. serve hot.

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.

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.

slow cooker mashed potatoes

[pinterest]

5 lbs red potatoes
1 c chicken broth
3 cloves garlic
½ c butter
1½ c sour cream
1 c grated parmesan
1 tsp salt
2 tbs oregano

1. wash and cut your potatoes into quarters
2. place in slow cooker with broth, garlic and butter and cook on low 6-8 hours. potatoes should be easily pierced with a fork when done.
3. add sour cream, parmesan, salt and oregano.
4. use a potato masher to mash and blend until well combined and the potatoes are the desired consistency.
5. serve or keep warm in slow cooker until time to serve.

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.

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.

slow cooker cranberry relish

[pinterest]

½ c brown sugar
½ c white sugar
¼ tsp cinnamon
½ c orange juice
½ c water
12 oz fresh cranberries

1. add all ingredients but the cranberries, stir well.
2. add in cranberries and stir to coat.
3. turn on slow cooker for 3 hours, stirring every hour. then mash the cranberries. continue to heat on high with the lid off for 45 minutes.
4. let cool and transfer to serving dish.

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 white chocolate over the top to garnish. cut into wedges with a knife that has been dipped into hot water and serve.

bourbon chocolate pecan pie

[taste of home]

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.

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
(i use trader joe's, but
can be harder to find.
or you can make your
own.)

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.