

2018

menu

1. rustic pesto tart
2. asiago dip
3. pumpkin spice cashew cheese dip
4. dried beef roll-ups
5. herbed cheese stuffed mini sweet peppers
6. fig + goat cheese crostini with fried sage leaves
7. spinach salad with homemade dressing
8. slow cooker creamed corn
9. tomato basil sauce for turkey
10. veg-all casserole
11. praline sweet potatoes
12. white chocolate pumpkin mousse cake
13. pumpkin sangria

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.

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.

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.

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.

herbed cheese stuffed mini sweet peppers

[makingthymeforhealth.com]

1.5 lbs mini sweet peppers
12 oz herbed cheese
1 tbs honey

1. preheat the oven to 400°F. line a large baking sheet with parchment paper and set aside.
2. cut all the peppers in half lengthwise and remove any seeds. lay them cut-side-up on the baking sheet. spoon the seasoned goat cheese into the center of each pepper half.
3. lightly drizzle the peppers with honey and sprinkle with salt if desired. you can also garnish with fresh herbs if you like, but it's not necessary. bake for 10 minutes, serve warm.

fig + goat cheese crostini with fried sage leaves

[chowhound]

1 sweet baguette
⅓ c olive oil
kosher salt
20 sage leaves
4 oz goat cheese
⅓ c fig jam

1. heat the oven to 400°F and arrange a rack in the middle. cut the baguette on the bias into about 20 (½ inch thick) slices and place on a baking sheet. using 1 tbs of the olive oil, lightly brush each slice. sprinkle with salt and bake until lightly toasted and crisp, about 8 minutes. let cool.
2. meanwhile, line a plate with paper towels and set aside. heat the remaining olive oil in a small frying pan over medium-low heat. when the oil shimmers, gently place 2 to 3 sage leaves at a time into the hot oil until they darken in color and any bubbling subsides. immediately remove the leaves with tongs or a slotted spoon and transfer to the paper-towel-lined plate. repeat with the remaining sage leaves. set aside.
3. spread 1 tsp of the goat cheese on each crostini, top with a heaping ½ tsp of fig jam and garnish with a fried sage leaf.

make ahead tip

the toasts can be made up to a day ahead and stored at room temperature in an airtight container. the sage can also be prepared a day ahead, loosely wrapped in a paper towel and stored in an airtight container.

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.

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.

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.

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.

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.

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
(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.