

thanksgiving

2019

menu

1. baked kosher salami
2. asiago dip
3. rustic pesto tartlets
4. dried beef roll-ups
5. fig + goat cheese crostini with fried sage leaves
6. pumpkin spiced cashew cheese dip
7. spinach salad with homemade dressing
8. smoked turkey
9. veg-all casserole
10. praline sweet potatoes
11. slow cooker creamed corn
12. tomato basil sauce for turkey
13. white chocolate pumpkin mousse cake
14. chocolate bourbon pecan pie

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 tart

[adapted from eatingwell.com]

1 lb prepared whole-wheat pizza dough
¼ c prepared pesto
6 tbs of dried cranberries
½ c shredded fontina or swiss cheese

1. preheat oven to 400°F. coat a large baking sheet with cooking spray.
2. sprinkle work surface and dough with flour. press dough out and roll, stretch or toss it into a 14 inch circle. place on prepared baking sheet. spread pesto on the dough to within 1/8" of the edge. sprinkle cranberries and cheese evenly over the pesto. fold 1-1.5 inches of the border over the filling all the way around, leaving the center exposed.
3. bake the tart until browned and bubbling, 20 - 25 minutes. cool on the pan for 5 minutes before cutting into 12 pieces

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 + 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 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 the fig jam and garnish with a fried sage leaf.

make ahead tip

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

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.

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.

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.

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.

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.