

thanksgiving

[football mashup]

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guest list

1. craig
2. rick
3. gavin
4. derek
5. t.j.
6. adam
7. jimmy
8. greg
9. jackie

menu

1. apple butter-glazed cocktail franks
2. asiago dip
3. apple butter cheese twists
4. cured salmon gravlax
5. shrimp cocktail
6. spinach salad with
ruby tuesday croutons
7. jalapeno + cranberry
stuffed turkey breast
8. jalapeno + cranberry sauce
9. turkey legs, thighs and wings
10. instant pot/slow cooker apple butter
11. thanksgiving stuffing focaccia
12. herbed focaccia
13. slow cooker creamed corn
14. veg-all casserole
15. slow cooker cheesy
hashbrown casserole
16. lemon pecan slab 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

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

apple butter-glazed cocktail franks

[food network]

- 2 c apple butter
- 1 c chicken stock
- ¼ c bbq sauce
- ¼ c apple juice
- 2 tbs pure maple syrup or honey
- ½ tsp red pepper flakes
- kosher salt
- 1 lb smoked cocktail franks

- in the bowl of a medium slow cooker (3-quart), combine the apple butter, chicken stock, bbq sauce, apple juice, maple syrup or honey, red pepper flakes and a pinch of salt.
- whisk to thoroughly combine.
- add the cocktail franks, stirring to mostly submerge them in the sauce.
- cover and cook on high until heated through, about 3 hours. serve warm in the 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

- whisk together all dressing ingredients and add to taste.
- 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.

ruby tuesday croutons

[rachelcooks.com]

- 4 c pumpernickel bread cubes (approximately ½ inch cubes)
- 4 tbs (½ stick) unsalted butter, melted
- ½ tsp garlic powder
- ½ tsp salt

- preheat the oven to 375°f.
- in a large bowl, combine the bread, garlic. powder and salt. drizzle butter over bread while stirring. stir well until bread is coated by all ingredients and butter is absorbed.
- spread the bread cubes into an even layer on a sheet pan. don't crowd the pan. bake for 10 minutes, or until crisp. if you're using super fresh bread, they'll take a little longer to become golden brown. if the bread is stale and dry, it may get crispy faster, so keep an eye on it!

cured salmon gravlax

[recipetineats.com]

1 tbs white peppercorns
(whole)

1 c fresh dill, roughly
chopped (1 big bunch)

8 oz rock salt

8 oz white sugar

2 lb salmon, sashimi-
grade, bones removed,
skin on

mustard cream sauce

½ c thickened cream

⅓ c dijon mustard (or hot
mustard if you want a kick)

2 tsp mustard powder
salt and pepper

to serve

rye bread slices or other
bread/crackers

lemon wedges

¼ c fresh dill, roughly
chopped (for garnish)

1. crush peppercorns with the side of a knife (or roughly grind using mortar and pestle).
2. combine peppercorns with salt, sugar and dill.
3. place 2 large pieces of cling wrap on a work surface, slightly overlapping. spread half the salt mixture in the shape of the salmon.
4. place salmon on salt, skin side down. top with remaining salt mixture.
5. wrap with cling wrap. place in a large dish. top with something flat (like small cutting board) then 3 x 400g / 14 oz cans ("weights").
6. refrigerate for 12 hours. there will be liquid in the dish. turn salmon over (will be gloopy/wet), then replace weights and return to fridge. after another 12 hours, turn salmon over again, replace weights. after another 12 hours, remove salmon from fridge. 36 hours total for medium cure - perfect gravlax to my taste (see note 2 for description and more curing times).
7. unwrap salmon, scrape off salt then rinse. pat dry. if time permits, return to the fridge for 3 - 12 hours uncovered (dries surface better, let salt "settle" and permeate through flesh more evenly).
8. sprinkle over the ¼ c extra dill for garnish and flavor.
9. slice thinly on an angle, do not cut through skin (i.e. don't eat skin). serve with toasted bread, mustard sauce, extra dill and lemon wedges.

mustard sauce

1. mix ingredients, making sure to season with salt and pepper. it should taste like a creamy mustard - a touch of tartness, but mostly to add moisture to the dish. you can add lemon juice and/or zest if you wish. serve with wedges so people can adjust to their taste.

stuffing focaccia

[food network]

dough

2 tbs unsalted butter
4 stalks celery, finely diced
1 onion, finely diced
¼ c fresh sage leaves,
finely chopped
2 chicken bouillon cubes,
crushed (see cook's note)
coarsely ground black
pepper
6 c all-purpose flour
(see cook's note)
1¼ oz package active dry
yeast (2¼ tsp)
2 tsp sugar
2 ½ c warm water
(80 to 85°f)

brine and finish

kosher salt
nonstick cooking spray, for
the plastic wrap, optional
flaky sea salt, for sprinkling
3 tbs extra-virgin olive oil
½ c + 1 tsp extra-virgin
olive oil
kosher salt
1 c fresh parsley leaves,
finely chopped
1 lb sweet italian sausage,
removed from casing

1. for the dough melt the butter in a large skillet over medium heat until foaming but not brown. add the celery and onion and cook, stirring often, until softened but not brown, 12 to 15 minutes. sprinkle with the sage, bouillon cubes and 1 tsp pepper and stir in ¼ c water. cook, stirring often, until the bouillon is dissolved and has coated all the vegetables and the water has evaporated, about 3 minutes. transfer to a plate and let cool to room temperature.
2. meanwhile, whisk the flour, yeast and sugar in the bowl of a stand mixer. using the dough hook on low speed, stir in the warm water and 2 tbs of the olive oil, mixing until the flour is completely moistened. let stand 5 minutes.
3. add 2 tbs kosher salt and knead on medium speed for 5 minutes. (the dough will tighten up, then begin to relax. after 5 minutes, it will be very wet and stick to the bottom of the mixer but not the sides.) with the mixer on low, add the cooled vegetables and the parsley.
4. rub 2 tbs olive oil around the bottom and sides of a large mixing bowl (big enough to hold at least double the volume of the dough). using a scraper or spatula, transfer the dough to the bowl, flipping once to coat completely with oil. cover with a plate and let sit until doubled in size, about 2 hours.
5. meanwhile, heat 1 tsp olive oil in a medium pan over medium-high heat until shimmering. add the sausage and cook, breaking it up with the back of a spoon, until golden and crisp, about 5 minutes. transfer to a plate and let cool to room temperature.
6. pour the remaining ¼ c olive oil into the bottom of an 18x13 inch rimmed baking sheet. use your hands to evenly distribute the oil along the bottom and up the sides. scrape the dough into the baking sheet, flattening it slightly with your hands. flip the dough once and gently stretch it to fit into an even layer in the baking sheet. (the dough may not stretch to the edges at this point. if it starts to pull back, let rest 10 minutes and re-stretch, making sure to pull from the center as well as the edges to get an even thickness.) top evenly with the sausage and use your fingertips to make dimples over the surface of the focaccia, pressing firmly but not so hard you make holes in the dough.
7. for the brine and finish dissolve 1 tsp kosher salt in ¼ c warm water. drizzle over the surface of the focaccia, letting it pool in the dimples. cover with an inverted baking sheet or cover loosely with plastic. wrap that has been lightly sprayed with nonstick cooking spray. let sit in a warm place for 45 minutes to relax and rise again.
8. meanwhile, preheat the oven to 450°f.
9. uncover the dough and sprinkle with flaky sea salt. bake, rotating the baking sheet once halfway through, until the focaccia is deep golden brown on the top and bottom, 30 to 35 minutes. drizzle with the olive oil and let sit for 5 minutes. use a spatula to remove the focaccia to a wire rack to cool completely.

cook's note

you can use bouillon cubes, powder or paste here. the important part is to use the amount of bouillon needed for 2c of water, based on the package directions. cubes often vary in size and powder and paste have different concentrations. when measuring flour, we spoon it into a dry measuring cup and level off excess. (scooping directly from the bag compacts the flour, resulting in dry baked goods.)

put dough into a bowl that will allow it to double in size, cover with a plate and proof dough in the oven by adding glass containers of hot water (150°) to the other racks in the oven. do not turn the oven on and make sure to change out water during the proofing.

herbed focaccia

[cuisinart bread machine manual]

1 c plus 2 tbs water, room temperature 2 tbs plus 1 tsp extra virgin olive oil 2¼ tsp italian herb blend 1½ tsp kosher salt 3 c plus 3 tbs bread flour 1½ tsp yeast, active dry, instant or bread machine	1. place the crust ingredients, in the order listed, into the bread pan fitted with the kneading paddle and secure in the cuisinart bread maker. press the menu button to select the dough program. press start to mix, knead and rise. for best mixing results, scrape the pan 10 to 15 minutes after the program has started. 2. when cycle is completed, remove dough and transfer to a lightly floured surface. punch down to deflate and let rest 10 minutes before continuing. brush a jelly roll pan with olive oil and sprinkle with cornmeal. 3. after dough has rested, roll out to the appropriate size and place on prepared pan. cover loosely with plastic. wrap and let rise in a warm place until about doubled, about 40 to 50 minutes. preheat oven to 450°f. 4. with oiled fingertips, press indentations into the dough about 1 inch apart and ½ inch deep. drizzle with olive oil. sprinkle evenly with salt, cheese and herbs. place in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes. 5. do the brine method from other foccacia recipe and top with fresh sage, rosemary and thyme.
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apple butter cheese twists

[pioneer woman website]

1 c shredded sharp cheddar cheese ½ c grated parmesan cheese 17.3 oz package puff pastry sheets, thawed 1 large egg, lightly beaten ¼ c apple butter 2 tsp chopped fresh thyme	1. preheat the oven to 400°f. line 2 baking sheets with parchment paper. 2. in a medium bowl, combine the cheddar and parmesan cheeses. 3. sprinkle a clean work surface with ¼ c of the cheese blend. place 1 puff pastry sheet over the cheese and sprinkle with another ¼ c of cheese blend. use a rolling pin to press the cheese into the pastry. roll the sheet into a 10x4 inch rectangle. repeat the rolling out process with the second sheet of puff pastry and ½ c of the cheese blend. 4. brush the surface of one puff pastry sheet with egg wash. place the other sheet on one of the prepared baking sheets, brush the surface with the apple butter, maintaining a 1 inch border and sprinkle with the remaining ½ c of the cheese blend and thyme. top with the second sheet, egg wash-side down, pressing the layers gently together. place the assembled sheet in the refrigerator for 30 minutes or the freezer for 15 minutes. 5. transfer the chilled sheet to a cutting board. using a sharp knife or pizza cutter, cut the pastry into ¾ inch wide strips. transfer the strips to the prepared baking sheets, spacing them at least 1 inch apart. pinch the ends to close and twist each end in the opposite direction to create a spiral. if they start to untwist, gently press the ends into the parchment. refrigerate the twists for 30 minutes or freeze them for 15 minutes. brush the chilled twists with more egg wash and bake until golden brown and crisp, 20 to 25 minutes. 6. allow the twists to cool on a wire rack. serve warm or at room temperature. make ahead tip freeze assembled, unbaked twists until solid, transfer them to a zip-top freezer bag and store in the freezer for up to 1 month. when you're ready to snack, brush each twist with egg wash and bake!
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jalapeños + cranberry stuffed turkey breast

[food network, jeff mauro]

2-3 lb turkey breast,
skinless and boneless
kosher salt + freshly
ground black pepper
2 tbs dijon mustard
1 c fresh pumpnickel
breadcrumbs, recipe
follows
¼ c (4 tbs) unsalted butter,
melted
2 sprigs fresh sage,
chopped
2 sprigs fresh thyme,
chopped

1. preheat the oven to 400°f. set a wire rack over a baking sheet.
2. lay the turkey breast smooth-side down on a cutting board (remove any skin on the breast prior to this step). slice the breast horizontally, parallel to the cutting board and cut along the length of the breast but not all the way through, then open the breast like a book. place a piece of plastic. wrap over the butterflied breast and, using a meat mallet, lb. to an even thickness of about ½ inch.
3. sprinkle both sides of the turkey with salt and pepper, then spread the dijon on the inside of the breast. let sit at room temperature for 2 hours or refrigerated up to 4 hours to marinate. let come to room temperature, 1 hour.
4. meanwhile, in a small bowl, add the breadcrumbs, melted butter, sage and thyme. mix to combine, then season with salt and pepper to taste.
5. spread about ¾ c of the jalapeño cranberry sauce (save the leftovers for topping!) over the prepared breast, leaving a 1 inch border.
6. sprinkle the breadcrumbs on top of the cranberry sauce, pressing down to adhere. (you want an even layer on top of the cranberry sauce.)
7. roll up the breast along the long side and secure seam side down. tie the breast with butcher's twine in 3 spots across the roll to hold everything in place. sprinkle with salt and pepper, then transfer to the prepared sheet pan.
8. tent with foil and bake until the breast reaches an internal temperature of 160°f, 45 to 60 minutes. remove the foil and bake until the internal temperature reaches 165°f, another 15 minutes. remove from the oven. tent the turkey breast with the foil once more and rest for 10 to 15 minutes. slice and serve.

jalapeño + cranberry sauce

[food network, jeff mauro]

24 oz fresh or frozen
cranberries
2 c granulated sugar
1 jalapeño, minced
(stemmed and deseeded
for less heat)
zest of 1 orange + juice
kosher salt

1. for the jalapeño cranberry sauce combine the cranberries, sugar, jalapeño, orange zest, 1 c water and a pinch of salt in a medium saucepan. bring to a boil, then reduce the heat to a simmer, stirring occasionally. simmer until the cranberries have burst and the sauce has thickened, 20 to 25 minutes. allow to cool slightly.

fresh breadcrumbs

[food network, jeff mauro]

8 slices pumpnickel or
country white bread
3 tbs. extra-virgin olive oil
kosher salt and freshly
ground black pepper

1. preheat the oven to 350°f.
2. tear the bread and add to a food processor. pulse until the desired size crumb. add to a bowl and toss with the olive oil, then season with salt and pepper to taste. spread the crumbs on a sheet pan and bake, stirring the crumbs halfway through, until golden brown, 10 to 15 minutes. let cool.

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.

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.

slow cooker cheesy hashbrown casserole-v2

[adapted from lilluna.com/slow-cooker-hash-brown-casserole]

10.75 oz can
cream of chicken soup
10.75 oz can cheddar
cheese soup*
12 oz sour cream
30 oz hashbrown potatoes
shredded, frozen*
8 oz sharp cheddar
cheese, cubed
¼ tsp black pepper
dash of hot sauce

1. spray a slow cooker with cooking spray.
2. break up the bag of hashbrowns.
3. in a large bowl combine chicken soup, cheddar cheese soup, sour cream, hashbrowns, cheese and black pepper. stir to combine.
4. pour into slow cooker and cook for 3 hours on high.
5. cover and cook an additional 30 minutes.

super easy instant pot apple butter

[thriftyfrugalmom.com]

5.5 lbs apples (whole, unpeeled and uncored)
2 tbs vanilla
1 c brown sugar
1 tsp ground cloves
4 tsp cinnamon
⅓ c water
allspice to taste
splash of whiskey or bourbon

1. peel and core apples, then slice into fourths. if the apples are really big, cut them into sixths.
2. add apple slices and remaining ingredients to the insert of your instant pot.
3. put the lid on the instant pot, set vent to sealing, then press the pressure cook button (or manual button on older models) and adjust the time to 15 minutes at high pressure.
4. when timer is finished, let pressure release naturally for 20 minutes. after 20 minutes, turn the dial to the vent position and let remaining steam release. remove lid.
5. blend apple mixture with stick blender or regular blender until smooth. be very careful since it will be quite hot!
6. if apple butter is still pretty runny, press the saute button on the instant pot, then press the minus button and adjust to "less".
7. saute until thickened to desired consistency, making sure that you stir occasionally. you'll want to put the lid on for this since it tends to splatter a bit. alternatively, you can use the slow cook setting instead and simmer that way, it will just take longer.
8. turn off instant pot and allow apple butter to cool.
9. spoon into jars and store in refrigerator for up to 1 week; or freeze for up to a year.

slow cooker instructions

1. add peeled, cored, sliced apples to slow cooker. cook on low for 6 to 8 hours, stirring every couple of hours.
2. blend apples with immersion blender or blender. add all remaining ingredients except for the water. (you only need the water for the instant pot recipe.)
3. cook on low for an additional 5 to 6 hours, stirring occasionally.

cook's notes

this makes a very runny apple butter. ended up cooking it in a slow cooker for about 8 more hours on high. also, slow cook without the lid to help thicken up sauce and keep in mind, apple butter will thicken as it cools.

lemon pecan slab pie

[food network | trisha yearwood]

nonstick cooking spray for the baking sheet
2 x 14.1 oz boxes refrigerated pie crust (4 crusts total)
2 c firmly packed dark brown sugar
1 c granulated sugar
4 large eggs
2 sticks (1 c) unsalted butter, melted
¼ c milk
¼ c all-purpose flour
4 tsp lemon zest + 6 tbs lemon juice
1 tbs vanilla extract
2 c chopped pecans + 3 c pecan halves

1. preheat the oven to 325°F spray a 17x12 inch rimmed baking sheet with nonstick cooking spray.
2. unroll the pie crusts and place them in the prepared baking sheet. line them up so they meet in the center of the baking sheet and overlap a bit. cut the crusts to fit together in a rectangle slightly larger than the baking sheet, pinching the center seams together. crimp the dough around the edges of the baking sheet and cut off any excess dough around the edges. chill while preparing the filling.
3. in a large bowl, whisk together the brown sugar, granulated sugar and eggs until incorporated. stir in the butter, milk, flour, lemon zest and juice, vanilla and 2 c chopped pecans until combined.
4. pour the mixture into the unbaked pie shell. arrange the pecan halves on top of the pie. bake until the crust is golden brown and the filling is set but still a little loose in the center (it will set as it cools), about 50 minutes. serve warm or at room temperature.