

GIVING THANKS LOCALLY

With a little planning, we prepared this fantastic Thanksgiving feast using all local ingredients

The Menu

Roasted Turkey with Herb Butter

Apple Cider Gravy

Apple-Chestnut Stuffing

Smashed Red Potatoes with Goat Cheese and Caramelized Onions

Roasted Brussel Sprouts with Bacon

Crème Brulee in Sweet Dumpling Pumpkins

Roast Turkey with Herb Butter

- o 2 sticks unsalted butter, room temperature
- o 2 tablespoons chopped fresh parsley
- o 2 tablespoons chopped fresh thyme
- o 1 cup apple cider
- o 2 cups water
- o 1 12-14 pound fresh turkey
- o 2 apples, halved
- o 2 small onions, peeled and halved
- o 1 bunch carrots
- o salt and pepper

In a small bowl mix fresh herbs into room temperature butter. Combine apple cider and one cup of the water and set aside.

Remove giblets from turkey cavity and reserve for making turkey stock if desired. Rinse turkey and pat dry. Gently put your hands between the turkey skin and breast meat to loosen the skin. Rub 2/3 of the herbed butter mixture between the skin and breast meat. Rub the remaining butter over the outside of the bird. Place apple and onion halves in the large cavity of the bird. Tie legs together if desired. Sprinkle with salt and pepper

Spray a large roasting pan with nonstick spray and put carrots in the bottom with one cup of the water. Place a roasting rack on top of the carrots and place the turkey, breast side up, on the roasting rack. Loosely tent the turkey with aluminum foil

Roast in a 325-degree oven approximately 3 ½ to 4 hours until a meat thermometer reads 165 degrees (to take the temperature, use a meat thermometer placed deep within the thigh away from bone). Baste every 30-45 minutes with the cider-water mixture. When turkey reaches 140 degrees, remove foil to let the turkey evenly brown.

Apple Cider Gravy

- o pan drippings from roasted turkey
- o 1/3 cup apple cider
- o 2 tablespoons butter
- o 2 tablespoons flour
- o salt and pepper to taste

Mix flour and butter together in a small bowl and set aside.

Take pan drippings from the roasted turkey and strain any grease. Place the drippings and apple cider in a saucepan and bring to a boil. Reduce heat to a simmer and whisk in one tablespoon of the flour/butter mixture. Let simmer 2-3 minutes, adding additional flour/butter until the desired consistency is reached. Add salt and pepper to taste.

Apple-Chestnut Stuffing

- o 8 cups bread cubes from a hearty whole grain bread
- o 1 apple, cut in ½" cubes (granny smith or other crisp variety)
- o 1 medium onion, diced
- o 1 cup of chestnut meat (from about 12-13 whole chestnuts that have been roasted or peeled. May use jarred chestnuts if desired – but NOT water chestnuts!)
- o 1 sage leaf, finely minced
- o 2 teaspoons fresh thyme leaves
- o 1 tablespoon granulated garlic
- o 4 cups turkey stock (or chicken stock)
- o salt and pepper to taste
- o 4 tablespoons butter

Place bread cubes on a cookie sheet and place in a 300-degree oven for approximately 20 minutes to lightly toast (may be done several days in advance).

Spray a sauté pan with nonstick cooking spray. Over medium heat, sauté apples and onions until onions are soft.

In a large mixing bowl, combine bread cubes, apples, onions, and herbs. Pour stock over the bread cube mixture and stir until all stock is absorbed. Add salt and pepper to taste.

Spray a 9x13 baking dish with nonstick cooking spray and add dressing. Dot with four tablespoons of butter. At this point you can refrigerate for up to two days before baking. Cover with foil and bake at 350 for 45 minutes. Remove foil for the last 15 minutes if you desire a crispier top.

Baked Smashed Potatoes with Goat Cheese and Caramelized Onions

- o 1 large onion, sliced
- o 1 tablespoon oil
- o 2 ½ pounds red potatoes, scrubbed and cubed
- o 1 tablespoon salt
- o 6 ounces goat cheese
- o ½ teaspoon thyme leaves

In a sauté pan, heat olive oil over medium-high heat. Add onion slices, reduce heat to medium-low and cook, stirring occasionally until onions are a golden brown. Approximately 15 minutes.

Place cubed potatoes in a pot of cold water with 1 tablespoon of salt. Bring to a boil over high heat and boil for 5-7 minutes, until potatoes are tender. Drain potatoes. Using a potato masher, smash the potatoes until they are in rough chunks.

Add onions, goat cheese and thyme leaves to smashed potatoes and stir to combine.

Place in a baking dish that has been coated with nonstick cooking spray. At this point you can refrigerate for up to two days before baking. Cover with foil and bake for approximately 30 to 45 minutes or until heated through.

Roasted Brussel Sprouts

- o 1 ½ to 2 pounds fresh Brussel sprouts, outer leaves removed (cut in half if large)
- o 3 slices of thick-cut bacon, cut into ½" pieces

Spray a baking sheet with nonstick cooking spray. Place Brussel sprouts in a single layer and top with bacon pieces.

Bake at 350 degrees for approximately 20 minutes. Stir halfway through to coat Brussel sprouts with bacon drippings. They will get a nice toasty brown and the bacon will crisp.

Crème Brulee in Sweet Dumpling Squash

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- 8 egg yolks
- ¼ cup sugar
- 1 tablespoon honey
- 2 cups heavy cream
- 1 teaspoon vanilla
- 4 sweet dumpling squash
- extra granulated sugar

In a medium bowl whisk together the egg yolks and sugar until smooth. Stir in honey, cream and vanilla.

Cut tops off of sweet dumpling squash (they look like little pumpkins), and scoop out the seeds and stringy membrane. Place hollowed out squash in a baking dish. Pour the custard mixture into the squash and fill to within ¼ inch of the top. Place about ½" water in the baking dish around the squash.

Place in a 300-degree oven and bake, uncovered, for 60 to 70 minutes, or until the custard mixture is almost set.

Remove from oven and let cool completely. Refrigerate for at least 2 hours or up to 3 days (covered) in the refrigerator.

To serve, sprinkle the tops of the custard with granulated sugar and use a small kitchen torch to brown the sugar (or place under the broiler).

Not only is the crème brulee delicious, but so is the meat of the sweet dumpling squash!!