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Cranberry Ginger Sparkler
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Roasted Brussel Sprouts with Garlic & Pancetta

Pumpkin Panna Cotta



Betsy



Linda



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Cranberry Ginger Sparkler

4 to 6 servings

Ingredients:

1 cup 100% cranberry juice (not cranberry cocktail)
1 cup sugar
2 inches fresh ginger
Ginger ale
Fresh cranberries

Adult variation- Sparkling wine

Steps:

In a small sauce pan heat cranberry juice, sugar and ginger. Simmer for 30 minutes.

Allow to cool and strain ginger from syrup.

Portion about 2 ounces of syrup per glass (depending on desired sweetness) and top with ginger ale.

Add 3 whole fresh cranberries per drink for garnish.

Three cranberries symbolize health, wealth and happiness! Cheers!

Pumpkin Cheese Ball

Makes 16 appetizer servings

Ingredients:

2 (8-ounce) blocks extra-sharp Cheddar cheese, shredded
1 (8-ounce) package cream cheese, softened
1 (8-ounce) container chive-and-onion cream cheese
2 teaspoons paprika
1/2 teaspoon ground red pepper
1 broccoli stalk
Red and green apple wedges

Instructions:

Combine Cheddar cheese and next 4 ingredients in a bowl until blended. Cover and chill 4 hours or until mixture is firm enough to be shaped. (I found the mixture stiff enough to form into a ball immediately.)

Shape mixture into a ball to resemble a pumpkin. Smooth entire outer surface with a frosting spatula or table knife. Make vertical grooves in ball, if desired, using fingertips.

Cut florets from broccoli stalk, and reserve for another use. Cut stalk to resemble a pumpkin stem, and press into top of cheese ball. Serve cheese ball with apple wedges. Dip apple wedges in pineapple juice to prevent discoloration without the sour taste of lemon.

Note: To make ahead, wrap cheese ball in plastic wrap without stalk, and store in refrigerator up to 2 days. Attach stalk before serving.

Cheddar Mashed Potato Puffs

These Cheddar Mashed Potato Puffs may look a little humble, but what they lack in flash they make up for in rich flavor and delicate texture. Bonus: they only take ten minute to prep for the oven.



Ingredients:

- 3 eggs, separated
- 2 cups refrigerated mashed potatoes
- ½ cup sour cream
- ½ cup finely shredded cheddar cheese
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper (or more to taste)
- ½ teaspoon dried basil leaves or dried poultry herb blend

Preparation:

1. Preheat the oven to 350°F and grease a muffin tin. Microwave the mashed potatoes according to package directions.
2. While the potatoes are cooking, beat the eggs with an electric mixer until stiff, about four minutes.
3. Beat egg yolks until smooth, about 10 seconds. Mix in the sour cream and then the mashed potatoes, salt, pepper, seasoning, and shredded cheese.
4. Gently fold in the beaten egg whites.
5. Fill the potato puff mixture into the greased muffin tin, filling each muffin cup almost completely full. Bake at 350°F until puffed and golden brown, about 25-30 minutes.

Tips

You can also use this recipe to make a special mashed potatoes side dish—just fill into a casserole or glass baking dish instead of a muffin pan. You may need to extend the cooking time a little to 35 minutes or so.

Cantonese-Style Turkey

Thaw and rinse off 20-22 pound turkey, inside and out.

4-5 pieces dried star anise

½ tsp dried fennel

3-4 pieces dried ginger (available in the dried vegetable section of Asian markets)

3 tbsp bean sauce (I use Koon Chun brand, available at any Asian supermarket, comes in a 13oz jar – Lee Kum Kee is also good)

Soak first 3 items in bowl of warm water for at least 30 minutes, then stir in bean sauce. Brush on turkey skin and inside the turkey cavity as a marinade. This step is **optional** and can be done the night before roasting or morning of the day you roast the turkey.

Neck/liver/gizzards from the turkey

3-4 scallions, chopped into thirds

2 tbsp hoisin sauce

½ jar bean sauce

Combine in a 2-quart saucepan with 3-4 cups water. Bring to a boil and simmer for at least 30 minutes. While the sauce is simmering, sew up the neck end of the turkey. You will need to carefully cut off the excess skin so you can sew up the other end of the turkey later. Put the turkey on a roasting rack (spray the top of the rack with non-stick spray first) in a large roasting pan. If necessary, put something under the rack to elevate it so the turkey won't be sitting in the drippings while it roasts.

Pour boiling sauce into turkey (use a sieve so the neck, etc doesn't fall in, too) with the back side of the turkey down. Prop up rack as needed so the sauce stays in the turkey. Allow to sit for 15 minutes, then pour sauce back into the pot and bring to a boil again. Repeat for each side of the turkey, then the breast. Boil the sauce one more time, strain it, and pour into the turkey with the **breast side still down**. Sew turkey closed, using excess skin from the neck as needed.

½ cup dark (black) soy, warmed briefly in the microwave

4-6 tbsp sugar, more if needed

Combine soy and sugar into a syrupy sauce (consistency of corn syrup). Brush all the turkey skin you can reach without flipping over the turkey. Put at least a cup of water in the roasting pan so the drippings don't burn. Roast at **375 degrees**. Check the turkey occasionally to make sure skin isn't burning (it will get VERY dark brown from the marinade but won't taste burnt) and the drippings aren't burning (add water if necessary); cover skin as needed with pieces of foil if any part of the skin is getting black.

After 1 ¼ hours, take turkey out of oven and turn it breast side up (I use rubber gloves to handle the turkey; try not to break the skin or stitches). Baste with soy/sugar mixture and roast for another 1 ¼ hours. Continue to check skin occasionally. Use meat thermometer to check for doneness – pierce the thickest part of the breast, should be 155-160 degrees.

Take turkey out of oven and pour any remaining juice out of cavity into roasting pan; allow to sit for 15 minutes before carving. Pour juices out of roasting pan; skim off fat; use as gravy (no flour needed – just use as is – fabulous on potatoes/rice). Enjoy!

Sausage Stuffing

(from **The New Good Housekeeping Cookbook**)

1 pound sweet Italian sausage (I use New York brand, has whole fennel seeds in it)
½ cup butter or margarine (1 stick)
4 large celery stalks, medium diced
1 large onion, medium diced
12 cups white bread cubes (I use pugliese – I like the firmer texture – with the crust)
3 eggs
½ cup milk
½ cup minced parsley
1½ tsp rosemary
½ tsp fresh ground black pepper (or more, to taste)

In large pot over medium heat, cook sausage meat, stirring frequently to break up sausage, until browned. With slotted spoon, remove sausage to bowl. To drippings in pot, add butter, celery, and onion, and cook until tender, stirring occasionally.

Remove pot from heat; add cooked sausage and all other ingredients, toss to mix well. Use to stuff turkey or spoon stuffing into a 13”X9” baking dish. Cover with foil and bake at 325 degrees for 45 minutes or until heated through. Remove foil for the last five minutes if you want a crusty top.

Nathalie's Fresh and Tart Cranberry Slaw

Add 2 cups of fresh cranberries into the Cuisinart. Cut 1 large orange in slices to remove the white membrane. Add remaining pieces of orange (peel included) to the Cuisinart.

Add 1 1/3 cups granulated sugar.

Add one apple without the core.

Add 1/2 lemon (peel included), with seeds and white membrane removed.

Chop all ingredients with course blades until evenly sized. Let the juices mingle overnight for the best flavor.

Sweet Potatoes with Apple

2 large yams or sweet potatoes

1 apple

Orange juice

Brown sugar

Cinnamon

Butter

Slice yams fairly thinly. Squeeze orange juice on the slices.

Slice the apple.

Layer a few slices of yams with a slice of apple in a large baking dish. You may wish to cut slices in half so they ‘stand up’ in the baking dish.

Sprinkle lightly with cinnamon and brown sugar. Add pats of butter if desired.

Bake 350 degrees for 1 hour. (or 10 minutes in microwave and 20 minutes at 325 degrees.)

Roasted Brussels Sprouts with Garlic and Pancetta

Makes 4 servings

Ingredients:

1 lb Brussels sprouts, trimmed and halved (quartered if large)
2 oz pancetta, minced
1 garlic clove, minced
½ tablespoon extra-virgin olive oil
¼ cup water

Preparation:

Preheat oven to 450°F.

Toss together Brussels sprouts, pancetta, garlic, oil, and salt and pepper to taste in an 11- by 7-inch baking pan and spread in 1 layer.

Roast in upper third of oven, stirring once halfway through roasting, until sprouts are brown on edges and tender, about 25 minutes total. Stir in water, scraping up brown bits. Serve warm.

Pumpkin Panna Cotta

Ingredients:

1/2 cup milk
1 envelope unflavored gelatin
2 cups heavy cream
1 cup canned pumpkin
2/3 cup sugar
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
8 Pepperidge Farm Bordeaux cookies

Directions:

Pour the milk into the saucepan and sprinkle with the gelatin. Mix in. Let stand for 6-8 minutes until dissolved.

Mix the remaining ingredients (except the crushed cookies) in a blender until smooth.

Heat the saucepan on low and stir the gelatin mixture until dissolved.

Add the cream mixture from the blender and raise the heat to medium. Stir until steam rises from the pan. Pour into eight 1/2 cup ramekins. Chill a minimum of 2 hours until firm. Top with crushed cookies and serve.



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Ball**



Cantonese Style Turkey



Cranberry Slaw



Brussel Sprouts with Garlic & Pancetta



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Pumpkin Panna Cotta



**Lunch
is
Served!**