

Alumni Thanksgiving Recipes, November 19, 2020

The bird

Poultry of your choice
Olive oil
Butter
Salt
Pepper
Ground sage
Thyme
Fresh rosemary Sprigs
1 orange
Reynolds Cooking Bag for the proper sized poultry

Gluten Free Veggie Stuffing with Veggie Sausage

Trader Joe's Stuffing Mix
6 tablespoons butter
3 or 3 1/2 cups of water/vegetable broth
Seasoning Pouch
Package of Trader Joe's Sausage-less Italian Sausage

Oven Roast Brussel Sprouts with Bacon

1 ½ pounds Brussel sprouts washed and dried
4 oz diced bacon or pancetta
¼ cup olive oil
4 cloves of garlic crushed or finely chopped
1 onion, finely diced
1 tsp salt
½ tsp cracked black pepper
2 Tbsp balsamic vinegar and more to serve

Maple Sweet Potatoes

2 Large Sweet Potatoes
¼ maple syrup
2 tablespoons brown sugar
¼ teaspoon cinnamon
2 tablespoons olive oil
Salt

1. Preheat oven to 400
2. Rinse, peel and cut potatoes into evenly sized cubes
3. In a small bowl, mix maple syrup, brown sugar cinnamon and olive oil
4. Line a baking sheet with parchment paper (for easier clean up)
5. Toss the sweet potatoes in the mixture then spread evenly on baking sheet
6. Roast in the oven until tender, about 30 minutes. Watch for browning.
7. Give them a turn half way through.
8. Remove, salt to taste and serve.

Leftovers are great on a salad with blue cheese or goat cheese and a balsamic vinaigrette.

Homemade Cranberry Sauce

1 cup sugar

1 cup water

4 cups fresh or frozen cranberries

Optional: orange zest, cinnamon stick, allspice, raisins, currants

1. Rinse cranberries, discard stems or damaged cranberries.
2. Boil water with sugar in medium saucepan until sugar dissolves.
3. Add cranberries and simmer. Add optional seasonings.
4. Cook until they burst, about 10 min.
5. Remove cinnamon stick (if added).
6. Let cool.
7. Transfer to a glass dish and chill in the refrigerator. Sauce will continue to thicken as it chills.

Homemade Whipped Cream

1 cup chilled heavy cream

½ c confectioner's sugar

½ tsp vanilla extract

1. Set the cream, mixing bowl, and mixer blades in the freezer for 15 min to chill.
2. Pour the cream into the chilled bowl and beat with electric mixer for 2 minutes or until cream is thickened and holds soft peaks when the mixer blades are lifted.
3. Using a sieve, sift the sugar over the whipped cream and add vanilla and fold in.

Serve immediately.

Chocolate Mousse

This recipe uses raw eggs. If you are concerned about salmonella risks, you can use pasteurized eggs.

1 cup cold heavy whipping cream

4 1/2 ounces bittersweet chocolate, finely chopped

2 tablespoon (1 ounce) unsalted butter, cubed

2 tablespoons brewed espresso or very strong coffee (I used decaf espresso from a local Starbucks)

3 large eggs, separated

1 tablespoon sugar

1. Whip the cream, chill.
2. Melt the chocolate: Chocolate, cubed butter, and espresso in the top of a double boiler over hot, steamy water, stir until smooth.
3. Let chocolate cool.
4. Whip the egg whites until they are foamy and hold their shape.
5. Sprinkle sugar into the egg whites and beat until stiff peaks form.
6. When chocolate is cooled and a bit warm to the touch, stir in the egg yolks.
7. Gently fold in the whipped cream and egg whites: 1/3 at a time, to the chocolate mixture, alternating whipped cream and egg whites.
8. Equally divide and spoon into serving dishes. Chill in the refrigerator.
9. Top with whipped cream and shaved chocolate sprinkles.

Cranberry Margaritas—by the pitcher

1 1/2 cups blanco tequila
4 cups 100% cranberry juice (not cranberry juice cocktail)
¾ cup orange liqueur, such as Cointreau or Triple Sec
Juice of 4 limes
2 limes, sliced thinly
1 cup fresh cranberries
Ice

Table-Scape

One tube of brown postal paper
Sharpie marker
Artificial crafter's pumpkin
Small pumpkins (artificial or real) for scattering