



Friendsgiving Recipes

May your day be filled with gratitude and love!

Cranberry Margarita-Adapted from a Bobby Flay recipe

1 oz Tequila- I use Patrons Gold
1 oz Grand Marnier
½ oz fresh lime juice
1 oz cranberry juice
1 tsp Honey
A pinch or 2 of chipotle powder

Mix ahead and put in fridge or mix in a shaker with a piece of ice. Rim glass with salt -enjoy!

Chorizo & Sweet Potato Poppers- Adapted from a Stephan Pyle's Recipe

8 jalapeno peppers- cut in half longways, vein & seed
Mix Together:
1 cup cooked chorizo
½ cup sweet potatoes- cooked & mashed
¼ cup manchego cheese- can use parmesan, cheddar...
¼ cup cream cheese

Place ingredients inside of peppers. Wrap with a ½" x 3" (approximate) strip of prosciutto. Bake at 350 degrees for 10-15 minutes.

Avocado Deviled Eggs- Jenny Hartsell

10 boiled eggs- cut in half
3 small avocados
1/3 cup chopped candied jalapenos
Salt & pepper to taste

Mash egg yolks, avocados jalapenos, salt & pepper. Place mixture in egg white half.

Cranberry Salsa- Mary Jackson

32 oz. (8 cups) cranberries
1 1/4 c. sugar, or to taste
3/4 c. lime juice
2/3 c. chopped cilantro
8 green onions, thinly sliced
5 jalapeno peppers, minced
1 teaspoon. salt, or to taste

Rinse cranberries. Bring pot of water to boil. Add cranberries and let sit 1 minute. Drain immediately and rinse with cold water. Mash about 1/2 with fork, or pulse all briefly in food processor until coarsely chopped. Place in bowl and add sugar. Stir in remaining ingredients. Refrigerate up to 1 week.

Roasted Butternut Squash & Arugula Salad

1 butternut squash roasted- chopped in cubes drizzle with oil, salt, pepper & nutmeg. Bake at 400 degrees for 30-40 minutes.
1 1/2 cups toasted walnuts
1 1/2 cups of blue cheese
1 1/2 small containers arugula

Orange Vinaigrette Dressing- Adapted from Bobby Flay Recipe

1-quart orange juice- cook over medium high heat until reduced to 1/2 cup
2 tablespoons red wine vinegar
1 tablespoon ancho chili powder
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup olive oil
1 tablespoon honey

Mix all together- I like to use a mason jar. Refrigerate.

Carrot Souffle- Donette Bisett

Here is one of my favorites from my Mom, even the kids don't know they are eating carrots 😊

2 cups cooked carrots (mashed)
1/2 C brown sugar
1/2 C white sugar
1 t baking powder
1 stick melted butter
3 eggs (beaten)
1/2 t cinnamon

Mix all ingredients together. Bake at 400 degrees for 15 min. then at 350 degrees for 45 min. Enjoy!

Cornbread Dressing- Jenny Hartsell

Cornbread

Mix together dry ingredients:

- 1 cup flour
- 1 ½ cups cornmeal
- 1 tablespoon baking powder
- 1 ½ teaspoons salt

Add to dry ingredients:

- 3 eggs slightly beaten
- 1 ¼ cup milk
- 12 Tablespoons melted butter

Mix until incorporated. Do not overmix. Pour into a greased or nonstick baking dish. Bake at 350 degrees for 25-30 minutes. You could also add your dressing spices (oregano, thyme, sage, ginger, cumin) and freeze to use later.

Dressing

- 6 cups cornbread
- 2 eggs
- 1 cups Chicken Stock
- 1 large onions chopped & sautéed
- 1 poblanos smoked, seeded, deveined and chopped
- 1 cup celery
- ½ cup chopped tart apple- granny smith, pink lady or honey crisp are my favorite
- ½ bunch cilantro chopped
- 1 tablespoon dried sage
- ½ tablespoon Mexican oregano
- ½ tsp ginger
- ½ teaspoon cumin
- Salt & Pepper to taste
- Juice & zest of 1 orange

Mix all ingredients. Pour into a baking dish. Bake at 350 degrees for 45-60 minutes, until lightly brown on top.

Dirty Rice- Marie Berkenkamp

Growing up in a family of Louisiana rice farmers meant dressing at the holidays is rice based. While dirty rice was prepared several times per year, the addition of oysters was only during the holidays.

- 2 cups white rice
- 3-4 cups water
- 2 # ground beef (85-90% lean)
- 2 bunches green onions sliced (use tops only)
- 1 bunch curly leaf parsley chopped
- 1 # shucked oysters - Optional
- 1 tbsp oil
- 2 tsp. Salt
- 1/2-1 tsp. black pepper
- 1/2 -1 tsp. red pepper

Coat cast iron skillet with oil. Brown ground beef, adding salt and pepper during cooking. When well browned add raw rice to the pan and brown the rice in the drippings. Once rice is crispy and browned turn to low heat, add 3 cups of water, cover with well-fitting lid, steam for 15 min. Test the rice and if not fully cooked and all water absorbed add 1/2 cup more water. Cover and steam, checking and adding water as needed. Adjust the seasoning. Once rice cooked add parsley and green onion tops, stir well. Place the oysters in the rice if using them and allow to cook 8-10 minutes.

Sweet Potatoes with Grand Marnier in Orange Cups- Mary Jackson

The orange cups can be a little fussy. You can bake the sweet potato mixture in a casserole if you prefer.

4 or 5 oranges (if you are not making the orange cups, 2 oranges will do)

6 large deep-red sweet potatoes, baked and peeled while hot

2 Tbsp butter (more if you want)

1/3 cup brown sugar

½ tsp salt

4 to 5 Tbsp Grand Marnier

Cooking spray

Grate the rind from 2 of the oranges. Set aside. Halve oranges and juice them. Set the juice aside. If you plan to serve the sweet potatoes in orange cups, save the 4 to 6 juiced half-shells with skin intact.

Whip the hot sweet potatoes with a electric mixer. Beat in 1 tbsp of the butter, half the brown sugar and salt. Beat in half the orange rind, 2 tbsp of the Grand Marnier and about ½ cup of the orange juice. Your mixture should not as thick as mashed potatoes – just a bit softer-and orange-y. Add zest and juice to taste. If you want them richer, add more butter.

If using the orange cups, spray the wells of a muffin tin as well as a small baking dish with cooking spray. Set the orange cups in the sprayed wells of the muffin tin and fill each one with as much of the sweet potato mixture as it can hold. Place the remaining sweet potato mixture in the small baking dish. This can be done in advance and stored, refrigerated, until an hour or so before serving.

1 hour before serving, preheat the oven to 375 degrees. Make a small indentation with the tip of a teaspoon in each filled orange cup and dot the mixture in the casserole dish with several indentations. Sprinkle the remaining Grand Marnier over the sweet potatoes. Add a tiny chip of the remaining butter to each indentation and follow with a sprinkle of the remaining brown sugar.

Bake 40 to 50 minutes for refrigerated sweet potatoes, 30 to 40 minutes if they're at room temperature. The sweet potatoes should be hot all the way through and the tops golden brown, with little crunchy spots. If they have not reached this point by the end of the allotted cooking time, raise the oven temperature to 500 degrees and bake for 8 to 12 minutes longer.

Boiled Custard Recipe- Ellen Sutherland

1/2 Gallon of Whole Milk

1/2 Cup of granulated white sugar

8 Large Eggs -room temperature

2 tsp. Vanilla Extract

Whisk eggs and 1/2 cup of sugar in a double boiler*.

Slowly add the milk stirring so the mixture is well combined.

Cook on medium heat, stirring continuously, until the mixture thickens a little and coats the back of the spoon. The froth will disappear when it is ready. If you use a candy thermometer, you want the mixture to reach 160F but not exceed 175F. This step usually takes about 20 minutes.

Remove from the heat and add the vanilla extract. 5. Chill thoroughly before serving. May serve alone, with pound cake or over a fruit pie including pumpkin. Enjoy with a bourbon chaser.

* If you do not have a double boiler large enough, I place a heavy bottom sauce pan into a large skillet pan containing a small amount of water.

Pumpkin Flan with Maple Caramel

Ina Garten Recipe

For the caramel:

¾ cup sugar
1/3 cup pure Grade A maple syrup
½ teaspoon fleur de sel

Pumpkin flan:

1 (14-ounce) can sweetened condensed milk
1 (12-ounce) can evaporated milk
1 cup canned pumpkin puree (not pie filling)
½ cup (4 ounces) Italian mascarpone
4 extra-large eggs
1 teaspoon pure vanilla extract
½ teaspoon pure maple extract, such as Boyajian
2 teaspoons grated orange zest (2 oranges)
1½ teaspoons ground cinnamon
½ teaspoon ground nutmeg

Preheat the oven to 350 degrees.

For the caramel, combine the sugar, maple syrup, and 1/3 cup water in a small, deep, heavy-bottomed saucepan. Bring to a boil, swirling the pan (don't stir!) to dissolve the sugar. Cook at a low boil without stirring for 5 to 10 minutes, until the mixture turns a golden brown and registers 230 degrees on a candy thermometer. Watch it carefully so it doesn't burn! Off the heat, swirl in the fleur de sel, and immediately pour into an 8 × 2-inch round cake pan (not a springform!). Set aside to cool for 30 minutes.

Meanwhile, place the sweetened condensed milk, evaporated milk, canned pumpkin, and mascarpone in the bowl of an electric mixer fitted with the whisk attachment and beat on medium-low speed until smooth. Whisk in the eggs, vanilla, maple extract, orange zest, cinnamon, and nutmeg. Gently pour the pumpkin mixture into the pan with the caramel so they don't combine.

Place the pan in a roasting pan large enough to hold the cake pan flat and fill the roasting pan with enough of the hottest tap water to come halfway up the sides of the cake pan. Bake in the center of the oven for 70 to 75 minutes, until the custard is set. It will be firm but still jiggle slightly in the middle; a knife inserted into the center of the flan will come out clean. Remove the flan from the water bath, place on a cooling rack, and cool completely. Cover with plastic wrap and refrigerate for at least 3 hours. Don't tilt the pan or the caramel will run out! Run a small knife around the edge of the flan. Turn a flat serving plate with a slight lip over the cake pan and flip them, turning the flan out onto the plate. The caramel should run out over the flan. Cut into wedges and serve with the caramel spooned over each slice.