

# THANKS GIVING

Citrus and Herb  
Turkey and Gravy 145

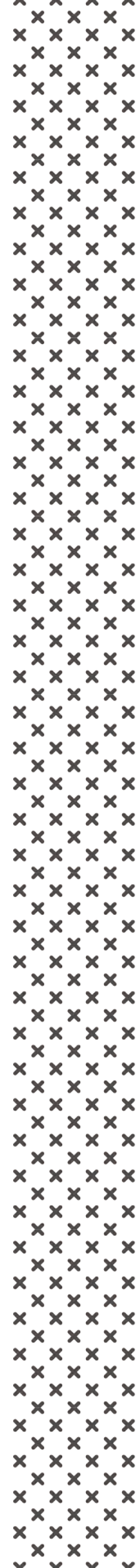
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**THANKSGIVING** is a holiday to gather around the table with family and friends and to be grateful. Abundant blessings surround us daily, and this holiday gives us an opportunity to slow down, enjoy a formal meal together and give thanks. I hope each time you gather around the table you give thanks, but especially on this holiday.







# CITRUS AND HERB TURKEY AND GRAVY

This turkey is flavorful, juicy and a family favorite. We've even been known to make this at other times of the year other than Thanksgiving.

1, 15-pound free range organic turkey,  
neck and giblets discarded

2 clementines, cut into quarters

1 lemon, cut into quarters

1 small yellow onion, cut into  
quarters

1 small apple, cut into quarters

6 rosemary sprigs

6 sage sprigs

1 stick (8 tablespoons) organic butter,  
at room temperature

3 tablespoons herbes de Provence

1 tablespoon kosher salt

1 teaspoon freshly ground black  
pepper

6 cups turkey stock made from  
Better than Bouillon Turkey

$\frac{1}{3}$  cup arrowroot powder

Preheat oven to 400 degrees. Prep turkey in a large roasting pan on a rack. Stuff the cavity with clementines, lemon, onion, apple, rosemary and sage. Use your hand to separate the breast from skin to make room to put butter in between. Stuff with softened butter. Sprinkle the whole turkey with herbes de Provence, salt and pepper.

Cover the turkey breast with foil. Roast for 30 minutes. Pour stock into the roasting pan, and reduce heat to 350 degrees. Roast until the meat thermometer inserted into the thigh registers 165 – 175 degrees, about another 1 hour 30 minutes.

Transfer the turkey to a platter and tent with foil. Let the turkey rest for 30 minutes before carving. Skim solids out of the remaining liquid, adding more stock to total 4 cups. In a saucepan over medium-high heat, pour the liquid in, reserving about  $\frac{1}{2}$  cup of stock. Add arrowroot powder to the reserved  $\frac{1}{2}$  cup stock until it's completely stirred in. Pour the arrowroot mixture back into the heated stock, and let simmer until it thickens. Season gravy with additional salt and pepper.

*Serves 8.*







# THANKSGIVING SALAD

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About six years ago, I started making most of the side dishes to take up to my in-laws in Ellsworth, Kansas for Thanksgiving. This salad quickly became a favorite, as it has great winter treats in it: butternut squash, kale, quinoa and pecans. It also travels well since the base of the salad is made from hearty kale. It doesn't need to be a holiday to make this fabulous salad – after you try it, you might agree.

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4 cups fresh butternut squash, cubed  
into bite-sized pieces  
¼ cup olive oil  
Kosher salt  
2 bunches purple kale, stems  
stripped and chopped  
1 cup quinoa  
2 cups water  
½ cup dried cherries  
¾ cup maple pecans or Trader Joe's  
Sweet & Spicy Pecans  
Optional topping: 4 ounces goat  
cheese crumbles

## ***Dressing***

½ cup olive oil  
¼ cup apple cider vinegar  
2 tablespoons maple syrup  
2 tablespoons Dijon mustard  
1 teaspoon kosher salt

Preheat the oven to 400 degrees. On a sheet pan, arrange the butternut squash, drizzle with olive oil and sprinkle with kosher salt. Bake for 20 minutes, or until the pieces are slightly browned on the edges.

In a small pan over medium-high heat, bring water and quinoa to a boil, then reduce heat to low until cooked, about 15 minutes. Chop the kale and add it to a large salad bowl.

Cool butternut squash and quinoa until room temperature. Mix dressing ingredients together and whisk it until it's emulsified. Add squash, quinoa and dressing to the kale and toss thoroughly. Top with dried cherries and pecans.

*Serves 8.*







# SWEET POTATO ROAST

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Our family never had sweet potatoes with brown sugar and marshmallows, and to be honest, I've never tried them that way. Marshmallows are for Rice Krispies Treats and s'mores. This delightful dish lets the sweet potatoes shine through with their warm, sweet flavor enhanced with ghee and rosemary. Slicing the sweet potatoes takes a bit of time; however, it's so worth it.

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3 - 4 pounds sweet potatoes of similar circumference, peeled, sliced thin

$\frac{3}{4}$  cup ghee (pg. 112) or melted butter

2 teaspoons fresh rosemary, finely chopped

2 teaspoons kosher salt

Heat oven to 375 degrees. Arrange sweet potato slices vertically in an oval gratin dish starting with the outer ring. Continue ring arranging or make rows inside the outer ring. Once all arranged, pour ghee or butter over the top of the potato disks evenly, and add rosemary and kosher salt.

Cover dish with foil and bake for 45 to 50 minutes, until potatoes are tender and almost fully cooked. Increase oven to 450 degrees, remove foil and let roast another 10 to 20 minutes, until tops of potatoes are nicely browned.







# CHESTNUT WILD RICE DRESSING

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This wild rice stuffing is another Thanksgiving favorite and has become a new tradition for us. It's a decadent holiday side with chestnuts and pistachios on top adding salty, nutty crunch.

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½ cup wild rice

Fine sea salt

1 cup basmati or long grain white rice

8 tablespoons ghee (pg. 112)

2 cups celery, diced

1 cup shallots, sliced

1 cup yellow onion, diced

4 garlic cloves, minced

¾ cup shelled salted pistachios, crushed

8 ounces jarred cooked chestnuts, roughly chopped

2 tablespoons fresh parsley, minced

Rinse wild rice in a fine strainer under cold running water, until the water runs clear. Remove any kernels or other bits that aren't wild rice.

In a small saucepan over medium-high heat, boil wild rice with ¼ teaspoon salt and 1 cup water in a small saucepan. Reduce heat to low and cover cooking until rice is tender about 20 – 25 minutes.

Meanwhile in another small saucepan over medium-high heat, boil basmati rice, ½ teaspoon salt and 1 ¾ cups water. Bring to a simmer, cover, reduce heat to low and steam until rice is tender, 25 minutes. Combine rices in a bowl and set aside.

In a large skillet over medium heat, heat ghee until melted. Add celery, onion and shallots, stirring often, until vegetables are soft but still bright, about 10 minutes. Add garlic and cook until softened, stirring for 5 minutes. Add rice in with the vegetables, stirring to incorporate the browned bits on the bottom of the pan. Add pistachios, chestnuts and parsley and mix thoroughly.





# CRANBERRY RELISH

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My GG made this, and it's simply the recipe on the Ocean Spray cranberry bag with less sugar. Fresh cranberries really are bright and a great relish on turkey.

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2 unpeeled clementines

1, 12-ounce bag of fresh cranberries

¼ - ½ cup sugar

In a food processor with the S blade, process all ingredients. Adjust sugar to liking. Serve alongside turkey. Leftovers can be used as a spread for leftover turkey sandwiches or a topping for crackers and cheese.

# CRANBERRY OLD FASHIONED

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Try this holiday twist on a classic cocktail to put some extra spirit in your gathering. Cheers!

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3 ounces quality bourbon whiskey  
1 ounce cranberry simple syrup  
3 shakes Angostura bitters  
Orange peel, for garnish  
Fresh cranberries on rosemary stalk

## *Cranberry Simple Syrup*

In a saucepan, bring 2 cups of water, 1 cup of sugar and one cup of fresh cranberries to a boil. Once boiling, cook for 4 - 5 minutes. Strain with a fine mesh sieve. Cool before making cocktails.

In a serving glass with ice, stir together the bourbon, cranberry simple syrup and bitters. Garnish with orange peel, fresh cranberries and rosemary.