



*BHS Development Marketing  
2022 Cookbook*

FAVORITE HOLIDAY RECIPES TO CELEBRATE THE SEASON.

# Aunt Carol's Corn Casserole

## **Brent Heine**

I'm submitting my Aunt Carol's corn casserole that is always a hit. This is very much a southern dish but works well with any type of Thanksgiving spread. It's butter and cream cheese so of course it's delicious.

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Melt in Microwave

1 1/2 Sticks of butter

2 8-oz. cream cheese

Add

3T. Flour

1 cup milk

salt to taste

3 chopped jalapeños

1 can green chilies

4-5 can shoe peg corn

Bake for 30 minutes at 350 degrees

# Miso Butter Onions

## Hunter Frick

Not being able to travel has me craving dishes from my favorite London chef, Yotam Ottolenghi. With only a few flavorful ingredients, this side dish is the perfect accompaniment to any holiday entrée.

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## Ingredients

8 small onions or 8 large shallots (about 5 1/4 ounces each; 2 2/3 pounds total)  
7 tablespoons unsalted butter, melted  
1/3 cup plus 1 tablespoon white or other miso paste  
1 quart (1 liter) warm water  
1 1/2 Sticks of butter

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## Instructions

Heat the oven to 500°F

Halve the onions or shallots lengthwise, discarding the papery skin, as well as the layer beneath if it is tough or dry. Trim the tops and a little off the bottom (not too much—you want to ensure the onion halves stay held together at the base).

In a medium bowl, whisk together the melted butter, miso, and warm water until fully combined.

Place the onion halves, cut-side down and spaced apart, in a 9x13-inch high-sided baking dish or pan and pour in the miso water. Cover tightly with aluminum foil and bake for 35 minutes, then remove the foil and turn the onions over so they are cut-side up (take care to ensure they remain intact). Baste the onions very well, then return to the oven, uncovered, for another 45 to 50 minutes, basting every 10 minutes, until the onions are very soft, deeply browned on top, and the sauce has reduced to a gravy consistency.

Carefully transfer the onions to a platter, pouring the sauce over and around them, and serve at once.

# Mom's Cranberry Sauce

## **Whitney Kraus**

This is my Mom's cranberry sauce recipe and we eat it by the bowlful. She triples it to feed about 20 people. Way better than the stuff in the can.

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## **Ingredients**

One 12 oz package cranberries  
1 navel orange, unpeeled  
3/4 cup sugar

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## **Instructions**

Process orange and cranberries until chopped but not pureed. Combine with sugar. Refrigerate at least 2 days.

# Tsimmes

## Rufna Yagudina

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### Ingredients

Carrots-8-10 medium carrots

Raisins- 2 cups

Apples – Granny Smith-2

Butter – 3 table spoons

Sugar – 2 table spoons

Dried prunes (optional) – as many as you like

Salt – dash

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### Instructions

Carrots clean, cut in small pieces, dash of salt, 1 spoon of butter and little bit of water to cover. Bring to boil and reduce heat, cover and sauté till soft.

Raisins and prunes wash, clean apples and cut in pieces, add everything to the pot and add 2 more spoons of butter and one 2 spoons of sugar. Sauté until all the water is gone.

# Creamed Leeks

## **Elissa Drassinower**

Thanksgiving was always my mom's favorite holiday and creamed leeks were her absolute favorite dish. Although she died 5 years ago, we continue to make these leeks every turkey day in her honor. The only downside to the recipe, there are usually not many leftovers. Happy Thanksgiving everyone. I'm so thankful to be a part of the BHSDM family!

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## **Ingredients**

3 leeks  
1 shallot minced  
1/4 cup white wine  
1/2 cup cream  
2 tablespoons unsalted Butter  
Salt  
Pepper  
Dash of nutmeg (optional)

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## **Instructions**

1. Thinly slice the leek white parts, then soak and rinse them in water to take out all of the dirt in between the leaves.
2. In a pan, melt two tablespoons of butter then sauté the minced shallot in it.
3. Add the cleaned leeks and sauté them on medium heat. Let it cook for 20 minutes, stirring occasionally.
4. Add the white wine slowly and cook for 3 minutes. Add the cream, salt & pepper to taste and a dash of nutmeg (if desired)
5. Stir well, cook for another 5 minutes and remove from heat.

Creamed leeks are ready!

# Zucchini & Eggplant Chips

## Dia Ager

We had this lately to a greek restaurant for Jeremys birthday and I hunted the recipe down for their chips.

I literally bought this slicer to make this happen lol!:

[Slicer](#)

[Recipe](#)

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## Ingredients

1 medium zucchini  
1 medium eggplant  
1/3 cup all purpose flour  
1/2 teaspoon kosher salt  
Vegetable oil

## For Batter

1/2 cup all purpose flour  
Pinch kosher salt  
Pinch fresh ground pepper  
1 teaspoon baking powder  
3/4 cup water

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## Instructions

1. Thinly slice zucchini and eggplant. Slices should be thin enough to cook quickly but not so thin they break apart.
  2. In a large shallow bowl, combine 1/3 cup flour and 1/2 teaspoon salt. Set aside.
  3. In a large shallow bowl, combine 1/2 cup flour, salt, pepper, and baking soda. Whisk in water until batter is smooth and thin enough to resemble cream. Set aside.
  4. In a large shallow pan, heat about an inch of vegetable oil to 350 degrees.
  5. Using tongs or your fingers, lightly coat a slice of eggplant in flour and then in batter.
  6. Fry until golden brown, turning once, about 2 minutes. Repeat with remaining zucchini and eggplant slices, working in batches so not to overcrowd.
  7. Serve hot, along side greek yogurt.
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# Harissa and Maple Roasted Carrots

**Caroline McDonald**

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## **Ingredients**

Serves 8

2 garlic cloves, finely grated

1/4 cup olive oil

1/4 cup pure maple syrup

1 tablespoon harissa paste

2 teaspoons cumin seeds

Kosher salt, freshly ground pepper

1 freshly ground pepper

2 1/2 pounds small rainbow carrots, scrubbed, tops trimmed to about 1/2", halved

1 lemon, thinly sliced, seeds removed

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## **Instructions**

### **Step 1**

Preheat oven to 450°. Whisk garlic, oil, maple syrup, harissa, and cumin seeds in a small bowl; season garlic mixture with salt and pepper.

### **Step 2**

Toss carrots and lemon with garlic mixture in a large roasting pan to coat; season with salt and pepper. Roast, tossing occasionally, until carrots are tender and lemons are caramelized, 35–40 minutes.

### **Step 3**

Do ahead: Carrots can be roasted 6 hours ahead. Let cool; cover and chill. Bring to room temperature or reheat slightly before serving.



# Country Breakfast

## **Caroline McDonald**

Here are some of the annual holiday recipes from my family handed down from my mom! (The coffee cake is mine).  
Country breakfast we have every Christmas am and you make it ahead of time!

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### **Ingredients**

2 packages bulk sausage (plain, sage, or anytype of seasoned (12-16 ounces)  
9 slices white bread – cubed  
8-10 oz. Cheddar cheese, shredded  
8 eggs  
4 c. milk (whole milk)  
1-1/2 t. dry mustard  
1/2 t. pepper  
Butter 13x9 casserole.  
Brown sausage and drain.  
Layer half bread, sausage, cheese. Repeat.

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### **Instructions**

Beat eggs, milk, mustard and pepper. Pour over bread, etc. Cover with plastic wrap and refrigerate overnight. Bake at 350 for 1 hour

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# Ritz Pecan Delight

## **Caroline McDonald**

Ritz Pecan (we make two of because it's such a favorite!)

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### **Ingredients**

3 egg whites (extra large eggs)

1 c. sugar

24 Ritz crackers

1 t. baking powder

1 T. cognac (optional)

1 c. finely chopped pecans

1 pint heavy cream for topping

chocolate - small piece to shave for topping

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### **Instructions**

Beat 3 egg whites until stiff while gradually adding 1 cup sugar. Crush 24 Ritz crackers with rolling pin between 2 layers of waxed paper and mix with 1 t. baking powder. Fold Ritz mixture into egg white mixture. Fold in 1 T. cognac and 1 c. finely chopped pecans.

Pour into well greased pie plate. Bake at 350 for 20-30 minutes. Refrigerate immediately. To serve - top with whipped cream and shaved chocolate

# Caroline's Cardamon Coffee Cake

**Caroline McDonald**

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## **Ingredients**

2-1/4 c. all purpose flour  
1 t. ground cardamon  
1 t. ground cinnamon (additional sprinkling for topping)  
1/4 t. ginger  
1 c. brown sugar  
3/4 c. white sugar  
3/4 c. canola oil  
1/2-1 c. chopped/crushed walnuts  
1 tsp. baking soda  
1 t. baking powder  
1 egg  
1 c. buttermilk

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## **Instructions**

Preheat oven to 350. Lightly grease a spring form or cake pan.

Combine flour, cardamon, cinnamon, ginger, both sugars and canola oil. Reserve 3/4 c. of this mixture for topping.

Add baking soda, powder, egg and buttermilk to mix and blend together. Pour into cake pan.

Mix the 3/4 c. spiced sugar/flour with sprinkle of cardamon and cinnamon and chopped walnuts; add to the cake pan as topping. Note: I add in a donut shape and then add the topping to the middle of the cake in the last 10-15 minutes of baking. (The middle rises slower than the rest of the cake, so the topping tends to make it sink if you add too soon.

Bake 40-45 minutes at 350. Add middle topping 30 minutes into it. Haven't tried, but probably great in muffin tins, too.

# The Ultimate Pumpkin Pie

## Caroline McDonald

This pumpkin pie is different because it uses Pâte Sucrée. A French pastry for the crust. It's the best one I have had anywhere hands down.

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### Ingredients

CRUST (this crust is great, but can also use Pillsbury prepared rolled crust from refrigerated section in grocery store)

1 ¼ cups all purpose flour

½ cup powdered sugar

½ cup (1 stick) chilled butter, cut into pieces

3 tablespoons whipping cream\*

### FILLING

¾ cup sugar

1 tablespoon packed golden brown sugar

1 tablespoon cornstarch

2 teaspoons ground cinnamon

¾ teaspoon ground ginger

¼ teaspoon (generous) salt

1 15-ounce can Libby's pure pumpkin solid pack (unseasoned, no spices added - can is 15 oz. now)

¾ cup whipping cream + additional for serving pie

½ cup sour cream

3 large eggs, beaten to blend

¼ cup apricot preserves

\* additional whipping cream sweetened with confectioner's sugar to serve with pie

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### Instructions

FOR CRUST: Preheat oven to 350 degrees. Blend first 3 ingredients in processor until mixture resembles coarse meal. (Can also blend with pastry blender or two knives.) Add cream and process (or mix with fork) until most clumps form. Gather dough into ball; flatten into disk. Wrap in plastic; chill 15 minutes.

Roll out dough on floured surface to 14-inch round. Transfer dough to 9-inch glass pie dish. Trim overhang to 1 inch. Fold overhang under. Make cut in crust edge at ½-inch intervals. Bend alternate edge pieces inward. (or create your own favorite crust edge). Freeze 15 minutes.

Line crust with foil, pressing firmly. Bake until sides are set, about 10 minutes. Remove foil. Bake crust until pale brown, about 10 minutes more. Reduce oven temperatures to 325.

**FOR FILLING:** Using whisk, mix first 6 ingredients in bowl until no lumps remain. Blend in pumpkin, whipping cream, sour cream and eggs.

Spread preserves over crust; pour in filling. Bake until filling puffs at edges and center is almost set, about 55 minutes. Cool on rack. Cover; chill until cold. (Can be made 1 day ahead.)

Serve topped with sweetened whipped cream.

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# Vanessa's Broccoli Cheese Casserole

## Vanessa Connelly

This is a hybrid of my family's and my husband's family's favorite holiday casserole recipe. The California version is much lighter than the Midwestern one (surprise!) but the mash-up of the two is great, if I do say so myself. Do not let the ingredient list dissuade you – it is processed and very rich but hey, there is broccoli in it! It always proves to be a favorite and is typically the most sought-after leftover at our family gatherings. Happy Holidays!

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## Ingredients

- Two large bags frozen broccoli florets
  - One medium sized package of Velveeta (not the tiny one and not the big one- if using the big one use a little more than half)
  - One can Campbell's Cream of Mushroom soup
  - Grated Cheddar Cheese – one typical bag if pre-shredded or one block if shredding on your own
  - Milk
  - One standard size box of Cheez-It crackers
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## Instructions

- 1.Let the broccoli defrost – does not need to be warm but get the freeze off. You can do this with the microwave or by running warm water over the broccoli in a colander. Drain any excess water.
- 2.Once defrosted add broccoli to a large rectangular casserole dish.
- 3.In a saucepan add the Velveeta (cut into large cubes), the shredded cheddar, cream of mushroom soup and some milk. You can add more milk as the mixture melts to help reach the desired consistency, which is a medium to thick cheese sauce. Cook on low to medium heat and stir often.
- 4.Keep the Cheez-Its sealed in the bag to avoid mess and crush with a rolling pin or heavy pan. It's okay if there is variation here - with some pieces almost crumbs and some still mostly intact
- 5.Mix the cheese sauce into the broccoli with about 2/3 of the bag of cracker crumbs. Mixture will be a bit thick. Smooth out to an even level in the casserole dish and top with remaining cracker pieces
- 6.Bake for approx. 20 minutes. Since the casserole is already cooked, it is okay to add at whatever temp the oven is already on for other recipes- shorten for hotter temps and leave in longer at lower. You will know it is done when you see the cheese bubbling and the crackers golden brown.

# Southern Comfort Cake

**Sahili Sheth**

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## **Ingredients**

Cake:

1 box Duncan Hines Yellow Cake Mix  
1 pkg. (3.5 oz) instant Vanilla Pudding Mix  
4 eggs  
1/2 c. cold water  
1/2 c. oil  
1/2 c. Southern Comfort  
1 c. chopped walnuts

## **Ingredients**

Glaze:

4 tbsp butter  
1/8 c. water  
1/2 c. sugar  
1/4 c. Southern Comfort

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## **Instructions**

Cake:

Combine cake ingredients in a large bowl and beat at medium speed for 2 minutes. Pour into greased and floured bundt pan. Bake at 325F for 1 hour. Invert onto serving plate once cool. Prick top immediately.

Glaze:

Melt butter in saucepan. Stir in water and sugar. Boil for 3 minutes, stirring occasionally. Remove from heat & stir in the SoCo. Brush half of the glaze over the cake. Brush the other half a few hours later. Sift powdered sugar over the top just before serving. Enjoy!

# Moms Thanksgiving Stuffing

**Stephen Kliegerman**

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1 Bag Pepperidge Farm Bread Stuffing – follow the directions on the bag and then add:

Sautéed Onions, Sautéed Mushrooms, cooked sausage or chicken livers. Add a half a can of chicken broth to make moist.

Bake at 350 in a casserole dish until brown.

# Corn Pudding

## Kristina Jacob

At a certain point in my life, I was traveling back and forth to Boston for work on a project in Back Bay, and I would always stop for lunch at Atlantic Fish on Boylston Street, and I would always get the corn pudding. After that project ended, I went searching for a corn pudding recipe that most closely matched my memory, and this is the closest. It's become a Thanksgiving favorite.

Recipe

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### Ingredients

2 pounds frozen corn kernels, thawed  
Whole milk as needed (about 1 cup)  
6 eggs, separated  
1/2 cup sugar  
6 tablespoons butter, softened  
3/4 cup all-purpose flour  
1 teaspoon sea salt  
1 teaspoon baking powder

1 cup (4 ounces) shredded Chihuahua,\*  
Monterey Jack, or Cheddar cheese  
1 poblano chile, roasted, peeled, seeded,  
and cut into 1/4-inch strips  
Half of a red bell pepper, cut into strips  
\*Chihuahua, a white cow's-milk cheese,  
also known as asadero or Oaxaca cheese,  
becomes soft and stringy when heated and  
is therefore good for melting. An unaged  
Monterey Jack is a good substitute.

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### Instructions

Preheat oven to 350 degrees. Lightly grease a 13-by-9-inch baking dish and set aside. In a food processor fitted with a steel blade, puree the corn with only enough milk to make a smooth puree, not to exceed 1 cup. With the machine running, add egg yolks, one at a time, and process 30 seconds after each addition. With the machine running, add the sugar a little at a time and continue processing until mixture is lighter in color and sugar is dissolved, about 3 minutes. Add butter and process until smooth. Transfer to a large bowl. In a separate bowl, combine flour, salt, and baking powder; fold into corn mixture. Beat egg whites until soft peaks form and fold into corn mixture, alternating with the shredded cheese. Pour into the prepared baking dish and garnish with strips of chile and red bell pepper. Bake in preheated oven for 45 minutes, or until golden brown. Serve warm or at room temperature.



# Stuffing

## Alex Blake

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Cut up a rye/sourdough bread into chunks and bake in oven till dry for around 10- 15 min.

Sauté onions,celery, carrots, diced apples and mushrooms.

Season salt pepper thyme or poultry seasoning.

Add to a bowl with toasted chunks of bread.

Then add vegetable broth to wet and put in oven at 350 until warm and toasty.

Add a little olive oil on top.

# Orange Salad

## **Jill Mangone**

There isn't a charming family story behind this recipe but this Orange Salad comes together with not much effort, doesn't require precious oven space and is a bright and light accompaniment to richer side dishes, Turkey, Chicken or other fowl.

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## **Ingredients**

3 Cara Cara Oranges  
6 Blood Oranges  
1/4 Large Red Onion cut as thinly as possible  
1 bunch of mint leaves either julienned or torn  
1/4 cup sheep's milk feta crumbled  
1/3 cup pistachios, lightly crushed  
1/3 cup oil cured black olives  
Sherry Vinegar  
Good Extra Virgin Olive Oil  
Salt  
Pepper

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## **Instructions**

With a knife remove the skin and pith of the oranges then slice the oranges crosswise.

Toss the oranges with the the thinly sliced red onion, mint leaves, feta, olives and pistachios and dress to taste with olive oil, vinegar, salt and pepper.

# French Apple Tart

## Ting Ko

This is not my own recipe but I do this often at home. It's French Apple Tart from Ina Garten. This is very similar to what my mother-in-law makes (she's French).

**Level: Easy | Total: 2 hr 20 min | Prep: 20 min | Inactive: 1 hr | Cook: 1 hr | Yield: 6 servings**

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### Ingredients

For the pastry:

2 cups all-purpose flour

1/2 teaspoon kosher salt

1 tablespoon sugar

12 tablespoons (1 1/2 sticks) cold unsalted

butter, diced

1/2 cup ice water

For the apples:

4 Granny Smith apples

1/2 cup sugar

4 tablespoons (1/2 stick) cold unsalted  
butter, small diced

1/2 cup apricot jelly or warm sieved apricot

jam

2 tablespoons Calvados, rum, or water

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### Instructions

1. For the pastry, place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine. Add the butter and pulse 10 to 12 times, until the butter is in small bits the size of peas. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for at least 1 hour.
2. Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper.
3. Roll the dough slightly larger than 10 by 14-inches. Using a ruler and a small knife, trim the edges. Place the dough on the prepared sheet pan and refrigerate while you prepare the apples.
4. Peel the apples and cut them in half through the stem. Remove the stems and cores with a sharp knife and a melon baller. Slice the apples crosswise in 1/4-inch thick slices. Place overlapping slices of apples diagonally down the middle of the tart and continue making diagonal rows on both sides of the first row until the pastry is covered with apple slices. (I tend not to use the apple ends in order to make the arrangement beautiful.) Sprinkle with the full 1/2 cup of sugar and dot with the butter.
5. Bake for 45 minutes to 1 hour, until the pastry is browned and the edges of the apples start to brown. Rotate the pan once during cooking. If the pastry puffs up in one area, cut a little slit with a knife to let the air out. Don't worry! The apple juices will burn in the pan but the tart will be fine! When the tart's done, heat the apricot jelly together with the Calvados and brush the apples and the pastry completely with the jelly mixture. Loosen the tart with a metal spatula so it doesn't stick to the paper. Allow to cool and serve warm or at room temperature.

# Sugar Coated Pecans

**Kindel Ingham**

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## **Ingredients**

1 egg white  
1 tablespoon water  
1 pound pecan halves  
1 cup white sugar  
 $\frac{3}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon ground cinnamon

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## **Instructions**

Instructions Checklist

Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.

In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.

Add pecans to egg whites, stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.

Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.

# Hearth Broth Thanksgiving Stuffing

## Jodi Schaiman

Chef Marco Canora's Thanksgiving Stuffing recipe made with Hearth Broth is the savory, rich, crusty side dish that your table needs for the holidays.

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### Ingredients

- 10 cups ½-inch diced rustic bread
  - 1 large yellow onion, diced
  - 1 leek, diced
  - 5 stalks of celery, diced
  - 1 pound cremini or button mushrooms, sliced
  - ½ cup grated Parmigiano-Reggiano
  - ¾ cup finely chopped sage
  - 1 22-oz. container of Brodo Hearth broth, warmed
  - 4 Tbsp butter
  - 4 Tbsp extra virgin olive oil
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### Instructions

- Toast diced bread in a 350° oven, turning periodically until completely dry and nicely browned (approximately 25 minutes). Once toasted, place croutons aside in a large mixing bowl.
  - Preheat your oven to 375°.
  - In a large sauté pan over medium-high heat, melt 2 Tbsp of butter and 2 Tbsp of extra virgin olive oil. Add onion, leeks, and celery.
  - Season with salt, pepper, and 1 Tbsp chopped sage. Sauté until translucent—a slight browning is good (approximately 20 minutes).
  - Add sautéed vegetables to the bowl with toasted croutons.
  - In a large sauté pan over medium-high heat, melt 2 Tbsp butter and 2 Tbsp extra virgin olive oil. Add sliced mushrooms, then season with salt, pepper, and 1 Tbsp chopped sage. Sauté until all the water is cooked out of the mushrooms and browning begins (approximately 20 minutes). Add the browned mushrooms to your mixing bowl.
  - Add Parmigiano-Reggiano, the remaining sage, all warm broth, plus salt and pepper to taste. Mix thoroughly.
  - Pour all contents into a large, oven-proof casserole dish. Pat down all contents, and drizzle with olive oil. Cover the dish with aluminum.
  - Bake for 25 minutes at 375° with covering on, then bake for an additional 20 minutes without the aluminum lid.
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# Zucchini Flan Recipe

**Sara DiMaggio**

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## **Ingredients**

- 1 ½ pounds zucchini, thinly sliced
- Salt and pepper
- 4 eggs
- 2 ½ cups milk or half-and-half
- Pinch of grated nutmeg
- 1 teaspoon chopped thyme

- A few torn basil leaves
- 2 tablespoons butter for greasing baking dish
- 4 ounces grated cheese, such as Gruyère or Cheddar

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## **Instructions**

Heat oven to 375. Bring a large pot of salted water to boil. Add zucchini and blanch for 1 minute. Drain and spread zucchini out to cool on a towel. Season lightly with salt and pepper.

Beat eggs and milk with 1/2 teaspoon salt, then add nutmeg, thyme and basil leaves.

Butter a 2-quart low-sided baking dish, and arrange blanched zucchini over bottom. Scatter cheese over zucchini, then pour in custard.

Bake for 30 minutes or until custard is still a bit jiggly, but an inserted knife comes out clean. Cool to room temperature before serving.

# Citrus Herb Salted Turkey

## Laura Blake

I make epic Thanksgiving Dinners and always do all the cooking myself but this recipe for Turkey I created and use over and over. You will be guaranteed a crispy flavorful Turkey.

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Turkey should soak in this mixture 12-24 hrs prior to cooking

You need a pot large enough to hold your turkey and all the liquid AND fit in your fridge.

• $\frac{3}{4}$  Orange juice to  $\frac{1}{4}$  Chicken Stock or Chicken Broth- enough to fully cover the turkey.

•3 limes, 3 lemons, 3 juice oranges cut in half and juice squeezed into pot. Throw all fruit into pot.

•Hand full of fresh rosemary and thyme

• $\frac{1}{4}$  cut of fine salt

When you are ready to cook- Preheat your Oven to 350

Drain the liquid and put turkey directly into pan. Do not rinse.

Tent the turkey loosely with Aluminum foil. Baste frequently. Towards the end I take off the aluminum and let it brown evenly.

# Sweet Potato Casserole with Coconut Pecan Topping

**Teresa Ali**

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## **Ingredients**

•3 ½ cups cooked and mashed sweet potatoes  
•¼ cup milk  
•3 tablespoons butter melted  
•1 egg  
•1 teaspoon vanilla  
•½ teaspoon salt

## Topping:

•½ cup brown sugar  
•½ cup pecans chopped  
•½ cup shredded coconut  
•3 tablespoons flour  
•3 tablespoons butter melted

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## **Instructions**

- 1.Preheat oven to 350 degrees. In a large bowl or mixer, combine sweet potatoes, milk, brown sugar, melted butter, egg, vanilla and salt. Beat ingredients with a hand mixer (or in a mixer) until the sweet potatoes are light and fluffy.
- 2.Transfer sweet potato mixture into greased 9 x 9 inch baking pan.
- 3.Stir all the topping ingredients together in a small bowl.
- 4.Sprinkle the topping evenly over the sweet potatoes.
- 5.Bake uncovered for 35 minutes.

If needed you can double this recipe by cooking it in a 9 x 13 pan and it will serve 12-15 people.



# Abuela Patricia's Vanilla Flan

## Minerva Santiago

A Thanksgiving and Christmas staple in my home was my Abuela Patricia's vanilla flan (vanilla custard) She always said that the key to a delicious flan is its smooth texture. Which is why she always made sure to combine the mixture gently to avoid air and strained the mixture before baking.

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### Ingredients

4 whole eggs  
12 oz Sweet Condensed Milk  
12 oz Evaporated Milk  
2 Tablespoons Vanilla Extract  
¼ tsp salt

For Caramel:

1-cup sugar  
2 Tablespoon of Water

Items needed:

9 inch round baking dish  
Large deep square (preferably metal) baking pan. Your 9 inch pan should be able to fit into square pan  
Sauce Pan  
Large mixing bowl  
Strainer  
Large Measure Cup

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### Instructions

#### Baine-marie (Bano Maria)

Add water to a deep roasting pan (fill it 1/3 with water), Set roasting pan w/ water in oven. Preheat Oven to 325 degrees.

#### Flan's Caramel

Place the sugar in a sauce pan and add 3TBSP of water over low medium heat. Do not stir. Allow to caramel to a brown color. Swirl the pan around to have the sugar cook evenly. (I like my caramel to be an amber color.) Once the caramel has reached the desired color, add it quickly to a round cake pan. Careful glaze the cake pan with caramel. Be sure to glaze the sides which will help the pan release the flan easily after packing.

#### Custard for flan

Gently whisk eggs in a mixing bowl trying not to incorporate too much air. Once whisked add sweet condensed milk and salt. Mix gently to combine. Add evaporated milk and vanilla extract and whisk a final time to incorporate. Strain custard liquid into a bowl or large measuring cup, prior to adding it to your cake pan. Straining the custard will give it that silky smooth consistency. You may hear some cracking sounds when you add custard to the pan, this is the caramel cooling.

#### Cooking

Carefully add the cake pan to the baine-maire and cook for 50 mins. Let cook to room temperature. Wiggle the flan loose from the pan before you turn the cake pan completely over onto a serving dish. Enjoy!

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# Beef Pastelillo (Empanadas)

## Minerva Santiago

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### Ingredients

Tip: You can substitute peppers and cilantro if you have homemade sofrito. If not, this is basically the ingredients to sofrito that isn't put through a food processor)

2lbs ground beef

1 red onion

1/3 red pepper

1/3 green pepper

1/3 Italian frying pepper

2 sweet peppers

3 garlic cloves

1 Tbs Cilantro Chopped

1 Tbs adobo

1/4 tsp cumin

1 tsp oregano

1/2 Tbs sazon

1 lime (squeezed)

4Tbs tomato paste

1 Tbs Olives

Empanada Dough (Cheat and buy frozen

Goya Dough Disk)

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### Instructions

#### Meat filling

Add onions, peppers, cilantro, seasoning, fresh black pepper, and juice of lime to ground beef and mix. If you have time, allow to sit for an hour in fridge. Add a little olive oil to coat pan and cook ground beef. Break up the meat as it cooks with wooden spoon. Once cooked add water to cover meat and cook until water has evaporated (this makes the meat soft) Once the water has dried add the tomato paste and mix until combined and then add olives. Set aside.

#### Completing Pastelillos

Flour a cutting board. Place Dough disk on cutting board and flour more if needed to keep from sticking. Add meat filling to the middle. Fold over and gently seal with fingers. Mark edges with a fork or the ancestors will not be proud.

Deep Fry until golden set aside to cool on rack.

# Don Ramon's Simple Coquito

## (Puerto Rican Eggnog)

### Minerva Santiago

Coquito is a delicious drink from Puerto Rico that incorporates two of our best ingredients Coconut and White Rum. Below is a simple version that does not require prying open a real coconut in your kitchen, But you still get the same great result.

The most important part of coquito in our family is the presentation. Everyone decorates their bottle as tacky or fancy as they wish. A bow or an ornament hanging from the bottle is a must. A table full of decorated bottles (all with their own little secret ingredients) a waits everyone's judgement and by the end of the night-, They all win.

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### Pro Tip

1. Place condensed milk and coconut cream can in warm water and it will loosen the contents.
2. To avoid splash back by starting with your heaviest liquids (condensed milk and coconut cream)
3. Some people like to see the bits of cinnamon floating around but I do not, if you put the cinnamon into the rum first and mix, the bits will dissolve and incorporate smoothly.

### Ingredients

- 1 - 12oz can of Evaporated milk
- 1-- 15 oz Can of Cream of Coconut
- 1- 13.5 oz can Coconut Milk
- 1- 14oz can of condensed milk
- 1- tsp of Vanilla
- 1-- TBSP of Cinnamon
- 1/8- tsp ground clove
- 1/8-- tsp of cloves
- 1/2 cup white rum
- 1/2-cup coconut rum

Items needed:

- A blender
- A Glass bottle

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### Instructions

Mix all ingredients into a blender to combine.

Place in fridge overnight to thicken

You can serve with coconut around the rim and a cinnamon stick in the drink

Buen Provecho!

# Apple cornbread stuffing with Apple gravy

## Taryn Wisky

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### Ingredients

Stuffing :

Stick of butter

4 - 5 chopped celery ribs with leafy tops

2 chopped onions

1 fresh bay leaf

Salt and pepper

2 - 3 chopped, cored medium apples (like McIntosh or Empire)

Fresh thyme leaves

Chopped flat-leaf parsley

4-5 cups cubed cornbread stuffing

3 - 4 turkey or chicken stock

Gravy:

2 tablespoons butter

2 tablespoons flour

1 1/2 cups chicken stock

1/2 cup apple cider

Salt and freshly ground black pepper

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### Instructions

In a large, deep skillet, melt butter over medium. Add celery, onions and bay leaf; season with salt and pepper. Cook, stirring often, until softened, about 5 minutes. Add apples and cook, stirring often, 5 minutes more. Stir in fresh thyme leaves and parsley. Add 4 to 5 cups of cubed cornbread seasoned with poultry seasoning and toasted in the oven until golden. Add turkey or chicken stock to the skillet; toss to moisten croutons. Transfer to a buttered 2-qt. baking dish; dot with butter. Bake at 375 degrees until brown and the stuffing is crispy at the edges, about 40 minutes.

### Gravy Preparation

Heat a saucepan to medium-high heat. Melt the butter, then stir in the flour and cook until light brown, 1-2 minutes. Whisk in the chicken stock and apple cider and season with salt and freshly ground pepper. Continue whisking and cook until thickened, about 3 minutes.

# Sweet Corn soufflé

## **Kristin Krantz**

This is a recipe that's been in my fam for ages it's a great "fixin" s super simple and easy and a major crowd pleaser.

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## **Ingredients**

6 eggs

1/5 liter half and half (Or full cream)

2 cans of sweet corn

Salt and Pepper to taste

Butter for the baking pan

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## **Instructions**

Heat oven to 425

Whisk eggs together in a bowl add the cream and mix well with a spoon, add salt and pepper to taste

Butter a baking pan and pour the 2 cans of sweet corn into the pan and spread evenly ( I like rinsing the corn in a strainer first)

Pour the egg and cream mixture over and bake for 30 to 40 minutes until firm but still fluffy. If you stick a pin in no egg should stick to it.

Enjoy!!

# Mom's Thanksgiving Stuffing

**Vince Rocco**

**Serves 6-8**

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## **Ingredients**

1 package of Pepperidge Farm Croutons (plain and unseasoned)	3 cloves of garlic chopped
1 large package of Jimmy Dean Sausage (pre-cooked)	1/2 teaspoon of Sage
6 slices of white bread without crust	1 celery stalk chopped
Salt & Pepper to taste	1 large onion diced
1/2 teaspoon of Italian spice	2 tablespoons of olive oil
	1 stick of salted butter
	1 box of chicken stock salted

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## **Instructions**

Preheat oven to 350 degrees

In large bowl, crumble the white bread without crust

Add the Pepperidge Farm croutons

Add salt and pepper, 1/2 teaspoon of sage

On stove top, sauté the onions, garlic in 2 tablespoons of oil and 1/2 stick butter until golden and translucent

Add the celery and Jimmy Dean sausage and mix to combine

Slowly add in 1/2 box of chicken broth and bring to light boil

After light boil, add mixture to large bowl with bread and croutons

Mix to combine to thick consistency

Butter or spray baking pan 2.5 inch high, 9 inch long.

Spread contents of stuffing inside the baking pan placing pats of butter on top of the mix

BAKE at 350 for 35-40 minutes until crispy brown on top.

No need to stuff the turkey with this stuffing, best to bake separately.

Turkey cooks much better not stuffed with this stuffing. You can add lots of other fragrant items to the cavity for flavor.

# Vince's Spaghetti Pie

## Vince Rocco

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### Ingredients

1 pound spaghetti	1/2 cup Ricotta cheese
1 pound Italian sausage - out of casing and crumbled	3/4 cup of grated Romano cheese
6 ounces (2 cups) shredded mozzarella cheese	3 large eggs beaten
6 ounces (2 cups) shredded cheddar cheese	2.5 teaspoons of pepper
1.5 cups of whole milk	2 teaspoons of salt
	1 jar of RAO's tomato sauce for serving. Or homemade sauce, always my choice.

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### Instructions

Pre-heat oven to 425 degrees

Generously butter or spray 9-inch round spring pan, locking in place  
Add spaghetti to boiling salted water and follow time on box for al dente

Sauté ground sausage in separate frying pan until brown approximately 3-4 minutes.

In large separate bowl mix all the ingredients to combine. Once mixed add the cooked spaghetti and the sausage and mix well.

Place in greased pan and bake for 20-25 minutes until cheese is bubbling and golden brown.

### Serving:

Place a spoonful of sauce on the plate and add the slice of pie on top.

# Vince's Favorite Pea Pesto Crostini

**Vince Rocco**  
**(appetizer) | Serves 6**

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## Ingredients

Pesto:

1 ten ounce package of frozen peas, defrosted

1 garlic clove chopped

½ cup of Asiago cheese grated (or parmesan if you like)

1 teaspoon of salt

1 teaspoon of black pepper (fine)

1/3 cup of olive oil

Crostini:

8-10 slices of baguette or ciabatta bread

sliced about ½ inch thick

1/3 cup of olive oil

8-10 cherry tomatoes, halved

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## Instructions

Pesto: in a food processor, mix the peas, garlic and Asiago cheese, adding a teaspoon of salt and ¼ teaspoon of pepper. As peas are pulsing, slowly add the olive oil until combined, 1-2 minutes.

Crostini: Back the bread slices brushing olive oil on both sides for five minutes in the oven until lightly golden.

Once backed and cooled, spread the pea pesto on top of each crostini, adding ½ of the cherry tomatoes on top of each



# Brisket

## Lindsay Barad

This is the recipe I use when having family over for the holidays, it is surprising how simple this is to make

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### Ingredients

- 3.5 lbs brisket trimmed
  - 2 cups onions (sliced\_
  - 6 cloves garlic
  - 2 bay leaves
  - 1 tsp fish sauce (optional)
  - 1.5 cups beef stock (preferably bone broth
  - very nutrient dense)
  - kosher salt and black pepper
  - 2-3 tbsp avocado oil
  - Mushrooms/carrots (sliced, optional)
- 

### Instructions

- It is ideal to let the brisket sit out (in room temperature) for about an hour before cooking
- Season both sides of brisket with salt and pepper
- Preheat cast-iron skillet med-high, add avocado oil, brown brisket about 5-7 minutes on each side. I typically slice the brisket in half and do this in 2 batches (to make it fit in my NYC sized skillet and crock pot)
- Place brisket into crockpot
- Add onions, garlic and a pinch of salt to the pan. Sauté for 2 minutes. Deglaze the pan with ½ cup beef bone broth (or beef stock). After deglazing, add the remaining beef stock and fish sauce and stir.
- Pour the broth and onions over the brisket in the crock pot and tuck the bay leaves into the liquid.
- Cook on low for 7-8hrs hours or 4-5 hours on high. Taste gravy for seasoning and adjust as required.
- If adding mushrooms and carrots, add in with about 1 hour left of cooking
- Carve brisket against the grain, transfer to serving platter and spoon gravy overtop.

# Grandma Zelda's Potato Latkes

## Lindsay Barad

A Barad holiday staple (Zelda is 93 and still makes them!)

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### Ingredients

- 1 medium yellow onion
  - 4 russet potatoes
  - 1 egg
  - 1-2 tablespoons of Bisquick
  - Salt and pepper (to taste)
  - Canola oil
  - Apple sauce and sour cream (for serving)
- 

### Instructions

- Peel the potatoes
- Use a box grater to grate the potatoes and onion. Key is to use the finest side of the grater
- Mix grated potatoes, onion, egg, salt and pepper together. Slowly add in bisquick so the batter thickens. It should not be watery. The bisquick is used to hold the batter together, use your discretion when adding.
- Pour thin layer of oil into frying pan and heat.
- Spoon the potato/onion batter into hot oil. Keep an eye on them so they don't burn, they will cook quickly. Flip when golden brown.
- When done cooking, place each latke on a paper towel to soak up some of the excess oil
- Sprinkle salt on top right after frying
- Serve with sour cream and/or apple sauce

# No-Knead Crusty Bread

## Kindel Ingham

An easy crowd pleaser with little effort. All you need is a dutch oven or oven-safe bakeware with a lid. Modified from Jim Lahey's Classic, I recommend serving with room-temp European salted butter or good, imported olive oil and antipasto. Easily transformed with mix ins like cranberry orange, olive and herbs, etc.

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## Ingredients

3 cups unbleached all-purpose flour  
1 3/4 teaspoons Kosher salt  
1/2 teaspoon Instant or Rapid-rise yeast  
1 1/2 cups water (not too hot or it will kill the yeast)

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## Instructions

In a large bowl, whisk together flour, salt and yeast.

Add water and mix until a shaggy mixture forms.

Cover bowl with plastic wrap and set aside for 12 - 18 hours. Overnight works great.

Heat oven to 450 degrees. When the oven has reached 450 degrees place a cast iron pot with a lid in the oven and heat the pot for 30 minutes. OR pot can be placed in cold oven while oven is preheating leave in oven for 30 minutes.

Meanwhile, pour dough onto a heavily floured surface and shape into a ball. Cover with plastic wrap and let set while the pot is heating.

Remove lid of hot pot and drop in the dough. Cover and return to oven for 30 minutes. After 30 minutes remove the lid and bake an additional 15 minutes. Remove bread from oven and place on a cooling rack to cool.

# Butternut Squash and Caramelized Apple Soup

## Roberta Benzilio

It's a 4-star soup. This takes a lot of time, but is so worth it! Enjoy

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### Ingredients

-2 fresh Butternut squash- cut in half, scoop out and add butter and brown sugar in the well. Bake at 350 till soft, about 45 minutes. Baste during baking with the butter and sugar mix.

-5 medium or large white onions- Diced and caramelized in a pan with butter or oil till soft and sweet.

-2 medium red apples- peeled and sliced in small pieces. Sauté in a pan with a little butter and brown sugar till soft. But add sugar close to the end so it doesn't burn.

-4-5 cups of chicken or vegetable broth- you can add more later if you like the consistency to be thinner

-1/4 cup of heavy cream or half and half (optional)

-2-3 Tbl of salt. Black pepper to taste

-Garnish with crème fresh, sliced dry apples or a sage leaf.

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### Instructions

After ingredients are cooked, combine squash, onion and apples in a food processor (use extra broth when pureeing to make the mixture smooth, not chunky. Strain for a smoother consistency. This soup is better thinner. I have also strained it all at the end too. It shouldn't have any texture of the ingredients. Smooth and silky and so delicious.

Warm the broth in a large pot and add the puree and simmer for 45 min to an hour or longer to develop flavors. You want the simmer bubbles to gently break the surface.

You can add any other spices you like 10 minutes before the end of the simmer. Use broth or cream for desired consistency. Add salt a little at a time at the end of cooking. Otherwise, you will have a saltier soup due to evaporation.

### Notes:

You can use less brown sugar or use coconut sugar to be less sweet.

You can omit the cream if you like. (I do)

You can cut the ingredients in half and it's enough for 4-5 servings. You will want leftovers.

It also works with fake butter spreads like Smart Balance that I use.

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# Pumpkin cheesecake with gingersnap crumb crust

## Harjit Jaiswal

This pumpkin cheesecake is a nice alternative to the ubiquitous pie, and a great excuse to use your spring-form pan.

Pro-Tip: after making one of these for your family, follow up by bringing a store-bought pie for the next three Thanksgivings. Every year, your family will remind you that you once made a pumpkin cheesecake, and its legend will grow!

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## Ingredients

1/3 cup, plus 1 tablespoon unsalted butter, melted  
2 cups ground gingersnaps  
24 ounces cream cheese, softened  
1/2 cup granulated sugar  
1/2 cup light brown sugar  
3 large eggs, lightly beaten  
1 teaspoon ground cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/2 teaspoon ground ginger  
1 tablespoon pure vanilla extract  
1 can (15 ounces) unsweetened pumpkin purée  
1/4 cup sour cream

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## Instructions

Preheat the oven to 375°F. Butter a 9- or 10-inch spring-form pan with 1 tablespoon of melted butter. In medium bowl, combine gingersnap crumbs with the remaining 1/2 cup of butter until thoroughly blended. Press crumbs into the bottom and about 1 inch up the side of the prepared pan. Bake crust until crisp and lightly colored, about 10 to 12 minutes. Cool on a rack. Reduce oven temperature to 350°F.

Blend cream cheese in a food processor until smooth. Mix in both sugars, then eggs, and continue processing until mixture is thoroughly combined, scraping down the side of the bowl once or twice. Add cinnamon, nutmeg, ginger, vanilla, pumpkin purée, and sour cream. Process until completely smooth and all ingredients are thoroughly combined.

Pour cheesecake filling into prebaked crust. Place cheesecake on baking pan in the center of the oven and bake until sides are slightly puffed, about 35 to 40 minutes. The center of the filling will still be very soft and will jiggle when you shake the pan gently.

Turn off the oven and leave the cheesecake in the oven, undisturbed, for 1 hour. Transfer it to a rack and let cool in the pan. Cover and refrigerate for at least 6 hours, but preferably overnight.

To serve, unlatch the rim of the pan and carefully remove. Cut slices with a warm, wet knife, wiping the knife clean between slices.

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# Sweet Potatoes and Apricots

## **Caryn Silver**

These are the three annual dishes at my family's Thanksgiving. All are easy to make and delicious.

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## **Ingredients**

Serves 8

1 cup dried California apricots

1 cup (light) brown sugar

2 lbs. canned Yams (i.e. Bruce's, drained) - or sweet potatoes, cooked and peeled

¼ cup melted butter or margarine

½ cup sliced almonds

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## **Instructions**

Wash the apricots and soak in 2 cups of water for 2 hours. Bring to a boil and cook over low heat 20 minutes or until tender. Then stir in the sugar.

Drain the yams or slice the potatoes ½ inch thick. Arrange layers of the yams or potatoes and undrained apricots in the casserole. Pour the butter over the top.

Bake (covered) in 375 degrees oven 35 minutes, basting twice. Sprinkle with the almonds and bake 10 minutes longer.

\*You do not need to double the butter, almonds, sugar or apricots if using 5 pounds of yams/potatoes or less.

# Cranberry Relish

**Caryn Silver**

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## **Ingredients**

Serves 8

2 cans whole berry cranberry sauce (i.e. Ocean Spray)

1 can crushed pineapple – 20 oz

1 small can mandarin oranges

Chopped walnuts

Shredded coconut (optional)

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## **Instructions**

Drain juice from fruits. Combine all ingredients. Chill. Serve cold.

# Eli Zabar's Classic Stuffing Mix

**Caryn Silver**

**Serves 8**

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## **Ingredients**

1 16. Bag Eli Zabar's classic stuffing mix  
4 tablespoons butter  
1 small onion, diced  
1 cup celery, chopped  
3 cups chicken broth or water (or use 1 soup cube with 3 cups water)  
1 package mushrooms (add-on)

## **Important Note**

Add more onion, celery and mushrooms than listed on recipe - 1½ or twice the amount.

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## **Instructions**

Melt butter in frying pan. Sauté onion and celery in melted butter until tender.

Add-on: Sauté mushrooms and add it with its juice to the onions and celery.

Transfer to a mixing bowl and toss in the bread cubes. Slowly add the warm broth or water, tossing until the mixture is thoroughly moist. Amount of broth or water may be varied depending on preference for fluffy or more moist stuffing.

Spoon into a lightly greased baking dish, cover, and bake at 350 degrees in oven for about 30 minutes.



# Grandma Georgeann's Blueberry Buckle

## Laura Tomana

Our blueberry buckle is the family staple from my grandmother - our comfort food go-to that is something we look forward to every year that my sisters and I cherish. Best served with Vanilla Ice Cream! And ignore the butter and sugar...

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## Ingredients

1/2 cup shortening  
3/4 cup sugar  
1 egg  
2 cups flour  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup milk  
2 cups fresh blueberries  
1/2 cup sugar  
1/2 cup flour  
1/2 teaspoon ground cinnamon  
1/4 cup butter or margarine

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## Instructions

Cream shortening and 3/4 cup sugar  
add egg and beat till light and fluffy.  
Sift together 2 cups flour, baking powder and salt; add to creamed mixture  
alternately with milk. Spread in greased 11x7x1 1/2-inch pan.  
Top with berries.  
Mix the 1/2 cup sugar 1/2 cup flour, and cinnamon; cut in butter until  
crumbly; sprinkle over berries. Bake at 350 degrees for 45 minutes.  
Cut in squares. Serve warm. Enjoy!

# Grandma Polly's Sand Tarts

## **Laura Tomana**

My grandmother's would always write these recipes on flash cards for us with their signatures and date. Sand Tarts were a staple on our cookie trays.

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## **Ingredients**

1 pound (4 cups) of confectioners 4 cups of flour  
4 cups of clour  
3 eggs  
10 ounces (or 2 rounded tablespoons) of butter  
Extra confectioner's sugar for sprinkling

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## **Instructions**

Mix sugar and softened butter together thoroughly. Beat in eggs and then flour. Use only as much as directed! Put into a bowl and sprinkle with flour. Cover tightly and refrigerate overnight. Roll out very thin and bake at 325 degrees for 10 minutes.

Decorate with sprinkles of cinnamon!

# Mustang Sally's Three Rivers Oatmeal Lace Cookies

## Laura Tomana

These are my FAVORITE holiday cookie! They are originally from the Three Rivers Cookbooks – a Pittsburgh staple. We tweak a tad to make them our own with extra powdered sugar, and believe the Oatmeal makes them healthy! It is impossible to have just one.

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## Ingredients

1 cup quick –cooking oatmeal  
1 cup sugar  
¼ lb butter, melted  
3 tbsp flour  
¼ tsp salt  
1 tsp vanilla  
1 egg  
¼ tsp baking powder

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## Instructions

Mix all ingredients together. Drop by ½ tsp onto a foil-lined sheet, 2” apart. Bake at 350 degrees for 6-8 minutes, allow to cool thoroughly! Sprinkle with powdered sugar if desired.

# Pistachio and Lemon Cake

**Sara DiMaggio**

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## **Ingredients**

Serves 8

1 cup olive oil, plus extra for the pan  
1 cup unsalted, sheeled pistachio nuts  
1 cup stale bread crumbs  
1 1/4 cups superfine sugar  
2 1/2 teaspoons baking powder  
finely grated zest of 1 lemon, plus the juice of 2  
4 eggs, lightly beaten

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## **Instructions**

Oil a 8-9 inch cake pan and line the bottom with parchment paper. Put 3/4 cup of pistachios in a spice grinder or coffee blender and grind to a powder. (You can use a food processor but it won't do it as finely.) Mix with bread crumbs, 1 cup of the sugar, baking powder, and lemon zest. Mix together the oil and eggs, beating lightly with a fork, then stir this into the dry ingredients. Scrape into the prepared pan and place in a cold oven. Set the oven to 350°F and bake for 50-55 minutes. It should be coming away from the sides of the pan.

Meanwhile, put the lemon juice and remaining 1/4 cup of water and stir over medium heat until the sugar dissolves. Bring to a boil, then reduce the heat and simmer for about seven minutes.

Turn the cake out of the pan, peel off the paper, and place on a plate, baked side up. While it is still warm, pierce it all over with a toothpick. Slowly pour in the syrup and let it cool and sink in.

Just before serving, chop the remaining pistachios so some are fine and others coarse. Sprinkle them over the cake.

# Roasted Squash and Grapes

## Daniel Seigle

This is a great side dish my grandmother made growing up, it has become somewhat of staple at my family's Thanksgiving dinners.

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## Ingredients

1 1/2 pounds grapes  
2 medium squash  
1/4 cup extra-virgin olive oil  
2 ounces shredded parmesan cheese  
1/4 cup toasted pine nuts  
pinch of salt and pepper  
1 tablespoon balsamic vinegar

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## Instructions

1. Preheat oven to 450 degrees F.
2. Cut squash into rounds or cubes and remove seeds.
3. Drizzle with 2 tablespoons of extra-virgin olive oil and place on a rimmed baking sheet.
4. Sprinkle with salt and pepper.
5. Pull the grapes apart so they are in small clusters. Drizzle with 2 tablespoons of olive oil and place on a rimmed baking sheet.
6. Sprinkle with salt and pepper.
7. Roast the grapes (on the upper rack) and the squash (on the lower rack) in the oven for 15 minutes.
8. Remove and flip the squash pieces over. Continue roasting grapes for another 6 to 8 minutes, or until the grapes are near bursting.
9. Roast the squash for an additional 10 to 15 minutes or until browned and tender.

Place the grapes and squash on a large platter and sprinkle with cheese, toasted pine nuts, and an additional pinch of salt and pepper. Drizzle with the balsamic vinegar and serve.

