

Menu Thanksgiving

Herb Roasted Turkey

one 14-lb. organic *Diestel* turkey
6 T. chopped fresh herbs
(sage, parsley, rosemary and thyme)
2 to 3 fresh herb sprigs
salt, pepper and paprika
5 T. *Organic Valley* unsalted butter, softened

Rinse the turkey with cold water inside and out and pat dry. Make sure you remove the neck and giblets.
Optional: truss the bird loosely with kitchen twine.

Combine 2 T. of the butter with the chopped herbs. Using your fingers or a soft rubber spatula, spread the butter mixture under the breast skin.

Add a small dab of butter to the inside of the bird. Sprinkle the inside of the turkey liberally with salt and pepper. Add the fresh herb sprigs to the cavity.

Spread the remaining butter over the outside of the bird. Sprinkle liberally with salt pepper and paprika.

Place on a roasting rack in a roasting pan. Add water (about ½-inch deep) to the pan and roast in a preheated 425°F oven for 30 minutes. Reduce the heat to 350°F and roast for about 2½ to 3 more hours, basting every 40 minutes.

The turkey is done when an instant-read thermometer inserted into the thigh reads 180°F. The legs should move freely and the juices should run clear.

Remove from the pan, loosely cover with foil and let stand 30 to 60 minutes before carving. Use the drippings from the pan to make your gravy.

Savory Turkey Gravy

4 T. *Organic Valley* unsalted butter
4 T. flour
turkey juices, strained and defatted
1 c. white wine
¼ c. dry sherry
2 c. *Imagine* organic chicken broth
1 T. chopped fresh herbs
salt and pepper to taste

In a saucepan, melt the butter and add the flour, whisking constantly. The mixture should turn a light brown and smell nutty. Add all ingredients except for the fresh herbs, salt and pepper. Bring to a boil and reduce to about 2 cups.

Add herbs and taste for salt and pepper. Reheat before serving.

Sage Stuffing with Apples and Pine Nuts

2 T. *Organic Valley* unsalted butter
1 small onion, chopped
1 rib of celery chopped
1 tart green apple, diced
¼ lb. turkey or chicken Italian sausage, cooked
2 T. fresh sage, chopped
2 oz. dried cherries
2 oz. pine nuts, toasted
3 to 4 c. of Rustic bread, cubed and lightly toasted (or even better if slightly stale)
1½ to 2 c. *Imagine* organic chicken broth
salt and pepper to taste

In a large sauté pan, sauté the onions, celery and apples in the butter for 2 minutes, or until the onions are translucent.

In a large mixing bowl, combine the sage, cherries, pine nuts and bread cubes with the onion, apples and celery.

Begin adding stock, ½ c. at a time, to moisten and hold mixture together. Mix well.

Season to taste with salt and pepper.

Place stuffing in a lightly buttered baking dish and cover tightly with foil and bake in a 350°F oven for 45 to 50 minutes until stuffing is soft. You may loosely stuff a portion of the uncooked stuffing inside of your organic turkey before roasting. (Over-stuffing the bird will result in a much longer baking time) To achieve a brown topping, you may remove foil during the last 15 minutes of baking time.

Cranberry-Orange Salsa

12 ounces organic fresh cranberries
½ c. parsley
2 T. lime juice
1 T. lime zest, finely chopped
1 jalapeno, finely chopped
1 small red onion, finely chopped
½ c. fresh squeezed orange juice
2 T. orange zest, finely chopped
5 T. honey
1 T. cilantro, chopped

Finely chop the cranberries in the bowl of a food processor. Add the rest of the ingredients, stir together and refrigerate

Menu

Thanksgiving

Green Beans with Bacon and Caramelized Onions

2 onions, sliced thinly
2 T. olive oil
¼ lb. bacon or turkey bacon, chopped into small pieces
1½ lb. green beans, sliced on the bias into small pieces or frenched
sea salt and pepper to taste

Caramelize the onions in the olive oil on low heat until golden brown (about 30 minutes).

Blanch the green beans while the onions are caramelizing, just until they turn bright green (about 3 minutes).

When the onions are done, remove them from the pan and add in the chopped bacon.

Cook until crispy. Drain off fat as needed.

Place the green beans back in the pan with the bacon. Add in the onions, salt and pepper and warm together.

Potato Carrot Purée

½ lb. peeled carrots, chopped
1 lb. organic russet potatoes, peeled and quartered
1 c. *Organic Valley* heavy cream
2 T. *Organic Valley* butter
¼ c. finely chopped chives
sea salt and fresh ground black pepper to taste

Place carrots and potatoes in a large saucepan and fill with water and ½ t. salt.

Bring to a boil and cook until squash and potatoes are fork tender.

Drain liquid (reserve about 1 c. of cooking liquid) and add in cream and butter.

Using a potato masher (or a food mill for a smoother consistency) mix well and season to taste with salt and pepper. Add cooking liquid if you want a thinner consistency. Serve hot.

Southern Pecan Pie

3 eggs
1 c. *Lundberg* brown rice syrup
1 t. vanilla
1 c. granulated sugar
2 T. melted butter
1½ c. toasted pecans
1 unbaked pie shell
whipped cream

Preheat oven to 350°F.

Prepare pie shell and chill.

Mix together eggs and sugar until sugar is dissolved.

Add butter, brown rice syrup and vanilla and mix well.

Fold in pecans and then pour mixture into the prepared pie shell.

Bake in oven for 50 minutes (pie is done when an inserted knife comes out clean and mixture is set.).

Cool pie to room temperature before serving.

Serve with whipped cream.

Perfect Pie Crust

2½ cups all-purpose flour
1 teaspoon salt
1 c. unsalted butter, cut into ½-inch cubes and chilled
1 teaspoon sugar
¼ to ½ cup ice water

Mix flour, sugar, and salt in a food processor for 2 seconds.

Add butter and process until mixture resembles a coarse meal.

Slowly add enough water while the machine is running until the dough starts to come together (*Do not overmix!*).

Wrap dough in plastic wrap and rest in the refrigerator for a minimum of 30 minutes before rolling.