

THANKSGIVING MENU IDEAS AND TIPS

DELICIOUS DRINKS:

HOLIDAY PUNCH

2 Cups Sugar

4 Cups Fresh Cranberries

1 x 12oz Frozen Orange Juice

1 x GDG Scuppernong Cider

1 Liter Dry Ginger Ale

In a large punch bowl combine Cranberries and Sugar and use a ladle to mash them together. Mix in Frozen Orange juice then pour in Cider and Ginger Ale. Garnish with sprigs of fresh Mint.

BLACKBERRY & CHOCOLATE MINT MARTINI

1 oz GDG Blackberry Preserve

1 ½ oz Vodka

Sprig of Chocolate Mint

Combine Mint Preserves and Vodka in a cocktail shaker and add 4 ice cubes. Shake vigorously for 30 seconds before serving!

SPICED PUMPKIN COCKTAIL

1 oz Caramel vodka

1 oz Ginger ale

1 oz GDG Spiced Pumpkin Butter

Combine in a cocktail shaker and serve in a shot glass or rocks glass.

THANKSGIVING HORS D'OEUVRES:

SWEET & HOT

GDG Hot Pepper Jelly

1x 8oz Cream Cheese

Crackers

Place Cream Cheese on a platter and spoon a couple ounces of GDG Pepper Jelly over the top. Arrange Crackers around and serve with a knife for spreading.

BRUSCHETTA BAR

GDG Salsa of your choice

GDG Tapenade

Noble Springs Goat Feta

Crostini

Pile Crostini in the middle of a large platter. Spoon Salsa, Tapenade and Feta into small bowls and place around the Crostini.

PICKLE PLATTER

GDG Pickled Green Tomatoes

GDG Pickled Asparagus pieces

GDG Dilly Beans

TruBee Honey

Sour Cream

Arrange Pickles on a platter and place Honey and Sour Cream into bowls for serving. Guests should spoon Sour Cream and then Honey over the Pickles!

SUPER EASY SIDES:

ROASTED BUTTERNUT with ONION & WALNUT

1 large Butternut Squash

Olive Oil

Salt & Pepper

1 teaspoon Nutmeg

1 large Yellow Onion

1 Cup walnuts

Peel & cube Butternut into even inch size pieces. Toss with Olive Oil, Nutmeg and Salt. Bake for 35 minutes in a 350F oven. Meanwhile slice Yellow Onions and fry over a medium heat in a little Butter and Vegetable Oil until soft and evenly browned. Spread Walnuts over a cookie sheet and toast in the oven until you can smell them- 6 minutes or so at 350F. Combine all ingredients and serve in a warmed platter.

BRAISED GREENS

Rinse greens in several changes of cold water then roughly chop. Slice Red Onions and put in a large pot with some vegetable oil. Cook on high until slightly browned then add some Garlic. Pour in Red Wine Vinegar to deglaze and then add Greens. Pour in Chicken Stock and stir to move Greens into the liquor. Cook for 1 hour on low

SWEET POTATO & TURNIP GRATIN

3 medium Purple-top Turnip

4 medium Sweet Potato

2 Cups Grated Gruyere

2 Cups Cream

½ teaspoon Nutmeg

Salt and Pepper

Peel and slice into rounds no more than a ¼ inch the Sweet Potato and Turnip. Grease a baking dish and then arrange Sweet Potato slices on the bottom layer. Sprinkle with a little Salt, Nutmeg and Grated Cheese before arranging the Turnips. Sprinkle a little Salt, Nutmeg and Grated Cheese over the Turnip layer then drizzle a third of the Cream. Begin repeating the process starting with Sweet Potato and continue until you have filled the baking dish. Top with Grated Cheese and Breadcrumbs before dotting with Butter. Bake at 350 for 1 hour, then remove foil and brown the top for a further 20 minutes. Let rest before serving.

WILD RICE PILAF

1 Yellow Onion

2 Carrots

2 Celery Ribs

2 Cups Wild Rice Blend

4 Cups Stock

½ teaspoon Salt

½ Cup Dried Cranberries

5 Tablespoons Butter

1 Tablespoon Thyme

1 Tablespoon Sage

½ Cup Pine Nuts

½ teaspoon Black Pepper

Cook Onions, Carrot and Celery in Butter over medium heat until slightly browned. Add Cranberries, Wild Rice and Stock. Bring to a boil and then reduce heat to low. Simmer for 45 minutes and all water has been absorbed. Just before serving add Nuts and fluff with a large fork to serve.

CORNBREAD DRESSING

Basic Cornbread:

2 Cups stone ground Cornmeal

1 Cup all-purpose Flour

2 teaspoons Baking Powder

1/2 teaspoon Baking Soda

3/4 teaspoon Salt

2 large Eggs

3/4 Cup Buttermilk

3/4 Cup Milk

3 Tablespoons Honey

1/4 Cup melted Butter

Preheat oven to 400F Mix first 5 ingredients in a mixing bowl and make a well in the center. Whisk eggs in a separate bowl and then add remaining ingredients before pouring into dry ingredients. Transfer to a 9 x 9 inch baking dish and bake for 25- 30 minutes.

Cornbread Dressing:

6 Cups crumbled Cornbread

3 Cups Bread Crumbs

3 Tablespoons Butter

1 Tablespoon Oil

2 Cups chopped Onion

2 Cups finely chopped Celery

2 teaspoons chopped Garlic

2 to 3 Cups Chicken or Turkey broth

1 1/2 teaspoons dried Thyme

1 teaspoon Salt

1/2 teaspoon freshly ground Black Pepper

3 Eggs, lightly beaten

Cook Onion, Celery and Garlic in a frying pan with Butter and Oil until soft. Stir in Minced Herbs. Break up Cornbread into small pieces (it will crumble easily) Place Cornbread, Bread Crumbs and vegetables into a mixing bowl. In a separate bowl mix 2 cups of Stock and Eggs together before combining with the Cornbread mixture. Add up to 1 more Cup of Stock if needed. Pour into a greased baking dish and cover with foil. Bake at 350 for 35 minutes and a toothpick inserted will come out clean.

CREATIVE CRANBERRY:

ORANGE-ZINFANDEL CRANBERRY SAUCE

1 Orange zested

2 Oranges Juiced

4 Cups Cranberries

2 Cups Zinfandel or Red Wine

2 inch Cinnamon stick

¼ teaspoon Allspice

1 Cup White Sugar

½ Cup Brown Sugar

¼ Cup GDG Pineapple-Orange Preserve

Combine all ingredients in a saucepan and bring to a simmer for 15 minutes. Stir in Pineapple-Orange Preserves

CRANBERRY-JALAPENO RELISH

½ Red Onion finely diced

2 Jalapenos, seeded and finely diced

4 Cups Cranberries

1 ½ Cups Sugar

Dash of Water

Cook Onions over medium heat until they start to turn clear. Add Diced Jalapeno, Cranberries and Sugar and a dash of Water. Allow to cook down until quite thick- it will also thicken as it cools

DEMYSTIFYING GRAVY:

WHITE GRAVY

Pan Drippings

5 Tablespoons Flour

1 Qt Milk

Black Pepper

Salt

Sprinkle Flour over the bottom of the Turkey baking dish and use a wooden spoon to mix it in over low heat. Meanwhile heat Milk until scalded. Pour Milk into baking dish gradually and increase the heat to medium-high. Keep stirring and scraping the bottom of the pan to keep the gravy from sticking. Add more Milk until you have a gravy sauce consistency. Season with a good amount of Black Pepper and Salt.

BROWN GRAVY

1 medium Onion

2 Celery ribs

1 medium Carrot

2 Bay leaves

Turkey Neck and Giblets

1 ½ Qt Water

2 oz Brandy or white wine

4 Tablespoons Butter

5 Tablespoons Flour

¼ teaspoon White Pepper

Brown Turkey Neck and Giblets in a saucepan and add Onion, Celery and Carrot stirring occasionally to brown all ingredients. Fill with water until covered and simmer for an hour. Let

cool before straining the liquid off. Refrigerate overnight and then skim any fat that has congealed from the top. Use or freeze.

Melt Butter in a saucepan over medium-low and add flour to form Roux until gently browned, about 10 minutes. Whisk Turkey Stock into the Roux gradually. Gradually add more Stock until you have a glossy, rich gravy. Season with Salt and White Pepper, or use “add-ins” to season.

ADD INS

Apple Cider reduction

Soy Sauce, Worcestershire Sauce

Herbs Fines

Black Pepper

PERFECT TURKEY TIPS:

OVEN TEMP

Pre-heat the oven to 400F. When the Bird goes in, set the timer for 30 minutes and when time is up, turn the oven down to 325F- this will brown the skin and get the whole process going!

TENTING

If the Bird starts to get too brown, use a large piece of foil fold in half to cover the top of the breast and deflect heat away.

TO STUFF OR NOT TO STUFF?

It is not recommended to stuff the Bird with anything other than some herbs, citrus halves and/or onion pieces. Stuffing increases the cooking time and ultimately drying out of the final product as the internal temperature of the stuffing must reach 165F for it to be safely edible, over-cooking the Turkey in the meantime.

BASTING

Basting is necessary for a humanely-raised, minimally processed Bird- Commercial processing includes injecting the meat with Sodium Nitrates to increase the flavor and final juiciness of the product. Spread softened Butter under the skin of the whole bird.

BRINING

Brine is a mixture of Salt and Sugar and Water with perhaps some other seasonings such as Citrus, Pepper or Bay Leaf. It is used to soak the product (usually poultry) to enhance flavor and prevent excessive drying of the meat before it has reached a safe internal temperature. Recommended for your Jolly Barnyard Turkey

1 Cup Sugar

2/3 Cup Kosher Salt

1 Tablespoon Minced Sage

2 Bay leaves

1 Tablespoon Peppercorns

1 teaspoon Celery Seed

3 Qt Water

4 Cups Ice

Alternately, substitute 1 bottle GDG Apple Cider for 3 Cups Water in your Brine!

DRY RUB

Usually a mixture of Paprika, Garlic Powder, Sugar, Pepper and Salt, a Dry Rub is used to highly season the outside of your Bird to provide a wonderfully crisp skin and delicious accent to a perfectly cooked Bird!

½ Cup Brown Sugar

½ Cup Paprika

¼ Cup Kosher Salt

1 Tablespoon Black Pepper

1 Tablespoon Garlic Powder

1 teaspoon Thyme

COOKING TIMES

10- 12 pound Turkey= up to 3 hours

14- 18 Pound Turkey= up to 4 hours

20-26 Pound Turkey = 6 or more hours

INTERNAL TEMPERATURE

Use an instant read digital thermometer inserted into the middle of the breast at least an inch in, reading 160F when ready. Also read from the leg of the Turkey inserting down into but not touching the hip joint at 165F when ready.

RESTING

It is important to rest the Bird 20 minutes for small, an hour for large- cover completely with foil to keep in the heat.

DESSERT:

GDG BREAD PUDDING

1 Qt Cream

4 Eggs

3/4 Cup Sugar

1/2 teaspoon Cinnamon

1 1/2 teaspoons Vanilla

3 Tablespoons melted Butter

2 Tablespoons Brandy

1 GDG Pumpkin, Apple or Cinnamon Monkey Bread, torn into inch size cubes.

Whisk together first 7 ingredients and pour over bread. Allow to soak for a minimum of 1 hour or overnight. Transfer to a greased baking dish and cover tightly with foil sprayed on the underside with non-stick spray. Bake for 45 minutes in a water bath before removing the foil to bake uncovered for another 15 minutes. A toothpick inserted should remove cleanly when done.

For something different, soften some Vanilla Ice Cream and then fold in Cinnamon! Refreeze before serving.

MAKE AHEAD PLAN:

3 days ahead:

Cranberry Relish/Sauce (refrigerate)

Sweet Potato & Turnip Gratin (refrigerate)

Cornbread and Cornbread Dressing (refrigerate)

Turkey Stock (refrigerate)

Roux (room temperature)

2 days ahead:

Brine Turkey (refrigerate)

Wash and spin Greens (refrigerate)

Peel & Dice Butternut (cover with water and refrigerate)

1 day ahead:

Remove Turkey from Brine and place on a pan in the refrigerator, uncovered to air dry

Soak Bread Pudding

Braise Greens, chill and refrigerate

Butternut Recipe, chill and refrigerate

Label your Serving pieces with the recipe they will contain

Thanksgiving Day:

Preheat oven and prepare Turkey with Butter Baste

Spread Dry Rub on Turkey or season liberally with Salt & Pepper

Begin Turkey Roasting

Remove pre-made items from refrigerator to take chill off

Make Holiday Punch- allow guests to ice and serve themselves!

Arrange Hors d'oeuvres platters

Prepare and cook Wild Rice Pilaf

When Turkey is Baked and Resting:

Bake in oven: Butternut, Cornbread Dressing and Sweet Potato & Turnip Gratin.

Re-heat Braised Greens on Stovetop.

Prepare Gravy

Garnish & Serve!!

Whilst everyone is enjoying the Turkey and Fixin's, bake the Bread Pudding. Serve with Whipped Cream or Ice Cream

REMEMBER YOUR GARNISHES

HAVE EXTRA STOCK ON HAND

WARM SERVING BOWLS AND PLATTERS

WARM YOUR GUESTS' PLATES

DELEGATE SOME DUTIES! (can they bring something?)

HAVE A GUEST CALL ON THEIR WAY (need more ice?)

SWEET POTATO CASSEROLE

8 # Cooked Sweet potato, mashed

1 ½ Cups Sugar

2 Eggs

1 tablespoon Vanilla

1 Stick butter, melted

1 teaspoon Salt

Topping:

1 Cup Brown Sugar

½ Cup Flour

1 Cup Chopped Pecans

6 Tablespoons Butter, diced

Whip Potatoes with Sugar, Egg, Vanilla, Salt and melted Butter.

Pour into a casserole dish.

Combine all Topping ingredients in a medium bowl and use a fork, your hands or a pastry cutter to combine into a “crumble”

Sprinkle on top of Sweet potatoes and bake for 35 minutes at 350F

SAUSAGE STUFFING

1# Sausage, cooked and crumbled

4 Tablespoons Butter, melted

3 Cups diced Onion

2 Cups diced Celery

½ teaspoon Salt

3 Cups diced Apples

2 teaspoons Rubbed Sage

2 teaspoons Thyme

½ teaspoon Allspice

8 oz Bread Strips

2 Eggs, beaten

4 Cups Chicken Stock

Cook and drain fat from Sausage.

Combine all ingredients except Stock and mix together.

Gradually add Stock until you have a nice consistency that is not too wet. Bake in a casserole dish for 45 minutes at 350F

CORN SOUFFLE

2 cups corn kernels

2 eggs

2 tablespoons melted butter

2 cups milk, scalded

4 tablespoons finely chopped onion, optional

4 tablespoons finely chopped green or red bell pepper, optional

1 teaspoon salt

1/8 teaspoon pepper

Preparation:

Beat eggs; whisk in milk and melted butter. Add corn, green bell pepper, onion, and seasonings. Pour into a greased 1 1/2 quart baking dish. Set dish in a pan of hot water and bake for about 1 hour, until corn pudding is set. A knife should come out clean when inserted in center. Corn pudding recipe serves 6