

### **Crispy, Crackly Apple-Almond Tart**

For the Almond Cream:

1-1/4 c almond flour

1/4 c sugar

1 egg

1/2 t vanilla

Pinch of salt

5 T heavy cream

For the Tart:

8 sheets filo dough

6 T unsalted butter, melted

2-3 T cinnamon sugar

3 medium gala apples

2 t water

1/2 c apple jelly

Whisk together the almond cream ingredients. Place plastic wrap against surface and chill for at least 3 hours (or up to 3 days).

Line a baking sheet with parchment. Keeping remaining filo sheets covered as you work, place one sheet on parchment. Brush with melted butter and sprinkle with cinnamon-sugar. Repeat with remaining 7 sheets.

Spread almond cream over the top, leaving a border of pastry around the edge.

Prepare the apples (ideally, by peeling, coring, cutting in half and then in thin slices).

Arrange on top of the almond cream.

Bake in 350 degree oven for 30-35 minutes until the tart is brown, and the apples are soft. Remove parchment/tart to cooling rack.

Melt the apple jelly with the water. Brush over the tart to glaze. Serve warm or at room temperature.

### **Cranberry-Pear Chutney**

1- 12 oz. Bag fresh cranberries

2 Bosc pears, peeled and chopped

1 onion, chopped (1-1/2 c)

1 c. orange marmalade

1/2 c chopped dried pears

1/3 c brown sugar

1/4 c. balsamic vinegar

1/4 c. grated lemon peel

1 t. dry mustard

3/4 t. ground coriander

3/4 t. crushed red pepper

Combine all ingredients in large pot. Cover and cook over medium heat until mixture thickens, about 30 minutes. About 4 c.



# THANKSGIVING 2012

## TEXANS VS. LIONS

BUFFALO CHICKEN BALLS  
ASSORTED CHEESE AND SAUSAGES  
CLAM DIP  
OLIVE & GREEN ONION DIP

## COWBOYS VS. REDSKINS

HERBED OLIVES  
ROAST TURKEY WITH POTATO, SAGE &  
WALNUT STUFFING  
HERB-BASTED GRILLED TURKEY  
"SIMPLE IS BEST" DRESSING  
CRANBERRY-PEAR CHUTNEY  
SWEET POTATOES WITH BOURBON AND MAPLE  
MASHED POTATOES  
GREEN AND WHITE BEANS  
ARUGULA, GRAPE & ALMOND SALAD WITH  
BALSAMIC VINAIGRETTE  
GRANDMA'S DINNER ROLLS  
PUMPKIN PIE  
CRISPY, CRACKLY APPLE-ALMOND TART  
PECAN PIE

### **Herbed Olives**

2 c olives  
3 rosemary sprigs  
3 thyme sprigs  
1/4 t coriander seeds  
1/4 t black peppercorns  
1/8 t fennel seeds (optional)  
1/2 c extra-virgin olive oil  
4 garlic cloves, split  
2 bay leaves, cut lengthwise in half  
1 dried red chile, split  
2 strips orange or lemon zest

Spoon the olives into a 1-qt canning-type jar. Remove the leaves from 2 rosemary, and 2 thyme sprigs and chop the leaves. Put a heavy skillet over medium heat. Add the coriander seeds, peppercorn and fennel seeds and swirl them in the pan until you catch a whiff of their fragrance. Scrape them out into a small bowl. Allow the pan to cool. Put the pan over very low heat. Pour in 1/4 c olive oil and all of the remaining ingredients, including the sprigs of thyme and rosemary. Heat the mixture until it's just warm and fragrant. Pour over the olives in the jar, adding enough additional oil to cover. Cool to room temperature. Serve or better still, allow to macerate in the refrigerator for a week or two. The olives will keep for 2 months.

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### **(Mom's) Potato, Sage & Walnut Stuffing**

4 medium potatoes, peeled and boiled  
2 medium onions  
1 c walnuts  
Cooked giblets from turkey  
1 stick butter melted (into reduced giblet broth)  
4 eggs  
Salt, pepper and rubbed sage to taste (start with 1/2 t)  
1 loaf week-old bread, crusts removed, torn into pieces

Cook giblets covered in water until very tender, remove any bones. Reduce broth from giblets, adding butter to melt. Run potatoes, onions, walnuts and giblets through coarse grinder. Mix all together, moistening with giblet/butter broth. The mixture should be very loose, and well-seasoned.

Use to stuff turkey. About enough to stuff a 21-lb bone-in turkey.

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### **"Simple is Best" Dressing (8-10)**

3/4 c butter  
1 lb. day old bread (10 c), torn into 1" pieces  
2-1/2 c chopped yellow onion  
1-12 c 1/4" celery slices  
1/2 c chopped flat-leaf parsley  
2 T fresh sage, chopped  
1 T fresh rosemary, chopped  
1 T fresh thyme, chopped  
2 t kosher salt  
1 t ground black pepper  
2-1/2 c chicken broth  
2 large eggs

Pre-heat oven to 350 degrees. Butter 9x13 dish. Toast bread if necessary, place in bowl. Melt 3/4 c butter. Add onions and celery. Cook stirring often until beginning to brown, 10 minutes. Add to bowl with bread, stir in herbs, salt and pepper. Drizzle in 1-1/4 c broth and let cool. Whisk remaining 1-1/4 c broth and eggs together. Add to bread mixture, fold gently until thoroughly combined. Transfer to prepared dish. Cover with foil and bake about 40 minutes (until reaches 160 degrees). (can be made ahead to this point). Uncover dressing and bake until top is brown and crisp 40-45 minutes more.

### **Sweet Potatoes with Bourbon and Maple (8-10)**

1-1/2 c strong coffee  
9 T pure maple syrup  
3 T brown sugar  
1/2 t instant espresso powder  
1/3 c bourbon  
9 T unsalted butter  
Salt and pepper  
5 lbs red-skinned sweet potatoes (8), cut into 2-1/2-3" pieces  
3 T olive oil  
1/2 c chopped smoked almonds

Stir coffee, syrup, sugar and espresso powder in a saucepan over med-high heat until sugar dissolves. Bring to a boil and reduce by half 6-7 minutes. Add bourbon and 2 T butter. Reduce heat and simmer until reduced to about 3/4 c (40-50 minutes) and should coat a spoon. Season with salt and pepper. Arrange racks in oven, preheat to 425 degrees. Melt remaining butter. Toss with sweet potatoes and oil, season with salt and pepper. Roast until tender and starting to turn brown with some crisp edges. Serve with warm sauce poured over and sprinkled with almonds. Sauce can be made 4 days ahead, potatoes roasted 4 hours ahead. Re-warm

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### **Arugula, Grape & Almond Salad with Balsamic Vinaigrette (8-10)**

8 1/2 lb seedless grapes  
1 T minced shallot  
1 T sherry vinegar  
1/4 t kosher salt  
1/4 c extra-virgin olive oil  
1 T aged balsamic vinegar  
1/2 lb arugula (8 c)  
1/4 lb Manchego or Pecorino cheese, shaved with a peeler  
3/4 c salted roasted Marcona almonds, coarsely chopped

Finely chop 7 grapes, transfer to small bowl. Cut remaining grapes in half, place in another bowl. Using a fork, mash chopped grapes into a puree. Stir in shallot, 1 T sherry vinegar, 1/4 t salt and let sit for 5 minutes. Whisk in oil and balsamic vinegar. Season as desired. (can be done ahead) Combine arugula and halved grapes in a serving bowl. Toss with vinaigrette and season. Scatter cheese and almonds over. Serve.

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### **Grandma's Dinner Rolls** (for bread machine)

1 t dry yeast  
4-1/4 c all purpose flour  
1/4 c sugar  
1/2 t soda  
1 t baking powder  
1-1/2 t salt  
2 c scalded milk  
1/2 c melted Crisco  
1/2 c mashed potatoes

Put first 6 ingredients into bread maker in order listed.

Cool remainder of ingredients to 126 degrees, pour on top of dry ingredients. Use manual setting.

Form into rolls (usually cloverleaf in muffin cups). Bake at 375 degrees for 15 minutes