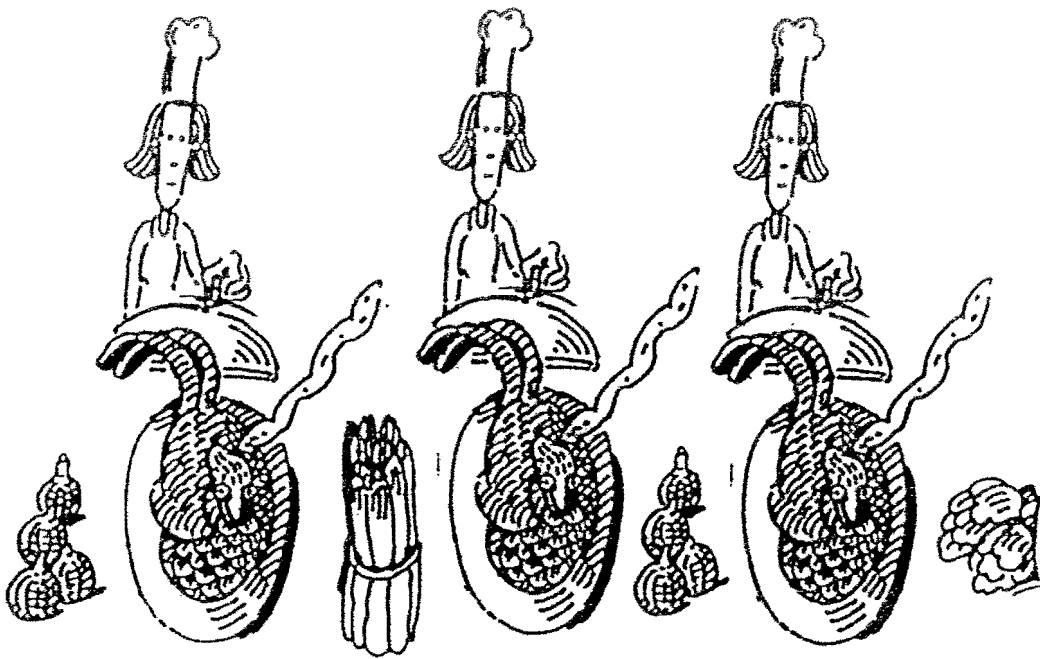


# THANKSGIVING ACROSS AMERICA

Sponsored by NALWO  
Monday, November 17, 2008



Presented at Chez Leon by  
Cynthia Albright Rose Moore  
Margie Nagaitsev Mady Newfield Pat Read

## Presented by Mady Newfield

### MOLASSES-GLAZED TURKEY WITH SHERRY GRAVY

Adapted from Bon Appetit, November 1989

#### Turkey

- 1 16-pound turkey (neck and giblets reserved)
- Salt and freshly ground pepper
- Stuffing (if desired; if not, use onion, apple and herbs for the cavity)
- 2 tablespoons dark unsulfured molasses
- 2 tablespoons soy sauce
- 3 cups chicken stock, canned low-salt broth, or hot water mixed with broth mix

**Giblet broth** - Simmer together for 2 hours while turkey cooks:  
neck and giblets reserved from turkey (without liver)

- 4 cups water
- 1 onion, peeled and cut into chunks
- 2 carrots, peeled and cut into chunks
- 2 celery stalks, in chunks
- Fresh parsley, rosemary, thyme

#### Gravy

- turkey fat skimmed off of pan drippings - about 6 Tbsp.
- defatted pan drippings plus giblet broth to make about 3 cups liquid
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup sherry
- salt and freshly ground black pepper
- giblets and meat reserved from broth (if desired)

**For turkey:** Preheat oven to 325°F

Remove packet with neck and giblets. Rinse turkey inside and out. Pat dry with paper towels. Sprinkle inside and out with salt and pepper. If using stuffing, fill main cavity and neck cavity loosely with stuffing, otherwise place a peeled and halved onion and halved apple in cavity, along with fresh herbs if desired. Skewer both cavities closed (you can use a toothpick for this if you don't have metal skewers). Tie turkey legs together. Place turkey on rack set in large roasting pan. Mix dark molasses with soy sauce in small bowl. Brush over turkey.

Roast turkey 45 minutes. Pour 3 cups chicken stock over turkey. Roast turkey 2½ hours, basting every 30 minutes with pan juices or additional soy sauce molasses mixture if some is left. Make sure to keep liquid in the bottom of the pan - if it gets low, pour more broth over turkey. Continue roasting until meat thermometer inserted in thickest part of thigh registers 175°F, covering turkey with foil if very brown, about 1½ hours. Transfer turkey to platter. Tent with foil.

**For giblet broth and giblets:** Cook neck and giblets (except liver). Strain broth and reserve broth. Cut up giblets and separate bits of meat for use in gravy if desired. To prepare liver: Heat 2 tablespoons turkey fat or butter in heavy large skillet over medium-high heat. Add chicken livers and cook until just barely pink inside, stirring frequently, about 5 minutes. Add  $\frac{1}{2}$  cup giblet broth and bring to boil, scraping up any bits. Pour off broth and reserve. Chop livers.

**For gravy:** Degrease pan juices, reserving 6 tablespoons fat (if necessary add butter to measure 6 tablespoons). Heat reserved fat in heavy large saucepan over medium heat. Add flour and stir until golden, about 5 minutes. Whisk in pan juices, giblet broth and reserved chicken liver broth. Cook until reduced to sauce consistency, stirring frequently, about 10 minutes. Add sherry, and salt and freshly ground black pepper to taste. Divide gravy between two sauceboats. Mix giblets and meat reserved from broth and livers into one sauceboat. Serve turkey, passing gravies separately.

Serves 8

# Turkey Stuffing

*Serves 6 to 8*

*Turkey giblets*  
*3 to 4 cups chicken stock*  
*1 large (1½ pound) loaf*  
*white bread, stale or*  
*day-old, torn into 1-*  
*inch pieces*  
*¼ pound (1 stick) butter*  
*2 onions, chopped*  
*1 cup chopped celery*  
*1 to 2 tablespoons*  
*poultry seasoning*  
*¼ cup chopped fresh*  
*parsley*  
*2 teaspoons salt*  
*½ teaspoon freshly*  
*ground black pepper*

*Preheat the oven to 350°F. Grease a 9x13x2-inch oven-proof serving dish, or spray with nonstick spray.*

*Put the turkey giblets in a medium pot, add 1½ cups broth, place over high heat, and bring to a boil. Reduce the heat and simmer, uncovered, for 1 to 1½ hours, adding water if the liquid boils out. Strain and reserve the broth. Coarsely chop the giblets, removing any bones or extra fat. You should have about 1 cup giblets.*

*In a large bowl, mix together the turkey giblets and the bread. In a large skillet on medium-high heat, heat the butter until it sings (is foamy). Add the onions and celery and cook until soft, about 5 minutes. Pour into the bread mixture. Stir in the poultry seasoning, parsley, salt, and pepper, and enough reserved gibleet broth to moisten the mixture, adding plain broth, if necessary, so that you are using about 1½ to 2½ cups all together. Toss thoroughly and pour the stuffing into the prepared dish. Bake 30 minutes, adding more stock as needed to keep the stuffing moist.*

*The stuffing can be refrigerated up to 3 days, or frozen for up to 3 months. Let it defrost in the refrigerator overnight, cover with foil, and reheat at 350°F. for 30 minutes.*

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*Submitted by Margie Nagaitsev*

## Presented by Mady Newfield

### BRANDIED SWEET POTATOES

from The New York Times Cookbook by Craig Claiborne, 1961, New York: Harper & Row, p. 398

Presented by Mady Newfield

4 medium sweet potatoes  
2/3 cup brown sugar, firmly packed  
1/4 cup water  
2 tablespoons butter  
1/4 cup seedless raisins, or 1/2 cup chopped apple (optional)  
1/4 cup cognac or brandy

1. Wash the sweet potatoes but do not peel. Boil in water to cover until barely soft, about fifteen minutes. Drain, cool and peel. Slice into a greased casserole.
  2. Preheat oven to moderate (350° F.).
  3. Bring to a boil the brown sugar, water, butter and raisins. Add the cognac and pour the mixture over the potatoes.
  4. Bake, uncovered, thirty minutes, basting several times with the syrup in the casserole.
- 4 servings

## Prepared by Selitha Raja

### Spinach and Strawberry Salad

Ingredients for salad:

12 oz baby spinach leaves  
1 cup strawberries, washed and sliced into 1/4 inch pieces  
1/3 cup goat cheese crumbles  
1/2 cup walnut pieces

Ingredients for dressing:

4 tb olive oil  
1 tsp honey mustard  
2 tb wine vinegar  
1 tsp sugar  
Salt and pepper to taste

Whisk together the ingredients for the dressing. Put spinach, strawberries, goat cheese and walnuts into a salad bowl, add dressing and mix together.

4-6 servings

## Prepared by Pat Read

### Corn Bread – Corn Muffins

1 cup milk  
1 egg  
1 cup flour  
3 teaspoons baking powder  
1 cup cornmeal  
1/3 cup sugar  
1/4 cup butter  
1 teaspoon salt

Sift flour and baking powder, mix in milk and eggs, stir in cornmeal; add remaining ingredients in order and bake in a well-greased pan in 425 degree oven for about 20 minutes. May bake in 8x8 pan and cut into squares.

### Southwest Corn Bread Stuffing

1 cup celery chopped  
1 large onion chopped  
1 stick margarine  
1 teaspoon chili powder  
1 small package corn bread mix  
1 egg  
1/3 cup water  
1/4 cup olives with pimentos, chopped

Saute onion and celery in margarine. Stir in chili powder. Remove from heat. Stir in stuffing mix with olives. Beat egg with water and pour over and mix with all. Bake in a 350 degree oven for 25 minutes.

### Holiday Cranberry Salsa

1 – 12 oz. package fresh cranberries  
2 whole oranges  
1/2 cup sugar  
1 bunch cilantro  
1/2 medium onion  
2 jalapenos, de-veined, seed removed  
1 inch chunk fresh ginger, root, peeled  
1/4 teaspoon green chile powder, if available.

Place cranberries in food processor. Squeeze in juice of one orange, cut the orange in quarters and add it including peel. Peel the other orange, and add it in sections. Add sugar and cilantro. Pulse for 1/2 minutes, until well-blended, keeping some texture. Slice the onion and jalapenos into the mixture. Add ginger root and process these ingredients with the cranberries. Add green chile powder, to taste, blend. This makes 2-3 cups, keeps very well and can be made a day or two ahead of time.

### Cranberry Orange Relish

1/2 cup water (orange juice or dry red wine instead of water)  
1 whole orange  
1 lb. whole cranberries  
1 cup granulated sugar

Pick over cranberries, wash and grate orange rind (no bitter white pith). Juice the orange. Put cranberries, water, orange juice and sugar in saucepan and heat to boil. Cook and stir berries until skins begin to pop, 3-5 minutes. Don't overcook. Remove from heat and stir in orange rind, transfer to serving bowl and let cool. When it reaches room temperature, chill for at least two hours. Best if made a day ahead.

## Presented by Cynthia Albright

### Roasted Brussels Sprouts with Red Onions

1 ½ lbs Brussels sprouts

¼ - ½ cup olive oil

1 Tbsp whole grain mustard

Kosher or sea salt and ground pepper to taste

1 large red onion

- Preheat oven to 375F.
- Clean Brussels sprouts. Either cut a cross + in the bottom of the core, or cut large sprouts in half lengthwise.
- In a baking pan, mix olive oil, whole grain mustard, salt and pepper, stir until evenly mixed. Toss Brussels sprouts in the oil mixture.
- Place in 375F oven, roast for 20minutes.
- Cut red onion in half horizontally and then in ¼s or 1/8ths. Toss the onions with the Brussels sprouts. Return to oven for about 10-15 minutes, until the onions soften and caramelize. Remove and serve while Brussels sprouts are still a nice bright green!
- For a holiday buffet, serve the sprouts surrounding a whole roasted head of cauliflower on a large platter.
- Serves 6-8.

### Governor's Mansion Cranberry Salad

(from Virginia Hospitality Cookbook )

2 cups cranberries, ground

1 orange, ground with berries

2 cups sugar

6 oz. lemon gelatin

2 cups hot water

1 cup ice cubes

1 cup celery, diced

1 cup pecans, chopped

- Combine ground berries and orange with sugar and let stand.
- Dissolve gelatin in water. Cool, then add other ingredients.
- Pour into individual molds or one large mold and chill until set.
- Stir occasionally while cooling, so that fruit does not rise to top.
- For variation, I use only ½ cup pecans and add ½ cup diced apples or ½ cup crushed pineapple... or both!
- Serves 12.

## Presented by Rose Moore

### Baked Spaghetti Squash with Cheese and Parsley

1 spaghetti squash, about 3 pounds, punctured

1 cup grated cheese

2 to 4 tablespoons butter

1/4 cup parsley chopped with 1 garlic clove

salt and freshly milled pepper

Preheat the oven to 375 degreesF. Bake the squash until the flesh is yielding and soft, an hour or more. Slice the squash in half and scrape out the seeds. Now drag a fork through the flesh, pulling the strands apart. Toss them with the parsley, cheese, and butter. Season with salt and pepper and serve.

### Pumpkin Pie Squares

#### Filling:

1 (15 ounce) can pumpkin

1 (12 ounce) can evaporated milk

2 eggs

3/4 cup granulated sugar

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

#### Crust:

1 cup all-purpose flour

1/2 cup old-fashioned oats

1/2 cup packed dark brown sugar

1/2 cup butter, softened

#### Topping:

1/2 cup chopped pecans

1/2 cup packed dark brown sugar

2 tablespoons butter

1. Preheat oven to 350 degreesF. Grease a 13 by 9 inch glass baking dish.
2. To prepare crust, combine flour, oats, brown sugar and butter. Using a pastry blender or fork, stir until crumbly. Press into prepared pan and bake 15 minutes, or until partially set.
3. To prepare filling, combine pumpkin, evaporated milk, eggs, granulated Sugar, salt and spices, Pour over crust and bake 30 minutes.
4. To prepare topping, combine pecans, brown sugar and butter. Remove pan from oven and sprinkle topping evenly over filling. Bake 15 to 20 minutes, until filling is set. Cool completely on a wire rack before cutting into squares. Serve with whipped cream, if desired. Makes 30 squares.

### Spiced Cranberry Mold

1 8oz. package jello (red)

1 and 1/2 cup boiling water

1 can (16oz.) whole cranberry sauce

1 cup cold water

1 tablespoon lemon juice

1/4 tsp. of both cinnamon and ground cloves

Dissolve jello in hot water. Stir into cranberry sauce. Stir in cold water, lemon juice and spices. Refrigerate about 1/2 hour and put in 5 cup ring mold. Refrigerate until set. Unmold and serve.