# Menu

**Appetizers**

Bourbon Glazed Pecans

Assortment of homemade pickled vegetables (pickles, asparagus, etc.)

A wedge of cheese w/ crackers

**Dinner**

Butternut Squash Soup

Apple Cider & Orange Brined Turkey

Sage, Apple & Mushroom Stuffing

Mashed Potatoes w/ Turkey Gravy

Maple & Walnut Roasted Brussels Sprouts

Broccoli, Swiss & Cheddar Casserole

Spiced Cranberry Compote

Cornbread

Dinner Rolls

Pumpkin Pie

# Preparation Schedule

**Tuesday**

Apple Cider & Orange Brine

Spiced Cranberry Compote

Butternut Squash Soup

**Wednesday**

Brine turkey (morning)

Mashed Potatoes

Cornbread

**Thursday**

Sage, Apple and Mushroom Stuffing

Broccoli, Swiss & Cheddar Casserole

Maple & Walnut Roasted Brussels Sprouts

# Apple Cider & Orange Turkey Brine

<http://thepioneerwoman.com/cooking/my-favorite-turkey-brine/>

# 3 cups Apple Juice or Apple Cider

# 2 gallons Cold Water

# 4 Tablespoons Fresh Rosemary Leaves

# 5 cloves Garlic, Minced

# 1-1/2 cup Kosher Salt

# 2 cups Brown Sugar

# 3 Tablespoons Peppercorns

# 5 whole Bay Leaves

# Peel of 3 Large Oranges

Directions

1. Combine all ingredients in a large pot. Stir until salt and sugar dissolve. Bring to a boil, then turn off heat and cover.
2. Allow to cool completely, then pour into a large brining bag or pot. Place uncooked turkey in brine solution, then refrigerate for 16 to 24 hours.
3. When ready to roast turkey, remove turkey from brine. Submerge turkey in a pot or sink of fresh, cold water. Allow to sit in clean water for 15 minutes to remove excess salt from the outside.
4. Discard brine. Remove turkey from clean water, pat dry, and cook according to your normal roasting method.

# Butternut Squash Soup

<http://thepioneerwoman.com/cooking/butternut_squash_puree_try_it_or_ill_deck_ya_/>

# 2 whole Butternut Squash

# 4 Tablespoons (to 8 Tablespoons) Maple Syrup

# 1 stick Butter

# 2 dashes Salt

# Directions

1. Start by slicing one butternut squash clean in half. Scrape out the seed and membranes with a spoon.
2. Place both halves, face down, on a baking sheet and pour a little water into the pan, about a cup.
3. Bake in a 350-degree oven for about 30 minutes or until the squash is fork tender.   
   Remove from the oven.
4. Cut 1 stick of butter into pieces and throw into a mixing bowl. With a spoon, begin scraping out the flesh of the squash from the skin and place in the bowl on top of the butter.
5. Add 4 to 8 tablespoons of pure maple syrup. With a potato masher, mash the squash until the large chunks are gone. Add a dash of salt. Place this mixture into a blender or food processor and puree.

# Spiced Cranberry Compote

<http://www.seriouseats.com/recipes/2011/11/sauced-spiced-cranberry-sauce-recipe.html>

1 bag (12 ounces) fresh cranberries

3/4 cup white sugar

1/2 cup water

3 tablespoons brown sugar

2 tablespoons orange juice

1 teaspoon orange zest

1/2 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon Kosher salt

1/8 teaspoon freshly grated nutmeg

1/8 teaspoon ground cloves

1 tablespoon spiced rum

**Directions**

1. Place everything sans the spiced rum in a medium sauce pan and bring to a boil over medium heat. Cook, stirring occasionally until berries start to pop, about 10 min.
2. Remove from heat, stir in spiced rum, and let cool for 30 minutes. Adjust consistency with additional water as needed. Serve immediately or place in an airtight container and store in the refrigerator, reheating prior to serving.

# Sage, Mushrooom and Apple Stuffing

<http://www.foodnetwork.com/recipes/food-network-kitchens/sage-sausage-and-apple-dressing-recipe.html>

# 16-ounce bag stuffing cubes 6 tablespoons unsalted butter, plus more for greasing the pan and topping 3 cups fresh cremini mushrooms, sliced

# 1 large onion, chopped 4 Granny Smith apples, cored and chopped 4 ribs celery with leaves, chopped 3/4 teaspoon kosher salt 3 cups vegetable broth 1/3 cup chopped fresh sage leaves 2 large eggs

Directions

1. Preheat oven to 325 degrees F.
2. Put the stuffing cubes in a large bowl and set aside.
3. Melt 4 tablespoons of butter in a large skillet over medium-high heat.
4. Add the onion, apple, celery, and salt. Cook until the vegetables get soft, about 5 minutes. Add the broth and parsley and bring to a boil.
5. In a medium bowl, whisk together the vegetable broth and two eggs. Pour the broth mixture over the bread and stir to combine. Make sure all of the bread cubes are well coated with the liquid. Cover and refrigerate for up to 24 hours.
6. Butter a 3-quart casserole dish.
7. Check dryness of stuffing and add more vegetable stock if necessary. Stir through.
8. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes.
9. Drizzle about 2 tablespoons melted butter over the top. Cook until the top is crisp and golden, about 20 minutes more. Serve immediately or warm.

Note: When making this dish a day in advance, take it out of the fridge about 2 to 3 hours before serving time. Put the dressing in the oven during the last hour of cooking the turkey.

# Mashed Potatoes

<http://thepioneerwoman.com/cooking/delicious_creamy_mashed_potatoes/>

5 pounds Russet or Yukon Gold Potatoes

3/4 cups Butter

1 package (8 Oz.) Cream Cheese, Softened\*

1/2 cups (to 3/4 Cups) Half-and-Half

1/2 teaspoons (to 1 Teaspoon) Lawry's Seasoned Salt

1/2 teaspoons (to 1 Teaspoon) Black Pepper

## Directions

1. Peel and cut the potatoes into pieces that are generally the same size. Bring a large pot of water to a simmer and add the potatoes. Bring to a boil and cook for 30 to 35 minutes. When they’re cooked through, the fork should easily slide into the potatoes with no resistance, and the potatoes should almost, but not totally, fall apart.
2. Drain the potatoes in a large colander. When the potatoes have finished draining, place them back into the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape, before adding in all the other ingredients.
3. Turn off the stove and add 1 ½ sticks of butter, an 8-ounce package of cream cheese and about ½ cup of half-and-half. Mash, mash, mash! Next, add about ½ teaspoon of Lawry’s Seasoning Salt and ½ a teaspoon of black pepper.
4. Stir well and place in a medium-sized baking dish. Throw a few pats of butter over the top of the potatoes and place them in a 350-degree oven and heat until butter is melted and potatoes are warmed through.

Note: When making this dish a day or two in advance, take it out of the fridge about 2 to 3 hours before serving time. Bake in a 350-degree oven for about 20 to 30 minutes or until warmed through.

# Cornbread

<http://ruhlman.com/2009/04/jalapeno-cornbread/>

# 2 ounces flour (about 1/3 cup\*)

# 6 ounces cornmeal (a heaping cup\*)

# 1 teaspoon baking powder

# 3-fingered pinch of salt (a teaspoon if you must)

# 2 ounces sugar (about 4½ tablespoons\*)

# 8 ounces milk

# 2 large eggs

# 4 ounces butter, melted but cool

# 1-1/2 cups fresh corn

OPTIONAL: Mix together honey and butter to top

# Directions

# Preheat oven to 350 degrees.

# Combine the flour, cornmeal, baking powder, salt and sugar in a mixing bowl.

# Combine the milk and eggs and whisk to combine, add the butter, whisking. Combine the wet and dry ingredients, stirring till all ingredients are well incorporated, stir in the corn.

# Pour batter into a buttered or oiled loaf pan (or vessel of your choice, such as a cast iron skillet) and bake till the interior is no longer wet, about 30 minutes.

# Broccoli, Swiss & Cheddar Casserole

<http://www.recipe4living.com/recipes/broccoli_cheddar_bake.htm>

11 cups broccoli (fresh)

3/4 cup butter

3 tbsp all-purpose flour

1 onion (large, chopped)

2 cups milk

Salt & pepper to taste

3 cups shredded Swiss cheese

3/4 cup shredded cheddar cheese

3 eggs (beaten)

# Directions

1. Preheat your oven to 325°F.
2. In a saucepan, steam broccoli in one inch of boiling water for three minutes.
3. In another saucepan, melt butter.
4. Whisk in flour and cook until bubbling.
5. Toss in onion and slowly add milk, stirring constantly.
6. Bring to a boil and cook for an additional minute.
7. Remove mixture from heat and season with salt and pepper.
8. Stir in cheese and eggs.
9. Combine with broccoli and transfer mixture to a 9x13-inch casserole dish.
10. Bake for 30 minutes. Serve warm.

# Maple & Walnut Roasted Brussels Sprouts

<http://www.pickledplum.com/oven-roasted-brussels-sprouts-with-bacon-recipe/>

33 – 36 (about 3 pounds) Brussels sprouts

1 1/2 tbsp extra virgin olive oil

1/2 cup dried cranberries

1/2 cup walnuts, roughly chopped

1 1/2 tsp maple syrup

Salt and freshly ground black pepper

# Directions

1. Preheat oven to 375Fº.
2. Clean and trim Brussels sprouts and cut them in half.
3. Add Brussels sprouts to a cooking tray and drizzle extra virgin olive on top. Season with salt and pepper and toss using your fingers to coat evenly. Bake for 25-30 minutes until Brussels sprouts are tender.
4. Heat olive oil in sauce pan.
5. Add walnuts to the oil and cook on medium heat for 2-3 minutes, until walnuts are golden brown.
6. Toss walnuts in a bowl together dried cranberries, Brussels sprouts and maple syrup.
7. Season with salt and pepper and serve.

# Shopping List

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| **Fruits & Vegetables**  2x whole Butternut Squash  5lbs Russet Or Yukon Gold Potatoes  3x cups fresh cremini mushrooms  2x large onion  4x Granny Smith apples  1pkg celery  1x Fresh sage  1x Fresh rosemary  1x bulb garlic  12oz fresh cranberries  7x lemons  5x large oranges  3lbs brussels sprouts  1x small bag frozen corn  4 heads broccoli | **Dairy & Eggs**  1x package (8 Oz.) Cream Cheese, Softened  1x pkg salted butter  1x pkg unsalted butter  1x 8oz half-and-half  1x dozen large eggs  1x half gallon milk  3 cups shredded Swiss cheese  3/4 cup shredded cheddar cheese |
| **Dry Goods**  16oz bag stuffing cubes  2oz All-purpose flour  6oz yellow cornmeal  4oz dried cranberries  4oz chopped walnuts  20oz Brown sugar  1x box Kosher Salt  Dinner rolls | **Wet Goods**  1x Orange Juice  24oz apple cider  1x small bottle Maple syrup  24oz vegetable broth  Olive oil  Turkey gravy |
| **Meats**  1 18-20lb turkey    2x Turkey brining bags | **Pantry**  5x bay leaves  Baking powder  Black pepper  Lawry's seasoned salt  White sugar  Peppercorns  Ground cinnamon  Ground allspice  Ground nutmeg  Ground clove |