

# JB Ashtin Thanksgiving Day Cookbook

2014

Prepared for you by our agents of science



**JB ASHTIN**  
agents of science



# Introduction

Dear Friends,

As we celebrate Thanksgiving, the JB Ashtin team wishes you and yours good health and much happiness.

Our staff applies the same principles of meticulous project planning to the holiday feast, and this year we trotted out a cornucopia of our team's favorite turkey day recipes to share with you.

You are sure to find a dish to please even the pickiest pilgrim at your table—except perhaps your calorie-conscious guests. Included are traditional recipes and special menu items for vegans and vegetarians. (There is even a little something special to take the edge off the holiday hubbub.)

It has been our pleasure serving you, and we wish you a bountiful holiday.

With gratitude,  
The JB Ashtin Staff



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# Starters

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# Bacon-Wrapped Dates

**SERVES [ 6 ]**



## INGREDIENTS

1 pound thick-cut bacon

25 Medjool dates  
(about  $\frac{3}{4}$  lbs)

$\frac{1}{3}$  cup ricotta cheese

## Special Equipment

Toothpicks

Bamboo skewer for  
removing pits

## DIRECTIONS

Preheat oven to 450°F.

Cut the bacon in half lengthwise to make twice as many slices. Set aside. To remove the pits from the dates, cut the tips off each end of the dates and insert the flat end of the skewer until it pushes the pit out of the date. Repeat with remaining dates.

Place the ricotta in the bottom corner of a strong plastic bag and seal tightly. Use scissors to cut a small hole in the tip of 1 of the corners. Now use the bag like a piping bag to fill the dates with the cheese.

Wrap the ricotta stuffed dates with a slice of bacon and secure with a toothpick through the belly of the date. Arrange all the prepared dates on a parchment-lined baking sheet, allowing at least a little space between each one for good browning. Roast for 15 to 20 minutes or until bacon is browned and crispy. Remove from the baking sheet and gently remove toothpicks. Serve immediately.



# Rosemary-Roasted Cashews



**SERVES [ 3 cups ]**

## **DIRECTIONS**

Preheat the oven to 375°F.

Place the nuts on an ungreased baking sheet and bake for about 10 minutes until they are warmed through. Meanwhile, combine the rosemary, pepper, sugar, salt and butter in a large bowl. Toss the warm nuts with the rosemary mixture until the nuts are completely coated. Serve warm.

## **INGREDIENTS**

1 ¼ lbs cashew nuts

2 tbsp coarsely chopped  
fresh rosemary leaves

½ tsp cayenne

2 tsp dark brown sugar

2 tsp kosher salt

1 tbsp melted butter



# Goat Cheese with Fresh Dill



**SERVES [ 12 ]**

## INGREDIENTS

Two 11 oz packages fresh goat cheese

6 tbsp fresh dill, more if needed

Crackers, for serving

## DIRECTIONS

Place the packages of goat cheese into the freezer to slightly harden, about 15 minutes. Finely chop the dill and spread it out a bit on the cutting board to let it dry for a few minutes.

Remove the goat cheese from the packaging. Gently roll it over the fresh dill, coating it almost completely. It should look lovely and “mossy.”

Carefully wrap the roll snugly in plastic wrap and chill until it’s time to serve.

Serve with crackers.



# Dressed Kale Chips



**SERVES [ 6 ]**

## **DIRECTIONS**

Preheat oven to 300°F.

Line a large rimmed baking sheet with parchment paper.

Remove leaves from the stems of the kale and roughly tear it up into large pieces. Compost the stems (or freeze for smoothies). Wash and spin the leaves until thoroughly dry.

Add kale leaves into a large bowl. Massage in the oil until all the nooks and crannies are coated in oil. Now sprinkle on the spices/seasonings and toss to combine.

Spread out the kale onto the prepared baking sheet into a single layer, being sure not to overcrowd the kale.

Bake for 10 minutes, rotate the pan, and bake for another 12 to 15 minutes more until the kale begins to firm up. The kale will look shrunken, but this is normal. Bake for 25 minutes total.

Cool the kale on the sheet for 3 minutes before digging in. Cooling makes all the difference. Enjoy immediately as kale loses its crispiness with time.

Repeat this process for the other half of the bunch.

## **INGREDIENTS**

½ bunch kale leaves

½ tbsp extra-virgin olive oil or melted coconut oil

1 ½ tbsp nutritional yeast

1 tsp garlic powder

¾ tsp chili powder

½ tsp onion powder

½ tsp smoked paprika

¼ tsp fine-grained sea salt

⅛ tsp cayenne pepper (optional)







## Main Dishes

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# Herb-Roasted Turkey & Gravy

**SERVES [8 with leftovers]**

## INGREDIENTS

One 15 to 17 lb whole fresh free-range turkey

4 tbsp unsalted butter

15 fresh sage leaves

4 sprigs fresh rosemary

2 onions, quartered

1 apple, quartered

2 cups dry white wine

2 cups unfiltered apple juice

Sea salt

Fresh ground black pepper

### Herb Gravy

4 tbsp unsalted butter

4 tbsp all-purpose flour

2 tsp fresh thyme

1 tsp chopped fresh sage

1 cup reserved pan drippings from cooked turkey

2 cups chicken broth

Sea salt

Fresh ground black pepper



## DIRECTIONS

Rinse turkey inside and out; remove giblets and neck from body and neck cavities. Loosen skin of turkey breast. Place 2 tbsp butter and 4 sage leaves under skin of each breast. Season turkey cavity and skin with salt and pepper. Place 2 rosemary sprigs, 1 onion, half the apple, and 4 sage leaves in the cavity. Pour the wine and apple juice in roasting pan; add remaining onion, apple, sage, and rosemary. Place turkey breast-side down in pan. Cover; refrigerate over night.

Remove turkey from refrigerator; let stand 1 hour at room temperature. Preheat oven to 350° F. Skewer neck skin to back. Tie drumsticks to tail using kitchen string.

Roast turkey, breast-side down, for 1 ½ hours, spooning pan drippings over the turkey every 30 to 45 minutes. Turn turkey breast-side up. Cut string between drumsticks. Roast 1 ½ to 2 hours longer, spooning pan drippings over every 30 to 45 minutes or until turkey juices run clear when a small knife is inserted in thickest part of thigh (180°F in thigh and 165°F in breast). Lightly tent with foil if becoming too brown.

Remove turkey from oven; spoon pan drippings over it. Move turkey to a cutting board (reserve pan drippings for herb gravy). Let stand 30 to 45 minutes.

**Herb Gravy:** Melt butter in skillet over medium-high heat until sizzling hot. Slowly stir in flour, reduce heat to medium, then cook, stirring constantly until flour is light brown, about 2 minutes. Stir in thyme and sage. Slowly whisk in pan liquids from the turkey and the chicken broth; season with salt and pepper to taste. Cook and stir 2 to 3 minutes, until liquid comes to a boil and begins to thicken.



# Pork Medallions with Fig & Port Wine Sauce



**SERVES [4]**

## **INGREDIENTS**

16 small dried Mission figs

1 cup tawny port wine

2 tsp extra-virgin olive oil  
plus 1 tbsp, divided

1 cup onion, thinly sliced

1 cup reduced-sodium chicken  
broth

1 tsp fresh thyme, chopped

1 bay leaf

1 tsp balsamic vinegar

½ tsp kosher salt, divided

Freshly ground pepper, to taste

1 pork tenderloin,  
(1-1 ¼ lbs), trimmed and sliced  
into 1-inch-thick medallions

¼ cup all-purpose flour

## **DIRECTIONS**

Place figs in a small microwavable bowl and cover with port. Cover the bowl and microwave on high for 3 minutes.

Heat 2 teaspoons oil in a small saucepan over medium heat. Add onion and cook, stirring, until soft and translucent, 4 to 6 minutes. Add broth, thyme, bay leaf and the fig-port sauce. Bring to a boil and cook until reduced by half, 10 to 12 minutes. Season with vinegar, ¼ teaspoon salt and pepper. Set aside.

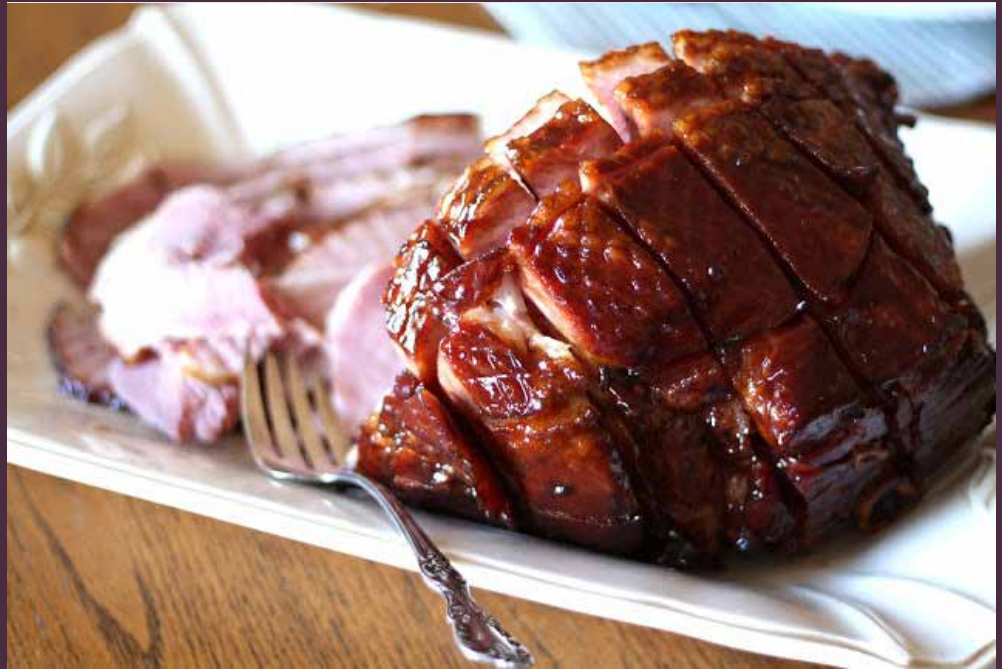
Sprinkle both sides of pork medallions with the remaining ¼ teaspoon salt and pepper and dredge lightly with flour, shaking off the excess.

Heat the remaining 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add the medallions and cook until browned, 2 to 3 minutes per side. Add the reserved fig-port sauce; bring to a simmer and cook until the pork is cooked, but still a little pink in the center, about 2 minutes. The sauce should be syrupy. If not, remove the medallions with a slotted spoon to a platter and tent with foil to keep warm. Boil the sauce until it's reduced and syrupy. Discard the bay leaf. Serve the sauce over the medallions.



# Coca-Cola Glazed Ham

**SERVES [ 16 ]**



## **INGREDIENTS**

One 8 lb full cooked ham,  
spiral sliced

One 12 oz can Coca-Cola

1 cup brown sugar,  
firmly packed

Honey to drizzle

## **DIRECTIONS**

Preheat oven to 325°F. Place ham in a roasting pan. Combine Coca-Cola and brown sugar and pour over ham. Cover tightly with aluminum foil. Bake 1 hour.

Uncover ham and baste well with pan juices. Recover. Repeat every 15 minutes until the thickest part of the ham registers 140°F on a meat thermometer.

Remove roasting pan from the oven, baste again, then drizzle with honey. Let the ham stand for about 15 minutes before carving.



# Vegan Tempeh & Veggie Lasagna



**SERVES [ 8-10 ]**

## **INGREDIENTS**

1 yellow onion, diced

8 oz cremini mushrooms

8 oz frozen spinach

4 cloves garlic, finely chopped

¼ tsp fine sea salt

2 cups Kite Hill  
Whipped Ricotta

¼ cup chopped fresh parsley

1 ½ tbsp chopped fresh thyme

½ tsp ground black pepper

¼ tsp grated nutmeg

1 (8 oz) package tempeh

12 sheets no-boil  
lasagna noodles

4 cups Engine 2 Plant-Strong  
Red Bell Pepper Marinara  
Pasta Sauce

1 tbsp nutritional yeast

## **DIRECTIONS**

Preheat the oven to 350°F. Combine onion and mushrooms in a large, heavy skillet and set over medium heat. Cook, stirring frequently, until vegetables are tender and browned, about 15 minutes; add water 1 tablespoon at a time if needed to prevent vegetables from sticking. Stir in spinach, garlic, and salt. Cook until spinach is thawed and liquid has evaporated, about 5 minutes. Set aside.

In a medium bowl, combine ricotta, parsley, thyme, pepper, and nutmeg. Grate tempeh on the large holes of a box grater into a separate bowl; set ½ cup aside and stir the remainder into ricotta mixture.

Place 4 noodles on the bottom of a 9 x 13-inch baking dish. Spread with 1 ¼ cups of the marinara. Spoon half of the spinach mixture on top of marinara layer and dot with half of the ricotta mixture. Repeat layering with 4 more noodles, 1 ¼ cups of the marinara and remaining spinach and ricotta mixtures. Top with remaining 4 noodles and remaining 1 ½ cups marinara. Sprinkle with nutritional yeast and reserved ½ cup tempeh. Cover the dish with aluminum foil and bake for 45 minutes. Uncover and bake until browned, 15 to 20 minutes more. Let sit for 20 minutes before serving.





## Side Dishes

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# Golden Creamed Onions

SERVES [ 10 ]



## INGREDIENTS

3 pounds (about 50) small white onions

2 tbsp unsalted butter

1 tsp sugar

$\frac{3}{4}$  tsp salt

$\frac{3}{8}$  cup heavy cream

$\frac{3}{8}$  cup minced fresh parsley leaves

## DIRECTIONS

Blanch onions in boiling water for 2 minutes, then drain and peel.

In a deep skillet, large enough to hold all of the onions in 1 layer, combine the onions, butter, sugar, salt, and enough water to cover the onions by  $\frac{1}{2}$  inch.

Bring the water to a boil and let boil until the liquid is almost evaporated. Cook the onions on moderate heat, swirling the skillet until onions turn golden and begin to brown.

Add the cream, bringing it to a boil. Stir occasionally until the sauce is thickened slightly. Season the mixture with salt and pepper and stir in the parsley.

The onion mixture may be prepared 1 day in advance, kept covered and chilled, and reheated in a skillet over moderately low heat, stirring until it is hot.



# Sweet Potato Casserole



SERVES [ 12 ]

## INGREDIENTS

6 large sweet potatoes

1 cup brown sugar

2 eggs slightly beaten

½ can evaporated milk

½ stick melted butter

1 tsp vanilla

1 tsp cinnamon

½ tsp nutmeg (optional)

### Topping

1 cup coarsely ground  
walnuts or pecans

½ cup flour

1 cup brown sugar

½ - ¾ stick butter, melted

## DIRECTIONS

Wash and dry potatoes. Pierce with fork; rub olive oil on skins (this will help skins come off easier after baking).

Bake the potatoes at 400°F for 45 minutes until tender. Remove skins while still warm and mash coarsely.

While potatoes are still warm, mix with above ingredients. Spread mixture in 9 x 13 casserole dish.

Mix topping ingredients, except for butter. Sprinkle topping on casserole. Drizzle with melted butter.

Cover with foil and bake at 350°F for 45 minutes to 1 hour, removing foil the last 15 minutes to brown the top.





# Roasted Brussel Sprouts

**SERVES [ 6 ]**



## INGREDIENTS

1 ½ lbs Brussels sprouts

3 tbsp olive oil

¾ tsp Kosher salt

½ tsp ground black pepper

## DIRECTIONS

Preheat oven to 400°F.

Cut off the brown ends of the Brussel sprouts and pull off any yellow outer leaves. Mix them in a Ziploc bag with the olive oil, salt, and pepper.

Pour them on a sheet pan and roast for 35 to 40 minutes, until crisp on the outside and tender on the inside. Shake the pan from time to time to brown the sprouts evenly.

Serve immediately.



# Thanksgiving Potatoes



**SERVES [ 8 ]**

## **DIRECTIONS**

Place the diced potatoes in a large saucepan and add water to cover. Heat to boiling. Reduce heat and simmer over medium heat until tender; drain. Place the potatoes in a mixer bowl.

Cut the butter and cream cheese into small pieces and add to the potatoes. Beat with an electric mixer until light and fluffy. Beat in the sour cream. Season with the nutmeg, salt and pepper to taste.

Serve immediately or reheat in a buttered casserole at 300°F for 20 minutes.

These mashed potatoes can be made ahead and reheated. Can substitute lower-fat dairy products.

## **INGREDIENTS**

9 large baking potatoes,  
peeled and diced

½ cup (1 stick) unsalted  
butter, room temperature

12 oz cream cheese,  
room temperature

¾ cup sour cream

½ tsp ground nutmeg

Salt and ground black  
pepper to taste



# Green Bean Casserole

**SERVES [ 8 ]**



## INGREDIENTS

2 lbs fresh green beans  
4 slices bacon, ¼-inch pieces  
3 cloves garlic, minced  
1 red bell pepper, diced  
½ whole large onion, chopped  
4 tbsp butter  
4 tbsp all-purpose flour  
2 ½ cups whole milk, plus extra for thinning if needed  
½ cup Half-and-Half  
Freshly ground black pepper  
⅛ tsp cayenne pepper  
1 cup grated sharp cheddar  
1 cup panko breadcrumbs  
Salt

## DIRECTIONS

Cut the green beans in half for smaller pieces, if desired. Blanch the green beans: drop them into lightly salted boiling water and allow the green beans to cook for 3 to 4 minutes. Remove them from the boiling water with a slotted spoon and immediately plunge into a bowl of ice cold water to stop the cooking process. Drain the beans once they're cool and set aside.

Add the bacon pieces to a skillet over medium heat. Cook the bacon for 2 minutes, and then add the peppers, garlic and onions, and continue cooking until the bacon is done (but not crisp) and the onions are golden brown, 3 to 5 minutes. Remove from the heat and set aside.

In a separate saucepan, melt the butter over medium heat. Sprinkle the flour into the pan and whisk immediately to evenly mix it into the butter. Cook for 1 to 2 minutes, and then pour in the milk and half-and-half. Continue cooking, whisking constantly, while the sauce thickens, about 2 minutes. Add 1 ½ teaspoons salt, some black pepper and the cayenne, and then add the grated cheese. Stir while the cheese melts. Turn off the heat.

Add the bacon/onion mixture and stir to combine. Add the green beans and stir gently to combine. Pour into a baking dish and top with the panko. Bake until the sauce is bubbly and the panko is golden, about 30 minutes.



# Gourmet Stuffing



**SERVES [10 cups ]**

## INGREDIENTS

1 ½ cups chopped onion

1 cup chopped celery,  
leaves included

¾ cup butter

½ lb ground pork sausage

½ cup coarsely  
chopped mushrooms

8 cups unseasoned  
coarse bread crumbs

2 tsp salt

½ tsp ground pepper

1 tsp sage

½ tsp thyme

½ tsp rosemary

½ tsp nutmeg

1 cup white wine or  
chicken stock

1 large egg, lightly beaten

½ cup chopped dried apricots

## DIRECTIONS

Sauté onion and celery in butter until tender. In a separate skillet, cook sausage and mushrooms. Pour off the fat and add to onion and celery. Combine this mixture with the bread crumbs and add all the seasonings.

Moisten with the wine or chicken stock, add the egg and apricots and mix well.

Stuff the poultry just before roasting or bake stuffing in a buttered casserole dish for 35 minutes at 350°F.



# Vegan Mashed Potatoes & Gravy



**SERVES [ 8 ]**

## INGREDIENTS

3 lbs yukon gold potatoes  
½ cup unsweetened almond milk at room temperature  
¼ cup extra-virgin olive oil  
¾ tsp salt  
Dash black pepper

### Gravy

4 cups vegetable broth  
½ cup all purpose flour  
1 medium yellow onion  
2 tbsp olive oil  
16 oz cremini mushrooms, thinly sliced and chopped  
4 cloves garlic, minced  
2 tsp dried thyme  
1 tsp dried sage  
½ tsp salt  
Dash black pepper  
½ cup dry white wine  
2 tbsp nutritional yeast

## DIRECTIONS

Cut potatoes into about 1 ½ inch chunks. Place in a pot and cover with cold water. Sprinkle about a teaspoon of salt into the water. Cover and bring to a boil.

Once boiling lower heat to a simmer and cook for about 12 minutes, until fork tender. Drain potatoes, then place back in the pot. Add milk, oil, and salt and pepper and mash until fluffy. Add add more milk, if needed. Add salt and pepper to taste and serve with mushroom gravy.

### Gravy:

Mix the flour with about 2 cups of vegetable broth until well dissolved. Once dissolved, add the remaining broth and mix. Set aside.

Preheat a 2 quart pot over medium heat. Saute the onion in oil for about 5 minutes, until translucent. Add mushrooms, garlic, thyme, sage, and salt and pepper and sauté for about 5 minutes more.

Add wine and turn heat up to bring to a boil. Let wine reduce for about 3 minutes. Add the broth/flour mix and the nutritional yeast, if using. Lower heat to medium and cook for about 20 minutes, stirring often. Salt and pepper to taste.



# Apples n' Cheese

**SERVES [ 8 ]**



## INGREDIENTS

8 medium Granny Smith apples

½ cup butter

¾ cup flour

1 cup sugar

2 cups shredded Monterey jack cheddar cheese

## DIRECTIONS

Peel & slice apples and arrange in 9 x 13 baking dish.

In a separate bowl, melt butter. Add in flour, sugar, and cheese, using a fork to mix and make crumbly. Spread crumbled topping over apples.

Bake at 375°F for 30 to 45 minutes, or until apples reach desired tenderness.





# Desserts

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Zia's  
lemon  
cookies

# Classic Pumpkin Pie

**SERVES [ 8 ]**



## INGREDIENTS

¾ cup granulated sugar  
1 tsp ground cinnamon  
½ tsp salt  
½ tsp ground ginger  
¼ tsp ground cloves  
2 large eggs  
1 can (15 oz) Pure Pumpkin  
1 can (12 fl. oz) Evaporated Milk  
1 unbaked 9-inch (4-cup volume) deep-dish pie shell  
Whipped cream (optional)

## DIRECTIONS

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Pour into pie shell.

Bake in preheated 425°F oven for 15 minutes. Reduce temperature to 350°F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours.

Serve or refrigerate. Top with whipped cream before serving.





# Gluten-Free Peanut Butter Cookies



**SERVES [ 24 cookies ]**

## **DIRECTIONS**

Preheat the oven to 350°F.

Stir together until mixed well and place tablespoon sized balls of dough on cookie sheet. Use a fork to flatten. Bake for 7-8 minutes.

## **INGREDIENTS**

2 cups peanut butter

2 cup sugar

2 eggs

2 tsp vanilla extract



# Cranberry Pie

**SERVES [ 12 ]**



## INGREDIENTS

2 cups fresh or drained  
cranberries

1 ½ cup sugar

2 eggs

1 cup flour

¾ cup melted butter

1 tsp vanilla

½ cup walnuts (Optional)

## DIRECTIONS

Preheat oven to 325°F. Grease a 10 inch pie plate.

Place cranberries and ½ cup sugar into plate. (Walnuts too, if desired).

Mix 2 beaten eggs, flour, 1 cup sugar, ¾ cup melted butter and vanilla. Pour over the berries.

Bake for 40 minutes, or until crust is golden.



# Banana Pudding



**SERVES [ 10 ]**

## **DIRECTIONS**

In large bowl, combine pudding mix and water until smooth, then mix in condensed milk. Refrigerate for at least 10 minutes.

Whip heavy cream until medium peak. Gently fold whipped cream into pudding mixture.

Slice bananas and toss in lemon juice.

In clear glass bowl, begin layering pudding mixture, wafers, and bananas (ending in wafers). Be sure to place wafers toward the sides of bowl for a decorative look.

Reserve a few wafers to crush and crumble on top of finished dessert.

Refrigerate for at least 6 hours before serving.

## **INGREDIENTS**

1 can Eagle Brand sweetened condensed milk

1 ½ cups ice cold water

1 small package of instant vanilla pudding mix

1 pint heavy whipping cream

1 box Nilla wafers

8-10 bananas

Lemon juice



# Cinnamon Applesauce Jell-O

**SERVES [ 8 ]**



## **INGREDIENTS**

$\frac{3}{4}$  cups Red Hots

2 (3oz) packages of  
Strawberry Jell-o

2 cups applesauce

## **DIRECTIONS**

Add 2 cups boiling water to cinnamon red hots.

Stir until dissolved. Remove any pieces that remain.

Stir in Jell-o and dissolve. Stir in applesauce.

Refrigerate until firm.



# Pumpkin Cream Cheese Bread



SERVES [10]

## DIRECTIONS

Preheat oven to 350°F. Spray one 9 x 5 inch loaf pan with floured cooking spray, or grease and flour the pan; set aside.

**Bread**—In a large bowl, add the the first 10 ingredients, through ground nutmeg, and whisk to combine. Add the flour, baking powder, baking soda, optional salt, and fold with spatula or stir gently with a spoon until just combined; don't overmix; set aside. Turn about two-thirds of the batter out into the prepared pan, smoothing the top lightly with a spatula and pushing it into corners and sides as necessary; set aside.

**Cream Cheese Filling**—In a large bowl, add all ingredients and whisk to combine. Alternatively, mix with a hand mixer. Evenly pour filling mixture over the bread, smoothing the top lightly with a spatula and pushing it into corners and sides as necessary. Fill to the top with remaining pumpkin batter, smoothing the top very lightly with a spatula as to not disturb cream cheese layer and pushing batter into corners and sides as necessary.

Bake for about 48 minutes or until the top is domed, golden, and the center is set, and a toothpick inserted in the center comes out clean, or with a few moist crumbs, but no batter. Note this is tricky because the cream cheese never gets totally solid so the toothpick test isn't the most accurate. Tip—Tent the pan with a sheet of foil draped over it at the 35 minute mark if you feel the tops and sides will become too browned before center cooks through. Baking times will vary based on moisture content of pumpkin, cream cheese, climate, and oven variances. Bake until done; watch your bread, not the clock.

Allow bread to cool in pan for about 15 minutes before turning out on a wire rack to cool completely before slicing and serving. Optionally, serve with honey butter, cinnamon-sugar butter, or vanilla-browned butter glaze. Bread will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

## INGREDIENTS

- 1 large egg
- 1 cup pumpkin puree
- ½ cup light brown sugar, packed
- ¼ cup granulated sugar
- ¼ cup canola oil
- ¼ cup sour cream
- 2 tsp vanilla extract
- 2 tsp cinnamon
- 1 tsp pumpkin pie spice
- ½ tsp ground nutmeg
- 1 cup all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- Pinch salt, optional

### Cream Cheese Filling

- 1 large egg
- 4 oz softened cream cheese
- ¼ cup granulated sugar
- 3 tbsp all-purpose flour





# Drinks



# “Gee, My Relatives Seem Terrific” Brandy Punch

SERVES [ 12 ]



## INGREDIENTS

Ice ring with lemon slices and maraschino cherries, bit of juice for color

12 lemons juiced and strained of seeds

4 oranges juiced and strained of seeds

8 oz Grenadine

8 oz Curacao or Triple Sec

2 qts brandy (E & J or Old Mr. Boston)

1 qt carbonated water (or more to your taste)

## DIRECTIONS

Use a Bundt or similar pan to create a round ice ring with a hole in the middle. Add cherries and lemon slices to bottom of pan for a bit of holiday flare and fill to near top with water and add a little cherry juice. Freeze overnight.

Combine all the liquids except the carbonated water in a large punch bowl and stir. Gently add the unmolded ice ring ( flat side up) and then pour in the carbonated water.

Serve in 4 oz punch glasses.

After a cup of cheer, you'll be amazed at how everybody gets along.



# Cranberry Cosmo



SERVES [ 4 ]

## DIRECTIONS

Add vodka, Triple sec, cranberry juice, and lime juice to a pitcher then stir. Refrigerate. Then, once ready to serve, pour into 4 martini glasses and garnish with orange peel/twist.

## INGREDIENTS

1 cup vodka

¼ cup Triple sec

⅓ cup cranberry juice

2 to 4 tbsp fresh  
lime juice

Four 2-inch orange twists





# Crock Pot–Mulled Apple Cider



**SERVES [ 16 ]**

## **INGREDIENTS**

- 1 gallon apple cider
- 2 tbsp whole allspice
- 2 tbsp whole cloves
- 6 cinnamon sticks
- 1 orange, sliced
- 1 apple, sliced
- 2 ½ cups rum (if desired)

## **DIRECTIONS**

- Pour gallon of cider into crock pot. Tie small spices in a small cheesecloth and drop into the cider; allow cinnamon to just go on its own. Stir in rum, if desired.
- Float orange and apple slices on top of the cider.
- Heat on low for 8 hours
- Ladel into mugs and serve.



# Cranberry Mojitos



**SERVES [ 6 ]**

## **DIRECTIONS**

Using a wooden spoon, mash mint with sugar in bottom of large pitcher. Add rum and lime juice; stir to dissolve sugar.

Mix in thawed cranberry juice concentrate and water. Mix in 6 cups ice.

## **INGREDIENTS**

1 bunch fresh mint,  
trimmed (about 1 cup)

½ cup sugar

1 ¾ cups light rum

1 ¼ cups fresh lime juice

¾ cup frozen cranberry  
juice cocktail  
concentrate, thawed

Two 10 oz bottles  
sparkling water, chilled

