



Christmas Feast 1 of 3



Stuffing

- 4 cups of your favorite bread large diced
 - 1 cup mushrooms sliced (chanterelles recommended)
 - 1/2 an onion small diced
 - 1 tablespoon garlic chopped
 - 1 bay leaf
 - 1 tablespoon thyme leaves
 - 1 cup chicken or turkey stock
 - Salt and pepper
 - Butter
 - bacon
 - Parsley
 - Sage
-
- 1 whole turkey

In a large sauté pan over medium heat sweat the onions mushrooms and garlic in 1 tablespoon of butter. Once soft add the bay leaf and thyme Deglaze with the stock. Pour the mushroom mix over the bread and toss thoroughly to coat the bread, season the stuffing to your taste.

Remove the turkey legs at the hip joint. Place one turkey leg on a cutting board with the outside of the leg facing down. Remove the leg bone starting with the thigh bone making sure to not cut the skin on the outside portion of the leg. Remove the rest of the leg bone by carefully cutting around the bone down to the knuckle pull the meat away from the bone so the only connection is the knuckle. Using a heavy cleaver cut the bone just below the knuckle use a swift motion to cut threw in one motion keep your fingers well away. If you don't feel comfortable cutting threw the bone remove the knuckle along with the bone. Lay the leg out meat side up and fill the leg with the stuffing. Roll up the leg around the stuffing. lay out strips of bacon large enough to wrap the leg in. Place the leg on the bacon and wrap the leg up place the leg in a roasting pan seam side down. Repeat with the second leg.

Remove the back bone from the turkey leaving the ribcage intact with both turkey breast attached. Separate the skin slightly from the breast place some butter and seasoning (salt pepper sage parsley) between the skin and the meat.

Place in a 325 degree oven until an internal temperature of 170 degrees fahrenheit is reached.



Cranberry sauce

- **1 package of fresh or frozen cranberries**
- **2 teaspoons grated ginger**
- **1 orange zested and juiced**
- **1 cup sugar**

Place all ingredients into a medium pot and cook over medium low heat until the cranberries are soft and the desired consistency is reached.

Scalloped potatoes

- **8 large Yukon gold potato's peeled**
- **1 onion sliced**
- **2 tablespoons garlic chopped**
- **2 cups cream**
- **1 tablespoon thyme chopped**
- **2 cups cheese grated (we used manchego)**
- **Salt and pepper**

Slice the potato's to 1/8th of an inch thick. Mix all the ingredients together (reserve 1/2 a cup of cheese for the top) season to your taste and add extra cream if needed. Place the mix into a baking dish and top with the reserved cheese. Place the potato's in a 325 degree oven for about an hour or until a table knife inserted into the center meets very little distance.

Vegetables

Cut your favorite squash into the desired portion size place the squash on a baking sheet. Drizzle the pieces with olive oil salt and pepper and maple syrup roast in a 350 Degree oven until tender.

Cut the sunchokes into quarters toss in olive oil salt and pepper and roast in a 350 degree oven until soft.

Quarter the Brussels sprouts keeping a piece of the core attached to all four piece. Heat a deep fat fryer to 350 degrees and place the quartered brussels in the oil careful not to crowd them and fry until crispy. (if you do not have a fryer use a large deep pot 1/3 full of oil use a high temperature thermometer to maintain the temperature) remove the brussels from the oil and drain on some paper towel and season. Place the brussels in the desired serving dish and top with shaved alpendon cheese.



Eggnog

- 4 egg yolks
- 1/2 cup sugar
- 2 cups milk
- 2 whole cloves
- pinch cinnamon
- 1 cup cream
- 1 teaspoon freshly grated nutmeg
- 1 vanilla bean scraped
- 2 tablespoons each of bourbon rum and brandy

Beat the egg yolks until become fluffy and lighter in colour slowly add the sugar beat until fluffy. In a heavy bottom pot heat up the milk with the cinnamon bay vanilla and cloves to a scald (just before the milk simmers) slowly temper the milk into the egg mix by slowly pouring the milk into the eggs and whisk constantly. Pour the mixture back into the pot and cook on medium low until the eggnog begins to thicken or reaches a temperature of 160 degrees. Remove from the heat stir in the cream and strain and add the nutmeg bourbon rum and brandy. Chill and serve

Traditional plum pudding

- 2 cups stale cake crumbled
- 1 cup raisins
- 1 cup dried currents
- 1 cup suet
- 1/2 cup brown sugar
- 3 eggs
- 1 cup flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 cup fruit juice
- 1/4 cup molasses
- milk to mix

Grease a pudding mold or heat proof bowl and set up a heavy pot with enough water to go half way up the mold.

Mix the dry ingredients in a large bowl. In a small bowl mix the eggs fruit juice and molasses. Pour the fruit juice mix into the dry ingredients and mix adding enough milk to reach a moist batter consistency. pour into the prepared mold and cover with aluminum foil place the filled mold into the pot with the water and cover. Cook over low heat (just enough heat to create steam in the pot)and cook for 3-4 hours insuring there is always plenty of water in the pot. Remove the pudding and cool. It is best to do the pudding in advance so you can pour brandy or your favorite spirit over the pudding 1/2 an ounce at a time every day or two. Traditionally the pudding it lit on fire at the table, to do this heat 1 1/2 oz of high proof alcohol and ignite and pour over the pudding using the pot you heated it in or ignite the alcohol in a ladle once heated. *

please use caution if doing this step*