



Walnut Hill College

Founded in 1974 as The Restaurant School

Thanksgiving Celebration

A COLLECTION OF RECIPES,
MEMORIES AND MORE

2020

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MS. DOUGHERTY'S APPLE CIDER MARGARITAS

INGREDIENTS

- 2 oz. blanco (or silver tequila)
- 1 oz. fresh lime juice
- 1.5 oz. apple cider
- cinnamon sugar (to rim glass)

METHOD

1. In either a shaker or pint glass fill with ice and add tequila, lime juice and apple cider.
2. Shake or stir until chilled.
3. Taking a wedge of lime run it along the rim of your glass of choice and dip into cinnamon sugar. Fill with ice and then strain liquid over.
4. Garnish with a slice of apple and cinnamon stick for added flare.



DR. SEERY'S CABERNET & CREAM SODA

INGREDIENTS

- jug handle cabernet wine
- 2 liter of A & W cream soda

METHOD

Per your own personal taste, mix together 1/3 wine and 2/3 cream soda, or 1/2 wine and 1/2 cream soda. Pour over ice and serve.

Here is a Seery-Melillo Italian family beverage that seems to not exist anywhere else in the world and in no other family, and when we tell people we normally get odd looks and it might make you cringe especially Philippe...



MS. BARNABEI'S CARMEL APPLE SANGRIA

INGREDIENTS

½ cup caramel vodka
1 bottle of pinot grigio
3 cups apple cider
3 cut apples

METHOD

- Cut apples into slices making sure to remove the seeds.
- Place into a jug or carafe.
- Fill with the vodka, pinot grigio and apple cider.
- Serve in wine glasses and garnish.



MS. WESTRAADT'S GRAPEFRUIT SMOKEY

INGREDIENTS

- 1 oz. lillet blanc
- 1 oz. rye
- 2 oz. fresh grapefruit juice
- rosemary sprig, reserve a small portion for garnish
- grapefruit rind, for garnish

METHOD

1. On a plate, set your rosemary on fire and cup with your serving glass. Smoke for 15-20 seconds.
2. Meanwhile, in a cocktail shaker with ice, pour your lillet, rye and grapefruit juice. Shake vigorously until you have finished smoking your glass.
3. Upend your glass and quickly rub the rim with your grapefruit rind and drop into the glass.
4. Pour your cocktail and garnish with the remaining rosemary and enjoy.



CHEF ADDRESS' CLASSIC MOJITO

INGREDIENTS

- 12 fresh mint leaves
- 1 oz. fresh lime juice
- zest of 1 lime
- 1 1/2 tbsp. sugar
- 2.5 oz. rum
- 2.5 oz. club soda

METHOD

1. Using a mortar and pestle grind the mint leaves, zest, and sugar.
2. Add in the rum and allow to rest for 10 minutes.
3. Strain mixture into a glass with ice and club soda, stir.



MR. LIBERATOSCIOLI'S SAILOR JERRY COCKTAIL

INGREDIENTS

- 1.5 oz. sailor jerry sour apple rum
- 1.5 oz. apple cider
- sprite
- slice of apple for garnish

METHOD

1. Pour rum and apple cider into a glass. Top with ice and fill the glass the rest of the way with sprite.
2. Garnish with a fresh apple slice.



MR. MCCARTNEY'S SALTED CARAMEL MARTINI

INGREDIENTS

- caramel sauce
- kosher salt
- 1 oz. vanilla vodka
- ½ oz. lemon juice
- 3 oz. apple cider

METHOD

1. Swirl caramel sauce into martini or coupe glass, make sure you add some to the rim of the glass, gently dip the caramel rim into a small plate of salt.
2. In glass shaker filled with ice add, vanilla vodka, lemon juice, apple cider and shake well.
3. Strain into caramel salted glass.
4. Garnish with a thin apple slice.



CHEF BRALEY'S SECKEL PEAR HIGHBALL

INGREDIENTS

Simple Syrup:

- 1 cup water
- 1 cup sugar
- 2 sprigs rosemary, fresh

Cocktail:

- 1 ½ oz. pear vodka
- ½ oz. rosemary simple syrup
- seltzer or sparkling wine

METHOD

1. Rinse pears and place as many in a clean glass jar as will fit snugly.
2. Fill jar with vodka and cover tightly, turn gently once a day for 1-3 weeks
3. Make simple syrup by heating water, sugar and rosemary to 221 degrees.
4. Fill highball with ice and add pear vodka, rosemary simple syrup.
5. Fill glass with seltzer or sparkling wine.
6. Garnish with rosemary and pear slices



MR. SAUERWALD'S THANKSGIVING PUNCH

INGREDIENTS

- 2 bottles red wine
- 3 cups cranberry juice
- 4 cups ginger ale
- 1.5 cups bourbon
- frozen cranberries
- sliced apples and oranges

METHOD

1. Combine all ingredients and stir well.



MS. MITCHELL'S THANKSGIVING PUNCH

INGREDIENTS

- 1 gallon of apple cider
- 1 navel orange sliced
- 4 cinnamon sticks
- 48 oz. cranberry juice
- 1 cup of hennessy brandy

METHOD

Mix all together in a pitcher
and let sit overnight in fridge



PRESIDENT LIBERATOSCIOLI'S BLUSH OF GRATITUDE

INGREDIENTS

- 1 1/2 oz. cranberry liquor
- 3 1/2 oz. sparkling wine
- rosemary to garnish
- fresh cranberries to garnish

METHOD

1. Place your cranberries into your flute and pour the cranberry liquor.
2. Top with sparkling wine and garnish with a rosemary sprig.
3. For an extra special special touch, brush your rosemary with egg whites and coat in sugar and allow to sit for 1 hour for a frosted look.



PRESIDENT LIBERATOSCIOLI'S PUMPKIN EGGNOG

INGREDIENTS

- 4 eggs, separated
- 1/2 cup of sugar
- 1/2 cup pumpkin purée
- 1 cup whole heavy cream
- 3 oz. bourbon, brandy, or rum
- 1 tsp. freshly grated nutmeg

METHOD

1. Place a large glass or stainless steel bowl in the freezer.
2. Whip egg yolks in a different large bowl until they lighten in color. Drizzle in sugar and keep mixing. Add pumpkin purée and whip until smooth.
3. Continue whipping, and slowly drizzle in milk and cream. Add bourbon and nutmeg, and whip until well blended.
4. Remove bowl from freezer, add egg whites and whip until stiff peaks form. Whisk in 2 tsp. sugar.
5. Fold the egg whites into the yolk mixture.
6. Serve immediately in small glasses with extra spice grated on top.



PRESIDENT LIBERATOSCIOLI'S HOT SPICED CIDER

INGREDIENTS

- 4 cups of freshly squeezed apple cider
- 2 cinnamon sticks
- 8 whole cloves
- 2 whole star anise
- 4 slices of fresh ginger
- 1/2 of a lemon or orange, sliced
- brandy or bourbon (optional)

METHOD

1. Combine the cider and the spices of your choice and the lemon or orange into a saucepot.
2. Simmer gently for 10 minutes until very fragrant. To serve, you can add brandy or bourbon. You might also want to garnished your spiced cider with apple slices.

Apple Cider takes on a notable autumn and winter celebration when it is gently heated with a blend of spices. It fills your home with great aromas and welcomes your family and guest to join the celebrating. The selection of spices, additional flavors such as fresh lemon or orange and options such as brandy or bourbon can be adjusted based on your preferences.



CHEF GOARD'S AUTUMN BISQUE

INGREDIENTS

- 1 onions
- 6 stalks celery
- 4 carrots
- 6 shallots
- 1 bunch leeks
- 1 butternut squash
- 1 acorn squash
- 8 oz. butter
- 1 cup flour
- 1 quart apple cider
- 3 quart chicken stock
- 2 cups heavy cream
- salt and pepper to taste
- 1/4 cup fresh copped sage

METHOD

1. Peel and cut the squashes into even size pieces. Coast lightly with oil and roast until tender. Wash, peel and dice all remaining vegetables into an even size.
2. Melt the butter into your soup pot.
3. Add the vegetables (not the squash) and cook until the onions are translucent.
4. Stir the flour in evenly. And cook for about 5 minutes. Do not brown. Add the stock and the cider and whisk to evenly incorporate the roux into the liquid.
5. Simmer for about 20 minutes, stirring occasionally. Add the cream, squash, sage, and season. Puree.



CHEF LOVECCHIO'S ESCAROLE SOUP

INGREDIENTS

1 whole 3 lb fryer chicken
3 large carrots
3 stalks celery
1 onion
2 lbs cooked escarole
3 eggs beaten
½ cup romano
2 lbs ground beef for meatballs

METHOD

1. In pot, combine chicken, carrots, celery, onion, salt and pepper and cover with water.
2. When the chicken is cooked, remove all ingredients and shred the chicken, cut up the vegetables, and return all to the pot.
3. Add chopped escarole and meatballs and cook for 10 minutes.
4. Add cheese to beaten eggs and mix well. Pour into soup quickly and stir until egg curdles.



PRESIDENT LIBERATOSCIOLI PUMPKIN & LOBSTER BISQUE

INGREDIENTS

- 3 tbsp. of butter
- 1 large onion, diced
- 2 stalks celery, sliced
- 3 garlic cloves, smashed
- ½ cup dry white wine
- ½ cup strained tomatoes
- 32 oz. vegetable broth
- ¼ tsp. saffron threads
- 1 tbsp. tarragon, chopped, plus more for serving
- 10 oz lobster meat cut into chunks and its juices, cooked, divided in half
- 2 cups heavy cream
- 15 oz. pumpkin puree
- salt and pepper to taste

Some extra work and money to create this special presentation, but the results create an amazingly rich and unctuous soup. I like to serve it in espresso cups along with other hors d'oeuvres. Your guests can sip the soup from the cups. For extra flair top it with unsweetened whipped cream flavored with Cognac and a ting grating of nutmeg or mace.

METHOD

1. Heat butter in a large stock pot over medium heat. Add onions and celery and saute for 5 minutes, until vegetables are tender. Add garlic and saute 2 more minutes.
2. Add the white wine, tomatoes, broth, saffron and tarragon. Bring to a boil then reduce to a simmer for 20 minutes.
3. Add ½ of the chunked lobster meat and remove from heat. With an immersion blender, carefully blend soup until smooth.
4. Add remaining lobster chunks and 1 cup of cream. Simmer over low heat for ten minutes. Season with salt and pepper.
5. Add a 15 ounce can of pumpkin puree (not pumpkin pie mix) to the lobster bisque.
6. Add additional cup of heavy cream. Simmer for 15 minutes. Season with salt and pepper.

If you wish and even richer bisque you can whisk in several pats of whole butter just before you serve. Serve piping hot! Optional: serve with freshly whipped cream flavored with cognac or sprinkle the dollops of whipped cream with grated nutmeg or mace.



CHEF PIRELLO'S SQUASH, APPLE AND FENNEL BISQUE

INGREDIENTS

- 1 medium size winter squash (butternut or red kuri are best)
(you need 3-4 cups diced squash)
- extra virgin olive oil
- sea salt
- 1 fennel bulb, trimmed, diced (reserve some fennel fronds for soup garnish)
- 2 cloves fresh garlic, minced
- 2 gala or fuji apples, cored and diced (do not peel)
- 3-4 cups filtered water
- 2 tablespoons white miso

METHOD

1. Preheat oven to 400. Halve the winter squash and remove seeds. Lightly oil your hands and rub the squash halves with oil. Sprinkle lightly with salt on the flesh sides of the halves. Place cut-side down on a baking sheet and bake, uncovered until fork-tender, about 40 minutes.
2. Toss diced fennel and garlic with a light seasoning of olive oil and salt and toss to coat. Arrange on another baking sheet and bake, uncovered (at the same time as the squash) for 30 minutes.
3. When the squash, fennel and garlic are tender, transfer to a food processor or blender and puree until smooth. Add apple and water and puree again until smooth. Add water as needed to create a thinner soup as you desire.
4. Transfer soup to a pan and warm over low heat for 15 minutes. Remove a small amount of broth and puree miso. Stir miso back into the pan and simmer (taking care not to boil) for 1-2 minutes.
5. Serve garnished with fresh fennel fronds and if desired, a light drizzle of fruity olive oil.

This soup is the epitome of autumn yumminess. With a bit of sweet tempered by the crisp flavor of fennel, it's the perfect starter to any cool weather feast.



CHEF ALFES' APPLE CIDER BRUSSELS SPROUTS

INGREDIENTS

- 1/2 lb. brussels sprouts, halved
- 1/2 gallon apple cider
- whole cinnamon, cloves, shaved nutmeg, and star anise
- cornstarch slurry (1 tbsp. cornstarch and 2 tbsp. cold water)

METHOD

1. Toss brussels in oil, salt, and pepper. Lay onto a parchment lined baking sheet.
2. Bake at 375 degrees F for 10-12 minutes. You want the brussels to be crispy
3. In a separate pan, simmer apple cider with spices until fragrant. Once reduced by half, thicken with a cornstarch slurry.
4. Toss brussels in glaze and serve.



CHEF PARASKEVAS' BACON VINAIGRETTE

INGREDIENTS

- 1/4 cup chopped bacon
- 1/8 cup chopped shallots
- 1 tbsp. dijon mustard
- 1/3 cup sherry vinegar
- 3/4 cup blended oil
- 2 tbsp. fresh thyme
- salt and pepper to taste

METHOD

1. Heat bacon and render fat. Separate the crispy bacon from the rendered fat, set aside the crispy bacon.
2. Place the rendered fat, shallots, mustard and vinegar into the blender puree until smooth, slowly add the oil through the opening in the top while the blender is running. Add the fresh thyme, salt and pepper then check seasoning, adjust if needed.
3. Place in container, label, date, and refrigerate.



MS. COOKE'S BAKED MAC & CHEESE

INGREDIENTS

- 1/3 cup flour
- 6 tbsp. unsalted butter
- 3 cups whole milk
- 1 cup heavy cream
- 2 cups gruyere
- 4 cups sharp cheddar
- ½ cup parmesan
- ¼ tsp. paprika
- salt & pepper
- 1 cup panko bread crumbs

METHOD

1. Preheat the oven to 350, grease a large baking dish and set aside.
2. Cook pasta al dente, remove from heat and drain. Place in a large bowl.
3. In a saucepan melt butter while whisking in flour. Gradually whisk in milk and cream until smooth.
4. Add salt, pepper and paprika. Add cheese slowly until smooth. Stir in cooled pasta until fully coated. Pour pasta mixture into the baking dish.
5. In a separate bowl combine panko bread crumbs, parmesan cheese and paprika. Sprinkle on top of the pasta.
6. Bake for 30 minutes



MR. LEVIN'S SWEET POTATO WITH MINI MARSHMALLOWS

INGREDIENTS

- 4 sweet potatoes, scrubbed
- 4 tbsp. butter
- kosher salt
- freshly ground black pepper
- mini marshmallows

METHOD

1. Preheat oven to 425°. Pierce sweet potatoes all over with a fork. Bake on a lined baking sheet until tender, 45 to 50 minutes.
2. Let cool, then split the tops open with a knife and top with a pat of butter.
3. Season with salt and pepper and top with marshmallows. Return to the oven until marshmallows are golden.



CHEF FERRETTI'S

BUTTERY POTATOES INSPIRED BY CHEF JOËL ROBUCHON

INGREDIENTS

- 3 lbs. yukon gold potatoes, peeled, cut into 1" pieces
- 1 lb. russet potatoes, peeled, cut into ½" pieces
- 1 tbsp. kosher salt, plus more
- ½ tsp. brown sugar
- 1 cup whole milk (+1/2 to ¼ cup if needed)
- 1 tbsp. chives, minced
- 2 sticks unsalted butter, (1/4 cup to be melted with the milk) the rest cut into ½" pieces
- freshly ground pepper

METHOD

1. Place potatoes in a large pot and pour in cold water to cover by 1". Add salt and bring to a boil. Reduce heat and simmer until potatoes are very tender but not saturated or crumbly, 20–25 minutes (boiling will lead to waterlogged pieces).
2. Drain potatoes, reserving ½ cup cooking liquid if making potatoes ahead. Return potatoes to pot and set over low heat. Gently stir until dry, about 1 minute.
3. Meanwhile, heat milk, brown sugar, and 2 tablespoons of butter in a small saucepan over medium heat until butter is melted. Remove from heat.
4. Pass hot potatoes through a ricer into a large bowl (if allowed to cool, the potatoes will become gummy). You can also use a small wire mesh strainer and a plastic bowl scraper over a large bowl to press and shred the potatoes
5. Gradually add milk mixture to potatoes, stirring vigorously with a large spatula until combined and smooth; add two or three pieces of butter at a time and stir until melted and the potato mixture is smooth. Continue to add the butter a little at a time until all of the butter is added and the potato mixture is smooth.
6. Check seasoning with salt and fresh ground pepper, then add chopped chives and serve.



CHEF BRALEY'S CANDIED SWEET POTATOES

INGREDIENTS

- 6 sweet potatoes: cooked in their jackets then peeled and cut in half lengthwise

glaze:

- 1 cup dark brown sugar
- ¼ cup butter
- ¼ cup water
- ½ tsp. salt

METHOD

1. Place sweet potatoes in a casserole cut side down. Pour glaze over and bake at 375 degrees for 30 minutes basting occasionally
2. For the glaze, combine all ingredients and boil for 5 minutes.



MS. BLOOME'S CARROTS WITH HONEY & DILL

INGREDIENTS

- 4 cups baby carrots
- 2 tbsp. unsalted butter
- 2 tbsp. honey
- 1/4 cup brown sugar, packed
- 2 tbsp. dill, chopped
- salt and pepper

METHOD

1. Blanch the baby carrots to cook slightly.
2. In a skillet, gently warm the butter, honey and brown sugar until sugar has dissolved.
3. Add the carrots and stir to coat in mixture.
4. Pour onto serving platter, sprinkle with dill and serve hot!



MS. AUSTIN'S CHICKEN PARMESAN

INGREDIENTS

- 4 skinless, boneless chicken breast halves
- salt and freshly ground black pepper
- 2 eggs
- 1 cup panko bread crumbs
- ½ cup grated parmesan cheese
- 2 tbsp. all-purpose flour
- 1 cup olive oil for frying
- ½ cup prepared tomato sauce
- ¼ cup fresh mozzarella, cut into small cubes
- ¼ cup chopped fresh basil
- ½ cup grated provolone cheese
- ¼ cup grated parmesan cheese
- 1 tbsp. olive oil

METHOD

1. Preheat an oven to 450 degrees F.
2. Place chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound chicken with the smooth side of a meat mallet to a thickness of 1/2 inch.
3. Season chicken thoroughly with salt and pepper. Beat eggs in a shallow bowl and set aside.
4. Mix bread crumbs and 1/2 cup Parmesan cheese in a separate bowl, set aside. Place flour in a sifter or strainer; sprinkle over chicken breasts, evenly coating both sides.
5. Dip flour coated chicken breast in beaten eggs. Transfer breast to breadcrumb mixture, pressing the crumbs into both sides. Repeat for each breast. Set aside breaded chicken breasts for about 15 minutes.
6. Heat 1 cup olive oil in a large skillet on medium-high heat until it begins to shimmer. Cook chicken until golden, about 2 minutes on each side. The chicken will finish cooking in the oven. Place chicken in a baking dish and top each breast with about 1/3 cup of tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, fresh basil, and provolone cheese.
7. Sprinkle 1 to 2 tablespoons of Parmesan cheese on top and drizzle with 1 tablespoon olive oil. Bake in the preheated oven until cheese is browned and bubbly, and chicken breasts are no longer pink in the center, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F.



MS. GODDARD'S CORN CASSEROLE

INGREDIENTS

- 1 & 1/2 boxes of jiffy cornbread mix
- 1 stick of butter
- 2 cans cream corn
- 2 cans sweet corn
- 1 16 oz. sour cream
- 2 eggs

METHOD

1. Preheat oven to 350 degrees
2. Melt one stick of butter
3. Add the 2 eggs and whisk together
4. Add cream corn, sweet corn, and cornbread mix, stirring well
5. Fold in the sour cream
6. Pour your mixture into an oven safe dish and bake for 45 min-1 hour
7. Serve and enjoy



MS. GORDON'S CORNBREAD CASSEROLE

INGREDIENTS

- 8 oz. jiffy corn muffin mix
- 15 oz. whole kernel corn, drained
- 15 ounces creamed corn (not drained)
- 1 cup sour cream
- 1/2 cup melted butter
- 1 cup grated cheddar cheese

METHOD

1. Preheat the oven to 350 degrees
2. In a bowl, mix all of the ingredients together and pour into a greased 8"x 8" baking pan
3. Cook uncovered for 45-50 minutes or until lightly browned



MS. SNISARENKO'S CRISPY AND SPICY ASIAN BRUSSELS SPROUTS

INGREDIENTS

- 10 lbs. brussels sprouts (raw or blanched)
- 3 lbs. of bacon or puffed rice for a vegetarian version

Sauce (all approximate)

- 1 cup golden boy fish sauce
- 2 tbsp. garlic red chili sauce
- ½ bottle sweet chili sauce
- ½ bottle rice wine vinegar
- 3 cloves of garlic
- ½ cup granulated sugar
- juice of 2 limes

METHOD

1. Mix all of the sauce items until the sugar and garlic are incorporated. Set aside.
2. You can blanch the brussels sprouts ahead of time or just throw them in the fryer raw. I typically trim and cut mine in half. Fry until golden brown and drain oil on a paper towel on a sheet pan.
3. If using bacon, cook in the oven for 20 minutes at 350 degrees. Drain oil and crush the crispy bacon in a bowl. Set aside.
4. If using puffed rice, add rice to a frying pan with oil until they puff up and remove immediately. This takes only a few seconds so don't leave!
5. Once ready for service, combine brussels sprouts with bacon and sauce until coated.
6. Serve right away. Do not let this stand too long with the sauce because the brussels sprouts will get soggy.

This is a recipe that I've done for the past 7 years as part of our Dorm Program Turkey Feast. This is a recipe that feeds A LOT of people, so not sure how to scale it down exactly. Honestly, I don't usually use recipes, just taste as I go and as I look at this recipe from many years ago, the measurements are all over the place.



MR. FLOYD'S CRISPY ONION GREEN BEAN CASSEROLE

INGREDIENTS

- 10 1/2 oz. cream of mushroom soup
- 3/4 cup milk
- 1/8 tsp. ground black pepper
- 29 oz. any style green beans
- 1 1/3 cups crispy fried onions, french's brand preferred

METHOD

1. Preheat oven to 350°F. Mix cream of mushroom soup, milk and pepper in a 1 1/2-quart baking dish. Stir in green beans and 2/3 cup Crispy Fried Onions.
2. Bake 30 minutes or until hot. Stir. Top with remaining 2/3 cup onions. Bake 5 minutes until onions are golden brown.



MR. ZASK'S GREAT GRANDMOTHER'S DRESSING

INGREDIENTS

- 2 loafs bread – diced and dried
- 2 bunches celery
- 5 onions
- 2 lbs. butter
- 4 eggs
- turkey gizzards
- 1 tbsp. salt
- 1 tbsp. pepper
- 1 tsp. poultry seasoning
- ½ tsp. sage
- 2 tsp. thyme

METHOD

1. Use a grinder for the celery, onion, gizzards. Drain and reserve juice.
2. Saute with butter.
3. Combine in mixing bowl with bread, eggs, and seasoning.
4. Add reserved juice per taste.
5. Stuff the bird and bake - or bake in a pan.



MR. MCCARTNEY'S GRATIN OF CAULIFLOWER

INGREDIENTS

- 6 tbsp. unsalted butter
- 4 cloves garlic, minced
- 4 oz. thinly sliced prosciutto, cut into thin strips (or use vegan prosciutto if you want to make this dish vegetarian).
- florets of 1 large head cauliflower, cut into ¼ inch lengthwise slices
- 2 tbsp. all-purpose flour
- 1 ½ cups heavy cream
- pinch cayenne pepper
- salt and pepper, to taste
- 1 ½ cups grated swiss cheese
- ½ cup chopped fresh parsley

METHOD

1. Preheat oven to 350 degrees.
2. Melt the butter in a large skillet over medium heat. Add the garlic and saute 2 minutes. Stir in the prosciutto and saute 2 minutes more.
3. Add the cauliflower and cook just until it begins to lose its crispness, 3 to 4 minutes.
4. Stir in the flour and then the cream. Blend well. Season with the cayenne and salt and pepper to taste. Heat to boiling and immediately remove from the heat.
5. Pour the cauliflower into a shallow au gratin dish.
6. Top with the cheese and parsley. Bake until the top is lightly browned and bubbling, about 30 minutes. Serve immediately.

This cauliflower dish won the Best Thanksgiving side dish in the Walnut Hill College competition 2 years ago. It is from a New York Times recipe that I made vegetarian.



MR. CRAWFORD'S GREEN BEAN CASSEROLE

INGREDIENTS

- 1 pinch Paula Deen's House Seasoning
- 1 (10 3/4 oz) can cream of mushroom soup
- 3 cups chicken broth
- 2 cups sliced green beans
- 1/2 cup sliced fresh mushrooms
- 1/2 cup diced onions
- 1/3 stick butter
- 1 cup bread crumbs to coat
- grated cheddar cheese

METHOD

1. Preheat the oven to 350 °F. Melt the butter in a large skillet. Saute the onions and mushrooms in the butter.
2. Boil green beans in chicken broth for 10 minutes and drain.
3. Add the green beans, mushroom soup, and House Seasoning to taste. Stir well.
4. Pour into a greased 1 1/2-quart baking dish. Bake for 20 minutes, then top the casserole with the cheddar and bake for 10 minutes longer, or until the casserole is hot and cheese is melted.



CHEF SLONAKER'S HOLIDAY PIEROGIES

INGREDIENTS

dough:

- 1/2 cup sour cream
- 1 1/4 cups flour
- 1/2 tbsp. melted butter
- 1 eggs
- 1/2 tsp. salt
- 1/2 tsp. olive oil

filling:

- 12 oz. mashed potato or stuffing
- 3/4 cup shredded turkey meat
- 1 1/2 oz. onion, minced, sauteed
- 1 tbsp. butter
- 1/4 cup mascarpone cheese
- 1 1/4 tbsp. fresh dill, chopped
- 1/4 tsp. nutmeg
- salt and pepper to taste

METHOD

1. Combine the flour and salt in a bowl
2. Mix together the rest of the ingredients and pour into the dry. Bring the dough together and work the dough for about 5 minutes or till smooth. Allow to rest.
3. Roll dough to about 1/8" thick and cut out 4-5 inch circles. Fill with potato filling and form into 1/2 moons sealing the edges with water. Pinch edges with a fork to seal.
4. Cook pierogis in boiling salted water for about 5 minutes.
5. Saute in butter till golden brown. Serve with caramelized onions and crème fraiche. Left over cranberry sauce goes well.



MR. TUMAS' MAPLE ROASTED BUTTERNUT SQUASH

INGREDIENTS

- 3 lbs. butternut squash, peeled, seeded, and cut into 1-inch cubes
- 1 1/2 tbsp. olive oil
- 1 1/2 tbsp. pure maple syrup
- 1 3/4 tsp. kosher salt
- 3/4 tsp. ground cinnamon
- 1/2 tsp. ground black pepper
- 1 tbsp. chopped fresh rosemary

My absolute favorite thing during the holidays is roasted butternut squash. It makes me endlessly happy and helps me to forget the challenges of the world! It's a beautiful thing! I have been a vegetarian now for a number of years and I never liked turkey, but this dish has always made me smile. A good mix of sweet and savory. I honestly don't know exactly how I cook it every year (and other times during the year, too) because I always just go by feel but I found this recipe on Well Plated and this is pretty darn close to what I do... It's one of those things where I can only manifest this food when I am in the moment of creation! In that moment, I am merely a conduit for the universal flavor!

METHOD

1. Place the squash cubes in a large bowl. Drizzle with the olive oil and maple syrup, then sprinkle the salt, cinnamon, and pepper over the top. Toss to coat, then divide between the two baking sheets, discarding any excess liquid with that collects at the bottom of the bowl. Spread the cubes in a single layer on the prepared baking sheets, taking care that they do not overlap.
2. Place the pans in the upper and lower thirds of your oven and bake for 15 minutes. Remove the pans from the oven, turn the cubes with a spatula, then return to the oven, switching the pans' positions on the upper and lower racks. Continue baking until the squash is tender, about 10 to 15 additional minutes. Remove from the oven and sprinkle the rosemary over the top. Serve warm.



MS. WESTRAADT'S MUSHROOM AND HERB STUFFING

INGREDIENTS

- 1 medium loaf sourdough bread, cubed
- 1 stick butter
- 1 onion, medium dice
- 1 celery rib, chopped
- 1 sprig thyme, destemmed
- 1 sprig oregano, destemmed
- 1 sprig marjoram, destemmed
- 1 pound assorted mushrooms, cut into large pieces
- salt and pepper to taste
- 3 cups chicken bone broth
- 1 egg
- parmesan cheese to top

METHOD

1. Preheat the oven to 375°. Lightly grease, with rendered bacon fat, a 9-by-13-inch baking dish.
2. On a large rimmed baking sheet, toast the bread for about 15 minutes, tossing once halfway through, until lightly golden and dry. Transfer the bread to a large bowl.
3. In a very large skillet, melt 4 tablespoons of the butter. Add the onion and celery and cook over moderate heat until softened, about 8 minutes.
4. Add the herbs and cook until fragrant, about 1 minute. Scrape into the bowl with the bread and wipe out the skillet.
5. Melt the remaining 4 tablespoons of butter in the skillet. Add the mushrooms and cook over medium high heat until tender and browned, about 8 minutes. Make sure not to crowd the pan to ensure you don't steam your mushrooms.
6. Season with salt and pepper. Scrape the mushrooms into the bowl with the bread.
7. In a bowl, whisk the broth with the egg. Pour over the bread mixture and toss until the bread soaks up the liquid.
8. Scrape into the prepared baking dish and cover with foil. Refrigerate for at least 1 hour or overnight.
9. Preheat the oven to 375°. Bake the stuffing for about 30 minutes, until it is hot throughout. Remove the foil and bake for about 30 minutes longer, until the top is lightly golden. Serve hot or warm.
10. Grate parmesan over the top as soon as it comes out the oven for additional nutty flavor.



CHEF HONEYMAN'S NONNA'S SWEET POTATOES

INGREDIENTS

- 5 lbs sweet potatoes
- 8 oz. butter
- 8 oz. brown sugar
- 3 quarts water to cover potatoes
- salt to taste

METHOD

1. Peel and cut sweet potatoes in large chunks. Place in pot with water, butter, brown sugar and salt. Cook until almost soft.
2. Remove potatoes and place them in an oven safe dish. Reduce cooking liquid until a syrup consistency.
3. Pour liquid over top of sweet potatoes and continue to cook until fork tender. Let cool slightly before serving.



MR. LIBERATI'S PAN FRIED SWEET POTATOES

INGREDIENTS

- 2 sweet potato
- 1 tbsp. butter
- 1/2 tbsp. corn oil
- salt and pepper to taste
- fresh parsley

METHOD

1. Microwave or bake sweet potatoes with skin on until just tender but not fully cooked, about $\frac{3}{4}$ of the way cooked.
2. Allow to cool to touch and peel. Cut into round disc about one inch thick.
3. Pan fry in one tablespoon butter and $\frac{1}{2}$ tablespoon of Corn oil until golden brown. Be careful - the sugar content of sweet potatoes could burn easily.
4. Salt and pepper and top with fresh parsley.
5. Sweet potatoes can be baked in advance (up to one day).



MR. LIBERATI'S

PARMIGIANO-CRUSTED CAULIFLOWER WITH AGLIATA SAUCE

INGREDIENTS

agliata sauce:

- 2 cups cubed, day-old italian bread (without the crust)
- 2 tbsp. red wine vinegar
- 2 cloves garlic, smashed
- ½ cup extra-virgin olive oil
- 3 tbsp. chives
- kosher salt
- 3 tbsp. parsley

parmigiano-crusted cauliflower:

- 1 head cauliflower, cut into florets
- frying oil
- 1 cup AP flour
- 2 eggs
- 1 cup breadcrumbs
- 1 cup freshly grated parmigiano-reggiano

METHOD

Sauce:

1. Toss the bread with enough water to really moisten it up; you want it almost soggy. Then squeeze out the excess water. Mix bread + vinegar + garlic in food pro and puree until smooth. While the machine is still running, drizzle in olive oil and process until combined. Add the chives and parsley, and pulse a few more times to combine. Season with salt and more vinegar, if you like. Transfer the sauce to a serving bowl.

Cauliflower:

1. Cook the cauliflower pieces in salted boiling water for 2 min. then plunge the cauliflower in the ice water. When the cauliflower is cool, drain and lay it out to dry on the prepared baking sheet.
2. In a large saucepan, pour enough peanut oil to fill the pan 1 1/2 to 2 inches up the sides. Heat over medium-high heat until a deep-frying thermometer inserted in the oil reaches 350 degrees F. To see if it's hot enough, drop some flour into it. If the flour sizzles and floats quickly, you're good to go. If the flour burns or the oil begins to smoke, it's too hot, so reduce the heat.
3. Set up standard breading procedure: one bowl of the flour, one bowl for the eggs, beaten with 2 tablespoons water, and one for the breadcrumbs and Parm. Then place a couple layers of paper towels on a baking sheet next to the stove top. When the oil is hot, dredge some cauliflower in the flour and shake off the excess, then dip it in the egg mixture, and finally through the breadcrumb mixture. Repeat this process for the remaining cauliflower.
4. Working in batches so you don't overcrowd the pan, fry the cauliflower until brown and crispy, 3 to 5 minutes. Transfer the cauliflower to the paper towels, sprinkle with salt, and serve hot, hot and hot with the agliata sauce.



MS. BROOK'S PINEAPPLE CASSEROLE

INGREDIENTS

- 3 eggs,lightly beaten
- 6-8 tbsp. butter, melted
- 1/2 cup sugar
- 4 slices of bread-cubed
- 2 tbsp. flour
- 1 large can crushed pineapple

METHOD

- 1.Spray dish with PAM.
- 2.Mix eggs, sugar, and flour. Add pineapple.
- 3.Put mixture into 1-1 ½ quart casserole dish. Toss bread cubes into butter. Place cubes on top.
- 4.Bake at 350 degrees for ½ hour, uncovered, until cubes are browned. (I usually cook a little longer than a half hour to make sure most of the moisture is baked in).

*Here is my Aunt's recipe for Pineapple Casserole.
It's a family favorite around the holidays, my son
and I plan to make it on our own this
Thanksgiving:*



MR. HIGHTOWER'S ROASTED ARTICHOKE DIP

INGREDIENTS

topping:

- 2 slices bread
- 2 tbsp. grated parmesan cheese
- 1 tbsp. unsalted butter, melted

dip:

- 18 oz. frozen artichokes
- 2 tbsp. olive oil
- salt and ground black pepper
- 1 medium onion, minced
- 2 medium garlic cloves, minced
- 1 cup mayonnaise
- 4 ounces cream cheese, softened
- 1 oz. parmesan cheese, grated
- 2 tbsp. lemon juice
- 1 tbsp. fresh thyme, minced
- pinch cayenne pepper

METHOD

Topping:

1. Pulse the bread in a food processor to coarse crumbs, about 6 pulses. Toss the bread crumbs with the Parmesan and butter; set aside.

Dip:

1. Adjust an oven rack to the middle position and heat the oven to 450 degrees. Line a baking sheet with foil.
2. Toss the artichokes with 1 tablespoon of the oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper, and spread out over the prepared baking sheet. Roast the artichokes, stirring occasionally, until browned at the edges, about 25 minutes. Let the artichokes cool and then chop coarsely.
3. Meanwhile, heat the remaining 1 tablespoon oil in a 10-inch skillet over medium-high heat until just shimmering. Add the onion and cook until softened, 5 to 7 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Transfer the onion mixture to a large bowl and set aside.
4. Stir the mayonnaise, cream cheese, Parmesan, lemon juice, thyme, and cayenne into the onion mixture until uniform, smearing any lumps of cream cheese against the side of the bowl with a rubber spatula. Gently fold in the chopped artichokes and season the mixture with salt and pepper to taste.
5. Transfer the mixture to an un-greased 8-inch square baking dish and smooth the top. Sprinkle the bread crumbs evenly over the top.



MR. PILCH'S

ROASTED BUTTERNUT SQUASH WITH ONIONS, SPINACH, AND CRAISINS

INGREDIENTS

- 1 butternut squash
- 1 cup chopped red onion
- 2 tbsp. olive oil
- 3 oz. fresh spinach, stems removed and leaves torn in bite-size pieces
- 1/3 cup craisins
- 1/3 cup chopped pecans

METHOD

1. Preheat oven to 450 degrees. Lightly grease a baking sheet. Slice butternut squash cross-wise into 1-inch slices; peel and clean each slice, removing and discarding seeds and stringy pulp from the center.
2. Cut cleaned slices into 1-inch cubes. Toss squash cubes, onion, and olive oil together in a bowl until coated; transfer to the prepared baking sheet.
3. Roast in the preheated oven until squash is tender and starting to brown, 25 to 30 minutes.
4. Toss squash mixture, spinach, dried cranberries, and pecans together in a serving bowl and serve warm.



PRESIDENT LIBERATOSCIOLI'S

ROASTED PEAR, PEARL ONION, TOASTED HAZELNUT, WHITE RAISIN AND FOCCACIA STUFFING

INGREDIENTS

- 1 lb. foccacia in 1" pieces
- 4 tbsp. butter, melted
- 1/2 tsp. kosher salt
- freshly ground black pepper
- 2 tbsp. extra-virgin olive oil
- 1 cup whole pearl onions
- 2 stalks celery, chopped
- 1 tsp. freshly chopped rosemary
- 2 pears, peeled cored, chopped
- 1/2 cup white raisins
- 1/2 cup toasted hazlenuts
- 1 1/2 cups low-sodium chicken broth

METHOD

1. Preheat oven to 350°. Place bread in a large bowl and toss with melted butter, salt, and a few cranks of black pepper. Spread onto a large baking sheet and bake until bread is toasted, about 15 to 20 minutes.
2. In a medium skillet over medium heat, heat oil. Add onions, celery, and rosemary and cook until vegetables are soft, 5 minutes. Season with salt and pepper.
3. In a large bowl combine toasted bread, vegetables, pears, raisins, and hazelnuts.
4. Add broth and toss to coat bread. Transfer mixture to a 9"-x-13" baking pan and cover with foil. Bake for 30 minutes, then remove foil and bake until top is golden, 30 minutes more.



MS. DOUGHERTY'S SAUSAGE STUFFING

INGREDIENTS

- 1.5 lbs. spicy and sweet sausage (removed from casing)
- 2 large onions, small dice
- 5 cloves garlic, minced
- 1 cup celery, small diced
- sage, chopped
- chicken or turkey stock
- 24 oz. cubed stale bread
- salt and pepper to taste

METHOD

1. In a large sauté pan brown the sausage and remove. Add about 1 tablespoon of oil to the fat that was rendered from sausage and add onion, garlic, celery and shallots. Cook on low heat until onions and celery go translucent. Salt and pepper to taste. Add sage right at the end before removing from the heat.
2. In a large bowl add cubed bread, cooked sausage and the celery/onion mixture.
3. Slowly add stock stirring to ensure that the bread becomes moist. Stop when desired texture is reached.
4. Pour into baking dish and bake at 400 degrees for about a half hour.
5. Serve and enjoy.



CHEF ALFES' SMOKED TURKEY STUFFING

INGREDIENTS

- 2 qts. bread, 1" pieces, frozen
- 1/2 cup of butter
- 1 pint of chicken stock
- 1 pint of celery, onions, and carrots; small dice
- smoked turkey leg and thigh, meat pulled off the bone

METHOD

1. Saute celery, onions, and carrots until soft and onions are translucent. Cool.
2. In a separate pot, melt butter into chicken stock and bring to a simmer.
3. Toss cool vegetables, half of the turkey, and bread together. Slowly add chicken stock/butter until bread is just moistened.
4. Loosely put into a greased baking dish and top with rest of the turkey.
5. Bake at 350 degrees F, covered, for 1 hr, then uncovered for 15-30 minutes or until the top is golden and crispy



MX. MARTIN'S SOUTHERN COLLA' GREENS

INGREDIENTS

- 1 package smoked ham hocks
- 2 bunches collard greens
- 2 bunches mustard greens
- 2 turnips, skin removed, diced
- 1 onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 jalapeño, ribs and seeds removed, diced

seasoning:

4 tbsp. seasoning salt
2 tbsp. garlic powder
1 tbsp. onion powder
1 tbsp. black pepper
1 tbsp. sugar
1/2 cup apple cider vinegar
1/2 tsp. cinnamon
2 tbsp. butter

METHOD

1. Rinse the ham-hocks thoroughly. Place in a large stock pot and cover with water. Boil on medium high for 1-2 hours, skimming any fat from the water when needed.
2. While meat is cooking, cut the stalks out of greens, leaving only the green leafy part. Wash the greens thoroughly with lukewarm water. Roll the greens up and slice them about 1/2 an inch thick. Place the chopped greens in a large bowl, and cover with water to soak out any remaining debris.
3. Chop and dice all of the additional vegetables, and set them to the side. Once the meat is tender, (fall off of the bone), remove it from the water and set aside to cool. Skim any additional fat that may be remaining on top of the water.
4. Place all of the greens and veggies into the pot with the water the meat cooked in.



DR. MORROW'S SPICY CORN CASSEROLE

INGREDIENTS

- 2 bags corn, frozen (white)
- 2 tbsp. butter
- 4 slices bacon
- 1 jalapeno, fine dice
- 1 medium red pepper, diced
- 1/2 onion, fine dice
- 2 cloves garlic, minced
- 2 tsp. paprika
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- 4 oz. cream cheese
- 1 1/2 shredded sharp cheddar cheese
- 2 + 1 tbsp. cilantro, finely chopped

METHOD

1. Cook bacon until crisp. Melt butter in a large skillet and saute onions until translucent.
2. Add the red pepper and jalapeno pepper and saute for 2 minutes until softened. Stir in garlic and cook for 1 minute.
3. Add the corn, paprika, salt, and pepper and cook for 1 more minute.
4. Add the cream cheese and cheddar cheese and stir until it begins to melt. Stir in cilantro
5. Season with salt and pepper to taste.
6. Top with additional cheddar cheese and jalapeno rings; place skillet into a 350 degree oven for 15 minutes until bubbly and hot.
7. Top with cilantro and serve hot.



CHEF HONEYMAN'S SWEDISH PANCAKES

INGREDIENTS

- 2 eggs
- 1 tbsp. sugar
- 1/2 tsp. salt
- 2 cups milk
- 1 cup flour
- 1/4 tsp. cardamom
- 1 tsp. vanilla
- 1 tbsp. oil

METHOD

1. Mix dry ingredients together. Whisk wet ingredients together, combine with dry ingredients. Do not overmix.
2. Cook in a cast iron pan like a crepe. Serve with melted butter, cinnamon sugar and warm maple syrup.



MR. GASTON'S SWEET CARROTS

INGREDIENTS

- 2 pounds carrots, cut into 1/4-inch slices (12 to 14 medium)
- 1/2 tsp. salt, if desired
- 2/3 cup packed brown sugar
- 1/4 cup butter
- 1 tsp. orange zest
- 1/2 tsp. salt

METHOD

1. Heat 1 inch water to boiling in 3-quart saucepan. Add carrots and, if desired, 1/2 teaspoon salt. Cover and heat to boiling; reduce heat. Simmer covered 12 to 15 minutes or until carrots are tender.
2. While carrots are cooking, heat brown sugar, butter, orange zest and 1/2 teaspoon salt in a skillet over medium heat, stirring constantly, until sugar is dissolved and mixture is bubbly. Remove from heat.
3. Drain carrots. Stir carrots into brown sugar mixture. Cook over low heat about 5 minutes, stirring occasionally and gently, until carrots are glazed and hot.



MR. CARTER'S SWEET POTATO CASSEROLE

INGREDIENTS

- 3 cans (15-oz each) sweet potatoes, drained
- 1/4 cup butter, melted
- 1/4 cup packed brown sugar
- 1/2 tsp. salt
- 15 large marshmallows

METHOD

1. Heat oven to 350°F. Spray 12x8-inch (2-quart) glass baking dish with nonstick cooking spray.
2. Place sweet potatoes in sprayed baking dish. Pour butter over potatoes. Sprinkle with brown sugar and salt. Top with marshmallows.
3. Bake at 350°F. for 25 to 30 minutes or until potatoes are thoroughly heated and marshmallows are lightly browned.



MR. MILLER'S THANKSGIVING SLAW

INGREDIENTS

for the dressing:

- 1/3 cup vegetable oil
- 1/4 cup apple cider vinegar
- 2 tbsp. maple syrup
- 4 tsp. dijon mustard
- 1/2 tsp. kosher salt
- 1/2 red onion, finely chopped

for the salad:

- 1 small head green cabbage
- 3/4 cup sliced almonds, toasted
- 3/4 cup dried cranberries
- 3/4 cup fresh Italian parsley
- kosher salt
- freshly ground black pepper

METHOD

1. Make the dressing: Whisk the vinegar, oil, maple syrup, dijon, and salt together in a large bowl. Add the red onion and stir to combine. Let sit at least 10 minutes for the flavors to meld. Meanwhile, prepare the cabbage.
2. Make the salad: Cut the cabbage into eight wedges through the core, then cut the core from each piece. Thinly slice the cabbage wedges crosswise to shred. Add the shredded cabbage, almonds, cranberries, and parsley to the dressing and toss to combine. Taste and season with salt and pepper as needed.



MR. LIBERATI'S TURKEY GRAVY

INGREDIENTS

- 2 cups white wine
- 3 cups chicken stock
- fresh or dried thyme
- 1 - 2 tbsp. butter

METHOD

1. For a tasty turkey gravy simply add white wine, chicken stock, fresh or dried thyme to your turkey before roasting.
2. Make sure to de-fat the gravy. The fat separators are really handy for this.
3. Finish your gravy with butter and adjust seasoning.



MS. WILSON'S

WARM BUTTERNUT AND CHICKPEA SALAD WITH TAHINI DRESSING

INGREDIENTS

for salad:

- 1 medium butternut squash peeled, seeded, and cut into 1 1/2-inch pieces
- 1 medium garlic clove, minced
- 2 tbsp. olive oil
- salt
- 1 (15-ounce) can chickpeas, drained and rinsed
- 1/4 of a medium red onion, finely chopped
- 1/4 cup chopped fresh cilantro or parsley

tahini dressing:

- 1 medium garlic clove, minced with a pinch of salt
- 1/4 cup lemon juice
- 3 tbsp. well-stirred tahini
- 2 tbsp. water
- 2 tbsp. olive oil, plus more to taste

METHOD

1. In a large bowl, combine the butternut squash, garlic, olive oil, and a few pinches of salt. Toss the squash pieces until evenly coated. Roast them on a baking sheet for 25-30 minutes.
2. Tahini dressing: Whisk together all ingredients. If sauce is too thick, add some water (it will thicken in fridge).
3. To assemble the salad, combine the squash, chickpeas, onion, and cilantro or parsley in a mixing bowl. Top with dressing.



MR. QUINN'S WHISKEY GLAZED CARROTS

INGREDIENTS

- 1 stick butter, divided
- 2 - 3 lb. carrots, peeled, cut into thick circles
- 1/2 c. whiskey
- 3/4 c. brown sugar
- 1/2 tsp. salt
- freshly ground pepper, to taste

METHOD

1. Melt 1 tablespoon butter in a large skillet over high heat.
2. Add carrots in two batches, cooking for 60-90 seconds each batch. Remove from skillet.
3. Pour in whiskey and allow to evaporate 30 seconds. Reduce heat to medium, and add remaining butter. When butter melts, sprinkle brown sugar over the top. Stir together, then add carrots to skillet. Cover, and continue cooking for 5 minutes.
4. Remove lid and add salt and pepper. Continue cooking until carrots are done and glaze is thick, about 5 more minutes.
5. Pour onto a platter and serve immediately. Sprinkle with chopped chives if desired.



MR. CARTER'S SLOW COOKER TURKEY BREAST

INGREDIENTS

- 1 turkey breast
- 2 tsp. garlic powder
- 2 tsp. paprika
- 2 tsp. rubbed sage
- 1 tsp. ground pepper
- 1 tsp. thyme leaves
- 3 tbsp. melted butter

METHOD

1. Mix the spices together.
2. Rub the melted butter over the turkey then pat on the seasonings.
3. Cook for at least 8 hours or until internal temperature hits 165 degrees. Slice to thin pieces then serve.

So my one of my favorite Thanksgiving recipes is of course Turkey...But specifically Slow cooked Turkey Breast cooked in a slow cooker. Very delicious and keeps its flavor and juicy.



MS. BATES' VEGETABLE LASAGNA

INGREDIENTS

tomato sauce:

- 3 tbsp. olive oil
- 1 cup chopped onion
- 1 tbsp. minced garlic
- 1 cup chopped green pepper
- 2 tsp. basil
- 1-2 tsp. oregano
- 2 bay leaves
- 2 tsp. salt
- 1 lb. 13 oz. tomato (pureed)
- 6 oz. tomato paste
- 2 tbsp. red cooking wine
- 1 cup chopped fresh tomato
- ¼ tsp. black pepper

filling:

- 2 cup ricotta or cottage cheese
- 2 beaten eggs
- salt and pepper to taste
- ½ lb. raw chopped spinach
- dash nutmeg
- 2 tbsp. wheat germ (optional)

METHOD

Tomato Sauce:

1. Cook onion until clear and soft. Add tomato puree, tomato paste, and all other above ingredients. Cover and simmer 45 minutes, stirring occasionally.
2. Cook 12 lasagna noodles halfway and drain.

Filling:

1. In a 9 x 13 pan put 1/3 sauce, 1/3 noodles, blotches of filling, then another layer of sauce, ½ lb. mozzarella cheese, more noodles, remaining sauce, ½ lb. mozzarella, then cover with the grated Romano or parmesan cheese
2. Bake at 375 degrees for 45 minutes. This lasagna tastes even better after setting in the refrigerator overnight, then reheating. Serves 6-8 people.



MR. MOLZ'S CRANBERRY PINEAPPLE SAUCE

INGREDIENTS

- 1 cup fresh cranberries
- ¼ cup water
- ¼ cup sugar
- dash lemon juice
- ¼ cup crushed pineapple

METHOD

1. Cook cranberries, water, sugar and a dash of lemon juice for 10 minutes.
2. Add the pineapple and cook for a further 5 minutes or until the mixture becomes firm. Serve hot.



CHEF HONEYMAN'S CRANBERRY SAUCE

INGREDIENTS

- 1 lb. cranberries
- 2 cups water
- 1 cup orange juice
- ½ cup sugar
- ½ cup orange zest

METHOD

1. Bring all of the above ingredients to a boil.
2. Turn down to a simmer and continue to cook 25-30 minutes.
3. Cool completely before serving.



MS. LIBERATOSCIOLI'S CRANBERRY SAUCE

INGREDIENTS

- 1 bag fresh cranberries
- orange juice enough to cover
- sugar to taste

METHOD

1. In a pot combine cranberries with enough orange juice to cover. For a sweeter sauce you may add sugar to taste.
2. Cook over medium heat until soft. Once soft, smush with your spoon.
3. Allow to cool.



PRESIDENT LIBERATOSCIOLI'S FRESH CRANBERRY, APPLE AND ORANGE RELISH

INGREDIENTS

- 2 large navel oranges
- 2 peeled and cored red apples, cut into large chunks
- 4 cups fresh cranberries
- 2 cups of sugar

METHOD

1. Peel oranges; reserve half of 1 peel. Scrape white pith from the orange peel. Chop oranges coarsely.
2. Wash cranberries; drain, remove stems. Put cranberries, apples, and reserved orange peel through the coarse blade of a food grinder.
3. Add oranges and sugar; mix. Refrigerate several hours, or overnight, before serving.

My good friend Dorothy makes this wonderful cranberry, apple and orange relish. The fruit are is cooked. The cranberries and apples are very finely diced. You can pulse them in a food processor but do not puree. Try to retain some texture. The oranges should be finely diced with a knife. The fruits macerate overnight with sugar. The result; a crisp, fresh and refreshingly tart relish that goes well with rich Thanksgiving foods.



MS. AMILKAVICH'S HOLIDAY CRANBERRY SALSA

INGREDIENTS

- 1 package cranberries (12 oz.)
- 1 small onion
- 2 medium jalapeno peppers
- ½ cup sugar
- juice of 2 oranges
- 1 tsp. ground or fresh ginger
- salt and pepper to taste

METHOD

1. Use a food processor to finely chop the cranberries, onions, and peppers (remove seeds for a mild salsa, keep them in for a spicier version).
2. Combine chopped ingredients with sugar and ginger, and squeeze orange juice over and stir.
3. Let sit for a couple hours or overnight to let the flavors blend, and serve with blue tortilla chips.



MR. BRADSHAW'S APPLE DUMP CAKE

INGREDIENTS

- 42 oz. canned apple pie filling
- 1 box yellow cake mix
- 1 cup unsalted butter, melted
- 3/4 cup chopped walnuts

METHOD

1. Preheat the oven to 350°F and spray a 9x13-inch baking dish with nonstick cooking spray.
2. Spread the pie filling in the bottom of the prepared dish then sprinkle the dry cake mix evenly over.
3. Drizzle the melted butter over the top. Use a butter knife to make a few large swirls to mix some of the ingredients together, but don't overdo it.
4. Sprinkle the nuts over the top then bake for 45 to 55 minutes or until golden brown and set.



CHEF STECHER'S AUNT JOAN'S FAVORITE PUMPKIN PIE

INGREDIENTS

- pâte brisée (page 83)
- 16 oz. pumpkin puree
- 1 1/2 cups heavy cream
- 3 eggs
- 3/4 cup brown sugar
- 1 1/2 tsp. cinnamon
- 1/4 tsp. allspice
- 1/4 tsp. nutmeg
- 1/4 tsp. ground clove
- 1/4 tsp. kosher salt
- 1 tsp. dark rum

sweet whipped cream:

- 2 cups heavy cream
- 1/4 cup brown sugar
- 1 tsp. vanilla extract

streusel topping:

- 1/2 cup flour
- 1/3 cup brown sugar
- 1/4 cup chopped walnuts
- 1/2 tsp. ground ginger
- 2 oz. butter

METHOD

1. Preheat oven 400. Blind bake the pie shell with weights. For blind bake, line with parchment paper and fill with pie weights or rice and beans.
2. Bake for 20-25 minutes, until slightly golden and shell is holding its shape. Remove pie shell from oven and allow to cool for 10-15 minutes. Lower your oven to 375 F.
3. Meanwhile, prepare pie filling. In a bowl, whisk eggs, sugar and dry spices. Stir in pumpkin and heavy cream and rum.
4. Fill cooled pie shell with filling and place in oven for 30 minutes.
5. Prepare your streusel topping: place all dry ingredients in food processor, pulse until crumbly. Keep refrigerated until ready to use.
6. After 30 minutes, remove pie from oven and top with streusel topping and bake for additional 10-15 minutes. (or until pie is set)
7. For whipped cream, place sugar and cream into a bowl and stir until sugar is dissolved. Stir in vanilla extract. Using a whip attachment, whip until medium peak.

I have been making this for the last 20 years. I found the recipe in Bon Appetit magazine when I was in culinary school. I have revised it a bit over the years. My Aunt Joan hosted Thanksgiving for my family for many years. She has since retired from hosting. But, she loved this pumpkin pie and I wasn't allowed to come to dinner unless I brought this pie. Definitely make the homemade whipped cream, it makes the pie or any pie more special.



MS. DUNBAR'S CHESSMAN BANANA PUDDING

INGREDIENTS

- 12 oz. frozen whipped topping, thawed
- 14 oz. sweetened condensed milk
- 8 oz. low-fat cream cheese
- 3 cups 2% milk
- 6 oz. vanilla instant pudding
- 5-6 bananas, sliced
- 16 oz. Pepperidge Farm Chessmen Cookies

METHOD

1. Line the bottom of a 13 x 9 x 2-inch dish with 1 bag of cookies and layer bananas on top.
2. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer.
3. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.
4. Fold the whipped topping into the cream cheese mixture.
5. Add the cream cheese mixture to the pudding mixture and stir until well blended.
6. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

I make this for my wife and kids every year for Thanksgiving . They love it!



MR. WEBB'S CARAMEL APPLE DIP

INGREDIENTS

- 8 oz. cream cheese, softened
- 8 oz. heath toffee bits
- 16 oz. marzetti caramel dip

METHOD

1. Place cream cheese in a medium bowl and beat with a mixer until smooth and creamy.
2. Spread the cream cheese mixture into an even layer in a 3-cup serving dish.
3. Pour the caramel dip sauce over the cream cheese layer. Spread into an even layer. Top with the Heath toffee bits, and serve with slice apples.



MS. GALLAGHER'S CHOCOLATE PEANUT BUTTER PIE

INGREDIENTS

- 24 oreos
- 5 tbsp. unsalted butter
- 1 ½ cups peanut butter
- ¾ cup powdered sugar
- 1 tsp. vanilla extract
- 6 oz. chocolate chips
- 1 ½ cups heavy cream
- 8 oz. of cream cheese

METHOD

Crust:

1. Crush up the Oreos, either by using a food processor or by hand, until you get fine crumbs. Add melted butter to Oreo crumbs and mix thoroughly until combined. Press mixture into a pie pan and bake for 9-10 minutes. Place into the freezer to set.

Ganache:

1. Add chocolate chips into a bowl. Add ¾ cup of heavy cream and place in the microwave in 10-15 second increments, stirring mixture each time until it's mixed evenly and has a smooth creamy texture. Take piecrust out of the freezer and pour ganache on the crust. Place pie back into freezer to set.



DR. MORROW'S CRACK

INGREDIENTS

- 1 bag microwave popcorn
- 10 oz. white chocolate
- 1 cup m & m's
- 3 cups bite sized pretzels

METHOD

1. Pop the corn - you do not have to use microwave corn; 4-6 cups popped. Remove any un-popped kernels.
2. Melt the chocolate (microwave in 45 second intervals, stirring each time)
3. Mix the popcorn and chocolate together in a large bowl. Add the m & m's, pretzels and combine, make sure chocolate is coating each item.
4. Turn out onto a sheet tray and hold at room temperature until the chocolate sets.
5. Break into chunks and serve.



MS. GODDARD'S CREAMSICLE SALAD

INGREDIENTS

- 1 box orange jello
- 1 box (not instant) vanilla pudding
- 1 box (not instant) tapioca pudding
- 2 cans of mandarin oranges
- 1 container of cool whip

METHOD

1. Bring 3 cups of water to a boil and add jello, and both puddings to boiling water until thickened.
2. Take off heat and let cool for an hour
3. After cooled, drain mandarin oranges and add into pudding mix and fold in 1 container of cool whip.
4. Cover let chill in the fridge and serve!



DR. MORROW'S APPLE PIE WITH CRUNCHY CARAMEL

INGREDIENTS

- 1/2 cup sugar
 - 3 tbsp. flour
 - 1 tsp. cinnamon
 - 1/8 tsp. salt
 - 6 apples, thinly sliced
 - 1/2 cup chopped pecans
 - 1/4 cup caramel topping
 - 1 deep dish pie shell
- crumb topping:
(stir together until crumbly)
- 1 cup brown sugar
 - 1/2 cup flour
 - 1/2 cup quick rolled oats
 - 1/2 cup butter

METHOD

1. Preheat oven to 375 degrees. In a large bowl, stir together sugar, flour, cinnamon and salt. Add apple slices and gently toss until coated.
2. Transfer the mixture to the pie shell, sprinkle crumb topping over the apple mixture.
3. Place on a cookie sheet and cover edges of the pie with foil. Bake for 25 minutes, remove foil and bake for another 25-30 minutes.
4. Remove from oven and top with chopped pecans and caramel topping.



MR. GEIGER'S JEWISH APPLE CAKE

INGREDIENTS

- 3 cups flour
- 2 cups sugar
- 1 cup oil
- 4 eggs
- 1/4 cup orange juice
- 2 1/2 tsp. vanilla
- 3 tsp. baking powder

- 4-5 medium apples, sliced
- cinnamon sugar

crumb topping:

(stir together until crumbly)

- 1/2 cup butter
- 1/2 cup sugar
- 1 cup flour

METHOD

1. Combine all ingredients except for apples.
2. Pour half batter in bunt cake pan. Arrange apple slices, sprinkle cinnamon and sugar over apples. Pour rest of batter over apples. Top with crumb mixture.
3. Bake - 1 1/4 to 1 1/2 hours at 350 degrees. Let cool completely before cutting.



CHEF PIRELLO'S MINCEMEAT-LESS PIE

INGREDIENTS

- 1 cup raisins
- 1 cup dried apricots
- 3 cups apple juice
- pinch sea salt
- 4 cups tart apples, cored and cut into small chunks
- 2 tbsp. red or barley miso
- 1/2 tsp. ground cinnamon
- 2 tbsp. kuzu or arrowroot, dissolved in 1/4 cup cold water
- 2 tbsp. fresh grated orange peel
- 1 tbsp. fresh grated lemon peel
- 2 tbsp. orange juice
- 1/2 cup walnuts, pan toasted and broken into small pieces
- pâte brisée (page 83)

This pie takes a bit of time...not active working time, but time to let fruit soak and the filling to cook. I make it for the holidays or special occasions so I don't mind taking the extra time. The results are completely worth it.

METHOD

1. Soak the raisins and apricots together in the apple juice for 6-8 hours. In an uncovered pot, place the soaked fruit, the soaking water, salt and apple pieces. Cook over medium heat for 1 hour. Remove a bit of hot juice and dissolve the miso. Stir into the pot and simmer for 5 minutes more.
2. Mix the spices in very well and then stir in dissolved kuzu until the mixture thickens. Finally, stir in the orange and lemon peel, the orange juice and the walnuts. Set aside to cool as you prepare the pie crust.
3. When making this pie, I like to prepare it as a single crust pie, but you may also prepare double the recipe and make a lattice top. One other thing, this recipe makes really beautiful miniature tartlets, as well as a full-sized pie.



MR. MCCARTNEY'S MOTHER'S APPLE PIE

INGREDIENTS

pie crust:

- 1 cup flour
- 1 stick salted butter, room temp
- 1 tbsp. granulated sugar
- 1 or 2 tbsp water

pie filling:

- 8 large sour granny smith apples
- ½ cup sugar (at a time, to taste)
- 3 tbsp. vanilla extract
- 1 stick salted butter

METHOD

Prepare the crust:

1. Knead in a bowl: flour sugar and butter until thick paste, add water if too thick to roll.
2. Fold into a 9 inch buttered pie tin. Prickle all around with a fork. Cook at 450 F, preheated oven until lightly brown (20-30 minutes).

Prepare the filling:

1. In sauce pan simmer slowly the peeled, cored apples. Add all the remaining ingredients and mash until cooked. Add more sugar if too tart (mashed apples mixture should be soft and mushy, sweet yet a little tart)
2. Pour apple mixture into pie crust Place pie into oven 10-15 minutes until edges are nicely brown. Cool at room temperature, sprinkle powdered sugar before serving.



CHEF ANDRESS'

PASTELITOS DE QUESO Y GUAYABA

INGREDIENTS

- pâte brisée (page 83)
- 9 oz. cream cheese
- 1 tbsp. sugar
- 1 tsp. lemon juice
- 1 tbsp. lemon zest
- 1/4 tsp. orange blossom water
- 9 oz guava paste
- 1/4 cup simple syrup

METHOD

1. Prepare recipe of pate brisee, rest, and roll out into desired shell.
2. Combine cream cheese, sugar, lemon juice, zest, and orange blossom water.
3. Spread cheese filling over bottom of prepared crust and refrigerate.
4. Mix and gently heat if necessary the guava paste in order to spread on top of cheese filling.
5. Bake at 400 degrees for about 20 minutes until filling begins to bubble. Remove from oven and brush with simple syrup and cool.



MS. CARMOLINGO PINEAPPLE FILLING

INGREDIENTS

- 2 cans crushed pineapples (drained)
- 8 eggs
- 2 sticks of butter (room temperature)
- 2 cups of sugar
- 11 slices of white bread (cubed)

METHOD

1. Mix the eggs, butter and sugar with a hand mixer. Mix in the pineapple and bread by hand into the batter.
2. Spray your baking dish with Pam and then pour in the mixture.
3. Bake at 375 degrees for an hour or until it is golden brown. The filling can be served warm or chilled it is delicious either way.



MS. D'ANTONIO'S PUMPKIN BREAD

INGREDIENTS

- 4 cups flour,unsifted
- 3 cups sugar
- 2 tsp. baking soda
- ½ tsp. salt
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- ½ tsp. cloves
- ¼ tsp. ginger
- 1 cup oil
- 4 eggs
- 16 oz. canned pumpkin
- 2/3 cup water

METHOD

1. Mix dry ingredients thoroughly in a large bowl.
2. Beat pumpkin, oil, eggs, and water together. Add to the dry ingredients. Stir until just combined.
3. Pour half of the batter into each pan. Bake 1- 1 ¼ hours until a toothpick inserted in the center comes out clean.
4. Cool on rack. Remove from pans after 1 minutes



CHEF GALLAGHER'S PUMPKIN PECAN PIE

INGREDIENTS

filling:

- 3 c cooked sweet potato pulp
- 3/4 c brown sugar
- 6 tbsp. sugar
- 2 eggs (beaten)
- 3 tbsp. heavy cream
- 3 tbsp. soft butter
- 3 tbsp. vanilla
- 3/4 tsp. salt
- 3/4 tsp. cinnamon
- 1/3 tsp. allspice
- 1/3 tsp. nutmeg

pecan syrup:

- 2 ¼ cup sugar
- 2 ¼ cup dark corn syrup
- 6 eggs
- 4 ½ tbsp. melted butter
- 2 tbsp. vanilla
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 3/4 cup pecan pieces
- pâte brisée (page 83)

METHOD

1. Prepare the pie filling; combine all ingredients and beat until smooth (approx. 2-3 minutes)
2. For the pecan syrup, combine all ingredients (except pecan pieces) in a mixing bowl and mix in 1st gear for about a minute.
3. Stir in pecan pieces. Spoon the pie filling into the unbaked pie shells.
4. Pour Pecan syrup on top. Bake at 350 degrees for 1 ½ hrs until an inserted knife comes out clean.



CHEF STECHER'S ROYAL CHOCOLATE TORTE

INGREDIENTS

torte:

- 8 oz. unsalted butter
- 15 oz. good quality chocolate, 64% or higher
- 3 oz. heavy cream
- 2 tbsp. corn syrup
- 1 package of hit cookies (or any biscuit style cookie)

ganache:

- 7 oz. chocolate, 58% or higher
- 1 cup heavy cream

METHOD

1. Place butter and chocolate in a bowl and slowly melt over a water bath.
2. When chocolate and butter is melted stir in heavy cream and corn syrup
3. Crush cookies while chocolate is melting. Stir in at the end. Pour into inch cake pan lined with plastic wrap or a ring lined with acetate on a sheet tray.
4. Refrigerate until firm 2-4 hours.
5. Prepare the ganache; Make sure chocolate is cut into small pieces, and place into bowl. Heat cream until comes to a boil, gradually pour cream over chocolate. Allow chocolate to melt for a minute or two, then slowly stir, emulsifying in the center until mixture is smooth and shiny.
6. Remove from pan and coat with ganache (recipe below) Allow to chill and serve.

For the chocolate lovers, The Royal Chocolate Torte, a revised version of Prince William's groom cake at his wedding. Use a good quality eating chocolate, I like Coca Barry or Valrhona chocolate. And the cookies, called Hits can be found in most grocery stores. If you can't find them any store bought biscuit cookie will do.



MR. JAMES' SWEET POTATO PIE

INGREDIENTS

- 1 lb. sweet potato
- 1/2 cup butter, room temp
- 1 cup white sugar
- 1/2 cup milk
- 2 large eggs
- 1/2 tsp. ground nutmeg
- 1/2 tsp. ground cinnamon
- 1/4 tsp. all spice
- 1 tsp. vanilla extract
- pâte brisée (page 83)

maple flavor whipped cream:

- 1 cup heavy whipping cream
- 1/4 cup confectioner's sugar
- 2 tbsp. maple syrup

METHOD

1. Boil sweet potato with skin on, or bake them until fully cooked; remove skin scoop out the flesh Add sweet potato into a stand mixer bowl, add in butter and mix well.
2. Add in sugar, milk, eggs nutmeg, and cinnamon, blend over medium speed Add in vanilla extract, and all spices, and mix until mixture smooth. Pour pie filling into unbaked pie crust and bake.
3. Preheat oven to 350 F, for pie and baked sweet potato. Bake pie for about 50 minutes until knife can come out clean when inserted in the center. Remove pie from oven, set aside until it cools before adding any topping.
4. In stand mixer, beat together whipping cream and sugar over high speed. Add in maple syrup, continue to beat until soft peak forms. Scoop or pipe onto cooled sweet potato pie.



MR. WEBB'S TARA'S CRUNCHY TOP POUND CAKE

INGREDIENTS

- 6 eggs
- 1 cup butter (2 sticks)
- 3 cups sugar
- 3 cups all-purpose flour
- 1 cup whipping cream
- 1 tsp. vanilla

METHOD

1. Grease and flour tube (or Bundt) pan and set out eggs and butter to allow them to come to room temperature.
2. In a large bowl, cream the butter and sugar until smooth. Add the eggs, one at a time, beating for one minute after each addition.
3. Sift the flour and add it to the creamed mixture alternately with the whipping cream.
4. Mix until full incorporated. Stir in the vanilla.
5. Pour into prepared pan, and place in a cold oven. Turn the oven to 300 degrees and bake for 80-90 minutes, until a toothpick inserted in the center comes out clean.
6. Cool completely before removing from the pan.



MR. LIBERATI'S TRES LECHES CUPCAKES

INGREDIENTS

cupcakes:

- 1 cup flour
- 1 1/2 tsp baking powder
- 1/4 tsp. salt
- 1/2 tsp. cinnamon
- 5 eggs; separated
- 1 cup sugar; divided
- 1/3 cup coconut milk
- 1 tsp. vanilla

tres leches:

- 1/2 cup heavy cream
- 10 oz. can condensed milk
- 8 oz. can evaporated milk

topping:

2 cups heavy cream

3 tbsp. confectioners sugar

cinnamon sugar

strawberries

METHOD

1. In a bowl combine 1 cup flour + 1 1/2 tsp baking powder + 1/4 tsp salt + 1/2 tsp cinnamon.
2. In another two bowls separate the 5 egg yolks and whites. To the yolks add 3/4 cup of sugar. Beat with a mixer until yolks are pale yellow and fluffy. Add 1/3 cup coconut milk + 1 tsp. vanilla. Mix until combined. Slowly, and gently incorporate yolk mixture into flour mixture.
3. Beat egg whites until soft peaks form. Add 1/4 cup of sugar and beat until stiff but not dry. Gently fold egg whites into batter, being careful not to over mix.
4. Scoop batter into cupcake liners and bake for 15 minutes or until toothpick inserted in center comes out clean. Remove to a wire rack to cool completely (about 10 minutes).
5. For the Tres Leches: In a bowl mix 1/2 cup heavy cream + one can of condensed milk + evaporated milk. Score the tops of each cupcake with a sharp knife so liquid can easily be absorbed. Pour over cupcakes 1 tab at a time. Let them sit 20 minutes.
6. For the Topping: beat the heavy cream until soft peaks form, add 3 tbsp. confectioners sugar and continue to beat until stiff. Pipe the whipped cream onto each cupcake and sprinkle with cinnamon and sugar and top with fresh sliced strawberries.
7. Notes: store in refrigerator. Put topping on right before serving.



WALNUT HILL COLLEGE'S PÂTE BRISÉE

INGREDIENTS

- 1 1/2 cups all-purpose flour
- pinch of salt
- 4 oz. chilled unsalted butter, cut into small pieces
- 10 tbsp. ice water

METHOD

1. On a board, mix the flour with the salt.
2. Cut the butter into the dry ingredients.
3. Add just enough water to allow the dough to come together. Do NOT over mix.
4. Form the dough into flattened disk. Wrap in plastic and refrigerate to rest gluten and chill butter.
5. Roll the dough out on a lightly floured board to 1/8th inch thick.
6. Turn into tart pan, pie pan or tartlet pan, or use in any recipe calling for a savory pastry.
7. Chill; weight with pastry weights or beans, dock and blind bake.



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