

**First Ever Thanksgiving Quantity Cooking Recipe Contest 2015**

The following recipes are in the order in which they were submitted.

**#101 – Ruth Hirsch**

**Cantine’s Island, Saugerties, NY**

**Garnet And Amber Thanksgiving Jewels……….aka Cranberry Orange Yum**

SERVES: starts at 20 … readily expands

Ingredients:

2 bags fresh Cranberries

2 Oranges, Valencia are preferred  Because we use the whole fruit,  I usually use organic for this.

Optional: honey to taste

Method:

1.  Quarter the orange,  removing seeds

2. Add to Cuisinart/Food Processor with 's' metal blade in place.\*\*

3. Pulse a few times to chop to pieces a little larger than the cranberries.\*\*

4. Add cranberries, and pulse another few times.

5. Optional:  Add 2 T of honey/sugar, or to taste, if you like

We like it both with and without.

It can be made ahead, and left in fridge until you are ready.

It welcome vegetarians, vegans, and omni-eaters alike!

It flexes:  can easily be increased if an unexpected bunch of folks pops in.

It can readily be made perfectly yum with honey, sugar, or with no sweetener at all.

If more folks are expected, make two batches. It takes only minutes.

 If unexpected folks arrive, just pull out another bag of cranberries and an orange, and in  minutes: plenty for your bigger crowd.

\*\*  If you do not use Food Processor/are off the grid, grind with hand grinder or chop by hand.

**#102 – Betsy Mendelsohn**

**Takoma Village, Washington, DC**

Wild Rice Salad

SERVES: min. 12

Main dish for vegans; side dish for others.

1. Make Rice

Soak 3 cups wild rice overnight, then cook it in soaking water in a rice cooker - most of it should not be "exploded"

Stir 1/3 cup olive oil into wild rice; this keeps the marinade in the vegetables rather than in the rice.

2. Make marinated vegetables

Slice 5 cups of vegetables: 4 cups celery chunks & 1 cup red onion diced (not minced).

1/3 cup cider vinegar

1/3 cup Dijon mustard

1/2 teaspoon wasabi powder (or horseradish from the refrigerator)

1 teaspoon salt (your preference, but it's a lot of rice)

1 teaspoon pepper (or 1/4 teaspoon cayenne)

Let chopped veg sit in the spicy vinegar; mix together really well. It should taste MUCH stronger than you want.

3. Mix it up, let sit, adjust seasonings

Combine rice and marinated vegetables and let it sit on the counter for a couple hours. After that "sit," it should taste good, but kind of salty and spicy and sour. If not, then mix up more marinade or add more chopped onions. If you want a lighter salad, then add more celery. If you want a richer salad, add more olive oil.

4. Final bit

An hour before serving, mix in

1-1/2 cups dried, sweetened cranberries

1-1/2 cups toasted pecans OR pepitas

Yes, you can add another vegetable at this point: chopped peapods or frozen petite peas or blanched carrot slices (for color, texture and taste - other veg don't work so well)

These add-ins add sweetness and texture to balance the sour and spicy marinade.

4a. Splitting the work

To do some of the work one day and another part another day, you've got a couple choices:

1 - refrigerate the oiled rice and marinated veg separately; 2 hours before serving, combine them, let sit, adjust seasonings & add in Final bit

2 - refrigerate right after "4. Final bit" and then let it come to room temperature for a couple hours before serving. Keep all veg and surfaces super clean, and this salad will keep for a really long time.

5. Leftovers

The salad gets sweeter the longer it sits; this can be corrected by adding cayenne, salt and a dash of vinegar. Or, really just give it away rather than saving leftovers for more than a couple days.

**#103 – Alice Alexander – WINNER!!**

**Durham Central Park, Durham, NC**

Sweet Potato Ginger

SERVES: 10-12

5-6 pounds sweet potatoes

olive oil for covering potato skins while cooking

4-6 tablespoons of butter, melted (or mashed into warm potatoes)

1/4 cup of minced fresh ginger

1 large or two small juice oranges, squeezed of juice

1/2 teaspoon ground nutmeg

1/2 teaspoon ground cinnamon

1 1/2 teaspoons salt

1 cup of chopped walnuts, toasted or not

Wash the sweet potatoes. Cover lightly with olive oil by pouring oil on your hands and wiping over the potatoes. Put the potatoes in a baking dish (lined with parchment paper or olive oil) and cook at 375 degrees for 45 minutes to an hour and a quarter, depending on the size. They are done when a fork easily pierces.

After cooling, peel the potatoes. Put in a large bowl, and add all the other ingredients, except the walnuts. Puree with a masher or blender, or your hands.

Turn potato mixture into a casserole dish. Cover with walnuts. Heat before serving (at 350 degrees for 1/2 hour if dish is cold).

**#104 – Barbara Buckham**

**Meadow Wood, Bremerton, WA**

Yam and Squash Casserole with Cranberries

SERVES: 25-30

6 lbs yams

1 squash, any type that’s local and plentiful

1 cup butter

1 tsp. salt

2 c. self-rising flour

2 c. brown sugar

2 c. butter

Mix flour, brown sugar and butter with fingers until crumbly.  spread on a cookie sheet and freeze.

Boil yams until soft, pour thru colander and let cool.  Microwave squash until very soft (at least 10 minutes)

peel yams, scoop out squash and mash together with butter and salt. (I use an electric mixer)

Crumble frozen crumb topping on top of yam/squash mash.

Sprinkle one entire bag of cranberries on top of the whole thing

Bake at 350 for about 45 min. or 1 hour until cranberries are soft and popping

Just in time for the December holidays –

**Sharon Villines**

**Takoma Village Cohousing**

**Fail-Safe Slow Cook Turkey and Next-Day Turkey Soup**

**FOR A LARGE TURKEY, THE NIGHT BEFORE**

Preheat oven to 300 degrees. Wash and stuff  the turkey. Coat surface with oil or butter or nothing. I cook the turkey on top of a bed of stuffing in a large enough pan. If you want to make gravy, cook the additional stuffing separately so you can save the drippings.

I use Pepperidge Farm Herb Dressing and add onions, butter, and sometimes cranberries or celery. You can add anything you like. You can also make your own stuffing, of course, but why duplicate the masters?

Cook the turkey at 300 for one hour to kill surface bacteria and seal the surface.

Turn the temperature down to 165, the “done” temperature for turkey. This is the key to slow cooking. The dish will never be over-cooked. All flavors and texture will be unharmed.

Cook 1 hour for each pound. Watch the oven temperature—many ovens have difficulty maintaining low temperatures. Crack the door if it gets too hot. The oven may only turn on for a few minutes every hour or so.

Use a meat thermometer to ensure that the turkey is done. (The pop-up button that ensures that a turkey is done may over cook or undercook a turkey using this method — or any method, actually.

SOME OVENS TURN THEMSELVES OFF AT ~12 HOURS, so may have to reset them.

Only the turkey is fail-safe. I can’t control your oven.

**NEXT-DAY TURKEY SOUP**

DAY ONE

After dinner: Do not let people take all the left-over meat and dressing. (You may need help. Weapons are usually not necessary.)

Save the dressing aside so people can put it in their soup or eat as a side dish.

Put all bones, skin, etc., in a large pot and add water to cover. If some bones are sticking up, just push them down periodically while cooking until they stay down. Add 1-3 tablespoons of vinegar depending on the size of the pot to leech calcium out of the bones. The vinegar will cook off so no taste will remain or what does will blend with other flavors.

Put onions, parsley, celery, etc. in with the bones. You can cut them into large pieces, just small enough to fit in the pan.

Strong simmer until the  connecting tissue is soft and the bones just begin to fall away — about 4 hours or so.

Put the whole pot with the bones and vegetables in the fridge or if it is cold enough, outdoors. Put  a stone on the cover outside if you have raccoons or large cats. Leave it for 12-24 hours to leech more calcium out of the bones and allow the flavors to blend.

DAY TWO:

Scoop off the big globs of fat on the top. You don’t have to be meticulous about this. You want plenty left for taste and nourishment. Remember, this is a one pot fills all meal.

Warm the pot so the soup stock is completely melted.  Cool until safe to handle and pour the soup through a colander into another pot.  With the solids now in the colander, pick out the loose pieces of meat and any remaining on the bones.

Mush the meat carefully by hand to be sure there are no small bones.

Set the meat aside and throw out all the solids. The vegetables will be cooked to a mush of tasteless fiber but don’t cry over them. All the taste and minerals stay in the broth.

If you want to remove more fat, you can put the pot of liquid back in the fridge so it floats to the top and becomes solid. Or use a baster to siphon it off. But remember, a lot of the flavor is in the fat. Don’t over do it.

Boil the liquid down until it has a rich taste, usually reducing it by 1/4 to 1/3. This depends on how much water you used on Day One.

Hearten up. The soup is almost done. Season and add whatever else you want in the soup — carrots, celery, beans, rice, noodles, etc. — and cook until they are done. Add left over turkey just in time to heat it thoroughly.

Heat dressing separately if desired. (I like cold stuffing.)

I use soy sauce instead of salt because it gives a richer color. Soup stock can be really ugly and I’ve never been successful in the clarifying techniques recommended in cookbooks. (You probably lose flavor anyway when you swirl eggs around in it.)

I like Old Bay for poultry. Then I just smell stuff on the spice rack and decide if I want it or not. Sage is good in turkey soup. Some butter gives a nice aftertaste. It doesn’t have to be a lot. A very small amount adds flavor.

Fail-Safe Slow Cooking Turkey sounds like a lot of work but it isn’t. Most of the time things are just cooking by themselves.

**Sharon Villines**

Fail-Safe Slow Cooking Turkey & Next Day Soup

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Recipe posted online at:

<http://www.sharonvillines.com/fail-safe-slow-cooking-turkey-and-turkey-soup/>