

Greenmarket Holiday Recipe Packet



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Greenmarket Holiday Recipe Series

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Compiled by Genna Cherichello for GrowNYC

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Greenmarket Holiday Recipe Series

Turkey Liver Mousse with Pickled Shallots

Recipe from *Rushing Home for Thanksgiving* by Allison Vines-Rushing & Slade Rushing (November 2005)

Serves 10 as an appetizer

Ingredients

For the mousse:

- *1 pound turkey livers, trimmed
- *1 cup milk
- 2 tablespoons extra-virgin olive oil
- *1/2 sweet red apple, cored and chopped
- *1 large shallot, chopped
- *1 garlic clove, chopped
- *1 sage leaf
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon freshly ground pepper
- 2 teaspoons salt
- 1 tablespoon bourbon
- *1/3 cup heavy cream
- *1 baguette, sliced 1/3 inch thick

For the shallots:

- 1/2 cup sugar
- 1/2 cup cider vinegar
- *4 large shallots, thinly sliced
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- *1 thyme sprig

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. In a medium bowl, cover the turkey livers with the milk and refrigerate for 1 hour.
2. Heat olive oil in a large skillet. Add the apple, shallot, garlic, sage, cinnamon, pepper and salt, and cook for 4 minutes. Drain the turkey livers, pat dry and add them to the skillet. Cook until just pink inside, 5-7 minutes. Add bourbon and simmer for 1 minute.
3. Transfer contents of skillet to a food processor. Add the cream and puree until smooth. Scrape the mousse into a bowl and refrigerate until firm enough to spread, at least 4 hours.
4. Simmer vinegar and sugar in small saucepan until sugar dissolves. Add shallots, salt, pepper and thyme and simmer, stirring occasionally, for about 8 minutes. Remove from heat and let shallots pickle for 10 minutes. Transfer shallots from brine to a bowl for serving.
5. Preheat oven to 350°. Spread baguette slices on baking sheets and toast for 7 minutes per side, or until lightly browned. Serve the mousse with the toasts and the pickled shallots.
6. If you make the mousse ahead of time, pour a layer of cooled, melted butter over the chilled mousse. Cover tightly with plastic and refrigerate for up to 5 days. The drained shallots can be refrigerated for up to 5 days. Scrape the butter off the mousse before serving.

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Greenmarket Holiday Recipe Series

Tuscan Onion Confit

Adapted by Food52 from Risorante del Fagioli

Makes about 3 cups

Ingredients

- 1/4 cup pine nuts
- *12 ounces small cipollini onions
- 3 tablespoons olive oil
- 1/3 cup medium sherry
- 2 tablespoons red wine vinegar
- 2 tablespoons sugar
- 1 cup raisins
- Salt

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Lightly toast the pine nuts in a small frying pan over medium-low heat for 3-5 minutes, shaking the pan frequently to keep them from scorching. Set aside.
2. Peel the onions.
3. Put the olive oil in large frying pan over medium-low heat. Add the onions and cook gently (without browning) for about 5 minutes. Add the sherry and cook until mostly reduced. Add 3/4 cup water, vinegar, sugar, raisins, pine nuts and a pinch of salt. Stir well. Simmer the mixture over the lowest heat possible for 1 1/2 to 2 hours, stirring every 15 minutes or so. You may need to add water if the mixture gets too thick and gooey or start to stick to the bottom of the pan. It is finished when everything has caramelized well, and the flavors have blended together.
4. Cool and serve at room temperature. This can be made ahead of time and refrigerator for up to 2 weeks.

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Greenmarket Holiday Recipe Series

Roasted Garlic

Adapted from a recipe by The Pioneer Woman

Ingredients

*Heads of garlic

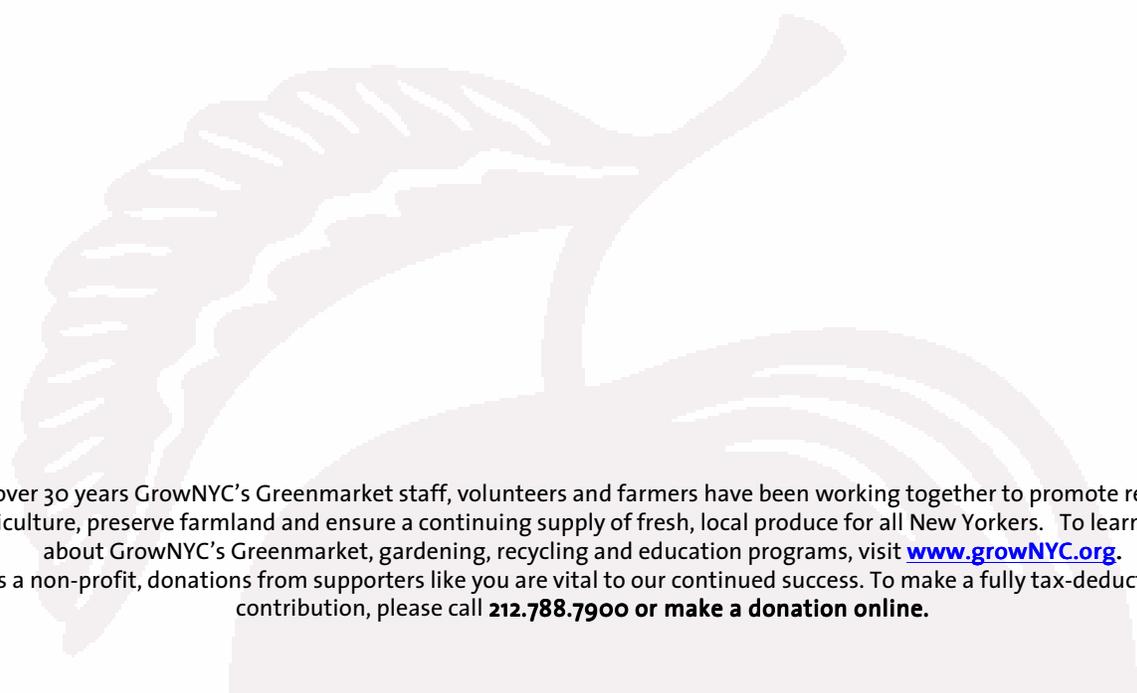
Oil

Salt and freshly ground black pepper

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 375 degrees F.
2. Cut off enough of the top of the garlic head to expose all of the cloves inside.
3. Spread some olive oil on a small baking sheet or pie pan.
4. Place the garlic heads, cut side up, in the pan. If the heads don't sit flat, slice the bottom of to create a flat surface.
5. Drizzle exposed cloves garlic with olive oil and sprinkle with salt and pepper.
6. Cover the pan with aluminum foil, and place in oven for 40 to 45 minutes.
7. Spread on bread, mix into butter, or serve on a cheese plate.



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Greenmarket Holiday Recipe Series

Cranberry-Quince Spread

Recipe from Nomnivaurus

Serves 6

Ingredients

- *3 large quince
- 1 cup granulated sugar
- 2 ½ cups water
- *2 inches of fresh gingerroot
- 2 lemons
- ¼ teaspoon kosher salt
- *½ pound fresh or frozen cranberries
- *½ medium tart apple (like Granny Smith or Empire)
- *1 tablespoon honey

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions

1. Peel, quarter and core the quince. Slice each quarter into ½” slices and cut each slice in half. Repeat these steps for the apple.
2. In a medium-sized heavy pot, add the sugar and water and turn to medium-high heat. Once the sugar dissolves, add the quince. Peel and grate the ginger directly into the pot. Zest one lemon and juice both into the pot. Bring to a boil, lower to medium, and cook until the quince are tender, about 15 minutes.
3. Add the salt, cranberries and green apple, and bring back to a boil. Stir often as the cranberries cook and pop. Once the fruit is softened and the berries are popped, add the honey and stir to combine. Turn off the heat.
4. Blend with an immersion blender, blender or food processor. Taste and adjust to your preference by adding more honey, lemon juice or salt.
5. Transfer to a clean, heat-proof container, store in the refrigerator and eat within 1-2 weeks.

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Greenmarket Holiday Recipe Series

Spiced Winter Fruit Compote

Recipe from *A Blue Ribbon Holiday* (November 2000) by Bruce & Eric Bromberg

Serves 12

Ingredients

- 2 large navel oranges
- 3 ½ cups water
- ½ cups sugar
- ½ cups brandy
- 1 cinnamon stick
- 1 whole star anise
- *2 large ripe Bartlett pears
- *1 large Granny Smith apple
- *1 large Gala or Fuji apple
- 1 cup dried Calimyrna figs, cut in quarters
- 1 cup dried apricots, cut in half
- 1 cup prunes
- ½ cup dried sour cherries

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. With vegetable peeler, remove 3 strips peel (each 3 inches long) from oranges and squeeze ¾ cup juice. Set peel and juice aside separately.
2. In 4-quart saucepan, combine water, sugar, brandy, cinnamon, star anise, and reserved orange peel. Cover and heat to boiling on high; reduce heat to medium and simmer 5 minutes.
3. Meanwhile, peel and core pears and apples, then cut each fruit into ¼-inch-thick slices.
4. Stir figs, apricots, plums, and cherries into saucepan; simmer 5 minutes. Stir in pears and apples and simmer 10 minutes or until fruit is tender but not mushy, stirring occasionally.
5. Remove compote from heat and stir in reserved orange juice. Let stand at least 30 minutes and up to 2 hours. Discard orange peel, cinnamon, and star anise before serving.

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Pumpkin Gnocchi

Recipe by Genna Cherichello

These can be made last, while everything else is finishing up in the oven. The pasta comes together about as fast as it takes for a big pot of water to come to a boil, so it serves as a perfect first course. Pumpkin gnocchi store well, sprinkled liberally with corn meal, for up to three days in the refrigerator and up to three months in the freezer.

Makes 4 dozen

Ingredients:

- *2 cups pumpkin puree (1 small 2-3 lb. pumpkin)
- 1 cup finely grated Parmigiano Reggiano
- 1 teaspoon + 1 tablespoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground nutmeg
- *2 large beaten eggs
- 1 cup whole wheat flour
- 1/2 cup all-purpose flour
- *4 tablespoons butter
- *10 sage leaves, chopped

****Ingredients available seasonally at your neighborhood Greenmarket***

Instructions:

1. Fill a large pot with water and 1 tablespoon salt. Cover and set it to boil.
2. In a large bowl, combine pumpkin, cheese, salt (1 teaspoon), black pepper and nutmeg. When thoroughly mixed, add the beaten eggs and stir to combine.
3. Add whole wheat and all-purpose flour, 1/2 cup at a time. Turn dough onto a floured surface and shape into a 1/2" high rectangle. Use a pizza cutter or large knife to cut the gnocchi into 3/4" squares, like a checkerboard. Drop into rigorously boiling water, or store for later use.

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4. Melt butter in a large frying pan and add sage. When gnocchi rise to the top of pot, remove with a slotted spoon and transfer to frying pan. Sauté until gnocchi are slightly golden, sprinkle with more cheese, and enjoy!

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Greenmarket Holiday Recipe Series

Jerusalem Artichoke Soup

Recipe by Genna Cherichello

Make this soup vegetarian-friendly by replacing bacon with butter and choosing a vegetable or mushroom stock. Either way, the flavor is beautifully rich.

Serves 8

Ingredients

- *2 slices of thick bacon
- *4 medium leeks
- *4 large garlic cloves
- *1 small celery root
- *1 pound starchy potatoes
- *4 pounds Jerusalem artichokes
- *2 quarts of chicken stock
- Salt and freshly ground black pepper, to taste

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Fill a large pot with water and bring to a boil.
2. Scrub Jerusalem artichokes and potatoes clean and chop into 1" chunks.
3. Clean and chop the leeks into thin strips; stop before reaching the dark green, tough leaves. Peel and mince the garlic. Wash, peel and dice the celery root.
4. Par-boil Jerusalem artichokes and potatoes for 10 minutes. Drain, discarding water.
5. Put a large soup pot over medium-high and add chopped bacon, sautéing until crispy. Remove bacon pieces and drain on a paper towel.
6. Add leeks and garlic to bacon fat and sauté for 5-7 minutes.
7. Add Jerusalem artichokes, potatoes, and chopped celery root. Cover with chicken stock and bring to a boil. Reduce heat and simmer for 30 minutes.
8. Puree soup until smooth. Garnish with the bacon pieces and freshly ground black pepper. For an alternate or additional garnish, fry some shredded Jerusalem artichoke in hot canola oil until golden brown, drain, and sprinkle with salt.

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Greenmarket Holiday Recipe Series

Potato-Garlic Soup with Rosemary Butter

Adapted from *Bon Appétit*, February 1992

Serves 4

Ingredients

- *3 cups chicken stock
- *1 pound yellow potatoes (any variety), diced
- *20 medium garlic cloves, peeled
- *1 cup milk
- *2 tablespoons unsalted butter, room temperature
- *1 ½ teaspoons finely chopped fresh rosemary

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions

1. Bring chicken stock, diced potatoes and garlic cloves to boil in a heavy large saucepan.
2. Reduce heat to medium and cook until potatoes and garlic are tender, stirring occasionally, about 15 minutes.
3. Puree mixture with immersion blender. (If you don't have an immersion blender, use a blender or food processor and return soup to pot.)
4. Stir in milk and season to taste with salt and pepper. The soup can be made 1 day ahead, covered, and stored in the refrigerator.
5. Mix butter and rosemary in small bowl to blend. Bring soup to a simmer when ready to serve. Ladle soup into bowls and top each with a small spoonful of rosemary butter.

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Greenmarket Holiday Recipe Series

Winter Squash, Fennel, and Leek Broth

Martha Stewart Living, November 2001

This recipe calls upon seasonal vegetables to unite in a rich and flavorful broth that be used as a base for any soup or stew. Be sure to save the leek bottoms to use in other recipes!

Makes about 1 ½ quarts

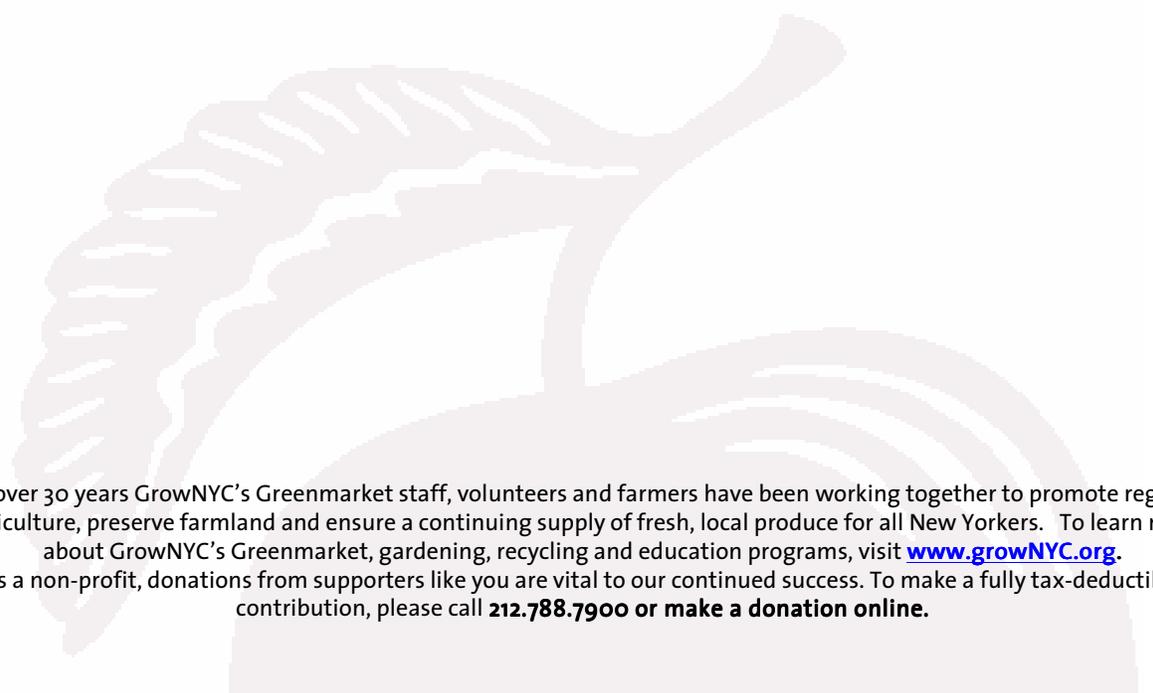
Ingredients

- *1 butternut, pumpkin, or other winter squash (about 2 pounds)
- *2 large or 3 small leeks, split in half lengthwise, dark-green tops only, roughly chopped
- *1 small fennel bulb with top, roughly chopped
- *2 to 3 sprigs fresh sage
- 8 cups water

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions

1. Slice the squash in half lengthwise. Peel off the rind, and scoop out the seeds and pulp. Reserve the flesh for another dish.
2. Add the squash rind, squash seeds and pulp, leeks, fennel, and sage to a heavy stockpot. Add the water, and bring to a boil over high heat. Reduce the heat to low, and simmer, uncovered, 45 to 60 minutes.
3. Strain the broth, and discard the solids. The broth may be refrigerated in a covered container for up to 3 days or frozen for up to 1 month.



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Greenmarket Holiday Recipe Series

Classic Roast Turkey

Recipe by Mark Bittman for *The New York Times* (November 15, 2012)

Ingredients

- *1 12-pound turkey
- Your choice of stuffing
- *1 stick butter or 2-3 tablespoons olive oil
- Salt and freshly ground black pepper
- *1 cup onion, roughly chopped
- *1 cup carrot, roughly chopped
- *1/2 cup celery, roughly chopped
- *Stems from one bunch fresh parsley, tied together (optional)

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Heat the oven to 500 degrees F.
2. Rinse the turkey and remove the giblets. Loosely pack the turkey cavity with stuffing, and then tie the legs together to enclose the vent. Smear the bird all over with butter or brush it with olive oil, then sprinkle liberally with salt and pepper.
3. Put the turkey on a rack in a large roasting pan. Add 1/2 cup water to the bottom of the pan along with the turkey neck, gizzard, any other trimmings, the vegetables and parsley. Put in the oven, legs first if you can.
4. Roast for 20 to 30 minutes, or until the top begins to brown, then turn the heat down to 350. Continue to roast, checking and basting with the pan juices every 30 minutes or so; if the top threatens to brown too much, lay a piece of aluminum foil directly onto it. (If the bottom dries out, add water, about 1/2 cup at a time; keep at least a little liquid in the bottom of the pan at all times.) The turkey is done when a thermometer inserted into the thickest part of the thigh measures 155 to 165 degrees. If, when the turkey is nearly done, the top is not browned enough, turn the heat up to 425 for the last 20 to 30 minutes of cooking.
5. Remove the turkey from the oven. Take the bird off the rack and let it sit for about 20 minutes before carving.

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Greenmarket Holiday Recipe Series

Classic Turkey Brine

Recipe from Chef Neil O'Malley of Rose Water Restaurant

Brining turkey enables it to take the heat of cooking and come out juicy, while infusing it with flavor throughout. Similar to curing a ham, brining a turkey changes the cell structure, replacing water with salt water so it holds onto its juices. It will slice beautifully, with no dry breast.

Basic ratio for brine

1 gallon water

1 cup salt

$\frac{3}{4}$ cup sugar - *optional*

*Spices and aromatics -- Consider sage, thyme, sliced lemons, garlic, or whole cloves

**Ingredients available seasonally at your local Greenmarket*

Instructions

This is a **ratio**; the total brine needed depends on how much bird you have. Find a brining vessel that will hold your turkey and fit in your fridge. Soak the bird in the brine for one to three days before cooking.

Rose Water is located at 787 Union Street, near 6th Avenue, (718) 783-3800

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Greenmarket Holiday Recipe Series

Braised Pork Shoulder with Apple Cider and Ginger Beer

Recipe from *Bon Appetit*, October 2012

Serves 8

Ingredients

- *1 5-6 pound boneless pork shoulder (Boston butt)
- Kosher salt and freshly ground black pepper
- *1 pound shallots (about 9 large)
- *12 garlic cloves (about 1 large head)
- *2 apples, peeled, quartered, and cored
- *3 cups chicken broth
- *2 cups apple cider
- 1 12-oz. bottle strong ginger beer (such as Reed's)
- *3 sprigs rosemary

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Salt and pepper the pork shoulder. Using kitchen twine, tie pork at ½" intervals, forming a compact cylinder. Let stand at room temperature for two hours, or cover and chill overnight. If chilled, let pork stand at room temperature for two hours before continuing.
2. Preheat oven to 300 degrees F. Place pork in a large heavy ovenproof pot with a tight-fitting lid; arrange shallots, onions, garlic, and apples around pork. Add broth, cider, and ginger beer. Bring to a boil over high heat, cover, and transfer to oven.
3. Braise pork until a knife slides easily through meat, 4-5 hours. Let meat cool in braising liquid, then refrigerate until cold. This can be done up to 3 days ahead.
4. Preheat oven to 350 degrees F. Transfer pork to a cutting board. Strain braising liquid through a fine-mesh sieve into a large bowl; discard fat and solids. Slice pork between kitchen twine and place in a large roasting pan, removing twine. Pour braising liquid into pan to cover pork halfway and top with rosemary. Cover with foil. Bake 15 – 20 minutes.
5. Pour remaining braising liquid from bowl into a large saucepan. Bring to a boil over high heat. Boil until reduced to 2 cups, about 10 minutes. Season to taste with salt and pepper.
6. Transfer sliced pork to a platter (discard remaining pan liquid) and drizzle some of the sauce over. Serve remaining sauce alongside.

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Greenmarket Holiday Recipe Series

Beef Tenderloin Steaks with Celery Root Gratin

Recipe by William Abitbol for *Food & Wine* (October 2008)

Ingredients

- *One 2-pound celery root—peeled, quartered and sliced crosswise 1/8 inch thick
- Salt and freshly ground pepper
- Pinch of freshly grated nutmeg
- *1 cup heavy cream
- *5 tablespoons unsalted butter, 1 tablespoon cut into small pieces
- 1 tablespoon extra-virgin olive oil
- *Four 6-ounce trimmed beef tenderloin steaks, about 2 inches thick
- 1/2 cup veal demiglace (see Note)
- *4 rosemary sprigs, for garnish

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 375 degrees F. Spread one-fourth of the celery root slices in a shallow 1-quart gratin dish. Season with salt, pepper and nutmeg. Repeat with the remaining celery root slices to create four layers, and season between each layer. Pour the cream over the celery root and dot with the 1 tablespoon of butter pieces. Cover with foil and bake for 30 minutes. Remove the foil and bake for 30 minutes, until browned on top and the celery root is tender when pierced with a knife. Let stand for 15 minutes. Leave the oven on.
2. In a large ovenproof skillet, melt 1 tablespoon of the butter in the olive oil. Season the steaks with salt and pepper and cook over moderately high heat until a brown crust forms on the bottom, about 3 minutes. Turn the steaks, transfer the skillet to the oven and cook for about 12 minutes for medium-rare. Transfer the steaks to a plate.
3. Add the veal demiglace to the skillet and bring to a boil. Remove the skillet from the heat and whisk in the remaining 3 tablespoons of butter, 1 tablespoon at a time. Season the sauce with salt and pepper. Spoon the sauce over and around the steaks. Garnish each steak with a sprig of rosemary and serve hot with the celery root gratin.

Note: Veal demiglace is made from reduced stock. D'Artagnan makes an excellent demiglace that is available at many specialty food shops and from dartagnan.com and amazon.com.

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Greenmarket Holiday Recipe Series

Baked Acorn Squash with Chestnuts, Apples, and Leeks

Recipe by Justin Chapple for *Food & Wine*

Serves 8

Ingredients

- *4 acorn squash (about 1 pound each), halved lengthwise and seeded
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- Kosher salt and freshly ground pepper
- *3 tablespoons unsalted butter
- *1 ½ cups diced celery
- *2 leeks, halved lengthwise and sliced crosswise ¼ inch thick
- *2 Granny Smith apples, peeled and diced
- *2 teaspoons finely chopped thyme
- *10 ounces day-old rustic rye bread—crusts removed, bread cut into ½-inch dice (about 6 cups)
- *7 ounces chestnuts, roasted
- *½ cup chopped parsley
- *⅓ cup heavy cream
- *⅓ cup vegetable stock or low-sodium broth

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Preheat the oven to 350 degrees F. Brush the cut sides of the squash with olive oil and season the cavities with salt and pepper. Place the squash cut side down on two baking sheets and roast for about 25 minutes, until just tender.
2. Meanwhile, in a large skillet, melt the butter in the 3 tablespoons of olive oil. Add the celery, leeks and a generous pinch each of salt and pepper and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Add the apples and thyme and cook over moderately high heat until the apples just start to soften, about 5 minutes. Scrape the mixture into a large bowl. Add the bread, chestnuts, parsley, cream and stock and toss well. Season with salt and pepper.
3. Turn the squash cut side up. Spoon the stuffing into the cavities and bake until the squash are tender and the stuffing is golden brown, about 20 minutes. Transfer to plates and serve.

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Greenmarket Holiday Recipe Series

Five Green Salad with Warm Dressing

Adapted from *Good Housekeeping*, September 1985

Serves 10

Ingredients

- *1/2 pound spinach
- *1 large head Boston lettuce
- *1 bunch arugula
- *1 medium-sized head radicchio
- 1/2 small head escarole
- 1/2 cup olive oil
- *3/4 pound mushrooms, sliced
- *2 green onions, sliced
- 1/2 cup red wine vinegar
- 1 tablespoon sugar
- *3/4 teaspoon thyme leaves
- 3/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Tear salad greens into bite-sized pieces and layer in a large salad bowl.
2. To prepare the dressing, heat olive oil in a skillet over medium-high heat. Cook mushrooms and green onions until tender, stirring occasionally. Stir in vinegar, sugar, thyme, salt and pepper.
3. Heat to boiling. Boil 1 minute, stirring constantly.
4. Pour hot dressing over greens and gently toss to coat well. Serve immediately.

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Greenmarket Holiday Recipe Series

Roasted Radicchio with Maple-Balsamic Reduction & Bleu Cheese

Recipe by Genna Cherichello

Serves 8 as a side

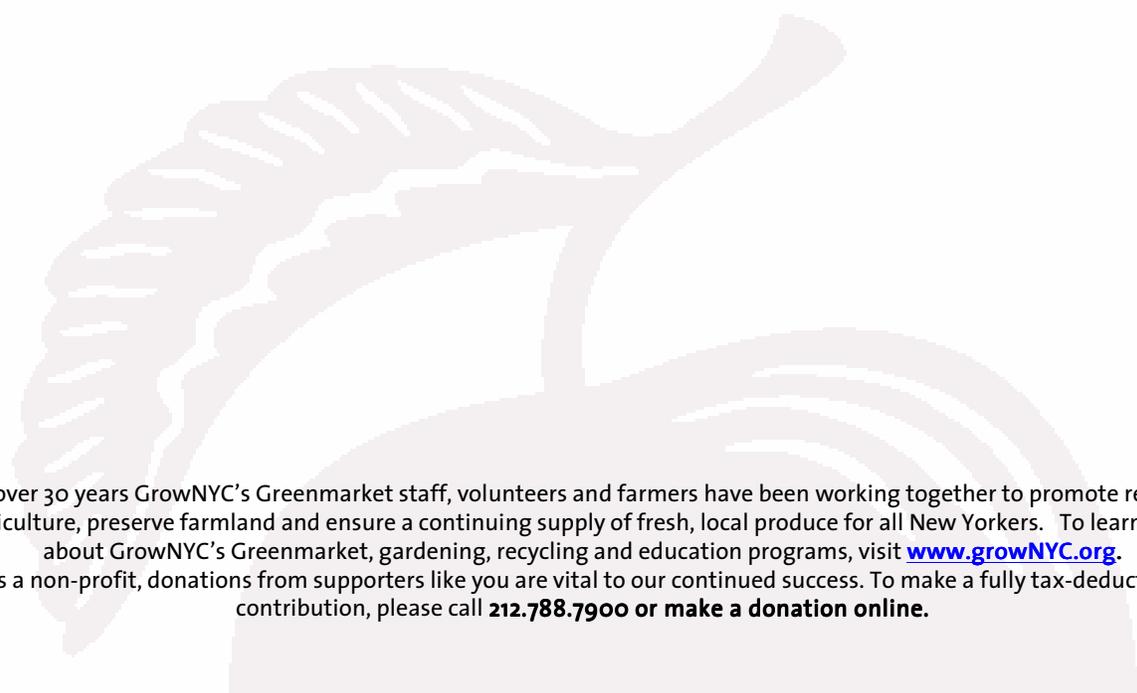
Ingredients

- *2 large, tight heads of radicchio
- Several glugs of olive oil
- ½ cup balsamic vinegar
- *2 tablespoons maple syrup
- Salt & freshly ground black pepper to taste
- Your favorite bleu cheese to crumble over top

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 400 degrees F.
2. Quarter both heads of radicchio and place on an oiled baking sheet. Drizzle with more olive oil, and sprinkle with salt and freshly ground black pepper.
3. Roast for 6 to 7 minutes, then rotate and roast for another 6 to 7 minutes. Remove from oven when the leaves look slightly charred.
4. In the meantime, reduce balsamic vinegar and maple syrup together for 10 minutes.
5. Transfer radicchio to a platter and top with maple-balsamic reduction and crumbled bleu cheese.



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Greenmarket Holiday Recipe Series

Collard Greens with Fennel and Orange Butter

Recipe from *A Blue Ribbon Holiday* (November 2000) by Bruce & Eric Bromberg

Serves 12

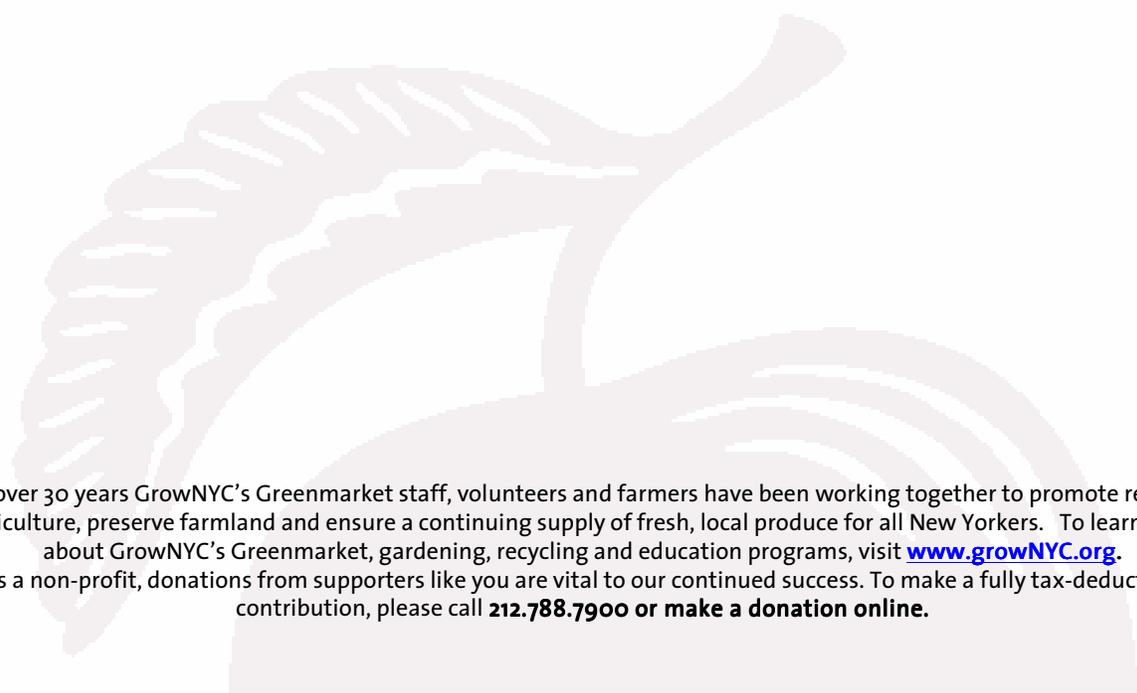
Ingredients

- *1 ½ sticks (6 ounces) unsalted butter
- *4 medium fennel bulbs—halved, cored and sliced lengthwise 1/4 inch thick
- 2 teaspoons finely grated orange zest
- 4 cups fresh orange juice
- *7 pounds collard greens, large stems discarded, leaves cut into 2-inch pieces
- Salt and freshly ground pepper

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Melt the butter in a large enameled cast-iron casserole. Add the fennel and orange zest and cook over moderately high heat, stirring frequently, until the fennel browns around the edges, about 10 minutes. Reduce the heat to moderately low and cook, stirring occasionally, until evenly browned, about 12 minutes longer. Add the orange juice and boil over high heat until reduced by one-third, about 8 minutes.
2. Stir in the collards in batches, adding more as the leaves wilt. Cook the collards until just tender, about 10 minutes. Season with salt and pepper and serve.
3. The cooked collards and fennel can be refrigerated for up to 2 days and reheated before serving.



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Greenmarket Holiday Recipe Series

Roasted Pear Couscous

Adapted from *Holiday Cooking* 1996

Serves 8

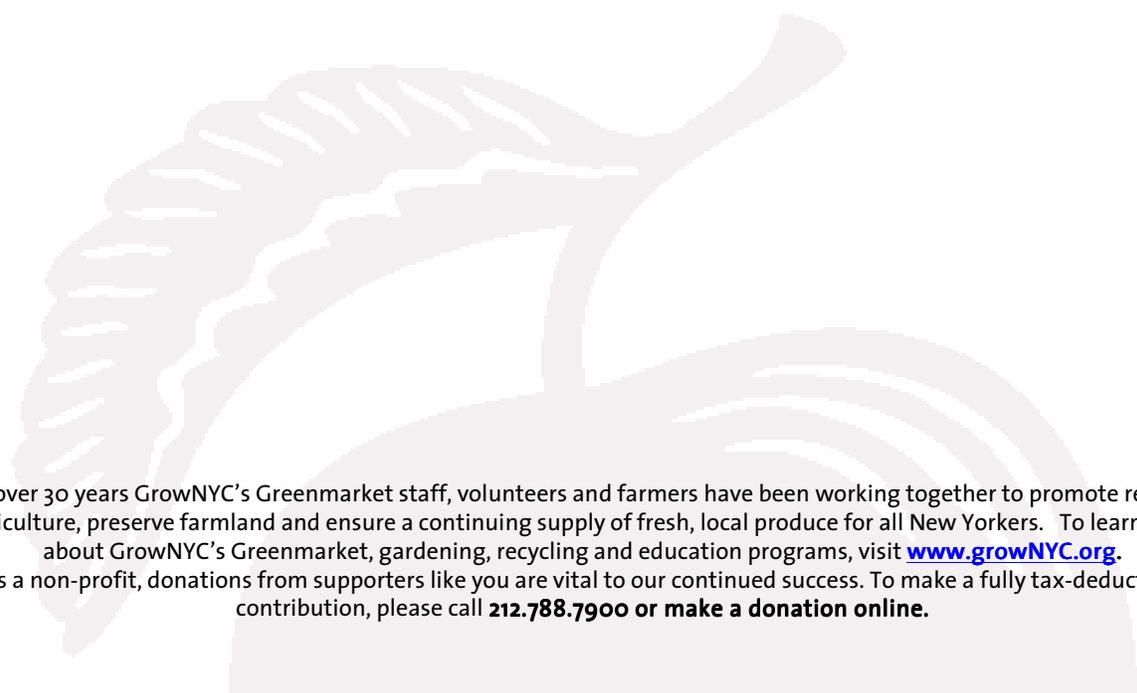
Ingredients

- *2 medium pears, peeled, cored, and halved
- *1 large sweet onion, peeled and cut into thin wedges
- *1 ¾ cups apple juice
- *1 ¼ cups couscous
- ¼ cup hazelnuts, chopped and toasted
- *1 cup fresh spinach, roughly chopped
- Salt and freshly ground black pepper

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Preheat oven to 375 degrees F.
2. Place onion and pear halves on an oiled baking sheet and roast for 30 minutes.
3. Remove from oven and let cool for 10 minutes. Coarsely chop onions and pears.
4. Bring apple juice to a boil in a medium saucepan.
5. Stir in couscous. Cover and remove from heat. Let stand for 5 minutes.
6. Stir in diced pears, chopped onions, hazelnuts, and spinach, and season with salt and pepper to taste.



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Greenmarket Holiday Recipe Series

Golden Beet Salad with Wheat Berries and Pumpkinseed Vinaigrette

Adapted from *Cooking Light*, June 2011

Serves 8

Ingredients

- *4 medium golden beets
- 3 tablespoons extra-virgin olive oil
- 1 cup uncooked wheat berries
- 2 cups water
- ½ cup unsalted pumpkinseed kernels, toasted
- *1 tablespoon honey
- *1 tablespoon Dijon mustard
- 1 tablespoon sherry vinegar
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- *⅓ cup diced celery
- *¼ cup thinly sliced shallots
- *2 tablespoons chopped fresh chives
- *¼ cup celery leaves or lovage

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 400 degrees F.
2. Scrub beets and place in center of a 15 x 12-inch sheet of foil; drizzle with 1 tablespoon oil. Fold foil over beets; tightly seal edges. Bake for 1 hour and 20 minutes or until tender. Unwrap beets; cool. Rub off skins and cut beets into wedges.
3. While the beets cook, combine wheat berries and 2 cup water in a medium saucepan; bring to a boil. Cover, reduce heat, and simmer for 1 hour, stirring occasionally. Drain; cool slightly.
4. Place ¼ cup pumpkinseed kernels in a large bowl, and coarsely crush with back of spoon. Add honey and next four ingredients (through pepper); stir well with a whisk. Gradually add remaining 2 tablespoons olive oil, stirring constantly with a whisk. Add beets, wheat berries, celery, shallots, and chives; toss gently. Sprinkle with the remaining ¼ cup pumpkinseed kernels and celery leaves.

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Greenmarket Holiday Recipe Series

Fall Latkes with Apple-Pear Sauce

Recipe by Genna Cherichello

Serves 8 as a side

Ingredients

- *3 medium sweet potatoes, peeled
- *2 medium parsnips, peeled
- *1 small onion, peeled
- *2 large cloves of garlic, minced
- *5 large apples
- 2 tablespoons curry powder
- 2 teaspoons cinnamon
- 1 teaspoon cardamom
- 1 teaspoon cayenne pepper
- *4 large eggs, lightly beaten
- 1 cup all-purpose flour
- Salt & freshly ground black pepper, to taste
- Vegetable oil, for frying
- *4 large pears

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Core and chop the 4 apples and 4 pears, and add to a saucepan with 2 tablespoons of honey and approximately 1 cup of water. Bring to a simmer and stir occasionally to prevent sticking. (The sauce will be done when all of the latkes are fried.)
2. Shred all of these peeled vegetables and one apple into a large bowl.
3. Toss the shreds with the curry powder, cinnamon, cardamom, cayenne pepper, salt, and freshly ground black pepper.
4. Fold the eggs into the vegetable and spice mixture, and add the flour, 1/4 cup at a time. The latke batter should be loose but hold its form in your hand.
5. Heat 3/4" of vegetable oil in a large skillet on medium-high heat.
6. Shape latkes into preferred size patty and gently drop into the hot oil. Let it fry until golden brown, approximately 2 to 3 minutes per side, and remove onto paper towels.
7. Serve warm with apple-pear sauce and sour cream.

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Greenmarket Holiday Recipe Series

Fast & Spicy Shredded Winter Squash Sauté

Recipe by Regina Schrambling from *Squash: A Country Garden Cookbook* (Harper Collins)

The one drawback to winter squash – the long, slow cooking required – is short-circuited in this quick and easy dish because grating brings the squash down to size. The spice of the hot peppers makes it an appealing side dish. Buttercup, butternut, kabocha, or calabaza may be used here

Serves 6

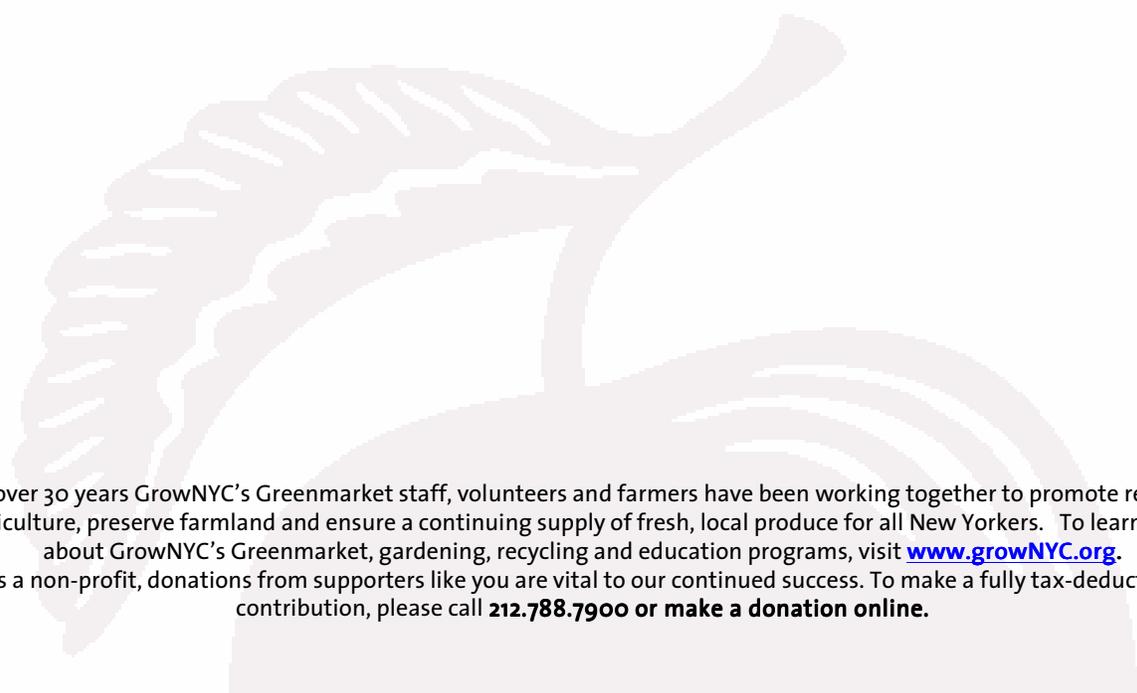
Ingredients

- *1 large winter squash (approximately 3 pounds)
- *4 tablespoons (½ stick) unsalted butter
- *2 shallots, minced
- ¼ teaspoon red pepper flakes
- Salt and freshly ground black pepper, to taste

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Peel the squash, cut in half and scrape out the seeds. Grate the squash on the coarsest holes of a four-sided grater. Set aside.
2. In a large, deep skillet, melt the butter over medium heat. Stir in the squash, shallots and pepper flakes. Cook, stirring constantly, 7 to 10 minutes, or until the squash is tender but not mushy.
3. Season with salt and pepper and stir immediately.



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Greenmarket Holiday Recipe Series

Curried Sweet Potatoes

Recipe by Scott Schnur

Serves 8

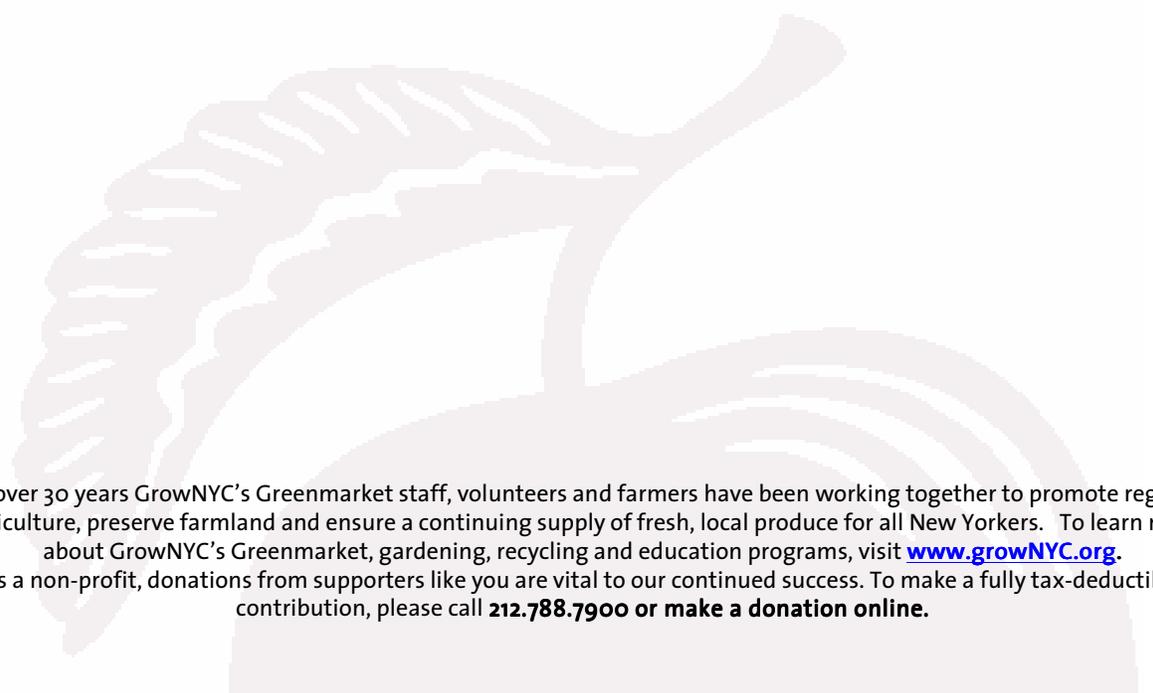
Ingredients

- *8 or 9 medium sweet potatoes, peeled and cut into 1-inch pieces
- 1 tablespoon red curry paste
- ½ cup coconut milk
- Salt, to taste

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Fill a large pot with water and bring to a boil.
2. Drop in sweet potatoes and boil for 15 to 20 minutes, or until a fork slides in easily.
3. Drain the sweet potatoes and return to the warm pot.
4. Mash with red curry paste, coconut milk, and salt. Adjust amounts to taste.



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Greenmarket Holiday Recipe Series

Carrots Roasted with Smoked Paprika

Adapted from *Cooking Light*, December 2009

“Slicing the carrots lengthwise gives them a distinctive look, while smoky spice balances their natural sweetness.”

Serves 6-8 as a side

Ingredients

- 2 tablespoons olive oil
- 1 ½ teaspoons Spanish smoked paprika
- Salt and freshly ground black pepper, to taste
- *2 ½ pounds medium carrots, peeled and halved lengthwise
- *2 tablespoons finely chopped fresh cilantro

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 450 degrees F.
2. Combine olive oil, Spanish smoked paprika, kosher salt, freshly ground black pepper, and carrots in a large bowl. Toss well.
3. Arrange carrot mixture in a single layer on baking sheet.
4. Bake for 25 minutes or until tender, stirring after 12 minutes.
5. Remove from oven, transfer to serving dish, and sprinkle with cilantro.

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Greenmarket Holiday Recipe Series

Marilyn Monroe's Stuffing

Adapted by *The New York Times* (11/10/10) from *Fragments* by Marilyn Monroe

"When we gingerly tossed everything together in our largest bowl (the recipe yielded more than 20 cups), we were amazed to discover the most handsome stuffings we've encountered. The odd elements, like the profusion of raisins and the chopped egg, suddenly made sense, becoming pleasant color contrasts. Moreover, the mixture was delicious, a nice balance of vegetables, meats and bold seasonings just faintly, tonically sweet from the raisins. Even the texture was superlative, a fluffy, damp blend that packed well into a chicken cavity and emerged loosely gelled." - Matt Lee and Ted Lee for *The New York Times*

Yields 20 cups, enough for 1 large turkey, 2 to 3 ducks, or 8 chickens

Ingredients

- No garlic
- *A 10-ounce loaf sourdough bread
- *1/2 pound chicken or turkey livers or hearts
- *1/2 pound ground round or other beef
- 1 tablespoon cooking oil
- *4 stalks celery, chopped
- *1 large onion, chopped
- *2 cups chopped curly parsley
- *2 eggs, hard boiled, chopped
- 1 1/2 cups raisins
- 1 cup grated Parmesan
- 1 1/2 cups chopped walnuts, pine nuts, or roasted *chestnuts, or a combination
- *2 teaspoons dried crushed rosemary
- *2 teaspoon dried crushed oregano
- *2 teaspoons dried crushed thyme
- 3 bay leaves
- 1 tablespoons salt-free, garlic-free poultry seasoning (or 1 teaspoon dried sage, 1 teaspoon marjoram, 1/2 teaspoon ground ginger and 1/2 teaspoon ground nutmeg)
- 1 teaspoon kosher salt, plus more to taste
- 1 tablespoon pepper

*** Ingredients available seasonally at your neighborhood Greenmarket**

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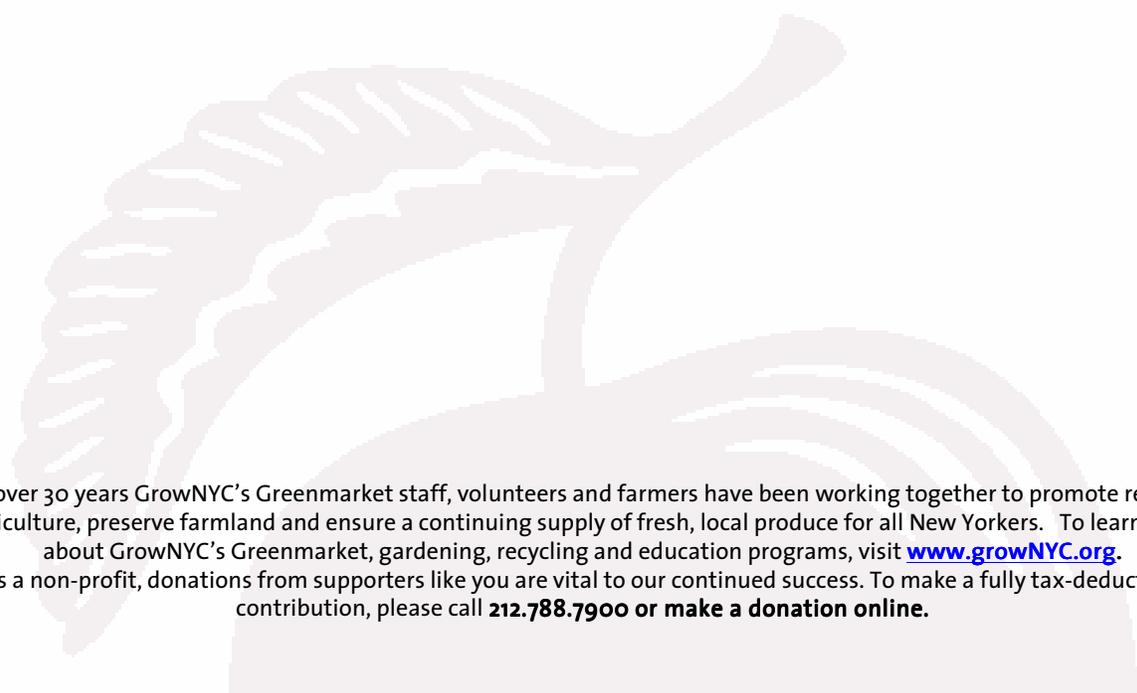
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Instructions

1. Split the bread loaf in half and soak it in a large bowl of cold water for 15 minutes. Wring out excess water over a colander and shred into pieces.
2. Boil the livers or hearts for 8 minutes in salted water, then chop until no piece is larger than a coffee bean.
3. In a skillet over medium-high heat, brown the ground beef in the oil, stirring occasionally and breaking up the meat, so no piece is larger than a pistachio.
4. In your largest mixing bowl, combine the sourdough, livers, ground beef, celery, onion, parsley, eggs, raisins, Parmesan and nuts, tossing gently with your hands to combine. Whisk the rosemary, oregano, thyme, bay leaves, poultry seasoning, salt and pepper together in a bowl, scatter over the stuffing and toss again with your hands. Taste and adjust for salt. Refrigerate, covered, until ready to use as a stuffing or to bake separately as dressing.



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Greenmarket Holiday Recipe Series

Cornbread Prosciutto Stuffing

Recipe from *Home Cooking* by Laurie Colwin

Serves 10-12

Ingredients

- *2 onions, chopped finely
- *1 leek, chopped finely
- *1 large garlic clove, minced
- *1 stick unsalted butter
- *1/2 lb. prosciutto, sliced 1/4" thick and diced
- *16 ounces cornbread
- *1 scallion, chopped finely
- *1/2 cup flat-leaf parsley, chopped finely
- *2 cups of chicken or turkey stock

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. In a large skillet, melt butter and sauté the onions, leek, and garlic over low heat.
2. Add the prosciutto and cook, stirring another minute.
3. Stir in the cornbread gradually, and then add the parsley, scallion, and pepper to taste. Cook, stirring until all is coated with the butter.
4. Transfer to a bowl and add 2 cups of stock, or enough to moisten without making too wet.
5. Stuff your turkey with this stuffing or bake it separately.

I've been making Laurie Colwin's Cornbread & Prosciutto Stuffing every year since her recipe appeared in a 1987 article in *Gourmet*. My only short-cut is to use organic chicken stock instead of making a turkey stock:

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Greenmarket Holiday Recipe Series

From-Scratch Green Bean Casserole

Recipe adapted from Alton Brown's "Best Ever Green Bean Casserole"

This take on a nostalgic favorite will quickly enter your annual Thanksgiving repertoire. It is divine!

Serves 6

Ingredients

For the topping:

- *4 large shallots, finely sliced into rounds
- 1 cup vegetable or canola oil
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- Egg wash (*1 egg, beaten with 1/8 cup water)

For the green beans:

- 2 tablespoons salt
- *1 pound fresh green beans, rinsed, trimmed and halved

For the sauce:

- *2 tablespoons unsalted butter
- *12 ounces mushrooms, trimmed and cut into 1/2-inch pieces
- *1/2 teaspoon freshly ground black pepper
- *2 cloves garlic, minced
- 2 tablespoons all-purpose flour
- *1 cup chicken broth
- *1 cup heavy cream

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Preheat the oven to 475 degrees F.
2. Put oil in a 9" frying pan and heat while breading the shallots.
3. To bread the shallots, combine all-purpose flour and 1 teaspoon salt in a flat dish. Dredge shallots in flour, then egg wash, then flour again.
4. Drop in hot oil and, when golden brown, transfer to paper towel with a slotted spoon.

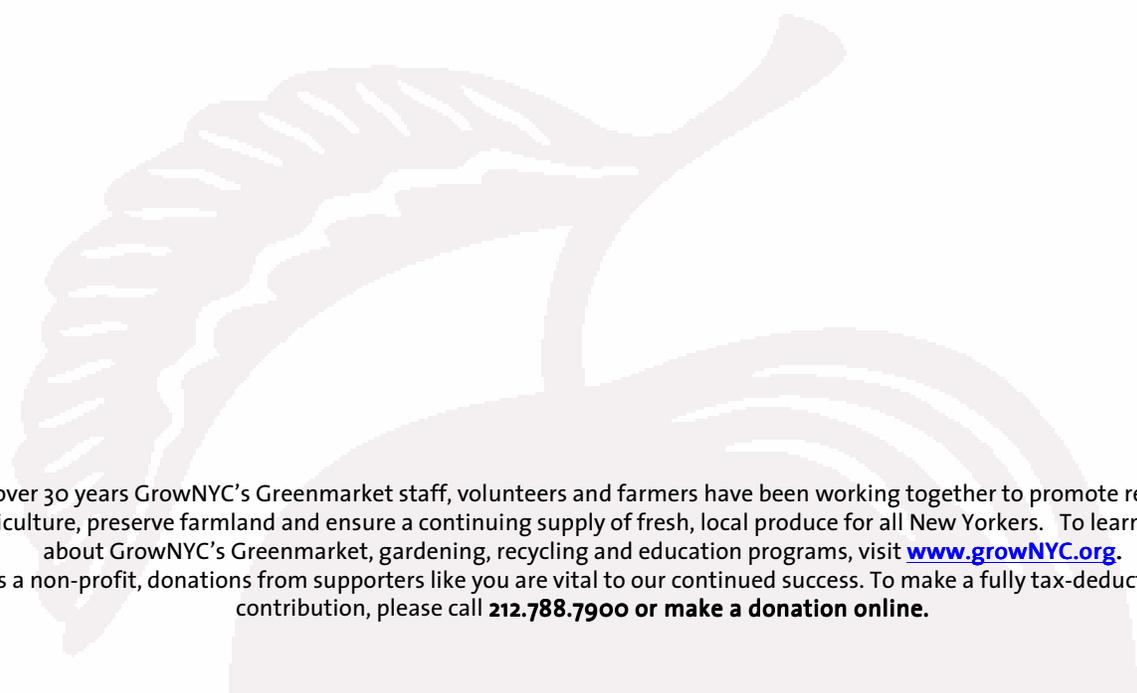
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Greenmarket Holiday Recipe Series

5. Bring a gallon of water and 2 tablespoons of salt to a boil in a large saucepan. Once boiling, blanch green beans for 5 minute then drain in a colander. Shock in a bowl of ice water to stop the cooking, drain, and set aside.
6. Melt butter in a large (preferably cast iron) skillet set over medium-high head. Add mushrooms, 1 teaspoon salt and pepper and cook for 4 to 5 minutes.
7. Add garlic and nutmeg and continue to cook for another 1 to 2 minutes. Sprinkle the flour over the mixture and stir to combine, cooking for 1 minute.
8. Add broth and simmer for 1 minute. Decrease the heat to medium-low and add the heavy cream. Cook until the mixture thickens, stirring occasionally, approximately 6 to 8 minutes.
9. Remove from the heat and stir in $\frac{1}{4}$ of the shallots and all of the green beans. Place in the oven and bake until bubbly, approximately 15 minutes. Remove from oven, top with remaining shallots, and serve immediately.



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Greenmarket Holiday Recipe Series

Lard Pie Crust

Recipe adapted from epicurious.com

Yields dough for 1 double-crust pie, 1 lattice-topped pie, or 2 single-crust pies

Ingredients

2 ½ cups unbleached all purpose flour

1 ½ teaspoons sugar

1 teaspoon salt

*½ cup chilled unsalted butter, cut into 1/2-inch cubes

*½ cup chilled lard, cut into 1/2-inch cubes – available at Flying Pigs Farm!

5 tablespoons (or more) ice water

**Ingredients seasonally available at your local Greenmarket*

Instructions:

1. Blend flour, sugar, and salt in processor.
2. Add butter and lard; pulse until mixture resembles coarse meal.
3. Transfer mixture to medium bowl. Add 5 tablespoons ice water and mix with fork until dough begins to clump together, adding more water by teaspoonfuls if dry. Gather dough together.
4. Divide dough in half; flatten each half into disk.
5. Wrap each disk in plastic and refrigerate at least 1 hour.
6. The dough can be made 3 days ahead. Keep refrigerated. If necessary, soften slightly at room temperature before rolling out.

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Greenmarket Holiday Recipe Series

Pumpkin Pie

From *Recipes from America's Small Farms* by Joanne Lamb Hayes and Lori Stein

Ingredients:

- 1 Lard Pie Crust
- *2 cups pumpkin puree (1 small 2-3 pound pumpkin)
- *3 large eggs
- ¼ cup packed light brown sugar
- 1 ½ teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ¼ teaspoon ground allspice
- ¼ teaspoon ground clove
- *1 ½ cups half-and-half

**Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. Preheat oven to 400 degrees F.
2. Split pumpkin in half and scoop out the seeds. Brush cut side of pumpkin with oil and place face down on a baking sheet. Bake for 30 to 40 minutes until pumpkin is cooked through and tender.
3. Let cool. Scoop out pumpkin flesh and puree, or mash until smooth.
4. Beat together the pumpkin puree, eggs, brown sugar, cinnamon, ginger, nutmeg, salt, allspice and cloves in a large bowl. Gradually beat in the half-and-half until the mixture is smooth.
5. Pour into the pie shell and bake for 10 minutes. Reduce the heat to 300 degrees F and continue baking for 30 to 40 minutes, until the filling is almost set. A sharp knife inserted slightly off center will come out almost clean. The center of the pie should not be completely firm. Let cool to room temperature and serve with whipped cream. Store any leftovers in the refrigerator.

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Greenmarket Holiday Recipe Series

Warm Caramelized Pears with Clove Zabaglione

Adapted from *Cooking Light*, November 2005

Serves 8

Ingredients

- 1/4 cup plus 1 teaspoon sugar
- 1/4 teaspoon ground cloves
- 1/4 teaspoon allspice
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg, plus more for optional garnish
- 1/2 cup plus 6 tablespoons Marsala
- *3 tablespoons honey
- *1 tablespoon plus 1 teaspoon butter
- 2 pieces lemon rind (about 1 x 3-inches long), plus grated zest for optional garnish
- *4 large Bosc pears, halves and cored (about 2 pounds)
- Cooking spray or oil
- 1/8 teaspoon salt
- *4 large egg yolks

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 350 degrees F.
2. Combine 1 teaspoon sugar, cloves, allspice, cinnamon and nutmeg in a small bowl.
3. In a small saucepan, combine 1/2 cup Marsala, honey, 1 tablespoon butter, lemon rind and 1 teaspoon spice mixture. Heat over medium heat until butter is melted.
4. Place pear halves, cut sides up, in a 13 x 9-inch baking dish coated with cooking spray or oil.
5. Pour Marsala mixture over pears. Bake for 30 minutes or until pears are tender, basting occasionally. Remove from oven but keep them warm.
6. Combine 6 tablespoons Marsala, 1/4 cup sugar, 2 tablespoons water, salt and egg yolks in a medium, heavy saucepan, stirring with a whisk. Cook over low heat, whisking constantly, until mixture is thick (about 5 minutes). Stir in remaining spice mixture and 1 teaspoon butter until blended. Place 1 pear half in each individual bowl. Spoon 1/4 cup sauce over each pair half. Garnish with lemon zest and nutmeg, if desired, and serve immediately.

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Greenmarket Holiday Recipe Series

Apple-Bourbon Bundt Cake

Recipe by Dorie Greenspan

Serves 10-12

Ingredients

- *2 sticks unsalted butter, at room temperature, plus more to grease pan
- 2 ½ cups all-purpose flour, plus more to dust the pan
- 3 tablespoons plus ½ cup bourbon or rye whiskey
- ½ cup candied ginger, chopped
- 1 ¾ cup light brown sugar
- *4 large eggs, at room temperature
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 ½ teaspoons ground cinnamon
- 1 teaspoon salt
- ½ teaspoon ground nutmeg
- 1 cup sour cream
- 1 tablespoon vanilla extract
- 1 lemon, zested and juiced
- *2 medium Granny Smith apples, peeled, cored, and coarsely grated
- 1 cup toasted pecans, finely chopped
- ½ cup granulated sugar

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. Preheat oven to 325 degrees F. Grease and flour a 12-cup bundt pan. In a small bowl, combine 3 tablespoons bourbon and candied ginger. Let stand 10 minutes.
2. Beat together brown sugar and butter in an electric mixer fitted with the paddle attachment, until light and fluffy. Beat in the eggs, 1 at a time, until incorporated.
3. In a separate bowl, whisk together flour with baking soda, baking powder, cinnamon, salt, and nutmeg. In another bowl, whisk together sour cream, lemon zest, and vanilla. Pour in the bourbon from the ginger mixture (reserve ginger) and whisk until smooth.
4. With mixer on medium speed, add dry ingredients and sour cream mixture to wet ingredients in three additions, alternating between the two. Fold in ginger, apples and pecans. Scrap batter into pan and bake until golden brown, about 1 hour 10 minutes.

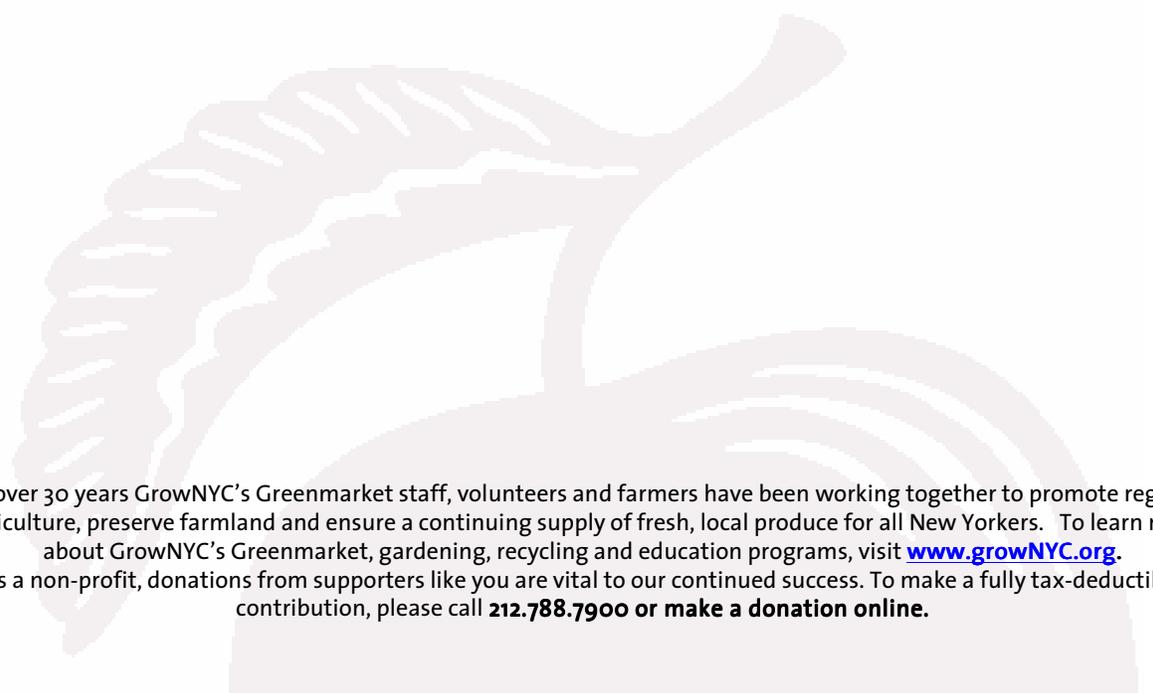
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Greenmarket Holiday Recipe Series

5. Cool in pan for 20 minutes then release cake. Cool, flat side down, on a wire rack.
6. While cake cools, combine ½ cup granulated sugar and ½ cup whiskey in a small saucepan. Over low heat, gently stir until the sugar dissolves. Stir in the lemon juice and take off heat. Make 10 slits on top with a paring knife and pour half of the bourbon-sugar glaze on the still-warm cake. When it is fully cool, flip it and pour the rest of the glaze on the other side, then flip to serve.



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Greenmarket Holiday Recipe Series

Easy Turkey Stock

Recipe from *Martha Stewart Living* November 2003

Yields 3 quarts

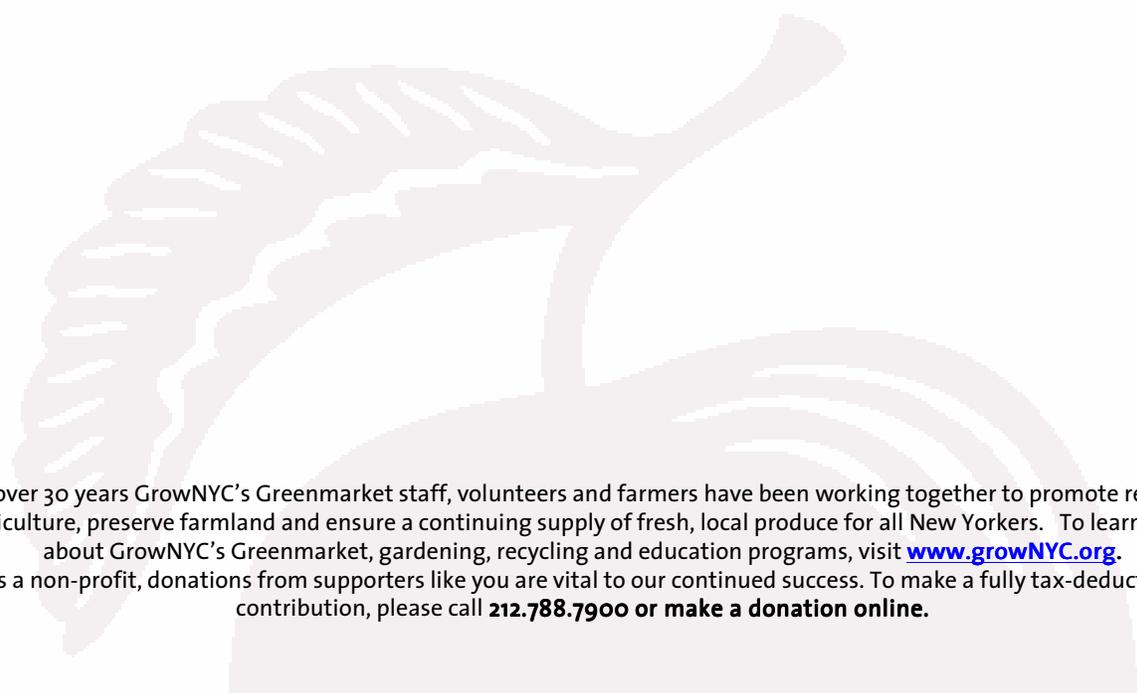
Ingredients

- *Bones of 1 cooked turkey
- 5 quarts water
- *2 onions, quartered
- *1 celery stalk
- *1 carrot
- 1 dried bay leaf
- 1 teaspoon whole black peppercorns

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions

1. In a large stockpot, combine turkey bones, water, onions, celery, carrot, bay leaf, and peppercorns. Bring to a boil, reduce heat, and simmer, skimming occasionally, about 2 hours.
2. Strain into airtight containers; cool completely. Cover, and refrigerate up to 3 days, or freeze up to 6 months.



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Greenmarket Holiday Recipe Series

Eggs Baked in Stuffing

Adapted from a recipe by Mark Bittman

Serves 6 for breakfast or brunch

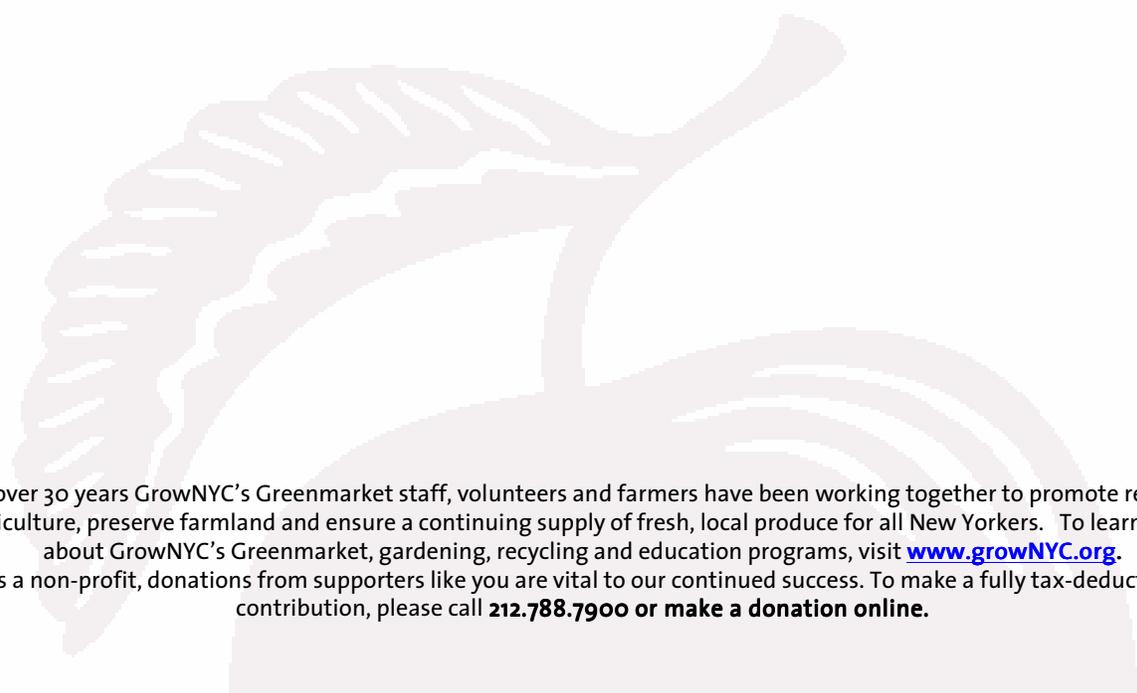
Ingredients

- Leftover stuffing
- *2 onions
- 2 tablespoons olive oil
- *4 eggs
- *Grated Parmesan or other cheese

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions

1. Slice onions into half-moons and caramelize with olive oil in a large skillet on medium-high heat.
2. Preheat oven to 375 degrees F.
3. Pack a layer of stuffing into the bottom of a well-greased baking dish or four ramekins. Layer caramelized onions on top.
4. Make indentations and crack eggs into them. Sprinkle with grated Parmesan or other cheese.
5. Bake until eggs are just set, about 10 to 15 minutes.



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Greenmarket Holiday Recipe Series

Turkey Croquettes

Recipe from *Martha Stewart Living*, November 2008

"Familiar dishes return, cleverly camouflaged as these croquettes, which are formed from turkey and mashed potatoes and served with cranberry sauce on the side."

Makes 20

Ingredients

- *3 tablespoons unsalted butter
- *1 medium onion, minced
- Coarse salt and freshly ground black pepper
- *1 ½ teaspoons minced fresh sage
- *1 ½ teaspoons minced fresh savory or thyme
- *2 cups finely chopped cooked turkey
- *¼ cup heavy cream
- *1 cup mashed potatoes
- ¼ cup all-purpose flour
- *1 large egg, lightly beaten
- *1 ½ cups finely ground fresh breadcrumbs
- Vegetable oil, for frying
- Cranberry sauce, for serving

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions

1. Melt butter in large skillet over medium-high heat. Add onion, and salt and pepper to taste. Cook for 3 minutes then stir in fresh herbs, cooking for additional minute. Stir in turkey and cream, and cook until liquid evaporates. Transfer to a large bowl, and let cook for 15 minutes.
2. Add potatoes, flour, and egg to turkey, and season with salt and pepper.
3. Drop 2 tablespoons turkey mixture into a shallow bowl of breadcrumbs, turn to coat, and pat into 2-inch discs. Arrange in a single layer on a baking sheet, and refrigerate for 10 minutes.
4. Heat ¼ inch oil in a skillet over medium heat. Working in batches, cook croquettes in a single layer until golden brown, about 2 minutes per side. Transfer to paper towels to drain.
5. Serve immediately with cranberry sauce.

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Greenmarket Holiday Recipe Series

Thanksgiving Leftover Pocket Pies

Recipe from *The Martha Stewart Show*, November 2010
Adapted from Lucina Scala Quinn's *Mad Hungry*

Makes about 10

Ingredients

For the cream cheese pastry dough

- *8 tablespoons unsalted butter, room temperature
- *4 ounces cream cheese, room temperature
- * $\frac{1}{4}$ cup heavy cream
- 1 $\frac{1}{2}$ cups all-purpose flour plus 2 tablespoons, plus more for rolling out the dough
- $\frac{1}{2}$ teaspoon coarse salt

For the pocket pies

- A selection of Thanksgiving leftovers
- 1 large egg, beaten

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Process the butter, cream cheese, and cream in a food processor, electric mixer, or by hand to thoroughly combine.
2. Add the flour and salt. Process just until combined and the dough holds together in a ball. Turn the dough out onto a well-floured surface. Divide into 2 pieces. Flatten into discs and wrap each in plastic wrap. Refrigerate for at least 30 minutes before rolling out.
3. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper.
4. Working with one disc of dough at a time, roll it out on a lightly floured work surface. Using an overturned bowl about 5 inches in diameter as a guide, cut out three circles. Gather dough scraps, reroll, and repeat cutting process.
5. For each pocket pie, mix together a $\frac{1}{4}$ cup of leftovers. Place filling on one side of dough circle, moisten edges lightly with water, and fold dough over to form a half circle. Pinch edges together and pinch with a fork.
6. Place pocket pies on baking sheet; refrigerate for 10 minutes. Pierce each pie twice with a fork and brush with egg.
7. Transfer to oven and bake until golden brown, 20 to 25 minutes. Let pies cool 5 minutes before serving. Pies can also be cooled and frozen, then reheated in the oven or microwave.

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Greenmarket Holiday Recipe Series

Thanksgiving Leftovers Shepherd's Pie

Recipe from *Martha Stewart Living* November 2003

"Next-day leftovers can be enjoyed all at once when combined in a delicious take on shepherd's pie. To bake individual pies, use six ten-ounce ramekins, and reduce cooking time twenty to thirty minutes."

Serves 4 to 6

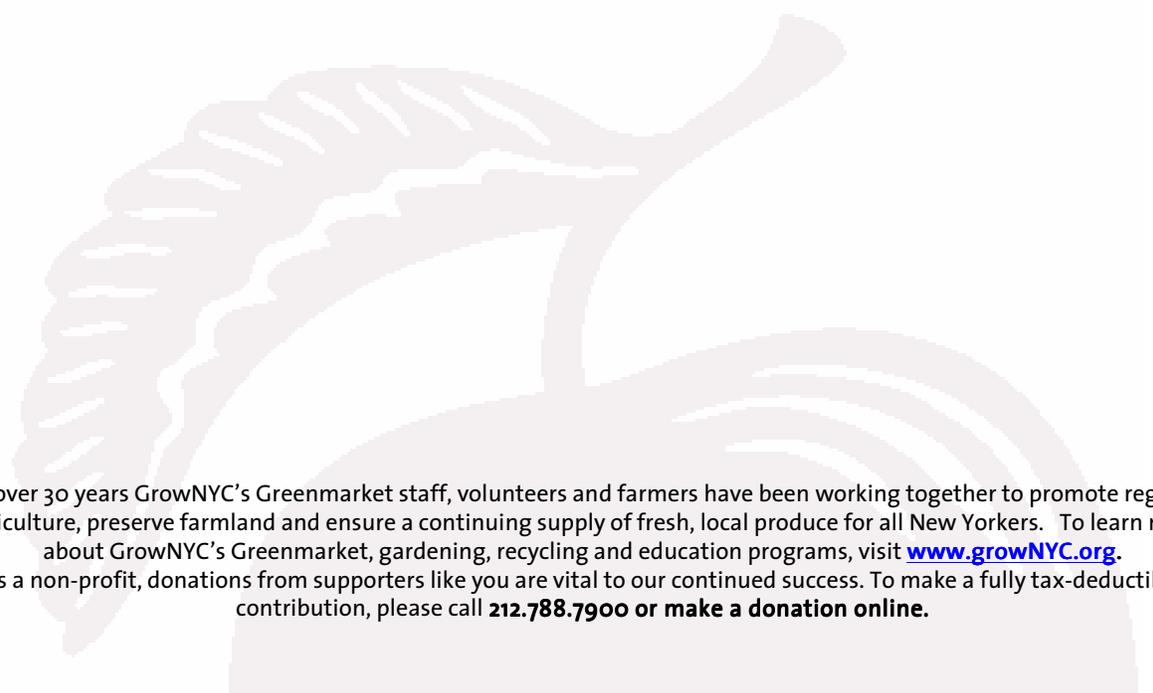
Ingredients

- 3 cups cooked stuffing
- 1 cup cranberry sauce, plus more for topping (optional)
- 1 pound sliced turkey
- 10 ounces glazed carrots (or another leftover vegetable)
- 4 to 6 tablespoons gravy
- 3 to 4 cups mashed potatoes

*** Ingredients available seasonally at your neighborhood Greenmarket**

Instructions

1. Preheat oven to 350 degrees F. In a 9- to 10-inch pie plate, mound stuffing on bottom and layer with cranberry sauce, turkey, and carrots. Drizzle with gravy; spread potatoes over surface to sides of dish. Top with more cranberry sauce, if desired.
2. Place pie on a baking sheet, and bake until heated through and potatoes are golden, 35 to 40 minutes. Let cool slightly and serve.



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