

Greenmarket

NATIVE & GLOBAL THANKSGIVING RECIPES



Thanksgiving recipes inspired by
Native Peoples, cultures and flavors
from around the world.



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Greenmarket Thanksgiving Recipe Series



Adapted from HGTV.com

Take Thanksgiving from scratch to the next level by drying herbs at home with these simple steps.

First, decide how you'd like to dry your herbs, oven or air dry. If you're pressed for time, oven-drying is the fastest and is best for high-moisture herbs like basil, chives, and mint. If you're using low-moisture herbs like marjoram, oregano, rosemary and dill, air-drying is ideal—just set it and forget it until the big day! If your main concern is flavor, then opt to air-dry as oven-drying will cook the herbs slightly causing some loss in flavor.

For best results, and before starting each method, it's important to wash and thoroughly dry the herbs. Any moisture on the herbs will cause rotting during the air-dry process and will extend oven-drying times.

Air Dry Method

Tie about 10 branches of herbs together with a string or rubber band. Place stem-side up in a paper bag and tie the bag closed. Poke a few holes in the bag for ventilation and hang the bag by the stem side to dry. Depending on the temperature of the room your herbs will be ready for use in one to two weeks.

Oven-Dry Method

Preheat your oven to the lowest setting (less than 180° F). Place herbs on a cookie sheet and dry for 2-4 hours, until leaves crumble easily.

Dried herbs can be store in an airtight container for up to one year. For optimal flavor, keep dried herbs whole and crumble when eady to use.



Greenmarket Thanksgiving Recipe Series



Written by Cook's Illustrated. Photo by Cook's Illustrated.

With over 120 varieties of apples available at Greenmarket, choosing the right apples for your Thanksgiving recipes can be overwhelming. Use this handy chart by Cook's Illustrated to help choose the perfect apples for your holiday meal.

A combination of sweet and tart apples works best in pie. These six varieties, all of which retain their shape when cooked, were our favorites in kitchen tests.

TYPE	FLAVOR	DESCRIPTION
Golden Delicious	Sweet	Sweet with buttery undertones.
Braeburn	Sweet	Takes on a pear-like flavor when baked.
Jonagold	Sweet	Similar to Golden Delicious, but more intense.
Granny Smith	Tart	Vibrantly tart. Held shape best.
Empire Tart	Tart	Strong, complex, cider-like flavor.
Cortland	Tart	Similar to Empire, but more tart than complex.



How to Make Chicken Stock



Photo by Greenmarket Staff.

Most of our favorite Thanksgiving recipes incorporate fresh poultry or meat stock for added moisture and flavor. We love this simple stock recipe from Ina Garten's cookbook, *Make It Ahead*. If you need a good amount of stock, this one will yield 24 cups (6 quarts). Halve or quarter the recipe if you anticipate needing less, or make the whole batch and freeze leftover stock to use later. With the holiday season ahead, you're bound to need more!

INGREDIENTS

- 3 (5-pound) roasting chickens
- 3 large yellow onions, unpeeled and quartered
- 6 carrots, unpeeled and halved crosswise
- 4 celery stalks with leaves, cut into thirds crosswise
- 4 parsnips, unpeeled and halved crosswise
- 20 sprigs fresh flat-leaf parsley
- 15 sprigs fresh thyme
- 20 sprigs fresh dill
- 1 head garlic, unpeeled and cut in half crosswise
- 2 tablespoons kosher salt
- 2 teaspoons whole black peppercorns (not ground)

INSTRUCTIONS

1. Place the chickens, onions, carrots, celery, parsnips, parsley, thyme, dill, garlic, salt, and peppercorns in a 16- to 20-quart stockpot. Add 7 quarts of water and bring to a boil.
2. Lower the heat and simmer uncovered for 4 hours, skimming off any foam that comes to the top. Set aside until cool enough to handle.
3. Strain the entire contents of the pot through a colander and discard the solids.



Greenmarket Thanksgiving Recipe Series



Recipes and photo by Greenmarket staff.

The way we see it, butter makes everything better. Tucked under the skin of a roasting bird, whisked with flour and giblets for the base of a beautiful gravy, or worked into the flaky crust of your favorite pie—no Thanksgiving meal is complete without this dairy staple. The addition of herbs and aromatics to softened butter adds a punch of flavor and a certain *je ne sais quoi* to your holiday feast. Don't be afraid to try your own combinations and choose herbs that complements your dish. Here are a few simple variations to elevate your Thanksgiving meal this year.

Poultry Herb Butter

Soften $\frac{1}{2}$ cup (1 stick) unsalted butter to room temperature and mix in $\frac{1}{2}$ tsp each of rosemary, thyme, oregano and minced garlic. Season with salt and pepper.

Lemon Herb Butter

Soften $\frac{1}{2}$ cup (1 stick) unsalted butter to room temperature and mix in $\frac{1}{2}$ tsp each of lemon zest, thyme, parsley and minced garlic. Season with salt and pepper. For a little heat and an extra kick, add dried chili flakes.

Chive Butter

Soften $\frac{1}{2}$ cup (1 stick) unsalted butter to room temperature and mix in 2 tsp chives -or- 1 tsp chopped chives and $\frac{1}{2}$ tsp each of tarragon and dill. Season with salt and pepper.

Stuffing Herb Butter

Soften $\frac{1}{2}$ cup (1 stick) unsalted butter to room temperature and mix in 1 tsp each of chopped marjoram and sage. Season with salt and pepper.

Once herb butter is thoroughly mixed, place on plastic wrap and roll into a log. Twist sides so no butter escapes and refrigerate for about 10-15 minutes until hardened. Slice off medallions to baste roasts, toss with vegetables, spread on freshly baked bread, or melted over popcorn for a late-night snack. The possibilities are endless!

The Spread

STARTERS

Irish Stout Granita with Raw Oysters
Rutabaga Caponata
Llapingachos (Ecuadorian Potato Patties)
Champiñones Al Ajillo (Spanish Mushrooms with Garlic)

MAINS

Adobo Butter Turkey
Tandoori Turkey
Turkey or Chicken Sobaheg
Greek Baked Fish with Tomatoes & Onions
Moorish Pork Chops

SIDES

Braised Cabbage with Bacon
Dry Fried Cauliflower
Collard Greens Salad with Peanut Vinaigrette
Ojibwa Baked Pumpkin
Irish Colcannon
Curry-Roasted Butternut Squash & Chickpeas
Zimbabwean Roasted Acorn Squash
with Cheddar & Corn
Three Sisters Soup
Tamale Stuffing
Roasted Vegetable Terrine
Sesame Green Beans

BREADS

Native American Fry Bread
Rwandan Honey Bread
Stuff-Puppies (Thanksgiving Stuffing Fritters)

CONDIMENTS

Mixed Pepper-Pear Chutney
Spicy Cranberry Salsa
Béarnaise Sauce

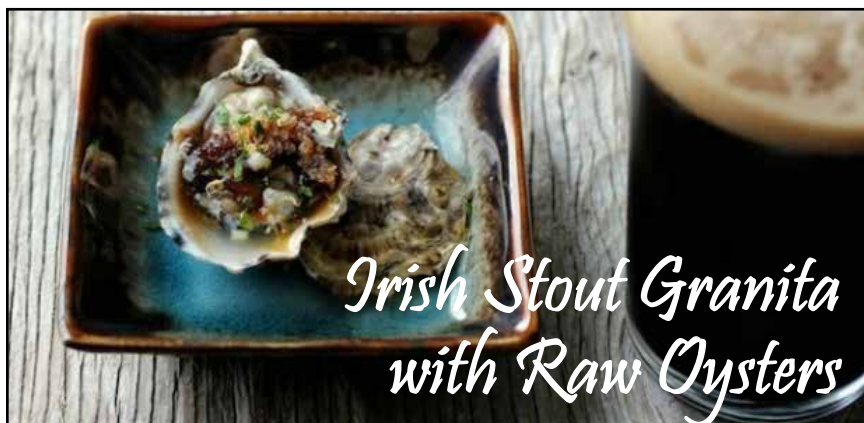
DESSERTS

Wampanoag Cranberry Crumble
Baked Apples with Sweet Potato Puree
Pumpkin Flan
Ukrainian Syrniki





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Recipe and photo by Marvin Gapultos, SeriousEats.com

INGREDIENTS

- $\frac{3}{4}$ cup porter or Irish stout
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- 1 tsp lemon zest, plus more for garnish
- 1 medium shallot, finely diced*
- 1 Tbsp fresh parsley, finely chopped *
- One dozen fresh oysters, scrubbed clean*
- Malt vinegar, to taste

Serves 4

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Pour the beer into an 8x8 baking dish, then stir in the black pepper and lemon zest. Place the dish into the freezer.
2. Start checking the dish after 20 minutes. Once the mixture begins freezing around the edges, use a fork to stir the mixture and break up any large pieces of ice. Rake the frozen crystals toward the center of the dish.
3. Return the dish to the freezer and check the mixture every 10 minutes, continuing to scrape and break apart any large chunks of ice and rake them to the center of the dish. Repeat every 10 minutes until you have very fine, almost snow-like, crystals. Because there is so little liquid in this granita, it won't take long to freeze completely.
4. When ready to serve, shuck oysters. Shake a few dashes of malt vinegar onto each of the shucked oysters, between $\frac{1}{8}$ to $\frac{1}{4}$ of a teaspoon depending on taste. Spoon some of the granita onto each of the shucked oysters, then garnish each with the additional lemon zest, shallots, and parsley. Serve immediately.



Recipe and photo courtesy of Saveur.com

INGREDIENTS

2 small rutabagas, peeled and cut into
1/2" dice*
5 Tbsp. olive oil
Salt
Freshly ground black pepper
1 onion, finely diced*
1 clove garlic, minced*
1 shallot, minced*
2 Tbsp. currants*
1 Tbsp. golden raisins
1/4 cup balsamic vinegar

2 Tbsp. toasted pine nuts
1 tsp. red pepper flakes
2 Tbsp. sugar
1-1 1/2 tsp. ground cinnamon
1/8 tsp. ground nutmeg
1 Tbsp. grated bittersweet chocolate or
cocoa powder

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. Preheat the oven to 400° F. Line a rimmed baking sheet with aluminum foil.
2. Toss the rutabaga with 2 tablespoons of the oil and salt and pepper to taste. Bake, turning once, for 30 minutes or until the rutabaga is tender but still somewhat firm. Set aside.
3. In a large pan over medium heat, heat the remaining 3 tablespoons of oil. Add the onion and cook, stirring, until it is translucent, about 4 minutes, then add the garlic, shallots, currants and raisins, stirring to mix.
4. Add the balsamic vinegar, scraping the pan to deglaze it and incorporate the addition. Add the roasted rutabaga, pine nuts, red pepper flakes, sugar to taste, cinnamon, nutmeg and chocolate or cocoa powder. Season with salt and pepper to taste. Serve at room temperature with grilled bread brushed with olive oil, if you like.



Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of TarasMulticulturalTable.com

INGREDIENTS

For the potato patties:

3 pounds (~5 large) russet potatoes*
2 Tbsp sunflower or avocado oil
½ cup finely chopped white onion*
2 tsp ground achiote
1 cup grated quesillo or mozzarella cheese*
Salt to taste

For the onion and tomato curtido:

2 small red onions*
1 Tbsp salt, plus more to taste
3 limes, juiced
3 medium tomatoes*
1 Tbsp light olive oil or avocado oil
1 Tbsp finely chopped cilantro*

For the salsa de mani:

¾ cup unsweetened creamy peanut butter
1 cup milk, divided*

2 Tbsp peanut oil
½ cup finely diced white onion*
1 tsp cumin
1 tsp ground achiote
1 Tbsp finely chopped cilantro*
3 Tbsp minced white onion*
1 hard boiled egg, finely chopped (optional)*
1 hot pepper, finely minced (if desired for a little extra heat)*
Salt to taste

To serve (optional): Avocado slices, Lettuce leaves*, Fried eggs*, Chorizo

Makes 12 patties

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

Make the potatoes:

1. Peel the potatoes and cut them into chunks.
2. Bring a large pot of water to a boil. Add the potatoes and boil until fork tender. Drain and transfer to a large bowl.
3. In a large skillet, drizzle sunflower or avocado oil over medium heat. Add the onions and stir in the achiote. Cook, stirring occasionally, until the onions have



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INSTRUCTIONS CONTINUED

softened, about 5 minutes.

4. Finely mash the potatoes and mix in the softened onions. Season with salt to taste. Cover the bowl with plastic or a towel and allow to rest for an hour.
5. Line a large baking sheet with parchment.
6. Divide the potatoes into 12 equal pieces. Form a piece into a smooth ball, about the size of a golf ball. Lightly flatten and form an indentation in the center. Fill with shredded cheese and gently shape the potato over the top to completely enclose the cheese. Flatten lightly into a disc while still keeping the cheese enclosed. Place on parchment and repeat with remaining potato and cheese. Refrigerate until well chilled, about an hour.

While the potato patties are chilling, prepare the onion and tomato curtido:

1. Peel the red onions and slice in half. Cut each half into very thin slices and place in a medium bowl. Sprinkle the onions with 1 tablespoon salt and toss. Allow to rest for 10 minutes. Fill the bowl with lukewarm water until the onions are covered and allow to rest for another 10 minutes. Drain and thoroughly rinse the onions, then place back in the bowl.
2. Mix in the lime juice and sprinkle lightly with salt. Allow to rest at room temperature until the onions are thoroughly pink.
3. Cut the tomatoes in half and finely slice. Toss in the onions with the olive oil and cilantro. Season with more salt if desired.

Make the salsa de mani:

1. In a medium bowl, whisk together peanut butter and $\frac{1}{2}$ cup of the milk until smooth.
2. In a medium saucepan, heat oil over medium heat. Mix in diced onions, cumin, achiote, and salt. Cook, stirring occasionally, until the onions are softened and translucent. Pour in the peanut butter mixture and stir in remaining $\frac{1}{2}$ cup milk.
3. Bring to a simmer, reduce heat to medium low, and cook, stirring often to prevent the bottom from burning, until thickened, about 10 minutes. Stir in cilantro, minced white onions, hard boiled egg, and aji. Keep warm.
4. Place a dry cast iron skillet or nonstick pan over medium heat. Once thoroughly heated, add a potato patty and cook until golden brown. Very gently flip with a spatula (helps to guide it on the spatula with a spoon) to cook the other side until golden. Repeat with remaining patties. Serve warm topped with salsa de mani, onion and tomato curtido, and various accompaniments.



Recipe and photo courtesy of TarasMulticulturalTable.com

INGREDIENTS

- ½ cup extra virgin olive oil, divided
- 1 pound button mushrooms, cleaned and stems removed*
- 5 garlic cloves, peeled and thinly sliced*
- 1 sprig fresh thyme*
- ¼ cup Spanish sherry
- Salt and pepper to taste
- 1 Tbsp chopped parsley for garnish*

Serves 2-4

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. In a large flat pan, drizzle 6 tablespoons of the olive oil over medium heat.
2. Once thoroughly heated, add the mushrooms in a single layer. Allow to cook until browned on the bottom, about 1 minute. Gently shake the pan or use a wooden spoon to flip the mushrooms to the other side. Continue to cook, shaking as needed, until all sides of the mushrooms are browned.
3. Add the remaining 2 tablespoons olive oil if the pan is too dry. Stir in garlic and thyme leaves and cook until just fragrant and lightly golden, about 30 seconds.
4. Mix in the sherry and cook until it mostly evaporates and reduces, about 1 minute. Season with salt and pepper to taste and serve immediately topped with parsley.



Greenmarket Thanksgiving Recipe Series



Photo and recipe courtesy of NutmegNanny.com

INGREDIENTS

For the adobo sauce

- 4 dried pasilla chiles
- 3 dried ancho chiles
- 2 dried chipotle chiles
- 4 cloves garlic *
- ¼ cup apple cider vinegar
- 5 Tbsp orange juice
- 2 Tbsp olive oil
- 1 Tbsp fresh oregano *
- 2 tsp dried thyme *
- 1 tsp cumin
- ½ tsp cinnamon
- ½ tsp allspice
- ¼ tsp cloves

For the turkey

- 1 12-14 pound turkey *
- Kosher salt and pepper, to taste
- 4 heads garlic, halved *
- 6 clementines, halved

For adobo butter:

- 1 cup unsalted butter, room temperature *
- ¼ cup adobo sauce

Serves 6-8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. **Make the adobo sauce:** Add all ingredients to a blender and blend until smooth. It should be thick, smooth, and aromatic. Set aside 1/4 cup of the adobo sauce.
2. **Make the adobo butter:** In a mixer, mix together butter and reserved ¼ cup adobo sauce until smooth and combined.
3. Remove giblets and rinse your turkey, pat dry. Add to a roasting pan and cover the whole turkey (inside and out) with the adobo sauce. Cover the turkey with the roasting pan lid or plastic wrap and let sit in the fridge overnight. Remove the turkey from the fridge and let sit on the counter for 1 hour. Preheat oven to 350°F. Rub the adobo butter all over the turkey, inside and out. Stuff the cavity of the bird with garlic and clementines. Season the outside of the bird with kosher salt and pepper. Tie the legs of the bird if desired. Roast for about 3 ½ hours or until the bird reaches an internal temperature of 160 degrees. Let the cooked turkey rest for at least 30 minutes before carving.



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INGREDIENTS

For the brine

- 5 quarts of water
 - 1 cup coarse salt
 - 4 bay leaves*†
 - 2 tbsp whole coriander seeds†
 - 1 tbsp dried juniper berries*†
 - 2 tbsp whole black peppercorns†
 - 1 tbsp fennel seeds†
 - 1 tsp black or brown mustard seeds
 - 1 bottle chardonnay*
- †toast these ingredients in a dry hot skillet and add to the brine mixture

For the turkey marinade

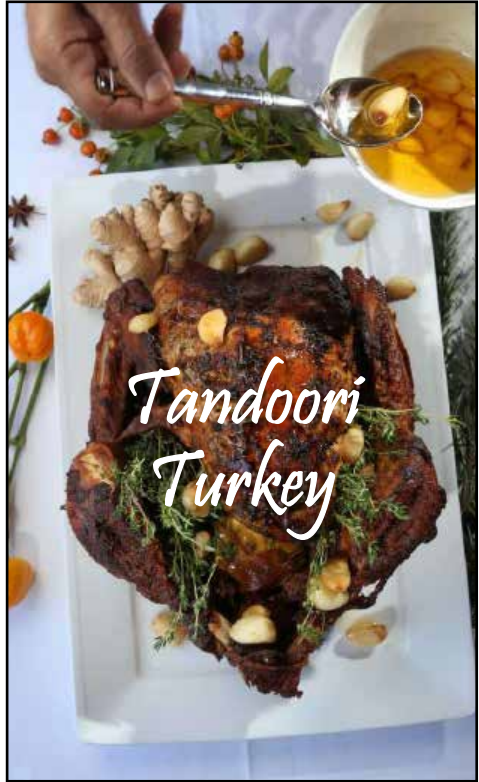
- 2 pounds sour cream*
- 4 cups Greek yogurt*
- 2½ ounces garam masala
- 8 ounces chopped garlic*
- 4 ounces sliced garlic*
- 4 ounces chopped ginger*
- 3 ounces Serrano pepper, minced*
- 2 cups lemon juice
- 2½ ounces fenugreek
- ⅛ cup paprika
- ⅛ cup chili powder
- 3 ounces kosher salt

Filling for turkey

- 2 medium red onions, chopped*
- 20 cloves peeled garlic*
- 2 celery stalks, chopped*
- 2 whole poblano peppers*
- 2 cinnamon sticks
- 4 black cardamom pods
- 1 tsp whole cloves
- 1 tsp whole black peppercorns
- 2 whole carrots, sliced*
- 4 sprigs sage*
- 4 sprigs thyme*
- 4 bay leaves*

INSTRUCTIONS

1. Brine the turkey for 8-10 hours in the refrigerator using a brining bag and ingredients listed above for brining. Remove turkey from brine and pat dry with paper towel. Discard brining solution.



*Recipe by Chef Kiran Verma. Photo by Mayra Beltran.
Courtesy of Houston Chronicle.*

- 1 stick unsalted butter*

For the gravy

- ½ pound unsalted butter*
- ¼ cup all-purpose flour*
- 2 cups chopped red onion*
- ¼ cup white wine*
- ¼ cup Cognac
- ½ cup heavy cream*

**Ingredient available seasonally at your neighborhood Greenmarket.*

Continues on next page →



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INSTRUCTIONS CONTINUED

2. For the marinade: Puree all marinade ingredients in blender, and pour marinade into roasting bag. Add the turkey and turn it in the bag to coat with marinade. Tie the bag, and arrange the turkey with the breast side down in a large heavy roasting pan. Refrigerate this overnight. Take the turkey out of the marinade, stuff the cavity with filling ingredients, and place back into the roasting bag. Let the turkey stand in the bag at room temperature for a couple of hours.
3. Preheat your oven to 400° F. Turn the turkey breast side up, and create steam holes in the roasting bag. Roast turkey for 40 minutes at 400° F.
4. Reduce the heat to 375° F and roast until the thermometer reads 160° F.
5. Be sure to insert thermometer in the thickest part of the thigh. Reduce heat further to 300° F, and cook for 2 hours.
6. Take the turkey out of the oven, and cut the bag open. Be careful about steam and juices as they will be very hot. After removing the bag, put the turkey back in the oven for about 20 minutes at 375° F until the breast is deeply browned.
7. Take the turkey out of the oven and transfer it to a platter. Let it rest for half an hour. While the turkey is resting, strain the juices into a large sauce pan, and spoon the fat from the surface.
8. Simmer this over medium heat, until the sauce is reduced to about 4 cups. This should take about 15 minutes. Set aside.
9. Gravy: In a large heavy-duty sauté pan, melt the butter and sauté the onions until they are lightly browned. Sprinkle in the flour, and cook until browned. Add the cognac and wine, and cook for a couple of minutes. Then add your strained juices from the turkey that you had previously reduced into a sauce and set aside. After a couple of minutes, add the cream and cook through until warm.

Save time by making your spice mix ahead. Freshly ground spice mixtures will last up to one month in the refrigerator.





Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of ManyHoops.com

INGREDIENTS

½ pound dry beans (white, red, brown or spotted kidney-shaped beans)*

½ pound white hominy corn or yellow samp or coarse grits*

1 pound turkey or chicken meat (legs or breast, with bone and skin)*

3 quarts cold water

¼ pound green beans, trimmed and cut into 1-inch pieces*

½ pound winter squash, trimmed and cubed*

½ cup raw sunflower seeds*, pounded to a coarse flour (or pounded walnuts)

Dried onion and/or garlic to taste

Clam juice or salt to taste (optional)

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Combine dried beans, corn, turkey/chicken, seasonings and water in a large pot. Bring to a simmer over medium heat, turn down to a very low simmer, and cook for about 2 ½ hours. Stir occasionally to be certain bottom is not sticking.
2. When dried beans are tender, but not mushy, break up turkey meat, removing skin and bones. Add green beans and squash, and simmer very gently until they are tender.
3. Add sunflower or nut flour, stirring until thoroughly blended.

Sobaheg is the Wampanoag word for stew.





Recipe by Martha Rose Schulman. Photo courtesy of The New York Times.

INGREDIENTS

2 pounds boneless fish fillets or steaks*
Salt and freshly ground pepper
Juice of 1 large lemon
2 Tbsp extra virgin olive oil
1 pound onions, cut in half lengthwise
and then sliced thinly across the grain*
2 large garlic cloves, minced or puréed*
1 28-ounce can chopped tomatoes with
juice (or 2 pounds grated or peeled,
seeded ripe tomatoes*)
1/8 teaspoon sugar

1 tsp sweet paprika
1/8 teaspoon cinnamon
1 Tbsp tomato paste dissolved in 1/4 cup
water
1/2 cup dry white wine or red wine*
Leaves from 1 bunch flat-leaf parsley,
chopped (about 1/2 cup)*

Serves 4

**Ingredients available seasonally at
your neighborhood Greenmarket.*

INSTRUCTIONS

1. Pat the fish dry and season to taste with salt and pepper. Oil one or two baking dishes large enough to accommodate the fish in one layer. Lay the fish in the dish and pour on the lemon juice. Refrigerate for 30 to 60 minutes while you prepare the remaining ingredients.
2. Preheat the oven to 375° F. Heat the oil over medium heat in a large, heavy skillet and add the onions. Cook, stirring often, until they have softened and begun to color slightly, 8-10 minutes. Add a generous pinch of salt and the garlic and cook, stirring, until the garlic is fragrant, 30 seconds to a minute. Stir in the tomatoes, sugar, paprika, cinnamon, dissolved tomato paste, wine, half the parsley and more salt and pepper to taste and bring to a simmer. Simmer uncovered, stirring often, until the sauce has cooked down a bit and is very fragrant, about 15 minutes. Remove from the heat and pour over the fish. Sprinkle on the remaining parsley.
3. Place in the oven and bake until the fish is opaque and pulls apart easily with a fork, about 30 minutes. Baste the fish every 10 minutes if it is not submerged in the sauce. Serve hot or warm, with rice, bulgur, or potatoes.



Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of JamieOliver.com

INGREDIENTS

A few sprigs fresh oregano and rosemary*
Sea salt
Freshly ground black pepper
1 small handful raisins, roughly chopped
Good-quality dry sherry
Extra virgin olive oil
4 large, thick pork chops, bone-in*
2 strips smoked bacon, roughly chopped*
1 red onion, finely chopped*

1 large red pepper, roughly chopped*
A few fresh bay leaves*
19 ounces canned white beans
2 ½ cups Swiss chard or spinach*

Serves 4

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Pound oregano leaves with a pinch of salt and pepper in a pestle and mortar. Add the raisins, a splash or two of sherry, and a splash of olive oil. Mash into a paste.
2. Lay each pork chop in front of you, with the fat side furthest away. Insert a knife into the side nearest you and move it around to make a pocket inside. Use your fingers to fill each pocket with the raisin paste. Sprinkle with a pinch of salt and pepper.
3. Fry the bacon on high heat for a few minutes. Stir in the chopped onion and pepper, then turn the heat down and cook for about 5 minutes, or until the vegetables have softened. Roughly chop rosemary leaves and add those to the pan with bay leaves.
4. Add the beans to the pan with 1 ½ cups water. Stir and cook for 20 minutes. Keep an eye on the beans and add a splash more water if they look dry.
5. Rub some olive oil on a grill pan. Put the pork chops on the hottest part of the grill pan and sear for 2 to 3 minutes on each side, then move to the gentler side of the grill and cook slowly.
6. Finely chop the stalks of the Swiss chard and add them to the pan with the beans. Roughly chop the leaves and add them to the pan for the last minute or two of cooking so as not to lose the flavor. Season with salt and pepper to taste. Divide the beans between four plates and lay a pork chop over each. Sprinkle fresh oregano leaves, finish with a drizzle of olive oil, and serve.



Greenmarket Thanksgiving Recipe Series



Recipe courtesy of Saveur.com

INGREDIENTS

- 6 slices bacon, roughly chopped*
- 1 tbsp. sugar
- 1 large yellow onion, finely chopped*
- Kosher salt and freshly ground black pepper, to taste
- 1 large granny smith apple, peeled, cored, and coarsely chopped*
- 1/3 cup port
- 1/4 cup red wine vinegar
- 1 large head red cabbage (about 3 lbs.), cored and finely shredded*
- 2 cups chicken stock*
- 1/4 cup red currant jelly*

**Ingredients available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Cook bacon in a large wide pot over medium-high heat until just crisp, about 5 minutes. Add sugar and cook, stirring constantly, for 30 seconds more. Add onions and salt and pepper and cook, stirring occasionally, until onions are golden and soft, about 10 minutes.
2. Stir in apples, reduce heat to medium-low, cover, and cook until tender, 6-8 minutes.
3. Add port, vinegar, and cabbage to the onion-apple mixture; stir to combine. Cover the pot and cook until cabbage is bright purple and slightly wilted, 5-7 minutes. Add stock and salt and pepper. Increase heat to medium-high and bring to a boil.
4. Reduce heat to medium-low, cover, and cook until cabbage is tender but still red, about 1 1/4 hours. Stir in red currant jelly, season with more salt and pepper, and cook briefly, 4-5 minutes more.



Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of ChinaSichuanFood.com

INGREDIENTS

- 1 pound cauliflower, cut into small pieces*
- 1.5 tablespoon vegetable cooking oil
- 6-8 chili peppers or as needed, cut into small sections*
- Around 10 whole Sichuan peppercorns
- 4 green onions, cut into sections around 2 inches*
- 2 garlic cloves, sliced*
- Salt as needed

Serves 4

**Ingredients available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Wash the cauliflower and drain.
2. In a heat wok or pan add cauliflower in to stir fry the extra water out. Keep stir frying until the cauliflowers becomes slightly brown.
3. Add around 1/2 tablespoon cooking oil in and keep stir frying for another 5~8 minutes until the cauliflowers are almost cooked thoroughly. Transfer out or push them to one side of your wok.
4. Heat 1 tablespoon of cooking oil in wok on medium fire, add garlic, chili pepper sections, Sichuan Peppercorn to stir fry until aroma. Add salt and mix all the ingredients all together.
5. Turn off the fire, add green onion sections. Do a quick stir fry and serve hot.



Recipe by A.J. Wilhelm. Photo courtesy of Saveur.com

INGREDIENTS

1 cup raw peanuts*
1 cup grapeseed oil
2 tsp. smoked paprika
Kosher salt, to taste
6 tbsp. apple cider vinegar
2 cloves garlic, minced into a paste*
2 shallots, minced*
Freshly ground black pepper, to taste
1 medium carrot, peeled*
8 oz. baby collard greens, stemmed, or
8 oz. collard greens, stemmed and thinly

sliced crosswise*
1 (15-oz.) can black-eyed peas, drained
and rinsed †
1 Fresno chile, julienned*
4 hard-boiled eggs, halved*
1/2 cup loosely packed cilantro leaves*

Serves 6-8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Heat oven to 325° F. Toss together peanuts, 2 tbsp. oil, paprika, and salt on a baking sheet and bake, tossing occasionally, until golden brown, about 15 minutes. Transfer peanuts to a rack and let cool.
2. Coarsely crush peanuts and divide between two bowls; set one bowl aside. To one bowl of peanuts, add remaining oil, vinegar, garlic, and shallots and whisk to combine; season with salt and pepper and set vinaigrette aside.
3. Using a vegetable peeler, shave carrot lengthwise into thin ribbons; transfer to a large bowl along with collard greens, black-eyed peas, and chiles. Drizzle some of the vinaigrette over top. Toss to coat and season with salt and pepper.
4. Divide salad and eggs between 4–6 serving plates; drizzle with more vinaigrette and garnish with reserved peanuts and cilantro.





Greenmarket Thanksgiving Recipe Series



Recipe courtesy of TheWildWest.org

INGREDIENTS

- 1 small pumpkin*
- ¼ cup apple cider*
- ¼ cup maple syrup*
- ¼ cup melted butter*

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Place whole pumpkin in oven and bake at 350° F for 1 ½ to 2 hours. You can pierce areas around pumpkin to ease cooking.
2. Cut pumpkin in half and scoop out the pulp and seeds. Set aside the seeds for later eating. Place pulp into casserole dish.
3. Mix together remaining ingredients and pour into dish along with the cooked pumpkin. Bake for additional 35 minutes.

† Dried beans, available at Greenmarket, can be used instead of canned beans. Use the steps below to prep dried black-eyed peas for this recipe.

1. In a large pot, add 3 cups of cold water for every 1 cup of dried black-eyed peas.
2. Bring to a boil for 2 minutes.
3. Remove pot from heat and let sit for 60-90 minutes.
4. Drain and rinse peas. Add peas, and salt to taste, to a clean pot with the same ratio of water. Simmer for 30 minutes or until they have reached desired tenderness.



Greenmarket Thanksgiving Recipe Series



Irish Colcannon

Recipe by Chris Morocco. Photo by Alex Lau. Courtesy of BonAppetit.com

INGREDIENTS

5 medium Yukon Gold potatoes (about 1 3/4 pounds)*
Kosher salt
6 Tbsp unsalted butter, divided*
2 leeks, white and pale-green parts only, sliced in half lengthwise, thinly sliced crosswise*
2 garlic cloves, thinly sliced*
2 cups (packed) shredded savoy cabbage

(from about 1/4 large head), divided*
1 1/4 cups milk*
1/2 cup heavy cream
Freshly ground black pepper
1 scallion, thinly sliced*

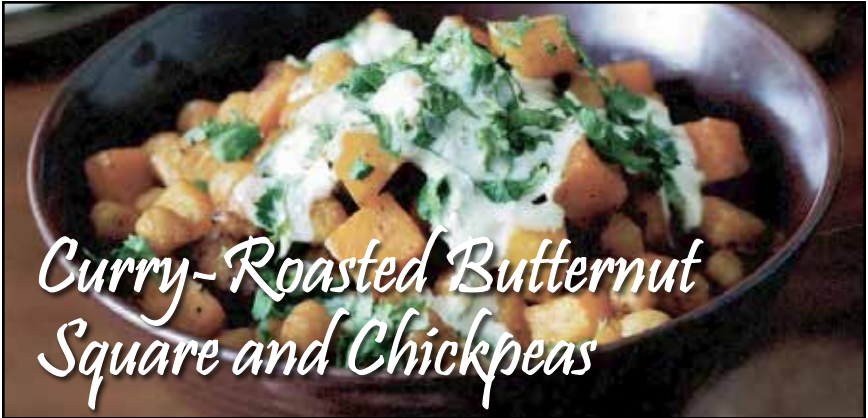
**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Cover potatoes with water in a small pot; season with salt. Bring to a boil over medium-high heat, then reduce heat and simmer until a paring knife slides easily through the flesh, 30–40 minutes. Drain, let cool slightly, and peel.
2. Meanwhile, melt 4 Tbsp. butter in a large saucepan over medium heat. Add leeks and cook, stirring frequently, until very soft, 8–10 minutes. Add garlic and cook, stirring frequently, until garlic is fragrant and leeks are just beginning to brown around the edges, about 3 minutes longer. Add 1 cup cabbage and cook, stirring constantly, until wilted. Add milk and cream and bring to a simmer.
3. Add potatoes and remaining 1 cup cabbage, then coarsely mash with a potato masher. Season with salt and pepper.
4. Transfer colcannon to a large serving bowl. Top with remaining 2 Tbsp. butter and sprinkle with scallion.



Greenmarket Thanksgiving Recipe Series



Curry-Roasted Butternut Square and Chickpeas

Recipe by Melissa Rubel Jacobson. Photo by John Kernick. Courtesy for FoodandWine.com

INGREDIENTS

2 large butternut squash (5 ½ pounds)—
peeled, seeded and cut into 1-inch dice *
1 19-oz can chickpeas, drained, rinsed
and dried

¼ cup extra-virgin olive oil

1 tablespoon mild curry powder

¼ teaspoon cayenne pepper

Kosher salt and freshly ground pepper

3 cups plain whole-milk yogurt *

¾ cup finely chopped cilantro *

3 tablespoons fresh lemon juice

Serves 12

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. Preheat the oven to 375° F. In a large bowl, toss the butternut squash with the chickpeas, olive oil, curry and cayenne and season with salt and pepper. Spread the squash cubes and chick peas on a large rimmed baking sheet and roast for 1 hour, or until tender
2. Meanwhile, in a medium bowl, stir the yogurt with the cilantro and lemon juice and season with salt and pepper.
3. Spoon the roasted butternut squash and chickpeas onto a platter and drizzle with ½ cup of the yogurt sauce. Serve the remaining yogurt sauce on the side.

This cilantro-
yogurt sauce
pairs wonderfully
with the Tandoori
Turkey.





Recipe and photo courtesy of GlobalAdventure.com

INGREDIENTS

- 1 small acorn squash*
- 2/3 cup frozen corn*
- 1/2 cup cheddar, shredded -OR-
- 1/2 cup mozzarella, shredded*

Serves 6-8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Preheat the oven to 400° F.
2. Cut an acorn squash in half and scoop out the seeds. Slice a bit off the round side of the squash halves, so they will stand up straight on the baking sheet.
3. Brush liberally with vegetable oil and sprinkle with salt and pepper.
4. Spoon in 1/3 cup of frozen corn per side (no need to thaw the corn) and top with shredded cheddar cheese (about 1/4 cup per half).
5. Roast until the squash is tender when pierced with a knife and the cheese is bubbling and browned. Cooking times will vary, but a small squash may be done in 45 minutes, whereas a large one may take an hour.



Three Sisters Soup

Recipe and photo by Renee Russel, StrongerTogether.coop

INGREDIENTS

4 pounds butternut squash*
4 quarts vegetable stock (or water)*
2 small yellow onions, diced*
¼ cup olive oil
¼ cup garlic, chopped*
2 teaspoons dried thyme
1 teaspoon ground black pepper
1 pound fresh or frozen corn kernels*

4 (23-ounce) cans cannellini beans
1 bunch green onions, sliced*
½ cup white wine*
1 large bay leaf*

Serves 8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Preheat the oven to 350° F. Halve the squash and scoop out the seeds, then roast for 40 minutes, or until soft. Remove from the oven, cool, and scoop the flesh of the squash into a large bowl (save any liquids). Puree the cooled squash in a blender or food processor (add a little liquid if needed).
2. In a large stockpot, heat the oil over medium heat and sauté the onions until they begin to brown.
3. Add the garlic, thyme, and black pepper and cook, stirring often, until the garlic turns light brown in color.
4. Add the stock, bay leaf, wine, and squash and bring to a simmer. Add the remaining ingredients and salt, and simmer for 15-20 minutes. Taste and adjust as needed.



Greenmarket Thanksgiving Recipe Series



Tamale Stuffing

Recipe and photo courtesy of SweetLifeBake.com

INGREDIENTS

4 poblano peppers*
3 tbsp olive oil
1 pound chorizo
1 small onion, diced*
1 pound mushrooms*
3 garlic cloves*
1 tsp salt
1 tsp pepper
1 tsp ground cumin
3 tbsp Sherry Cooking Wine
1 cup cilantro, divided*
1 1/3 cups lard
2 tsp baking powder
salt
3 1/2 cups masa harina
1 cup low-sodium chicken broth*
banana leaves
3 tbsp cotija cheese
1 cup cilantro, divided*

Serves 6-8

****Ingredient available seasonally at your neighborhood Greenmarket.***

INSTRUCTIONS

1. Preheat the broiler. Place the poblanos on a baking sheet and broil until blackened on all sides, about 5–7 minutes. Remove from broiler, reduce oven to 375° F and cover poblanos with a towel; set aside to steam, about 3 minutes. Peel off blacken, skin, stem and seeds, and dice.
2. In a large nonstick pan, heat oil over medium-high heat, add chorizo and cook until fully cooked, breaking up with a wooden spoon, about 4-6 minutes. Remove from pan and place on a paper towel lined plate to drain. Wipe down pan, return to heat and add olive oil. Add onions, sauté until light and translucent, about 3 minutes then add garlic and mushrooms, salt, pepper and cumin and sauté until golden and cooked through, but still retain their shape. Add the sherry and toss, continue to cook until absorbed. Return chorizo to pan, add diced roasted poblanos and 1/2 cup of cilantro, stir to combine.
3. Combine lard, baking powder and 1 teaspoon salt in a large bowl and mix until combined. Whisk the masa harina, 2 cups hot water and the broth in a separate bowl; add to the lard mixture and mix until smooth, then combine filling mixture with masa mixture. Run banana leaves under warm water until soft and pliable, line a 9x13 pan by crossing one over the other and spoon in masa mixture. Fold the banana leaves over the filling, tucking them in to seal. Cover with aluminum foil and bake until the filling is set, about 1 hour, 15 minutes, uncovering halfway through. Serve warm garnished with cotija cheese and remaining 1/2 cup cilantro.



Greenmarket Thanksgiving Recipe Series

INGREDIENTS

- 1 large red bell pepper*
- 1 large yellow bell pepper*
- ½ cup olive oil, plus more for brushing vegetables
- 1 small eggplant, cut lengthwise into ¼" slices*
- 1 large zucchini, cut lengthwise into ¼" slices*
- 1 large yellow squash, cut lengthwise into ¼" slices*
- Kosher salt and freshly ground black pepper, to taste
- 2 lb. fresh spinach*
- 4 oz. soft goat cheese, softened*
- ⅓ cup minced basil*
- 2 tbsp. minced oregano*
- 2 tbsp. minced parsley*
- 1 tbsp. minced thyme*
- ½ tsp. crushed red chile flakes
- 1 cup sun-dried tomatoes
- 2 cloves garlic*
- 1 cup walnuts
- ½ cup grated parmesan
- 2 tbsp. balsamic vinegar

Serves 10-12



Recipe and photo courtesy of Saveur.com

****Ingredient available seasonally at your neighborhood Greenmarket.***

INSTRUCTIONS

1. Position a rack 4" from broiler, and heat to high. Place both peppers on a foil-lined baking sheet, and broil, turning as needed, until charred all over, about 30 minutes. Transfer to a bowl, and cover with plastic wrap; let sit for 20 minutes. Peel, core, and seed peppers; set aside.
2. Heat oven to 450° F. Brush two foil-lined baking sheets with oil. Place eggplant slices on one baking sheet and zucchini and squash slices on second baking sheet; brush with more oil, and season with salt and pepper. Roast vegetables, turning as needed, until tender, about 35–40 minutes; let cool.
3. Bring a 4-qt. saucepan of water to a boil; add spinach, and cook until wilted, about 2 minutes. Drain and squeeze dry with a kitchen towel; set aside.
4. Combine ¼ cup oil, goat cheese, half the basil, oregano, parsley, thyme, and half the chile flakes in a medium bowl; season with salt and pepper, and mix until smooth; set goat cheese mixture aside.



Greenmarket Thanksgiving Recipe Series

INSTRUCTIONS CONTINUED

5. Place sun-dried tomatoes and garlic in a bowl, and cover with 2 cups boiling water; let sit for 10 minutes. Drain and transfer to a food processor along with $\frac{1}{4}$ cup oil, remaining basil and chile flakes, walnuts, Parmesan, and vinegar; season with salt and pepper, puree, and set pesto aside.
6. Line a 9" x 5" loaf pan with plastic wrap, letting at least 4" hang over the edges. Use $\frac{2}{3}$ of the spinach to line the 4 sides of the pan. Place eggplant slices on bottom, and then cover with half the pesto; top with zucchini slices and then the goat cheese mixture. Spread peppers over goat cheese mixture, and then top with remaining pesto; top with squash, and then the remaining spinach.
7. Fold excess plastic over top of terrine, and cover with a piece of cardboard cut to fit inside the rim of the pan. Place three 15-oz. cans on top to weigh down terrine, and refrigerate for at least 8 hours or overnight. Unwrap, and invert terrine onto a serving platter; cut into 1"-thick slices to serve.



Recipe courtesy of Kay Chun of Real Simple. Photo by Dana Gallagher.

INGREDIENTS

- 2 pounds green beans, stemmed*
- 3 Tbsp sesame oil
- 1 Tbsp rice vinegar
- 1 Tbsp lemon juice
- 1 tsp fresh grated ginger*
- 2 Tbsp sesame seeds
- 1/4 tsp kosher salt

Serves 8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Bring a large pot of water to a boil. Add the green beans and cook, uncovered, until crisp-tender, 3 to 4 minutes. Drain and set aside.
2. In a large bowl, whisk together the remaining ingredients until well blended. Add the green beans and toss to combine well. Season to taste with freshly ground pepper.



Recipe and photo by Diana Ratray, TheSpruce.com

INGREDIENTS

- 1 cup all-purpose flour*
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk*
- 6 to 8 cups vegetable oil (or shortening for deep frying; enough to reach 1-inch depth)

Serves 4

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. In a deep cast iron skillet or heavy saucepan heat about 1 inch of oil to 350° F. If you don't have a deep-fry thermometer to attach to the pan, dip the handle end of a wooden spoon in the oil. The oil should bubble around it fairly steadily when it's ready. Another way is the popcorn method. Put a kernel of popcorn in the oil. It will pop when the oil reaches 350° F to 360° F.
2. Meanwhile, combine the flour, baking powder, and salt in a bowl; mix well to blend.
3. Add the milk and stir until the dough holds together. Knead 3 or 4 times on a floured surface.
4. Divide the dough into four uniform pieces and shape each into a ball.
5. Roll each ball of dough into a circle with a lightly floured rolling pin.
6. Carefully slide one or two into the hot oil and fry for about 1 to 2 minutes on each side, or until lightly browned.
7. Remove the fried dough to paper towels to drain.



Greenmarket Thanksgiving Recipe Series



Recipe courtesy of GeniusKitchen.com. Photo courtesy of JamieOliver.com

INGREDIENTS

1 package active dry yeast
¼ cup water (110° F to 115° F)
1 egg*
½ cup honey*
1 Tbsp ground coriander
½ Tbsp ground cinnamon
¼ Tbsp ground cloves
1 ½ tsp salt

1 cup milk, room temperature*
6 Tbsp unsalted butter, melted*
4 -4 ½ cups flour*

Makes 1 loaf

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Put water in a small bowl and sprinkle the yeast over it; let stand 2-3 minutes and stir to dissolve.
2. Combine the egg, honey, coriander, cinnamon, cloves and salt in a large bowl and mix well with a whisk or spoon. Add yeast, milk and 4 tablespoons of the melted butter and beat until well blended. Stir in the flour gradually, adding only enough to form a soft dough that can be gathered into a soft ball.
3. Knead the dough on a lightly floured surface; if the dough is sticky, lightly butter your hands rather than add more flour. Knead until smooth and elastic, then shape the dough into a ball and place in a large, lightly buttered bowl, cover with a towel or non-stick foil and place in a warm spot until the dough has doubled in size (if you poke it with your finger, it should not "bounce back").
4. Spread the remaining melted butter on the sides and bottom of a 3-quart round baking dish at least 3" deep. Punch down the dough and knead it for 2-3 minutes. Shape the dough into a round and place in the dish, pressing the dough down so it covers the bottom of the container. Return the dough to the warm spot and let it rise until it reaches the top of the pan.
5. Preheat the oven to 350° F. Bake the bread in the middle of the oven 50-60 minutes, or until the top is crusty and golden brown. Turn out of the pan and cool on a rack.



Greenmarket Thanksgiving Recipe Series



Recipe and photo by Joshua Bousel, SeriousEats.com

INGREDIENTS

3 Tbsp butter*
¾ cup finely chopped yellow onion
(about 1 medium onion)*
¾ cup diced peeled Granny Smith apple
(about 1 apple)*
½ cup finely chopped celery (about 1
large stalk)*
1 Tbsp finely chopped fresh sage*
2 tsp finely chopped fresh thyme*
Kosher salt and freshly ground black
pepper, to taste

½ cup yellow cornmeal*
1 cup buttermilk*
2 large eggs, lightly beaten*
2 Tbsp sugar
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 quart peanut or vegetable oil
¼ of bacon drippings (optional)*

Serves 8-10

For the batter

2 cups all purpose flour*

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. Melt butter in a 12-inch skillet over medium heat. When foaming subsides, add in onions, apple, and celery. Cook, stirring occasionally, until onions, apple, and celery have softened, but not browned, about 7 minutes. Stir in sage and thyme and cook until fragrant, about 30 seconds. Remove from heat and season with salt and pepper to taste.
2. To make the batter: Stir together flour, cornmeal, buttermilk, eggs, sugar, baking powder, baking soda, and salt in a large bowl. Stir in onion and apple mixture.
3. Heat oil to 375° F in a large pot or dutch oven over high heat. Using a cookie scoop or two spoons, drop heaping tablespoons of batter into oil and fry until golden brown, flipping halfway through cooking, about 5 minutes total. Remove to a paper towel lined plate to drain. Season with additional salt to taste, then serve immediately.



Greenmarket Thanksgiving Recipe Series



Recipe and photo by Mike and Patty Hultquist of ChiliPepperMadness.com

INGREDIENTS

- 2 pears, chopped*
- 2 large tomatoes, chopped*
- 1 medium yellow onion, chopped*
- 1 pound mixed chili peppers, chopped*
- 1 cup apple cider vinegar
- 1 cup brown sugar
- 3 tsp ginger powder

- 1 tsp ground mustard
- Salt and pepper to taste
- 2 Tbsp olive oil

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Heat a large pot to medium heat and add the olive oil with all of the fruit and vegetables. Cook them for about 10 minutes, stirring often, to cook them down.
2. Add remaining ingredients and bring to a bowl. Reduce heat to low and cook about an hour to thicken the chutney.
3. At this point you can process the chutney to smooth it out or keep it as-is – nice and chunky.
4. Alternatively, instead of keeping everything in the pot, you can transfer your mixture to a slow cooker after cooking it all down a bit in the pot and let it cook low and slow, on the low setting, about 3 hours. It will turn into an excellent chutney!

This pepper-pear chutney is a great alternative to traditional cranberry sauce.





Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of TheCreativeBite.com

INGREDIENTS

2 cups fresh cranberries*
1 small jalapeño, seeded and deveined
(reduce or increase based on your spice
preference)*
2 green onions, halved*
¼ cup chopped fresh cilantro*
1/3 cup honey*
1 Tbsp. orange zest

Juice of half an orange
Juice of half a lime
½ teaspoon salt

Makes 1 ½ cups

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. Add all of the ingredients to a food processor and pulse until your salsa is finely chopped.

Serve this multi-purpose salsa as a condiment for turkey, as an appetizer on crackers with cream cheese, or on any dish that could use a kick!





Greenmarket Thanksgiving Recipe Series



Recipe and photo by J. Kenji López-Alt, SeriousEats.com

INGREDIENTS

¼ cup white wine vinegar
½ cup dry white wine*
3 sprigs tarragon, leaves finely minced,
stems reserved separately*
3 sprigs chervil, leaves finely minced,
stems reserved separately (optional; if not
using add an extra sprig of tarragon)*
1 small shallot, roughly chopped*
½ tsp whole black peppercorns

2 egg yolks*
Kosher salt
1 ½ sticks (12 Tbsp) unsalted butter*

Makes 1 ¾ cups

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Combine vinegar, wine, herb stems, shallots, and black peppercorns in a small saucepan. Bring to a simmer over medium-high heat and lower heat to maintain a gently simmer. Cook until reduced to about 1 ½ tablespoons of liquid, about 15 minutes. Carefully strain liquid through a fine mesh strainer into a small bowl, pressing on the solids with the back of a spoon to extract as much liquid as possible.
2. Combine vinegar reduction, egg yolk, and a pinch of salt in the bottom of a cup that barely fits the head of an immersion blender. Melt butter in a small saucepan over high heat, swirling constantly, until foaming subsides. Transfer butter to a 1-cup liquid measuring cup.
3. Place head of immersion blender into the bottom of the cup and turn it on. With the blender constantly running, slowly pour hot butter into cup. It should emulsify with the egg yolk and vinegar reduction. Continue pouring until all butter is added. Sauce should be thick and creamy. If it is thin and runny, transfer to a large bowl set over a pot of barely simmering water. Whisk constantly and vigorously until sauce is thickened. Season to taste with salt. Whisk in chopped tarragon and chervil. Serve immediately, or transfer to a small lidded pot and keep in a warm place for up to 1 hour before serving. Béarnaise cannot be cooled and reheated.



Greenmarket Thanksgiving Recipe Series



Wampanoag Cranberry Crumble

Recipe by Wampanoag tribal elder, Gladys Widdis. Recipe and photo courtesy of ManyHoops.com

INGREDIENTS

1/2 cup sugar
1/4 cup flour*
1/4 teaspoon cinnamon
1/4 teaspoon powdered ginger
4 cups cranberries, whole, fresh, or frozen
and thawed*

For the streusel

1/4 cup brown sugar
1/4 cup flour*
1/4 teaspoon cinnamon

1/4 teaspoon ginger
1/4 cup oatmeal flakes*
6 tablespoons butter, cut in pieces*
1/4 cup chopped pecans
Vanilla ice cream or whipped cream as a
topping*

Serves 6-8

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. In a bowl, mix together the sugar, flour, and spices and toss with cranberries. Place fruit in a well-buttered tart pan or 8-inch baking dish and set aside.
2. To make streusel, blend together the dry ingredients in a bowl and either cut in butter with a knife or pastry blender or blend in a food processor with a few quick turns of the blade. Add the pecans and mix or process until just blended.
3. Top the fruit with the streusel and bake in a preheated 350 degree oven for 35 minutes. Serve warm and top with vanilla ice cream or a dollop of whipped cream.



Greenmarket Thanksgiving Recipe Series



Peruvian Baked Apples with Sweet Potato Puree

Recipe and photo courtesy of PeruDelights.com

INGREDIENTS

3 medium sweet potatoes*
½ teaspoon orange zest
2 tablespoons orange juice
1 tablespoon brown sugar
1 tablespoon butter*
¼ teaspoon nutmeg, grated
2 tablespoons milk*
Salt and pepper
8 apples, green and red, peeled and cored*

½ cup honey*
6 tablespoons water
Cinnamon sticks
2 star anise

Serves 8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. Wash and cook the sweet potatoes in a saucepan with water to cover until they are tender. Peel them and pass them through a ricer or mash them with a potato masher.
2. Add orange zest and juice, sugar, butter, nutmeg, milk, salt and pepper. Combine well and reserve.
3. Preheat the oven to 325°F.
4. Core the apples and make a large hole in the center with a melon baller. Fill them with the sweet potatoes, and place them in a baking pan.
5. In a small bowl mix honey and water. Pour over the apples with the cinnamon sticks and the star anise, and bake for 45 minutes, basting with the cooking juices every 15 minutes or so, until tender.



Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of Cooking for Jeffrey by Ina Garten

INGREDIENTS

¾ cup sugar
1/3 cup pure Grade A maple syrup*
½ teaspoon fleur de sel
1 (14 oz) can sweetened condensed milk
1 (12 oz) can evaporated milk
1 cup pumpkin puree*
½ cup (4 oz) Italian mascarpone
4 extra-large eggs*
1 tsp pure vanilla extract

½ tsp pure maple extract
2 tsp grated orange zest (2 oranges)
1 ½ tsp ground cinnamon
½ tsp ground nutmeg

Serves 6-8

**Ingredient available seasonally at your neighborhood Greenmarket.*

INSTRUCTIONS

1. **Make the caramel:** Combine sugar, maple syrup, and 1/3 cup water in a small, heavy-bottomed saucepan. Bring to a boil, swirling the pan to dissolve the sugar. Cook at a low boil without stirring for 5-10 minutes, until the mixture turns a golden brown and registers 230° F degrees. Off the heat, swirl in the fleur de sel, and immediately pour into an 8x2-inch round cake pan. Set aside to cool for 30 minutes.
2. Place the condensed milk, evaporated milk, pumpkin puree, and mascarpone in a bowl and beat with a mixer on medium-low speed until smooth. Whisk in the eggs, vanilla, maple extract, orange zest, cinnamon, and nutmeg. Gently pour the pumpkin mixture into the pan with the caramel so they don't combine.
3. Place the pan in a roasting pan and fill the roasting pan with enough hot water to come halfway up the sides of the cake pan. Bake in the center of the oven for 70-75 minutes, until the custard is just set. It will be firm but still jiggle slightly in the middle; a knife inserted into the center of the flan will come out clean. Remove the flan from the water bath, place on a cooling rack, and cool completely. Cover with plastic wrap and refrigerate for at least 3 hours.
4. Run a small knife around the edge of the flan. Turn a flat serving plate with a slight lip over the cake pan and flip them, turning the flan out onto the plate. The caramel should run out over the flan. Cut into wedges and serve with the caramel spooned over each slice.



Greenmarket Thanksgiving Recipe Series



Recipe and photo courtesy of NatashasKitchen.com

INGREDIENTS

15 oz (about 2 cups) Quark cheese
(Hawthorne Valley Farm)*
4 large eggs*
¾ cups all-purpose flour, plus about ½
cup more for dredging*
3 Tbsp sugar
½ tsp salt
1 tsp baking soda
1 tsp white vinegar
1 cup raisins

2-3 Tbsp extra light olive oil for each
batch

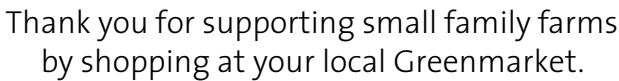
Toppings (optional): Fresh fruit or jam,
sour cream, powdered sugar, honey,
maple syrup

Serves 4-5

**Ingredient available seasonally at your
neighborhood Greenmarket.*

INSTRUCTIONS

1. In a large bowl, mix together cheese, eggs, ¾ cup flour, sugar and salt.
2. Place baking soda in a small bowl and add vinegar; give it a stir as it fizzes. Add this mixture to the cheese mix.
3. With a hand-held electric mixer, mix until uniform consistency. Stir in the raisins with a spoon. It will still have some little cheese clumps.
4. Heat a large skillet over medium heat, add 2-3 Tbsp extra light olive oil.
5. Add ½ cup flour to a small bowl. Place a heaping tablespoon of flat ice cream scoop of the cheese mixture into the flour. Reach into the bowl and sprinkle flour over the top of the pancake. With Well-floured hands, remove excess flour by gently transferring the pancake from one hand to another.
6. Once the skillet and oil are hot, place patties directly into the skillet as you mold them. Sauté until golden brown, about 3-4 minutes each side, flipping once during cooking.
7. Transfer to a plate and serve with your favorite toppings like sour cream, fruit and powdered sugar.



Happy Thanksgiving!