



KBOCC Culinary Arts 2021-2022



Thanksgiving Booklet

Enjoy a recipe or two while you enjoy your time off!



Thanksgiving Turkey

Servings: 16

Ingredients:

1 12-20 pound turkey
1 onion , peeled and quartered
1 lemon , quartered
1 apple, quartered
.75 ounce container fresh rosemary
.75 ounce container fresh thyme
.75 ounce container fresh sage

For the herb butter:

1 cup unsalted butter , softened
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
6-8 cloves garlic , minced
fresh chopped herbs

Instructions

If the turkey is frozen: Thaw in the fridge, 24 hours for every 5 pounds of Turkey. I like to give myself 1 extra day, just to be safe.

Remove the thawed turkey from the fridge 1 hour before roasting, to let it come to room temperature.

Adjust your oven rack so the turkey will sit in the center of the oven. Preheat the oven to 325 degrees F.

Make the herb butter by combining room temperature butter, minced garlic, salt, pepper, one tablespoon fresh chopped rosemary, one tablespoon fresh chopped thyme, and half a tablespoon of fresh chopped sage. (You'll use the remaining fresh herbs for stuffing inside the cavity of the turkey)

Remove turkey from packaging and remove the neck and giblets from the inside the cavities of the bird. (Reserve them for gravy, if you want, or discard them). Pat the turkey very dry with paper towels.

Season the cavity of the turkey with salt and pepper. Stuff it with the quartered lemon, onion and apple and leftover herbs.

Use your fingers to loosen and lift the skin above the breasts (on the top of the turkey) and smooth a few tablespoons of the herb butter underneath.

Tuck the wings of the turkey underneath the turkey and set the turkey on a roasting rack inside a roasting pan.

Microwave the remaining herb butter mixture for 30 seconds (it doesn't need to be completely melted--just really softened). Use a basting brush to brush the remaining herb butter all over the outside of the turkey, legs and wings.

Roast at 325 degrees F for about 13-15 minutes per pound, or until internal temperature (inserted on middle of thigh and breast) reaches about 165 degrees.

Perfect Mashed Potatoes

Servings: 8

Ingredients:

3 lb. mixed potatoes, such as russets & Yukon Golds
Kosher salt
1/2 c. (1 stick) butter, plus 2 tablespoons for garnish
1/2 c. milk
1/2 c. sour cream
Freshly ground black pepper

Instructions

In a large pot, cover potatoes with water and add a generous pinch of salt. Bring to a boil and cook until totally soft, 16 to 18 minutes. Drain and return potatoes to pot.

Use a potato masher to mash potatoes until smooth.

Meanwhile, in a small saucepan, melt butter and milk until warm.

Pour over warm milk-butter mixture and stir until completely combined and creamy. Add sour cream and stir until combined.

Season mashed potatoes generously with salt and pepper.

Transfer potatoes to a serving bowl and top with remaining two tablespoons butter. Season with more pepper before serving.

Sweet Potato Casserole with Marshmallows

Servings: 8

Ingredients:

4 c. large sweet potatoes, peeled and cubed
1/2 c. packed brown sugar
8 tbsp. (1 stick) butter, melted
1 tsp. pure vanilla extract
1/2 c. milk
2 large eggs
1/2 tsp. kosher salt

Instructions

Preheat the oven to 350° and grease a 9-x-13" baking dish with cooking spray. Place sweet potatoes in a large pot and cover with water. Bring to boil then reduce heat and simmer until the sweet potatoes are tender, about 15 minutes. Drain and let cool slightly then transfer to a large bowl.

In a large bowl, stir together sweet potatoes, sugar, butter, vanilla, milk, eggs, and salt until smooth. Pour into the prepared dish.

In a medium bowl, stir together sugar, flour, and butter until it clumps. Stir in pecans, then spread evenly over potatoes. Top with marshmallows.

Bake until cooked through and golden, about 30 minutes.

Green Bean Casserole

Servings: 8

Ingredients:

1 lb. green beans, trimmed
6 tbsp. butter, divided
1 onion, sliced into half moons
8 oz. sliced mushrooms
Kosher salt
Freshly ground black pepper
2 cloves garlic, minced
1/4 c. all-purpose flour
3 c. whole milk
1 1/2 c. French's fried onions

Instructions

Preheat the oven to 350°. Prepare an ice bath: In a large pot of boiling water, add green beans and cook until bright green, about 6 minutes. With a slotted spoon or tongs, quickly transfer green beans to an ice bath to cool, then drain and transfer to a large bowl.

In a large ovenproof skillet over medium heat, melt 2 tablespoons butter. Add onion and cook, stirring occasionally, until tender, about 5 minutes. Add mushrooms and season with salt and pepper. Cook, stirring often, until mushrooms are golden, about 5 minutes more.

Stir in garlic and cook until fragrant, 1 minute, then transfer mixture to green bean bowl.

In the same skillet over medium heat, melt remaining 4 tablespoons butter. Whisk in flour and cook until golden, about 2 minutes. Gradually whisk in milk and season with salt and pepper. Bring to a simmer and cook until thickened, about 4 minutes. Remove from heat, then add green bean mixture and toss until even combined.

Bake until warmed through and bubbling, about 30 minutes.

Top with fried onions and bake 5 minutes more.

Buttermilk Biscuits

Servings: 8-10

Ingredients:

2 1/2 c. all-purpose flour
2 tbsp. baking powder
1 tbsp. granulated sugar
1 tsp. kosher salt
1/2 c. (1 stick) butter, very cold, plus more for brushing
1 c. cold buttermilk

Instructions

Preheat the oven to 425°. Line a large baking sheet with parchment paper. In a large bowl, whisk together flour, baking powder, sugar, and salt.

Using a box grater, grate butter over the flour mixture and quickly toss with your hands to incorporate. Then, using a wooden spoon, make a well in the middle of the dough and pour in 1 cup buttermilk. Stir until just beginning to come together, then dump out onto your work surface.

Bring your dough together into a rectangle, about 1" thick. Fold the dough into thirds, like folding a letter to put into an envelope. Using a rolling pin, gently pat back into a 1" thick rectangle, and repeat the folding process two more times. Work fast so the butter does not melt.

Once dough is folded three times, roll into a 1" thick rectangle again. Using a 2½" round biscuit or cookie cutter, quickly press down (don't twist!) to cut out the biscuits and place onto a baking sheet, about a half inch apart. Bring together dough scraps and cut out more biscuits.

Brush tops of biscuits with melted butter and bake until flaky and tops are lightly golden, about 20 minutes. Serve warm.

Holiday Roasted Veggies

Servings: 6

Ingredients:

3/4 lb. Brussels sprouts, trimmed and halved
2 large carrots, peeled and sliced into 1/2" pieces
2 tbsp. extra-virgin olive oil
1 tbsp. balsamic vinegar
1 tsp. chopped rosemary leaves
1 tsp. chopped thyme leaves
Kosher salt
Freshly ground black pepper
1/2 c. toasted pecans
1/2 c. dried cranberries

Instructions

FOR THE OVEN

Preheat the oven to 400°. Scatter vegetables on a large baking sheet. Toss with oil, balsamic vinegar, rosemary, and thyme. Season with salt and pepper.
Bake for 20 to 25 minutes, until the vegetables are tender, shaking the pan halfway through.
Before serving, toss roasted vegetables with pecans and cranberries.

FOR THE AIR FRYER

In a large bowl, toss vegetables with oil, balsamic vinegar, and herbs. Season with salt and pepper.
Place vegetables in an air fryer basket and cook at 400° for 10 minutes, shaking halfway through.
Before serving, toss roasted vegetables with pecans and cranberries.

White Cheddar Baked Corn

Servings: 6-8

Ingredients:

4 tbsp. butter
1 small onion, chopped
2 cloves garlic, minced
6 ears sweet corn, kernels removed
1/4 c. freshly chopped chives, plus more for garnish
3 sprigs thyme, leaves removed
2 tbsp. all-purpose flour
1 1/2 c. milk (preferably whole)
3/4 (8-oz.) block cream cheese, cut into cubes, softened
2 1/2 c. shredded white cheddar, divided
1/4 c. grated Parmesan

Instructions

Preheat the oven to 350°. In a large skillet over medium heat, melt butter. Add onion and cook until soft, about 5 minutes. Stir in corn, garlic, chives, and thyme and cook until fragrant, about 1 minute, then add flour. Stir constantly for 30 seconds, then pour in milk. Bring mixture to a simmer, then stir in cream cheese, 2 cups white cheddar, and Parmesan. Top corn with remaining 1/2 cup white cheddar. Transfer skillet to oven and bake until corn is bubbly and cheese is melty, about 20 minutes.

Garnish with more chives and Parmesan before serving.

Slow Cooker Apple Crisp

Servings: 8

Ingredients:

6 apples, peeled, cut into 1/2-inch slices (6 cups)
1/2 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon

Topping:

1/2 cup all-purpose flour
1/2 cup old-fashioned oats
3/4 cup packed brown sugar
1/4 teaspoon salt
1/2 cup cold butter, cut into 8 pieces

Instructions

Place apples in a large bowl; add granulated sugar, 2 tablespoons flour and the cinnamon. Stir until the apples are evenly coated.

Spray 4- to 5-quart slow cooker with cooking spray. Place the apple mixture into a slow cooker.

In a large bowl, mix 1/2 cup flour, the oats, brown sugar and salt. Stir until well combined. Using a fork or pastry blender, cut cold butter into mixture until crumbly. Sprinkle over the apple mixture. Cover and cook on High heat setting for 2 hours. Turn off heat; remove cover, and cool for 30 minutes.

Serve warm with a scoop of your favorite ice cream.

Creamy Pumpkin Spice Bars

Servings: 16-20

Ingredients:

1 roll (16.5 oz) refrigerated Pillsbury™ Sugar Cookie Dough

2 eggs

1 can (15 oz) pumpkin puree (not pumpkin pie mix)

1 ¾ cups heavy whipping cream

½ cup plus 2 tablespoons chai liquid concentrate

½ cup sugar

¼ teaspoon salt

Instructions

Heat oven to 350°F. Spray a 13x9-inch pan with cooking spray.

Press dough evenly in the bottom pan. Bake for 15 to 18 minutes or until light golden brown.

Meanwhile, in a large bowl, beat eggs, pumpkin, 1/2 cup of the whipping cream, 1/2 cup of the chai concentrate, the sugar and salt with whisk until well blended. Pour pumpkin mixture evenly over the crust.

Bake for 40 to 45 minutes or until the center is set. Cool completely, about 2 hours.

In a medium bowl, beat remaining 1 1/4 cups whipping cream and remaining 2 tablespoons chai concentrate with an electric mixer on high speed until soft peaks form. Spread evenly onto bars. Refrigerate 1 hour before serving.

Cut into rows to create bars. Cover and refrigerate any remaining bars.