

THANKSGIVING DAY PARADE

CINNAMON BUNS

Our design manager, Heather, makes these cinnamon buns every Thanksgiving to enjoy while watching the Thanksgiving Day Parade with her family.

Ingredients:

- 1 cup warm milk (110 degrees)
- 1 package yeast
- 2 eggs, room temperature
- 1/3 cup butter, melted
- 1 teaspoon salt
- 1/2 cup white sugar
- 5 cups bread flour
- 1/3 cup butter, room temp
- 1 cup brown sugar, packed
- 2 1/2 tablespoons ground cinnamon

Icing

- 2 cups confectioners' sugar
- 2 tablespoons butter, softened
- 1 teaspoon vanilla
- 1 tablespoon whipping cream



Directions:

1. Sprinkle yeast into warm milk and let it proof 10 min.
2. Put eggs, milk, the melted butter, sugar and salt into KitchenAid with dough hook and start mixing, add flour a cup at a time while mixing on low.
3. Let the dough knead in the mixer 8-10 minutes
4. Remove dough from mixer onto a floured surface and form a ball. Place into a bowl and cover, let rise 1 hour or until it's doubled in size.
5. After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes.
6. Preheat oven to 400 degrees. Mix brown sugar and cinnamon in small bowl. Roll dough into a 16x21-inch rectangle. Spread dough with 1/3 cup room temperature butter and sprinkle evenly with brown sugar/cinnamon mixture. Roll up the dough from the wide side making a roll 21 inches in length and cut into 12 rolls. Place rolls in a lightly greased 9x13-inch baking pan. Cover and let rise until nearly doubled, about 30 minutes.
7. Bake rolls in preheated oven until golden brown, for 15 minutes.
8. While rolls are baking, beat together butter, confectioners' sugar, vanilla extract and whipping cream. Spread frosting on warm rolls before serving. Icing will harden when cool.

NANTUCKET RED COCKTAILS

After a long day of preparation, everyone looks forward to that moment of finally enjoying all that hard work. For kicking things off (and toasting all the cooks and table setters and chair movers), Nantucket Reds are an all-time favorite – easy to do for a group, and simple enough to appeal to most people. To make it nonalcoholic, omit the vodka, use flavored raspberry syrup and replace the club soda with ginger ale or lemon-lime soda.

Ingredients:

- 6 oz. good quality Vodka
- 2 cups Cranberry Juice
- Chambord or other raspberry liqueur/syrup
- 2 cups Club Soda



Preparation Steps:

1. Add vodka and cranberry juice to a glass pitcher and stir. Chill until ready to serve.
 2. Fill 4 tall glasses with ice, then divide the cranberry mixture evenly into each. To each glass add a splash of Chambord, and top it off with club soda (you can substitute champagne if you feel especially festive). Give it a good stir.
 3. For a garnish, thread 1 or 2 fresh cranberries and a small lime wedge onto a drink skewer and add to the glass.
- Serves 4.

IMPOSSIBLE PIE

Diane, our customer relations manager, remembers her mom making this super easy and delicious pie for Thanksgiving.

Ingredients:

- 3 eggs
- 1/4 cup butter, melted and slightly cooled
- 1/2 cup self-rising flour
- 1 3/4 cup sugar
- 1 1/2 cups milk
- 2 cups flaked or shredded coconut
- 1 teaspoon vanilla
- 1 pinch of salt



Directions:

1. Preheat oven to 350°F.
2. Grease a 10-inch pie plate or a muffin tin with cooking spray.
3. In a medium bowl, beat the eggs and add in the cooled, melted butter.
4. Blend in the flour and sugar, then add the milk, coconut, vanilla, and salt and beat until thoroughly mixed.
5. Pour into the prepared dish.
6. Bake 40 to 50 minutes or until the coconut becomes golden brown and a knife inserted into the center comes out clean.
7. Be sure to cover and refrigerate any remaining pie.

SAUERKRAUT WITH APPLE AND CARAWAY

From Sherri Covell: When my mother-in-law was growing up in suburban Washington, DC, in the 1940s and '50s, sauerkraut always had a place on the Thanksgiving table. It's a Maryland tradition, most likely owing its roots to the large German immigrant population in 19th century Baltimore. It's the perfect contrast to all those rich, creamy sides. This version tones down the sour with apples and brown sugar, giving it a little more kid appeal. Serve it warm, hon.

Ingredients:

- 2 1-pound packages or jars of sauerkraut, rinsed and drained well
- 2 Granny Smith apples, peeled and chopped
- 3/4 cup dry white wine (can substitute 1/2 cup apple cider plus 2 tablespoons cider vinegar)
- 1 cup chicken broth
- 1/4 cup firmly packed brown sugar, or to taste
- 3/4 teaspoon caraway seeds

Preparation Steps:

In a large heavy saucepan combine the sauerkraut, the apples, the wine, the broth, the brown sugar, and the caraway seeds and simmer the mixture, covered, stirring occasionally, for 1 hour.

The sauerkraut may be made 1 day in advance, kept covered and chilled, and reheated. Serves 8.



LATE NIGHT CHOCOLATE TRIFLE

Jon, a former team member, wowed his family on Thanksgiving with this decadent chocolate trifle.

Ingredients:

- 1 box Chocolate Cake Mix, baked according to package directions and cooled.
- 2 boxes Instant Chocolate Pudding, mixed according to package directions.
- 2 tubs Cool Whip
- Crushed Heath Bar Bits
- Kahlua (or similar coffee liquor), optional

Directions:

1. Break the cake apart by hand and make a 2-inch thick layer of cake pieces on the bottom of a trifle dish (you can sprinkle Kahlua on the cake for added taste if desired)
2. Next, cover with a layer of Cool Whip about an inch thick until you have a smooth flat surface
3. Next add a layer of chocolate pudding an inch thick
4. Sprinkle Heath Bits across the layer of pudding
5. Repeat the layers. Chill until ready to serve.



THANKSGIVING III (OR IV)

TURKEY CASSEROLE

This is the Covell family's traditional end-of-the-leftovers Sunday night meal, when everyone has finally gotten tired of sandwiches and the same leftover plate. It comes from chef and cookbook icon James Beard, and is great for improvising. Have extra vegetables or sides? Add it in there!

Ingredients:

- 2 medium onions, chopped
- 3-4 tablespoons butter
- 8 oz. package sliced mushrooms
- 3 cups diced cold turkey
- 1/2 cup diced ham (optional)
- 1-2 cups crumbled leftover stuffing
- 2 tablespoons chopped parsley
- Pinch of thyme
- Salt, freshly ground black pepper to taste
- 1 tablespoon curry powder (can substitute cumin)
- 1 cup rice
- 2 cups hot turkey or chicken broth



Preparation Steps:

1. Sauté the onions in 2 tablespoons butter until just tender. Add the mushrooms, and sauté for 2 minutes or so, adding additional butter as needed. Combine in a casserole with the turkey, ham, stuffing, parsley, thyme, salt, and pepper.
2. Add an additional tablespoon of butter and the curry powder to the skillet used for sautéing the onions and lightly sauté the rice. Add to the casserole and pour in the hot broth. Place in a preheated 375°F oven to cook until rice is tender and the liquid is absorbed. Add more heated broth if necessary to finish cooking the rice.
3. Serve Warm. Serves 4-6.