



Dreyer Farms Gazette

Dreyer Farms 831 Springfield Ave Cranford NJ 07016 (P) 908-276-1290 2019 Thanksgiving Box



HARVEST

Ashley Farms Turkey*
8/13/18 lbs Yukon Gold Potatoes
8/13/18 lbs Yams
Green Beans
4/6.5/9 lbs Brussels Sprouts
2/3/4 lbs Cranberries
1/2/3 lbs Stuffing
Savory Spice
Cornbread
Dinner Rolls
Apple Cider
Apple Pie
Pumpkin Pie
Doughnut Bread Pudding
Donuts

(Note: there are 3 different size feasts and the poundage above corresponds to the sizes)

In what country is Thanksgiving ironically NOT celebrated?

Turkey!

Happy Thanksgiving! To You & Your Family!!

How to Roast a Turkey

Rinse off the turkey inside and out. Dry the turkey and place on a rack in a shallow roasting pan. The Ashley Family has always cooked turkeys breast side down, but cooking it breast side up is okay too. We usually brush some vegetable oil and salt and pepper onto the turkey. After the turkey is in the pan, mold the aluminum foil around the turkey and place in a preheated 325° oven. The cooking times are as follows:

UNSTUFFED: Approximately 15 Minutes per Pound

STUFFED: Approximately 20 Minutes per Pound

When there is about 30-40 minutes left in the total cooking time, remove the foil from the turkey so it can brown. If you are roasting the turkey breast side down, you should flip it breast side up at this point.

The turkey is done when a meat thermometer is inserted into the thickest part of the thigh (without touching the bone) reads 185°. When the turkey is done, take it out of the oven and let it stand for at least 20 minutes before carving.

TURKEY PARTS:

Place parts uncovered in a roasted pan, coat with oil or butter and salt and pepper.

Place in a preheated 325° oven.

Boneless Turkey Breasts: 30 Minutes per Pound

Thighs, Legs and Wings: 20 Minutes per Pound

Use a meat thermometer to be sure of doneness. Breast is done at 165° and other parts are done at 180°.

Skillet Glazed Yams

Ingredients:

- 1/2 cup brown sugar
- Brown Sugar & Spice Honey Rub (Savory Spice Shop)
- 1/3 cup water
- 1 tablespoon butter
- 1/4 teaspoon salt
- 3 medium sweet potatoes, cooked, peeled, and sliced

Preparation:

In a heavy skillet, combine brown sugar, Brown Sugar & Spice Honey Rub, water, butter, and salt. Simmer for 5 minutes. Add sliced sweet potatoes. Simmer for 10 minutes, turning frequently.

This recipe serves 4, but can easily scale up to serve larger parties.

Savory Spice Shop

138 E. Broad Street
Westfield, NJ 07090
(P) 908.264.8947

Brussels Sprouts w/ Chestnuts

Epicurious.com

A touch of cream transforms this dish into a sumptuous side that exposes the luxurious character of this often homely vegetable.

Ingredients

- 2 tablespoons unsalted butter
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/4 cups water
- 2 lb Brussels sprouts, trimmed and halved lengthwise (8 cups)
- 1 cup heavy cream
- 2/3 cup bottled roasted whole chestnuts (4 oz), coarsely crumbled

Preparation

Bring butter, salt, pepper, and 1 cup water to a boil over high heat in a deep 12-inch heavy skillet, then add Brussels sprouts and simmer, partially covered, stirring occasionally, until crisp-tender, 6 to 8 minutes. Remove lid and boil over moderately high heat until water is evaporated and sprouts are lightly browned, 3 to 4 minutes. Add cream and remaining 1/4 cup water and bring to a boil, stirring. Add chestnuts, then reduce heat and simmer, stirring occasionally, until heated through, about 2 minutes.

Dinner Roll Warming Directions

For both the cornbread and rolls:

Prior to serving place, in a preheated 350 degree oven covered with foil.

No need to remove the paper they are packed in. Heat in oven for 10-15 minutes and serve immediately.

Crowd Pleasing Honey Butter

Ingredients

- 1 pound butter
- 1/4 cups honey
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract

Hardware:

- Dough scraper
- Standing mixer
- Parchment paper or plastic wrap

Directions:

Cut the butter into chunks using the dough scraper.

Place butter into the mixer work bowl and beat at low speed, using the whisk attachment to loosen the butter. Increase the speed to medium and add the honey, cinnamon, and vanilla extract and beat until well combined, about 5 to 7 minutes. Remove butter from bowl and spoon onto parchment paper or plastic wrap. Roll into a log and refrigerate for 2 hours.

One Definition of Thanksgiving Day a national holiday celebrated primarily in the United States and Canada as a day of giving thanks for the blessing of the harvest and of the preceding year. *How apropos! Let's truly give thanks to our family farm for a wonderful 2019 harvest!*

#1 Thanksgiving Joke: Why can't you take a turkey to church? Because he'll use fowl language.

Fun Thanksgiving game -Place all guests names in a hat- divvy up chores BUT make sure you add a few "get out of jail (I mean get out of chores) FREE" passes this way it is FAIR who gets to wash dishes and who doesn't

Make it a Memorable Day Hold hands around the table or standing and share what you are grateful for this year OR tell your favorite Thanksgiving memory.

Acorn Squash Decor

Hollow out your Squash and use as a small bowl for serving-butter, cranberry sauce, dips.

Place in the bathroom with a fall scented candle for a beautiful decoration

Family Games

Even though Thanksgiving is largely about the food, if you have not already played these table games give them a try this year and you will make a fantastic holiday memory:

Catch Phrase
Left Right Center
Taboo
Balderdash
Wits and Wagers

Thanks again for your continued support of the Dreyer "Farm"ily Have a fantastic holiday, see you back at the farm soon, we have many holiday gifts. The fully prepared meal CSA extension begins NEXT week with pickups beginning on 12/3 call 908.276.1290 to place an order. The first week's meal is chicken fajitas OR vegan/gluten free fajitas. Meals are per person and you can heat and eat, the cost is \$15pp.

Chef Michele's Heavenly Mashed Potatoes

Ingredients:

- 4 lbs large boiling potatoes (such as Yukon Gold or Russet), peeled and cut into 2" pieces
- 1 1/2 cups of heavy cream, warmed
- 3 sticks of salted butter
- Salt & white pepper to taste

Directions:

1. In a large stock pot, cover potatoes with salted, cold water and two sticks of butter. Simmer uncover until tender, about 18 minutes.
2. In a small saucepan, bring the heavy cream and butter to a simmer. Remove from heat. Drain potatoes in a colander.
3. Return them to the pot along with your hot cream, butter, salt and white pepper to taste. Mash with a potato masher until combined well.

Note: I know there is a lot of butter in this recipe, but once you have tasted these potatoes, you will feel like you have died and gone to heaven.

Chef Michele's Thanksgiving Cranberry Sauce

Ingredients:

- 1 pound of Cranberries
- 1 1/2 Cups of Sugar
- 1/2 Cup of Orange Juice
- 1/2 Cup of Water
- 1/4 Cup of Chopped Candi Ginger
- 2 Teaspoons of Orange Peel
- 1/2 cup Sliver Almonds

Directions:

1. Combine all ingredients except almonds. Cook in Saucepan until cranberries pop.
2. Around 15 minutes. Pour into bowl and cool in refrigerator. Before serving add Almonds. Enjoy !

Green Beans with Caramelized Onions and Almonds

Ingredients:

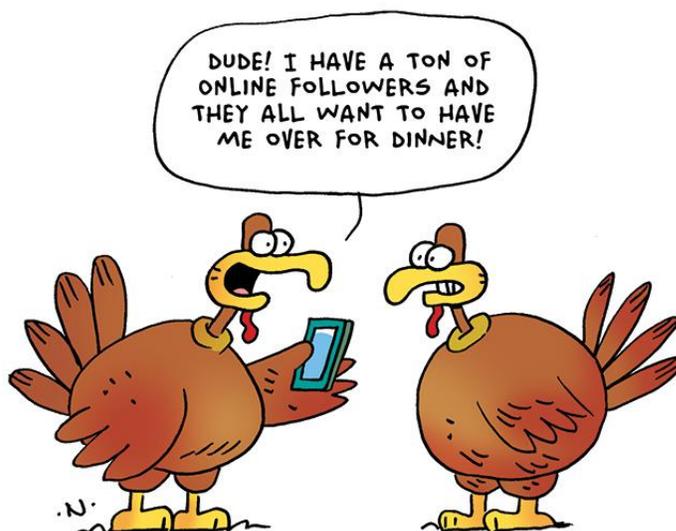
- Kosher salt
3 pounds green beans, trimmed of stem end
1/2 cup skin on sliced almonds
3 tablespoons unsalted butter
5 tablespoons extra-virgin olive oil
2 large onions, sliced thin
2 tablespoons chopped fresh thyme leaves
Freshly ground black pepper

Instructions

Fill a large high sided skillet with some water, adding enough to be just shy of the rim of the pan by about 1 inch. Place over high heat and bring up to boil; add a big pinch of salt and the green beans. Cook for about 5 minutes, the beans should still be crisp.

Drain the beans and then run them under some cold water to stop them from cooking. Reserve the beans while you start the onions.

Return the skillet you cooked the beans into the cook top over medium heat. Add the almonds and toast stirring every now and then until golden, about 3 to 5 minutes. Remove the almonds from the skillet and reserve. Return the skillet to the heat and add the butter and olive oil and heat until the butter has melted. Add the onions, season with salt and pepper, and cook stirring frequently until the onions caramelize, 20 to 25 minutes. Add the thyme and cook for another 5 minutes. Add the cooked cooled green beans and almonds and stir well to combine. Season with salt and pepper, to taste. From foodnetwork.com



Super Easy Thanksgiving Stuffing

1 cup butter
3/4 cup chopped onion
1 1/2 cups chopped celery with leaves
Celery
9 cups soft bread cubes
2 teaspoons salt *
1 teaspoon dried sage leaves*
1 teaspoon dried thyme leaves*
1 teaspoon poultry seasoning, or to taste*
1/2 teaspoon ground black pepper
*Substitute a package of Savory Stuffing Seasoning

Preheat oven to 350 degrees F (175 degrees C).
Melt butter in a large skillet over medium-high heat until; sauté onion and celery in hot butter until onion is soft, 5 to 10 minutes.

Put bread cubes in a large bowl. Season bread with salt, sage, thyme, poultry seasoning, and black pepper. Add onion mixture to bread cubes; stir. Pour bread mixture into a large casserole dish and cover the dish with aluminum foil.

Bake in the preheated oven until golden and hot, about 1 hour.

NOTE: If you like to add sausage to your stuffing, we recommend the Griggstown Chicken Apple Sausage.

Mulled Apple Cider Cocktail:

Ingredients (makes about 6 servings):

• 1/2 gallon of apple cider • 2-4 cinnamon sticks • 1 teaspoon of grated nutmeg (freshly grated please) • Handful of candied ginger • Cloves (10-15)
• All-spice berries (5-10) • Little bit of brown sugar • Part of an orange peel • 1-3 slices of orange • Bourbon (any kind you prefer, I like Makers or Woodford)

Instructions:

Grand Marnier (optional)

1. Pour the apple cider into a pot and place on burner over medium heat.
2. If you want to use a cheesecloth for the spices, by all means do so. If not, you'll just have to be extra careful when pouring drinks for others not to give them any cloves, all-spice berries, etc.
3. Place all the other ingredients, except for any alcohol, into the apple cider. Allow it to slowly come up to a boil, letting all those flavors co-mingle and their fragrances to shine out while stirring it on occasion. Make sure to taste test along the way and readjust seasonings as needed. Once at a rolling boil, place the heat on low to keep it at a gentle simmer.
4. To serve the drink, take a glass and pour 1/2 shot of Grand Marnier and 1-2 shots of bourbon. Give the cider a few healthy stirs and then pour in the mulled cider mixture. Give it another jigger with a spoon and enjoy!

Joke #2: Why is Thanksgiving soup so expensive? It's made with 24 carrots!!!!

SWEET POTATO CASSEROLE WITH CRUNCHY WALNUT AND BROWN SUGAR TOPPING

3/4 cup California walnuts (pulsed in a food processor until coarsely ground)

3/4 cup all-purpose flour
1/3 cup brown sugar
1/3 cup granulated sugar
6 tablespoons unsalted butter, melted

CASSEROLE

2-1/2 pounds sweet potatoes (about 3-4 medium sized potatoes)
3 tablespoons unsalted butter, melted
1/4 cup brown sugar
1/4 cup granulated sugar
1/4 cup heavy cream
1 teaspoon vanilla extract
1/8 teaspoon salt

PREPARATION

WALNUT AND BROWN SUGAR TOPPING

1. In a small bowl combine the walnuts, flour, brown sugar and granulated sugar and whisk together using a fork. Pour in the melted butter and use the fork to stir until crumbs form. Break up any large crumbs with the fork. Place the bowl in the refrigerator while you make the sweet potato casserole.

CASSEROLE

1. Preheat the oven to 350°F. Grease a 9x13 baking dish, set aside.
2. With a fork, pierce the sweet potatoes at least 8-10 times, rinse the sweet potatoes and wrap each individual sweet potato in a paper towel. Microwave 2 potatoes at a time for 7 minutes (flipping halfway through). Repeat with the last 2 potatoes. Alternately, you can bake the potatoes in a 400°F oven for 45 minutes to an hour. Slice the potatoes down the center and scoop out the flesh using a large spoon. Discard the skins.
3. In the bowl of a stand mixer, or using an electric mixer, beat the potatoes until smooth (or leave them a little chunky if you like). Add the melted butter, brown sugar, granulated sugar, heavy cream, vanilla extract, and salt and fold until just combined. Pour the batter into the prepared dish.
4. Top with the prepared walnut brown sugar topping.
5. Bake the casserole for 30-40 minutes or until the edges start to pull away from the sides of the dish. Remove the dish from the oven and allow the casserole to cool for 10 minutes before serving.

NOTES

You can make this sweet potato casserole ahead of time by preparing the sweet potatoes, mashing, and storing in a container in the refrigerator. The same can be done with the brown sugar topping. On the day of, make the sweet potato casserole with the prepared potatoes and topping and bake just before serving. This recipe is brought to us by the CA Walnut Organization.

Joke #3 Why is it that a Pilgrim's pants are always falling down? It's because they were their buckles on their hat!!!!

BONUS Joke If the Pilgrims were alive today what would they be most famous for? Their AGE!!!!