



A Thanksgiving Menu

PREPARED BY

adayinmay
EVENT PLANNING & DESIGN



The May Day Cocktail

GLASS WASH OF GREEN CHARTRUSE AND ANGOSTURA BITTERS

MUDDLED GINGER 3GRAMS

1/3 SMALL RED APPLE WITH BAR SPOON BROWN SUGAR

1.5 OZ BULLIET (RYE WHISKEY)

.5 OZ PIMMS

3/4 APPLE CIDER

TOP WITH BUBBLES - WE RECOMMEND MUMM, BRUT!

adayinmay
EVENT PLANNING & DESIGN

Balsamic Crispy Brussel Sprouts

- Libby's Favorite -

INGREDIENTS: (SERVES 6)

1 POUND BRUSSELS SPROUTS

1/2 CUP PINE NUTS

1/2 CUP DICED WHITE ONION

1 TABLESPOON OLIVE OIL

1 TEASPOON SALT

1 TEASPOON PEPPER

1/2 CUP BALSAMIC VINEGAR

2 TABLESPOONS LOW-SODIUM SOY SAUCE

1 TABLESPOON HONEY



1. PREHEAT OVEN TO 425 DEGREES F.
2. CUT OFF THE ENDS OF THE BRUSSELS SPROUTS, THEN CUT IN HALF. REMOVE THE LEAVES ONE BY ONE, AS BEST AS YOU CAN. THIS IS THE MOST TIME CONSUMING STEP! GRAB A FAMILY MEMBER TO HELP YOU OUT IF YOU CAN. SEPARATING THE LEAVES IS ESSENTIAL TO GETTING THE CRISPINESS, WHICH IS THE BEST PART OF THE DISH.
3. TOSS THE LEAVES, ONION, OIL, SALT, AND PEPPER IN A LARGE BOWL. THEN, SPREAD THEM OUT EVENLY ONTO A TIN FOIL LINED BAKING SHEET. PUT IN THE OVEN FOR ABOUT 10-15 MINUTES, OR UNTIL THE EDGES ARE CHARRED AND THE LEAVES LOOK CRISPY.
4. IN THE MEANTIME, PUT THE PINE NUTS INTO A DRY SKILLET AND ROAST ON MEDIUM LOW HEAT, STIRRING FREQUENTLY. DON'T TAKE YOUR EYES OFF THESE FOR LONG AS THEY BURN QUICKLY! ONCE GOLDEN BROWN (ABOUT 3-5 MINUTES), REMOVE FROM HEAT AND ADD TO THE BOWL FROM EARLIER.
5. TIME TO MAKE THE SAUCE! ADD THE BALSAMIC VINEGAR, SOY SAUCE, AND HONEY TO A SMALL POT. COOK OVER LOW HEAT UNTIL IT BECOMES SYRUPY.
6. ADD THE INGREDIENTS FROM THE OVEN TO THE BOWL WITH THE PINE NUTS, TOP IT WITH THE FINISHED SAUCE AND TOSS. BEST SERVED IMMEDIATELY.

adayinmay
EVENT PLANNING & DESIGN

Apple Cranberry Pecan Salad

—Annette's Favorite—

INGREDIENTS: (SERVES 4)

6 CUPS BABY SPINACH

1 GRANNY SMITH APPLE, THINLY SLICED

1/2 CUP PECAN HALVES

1/3 CUP POMEGRANATE ARILS

1/3 CUP DRIED CRANBERRIES

1/3 CUP CRUMBLLED GOAT CHEESE

LEMON VINAIGRETTE INGREDIENTS:

1/4 CUP OLIVE OIL

1/4 CUP APPLE CIDER VINEGAR

1 LEMON, JUICED AND ZESTED

1 TABLESPOON SUGAR

1 TABLESPOON POPPY SEEDS



1. TO MAKE THE VINAIGRETTE, WHISK TOGETHER OLIVE OIL, APPLE CIDER VINEGAR, LEMON JUICE, LEMON ZEST, SUGAR AND POPPY SEEDS IN A SMALL BOWL; SET ASIDE.
2. TO ASSEMBLE THE SALAD, PLACE SPINACH IN A LARGE BOWL; TOP WITH APPLE, PECANS, POMEGRANATE ARILS, CRANBERRIES AND GOAT CHEESE. POUR THE DRESSING ON TOP OF THE SALAD AND GENTLY TOSS TO COMBINE.
3. SERVE IMMEDIATELY.

adayinmay
EVENT PLANNING & DESIGN

Fennel, Chile, and Maple Dry Brined Turkey

-Tana's Favorite-

FENNEL, CHILE, AND MAPLE DRY BRINE:

- 6 WHOLE STAR ANISE PODS
- 2 TABLESPOONS FENNEL SEEDS
- 1/2 ~~1~~ 1/2 CUP KOSHER SALT
- 1/2 1/4 CUP MAPLE SUGAR OR 3 TBSP. BROWN SUGAR
- 1 TABLESPOON FRESH THYME LEAVES
- 2 TEASPOONS CRUSHED RED PEPPER FLAKES

TURKEY INGREDIENTS:

- 1 12-14-LB. TURKEY, GIBLETS AND NECK REMOVED
- 1 MEDIUM ONION, QUARTERED
- 1 HEAD OF GARLIC, HALVED
- 1-2 BUNCHES OF HERBS
- 1/2 1/4 CUP UNSALTED BUTTER, ROOM TEMPERATURE
- 2 CUPS (OR MORE) LOW-SODIUM CHICKEN STOCK



FENNEL, CHILE, AND MAPLE DRY BRINE:

TOAST STAR ANISE AND FENNEL SEEDS IN A SMALL SKILLET OVER MEDIUM HEAT, STIRRING OFTEN, UNTIL FRAGRANT, ABOUT 2 MINUTES. TRANSFER TO A FOOD PROCESSOR; ADD SALT, MAPLE SUGAR, THYME, AND RED PEPPER FLAKES AND PULSE TO BLEND, ABOUT 30 SECONDS.

DO AHEAD: DRY BRINE CAN BE MADE 3 DAYS AHEAD. COVER AND CHILL.

TURKEY:

RUB DRY BRINE ALL OVER TURKEY; CHILL UNCOVERED, 6-7 HOURS. PREHEAT OVEN TO 425F. RINSE TURKEY CLEAN UNDER COLD WATER; PAT DRY AND PLACE, BREAST SIDE UP, ON A RACK SET IN A LARGE ROASTING PAN. STUFF TURKEY WITH ONION, GARLIC, AND HERBS. WORKING FROM NECK END OF TURKEY, GENTLY LOOSEN SKIN FROM BREASTS AND RUB BUTTER UNDER SKIN AND ALL OVER OUTSIDE OF BIRD. TIE LEGS TOGETHER WITH KITCHEN TWINE, POUR BROTH INTO PAN, AND ROAST TURKEY 30 MINUTES. REDUCE OVEN TEMPERATURE TO 325F AND ROAST, BASTING WITH PAN JUICES EVERY 30-40 MINUTES, ADDING MORE BROTH AS NEEDED TO MAINTAIN SOME LIQUID IN PAN, AND TENTING WITH FOIL IF SKIN IS BROWNING TOO QUICKLY, UNTIL AN INSTANT-READ THERMOMETER INSERTED INTO THICKEST PART OF THIGH REGISTERS 165F, 2 1/2 2/3 HOURS. TRANSFER TURKEY TO A PLATTER; TENT WITH FOIL. LET REST AT LEAST 30 MINUTES BEFORE CARVING.

*RECIPE VIA BON APPETIT

adayinmay
EVENT PLANNING & DESIGN

Machiela Stuffing

—Emily's Favorite—

INGREDIENTS: (SERVES 4)

1 LARGE BAG PEPPERIDGE-
FARM HERB CUBE STUFFING

1 LB SAVORY SAGE PORK SAUSAGE

3/4 CUP ONION

1-1/2 CUP CELERY

2 TSP. SALT

1 TSP PEPPER



IMAGE VIA FINE COOKING

1. BROWN TOGETHER THE SAUSAGE, ONION, CELERY, SALT AND PEPPER.
2. ADD BROWNEED SAUSAGE TO STUFFING MIX AND STIR TOGETHER ADDING UP TO 1 CUP OF WATER OR MOISTEN THE DRY CUBES.
3. RINSE AND PREPARE TURKEY FOR STUFFING. STUFF THE TURKEY WITH STUFFING MIX AND THEN PLACE IMMEDIATELY IN OVEN AND BAKE ACCORDING TO SIZE OF TURKEY. DO NOT PREPARE AHEAD OF TIME OR STORE IN REFRIGERATOR. ONCE TURKEY IS STUFFED IT SHOULD BE PLACED IN ROASTING PAN AND COOKED.

*THIS RECIPE IS MEANT TO BE PREPARED IN AND COOKED IN THE TURKEY, HOWEVER IT CAN ALSO BE DONE SO IN A BAKING DISH AT 375 UNTIL HEATED THROUGH AND SLIGHTLY CRISPY ON TOP. THIS DEPENDS ON THE OVEN BUT IT'S PROBABLY ABOUT 15-20 MINUTES.

*RECIPE VIA CAROLINE MACHIELA

adayinmay
EVENT PLANNING & DESIGN

Brown Sugar Glazed Sweet Potatoes with Marshmallows

-Kerry's Favorite-

INGREDIENTS (SERVES 8)

4 POUNDS RED-SKINNED SWEET POTATOES
(YAMS), PEELED, CUT INTO 1-INCH PIECES
2/3 CUP PACKED GOLDEN BROWN SUGAR
5 TABLESPOONS BUTTER
1 TEASPOON GROUND CINNAMON
1/2 TEASPOON SALT
1/4 TEASPOON GROUND NUTMEG
PINCH OF GROUND GINGER
2 CUPS MINIATURE MARSHMALLOWS
1/2 CUP SLICED ALMONDS



PREHEAT OVEN TO 375F. ARRANGE POTATOES IN 13 X 9 X 2-INCH GLASS BAKING DISH. COMBINE SUGAR, BUTTER, CINNAMON, SALT, NUTMEG AND GINGER IN SMALL SAUCEPAN OVER MEDIUM HEAT. BRING TO BOIL, STIRRING UNTIL SUGAR DISSOLVES. POUR OVER POTATOES; TOSS TO COAT. COVER DISH TIGHTLY WITH FOIL. BAKE POTATOES 50 MINUTES. UNCOVER; BAKE UNTIL POTATOES ARE TENDER AND SYRUP THICKENS SLIGHTLY, BASTING OCCASIONALLY, ABOUT 20 MINUTES. INCREASE OVEN TEMPERATURE TO 500F. TOP POTATOES WITH MARSHMALLOWS AND NUTS. RETURN TO OVEN; BAKE UNTIL MARSHMALLOWS BEGIN TO MELT AND NUTS BEGIN TO BROWN, ABOUT 3 MINUTES.

*RECIPE VIA EPICURIUS

adayinmay
EVENT PLANNING & DESIGN

Green Bean Casserole

Brittany's Favorite

INGREDIENTS: (SERVES 8)

2 LBS FRESH GREEN BEANS (ENDS CUT)

SALT

4 SLICES BACON, CUT INTO 1/4 IN. PIECES

3 CLOVES GARLIC, MINCED

1 RED BELL PEPPER, DICED

1/2 WHOLE LARGE ONION, CHOPPED

4 TABLESPOONS BUTTER

4 TABLESPOONS ALL PURPOSE FLOUR

2.5 CUPS WHOLE MILK

1/2 CUP HALF AND HALF

FRESHLY GROUND BLACK PEPPER

1/8 TSP. CAYENNE PEPPER

1 CUP GRATED SHARP CHEDDAR

1 CUP PANKO BREADCRUMBS



1. PREHEAT THE OVEN TO 350 DEGREES.
2. CUT THE GREEN BEANS IN HALF IF YOU LIKE THE PIECES TO BE A LITTLE SMALLER. BLANCH THE GREEN BEANS: DROP THEM INTO LIGHTLY SALTED BOILING WATER AND ALLOW THE GREEN BEANS TO COOK FOR 3 TO 4 MINUTES. REMOVE THEM FROM THE BOILING WATER WITH A SLOTTED SPOON AND IMMEDIATELY PLUNGE INTO A BOWL OF ICE COLD WATER TO STOP THE COOKING PROCESS. DRAIN THE BEANS ONCE THEY'RE COOL AND SET ASIDE.
3. ADD THE BACON PIECES TO A SKILLET OVER MEDIUM HEAT. COOK THE BACON FOR 2 MINUTES, AND THEN ADD THE PEPPERS, GARLIC AND ONIONS, AND CONTINUE COOKING UNTIL THE BACON IS DONE (BUT NOT CRISP) AND THE ONIONS ARE GOLDEN BROWN, 3 TO 5 MINUTES. REMOVE FROM THE HEAT AND SET ASIDE.
4. IN A SEPARATE SAUCEPAN, MELT THE BUTTER OVER MEDIUM HEAT. SPRINKLE THE FLOUR INTO THE PAN AND WHISK IMMEDIATELY TO EVENLY MIX IT INTO THE BUTTER. COOK FOR A MINUTE OR 2, AND THEN POUR IN THE MILK AND HALF-AND-HALF. CONTINUE COOKING, WHISKING CONSTANTLY, WHILE THE SAUCE THICKENS, ABOUT 2 MINUTES. ADD 1 1/2 TEASPOONS SALT, SOME BLACK PEPPER AND THE CAYENNE, AND THEN ADD THE GRATED CHEESE. STIR WHILE THE CHEESE MELTS. TURN OFF THE HEAT. ADD THE BACON/ONION MIXTURE AND STIR TO COMBINE. ADD THE GREEN BEANS AND STIR GENTLY TO COMBINE. POUR INTO A BAKING DISH AND TOP WITH THE PANKO. BAKE UNTIL THE SAUCE IS BUBBLY AND THE PANKO IS GOLDEN, ABOUT 30 MINUTES.

*RECIPE VIA FOOD NETWORK

adayinmay
EVENT PLANNING & DESIGN

Blackberry Pie with Homemade Crust

—Alicia's Favorite—

FRESH BLACKBERRY PIE INGREDIENTS:

1 CUP FLORIDA CRYSTALS ORGANIC SUGAR

1/8-1/4 CUP UNBLEACHED FLOUR

1/8 TSP. SALT

5 CUPS FRESH BLACKBERRIES

1/8 TSP CINNAMON

PIE CRUST INGREDIENTS:

2 1/4 CUP FLOUR

1/4 TSP. SALT

1/2 CUP COOKING OIL

4 TBSP WATER

1 TBSP MILK (1 MORE IF NEEDED)



IMAGE VIA RECIPE SHUBS

PIE DIRECTIONS: COMBINE THE SUGAR, FLOUR AND SALT. ADD THE SUGAR MIXTURE TO BLACKBERRIES; TOSS TO COAT THE FRUIT. PLACE IN PASTRY LINED PIE-PLATE. TOP WITH CRUST. FLUTE EDGE. BAKE FOR 50 MINUTES AT 375 DEGREES.

PIE CRUST DIRECTIONS: IN MIXING BOWL COMBINE FLOUR & SALT. MAKE WELL IN CENTER. PUT IN OIL, WATER AND MILK. MIX UNTIL MOISTENED. ROLL OUT.

adayinmay
EVENT PLANNING & DESIGN