

APPLE PECAN CRANBERRY STUFFING

Executive Chef Andy Roybal, Café Tibco

Tibco, Palo Alto, California

Enough stuffing for a 12 lb turkey

Serves about 12 people

10 oz. dry croutons
2 tablespoons butter
1 cups onion, diced
1/2 cup carrots, diced
1/2 cup celery, diced
1 cup low fat milk
4 large eggs
1/3 cup pecans
1/2 cup cranberries
3/4 cup apples, diced
Poultry seasoning and salt, to taste
Chicken or Turkey stock as needed

Sauté the onion, carrot and celery in the butter until tender. In a large bowl, mix the croutons, milk and eggs until evenly blended. Allow to stand for 5-10 minutes so that the croutons absorb the milk.

To the crouton mixture add the sautéed vegetables, pecans, cranberries, apples and seasoning. Mix well. If the mixture is still dry and the croutons are still crunchy, add chicken or turkey stock, 1/2 cup at a time, until the mixture is moist but not wet. With your finger tips touch the top center of the stuffing to judge the texture and firmness. It should feel soft and fluid. Lightly oil a large casserole pan. Add the stuffing into the pan and distribute evenly.

Bake in a preheated 375 ° F oven for about 35-45 minutes or until the top center domes slightly and feels set and not fluid, or until the internal temperature reaches 165° F.



ANDOUILLE CORNBREAD STUFFING

Executive Chef Cheyenne Luck, Oracle Café

Oracle, Reston, Virginia

Makes 16 servings

For the cornbread:

2 cups 1% buttermilk
2 cups cornmeal
½ heaping tablespoon salt
1 teaspoon baking soda
2 eggs
2 Tablespoons butter

Melt the butter into a pan in the oven at 450° F. Mix together dry ingredients and slowly incorporate wet ingredients until a batter is formed.

Remove the pan from the oven and pour in the batter, incorporating the shortening into the batter.

Bake for about 30 minutes, or until golden brown, or until a toothpick comes out clean when poked into the center of cornbread.

Cool the cornbread on a rack. When the cornbread has cooled, dice it into crouton size and place on sheet pan. Return to the oven and bake until crispy.

For the stuffing:

Cornbread croutons, from above
1 stalk of celery, diced
1/2 large white onion, diced
1/2 large carrot, diced
1 pound Andouille sausage, diced
2 – 2 ½ cups chicken or turkey stock, depending on consistency desired
1 oz fresh sage, chopped
Salt and pepper to taste

Sauté the celery, onion, carrot and sausage in a pan until the onions are translucent. Add the cornbread croutons and fresh sage. Fold in the stock until the stuffing reaches the desired consistency. Transfer the stuffing to a greased dish and bake in the oven until golden brown and firm.



QUICK TURKEY STOCK FOR STUFFING

Christine Seitz, Culinary Development

Bon Appétit Management Company

I make this the night before so I have homemade stock for my stuffing, plus the house starts to take on the wonderful aromas the day before Thanksgiving.

Cut the wing tips off your turkey and place on a sheet pan with the neck and giblets from the inside of the bird. Add one rough chopped onion, 1 carrot, 2 stalks celery, 3 cloves of garlic. Lightly toss with 1 tablespoon of olive oil. Roast at 400 degrees for 30 minutes to lightly brown. Scrap all the turkey parts, vegetables and pan drippings into a stock pot.

Deglaze the sheet pan with ½ cup dry white wine and scrap off all the brown bits into the stock pot. To the stock pot add 8 cups of water, 2 bay leaves, some parsley stems and a few sprigs of fresh thyme. Simmer for 1 to 2 hours. Strain the stock and refrigerate until use. Skim off any fat before using.

NOTE: A few weeks before Thanksgiving, for those of you that purchase store-baked rotisserie chickens, after carving the meat off the bones, freeze the carcass and add to the simmering stock above for a richer stock.



AUTUMN MINESTRONE SOUP

Liane J Herrick, Chef de Cuisine

Xilinx, San Jose, California

Serves 6 to 8 people

Ingredients:

2 tbsp Olive oil
1 cup Onions, peeled and diced
2 ea Garlic cloves, peeled and diced
1 cup Winter Squash, washed, peeled and chopped
2 ea Celery stalks, washed and diced
½ cup Carrots, washed, peeled and diced
2½ cup Potatoes, washed and cubed
1 cup Green beans, washed, cut into 1" pieces
1 tbsp Oregano, chopped
1 tbsp Thyme, chopped
1 tbsp Italian Parsley, chopped
6 cups Water
1 cup Cannellini Beans, cooked (or drained canned)
1 cup Pasta, cooked
Salt and Pepper, to taste

Method of preparation:

Over moderate heat, warm a large soup pot to medium heat. Add onions, garlic and sauté for five minutes or until tender. Add the squash, carrots, celery, potatoes, green beans, herbs, salt and pepper and continue to sauté for another 3-5 minutes. Add water and cook until potatoes are almost done. Add the cannellini bean and pasta and simmer another five minutes. Serve while hot or cool, refrigerate and reheat over moderate heat to serve with crusty whole grain bread.

