

Language for Leaders Thanksgiving Recipes

From The Ambassador's Residence

On November 30th, 2010

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**PRESS, EDUCATION
AND CULTURAL AFFAIRS**

— U.S. EMBASSY OSLO —

Cranberry salsa with lime

2 packages (24 oz) fresh cranberries (or tyttebær), picked over and stemmed
4 large ribs of celery
2 small onions (8 oz) finely diced
2 jalapeno chilies, seeded and minced
1/2 cup chopped fresh cilantro
1 teaspoon sea salt
1 ½ cups sugar
6 tablespoons lime juice

In the work bowl of a food processor fitted with a metal blade, process the cranberries until coarsely and evenly ground. Transfer to a medium mixing bowl. Add all the remaining ingredients. Stir well to combine. Transfer to a serving bowl, cover and refrigerate until ready to serve. (The salsa is best if made several hours and up to 1 day in advance to allow the flavors to meld.)

Pumpkin Hummus of Hilla & Nasser

We got this recipe from the Tel Aviv olive oil shop owner Hilla as well as Nasser Abufarha from Cnaan Fair Trade olive oil producer!

1 butternut squash
white tahina
olive oil
salt
lemon juice

Peel the pumpkin and remove seeds with a spoon. Cut into chunks and steam them for about 15 minutes until cooked soft. Puree the pumpkin in a food processor and add to taste tahina, olive oil, salt and lemon juice.

Our Kisir

On the way to Antakya in Iskenderun near the sea we tasted at Gourme restaurant a delicious version of Kisir, the red "tabbouleh" of Turkey, a salad of bulghur, pepper paste, tomato paste, sweet and sour pomegranate molasses and lots of fresh herbs. A salad that we never get enough of, and that applies to almost everyone's taste. The salad comes from the region of Gaziantep, Antakya and Iskenderun, but now all of Turkey is addicted to it. And so are we! And you will be soon!

500 g fine bulghur
1 bunch dill
1/2 bunch mint
1 bunch parsley
1 bunch spring onion
300 g sweet cherry tomatoes
4 snack cucumbers
3 tablespoons tomato paste

1/2 jar Turkish pepper paste Tatli Biber (370 g)
olive oil
pomegranate molasses
salt
lemon juice

If you want a not so very crunchy salad, sprinkle the uncooked bulghur with a little cold water. Cut all the herbs and spring onion finely. Cut the cucumbers and tomatoes finely. Knead with your hands the tomato paste and pepper paste into the bulghur. Mix the herbs, spring onion, tomatoes and cucumber through it. Season the salad to taste with salt, olive oil, lemon juice and a lot of pomegranate molasses.

Turkish pistachio spread

Ideal as a part of the so called mezze – Middle Eastern starters!

150 g shelled pistachio
some olive oil
sea salt
1 clove garlic
4 tablespoon chopped parsley
A small Turkish fresh sheep cheese (Peynir, 200 g)

Puree all ingredients with hand blender or food processor until a coarse paste.

Cornbread

I doubled this recipe and doubled the quantities in the dressing recipe that appears below and had plenty of dressing for 20+ people.

This is very basic cornbread... a nice canvas for any additions to spice it up

155 g yellow cornmeal
155 g flour
2 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 lightly beaten eggs
250 ml nonfat milk
60 ml vegetable oil

Stir together cornmeal, flour, sugar, baking powder and salt. In another bowl stir together eggs, milk and vegetable oil until well-blended. Add the wet ingredients to the dry ingredients and stir only until they form a smooth batter. Pour into a 20 cm square pan and bake at 200 degrees C for approximately 30 minutes. (A toothpick inserted in the center should come out clean.) Cool in pan on a rack for 10 minutes, then unmold the cornbread.

Cornbread dressing

Recipe by Abbey Marie Schneider

Here's my cornbread dressing recipe. This quantity is for about 8 people. All measures are approximate!

100 g raisins
100 g dried apricots
250 ml white wine (sub grape juice? stock?)
60 g butter
1 onion
2 cloves garlic
3 pieces celery
1 granny smith apple (any tart green apple)
sage (I mix dried and fresh, about 1/2 tablespoon dried and a handful of fresh)
500 ml turkey/chicken stock
approximately 4 tablespoons fresh parsley
150 g toasted slivered almonds
salt and pepper

Soak raisins and chopped apricots in wine for about 30 minutes. Melt butter in a large saute pan, over medium heat add diced onion and minced garlic, saute until translucent (a few minutes). Add diced celery, diced apple and sage to the onion and garlic. Mix well. Saute for another couple of minutes then remove from heat.

Break up corn bread into cubes and put in a large bowl. Slowly add the turkey stock, tossing the bread so that it moistens evenly. Drain the raisins and apricots and add to the cornbread. Add the onion mixture to the cornbread and fruit. Add the parsley and almonds to the cornbread, fruit and vegetable mixture. Add salt and pepper to taste, mix well.

Loosely spoon dressing into a large baking dish that has been buttered. Place dressing in lower third of the oven heated to 165 degrees, and bake for 30 min. If you are roasting a turkey, this can be the last 30 minutes that you are roasting the turkey. When you take out the turkey, raise the oven temperature to 190 degrees and continue baking 20-30 minutes longer. The dressing should be golden.

Turkey brine recipe

Brining turkey produces a truly moist and flavorful bird. Remove the neck and giblets from the main and neck cavities. Store separately in the refrigerator for making gravy. When making the apple cider brine, stuff the cavity with orange quarters at this point.

Apple cider brine

1 turkey (22 to 24 pound)
2/3 cup kosher salt
2/3 cup sugar

6 quarter-size slices of ginger
2 bay leaves
6 whole cloves
1 teaspoon black peppercorns, crushed
2 teaspoons whole allspice berries, crushed
8 cups unsweetened apple cider or juice
quartered oranges to fill the cavity of the bird
enough water to cover the bird while brining

In a 3- to 4- quart saucepan, place the salt, sugar, ginger, bay leaves, cloves, peppercorns and allspice. Add 8 cups of apple cider or juice and stir. Bring to a boil over medium-high heat, stirring until sugar and salt are dissolved. Boil for 3 minutes; then remove from heat. Add 4 cups of ice-cold water, stir and set aside to cool.

Place the turkey in the pan, breast-side down, and refrigerate for 12-24 hours. Turn the turkey 3 or 4 times while it is brining.

Just prior to roasting, remove the turkey from the brine, and take off any cured herbs or spices remaining on the bird. Discard the oranges and ginger. Rinse the turkey under cold water and pat dry with paper towels. The turkey is now ready for roasting.

Roast Turkey

2 large yellow onions (about 12 ounces each), diced
2 large carrots, peeled and diced
3 large ribs celery, diced
4 cloves garlic, minced
7 fresh sage leaves, chopped
1 tablespoon fresh thyme leaves
1 teaspoon salt
pepper
brined turkey made with apple cider brine
1/2 unsalted butter, melted

Combine the onions, carrots, celery, garlic, sage, thyme, salt, and a few grinds of pepper in a medium mixing bowl. Mix well and set aside.

Position an oven rack on the second-lowest level in the oven. Preheat the oven to 260 degrees C. Have ready a large roasting pan with a roasting rack, preferably V-shaped, set in the pan.

Put 1/2 cup of the vegetable mixture inside the neck cavity and 1½ cups inside the chest cavity. Scatter the remainder on the bottom of the roasting pan and add 2 cups of water to the pan. Use a pastry brush to brush the turkey with half of the butter. Place the turkey, breast-side down, on the rack. Roast for 30 minutes. Lower the oven temperature to 177 degrees C. Baste the turkey with the pan juices, and roast an additional 30 minutes. Remove the turkey from the oven. Using oven mitts covered with aluminum foil, or wads of paper towels, turn the turkey breast-side up. Baste with pan juices, and then return the turkey to the oven. Continue to roast, basting with pan juices after 45 minutes. After another 45 minutes, baste with the remaining butter. The turkey is done when an instant-read thermometer registers 74 degrees C when inserted into the thickest part of the thigh. When the internal temperature of the turkey reaches 52 degrees C, the turkey is about 1 hour away from being done.

Turkey stock

2 kg turkey carcasses
2 celery sticks (sliced)
2 carrots (sliced)
1 leek (sliced)
6 garlic cloves (crushed)
1 cup chopped herbs (rosemary, sage, thyme)
6 bay leaves
1 tablespoon pepper corns

Leave the carcasses in cold water for 30 minutes to get rid of some of the blood (that will give bitter taste when roasting). Drain them and place in a tray for the oven. Roast them at 180 degrees C until they are brown all over, DO NOT BURN. Place the carcasses in a pot and cover them with water and bring to boil. Save all the fat that was released during the roasting and deglaze the caramelized bits of turkey and juices from the tray with boiling water, which will give a good taste and add color to the stock. Place all the vegetables in the same tray, add all the fat and mix well. Roast the vegetables in the oven until they have got some color and add them to the stock. Cook everything for at least 6 hours over low heat adding more water if necessary.

Strain the juice and reduce if you want more flavor in your stock. Cool down and remove the fat when it is solid and save it for the gravy.

Turkey gravy

Makes 10 portions

150 g fat (butter or turkey fat)
100 g flour
1 liter warm turkey stock
1 teaspoon Worcestershire sauce
2 tablespoon sherry
Drippings from the roast turkey if available
salt
pepper

In a pot, place the fat and heat it up. When the fat is melted, add the flour and cook until it is brown, stirring constantly to get an even color. Remove from heat, add 1/4 of the stock (careful with the steam that it will release) and keep stirring. Add the rest of the stock while you whisk everything to avoid lumps. Season with the rest of the ingredients. Add the drippings to the gravy.

NOTE: If you have too much drippings, replace it for some of the stock.

Cranberry sauce

The cranberry sauce recipe I used this year was new to me. I am including the recipe as written with my alteration in parentheses.

1 2/3 cups ruby Port
1/4 cup balsamic vinegar
1/4 cup (packed) golden brown sugar
8 dried black Mission figs, stemmed, chopped (*four fresh figs, stemmed, peeled and coarsely chopped*)

1 6-inch-long sprig fresh rosemary (*doubled this*)
1/4 teaspoon ground black pepper
1 12-ounce bag fresh cranberries
3/4 cup sugar (*I used less by taste... probably about 1/2 c*)

Combine first 6 ingredients in medium saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat to low and simmer 10 minutes. Discard rosemary. Mix in cranberries and 3/4 cup sugar. (*I added the sugar slowly, tasting... 3/4c seemed like a lot to me and I wanted a more savory cranberry flavor.*) Cook over medium heat until liquid is slightly reduced and berries burst, stirring occasionally, about 6 minutes. (*I cooked much longer... maybe 25 minutes.*) Cool. Transfer sauce to bowl; chill until cold. Cranberry sauce can be prepared 1 week ahead. Cover and keep refrigerated. (*I made this a day ahead and the flavors combined well with a little extra time.*)

Green beans with bacon

Makes 8 portions

300 g green beans
100 g bacon in slices
2-3 big shallots (sliced)
2 tablespoons olive oil
1 tablespoon sugar
salt
pepper

Bring to boil 2 liters of water with the sugar and around 2 tablespoons of salt. Blanche the green beans (they should already have been cleaned) in the water for about 1 minute so that they are soft but still crunchy and cool them down in water with ice. Drain and set aside.

Cut the bacon and place it in a pan with the olive oil. Fry the bacon until the fat has started melting and stir it so it browns evenly. Add the shallots and cook for 1-2 minutes, add the beans and stir everything together until warm. Season with salt and pepper.

Charquican

Makes 8 portions

1 onion in slices
2 cups diced pumpkin
2 cups diced potatoes (peeled)
2 carrots (sliced)
1/2 red pepper (diced)
2 garlic cloves chopped
4 tablespoons olive oil
1-2 cups of chicken or vegetable stock
1 cup corn
1 cup baby spinach
4 bay leaves
1 teaspoon paprika
1 teaspoon oregano
1/2 teaspoon cumin
salt
pepper

Place the garlic and olive oil in a pot and heat until the garlic starts frying. Add bay leaves, paprika, cumin and oregano, give it a stir and add the onion. Add a pinch of salt and cook until the onion is soft. Add the red peppers and cook for 1 minute. Add the pumpkin, potatoes, carrots and cook over low heat until everything is soft, adding just enough stock to keep some steam in the pot. Stir every 5 minutes so that it does not stick to the bottom of the pot. When the vegetables are soft, add the corn and cook until it is warm, and check the salt and pepper. Remove from heat and with a wooden spoon mash everything roughly. Add the spinach at the end, stir and serv.

Sopa Paraguaya with jalapeno peppers

3 onions (diced)
2 tablespoons olive oil
1/2 cup chopped jalapenos
2 cups water
2 cups milk
5 eggs
1/2 cup butter
1 tablespoon salt
400 g fresh cheese or mozzarella (grated)
500 g corn flour
Extra fat for the baking tray

Fry the onions with the oil over low heat with a pinch of salt until they are soft. When the onion is ready, add the butter and jalapenos, let it melt in the onions and save at room temperature. Mix eggs, salt, milk and water. Incorporate the corn flour. Add the cheese to the mix and then the onion with the butter. Mix a little bit and place in a deep baking tray with fat (oil or butter) and bake in preheated oven at 180 degrees C for approximately 30 minutes.

Apple Pie

Apple pie crust

400 g flour
1/2 cup cold water
150 g salted butter (room temperature)
50 g shortening
10 g sugar

Mix the butter, shortening and sugar in a bowl. Add the flour and mix well until it forms a grainy consistency. Incorporate the water so you get a soft dough. Separate it into a larger ball (400 g) and a smaller ball (200 g), wrap them in plastic film and put in the fridge for 30 min before rolling out.

Apple pie filling

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 Granny Smith apples - peeled, cored and sliced

Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer to form a paste.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off. Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.