



# COOKING WITH JAN ~ NOVEMBER 14, 2018

## Recipes at Coborns and kokk.com

### TIME FOR HOLIDAY TURKEY & DESSERTS

#### HERB ROASTED TURKEY with CRANBERRY GRAVY

<b><u>TURKEY</u></b>	12-14 LB WHOLE TURKEY 1 TSP SALT 3 SPRIGS FRESH ROSEMARY 2 SPRIGS FRESH SAGE 1 LEMON, HALVED 4 STALKS CELERY, HALVED 4 CUPS WATER	3 TBLS EXTRA VIRGIN OLIVE OIL 1/2 TSP BLACK PEPPER 2 SPRIGS FRESH THYME 2 SPRIGS FRESH OREGANO 2 CARROTS, HALVED 4 CUPS CHICKEN BROTH
<b><u>GRAVY</u></b>	2 CUPS DRIED CRANBERRIES 1/4 CUP WHITE SUGAR 3/4 CUP FLOUR 4 CUPS CHICKEN BROTH	1 CUP WATER 2 TSPS CHOPPED SAGE LEAVES 3/4 CUP BUTTER

PREHEAT OVEN TO 375 DEGREES; WASH TURKEY, INSIDE & OUT & DRY WELL. COAT INSIDE & OUT WITH OIL; SEASON TURKEY ON THE OUTSIDE WITH SALT & PEPPER, PRESSING IT IN TO ADHERE. PLACE 2 ROSEMARY SPRIGS, 1 THYME SPRIG, 1 SAGE SPRIG, 1 OREGANO SPRIG & THE LEMON HALVES INTO THE TURKEY CAVITY. IN ROASTING PAN, PLACE A COOLING OR ROASTING RACK; PLACE SEASONED TURKEY ON RACK & ARRANGE CARROTS, CELERY & REMAINING HERBS ON THE BOTTOM OF THE PAN AROUND THE TURKEY. POUR 1 CARTON BROTH & 4 CUPS WATER OVER VEGETABLES & HERBS. ROAST UNCOVERED 2-2 1/2 HOURS, BASTING WITH PAN BROTH EVERY 30 MINUTES, UNTIL THERMOMETER INSERTED INTO THIGH READS 165 DEGREES. REMOVE TURKEY FROM PAN; ALLOW TO REST AT LEAST 15 MINUTES BEFORE CARVING. STRAIN & RESERVE PAN JUICES; DISCARD VEGETABLES. IN SAUCEPAN, HEAT CRANBERRIES, 1 CUP WATER & SUGAR TO A BOILING TEMPERATURE. REDUCE HEAT; SIMMER 20 MINUTES OR UNTIL CRANBERRIES ARE TENDER, COOL ABOUT 5 MINUTES. IN BLENDER, PUREE CRANBERRIES WITH 2 TSPS SAGE UNTIL SMOOTH; SET ASIDE. WHILE TURKEY IS RESTING, MAKE CRANBERRY GRAVY. IN SAUCEPAN, COOK FLOUR & BUTTER OVER MEDIUM HEAT 3-4 MINUTES, STIRRING CONSTANTLY, JUST UNTIL A ROUX FORMS. ADD RESERVED PAN JUICES, THE CHICKEN BROTH & THE PUREED CRANBERRIES; HEAT TO BOILING OVER HIGH HEAT. REDUCE HEAT; SIMMER, STIRRING FREQUENTLY, UNTIL THICKENED & READY TO SERVE. MAKES 12 SERVINGS.

#### CRANBERRY MOLASSES CAKE with SWEET BUTTER SAUCE

<b><u>CAKE</u></b>	2 EGGS 3/4 CUP MOLASSES 2 1/4 FLOUR 3/4 TSP BAKING SODA	3/4 CUP WHITE SUGAR 3/4 CUP WATER 3/4 TSP SALT 2 1/4 CUPS CRANBERRIES (FRESH OR FROZEN)
<b><u>SAUCE</u></b>	3/4 CUP BUTTER 1 1/2 CUPS WHITE SUGAR	3/4 CUP HEAVY WHIPPING CREAM

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 9X13" BAKING PAN WITH COOKING SPRAY. IN LARGE BOWL, BEAT EGGS, 3/4 CUP SUGAR, MOLASSES & WATER WITH WHISK. IN ANOTHER BOWL, MIX FLOUR, SALT & BAKING SODA. STIR FLOUR MIXTURE INTO THE LIQUID MIXTURE JUST UNTIL MOISTENED. FOLD IN THE CRANBERRIES (IF USING FROZEN, MAKE SURE TO THAW); POUR MIXTURE INTO THE PAN. BAKE 37-42 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN; COOL FOR 20 MINUTES. IN SAUCEPAN, HEAT THE SAUCE INGREDIENTS TO SIMMER, STIRRING CONSTANTLY, UNTIL SLIGHTLY THICKENED & SUGAR IS DISSOLVED. SPRAY EDGE OF SHARP KNIFE WITH COOKING SPRAY; CUT WARM CAKE INTO 5 ROWS BY 4 ROWS. SERVE CAKE WITH WARM BUTTER SAUCE. MAKES 20 SERVINGS.

#### PECAN PIE DUMP COBBLER

<b><u>CRUST</u></b>	2 EGGS, BEATEN 12 OZ JAR CARAMEL TOPPING 3 CUPS PECAN HALVES	1/2 CUP BROWN SUGAR 1/4 CUP BUTTER, MELTED
<b><u>TOPPING</u></b>	1 BOX WHITE CAKE VANILLA ICE CREAM OR COOL WHIP	3/4 CUP BUTTER, MELTED

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" PAN WITH COOKING SPRAY. IN LARGE BOWL, BEAT EGGS, BROWN SUGAR, CARAMEL TOPPING & 1/4 CUP MELTED BUTTER WITH WHISK UNTIL WELL BLENDED. STIR IN PECANS; POUR MIXTURE INTO PREPARED PAN & SPREAD EVENLY OVER BOTTOM. SPRINKLE TOP WITH DRY CAKE MIX; GENTLY SHAKE PAN TO DISTRIBUTE EVENLY. POUR 3/4 CUP MELTED BUTTER OVER THE TOP, TILTING PAN TO COVER AS MUCH OF THE DRY CAKE MIX AS POSSIBLE. BAKE 25-30 MINUTES OR UNTIL TOP IS LIGHT GOLDEN BROWN, MOSTLY DRY ON TOP & BUBBLING AROUND EDGES; COOL 20 MINUTES BEFORE SERVING. USE LARGE SPOON TO SERVE; TOP SERVINGS WITH ICE CREAM OR COOL WHIP, IF DESIRED. STORE LOOSELY, COVERED IN REFRIGERATOR. MAKES 12 SERVINGS!