

Leslie Bingham, President 2015

# A Traditional Thanksgiving Holiday Menu

*A Savory Taste of Texas*

Featuring Savory, Herb of the Year 2015

## Appetizer

Smoked Salmon with Horseradish-Chive Butter\*

## Entrée

Traditional Roast Turkey with Texas Cornbread Stuffing & Giblet Gravy\*

Served with Pumpkin Relish\*

## Sides

Garlic and Herb Mashed Potatoes

Turnip Soufflé\*

Glazed Onions

## Deserts

1831 Winter Squash Pudding with Rose Water

Rosemary Shortbread Cookies

## Suggested Wines

From the Hill Country Wineries

Chilled dry white, dry red or chilled rosé

### Smoked Salmon

6 thin slices stone-ground brown bread  
½ lb sweet butter  
2 tsp chives  
½ tsp grated horseradish  
½ lb smoked salmon sliced thinly  
2 tsp of capers finely chopped  
1 tsp chopped fresh parsley  
1 lemon cut into wedges, seeded  
½ tsp grated horseradish fresh or jar.

Trim the crusts from the bread.  
Spread with chive-horseradish butter.  
Cut each slice into 3 fingers.  
Lay the salmon slices on bread overlapping to make a generous topping.  
Place fingers on serving dish.  
Sprinkle with capers down the middle.  
Chill until serving.

### Roast Turkey, traditional method

I think brined turkeys are better, so use your favourite brining recipe.

After brining clean and prepare turkey. Salt cavity and fill with 1 whole unpeeled onion and 2 lemons left whole + plus 1 generous handful of any garden herbs...i.e. sage, savory, marjoram, savory, oregano, parsley etc. or a combination.

- Drape the turkey with 2 layers of cheesecloth smeared with 2 tablespoons of sweet butter.
- Roast in a pre-heated 325 degree oven. Approximately 25 minutes per pound or until thigh registers 190 degrees F.
- Baste with melted butter and then accumulating pan juices.
- Approx 25 minutes before end of cooking time remove cheesecloth, dust turkey lightly with flour roast additional 15 minutes, baste again. This sets the crust and browns up nicely.
- Leave up to 30 minutes while you make gravy before carving.

### Giblet Gravy

Neck, heart, liver, gizzard of turkey  
1 small onion studded with 10-15 cloves  
4 inch stick of celery  
1 small bay leaf  
½ tsp of dried crushed thyme or 1 tsp of finely chopped fresh  
½ tsp salt – ¼ tsp fresh ground black pepper  
6-7 cups of chicken stock  
Pan drippings + ¼ cup of white flour  
2 tablespoons of red currant jelly + salt and pepper

### Giblet Gravy Preparation

- Combine first 7 ingredients in saucepan, bring to a boil and remove scum. Reduce heat and simmer 1 ½ hours until the giblets are tender. Strain well and reserve stock and giblets. Trim and chop the heart, liver and gizzard. Reserve.
- Skim off most of the fat from turkey drippings and work flour into the remaining pan juices with a whisk.
- Over med heat stir in 4 cups of the stock stirring to make a smooth sauce. Add more stock if needed.
- Add reserved chopped giblets.
- Add Jelly, stir to melt – taste and adjust seasoning.

### Texas Herbed Cornbread Stuffing

1 9 inch square pan of stale cornbread (1 recipe) cut into ½ inch dice  
½ cup dry white wine  
¼ cup chopped dried apricots  
¼ cup raisins  
3 tablespoons EVOO or butter  
1 large onion chopped  
2 large celery stalks chopped  
½ a jalapeno pepper very finely diced  
Salt & pepper to taste  
¾ lb. spicy sausage meat crumbled  
3 large garlic cloves minced  
½ tsp ground allspice  
1 tsp ground ginger  
1 tightly packed tablespoon fresh savory, chopped *if savory is unavailable substitute thyme or sage*  
2 tsp each finely chopped thyme & oregano  
1 tart apple cored and chopped  
½ cup chopped toasted pecans

### Texas Cornbread Preparation

- In a bowl combine wine and dried fruits. Set aside
- Heat EVOO or butter in a large skillet over medium heat
- Cook onion & celery with S&P until soft
- Add crumbled sausage and saute until cooked through
- Pour off all but a little of the fat, stir in garlic, spices & herbs
- Cook 1 minute and stir in wine/fruit mixture
- Cook over high heat for 2 minutes
- Remove, cool and refrigerate
- Before stuffing turkey, add apples nuts and cornbread, season again to taste
- Bake in buttered dish at 375 degrees F for 30 minutes or...loosely stuff turkey and roast as usual.

### Turnip (rutabaga) Soufflé

2 lbs. of yellow turnip/rutabaga (1 medium to large size)  
2 cups chicken stock  
2 tbsp butter  
1 tbsp brown sugar  
¼ tsp fresh ground black pepper  
1/8 tsp ground mace  
1/8 tsp freshly ground nutmeg  
1 tsp finely chopped savory  
1 tsp baking powder  
2 eggs separated  
Salt & pepper  
3 tbsp butter  
½ cup buttered panko crumbs

### Preparation of Turnip Soufflé

- Peel and chop turnip into ½ inch cubes. Place in saucepan with stock. Cover bring to boil & cook 25 minutes till tender.
- Drain and reserve stock for soup.
- Mash very well, you should have about 3 cups.
- Add 2 tbsp of butter, brown sugar, pepper, mace, nutmeg, savory, baking powder and yolks of the eggs
- Stir well to blend, taste and add salt if needed.
- Melt 3 tbsp of butter and add Panko crumbs saute 3-4 minutes, set aside.
- Beat eggwhites until stiff, but not dry.
- Fold into turnip mixture.
- Spoon into buttered soufflé dish and sprinkle with buttered crumbs.
- Bake in pre-heated 375 degree F oven for 25 minutes or until lightly browned.

### Savory Pumpkin Relish

**Yield – about 12-8 oz. jars**

1 -5 lb. pumpkin (16 cups diced)  
3 lemons  
1 orange  
8 cups white sugar  
1 cup water  
1 tablespoon savory chopped fine  
¼ cub Tequila

### Savory Pumpkin Relish Preparation

- Peel pumpkin and dice fine. Place in heavy bottomed saucepan or preserving kettle.
- Blanch savory before chopping (dip in boiling water 1 minute). Dry and chop fine.
- Place over medium heat, add water.
- Simmer 2 ½ hours until thick
- Stir in savory & tequila.
- Pour into hot sterilized jars and seal.
- Will keep in dark cool pantry for up to 1 year.

### 1831 Winter Squash Pudding with Rose Water

1 medium butternut squash  
6 cups of peeled, cored and chopped cooking apples  
2 tbsp. of lemon juice  
1 tsp of grated lemon rind  
¼ cup of water  
6 tablespoons cookie crumbs, ginger or sugar flavor.  
Whiz in blender or food processor until fine – about  
10-12 cookies  
1 tbsp all purpose flour  
¼ tsp ground cinnamon  
2 ½ tsps. Ground nutmeg  
½ tsp salt  
1 ½ cups tight packed brown sugar  
5 egg yolks lightly beaten  
2 ½ cups of half-and-half (*or if degenerate full fat  
whipping cream*)  
2 tbsp rose water  
2 tbsp dry sherry  
5 egg whites  
Whipped cream for garnish

### Winter Squash Pudding Preparation

- Peel squash, remove seeds, steam until tender – about 25 minutes.
- Puree in food processor – should have about 3 cups of puree.
- Combine puree, apples, cookie crumbs, flour, spices, salt, brown sugar, egg yolks, cream, rose water & dry sherry.
- Taste & add more sugar and/or spices if needed.
- Beat egg whites till stiff but not dry (stiff peaks stage)
- Fold gently into squash apple mixture.
- Pour into a large soufflé or oven proof dish.
- *Pour 4 cups of water into another oven proof dish and place on bottom shelf of oven.*
- Bake pudding 1 hour in 350 degree F oven on middle shelf until custard is set in middle.
- Serve with the whipped cream and fresh rose petals if available (not commercial ones only from your own gardens)
- Can be served warm or chilled.
- Serves 10-12 generously