

SAVOUR THE BOUNTY OF Thanksgiving

This Thanksgiving, we'll be gathered around our table, reflecting on all we are grateful for – our wonderful customers, our incredible team and our farmers + growers.

brined holiday turkey

INGREDIENTS

- 1 (14-16 pound) fresh turkey
- 3.78L heavily iced water

brine

- 1 cup of kosher salt
- ½ cup light brown sugar
- 3.78L of vegetable stock
- 1 tbsp black peppercorns
- 1 ½ tsp allspice berries
- 1 ½ tsp candied ginger, chopped

aromatics

- 1 apple, sliced
- ½ onion, sliced
- 1 cinnamon stick
- 1 cup of water

DIRECTIONS

Bring brine ingredients to a boil. Remove from heat, cool, then refrigerate.

The night before your feast, combine the brine & ice water in a 5-gallon bucket and submerge the turkey (innards removed). Refrigerate for 8-12 hours, turning the bird once through the brining process.

Preheat the oven to 500°F, remove bird from brine and rinse inside & out with cold water; discard brine. Pat the bird dry and place on a roasting rack inside a sheet pan. Bring 1 cup of water to a boil and add the sliced apples, onions & cinnamon stick, simmer for 5 mins. Pour into the turkey cavity with the rosemary & sage, then coat the skin of the bird liberally with olive oil. Roast the turkey on the lower rack for 30 min, reduce oven to 350°F and roast for 2-2 ½ hours.

cranberry pecan stuffing

INGREDIENTS

- ½ cup butter
- 2 cups onion, diced small
- 2 cups celery, diced small
- 2 cups apple, diced
- 1 ½ cups dried cranberries
- 1 cup pecans, chopped
- 8 cups stale bread, cubed
- 3 cups chicken broth
- 3 tbsp fresh sage
- 3 tbsp fresh parsley
- 2 tbsp fresh thyme
- 1 tsp sea salt
- 1 tsp ground black pepper

DIRECTIONS

Sauté butter, onions and celery in a large frying pan over medium heat until soft, approx. 5-7 mins. Add in the cubed bread, apples, cranberries, pecans, fresh herbs, salt and pepper. Toss well to combine. Add broth and mix well.

Transfer to a buttered baking dish & bake at 375°F until set, approx. 45 mins.

Can be stuffed in your turkey if you prefer!

leek + celeriac gratin

INGREDIENTS

- 2 cups of cream
- 1 cup chicken or vegetable stock
- 2-3 peeled garlic cloves
- 2 tbsp butter
- 2 leeks, white & pale green parts, sliced
- sea salt
- 2 lbs Yukon gold potatoes, peeled & sliced
- 2 cups gruyère cheese, grated
- 1 sprig fresh thyme
- 2 tbsp fresh parsley, chopped
- 2 tbsp fresh chives, chopped
- 1 large celeriac, peeled & sliced
- freshly ground black pepper

DIRECTIONS

Preheat oven to 350°F. Heat cream, stock, garlic, and fresh thyme in a saucepan until small bubbles begin to form around edges. Remove from heat & set aside.

Melt 1 tbsp of butter in a skillet over medium heat. Add leeks, season with salt and cook, stirring often, until tender (not brown), 10-15 mins. Transfer to a small bowl & set aside.

Slice the potatoes & celeriac in ¼ inch slices. Butter a 3-quart baking dish with 1 tbsp of butter. Layer ⅓ potato slices & ⅓ celeriac slices evenly over the bottom of the dish. Cover with ⅓ of leeks, then ⅓ of gruyère. Season with salt, pepper & 1 tsp thyme. Repeat this step twice. Strain cream mixture and pour over veggies. Set gratin dish on a baking sheet, cover with foil, bake for 1 hour.

Remove foil & continue baking until the top is golden brown and sauce is bubbling, 25-30 mins. Garnish with parsley & chives.

roasted squash with sage bread crumbs

INGREDIENTS

- 1 small butternut squash
- 2 tbsp olive oil
- ½ tsp salt
- ½ tsp pepper
- 1 ½ cups fresh bread crumbs
- ½ cup shredded old white cheddar
- 2 cloves garlic, pressed
- 1 tsp dried sage

DIRECTIONS

Preheat oven to 425°F. Cut squash in half lengthwise; remove seeds. Place cut side up on lined baking sheet. Brush with half of the oil and sprinkle each half with salt & pepper. Roast in oven for 30 mins.

Stir together bread crumbs, cheese, garlic, sage, remaining oil, and salt and pepper – sprinkle onto squash. Roast in the oven until topping is crisp and golden and the squash is tender, 15-20 mins.

harvest pumpkin pie with maple cream

INGREDIENTS

filling

- ¾ cup pumpkin pie purée
- 2 free run eggs
- 1 cup whipping cream
- 1 tbsp flour
- ½ cup granulated sugar
- 1 tsp cinnamon
- 1 tsp vanilla
- ½ tsp ground ginger
- ½ tsp ground nutmeg
- ½ tsp salt
- ¼ tsp ground allspice

topping

- ½ cup whipping cream
- 2 tbsp pure maple syrup
- frozen pie shell (or make your own)

DIRECTIONS

Preheat oven to 350°F. In a large bowl, whisk together the pumpkin purée, eggs, sugar, whipping cream, flour, cinnamon, vanilla, ginger, nutmeg, salt and allspice.

Place your choice of pastry shell on a baking sheet. Pour prepared filling into shell and place in preheated oven. Bake for about 1 hour, or until pastry rim is brown and edge of filling is set but centre still jiggles slightly. Let cool completely on rack. Cover and put in the fridge until chilled.

In a medium mixing bowl, whip half a cup whipping cream with maple syrup. Spoon on individual slices when ready to serve.