

KhrisMis Goose Menu

appetizers

Crab and Lobster Stuffed Cremini Mushrooms

Mini Autumn Vegetable Tartlets

soup and salad

Winter Greens Salad

Cream of Turkey Soup

entrees

Herb-Crusted Prime Rib

Roast Goose

sides

Cornbread Stuffing

Cream of Spinach, Kale, and Mustard Greens

Cauliflower and Yukon Gold Potato Casserole

Wild Mushroom Risotto

dessert

Lemon Chiffon Cake

Caramel Pecan Tart

Crab and Lobster Stuffed Cremini Mushrooms

Cremini mushrooms	2 T parsley, finely chopped
8 oz cream cheese, softened	1 † lemon zest
1/2 C crab meat, picked over for shells	1 † Old Bay seasoning
1/2 C steamed lobster meat, chopped	1/4 C breadcrumbs (optional, for topping)
2 T chives, finely chopped	1/4 C brewed Sencha Overture tea

Remove mushroom stems and chop finely. In a bowl, blend cream cheese, chives, parsley, lemon zest, Old Bay seasoning, and brewed Sencha Overture tea until smooth. Gently fold in the crab and lobster meat to avoid breaking up the clumps. Fill mushroom caps with the mixture, top with breadcrumbs if desired, and bake at 375°F for 20 minutes.

Mini Autumn Vegetable Tartlets

1 C all-purpose flour	1/2 C sweet potatoes, diced
1/4 C brewed Sweet Potato Pie Tea, cooled	1/2 C honey nut squash (or butternut), diced
1/2 C cold unsalted butter, cubed	1/2 † cinnamon
1/2 † salt	1/4 † nutmeg
1 T turbinado sugar	2 T brown sugar
1 C vegetable broth	1 egg, beaten (for egg wash)
1/2 C chickpeas, cooked	

PREPARE THE CRUST: In a bowl, mix flour, salt, and turbinado sugar. Cut in the cold butter until the mixture resembles coarse crumbs. Add the brewed Sweet Potato Pie Tea and mix until the dough comes together. Wrap in plastic wrap and chill for 30 minutes.

PREPARE THE FILLING: In a saucepan, bring vegetable broth to a simmer. Add chickpeas, sweet potatoes, and honey nut squash. Cook until tender. Stir in cinnamon, nutmeg, and brown sugar.

ASSEMBLE THE TARTLETS: Preheat the oven to 375°F. Roll out the dough and cut into small circles. Place a spoonful of filling in the center of each circle. Fold the edges over the filling to form a small galette. Brush with egg wash and sprinkle with turbinado sugar. Bake for 25-30 minutes until golden brown.

Winter Greens Salad

with Citrus and Green Tea Vinaigrette

4 C mixed winter greens (kale, spinach, arugula)
1 mandarin, segmented
1 navel orange, segmented
1/4 C pomegranate seeds
1/4 C candied walnuts or chopped pecans
1/4 C crumbled feta cheese

1/4 C brewed Sencha Overture tea, cooled
2 T olive oil
1 T honey
1 T Dijon mustard
1 T apple cider vinegar
Salt and pepper to taste

PREPARE THE VINAIGRETTE: In a small bowl, whisk together the brewed Sencha Overture tea, olive oil, honey, Dijon mustard, apple cider vinegar, salt, and pepper until well combined.

ASSEMBLE THE SALAD: In a large bowl, combine the mixed winter greens, mandarin segments, navel orange segments, pomegranate seeds, and candied walnuts or chopped pecans. Drizzle with the green tea vinaigrette and toss to coat.

Cream of Turkey Soup

with Cauliflower

2 C leftover roasted turkey, shredded
1 medium onion, chopped
2 cloves garlic, minced
1 T olive oil
2 C cauliflower florets
4 C chicken or turkey broth

1/2 C heavy cream
1/4 C brewed Christmas Tea
1 t dried sage
1 t dried thyme
1/2 t dried rosemary
Salt and pepper to taste

PREPARE THE SOUP BASE: In a large pot, heat the olive oil over medium heat. Add the onion and garlic, and sauté until softened. Add the cauliflower florets and cook for 5 minutes.

SIMMER: Pour in the chicken or turkey broth and brewed Christmas Tea. Add the sage, thyme, rosemary, salt, and pepper. Bring to a boil, then reduce heat and simmer until the cauliflower is tender, about 15 minutes.

BLEND: Use an immersion blender to puree the soup until smooth. Stir in the heavy cream and shredded turkey. Cook for an additional 5 minutes until heated through. Adjust seasoning to taste.

Herb-Crusted Prime Rib

with Blackberry Sauce

1 prime rib roast (about 5 lbs)
2 T olive oil
4 cloves garlic, minced
2 T fresh rosemary, chopped

2 T fresh thyme, chopped
1 T salt
1 t black pepper
1/4 C finely ground Blackberry tea

BLACKBERRY SAUCE:

1 C fresh blackberries
1/4 C lime juice
1 t lime zest
2 T honey

1 T Blackberry tea
1/4 C water
1 T unsalted butter (optional, for added richness)

PREPARE THE PRIME RIB: Preheat the oven to 450°F. Rub the prime rib with olive oil, garlic, rosemary, thyme, salt, pepper, and finely ground Blackberry Tea.

ROAST THE PRIME RIB: Place the prime rib on a roasting pan and roast for 15 minutes. Reduce the oven temperature to 325°F and continue roasting until the internal temperature reaches 130°F for medium-rare, about 1.5 to 2 hours. Let rest for 20 minutes before slicing.

MAKE THE BLACKBERRY SAUCE: In a saucepan, combine fresh blackberries, lime juice, lime zest, honey, 1 T Blackberry tea placed in a teabag, and water. Simmer over medium heat until the blackberries are soft, and the sauce thickens, about 10-15 minutes, remove the teabag after 5 minutes. Optionally, whisk in butter for added richness. Blend the sauce until smooth and strain to remove seeds if desired.

SERVE: Slice the prime rib and drizzle with the blackberry sauce.

Roast Goose

with Cranberry Red Wine Sauce

1 whole goose (about 10-12 lbs)
2 t Kosher salt
1 t freshly ground black pepper
1 T canola oil
1/2 C red wine (Merlot or Pinot Noir recommended)
1/4 C brewed Cranberry Tea
1/2 C fresh cranberries
2 T balsamic vinegar

1 T honey
2 sprigs fresh thyme
1 shallot, finely chopped
1 T unsalted butter (optional, for added richness)
1 t orange zest
1/4 C brewed Orange Tea
2 T orange juice

PREPARE THE GOOSE: Preheat the oven to 350°F. Rinse the goose inside and out, and pat dry with paper towels. Season the goose inside and out with salt and pepper. Place the goose on a rack in a roasting pan.

ROAST THE GOOSE: Roast the goose for about 2.5 to 3 hours, or until the internal temperature reaches 165°F. Baste occasionally with the pan juices. If the goose starts to brown too quickly, cover it loosely with aluminum foil.

MAKE THE CRANBERRY RED WINE SAUCE: In a saucepan, add the chopped shallot and sauté until soft and translucent. Pour in the red wine and brewed Cranberry Tea, scraping the bottom of the pan to release any browned bits. Add the fresh cranberries, balsamic vinegar, honey, thyme, orange zest, brewed Orange Tea, and orange juice. Simmer until the sauce reduces by half and thickens, about 10-15 minutes. Optionally, whisk in butter for added richness.

SERVE: Carve the goose and drizzle with the cranberry red wine sauce.

Cornbread Stuffing

with Chestnuts, Fennel Sausage, Dried Cranberries, and Figs

4 C cornbread, cubed and toasted	1 † dried sage
1/2 lb fennel sausage, casing removed	1 † dried thyme
1 C chestnuts, cooked and chopped	1 † dried rosemary
1/2 C dried cranberries	1/2 † black pepper
1/4 C dried figs, chopped	1/2 † salt
1 medium onion, finely chopped	1/4 C unsalted butter
2 celery stalks, finely chopped	1 C chicken broth
2 cloves garlic, minced	1/4 C brewed Chestnut Tea
1/4 C fresh parsley, chopped	1 egg, beaten

PREPARE THE STUFFING: Preheat the oven to 350°F. In a large skillet, cook the fennel sausage over medium heat until browned. Remove the sausage and set aside. In the same skillet, melt the butter and sauté the onion, celery, and garlic until softened.

COMBINE INGREDIENTS: In a large bowl, combine the toasted cornbread cubes, cooked sausage, chestnuts, dried cranberries, and dried figs. Add the sautéed vegetables, parsley, sage, thyme, rosemary, salt, and pepper. Mix well.

ADD LIQUID: Pour the chicken broth and brewed Chestnut Tea over the stuffing mixture and toss to combine. Add the beaten egg and mix until everything is well incorporated.

BAKE THE STUFFING: Transfer the stuffing to a greased baking dish. Cover with foil and bake for 30 minutes. Remove the foil and bake for an additional 15 minutes until the top is golden brown.

Cream of Spinach, Kale, and Mustard Greens

1 lb fresh spinach, washed and chopped	1/4 C all-purpose flour
1/2 lb kale, washed and chopped	2 C milk
1/2 lb mustard greens, washed and chopped	1/2 C heavy cream
1/4 C unsalted butter	1/4 † ground nutmeg
1 medium onion, finely chopped	1/4 C brewed Cream Tea
2 cloves garlic, minced	Salt and pepper to taste

PREPARE THE GREENS: In a large pot, bring water to a boil and blanch the spinach, kale, and mustard greens for 2-3 minutes. Drain and set aside.

MAKE THE CREAM BASE: In a large saucepan, melt the butter over medium heat. Add the onion and garlic, and sauté until softened. Stir in the flour to make a roux and cook for 1-2 minutes. Gradually whisk in the milk, heavy cream, and brewed Cream Tea. Cook until the mixture thickens.

COMBINE AND SEASON: Add the blanched greens to the cream mixture. Stir in the ground nutmeg, salt, and pepper. Cook for an additional 5 minutes until heated through.

Cauliflower and Yukon Gold Potato Casserole

1 head cauliflower, cut into florets
4 Yukon Gold potatoes, peeled and diced
1/4 C unsalted butter
1/4 C all-purpose flour
2 C milk

1/2 C goat cheese, crumbled
1/2 C Gruyère cheese, shredded
1/4 C brewed Almond Oolong Tea
Salt and pepper to taste
1/4 C breadcrumbs (optional, for topping)

PREPARE THE VEGETABLES: Preheat the oven to 375°F. In a large pot, bring water to a boil and cook the cauliflower and potatoes until tender. Drain and set aside.

MAKE THE BÉCHAMEL SAUCE: In a large saucepan, melt the butter over medium heat. Stir in the flour to make a roux and cook for 1-2 minutes. Gradually whisk in the milk and brewed Almond Oolong Tea. Cook until the mixture thickens. Stir in the goat cheese and Gruyère cheese until melted and smooth. Season with salt and pepper.

ASSEMBLE THE CASSEROLE: In a large baking dish, combine the cooked cauliflower and potatoes. Pour the béchamel sauce over the vegetables and mix well. Top with breadcrumbs if desired.

BAKE THE CASSEROLE: Bake for 25-30 minutes until the top is golden brown and the casserole is bubbly.

Wild Mushroom Risotto with Oregon Black Truffles

1 C Arborio rice
1/2 C dried porcini mushrooms, rehydrated and chopped
1/2 C fresh chanterelle mushrooms, sliced (or rehydrated if dried)
1/2 C portobello mushrooms, sliced
1/4 C Oregon black truffles, finely chopped

1/4 C unsalted butter
1 medium onion, finely chopped
2 cloves garlic, minced
1/2 C dry white wine
4 C chicken or vegetable broth, kept warm
1/4 C grated Parmesan cheese
1/4 C brewed Chaga Chai Tea
Salt and pepper to taste

PREPARE THE MUSHROOMS: In a large skillet, melt the butter over medium heat. Add the onion and garlic, and sauté until softened. Add the porcini, chanterelle, and portobello mushrooms, and cook until tender.

COOK THE RISOTTO: Add the Arborio rice to the skillet and cook for 1-2 minutes until the rice is lightly toasted. Pour in the white wine and cook until absorbed. Gradually add the warm broth, one ladle at a time, stirring constantly and allowing each addition to be absorbed before adding more.

FINISH THE RISOTTO: When the rice is al dente and creamy, stir in the grated Parmesan cheese, brewed Chaga Chai Tea, and chopped Oregon black truffles. Season with salt and pepper to taste.

Lemon Chiffon Cake

with Earl Grey Bravo

1 1/2 C cake flour
1 C granulated sugar, divided
1 t baking powder
1/2 t salt
1/2 C vegetable oil
5 large egg yolks

3/4 C brewed Earl Grey Tea, cooled
1 t lemon zest
7 large egg whites
1/4 t cream of tartar
Powdered sugar for dusting

PREPARE THE BATTER: Preheat the oven to 325°F. In a large bowl, sift together the cake flour, 3/4 C sugar, baking powder, and salt. In a separate bowl, whisk together the vegetable oil, egg yolks, brewed Earl Grey Tea, and lemon zest. Add the wet ingredients to the dry ingredients mix until smooth.

WHIP THE EGG WHITES: In a clean bowl, beat the egg whites and cream of tartar until soft peaks form. Gradually add the remaining 1/4 C sugar and beat until stiff peaks form.

COMBINE: Gently fold the egg whites into the batter until just combined. Pour the batter into an ungreased tube pan.

BAKE: Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean. Invert the pan and let the cake cool completely. Once cooled, remove from the pan and dust with powdered sugar.

Caramel Pecan Tart

with Chai Tea

1 1/2 C all-purpose flour
1/2 C powdered sugar
1/2 C unsalted butter, cold and cubed
1/4 C brewed Chai Tea, cooled
1/2 C granulated sugar
1/2 C brown sugar

1/2 C heavy cream
1/4 C unsalted butter
1 t vanilla extract
1/4 t salt
1 1/2 C pecan halves

PREPARE THE CRUST: Preheat the oven to 350°F. In a food processor, combine the flour, powdered sugar, and cold butter. Pulse until the mixture resembles coarse crumbs. Add the brewed Chai Tea and pulse until the dough comes together. Press the dough into a tart pan and bake for 15 minutes, or until lightly golden.

MAKE THE CARAMEL FILLING: In a saucepan, combine the granulated sugar, brown sugar, heavy cream, and butter. Cook over medium heat, stirring constantly, until the mixture thickens and turns a deep caramel color. Remove from heat and stir in the vanilla extract and salt.

ASSEMBLE THE TART: Arrange the pecan halves in the baked tart shell. Pour the caramel filling over the pecans, ensuring they are evenly coated.

BAKE: Bake for an additional 20 minutes, or until the filling is set. Let cool completely before serving.