

A Legacy Local Monthly Publication

November 2025

The Historic

Mesilla Valley



Holiday Recipe Guide

From the Publisher's Desk

Calendar of Events

Holiday Hosting

Holiday Cocktails

Cooking Tips

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Holiday Hosting

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FROM THE publisher's desk

Welcome friends of The Historic! It's that time of year again; we are barreling headfirst into the post-Halloween holiday season. This also means our most favored issue

is on the shelves – our specialty cookbook. Enjoy this collection of recipes, cocktails, and hosting tips to keep for years to come. Cheers to gathering with your friends, family, and anyone in between.



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The Historic

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Calendar OF EVENTS

TUESDAYS

- Club: Thomas Branigan Memorial Library hosts a weekly hands-on Journal Club for Tweens with Jenny. The class provides a creative outlet for your tweens' thoughts, dreams, and feelings through drawing, doodling, or writing prompts. Class is for children 8-12 years old. No registration is required. 4:30-5:30 p.m. 200 E. Picacho Ave., Las Cruces.

SATURDAYS

- Yoga: Start off your weekend with a yoga class led by a rotation of instructors at the Farmers Market at Ardivino's Desert Crossing. The class is designed for all levels. Bring your mat and stroll the market after class. \$10 (cash preferred). 9:30-10:30 a.m. 1 Ardivino Dr., Sunland Park, New Mexico.

NOV. 22-JAN. 4

- WinterFest: Welcome the holiday season at WinterFest, one of the most beloved signature events in Downtown El Paso. The festivities begin the week before Thanksgiving on Nov. 22 and will run until Jan. 4, 2026. The opening day lineup: The Rink at WinterFest opens at noon; market opens at 2 p.m.; tree lighting ceremony starts at 5 p.m.; Scherr Legate Light Parade at 6 p.m.; holiday entertainment at 7 p.m. Free. 114 W. Mills Ave., El Paso, Texas.

NOV. 28-30

- Holiday festival: The 25th annual Rio Grande Arts and Crafts Holiday Festival is a Thanksgiving tradition

in Albuquerque. The festival features 174 juried artists, live music, festive food sampling, and more. This family-friendly event will also have a Kids' Creation Station for little ones to explore their creative side. \$10 daily admission or \$15 for festival pass (includes all three days). Children under 12 years old are free. 10 a.m.-5 p.m. 300 San Pedro Dr. NE, Albuquerque, New Mexico.

NOV. 29-DEC. 31

- Boat ride: Christmas on the Pecos takes guests on a festive 40-minute boat ride through light displays along the Pecos River. The boat takes you past islands, boat docks, backyards decorated for the holiday season, and more. Plan to arrive 30 minutes prior to your scheduled departure time. Take part in crafts and enjoy food and drinks at the Pecos River Recreation Area. It is highly encouraged to purchase tickets in advance. There is no boat ride on Christmas Eve. \$15-20 for adults and \$10-15 for children. 711 Muscatel Ave., Carlsbad, New Mexico.

DEC. 6

- Parade: The beloved Festival of Lights Parade brings Ruidoso locals and guests together to enjoy a night of twinkling lights. The Ruidoso Valley Chamber of Commerce is teaming up with Toys for Tots for this event. During the parade, Toys for Tots will have a float and will collect new, unwrapped toys from guests in attendance. Free. 5:30-7 p.m. Sudderth Dr., Ruidoso, New Mexico.

DEC. 7

- Luminarias: Take a stroll around the eastern part of New Mexico State University's campus, including Corbett Center Student Union, Pan American Center, NMSU Bookstore, and American Indian Programs, as the campus is illuminated with luminarias. Refreshments will be available at Corbett Center, the bookstore and the Pan American Center. Free. 5-10 p.m. 1600 International Mall, Las Cruces.

DEC. 9

- Carols: The Santa Fe Symphony Chorus presents "Carols and Choruses" at The Cathedral Basilica of St. Francis of Assisi in downtown Santa Fe. Several ensembles will come together to celebrate the season, including The Symphony Chorus, The Symphony Chamber Singers, The Symphony Choral Scholars, and The Symphony Brass and Chamber Ensembles. All ages show. Pay what you wish for the concert. No ticket or reservation required. 7-8:15 p.m. 131 Cathedral Place, Santa Fe, New Mexico.

DEC. 10

- Farm La-La: The fourth annual Farm La-La at the New Mexico Farm & Ranch Heritage Museum is a family-friendly evening that includes trolley rides across the bridge around the lighted 47-acre campus. Activities include ornament making, tour exhibits, galleries, and more. Enjoy hot chocolate and s'mores. Santa will make an appearance from 5:30-7:30 p.m. \$5 per family. 5-8 p.m. 4100 Dripping Springs Rd., Las Cruces.

DEC. 13

- Beachwalk: Take part in the holiday tradition of the Luminaria Beachwalk, sponsored by Elephant Butte Lake State Park and Friends of the Elephant Butte Lake. 3,000 luminarias line paths on the beach leading to community-sponsored campsites. Each campsite is hosted by a local business or organization. Guests can enjoy posole, chile, hot cocoa, cookies, and more. 5-8 p.m. \$5 state park admissions fee. 101 Highway 195, Elephant Butte, New Mexico.

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Holiday Hosting

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Showstopping Champagne Tower:

In the primary entertainment area, arrange a set of 12 or more coupes of the same height and width into a pyramid on a flat surface. When most of your guests have arrived, pour champagne into the top center glass and watch as the others overflow into each other. It's a showstopper that guests won't forget.

Bottleneck Rooms at Parties:

Every home usually has a space where traffic seems to build up due to its size or

flow pattern. In my experience, that's my office – flanked on the west, east, and north sides by doors with an exterior wall to the south. At one end is the only entrance to the kitchen, the bathroom, and the main front room. This space may be awkward for large parties, but it's still very usable.

I line the walls with seating and small cocktail tables, while my desk becomes a pick-up zone for utensils, napkins, and plates. Occasionally, I have to go in and clear the main walkway of the traffic blockers, but this area of the house works

great for passive retrieval.

OG Shrimp (or Crab) on Ice:

Shrimp on ice is an affordable decadence that goes far at a holiday party or any other celebration. Add some homemade cocktail sauce for dipping and enjoy. Elevate your guests' experience with some crab lumps on oyster shells to make it even more enriching and memorable. If you want to skip the crab, small bumps of caviar on mother of pearl (a great dry wine or champagne accompaniment) will leave guests feeling treasured.



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Holiday Recipe Guide

Recipes provided by The Historic Community Partners

Caponata

Ingredients:

- 1 large eggplant (about 1 ¼ lb.), cut into 1-inch cubes
- Kosher salt
- Extra virgin olive oil
- 1 yellow onion, chopped
- 1 red bell pepper, cored and chopped
- 2 small celery stalks, thinly sliced
- Black pepper
- 1 cup crushed tomatoes
- 2 tbsp capers
- ¼ cup pitted green olives, roughly chopped
- ¼ cup raisins
- 2 tsp honey; add more to your liking
- 1 bay leaf
- ¼-½ tsp crushed red pepper flakes
- ¼ cup red wine vinegar
- ¼ cup dry white wine
- 2 tbsp fresh parsley, chopped
- 2 tbsp fresh mint, chopped

Directions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Season the eggplant cubes with salt. If you have time, set cubes aside in a colander to sweat out its bitterness for about 20 to 30 minutes while you prepare the remaining ingredients. Pat dry with paper towel.
3. Place the seasoned eggplant cubes on a sheet pan, add a generous drizzle of extra virgin olive oil (about 3 tablespoons), and toss to coat. Roast the eggplant in the heated oven for 25 to 30 minutes, or until browned.
4. Heat 2 tablespoons of extra virgin olive oil in

a large skillet. Add the onion, bell pepper, and celery. Season with a pinch of kosher salt and black pepper. Cook for about 5 to 7 minutes, tossing regularly until softened.

5. Add the tomatoes, capers, olives, raisins, honey, bay leaf and crushed red pepper flakes. Pour in the vinegar and white wine. Stir to combine. Simmer on medium-low heat for 10 minutes.
6. Stir in the roasted eggplant and cook for another 2 to 3 minutes in the sauce. Finish with fresh parsley and mint.

Serving Suggestion: As a salad, as relish on meats, or as an appetizer. Pairs wonderfully with mild white fish and crusty breads.

Ratatouille

Ingredients:

Veggies:

- 2 eggplants
- 6 Roma tomatoes
- 2 yellow squashes
- 2 zucchinis

Sauce:

- 2 tbsp olive oil
- 1 medium white onion, diced
- 4 cloves garlic, minced
- 1 red bell pepper, seeded and diced
- 1 yellow bell pepper, seeded and diced
- 28 oz crushed tomatoes
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 2 tbsp fresh basil, thinly sliced

Herb Seasoning:

- 2 tbsp fresh basil, thinly sliced

- 1 tsp minced garlic
- 2 tbsp fresh parsley, finely chopped
- 2 tsp fresh thyme leaves
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 4 tbsp olive oil

Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Using a sharp knife or a mandoline, slice the eggplant, tomatoes, squash, and zucchini into approximately ¼ inch (1 mm)-thick rounds, then set aside.
3. Make the sauce: Heat the olive oil in a 12-inch oven-safe pan over medium-high heat. Sauté the onion, garlic, and bell pepper about 10 minutes, or until soft. Season with salt and pepper, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil. Stir once more, then smooth the surface of the sauce with a spatula.
4. Arrange the veggies in alternating slices (for example: eggplant, tomato, squash, zucchini, repeat) on top of the sauce, working from the outer edge to the center of the pan. Season with salt and pepper.
5. Make the herb seasoning: In a small bowl, mix the basil, garlic, parsley, thyme, salt, pepper, and olive oil. Spoon the herb seasoning over the vegetables.
6. Cover the pan with foil and bake for 40 minutes. Uncover, then bake for another 20 minutes, or until the vegetables are softened.
7. Serve hot as a main dish or a side. Ratatouille is also excellent the next day; cover with foil and reheat in a 350 degrees Fahrenheit oven for 15 minutes or simply microwave to desired temperature.

Serving Suggestion: As a side dish with your holiday main courses.

Ganache Cheesecake

Ingredients:

Crust:

- 1 ½ cups graham cracker crumbs or Nabisco Famous Chocolate Wafer crumbs
- 1 tbsp sugar
- 6 tbsp melted butter

Cheesecake:

- Four 8-oz packages Philadelphia cream cheese at room temperature

Continued on Page 12 ►



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CHILAQUILES VERDE

This dish (pronounced chill-ah-kee-les) offers a foundation of crispy corn tortilla chips simmering in a warm chile sauce. La Posta's Chilaquiles Verde (green) or Chilaquiles Rojas (red) can be served for breakfast (a favorite), lunch or dinner. Finish this simple dish with a variety of fresh garnishes such as avocado, Cotija cheese crumbles and fresh cilantro to elevate the experience. Serve with a side of refried beans, whole pinto beans, or black beans to complete this meal. (Serves 4)

Directions

1. In a large skillet coated with cooking spray add La Posta Verde Tomatillo Salsa and heat, while stirring, over medium heat. Slowly add tortilla chips, coating & tossing well with salsa. Top with Monterey Jack cheese. Reduce heat, and simmer until chips are soft yet still a bit crispy around the edges, about 3-5 minutes. For crispier tortilla chips, simmer 1-2 minutes.
2. While tortilla chips are simmering, coat a small skillet with cooking spray or oil, and fry eggs "your way". Place fried eggs evenly distributed on top of chips.

Ingredients

- 24 Crispy Corn Tortilla Chips
- 1½ 16 oz jars (3 cups) La Posta Verde Tomatillo Salsa
- ¾ cup shredded Monterey Jack cheese
- 4 eggs
- 2 green onions, mostly green part, minced
- 2 tbsp. minced cilantro
- 1 avocado, seeded, peeled and thinly sliced or diced

3. To serve, scoop servings of chips and egg onto individual plates. Garnish with onion, cilantro, and avocado. Serve with refried beans, seasoned black beans or you favorite Mexican side!

Notes: (1) For Chilaquiles Rojo (Red) – substitute the La Posta Verde Tomatillo Salsa with La Posta Sundried Red Chile Sauce and use cheddar cheese. (2) For Heartier, Meaty Chilaquiles: Follow Step 1. Add 2 cups cooked shredded chicken or beef (warmed) on top of chips. Add the cooked eggs if desired. (3) For Vegetarian Chilaquiles: Follow Step 1. Delete the eggs and add 2 cups of your favorite veggie, sweet potato cubes, pinto or black beans, or seasonal squash on top of the chips.



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◀ Continued from Page 10

- 1 ⅔ cups sugar
- ¼ cup cornstarch
- 1 tbsp pure vanilla extract
- 2 extra large eggs
- ¾ cup heavy whipping cream

Ganache:

- 2 cups heavy whipping cream
- 12 oz semi-sweet chocolate (use chopped chocolate bars instead of chips)
- Large berries (preferably strawberries)

Directions:

Crust:

1. Combine all crumbs, sugar, and butter and press into a 9-inch springform pan.
2. Bake at 350 degrees Fahrenheit for 8 minutes. Let cool.

Cheesecake:

1. In a large bowl, using an electric mixer fitted with the paddle attachment, beat one package of cream cheese, ⅓ cup sugar, and cornstarch together on low until creamy, about 3 minutes, scraping down the bowl several times.
2. Blend in the remaining cream cheese, one package at a time, beating well and scraping down the bowl after each.
3. Increase the mixer speed to medium and beat in the remaining sugar. Add the vanilla.
4. Blend in the eggs, one at a time, beating well after each.
5. Beat in the heavy cream just until blended.
6. The filling will look light, creamy, and airy, almost like billowy clouds. Be careful not to overmix! Gently spoon the batter over the crust. Wrap the sides of the pan in aluminum foil.
7. Place the cake pan in a large shallow pan. Shallow pan should contain hot water that comes halfway (about 1 inch) up the side of the springform. Bake until the edge is light golden brown, the top is light gold, and the center barely jiggles, about 1 hour and 15 minutes. If the cake still feels soft around the edge, let it bake for 10 more minutes (the baking time will be about the same for both the 8 and 9-inch cheesecakes).
8. Remove the cheesecake from the water bath, transfer to a wire rack, and let cool for 2 hours. Chill until cold.

Ganache:

1. Heat the heavy cream to a boil.
2. Pour heavy cream over the chocolate in a heat proof bowl.
3. Let sit 2 minutes and stir until smooth.
4. Pour ganache over cooled cheesecake and chill overnight.

Serving Suggestion: Place fresh berries atop cheesecake or sprinkle smashed candy canes over the cheesecake once chilled overnight.

Parker House Rolls

Ingredients:

- 3 cups unbleached all-purpose flour
- 2 ½ tsp instant yeast
- 3 tbsp granulated sugar
- 1 ¼ tsp table salt
- ¼ cup potato flour or ¾ cup dried potato flakes (instant mashed potatoes)
- 3 tbsp butter, at room temperature
- 1 cup milk

- 1 large egg
- 3-4 tbsp butter, melted, for brushing on rolls

Directions:

1. Weigh your flour or measure it by gently spooning it into a cup, then sweep off any excess. In a large mixing bowl, combine all ingredients (except the melted butter to brush on top), mixing to form a shaggy dough. To speed the rising process, whisk together the milk and egg and gently heat, just enough to remove the refrigerator chill, then add to the remaining ingredients.
2. Knead the dough by hand (10 minutes) or by machine (7 to 8 minutes) until it's smooth.
3. Place the dough in a lightly greased bowl or 8-cup measure (so you can track its rising progress). Allow it to rise for 90 minutes. It'll become quite puffy, though it probably won't double in bulk. Note that the dough takes quite a while to get going; after 1 hour, it may seem like it's barely expanded at all. During the last half hour, it rises more quickly.
4. Transfer the dough to a lightly greased work surface. Divide it in half. Working with one half at a time, roll or pat the dough into an 8-inch x 12-inch rectangle.
5. Brush the dough all over with a light coating of the melted butter. You'll have butter left over that you'll need for the other half of the dough, as well as for brushing on top of the baked rolls.
6. Cut the dough in half lengthwise to make two 4-inch x 12-inch rectangles. Working with one rectangle at a time, fold it lengthwise to about a ½ inch of the other edge, so the bottom edge sticks out about a ½ inch beyond the top edge. You'll now have a rectangle that's about 2 ¼ inches x 12 inches. Repeat with the other piece of dough.
7. Cut each of the rectangles crosswise into four 3-inch pieces, making a total of 8 folded rolls, each about 2 ¼ inches x 3 inches. Flip the rolls over (so that their smooth, non-folded side is facing up) and place them in a lightly greased 9-inch x 13-inch pan. Repeat with the remaining piece of dough, making 16 rolls in all. You'll arrange 4 rows of 4 in the pan. Gently flatten the rolls to cover the bottom of the pan.
8. Cover the pan and let the rolls rise for about 45 minutes to 1 hour, until they're puffy but not quite doubled in size. Towards the end of the rising time, preheat the oven to 350 degrees Fahrenheit.
9. Bake the rolls for 20 to 25 minutes, until they're golden brown and feel set.
10. Remove them from the oven and brush with the remaining melted butter. Pull the rolls apart to serve.

Focaccia Bread

Ingredients:

- 1 ¾ cups warm water, about 105 to 115 degrees Fahrenheit
- 2 tsp cane sugar
- 2 ¼ tsp active dry yeast
- 4 cups all-purpose flour
- 2 tsp sea salt
- 6 tbsp extra-virgin olive oil, plus more for your hands



Optional:

- Flaky sea salt, for sprinkling
- Chopped fresh rosemary, for sprinkling

Directions:

1. In the bowl of a stand mixer fitted with a dough hook, stir together the warm water and sugar. Sprinkle the yeast on top and stir again. Set aside for 5 minutes, or until the yeast is foamy. If the yeast doesn't foam, discard the mixture and start again with new yeast.
 2. Add the flour and salt and mix on low speed until a shaggy dough forms. Increase the speed to medium and mix for 5 minutes. A very elastic, sticky dough should form and begin grabbing onto the sides of the bowl.
 3. Brush a large bowl with 2 tablespoons of the olive oil. Transfer the dough to the bowl, using a spatula to scrape it out of the bowl of the stand mixer. It will be too sticky to transfer by hand. Use your fingers to lightly brush any oil that's pooling at the edges of the dough over its surface. Cover the bowl with plastic wrap or a damp towel and set aside until the dough has doubled in size, about 1 to 1 ½ hours.
 4. Brush a 9-inch x 13-inch baking dish* with another 2 tablespoons of the olive oil. Uncover the dough and rub your hands with olive oil. As best as you can, slide your hand under one edge of the dough and fold it into itself. Continue working your way around the edge of the bowl, folding the dough into itself, until you have a rough ball that you can lift from the bowl.
 5. Transfer the dough to the prepared pan and turn to coat in the oil. Press the dough to the pan's edges. Let it relax and pull away from the edges, then press it to the edges again. Cover the pan with plastic wrap or a damp towel and set aside to rise until the dough has doubled in size, about 45 minutes. 30 minutes into this rise, preheat the oven to 425 degrees Fahrenheit.
 6. Remove the plastic wrap and drizzle the remaining 2 tablespoons of olive oil over the dough. Rub your hands with olive oil, then use your fingers to make indentations across the surface of the dough, pressing through the dough to the pan. Sprinkle with flaky sea salt and rosemary, if desired. Bake for 20 to 30 minutes, or until golden brown.
- Serving Suggestion:* Feel free to play with toppings for your focaccia! Try roasted garlic, parsley, crushed red pepper, or oregano.
- *If your pan is not nonstick, grease it with butter before adding the olive oil. This will prevent the bread from sticking to the pan!*

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Holiday Cocktails

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Head Mixologist at Hacienda de Mesilla

Holiday Delight:

1 ½ oz Crown Apple
1 oz apple cider
¼ oz fresh lemon juice
½ oz simple syrup (or muddle 1 sugar cube with lemon juice)
A few dashes of cinnamon
Combine all ingredients in a shaker with ice. Shake well and strain into a coupe glass. Add a lemon twist garnish if desired.

Christmas Cosmo:

1 ½ oz cranberry vodka
½ oz Cointreau
1 ¼ oz cranberry juice
2 lime wedges
2 rosemary sprigs
Muddle rosemary and lime wedges in a shaker. Add the rest of the ingredients and ice. Shake well and strain into a martini glass. Top with a rosemary sprig to garnish.

New Years Mimosas:

2 mint leaves
1 oz cranberry juice
½ oz apple juice
Prosecco
Muddle mint and cranberry juice in a shaker. Add apple juice, shake well, and strain

into a flute glass. Fill the rest of the glass with Prosecco. Add a mint leaf for garnish.

Cinnamon Apple Mule:

2 oz Teller Apple Pie Vodka
1 oz lime juice
½ oz simple syrup
A few dashes of cinnamon
2 oz apple juice
Ginger Beer
Cinnamon sugar or crushed graham cracker for rim (honey will help the rim stick)
Combine all ingredients except the ginger beer into a pint glass. Add some ice and stir. Rim your copper mug, add contents from the pint glass, and top with ginger beer. Add more ice if needed. Garnish with an apple slice or cinnamon stick if desired.

Chocolate Pumpkin Spice Martini:

1 oz whipped cream vodka
½ oz RumChata
½ oz Mozart Pumpkin Spice Chocolate Liqueur
½ oz creamer of your choice

½ oz pumpkin spice syrup
Small squeeze of chocolate syrup
Small squeeze of caramel
Crushed ginger snap and graham cracker for rim
Combine all ingredients and shake very well. Rim martini glass in chocolate syrup, then dip in ginger snap/graham cracker mix. Drizzle chocolate syrup and caramel in martini glass and strain.

Chocolate Mint White Russian:

1 oz chocolate vodka
1 oz Kahlúa
¼ oz chocolate syrup
Half and half or cream
A few mint leaves
Splash of simple syrup
Muddle 3-4 mint leaves with a splash of simple syrup. Drizzle chocolate syrup in a double rocks glass and fill with ice. Add all ingredients and ice to a shaker, shake well, and strain into the glass. Fill the rest with half and half or heavy cream. Add a mint leaf for garnish, if desired.

Jingle Bell Rock:

1 ½ oz pear vodka
2 dashes of cranberry bitters
A few sprinkles of cinnamon
¼ oz fresh lemon juice
1 ½ oz cranberry juice
Prosecco
Combine all ingredients into a pint glass with ice. Stir and strain into a double rocks glass with ice. Top with prosecco and a sprinkle of cinnamon.

Santa's Margarita:

1 ½ oz reposado tequila (preferably Tepozan Reposado)
½ oz Grand Marnier
2 oz fresh lime juice
1 oz agave syrup
4-5 mint leaves
6 cranberries
1 ¼ oz cranberry juice
Muddle mint and cranberries in a shaker with lime juice. Add all other ingredients except Grand Marnier. Shake well and strain into a margarita glass. Add ice and Grand Marnier. Use mint leaves and cranberries for garnish.




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Cooking tips



by Gordon Buck

Making Your Own Tasty Stock

Save your chicken, beef, lamb, turkey, or seafood shells/bones and vegetable ends, and freeze them until you have about 4-6 cups. Fill a 4-8-quart crockpot or enamel cast iron pot with water after adding vegetables and chicken. Add herbs as desired such as rosemary, parsley, basil, salt, and pepper – all of which are great additions. Bring the pot to a boil then turn to low and cover for 6-8 hours. You



will see some reduction in the liquid, so keep an eye out and add more water as needed to prevent burning. In a crockpot, let the ingredients set on low overnight or for 10 hours. Run the broth through a fine mesh strainer, preferably a cheesecloth, and collect the liquid in bowl. Separate into containers and freeze for up to six months. Utilize throughout the year. Works great for some added flavor and cost savings at the holidays.



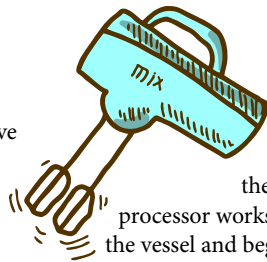
Mise en Place

“Mise en Place” is a French phrase in derivation and used in the culinary industry meaning “putting in place” or “gather.” Remember

this as you get to cooking. A good set of graduated bowls really helps set items up and maintain an organized counter.

Pure Pumpkin

Pure Pumpkin: Cut the head off and halve a “Sugar Pie” pumpkin, which is for use in culinary creations. Don’t worry about removing the seeds until after the pumpkin has finished cooking. Coat the pumpkins with cooking oil, heat the oven to 400 degrees and cook flesh side down on a cookie sheet for 45-60 minutes. Let cool.



Remove seeds and discard, then move into separating the flesh and skin. A blender or processor works best here. Place the flesh in the vessel and begin to breakdown until smooth, adding water, if needed. Separate the puree into containers and freeze for up to six months and use for soups, pies, and souffles.

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