
Recipes for Thanksgiving

Provided by Friends of Valerie Neely's Lifestyle

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Feta Dip with Heirloom Tomatoes and Cucumbers

Ingredients:

12 ounces feta
8 ounces Greek yogurt 8 ounces whipped cream cheese
1/4 cup olive oil, plus more to drizzle
Zest and juice of 1 lemon
1/4 teaspoon sea salt
1/4 teaspoon red pepper flakes
2 teaspoons fresh dill, roughly chopped
1/2 cup finely diced cucumbers
1/2 cup finely diced heirloom tomatoes
4 rounds of fresh pita bread, cut into wedges, for serving
1 pound mini peppers, for serving

Directions:

In the bowl of a food processor, add feta, yogurt, cream cheese, 1/4 cup olive oil, lemon zest and juice, sea salt and red pepper flakes. Pulse until combined. Place mixture in a large flat bowl. Top with fresh dill, cucumbers and tomatoes. Stir slightly to mix. Drizzle with additional olive oil. Serve with fresh pita wedges and mini peppers.

Makes 6 servings.

~ Susan T.

Mom's Thanksgiving Sweet Potato Soufflé

Ingredients:

3-4 cups cooked, mashed sweet potatoes (I use canned)
1/4 cup of sugar
2 eggs, beaten
1 tsp. Vanilla
1/2 stick butter(soft)
Pinch of salt
1tsp vanilla or 1/3 c. of bourbon
1/3 cup of cream

Directions:

Mash sweet potatoes. Mix in remainder of ingredients. Pour in 9x13 pan.

In a Bowl, Mix:

1 cup broken pecans
1 cup brown sugar
1 stick butter(don't melt)
½ cup flour

I usually cut above flour and butter with pastry cutter then add pecans and sugar. It will be crumbly. Crumble on top of sweet potatoes and bake for 30 minutes at 350 degrees.

I traditionally double the recipe for a large crowd.

~ Valerie N.

Moroccan Carrot Salad

Ingredients:

1 lb. Carrots, orange or rainbow
3 TSP Olive oil
3 TBSP Fresh lemon juice
1/2 tsp Paprika
1/2 tsp Cumin
1/2 tsp Salt
1/4 tsp Black pepper
2 Garlic cloves, minced
1/4 cup Italian parsley leaves, chopped

Directions:

1. Rinse and peel carrots. Slice in half.
2. Bring a medium pot of water to a boil with the steamer on top, add carrots, cover pot, lower heat, and steam for about 15 minutes, until fork inserts quite easily into the carrots. Transfer carrots to a dish and cool.
3. Prepare marinade: in a medium bowl whisk together lemon juice, oil, paprika, garlic, and cumin.
4. Slice cooled carrots into about 1/4 to 1/2 -inch-thick rounds and add to marinade. Toss in chopped parsley.
5. Store in fridge but serve at room temperature for full flavor.

~ *Lynne M.*

Onion Dip From Scratch from Alton Brown

French onion soup meets tangy sour cream in this homemade version of America's favorite chip dip. According to American culinary legend, an unknown Los Angeles chef devised onion dip back in the fifties by mixing Lipton soup mix with sour cream. Maybe, maybe not. What we know is that the folks at Lipton's picked up the ball and ran with it to the point that more of their dehydrated onion soup mix was going into the dip bowl than the soup bowl. This dip is even better when made a day ahead. Just make sure that you cover it well with plastic wrap because fats (like sour cream) take in flavors and aromas hanging around the refrigerator like crazy old grandmas collect leftover gift wrapping. This recipe first appeared in Season 6 of Good Eats.

Active Time: 30 minutes | Total Time: 2 hours | Yield: 2 1/2 Cups

Ingredients:

4 large yellow onions, peeled (about 3 1/2 pounds)
1/4 teaspoon plus a pinch baking soda
1 tablespoon kosher salt
1 tablespoon dark brown sugar
1/4 cup olive oil
Sherry vinegar, for deglazing
1 1/2 cups sour cream
3/4 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon freshly ground white pepper

Directions:

1. Using a mandoline or sharp knife, thinly slice the onions and place in a large pot. Sprinkle with the baking soda, salt, and dark brown sugar, and gently toss with tongs. Cover the pot and let the onions rest for 10 minutes.
2. After 10 minutes, uncover the pot, and place over high heat. Drizzle in the olive oil and cook, stirring often, until the onions are reduced by 75 percent and are a light gold color. Reduce heat to medium and continue cooking for approximately 15 minutes, stirring often.
3. Deglaze the pan with a few shakes of sherry vinegar and water. Reduce heat to low and continue stirring, scraping all the brown bits off the bottom of the pot. The onions should be dark golden brown and reduced to about 1 1/2 cups in volume. Remove from heat and let cool.
4. Once cool, put 1/2 cup of the caramelized onions in a medium mixing bowl. Add the sour cream, mayonnaise, garlic powder, and white pepper, and stir to combine.
5. Cover tightly with plastic wrap and refrigerate for at least 1 hour before serving. Overnight would be even better.

~ *Barbara H.*

Oven-Roasted Brussels Sprouts with Garlic

Timing:

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Servings: 4

Ingredients:

6 tablespoons olive oil

1 pound Brussels sprouts, trimmed and halved lengthwise

6 cloves garlic, minced

Salt and ground black pepper to taste

1 tablespoon balsamic vinegar

Directions:

1. Preheat the oven to 400 degrees F (200 degrees C).
2. Heat oil in a cast iron skillet until shimmering.
3. Carefully place Brussels sprouts, cut-sides down, into hot oil. Sprinkle in garlic, salt, and pepper.
4. Cook until Brussels sprouts begin to brown, 3 to 5 minutes.
5. Transfer the skillet to the preheated oven; cook until Brussels sprouts are very browned and tender, 10 to 20 minutes. Shake the skillet every 5 minutes to ensure even cooking.
6. Season with salt and pepper, stir in balsamic vinegar, and serve immediately.

This is my recipe for holidays and potlucks.

~ *Nancy C.*

Pickled Beets:

Taste of Tradition by Ruth Srrkis

Ingredients:

4 Medium Beets

Marinade:

½ cup tasting oil

4 tbsp vinegar

2 tbsp lemon Juice

1 tsp salt

½ tsp sugar

Dash black pepper

1 tbsp onion, chopped finely

2 cloves of garlic mashed

Directions:

1. Clean and trim beets. Place in steamer and steam over medium-low heat for about 40 minutes or until tender (fork inserts easily). Set aside to cool.
2. With disposable gloves on, remove skin of beets. Cut into slices.
3. In medium size container, prepare marinade, whisking remaining ingredients.
4. Add beet to the marinade and toss to evenly coat.
5. Cover container and refrigerate overnight.

I prefer to mix the dressing in an old Good Seasons bottle. If you double the recipe try to get the same size beets.

~ *Lynne M.*

Turkish Eggplant and Pepper Salad:

The Sephardic Table Cookbook

Directions:

1 Eggplant
1 Green pepper
1 Red bell pepper
1/4 cup Parsley, finely chopped
1 Garlic clove, crushed
2 Green onions, finely chopped
1 TBSP Fresh lemon juice
1 TBSP Extra-virgin olive oil + more for basting
½ tsp Salt
Dash Black pepper

Directions:

1. Cut eggplant in half lengthwise. Cut crisscrosses down the middle and sprinkle with salt. Let sit for 30 minutes.
2. Squeeze eggplant gently to remove excess water. Pat dry. Brush cut side with olive oil. Place cut side down on baking sheet lined with parchment paper. Bake at 400 degrees for 1 hour or until charred and hollow-looking. Cool. Scoop out pulp, mash pulp, and set aside. Can be refrigerated for a couple of days before made into a salad. I
3. Slice peppers in half, remove core and coat with olive oil. Bake at 400 degrees for 40 minutes or until charred. Place in a bowl and cover to lock in steam. Cool. Peel thin layer, then chop into small pieces. Add to eggplant pulp.
4. Mix in parsley, garlic, chopped onion, lemon juice and olive oil.
5. Season to taste with salt and pepper. Chill.
6. Bring to room temperature for serving.

~ *Lynne M.*

William's Sonoma

Sauteéd Corn

with Chipotle Chilies and Thyme

This flavorful sauté only takes minutes to prepare. Chipotle chilies are ripe jalapeno chilies that have been smoked. They are canned in a sauce, en adobo, which consists of tomatoes, vinegar, onions and herbs, and lend a spicy, smoky sauce to the corn. Petite white corn kernels can be found in the frozen vegetable section of well-stocked food stores.

Ingredients:

¼ cup (4 oz/125 g) butter

3 shallots, chopped

1 tablespoon finely chopped canned chipotle chilies

3 packages(1.lb/500 g each) frozen petite white corn kernels thawed/well drained

2 tablespoons chopped thyme or 2 teaspoons dried thyme, salt and pepper

fresh thyme sprigs optional

Directions:

In a large, heavy frying pan over medium heat, melt the butter. When hot, add the shallots and sauté, stirring, until tender, about 2 minutes. Add the Chilies and stir for 30 seconds longer. Add the corn and chopped or dried thyme and cook, stirring frequently, until tender, about 5 minutes. Season to taste with salt and pepper and transfer to a warmed serving dish. Garnish with thyme springs, if desire and serve at once.

Serves 8-10

~ *Nancy B.*