

SAVING DINNER & INHERITED SALT PRESENT:



NOVEMBER 2020

# THE MENU

Brown Butter Sage Chicken with Asian Pears

Quick Pan Gravy

Acorn Squash Stuffed with Sausage  
and Fennel Cornbread Stuffing

Garlic Herb Mashed Potatoes

Green Beans & Chanterelle Mushrooms  
in a Garlic White Wine Sauce

Apple Cranberry Salad with a  
Maple Dijon Vinaigrette

Leanne's Pumpkin Cheesecake





# BROWN BUTTER SAGE CHICKEN WITH ASIAN PEARS

**SERVES 4**

## INGREDIENTS:

### *Brown Butter Sage Compound Butter:*

1 stick of unsalted butter  
 1 ¼ teaspoons sea salt  
 1 teaspoon freshly ground black pepper  
 6 cloves garlic  
 2 sprigs fresh sage, leaves removed  
 2 sprigs fresh thyme, leaves removed  
 1 sprig fresh rosemary, leaves removed

### *For the chicken:*

1 head of garlic, cut in half  
 2 medium red onions, quartered  
 3 medium Asian pears OR apples (any firm tart apple), halved or quartered  
 ¼ cup olive oil  
 Sea salt  
 Freshly ground black pepper  
 1 whole chicken (about 4 pounds), neck and gizzards removed

## INSTRUCTIONS:

Preheat oven to 400 degrees.

In a medium skillet over medium high heat, brown the butter. Once butter totally melts, keep over heat whisking constantly for about 3 to 5 minutes or until golden brown flecks start to form at the bottom of the pan. Once butter is a deep golden color, remove from heat immediately and transfer to a food processor (make sure you scrape out all the wonderful brown bits).

In the food processor, combine remaining ingredients for the compound butter (salt through rosemary). Blend until herbs and garlic are fully incorporated.

In medium roasting pan or rimmed baking sheet, combine garlic, red onion, and apples. Drizzle evenly with olive oil, and season lightly with salt and pepper.

Pat chicken dry with paper towels. Salt the inside of the cavity and put half the garlic and some onion and apples inside cavity as well. Gently sit the bird, breast side up, on top of the garlic, onion, and apples in the roasting pan - make sure the bird is slightly elevated on them so the skin crisps all the way around.



Gently loosen the skin on the breast of the bird. Then drizzle some of the butter mixture in between the skin and breast, then evenly and generously coat the rest of the bird with it. If any of the butter mixture remains, drizzle over veggies in roasting pan. Top chicken with a couple grinds of pepper and a little pinch of salt, then place in the oven.

Roast for 45 minutes, then reduce heat to 350 and cook for another hour or until chicken is cooked through. Baste the bird with juices in the pan every 30 minutes or so. If the skin is beginning to get too dark anywhere, you can lightly tent the bird with foil.

Remove from oven and let bird rest for at least 15 minutes before serving. Serve with the cooked apples and onions.

Preserve drippings for gravy.

**Hot tip:** the compound butter can be made a week in advance. Keep stored in refrigerator. Gently melt it to slather on chicken if you make it ahead of time and keep it chilled.

**Hot tip #2:** We highly recommend doubling the recipe for the compound butter, using half for the chicken and chilling the other half to serve with dinner to smear on rolls or veggies.

## QUICK PAN GRAVY

SERVES 4



### INGREDIENTS:

1 ½ cups chicken broth  
Drippings from roast chicken  
¼ cup flour (can substitute with 1:1 gluten-free flour)  
Kosher salt and freshly ground black pepper

### INSTRUCTIONS:

In a large skillet over medium high heat, pour in ½ cup of chicken broth. Add the flour, and whisk well until it creates a thick paste.

Keep whisking for about 5 minutes or until paste begins to turn golden brown.

Then whisk in the drippings from the pan and remaining cup of broth.

Bring to a boil, then reduce heat to medium low and simmer for 20 to 25 minutes or until mixture has thickened into a nice gravy.

Taste and adjust salt and pepper if necessary.



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IF MORE OF US  
VALUED FOOD  
AND CHEER AND  
SONG ABOVE  
HOARDED GOLD,  
IT WOULD BE A  
MERRIER  
WORLD.

-J.R.R. TOLKIEN

“



## ACORN SQUASH STUFFED WITH SAUSAGE & FENNEL CORNBREAD STUFFING

**SERVES 4**

### INGREDIENTS:

2 small or medium acorn squash, cut in half lengthwise and seeds removed  
Olive oil  
Kosher salt and freshly ground black pepper  
4 cups of the Sausage and Fennel Cornbread Stuffing (recipe on page 7)

### INSTRUCTIONS:

Preheat oven to 400 degrees.

Brush squash with olive oil and season well with salt and pepper. Place on a baking sheet, and roast for 25 minutes, or until squash is nearly fork tender.

Remove from oven, and generously heap the prepped Sausage and Fennel Stuffing in the center of each squash and then gently cover in foil.

Place back in the oven and roast for 20 minutes then remove foil and bake for another 15 minutes or until golden on top and squash is very tender.



# SAUSAGE & FENNEL CORNBREAD STUFFING

SERVES 4

## INGREDIENTS:

4 cups cubed cornbread (whichever cornbread you prefer)  
1/2 pound breakfast sausage  
3 tablespoons unsalted butter  
1 medium onion, chopped  
4 cloves garlic, minced  
2 stalks of celery, chopped  
1 small bulb of fennel, chopped  
Sea salt  
Freshly ground black pepper  
1/4 cup dry white wine  
1 tablespoon finely minced flat-leaf parsley  
2 sprigs oregano, minced  
2 sprigs thyme, minced  
1 teaspoon poultry seasoning  
1/2 teaspoon red pepper flakes  
1 cup chicken broth  
1 egg, beaten



## INSTRUCTIONS:

Preheat oven to 325. Break cornbread into chunks on a rimmed baking sheet and toast in oven for 30 minutes, stirring occasionally, until nice and dry and lightly browned. Then remove and set aside.

Cook sausage in a large skillet over medium high heat for about 8 minutes or until cooked through and starting to get crispy. Remove from skillet, and set aside.

In the same skillet over medium high heat, add butter. Once melted, add onion, garlic, celery, and fennel to the skillet. Season with salt and pepper and cook for 8 to 10 minutes or until onion is translucent and fennel has become tender.

Add wine to skillet and cook for another 3 to 4 minutes or until wine is mostly evaporated.

In a large bowl combine cornbread, sausage, cooked vegetables, parsley, oregano, thyme, poultry seasoning, and red pepper flakes.

Drizzle half the broth on top and gently combine. Slowly add remaining broth as needed until you get proper consistency, should be thoroughly moist, but not soggy. Then add in egg, gently combine.

More than half of the stuffing will fit into the squash, so you'll have a tiny bit remaining you can bake off and save for leftovers. Increase oven temp to 400 degrees. Scoop remaining stuffing into a buttered baking dish and bake for 25 to 30 minutes.

You can also choose to just make this stuffing without squash by following instructions above.



## GARLIC & HERB MASHED POTATOES

**SERVES 4**

### INGREDIENTS:

2.5 pounds golden potatoes, peeled and cut into large chunks  
Kosher salt  
Freshly ground black pepper  
6 tablespoons unsalted butter  
1 package of Garlic Herb Boursin cheese (OR use 4 ounces cream cheese, 1 teaspoon garlic powder, 2 tablespoons finely chopped chives, and a teaspoon of finely chopped thyme)  
1/2 cup heavy cream  
Fresh chives, chopped (optional)

### INSTRUCTIONS:

Place peeled potatoes in a large pot, cover with water and season with salt (should taste like the sea).

Bring to a boil and cook until potatoes are soft and fork tender.

Strain the potatoes and return to pot, combine butter, Garlic Herb Boursin (or the cream cheese alternative), and heavy cream.

Mash together until preferred creaminess or chunkiness.

Adjust salt and pepper to taste, and serve with fresh chopped chives on top!



# GREEN BEANS & CHANTERELLE MUSHROOMS IN A GARLIC WHITE WINE SAUCE

SERVES 4



## INGREDIENTS:

3 tablespoons unsalted butter  
2 cups chanterelle mushrooms (or any other mushroom you prefer), chopped  
4 cloves garlic, minced  
1 pound fresh green beans  
Kosher salt  
Freshly ground black pepper  
⅓ cup white wine

## INSTRUCTIONS:

Heat butter in a large skillet over medium high heat. Add mushrooms and season lightly with salt and pepper. Sauté for 3 to 4 minutes or until mushrooms start to become golden brown.

Stir garlic into the skillet, cook for about a minute or until garlic turns golden, then add green beans and wine. Season with salt and pepper, stir to combine, then reduce heat to medium, cover with a lid.

Simmer for about 8 minutes, or until green beans are bright green and slightly tender and wine has mostly evaporated.

Adjust salt and pepper if necessary, and serve with all the lovely wine and butter and mushrooms drippings in the bottom of the skillet.





## APPLE CRANBERRY SALAD WITH A MAPLE DIJON VINAIGRETTE

**SERVES 4**

### INGREDIENTS:

*Maple Dijon Vinaigrette:*

2 teaspoons dijon mustard  
1 teaspoon maple syrup  
1 clove garlic, grated  
 $\frac{1}{3}$  cup apple cider vinegar  
 $\frac{1}{3}$  cup olive oil  
Pinch of sea salt

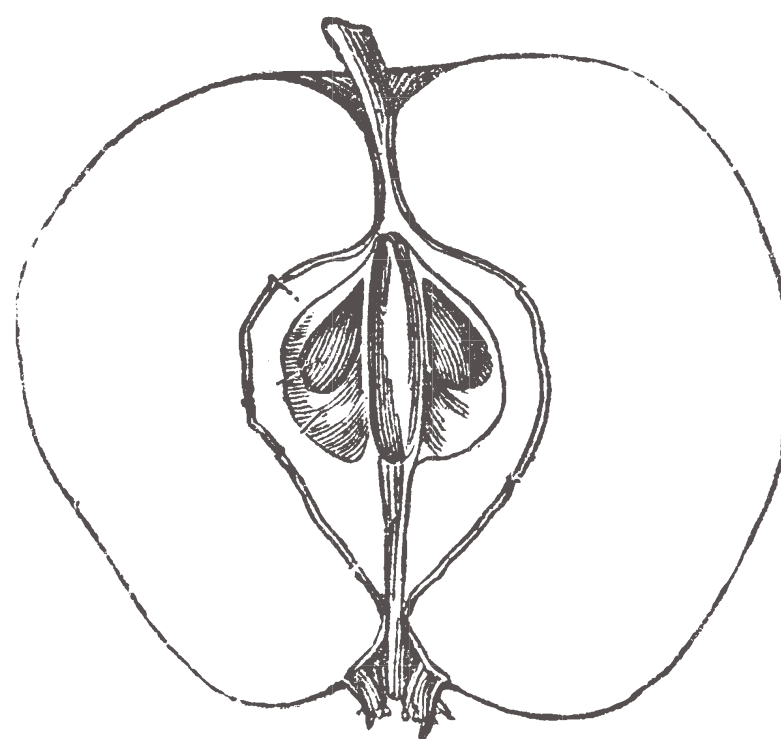
*Salad:*

4 cups leafy greens (arugula, baby kale, spinach)  
4 strips of bacon, cooked and chopped  
1 large apple (a firm kind, we used a honeycrisp), cored and sliced thin  
 $\frac{1}{4}$  cup hazelnuts or pecans or walnuts, chopped  
 $\frac{1}{4}$  cup dried cranberries  
1 medium shallot, sliced thin

### INSTRUCTIONS:

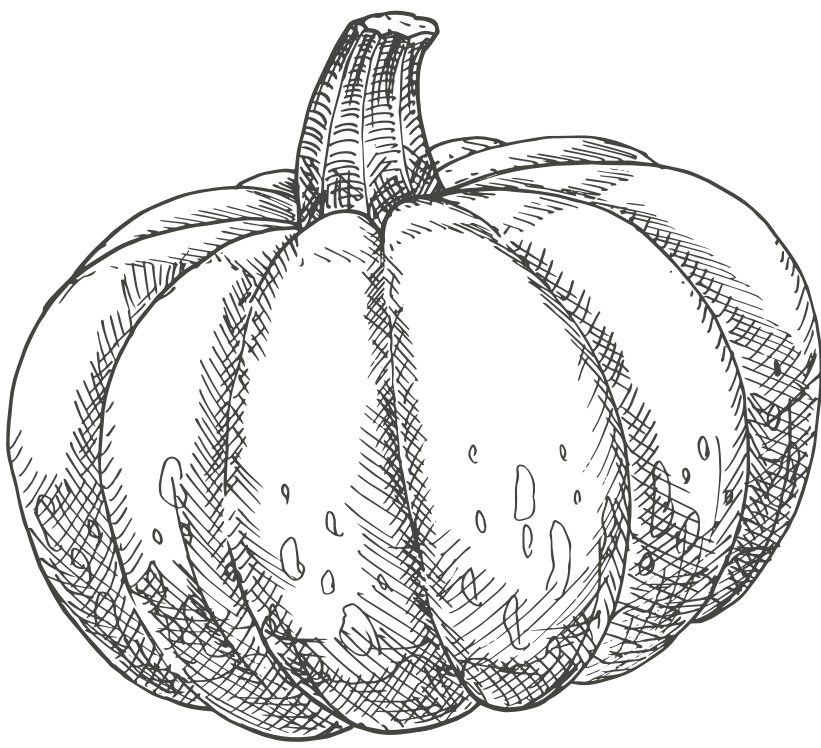
In a medium bowl, whisk together all ingredients for the vinaigrette (dijon through salt). Once combined, set aside.

In a large bowl, combine all ingredients for the salad (greens through shallot). Toss to combine, dress with vinaigrette, and serve!



# LEANNE'S PUMPKIN CHEESECAKE

**SERVES 4**



## INGREDIENTS:

### *Cheesecake:*

1 1/4 cups gingersnap cookie crumbs, crush about 20 cookies in a plastic bag with a rolling pin  
1/4 cup unsalted butter, melted  
3 (8-oz.) packages cream cheese, softened  
1 cup sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 (16-oz.) can pumpkin puree, NOT pumpkin pie filling  
4 eggs

### *Whipped cream:*

3/4 cup chilled whipping cream, need to whip it with 2 teaspoons sugar and a teaspoon of vanilla

## INSTRUCTIONS:

Preheat the oven to 350 degrees.

In a large mixing bowl, use a fork to mix the cookie crumbs and butter. Press evenly on the bottom of a 9-inch springform pan with your fork. Bake for 10 minutes, then let cool.

Reduce oven temperature to 300 degrees.

In another large bowl, beat the cream cheese, sugar, the cinnamon and ginger on medium speed until smooth. Add pumpkin puree. Now add in the eggs, one at a time on low speed.

Pour into the cookie crumb pie shell. Bake your cheesecake until the center is firm, about 1 1/4 hours.

Cool to room temperature. Cover and refrigerate at least 3 hours. Meanwhile make your whipped cream (whisk together all ingredients in a bowl until it thickens to that perfect whipped cream consistency).

Loosen cheesecake from the sides of the pan, unbuckle the side and carefully remove. Serve a dollop of whip cream on the cheesecake.

# AND THERE YOU HAVE IT



We know holiday plans this year have been altered for many of us - including this mother daughter duo \*sobs\* - which is why we conspired to put together this menu.

It's still full of comfort food and each recipe feels special and shareable (except those potatoes... you might want to keep those all to yourself).

Cheers and happy holidays,  
Leanne and Caroline

