

Friendsgiving 2019 Sprout Kitchen Chef Jenna Brower Von Siebolds

Bourbon, Bacon & Sausage Stuffing

Small dice 1# bacon sautéed till crispy, remove from pan, strain.

Brown 1#ground pork, remove from pan, strain.

In same pan add..

Fine dice 2 large carrots, 1 medium sweet onion, 1 stalk celery.

3cloves of minced garlic.

Sauté on medium heat until vegetables soften and become translucent.

Deglaze with one cup bourbon.

Add bacon and sausage back to the pan. Reduce whisky to syrup like consistency. Remove from heat.

Hand tear 1 loaf pumpernickel and 1 loaf rye bread.

Mix together equally. Coat in olive oil. Salt and pepper.

Bake at 400 degrees for 8-10 mins or till well toasted.

Make a concentrated beef and chicken broth(1/2 quart)

Chop fresh sage.

Mix all ingredients together evenly. Place in oven safe serving vessel. Bake 10 mins in covered vessel at 400. Serve.

Butternut Squash Bisque

3 tablespoons butter

1 medium onion, coarsely chopped

2 garlic cloves, sliced

1/2 teaspoon dried thyme

1/4 teaspoon ground cinnamon

1/8 to 1/4 teaspoon cayenne pepper plus more for garnish (optional)

Coarse salt

1 large butternut squash (about 4 pounds), peeled, seeded, and cut into 1-inch cubes

1 can (14 1/2 ounces) reduced-sodium chicken broth

1 cup half-and-half

1 tablespoon fresh lemon juice

Sour cream, for serving

DIRECTIONS

1. In a large saucepan, heat butter over medium. Add onion, garlic, thyme, cinnamon, and cayenne. Season with salt, and cook, stirring occasionally, until onion is softened, 5 to 7 minutes.
2. Add squash, broth, half-and-half, and 3 cups water. Bring to a boil; reduce to a simmer, and cook until squash is tender, about 20 minutes.
3. Working in batches, puree in a blender until smooth. Stir in lemon juice; season with salt. Serve bisque with sour cream, garnished with cayenne, if desired.

Coconut Sweet Potato Puree

Peel 8 large sweet potatoes, large dice constantly.

Boil until soft. Strain.

Heat 1cup Coconut milk and 1/2 cup brown sugar in separate pan bring to low simmer on medium heat.

Salt and pepper to taste.

Whip all ingredients together and enjoy!

Chipotle Cranberry Aioli

In a large mixing bowl whisk all ingredients together and enjoy.

1/2 gallon of mayo

1 small can of adobo peppers

Zest and juice of one lime

1/2 of one regular sized can of cranberries.

3 gloves of minced garlic.