

Let our lives be full of both
thanks and giving.

Happy Thanksgiving!!



20-Minute Cauliflower Soup

- 1 tbsp. unsalted butter
- 1 tbsp. extra virgin olive oil
- 1 medium onion, chopped
- 1 leek (white and light green parts), chopped
- 2 cloves garlic, finely chopped
- 1 small head cauliflower (about 2 pounds), cored and sliced
- 4 c. lower-sodium chicken broth
- 1/2 c. heavy cream
- Cracked pepper, for serving

Chive Oil

- 1 bunch chives
- 1/2 c. canola or grapeseed oil

Directions

1. Heat butter and oil in large pot on medium. Add onion, leek and 1/2 teaspoon salt and cook, covered, stirring occasionally, until very tender (but not brown), 10 to 12 minutes.
2. Stir in garlic and cook 1 min. Add cauliflower, broth and cream and simmer until cauliflower is tender, 15-18 min.
3. Using handheld blender (or standard blender, in batches), puree until smooth.
4. **Make Chive Oil:** In blender, puree chives and 1/2 cup canola or grapeseed oil until smooth. Transfer to small saucepan and cook on medium until mixture begins to simmer, about 3 min. Pour through a coffee filter set over a measuring cup.
5. Serve drizzled with Chive Oil and cracked pepper, if desired.

Thanksgiving,
after all,
is a word of
action.

-W.J. Cameron

Rosemary-Pecan Mashed Sweet Potatoes

- 3 lb. small sweet potatoes
- 1 1/2 c. pecans, broken into pieces
- 2 tbsp. olive oil
- 1/4 c. Grated Parmesan cheese
- 1/8 tsp. cayenne
- 3 tsp. roughly chopped fresh rosemary
- 3 tbsp. pure maple syrup
- Kosher salt



Directions

- Heat oven to 425°F. Prick sweet potatoes with fork and place on plate. Microwave on High 6 minutes; turn each potato over and cook until soft, 6 minutes more. Let stand until cool enough to handle
- Meanwhile, on rimmed baking sheet, toss pecans with oil, then Parmesan, cayenne, 2 teaspoons rosemary and 1/2 teaspoon salt. Roast until fragrant, about 3 minutes. Toss with remaining teaspoon of rosemary
- Peel potatoes and mash with maple syrup and 1/2 teaspoon salt until smooth. Transfer to serving dish and top with pecans.
- **Make-ahead tip:** The dish can be refrigerated for up to two days in advance. To serve, microwave potatoes just until heated through. Warm pecans in 400°F oven. Transfer potatoes to serving dish and top with pecans.
- <http://www.goodhousekeeping.com/food-recipes/easy/a46618/rosemary-pecan-mashed-sweet-potatoes-recipe/>



Brown-Butter Brussels Sprouts

- 2 lb. Brussels sprouts, halved
- 2 red onions, cut into 1/2-inch-thick wedges
- 2 tbsp. olive oil
- Kosher salt
- pepper
- 4 tbsp. unsalted butter
- 1/3 c. sliced almonds
- 1/4 c. golden raisins
- 2 tsp. fresh lemon juice

Directions

1. Heat oven to 400°F. On large rimmed baking sheet, toss Brussels sprouts, onions, oil, 1/2 tsp. salt and 1/4 tsp. pepper. Turn sprouts cut side down and roast until golden brown and tender, 20 to 25 min.
2. Meanwhile, about 5 min. before Brussels sprouts are finished, melt butter in 10-inch skillet on medium until foaming. Add almonds and cook, stirring, until almonds and butter are golden brown, 2 to 3 min. Add raisins, lemon juice and 1/4 tsp. salt and swirl pan to combine.
3. When sprouts and onions are cooked, transfer to platter. Spoon brown butter mixture over Brussels sprouts and onions.
<http://www.goodhousekeeping.com/food-recipes/easy/a46620/brown-butter-brussels-sprouts-recipe/>



Spice-Roasted Butternut Squash with Cider Vinaigrette

2 tsp. light brown sugar
1/2 tsp. ground coriander
1/4 tsp. freshly grated or ground nutmeg
2 small butternut squash, peeled, seeded and sliced 1/2 inch thick
10 sprigs fresh thyme
6 tbsp. olive oil
1 c. apple cider
1 tbsp. red wine vinegar
1 tbsp. whole-grain mustard
1/4 c. chopped fresh flat-leaf parsley
Kosher salt and pepper



Directions

1. Heat oven to 425°F. In small bowl, combine sugar, coriander, nutmeg and 1/2 tsp. each salt and pepper. Divide squash and thyme between 2 large rimmed baking sheets.
2. Toss vegetables on each sheet with 2 tbsp. oil, then half of spice mixture. Arrange in single layer and roast, turning over once, until golden brown and tender, 25-30 min. Transfer to platter.
3. Meanwhile, heat cider to a boil in small saucepan on high. Reduce heat and simmer until liquid has reduced to 1/4 cup, 12-15 min.

In medium bowl, whisk together reduced cider, vinegar, mustard, remaining 2 tbsp. oil and 1/4 tsp. each salt and pepper. Stir in parsley, then drizzle over squash.

<http://www.goodhousekeeping.com/food-recipes/easy/a46622/spice-roasted-butternut-squash-with-cider-vinaigrette-recipe/>



Green Beans Gremolata



2 lb. French green beans (haricots verts) or regular green beans
1/3 c. finely chopped fresh flat-leaf parsley leaves
1/3 c. freshly grated Parmesan cheese
1/4 c. toasted pine nuts
2 tbsp. grated lemon peel
4 tsp. finely chopped garlic
1/4 c. olive oil
Kosher salt
black pepper



Directions

1. Heat covered 7- to 8-quart sauce-pot of water to boiling on high. Add green beans and cook 3 to 5 min. or until tender-crisp. While beans cook, fill large bowl with ice and cold water.
2. Drain green beans well and transfer to bowl of ice water; stir until beans are completely cool. Drain well and pat dry with paper towels. Green beans may be refrigerated in re-sealable plastic bag up to 3 days.
3. **Prepare gremolata:** In medium bowl, combine parsley, Parmesan, pine nuts, lemon peel, and garlic.
4. To serve, heat oil in same sauce-pot on medium-high. Add green beans; cook 2 minutes or until hot and coated with oil, tossing. Remove from heat. Sprinkle with gremolata, 1 1/2 tsp. salt, and 1/2 tsp. pepper; toss until well coated.

<http://www.goodhousekeeping.com/food-recipes/a15467/green-beans-gremolata-recipe-ghk1113/>

Fluffy Apple-Cheddar Biscuits

3 c. all-purpose flour
3 tbsp. sugar
1 tbsp. plus 1/2 tsp. baking powder
1/2 tsp. salt
3/4 c. peeled, finely chopped Granny Smith apple
3/4 c. shredded extra-sharp Cheddar cheese
10 tbsp. butter, frozen and coarsely grated
2 green onions, thinly sliced
1/2 tsp. black pepper
3/4 c. whole milk
1 large egg, beaten



Directions

- Preheat oven to 400° F. Line large cookie sheet with parchment paper.
- In large bowl, whisk flour, sugar, baking powder, and salt. Stir in apple, Cheddar, butter, green onions, and black pepper. Make well in center of mixture. Add milk and egg; slowly stir together until combined but still shaggy.
- Transfer dough to lightly floured surface; gently knead until dough just comes together. Gently pat into 1" thick square. With floured chef's knife, cut dough into 16 squares. Arrange on prepared sheet, spacing 1" apart. Bake 15 to 20 min. or until bottoms are deep golden brown. Serve warm. Biscuits can be baked, cooled completely and stored in airtight container at room temp. up to 2 days. Just before serving, reheat in 425° F oven 8 min. or until hot.

<http://www.goodhousekeeping.com/food-recipes/a41104/fluffy-apple-cheddar-biscuits-recipe/>

Pumpkin Spice Cupcakes

1 1/2 c. all-purpose flour
1 1/2 tsp. pumpkin pie spice
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. Kosher salt
1 c. pure pumpkin
2 tbsp. molasses (not blackstrap)

No-Bake Cranberry Cheesecake

- 1/2 c. whole-berry cranberry sauce or preserves
- 1 tsp. powdered gelatin
- 3/4 c. heavy cream, cold
- 12 oz. cream cheese, softened
- 4 oz. fresh goat cheese, softened
- 1/3 c. sugar
- 2 tsp. vanilla extract
- 1/2 tsp. grated lemon zest
- 1/8 tsp. salt
- 1 ready-to-eat graham cracker crust



Directions

- In blender or food processor, puree cranberry sauce until almost smooth; set aside. Place 2 tbsp. cold water in small microwave-safe bowl; sprinkle gelatin over water. Let stand 5 min.
- With mixer on high, beat cream until stiff peaks form. In separate bowl, beat cream cheese, goat cheese, sugar, vanilla, lemon zest, and salt until smooth. Microwave gelatin 15-20 seconds or just until runny. Gradually beat into cheese mixture; gently fold in whipped cream.
- Spread half of cranberry sauce on bottom of crust. Spread cheese mixture on top in even layer. Dollop remaining cranberry sauce all over top. Drag tip of paring knife through cranberry sauce to create swirl pattern. Refrigerate, uncovered, at least 3 hours or up to overnight.

<http://www.goodhousekeeping.com/food-recipes/a41239/no-bake-cranberry-cheesecake-recipe/>



Pumpkin Tiramisu



- 1 can pumpkin puree
- 1/2 c. light brown sugar
- 3/4 tsp. ground ginger
- 3/4 tsp. ground cinnamon
- 1/4 tsp. Kosher salt
- 1 pinch freshly grated nutmeg
- 3/4 c. granulated sugar
- 1 1/2 c. mascarpone cheese
- 2 1/2 c. heavy cream
- 2 c. brewed coffee
- 2 package dry ladyfingers
- Chocolate shavings and candied ginger

Directions

- In a large bowl, whisk the pumpkin puree with the brown sugar, ginger, cinnamon, salt, nutmeg and 1/2 cup of the granulated sugar. Add the mascarpone and 1 1/2 cups of the heavy cream. Using an electric mixer, beat the pumpkin mixture at medium speed until soft peaks form; do not overbeat.
- In a medium bowl, whisk the brewed coffee with 2 tbsp. granulated sugar until it's dissolved. Dip both sides of 6 ladyfingers in the coffee and arrange them in a single layer in a 4-quart trifle dish. Spread 1 cup of pumpkin mousse on top. Repeat the layering 5 more times, ending with a layer of the pumpkin mousse. Cover and refrigerate the tiramisu overnight.
- In a large bowl, using an electric mixer, beat the remaining 1 cup of cream with the remaining 2 tablespoons of granulated sugar until soft peaks form. Dollop the whipped cream over the tiramisu, garnish with shaved chocolate and candied ginger and serve.

<http://www.goodhousekeeping.com/food-recipes/a14975/pumpkin-tiramisu-recipe-fw1114/>



- 1 tsp. pure vanilla extract
- 1/2 cup(1 stick) unsalted butter, room temp
- 3/4 c. granulated sugar
- 2 large eggs

Cream Cheese Frosting

- 4 oz. cream cheese, at room temperature
- 2 tbsp. butter, at room temperature
- 2 c. confectioners' sugar
- 1 tsp. vanilla extract



Directions

- Heat oven to 350°F. Line 12-cup muffin pan with paper liners.
- In medium bowl, whisk flour, pumpkin pie spice, baking powder, baking soda and salt. In another bowl, combine pumpkin, molasses and vanilla.
- In large bowl, with electric mixer on medium speed, beat butter and sugar until light and fluffy, about 3 min. Reduce speed to low and beat in eggs, one at a time. Then alternately add flour and pumpkin mixture, beating until just combined.
- Divide batter among muffin-pan cups (heaping 1/4 c. each) and bake until toothpick inserted into center comes out clean, 25-30 min. Transfer to wire rack; let cool 5 min. before removing from pan to cool completely.
- Make Cream Cheese Frosting: Using electric mixer, beat cream cheese and butter until light and fluffy. Gradually beat in confectioners' sugar and vanilla extract until light and fluffy.
- To serve, frost cupcakes with Cream Cheese Frosting.
- <http://www.goodhousekeeping.com/food-recipes/dessert/a46088/pumpkin-spice-cupcakes-with-cream-cheese-frosting-recipe/>

Wishing you a life filled with plenty,

~Tricia

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