

THANKSGIVING RECIPES

From our families to yours.

2022

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45



Creamy Cheesy Mashed Potatoes

Ingredients

- 2½ lbs. Russet potatoes
- 1 tsp. kosher salt
- 3 tbsp. salted butter
- 4 oz cream cheese
- 1 cup whole milk
- kosher salt & black pepper to taste

Instructions:

1. Peel potatoes and rinse them. Cut into one-inch chunks and put into a large pot. Cover the potatoes with cold water and add the 1 teaspoon salt. Bring to a boil over high heat.
2. Once boiling, cover pot with lid and reduce heat to medium-low. Let simmer for about 20-25 minutes or until fork tender.
3. Put the butter, cream cheese, and milk into a glass measuring cup and heat for 45 seconds.
4. Drain potatoes and place in a large mixing bowl. Make sure to drain well, no one wants soggy mashed potatoes. Add the warmed dairy ingredients to the potatoes.
5. Use a hand mixer or a potato masher to mash the potatoes to the desired consistency.
smooth potatoes = hand mixer. chunkier potatoes = potato masher.
6. Taste and add additional kosher salt and black pepper as

Thanksgiving Strata

INGREDIENTS

- 1 Tbsp. extra-virgin olive oil
- 2 Tbsp. unsalted butter, plus more for dish
- 2 shallots, thinly sliced
- 2½ tsp. Diamond Crystal or 1½ tsp. Morton kosher salt, divided
- 1 bunch Tuscan kale, ribs and stems removed, leaves sliced
- 5 large eggs
- 4 sprigs thyme, leaves picked, finely chopped
- 2 sprigs rosemary, leaves picked, finely chopped
- 1 15-oz. can pumpkin purée
- 2 cups whole milk
- 1 cup heavy cream
- 1 Tbsp. Dijon mustard
- ¼ tsp. freshly grated ground nutmeg
- Freshly ground black pepper
- 1 large loaf ciabatta or country-style bread, torn into 3"-4" pieces
- 10 oz. aged cheddar, coarsely grated

INSTRUCTIONS:

Heat 1 Tbsp. extra-virgin olive oil in a large skillet over medium. Add 2 Tbsp. unsalted butter and swirl to melt. Add 2 shallots, thinly sliced, stir to coat, and season with ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt. Cook, stirring occasionally, until shallots are beginning to brown around the edges, about 5 minutes. Add 1 bunch Tuscan kale, ribs and stems removed, leaves sliced, and cook, stirring occasionally, until wilted, about 3 minutes. Remove pan from heat.

Whisk 5 large eggs, 4 sprigs thyme, leaves picked, finely chopped, 2 sprigs rosemary, leaves picked, finely chopped, one 15-oz. can pumpkin purée, 2 cups whole milk, 1 cup heavy cream, 1 Tbsp. Dijon mustard, ¼ tsp. freshly grated ground nutmeg, and remaining 2 tsp. Diamond Crystal or 1½ tsp. Morton kosher salt in a large bowl until smooth; season generously with freshly ground black pepper.

Butter a 3-qt. baking dish with unsalted butter. Scatter ½ large loaf ciabatta or country-style bread, torn into 3"-4" pieces, across bottom of dish, then top with half of kale mixture. Sprinkle a third of 10 oz. aged cheddar, coarsely grated, over; pour in half of egg mixture. Repeat layers with remaining bread and kale mixture, then half of remaining cheese and remaining egg mixture. Top with remaining cheese. Cover pan with foil; chill at least 1 hour and up to 1 day. Preheat oven to 350°. Let strata sit at room temperature 15 minutes while oven is heating up. This is important to make sure it cooks evenly. Bake 45 minutes. Remove foil, increase heat to 400°, and continue to bake until custard is bubbling around the edges and top is puffed, golden, and crisp, 20-30 minutes more. Let cool 10 minutes before serving. Strata will deflate slightly as it cools.

