

Crème de la Crop

What do I get?

Quantity represents ½ membership, Subject to change

Epicureans: Garlic, Yellow Klamath Pearl Potatoes, Thelma Sanders Acorn Winter Squash, Buttercup Winter Squash & Candy Storage Onions

Standard: Garlic, Russet Potatoes, Green Acorn Winter Squash, Sugar Pie Pumpkins & Candy Storage Onions

Parmesan-Roasted Butternut Squash

Recipe adapted from *Gourmet*
November 2008
by Maggie Ruggiero



yield: Makes 8 servings
active time: 10 min
total time: 1 hr

2 1/2 pounds butternut squash, peeled and cut into 1-inch pieces
3/4 cup heavy cream
3 sage leaves
2/3 cup finely grated parmigiano-reggiano

Preheat oven to 400°F with rack in middle.

Toss squash with cream, sage, 1 teaspoon salt, and 1/4 teaspoon pepper in a 2-quart shallow baking dish. Bake, covered, 30 minutes.

Stir in half of cheese and sprinkle remainder on top. Roast, uncovered, until squash is tender and beginning to brown, about 20 minutes. Let stand about 5 minutes before serving (cream will thicken).

Carrot and Cranberry Salad with Fresh Ginger Dressing

Recipe adapted from *Bon Appétit* November 2009 by Amelia Saltsman

yield: Makes 8 servings

The bright flavors are a nice counterpoint to rich foods.



photo by: Elinor Carucci)

7 large green onions
1/2 cup seasoned rice vinegar
2 level tablespoons chopped peeled fresh ginger
4 cups coarsely grated peeled carrots
1/2 cup sweetened dried cranberries

Cut tops off onions. Cut tops lengthwise into thin strips; cut strips into 2-inch pieces. Chop half of onion bottoms. Place remaining bottoms in blender; add vinegar and ginger. Puree, occasionally scraping down sides of blender jar. Strain puree into measuring cup, pressing enough solids through to yield 1/2 cup dressing; season with pepper.

Place carrots and cranberries in large bowl. Add onion tops and bottoms. Toss with enough dressing to coat.

Citrus-Glazed Carrots

Recipe adapted from *Bon Appétit* | November 2008
by Lora Zarubin

yield: Makes 8 servings

Lime juice gives these simply lovely carrots bright flavor.

2 1/2 pounds medium carrots, peeled, cut on diagonal into 1/4-inch-thick slices
2 cups (or more) water
1 cup fresh orange juice
1/2 cup sugar
1/4 cup fresh lime juice
2 tablespoons (1/4 stick) butter
2 1/2 teaspoons finely grated orange peel
2 teaspoons finely grated lime peel
1 teaspoon salt
1 tablespoon chopped fresh parsley

Combine carrots and 2 cups water in heavy large skillet. Add all remaining ingredients except parsley. If needed, add enough water to just cover carrots.

Bring to boil, stirring until sugar dissolves. Boil just until carrots are crisp-tender, stirring occasionally, 8 to 9 minutes. Using slotted spoon, transfer carrots to medium bowl; cool. Boil cooking liquid in skillet until slightly reduced, about 5 minutes. Transfer to small bowl. **DO AHEAD:** *Can be made 1 day ahead.* Cover carrots and cooking liquid separately; chill.

Bring reserved cooking liquid to boil in large skillet over medium-high heat. Add carrots and boil until just tender and liquid is thickened to light syrup consistency, stirring occasionally, about 5 minutes. Season with salt and pepper. Transfer to serving bowl. Sprinkle with parsley.

Thyme-Roasted Apples and Onions

Recipe adapted from Bon Appétit November 2009 by Amelia Saltsman



photo by: Elinor Carucci

yield: Makes 8 to 10 servings

Fresh thyme adds a savory note to sweet roasted apples and caramelized onions.

4 cups apple cider
5 tablespoons unsalted butter
1 teaspoon coarse kosher salt plus additional for sprinkling
6 7-to 8-ounce onions, halved through root end, each half cut into 6 wedges
6 teaspoons coarsely chopped fresh thyme, divided
6 Braeburn apples (about 2 3/4 pounds total), peeled, halved, cored, each half cut into 4 wedges

Boil cider in large saucepan until reduced to 2/3 cup, about 28 minutes. Whisk in butter. Season glaze with 1 teaspoon coarse salt. **DO AHEAD:** *Can be made 1 week ahead. Cover; chill.* Rewarm; whisk before using.

Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 425°F. Butter 2 large rimmed baking sheets. Toss onions in large bowl with 2 teaspoons thyme and 3 tablespoons glaze. Arrange in single layer on 1 sheet. Toss apples in same bowl with 2 teaspoons thyme and 3 tablespoons glaze. Arrange in single layer on second sheet. Sprinkle onions and apples with coarse salt and pepper.

Roast onions on upper oven rack 10 minutes. Place apples on bottom rack. Roast onions and apples 20 minutes. Remove both sheets from oven. Drizzle remaining glaze evenly over onions and apples. Reverse position of sheets. Roast 20 minutes longer.

Increase oven temperature to 475°F. Roast onions and apples until tender and slightly caramelized, watching closely to prevent burning, about 10 minutes longer. Transfer onions and apples to large bowl. Season with coarse salt and pepper. Sprinkle with remaining 2 teaspoons thyme.

Butternut Squash and Cheddar Bread Pudding

Recipe Adapted from Bon Appétit November 2009 by Jill Silverman Hough

yield: Makes 6 to 8 servings



photo by: Elinor Carucci

2 pounds peeled seeded butternut squash, cut into 1-inch cubes (about 6 cups)
3 tablespoons olive oil, divided
1 1/2 teaspoons coarse kosher salt plus additional for sprinkling
7 large eggs
2 1/4 cups half and half
6 tablespoons dry white wine
1 1/2 teaspoons Dijon mustard
1 day-old baguette (do not remove crust), torn into 1-inch pieces (about 10 cups)
1 cup chopped shallots (about 4 large)
2 bunches Tuscan kale (about 1 pound), ribs removed, kale coarsely chopped
8 ounces extra-sharp cheddar cheese coarsely grated

Preheat oven to 400°F. Toss squash with 1 tablespoon oil on rimmed baking sheet. Sprinkle with coarse salt; bake until squash is tender, turning with spatula occasionally, 20 to 25 minutes.

Whisk eggs in large bowl. Add half and half, wine, mustard, and 1 1/2 teaspoons coarse salt; whisk to blend. Add baguette pieces; fold gently into egg mixture. Let soak 30 minutes, stirring occasionally.

Meanwhile, heat 2 tablespoons oil in large pot over medium-high heat. Add shallots and sauté until soft, stirring frequently, about 5 minutes. Add kale; cover and cook 2 minutes. Uncover and stir until kale is wilted but still bright green, about 5 minutes (kale will be a bit crunchy).

Reduce oven temperature to 350°F.

Generously butter 13x9x2-inch baking dish. Using slotted spoon, transfer half of bread from egg mixture to prepared baking dish, arranging to cover most of dish. Spoon half of kale over bread. Spoon half of squash over bread and kale; sprinkle with half of cheese. Repeat with remaining bread, kale, squash, and cheese. Pour remaining egg mixture over bread pudding.

Cover bread pudding with foil. Bake 20 minutes. Remove foil; bake uncovered until custard is set and bread feels springy to touch, about 20 minutes longer.

Preheat broiler; broil pudding until cheese browns slightly, about 2 minutes. Cool 5 minutes and serve.

Turkey Stock

Recipe Adapted From Gourmet November 2007
Melissa Roberts

yield: Makes about 10 cups
active time: 20 min
total time: 5 hr

We come back to this basic stock recipe year after year because we love the depth and dark hue that come from roasting the meat and vegetables beforehand—they translate to a terrific gravy.

5 pound turkey parts such as wings, drumsticks, and thighs
2 medium yellow onions, left unpeeled, trimmed and quartered
2 celery ribs, cut into 2-inch lengths
2 carrots, cut into 2-inch lengths
4 quart cold water, divided
5 parsley stems (without leaves)
1 Turkish bay leaf or 1/2 California
8 black peppercorns

Equipment: a 17- by 14-inch flameproof roasting pan

Preheat oven to 500°F with rack in lowest position.

If using turkey wings, halve at joints with a cleaver or large knife, then crack wing bones in several places with back of cleaver or knife. (Do not crack bones if using other parts.) Pat turkey dry. Roast turkey parts, skin sides down, in dry roasting pan, turning once, until browned well, about 1 hour. Transfer to an 8-quart stockpot using tongs, reserving fat in roasting pan.

Add onions, celery, and carrots to fat in pan and roast, stirring halfway through roasting, until golden, 25 to 30 minutes. Add vegetables to turkey in stockpot.

Straddle roasting pan across 2 burners, then add 2 cups water and deglaze by boiling, stirring and scraping up brown bits, 1 minute. Add deglazing liquid to turkey and vegetables in stockpot, then add remaining 3 1/2 quarts water along with remaining ingredients and 1 teaspoon salt. Bring to a boil, then reduce heat and gently simmer, uncovered, 3 hours.

Strain stock through a large fine-mesh sieve into a large bowl, discarding solids. (You will have about 10 cups stock.) If using immediately, let stand until fat rises to top, 1 to 2 minutes, then skim off and discard fat. If not, chill, uncovered, until cool, then covered, before skimming fat (it will be easier to remove when cool or cold).