

ROASTED BUTTERNUT SQUASH & LEEKS

with lemon parsley dressing

Ingredients:

- 1 butternut squash
- 1 leek
- 4 tbsp olive oil (for roasting)
- ½ tsp salt (or more to taste)
- ¼ tsp black pepper
- ¼ tsp crushed red pepper flakes
- 1 tsp ground coriander

Lemon parsley dressing:

- ¼ cup olive oil
- 3 tbsp lemon juice
- zest of 1 lemon
- 1 tbsp parsley, finely chopped
- ¼ tsp salt
- ¼ tsp crushed red pepper flakes
- 1 garlic clove, minced

Instructions:

1. Preheat oven to 450°F.
2. Peel, seed, and cut the butternut squash into 2 inch chunks. Wash the leek and trim the root end off. Cut into 1 inch rounds.
3. Toss the butternut chunks and leek rounds in olive oil, salt, pepper, coriander, and red pepper flakes. Separate the leeks from the butternut.
4. Put the butternut on a sheet pan and roast for 15 minutes. Take the pan out and add the leeks. Roast for another 10-15 minutes or until the butternut is knife tender.
5. Keeping the olive oil separate, make the dressing by adding all of the ingredients to a bowl. While whisking the ingredients in the bowl, slowly add the olive oil until the dressing is fully combined.
6. Toss or drizzle the dressing over the roasted squash and leeks. Test to determine if you need to add salt or any other seasoning.
7. Serve immediately.

Note: *You can roast the vegetables ahead of time to save space in your oven. Just heat them up on Thanksgiving and add the dressing to serve!*

It's best to make the dressing day-of instead of making it ahead of time and storing it in the fridge, so it's not cold when you add it to the veggies.

MAPLE HERB ROASTED CARROTS, PARSNIPS, & BRUSSELS SPROUTS

Ingredients:

- 2 lb carrots, peeled & cut into ½ in. pieces
- 2 lb parsnips, peeled & cut into ½ in. pieces
- 1 lb brussels sprouts (halved)
- 2 tbsp olive oil
- 1 tsp salt
- ¼ tsp black pepper
- ½ tbsp fresh thyme, chopped
- ½ tbsp fresh rosemary, chopped
- 2 tbsp maple syrup



Instructions:

1. Preheat oven to 425°F.
2. Peel and cut carrots and parsnips as uniformly as possible to ensure equal cooking times.
3. Trim the very bottom of the brussels sprouts and remove any outside leaves that look damaged or yellow. Cut the sprouts in half vertically.
4. Mix the olive oil and maple syrup with the salt, pepper, and fresh thyme and rosemary. Coat the vegetables with the mixture and roast on a sheet pan for about 30 minutes, or until lightly brown and caramelized.

Note: *The doneness of the vegetables can be up to your liking.*

You can substitute honey for maple syrup if needed, or leave out completely.

MUSHROOM & SHALLOT GRAVY

Ingredients:

- 2 tbsp butter
- 2-3 shallots, finely minced
- 2 cloves garlic, minced
- 8 oz mushrooms, thinly sliced
- 1 tbsp flour
- ½ cup white wine
- 1½ cups vegetable, chicken, or beef broth
- 1 tsp worcestershire sauce
- ½ tsp fresh thyme (or ¼ tsp dried)
- salt & pepper, to taste
- 1 tbsp heavy cream



Instructions:

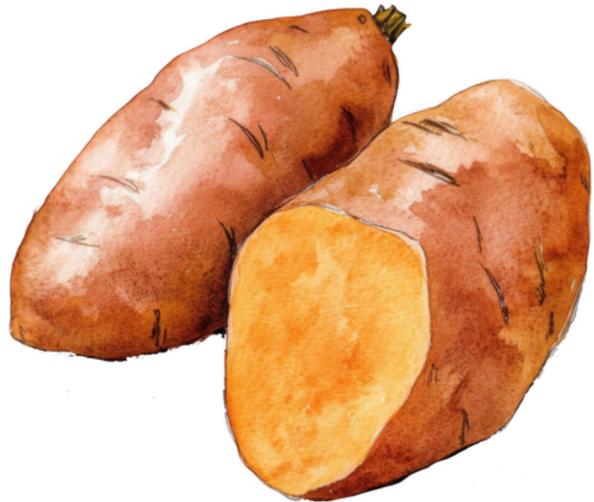
1. Melt the butter in a large skillet over medium heat. Add the minced shallots and cook for 3-4 minutes until soft and translucent.
2. Stir in the garlic and thyme. Cook for about 1 minute until fragrant.
3. Sprinkle the flour evenly over the shallots and garlic. Stir well to coat the shallots and garlic and cook for another minute.
4. Pour in the wine and scrape up any brown bits from the pan. Let simmer for 2-3 minutes.
5. Slowly pour in the broth while stirring to avoid lumps. Add worcestershire sauce.
6. Simmer for 5-10 minutes until the gravy thickens to your liking.
7. Add the mushrooms and allow them to cook in the gravy for 5-8 minutes.
8. Add the cream and adjust seasoning with salt and pepper to your liking.

SWEET POTATO PIE

recipe yields (1) 9 inch pie

Ingredients:

- 1 (9 inch) unbaked pie crust (store-bought or homemade)
- 2 medium sweet potatoes
- ½ cup (1 stick) butter, melted
- ½ cup brown sugar
- ½ cup granulated white sugar
- ½ cup whole milk
- 2 large eggs
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp salt



Instructions:

1. Peel and cut sweet potatoes into quarters and place in an appropriately sized pot. Cover with cold water and bring to a boil.
2. Boil the sweet potatoes until fork-tender. Let cool, then mash until smooth.
3. Preheat the oven to 350°F.
4. In a large bowl or mixer, mix mashed sweet potatoes and melted butter.
5. Add sugar, milk, eggs, vanilla, cinnamon, nutmeg, and salt. Mix until smooth.
6. Pour the filling into the unbaked pie crust. Smooth the top.
7. Bake for 50-60 minutes, until the edges of the pie are browned and the filling is beginning to crack around the edges touching the crust. The center of the pie should be firm, not jiggly.
8. Let cool completely before serving to let the pie set. Best if refrigerated overnight.