

Edelstein's 2020 Thanksgiving Recipe Book



Allison Duffy's Mom's Mashed Potatoes

Ingredients:

- 10 Medium potatoes
- 1 stick of butter
- 1 bar of cream cheese
- $\frac{3}{4}$ cup scolding milk (use $\frac{1}{2}$ cup if freezing before serving)
- Parmesan cheese, salt and pepper to taste

Instructions:

Mash and beat with an electric mixer. Bake at 350 covered for 45-60 mins.



Lisa George's Yummy Squash Dish

Preheat oven to 350 degrees.

Ingredients:

- 1 whole Squash (can use cubed squash but best with a whole squash)
- ½ cup Brown Sugar
- ½ teaspoon cinnamon
- 1 stick butter (I usually use ½ stick)
- 3 eggs
- 1 cup milk (must use whole milk)

Instructions:

- Cut Squash length wise, scooping out the seeds
- Cook Squash for 2 cups (can do this ahead of time, I usually do the night before) in oven – skin down for about 1 hour, test with a fork
- Scoop out squash and mash a bit, drain any water (can store, until making squash)
- Butter Casserole dish
- Warm Squash (if prepared beforehand),
- Use a large bowl and add sugar, butter and cinnamon
- Beat egg slightly and then add
- Add milk and mix
- Pour in buttered casserole dish, sprinkle cinnamon on top (optional)
- Bake in oven on 350 for about an hour



Kate Rooney's Sweet Potato Casserole

Combine:

- 3 40 oz cans Bruce yams, drained & mashed
- ½ stick of butter or margarine, melted
- ¼ cup sugar
- ⅓ cup firmly packed brown sugar

Topping:

- ½ stick of butter or margarine, melted
- ⅓ or ½ cup firmly packed brown sugar
- ¾ cup flour (can be gluten free)
- ½ cup pecans or walnuts, chopped

Instructions:

Lightly grease a casserole baking dish. Stir well and spoon yam mixture into dish. Mix topping ingredients and spoon or spread over yam mix. Bake at 350 degrees for 35 minutes. Loosely cover with foil halfway through baking.



Michael Bennington's Tortellini Soup

Ingredients:

- 1-pound ground Italian sausage
- 1 medium onion
- 4 large carrots, peeled and chopped
- 4 large celery stalks, diced
- 6 garlic cloves, minced
- 2 cans (14 ½ oz each) low-sodium chicken broth
- 1 ¾ cups water
- 1 can (14 ½ oz) diced tomatoes, undrained
- 1 package (9 oz) refrigerated tortellini
- 1 package (6 oz) fresh baby spinach, coarsely chopped
- 1 teaspoon Italian seasoning
- Grated Parmesan cheese, optional



Instructions:

1. Add sausage to a large soup pot; add onion, celery, carrots. Cook and stir over medium heat until sausage is no longer pink, and vegetables have softened.
2. Add garlic; cook 1 minute longer. Stir in broth, water and tomatoes. If you have some time, let this simmer for some time. If not, bring to a boil.
3. Add tortellini; return to a boil. Cook 5-8 minutes or until almost tender, stirring occasionally. Reduce heat; add the spinach and Italian seasoning. Cook 2-3 minutes longer or until spinach is wilted and tortellini are tender.
4. Serve with a sprinkle of grated Parmesan, if desired.

Lei Gao's Kung Pao Chicken

Ingredients:

To roast the peanuts:

- 1 teaspoon vegetable oil
- 1 cup raw peanuts (shelled, with or without the skin)
- Can also substitute roasted shelled peanuts and skip this step!

To marinate the chicken:

- 12 oz. 340g chicken breast, cut into 3/4" cubes
- 1 teaspoon vegetable oil
- 1 teaspoon cornstarch
- 1 teaspoon Shaoxing wine
- 1/8 teaspoon salt
- a pinch of ground white pepper

To prepare the sauce:

- 1 tablespoon light soy sauce
- 1/2 teaspoon dark soy sauce
- 1 tablespoon rice wine vinegar
- 1 teaspoon sugar
- 3 tablespoons water
- 1 teaspoon cornstarch

The rest of your ingredients:

- 3 tablespoons oil
- 3 cloves garlic, smashed and sliced
- 2 thin slices ginger, minced
- 2 dried red chilies, deseeded and chopped (these can be quite spicy, so adjust according to your own tastes)
- 1/2 teaspoon Sichuan peppercorn powder
- 6 scallions, white portions only, cut into 3/4" pieces

Instructions:

1. Heat a teaspoon of oil in a wok over medium heat and add a cup of raw shelled peanuts. Stir constantly (or they'll burn) for 3 minutes. Turn off the heat and stir for another minute using the residual heat in the wok. Set aside to cool. They will turn crunchy once they're cooled completely. You can also skip this step and use already roasted shelled peanuts.
2. Marinate the chicken. Mix the chicken with all the marinade ingredients in a bowl and set aside for 20 minutes.
3. Prepare the sauce. Mix all the sauce ingredients in a medium bowl and set aside.
4. Heat 2 tablespoons oil in a wok over high heat. Sear the chicken, remove from the wok to a bowl, and set aside.
5. Turn the heat to low and add another tablespoon oil. Add the garlic, ginger, chilies, Sichuan peppercorn powder, and scallions. Cook for a minute or two until fragrant.
6. Add the chicken back to the pan and turn up the heat to high. Stir-fry for a minute and then use your finger to stir up your prepared sauce (the cornstarch will have settled to the bottom, so make sure it's well incorporated). Add the sauce to the wok and stir-fry for another minute. The sauce should thicken very quickly.
7. Finally, add the peanuts. Give everything a final stir and serve.



"On the one hand it is easy to cook, because it doesn't take many steps to prepare. On the other hand, it's hard to cook authentically and it is one of the test dishes for chef licenses/certificate. You may want to try it at a Chinese restaurant if there is a chance."

- Lei Gao, Restaurant Group Senior Associate

Leslie Moss' Chocolate Truffle Cookies

Ingredients:

- 4 squares (1 oz each) unsweetened chocolate
- 2 cups (12 oz) semisweet chocolate chips, divided
- ½ cup butter or margarine
- 1 cup sugar
- 3 eggs
- 1-½ teaspoons vanilla extract
- ½ cup all-purpose flour
- 2 tablespoons baking cocoa
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- confectioners' sugar



Instructions:

In a microwave or double boiler, melt unsweetened chocolate, 1 cup of chocolate chips and butter; cool for 10 minutes. In a mixing bowl, beat sugar and eggs for 2 minutes. Beat in vanilla and the chocolate mixture. Stir in remaining chocolate chips. Cover and chill for at least 3 hours. Remove about 1 cup of dough. With lightly floured hands, roll into 1-inch balls. Place on ungreased baking sheets. Bake at 350 degrees for 10-12 minutes or until lightly puffed and set. Cool on pan 3-4 minutes before removing to a wire rack to cool completely. Repeat with remaining dough. Dust with confectioners' sugar. **Yield:** about 4 dozen

Katelynn Mrozowski's Pumpkin Whoopie Pies

Ingredients:

- 2 cups light brown sugar
- 1 cup veg oil
- 1 can pumpkin
- 2 eggs
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 ½ tsp ginger
- 4 ½ tsp cinnamon
- 1 ½ tsp ground cloves



Filing Ingredients:

- 1 stick butter
- 1 8-oz cream cheese
- 1 teaspoon vanilla
- 1 box powdered sugar

Directions:

1. Add pumpkin and eggs...add flour, salt, baking powder, soda, vanilla, and spices
2. Mix well...drop by spoon onto greased baking sheet
3. Bake at 350 degrees for 10-12 minutes
4. Filing: cream butter and cream cheese until smooth. Add vanilla and powdered sugar. Spread between two pumpkin cookies

Glenn & Heidi Gates' Pumpkin Gingerbread Trifle

Ingredients:

- 2 14-oz packages Gingerbread Mix
- 1 5.1-oz box cook-and-serve vanilla pudding mix
- 1 30 oz can pumpkin pie filling
- ½ cup packed brown sugar
- ⅓ teaspoon ground cardamom or cinnamon
- 1 12-oz container frozen whipped topping
- ½ cup gingersnaps (optional)

Instructions:

1. Bake the gingerbread according to package instructions
2. Meanwhile, prepare the pudding and set aside to cool
3. Stir the pumpkin pie filling, brown sugar, and cardamom or cinnamon into the pudding
4. Crumble 1 batch of gingerbread into the bottom of a large, pretty bowl
5. Pour ½ of the pudding mix over the gingerbread, then add a layer of the whipped topping
6. Repeat with the remaining gingerbread, pudding, and whipped topping
7. Sprinkle of the top with crushed gingersnaps, if desired
8. Refrigerate overnight
9. Trifle can be layered in a punch bowl



Kate Geresy' s Thanksgiving Cocktail

Ingredients:

- 1 oz cranberry juice (sweetened)
- 1 wedge lime
- Champagne or sparkling wine
- Frozen cranberries or chilled pomegranate seeds

Instructions:

In a chilled Champagne flute add cranberry juice and a squeeze of lime. Top off the glass with Champagne. Garnish with 3 or 4 cranberries or pomegranate seeds.

Casey Blake's Thanksgiving Old Fashioned

Ingredients for cranberry syrup:

- 2 cups of whole cranberries
- One cup of water
- One cup of sugar
- Tablespoon of whole cloves
- Tablespoon of whole all spice
- Two cinnamon sticks
- Two star anise



Instructions for cranberry syrup:

Boil all ingredients for 10 minutes. Strain and cool.

Ingredients for cocktail:

- 2-3 dashes Angostura bitters
- ½ oz spiced cranberry syrup
- 2 oz Rye whiskey

Instructions:

Stir all ingredients together. Serve over ice in an old-fashioned glass and garnish with an orange twist.