

Thanksgiving Menu

New England Autumn Salad

Savory Sage Corn Bread Stuffing

Green Beans in Roasted Garlic Butter

Baked Sweet Potatoes with Spiced Butter Pecan Topping

Cranberry Pear Relish

Crispy Roast Duck with Giblet Gravy

Roast Duck with Cranberry Orange Sauce

Bourbon Chocolate Pecan Pie



Wine: OREGON PINOT NOIR, SUCH AS KING ESTATE PINOT NOIR

The myriad of flavors found on the Thanksgiving table can be a daunting challenge for wine pairing. But Oregon pinot just blends in so perfectly it seems like it was made just for this occasion.



Green Beans in Roasted Garlic Butter

1 whole head garlic
1-1/2 pounds fresh green beans
1/3 cup butter
3/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Heat oven or toaster oven to 375 degrees. Discard any excess papery skin from garlic head. Wrap the whole unpeeled head of garlic tightly in foil. Bake for 50 to 55 minutes or until garlic is very soft. Open foil and let stand until cool enough to handle. Cut head crosswise in half and squeeze out softened garlic into a small bowl.

Meanwhile, cover green beans with cold water in a large saucepan. Bring to a simmer over high heat. Reduce heat; simmer uncovered until beans are crisp-tender, 6 to 8 minutes. Pour into a colander and drain well. Add butter to same saucepan. Add garlic puree and cook over medium heat until butter is melted, mashing garlic with back of a wooden spoon. Return green beans to saucepan. Add salt and pepper. Toss well and cook until beans are hot. Makes 8 servings.

Green beans may be prepared up to 2 hours before serving and transferred to a covered microwave safe casserole dish. Reheat in microwave oven just before serving.

New England Autumn Salad

3 tablespoons cider vinegar
1 teaspoon sugar
1 teaspoon finely shredded orange peel
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/3 cup extra virgin olive oil
12 cups packed mesclun or mixed salad greens
2 medium oranges or blood oranges, peeled, sectioned*
2 ripe avocados, peeled, seeded and diced
1 cup coarsely chopped walnuts, toasted
1/2 cup dried cranberries

Combine vinegar, sugar, orange peel, salt and cinnamon in a small bowl. Gradually whisk in oil until well combined. Cover and chill at least 30 minutes or up to 2 days before serving.

Combine salad greens, orange sections, avocados, walnuts and cranberries in a very large bowl. Add half of dressing; toss well and arrange on serving plates. Pass remaining dressing. Makes 8 servings.

**Use a sharp chef's knife to cut away all peel from orange, then cut between membranes to form skinless sections of orange.*

Baked Sweet Potatoes with Spiced Butter Pecan Topping

8 large sweet potatoes, scrubbed
1/2 cup unsalted butter, softened
1/4 cup packed light brown sugar
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/3 cup chopped pecans, toasted

Heat oven to 375 degrees. Place potatoes on a baking sheet; bake until very tender, 50 minutes to 1 hour.*
Meanwhile, combine butter, brown sugar, salt and cinnamon; mix well. Stir in pecans. Split open hot sweet potatoes; serve with topping. Makes 8 servings.

**Potatoes may also be cooked in a microwave oven on paper towels at high power 12 to 14 minutes, turning potatoes over after 6 minutes.*

Roast Duck with Cranberry Orange Sauce

4 (12 ounce) Maple Leaf Farms fully cooked Rotisserie Duck Halves, thawed if frozen
2 tablespoons butter
1/2 cup chopped shallots or sweet onion
1 tablespoon all-purpose flour
1/2 cup duck stock or chicken broth
1/2 cup orange juice
1 cup whole cranberry sauce or cranberry chutney
1/2 teaspoon finely shredded orange peel
1/4 teaspoon salt

Heat oven to 375 degrees. Remove duck halves from packaging and place in a shallow roasting pan. Bake 25 minutes or until heated through.

Meanwhile, melt butter in a heavy medium saucepan over medium heat. Add shallots; cook 5 minutes, stirring occasionally. Add flour; cook 1 minute. Add stock and orange juice; simmer, stirring frequently, until sauce thickens, about 3 minutes. Stir in cranberry sauce or chutney, orange peel and salt; heat through. Divide each duck half into two portions; transfer to serving plates and serve with sauce. Makes 8 servings.

Crispy Roast Duck with Giblet Gravy

2 (5 pound)	Maple Leaf Farms Whole Duck, thawed if frozen
2 cups	chicken broth
1 cup	water
1	onion unpeeled, quartered
2 large	carrots, cut into 1/2-inch chunks
2 small	sprigs fresh sage
1 large	bay leaf
1 teaspoon	dried thyme leaves
1/2 teaspoon	black peppercorns
3/4 cup	dry vermouth or dry white wine
1/4 cup	all-purpose flour
To taste	salt and pepper

Remove giblets and orange sauce packets from ducks and reserve for another use. Rinse ducks; pat dry with paper towels. Place breast sides up on a rack in a large shallow roasting pan. Roast according to package directions.

Place remaining duck giblets and necks in a large saucepan. Add broth, water, onion, carrots, sage sprigs, bay leaf, thyme and peppercorns. Bring to a boil over high heat. Reduce heat; simmer gently uncovered 1 hour. Strain broth; set aside giblets and discard remaining solids. If broth measures less than 2 cups add water to equal 2 cups.

Remove roast ducks from oven and transfer to rack of broiler pan. Preheat broiler. Pour off and reserve the drippings from the roasting pan. Add vermouth to pan and cook over medium high heat, stirring constantly with a wooden spoon, until the mixture is reduced by about half, 2 to 3 minutes.

Spoon off 1/4 cup fat from reserved drippings; transfer to a medium saucepan. Add flour; cook, stirring constantly, over medium heat 1 minute. Add 2 cups strained duck broth and the wine mixture to saucepan. Add drippings to saucepan. Cook, stirring frequently, until gravy thickens. Chop reserved giblets and add to gravy. Simmer 3 minutes. Season to taste with salt and pepper.

Broil ducks 5 to 6 inches from heat source until skin is well browned and crispy, 6 to 8 minutes. Cut each duck into quarters and transfer to serving plates. Pass gravy separately. Garnish with sage sprigs, if desired. Makes 8 servings.

Savory Sage Cornbread Stuffing

1/2 cup	unsalted butter
1 large	onion, chopped
1/2 cup	thinly sliced celery
3 tablespoons	chopped fresh sage
2-1/2 cups	duck stock or chicken broth
6 cups	packaged cornbread stuffing mix

Heat oven to 375 degrees. Melt butter in a large saucepan over medium heat. Add onion, celery and sage; cook 5 minutes, stirring occasionally. Add stock or broth; bring to a boil. Remove from heat; stir in stuffing mix until moistened. Transfer to a buttered casserole dish. Cover; bake 25 to 30 minutes or until stuffing is hot. Makes 8 servings.

Bourbon Chocolate Pecan Pie

Pastry for a 9-inch pie plate

3 large eggs
1 cup packed light brown sugar
1 cup light corn syrup
1/4 cup butter, melted, cooled
2 tablespoons bourbon or whiskey
2 teaspoons pure vanilla extract
1/2 teaspoon salt
1-1/2 cups pecan halves or coarsely chopped pecans
3/4 cup semi sweet chocolate chunks or chips
Sweetened whipped cream

Heat oven to 375 degrees. Line pie plate with pastry; fold edges under and flute attractively.

In a large bowl, beat eggs with sugar with a wooden spoon until well combined. Stir in corn syrup, butter, bourbon, vanilla and salt; mix well. Stir in pecans and chocolate chunks. Pour mixture into pastry lined plate. Bake 40 minutes or until crust is deep golden brown. (Center may appear soft but will set upon cooling). Transfer pie to a wire cooling rack; let stand at least 1 hour before serving. Serve warm or at room temperature with whipped cream. Makes 8 servings.

Cranberry Pear Relish

1 (12 ounce) package fresh cranberries
1 cup packed light brown sugar
1/2 cup apple juice
1 teaspoon ground ginger
1 teaspoon cinnamon
2 large ripe but firm Bartlett or Comice pears, peeled, diced

Combine cranberries, brown sugar, apple juice, ginger and cinnamon in a heavy medium saucepan. Bring to a boil over high heat, stirring often. Reduce heat; simmer uncovered 10 minutes or until berries are popped and sauce thickens. Stir in pears; simmer 3 minutes or just until pears are tender. Remove from heat; let cool. Cover; refrigerate at least 4 hours or up to 2 days before serving. Makes 8 servings, about 4 cups relish.

Store any leftover relish in the refrigerator for up to 1 week. Spoon over a brick of softened cream cheese and serve with crackers for a quick appetizer or snack.