



GINGER WITH SPICE

# THANKSGIVING FOR TWO

A COMPLETE GUIDE FOR AN  
INDULGENT SMALL PARTY  
THANKSGIVING

# FULL MENU

## APPETIZER

- \* Smoky Sweet Potato Skins

## MAIN COURSE

- \* Citrus Rosemary Turkey Breast and Gravy

## SIDE DISHES

- \* Caramelized Onion, Apple and Sage Stuffing
  - \* Honey Balsamic Baked Brussels Sprouts
    - \* Garlic Parmesan Green Beans
      - \* Orange Cranberry Sauce
  - \* Cheddar Herb Sweet Potato Mash

## DESSERT

- \* Pumpkin Crème Brûlée



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# CITRUS ROSEMARY TURKEY BREAST

- Half a turkey breast (split at the bone) 1.7 kg / 3.7 lb
- 2 tbsp butter
- Salt and pepper
- 3 fresh rosemary sprigs (if they are big you may reduce to 2)
- 250 ml (1 cup) white wine or cooking sherry
- 1/2 lemon
- 1/2 orange
- 1/2 head of garlic, crushed with paper still on



- Preheat oven to 230C (450F). Rinse and pat dry the turkey breast. With your fingers, carefully separate the skin from the meat and spread half of the butter under the skin. Rub the rest of the butter and salt and pepper on top of the skin.
- Place the turkey breast in a roasting pan. Pour the white wine/sherry and juice from the lemon and orange on top. Cut the lemon and orange in quarters and place in roasting pan along with garlic and rosemary. Top turkey breast with rosemary sprigs.
- Reduce oven temperature to 180C (350F). Roast turkey for 60 minutes, then start checking the temp - a thermometer inserted into the thickest part of the breast shall be 73C (165F). If it is getting brown, cover with aluminum foil to prevent burning. I had mine in for 1.5 hours.
  - Take the turkey out of the pan and let it rest on a cutting board, covered, for around 30 minutes (or as long as it takes to make the gravy) before carving/slicing. Slice along the wing bone. A little pink at the bone is normal.

# SUPER EASY TURKEY GRAVY

- 60 ml (1/4 cup) turkey fat - or butter to compensate
- 250 ml (1 cup) pan drippings - or stock to compensate
- More chicken stock to thin out the gravy, as needed
- 60 ml (1/4 cup) flour
- salt and pepper
- 1 tsp sugar, or more or less to taste



- When the turkey is done, there will be a lot of sauce and pan drippings in the pan. Refrigerate this in a cup for 30 minutes, this way the fat and pan drippings will separate and it's easier to measure.
- Once done chilling, scoop out the fat and measure. You ideally want 1/4 cup, but I had only 2 tsp so I compensated by adding butter to reach 1/4 cup. Place in a saucepan. Once hot, add in the flour. Whisk for a few minutes, it will be bubbly.
- Add in 1 cup pan drippings (if you have less, add chicken broth to compensate). Whisk.
- Add salt and pepper and taste. Is it way too sour? Add in 1 tsp sugar. My gravy was a little sour, but that does not matter when you eat it alongside all the other dishes. So remember, a little sour is fine.
- Whisk in more chicken stock if needed, to reach desired consistency. It will thicken a little once cooled.

Recipe adapted from The Kitchn.

# ORANGE CRANBERRY SAUCE



- 150g (1.5 cups) cranberries
- 60 ml (1/4 cup) orange juice. 1 orange
- 2 tbsp maple syrup
- 75g (6 tbsp) sugar
- pinch salt
- 2 tbsp orange liqueur (Cointreau)
- 1/2 tbsp orange zest. 1 orange

- Rinse cranberries. Add all ingredients into a medium saucepan, apart from the orange liqueur and orange zest.
- Bring this mixture to a boil and then reduce to a simmer for 10 minutes. It shall then have thickened a bit.
- Add in orange liqueur and orange zest. Simmer for an additional 10 minutes or until you've reached the desired thickness. Remember it will thicken considerably in the fridge.
- This orange cranberry sauce can be made days in advance. Store covered in the refrigerator. Served cold.



# CARAMELIZED ONION, APPLE AND SAGE STUFFING



- 1 tbsp canola oil
- 75g sourdough bread, cut into quarters (about 2 slices)
- 1/2 medium onion (60 g) finely chopped
- 1/2 tsp salt and pepper
- 1/2 stalk celery (10 g) finely chopped
- 1/2 carrot (15 g) cut into slices and then quartered
- 50g (1/2 cup) mushroom, cut into slices
- 1 clove garlic
- 1/2 tsp fresh rosemary
- 1 1/2 tbsp fresh sage
- 250 ml (1 cup) chicken broth
- 1/2 Granny Smith apple (peeled and chopped)
- 1 egg
- pomegranate, for tasty garnish

- Heat oven to 190C (375 F). Place the chopped bread on a rimmed baking sheet and bake until dry and beginning to turn a golden brown color, around 20-25 minutes. Transfer to a large bowl.
- Meanwhile, heat canola oil in a large skillet over medium heat. Add the onion and season with salt and pepper. Cook, stirring occasionally, for 10 minutes.
- Add the celery and carrot, and cook, uncovered and stirring occasionally, until the vegetables are tender and the onions are beginning to brown. After 7 minutes, add in the mushrooms and cook for 3 more minutes.
- Stir in the garlic and cook for 1 minute. Add in the rosemary and sage and cook for 1 minute more. Remove from heat.
- Pour the chicken broth over the golden bread and toss until it's nearly absorbed. Add the cooked vegetables and the apple and mix to combine. Fold in the egg.
- Oil a deep baking dish and add the mixture to it. Cover loosely with foil and bake for 25 minutes on 180C (350F). Uncover and bake until golden brown, 15 more minutes.

Recipe adapted from Woman's Day.

NOTE: Photo is double the recipe

# HONEY BALSAMIC BAKED BRUSSELS SPROUTS



- 280g brussels sprouts, cut in half and outer shell removed (2 1/2 cups)
- 4 strips bacon
- 1 tbsp olive oil
- 1/2 tsp salt and pepper
- 2 tsp honey
- 2 tsp balsamic vinegar
- 1/4-1/8 cup pomegranate arils

- Cut brussels sprouts in half and remove outer shell. Place on a aluminium foil lined baking sheet.
- Cook bacon, set aside but reserve the bacon fat.
- Combine the brussels sprouts with the bacon fat, olive oil, salt and pepper. Bake in the oven at 200C (400F) for 15 minutes. Turn the brussels sprouts around halfway through.
- Add balsamic vinegar, honey and bacon to the brussels sprouts. Bake 3 more minutes.
- Serve with pomegranate arils.



# GARLIC PARMESAN GREEN BEANS

- 190 g green beans, stems removed (7 oz)
- 1 tbsp butter
- 1 large clove garlic, minced
- 1/2 tsp salt and pepper
- 2 tbsp grated parmesan cheese



- Chop the edges of the green beans off, discard the edges. Mince garlic and grate parmesan cheese.
- Heat butter in a large skillet, over medium heat. Add minced garlic and stir for one minute, until fragrant. Add the green beans, salt and pepper and stir to coat evenly. Sauté for about 5 minutes or until cooked through, while stirring frequently. Remove from heat.
- Sprinkle with the parmesan and toss to melt the cheese.

# CHEDDAR HERB SWEET POTATO MASH



- 500g sweet potato (about 1 large). Peeled and cut into 2.5cm (1 inch) pieces. If you are frying the sweet potato skins, you should peel the skin in large pieces. Set aside.
- 1 tsp salt (divided), or more to taste
- 1/2 tsp pepper, or more to taste
- 1 clove garlic, minced
- 1 tsp fresh chives
- 4-6 sage leaves - cooked in bacon fat of brussels sprouts (optional)
- 20 g cheddar cheese, 3 tbsp

- Place the cubed sweet potatoes in a large pot, cover with water with about 2.5 cm (1 inch) extra. Add 1/2 tsp salt. Bring to a boil and then reduce to a simmer over medium-high heat. Simmer uncovered until the potatoes are tender. Approx. 10 minutes.
- Drain the potatoes and return to the pot. Mash it to your desired consistency.
- The herbs: because you are going to cook bacon for the brussels sprouts, I cooked a few sage leaves a couple of seconds in the bacon fat. You can cook it in butter or oil if you want.
- Add all the other ingredients and give it a good mix. Taste and season to your liking. Garnish with more chives.
- Serve hot. Leftovers can be stored covered in the fridge for 4 days.

NOTE: Photo is double the amount of the recipe.

# OPTIONAL APPETIZER

## SMOKY SWEET POTATO SKINS



- The skin of 1 large sweet potato.
- 2 tbsp cheddar cheese, grated
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder
- 1/2 tsp sea salt
- 1 tsp olive oil
- 4-5 small sage leaves, finely chopped

- Pre-heat oven to 220C (425F). Prepare baking sheet with parchment paper.
- Remove peels from 4 sweet potatoes into 4 pieces - 0.5 cm thick (1/4inch). Set the peeled potatoes aside.
- Place the skins on the baking sheet and bake until tender, approximately 20 minutes.
- Meanwhile, mix grated cheese with smoked paprika and garlic powder.
- Remove the potato skins from the oven and get the broiler on.\* Lightly brush the potato skins with olive oil and sprinkle with the cheese mixture. Broil until golden brown, 4-5 minutes.
- Once they are done, sprinkle with sea salt. Eat immediately.

\* I waited with this step until the turkey was done, but I made the soft skin before I roasted the turkey, see oven schedule on page 5.

This recipe is adapted from Woman's Day.

# PUMPKIN CRÈME BRÛLÉE



- 230 ml (1 cup) heavy cream
- 90g egg yolks, 4 large egg yolks
- 50g (1/4 cup) brown sugar + 4 tsp white for caramelizing
- 125 ml (1/2 cup) pumpkin puree
- 2 pinches ground cinnamon
- pinch ground nutmeg
- pinch ground ginger
- pinch ground allspice optional
- pinch salt

- Begin with pre-heating your oven to 150C (300F). Make sure your pumpkin puree is extra fine, blend it if not.
- In a medium bowl, whisk together the egg yolks and 50g brown sugar until well blended.
- Heat the heavy cream in a small saucepan, while stirring, make sure it just heats through and not boils. Remove from heat and let cool a little. Slowly add the warm cream into the sugar and eggs. This way the heavy cream won't heat up the eggs too much and make scrambled eggs. Strain this mixture.
- Whisk in the pumpkin puree, salt and spices. Divide the mixture into 4 ramekins, and place in a large baking dish. Fill the baking dish with warm water about halfway up the sides of the ramekins. This ensures even baking. CONTINUED



# PUMPKIN CRÈME BRÛLÉE

Bake for around 35-40 minutes. They should wiggle a little in the middle once done because they firm up considerably in the fridge. Cool to room temperature. Then cover and refrigerate, at least 4 hours, preferably overnight. They can be in the fridge for days like this, so it's great for a make ahead dinner.

Pour 1/2-1 tsp sugar into each ramekin, jiggle and turn it until it's evenly coated.

**IF USING A TORCH:** torch the tops using a circular motion and turn the ramekins. The tip of the flame is all that needs to touch the sugar. It will start to bubble and caramelize. A few burned pieces are fine, that's what a creme brulee should look like! Cool 1 minute before serving to let the sugar set and crisp up.

**IF USING THE BROILER:** Place the rack in the top position in your oven, place the pumpkin creme brulee ramekins on the rack, and then turn on the oven. Broil for 5-10 minutes (watch all the time!) and turn them around a little to ensure even broiling. This way the pumpkin creme brulee will have a little lukewarm center, but that's okay too!

