

# Bread & Gravies

## Giblet Gravy

**Makes 4 cups**

**Preparation: 10 minutes**

**Cook: 1 hour 5 minutes**

### Ingredients

Giblets and neck from 1 turkey

4 cups water

½ cup butter or margarine

1 small onion, chopped

1 celery rib, chopped

1 carrot, chopped

¼ cup all-purpose flour

2 egg yolks

½ cup half-and-half

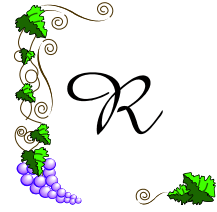
½ teaspoon salt

½ teaspoon pepper

½ teaspoon poultry seasoning

Garnish: fresh parsley sprig

1. Bring giblets, neck and 4 cups water to a boil in a medium saucepan over medium heat. Cover, reduce heat, and simmer 45 minutes or until tender. Drain, reserving broth. Chop giblets and neck meat, and set aside.
2. Melt butter in a large skillet over medium heat; add chopped vegetables and sauté 5 minutes. Add flour, stirring until smooth. Add reserved broth; cook, stirring constantly, 10 minutes or until thickened. Reduce heat to low. Remove vegetables using a hand-held, wire mesh strainer, and discard, leaving gravy in skillet.
3. Whisk together egg yolks and half-and-half. Gradually stir about one fourth of hot gravy into yolk mixture; add to remaining hot gravy. Add giblets and neck meat; cook stirring constantly, 4 to 5 minutes or until thermometer registers 160°. Stir immediately. Garnish is desired.



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## Skillet Cornbread

**Servings: 8 to 10**

### Ingredients

1 cup self-rising cornmeal  
1 cup self-rising flour  
1 ½ cups buttermilk  
¼ cup vegetable oil  
2 eggs, beaten  
2 tablespoons brown sugar

Combine cornmeal and flour, mixing well.  
Combine remaining ingredients, mixing well; add to dry mixture, stirring until smooth.

Pour the batter into a well greased 10-inch cast-iron skillet. Bake at 450° for 20 to 25 minutes. Remove from heat, and invert on a plate.

## Turkey Dressing

**Servings: 8**

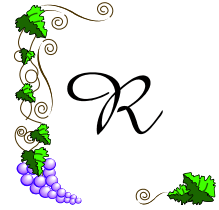
### Ingredients

1 ½ cup white cornmeal  
2 tablespoons all-purpose flour  
1 ½ teaspoons sugar  
1 teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
1 ¼ cups of buttermilk  
2 eggs, beaten  
1 tablespoon vegetable oil  
1 tablespoon shortening or bacon drippings  
2 stalks celery, diced  
1 ½ medium onions, grated  
3 ¼ to 3 ¾ cups turkey or chicken broth, divided  
1 ¼ cups herb-flavored stuffing mix  
1 to 1 ½ teaspoons rubbed sage  
1 teaspoon white pepper  
½ teaspoon garlic powder

Combine cornmeal, flour, sugar, baking powder, soda, and salt in a large mixing bowl; add buttermilk, eggs and oil, mixing well.

Place 1 tablespoon shortening in a 10-inch cast-iron skillet. Place skillet in a 450° oven for 3 to 4 minutes or until hot. Tilt pan to evenly distribute shortening; pour batter into pan. Bake at 350° for 25 minutes. Cool; crumble the cornbread into a large bowl.

Cook celery and onion in ¼ cup broth in a skillet until tender. Add celery mixture, remaining broth (adjusting for desired moistness), and remaining ingredients to cornbread crumbs; mix well. Spoon mixture into a lightly greased 12 x 8 x 2 inch baking dish. Bake dressing at 350° for 40 minutes.



## Bread & Gravies

### Mushroom Gravy

Melt 2 tbs butter in a saucepan. Add 1 finely chopped shallot and cook for 2 minutes until softened. Add 8 oz sliced mushrooms and cook gently for 5 minutes. Pour in 1 ¼ cup beef stock and simmer for about 5 minutes. Add 1 tbsp chopped parsley, 1 tsp chopped fresh thyme and salt and pepper to taste.

### Red Wine Gravy

Melt 2 tbs butter in a saucepan. Add 1 sliced small onion and cook for 5 minutes or until beginning to brown. Add 1 tbsp all-purpose flour and cook, stirring, for 1 minute. Add 7 tbs red wine and 1 ¼ cup beef stock. Simmer for 5 minutes. Pour in any juices from the meat, and add salt and pepper to taste.

### Onion Gravy

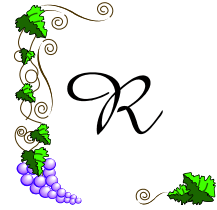
Heat 1 tbsp sunflower oil and 2 tbs butter in saucepan. Add 1 sliced onion and cook for 5-7 minutes until golden. Add 1 tbsp all-purpose flour and cook, stirring, for 1 minute. Add 1 ¼ cup chicken stock. Simmer for about 5 minutes. Add salt and pepper to taste.



## **Bread & Gravies**

### **Skillet Cornbread Crumbles**

Preheat oven to 425. Stir together 3 cups self-rising white cornmeal mix, 1 cup all-purpose flour and 2 Tbsp sugar in a large bowl; whisk in 3 cups buttermilk; 3 large eggs, lightly beaten; and 1/2cup butter, melted. Pour batter into a lightly greased 13 x 9 inch pan (or black skillet). Bake 30 minutes or until golden brown. Remove from oven, invert onto a wire rack, and cool completely (about 30 minutes); crumble cornbread.



# Salads

## Crunchy Salad by: Tommy Koen

### Ingredients

- 1 head Napa Cabbage
- 3 heads Romaine Lettuce
- 1 Red Bell Pepper
- 3 Scallions-Green Onions

### Dressing:

- 1 cup Vegetable Oil/Canola Oil
- ¼ cup Red Wine Vinegar or Rice Wine
- ½ Tsp Salt
- ½ Tsp Garlic Powder
- ½ Tsp Black Pepper Coarse
- ¼ Tsp Cayenne Pepper
- ¾ cup Sugar

### Crunchies:

- 2 Packs Ramen Noodles Chicken
- 1/3 cup Sesame Seeds
- 1 cup sliced Almonds
- 1 Stick of Butter

### Directions:

1. Cut up Cabbage, Lettuce, Bell Pepper and Scallions and set to the side.
2. Mix Dressing and set to the side.
3. Prepare Crunchies and set to the side-
  - A. Crush Ramen Noodles
  - B. Melt butter and lightly toast crushed Ramen Noodles
  - C. Add Almonds, Sesame Seeds, and Ramen Noodles Flavor Packs
4. Mix Salad, Dressing and Crunchies together at serving (please note that these items should remain in separate bowls until you are ready to serve the salad)

\*\* Dressing should be made to Taste. We will be making this delicious recipe again in the near future. If memory serves us right the amounts for the oil and Red Wine Vinegar may need to be switched (1/2 cup of Vegetable Oil and 1 cup of Red Wine Vinegar). We will know better when we make this again.