

HOLIDAY SURVIVAL GUIDE

Expert help to get you through Thanksgiving and beyond.



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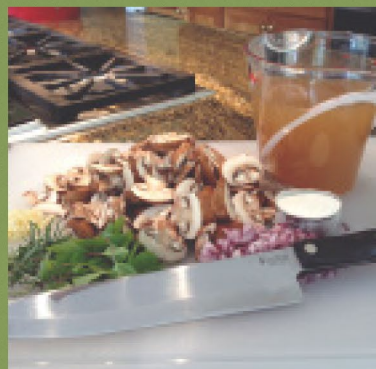
Traditions abound during the holidays. From using Aunt Bessie's antique table cloth to sneaking a piece of turkey when it comes out of the oven, memories are recalled and new ones are made. Feast on tradition this holiday season with these easy and delicious recipes.

RECIPES

For more recipes and tips, visit Cutco.com/blog.



Roasted Butter Herbed Turkey



Basic Mushroom Sauce/Gravy



Roasted Sweet Potatoes with Onion and Rosemary



Pumpkin Pie



Roasted Butter Herbed Turkey

From Certified Master Chef, Fritz Sonnenschmidt

Ingredients

3/4 cup of softened butter
1-1/2 teaspoons poultry seasoning
2 teaspoons finely minced garlic
2 tablespoons fresh sage, chopped fine
or 1 tablespoon dried sage
2 tablespoons fresh parsley, chopped
1 tablespoon kosher salt
1 tablespoon coarse ground black pepper
2 tablespoons corn starch or arrowroot
1 pound celery sticks, divided
1 pound carrot sticks, divided
1 large lemon, thickly sliced, divided
2 large red onions, coarse diced, divided
1 12 pound fresh turkey
16 ounces of chicken broth or as needed
2 tablespoons chopped chives

Directions

Combine in a bowl, butter, poultry seasoning, garlic, herbs, salt and pepper. Mix well and massage turkey with it. Dust with corn starch, fill half of the celery, carrot sticks, lemon slices and onion into cavity of turkey, add left over butter mixture and truss turkey.

Spray turkey with cooking oil.

Place turkey and the rest of celery, carrots, onions and lemon into a roasting pan (big enough to hold turkey). Add chicken broth.

Preheat oven to 400°F and place turkey into oven (when door is closed turn down to 325°F). Roast for 1 hour, then baste with juices every 20 minutes for about 3 hours (insert thermometer into thigh, if it registers at 180°F its ready). Remove from oven, remove from roasting pan and place on a serving dish. Let turkey rest for 20 minutes before carving.

Note: For sauce, add 2 tablespoons tomato ketchup, 2 tablespoons balsamic vinegar and more broth if needed, and puree with immersion blender (needs to be maple syrup thick). Adjust seasoning.

Use vegetable from cavity as garnish, sprinkled with chopped chives.

Use Cutco Carving Set to carve.

Fritz's Cranberry Relish

Ingredients

1 pound frozen cranberries
1 pound seedless oranges, blanched
3 lemons, blanched
1/2 to 1 cup sugar
1/2 teaspoon kosher salt
1/2 teaspoon cinnamon (optional)

Directions

Blanching process: add to salted, boiling water for 30 seconds, then shock in ice water.

Grind cranberries, oranges and lemon through a medium grinding plate, add sugar, salt and cinnamon, mix well and refrigerate for 12 hours.



Basic Mushroom Sauce/Gravy

©Barbara Seelig Brown, Stress Free Cooking, www.stressfreecooking.com

Here is a go-to sauce recipe that can be used as a guideline for your holiday gravy. It can be prepared a day ahead and reheated with your pan drippings on the holiday. You can also vary the flavor by using chicken, beef, veal or vegetable stock and any type of fresh herbs.

Ingredients

2 tablespoons extra virgin olive oil
2 tablespoons chopped shallot, 1 shallot about the size of a golf ball
1 tablespoon minced garlic
10 ounces mushrooms, sliced
1/4 cup flour
2 cups stock, chicken, beef or vegetable to compliment the entrée
2 tablespoons fresh chopped herbs
1/2 teaspoon fine sea salt
1/4 teaspoon freshly ground black pepper
Additional salt and pepper to taste
Additional stock for reheating and obtaining desired consistency

Directions

Place olive oil in large skillet. Add shallot and cook on medium to high for 2-3 minutes until shallot begins to soften. Add garlic and mushrooms. Sauté until mushrooms become soft, about 3-4 minutes. Sprinkle flour over mushrooms. Cook flour for 1 minute to rid the sauce of the flour taste. Mixture will be very dry. Slowly add stock while stirring. Cook and continue stirring until sauce is smooth. Add herbs and season with additional salt and pepper to taste.

Store in refrigerator until ready to use. When reheating, you may want to add additional stock to achieve desired consistency.

Tip: Using a granulated or pan searing flour, which is lighter than all-purpose, will yield a smoother sauce.



Homemade Pumpkin Pie



Ingredients

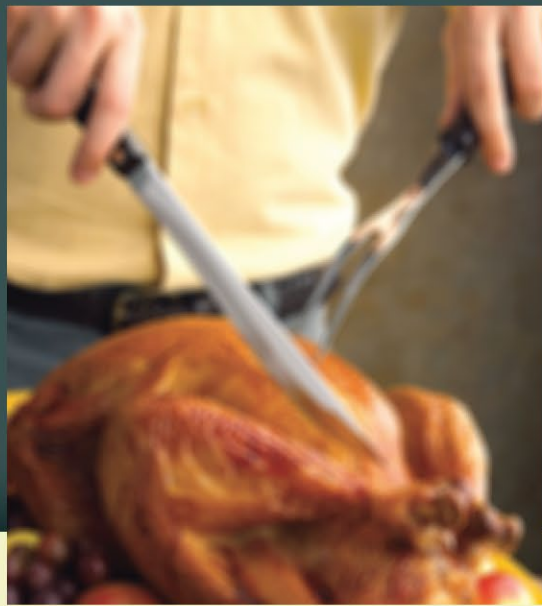
2 cups cooked pumpkin
(you can use canned in this recipe)
1 1/2 cups heavy cream
2 large eggs
1 teaspoon vanilla
1 cup sugar
1/2 cup firmly packed brown sugar
2 teaspoons + 1 teaspoon cinnamon
1 teaspoon ground ginger
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
1 9-inch piecrust

Directions

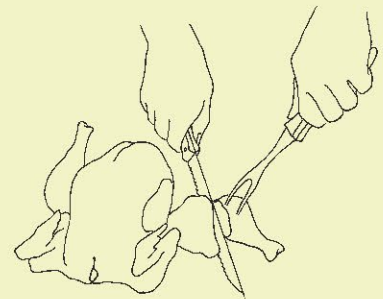
To Roast Pumpkin for Pie

Use a medium-sized sugar or pie pumpkin. Cut pumpkin in half. Place cut side down on foil lined cookie sheet. Roast at 350F for about 1 half hour or until pumpkins are very soft. Remove from oven and allow to thoroughly cool. When cool gently scoop out seeds. Then scoop cooked pumpkin into a bowl. Cooked pumpkin will keep about 4 days in fridge.

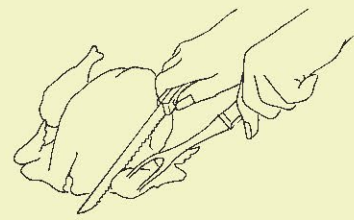
In a small bowl beat the cream, eggs and vanilla together. In a large mixing bowl mix the sugars and pumpkin together until well incorporated. Pour in the egg mixture and mix well. Add the spices, mix well and pour into unbaked pie 9-inch pie shell. Bake at 350F degrees for about 35 to 45 minutes until toothpick placed in center of pie comes out clean.



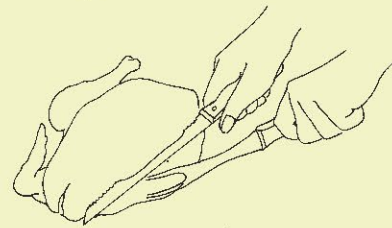
STEP-BY-STEP CARVE A TURKEY



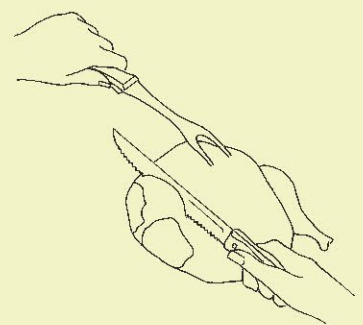
Insert Carving Fork into the meaty part of the drumstick to hold it firmly. Place Carving Knife between drumstick and thigh and cut through skin to joint. Next, place Carving Knife between thigh and body and cut through skin to joint. Remove entire leg section by pulling outward and using the point of the knife to disjoint it. Then separate the thigh from the drumstick at the joint.



Disjoint wing and separate from body in the same manner.



Make a horizontal base cut across the bottom of the breast with the Carving Knife.



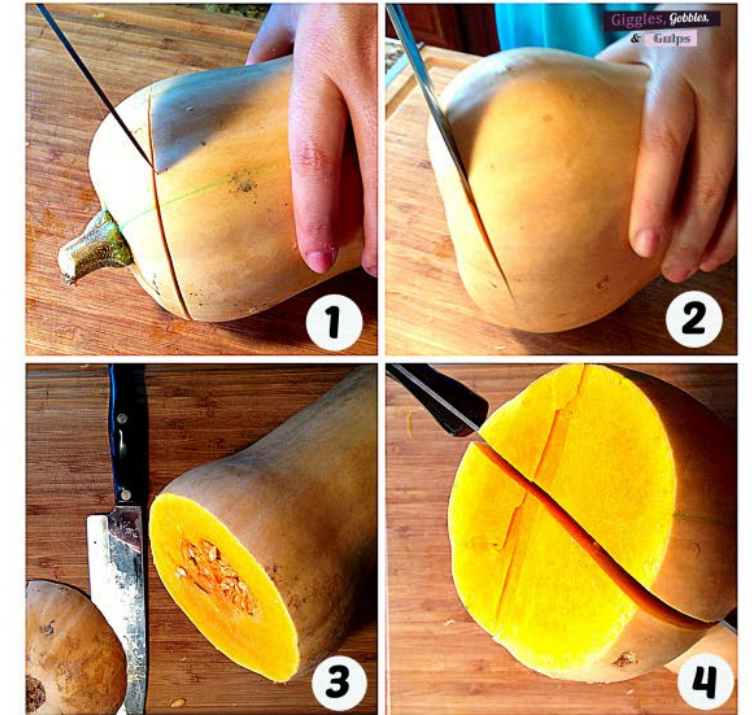
Starting parallel to the breastbone, slice diagonally through the meat down to the horizontal base cut. Lift off each slice, holding it between the knife and fork. Continue slicing the breast by beginning at a higher point each time until the chest bone is reached.

HOW TO CUT FRESH SQUASH

Tips courtesy of blogger Linda Arceo from *Giggle, Gobbles and Gulps*:
www.gigglesgobblesandgulps.com
 @GigGobGulp

How to cut butternut squash:

Using a sharp chef's knife, cut the top and bottom off the squash, and then cut the squash in half lengthwise. Remove the seeds using a spoon or ice cream scoop and peel the outside using a vegetable peeler.



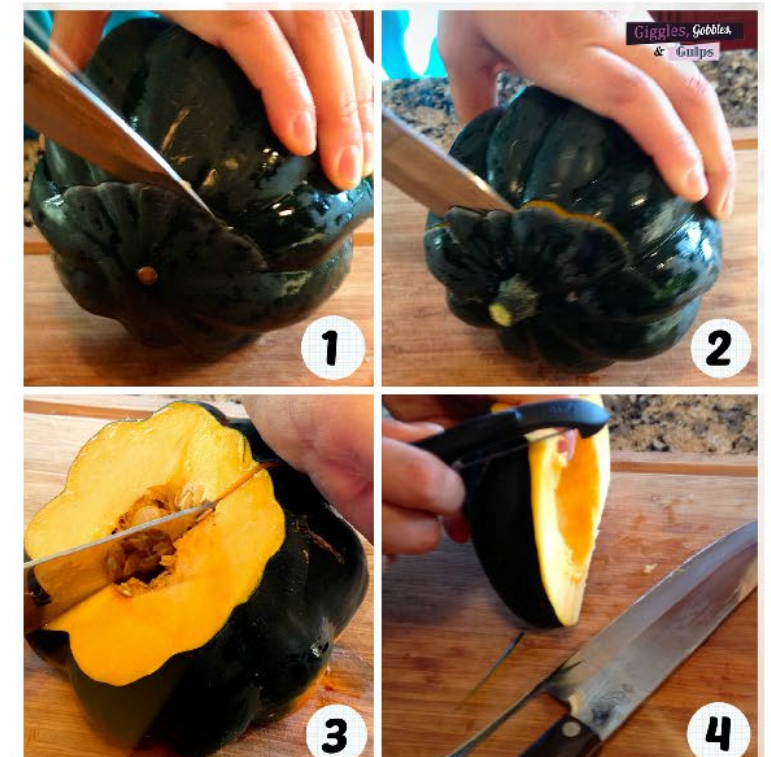
Butternut Squash

How to cut an acorn squash:

Using a sharp chef's knife, cut a 1/2 inch to an inch off the top and bottom. Cut the squash lengthwise and use a spoon or ice cream scoop to remove the seeds. It is not necessary to peel an acorn squash before cooking. You can cut the squash into wedges or, if you prefer to peel it, use a vegetable peeler after the squash has been cut.

Once your butternut and acorn squash are cut and peeled, cut it into your desired shape for roasting.

Linda is partial to cutting the squash into semi circles. She slathers the butternut and acorn squash with coconut oil, seasons it with sea salt and roasts in an oven at 350 degrees for about 45 minutes, turning the squash about half way through.



Acorn Squash

The Five Essential Tips For Place Settings

From John Bourdage

1 Hold glassware where the stem meets the bowl of the glass to avoid fingerprints.

2 Use your thumb from the top of the nail to the first knuckle to measure the distance from the edge of the table to your cutlery and plate.

3 Hold the cutlery at the junction of the handle and the head to avoid fingerprints.

4 Polish all cutlery and glassware with a soft lintless cloth before setting the table.

5 The blade edge of the knife should be pointed in, facing the plate.



Fleur-de-lis Step-by-step

