



DIABLO FOODS

Thanksgiving Recipes and Ideas

GREEN BEANS WITH GORGONZOLA

SERVES 6-8

With the fresh tender taste of green beans and the bold flavor of Gorgonzola, this side dish is the perfect twist on an old favorite, and the perfect accompaniment to a thanksgiving meal.

- 2 pounds of fresh green beans, stems removed
- 1-2 tablespoons Stonewall Kitchen Roasted Garlic Oil or Olive Oil
- 2 tablespoons STONEWALL KITCHEN ROASTED GARLIC & ONION JAM (AISLE 5)
- 6 ounces of crumbled Gorgonzola cheese
- 1/4 cup of sliced almonds

Bring a 2 quart stock pot of water to a boil. Add green beans and boil for 3-5 minutes or until beans are cooked halfway through. Drain beans and run under ice-cold water until chilled. In a large skillet, heat oil. Add chilled green beans and sauté for 3-5 minutes, tossing beans to cook all sides. Add 2 tablespoons of Roasted Garlic & Onion Jam. Stir beans well, about 3 minutes. Jam will melt and bubble and should fully coat the beans. Place beans on the center of a large platter. Generously sprinkle with crumbled Gorgonzola and sliced almonds. Serve immediately.

GOGGIE'S POTATO SOUFFLÉ

SERVES 10

- 8 Large Russet Potatoes
- 3 cups milk, mix one cup at a time
- 3 tsp salt and fresh ground white pepper to taste
- 2 eggs beaten
- 8 ounces cream cheese, softened
- 2 cups grated Monterey jack cheese

Place potatoes in a large pan and cover with water. Bring to a boil, and simmer about 45 minutes, until potatoes are soft when poked with a knife. Drain off water; add milk and mash potatoes with electric beater until smooth, and look like regular mashed potatoes, but a bit runnier. Add salt and fresh pepper. Taste for enough salt.

Cream together 2 eggs and the cream cheese, until consistency is smooth. Add this mixture to the potatoes, blend with a wooden spoon, but do not over beat.

Pour half the mixture into soufflé dish. Top with half the cheese, then layer the rest of the potato mix, and top that with the remaining cheese. Cover tightly with plastic wrap, and refrigerate for up to three days.

Bake, uncovered, in a 325° oven for about an hour, until very hot, and browned on top.

MAPLE BRANDY CARROTS

SERVES 6-8

- 2 pounds Rainbow Crunch Carrots
- 1 stick sweet (unsalted) butter
- ¼ cup DIABLO FOODS MAPLE BRANDY SYRUP (aisle 10)
- salt and fresh pepper

Peel the carrots and cut on an angle, about 1 to 1½ inches thick
Melt butter and add maple brandy syrup, toss carrots in.
Cook until tender. Add salt and fresh pepper to taste.

CONNIE'S CHEATIN' CREAMED SPINACH

The secret is out...

- Allow 1 pkg. Stouffer's Frozen Creamed Spinach per 2 people.
- Thaw and cut package open. Squeeze the spinach into a sauce pan.

Don't forget to throw all the red packages away!

This can be done several hours before dinner and left on the stove. While dinner is almost together heat the cream spinach up in the pan. When it's very hot, and bubbly stir in one handful of fresh spinach per package. Stir, and add fresh pepper and some fresh nutmeg!

SWEET POTATO AND CARROT PUREE

- 8 Large Sweet Potatoes (about 2 lbs.) of a moist sweet variety
- 1 lb. carrots
- 2½ cups water
- 12 Tbs. sweet butter, softened (1½ sticks)
- ½ Cup crème fraîche
- ½ tsp. freshly grated nutmeg
- dash of cayenne pepper

Scrub potatoes and cut a small, deep slit in the top of each. Set on the center rack of a preheated 375° F oven and bake for about 1 hour, or until potatoes are tender when pierced with a fork.

Meanwhile, peel and trim the carrots and cut them into 1 inch lengths. Put them in a saucepan and add the water, sugar, 2 Tbs. of the butter, and salt and pepper to taste. Set over medium heat, bring to a boil, and cook uncovered until water has evaporated and carrots begin to sizzle in the butter, about 30 minutes. The carrots should be tender. If not, add a little additional water and cook until carrots are done, and all liquid has evaporated.

Scrape out the flesh of the sweet potatoes and combine with carrots in the bowl of a food processor fitted with a steel blade. Add remaining butter and crème fraîche, and process until very smooth.

Add nutmeg, and season to taste with salt and pepper. Add cayenne, and process briefly to blend.

Can be made a couple of days ahead of time.

To reheat, transfer to an oven proof serving dish and cover with foil. Heat in a preheated 350°F oven for about 25 minutes, or until steaming hot.

THANKSGIVING WINES

Wine is the perfect complement to all the rich and delicious dishes served on Thanksgiving. Given the breadth of flavors in a Thanksgiving feast, many wines are suitable. Here are a few of our favorites.

- **Adriano Adami Prosecco Brut Garbel \$14.**

Light and dry, with just a hint of the peach and melon notes that prosecco is famous for. It pairs perfectly with cheeses, such as Brie for appetizers, but has the body to hold up when quaffed with the main course.

- **Lady Slipper Carneros Pinot Noir \$19.**

Bright raspberry, plum, earl grey and cinnamon notes mingle to create a tempting bouquet. On the palate, there is nice weight to carry the deep fruit, but there is also bright acidity to balance the density and tannis. A bigger style of Carneros Pinot Noir for sure, but still balanced and graceful.

- **Novelty Hill Columbia Valley Chardonnay \$18.**

Smooth and round, with a spicy, creamy blanket wrapping around a deftly balanced core of pear and citrus flavor that extend into the graceful finish.