

# Canadian Thanksgiving Recipes

## Maple Cider Turkey

### Ingredients:

2 cups apple cider  
⅓ cup real maple syrup  
2 tablespoons chopped fresh thyme  
2 teaspoons dried marjoram  
2 ½ teaspoons grated lemon zest  
¾ cup butter  
14 pounds whole turkey, neck and giblets reserved  
2 cups chopped onion  
1 cup chopped celery  
1 cup coarsely chopped carrots  
2 cups chicken stock  
3 cups chicken stock  
3 tablespoons all-purpose flour  
1 teaspoon chopped fresh thyme  
1 bay leaf



### Directions:

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to ½ cup. Remove from heat and mix in ½ of the thyme and marjoram and all of the lemon zest. Add the butter or margarine and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold.

Preheat oven to 375° F. Place oven rack in the lowest third of oven.

Wash and dry turkey. Place turkey in a large roasting pan. Slide hand under skin of the breast to loosen breast skin. Rub ½ cup of the maple butter mix under the skin of the breast. If planning on stuffing turkey do so now. Rub ¼ cup of the maple butter mixture over the outside of the turkey. With kitchen string tie legs of turkey together loosely.

Arrange the onion, celery, and carrot around the turkey in the roasting pan. If desired the neck and giblets may be added to the vegetables. Sprinkle the remaining thyme and marjoram over the vegetables and pour the chicken stock into the pan.

Roast turkey at 375° F for 30 minutes. Reduce oven temperature to 350° F, and cover turkey loosely with foil. Continue to roast until very tender, basting occasionally with pan juices. About 3 to 4 hours unstuffed, 4 to 5 hours stuffed. Pierce the leg joint with a fork; if the juices run clear or faintly pink then the turkey is done. Transfer turkey to a platter and cover with foil. Reserve pan mixture for gravy.

To make gravy: Strain pan juices into a measuring cup. Spoon fat from juices. Add enough chicken stock to make 3 cups. Transfer liquid to a heavy saucepan and bring to a boil.

Mix 3 tablespoons of the reserved maple butter mixture with the flour in a small bowl to form a paste. Whisk baste into broth mixture. Add the chopped fresh thyme and bay leaf. Boil until reduced and thickened slightly, whisking occasionally. Season with salt and ground pepper to taste.

## Maple Cranberry Sauce

### Ingredients:

- 3 cups fresh cranberries
- 3 cups frozen cranberries
- ½ cup pure maple syrup
- 3 tablespoons packed brown sugar
- 1 cinnamon stick broken
- 1 pinch ground cloves
- 1 pinch ground pepper



**Directions:**

In saucepan, stir together cranberries, 1/2 cup water, maple syrup, sugar, cinnamon stick, cloves, and pepper; bring to boil over medium heat.

Reduce heat and simmer, stirring occasionally, for 20 minutes.

Discard cinnamon stick. Let cool.

**Jiggs' Dinner**

**Ingredients:**

- 2 pounds salt beef
- ½ head green cabbage
- 14 slender carrots
- 1 large turnip
- 12 small Yukon Gold potatoes
- 2 cups yellow split peas
- 2-3 tablespoons butter
- Black pepper, to season
- 1 ½ cups flour
- 1 tablespoon white sugar
- 2 teaspoon baking powder
- ¾ cup water



**Directions:**

Add split peas to a bowl and cover with cold water, soak overnight. Add salt beef to a bowl and cover with cool water, then seal the bowl with plastic wrap. Soak overnight in the fridge then drain and rinse before cooking the next day.

Transfer peas to a food safe canvas pudding bag or in 5 layers of cheese-cloth. Use butcher's twine to tie the bag/cheesecloth shut.

Add rinsed, drained salt beef and split peas to a stock pot. Fill water almost to the top and boil on medium heat for 2 hours.

While the pot is boiling, prepare the vegetables. Cut the cabbage into 6-8 wedges. Next wash, peel and trim the greens from the carrots. Peel the turnip and slice

into 1-inch-thick wedges. Add cabbage, carrots, and turnip to the pot with salt beef and split peas. Boil for 30 minutes until almost tender. At this point add your potatoes to boiling mixture and cook until tender.

While potatoes are boiling, start your dumpling batter. Mix together flour, sugar and baking powder. Add enough water so dough has a sticky consistency when mixed, about  $\frac{3}{4}$  cups. Transfer to a pudding bag or 5 layers of cheesecloth and tie with butcher's twine. Add to pot and let bread pudding boil for at least 20 minutes.

Remove your split peas and mash with butter and season with black pepper. Remove your bread pudding and slice, add both to a large serving platter. Using a slotted spoon add all vegetables and meat to same platter, garnish with chopped parsley.

## Pumpkin Pie

### Ingredients:

#### Pastry:

- 1  $\frac{1}{3}$  cup flour
- 1 tablespoon sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup cold lard, cubed
- $\frac{1}{3}$  cup cold unsalted butter, cubed
- 3 tablespoons ice water

#### Filling:

- 1  $\frac{1}{2}$  cup pumpkin purée
- 3 eggs
- 1 cup cream
- $\frac{2}{3}$  cups sugar
- 2 tablespoons maple syrup
- 1 teaspoon pumpkin pie spice
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon each ground ginger, nutmeg, and salt



**Directions:**

Pastry: In food processor, pulse together flour, sugar, and salt until combined; pulse in lard, a few cubes at a time, until mixture resembles fine crumbs. Pulse in butter, a few cubes at a time, until mixture is in coarse crumbs about the size of large peas. Drizzle in ice water; pulse to form dough. Wrap in plastic wrap; press into disc. Refrigerate until chilled, 1 hour.

On lightly floured work surface, roll out dough into 13-inch circle; fit into 9-inch pie plate. Trim, leaving  $\frac{3}{4}$ -inch overhang; fold overhang under and flute edge. Prick bottom all over with fork. Freeze until firm, about 10 minutes.

Preheat oven to 400°F. Line crust with parchment paper; fill with pie weights or dried beans. Bake on bottom rack for 20 minutes. Remove parchment paper and pie weights; bake until golden. Remove from oven; reduce temperature to 350°F.

Filling: Meanwhile, line dinner plate with 2 layers of paper towel; spread pumpkin purée over top. Top with 2 more layers of paper towel; press to absorb any liquid.

Scrape pumpkin purée into bowl; whisk in eggs, cream, sugar, maple syrup, pumpkin pie spice, cinnamon, ginger, nutmeg, and salt. Pour into crust. Bake on center rack until top edge is set yet center still jiggles slightly, 40 to 45 minutes. Let cool completely on rack; refrigerate until chilled.

**Sweet Potato Dinner Rolls****Ingredients:**

1 medium-large sweet potato  
1 cup room temperature buttermilk  
4 tablespoons butter, melted  
3 whole eggs, lightly beaten  
2 tablespoons honey  
2  $\frac{1}{4}$  teaspoons instant yeast  
1  $\frac{1}{2}$  teaspoons salt  
4  $\frac{3}{4}$  cups bread flour  
Coarse salt



**Directions:**

Prick the sweet potato all over with a fork. Place on a microwave-safe plate and microwave at least 4 minutes, turning halfway through, until a knife glides easily through the tender center. Cut in half and let cool before scooping out the flesh and discarding the skin. Mash sweet potato flesh well until no lumps are remaining.

Combine the buttermilk, butter, 2 beaten eggs, honey, yeast, and sweet potato in the bowl of a stand mixer. Add the salt and 2 cups of the flour and stir with a wooden spoon until the dough forms a rough, shaggy mass.

Attach the dough hook to the mixer, turn to medium-low speed, and gradually add in the remaining flour, kneading until a mass of dough begins to form. Continue kneading on medium-high speed for 4 to 5 minutes until a soft, smooth ball of dough is formed. The dough should feel elastic and slightly tacky to the touch.

Lightly spray a large clean bowl with cooking spray and place the dough in the bowl. Cover the bowl lightly with plastic wrap. Let rise for about 45 minutes to 1 hour at room temperature or until the dough is big, puffy, and about doubled in size.

Spray a 13×9-inch baking pan with cooking spray. Gently deflate the dough. Divide the dough into 15 equal pieces. Shape each piece into a ball and place in the prepared pan. Beat one egg with 1 tablespoon water. Brush the rolls all over with the egg wash and sprinkle with coarse salt. Lightly cover the dough with plastic wrap and let the rolls rise for 30 minutes, or until about doubled in size.

Preheat the oven to 375°F. Bake the rolls for 15 to 20 minutes, or until golden brown. Serve warm.