



ALWAYS THANKFUL

RECIPE | Cranberry Mimosa

2 oz of cranberry juice
4 oz of sparkling wine
Fresh orange twist
Fresh cranberries for garnish



Cranberry Mimosa



*Pimento Cheese and Toast
Stuffed Mushroom Caps*

RECIPE | Pimento Cheese Spread

1 cup finely chopped pimento cheese
2 cups whipped cream cheese
½ cup shredded cheddar cheese
2 tablespoons finely chopped green onions
1 tsp smoked paprika
Salt and pepper to taste

Combine all ingredients in a bowl and whip until all ingredients are well mixed. Served with garlic toast or garlic bread.

RECIPE | Stuffed Mushroom Caps

2 dozen medium sized cremini mushrooms, stems removed and set aside
½ cup finely chopped yellow onion
½ cup finely chopped red bell peppers
½ cup finely chopped green bell peppers
Mushroom stems, chopped
1 cup panko breadcrumbs
½ stick unsalted butter, melted
1 tbsp. canola oil
Grated parmesan cheese
Chopped chives and parsley

Preheat oven to 350 degrees.

Brush the inside and outer parts of the mushroom caps with melted butter, season them with salt and pepper and place on a baking sheet.

On a sauté pan over medium heat, pour oil and the rest of the melted butter. Sauté the onions, peppers and mushroom stems until tender, about 4 minutes. Add the breadcrumbs in the sauté pan and cook for another 2 minutes. Season with salt and pepper. Cool down the mixture for about 5 minutes at room temperature then add the parmesan and herbs.

Stuff each mushroom cap with the vegetables and breadcrumbs filling. Bake the stuffed mushrooms for 10 minutes. Serve warm.





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RECIPE | Pickled Shrimp

- 1 Sweet onion (Maui or Vidalia), thinly sliced
- 1 Lemon, thinly sliced
- 1 basket grape tomatoes
- ¼ bunch parsley leaves
- Dill leaves
- 1 cup rice wine vinegar or cider vinegar
- ½ cup water
- 2 tbsp sugar
- 1 tbsp salt
- 1 tbsp whole peppercorns
- 1 tsp chili flakes
- 1.5 lbs cooked and peeled shrimp, 16/20 or 21/25

In a large bowl combine all the ingredients. Place in a jar and cover tightly and refrigerate for 24 hours before serving. The shrimp will keep for 1 week in the marinade.



Pre-dinner nibbles and cocktail



Pickled shrimp

CHEF TIP

To ensure moist result of your roasted turkey, brine the raw whole turkey in a solution of salt, sugar, aromatics and water overnight. The brining process will also impart additional flavors to your turkey based on the aromatics that you use. I like to add sliced oranges, apple juice, fresh rosemary, and fennel seeds to my brine.



Just for fun, circa 1989, our first Thanksgiving in the U.S
*My stepdad, my older sister (in a suit), me (in acid washed denim jacket)
My little sister and my mother.*

