

Meatloaf

Courtesy of Sunny Anderson

Ingredients

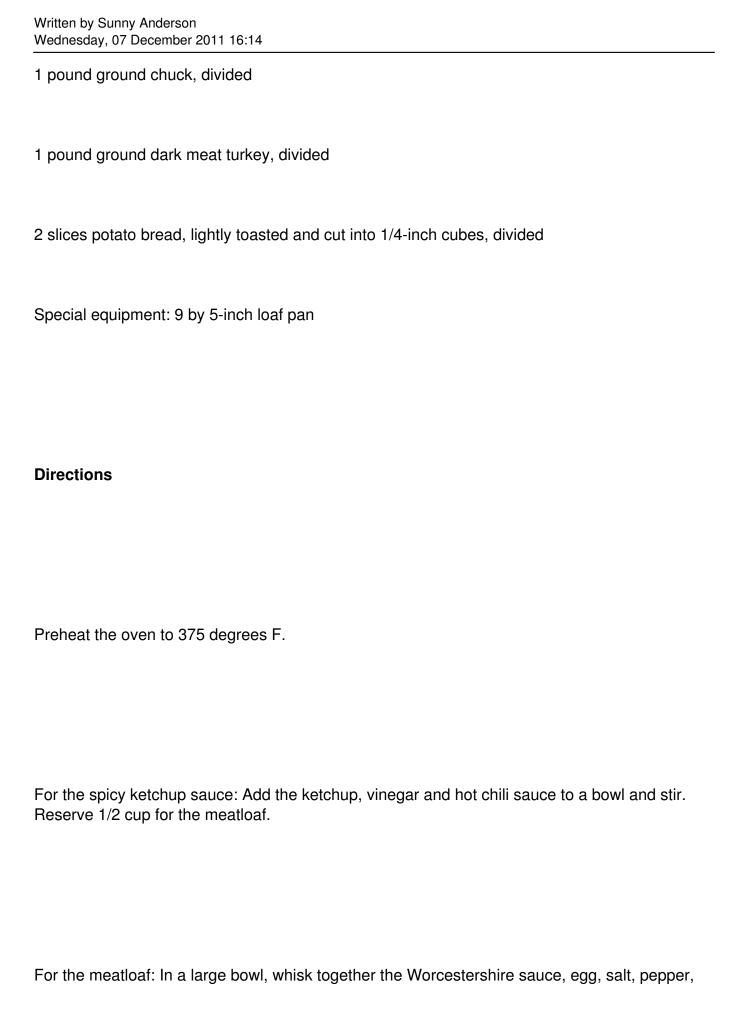
Spicy Ketchup Sauce:

- 1 1/2 cups ketchup
- 1 1/2 teaspoons apple cider vinegar
- 2 tablespoons sriracha hot chili sauce

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Written by Sunny Anderson Wednesday, 07 December 2011 16:14 Meatloaf: 2 tablespoons Worcestershire sauce 1 egg 2 teaspoons salt 1/2 1 t 4 (

1/2 teaspoon freshly ground black pepper
1 teaspoon sweet paprika
4 cloves garlic, grated (on a rasp)
8 sprigs fresh thyme, leaves stripped and chopped
1/2 cup chopped Vidalia onion
1 scallion, minced



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paprika, garlic, thyme, onions, scallions and reserved spicy ketchup sauce. Crumble half the chuck into the bowl, followed by some bread, then half the turkey pile on some more bread cubes. Repeat with the other half of meat and remaining bread. (So a half pound of crumbled chuck, some bread, then a half pound of ground turkey, some bread and repeat until done. Adding this way will make mixing easier and lighter for a juicier loaf.) Gently mix with 1 hand, bringing the egg mixture from the bottom to the top and around until everything is gently combined. Place into a 9 by 5-inch loaf pan, flatten the top and pour the remaining spicy ketchup sauce over the top evenly. Bake in the oven for 60 minutes. Remove and allow to rest for 10 minutes.

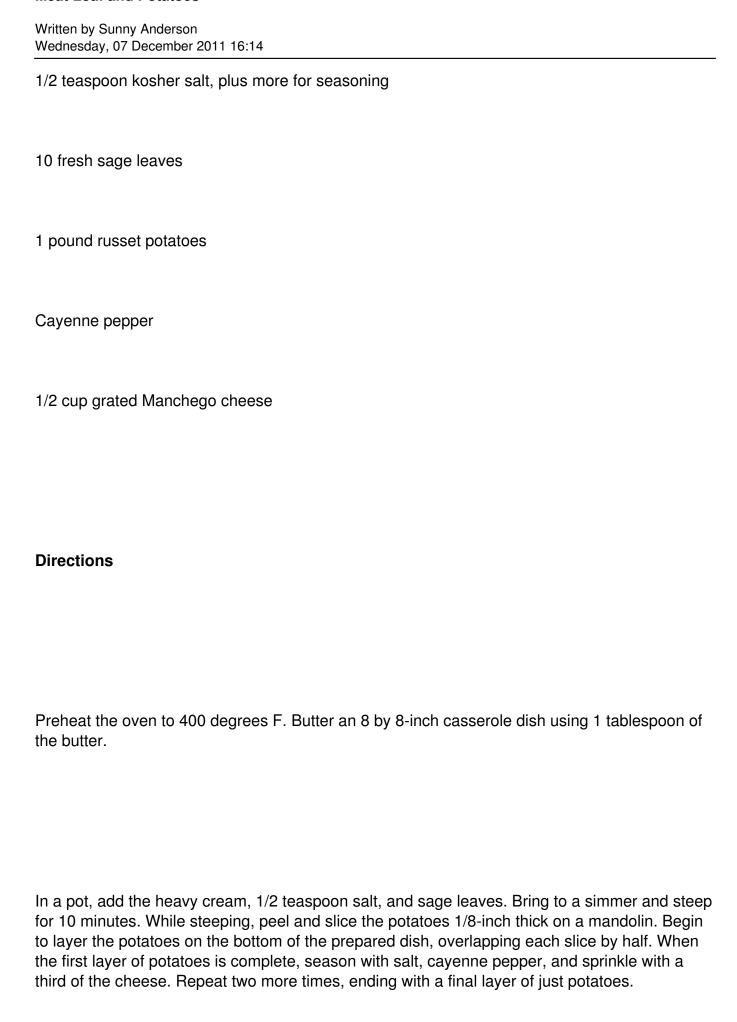
Tilt the loaf pan slowly to 1 corner and discard any excess fat or juices from the pan while holding the loaf inside. Don't worry, the meatloaf will still be juicy! Slice into 1-inch thick portions. Serve warm and if there's anything left, refrigerate it and enjoy a meatloaf sandwich for leftovers the next day.

Sage Potatoes Au Gratin

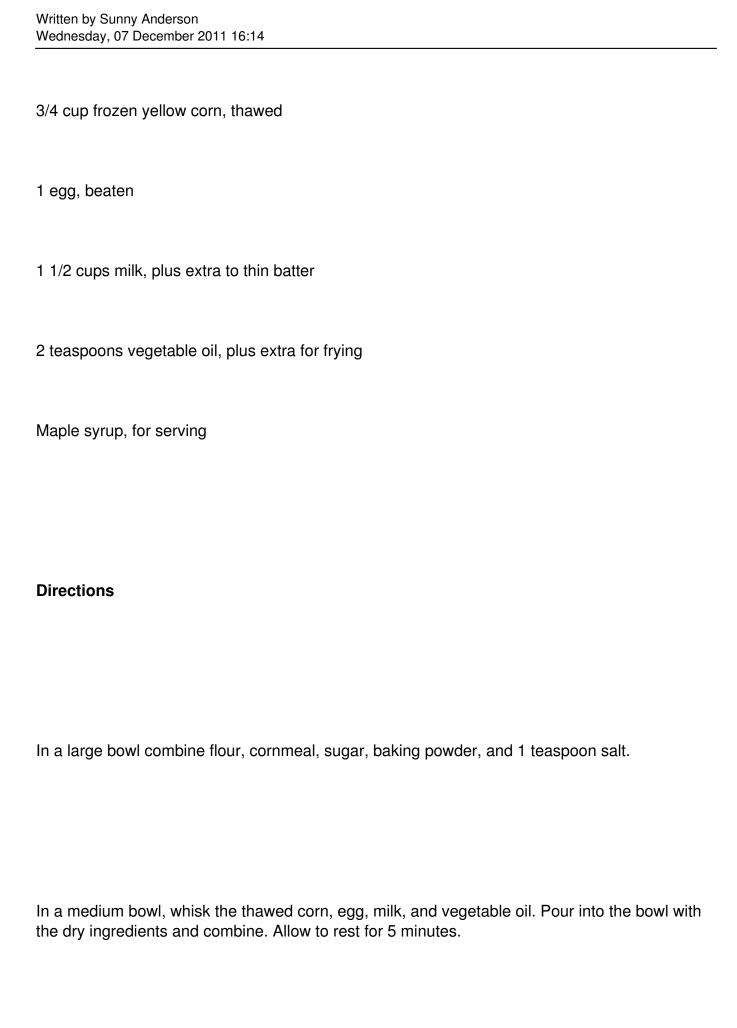
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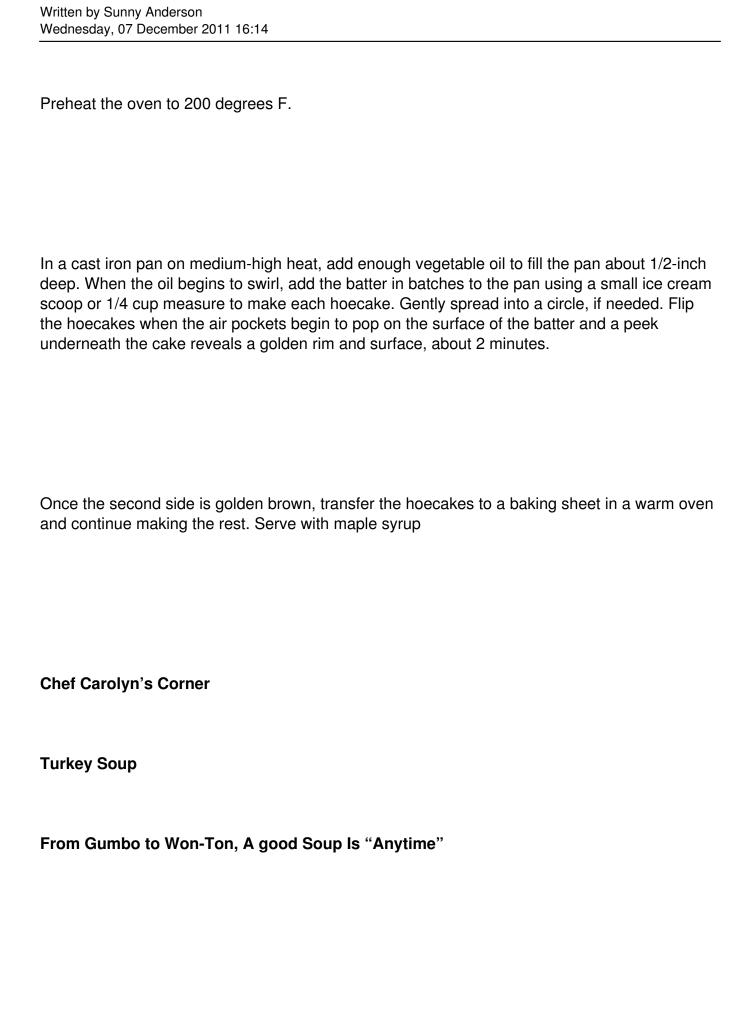
3 tablespoons butter, divided

2 cups heavy cream



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Strain the heavy cream and discard the sage. Pour the heavy cream over the casserole, pressing the potatoes down. Dot the remaining 2 tablespoons butter in pieces evenly over the top of the potatoes. Cover with aluminum foil and place in the oven, lowering the temperature to 350 degrees F. Bake, covered, for 40 minutes. Uncover and bake 20 minutes more. Serve hot.
Sweet 'n' Corny Hoecakes Ingredients
1 cup flour
1 cup cornmeal (recommended: Indian Head)
1/4 cup sugar
1 1/2 teaspoons baking powder
Kosher salt





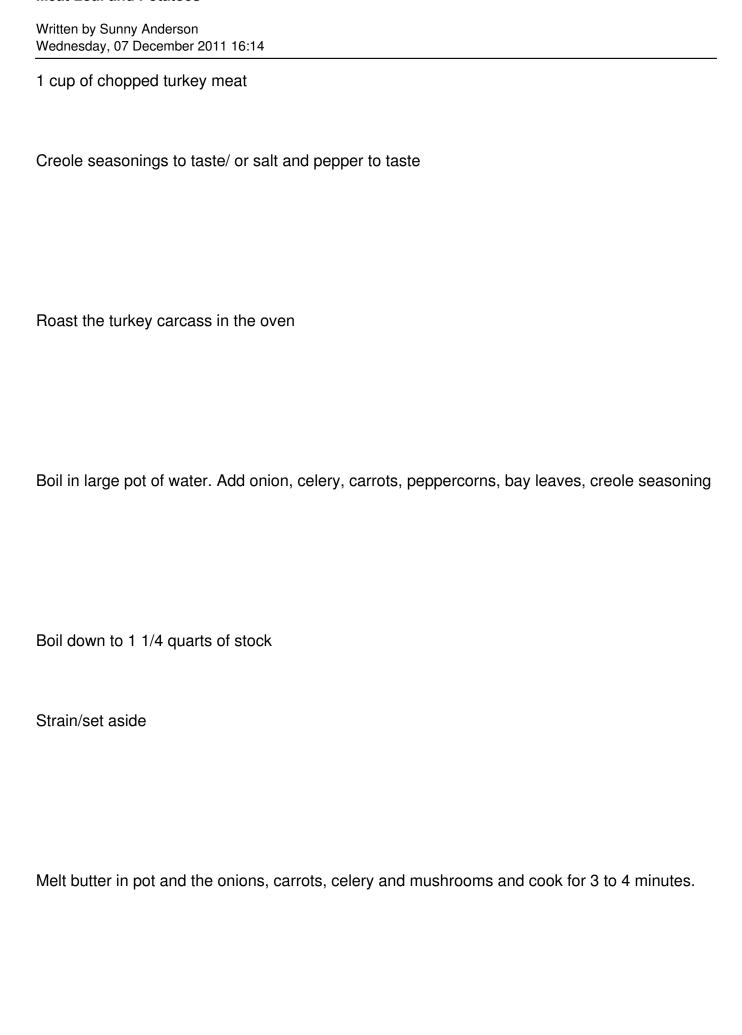
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Thanksgiving was great!!!!
Here's hoping the same for you and your family
Holidays really is a time to re fuel family ties, friends, its a Season for the Souls to re connect if you know what I mean?
This week lets talk soups if you're like most of us we had way too much food leftover and traditionally we know that the turkey Caucus went in the freezer for future for a Gumbo or a just Turkey Vegetable soup.
A good soup is easy to make especially if you use the freshest ingredients when they are in season
A good stock is also a necessary ingredient although it takes time the end result is worth it.

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Chef Carolyn Ingredients 2 tablespoon butter 1 large carrot 1 Sweet onion chopped 1 stalk celery, chopped 1 cup chopped mushrooms (optional) 1 1/4 quarts of turkey stock 2 teaspoon of thyme







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Sea salt
Chopped green onions
Directions
Thin slice the chicken breast and tasso in small pieces, and if you use Large Shrimp cut in half.
In a Wok or sauce pan bring stock to a rolling boil
Add the chicken and Tasso and let cook for 5 min then add shrimp.
Add Salt/ nano dash of Creole seasoning and let simmer for 2 more minutes.

