

ADTACK's
**THANKS
GIVING**
Recipe
Book



Mike's Recipe

Creamed Spinach Casserole

Level: Easy | Total: 40 min | Active: 20 min
Yield: 4 to 6 servings



Ingredients

- 3 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 1 1/4 cups heavy cream
- 1/4 teaspoon freshly grated nutmeg
- 1/8 teaspoon cayenne
- Two 10-ounce packages frozen chopped spinach, thawed and squeezed dry
- Kosher salt and freshly ground black pepper
- 1/2 cup grated Parmesan
- 2 ounces cream cheese
- 2 tablespoons panko breadcrumbs

Directions

- 1 Preheat the oven to 400 degrees F.
- 2 Melt the butter in a medium saucepan over medium heat. Add the garlic and onion and cook, stirring occasionally, until softened, about 6 minutes. Add the heavy cream, nutmeg and cayenne and bring to a simmer. Simmer, stirring occasionally, until slightly thickened, about 5 minutes. Mix in the spinach, 1/2 teaspoon salt and 1/4 cup of the Parmesan. Add the cream cheese and stir until melted. Season with salt and pepper to taste.
- 3 Transfer the mixture to a 1 1/2- to 2-quart baking dish and sprinkle with the panko and remaining 1/4 cup Parmesan. Bake until bubbling and light golden on top, about 15 minutes.

Rachel's Recipe

White Bean and Sausage Stew in Pumpkin Bowls

Yield: 12

Ingredients

- 2 cups dried navy beans
- 2 bay leaves
- 2 sprigs fresh thyme, plus 1 tbsp leaves
- 1 teaspoon whole black peppercorns
- 5 cups homemade or low-sodium store-bought chicken stock
- 1 large onion, coarsely chopped
- 12 (about 2 pounds each) sugar pumpkins, washed and dried
- ½ cup extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 3 tablespoons unsalted butter
- 1 pound turkey sausage, casings discarded, coarsely chopped
- 3 dozen red pearl onions, peeled
- 14 small red fingerling or new potatoes, (about 12 ounces), halved lengthwise
- 4 medium carrots, peeled and cut into ¼-inch rounds
- 2 large leeks, white and pale-green parts only, thinly sliced crosswise, rinsed well
- 1 stalk celery, trimmed and cut into ¼-inch dice
- ½ pound white button mushrooms, trimmed and quartered
- 1 cup fresh shelled or thawed frozen baby peas
- ¼ cup all-purpose flour
- 1 ¼ cups whole milk
- 2 tablespoons coarsely chopped fresh sage

Directions

- 1 Put beans into a medium bowl; cover with cold water by 2 inches. Refrigerate 8 hours (up to overnight). Drain beans and transfer to a large stockpot.
- 2 Make bouquet garni: Place bay leaves, thyme sprigs, and the peppercorns on a square of cheesecloth; tie into a bundle with kitchen twine. Add stock, onion, and bouquet garni to pot with beans. Bring to a boil. Reduce heat to medium-low. Cover; simmer until beans are tender, about 1 1/2 hours. Drain beans, reserving cooking liquid. Discard bouquet garni.
- 3 Preheat oven to 350 degrees. Using a keyhole saw, cut out tops of pumpkins, and reserve. Remove seeds. Rub inside of each pumpkin with the oil, and season with salt and pepper. Place pumpkins and tops right side up on baking sheets lined with parchment paper. Bake 25 minutes. Remove tops; let cool completely on a wire rack, and reserve for garnish. Turn pumpkins upside down, and bake until flesh is tender but firm, about 25 minutes more. Let cool completely on rack.
- 4 Melt 1 tablespoon butter in a large stockpot over medium-high heat. Add sausage. Cook, stirring, until sausage is browned, about 7 minutes. Add remaining 2 tablespoons butter, the pearl onions, potatoes, carrots, leeks, and celery. Cook, stirring occasionally, until vegetables have softened, about 12 minutes. Stir in mushrooms and peas. Stir in flour, and cook 2 minutes.
- 5 Reduce heat to medium. Add milk; simmer 5 minutes. Stir in beans, reserved cooking liquid, sage, thyme leaves, and 2 cups water. Bring to a simmer; cook until thick, about 30 minutes.
- 6 Preheat oven to 350 degrees. Divide the stew among pumpkin shells. Place on baking sheets, and bake until pumpkins are soft, about 15 minutes. Garnish with tops.



Brianna's Recipe

Fried Spring Rolls



Ingredients

- One pack of spring roll wrappers cut in half diagonally
- 2.5 pounds ground beef
- 1.5 pounds ground pork
- Three to four large carrots shredded
- Three onions shredded
- Three stalks of celery shredded
- 6 cloves of garlic minced
- White pepper
- Salt
- Black pepper
- Garlic powder
- Onion powder
- Patis sauce

Directions

- 1 Take ground pork and ground beef and cook in a skillet until halfway cooked. Add in minced garlic.
- 2 Then take the shredded vegetables and Cook in a separate pan to reduce water. Drain the meat of all grease and Pat dry. drain the vegetables of all liquid and pat dry mix the meat and the vegetables in a big bowl. Add a half a tablespoon of white pepper, black pepper, salt, garlic powder, onion powder, and two capfuls of patis sauce. Mix together to make the filling.
- 3 Take the spring roll wrappers and cut in half diagonally. Peel apart the wrappers. Fill with the meat and veggie mixture. Roll the wrapper and close it by slightly wetting the tip of the wrapper.
- 4 Freeze for 24 hours and fry in oil until golden brown.

Maitri's Recipe

Aloo Nazakat

Prep Time: 15minutes
Cook Time: 1hour hr 30minutes



Ingredients

- 4 Potatoes big
- 1/3 cup Bengal Gram Dal
- 2 Papads medium size
- 2 tbsp Ginger Garlic Paste + 2 tsp
- 2 cup Plain Yogurt whisked
- 1 cup Paneer grated
- 1 1/4 tbsp Chaat Masala Powder
- 3 Green Chillies chopped
- 1 tsp Black Salt
- 2 tsp Garam Masala Powder
- 2 tsp Red Chilli Powder
- few Coriander Leaves
- 3 to 4 tbsp Mustard Oil
- Salt as per taste
- Oil as required for frying

Directions

- 1 Peel the potatoes and cut them in half. Boil the potatoes in a pan of water until tender. Scoop out the insides, leaving a potato shell, and set the flesh aside.
- 2 Dry roast the dal in a nonstick pan until golden, then grind to a fine powder. Heat oil in a deep frying pan and fry the potato shells until golden brown; drain excess oil. Fry the papads in the same oil, drain, and set them aside.
- 3 Heat 2 tablespoons of oil in a nonstick pan. Stir-fry 2 tablespoons of ginger-garlic paste for 30 seconds. Add the reserved potato flesh, a little salt, and cook for 5 minutes.
- 4 In a bowl, whisk the yogurt with salt, 2 teaspoons of ginger-garlic paste, black salt, garam masala, red chili powder, coriander leaves, and roasted dal powder. Add mustard oil and mix well; set aside.
- 5 In another bowl, mix paneer, chaat masala, coriander leaves, green chillies, salt, and the potato mixture. Crush the papads and mix them into the paneer-potato mixture. Fill the fried potato shells with the paneer-potato mixture. Place the filled potato shells in the yogurt mixture and coat gently. Let sit for 60 to 90 minutes.
- 6 Transfer the stuffed potatoes to a greased, parchment-lined baking tray. Bake in a preheated oven at 350°F (180°C) for 20 to 25 minutes. Serve as a snack or with naan.

Tracy's Recipe

Pancit Canton

(Stir-fried noodles)



Ingredients

- 250 grams flour stick noodles
- 4 ounces pork thinly sliced
- 1 piece Chinese sausage sliced
- 1 piece onion sliced
- 1 teaspoon garlic minced
- 8 to 10 pieces shrimp shell removed
- 10 to 12 pieces snap peas
- 3/4 cup carrot julienne
- 1 piece cabbage small, chopped
- 1 1/2 cups chicken broth
- 1 tablespoon oyster sauce optional
- 3 tablespoons soy sauce
- 3/4 cup water
- 1/2 cup flat leaf parsley chopped
- 3 tablespoons cooking oil
- Salt and pepper to taste

Directions

- 1 Place 2 cups of ice and 3 cups water in a large bowl. Set aside.
- 2 Boil 6 cups of water in a cooking pot. Once the water starts to boil, blanch the snap peas, carrots, and cabbage for 35 to 50 seconds. Quickly remove the vegetables and immerse in bowl with ice cold water. Drain the water after 2 minutes and set aside.
- 3 Heat a large wok or cooking pot and pour-in the cooking oil. Saute the onion and garlic. Add the pork and sausage slices and continue to cook for 2 minutes. Add-in soy sauce and oyster sauce. Stir.
- 4 Pour-in chicken broth and water. Add salt and pepper. Let boil. continue to cook for 5 to 10 minutes. Put-in the shrimp and parsley. Cook for 3 minutes. Add more water if needed.
- 5 Put-in the flour noodles. Gently toss until the noodles absorb the liquid. Add-in the blanched vegetables. Toss and cook for 1 to 2 minutes.
- 6 Transfer to a serving plate. Serve. Share and enjoy!

Cy's Recipe

Ginataang Tulingan

(Tuna in Coconut Milk)



Ingredients

- 1 kl Tulingan
- 1 onion
- 2 tomatoes
- 4 cloves of garlic
- 1/2 teaspoon pepper (cracked)
- 1/2 cup ginger (sliced and stripped)
- 1 magic delicious salt
- Chili labuyo
- Petchay or eggplant (optional)
- Coconut milk (a whole coconut that has been squeezed)
- 1/2 cup of Suka

Directions

- 1 Divide the sliced onion, garlic, tomato, ginger. Put the splits in a pot or pan season with pepper.
- 2 Put the fish in order (tulingan or perhaps tambakol or tilapia) choices of fish to be cooked.

Put the vinegar when the fish is placed on top of the ingredients. Let it boil for about 5 minutes.
- 3 Put the remaining ingredients after boiling for 5 minutes in vinegar along with the second milk. Let it boil for about 10 minutes. After 10 minutes put the first milk together with the paksimew or pangsigan and the labuyo. Stir the milk so it doesn't curdle.
- 4 When the first milk is boiled and cooked, then drop the eggplant or petchay and add the magic sauce. Season and cover for about 3 minutes to cook the petchay. When the eggplant is mixed, it must be combined with the second milk.

Vee's Recipe

Sinigang na Baboy

(Pork Sinigang)



Ingredients

- 1 lb pork (belly or ribs), cut into chunks
- 1 onion, quartered
- 2 tomatoes, quartered
- 1 radish (labanos), sliced
- 1 eggplant, sliced
- 1 bunch kangkong (water spinach) or any leafy greens
- 3-4 long green beans
- 1-2 serrano peppers (optional, for spice)
- 1 pack of Sinigang mix (or 1/4 cup tamarind paste) for sourness
- 8 cups water
- Fish sauce or salt to taste

Directions

- 1 In a large pot, bring the 8 cups of water to a boil. Add the pork and let it cook for about 45 minutes or until tender.
- 2 Add the onion, tomatoes, and radish, and let it boil for another 10 minutes.
- 3 Next, add the eggplant, green beans, and serrano peppers (if you're using them) and cook for 10 more minutes.
- 4 Stir in the Sinigang mix or tamarind paste and season with fish sauce or salt to taste. Adjust the sourness to your liking.
- 5 Add the kangkong (water spinach) or other leafy greens and cook for another 2-3 minutes.
- 6 Serve hot with steamed rice, and enjoy!

Maranda's Recipe

Sourdough Bread Stuffing



Ingredients

- 1 loaf of sourdough bread cut into 1/2" cubes (12 cups fresh or 10 cups dried)
- 1/2 of a yellow onion, finely diced (about 1 cup)
- 1 medium carrot, grated
- 3-4 ribs celery, finely diced (about 1-½ cups)
- ½ lb ground sausage
- ¾ cup butter*
- 1/4 cup fresh chopped parsley, finely minced
- 3 teaspoons fresh sage, finely minced
- 2- 2 1/2 cups chicken bone broth (you may need up to 2 ½ cups total broth)

Directions

- 1** Cut and Dry Bread Cubes: With a sharp serrated knife cut the loaf of sourdough bread into 1/2" cubes. Spread bread cubes out onto a baking sheet and allow to dry out. at room temperature for 2-3 days, OR in the oven at 200 degrees F for 1-2 hours, tossing occasionally until dry.
- 2** Chop veggies: Finely dice the onion and celery. Grate the carrot and squeeze it out tightly inside a paper towel. Mince the parsley and sage.
- 3** Cook Sausage: In a large sauté pan, brown the sausage breaking it into small pieces as it cooks. Remove sausage to a paper towel-lined plate, to soak up any excess grease. Remove most of the grease from the pan.
- 4** Cook veggies: Add butter to a pan over medium heat. Once melted, add onion and celery and cook for 2-3 minutes until onion is translucent. Add carrot and cook for 2 more minutes. Add the sage and gently stir in, allowing the sage to wilt and release its flavor.
- 5** Combine: Add dried bread cubes to an extra-large mixing bowl. Sprinkle fresh parsley on top, then add sausage and toss to combine. Pour sauté pan with the butter and veggies over the dried bread cubes and sausage and toss to combine.
- 6** Gradually add bone broth: Start with 1 ½ cups of the chicken bone broth and drizzle it very slowly all over the bread mixture, stirring gently as you go. It is important not to pour the liquid in all at once or it will make soggy spots in the bread. Add more bone broth as needed, until all of the bread is lightly moistened, but the mixture is not overly wet. Season with salt and pepper, to taste.
- 7** Bake: Add stuffing to a greased 9x13 inch pan (or similar size casserole dish). Cover with aluminum foil. Bake at 350 degrees F for 30 minutes. Uncover and bake an additional 10-15 minutes.
- 8** Store leftover stuffing in an airtight container in the refrigerator for 3-4 days.