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Make yourself comfortable.

Traditional Turkey Feast Thanksgiving Menu

Appetizer: **Mini-Cheese Ball Pumpkins**

Main Dish: **Roast Turkey**

Side Dish: **Brussels Sprouts with Gremolata**

Side Dish: **Baked Acorn Squash with Brown Rice and Mushrooms**

Dessert: **Pumpkin Cheesecake**

Mini-Cheese Ball Pumpkins

1 (250 g) brick cream cheese
Grated cheddar cheese
Red onion
Walnut pieces
Hot horseradish
Worcestershire sauce
Salt
Orange coloured crackers
Green bell peppers

Roast Turkey with Herbes de Provence and Butter

1 12–14 lb (5.5–6.3 kg) fresh or frozen
grade A or free-range turkey
Butter
Herbes de Provence to taste
Salt
Freshly ground black pepper
Chicken or turkey stock
All-purpose flour

Brussels Sprouts with Gremolata

Lemon
Orange
Parsley sprigs
Garlic
1-1/2 lb Brussels sprouts
Butter
Salt
Freshly ground black pepper

Baked Acorn Squash with Brown Rice and Mushrooms

2 medium acorn squash
Olive oil
2 shallots
Garlic
1/4 lb shiitake mushrooms
1/4 lb oyster mushrooms
1/4 lb brown mushrooms, sliced
Red bell pepper
Carrots
Green onions
Fresh sage
Brown rice
Vegetable stock
Salt
Freshly ground black pepper

Pumpkin Cheesecake

Marzipan
Orange and black food colouring
Crushed gingersnaps or graham cracker
crumbs
Butter
Sugar
Cream cheese
Granulated sugar
Large Eggs
1 can pumpkin purée (398 mL)
Pure vanilla extract
Ground cinnamon
Ground cloves
Ground nutmeg