

# Sam Allingham's Thanksgiving Corn Pudding

## Ingredients:

5 eggs

$\frac{1}{3}$  cup butter, melted

$\frac{1}{4}$  cup white sugar

$\frac{1}{2}$  cup milk

4 tablespoons cornstarch

1 (15.25-ounce) can whole kernel corn

2 (14.75-ounce) cans cream-style corn

## Directions:

Preheat oven to 400°F. Grease a 2-quart casserole dish. In a large bowl, lightly beat eggs. Add melted butter, sugar, and milk. Whisk in cornstarch. Stir in corn and creamed corn. Blend well. Pour mixture into prepared casserole dish. Bake for 1 hour.



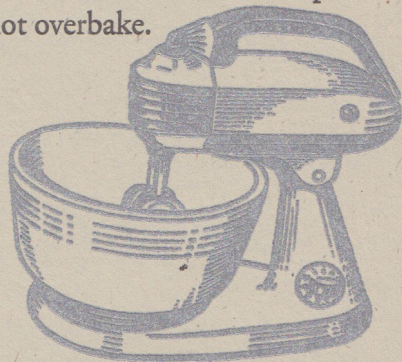
## Lindsey Todd's Molasses Cookies

### Ingredients:

$\frac{3}{4}$  cup shortening  
1 cup dark brown sugar  
4 tablespoons molasses  
2  $\frac{1}{4}$  cups flour  
 $\frac{1}{4}$  teaspoon salt  
2 teaspoons baking soda  
 $\frac{1}{4}$  teaspoon ground cloves  
1 teaspoon cinnamon  
1 teaspoon ginger

### Directions:

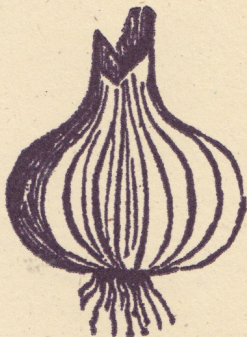
Cream together shortening and brown sugar until light and fluffy. Sift or whisk together dry ingredients and add to mixture. Form dough into 1"-diameter balls and roll them in sugar. Place on a cookie sheet (a dozen, evenly spaced, per sheet). Bake at 350°F for 10-12 minutes or until tops begin to crinkle. Do not overbake.



## Jen Snead's Sorrel Soup

### Ingredients (serves 4-6):

2 pounds fresh sorrel  
2 tablespoons butter  
1 medium yellow onion, chopped  
5 ribs of celery, diced  
4 cups chicken stock  
2 cups water  
Salt and pepper  
Crème fraiche



### Directions:

In a large skillet, melt the butter and sauté the onion and celery. Add the sorrel, the chicken stock, and the water. Bring to a boil; cook for about fifteen minutes. Strain and reserve the stock. Purée the sorrel, celery, and onion - add the stock until smooth. Transfer to a pot and heat through. Add salt and pepper to taste. Serve garnished with a dollop of the crème fraiche.



## Beet, Leek and Gorgonzola Bruschetta

from *Forklore*, by Ellen Yin

### Ingredients:

2 to 3 medium-to-large beets, red or yellow, roasted, cut into  $\frac{1}{4}$ -inch cubes  
2 leeks, halved, sliced thin and cleaned  
2 tablespoons extra-virgin olive oil  
1 tablespoon unsalted butter  
Salt and freshly ground black pepper  
 $\frac{1}{4}$  pound Italian Gorgonzola, crumbled  
1 day-old baguette or other fresh, country-style bread, sliced  $\frac{1}{2}$ -inch thick on a bias  
 $\frac{1}{4}$  cup olive oil

### Directions:

Melt butter into olive oil in a large pan over medium-high heat. Add leeks and sauté until translucent, about 4 minutes. Season with salt and pepper to taste. Preheat broiler. Place slices of bread on a tray, generously brush with olive oil and season with salt and pepper. Lightly toast under the broiler for 2 minutes. Flip toasted slices over, spread a tablespoon of leeks on top, and top with roasted beets and a sprinkle of crumbled Gorgonzola. Return toasts to the oven until cheese is melted, 1 to 2 minutes. Serve with a side of salad or baby greens.





# Erin Gautsche's Chocolate-Chili Bread Pudding

## Ingredients (serves 6):

6 ounces fine-quality bittersweet chocolate  
6 tablespoons unsalted butter plus  
additional for greasing ramekins  
2 cups heavy cream  
3 tablespoons sugar  
3 teaspoons vanilla  
2 tablespoons cinnamon  
3 teaspoons cayenne pepper  
6 large eggs, lightly beaten  
4  $\frac{1}{2}$  cup cubes ( $\frac{1}{2}$ -inch) firm  
pumpnickel bread (about 12 slices)  
Special equipment: Six 8-ounce ramekins  
or a muffin tin with 1-cup muffin cups  
Accompaniment: vanilla ice cream  
(optional)

## Directions:

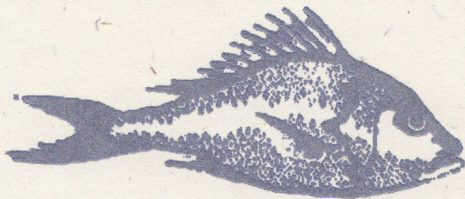
Place oven rack in middle position and preheat oven to 350°F. Generously butter ramekins or muffin cups. Cook butter, cream, chocolate, sugar, vanilla, cinnamon, cayenne, and a pinch of salt in a 2-quart heavy saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat and whisk in eggs until combined. Fold in bread cubes and let stand 5 minutes. Fill ramekins with bread mixture and bake until puffed and set around edges, but still moist in center (15 to 20 minutes). Cool 5 minutes before serving.



## Media Res Blancmange of Fish

### Ingredients:

$\frac{1}{2}$  pound white fish (cod,  
haddock, John Dory, hake)  
1 cup easy-cook rice  
4 ounces ground almonds  
1 teaspoon sugar  
 $\frac{1}{2}$  teaspoon ginger  
Salt and pepper  
2 tablespoons anise seeds



### Directions:

Place the fish in a skillet and just cover with water. Bring to simmering point, then cook gently for five or ten minutes. Drain off the broth, reserving one cup. Add cold water to remaining broth to reach two cups, and add salt. Place the almonds in a bowl, and add reserved cup of broth when cool. Pour the rest of the liquid into a pan with the rice, and bring to a boil, then cover and cook over gentle heat until the liquid is nearly all absorbed. Turn off the heat and keep the pan covered. Add the sugar, ginger, and anise to the almonds and pour into the rice, stirring very gently with a fork. Flake the fish and add to the rice. Season with salt and pepper to taste.