

HUB THANKS GIVING



2020

thank you to everyone who submitted recipes, and to everyone who submitted recipes to the 2015 KWH cookbook (designed by Maura Reilly-Ulmanek and excerpted here) and also everyone who has replied to any of Jessica's Hub Thanksgiving emails and everyone who has ever eaten at the Writers House or considered KWH a place to go to be together <3 <3 <3

MENU PLAN CIRCA 2012

double mac-n-cheese (by Ali C and Ali K); beef stew from Joan Kim (so Jay could stack meat on meat); the most decadent gravy ever ala Max; vegan and vegetarian treats from the kitchens of Jenny Chen and Kenna (including — what was it? — peanut butter tofu? who knew!); delicious green beans from David Lai; Nick Defina's first-ever cranberry upside-down cake; Santi's yummy beans and rice; Andrew Beal's vegan stuffing; Dan Tan's potatoes (so good! — and not at all vegan and that's probably why, sorry vegans); Brussels sprouts meaty and not (from Grace and Jamie-Lee); more potatoes from Arielle and Andrea (thank GOODNESS it meant beef stew potato stacks afterward when Jess got hungry); delicious breads from David Poplar, Hannah White, and Deirdre; that cool double tray of purees: apple & cranberry on one side, parsnip & sweet potato on the other (from Becky, Pim and Shivani), fantastic (or fantastical!) desserts from Becca, Andie, Diamond, Rebecca and others; some beautiful beautiful cauliflower thing plus marshmallow-topped sweet potatoes from a crew led by Maddie and Kelly; a wild chicken production from Virginia; rutabagas! thanks to Alli Katz; corn muffins from the besties Gwen and Anastasiya; Lily Applebaum's triple threat of apple crisp, polenta, and pie; cranberries from the unstoppable team of Amanda and Zoe — plus more from Steve M.

1. Buy the biggest turkey you can find, consider buying two
2. Remember that time in 2007 or 2008 we forgot to defrost the turkey?
3. For roasting times, temp, and other directions: consult Serious Eats, Bittman, Joy of Cooking (Jessica's copy is usually in the KWH kitchen), and random people on the internet
4. There was a time we got chicken and sides from 48th Street Grill
5. Alert the Hub that the oven will not be available for use all day
6. Ugh. Serious Eats wants you to spatchcock the turkey
7. Prep turkey: remove neck and giblets (save for gravy), wash and dry bird, butter? (check sources), salt and pepper (and also paprika, per Michelle)
8. Where is the meat thermometer?
9. It will likely be something like 13 minutes per pound at 350°
10. Plan time for the turkey to rest, but time it so there's enough time to carve the bird before the kitchen is complete chaos
11. None of the knives are sharp enough
12. ???
13. Make gravy with drippings (plus broth made from neck and giblets — insert step above)
14. Alli is a good turkey carver





ON MY FIRST HUB THXGIVING
I DIDN'T KNOW
HOW TO COOK.

ON MY FIRST HUB THANKSGIVING

MY LIPS WERE CHAPPED; I WASN'T
USED TO THE COLD.

TWO HOURS BEFORE MY FIRST HUB THANKSGIVING,
I PROPPED MY PHONE AGAINST A CAN OF CONDENSED
MILK ON THE COUNTER, AND FROM HER RECTANGLE, MY
MOM GUIDED ME THROUGH.

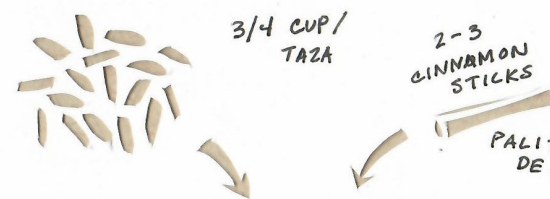
"COMPRÁSTE EL ARROZ CORTO, VERDAD?"

"SÍ, I GOT THE SHORT GRAIN. I THINK IT'S FOR SUSHI."

"GOOD. THERE'S NOTHING WORSE THAN AN
ARROZ CON LECHE WITH HARD GRAINS."

I SINCERELY AGREED.

AN ARROZ CON LECHE FROM HOME

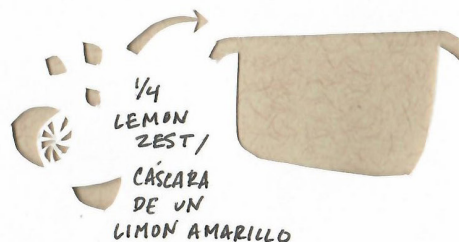


3/4 CUP/
TAZA

2-3
CINNAMON
STICKS

PALITOS
DE CANELA

← my development
(to add at this
stage). Mom
doubted but the
results are
fantastic



1/4
LEMON
ZEST/
CÁSCARA
DE UN
LIMÓN AMARILLO

BOIL ~10 MINUTES,
SIMMER UNTIL RICE IS
TENDER (IMPORTANT!)

HIERVE ~10 MINUTOS,
A FUEGO LENTO HASTA QUE
EL ARROZ SE PONGA TIERNO
(IMPORTANTE!)

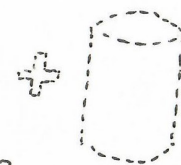
ADD +
AÑADE



1 CAN / LATA
EVAPORATED
MILK / LECHE
EVAPORADA



2 CAN / LATA
SWEETENED
CONDENSED MILK /
LECHE CONDENSADA
AZUCARADA

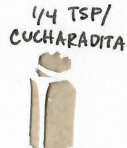


(OR 1.5, OR 2...
TO TASTE,
REALLY)

THEN
DESPUES



ADD +
AÑADE



SALT /
SAL



1 TSP /
CUCHARADITA
VANILLA EXTRACT /
EXTRACTO DE VAINILLA

THEN STIR +
COOK UNTIL NOT
RUNNY!!

COCINA + CONTINUA
REVOLVIENDO
HASTA ESPESO!

Scones: Unblinding British Food

Ideas:

- cinnamon/sugar
- currant/citrus zest
- Lemon cranberry
- Date and bacon
- Pumpkin and maple



Ingredients:

- 2 cups all purpose flour
 - ◆ Triple: 5.5 cups
- ¼ cup sugar
 - ◆ Triple: ¾ cups
- ½ tsp salt
 - ◆ Triple: 1.5 tsp
 - ◆ For triple, if using salted butter, only use ½ tsp
- 2 tps baking powder
 - ◆ Triple: 2 tpsps or ⅓ cup
- 6 tpsps / ¾ stick cold pearled butter
 - ◆ Triple: 2 sticks plus 2 tpsps
- 1 egg
 - ◆ Triple: 3 eggs
- ½ cup heavy cream
 - ◆ Triple: 1.5 cups
 - ◆ 1 cup cream = ¾ milk plus ¼ cup melted butter (5 tpsps)
- Flavors for regular batch:
 - ◆ ¼ tsp zest
 - ◆ ¼ cup dried fruit

Directions:

- Preheat oven to 450F
- Sift dry ingredients (flour, salt, sugar, baking powder) in a large bowl
- Pearl the butter
 - ◆ Chop it, freeze it, food process it into breadcrumb-pea sized chunks
 - ◆ Melt it, pour into iced water without the ice in it, skim pearls from the top, freeze
- Add the butter to the dry ingredients, incorporate to make sure there are no large clumps
 - ◆ Use a wooden spoon so the heat from your hands doesn't melt the butter
 - ◆ Add dry flavorings
- Beat eggs with cream and wet flavorings (extract and zest)
- Pour wet ingredients into a well of the dry ingredients
- Combine until dry ingredients are incorporated
- Wash hands with cold water, knead dough into ball that doesn't stick to the bowl's side
- Handle the dough as little as possible
- Roll dough out on a floured surface into an 8in round
- Cut into 8-12 wedges, place on lined, ungreased baking sheet
- Brush tops with cream and sugar (can add cinnamon)
- Bake 12-15 minutes until tops are golden, lean towards 15, dry on rack

from Alex Basescu

from Rhosean Asmah

Some notes on the recipe: you can use whatever yogurt brand you want--I've had really good luck with Fage. You can also use whatever dried fruit you want. So changing these up can make for some really fun combinations--coconut yogurt and dried mango, for example, or anything else you can think of! You can also mix jam into plain yogurt to make your own yogurt flavors.



Ingredients:

- 1 1/2 cup flour
- 1/4 cup sugar
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 6 tbsp butter (cold, sliced into tablespoons)
- 1/2 cup dried cranberries
- 1/2 cup Tart Cherry Noosa

Yield: 8 scones

noosa finest yoghurt

cran-cherry yoghurt scones

Directions:

1. Preheat oven to 425 degrees.
2. Mix flour, sugar, baking powder, baking soda, and salt together in a large bowl.
3. Mix the butter in one slice at a time.
4. Stir in the cranberries and Noosa Yoghurt and mix until dough forms.
5. Form dough into a ball, place on a greased baking sheet, and pat down into a circle about 1/2 to 1/4 inch thick.
6. Sprinkle dough with sugar and cut into 8 triangular segments.
7. Bake for 18-20 minutes or until edges are crisp and the top is lightly browned.

www.noosayoghurt.com

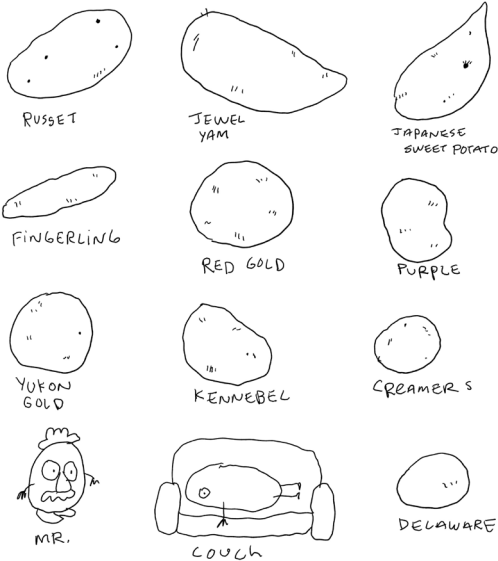
"Scones scones scones scones scones scones scones?"

baked sweet potato & marshmallow

from Rema Hort

boil sweet potatoes (chunks) in salted water
till mushy
pour out water
keep sweet potatoes on flame
this burns out excess water
add some milk (whatever kind) and butter (also whatever kind)
and cinnamon and nutmeg
extra cinnamon
mix and mash
mash thoroughly
dump mash on pan
cover in mini marshmallows
more marshmallows the better
same principle applies to cinnamon
put in oven like 350 degrees
maybe broil it

some Potato VARIETIES by ALI KATZ



dear dessert maker,

if you have electric beaters or are
really strong, always make
homemade whipped cream!



- * cold heavy cream
- * 1 Tbsp your fav
sweetener per C of
heavy cream
- * dash of vanilla
extract or ? experiment!

Put it all together + mix on high til it
starts to thicken, then go slower or you
may get butter by accident. Stop when
it looks + tastes how you like it "

if it takes a long time, refrigerate til
colder + try again. You will dazzle!
Love, Lily

A Star Cookie Story

by Mir Masud-Elias

When I first arrived in Philadelphia, I was lucky enough to make a friend, Sonja Strahm, who has remained a friend through the past, often turbulent, 14 years. She moved her family to Switzerland after the 2016 election. She's the one who introduced me to her Swiss German tradition of getting together to bake Zimtsterne or Cinnamon Star cookies (gluten free, yay!) during the holiday season. I miss her and all my far-flung friends so much. BTW-My cookies always come out looking more like starfish, while Sonja creates perfectly pointed stars:-)

Cookies made out of almond flour are one of those foods that (to me) inspire eternal optimism in an ever fractured and divisive world. While researching this recipe for a food blog I used to have,* I learned that in the Sephardic Jewish tradition** in pre-Inquisition Spain: "Almendrados, which date from the 15th century or earlier, are cookies made of ground blanched almonds, lemon zest, egg and sugar. They are left out to dry for a day before baking." Also, as chef and restaurateur Jose Andres explains: "Many dishes didn't belong only to one but to all — Jews, Christians and Muslims, who were living together in the important towns of Spain before the 15th century."

If you like this recipe, I have plenty others on Instagram as @devianahit.***

A warm and bright holiday season to all!

Zimtsterne or Cinnamon Star (Almond) Cookies

Makes approximately 50 cookies

250g powdered sugar (or 200g for a more manageable level of sweetness for those of us who are sensitive to sugar)

350g almond meal

2-1/2 tbsp. ground cinnamon

1 tbsp. lemon juice or 1 oz. Kirschwasser or other liqueur (optional)

A pinch of salt

3 egg whites

1. Beat egg whites with a little sugar (sprinkled in small quantities a little at a time) in a clean electric, stand mixer until stiff peaks form (approximately 2 minutes) like a meringue.

2. Add the salt and lemon juice and carefully fold in to mix.

3. Set aside a tiny bowl (approximately 7 ounces) for icing.

4. Add the remaining sugar, almond meal and cinnamon to the remaining egg whites (sprinkled in small quantities a little at a time).

5. Knead into a dough using the mixer.

6. Shape into two to three balls and roll out into 1/2 inch thick flat pieces (using sugar, as needed, on your hands and on a clean kitchen counter to prevent sticking).

7. Cut out star shapes with a cookie cutter. Clean the cookie cutters as often as needed in warm water or sugar to get sharp points on the stars.

8. Spread a thin layer of icing (see step 3) on each cookie carefully with toothpicks.

9. Let dry overnight or for at least 6 hours.

10. Bake in a 450F oven for 3-4 minutes at most.

11. Enjoy and, remember to share!



* <http://alubukharajunction.blogspot.com/>

** https://www.nytimes.com/2007/03/28/dining/28pass.html?_r=1&.

*** <https://www.instagram.com/devianahit/?hl=en>

MASHED POTATOES

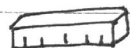
by Barbara Dennis

Use Red Garnet sweet potatoes, if possible
Roast 4-6 medium sized sweet potatoes
in 400° oven, for abt 1 hour, until soft

Wait until cool, peel



Mash in bowl then add
Butter



Brown sugar

Juice of one orange

nutmeg ("a touch") + whipping cream

Bit of Grand Marnier

Teaspoon of vanilla

2 raw eggs

Don't let it get runny →

add flour until not runny



Butter dish - and put them inside it!

top with Chopped Pecans } mixed
Brown sugar }
Butter }

Refrigerate. Take out an hr before baking
bake @ 350° until brown



Lamb Shank Osso Buco

by Janine Catalano

A delicious and very forgiving recipe, originally made by my grandmother and adapted by my mother. Even better the next day.

2 large or 3-4 medium lamb shanks

Olive oil

1 medium chopped onion, plus equal amounts chopped carrot and chopped celery

1-2 chopped garlic cloves

1 teaspoon dried rosemary

1/2 teaspoon dried sage

1 1/2 cups white wine

1 1/4 cups chicken broth

2 tablespoons tomato paste

For serving:

Grated lemon zest

Chopped parsley

Minced garlic

1. Dredge lamb shanks in flour

2. In a large pot, heat olive oil over medium heat and sear shanks until browned on all sides.

3. Add vegetables, garlic and spices to the pot and saute until slightly soft.

4. Add wine, broth and tomato paste and simmer on low heat, uncovered, until meat is tender and starting to fall off the bone - timing really depends on the size of the shanks

5. Serve over your choice of starch (I prefer pearl barley) and sprinkle with lemon zest, parsley and garlic

Cheesy Midwestern Potato Casserole

by Heidi Kalloo

Ingredients Needed for This Recipe

Frozen shredded hash brown potatoes
Butter
Yellow onion
Flour
Milk
Sharp cheddar cheese
Parmesan cheese
Sour cream
Salt and pepper
Sun Chips
Parsley



How to Make Hash Brown Casserole

Preheat oven to 350 degrees.

Melt 4 Tbsp butter in a large saucepan over medium heat. Add onion and saute until softened.

Add in flour and cook 1 minute. Whisk in milk then cook stirring constantly until mixture comes to a boil.

Remove from heat, stir in cheeses.

Stir in sour cream. Season mixture with salt and pepper to taste.

Place hash browns in a large mixing bowl then pour in milk mixture and toss to evenly coat. Transfer to baking dish and spread even.

Crush sun chips to pebble size bits.

Add 3 Tbsp melted butter to cornflake mixture and toss to evenly coat.

Sprinkle sun chip mixture evenly over casserole.

Bake in preheated oven until hot throughout.

Garnish with parsley and serve warm.

spicy peanut butter tofu

For tofu:

A few cloves of diced garlic

Tablespoon+ of diced ginger

1 package of extra firm or firm
tofu

1/2 cup corn starch

Mixture of spices: powdered gin-
ger, garlic, basil, chili powder, etc
Salt, pepper

For sauce:

1/2 cup soy sauce

1 cup peanut butter

A few splashes of vinegar (any
kind)

1 tbsp sesame oil (not necessary)

A few tablespoons of garlic chili
sauce or any hot sauce you have on
hand

Salt, pepper

1. Dice tofu into small cubes
2. Toss tofu cubes in the corn starch, spice, and salt+pepper
3. Heat oil in a pan and add garlic and ginger, and saute until garlic starts to brown a little
4. Add tofu and try to spread it out into a single layer in the pan. Let it saute on one side for a few minutes, until it gets crispy/brown, then flip a few more times to repeat. No need to be perfect here in terms of getting all sides cooked on every single piece, but give the tofu time to crisp up on most sides!
5. In a bowl, mix together all the ingredients for the sauce and adjust everything to taste. You probably don't need to add salt because soy sauce is so salty, but you decide!
6. Add the sauce to the pan with the tofu, and use a spatula to flip the tofu into the sauce to coat it. Let this cook for a few more minutes or until the sauce isn't that liquidy-y anymore.
7. Serve the tofu on a bed of cooked greens (which you can make super yummy by adding a lil bit of sesame oil and vinegar during the cooking process!)

contributed by Jenny Chen

BUFFALO CAULIFLOWER BITES

by Tasha Hutnick

1 head cauliflower
½ cup flour
½ cup water
1 tablespoon olive oil
1 tablespoon garlic powder
pinch of salt
⅔ cup hot sauce
2 tablespoons melted vegan butter

Preheat oven to 450 degrees. Foil baking sheet.

Chop cauliflower into florets (or microwave frozen bag)

Mix flour, water, oil, salt, and garlic powder in a large bowl. Then, toss the cauliflower florets in the batter to coat. Place on the tray and bake for 15 minutes, turning them once halfway through.

Remove from oven. In a bowl, mix vegan butter and hot sauce. Toss cauliflower in to coat. Place them back on the tray and back into the oven. This time, bake them for 20 - 25 minutes, again turning them once halfway through.

Let cool, then remove from the tray and serve.

BUFFALO CHICKEN SANDWICH

by Jayla Rhodes

- around 8 chicken thighs needed
- buttermilk mixture
 - 1 cup buttermilk
 - 2 tbsp black pepper
 - 2 tbsp garlic salt
 - 1 egg
- flour mixture
 - 2 cups flour
 - 1 tbsp cornstarch
 - 1-2 tbsp of each
 - cayenne
 - chili powder
 - onion powder
 - garlic salt
 - garlic powder
 - paprika
- sauce
 - 1 cup mayo
 - 1/3 cup barbecue sauce
 - black pepper to taste
 - franks red hot
 - 1 tbsp mustard
- DIRECTIONS
 - dip chicken thighs in buttermilk mixture then into flour mixture
 - fry chicken thighs
 - coat fried chicken thighs in franks red hot, 1/2 cup of melted butter and 2 tbsp of vinegar
 - serve on toasted bun with sauce, lettuce, and pickles

(This isn't a Thanksgiving recipe but it's a good one I love to share)

"Buffalo buffalo Buffalo buffalo buffalo buffalo Buffalo buffalo."

JLJ's butternut squash rolls, Hub Thanksgiving mainstay since ~2010, with thanks to Allrecipes.com (<https://www.allrecipes.com/recipe/18068/winter-squash-rolls/>)

- 1 ½ cups cubed winter squash (JLJ prefers butternut!)
- Dash of cinnamon, nutmeg, cloves, & brown sugar, to be mixed in with squash
- 1 cup scalded milk
- 2 (.25 ounce) packages active dry yeast
- ½ cup warm water (110 degrees F/45 degrees C)
- 6 cups all-purpose flour
- ½ cup white sugar
- 2 teaspoons salt
- ½ cup shortening

Directions

- Step 1: Preheat oven to 400 degrees F (200 degrees C). In a small saucepan, cover squash cubes with water. Bring to a boil and cook until tender, about 15 minutes. Drain, cool and mash. Mix in your preferred combination of cinnamon, nutmeg, cloves, brown sugar to taste.
- Step 2: In a small bowl, dissolve yeast in warm water. In a large bowl, combine 5 cups flour, sugar and salt. Stir in the yeast mixture, shortening, squash and milk. Mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. (If the room is cool, you may need more time for rising.)
- Step 3: Divide the dough into twelve equal pieces and form into rounds. Place the rounds in a lightly greased 13x9 inch baking pan. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes. (Again, more time may be needed if the room is cooler.)
- Step 4: Bake at 400 degrees F (200 degrees C) for 10 to 15 minutes or until golden brown.

Some ideas about what to bring:

- * mashed potatoes! We can always eat more mashed potatoes
- * sweet potatoes in any form. Yum!
- * salad
- * something else that's green and vegetable-ish. (Brussels sprouts! green bean bake! spinach pie!)
- * mac&cheese
- * corn pudding
- * stuffing
- * something with cranberries
- * something special from your family tradition

dearest **Hub** members one and all:

Thanksgiving is tomorrow (Monday) at 5PM! I have a 30 pound turkey in my fridge, ready for roasting. Pallavi has Brussels sprouts, James has the collards, and there'll be two kinds of sweet potato pie, two kinds of mac and cheese, and two kinds of mashed potatoes. We'll have pierogies, green beans, carrots, and rolls, plus other yummys.

If it is POSSIBLE to make your dish vegan, I hope you will. Our vegan friends will thank you.

And, yes — you may come without a dish! The evening is for us to come together, eat good food, and give thanks. Your presence is much desired.

~Jessica

All: we have so much pie! Please join us tonight for our KWH **Thanksgiving** dinner. Table will be ready to go at 5:00pmish. See you later? (For those needing to reheat a dish...it can get chaotic. Arrive early if you need to reheat something "at" Writers House.). - Jessica

Hub:

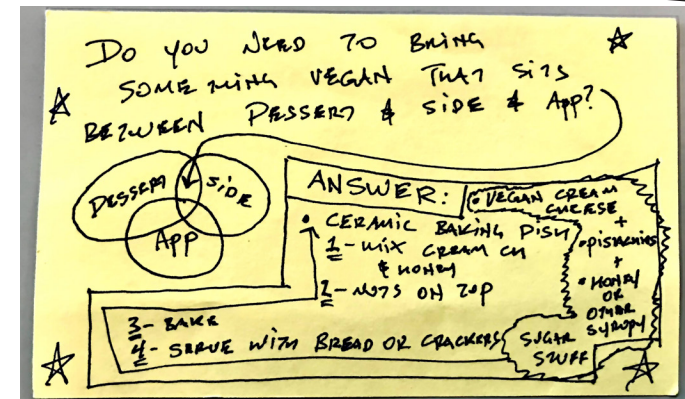
You are still welcome to RSVP for **Thanksgiving** (Monday at 6:00 PM)! With or without a potluck dish you should come. I hope you'll come!

And, for those who sent in shopping lists: groceries are here and sorted. You are welcome to come find what you need for your potluck dish.

And, for anyone still trying to decide what to cook: best to avoid dessert at this point. Looks like we'll have that category well covered. Roasted veggies, something potato-ish, anything green would be awesome.

And, in any case: yes, Monday at 6! (bring your dish a litter before then if you can).

~J



leftover thanksgiving turkey stock

Get the biggest pot in KWH

Put as many turkey parts as you can into it, or split between two pots if necessary

Add onions chopped in half with the skin on, and some carrots, celery, parsnips if you've got them, herbs if they're good but not too intense, a bunch of water so that the parts are completely covered with an inch to spare, and like 2 tablespoons of apple cider vinegar.

Cook for a really long time, or until you have about an hour until KWH closes, but it should be over 2 hours total cooking time.

Let the soup cool enough so you can strain it into a new big pot.

Let the pot of broth cool overnight in the fridge.

The next morning, scoop off the fat and then very very carefully pour the broth into ziplock bags. Squeeze out as much air as you can, and then double-bag the ziplocks, label them very clearly, and put them in the freezer until Mind of Winter or another emergency soup situation.