

A Christmas Miracle Menu

Collards &
Black Eyed Peas

Holiday
Punch

Classic
Cheesecake

Easy Beef
Wellington

Sweet Potato
Hasselback

A Complete Holiday Dinner Recipe Guide using Five Ingredients...

Each dish is made with five ingredients or fewer and is a snap to prepare. We don't count pantry staples: oil, butter, sugar, flour, salt (we like kosher) & pepper.



Easy Beef Wellington

6 Servings

1 lb beef tenderloin filet
Salt and pepper
2 Tbsp oil
1 lb your favorite mushrooms

2 Tbsp Dijon mustard
1 sheet puff pastry, thawed
2 large egg yolks, beaten

Preheat oven to 400°.

Season filet with salt and pepper. Heat oil in pan on high heat and sear on all sides until well browned. Remove from heat and brush with 1 Tbsp mustard.

Remove filet from pan and let cool. Once cooled, brush on all sides with remaining mustard.

Chop mushrooms and purée in a food processor. Heat your pan on medium high heat. Add mushroom purée to pan and cook, allowing them to release their moisture until it's boiled away. Remove mushrooms from pan and set aside to cool.

On a lightly floured surface, roll out puff pastry to a size that will wrap around filet.

Place filet in the center of the puff dough. Brush the edges of the pastry with the beaten egg yolks.

Fold pastry around the filet, cutting off any excess at the ends. (Pastry that is more than 2 layers thick will not cook all the way, so try to limit the overlap.)

Place seam side down on a baking sheet, and brush beaten egg yolks over the top. Chill for 10 minutes.

Brush with egg wash again and score top of the pastry with a sharp knife, not going all the way through the pastry. Sprinkle the top with a bit of salt.

Bake for 25 to 35 minutes. Pastry should be golden when done. Test with an instant read meat thermometer for 125 to 130° for medium rare.

Remove from oven and let rest for 10 minutes before slicing. Slice in 1-inch thick slices.



Collards & Black Eyed Peas

6 Servings

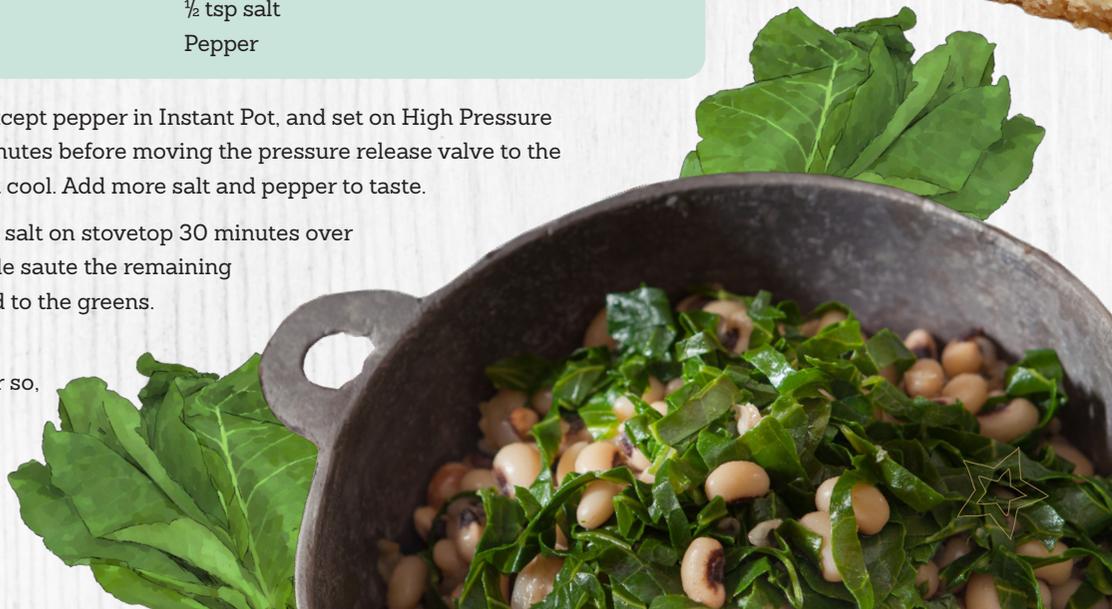
½ lb dried black-eyed peas, rinsed
1 large bunch collard greens, stemmed and chopped
2 Tbsp oil
1 large onion, chopped

4 garlic cloves, minced
¼ cup tomato paste, dissolved in 1 ½ cups water
½ tsp salt
Pepper

Option 1: Place all ingredients except pepper in Instant Pot, and set on High Pressure for 13-14 minutes. Wait for 10 minutes before moving the pressure release valve to the venting position. Open lid and let cool. Add more salt and pepper to taste.

Option 2: Cook beans, water and salt on stovetop 30 minutes over medium heat until soft. Meanwhile saute the remaining ingredients. Drain beans, and add to the greens. Salt and pepper to taste.

Flavors will develop over a day or so, so this is a good recipe to make in advance.





Sweet Potato Hasselback

6 Servings

There's nothing like Hasselbackin' for the Holidays! Thinly-sliced sweet potatoes bathed in sweet and savory flavors, then roasted to crispy-creamy perfection. Don't let the slicing dissuade you from giving this fine dish a try, it's easier than you think!

6 large sweet potatoes, well-cleaned and skin-on
4 Tbsp unsalted butter, melted
2 Tbsp maple syrup
1 tsp salt

2 garlic cloves, finely minced
1 Tbsp fresh rosemary, finely minced
3 sprigs fresh thyme leaves, finely minced
Shredded Parmesan cheese for serving



Preheat oven to 400°. Line rimmed sheet pan with parchment paper.

Slice 1/4" lengthwise off bottom of each potato so it has a flat base. Make 1/4" slices three-quarters of the way through each potato from end to end.

In small bowl, combine butter, maple syrup, salt, garlic and herbs. Brush half of mixture over potatoes and put them in oven to bake for an hour.

After 30 minutes, remove potatoes from oven and gently use a fork to spread potatoes open further from the top. Repeat with other potatoes and then brush the rest of the butter mixture on top. Place back in oven for remaining half hour.

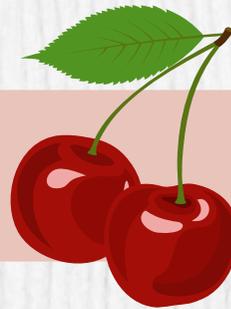
Remove from oven, cool slightly. Top with shredded Parmesan cheese before serving.

Classic Cheesecake

6-8 Servings

2 8oz packages cream cheese, room temperature
2/3 cup sugar
2 eggs

1/3 cup sour cream
2 tsp vanilla extract
1 graham cracker pie crust



Preheat oven to 350°.

Beat cream cheese and sugar until smooth and no lumps. Beat in eggs and vanilla on low speed, just until well combined. You don't want too much air in the batter.

Place pie pan on baking sheet and pour batter into pie shell and bake for 20 minutes. Place foil around the rim of the pan to protect the crust edge from burning and bake another 10 minutes. When ready, a digital should read 165-170°, and it should still look a little wobbly in the center.

Remove from oven and let cool. Refrigerate until ready to serve. You can make and freeze ahead of time.

SHOPPING LIST

Pantry Staples

- 4 Tbsp unsalted butter
- Salt
- Pepper
- 2/3 cup sugar
- 6 Tbsp oil

Produce

- 1 lb your favorite mushrooms
- 1 large bunch collard greens
- 6 large sweet potatoes
- 1 large onion
- 1 head garlic
- Rosemary sprigs
- 3 large sprigs fresh thyme
- 1 orange
- Handful fresh cranberries

Fresh & Frozen

- 1 sheet puff pastry
- 2 8 oz packages cream cheese
- 4 eggs
- 3 oz sour cream
- Shredded Parmesan cheese

Grocery

- 2 Tbsp Dijon mustard
- 1/2 lb dried black-eyed peas, rinsed
- 2 oz tomato paste
- 2 tsp vanilla extract
- 1 liter ginger ale
- 64 oz cranberry, cranberry-apple or cran-raspberry juice
- 5-6 star anise pods
- 2 Tbsp maple syrup
- 1 graham cracker pie crust
- Optional: Bourbon

Meat & Seafood

- 1 lb beef tenderloin filet

Don't feel like cooking?

Our Deli and Bakery have you covered with delicious ready-to-go Thanksgiving foods from our deli. Check briarpatch.coop/holidays for our menus and more information.

Holiday Punch

About 10 servings

Here's a fresh, festive and easy holiday punch that's great as a "mocktail." And, when you add a few slugs of bourbon (or Fire Ball whiskey!)... this fine concoction will deliver a punch to your noggin!

1 liter ginger ale, chilled
64 oz bottle cranberry, cranberry-apple or cran-raspberry juice, chilled
5-6 star anise pods
1 orange, sliced into wheels, skin-on
Handful fresh cranberries
Ice cubes
Optional: Bourbon
Optional: Rosemary sprigs for garnish

Joy
to the
World!

In a large punch bowl or pitcher, combine ginger ale and juice, and liquor of choice (if using.) Add in star anise pods and orange slices. Chill.

Add ice, sprinkle with cranberries and garnish with rosemary sprigs when ready to serve.

**Curbside
PICKUP**

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