



# Board Appetit!

*A Holiday Recipe Guide from BriarPatch*

This holiday season, our Board of Directors has been elected to serve... deliciousness. These simple, yet showstopper recipes get the majority vote (and seconds). Governance never tasted so good.







## Mark's Goat Cheese Appetizer

Makes 8-10 servings

Baguette or Field Day Golden Round Crackers

1 goat cheese log (or 8 oz feta)

5-6 Tbsp Field Day Organic Extra Virgin Olive Oil

5 sprigs thyme

Crushed red pepper flakes

Dealer's choice: handful of Field Day Pitted Olives, dried figs or dates, pitted and chopped

Preheat oven to 375°.

Slice baguette and broil lightly. Skip step if using crackers.

Freeze goat cheese for about 20 minutes and slice into ½" rounds. Lightly oil a baking dish with 1-2 Tbsp olive oil and lay goat cheese rounds, overlapping. If using feta, create a nice round pile. Lay thyme on top.

Drizzle remaining olive oil over cheese. Sprinkle with red pepper flakes according to taste. Sprinkle olives, dried figs or dates around the cheese in the dish. Bake about 20 minutes until hot and very soft, almost runny. Serve on toasted baguettes or with crackers.



## Deborah's Orchard Cocktail

Makes one cocktail

1 oz Laird's applejack

¾ oz spiced pear liqueur

⅓ oz fresh lemon juice

3 dashes Angostura bitters

4 oz dry hard cider or sparkling wine

Apple or fuyu persimmon slice

Shake the first four ingredients with ice and strain.

Top with sparkling cider or wine and very gently stir. Serve with apple or fuyu persimmon slice.



## Rachel's Shiitake & Green Beans

Makes 8-10 servings

1 lb green beans

8 oz fresh shiitake mushrooms

2 Tbsp Field Day Extra Virgin Olive Oil or Field Day Avocado Oil

2 Tbsp dried onion flakes

1-2 cloves fresh garlic, minced

Salt and pepper to taste

Trim green beans and blanch in hot water for 5 minutes. Rinse with cold water and set aside.

Heat oil and garlic on low until it starts to brown and add mushrooms. Sauté mushrooms for about 2-3 minutes, add green beans and sauté together for a few minutes, until green beans are *al dente*.

Salt and pepper to taste, sprinkle dried onion flakes on top before serving.



## Sam's Great Grandmother's Cranberry-Quince Relish

Makes about 4 cups

1 whole quince (will yield about 1 cup / 8 oz prepared)

2 lbs fresh cranberries (32 oz; ~8 cups)

2 - 2 ½ cups Field Day Organic Cane Sugar (start with 2 cups,

adjust to taste)

2 cups water or cider

2 strips orange zest (2-3 inches each, optional)

Pinch of salt

Prepare quince: Peel, core and dice quince into ½-inch cubes.

In a large saucepan, combine quince, water (or cider), orange zest if using and a pinch of salt. Simmer 10-15 minutes, until quince softens.

Stir in cranberries and sugar. Cook over low-medium heat for 15-20 minutes, stirring occasionally, until most cranberries pop and sauce thickens.

Add more sugar if you want sweeter, or a squeeze of lemon juice if you'd like more tartness.

Cool and serve: Remove orange zest before serving. Sauce will thicken as it cools.





## Jonathan's Simple Organic Sweet Potato Casserole

Makes 6-8 servings

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|---|--|
| 3 lbs organic sweet potatoes                                    | ½ cup organic unsweetened almond, oat or cashew milk |
| ¼ cup + 1 Tbsp Field Day Organic Grade A Maple Syrup            | 1 tsp organic pumpkin pie spice                      |
| 3 Tbsp organic unsalted butter, melted (or organic coconut oil) | ½ tsp sea salt                                       |
|   | 1 cup organic pecans, chopped                        |

Preheat oven to 375°. Lightly grease a 9x9" baking dish with coconut oil. Peel and chop sweet potatoes into large chunks. Place in a saucepan, cover with cold water, add a pinch of sea salt and boil until fork-tender, about 15-20 minutes. Drain well and transfer to a large bowl. Mash with ¼ cup maple syrup, melted butter (or coconut oil), milk, pumpkin spice and salt until smooth. Spread evenly into prepared dish. Mix chopped pecans with 1 Tbsp maple syrup; sprinkle over the top. Bake for 20-25 minutes until topping is golden and crisp. Cool for 5 minutes before serving warm.

Notes: Use coconut oil and cashew milk for a vegan option. Check bulk sections for organic ingredients.

## Lindsey's Whole Roasted Garlic-Parmesan Cauliflower

Makes 4-6 servings

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| 1 head cauliflower                     | 1 tsp Italian seasoning blend (or mix basil, parsley & thyme) |
| ¼ cup Field Day Extra Virgin Olive Oil | ½ tsp sea salt  |
| 3 cloves garlic                        | ¼ tsp black pepper  |
| ¼ cup grated Parmesan, divided         |   |

Preheat oven to 400°. Trim cauliflower, keeping the head intact. In a small bowl, whisk olive oil, garlic, half the Parmesan, herbs, salt and pepper.

Place cauliflower in a Dutch oven or oven-safe dish. Spoon half the mixture into the core, then brush remaining sauce over the top. Cover and roast 35-40 minutes, until tender.

Uncover, sprinkle with remaining Parmesan and broil 3-5 minutes until golden brown. Serve warm as a festive centerpiece.



## Katie's Dad's Mashed Potatoes

Makes 6-8 servings

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|---|--|
| 3 lbs potatoes, peeled and cut into 2" cubes      | ¾ cup heavy cream, at room temperature |
| 2 tsp salt, divided                               | 1¼ tsp white pepper                    |
| 1 cup salted butter, divided, at room temperature |  |

Submerge potatoes in large pot of cold water. Bring to boil with 1 tsp salt. Boil until fork-tender. Drain potatoes into a colander and return warm, empty pot to the stove with burner OFF. Add ¾ cup butter and cream to pot, then dump potatoes back into pot. Keeping heat OFF, cover pot and let sit until butter melts, about 5 minutes. Mash until creamy, adding another Tbsp of cream if you prefer them creamier.

Dot top of mashed potatoes with pats of remaining butter, cover and serve as soon as possible.

Potatoes can be kept warm on very low burner, or in a 200° oven, for about 30 minutes, just add a bit more cream and stir just before serving.







## Richard's Chanterelle Mushroom Turkey Gravy

Makes about 4 cups

4 Tbsp unsalted butter  
1 shallot, minced  
 $\frac{3}{4}$  lb chanterelle mushrooms, wiped or brushed clean and finely chopped  
 $\frac{1}{4}$  cup Field Day All Purpose Flour

Separated drippings from turkey roasting pan, plus enough Field Day Chicken Stock or chicken broth to total 3 cups  
Kosher or sea salt  
Freshly ground white pepper

In a heavy-bottomed saucepan or cast-iron skillet over medium heat, melt butter and swirl to coat pan. Add shallot and sauté until soft but not browned, about 1 minute. Add mushrooms and sauté, stirring frequently, until mushrooms soften and give up their juices, about 5 minutes. Remove mixture with a slotted spoon and set aside.

In a small bowl or measuring cup, whisk together flour and  $\frac{1}{2}$  cup of stock until flour is dissolved. Whisk flour mixture into the pan you cooked the mushrooms in and stir continuously until roux is "peanut butter" in color.

Add remaining  $2\frac{1}{2}$  cups drippings/stock gradually to roux and simmer until gravy thickens and flour is thoroughly cooked (has boiled for one minute). Adjust to taste with salt and pepper. Gravy should be a little thinner than desired as it will thicken as it cools. Keep warm until ready to serve.



## Alana's Pumpkin Pie Surprise (Surprise! It's not pumpkin!)

Makes 1 pie

1 crust (Store bought or your favorite recipe)

2 cups butternut squash puree or (my favorite) black futsu squash puree

1 cup date sugar or Field Day Coconut Sugar (brown sugar works fine, too)

2 tsp Field Day Ground Ginger

2 tsp Field Day Saigon Cinnamon

1 tsp Field Day Ground Nutmeg

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  tsp ground cloves

$\frac{3}{4}$  cup heavy cream

$\frac{3}{4}$  cup whole milk

4 large eggs



Prepare your pie crust recipe ahead of time and place in freezer. Preheat oven to 375°. Bake pie crust for 12 minutes, rotate and bake another 10 minutes while preparing filling.

Heat squash puree, sugar, salt and spices in a saucepan and zing with hand blender. If you don't have one, place all ingredients in a regular blender first, blend until smooth, then heat in saucepan. Cook mixture until thick and shiny, about 5 minutes. Whisk in cream and milk and bring to a light simmer, then remove from heat. Crack eggs into a medium size bowl and whisk.

Add some spoonfuls of the hot mixture to eggs and whisk well. Combine with the rest of what is in saucepan and give it another zing with the hand blender until smooth.

Place hot pie filling into hot crust as it is coming out of the oven. Bake until filling is puffed up and lightly cracked with just a bit of jiggle in the middle, about 25 minutes. Let sit and cool on a wire rack for 2 hours.



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**BriarPatch Board Leadership**, check out:

[briarpatch.coop/governance](http://briarpatch.coop/governance)

