

**Menu**

Pistachio and Chive Goat Cheese on Puff Pastry Wafers  
Bread Pudding with Roasted Acorn Squash and Tart Apples  
Carrot and Caramelized Onion Gratin  
Cider Brined Turkey with Rich Gravy  
Pumpkin Cheesecake with Spice Scented Whipped Cream

**Pistachio and Chive Goat Cheese on Puff Pastry Wafers**

1 sheet puff pastry  
1 egg yolk, mixed with a little water  
1 clove garlic  
5 ounces goat cheese, at room temperature  
3 tablespoons unsalted butter, at room temperature  
1/3 cup shelled natural pistachio nuts  
3 tablespoons finely chopped fresh chives  
Salt and pepper

1. Preheat oven to 350 degrees. On a lightly floured board, roll out the puff pastry to remove the crease (should be about 13-inch by 13-inch). Cut thirty-six 2-inch round; transfer to a half sheet pan lined with silpat. Brush with egg wash, top with a piece of parchment and place another half sheet pan directly on top. Bake until golden brown; let cool.
2. Add the garlic, goat cheese and butter to the bowl of a food processor. Pulse until smooth. Add the nuts and chives and pulse just to combine. Season with salt and pepper. Set aside.
3. Pipe cheese mixture into rosettes on top of puff pastry rounds. Serve.

**Bread Pudding with Roasted Acorn Squash and Tart Apples**

1 acorn squash  
1 tablespoon olive oil  
1 One pound loaf of country bread, cubed  
8 ounces bacon, diced  
1 pound button mushrooms, thinly sliced  
4 leeks, thinly sliced  
4 cloves garlic, minced  
1 Granny Smith apple, peeled, cored and diced  
6 eggs, lightly beaten  
5 cups milk  
6 ounces aged provolone cheese, shredded  
Salt and pepper

1. Preheat oven to 400 degrees. Peel and dice the acorn squash. Toss with oil; season with salt and pepper. Roast until just tender; cool. Toast bread cubes on a sheet pan until crisp, stirring once. Set aside.
2. Heat a large skillet over medium-high heat. Add bacon and cook until crisp. Drain the bacon, add back 3 tablespoons of the fat to the pan. Add the mushrooms and cook until browned. Stir in leeks and garlic; cook until just tender. Add apples; cook until softened. Remove from heat; stir in the bacon.
3. Add the bread cubes and squash to a buttered casserole. Stir in the mushroom mixture. In a mixing bowl, whisk together the eggs, milk and cheese; season with salt and pepper. Pour over the bread cubes, mixing to combine.
4. Bake, covered, for 45 minutes. Uncover and bake until set and nicely browned. Let stand 10 minutes.

**Potato, Carrot and Caramelized Onion Gratin**

2 tablespoons olive oil  
2 large onions, thinly sliced  
2 tablespoons unsalted butter  
1 clove garlic, crushed  
1 teaspoon fresh thyme  
2 tablespoons flour  
2 cups warmed milk  
2 pounds Yukon gold potatoes, thinly sliced  
½ pound carrots, thinly sliced  
1 cup coarse bread crumbs  
½ cup grated cheese  
Salt and pepper

1. Add oil and onions to a large skillet and bring to low heat. Cook, turning occasionally, until the onions are deep golden brown in color. Season with salt and pepper; let cool.
2. Bring a saucepan to medium heat and add the butter. When melted, add the garlic and thyme; cook 1 minute. Add the flour and cook, stirring, 2 minutes. Whisk in the milk and bring to a simmer. Cook until thickened. Season with salt and pepper.
3. Preheat oven to 350 degrees. Lightly butter a casserole dish. Layer the potatoes, carrots and reserved onions in the casserole. Pour the béchamel over the vegetables; top with the bread crumbs and cheese. Cover with foil; bake 30 minutes. Remove foil and continue cooking until top is browned and vegetables are tender.

**Cider Brined Turkey with Rich Gravy**

2 quarts apple cider, divided  
¾ cup kosher salt  
1/8 cup whole allspice  
4 bay leaves  
2 quarts cold water  
1 13-pound turkey

1. Add ½ quart apple cider, salt, allspice and bay leaves to a saucepan. Bring to a boil, reduce heat and simmer for five minutes. Cool completely. Add remaining water and remaining cider. Place turkey in a brining bag. Pour brine over turkey. Squeeze out excess air. Refrigerate overnight.

**Pumpkin Cheesecake with Spice Scented Whipped Cream**

## Crust

1- $\frac{1}{4}$  cups graham-cracker crumbs (from 10 whole crackers)

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

4 tablespoons unsalted butter, melted

## Filling

4 8-ounce packages cream cheese, at room temperature

1- $\frac{1}{4}$  cups sugar

3 tablespoons all-purpose flour

1 cup canned pumpkin puree

2 tablespoons pumpkin-pie spice

1 tablespoon vanilla extract

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

4 large eggs, room temperature

1. Preheat oven to 350 degrees, with rack in center. Lightly grease a 9-inch springform pan.
2. Make the crust: In a medium bowl, mix cracker crumbs, sugar, and butter until moistened; press firmly into bottom of pan. Bake until golden around edges, 10 to 12 minutes.
3. Make the filling: With an electric mixer, beat cream cheese and sugar on low speed until smooth; mix in flour (do not overmix). Add pumpkin puree, pie spice, vanilla, and salt; mix just until smooth. Add eggs one at a time, mixing until each is incorporated before adding the next.
4. Place springform pan on a rimmed baking sheet. Pour filling into springform, and gently smooth top. Transfer to oven; reduce oven heat to 300 degrees. Bake 45 minutes. Turn off oven; let cheesecake stay in oven 2 hours more (without opening).
5. Remove from oven; cool completely. Cover with plastic wrap; refrigerate until firm, at least 4 hours.