

Chatham Marketplace Recipe Rolodex!



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MOM'S CRAB DIP

½ cup mayonnaise

1 egg

½ cup milk

½ cup chopped onions

1 tblspn flour

8oz shredded swiss cheese

1 can crab meat (5-6oz)

-Fancy White Bumble Bee (Orleans)

Combine ingredients. Bake at 350° for 40 minutes. (3:37 in microwave.)

Recipe submitted by CC Maurer.

Just in time for Thanksgiving, here is a time-honored recipe for dressing, what we used to call "stuffing" because it was stuffed into the turkey and baked with the roast. It features chestnuts, one of the finest foods on the planet.

This is my Polish Nana's recipe, a most exceptional cook and the wizard behind my family's annual Thanksgiving feast. Nana was raised in Brooklyn before the American Chestnut blight made this delicacy scarce. By the time I arrived on the scene she was making stuffing with Italian chestnuts and paying premium prices. Leaving them out was out of the question.

Thanks to decades of work by plant geneticists the blight resistant American/Asian Chestnut was developed, sparking a movement to restore chestnuts to the Appalachians. Homeowners planted seedlings, anticipating holiday magic in the years ahead. Happily, my Thanksgiving Dressing has recently begun featuring chestnuts grown within fifteen miles of my home instead of Italian imports. Many thanks to Tami Schwerin and Lyle Estill for sharing the fruit of their optimism. Nana would be proud!

Camille Armantrout

<http://troutsfarm.com/Recipes/chestnut-sausage-dressing>

Vegan Chestnut “Sausage” Dressing

Chestnuts, roasted, removed from their shells and chopped
- 2 cups, or about 1 pound
Gimme Lean Sausage, fried - 1 pound
Bread Cubes (stale preferred, previously frozen is fine) - 6 cups
Margarine - ¼ cup (half a stick)
Onion, diced - 1 cup
Celery, diced - 1 cup
Vegetable Stock - 1 1/2 cup (I use vegan chicken base or bouillon)
Poultry Seasoning - 1 tablespoon



- Prepare chestnuts by roasting, removing the nut from its shell, and chopping.
- In a large pot sauté onion and celery in margarine.
- Add stale bread cubes and toss.
- Combine poultry seasoning with stock and drizzle over bread, tossing to moisten.
- Fry sausage in separate pan.
- Fold in fried sausage and pre-cooked chestnuts. Do not over-stir. What you don't want is a big glob of dough.
- Taste and adjust seasoning. Resist the urge to add more stock as much as humanely possible.
- Place in a greased casserole and cover.
- Bake at 375 degrees, covered, for 30 minutes.
- Uncover and bake for another 15 minutes.

Notes

Best to do the chestnuts and bread cubes ahead, especially if assembling this on Thanksgiving morning. You can also chop the onion and celery ahead, and fry the sausage. Heck, you can make the whole casserole several days before the big day and just slip it into the oven like a pro. Last-minute stress adds no flavor to a fine dish.

To roast chestnuts, score each nut with a sharp knife (this is the dangerous part!), place in a flat pan, and bake, covered, at 400 degrees for 45 minutes to an hour. I do not bother soaking the nuts or double scoring with an X. At 30 minutes, test one nut for doneness. Toss the other nuts around in the pan if returning to the oven. The chestnuts will be done when the shell peels back revealing the starchy golden nut and the nut is mealy, but not mushy. Remove from shell when warm, before the membrane no longer pulls away from the nut easily. Keep them in a covered pot to continue steaming as you peel. After peeling, you can freeze them in case harvest comes well ahead of Thanksgiving. I recommend buying 2 pounds so you can enjoy some while peeling and setting aside your 2 cups.

If using fresh bread, cut bread into cubes, lay on a cookie sheet and bake at 200 degrees until the cubes firm up - half an hour to an hour.

I do not recommend substituting corn bread for wheat bread.

Easily un-veganize this recipe by using dairy butter, chicken stock and breakfast sausage.

Recipe submitted by Camille Armantrout, November 2018

Kathleen Conroy's Cranberry Sauce

Here's a recipe for real cranberry sauce. No need to buy a can! We have served this at my family's Thanksgiving and Christmas dinners every year, and the recipe is taken from my Mom's copy of *The Wise Encyclopedia of Cookery*, 1955.

4 cups cranberries

2 cups water

2 cups sugar

Pick over and wash, then cook the cranberries and water together until all the berries burst. Strain, rubbing as much as possible of the pulp through a sieve or food mill. Add the sugar, stir until dissolved, then boil rapidly until a few drops tested on a cold plate jell, (220F) 12 to 15 minutes. Turn into a wet mold and chill. Unmold for service.

You don't need a fancy mold for this. We mold it in a smallish, round stainless steel bowl and turn one out into a crystal bowl to serve. Any bowl with a nice shape should work!

Email me with questions or feedback or even your favorite cranberry recipe for me to try! kkrcnroy@gmail.com

BEAN AND TURKEY CHILI

Ingredients:

- 1 Tbsp olive or coconut oil
- 1 medium onion, chopped
- 1 bell pepper, chopped
- 1 jalapeno pepper, chopped
- 2 garlic cloves, crushed and minced
- 1-2 pounds lean ground turkey
- 1 Tbsp tomato paste
- 1 cup cooked black or northern beans, drained & rinsed
- 1 cup cooked adzuki or red beans, drained & rinsed
- 2 tsp dried oregano
- 1 tsp salt
- 1 tsp chili powder
- 1 tsp cumin
- 1-2 14 oz cans crushed tomatoes
- 1.5 cups vegetable or chicken broth
- 2 bay leaves
- 1 tsp unsweetened cocoa powder



Directions:

Heat oil in a large saucepan over medium-high heat. Add onion and saute. Add peppers and continue to saute. Toss in garlic and cook for 1 minute. Add turkey, stirring often to break up chunks and cook 2 minutes. Add tomato paste, beans, oregano, salt, chili powder, cumin and tomatoes. Stir and cook 1 minute more. Add broth, bay leaves and cocoa powder. Simmer uncovered until desired thickness is achieved, about 15 minutes. Remove bay leaves.

Optional: Top with squeeze of lime, dollop of sour cream, and/or shredded sharp cheddar cheese. Serve with farro, quinoa, or short grain brown rice.

Recipe submitted by David Misenheimer.