





The Basics

THE MOST WONDERFUL TIME OF THE YEAR:

No matter what brings our families and friends together during the holiday season, it's a chance to be present for and give life to the traditions our ancestors have passed along generation after generation. Behind all that we do to prepare for our holiday festivities lies intention, so find joy as you check off one thing after another on your to do list because, after all, the holidays only come around once a year!

WHAT WE BRING TO THE TABLE:

Our dinner tables are sacred places; they are where we gather after the hustle and bustle of our busy modern lives to nourish ourselves with nutritious foods and enjoy the pleasure of each other's company, whether we've had the most difficult day to get through, the most positively life-changing day, and most every day in between.

The act of communing together has even more resonance during the holiday season, as we talk about our lives in this past year and our aspirations for the next, while passing around dishes of food that follow handed down recipes or new ones that everyone agrees should return for years to come.

Furthermore, it's this time of year heirloom objects make it to the table. From trinkets and candelabras to plates and serving dishes, these objects are vessels that have been present for the stories we tell and the laughs we share from our family's past and present.

Whether you celebrate Hannukah, Christmas, Kwanzaa or Winter Solstice, bring yourself to the table in good spirits, honor what has come before you, and cherish the bond that breaking bread with your loved ones brings.

WARMING & WELCOMING DECOR:

There's nothing more heart-warming than walking through the door of someone's home and feeling the cozy embrace their space lends as you delay, take off your boots, and shake off the chill you got when walking from the car. Festive decorations bring another layer of "feeling at home" for the holidays, while having a spread of cards on your mantle is a subtle expression of how much you appreciate the sentiment of sharing cards with the special people in your life.

In addition to your decorations, bringing elements of the winter landscape indoors is yet another touch that amplifies the holiday spirit in your home. Greet guests with a beautiful handmade wreath on your front door, featuring dried orange slices and berries for a pop of color. To pull that thread of thoughtful décor through to the place where everyone will be spending the most time gathered around together, arrange foraged evergreen sprigs and pinecones on your dinner table, creating a magical tablescape for your guests to appreciate as they chat and feast through the evening.

Food Memories

FOR US, IT'S ALL ABOUT THE FOOD:

Fossil Farms' staff is comprised of food-loving and adventurous eaters. Year round, we share cooking tips and recipe ideas with one another, but one thing we've found ourselves talking about more recently are the food memories we associate with the holiday season. We felt compelled to share these memories with you because, beyond decorating and buying gifts for our loved ones, we synonymously agree that nothing gets us more jazzed for the holidays than what we're serving for dinner and our memories around food.

"Feast of the Seven Fishes at my grandparents' house would begin around 2:00PM on Christmas Eve. We'd start "snacking," which, for anyone that knows an Italian household during the holidays, understands that snacking is more akin to the main event than pre-gaming. The snacking would go on for about an hour with cheeses, charcuterie, marinated vegetables, olives, shrimp, oysters, and ensalada de mare. Then, we would gather in the kitchen to help load the dining room table. Polpetta di baccalà, linguini with white clam sauce, tonno e cannellini, ensalada de scungilli, salt-baked sea bass, fried scallops, and fresh anchovies were all brought to the table, accompanied by copious amounts of side dishes and salads. It would take 3-4 hours to finish this meal, all while hearing the retelling of stories of our family's struggles in Italy during WWI and how the family had to stay on the move from Italy, to Spain, to America. Peppered in, were always trivial and silly stories of young family members' follies. We would then clear the table and head to church where undoubtedly, half of us fell asleep in the pews during service. These are memories that myself and my brother look back on fondly and we keep our family stories alive by sharing them with our children. It's funny how food always seems to be the anchor of the best memories. Food brings people together and creates sensory memories that last."

— Ben Del Coro, Vice President of Sales and Marketing

"Christmas time. More than two words to most. With Christmas comes many bells and whistles, both figuratively and literally. Amongst the Christmas chaos, we find ourselves seated for a feast. Not of fish. Not even one, let alone seven in our house. But let me lead with a question: why do we always eat the same exact things at the holidays? Are they that good? Or so complicated they are only worthy of being exalted on this important holiday? Or is it simpler than that?

I know, I know, that was more than one question but all of them have the same answer: it just feels right. Every year for the last four years, I have made the same exact thing: elk tenderloin with morel mushrooms, cream sauce, and a side of spaetzle. Every year my mother exclaims, "Ausgezeichnet! Ein Zauber!" which translates from German as "Exquisite! Like Magic!"

And while I go through the same motions, year after year, she is 100% correct. It is magic. Not particularly because of my amazing culinary skills but because when we finally gather around the table to eat, we realize what makes a great meal to begin with: set and setting. The people we are with drive those memories. Those flavors then redeliver those memories straight into your hippocampus. A cycle of love. A reiteration of caring. A culmination, if you will, of all the times spent together codified via this singular bite of food. Dare I say a memory highway?

So while the meal has not changed, it is still somehow better every year. It isn't just because these meals around the holidays taste so good, it is because they feel so good too. So to my Fossil Family I bellow from the mountaintop, "Eat and be merry!"

— Benjamin Lehar, Culinary Sales Specialist, Mid-Atlantic

Menu Planning

THE MAKING OF A FEAST:

When it comes to the menu planning department, there are a few keys to making your holiday spread with the utmost ease:

1. Check in with family and friends to get a sense of what they're bringing to dinner.
2. Create a grocery list and get your shopping done as early as possible.
3. Determine what dishes can be prepared in advance, even if it's just chopping all the vegetables for your sides.
4. Wake up early and have breakfast so you're not running on fumes until dinner time.
5. Recruit extra hands in the kitchen, which is always great bonding time, might we add!
6. Put on some festive music to amplify the holiday spirit.
7. Keep your oven on at a low temperature so guests can slide their food in upon arrival to keep dishes warm until dinner is ready to be served.
8. Have a spread of appetizers and snacks laid out for guests to graze upon and get the conversation around the table started.
9. Assess if you need extra hands to put out flatware or help getting sides and roasts in serving dishes if you're getting close to dinner time and are still tied up in the kitchen.
10. Last but certainly not least, have fun preparing your holiday feast!

RECIPES FROM FOSSIL FARMS:

In the following pages, you will find a variety of recipes our team of chefs have developed that you can prepare during the holiday season. From entrées and sides to roasts for the main event, some recipes remain in the realm of tradition, whereas others present a take on a classic.

No matter what's on the menu, we hope you have a happy and healthy holiday season with your family and friends that's full of laughter, memory-making moments, and good eats, of course!

Bison Wellington

Prep Time: 2 hours 15 minutes • Yields: 2 servings

Ingredients:

2 Fossil Farms' Bison Filet Mignons, 8 oz. each
1 sheet of puff pastry
8 oz. brown mushrooms, rinsed and dried
1 tsp. + 2 tbsp. olive oil
¼ tsp. kosher salt
⅛ tsp. black pepper
1 tbsp. Dijon mustard
3 oz. prosciutto, 6 to 8 slices
½ cup water, as needed to brush the pastry
1 large egg yolk
1 tbsp. milk

Equipment:

Sheet pan
Parchment paper
Plastic wrap
Food processor
Chef's knife
Medium-sized skillet
Small bowls
Kitchen shears
Paper towels
Butcher's twine
Large skillet
Cutting board
Pastry brush
Rolling pin

Method:

1. Defrost puff pastry by placing on a sheet pan lined with parchment paper and tightly covering with plastic wrap until pliable yet cool, about 30 - 40 minutes.
2. Place rack in the middle of oven and preheat to 400°F.
3. Pulse mushrooms in a food processor until texture is similar to breadcrumbs or chop as finely as possible with a chef's knife. Then, heat olive oil over medium heat in a medium-sized pan. Sauté mushrooms until mixture is soft, about 5 minutes. Transfer mushrooms to a small bowl and season with salt and pepper. Refrigerate until cooled.
4. Form filets into rounds by tying them with butcher's twine to hold the shape as they cook in pan. Then, pat steaks dry and season each side generously with salt and pepper.
5. Heat remaining olive oil in a large skillet over medium-high heat. Add filets to pan, press down, and brown for 2 minutes on each side. Sear raw edges of meat to brown them. Remove filets from pan and let cool. Note: save meat drippings for use later in recipe.
6. Cut off butcher's twine, brush Dijon mustard all over each filet, and set aside.
7. Place a large piece of plastic wrap on cutting board. Lay 3 - 4 slices of prosciutto down, enough to completely cover filets, slightly overlapping each piece about ¼". Spread half of mushroom filling over prosciutto, leaving about a ½" border along the sides. Then, place filet in center of prosciutto. Use the plastic wrap to draw the prosciutto around fillet, covering all sides. Roll up and twist ends of film to tighten and refrigerate for 5 minutes.
8. Roll pastry sheet into an 11" x 11" square. Lightly dust the surface with flour if it sticks to the rolling pin. Cut pastry sheet in half, making two 5 ½" x 11" rectangles.
9. Place prosciutto-wrapped bison fillets in the center of each pastry sheet. Lightly brush edges of pastry with water. Bring opposite corners of the longer sides of pastry over and press seams to seal tightly. Fold the shorter sides up to enclose the other portions. Wrap with plastic wrap and refrigerate for 5 minutes to allow pastry to firm up again.
10. Whisk egg yolk and milk in a small bowl. Place wellingtons, seam side down, on a sheet tray lined with parchment paper, and brush with egg wash. Bake until pastry is golden brown, and internal temperature reaches 125°F for medium-rare or 130°F to 135°F for medium, about 20 to 30 minutes. Pull from the oven and rest for at least 10 minutes before slicing and serving.





Roasted Pekin Duck with Honey & Garlic Glaze

Prep Time: 2 hours 10 minutes • Yields: 4-6 servings

Ingredients:

- 1 Fossil Farms' Pekin Duck;
6 lb. average
- 7 garlic cloves, peeled, smashed
- ¼ cup honey
- 1 yellow onion, quartered
- 5 rosemary sprigs
- 2 tsp. salt
- 2 tsp. paprika
- 1 tsp. garlic powder
- 1 tsp. black pepper

Equipment:

- Small saucepan
- Chef's knife
- Paper towels
- Paper towels
- Butchers twine
- Small bowl
- Oven safe wire rack
- Roasting pan or baking sheet
- Pastry brush
- Aluminum foil

Method:

1. Defrost whole duck in refrigerator for 2-3 days, if using a frozen duck. Then, remove giblets and neck. Rinse well, inside and out, with cold water and pat dry using paper towels. Let rest on counter for 30 minutes to come to room temperature.
2. Add honey and 3 garlic cloves to a small saucepan over medium heat. Stir occasionally to ensure honey does not burn. Once honey starts to bubble, remove from heat and let cool, enabling garlic to continue infusing in the honey.
3. Preheat oven to 425°F.
4. Use a sharp knife to score the skin of the duck's breast in a diamond pattern. Try to only cut the skin without reaching breast meat below. If there are other fatty areas, like where the duck legs connect to the body, give those a poke or slash with your knife as well.
5. Stuff cavity of duck with garlic cloves, quartered onions, and rosemary sprigs. For a slightly different flavor profile, you can also use lemon slices or a quartered apple.
6. Fold loose skin on both ends of the duck to hold everything inside and tie duck legs with butcher's twine or string to truss it. Tie a loop around one duck leg. Then, cross it over the other leg and wrap twine around both legs a couple of times and tie it off.
7. In a small bowl, combine salt, paprika, garlic powder, and pepper. Then, rub spices all over the duck.
8. Place duck, with the scored breast side facing up, on an oven safe wire cooking rack in a roasting pan or on a baking sheet.
9. Start roasting the duck at a higher temperature, 425°F, for 15 minutes. Then, decrease the oven temperature to 350°F and roast for 1 hour and 15 minutes. After one hour of cooking, brush half of the honey on duck and cook for 10 more minutes, before brushing remaining honey on the duck.
10. If the juices are still running pink after a total cook time of 1½ hours, roast for 15 more minutes before pulling it out of oven. Tent with foil for 15 minutes to let juices redistribute throughout the meat before carving.

Roasted Elk Rib Rack with Demi-glace

Prep Time: 1 hour • Yields: 2-4 servings

Ingredients:

1 Fossil Farms' Elk Rib Rack;
2.5 lb. average

1 tbsp. salt
1 tsp. cracked black pepper
2 tsp. oil
2 tbsp. butter
2 cloves garlic, peeled
1 sprig fresh thyme
1 sprig fresh rosemary
1 cup veal, beef or bison
demi-glace

Equipment:

Sauté or cast iron pan
Baster or large spoon
Pastry brush

Method:

1. Liberally season rib rack with salt and pepper.
2. Preheat a heavy bottom sauté or cast iron pan over medium-high heat. Once pan feels warm, add oil and heat until just barely smoking.
3. Sear rib rack on all sides. Then, reduce heat to medium and add garlic, herbs and butter.
4. Baste rib rack with butter, herbs, and garlic until desired doneness is achieved. We recommend cooking until internal temperature reaches 125°F. Be careful to not burn the butter or garlic while cooking.
5. Remove rack from pan and allow to rest for 5-10 minutes before carving.
6. Add demi-glace to pan and heat for 2 - 3 minutes. Then, remove herbs and garlic from sauce.
7. Slice elk rack between each rib bone, drizzle with demi-glace, and serve immediately.
Bon appetit!





Hot Honey Glazed Berkshire Ham

Prep Time: 3 hours • Yields: 8-10 servings

Ingredients:

1 Fossil Farms' Bone-in
Smoked Berkshire Pork Ham;
7 lb. average
2 cups pork or chicken stock
1 cup Mike's hot honey
½ cup brown sugar
½ cup butter, melted
1 tsp. ground mustard
1 tsp. ground cinnamon
1 tsp. chile powder
1 tsp. ground ginger

Method:

1. Preheat oven to 325°F.
2. Place ham in baking dish or roasting pan and add pork or chicken stock.
3. Cover ham with aluminum foil and bake for 2 hours or until internal temperature of 140°F has been reached.
4. Prepare the glaze by mixing together hot honey, brown sugar, melted butter, ground mustard, cinnamon, chile powder, and ground ginger.
5. Pull ham out of oven and apply glaze.
6. Put ham back in oven and bake, uncovered, for an additional 20 - 30 minutes.

Equipment:

Baking dish or roasting
pan
Medium-sized bowl
Pastry brush

Country Fried Antelope Cutlets with Gravy

Prep Time: 35 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms' Antelope Cutlets; 2 lb. average

1 cup self-rising flour
1 tsp. salt, plus more to taste
½ tsp. black pepper
¼ tsp. dried thyme
¼ tsp. garlic powder
¼ tsp. paprika
1 cup buttermilk
1 egg
1-2 cups peanut oil, vegetable oil or canola oil, for frying
2 tbsp. oil from fried antelope (or sub with butter)
2 tbsp. all-purpose flour
½ cup chicken stock or broth
½ cup milk

Equipment:

Small bowls
Whisk
Wire rack
Dutch oven or cast iron skillet
Paper towels
Sheet tray
Liquid measuring cup
Medium-sized skillet

Method:

1. In a small bowl, prepare the seasoning mix by combining salt, pepper, thyme, garlic powder, and paprika. Reserve ½ tsp. of seasoning mix.
2. Add self-rising flour to bowl and whisk into seasoning mix.
3. In a separate small bowl, whisk together buttermilk and egg.
4. Dip each cutlet in the buttermilk mixture first. Then, dredge in the flour mixture. Place the breaded cutlets on a wire rack to rest for a few minutes while heating the oil.
5. Preheat oven to 200°F.
6. Pour oil into a large Dutch oven or deep cast iron skillet to a depth of about ½". Warm over medium heat until it's hot, about 350°F. The oil is ready when you drop a little bit of water on it and the water sizzles and pops.
7. Work in batches so you don't overcrowd the pan, and fry antelope cutlets until golden brown, about 3 - 4 minutes per side. Transfer to a paper towel lined tray, and season with additional salt and pepper, if desired. Place tray in 200°F oven to keep warm.
8. Once antelope cutlets have all been fried and placed in oven to keep warm, start to make the gravy. Whisk together broth and milk in a liquid measuring cup and set aside.
9. Heat a medium-sized skillet over medium heat and add 2 tbsp. of oil that antelope cutlets were fried in to pan. Note: melted butter can be used in place of oil if preferred.
10. Sprinkle in all-purpose flour and continuously whisk until flour has browned, about 1 - 2 minutes. Gradually whisk in the broth and milk. Add remaining ½ tsp. of seasoning mix that was set aside earlier. Cook and stir until gravy thickens.
11. Remove from heat, taste, and add additional seasoning, if desired. Then, spoon over antelope cutlets.





Elk Stew with Potatoes & Carrots

Prep Time: 3 hours • Yields: 4 servings

Ingredients:

1 package Fossil Farms' Elk Stew Meat; 1 lb.
2 tsp. salt
1 tsp. black pepper
3 tbsp. olive oil
2 medium yellow onions, cut into 1" chunks
7 cloves garlic, peeled and smashed
2 tbsp. balsamic vinegar
1½ tbsp. tomato paste
¼ cup all-purpose flour
2 cups dry red wine
2 cups beef broth
2 cups water
1 bay leaf
½ tsp. dried thyme
1½ tsp. sugar
4 large carrots, peeled and cut into 1" chunks on a diagonal
1 lb. baby Yukon potatoes, halved
Fresh parsley, chopped for garnish

Method:

1. Preheat oven to 325°F and place rack in lower middle of oven.
2. Pat stew meat dry and season with salt and pepper. In a large Dutch oven or heavy oven safe soup pot, heat 1 tbsp. of olive oil over medium-high heat until hot and shimmering.
3. Brown all sides of meat in small batches until a nice crust develops, about 5 minutes per batch. Add more oil to pan after each batch, if needed.
4. Transfer meat to a large plate and set aside. Add onions, garlic, and balsamic vinegar to pan. Stir with a wooden spoon and scrape up the brown bits from bottom of pan.
5. Add tomato paste and cook for a few minutes. Add stew meat, with it's juices, back to pan and sprinkle with flour.
6. Stir until flour is dissolved, about 1 - 2 minutes. Then, add wine, beef broth, water, bay leaf, thyme, and sugar to pan. Stir to loosen any bits stuck to bottom of pan and bring to a boil.
7. Cover pot with a lid and transfer to preheated oven. Braise for 2 hours.
8. Remove pot from oven and add carrots and potatoes. Cover and put back in oven for 1 hour, or until vegetables are cooked through, broth is thickened, and meat is tender.
9. Fish out bay leaf from stew and discard. Then, taste and add extra spices, if necessary. Serve stew immediately or refrigerate overnight. Making stew 1 day ahead maximizes flavors; if you do this, reheat stew in Dutch oven on stove over medium heat, or in a 350°F oven for 20 minutes. Serve and garnish with fresh parsley, if desired.

Equipment:

Chef's knife
Cutting board
Paper towels
Dutch oven or heavy soup pot

Broccolini with Romesco & Toasted Almonds

Prep Time: 1 hour • Yields: 4-6 servings

Ingredients:

2 bunches broccolini
1 bell pepper, roasted, peeled
½ cup sundried tomatoes, rehydrated, drained
1 tbsp. smoked paprika
2 cloves garlic
1 tbsp. fresh parsley, chopped
1 tbsp. red chili pepper flakes
1 tbsp. salt
1 tbsp. black pepper, ground
3 tbsp. olive oil
½ cup sliced almonds, toasted

Method:

1. Place roasted pepper, sundried tomatoes, spices, and oil into food processor, purée until smooth.
2. Trim ends of broccolini and add to salted, boiling water. Cook for 3 -5 minutes until "al dente." Then, drain well in colander.
3. To serve, place broccolini on a serving platter. Top with romesco sauce and toasted almonds.

Equipment:

Food processor
Large pot
Colander





Potato Gratin with Bacon & Caramelized Onions

Prep Time: 2 hours • Yields: 8-10 servings

Ingredients:

- 1 package Fossil Farms' Hickory Smoked Berkshire Pork Bacon
- 5 lbs. Yukon gold potatoes, peeled
- 2 medium sweet onions, peeled and sliced
- 1 qt. heavy cream
- 1 tbsp. butter
- 3 tbsp. garlic, peeled, minced
- 2 cups grated Gruyère or Swiss cheese
- 2 tbsp. salt
- 1 tbsp. black pepper, ground
- 1 tbsp. fresh thyme leaves

Equipment:

- Sauté pan
- Large bowl
- Baking dish
- Sheet pan
- Aluminum foil

Method:

1. Dice bacon and render in pan over medium heat until crisp. Remove to a paper towel lined plate and reserve bacon fat in pan.
2. Slice potatoes $\frac{1}{8}$ " thick.
3. Sauté onions in bacon fat for 5-10 minutes or until softened and caramelized.
4. Preheat oven to 350°F.
5. Mix potatoes, onions, bacon, seasonings, and cream in a large bowl.
6. Prepare 14" x 8" baking dish by greasing bottoms and sides with butter.
7. Assemble by placing layers of potatoes in a baking dish and topping each layer with grated cheese. Alternate and continue until baking dish is full or all potatoes are used.
8. Add remaining cream from mixing bowl until pan is full.
9. Place baking dish onto cookie sheet, cover with foil and place in oven.
10. Bake for approximately 1 hour or until a knife inserted into the center of the pan can be inserted and removed with ease.
11. Remove foil and broil for 5 minutes or until golden brown on top.
12. Allow to cool at room temperature for 30 - 45 minutes before serving.

Haricot Verts with Roasted Mushrooms & Crispy Fried Shallots

Prep Time: 1 hour • Yields: 4 servings

Ingredients:

1 lb. haricot verts
8 oz. cremini, oyster, Shiitake
or your favorite mushroom
3 cloves of garlic, peeled and
crushed
2 tbsp. olive oil
½ cup shallots, peeled and
sliced thinly
¼ cup corn starch
2 cups canola oil
2 tbsp. salt
1 tbsp. butter

Equipment:

Medium pots
Slotted spoon
Paper towels
Baking sheet
Paper towels
Sheet tray
Collander

Method:

1. Heat canola oil in medium pot until it reaches 350 - 375°F.
2. Toss sliced shallots in corn starch and shake off excess. Carefully drop in oil and fry until shallots are crispy, 2 - 4 minutes.
3. Remove from oil, place on a paper towel lined plate, and season with salt. Allow oil to completely cool before discarding.
4. Preheat oven to 400°F.
5. Slice mushrooms into quarters and toss in olive oil and garlic. Then, place mushrooms on a baking sheet and roast for 5 - 10 minutes or until golden brown and slightly crisp.
6. Remove from oven and set aside.
7. Cook haricot verts in salted boiling water until tender, 5 - 6 minutes.
8. Drain haricot verts well and toss with butter and roasted mushrooms. Season with salt and pepper to taste.
9. To serve, place on serving platter and top with crispy shallots.





Hasselback Sweet Potatoes with Pecan Gremolata & Brown Butter

Prep Time: 1 hour 30 minutes • Yields: 4-6 servings

Ingredients:

3 medium sized sweet potatoes
½ cup fresh flat-leaf parsley,
finely chopped
½ cup toasted pecans,
finely chopped
1 tbsp. lemon zest
2 garlic cloves, minced
¼ tsp. salt
8 tbsp. butter
2 tbsp. olive oil

Equipment:

Sharp knife
Cutting board
Chop sticks
Food processor
Baking dish
Aluminum foil
Small saucepan

Method:

1. Preheat oven to 375°F.
2. Rinse sweet potatoes and cut ¼" thick slices across the length of the potato. To avoid slicing all the way through, we recommend placing a chop stick on either side of the potato which will stop the knife from slicing 95% of the way through the potato.
3. Combine parsley, pecans, lemon zest, garlic, salt, and oil in food processor and pulse until slightly smooth. Add olive oil as needed to reach desired consistency.
4. Place sweet potatoes in a baking dish, cut side up. Then, drizzle with olive oil and add salt and pepper to taste. Wrap with aluminum foil and place into oven.
5. Bake for 30 - 45 minutes or until softened.
6. Remove foil and bake for additional 10 - 15 minutes.
7. Place butter in saucepan and cook over medium heat, stirring often. Once butter begins to brown and emit a toasted and nutty aroma, pull it off the heat. Be careful not to take it too far on the heat and burn the butter.
8. Remove sweet potatoes from oven and drizzle with brown butter.
9. To serve, place sweet potatoes on serving dish and top with pecan gremolata.



SHARE WHAT YOU PREPARE!

For all of us at Fossil Farms, food is about community and we love to see what you all cook up for your holiday feast! When sharing your food pics on social, be sure to tag us:

@fossilfarmsmarketkitchen
@fossilfarms