







## The Basics

### **YOUR GUEST LIST DETERMINES EVERYTHING:**

Depending on the number of guests your hosting, how many of them are adults or children, and whether or not any of these individuals have dietary restrictions, this will determine how much and what type of food you should have on the menu, and how your seating should be setup. For smaller gatherings, perhaps serving dinner family-style will set the stage for a more intimate dinner party, whereas if the guest list is in the double digits, a buffet-style dinner spread will free up room on the table and decrease the chances of a mess to be made.

One thing we suggest, no matter the size of your guest list, is to have some scrumptious snacks and appetizers laid out because everyone always seems to be hungry upon arrival to Thanksgiving dinner, so have something ready for those guests who need just a little something to satisfy that food-craving before dinner is served and to keep them from poking around the kitchen and snacking on the dinner rolls!

### **SETTING A FESTIVE TABLE:**

Thanksgiving is a time to celebrate the bounty of the Summer season's harvest and give thanks to your family and friends for the roles they represent in your lives. The table setting can be an extension of that thank you, whether it features gourds, pumpkins, and plants from a local farm or placing handwritten seating place cards with words of praise and respect around your guest's name that loved ones often associate with that individual.

### **CREATING NEW TRADITIONS & MAKING MEMORIES:**

Any time we gather with our closest family and friends, it's something to cherish. We all lead busy lifestyles and because of this, sometimes traditions may fade from one generation to the next. With Thanksgiving being the holiday to reflect on what you're grateful for, even as it relates to the seemingly simple elements of life, like having food on the table or a good support system of family, friends, and peers, slow down the hustle and bustle of hosting a dinner party to facilitate a moment for those gathered all around to express their gratitude to one another. This can take the form of a gratitude bowl, where everyone writes down what they wish to say on a sheet of paper, which individuals later draw and share aloud, or as a toast, where one can lead with a heart-felt statement and bits of conversation will begin to chime around the room thereafter.

Beyond the dinner table, make memories with guests by having an annual pie baking competition or decorating cookies together. For post-dinner entertainment, screen your favorite holiday movie or play charades with the same teams year after year to encourage team-rivalry and friendly-competition.

### **NO FUSS BREAKFAST:**

Preparing a feast is quite the undertaking so having a plan for breakfast that's convenient and satisfying is the way to go. You want to make sure you fuel up before running around the kitchen that afternoon but not make too much of a mess that you're already doing a big round of dishes and cleanup early in the morning.

Recipes like oven-baked French toast or pancake and waffle batter can be prepared the night before and cook up quickly the following morning. Frittata and quiche take a bit more time to cook but can conveniently incorporate the bacon or sausage you likely have on hand, as well as some of the vegetables you already may have chopped for sides.



# Menu Planning

## BLENDING TRADITION WITH TREND:

We're integrating some of the concepts and food trends restaurants have been exploring this year on our Thanksgiving dinner menu. Comfort foods are in, which is why we felt our Butternut Squash & Apple Soup with Toasted Pepitas & Crème Fraîche would be a great first course to start dinner off with. Experimenting with age-old recipes is also something Chefs have been doing, so we utilized different flavor combinations in signature Thanksgiving dishes, like Cranberry, Wild Boar, Apple & Sage Stuffing or Orange Ginger Cranberry Sauce. Featuring locally produced and harvested ingredients is also a conscious choice many restaurants are making this year, so when it comes to sourcing the mushrooms, apples, squash, kale, root vegetables, and herbs used in our recipes, see what your local farmers market has to offer or forage them yourselves!

## WHAT'S ON THE MENU:

### Appetizers:

- Cheese & Charcuterie Board
- Duck Confit Arancini

### Main Event:

- Butternut Squash & Apple Soup with Toasted Pepitas & Crème Fraîche
- Roasted, Smoked or Fried Turkey
- Cranberry, Wild Boar, Apple & Sage Stuffing
- Traditional Turkey Gravy
- Roasted Garlic & Herb Whipped Potatoes
- Root Vegetable Tian
- Garlicky Mushrooms & Kale
- Orange Ginger Cranberry Sauce

## COOKING CALENDAR:

Many of the items on your Thanksgiving Dinner menu can be prepared in advance, this way you can be present during the main event and enjoy the pleasure of your company! Check out the cooking calendar we've put together so you can get a sense of what you can get ahead of in the kitchen, compared to what you should leave for cooking on Thanksgiving Day.

### Three Weeks Before:

- Determine how many guests you're hosting and touch base to inquire if/what they plan on bringing to dinner.
- Decide what additional sides or desserts you'd like to serve and gather your recipes.
- Order an appropriately sized turkey for the number of guests you're hosting. Add on an extra pound or two if you know you want leftovers! We also have Bone-in Turkey Breast available, which is great for small-scale dinners or if you're having a large gathering and want extra turkey breast at the table.

### Two Weeks Before:

- Review your recipes and write a grocery list of non-perishable items, which can be purchased a week or two in advance, and perishable items, which can be purchased 3-7 days in advance.

### 3-7 Days Before:

- Pick up any remaining items you may need at the grocery store or farmers market!
- Prepare Compound Butter Rub and Orange Ginger Cranberry Sauce (refrigerate).
- Prepare Duck Confit Arancini (freeze).

### 2 Days Before:

- Prepare roasted garlic and Butternut Squash & Apple Soup (refrigerate).

### 1 Day Before:

- Cut produce for Root Vegetable Tian, Garlicky Mushrooms & Kale, Cranberry, and Wild Boar, Apple & Sage Stuffing (refrigerate).
- Remove turkey from brine. Pat dry and leave uncovered in refrigerator overnight to draw out excess moisture.
- Defrost Duck Confit Arancini and French Onion Brie Bites.

### Thanksgiving Day:

- Wake up early and have a fuss-free breakfast!
- Assemble Cranberry, Wild Boar, Apple & Sage Stuffing
- Season, stuff, and truss turkey for roasting
- Assemble and bake Root Vegetable Tian
- Prepare remaining sides, including Garlicky Mushrooms & Kale, Roasted Garlic & Herb Whipped Potatoes, and Traditional Turkey Gravy
- Prepare appetizers, including Cheese & Charcuterie Board and Duck Confit Arancini
- Heat soup right before dinner is ready to be served

## BEVERAGES & COCKTAILS:

Create a designated area near the dining room for beverages and cocktails, stocked with cups, and if you have a wine-drinking family, leave a cork screw out to have at the ready!

### Beverage Menu Ideas:

- Ginger Cranberry Sparkler: equal parts ginger ale and cranberry juice with fresh cranberries and rosemary sprigs for garnish.
- Warmed Apple Cider: heat up store-bought apple cider or mull your own with ingredients like cinnamon sticks, anise pods, whole cloves, allspice berries, and orange slices to add hints of spice and citrus to your apple cider. For spiked apple cider, add spiced rum, brandy, or bourbon to your pot while it's heating up on the stove and let simmer for about 10 more minutes.
- Wine: whether you prefer red or white, choosing a medium-bodied wine is your best bet because it has a well-balanced acidity and moderate amount of tannins so as not to overbear your palate while dining. For red wine, we suggest Pinot Noir, Syrah, and Zinfandel, whereas for white wine, try Pinot Grigio, Sauvignon Blanc, and Riesling.

## DESSERTS:

Similar to your beverage station, it's a good idea to carve out some space to stage all the sweet treats you and your family have prepared, this way they're out of the way and already set up as a spread for when it comes time to dig into dessert! Don't forget to leave smaller plates, napkins, and utensils out so everyone can help themselves to as much dessert as they'd



## Duck Confit Arancini

Prep Time: 1 hour 45 minutes • Yields: 10 -12 servings

### Ingredients:

3 pkg. Fossil Farms' Duck Leg Confit, 5 oz. avg.

2 cups Arborio rice

1 medium onion, diced

4 garlic cloves, chopped

1 ½ cups white wine

6 cups chicken stock

4 tbsp. fresh parsley, chopped

2 tbsp. fresh thyme, chopped

2 tbsp. unsalted butter, cubed

2 cups Panko

½ cup all purpose flour

3 eggs, beaten

1 oz. Parmesan cheese, grated

2 tbsp. blended oil

### Equipment:

Stove

Large saucepan

Large bowl

Large pot

Cookie scooper

Baking sheet

### Method:

1. Saute onion and garlic in oil until these ingredients are translucent and fragrant.
2. Put in the Arborio rice and toast slightly in oil. De-glaze pan with white wine and reduce by half.
3. Add chicken stock, one cupful at a time, until liquid has mostly absorbed, while constantly stirring for approximately 30 minutes, or until rice is cooked through.
4. Take the Duck confit meat off the bone and shred.
5. Add the fresh herbs, duck meat and butter to pan and stir together.
6. Transfer risotto mixture to a large bowl and cool in refrigerator for 20 minutes.
7. Use a cookie or ice cream scooper to make balls with rice mixture, and place on a baking sheet.
8. Allow the rice balls to cool in the refrigerator for 10 minutes.
9. Dredge rice balls in flour. Then, dip in eggs and finally coat with panko breadcrumbs.
10. Deep fry rice balls or bake at 325°F until golden brown and hot throughout.
11. Serve with the grated Parmesan cheese, garnish with more herbs, and enjoy!







## Roasted Butternut Squash and Apple Soup with Toasted Pepitas, Creme Fraiche

• Prep Time: 50 minutes • Yields: 6 servings

### Ingredients:

5 cups cubed butternut squash,  
skin removed  
(1 small butternut squash)  
2 cups carrots  
(peeled and cut on an angle into  
1-inch slices)  
1/2 medium white or yellow onion,  
sliced (~1 cup or 120 g)  
5 cloves garlic, peeled  
(left whole or slightly crushed)  
2 tsp. avocado oil  
(if oil-free, sub a bit more maple  
syrup and/or a little vegetable  
broth)  
2 tsp. maple syrup  
1 pinch sea salt  
1 pinch black pepper  
1 ½ – 2 cups vegetable broth  
2/3 cup light coconut milk  
(or sub cashew milk)  
1/4 tsp. ground cinnamon  
1 pinch nutmeg  
1 pinch cayenne  
Toasted pepitas (optional)  
Creme fraiche (optional)

### Method:

1. Heat oven to 400°F and line two baking sheets with parchment paper.
2. Add cubed squash, carrots, onion, and garlic to the baking sheets and drizzle with oil and maple syrup.
3. Season with salt and pepper and toss to combine. Bake for 25-30 minutes, or until squash and carrots are tender.
4. Transfer to a large pot or Dutch oven and add vegetable broth, coconut milk, cinnamon, nutmeg, and cayenne.
5. Stir to combine, then bring to a simmer over medium heat.
6. Reduce heat to low, cover, and simmer for 5-10 minutes to allow the flavors to meld.
7. Use an immersion blender or carefully transfer mixture to a high-speed blender (that's safe for hot foods) and blend until creamy and smooth.
8. If you prefer thinner soup, add more vegetable broth at this time.
9. Taste and adjust flavor as needed, adding salt and pepper to taste, maple syrup for sweetness, cinnamon for warmth, nutmeg for nuttiness, or cayenne for heat.
10. Enjoy as is, or top with toasted pepitas (optional) or croutons and a drizzle of creme fraiche or coconut milk.

### Equipment:

Oven  
Parchment paper  
Large bowl  
Large pot or Dutch oven  
Blender  
2 Baking sheet



## Compound Butter Rub for a Roasted Turkey

• Prep Time: 15 minutes • Yields: 1 serving

### Ingredients:

1 Fossil Farms' Whole Turkey,  
10 - 12 lbs. (optional)  
1/2 cup (8 tablespoons) unsalted  
butter, room temperature  
1 teaspoon salt  
1 tbsp. freshly ground black pepper  
2 tbsp. finely chopped fresh thyme  
1/4 cup minced fresh sage  
1/4 tsp. Chinese five spice powder  
1 clove garlic, finely chopped

### Equipment:

Oven  
Small bowl  
Fork  
Silicone spatula  
Baking pan  
Measuring spoons  
Cooking twine

### Method:

1. Combine all of the ingredients (besides whole turkey) in a small bowl and mash with a fork or stir until completely mixed.
2. Position the turkey so that the cavity is facing out, set up to work forward, moving towards the neck.
3. Using a long, thin flexible rubber or silicone spatula, slowly slide the tool between the skin and the flesh of the breasts on both sides of the breastbone.
4. The skin is fairly tough and won't tear when going slowly and carefully.
5. Separate the skin all the way from the cavity to the front of the breast and down toward the wing joint.
6. Do this on both sides of the breast, but leave the skin attached to the center of the breastbone itself.
7. Divide the butter mixture in half and stuff it under the skin on both sides; Massage it down toward the front of the bird.
8. Spread as evenly as possible, but don't worry about getting it perfect, as it will melt and spread out as the turkey roasts.
9. Discard any leftover compound butter that has come into contact with the raw meat.
10. Roast the turkey using preferred method or recipe.
11. We recommend 13 minutes per pound at 350°F for an unstuffed turkey.  
(that's about 3 hours for a 10-12 lbs. turkey), or 15 minutes per pound for a stuffed turkey.





## Oven Roasted Turkey

Prep Time: ~20 minutes per pound • Yields: Varies according to Turkey size; ~1 lb. per person

### Ingredients:

1 Fossil Farms' Turkey  
Salt and pepper, to taste  
Compound butter rub

### Equipment:

Roasting pan  
Butcher's twine  
Silicone spatula  
Turkey baster

### Method:

1. Remove Turkey out of packaging the day before preparing and set in roasting pan. At this point in time, take out the packet of giblets from the Turkey cavity and refrigerate so you don't forget the next day.
2. Refrigerate uncovered Turkey overnight, which allows the skin to dry out before cooking, making for a perfectly brown and crispy turkey.
3. Pull Turkey out of refrigerator and let come to room temperature before cooking, about one hour.
4. Preheat oven to 450°F. Position oven rack to the bottom third of the oven.
5. Stuff your Turkey before trussing, which keeps the wings and legs close to the body of the bird, ensuring all of the meat cooks evenly.
6. Whether you are using our compound butter rub recipe or regular butter, use a silicone spatula to apply butter between the skin and flesh of the bird. Try to spread as far down on both sides of the breastbone as possible.
7. Then, apply butter or olive oil all over the flesh of the bird. If you have not brined your Turkey, be sure to add extra seasonings to the flesh of the Turkey, including salt, pepper, and your favorite spices.
8. Place Turkey in the oven and turn down the temperature to 335°F. If you have added stuffing to the cavity, cook time will be approximately 20 minutes per pound. Cook time for the bird only will be approximately 13 minutes per pound.
9. Baste Turkey with pan drippings every 45 minutes to avoid bird from drying out and losing its tenderness while roasting.





## Cranberry, Wild Boar, Apple and Sage Stuffing

• Prep Time: 55 minutes • Yields: 6 servings

### Ingredients:

1 pkg Fossil Farms' Wild Boar  
Cranberry Sausage

1 medium onion, diced  
3 stalks of celery, diced  
3 garlic cloves, minced  
1 sprig of sage, chiffonade  
1 sprig rosemary, chopped  
1 apple, peeled and diced  
16 oz Chicken stock  
4 oz butter  
18-24 oz cubed sourdough bread  
2 tbsp. blend oil  
Salt & Pepper to taste

### Equipment:

Oven  
Medium sauce pot  
Large mixing bowl  
Large pot or Dutch oven  
Baking pan  
Measuring spoons

### Method:

1. Leave cubed bread out overnight to dry out, or toast in an oven at 300°F for 25 minutes, or until bread begins to dry out.
2. Gather ingredients and a medium sauce pot. Remove sausage from casing.
3. On medium-high heat, place two tablespoons of oil into pot and begin to cook sausage.
4. Once sausage is cooked, remove from pot and set aside. Add the butter and let melt.
5. Then add the onion, celery and garlic into pot and sauté until vegetables become translucent.
6. Add the apples, rosemary, and sage into pot. Place the crumbled sausage back into the pot.
7. Next, add Chicken stock and season to taste. Give another stir and remove from heat.
8. In a mixing bowl, place the cubed sourdough and then add your sausage and veg mix with stock into the mixing bowl.
9. Stir to make sure all the bread has absorbed the liquid.
10. Place the stuffing into a baking pan and bake at 350°F for 15 minutes, until the surface turns golden brown. Remove from oven, serve and enjoy.







## Traditional Turkey Gravy

Prep Time: 3 hours 30 minutes • Yields: 12 servings

### Ingredients:

Turkey giblets  
2 tbsp. salted butter  
½ cup carrots, diced  
½ cup celery, diced  
1 sweet onion, diced  
1 tbsp. garlic, minced  
1 bay leaf  
5 sprigs fresh thyme  
5 cups water  
1 cup or more turkey drippings  
4 tbsp. flour  
Salt and pepper, to taste

### Equipment:

Medium saucepan  
Fine mesh sieve  
Whisk

### Method:

1. Remove giblets from turkey cavity and rinse in cold water.
2. Melt butter in a medium-sized saucepan over medium-high heat. Add giblets to pan and brown them on both sides.
3. Add carrots, celery, and onion to pan. Sauté for about 5 minutes or until onions are translucent. Then, add garlic to pan and sauté for another minute or so.
4. Add bay leaf, thyme, and water to pan. Turn heat to low and simmer for a few hours with lid slightly offset to let some steam escape.
5. Once turkey is about ready to come out of the oven, strain giblets from stock. Discard giblets and set stock aside.
6. Gather at least one cup of turkey drippings from roasting pan and pour into a medium-sized saucepan over medium heat. Add flour to form a roux and mix over heat for 2-3 minutes before adding stock to pan.
7. Stir until gravy thickens and add salt and pepper to taste.



## Roasted Garlic & Herb Whipped Potatoes

Prep Time: 1 hour • Yields: 10-12 servings

### Ingredients:

2 heads garlic  
4 tbsp. olive oil  
Black pepper, to taste  
8 pounds Yukon Gold or Russet potatoes  
1 tbsp. fresh sage, chopped  
1 tbsp. fresh oregano, chopped  
1 tsp. fresh thyme, chopped  
1 tbsp. fresh rosemary, chopped  
2 sticks butter, cubed  
1½ cups heavy whipping cream  
1 cup sour cream  
Salt and white pepper, to taste

### Equipment:

Aluminum foil  
Sheet tray  
Vegetable peeler  
Large pot  
Medium saucepan  
Colander  
Potato masher  
Whisk or standing mixer with whisk attachment

### Method:

1. Preheat oven to 400°F.
2. Pull out two 5" sheets of aluminum foil, rip in half, and set aside.
3. Cut the top off each head of garlic, exposing the cloves and place on small square of aluminum foil. Then, drizzle 1 tbsp. of olive oil over each clove and sprinkle with pepper. Seal head of garlic in aluminum foil and roast in oven for 45 minutes
4. Rinse and peel potatoes. Then, dice the potatoes into medium-sized cubes.
5. Add potatoes to a large pot and fill with cold water. Bring to a low-boil and cook potatoes for 25 minutes or until fork-tender.
6. Melt 2 tbsp. butter in a saucepan over medium-high heat. Add fresh herbs to pan and sauté for 3-5 minutes to infuse the butter. Then, add heavy whipping cream and bring to a gentle boil, and set aside.
7. Strain potatoes and return to pot. Mash potatoes, add herbed cream, and whisk potatoes until smooth.
8. Extract garlic cloves and add to pot, along with the sour cream, and remaining butter. Whip for about 5 minutes to lighten texture of mashed potatoes, however, be sure not to over-whip as this will make potatoes gelatinous and tacky.
9. Try potatoes and add salt and pepper to taste. Then, pour potatoes into a serving bowl and enjoy!







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## Root Vegetable Tian

Prep Time: 1 hour 30 minutes • Yields: 6-8 servings

### Ingredients:

2 tbsp. olive oil  
2 medium sweet potatoes  
2 large parsnips  
2 large carrots  
1 medium rutabaga  
2 medium red onions  
Salt and pepper, to taste  
Dried thyme, sage, cumin, or chili flakes, to taste  
3 garlic cloves, minced  
Parmesan or cheddar cheese, grated, optional

### Equipment:

Vegetable peeler  
Mandolin  
Casserole dish  
Pastry brush  
Aluminum foil  
Cheese grater

### Method:

1. Preheat oven to 375°F.
2. Using some of the olive oil, lightly grease a casserole dish that's at least 8" in diameter and 2" deep.
3. Peel vegetables and thinly slice, preferably with a mandolin for a consistent thickness. Note to cut onions thicker, as they cook faster than other vegetables.
4. Place vegetable slices in oiled dish, forming concentric circles and alternating between different colors for an attractive appearance. The vegetables will shrink while cooking, so be sure to tightly pack the vegetables which will help them stay in place.
5. Sprinkle generously with salt, pepper, and other spices to your preference. Then, brush or drizzle remaining olive oil over vegetables.
6. Cover the dish with foil and place in the oven. Bake for 30-35 minutes or until the vegetables have become tender.
7. Remove dish from oven and pull back the foil.
8. Baste the top of the vegetables with some of the juices, which will have collected in the bottom of the dish, and sprinkle minced garlic over vegetables. Then, return the dish to the oven, without the foil, and finish cooking for about 25-30 minutes or until the top is golden brown.
9. Optional step: scatter grated cheese over the vegetables and place in the oven for a few more minutes until cheese has melted or is slightly crispy.



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## Garlicky Mushrooms & Sautéed Kale

Prep Time: 25 minutes • Yields: 8 servings

### Ingredients:

1 tbsp. olive oil  
6 cloves garlic, minced  
2 shallots, minced  
16 oz. mushrooms of your choice, sliced  
2 large bunches kale, stems removed, coarsley chopped  
1 cup chicken or vegetable stock  
1 tsp. kosher salt  
1 tsp. ground black pepper  
1 tsp. thyme or Italian blend spice  
Pinch red pepper flakes, optional  
2 tbsp. lemon juice

### Equipment:

Large sauté pan

### Method:

1. Heat olive oil in a large sauté pan over medium heat.
2. Add garlic, shallots, and mushrooms to the pan and sauté for about 5 minutes or until mushrooms are tender.
3. Add kale, stock, and spices to the pan. Cover to help the kale wilt and soften.
4. Cook for about 5 more minutes and stir occasionally.
5. Serve and top off the dish with lemon juice.







## Orange Ginger Cranberry Sauce

Prep Time: 25 minutes • Yields: 10-12 servings

### Ingredients:

1 cup honey  
¾ cup granulated sugar  
½ cup water  
½ cup orange juice,  
freshly squeezed  
Zest from freshly squeezed orange  
½ tbsp. ginger, finely grated,  
optional  
1 cinnamon stick  
16 oz. cranberries

### Equipment:

Medium saucepan  
Fork or potato masher,  
optional

### Method:

1. Combine honey, granulated sugar, water, and orange juice in a medium-sized saucepan. Bring to a simmer over medium heat, stirring constantly until honey and sugar dissolves into mixture.
2. Add orange zest, ginger, cinnamon stick, and cranberries to pan and bring to a boil.
3. Reduce heat to let mixture cook at a low boil for 10 minutes, stirring occasionally.
4. Before removing from heat, taste to determine if you want to add more honey or sugar for a sweeter sauce.
5. Remove from heat and discard cinnamon stick.
6. If you want a less chunky cranberry sauce, use a fork or potato masher to pop cranberries before sauce cools and thickens.
7. Let rest until sauce reaches room temperature and refrigerate until ready to serve.





**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 Thanksgiving feast! When sharing your food pics on social, be sure to tag us:

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**DIFFERENT  
X NATURE**