

Beth Grimes's Green Chile Potato Soup, page 27

Penzeys Spices

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See pages 36-37



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Christine and Vince Schaff celebrate with their 12-year-old son Joe, who just crossed over to become a Boy Scout. "I'm pretty proud of him," says Vince. "He has a very good heart."

Vince Schaff

As a kid, our family Thanksgivings were a mix of traditional turkey dinner with Polish sausage and pierogies," says Vince Schaff of Waterbury, Connecticut. "As a Polish family, so much life revolved around the kitchen. The kitchen table was the gathering place, not the TV, and often much of the food being prepared required the help of those seated in the kitchen. My mom would roll and cut out pieces of pierogi dough, we'd add the filling, seal and into the boiling water they'd go. I remember the insides of the windows would steam up from the pots of water.

"When I was in college in Florida, we couldn't afford to fly me home for Thanksgiving break so for many years I was fortunate to be taken in by friends and their families. Now I do the same for anyone I know that can't get home. We can have anywhere from three to 15 people over for Thanksgiving.

"I am a coach of an inner city youth football league and with my wife being the treasurer, most of our free time from mid-July to mid-November is spent providing football and cheerleading for about 250 kids that participate. Coaching has been very rewarding for me. Football is

not just a game, it takes kids of all colors, religions and backgrounds, kids that would never talk to each other because of neighborhoods or different schools, and it makes them brothers. They learn the importance of being a team, of working together. I've learned that my role often expands past coach as I end up talking to my players about issues off the field. If I can help keep one child

from going in the wrong direction, I'll take that over any championship any day.

"Thanksgiving is a great day to relax and reflect and appreciate what we have in each other. I'm thankful for quite a bit but most of all, I'm thankful for my family."

Vince shares his grandma's recipe for Date Nut Bars here. Turn the page to try his delicious Apple Slices.



Date Nut Bars

The holiday baking season is fast approaching, so be sure to give these a try. Santa will thank you.

- 1 Cup butter (2 sticks), room temperature
- 2 Cups sugar
- 3 large eggs
- 1 tsp. baking soda
- 2 tsp. water
- 3 Cups flour
- 1 tsp. CINNAMON
- ½ tsp. GROUND NUTMEG
- ¼ tsp. GROUND CLOVES
- ⅛ tsp. salt
- 1 Cup chopped walnuts
- 1 Cup chopped dates
sugar for decorating

In a large mixing bowl, cream the butter and sugar together until smooth. Add the eggs, one at a time until blended together.

In a separate bowl, mix the baking soda with the water and then add to the butter, sugar and egg mixture. Stir the CINNAMON, NUTMEG, CLOVES and salt into the flour and then slowly add the dry ingredients to

the wet mixture. Once the flour has been incorporated, mix in the walnuts and dates. Chill in the fridge for 1 hour.

Preheat oven to 350°. With your hands, divide the dough into 6 pieces, and form each piece into a roll, 10 inches long and about ¾ of an inch in diameter. Place on ungreased cookie sheets and press out with your fingers along the length (dough should be about half the thickness of the original roll). Sprinkle with red, green and/or raw sugar. Bake at 350° for 18-22 minutes. Take out of the oven and let sit a minute or two and then cut into strips, diagonally, about an inch wide.

A note from Vince: "I like to sprinkle the sugars in lines back and forth over the width of the dough and when I slice the bars, I slice them on a diagonal, opposite the sugar lines to make a nice pattern."

Prep. time: 15 minutes plus 1 hour chilling time

Baking time: 18-22 minutes per pan

Yield: 66 cookies

Nutritional Information: Servings 33; Serving Size 2 cookies (40g); Calories 170; Calories from fat 70; Total fat 8g; Cholesterol 30mg; Sodium 100mg; Carbohydrate 23g; Dietary Fiber <1g.



STICKS, CHUNKS & CINNAMON SUGAR

Ceylon Softstick Cinnamon

Ceylon cinnamon is soft and easy to crumble. Very thin pieces of bark are tightly rolled into parchment style sticks, then machine cut to uniform 5-inch lengths. Ceylon 00000 whole stick cinnamon, from Sri Lanka.

1 oz. bulk bag #53464 \$ 2.39
 4 oz. bag #53448 \$ 5.45
 8 oz. bag #53480 \$ 9.85
 1 lb. bag #53419 \$ 18.70

Cinnamon Sticks

Traditionally used as a tasty stirring stick for hot drinks. A nice addition to cocoa, coffee or special holiday concoctions. Perfect for flavoring curry, dessert sauces and syrups. 80 inches to 4 oz. weight (20, 4 inch sticks).

3 inch Cut Sticks Indonesian Cinnamon

1 oz. bulk bag #53064 \$ 1.85
 4 oz. bag #53048 \$ 4.15
 8 oz. bag #53080 \$ 7.29
 1 lb. bag #53019 \$ 13.60

4 inch Cut Sticks Indonesian Cinnamon

1 oz. bulk bag #53169 \$ 1.85
 4 oz. bag #53143 \$ 4.15
 8 oz. bag #53185 \$ 7.29
 1 lb. bag #53114 \$ 13.60

Cinnamon Chunks

A blend of 1/4"-1/2" China and Indonesia chunks. Great for coffee, add 1 TB. to the filter per pot. Nice for mulled wine or cider. Scent the home by simmering a bit in water. Chunks stay fresh indefinitely.

1 oz. bulk bag #43861 \$ 2.39
 4 oz. bag #43845 \$ 5.45
 8 oz. bag #43887 \$ 9.85
 1 lb. bag #43816 \$ 18.70

Cinnamon Sugar

Cinnamon Sugar on the breakfast table, what could be sweeter? The perfect sprinkle for toast, coffee, hot cereal and fresh fruit. A flavorful blend of sugar, China and Ceylon cinnamon, with a hint of vanilla. Add a bit to waffle or pancake batter, sprinkle on French toast. *Hand-mixed from: white sugar aged with Vanilla Bean, China Cinnamon and Ceylon Cinnamon.*

1/4 cup jar (net 1.8 oz.) #11839 \$ 3.29
 1/2 cup glass jar (net 3.8 oz.) #11855 \$ 5.45
 4 oz. bag #11842 \$ 3.65
 8 oz. bag #11884 \$ 6.15
 1 lb. bag #11813 \$ 11.20



Apple Slices

Sometimes a pie just isn't big enough to feed your family. When that happens, never fear, this recipe from Vince Schaff is exactly what you need.

Dough:

2 1/4 Cups flour
 3/4 tsp. baking powder
 6 TB. butter
 6 TB. lard (or shortening but the dough will be harder to work with)
 1 tsp. salt
 1 small egg, beaten
 1/4 Cup cold milk

Apple Filling:

3-4 lbs. apples (we used 4 lbs.)
 1 Cup hot water
 1 1/4 Cups sugar
 pinch salt
 2 TB. cornstarch
 1/4 Cup cold water
 1-2 tsp. CINNAMON

Preheat oven to 425°. In a mixing bowl, sift the flour with the baking powder. Cut in the butter and lard until the mixture looks like peas and sand. Add the salt, egg and cold milk (use a little more milk if the dough isn't sticking together). Divide the dough in two pieces, one a bit bigger than the other, pat into discs, wrap in plastic wrap and refrigerate while making the filling.

To prepare the apples, peel and core the apples and cut into approximately 1/4-inch slices. Combine the hot water with the sugar and salt. Bring to a boil. Add the apples, cover and cook slowly until the slices are tender, about 10 minutes. Take the apples out of the syrup carefully with a slotted spoon. Dissolve the cornstarch in the cold water. Add the cornstarch slurry to the hot syrup. Cook until thick, 2-3 minutes over medium heat. Add the CINNAMON. Return the cooked apples to the hot syrup, mix to combine and let cool.

While the apple slices are cooking, roll out the dough. Make sure to dust the table, dough and the rolling pin with flour. Vince is a pro with dough and has no problem rolling out a 10x15 rectangle to line a jelly roll pan, but you can also

make a more freeform shape and place it on an ungreased cookie sheet. Use the bigger piece of dough for the bottom, leaving the smaller piece in the fridge. Once the bottom is rolled out and placed in the pan, roll the top dough into a bit smaller rectangle or a shape that matches the bottom layer of dough.

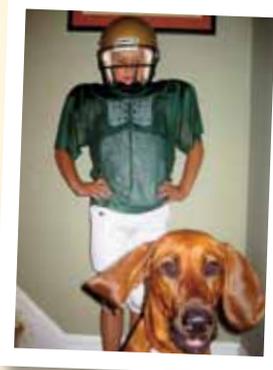
Add the apple slices to the pan lined with dough. Dot with extra butter. Cover with the top crust and seal the edge by folding the bigger bottom layer of dough over the top dough, if using a cookie sheet, or by pinching them together if using the 9x15 rectangle. Prick the top to let the steam escape. Bake at 425° for 35-40 minutes or until golden brown. Let cool at least 15 minutes before serving.

Prep. time: 1 hour

Baking time: 35-40 minutes

Serves: 12-16

Nutritional Information: Servings 16; Serving Size 1 piece (183g); Calories 270; Calories from fat 90; Total fat 10g; Cholesterol 25mg; Sodium 220mg; Carbohydrate 46g; Dietary Fiber 3g.



Vince Schaff's son Joe heads out the door to football practice. "That's Suzie our redbone coonhound trying to get in the picture," says Vince. "It will be Suzie's first Thanksgiving in our house. I hope she hangs at my feet!"

Chocolate Walnut Pecan Pie

If the name of this recipe from Laurie Watson doesn't jumpstart your taste buds, we don't know what will. She says, "Decadent. They all want a piece of this one." To read Laurie's story, turn to page 47.

single crust pie shell—see our favorite recipe at right

- ½ Cup chopped pecans
- ½ Cup walnuts
- 4 eggs
- ½ Cup corn syrup, light or dark
- 2 TB. (good squeeze) honey
- ⅓ Cup white sugar
- ⅓ Cup brown sugar
- 6 TB. melted butter
- ¼ Cup bourbon
- 1 TB. PURE VANILLA EXTRACT
- 1 TB. flour
- 1 tsp. PENZEYS CINNAMON
- ¼-½ tsp. GROUND NUTMEG
- 8 oz. bittersweet baking chocolate, broken/ chopped into ½-inch chunks (too small and they disappear, too big and there isn't enough in each bite)

Preheat oven to 350°. Toast the pecans and walnuts for 10 minutes in the oven. While they are toasting, in a mixing bowl combine the eggs, corn syrup, honey, sugars, butter, bourbon, VANILLA, flour, CINNAMON and NUTMEG and mix until smooth. Fold in the nuts and chocolate. Pour into an unbaked pie shell and bake at 350° for 40-50 minutes.

Prep. time: 15 minutes plus crust making/chilling time of 45 minutes

Baking time: 40-50 minutes

Serves: not enough! (OK, it serves 8)

Pie Crust:

- ½ Cup butter (1 stick)
- 1 Cup flour
- 1 tsp. sugar
- ¼ tsp. salt
- 1-3 TB. milk

If you are making the crust: The butter should not be rock hard cold, but not completely softened either—somewhere in between. Cut the butter into pieces. Work the flour, sugar and salt in by hand or with a pastry cutter, then switch to a spoon to mix in just enough milk so that it holds together. Pat into a disc, cover in plastic wrap and chill for at least 30 minutes before rolling.

Nutritional Information: Servings 8; Serving Size 1 slice (142g); Calories 590; Calories from fat 350; Total fat 39g; Cholesterol 130mg; Sodium 200mg; Carbohydrate 57g; Dietary Fiber 3g.





Pumpkin Pecan Pie

It takes a bit of extra time to make your own pumpkin puree like Laurie Watson does, but the difference is incredible.

- 1 unbaked pie shell (see below for our favorite recipe)
- 4 eggs
- 1 Cup sugar
- 1 tsp. PURE VANILLA EXTRACT
- 2 Cups pumpkin (see note)
- ½ Cup dark corn syrup
- ½ tsp. CINNAMON
- 1 Cup pecans

Pie Crust:

- ½ Cup butter (1 stick)
- 1 Cup flour
- 1 tsp. sugar
- ¼ tsp. salt
- 1-3 TB. milk

If you are making the crust: The butter should not be rock hard cold, but not completely softened either. Somewhere in between. Cut the butter into pieces. Work the flour, sugar and salt in by hand or with a pastry cutter, then switch to a spoon to mix in just enough milk so that it holds together. Pat into a disc, cover in plastic wrap and chill for at least 30 minutes before rolling.

Preheat oven to 350°. Beat the eggs until frothy. Add the sugar, VANILLA, pumpkin, corn syrup and CINNAMON and mix well. Fold in the pecans. Pour into the pie shell and bake at 350° for 40-55 minutes, until set in the middle.

Note from Laurie about the pumpkin: "I cut a pumpkin in half, place cut-side down on a jelly roll pan and bake until the sides give when poked with

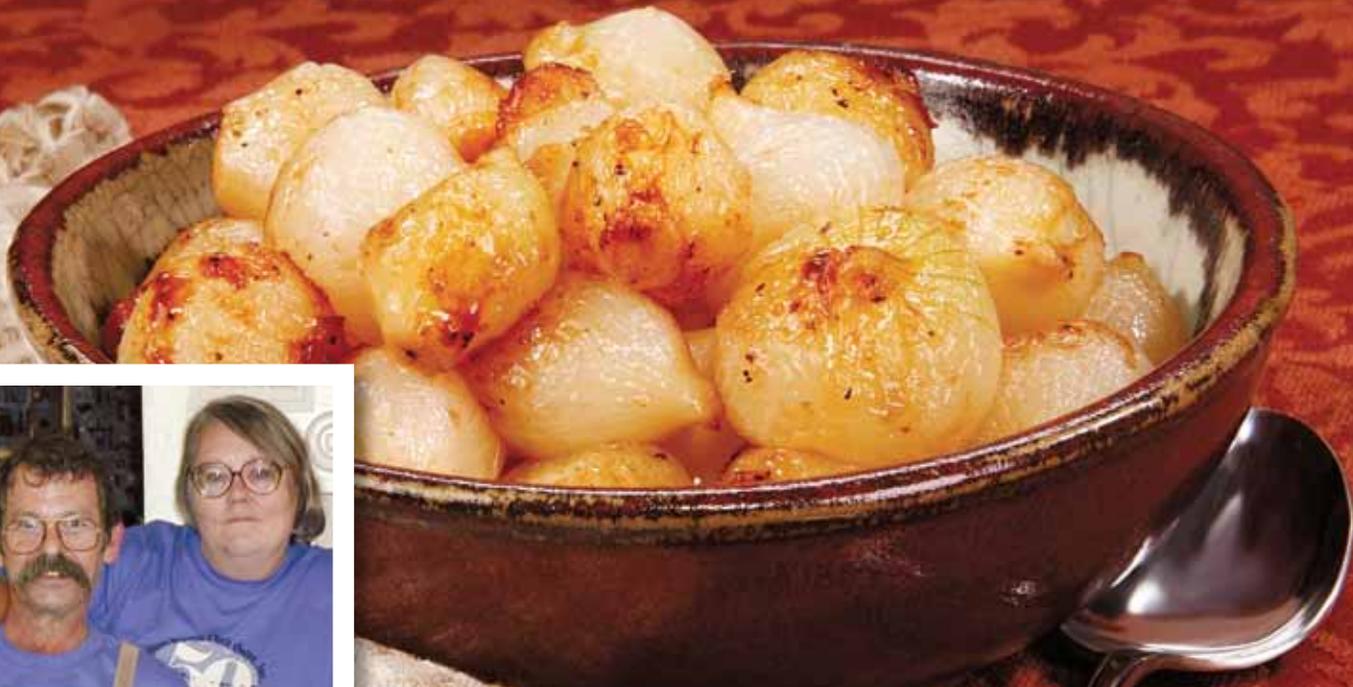
your finger. You can peel the skin off and either mash by hand or food processor. You can buy pumpkin puree but I like the old-fashioned way better."

Prep. time: 45 minutes if making the crust and pumpkin puree

Baking time: 40-55 minutes

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (167g); Calories 440; Calories from fat 210; Total fat 23g; Cholesterol 120mg; Sodium 170mg; Carbohydrate 57g; Dietary Fiber 4g.



Don and Laurie Watson, who've been together for 36 years, host a Thanksgiving dinner cooked entirely on their woodstove.

Laurie Watson

I ride my motorcycle to work every day," says Laurie Watson of Chatsworth, California, who helps run a bike shop that's been in her family for 60 years. "And once a week we have had one or another of the single guys from the shop up for dinner. My husband Don was one of the guys I fed!

"I'm very comfortable feeding others. My husband says it's why he married me. I'd rather cook than go out—they won't let me take my shoes off at the restaurant.

"I cook Thanksgiving dinner on my woodstove. Our house has no washer or dryer, no dishwasher, no garbage disposal and no heat. On the rare cool day in Chatsworth, we use the woodstove to stay warm. It works great for Thanksgiving. The bird goes in at 9 a.m. and, because the stove cooks so hot and fast, it is done at noon and so juicy.

"There are usually 16 to 22 of us. All of the single guys seem to make it

from work. I tell them, 'If you have a better offer, you go.' But they all end up telling me they are coming. The guys help with stirring and keeping the fire going. We are in the city, so instead of logs, we burn wood motorcycle crates.

"The Thanksgiving Onions are a favorite. I figure three onions per person but I always want extra so Don and I peel them the night before, sitting in the living room together with a bag of onions and paring knives. Everything goes in two serving bowls for the two big tables. The kids' table has the 40-year-olds! There are always some negotiations, 'I'll trade stuffing for more Jalapeño Cranberry Sauce.' So that people aren't surprised, I try to serve the cranberries in a bowl that looks spicy.

"I have to hide the Chocolate Walnut Pecan Pie (see page 38) until after dinner. I make five pies, because the neighbors come by after dinner for a piece of pie, too."

For Laurie's Jalapeño Cranberry Sauce and other festive dinner recipes, visit www.penzey.com.

Thanksgiving Onions

This simple yet delicious side dish is also great with beef roasts. Laurie makes 80 onions to feed a crowd; divide the recipe by four for 20 onions to serve with a regular meal.

- 80 boiling onions (pearl onions)
- 1 TB. BEEF SOUP BASE
- 1-2 sticks butter (2-4 TB. per batch)
- 4 TB. lemon juice (1 TB. per batch)
- 1 Cup sugar (¼ Cup per batch)

Peel the onions the night before you need them, because it takes some time! Cut a bit of the root end off but try to leave some on so the onions stick together, and leave the pointy tip on because they'll look nicer. Place them in a bowl and cover them with water to soak overnight. Skim off any stray pieces of onion peel that float to the top. Using a slotted spoon, transfer the onions to a bowl. Pour the onion water into a stock pot. Add the BEEF SOUP BASE and bring to a boil. Add the onions, about 20 at a time and cook until almost soft. The middle of the onions will start to poke out. In a large skillet, heat ¼ of the butter. Obviously more butter is tasty, but not really needed! Add a splash of lemon juice and ¼ cup of the sugar to the skillet. Remove the onions from the stock pot and put in the skillet. Cook until caramelized, gently rolling them around in the pan frequently. Repeat with the remaining onions, adding butter, lemon juice and sugar for each batch. Laurie advises, "Save the broth! It makes excellent French onion soup. Or, store in the freezer to start the pot for the following year."

Prep. time: 40 minutes
Cooking time: 20 minutes per batch
Serves: 12-16

Nutritional Information: Servings 16; Serving Size 5 onions (74g); Calories 130; Calories from fat 50; Total fat 6g; Cholesterol 15mg; Sodium 50mg; Carbohydrate 20g; Dietary Fiber 0g.



Ariel and her boyfriend Garth share a happy hug at her college graduation.

Ariel Horowitz

Thanksgiving is usually pretty big at our house,” says Ariel Horowitz, an engineering student from Somerville, Massachusetts. “I love getting to see all my family, including cats, and eat my mom’s cooking. But I also look forward to the conversation, which is usually boisterous—we tend to talk about politics and agree with each other loudly!”

Ariel is passionate about making the world more inclusive. “I am involved in civil rights activism. Although it often seems like the struggle for civil rights in the U.S. is two steps forward, one step back, I do think we are making progress and improving. Online communities have really changed what it means to be an activist in America. It’s never been easier to expose yourself to other viewpoints and broaden your horizons. I do think that my generation has a huge role to play in terms of gaining full rights for the gay community. My mom’s brothers

are both gay, so the idea of people having sexualities other than straight was always totally normal to me, and that experience will only become more common as more people feel safe coming out and living an open life.

“My boyfriend makes me really thankful. Any stress-free time I get to enjoy with him is time well spent, as far as I’m concerned. I like trying new dishes with him, and I love to sing while he plays the piano after dinner.

“I’m thankful, too, that my talents mean I have a chance to make a difference. I’m going into alternative energy research partially because it’s interesting but also largely because I think it’s really important that we change our energy system to be more sustainable. I’m thankful that I have a chance to contribute!”

Here, Ariel shares her favorite recipe for Spice Cookies. Turn the page to try her One-Bowl Brownies.



Spice Cookies

Buttery and delicious.

- 1½ Cups butter (3 sticks)
- 1 Cup sugar
- 3 egg yolks
- 2 tsp. PURE VANILLA EXTRACT
- ¼ tsp. GROUND CLOVES
- ¼ tsp. GROUND MACE
- ½ pinch SAFFRON, crumbled into 2 tsp. warm water
- 3 Cups flour

Preheat oven to 350°. In a mixing bowl, cream together the butter and sugar until fluffy. Add the egg yolks, VANILLA, CLOVES, MACE, and SAFFRON/water and mix well. Make sure every drop and strand of the SAFFRON mix gets in the dough! Mixing the SAFFRON in a bit of water helps its color to get out into a stiff dough like cookie dough. Gradually beat in the flour and mix until smooth. Roll the dough into balls about the size of a quarter in diameter and place on ungreased cookie sheets. Bake at 350° for 9-12 minutes or until the cookies are puffed and golden brown around the edges.

Prep. time: 10 minutes

Baking time: 9-12 minutes per sheet

Yield: 60

Nutritional Information: Servings 30; Serving Size 2 cookies (34g); Calories 160; Calories from fat 90; Total fat 10g; Cholesterol 50mg; Sodium 65mg; Carbohydrate 16g; Dietary Fiber 0g.



One-Bowl Brownies

These brownies from Ariel Horowitz are a true chocolate lover's dream. See her story on the previous page.

- 2 sticks (1 Cup) butter, melted (Ariel uses unsalted butter)
- 2 Cups sugar
- 1 Cup flour
- 2 eggs
- ½ Cup milk
- ½ tsp. baking powder
- ⅔ Cup COCOA POWDER, sifted
- 1 tsp. PURE VANILLA EXTRACT
- 2 Cups chocolate chips

Preheat oven to 350°. Grease a 9x13 baking pan and set aside. In a large mixing bowl, combine the melted butter, sugar, flour, eggs, milk, baking powder, sifted COCOA POWDER and VANILLA. Stir until just moistened. Pour into the pan and bake at 350° for 40 minutes or until a toothpick inserted in the center comes out clean. Sprinkle the chocolate chips over the top of the warm brownies. Wait until the chips are partially melted, 3-5 minutes, and then use a flexible spatula to gently spread evenly over the brownies.

Prep. time: 5 minutes

Baking time: 40 minutes

Serves: 24

Nutritional Information: Servings 24; Serving Size 1 brownie (57g); Calories 230; Calories from fat 120; Total fat 13g; Cholesterol 35mg; Sodium 20mg; Carbohydrate 31g; Dietary Fiber 2g.



Ariel Horowitz strikes a snowy pose in Boston. "The statue is actually of my boyfriend's ancestor, William Lloyd Garrison, who was an abolitionist," she says.



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8 fluid ounce bottle #92180 \$ 18.95

16 fluid ounce bottle #92119 \$ 31.95