

USA SPECIAL JANVIER 2013
Célébration de la réinvestiture du Président américain
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RECIPES for Inaugural Dinner

Cranberry Sauce

INGREDIENTS

- 1 cup (200 g) sugar
- 1 cup (250 mL) water
- 4 cups (1 12-oz package) fresh or frozen cranberries
- Optional Pecans, orange zest, raisins, currants, blueberries, cinnamon, nutmeg, allspice.

METHOD

1 Wash and pick over cranberries. In a saucepan bring to a boil water and sugar, stirring to dissolve sugar. Add cranberries, return to a boil. Reduce heat, simmer for 10 minutes or until cranberries burst.

2 At this point you can add all number of optional ingredients. We typically mix in a half a cup of roughly chopped pecans with or without a few strips of orange zest. You can add a cup of raisins or currants. You can add up to a pint of fresh or frozen blueberries for added sweetness. Spices such as cinnamon, nutmeg or allspice can be added too.

3 Remove from heat. Cool completely at room temperature and then chill in refrigerator. Cranberry sauce will thicken as it cools. Cranberry sauce base makes 2 1/4 cups.

Turkey

Celebrate the All-American fress festival with Jewish flair, by stuffing your kosher Thanksgiving turkey with challah!

Ingredients:

- Turkey:
- 1 10-12 pound turkey
- 2 large onions, sliced
- 2 stalks celery, sliced
- 1 cup water
- 1/2 tsp salt
- Stuffing:
- 4 cups cubed challah
- 1/4 cup oil or margarine
- 2 stalks celery, finely diced (or carrots)
- 1 onion, finely diced
- 1 cup canned mushrooms, drained and finely diced
- 2 eggs, beaten
- 1 tsp. salt, 1/8 tsp. pepper
- Basting:
- 3/4 cup oil
- 1 Tbsp. paprika
- salt and pepper to taste

Preparation:

Turkey:

1. Buy a turkey large enough for family and friends - at least a pound for each person. Then add a few extra pounds for leftovers.
2. A frozen turkey will take 24 hours to defrost for every five pounds. Defrost in the refrigerator; Never thaw a turkey at room temperature. A 20-pound turkey will take 4 days to defrost.
3. Rinse turkey and pat dry.
4. Place sliced onions and celery on bottom of roasting pan. Add water and salt, then place a rack over vegetables.

Stuffing:

1. Soak challah in hot water until soft, squeeze out water.
2. Heat margarine in skillet. Saute vegetables for about 5 minutes.
3. Mix challah and vegetables. Add beaten eggs and spices. Mix well.
4. Stuff into turkey. Bake extra stuffing in greased dish along with turkey, basting with drippings.

Cooking and Basting:

1. Place turkey, breast side up, on rack in roasting pan.
2. Place in a preheated 325 degrees Fahrenheit oven.
3. Baste with the oil and spice mixture to ensure the turkey will be evenly browned.
4. When the skin is a light golden color and the turkey is about two-thirds done, shield the breast loosely with a tent of lightweight foil to prevent overcooking of the breast.
5. Cook until juices run clear. The turkey is done when 180 degrees Fahrenheit is reached in the thigh, 160 degrees Fahrenheit in the breast, or 165 degrees Fahrenheit in the center of the stuffing. Some recommend cooking 15-20 minutes a pound (less if the turkey is unstuffed and more if it is stuffed), but using a meat thermometer is the best method for knowing how long to cook the turkey.
6. Let the turkey stand 20 minutes before carving.

Real salad (feuilles verts tomates concombre poivres verts et aussi rouge redicchio oignons et carottes râpée)

French dressing (moutarde et ketchup)

Ou

Russian dressing (mayonnaise et ketchup)