

Thanks and Giving Recipes

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Your custom curated dinner menu has mouth-watering flavors that will warm you up on the coldest of nights.



CARAMEL APPLE BARK

INGREDIENTS

- 12 oz bag milk chocolate chips
- 1 green apple
- 13.5 oz caramel dip
- 16 oz bag pretzels

DIRECTIONS

Melt 1 $\frac{3}{4}$ cups of chocolate chips in the microwave and stir every 15 seconds until smooth. Pour melted chocolate onto parchment paper and spread into the shape of a rectangle.

Layer pretzels on top of the chocolate until covered.

Dice green apple.

Melt caramel and mix the apples into the caramel before spreading on top of pretzels. Move to fridge and let sit for 30 minutes.

Drizzle remaining chocolate on top. Return to the fridge for an hour and then break bark into bite-size pieces.



CORNBREAD STUFFING



INGREDIENTS

- 1 $\frac{1}{2}$ sticks unsalted butter
- 9 x 13 pan premade cornbread
- 2 $\frac{1}{2}$ cups chopped yellow onions
- 1 $\frac{1}{2}$ cups sliced celery
- $\frac{1}{2}$ cup parsley
- 2 Tbsp sage
- 1 Tbsp rosemary
- 1 Tbsp thyme
- 2 tsp salt
- 1 tsp pepper
- 2 $\frac{1}{2}$ cups low sodium chicken broth
- 2 large eggs

DIRECTIONS

Preheat the oven to 250 degrees. Butter baking dish and cut cornbread into one inch squares. Place cornbread pieces into baking dish and bake about 10-15 minutes, stirring occasionally, until dried out. Let cool and then transfer to a very large bowl.

Melt $\frac{3}{4}$ cup butter in a large skillet over medium heat; add onions and celery. Stir often until they just begin to brown, about 10 minutes. Add to bowl with cornbread and then stir in herbs, salt and pepper. Pour in 1 $\frac{1}{4}$ cups broth and toss gently. Let cool.

Preheat the oven to 350 degrees. Whisk 1 $\frac{1}{4}$ cups broth and eggs into a small bowl. Add cornbread mixture and stir until combined. Pour into baking dish, cover with foil and bake for about 40 minutes.

Continue to bake, uncovered, for 40-45 minutes longer.

ACORN STUFFED SQUASH



INGREDIENTS

- 1 lb ground turkey or ground beef
- 2 acorn squash, whole
- 1 ½ cups baby bella mushrooms
- 1 tsp garlic powder
- 1 cup Honeycrisp apples, chopped
- 1 tsp onion powder
- 2 tsp rosemary
- 1 tsp pepper
- ½ tsp salt
- 1 Tbsp olive oil
- 1 cup shredded mozzarella cheese
- ½ cup low sodium chicken broth

DIRECTIONS

Preheat the oven to 450 degrees. Line your baking sheet with foil or parchment paper and spray with olive oil to prevent squash from sticking.

Slice each acorn squash in half and scoop out seeds before placing flat on the baking sheet. Bake the squash for 20 minutes or until it's tender when pierced with a fork.

While squash is baking, heat 1 Tbsp of olive oil in a pan. Add ground turkey or ground beef to pan and saute until brown. While the meat is cooking, chop mushrooms, apples and herbs.

Add chopped mushrooms, apples, chicken stock and spices to the pan and saute for an additional 5 minutes.

When the squash is done, remove it from the oven and scoop out most of the cooked center but reserve some to be used later. Add the reserved squash filling to the ground turkey or ground beef mix and stir until completely mixed in. Scoop the mixture back into the squash and top with mozzarella cheese.

Bake at 450 degrees for 5-10 minutes until the cheese melts. If you desire a crispy cheese topping, broil for an additional 2-3 minutes.

Suggested Wine Pairing



A sparkling wine is the perfect accompaniment to this meal. Pairing well with the cheese topping on your acorn squash and cleansing your palate between bites of your side dishes, a sparkling red wine will elevate your meal to the next level. We recommend the following sparkling red wines:

The Chook Sparkling Shiraz (\$20), for its balanced berry flavors and medium body.

Shingleback Black Bubbles Sparkling Shiraz (\$26), a rich and bold sparkling shiraz to carry you from main course to sweet dessert.