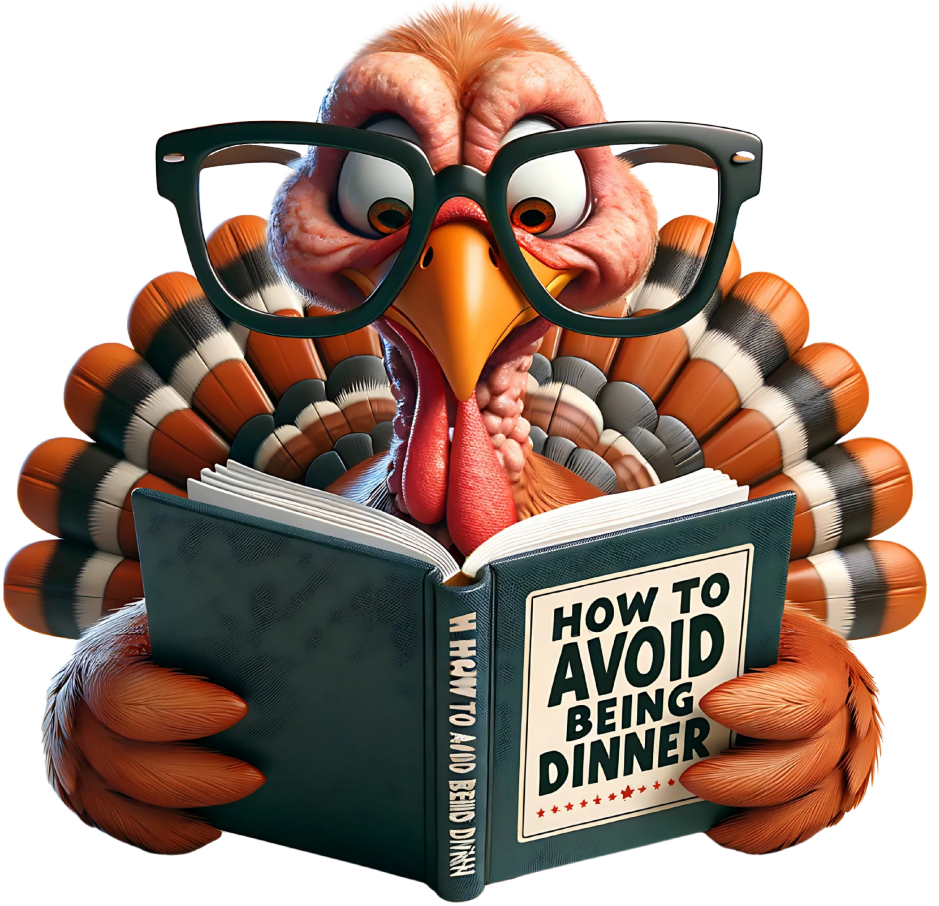
Alta Sierra Wine Shop Community Cookbook



Special holiday dishes and recipes
from our local residents

Alta Sierra
WINE SHOP
& Tasting Room

THANKSGIVING

10 Beloved Recipes for the Holiday Table

Classic comfort-food favorites, from the roast turkey to the final slice of pie.

A recipe handout from Alta Sierra Wine Shop & Tasting Room

1. Herb-Roasted Turkey

Serves 8–10 • Prep: 25 minutes • Roast: about 3–3½ hours for a 12–14 lb turkey

Ingredients

- 1 whole turkey (12–14 lb), thawed if frozen
- 6 tbsp softened unsalted butter
- 2 tbsp chopped fresh rosemary, 2 tbsp thyme, and 2 tbsp parsley
- 1 lemon, quartered; 1 onion, quartered
- 4 garlic cloves, smashed; salt and black pepper
- 1–2 cups low-sodium chicken broth

Directions

1. Heat oven to 325°F. Remove giblets and pat turkey dry. Season cavity with salt and pepper; add lemon, onion, and garlic.
2. Mix butter with chopped herbs, salt, and pepper. Gently loosen breast skin and spread some butter underneath; rub the rest over the turkey.

3. Place breast-side up on a rack in a roasting pan. Add broth to the pan. Roast, loosely tenting with foil if browning too quickly, until a thermometer reads 165°F in the thickest breast and innermost thigh area.
4. Rest 20–30 minutes before carving. Add a little water or broth to the pan if it becomes dry; reserve drippings for gravy.

2. Classic Pan Gravy

Makes about 3 cups • Prep: 10 minutes • Cook: 10–15 minutes

Ingredients

- ¼ cup turkey fat or butter
- ¼ cup all-purpose flour
- 3 cups warm turkey drippings plus broth, as needed
- Salt and freshly ground black pepper
- Optional: 1 tsp chopped thyme or a splash of dry white wine

Directions

1. Pour pan drippings into a measuring cup; skim off excess fat, reserving ¼ cup fat. Add butter if needed to make ¼ cup.
2. In a saucepan, whisk fat and flour over medium heat for 2–3 minutes, until golden and fragrant.
3. Slowly whisk in warm drippings and broth. Simmer, whisking, for 5–8 minutes until smooth and thickened.
4. Season to taste. Strain for an extra-silky gravy, if desired.

3. Traditional Sage Stuffing

Serves 8 • Prep: 20 minutes • Bake: 40–45 minutes

Ingredients

- 10 cups day-old bread cubes
- 6 tbsp butter
- 1 large onion, diced; 3 celery ribs, diced
- 2 tsp dried sage, 1 tsp thyme
- 2–2½ cups chicken or vegetable broth
- 2 eggs, beaten; salt and pepper; ¼ cup chopped parsley

Directions

1. Heat oven to 350°F. Butter a 9 × 13-inch baking dish. Spread bread cubes on a sheet pan and toast for 8–10 minutes if still soft.
2. Melt butter in a skillet. Cook onion and celery until tender, about 8 minutes. Stir in sage, thyme, parsley, salt, and pepper.
3. Combine vegetables and bread. Whisk eggs with 2 cups broth and pour over bread, tossing gently. Add more broth until moist but not soggy.
4. Transfer to dish, cover with foil, and bake 25 minutes. Uncover and bake another 15–20 minutes until the top is golden and the center reaches 165°F.

4. Creamy Mashed Potatoes

Serves 8 • Prep: 15 minutes • Cook: 20–25 minutes

Ingredients

- 4 lb Yukon Gold or russet potatoes, peeled and cut into chunks
- 6 tbsp butter
- ¾–1 cup warm milk or half-and-half
- Salt and black pepper
- Optional: 2–3 tbsp sour cream or chopped chives

Directions

1. Place potatoes in a large pot and cover with cold salted water. Bring to a boil and cook until fork-tender, 15–20 minutes.
2. Drain well and return potatoes to the warm pot for 1 minute to let excess moisture evaporate.
3. Mash with butter and enough warm milk to reach your preferred texture. Stir in sour cream if using.
4. Season generously with salt and pepper. Keep warm, covered, until serving.

5. Green Bean Casserole

Serves 6–8 • Prep: 10 minutes • Bake: 25–30 minutes

Ingredients

- 2 lb green beans, trimmed (or 4 cans, drained)
- 2 cans (10.5 oz each) condensed cream of mushroom soup
- ¾ cup milk
- 1 tsp soy sauce, optional
- 1½ cups crispy fried onions, divided
- Black pepper

Directions

1. Heat oven to 350°F. If using fresh green beans, boil 4–5 minutes, then drain and cool briefly.
2. Stir soup, milk, soy sauce if using, pepper, green beans, and 1 cup fried onions together in a casserole dish.
3. Bake 20–25 minutes until hot and bubbling. Sprinkle remaining fried onions over the top and bake 5 minutes more.

6. Brown Sugar Sweet Potato Casserole

Serves 8 • Prep: 20 minutes • Bake: 25–30 minutes

Ingredients

- 3 lb sweet potatoes, peeled and cubed
- 4 tbsp butter, melted
- ¼ cup brown sugar; ½ tsp cinnamon
- ¼ cup milk or cream; 1 tsp vanilla
- ½ cup chopped pecans
- Optional topping: 1 cup mini marshmallows

Directions

1. Heat oven to 350°F. Boil sweet potatoes until tender, about 15 minutes; drain well.
2. Mash with butter, brown sugar, cinnamon, milk, vanilla, and a pinch of salt. Spread in a greased 2-quart baking dish.
3. Sprinkle pecans over the top. Add marshmallows if desired.
4. Bake 25–30 minutes, until hot and lightly browned.

7. Orange-Spiced Cranberry Sauce

Makes about 2 cups • Prep: 5 minutes • Cook: 15 minutes

Ingredients

- 1 bag (12 oz) fresh cranberries
- ¾ cup sugar, or to taste
- ½ cup water
- Zest and juice of 1 orange
- Pinch of cinnamon, optional

Directions

1. Combine cranberries, sugar, water, orange zest, and orange juice in a saucepan.
2. Bring to a simmer over medium heat, stirring occasionally. Cook 10–15 minutes, until most berries burst and the sauce thickens.
3. Stir in cinnamon if using. Cool; sauce will thicken further as it rests. Refrigerate until serving.

8. Maple-Roasted Brussels Sprouts

Serves 6 • Prep: 10 minutes • Roast: 25–30 minutes

Ingredients

- 2 lb Brussels sprouts, trimmed and halved
- 3 tbsp olive oil
- 1½ tbsp pure maple syrup
- Salt and black pepper
- 1 tbsp balsamic vinegar, optional
- ⅓ cup toasted pecans or dried cranberries, optional

Directions

1. Heat oven to 425°F. Toss Brussels sprouts with olive oil, salt, and pepper.
2. Arrange cut-side down on a rimmed sheet pan. Roast 20–25 minutes, turning once, until browned and tender.
3. Drizzle with maple syrup and optional balsamic; roast 3–5 minutes more. Finish with pecans or dried cranberries, if desired.

9. Classic Pumpkin Pie

Makes one 9-inch pie • Prep: 15 minutes • Bake: 50–60 minutes, plus cooling

Ingredients

- 1 unbaked 9-inch pie crust
- 1 can (15 oz) pumpkin purée (not pumpkin pie filling)
- ¾ cup sugar
- 2 large eggs
- 1 can (12 oz) evaporated milk
- 1½ tsp cinnamon, ½ tsp ginger, ¼ tsp nutmeg, ½ tsp salt

Directions

1. Heat oven to 425°F. Fit crust into a 9-inch pie plate and crimp the edge.
2. Whisk pumpkin, sugar, eggs, spices, and salt until smooth. Gradually whisk in evaporated milk.
3. Pour into crust. Bake 15 minutes, then reduce oven to 350°F and bake 35–45 minutes more, until the edges are set and the center has a slight wobble.
4. Cool on a rack for at least 2 hours before slicing. Serve with whipped cream, if desired.

10. Easy Apple Crisp

Serves 8 • Prep: 20 minutes • Bake: 40–45 minutes

Ingredients

- 6 medium apples, peeled, cored, and sliced
- 2 tbsp sugar; 1 tbsp lemon juice; 1 tsp cinnamon
- ¾ cup rolled oats; ¾ cup all-purpose flour
- ½ cup packed brown sugar
- 6 tbsp cold butter, cubed
- Pinch of salt; optional vanilla ice cream

Directions

1. Heat oven to 350°F. Toss apples with sugar, lemon juice, and half the cinnamon; place in a buttered 9-inch baking dish.
2. Combine oats, flour, brown sugar, remaining cinnamon, and salt. Cut in cold butter with fingers or a pastry cutter until crumbly.
3. Scatter topping over apples. Bake 40–45 minutes, until golden and bubbling at the edges.
4. Let stand 10–15 minutes before serving. Excellent warm with vanilla ice cream.

A Few Helpful Holiday Tips

- Thaw a frozen turkey in the refrigerator, allowing roughly 24 hours for every 4–5 pounds.
- Use a food thermometer rather than relying on color or cooking time alone. Turkey and stuffing should reach 165°F.
- Make cranberry sauce and pie a day ahead to free up oven and counter space on Thanksgiving Day.
- Keep hot foods hot and refrigerate leftovers within 2 hours. Store leftovers in shallow containers and use within 3–4 days.

From our table to yours — wishing you a delicious Thanksgiving.