Orange Glazed Turkey Breast

Yield: Serves about 8

Ingredients:

- 2 (2-3 pound) half turkey breasts, and skin on
- Canola or olive oil
- Salt
- Black pepper
- 1 teaspoon paprika
- Orange-Honey Glaze (recipe below)
- 1 teaspoon chopped fresh rosemary leaves
- 1 teaspoon fresh thyme

Directions

- Preheat the oven to 375°, and line a baking sheet with foil.

- Place the turkey breasts bone-side down onto the baking sheets, and drizzle with a couple of tablespoons of the oil; sprinkle a couple of good pinches of salt and black pepper over each of the turkey breasts, and the paprika divided equally among each.

- Next, pour the Orange-Honey Glaze into two separate small bowls, reserving one half for after the turkey is sliced, and using the other half to brush over the turkey as it roasts.

- Place the turkey breasts into the oven to roast, and after 30 minutes, brush them liberally with the glaze.

- Continue to roast for another 10 minutes, and then brush on more of the glaze.

- Continue to roast for another 10 minutes, and brush once more with the glaze; roast for about another 10 minutes, and remove the breasts from the oven once the internal temperature reaches 165°.

- Allow the turkey breasts to rest for about 10 minutes before slicing the meat; then once sliced, drizzle just a little of the reserved glaze over the slices, and sprinkle over the fresh rosemary and thyme before serving.
Orange-Honey Glaze

Ingredients:

- ¾ cup honey
- 1 teaspoon, heaping, orange zest
- ¼ cup fresh squeezed orange juice
- 1 tablespoon apple cider vinegar
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon cracked black pepper

Preparation:

- Add all of the ingredients to a small sauce pan, and whisk to combine; bring to the boil and reduce the heat to low to gently simmer the glaze for 10 minutes.

- Pour the glaze into a bowl or glass container, and allow it to cool until thickened and glossy before using.

Garlic Mashed Yukon potatoes

Ingredients
2 pounds Yukon gold potatoes, washed and quartered
4 cloves garlic
Kosher salt
1 1/2 cups heavy cream, warm
1 stick cold butter, cut into 9 pats

Directions
Place the potatoes and garlic in a large sauce pan. Cover with 1 to 2 inches cold water and season generously with salt. The water should taste like the sea. TASTE IT! If the water is under seasoned at this point it will be hard to have a well-seasoned end product. Bring the pot of water to a boil and cook until the potatoes are fork-tender, about 20 to 25 minutes. Drain the potatoes and garlic well and pass through a food-mill or ricer. DO NOT use a food processor or blender. It will result in a very sticky and rubbery end product.

While passing the potatoes, bring the heavy cream to a boil in a small saucepan. Once the cream has come to a boil remove from the heat.

While the potatoes are still hot add 1/3 of the cream and butter and stir vigorously into the potatoes. Repeat this process 2 more times until all of the cream and butter has incorporated. Taste the potatoes for seasoning and add salt, if needed. Serve immediately or cover with foil and keep warm in an oven on low heat.
Braised Swiss Chard

Ingredients
Olive oil, for pan
1 cup bacon, cut into 1/4-inch dice
2 cloves garlic, smashed
Pinch crushed red pepper flakes
1 bunch Swiss chard, stems removed and cut into 1/2-inch lengths, leaves cut into 1 1/2-inch lengths
1/2 cup chicken or vegetable stock
Kosher salt

Directions
Coat a large sauté pan lightly with olive oil and add the diced bacon, garlic, and crushed red pepper. Bring the pan to medium-high heat. When the garlic has turned a lovely golden brown, remove from the pan and discard. At this point the bacon should start to become brown and crispy. Add the Swiss chard stems and the stock and cook until the stock has mostly evaporated. Add the Swiss chard leaves and sauté until they are wilted. Season with salt.

Pumpkin Bread

Makes 1 (9-inch) loaf

Ingredients

1. 4 tablespoons unsalted butter, softened, plus more for the pan
2. 1 3/4 cups all-purpose flour
3. 1/2 teaspoon fine salt
4. 1 teaspoon baking soda
5. 1/2 teaspoon baking powder
6. 1 teaspoon ground cinnamon
7. 1/2 teaspoon freshly grated nutmeg
8. 1/4 teaspoon ground allspice
9. 1/4 teaspoon ground cloves
10. 1 1/2 cups sugar
11. 1/4 cup vegetable oil
12. Scant 1 cup canned pumpkin puree, not flavored pie filling
13. 2 large eggs
1. Preheat the oven to 350°F. Butter a 9-inch loaf pan.

2. Whisk together the flour, salt, baking soda, baking powder, cinnamon, nutmeg, allspice, and cloves in a small bowl.

3. Beat the butter, sugar, and oil on high speed in the bowl of a stand mixer fitted with the paddle attachment, scraping down the sides and bottom of the bowl a few times, until light and fluffy, about 1 minute.

4. Add the pumpkin purée and mix until combined. Add the eggs, one at a time, and mix until just incorporated. Mixing on low speed, slowly add the flour mixture and 2/3 cup water and mix until just combined. Spread the batter into the prepared pan and bake until a toothpick inserted into the center comes out clean, 1 hour to 1 hour 15 minutes. Let cool in the pan on a wire rack for 10 minutes. Remove from the pan and let cool completely.