



**Name:** Anastasia Snyder

**Recipe Title:** Fried Thanksgiving

**Recipe Ingredients:**

- Fritters:
  - 3/4 C - AP Flour
  - 1/2 C - Cornmeal
  - 2 t - Baking Powder
  - 1/2 t - Ground Black Pepper
  - 1/4 t - Sugar
  - 1/4 t - Cayenne Pepper
  - 3/4 C - Milk
  - 1 - Egg
  - 1 C - Shredded Turkey Breast
  - 1/2 C - Stuffing
  - 1/2 C - Green Beans
  - 2 Qt - Frying Oil
- Cranberry Sauce:
  - 1 C - Water
  - 1 C - Sugar
  - 4 C - Cranberry's
  - 2 T - All Spice
- Gravy:
  - 1qt - Chicken Broth
  - 1/2 - Onion
  - 3/4 C - Flour
  - 1/4 lb - Butter
  - TT - S&P

- Fried Sweet Potatoes:
  - 3 - Sweet Potatoes
  - 2qt - Oil

### **Recipe Instructions:**

#### **Fritters:**

1. Heat up a frying pan with a couple (tbs) of oil and sear the turkey breast.
2. Once there's a color on both sides begin to break it up using tongs/spatula then season with S&P.
3. Let it cool in the refrigerator.
4. Prepare stove top stuffing mix and cool.
5. Boil green beans till al dente then shock in ice water.
6. Cut the green beans into small 1/4 inch pieces and store in refrigerator.
7. In a large bowl, whisk: flour, cornmeal, baking powder, S&P, sugar, and cayenne.
8. In a small bowl, whisk the milk and egg, then pour it into the flour mix until combined.
9. Measure the green beans, shredded turkey and stuffing.
10. Fold into the batter until evenly mixed.
11. Heat up a pot of oil to 365 degrees using a thermometer
12. Carefully drop a tablespoon scoop of the batter into the oil.
13. Occasionally flip until it is golden brown, remove from the oil and place them on a paper towel.
14. Serve Immediately

#### **Cranberry Sauce:**

1. Mix water and sugar in a pot, then wait for it to boil.
2. Add cranberry's and mix until they're cooked, or broken up.
3. Take off heat and mix in the all spice
4. Serve warm

#### **Gravy:**

1. Mince onion
2. Put a slice of butter into the pot and the cook the onions until caramelized

3. Deglaze the pan with chicken stock, and then add the rest of the stock.
4. Prepare a roux by melting the rest of the butter in a sauté pan.
5. Gradually add the flour, and mix with a rubber spatula until it solidifies.
6. Cook until it's a nice blonde color.
7. Slowly add the roux into the hot stock until desired thickness.
8. Season with Salt & Pepper.
9. Serve Warm.

### **Fried Sweet Potatoes:**

1. Wash and cut sweet potatoes into french-fry like pieces.
2. Shake water off and add to oil.
3. Heat up oil in a large pot with the fry's to avoid boiling over.
4. Cook until there soft and crispy.
5. Using tongs to grab the fry's, and place on a paper towel to assimilate the oil.
6. Time recipes to ensure everything is served hot at the same time.
7. Serve fritters in a basket with fries garnish with chives, and sauces on the side.

You can't get much more comforting :) I decided to do this because thanksgiving is coming up, and this can teach people a creative way to use their leftovers. Assuming the recipes are written using a home kitchen. I can demonstrate safe ways to fry items which can be very dangerous, and safe food handling.

Hope I get picked, thanks for the opportunity.

**Annie**