

School of Cooking

Martin's

Everything but the Bird

Hosted by Chef Sara Ivarson

November 8, 2007

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Burnett Family Stuffing

Serves 8 (or 4 Burnett's!)

Ingredients

8 cups, toasted cubed bread
¼ cup diced carrots
½ cup diced onion
½ cup diced celery
3 Tbsp butter
2 quarts chicken stock
½ tsp salt
½ tsp pepper
½ tsp rubbed sage

Instructions

Melt butter in a large pot. Cook carrots, onion, and celery until tender. Add seasonings. Remove from heat. Mix together bread and vegetables. Add stock and mix together with hands. Place in a baking dish, cook at 350° for 30-45 minutes or until stuffing starts to brown.

Lemon Roasted Green Beans with Almonds

Ingredients

2 pounds green beans, trimmed
1 onion, peeled, cut into 8 wedges
6 large marjoram sprigs
2 tablespoons olive oil
Coarse kosher salt
1 tablespoon lemon juice
1 teaspoon (packed) finely grated lemon peel
1/2 cup chopped almonds, toasted

Instructions

Preheat oven to 450°. Combine green beans, onion wedges, and marjoram in large bowl. Drizzle with oil, then sprinkle with coarse kosher salt and pepper. Toss; divide between two sheet pans. Roast vegetables 15 minutes. Reverse sheets. Continue to roast until beans are tender and beginning to brown in spots, about 10 minutes longer. Transfer vegetables to bowl. Add lemon juice, grated lemon peel, and half of chopped almonds. Toss to coat; season with salt and pepper. Sprinkle with remaining almonds.

Can-less Cranberry Sauce

Ingredients

1 bag fresh cranberries
1/4 cup granulated sugar
2 TBS orange zest
1 cup orange juice

Instructions

Combine 1/2 of cranberries and remaining ingredients in food processor bowl or blender. Puree until smooth. Add remaining cranberries and pulse until slightly chunky.

No-Fail Pumpkin Pie

Ingredients

1 pre-made pie crust (or homemade crust)
1 16 oz can pumpkin
2/3 cup granulated sugar
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground nutmeg
3 beaten eggs
1 5oz can evaporated milk
1/2 cup milk

Instructions

Combine pumpkin, sugar, and spices in a large bowl. Add eggs and mix until combined. Gradually stir in milks and mix well. You can do this by hand or use a mixer. Pour filling into pastry shell. Cover edge of pie with aluminum foil or pie shield. Bake for 25 minutes, remove foil or shield and bake for 25 minutes more. Cool on wire rack. Refrigerate within two hours. Cover if keeping overnight.

Maple Pecan Pie

Ingredients

1 cup pure maple syrup
3/4 cup (packed) golden brown sugar
3 large eggs
1/4 cup sugar
3 tablespoons butter, melted
1 tablespoon all purpose flour
1 teaspoon vanilla extract
1 9-inch frozen deep-dish pie crust
1 1/2 cups coarsely chopped pecans

Instructions

Preheat oven to 350°F. Whisk first 7 ingredients in medium bowl to blend. Place unbaked crust on baking sheet. Spread nuts over

crust. Pour filling over. Bake until filling is set and slightly puffed, about 1 hour. Transfer pie to rack and cool completely.