

THANKSGIVING DINNER RECIPES

(Source: Allrecipes.com)

Thanksgiving Day is a national holiday in the United States, and Thanksgiving 2018 occurs on Thursday, November 22. In 1621, the Plymouth colonists and Wampanoag Indians shared an autumn harvest feast that is acknowledged today as one of the first Thanksgiving celebrations in the colonies. For more than two centuries, days of thanksgiving were celebrated by individual colonies and states. It wasn't until 1863, in the midst of the Civil War, that President Abraham Lincoln proclaimed a national Thanksgiving Day to be held each November.

HOMESTYLE TURKEY

Ingredients:

1 (12 pound) whole turkey	2 tablespoons dried parsley
6 tablespoons butter, divided	2 tablespoons dried minced onion
4 cups warm water	2 tablespoons seasoning salt
3 tablespoons chicken bouillon	



Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Rinse and wash turkey. Discard the giblets, or add to pan if they are anyone's favorites.
2. Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat.
3. In a medium bowl, combine the water with the bouillon. Sprinkle in the parsley and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey.
4. Cover with foil, and bake in the preheated oven 3 1/2 to 4 hours, until the internal temperature of the turkey reaches 180 degrees F (80 degrees C). For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

TURKEY DRESSING

Ingredients:

1/4 pound butter	1/2 teaspoon poultry seasoning
1 cup chopped onion	1 (4.5 ounce) can sliced mushrooms
1 1/2 cups chopped celery	1 egg, beaten
9 cups soft bread cubes	1 cup chicken stock



Directions:

1. Preheat oven to 325 degrees F (165 degrees C). Butter one 2-quart casserole dish.
2. In a saute pan, cook onion and celery in butter until soft.
3. In a mixing bowl, combine onion and celery, bread cubes, poultry seasonings, mushrooms, egg and stock. Mix well and add to casserole dish. Bake for 1 hour.

RED GARLIC MASHED POTATOES

Ingredients:

8 red potatoes, cubed	1/4 teaspoon steak seasoning
2 teaspoons crushed garlic	1/4 teaspoon garlic powder
1/2 cup butter	1/8 teaspoon white sugar
1/4 cup half-and-half cream	



Directions:

1. Place the potatoes into a large pot, and fill with enough water to cover. Add 1 teaspoon of the crushed garlic to the water for flavor. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork.
2. Drain the potatoes, and add the butter. Mash until the butter is melted. Mix in the half-and-half, steak seasoning, garlic powder, sugar, and remaining garlic. Mix potatoes with an electric mixer until smooth.

AMARETTA YAMS

Ingredients:

24 amaretto cookies, crushed	1/4 cup brown sugar
1/2 cup butter, softened	1/4 cup orange marmalade
2 (29 ounce) cans sweet potatoes	2 teaspoons ground ginger
1 teaspoon amaretto liqueur, or more to taste	1/4 cup butter, softened



Directions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Mix crushed cookies with 1/2 cup butter in a bowl. Mash sweet potatoes with 1/4 cup butter in separate bowl; add brown sugar, marmalade, amaretto liqueur, and ginger to sweet potatoes. Mix well. Pour sweet potato mixture into a 9x9-inch baking dish; top with cookie mixture.
3. Bake in the preheated oven until cooked through and bubbling, about 30 minutes.

BUTTERY GARLIC GREEN BEANS

Ingredients:

1 pound fresh green beans, trimmed and snapped in half	2 pinches lemon pepper salt to taste
3 tablespoons butter	3 cloves garlic, minced



Directions:

1. Place green beans into a large skillet and cover with water; bring to a boil. Reduce heat to medium-low and simmer until beans start to soften, about 5 minutes. Drain water. Add butter to green beans; cook and stir until butter is melted, 2 to 3 minutes.
2. Cook and stir garlic with green beans until garlic is tender and fragrant, 3 to 4 minutes. Season with lemon pepper and salt.

FRESH CORN & ZUCCHINI SAUTE

Ingredients:

1/4 cup butter
1/2 small white onion, finely diced
3 small zucchinis, diced

3 ears corn, husks and silk removed
sea salt to taste
freshly ground black pepper to taste



Directions:

Heat butter in a skillet over medium heat, stirring occasionally, until lightly browned, 1 to 2 minutes. Cook and stir onion in the melted butter until translucent, about 5 minutes. Cut kernels from the ears of corn. Add zucchini and corn; cook and stir until zucchini is tender, about 8 minutes. Season with sea salt and pepper.

TURKEY GRAVY

Ingredients:

5 cups turkey stock with pan drippings
1 cup milk
1 teaspoon poultry seasoning
1 (10.75 ounce) can condensed cream of chicken soup

1 teaspoon seasoned salt
1/4 teaspoon garlic powder
1/3 cup all-purpose flour
1/2 teaspoon black pepper



Directions:

1. Bring the turkey stock to a boil in a large saucepan. Stir in soup, and season with poultry seasoning, pepper, seasoned salt, and garlic powder. Reduce heat to low, and let simmer.
2. Warm the milk in the microwave, and whisk in the flour with a fork until there are no lumps. Return the gravy to a boil, and gradually stir in the milk mixture. Continue to cook, stirring constantly, for 1 minute, or until thickened. Be careful not to let the bottom scorch.

CRANBERRY SAUCE

Ingredients:

12 ounces cranberries
1 cup white sugar
1 cup orange juice

Directions:

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.



ROSEMARY PULL-APART DINNER ROLLS

Ingredients:

1 package active dry yeast
1/4 cup warm water (110 degrees F (43 degrees C))
1 cup milk
4 tablespoons unsalted butter
2 cups all-purpose flour
1 tablespoon honey
1 teaspoon salt
2 teaspoons minced fresh rosemary leaves
1/2 cup all-purpose flour, or as needed
2 tablespoons olive oil
1 egg
1 teaspoon milk
coarse sea salt to taste



Directions:

1. Dissolve yeast in warm water in a small bowl. Set aside in a warm place until the yeast softens and begins to form a creamy foam, 10 to 15 minutes.
2. Combine 1 cup milk and butter in a small saucepan over low heat. Cook until butter is melted, 3 to 4 minutes; remove pan from heat.
3. Combine 2 cups flour, yeast mixture, honey, 1 teaspoon salt, rosemary, and milk mixture in the bowl of a stand mixer fitted with a dough hook; mix on low until no dry spots remain. Stir in 1/2 cup flour, 2 tablespoons at a time, mixing well after each addition. Continue adding flour until a firm dough forms that pulls away from the sides of the bowl. Knead on medium until elastic and soft but still tacky, about 6 minutes. Transfer dough to a clean bowl and coat with olive oil. Cover loosely with plastic wrap or a clean dish towel and let rise in a warm spot until doubled in size, about 1 1/2 hours.
4. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone baking mat.
5. Transfer dough to a work surface and shape into a rectangle about 1-inch thick. Cut into 36 equally-sized pieces. Form each piece into a ball, pinching the seams on the underside, creating a smooth, round top.
6. Lightly beat egg with 1 teaspoon milk in a small bowl.
7. Transfer dough balls to the prepared baking sheet in 3 rows of 12, placing them close together but not touching. Brush tops lightly with the egg mixture and sprinkle with sea salt. Cover and let rise in a warm place until nearly doubled, 20 to 30 minutes.
8. Bake in the preheated oven until golden brown, about 20 minutes.

Organic Produce

BEETS: Beets will continue to see insect pressure to the tops as well as yellowing on the tops.

BROCCOLI: We are starting to see some variable pricing out west. Aphids are affecting some older crops but we have moved away from those suppliers.

BUNCH CARROTS: Good supply available and good quality.

CABBAGE: Supply has been stable and we are moving up to supply from Ohio, Wisconsin and Canada.

CAULIFLOWER: Supply is getting much better and we are seeing pricing come off; we should see some promotional pricing coming around soon.

CELERY: Supply is very stable for the moment but as we get closer to Thanksgiving, we are getting word that supply will tighten up.

CUCUMBERS: Regional supply will be spotty at best. Product in the southeast is coming in on the smaller side and showing some increased scarring. We will continue to pull product from out west to ensure proper sizing.

GREEN PEPPERS: Supply has moved to Georgia, Florida and South Carolina.

KALES: Great supplies of kale currently; plenty of regional product from all over the Midwest available. We are currently sourcing from Georgia and North Carolina.

LETTUCES: Inbound quality is getting much better out west, but we will still see insect pressure as we continue to transition growing regions out west. Canadian growing regions have finished out for the season.

RADISHES: Supplies are impacted by weather out west as heat has really affected what supply is available. We are starting to get product out of Florida that will increase supply and quality.

YELLOW SQUASH & ZUCCHINI: We are seeing great supply on zucchini squash, with yellow being a bit more limited. Supply is currently coming out of Georgia, Florida and South Carolina.

Western Vegetables

AVOCADOS: Steady volume out of Mexico; markets decreasing slightly with the current influx of product. Mexican volume will steadily increase; look for good overall supply situation lending to good promotion opportunities in November. Fruit sizing running toward heavier.

BROCCOLI & CAULIFLOWER: It does look like there will be an active market on broccoli and cauliflower through the holiday and transition. There will be a few shippers delayed a few weeks due to flood damage in Yuma from the last hurricane. We look to be in good shape with product availability.

CELERY: Finally a market!!! It only took a year! Production numbers are light due to Salinas already ramping down and Oxnard estimated to start November 5th. Shippers will start filling their cheeks to build inventory for Thanksgiving. Open market celery will be very light during the holiday pull and will demand good money. Quality has been very nice for the past few weeks.

ICEBERG LETTUCE: Markets getting active due to early transition for some to Huron and chasing weights in both areas. Average weights industry-wide seem to be hovering around 37-38lbs. We will finish in Salinas this weekend and be solely Huron for 10 days with Yuma slated to begin November 7th. We will be able to load lettuce in Salinas next week for consolidation purposes but will have \$1.10 upcharge for the transfer. Quality out of Huron is strong.

ROMAINE/ROMAINE HEARTS/MIXED LEAF: Romaine (liner & heart) market is getting active with some shippers short and processors trying to buy acreage. Should see this market remain active through Thanksgiving. Green

and Red are plentiful with decent markets. Expecting a little more activity on these items in the next week. Transition to Yuma start dates... Romaine November 15th and Mix November 19th. Salinas to end November 26th.

Value-Added

Weather related supply issues with the remaining fields in the Salinas, California area along with the fall transition to the desert is causing some shortages of value-added items. Conventional and organic butter lettuce is very scarce causing shortages of many salads containing this lettuce. A variety of other tender leaf items, that are used as ingredients in various salads, are in short supply causing shortages.

Southern Vegetables

BEANS: Markets are high. Volume in Florida is very low.

CABBAGE: Local cabbage is finished. Florida is just starting; supplies are tight. Markets are high but will come off as supplies become more available.

CUCUMBERS: Georgia will go for a little while longer. Florida has started in a light way. Markets are firm.

GREEN PEPPERS: Market is staying high through the beginning of December. Georgia is finishing and not a lot of volume in Florida.

MUSTARD, COLLARD, TOPS & KALE:

YELLOW & ZUCCHINI SQUASH: Markets are low now but are expected to go up.

Asparagus

Peru volume remains steady with good solid quality and volume from Mexico continues to increase; time is right to promote asparagus. Increased production is coming from new fields which should keep asparagus in good volume for Thanksgiving holiday pulls. Organic asparagus steady and cost at lowest level.

Fruits

APPLES & PEARS: Supplies and quality of apples coming from Washington remain good and should continue for the foreseeable future. East coast apples are still holding strong; Midwest apples are presenting new crop Fuji's and New York crops are now yielding new crop Honeycrisp. West Coast is starting new crop organic Braeburn, Snap Gala, Snap Granny, Snap Fuji, Autumn Glory, organic Cameo and organic Asian pears. New Variety Ciders are now available! Pumpkin Spice Cider, Honeycrisp Cider, Gala Cider and Sweet Tango Cider.

BLACKBERRIES: Blackberries continuing to feel the effects from heavy rains that doused the regions from recent Mexican hurricane. Definitely has impact mixed berry quality with many arrivals showing red cell and softness; pricing remains steady. Organic blackberries plagued with same issues.

BLUEBERRIES: Blueberry volume continues to ramp upward out of Peru and Argentina and markets continue to adjust downward. New larger packs (pints and 18oz) will be added to guides next week offering new opportunities for sales. Organic blueberries in better supply but market has been slow to drop; look for improved market conditions shortly.

CANTALOUPE & HONEYDEW: California lopes and dews have finished. Last section of domestic cantaloupes is coming out of Central Arizona with good supplies of larger size fruit. Mexican cantaloupes increasing, particular on large size lopes. Honeydews are steady and with Mexican dews crossing and best value; market has slid slightly lower. Organic cantaloupes in limited supply but available.

CITRUS: The new California orange crop is coming along nicely. Color is improving; fruit is eating good. Markets are still high but will come off in the week ahead. Texas and Florida are producing grapefruit. Quality

is good; markets are firm.

GRAPES: Central California Valley grape harvest has peaked but excellent volume on all colors remain available. Scarlet Royal Red is dominant variety with greens switching into Autumn King for late part of season; both excellent eating grapes. The ever popular Holiday red seedless in high volume and will be a key sales item for the 1st weeks of November. New separate display bins available for merchandising, ask your Merchandisers for information. Organic grapes will continue in steady supply through most of November.

PINEAPPLES: Steady supplies but some weather conditions recently in prime growing regions have effected some yields.

RASPBERRIES: Good overall volume on red raspberries; overall quality solid but could see some effects from recent rain on new arrivals in coming weeks.

STRAWBERRIES: The strawberry market continues to be a mixed bag; Salinas/Watsonville still have fruit but quality is subpar. Santa Maria and Oxnard preferred region for loading but overall quality is just average on late season California strawberries with occasional bruising and white shoulder showing. Mexican strawberries will be best alternate in coming weeks for improving quality.

Tropical Fruit

BABY FRENCH BEANS: Little change with stable markets.

KIWI: Steady supplies; best quality remains out of New Zealand. Italian kiwi offer is best value.

LIMES: Prices has firmed up and increased on some sizes with better demand this week. Size 200 and large remained limited. Overall quality is very nice.

MANGOES: Conventional mangoes becoming limited as Mexico season comes to close; new crop out of Brazil available but costs are strong. Organic mangos also starting to jump significantly in price as the market continues to shrink. Would expect to see tight supplies on organic mangos through September with a month long gap beginning in October until imports start out of Brazil and Ecuador.

MARIDOL PAPAYAS/ GOLD PAPAYAS: High volume on Papayas continues

STAR FRUIT: Good supply; sizing ranging from 20/25ct.

SUGAR SNAP PEAS/SNO PEAS: Snow peas market at bottom; great deal. Sugar snaps down from previous weeks; best quality comes out of Peru but at a high price.

Merchandising Tips

With Thanksgiving just a few days away, your department should be well stocked. You would be well served to have waterfall displays or extra displays of potatoes, yams, onions and celery. Veggies such as cauliflower, broccoli, carrots and grape tomatoes will sell fast for making veggie trays, etc. You should have plenty of fruit trays and veggie trays made up and on display. Some of the bestselling fruits that need extra display space include navels, clementines, grapes and apples. Don't forget walnut meats, pecan halves and of course veggie dips, fruit dips and caramel apple dip. Just a reminder too for you to have fresh herbs on hand...especially sage, poultry blend, thyme and rosemary. Don't forget the cranberries!

CROSSET NEW ITEM & DELETION SHEET

W/B: 11/11/18

ITEM #	NEW ITEMS	SIZE
76160	Minzano Tomatoes	12/10oz
78515	PT Blueberries	12pt
66040	OG Cranberries -Clamshell	12/7.5oz
69120	Gum Drop Grapes	16#
68020	Imported Cherries	11#
68120	Imported Rainier Cherries	11#
62020	Cv Fuyu Persimmons	18ct
27092	Avocados 4pk	15/4pk
79465	Chestnuts 1#	20/1#
79475	OG Chestnuts -Pouch	18/3.5oz
25400	OG Bag Kale	8/12oz
42806	Natalie's OG Orange Juice	6/32oz
55062	Halo Clementines 3#	10/3#
55040	Halo Clementines 5#	4/5#
55062	Halo Clementines 3#	10/3#
55040	Halo Clementines 5#	4/5#
101465	Starfruit	16ct
62015	Percinnamon	16ct
27812	Walnut In Shell Packaged	24/1lb
62583	OG Caramel Apple Dip	12/10.5oz
101500	Dressing Ginger Makoto	6/9oz
101503	Dressing Ginger Wasabi Makoto	6/9oz
101504	Dressing Ginger Balsamic	6/9oz
101505	Dressing Ginger Veg Sauce	6/9oz
101510	Dressing Ginger Teriyaki	36/2oz
101511	Dressing Ginger Honey	36/2oz
65002	OG Chopped Garlic	12/4.25oz
65012	OG Chopped Roasted Garlic	12/4.25oz
65014	OG Chopped Ginger	12/4.25oz
97645	OG Chopped Shallots	12/4.25oz
97640	OG Shallots	12/3oz
65095	OG Sleeved Garlic	24/3pk
40424	OG Navel Orange	38#
3040	Yams	40#
35025	Pink Lady Totes Hudson	8/5#
33425	Gold Delicious Mich	12/3#
18128	Organic Jalapenos	10#

79690	Organic Bok Choy	15#
10597	Green Giant Broccoli Medley	9/12oz
10619	Green Giant Snow Peas	6/6oz
774030	Taylor Farms Cauliflower Pearls	6/16oz
774031	Taylor Farms OG Broccoli Florets	6/9oz
774032	Taylor Farms OG Veggie Medley	6/9oz
774033	Taylor Farms OG Broccoli/Carrots	6/9oz
774034	Taylor Farms OG Broccoli Slaw	6/9oz
76150	Wild Wonder Tomatoes	10/12oz
76155	Mini Kumato Tomatoes	15/pints
DELETIONS		
770340	Nourish Bowl Swest Chipotle	4/10.5oz
770345	Nourish Bowl Caul Rice Cry	4/11oz
770350	Nourish Bowl Spicy Thai	4/9.75oz
770405	Snow Peas	6/6oz
773005	Broccoli & Carrots	6/12oz
12010	Organic Easter Egg Radishes	24ct
21002	Organic Buttercup Squash	35#
21003	Organic Carnival Squash	35#
21310	Organic Kambucha Squash	35#
71025	Prima Gattie Prem Peaches	18#
71273	OG Peaches	18#
73050	Red Plums	18#
97418	OG Pomegranates	36ct
18700	Dulcefina Peppers	12/12oz
61221	Gold Pineapples	5ct
71165	Prima Gattie Peaches	18#
106117	Jalapeno Ranch Lthouse	6/13oz
106119	1000 Island Dressing Lthouse	6/13oz
106120	Ranch Dressing Lthouse	6/13oz
106146	Avocado Bacon Dressing Lthouse	6/13oz
21210	Carnival Squash	35#
21214	Delicata Squash	45#
21410	Buttercup Squash	35#
35169	Honeycrisp	40#/64ct
33705	Gala	40#
33950	Granny	40#
62525	Caramel Cinnamon Pie	12/3pk
62526	Caramel Chocolate Turtle	12/3pk
10517	Broccoli/Caulif Mix	6/12oz
10519	Broccoli Slaw	6/12oz
10533	Stir Fry	6/12oz
10538	Broccoli Florettes	6/12oz

10582	Broccolini Tray	6/6oz
10602	Vegetable Medley OG	6/10oz
10603	Broccoli Floret OG	6/10oz
10604	Broccoli/Carrots OG	6/10oz
10818	Broccoli Slaw	6/10oz
770210	Vegetable Medley	6/12oz
770309	Sugar Snap Pea	6/8oz
770310	Cauliflower Florette	6/10oz
770315	Cauliflower Rice	6/12oz
770325	Nourish Bowl Mont Risotto	4/8.75oz
770330	Nourish Bowl Sesame Srirach	4/12oz
770335	Nourish Bowl Bacon Brussel	4/9oz