

SERRANO CHILE BLUE CORN BREAD

12 Servings

STUFFING

(8-10-lb.) wild
substitute 1 (10-lb.)
turkey
Salt
Freshly ground black pepper
Butter (at room
temperature)
cups stuffing (recipe follows)

For Stuffing:

- 1 lb. chorizo sausage
- 1/2 cup butter
- 1 cup chopped onions
- 1/4 cup diced celery
- 1/4 cup diced carrots *red pepper*
- 4 serrano chiles, deribbed,
seeded and minced
- 6 cloves garlic, minced
- 1/4 cup chayote (optional) *grape looks like
peach*
- 1/4 cup bourbon whiskey
- 8 cups coarsely crumbled
cornbread (made from blue
cornmeal and sausage or

favorite recipe - for
cornbread) 1/2 cornbread

- 1 tsp. fresh thyme leaves
- 1 tsp. fresh minced sage *fresh*
- 2 tsps. chopped cilantro *fresh*
- 1 cup chicken (or turkey) stock
- 3 cups salt to taste (1-2 tsp.)

1. Crumble and cook sausage in a little oil or butter. Drain and set aside.

2. In the 1/2 cup butter, saute onions, celery, carrots, serrano chiles, garlic and chayote for 2-3 minutes over high heat. Deglaze vegetable with bourbon and reduce liquid. Remove from heat and add thyme, sage and cilantro. Moisten with stock and season with salt.

3. Wash turkey well and season cavity with salt and freshly ground pepper. Stuff turkey and truss with needle and string. Rub turkey with generous amount of softened butter, then season outside with more salt and freshly ground pepper. Place turkey on rack in baking pan and roast at 350 degrees, allowing about 20 minutes per pound. Baste well with butter periodically.

4. When done, transfer to platter and allow to rest 10-15 minutes. Remove string and serve with made from giblets.
s 16-20.

- 2 teaspoons vegetable oil
- 3 serrano chiles or 2 small jalapeños—
stemmed, seeded and minced
- 1 small red bell pepper, cut into
1/4-inch dice
- 1 small green bell pepper, cut into
1/4-inch dice
- 3 garlic cloves, minced
- 1 cup all-purpose flour
- 1 1/4 cups blue cornmeal
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 eggs
- 6 tablespoons vegetable shortening,
melted and cooled
- 6 tablespoons unsalted butter, melted and
cooled
- 1 cup buttermilk, at room temperature
- Pinch of baking soda
- 3 tablespoons chopped fresh coriander *cilantro*

1. Preheat the oven to 375°. In a small skillet, heat the oil. Add the serrano chiles, red and green peppers and garlic and sauté over moderately high heat until softened, about 2 minutes. Let cool.

2. In a large bowl, sift together the flour, cornmeal, sugar, baking powder and salt.

3. In a medium bowl, beat the eggs lightly and stir in the melted shortening and butter. In a small bowl, mix the buttermilk with the baking soda, then stir into the eggs. Pour this liquid into the flour mixture and stir just until blended; do not overmix. Fold in the sautéed vegetables and the coriander.

4. Pour the batter into a lightly buttered 8-by-12-inch baking pan and bake for 50 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean. Let cool on a rack. If using the cornbread for stuffing a bird, crumble it onto a cookie sheet and let it stand overnight or dry out in a 350° oven for 10 minutes.

"CANDY CORN"

Maple syrup and bacon add sweetness to this vegetable look-alike.

- 4 medium-sized carrots, peeled and
cut into 1/4-inch dice
- 1 Idaho potato, 8 ounces, peeled and
cut into 1/4-inch dice
- 4 ounces slab bacon, cut into
1/4-inch cubes
- 1 tablespoon olive oil
- 1 medium-sized onion, chopped
- 2 tablespoons maple syrup
- 3 cups cooked corn kernels
- Salt and pepper, to taste

1. Blanch the carrots and potatoes in boiling salted water for 5 minutes, or until tender. Drain and reserve.

2. In a large skillet, cook the bacon over medium-low heat until golden and the fat is rendered. Remove with a slotted spoon and set aside. Discard all but 1 tablespoon of fat. Add the olive oil and onion to the fat in the pan. Cook over medium-low heat, stirring, for 10 minutes.

3. Add the maple syrup and cook for 5 minutes, stirring. Add the corn kernels, salt, pepper and the reserved bacon, carrots and potatoes to the skillet. Combine well and cook for 5 minutes longer, or until warmed through.

Serves 6 to 8. Per serving (based on 8): 160 calories, 27g carbohydrates, 4g protein, 5g fat, 5mg cholesterol.