

2020 FRIENDSGIVING

COOKBOOK

DEDICATED TO FRIENDSGIVING FOR NO KID HUNGRY HOSTS





HOLIDAY RECIPES

FOR OUR HOSTS

COCKTAILS

2-7

FRANK MANGANELLO JR.

BAR DIRECTOR, PRIMROSE, WASHINGTON, DC

- ◆ The Big Apple
- ◆ No Need to Argue

SAVORY

8-13

MARC MURPHY

CHEF, RESTAURATEUR AND FOOD NETWORK CELEBRITY

- ◆ Crostini with Butternut Squash, Kale Pesto, and Ricotta

TED ALLEN

FOOD NETWORK CELEBRITY

- ◆ Cointreau Cranberry Relish

MELISSA D'ARABIAN

CHEF AND FOOD NETWORK CELEBRITY

- ◆ Roasted Garlic-Scented Turkey

SWEETS

14-19

EMILY ELSEN AND MELISSA ELSEN

PIE EXPERTS, FOUR & TWENTY BLACKBIRDS, BROOKLYN, NY

- ◆ Four & Twenty Blackbirds All-Butter Single Crust
- ◆ Brown Butter Pumpkin Pie
- ◆ Salted Caramel Apple Pie





COCKTAILS

THE BIG APPLE

THE BIG APPLE

SERVES 1

2 oz Laird's Applejack
1 oz sweet vermouth
2 dash Angostura
Lemon peel

FEELING ADVENTUROUS?

Try it "perfect"! Use half an ounce each of sweet and dry vermouths.

METHOD

Combine all ingredients in mixing glass, top with ice, and stir vigorously for 10-15 seconds. Strain into chilled cocktail glass. Squeeze lemon peel over top of drink to express lemon oil, and then discard peel.

TOOLS

- ◆ Mixing glass
- ◆ Bar Spoon
- ◆ Strainer

RECOMMENDED GLASS

Chilled Cocktail/Martini glass

Recipe by Frank Manganello Jr., Bar Director at Primrose



FRANK MANGANELLO JR.

Frank Manganello Jr. is the Bar Director of Primrose in Washington, D.C. A ten-year vet of the industry, Frank was a member of the opening staff of The Dabney in historic Blagden Alley, later being named Head Bartender 2016, the same year The Dabney received their first Michelin star.

In August 2017, Frank joined forces with the Primrose team and immediately threw himself into deep research on French brandy. He is proud to support small producers and enjoys working towards creating a comfortable environment where people do not need to be scared of or intimidated by what's in their glass. Frank's ever-evolving cocktail menu at Primrose focuses on the spirits of France and aims to display their versatility.

A close-up photograph of fresh rosemary leaves, showing their characteristic needle-like shape and silvery undersides. The leaves are densely packed and fill most of the frame. An orange rectangular box is positioned in the upper left corner, containing the word 'COCKTAILS' in white, uppercase letters.

COCKTAILS

**NO NEED
TO ARGUE**

NO NEED TO ARGUE

SERVES 1

1 oz gin

0.5 oz rosemary-scented
cranberry syrup (see below)

4oz Martinelli's sparkling
apple cider

METHOD

In Collins glass or tumbler, pour gin and syrup, and ice, and then top with apple cider. Garnish with sprig of rosemary.

TOOLS

- ◆ Blender
- ◆ Saucepan

RECOMMENDED GLASS

Collins glass or tumbler

ROSEMARY-SCENTED CRANBERRY SYRUP (MAKES APPROXIMATELY 16OZ):

In a blender, combine one 14oz can of cranberry sauce (jellied) and 8oz cranberry juice. Blend until smooth. Transfer to saucepan, and heat on medium until warmed. Insert two stalks of rosemary and simmer for 4-5 minutes. Remove rosemary and allow to cool. Make it ahead of time! This syrup will last up to a week in the refrigerator in a clean, covered, glass jar or bottle!

Making drinks for a crowd? Combine the gin and syrup before your guests arrive! Combine 16oz of gin and 8oz of syrup in a bottle and pop it in the fridge. You can now pour 2oz of this batch into your Collins glasses, top with ice and cider. Makes 12 servings.

Recipe by Frank Manganello Jr., Bar Director at Primrose



SAVORY

CROSTINI WITH BUTTERNUT SQUASH, KALE PESTO, & RICOTTA

CROSTINI WITH BUTTERNUT SQUASH, KALE PESTO, & RICOTTA

SERVES 4

2 cups (3/4 inch-dice) butternut squash

1/4 cup extra-virgin olive oil, plus more as needed

Kosher salt

Freshly ground black pepper

1/2 bunch Tuscan kale (also called lacinato, cavolo nero, or dinosaur kale), trimmed and ribs removed (about 8 cups)

1/3 cup (1. to 1. ounces) finely grated

Pecorino Romano cheese, plus more as needed

1/4 cup fresh flat-leaf parsley leaves

6 large fresh basil leaves

Juice of 1/2 lemon, plus more as needed

4 (1-inch-thick) slices rustic bread

2 garlic cloves, halved lengthwise

1/2 cup (about 4. ounces) Homemade Ricotta or store-bought

Lemon wedges, for serving

I LOVE TO KICK OFF A MEAL WITH SOME CROSTINI. WHILE EVERYONE IS WAITING FOR DINNER, IT'S NICE TO HAVE A FEW DELICIOUS BITES TO WHET THE APPETITE, AND THIS VERSION, USING BUTTERNUT SQUASH, KALE, AND RICOTTA, IS ESPECIALLY HEARTY AND PERFECT FOR THE COLDER MONTHS WHEN WINTER SQUASH IS AT ITS PEAK. A SQUEEZE OF LEMON AT THE END GIVES THIS DISH A BRIGHT ACIDITY THAT BRINGS ALL THE FLAVORS TOGETHER.

Preheat the oven to 350°F; position the rack in the middle of the oven.

Spread the butternut squash on a rimmed baking sheet and drizzle with just enough olive oil to coat. Season with salt and pepper, and using a spoon, toss the ingredients together until the squash is coated with the oil. Roast for 20 to 25 minutes, stirring every 10 minutes, or until the squash is fork-tender. Remove the pan from the oven, transfer to a wire rack, and set aside.

While the squash is roasting, bring a large pot of salted water to a boil. Fill a large bowl with ice and water. Blanch the kale in the boiling water until bright green, about 1 minute. Drain and transfer to the prepared ice bath, and let cool completely. Wring dry and transfer to the bowl of a food processor. Add the Pecorino Romano, parsley, basil, lemon juice, and a few pinches of salt and pepper and pulse a few times. With the motor running, add 1/4 cup olive oil in a thin stream until the mixture is uniform and combined. If the pesto is looking dry, add a bit more oil until you get the desired consistency. Taste and adjust the seasonings. You should have about 1 1/2 cups pesto. Set aside.

Preheat the broiler.

Lightly drizzle the bread with olive oil and season with salt and pepper. Toast under the broiler for 1 to 1 1/2 minutes, or until golden brown and warmed through. Transfer to a cutting board and rub the garlic clove halves all over the toasted side of the bread.

Spread a thin layer of kale pesto over each slice of bread, top with a generous dollop of ricotta, and spread it over the pesto. Place a few cubes of the squash on top, nestling it in the cheese so it doesn't fall off. Squeeze a few more drops of lemon juice over the crostini, and top with a dusting of Pecorino Romano and a drizzle of olive oil. Cut each bread slice in half (for easier eating) and serve immediately.

*Recipe by Marc Murphy, Chef, Restaurateur and Food Network Celebrity, Excerpted from **Season with Authority: Confident Home Cooking** © 2015 by Marc Murphy.*



MARC MURPHY

Chef Marc Murphy gained his love for the culinary arts through his travels as a child, being the son of a diplomat. Since then, Murphy has logged more than 25 years in the restaurant business, working in some of the world's most highly esteemed kitchens, including Le Miraville in Paris, Alain Ducasses' Louis XV in Monte Carlo and Le Cirque in New York.

Today, he serves as the Chef & Owner of Landmarc [Time Warner Center], Landmarc Tribeca Events and Benchmark Events by Marc Murphy. He is a judge on Food Network's CHOPPED and CHOPPED JUNIOR. Marc is a member of the Leadership Council for Share our Strength's No Kid Hungry campaign, and author of his debut Cookbook, Season with Authority: Confident Home Cooking.



SAVORY

COINTREAU CRANBERRY RELISH

Cointreau Cranberry Relish

SERVES 4

1 12 oz bag cranberries

1 diced peeled Granny Smith apple

1 cup sugar

1/2 cup Cointreau or Grand Marnier

1/2 cup water

1/4 tsp cinnamon

1/4 tsp cloves

Combine all ingredients in a saucepan over medium heat. Bring to a boil, then reduce the heat and simmer until the berries start to pop, about 10 minutes. Off the heat, stir in the grated zest of 1 each lemon and orange; chill.

Recipe by Ted Allen, Food Network Celebrity



TED ALLEN

Emmy Award-winner Ted Allen is a man of many talents: current host of Food Network's competition series Chopped, was previously a judge on Bravo's Top Chef and Food Network's Iron Chef America, and was the food and wine specialist on the Bravo series Queer Eye. Ted is also the author of The Food You Want to Eat: 100 Smart, Simple Recipes — a collection of vibrant, all-natural dishes — and In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks. Since 1997, Ted has been contributing editor to Esquire magazine, where he was a finalist for a National Magazine Award for his feature on male breast cancer. Ted dedicates a great deal of his time to multiple charities and we're honored to have him as our official Friendsgiving® for No Kid Hungry spokesperson this year.



SAVORY

ROASTED GARLIC- SCENTED TURKEY

Roasted Garlic-Scented Turkey

SERVES 8

1 (12 pound) turkey, rinsed and dried well
Salt and pepper to taste
1/2 cup butter
1 tablespoon fresh rosemary, minced (or 1 teaspoon dried), plus 3-4 Sprigs of fresh rosemary to stuff inside the cavity
1 tablespoon fresh sage, minced (or 1 teaspoon dried)
1 teaspoon garlic powder
1 head garlic, cloves separated but NOT peeled
2 tablespoons olive oil
1/2 cup white wine
1 lemon, cut in quarters

Preheat oven to 400°F.

Generously salt and pepper the turkey and set at room temperature for one hour. In a small bowl, blend butter, minced herbs and garlic powder, and rub half the butter mixture all over turkey. Place turkey in large roasting pan with rack, and pour wine on bottom of pan. Roast turkey for 30 minutes at 400°F. Meanwhile, in a small bowl toss the garlic cloves, remaining rosemary and lemon with olive oil and season with salt and pepper, squeezing the lemon a little to release a little bit of the juice.

Remove the turkey from the oven and place garlic cloves, rosemary, and lemon into the cavity of the turkey. Brush turkey skin with the remaining butter mixture, softened or melted. Return turkey back to the oven, lower temperature to 325°F and continue roasting, uncovered, until turkey meat has reached 160°F in the thickest part of the thigh, about 2 1/2 hours more.

Baste every 30 minutes. Once the turkey is 160°F, remove the bird from the oven, remove garlic for stuffing use, and cover with foil tent. Let rest 30 minutes, tented, before carving.

Recipe by Melissa d'Arabian, Chef and Food Network Celebrity



MELISSA D'ARABIAN

Celebrity chef, television host, best-selling author, speaker, writer and mom of four Melissa d'Arabian is an expert on affordable and healthy family home cooking. With a lifelong passion for cooking and varied life experiences, Melissa naturally connects with today's diverse families as she shares empowering food and lifestyle solutions that are part of a bigger story about how to eat well, be a responsible consumer, and spend with purpose - all while putting satisfying family meals on the table every day. Her distinctive ability to utilize tried-and-true techniques, smart grocery store savings strategies, and superior resource management skills while creating approachable family-friendly recipes as flavorful and elegant as they are affordable have made Melissa a trusted, go-to resource for home cooks everywhere.



SWEETS

FOUR & TWENTY BLACKBIRDS ALL-BUTTER SINGLE-CRUST

FOUR & TWENTY BLACKBIRDS ALL-BUTTER CRUST

SINGLE-CRUST PIE

MAKES DOUGH FOR ONE SINGLE-CRUST 9-TO 10-INCH PIE OR TART

1¼ cups unbleached
all-purpose flour
½ teaspoon kosher salt
1½ teaspoons granulated
sugar
¼ pound (1 stick) cold
unsalted butter, cut into
½-inch pieces
½ cup cold water
2 Tablespoons cider vinegar
½ cup ice

Stir the flour, salt, and sugar together in a large bowl. Add the butter pieces and coat with the flour mixture using a bench scraper or spatula. With a pastry blender, cut the butter into the flour mixture, working quickly until mostly pea-size pieces of butter remain (a few larger pieces are okay; be careful not to over blend).

Combine the water, cider vinegar, and ice in a large measuring cup or bowl. Sprinkle 2 tablespoons of the ice water mixture over the flour mixture, and mix and cut it in with a bench scraper or spatula until it is fully incorporated. Add more of the ice water mixture, 1 to 2 tablespoons at a time, using the bench scraper or your hands (or both) to mix until the dough comes together in a ball, with some dry bits remaining.

Squeeze and pinch with your fingertips to bring all the dough together, sprinkling dry bits with more small drops of the ice water mixture, if necessary, to combine.

Shape the dough into a flat disc, wrap in plastic, and refrigerate for at least 1 hour, preferably overnight, to give the crust time to mellow.

Wrapped tightly, the dough can be refrigerated for 3 days or frozen for 1 month.

*Recipe by Emily and Melissa Elsen, Pie Experts,
Four & Twenty Blackbirds*



EMILY AND MELISSA ELSEN

Melissa Elsen and Emily Elsen are the sister duo behind the wildly popular Brooklyn pie company, Four & Twenty Blackbirds. They grew up in small town South Dakota, where they learned to appreciate the art of pie-making from their grandmother. The Elsens have taken these culinary traditions and blended them with their passion for seasonal, local ingredients and creative flavor combinations, and in doing so have created a local enterprise in Brooklyn. They originally custom-baked pies in their Brooklyn apartment before opening their flagship Four & Twenty Blackbirds pie and coffee shop in 2010. Named “Artisans of the Year” by Time Out New York in 2011, their pies have received widespread praise and been featured in a variety of international food media.



SWEETS

BROWN BUTTER PUMPKIN PIE

Brown Butter Pumpkin Pie

MAKES ONE 9-INCH PIE

SERVES 8-10

6 tablespoons unsalted butter
1 cup brown sugar
2 tablespoons water
1/2 cup heavy cream
1/2 teaspoon vanilla extract
2 large eggs
2 large egg yolks
1/2 teaspoon kosher salt
1 2/3 cups pumpkin puree
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
Pinch ground cloves
1 teaspoon molasses
2 teaspoons fresh lemon juice
2/3 cup whole milk
1/3 cup carrot juice

In a heavy-bottomed skillet, melt the butter over medium-low heat. Continue to cook; the butter will foam and then begin to turn golden, then nut brown; whisk occasionally.

When the butter is nut brown, immediately add the brown sugar, whisk, and then carefully add the water to loosen. Bring the mixture to a boil and continue simmering until a candy thermometer reads 225°F. (If you don't have a candy thermometer, cook until the mixture smells caramelized and starts to darken.) Slowly add the heavy cream (the mixture will bubble rapidly) and whisk until smooth. Allow to cool for at least 10 minutes. Stir in the vanilla extract.

Meanwhile, position a rack in the center of the oven and preheat the oven to 350°F. Place the prebaked pie shell on a rimmed baking sheet. In a separate bowl, lightly whisk the eggs and yolks together with the salt. Set aside.

In the bowl of a food processor fitted with the blade attachment, blend the pumpkin puree with the allspice, cinnamon, ginger, cloves, molasses, and lemon juice until smooth. With the machine running on low, stream the brown-butter butterscotch through the food processor's feed tube and process until combined. Stream in the egg mixture, followed by the milk and carrot juice; blend until smooth, stopping once or twice to scrape down the sides with a rubber scraper.

Strain the filling through a fine-mesh sieve into a separate bowl, pressing through with a rubber scraper. Pour into the prebaked shell. Bake on the middle rack of the oven for 45 to 55 minutes, rotating 180°F when the edges start to set, 30 to 35 minutes through baking. The pie is finished when the edges are set and puffed slightly and the center is no longer liquid but still quite wobbly. Be careful not to overbake or the custard can separate; the filling will continue to cook and set after the pie is removed from the oven. Allow to cool completely on a wire rack, 2 to 3 hours.

Serve slightly warm, at room temperature, or cool.

The pie will keep refrigerated for 2 days or at room temperature.

*Recipe by Emily and Melissa Elsen, Pie Experts,
Four & Twenty Blackbirds*

A close-up, top-down view of a thick, golden-brown caramel sauce. The sauce is being stirred, creating intricate, concentric swirls and ribbons that catch the light, giving it a glossy, viscous appearance. The colors range from a deep amber to a lighter, more translucent tan.

SWEETS

SALTED CARAMEL APPLE PIE

Salted Caramel Apple Pie

MAKES ONE 9-INCH PIE

SERVES 8-10

1 cup plus 2 tablespoons granulated sugar
1/4 cup water
1/4 pound (1 stick) unsalted butter
1/2 cup heavy cream
2 lemons
6 to 7 baking apples (about 2 1/2 pounds)
2-3 dashes Angostura bitters
1/3 cup raw sugar
1/4 teaspoon ground cinnamon
1 pinch freshly grated black pepper
1/4 teaspoon kosher salt
2 tablespoons unbleached all-purpose flour
1/4 teaspoon flake sea salt, plus more for finishing
Egg wash (1 large egg whisked with 1 teaspoon water and a pinch of salt)
Demerara sugar, for finishing

Have ready and refrigerated one pastry lined 9-inch pie pan and lattice strips to top.

Whisk together 1 cup of granulated sugar and the water in a medium saucepan, and cook over medium-low heat until the sugar is just dissolved. Add the butter and bring to a slow boil. Continue cooking over medium heat until the mixture turns a deep golden brown, almost copper. Remove from the heat and immediately but slowly add the heavy cream - be careful, the mixture will bubble rapidly and steam. Whisk the final mixture together well and set aside to cool while you prepare the apple filling.

Juice the lemons into a large mixing bowl, removing any seeds. Prepare the apples using an apple peeling machine or core, peel and thinly slice them with a sharp knife or on a mandolin. Dredge the apple slices in the lemon juice. Sprinkle lightly with the remaining 2 tablespoons granulated sugar. Set aside to soften slightly and release some of the juices, 20 to 30 minutes.

In a large bowl, sprinkle the Angostura bitters over the raw sugar. Add the cinnamon, allspice, nutmeg, black pepper, kosher salt and flour, and mix well. Add the prepared apples to the sugar-spice mixture, leaving behind any excess liquids. Gently turn the apples to evenly distribute the spice mix.

Tightly layer the apples in the prepared pie shell so that there are minimal gaps, mounding the apples slightly higher in the center. Pour a generous 1/2 cup to 3/4 cup of the caramel sauce evenly over the apples (use the larger quantity if you like a sweeter pie). Sprinkle with 1/4 teaspoon of the flake sea salt. Assemble the lattice on top of the pie and crimp the edges as desired.

Chill the pie in the refrigerator for 10 to 15 minutes to set the pastry. Meanwhile, position the oven racks in the bottom and center positions, place a rimmed baking sheet on the bottom rack, and preheat the oven to 400°F.

Brush the pastry with the egg wash to coat, being careful not to drag the caramel in to the pastry (it will burn). Sprinkle with the desired amount of Demerara sugar and flake sea salt.

Place the pie on the rimmed baking sheet on the lowest rack of the oven. Bake for 20 to 25 minutes, or until the pastry is set and beginning to brown. Lower the oven temperature to 375°F, move the pie to the center oven rack, and continue to bake until the pastry is a deep golden brown and the juices are bubbling, 30 to 35 minutes longer. Test the apples for doneness with a skewer or sharp knife, they should be tender and should offer just the slightest resistance.

Allow to cool completely on a wire rack, 2 to 3 hours. Serve slightly warm or at room temperature.

The pie will keep refrigerated for 3 days or room temperature for 2 days.

*Recipe by Emily and Melissa Elsen,
Pie Experts, Four & Twenty Blackbirds*



Every kid. Healthy food. Every day. That's our promise. And that's how we'll end childhood hunger, by ensuring that no matter the time of day, or time of year, we'll be there for kids. No Kid Hungry connects children in need to programs like school breakfast and summer meals, and teaches low-income families to cook healthy, affordable foods. Working together with local organizations around the country, we generate the will and skill to help communities feed children in need every day of the year.

FEEDING KIDS WHERE THEY LEARN

Today, too many kids know what it's like to open their textbooks with an empty stomach. Studies confirm that when a hungry child eats breakfast, they have better attendance, improve in math, and are more likely to graduate from high school. No Kid Hungry works with schools across the country to make sure every child starts the day with a healthy breakfast.

FEEDING KIDS WHERE THEY PLAY

Most kids look forward to the carefree days of summer, and can be certain there's a snack waiting for them at home when they get out of school. But, for the millions of children in America facing hunger, the end of school can be a time of uncertainty. It's also hard on low-income families, who see already tight budgets stretched and strained. No Kid Hungry works to expand the availability of meals for kids who need them in the summertime and after the school day is over.

FEEDING KIDS WHERE THEY LIVE

Our signature Cooking Matters program teaches families to shop smarter, make healthier choices and cook delicious, affordable meals. Cooking Matters has been featured by First Lady Michelle Obama's Let's Move! campaign and recognized by the U.S. Department of Agriculture for excellence in nutrition education. Cooking Matters courses and grocery store tours provide families with the skills they need to maximize their food budgets and put healthy meals on their tables, every day.

JOIN US

Across the country, we're transforming communities by giving kids the healthy food they need. Working together, we can end childhood hunger in America. No Kid Hungry is a campaign of national anti-hunger organization Share Our Strength. Join us at NoKidHungry.org.



SPONSORED BY



SONOMA-CUTRER

