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## Infusion Culinary Techniques & Recipes

### Caramelized Vegetable with Spinach

Yield: 8 servings

- 5 T Oil or Unsalted Butter
- ½ lb Pancetta or Bacon, chopped
- 2 lb Vegetable, such as cauliflower, broccoli, small dice
- 1 cup Onion, chopped fine
- 2 T Fresh Herb, chopped
- 2 @ Bay Leaf
- 2 T Lemon Juice & Zest
- TT Salt & Pepper
- 10 oz Spinach

Heat 2 T fat in skillet over medium heat. Render pancetta or bacon. Add vegetable, onion, herb and bay leaves. Cover and cook, stirring occasionally, until vegetable is tender.

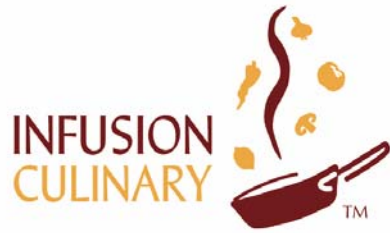
Mix lemon juice and zest with remaining fat. Season TT. Toss with cooked vegetables and serve.

VARIATIONS: Instead of cauliflower, use broccoli, carrot, Brussels sprouts, etc. Instead of spinach, use arugula, kale, other greens.

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## Infusion Culinary Techniques & Recipes

### Squash & Herb Soup

Yield: 6 to 8 servings

- 2 to 4 T Unsalted Butter
- 3 cup Onion, chopped
- 3 T Aromatics, Garlic, Shallot, Ginger, chopped
- 5 to 6 lbs Fresh Squash, peeled and large dice OR  
3 cans Squash Puree OR combination
- 5 cups White Stock or Vegetable Broth
- 3 T Fresh Herbs, Sage, Thyme, etc, chopped
- 2 – 3 cups Light Cream (or combo with stock)
- 1 cup Sour Cream (optional)
- TT Salt & Pepper

In pot, heat butter over medium low heat. Cook onion and aromatics until translucent.

Add raw squash and stock. Bring to temperature, then simmer until squash is tender, about 20 to 30 minutes. Add squash puree, if using. Add 2 T herbs and simmer 5 minutes.

Puree soup in blender. Strain back into pot, and add the cream or sour cream. Season TT. Heat through, top with remaining 1 T herbs.

VARIATIONS: Use pumpkin, butternut squash, etc.

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## Infusion Culinary Techniques & Recipes

### Stuffing

Yield: 8 – 10 servings

- 1 cup Unsalted Butter (less if using fatty protein)
- 1 ½ - 2 lbs Vegetables and/or Proteins and/or Fruits, sliced or diced
- 1 ½ - 2 cups Aromatics, Onions, Leeks, Garlic, Shallots, chopped
- 1 ½ - 2 cups Flavored Liquid, Stock, Wine
- 1 – 2 T Fresh Herbs, chopped
- 12 to 16 oz Bread, diced or sliced
- TT Salt & Pepper
- ½ - 1 cup Stock

Up to 1 day ahead:

Melt butter over medium high heat. Sauté protein (if using), then vegetables, then fruit until soft. Add aromatics, sauté a few minutes.

Add flavored liquid and herbs. Cook until liquid is almost evaporated.

Day of service:

Reheat vegetables if necessary.

Mix in bread. Season.

Preheat oven to 350 or 375. Butter the baking dish. Moisten stuffing with extra stock. Transfer to baking dish and cook, uncovered, until heated through, about 30 to 45 minutes.

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## Infusion Culinary Techniques & Recipes

### Roasted Turkey

Yield: 8 to 10 servings

- 12 – 14 lb Turkey
- 1 Large Onion, large dice
- 2 – 3 Ribs Celery, large dice
- 2 Carrots, large dice
- ½ cup Aromatics, large dice
- ½ cup Citrus, quartered
- ¼ cup Fresh Herbs
- TT Salt & Pepper
- 1 – 2 cups Flavored Liquid , stock, wine
- Fat or Flavored Fat, oil, herb butter

Preheat oven to 350. Remove bags with neck, liver, heart, etc. Wash and pat dry turkey. Season inside and out. Carefully push fingers between skin and breast and rub flavored fat – smooth skin. Repeat on exterior of turkey. Stuff cavities with aromatics, citrus and herbs.

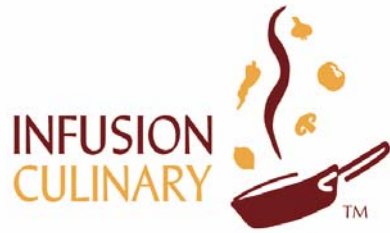
Place diced vegetables in roasting pan. Place rack on top. Pour flavored liquid in pan. Truss the bird, or tuck neck skin under body and tie drumsticks together; tuck wings under body. Place bird breast side up in rack. Roast. Turn pan halfway through cooking – no need to baste. When thigh meat registers about 170, remove from oven and rest about 30 minutes.

Turkey Tidbits:

- Allow 1 ½ lbs per person.
- To brine, dissolve 1 ¼ cup of kosher salt with 1 gallon of cold water. Place turkey in brine 12 – 24 hours. Rinse & pat dry.
- To cook in about 2 hours, use a small (10 – 14 lb) turkey. Cook for 1 hour at 450, then lower to 400 for another hour, until done. If breast is getting too brown, cover with foil during last hour.
- If using V rack, place turkey breast down, then turn over for last half of cooking time.
- Make sure pan has enough liquid to prevent burning.

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## Infusion Culinary Techniques & Recipes

### Basic Turkey Gravy

Yield: 8 servings

- 4 - 6 cups Turkey or Chicken Stock
- ½ cup Unsalted Butter
- ¾ cup AP Flour
- Drippings from roasting pan
- TT Salt & Pepper
- Flavorings

Strain drippings from roasting pan. Discard vegetables. Discard as much fat as possible from drippings.

Place roasting pan over burners on cook top. Pour in 1 cup stock and deglaze, and strain into remaining drippings.

Melt butter over medium heat in saucepan. Whisk in flour, cooking until blond. Slowly pour in the stock, whisking to prevent lumps. Bring to temperature, then to simmer. Add flavorings. Reduce to desired consistency, about 5 minutes. Season TT.

FLAVORINGS: Mustard; horseradish; shoyu; fresh herbs; spices; curry; chile; vinegar; etc.

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## Infusion Culinary Techniques & Recipes

### Buttermilk Biscuits

Yield: Approx 16 Biscuits

- 2 ¼ cups AP Flour
- 2 tsp Baking Powder
- ½ tsp Baking Soda
- 1 tsp Salt
- 1 ½ cup Unsalted Butter
- 10 T ½ inch cubes, cold; 2 T melted
- 1 cup Buttermilk, chilled

Preheat oven to 425, place rack in lower third of oven.

In a large bowl, whisk together dry ingredients. Add the cold butter and using a pastry blender, 2 knives, or a food processor, cut the butter into the dry ingredients until mixture is the size of small peas. Stir in buttermilk just until dough is moistened – do not over mix.

On a lightly floured surface, knead the dough 2 or 3 times, just until it forms. Pat into a ½ inch thick disk. Using a floured cookie cutter, cut into biscuits. (Cutting triangular biscuits will waste less dough).

Place on baking sheet and brush with melted butter – chill until firm. (May be frozen at this point.)

Bake for 20 minutes, or until golden. Cool slightly. Serve.

VARIATION: Add 1 to 1 ½ tsp chopped fresh herbs after working in the butter, but before adding the milk. Add shredded cheese. Add cooked bacon.

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