

## **TURKEY WITH TAMALES STUFFING**

~Provided by Visionary Christine Portillo, as prepared by husband Raoul

~Courtesy of: *Simply Simpatico: A Taste of New Mexico from the Junior League of Albuquerque*

~12-16 succulent servings!

### **Ingredients:**

2½ 10-ounce cans mild enchilada sauce  
2 10-ounce cans water  
2 13¼-ounce cans chicken broth  
2 teaspoons chili powder  
½ teaspoon poultry seasoning  
1 teaspoon salt  
1 medium onion, quartered  
1 clove garlic, sliced  
Turkey liver, gizzard, and neck  
8 ounces hot sausage  
1 large onion, chopped  
¼ cup butter  
24 tamales, broken into pieces  
1 recipe day-old corn bread to fill a 9"x9" pan  
2 eggs, beaten  
1¼ cup chicken broth  
½ teaspoon ground cumin  
Salt to taste  
Pepper to taste  
1 16-20 pound turkey

### **Preparation:**

Combine enchilada sauce, water, chicken broth, chili powder, poultry seasoning, salt, onion, garlic, turkey liver, gizzard, and neck and simmer 3-4 hours, adding more water if necessary. Set aside to use as basting sauce and gravy. Strain before using.

Brown sausage and drain if necessary.

Saute onions in butter.

Crumble tamales and corn bread into a large bowl. Add sausage, onions, eggs, broth, cumin, salt and pepper and mix gently.

Loosely stuff turkey and truss before baking.

Roast stuffed turkey as usual, basting frequently with gravy until done. Serve with remaining gravy.

~Says *Simply Simpatico: New Mexicans continue a tradition begun by the Pilgrims!*

\*TIPS: Early Thanksgiving week, we order 2 dozen tamales from our favorite Mexican restaurant. We know their tamales are going to be fresher and meatier than sometimes anemic grocery store fare. Suggest you do the same! And as far as "roast stuffed turkey as usual"? We actually charcoal ours (indirect method) on husband's trusty Weber kettle: We've found it makes for a more succulent bird!

~cp

### ***MEAN GREEN BEAN CASSEROLE***

~Provided by Visionary Melissa Foteh, as prepared by her mom Freida

~Makes 6 mean servings!

#### **Ingredients:**

1 can (10  $\frac{3}{4}$  ounces) cream of mushroom soup

$\frac{3}{4}$  cup milk

$\frac{1}{8}$  teaspoon black pepper

2 cups French-fried onions

4 cups cooked green beans

1 cup shredded cheddar cheese

#### **Preparation:**

Mix soup, milk, pepper, 1  $\frac{1}{3}$  cup french-fried onions, green beans, and cheese together in a 1  $\frac{1}{2}$  quart casserole dish.

Bake for 25 minutes at 350 degrees F.

Put remaining  $\frac{2}{3}$  french-fried onions on top of casserole.

Bake for 5 minutes until browned.

## ***“SUPER SMOOTH” WHIPPED SWEET POTATOES***

~Provided by Visionary Jacki Jurach

~Courtesy Tyler Florence, as provided on FoodNetwork.com, April 25, 2009

~Makes 10-12 servings

### **Ingredients:**

4 large sweet potatoes, scrubbed  
Kosher salt and freshly ground black pepper  
2 cups heavy cream  
2 bay leaves  
½ teaspoon ground cinnamon  
Pinch freshly grated nutmeg  
½ orange, zested  
2 tablespoons brown sugar  
1 tablespoon unsalted butter

### **Preparation:**

Preheat the oven to 350 degrees F.

Prick the sweet potatoes all over with a fork, drizzle with olive oil, and season with salt and pepper. Put them in a roasting pan and roast for 45 minutes until they are very soft. Remove the pan from the oven. In a small sauce pot, over low heat, heat the cream with the bay leaves, then keep warm until ready to puree potatoes. Discard the bay leaves before adding to potatoes.

When the potatoes are cool enough to handle, scoop the flesh into the bowl of a food processor. Season with salt, cinnamon, nutmeg, orange zest, and brown sugar. Add cream and 1 tablespoon of butter and puree until super smooth.

### **MAMA STAMBERG'S CRANBERRY RELISH**

~Provided by Visionary Christine Portillo

~Courtesy of Susan Stamberg, as reported on NPR every year the Friday before Thanksgiving

#### **Ingredients:**

Weird pairing of cranberries with things like onions and horseradish: So on this recipe, I'm going to send you straight to the horse's mouth: Listen to Susan tell her story and convince you to add this impossibly pink confection to your Thanksgiving feast! It's pink all right, but it *is* tasty—and great with cold, leftover turkey sandwiches!

<http://bit.ly/StamCran>

***ET VOILA: DESSERT! BRANDY GRAESSER'S BEST PUMPKIN PIE EVER***

~Provided by Visionary Jason Graesser, as prepared to mouth-watering perfection by wife/baker Brandy

~Makes 8 -10 servings

**Ingredients:**

One 9-inch unbaked pie shell

**Filling:**

2 eggs, slightly beaten

2 cups fresh pumpkin puree

1 cup firmly packed brown sugar

1 1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon ground nutmeg

2 tablespoons melted butter

1 cup milk

1 teaspoon vanilla extract

**Preparation:**

Preheat oven to 425°F.

In a large bowl, add filling ingredients in order given. Mix well with electric mixer or by hand.

Pour into pie shell. Bake 15 minutes. Then reduce oven temperature to 350°F and continue baking for an additional 45 minutes or until knife inserted near the center comes out clean. Cool slightly and serve warm or chilled. Makes one 9-inch pie.

## **LEFTOVERS! TURKEY ENCHILADAS**

~Provided by Christine Portillo

~Also courtesy of the Albuquerque Junior League's *Simply Simpatico* cookbook (1990 printing)

~Makes 6 servings

### **Ingredients:**

2 14-ounce cans enchilada sauce  
12 fresh corn tortillas  
½ cup cooking oil  
3 cups cooked turkey, diced  
½ cup green onions, chopped  
½ pound Longhorn cheese, grated  
½ pound Monterey Jack cheese, grated  
½ cup sliced black olives

### **Preparation:**

Warm enchilada sauce in a saucepan and set aside.

Dip corn tortillas in hot cooking oil only until limp; dip into warmed enchilada sauce and then fill each tortilla with small amounts of turkey, onions, cheeses, and olives.

Carefully roll each enchilada and place seamside down in a 9"x13" pan.

Pour enchilada sauce over the top and sprinkle with remaining cheese.

Garnish with extra sliced olives if desired.

Bake in 325-degree oven for 25 minutes or until cheese is melted and sauce is bubbly.

Says *Simply Simpatico*: *"New Mexicans serve this dish with a generous sprinkling of shredded crisp lettuce, an accompaniment of hot sopaipillas, and a side dish of pineapple sherbert [sic] to clear and cool the palate. These enchiladas are perfect for leftover holiday turkey."* {Author aside: Where's the Hatch green chile? If you're gonna have NM-style turkey enchiladas, you gotta have la chile mas fina from Hatch! ~cp}