

a celebration of THANKS

HOLIDAY RECIPES: Chocolate chunk bread

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Heat oven to 350 F.

Coat 9-by-5-inch loaf pan with olive oil.

In mixing bowl, mash 2 bananas. Add applesauce, egg, egg white and vanilla to bananas and whisk.

In separate bowl, combine flour, sugar, baking soda, salt and cinnamon. Slowly add wet ingredients to dry ingredients and mix. Add olive oil slowly and mix until combined.

Fold in chocolate chunks. Pour batter into loaf pan.

Heat nut spread in microwave until it reaches pourable consistency. Swirl spread into top of batter. Thinly slice long, flat strips of banana. Add slices to top of batter for decoration.

Place loaf pan in oven and bake 1 hour. Remove bread and cool before slicing.

Rustic Minestrone

3 tablespoons Bertolli Extra Virgin Olive Oil, divided
1 small zucchini, sliced in 1/2-inch half moons
2 cups tightly packed, thinly sliced Tuscan kale leaves
1 jar (23 ounces) Bertolli Rustic Cut Three Cheese with Aged Asiago, Romano and Parmesan Sauce
1 carton (32 ounces vegetable broth
1 can (15 ounces) cannellini beans, rinsed
1/3 cup shaved Parmigiano Reggiano cheese

In 6-quart pot over medium-high heat, heat 2 teaspoons oil. Add zucchini and kale; cook, stirring frequently, about 1-2 minutes, or until kale begins to wilt. Reduce heat to medium; add sauce, broth and beans. Simmer 5-7 minutes, or until heated. Top with shaved cheese before serving.

Tips: Substitute garbanzo beans, kidney beans, pinto beans or tri-bean blend for cannellini beans. For heartier soup, add 3 cups (9 ounces) refrigerated tortellini pasta with broth and beans. Simmer soup 8-10 minutes more, or until pasta is cooked through.



Cranberry Riesling Brined Turkey

1 quart water
6 bay leaves
2 tablespoons whole black peppercorns
1 tablespoon mustard seeds
1 1/2 cups kosher salt
1 bottle (750 milliliters) Riesling wine
2 large shallots, thinly sliced, divided
8 cloves garlic, crushed but left in skins
1 bunch fresh thyme, divided
2 cups fresh cranberries, slightly crushed, divided
1 turkey (16 pounds), giblet package and neck removed
ice water, for covering turkey
1/2 cup Bertolli Mild Olive Oil salt, to taste pepper, to taste

In pot, bring water, bay leaves, peppercorns, mustard seeds and kosher salt to boil. Stir until salt is dissolved. Cool to room temperature.

Pour brine into 5-gallon stock pot or container. Pour in wine then add one shallot, garlic, thyme (reserving some for stuffing turkey) and 1 cup cranberries. Slowly lower in turkey.

Pour ice water into pot to cover turkey. Place lid on pot and refrigerate at least 24 hours.

Heat oven to 500 F. Remove turkey from brine, pat dry and stuff with

reserved shallot, thyme and cranberries.

Place turkey in roasting pan. Generously massage olive oil into skin of turkey. Sprinkle with salt and pepper, to taste. Use kitchen twine to tie legs together so turkey will keep its shape. Place in roasting pan and roast 20 minutes. Lightly brush skin again with olive oil, reduce heat to 350 F and roast until internal temperature reaches 155-160 F on meat thermometer.

Allow turkey to rest, loosely covered with foil, 30 minutes before carving.

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