



Roast Turkey Dinner Menu

Rosemary Brie Crostini
with a Duo of Jams

Truffled Mashed Potatoes
with Garlic and Sour Cream

Roasted Carrots and Green Beans
with Candied Almonds

Roast Turkey
with Herb Butter and Garlic

Turkey Jus

Tangy Apple Cranberry Compote

Roasted Brussels Sprouts
with Brown Sugar Bacon

Welcome to your HelloFresh Holiday Box experience! We hope you're as excited to taste this menu as we were to create it. This booklet is here to help you get all that deliciousness ready, so you can spend more time with family and friends and avoid chaos in the kitchen. Enjoy!



INGREDIENTS



14-16 lb
Honeysuckle
White Turkey



Fresh
Thyme



Truffle Butter
(Contains: Milk)



Carrots



Apple



Bacon



Brie Cheese
(Contains: Milk)



Currant Jam



Sour Cream
(Contains: Milk)



Green
Beans



Brussels
Sprouts



Brown Sugar



Demi-
Baguettes
(Contains: Wheat)



Apricot Jam



Garlic



Balsamic
Vinegar



Shallots



Chicken
Demi-Glace
(Contains: Milk)



Fresh
Rosemary



Yukon Gold
Potatoes



Sliced Almonds
(Contains: Tree Nuts)



Ocean Spray®
Whole-Berry
Cranberry Sauce



Flour
(Contains: Wheat)

Get it done in one day

THE 4-HOUR GAME PLAN

LET'S GET STARTED

1 Prep Turkey & Make Herb Butter
Letting your turkey (aka the main event) stand at room temperature before roasting ensures crisp skin and juicy meat. Meanwhile, whip up the thyme-and-rosemary-flecked butter, if you haven't already done so. (Roast Turkey, steps 1 & 2)

2 Make Crostini
If you already toasted your baguettes (go you!), start topping the crostini. If you didn't pretoast, go ahead and make the whole recipe now. You can let this awesome app sit out while you tackle the rest of the meal. You got this! (Rosemary Brie Crostini)

ONCE CROSTINI ARE DONE

3 Prep Veggies
• Dice up your potatoes and place them in a large pot with enough cold salted water to cover. (Truffled Mashed Potatoes, step 1)
• If you haven't already, trim and halve your Brussels sprouts, then peel and prep your carrots. Preheat baking sheets to ensure the sprouts get nice and crispy. (Roasted Brussels Sprouts and Roasted Carrots and Green Beans, both step 1)

4 Toast Almonds
Time to make almonds as delicious as possible by glazing them in butter and sugar. Set the toasty treasures aside to cool and turn crunchy for topping your roasted carrots and green beans later. (Roasted Carrots and Green Beans, step 3)

5 Roast Turkey
Finally, what everyone came for! Pop the turkey in the oven and roast it to perfection—once that irresistible scent fills your kitchen, you'll really know it's the holidays. (Roast Turkey, steps 3 & 4)

WHILE TURKEY ROASTS

6 Make Cranberry Compote and Mashed Potatoes
While the bird's in the oven, whip up the compote if you haven't already and make your ultra-luxurious Truffled Mashed Potatoes. (Tangy Apple Cranberry Compote; Truffled Mashed Potatoes, steps 1 & 2)

7 Roast Veggies
Season your prepped Brussels sprouts and sprinkle with brown-sugar-coated bacon. Pop the mixture in the oven to get crispy and candied. Simultaneously, roast your carrots and green beans to get them tender on the inside and crispy on the outside. (Roasted Brussels Sprouts, steps 2 & 3; Roasted Carrots and Green Beans, step 2)

FINISH LINE

8 Make Au Jus & Carve Turkey
Take your beautiful bird out of the oven and let it rest for 30 minutes total—this'll help the juices redistribute. Meanwhile, turn those flavorful drippings into a rich au jus for drizzling over. Once your turkey is rested, grab your sharpest knife and follow our guide to carve that bird like a pro. (Roast Turkey, steps 5 & 6, and Turkey Jus)

9 Put on the Finishing Touches
Time to warm up the mashed potatoes, garnish the roasted veggies, and get ready to eat! (Truffled Mashed Potatoes, step 3; Roasted Carrots and Green Beans, step 4)

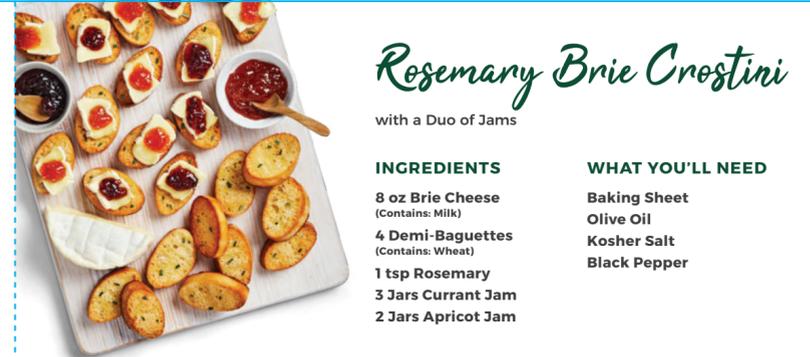
10 Serve Dinner
Finally, the moment we've all been waiting for! Present the beautiful bounty to your guests (*read: soon-to-be fans*), pat yourself on the back, then DIG IN!

BONUS

11 Mulled Wine
Betcha didn't think you could make red wine better, did you? Enter our Slow Cooker Mulled Wine. Gather the ingredients you don't already have lying around the house and follow our recipe for this adult-friendly holiday treat. Just wait 'til the scent of bubbling warm spices fills your kitchen.

UP TO 1 DAY AHEAD

- Make **Tangy Apple Cranberry Compote**. Let cool completely, then store in an airtight container in the fridge. Let come to room temperature before serving.
- Slice and toast **baguettes** for **Rosemary Brie Crostini**. Let cool completely, then store in an airtight container.
- Trim and halve **Brussels sprouts** and store in a zip-close bag in the fridge.
- Peel and prep **carrots** and store in a separate zip-close bag in the fridge.
- Make **herb butter** for the **Roast Turkey** and place in the fridge in an airtight container. Remove from fridge 1 hour before ready to use.



Rosemary Brie Crostini

with a Duo of Jams

INGREDIENTS

8 oz Brie Cheese
(Contains: Milk)
4 Demi-Baguettes
(Contains: Wheat)
1 tsp Rosemary
3 Jars Currant Jam
2 Jars Apricot Jam

WHAT YOU'LL NEED

Baking Sheet
Olive Oil
Kosher Salt
Black Pepper



1 PREP
Adjust rack to middle position and preheat oven to 425°F. Set aside brie to come to room temperature. Pick rosemary leaves from stems; finely chop leaves until you have 1 tsp. (Set aside the remaining leaves to use throughout the rest of the meal!)



2 BAKE
Slice each baguette crosswise into 8 equal-sized rounds; place on a large baking sheet (or two smaller ones). Drizzle with olive oil, sprinkle with chopped rosemary, and season with salt and pepper. Bake until golden brown and fragrant, 5-10 minutes. (If using 2 smaller baking sheets, roast on middle and bottom racks, swapping positions halfway through baking.)



3 TOP
Using a butter or cheese knife, evenly spread toasted baguette slices with brie, including the rind. Evenly dollop with jam, about ½ tsp on each crostini. (*TIP:* Sprinkle finished crostini with toasted walnuts or almonds for extra crunch.) Arrange on a serving tray.



Truffled Mashed Potatoes

with Garlic and Sour Cream

INGREDIENTS

4 lbs Yukon Gold Potatoes
2 Cloves Garlic
1 Cup Sour Cream
(Contains: Milk)
4 TBSP Truffle Butter
(Contains: Milk)

WHAT YOU'LL NEED

Peeler
(Optional)
Large Pot
Strainer
Potato Masher
4 TBSP Butter
(Contains: Milk)
Kosher Salt
Black Pepper



1 PREP
Wash and dry all produce. Dice potatoes into 1-inch pieces. (*TIP:* Peel them first for a smoother texture.) Peel 2 cloves garlic (keep remaining head intact for use in Roast Turkey recipe). Place potatoes and garlic cloves in a large pot with enough salted water to cover by 2 inches. Cover pot and bring to a boil. Once boiling, uncover and cook until potatoes are easily pierced by a fork, 15-18 minutes. Reserve 1½ cups cooking liquid, then drain and return potatoes and garlic to pot.



2 MASH
Mash potatoes and garlic with a fork or potato masher until smooth. Stir in sour cream, truffle butter, and 4 TBSP plain butter. (*TIP:* Start with 1½ packages of truffle butter, taste, and add more from there for a stronger flavor.) If needed, add up to 1 cup reserved cooking liquid, a splash at a time, until smooth. (Don't toss the remaining! You may use it later.) Taste and season with salt and pepper. Keep covered until ready to serve.



3 FINISH
When ready to serve, warm mashed potatoes in pot over low heat. If needed, add splashes of remaining reserved cooking liquid until smooth and creamy. Transfer to a serving bowl. (*TIP:* If you have any remaining truffle butter, using a spoon, make a shallow well in the center of the warm mashed potatoes, top with butter, and let it melt.)



Roasted Carrots and Green Beans

with Candied Almonds

INGREDIENTS

2 oz Sliced Almonds
(Contains: Tree Nuts)
12 oz Carrots
24 oz Green Beans

WHAT YOU'LL NEED

Peeler
Large Bowl
2 Baking Sheets
Large Pan
2 tsp Olive Oil
1 tsp Sugar
Kosher Salt
Black Pepper
2 TBSP Butter
(Contains: Milk)



1 PREP
Adjust rack to top and middle positions and preheat oven to 425°F. Wash and dry all produce. Trim, peel, and halve carrots lengthwise, then cut into long, thin pieces, about the size of the green beans.



2 ROAST
Toss carrots in a large bowl with green beans, a large drizzle of olive oil, salt, and pepper. Evenly divide between 2 baking sheets. Roast on top and middle racks, swapping positions halfway through, until tender, 20-25 minutes.



3 TOAST
Meanwhile, melt 2 TBSP butter in a large pan over medium-high heat. Add almonds and cook, stirring, until lightly fragrant, 1-2 minutes. Add 1 tsp sugar and a pinch of salt. Continue to cook until toasted, 30-60 seconds more. Turn off heat; transfer to a plate.

4 SERVE

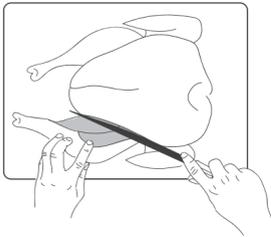
When ready to serve, transfer roasted veggies to a platter or shallow bowl. Sprinkle with almonds.



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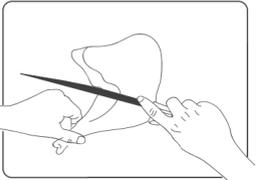
Turkey Carving Guide

Once turkey has rested at least 30 minutes, you can begin carving. To prepare, snip the leg clamp with kitchen shears and discard.



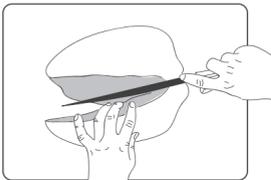
STEP 1

Using your sharpest knife (if you have a carving knife, bust it out), slice the skin near the thigh to expose the joint. Cut through the joint, pulling the leg away from the carcass to remove. Repeat with other leg.



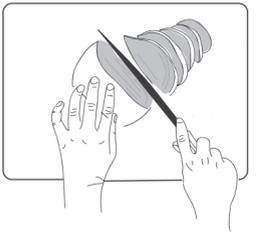
STEP 2

Locate the joint between the thigh and drumstick, then slice to separate the two. Use the heel of your knife (near the handle) for the most force and stability.



STEP 3

Slice off the wings. Then, starting at the neck end, cut along the breastbone. Angle your knife and slice against the rib cage to remove the breast. Repeat on the opposite side to remove the second breast.



STEP 4

Gently slice the breasts crosswise. If desired, remove bone from thigh and slice meat. Arrange the white meat on a large platter along with thighs, drumsticks, and wings.



Roast Turkey

with Herb Butter and Garlic

INGREDIENTS

14-16 lb Honeysuckle White Turkey
1 tsp Thyme
1 tsp Rosemary
½ Shallot
1 Head Garlic

WHAT YOU'LL NEED

Baking Sheet
Paper Towels
Kitchen Shears
Small Bowl
Large Roasting Pan
Instant-Read Thermometer
Aluminum Foil
4 TBSP Butter (Contains: Milk)

Kosher Salt
Black Pepper
Turkey Lifters (Optional)
Fat Separator (Optional)
Carving Knife (Optional)



1 PREP

One hour before you're ready to cook, line a rimmed baking sheet with paper towels. Using kitchen shears, remove and discard outer packaging from turkey. Place turkey on prepared sheet. Remove and discard giblets and neck from inside cavity. *Do not rinse turkey. Do not remove oven-safe leg clamp; this is needed to keep the legs together.* Pat turkey very dry, including inside the cavity, with paper towels. (TIP: This ensures that the turkey skin will get nice and crispy when roasted.) Let stand at room temperature for one hour.

2 MIX

While turkey comes to room temperature, place 4 TBSP butter in a small microwave-safe bowl. Microwave until just softened, 10 seconds (if butter melts, start process over again). Strip thyme leaves from stems; chop leaves until you have 1 tsp. Chop reserved rosemary leaves until you have 1 tsp. Mix into softened butter. Season with salt and pepper.



3 SEASON

Adjust racks to middle and bottom positions; preheat oven to 425°F. Halve and peel shallot. Reserve 2 cloves garlic for Turkey Jus; slice bottom ¼ of remaining garlic head to expose the cloves. Once turkey has stood for 1 hour at room temperature, season all over, including inside the cavity, with plenty of salt and pepper. Place half the shallot (save remaining half for Turkey Jus) and sliced garlic head inside turkey cavity. Rub herb butter all over outer side of turkey skin.



4 ROAST

Place seasoned turkey, breast side up, in a large roasting pan; tuck wing tips underneath the body. Roast on middle rack until cooked through, 1 hour 45 minutes (follow our Game Plan to stay on track while the turkey roasts!). To check for doneness, insert an instant-read thermometer into the thickest part of the thigh. *Turkey is fully cooked when internal temperature reaches 180°F in the thigh and 165°F in the breast.* If not yet cooked through after 1 hour 45 minutes, loosely tent turkey with aluminum foil and return to oven until juices run clear, 15-30 minutes more. Remove from oven. TIP: Resist the urge to peek on your bird—opening the oven will cause the temperature to drop, thus slowing down the cooking process. Instead, turn on the oven light and check on it through the glass!

5 REST

Let turkey rest in roasting pan for 15 minutes, then using tongs or turkey lifters, carefully transfer to a cutting board to rest for 15 minutes more. Carefully pour pan drippings into a fat separator or a large measuring cup. Set aside to cool. (See TURKEY JUS recipe)

6 FINISH

Carve turkey; serve on a platter with Turkey Jus and Tangy Apple Cranberry Compote on the side. (See TURKEY CARVING GUIDE)



Turkey Jus

INGREDIENTS

½ tsp Thyme
½ tsp Rosemary
1 TBSP Flour (Contains: Wheat)
2 Chicken Demi-Glace (Contains: Milk)

½ Shallot (left over from Roast Turkey recipe)
2 Cloves Garlic (left over from Roast Turkey recipe)

WHAT YOU'LL NEED

Small Pot
Whisk
Kosher Salt
Black Pepper
1 TBSP Butter (Contains: Milk)



1 PREP

Peel and mince shallot half and reserved 2 cloves garlic from Roast Turkey recipe. Strip thyme leaves from stems; chop leaves until you have ½ tsp. Chop reserved rosemary leaves until you have ½ tsp.



2 SKIM

Allow reserved turkey drippings from step 5 of Roast Turkey recipe to cool and separate (the fat will rise to the top); this takes 2-3 minutes. Using a small ladle or spoon, skim off and discard as much fat as you can. Add water to remaining drippings until you have 1 ½ cups of liquid. (TIP: Feel free to swap out the water for turkey or chicken stock, if you have some, for extra-rich flavor.)

3 SIMMER

Melt 1 TBSP butter in a small pot over medium-high heat. (If it's clean, use the same pot you used to cook the compote.) Add shallot, garlic, thyme, and rosemary. Cook, stirring, until fragrant, 1 minute. Stir in flour; whisk for 30 seconds. Slowly pour in skimmed drippings and demi-glace. Whisk to combine, then bring to a boil. Reduce to a low simmer and cook until slightly thickened, 8-10 minutes. (TIP: Jus is meant to be pourable, not thick like a gravy.) Season with salt and pepper.



Tangy Apple Cranberry Compote

INGREDIENTS

14 oz Ocean Spray® Whole-Berry Cranberry Sauce

1 Apple
1 Shallot
5 tsp Balsamic Vinegar

WHAT YOU'LL NEED

Peeler
Small Pot
1 tsp Vegetable Oil
Kosher Salt



1 PREP

Wash and dry all produce. Peel, core, and finely dice apple. Halve, peel, and finely dice shallot.



2 COOK

Heat a drizzle of oil in a small pot over medium heat. Add apple and shallot; cook, stirring occasionally, until slightly softened, 5-7 minutes. Add cranberry sauce; break up with a spatula until combined. Add a splash of vinegar (save the rest for drizzling on your crostini if you like a sweet and tangy combo!) and a pinch of salt.

3 SERVE

Transfer compote to a serving bowl. Let come to room temperature, about 30 minutes.



Roasted Brussels Sprouts

with Brown Sugar Bacon

INGREDIENTS

2½ lbs Brussels Sprouts
4 oz Bacon
1 TBSP Brown Sugar

WHAT YOU'LL NEED

2 Baking Sheets
Large Bowl
Small Bowl
4 tsp Vegetable Oil
Kosher Salt
Black Pepper



1 PREP

Wash and dry Brussels sprouts. Place 2 lightly oiled baking sheets (if it's clean, reuse one from toasting crostini) on top and middle racks; preheat oven to 425°F. Trim and halve Brussels sprouts. Cut bacon into ½-inch pieces.



2 SEASON

Toss Brussels sprouts in a large bowl with a large drizzle of oil, salt, and pepper. Divide between preheated baking sheets; arrange cut sides down. Toss bacon and brown sugar together in a small bowl; sprinkle over Brussels sprouts.



3 ROAST

Roast Brussels sprouts and bacon, switching rack positions halfway through, until sprouts are browned and tender and bacon is crispy and has a candy-like glaze, 20-25 minutes. Transfer to a platter for serving.



Bonus Recipe

Slow Cooker Mulled Wine

Want to really bring the holiday cheer? Whip up this warming spiced wine recipe—aka the best-ever big-batch cocktail! Hit the grocery store for these nine easy-to-find ingredients (or the ones you don't already have in your kitchen), combine them, and let the slow cooker do its thing. Let the wine infuse during dinner, then serve with dessert to really wow the crowd.

INGREDIENTS

1 Bottle Red Wine (our chefs recommend Cabernet Sauvignon)
2 Cinnamon Sticks
3 Star Anise
5 Cloves

Juice of 1 Orange
2 TBSP Honey
2 Pears, thinly sliced
2 Limes, thinly sliced
1 Orange, thinly sliced

1 COMBINE

In a slow cooker, combine wine, cinnamon sticks, star anise, cloves, orange juice, honey, and pear slices (leave a few for garnish). Turn heat to low and let simmer for 1 hour.

2 INFUSE

Once wine has simmered for 1 hour, add lime and orange slices (again, leaving a few for garnish); let infuse on the "keep warm" setting until dinner is ready.

3 SERVE

When ready to serve, remove cinnamon sticks, star anise, and cloves. Divide between glasses and garnish with a few slices of pear, lime, and orange. Cheers!



TURKEY EDITION

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Beef Tenderloin Dinner Menu

Rosemary Brie Crostini
with a Duo of Jams

Truffled Mashed Potatoes
with Garlic and Sour Cream

Roasted Carrots and Green Beans
with Candied Almonds

Roasted Brussels Sprouts
with Brown Sugar Bacon

Pan-Seared Beef Tenderloin
with Cherry Balsamic Sauce

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INGREDIENTS



6 Beef Tenderloin Filets



Currant Jam



Sour Cream
(Contains: Milk)



Green Beans



Bacon



Brie Cheese
(Contains: Milk)



Apricot Jam



Garlic



Balsamic Vinegar



Brussels Sprouts



Demi-Baguettes
(Contains: Wheat)



Yukon Gold Potatoes



Sliced Almonds
(Contains: Tree Nuts)



Cherry Preserves



Brown Sugar



Fresh Rosemary



Truffle Butter
(Contains: Milk)



Carrots



Shallot



Beef Demi-Glace
(Contains: Milk)

Get it done in one day

THE 2-HOUR GAME PLAN

LET'S GET STARTED

1 Make Crostini
If you already toasted your baguettes (go you!), start topping the crostini. If you didn't pretoast, go ahead and make the whole recipe now. You can let this awesome app sit out while you tackle the rest of the meal. You got this! (Rosemary Brie Crostini)

2 Prep Potatoes
Dice up your potatoes and place them in a large pot with enough cold salted water to cover. (Truffled Mashed Potatoes, step 1)

ONCE CROSTINI ARE DONE

3 Prep Veggies
If you haven't already, trim and halve your Brussels sprouts, then peel and prep your carrots. Preheat baking sheet to ensure the sprouts get nice and crispy. (Roasted Brussels Sprouts and Roasted Carrots and Green Beans, both step 1)

4 Toast Almonds
Time to make almonds as delicious as possible by glazing them in butter and sugar. Set the toasty treasures aside to cool and turn crunchy for topping your roasted carrots and green beans later. (Roasted Carrots and Green Beans, step 3)

5 Make Truffled Mashed Potatoes
Time to whip up those sumptuous spuds. Don't forget to throw 2 garlic cloves into your pot o' potatoes before boiling! (Truffled Mashed Potatoes, steps 1 & 2)

FINISH LINE

6 Prep Beef Tenderloin and Roast Veggies
Take your beef out of the fridge and allow it to come to room temperature. This will help with even cooking and a great sear. Meanwhile, finish the beef prep and pop your veggies in the oven to get tender on the inside and crispy on the outside. (Pan-Seared Beef Tenderloin, step 1; Roasted Brussels Sprouts, steps 2 & 3; and Roasted Carrots and Green Beans, step 2)

7 Cook Beef Tenderloin and Make Sauce
Once your beef is at room temperature, it's time to get cooking. After searing the filets to perfection, you'll be making the rich Cherry Balsamic Sauce. (Pan-Seared Beef Tenderloin, steps 2, 3 & 4)

8 Put on the Finishing Touches
Time to warm up the mashed potatoes, garnish the roasted veggies, and get ready to eat! (Truffled Mashed Potatoes, step 3; Roasted Carrots and Green Beans, step 4)

9 Serve Dinner
Finally, the moment we've all been waiting for! Present the beautiful bounty to your guests (read: soon-to-be fans), pat yourself on the back, then DIG IN!

BONUS

10 Mulled Wine
Betcha didn't think you could make red wine better, did you? Enter our Slow Cooker Mulled Wine. Gather any ingredients you don't already have lying around the house and follow our recipe for this adult-friendly holiday treat. Just wait 'til the scent of bubbling warm spices fills your kitchen.

UP TO 1 DAY AHEAD

- Slice and toast baguettes for Rosemary Brie Crostini. Let cool completely, then store in an airtight container.
- Trim and halve Brussels sprouts and store in a zip-close bag in the fridge.
- Peel and prep carrots and store in a separate zip-close bag in the fridge.



Rosemary Brie Crostini

with a Duo of Jams

INGREDIENTS

8 oz Brie Cheese
(Contains: Milk)
3 Demi-Baguettes
(Contains: Wheat)
1 tsp Rosemary
2 Jars Currant Jam
1 Jar Apricot Jam

WHAT YOU'LL NEED

Baking Sheet
Olive Oil
Kosher Salt
Black Pepper



1 PREP
Adjust rack to middle position and preheat oven to 425°F. Set aside brie to come to room temperature. Set aside a few rosemary sprigs for garnishing Beef Tenderloin. Pick remaining rosemary leaves from stems; finely chop leaves until you have 1 tsp. (Set aside the remaining leaves to use throughout the rest of the meal!)



2 BAKE
Slice each baguette crosswise into 8 equal-sized rounds; place on a large baking sheet (or two smaller ones). Drizzle with olive oil, sprinkle with chopped rosemary, and season with salt and pepper. Bake until golden brown and fragrant, 5-10 minutes. (If using 2 smaller baking sheets, roast on middle and bottom racks, swapping positions halfway through baking.)



3 TOP
Using a butter or cheese knife, evenly spread toasted baguette slices with brie, including the rind. Evenly dollop with jam, about ½ tsp on each crostini. (TIP: Sprinkle finished crostini with toasted walnuts or almonds for extra crunch.) Arrange on a serving tray.

You'll only need half the brie for this recipe. Save the rest for snacking, or spread it onto bread in place of mayo for the ultimate leftovers sandwich.



Truffled Mashed Potatoes

with Garlic and Sour Cream

INGREDIENTS

2 lbs Yukon Gold Potatoes
2 Cloves Garlic
½ Cup Sour Cream
(Contains: Milk)
2 TBSP Truffle Butter
(Contains: Milk)

WHAT YOU'LL NEED

Peeler
(Optional)
Large Pot
Strainer
Potato Masher
2 TBSP Butter
(Contains: Milk)
Kosher Salt
Black Pepper



1 PREP
Wash and dry all produce. Dice potatoes into 1-inch pieces. (TIP: Peel them first for a smoother texture.) Peel 2 cloves garlic. Place potatoes and garlic cloves in a large pot with enough salted water to cover by 2 inches. Cover pot and bring to a boil. Once boiling, uncover and cook until potatoes are easily pierced by a fork, 15-18 minutes. Reserve 1 cup cooking liquid, then drain and return potatoes and garlic to pot.



2 MASH
Mash potatoes and garlic with a potato masher or fork until smooth. Stir in sour cream, truffle butter, and 2 TBSP plain butter. (TIP: Start with ¾ package of truffle butter, taste, and add more from there for a stronger flavor.) If needed, add up to ½ cup reserved cooking liquid a splash at a time until smooth. (Don't toss the remaining! You may use it later.) Taste and season with salt and pepper. Keep covered until ready to serve.



3 FINISH
When ready to serve, warm mashed potatoes in pot over low heat. If needed, add splashes of remaining reserved cooking liquid until smooth and creamy. Transfer to a serving bowl. (TIP: If you have any remaining truffle butter, using a spoon, make a shallow well in the center of the warm mashed potatoes, top with butter, and let it melt.)



Roasted Carrots and Green Beans

with Candied Almonds

INGREDIENTS

1 oz Sliced Almonds
(Contains: Tree Nuts)
6 oz Carrots
12 oz Green Beans

WHAT YOU'LL NEED

Peeler
Medium Bowl
Baking Sheet
Large Pan
2 tsp Olive Oil
½ tsp Sugar
Kosher Salt
Black Pepper
1 TBSP Butter
(Contains: Milk)



1 PREP

Adjust rack to top position and preheat oven to 425°F. Wash and dry all produce. Trim, peel, and halve carrots lengthwise, then cut into long, thin pieces, about the size of the green beans.



2 ROAST

Toss carrots in a medium bowl with green beans, a large drizzle of olive oil, salt, and pepper. Evenly spread on a baking sheet. Roast on top rack until tender, 20-25 minutes.



3 TOAST

Meanwhile, melt 1 TBSP butter in a large pan over medium-high heat. Add almonds and cook, stirring, until lightly fragrant, 1-2 minutes. Add ½ tsp sugar and a pinch of salt. Continue to cook until toasted, 30-60 seconds more. Turn off heat; transfer to a plate. Wash out pan and reuse later to cook beef.

4 SERVE

When ready to serve, transfer roasted veggies to a platter or shallow bowl. Sprinkle with almonds.



Roasted Brussels Sprouts

with Brown Sugar Bacon

INGREDIENTS

1½ lbs Brussels Sprouts
4 oz Bacon
1 TBSP Brown Sugar

WHAT YOU'LL NEED

Baking Sheet
Large Bowl
Small Bowl
1 TBSP Vegetable Oil
Kosher Salt
Black Pepper



1 PREP

Wash and dry Brussels sprouts. Place a lightly oiled baking sheet (if it's clean, reuse one from toasting crostini) on middle rack of oven; preheat oven to 425°F. Trim and halve Brussels sprouts. Cut bacon into ½-inch pieces.



2 SEASON

Toss Brussels sprouts in a large bowl with a large drizzle of oil, salt, and pepper. Arrange cut sides down on preheated sheet. Toss bacon and brown sugar together in a small bowl; sprinkle over Brussels sprouts.



3 ROAST

Roast Brussels sprouts and bacon until sprouts are browned and tender and bacon is crispy and has a candy-like glaze, 20-25 minutes. Transfer to a platter for serving.



Pan-Seared Beef Tenderloin

with Cherry Balsamic Sauce

INGREDIENTS

6 Beef Tenderloin Filets
5 tsp Balsamic Vinegar
4 TBSP Cherry Preserves
¾ tsp Rosemary
1 Shallot
1 Beef Demi-Glace
(Contains: Milk)

WHAT YOU'LL NEED

Paper Towels
Large Pan
Whisk
1 TBSP Vegetable Oil
Kosher Salt
Black Pepper
2 TBSP Butter
(Contains: Milk)

1 PREP

About 30 minutes before you're ready to cook, remove beef from refrigerator and allow to come to room temperature. Pat dry with paper towels. Meanwhile, halve, peel, and mince shallot. Mince enough reserved rosemary leaves to give you ¾ tsp.



2 COOK

Generously season beef all over with salt and pepper. Heat a large drizzle of oil in a large pan over medium-high heat. Once oil is shimmering, add seasoned beef and cook until a browned crust begins to form on one side, 4-6 minutes. Flip and cook to desired doneness, 3-6 minutes more. Turn off heat; remove beef from pan and set aside to rest. Leaving browned bits in the bottom of the pan, carefully pour out any excess fat.



3 WHISK

Heat another drizzle of oil in same pan over medium heat. Add shallot and rosemary. Cook until fragrant, 15-30 seconds. Add vinegar, demi-glace, preserves, and ½ cup water. Whisk until combined, then bring mixture to a simmer. Cook until thickened, 3-5 minutes. Remove pan from heat. Stir 2 TBSP butter into sauce until melted. Season with salt and pepper.



4 FINISH

Top beef with a spoonful of sauce; serve remaining sauce on the side. Garnish with reserved rosemary sprigs.



Bonus Recipe

Slow Cooker Mulled Wine

Want to really bring the holiday cheer? Whip up this warming spiced wine recipe—aka the best-ever big-batch cocktail! Hit the grocery store for these nine easy-to-find ingredients (or the ones you don't already have in your kitchen), combine them, and let the slow cooker do its thing. Let the wine infuse during dinner, then serve with dessert to really wow the crowd.

INGREDIENTS

1 Bottle Red Wine
(our chefs recommend Cabernet Sauvignon)
2 Cinnamon Sticks
3 Star Anise
5 Cloves

Juice of 1 Orange
2 TBSP Honey
2 Pears, thinly sliced
2 Limes, thinly sliced
1 Orange, thinly sliced

1 COMBINE

In a slow cooker, combine wine, cinnamon sticks, star anise, cloves, orange juice, honey, and pear slices (leave a few for garnish). Turn heat to low and let simmer for 1 hour.

2 INFUSE

Once wine has simmered for 1 hour, add lime and orange slices (again, leaving a few for garnish); let infuse on the "keep warm" setting until dinner is ready.

3 SERVE

When ready to serve, remove cinnamon sticks, star anise, and cloves. Divide between glasses and garnish with a few slices of pear, lime, and orange. Cheers!



BEEF EDITION