

A taste of Thanksgiving

THE PRINT STAFF PICKED OUT SOME OF OUR FAVORITE RECIPES TO SHARE WITH YOU THIS HOLIDAY SEASON



Walnut Potato Salad

Chop up 2 pounds of potatoes (or one pound, then halve the dressing)
Toss with olive oil salt and pepper
Bake at 400 degrees for 30-45 minutes, mix once or twice

Dressing:

1/2 cup walnut oil
2-3 tablespoons balsamic vinegar
2 tablespoons of dijon
(while I put olive oil in it, next time I'll go full walnut)
Mince a shallot and put half of that in the dressing to soak (one full small or half large)

Toast the rest of the shallot and walnuts on a pan until they're brown
Chop a couple dill pickle up finely

Mix everything together with some salt and pepper
For extra creaminess add avocado...
If you're going to have leftovers, don't add the avocado to all of it, just before serving.



Mrs. Thorsell's Cinnamon Rolls

Ingredients:

1 cup milk
1 cup water
1/2 cup sugar
2 teaspoons of yeast
2 packages of yeast
2 eggs beaten
1/2 cup shortening

1. Preheat oven 350 degrees for about 12-15min.
2. Scald milk and water, skim, add sugar, salt, and butter.
3. Let cool, add flour, beat eggs, and add yeast (in 1/2 cup water) and rest of flour until it no longer shines.
4. Let rise till twice its bulk, punch down and let rise again. Punch down, form rolls let rise again then bake.
5. Enjoy!

Tamales De Elote

Ingredients:

Fresh corn leaves
2 corn husks
500 g of corn masa
1 cup of sugar
250 g of butter
Salt

Method:

1. Soak the corn leaves.
2. Grind corn kernels. Beat the dough with the rest of the ingredients and let it rise.
3. Take a 3-tablespoon batter and put it on a soaked sheet, fold it to close and arrange it in a steamer. Repeat until the whole dough is finished.
4. Steam them for 45 minutes or until they come off the leaves.
5. Enjoy!



Butterscotch Cinnamon Pie

Ingredients:

1 cup brown sugar
2 cups milk
1 cup heavy cream
2 tablespoon water
9 eggs
4 tablespoons butter
3 tablespoon cornstarch
1 teaspoon vanilla extract
2 teaspoon cinnamon
1 store bought pie crust (or make your own)

For the full recipes and instructions on how to make this dish, visit thelackamasprint.net



Vegan Egnog

Ingredients:

2 cups of coconut milk (preferably from a carton)
2/3 of packaged silken tofu
Maple syrup
Agave nectar
Nutmeg sprinkles

Put all of the ingredients in the blender (except nutmeg sprinkles). Blend for 5 minutes. Pour into glass and top it off with a sprinkle of nutmeg, then enjoy!



Champurrado

Ingredients:

4 cups of milk, 2 cups of water, 1 thick stick of Mexican Cinnamon 1 1/2 (3 1/2 oz.) Tablet Mexican Chocolate like Taza, 6 oz. Piloncillo or organic whole cane sugar, 1/2 cup of corn flour

Method:

1. In a medium size pot, simmer the milk along with the piloncillo, cinnamon and chocolate until it dissolves. This will take about 6-8 minutes.
2. Mix the corn flour with the 2 cups of water until all the lumps have dissolved. If needed, use a strainer to get a fine mixture
3. Add the corn flour mixture to the pot and stir. Keep simmering at low heat and keep stirring for about 8-10 more minutes until the chocolate has a light gravy consistency.
4. Serve and Enjoy!

Warning: Since this is a slightly thick drink it is hotter that you may think. Be careful while serving and drinking.

