The Portland Observer

FOOD



Ingredients:

- 12 pounds whole turkey
- salt and pepper to taste
- 2 tablespoons all-purpose flour
- 2 stalks celery
- 3 potatoes, diced
 2 sweet potatoes, dice
- 2 sweet potatoes, diced
 2 large opions quartered
- 2 large onions, quartered

Directions:

Simple

Turkey

in a Bag

- 1. Preheat oven to 350 degrees F.
- 2. Rinse turkey and remove giblets. Salt and pepper to taste.

3. Sprinkle the bottom of a turkey size oven bag with flour. Place turkey, celery and onions in the bag. Seal bag and poke several holes in it with a fork.

4. Bake 3 to 3 1/2 hours, or until internal temperature of the thigh meat reaches 180 degrees F.

Stamppot with Rookworst

Ingredients:

- 2 lbs potatoes 1 lb butternut/buttercup squash
- 1/2 lb sweet potatoes/yam
- 3 large carrots
- 2 large parsnips
- 1 large turnip
- 1 large leek
- 1 onion
- 1/2 cup butter (or less to taste)
- salt and pepper
- 1/2 cup chopped fresh parsley leaves
- 1 lb cabbage (or kale, Swiss Chard, silverbeet or collards)
- 1 1/2 lbs spicy sausage (Dutch Rookworst or Spanish Chorizo)

Directions:

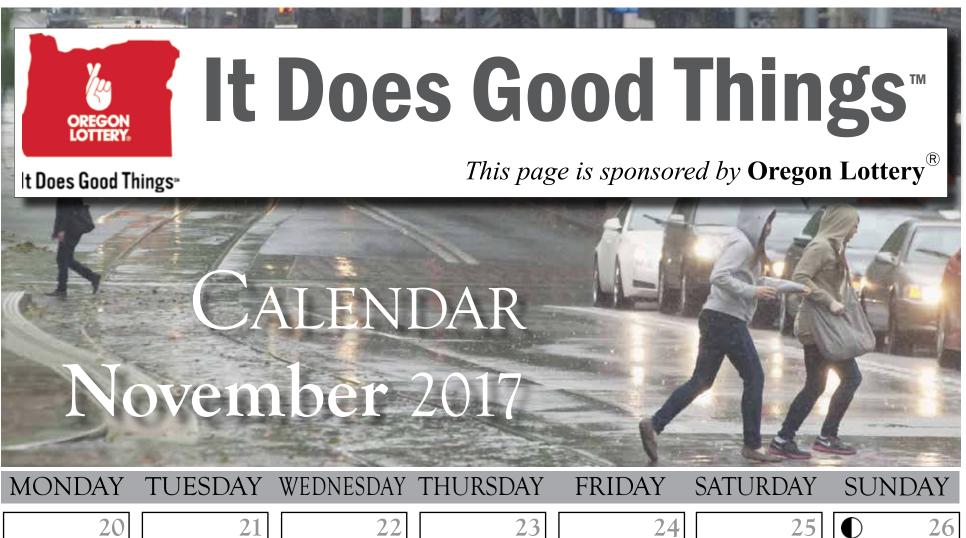
1. Prepare the vegetables: Peel and roughly chop the potato, Butternut squash (pumpkin), sweet potato/yam, carrots, parsnips and turnip. Peel and finely chop the onion. Wash any grit from the leek and cabbage, then slice both fairly finely.

2. Place the chopped vegetables in a large stock pot, and add water to barely cover. Place over heat, cover, bring to the boil, then reduce heat and simmer until vegetables are tender, around 20 minutes.

3. Meanwhile, cook the rookworst as per the instructions on the wrap, or saute the chorizo, or other spicy saudage you choose, in a little oil. Slice, then keep warm.

4. Drain the vegetables well, then mash - but not too smoothly - some lumps are good ;-) Season with salt and pepper to taste. Add the butter, and mix through (use less than 1/2 cup if you prefer). If desired, stir through the chopped parsley.

5. Serve the stamppot topped with the sliced sausage.



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