

TURKEY LURKEY TIME



Two Jews Making Food Episode 21

ROASTED SWEET POTATO SALAD

INGREDIENTS

4 sweet potatoes, washed and cut into fry-like wedges (do not peel them)
1 package arugula
½ cup hazelnuts
Apple cider vinegar (or balsamic glaze)
Extra virgin olive oil
Salt & Pepper

DIRECTIONS

Heat oven to 425 degrees. Place cut sweet potatoes on a cookie sheet and coat with olive oil. Add salt and pepper, mix, and spread potatoes evenly on the sheet.

Roast for approximately 20 minutes until potatoes are browned and are both soft and a little crispy. Remove from oven and let sit.

In a small frying pan, toast the hazelnuts over medium heat, being careful not to burn them. Keep them always moving in the pan by shaking the handle. Once toasted, let them cool for a few minutes. Place them in a zipper-sealed plastic bag or under paper towels on a cutting board and smash them with a mallet, the bottom of a mug, or a hammer until they are broken up but not pulverized.

Get a nice platter and cover with the arugula. Place the potatoes over the greens and then sprinkle the hazelnuts. Drizzle generously (not don't soak) with the apple cider vinegar or like on the show when Amy forgot the vinegar, you can drizzle with balsamic glaze or just balsamic vinegar. They all taste good. Serve and eat!

BUTTAH BOAWD (*Translation: Butter Board*)

INGREDIENTS

2 sticks of butter, room temperature

Note: It should be high-quality salted butter, and if using Kerry Gold, one stick is actually two, and it's the best butter. Period. You can also use or unsalted butter if you want to use salt as topping.

Choose any toppings your mind can think of! Here are some suggestions:

For a Savory Board:

- Any kind of salt (if unsalted butter)
- Chives
- Freeze dried or regular edible flowers
- Everything Bagel seasoning
- Pistachios
- Truffles
- Roasted Garlic
- Fresh Herbs
- Red Onions
- Chili Crunch
- Chili Oil
- Pumpkin Seeds
- Walnuts
- Olives
- Red Pepper Flakes
- Hot Honey
- Micro Greens
- Sauteed Shallots
- Balsamic Glaze
- Sunflower Seeds
- Sundried Tomatoes
- Pesto

For a Sweet Board:

- Fig Jam
- Brown Sugar
- Honey
- Truffle Honey (can also go on a savory/sweet board)
- Pumpkin Pie spice
- Cinnamon or Cinnamon Sugar
- Pomegranate Seeds (can also go on a savory/sweet board)
- Crystalized Ginger
- Demerara Sugar
- Dried Fruit (can also go on a savory/sweet board)
- Fresh Berries
- Figs (can also go on a savory/sweet board)
- Lemon Zest (can also go on a savory/sweet board)

- Maple Syrup
- Dates

DIRECTIONS

On a small or medium wooden cutting board, spread the room temperature butter evenly over the board. You can do in individual strokes like petals, or just schmear it all over.

Artfully apply your toppings of choice (if unsalted butter, don't forget some salt!). Place a couple of butter knives on the board and present at the table with a bounty of delicious breads. We were lucky to have a variety of breads from Carissa's Bakery. Thanks Carissa!