



Chef's Corner

Chef Scott Berg

Happenings

- November has mushroomed into a much better month than we had planned which is generally a slower month for us.
- We have added a new part-time employee to our team, Paul Spicer, Paul worked with us at Vincent's for 8 years and will be assisting Evelyn and me.
- Evelyn Fancher has built a new home and will move in this month. We are excited for her.

The Holiday Season

- Well it is the month for Thanksgiving, and with that, here are a couple recipes to dazzle your family and friends.

Cranberry Sauce

Yield: ½ Gal
 Portion: Serving
 Portions in Yield: 24

3 Lbs	Fresh Cranberries	
9 Oz	Granulated Sugar	
1 ¼ Cup	Water	
1 Oz	Grand Marnier	
1 Oz	Triple Sec Liquor	
½ Ea	Orange	Zest Only.
1/3 Oz	Gelatin	
5 Oz	Brown Sugar	

Method:

- Simmer cranberries, sugar, water and triple sec until sauce is thick and broken down.
- Add Grand Marnier and simmer 20-30 minutes more.
- Allow to cool and add orange zest.
- Tighten with plain gelatin.

Giblet Gravy

Yield: ½ Gal
 Portion: Serving
 Portions in Yield: 16

2 Qt	Chicken or Turkey Stock	
1 ¼ Lbs	Chicken Giblets	
8 Oz	Roux	Butter & Flour Cooked.
1 ¼ Bunch	Fresh Sage	Chopped.
To Taste	Salt & Pepper	
1 Cup	Heavy Cream	

Method:

- Cook giblets in stock until tender and remove.
- Thicken stock with roux, cook out flour taste.
- Pulse chop giblets in processor or by hand.
- Add to gravy and season with salt and pepper and add sage and cream, heat through.

See You Next Month!