

COOK'S CORNER (continued)

“Trick or Treat” (cont.)

Directions

1 Using an electric mixer set on med speed, beat butter and brown sugar until light and fluffy; beat in vanilla and cinnamon.

2 Stir flour into butter mixture until well blended; add melted chocolate. Cover dough; chill for 1 hour.

3 Preheat oven to 350. Shape 2 Tbs dough into a flat round. Place a peanut butter cup onto round and mold dough around it; making sure that candy is covered. Repeat with remaining dough and candy.

4 Place filled dough onto 2 ungreased baking sheets, 1 inch apart. Bake until cookies are golden, about 20 min. Cool for 10 min. Transfer cookies to racks and cool completely.

5 In a microwave safe bowl, microwave chocolate frosting on 50% power for 5 seconds, or until slightly thinned. Using the back of a spoon, frost the top of each cookie; let frosting set.

6 Using the tube of orange icing fitted with a small tip, create a crisscross design on the top of each cookie; let icing set. Makes about 2 doz cookies.

Thanksgiving is time for turkey and Pumpkin Pie!

How about a twist on a traditional recipe. **Chocolate Pumpkin Pie**

For Filling

3 oz bittersweet chocolate, finely chopped

4 Tbs unsalted butter, cut into small pieces

1 12 oz can evaporated milk

3 large eggs

1 tsp vanilla extract

3/4 tsp ground cinnamon

1/4 tsp ground nutmeg

Whipped cream to serve

6 oz semisweet chocolate, chopped

1 14 oz can pumpkin puree

3/4 C packed light brown sugar

1 Tbs corn starch

1/4 tsp salt

3/4 tsp ground ginger

Pinch of ground cloves

To make Filling

1 In a double boiler, melt the bittersweet chocolate, semisweet chocolate, and butter, stirring frequently until smooth. Remove from heat.

2 In a large bowl, mix together the pumpkin puree, evaporated milk, light brown sugar, eggs, cornstarch, vanilla, salt, cinnamon, ginger, nutmeg, and cloves. Fold in the chocolate mixture, and pour into pie crust. Place the pie pan on a baking sheet.

3 Bake at 325F until center of pie has set, about an hour. Refrigerate until cooled completely. Serve with whipped cream.

The Chew

Perfect Gravy All the Time

To make delicious gravy, you will need to first make a flavorful stock with the reserved turkey giblets and neck (you can do this while the turkey is roasting). Reserve 3 Tbs of the pan drippings from the turkey roasting pan. Add 3 Tbs flour whisking briskly until golden brown (about 9 minutes). Add the stock and 3/4 cup of dry white wine. Season with salt and pepper and continue stirring. Allow to simmer until the gravy has thickened to the consistency of heavy cream, about 20 minutes. Keep warm over low heat.