

No-Turkey Turkey Day

PREP & COOKING INSTRUCTIONS

THANKSGIVING DAY

4:00 HRS

until dinner and counting

Get that store-bought ham in the smoker... and glazed.

- Preheat the smoker to 250 degrees F with wood pellets of your choice.
- Cover ham with mustard and season with Spiceology Maui Wowee, place directly on the smoker and smoke for 3-4 hours until you reach an internal temp of 140°F.
- Make the glaze by heating 1 cup pineapple juice, 3 tablespoons soy sauce, 2 tablespoons Spiceology Maui Wowee and 1/4 cup brown sugar until simmering, add your 2 tablespoons of cornstarch slurry and let cool slightly, taste and season accordingly.
- Glaze with your pineapple glaze every 30 minutes.

3:30 HRS

until dinner and counting

It's tart time.

- Bake your store bought crust on a rimmed baking sheet as the package says to and let cool.
- Preheat oven to 425 degrees F.
- Slice 3 pounds of apples and 2-3 nectarines thinly, toss with 1/2 cup brown sugar, lemon juice from 1 lemon, lemon zest, cinnamon and nutmeg, as needed.
- Roll out your pre-made / store-bought pie dough and place it in your tart shell. Add the apples and nectarines to the tart and place around until you have used all of your fruit.
- Place 1/4 cup cubed butter and a sprinkle of brown sugar on top and bake tart for 18-22 minutes.
- Heat 1/2 cup water and steep 1/4 cup Spiceology Mulling Spice, once steeped, strain the spices and boil water with 1 cup of granulated sugar. Once it boils, take off the heat and keep warm.

You'll need:

- Grill with smoker
- Tart shell
- Rolling pin
- Medium sized pots
- Strainer
- Mixing bowls
- Sheet tray / roasting pan
- Loaf pan
- Tin foil
- Baking dish or smaller cast iron pan

Here's to a tasty holiday...

SPICEOLOGY®

3:00 HRS

until dinner and counting

Glaze your ham... right on the smoker.

Finishing touches on your tart.

- When your tart is done, remove from the oven to let cool and drizzle the Mulling Spice glaze over the warm tart. Set aside. Turn the oven off.

2:30 HRS

until dinner and counting

Glaze your ham... right on the smoker.

2:00 HRS

until dinner and counting

Glaze your ham... right on the smoker.

Start the sweet potatoes

- Preheat oven to 400 degrees F.
- Coat 4 sweet potatoes with extra virgin olive oil and season with 4 tablespoons. Spiceology Purple Haze, and roast in oven for 30-35 minutes or until sweet potatoes are tender all the way through. Remove from oven and let cool slightly - keep oven on.

1:30 HRS

until dinner and counting

Glaze your ham... right on the smoker.

Finish the sweet potatoes

- Dice 4 slices pre-cooked bacon, cut 1/2 bunch of green onions and grate 1 cup of your preferred cheese.
- Heat 3 tablespoons butter and 1/2 cup cream together just until the butter has melted.
- Remove the flesh of the sweet potato and keep the skin as intact as much as you can.
- Mix bacon, green onions, half of your cheese and cream mix and removed sweet potatoe.
- Fill the sweet potato skins with your mixture, top with cheese and bake for 10 minutes at 400 degrees F until the cheese is melted.
- Remove from the oven and cover with tin foil.

It's appetizer time

- Guests might be getting hungry - so let's bring on the baked brie!
- Once the sweet potatoes has been removed from the oven, drop the oven to 350 degree F for the baked brie.
- Slice brie wheel in half, place half in a Brie baking dish or cast iron pan, top with 1/4 cup raspberry jam, 1/8 cup chopped dark chocolate and 1-2 tablespoons Raspberry Chipotle blend, place the other half of Brie on top and repeat layer of jam, chocolate and Raspberry Chipotle.
- Bake the brie in the oven for 8-12 minutes or until brie has started to melt and get bubbly.
- Remove from oven and immediately serve with crackers or bread to stave off any hungry guests. Keep the oven on.

1:30 HRS **until dinner and counting**

Glaze your ham... right on the smoker.

Make and bake the stuffing

- Confirm the oven is still on at 350 degrees F.
- Dice 1/2 sourdough loaf with medium/large dice
- Small dice your 1/2 large carrot, 1 celery stalk, 1 medium yellow onion
- Mix 3 large or 4 small eggs and 3/4 cup cream together
- Mix veggies, egg mixture, Spiceology Turkey Rub and fresh sage with bread
- Grease loaf pan with butter
- Fill loaf pan with bread mixture
- Top with 1 cup Gruyere cheese and bake covered with foil for 20-25 minutes, then uncovered for 10-15 until golden and cheese is melted.

:30 MIN **until dinner and counting**

Glaze your ham... right on the smoker.

Finish the stuffing

- Once stuffing has been baked covered with foil for 20-25 minutes, remove the foil and then bake for an additional 10-15 minutes until golden and cheese is melted.
- Remove from the oven and set aside.

:15 MIN

until dinner and counting

Plating, Plating, Plating

- Confirm ham has reached an internal temperature of 140 degrees F and remove ham from the smoker and turn off the grill. Slice and plate.
- Plate the sweet potatoes and finish each with sliced green onions.
- Bring the stuffing to the table.
- Once dinner is done, slice the tart and serve up a little something sweet.