



CHEF KAT WEATHERS™

### **Sweet & Spicy Cranberry Salsa**

Yield: 6-8 servings

- 1 (12-ounce) bag fresh cranberries
- 3/4 cup sugar
- 1 bunch cilantro, minced, or to taste
- 1 bunch green onions, minced
- 1 medium jalapeño pepper, seeded and minced
- 2 medium limes, juiced
- Salt and Pepper to taste

In the bowl of a food processor, add cranberries and process to a medium-fine consistency. Transfer chopped cranberries to a large bowl, add sugar, cilantro, green onions, jalapeño, and lime juice. Mix well. Adjust seasoning with salt, pepper, and lime. Add additional sugar if the cranberries are too tart.

Serve immediately with corn tortilla chips or over softened cream cheese with crackers.



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### **Browned Butter Pumpkin Pecan Cobbler**

Yield: 4 servings

#### *For the Bottom:*

1/2 cup salted butter  
1 cup pecans, roughly chopped

#### *Sweet Potato Cake:*

1 1/2 cups all-purpose flour  
2 1/4 teaspoons baking powder  
3/4 teaspoon salt  
1 teaspoon cinnamon  
1 1/2 teaspoon pumpkin pie spice  
1 cup granulated sugar  
1/2 cup milk of choice  
1 cup pumpkin puree  
1 tablespoon vanilla bean paste

#### *Topping:*

1 1/2 cups dark brown sugar  
1/2 cup pecans, roughly chopped  
1 tbsp cinnamon  
1 1/2 cups HOT water  
Vanilla ice cream, for serving

Preheat the oven to 350F.

Start by browning the butter for the bottom. Add the 1/2 cup of butter to a saucepan over medium-high heat. Allow to melt and slightly brown, while stirring continuously (~5-8 minutes). Remove from heat and pour the brown butter into the bottom of a 9x13" baking dish/pan. Spread it around, then sprinkle chopped pecans all over. Set aside.

#### *Make the pumpkin cake batter:*

In a medium bowl, whisk together the flour, baking powder, salt, and spices. Set aside.



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In a separate large bowl, whisk together the milk, sugar, and vanilla, until well combined and the sugar is mostly dissolved. Add in the pumpkin puree and whisk to combine. Then, add the dry ingredient mixture to the wet, and mix with a spatula or wooden spoon to mix until just combined and no dry bits of flour remain. Scoop or spoon the batter over the brown butter in the baking pan, being careful not to mix.

*Top, bake, and serve:*

For the topping, combine the brown sugar, chopped pecans, and cinnamon together in a medium bowl. Sprinkle the brown sugar topping mixture all over the batter.

Then, gently pour ALL of the hot water on top (this is what creates the gooey bottom while baking).

Carefully place the baking pan into the oven, and bake for 45-55 minutes until golden brown and mostly set (the bottom will still be gooey).

Remove the cobbler from the oven, and let cool slightly before serving.

Serve warm with a scoop of vanilla ice cream.



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### **Browned Butter Boursin Mashed Potatoes**

Yield: 8 to 10 servings

5 pounds russet potatoes, peeled and cut into 1-inch chunks  
1 sprig each of fresh thyme, rosemary  
1 bay leaf  
1 tablespoon garlic, minced  
1 tablespoon plus 2 teaspoons kosher salt, divided  
1 1/3 cup heavy cream  
1 1/3 cup whole milk  
1/2 cup (1 stick) unsalted butter  
1 package Boursin cheese

In a large pot, add the potatoes, 1 tablespoon salt, fresh herbs, and garlic, and cover with water by 2 inches. Bring to a boil over high heat. Lower heat to medium, cover partially, and simmer for 15 to 20 minutes, until the potatoes are tender when pierced with a fork. Drain in a colander.

Meanwhile in a small saucepan combine the cream, milk, butter, and remaining salt, heat over medium-low, until butter is melted, 3 to 4 minutes. Remove from the heat.

Start by browning the butter for the bottom. Add the 1/2 cup of butter to a saucepan over medium-high heat. Allow to melt and slightly brown, while stirring continuously (~5-8 minutes).

Set a potato ricer on the rim of the pot used to cook the potatoes. Fill the ricer halfway with cooked potatoes and press them through. Continue until all the potatoes have been pureed.

Using a silicone spatula, mix the milk mixture, browned butter, and boursin into the riced potatoes. Taste and adjust the seasoning with salt and pepper.



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To serve: Mound potatoes in a warmed serving bowl and serve immediately. (Or make a couple hours ahead, loosely cover potatoes with foil and keep in a warm oven.)



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### **Calvados Pan Gravy**

Yield: 4 cups

Reserved roasting pan with turkey drippings

1/4 cup all-purpose flour

1 shallot, minced

1 tablespoon fresh herbs, minced (such as sage, thyme and parsley)

1/2 cup Calvados

4-1/2 cup turkey or chicken stock or broth, low-sodium

2 tablespoons butter

Strain the drippings from the roasting pan through a sieve and press to extract the liquids; reserve the pan. Pour the drippings into a measuring jug or fat separator and allow to stand until separated about 10 minutes. Pour off the excess fat, leaving approximately 1 tablespoon in the roasting pan.

Put the pan on the stove over medium-high heat. If the pan is large, place over 2 burners. Add the shallots and cook for about 2-3 minutes to soften, add flour and with a flat whisk, blend with the fat until well combined. Add the calvados, and herbs and stock and whisk until the browned bits in the pan are dissolved. Simmer until reduced by about half; 10 minutes, whisking frequently.

Remove from the heat, add butter and swirl the pan until the butter melts. Strain the gravy through a fine-mesh sieve and serve immediately or keep warm over a low heat.