



FRIENDSGIVING

Cookbook

EXCLUSIVELY AVAILABLE TO FRIENDSGIVING FOR NO KID HUNGRY HOSTS

FRIENDSGIVING
FOR NO KID HUNGRY

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CHRIS COSENTINO

SAUSAGE & OYSTER STUFFING

Sausage and Oyster Stuffing

SERVES 12-20

2 1-pound loaves of sour-dough bread, bread cut into 1-inch dice (20 cups)

2 tablespoons lard, Boccalone brand preferred

1 1/2 pounds sausage, Boccalone Easton's Breakfast Sausage preferred

4 tablespoons unsalted butter

2 large sweet onions, small dice

2 large carrots, small dice

6 large celery ribs, small dice

1 head fennel, small dice

2 tablespoons picked thyme leaves

1 tablespoon coarsely chopped sage leaves

1 cup drinking-quality white wine or substitute 1 additional cup stock

2 dozen medium to large shucked oysters, halved, 1/2 cup liquor reserved or substitute 1.5 cups cooked chopped clams and reserved cooking liquid 1/2 cup (Hog Island preferred)

3 cups chicken stock

Salt and freshly ground pepper

Preheat the oven to 250°. Spread the bread on 2 large rimmed baking sheets and bake for 20 minutes, until crisp; let cool. Transfer to a very large mixing bowl.

In a large skillet, add 2 tbsp. lard and cook the sausage meat over moderate heat, breaking it up with a spoon, until no pink remains, about 10 minutes. With a slotted spoon, add the sausage to the bread in the bowl.

Add the 4 tablespoons of solid butter to the fat in the skillet and heat. Add the onions, carrots, celery, and fennel. Season lightly with salt and pepper and cook over moderately high heat, stirring, until the onions start to soften, about 5 minutes. Reduce the heat to low, add the herbs and cook, stirring occasionally, until the vegetables are completely softened, about 20 minutes. Add the wine and simmer over high heat until reduced by three fourths, about 4 minutes.

Add the vegetable mixture to the bread cubes and sausage and toss. Add the oysters and their liquor, and enough stock so that the bread is very moist but not overly soggy; season the stuffing with salt and pepper. Transfer the stuffing to the prepared baking dishes.

Bake the stuffing in the upper third of the oven for about 15 minutes, or until hot. Preheat the broiler. Broil the stuffing 6 inches from the heat for about 2 minutes, rotating the baking dishes as needed, until nicely browned on top. Serve right away.

Recipe by Chef Chris Cosentino, [Cockscomb](#)

"GROWING UP IN RHODE ISLAND, SEAFOOD WAS ALWAYS A BIG PART OF OUR HOLIDAY CELEBRATIONS. THIS STUFFING RECIPE IS ADAPTED FROM MY GRANDMOTHER. WE WOULD MAKE THE DISH WITH FRESH CLAMS, BUT OYSTERS WORK REALLY WELL TOO. I LOVE THIS DISH BECAUSE IT SPEAKS TO MY ROOTS AND ALSO WHERE I AM TODAY AS A CHEF WITH SOME WEST COAST ELEMENTS."



Chris Cosentino is the chef and co-owner of San Francisco's celebrated [Cockscomb restaurant](#)—alongside partner Oliver

Wharton and parent company Delicious MFG & CO—as well as the chef

and co-creator of Boccalone artisanal salumeria. Cosentino

has appeared on Food Network's "Next Iron Chef America," "Chefs vs. City," and BRAVO's "Top Chef Masters," earning

over \$140,000 for charity. He is also currently partnering with writer and photographer Michael Harlan Turkell on a title dedicated to offal. Cosentino is a proud supporter of No Kid Hungry, serving as one of our 2016 Friendsgiving spokespeople and riding in our 2016 Chefs Cycle event.

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JEREMY KITTELSON

GINGER-ROASTED CARROTS WITH MISO DRESSING

Ginger-Roasted Carrots with Miso Dressing

THIS SIDE DISH IS VEGAN, MAKING IT A CROWD PLEASER!

Serves 3-4

Orange-Ginger Marinade

Zest of 2 oranges

Juice of 1 orange

2 Tbsp. fresh ginger, minced

1 tsp. maple syrup

1 Tbsp. coconut oil or ghee, melted

1 Tbsp. sesame seeds

Pinch of sea salt

Miso Dressing

1/4 cup light miso (organic if possible)

1 Tbsp. extra virgin olive oil

1/2 tsp. toasted sesame oil

1 Tbsp. brown rice vinegar (or apple cider vinegar)

1 tsp. maple syrup

2 Tbsp. water

1/2 tsp. tamari (or high-quality soy sauce)

Makes 1/2 cup dressing

Ginger-Roasted Carrots

1 lb of carrots

Orange-Ginger Marmalade

In a large bowl, whisk all marinade ingredients together.

Miso Dressing

Whisk all ingredients together. Store leftovers in a glass jar in the fridge for up to a week.

Ginger-Roasted Carrots

Preheat oven to 400°F.

Prep carrots by removing the tops (if they have them), and giving them a good scrub to remove any dirt. Do not peel. Cut into quarters lengthwise if the carrots are large.

Place carrots in the bowl with the marinade and toss to coat.

Pour carrots and marinade out onto a baking sheet, sprinkle with sesame seeds, and place into preheated oven. Roast for 15 minutes or so, just until the raw edge is taken off—they will steam quickly in the orange juice.

While the carrots are roasting, make the Miso Dressing.

Remove carrots from oven, dish them up, and drizzle with dressing.

Recipe by Chef Jeremy Kittelson, [Vital Root](#) (an Edible Eats concept)

“MY DAD HAS TAKEN OUR HOLIDAY MEALS TO ANOTHER LEVEL. A TRADITION HE HAS STARTED IS TO MAKE DISHES FROM AROUND THE COUNTRY. NOT ONLY DO WE GET TO TRY NEW THINGS EVERY YEAR, BUT IT BECOMES ALMOST LIKE DINNER TRIVIA— IT’S REALLY ENGAGING AND BRINGS EVERYONE TOGETHER.”



Jeremy Kittelson is the Executive chef at Root Down and Culinary Director at Edible Beats. Before Edible Beats, Jeremy had more than 10 years of experience at several award-winning restaurants and resorts, including Chicago’s legendary Blackbird, a restaurant that had been decorated with a Michelin Star and a James Beard award, as well as Denver’s Ambria and Beaver Creek’s Westin Riverfront Resort. At Root Down, Jeremy feels he’s joined a talented, like-minded restaurant team that is positive, ingredient-driven and sustainability-focused.

Jeremy is a proud supporter of No Kid Hungry, serving as one of our 2016 Friendsgiving spokespeople and participating in Chefs Up Front for No Kid Hungry Colorado.

LISA WHITE

CANE SYRUP CAKE

Cane Syrup Cake

MAKES 2 CAKES

4oz (1 stick) unsalted butter
1/2 cup granulated sugar
2 cups Poirier Cane Syrup
1/2 cup buttermilk
2 teaspoons espresso
2 teaspoons vanilla extract
1 orange, zested
2 eggs
1 teaspoon kosher salt
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon freshly cracked
black pepper, ground fine
2 cups all-purpose flour

Preheat oven 325 degrees.

Prepare in spring form baking pan: grease with butter or baking spray and then line with parchment or wax paper.

In mixer, use paddle attachment to cream butter and granulated sugar on medium-high speed until light & fluffy, approximately 6 minutes.

While creaming butter, pull all dry ingredients into a bowl mixing well with a whisk. Set aside.

Combine all liquid ingredients in another bowl and set aside.

Once butter and sugar are light and fluffy, add the dry and wet ingredients: first add half the dry and incorporate. Then add half the wet, stopping to scrape the bottom of the mixer with a spatula. Continue with remaining wet and dry, alternating and scraping.

Pour into prepared pans and bake for 50-60 min—test for doneness.

Chef Tip: Use a cream cheese frosting!

Recipe by Chef Lisa White, [Willa Jean](#)



After enrolling in the accelerated Baking and Pastry program at the Culinary Institute of America at Greystone, Lisa White decided spur of the moment to move to New Orleans. Soon after, White earned a pastry cook position at John Besh's Restaurant August, and then went on to help open and spearhead the pastry offerings at Domenica. From there, she expanded into many areas, from bread production and pastries, to house-made liqueurs and pickling and helped open Domenica's spin off, Pizza Domenica. In 2015, Lisa and Chef Kelly Fields joined forces to open [Willa Jean](#).

In addition to serving as one of our 2016 Friendsgiving spokespeople, Lisa has supported No Kid Hungry by participating in our 2016 Chef Cycle ride. She looks forward to riding in Chefs Cycle again in 2017!

LISA WHITE

SOUR CREAM APPLE PIE

Sour Cream Apple Pie

Apple Pie

7 tart apples peeled,
cored & sliced

1/2 cup sour cream

1/3 cup light brown sugar

1 egg, lightly beaten

1/2 teaspoon of sea salt

2 teaspoons of vanilla extract

3 tablespoons of
all-purpose flour

1 teaspoon of cinnamon,
ground

1/2 teaspoon of
ground ginger

1/8 teaspoon of finely ground
black pepper (optional)

Topping

1 3/4 cup all-purpose flour

1/2 cup of brown sugar,
packed

1/2 cup of granulated sugar

1 teaspoon of cinnamon,
ground

1 cup of walnuts or pecans,
roughly chopped

1 cup butter,
melted and cooled

Pie Crust

1 1/3 cup all-purpose flour

1 tablespoon sugar

1 teaspoon sea salt

12 tablespoons unsalted butter,
very cold

4 tablespoons lard

1/2 cup very cold water

Apple Pie

Whisk above together sour cream, light brown sugar,
egg, sea salt, and vanilla in a large bowl.

Combine flour, cinnamon, ginger and black pepper and
stir into wet ingredients.

Toss apples into mixture and set aside.

Topping

Toss toping ingredients in a bowl, mixing until crumbly
with small chunks.

Pie Crust

Grate butter on a cheese grater and then keep cold in the
fridge or freezer.

Roll lard as thinly as possible between two sheets of
parchment paper, wax paper, or plastic wrap. Freeze
until firm.

Assembly

Prepare pie crust or use store bought.

Preheat oven to 350.

Roll out your crust: on a floured surface, roll out one
of the discs of chilled dough. Turn the dough about a
quarter turn after every roll until you have a 12 in circle.
Carefully transfer the dough into your desired pie pan.
If needed, trim the edges of the crust and then tuck
edges under, crimping as desired.

Spoon apple mixture into the crust, mounding in center.
Pack topping over and around apples.

Place pie in center of baking sheet in center of oven,
baking until apples are tender and filling is bubbly,
approximately 65-75 min.*

Let pie rest at least 1 hour after removing from oven.

*Note: if crust is browning too quickly, cover loosely with
aluminum foil.

Recipe by Chef Lisa White, [Willa Jean](#)



EAMON ROCKEY

SESAME HORCHATA

Sesame Horchata

YIELD: 1 COCKTAIL

This recipe includes precise measurements—and that helps to make a rewarding cocktail! A kitchen scale will help to make quick work of the horchata.

Cocktail

35 mL Rhum Barbancourt
10 mL Lustau, Los Arcos, Amontillado Sherry
10 mL Demerara syrup (1:1 sugar : water)
45 mL Horchata
To finish: ground cinnamon

Horchata

450 g White rice
950 mL Water
225 g Demerara sugar
60 g Pumpkin seeds, toasted
60 g Sesame seeds, toasted
20 g Star anise

Makes 1/2 cup dressing

To Make the Cocktail

Combine all ingredients and shake to combine and emulsify.

Add ice, shake and strain into a chilled coupe glass.

Top with ground cinnamon.

For the Horchata

Soak the rice in 475 mL of water over night.

In a blender, add the seeds, rice, demerara sugar, remaining 475 mL of water, and blend until smooth.

Recipe by Eamon Rockey, [Betony](#).



Eamon Rockey is a Culinary Institute of America graduate who over the past decade has worked in service and beverage program positions at some of New York City's most highly regarded restaurants, including Aska, Eleven Madison, Atera and Gilt. In addition to his General Manager responsibilities at [Betony](#), Eamon oversees the restaurant's critically acclaimed cocktail program, which includes his signature milk punches.

Eamon is a proud supporter of No Kid Hungry, serving on the committees for our NYC fundraisers while also hosting one of Betony's own, along with Chef Bryce Shuman: Produce Playoffs.

VIN BRULEE

Vin Brulee

SERVES 20+

Cocktail

- 4 bottles of red wine*
- 3 cups granulated sugar
- 1c Vanilla Simple Syrup (recipe below)
- zest from 1 orange
- zest from 1 lemon
- 12 oz can Cane Syrup or golden syrup
- 6 cinnamon sticks
- 10 cloves, cracked
- 15 black peppercorns, cracked
- 4T rosemary Liquor
- 2T basil Liquor
- 1/4 c Luxardo cherries

** Don't waste great red wine on this since you will be altering it*

Vanilla Simple Syrup

- 2 cups water
- 1 cup granulated sugar
- 1 vanilla bean (split & scraped)

To Make the Cocktail

In a large pot, heat 1 bottle of wine with sugar and vanilla simple syrup, stirring occasionally until sugar is dissolved.

Remove from heat and add orange and lemon zest, cane syrup, and spices. Cool slightly and add remaining 3 bottles of wine, rosemary and basil liquors, and Luxardo cherries.

Serve in a punch bowl with a ladle to grab those delicious cherries!

Vanilla Simple Syrup

Place sugar and water into sauce pot bring to boil.

Cook until slightly thickens approximately 3 minutes.

Shut off heat and add the split & scraped vanilla bean & whisk in.

Let cool to room temperature.

Can be stored in refrigerator for 2 weeks.

Recipe by Chef Lisa White, [Willa Jean](#)



LISA WHITE

EGG NOG

Egg Nog

YIELD: 1 COCKTAIL

This recipe takes a month to make. Can't make it in time for Friendsgiving? That's okay—it will come in handy for the holiday cocktail parties. Start today and you'll be ready to enjoy it come late December.

7 each pasteurized whole eggs
1/4 cup white sugar
1/4 cup light brown sugar
1/4 cup dark brown sugar
3/4 teaspoon allspice
1/4 teaspoon ground mace
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
3/4 teaspoon freshly ground nutmeg
3/4 teaspoon freshly ground cinnamon stick
1/4 teaspoon black pepper
1/4 teaspoon Kosher Sea Salt
2 tablespoons pure vanilla extract
1/4 teaspoon Angostura bitters
1/4 cup Four Roses Bourbon
1/4 cup Bayou Spiced Rum
1/4 cup Rivulet Pecan Liqueur
1/4 cup Apple Jack
48 oz (1 quart 2 cups) Half & Half
1/4 cup Willa Jean Cold Brew
1/2 of an orange, zested

First, begin by placing whole eggs & sugars into a mixer with a whisk attachment. Continue mixing for approximately 10 minutes. You are looking for it to get a touch thicker remove from mixer and set aside.

Gather all spices—ground & measure add to above mixture by whisking in then follow with bitters and alcohol slowly whisking while adding into a large, bowl or food safe bucket. Now add half & half & cold brew also by whisking and when finished drop in zest of 1/2 an orange.

Shake or stir the containers 1X time each day for 30 days.

The mixture mellows & gets creamier as it ages.

Strain the mixture through a fine mesh sieve & now it is ready to consume!

Recipe by Chef Lisa White, [Willa Jean](#)





Every kid. Healthy food. Every day. That's our promise. And that's how we'll end childhood hunger, by ensuring that no matter the time of day, or time of year, we'll be there for kids. No Kid Hungry connects children in need to programs like school breakfast and summer meals, and teaches low-income families to cook healthy, affordable foods. Working together with local organizations around the country, we generate the will and skill to help communities feed children in need every day of the year.

FEEDING KIDS WHERE THEY LEARN

Today, too many kids know what it's like to open their textbooks with an empty stomach. Studies confirm that when a hungry child eats breakfast, they have better attendance, improve in math, and are more likely to graduate from high school. No Kid Hungry works with schools across the country to make sure every child starts the day with a healthy breakfast.

FEEDING KIDS WHERE THEY PLAY

Most kids look forward to the carefree days of summer, and can be certain there's a snack waiting for them at home when they get out of school. But, for the 1 in 5 American children facing hunger, the end of school can be a time of uncertainty. It's also hard on low-income families, who see already tight budgets stretched and strained. No Kid Hungry works to expand the availability of meals for kids who need them in the summertime and after the school day is over.

FEEDING KIDS WHERE THEY LIVE

Our signature Cooking Matters program teaches families to shop smarter, make healthier choices and cook delicious, affordable meals. Cooking Matters has been featured by First Lady Michelle Obama's Let's Move! campaign and recognized by the U.S. Department of Agriculture for excellence in nutrition education. Cooking Matters courses and grocery store tours provide families with the skills they need to maximize their food budgets and put healthy meals on their tables, every day.

JOIN US

Across the country, we're transforming communities by giving kids the healthy food they need. Working together, we can end childhood hunger in America. No Kid Hungry is a campaign of national anti-hunger organization Share Our Strength. Join us at NoKidHungry.org.