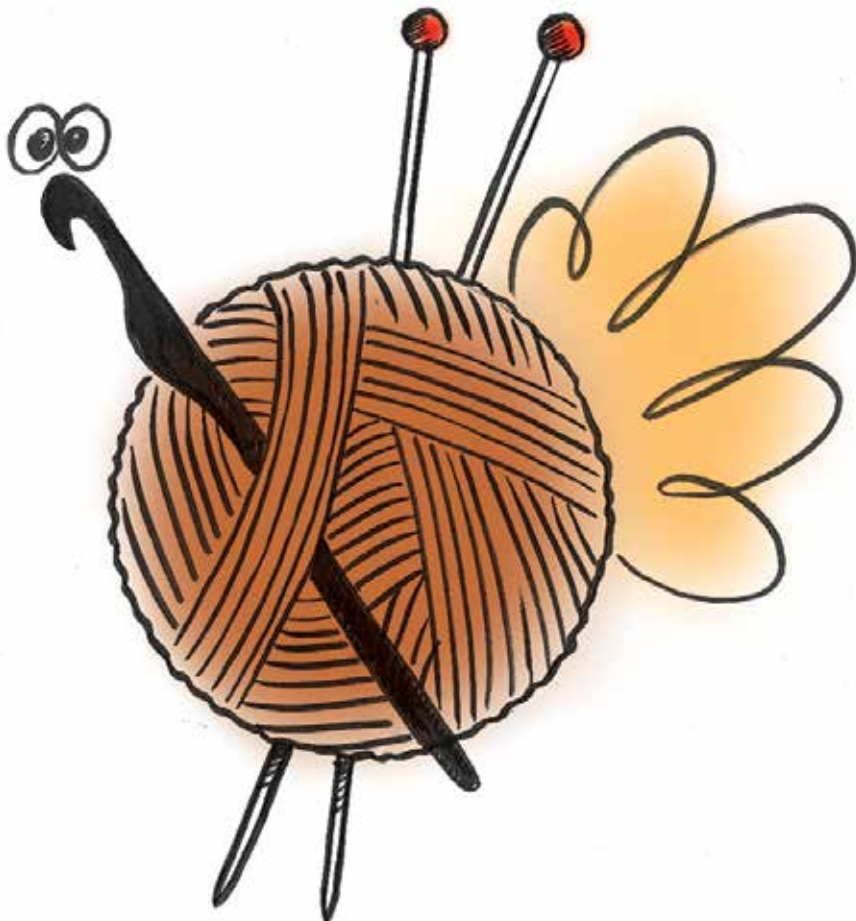


# Fit for a Feast



## Holiday Collection 2012



# Bon Appetit

I am both a lover of yarn, and of cooking, and given the nature of this collection, it is a wonder we didn't think of something like it sooner! The concept of our first ever Holiday Collection hit me earlier this year. Why not enlist our favorite hand-dyers to create colorways based on their favorite Thanksgiving dishes? I immediately picked up the phone to run my scheme by Beth, a dear friend and owner of Lorna's Laces, for some feedback. We immediately started brainstorming the possibilities, and in almost no time we'd concocted the idea of not only creating a yarny feast, but to include the recipes to make your own edible feast! Beth immediately called dibs on mashed potatoes, (aka Natural), but ended up switching to a Thanksgiving must-eat, Pumpkin Pie.

We've never done anything quite like this before, and it was a bit nerve-racking to throw this idea out to some of our most favorite and admired hand dyers, designers and artists. The collection concept was met by everyone with enthusiasm and an overwhelming amount of creativity. We couldn't have imagined a more perfect and delicious feast! We are so grateful for the time and effort that all the participants have put into the Fit For A Feast Collection (previously referred by its code name, Turkey Trot). We hope you enjoy these amazing recipes, they have been personally tested by the whole Jimmy Beans crew and received a double thumbs up!

Happy Holidays!

Laura, Doug and Huck, and  
all of us here at Jimmy Beans Wool



# Table of Contents

Turducken 4

---

Kale and Cranberry Salad 5

---

Corn Pudding 6

---

Wild Mushroom and Sausage Stuffing 7

---

Cranberry Relish with Oranges 9

---

Fluffy Pudding 10

---

Pumpkin Pie 11

---

Pecan Pie 13

---

The Queens Buns 14

---

Mulled Wine 16

---

Chocolate Cherry Ginger Bark 17

# Turducken

recipe adapted from Food.com

Amy, Madelinetosh Yarns

Everyone prepares their turkey differently around the holidays. Many go traditional and roast their bird in the oven. Others chose the brine route, while some go all out and deep fry their turkey. Perhaps more extravagant than all of those combined is the Turducken. It is exactly what it sounds like, a chicken inside of a duck inside of a turkey, all packed together with scrumptious stuffing in between... mmhmm! When there is feasting to be done, a turducken will fill all the bellies at the table and then some!

**Serves** 10-14 people

**Total Time:** 8 hours

3 hours prep / 5 hours cooking

## Ingredients:

- ♥ 3 pounds whole chickens, boned
  - ♥ salt and pepper
  - ♥ Creole seasoning
  - ♥ 8 cups stuffing, from a box, prepared\*
  - ♥ 1 duck ( 4 pounds ), boned
  - ♥ 16 pounds whole turkey, boned
- \*You can substitute 8 cups of your own stuffing in lieu of boxed stuffing.



## Directions:

Prepare the stuffing as directed on the box. Cover and set aside.

Preheat oven to 375°F. Placing the boned chicken on a platter skin-side down, season it liberally with salt, pepper, and Creole seasoning. Repeat this process with the boned duck. Cover and refrigerate.

On a flat surface, lay the boned turkey skin-side down. Using the stuffing you have set aside, cover with a layer of stuffing. Fill the leg and wing cavities with stuffing so they appear to still have bones in them.

Skin-side down, place the duck on top of the turkey and cover with a layer of stuffing. On top of that, place the chicken skin-side down and cover with a layer of stuffing.

With the help of a lovely/handsome kitchen assistant, bring the edges of the turkey skin up and fasten them together with toothpicks. Kitchen string can be used to lace around the toothpicks and will help hold the stuffed turkey together.

Carefully place the turducken, breast up, in a large roasting pan. Cover and roast the turducken for approximately 4 hours, or until it is golden brown. Continue to roast uncovered for 1 hour, or until a meat thermometer inserted through the thigh registers 180°F and a thermometer inserted through the stuffing registers 165°F.

Check up on the turducken every few hours to baste and remove excess liquid. There will be plenty of pan juices, enough for about a gallon of gravy.

Remove turducken from roasting pan and place on a platter. Carve and serve!

# Kale and Cranberry Salad

Nancy and Veronica, Dream In Color Yarns

Nancy and Veronica, the co-founders of Dream In Color, have been close friends for many years. Their children have grown up together and think of each other as siblings. For Thanksgiving they each have a traditional feast early in the day and then convene at Nancy's mom's house for a smaller Thanksgiving meal. Everyone brings a dish to share, which is how this recipe came to be! Both former educators, these two moms are very conscious of making healthy meals. Knowing they would be partaking in two Thanksgivings, they began hunting for a festive salad that was both delicious and healthy. Kale is staple in the box Nancy and Veronica get from their local CSA (Angelica Organics) this time of year, but what do you do with kale? Sure it is good for you but, seriously? No way kids will eat that. In a fit of genius, Nancy came up with this amazing recipe combining the kale with some of their favorite flavors which ended up being a huge hit! Not only is it healthy and delicious, this salad is quick and easy to make!

**Serves** 6-8 people

**Total Time:** 20 minutes

## Ingredients:

- ♥ One large bunch of kale, stems removed, chopped into very small pieces (1/2" or less)
- ♥ 1 cup dried cranberries, chopped
- ♥ 3/4 cup pomegranate seeds
- ♥ 1 cup pine nuts, chopped
- ♥ 1/2 cup good olive oil (Nancy recommends a stronger flavored olive oil like Greek)
- ♥ 2 teaspoons salt
- ♥ 2 lemons

## Directions:

Lightly toast the pine nuts in a medium hot cast iron pan for about a minute. Be careful not to burn them! Combine the first six ingredients, squeeze all of the juice from the two lemons over the salad.

Serve and enjoy.





# Corn Pudding

recipe adapted from Sarah Snacks

Iris, Artyarns

Corn is one of the most popular symbols of American Thanksgiving, and corn pudding is a delectable comfort food that embodies the joy and warmth of the holiday season. Thanksgiving is one of Iris's favorite holidays. She loves the smell her house takes on when the turkey is in the oven on Thanksgiving day and is always thankful for the opportunity to sit down and share a festive meal with her family.

**Serves** 8 people

**Total Time:** 1 hour and 5 minutes  
30 minute prep / 35 minutes baking

## Ingredients:

- ♥ 4 cups frozen corn
- ♥ 1 red pepper, diced
- ♥ 1 yellow onion, diced
- ♥ 3 Tablespoons fresh chopped basil
- ♥ handful of fresh snipped chives
- ♥ 4 eggs
- ♥  $\frac{3}{4}$  cup of cornmeal
- ♥ 2 Tablespoons sugar
- ♥ 1 cup of milk
- ♥  $\frac{1}{2}$  cup of heavy cream
- ♥  $\frac{3}{4}$  cup grated cheddar cheese
- ♥ dash of salt & pepper



## Directions:

Preheat oven to 350°F. Butter a casserole dish.

In a heavy skillet, sauté the corn kernels, diced onion and diced red pepper for a few minutes until the onion becomes translucent. Set aside.

Whisk eggs with the milk, cream, basil, cornmeal, chives, sugar, salt and pepper. Add shredded cheese and corn mixture to the batter. Pour everything into the casserole dish.

Bake 35 minutes or until top begins to brown and a knife stuck into the center comes out clean. Serve warm.

# Wild Mushroom and Sausage Stuffing

recipe adapted from the William-Sonoma Kitchen

Felicia, SweetGeorgia Yarns

For Felicia, stuffing is the BEST part of Thanksgiving! To ensure there is no shortage of stuffing, she likes to make double portions, often resulting in leftovers, which is a great breakfast treat to be enjoyed the days after Thanksgiving. Being Canadian, Felicia and her family celebrate Thanksgiving in October. It also happens to be right around her father's birthday, and they often combine the two events. Thanksgiving is a great time for reflection, and for Felicia it sets the tone for the rest of the winter season. She finds that cooking for her friends and family during this holiday gives her time to meditate on how special each of them are to her.

**Serves** 8-10 people

**Total Time:** 2 hours and 45 minutes

1 hour 45 minutes prep / 1 hour cooking

## Ingredients:

- ♥ 2 oz. dried wild mushrooms
- ♥ 3 cups low-sodium chicken broth, warmed
- ♥ 1 pound loaf of French bread, cut into 1/2-inch cubes
- ♥ 2 Tablespoons olive oil
- ♥ 4 Tablespoons (1/2 stick) unsalted butter
- ♥ 1 yellow onion, diced
- ♥ 3 celery stalks, diced
- ♥ 2 oz. mild fresh Italian sausage, casings removed
- ♥ 3 Tablespoons chopped fresh flat-leaf parsley
- ♥ 1 Tablespoon chopped fresh sage
- ♥ Salt and freshly ground pepper, to taste
- ♥ Optional: truffle oil or fresh shaved truffles

## Directions:

Combine the dried mushrooms and hot broth in a bowl, letting them soak for 1 hour. Drain the mushrooms, keeping the broth in a separate container for later use. Roughly chop the mushrooms, put them in a large bowl, and set aside.

Preheat oven to 375°F. Butter the bottom and sides of a baking dish or small Dutch oven.

In a bowl, combine the bread cubes and olive oil, stirring until bread cubes are completely coated. Spread the bread cubes out on a baking sheet and toast in the oven for 15-20 minutes, or until they are crunchy and golden. Transfer to the bowl with the mushrooms.

(continued)



# Wild Mushroom and Sausage Stuffing

Felicia, SweetGeorgia Yarns

Over medium heat, melt 3 Tablespoons of the butter in a sauté pan. Add the onion and celery. Stir often until soft and translucent, should be about 8 minutes. Transfer the onion mixture into the bowl with the bread.

Keep the now-empty sauté pan on medium heat and melt the remaining 1 Tablespoon of butter. Add the sausage and crumble it with a wooden spoon or spatula while it cooks. Cook sausage for about 10 minutes, or until cooked through. Add sausage to the bowl with the bread. Stir in the parsley and sage.

In a saucepan over medium-high heat, warm the reserved broth that the mushrooms were soaking in. Pour enough broth over the bread mixture to make it moist. Season with salt and pepper.

Transfer the dressing to the prepared baking dish. Bake for about 1 hour, or until crispy and golden. If the dressing gets too dark, cover it with aluminum foil.

For added flavor, top with truffle oil or shaved truffles before baking.



# Cranberry Relish with Oranges

Jane, Jade Sapphire

Owner of about fifteen turkey plates, a turkey gravy boat AND turkey candle, it is no surprise that Jane almost always has Thanksgiving at her house. In addition, she lives in an old farmhouse, which seems to be the perfect and most picturesque setting for a Thanksgiving feast! While Jane always makes her mother's scrumptious Cranberry Mold recipe for Thanksgiving (in her castle-shaped mold, of course) using Jell-O, canned whole cranberry sauce, and canned crushed pineapple, her inner gourmet requires that she make another dish with fresh ingredients, like this Cranberry Orange Relish. The fresh cranberries and orange result in an amazingly refreshing and flavorful dish!

**Serves:** 8-10 people

**Total Time:** 15 minutes

## Ingredients:

- ♥ 1 pound bag of fresh cranberries
- ♥ One unpeeled orange ( cut into quarters and remove seeds )
- ♥  $\frac{3}{4}$  cup granulated sugar

## Directions:

Place cranberries and orange quarters into a food processor. Process for a few seconds, mixing ingredients after each session, until mixture is in small pieces, but not pureed. Stir in sugar.



# Fluffy Pudding

Fluffy Pudding, known as Bubert in Estonian

Taiu, Koigu

Bubert is an old, traditional chilled whipped custard dessert flavored with vanilla from Estonia. It is served on festive occasions as a light refreshing dessert after a heavier meal. In Taiu's family, it is one of their favorite desserts for special occasions. It is perfect to serve after a heavy turkey meal with tea, coffee or a little something else. Growing up, Taiu's grandmother always made the Fluffing Pudding, and now it is Taiu's task to make this tasty treat!

**Serves:** about 4 people

**Total Time:** 1 hour 30 minutes.  
30 minutes prep / at least 1 hour cooling.

## Ingredients:

- ♥ 4 eggs separated at room temp
- ♥ 1/2 cup sugar
- ♥ 1/4 teaspoon vanilla
- ♥ Pinch of salt
- ♥ 3 Tablespoons all-purpose flour
- ♥ 3 cups whole milk
- ♥ Mixed Berry sauce (Taiu suggest cherry for a festive holiday treat)



## Directions:

Beat egg yolks with sugar, vanilla and salt until light and fluffy (4 to 5 minutes). Then beat in the flour.

Heat milk until tiny bubbles appear around the rim. Whisk 1/4 cup of hot milk into the egg mixture, then pour the egg mixture back into the saucepan, whisking continuously.

Simmer until thickened (about 5 minutes).

Remove from heat and let mixture cool to room temperature.

In a separate bowl, beat egg whites until stiff (6 to 7 minutes).

Fold the egg whites into the custard. Do not mix too thoroughly, or it will not become firm.

Chill for at least 1 hour before serving. To serve, divide Bubert among dessert glasses and spoon your favorite berry sauce over the top. Enjoy!

# Pumpkin Pie

Pie Crust recipe adapted from Martha Stewart

Pie Filling recipe adapted from the recipe on every can of Libby's Pumpkin

Beth, Lorna's Laces

According to Beth, pumpkin pie just screams holidays, and we agree completely. With a relatively small window of opportunity to enjoy this seasonal treat, she often makes a pre-Thanksgiving pie so she can maximize her pumpkin pie enjoyment during the holidays. As you may notice, she uses the pie recipe right off the Libby's canned pumpkin label. Growing up her mom always said it was the best, and she would never doubt her mom! A stickler for home made pie crust and fresh whipped cream, Beth has recently been making Martha Stewart's classic recipe instead of using a pre-made pie crust. For many years Beth has celebrated what she likes to call "Thanksgiving for Strays" at her home. The event includes any and all friends who, for whatever reason, are unable to make it home for Thanksgiving. The tradition started when Beth was just out of college and she has continued to host it as often as she can.

**Serves:** 8 people

**Total Time:** 7 hours

Pie Crust: 3 hours and 30 minutes

40 minutes prep / 2 hours 50 minutes chilling

Pie Filling and baking: 3 hours and 30 minutes

15 minute prep / 55 minutes cooking

2 hours cooling

\* Optional: 1 unbaked 9-inch (4-cup volume) deep-dish pie shell, if you do not feel like making crust from scratch (though we highly recommend it!)



## Ingredients:

### Pie Crust:

- ♥ 1<sup>1</sup>/<sub>4</sub> cups all-purpose flour ( spooned and leveled ), plus more for rolling dough
- ♥ 1/2 teaspoon salt
- ♥ 1/2 teaspoon sugar
- ♥ 8 Tablespoons ( 1 stick ) cold unsalted butter, cut into pieces
- ♥ 2 Tablespoons ice water, plus 2 more, if needed

### Pie Filling:

- ♥ 3/4 cup granulated sugar
- ♥ 1 teaspoon ground cinnamon
- ♥ 1/2 teaspoon salt
- ♥ 1/2 teaspoon ground ginger
- ♥ 1/4 teaspoon ground cloves
- ♥ 2 large eggs
- ♥ 1 can ( 15 oz.) Libby's® 100% Pure Pumpkin
- ♥ 1 can ( 12 fl. oz.) evaporated milk
- ♥ Optional: whipped cream

(continued)

# Pumpkin Pie

Pie Crust recipe adapted from Martha Stuart

Pie Filling recipe adapted from the recipe on every can of Libby's Pumpkin

Beth, Lorna's Laces

## Directions:

### Pie Crust:

Pour flour, salt, and sugar into a food processor. Pulse several times to combine. Add in the butter cubes, pulsing until the mixture resembles coarse sand, with just a few pea-sized pieces remaining. Sprinkle 2 Tablespoons ice water over the mixture and pulse until dough is crumbly but holds together when you squish it with your fingers. If needed, add 1 to 2 more Tablespoons of ice water one at a time, being careful not to over-process.

Remove dough from food processor and place it onto a flat work surface. Form the dough into a  $\frac{3}{4}$ -inch-thick disk. Wrap it very tightly in plastic and refrigerate for at least 1 hour, or until firm.

Before baking, unwrap dough and place on a large piece of floured waxed paper. Roll the dough into a circle, approximately 14 inches in diameter. Using the paper, lift the dough and wrap it around the rolling pin, discarding the paper. Over a 9-inch pie plate, gently unroll the dough. Carefully fit the dough into the bottom and up the sides of the plate.

Trim the overhang to about 1 inch. Then fold the overhang under itself. Pinch the dough around the rim between thumb and forefinger to make a uniform edge. Crimp that edge. Refrigerate for at least 1 hour, or until chilled.

Tasty Tip: If you have any leftover strips of dough, place them on a greased cookie sheet and sprinkle with cinnamon and sugar. Bake at 350°F for about 10-15 minutes, or until the edges start to brown. Yum!

### Pie Filling:

Preheat oven to 425°F. Combine sugar, cinnamon, salt, ginger and cloves in small bowl, mix together.

Separately, in a large bowl, beat eggs. Stir in pumpkin and sugar-spice concoction. Gradually stir in evaporated milk.

Pour entire mixture into pie shell. Bake at 425°F for 15 minutes. Reduce temperature to 350°F and bake for 40 to 50 minutes, or until knife inserted near center comes out clean.

Cool on wire rack for 2 hours. If you will not be enjoying the pie right away, cover and refrigerate.

Top with whipped cream before serving.

# Pecan Pie

recipe adapted from Good Housekeeping  
Antonio, Malabrigo Yarns

Thanksgiving may have originated in North America, but it likes to be celebrated everywhere! Antonio, the color genius at Malabrigo (based in Uruguay), got a taste of Thanksgiving when he and his family hosted an American exchange student. It was a tricky business finding a turkey, but they managed to hunt down a frozen one and in the end were able create an entire Thanksgiving feast. Neither the host student nor the American program director had cooked a Thanksgiving meal themselves, so there was much research done on the internet, where they found this scrumptious pecan pie recipe. The meal turned out to be extremely delicious and Antonio hopes to enjoy another Thanksgiving spread in the future, maybe next time in the US!

**Serves** 8 people

**Total Time:** 4 hour and 5 minutes  
20 minutes prep / 45 minutes baking  
3 hours cooling

## Ingredients:

- ♥ ¾ cup dark corn syrup
- ♥ 1 cup dark brown sugar
- ♥ 3 Tablespoons butter or margarine, melted
- ♥ 1 teaspoon vanilla extract
- ♥ 1 pinch of salt
- ♥ 3 large eggs
- ♥ 1 ½ cups pecan halves, toasted
- ♥ 1-9 inch pie shell, baked. You can use a pre-made shell, or use your own pie crust recipe to make a shell from scratch! We suggest using Beth's pie crust recipe, found with the directions for Pumpkin Pie.



## Directions:

Prepare the pie shell as directed. If you are making your shell from scratch and using Beth's crust recipe, bake at 350°F for 10-12 minutes or until lightly browned. Let pie shell cool for at least 10 minutes.

In large bowl combine the corn syrup, sugar, butter, vanilla, salt, and eggs and mix with a wire whisk until blended. Using a spoon, stir in the pecans. Pour the pie filling into the pie shell.

Bake pie for 43-45 minutes, or until filling around the edge has set, but center still jiggles slightly. Let pie cool for at least 3 hours on a wire rack.

Leftovers ( should any remain ), can be refrigerated for up to one week.



# The Queens Buns

recipe adapted from Pioneer Woman  
Kismet, Bar-Maids

When Kismet and her family convene for the holidays every year, it is tradition to cook together. At each breakfast, tradition dictates they make one version or another of something they call the Queen's Buns. These rolls are in honor of Kismet's Grandmother (who taught her to make skin care products), her nickname being The Queen. This was born out of a family story in which her Grandmother would tell her, "Remember Priscilla, you have blue blood". This delicious recipe is a family favorite, and a perfectly scrumptious way to start any holiday morning shared with family and friends!

**Makes** 40-50 buns

**Total Time:** 2 hours and 40 minutes  
2 hours 20 minutes prep / 15-18 minutes  
baking

## Ingredients:

### Buns:

- ♥ 1 quart whole milk
- ♥ 1 cup vegetable oil
- ♥ 1 cup sugar
- ♥ 2 more cups sugar for gooey amazingness
- ♥ 2 packages ( 0.25 oz packets ) active dry yeast
- ♥ 8 cups all-purpose flour
- ♥ 1 extra cup of all-purpose flour, separated
- ♥ 1 heaping teaspoon baking powder
- ♥ 1 scant teaspoon baking soda
- ♥ 1 heaping Tablespoon salt
- ♥ plenty of melted butter
- ♥ A generous sprinkling of cinnamon

### Maple Frosting:

- ♥ 1 bag powdered sugar
- ♥ 2 teaspoons maple flavoring
- ♥ 1/2 cup milk
- ♥ 1/4 cup melted butter
- ♥ 1/4 cup brewed coffee
- ♥ 1/8 teaspoon salt

(continued)



# The Queens Buns

recipe adapted from Pioneer Woman  
Kismet, Bar-Maids

## Directions for the buns:

Heat milk, vegetable oil and 1 cup of sugar in a medium saucepan over medium heat. Bring mixture to simmer, then set aside and let it cool off until it is warm. Sprinkle the yeast on top and let it sit on the mixture for one minute.

Add the 8 cups of flour and stir until combined. Cover with a clean kitchen towel and set aside in a relatively warm place for 1 hour.

After the hour has passed, remove the towel and add the baking powder, baking soda, salt, and remaining 1 cup of flour. Stir thoroughly until everything has mixed and combined. Use the dough right away, or place in a mixing bowl and refrigerate for up to three days. If the dough rises to the top of the bowl, punch it down.

\*Note! Dough is easier to work with if it has chilled for at least an hour.

To make the buns, remove half the dough from the bowl or pan. On a floured baking surface, roll the dough into a long rectangle, approximately 30 inches by 10 inches. The dough should be rolled very thin.

To make the filling, pour  $\frac{3}{4}$  cup to 1 cup of the melted butter over the surface of the dough and use your fingers to spread the butter evenly. Generously sprinkle half of the ground cinnamon and 1 cup of the sugar over the butter. Goey is the goal, so don't be shy about drizzling more butter and/or more sugar!

Beginning at the end farthest from you, roll the rectangle tightly towards you. Work slowly using both hands and be careful to keep the roll tight. If the filling oozes as you work, don't worry, that just means the rolls are going to be delectably delicious! Once you reach the end, pinch the seam together and flip the roll so that the seam is facing down. You should now have a long, goey log.

Slip a cutting board underneath the roll and with a sharp knife, make  $\frac{1}{2}$ -inch slices. One "log" will produce 20-25 rolls. Pour a couple teaspoons of melted butter into disposable foil cake pans and swirl to coat. Place the sliced rolls in the pan, being careful not to overcrowd. Each pan should hold 7 to 9 buns.

Repeat the rolling/sugar/butter process with the other half of the dough and more pans. Preheat the oven to 375°F. Cover all the pans once they are full of delicious buns-to-be with kitchen towels and set aside to rise on the countertop for at least 20 minutes before baking. Remove the towels and bake for 15 to 18 minutes, or until golden brown. Do not let the buns become overly brown.

While the buns are baking, make the maple icing. In a large bowl, whisk together the powdered sugar, milk, butter, coffee, and salt. Splash in the maple flavoring. Whisk until very smooth. Taste and add in more maple, sugar, butter, or other ingredients as needed until the icing reaches the desired consistency. It should be thick, but still liquid enough to drizzle over the buns.

Once the buns are done, remove the pans from the oven and immediately drizzle icing over the top. Be sure to get it all around the edges and over the top! As they sit, the buns will absorb some of the icing's moisture and flavor.

# Mulled Wine

Jeni, Fyberspates

A native of Britain, Jeni celebrated her first Thanksgiving 8 years ago when her friend Ronnie, who is from the United States, decided to throw a massive Thanksgiving feast. She remembers it as one of the MOST wonderful dinners she has ever had. It was the first time she'd tried pumpkin pie, which she found to be absolutely delicious and now makes regularly every autumn. While Thanksgiving may not be an official holiday in the UK, if it was, they would most definitely include mulled wine on the beverage menu. A traditional holiday drink, it is served warm during the winter months to combat the cold, damp weather during that time of year.

**Serves:** 4 people

Double quantity for 6-8 people

**Total Time:** 20 minutes

## Ingredients:

- ♥ 6 Tablespoons sugar
- ♥ 4 cloves
- ♥ 2-2 inch sticks of cinnamon
- ♥ 1 Star Anise
- ♥ 2 lemons, thinly sliced
- ♥ 1 orange thinly sliced
- ♥ 1 bottle red wine
- ♥ 1/3 cup Cognac (optional)

## Directions:

Pour the wine into a saucepan and then add all the other ingredients together. Heat gently (do not boil) until all the sugar has dissolved. Strain into a punch bowl or bowl.

Serve hot, decorate with orange and lemon slices.



# Chocolate Cherry Ginger Bark

inspired by Maya\* Made's Spicy Chocolate Bark  
Laura, Nelkin Designs

Laura spends Thanksgiving with her family each year. Her husband's family is Russian, and during this particular holiday, Laura likes to cook dishes that she associates with the Thanksgiving meals of her childhood. Luckily her in-laws love her cooking and are happy to oblige! She enjoys introducing a new dish every year -last year was Sweet Potato Biscuits (which will definitely be a part in this year's feast!). Based on a recipe by her dear friend, Maya (of Maya\*Made) , Laura's tasty Chocolate Cherry Ginger Bark is a treat found in her kitchen only during the holiday season.

**Total Time:** 2 hours and 20 minutes  
20 minutes prep / 2 hours cooling

## Ingredients:

- ♥ 2–10 oz. bag Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- ♥ 3 oz. dried cherries (organic if you can find them), chopped
- ♥ 3 oz. crystallized ginger, chopped
- ♥ Sprinkle of cinnamon

## Directions:

Line a rimmed cookie sheet with parchment paper.

Spread the chips out on it and place in a warm oven.

When the chips have melted remove from the oven and smooth out with a spatula or other flat utensil. Sprinkle with the toppings above... feel free to experiment, this would be lovely with spiced pecans, hazelnuts, lemon zest, cayenne, you name it! Chill for a few hours in the refrigerator and then break into serving size pieces.

