

winter spiced cranberry chutney

A RECIPE BY CHEF CHEETIE KUMAR OF GARLAND



ingredients

- 12 oz fresh cranberries (about 3 ½ cups)
- ¾ cup fresh squeezed orange juice
- ¼ cup water
- zest from 1 orange, finely grated
- ½ cup white sugar
- ½ cup brown sugar
- 1 tablespoon fresh ginger, minced
- ½ tsp ginger powder
- ⅛ tsp ground clove (freshly ground preferred)
- ½ tsp freshly cracked black pepper
- ½ stick cinnamon
- pinch kosher salt
- small pinch kashmiri chili powder or cayenne pepper (optional)
- 1 navel orange, supremed (sectioned), juice reserved

PRO TIP!

Best made ahead – the flavors really develop overnight. Serve chilled, at room temperature or reheated with the cinnamon stick removed.

directions

- Combine all ingredients in a heavy bottomed pot, and cook over low heat for 30-45 minutes, stirring occasionally.
- When the cranberries have popped, softened completely and most of the liquid has reduced, remove from heat and taste. adjust for sweetness or salt, adding what is needed while still warm
- Fold in the orange sections with the reserved juice.



FOR MORE ON CHEF CHEETIE VISIT GARLANDRALEIGH.COM/ABOUT/

Oyster Casserole

A RECIPE BY CHEF JASON SMITH OF 18 RESTAURANT GROUP



ingredients

- 3 cups panko bread crumbs, toasted til golden brown
- 4 large eggs
- 1 1/2 cups heavy cream
- 1/2 cup milk
- Juice of 1 lemon
- 1 tablespoon Worcestershire sauce
- Zest of 2 lemons
- 3 tablespoons chopped fresh oregano
- 1 tablespoon fresh thyme leaves
- about 1 teaspoon fresh ground nutmeg
- 1 tablespoon kosher salt
- Fresh cracked black pepper to taste
- 4 dozen N.C. oysters, shucked from the shell and drained well
- Dash of Texas Pete hot sauce

directions

- Heat oven to 375
- Spread breadcrumbs on a shallow baking sheet and toast until golden brown. Let cool.
- In a large bowl, whisk eggs, cream, milk, lemon juice, Worcestershire sauce, herbs and Texas Pete with nutmeg, salt and pepper to taste.
- Fold in oysters and breadcrumbs and pour into a buttered shallow casserole dish.
- Bake about 20 minutes until golden brown. Serves 6 to 8.



Celebrating Thanksgiving Safely

If you decide to host or attend a holiday gathering, there are steps you can take to reduce your risk of spreading COVID-19.



Practice the 3 Ws.

Wear a mask over your nose and mouth, wait 6 feet apart and wash your hands.



Consider getting tested for COVID-19 3 to 4 days prior to travel or attending family gatherings.



Limit your holiday travel and limit physical contact with people who do not live in your household.



Do not host or attend a gathering if you've been exposed to COVID-19 or have symptoms.



Seat people who live together at their own table and keep tables at least 6 feet apart from one another.



Higher risk guests should consider attending events virtually.



Use single-use options or identify one person to serve food, so that multiple people are not handling the items.



Keep the guest list small.



Clean and disinfect commonly-touched surfaces such as door handles and sink faucets.



Host your gathering outdoors. If that's not possible, make sure the room is well-ventilated by opening windows and doors.

