



# **Welcome To Thanksgiving On The High Seas (Home Style) 2015**

**Thanks to All The Cruiselines Who  
Contributed To This Festive  
Dinner**





# Menu....

**Uniworld's Butternut Squash Soup**

**Holland America Nutcracker Salad**

**Princess Cruises Tom Turkey With Fruited Stuffing**

**Royal Caribbean Cruise Line Cranberry Relish**

**Holland America Cornbread Stuffing**

**Celebrity Cruises Winter Chestnut, Brussel Sprouts Casserole With Applewood**

**Smoked Bacon and Honey**

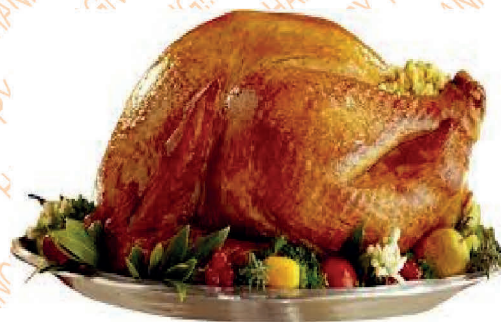
**Royal Caribbean Cruise Line Baked Thanksgiving Veggies**

**Holland America Pumpkin Chocolate Cake**

**Disney Pumpkin Cheesecake**

**Royal Caribbean Monarch Mulled Cider**

**Give Thanks and Bon Appetit!!**





# UNIWORLD

## CREAMY BUTTERNUT SQUASH SOUP

### Ingredients

½ pound butternut squash, split in half lengthwise and seeded

1 tablespoon butter

½ cup onion sliced thinly

3 garlic cloves sliced

2 cups chicken broth

Salt to taste

½ teaspoon white pepper

¾ cup heavy cream

Fresh thyme leaves to garnish

### Directions

Preheat oven to 400 °F. Spray a 13 x 9 x 2 inch glass baking dish with vegetable oil. Place butternut squash cut side down in prepared dish. Pierce with a knife several times. Bake for approximately 35 minutes. Remove from oven, scrape the butternut squash pulp into a bowl; discard the peel. In a large saucepan, melt butter over medium high heat. Sauté the onion and garlic stirring constantly for approximately 3 minutes. Add the chicken broth, roasted butternut squash pulp, salt and pepper. Bring to a boil then reduce heat and simmer for 30 minutes. Add ½ cup cream, transfer to a blender and puree until smooth. Return squash mixture to the saucepan stirring constantly over medium heat (do not boil) until heated through and serve. Garnish if desired by drawing initials of your





# Nutcracker Salad - Holland America

Yield: 10 servings

## Candied Walnuts

1 cup coarsely chopped walnuts

2 tablespoons water

1 tablespoon sugar

1 large pinch coarse kosher salt

In a nonstick skillet, combine walnuts, 2 tablespoons water, sugar, and kosher salt. Cook, stirring, over medium heat until the water evaporates and the nuts are dry and golden, about 4 minutes. Remove from the heat; cool. (The walnuts can keep, covered, for up to 1 day.)

## Roasted Pears

8 ripe but firm Bosc pears (4 pounds), peeled, cored and each cut lengthwise into 8 wedges

1 1/2 tablespoons extra-virgin olive oil, salt and freshly ground black pepper

Heat the oven to 425°F and place the rack in the middle position. In a large bowl, toss the pears with the oil and season with salt and pepper. Spread in 1 layer in a 17- by 12-inch shallow roasting pan. Place the pears in the oven and roast, stirring and turning over twice, until the pears are tender and beginning to brown, about 20 to 30 minutes. Let cool about 15 minutes. (The pears can be roasted, cooled, covered, and stored in the refrigerator for up to 4 hours.)

## Salad

2 oranges, plus 1 extra (if needed) for juice

1 tablespoon balsamic vinegar

2 teaspoons finely minced or grated shallot

1/4 cup extra-virgin olive oil

1/4 cup vegetable oil

1 tablespoon minced chives

Salt and freshly ground black pepper

10 ounces mixed gourmet greens, including some bitter greens such as red Belgian endive or radicchio and frisée or chicory

1/2 cup dried cranberries

With a sharp knife, trim the tops and bottoms off the oranges. One at a time, stand an orange upright and cut downward to remove the rind and pith in thick strips. Working over a bowl, cut between the membranes to release the segments. Cover the orange segments with plastic wrap and reserve. If necessary, add enough extra orange juice to the bowl to equal 1/3 cup juice; stir in the vinegar and shallot. Slowly whisk in the olive oil and vegetable oil. Stir in the chives. Season with salt and pepper; reserve. To serve, place the greens, pears, reserved orange segments, and dried cranberries in a large bowl. Toss with just enough dressing to lightly coat. Divide among plates and sprinkle with the candied walnuts. Serve immediately.





# PRINCESS CRUISES

## Thanksgiving Roasted Tom Turkey With Breaded Fruit Stuffing

Serves 8-10

1, 16-pound tom turkey

1 onion

2 carrots

2 celery stalks

12 cloves fresh garlic

fresh sage

salt & pepper

### STUFFING

2 strips bacon, chopped

1 cup onions, small dice

2/3 cup celery, small dice

1 teaspoon garlic, chopped

3/4 cup apple, peeled & diced

1/4 cup prunes, diced

1/4 cup fresh cranberries

1/8 teaspoon nutmeg

1/8 teaspoon cayenne pepper

3 tablespoons fresh sage, chopped

8 cups dry bread pieces (white, wheat, corn, or any combination)

2 eggs, beaten

2 cups turkey or chicken stock

salt & pepper



### DIRECTIONS:

Preheat the oven to 425°F. Wash the turkey and trim off any excess fat. Remove the wing tips and reserve together with the neck and giblets for gravy. Season the cavity well with sage, salt, and pepper. Rough cut the onion, carrots, and celery, peels and all. Add the garlic cloves and stuff the cavity. Truss the turkey with butcher's string.

In a roasting pan, place the turkey, giblets, and bones in the oven. After 15 minutes, reduce the temperature to 345°F and roast for approximately 1 1/2 hours longer until the turkey is cooked through. The turkey is cooked when the juices run clear from the thigh. The wing tips, neck, and giblets can be removed from the pan as soon as they are well-browned, approximately 40 minutes.

Sauté the bacon until well-browned. Add the onions and sauté; do not pour off excess fat. Add the celery and garlic and sauté until just tender. Add the apples, prunes, cranberries, and spices and cook for 3 minutes; remove from the heat. In a large bowl, combine all the stuffing ingredients. Add the stock a little at a time. You may need a little more or less depending on how dry the bread is. The stuffing should be well moistened, but not soupy. Fill a casserole dish with the stuffing and cover with aluminum foil. Place in the oven with the turkey for 1 hour. Remove the foil for the last 15 minutes to allow the stuffing to brown.

Carve the turkey across the breast and thigh being sure to offer white and dark meat on each plate. Arrange with side dishes and garnish with fresh sage.

From *Courses*



# HOLLAND AMERICA

## CORNBREAD & SAUSAGE STUFFING

Rudi Sodamin

Yield: 12 servings

### INGREDIENTS:

- 1 cup raisins
- 1/2 cup port
- 1/4 cup B&B liqueur or brandy
- 1 pound sweet Italian sausage, casings removed
- 2 cups finely diced yellow onion
- 2 cups finely diced celery
- 2 tablespoons chopped fresh thyme or 1 tablespoon dried thyme
- 1 tablespoons chopped fresh sage or 1.5 teaspoons dried sage
- 1 tablespoons chopped fresh rosemary or 1.5 teaspoons dried rosemary
- 6 cups cornbread crumbs
- 1.5 cups canned or roasted (and peeled) chestnuts
- 1 cup finely diced Granny Smith apple
- 1 cup chopped fresh flat-leaf parsley
- Salt and freshly ground black pepper
- 2 cups low-sodium store-bought chicken broth or stock, or homemade



### DIRECTIONS:

1. At least 2 hours before you make the stuffing, combine the raisins, port, and B&B in a small bowl and let them soak. (You can leave the raisins soaking overnight, if you like.)
2. Heat the oven to 350 degrees F, or plan to put the stuffing in the oven with the turkey about 2 hours\* into the turkey's baking time.
3. In a large sauté pan, brown the sausage over medium-high heat. Drain off any excess fat. Add the onion and cook, stirring, until softened and translucent, about 2 minutes. Add the celery and cook for 2 to 3 minutes. Stir in the thyme, sage, and rosemary and transfer the mixture to a large bowl.
4. Add the remaining ingredients to the bowl and stir until well combined. Pour the stuffing into the prepared baking dish and cover it with foil. Bake for 45 minutes. Remove the foil and bake for 15 minutes more, or until the top is golden brown.

\* the "2 hours into the turkey's baking time" estimate is based on using the accompanying Turkey recipe from A Taste of Celebration. Timing may vary if you are using a different recipe or different sized turkey.





## **Royal Caribbean Cranberry Relish**

**(Courtesy of Holiday and Entertainment Cookbook)**

### **Ingredients:**

**1 1/2 lbs. fresh cranberries**  
**1 1/2 cups granulated sugar**  
**Pinch of ground cinnamon**  
**1 Medium Orange, well washed**  
**1 Cup Orange Marmalad**  
**1/2 Cup Applesauce**  
**2 Tbs. Fresh Lemon Juice**

### **Directions:**

**In a heavy nonreactive saucepan, combine cranberries, sugar and cinnamon. With a paring knife, carefully remove the peel from the orange, leaving behind the white pith. Finely slice the peel and add to cranberry mixture. Remove the pith and reserve the orange for later. Bring cranberries to a boil over medium heat. Reduce heat and simmer. Add the marmalade and stir until cranberries are cooked and the sugar has dissolved - about 8 to 10 minutes. Remove from heat and cool slightly. Segment the reserved orange, remove seeds and membranes. Process in a food processor until pulpy. Stir orange mixture, along with applesauce and lemon juice into cranberry mixture. Transfer cranberry sauce into container and refrigerate overnight before serving.**



# CELEBRITY CRUISES

## Winter Chestnut and Brussels Sprouts Casserole with Applewood Smoked Bacon

### INGREDIENTS:

- 1 cup smoked applewood bacon (julienned)
- 1 white onion (finely chopped)
- 4 tablespoons garlic (finely chopped)
- 4 tablespoons salted butter
- 2 cups chestnuts (peeled)
- 2 pounds Brussels sprouts (blanched, cut in half)
- 2 lemons (juiced)
- 1/4 cup clover honey
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon white pepper
- 1 teaspoon white truffle oil (optional)

### DIRECTIONS:

To start, cut Brussels sprouts in half and blanch in boiling salted water, shock in ice bath and set aside.

Once cold, drain, excess water and set aside.

In a large saute pan on medium heat slowly render the fat from the bacon and cook until bacon is slightly brown.

Add garlic and brown.

While cooking, add butter and chestnuts and cook on medium heat for another 5 minutes.

Add blanched Brussels sprouts, lemon juice, honey, salt and pepper and cook for 3 minutes or until Brussels sprouts are glazed.

Remove from heat, add truffle oil, mix until well incorporated and serve hot.







## **Royal Caribbean Baked Thanksgiving Vegetables (Courtesy of Holiday and Entertainment Cookbook)**

**Yields 6-8 servings.**

### **Ingredients:**

- 2 Sweet Potatoes, peeled and cut into 1/2 in. slices**
- 1 Russet Potato, peeled and cut into 1/2 in. slices**
- 3 Carrots, peeled and cut into 1/2 in. slices**
- 1 Yellow Onion, Cut into 1/2 in. slices**
- 1 Acorn Squash, peeled and seeded and cut each half into thirds**
- 1/2 cup packed light brown sugar**
- 1/4 cup maple syrup**
- 1 tsp. pure vanilla extract**
- 1 tsp. ground cinnamon**
- 4 Tbs. unsalted butter, cut into 8 pieces**
- 1/4 cup water**

### **Directions:**

**Preheat oven to 425. In a large bowl, combine the vegetables. Add brown sugar, maple syrup, vanilla and cinnamon. Toss to coat well. Transfer vegetables to a rectangular baking dish and dot with butter. Pour the water into the dish. Cover tightly with foil and bake 45 minutes. Remove the foil. Stir the vegetables. Return to oven and bake uncovered an additional 15 minutes until vegetables are tender and lightly browned. Serve immediately.**



# Chocolate Pumpkin Cake

Jacques Torres

## Holland America

### INGREDIENTS:

#### Cake

- 4.9 ounces butter
- 6.3 ounces light brown sugar
- 2 eggs
- 8.4 ounces pumpkin, puree
- 3 1/3 cups cake flour
- 1 1/4 teaspoon baking soda
- 1 1/4 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup semi sweet chocolate
- 4.2 ounces Dried cranberries
- 4.2 ounces Chopped Walnuts

#### **Chocolate Sauce:**

- 1 cup whole milk
- 10 1/2 ounces bittersweet chocolate (chopped)
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 1/3 cup granulated sugar

#### **Walnut Crisp:**

- 5.2 ounces Chopped Walnuts
- 10.5 ounces Bienex

#### **GARNISH:**

- Chocolate Sauce and Walnut crisp



### DIRECTIONS:

#### Cake:

Place the butter and sugar in a mixing bowl fitted with the paddle. Beat on medium for 5 minutes until very light and creamy. Add the eggs, one at a time, beating well after each addition. Add the pumpkin and beat to blend. Combine the flour, baking soda, cinnamon, nutmeg, cloves, salt and incorporate in low speed into the pumpkin mixture. At last fold in the chocolate, cranberries, and nuts. Fill muffin molds and bake at 350 F for 40 minutes or until set. Remove the pan and allow the cake to cool to room temperature.

Walnut crisp: Combine walnuts and bienex and bake in muffin molds at 400 F for 5-8 minutes. Remove from the oven and invert onto a wire rack.

Sauce: Pour the milk into a 2-quart heavy-bottomed saucepan, place over medium-high heat, and bring to a boil. When the milk boils, remove it from the heat and make a ganache by adding the chopped chocolate. Whisk well, stirring into the edge of the saucepan to combine. The ganache should be homogenous and smooth. Set the ganache aside. In a 1-quart heavy-bottomed saucepan, combine the heavy cream, butter, and sugar. Place the saucepan over medium-high heat and bring to a boil, stirring occasionally. The butter should be completely melted and the sugar completely dissolved. Once the mixture has come to a boil, pour the cream into the warm ganache.

Place the sauce over medium-high heat and bring to a boil, stirring constantly with a whisk. As the chocolate sauce cooks, it will begin to thicken slightly. When it reaches a boil, remove it from the heat and pour it into a clean, dry bowl. Cover by placing plastic wrap directly on top of the sauce to prevent a skin from forming. Let the chocolate sauce cool to room temperature before storing at room temperature before storing in the refrigerator. When cold, the chocolate sauce will become thick enough to be scooped with a spoon.





# Disney CRUISE LINE.

## Pumpkin Cheesecake

### Ingredients

#### Graham Cracker Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 5 tablespoons butter, melted

#### Pumpkin Praline Base

- 1 cup pumpkin puree
- 3 tablespoons praline paste\*
- 1/4 cup plus 2 tablespoons sugar
- 2 eggs, beaten
- 1 egg yolk
- 1/2 cup heavy cream
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt



#### Cheesecake

- 4 (8-ounce) packages cream cheese, softened
- 1 1/3 cups sugar
- 4 eggs
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract

### Cooking Instructions

#### For graham cracker crust:

1. Preheat oven to 350°F.
2. Combine graham cracker crumbs, sugar, and butter in a medium bowl; mix until crumbs are moist.
3. Press crumbs into the bottom of a 9-inch springform pan. Bake 8 minutes. Set aside to cool. Reduce oven temperature to 325°F.

#### For pumpkin praline base:

1. Combine pumpkin puree, praline paste, and sugar and stir to form a paste. Whisk in eggs, egg yolk, cream, cinnamon, and salt until well combined.
2. Pour mixture in prepared crust and bake for 25 minutes.

#### For cheesecake:

1. Combine cream cheese and sugar; beat on medium-high speed until well combined and smooth, about 4 minutes. Scrape sides of bowl.
2. Add eggs one at a time, mixing until each is fully incorporated before adding the next egg.
3. Add cream and vanilla, and beat until batter is smooth. Pour batter atop pumpkin layer.
4. Bake for approximately 1 1/2 hours, or until cheesecake is set and no longer moves when pan is gently shaken.
5. Cool for at least 2 hours before serving.





**Royal Caribbean Monarch Mulled Cider**  
**With Winter Spices**  
**(Courtesy of Holiday and Entertainment Cookbook)**

- 12 cups Apple Cider**
- 1/4 cup Fresh Orange Juice**
- Zest of 1 Orange, cut in strips**
- 1 Bay Leaf**
- 1 Tbs. Light Brown Sugar**
- 2 Cinnamon Sticks**
- 2 Whole Cloves**
- 2 Whole Allspice**
- 2 Tbs. Fresh Lemon Juice**
- Pinch of Salt**

**In a large saucepan, combine all the ingredients and bring to a boil over high heat. Reduce heat to medium low and simmer 30 minutes to blend flavors. Strain into mugs and serve warm.**