Peanut Brittle

FIRST TEMPERATURE	AFTER ADDING PEANUTS
250°F	295°F

INGREDIENTS

- 1 cup sugar
- 1/2 cup white Karo syrup
- 1/3 cup water
- 1 cup Spanish peanuts (skin on)
- 1 Tbsp. butter
- 1/2 tsp. salt (or a little more, if preferred)
- 1/2 tsp. vanilla

SPECIAL EQUIPMENT

Candy thermometer
Buttered sheet pan

DIRECTIONS

01 **Heat the syrup.** Combine sugar, Karo syrup, and water in an iron skillet. Heat until mixture reaches 250°F.

02 **Add the peanuts.** Add peanuts and continue cooking, stirring constantly, until mixture reaches 295°F and light puffs of smoke lift from the skillet. The color should begin to turn golden.

03 **Add butter and seasonings.** Add butter, salt, and soda. Continue stirring constantly as the golden color intensifies.

04 **Remove from heat.** Be careful: the mixture will be extremely hot. Add the soda, stirring well.

05 **Spread the brittle.** Immediately pour hot mixture onto the buttered sheet pan and spread into an even layer.

06 **Cool and break.** Allow to cool, then break into pieces.

RECIPE NOTES

The original directions call for soda in both steps 3 and 4, but the ingredient list gives no soda amount. Vanilla is listed, but its addition is not specified. These details need clarification before making the recipe.

Fall Kale Salad with Roasted Butternut Squash

OVEN	ROAST
375°F	About 25 minutes

INGREDIENTS

- 1 bunch kale
- 1/2 cup dried cranberries
- 1/2 cup pumpkin seeds
- 1 large acorn squash
- 2 Tbsp. olive oil
- Salt and pepper, to taste
- Dressing, as desired

RECIPE NOTES

The original title specifies butternut squash, while the ingredients and directions specify acorn squash. Both have been retained; the recipe allows winter squash substitutions.

DIRECTIONS

01 **Prepare the squash.** Preheat oven to 375°F. Scrub acorn squash and cut in half; there is no need to peel. Scrape out seeds and slice into half-moons about 1/2 inch thick. Toss with olive oil and salt and pepper to taste.

02 **Roast.** Place squash on a parchment-lined baking sheet. Roast for 25 minutes, or until tender and slightly golden brown.

03 **Prepare the kale.** Meanwhile, wash and chop kale and place in a salad bowl. Massage the kale by gently rubbing and squeezing it with your hands to tenderize the greens.

04 **Assemble the salad.** Add dried cranberries and pumpkin seeds to kale and toss. Once squash has cooled slightly, roughly chop into cubes and add to salad.

05 **Dress and serve.** Toss lightly with dressing, adding a couple of tablespoons at a time until you reach the desired amount.

Substitutions & additions. Use any winter squash, such as butternut or delicata, in place of acorn squash. Substitute sunflower seeds or sliced almonds for pumpkin seeds, or another favorite dried fruit for cranberries. Add crumbled blue cheese or feta, if desired.

Dressing option. Maple-Dijon Vinaigrette (page 3).

Maple-Dijon Vinaigrette

INGREDIENTS

- 2 Tbsp. maple syrup
- 1 Tbsp. Dijon mustard
- 2 Tbsp. apple cider vinegar
- 1/3 cup extra-virgin olive oil
- Salt and freshly ground pepper

DIRECTIONS

01 **Combine.** Whisk together maple syrup, mustard, and cider vinegar.

02 **Emulsify.** Whisk in olive oil in a slow, steady stream until the vinaigrette emulsifies.

Jar method. Alternatively, combine the ingredients in a jar with a lid and shake.

Fresh Cranberry Sauce

SIMMER
10 to 12 minutes

SERVE
Chilled

INGREDIENTS

- 1/2 cup fresh orange juice
- 1/2 cup water
- 3/4 cup plus 2 Tbsp. sugar
- 1 (12-oz.) bag fresh or frozen cranberries (do not use dried)
- Zest of 1 orange (about 2 tsp.)
- Pinch of salt

DIRECTIONS

01 **Bring to a boil.** In a medium saucepan over high heat, bring orange juice, water, and sugar to a boil.

02 **Add the cranberries.** Add cranberries, orange zest, and salt. Return to a boil.

03 **Simmer.** Reduce heat to medium and boil gently for 10 to 12 minutes, until most cranberries have burst open. Mash them a little with a spoon, if needed.

04 **Chill.** Transfer sauce to a serving bowl. Cover and chill until ready to serve.

Make ahead & freezing. Keep in a covered container in the refrigerator for up to 10 days. Freeze for up to 2 months. Thaw overnight in the refrigerator before using.