

And this week...

My son has gone back to college, another Thanksgiving has been done and dusted. If last week was renamed the week of stodge in my mind (you need only to look at this week's recipe offerings to see why), this week has already been dubbed the week of trying to make leftovers exciting.

As mentioned last week, we decided to go with a non-traditional menu this year, and some of last week's recipes have come from there (I HIGHLY recommend the stuffing focaccia.) After many years of celebrating and cooking for a large Thanksgiving party, it felt a bit strange to have a Thanksgiving just for two people, and the duck that we chose to we serve made the meal feel like just another celebratory meal, rather than Thanksgiving itself.

We were lucky in that some very kind friends invited us for Thanksgiving and, when I declined, invited us for leftovers the next day (when Thanksgiving food tastes best anyway.) By the manner in which my son threw himself on the turkey and gravy and I did on the dressing, I think that there is a reason why a Thanksgiving dinner tends to be the same year-in, year-out.

For those who are interested the non-traditional meal that we planned was as follows. We both balked at making dessert on what turned into such a low key day so that recipe will have to keep for another holiday meal...

Stuffing flavored focaccia with whipped Marmite butter

Roast duck with a hoisin glaze
Gingered cranberry-orange relish
Garlicky broccoli rabe
Sweet potatoes glazed with miso butter

Caramel apple filled brandy snaps
with Bourbon whipped cream and a cider reduction

Even though the holiday is done, my fridge is definitely not aware of that fact, and I have had to make a list of everything that is left and what is hidden away in the many Saranwrap covered bowls and containers. Point of pride is several pints of rendered duck fat from the festive duck and many pints of rich and delicious broth from the carcass. I also have five pounds of cabbage left from the tonkatsu dinner that was requested of me for night two of the first visit home from college, so I see a fair amount of that surfacing in various dishes this week as well...

In the meantime, here are last week's recipes that were good enough to post:

Warm Radicchio with Cranberry Relish Dressing

Sweet Potatoes with Miso Butter

Stuffing Focaccia

Smoked Salmon Pizza

Potatoes Au Gratin with Anchovy and Garlic Cream (would be great with turnips)

Pasta Carbonara