



TOP 10
THANKSGIVING
RECIPES

THE KOSHER COWBOY

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1. The Ultimate Turkey Brine

A great brine is the foundation to a perfect turkey. There are as many pros as cons regarding whether brining is necessary. Brining takes a lot of extra work, which is the reason I think most people argue against it. Another point is that you need extra space in your refrigerator to let the turkey soak in the brine overnight. Truth be told, if you have a flavorful turkey, chances are you don't have to brine it. But then again, how do you know, until you've actually tried it?



TO BRINE OR NOT TO BRINE

Brining is soaking your turkey in salted water for many hours or overnight. The turkey absorbs some of the water while soaking in your brining liquid, and the salt dissolves some muscle proteins, which results in the meat contracting less while it's in the oven and losing less moisture as it cooks.

There are other benefits to the perfect turkey brine. One of those is the ability to infuse additional flavor into the turkey with herbs and spices. Another reason is that brining adds moisture to the turkey, especially the breast meat.

MAKING THE PERFECT TURKEY BRINE

The perfect Turkey brine only takes 15 minutes to make. I use one quart of water, peppercorns, thyme, bay leaves, garlic, brown sugar and kosher salt. Once combined, bring to a boil until the sugar is dissolved and allow the brine to fully cool. (You don't want to add hot liquids to raw turkey).

Using an oven roasting bag, I place the turkey in first, then fill the bag with the brine so that the turkey is completely submerged. (If not fully submerged, make another batch, cool and add to the bag.) Try to press out as much air from the bag before twist tying it.

I use a guide I learned a long time ago in the Midwest. No matter whether it is turkey, chicken or beef, brine time is 1 hour per pound. Simple enough, right?

Take the time and make the brine. I think you will be very pleased with the outcome. Enjoy!

RECIPE: The Perfect Brine

Prep time: 15 minutes

DESCRIPTION

This is the perfect brine for meats, chicken or turkey. Every turkey preparation should begin with at least a 24 hour brine. Years of experimenting and experience have resulted in this perfect brine. You'll thank me later.

INGREDIENTS

- 1 tbsp. black peppercorns
- 2 sprigs thyme
- 3 bay leaves
- 6 cloves garlic (sliced)
- 4 cups water
- 1/2 cup brown sugar (packed)
- 1/2 cup kosher salt

DIRECTIONS

- Makes 1 quart- make up additional amounts of brine if needed until meat is submerged.
- Stir ingredients together in a saucepan and bring to a boil.
- Continue stirring until sugar is dissolved.
- Allow to cool.
- Place meat or poultry in a food safe plastic bag inside another container for support and leakage control (oven roasting bags are a fine choice - NOT garbage bags).
- Pour cooled brine into bag, and squeeze out as much air as possible and seal with a twist tie.
- Refrigerate for 3-4 hours for 3 pounds meat, 5-6 hours for a nice roasting hen, or 12-24 hours for a turkey, 12 hours being for a small one and the longer time for those turkeys around 20+ pounds.
- Discard brine and pat meat dry.
- If using poultry, you may want to add citrus fruit such as oranges or lemons, additional fresh herbs, or cloves of garlic into the cavity.
- Prepare turkey as desired- roast, BBQ, etc.

2. The Perfect Turkey

The perfect Turkey takes time and patience. Sometimes it takes the skilled hand of an experienced chef to accomplish the result of both crispy skin and juicy meat. And yet other times, it simply takes a tried and true recipe like the one below that has been adapted from Melissa Clark's New York Times recipe.



The first thing you should know about this recipe is that it includes 1-3 days of brining time in the refrigerator. This is a "dry brine" (salt and herbs), different than my Perfect Turkey Brine recipe. If you want to skip the brining part, you can definitely do so, but I think you would be doing your taste buds a disservice. Besides, it only takes a few minutes to prep and a little planning ahead of time. Oh, and it will take some valuable refrigerator real-estate. But it's all worth it.

COOKING THE PERFECT TURKEY

The jury is out on cooking temperature. Some people prefer to slow cook their turkeys at a lower temperature (325 degrees). I agree if you have a large bird as air doesn't circulate as well. However, this recipe is for a smaller turkey 10-12 pounds. In this case, I prefer to cook it for 30 minutes at a higher temperature (425 degrees) to crisp the skin, then cover it with aluminum foil, while dropping the temperature to 350 degrees for the remaining time. No matter which style you prefer, I'm sure you'll love this recipe and find it to be one of the most flavorful and moist turkey recipes.

RECIPE: The Perfect Turkey

Prep time: 20 minutes

Cook time: 3 hours 30 minutes







INGREDIENTS

- 1 turkey (10 to 12 pounds)
- 3-5 tsp coarse kosher salt (1/2 tsp per pound for brine)
- 1 tbsp. black pepper
- 1 lemon (zested and quartered)
- 1 bunch fresh thyme or rosemary
- 1 bunch fresh sage
- 12 cloves garlic (smashed and peeled)
- 12 oz. hard apple cider
- Dry white wine (as needed)
- 2 onions (peeled and quartered)
- 3 bay leaves
- Olive oil or parve margarine (as needed)

INSTRUCTIONS

- Remove any giblets from the cavity and reserve for stock or gravy. Pat turkey and turkey neck dry with paper towel; rub turkey all over with 1/2 teaspoon salt per pound of turkey, the pepper and the lemon zest, including the neck. Transfer to a 2-gallon (or larger) resealable plastic bag. Tuck herbs and 6 garlic cloves inside bag. Seal and refrigerate on a small rimmed baking sheet (or wrapped in another bag) for at least 1 day and up to 3 days, turning the bird over every day (or after 12 hours if brining for only 1 day).
- Remove turkey from bag and pat dry with paper towels. Place turkey, uncovered, back on the baking sheet. Return to the refrigerator for at least 4 hours and up to 12 hours to dry out the skin (this helps crisp it).
- When you are ready to cook the turkey, remove it from the refrigerator and allow it to come to room temperature for one hour.
- Heat oven to 450 degrees. In the bottom of a large roasting pan, add the cider and enough wine to fill the pan to a 1/4-inch depth. Add half the onions, the remaining 6 garlic cloves and the bay leaves. Stuff the remaining onion quarters and the lemon quarters into the turkey cavity. Brush the turkey skin generously with oil.
- Place turkey, breast side up, on a roasting rack set inside the roasting pan. Transfer pan to the oven and roast 30 minutes. Cover breast with aluminum foil. Reduce oven temperature to 350 degrees and continue roasting until an instant-read thermometer inserted in the thickest part of a thigh reaches a temperature of 165 degrees, about 1 1/2 to 2 hours more. Transfer turkey to a cutting board to rest for 30 minutes before carving.

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THANKSGIVING shopping guide	
ITEM	QUANTITY
Turkey 	1 LB PER GUEST
Potatoes 	1/2 LB PER GUEST
All Other Veggies 	1/3 LB PER GUEST
Wine 	1 BOTTLE PER GUEST
Pie 	1 PIE FEEDS 8
Whipped Cream 	2 CUPS HEAVY CREAM, WHIPPED FEEDS 8

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3. David's Cornflake Stuffing

David's Thanksgiving Cornflake Stuffing is one of my favorite holiday dishes. First, because David is my dad. Secondly, the aroma of the stuffing wafting throughout our childhood home while it cooked was mouth-watering, especially on a chilly Midwestern Thanksgiving morning. Finally, not many memories can be topped when you combine the smells of the stuffing with the slow roasted turkey and the crackling wood burning in the fireplace.



STUFFING OR DRESSING

One common question people ask is "What is the difference between stuffing and dressing?" The answer is really simple: Stuffing is what goes into the turkey's cavity, dressing is what gets cooked outside the cavity.

MAKING THE STUFFING

This recipe calls for a huge box (18 oz.) of parve/kosher cornflakes. You will add a few cups of liquid to the cornflakes until you have the right consistency. So you will need a very large mixing bowl. The recipe yields enough to stuff a large turkey and still have enough left over to make dressing in a 9x13 casserole dish.

STUFFING THE BIRD

Once you've made the stuffing, it's time to stuff the bird. Do this only when you're ready to start roasting. Start by filling the rear cavity. I use a large spoon and lightly pack the stuffing as deep as it will go, working my way back to the opening. Then, I start packing the neck cavity until it is filled and firm. Cross the legs and tie them together with string or stick skewers through them to hold them in place.

Take the remaining stuffing and fill a 9" x 13" casserole dish. If you have room in your oven, place the turkey and the covered dish in the oven. Just remember to remove the casserole dish after 1 hour, while the turkey continues to cook.

INGREDIENTS

Stuffing:

- 18 oz. corn flakes (optional: 15 cups cubed bread)
- 10 cups water (to make stock)
- 1 yellow onion (chopped and sautéed)
- ½ cup walnuts (chopped)
- ¾ cup raisins (or dried prunes or other dried fruit)
- 3 stalks celery (chopped)
- 4 tbsp. poultry seasoning (or: 1 tbsp. dried marjoram, 1 tbsp. dried savory, 1 tsp dried parsley, ½ tsp. dried sage and 1 tsp dried thyme)
- ½ cup turkey livers, chopped (optional)
- 1 turkey neck meat (optional)
- 1 gizzard, chopped (optional)
- 2 eggs (beaten)
- ½ cup olive oil

Stock Liquid:

- Add 10 cups of water to pot on low heat and simmer the gizzard and neck of the turkey for at least one hour.

Turkey Liver:

- Wash, salt and broil to kashrut until medium well done for about 5 minutes per side.
- Sauté the onion in a frying pan with 2 tsp olive oil.
- In a large bowl, add the dry bread crumbs or corn flakes, walnuts, raisins, chopped celery, seasoning and meats. Loosely mix (If using corn flakes, slightly crumble the mixture by hand until reduced about 30%. Don't overdo it.)
- Add the eggs to the large bowl and mix again. Add the olive oil and mix again.
- Now slowly add the turkey stock while stirring. Give it 30 seconds to absorb and mix again. You want to use only enough liquid to get to the point where the stuffing starts packing together. Slowly add 1/2 cup of stock at a time and repeat until you reach this consistency. Once you reach this consistency, it is time to stuff the turkey. Fill the turkey cavity and lightly pack it in from the back and from the front opening. Cross the legs over and use string (or short skewers) to tie them together.
- Pack the remainder of the mixture into a 9" x 13" greased casserole dish, so the stuffing is at least 1-1/2" thick. Cover with aluminum foil and bake at 325 degrees in a convection oven or 350 degrees conventional for one hour or until done.
- Serve warm with turkey and gravy.



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4. Thanksgiving Turkey Gravy

A turkey is just a turkey without this Thanksgiving Turkey Gravy. Gravy is a sauce, often made from the juices of meats that run naturally during cooking and often thickened with wheat flour or corn starch for added texture.

The gravy may be further flavored with consommé or ready-made cubes and powders can be used as a substitute for natural meat or vegetable extracts.

The gravy is used to add richness, flavor and moisture to the turkey and mashed potatoes.



DESCRIPTION

Made from the turkey drippings, this flavor-packed gravy is the perfect topping for turkey, mashed potatoes and stuffing.

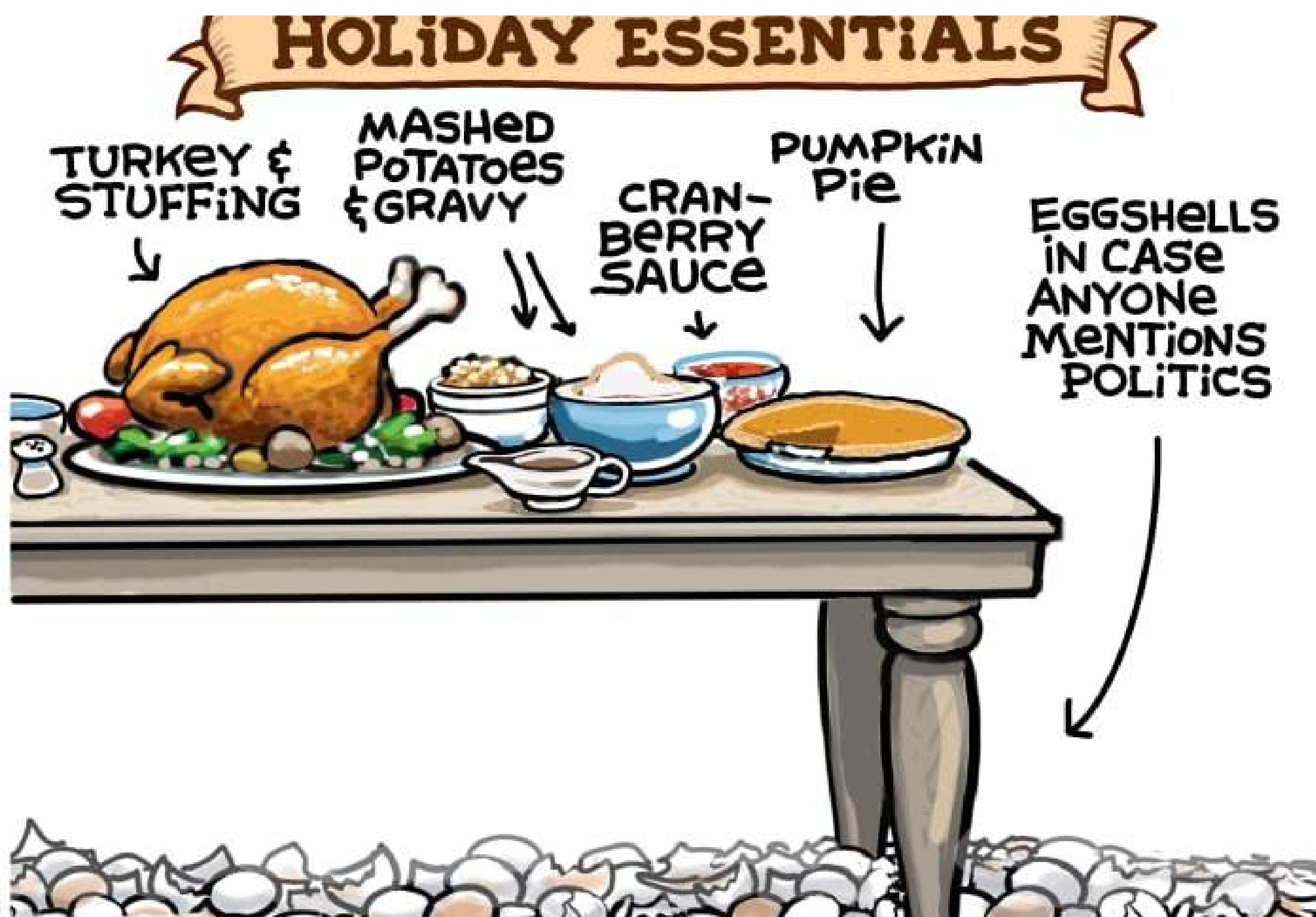
INGREDIENTS

- ¼ cup turkey pan drippings or olive oil
- 4 tbsp. flour
- ½ cup turkey liver, chopped
- 1 turkey stock liquid

INSTRUCTIONS

- The gravy must be made at the last moment. (If using instant mashed potatoes they should be also be made at the last moment.)
- Place ¼ cup olive oil or dripping from the turkey in a hot skillet. Add flour and mix with fork until oil is well blended into the flour and there are no lumps.
- Slowly add stock liquid while stirring. The mixture will begin to bubble and thicken. Add liquid until you have consistence you want and immediately remove from fire. Add the diced liver, stir and serve.

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5. Green Bean Casserole

How do you sell more Cream of Mushroom Soup? Create the Green Bean Casserole recipe. That's exactly what Campbell's Soup founder, Dorcas Reilly did in 1955.

The inspiration for the dish was to create a quick and easy recipe. The recipe had to include two things most Americans always had on hand. In the 1950s, that was green beans and Campbell's Cream of Mushroom Soup.

The recipe was originally printed on Campbell's Cream of Mushroom soup cans and was called "Green Bean Bake."¹ I've adapted this recipe from Chef Alton Brown to suit our needs.



Preparation time takes 10 minutes. Baking time takes another 20 minutes. So within 30 minutes, you'll have an amazing side dish to serve for Thanksgiving. Yes, it's pretty much that simple.

Serve it warm as a side with turkey, mashed potatoes, gravy, candied yams and cranberry sauce. If you have any room left over, finish with pumpkin pie.

I hope you'll enjoy this 65 year old, tried and true, traditional, Thanksgiving recipe. Hat tip to Campbell's Soup founder.

RECIPE: Green Bean Casserole

Prep time:
10 minutes
Cook time:
20 minutes
Total time:
30 minutes

INGREDIENTS

- 1 pound green beans (rinsed, trimmed and cut in half)
- Sea salt and black pepper
- 2 Tbsp. vegan butter or olive oil
- 1 medium shallot (minced)
- 2 cloves garlic (minced)
- 1 cup mushrooms (finely chopped)
- 2 Tbsp. all-purpose flour
- 3/4 cup vegetable broth (store bought or make with consommé)
- 1 cup unsweetened plain almond milk
- 1 1/2 cups French's crispy fried onions (divided)

INSTRUCTIONS

- Preheat oven to 400 degrees F. Bring a large pot of water to a boil and salt well - it will help season the green beans. Add green beans and cook for 5 minutes, then drain and place in an ice water bath to stop cooking. Drain and set aside.
- In the meantime, start preparing sauce. In a large oven-safe skillet over medium heat, add vegan butter or olive oil and shallots and garlic. Season with salt and pepper and stir. Cook for 2-3 minutes, then add mushrooms and season with a bit more salt and pepper. Cook for 3-4 minutes more or until lightly browned.
- Sprinkle in flour and whisk to stir and coat the veggies. Cook for 1 minute, then slowly add in veggie stock, whisking to incorporate.
- Add almond milk next and whisk to stir again. Season with a touch more salt and pepper and bring to a simmer, then reduce heat to low to thicken. Cook for 5-7 minutes more, or until thick and bubbly. Taste and adjust seasonings as needed.
- Remove from heat and add 1/3 of the fried onions (1/2 cup as original recipe is written // adjust if altering batch size) and all of the cooked green beans. Toss to coat well, and top with remaining fried onions.
- Bake for 15 minutes, or until warmed through and bubbly and slightly browned on top. Serve immediately (handle pan carefully).

Leftovers store well in the fridge for up to a few days.

Notes: *Adapted from Alton Brown

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6. Dairy-Free Cornbread

Dairy-Free Cornbread is the perfect solution if you keep kosher or are lactose-intolerant, especially at Thanksgiving.

Cornbread is a quick bread made with cornmeal, associated with the cuisine of the Southern United States, with origins in Native American cuisine. Dumplings and pancakes made with finely ground cornmeal were staple foods of the Hopi people in Arizona.

The Hidatsa people of the Upper Midwest called baked cornbread naktsi. Cherokee and Seneca tribes enriched the basic batter, adding chestnuts, sunflower seeds, apples or berries, and sometimes combining beans or potatoes with the cornmeal. Modern versions of cornbread are usually leavened by baking powder.[Wikipedia]



RECIPE: Dairy-free Cornbread

Prep time:
15 minutes
30 minutes
Total time:
45 minutes
Servings:
12 servings

DESCRIPTION

This simple dairy-free cornbread recipe I found on godairyfree.org. It's heavy on the cornmeal for a rustic vibe and golden hue.

INGREDIENTS

- 1½ cups yellow cornmeal (non-GMO)
- 1½ cups all-purpose flour (or whole wheat pastry flour)
- 6 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1½ cups unsweetened dairy-free milk
- ½ cup corn oil (non-GMO or your baking oil of choice)
- 2 eggs

INSTRUCTIONS

- Preheat your oven to 400°F and grease an 8x11-inch or 9x9-inch baking dish
- Place the cornmeal, flour, sugar, baking powder, baking soda, and salt in a large bowl and whisk to combine.
- In a separate bowl, whisk together the milk beverage, oil, and eggs.
- Pour the egg mixture into the cornmeal mixture, and stir until just combined. Pour the batter into the prepared baking dish.
- Bake until the top is golden brown and a toothpick inserted in the center comes out clean, about 25 to 30 minutes.

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7. Candied Yams

Candied yams are sweet and tender. Made with fresh yams, they're ideal for serving with holiday dishes or with your favorite baked or roasted meals.

Candied sweet potato dishes may have originated in 16th century Europe, but candied yams as we know them down South are mostly American, as evidenced by Carver's and many other candied sweet potato recipes published in the late 1800s and early 1900s, "A Sweet Potato History" determined.



DESCRIPTION

Candied yams are a sweet balance to a savory Thanksgiving meal. This recipe gives a balance of sweet, cinnamon and a touch of salt and acid from the vinegar. It's a winning recipe that you'll enjoy!

INGREDIENTS

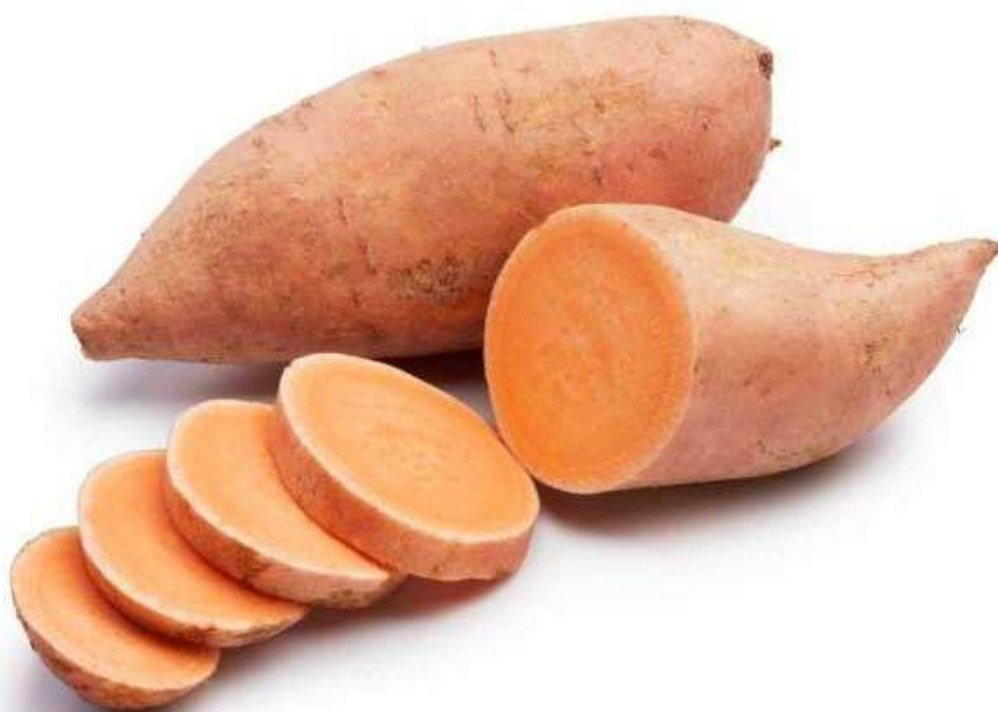
- 2 1/2 pounds sweet potatoes (peeled and sliced crosswise into 1/2-inch-thick rounds)
- 1 cup light brown sugar (about 7 ounces, lightly packed)
- 1/4 cup olive oil (2 ounces)
- 1/2 cup water
- 1 tablespoon kosher salt
- 1 tablespoon apple cider vinegar
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground ginger

INSTRUCTIONS

- In a 9- by 13-inch baking dish, arrange sweet potato rounds in an even layer, overlapping where necessary to fit them all. Set aside.
- In a small saucepan, combine brown sugar, butter, water, and salt and bring to a boil, stirring often, until syrup registers 220°F (104°C) on an instant-read thermometer. Stir in cider vinegar, cinnamon, allspice, and ginger, then pour syrup all over potatoes, spooning it over them as necessary to wet them completely.
- Cover baking dish with aluminum foil and place in a cold oven. Turn on oven to 250°F (120°C) and allow it to come up to temperature. Cook, stopping to flip and baste potatoes with syrup every 20 minutes, until tender throughout, about 1 hour 15 minutes. (Exact cooking time will depend on your oven, baking dish, and the size of your potatoes, so check frequently.)
- Remove foil and continue to cook, flipping and basting potatoes occasionally, until they are very soft and glazed in a rich brown syrup, about 30 minutes longer. Let cool slightly, then serve.

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YOU CAN EITHER HATE ME
OR LOVE ME BUT THAT'S
JUST THE WAY I



8. Cranberry Sauce

The first known recipe for cranberry sauce appears in the 1796 edition of *The Art of Cookery* by Amelia Simmons. This was the first known cookbook authored by an American.

Fresh cranberries are extremely tart. Though wild cranberries grew in the Massachusetts Bay area, Pilgrims most likely didn't enjoy the sauce at the First Thanksgiving because sugar was a scarcity.

Cranberry sauce was first offered to consumers in North America in 1912 in Hanson, Massachusetts. Canned sauce appeared on the market in 1941, allowing the product to be sold year-round.¹ Most grocery stores today carry it year round.



The most basic recipe consists of cranberries boiled in sugar water until the berries pop and the mixture thickens. Some recipes include other ingredients such as slivered almonds, orange juice, zest, ginger, maple syrup, port, or cinnamon.

Commercial cranberry sauce may be loose and uncondensed, condensed or jellied and sweetened with various ingredients. The jellied form may be slipped out of a can onto a dish, and served sliced or intact for slicing at the table.

MAKING CRANBERRY SAUCE

My cranberry sauce version is a simple 3-ingredient recipe, that includes cranberries, sugar and orange juice. I find that the sweetness and touch of tartness counterbalance the savory turkey and fatty gravy.

It only takes 15 minutes to make this recipe. You can use frozen or fresh cranberries. Dissolve the sugar in the orange juice. Then stir in the cranberries and heat them until they "pop" open. It should take 10-15 minutes.

I prepare it in advance and then chill it in the refrigerator to thicken it. If you feel fancy, grate a little orange peel into it before serving. Serve it as a side to your Thanksgiving turkey.

Let me know how you like the orange twist.

RECIPE: Cranberry Sauce

Prep time:
5 minutes
Cook time:
10 minutes
Total time:
15 minutes
Servings:
12 servings

DESCRIPTION

A Thanksgiving classic recipe.

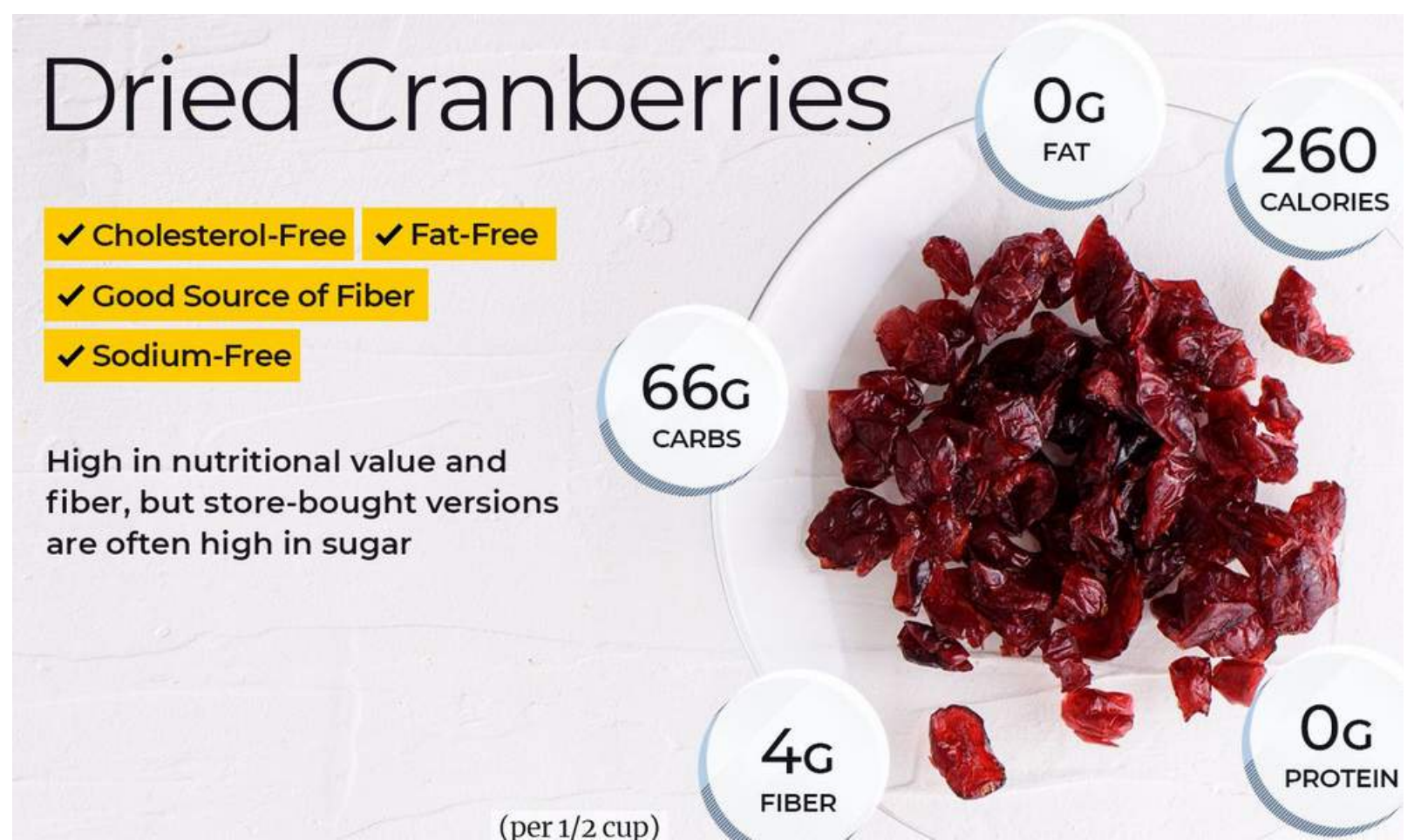
INGREDIENTS

- 12 ounces cranberries
- 1 cup white granulated sugar
- 1 cup orange juice

INSTRUCTIONS

- In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.
- Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes).
- Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

Did you make this recipe? Tag me [@gokoshercowboy](https://www.instagram.com/gokoshercowboy) and hashtag it #gokoshercowboy



9. Dairy-Free Pumpkin Pie

Is it even legal to celebrate Thanksgiving without pumpkin pie? I think not. But I digress.

Pumpkin pie is a dessert pie with a spiced, pumpkin-based custard filling. The pumpkin is a symbol of harvest time, and pumpkin pie is generally eaten during the fall and early winter. In the United States and Canada, it is usually prepared for Thanksgiving.

This recipe is a dairy-free recipe I found on the joyfoodsunshine website. I tried it a few years ago and it was one of the best pumpkin pies I'd ever had. It was light. The crust was flaky. The pie's spices were perfectly balanced. Not too sweet. It was delectable and so I've added it to my annual Thanksgiving preparations.



It was light. The crust was flaky. The pie's spices were perfectly balanced. Not too sweet. It was delectable and so I've added it to my annual Thanksgiving preparations.

RECIPE: Pumpkin Pie (dairy-free)

Prep time:

15 minutes

Cook time:

1 hour 5 minutes

Total time:

1 hour 20 minutes

Servings:

12 servings

INGREDIENTS:

Filling:

- 3 large eggs
- 1 15 oz. can pumpkin puree (or 2 cups fresh pumpkin puree)
- 1 cup full fat coconut milk*
- 1 tsp vanilla extract
- ¾ cup light brown sugar
- ½ tsp sea salt
- 1 tsp ground cinnamon
- 1 ½ tsp pumpkin pie spice

Pie Crust:

- 1 ¼ cups all-purpose flour
- ½ tsp sea salt
- 1 Tbsp. granulated sugar
- ½ cup earth balance vegan butter sticks chilled (and cut into 1 inch pieces**)
- ¼ cup ice cold water

INSTRUCTIONS

Make the pie crust:

- Place the flour, salt, and sugar in a food processor fitted with an "S" blade and pulse to combine.
- Add the vegan butter and cold water and process until the mixture resembles a coarse meal, begins to stick together, and holds together when pinched.
- Remove dough from processor (will be crumbly) and form into a ball.
- Wrap in plastic wrap and refrigerate for at least 15 minutes or overnight

Make the filling:

- In a large bowl, beat the eggs.
- Whisk in the pumpkin, coconut milk and vanilla extract until combined.
- Add sugar, salt, cinnamon and pumpkin pie spice and mix until completely combined.

Putting it together:

- Preheat your oven to 425 degrees F.
- Lightly grease a pie plate and set aside.
- Roll out your pie dough on a well-floured surface (pastry cloth) to fit the size of your pie plate.
- Carefully transfer the dough to the pie plate and shape the crust how you want it to look.
- Pour the filling into the unbaked pie crust and cover the crust with a pastry shield
- Bake for 15 minutes at 425 degrees F.
- Reduce the temperature to 350 degrees F and continue to bake for 50 to 60 minutes, or until a knife inserted comes out clean. It may be a bit wobbly still, but it will firm-up as it cools.

Allow the pie to cool on a wire rack for 2 hours (Be patient! This is important). Serve or refrigerate until ready to serve.

10. 5-Star Apple Pie

It doesn't get much more All-American than baseball, hot dogs and apple pie. Correction, make that a 5-star Apple Pie.

The iconic jingle was made famous in a 1974 commercial that went "Baseball, hot dogs, apple pie and Chevrolet, they go together in the good ol' USA."

I found this recipe from Maggie Green as I was researching different recipes. It was a contest winner and had solid 5-star ratings. Of course, I had to try it. I liked it because it was fairly quick to prep and I was able to use premade frozen pie crusts rather than making them myself. In the end, I understood why it deserved the title of "Contest winner."



RECIPE: 5-Star Apple Pie

Prep time:
20 minutes
Cook time:
45 minutes
Total time:
1 hour 5 minutes
Servings:
8 people

DESCRIPTION

This is a 5-star Apple Pie recipe I found on tasteofhome.com's website submitted by Maggie Greene. We made it for Thanksgiving (2017) and agree with its "Contest Winner" status.

INGREDIENTS

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 3 tbsp all-purpose flour
- 1 tbsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 7 red delicious apples (substituted for Granny Smith)
- 1 tbsp lemon juice
- 2 pie crusts (9 inches)
- 1 tbsp vegan butter or margarine (or butter if making dairy version)
- 1 egg white
- 1/2 tsp sugar (sprinkle)

INSTRUCTIONS

- In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
- Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Fill with apple mixture; dot with vegan butter (margarine or butter).
- Beat egg white until foamy; brush over pastry. Sprinkle with sugar. Cover edges loosely with foil.
- Bake at 375° for 25 minutes. Remove foil and bake 20-25 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.
- Roll out remaining pastry to fit top of pie (optional: roll out pie crust and cut 1" strips to make a lattice top crust). Place over filling. Trim, seal and flute edges. Cut slits in pastry (if fully covered so it can steam out).

Notes

I substitute butter with vegan butter or margarine to make the recipe dairy-free. I also use two frozen kosher 9" pie crusts. One is for the pie. The other used to cut strips to lattice the top. We also used red delicious apples as we prefer a sweeter pie over a tart one.

Did you make this recipe? Tag me [@gokoshercowboy](https://twitter.com/gokoshercowboy) and hashtag it [#gokoshercowboy](https://twitter.com/gokoshercowboy)

TOP 10 THANKSGIVING RECIPES



Growing up, our home was always the gathering place for our friends, especially on Friday afternoons, in preparation of Shabbat. My Moroccan mom and grandmother were our Michelin star chefs. The aromatic smells of fresh-baked bread and pastries, flame-roasted peppers, sautéed garlic, grilled lamb kefta made our mouths water in anticipation of family dinners around the table.

In carrying on decades of traditions, I was inspired to write this book to share a treasure trove of family recipes that have been painstakingly documented by my parents and shared by family and friends over the years. Food helps bring us together, stay connected, share cultures, carry on traditions and live fuller lives. That's my goal.



ABOUT THE AUTHOR

I love food! I enjoy everything about preparing a meal. There's a certain satisfaction in creating dishes, making beautiful presentations and sitting with family and friends to share the fruits of my labor. My competitive nature always drives me to challenge myself, to go to the next level in both taste and presentation.