

Spiced Sweet Potato Stuffing

Yields: 10 servings

Ingredients:

- 1-1 ¼ C Chicken broth or stock
- 2 C Chopped, peeled sweet potatoes (about 12 ounces)
- 12 slices Cinnamon or Raisin bread, lightly toasted and cut into ¾-inch pieces (about 12 ounces)
- 2 T Unsalted Butter
- 1 ½ tsp Jamaican jerk seasoning

Procedure:

1. Preheat oven to 325°F. In a medium saucepan, bring ¾ cup of broth to boiling. Add sweet potatoes. Return to boiling; reduce heat. Cover and cook for 7-10 minutes or just until tender. Do not drain. Transfer to a large bowl. Stir in raisin bread cubes, butter, and jerk seasoning until well mixed. Add enough of the remaining broth to moisten.
2. Spoon stuffing into a 2-quart baking dish. (Or stuff into turkey.) Cover loosely with foil and bake for 20-25 minutes or until heated through.

Susan's Basic Gravy

Yield: 3 cups

Ingredients:

- ½ stick Unsalted butter
- 1 Onion, small diced
- 1 Carrot, peeled & small diced
- 2 stalks Celery, small diced
- ¼ C All-Purpose flour
- 3 C Chicken stock or broth

Method:

1. In a medium saucepot, place on medium heat, add butter and onions.
2. Allow to sweat, releasing flavor for a few minutes. Add carrots then continue cooking for a few more minutes. Add celery then cook for another two minutes.
3. Sprinkle in flour, allowing flour to pickup juices and melted butter forming a roux. Cook for 2 minutes while continuously.
4. Add chicken stock or broth, then bring to a simmer. Allow gravy to simmer to thicken as desired. Nappe (sauce consistency) is always great.
5. Season with kosher salt and freshly ground black pepper.
6. Keep warm until ready to serve OR cool quickly in a low sided pan while chilling.

Note: Can add various herbs (rosemary, thyme, sage, etc.), mushrooms, etc,