

Cheryl and Jasper's Fe+male Tech Hero Thanksgiving Recipes



FEMALE
TECH
HEROES

Jasper's Pumpkin Soup

Ingredients

- 500 g pumpkin (diced without skin)
- 1 liter vegetable stock
- 1 red pepper (sliced without seeds)
- 2 oranges (without skin)
- Creme fraiche (add pepper and salt to taste)
- 2 cloves of garlic
- 20 g of fresh ginger
- 2 onions (diced without skin)
- 2 tablespoons olive oil
- Fresh parsley

Directions

Step 1: Fry the garlic, pepper, onion and ginger in the olive oil in a large pot.

Step 2: After 2 minutes add the pumpkin and fry for 2 minutes more on medium heat.

Step 3: Add stock and orange.

Step 4: Bring to a boil and after 20 minutes blend with immersion blender (staafmixer).

Step 5: When serving add creme fraiche and parsley (chopped)

Cheryl's Kentucky Garlic Cheese Grits

Ingredients

- 175 ml (3/4 cup) milk
- 1 egg
- 1 tablespoon garlic powder
- 1 dash hot pepper sauce (optional)
- 960 ml (4 cups) water
- 1 teaspoon salt
- 250 g (1 cup) quick-cooking grits
- 60 g (1/4 cup) butter
- 350 g (12 oz) shredded sharp cheddar cheese, divided

Directions

Step 1: Preheat the oven to 175 degrees C (350 degrees F). Grease a 2-quart baking dish.

Step 2: Beat together milk, egg, garlic powder and hot pepper sauce (optional) in a large bowl until well combined. Set aside.

Step 3: Bring water and salt to a boil in a saucepan; cook and stir grits in boiling water until thickened, 3 to 5 minutes. Remove from heat; add butter and about 1/2 of the cheddar cheese. Stir egg mixture into grits until well combined, then pour grits into the prepared baking dish. Sprinkle remaining cheddar cheese over grits.

Step 4: Bake in the preheated oven until cheese is melted and grits are set, about 1 hour. Allow grits to cool for 15 minutes before serving. Consistency should be between creamy and loosely set.

Note: You can find grits online [here](#).

Jasper's Glazed Turkey Breast

Ingredients

- Whiskey
- Brown "basterd" sugar
- Vacuum bag
- 1 kg of turkey breast
- 3 garlic cloves
- 60 g butter
- 1 branch of rosemary
- 2 branches of thyme

Directions

Step 1: To prepare the glaze, combine one part whiskey to two parts brown "basterd" sugar in a sauce pan and bring to a boil. Remove from heat and set aside.

Step 2: Add all other ingredients to a vacuum bag and vacuum, then cook in water or a steam oven 90 minutes, until the breast's internal temperature is 62 degrees Celsius when measured with a meat thermometer.

Step 3: When done, take the turkey out of the bag and fry each side in a pan with extra butter.

Step 4: Slice the turkey and finish with the whiskey and brown sugar glaze. For extra ease, you can do each of these steps a day before, except for the glazing.

Step 5: Heat oven to 180 degrees Celsius. Bake the glazed turkey in the oven until warm, 10 minutes if hot and 20 minutes if cold.

Cheryl's Apple Cider Brined Turkey

Ingredients

- ~2 liters (8 cups) apple cider (appelsap troebel)
- 90 g (2/3 cup) kosher salt
- 130 g (2/3 cup) sugar
- 1 tablespoon peppercorns, coarsely crushed
- 1 tablespoon whole allspice, crushed
- (8) 3 mm slices fresh ginger
- 6 whole cloves
- 2 bay leaves
- Fresh turkey: 5.5 kg whole turkey or 3.5 kg turkey breast
- 2 navel oranges, quartered
- 1.5 kg ice cubes

Directions

Step 1: Combine first 8 ingredients in large saucepan. Bring to boil.

Step 2: Cook 5 minutes or until sugar and salt dissolve.

Step 3: Cool completely.

Step 4: If you have a whole turkey, remove giblets and neck from turkey. Rinse turkey with cold water. Pat dry. Stuff cavity with oranges. If you have turkey breast, gently squeeze juice from orange quarters and add quarters to completely cooled brine.

Step 5: Put turkey or turkey breast in plastic bag. Add brine and ice to bag. Tie plastic bag or cover in large pot.

Step 6: Place turkey in refrigerator for 12-24 hours.

Step 7: Remove turkey from brine. Rinse in cold water. Pat dry.

Step 8: Melt 2 tablespoons butter and brush on turkey.

Step 9: For turkey breast: pre-heat oven to 180 degrees C (375 degrees F) and bake for 45 minutes to an hour. If baking in an air fryer, set temperature to 190 C and bake for 30-35 minutes. If grilling, cook at 190-200 degrees C for 30 minutes.

For whole turkey: bake 90 minutes at 180 degrees C (375 degrees F).

Check meat temperature before serving. It should be 74 degrees C or 165 degrees F. Let meat settle for 10 minutes before serving.

Cheryl's Cranberry Orange Relish

Ingredients

- 1 medium navel orange
- 340 g (12 oz) package of fresh cranberries
- 100 g (1/2 cup) white sugar
- 1/8 teaspoon ground cinnamon

Directions

Step 1: Grate 2 teaspoons of zest from orange; discard remaining peel and pith from orange. Divide orange into sections.

Step 2: Place orange sections, 2 teaspoons orange zest, cranberries, sugar and cinnamon in a food processor; pulse until finely chopped.

Step 3: Transfer relish to a bowl. Cover and refrigerate until flavors have blended, at least 2 hours and up to 3 days.

Jasper's Roasted Veggies

Ingredients

- Parsnip
- Carrots
- Sweet potato
- Pepper and salt
- 1 dl (100 ml) olive oil
- Fresh herbs like rosemary and thyme
- Garlic cloves

Directions

Step 1: Cut the veggies in cubes of 2x2 cm or keep all the same size. You can also use eggplant or zucchini or celery root (celeriac).

Step 2: Make an mixture of fresh rosemary, thyme, garlic cloves and olive oil and blend in mixer.

Step 3: Heat the oven until 200 degrees Celsius.

Step 4: Mix the veggies with the oil mixture and heat in the oven until cooked; around 15 min depending on size. Preferably, each veggie type should be cooked separately to ensure they are cooked evenly.

Jasper's Goat Cheese Salad

Ingredients

- Pickled red onions
 - 250 ml water
 - 250 ml white vinegar
 - 250 g sugar
 - 5 red onions, sliced in rings
 - Bay leaf, star anis, cinnamon stick, clove
- Mustard dressing
 - 150 ml vinegar
 - 400 ml sunflower oil
 - ½ white onion
 - 1.5 tablespoon mustard
 - 100 g powdered sugar
 - Pepper and salt
- Salad
 - Dried cranberries
 - Walnuts
 - Goat cheese
 - Lettuce mix
 - Green beans (haricoverts)
 - Baby tomatoes

Directions

Step 1: Prepare the pickled onions: cook water, vinegar, sugar, and spices together in a saucepan, then let cool. Once cool, add onion rings (also nice with cucumber slices!) and marinate for at least 4 hours in the fridge.

Step 2: Prepare the dressing: Add all dressing ingredients except sunflower oil to a blender or processor. Start the blender and slowly add the sunflower oil to the mixture until everything is combined.

Step 3: Prepare the salad: Cook the green beans and immediately cool in ice water to stop the cooking process and keep them crispy and green. Add the beans and rest of the salad ingredients to a large bowl and top with the pickled onions and dressing.

Tip: Instead of adding the goat cheese to the salad, you can heat the goat cheese in the oven at 180 degrees Celsius for 5 minutes and serve with honey and thyme.

Cheryl's Maple Pecan Pie

Ingredients

- 3 eggs
- 100 g (1/2 cup) sugar
- 100 ml (1 cup) maple syrup (ahornsiroop)
- 3 tablespoons butter or margarine, melted
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- ~200 g (~1 cup) pecan halves
- 1 premade puff pastry (bladerdeeg) roll, 275 g

Directions

Step 1: In a bowl, whisk the eggs and sugar until smooth.

Step 2: Add syrup, butter, vanilla, salt and pecans.

Step 3: Pour into prepared pie shell.

Step 4: Bake at 180 degrees C (375 degrees F) for 40-45 minutes or until knife inserted near the center comes out clean.

Jasper's Bread Pudding

Ingredients

- 1 loaf of raisin bread
- 1 jar of jam of your choice
- 1 dl (100 ml) milk
- 2 dl (200 ml) cream
- 100 g sugar
- 1 vanilla pod
- 4 eggs
- Sugar or nuts for topping

Directions

Step 1: Mix milk, eggs, cream, and vanilla in a bowl.

Step 2: Cut off sides of raisin bread to make a rectangular loaf; slice. Spread jam on each slice.

Step 3: In a large oven tray or cake form, layer the raisin bread slices; make sure the top layer is jam side down.

Step 4: Pour the egg mixture evenly over the layers of raisin bread.

Step 5: Cover the tray with kitchen plastic and bake in steam oven for 60 minutes.

Step 6: Once baked, you can either top with caramelized sugar (sugar spread over the top and caramelized with a torch), regular sugar or nuts.