

2022 Holiday Nights

Recipe Cards

Holiday Nights
in Greenfield Village®

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Chicken and Noodles SERVES 8

INGREDIENTS

8 (4-ounce) pieces chicken breast
salt and pepper
olive oil
4 cups chicken broth
¼ pound (1 stick) butter
2 pounds home-style noodles

METHOD

- Preheat oven to 350 F.
- Generously season the chicken with salt and pepper.
- Preheat large saute pan. Brown the chicken in the pan with a small amount of olive oil. Keep turning until evenly browned.

- Place in the oven and cook until chicken reaches 165 F, about 5-10 minutes (varies with the size of the chicken).

FOR THE NOODLES

- In a saucepot, bring chicken broth and butter to a boil.
- Add noodles to stock and cook until done.
- Remove from pot and place directly onto plate.

TO SERVE

Place chicken next to the noodles with some of the broth.

Pork and Apples SERVES 8

INGREDIENTS

3-4 pound pork loin roast
salt and pepper
olive oil
4-5 apples, peeled and diced
¼ pound (1 stick) butter
1 cup fresh apple cider

METHOD

- Preheat oven to 350 F.
- Generously season the pork roast with salt and pepper.
- Preheat large saute pan. Brown the pork in the pan with a small amount of olive oil. Keep turning until evenly browned.

- Place in the oven and cook until pork reaches 145 F, about 30-45 minutes (varies with the size of the roast).

FOR THE APPLES

In a saucepot, add diced apples, butter and cider. Simmer for 15-20 minutes or until tender.

TO SERVE

After the pork has rested for 15 minutes out of the oven, slice thin, lay onto plate and top with apples.

Roast Beef and Brown Gravy SERVES 8

INGREDIENTS

4-6 pound sirloin of beef roast
salt and pepper
olive oil
1 onion, diced
2 carrots, chopped
4 stalks celery, chopped
1 teaspoon chopped garlic

FOR THE GRAVY

1 cup red wine (cabernet works best)
4 ounces tomato paste
4 cups beef stock (homemade or canned)
corn starch
salt and pepper

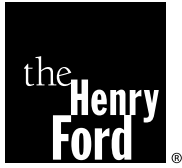
METHOD

- Preheat oven to 350 F.
- Generously season the beef with salt and pepper. Add olive oil to a roasting pan with the onion, carrots, celery and garlic.

- Place beef on top of vegetables.
- Put in oven, top rack, and gently roast until desired temperature is reached (130 F for medium).
- Remove beef from pan, cover with foil and rest 15 minutes.

FOR THE GRAVY

- Place the vegetables from the roasting pan in a stainless-steel saucepot.
- Add the red wine and tomato paste and cook on high until nearly dry.
- Add the beef stock and simmer. Reduce down to desired taste; time will vary based on the beef stock.
- Strain out the vegetables and pour liquid back into the pot. Return to heat and thicken with a mixture of cold water and corn starch until desired consistency is reached. Add salt and pepper as needed.



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Sally Lunn Home Version SERVES 8

INGREDIENTS

4 tablespoons milk
½ cup butter
¼ ounce yeast
3 ¼ cups bread flour
¾ cup sugar
½ teaspoon salt
1 egg

METHOD

- Heat milk and butter until warm, about 100-120 F. Add yeast and let set for 5 minutes.
- In mixing bowl, combine flour, sugar, salt and egg.
- Mix the warm milk mixture into the flour until a dough forms.
- Place dough on floured work surface.
- Allow to double in size.
- Cut rolls into 1-inch X 1-inch pieces or larger.
- Arrange onto baking tray, cover and let rest 1 hour.
- Preheat oven to 350 F.
- Bake until golden brown, about 15-20 minutes. Bake longer if rolls are larger.

Potatoes and Vegetables SERVES 8

INGREDIENTS

4-6 pounds Yukon Gold potatoes,
washed and quartered
1 pound carrots, peeled and cut
1 pound parsnips, peeled and cut
olive oil
salt and pepper

METHOD

- Preheat oven to 375 F.
- Generously oil and season the potatoes, carrots and parsnips with salt and pepper.
- Transfer to a baking sheet and place in the oven. Cook until tender, about 45-60 minutes (varies with the size of the potato).

Greenfield Village Squash Soup SERVES 8

INGREDIENTS

1 cup yellow onion, medium dice
¼ cup (1 stick) butter
2 ½ pounds, diced butternut squash
or other winter squash (see Chef's Note)
5 cups vegetable broth
½ teaspoon lemon juice
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ginger
1 tablespoon brown sugar
½ cup heavy cream, optional
salt to taste (sea or kosher recommended)

METHOD

- Cook onion in the butter in a heavy gauge pot until softened.
- Add diced squash, vegetable broth and lemon juice; bring to a simmer.
- Add spices and brown sugar; continue to simmer for 20 minutes.
- Whisk in heavy cream, if using, and remove from heat.
- Puree mixture with an immersion blender or in a blender or food processor.
- Season with salt to taste.

CHEF'S NOTE

For additional flavor, slice raw squash in half with skin on and remove seeds. Rub squash with olive oil and place flesh side down on a baking sheet; roast in oven at 350 F until golden brown and tender. Remove the skin and dice for use in the recipe.