

novembre 2017



domenica Sunday	lunedì Monday	martedì Tuesday	mercoledì Wednesday	giovedì Thursday	venerdì Friday	sabato Saturday
			1 Monthly Meeting at 7pm	2	3 Natalie Acuna Suzy Tendick	4 Turkey on the Table 
5	6	7	8	9	10	11 
12	13 Christine Mahoney	14	15	16 Men's Birthday Dinner	17	18
19	20	21	22	23  Carolyn Iverson	24	25 Susan Wright
26 Maureen Speelman	27 Josephine Lico	28 Dee Rosier	29	30 Rozz Cantisani		

MARK YOUR CALENDARS FOR UPCOMING EVENTS!

Louie Aiello Turkey Dinner: Saturday, Nov 4th

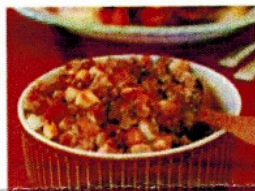
Family Christmas Party: Saturday, Dec 2nd

Holiday Luncheon: Sunday, Dec 10th

RECIPE OF THE MONTH! - Sage, Sausage, Apple Dressing from Food Network Kitchen

Ingredients

16 ounce bag stuffing cubes
1 pound fresh sage sausage,
casing removed
6 tablespoons unsalted butter,
plus more for greasing
the pan and topping
1 medium onion, chopped
2 cooking apples, such as Gravenstein, Rome, or Golden
Delicious, peeled, cored, and chopped
1 to 2 ribs celery with leaves, chopped
½ teaspoon kosher salt
3 cups chicken broth, homemade or low-sodium canned
¼ cup chopped fresh flat-leaf parsley
½ cup walnut pieces, toasted (see note)
2 eggs, beaten



8 to 10 servings

Cook's Note

*Put the dressing in the oven during the last hour of cooking the turkey.
*To toast nuts, spread them out on a baking sheet and toast in a 350 degree F oven until golden, about 7 minutes.

Directions

1. Preheat oven to 325 degrees F.
2. Put the stuffing cubes in a large bowl and set aside. Butter a 3-quart casserole dish.
3. Melt 2 tablespoons of butter in a large skillet over medium-high heat.
4. Add the sausage and break up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes.
5. Add the sausage and pan drippings to the stuffing cubes. Melt remaining butter in the pan.
6. Add the onion, apple, celery, and salt. Cook until the vegetables get soft, about 5 minutes.
7. Add broth and parsley and bring to a boil.
8. Pour the vegetable mixture over the stuffing cubes and toss until evenly moistened. Mix in the walnuts and eggs.
9. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes.
10. Drizzle about 2 tablespoons of turkey pan drippings or melted butter over the top.
11. Cook until the top is crisp and golden, about 20 minutes more. Set immediately or warm.