

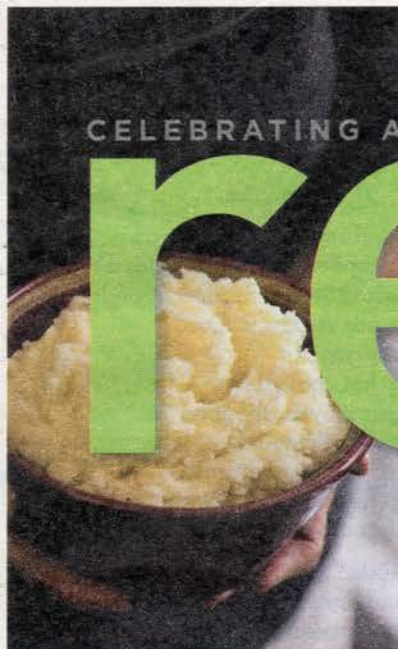
CELEBRATING AMERICA'S

LOVE OF FOOD

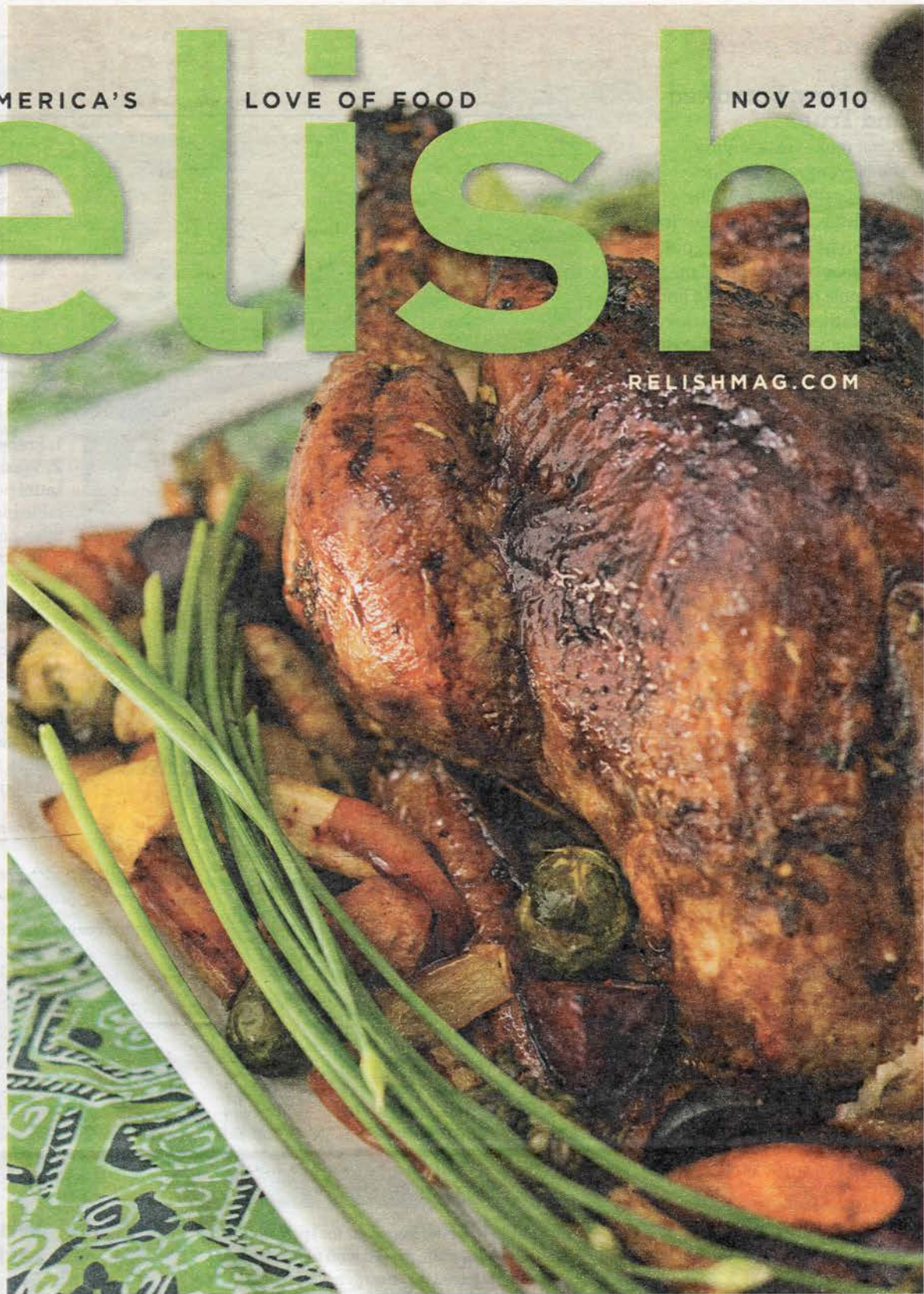
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# relish

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A  
Thanksgiving  
that is old,  
new, borrowed  
and true



**WONKA EXCEPTIONALS.**  
THIS IS HOW WONKA DOES CHOCOLATE.





# Mohonk Mountain House—a Society of Friends

**W**ALKING IN THE Mohonk Mountain House, the oldest family-owned lodge in the United States, you're immediately taken with the warmth of the place. While this 265-room hotel 6 miles west of New Paltz, N.Y., is luxurious, it's also friendly, and folks who retreat there seem to intuitively know that. Maybe it's the Quaker beliefs of the founders, twin brothers Alfred H. and Albert K. Smiley, that permeate the 150-year-old halls. Everyone feels as though they're friends. With its comfy sitting areas situated around 50-plus fireplaces, communal dining room, porches and rocking chairs, and numerous wide staircases (and obvious absence of an elevator), guests mingle the old-fashioned way. The food is also unbelievably good. Here are recipes courtesy of Mohonk from its vintage menu, which features dishes served at the lodge 50 years ago. *Y*

For a special offer available only to Relish readers, log on to [relishmag.com/Mohonk](http://relishmag.com/Mohonk)

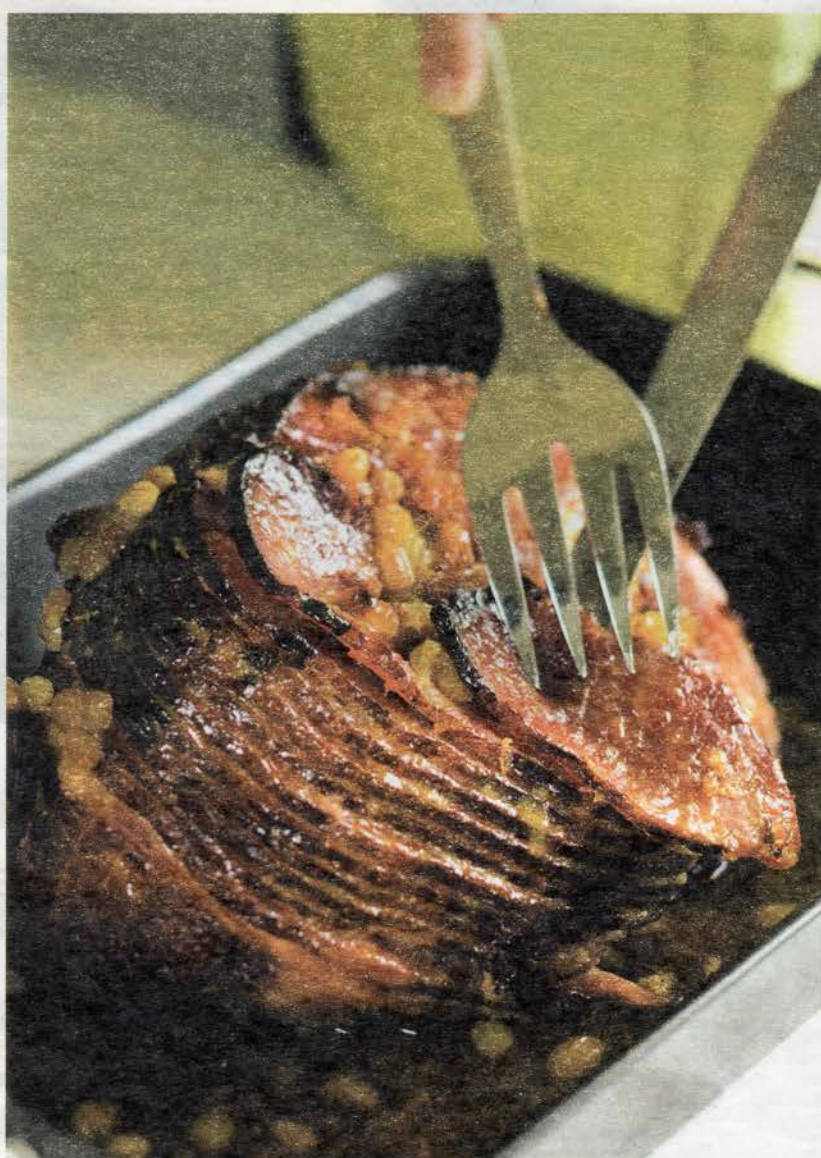
## Bread Stuffing with Honey Crisp Apples

This recipe can be used to stuff a 12- to 14-pound turkey or baked in a separate casserole dish.

- ½ cup (1 stick) butter
- 1½ cups chopped onion (1 large onion)
- 1½ cups chopped celery (about 6 ribs)
- 1 teaspoon dried sage
- 1 teaspoon salt
- Freshly ground black pepper
- 12 cups torn artisan white bread (about a 1-pound loaf)
- 3 cups diced honey crisp apples (about 3 apples)
- 2½ cups reduced-sodium turkey or chicken broth

1. Preheat oven to 375F.
2. Melt butter in a medium skillet over medium-high heat. Add onion and celery; sauté until tender, about 12 minutes. Add sage, salt and pepper.
3. Place bread in a large bowl. Add onion mixture, any liquid from cooking the vegetables, apples and broth; toss well.
4. Transfer stuffing to a 13 x 9-inch baking pan and bake 20 minutes. Remove from oven and stir. If the stuffing seems too dry, add more broth. Return to oven and bake 20 minutes. Makes 12 cups. Serves 10.

Per serving: 250 calories, 11g fat, 25mg chol., 5g prot., 33g carbs., 3g fiber, 730mg sodium.



## Ham with Orange and Stone-Ground Mustard

- 1 (10-pound) whole bone-in smoked ham
- Sauce**
- ½ cup water
  - ¼ teaspoon salt
  - 1 tablespoon flour
  - Juice and finely grated rind of 1 large orange
  - 1½ tablespoons apple cider vinegar
  - 1 tablespoon butter
  - 1 tablespoon stone-ground mustard
  - 1 stick of cinnamon
  - ½ cup golden raisins
  - 2 tablespoons maple syrup
1. Bake ham according to package directions. During last 15 minutes of baking, pour sauce over ham.
  2. To prepare sauce, combine water, salt and flour in a saucepan; stir well. Bring to a boil over medium-high heat and cook, stirring constantly, until mixture becomes clear. Add remaining ingredients. Return to a boil and cook over medium heat 20 minutes. Remove the cinnamon stick and discard.
  3. Pour sauce over ham during last 15 minutes of cooking time. Serves 20.

Per serving: 220 calories, 8g fat, 95mg chol., 32g prot., 6g carbs., 0g fiber, 1460mg sodium.



# Cinnamon-Raisin Bread Pudding



- Butter for greasing pan
- 1 (1-pound) loaf artisan white bread, cubed
- 2 teaspoons ground cinnamon
- 1 ½ cups raisins
- 4 cups whole milk
- ¾ cup granulated sugar
- 2 tablespoons dark corn syrup
- 1 tablespoon vanilla extract
- 7 eggs, slightly beaten
- Vanilla frozen yogurt (optional)

1. Preheat oven to 325F.
2. Grease a 13 x 9-inch baking dish with butter. Place bread in pan and sprinkle with cinnamon and raisins.
3. Combine milk, sugar and corn syrup in a saucepan. Heat over medium heat until milk small bubbles form around the edge of the pan. Remove from heat and stir in vanilla.
4. Slowly pour hot milk mixture over eggs, whisking constantly. Pour mixture over bread and cover with foil.
5. Place bread pudding pan on rimmed baking sheet in oven. Pour water onto baking sheet to create a water bath. Bake 30 to 45 minutes, until custard has just set. Test by inserting a knife into the center to be sure the custard is thoroughly cooked. Serve with frozen yogurt, if using. Serves 10.

*Per serving: 390 calories, 8g fat, 160mg chol., 12g prot., 66g carbs., 2g fiber, 360mg sodium.*