

# Slak Market Farm

## Holiday Recipe Guide

I know the feeling I got when having a holiday dinner perfectly laid out...and then someone says they're now gluten-free. Or worse yet, maybe you found a gluten intolerance in the last few months that's forced you to swear off the wheat protein...



Here are a few things we have tried that were not difficult to convert, they taste great and no one will be the wiser!  
And remember, you can find all of the fresh dairy and meats you need right here at the farm!

Enjoy this wonderful, tasty

# Heritage Turkey

that generation before us was served.



**NOTE:** Because the heritage bird has a more even proportion of dark and white meat, the turkey cooks a lot faster than a regular broad breasted bird. Folks have found that roasting it at a higher temperature for a shorter time, works best and to have it at room temperature when you put it in the oven really helps.

## **BRINE THE BIRD IF YOU CAN!**

These birds are raised “free-range” they actually are able to exercise and roam freely around the farm. They are not the same as the store-bought bird and as with most pastured meat, it needs a little bit of prep-work.

Therefore, to get a juicy roast bird, BRINING is key.

Submerging the heritage free-range turkey in seasoned water “brine” produces moist, flavorful meat!

However, it is not always something most home cooks with a small refrigerator or a full refrigerator of holiday foods can easily do.

You will need a pot large enough for the bird to be submerged in about 2 gallons of water that includes heavy amounts of seasonings like fennel seeds, coriander seeds, red pepper flakes, sea salt, honey, bay leaves, thyme, garlic, and allspice. for 24 to 48 hours. The pot (a large stock pot or plastic bucket) will be heavy, so you will need to put it on the bottom of the refrigerator.

# Roasting Your Heritage Turkey

## Ingredients

### Butter Rub Mix

- ¼ C. SlakMarket Farm Butter
- 1 T. Yellow Mustard
- 2 T. Minced Garlic
- 2 T. Minced Brown Onion
- 2 T. Minced Fresh Rosemary
- 1 T. Minced Fresh Thyme
- 3 T. Minced Fresh Parsley
- 1 T. Ea. Lemon Zest Lemon Juice
- 3 T. Butter
- ½ T. Cracked Black Pepper

2 Tart Apples sliced 1/2 inch thick (cores reserved)

5 dried Bay leaves

1 Onion, quartered

2 Celery Stalks cut up

2 cups of water, plus more if needed

\*Extra salt & pepper

\*a sheet of oiled parchment paper. (Olive oil is fine)

## Directions

1. Pull the turkey out of the brine and pat dry with paper towels. Transfer to a large roasting pan fitted with a roasting rack, and place breast side up. Bring to room temperature, 1 1/2 to 2 hours.

\* Preheat oven to 475 degrees, with rack in lowest position.

2. In a bowl, mix together the butter, mustard, garlic, minced onion, rosemary, thyme, parsley, lemon zest & lemon juice.

3. Tuck wings under turkey. Gently separate skin from breast, and rub the butter mix under the skin on each side. Season outside of turkey generously with salt and pepper.

4. Fill the cavity with bay leaves, apple cores, and onion; tie legs together with kitchen twine. Scatter apple slices and celery around the rack. Place neck and giblets in pan. Add water to the pan. Cover the turkey with a sheet of oiled parchment paper. (Olive oil is fine)

5. Roast the turkey for the first 20 minutes then reduce oven temperature to 400 degrees. Baste with pan juices.

\*Roast, rotating pan, adding more water if the pan is dry, and basting halfway through, until a thermometer inserted into the thickest part of the thigh reaches 150-155 degrees, about 2 1/2 hours more.

\* Let turkey stand for 30 minutes before transferring to a platter and carving. Reserve pan with contents if making gravy.

# Garlic Rosemary Chicken with Cranberries



# Garlic Rosemary Chicken with Cranberries

## INGREDIENTS

- 2 cups fresh cranberries
- 1/3 cup brown sugar, (for marinating cranberries)
- 2–3 tbsp lemon juice, (for marinating cranberries)
- 1 cut-up Slak Market Farm chicken- whole pieces
- 6–8 garlic cloves, minced
- Salt and pepper
- 1 1/2 tbsp chopped fresh (or dried) rosemary
- 1 tsp paprika
- 1/3 cup extra virgin olive oil
- Juice of 2 lemons (keep the used lemon halves)
- 1 large yellow onion, chopped
- 3 celery stalks, chopped
- 1/2 cup chicken broth
- Fresh rosemary for garnish

## INSTRUCTIONS

1. In a small bowl, combine the cranberries, brown sugar, and lemon juice. Set aside and allow it to marinate.
2. Pat the chicken pieces dry. Rub the chicken with salt and pepper on both sides (make sure to apply it underneath the chicken skins). Combine the garlic, rosemary, and paprika then apply to the chicken pieces on both sides and again be sure to rub it underneath the skin.
3. In a large bowl or deep enough dish, mix the olive oil and lemon juice. Now add the chicken, celery, onions, and used lemon halves. Work everything together with clean hands. Set aside to marinate just for 15 minutes or so.

4. Preheat the oven to 425 degrees F.
5. Heat 1 tbsp olive oil in a skillet. Place the chicken skin side down to brown on medium-high for 5 minutes. Turn over and brown on the other side.
6. Place the chicken, onions, celery, lemon halves, and any liquid from the marinade in a lightly oiled deep baking pan. Add 1/2 cup of chicken broth, then add the sugared cranberries.
7. Bake in the 425 degrees F heated-oven for 35 to 40 minutes or until the chicken is fully cooked through. Serve hot with jasmine rice and your favorite salad.

# Paleo Holiday Cauliflower Stuffing



# Paleo Holiday Cauliflower Stuffing

Who'd have thought this simple twist on roasted veggies would make an amazing paleo stuffing?... It really does do the job! It's actually so easy that I plan to make it more often, even outside of the holiday season.

## INGREDIENTS

- 1 large head cauliflower (cut into small florets)
- 1 large onion (sliced)
- 1/4 cup celery (chopped thinly)
- 2 cloves garlic (minced)
- 1/4 cup extra virgin Olive Oil (or raw butter)
- 1/2 tsp poultry seasoning
- 1/2 tsp dried thyme
- 1/2 tsp ground sage
- 1 tsp sea salt
- 1/4 tsp black pepper
- 2 tbsp fresh parsley (chopped)
- 1/4 cup pecans (chopped)

## INSTRUCTIONS

1. Preheat the oven to 450 degrees F
2. Line a baking sheet with parchment paper, or line with foil and grease well.
3. In a large bowl, stir together the chopped cauliflower, onions, celery, and garlic. Toss with olive oil, poultry seasoning, sage, thyme, sea salt, and black pepper.
4. Spread the mixture in a single layer on the lined baking sheet. (You may need two sheets depending on the size of your pan. The cauliflower florets and onions need to be in contact with the pan as much as possible.)
5. Roast in the oven for about 15 minutes, until the onions are soft and cauliflower is starting to brown a little.
6. Add the fresh parsley and pecans to the pan, and stir everything together. Roast for another 10 - 15 minutes, until the pecans are lightly toasted, cauliflower is well browned, and onions are starting to caramelize.

# Swiss Chard Rolls Stuffed with Lamb & Rice



I think you'll love these tasty little rolls! I've used green, red, and even rainbow chard for this recipe, but red or green chard looks perfect as a part of your Christmas dinner.

Enjoy your delicious Swiss chard rolls on their own, with a side salad, or even as a side dish.

Either way, it is very suitable for the holiday season. Swiss chard is a fabulous source of vitamins A and K and also provides minerals like iron and magnesium.

## TAKE NOTE:

1. To make the rolling part easier you will need to use a sharp knife to trim down the vein on the back of the Swiss chard leaves. Then cut off the long part of the stem that extends beyond the leaf.
2. To soften the leaves, soak them in boiling hot water for 20 minutes right before you are ready to start preparing them.



# Swiss Chard Rolls Stuffed with Lamb & Rice

## Ingredients

- 1 bunch of swiss chard (10 leaves)
- 1 ½ cups yellow onion, minced (approximately 1 medium onion)
- 3-4 cloves of garlic
- 2 tbsp olive oil
- 1 lb Slak Market Farm ground lamb
- 1 cup of short-grain rice or wild rice
- 1 Slak Market Farm Fresh Egg
- 2 cups of organic tomato sauce
- 2 tsp ground black pepper
- 2 tsp basil
- 2 tsp oregano
- 2 tsp sea salt
- 2 cups of chicken broth
- 1 large chopped tomato

## Instructions

1. Prepare the green chard by using a paring knife to trim thin the central vein on each of the leaves. Fully remove the stem that extends beyond the leaves. Then soak the leaves in very hot water for 20 minutes while preparing the rest of the ingredients, which will make the leaves easier to roll.
2. In a large bowl combine the ground turkey, rice, egg, oil, garlic, onions, ½ of the oregano and ½ of the basil, ½ of the salt, and ½ of the pepper.
3. In a small pan combine and heat the additional, ½ of the oregano and ½ of the basil, ½ of the salt, and ½ of the pepper with the tomato sauce.

4. Remove the swiss chard leaves from the water and shake off the excess (leaves do not need to be fully dried). One at a time you will lay a leaf flat on the cutting board and add approximately 3 tablespoon scoops of the lamb/rice mixture to the base of the leaf. Roll the leaf while tucking the edges in to close the roll.
5. Place the swiss chard rolls side by side into a deep stockpot or dutch oven and pour in the chicken broth to just cover the rolls. Add the chopped tomato and pour in some of the tomato sauce evenly over the top of the rolls. Save the rest to garnish the rolls later. If you have leftover turkey/rice mixture this can be “sprinkled” in on top of the rolls prior to topping them with the tomato sauce.
6. Cover tightly with a lid and boil for 40 minutes.
7. Carefully remove the rolls from the pot. Top them with additional warm tomato sauce. Serve rolls on their own, with a side salad or place them on a serving tray as a side to a larger meal.

# Labneh Cheesecake with Honeyed Figs



A little tangier than what you'd get with cream cheese  
but the perfect foil for the candy-like honeyed figs.

**Sweet -Tart- and Addictive...**

Enjoy!

# Labneh Cheesecake with Honeyed Figs

## Ingredients

- **Crust:**

- 1 1/2 cups almond flour
- 1/4 cup brown sugar
- 4 tablespoons melted butter

- **Filling:**

- 1 cup Slak Market Farm Fresh Labneh
- 1/3 cup sugar
- 1 Slak Market Farm Fresh Egg
- 2 tablespoons unsalted raw milk butter, melted
- 1/4 cup sour cream
- 1/4 cup almond flour
- 1 teaspoon vanilla
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- 1/4 teaspoon salt

- **Topping:**

- 4 Figs, halved
- 1 tablespoon sugar
- 1 tablespoon honey
- 4 tablespoons water
- Pinch of salt

## Directions

1. Crust: Preheat the oven to 350-degrees. Combine the almond flour, brown sugar and butter in a small bowl and stir to combine. Press the mixture into the bottom

of a 10" springform pan\*. Bake for 8 minutes. Cool 30-45 minutes before adding the filling. Set aside.

2. Use a food processor and add all the filling ingredients. Puree until completely smooth and pour into the prepared cooled crust.
3. Bake in a preheated 350-degree oven for 30 minutes and allow to cool completely, or overnight, before removing from the pan.
4. When ready to serve, prepare the topping by adding the sugar, honey, and water to a saucepan. Heat on medium just until the sugar dissolves then add the sliced figs. Continue to cook on medium for about 5 minutes, stirring occasionally. Remove from the heat and let stand for another 5 minutes to thicken slightly. Place the figs on top of the cheesecake and pour on the honey sauce. Makes approximately 8 servings.

**Creamy Dreamy Egnog** ~ Making your own eggnog is so easy and you can reap the benefits of raw dairy and pastured egg yolks while enjoying the rich flavor of real maple syrup and fresh spices.



#### **Ingredients**

- 1 1/2 cups raw milk
- 2 cups raw cream
- 9 farm fresh egg yolks
- 1/4 cup maple syrup (more to taste)
- 1 teaspoon real vanilla extract
- 1 tablespoon ground cinnamon
- lots and lots of fresh ground nutmeg (Grate in at least 1/2 teaspoon)

#### **Instructions**

Place all ingredients in a blender or a large bowl. Blend or whisk until very smooth and a bit frothy.

Set in the refrigerator for at least 1 hour and preferably overnight to chill thoroughly and allow flavors to blend.

Serve chilled. Store in the refrigerator for up to 2 days.

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**Holiday Labaneh Balls** ~ these little gems are made with homemade yogurt cheese rolled in colorful herbs and spices. You can serve them with a fresh sliced baguette, or pita slices. Everyone will have fun choosing their favorites and spreading them onto the bread...it's perfect for your holiday party!



#### **Ingredients**

- Labaneh Balls from SlakMarket Farm  
You can gather an assortment of the following...
- Fresh Chopped Herbs,
  - Colorful Spices,
  - Finely Chopped Fresh or Dried Fruits,
  - Finely Chopped Nuts
- Or anything else you can dream up!

#### **Instructions**

These balls are ready to roll! When you are ready, roll them in a topping of your choice!