



EUMETSAT Cooking Club

2015-09-29

The Recipes

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EUMETSAT Cooking Club 2015-09-29, The Recipes

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Foreword

As the leaves began to fall the EUMETSAT Cooking Club met for its September event on Wednesday the 29th.

13 club members cooked a menu on the theme Thanksgiving for themselves and an additional 8 dining guests.

As usual, each course was prepared by a group of cooks headed by a captain.

This time, dinner began with Southern-style bourbon glazed ham prepared by Geraldine and her team.

Then, as an intermediate dish, a Corn Chowder prepared by Raj and his team followed.

The main course this time was Turkey Breast with Cranberry glazing and Cranberry sauce with Pearl Onions and Raisins, prepared by Stephan and his team, with Glazed Sweet Potatoes as a side-dish, prepared by Antonio and his team.

Finally, Pumpkin Pie, prepared by Kevin and his team finalized the dinner.

Each course was accompanied by a matching wine selected by Antonio.

THE EDITOR



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The Recipes

Southern-style bourbon glazed ham

Grandma's Corn Chowder

*Turkey Breast with Cranberry glazing and Cranberry sauce with Pearl Onions
and Raisins with*

Glazed Sweet Potatoes

Pumpkin Pie



Southern-style bourbon glazed ham

Ingredients

20/30 portions

1	pcs.	spiral sliced ham
1	large can	pineapple slices
		pineapple juice from the canned pineapple
15-20	pcs.	cloves (whole)
1	jar	maraschino cherries
100	g	brown sugar
110	g	maple syrup or honey
4	tablesp.	Creole or Dijon mustard
1	teasp.	allspice (piment)
50	ml	Bourbon whiskey
Sauce		
20	ml	Bourbon whiskey
50	g	brown sugar
200	g	apricots
		pineapple juice from the canned pineapple

Preparation

1. Preheat the oven to 160° C.
2. Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 inch deep; insert a clove in each diamond.
3. Bake, uncovered (45mins – 1 hr, depending on weight – 15 mins for every 450 g).
4. Remove the ham from the oven. Stand for 10 minutes to cool. Turn oven up to 180°.

Meanwhile, make the sauce and the glaze:

Make the sauce:

5. Drain pineapple, reserving juice in 2 portions.
6. Chop the apricots into small pieces.
7. Place the apricots, sugar and bourbon with 2 tablespoons of pineapple juice into a small pan.
8. Cook at low heat until apricots soften. Mash to a paste with a mixer.
9. Cook gently until flavours have infused. Set aside and keep warm.

Make the glaze:

10. In a small saucepan, combine brown sugar, mustard, allspice, bourbon and small amount of pineapple juice – enough to make a thick glaze.
11. Bring to a boil, stirring constantly.
12. Cook and stir for 10 minutes or until slightly thickened.



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13. Spoon half the glaze over the ham.
14. Decoratively arrange the pineapple slices on top of the ham. Secure with cloves or toothpicks.
15. Place a cherry in the centre of each pineapple ring and secure with a clove or toothpick.
16. Bake for a further 30 minutes or until thermometer reads 140°, basting twice with remaining glaze.
17. Remove the ham from the oven. Allow to stand for 15 minutes.
18. Transfer to a cutting board and carve. Arrange on plates and spoon a teaspoon of sauce on the side.





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Grandma's Corn Chowder

Ingredients

20 portions

110	g	diced bacon
4	pcs.	medium potatoes, peeled and chopped
1	pcs.	medium onion, chopped
450	ml	water
660	g	cream-style corn
2	teasp.	salt
		ground black pepper to taste
450	ml	cream

Preparation

1. Place the bacon in a large pot over medium-high heat, and cook until crisp. Drain and crumble, reserving about 2 tablespoons drippings in the pot.
2. Mix potatoes and onion into the pot with the crumbled bacon and reserved drippings. Cook and stir 5 minutes. Pour in the water, and stir in corn. Season with salt and pepper. Bring to a boil, reduce heat to low, and cover pot. Simmer 20 minutes, stirring frequently, until potatoes are tender.
3. Warm the half-and-half in a small saucepan until it bubbles. Remove from heat before it boils, and mix into the chowder just before serving.





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Turkey Breast with Cranberry glazing and Cranberry sauce with Pearl Onions and Raisins

Ingredients

Serves 10

Sauce		
75	g	sugar
2.5	jar	small pickled onions
150	g	raisins
500	g	cranberries
625	ml	water
1-2	tablesp.	Dijon mustard
Turkey		
1.5	kg	turkey breast
2	pcs	onion
1	pcs	greens (suppengrün)
		salt
		pepper
3	tblspoon	oil
400	ml	vegetable or chicken stock
50	ml	Sherry or fruit wine
200	g	cranberries (jar)

Serves 15/20

100	g
3.75	jar
225	g
750	g
937.5	ml
3	tablesp.
2.25	kg
3	pcs
1.5	pcs
4.5	tblspoon
600	ml
75	ml
300	g

Preparation

Turkey Breast:

1. Chop half of the onions finely, half of it coarsely.
2. Clean the greens and chop coarsely.
3. (if needed), wash the meat, dry it with a kitchen towel.
4. Salt and pepper the meat completely.
5. Heat a few tablespoons of oil in a roasting pan and fry the meat shortly from all sides.
6. Add the coarse onion pieces and the greens; let it fry for a few minutes.
7. Add the vegetable (or chicken) stock.
8. Put in the oven for ~ 1 – 1.5h at 180°C.
9. For the glazing fry the finely chopped onions until light gold-brown, add Cranberries and Sherry (or fruit-wine in this case); heat it.



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10. Pour or brush the meat every so often with the glazing. Repeat once the meat is taken from the oven.
11. Use the rest of the mixture to add to the sauce (see below).
12. When the turkey is soft and ready to be served, take it from the oven and the vegetables and cut in slices.
13. Blend the vegetables with some of the stock into a purée and serve as side-dish.

Sauce:

1. Caramelize sugar in a pan on medium heat and constant stirring.
2. Remove pan from heat and add slowly hot water, keep stirring. (Alternatively, add the water at the beginning and boil until it thickens and browns.)
3. Put on heat again and while stirring bring to boil on medium heat until all the caramel is solved.
4. Add pearl onion, raisins and cranberries, cook on medium/low heat for ~ 10min.
5. Season to taste with mustard, salt and pepper.





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Glazed Sweet Potatoes

Ingredients

20-30 portions

800	g	sweet potatoes
100	g	brown sugar
6	tablesp.	orange juice
		salt
		butter

Preparation

1. Wash sweet potatoes and cook for 10 mins in lightly salted water (closed lid) to near ready.
2. Drain potatoes, dry and peel.
3. Pre-heat oven to 175°C.
4. Butter a casserole dish.
5. Cut potatoes in 1-2cm thick slices and layer into casserole dish imbricative.
6. Give sugar and orange juice in small pot and melt on low fire. Add butter, melt.
7. Pour sauce over potatoes.
8. Bake for another 20 mins at 160° in the oven.





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Pumpkin Pie

Ingredients

3 x 24cm pies

Pastry		
500	g	plain flour
200	g	butter (cold)
1	pinch	Salt
2-3	tablesp.	water
Pumpkin Mix		
2	pcs.	(Hokaido)pumpkin
100	g	ginger (fresh)
500	g	sugar
3	teasp.	cinnamon ground
2	teasp.	nutmeg
2	teasp.	cloves ground
2	teasp.	allspice(piment) ground
8	pcs.	egg
2-3	cans	condensed milk (0.5-0.75l)
Topping		
		whipped cream

Preparation

Pastry:

1. Make sure all utensils used for pastry are cold. Make sure the butter is cold. Ideally, cool the mixing bowl in the fridge before starting.
2. Sift the flour into a large bowl, add the butter and cut the butter into small chunks with a knife.
3. Remove any rings from your fingers :-)
4. Cool your hands with cold water or ice.
5. Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.
6. Stir in the salt, then add 2-3 tbsp water and mix to a firm dough. Don't too much water. Knead the dough briefly and gently on a floured surface. Wrap in cling film and chill while preparing the filling.

Pumpkin Pie:

19. Peel pumpkin and remove seeds and inner flesh. Chop into reasonably small chunks.
20. Peel and finely chop the ginger
21. Put pumpkin pieces and ginger in a pot, add a little water, cover and cook for 20 minutes or



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until soft.

22. Drain off the excess water using a sieve, and put in a bowl.

23. Puree the pumpkin for 2-3 minutes.

24. Pre-heat the oven to 210 deg C

25. Add

1. Sugar
2. Cinammon
3. Piment (allspice)
4. Nutmeg
5. Eggs
6. Condensed milk

and puree. Do not be afraid that the mix seems too runny. It will set when cooked.

Serve with whipped cream





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