



## Chef's Corner

Happy Holidays Central Oregon,

It's the holiday season again and I have included in this month's "Chef's Corner" a very helpful turkey cooking tip. I would like to thank everyone for dining with us at Brand 33. I look forward to a busy 2014 with amazing specials and new menu items. In 2014 our plans are to be open 7 days a week and to also be open for breakfast. Have a happy and safe holiday.

Merry Christmas,

Chef William Cary, CCC

### New on the menu!

Brand 33's Homemade Butterscotch Sunday 8.00

Homemade butterscotch actually made with Scotch whisky, Eberheard's vanilla ice cream, candied hazelnuts, a tulie cookie and real whipped cream. I promise you have never had butterscotch this good before!

### Kitchen tip

How do you keep that Turkey Bird moist? Answer: Mom and Grandma stuffed that bird with a bread stuffing. Great flavor for the stuffing - not so good for a moist bird. Instead, put some apples and a cut up onion in the body cavity. The apple and onion will actually ADD moisture to the Turkey.

### Chef's quote:

"Did you taste it!!!!" Remember, herbs and spices potency changes with time. For example, I have found that fresh ground black pepper is dramatically more intense than pre-ground. You should purchase herbs in quantities that can be used with a couple of month's tops. Thyme for example tastes dusty after 3 months. Of course fresh is always best.

Christmas Recipe:

## GINGERBREAD

Top this gingerbread with whipped topping, vanilla ice-cream, and a drizzle of warm molasses.

**Cook Time: 30 minutes**

**Total Time: 30 minutes**

### **Ingredients:**

- 1 cup all-purpose flour, sift before measuring
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1 egg, lightly beaten
- 5 tablespoons dark brown sugar
- 1/2 cup dark molasses
- 1/2 cup buttermilk (or use 1/2 cup regular milk soured with a teaspoon of vinegar or lemon juice)
- 1/4 cup melted butter or shortening

### **Preparation:**

Sift together the flour, salt, soda, and spices. In a mixing bowl, combine beaten egg, sugar, molasses, buttermilk, and melted butter. Add sifted dry ingredients gradually; stirring to blend. Beat until smooth. Turn batter into a greased and floured 8-inch or 9-inch square pan and bake at 350° for about 30 minutes.