



Open Tuesday - Saturday 10am - 6pm



Whisk will be open for
holiday shopping on Sundays
from 11am-4pm starting
November 25th - December 23rd

create.



eat.



repeat.



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Thanksgiving Table/Buffer Setting Ideas

I don't know about you, but has Thanksgiving snuck up on us this year? If so, here are a few tablescapes for you to pull from as well as a great place setting guide.

By now you have a guest list and hopefully a menu. Decide at least a week ahead if you are serving a buffet or sitdown dinner. Then decide how many courses you are having so you can get a plate count. The more courses the more dishes. That is why a buffet works out well! Pick your recipes and stick

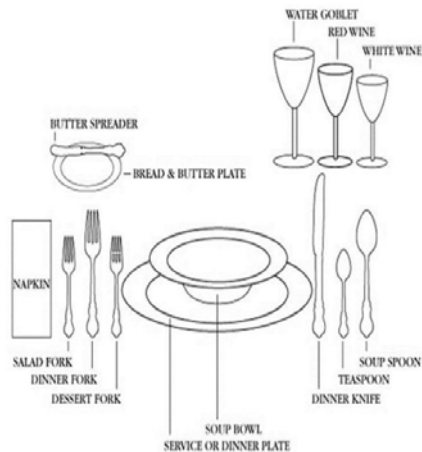
with them, don't change your mind the day before, you'll only send your blood pressure through the roof.

Table setting: you should have a general idea about how you want your table to look, if not go online and borrow some ideas. Keep it simple...flowers, candles, pine cones and pumpkins. One item that is a must on my table is placecards. They are fun to make and easy. Use a recent or an older photo of each guest and put in a tiny frame or attached to a tiny gourd.

The night before set the table and put out your decorations. If you are having a bar, set that up the night before. If you are having more than 12 guests, think about who can help you in the kitchen. Ask that person a few days before just in case they say no. Try to select someone who knows their way around a kitchen and doesn't get flustered.

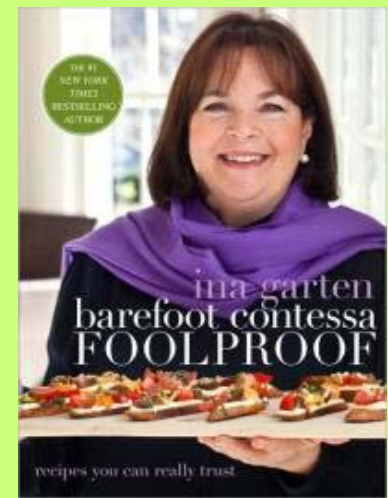
Most of all remember what this day is all about. Family, friends, and neighbors celebrating each other. It is time to have great conversations, catch up on all the family news and being thankful for what each of us has.

HAPPY THANKSGIVING TO ALL



Now at whisk

Fool Proof
by
Ina Garten



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Necessary Items for Cooking Thanksgiving Dinner

SHOP HOURS

TUE - SAT
10:00AM - 6:00PM
SUNDAY
11-4

whisk

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ROASTING PAN, CARVING BOARD, THERMOMETER, CHEF'S KNIFE, BAKING DISHES, VEGGIE PEELER, POTATO MASHER, FAT SEPERATOR GRAVY BOAT, TURKLEY LIFTERS, TWINE, BASTER, CARVING KNIFE AND FORK.



Recipe of the Month - Cornbread, Sausage, and Pecan Dressing

-

bon appetite November 2012 - by Victoria Granof

8-10 SERVINGS

¾ CUP (1 ½ STICKS) UNSALTED BUTTER PLUS MORE FOR BAKING DISH

1 LB. DAY OLD CORNBREAD, BROKEN INTO 1 ½" - 2" PIECES (9 CUPS)

1 LB. BREAKFAST SAUSAGE LINKS, CASINGS REMOVED

2 ½ CUPS CHOPPED YELLOW ONIONS

1 ½ CUPS ¼' SLICES CELERY

¼ CUP APPLE CIDER VINEGAR

3 CUPS LOW-SODIUM CHICKEN BROTH, DIVIDED

1 ¼ CUPS CHOPPED TOASTED PECANS (OPTIONAL)

CAKE
MUFFIN
YEAST

FAVORITE THINGS



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*sugar
cinnamon
cocoa
cinnamon sugar
nutmeg
sesame
paprika
dried thyme
dried basil
sage
dried onion
coriander
cumin seed
dried parsley
sprinkles*

WHISK WILL BE OPEN ON

**SUNDAYS
BEGINNING NOVEMBER
25TH FROM 11-4.
ENJOY HOT COFFEE AND
COOKIES**

½ CUP CHOPPED FLAT-LEAF PARSLEY

2 TBSP CHOPPED FRESH SAGE

1 TBSP CHOPPED FRESH ROSEMARY

1 TBSP CHOPPED FRESH THYME

2 TSP KOSHER SALT

1 TSP FRESHLY GROUND BLACK PEPPER

2 LARGE EGGS

Arrange racks in upper and lower thirds of oven; preheat to 250F. Butter a 13x9x2" baking dish; set aside. Scatter cornbread in a single layer on 2 rimmed baking sheets. Bake, stirring often and rotating sheets halfway through, until dried out, about 1 hour. Let cool. Transfer to a very large mixing bowl.

Meanwhile, cook sausage in a large skillet over medium-high heat, breaking up into ½"-1" pieces with a wooden spoon, until browned 8-10 minutes. Transfer to bowl with cornbread but do not stir.

Heat ¾ cup butter in same skillet; add onions and celery and cook, stirring often, until softened and just beginning to brown, about 10 minutes. Add to cornbread in bowl.

Return skillet to heat. Add vinegar; cook, scraping p browned bits from bottom of pan, for 1 minute. Pour into bowl with cornbread. Gently fold in 1 ½ cups broth, pecans, if using, parsley, sage, rosemary, and thyme. Add salt and pepper. Let cool.

Preheat oven to 350. Whisk 1 ½ cups broth and eggs in a small bowl. Fold gently into cornbread until thorough combined, taking care not to mash cornbread (mixture will look wet). Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers 160, about 40 minutes. Top will be browned and crisp.

WE SELL BREAD FROM ROSE 32 ON FRIDAYS AND SATURDAYS



Come early...usually sell out by 3pm

Here are some of the breads available: Ciabatta, Potato Rosemary, Rustic Baguette, Sesame Semolina, 9 Grain Walnut, Sourdough, Cranberry

Raisin, Oatmeal and Polish Rye to name a few.

WE WILL NOT HAVE BREAD ON FRIDAY, NOV 23RD AS ROSE 32 IS CLOSED THAT DAY.

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November Spice - Cumin

What to do With Cumin

Ground cumin is a common ingredient in both curry and chili powders. It's warm, not spicy - a nice balance to fiery spices like cayenne and chipotle. Use cumin to add a deep, nutty flavor to chicken, fish, pork or beef. Add to a marinade for a platter of grilled veggies like zucchini, eggplant, peppers and portabello mushrooms. Jazz up chicken soup, beef stew and turkey chili. Or blend into salad dressing and hummus.

Cumin seeds can also be enjoyed whole - they're divine when sautéed in oil and added to soups and sauces. Indian classics like lentil soup and marsala use this method frequently.

Shopping and Storage Tips

Store cumin seeds or ground cumin in a cool, dry place for up to 6 months. To bring out the flavor of cumin seeds, lightly toast in a dry pan.

By Dana White of Healthy Eats

