

Prep Time: 20 minutes
Cook Time: 30 minutes
6 to 8 servings



MAC AND CHEESE WITH PECAN BREADCRUMBS

With cheddar and ricotta cheeses, sour cream and cavatappi noodles, this macaroni and cheese is extra creamy. Sprinkle a mixture of blended pecans and cheddar cheese to add a crunchy finish to this family favorite dish.

INGREDIENTS

- ½ cup raw pecan pieces
- 8 ounces cavatappi pasta
- 1 tablespoon butter
- 8 ounce block of cheddar cheese
- 15 ounces part-skim ricotta cheese
- 4 tablespoons sour cream
- 1 teaspoon salt
- ¼ teaspoon ground pepper
- 1 large egg, lightly beaten
- 2 to 4 tablespoons pasta cooking water

Prep Time: 2 hours
Cook Time: 1 hour
8 to 10 servings



TURKEY POT PIE WITH PECAN CRUST

Pecans add a hearty, robust flavor to pot pie. This recipe features pecan-flecked pie dough, savory bacon and bitter greens for a tasty take on a comfort food classic. And it's a perfect solution for using up your leftover holiday turkey.

INGREDIENTS

- 4 tablespoons butter, divided
 - 1 medium red onion, diced
 - 3 pieces thick-cut bacon
 - 2 tablespoons reserved bacon grease
 - ¼ cup all-purpose flour
 - 1 teaspoon salt
 - ½ teaspoon pepper
 - 1½ pounds turkey tenderloin, cut into 1-inch cubes
 - 1 cup chicken broth
 - ¼ cup milk, plus 2 tablespoons for brushing pastry
 - 2 tablespoons stone ground mustard
 - 4 cups torn escarole leaves, or other sturdy bitter green
- For Pecan-Flecked Pie Dough*
- ½ cup pecans, finely ground
 - 2½ cups all-purpose flour
 - 1 teaspoon salt
 - 1 tablespoon granulated sugar
 - 2 sticks (1/2 pound) unsalted butter, cut into ¼ inch pieces
 - Ice water, to combine



INSTRUCTIONS

1. Preheat oven to 375° Fahrenheit.
2. Cook cavatappi in salted boiling water. Drain, reserving ½ cup pasta cooking water. Return pasta to cooking pot and stir in butter.
3. While pasta is cooking, shred cheddar cheese on a box grater.
4. Using a food processor, combine ¼ cup of shredded cheese with pecans. Process until a coarse breadcrumb consistency.
5. Add remaining cheddar cheese, ricotta, sour cream, salt and pepper to the warm pasta. Stir until thoroughly combined. Add egg, stir. Add 2 to 4 tablespoons pasta water to loosen mixture, stir until smooth.
6. Pour into a buttered 9-inch square or round casserole dish and top evenly with pecan/cheddar topping.
7. Bake for 30 minutes.



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Courtesy of sisters Emily and Melissa Elsen, owners and founders of Four & Twenty Blackbirds pie bakery in Brooklyn



INSTRUCTIONS

1. Butter a 9.5-inch pie pan. On a floured surface, roll the smaller dough disc into a circle approximately 12 inches in diameter, fit into pie pan and refrigerate.
2. Roll the larger dough disc into a circle approximately 15 inches in diameter. Using a small turkey shaped cookie cutter, cut 8 turkeys, side by side from the very perimeter of the dough circle. Trim off rough edges to leave a dough circle large enough to top a 9-inch pie. Place dough and cutouts on a baking sheet and refrigerate.
3. In a large skillet, melt 2 tablespoons butter over medium-low heat. Add red onions, and sauté 15 minutes or until caramel colored. Place onions in a bowl, and set aside.
4. In the same skillet, fry bacon until crispy. Drain on paper towel and chop when cooled. Reserve two tablespoons bacon grease.
5. Preheat oven to 375° Fahrenheit, and position an oven rack to the middle position.
6. Combine all-purpose flour, salt and pepper in a large bowl. Dredge turkey tenderloin pieces in flour mixture.
7. Whisk together chicken broth, milk and mustard in a bowl. In the same skillet used for the bacon, melt the remaining two tablespoons butter with the reserved bacon grease over medium-high heat; add turkey tenderloins, and brown on all sides until golden. Sprinkle remaining flour mixture on top of turkey pieces, then gradually stir in chicken broth mixture. Bring to a simmer and cook, stirring constantly until thickened, about 5 minutes. Add red onion and torn escarole, stir to incorporate and cook for one more minute. Remove from heat and allow filling to cool for 10 minutes, stirring occasionally, before spooning into prepared pie shell.
8. Top with crust circle and crimp as desired. Cut steam vents and brush top of pastry with milk, then arrange turkey cutouts on top.
9. Bake for one hour. Cool before slicing.

For Pecan-Flecked Pie Dough

1. Stir the flour, ground pecans, salt and sugar together in a bowl.
2. Add the butter pieces and coat with the flour mixture using a bench scraper or spatula. With a pastry blender and firm strokes, cut the butter into the flour mixture, working quickly until mostly pea-sized pieces of butter remain.
3. Sprinkle 4 tablespoons of the ice water over the flour mixture. Mix and cut water into the flour with a bench scraper or spatula until it is fully incorporated.
4. Add more of the ice water mixture, 1 to 2 tablespoons at a time, and mix until the dough comes together in a ball, with some dry bits remaining, 10 to 12 tablespoons total.
5. Squeeze and pinch with your fingertips to bring all the dough together, sprinkling dry bits with more small drops of the ice water mixture, if necessary, to combine.
6. Shape the dough into two flat discs, one slightly larger than the other, wrap in plastic, and refrigerate for at least one hour before rolling.



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Prep Time: 30 minutes
Cook Time: 30 minutes
8 to 10 servings



SQUASH, PECAN AND SAUSAGE STUFFING

Naturally sweet pecans, Italian sausage and fall squash add rich flavors and textures to this herbed stuffing recipe. This unique twist on a traditional dish is sure to be a hit at your holiday table.

INGREDIENTS

- 1 ½ cups pecan halves, toasted
- 1 pound Italian sausage
- 1 tablespoon olive oil
- 1 yellow onion, diced
- 3 celery stalks, chopped
- 3 garlic cloves, minced
- 12 ounces herb seasoned cubed stuffing
- 2 to 3 cups chopped and oven-roasted squash of your choice (Kabocha, Spaghetti, Acorn, etc.)
- ½ bunch fresh herbs of your choice
- 3 tablespoons melted butter
- 2 cups chicken broth
- 1 to 2 teaspoons salt
- ½ teaspoon black pepper

Prep Time: 45 minutes
Cook Time: 20 minutes
8 servings



ROASTED VEGGIES AND POTATO MASH WITH TOASTED PECANS

This recipe rolls two favorite fall dishes – mashed potatoes and roasted vegetables – into one delicious side. Creamy mashed potatoes are topped with celery, potatoes, carrots, red onion and crunchy, herbed pecans for a dish filled with robust flavors and textures.

INGREDIENTS

Roasted Veggies

- 3 medium red potatoes, cut into ¼ inch pieces
- 1 small red onion, cut into ¼ inch wedges
- 2 medium carrots, cut into ¼ inch pieces
- 2 stalks celery, cut into ¼ inch pieces
- 4 cloves garlic, minced
- 1 tablespoon kosher salt
- ¼ cup olive oil

Potato Mash

- 2 medium white potatoes, peeled and cut into ½ inch pieces
- 2 tablespoons butter
- 2 teaspoons kosher salt
- 1 tablespoon cream
- Ground black pepper to taste
- 2 eggs

Toasted Pecan Topping

- 1 cup pecan pieces, toasted and finely minced
- ½ cup chopped parsley or herb of your choice



INSTRUCTIONS

1. Preheat oven to 350° Fahrenheit.
2. Have ready one buttered 9x13 inch casserole dish or baking pan.
3. In a large skillet, brown Italian sausage, breaking it into crumbles. Drain on paper towels.
4. In the same pan, add olive oil and heat over medium heat. Sauté onions, celery and garlic for 2 to 3 minutes or until soft.
5. In a large bowl, stir together cooked sausage, sautéed onion mixture, stuffing cubes, roasted squash, toasted pecans and fresh herbs.
6. Add the melted butter and broth, and stir to combine.
7. Season with salt and pepper and stir.
8. Transfer stuffing to prepared baking dish. Cover with foil and bake for 30 minutes.



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INSTRUCTIONS

1. Preheat oven to 350° Fahrenheit.
2. In a medium-sized pot, combine potatoes with salt and cover with water. Bring to a boil then reduce to simmer. Cook potatoes until they are tender and easily break apart.
3. Meanwhile, combine the chopped vegetables, minced garlic, 1 tablespoon kosher salt, and olive oil in a mixing bowl. Toss to evenly coat the vegetables.
4. Line a baking sheet with parchment and pour the vegetables onto the sheet. Roast in oven for 15 minutes. Gently stir and roast another 15 minutes or until vegetables are tender.
5. While vegetables are roasting, drain cooked potatoes from the water, place in a large mixing bowl and add butter, 1 teaspoon salt, cream and black pepper to taste. Using a potato masher or heavy duty whisk, mash or whip the potatoes until smooth (for an extra smooth mash, use a stand mixer or a food processor).
6. Butter a 9-inch casserole or baking dish. Pour the mashed potato mixture into the dish. Evenly distribute the roasted vegetables on top. Bake for 15 to 20 minutes or until the mashed potatoes are set.
7. Remove from oven and cool for 10 minutes. Before serving, top with chopped herbs and pecans.



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