



## *Thanksgiving Blessings to You, our Diamondcraft Friends!*

*It's hard to believe that we are nearing the end of this year, 2019. We just finished up another Cookware "Season" for us with the successful completion of our Cooking Classes we hold here in Minneapolis. With the Fairs and the classes, we had some great opportunities to talk about cooking... Cookware, specifically. I have always been so blessed to have had the right tools, QUALITY tools, to cook with. I never gave attention to my mother's cookware... but I ~grew up~ with quality cookware! I didn't recognize that fact until I was out on my own and saw what I could buy at the stores vs. what my mom had in her kitchen. I've never regretted my purchase. Don't you think we are worth it??*

*A bonus for me...? It put me on this path of one day getting married to the guy that sold me my cookware. So, uhhhh, yah. There IS That!*



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An ~Annual Reason~ that I like to get this message sent out to you now is that many of you had purchased our really pretty Turkey Roaster. I tell you! It is really... O-n-e P-r-e-t-t-y P-a-n-!! Remember! It isn't just for turkey! One of our long-time dear customers just emailed me that she made a delicious chicken dinner in hers. You can put the potatoes, veggies, seasonings ALL in the pan, cover it up and roast away! With Thanksgiving coming up I wanted to be sure you had a turkey recipe in the event you are staring cross-eyed at your roaster... and wondering... **NOW WHAT!!??** Here is the direction for your **Holiday Turkey...** this is the "standard recipe" that the creator of our Turkey Roaster suggests...

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## **Holiday Turkey**

- 1 (12 pound) whole turkey
- 3/4 cup olive oil
- 2 tablespoons garlic powder
- 2 teaspoons dried basil
- 1 teaspoon ground sage
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups water



Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in Platinum Oval Roaster with a lid.

In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the oval roaster, and cover.

Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven and allow to stand for about 30 minutes before carving.



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If you still need a turkey roaster, let me know asap!! We've got some that we can get delivered to you fairly quickly. They are not an inexpensive pan, but they'll look like a ~million-dollar\$~ when set on your table at your Holiday gatherings! And they're not just for Holiday's!

Call... text... email... SOON! 😊

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***Yum! Bean Dip!! The name is indicative of the little 'bite' the green salsa gives as well as how quick and easy it is to make. This is a good make-ahead recipe... Keep in your fridge, assemble it and it will be ready to serve in about 30-minutes! Recipe makes 2-batches.***

## **Zippity-Zip Bean Dip**

*Using Slow-Cooker as a warmer*

### **Ingredients**

- 1-lb lean ground beef, cooked/drained
- 1-package taco seasoning
- 1-16 oz can refried beans



- 1-16 oz jar green salsa
- 1-16 oz container sour cream
- 1 ½ -2 cups shredded Mexican cheese
- Taco Chips

**Directions:** Mix cooked/drained ground beef, refried beans, green salsa and taco seasoning together in a bowl. This you can put in a container and keep in your fridge until you're ready to use. To serve: Put ½ the meat mixture into your slow cooker pan. Put dabs of sour cream on top of the bean mixture (use ½ the container per ½ meat mixture). Top with shredded cheese. Put the cover on top and turn to high heat. Reduce heat as it warms, checking after the first 15 minutes. Cut a fork through the mixture very slightly. From the fridge it should be warm in 30 or so minutes. Set pan on low on slow cooker base to keep warm during serving.

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*Many of you have our slow cooker base and pan. You can cook in it ~and~ use to keep food warm while having family or friends over. This dip recipe is one I have used for YEARS!! PRE-"married with family" years even. It's always a winner. A game changer came in recent years when we discovered taco chips with lime. OMG!! To die for! I don't always have leftovers but when I do the guys like to warm it up, spread on a tortilla and roll it up. Yummy! 😊*



Thrift

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*I love to bake... but I can't eat all that I bake so during the Holiday's ~or ANY 'special occasion~ I pick up a pretty china plate from a thrift store (see picture on the right) for a few bucks, assemble my baked treats on it and give it to someone for ~whatever reason~... birthday, Christmas, a thank you, just to make them smile, etc. The pretty plate can be kept and/or reused by them... or donated back to the Store! I have to add this because I had to*



*learn this the hard way... don't get anything that YOU LOVE! You'll not be able to let go of it! Wink!! Pictured above are some cookies on a china butter dish that I bought for 99-cents. I added a ribbon and ornament and voile! Pretty!*

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## **Leftover Turkey Rueben's**

*using square griddle*

Hint: Have all ingredients ready. Cooking time for these is fast!

### **Ingredients**

- Rye Bread (2-per sandwich) and butter, *room temperature*
- Slices of leftover turkey, *warmed slightly*
- Swiss Cheese Slices
- Thousand Island Dressing
- Sauerkraut



### **Directions:**

Warm your griddle to medium heat. Butter your bread and place buttered side down on the pan. Layer in this order: dressing, cheese slice, turkey, pinches of sauerkraut, cheese slice, dressing, bread with buttered side up. Heat. After a few minutes, flip your sandwich and heat from the other

side. Bread should toast and cheese should soften. Serve, cut into halves, with your favorite kettle chips and pickle.

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**We ~love~ our Rueben's in this family! I haven't tried this yet, but I saw a recipe that suggested using leftover cranberry sauce instead of sauerkraut. I thought that sounded tasty!**

(but I do love my 'kraut!). I find using my Cutco Pizza Cutter to slice these in half works super-SLICK!!

Try it!



I bet you didn't know that corn candy grew in the flower garden, did you? Ha! Well, I didn't until I snapped this picture at the MINNESOTA LANDSCAPE ARBORETUM. I happened to go there with a friend just for a random day... it was such a lovely time we have plans on the calendar already to go back for their Holiday displays! I couldn't help to think what a nice Christmas or birthday gift a membership might be for someone! Beauty... recreation... fresh-outdoor air... it's sure to be appreciated!!

## Broccoli Slaw

*Using Food-Chopper, Blade 2*

### Ingredients

- ¼ Green Cabbage
- ¼ Red Cabbage
- 1- large Carrot
- 2-Cups Broccoli, diced
- 1-cup pistachio nuts, chopped
- 1-cup Craisans
- 1-bottle Cole Slaw Dressing



### Directions:

Using blade #2 for your Food Chopper, chop both red and green cabbage and carrot into a large mixing bowl. Chop up broccoli into very small flowerets or use larger pieces cut from the crown and dice with the food chopper. Mix the veggies together until combined well. Pour dressing onto veggies,



starting with a generous amount and tossing together so veggies are coated. Add more as you mix. **Use your discretion on this!** You don't want it too "soggy" but yet you want "enough". Before serving toss in craisans and pistachios.

*I've substituted sunflower nuts for the pistachios and that is nummy, too. A bit more "cost effective". I haven't tried this yet, but I think using the Vidalia Onion Dressing that we use at the fairs in place of the Cole Slaw Dressing would be a total ~winner~, too! Be adventurous and try YOUR favorite dressing!!*

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<https://www.youtube.com/watch?v=dws5eYorZ5g> Here's a link to a fun **YouTube** video to watch, created by **CUTCO**. It's some awesome instruction on **How to Carve your Turkey**. If you need the Carving set let us know. We can get that ordered for you. It lists in the catalog as \$177 but you know my husband... he will work with you on price so that you're happy. Keep our **Cutco** products in mind for Christmas gifts, too. These are things that are good for our budding-into-adulthood kids, and for US! **Because we deserve it!** If you need ideas, don't hesitate to call. Just let us know what you might be thinking and a price range. We'll help you with some of the most needed or "go-to" items. I promise you! Your gift recipient will truly appreciate the **Cutco** quality...



**AS YOU DO!!**



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----- **How's Gordy!??** Butch celebrated his 50<sup>th</sup> year of selling cookware this year... 45 of them were with Gordy at his side. The bad news but good news... Gordy has not improved but has not gotten worse. This year Butch bought him out of the property business they had worked together at for decades... to hopefully lessen his 'stress'. Well, that

didn't "fix it" but he is ~maintaining life in his world of worry~. That's the best I can explain. Everything is a worry for him. >sigh< It's hard to imagine!

With Gordy not able to be with Butch I have to say I had fun meeting so many of you this past Summer when I was able to be at the *MINNESOTA STATE FAIR* in the booth with Butch for my first time. I felt badly that I didn't have many answers to your questions... but I still liked to meet you. 😊 I didn't get to go to Iowa this year as I had planned. Those of you who I met at the tail-end of the Minnesota FAIR knew that my 59-year old sister had died unexpectedly. Yeah. 59!! She and I were so very close. She and her husband had stopped in to the fair just a few days before to say hello. I thought it was strange at the time because her husband HATES coming to the fair!! I didn't realize as she was walking away that day that she had really come to say Goodbye to me. 😞

*Life is Fragile!!*

Remember this as you learn to cook and eat in a healthy manner. And remember this, too, if you have any bridges to smooth over, **DO IT!!** I have **NO REGRETS** where my big sis is concerned... and I know, with our Faith, that we will one day be reunited.

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**We wish you and your Family a**

**Healthy & Blessed Thanksgiving!**

**We are Thankful for you!**

***Butch and Rhonda Broberg***



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[Diamondcraftmn@gmail.com](mailto:Diamondcraftmn@gmail.com) ~or~ reply to me, Rhonda Broberg, at any of the e-mail addresses that I have used to communicate with you. Enjoy!

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You can see by the pictures scattered throughout my messages that I like to take pictures... *it's a fun hobby for me.* I seem to lean in the direction of ~Country Pictures~ that I take at our recreational farm. I always wonder if I were living in the country if I might lean towards City pictures. Ha!

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- The very first picture is the driveway heading into our farm.
  - The picture of the running turkey was caught on one of our many trail-cams we have at the farm ← another hobby for me! Wink!
  - The "corn candy flower" was taken at the Minnesota Landscape Arboretum
  - The windmill picture was taken at our farm, which is in Milaca, MN., Butch's childhood growing-up-town.
  - The picture of Butch and I was taken as we were readying to go to his 50<sup>th</sup> High School Reunion in Milaca, MN. I call that my ~mona-lisa smile~. Hey! I was going to HIS CLASS REUNION! You wouldn't expect an ~exuberant~ smile, would you?? Wink!!
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All of these recipes will be posted on our website, <http://www.diamondcraftmn.com>

I have also included the recipe for Our Demonstration Salad... a handful of you have asked for this. My apologies for the delay in getting it to you. And my apologies for not having a picture to add to the recipe.