



Hello Everybody!

Is anyone besides me feeling super blessed with this beautiful Fall we've been experiencing this year? The mild temps, the beautiful colors, the tolerable weather? *It's all just adding up to ~wow~!!* The picture above is one I took of the view across the street from our house one day. Unfortunately it doesn't always, a-l-w-a-y-s look quite so spectacular but on the day I snapped this shot I just couldn't stop looking outside! The sun, the colors, the shadows all just equaled this unbelievable beauty! I would look at it, take a picture, *look at it some more*, take more pictures, Repeat. Repeat. Repeat. I posted it on my Face book Page and a few days later I got a call from someone at the City who asked permission to use it for

a City Calendar they were coordinating. I was sure feeling pretty proud!
God surely is a talented artist!

Did those of you who made it to the Cooking Classes enjoy it? I was only able to make it to the Tuesday Night class this time. I had a "kid-tivity" get in the way of the Thursday Night session. But it's always fun and nice to meet those of you who are able to make it. It sure seemed like everyone enjoyed the evening and loved the food! I know the guys teach you a **TON of stuff** in a very short period of time so please don't hesitate to shoot me an e-mail when or if you have questions. I always like to point out that what they are doing is making an **entire meal, dessert included!**, for your whole group of people and still keeping the night to 2 or 2 ½ hours. That's a lot to cover! And a LOT to eat!!

With Thanksgiving upon us I wanted to be sure to include the standard recipe that we promote with our Turkey Roaster...

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.

The recipes the guys made the night of the cooking school are as follows...



Diamondcraft Chili

in Slo-Cooker

Ingredients

1 lb lean ground beef

1 medium onion, diced

1 pack McCormick Chili Seasoning 1

jalapeno, diced

2 16 oz cans Kidney Beans 2 15 oz

cans Chili Beans

2 28 oz cans Diced Tomatoes

Directions:

Heat Slo-Cooker to high. Reduce heat to a medium heat and brown the ground beef and onion together. Drain as needed.

Put all ingredients into Slo-Cooker and stir together. Turn heat to simmer and let ingredient flavors heat thoroughly together for a few hours. Stir and taste from time to time! Wink!

Serve with crushed up Frito's, crackers, diced green onion, shredded cheese and/or sour cream.

Some Alternates: Use spicy Chili Beans and spicy seasoning to adjust the taste as desired. If less spicy is preferred, use jalapeno without the seeds.



Diamondcraft Beef Stew

in Slo-Cooker

Ingredients

1 lb Stew Meat	1
medium onion, sliced	1 cup
Carrots,	8 medium
potatoes, quartered	
optional: peas, corn	

Directions:

Heat Slo-Cooker to high heat. Reduce heat to medium and brown meat and onion together. Mix Seasoning Packet together with one cup of water. Pour over the meat. Add carrots, potatoes and other desired vegetables. Add 1-2 cups of water. Heat Slo-Cooker to high until pan cover floats. Turn down to simmer and let stew

flavors simmer together for a few hours. Meat, vegetables, seasoning and water will cook and form a gravy. Add moisture as needed to keep consistency of stew to your liking.



It looks a little bit like we're promoting McCormick Seasonings, doesn't it? Well, I'm sure there are other good ones out there but I also know that there was one time when Butch accidentally brought home a different brand. He was not happy with the results and I've never seen a variance from these tried & true seasoning packets ever again! It's a true fact; Some old dogs you can't teach new tricks! My husband is one of the 'ol dogs!

Does anyone besides me love creating new dishes from the left-over turkey? I surely do and have to say that in some cases I like the turkey better as a leftover dish than I do the 1st time around!! We didn't do this one at the cooking school but it is one that we enjoy with our left-over turkey...



Super Left-over Turkey Crunch *in Oil Core Skillet*

Ingredients

3 oz can (2 cups) of Chow Mein Noodles
1 can Cream of Mushroom Soup
 $\frac{3}{4}$ cup water
1 cup cooked turkey, diced
1 cup cashews

$\frac{1}{2}$ cup onion, chopped
cup celery, chopped
cooked peas

$\frac{1}{2}$
 $\frac{1}{2}$ cup

Directions:

In large stainless steel mixing bowl, put 1 cup of Chow Mein Noodles and all other ingredients. Mix together. Heat Oil Core Skillet to 350 degrees. Spray bottom and sides of pan with Pam or other non-stick spray. Spread mixture into the pan and cover. Heat for 10 minutes at 350 degrees then reduce heat to simmer for another 15 minutes. Remove cover and sprinkle remaining Chow Mein Noodles on top. Heat for 5 minutes.

Serve with Soy Sauce.

Optional: In place of peas and celery you may use 1/2 cup each red pepper and green pepper.

This is also good sprinkled with cheese and green onion.

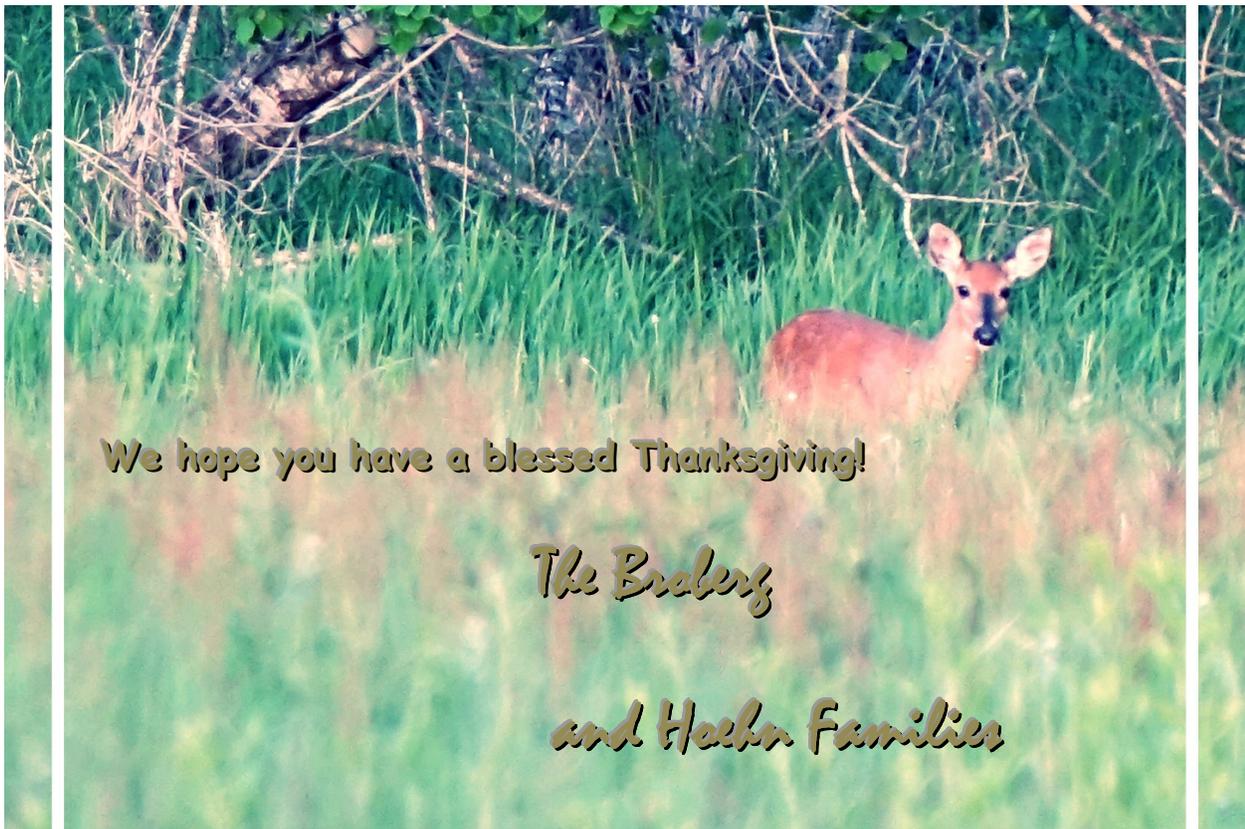
Need a hostess gift idea? We had an event at our kids' school recently and I was high bidder on a sweet little basket filled with ingredients and a recipe from one of the teachers. It was a family favorite recipe for her spaghetti sauce. I was even more excited to have won this when I realized that this fun little basket idea would make a super nice "Hostess Gift" idea through the Holiday's ~or~ maybe a fun gift idea for a friend. Just take your favorite recipe, type it out on fancy paper, put the ingredients together into a basket, wrap in cellophane and voile! A very sweet and very personal gift! I thought that you could even include a sample to taste if it was a treat of some sort! I am super excited to "re-use" this idea!!





Do you need a Turkey Roaster for the Holiday's? We have them in stock and ready to ship! Just give us a holler! Our *Holiday Special* is \$199 plus tax and

shipping. If you don't yet have one of our roasters's I believe you will be ecstatic to add it to your repertoire of cookware! They are Quality! And SUPER nice!



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Diamondcraftmn@gmail.com ~or~ reply to me, Rhonda Broberg, at any of the e-mail addresses that I use to communicate with you. Also, in a day or two, the recipes will be posted on our website so you can print them up individually. Enjoy!
