



Hello Everybody and Happy November!

~November~...?? Last year when we were experiencing our unbelievable November I really thought it would never happen again. But wow! It HAS!! Has this fall weather not been just fantastic? *At this rate winter will be really short for us.* There's not too much that I enjoy about the winter months... but they can be pretty and scenic for people like me who have a passion for nature photography!

Hopefully everything is going well with your cookware. I will put a couple of my favorite tips into this letter early so maybe it will have "impact"; 1) Do not use too much/too high heat. With the metal that your pans are made from, the heat conduction is **so good** and **so even** that it heats all the way through and around. Lesser quality pans need to use a much higher heat... thereby cooking all of the

taste and nutrient out of your food. 2) Wash up your pans while they are still warm. I know... I struggle with this one but they really are super easy to clean up if you don't let the food cool onto them. Also on occasion, clean up your pans to a shiny-new look using **BAR KEEPER'S FRIEND**. It really is the best stainless steel cleanser on the market. And I tease that it will also remove Sharpie from wood tables. Yes sireeeee! I had opportunity to try that out once a handful of years ago. ☺

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.

I also recognize that not everybody ~needs~ to have a gigantic turkey... If you want to keep it ~small and simple~, try this one in the Slo-Cooker...



Just Right Turkey

in Slo-Cooker

Ingredients

- 1 6-lb turkey breast, *bone in*
- 1 pack Lipton Dry Onion Soup

Directions:

Heat Slo-Cooker to high. Reduce heat to a medium heat and put your turkey inside with the breast up. Sprinkle the soup mix on top. Add a small bit of water, $\frac{1}{2}$ cup or so. Cook 3-4 hours.

Don't you love 2-Ingredient recipes?? ☺ My turkey was only partially frozen when I put it in the slo-cooker. I cooked it about 3 $\frac{1}{2}$ hours. Keep some water handy in the event your moisture evaporates. You will want to make sure you keep *some* moisture in the slo-cooker while this cooks. Generally the most will evaporate at the early stage of cooking. When your turkey is done it will almost fall off the bone. *Yummmmm!*

Don't be afraid to use your own spice combo's, too, but I love, LOVE, LOVE Lipton Dry Onion Soup Mix for many things! I even once put it in my mashed potatoes. Yes, it was really tasty! B-u-t... the seasoning turned the potatoes BROWN so some of my picky-eaters wouldn't eat the brown mashed potatoes.

One of our long, Long, LONG time customers's recently brought to my attention how much she likes the Corn Bread she makes in the electric skillet. I thought, "Hmmm. That sounds like FUN!" So I committed to trying it. This is from what could be called a "Vintage" recipe... WINK!

Skillet Corn Bread

in Electric Skillet

Ingredients

1 cup Corn Meal

1 cup flour

3 Tbsp. baking powder

2 Tbsp. sugar

1 tsp. salt

2 eggs, well beaten

1 cup milk

¼ cup melted shortening

Directions:



Generously grease bottom and sides of the Electric Skillet. Mix and sift cornmeal, flour, baking powder, sugar and salt into a bowl. Combine eggs, milk and shortening. Add to dry ingredients and stir just enough to moisten well. Turn mixture into the skillet, set heat control to 275 degrees. Cover & bake 25 min or until top is dry (top will not be brown). Cut into wedges and serve. (I put the cover on the pan and flipped it over onto the cover)

Happy eating! (← *message from Marge*)

Now, I gotta admit, this may not have turned out the way it was meant to be ~way back when~... I realized that my 12" diameter skillet was larger than the original, which Marge confirmed is a 10". But I actually like how this turned out. It



wasn't too thick. It had a thin crispy brown bottom ← and in my opinion, "perfect". If you like yours a bit more traditional and "thick", try adding an extra $\frac{1}{2}$ to each ingredient. ie: 1 $\frac{1}{2}$ cups of corn meal, 1 $\frac{1}{2}$ cups of flour, etc. Monitor cooking time after about 20 minutes and see how it's doing!

Thanks to our Loyal Customer, Marge, for sending this recipe on to us! And to all of you; I'd love to have YOUR favorites to feature, too! It's fun to try new things! If you have a favorite skillet casseroles or German Recipes for me to use, let me know. Our "Family Theme" for our Christmas meal this year is "Hot Dish". Sound like fun?? **No ham here!**



I love experimenting with left-overs and "re-making" food from one meal into another. I'm not gonna say my family always likes it! Ha! Be prepared for some "fails" when you do that. If it ends up in the garbage just know that something out in the wild will love it no matter what! We 'feed the deer' with our scraps. The photo was snapped by one of our trail-cams at our farm.

Leftover Turkey Stew

in 4 qt sauce pan

Ingredients

2-3 cups of left-over turkey torn into bite sized pieces

2-3 cups of potatoes cut into bite-sized pieces

3 celery stalks, cut into "celery smiles"

2 carrots, cut into ½" pieces

1 small onion, diced

3 cloves garlic, minced

1 tsp. dried sage

1 tsp. curry powder

½ tsp. salt (I use Seasoned Salt)

½ to 1 tsp pepper (your preference on peppery-ness)

1 cup chicken broth

Directions:



Cook onions, celery and carrots with garlic and small amount of water until vegetables are tender (apx. 15 minutes). Add turkey, potatoes and seasonings. Add broth. Heat until all meat and vegetables are thoroughly heated and seasonings have had time to meld into your stew. Apx. 15-20 minutes on low heat.

It occurred to me that this might actually be kind of tasty, too, with the Dry Onion Soup Mix! If Curry is not your flavor, give that a try! Also, with the ~theme~ of this being LEFT-OVERS, do not hesitate to throw in your left-over corn, peas or other veggies that you might have left from Thanksgiving.



Need a fun kid project? This has nothing to do with our cookware... but what the heck! I gotta admit; I get a bit tired of the annual and Traditional "cookie decorating" that I have done for eons and forever. It's a love-hate relationship because I love the

finished cookies but it can seem like a chore sometimes. A few years ago instead of the usual tree and bell and angel shapes I got some cookie cutters in the shapes of farm animals. That was fun for a year... I needed a new idea after that. So THIS year I and my sweet 11-year old grand-girly did some PAINTED cookies! The idea has always captured my attention in my mother's old 1960's **BETTY CROCKER COOKY BOOK**. You make a white



cut-out cookie recipe and then before baking you **PAINT** them with an egg-yolk paint. Here's what you use: Take 2 egg yolks, add a scant tablespoon of water. Mix it up with a spoon, divide it into 4-custard size cups. Then put food coloring drops in each one of them and mix. There's your "paint". Use a made-for-food brush (You can get them at Michael's Crafts or Joann Fabrics) and have fun painting. Then you bake them as the recipe indicates. We had such fun doing this and they turned out super fun! The only problem is my little girly was so excited to show her family that she took them all home. Now I have none for our Holiday Treat Plates! Guess that means I need to do some more!! -----



One more "cookie" TIP that I stumbled upon *completely by accident...* at the same time we painted cookies I also made some Traditional ← Frosted Cookies. In the frosting, I put just a ~drip~ of white corn syrup. Wow. Did that make my frosting nice!! Easy to frost and less drippy! -----

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!
