

# tips & techniques

## KNOW-HOW FROM PAVILIONS TO HELP YOU GET AHEAD IN THE KITCHEN

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### CUT THEM OUT

Don't reserve cookie cutters just for cookies. To make ordinary foods special:

- Cut warm quesadillas into tree shapes. Top with grated cheese and chopped olives or pimientos for “ornaments.”
- Use harvest leaf–shape cookie cutters to cut biscuit or scone dough, then bake.
- A star-shape cutter and a dusting of powdered sugar make pound cake slices pretty for dessert with whipped cream or ice cream.
- Cut leaves or stars from slices of packaged polenta. Heat and serve with pork tenderloin or roast beef.



### PICK UP A PARTY

Pavilions has a wide selection of party platters available for the holidays (and anytime), from the Cheese and Fruit Nibbler to the Chicken Snack Attack. All can be requested just one day ahead from the Deli for pickup—or ordered online for in-home delivery. What could be more convenient than that? Visit [www.pavilions.com](http://www.pavilions.com) to find out if online shopping is available where you live.

## Store Leftover Turkey; Ready to Use

Freezing leftover turkey to use in recipes can be a breeze, with a little organization. First, gather containers and food bags designed for the freezer (if using bags, press out excess air before freezing). Prep turkey for the freezer within a couple hours of serving, or refrigerate it, covered, and freeze as directed within three days. Here's how to pare down the bird:

- **Separate slices of breast meat** with cooking parchment or plastic wrap, so you can take just enough for a single serving. Slices thaw in minutes—ideal for sandwiches.
- **Cube or coarsely chop** smaller pieces of meat. Freeze, separated on a baking sheet, until frozen, then pack in bags or containers (in measured portions, if you like). Use the cubes frozen in soups, stir-fries, and potpies.
- **Tear leg and thigh meat into shreds.** Pack shredded meat in 1- or 2-cup portions (or in amounts for your favorite recipes). Use to make enchiladas, omelets, and other casseroles.

Label containers and bags with the date and the quantity of turkey meat. Use frozen turkey within three months.



## Roasting Chestnuts

Nothing says winter like chestnuts roasted in the oven. To roast your own, first choose chestnuts that are firm and heavy for their size. Then:

**Cut an X** with a small sharp knife on the flat side of each chestnut, from the shell to the meat.

**Place nuts** in a single layer in a shallow rimmed pan and bake in a 400° oven until tips of the X cuts begin to curl slightly, about 15 minutes. Shake pan occasionally. Pour hot chestnuts onto a clean dish towel, wrap, and let cool until nuts can be touched.

**Use a small sharp knife** to cut and pull shells from chestnuts while they are still warm; discard as much inner brown membrane as possible.

Once peeled, hot or cold chestnuts can be sliced and added to traditional bread or rice stuffing, or sprinkled, coarsely chopped, onto cooked vegetables such as brussels sprouts and green beans. If making ahead, chill airtight up to 3 days.



## Making Drawn Butter

Drawn butter and clarified butter are one and the same, but the term “drawn butter” is used for butter served with shellfish. It’s slowly melted; then the clear portion is ladled off to separate it from milk solids that can make it cloudy.





1. To prepare drawn butter, melt butter in a pan over very low heat without stirring and skim off any white foam that forms on the top.
2. Gently ladle out the golden liquid, leaving the milk solids in the bottom of the pan. Discard foam and milk solids.
3. Use hot drawn butter immediately or cover and chill for up to 2 weeks; reheat to serve.



## CHECK OUT THIS SANDWICH

You’ve probably heard the advice: Never grocery-shop hungry. But now that the hearty **Signature Rancher’s Reserve Prime Rib Sandwich** is served fresh in the Deli, it makes sense to head to our store with an appetite. Between two slices of lightly crusted ciabatta bread, we stack 6 ounces of Rancher’s Reserve Tender Prime Rib Beef, caramelized onions, and creamy apple horseradish sauce for a meal made to order—while you shop.

## Sugars That Surprise

Flavored sugars are a simple way to add a sweet touch. You can store these airtight up to 1 year.

**Try these easy ideas:**  
Roll a sugar cookie dough log in flavored sugar, then slice, sprinkle tops with extra sugar, and bake; use flavored sugars to sweeten hot tea; or make hot chocolate with unsweetened cocoa, milk, and flavored sugar.

- For **anise sugar**, mix 1 tablespoon crushed anise seeds with  $\frac{3}{4}$  cup sugar. To crush anise seed, use a rolling pin, a clean coffee grinder, or a mortar and pestle.
- For **ginger sugar**, whirl 2 tablespoons chopped crystallized ginger with 1 cup sugar in a food processor (or finely chop ginger and stir in).

