



THE PENDULUM

NOVEMBER 25-28, 2020



"Be present in all things and thankful for all things."

-Maya Angelou

What's in the Box?

- 1 lb. Flank Steak
 - 1 lb. Ground Beef
 - 1 lb. Sage Sausage
 - Pizza Kit
- Housemade dough, sauce, mozzarella, and pepperoni

Important Pickup Information!!!!

We will be closed on Thursday and Friday for Thanksgiving. **You can begin pickup on Sunday, Nov. 22 and pickup any day that week through Sunday, Nov. 29.** No need to schedule a day, just come when it is convenient for you. We will be doing our regularly scheduled Town Center drop on Wednesday, Nov. 25 from 4-6.

Order Add Ons

If you need to add anything on to your order this week, please email us as soon as possible. Send all orders to

dana@pendulummeats.com.

Thanksgiving Stuffing with Sage Sausage

Ingredients

2 1/2 pounds (about 2 loaves) high quality sandwich bread or soft Italian or French bread, cut into 3/4-inch dice, about 5 quarts
8 tablespoons (1 stick) butter
1 pound sage sausage loose, removed from casing
1 large onion, finely chopped (about 2 cups)
4 large stalks celery, finely chopped (about 2 cups)
2 cloves garlic, minced or grated on microplane
1/4 cup minced fresh sage leaves (or 2 teaspoons dried sage leaves)
32 ounces (4 cups) low-sodium chicken or turkey broth, preferably Pendulum Chicken Stock
3 whole eggs
1/4 cup minced parsley leaves
Kosher salt and freshly ground black pepper

Instructions

Adjust oven racks to lower middle and upper middle position. Preheat oven to 275°F. Spread bread evenly over two rimmed baking sheets. Stagger trays on oven racks and bake until completely dried, about 50 minutes total, rotating trays and stirring bread cubes several times during baking. Remove from oven and allow to cool. Increase oven heat to 350°F. In large Dutch oven, melt butter over medium high heat until foaming subsides (don't allow butter to brown), about 2 minutes. Add sausage and mash with stiff whisk or potato masher to break up into fine pieces (largest pieces should be no greater than 1/4-inch). Cook, stirring frequently until only a few bits of pink remain, about 8 minutes. Add onions, celery, garlic, and sage and cook, stirring frequently, until vegetables are softened, about 10 minutes. Remove from heat and add half of chicken stock. Whisk remaining chicken stock, eggs, and 3 tablespoons parsley in medium bowl until homogeneous. Stirring constantly with wooden spoon, slowly pour egg mixture into sausage mixture. Add bread cubes and fold gently until evenly mixed. Use part of stuffing to stuff bird if desired. To cook remaining stuffing, transfer to buttered 9 by 13 rectangular baking dish (or 10 by 14 oval dish), cover tightly with aluminum foil, and bake until instant read thermometer reads 150°F when inserted into center of dish, about 45 minutes. Remove foil and continue baking until golden brown and crisp on top, about 10 minutes longer. Remove from oven, let cool for 5 minutes, sprinkle with remaining parsley and serve.

Pizza Kit

First, you'll need to preheat the oven to 525°—or as hot as it'll go. Stretch the dough out, working it into a flattened round. Then, set a 9-12" cast-iron pan over a burner set to medium-high. You want to preheat the pan so it's hot but not smoking (just watch your hands—and don't grab the handle!). Although any size pan is really fine, keep in mind that the smaller the pan, the thicker the crust will be. If deep dish-style pizza is your jam, go for the 9". If you want a crispier crust, use a larger pan. Sprinkle the hot pan with cornmeal and flour, and set the dough snugly in the pan (again, watch your fingers). Pull the sides of the dough up the sides of the pan so it doesn't slump back down, being sure to distribute the dough evenly for no thin patches. Brush the top of the dough with olive oil and let it start cooking over the burner. Once the dough starts to bubble, season with salt and pepper and add marinara sauce. Spread the marinara over the dough, and don't worry about leaving too much space for a crust. Top with mozzarella cheese and toppings. Slide that pizza into the oven and let it bake for 10-15 minutes until the cheese is melted, bubbling, and golden. Let it rest a few minutes and slice.

