



THE PENDULUM

NOVEMBER 19-25, 2023



We are thankful for you!

What's in the Box?

- **Flank Steak**
- **Holiday Sage Sausage**
- **Ground Chicken**

Important Holiday Pickup Schedule Information

Please make arrangements to pickup your CSA whenever is convenient for you on this holiday week. You can pickup at any of the times listed below. There is no need to email and let us know when you are coming. We will still do our Town Center pickup on Wednesday at the normal time, but if you want to pickup at the shop beforehand, please follow the schedule below.

*Sunday, November 19th from 12pm-3pm

*Tuesday, November 21st from 11am-6pm

*Wednesday, November 22nd from 11am-6pm

*Saturday, November 25th from 11am-6pm

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
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) 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.

Happy Thanksgiving!