



Savor the Season
**NOVEMBER'S
BOUNTIFUL
HARVEST RECIPES**
HOME COOK BOOK



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THE TABLE OF

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Concept

Get Ready to Fall in Love with November's Flavors!

November is a season of cozy moments, gratitude, and a treasure trove of delectable harvest ingredients. In this e-book, we're thrilled to take you on a delightful culinary adventure, highlighting the scrumptious recipes that make this month truly special.

From hearty soups that warm your soul to roast dinners that bring everyone together, and don't forget the irresistible pies and sides that will steal the show at your table. These recipes are designed to make your November memorable!

Whether you're a kitchen pro or a newbie, our collection is meant to inspire and make your cooking experience enjoyable. So, let's dive into the delicious world of November's harvest! Get ready to cook, savor, and create cherished moments with your loved ones.





Butternut Squash Soup

INGREDIENTS:

- 1 medium butternut squash, peeled, seeded, and diced
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 4 cups vegetable or chicken broth
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- Salt and pepper to taste
- 1/2 cup heavy cream (optional)
- Fresh parsley or chives for garnish (optional)

Instructions:



1



PREPARATION:

- Start by peeling and dicing the butternut squash. You can also find pre-cut butternut squash in some grocery stores to save time.
- Chop the onion, garlic, carrots, and celery.

2



SAUTÉ VEGETABLES:

- In a large pot, heat the olive oil over medium heat. Add the chopped onion and garlic and sauté for a few minutes until they become fragrant.
- Add the chopped carrots and celery to the pot and continue to sauté for another 5 minutes, or until the vegetables begin to soften.

3



ADD SQUASH AND SPICES:

- Add the diced butternut squash to the pot and stir to combine with the other vegetables.
- Sprinkle the dried thyme over the vegetables and season with salt and pepper to taste.

4



SIMMER:

Pour in the vegetable or chicken broth. Bring the mixture to a boil, then reduce the heat to low and let it simmer for about 20-25 minutes, or until the vegetables are tender and easily pierced with a fork.



5

BLEND:

Using an immersion blender or by transferring the mixture to a countertop blender in batches, carefully blend the soup until it's smooth and creamy.

6

OPTIONAL CREAM:

Return the blended soup to the pot. If you prefer a creamier texture, stir in the heavy cream at this point. You can adjust the amount of cream to your liking.

7

HEAT AND SERVE:

Reheat the soup gently over low heat, stirring occasionally until it's warmed through.

8

GARNISH:

Serve your butternut squash soup hot, garnished with fresh parsley, chives, or a dollop of sour cream or yogurt if desired.

yummy!!!





Roasted Turkey with Cranberry Glaze

Ingredients:



For the Turkey:

- 1 whole turkey (12-15 pounds)
- 1/2 cup unsalted butter, softened
- Salt and pepper to taste
- Fresh herbs like thyme, rosemary, and sage (optional)
- 1 onion, quartered
- 1 lemon, halved
- 1 head of garlic, halved

For the Cranberry Glaze:

- 1 cup cranberry sauce
- 1/2 cup orange juice
- 1/4 cup brown sugar
- 1/4 cup balsamic vinegar
- 2 tablespoons Dijon mustard



Instructions:

Preparing the Turkey

Thaw the Turkey: Make sure your turkey is completely thawed if it is frozen. This can take several days in the refrigerator.

Preheat the Oven: Preheat your oven to 325°F (165°C).

Rinse and Pat Dry: Remove the turkey from its packaging, rinse it inside and out, and pat it dry with paper towels.

Season: Season the inside of the turkey with salt and pepper. If you like, you can add fresh herbs, onion, lemon, and garlic to the cavity for extra flavor.

Tie the Legs: Tie the turkey's legs together with kitchen twine to help it cook evenly.



Making the Cranberry Glaze

Combine Ingredients: In a saucepan, combine the cranberry sauce, orange juice, brown sugar, balsamic vinegar, and Dijon mustard. Heat over medium heat, stirring until the mixture is well combined and slightly thickened. Set aside.

Preparing the Turkey for Roasting

Butter the Turkey: Gently lift the turkey's skin over the breast and rub softened butter underneath the skin. This helps keep the breast meat moist.

Season the Exterior: Season the outside of the turkey with salt and pepper.



Roasting:

Place the turkey on a rack in a roasting pan, breast-side up.
Brush the turkey with some of the cranberry glaze to add a lovely glaze and flavor.

Cover the turkey with aluminum foil to prevent over-browning during the initial part of roasting.

Roast the turkey in the preheated oven according to the turkey's weight, usually around 13-15 minutes per pound.

Make sure to refer to turkey cooking charts or use a meat thermometer to ensure it's cooked to the right internal temperature (usually 165°F or 74°C).

Glaze: During the last 30 minutes of roasting, uncover the turkey and continue to roast, basting with the cranberry glaze every 10-15 minutes until the turkey is beautifully browned and glazed.

Rest: Once done, remove the turkey from the oven, cover it with foil, and let it rest for about 20-30 minutes before carving.

Serve: Carve the turkey, and serve it with any remaining cranberry glaze as a delightful accompaniment.



delicious!!



Apple Cider Braised Pork

INGREDIENTS:

- 2 pounds boneless pork shoulder or pork loin, cut into chunks
- Salt and black pepper to taste
- 2 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 cups apple cider
- 1/2 cup chicken or vegetable broth
- 2 apples, peeled, cored, and sliced
- 2-3 sprigs fresh rosemary or thyme
- 2 tablespoons butter
- 2 tablespoons all-purpose flour (for the roux)
- Chopped fresh parsley for garnish (optional)

Instructions

1



SEASON THE PORK

Season the pork chunks with salt and black pepper.

2



SEAR THE PORK

In a large, heavy skillet or Dutch oven, heat the olive oil over medium-high heat. Add the pork chunks and sear them on all sides until they are browned. Remove the pork from the skillet and set it aside.

3



SAUTÉ ONION AND GARLIC

In the same skillet, add chopped onion and minced garlic. Sauté for a few minutes until they become fragrant and soft.

4



DEGLAZE WITH APPLE CIDER

Pour in the apple cider, using a wooden spoon to scrape up any browned bits from the bottom of the skillet. Allow it to come to a simmer.

more steps!



5 RETURN PORK TO THE SKILLET

Return the seared pork to the skillet with the simmering apple cider.

6 ADD BROTH AND HERBS

Pour in the chicken or vegetable broth and add fresh rosemary or thyme sprigs to the skillet. These herbs will infuse their flavors into the dish.

7 BRAISE THE PORK

Cover the skillet and let the pork braise over low heat for about 2 to 2.5 hours, or until it's tender and fully cooked. Check occasionally to ensure it doesn't dry out, adding more broth if needed.

8 SAUTÉ APPLES

- In a separate pan, melt the butter over medium heat.
- Add the sliced apples and sauté them until they're soft and slightly caramelized.

9 MAKE A ROUX

In the same pan used for the apples, add 2 tablespoons of all-purpose flour to create a roux. Cook it for a couple of minutes to remove the raw flour taste.

10 THICKEN THE SAUCE

Pour the roux into the skillet with the braised pork and stir to thicken the sauce. Continue to simmer for a few more minutes.

11 SERVE

- Remove the rosemary or thyme sprigs.
- Garnish the Apple Cider Braised Pork with chopped fresh parsley, if desired.

tasty!!



A top-down view of a light-colored ceramic plate with a wide rim. The plate is filled with several whole, roasted carrots. The carrots are a deep orange color with some charred, dark brown spots at the tips and along the sides. They are coated in a thick, dark, glossy glaze. Scattered around the carrots are many small, light-colored, irregularly shaped pieces, which appear to be chopped almonds. The background is a plain, light-colored surface.

Maple-Glazed Roasted Carrots

INGREDIENTS:

- 1 pound fresh carrots, peeled and trimmed
- 2 tablespoons olive oil
- 2 tablespoons pure maple syrup
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2-3 sprigs of fresh thyme (optional, for garnish)

A decorative image in the top left corner showing a wooden bowl of mixed peppercorns (black, white, red, and green) spilling out onto a surface next to a bunch of fresh orange carrots with green tops.

Instructions

1

PREHEAT THE OVEN

Preheat your oven to 425°F (220°C).

2

PREPARE THE CARROTS

Peel the carrots and trim off the ends. If they are large, you can halve or quarter them to ensure even cooking.

3

TOSS WITH OLIVE OIL & SEASON

In a mixing bowl, toss the prepared carrots with 2 tablespoons of olive oil to coat them evenly. Sprinkle the carrots with salt and pepper, ensuring they are well seasoned.

4

ROASTING

Spread the seasoned carrots in a single layer on a baking sheet lined with parchment paper or a silicone baking mat. This allows them to roast evenly.

5

DRIZZLE WITH MAPLE SYRUP

Drizzle the pure maple syrup over the carrots. The maple syrup adds a sweet and caramelized glaze during roasting.

6

ROAST IN THE OVEN

Roast the carrots in the preheated oven for about 20-25 minutes or until they are tender and have started to caramelize. You can toss them halfway through to ensure even glazing.

7

GARNISH

If desired, remove the leaves from a few sprigs of fresh thyme and sprinkle them over the roasted carrots for added flavor and a beautiful garnish.

8

SERVE

Transfer the Maple-Glazed Roasted Carrots to a serving dish and serve them hot as a delightful and sweet-savory side dish.

Delicious!!





Pumpkin Risotto

INGREDIENTS:

- 2 cups Arborio rice
- 1 small pumpkin or butternut squash, peeled, seeded, and diced
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 4-6 cups vegetable or chicken broth (kept warm)
- 1 cup dry white wine
- 1/2 cup grated Parmesan cheese
- 2 tablespoons butter
- 2 tablespoons olive oil
- 1/2 teaspoon nutmeg
- Salt and black pepper to taste
- Fresh sage leaves for garnish (optional)

Instructions:



1



PREP THE PUMPKIN

Peel, seed, and dice the pumpkin (or butternut squash) into small cubes. You can also buy pre-cut pumpkin for convenience.

2



HEAT THE BROTH

Warm the vegetable or chicken broth in a separate saucepan and keep it at a low simmer.

3



SAUTÉ ONIONS AND GARLIC

- In a large, deep skillet or Dutch oven, heat the olive oil over medium heat.
- Add the chopped onions and minced garlic, and sauté until they become soft and translucent.

4



TOAST THE RICE

Stir in the Arborio rice and cook for a few minutes until the edges become translucent, but the center remains white.

5



ADD WINE

Pour in the dry white wine and stir until it's mostly absorbed by the rice.



6



ADD PUMPKIN AND BEGIN COOKING

- Add the diced pumpkin to the skillet and start adding the warm broth, one ladle at a time, to the rice and pumpkin mixture.
- Stir continuously, and allow each ladle of broth to be absorbed before adding more. This process should take about 18-20 minutes.

7



SEASON AND ADD NUTMEG

Season the risotto with salt, black pepper, and a sprinkle of nutmeg. Stir well.

8



CREAMY FINISH

Continue to add broth and stir until the rice is tender and the pumpkin is soft and fully incorporated, creating a creamy consistency.

9



FINAL TOUCH

Stir in the grated Parmesan cheese and butter, allowing them to melt into the risotto, making it even creamier.

10



GARNISH AND SERVE

If desired, garnish your Pumpkin Risotto with fresh sage leaves or additional Parmesan cheese.

11



SERVE HOT

Serve your creamy Pumpkin Risotto hot, and enjoy the rich, autumnal flavors.

yummy!!!





Cranberry-Pear Crisp

Ingredients:



For the Filling:

- 4 cups fresh or frozen cranberries
- 4 ripe pears, peeled, cored, and sliced
- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- Zest and juice of one orange

For the Crisp Topping

- 1 cup old-fashioned oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, cold and cubed
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt



Instructions:

Preheat your oven to 350°F (175°C).

Prepare the Filling

Combine Ingredients: In a large bowl, combine the cranberries, sliced pears, granulated sugar, cornstarch, vanilla extract, orange zest, and orange juice. Toss the ingredients to coat the fruit evenly.

Transfer to Baking Dish:

Transfer the cranberry-pear mixture to a greased 9x13-inch (23x33 cm) baking dish or a similar-sized ovenproof dish.

Prepare the Crisp Topping

- **Combine Ingredients:**

- In a separate bowl, combine the old-fashioned oats, all-purpose flour, brown sugar, cold cubed butter, ground cinnamon, and salt.

- **Crumble Over Filling:**

- Sprinkle the crisp topping evenly over the cranberry-pear filling in the baking dish.

Bake: Place the baking dish in the preheated oven and bake for about 45-50 minutes or until the filling is bubbling, and the topping is golden and crispy.

Serve: Allow the Cranberry-Pear Crisp to cool for a few minutes, and then serve it warm. It pairs wonderfully with vanilla ice cream or a dollop of whipped cream, if desired.



noo way!!





Brussels Sprouts with Bacon and Pecans

INGREDIENTS:

- 1 pound Brussels sprouts, trimmed and halved
- 4-6 slices of bacon, chopped
- 1/2 cup pecans, roughly chopped
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and black pepper to taste
- 1-2 tablespoons maple syrup (optional)
- Fresh thyme leaves for garnish (optional)

Instructions

1



PREPARE BRUSSELS SPROUTS

Trim the ends of the Brussels sprouts and cut them in half. Remove any tough outer leaves.

2



COOK BACON

In a large skillet or pan over medium heat, cook the chopped bacon until it's crispy and the fat has rendered. Remove the bacon from the pan and place it on a paper towel to drain.

3



SAUTÉ ONION AND GARLIC

In the same pan, add the chopped onion and minced garlic. Sauté until they become soft and fragrant.

4



SAUTÉ BRUSSELS SPROUTS

Add the halved Brussels sprouts to the pan with the sautéed onion and garlic. Sauté for about 5-7 minutes until they start to turn tender and lightly browned.


more steps!

5

ADD PECANS

Stir in the chopped pecans and continue to sauté for a few more minutes until the Brussels sprouts are tender and the pecans are lightly toasted.

6

SEASON

Season the Brussels sprouts with salt and black pepper to taste. If you like, you can add a drizzle of maple syrup for a touch of sweetness and caramelization. Adjust to your preference.

7

FINISH WITH BACON

Return the cooked bacon to the pan and stir it into the Brussels sprouts, allowing the flavors to meld.

8

GARNISH AND SERVE

If desired, garnish your Brussels Sprouts with Bacon and Pecans with fresh thyme leaves for a pop of color and flavor.

9

SERVE HOT

Serve your Brussels Sprouts with Bacon and Pecans hot as a savory and crunchy side dish that compliments any meal.



mamma mia!!!



Pumpkin Pie



Ingredients:

For the Pie Crust:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cubed
- 3-4 tablespoons ice water

For the Pumpkin Filling:

- 1 15-ounce can of pumpkin puree
- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 2 large eggs
- 1 cup evaporated milk or heavy cream



Instructions



1

COMBINE DRY INGREDIENTS

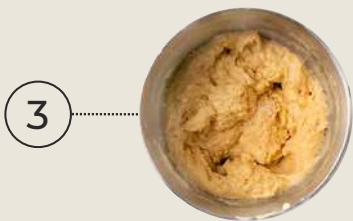
In a mixing bowl, combine the all-purpose flour and salt.



2

ADD BUTTER

Add the cold, cubed unsalted butter to the flour mixture.



3

CUT IN BUTTER

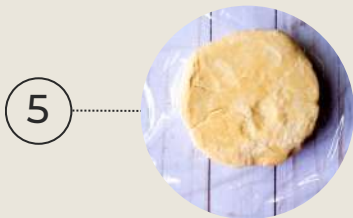
Using a pastry cutter or your fingers, cut the butter into the flour until the mixture resembles coarse crumbs.



4

ADD ICE WATER

Gradually add ice water, 1 tablespoon at a time, and mix until the dough comes together. Be careful not to overwork the dough.



5

CHILL THE DOUGH HOT

Form the dough into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.



6

ROLL OUT THE DOUGH

On a floured surface, roll out the chilled dough to fit a 9-inch pie dish. Transfer the dough to the dish and crimp the edges as desired. Refrigerate while preparing the filling.

Instructions:

Preheat your oven to 425°F (220°C).

Prepare the Pumpkin Filling

Combine Ingredients:

In a mixing bowl, whisk together the pumpkin puree, granulated sugar, ground cinnamon, ground ginger, ground nutmeg, ground cloves, and salt until well combined.

Add Eggs:

Beat in the eggs until fully incorporated.

Mix in Milk or Cream:

Gradually mix in the evaporated milk or heavy cream until the filling is smooth.



Assemble and Bake

Fill the Pie Crust:

Pour the pumpkin filling into the prepared pie crust.

Bake:

Place the pie in the preheated oven and bake at 425°F (220°C) for 15 minutes. Then, reduce the oven temperature to 350°F (175°C) and bake for an additional 40-50 minutes, or until a knife inserted into the center comes out clean.

Cool:

Allow the pumpkin pie to cool on a wire rack.

Serve:

Serve your homemade Pumpkin Pie with whipped cream or a scoop of vanilla ice cream, if desired.



Food

WILL BOOST YOUR MOOD.



As we wrap up this delightful journey through the flavors of November's harvest, we hope your culinary adventure has been as fulfilling as it has been delicious. The November harvest offers a bounty of ingredients that transform into comforting, heartwarming dishes that bring joy to every meal.

Our E-book has been a labor of love, designed to inspire your inner chef and spark creativity in the kitchen. From the savory warmth of butternut squash soup to the sweet nostalgia of pumpkin pie, we've shared recipes that encapsulate the essence of this remarkable season.

The beauty of November lies in its ability to bring people together, whether it's around a Thanksgiving table, a cozy weeknight dinner, or a festive gathering with friends. We hope these recipes have added a touch of magic to your gatherings and created cherished memories!

YOUR FUTURE STARTS WITH



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