



PROMISE
GLUTEN FREE

PUMPKIN HUMMUS WITH CROSTINI (VEGAN)

Happy Thanksgiving





PUMPKIN HUMMUS WITH CROSTINI (VEGAN)

INGREDIENTS

- 1 15oz can chickpeas, drained
- 3 tbsp tahini
- 1 garlic clove, peeled
- 2 tbsp lemon juice
- ¾ cup canned pumpkin puree
- 2-3 tbsp olive oil, divided
- 1 tsp cumin
- ½ tsp salt
- ½ tsp cayenne (if desired)
- Promise Gluten Free Soft White Rolls
- Pumpkin seeds for garnish

INSTRUCTIONS

Preheat oven to 375°F. Cut rolls at an angle into ¼” slices (or desired thickness). Lightly brush both sides with olive oil and arrange on baking sheet. Sprinkle with salt and pepper (if desired). Bake for 5 minutes, flip and bake another 5 minutes.

Place chickpeas, tahini, garlic, lemon juice, and pumpkin puree in a food processor and pulse until combined. Add in olive oil, cumin, salt, and cayenne (if using), and pulse until smooth. Adjust seasoning to taste.

Top with pumpkin seeds and serve with bread.





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CLASSIC SOURDOUGH STUFFING

(CAN BE MADE VEGAN)

Happy Thanksgiving





CLASSIC SOURDOUGH STUFFING

INGREDIENTS

Promise Gluten Free Rustic White Sourdough Cob
4 tbsp butter or olive oil
1 medium onion, chopped
2 stalks celery, chopped
2 cloves garlic, minced
1 tbsp chopped fresh or dried sage
3 sprigs thyme, stems removed
1 sprig rosemary, finely chopped
½ cup dried cranberries (optional)
1 cup chicken or vegetable broth
Salt and Pepper



INSTRUCTIONS

Dry Bread on Countertop: Cut bread into 1” cubes and spread out in an even layer on a large baking sheet. Leave out to dry the night before.

Dry Bread in the Oven: Preheat oven to 200° F. Cut bread into 1” cubes and spread out in an even layer on a large baking sheet. Bake in the oven until bread is dried out, about 20-30 minutes.

Preheat oven to 350°F and grease a 9”x13” baking dish. Heat butter or oil in a large skillet over medium heat. Sauté onion and celery until translucent and fragrant, about 5-7 minutes. Add garlic and continue to cook for 1 minute. Add broth and scrape up any brown bits on the bottom of the pan. Season with salt and pepper to taste.

Add vegetable mixture to bowl with cubed bread, chopped herbs, and dried cranberries (if using). Toss until well combined and transfer to prepared baking dish.

Cover tightly with foil and bake for 40 minutes. Remove foil and continue baking until the top is golden brown and crisp, about 30 minutes more.



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**THANKSGIVING
TURKEY BURGER**

Happy Thanksgiving





THANKSGIVING TURKEY BURGER

INGREDIENTS

Promise Gluten Free Brioche Hamburger Buns

1lb ground turkey

1 tbsp butter or olive oil

1 medium onion, chopped

1 stalk celery, chopped

1 tbsp chopped fresh or dried sage

1 sprig thyme, stems removed

Mixed greens (arugula or spinach)

Classic Sourdough Stuffing (Check out our recipe)

Cranberry mayonnaise

½ cup mayonnaise

3 tbsp cranberry sauce

1 tsp lemon juice

Salt and pepper to taste

INSTRUCTIONS

Turkey Patty: Heat butter or olive oil in large pain on medium heat. Sautee onions and celery until translucent. Add herbs and garlic and continue cooking until fragrant. Remove from heat and let cool 5-10 minutes.

Add mixture to ground turkey and mix with hands until well incorporated. Form into four patties. Grill or cook patties on stovetop until internal temperature reaches 165°F.

Cranberry Mayonnaise:

Combine mayonnaise with your favourite cranberry sauce. Add 1 tsp lemon juice and salt and pepper to taste.

Assemble burgers. Lightly toast split brioche burger buns. Spread cranberry mayo on top bun. Add turkey patty to bottom bun and top with stuffing and mixed greens.





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**PUMPKIN PECAN
BREAD PUDDING**

Happy Thanksgiving



PUMPKIN PECAN BREAD PUDDING



INGREDIENTS

- 1 Promise Gluten Free Brioche Loaf
- 3 eggs
- 1 cup canned pumpkin puree
- 2 cups milk
- ½ cup heavy cream
- ¼ cup maple syrup
- 1 tsp vanilla
- ½ tsp cinnamon
- ¼ tsp ginger
- ¼ cup chopped pecans

INSTRUCTIONS

Dry Bread on Countertop: Cut bread into ½” cubes and spread out in an even layer on a large baking sheet. Leave out to dry the night before.

Dry Bread in the Oven: Preheat oven to 200° F. Cut bread into ½” cubes and spread out in an even layer on a large baking sheet. Bake in the oven until bread is dried out, about 30-40 minutes.

Preheat oven to 350°F.

Whisk pumpkin puree, eggs, milk, cream, maple syrup, vanilla, and spices. Place cubed bread in baking dish and pour mixture over top. Gently press down with the back of a spoon to ensure bread soaks up mixture. Top with chopped pecans.

Cover loosely with aluminum foil and bake for 40-55 minutes. Remove foil halfway through baking. Bake until top is golden brown. Serve with maple syrup or whipped cream.

