



Speckled Hen Farm

Recipe Book

Buttermilk Brine for Turkey or Chicken

- 15lb turkey
- 1c kosher salt
- 1 gallon cold buttermilk
- ½ cup brown sugar
- 4 cloves garlic crushed
- 2 tablespoons whole peppercorns, crushed

12 hours before you plan to cook your turkey, mix all ingredients together in a container (I've used a new 5 gallon bucket for this) and then submerge your turkey. Make sure you remove the giblets and neck from inside the bird before you brine. Place in a cool place, such as the garage. Remove the bird from the brine 1 hour before you plan to place into the oven to let it warm to room temperature. Cook as you normally would. This recipe came from Marilou Suszko's Farms and Foods of Ohio cookbook. Speckled Hen was featured in the poultry section! I used this recipe last year and I really liked it.

Maple Brined Turkey

- 8 quarts water
- 2 cups kosher salt
- 2 cups pure maple syrup
- 2 bunches fresh thyme
- 6 bay leaves
- 4 large garlic cloves, peeled and crushed
- 3 tablespoons black peppercorns
- 1 Turkey

Place all the ingredients, except the turkey, in a large pot and bring to a boil, stirring until the salt dissolves. Remove from the heat and let cool. Line a large stockpot (or a new 5 gallon bucket) with an unscented garbage bag and put the turkey into the pot. Pour the cooled brine over the bird, close and seal the bag, and refrigerate overnight (I leave mine in the garage). Preheat the oven to 350 degrees F. Remove the turkey from the brine, dry well, and discard the brine. I like to slather the bird with a butter that complements the brine, so for this recipe I would make a maple butter (whip butter and add maple syrup until the butter “glistens” and is easily spreadable). Using your fingers, rub the turkey UNDER the skin with the maple butter. You can separate the skin from the meat at the breast and over the back and push your hand as far in as possible to place butter on the bird. Once you’ve coated the bird as well as you can under the skin, rub the skin with a little bit of the maple butter, too.

Roast the turkey as you normally would, approximately 15 minutes a pound. Let stand for 30 minutes before carving.

Honey-Brined Smoked turkey

- 1 gallon hot water
- 1 pound kosher salt
- 2 quarts vegetable broth
- 1 pound honey
- 1 (7-pound) bag of ice
- 1 (15 to 20-pound) turkey, with giblets removed
- Vegetable oil, for rubbing turkey

Directions

Combine the hot water and the salt. Stir until the salt dissolves. Stir in the vegetable broth and the honey. Add the ice and stir. Place the turkey in the brine. If the bird isn't completely submerged, plan on flipping it about halfway through. Brine overnight, up to 12 hours.

Remove the turkey from the brine and dry thoroughly. Rub the bird thoroughly with the vegetable oil.

Heat the grill to 400 degrees F.

Using a double thickness of heavy-duty aluminum foil, build a smoke bomb. Place a cup of hickory wood chips in the center of the foil and gather up the edges, making a small pouch. Leave the pouch open at the top. Set this directly on the charcoal or on the metal bar over the gas flame. Set the turkey over indirect heat, insert a probe thermometer into the thickest part of the breast meat, and set the alarm for 160 degrees F. Close the lid and cook for 1 hour. After 1 hour check the bird; if the skin is golden brown, cover with aluminum foil and continue cooking. Also, after 1 hour, replace wood chips with second cup.

Once the bird reaches 160 degrees F, remove from grill, cover with aluminum foil, and allow to rest for 1 hour. Carve and serve. This recipe is from Alton Brown. I love him!

Lemon-Rosemary Turkey

- 3 lemons, sliced into rounds
- 2 lemons cut in half
- 1 bunch fresh rosemary
- Sea salt and freshly ground pepper
- 2 cups dry white wine or champagne

Gently separate the skin over the breast and back of the turkey. Toss the lemon slices and 2/3 of the rosemary sprigs with a little bit of salt and pepper. Insert the lemon slices and rosemary sprigs under the skin of the turkey, reaching as far back toward the thighs as you can. Place the halved lemons and the remaining rosemary sprigs inside the cavity of the turkey. Place the turkey in the pan you plan to roast it in. Pour some of the wine inside the bird and rub the outside of the bird with the rest. Lightly rub with salt and pepper to taste. Roast as you normally would. I made my turkey this way a few years ago and everyone seemed to enjoy the departure from the usual turkey seasonings. You might also like to insert a little butter under the skin with the lemons and rosemary. What isn't better with butter?

A Favorite Stuffing Recipe

- 1lb of Speckled Hen Breakfast Sausage
- ¾ cup finely diced onion
- 1 ½ cup chopped celery
- ¾ cup butter, melted (plus enough butter to lightly sauté the onions and celery)
- 8 cups soft bread cubes
- 3 teaspoons poultry seasoning
- ¼ teaspoon black pepper

Lightly saute the onion and celery until just tender. Place all of the ingredients into a bowl and mix together. Taste, maybe season with a little salt if you think it needs it. Place in a lightly buttered baking dish, cover with aluminum foil and bake in a preheated oven at 375 degrees for about 45 minutes. Uncover and bake for another 15 minutes until the top is lightly browned.

This Year's Stuffing Recipe

- 1 package Speckled Hen Farm Apple Brats (you might like to substitute the Tart Cherry Sausage) uncooked, casings removed
- 8 cups ciabatta or French bread (about a pound) cut into 1 ½ inch cubes
- 3 tablespoons olive oil
- 3 tablespoons unsalted butter
- 2 onions, finely chopped
- 6 stalks celery, coarsely chopped
- Salt and freshly ground pepper, to taste
- 2 cups nut and dried fruit trail mix (without coconut) coarsely chopped
- 1 teaspoon fresh thyme, finely chopped
- 1 teaspoon fresh sage, finely chopped
- ½ cup parsley, finely chopped
- 1 cup chicken or turkey broth
- 3 tablespoons unsalted butter to top the stuffing after placing in the baking pan

Leave the bread cubes out overnight on a cookie sheet so they can dry out. Turn once so they dry evenly. In a large skillet, heat oil and 3 tbsp of the butter on medium heat. Sauté the onion until nicely softened. Add the celery and continue sautéing until the celery is just crisp-tender. Season with salt and pepper and transfer to a large bowl.

In the same pan, brown the sausage for about 5 minutes. Let it cool and then add it to the vegetables. Add the trail mix, fresh herbs and bread cubes. Mix to combine. Slowly add the broth, mixing carefully, making sure the stuffing is moist but not too compact. Taste and add more salt and pepper if necessary.

If not stuffing the turkey (which I and the USDA do not recommend) butter a 10 cup ovenproof baking dish and transfer the stuffing into it. Pat the top with butter and cover with foil.

Bake in a preheated oven at 375 for about 45 minutes. Remove the foil and bake another 15 minutes until the top is brown.

Maple-Balsamic Chicken with Saffron Rice Pilaf

- 8 boneless, skinless chicken thighs (can substitute 4 boneless, skinless breasts if you like)
- ¾ tsp sea salt
- ¾ tsp paprika
- ¾ tsp dried thyme
- 1 tbsp olive oil
- 1 can chicken broth (14 ½ oz)
- 1/3 cup maple syrup
- 1/3 cup balsamic vinegar (did you know that the quality of balsamic vinegar is denoted by the number of grape leaves on the label? Who knew!?)
- ½ tsp freshly ground pepper
- ¼ tsp ground red pepper (cayenne)
- 3 tbsp. chunky peanut butter

Sprinkle the chicken evenly with salt, paprika, and thyme. Saute in hot oil in a large nonstick skillet over medium-high heat for 2 minutes on each side or until golden brown. Stir in chicken broth and next 4 ingredients and bring to a boil. Cover, reduce heat to low, and simmer for 15 minutes. Remove chicken to a serving platter and keep warm. Reserve liquid in skillet. Whisk in peanut butter to the reserved liquid and boil over medium-high heat, uncovered, for 5 minutes or until sauce is thickened. Spoon evenly over the chicken.

Because I like to keep things simple, I use packaged saffron yellow rice mix. You can find this either in the ethnic foods section of most grocery stores or in the rice/beans/boxed dinners section.

Saffron Rice Pilaf

- 1 (5 ounce) package saffron yellow rice mix
- ½ red bell pepper, diced
- ½ cup currants or raisins
- 1 tbsp finely chopped fresh thyme

Prepare the saffron rice according to the package directions. Stir in the bell pepper, currants/raisins and thyme. Heat through and serve with the chicken. Coming across this recipe again has reminded me of how good and simple it is! I think I know what I'll be making for dinner.....

Here's a twist on the French's onion chicken recipe

- 1lb boneless, skinless chicken pieces (breasts or thighs, your preference)
- ¼ cup sweet and tangy honey mustard (I make my own by mixing together Dijon mustard and honey until I like the taste)
- 1 1/3 cups crushed French fried onions

Coat the chicken with the honey mustard and roll in the crushed onions. Place on a lightly greased baking pan and bake at 400 degrees for about 25 minutes. Yum!

Honey-Basil Chicken

- 1 cup raspberry vinegara
- 3 Tbsp Dijon mustard
- 2 Tbsp low-sodium soy sauce
- 2 Tbsp honey
- 2 Tbsp minced fresh basil
- ½ tsp dried thyme
- Pinch of freshly ground black pepper
- 1 cut up whole chicken (of course, you can substitute any particular cut of chicken you like)

In a shallow glass baking dish, mix the vinegar, mustard, soy sauce, honey, basil, thyme and pepper. Add the chicken pieces and turn to coat all sides. Allow to marinate at room temperature for 15 minutes.

Transfer the chicken to a grill or broiling rack; reserve the marinade and place in a 1 quart saucepan.

Grill or broil the chicken for 5 minutes per side, or until cooked through.

While the chicken is cooking, boil the marinade until reduced by half. To serve, pour the marinade over the chicken.

I like to serve this recipe with a nice wild rice pilaf and a mixed greens salad.

Lemon-Mustard Chicken Breasts

- 2 Tbsp minced fresh parsley
- 1 clove garlic, minced
- 1 tsp Dijon mustard
- ¼ tsp red pepper flakes
- ½ tsp fennel seeds, crushed
- Juice of 1 lemon
- 4 boneless, skinless chicken breast halves

In a small bowl, combine the parsley, garlic, mustard, pepper flakes and fennel seeds. Stir in the lemon juice. Rub the mixture all over the chicken. Allow to marinate at room temperature for 15 minutes. Grill or broil the chicken for 5 minutes per side, or until cooked through.

Orange-Scented Chicken

- 1 cut up whole chicken (or boneless, skinless breasts, if you prefer)
- 2 Tbsp unbleached flour
- ½ cup sliced scallions
- 2 tsp. olive oil
- ¾ cup chicken stock
- ¼ cup thawed orange juice concentrate
- 1 navel orange, peeled and sectioned

Dredge the chicken in the flour. Shake off the excess; reserve the remaining flour.

Coat a large nonstick frying pan with no-stick spray. Place over medium-high heat. Add the chicken and cook for 5 minutes, or until lightly browned on both sides. Remove from the pan and set aside.

Add the scallions and oil to the pan. Cook over medium heat for 5 minutes. Sprinkle with the reserved flour and stir to mix well. Add the stock and juice concentrate. Bring to a boil. Add the chicken. Cover and simmer over medium heat for 10 minutes, or until the chicken is cooked through. Add the oranges and heat briefly. Serve over rice or bulgur wheat.

Tahini Chicken

- ¼ cup chicken stock
- ¼ cup tahini
- 2 Tbsp low-sodium soy sauce
- 1 Tbsp honey
- 1 clove garlic, minced
- 2 tsp grated fresh ginger
- 1 tsp hot pepper sauce (Red Hot, Tabasco)
- 2 cups cubed cooked chicken (use leftover chicken or turkey, if you have it)

In a 2-quart saucepan over medium heat, bring the stock to a boil. Reduce the heat to low. Whisk in the tahini, soy sauce, honey, garlic, ginger and pepper sauce until smooth. Stir in the chicken/turkey and heat through. Serve over rice or couscous.

Chicken with Spicy Cherry Sauce

- 1 Tbsp low-sodium soy sauce
- 2 tsp curry powder
- ¼ tsp ground black pepper
- ¼ tsp olive oil
- Pinch of ground red pepper (cayenne)
- 4 boneless, skinless chicken breasts or six boneless, skinless thighs
- ½ cup chopped onions
- 1 clove garlic, minced
- ½ cup water
- 2 Tbsp cider vinegar
- 1 Tbsp cornstarch
- 1 Tbsp honey
- 1 Tbsp minced fresh ginger
- 1 ½ cup pitted dark sweet cherries, chopped (you can usually find these in the frozen food section at most grocery stores)

In a large baking dish, mix the soy sauce, curry powder, black pepper, oil and red pepper. Add the chicken and turn to coat all sides. Allow to marinate at room temperature for 15 minutes.

Meanwhile, in a 1-quart glass bowl, combine the onions, garlic and 1 Tbsp water. Microwave on high for 2 minutes, or until the onions are soft.

Stir in the vinegar, cornstarch, honey, ginger and the remaining water. Mix well. Microwave on high for 2 minutes or until the sauce is thickened and bubbly. Stir in the cherries. Microwave on high for 2 minutes. Stir well and microwave for one minute, or until the cherries are hot.

Broil or grill the chicken for 5 minutes per side, or until cooked through. Serve with the cherry mixture.

Moroccan Chicken

- 1 tsp ground cumin
- ½ tsp powdered ginger
- ½ tsp ground coriander
- ¼ tsp ground cinnamon
- Pinch of ground red pepper
- 4 boneless, skinless chicken breasts or 6 boneless, skinless chicken thighs
- 1 tbsp olive oil
- 1 large onion, thinly sliced
- 1 cup chicken stock
- 1/3 cup chopped pitted prunes

In a cup, mix the cumin, ginger, coriander, cinnamon and pepper. Rub the chicken to coat all sides. Allow to marinate at room temperature for 15 minutes.

In a large no-stick frying pan over medium heat, warm the oil. Add the chicken and cook for 5 minutes per side, or until lightly browned. Remove from the pan. Add the onions and cook for 5 minutes, or until tender.

Return the chicken to the pan. Add the stock and prunes. Bring to a boil. Cover and simmer for 10 minutes, or until the chicken is cooked through. Serve over couscous.

Chicken with 40 Cloves of Garlic

- 2 chickens cut into serving size pieces
- ¼ cup olive oil
- 2 large carrots
- 6 stalks of celery
- 2 large onions
- 40 cloves of garlic (5 or 6 heads should do)
- ½ cup chopped fresh parsley
- 1 cup dry white wine
- Salt and pepper

Peel the carrots and cut into chunks about 2-3 inches long. Cut the celery into pieces about the same length. Cut the onions in half lengthwise (not across as for slices) and divide each half into long narrow pieces. Peel the garlic but leave whole.

Arrange the chicken pieces in a casserole with a tight lid (I use either my cast iron dutch oven or my terra cotta "clucker casket"). Distribute the carrots, celery, garlic, onions and parsley over the chicken. Sprinkle with salt and pepper. Pour the dry white wine over all. Put a layer of foil over all, large enough that it will stick out after the lid has been put in place. Put the lid on the casserole and bake at 350 for 1 ½ hours. The long cooking time allows the garlic to permeate the chicken and also mellows the garlic at the same time.

Sweet Italian and White Bean Pasta Sauce

- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 stalk celery, thinly sliced
- 4 ounces mushrooms, sliced
- 1 tsp dried oregano
- One half package of Speckled Hen Farm Sweet Italian Chicken Sausage, cooked and sliced
- 2 14.5-ounce cans diced tomatoes, undrained
- 2 tbsp tomato paste
- 1 16 ounce can cannellini beans
- Freshly ground black pepper

Coat a large nonstick skillet with cooking spray. Heat on medium heat. Add onion, garlic, celery, mushrooms, and oregano. Cook for 3-4 minutes. Add sausage slices, tomatoes, tomato paste, beans, and oregano. Simmer for 15 minutes. Serve with pasta of your choice.

Chicken Sausage, Onion & Gouda Bruschetta

- 1 package of Speckled Hen Farm Chicken Apple Bratwurst, cooked
- 1 Tbsp of butter, spread or olive oil, plus more for basting bread
- 1 sweet onion quartered and sliced
- 1/2 an orange habanero pepper minced
- 2 Tbsp. capers (diced green olive can be substituted)
- 1 1/2 tsp. brown sugar
- 2 Tbsp. apple cider vinegar
- crusty bread, such as a French
- 3-4 slices of smoked Gouda cheese

Put the butter/oil in a sauté pan over med-high heat. Slice the Apple Brats into 1/4" wide slices. Add the onions to the hot pan, sauté until they just start to caramelize around the edges, then add sausages and habanero. Stir frequently.

Once sausage has started to brown, add capers. Sauté for about a minute, then add brown sugar and vinegar. Stir. This will loosen all those yummy browned bits from the pan.

Once the smell of the vinegar cooking off has dissipated, take the pan off burner.

Baste some hearty slices of crusty bread with butter or oil, and broil until golden and crispy.

Top the bread with the sausage sauté. Then top with smoked Gouda, if the cheese doesn't readily melt, pop it in the broiler for a few seconds. I found this recipe on Blommi.com, made a few changes and really love it!

Here is my **“OMG! What am I going to make for dinner tonight?!?”** recipe. I always keep some form of pasta and cans of diced tomatoes (I like the ones with garlic, onion and basil) on hand for just such emergencies.

Put a pan of water on to boil to cook your pasta. While the water is boiling, cook one package of Speckled Hen Farm Tomato-Basil Sausage in a sauté pan (or use one of our Italian sausages if you prefer). When your water is ready, add the pasta. While the pasta is cooking, slice the cooked sausage into rounds. Toss back into the pan and add a can of diced tomatoes. Warm over medium heat. When the pasta is done and drained, add the pasta to the pan with the sausage and tomatoes. Gently mix. Serve with some garlic bread and a tossed salad. My son, who “hates” chicken loves this dish. I love it because it’s so quick to make and it contains things I almost always have on hand.

Chorizo Frittata

- 6 oz. Speckled Hen Farm Chorizo Fresco sausage (casing removed)
- 1 red bell pepper, thinly sliced
- 12 Speckled Hen Farm eggs, beaten (of course you can use OTHER eggs, but would it be as good?)
- 1/4 cup chopped fresh cilantro OR parsley (I prefer cilantro)
- 4 oz. queso fresco, crumbled or shredded

Coat a large nonstick skillet with ovenproof handle with cooking spray. Cook chorizo over medium heat, breaking into crumbles, until browned and cooked through, about 5 minutes. Add bell pepper to skillet; sauté until softened, 3 to 4 minutes.

Pour in eggs; mix lightly and sprinkle with cilantro. Gently scramble eggs over medium heat 1 minute. Cover and cook until eggs are almost set, 6 to 8 minutes.

Uncover skillet; sprinkle with cheese. Broil 6 inches from heat until eggs are completely set in center, 2 to 3 minutes. Cut into wedges.

Hard Boiled Eggs

(This may seem a simple task, but this method yields perfect eggs with nice bright yellow fluffy yolks).

12 large eggs, room temperature (If you're using fresh eggs, leave them out on the kitchen counter overnight and then add a "glug" of apple cider vinegar to the cooking water)

Place eggs in a large saucepan. Cover them with cool water by 1 inch. Slowly bring water to a boil over medium heat; when the water has reached a boil, cover and remove from heat. Let sit 12 minutes.

Transfer eggs to a colander; Place a generous amount of ice in the saucepan, fill with water. Place the eggs in the ice water, this will stop the cooking. Eggs can be peeled and served immediately

Brooke's Deviled Eggs

Follow the directions above to cook your eggs.

Cut the eggs in half lengthwise.

Pop out the yolks into a small mixing bowl

Mash the yolks with a fork. Add a tablespoon of mayonnaise, a dash of hot sauce and a tablespoon of pepper relish (I like Wishwell Farm's relishes as well as Tony Packo's). Mix together with a fork. Grind some fresh black pepper over the mixture. I don't add any salt, as the mayo, hot sauce and relish all have added salt. At this point I taste the yolk mixture and add more mayo, hot sauce and relish as needed. You want the consistency to be creamy but not runny.

Spoon the filling into the egg white halves. If you have a pastry bag you can pipe the yolk filling in and create a beautiful deviled egg you'd be proud to serve guests.

Curried Eggs

- 2 tablespoons curry powder
- 1 cup onion, finely chopped
- 2 tablespoons butter
- 1 tablespoon flour
- 1 cup milk
- 8 hard-cooked eggs, chopped
- 4 toasted English muffins
- Fresh cilantro or parsley, chopped

Sauté the onion in the butter until soft. Stir in the curry and flour and heat for an additional 2 minutes. Slowly add the milk, stirring constantly, until the sauce thickens. Add the chopped eggs and heat thoroughly. Pour over the muffins, garnish with the cilantro or parsley and serve.