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# Lady Gaga's Thanksgiving Recipes

November 19, 2011 By [admin](#) [Leave a Comment](#)

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Lady Gaga and celebrity chef Art Smith created some Thanksgiving recipes for Gaga's Thanksgiving special, *A Very Gaga Thanksgiving*. The recipes are based mainly off of Lady Gaga's family recipes. Check out the names, ingredients, and directions, below!

## Grandmother Germanotta's Salami Pecorino Cheese Waffles

*This recipe was inspired by Grandmother Germanotta's salami, pecorino italian stuffing. Those familiar flavors have been turned into a waffle by Chef Art. Enjoy them sprinkled with grated pecorino cheese, hot off the iron or top them with fried turkey or chicken*

**Ingredients:**

- *1 1/4 cups of all purpose flour*
- *1/4 cup cornmeal, fine*
- *2 tablespoons of baking powder*
- *2 tablespoons freshly chopped each italian parsley, rosemary and thyme*
- *1/4 cup of finely grated pecorino cheese or italian parmesan cheese, plus extra to top the waffles*
- *1/2 cup of thinly salami, fried crispy, reserve 20 thinly sliced pieces*
- *1 3/4 cups of whole milk*
- *2 eggs, beaten*
- *6 tablespoons of extra virgin olive oil*
- *Cooking spray*

**Directions:**

1. *In a large bowl, combine flour, cornmeal, baking powder and sift together with whisk . Add herbs and cheese and toss.*
2. *Fry salami in olive oil till crispy. Remove from oil and blot on towels to drain. Chop into a fine crumble. Reserve cooking oil for batter.*
3. *Combine in second bowl milk, eggs, reserved oil, and beat well. Add wet ingredients to dry ingredients and carefully mix but do not over beat. Fold in crumbled salami.*
4. *Preheat waffle iron, spray generously with cooking spray, place thinly sliced uncooked salami on waffle grates. Pour batter on grates and bake according to manufacturer's directions.*
5. *Bake till golden and crisp.*
6. *Serve with fried turkey or fried chicken.*

Makes six servings.

## **Grandma Bissetts Cranberry Sauce**

**Ingredients:**

- *2 bags of fresh cranberries*
- *1/2 cup of water*
- *1 cup of fresh orange juice*
- *2 cups of natural cane sugar*
- *1 cup of fresh orange segments*
- *Optional 1 cup of toasted walnut*

**Directions:**

1. *Bring orange juice, water, cane sugar to boil,*
2. *reduce to simmer. Add two bags of cranberries,*
3. *cook slowly till cranberries just pop. Allow to*
4. *cool and fold in orange segments.*
5. *Serve with Turkey.*

Yields 6 Servings.

## Aunt Sheri and Uncle Steves Spiced Pecan

### Ingredients:

- *One 11.5 oz. bag pecans*
- *5 Tbls. unsalted butter*
- *5 Tbls. light brown sugar*
- *1/4 teaspoon cayenne pepper, optional*
- *1 teaspoon vanilla syrup (not extract)*

### Directions:

1. *On a rimmed baking sheet spread out the nuts and bake for 10 minutes at 350 degrees.*
2. *Meanwhile put all remaining ingredients in a microwave safe bowl & heat for 45 seconds in the microwave. Toss hot nuts in the sugar mixture and then spread them back out on the rimmed baking sheet to cool. Before serving return to oven for 3-5 minutes. Remove and let cool and dry thoroughly before transferring to a bowl.*

Yields six servings.

## Fried Turkey

### Ingredients:

- *1 (10 to 12 pound) fresh whole turkey*
- *1 cup rub composed of the following*
- *1 1/2 tablespoon of dry sage, thyme, Italian parsley, garlic powder*
- *1 tablespoon onion powder, salt and black pepper*
- *3 gallons peanut oil, for frying*

### Directions:

1. *Preheat oil to 375°.*
2. *Remove giblets and neck from body cavities of turkey. Discard or refrigerate for another use. Pat turkey dry with paper towels. Do not use the turkey lifter in fryer.*
3. *Combine all the dry ingredients and rub the Turkey with them. Place turkey, breast side up, in basket. Slowly lower basket into hot oil, being cautious of splattering oil. Maintain oil temperature at about 350°.*
4. *Fry turkey for 3-1/2 minutes per pound. Remove from oil to check if done. Insert an instant-read thermometer into thickest part of thigh, not touching bone. Temperature should read 180°.*
5. *Remove the turkey and place it on a wooden board.*

Serves six.

## Chef Art's Gravy

*Cooking from the heartland or any land, a pan sauce is always the test of a great cook.*

*Here is a gravy*

*taught to me by my family, that was inspired by Gaga's family using homemade tomato*

***sauce. Tomato***

***Gravy is a very well known gravy meat based used throughout the south.***

**Ingredients:**

- 4 Tablespoons Olive Oil, plus 2 Tablespoons
- 1/2 cup of Pancetta, chopped
- 1 onion, chopped fine
- 2 pieces of celery, chopped fine
- 2 cloves of garlic, minced
- 6 tablespoons of flour
- 4 cups of turkey broth, hot
- 1/2 cup of white wine, optional
- 1/4 cup of homemade tomato sauce
- 1/4 cup of heavy cream
- sea salt to taste
- 4 tablespoons of soft butter, optional
- fresh ground pepper to taste
- 3 tablespoons of fresh thyme, finely chopped

**Directions:**

*Saute pancetta in pan with olive oil until crispy. Remove from pan. Add onions, celery, garlic to the same pan and cook until translucent. Sprinkle flour over vegetables and cook flour for 5 minutes over medium heat. If too dry add more oil to form a roux. Add white wine and cook until liquid reduces by half. Add hot broth and simmer until liquid is reduced by half. (IF DESIRED, FOR A FINER GRAVY, STRAIN TO REMOVE VEGETABLES AND RETURN TO PAN). Stir in tomato sauce. Whisk in cream and butter and season with thyme, salt and fresh ground pepper to finish.*

***Check Out A Photo From The Special Below.***



(C) ABC/Lady Gaga

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Monster Chat

23 Nov 11, 02:17 AM

Spencer: Hello? Any monsters out here?

22 Nov 11, 11:53 PM

Sarah: You know, not many people chat here, comon monsters!

21 Nov 11, 06:24 PM

John: (")\_\_(")

21 Nov 11, 06:24 PM

John: Heyy

20 Nov 11, 04:20 AM

Spencer: TTYL PAWS UP  
ALLABOUTGAGA LOVE Y'ALL!

20 Nov 11, 04:20 AM

Spencer: I'll try to be on here yo! But I do have some black friday'in to do!

20 Nov 11, 04:19 AM

Spencer: PAWS UP Y'ALL! This'll get going, just wait till thursday after The Gaga Thanksgiving Speical

20 Nov 11, 04:17 AM

Spencer: @OMG Was just being the

[Get a Cbox] refresh

name

e-mail / url

message

Go

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