

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.

- *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*

In a large bowl, combine flour, cornmeal, baking powder and sift together with whisk . Add herbs and cheese and toss.

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.

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.

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.

Bake till golden and crisp.

Serve with fried turkey or fried chicken.

Makes 6 single waffles

Grandma Bissett's Cranberry Sauce

- *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 walnuts*

Bring orange juice, water, cane sugar to boil, reduce to simmer. Add two bags of cranberries, cook slowly till cranberries just pop. Allow to cool and fold in orange segments.

Serve with Turkey.

Yields 6 Servings

Aunt Sheri and Uncle Steve's Spiced Pecans

- *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)*

On a rimmed baking sheet spread out the nuts and bake for 10 minutes at 350 degrees.

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 6 servings

Fried Turkey

- *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*

Preheat oil to 375°.

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.

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°.

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°.

Remove the turkey and place it on a wooden board.

Serves 6

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.

- *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*

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.

Yields 4 cups