

PAIR UP

with Maria Terry



November 2015 – Tropical Thanksgiving

As weather in Northern parts of the world begins to cool down, a trip to the tropics make for an ideal fantasy get away. Why not take your family there for Thanksgiving, or at least serve them a meal that will take them there in spirit? Since the warmth of the tropics is ideal for growing delicious produce all year-round, here's a way to add a little sunshine to this year's Thanksgiving with the classic flavors of pineapple and coconut.

Spicy Citrus Shrimp Cocktail is an elegant first course. This recipe comes from Ecuador. Fresh orange juice and ketchup add sweetness, and hot pepper sauce and red onion bring heat. Try it paired with a Balalaika cocktail. The combination of orange liqueur and tart lemon are like a fresh squeeze of juice with the shrimp.

The highlight of this Thanksgiving meal is an Armadillo Turkey. It gets its name from the pineapple skin that protects the breast from becoming overcooked as the thighs finish cooking. Your guests will ooh and aah as it emerges from the oven looking like a lumbering armadillo. The fruit from the pineapple finds its way into this tart and creamy Pineapple-Avocado Salad, and the turkey drippings make delicious gravy to top mashed white or sweet potatoes. These bright, tropical flavors require a lighter, floral wine like Gewürztraminer. Choose one from a cool winery region like Alsace, France, or Mendocino, California.

Paula Deen's recipe for French Coconut Pie is one of the easiest pies to make ahead of time because there is no custard to stir. This pie is basically just eggs, butter, flour, sugar, and milk holding together coconut. Leave it to Paula to keep it together with butter! Serve this super sweet pie with bitter Mocha Yemen Coffee. And, here's a fun

fact; coconut is not a fruit, it is a drupe. In botany, a drupe is an indehiscent fruit in which an outer fleshy part surrounds a shell with a seed inside. Other drupes include mango, peach and coffee. So there it is, coffee and coconut, the perfect drupe pairing.

Go on. Pair Up!

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Spicy Citrus Shrimp Cocktail

INGREDIENTS

- 1 cup orange juice
- 1 cup fresh lemon juice
- 3/4 cup ketchup
- 1/3 cup vodka
- 1/4 teaspoon hot pepper sauce
- 1/4 cup olive oil
- 1 1/2 pounds cooked peeled large shrimp
- 1 small red onion, thinly sliced (about 1 3/4 cups)
- 1 cup finely chopped fresh cilantro

DIRECTIONS

Combine juices, ketchup, vodka and hot pepper sauce in large bowl. Whisk in oil. Add shrimp, onion and cilantro and mix well. Cover and refrigerate at least 3 hours and up to 6 hours. Drain before serving.

Yield: 6 servings

Balalaika

- 1 ounce vodka
- 1 ounce orange liqueur
- 1 ounce lemon juice

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DIRECTIONS

Combine ingredients in a shaker. Fill with ice, shake, and strain into a chilled cocktail or martini glass. Garnish with orange peel.

Yield: one drink

Armadillo Turkey

INGREDIENTS

1 turkey, 12-15 lbs.
1 lime, washed and halved
Salt and pepper
1 small onion, peeled and quartered
1 large pineapple
1 ½ cups canned pineapple juice

DIRECTIONS

Preheat oven to 325°. Rinse and dry turkey. Squeeze the lime into the turkey cavity and sprinkle with salt and pepper. Place the lime halves and onion in cavity.

Scrub the pineapple with a brush and hot water. Slice off the top of the pineapple and set aside. Remove the skin from the pineapple in four equal parts. Leave ¼" of pulp on two pieces of the skin to place on turkey during cooking. Reserve fruit for salad.

Pour ½ cup pineapple juice over turkey. Roast until deep golden brown and leg joints move freely, about 3.5 – 4 hours. Baste the turkey every 30 minutes with juice or pan drippings once all the juice is gone. One hour before the turkey is done, place the two pineapple skins on the breast, securing with skewers. This will keep the breast meat extra moist.

Allow the turkey to rest 30-45 minutes. Make gravy with the drippings as desired. Discard pineapple skins, carve the turkey and garnish the platter with pineapple top.

Yield: 10-12 servings

Pineapple-Avocado Salad

INGREDIENTS

Fruit from one pineapple, cut into bite-sized pieces
2 cups diced avocado

Dressing

3 tablespoons olive oil
1 tbsp. lime juice
1 tsp. honey
1 tsp. sherry vinegar
¼ tsp minced fresh ginger
1 shallot, peeled and minced
Salt and pepper

DIRECTIONS

Mix dressing ingredients and toss with pineapple. Refrigerate until ready to serve. Add avocado and toss just before serving.

Yield: 10-12 servings

Paula Deen's French Coconut Pie

INGREDIENTS

4 tablespoons (1/2 stick) butter, melted
2 eggs, beaten
1 tablespoon all-purpose flour
3/4 cup sugar
1 (3 1/2-ounce) can shredded sweetened coconut (about 1 cup)
1 cup milk
1 (9-inch) unbaked pie shell

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DIRECTIONS

Preheat oven to 350°F. In a large bowl, combine melted butter, eggs, flour, sugar, coconut, and milk. Pour into pie shell. Bake until firm, about 45 to 60 minutes.

Yield: 6-8 servings