

THANKSGIVING BLESSINGS

Whew.



I've already conceded defeat and the Detroit Lions don't start playing for another hour.

Happy Thanksgiving all! It's been a busy morning here at Chez Emptywheel, in part because our awesome meat farmers can't seem to raise turkeys that, after slaughter, weigh under 20 pounds. (The pic from the right is from 2011; I visited our turkey when it was growing this year when our farmers married each other after Love Won this year, but I didn't take pictures of things like growing turkeys...)

So I conceded to cooking the stuffing outside the bird, something I rarely do. I just wasn't sure I could get the whole damn thing cooked any other way.

Hopefully the Lions will prove better able to face adversity today than I was.

Please provide your favorite leftover turkey recipe in comments!

As old-timers likely know, my schtick at Thanksgiving is to try, as much as possible, to serve only MI products, which is surprisingly easy to do. Our turkey and bacon (for more on that read this post) comes from Crane Dance. Our sugar comes from MI beet farmers. Our veggies come from the Hams and about 4 other farmers who are regularly at the Farmer's Market. Our milk comes from Hillhof (though I also already lost out on the weekly scramble for their all-too-rare cream). Our wine comes from 2 Lads and

other Northern Michigan wineries (though several years of weird weather is making things really tough up there).

But I was at a bit of a loss on flour for my pumpkin pie crust. I might have just used the organic all purpose flour (from MN) I normally use for pies and all else, but I'm overdue a trip to Ann Arbor to get a 50 pound bag and even that's running low. I kept thinking longingly of the stone ground wheat pastry flour I bought years ago from Nashville, MI, but I had looked months ago and they seemed to be defunct. So boy was I pleased when, a week ago, the Jennings Bros showed back up at the Market out of the blue, with meat, but also with that stone ground organic flour I used years ago. Only it's no longer the "Jennings Brothers," but in fact a daughter, taking over the flour business. She told me she and her parents had had a long discussion about how much to charge because they didn't remember; when asked I wasn't sure either (but she gave me a deal for being a return customer!) The flour is a bit tough to work with (yes, stone ground pastry flour is almost a contradiction of terms). But it all worked out, and if past pies are any indication, the whole wheat of the crust will add a wonderful nuttiness to the pumpkin.

It's been an increasingly crazy time in the scary wide world. So today is a great time to relax with family and remember what matters.

Thanks to you all for joining in the emptywheel community. And may you have a wonderful Thanksgiving.