

# PANETTONE FRENCH TOAST WITH ORANGE CRANBERRY COMPOTE

FROM THE KITCHEN OF CHEF DAVID KIRKLAND, TURN RESTAURANT

## Ingredients:

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1 Loaf Panettone Bread  
(paper removed)  
8 Eggs

1 Cup Heavy Whipping Cream  
1 Cup Half and Half  
1/2 Cup Sugar

1 Tablespoon Vanilla Extract  
1 Teaspoon Cinnamon  
1 Orange (zest and juice)

## Directions:

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In a large bowl, whisk eggs, sugar, cinnamon and zest until well mixed. Add milks, vanilla and juice. Set aside. Cut the top off the Panettone and slice the bread into 1.5-inch slices. Pour batter into a casserole pan for coating. Place sliced bread into the batter, coating both sides liberally. Rest soaked bread on a plate or jellyroll pan. Cook the bread until golden brown and firm.

(continued)

*Cooking, Carols  
& Cocktails*



## Orange Cranberry Compote

### Ingredients:

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2 Cups Cranberries (fresh)

2 Cups Sugar

1/2 Cup Orange Juice

1 Orange

(zest and juice)

1/2 Cup Corn Syrup

### Directions

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In a 4-quart stockpot, add all ingredients and simmer on medium heat until sugar dissolves and the cranberries pop open. About 25-30 minutes.

*Cooking, Carols  
& Cocktails*



## MAPLE TURKEY SAUSAGE

FROM THE KITCHEN OF CHÉF DAVID KIRKLAND, TURN RESTAURANT

### Ingredients:

1 Pound Turkey (ground)

3 Tablespoons Rubbed Sage

2 Teaspoons White Pepper

2 Tablespoons Garlic, onion  
(minced)

1 Tablespoon Celery Salt

1 Tablespoon Maple Syrup

2 Teaspoons Kosher Salt

2 Tablespoons Vegetable Oil

### Directions:

In a large bowl, mix all ingredients, until well blended. Do not over work the mixture. The sausage should be cooked for 5 minutes each side on medium heat

*Cooking, Carols  
& Cocktails*



## BUTTERMILK BISCUITS

FROM THE KITCHEN OF CHÉF DAVID KIRKLAND, TURN RESTAURANT

### Ingredients:

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4 Cups Flour

1 Teaspoon Baking soda

1 Teaspoon White pepper

1/4 Pound Butter

1/2 Cups Buttermilk

1 Teaspoon Sugar

1 Tablespoon Baking powder

1 Teaspoon Salt

### Directions:

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In a large bowl, add flour, baking agents and salt and pepper. Cut butter into small pieces and add to flour mixture. Mix the butter and flour together until the mixture becomes coarse and the butter is pea size, then add the buttermilk and work the mixture into a ball.

Knead for 5 minutes, try to not over work the dough. Roll out onto a flour dusted surface, roll and fold three times. Cut and place onto an ungreased cookie sheet

Bake for 15-20 at 375 degrees.

*Cooking, Carols  
& Cocktails*

