



Simply Different, Simply Better.®

## Recipes



### Pureed Thanksgiving Meal

#### Green Bean Casserole Ingredients

Cream of Mushroom Soup	10 oz.
w/SimplyThick Gel	2 (30g) Packets <b>OR</b> 4 strokes
French Fried Onions	1 Tbsp
Green Beans, Cooked/Drained	20 oz.
SimplyThick Gel	2 (30g) Honey Packets <b>OR</b> 4 strokes
Water	2 oz.
Fine Cracker Meal	3 Tbsp

**Yield:** 5 servings

**Special Equipment Needed:** Food Processor, Rubber Spatula, Disposable Piping Bag and Tip, Squirt Bottle

**Source:** Chef Jason Crim-Garden Springs Gourmet

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

#### Green Bean Casserole Directions:

- 1 Place Cream of Mushroom soup and Fried Onions in food processor and puree on high for 30 seconds.
- 2 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 3 Pour mixture into a 1-pint shaker, add 4 strokes of SimplyThick Gel and shake until combined.
- 4 Pour thickened Cream of Mushroom into a squirt bottle and set aside.
- 5 Next, shake tap water and 4 strokes of SimplyThick Gel in a 1-pint shaker to make thickened water.
- 6 Add the cooked green beans and thickened water to food processor and puree on high for 30 seconds.
- 7 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 8 Pour mixture into a bowl, add cracker meal and mix until smooth.
- 9 Using a rubber spatula fill the piping bag with the mixture and begin piping out the mixture onto a plate that has been zeroed out on a scale. Pipe into appropriate number of portions until all mixture is used.
- 10 Using the squirt bottle, evenly spread 2 oz. of the Puree Cream of Mushroom over the Green Beans.
- 11 Reheat and serve immediately.

#### Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165F for 15 seconds
- Maintain a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products,  
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### Turkey Ingredients

Roasted Turkey	20 oz.
Turkey Drippings, strained	5 oz.
SimplyThick Gel	5 (15g) Nectar Packets <b>OR</b> 5 strokes
Fine Cracker Meal	2 ½ Tbsp

### Stuffing Ingredients

Bread Stuffing	20 oz.
SimplyThick Gel	2 (30g) Honey Packets <b>OR</b> 4 strokes
Water	6 Tbsp
Fine Cracker Meal	1 tsp

**Yield:** 5 servings

**Special Equipment Needed:** Food Processor, #10 Scoop, Sliced Meat Food Mold, and Rubber Spatula

**Source:** Chef Jason Crim-Garden Springs Gourmet

**Wash hands before beginning preparation. SANITIZE surfaces & equipment**

#### Turkey Directions:

- 1 Cut turkey into ¼ inch pieces and place into food processor.
- 2 Place cooked and strained turkey drippings in a shaker.
- 3 Add SimplyThick to shaker, and shake until combined and thickened.
- 4 Pour thickened mixture into blender with the turkey and puree until partially smooth.
- 5 Scrape down the side of the blender and blend again until and smooth consistency is reached.
- 6 Pour turkey mixture into a bowl, add cracker meal to bowl and mix until smooth
- 7 Using rubber spatula place turkey mixture into mold sprayed with food release, using the flat edge of spatula to smooth out the surface and completely fill in the mold.
- 8 Flip sliced meat mold onto plate and gently press down in the center to release the turkey
- 9 Reheat and serve immediately.

#### Stuffing Directions:

- 1 Scoop out 20oz. of prepared stuffing and place into food processor.
- 2 Shake tap water and SimplyThick Gel in a 1-pint shaker to make thickened water.
- 3 Add thickened water to food processor and puree on high for 30 seconds.
- 4 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 5 Pour bread mixture into a bowl, add cracker meal to bowl and mix until smooth.
- 6 Using a #10 scoop, scoop Puree Stuffing onto plate that has been zeroed out on a scale.
- 7 Reheat and serve immediately.

#### Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165F for 15 seconds
- Maintain at a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

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