

KEEPING HEIRLOOMS AROUND FOR ANOTHER GENERATION

HEIRLOOMED

MAGAZINE

THANKSGIVING

STORIES + RECIPES

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FRENCH SAGE DRESSING

When it comes to the most basic Thanksgiving feast, many people have the same staples upon their table - green bean casserole with those little crispy onions, sweet potato casserole loaded with mini marshmallows, cranberry sauce still molded with those little rings straight from the can. But there are few things with quite as much variation as stuffing (a.k.a dressing) and that is generally the dish that "makes" it Thanksgiving, at least in my mind.

Straight from the box stuffing, apple + cornbread stuffing for a sweet touch, oyster dressing, and the list continues. In my house, we always had the same delicious dressing and it is a coveted recipe that has been passed down from my Grandmother's side of the family for generations and generations. It is a meat based stuffing, traditionally made with equal parts beef and pork, though these days I must admit I make mine with ground turkey and either chicken or turkey sausage but I truly don't think it makes much of a difference.

The hero in this stuffing is the fresh sage, which I know grow in two large galvanized tubes in our garden, and the highlights of dry, rubbed sage. You almost think it's a typo when you're making this for the first time and you see just how much sage goes into the recipe. But don't skimp on it, it's what makes this a standout dish. And of course the crusty cubes of day-old bread make this a truly juicy and delicious side dish. One of my favorite Thanksgiving traditions is to have our Stuffing Sandwiches the next day for lunch, with purely white sliced bread, a mound of stuffing and a little dab of cranberry sauce or gravy on top to keep it interesting.

This is the one dish that I can't do Thanksgiving without. To me, it makes the holiday so even if I'm dining out with family or my in-laws each year, I always tend to make a side dish of my Grandmother's French Sage Dressing to bring along for the hostess (and me) to enjoy with our meal. I hope you will give it a try and that you enjoy it as much as I do!



The day before: Open a loaf of crusty french bread. Lay out slices on a breadboard to dry overnight. Cube bread in 1/2" cubes when dry and set aside.

2 parts ground beef

Salt + pepper

1 part ground pork

Fresh sage leaves (several bundles)

1 sweet onion diced

1/2 bottle of ground rubbed sage

3/4 loaf of dried French bread cubes (see above)

In a heavy cast iron pan brown meats and onion. Stir until cooked through and no pink remains. Drain excess fat. Add dried bread cubes, stirring to absorb liquid. Slowly add enough water to get mixture to a moist consistency, but not soupy. Season freely with salt and pepper. Add sage to taste. It will take several bunches of fresh sage, as well as about half a bottle of ground rubbed sage to get the rich taste.

Loosely stuff bird cavities or spoon into casserole dish. Cover and bake along with bird. Uncover the last 10-15 minutes to get a bit of crust.







"OLD FASHIONED" ROASTED CRANBERRIES

Growing up I was never a big fan of cranberry sauce. I must admit our family never served the jelly version straight out of the can (which I thought was kind of cool for a point in time ...) but instead always fresh, whole cranberries either sauteed on the stove or roasted in the oven. But today, they are one of my favorite flavors of the holiday season. And visually, you can't beat their beautiful red tones. I love to hear them pop and burst while cooking; sounds of the season.

I decided to mix up the classic, tart recipe from my Mom by replacing the traditional brandy with a more contemporary and Southern taste of bourbon. I also reduced the sugar so they're a bit more tart and not quite as sweet. Oh, and maybe a tad healthier so I can have more pie?



4 cups of fresh, whole cranberries

1 1/2 cups of granulated sugar

1/4 cup of bourbon

the juice of 1 whole navel orange

orange zest for garnish

Preheat your oven to 300 degrees. In a baking dish, mix whole cranberries, sugar and juice from one orange. Bake for 20 minutes on center rack, stirring often. Mix in bourbon and add orange zest as garnish. Enjoy!







B O U R B O N P E C A N P I E

We were fortunate to have the opportunity to live at the farm with my husband's family for about 9-months with our kids, and the memories we created during that time were so special for us all. One of the most memorable was going out with his Granny, the kids' great-grandmother, who is in her 90's and picking buckets and buckets of fresh pecans in the horse pasture at the front of the property. It was one of Wyatt's favorite things to do, and I know Granny enjoyed his company as well. We would then go back to her house and crack them, shell them, clean them and she'd try to pick out as many whole pecans as she could to save for her much-loved Pecan Turtles that she makes during the holidays. My personal favorite around Thanksgiving time, though, is Bourbon Pecan Pie. There's something so captivating about pecan trees and their tree-to-table process, that makes this pie all the more special.

3/4 cup of granulated sugar

1/4 cup of dark brown sugar

3/4 cup of dark corn syrup

1/2 tsp kosher salt

3 large eggs

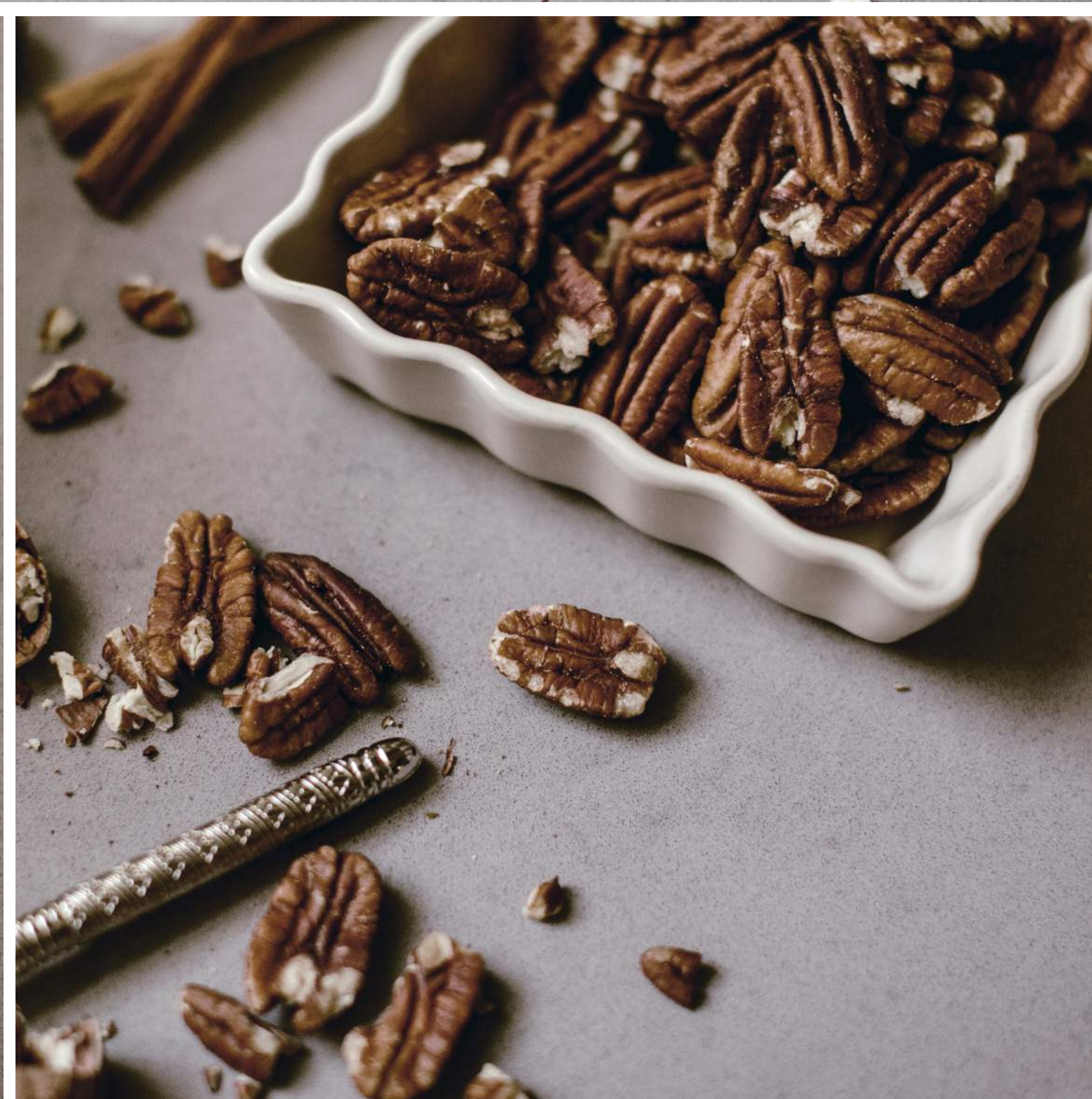
1 tsp vanilla

1 Tbsp bourbon

2 Tbsp melted butter

1 1/2 cups shelled + cleaned pecans

1/2 cup of pecan halves, reserved for the
top layer



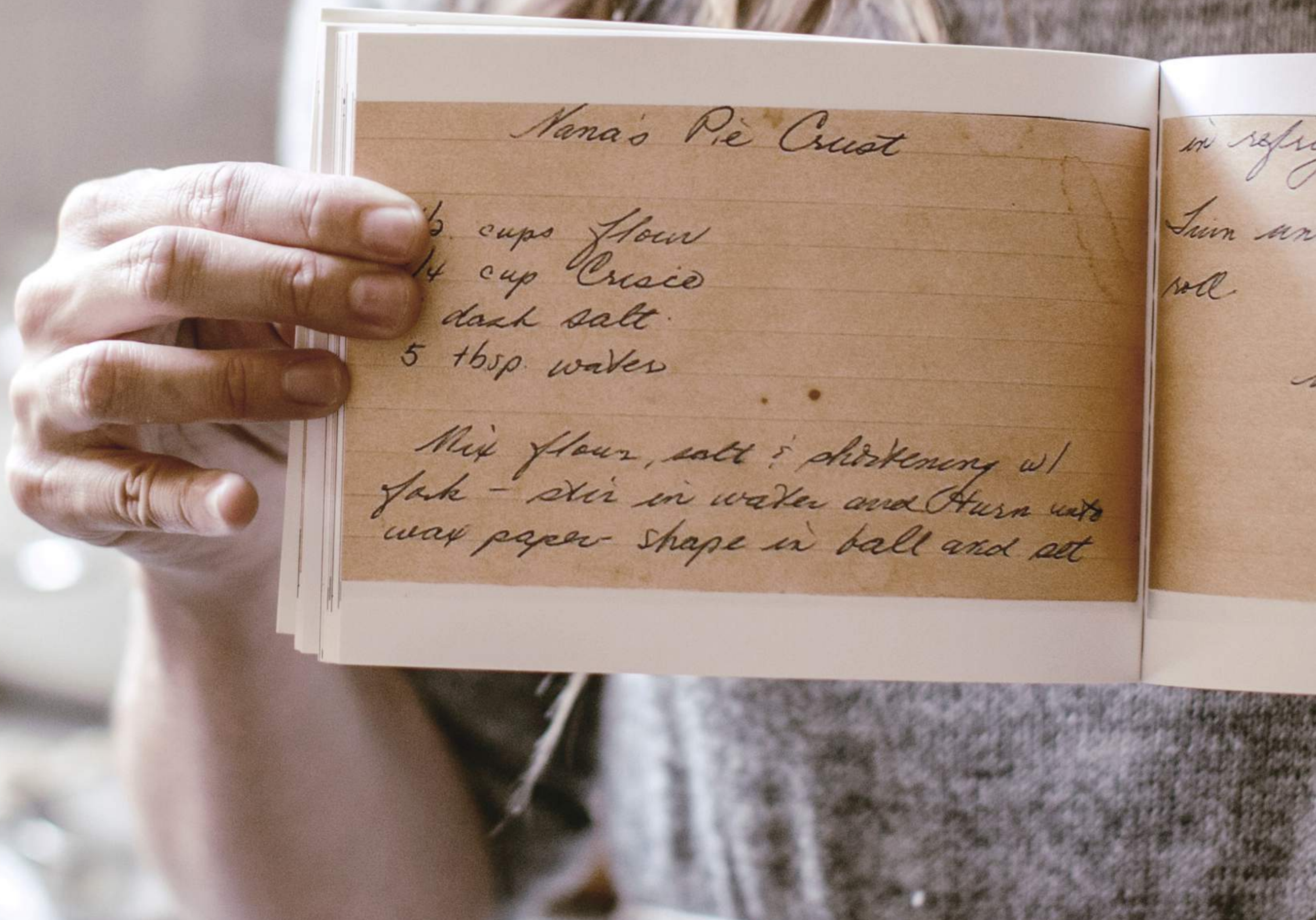
Combine sugars, corn syrup, salt, eggs and vanilla, beat on low speed to mix. Add bourbon and melted butter, then stir in pecans by hand. Pour into unbaked 9" pie shell (choose your favorite pie crust recipe here). Use the remaining pecan halves to lay across the top of the pie filling to make a beautiful design.

Bake at 350 degrees for 1 hour, or until you can insert a toothpick and your filling does not coat the toothpick. Allow your pie to rest for at least 2 hours before serving for the ideal consistency.





NANA'S PIE CRUST



I am *such* a fan of pie for so many reasons. And while the filling may change, it's the base, the perfect crust, that truly makes the pie. I ran into a similar debate with the ingredients as I did when making biscuits. Some use butter, some use shortening, and others still use a mix, often butter and lard. I went back to my great grandmother "Nana's" handwritten recipe cards to find that she used Crisco (shortening) for her crust, and my mom confirmed that she too carries on this tradition.

1 1/2 cups flour

3/4 cup Crisco

Dash of salt

5 TBSP water

Mix flour / salt / shortening with fork - stir in water and turn into waxed paper shape in ball and set in refrigerator for 15 minutes. Turn onto floured base and roll. Makes 2 9" shells or 1 top & bottom shell.



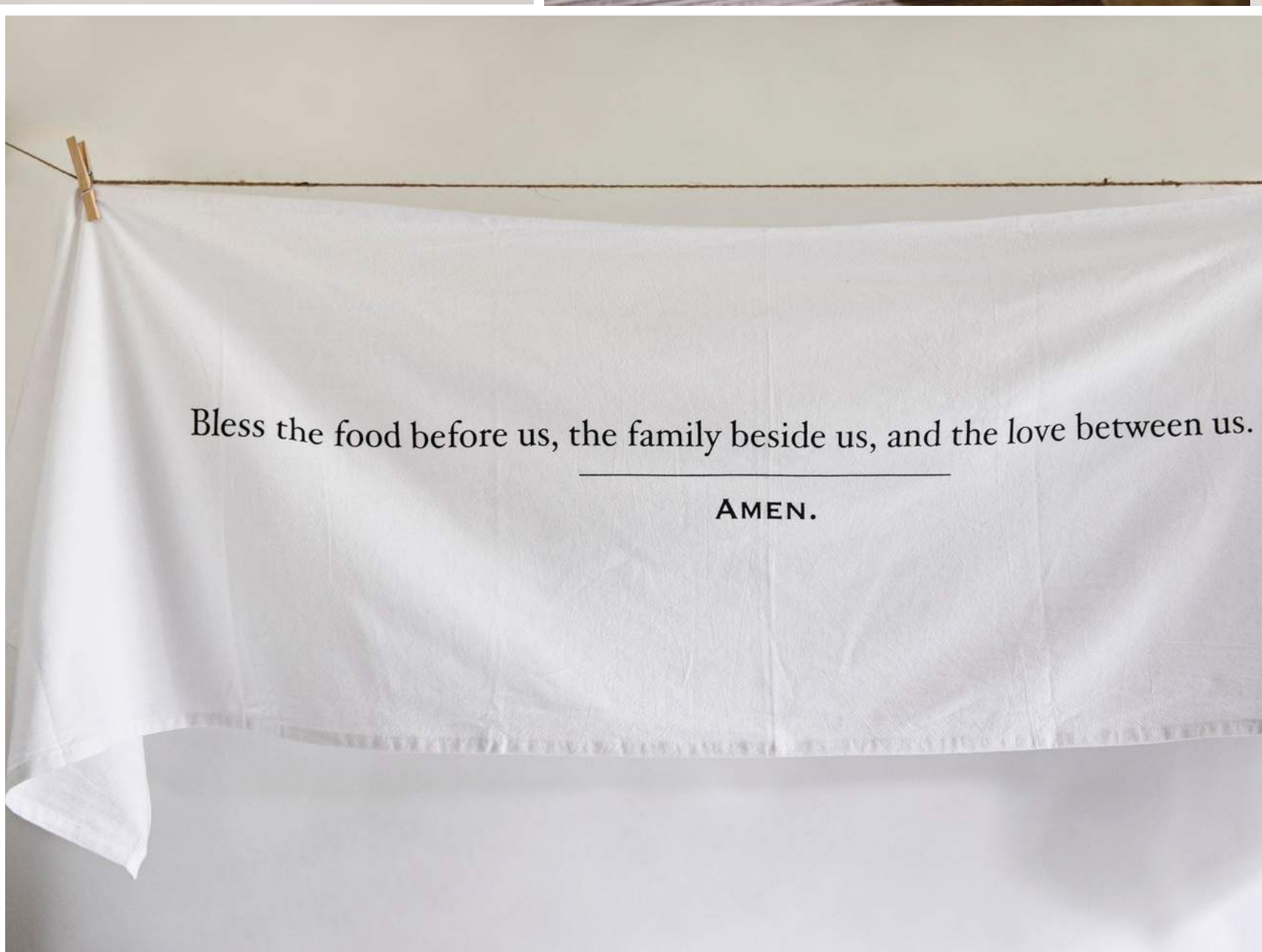


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Happy Thanksgiving to you and yours.

Check out some of the products we've designed,
perfect for hosting, cooking and gifting.

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A B O U T H E I R L O O M E D



Growing up, things were always made from scratch. We all sat down together for dinner. And, we had the best birthday cakes on the block. This notion of simple has driven us from the start.

For nearly 10 years, we ran our business as IceMilk Aprons. The original company & collection was inspired by my grandmother, Cele. A masterful seamstress with a love for cooking & an art for entertaining.

There isn't a childhood visit I can remember that didn't include her famous dinner of waffles, fresh fruit & ice milk that we so looked forward to.

As the company and the collection began to grow, the concept of the heirloom remained the leading presence behind our products and in 2015 we became heirloomed.

Some of my most treasured items are family heirlooms that were passed down to me - handwritten recipe cards, jewelry, cookbooks, family photos, china & more. And, in a world that is becoming increasingly more disposable the true treasures are those with a story and a history.

Today, we are a company dedicated to preserving the simple things that we cherish from the past, and ensuring they live on for future generations to enjoy. That our aprons inspire made-from-scratch baking to live on, our recipe cards keep the art of beautiful handwriting alive, and our tabletop linens ensure family & friends continue to gather - this is what we are all about.

OUR MANTRA

The most cherished and beloved things one can own cannot be purchased. They must first be used and loved and enjoyed. Memories must be created, laughter had and good times spent. And only then, these things become treasures, passed down for generations to come. The next generation will appreciate this "thing" even more than you do.