



Year of the Fig
THANKSGIVING
MENU + SHOPPING LIST



YEAR OF THE FIG THANKSGIVING MENU

Baked Brie Cheese and Fig Spread

<https://valleyfig.com/baked-brie-cheese-and-fig-spread>

Baked Ricotta with Honey Figs

<https://valleyfig.com/blog/honey-dried-fig-baked-ricotta>

California Fig Cranberry Sauce with Port

<https://valleyfig.com/content/california-fig-cranberry-and-port-wine-sauce>

Bread Sausage Stuffing with Figs and Pecans

<https://valleyfig.com/content/bread-stuffing-sausage-california-dried-figs-and-pecans>

Ginger Glazed Yams with Figs

<https://valleyfig.com/content/ginger-glazed-california-figs-yams>

Braised Brussels Sprouts with Bacon and Figs

<https://valleyfig.com/recipes/view/braised-brussels-sprouts-california-figs-bacon-and-pecans>

Sweet Potato Pie with Fig Pecan Topping

<https://valleyfig.com/content/sweet-potato-pie-california-fig-and-pecan-topping>

Fig Bourbon Pecan Pie

<https://valleyfig.com/content/california-fig-bourbon-pecan-pie>

YEAR OF THE FIG SHOPPING LIST

(for everything but the bird!)

BAKED BRIE CHEESE & FIG SPREAD

- 1 1/2 lb firm Brie cheese
- 1 cup Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 1 tsp fresh thyme
- 1/4 tsp black pepper
- 2 Tbsp honey
- 1/4 cup walnuts
- 1 Tbsp fresh chives

BAKED RICOTTA

- 1 cup (6 oz) Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 15 oz whole milk ricotta
- 1 large lemon
- 1 Tbsp raw honey
- 1 Tbsp fresh chives
- 2 cloves garlic
- 1/2 tsp kosher salt
- Ground black pepper
- Extra virgin olive oil
- 2 Tbsp Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 1 Tbsp crushed raw pistachios
- 1/2 tsp fresh chives

FIG PORT CRANBERRY SAUCE

- 1 3/4 cups port wine
- 1/2 cup balsamic vinegar
- 2 cups Blue Ribbon Orchard Choice or Sun-Maid Figs
- 1 rosemary sprig, whole
- 1/4 cup brown sugar, packed
- 1/2 cup sugar

- 1/8 tsp ground black pepper
- 12 oz cranberries
- Kosher salt

BREAD SAUSAGE STUFFING

- 2 lb hearty white sandwich bread (20-22 slices)
- 3 lb turkey wings
- 2 tsp vegetable oil
- 1 lb bulk pork sausage
- 4 Tbsp unsalted butter
- 1 large onion
- 3 celery ribs
- 2 tsp kosher salt
- 2 Tbsp fresh thyme leaves
- 2 Tbsp fresh sage leaves
- 1 tsp ground black pepper
- 2 1/2 cups low-sodium chicken broth
- 3 large eggs
- 1 cup (6 oz) chopped Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 1 cup pecan halves

GINGER-GLAZED YAMS

- 1 1/2 lb yams (about 3 medium)
- 1 cup Blue Ribbon Orchard Choice Figlets or Sun-Maid Mission Figs
- 3 Tbsp unsalted butter
- 1 1/2 tsp fresh ginger
- 1/3 cup packed brown sugar
- 1 1/2 tsp lemon juice
- 1/4 tsp kosher salt
- Ground black pepper

BRUSSELS SPROUTS WITH BACON

- 8 slices bacon
- 2 large shallots
- 2 garlic cloves
- 2 lb fresh Brussels sprouts
- 1 1/4 cup low-sodium chicken broth
- 1 cup Blue Ribbon Orchard Choice Figlets or Sun-Maid Mission Figs
- 2 tsp minced fresh thyme
- 4 tsp sherry vinegar
- 2 Tbsp unsalted butter
- 1/2 cup pecans

SWEET POTATO PIE

- 1 ready-made refrigerated pie crust
- 1 can (15-oz) sweet potatoes
- 1/3 cup packed light brown sugar
- 1 tsp pumpkin pie spice
- 1/4 tsp kosher salt
- 2 large eggs
- 3/4 cup whipping cream
- 1/4 cup unsalted butter
- 1/4 cup light brown sugar
- 1 cup Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 2 Tbsp maple syrup
- 1 Tbsp brandy or water
- 1/2 cup pecans

BOURBON PECAN PIE

- 1 refrigerated pie crust
- 1 cup Blue Ribbon Orchard Choice Figlets or Sun-Maid Figs
- 1 cup packed light brown sugar
- 3 Tbsp unsalted butter
- 2 Tbsp bourbon
- 3 large eggs
- 1/2 tsp kosher salt
- 3/4 cup light corn syrup
- 1 orange
- 1 1/2 cups chopped pecans
- Whipped cream