



5 SPICED CANDIES YAMS

Chef Phil Nguyen

THE INGREDIENTS

Sweet Potato, cubed 4 lbs

Butter, diced ½ lb

Brown Sugar 1 cup

Maple Syrup 1 cup

Salt 3 Tbsp

Ground Black Pepper 1 tsp

Ground Cloves 1 tsp

Ground Star Anise 1 tsp

Ground Cinnamon 1 tsp

Ground Nutmeg 1 tsp

THE METHOD

1. In a large mixing Bowl combine cubed sweet potatoes with all ingredients.
2. Toss until everything is evenly coated. Transfer into a Casserole dish.
3. Bake approximately 45 minutes at 425F until caramelized and potatoes are fork tender.
4. Allow to rest for 5 minutes.



MAPLE SAGE SAUSAGE

Chef Phil Nguyen

THE INGREDIENTS

Ground Pork	2 lbs
Garlic Cloves	6
Shallot	1
Fresh Thyme	¼ bunch
Fresh Sage	½ bunch
Fresh Parsley	¼ cup
Lemon Zested	1
Chili Flakes	2 tsp
Maple Syrup	¼ cup
Black Pepper	1 Tbsp
Salt	1.5 Tbsp

THE METHOD

1. Combine all ingredients into a bowl.
2. Mix until sausage is emulsified.
3. Set aside for stuffing.



APPLE SAUSAGE STUFFING

Chef Phil Nguyen

THE INGREDIENTS

Loaf old sourdough bread 2

Carrot, diced 1

Onion, diced 1

Celery, diced 3 stalks

Apples, peeled and diced 4

Fresh sage ½ bunch

Fresh Thyme ½ bunch

Butter ¼ lb

Milk 1 cup

Water 1 cup

Maple Sage Sausage 2 lbs

Pine nuts 1 cup

Salt 2 Tbsp

Canola Oil ¼ cup

THE METHOD

1. Brown off Sausage in a pot.
2. Once sausage is golden brown, add mirepoix.
3. Brown off mirepoix.
4. Add Sage, Thyme, Butter, Milk and Water to the pot. Bring to a boil.
5. Fold in cubed sourdough.
6. Season with salt and garnish with pine nuts.
7. Transfer to a casserole dish, bake in 375F for 30 minutes or until golden brown.
8. Remove from oven. Allow to rest.