

Recipes from McCall's Shore Lodge

Looking for some new holiday recipes to share with your loved ones this year? McCall's Shore Lodge Executive Chef Eric Gruber shared a few ideas with the Idaho Press-Tribune to add some fresh flavors to your annual feast.

Bourbon-mustard turkey brine

- 1 gallon water
- 4 cups bourbon
- 4 cups salt
- 2 cups honey
- 1 cup Dijon mustard
- 1/4 cup dry mustard
- 2 tablespoons paprika
- 6 cloves garlic
- 2 tablespoons black peppercorns
- 2 bay leaves
- 1 cup cider vinegar

Combine all the ingredients in a stock pot and bring the mixture to a boil. Chill the brine and then strain it. Pour the brine into a sealable container, place the turkey in the brine, put it all in the refrigerator, and let the bird marinate for 12 to 24 hours before cooking.

Butternut squash and apple soup

- Makes approximately 20 servings
- 3 pounds butternut squash, roasted and peeled
- 3 Granny Smith apples, peeled, cored and diced
- 1 large onion, sliced
- 1 tablespoons honey
- 1/2 cup brandy
- 1 gallon chicken stock
- 5 sprigs fresh sage, minced



Butternut squash and apple soup



Lobster mashed potatoes

- 1/2 tablespoons chili powder
- 1/2 teaspoon cayenne pepper
- 1-1/2 tablespoons salt
- 1/2 tablespoons white pepper

In a large stockpot over medium heat, sauté onion and apples until caramelized, about 15-20 minutes. Add butternut squash and honey and continue to cook for 10 more minutes. Add brandy and reduce au sec. Add chicken stock and bring to a boil, reduce to a simmer. Add all remaining ingredients except salt and pepper and simmer for 30 minutes. Puree soup and season with salt and pepper. Strain through large-sieve China cap. Chill, label, and date. Leftover soup can be frozen for later usage.

Lobster mashed potatoes

- Serves 12
- 6 Idaho russet potatoes, whole, peeled
- 1 cup crème fraiche
- 1/2 cup lobster stock
- 1 pound lobster meat, cooked and diced
- 1-1/2 tablespoons salt
- 1/2 tablespoons pepper

In a large stockpot, place whole peeled Idaho Russet potatoes and cold water. Be sure you do NOT cut up the potatoes. Bring to a boil and cook until the potatoes are tender. Be sure not to overcook them. Drain water and run potatoes through a food mill. Place potatoes in large bowl and add crème fraiche (substitute sour cream if not available) and hot lobster stock. Mix by hand with wire whisk. Add cooked lobster meat and seasoning.