



**COOKING CLASSES**  
AT SUR LA TABLE

**THANKSGIVING LEFTOVERS:  
KIDS EDITION**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Leftovers

- 2 cups leftover mashed potatoes
- 1 1/4 cup leftover cranberry sauce

## Produce

- 3 garlic cloves
- 8 Roma tomatoes or 32-ounce can diced tomatoes
- 1 bunch basil
- 1 lemon

## Dairy

- 2 1/2 stick unsalted butter
- 1/2 cup grated Parmigiano-Reggiano

## Pantry Items

- Kosher or sea salt
- Freshly ground pepper or pepper in a grinder or mill
- All-purpose flour
- Extra-virgin olive oil
- Tomato paste
- Granulated sugar
- Light brown sugar
- Old-fashioned rolled oats

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Cutting board
- Serrated knife or kid's chef's knife

## Hand Tools/Gadgets

- Measuring cups and spoons
- Wooden spoon
- Silicone spatula
- Mixing bowls (various sizes)
- Fork
- Bench scraper (optional)
- Slotted spoon or spider
- Microplane
- Cheese grater
- Citrus juicer or reamer
- Tongs

## Cookware

- Medium saucepan
- Large saucepan or stockpot

## Appliances

- Food processor or large mixing bowl and pastry blender

## Bakeware

- Rimmed baking sheet
- 9 x 13" baking dish

## Other

- Kitchen towels
- Parchment paper

## Pre-Class Mise en Place and Notes

Depending on the age and skill level of your Junior Chef, an adult may need to assist at certain points during your class. Below, you will see the before class prep and a list of tasks *Kids Can Do!* and *A Little Help Please!* These sections break out what tasks parents may need to assist with – please read them carefully before class.

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### Leftover Mashed Potato Gnocchi with Tomato Sauce

#### ***Before Class Prep:***

1. ***Kids Can Do:*** 1 hour before class, remove leftover mashed potatoes from refrigerator and allow to come to room temperature.
2. ***A Little Help Please:*** Fill a large saucepan or stockpot 2/3 full of water and bring to a simmer.

#### ***Kids Can Do!***

- Wash hands.
- Wash and dry produce.
- Measure ingredients and prepare gnocchi dough.
- Mince garlic on microplane.
- Open can of tomatoes.
- Shape gnocchi.
- Salt stockpot.
- Grate cheese.

#### ***A Little Help Please!***

- Mince garlic with knife.
- Chop tomatoes, if using fresh.
- Heat saucepan.
- Prepare sauce in saucepan.
- Bring stockpot to boil.
- Boil gnocchi.
- Toss in sauce and serve.

## **Cranberry Sauce Streusel Bars**

### ***Before Class Prep:***

1. ***Kids Can Do:*** Line a 9 x 13" pan with parchment paper.
2. ***A Little Help Please:*** Preheat the oven to 375°F.

### ***Kids Can Do!***

- Wash hands.
- Measure ingredients.
- Prepare dough in food processor or by hand.
- Press dough into pan.
- Prepare streusel by hand.
- Juice lemon.
- Prepare cranberry filling.
- Spread filling over crust and top with streusel.

### ***A Little Help Please!***

- Set up food processor.
- Transfer pan in and out of oven.
- Cut streusel squares once cool.

## LEFTOVER MASHED POTATO GNOCCHI WITH TOMATO SAUCE

**Yield:** 4 servings

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### **Gnocchi:**

*2 cups leftover mashed potatoes, room temperature  
Kosher salt and freshly ground pepper, if needed  
1 cup all-purpose flour, plus more for dusting  
1 large egg, beaten*

### **Sauce:**

*1/4 cup extra-virgin olive oil  
3 garlic cloves, minced  
8 Roma tomatoes peeled, seeded and roughly chopped or 32-ounce can diced tomatoes  
1 tablespoon tomato paste  
Kosher salt and freshly ground black pepper  
1/4 cup fresh basil leaves, thinly sliced  
1/2 cup freshly grated Parmigiano-Reggiano*

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1. **To season potatoes:** Season potatoes to taste with salt and freshly ground pepper.
2. **To prepare dough:** Transfer seasoned potatoes to a baking sheet. Sprinkle with flour and egg; knead into a smooth, moist dough. If dough feels sticky, incorporate up to another 1/2 cup of flour. Cover dough with a clean kitchen towel and allow to rest, 20 minutes.
3. **To prepare sauce:** To a medium saucepan set over medium-low heat, add olive oil and garlic. Cook garlic until lightly golden brown and fragrant, about 1 minute. Carefully add diced tomatoes, tomato paste, salt and pepper; stir to combine.
4. Simmer sauce, stirring occasionally for 20 minutes. Remove sauce from heat and add 1/2 of basil; stir to combine. Taste and adjust seasoning with salt and pepper; set aside.
5. **To shape gnocchi:** Place dough on a lightly floured work surface and cut into fourths with a bench scraper. Roll each portion into a long rope about 3/4" in diameter. Using a bench scraper or knife, cut rope into 1" pieces. Roll each piece with your thumb, forming an indentation on one side, or roll gnocchi on the back of a fork. Set gnocchi on a lightly floured baking sheet and cover with a kitchen towel as you form remaining gnocchi.
6. **To cook the gnocchi:** Fill a large saucepan or stockpot with water, heat on high and bring to a simmer. Generously salt simmering water and add gnocchi in batches. Cook until gnocchi float, about 2 to 3 minutes. Using a slotted spoon or spider, transfer to directly into saucepan. Using tongs, gently toss with sauce.
7. **To serve:** Garnish gnocchi with remaining basil and freshly grated Parmigiano-Reggiano.

## CRANBERRY STREUSEL BARS

**Yield:** 24 bars

These bars are a great way to use up your leftover cranberry sauce. The base recipe is great year-round, just substitute your favorite jam for the cranberry sauce.

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*2 1/2 cups all-purpose flour*  
*2/3 cup granulated sugar*  
*1/2 teaspoon fine kosher salt*  
*1 cup plus 2 tablespoons unsalted butter divided, cut into 1/2" cubes*  
*1/4 cup light brown sugar*  
*3/4 cup old-fashioned rolled oats*  
*1 1/4 cup leftover cranberry sauce*  
*1 tablespoon fresh lemon juice*

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Preheat oven to 375°F. Line a 9 x 13" pan with parchment paper so paper overhangs two sides.

1. To the bowl of a food processor, add flour, granulated sugar and salt. Pulse 3 to 5 times to combine. Add 1 cup of cubed butter; pulse until butter pieces to resemble coarse sand.
2. Measure 1 1/4 cups flour mixture into a medium bowl and set aside; distribute remaining flour mixture evenly in bottom of prepared baking pan. Using your fingers or the bottom of a measuring cup, firmly press mixture into an even layer to form bottom crust. Transfer baking dish to preheated oven, bake until edges begin to brown, 14 to 18 minutes.
3. While crust is baking, to the bowl of remaining flour mixture add brown sugar and oats; toss to combine. Work in remaining 2 tablespoons of butter by rubbing mixture between your fingers until butter is fully incorporated. Pinch mixture with fingers to create hazelnut-sized clumps; set streusel aside.
4. Combine cranberry sauce and lemon juice in a small bowl.
5. Spread cranberry sauce evenly over baked crust and top with an even layer of streusel. Return pan to oven and bake until topping is a deep golden brown and filling is bubbling, 22 to 25 minutes. Cool to room temperature on a wire rack. Remove bars from baking dish by lifting parchment. Cut into squares and serve. The bars can be stored in an airtight container at room temperature.

### **Recipe variations:**

- Substitute cranberry sauce for your favorite jam or preserve.
- Replace 1/4 cup of rolled oats with chopped, toasted pecans or walnuts for a nice crunch.