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North Shore Farms
Eat Well. Live Better.
2027

Chicken Caprese

- 4 skinless, boneless chicken breasts
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1 Tbsp. olive oil
- 1/2 large white onion, finely chopped
- 1 pint grape tomatoes, halved
- 3 garlic cloves, minced
- 1 tsp. dried oregano leaves
- 1/2 cup chicken broth
- 2 Tbsp. unsalted butter
- 8 oz. fresh mozzarella cheese, sliced
- 2 Tbsp. roughly torn fresh basil leaves
- prepared balsamic glaze, for serving (optional)

Preheat oven to 400°F. Pat chicken breasts dry and use a meat mallet to gently pound them to an even thickness. Sprinkle chicken with salt and pepper.

Heat large skillet over medium heat. Add oil; transfer chicken to skillet and cook 8 minutes or until golden brown, turning once halfway through cooking. Transfer chicken to plate.

Add onion to skillet and cook 4 to 6 minutes or until golden brown, stirring occasionally.

Add tomatoes, garlic and oregano to skillet and cook 1 minute, stirring constantly. Add broth and cook 4 to 5 minutes or until almost all broth is evaporated.

Stir in butter, then transfer chicken back to skillet and nestle it into tomato mixture. Divide cheese over chicken. Transfer skillet to oven and bake 8 to 10 minutes or until cheese is melted and internal temperature of chicken reaches 165°F.

Spoon some of the tomato mixture over the chicken. Garnish with basil and balsamic glaze, if desired, and serve immediately.

Makes 4 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 7 First Quarter: 15 Full Moon: 22 Last Quarter: 29	DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	FEBRUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28			1 New Year's Day	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18 Martin Luther King Jr. Day (USA)	19	20	21	22	23
24/31	25	26	27	28	29	30

JANUARY 2027



Sausage Egg Breakfast Casserole

- 1 (12 oz.) package pork sausage links
- nonstick cooking spray
- 1 (28 to 32 oz.) package frozen tater tots
- 12 large eggs
- 2 cups milk
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1 Tbsp. unsalted butter
- 1 medium white onion, finely chopped
- 1 red bell pepper, finely chopped
- 1 tsp. garlic powder
- 8 oz. sharp cheddar cheese, shredded
- chopped parsley, for garnish

Cook sausage according to package directions, then slice crosswise into 1/2-inch pieces.

Preheat oven to 350°F. Spray 9” x 13” baking dish with cooking spray. Spread tater tots over bottom of dish. Transfer to oven and bake 15 minutes, while you prep the rest of the ingredients.

In medium bowl, whisk eggs, milk, salt and black pepper until well combined.

Heat butter in large skillet over medium heat. Add onion and red pepper and cook 4 to 6 minutes or until vegetables are soft, stirring occasionally.

Remove baking dish from oven. Sprinkle garlic powder over tater tots, then sprinkle with half of the cheese. Divide sausage and red pepper mixture evenly over cheese.

Evenly pour egg mixture over tater tot mixture, and sprinkle with remaining cheese.

Transfer to oven and bake 50 to 55 minutes or until cooked through.

Remove and garnish with parsley for serving.

Makes 12 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2 Groundhog Day (USA)	3	4	5	6
7	8	9	10 Ash Wednesday	11	12 Lincoln's Birthday (USA)	13
14 Valentine's Day	15 Washington's Birthday Observed (USA) Presidents' Day (USA) Family Day (Canada)	16	17	18	19	20
21	22 Washington's Birthday (USA)	23	24	25	26	27
28						

FEBRUARY 2027

JANUARY

S	M	T	W	T	F	S
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3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

MARCH

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

New Moon: 6
First Quarter: 14
Full Moon: 20
Last Quarter: 28

Black Bean Meatballs

- 1 large egg
- 1 (15 oz.) can black beans, rinsed and drained
- 1/3 cup panko breadcrumbs
- 1 1/2 Tbsp. finely chopped walnuts
- 3/4 tsp. dried oregano leaves
- 1/4 tsp. kosher salt
- 1/8 tsp. ground black pepper
- 2 Tbsp. olive oil

In medium bowl, beat egg until smooth. Add beans, breadcrumbs, walnuts, oregano, salt and pepper. Use potato masher to mash mixture until it is a chunky but mashed consistency (you can also pulse ingredients in a food processor for this step). Form mixture into 10 golf ball-sized balls.

Heat oil in large nonstick skillet over medium heat. Transfer meatballs to skillet; cook 6 to 8 minutes or until browned on all sides and warmed through, turning occasionally.

Makes 2 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 8 First Quarter: 15 Full Moon: 22 Last Quarter: 29	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17 St. Patrick's Day	18	19	20 Spring Begins
21 Palm Sunday	22	23	24	25	26 Good Friday	27
28 Easter Sunday	29 Easter Monday (Canada)	30	31			

MARCH

2027

FEBRUARY

S	M	T	W	T	F	S
	1	2	3	4	5	6
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14	15	16	17	18	19	20
21	22	23	24	25	26	27
28						

APRIL

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11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	



Salmon Alfredo

- nonstick cooking spray
- 1 head broccoli, cut into small florets
- 1 large boneless salmon fillet (about 3/4 to 1 lb.)
- 1 Tbsp. olive oil
- 1 1/2 tsp. kosher salt, divided, plus more for pasta water
- 3/4 tsp. ground black pepper, divided
- 12 oz. uncooked fettuccine noodles
- 1 stick (8 Tbsp.) unsalted butter, cut into tablespoons
- 3 garlic cloves, minced
- 1 shallot, minced
- 1 cup heavy cream
- 1 1/2 cups grated Parmesan cheese
- 1 Tbsp. fresh lemon juice
- chopped fresh parsley, lemon wedges and shaved Parmesan cheese, for garnish

Preheat oven to 400°F and heat large pot of water to boiling on stove.

Spray large, rimmed baking pan with nonstick spray. Place broccoli on one half of prepared pan. Place salmon, skin side down, on other half of pan. Drizzle broccoli with olive oil. Sprinkle salmon and broccoli with 1 teaspoon salt and 1/2 teaspoon pepper. Bake 14 to 16 minutes or until broccoli is tender and salmon is opaque throughout and internal temperature of thickest part of fillet reaches 145°F.

Meanwhile, salt pot of boiling water and cook fettuccine according to package instructions.

Melt butter in large high-sided skillet over medium heat. Add garlic and shallot and cook 1 minute, stirring constantly. Stir in cream and remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Heat to boiling over medium-high heat, then reduce heat to medium-low and cook 5 to 6 minutes or until mixture is slightly thickened, stirring frequently. Reduce heat to low and stir in cheese and lemon juice.

Remove broccoli and salmon from oven. Slip spatula between salmon skin and flesh to remove skin. Discard skin and break salmon into large chunks.

Reserve 1/2 cup pasta cooking water, then drain fettuccine. Add pasta and reserved cooking water to skillet with sauce. Add broccoli and salmon chunks; toss until everything is well combined.

Divide pasta between plates and serve garnished with parsley, lemon wedges and shaved Parmesan cheese.

Makes 4 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 6 First Quarter: 13 Full Moon: 20 Last Quarter: 28	MARCH S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	MAY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23/30 24/31 25 26 27 28 29		1 All Fools' Day	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21 Administrative Professionals Day (USA)	22 Earth Day Passover Begins	23	24
25	26	27	28	29	30	

APRIL 2027

Baby Back Ribs

- 2 Tbsp. kosher salt
- 1 Tbsp. chili powder
- 1 Tbsp. garlic powder
- 1 Tbsp. light brown sugar
- 1 Tbsp. onion powder
- 2 tsp. paprika
- 1 1/2 tsp. ground cumin
- 1 1/2 tsp. ground mustard
- 1 tsp. ground black pepper
- 1/2 tsp. cayenne pepper
- 2 racks baby back ribs
- 1 cup prepared barbecue sauce

In small bowl, stir salt, chili powder, garlic powder, light brown sugar, onion powder, paprika, ground cumin, ground mustard, black pepper and cayenne until well combined.

Remove silver skin membrane from bone side of rib racks. Place ribs in single layer on rimmed baking pan. If necessary, cut rib racks into halves or thirds to fit onto pan easier.

Rub ribs all over with spice mixture. Let stand at room temperature 15 minutes. Meanwhile, preheat oven to 350°F.

Add 1/2 cup water to bottom of pan with ribs; cover tightly with foil. Transfer to middle rack of oven and cook 2 hours or until meat is nearly falling off the bone.

Brush ribs with barbecue sauce. If desired, char ribs a little bit under the broiler: preheat broiler to HIGH. Place ribs under broiler and broil 2 to 3 minutes or until lightly charred, watching carefully. Cut ribs and serve immediately.

Makes 4 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 6 First Quarter: 13 Full Moon: 20 Last Quarter: 28	APRIL S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	JUNE S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30				1
2	3	4	5	6 Ascension Day	7	8
9 Mother's Day	10	11	12	13	14	15 Armed Forces Day (USA)
16	17	18	19	20	21	22
23/30	24/31 Victoria Day (Canada) - 24 Memorial Day (USA) - 31	25	26	27	28	29

MAY 2027



Peach Burrata Salad

Pesto Croutons:
- 1 cup small, bite-sized pieces baguette
- 1/4 cup prepared basil pesto

Dressing:
- 1 garlic clove, minced
- 1 small shallot, minced
- 3 Tbsp. olive oil
- 2 tsp. cider vinegar
- 2 tsp. honey
- 1/4 tsp. kosher salt

Salad:
- 6 peaches, halved and pitted
- olive oil cooking spray
- 8 oz. burrata cheese
- 1/2 cup fresh herbs (basil, oregano, thyme, and/or parsley recommended)
- 1 1/2 Tbsp. toasted pine nuts
- flaky sea salt and coarsely ground black pepper, to serve

Make the Pesto Croutons: Preheat oven to 350°F. Place torn baguette pieces on rimmed baking pan and bake 6 to 8 minutes or until crisp. Transfer warm croutons to medium bowl. Add pesto and toss until well combined.

Make the Dressing: In large bowl, whisk garlic, shallot, oil, vinegar, honey and salt until well combined. Set aside.

Preheat outdoor grill or grill pan for direct grilling over medium heat. Spray flesh side of peaches with cooking spray. Transfer peaches to grill, flesh side down and cook 3 to 4 minutes or until softened and grill-marked, rotating peaches by a quarter turn halfway through cooking.

Transfer peaches to cutting board and cut into large slices, then add warm peaches to large bowl with dressing and toss to combine.

Use slotted spoon to remove peaches from dressing, leaving excess dressing in bowl. Arrange peaches on large platter. Tear burrata into rustic pieces and arrange over peaches. Arrange croutons over salad as well. Sprinkle salad with herbs and pine nuts. Finish with lots of flaky sea salt and ground black pepper and serve immediately.

Makes 4 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 4 First Quarter: 11 Full Moon: 18 Last Quarter: 27		1	2	3	4	5
6	7	8	9	10	11 Shavuot	12
13	14 Flag Day (USA)	15	16	17	18	19 Juneteenth National Independence Day (USA)
20 Father's Day	21 Summer Begins	22	23	24 St. John the Baptist Day (Que.)	25	26
27	28	29	30			

MAY

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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

JULY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

JUNE

2027

Chicken Pesto Pizza

- 1 (8 oz.) skinless, boneless chicken breast
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1 Tbsp. olive oil
- 1 pint cherry tomatoes
- 1 lb. pizza dough (homemade or store-bought)
- nonstick cooking spray
- 1/2 cup prepared basil pesto
- 8 oz. shredded mozzarella cheese
- chopped fresh basil, grated Parmesan cheese and/or red pepper flakes, for garnish (optional)

Place pizza stone in oven and preheat oven to 400°F. Pat chicken dry and use a meat mallet to gently pound to an even thickness. Place chicken on small, rimmed baking pan and sprinkle with salt and pepper. Transfer chicken to oven and bake 8 to 10 minutes or until internal temperature of chicken reaches 165°F. Remove from oven and let cool briefly before thinly slicing.

Meanwhile, heat oil in large cast iron or other heavy skillet over medium-high heat. Add tomatoes and allow them to cook, undisturbed, for 2 minutes or until they start to blister. Stir once and allow to cook, undisturbed, for 1 more minute. Remove from heat and set aside.

Toss and stretch pizza dough into a 14-inch circle. Carefully remove pizza stone from oven and spray with cooking spray. Carefully place dough on stone. Transfer to oven and bake 6 minutes.

Remove pizza crust from oven. Spread crust evenly with pesto. Sprinkle mozzarella cheese over pesto, and then divide tomatoes evenly over cheese. Return pizza to oven and bake for an additional 6 minutes or until cheese is melted and dough is cooked through.

Divide chicken over pizza; return pizza to oven and bake 2 minutes.

Cut and serve immediately, garnished with basil, Parmesan cheese and/or red pepper flakes, if desired.

Makes 4 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
New Moon: 3 First Quarter: 10 Full Moon: 18 Last Quarter: 26	JUNE S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	AUGUST S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31		1 Canada Day (Canada)	2	3
4 Independence Day (USA)	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

JULY 2027



Ground Beef Stir Fry

- 2 Tbsp. cornstarch
- 2 Tbsp. cold water
- 2 garlic cloves, minced
- 1 1/4 cups beef broth, divided
- 1/4 cup soy sauce
- 1 Tbsp. minced fresh ginger
- 1 Tbsp. sesame oil
- 2 tsp. sriracha, or to taste
- 1/4 tsp. ground black pepper
- 1 lb. ground beef
- 2 medium carrots, peeled and thinly sliced
- 1 medium yellow onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 small broccoli crown, cut into small florets (about 1 1/2 cups)
- 2 cups prepared white or brown rice, for serving
- 1 Tbsp. sesame seeds (optional)

In small bowl, whisk together cornstarch and 2 tablespoons cold water. In medium bowl, whisk garlic, 1 cup beef broth, soy sauce, ginger, sesame oil, sriracha and black pepper until smooth.

Heat very large skillet or wok over medium heat. Add beef and cook 6 to 8 minutes or until meat is cooked through, breaking up meat with side of spoon as it cooks. Use slotted spoon to transfer beef to plate.

Add remaining 1/4 cup beef broth to skillet and use a wooden spoon to scrape the crusty bits of meat off the bottom and side of skillet (you can leave the crusty bits in the skillet after scraping them).

Increase heat to medium-high and add carrots, onion, bell pepper and broccoli to skillet. Cook 8 to 10 minutes or until vegetables are tender-crisp, stirring occasionally. Add beef and any juices from the plate back to skillet.

Reduce heat to low and add the soy sauce mixture; heat to simmering. Give the cornstarch mixture another whisk and slowly pour it into the skillet while stirring the beef mixture. Cook 2 to 3 minutes or until sauce thickens and glazes meat and vegetables.

Serve over rice, garnished with sesame seeds, if desired.

Makes 4 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Civic Holiday (Canada)	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

JULY

S	M	T	W	T	F	S
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4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

SEPTEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

New Moon: 2
First Quarter: 9
Full Moon: 17
Last Quarter: 24
New Moon: 31

AUGUST 2027

Stuffed Baked Apple

- 1/2 cup brown sugar
- 1/2 cup chopped walnuts
- 1/4 cup raisins
- 4 Tbsp. unsalted butter, cut into 1/2-inch pieces
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground nutmeg
- 1/8 tsp. ground cloves
- 4 large Gala apples
- 1/2 cup apple cider or apple juice
- ice cream for serving (optional)

Preheat oven to 375°F. In small bowl, stir together brown sugar, walnuts, raisins, butter, cinnamon, ginger, nutmeg and cloves.

Slice 1/2-inch off top of each apple. Using melon baller or small spoon, scoop out center and seeds of each apple.

Arrange apples, cavity side up, in small baking dish. Fill apples with walnut mixture, mounding mixture on top of apples if necessary. Pour cider around apples.

Transfer to oven and bake 30 to 40 minutes or until apples are tender. Spoon juices remaining in dish over apples and serve warm, with ice cream, if desired.

Makes 4 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
AUGUST S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	OCTOBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24/31 25 26 27 28 29 30		1	2	3	4
5	6 Labor Day (USA) Labour Day (Canada)	7	8	9	10	11 Patriot Day (USA)
12 Grandparents Day	13	14	15	16	17	18
19	20	21	22	23 Autumn Begins	24	25
26	27	28	29	30 National Day for Truth and Reconciliation (Canada)		First Quarter: 7 Full Moon: 15 Last Quarter: 23 New Moon: 29

SEPTEMBER 2027



Creamy Lasagna Soup

- 1/2 lb. ground beef
- 1/2 lb. ground Italian sausage (hot or mild)
- 1 small onion, finely diced
- 3 cloves garlic, minced
- 2 Tbsp. tomato paste
- 1 tsp. dried oregano
- 1 tsp. dried parsley
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. red pepper flakes
- 1 (24 oz.) jar marinara sauce
- 4 cups beef stock
- 6 lasagna noodles, broken into small pieces
- 1 cup heavy cream
- ricotta cheese, shredded or grated Parmesan cheese and torn fresh basil leaves, for garnish (optional)

Heat a large Dutch oven or pot over medium-high heat. Add ground beef and Italian sausage, and cook 8 to 10 minutes or until cooked through, breaking up meat with the side of a spoon as it cooks. Use slotted spoon to transfer meat to medium bowl.

Drain all but 1 tablespoon fat from pot and reduce heat to medium. Add onion and cook 4 to 5 minutes or until softened, stirring occasionally.

Add garlic, tomato paste, oregano, parsley, salt, black pepper and red pepper flakes, and cook 1 minute, stirring constantly.

Add meat back to pot and stir in marinara sauce and stock.

Heat to simmering over medium-high heat; stir in noodles. Cook 10 to 12 minutes or until noodles are al dente, stirring frequently.

Reduce heat to low. Stir in cream; cook 6 to 8 minutes or until noodles are tender. Serve soup garnished with ricotta, Parmesan and basil, if desired.

Makes 6 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
First Quarter: 7 Full Moon: 15 Last Quarter: 22 New Moon: 29	SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30			1	2 Rosh Hashanah
3	4	5	6	7	8	9
10	11 Columbus Day (USA) Indigenous Peoples' Day (USA) Thanksgiving Day (Canada) Yom Kippur	12	13	14	15 National Boss Day (USA)	16 Sukkot
17	18	19	20	21	22	23
24/31 Halloween - 31	25	26	27	28	29	30

OCTOBER 2027

Old Fashioned Bread Stuffing

- 1 (24 oz.) loaf hearty white sliced bread, torn into small pieces
- 2 eggs
- 1 (12 oz.) bag unseasoned cubed stuffing (dried bread cubes)
- 4 cups turkey or chicken stock
- 1 1/4 cups whole milk
- 10 Tbsp. unsalted butter, divided
- nonstick cooking spray
- 1 medium white onion, finely chopped
- 1 1/2 cups finely chopped celery
- 1 tsp. minced garlic
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 2 tsp. poultry seasoning
- 1 1/2 tsp. dried sage

Preheat oven to 350°F. Divide torn white bread between 2 rimmed baking pans. Transfer to oven and bake 12 to 15 minutes or until crisp. Set toasted bread aside; leave oven on at 350°F.

Meanwhile, place eggs in large bowl and whisk until smooth. Add cubed stuffing, stock and milk; toss to combine.

Melt 8 tablespoons butter in small pot or microwave-safe dish.

Spray large casserole dish with cooking spray.

Heat remaining 2 tablespoons butter in large skillet over medium heat. Add onion, celery, garlic, salt and pepper. Cook 5 to 7 minutes or until vegetables are softened, stirring occasionally. Add poultry seasoning and sage; cook 1 minute, stirring constantly.

Add toasted white bread, melted butter and onion mixture to bowl with cubed stuffing and milk. Stir for 1 minute or until toasted bread is very well moistened.

Transfer mixture to prepared baking dish and cover with foil. Transfer to oven and bake 30 minutes. Remove foil; bake 15 minutes longer or until the top of the stuffing is golden brown and the internal temperature reaches 165°F.

Makes 12 servings.



SUN	MON	TUE	WED	THU	FRI	SAT
	1 All Saints' Day	2 Election Day (USA)	3	4	5	6
7	8	9	10	11 Veterans Day (USA) Remembrance Day (Canada)	12	13
14	15	16	17	18	19	20
21	22	23	24	25 Thanksgiving Day (USA)	26	27
28	29	30				

OCTOBER

S	M	T	W	T	F	S
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10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

DECEMBER

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5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

First Quarter: 6
Full Moon: 13
Last Quarter: 20
New Moon: 27

NOVEMBER 2027



Cajun Turkey

- 1/4 cup kosher salt
- 2 Tbsp. garlic powder
- 2 Tbsp. smoked paprika
- 1 Tbsp. dried ground oregano
- 1 Tbsp. onion powder
- 2 tsp. ground black pepper
- 1 tsp. cayenne pepper
- 1 tsp. dried ground thyme
- 14–16 lb. turkey, thawed if frozen
- 4 sprigs fresh thyme
- 3 sprigs fresh oregano
- 1/2 large white onion sliced
- 3 Tbsp. canola oil
- orange slices, fresh herbs and cranberries, to garnish platter (optional)
- finely chopped fresh parsley for garnish (optional)

In small bowl, stir together salt, garlic powder, paprika, dried ground oregano, onion powder, black pepper, cayenne pepper, and dried ground thyme until well combined.

Preheat oven to 500°F with a rack set at the lowest level. Pat turkey completely dry with paper towels, and place turkey on rack inside roasting pan.

Sprinkle 1/4 cup of spice mixture into turkey's cavity. Place thyme, oregano and onion in cavity. Tuck turkey wings underneath the turkey. Liberally brush oil all over turkey.

Transfer turkey to oven and cook 30 minutes. Remove turkey from oven and carefully sprinkle with all the remaining spice mixture, using a wooden spoon or basting brush to press the rub onto the skin if needed.

Transfer turkey back to oven, reduce oven temperature to 350°F and continue roasting about 1 1/2 to 2 hours, until a probe thermometer inserted in the thickest part of the breast reaches 161°F.

When turkey is finished cooking, remove from oven, Transfer turkey to large cutting board and loosely tent with foil. Let rest 30 minutes.

Carve turkey and arrange on a large platter with garnishes like orange slices, herbs and cranberries, if desired. Sprinkle turkey with fresh parsley, if desired.

Makes 12 servings.

SUN	MON	TUE	WED	THU	FRI	SAT
NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23/30 24/31 25 26 27 28 29		1	2	3	4
5	6	7 Pearl Harbor Day, 1941 (USA)	8	9	10	11
12	13	14	15	16	17	18
19	20	21 Winter Begins	22	23	24	25 Christmas Day Hanukkah Begins
26 Boxing Day (Canada)	27	28	29	30	31	First Quarter: 6 Full Moon: 13 Last Quarter: 20 New Moon: 27

Printed in U.S.A.

DECEMBER 2027

NorthShoreFarms.com
7am-10pm daily

North Shore Farms

VIEW OUR CURRENT CIRCULAR ON DEMAND
USE YOUR SMART PHONE'S CAMERA TO SCAN THE QR CODE.

GLEN COVE	PT WASHINGTON	GREAT NECK	MINEOLA	COMMACK	N. BELLMORE	HAUPPAUGE	WHITESTONE	MAMARONECK
190 GLEN COVE AVE	770 PT WASHINGTON BLVD	90 HORACE HARDING BLVD	330 EAST JERICHO TPKE	40 VANDERBILT MOTOR PKWY	2820 JERUSALEM AVE	1235 VETERANS HWY	153-01 10TH AVE	805 MAMARONECK AVE
516.609.0303	516.767.9050	516.482.6287	516.280.6880	631.499.8350	516.409.4800	631.366.2001	718.767.3509	914.381.2576

Calendar for 2026

January

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

February

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

March

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

April

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

May

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

June

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

July

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

August

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

September

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

October

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

November

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

December

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Calendar for 2027

January

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

February

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28						

March

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

April

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

May

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

June

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

July

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

August

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

September

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

October

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

November

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

December

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Calendar for 2028

January

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

February

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29				

March

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

April

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

May

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

June

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

July

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

August

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

September

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

October

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

November

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

December

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
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