

Thanksgiving Around the World



Canada

- Thanksgiving is held on the second Monday in October in celebration of the harvest and past blessings.
- It has been an official holiday in Canada since 1879.
- Foods commonly found for a Canadian Thanksgiving include turkey, ham, tourteire, yams, mashed potatoes, split pea pudding and maple butter tart.



Pea Pudding

- **Ingredients**

- 500g yellow split peas
- 2 tbsp olive oil
- 1 onion , finely chopped
- 1 carrot , chopped
- 1 bay leaf
- 1 thyme sprig
- 1 tbsp malt vinegar
- 30g butter



Pea Pudding

1. Tip the peas into a bowl, cover with cold water and leave to soak overnight.
2. Heat the oil in a medium saucepan. Add the onion and carrot and fry over a low heat for 10-15 mins, or until soft and translucent but not brown.
3. Drain the peas and tip into the saucepan with the bay leaf and thyme. Cover with about 1 liter cold water, bring to the boil and skim off any foam. Reduce the heat to a simmer and cook, stirring often, for 2 hrs 30 mins, or until the peas are soft, adding more water as needed (you may need to add about 500ml). Remove and discard the bay leaf and thyme. Blitz with a hand blender until smooth, then stir through the vinegar and butter. Season with sea salt and some black pepper, then serve with thick slices of roast ham.



Mexico

- Thanksgiving holiday arrives days after Revolution Day (Dia de la Revolucion), a Mexican holiday that commemorates a 10-year revolution waged against dictator Jose de la Cru Porfirio Diaz Mori.
- Only some regions of Mexico may celebrate Thanksgiving and call it Dia del Pavo/ Turkey day.
- Common dishes turkey enchiladas, marinated roasted pork, and chorizo pumpkin soup.



Chipotle Carrots

- Ingredients
- 30 thin baby carrots (2 to 3 bunches), tops discarded, carrots scrubbed
- 2 chipotle chiles in adobo, minced, plus 1 teaspoon of adobo sauce from the can
- 1 tablespoon unsulfured molasses
- 2 1/2 tablespoons extra-virgin olive oil
- Kosher salt
- Freshly ground pepper
- 3 tablespoons sesame seeds
- 4 oz Watercress



Chipotle Carrots

Step 1

Preheat the oven to 350°. Toss the carrots on a rimmed baking sheet with the chipotles, molasses and 2 tablespoons of the olive oil; season with salt and pepper. Roast for 30 to 35 minutes, until the carrots are crisp-tender and browned. Transfer the carrots to a plate and let them cool completely.

Step 2

Meanwhile, in a skillet, toast the sesame seeds over moderate heat, tossing, until golden, 3 to 5 minutes. Stir in the remaining 1/2 tablespoon of olive oil and season with salt; let cool.

Step 3

On the plate, toss the carrots with the 1 teaspoon of adobo sauce. Arrange the carrots on 6 plates and scatter the watercress on top. Garnish with the sesame seeds.



South Korea

- Thanksgiving, also known as Chuseok is one of the most important and festive holidays of the year. This holiday last 3 days.
- Koreans celebrate Chuseok with special foods such as rice cake filled with sesame seeds, chestnuts, red beans, and other ingredients.



Vegan Japchae

- Ingredients
- 1 package sweet potato noodles (250g)
- 1 package smoked firm tofu (300g)
- 1 medium zucchini (200g)
- 1 small carrot (130g)
- 1 medium onion (150g)
- 3 scallion stalks
- 3 garlic cloves
- 6 shiitake mushrooms, rehydrated
- large handful of spinach
- sesame seeds



Vegan Japchae

1. Bring a large pot of water to a boil and cook sweet potato noodles following the directions on the package. Once cooked, drain and rinse with cold water to stop the cooking process. Add 1 tsp of sesame oil to coat the noodles, and then use scissors to cut the noodles (around 3-4 times). In the same pot, add in the spinach and blanch for 30 seconds. Rinse with cold water and squeeze the excess liquid out using a towel. Chop the bundled up spinach in half.
2. Slice all the vegetables into match stick sized pieces. They should all be relatively the same size. Cut the tofu into thin rectangles.
3. Put all the sauce ingredients into a small bowl and stir.
4. In a large wok, over medium high heat fry the smoked tofu with a little bit of sesame oil just until lightly browned on each side. Transfer into another bowl and set aside.
5. In the same wok, fry onions and garlic for 1 minute. Then add in the shiitake mushrooms and carrot and fry for another minute. Add in the zucchini and scallions and fry for one more minute. Slightly turn down the heat and add in the noodles, spinach, tofu and sauce. Toss and cook until all the sauce is all soaked up.
6. Serve and garnish with toasted sesame seeds.



Philippines

- When the United States fought against Spain and won in the Spanish-American War, Spain lost control of the Philippines and was then invaded by the Americans in 1898. During the time America occupied the Philippines, they brought with them the traditions of the US, and along with it, the Thanksgiving Holiday.
- When the Japanese invaded the Philippines during World War II, the Filipino people and the Americans celebrated this holiday in secret. Even though the Philippines gained independence in 1946, the tradition continued up until 1969.
- As of 2020, Thanksgiving has been revived as a commercial and cultural holiday. SM supermalls revived Thanksgiving Day on the same day as in the U.S.



Kaldereta- Philippino Beef Stew

- Ingredients

- 2 lbs beef chuck cut into 4 cm cubes
- 3 tblsp soy sauce
- 2 tbs vinegar
- 4 cloves of garlic (finely chopped)
- 4 tbs Vegetable oil

Sauce

- 2 large potatoes (quartered)
- 1 large carrot
- 1 medium green bell pepper
- 1 medium Red Bell Pepper
- 1 large Onion, chopped
- 3 tblsp Tomato Paste
- 2 tomatoes, sliced
- 2 tsp fish sauce
- 3 cups beef broth
- 2 cups water
- 2 pieces bay leaf
- 2 tsp brown sugar
- ½ tsp Worcestershire
- 1 red chili
- 1 cup grated cheddar cheese
- Salt and Pepper , to taste



Kaldereta- Philippino Beef Stew

1. Combine all the ingredients for the beef in a large bowl. Toss all together and let it marinate for 15 minutes
2. Heat 2 tbs of oil in large pot. Sitr-fry carrots and potatoes until lightly brown season with salt and pepper. Set aside. Stir-fry bell peppers until fragrant. Set aside
3. Remove the beef from the marinade, remove any garlic bits. Reserve the marinade. Add 2 tbs oil to the same pot over high heat. Sear the beef on both sides until brown and caramelized. Dot it in two batches if needed.
4. Push the beef to the side of the pot. Add the onions and cook until softened. Add the tomatoes and tomato paste, stir scraping the pan with a wooden spoon to loosen any browned bits at the bottom. Stir with the beef then add the marinade and fish sauce. Cover with lid and simmer until fragant, around 2 minutes.
5. Pour the beef stock, bay leaf, sugar, pickles,. Cover with lid. Bring to boil then adjust heat to medium-low. Cook until beef is tender. This could take 1-2 hours or longer depending on the thickness of the beef.
6. Add cack carrots and potatoes. Cook for 10 min until tender. Simmer without a lid to thicken the sauce.. Add grated cheese and simmer until it has completely melted. The sauce will thicken a bit more. Season with salt and pepper to taste. Add bell peppers, cook for 1-2 minutes. Remove from heat and serve with warm rice.



Brazil

- 'Dia de Acao de Gracias', means Thanksgiving Day in Portugese. In Brazil, Thanksgiving Day is celebrated in appreciation to the Almighty for the abundant harvest throughout the year and for all his blessings. The Thanksgiving Day in Brazil is also known for its huge carnival.
- Thanksgiving was introduced in Brazil by the Ambassador of Brazil In August 1949. In 1966, Brazil declared that the 4th Thursday of November as Thanksgiving holiday.
- Common foods eaten in Brazil during thanksgiving include turkey, mashed potatoes, corn stuffing, chile pork crackling, jaboticaba sauce, and corn stuffing.



Brazilian Corn Pudding

- Ingredients

- 3 cups fresh corn
- 2 cups whole milk
- 1 tsp salt
- ½ cup sugar
- Cinnamon, to serve



Brazilian Corn Pudding

1. Cut the kernels from the ears of corn and measure them out.
2. Place the corn in a blender with the milk and blend until smooth.
3. Pour the corn milk through a strainer or colander lined with cheesecloth. Stir and press the corn solids to remove the liquid. When you have most of the liquid out, gather together the corners of the cheesecloth and squeeze well to get as much liquid out as possible.
4. Place the strained corn milk into a wide, relatively large pot with the sugar. Stir to help the sugar dissolve. Place the pot over a medium heat and bring the mixture to a simmer, stirring to dissolve the sugar.
5. Simmer the mixture for around 15-20 minutes, stirring regularly at first, then continuously towards the end to prevent the mixture sticking and burning on the bottom, until the mixture thickens to the consistency of a semi-thick custard or pudding.
6. Sprinkle with cinnamon and serve warm or chilled.



Germany

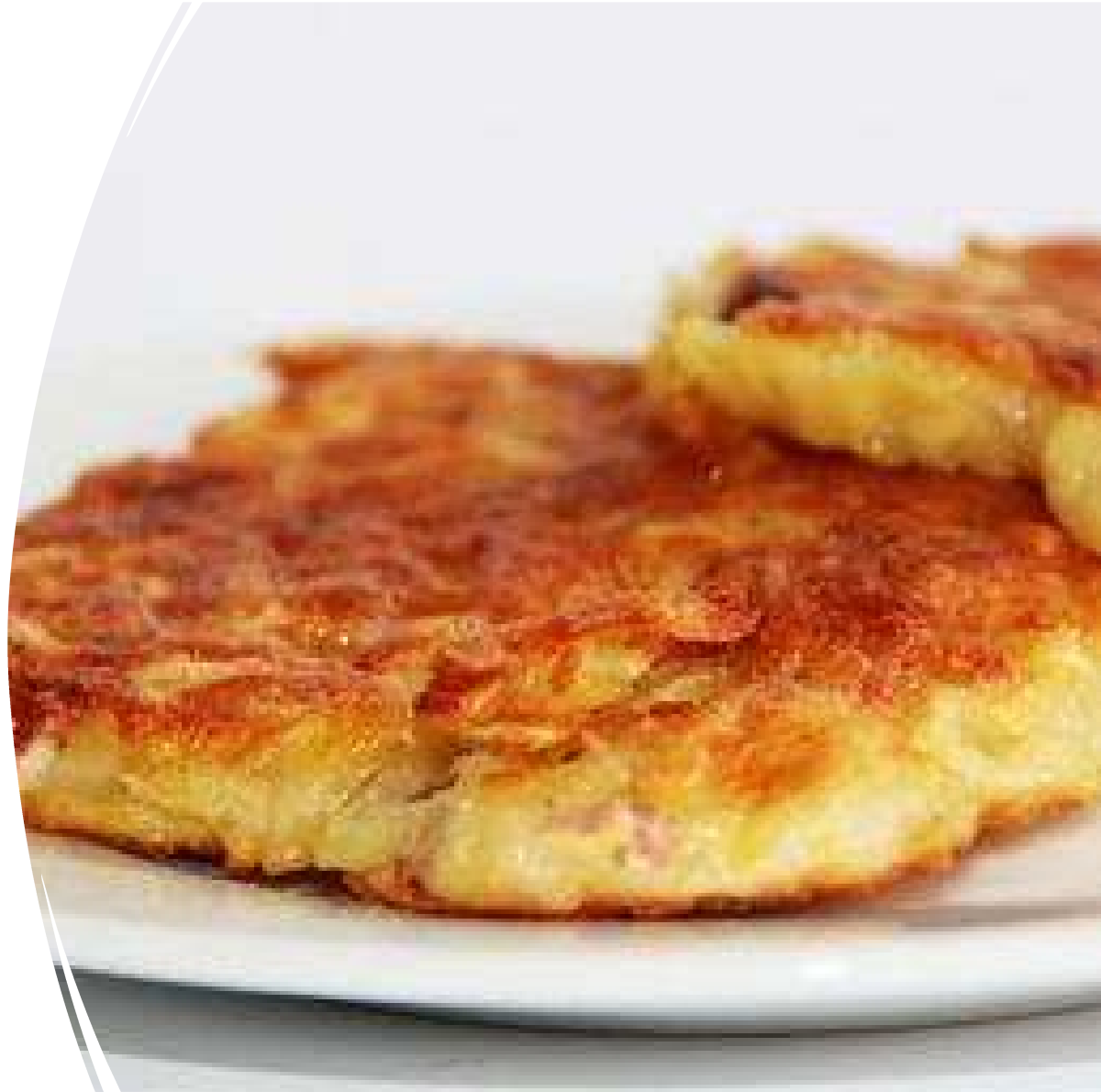
- Erntedankfest (The Harvest Thanksgiving Festival) is a popular German festival on the first Sunday of October. This day is a day for church services, parades, good food and thanksgiving for good fortunes of the past year.
- There is no tradition foods eaten throughout Germany for this holiday, but common foods eaten in Germany include roulade, red cabbage, and potato dumplings.



Kartoffelpuffer- Potato Pancake

- **Ingredients:**

- 2 eggs
- 2 tbsp all-purpose flour
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 6 medium potatoes, peeled and shredded
- 1/2 cup onions, finely chopped
- 1/4 cup vegetable oil



Kartoffelpuffer- Potato Pancake

1. In a large bowl, beat together eggs, flour, baking powder, salt, and pepper. Mix in potatoes and onions.
2. Heat oil in a large skillet over medium heat. Working in batches, drop heaping tablespoonfuls of the potato mixture into the skillet. Press to flatten. Cook for about 3 minutes on each side until browned and crispy. Drain on paper towels.



Liberia

- Thanksgiving is celebrated on the first Thursday of November. The Thanksgiving tradition in the African country of Liberia is rooted in the nation's founding as a colony of the American Colonization Society in 1821 by freed slaves from the United States.
- Considered to be a day for Liberians to give thanks for freedom and the founding of their country. People gather for a special meal, concerts and dancing.
- Common dishes include roasted chicken, mashed cassava, and green bean casserole.



Mashed Cassava

- Ingredients
 - 3 lbs cassava
 - ½ tsp salt
 - ½ cup evaporated milk
 - ½ cup grated cheese, cheddar
 - ¼ tsp black pepper
 - 1 tbsp butter
 - 1 tsp nutmeg



Mashed Cassava

1. Peel and cup cassava into small pieces.
2. Boil with water in a pot until tender, about 20-25 minutes. Add the salt. Drain cassava.
3. Warm milk over stove to a light simmer. Add to cassava.
4. Add cheese, black pepper, and nutmeg.

