

KROK

Thanksgiving with Your KROK

Hello Tyson!

On Thursday, our friends in the United States will be gathering to celebrate their Thanksgiving. With a holiday where food plays an important (if not the most important) role, we wanted to offer some inspiration on how to make the most of your KROK while preparing your Thanksgiving feast.

Main Course



The obvious star of the show on Thanksgiving is the turkey. Everybody has their preferred method of cooking but maybe it's time to try out a new spice rub. For best results, cover the turkey with this rub (and add some under the skin if you can) the day before so the flavors can penetrate the meat.

1. Toast some black peppercorns and dried chilies in a dry pan until aromatic and then crush down into a coarse texture in your KROK with salt.
2. Add a few different dried herbs or powders to the mixture with an equal amount of brown sugar. The sugar will caramelize while cooking and create a perfect

of brown sugar. The sugar will caramelize while cooking and create a perfect crust to keep all the juices in.

3. You can make this into a wet rub by just adding a few tablespoons of oil before rubbing the turkey down with it.

Side Dishes

If you plan on roasting any vegetables this year, we found this delicious Thai-inspired mixture to toss them with at [Hot Thai Kitchen](#). Pailin says to crush a few garlic cloves, 1 or 2 chilies, and some cilantro stems into a paste in your KROK before adding a bit of palm sugar and pounding down. Then mix with fish sauce and lime juice and finally toss in a handful of chopped shallots. This mixture can be made the day before, stored in the refrigerator. Roast any vegetables, toss with Pailin's mixture, and serve to everybody's delight.

Dessert



If you plan on making a classic pumpkin pie, or really any pumpkin spice flavored desserts, we have a few secrets to making the most flavorful, robust pumpkin spice using your KROK. The main ingredients of a pumpkin spice is usually ginger, cinnamon, cloves, nutmeg, and allspice, all powder form. If you plan ahead and get cinnamon sticks and whole cloves, roast these in a dry pan and then grind them down to a powder in your KROK. These flavors will be stronger, more pungent, and incredibly delicious.

Another not-so-secret ingredient to add to pumpkin spice is black pepper. Trust us! Add

a few peppercorns to the pan while roasting your cinnamon and cloves and grind it all down before adding freshly grated nutmeg, allspice, and ground ginger. You'll never taste a better pumpkin pie if you take the time to prepare these fresh ingredients before adding to your favorite pie recipe.

Happy cooking and happy Thanksgiving! 🦃

Tag us on Instagram @krocraft if you make any of these! We'd love to see what you've been cooking!



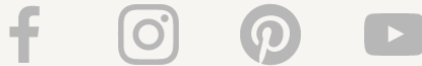
Live Cooking Class with Alessandra from Italy

On Sunday, December 4, our friend Alessandra will be hosting a free 30-minute online class exclusively for KROK owners. She'll show us how your KROK makes the best pesto, amongst other tips and tricks. Click below so you don't miss it!

Sign up now



Look out later this week for our **Black Friday** discount. Perfect for gifting a KROK to all the cooking lovers on your list.



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