

e-Book

99+ Thanksgiving Recipes eBook

for Holiday Gatherings



Recipes include:

Turkey

Ham

Dressing

Gravy

Sweet Potatoes

Casseroles

Desserts

And Much More!

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I. Turkey

1. Roast Turkey with Herbal Rub

Ingredients:

- 1 13-Pound WHOLE TURKEY fresh or thawed
- 1 Medium onion quartered
- 1 lemon quartered
- 1/4 Cup vegetable oil
- 1 Teaspoon dried thyme
- 1 Teaspoon dried tarragon
- 1 Tablespoon dried rosemary
- 1 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper

Instructions:

- Preheat oven to 325⁰ F.
- Remove giblets and neck from turkey and reserve for broth.
- Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities.
- In a small bowl, mix oil with herbs, salt and pepper. With your finger tips, gently loosen skin from the breast without pulling off the skin.
- Place 1 tablespoon of herb mixture under skin; replace skin. Rub cavities and outside of turkey with remaining herb mixture.
- Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.
- Place turkey, breast side up, on a rack in a large shallow (no more than 2-1/2 inches) deep roasting pan. Insert an oven-safe thermometer into the thickest part of the thigh, being careful it does not touch the bone.
- Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2-1/2 hours.
- Remove foil and baste bird with pan juices. Continue to roast for about another hour until meat thermometer registers 180⁰ F. in the thigh.
- Remove turkey from oven and allow to rest for 15-20 minutes before carving. Transfer to a large platter and serve with gravy.

2. Herb-Roasted Turkey with Citrus Glaze

Ingredients:

- 1 15-Pound WHOLE TURKEY fresh or frozen (thawed)
- 3 Large lemons and 2 Large limes
- 1-1/2 Teaspoon salt, divided
- 1/2 Teaspoon black pepper coarsely ground
- 1/4 Cup dry white wine (see note)
- 1/4 Cup packed brown sugar
- Pan Gravy
- 1 Bunch, each fresh sage, marjoram, and thyme, divided

Instructions:

- Preheat oven to 325⁰ F.
- Remove giblets and neck from turkey; reserve for gravy. Rinse turkey with cold running water and drain well. Blot dry with paper towels.
- Peel skin from lemons and limes to make rose garnishes. Reserve in refrigerator. Squeeze enough juice from the lemons and limes to equal 2 tablespoons each. Cut the remaining lemons and limes in half and place in the turkey cavity. Sprinkle salt in the cavity.
- In a small bowl, mix the wine, brown sugar, and citrus juices; reserve for glaze.
- Gently loosen skin from the turkey breast without totally detaching the skin and carefully place 1 tablespoon each fresh sage and marjoram under the skin. Replace the skin.
- Fold neck skin and fasten to the back with 1 or 2 skewers.
- Fold the wings under the back of the turkey. Return legs to tucked position.
- Place turkey, breast side up, on a rack in a large shallow (about 2-1/2 inches deep) roasting pan.
- Rub turkey with salt, pepper, and 2 to 3 tablespoons of salad oil. Insert oven-safe meat thermometer into the thickest part of the thigh, being careful that the pointed end of the thermometer does not touch the bone.
- Roast the turkey in a preheated 325⁰ F. oven about 3-3/4 hours.
- During the last hour of roasting time, baste with the pan drippings.
- During the last 30 minutes, baste with the citrus glaze.
- Loosely cover with lightweight foil to prevent excessive browning.
- Continue to roast until the thermometer registers 180⁰ F. in the thigh, or 170⁰ F. in the breast.
- Remove turkey from the oven and allow it to rest for 15-20 minutes before carving.
- Place on a warm large platter and garnish the platter with the remaining fresh herbs and lemon and lime roses.
- Prepare lemon and lime roses as follows: with a small sharp knife or vegetable peeler, cut a continuous thin 1-inch strip of peel. Avoid cutting into the white pith. Roll tightly, skin inside out, and secure with toothpicks. Reserve in a bowl filled with ice water until time for service.

3. Turkey Breast Braised with Garlic and Rice

Ingredients:

- 1 Cup long-grain rice
- 1 Can (14-1/2 ounces) chicken broth
- 1/2 Cup white wine
- 2 Teaspoons dried parsley
- 1/2 Teaspoon each dried rosemary, thyme and sage
- 1 Bay leaf
- 1 BONE-IN TURKEY BREAST (5-6 pounds)
- Paprika
- 3 Cloves garlic

Instructions:

- Preheat oven to 350⁰ F.
- In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf. Place turkey over rice mixture and sprinkle turkey generously with paprika.
- Cut off root ends of garlic cloves. Place whole garlic bulbs, cut-end-up, in rice around turkey breast.
- Cover top of Dutch oven with foil and lid.
- Bake at 350⁰ F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175⁰ F.
- Allow to stand 10 to 15 minutes before serving.
- To serve, carve turkey into slices and place on platter.
- Spoon rice mixture into serving bowl.
- Squeeze garlic from skins onto turkey and rice.

4. Herbed Roasted Turkey

Ingredients:

- 1 Whole 12 to 14 lb turkey
- 1/2 Cup rosemary sprigs (fresh)
- 1/2 Cup sage leaves (fresh)
- 1 Apple (quartered)
- 1 Stalk celery (halved)
- 1 Onion (halved)
- 1/2 Cup butter (melted)

Instructions:

- Remove giblets and neck from turkey; reserve for other uses if desired.
- Rinse turkey with cold water and pat dry. Loosen skin from the turkey breast a bit not totally detaching.
- Place rosemary and sage under skin then smooth skin over herbs and back into place. Place apple celery and onion into the neck cavity.
- Place the turkey breast side up on a rack in a shallow roasting pan and brush with melted butter.
- Cover turkey loosely with a "tent" of aluminum foil. Bake at 325⁰ F until meat thermometer registers about 180⁰F.
- This should take from 3 1/2 to 4 hours but begin checking after 3 hours.
- Remove turkey and let stand 15 minutes before carving. Serve with gravy.

5. Turkey Breast Braised with Garlic and Rice

Ingredients:

- 1 Cup long-grain rice
- 1 Can (14-1/2 ounces) chicken broth
- 1/2 Cup white wine
- 2 Teaspoons dried parsley
- 1/2 Teaspoon each dried rosemary, thyme and sage
- 1 Bay leaf
- 1 Bone-in Turkey Breast (5-6 pounds), Paprika
- 3 Cloves garlic

Instructions:

- Preheat oven to 350^o F.
- In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf.
- Place turkey over rice mixture and sprinkle turkey generously with paprika.
- Cut off root ends of garlic cloves.
- Place whole garlic bulbs, cut-end-up, in rice around turkey breast.
- Cover top of Dutch oven with foil and lid.
- Bake at 350^o F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175^o F.
- Allow to stand 10 to 15 minutes before serving.
- To serve, carve turkey into slices and place on platter. Spoon rice mixture into serving bowl. Squeeze garlic from skins onto turkey and rice.

6. Barbecued Turkey with Maple-Mustard Sauce

Ingredients:

For turkey:

- 6 Quarts water
- 2 Large onions (quartered)
- 1 Cup coarse salt
- 1 Cup chopped fresh ginger
- 3/4 Cup (packed) golden brown sugar
- 4 Large bay leaves
- 4 Whole star anise
- 12 Whole black peppercorns (crushed)
- 1 13- to 14-Pound Turkey, niblets discarded
- 4 Cups hickory smoke chips (soaked in water 30 minutes, drained)
- Disposable 9x6 1/4x1-inch aluminum broiler pans.
2 Large oranges, cut into wedges
- 1/4 Cup olive oil
- 2 Tablespoons oriental sesame oil

For glaze:

- 3/4 Cup pure maple syrup
- 1/2 Cup dry white wine
- 1/3 Cup Dijon mustard
- 2 Tablespoons (1/4 stick) butter

Instructions:

- First the turkey is soaked overnight in a brine to improve flavor and ensure moist meat. (Be sure to use a pot large enough to hold both the brine and the turkey.) The smokiness of the turkey is offset beautifully by the tangy, sweet glaze, which incorporates two quintessential Napa Valley Ingredients wine and mustard.
- To Prepare Turkey:
Combine first 8 ingredients in very large pot. Bring mixture to simmer, stirring until salt and sugar dissolve. Cool brine completely. Rinse turkey inside and out. Place turkey in brine, pressing to submerge. Chill overnight, turning turkey twice.
- If using charcoal barbecue:
Mound charcoal briquettes in barbecue and burn until light gray. Using tongs, carefully divide hot briquettes into 2 piles, 1 pile at each side of barbecue. Sprinkle each pile with generous 1/2 cup hickory chips. Place empty broiler pan between piles. Position grill at least 6 inches above briquettes. Position vents on barbecue so that chips smoke and briquettes burn but do not flame.
- If using gas or electric barbecue:
Preheat barbecue with all burners on high. Turn off center burner and lower outside burners to medium-low heat. Place generous 1/2 cup hickory chips in each of 2 broiler pans. Set pans over 2

lit burners. Place empty broiler pan over unlit burner. Position grill at least 6 inches above burners. Remove turkey from brine; discard brine. Pat turkey dry with paper towels. Place orange wedges in main cavity. Mix olive oil and sesame oil in small bowl. Brush over turkey. Arrange breast side up on grill, centering above empty broiler pan. Cover; cook until thermometer inserted into thickest part of thigh registers 160° F, adding 1 cup hickory chips (and 6 briquettes if using charcoal barbecue) to barbecue every 30 minutes, about 3 hours.

- For glaze:

Bring all ingredients to simmer in heavy medium saucepan. Brush glaze over turkey; cover and cook until thermometer inserted into thickest part of thigh registers 180° F, covering any dark areas of turkey with foil, about 1 hour longer. Transfer turkey to platter. Tent with foil and let stand 30 minutes. Serves 8.

7. Thanksgiving Turkey

Ingredients:

- 1 Turkey
- 1/2 Cup butter
- 2(12 fluid ounce) Canscola-flavored carbonated beverage
- 1 Apple (quartered)
- 1 Onion (chopped)
- 1 Tablespoon garlic powder
- 1 Tablespoon salt, 1tablespoon ground black pepper
- 4 Cloves crushed garlic
- 1 Tablespoon salt

Instructions:

- Preheat an outdoor smoker to 225 to 250⁰ F (110 to 120⁰ C).
- Remove all innards from the turkey and reserve for gravy, if desired.
- Rinse turkey under cold water and pat dry.
- Place butter or margarine, cola, apple, onion, garlic powder, salt and ground black pepper into the cavity of the turkey. Rub the crushed garlic over the outside of the bird and sprinkle with seasoned salt.
- Place the turkey in a 10x15 roasting pan and cover loosely with foil.
- Smoke at 225 to 250⁰ F (110 to 120⁰ C) for 10 hours, or until internal temperature equals 180⁰ F (80⁰ C).

8. Five Spiced Turkey

Ingredients:

- 6 Tablespoons low-sodium soya sauce
- 1 Tablespoon garlic powder
- 1 Teaspoon ground ginger
- 2 Teaspoons paprika
- 1 Tablespoon fresh chopped basil
- 2 Teaspoon parsley
- 1/4 Teaspoon black pepper
- 2 Teaspoons Chinese five-spice powder
- 1 (12-pound) Turkey, water

Instructions:

- Combine soy sauce, garlic powder, ginger, paprika, basil, parsley, pepper and five-spice powder in small bowl and let stand 20 minutes to thicken.
- Remove neck and giblets from turkey.
- Wash turkey well, then pat dry and season inside and out with salt and pepper.
- Pour 1/2 marinade over turkey, reserving other 1/2 for later use.
- Place turkey on rack in roaster. Pour about 1 cup water in bottom of roaster.
- Prepare foil tent to cover roaster.
- Spray underside of tent with non-stick cooking spray, place over turkey and seal sides.
- Roast turkey at 325^o F, basting often, until nicely browned, about 15 minutes per pound.
- Remove from oven, let turkey rest and serve on platter with reserved marinade as dipping sauce on side. Makes 12 to 14 servings.

9. Turkey Dumplings

Ingredients:

- 1 Pound cooked, chopped turkey meat
- 3 Cups water
- Salt and pepper to taste
- 3 Tablespoons all-purpose flour
- 1 (12 ounce) Package refrigerated biscuit dough

Instructions:

- Place the turkey, water, salt and pepper in a medium saucepan and bring to a boil.
- Reduce heat and simmer 30 to 40 minutes, or until a broth has formed.
- Spread flour on a medium cutting board or other flat surface.
- Roll out biscuit dough and cut it into 1x2 inch pieces.
- Drop the pieces into the broth and cook over low heat approximately 15 minutes.

II. Ham

10. Apricot Honey Ham Glaze

Spoon ham glaze over ham and baste during last 30 minutes of baking time.

Ingredients:

- 1/2 Cup apricot preserves
- 1/2 Cup honey
- 1 Tablespoon cornstarch
- 3 Tablespoons lemon juice
- 1/4 Teaspoon ground cloves

Instructions:

- Ham glaze directions.
- Combine all ham glaze ingredients in a saucepan over medium heat.
- Heat, stirring constantly, until thickened and bubbly.
- Spoon ham glaze over ham and baste during last 30 minutes of baking. Makes 1 cup of ham glaze.

11. Glazed Baked Ham

Ingredients:

- 1/3 Cup light brown sugar, packed
- 1/2 Cup honey
- 1/3 Cup dry red wine
- 1/2 Cup pineapple juice
- 1 Medium clove garlic, finely minced
- 1 Fully cooked ham, about 6 pounds

Instructions:

- In a large bowl or large food storage bag which will hold ham, combine the brown sugar, honey, wine, pineapple juice, and minced garlic.
- Place the ham in the marinade, turn to coat well, and let marinate for 6 hours or overnight in refrigerator.
- Preheat the oven to 350⁰ F.
- Place the ham on a rack in a roasting pan, reserving marinade for basting.
- Bake the ham, basting frequently with the reserved marinade, until a meat thermometer (not touching the bone) reads about 140⁰ F, or about 10 minutes per pound.
- Serves 8 to 10.

12. Apricot Honey Ham Glaze

Ingredients:

- 1/2 Cup apricot preserves
- 1/2 Cup honey
- 1 Tablespoon cornstarch
- 3 Tablespoons lemon juice
- 1/4 Teaspoon ground cloves

Instructions:

- Combine all ham glaze ingredients in a saucepan over medium heat.
- Heat, stirring constantly, until thickened and bubbly.
- Spoon ham glaze over ham and baste during last 30 minutes of baking.
- Makes 1 cup of ham glaze.
- Spoon ham glaze over ham and baste during last 30 minutes of baking time.

13. Glazed Baked Ham

Ingredients:

- 1/3 Cup light brown sugar, packed
- 1/2 Cup honey
- 1/3 Cup dry red wine
- 1/2 Cup pineapple juice
- 1 Medium clove garlic, finely minced
- 1 Fully cooked ham, about 6 pounds

Instructions:

- In a large bowl or large food storage bag which will hold ham, combine the brown sugar, honey, wine, pineapple juice, and minced garlic.
- Place the ham in the marinade, turn to coat well, and let marinate for 6 hours or overnight in refrigerator.

III. Gravy, Dressing and Stuffing

14. Gravy Secrets

Ingredients:

- For each cup of gravy you need one tablespoon each of fat and flour

Instructions:

- Beforehand make up some rich turkey broth, use the bones or the organs. I like to use the bones but that means no big uncarved turkey on the dinner table.
- You can simmer turkey neck, heart, gizzard, and some minced onion, and celery and ½ t salt in enough water to cover until vegetables are done.
- Dice the turkey liver and use the hot broth to simmer the diced turkey liver for about 15 minutes. The turkey bones yield much more broth and you can add more vegetables to the pan.
- Don't forget to get the brownings from the pan as mom says "that's the goodies" just after you've removed the cooked turkey and roasting rack from the roasting pan. Strain poultry drippings through a sieve into a 4-cup glass measuring cup.
- I then use 3 tb of corn oil to stir around in the bottom of the pan and get out the brown bits that have baked on. That gets added to my turkey drippings and I still really "wash" the pan out with my turkey broth if its made (or the water I'm going to use in my broth if I haven't made it yet).
- To make Gravy you need three things; well seasoned fat, flour, and good Rich broth.
- For each cup of finished gravy you need one tablespoon of Fat and one tablespoon of flour and 1 cup of broth.
- The trick is to know how many cups of broth you have and to see if you have that much fat.
- If you are light on the broth end you can add some canned chicken broth.
- If you are light on the fat side you can add a small amount of corn oil, or just save the rest of your broth for storing and reheating the turkey.
- There are a few more tricks to making good gravy. First be sure to take the measured fat and stir into it the measured flour and then put it over the burner. Make sure you have covered all the flour with fat and blended it well.
- Then you cook the flour and fat mixture until it begins to smell just slightly salty. It will be bubbly and look like its just this side of brown.
- Next, remove the pan from the burner and whisk in the entire measured liquids.
- Then return the pan to the burner and slowly bring this almost to a boil.
- Remember you already cooked the flour in the fat so all you need to do now is stir this until it thickens up to what you like. You can let it stay sort of thin or let it cook out until it is thicker than your Mashed potatoes.

15. Basic Turkey Gravy

Ingredients:

- 1 Package Neck, heart, gizzard from TURKEY giblets
- 1 Medium carrot thickly sliced
- 1 Medium onion thickly sliced
- 1 Medium celery rib thickly sliced
- 1/2 Teaspoon salt
- 1 TURKEY liver
- 3 Tablespoons fat from poultry drippings
- 3 Tablespoons all-purpose flour
- 1/2 Teaspoon salt

Instructions:

- In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover.
- Heat to boiling. Reduce heat to low; cover and simmer 45 minutes.
- Add liver and cook 15 minutes longer. Strain both into a large bowl; cover and reserve broth in the refrigerator.
- To make gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup.
- Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top.
- Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.
- Meanwhile, skim and discard any fat that remains on top of the poultry drippings. Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups.
- Gradually whisk in warm poultry drippings/broth mixture.
- Cook and stir, until gravy boils and is slightly thick.

16. Giblet Gravy

Ingredients:

- 1 Package Neck, heart, gizzard from TURKEY giblets
- 1 Medium carrot thickly sliced
- 1 Medium onion thickly sliced
- 1 Medium celery rib thickly sliced
- 1/2 Teaspoon salt
- 1 TURKEY liver
- 3 Tablespoons fat from poultry drippings
- 3 Tablespoons all-purpose flour
- 1/2 Teaspoon salt
- Pepper to taste

Instructions:

- In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover.
- Heat to boiling. Reduce heat to low; cover and simmer 45 minutes.
- Add liver and cook 15 minutes longer.
- Strain broth into a large bowl; cover and reserve broth in the refrigerator.
- To make the gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup.
- Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top.
- Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.
- Meanwhile, skim and discard any fat that remains on top of the poultry drippings.
- Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups.
- Gradually whisk in warm poultry drippings/broth mixture.
- Pull cooked meat from the neck and discard bones.
- Coarsely chop the neck meat and cooked giblets and stir into gravy.
- Season with salt and pepper.
- Cook and stir until gravy simmers and is slightly thick.

17. Guilt-Free Turkey Gravy

Ingredients:

- 1/4 Cup cornstarch
- 1/4 Cup water
- 4 Cups TURKEY BROTH and defatted pan juices recipe below
- Salt and pepper

Instructions:

- In a large saucepan, over medium heat, bring turkey broth and pan juices to a boil.
- Meanwhile, blend until smooth the cornstarch and water.
- Whisking constantly, slowly add the cornstarch mixture and continue stirring until the gravy is thickened.
- Season to taste with salt and pepper.

18. Southwestern Jalapeno Cornbread Dressing

Ingredients:

- 4 Cups cornbread crumbled
- 10 Slices dried bread cubed
- 1 Pound MILD ITALIAN TURKEY SAUSAGE
- 1-1/2 Cups celery chopped
- 1 Cup onion chopped
- 1-1/2 teaspoon salt
- 1 Teaspoon poultry seasoning
- 1/4 Cup Jalapeno peppers seeded and chopped
- 2 eggs slightly beaten
- 1 Cup TURKEY BROTH

Instructions:

- Preheat oven to 325⁰ F.
- In large bowl combine cornbread and bread cubes.
- In large skillet, over medium-high heat, saute sausage, celery and onion until sausage is no longer pink and vegetables are tender; combine with cornbread mixture.
- Add salt, poultry seasoning, jalapeno peppers, eggs and turkey broth.
- Spoon dressing into lightly greased 3-quart casserole dish.
- Bake, covered, at 325⁰ F. 45 to 50 minutes.

19. Minnesota Wild Rice Dressing

Ingredients:

- 4 Slices TURKEY BACON cut into 1-inch pieces
- 1 Cup onion chopped
- 1 Cup celery chopped
- 1/2 Pound mushrooms sliced
- 1 Package (4 ounces) wild rice cooked according to package directions
- 2 Cups bread crumbs
- 1/2 Pound TURKEY BREAKFAST SAUSAGE cooked
- 1 Teaspoon dried oregano
- 1/2 Teaspoon dried sage
- Salt
- Pepper

Instructions:

- Preheat oven to 325⁰ F.
- In medium-size skillet, over medium heat, saute bacon until almost crisp.
- Add onion, celery and mushrooms; continue cooking until vegetables are tender.
- In large bowl combine bacon mixture, wild rice, bread crumbs, sausage, oregano and sage.
- Season to taste with salt and pepper if desired.
- Spoon dressing into lightly greased 2-quart casserole dish.
- Bake, covered, at 325⁰ F. 35 to 40 minutes.

20. Old Fashioned Bread Stuffing

Ingredients:

- 3-4 loaves of white bread (or 5 if you like leftovers)
- Water
- Chicken broth
- Insides of the turkey
- 2 Bunches of celery
- 1 or 2 Onions
- 2 tablespoons butter
- 1/2 teaspoon sage
- Oysters (optional)
- Mushrooms (optional)

Instructions:

- The night before you want to eat the stuffing, break the bread into small pieces (about 1 inch squares) into 2 huge bowls or pots. Let the bread sit overnight to dry out.
- The next day, after you remove the insides of turkey, boil them in water in 2/3 qt. saucepan until cooked (about 20/30 minutes). Remove insides for later use or discard. Keep water and put aside.
- Preheat oven to 350° F.
- Chop onion and celery and place into food processor until minced.
- Melt 2-3 tablespoons of butter in large saucepan.
- Saute onion and celery until heated through. Do not brown! (Saute mushrooms also at this time if wanted). Depending on how much stuffing you want and how much celery and onion you've chopped, you may have to saute the onion and celery in two parts.
- Once cooked, pour the onion/celery mixture directly over the dried out bread.
- Pour 1/2 teaspoon sage over bread/onion/celery mixture.
- Then take your reserved water and pour slowly over bread. The bread will shrink as you do this. Be careful not to pour too much water in.
- Mixture thoroughly and smell/taste for perfect stuffing.
- If you need more liquid, open a can of chicken broth and pour over bread. If you need more spice, add more sage.
- If you are using oysters, add them now.
- Once stuffing is of a consistency that it will stick together and does not look too dry, do not add more liquid.
- Either stuff in turkey to be baked in oven, or put in 9 x 13 pan.
- If using oysters, it is recommended that you bake the stuffing in a pan so as to ensure the oysters will be cooked through.
- Bake in 350° F oven for 45 minutes to an hour. You want the stuffing to have a nice brown crust on top.

21. Green Onion and Cornbread Stuffing

Ingredients:

- 1 Can (10-1/2 ounces) condensed French onion soup
- 1 Soup Can water
- 1/4 Cup margarine
- 1 Cup celery cut into 1/4-inch cubes
- 1 Cup green onions thinly sliced
- 1-1/2 teaspoon poultry seasoning
- 2 Packages (8 ounces each) cornbread stuffing mix
- Vegetable cooking spray

Instructions:

- Preheat oven to 350⁰ F.
- In 5-quart saucepan combine soup, water, margarine, celery, onions, and poultry seasoning. Bring to boil and remove from heat.
- Stir in cornbread stuffing mix.
- Bake stuffing in 1-1/2 quart casserole coated with non-stick vegetable cooking spray.
- Bake, covered, at 350⁰ F. 45 minutes or until set.

22. Bread and Oyster Stuffing

Ingredients:

- 1 pound White bread slices (dried in a 250° oven for 1 hour, about 10 to 12 cups torn)
- 3/4 Cup butter or margarine
- 2 Cups finely chopped celery
- 2 Cups finely chopped onion
- 1/2 Cup milk, scalded
- 3 Containers of fresh or canned oysters (16 to 24 ounces total) drained
- 1 Teaspoon lemon juice
- 1/4 Teaspoon salt
- 3/4 Teaspoon poultry seasoning
- 1/4 Teaspoon black pepper

Instructions:

- Sauté onion and celery in butter.
- Tear the dried bread up into a large bowl; sprinkle with warm milk then toss.
- Add onion and celery mixture and the drained oysters.
- Stir gently to mix ingredients together.
- Sprinkle with lemon juice, poultry seasoning, salt and pepper.
- Mix thoroughly but gently.

23. Greek Chopped Meat Stuffing

Ingredients:

- 2 Onions (chopped)
- 2 tb Chopped fresh parsley
- 1 Stalk celery (chopped)
- 1 tb Chopped fresh dill
- 2 Tablespoons butter, 3/4 lb Roasted chestnuts (peeled)
- 1 lb Ground beef, coarsely chopped liver from turkey, finely chopped 1/4 lb Pignoli nuts
- 1/2 c White raisins
- 1 lb Mild breakfast sausage
- 1/4 c White rice
- 1/2 c Dry red wine
- 1 c Water, 2 tb Tomato paste
- 1 lb White bread crumbs, salt and pepper to taste

Instructions:

- Brown onions and celery in butter.
- Add beef, liver, and sausage and cook until brown.
- Add wine and tomato paste, then herbs, and simmer until meat is tender.
- Add nuts, raisins, and rice.
- Stir in water and cook, covered, until the rice is done.
- Mix in bread crumbs and season to taste. Stuff loosely into the turkey. Stuffs a 10-12 pound turkey.

24. Chopped Egg Stuffing

Ingredients:

- 1 Cup chopped onion
- 1/2 Cup butter
- 1 1/2 Teaspoon salt
- 1 Cup chicken stock or bouillon
- 8 Cups small bread cubes
- 5 Hard-cooked eggs (chopped)
- 1/2 Cup chopped parsley

Instructions:

- Sauté onion in butter until soft; sprinkle with salt then pour stock into the onion mixture.
- Bring to a boil.
- In a large bowl combine egg, parsley and bread cubes.
- Pour onion liqued over the mixture.
- Stir gently until well mixed.
- Makes about 12 cups. Stuffing can be baked in the bird or bake at 325° F for about 45 to 50 minutes in a covered, buttered casserole.

25. Green Onion and Cornbread Stuffing

Ingredients:

- 1 Can (10-1/2 ounces) condensed French onion soup
- Soup Can water
- 1/4 Cup margarine
- 1 Cup celery cut into 1/4-inch cubes
- 1 Cup green onions thinly sliced
- 1-1/2 Teaspoon poultry seasoning
- 2 Packages (8 ounces each) cornbread stuffing mix
- Vegetable cooking spray

Instructions:

- Preheat oven to 350⁰ F.
- In 5-quart saucepan combine soup, water, margarine, celery, onions, and poultry seasoning.
- Bring to boil and remove from heat.
- Stir in cornbread stuffing mix.
- Bake stuffing in 1-1/2 quart casserole coated with non-stick vegetable cooking spray.
- Bake, covered, at 350⁰ F. 45 minutes or until set.

26. Dutch Potato Filling

Ingredients:

- 6 potatoes, boiled and mashed
- 1 egg beaten, (added to the mashed potatoes)
- 1/4 c. each sauteed onion and celery added to the mashed potatoes
- 6 pieces of cubed bread (any kind) mixed in with the potatoes

Instructions:

- Bake at 350⁰ F for 30 minutes or until browned on top.
- Serve with gravy.

IV. Vegetables, Casseroles and Appetizers

27. Fruited Sweet Potatoes

Ingredients:

- 1 Can (40 ounces) sweet potatoes drained and mashed
- 1 Can (8 ounces) crushed pineapple in juice drained
- 1/4 Cup each bourbon, brown sugar, golden raisins, shredded coconut and walnuts
- 2 Teaspoons pumpkin pie spice
- 1 Teaspoon salt
- Vegetable cooking spray

Instructions:

- Preheat oven to 350⁰ F.
- In large bowl, combine sweet potatoes, pineapple, bourbon, brown sugar, raisins, coconut, walnuts, pumpkin pie spice and salt.
- Pour mixture into 2-quart casserole dish that has been sprayed with cooking spray.
- Bake at 350⁰ F. for 40 minutes.

28. Sweet Potato Casserole

Ingredients:

- 2 lbs. Sweet potatoes, boiled, peeled and mashed
- 2 Eggs, beaten 2 oz.
- Margarine, melted
- 1/2 Cup brown sugar
- 1 Cup buttermilk
- 1/4 Teaspoon baking soda
- 1/2 Teaspoon nutmeg and cinnamon

Instructions:

- Preheat oven to 350^o F.
- Combine all ingredients and mix well. Will be very soupy.
- Bake at 350°F for 1 hour.

29. Mashed Sweet Potatoes

Ingredients:

- 4 Medium sweet potatoes, peeled
- 1 Tablespoon butter
- 1/4 Cup milk
- 3/8 Cup brown sugar
- 1 Teaspoon cinnamon

Instructions:

- Boil water.
- Peel potatoes and cut into small cubes.
- Put in boiling water. Let cook until potatoes are soft.
- Remove potatoes, place in bowl.
- Mash potatoes with potato masher or mixer.
- Add butter and milk; stir.
- Add brown sugar and cinnamon, stir.
- Dish onto bowl or plate.
- Sprinkle cinnamon lightly over top.

30. Praline Sweet Potatoes Recipe

Ingredients:

- 4 C. Mashed sweet potato - canned or fresh
- 1/2 C. White sugar
- 2 T. Vanilla extract
- 4 Eggs - beaten
- 1/2 Pint heavy cream
- 1/4 lb. Butter or margarine
- 1 C. Brown sugar
- 1/2 C. Flour
- 1 1/4 C. Chopped pecans

Instructions:

- Butter one 2 quart casserole dish. Preheat oven to 350^o F
- In a mixing bowl, combine potatoes, sugar, vanilla, eggs, and cream.
- Blend well.
- Spread into casserole dish evenly.
- Prepare the topping by combining the butter, brown sugar, flour, and pecans.
- Mix until crumbly and sprinkle over top sweet potato mixture.
- Bake for 30 minutes.
- Serving Size: 6

31. Garlic Mashed Potatoes

Ingredients:

- 8 Potatoes (peeled and quartered)
- 1/2 Cup milk
- 1/4 Cup butter
- 2 Cloves garlic minced
- Salt to taste
- 1 Pinch ground white pepper
- 2 Tablespoons sesame seeds

Instructions:

- Bring a large pot of water to boil; add potatoes, and boil until soft, about 20 to 25 minutes.
- Drain, and place in a large bowl.
- Combine potatoes with milk, butter, garlic, salt, and pepper.
- Mix with an electric mixer or potato masher to your desired consistency.
- Sprinkle with sesame seeds.

32. Roast Garlic Mashed Potatoes

Ingredients:

- 8 to 10 Cloves garlic, peeled
- 1 Cup olive oil
- 4 Russet potatoes
- 2 Tablespoons butter
- 1/3 to 1/2 Cup heavy cream
- 1/4 Cup Asiago cheese, grated 2 tablespoons
- Parmigiano-Reggiano cheese, grated
- Salt and pepper, to taste

Instructions:

- Put the garlic and olive oil in a heavy saucepan over lowest possible heat and simmer until soft; 30 to 40 minutes.
- Drain off oil (reserve for marinades or vinaigrettes).
- Purée garlic; set aside.
- Meanwhile, prick potatoes with a fork and bake in a 400°F oven for 1 hour, or until soft. While still hot, peel and mash, or pass through a potato ricer.
- Melt butter in heavy cream; whisk in puréed garlic.
- Stir into potatoes.
- Stir in cheeses and season with salt and pepper.
- Spoon into a gratin dish.
- Place in a 400°F oven for 12 to 15 minutes or until browned and bubbling.

33. Crockpot Scalloped Potatoes

Ingredients:

- 6-8 Thinly sliced potatoes
- 1 Can cheddar cheese soup
- 1 Cup velveeta cheese
- 1-1/2 Cups grated sharp cheddar cheese
- 1 Can (12 oz.) Evaporated milk
- Salt and pepper

Instructions:

- Spray crockpot with cooking spray.
- Fill crockpot half full of the sliced potatoes.
- Layer 1/2 can of soup, 1/2 cup velveeta cheese, chunked, 3/4 cup grated sharp cheese, and 1/2 can of milk.
- Add salt and pepper to taste.
- Layer remaining ingredients in same order.
- Cook on high about 6 hours. You need to check for you may need to add more milk. You can preboil the potatoes for quicker cooking.

34. Squash Casserole

Ingredients:

- 4 Cups cooked yellow crook neck squash
- 1 Medium onion
- 1 Teaspoon salt
- 1/2 Teaspoon pepper
- 1 Stick butter or margarine
- 2 Cups crushed Cheezit crackers
- 2 Cups shredded cheddar cheese
- 1 Cup milk or heavy cream

Instructions:

- Cook the squash, onion, butter, salt and pepper until onion and squash are tender.
- Mix remaining ingredients except for 3/4 cup of the crackers and 3/4 cup of the shredded cheese.
- Pour into a 2 quart casserole and top with remaining crackers & cheese.
- Bake at 350⁰ F for 30 minutes.

35. Stuffed Acorn Squash

Ingredients:

- 2 Acorn squash
- 2 Carrots, grated 1 can (8 oz.)
- Crushed pineapple 2 tablespoons
- Dried white raisins
- 1/4 Teaspoon ginger

Instructions:

- Cut squash in half; scoop out seeds. Place in baking dish.
- Combine remaining ingredients and spoon into squash cavities.
- Bake at 350°F for 30 minutes or until squash is tender.

36. Thanksgiving Cranberry Relish

Ingredients:

- 4 c. Cranberries
- 2 Oranges
- 1 1/2 c. Sugar

Instructions:

- Wash cranberries and oranges.
- Cut oranges into quarters and core.
- Put cranberries and oranges through a food processor or blender.
- Add sugar and mix well.
- This is best if made at least 2 days before Thanksgiving.

37. Cranberry Bourbon Relish

Ingredients:

- 2 C. Bourbon
- 1/2 C. Minced shallot
- Zest of 1 large orange
- 2 (12 oz.) Bags fresh cranberries
- 2 C. Sugar
- 1 t. Fresh grated ginger
- 2 t. Ground black pepper

Instructions:

- Combine in a non-reactive saucepan (not aluminum) the bourbon, shallots, ginger and orange zest.
- Bring to a boil, lower heat and simmer until it reduces to a syrupy glaze (about 10 minutes).
- Add cranberries and sugar.
- Raise heat and bring to a boil stirring to combine.
- Lower heat and cook until cranberries start to burst.
- Remove from heat and add pepper.
- Cool and refrigerate until needed. Serves 8 -10.

38. Cranberry Sauce

Ingredients:

- 1-1/2 C Sugar
- 1 Navel orange
- 1/2 t Grated ginger
- 4 Cup cranberries
- 1/2 C (2 oz.) Toasted pecans

Instructions:

- Grate the orange peel and add to a pot with the sugar and ginger.
- Add the juice from the orange into the pot and simmer over medium heat until the sugar is dissolved.
- Add cranberries and cook until they pop - about 5 minutes.
- Add pecans and cool sauce.

39. Deviled Eggs

Ingredients:

- 8 Eggs
- 1/2 Teaspoon prepared mustard
- 1 Tablespoon creamy salad dressing
- Salt and pepper to taste
- 1 Pinch paprika

Instructions:

- Place eggs in saucepan and cover with water.
- Bring to boil.
- Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes.
- Remove from hot water and cool.
- Peel and cut in half lengthwise.
- Remove yolks and combine with mustard, salad dressing and salt and pepper.
- Mix together until smooth.
- Refill each egg half with the yolk mixture and sprinkle with paprika.

40. Best Pickled Eggs

Ingredients:

- 12 Eggs
- 4 Cups distilled white vinegar
- 6 Cloves garlic
- 1 Tablespoon whole white peppercorns
- 1 Tablespoon whole allspice
- 2 Slices fresh ginger root (optional)

Instructions:

- Place eggs in saucepan and cover with water.
- Bring to boil.
- Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes.
- Cool in cold water and peel.
- In a saucepan, combine vinegar, garlic, peppercorns and allspice.
- Add sliced ginger if desired.
- Simmer for 10 minutes.
- Place eggs in sterilized preserving jars.
- Pour vinegar mixture over eggs; strain if desired.
- Seal and immerse jars in preserving saucepan with rack to hold jars at least 1-inch water above tops of jars. Cover and boil for 10 minutes.
- Remove jars and cool.
- Check seals, the lid should not move at all when pressed.
- Store about one month before opening.

41. Sweet Pickled Eggs

Ingredients:

- 12 Eggs
- 1 Large onion, sliced into rings
- 2 Cups white wine vinegar
- 2 Cups water
- 1/2 Cup white sugar
- 1 Teaspoon salt
- 1 Tablespoon pickling spice, wrapped in cheesecloth

Instructions:

- Cover eggs with water in a large pot.
- Cover with lid. Bring to a boil over medium-high heat.
- Boil gently for 10 minutes.
- Drain. Run cold water over eggs until they are cold. Shell eggs.
- Prepare the brine in a saucepan by combining the vinegar, water, sugar and salt.
- Stir over medium heat until sugar is dissolved.
- Layer the eggs (whole) and onion rings in a sterilized 2 quart jar to within 1 inch of the top.
- Add pickling spice to brine.
- Swirl bag around for 30 seconds.
- Remove bag.
- Pour brine over eggs to fill jar with 1/4 inch from top.
- Seal with a sterilized lid.
- Store in the refrigerator for 1 to 2 weeks before serving.
- Serve chilled.

42. Pickled Pumpkin

Ingredients:

- 4 Pounds peeled and diced pumpkin
- 5 Cups white sugar
- 5 Cups distilled white vinegar
- 4 Cinnamon sticks
- 15 Whole cloves

Instructions:

- Place the pumpkin in a large, deep bowl.
- In a large saucepan, mix the sugar, vinegar, cinnamon sticks and cloves.
- Boil 5 minutes.
- Pour the hot liquid over the pumpkin in the bowl.
- Cover and set aside 8 hours, or overnight.
- Strain the liquid into a large saucepan.
- Boil 5 minutes.
- Remove the cinnamon sticks and cloves, leaving a few bits for decoration.
- Place the pumpkin back into the liquid and return to boiling.
- Boil 5 minutes, or until pumpkin is transparent but crisp.
- Allow the mixture to cool.
- Transfer to sterile jars and refrigerate.

43. Dinner in a Pumpkin I

Ingredients:

- 1 Medium sugar pumpkin
- 1 1/2 Pounds lean ground beef
- 1 Onion, chopped
- 1 Clove garlic, minced
- 1 1/2 Teaspoon white sugar
- 1 1/2 Teaspoon Italian seasoning
- 1 1/2 Teaspoon salt
- 1/8 Teaspoon ground black pepper
- 4 Cups tomato juice
- 3 Cups shredded cabbage
- 1/2 Pound fresh green beans, washed and trimmed
- 1 Cup uncooked white rice

Instructions:

- Preheat oven to 350⁰ F (175⁰ C).
- Wash pumpkin, cut off top, scrape out seeds and discard.
- Place hamburger in a large, deep skillet.
- Crumble and cook over medium high heat until evenly brown.
- Drain fat, add onion and garlic; saute slightly.
- Add sugar, Italian herbs, salt, pepper, tomato juice and rice; mix thoroughly.
- Layer inside of pumpkin with 1/3 of cabbage, green beans and beef and rice mixture.
- Repeat layers, replace lid and bake for 2 to 3 hours.

44. Roasted Pumpkin Seeds

Ingredients:

- 1 1/2 Cups raw whole pumpkin seeds
- 2 Teaspoons butter, melted
- 1 Pinch salt

Instructions:

- Preheat oven to 300° F (150° C).
- Toss seeds in a bowl with the melted butter and salt.
- Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown; stir occasionally.

45. Stuffed Jalapenos

Ingredients:

- 2 (7 ounce) Cans jalapeno peppers
- 6 Ounces shredded Mexican-style cheese blend
- 1 Pound pork sausage, hot
- 1 (5.5 ounce) Package spicy seasoning coating mix

Instructions:

- Slice peppers lengthwise, remove seeds and core; fill with cheese.
- Roll out sausage with rolling pin, between two layers of plastic wrap.
- Remove plastic from sausage, and wrap a thin coating of sausage around each jalapeno.
- Roll peppers in spicy seasoned coating mix.
- Bake at 350⁰ F (175⁰ C) for 15 to 25 minutes or until brown and sizzling and cheese is melted.

46. Stuffed Mushrooms II

Ingredients:

- 1 Pound fresh mushrooms, stems removed
- 1 (12 ounce) Package chicken-flavor stuffing mix
- 1 (10.75 ounce) Can condensed cream of mushroom soup
- 10 3/4 Fluid ounces milk

Instructions:

- Preheat oven to 350⁰ F. (175⁰ C).
- Grease one 9x13 inch baking dish.
- Prepare stuffing according to package directions.
- Fill mushrooms with stuffing and layer in baking dish.
- Dilute can of soup with one can of milk. Pour over the mushrooms, cover and bake for 25 minutes.

47. Sugar Coated Pecans

Ingredients:

- 1 Egg white
- 1 Tablespoon water
- 1 Pound pecan halves
- 1 Cup white sugar
- 3/4 Teaspoon salt
- 1/2 Teaspoon ground cinnamon

Instructions:

- Preheat oven to 250⁰ F (120⁰ C).
- Grease one baking sheet.
- In a mixing bowl, whip together the egg white and water until frothy.
- In a separate bowl, mix together sugar, salt, and cinnamon.
- Add pecans to egg whites, stir to coat the nuts evenly.
- Remove the nuts, and toss them in the sugar mixture until coated.
- Spread the nuts out on the prepared baking sheet.
- Bake at 250⁰ F (120⁰ C) for 1 hour.
- Stir every 15 minutes.

48. Frosted Pecan Bites

Ingredients:

- 1 Pound pecan halves
- 1/2 Cup butter
- 1 Cup white sugar
- 2 Egg whites, stiffly beaten
- 1 Pinch salt

Instructions:

- Preheat oven to 275⁰ F (135⁰ C).
- Toast pecans for 10 to 15 minutes or until lightly toasted. Set aside to cool.
- Fold sugar, salt and pecans into egg whites.
- Increase oven temperature to 325⁰ F (165⁰ C).
- Melt butter or margarine on a sheet pan.
- Spread the nut mixture over pan and bake for 30 minutes, stirring every 10 minutes.
- Remove from oven and allow to cool.

49. Tasty Toothpick Appetizers

Ingredients:

- Toothpicks
- 1/2 Pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces
- 1 (10 ounce) Jar red or green maraschino cherries, drained
- 1 (5 ounce) Jar small green olives
- 1 (8 ounce) Package processed cheese food, cubed

Instructions:

- Onto each toothpick, place one piece of sausage, one cherry, one olive and one cube of cheese.
- Arrange them neatly on a plate.
- Eat the entire contents of the toothpick at once, but don't eat the toothpick!

**V. Bread, Crackers, Muffins and Balls
(Fritters)**

50. Famous Pumpkin Nut Bread

Ingredients:

- 1 Cup butter, melted
- 4 Eggs
- 1 Can (14-1/2 oz.) pumpkin
- 1/2 Teaspoon salt
- 2 Teaspoons baking powder
- 1 Teaspoon baking soda
- 1 Teaspoon ground cloves
- 1 Teaspoon ground nutmeg
- 1 Teaspoon ground cinnamon
- 1 Cup sugar
- 1 Cup brown sugar
- 2-3/4 Cups flour
- 1 Cup chopped nuts

Instructions:

- Melt butter.
- Add eggs and pumpkin. Beat thoroughly.
- Add sugars, baking soda and powder, and spices. Beat thoroughly until all lumps are removed.
- Add flour. Beat thoroughly.
- Add nuts and mix.
- Spoon into 2 greased bread pans.
- Bake for 1 hour at 350⁰ F. Test with toothpick to ensure loaves are ready.

51. Thanksgiving Pumpkin Bread

Ingredients:

- 1 1/2 c. Pumpkin
- 3/4 c. Vegetable oil
- 2 1/2 c. flour
- 2 c. Sugar
- 1 1/2 Teaspoon baking soda
- 1 1/4 Teaspoon salt
- 3/4 Teaspoons nutmeg
- 3/4 Teaspoons cinnamon
- 1 c. Nuts chopped
- 1 c. Raisin
- 3 1 lb. Coffee cans

Instructions:

- Preheat oven to 350° F.
- Makes three loaves.
- Beat these together: 1 1/2 c. pumpkin 3/4 c. vegetable oil
- Then add: 2 1/2 c. flour 2 c. sugar 1 1/2 teaspoon baking soda 1 1/4 teaspoon salt 3/4 teaspoons nutmeg 3/4 teaspoons cinnamon 1 c. nuts, chopped 1 c. raisins, if desired
- Mix until all ingredients are thoroughly moistened.
- Fill three ungreased 1 lb. coffee cans, 1/2 full.
- Bake at 350° F for 75 minutes.
- Cool, in the can for 15 minutes and remove from can.
- Wrap, while still warm, in aluminum foil. Refrigeration not necessary but won't hurt.
- Slice and place in toaster or microwave to warm.

52. Seasoned Crackers

Ingredients:

- 1 (12 ounce) Package oyster crackers
- 1 (1 ounce) Package ranch dressing mix
- 1/2 Teaspoon dried dill weed
- 1/4 Teaspoon garlic powder
- 3/4 Cup vegetable oil

Instructions:

- Preheat oven to 200° F (95° C).
- Whisk together the oil and seasonings; add crackers and toss to coat evenly.
- Spread evenly on large baking sheet and bake for 20 minutes.
- Stir after 10 minutes and continue baking 10 minutes more.

53. Thanksgiving Muffins

Ingredients:

- 1 Cup cooked pumpkin or canned
- 1/2 Cup sugar
- 1/2 Cup margarine
- 1 Egg, beaten
- 1 Tablespoon molasses
- 2 Cups sifted flour(sift before measuring)
- 1/4 Teaspoon cloves
- 1/4 Teaspoon nutmeg
- 1/4 Teaspoon cinnamon
- 1/4 Teaspoon mace
- 1 Teaspoon baking powder
- 1 Teaspoon salt
- 1 Teaspoon soda
- 3/4 Cup buttermilk
- 1/2 Cup chopped pecans
- 1/2 Cup raisins

Instructions:

- Blend together sugar and margarine.
- Add pumpkin, molasses and egg.
- Sift flour with baking powder and spices.
- Add soda to buttermilk.
- Mix raisins and nuts with 1/2 cup of sifted flour and spices.
- Add the rest of flour alternately with buttermilk to creamed mixture.
- Add raisins and nuts.
- Place in well greased muffin tins. Bake at 375⁰ F for 20 minutes. If very large tin, bake 25 minutes.
- Makes 4 dozen small or 2 dozen large muffins.

54. Cheese Ball

Ingredients:

- 2 (8 ounce) Packages cream cheese
- 1 (8 ounce) Can crushed pineapple, drained
- 1 Tablespoon diced onion
- 1 Tablespoon chopped green bell pepper
- 1/4 Tablespoon seasoning salt
- 1 Cup chopped pecans

Instructions:

- Mix together the cream cheese, pineapple, onion, bell pepper and seasoning salt.
- Form into a ball and roll in chopped pecans. Chill and serve with butter crackers.

55. Cheeseball II

Ingredients:

- 1 (8 ounce) Package cream cheese
- 8 ounces Shredded Cheddar cheese
- 1 (8 ounce) Package shredded Monterey Jack cheese
- 1 Teaspoon monosodium glutamate (MSG)
- 1 Teaspoon Worcestershire sauce
- 1 (6 ounce) Package sliced ham, chopped
- 6 ounces Thin-sliced beef luncheon meat

Instructions:

- Combine the cream cheese,
- Cheddar cheese, Jack cheese, monosodium glutamate,
- Worcestershire sauce, ham and beef.
- Mix together well and form into ball.
- Refrigerate until chilled.

56. Thanksgiving Cheese Ball

Ingredients:

- 8 Ounces cream cheese
- 4 Ounces sharp Cheddar cheese
- 2 Ounces crumbled blue cheese
- 2 Tablespoons grated onion
- 1 Clove garlic, minced
- 4 Dashes Worcestershire sauce
- 1 (2.25 ounce) Can green olives
- 1/2 Cup chopped pecans

Instructions:

- In a food processor, mix the cream cheese, Cheddar cheese, blue cheese, onion, garlic, and Worcestershire sauce.
- Process until well blended.
- Add olives, and pulse into small chunks.
- Shape the mixture into a ball, and roll in the chopped pecans to coat.
- Wrap in plastic, and chill at least 4 hours in the refrigerator.

57. Sausage Balls

Ingredients:

- 2 Cups buttermilk baking mix
- 1 Pound pork sausage
- 1 (11 ounce) Can condensed cream of Cheddar cheese soup

Instructions:

- Preheat oven to 350° F (175° C).
- In a large bowl, combine the baking mix, sausage and cheddar cheese soup.
- Mix well and shape into 1 inch balls.
- Bake for 15 to 20 minutes or until a toothpick inserted in the center comes out clean and the balls are golden brown.

58. Sweet Potato Balls

Ingredients:

- 1 (40 ounce) Can sweet potatoes, drained
- 1/4 Cup butter
- Salt to taste
- 3 Cups crushed cornflakes cereal
- 3/4 Cup real maple syrup
- 10 Large marshmallows

Instructions:

- Drain sweet potatoes and put into large mixing bowl.
- Mash the potatoes with butter or margarine.
- Salt to taste.
- Hand pat mixture into 3 inch diameter balls.
- Roll in crushed corn flakes and put into 9x12 inch greased baking dish.
- Pour maple syrup evenly over all balls.
- Bake at 325^o F (165^o C) for 40 minutes.
- The last fifteen minutes put a marshmallow over each ball.

59. Corn Fritters

Ingredients:

- 3 Cups oil for frying
- 1 Cup sifted all-purpose flour
- 1 Teaspoon baking powder
- 1/2 Teaspoon salt
- 1/4 Teaspoon white sugar
- 1 Egg, lightly beaten
- 1/2 Cup milk
- 1 Tablespoon shortening, melted
- 1 (12 ounce) Can whole kernel corn, drained

Instructions:

- Heat oil in a heavy pot or deep fryer to 365⁰ F (185⁰ C).
- In a medium bowl, combine flour, baking powder, salt and sugar.
- Beat together egg, milk, and melted shortening; stir into flour mixture.
- Mix in the corn kernels.
- Drop fritter batter by spoonfuls into the hot oil, and fry until golden.
- Drain on paper towels.

60. Buttermilk Corn Fritters

Ingredients:

- 1 1/3 Cups buttermilk baking mix
- 1 1/2 Teaspoon baking powder
- 1 (14.75 ounce) Can cream-style corn
- 1 Egg, beaten
- 1 Cup vegetable oil
- 1 1/2 Cups maple syrup

Instructions:

- In a medium mixing bowl, sift together baking mix and baking powder.
- In a small mixing bowl, combine corn and egg.
- Combine egg and flour mixture, stir gently.
- Heat oil in large skillet over medium heat.
- Drop batter by tablespoonfuls into hot oil one layer at a time.
- Fry for 2 minutes on each side or until golden brown.
- Drain fritters on absorbent paper.
- Serve immediately with maple syrup or molasses.

VI. Soup and Salad

61. Creamy Cheddar Cheese Soup

Ingredients:

- 1/4 Cup butter
- 1 Onion, chopped
- 1/4 Cup all-purpose flour
- 3 Cups chicken broth
- 3 Cups milk
- 1 Pound shredded Cheddar cheese

Instructions:

- In a 3 quart saucepan over medium-high heat, melt butter or margarine.
- Add onion and cook until tender, about 5 minutes.
- Stir in flour and cook until flour has blended with onion mixture.
- Add chicken broth and cook, stirring constantly, until mixture is slightly thickened.
- Add milk and heat just to boiling, stirring constantly.
- In covered blender at medium speed, blend about 1/4 of soup mixture at a time until smooth.
- Return to saucepan and, over medium heat, heat just to boiling.
- Remove from heat.
- With wire whisk or slotted spoon, stir in cheese until melted.
- If cheese does not melt completely, cook over very low heat about 1 minute, stirring constantly.

62. Pineapple Cheese Salad

Ingredients:

- 2 16 oz. Cans pineapple chunks, drained, save the juice
- 1 1/2 Cups to 2 cups miniature marshmallows
- About 3 in. off of a 3lb. loaf of Velveta cheese, cubed
- 1 Egg
- 2 1/2 Tablespoons cornstarch (mixed with 1/4 cup water)
- 1 Tablespoon sugar

Instructions:

- Beat egg, pineapple juice, sugar and cornstarch mixture to blend.
- Cook over low heat until thick.
- Cool slightly and pour over first three ingredients.
- Mix well.

63. Pink Salad

Ingredients:

- 1 Can of cherry pie filling
- 1 Can (drained) of pineapple chunks
- 1 Large bag of pecans (chopped)
- 1 Large container of Cool-Whip
- 1 Can of sweetened condensed milk

Instructions:

- Mix all ingredients together (in large bowl) and serve chilled as a dessert. Enjoy!!

64. Green Beans and Pecan Salad

Ingredients:

For the pecans:

- 2 Tablespoons corn oil
- 2 Cups shelled pecan halves

Lemon Vinaigrette:

- 1/2 Cup lemon juice (freshly squeezed 2 to 3 whole lemons)
- 1-1/2 Teaspoon sugar
- 1-1/2 Teaspoon Dijon mustard
- 1 Cup corn oil
- 1/3 Cup walnut oil
- Salt & pepper to taste
- 2 Pounds green beans)

Instructions:

- Heat peanut oil over medium heat.
- Add pecans and salt to taste.
- Toast lightly, stirring constantly. (Nuts cook quickly, be careful not to burn them).
- Whisk lemon juice, sugar, and mustard together, then slowly drizzle in corn and walnut oil until emulsified.
- Add salt and pepper to taste. (Or, use a hand-blender to make the whole thing go quicker and emulsify better).
- Trim beans and cut into 3 inch lengths.
- Place in a microwavable serving bowl and cover with plastic wrap, leaving a slight space for steam to escape.
- Steam until crisply tender. (You may also use a regular steamer).
- Rinse with water to arrest the cooking process.
- Drain thoroughly.
- Lightly coat the beans with the dressing, adding only as much dressing as you need, and toss in the nuts. Adjust the salt and pepper. Serve at room temperature.

65. Caramel Apple Salad

Ingredients:

- 1 Container (8 oz.) frozen whipped topping, thawed
- 1 Small box instant butterscotch pudding
- 1 Can (8 oz.) crushed pineapple with juice
- 3 C. Diced apples
- 1 C. Chopped peanut topping
- 1 C. Mini marshmallows

Instructions:

- Mix cool whip, pudding, pineapple with juice.
- Add apples, nuts and marshmallows.
- Keep in the refrigerator until ready to serve.

VII. Desserts and Dips

66. Christmas Gingerbread Cookies

Ingredients:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1 3/4 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 6 tablespoons unsalted butter
- 3/4 cup dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 teaspoons vanilla
- 1 teaspoon finely grated lemon zest (optional)

Instructions:

- In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
- In a large bowl, beat butter, brown sugar, and egg on medium speed until well blended.
- Add molasses, vanilla, and lemon zest and continue to mix until well blended.
- Gradually stir in dry ingredients until blended and smooth.
- Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
- Preheat oven to 375F.
- Prepare baking sheets by lining with parchment paper.
- (Dough can be stored in the refrigerator for up to 4 days, return to room temp before using.)
- Grease or line cookie sheets with parchment paper.
- Place 1 portion of the dough on a lightly floured surface.
- Sprinkle flour over dough and rolling pin.
- Roll dough to a scant 1/4-inch thick.
- Use additional flour to avoid sticking.
- Cut out cookies with desired cutter—we used the Star in the photograph on this eBook
- Space cookies 1 1/2-inches apart.
- Bake 1 sheet at a time for 7-10 minutes (the lower time will give you softer cookies-- very good!).
- Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack.
- After cookies are cool you may decorate them any way you like.
- I usually brush them with a powdered sugar glaze when I am in a hurry, but they look wonderful decorated with Royal icing.

67. Pueblo Pie

Ingredients:

- 1 Tablespoon olive oil
- 1 Med. onion finely chopped
- 1 Med. yellow, red or green bell pepper, seeded and finely chopped
- 4 Garlic cloves
- 1 Jalapeno pepper
- 1 16-oz Can unsweetened tomato sauce
- 1 16-oz Can black beans
- 1 16-oz Can of corn
- 2 Teaspoons chili powder
- 2 Teaspoons cumin
- 1/2 Teaspoon fine sea salt
- 1/2 Teaspoon cayenne pepper
- 3 Cups water
- 1 Cup yellow stone-ground cornmeal
- 1 Tablespoon lemon juice
- 1 Teaspoon dijon mustard
- 1/2 Teaspoon fine sea salt
- Shredded mozzarella cheese

Instructions:

- Heat the oil in a large frying pan over medium-high heat.
- Add the onion, pepper, and garlic and cook until softened, 6-8 minutes.
- Remove from heat and stir in the tomato sauce, beans, corn, chili powder, cumin, salt and cayenne.
- Stir and mash the beans some to make a thicker consistency.
- Pour into a 8 x 8 inch glass baking dish.
- Sprinkle a layer of mozzarella cheese on top of mixture.
- Preheat the oven to 350° F.
- Boil water, add cornmeal, lemon, mustard and salt in a large saucepan, and stir until mixed.
- Bring to a boil over medium-high heat, then immediately reduce the heat to low and simmer, stirring often, until thickened, 3 to 5 min.
- Spread the cooked cornmeal over the bean mixture. Bake for 30 minutes.
- Cool for 10 min before serving.

68. Ice Cream Pumpkin Pie

Ingredients:

- 1 Package (9 ounces) prepared graham cracker pie crust
- 1 Pint vanilla ice cream softened
- 1 Can (16 ounces) pumpkin
- 1 Cup whipped cream
- 3/4 Cup sugar
- 2 Teaspoons pumpkin pie spice
- 1/2 Teaspoon salt

Instructions:

- Fill pie crust with ice cream; freeze until solid.
- In medium bowl, combine pumpkin, whipped cream, sugar, pumpkin pie spice and salt.
- Spoon mixture over frozen layer of ice cream in crust; freeze until solid.
- To serve, remove pie from freezer and place in refrigerator one hour before serving.
- Slice and serve with additional whipped cream, if desired.

69. Pumpkin and Praline Pie

Ingredients:

2 pie crusts

Filling:

- 1/2 Cup sugar
- 1/2 Cup light brown sugar
- 1 Tablespoon flour
- 1 Tablespoon bitters (optional)
- 1 Teaspoon cinnamon
- 1 Teaspoon ginger
- 1/2 Teaspoon salt
- 1/4 Teaspoon nutmeg
- 1/4 Teaspoon cloves
- 1 Egg, lightly beaten
- 2 Tablespoons butter
- 1 Can (29 oz.) pumpkin
- 1 Can (12 oz.) evaporated milk
- 1/4 Cup milk
- 1 Cup water

Praline:

- 4 Tablespoons butter, softened
- 2/3 Cup light brown sugar
- 2/3 Cup pecans, coarsely chopped
- Whipped cream, for garnish (optional)

Instructions:

- Mix sugars, flour, bitters, spices in large bowl.
- Stir in egg; set aside.
- Melt butter in large skillet over low heat.
- Add pumpkin, simmer, stirring occasionally until purée thickens slightly, 10 minutes.
- Gradually stir hot pumpkin into sugar mix, stir in evaporated milk, milk and 1 cup water. If desired, cover and refrigerate overnight.
- Praline:
- Prepare crusts.
- Preheat to 450⁰ F.
- Spread half the praline mix in each crust. Bake until praline is golden brown and bubbly, around 10 minutes; cool slightly.
- Reduce oven temp to 400⁰ F.
- Pour half pumpkin filling into each crust; smooth top with spatula.
- Bake until pumpkin is firm and crusts are golden brown, about 1 hour.
- Cool completely and serve.

- Garnish with whipped cream or topping, if desired.

70. Pecan Pumpkin Pie

Ingredients:

- 3 Eggs
- 1 Cup solid pack pumpkin
- 1/3 Cup sugar
- 1 Teaspoon pumpkin pie spice
- 2/3 Cup corn syrup
- 1/2 Cup sugar
- 3 Tablespoons melted butter
- 1/2 Teaspoon vanilla
- 1 Cup pecan halves
- 1 Unbaked 9-inch pastry shell

Instructions:

- Stir together 1 slightly beaten egg, pumpkin, 1/3 cup sugar, and pie spice.
- Spread over bottom of pie shell.
- Combine 2 beaten eggs, corn syrup, 1/2 cup sugar, butter and vanilla. Stir in nuts.
- Spoon over pumpkin mixture.
- Bake in moderate oven (350^o F) 50 minutes or until filling is set.

71. Mini Sweet Potato Pies

Ingredients:

- 3/4 Pound sweet potato, peeled and diced
- 1 (9 inch) Refrigerated pie crust
- 3/4 Cup evaporated skim milk
- 2 Egg whites
- 1/4 Cup white sugar
- 2 Tablespoons brown sugar
- 3/4 Teaspoon ground cinnamon
- 1/8 Teaspoon ground nutmeg
- 1/8 Teaspoon ground cloves
- 1/4 Cup halved cranberries (optional)

Instructions:

- Place the sweet potato in a saucepan with just enough water to cover.
- Bring to a boil, and cook until fork tender, about 5 minutes.
- Drain and mash with a fork or potato masher.
- Preheat the oven to 425^o F (220^o C).
- Divide the pie crust into 24 small balls.
- Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside.
- Spoon the sweet potato into a blender or food processor, and add the evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves.
- Puree until smooth. Spoon about 1 tablespoon of this mixture into each tart shell.
- Bake for 10 minutes in the preheated oven, or until a toothpick inserted into one of the tarts comes out clean.
- Cool in the pans over a wire rack. Garnish each tart with a cranberry half before serving.

72. Cranberry Apple Pie I

Ingredients:

- 1 (9 inch) Deep dish pie crust
- 6 Apples - peeled, cored and chopped
- 1 (12 ounce) Package fresh cranberries, roughly chopped
- 1 1/2 Cups white sugar
- 1/3 Cup quick-cooking tapioca
- 1 1/2 Cups all-purpose flour
- 3/4 Cup packed brown sugar
- 1 Teaspoon ground cinnamon
- 1/2 Teaspoon salt
- 2/3 Cup unsalted butter
- 1 Egg, lightly beaten

Instructions:

- Preheat oven to 325⁰ F (165⁰ C).
- Invert pie shell over another pie pan of equal size. This will keep the crust from shrinking down into the pan.
- Bake in this position for 10 minutes, until partially baked. Turn right side up, and remove the extra pie pan from inside the crust.
- In a large bowl, combine apples, cranberries, and sugar. Cover, and set aside for about 20 minutes.
- Mix in tapioca, and set aside for 15 to 20 minutes, until tapioca has absorbed fruit juice.
- Spread mixture into the partially baked pie shell.
- In a medium bowl, combine flour, brown sugar, cinnamon, salt, and butter.
- Work mixture with fingertips until crumbly.
- Spread mixture over the apple-cranberry filling. Brush exposed pie shell with lightly beaten egg.
- Place the pie on a cookie sheet to catch drips.
- Bake 45 to 60 minutes on the bottom rack of the preheated oven, or until apples are tender when tested with a wooden pick.

73. Cranberry Apple Pie II

Ingredients:

- 6 Apples
- 1 (16 ounce) Can whole cranberry sauce
- 1/2 cup Packed brown sugar
- 1/3 Cup all-purpose flour
- 1 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon ground nutmeg
- 1 Recipe pastry for a 9 inch double crust pie

Instructions:

- Preheat oven to 350⁰ F (175⁰ C).
- Line a pie plate with pastry.
- Peel, core, and slice the apples.
- Combine apples and cranberry sauce in a medium-sized mixing bowl.
- Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly.
- Turn filling into the pastry lined pan.
- Cover with top crust. Crimp edges. Cut slits in top crust.
- Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

74. Cranberry Cream Pie I

Ingredients:

- 2 Cups boiling water to cover
- 1 Cup dried cranberries
- 1 Cup white sugar
- 1/2 Cup all-purpose flour
- 1/8 Teaspoon salt
- 2 1/4 Cups milk
- 2 Eggs, lightly beaten
- 1/2 Cup sour cream
- 1/4 Cup butter, diced
- 1 (9 inch) Pie crust, baked
- 1 Cup heavy whipping cream
- 3 Tablespoons confectioners' sugar
- 1 Teaspoon vanilla extract

Instructions:

- Pour boiling water over the cranberries to cover. Let stand for 5 minutes and drain.
- In a medium heavy-bottomed saucepan, combine the sugar, flour and salt.
- Gradually stir in the milk and eggs.
- Cook over medium heat, stirring constantly, until the mixture thickens and boils.
- Boil and stir for 2 minutes.
- Remove from heat.
- Stir in the sour cream, butter, and cranberries; pour mixture into the baked pastry shell.
- Cover with plastic wrap.
- Refrigerate for several hours or overnight.
- Whip the cream until soft peaks form, fold in the confectioners' sugar and vanilla.
- Swirl over the top of the cooled and set pie.

75. Cranberry Cream Pie II

Ingredients:

- 1 1/4 Cups graham cracker crumbs
- 2 Tablespoons white sugar
- 1/3 Cup chopped pecans
- 6 Tablespoons butter, melted
- 1 (8 ounce) Package cream cheese, softened
- 1/3 Cup confectioners' sugar
- 1 Teaspoon vanilla extract
- 2 Tablespoons orange liqueur (optional)
- 1 Cup heavy whipping cream
- 2 1/2 Cups cranberries
- 1 Cup white sugar
- 1 Tablespoon water
- 3 Tablespoons cornstarch
- 2 Tablespoons water

Instructions:

- Preheat oven to 350° F (175° C).
- To Make Crust: In a medium bowl, combine graham cracker crumbs, 2 tablespoons white sugar, and chopped pecans. Mix well, then stir in melted butter or margarine. Mix until ingredients are thoroughly combined. Press mixture into pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool to room temperature.
- To Make Cream Cheese Filling: In medium mixing bowl, whip cream cheese until fluffy. Mix in confectioners' sugar. Scrape sides of bowl. Add vanilla extract. Add orange liqueur if desired. Mix well.
- In a separate bowl, beat whipping cream until soft peaks form. Fold into cream cheese mixture. Spoon filling into cooled crust. Cover with plastic wrap or aluminum foil and chill at least 3 hours.
- To Make Cranberry Topping: In a medium saucepan, combine cranberries, 1 cup white sugar, and 1 tablespoon water. Cook over medium heat, stirring constantly, until mixture comes to a full boil and cranberries begin to pop. Remove from heat. Mix cornstarch and 2 tablespoons water together in a small bowl, until smooth, then stir into cranberry mixture. Return pan to heat. Cook until mixture boils and thickens, stirring constantly. Remove from heat and cool to room temperature.
- Spread cranberry topping over cream cheese filling.
- Chill pie thoroughly before serving.

76. Apple Pie

Ingredients:

- 1 Gallon apple juice
- 1 Gallon apple cider
- 3 Cups white sugar
- 8 Cinnamon sticks
- 1 (750 milliliter) Bottle 190 proof grain alcohol

Instructions:

- In a large pot, combine apple juice, apple cider, sugar and cinnamon sticks.
- Bring to a boil, then remove from heat and let cool completely.
- When juice mixture is cool, stir in the grain alcohol.

77. Pumpkin Cake Roll

Ingredients:

Cake:

- 3 Eggs -- room temp.
- 1 Cup sugar
- 2/3 Cup canned pumpkin
- 1 Teaspoon lemon juice
- 3/4 Cup flour
- 1 Teaspoon baking powder
- 2 Teaspoons cinnamon
- 1 Teaspoon ginger
- 1/2 Teaspoon nutmeg
- 1/2 Teaspoon salt
- 1 Cup walnuts, chopped

Filling:

- 1 Cup confectioners' sugar
- 6 ounces Cream cheese
- 4 Teaspoons butter
- 1/2 Teaspoon vanilla

Instructions:

- Beat eggs for 5 minutes.
- Gradually beat in sugar, pumpkin and lemon juice. In separate bowl mix flour, baking powder, spices and salt. Fold into pumpkin mixture. Spread in prepared jellyroll pan.
- Top with walnuts.
- Bake at 375° F for 15 minutes.
- Turn cake out onto towel sprinkle with confectioners' sugar and roll up "jellyroll fashion.
- Cool.
- Prepare filling, beating all ingredients until creamy.
- Unroll the cake and spread filling and re-roll; chill.

78. Easy Pumpkin Cake

Ingredients:

- 1 1/4 Cups sliced almonds
- 3 Eggs
- 1 16-ounce Can pumpkin (not pumpkin pie filling)
- 1 Tablespoon pumpkin pie spice
- 1/2 Cup vegetable oil
- 1 Package yellow cake mix (1 pound, 2 1/4 ounces)
- 1 Teaspoon grated orange peel
- Orange glaze (see below) .

Instructions:

- Heat oven to 350⁰ F.
- Spread almonds in single layer in shallow pan.
- Place in cold oven; toast at 350⁰ F for 9-11 minutes, stirring occasionally, until lightly toasted.
- Cool. Butter Bundt pan, then coat with 1/2 cup almonds. In electric mixer, beat together eggs, pumpkin, spice and oil.
- Blend in cake mix.
- Beat on medium speed for 2 minutes.
- Stir in orange peel and remaining 3/4 cup almonds.
- Pour into prepared pan.
- Bake in preheated oven 45-55 minutes, until pick inserted in center comes out clean.
- Cool. Invert onto serving plate and drizzle with orange glaze. Makes 10-12 servings.

79. Sweet Potato Pudding

Ingredients:

- 2 1/2 pounds Sweet potatoes (boiled, drained and peeled)
- 6 Tablespoons unsalted butter or margarine (at room temperature)
- 2 Large eggs, 1/4 cup heavy cream
- 1 Tablespoon brandy (optional)
- 1/2 Teaspoon freshly grated lemon peel
- 1/4 Teaspoon each salt and pepper

Instructions:

- Heat oven to 375⁰F.
- Grease a shallow 1 1/2 quart baking dish.
- Break up potatoes and puree in a food processor or mash by hand with 5 tablespoons of the butter.
- Add eggs and remaining ingredients except 1 tablespoon butter; mix until well-blended.
- Spread evenly in baking dish; dot with remaining butter.
- Bake uncovered 30 to 35 minutes until top is lightly browned and puffed.

80. Fruit Dip

Ingredients:

- 8 Ounces cream cheese
- 1/2 Cup marshmallow creme
- 2 Cups frozen whipped topping, thawed
- 1/4 Cup unsweetened pineapple juice

Instructions:

- Blend together the cream cheese, marshmallow cream and thawed topping.
- Add enough pineapple juice to make it dipping consistency.
- Chill for 1 hour.

81. Vegetable Dip

Ingredients:

- 1 Cup mayonnaise
- 1 Teaspoon curry powder
- 1 Teaspoon crushed garlic
- 3 Teaspoons tarragon vinegar
- 1 Teaspoon grated onion
- 1 Teaspoon prepared horseradish

Instructions:

- In a small bowl, combine mayonnaise, curry powder, garlic, vinegar, onion and horseradish.
- Mix together, cover and chill overnight.

82. Pumpkin Dip

Ingredients:

- 1 (8 ounce) Package cream cheese, softened
- 2 Cups confectioners' sugar
- 1 (15 ounce) Can solid pack pumpkin
- 1 Tablespoon ground cinnamon
- 1 Tablespoon pumpkin pie spice
- 1 Teaspoon frozen orange juice concentrate

Instructions:

- In a medium bowl, blend cream cheese and confectioners' sugar until smooth.
- Gradually mix in the pumpkin.
- Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended.
- Chill until serving.

83. Spiced Pumpkin Dip

Ingredients:

- 1 (8 ounce) Package cream cheese, softened
- 2 Cups confectioners' sugar
- 1 (15 ounce) Can pumpkin puree
- 1 Tablespoon Pumpkin Pie Spice
- 1 Teaspoon Pure Orange Extract
- 1/2 Teaspoon Ground Ginger
- Gingersnap cookies

Instructions:

- Blend cream cheese and confectioners' sugar until smooth in a food processor.
- Remove cover, add pumpkin and remaining ingredients.
- Blend thoroughly.
- Chill 30 minutes or until ready to serve.
- Serve with Gingersnap cookies.

VIII. Punch, Cider and Drinks

84. Apple Pie Shot

Ingredients:

- 1 Fluid ounce vodka
- 1 Fluid ounce apple cider
- 1 Tablespoon whipped cream
- 1 Pinch ground cinnamon

Instructions:

- In a 2 ounce shot glass, combine vodka and apple cider. top with a dollop of whipped cream and a pinch of cinnamon.

85. Apple Orchard Punch

Ingredients:

- 1 (32 fluid ounce) Bottle apple juice, chilled
- 1 (12 fluid ounce) Can frozen cranberry juice concentrate
- 1 Cup orange juice
- 1 1/2 Liters ginger ale
- 1 Apple

Instructions:

- In a large punch bowl, combine apple juice, cranberry juice concentrate and orange juice.
- Stir until dissolved, then slowly pour in the ginger ale.
- Thinly slice the apple vertically, forming whole apple slices.
- Float apple slices on top of punch.

86. Cranberry Punch

Ingredients:

- 1 1/2 Liters cranberry-apple juice
- 1 Liter ginger ale
- 2 Limes, thinly sliced
- 6 Sprigs fresh mint
- 6 Cups ice

Instructions:

- Half-fill 6 tall glasses with ice.
- Fill to about three quarters with cranberry-apple juice.
- Pour ginger ale evenly into the glasses.
- Stir gently.
- Decorate with lime and mint sprigs.

87. Holiday Punch I

Ingredients:

- 4 Cups cranberry juice cocktail
- 8 Cups prepared lemonade
- 2 Cups orange juice
- 1 (4 ounce) Jar maraschino cherries
- 1 (2 liter) Bottle ginger ale
- 1 Orange, sliced in rounds

Instructions:

- In a large punch bowl, combine cranberry juice cocktail, lemonade, and orange juice.
- Stir in the maraschino cherries.
- Refrigerate for 2 hours or more.
- When ready to serve, pour in the ginger ale.
- Garnish each glass with an orange slice.

88. Cranberry Pineapple Juice

Ingredients:

- 1 (64 fluid ounce) Bottle cranberry juice, chilled
- 1 (46 fluid ounce) Can pineapple juice
- 1 (8 ounce) Can pineapple tidbits
- 1 Cup cranberries

Instructions:

- In a punch bowl, combine cranberry juice and pineapple juice.
- Stir in pineapple tidbits and cranberries.
- Serve with ice.

89. Cranberry Tea

Ingredients:

- 3 Teaspoons instant tea powder
- 1/2 Teaspoon ground allspice
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon ground nutmeg
- 6 Cups boiling water
- 1 (3 ounce) Package cherry flavored gelatin
- 1 Cup orange juice
- 1/4 Cup lemon juice
- 1 Quart cranberry juice
- 1/2 Cup white sugar

Instructions:

- Place the instant tea, allspice, cinnamon and nutmeg in a bag and steep in the boiling water for 5 minutes.
- Stir in the cherry gelatin and let mixture cool.
- Add the orange juice, lemon juice, cranberry juice and sugar.
- Mix until sugar is dissolved.
- Serve warm, keep any extra in the refrigerator.

90. Easy Apple Cider

Ingredients:

- 1 (64 fluid ounce) Bottle apple cider
- 3 Cinnamon sticks
- 1 Teaspoon whole allspice
- 1 Teaspoon whole cloves
- 1/3 Cup brown sugar

Instructions:

- In a slow cooker, combine apple cider and cinnamon sticks.
- Wrap allspice and cloves in a small piece of cheesecloth, and add to pot.
- Stir in brown sugar.
- Bring to a boil over high heat.
- Reduce heat, and keep warm.

91. Cherry Cider

Ingredients:

- 2 Quarts apple cider
- 1 (3 inch) Cinnamon stick
- 1 (3 ounce) Package cherry gelatin

Instructions:

- Bring cider and cinnamon stick to a boil in a saucepan.
- Reduce heat, and simmer 15 minutes.
- Add gelatin; cook, stirring constantly, 2 minutes or until gelatin is dissolved. Serve warm.

92. Old Time Lemonade

Ingredients:

- 1 cup white, granulated sugar (or less)
- 1 cup water
- 1 cup lemon juice
- 2 to 3 cups of cold water

Steps:

- Need to make sugar syrup.
- Place the sugar and 1 cup water in a small saucepan and bring to a simmer.
- Stir so that the sugar dissolves completely and remove from heat.
- While the water is heating for the sugar syrup, juice your lemons.
- Depending on the size of the lemons, 6 to 8 them should be enough.
- Pour the juice and the sugar syrup into a serving pitcher.
- Add 2 to 3 cups of cold water
- Stir and taste.
- Add more water if needed
- Pour some lemonade into silicone ice cube trays
- Store remaining lemonade in freezer
- When ice cubes are froze, serve the lemonade
- Frozen lemonade ice cubes keep your drink cold, but do NOT dilute your drink

93. Amazing Hot Chocolate

Ingredients:

- 1/3 cup unsweetened cocoa powder
- 3/4 cup white sugar
- 1 pinch salt
- 1/3 cup boiling water
- 3 ½ cups milk
- ¾ teaspoon vanilla extract
- ½ cup half-and-half cream

Steps:

- Combine the cocoa, sugar and pinch of salt in a saucepan.
- Blend in the boiling water.
- Bring this mixture to an easy boil while you stir.
- Simmer and stir for about 2 minutes.
- Watch that it doesn't scorch.
- Stir in 3 1/2 cups of milk and heat until very hot, but do not boil!
- Remove from heat and add vanilla.
- Divide between 4 coffee mugs.
- Add the cream to the mugs of cocoa to cool it to drinking temperature.

94. Candy Cane Hot Chocolate

Ingredients:

- 4 cups milk
- 3 x 1 ounce squares semisweet (or regular sweet) chocolate, chopped
- 4 peppermint candy canes, crushed
- 1 cup whipped cream
- 4 small peppermint candy canes

Steps:

- In a saucepan, heat milk until hot, but do not boil.
- Whisk in the chocolate and the crushed peppermint candies until melted and smooth.
- Pour hot chocolate into four mugs.
- Add whipped cream.
- Serve each with a candy cane stirring stick.

95. Sparkling Fruit Punch

Ingredients:

- 2 x 12 ounce cans frozen concentrated grape juice
- 12 ounce can frozen concentrated fruit punch
- 8 liters of 7 Up® beverage
- 2 lemons
- ½ gallon raspberry Sorbet (Sorbet is different than Sherbet – Sorbet generally implies a fruit-based frozen dessert with little to no dairy)

Steps:

- Cut lemon into tiny wedges that will fit into 1 cube of a silicone ice cube tray.
- Place one wedge into each cube, cover with water and freeze.
- Thaw concentrated grape juice and fruit punch; mix together.
- Set aside in refrigerator.
- Just before serving, mix a third of the concentrate with a third of the soda.
- Pour the soda in slowly.
- Add a tray of the lemon wedge ice cubes and a few generous scoops of raspberry sorbet.

96. Old Virginia Wassail Cider

Ingredients:

- 2 Quarts apple cider
- 2 Cups orange juice
- 1 (46 fluid ounce) Can pineapple juice
- 2 (3 inch) Cinnamon sticks
- 1 Tablespoon whole cloves
- 1/2 Cup honey

Instructions:

- In a large stock pot over medium heat, combine the apple cider, orange juice, pineapple juice, cinnamon sticks, cloves and honey.
- Bring to a boil, then simmer over low heat, or transfer to a slow cooker to keep warm while serving.
- Strain out cinnamon sticks and cloves before serving if desired.

97. Coffee Liqueur

Ingredients:

- 4 Cups white sugar
- 4 Cups water
- 3/4 Cup instant coffee granules
- 2 Tablespoons vanilla extract
- 4 Cups vodka

Instructions:

- In a 3 quart saucepan over medium heat, combine the sugar and water.
- Bring to a boil, reduce heat, and simmer for 10 minutes.
- Remove from heat, stir in instant coffee, and allow to cool.
- When cool, stir in vanilla extract and vodka.
- Pour into clean bottles.
- Close bottles tightly, and store in a cool dark place.

IX. Miscellaneous

98. Artichoke, Mushroom and Parma Ham Tart

Ingredients:

- 1 3/4 Cups sifted all-purpose flour
- 2 Ounces grated Parmesan cheese
- 2/3 Cup butter, diced
- 1 Egg, beaten
- 1 Tablespoon olive oil
- 8 Ounces fresh mushrooms, sliced
- 3 Ounces Parma ham
- 1 (4 ounce) Can artichoke hearts, drained
- 7/8 Cup creme fraiche
- 4 Eggs
- 1 Teaspoon chopped flat leaf parsley
- 1/3 Cup milk
- Salt to taste
- Ground black pepper to taste

Instructions:

- Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly.
- Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands.
- Wrap in plastic, and chill for 1 hour.
- Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.
- Line pastry with foil, and cover bottom with uncooked beans.
- Bake at 375° F (190° C) for 15 minutes.
- Remove foil and beans, and cook for 5 more minutes. Remove and cool.
- Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.
- Lay ham over the pastry base, and top with mushrooms and artichokes.
- Beat together creme fraiche, eggs, parsley, and milk.
- Season well with black pepper and salt; pour mixture over the ham and vegetables.
- Bake for 40 minutes, until golden.
- Serve warm or cold.

99. Cranberry Chutney

Ingredients:

- 1 Package (12 ounces) fresh cranberries
- 1/2 Cup balsamic vinegar
- 1/2 Cup sugar
- 1 Teaspoon nutmeg
- 1 Teaspoon cinnamon
- 1 Teaspoon cayenne pepper
- 1 Teaspoon cumin

Instructions:

- In medium saucepan, over high heat, combine cranberries, vinegar and sugar; bring to a boil.
- Reduce heat to medium-low and add nutmeg, cinnamon, cayenne, and cumin.
- Simmer 20 to 25 minutes or until mixture is very thick, stirring frequently.

100. Thanksgiving Ambrosia

Ingredients:

- 2 Grapefruit (sectioned)
- 3 Oranges (sectioned)
- 2 Tangerines (sectioned)
- 1/3 to 1/2 c. Sugar
- 1/2 c. Shredded coconut

Instructions:

- Place half the fruits in serving dish; sprinkle with half the sugar and coconut.
- Add remaining fruits, sugar and coconut.
- Chill for at least 1 hour before serving. Makes 8 servings.

101. Cheese and Tomato Fondue

Ingredients:

- 2 Tablespoons butter
- 2 Cloves garlic, pressed
- 1/2 Teaspoon minced onion
- 3 Small tomatoes, seeded and chopped
- 1 1/2 Cups dry white wine
- 1 Pound Gruyere cheese, shredded
- 1/2 Pound Swiss cheese, shredded

Instructions:

- In a fondue pot or double broiler over medium heat, melt the butter.
- Stir in the garlic and onion.
- Slowly cook and stir until the vegetables are soft.
- Mix in the tomatoes and cook another 3 minutes.
- Pour in the wine.
- Continue stirring until the wine reaches a near boil.
- Remove from the heat and stir in Gruyere and Swiss cheeses until melted.

102. Cheese Fondue

Ingredients:

- 1 Cup dry white wine
- 1/2 Pound shredded Swiss cheese
- 1/2 Pound shredded Gruyere cheese
- 2 Tablespoons all-purpose flour
- 1/4 Teaspoon salt
- 1/4 Teaspoon ground nutmeg
- 1 (1 pound) Loaf French bread, cut into 1 inch cubes

Instructions:

- Simmer wine in fondue pot.
- Add Swiss cheese, Gruyere cheese, 1/4 pound at a time.
- Stir after each addition of cheese until melted.
- Stir in flour.
- When all the cheese has melted, stir in salt and nutmeg.
- Serve with cut-up French bread.

103. Country French Cheese

Ingredients:

- 1/2 Pound bacon - cooked and crumbled
- 1 Pound cream cheese
- 1/2 Pound shredded sharp Cheddar cheese
- 1/2 Cup French dressing
- 1 Cup chopped fresh parsley
- 1 Cup chopped walnuts

Instructions:

- Place bacon in a large, deep skillet.
- Cook over medium high heat until evenly brown.
- Drain, crumble and set aside.
- In a large bowl, combine the bacon, cream cheese, Cheddar cheese and salad dressing.
- Mix together well and form into a ball.
- In a shallow dish, mix together the parsley and chopped walnuts.
- Roll cheese ball in mixture to coat.
- Refrigerate until chilled.

104. Feta Cheese Foldovers

Ingredients:

- 8 Ounces feta cheese, crumbled
- 3 Tablespoons finely chopped green onions
- 1 Egg, beaten
- 1 (17.5 ounce) Package frozen puff pastry, thawed
- 1 Egg yolk, beaten with 1 teaspoon water

Instructions:

- Preheat oven to 375⁰ F (190⁰ C).
- In a small bowl, blend feta cheese, green onions, and egg.
- Cut pastry into 12 (3 inch) squares.
- Place a mounded tablespoon of feta mixture in the center of each square.
- Moisten edges with water, and fold pastry over filling to form a triangle.
- Press edges together firmly with a fork to seal.
- Lightly brush pastries with the egg yolk mixture.
- Bake for 20 minutes in the preheated oven, or until golden brown.
- Serve warm or at room temperature.

105. Thanksgiving Won Tons

Ingredients:

- 1 1/2 Cups cooked turkey breast meat, shredded
- 2/3 Cup dried cranberries
- 1/3 Cup slivered almonds
- 1/2 Cup cranberry sauce
- 1 (14 ounce) Package wonton wrappers
- 1 Quart vegetable oil for frying

Instructions:

- Mix the turkey, cranberries, almonds, and cranberry sauce in a bowl.
- Place about 1 teaspoon of the mixture in the center of each wonton wrapper.
- Fold wrappers over filling, moisten edges, and press with a fork to seal.
- Heat the oil in large skillet or deep fryer.
- Fry the wontons in the hot oil until golden brown. Drain on paper towels.

106. Eggnog Extreme

Ingredients:

- 12 Egg yolks
- 2 Cups white sugar
- 1 (750 milliliter) Bottle white rum
- 1 Quart half-and-half cream
- 1 Quart heavy cream
- 12 Egg whites
- 1 Cup white sugar
- 1/4 Teaspoon ground nutmeg

Instructions:

- In a large bowl, combine egg yolks, 2 cups sugar and rum.
- Mix well, cover and refrigerate for 24 hours.
- Stir half-and-half into cooled yolk mixture.
- In a large bowl, whip the heavy cream until soft peaks form; set aside.
- In a separate clean bowl, with a clean whisk, whip egg whites until thick, then gradually add sugar and whip until peaks form.
- Fold the whipped cream into the egg whites, then fold into the yolks mixture.
- Sprinkle top with nutmeg.