

Thanksgiving Recipes



Apple Butter



- 8 cups of unsweetened applesauce
- 3-4 cups of sugar, (depending on how sweet you like it)
- 1/4 teaspoon of cloves
- 1/2 teaspoon of nutmeg, allspice, and Cinnamon
- 1/3 cup apple cider vinegar (optional-helps to preserve it)



Cook assorted sweet apples until soft. Use a hand-mill to mash into applesauce (to save time use pre-made applesauce) Combine ingredients and cook, stirring frequently on low to medium heat until desired thickness (may also be cooked in a large roaster in the oven or electric roaster at approx. 325-350°F. Check and stir regularly). As it cooks down and gets thicker, it will start to change to a deeper golden or brownish color.

This may take 3-6 hours, depending if you make a double recipe or more. Place into desired containers and either seal or place in refrigerator. Enjoy!



Thanksgiving Recipes



Honey Butter



2 cups butter - 4 sticks (softened or room temperature)

1 cup honey



In electric mixer bowl, very slowly start mixing the butter. Once it has come together, gradually increase the speed to high. Let this whip for about 4-5 minutes. It will become lighter in color and fluffy. Then put the machine on low speed and slowly pour the honey in a small stream into the mixing butter. Once all is added, increase the mixer speed to high and whip for another 3-5 min. or more until very fluffy again. Place in container and **DO NOT REFRIGERATE**. If you do, it will harden and will have to be softened and whipped again.

*Note: if you do not have an electric mixer, just mix well by hand. The only difference is it will not be light and fluffy. Also, any amount can be made with ratio of 2 parts butter to 1-part honey.

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Cranberry Orange Muffins



2 cups flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 tablespoon grated orange peel
2 tablespoons shortening
1 egg, well beaten
1 1/2 cups fresh or frozen cranberries, finely
chopped



Preheat oven to 350°F. Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg. Mix until well blended. Stir in cranberries. Grease any size muffin tins and fill a little over 1/2 full. Bake time will vary according to size used. The acorn muffins we made were small and took only about 8 minutes to bake. Remove from pan; cool completely. Wrap and store overnight. Optional: Brush syrup glaze onto muffin tops and dip in coarse natural sugar.



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Sister Jeans Cranberry Relish

- 1 lb fresh cranberry (ground or finely chopped)
- 1 granny smith apple (ground or finely chopped)
- 1 3/4 cups white sugar
- 2 small pkg - 3 oz. cherry or cranberry jello
- 1, 20 oz. can crushed pineapple, drained

Make Jell-O as directed, add sugar, and stir until dissolved. Add the rest of the ingredients. Chill overnight. Will keep in fridge for several weeks.



Thanksgiving Recipes



Broccoli Casserole



- 1 family size bag of broccoli cuts
- 1 pound of Velveeta cheese
- 4 packs of Ritz crackers-crumbled
- 1 1/2 cups of melted butter



Lightly steam broccoli, then drain. Put into a 9x13 pan. Cut up Velveeta cheese in little cubes, mix in broccoli. In mixing bowl, add crumbled Ritz crackers to melted butter, mix well and spread on top of broccoli. Bake at 350°F for 45 minutes or until heated thru and bubbly.



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Mashed Potato Casserole

8 cups (2 1/2 lbs) peeled and quartered potatoes
1/2 cup Miracle Whip or salad dressing
1, 8oz package cream cheese
1 tsp. onion powder
3/4 tsp salt
1/4 tsp pepper
1 cup milk (more may be added if too thick)

Mix potatoes with enough water to cover. Bring to boil. Reduce heat to medium; cook 25-30 minutes or until tender. Drain well. In mixing bowl, stir together salad dressing, cream cheese, onion powder, 3/4 tsp salt and 1/4 tsp pepper. After they have blended well, add cooked potatoes, milk and beat until light and fluffy. Spoon into 1 1/2 quart casserole. Ready to bake at 350°F in oven until hot. Or if you plan to store it, cover tightly with foil and refrigerate or freeze. When reheating, you may keep it covered or uncovered. If uncovered, it will form a slightly golden crust on top. Serves 10-12.

If planning on using it within a few days, you can keep in the refrigerator. Bake at 350°F for 45 minutes or until heated thru. You can also make ahead and freeze casserole. If you freeze it, bake at 350°F for 1 to 1 1/2 hours or more until thoroughly heated.



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Turkey Stuffing



2 boxes of stove-top dressing

1 1/2 tsp of poultry seasoning

1 onion

Several stocks of celery

1 or 2 eggs

1/2 cup of milk

Turkey pieces with some cooked broth (About 2-4 cups of chicken broth)



In a large mixing bowl, put the dressing mix and seasoning and mix well. Finely chop the onion and celery and add to bowl. Beat the eggs and milk together in a separate bowl and add to the dressing. Mix well. Then add the turkey pieces and broth to desired consistency. Add enough broth to make the dressing very moist. Bake for 15-30 minutes at 350°F.



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Sweet Potato Soufflé



4 cups cooked sweet potatoes, (mashed)
1 cup sugar
3 eggs
2 cups milk
1 1/2 sticks of real butter (melted)
1 tablespoon vanilla



Mix and beat together. Place into a 9x13 baking dish.
Mix together the topping ingredients below and spread
over the potatoes. Bake at 350°F for approx. 45 minutes
or until golden brown on top.



Topping:

1 cup brown sugar
1 1/2 sticks of real butter (melted)
2 cups self-rising flour
1 cup chopped pecans

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Pumpkin Pie



1 1/2 cups of sugar
1 tsp salt
1 tsp ground cinnamon
1/2 tsp ground ginger
1/4 tsp ground cloves
4 large eggs
3 1/2 cups of pumpkin - canned or fresh cooked
2 cans 12 oz. evaporated milk



In a small bowl, mix sugar, salt, cinnamon, ginger and cloves together. In a large bowl beat the eggs. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into prepared unbaked pie crust. Bake at 425°F for 15 minutes. Reduce temp. to 350°F, Bake 40 to 50 minutes, until knife comes out clean. Cool and refrigerate. Makes 2, 9" pie shells, deep dish (4 cup volume in each)

Thanksgiving Recipes



Dutch Apple Pie



7-8 cups peeled and sliced apples
Lemon juice (approx. 1-2 tbsp)
3/4 cup white sugar
1 1/2 tsp cinnamon
1/8 tsp mace (or nutmeg)
2 tbsp flour or other thickener
1-2 tbsp melted butter - optional
10" deep dish pie pan with unbaked pie crust



Sprinkle lemon juice on sliced apples and toss. Mix all the dry ingredients in a separate bowl and add to the apples. Place this mixture into a prepared unbaked pie crust. Drizzle the melted butter over the apples. Place 2 cups of crumb mixture over the pie (see recipe below), making sure to cover all the apples. Bake at 350°F for about 50-60 minutes or until apples are cooked. May have to cover crumb mixture with foil to prevent it from becoming too brown.

Crumb Topping Mixture:

2 cups flour
1 1/3 cup white sugar
3/4 cup butter softened
Mix flour and sugar together. Cut in the butter until it is evenly distributed and resembles fine crumbs. Spread on top of apples in pie pan.