

Thanksgiving Dinner

Mashed Sweet Potatoes

Ingredients

Potatoes
3 Lbs Sweet Potatoes
2 TBSP Butter
2 oz Cream Cheese
1/2 tsp Pumpkin Pie Spice
2 TBSP Brown Sugar
1/4 Cup Half & Half
Salt & Pepper

Topping

4 TBSP Butter, softened
1/2 Cup Pecans
1/4 Cup Flour
1/2 tsp Cinnamon
1/4 Cup Brown Sugar
Pinch of Salt

Instructions

Preheat oven to 375°. Grease a casserole dish.
Peel and cube the potatoes. Put them in a saucepan and cover them with cold water. Add 1 tablespoon of salt to the water. Boil the potatoes until they are soft. Drain and return them to the pot. Using a hand mixer, mash the potatoes until they're smooth. Add the butter, cream cheese, pumpkin pie spice,, half & half, brown sugar, salt and pepper. Continue mixing until well combined. Add salt and pepper to taste.

In a medium sized mixing bowl, combine the butter, brown sugar, flour, cinnamon and a pinch of salt. Mix to combine... Transfer the mashed potatoes to the greased casserole and top with the sugar mixture. Sprinkle the nuts on top. Bake for 30 minutes.

Uncle Paul's Broccoli Casserole

Ingredients

4 -10oz boxes of Chopped Broccoli
3/4 Lb American Cheese
1 Sleeve Ritz Crackers
1 Stick Butter
Salt

Instructions

Cook the broccoli following the manufacturers directions. Drain. In a large mixing bowl, add the hot chopped broccoli, half the butter and the American cheese. Mix until the cheese and butter are completely melted. Add the salt to taste. Pour mixture into a greased casserole dish.
Crush the Ritz crackers. Melt the remaining half of the butter and mix with the crackers. Sprinkle the cracker mixture over the broccoli. Bake in a 350° oven for 20-30 minutes.

Sausage Stuffing

Ingredients

16 Cups bread cubes (1½ lb loaf)
1 Lb Italian Sausage
2 TBSP Fresh Parsley
1 TBSP Sage
2 Cups Onions
1 Cup Celery
3 Cups Chicken Stock
2 Eggs
1 Stick Butter
Salt & Pepper

Instructions

Cut the bread into small cubes. Toast in oven for 6-7 minutes. When cool, add to large bowl. Remove the casing from the sausage and cook in a large sauté pan. Break up the sausage with a fork or a potato masher. When the sausage is brown, remove it from the pan and set aside. Add the butter, onion and celery to the pan and cook until the onions are translucent. Add the sausage back to the sauté pan with the parsley, sage, salt and pepper continue cooking for 1 minute. In a small bowl, beat the eggs. Add the eggs and stock to the bread cubes. Add the sausage-onion mixture to the bread and mix well. Season with salt and pepper. Put the mixture in a greased casserole dish and bake at 350° for 30 minutes.

Mashed Potatoes

Ingredients

3 Potatoes
¼ Lb Cream Cheese
½ Cup Half & Half
4-5 TBSP Butter
Salt

Instructions

Peel the potatoes and cut them into small chunks, they should all be about the same size.

Put the potatoes in a saucepan and cover them with cold water. Add 1 tablespoon of salt to the water. Let the potatoes come to a boil, and continue boiling for 15 minutes or until the potatoes are soft. Don't over cook.

Drain the potatoes. Using a potato masher, mash the potatoes until they are smooth. Add the butter and the cream cheese. Mash with the potato masher until they are both melted. Add the half & half and ½ teaspoon of salt.
With a hand mixer, whip the potatoes until they are smooth and silky.

Turkey

Turkey

Butter, 1 stick
Thyme
1 Onion, quartered
2 Garlic Cloves
3 Stalks Celery
Salt and Pepper

Instructions

1. Preheat the oven to 350°
2. Take the giblets out of the turkey and wash it thoroughly inside and out. Cut away any excess fat. Pat dry.
3. Season the inside cavity with salt and pepper
4. Stuff the turkey cavity with a bunch of thyme, onion, celery and garlic.
5. Melt the butter and add 1 tsp thyme leaves to the butter.
6. Put the turkey in a roasting pan, preferably on a rack to keep the turkey off the bottom of the pan.
7. Tie the legs together with string and tuck the wing tips under the breast.
8. Brush the butter and thyme mixture over the entire turkey and sprinkle with salt and pepper
9. Roast the turkey 13 minutes for every pound of turkey.
10. Baste every 30-45 minutes to keep the outside moist
11. When the turkey is done, take it out, place it on the cutting board and cover it with aluminum foil for 20 minutes.
12. After the turkey has rested for 20 minutes, carve.

Perfect Gravy

Ingredients

4 TBSP Butter
¼ Cups Shallots, finely chopped (onions can also be used)
2 TBSP Flour
2 Cups Low sodium Chicken Stock
Kosher Salt
Freshly Ground Black Pepper

Instructions

1. Melt the butter in a medium saucepan over medium heat. Add the shallots and season with a pinch of salt. Cook 5 minutes or until the shallots are soft.
2. Sprinkle the flour over the shallots and whisk until the flour is a light brown color. About 2 minutes.
3. While whisking, slowly pour in the chicken broth and whisk until the flour is incorporated and the mixture is smooth.
4. Simmer on low heat until the gravy thickens and the flavors meld. About 10 minutes.
5. Season with salt and pepper
6. Strain the gravy before serving (optional)

Thanksgiving Dinner

Grandma's Apple Pie

Ingredients

Pastry

2 1/2 Cups Flour

1 tsp Salt

1 Cup Butter - 2 sticks

6-9 TBSP Ice Water

Filling

1 Cup Granulated Sugar

1 tsp Cinnamon

¼ Cup Flour

Dash of Salt

Filling Instructions

Peel, core and thinly slice the apples. Add the cinnamon, flour, salt and sugar to the apples and mix well.

Pastry Instructions

Cut the sticks of butter into cubes and let sit in the refrigerator while you are preparing the flour mixture. In a large bowl, sift the flour with salt. Add the butter cubes and cut them into the flour until it resembles coarse corn meal. You can do this with 2 knives or with a pastry cutter.

Add the ice water, one spoon at a time. Toss lightly with a fork, while shaping into a ball. You may have to get your hands in the bowl to shape the dough into a ball. It may not seem as though it will stay together, but keep working it and it will.

Cut the ball in half and flatten each half. Place one at a time on a sheet of wax paper and roll. Parchment paper will also work fine. If you dampened your work surface before you put the wax paper down, it will prevent the paper from slipping.

Roll from the center out to form a circle. Have your pie plate handy so you can measure the dough. When you have rolled it so it will fit in the bottom and sides of the pie plate, turn the wax paper over so that the dough is in the pie plate. Carefully remove the wax paper and work the dough into the bottom and sides of the pie plate. Cut the edges of the dough slightly bigger than the top rim.

Fill the pie shell with the apple mixture, mounding in center of pie plate. Dot with butter.

Roll out the top dough the same way and put it over the filling of the pie. Crimp the edges either using your hands or a fork.

Cut slits in the pie for the steam to escape.

In a small bowl, add 1 egg and 1 tablespoon of water, whisk. Brush the egg wash over the entire pastry. Bake in a 450° oven for 45 - 50 minutes until the crust is golden

Bisquick Pumpkin Pie

3/4 c. sugar

1/2 c. Bisquick

2 tbsp. butter

1 1/2 c. Half and Half (or 1 12 oz.
can evaporated milk)

2 eggs

1 (16 oz.) can pumpkin

2 1/2 tsp. pumpkin pie spice

2 tsp. vanilla

Heat oven to 350 degrees. Lightly grease 9-10 inch pie pan. Combine all ingredients in blender container; Blend on High 1 minute. Pour into pan. Bake 50-55 minutes, or until golden and a knife inserted in center comes out clean.