

RECIPE  LION

30 Thanksgiving

Free

Recipes
eCookbook



Discover Your Inner Chef

Things to be Thankful For: 30 Free Thanksgiving Recipes

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Letter from the Editors

Dear Reader,

Thanksgiving is quickly approaching, and here at [RecipeLion](http://www.RecipeLion.com/) we've got a few culinary tricks up our sleeve. We've gathered our most flavorful and unique recipes for this eCookbook, *Things to be Thankful For: 30 Free Thanksgiving Recipes*. Whether you're a seasoned Thanksgiving pro looking to throw some variety into your repertoire or a nervous new cook about to host your first Thanksgiving dinner, we're here to help!

Our eCookbook features delicious recipes for every skill level. Cautious new chefs can hone their skills with basic Easy Oven Turkey and Simple Mashed Potatoes, and kitchen wizards can enjoy the challenge of creating sophisticated, delicately-flavored Orange Marmalade Glazed Roast Turkey and Sourdough Stuffing.

Best of all, we've got delicious sweets! If you're interested in making a non-traditional Thanksgiving dessert, try our smooth French Silk Chocolate Pie or our Apple Cake with Caramel Glaze.

For more delicious Thanksgiving recipes and meal ideas, please read our [12 Tantalizing Cornbread Recipes](#) and [17 Simply Delicious Cranberry Sauce Recipes](#).

Happy Thanksgiving!

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com/>

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Turkey Recipes

Brined Turkey



Description

Use a brine to infuse extra flavor into your Thanksgiving turkey. The best way to cook a turkey for Thanksgiving is to use a brine, and these turkey cooking instructions show you how to do it right.

Ingredients

- 1 cup kosher salt
- $\frac{1}{2}$ cup light brown sugar
- 1 gallon vegetable stock
- 1 tablespoon black peppercorns
- $\frac{1}{2}$ tablespoon allspice berries
- $\frac{1}{2}$ tablespoon candied ginger
- 1 gallon iced water
- 5 heads of garlic
- 1 cup pre-made meat marinade
- 2 stalks of celery
- 2 apples, sliced
- 2 lemons, cut up
- 2 onions, quartered
- 1 piece of cheesecloth
- 2 cup butter, melted
- 2 cup chicken broth

Instructions

1. The night before, combine salt, brown sugar, vegetable stock, peppercorns, allspice berries and ginger in a stock pot and bring to a boil. Stir to dissolve solids, then remove from heat, cool to

room temperature refrigerate until thoroughly chilled.

2. Early on the day of cooking, or late the night before, combine the brine and ice water in a clean 5 gallon bucket. Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area, like a cooler with ice, for 6 hours. Turn turkey over once, half way through brining.
3. Thanksgiving morning, take your hand and gently run it between the skin on the breast and the meat, separating the two very gently. Take whole peeled garlic cloves and stuff under the skin.
4. Use your favorite marinade and, using a turkey/meat syringe, inject marinade all over your turkey. Strain marinade before using or it will clog up the syringe.
5. Stuff turkey with celery, sliced apple, cut up lemons and quartered onion. Take a double up length of cheesecloth, enough to cover the turkey, and soak in melted butter.
6. Take about 4 heads of garlic and whack them with a glass to break apart. Don't peel cloves. Scatter in turkey pan.
7. Put in the oven at 500 degrees F and cook for 1/2 hour. Decrease temperature to 350 degrees F and cover turkey with butter soaked cheesecloth. Baste with chicken broth right over the cheesecloth to keep the cheesecloth moist.
8. Cook until internal probe thermometer reads 161 degrees F. Remove from the oven and let rest for at least 15 minutes, loosely covered with foil.

Cornbread-Stuffed Roast Turkey



Description

If you want to know the best way to cook a turkey, follow these turkey instructions. Know how to bake a turkey with this Thanksgiving turkey recipe. Turkey stuffing recipes pair perfectly with this turkey recipe.

Ingredients

- 1/4 pound plus 1/2 cup butter
- 1 turkey, 12-16 pounds
- 1/2 pound salt pork, thinly sliced
- 10 ounce corn bread mix, 2 packages
- 1/2 cup celery, chopped
- 1 onion, minced
- 2 egg yolks
- Pepper
- Turkey giblets
- 4 cup water
- 1/2 onion, sliced
- 1/2 garlic clove
- 1/2 bay leaf
- 1/8 teaspoon basil
- 1/8 teaspoon rosemary
- 1/8 teaspoon thyme
- 1/4 cup pan drippings
- 1/4 cup flour
- 2 cup turkey stock

Instructions

1. Preheat oven to 450 degrees F. Cut 1/4 pound butter into very thin slices; place in freezer to harden while you prepare bird.

2. Wash turkey inside and out. Remove and reserve giblets. Pat dry with paper toweling. Starting at the breast, separate the skin from the meat by working your fingers between them. Slide your hand under skin as far as you can go and gently free the skin on both sides of the breast. Loosen it around the upper part of the legs, stopping about halfway down the legs.
3. Insert slices of the cold butter, first under the leg skin, then under the breast skin. Reshape the loosened skin on the bird by patting it gently back in place. It will sag a bit but don't let that upset you; it will cook back in place. Wrap bird loosely in waxed paper and refrigerate while preparing stuffing.
4. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl.
5. Sauté celery and onion in remaining butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs. Beat egg yolks in a medium-sized bowl; stir in stock and pour mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste.
6. Fill cavity of turkey loosely with stuffing. Place any remaining stuffing in a shallow baking dish and place in oven about 30 minutes before bird is roasted. Bake until firm and lightly browned. Fasten neck skin of turkey to body with skewer. Push legs under band of skin at tail or tie to tail. Place slices of salt pork over breast and fasten with wooden picks.
7. Place turkey on its side on rack in shallow open roasting pan. Cook for 15 minutes, then turn bird on other side and roast for 15 minutes longer.
8. Lower temperature to 325 degrees F. and continue to roast turkey, turning the bird from side to side and basting often with the drippings from pan, for about 3-1/2 to 4 hours, or until juices run yellow, no longer pink, when thigh is pierced with a fork. Roast turkey breast side up for the last 15 minutes of cooking time.
9. Remove and discard salt pork when crisp and most of fat has been rendered. If fat in pan begins to burn, add a few tablespoons of water.
10. Transfer turkey to serving platter and let rest 30 minutes before carving. Reserve all drippings in pan for gravy.
11. Combine giblets with 1 cup water in a large saucepan; add remaining ingredients. Bring to boil, then lower heat and simmer for about 15 minutes, or until liver is tender. Remove liver and continue to simmer mixture for about 1 hour, or until remaining giblets are tender.
12. Strain mixture; remove and chop giblets and liver for gravy. Reserve stock. Pour off all turkey fat from roasting pan into a glass measuring cup. Measure and return 1/4 cup to pan. Sprinkle flour into fat; cook and stir 2 or 3 minutes over low heat. Add water and 2 cups of the reserved turkey stock. Cook, stirring and scraping up browned bits in pan with wooden spoon, until gravy

thickens and bubbles 2 minutes.

13. Strain gravy into saucepan; add chopped giblets and reserved liver. Taste; season with salt and pepper if needed.

Easy Oven Turkey



Description

Cooking Thanksgiving turkey does not have to be a chore. Be guided into roasting tasty turkey with these turkey cooking instructions. Let the oven do the work in this easy turkey recipe.

Ingredients

- 14 pound turkey
- 1 medium onion
- 1 teaspoon dry sage
- 1 teaspoon dry thyme
- Salt and pepper

Instructions

1. Remove giblets and neck from turkey; set aside. Rinse and drain turkey. Pat dry. Use a covered roasting pan that just fits the bird.
2. Cut onion in half and place inside turkey. Blend sage, thyme, salt and pepper with a little fat to make a paste. Spread on outside of turkey and press into skin. Tie legs together.
3. Pour 1/2 inch water into pan and cover with lid. Place pan in a 350 degree F oven for 1 1/2 to 2 hours or until meat thermometer registers 185 degrees F.
4. Uncover for last 10 minutes to brown if desired. Remove from oven and let sit for 15 minutes before carving. Drain liquid into a pot and return turkey to a warm oven until ready to carve after standing 15 minutes.

Easy Roast Turkey



Description

When people learn how to cook a turkey, they often learn a difficult way to do it. Now learn the best way to cook a turkey with these turkey cooking instructions. Cooking Thanksgiving turkey does not have to be difficult.

Ingredients

- 12 pound turkey, defrosted
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup plus 2 tablespoon dry sherry
- 1 teaspoon garlic, crushed
- $\frac{1}{4}$ teaspoon black pepper
- 1 teaspoon poultry seasoning
- 1 $\frac{1}{2}$ teaspoon paprika
- 1 teaspoon brown sugar

Instructions

1. Preheat oven to 325 degrees F.
2. Transfer turkey to a rack in a large roasting pan. Return the legs to the band of skin or wire. Fold the wings back and underneath the bird.
3. Pour the water and $\frac{1}{2}$ cup sherry into the bottom of the roasting pan.
4. Combine remaining sherry, garlic, black pepper, poultry seasoning, paprika, and brown sugar in a mixing bowl. Brush over the skin of the turkey.
5. Completely enclose the turkey in aluminum foil, crimping the foil around the edges of the pan to seal.

6. Bake for 3 to 4 hours. During the last 30 minutes of cooking, remove foil and baste with pan juices.
7. When turkey is done, a thermometer inserted in the thigh will read 180 to 185 degrees F, and the drumsticks will move easily in the sockets.
8. Remove turkey from the oven, and allow it to sit, loosely covered with foil, for 20 minutes before carving.

Notes

Remove the package containing the giblets and neck from the cavities of the turkey. You may have to release the legs from a band of skin or a wire in order to remove the giblets and neck. Rinse the turkey, inside and out, and dry it with paper towels. Trim off any excess fat.

Orange Marmalade Glazed Roast Turkey and Sourdough Stuffing



Description

Change up your usual turkey dinner with this Orange Marmalade Glazed Roast Turkey and Sourdough Stuffing. This recipe is traditional enough for Thanksgiving but fruity enough for a perfect summery meal.

Ingredients

- $\frac{3}{4}$ cup orange juice
- $\frac{3}{4}$ cup orange marmalade
- 1 tablespoon honey
- 20-pound turkey
- 2 teaspoon salt
- 2 teaspoon pepper
- 2 teaspoon savory
- 2 teaspoon sage
- $\frac{1}{2}$ cup melted butter
- 2 pears, cored and thinly sliced
- 1 large onion, thinly sliced
- 1 celery stalk thinly sliced
- $\frac{3}{4}$ cup chicken broth
- 5 tablespoon flour
- salt and pepper

Instructions

1. Combine orange juice, marmalade and honey in heavy saucepan. Bring to a boil. Reduce heat and simmer until thickened, stirring occasionally.

2. Preheat oven to 375 degrees F. Rinse turkey in and out; pat dry.
3. Combine salt, pepper, savory and sage in small bowl. Rub some inside bird. Mix remaining mixture with melted butter and brush over turkey.
4. Arrange the pears, onion and celery on bottom of roasting pan. Place turkey atop pears and vegetables. Tie legs together.
5. Roast turkey 45 minutes, then reduce heat to 350 degrees F and roast 1 1/2 hours, basting occasionally with pan juice. Brush 1/3 of glaze over turkey.
6. Continue roasting until meat thermometer inserted in thickest part of thigh registers 175F, basting occasionally with remaining glaze, about 45 minutes.
7. Transfer turkey to platter. Tent with foil while making gravy. Strain pan juices, reserving 1 cup pear and vegetable mixture.
8. Degrease juices, reserving 5 tablespoons fat. Pour pan juices into measuring cup and add enough broth to measure 3 3/4 cups. Heat reserved 5 tablespoons turkey fat in large saucepan over medium heat.
9. Add flour and cook until just beginning to color, stirring constantly. Add pan juices and bring to a simmer, whisking constantly. Cook until gravy is thick enough to coat back of spoon, stirring frequently, about 10 minutes.
10. Puree 1 cup reserved pear and vegetable mixture with gravy in processor. Return to saucepan. Season with salt and pepper and bring to a simmer.

Herbed Sourdough, Smoked Turkey Bacon and Celery Dressing:

1-pound loaf sourdough bread, bread cut into 1 inch pieces
4 ounces thick turkey bacon slices, cut into 1/2 inch pieces
1/4 cup margarine
1 large onion chopped
1/4 large celery bunch with leaves, cut into 1/4 inch pieces
2 garlic cloves minced
1 1/2 tablespoons minced fresh sage
1 teaspoon savory
1 teaspoon thyme
2 large pears, cored, cut into 1/2 inch pieces
1/4 cup minced fresh parsley
2 1/4 cups broth
2 tablespoons dry Sherry
salt and pepper

1. Preheat oven to 300 degrees F. Butter 9" x 13" x 2" baking dish. Place bread on baking sheet. Bake

until dry to touch and golden brown, about 20 minutes. Cool and put in large bowl.

2. Cook bacon in cast iron skillet over medium high heat just until beginning to brown. Pour off all but 1 tablespoon drippings from skillet; reserve bacon in skillet.

3. Add butter and stir until melted. Add onion and celery and saute until almost tender.

4. Add garlic and herbs and saute about 3 minutes.

5. Mix in pears and parsley. Dump over bread cubes. Add broth and Sherry and toss. Season with salt and pepper. Transfer to casserole. Cover with foil. Bake in a 350 degree F oven for 1 hour.

Roast Tumeric Turkey with Chickpea Stuffing



Description

Give traditional roast turkey an Indian-inspired twist with vibrant turmeric in the marinade, stuffing and basting glaze. The stuffing with chickpea and ground chicken is certainly unique.

Ingredients

- 1 small organic turkey, skin removed
- 1 teaspoon sea salt
- 1 teaspoon ground black pepper
- 3 teaspoon ground turmeric, divided
- 1 tablespoon raw honey
- 1 cup vegetable stock
- 1 cup chickpeas, soaked overnight
- 200 gram ground chicken breast
- $\frac{1}{2}$ teaspoon sea salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 1 tablespoon fresh parsley, chopped finely
- 1 tablespoon fresh rosemary, chopped finely

Instructions

1. Wash turkey and pat dry. Rub sea salt, black pepper, 1 tsp. turmeric and honey over the turkey. Let marinade stand for at least 3-4 hours.
2. Bring a pot of water to a boil. Cook chickpeas until soft. Drain out excess water.
3. Combine chickpeas, sea salt, black pepper and 1 tsp. turmeric in a food processor or blender. Blend the mixture well. Transfer to a bowl.

4. Fold in the ground chicken. Mix well.
5. Preheat the oven to 200 C. Grease a baking dish lightly with unrefined oil. Spoon chickpea mixture into the cavity of the turkey. Seal the cavity with toothpicks or thin bamboo sticks.
6. Place turkey on the greased dish. Bake for 45 minutes to an hour, or until turkey is brown.
7. In a bowl, combine vegetable stock, 1 tsp. turmeric and honey to make a basting mixture. Mix well. For every 15 minutes, spoon 2-3 tablespoons of mixture to baste the turkey.

Stuffing Recipes

Orange Marmalade Glazed Roast Turkey and Sourdough Stuffing



Description

You'll love Auntie's favorite stuffing in your Thanksgiving bird. The secret to this recipe is the water chestnuts, which add a light and pleasant crunch to your stuffing. Use this to stuff a large bird and bake off any leftovers in a casserole.

Ingredients

- 7 cup bread, cubed or in crumbs
- 1 large onion, chopped
- 1 cup celery, chopped
- 2 or 3 large tart apples, peeled, seeded and diced
- $\frac{1}{2}$ teaspoon chervil
- $\frac{1}{2}$ teaspoon sage
- $\frac{1}{2}$ teaspoon thyme
- $\frac{1}{2}$ cup (1 stick) butter, melted
- 1 small can water chestnuts, drained and sliced in half

Instructions

1. Mix all ingredients together and stuff the bird. If you use packaged or dried bread, add $\frac{1}{2}$ to 1 cup of chicken stock to moisten a bit.

Notes

Note: Save and freeze all your leftover or stale bread until you have about 7 cups.

Bread Sausage Stuffing for Turkey



Description

This delicious bread stuffing packs it in with flavorful sausage, celery, onion, herbs and spices. This one is perfect for stuffing a medium-sized bird or baked in a casserole as a side.

Ingredients

- 1 pound bulk sausage
- 1 medium onion, chopped
- $\frac{1}{4}$ cup celery, chopped
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon dried basil
- $\frac{1}{2}$ teaspoon oregano
- 10 cup dry white stale bread cubes
- 2 tablespoon fresh parsley, minced
- Chicken broth or bouillon

Instructions

1. Cook sausage in skillet, breaking up with a fork as it cooks, until all pink color is gone. Pour off and discard all but $\frac{1}{2}$ cup of accumulated liquid.
2. Add celery and onion to sausage in skillet.
3. Cook onion, stir in salt, pepper, basil and oregano. Place bread cubes in large bowl. Add sausage mixture, parsley and enough chicken broth to moisten Mix together gently.

Will stuff one 12 to 14 lb turkey. Bake excess in ungreased casserole at 350 degrees F for 30 minutes.

Chestnut And Apple Stuffing



Description

This easy-to-make stuffing recipe includes the classic pairing of pork and apples. Add even more flavor to your stuffing with fresh chestnuts or chestnut puree. This is the perfect stuffing for your Thanksgiving bird, and it's so good you'll want to repeat it for your Christmas spread.

Ingredients

- 1/2 tin chestnuts, 1/2 pound chestnut puree, or 1/2 pound fresh chestnuts, peeled
- 3/4 pound pork sausage meat
- 1/2 pound cored cooking apples, peeled and finely chopped
- 1 egg, beaten
- 1 pinch sage
- Salt and pepper, to taste

Instructions

1. You will have to cook your chestnuts first. Pierce the outer skin and boil or steam for 20 minutes. The skins will then peel off reasonably easily.
2. Add peeled chestnuts to boiling water and cook until tender. (Those of you who are less adventurous might want to look for canned whole chestnuts or chestnut puree, usually imported from France.)
3. Mash chestnuts almost to a pulp (fresh chestnuts may need grinding or chopping in a processor).
4. Combine with the rest of the ingredients (except the egg) and mix thoroughly. Mix in the beaten egg to bind everything together.

Notes

Find thousands of free recipes, cooking tips, entertaining ideas and more at
<http://www.RecipeLion.com/>.

Makes enough to stuff a 10 pound turkey. Also delicious rolled into one inch balls and baked for 30 minutes just before serving.

Corn Bread Sausage Stuffing



Description

If you like cornbread stuffing, then you'll love this cornbread recipe! It has sausage in it for wonderful moisture and flavor, and the addition of the steak sauce is inspired.

Ingredients

- 1 1/2 pound bulk sausage
- 4 onions, chopped
- 1 stalk celery, chopped
- 6 cup soft white bread crumbs
- 1 tablespoon salt
- 2 teaspoon poultry seasoning
- 1 tablespoon herb seasonings (optional)
- 2 tablespoon steak sauce
- 2 eggs, slightly beaten
- 1 cup chicken broth
- 6 cup crumbled corn bread

Instructions

1. Cook sausage in large skillet over medium heat, breaking up with fork.
2. Remove sausage to mixing bowl, reserving 1/2 cup drippings in skillet.

3. Sauté onions and celery in reserved drippings for about 5 minutes or until tender.
4. Add sautéed mixture to sausage; add remaining ingredients, mixing well. Yield: Dressing for 12-14 pound turkey.

Easy Spinach Stuffing



Description

This tasty stuffing recipe is loaded with creamed spinach and mushrooms. The ricotta cheese adds a unique creaminess to this recipe. This is a great side dish for Thanksgiving dinner, but is so easy that it's perfect any night of the week.

Cooking Time: 45 min

Ingredients

- 2 sticks of butter
- 1/2 pound mushrooms, thinly sliced
- 1 1/2 cup celery, diced
- 1 cup onion, chopped
- 16 ounce package of frozen creamed spinach, defrosted
- 6 cup seasoned bread crumbs
- 2 cup ricotta cheese
- 2 eggs
- 2 tablespoon parsley, minced

Instructions

1. Melt the butter and saute the mushrooms, celery and onion for about five minutes, until tender. Remove from the heat.
2. Add the remaining ingredients. Mix well. Transfer everything to a casserole dish. Bake at 325 degrees F for 30-45 minutes.

Squash Stuffing



Description

This recipe puts a unique spin in classic stuffing. Yellow squash, onion, celery and bell peppers really bring this flavorful stuffing together. Bake this in a casserole and serve as a tasty Thanksgiving side.

Ingredients

- 3 cup cooked yellow summer squash
- $\frac{1}{2}$ cup onion, chopped
- $\frac{1}{2}$ cup celery, chopped
- $\frac{1}{2}$ cup bell pepper, chopped
- 1 stick butter or margarine
- 2 cup milk
- 1 small pan corn bread, crumbled (I use one pkg. of mix)
- 1 can cream of chicken soup
- 2 eggs
- 2 teaspoon rubbed sage

Instructions

1. Saute onions, celery, pepper in margarine and add to squash. Add cornbread and sage.
2. Mix milk, soup and eggs until well mixed then add to squash mixture. Stir well.
3. Put in baking dish and bake at 450 degrees F until brown.

Mashed Potato Recipes

Simple Mashed Potatoes



Description

Making mashed potatoes doesn't get any easier than this. All you need for these great mashed potatoes is butter and milk.

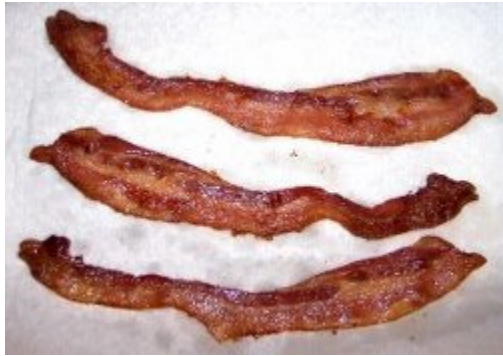
Ingredients

- 2 pound russet (baking) or red potatoes
- 3 tablespoon unsalted butter
- $\frac{3}{4}$ to 1 cup milk

Instructions

1. Peel potatoes and cut into 2-inch pieces. (If using red potatoes, it is not necessary to peel them).
2. In a large heavy saucepan simmer potatoes in salted water to cover by 1 inch 10 minutes, or until tender, and drain in a colander. In pan or bowl combine potatoes, butter, and $\frac{3}{4}$ cup milk.
3. With a potato masher mash potatoes until smooth, adding more milk if necessary to make creamy. In pan reheat potatoes over moderately low heat, stirring, and season with salt and pepper.

Bacon and Cheddar Mashed Potatoes



Description

Here's the perfect dish for anyone craving a fast-food taste at his Thanksgiving table. Bacon & Cheddar Mashed Potatoes are a satisfying comfort food.

Ingredients

- 1-1/2 lb. potatoes (about 4 medium potatoes), unpeeled, quartered
- 1/2 cup mayo
- 4 slices bacon, crisply cooked, crumbled
- 1/4 tsp. garlic powder
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1/2 cup Shredded mild cheddar cheese

Instructions

1. Cover potatoes with water in large saucepan. Bring to boil; reduce heat to medium.
2. Cook 20 minutes or until tender. Drain. Mash potatoes. Add dressing, bacon, garlic powder, salt and pepper; beat until fluffy. Stir in cheese.

Holiday Mashed Potato Casserole



Description

Garnished with festive dashes of paprika and chives, these red-and-green mashed potatoes are the prettiest holiday dinner you'll make this year. Who doesn't love a casserole that's as colorful as it is creamy?

Ingredients

- 8-10 potatoes, cooked and riced
- 8 ounce cream cheese
- 8 ounce sour cream
- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{4}$ cup chives, chopped
- 2 cloves garlic, chopped
- paprika, to taste
- salt and pepper, to taste

Instructions

1. Mash all ingredients together except paprika. Put in a 2-quart casserole dish. Sprinkle with paprika and cover.
2. Refrigerate 4 hours to overnight. Bring back to room temperature and bake at 350 degrees F for 30 minutes covered, and for 15 minutes uncovered.

Sweet Potato Recipes

Fluffy Mashed Sweet Potatoes



Description

This dish is as creamy as regular mashed potatoes, but honey and a delicious spike of ginger adds sweetness. Kids love these sweet mashed potatoes.

Ingredients

- 2 cup cooked, mashed sweet potatoes
- 3 bananas, mashed
- 1 1/2 cup soy milk
- 1/2 cup prune juice
- 3 tablespoon honey
- 1 teaspoon allspice
- 2 teaspoon chopped candied ginger

Instructions

1. Preheat oven to 375 degrees F. Combine all ingredients except ginger & beat till fluffy.
2. Pour into greased casserole and bake 50 to 60 minutes. Sprinkle with candied ginger. Serve as a side dish or sweet enough to serve as a dessert.

Original Baked Sweet Potatoes



Description

As the title says, these are the originals. Add as much - or as little - sugar and sweets as you like to these baked sweet potatoes.

Ingredients

- 1 1/2 to 2 tablespoons sugar
- 2 cinnamon
- 1 stick butter or margarine

Instructions

1. Bake a sweet potato (or yam) as you would any white potato, with the skin on. Wrap each potato in foil to preserve heat and moisture while it is baking.
2. Cream together sugar with cinnamon and butter. When the yams are tender and cooked through, slice open the foil and potato, use mixture as you would any topping. You may vary the amounts of sugar and cinnamon to your taste.

Sweet Potatoes with Marshmallow Topping



Description

This recipe is an update on the buttery-sweet dish your grandma used to make. Serve Sweet Potatoes with Marshmallow Topping for Thanksgiving - and save an extra-large portion for the kids!

Ingredients

- 2 cans sweet potatoes in heavy syrup (40-oz. each), drained
- $\frac{1}{2}$ cup unsalted butter, cut up
- 1 can crushed pineapple, 20-oz
- 1 cup maple syrup, or more
- 1 package large marshmallows, 10-oz

Instructions

1. Heat oven to 350 degrees F. Place sweet potatoes, butter, pineapple, and maple syrup in a 9-by-13-inch glass baking dish. Combine well, using a potato masher.
2. Place in oven, and bake until bubbling, about 45 minutes. Top with marshmallows, and continue to bake for 15 minutes until marshmallows are soft, but not completely melted.

Cranberry Sauce Recipes

Microwave Cranberry Sauce with Variations



Description

Homemade cranberry sauce is really pretty easy, but it just got even easier - use your microwave! No stovetop mess, all the same great flavor you love in cranberry sauce, plus variations. Now that's something to be thankful for!

Ingredients

- 1 (12-ounce) bag fresh cranberries
- 1 cup sugar
- $\frac{1}{4}$ cup water

Instructions

1. Mix together cranberries, sugar and water in microwave-safe 2-quart casserole.
2. Cover with lid or vented plastic food wrap and microwave on high (100% power), 6-7 minutes, stirring at 3 minutes, until cranberry skins pop. Maybe less time in newer, higher-powered nukers.
3. Stir again and cool, covered, to room temperature.
4. Stir and serve or chill before serving.

VARIATIONS

- **Spicy Cranberry Sauce**

Prepare as directed, but mix 1/4 teaspoon each ground cinnamon, ginger, and cloves with sugar.

- **Orange-Cranberry Sauce**

Prepare as directed, but substitute packed light brown sugar for granulated sugar, orange juice for water, and finely grated peel of one orange.

Notes

Frozen cranberries will take 2 to 3 minutes longer to cook and should be stirred twice.

Orange Cranberry Sauce



Description

Cranberry sauce recipes are so delicious, but this one with the infusion of orange juice is even better! Sweet and tangy...now that's my kind of cranberry sauce recipe!

Ingredients

- 1 (12-ounce) bag cranberries
- 1 large can frozen orange juice
- 2 orange juice cans of water
- sugar to taste, only if needed

Instructions

1. Put cranberries in saucepan.
2. Add orange juice concentrate and the 2 cans of water. If you have dry berries you may have to add water, play it by ear.
3. Let the water come to a boil.
4. Stir, turn the heat down to about a slow simmer until the berries pop. I cook it for another 15-20 minutes from this point on a low heat, stirring until I get the texture I like.
5. Remove from heat, it will thicken slightly when it cools. I don't chill it but serve it warm for a change. It is good thoroughly chilled too.

Super Simple Cranberry Sauce



Description

As cranberry sauce recipes go, this one is about as easy as it gets. You can add spices and seasonings as you like, but this is the basic, do-it-yourself cranberry sauce recipe that we've all come to know and love.

Ingredients

- 4 cup cranberries
- 1 cup water
- 2 cup sugar

Instructions

1. Mix all ingredients in a saucepan.
2. Heat to boiling, stirring until sugar has dissolved.
3. Cook about 10 minutes, or until berries have all burst and liquid is reduced somewhat. Sauce will thicken more as it cools.
4. Optional add-ins before the sauce completely thickens would be:
 - 1 pinch of cinnamon or cloves
 - 1 teaspoon of lemon or orange zest

Spiced Cranberry Sauce



Description

If you like spicy cranberry sauce, then this cranberry sauce recipe is for you. It's not spicy-hot, but with ginger, cloves and cinnamon, it is definitely spicy-flavorful. Being an easy cranberry sauce recipe doesn't hurt either - it's quick, easy, and quite tasty.

Ingredients

- 1 (12-ounce) bag cranberries
- 1 cup sugar
- 1 ¹/₂ cup water
- ¹/₂ teaspoon ground cloves
- 1 teaspoon ground ginger
- ¹/₂ teaspoon cinnamon

Instructions

1. Place the ingredients in a non-reactive saucepan and bring to a simmer.
2. Cook until the cranberries have burst, about 20 minutes.
3. Transfer to a blender and blend until smooth.
4. Serve warm or chill and serve, your choice.

Green Bean Casserole Recipes

Creamy Green Bean Casserole



Description

Not all green bean casseroles are created equal! This one is creamy and cheesy, a wonderful change from the traditional kind we're all used to.

Ingredients

- 4 tablespoon butter, divided
- 2 tablespoon flour
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon onion, chopped
- 1 cup sour cream
- 2 1-pound cans whole green beans, drained
- $\frac{1}{2}$ pound Swiss cheese, shredded
- 1 cup crushed corn flakes

Instructions

1. Preheat oven to 350F degrees.
2. Melt 2 tablespoons of the butter.

3. Add the flour, sugar, pepper, salt, and onion.
4. Stir in the sour cream and heat through, but do not boil.
5. Stir in the green beans and the cheese and pour into greased casserole.
6. Melt the remaining butter and stir in the corn flakes.
7. Top the casserole with the corn flake mixture.
8. Bake at 350F degrees for 20 minutes.

Green Bean Celery Casserole



Description

If you are not a mushroom lover, as so many people aren't, try this different spin on a perennial favorite - green bean casserole. Instead of cream of mushroom soup, this one uses cream of celery. Yum!

Ingredients

- 3 9-ounce packages frozen French-style green beans
- 1 1/2 cup water
- 1 1/2 teaspoon salt
- 1 5-ounce can sliced water chestnuts, drained
- 2 cans cream of celery soup
- 1/8 teaspoon pepper
- 1/2 cup whole milk
- 2 cans French fried onions rings

Instructions

1. Preheat oven to 350F degrees.
2. Combine water, beans and salt and bring to a quick boil.
3. Reduce heat and simmer until beans have thawed and are slightly crisp, about 4 minutes.
4. Drain beans.

5. In a 2-quart casserole dish, layer the beans and chestnuts.
6. In a medium sized bowl, mix the milk and soup; add the pepper.
7. Pour the milk mixture over the beans and water chestnuts.
8. Bake at 350 F degrees for 25 minutes.
9. Remove from oven and top with the onion rings.
10. Bake an additional 10-15 minutes, or until the onion rings are golden brown.

Molly's Green Bean Casserole



Description

Always a favorite Thanksgiving recipe, green bean casserole transcends the holiday to be a tasty side dish any time of year. Fresh green beans are the best, but if you are unable to get them, make it with canned. It's yummy!

Ingredients

- 6 cup blanched frenched green beans
- 1 pint sour cream
- 2 tablespoon water
- 1 teaspoon crushed red pepper flakes
- 4 strips bacon, fried crisp and broken into pieces
- 1 teaspoon Worcestershire sauce
- pepper, to taste
- 2 cup Parmesan, grated
- 4 ounce sliced mushrooms, browned in a bit of butter
- 3 green onions, chopped

Instructions

1. Preheat oven to 350F degrees.

2. Mix sour cream, Worcestershire sauce, 1½ cups of the Parmesan cheese, pepper flakes and pepper.
3. Stir in bacon, mushrooms and green onions.
4. Add green beans and mix thoroughly.
5. Pour green beans in a 9x13-inch casserole which has been buttered.
6. Top with the rest of the Parmesan.
7. Bake at 350F degrees until top begins to brown, 20-30 minutes.
8. If the green beans are bubbling, but the cheese isn't browning, turn it on broil for just a second. Let set for 10-15 minutes before serving.

Thanksgiving Dessert Recipes

French Silk Chocolate Pie



Description

For a sweet finish to your Thanksgiving feast - or any meal - try this creamy, rich French silk pie. It's a great party dessert because it's beautiful, easy to make and will wow your guests.

Ingredients

- 1 refrigerated pie crust (from 15-oz. pkg.)
- 3 ounce unsweetened chocolate, cut into pieces
- 1 cup butter, softened
- 1 cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- 4 pasteurized eggs or 1 cup refrigerated or frozen fat-free egg product, thawed
- $\frac{1}{2}$ cup whipping cream, whipped, sweetened
- Chocolate curls, if desired

Instructions

1. Heat oven to 450 degrees F. Prepare pie crust as directed on package for one-crust baked shell using 9-inch pie pan. Bake at 450 degrees F for 9 to 11 minutes or until light golden brown. Cool 30 minutes or until completely cooled.
2. Melt chocolate in small saucepan over low heat; cool. In small bowl, beat butter until fluffy. Gradually add sugar, beating until light and fluffy. Add cooled chocolate and vanilla; blend well. Add eggs 1 at a time, beating at high speed for 2 minutes after each addition. Beat until mixture

is smooth and fluffy.

3. Pour into cooled baked shell. Refrigerate at least 2 hours before serving.
4. Top with whipped cream and chocolate curls. Store in refrigerator.

Cran-Raspberry Pecan Jello



Description

This double berry jello is perfect for ending your Thanksgiving meal. It's loaded with pineapple and marshmallows and frosted with cream cheese. It's so simple and can be made a day or two ahead of time.

Ingredients

- 1 ¹/₄ cup boiling water
- 6 ounce package raspberry jello
- 1 can cranberry or cran-raspberry sauce
- ³/₄ cup cold water
- 4 ounce can crushed pineapple, undrained
- 1 cup pecans, chopped
- 3 ¹/₂ cup miniature marshmallows
- 1 cup sour cream
- 8 ounce package cream cheese

Instructions

1. In a medium saucepan, bring water to a boil. Then add raspberry jello, and cranberry sauce. Reduce heat and stir until jello and cranberry sauce are dissolved. Remove from heat and add: cold water, crushed pineapple, and chopped pecans. Stir well.
2. Pour mixture into a 9X13 cake pan and pour marshmallows on top. Dunk marshmallows into jello mixture to coat. Place mixture into refrigerator until the jello sets.

3. While waiting for jello mixture to set, prepare topping. Whip together, or use mixer to combine sour cream and cream cheese. Refrigerate.
4. After jello has set, frost the top with cream cheese mixture. Decorate the top of cream cheese mixture with chopped pecans, colored sugar, or both.

Easy Pumpkin Pie



Description

Canned pumpkin recipes and easy pumpkin pie recipes go hand in hand, and this recipe is no exception. You don't even need to know how to cook to make this pie, it's that easy. It's one of those recipes for Libby's canned pumpkin that can't be beat...easy and delicious!

Ingredients

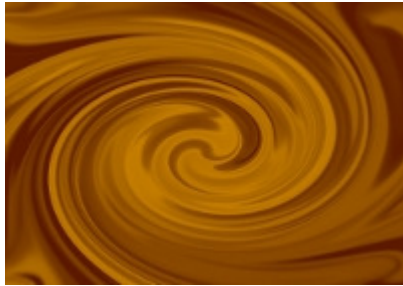
- 2 3.75-ounce packages vanilla instant pudding
- 1 ¹/₃ cup milk
- 1 16-ounce can Libby's pumpkin
- 1 ¹/₂ teaspoon pumpkin pie spice
- 4 cup whipped topping (9-ounce container)
- 1 baked 9-inch pie crust, cooled (store-bought is fine)

Instructions

1. Add pudding mix to milk and beat with hand mixer on lowest speed just until blended; about 30 seconds.
2. Blend in pumpkin, spice, and 2 cups of whipped topping.

3. Pour into pie shell.
4. Chill until set; at least 4 hours.
5. Garnish with remaining whipped topping.

Apple Cake with Caramel Glaze



Description

Apples are at their peak in the fall, so why not use them in a delicious Thanksgiving dessert? This moist cake is topped off with a sweet caramel glaze that is the perfect end to any holiday meal.

Ingredients

- 1 cup butter
- 2 cup sugar
- 3 eggs
- 3 cup flour
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 2 teaspoon vanilla
- 3 apples, tart, peeled and chopped
- 1 1/2 cup walnuts, chopped
- 1/2 cup brown sugar
- 1/4 cup butter
- 1/4 cup cream

Instructions

1. Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition.
2. Combine dry ingredients and add to creamed mixture.

3. Stir in vanilla, apples, and walnuts. Spoon batter into a greased and floured 10-inch tube pan or 9" x 13" pan.
4. Bake at 325 degrees F for 70 to 75 minutes or until tester comes out clean. If using a tube pan, cool on rack for 20 to 30 minutes, then remove cake from pan and cool completely on rack. If pan cake, cool slightly.

Caramel Glaze (Using brown sugar, butter and cream):

Quantity above is for a tube pan cake. If making in a 9" x 13" pan, double the quantity of brown sugar and butter. Evaporated milk can be substituted for the cream, but DO NOT substitute margarine for butter.

Combine all ingredients in a saucepan; bring to a boil, stirring occasionally. Boil 3 minutes without stirring, over medium high heat. Remove from heat. Let cool 3 to 4 minutes and spoon over cake. Spoon glaze over cake.

Old Fashioned Sweet Potato Pie



Description

This is a sweet potato pie just like grandma used to make. The recipe is no frills: simple and straightforward, and of course delicious. Try it as the end to your Thanksgiving meal.

Ingredients

- 1/2 cup butter, softened
- 1 cup mashed, cooked sweet potatoes
- 1/3 cup corn syrup
- 1/2 teaspoon salt
- 1 unbaked pie shell
- 1/2 cup brown sugar, packed
- 3 eggs, lightly beaten
- 1/3 cup milk
- 1 teaspoon vanilla extract

Instructions

1. Cream butter and brown sugar in bowl until light and fluffy. Blend in sweet potato and eggs. Add next 4 ingredients; mix well.
2. Pour into pie shell. Bake in a 425 degree F oven for 10 minutes. Reduce heat to 325 degrees F and bake 35 to 45 minutes longer or until well set.

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and more!