Thanksgiving Dinner

Here is my full menu for Thanksgiving. It includes a Grocery List, Schedule, Quick view recipes plus by comments and rants. Serve about 8 People.

In my family we like to serve dinner at 1:30 pm, so we can veg-out on the couch afterword and eat left overs as we go. Although when real dinner time comes around, sometimes we sneak out to Jack-in-the-Box. They are one of the few food places open and we are all *turkery-ied* out. But I included a separate Excel spreadsheet that will let you change the start and end time. I also included an Excel to help put together your own family recipes.

Note: This is not a short-cut dinner and not a diet friendly one. All of the recipes are easy and straight forward, but 16-recipes is a lot to make. So definitely feel free to substitute store bought items, (frozen bread rolls, prepared stuffing mix, deli veggie or cheese platter, canned yams, gravy, or cranberry sauce, make condensed soup green beans, use bottled dressing, buy bakery pies or whatever makes food healthy, or just don't make something). I know that I have elected to do one of the above on multiple occasions. Also you can just make guests bring food.

But, you're the chef, do what you want and only cook what you are comfortable with. If you are not a baker, buy pies. If you screw up something every time, don't stress about it. Everyone eating should be thankful that they are not slaving in the kitchen. This is a lot of food to make.

I love cooking and look forward to doing it every year. I usually down a bottle of wine in the process, so it's not so bad. If you are a novice in the kitchen, then you may want to Google step-by-step with pictures. These recipes are tested and delicious, but they are condensed down. I do this to improve reading time and speed up the process in the kitchen. They are more or less a reference.

The schedule is also just estimated times. You never know when your kid pulls you out of the kitchen or you start a fire. So don't pay too much attention to the time, but more or less following the flow.

It is also great if you get a last minute volunteer. You can hand them the list and say go at it. For me I don't have time to explain everything. It ultimately slows me down. Sometimes it's easier to do it myself. Then again, I am told I am a control freak. But, you just can't roll out that dough willy-nilly like some sort of kitchen rebel! Stay the course, friend.

The schedule is also good to be sure I am not missing steps. It takes the thinking out of it, which helps when I numb my brain with wine.

The grocery list is really specific to amounts needed. Obviously you can't buy just a tablespoon of vanilla. But, I use it as an inventory of sorts. I have half of that stuff on hand, I just need to be sure I have enough. Just jam-pack your grocery cart with everything. You may not have a grocery store open on the big day, and you wouldn't want to disappoint everyone who was looking forward to that casserole.

Since, I want the recipes to be condensed and printable without my rants, you can print pages 5-8. You can ignore me and go on your way. But seeing that control freak, instruction obsessed, and a writer with too much to say, I will go on with comments and narratives on each of the dishes. As I am also an illustrator, and not a photographer, you get food-doodles. I hope this year to actually take pictures. But, we'll see.

Happy Cooking and Happy Thanksgiving -- Konnilaree Sanders

Menu

Thanksgiving

entree

apple cider turkey

appetizers

deviled eggs

pimento cheese and crackers

pickles and olive platter

carrots and celery with dip

accompaniments

mashed potatoes and gravy

simple side stuffing

green bean casserole

winter salad, lemon dressing

cranberry sauce

sweet potatoes

potato bread rolls

dessert

pumpkin pie

pecan pie

beverages

sparkling lemonade

Grocery List

- ☐ Ale (16 oz)
- ☐ Apple (4)
- ☐ Apple Cider Vinegar (6 oz)
- ☐ Apple Cider/Apple (1 gal)
- ☐ Brown Sugar (2.5 c)
- ☐ Butter (4.25 sticks)
- ☐ Carrots (1 lb)
- ☐ Celery (1 bunch)
- ☐ Celery Salt (1/2 tsp)
- ☐ Chicken Broth (3 cans)
- ☐ Chili Pepper Flakes (2 Tbls)
- ☐ Cinnamon (1.25 tsp)
- ☐ Cloves Ground (0.25)
- ☐ Corn Syrup (1/2 C)
- ☐ Cranberries (1 lb)
- ☐ Dried Chives (2 Tbls)
- ☐ Dried Cranberries (1/2 C)
- ☐ Eggs (14 large)
- ☐ Evaporated Milk (1 can)
- ☐ Flour (6 C)
- ☐ Fried Onions (12 oz)
- ☐ French Loaf (1 – 18oz)
- ☐ frozen lemonade concentrate (1)
- ☐ Garlic Cloves (18)
- ☐ Garlic Powder (1/2 tsp)
- ☐ Ginger Ale (2 lt)
- ☐ Ginger Ground (1/2 tsp)
- ☐ Green Beans (12 oz)
- ☐ Heavy Cream (1/2 C)
- ☐ Hot Sauce (1/2 tsp)
- ☐ Ice (10 lb)
- ☐ Lemons And Juice (4)
- ☐ Maple Syrup (5 Tbls)
- ☐ Mayonnaise (2/3 C)
- ☐ Milk (2 C)
- ☐ Molasses (1/4 C)
- ☐ Mushrooms (16 oz)
- ☐ Mustard (2 Tbls)
- ☐ Nutmeg (1/4 tsp)
- ☐ Onion (2)
- ☐ Olives (Variety)
- ☐ Orange Juice (3 C)
- ☐ Paprika (1/2 tsp)
- ☐ Parmesan Cheese (2 Tbls)
- ☐ Pecans (2 1/5 C)
- ☐ Pepper (2 Tbls)
- ☐ Pimento (1 4-oz jar)
- ☐ Pickles (Variety
- ☐ Poppy Seeds (1 Tbls)
- ☐ Potatoes (3 lb)
- ☐ Potato Flakes (1/3 C)
- ☐ Pumpkin Puree (1 can)
- ☐ Ranch Dressing – 'lighthouse' (1)
- ☐ Reddi Whip (1)
- ☐ Romaine Lettuce (1)
- ☐ Sage (4 sprigs)
- ☐ Salt (1 1/4 C)
- ☐ Sharp Cheddar Cheese (16 oz)
- ☐ Shortening (1/2 C)
- ☐ Sour Cream (1/2 C)
- ☐ Sweet Potatoes (2 lb)
- ☐ Thyme (4 sprigs)
- ☐ Turkey (14 lb)
- ☐ Vanilla (1 Tbls)
- ☐ Vegetable Oil (2/3 c)
- ☐ Walnuts (1 C)
- ☐ White Sugar (2 3/4 C)
- ☐ Worcestershire (2 tsp)

Schedule

Wednesday

12:00 PM	Make Brine
12:15 PM	Make Pie Crust and Refrigerate (30 min)
12:30 PM	Steam (Boil) Eggs
12:35 PM	Rollout Crusts and Refrigerate (1 hour)
12:45 PM	Prepare Deviled Eggs Filling, place in zip lock back, reserve for tomorrow
1:00 PM	Prepare Lemon Poppy Dressing, refrigerate for tomorrow
1:15 PM	Blind Bake Pie Crusts (15 min + 10 min)
1:20 PM	Prepare Pimento Cheese, cover and reserve for tomorrow
1:40 PM	Prepare Pecan Pie and Bake (45-50 min)
2:00 PM	Make Cranberry Sauce, cool, refrigerate for tomorrow
2:40 PM	Remove Pecan Pie, cool and wrap, place in refrigerator
3:00 PM	Prepare Pumpkin Pie Filling and Bake (50-60 min)
3:25 PM	Prepare French Bread by Cutting it in cubes – set aside
3:45 PM	Prep Turkey for Brine, (remove innards) store turkey in brine and ice bath over night
3:50 PM	Remove Pumpkin, Cool (1-2 hours), Wrap, and Refrigerate
3:55 PM	Reduce oven temp, and dry the bread
5:35 PM	Remove bread; cool and store

Thursday

9:30 AM	Add sweet potatoes to crock pot, be sure it is on high
10:00 AM	Prepare turkey and place in oven
10:15 AM	Make bread dough, let rise in warm place and Reduce oven temp on turkey
11:45 AM	Shape Rolls and Let Rise Again
11:50 AM	Prepare potatoes (keep in water), salad stuff, and stuffing veggies. LOTS of Chopping
12:10 PM	Make lemonade
12:25 PM	Prepare gravy, keep in warmer
12:30 PM	Remove bird from oven and rest.
12:35 PM	Place bread in oven 30 min
12:40 PM	Boil Potatoes
12:45 PM	Fill deviled eggs, place out cheese & crackers, veggies & dip, olives & pickles
12:55 PM	Mash potatoes.
1:05 PM	Remove bread; prepare green bean casserole
1:10 PM	Prepare gravy
1:20 PM	Prepare stuffing.
1:25 PM	Remove green bean casserole
1:30 PM	Serve.

Quick View Recipes

Apple Cider Turkey

Whole turkey -- 14 Pound (13-14)
2 sprigs Fresh rosemary sprig
2 sprigs Fresh thyme sprigs
2 sprigs Fresh sage
1 lemon
1 apple
1 onion
¼ cup vegetable oil
1 bag of ice
16 oz. ale
6 cloves garlic, pressed

- Make Brine. See below.
- Preheat oven 500° F. Move rack to lowest level
- Remove the turkey from brine and place on a roasting pan. Add the herbs, lemon, onion, and apple into the cavity. Bind the legs.
- Baste turkey with oil, salt and pepper, and rub garlic on the skin. Place in pan
- Pour ale in the bottom of the roasting pan
- Roast for 30 min then reduce tempt to 350° F
- Cover breast with tin foil. Roast for 2 – 2 ½ hours
- Inner thigh temperature should reach 180° F.
- Let Rest 15 minutes and carve.

Brine

1 Gallon Apple cider/Apple juice
1 cup Kosher salt
1 cup Dark brown sugar
8-10 Garlic cloves
1 cup Orange juice
1/3 cup Apple cider vinegar
½ gallon Water (as needed)
2 Tbls Chili pepper flakes

- In a saucepan, combine all ingredients. Heat until sugar dissolves.
- In a large bucket, pour the mixture and pour water, just enough to cover the turkey. Top with Ice.
- Add a bag of ice, cover and set the bucket aside for 18-24 hours.

Lemon Poppy Seed Dressing

1/2 cup white sugar
1/2 cup lemon juice
2 teaspoons grated onion
1 teaspoon Dijon-style prepared mustard
1/2 teaspoon salt
2/3 cup vegetable oil
1 tablespoon poppy seeds

- In a blender or food processor, combine sugar, lemon juice, onion, mustard and salt. Process until well blended. With machine still running add oil in a slow steady stream until mixture is thick and smooth. Add poppy seeds and process just a few seconds more to mix.

Winter Salad

1 Head Romaine Lettuce, torn into pieces
1 cup chopped walnuts
2 apples chopped
¼ dried cranberries

- In a large serving bowl, toss together the romaine lettuce, walnuts, dried cranberries, apple, and pear. Pour dressing over salad just before serving, and toss to coat.

Veggie and Olive-Pickle Trays

1 lb carrots, cut into sticks
1 stalk celery, cut into sticks
1 jar Lighthouse Ranch
1 Jar Bread and Butter Pickles
1 Jar Small Dill Pickles
2 Large Cans Whole Black Olives
1 large Jar of Green Pimentos Olives

- Create two platters, one with the veggies of your choice, and the other with your pickles and olives of choice.

Pimento Cheese and Crackers

1 (4oz) jar pimento peppers, drained and patted dry
6 Tbls mayonnaise
2 garlic cloves, minced
1 ½ tsp Worcestershire sauce
1 tsp hot sauce, plus more to taste
1 lb extra sharp cheddar cheese, shredded
Salt and Pepper

- Process pimentos, mayo, garlic, Worcestershire and hot sauce together in food processor until smooth
- Add the cheese and pulse until uniformly blended, about 20 pulses
- Serve with more salt and pepper and hot sauce to taste
- Serve or refrigerate up to 2 weeks, let sit at room temp for 15 minutes before serving.

Deviled Eggs

7 large eggs (cold)
1 Tbls yellow mustard
¼ cup mayonnaise
1 ½teaspoons cider vinegar
½ teaspoon Worcestershire sauce
1 tbls grated yellow onion
½ tsp hot sauce
½ tsp paprika
½ tsp celery salt
Salt and Pepper to taste

- Place eggs in steamer basket and steam for 13 minutes
- Transfer eggs to ice water let sit 5 minutes.
- Peel eggs and slice each in half lengthwise.
- Remove yolks and add food processor.
- Arrange whites on dish.
- Add all ingredients adjusting to taste.
- Pulse them until smooth.
- Fill pastry bag or zip lock bag.
- Pipe mixture into egg white halves, s
- Sprinkle with paprika.

Potato Rolls

1 cup whole milk
3 Tbls unsalted butter
2 ¾ cups All-Purpose Flour
1/3 c. potato flakes
2 tsp salt
3 Tbls sugar
2 ½ tsp instant yeast

- Combine butter and milk in sauce pan and heat until mixture reaches 110oF degrees
- Mix flour, potato flakes, yeast, salt and sugar. Stir in milk mixture.
- Knead dough until shiny and elastics, 5-10 minutes.
- Cover and let rise for 1-2 hours or until double in size.
- Turn dough onto oiled surface and divide into 16 1 ½ - 2 ounce balls.
- Place them 1 inch apart in a 9x13 pan.
- Cover and let rise for 1-2 hours or until double in size.
- Preheat oven to 350oF
- Bake until internal temperature is 190oF -195oF and they are light golden brown, about 20 -25 minutes
- Brush with melted butter, serve warm.

Mashed Potatoes

3 pounds russet potatoes, peeled in 1-inch chunks
1/2 cups milk
6 tablespoons unsalted butter
1/2 cup sour cream
Salt and Pepper to Taste
2 Tbls dried chives
½ tsp garlic powder
2 Tbls grated parmesan cheese

- Boil potatoes in a large pot with water and salt.
- Cook for about 10 to 12 minutes, until fork tender.
- Heat the milk and butter, separately. Set aside.
- Drain the tender potatoes.
- Press them in a potato ricer, or mash by hand.
- Add melted butter first
- Add heated milk and stir until creamy.
- Add salt, pepper, sour cream, chives, garlic, and cheese.
- Stir to combine.

Slow Cooker Sweet Potatoes w/Maple and Pecans

2 pounds sweet potatoes, cut into large dice
4 tablespoons unsalted butter
3 tablespoons maple syrup
¼ c. brown sugar
¼ teaspoon cinnamon
¼ cup roughly chopped pecans

- Place sweet potatoes in slow cooker. Mix remaining ingredients except nuts; spoon over potatoes.
- Cover and cook on low heat setting 6 to 8 hours or until potatoes are very tender.
- Sprinkle with nuts.

Green Bean Casserole

12 oz canned fried onions
12 oz frozen or canned green beans
3 tablespoons unsalted butter
16 oz white mushrooms , sliced
3 medium cloves garlic , minced
Salt and Pepper
3 tbls unbleached all-purpose flour
1 ½ cups low-sodium chicken broth
½ cups heavy cream

- Adjust oven rack to middle position and heat oven to 425 degrees.
- In a 12 inch skillet add butter and melt
- Add mushrooms, garlic, salt and pepper; cook until mushrooms release moisture and liquid evaporates, about 6 minutes.
- Add flour and cook for 1 minute, stirring constantly.
- Stir in broth and bring to simmer, stirring constantly.
- Add cream, reduce heat to medium, and simmer until sauce is thickened and reduced to 3 1/2 cups, about 12 minutes.
- Season with salt and pepper to taste.
- Add green beans to sauce and stir until evenly coated.
- Arrange in even layer in 3-quart (or 13 by 9-inch) baking dish.
- Sprinkle with topping and bake until top is golden brown and sauce is bubbling around edges, about 15 minutes. Serve immediately.

Homemade Creamy Broth Gravy

2 tbsp. butter
2 tbsp. flour
2 cups chicken broth
½ cups milk
1 tsp. salt
1/4 tsp. pepper

- Melt the butter, then add the flour and blend thoroughly
- Slowly add the broth, salt and pepper and blend until mixture thickens.
- Stir in milk
- Serve.

Stuffing on the Stove Top

1 (18 oz) French Bread, 1-inch cubes
6 tablespoon butter
2 cup chicken broth
4 cloves garlic, chopped
2 sprigs sage
2 sprigs thyme
4 stalks celery (diced)
1 onion (diced)

Optional:
1 small apple (diced)
1/4 cup dried cranberries

- **Dry the bread** – Heat oven to 225
- Spread the cubes on a baking sheet in single layer
- Bake 90 minutes until dry; stirring occasionally
- Sauté vegetables in 4-Tbsp. butter in a large pot – 10 min
- Stir in garlic and herbs
- Add broth and remaining butter, bring to a boil
- Add bread cubes and cook until water has been absorbed
- Remove from heat, let stand 5 min, fluff with a fork.
- You can serve immediately or bake in a 350 degree oven for 10 minutes.

Cranberry Sauce

1 pound frozen cranberries
1 cups orange juice
2 tablespoons maple syrup
2 tablespoons light brown sugar
1/2 teaspoon kosher salt

- Combine all ingredients in a non-reactive saucepan (stainless steel), and bring to a boil.
- Reduce heat and simmer, stirring occasionally, for 15 to 25 minutes or until liquid is reduced by half.
- Can serve warm or cold

Pie Crust (2-9" Bottoms)

3 cups unbleached all-purpose flour ,
2 tablespoon sugar
1 teaspoon table salt
1/2 cup chilled solid vegetable shortening
1/2 cup cold unsalted butter , grated
½ cups ice water

- With a pastry blender, mix butter, flour, salt, and sugar.
- Add cold water and shape into a disk; refrigerate for 1 hour
- Roll dough on lightly floured surface into 13-inch circle
- Transfer to 9-inch pie pan; refrigerate 1 hour
- **To Blind Bake:** 400 degree oven bake shell with tinfoil and pie weights for 15 minutes, then remove foil and bake10 additional minutes

Pecan Pie

6 tbls unsalted butter , cut into 1-inch pieces
1 cup (7 ounces) packed dark brown sugar
½ teaspoon table salt
3 large eggs
½ cup light corn syrup
¼ cup molasses
1 tablespoon vanilla extract
2 cups whole or chopped pecans (8 ounces), roasted for 15 minutes in 350°F oven.

- Oven temp. 275 degrees. Place pie shell in oven if not still warm.
- Melt butter in medium heatproof bowl set in skillet of water maintained at just below simmer.
- Remove bowl from skillet; mix in sugar and salt with wooden spoon until butter is absorbed.
- Beat in eggs, then corn syrup and vanilla.
- Return bowl to hot water; stir until mixture is shiny and warm to the touch, about 130 degrees.
- Remove from heat; stir in pecans.
- Pour mixture into warm shell; bake until center feels set yet soft, like gelatin, when gently pressed, 50 to 60 minutes.
- Transfer pie to rack; let cool completely, at least 4 hours.
- Serve pie at room temperature or warm

Pumpkin Pie

¾ cup granulated sugar
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon nutmeg
2 large eggs
1 can (15 oz.) Pumpkin Puree
1 can (12 fl. oz.) Evaporated Milk
1 9-inch pie shell, blind baked 15 min
Whipped cream (optional)

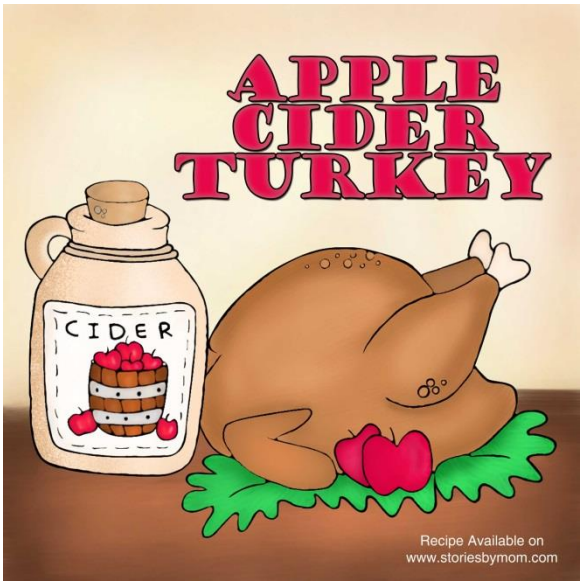
- Mix sugar and spices. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
- Warm in microwave for 5-8 minutes until mixture has thickened
- Pour into pie shell.
- Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

Sparkling Lemonade

1 can frozen lemonade concentrate
5 cups Ginger Ale, chilled

- In a large pitcher combine lemonade and ginger ale.
- Serve over ice.

Apple Cider Turkey



There are so many "proper" or "tried and true" ways to make turkey. There are brines, injectors, basters. You can roast, smoke, or deep fry.

The thing I love about this recipe, it includes Ale. I love cooking with beer. It imparts such a great flavor. I actually brine my roast chicken in beer, smother it with garlic and cooked under mounds of bacon!

For this turkey the apple cider adds a sweet flavor that feels like Thanksgiving.

Apple Cider Turkey

Whole turkey -- 14 Pound (13-14)
2 sprigs Fresh rosemary sprig
2 sprigs Fresh thyme sprigs
2 sprigs Fresh sage
1 lemon
1 apple
1 onion
¼ cup vegetable oil
1 bag of ice
16 oz. ale
6 cloves garlic, pressed

- Make Brine. See below.
- Preheat oven 500° F. Move rack to lowest level
- Remove the turkey from brine and place on a roasting pan. Add the herbs, lemon, onion, and apple into the cavity. Bind the legs.
- Baste turkey with oil, salt and pepper, and rub garlic on the skin. Place in pan
- Pour ale in the bottom of the roasting pan
- Roast for 30 min then reduce tempt to 350° F
- Cover breast with tin foil. Roast for 2 – 2 ½ hours
- Inner thigh temperature should reach 180° F.
- Let Rest 15 minutes and carve.

Brine

1 Gallon Apple cider/Apple juice
1 cup Kosher salt
1 cup Dark brown sugar
8-10 Garlic cloves
1 cup Orange juice
1/3 cup Apple cider vinegar
½ gallon Water (as needed)
2 Tbls Chili pepper flakes

- In a saucepan, combine all ingredients. Heat until sugar dissolves.
- In a large bucket, pour the mixture and pour water, just enough to cover the turkey. Top with Ice.
- Add a bag of ice, cover and set the bucket aside for 18-24 hours.

Suggested Schedule

Wednesday	12:00 PM	Make Brine
Wednesday	3:45 PM	Prep Turkey for Brine, (remove innards) store turkey in brine and ice bath over night
Thursday	9:50 AM	Prepare turkey and place in oven
Thursday	10:05 AM	Reduce oven temp on turkey
Thursday	12:20 PM	Remove bird from oven and rest.

Lemon Poppy Seed and Winter Salad

I love lemons. I eat them straight up with salt. Don't judge. I also live in Arizona. It is one of our 5-C's (Copper, Climate, Cotton, Cattle, and Citrus.) Usually around this time of year, I have a neighbor begging me to take their fruit. And since lemons are .89 each at the store, I am happy to accept. I (or I make my husband) spend hours juicing and save in the freezer. I have a ton of awesome lemon recipes.

This one is a favorite; albeit, if you are trying to stay away from sugar, you best stick to a salad with vinegar and oil. You can use a low-calories substitute but sometimes there is an off-flavor. I love the tart of lemon, the sweet crunch of apples or pears, and the nutty walnuts or pecans. See how many different ways you can mix it up! So yummy.

Lemon Poppy Seed Dressing

1/2 cup white sugar
1/2 cup lemon juice
2 teaspoons grated onion
1 teaspoon Dijon-style prepared mustard
1/2 teaspoon salt
2/3 cup vegetable oil
1 tablespoon poppy seeds

- In a blender or food processor, combine sugar, lemon juice, onion, mustard and salt. Process until well blended. With machine still running add oil in a slow steady stream until mixture is thick and smooth. Add poppy seeds and process just a few seconds more to mix.

Winter Salad

1 Head Romaine Lettuce, torn into pieces
1 cup chopped walnuts
2 apples chopped
¼ dried cranberries

- In a large serving bowl, toss together the romaine lettuce, walnuts, dried cranberries, apple, and pear. Pour dressing over salad just before serving, and toss to coat.

Suggested Schedule

Wednesday	1:00 PM	Prepare Lemon Poppy Dressing, refrigerate for tomorrow
Thursday	11:45 AM	Prepare salad veggies keep cool and serve

Veggie and Olive-Pickle Trays

So this is really straight forward. Pick your favorite veggies and throw them on a tray. I use carrots and celery because I already bought and pound and bunch for my recipes. I might as well use the extras, and there is always somebody who is trying to watch their calories. My comment is that the dip of my choice is Lighthouse Homestyle Ranch. It is amazing. I know it is supposed to be Hidden Valley's thing, but I like what I like. I am just doing me.

The Olive Pickle tray may seem odd, but it was a family tradition. If you didn't see a kid wear 5-whole black olives on their fingers, you're doing it wrong. It is all a really easy appetizer and something to snack on while you wait for dinner. If you want to be fancy you could replace with a wine fruit and cheese platter. That is yummy stuff, I have had that as a dinner. Try goat cheese and figs.

Vegetable Tray and Olive Pickle Tray or Easy Appetizers

1 lb carrots, cut into sticks
1 stalk celery, cut into sticks
1 jar Lighthouse Ranch
1 Jar Bread and Butter Pickles
1 Jar Small Dill Pickles
2 Large Cans Whole Black Olives
1 large Jar of Green Pimentos Olives

- Create two platters, one with the veggies of your choice, and the other with your pickles and olives of choice.

Suggested Schedule

Thursday	12:35 PM	Place veggies & dip, olives & pickles on serving trays

Pimento Cheese and Crackers

Despite me being lactose intolerant, I love cheese. This is a great spread as it is creamy with a hint of garlic. You can make it ahead of time and it last up to two weeks in the fridge. It is even great between two slices of bread for a grilled cheese sandwich. It does make a lot of dip, but with my husband's obsession with cheese, it doesn't last long. Serve it with whatever cracker you like. Heck, dip veggies in it, to make them more palatable. Actually, I do love all vegetables, except for Brussel-sprouts. I just recently admitted this to my husband and he was devastated. He loves them. I made them all the time. I even tried to grow them in my garden. I thought I liked them, but realized, I was just forcing it. I tried to blame the recipe. But, I just had to accept the truth.

Pimento Cheese and Crackers

1 (4oz) jar pimento peppers, drained and patted dry
6 Tbls mayonnaise
2 garlic cloves, minced
1 ½ tsp Worcestershire sauce
1 tsp hot sauce, plus more to taste
1 lb extra sharp cheddar cheese, shredded
Salt and Pepper

- Process pimentos, mayo, garlic, Worcestershire and hot sauce together in food processor until smooth
- Add the cheese and pulse until uniformly blended, about 20 pulses
- Serve with more salt and pepper and hot sauce to taste
- Serve or refrigerate up to 2 weeks, let sit at room temp for 15 minutes before serving.

Suggested Schedule

Wednesday	1:20 PM	Prepare Pimento Cheese, cover and reserve for tomorrow
Thursday	12:35 PM	Place out cheese & crackers

Deviled Eggs

Deviled Eggs

If you read my Easter post, you'll know that this is my signature dish. I cannot go to a function without them. I think the "secret ingredient" is the grated onion and celery salt. It just adds that acidic flavor that compliments the creaminess. Also you'll notice that I steam the eggs. This helps cook them without the green ring and makes deshelling so easy! Again look back at Easter for more help.

Deviled Eggs

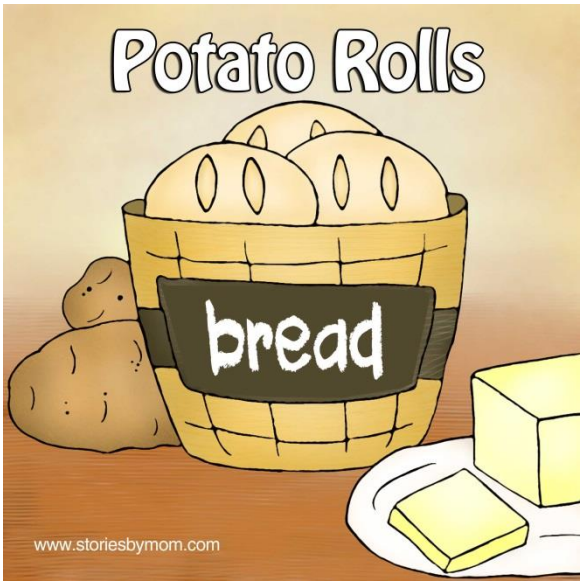
7 large eggs (cold)
1 Tbls yellow mustard
¼ cup mayonnaise
1 ½teaspoons cider vinegar
½ teaspoon Worcestershire sauce
1 tbls grated yellow onion
½ tsp hot sauce
½ tsp paprika
½ tsp celery salt
Salt and Pepper to taste

- Place eggs in steamer basket and steam for 13 minutes
- Transfer eggs to ice water let sit 5 minutes.
- Peel eggs and slice each in half lengthwise.
- Remove yolks and add food processor.
- Arrange whites on dish.
- Add all ingredients adjusting to taste.
- Pulse them until smooth.
- Fill pastry bag or zip lock bag.
- Pipe mixture into egg white halves, s
- Sprinkle with paprika.

Suggested Schedule

Wednesday	12:30 PM	Steam (Boil) Eggs
Wednesday	12:45 PM	Prepare Deviled Eggs Filling, place in zip lock back, reserve for tomorrow
Thursday	12:35 PM	Fill deviled eggs and Serve

Potato Rolls



Because potatoes are amazing. Although you will be surprised that these don't actually contain potatoes. It has those weird potato flakes that we ate as a kid. I don't usually follow the directions to make mashed potatoes, but these flakes are useful. They are great in cooking. They impart a creamy potato flavor. And they are great at thickening things like soup or if you add too much milk to your real mash potatoes. Otherwise, this is your standard roll recipe. My mom taught me to make bread when I was 5, so I am not afraid to get in there and knead. But, if you opt out on making rolls, I suggest Rhode's Frozen Dinner rolls. They are so easy and so much tastier than store or bakery rolls. Make your own honey butter and that is what heaven tastes like.

Potato Rolls

1 cup whole milk
3 Tbls unsalted butter
2 ¾ cups All-Purpose Flour
1/3 c. potato flakes
2 tsp salt
3 Tbls sugar
2 ½ tsp instant yeast

- Combine butter and milk in sauce pan and heat until mixture reaches 110oF degrees
- Mix flour, potato flakes, yeast, salt and sugar. Stir in milk mixture.
- Knead dough until shiny and elastics, 5-10 minutes.
- Cover and let rise for 1-2 hours or until double in size.
- Turn dough onto oiled surface and divide into 16 1 ½ - 2 ounce balls.
- Place them 1 inch apart in a 9x13 pan.
- Cover and let rise for 1-2 hours or until double in size.
- Preheat oven to 350oF
- Bake until internal temperature is 190oF -195oF and they are light golden brown, about 20 -25 minutes
- Brush with melted butter, serve warm.

Suggested Schedule

Thursday	10:00 AM	Make bread dough, let rise in warm place
Thursday	11:35 AM	Shape Rolls and Let Rise Again
Thursday	12:25 PM	Place bread in oven 30 min
Thursday	12:55 PM	Remove bread

Mashed Potatoes

This is your standard mash. The only time I go rouge on the method. Most heat the milk and butter together. I add the butter first. Potatoes are very absorbent. Let them take on that delicious butter first. Other than that, I mix in what I like, and you can too.

Mashed Potatoes

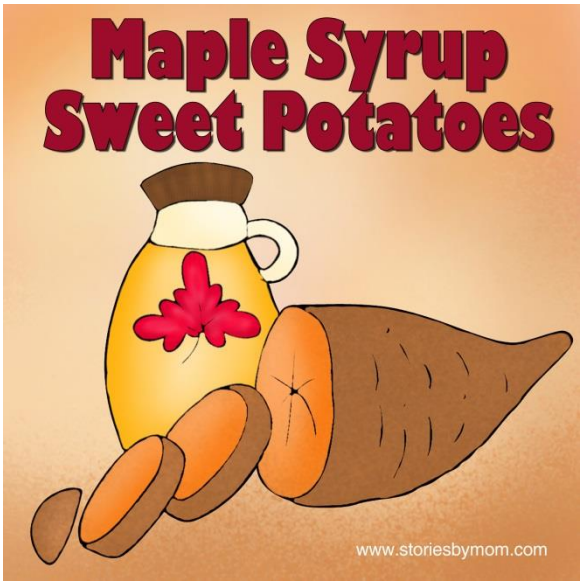
3 lbs russet potatoes, peeled in 1-inch chunks
1/2 cups milk
6 tablespoons unsalted butter
1/2 cup sour cream
Salt and Pepper to Taste
2 Tbls dried chives
½ tsp garlic powder
2 Tbls grated parmesan cheese

- Boil potatoes in a large pot with water and salt.
- Cook for about 10 to 12 minutes, until fork tender.
- Heat the milk and butter, separately. Set aside.
- Drain the tender potatoes.
- Press them in a potato ricer, or mash by hand.
- Add melted butter first
- Add heated milk and stir until creamy.
- Add salt/pepper, sour cream, chives, garlic, and cheese.
- Stir to combine.

Suggested Schedule

Thursday	11:40 AM	Prepare potatoes (keep in water to prevent browning)
Thursday	12:30 PM	Boil or steam potatoes
Thursday	12:45 PM	Rice or mash potatoes and mix with ingredients

Sweet Potatoes w/Maple and Pecans



Slow Cooker Sweet Potatoes w/Maple and Pecans

At this point, I am using every pot and pan I own. That is why I bust out the set-it-and-forget-it slow cooker. I love my slow cooker almost as much as my microwave. I love this recipe because you have sweet-sweet potatoes without all of those marshmallows. I love snacking on a marshmallow, and s'mores are amazing, but I am not a fan here. But, don't let my judgment deter you. If your momma made it that way, then keep at it. Top them potatoes and broil them just for a few minutes. Let warm memories flow over you.

Slow Cooker Sweet Potatoes w/Maple and Pecans

2 pounds sweet potatoes, cut into large dice
4 tablespoons unsalted butter
3 tablespoons maple syrup
¼ c. brown sugar
¼ teaspoon cinnamon
¼ cup roughly chopped pecans

- Place sweet potatoes in slow cooker. Mix remaining ingredients except nuts; spoon over potatoes.
- Cover and cook on low heat setting 6 to 8 hours or until potatoes are very tender.
- Sprinkle with nuts.

Suggested Schedule

Thursday	9:20 AM	Add sweet potatoes to crock pot, be sure it is on high
Thursday	1:15 PM	Check tenderness and serve

Green Bean Casserole

Green Bean Casserole

Here is another way I want to ruin your childhood. If your parents were baby-boomers like mine, they probably used cream of mushroom condensed soup. Now I am not saying the condensed soups don't have their place. I have some in my pantry right now. It is cheap and versatile. American's love their all-in-one dishes. But, this version made me hate green bean casserole my whole life. I'd rather eat cold green beans from a can. (And I did; favorite snack as a kid-and I know you aren't supposed to do that; botulism and everything, but I was a kid of the 80s/90s). When I grew up I learned that making cream of mushroom was so easy. If you love mushrooms, then the real slices will be paradise. I personally don't like biting into a mushroom, but I like the flavor so this is still satisfying. Trust me, do it this way.

Green Bean Casserole

12 oz canned fried onions
12 oz frozen or canned green beans
3 tablespoons unsalted butter
16 oz white mushrooms , sliced
3 medium cloves garlic , minced
Salt and Pepper
3 tbls unbleached all-purpose flour
□1 ½ cups low-sodium chicken broth □
½ cups heavy cream

- Adjust oven rack to middle position and heat oven to 425 degrees.
- In a 12 inch skillet add butter and melt
- Add mushrooms, garlic, salt and pepper; cook until mushrooms release moisture and liquid evaporates, about 6 minutes.
- Add flour and cook for 1 minute, stirring constantly.
- Stir in broth and bring to simmer, stirring constantly.
- Add cream, reduce heat to medium, and simmer until sauce is thickened and reduced to 3 1/2 cups, about 12 minutes.
- Season with salt and pepper to taste.
- Add green beans to sauce and stir until evenly coated.
- Arrange in even layer in 3-quart (or 13 by 9-inch) baking dish.
- Sprinkle with topping and bake until top is golden brown and sauce is bubbling around edges, about 15 minutes. Serve immediately.

Suggested Schedule

Thursday	12:55 PM	Prepare green bean casserole
Thursday	1:25 PM	Remove green bean casserole to serve

Homemade Creamy Broth Gravy

Creamy Broth Gravy

I included a stand-alone gravy as like with a box-of-chocolates, you never know what you are gonna get as far as pan drippings. Also the down side of brining, the juices can sometimes be salty. This is still really great gravy, but if you stove is already over filled with pots, by all means, warm some jarred gravy in the microwave.

Homemade Creamy Broth Gravy

2 tbsp. butter
2 tbsp. flour
2 cups chicken broth
½ cups milk
1 tsp. salt
1/4 tsp. pepper

- Melt the butter, then add the flour and blend thoroughly
- Slowly add the broth, salt and pepper and blend until mixture thickens.
- Stir in milk
- Serve.

Suggested Schedule

Thursday 12:15 PM Prepare gravy, keep in warmer

Stuffing on the Stove Top

Homemade Stuffing on the Stove Top

This is not Stove Top Stuffing from a Box, but stuffing, or dressing for those who find issue with the nomenclature, that is made on the stove top. I didn't grow up stuffing the bird, which now is looked down upon due to salmonella, but we called it stuffing. By the way, if you want to stuff the bird, you can still do so. But you should heat the stuffing beforehand to be sure that it hit's that bacteria kill zone and/or finish it off in the oven to be safe. This is an easy alternative to the box, and it is one less thing you have to worry about squeezing in your oven.

Homemade Stuffing on the Stove Top

1 (18 oz) French Bread, 1-inch cubes
6 tablespoon butter
2 cup chicken broth
4 cloves garlic, chopped
2 sprigs sage
2 sprigs thyme
4 stalks celery (diced)
1 onion (diced)

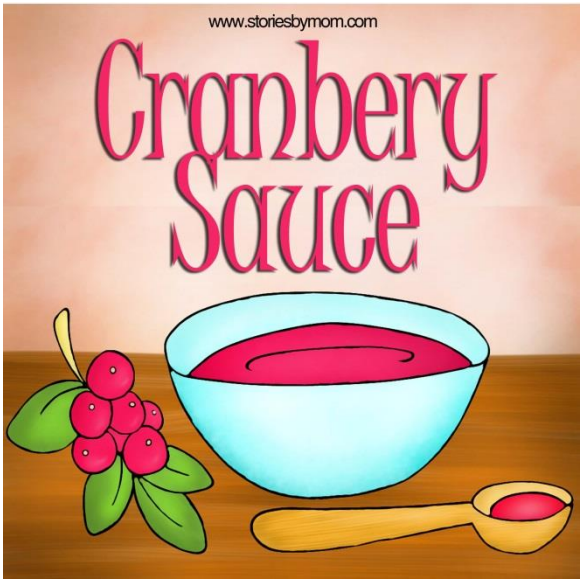
Optional:
1 small apple (diced)
1/4 cup dried cranberries

- **Dry the bread** – Heat oven to 225
- Spread the cubes on a baking sheet in single layer
- Bake 90 minutes until dry; stirring occasionally
- Sauté vegetables in 4-Tbsp. butter in a large pot – 10 min
- Stir in garlic and herbs
- Add broth and remaining butter, bring to a boil
- Add bread cubes and cook until water has been absorbed
- Remove from heat, let stand 5 min, fluff with a fork.
- You can serve immediately or bake in a 350 degree oven for 10 minutes.

Suggested Schedule

Wednesday	3:25 PM	Prepare French Bread by Cutting it in cubes – set aside
Wednesday	3:55 PM	Reduce oven temp, and dry the bread
Wednesday	5:35 PM	Remove bread; cool and store
Thursday	11:55 AM	Prepare stuffing veggies
Thursday	1:10 PM	Prepare stuffing on stove top then serve

Cranberry Sauce



Cranberry Sauce

Cranberries are an American staple. They have been growing here since corn. I noticed I left that crop out of this Holiday feast. You may want to question my meal plan. But, I didn't forget cranberries. I love this recipe because it is tart as it is sweet. It is great for a leftover Thanksgiving Sandwich.

Cranberry Sauce

1 pound frozen cranberries
1 cups orange juice
2 tablespoons maple syrup
2 tablespoons light brown sugar
1/2 teaspoon kosher salt

- Combine all ingredients in a non-reactive saucepan (stainless steel), and bring to a boil.
- Reduce heat and simmer, stirring occasionally, for 15 to 25 minutes or until liquid is reduced by half.
- Can serve warm or cold

Suggested Schedule

Wednesday	2:00 PM	Make Cranberry Sauce, cool, refrigerate for tomorrow
Thursday	1:00 PM	Place cranberry sauce in serving dish

Pie Crust (2-9" Bottoms)

Pie Crust

Don't Fear the *Pie Crust* as Blue Oyster Cult would say…

I don't think pie crust is that scary to make. You can make it in advance so it doesn't affect my cooking schedule and it is so much better than store bought. I also make my crusts a little thicker because I love it.

But, tip wise, I use shortening to make it tender and butter to make it flaky. Grating (yes, just like cheese) helps make the butter the perfect size, so it melts evenly. I do use cold water and butter to help prevent the dough from becoming too tough, but it has never been a problem enough to make a big whoop about it.

Also, yes refrigerating and blind baking are nice, but I have totally skipped that and it was fine.

Finally, the best part about making your own crust is that there are usually scraps. I roll those out, spread melted better and cinnamon sugar all over and bake for 15-minutes. It is the best chef's treat.

Pie Crust (2-9" Bottoms)

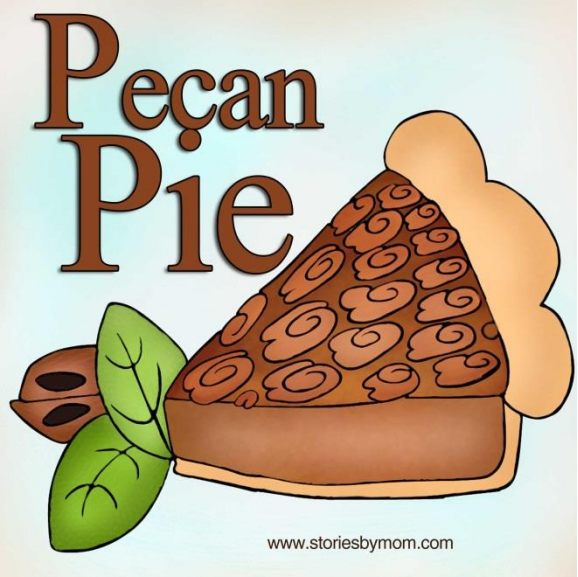
3 cups unbleached all-purpose flour ,
2 tablespoon sugar
1 teaspoon table salt
1/2 cup chilled solid vegetable shortening
1/2 cup cold unsalted butter , grated
½ cups ice water

- With a pastry blender, mix butter, flour, salt, and sugar.
- Add cold water and shape into a disk; refrigerate for 1 hour
- Roll dough on lightly floured surface into 13-inch circle
- Transfer to 9-inch pie pan; refrigerate 1 hour
- **To Blind Bake:** 400 degree oven bake shell with tinfoil and pie weights for 15 minutes, then remove foil and bake10 additional minutes

Suggested Schedule

Wednesday	12:15 PM	Make Pie Crust and Refrigerate (30 min)
Wednesday	12:35 PM	Rollout Crusts and Refrigerate (1 hour)
Wednesday	1:15 PM	Blind Bake Pie Crusts (15 min + 10 min)

Pecan Pie



Pecan Pie

First off… Pecan Pie is really hard to draw. I contemplated leave it out for that reason alone, but alas…

I love Pecan Pie.

I know it is seen as a Southern dish, but we have a lot of Pecan trees in Arizona. My grandmother had one and we loved collecting and cracking them. The one issue I have with store bought pecan pie is that it can be sickly sweet and a little gelatinous. I offset this by reducing the sugar/corn syrup and using a bit of molasses and lots of pecan pieces. Blind baking the shell helps with the crust getting too soft, but I skip that all the time and it is fine.

Pecan Pie

6 tbls unsalted butter , 1-inch pieces
1 cup (7 oz) packed dark brown sugar
½ teaspoon table salt
3 large eggs
½ cup light corn syrup
¼ cup molasses
1 tablespoon vanilla extract
2 cups whole or chopped pecans (8 oz), roasted for 15 min in 350°F oven.

- Oven temp. 275 degrees. Place pie shell in oven if not still warm.
- Melt butter in medium heatproof bowl set in skillet of water maintained at just below simmer.
- Remove bowl from skillet; mix in sugar and salt with wooden spoon until butter is absorbed.
- Beat in eggs, then corn syrup and vanilla.
- Return bowl to hot water; stir until mixture is shiny and warm to the touch, about 130 degrees.
- Remove from heat; stir in pecans.
- Pour mixture into warm shell; bake until center feels set yet soft, like gelatin, when gently pressed, 50 to 60 minutes.
- Transfer pie to rack; let cool completely, 4 hours.
- Serve pie at room temperature or warm

Suggested Schedule

Wednesday	1:40 PM	Prepare Pecan Pie and Bake (45-50 min)
Wednesday	2:40 PM	Remove Pecan Pie, cool and wrap, place in refrigerator or store on counter

Pumpkin Pie

Pumpkin Pie

I am a Libby's Pumpkin Puree fan. This recipe is very close to the recipe on the back. I believe I like to spice mine differently and I warm the puree beforehand. It thickens the mixture, which bakes even and there is less spillage. My sisters and I like to have a bake of on which pie is better, so I know there are other great ways to bake a pie.

Pumpkin Pie

¾ cup granulated sugar
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon nutmeg
2 large eggs
1 can (15 oz.) Pumpkin Puree
1 can (12 fl. oz.) Evaporated Milk
1 9-inch pie shell, blind baked 15 min
Whipped cream (optional)

- Mix sugar and spices. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
- Warm in microwave for 5-8 minutes until mixture has thickened
- Pour into pie shell.
- Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

Suggested Schedule

Wednesday	3:00 PM	Prepare Pumpkin Pie Filling and Bake (50-60 min)
Wednesday	3:50 PM	Remove Pumpkin, Cool (1-2 hours), Wrap, and Refrigerate

Sparkling Lemonade

Sparkling Lemonade

Growing up, we always drank Sparkling Cider. It was fun, because it made me feel like an adult drinking Sparkling Wine. My mother even trusted us with fancy glasses. Now, I enjoy the wine, a lot. But, we can't get too tipsy and since I usually have lemons and ginger ale on hand, I like to make this. It is easy and festive.

Sparkling Lemonade

1 can frozen lemonade concentrate
5 cups Ginger Ale, chilled

- In a pitcher combine lemonade and ginger ale.
- Serve over ice.

Suggested Schedule

Thursday 12:00 PM Make lemonade, set out with ice

I appreciate you downloading this free activity. I know that this may not work for everyone, but I hope it inspires you to make your own wonderful Thanksgiving.

If you would like to contact me for any reason, please email info@storiesbymom.com or visit my website.

We encourage you to share our activities as much as you like –

If you are interested in another Thanksgiving activity, then checkout last year's post. It includes coloring pages and a printable placemat for the little ones.

Also see our Fall Coloring Pages

AND now, my self-promotion –

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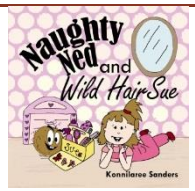

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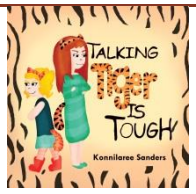

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