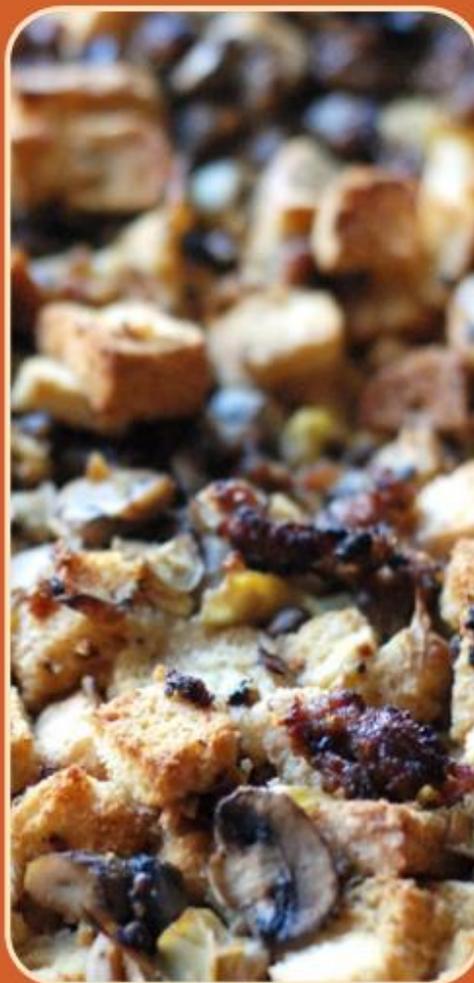


36 Thanksgiving Recipes



36 Thanksgiving Recipes

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Letter from the Editors

Dear Reader,

Thanksgiving is quickly approaching, and here at [RecipeLion](http://RecipeLion.com) we've got a few culinary tricks up our sleeve. We've gathered our most flavorful and unique recipes for this eCookbook, *36 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 Corn Bread Sausage Stuffing or our Caramel Apple Cheesecake Dessert. No matter which you choose, these recipes will make your holiday meal one to remember.

Happy Thanksgiving!

Sincerely,

The Editors of RecipeLion

RecipeLion.com

RecipeChatter.com

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Turkey Recipes

[Roast Turkey with Mushroom Stuffing](#)

By: [Campbell's Kitchen](#)



Description

This no-stress roast turkey recipe will make your Turkey Day stress free. Featuring a savory mushroom stuffing, it's a great recipe for a first-time turkey cook.

Ingredients

- 3 1/2 cups Swanson® Chicken Stock (Regular or Unsalted)
- 3 tablespoons lemon juice
- 1 teaspoon dried basil leaves, crushed
- 1 teaspoon dried thyme leaves, crushed
- 1/4 tablespoon ground black pepper
- 1 stalk celery, coarsely chopped (about 1/2 cup)
- 1 small onion, coarsely chopped (about 1/4 cup)
- 1/2 cup sliced mushrooms (about 1 1/2 ounces)
- 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- 1 12 or 14 pound turkey
- vegetable cooking spray

Instructions

1. Stir 1 3/4 cups stock, lemon juice, basil, thyme and 1/8 teaspoon black pepper in a medium bowl.
2. Heat the remaining stock, remaining black pepper, celery, onion and mushrooms in a 4-quart saucepan over medium-high heat to a boil. Reduce the heat to low.
3. Cover and cook for 5 minutes or until the vegetables are tender. Remove the saucepan from the heat. Add the stuffing to the saucepan and mix lightly.
4. Remove the package of giblets and neck from the turkey cavity. Rinse the turkey with cold water and pat dry with a paper towel. Spoon the stuffing lightly into the neck and body cavities. Fold any loose skin over the stuffing. Tie the ends of the drumsticks together.
5. Place the turkey, breast side up, on a rack in shallow roasting pan. Spray the turkey with the cooking spray. Brush with the stock mixture. Insert a meat thermometer into the thickest part of the meat, not touching the bone.
6. Roast at 325 degrees F for 3 1/2 to 4 hours or until the thermometer reads 180°F. Baste occasionally with the stock mixture. Begin checking for doneness after 3 hours of roasting time. Let the turkey stand for 10 minutes before slicing.

All Day Slow Cooker Turkey Breast

By: [Lori from Who Needs A Cape?](#)



Description

If you don't want to cook a whole bird for Thanksgiving, try this super simple recipe for turkey breast in the slow cooker. It's a slow cooker recipe for turkey breast that cooks all day and comes out moist and delicious.

Ingredients

- Bone-in turkey breast, thawed (I used a 6.5 lb breast in my 5 quart slow cooker)
- 3 tablespoons butter, softened
- 2 tablespoons seasoning (I used sage and thyme)

Instructions

1. Spray slow cooker with non-stick cooking spray.
2. Place turkey breast in slow cooker with breast side up.
3. In small bowl combine softened butter & seasonings of choice. Rub seasoned butter on exposed turkey.
4. Place lid on and cook on low 8 hours, depending on the size of your turkey breast.
5. Remove turkey breast carefully, there will be liquid in slow cooker which you can transfer to a sauce pan to use for gravy.

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 instructions. Cornbread stuffing pairs perfectly with savory roasted turkey.

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
- 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

2. Preheat oven to 450 degrees F. Cut 1/4 pound butter into very thin slices; place in freezer to harden while you prepare bird.
3. 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.
4. 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.

5. 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.
6. 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.
7. 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.
8. 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.
9. 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.
10. 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.
11. Transfer turkey to serving platter and let rest 30 minutes before carving. Reserve all drippings in pan for gravy.
12. 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.
13. 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.
14. 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

- 1 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.

Ingredients

- 1 12-pound turkey, defrosted
- 1/2 cup water
- 1/2 cup plus 2 tablespoon dry sherry
- 1 teaspoon garlic, crushed
- 1/4 teaspoon black pepper
- 1 teaspoon poultry seasoning
- 1 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 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

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 turkey bacon, cut into ½-inch pieces
- 1/4 cup margarine
- 1 large onion chopped
- 1/4 celery bunch, cut into ¼-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
- 1/4cup 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 sauté until almost tender.

4. Add garlic and herbs and sauté 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.

Stuffing Recipes

[Easy Homemade Stuffing](#)

By: [Tanya from Lemons for Lulu](#)



Description

This is the perfect dish to serve alongside turkey at your Thanksgiving dinner, or simply make any time of year. The classic dish comes together quickly and can even be prepared ahead of time.

Ingredients

- 6-8 slices sourdough bread, cubed and toasted
- 2 cup unsalted chicken broth
- 2 eggs
- 1 pound ground Italian sausage
- 8 ounces mushrooms
- 14-ounce can artichoke hearts, drained
- 1 teaspoon Sage

Instructions

1. Preheat oven to 350 degrees F. Spray an 11 x 7 baking dish with nonstick spray and set aside.
2. In a large skillet brown sausage breaking it up as it cooks. Remove. Sauté mushrooms, artichokes and sage in the same skillet for about 6-8 minutes or until vegetables have softened.
3. Combine bread cubes, eggs, chicken stock, sausage and vegetables in a large bowl. Stir to coat. Pour into the prepared baking dish. Bake stuffing for 45 minutes or until set and breading has browned.

[Auntie's Favorite 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
- 1/2 teaspoon chervil
- 1/2 teaspoon sage
- 1/2 teaspoon thyme
- 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 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 recipes 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

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.

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
- 1/2 cup onion, chopped
- 1/2 cup celery, chopped
- 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. Sauté 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.



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Mashed Potato Recipes

[Heather's Creamy Mashed Potatoes](#)

By: [Judy from The Midnight Baker](#)



Description

The additional ingredients in these mashed potatoes make them super smooth and creamy, while the garlic and chives add flavor. Once you try this simple recipe, you may never make mashed potatoes another way again.

Ingredients

- 2 pounds potatoes, peeled, and cut in chunks
- 1 tablespoons olive oil
- 2-3 cloves garlic, minced
- 1/2 cup plain Greek yogurt
- 1/2 cup sour cream
- 2 tablespoons fresh chives, snipped or 1 tablespoon dry
- 1/4-1/2 cup milk, if needed
- 1 tsp salt
- Garnish:
- Parsley or extra snipped chives

Instructions

1. Heat the olive oil in a small skillet over medium-low heat. Add garlic and sauté, stirring frequently, until garlic is toasted--do not burn!! Remove from heat and set aside.
2. Place potatoes in a large saucepan. Cover with water and add the salt. Bring to boil, reduce heat and simmer until tender. Drain. Pour the garlic and olive oil combo over drained potatoes. Add the Greek yogurt and sour cream.
3. With a potato masher or electric mixer, mash potatoes until smooth (you can leave some lumps if you like them). Add milk as needed to make them as creamy as you like. You may not need to use milk...this is why the range was given.
4. Stir in chives. Garnish with additional snipped chives or parsley.

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
- 1/2 cup unsalted butter
- 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

[Pecan Crusted Sweet Potatoes](#)

By: [Danelle from Let's Dish](#)



Description

This Thanksgiving side recipe tastes more like a dessert than a side dish, so even those who don't care for sweet potatoes will love it. Pecan Crusted Sweet Potatoes is a recipe for mashed sweet potatoes with a cinnamon-pecan crumble on top.

Ingredients

- 3 cups cooked and mashed sweet potatoes
- 1/2 cup sugar
- 1/3 cup butter, softened
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1/2 cup milk
- 1/2 cup flour
- 1/3 cup butter
- 1/2 cup brown sugar
- 1 cup pecans, chopped

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat together mashed sweet potatoes, sugar, 1/3 cup butter, eggs, vanilla and milk.
3. Spoon evenly into a lightly greased, 9x9 inch square pan or casserole dish.
4. Prepare crumb topping by mixing together flour, 1/3 cup butter, brown sugar and chopped pecans with a fork until mixture resembles coarse crumbs. Sprinkle over potato mixture.
5. Bake, uncovered, for 25-30 minutes until topping is crisp and golden brown.

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

Sometimes simple is the best way to go. 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
- 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

Clementine Cranberry Sauce

By: [Blair from The Seasoned Mom](#)



Description

Get fresh cranberry sauce with a citrus twist by making Clementine Cranberry Sauce. Your family will love this subtle variation on the Thanksgiving classic.

Ingredients

- Zest of 2 clementines, plus the juice of 4 clementines
- ½ cup of sugar (if you prefer your cranberry sauce on the sweeter side, use ½ - ¾ cup sugar)
- Pinch of salt
- 1 (12-ounce) bag fresh cranberries

Instructions

1. Heat ½ cup water with zest, juice, sugar and salt in a medium sauce pan until the sugar dissolves (about 2-3 minutes). Add cranberries and bring to a boil.
2. Reduce heat to low and simmer, uncovered, until berries burst and sauce thickens (about 7-8 minutes).
3. Cool to room temperature and serve, or refrigerate until ready to use.

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.

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.
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 $\frac{1}{4}$ 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.

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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
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 1 tablespoon onion, chopped
- 1 cup sour cream
- 2 1-pound cans whole green beans, drained
- 1/2 pound Swiss cheese, shredded
- 1 cup crushed corn flakes

Instructions

1. Preheat oven to 350 degrees F.
2. Melt 2 tablespoons of the butter. Add the flour, sugar, pepper, salt, and onion. Stir in the sour cream and heat through, but do not boil. Stir in the green beans and the cheese and pour into greased casserole.
6. Melt the remaining butter and stir in the corn flakes. Top the casserole with the corn flake mixture.
8. Bake at 350 degrees F 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 350 degrees F.
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 French 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 350 F 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

[Better Than Sex Pumpkin Cake](#)

By: [Emily from Louisiana Bride](#)



Description

If you're looking for simple fall cake recipes, add this to your list. The recipe calls for boxed cake mix, so you don't have to worry about making anything from scratch. Plus, the topping will beat out frosting any day with Cool Whip and caramel to complement the spice of the pumpkin.

Ingredients

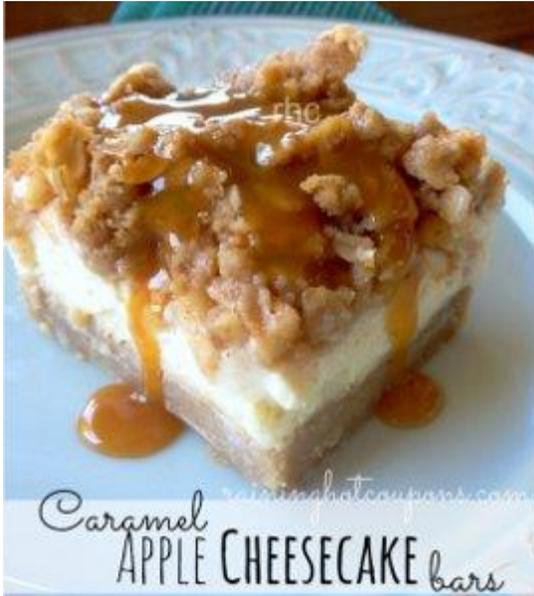
- 1 box of golden butter cake mix
- 1 small can of pumpkin puree (not the pie filling)
- 1 (14-ounce) can of fat free sweetened condensed milk
- 1 (8-ounce) tub of light Cool Whip
- 1 bag of Heath Bits
- Caramel ice cream topping

Instructions

1. Preheat oven to 350 degrees F. Combine cake mix and pumpkin puree, do not add other ingredients listed on the cake mix box. Pour batter into a greased glass baking dish. Bake according to the directions on the cake mix box.
2. When cake is done, allow to cool for a few minutes and poke holes all over using the back of a wooden spoon. Pour over sweetened condensed milk, filling holes, and refrigerate overnight.
3. The next day (no less than 3 hours later if you are in a hurry) spread on Cool Whip, top with Heath Bits and caramel topping to your preference.

Caramel Apple Cheesecake Dessert

By: [Sarah from Raining Hot Coupons](#)



Description

These Caramel Apple Cheesecake Dessert Bars are dripping with ooey gooey goodness and they're so impossibly delicious, you won't be able to resist taking a second helping.

Ingredients

- 2 cups flour
- 1/2 cup brown sugar
- 1 cup butter, (2 sticks) cut in small chunks
- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup sugar + 2 tablespoons separate
- 2 eggs
- 1 teaspoon vanilla extract
- 3 Granny Smith apples, peeled, cored and chopped
- 1/2 teaspoon cinnamon
- 1/2 cup caramel topping
- Streusel Topping:
 - 1 cup brown sugar
 - 1 cup flour
 - 1/2 cup oats
 - 1/2 cup butter, cut in chunks (1 stick)

Instructions

1. Pre-heat oven to 350 degrees F.
2. Combine flour, brown sugar and butter chunks then use hands to combine until crumbly. Press evenly into a baking pan and bake for 20 minutes until lightly browned.
3. Mix cream cheese and 1/2 cup sugar until blended then add eggs and vanilla. Pour over crust
4. In a separate bowl stir together chopped apples, 2 tablespoons sugar and cinnamon. Pour over cream cheese mix evenly.
5. Combine all streusel toppings (using hands again with butter chunks to make into a crumble) and then cover apples. Bake for 30 minutes. Let cool and drizzle with caramel.

Classic Pumpkin Dump Cake

By: [Beth from The First Year](#)



Description

This recipe is especially great because it's so simple - just whip the ingredients together and let it bake. This cake is a little taste of home. You get that classic pumpkin flavor mixed with the comforting texture of dump cake.

Ingredients

- 1 can (15 ounce) pumpkin
- 1 can (10 ounce) evaporated milk
- 1 cup brown sugar
- 3 eggs
- 2 tsp pumpkin pie spice
- 1 box yellow cake mix
- 2 sticks butter, melted
- 1 cup chopped pecans

Instructions

1. Preheat the oven to 350 degrees F. Butter the bottom and sides of a 9 x 13 inch cake pan.
2. In a large bowl combine the pumpkin, evaporated milk, brown sugar, eggs and pumpkin pie spice. Whisk until combined.
3. Pour this mixture into the buttered pan. Sprinkle the cake mix powder on top of the batter as evenly as possible. Sprinkle the pecans evenly over the batter. Pour the melted butter evenly over the top of the cake.
4. Bake for 45-50 minutes, until the edges are browned and the center is set.

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.

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 $\frac{1}{3}$ cup milk
- 1 16-ounce can Libby's pumpkin
- 1 $\frac{1}{2}$ 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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