

Mr. Food
TEST KITCHEN

The Ultimate Thanksgiving eCookbook

40 Must-Have Recipes to Make Your Holiday Spectacular

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen



The Ultimate Thanksgiving eCookbook: Featuring 40 Quick & Easy, Must-Have Recipes to Make Your Holiday Spectacular

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Dear Friends,

It's time to talk turkey! Yep, with Thanksgiving around the corner, we're hustling to get ready for one of our biggest family feasts of the year. I bet you could use a mix of both traditional recipes and some tasty twists on old favorites. We've surely got some trendy new ideas to share that we're all gonna want to pass on to start new traditions for the next generation.

We've got you covered for a fool-proof feast, whether this is your first time cooking the holiday bird and all the trimmings, or you're a seasoned pro! You're gonna love our sensational starters like **Sweet Pumpkin Dip**, **Good Ol' Southern Deviled Eggs**, and **Golden Stuffed Mushrooms** for your crowd to enjoy as they mix and mingle. And thanks to our very favorite turkey recipes, including our bonus **How to Brine a Turkey**, now you'll know our Test Kitchen tricks to turning out the most perfect holiday bird, too.

When it comes to the trimmings, get ready to try our comforting **Traditional Herb Stuffing**, **New Green Bean Casserole**, tangy **Baked Cranberry Sauce** and lots of delicious potato recipes from our friends at Idaho Potato Commission. If your gang doesn't gobble up every last bite of your holiday meal, we've got great recipes to use up the leftovers, like our **Turkey Hash Cakes**. That way, we can be thankful a second time around, too. And for dessert? Try our to-die-for **Creamy Pumpkin Pie**, along with a few more classics for a tasty way to end this special meal.

Now's the time to check out our 40 quick and easy-as-can be recipes for Thanksgiving to make your holiday a breeze! So don't wait another minute, 'cause the parades and football games will soon be here, and the gang will be on their way. Let the celebrating begin! Yep, there's always something to be thankful for when we sit down as a family to share the...

"OOH IT'S SO GOOD!!®"

Mr. Food Kelly Howard Patty



P.S. Enjoy this eCookbook packed with 40 simple yet satisfying recipes sure to make your Thanksgiving dinner memorable. Remember, The Ultimate Thanksgiving eCookbook is available FREE, along with 25 Scrumptious Thanksgiving Pies & Desserts for Thanksgiving and Beyond, and many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Sweet Pumpkin Dip

No Cook!
5 or less!

Don't bore your party guests with the same old greasy, garlicky chips and dip -- serve this Sweet Pumpkin Dip instead. Not only will your guests swoon, they'll discover a sweet new taste!

Ingredients

- 1 (15-ounce) can 100% pure pumpkin (not pie filling)
- 2 (8-ounce) packages cream cheese, softened
- 2 cups confectioners' sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger

Makes: 4 cups Chilling Time: 2 hours



Directions

1. In a large bowl, with an electric beater, beat the pumpkin and cream cheese until smooth. Add the remaining ingredients, beating until well combined.
2. Chill for at least 2 hours before serving.



Notes Serve with wedges of fresh fruit, like apples and pears, and gingersnap cookies.

Good Ol' Southern Deviled Eggs

No Cook!
5 or less!

These deviled eggs are nice and tangy thanks to the ol' Southern way of making them, with yellow mustard and relish. Serve 'em up at any gathering for a snack or appetizer that's sure to be a hit.

Ingredients

6 hard-boiled eggs, peeled and cut in half lengthwise

1/2 cup mayonnaise

2 teaspoons yellow mustard

2 tablespoons sweet relish, drained

Paprika for sprinkling

Serves: 6 Preparation Time: 5 minutes



Directions

1. In a small bowl, combine egg yolks, mayonnaise, mustard and relish; mix well.
2. Fill egg white halves with yolk mixture and place on a platter.
3. Sprinkle each egg with paprika. Cover with plastic wrap and refrigerate until ready to serve.



Potato Puffs

Win over party guests or even your family with these homemade, melt-in-your-mouth Potato Puffs. The warm, golden crust contrasts with the creamy potato filling to ensure that you'll never want store-bought again!

Ingredients

3 pounds Idaho Russet potatoes, peeled and quartered

1 large onion, chopped

3 tablespoons olive oil

1 cup cracker crumbs

2 teaspoons salt

1/2 teaspoon black pepper

2 egg yolks, beaten

Makes: 24 large or 72 small puffs **Cooking Time:** 1 hour



Directions

1. Preheat oven to 400 degrees F. Coat a baking sheet with cooking spray.
2. Place potatoes in a soup pot and add just enough water to cover them. Bring to a boil over high heat then reduce heat to medium and cook 12 to 15 minutes, or until fork-tender. Drain off water, mash the potatoes, and allow to cool.
3. In a small saucepan, saute onion in olive oil over medium heat until tender. Add sauteed onion, the cracker crumbs, salt, and pepper to mashed potatoes; mash mixture.
4. With your hands, roll mixture into balls and place potato balls on prepared baking sheet. Brush with egg yolk and bake 40 to 45 minutes, or until golden and crusty.



Cranberry-Pecan Brie

5 or Less!

This savory-sweet snack is a hit at the holidays and all throughout the year. Make easy, tasty Cranberry-Pecan Brie for your next get-together and enjoy the raves!

Ingredients

- 1 (8-ounce) container refrigerated crescent dinner rolls
- 1 (8-ounce) round Brie cheese
- 3 tablespoons whole-berry cranberry sauce
- 2 tablespoons chopped pecans
- 1 egg, beaten

Serves: 6 Cooking Time: 25 minutes



Directions

1. Preheat the oven to 350 degrees F. Coat a rimmed baking sheet with nonstick cooking spray. Unroll the crescent dough and press dough at perforations to seal.
2. Slice the Brie in half horizontally and place the bottom half in the center of the dough. Spread the cranberry sauce over cut side, sprinkle with the pecans and replace the top of the Brie. Bring the dough up over the top of the Brie, pressing the dough firmly to seal. Place seam side down on the baking sheet and brush with the beaten egg.
3. Bake for 25 to 30 minutes, or until golden. Let cool for 5 to 10 minutes before serving. Serve warm.



Golden Stuffed Mushrooms

We know there are many versions of stuffed mushrooms, many of them more than a bit unusual, but there's a secret to this recipe for Golden Stuffed Mushrooms. It's the cornbread stuffing that puts them in a class by themselves.

Ingredients

1 pound large fresh mushrooms
2 tablespoons butter
1/4 cup corn bread stuffing
1/4 teaspoon onion powder
1/8 teaspoon salt
1/8 teaspoon black pepper
1/8 teaspoon paprika

Makes: 12 Cooking Time: 15 minutes



Directions

1. Preheat oven to 375 degrees F. Gently clean mushrooms by wiping them with damp paper towels.
2. Remove stems from 3/4 pound mushrooms; set aside the caps. Finely chop the stems and remaining 1/4 pound whole mushrooms.
3. In a large skillet, melt butter over medium heat. Add chopped mushrooms and cook 4 to 5 minutes, or until tender. Remove from heat and add stuffing, onion powder, salt, and pepper; mix well.
4. Using a teaspoon, stuff mushroom caps with stuffing mixture. Place on an ungreased rimmed baking sheet. Sprinkle with paprika and bake 10 to 12 minutes, or until heated through. Serve immediately.



Sugar 'n' Spice Nuts

If you can't decide between sweet and salty snacks, make this your choice and enjoy both tastes! Snack on this perfect pairing of cashews, pecans and peanuts highlighted by sweet and tart dried cranberries, cinnamon and a kick of hot red pepper.

Ingredients

1 cup cashews
1 cup pecan halves
1 cup dry roasted peanuts
1 egg white, beaten slightly
1/4 cup packed light brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground red pepper
1/2 cup dried cranberries

Makes: 3 cups **Cooking Time:** 20 minutes



Directions

1. Preheat oven to 325 degrees F. Coat a rimmed baking sheet with cooking spray.
2. In a large bowl, combine cashews, pecans, and peanuts. Add egg white and toss to coat nuts evenly.
3. In a small bowl, combine sugar, cinnamon, and ground red pepper; mix well then add to nut mixture. Stir until nuts are well coated then spread nuts onto baking sheet in a single layer.
4. Bake 18 to 20 minutes, or until lightly toasted, stirring halfway through cooking time. Let cool.
5. Mix dried cranberries into nuts; serve immediately, or store in an airtight container until ready to serve.

Pumpkin Bisque Shooters

5 or Less!

Savor the flavors of fall in this recipe for creamy Pumpkin Bisque Shooters. Serve it in shot glasses for a clever holiday appetizer, or simply pour yourself a bowl and enjoy.

Ingredients

- 1 cup pumpkin pie mix
- 1/2 cup chicken broth
- 1/4 cup milk
- 1/2 cup sour cream plus extra for garnish

Makes: 8 (2-oz) servings **Cooking Time:** 10 minutes



Directions

1. In a soup pot, whisk the pumpkin pie mix and chicken broth over medium-high heat and cook 7 to 8 minutes, or until hot.
2. Slowly stir in the milk and 1/2 cup sour cream and cook 3 to 5 more minutes, or until heated through.
3. Serve in shot glasses or cordial glasses and garnish each with a dollop of sour cream.



Country Corn Bread

You're gonna love slathering this corn bread with creamy butter or drizzling it with honey. Even better, combine the two and make honey butter. It's the perfect corn bread topping for the best homemade corn bread recipe around.

Ingredients

3 cups cornmeal
1 cup all-purpose flour
2 cups milk
2 eggs
1/4 cup vegetable oil
2 tablespoons sugar
1 tablespoon baking powder
1 1/4 teaspoons salt

Serves: 8 Cooking Time: 30 minutes



Directions

1. Preheat oven to 450 degrees F. Coat a 10-inch cast iron skillet or 8-inch square baking dish with nonstick cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour batter into prepared baking pan.
3. Bake 30 to 35 minutes, or until golden and a wooden toothpick inserted in center comes out clean. Cut and serve warm, or allow to cool before serving.

Notes

If you have a large cast-iron skillet and would like to make crispy corn bread, place 1/3 cup vegetable oil in the skillet and heat in the 450-degree oven until hot. Remove from oven and pour batter over hot oil. Return skillet to oven and bake as above.

Bacon Pinwheel Rolls

Just wait until you taste the magic that scallions and bacon add to store-bought crescent rolls! These tasty pinwheels are the perfect way to start your next meal.

Ingredients

1 (8-ounce) package refrigerated crescent rolls

1/4 cup bacon bits

2 scallions, thinly sliced

Parmesan cheese for sprinkling

Serves: 12

Cooking Time: 10 minutes



Directions

1. Preheat oven to 375 degrees F. Coat a baking sheet with cooking spray.
2. Unroll dough and pinch together seams. Evenly sprinkle with bacon bits and scallions.
3. Roll up jelly-roll style and cut into 1-inch thick slices. Place cut side down on prepared baking sheet.
3. Bake 9 to 11 minutes or until light golden brown. Remove from baking sheet and sprinkle with cheese. Serve immediately.



Apple-Glazed Turkey

Want a perfectly glazed turkey every time? Try this simple but succulent recipe for Apple-Glazed Turkey that you'll be proud to serve on Thanksgiving or any time you want to impress. How can something that looks and tastes so good be so easy?!

Ingredients

- 1 (12- to 14-pound) turkey
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3 apples, cored and quartered
- 1 (12-ounce) container frozen apple juice concentrate, thawed
- 1 3/4 cups chicken broth
- 1 1/2 teaspoons rubbed sage

Serves: 8 Cooking Time: 3 hours, 30 minutes



Directions

1. Preheat oven to 325 degrees F. Line a roasting pan with aluminum foil.
2. Place turkey in prepared roasting pan and rub it inside and out with salt and pepper; place apples inside cavity. Pour apple juice concentrate evenly over turkey. Pour chicken broth into pan.
3. Sprinkle sage evenly over top of turkey. Cover loosely with aluminum foil and roast for 3 hours, basting with the pan juices every 30 minutes.
4. Remove foil and roast for 30 to 60 more minutes, or until no pink remains in turkey, its juices run clear, and a meat thermometer inserted into thickest part of the thigh (not touching bone) registers 180 to 185 degrees F. Allow to sit for 15 to 20 minutes before carving.

Notes To make a quick apple-flavored gravy, remove most of the fat, strain the pan drippings into a saucepan, and whisk in about 1/4 cup all-purpose flour for every 2 cups of pan drippings, until thickened.

Classic Roast Turkey

Sometimes the most simple recipes pack the biggest punch! Our Classic Roast Turkey qualifies to be in that league, since it results in a flavorful, juicy bird without a lot of work. Every day, but especially on the holiday, we wanna keep things easy.

Ingredients

1 (12- to 14-pound) turkey, thawed if frozen

1/4 cup vegetable oil

1 teaspoon salt

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon paprika

1/2 teaspoon black pepper

Serves: 8 Cooking Time: 4 hours



Directions

1. Preheat oven to 350 degrees F. Line a large roasting pan with aluminum foil. Remove neck and giblets from turkey and reserve them for another use. Rinse turkey inside and out with cold water then pat it dry and place in pan.
2. To make seasoning mixture, in a small bowl, combine oil, salt, garlic powder, onion powder, paprika, and pepper. Rub seasoning on outside of turkey.
3. Add enough water to roasting pan to fill it 1/4 inch deep. Cover turkey loosely with aluminum foil.
4. Roast turkey for 3-1/2 hours, basting occasionally with pan juices. Remove foil and roast about 30 more minutes, basting occasionally. Turkey is done when the internal temperature of the thickest part of the thigh registers 180 degrees F on a meat thermometer.
5. Let turkey stand for 15 minutes before carving. Save drippings and use them to make gravy.

Crispy Country Fried Turkey

Turkey fryers are really popular these days 'cause they produce a moist and delicious turkey in a much shorter period of time than the traditional roasting. Try our Crispy Country Fried Turkey and you'll see for yourself!

Ingredients

1 (10- to 12-pound) turkey, thawed, if frozen

1 tablespoon salt

1/2 tablespoon black pepper

1/2 tablespoon onion powder

1/8 teaspoon ground red pepper, optional

3 to 5 gallons peanut oil

Serves: 6 Cooking Time: 35 minutes



Directions

1. Rinse the bird inside and out, and allow to drain well. Rub the entire turkey with salt, pepper, and onion powder.
2. Heat peanut oil in a turkey fryer or a very, very large stockpot to 350 degrees F. Very carefully lower turkey, legs up, into the hot oil, using the basket that comes with the fryer, making sure it is fully submerged.
3. Fry turkey 3 minutes per pound plus 5 minutes per bird. Carefully remove turkey from oil using the hook that comes with most turkey fryers, and drain on paper towels.



Notes

To measure the amount of oil needed to fry the turkey, place turkey in fryer, add water to top of turkey, remove the turkey and the water line will show how much oil will be needed to fry your turkey. Empty water, dry pot, and fill to line with oil. Adding too much oil is a fire hazard. The pot should never be more than 3/4 full or the oil could overflow when the turkey is lowered in the oil.

Always follow cooking instructions that come with your fryer.

Stuffed Turkey Breast

Our Test Kitchen experts really outdid themselves with this easy Florentine-style stuffing that gives an ordinary turkey breast a company-fancy boost. Whether for a holiday or everyday entertaining our Stuffed Turkey Breast is sure to earn you raves.

Ingredients

- 1 (16-ounce) package frozen spinach, thawed and squeezed dry
- 1 (1-ounce) package onion soup mix
- 2 tablespoons diced pimientos
- 1 (3- to 4-pound) boneless turkey breast, pounded to 1-inch thickness
- 1/4 cup olive oil
- 1 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Serves: 6 **Cooking Time:** 50 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a medium bowl, combine spinach, onion soup mix, and pimientos; mix well and set aside. Place turkey breast on flat surface, skin side down. Evenly spread stuffing on top and roll the turkey around the stuffing, placing seam side down onto prepared baking dish.
3. In a small bowl, combine olive oil, paprika, salt and pepper; mix well. Brush seasoning mixture on top of turkey breast and bake 50 to 60 minutes, or until internal temperature of turkey breast reaches 165 degrees F and is no longer pink in the center, basting occasionally with seasoning mixture.
4. Let sit 5 minutes before slicing.

Notes

If you can't find a boneless turkey breast, you can always buy one on a bone and bone it yourself, or ask your butcher to do it. If you don't have a mallet for pounding, a can will work well, too. We suggest putting the turkey breast in a zippered plastic bag when pounding to cut down on any mess.

Simple Turkey One-Pot

You can achieve all the great tastes of Thanksgiving in a snap with this super one-pot. Just toss everything together in your slow cooker and you'll have a complete turkey dinner without any work.

Ingredients

- 1 (8-ounce) package stuffing cubes
- 1/2 cup hot water
- 2 tablespoons butter, softened
- 1 small onion, chopped
- 1 (4-ounce) can sliced mushrooms, drained
- 1/4 cup sweetened dried cranberries
- 1 (3-pound) boneless turkey breast
- 1/4 teaspoon dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 6 medium-sized carrots, cut into 1-inch chunks

Serves: 4 Cooking Time: 7 hours



Directions

1. Coat a 3-1/2-quart (or larger) slow cooker with cooking spray.
2. Place stuffing cubes in cooker and add water, butter, onion, mushrooms, and cranberries; mix well. Sprinkle turkey breast with basil, salt, and pepper.
3. Place turkey over stuffing mixture then place carrots around turkey. Cover and cook on low setting 7 to 8 hours.
4. Remove turkey to a cutting board, and slice. Place carrots on a serving platter. Stir stuffing until thoroughly mixed and allow to sit 5 minutes. Spoon onto platter with carrots and serve with sliced turkey.

Cornish Hens with Apricot Stuffing

Cornish hens are a great alternative to turkey, especially when cooking for two or a smaller group. The presentation is just as holiday special, and everyone's sure to love the easy apricot stuffing!

Ingredients

3 cups apricot nectar, divided
3 tablespoons butter
3 cups one-step stuffing mix
3 tablespoons chopped almonds
6 (1-pound) Cornish hens
1 tablespoon poultry seasoning
1 1/2 teaspoons salt
2 tablespoons vegetable oil

Serves: 6 Cooking Time: 1 hour, 5 minutes



Directions

1. Preheat the oven to 350 degrees F. In a medium-sized saucepan, combine 1-1/2 cups of nectar and the butter and bring to a boil over medium heat. Remove from the heat and stir in the stuffing mix and almonds, cover, and allow to sit for 5 minutes; set aside.
2. Prepare the hens by removing (and discarding) the insides and rinsing them inside and out with cold water. Stuff each hen with 1/2 cup of the stuffing mixture.
3. In a small bowl or cup, combine the poultry seasoning, salt, and oil and completely rub each hen with the mixture. Place the remaining 1-1/2 cups of nectar at the bottom of a large roasting pan that has been coated with cooking spray and place the hens in the nectar.
4. Roast for 30 minutes, then baste with the nectar and continue roasting for an additional 30 minutes or until juices run clear and skin is golden brown. Serve with pan drippings.

Butternut Squash Lasagna

Our creamy Butternut Squash Lasagna is a super casserole for autumn, and it also provides a great vegetarian main dish option for your Thanksgiving or holiday meal.

Ingredients

9 lasagna noodles
5 cups warm, seasoned mashed potatoes, store-bought or homemade
2 (12-ounce) packages frozen butternut squash, thawed
1 1/2 cups ricotta cheese
1 teaspoon onion powder
1/2 teaspoon nutmeg
1 teaspoon salt
1/2 teaspoon black pepper
1 cup French-fried onions

Serves: 12 **Cooking Time:** 55 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray. Cook lasagna noodles according to package directions; drain and set aside.
2. In a large bowl, combine potatoes, butternut squash, ricotta cheese, onion powder, nutmeg, salt, and black pepper; mix well.
3. Place 3 noodles on bottom of prepared baking dish. Spread 1/3 of potato mixture over noodles. Repeat layers two more times. Top with French-fried onions.
4. Cover with aluminum foil and bake 45 minutes; remove foil and bake an additional 8 to 10 minutes, or until golden and heated through.

How to Brine a Turkey

Why not give your holiday turkey an overnight soak in a seasoned salt water solution? Seriously, for a moist and flavorful bird, try using the process known as brining. It's easy and we're sure you'll find the result feast-worthy!

Ingredients

Makes: Enough brine for one 16- to 20-pound turkey **Chilling Time:** 8 hours

2 gallons (32 cups) cold water, divided

1 1/2 cups coarse salt

6 bay leaves

2 tablespoons whole black peppercorns

1 tablespoon fennel seeds

1 teaspoon mustard seeds (optional)

1 fresh whole turkey (16 to 20 pounds), rinsed and patted dry

2 cups apple juice

2 onions, thinly sliced

8 garlic cloves, crushed

1 bunch parsley



Directions

1. Bring 4 cups of water to a boil and add salt, bay leaves, peppercorns, fennel, and mustard seeds, if desired; simmer 5 minutes. Cool completely.
2. Place turkey in a large oven bag, then place in a clean 5 gallon bucket. Add salt water mixture and remaining ingredients and seal the bag. Place a weight on top of the turkey so it doesn't float.
3. Place bucket in refrigerator overnight (see Note), turning turkey once to make sure it is evenly brined.
4. One hour before roasting, drain well and pat dry, discarding excess marinade, then follow cooking instructions from the recipe you desire.

Notes

If you don't have enough space for a 5-gallon bucket in your refrigerator, you can use a cooler instead. Just make sure you put enough ice in the cooler to keep it cold overnight, adding enough ice as needed to keep the temperature at 40 degrees F. Be sure to follow the directions as stated, turning the turkey once during the process.

Classic Pan Gravy

5 or Less!

Don't let those flavorful pan drippings go down the drain. Turn them into a delicious gravy in minutes. Learn how to make Classic Pan Gravy.

Ingredients

Pan drippings from roasted turkey

1/2 cup all-purpose flour

Chicken broth

Makes: 4 cups **Cooking Time:** 10 minutes



Directions

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan and continue cooking gravy until it boils and thickens, stirring constantly.



Portobello Mushroom Gravy

5 or Less!

When plain gravy isn't good enough, go for this gravy that has the bonus of chopped sauteed portobello mushrooms. Our easy Portobello Mushroom Gravy is definitely no ordinary gravy.

Ingredients

Pan drippings from roasted turkey
1/2 cup all-purpose flour
Chicken broth
1 pound portobello mushrooms
2 tablespoons butter

Makes: 4 1/2 cups **Cooking Time:** 15 minutes



Directions

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Meanwhile, in a medium skillet, saute chopped mushrooms in butter until browned.
4. Skim off and discard any additional fat from the turkey pan drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
5. Pour drippings mixture into saucepan, stir in sauteed mushrooms, and continue cooking gravy until it boils and thickens, stirring constantly.



White Wine Gravy

When you want a gravy with a touch of elegance, go with this easy White Wine Gravy. A drizzle of this gravy will make any meal seem special.

Ingredients

- Pan drippings from roasted turkey
- 1/2 cup all-purpose flour
- Chicken broth
- 1/4 cup white wine

Makes: 4 cups **Cooking Time:** 10 minutes



Directions

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan, stir in wine, and continue cooking gravy until it boils and thickens, stirring constantly.



Best Mashed Potatoes Ever

If you love the creamy comfort of classic mashed potatoes, we think you'll agree that these are the Best Mashed Potatoes Ever. We start with Idaho® baking potatoes and end with a go-along sure to earn you raves.

Ingredients

- 2 1/2 pounds Idaho® potatoes, peeled, cut into chunks
- 1/4 cup (1/2 stick) butter, softened
- 1/3 cup milk
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Serves: 5 Cooking Time: 20 minutes



Directions

1. Place potato chunks in a large soup pot and add just enough water to cover. Bring to a boil over high heat and cook 15 to 20 minutes, or until tender; drain well and place in a large bowl.
2. Add remaining ingredients and beat with an electric mixer until smooth and creamy. Serve immediately.



Traditional Herb Stuffing

Thanksgiving is all about tradition and this easy and delicious stuffing recipe is just what the Pilgrims ordered!

Ingredients

- 1/4 cup (1/2 stick) butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 1/2 cups chicken broth
- 4 cups cubed herb-seasoned stuffing

Serves: 6 Cooking Time: 45 minutes



Directions

1. Preheat oven to 350 degrees F. Spray a 2-quart casserole with cooking spray.
2. In a large saucepan, melt butter over medium-high heat. Add onions and celery and cook 6 to 8 minutes or until tender. Add broth and stuffing, and mix gently until well combined.
3. Spoon stuffing into prepared casserole dish. Cover and bake 20 minutes. Uncover and bake for an additional 15 minutes or until heated through.



New Green Bean Casserole

Try this New Green Bean Casserole, an updated version of a classic veggie dish. It may just become your new favorite!

Ingredients

1 (16-ounce) bag frozen green beans, thawed

3 tablespoons flour

1 3/4 cups milk

1 (8-ounce) package mushrooms, sliced

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 cup crumbled gorgonzola or blue cheese

1/2 cup French-fried onions

Serves: 4 Cooking Time: 45 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 2-quart baking dish with cooking spray. Place green beans in baking dish and set aside.
2. In a saucepan over medium heat, whisk flour into milk. Stir in mushrooms, salt, and pepper; bring to a simmer, and cook 4 to 5 minutes or until sauce thickens, stirring frequently. Stir cheese into mixture, then pour over green beans. Stir beans gently.
3. Bake 15 minutes. Remove from oven, sprinkle French-fried onions on top, and bake 10 to 15 more minutes, or until bubbly.



Baked Cranberry Sauce

If you've never made your own homemade cranberry sauce, you are really missing out. Besides being easy to make, with each spoonful, you'll experience a burst of flavor that is second to none.

Ingredients

4 cups fresh cranberries, rinsed and drained (see Note)

2 cups sugar

2 tablespoons water

Makes: 3 1/2 cups **Cooking Time:** 50 minutes



Directions

1. Preheat the oven to 350 degrees F.
2. Combine all the ingredients in a 1-1/2-quart casserole dish. Cover and bake for 50 to 60 minutes, stirring occasionally, until the cranberries pop.
3. Let cool slightly then cover and chill until ready to serve.



Notes One 12-ounce bag of cranberries measures about 3 cups.

Smashed Idaho® Potatoes

Creamy, garlicky smashed Idaho® potatoes and the welcome addition of parsnips make for a holiday worthy side that's easy enough to prepare and enjoy on a weeknight, too.

Ingredients

- 2 1/2 pounds Idaho® potatoes, well scrubbed
- 1/2 pound parsnips
- 6 garlic cloves, peeled
- 1 tablespoon coarse salt
- 1 cup warmed low-fat milk
- Salt and pepper to taste
- 1 cup cooked, chopped spinach (optional)
- Herbs for garnish

Serves: 9

Cooking Time: 20 minutes



Directions

1. Cut potatoes in four lengthwise and in four crosswise. Peel the parsnips and core (if necessary). Dice parsnips.
2. In a large pot, add potatoes, parsnips, garlic, and coarse salt and fill with water to cover. Bring to a boil, reduce heat to medium, and cook 10 minutes, covered, or until potatoes are fork-tender.
3. Drain potato mixture then return to the pot. Reduce heat to medium-low; hold the pot with oven mitts and shake roughly while on the heat for 2 minutes, to dry the potatoes.
4. Remove from heat; mash with a potato masher, gradually adding warm milk. Keep smashing until mixture is at an even consistency. Add salt and pepper to taste. Mix in spinach, if desired.
5. Garnish with herbs, if desired, such as chopped parsley, oregano, thyme, chives, or scallions.

Notes For richer smashed potatoes, substitute light or heavy cream for the low-fat milk.

Cranberry Nut Stuffing

Cranberries go hand-in-hand with Thanksgiving, so what could be more welcome at your holiday table than this Cranberry Nut Stuffing?!

Ingredients

1/2 cup (1 stick) butter
1 cup chopped onion
1 cup chopped celery
1 cup dried cranberries
1/2 cup chopped pecans
2 1/2 cups chicken broth
1/2 of a 12-ounce bag cubed herb seasoned stuffing
1/2 of a 14-ounce bag herb seasoned stuffing

Serves: 6 Cooking Time: 55 minutes



Directions

1. Preheat oven to 350 degrees F. Spray a 3-quart casserole with cooking spray.
2. In a large saucepan, melt butter over medium-high heat. Add onions and celery and cook 6 to 8 minutes or until tender. Add cranberries, pecans, broth and both stuffings; gently stir until well combined.
3. Spoon into prepared casserole and bake, covered, for 30 minutes. Uncover and bake an additional 15 minutes, or until heated through.



Notes We like to use a combination of cubed and regular stuffing so that we get a chunkier texture, but feel free to use one or the other if you prefer.

Butternut Squash Mash

Butternut Squash Mash will be a big hit, even with those who don't want to eat their veggies. Wait'll they try this!

Ingredients

2 medium butternut squash
1/4 cup (1/2 stick) butter, melted
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup maple syrup (optional)

Serves: 6 Cooking Time: 1 hour



Directions

1. Preheat oven to 400 degrees F. Line a rimmed baking sheet with aluminum foil.
2. Place squash on baking sheet and bake 60 to 70 minutes, or until a knife can be inserted into squash. Remove from oven and let cool slightly, 15 to 20 minutes.
3. Cut the squash in half lengthwise; scoop out the seeds and discard. Using a spoon, remove the flesh and place in a casserole dish. Add the remaining ingredients and mix well. Serve immediately or refrigerate and reheat at a later time.



Sage Corn Bread Dressing

Use those day-old leftover corn muffins to make a go-along that's perfect for matching up with roast turkey. And if you drizzle the pan drippings over this, you'd better be ready for some real hearty eating!

Ingredients

6 cups coarsely crumbled corn muffins (see Note)

4 slices white bread, torn into small pieces

1 medium-sized onion, chopped

1/3 cup butter, melted

1 tablespoon rubbed sage

1/2 teaspoon black pepper

2 eggs, beaten

3 1/2 cups chicken broth

Serves: 6 Cooking Time: 50 minutes



Directions

1. Preheat oven to 425 degrees F. Coat an 8-inch square baking dish with cooking spray, set aside.
2. In a large bowl, combine crumbled muffins, bread pieces, onion, butter, sage, and pepper. Add eggs and broth to mixture, stirring until well combined.
3. Pour into baking dish. Bake 50 to 55 minutes, or until dressing is golden and edges are set.

Notes Six corn muffins (16 ounces total) will yield 6 cups crumbled; if you prefer, just crumble cornbread.

Au Gratin Potatoes

These cheesy potatoes are a real treat, and so easy to make with just a few ingredients. Add a side of Au Gratin Potatoes to any meal and get ready for the raves.

Ingredients

- 2 pounds Idaho® potatoes, peeled and thinly sliced (about 5 cups)
- 2 tablespoons melted butter
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup grated sharp Cheddar cheese
- 1/4 cup fresh bread crumbs

Serves: 6 Cooking Time: 45 minutes



Directions

1. Preheat oven to 425 degrees F. Coat a shallow 1-1/2-quart casserole dish with cooking spray.
2. Arrange sliced potatoes in layers. Sprinkle with melted butter, salt, and pepper. Top with grated Cheddar cheese and bread crumbs.
3. Bake 30 minutes, covered. Uncover and bake an additional 15 minutes or until potatoes are tender.



Harvest Fruit Compote

What a rich, flavorful combination of fresh harvest-time fruit! And with such great taste, nobody's gonna believe our recipe for Harvest Fruit Compote is low-fat.

Ingredients

5 medium-sized apples, cored and cut into 1-inch chunks

3 medium-sized pears, cored and cut into 1-inch chunks

3 large oranges, peeled and sectioned

1 (12-ounce) package fresh cranberries

1 1/2 cups apple juice

1 1/2 cups packed light brown sugar

Serves: 8 Cooking Time: 15 minutes



Directions

1. In a soup pot, combine all ingredients and bring to a boil over medium-high heat. Reduce heat to medium and cook 10 to 15 minutes, or until fruit is tender, stirring occasionally.
2. Chill until fruit has cooled then spoon into an airtight container until ready to serve.



Baked Idaho® Mashed Potato Casserole

What's more comforting than mashed potatoes? A mashed potato casserole, filled with all of your favorite veggies and topped with a flavorful cheesy crust.

Ingredients

6 red potatoes, cut into quarters
2 tablespoons extra-virgin olive oil
1 small onion, finely chopped
1 celery stalk, finely chopped
1/2 cup finely chopped red bell pepper
3 tablespoons butter
1/4 cup half and half
Salt and pepper to taste
3 tablespoons grated Asiago cheese

Serves: 6 Cooking Time: 50 minutes



Directions

1. In a large pot of boiling salted water, cook potatoes until tender, about 15 minutes. Drain and return to pot.
2. In a large skillet, heat 1 tablespoon olive oil over medium heat. Sauté the onion, celery, and red pepper until tender; set aside.
3. Add butter and half and half to the potatoes; mash together. Add sautéed vegetables, then season the mixture with salt and pepper to taste.
4. Preheat oven to 450 degrees F. Spread the remaining tablespoon olive oil in an 8-inch square casserole dish. Spoon mashed potatoes into the dish and sprinkle with Asiago cheese and paprika.
5. Bake 20 minutes or until golden brown.

Classic Creamed Spinach

Classic Creamed Spinach is like mashed potatoes or mac 'n' cheese -- a comfort food you love for your whole life. This recipe is an easier version of this favorite classic side dish.

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
2 (10-ounce) packages frozen chopped spinach, thawed and well drained (see Note)
1 cup (1/2 pint) heavy cream
1/2 teaspoon ground nutmeg
1/2 teaspoon garlic powder
1/2 teaspoon salt

Serves: 4 Cooking Time: 10 minutes



Directions

1. In a large skillet, melt butter over medium heat; stir in flour until mixture is combined and golden.
2. Add remaining ingredients; mix well and cook 3 to 5 minutes, or until heated through.

Notes Two 10-ounce packages of fresh spinach can also be used; just chop it and boil until tender, then drain well and proceed as directed.



Country Corn Casserole

Corn is a classic American vegetable loved by many, and no holiday meal would be complete without it. This creamy, rich casserole will become a new favorite -- we're sure of it!

Ingredients

2 cups corn kernels
1 teaspoon sugar
1 teaspoon vanilla extract
1 teaspoon salt
1/4 teaspoon black pepper
2 eggs, beaten
1 cup milk
1 tablespoon butter, melted
2 tablespoons cracker crumbs (see Note)

Serves: 4 Cooking Time: 40 minutes



Directions

1. Preheat oven to 350 degrees F. Mix all ingredients together in a large bowl. Pour into a 1-1/2-quart ungreased casserole dish.
2. Bake for 40 to 50 minutes, until set.

Notes Use either saltine or Ritz®-type crackers to make crumbs.



Cranberry Pecan Relish

Tangy-sweet Cranberry Pecan Relish is a unique delight for your Thanksgiving table. It can complement everything from turkey to ham to veggies!

Ingredients

- 1 seedless orange, cut into large chunks (see Note)
- 1 apple, cored and cut into large chunks
- 2 cups fresh cranberries (see Note)
- 1/2 cup sugar
- 1/4 cup pecans

Makes: 3 cups Preparation Time: 5 minutes



Directions

1. Place all the ingredients in a food processor that has been fitted with its metal cutting blade. Process for 1 to 2 minutes, or until finely chopped and thoroughly mixed, scraping down the sides of the container as needed.
2. Serve immediately, or transfer to an airtight container and chill until ready to serve.

Notes There's no need to peel the oranges, 'cause we actually want bits of peel in this relish. And if you want to use frozen cranberries, make sure to thaw them before pro-



Crunchy Turkey Bake

Our Crunchy Turkey Bake is so warming and satisfying that you're gonna be buying or making extra turkey just so you have leftovers to make it! And your hungry gang will never know Crunchy Turkey Bake started with leftovers.

Ingredients

- 1 pound leftover cooked turkey, cut into 1/2-inch chunks
- 2 (15-ounce) cans mixed vegetables, drained
- 1 (10-3/4-ounce) condensed cream of mushroom soup
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 cup (4 ounces) shredded sharp Cheddar cheese
- 3/4 cup mayonnaise
- 1 small onion, finely chopped
- 2 celery stalks, finely chopped
- 1 cup French-fried onions (from a 2.8-ounce can)

Serves: 4 Cooking Time: 15 minutes



Directions

1. Coat a microwave-safe 2-quart casserole dish with cooking spray.
2. In a large bowl, combine all the ingredients except the French-fried onions; mix well then spoon into the casserole dish.
3. Microwave at 80% power for 10 minutes. Remove from the microwave and top with the French-fried onions. Microwave at 80% power for 5 more minutes, or until bubbly and heated through.

Notes Cooking times may vary. Check your microwave instruction booklet for guidelines.

Turkey Hash Cakes

What a great way to use leftover turkey and mashed potatoes with just a few other things you're bound to have on hand! Why, they'll probably beg you to make turkey just to get at these!

Ingredients

2 cups mashed potatoes
4 cups finely chopped cooked turkey
1/4 cup chopped onions
1/4 cup chopped green bell peppers
1/4 cup dry bread crumbs
1 teaspoon salt
3/4 teaspoon black pepper
1/4 teaspoon garlic powder
1/4 teaspoon paprika
1/4 cup chopped parsley
3 eggs, slightly beaten
1/4 to 1/2 cup vegetable oil for sauteeing, as needed

Makes: 12 cakes **Cooking Time:** 10 minutes



Directions

1. In a large bowl, combine all ingredients except oil; mix well. Form mixture into pancakes.
2. Heat enough oil over medium-high heat to coat a large skillet; saute pancakes on each side, adding additional oil as needed, until pancakes are golden brown, then drain on paper towels. Serve hot.

Notes

Leftover mashed potatoes will work well, but if you don't have any, instant mashed potatoes are fine, too. You can also use store-bought cooked boneless turkey parts -- whatever's easiest! Serve with a homemade cranberry mayonnaise, which we make by combining 1 cup mayonnaise with 1/4 cup whole berry cranberry sauce.

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Creamy Pumpkin Pie

Think we couldn't get any better than our good ol' American pumpkin pie? Well, we did! And wait'll your dinner guests get hold of it!!

Ingredients

2 eggs, slightly beaten

1 (15-ounce) can 100% pure pumpkin (not pie filling)

3/4 cup sugar

1/2 teaspoon salt

1/2 teaspoon ground ginger

1 1/2 teaspoons all-purpose flour

1 1/4 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1 (12-ounce) can evaporated milk

1 unbaked 9-inch deep-dish pie shell

Serves: 8 Cooking Time: 1 hour



Directions

1. Preheat oven to 425 degrees F.
2. In a large bowl, mix together all the ingredients except the pie shell; pour the mixture into the pie shell.
3. Bake 20 minutes, then reduce heat to 350 degrees F and bake about 40 minutes more, or until a knife inserted in the center comes out clean.

Apple Crunch Cobbler

Tart, sweet apples and a crunchy doctored-up granola are a winning combination. Served over vanilla ice cream, this slow cooker Apple Crunch Cobbler is the perfect simple Thanksgiving dessert.

Ingredients

- 4 medium Granny Smith apples, peeled and sliced
- 2 cups granola cereal, divided
- 1/2 cup golden raisins
- 1/4 cup honey
- 1/4 cup packed brown sugar
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 8 cups vanilla ice cream

Serves: 8 Cooking Time: 6 hours



Directions

1. Place apples in a lightly greased 4-quart slow cooker. Combine granola cereal and next 8 ingredients in a medium bowl; sprinkle over apples. Cover and cook on LOW setting 6 hours.
2. Serve apples over vanilla ice cream.



Chocolate Pecan Pie

If you love chocolate and you love pecan pie then you're in for a doubly delicious treat! Our sinful Chocolate Pecan Pie is a winner from start to finish!

Ingredients

1 cup light corn syrup
1 cup packed light brown sugar
3 eggs
1 teaspoon vanilla extract
1 1/2 cups coarsely chopped pecans
(see Note)
3/4 cup (4 1/2 ounces) chocolate chips
1/4 cup (1/2 stick) butter, melted
1 (9-inch) frozen ready-to-bake pie shell, thawed

Serves: 8 Cooking Time: 55 minutes



Directions

1. Preheat the oven to 350 degrees F. In a large bowl, combine the corn syrup, brown sugar, eggs, and vanilla; stir with a spoon until thoroughly mixed.
2. Add the pecans, chocolate chips, and butter; mix well. Pour into the pie shell and bake for 55 to 60 minutes, or until firm.

Notes The filling in the center will sink a bit as it cools. Oh, did you know you can buy pecans already broken into pieces? Look for them!

No Bake!

Goosey Amish Caramel Pie

Got a sweet tooth? If you do, then our Goosey Amish Caramel Pie may just satisfy your cravings. The rich sweetness of the caramel mixed with the crunchy pecans goes perfectly with a scoop of vanilla ice cream on the side.

Ingredients

- 2 cups light brown sugar
- 1 cup water
- 1 tablespoon butter
- 3/4 cup all-purpose flour
- 3/4 cup milk
- 3 egg yolks
- 1 teaspoon vanilla extract
- 1 (9-inch) baked pie crust
- 1 cup pecan halves

Serves: 8 Chilling Time: 8 hours



Directions

1. In a medium saucepan, bring brown sugar, water, and butter to a boil over medium-high heat; cook 3 to 5 minutes, stirring occasionally.
2. In a medium bowl, combine flour, milk, and egg yolks; mix well. Slowly stir flour mixture into boiling mixture, stirring constantly for 3 to 5 minutes. Remove from heat, stir in vanilla, and let cool 5 minutes.
3. Pour into baked pie crust and garnish with pecan halves. Let cool 30 minutes then refrigerate 8 hours or overnight.

Notes Top with vanilla ice cream and drizzle with caramel sauce. Pie will be goosey...and yummy, too!

Autumn Pastry Leaves

It doesn't matter if you start off with a store-bought frozen pie or a homemade one, you can make it unique by dressing it up with edible autumn pastry leaves. They're simple yet they'll make everybody think you're a fancy pastry chef!

Ingredients

1 rolled refrigerated pie crust (from a 15-ounce package)

1 egg

2 tablespoons water

Makes: 12 leaves Cooking Time: 5 minutes



Directions

1. Preheat oven to 350 degrees F. Using a stencil and sharp knife, or cookie cutter, cut out leaf shapes from pie crust. Using a knife, score lines on "leaf" cutouts to look like veins on real leaves, being sure not to cut all the way through the crust. Place cutouts on a cookie sheet, or drape over some bunched-up aluminum foil to create a natural curve during baking.
2. In a small bowl, beat egg and water until well combined. Brush cutouts with egg wash then bake for 3 to 5 minutes, until golden.



Notes Use these delicate edible leaves to decorate autumn cheese platters, and your favorite cakes and pies (homemade or store-bought).