

**Mr. Food**  
TEST KITCHEN

# Thanksgiving Feasts



"OOH IT'S SO GOOD!!®"

**A Free eCookbook from the Mr. Food Test Kitchen**



Mr. Food Thanksgiving Feasts eCookbook

## Mr. Food Thanksgiving Feasts eCookbook

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Letter from Mr. Food

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Dear Friend,

It's time to talk turkey! Yep, with Thanksgiving around the corner, we're all hustling to get ready for one of our biggest meals of the year.

We've got you covered for a fool-proof feast. Whether it's your first time cooking the holiday bird and all the trimmings, or you're a pro, I'll bet you can use our Thanksgiving survival tips along with traditional recipes and tasty twists on old favorites. Plus, we have trendy ideas to start new traditions for the next generation.

You're gonna love our **sensational starters** like Almond Crusted Brie, Crab Spread and Jumbo Shrimp Cocktail for your crowd to enjoy as they mix and mingle. Then, when it comes to the trimmings, get ready to try our comforting Holiday Stuffing, Cheesy Herbed Mashed Potatoes, tangy Cranberry Compote and other **festive side dishes**.

And, thanks to our **tips for carving your holiday bird**, now you'll know the trick to turning out the perfect star of the Thanksgiving meal. Speaking of the main course, there's lots more than turkey here! There's Orange Duck, Sherry Glazed Ham, and then some!

Of course, we couldn't forget dessert, and our **sweet treats** are all no-fuss, from our to-die-for Impossible Pumpkin Pie and Five Star Apple Tart to Cranberry Dream Bars. And if your gang doesn't gobble up every last bite of your holiday meal, we've got **great recipes for using Thanksgiving leftovers**, too! That way, we can be thankful a second time around.

So, you see, it's all here! And now's the time to check out our **40 quick and easy-as-can-be recipes** for Thanksgiving plus **tips to make your entertaining a cinch** and your gang more than grateful! So don't wait another minute, 'cause the parades and football games will be starting soon, 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*



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*P.S. Enjoy this eCookbook packed with 40 simple yet satisfying recipes sure to make your Thanksgiving dinner memorable. The Mr. Food Thanksgiving Feasts eCookbook is available FREE, with others also available for free download from [www.MrFood.com](http://www.MrFood.com). We have lots more eCookbooks headed your way soon, so tell your friends to visit MrFood.com so they can get their very own copies FREE!*

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## Meal-Starters

### Almond-Crusted Brie



When you're looking for just the right thing to serve at your next party, or even when people drop by unexpectedly, serve this wrapped brie. It goes together and bakes quickly, and you can make it with ingredients you keep on hand. What a treat!

**Serves: 6**

**Cooking Time: 30 min**

- 1 (8-ounce) Brie cheese round, well chilled
  - 1 sheet (from a 17.25-ounce package) frozen puff pastry, thawed
  - 1 egg, beaten
  - 2 tablespoons sliced almonds
  - 1/2 cup frozen raspberries
1. Preheat oven to 350°F.
  2. Place Brie in center of puff pastry sheet. Bring edges up to center, completely covering Brie; pinch dough firmly to seal. Trim and discard any excess dough and place seam-side down on a large rimmed baking sheet. Brush with egg and sprinkle with almonds.
  3. Bake 30 to 35 minutes, or until cheese is soft and pastry is golden.
  4. In a blender, purée raspberries 20 to 30 seconds, until smooth. Allow brie to cool slightly then drizzle with raspberry sauce and serve.



## Crab Spread



We hate to admit just how easy this recipe is to make. It's amazing how 4 ingredients and less than 30 minutes can produce such a hot and bubbly crab spread, perfect for entertaining.

### **Serves: 10**

- 2 (8-ounce) packages cream cheese, softened
  - 1/2 pound imitation crabmeat, flaked
  - 1 teaspoon lemon juice
  - 1 tablespoon fresh chopped dill
1. Preheat oven to 350°F. In a medium bowl, combine all ingredients; mix well.
  2. Spoon mixture into a 9-inch pie plate and bake 25 to 30 minutes, or until hot and bubbly. Serve immediately.

### **Serving Suggestion**

Serve this up with crackers, or with homemade pita chips that you can make simply by cutting medium pitas into 8 wedges each; separate the halves, and bake on a baking sheet in a preheated 350°F. oven until golden and crisp.





## Golden Stuffed Mushrooms

I've tasted many versions of stuffed mushrooms, many of them more than a bit unusual! When I tried these in a small Midwestern restaurant, I begged the chef for his secret. It's the corn bread stuffing that puts these mushrooms in a class by themselves.

***Makes: about 12 mushrooms***

***Cooking Time: 15 min***

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



## Jumbo Shrimp Cocktail

I recently had one of the best shrimp cocktails ever. The chef shared his secrets for keeping the shrimp firm and full of flavor: add a splash of lemon juice to the water when it's boiling and drain but never rinse the shrimp after boiling. Try it yourself.

**Serves: 4 (see Note)**

**Cooking Time: 3 min**

- 8 cups (2 quarts) water
  - 1 small onion, chopped
  - 1 rib celery, chopped
  - 3 tablespoons fresh lemon juice, divided
  - 1-1/2 pounds large or colossal shrimp, peeled with tails left on, and deveined (see Note)
  - 1 cup ketchup
  - 3 tablespoons prepared white horseradish, drained
  - 2 tablespoons tomato paste
1. In a soup pot, bring water, onion, celery, and 2 tablespoons lemon juice to a boil over high heat. Add shrimp and cook 2 to 3 minutes, or until shrimp are pink and cooked through. Drain and chill at least 2 hours.
  2. Meanwhile, in a medium bowl, combine ketchup, horseradish, tomato paste, and remaining 1 tablespoon lemon juice; mix well.
  3. Cover and chill until ready to serve. Serve shrimp with cocktail sauce.

### Note

The number of servings really depends on the size of the shrimp and how many you want to serve per person. There are 12 to 15 jumbo shrimp per pound and 16 to 20 colossal shrimp per pound.



## Potato Leek Soup

This easy 15-minute soup will taste like you fussed! Serve tasty Potato Leek Soup when you need a comforting snack, light lunch or a first course for a dinner party or even a weeknight dinner.

**Serves: 5**

**Cooking Time: 15 min**

- 4 tablespoons (1/2 stick) butter
  - 2 leeks, thinly sliced
  - 3 (14-ounce) cans ready-to-serve chicken broth
  - 1 cup half-and-half
  - 1/4 teaspoon salt
  - 1/2 teaspoon black pepper
  - 2 cups instant potato flakes
1. In a soup pot, melt butter over medium heat. Add sliced leeks and sauté 5 to 6 minutes, or until tender. Add chicken broth, half-and-half, salt and pepper; bring to a boil.
  2. Stir in potato flakes, reduce heat to low, and simmer 5 minutes, or until thickened. Ladle into bowls and serve.



## Spinach Salad with Hot Bacon Dressing



If you've never tried hot bacon dressing on a cool crisp spinach salad, trust us -- you won't be able to forget this tasty combination.

### **Serves: 4**

- 8 slices bacon, chopped
  - 1/4 cup apple cider vinegar
  - 2 teaspoons fresh lemon juice
  - 2 tablespoons sugar
  - 1/4 teaspoon black pepper
  - 1 (10-ounce) package fresh spinach, trimmed
  - 1 hard-boiled egg, chopped
1. In a large skillet, cook bacon over medium-high heat until crisp. Add vinegar, lemon juice, sugar, and pepper; mix well.
  2. Place spinach in a serving bowl; add hot bacon dressing and toss to coat. Sprinkle with chopped egg and serve immediately.

### **Note**

You can prepare the salad and dressing in advance then, when you're ready to eat, heat the dressing, toss, top, and serve.



## Side Dishes

### Sweet Potato Biscuits

These crunchy biscuits are much more tasty and interesting than their white-flour counterparts. Serve Sweet Potato Biscuits with your turkey this Thanksgiving.

***Makes: 1 dozen biscuits***

- 1 cup mashed canned sweet potatoes
  - 1 cup milk
  - 1/2 cup sugar
  - 1 egg, beaten
  - 1 tablespoon butter, melted
  - 3 cups self-rising flour
  - 1 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1/2 cup vegetable shortening
1. Preheat oven to 400°F.
  2. In a medium bowl, using a fork, mix sweet potatoes, milk, sugar, egg, and butter until well combined.
  3. In a large bowl, combine flour, baking powder, and salt. Using 2 knives, or a pastry cutter, cut shortening into flour mixture. Pour sweet potato mixture into flour mixture and mix until just combined. Drop mixture by large spoonfuls onto rimmed baking sheets.
  4. Bake 15 to 17 minutes, or until golden. Serve warm.





## Turkey Dinner Rolls



Looking for a unique dinner roll to grace your Thanksgiving table? Look no more, 'cause these turkey-shaped dinner rolls are the perfect addition, and they're sure to be gobbled up.

### **Serves: 8**

- 16 Rhodes Dinner Rolls, thawed but still cool
  - 1 egg, beaten
  - 1/2 cup sliced almonds
1. Preheat oven to 350°F. Coat a baking sheet with cooking spray.
  2. Using your hand, flatten one roll for the turkey's body and place on baking sheet. Cut a narrow piece, about 1/4 inch of the remaining roll, to be used as a head and neck. Roll it into a rope shape and place on left side of body to form a slight curve. Cut head piece on an angle and pull down against neck to form a wattle. Flatten the rest of the remaining roll into a half circle. Place on right side of body, opposite head and neck. Cut 7 long slits to form feathers.
  3. Brush with egg and place 8 sliced almonds flat side down in between slits on each turkey roll. Place one sliced almond into the head for a beak for each turkey roll, and cut one almond in a circular shape and place on head for an eye on each turkey roll.
  4. Chop remaining almonds very fine and place on body of each turkey roll. Let rise for 20 to 30 minutes.
  5. Bake for 15 to 18 minutes, or until golden brown.

*Recipe courtesy of Rhodes Bake-N-Serv*



## Cranberry Compote



Ditch the can and do it yourself for the taste that only fresh cranberries can bring to this comforting compote. With a splash of citrusy sunshine in every mouthful, you can't go wrong!

### **Serves: 5**

- 2 cups fresh cranberries
  - Zest of 1 orange
  - 3/4 cup fresh orange juice
  - Juice of 1/2 lemon
  - 1/2 cup granulated sugar
  - 2 cinnamon sticks
1. In a medium saucepan, combine all ingredients. Cook over medium-high heat until all berries pop open.
  2. Let cool then serve, or let cool then cover and chill until ready to serve.



## Green Beans Amandine

Cooking fresh veggies in chicken broth is the easiest way to guarantee that they'll be packed with lots of juicy flavor. It's one of those little secrets restaurants don't rush to tell us, but that offers results we're sure to enjoy.

**Serves: 4**

**Cooking Time: 20 min**

- 1-3/4 cups ready-to-use chicken broth
  - 1 pound fresh green beans, trimmed and cut into bite-sized pieces
  - 1/4 cup (1/2 stick) butter
  - 1/2 cup sliced almonds
  - 1/8 teaspoon black pepper
1. In a soup pot, bring chicken broth to a boil over high heat. Add green beans and return to a boil; cover and cook 10 minutes, or until tender. Drain green beans and set aside in colander.
  2. Melt butter in soup pot and add almonds and pepper; sauté over medium heat 2 to 3 minutes, or until almonds are golden.
  3. Add green beans and toss to coat well; serve immediately.



## Sweet Potato Casserole



There couldn't be an easier way to make an elegant sweet potato side dish. Canned sweet potatoes are a huge time-saver, and when they're mixed and baked with a few ingredients and topped with pecans...mmm mmm!

### **Serves: 6**

- 1 cup chopped pecans
  - 1 cup packed light brown sugar
  - 1/3 cup all-purpose flour
  - 1/2 cup (1 stick) butter, softened, divided
  - 1/4 cup sweetened flaked coconut (optional)
  - 2 (29-ounce) cans sweet potatoes, drained and mashed
  - 3/4 cup granulated sugar
  - 2 eggs
  - 1/2 cup milk
  - 1 teaspoon vanilla extract
  - 1/2 teaspoon salt
1. Preheat oven to 350°F. Coat a 3-quart casserole dish with cooking spray.
  2. In a medium bowl, combine pecans, brown sugar, flour, 1/4 cup butter, and the coconut, if desired; mix until crumbly then set aside.
  3. In a large bowl, combine remaining ingredients, including remaining 1/4 cup butter; mix well. Spoon into casserole dish and sprinkle evenly with pecan mixture.
  4. Bake 45 to 50 minutes, or until bubbly and heated through.



## Holiday Stuffing



This easy recipe for holiday stuffing is the perfect mix of store-bought and homemade! Using a stuffing mix along with some of our own fresh ingredients, this secret combo makes the perfect pairing with your holiday bird!

### **Serves: 6**

- 3 tablespoons olive oil
  - 1 medium-sized onion, chopped
  - 1/4 pound mushrooms, chopped
  - 1/3 cup (2 ounces) slivered blanched almonds
  - 1/2 cup seedless dried cranberries
  - 1/4 teaspoon salt
  - 1/4 teaspoon ground ginger
  - 1 (14-1/2-ounce) can chicken broth
  - 1 (8-ounce) package seasoned stuffing cubes
1. Preheat oven to 350°F. Coat a 1-quart baking dish with nonstick cooking spray.
  2. Heat oil in a large skillet over medium-high heat; add onion, mushrooms, almonds, dried cranberries, salt, and ginger, and sauté 6 to 8 minutes, or until onions and mushrooms are tender. Add chicken broth and bring to a boil.
  3. Remove from heat and add stuffing cubes; mix well and place in baking dish. Cover and bake 30 minutes, until center is firm.

### **Serving Tip**

This reheats well in the microwave.





## Cheesy Herbed Mashed Potatoes



Who wouldn't love this easy recipe for mashed potatoes? With lots of cheese and fresh-tasting herbs, it's loaded with their favorite tastes!

**Serves: 6**

**Cooking Time: 20 min**

- 3 pounds (about 4 large) baking potatoes, peeled and quartered
  - 1/4 cup (1/2 stick) butter or margarine
  - 3/4 cup (2 to 3) sliced scallions (green onions)
  - 1 tablespoon chopped fresh *or* 1 teaspoon dried basil
  - 1 tablespoon chopped fresh *or* 1 teaspoon dried chives
  - 1 tablespoon chopped fresh *or* 1 teaspoon dried dill weed
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 1-1/2 cups (6 ounces) shredded mild Cheddar cheese
  - 1/2 cup milk
1. In a large pot of boiling salted water, cook potatoes 20 to 25 minutes, or until tender; drain in a colander.
  2. Place butter and scallions in pot and cook over medium heat 1 minute. Reduce heat to low and stir in basil, chives, dill, salt and pepper.
  3. Return drained potatoes to pot and add cheese and milk. Remove from heat and mash with a potato masher or beat with an electric beater until smooth.

### **Note**

If you like your potatoes a little less cheesy, don't be afraid to cut the amount of cheese to 1 cup. They'll still be packed with flavor.



## Main Dishes

### 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!

#### **Serves: 8**

- 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
1. Preheat oven to 350°F. Line a large roasting pan with aluminum foil. Remove neck and giblets from turkey and reserve for another use. Rinse turkey inside and out with cold water then pat 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 for about 30 more minutes, basting occasionally. The turkey is done when the internal temperature of the thickest part of the thigh registers 180°F. on a meat thermometer.
  5. Let turkey stand for 15 minutes before carving. Save drippings and use to make gravy.



## Apple Glazed Turkey



Want a perfectly glazed turkey every time? Try this simple but succulent recipe for an 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?!

### **Serves: 8**

- 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 (14-ounce) can ready-to-use chicken broth
  - 1-1/2 teaspoons rubbed sage
1. Preheat oven to 325°F. Line a roasting pan with aluminum foil.
  2. Place turkey in 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 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 thigh (not touching bone) registers 180 °F. to 185 °F. Allow to sit for 15 to 20 minutes before carving.

### **Tip**

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



## Deep Fried Turkey



Crisp on the outside and juicy on the inside. That's how to describe a deep fried turkey. And once you try it, you may never go back to traditional oven roasted turkey! This indoor option has safety in mind, as well as taste.

### **Serves: 4**

- 1 thawed turkey (maximum 14 pounds)
  - Injectable flavored marinade
  - Dry rub (any flavor)
1. Fill turkey fryer pot with oil to oil line. Bring oil to 400 °F. (see Note)
  2. Place turkey horizontally, breast up, in basket. Wearing a long barbecue mitt, slowly lower basket with turkey into oil. Cook 3 minutes per pound then add 5 minutes to total cooking time. *(Example: A 14-pound turkey should cook for 47 minutes.)* Turkey may float before cooking time is complete, but continue cooking for total amount of calculated time.
  3. When turkey is done, turn off appliance. Slowly and carefully remove basket, attaching hook to basket handle. Allow turkey to drain and cool.

### **Important Note**

Please follow manufacturer's instructions for your particular model of turkey fryer. Do not move fryer until oil has cooled.



## Turkey Carving Tips



Want to be a Thanksgiving “early bird” and carve your turkey before your guests arrive, so you can enjoy the holiday, too? This make-ahead idea will have you serving a juicy bird that's carved to perfection – without the last-minute fuss. Here's how:

- Roast your turkey the day before or early the day you're going to serve it.
- Remove turkey from oven and let rest for a few minutes to prevent juices from escaping when turkey is cut.
- Remove thighs and drumsticks by gently bending each away from the carcass and, using a sharp knife or kitchen shears, cut between the joints.
- Using a sharp knife, cut along one side of the breast bone to remove the entire breast in one piece – it will look like a big boneless roast. Repeat the same step on the other side.
- Remove wings.
- Place cut-up turkey into a heavy roasting pan and, if you're serving it soon, let it sit, covered, to keep warm. If you're preparing it ahead of time, cover pan and store it in the fridge until you're ready to reheat it.
- To reheat, pour some chicken broth into the pan, cover it and heat it in a preheated oven or, even faster and smarter, to free up oven space, steam it on the stovetop for about 15 minutes. Either way, you'll have the juiciest turkey ever! Right before serving, simply slice the turkey breast across the grain and you're ready to go with no mess and no fuss at the table.





## Glazed Cornish Hens



A splash of citrus turns this ordinary recipe for Cornish hens into extraordinary! These personal-sized miniature chickens portion out perfectly for a company or family meal! This recipe is great if you're having a more intimate get-together, when a whole turkey is just too much.

**Serves: 4**

**Cooking Time: 1 hr 25 min**

- 1 medium orange, quartered
  - 4 Cornish hens
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1 (4-serving) package orange-flavored gelatin
  - 1/2 cup packed light brown sugar
  - 1/4 cup orange juice
1. Preheat oven to 350°F. Coat a roasting pan with cooking spray.
  2. Place an orange quarter in the cavity of each Cornish hen and place hens in pan. Season with salt and pepper.
  3. In a small bowl, combine remaining ingredients and pour mixture over hens. Roast, uncovered, for 1-1/4 to 1-1/2 hours, or until no pink remains and juices run clear, basting every 20 minutes. Serve whole or cut each Cornish hen in half, and serve with additional glaze from pan spooned over top.



## Orange Duck

How about a change of pace with Orange Duck? It's got a great citrus flavor...with a little kick.

**Serves: 4**

**Cooking Time: 1 hr 35 min**

- 1 5- to 6-pound duck, cut in half (see Tip)
  - 1 tablespoon plus 1 teaspoon salt, divided
  - 1 teaspoon black pepper
  - 1 (12-ounce) jar orange marmalade
  - 1 (11-ounce) can mandarin oranges, drained
  - 1/8 teaspoon ground red pepper
1. Preheat oven to 450°F.
  2. Season duck on both sides, sprinkling evenly with 1 tablespoon salt and the pepper. Place on a rack in a roasting pan and prick skin all over with a fork. Roast for 45 minutes.
  3. Meanwhile, in a medium bowl, combine the marmalade, the remaining 1 teaspoon salt, the mandarin oranges, and ground red pepper; mix well, and reserve all but 1/2 cup of the mixture. Remove duck from oven and spread remaining 1/2 cup marmalade mixture over it.
  4. Reduce oven temperature to 325°F. and roast duck for about 1 hour, or until juices run clear and a meat thermometer inserted in center reads 165°F. Serve duck topped with reserved sauce.

### **Preparation Tip**

If the duck is frozen when purchased, ask the butcher to cut it in half for you.



## Sherry Glazed Ham



You'll be the toast of the town when you turn up the flavor on your holiday ham glaze with our special recipe. It's an easy way to turn ho-hum into wow!

**Serves: 10**

**Cooking Time: 1 hr 55 min**

- 1 (7- to 9-pound) hickory smoked ham
  - 1 cup light brown sugar, divided
  - 1 tablespoon cornstarch
  - 1/8 teaspoon ground nutmeg
  - 2 tablespoons Dijon mustard
  - 1/2 cup orange juice
  - 1/3 cup golden raisins
1. Preheat oven to 350°F. Place ham in a roasting pan.
  2. In a small bowl, stir together 1/2 cup brown sugar and 2 tablespoons sherry cooking wine. Brush half the glaze over the ham.
  3. Roast ham, uncovered, 15 minutes per pound, or until internal temperature is 160 °F. Brush remaining glaze over ham halfway through cooking time.
  4. Meanwhile, combine remaining 1/2 cup brown sugar, the cornstarch, and nutmeg in a medium saucepan; stir until smooth. Stir in remaining 1/2 cup sherry cooking wine, the Dijon mustard, orange juice, and raisins; mix well and cook sauce over medium heat until boiling.
  5. Reduce heat and cook 4 to 5 more minutes. Serve sauce over sliced ham.

*Recipe adapted from and courtesy of Mizkan Americas, Inc.*



## Desserts

### Five Star Apple Tart



This luscious (and gorgeous) apple dessert honors the flavorful simplicity of a few ingredients baked up to create a heavenly treat!

**Serves: 8**

**Cooking Time: 30 min**

- 6 medium apples, peeled, cored, and thinly sliced
  - 1 cup sugar
  - 2 teaspoons cornstarch
  - 1 (15-ounce) package refrigerated rolled pie crusts
1. Preheat oven to 325°F. Place apple slices on a rimmed baking sheet and bake 10 minutes.
  2. Place warmed apples in a large bowl then add sugar and cornstarch; mix well. Refrigerate apple mixture 5 to 10 minutes.
  3. Meanwhile, place 1 pie crust in a shallow 9-inch pie plate, pressing crust firmly against plate. Pour apple mixture into pie crust then place remaining pie crust over top. Trim and pinch edges together to seal. With a knife, cut four 1-inch slits in top of crust.
  4. Increase oven temperature to 400°F. Bake pie on a baking sheet 30 to 35 minutes, or until crust is golden. Serve warm as is or with vanilla ice cream and strawberries.



## Impossible Pumpkin Pie



Talk about having a secret helper in the kitchen! Impossible pies make their own crust, so we don't have to do a thing but mix 'em together and bake! Why wait for Thanksgiving when we can enjoy this easy pumpkin pie anytime?!

**Serves: 12**

- 1 (15-ounce) can pure pumpkin (not pumpkin pie filling)
  - 1 (12-ounce) can regular or fat-free evaporated milk
  - 1 tablespoon regular or light butter, softened
  - 2 eggs
  - 1/2 cup sugar
  - 1/2 cup regular or reduced-fat biscuit baking mix
  - 2-1/2 teaspoons pumpkin pie spice
  - 2 teaspoons vanilla extract
1. Preheat oven to 350°F. Coat a 9-inch deep-dish pie plate with nonstick cooking spray.
  2. Blend all ingredients together in a blender on high speed for 1 minute, or place all ingredients in a large bowl and beat 2 minutes with a hand beater. Pour mixture into pie plate.
  3. Bake 1 hour, or until a knife inserted in center comes out clean.
  4. Let cool then cover and chill at least 2 hours before serving.

### **Note**

If you want to fancy this up a bit, top with dollops of regular or light whipped cream and a cinnamon stick.

*Recipe adapted from Bisquick*



## 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 for the perfect twist on a classic Thanksgiving dessert.

### **Serves: 8**

- 1 cup light corn syrup
  - 1 cup packed light brown sugar
  - 3 eggs
  - 1 teaspoon vanilla extract
  - 1-1/2 cups coarsely chopped pecans
  - 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
1. Preheat oven to 350°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 pie shell and bake 55 to 60 minutes, or until firm.

### **Note**

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!



## Bite-Sized Chocolate Cheesecakes



If cheesecake is your weakness, you won't be able to resist these bite-sized mini cheesecakes that are so rich and yummy they'll satisfy your craving without overdoing it!

**Makes: 24 miniature cheesecakes**

**Cooking Time: 30 min**

- 24 vanilla wafer cookies
  - 3 (8-ounce) packages cream cheese, softened
  - 1/2 cup unsweetened cocoa
  - 1/4 cup (1/2 stick) butter, melted
  - 2 teaspoons vanilla extract
  - 1 (14-ounce) can sweetened condensed milk
  - 3 eggs
1. Preheat oven to 300°F.
  2. Line 24 regular-sized muffin cups with paper baking cups. Place a vanilla wafer in the bottom of each paper cup.
  3. In a large bowl, with an electric beater on medium speed, beat cream cheese until creamy. Add cocoa, butter, and vanilla, beating until well blended.
  4. Slowly add sweetened condensed milk then the eggs, until thoroughly mixed. Spoon into the baking cups.
  5. Bake 30 to 35 minutes, or until set. Cool completely then refrigerate until ready to serve.





## Homemade Oatmeal Chocolate Chip Cookies



If you like the rich taste of chocolate and the goodness of oatmeal, these easy drop cookies are for you! Baking these for 9 to 10 minutes will give you chewy cookies. If you prefer them crispier, bake them for an additional 2 to 3 minutes. It's up to you!

***Makes: about 5 dozen cookies***

***Cooking Time: 9 min***

- 1 cup (2 sticks) butter, softened
  - 1-1/4 cups packed brown sugar
  - 1/2 cup granulated sugar
  - 2 eggs
  - 2 tablespoons milk
  - 2 teaspoons vanilla extract
  - 1-3/4 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1/4 teaspoon salt
  - 2-1/2 cups rolled oats
  - 1 (6-ounce) package (1 cup) semisweet chocolate chips
  - 1/2 cup chopped walnuts
1. Preheat oven to 375°F.
  2. In a large bowl, beat butter and sugars until creamy. Add eggs, milk, and vanilla; beat well. Add flour, baking soda, and salt; mix well.
  3. Stir in the oats, chocolate chips, and walnuts; mix well then drop by rounded tablespoonfuls onto ungreased baking sheets.
  4. Bake 9 to 10 minutes. Cool 1 minute on pans then remove to wire racks to cool completely.



## Cranberry Dream Bars

Creamy Cranberry Dream Bars are a delightful treat. They can be served as a fancy dessert or a simple kids' snack.

**Serves: 24**

**Cooking Time: 32 min**

- 2-1/2 cups all-purpose flour, divided
  - 3/4 cup confectioners' sugar
  - 1 cup (2 sticks) butter, softened
  - 4 eggs
  - 1-1/2 cups granulated sugar
  - 1/4 teaspoon salt
  - 1 (12-ounce) bag or 3 cups fresh cranberries, coarsely chopped
1. Preheat oven to 350°F.
  2. In a large bowl, combine 2 cups flour, the confectioners' sugar, and butter. Mix with a fork or your hands until mixture starts to hold together.
  3. Press into bottom of a 15" x 10" x 1" jelly roll pan. Bake 15 minutes then remove from oven.
  4. Meanwhile, in another large bowl, combine the eggs, granulated sugar, salt, and remaining 1/2 cup flour; mix with a wooden spoon until smooth. Fold in chopped cranberries. Spread mixture over hot crust, and bake 32 to 35 minutes, or until top is light golden.
  5. Remove from oven; let cool then cut into bars.

*Recipe adapted from and courtesy of the Wisconsin State Cranberry Growers Association*



## Quick Italian Cream Cake



Our Italian Cream Cake really is creamy, and looks oh-so heavenly. When you serve it up for dessert, it's such a sweet inspiration that no one will suspect that it started with a cake mix.

**Serves: 16**

**Cooking Time: 15 min**

- 1 (18.25-ounce) package white cake mix with pudding
  - 3 large eggs
  - 1-1/4 cups buttermilk
  - 1/4 cup vegetable oil
  - 1 (3-1/2-ounce) can flaked coconut
  - 1-2/3 cups chopped pecans, toasted and divided
  - 3 tablespoons rum (optional)
  - 2 (12-ounce) containers cream cheese frosting
1. Preheat oven to 350°F. Beat first 4 ingredients 2 minutes with electric beater on medium speed. Stir in coconut and 2/3 cup pecans. Pour into 3 greased and floured 9" round cake pans.
  2. Bake 15 to 17 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans, and cool completely on wire racks then sprinkle each cake layer with rum, if desired; let stand 10 minutes.
  3. Stir together frosting and remaining 1 cup toasted pecans. Spread frosting between layers and on top and sides of cake. Chill 2 hours before slicing.

### Notes

Always cool cake layers completely and brush away excess crumbs before frosting. Stack first 2 layers on a serving plate, bottom side up, then place top layer right-side up to make a straight and tall cake. Spread a thin layer of frosting on sides to set any crumbs then spread frosting generously on sides and tops.



## Creamy Pumpkin Mousse



This light, yet creamy rich pumpkin-flavored mousse fits our autumn entertaining to a "T!" Whether for a Halloween party or to top off your Thanksgiving feast, it's a novel option your guests will love!

**Serves: 10**

- 1 (16-ounce) can solid-pack pure pumpkin
  - 1 (6-serving) package instant sugar-free vanilla pudding mix
  - 1/4 cup low-fat (1%) milk
  - 1 teaspoon ground cinnamon
  - 2 cups frozen light whipped topping, thawed
1. In a medium bowl, with an electric beater on medium speed, beat the pumpkin, pudding mix, milk, and cinnamon until well blended.
  2. Fold in the whipped topping until thoroughly blended, then spoon into a serving bowl. Cover loosely and chill until ready to serve.

### **Nutritional Information**

Nutritional Analysis courtesy of the American Diabetes Association:

Serving Size: 1/2 cup Exchanges: 1 Carbohydrate

Per serving: Calories 65 Calories from Fat 16 Total Fat 2g Saturated Fat 2g Cholesterol 0mg Sodium 207mg Carbohydrate 11g Dietary Fiber 1g Sugars 3g Protein 1g



## Leftovers

### Turkey Wraps



Whether you're watching your carbs or not, this turkey wrap packed with veggies is a must-have. It's a knock-out lunch and it's also great cut into pinwheels for a healthy snack.

#### **Serves: 6**

- 2/3 cup light or regular mayonnaise
- 1/4 cup seasoned rice vinegar (original, red pepper or roasted garlic)
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 6 (8-inch) flour tortillas, warmed
- 6 curly or red-leaf lettuce leaves
- 1/2 pound deli-sliced plain or smoked turkey (see Tip)
- 3/4 cup matchstick carrots
- 1-1/2 cups (6 ounces) shredded Monterey Jack cheese
- 2 scallions (green onions), thinly sliced

1. In a small bowl, make dressing by combining mayonnaise, rice vinegar, cumin, and salt; mix well.
2. Spread 1 tablespoon dressing over each tortilla; top each with a lettuce leaf. Divide the turkey, carrots, cheese, and scallions evenly over the lettuce. Drizzle with additional dressing then fold the bottom of each tortilla over the filling and roll up burrito-style.

#### **Tip**

Deli ham or roast beef may be used in place of turkey. The wraps may be prepared, wrapped in plastic wrap and refrigerated up to 1 hour before serving.



## Crunchy Turkey Bake



Use your leftover Thanksgiving turkey to create a tasty turkey casserole. Your hungry gang will won't believe this mouthwatering Crunchy Turkey Bake started with leftovers!

**Serves: 4**

**Cooking Time: 15 min**

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

### **Note**

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



## Turkey Frame Soup

There's more than one way to get leftovers out of our Thanksgiving bird...even if it's been picked clean!

Thanksgiving Day we end up eating almost every part of the turkey but the frame, which some people use to make soup. Well, there's a right way and a wrong way to do that:

Turkey Frame Soup is not simply boiling up the leftover frame and expecting a tasty soup. If we want tasty soup, we've got to make it tasty. Sure, we use the frame and water, but it needs the bottom-of-the-pan leftovers, you know, all the liquid, seasonings and veggies we cooked with the turkey. That's where the essence or taste is. We also have to add one cut-up onion, a few cut-up ribs of celery, a couple of cut-up carrots, some salt and pepper, and maybe even some chicken stock or a few bouillon cubes too, because the frame (and what little meat is on it) doesn't have quite enough strength by itself to fully flavor the soup.

Even though it's simple, you're making a soup from scratch, so play with it! Maybe add some chunked leftover turkey to make it even heartier. After 1-1/2 to 2 hours of cooking, it's done...just the way you wanted it! You see, you're going to use the frame, you're going to add the roasting pan strength, and easy stuff you've got in the house for a rich golden soup that's practically free!

It's a Thanksgiving bonus with a load of down-home..."OOH IT'S SO GOOD!!!"





## Turkey Muffin Cups

We're not afraid of a little mealtime creativity, and you shouldn't be either! Try Turkey Muffin Cups for a fun, filling snack or light dinner made almost totally from leftovers.

### **Serves: 3**

- 2 cups prepared stuffing
  - 1 egg
  - 1 cup turkey gravy
  - 1 cup chunked cooked turkey
  - 1/2 cup cooked peas and carrots
  - 1/4 teaspoon black pepper
1. Preheat oven to 375°F. Coat a 6-cup muffin tin with nonstick cooking spray.
  2. In a medium bowl, combine stuffing and egg; mix well. Place equal amounts of stuffing into each muffin cup and, using your fingers, press stuffing over bottoms and up sides of cups to form crusts.
  3. In another medium bowl, combine remaining ingredients; mix well and pour equally into crusts.
  4. Bake 18 to 20 minutes, or until heated through. Remove from muffin tin, and serve.



## Turkey Pot Pie



The ultimate comfort food has to be a bubblin' hot Turkey Pot Pie. One forkful and you'll know we're right.

**Serves: 4**

**Cooking Time: 40 min**

- 2 cups leftover cut-up turkey
  - 2 cups leftover veggies
  - 2-1/2 cups gravy
  - 1/4 teaspoon onion powder
  - 1/4 teaspoon black pepper
  - 1 (15-ounce) package refrigerated folded pie crusts (2 crusts)
1. Preheat oven to 400°F.
  2. In a large bowl, combine all ingredients except the pie crust; mix well. Unfold one pie crust and place in a 9-inch deep-dish pie plate, pressing crust firmly into plate. Spoon turkey mixture into crust.
  3. Unfold second pie crust and place over turkey mixture. Pinch together and trim edges to seal then flute, if desired.
  4. Using a sharp knife, cut four 1-inch slits in the top. Bake 40 to 45 minutes, or until heated through and crust is golden. Allow to sit for 10 minutes before serving.



## Turkey Cranberry Salad

Turkey Cranberry Salad is a great dish that you've probably never thought of making before. You probably eat chicken salad all the time, right? But turkey?! After you try this, you'll see what you've been missing!

### **Serves: 4**

- 2 cups diced cooked turkey
- 1/4 cup diced celery
- 1/8 cup chopped onion
- 1/4 cup dried cranberries
- 1/4 cup chopped pecans
- 1/4 teaspoon dried thyme
- 1/2 cup mayonnaise
- Salt and pepper to taste

1. In a medium bowl, combine all ingredients; chill until ready to serve.

### **Note**

A great way to serve this is in lettuce cups with dried cranberries sprinkled on top.

*Recipe courtesy of Wisconsin State Cranberry Growers Association*



## Turkey Cranberry Pitas



Whether we're using leftover turkey or we pick up some deli-style turkey breast in the market, these hearty pita sandwiches go together in a snap! Tangy dried cranberries and crunchy walnuts add to the contrast of flavors and enjoyment!

### **Serves: 3 to 6**

- 1/3 cup olive oil
  - 2 tablespoons red wine vinegar
  - 2 tablespoons light brown sugar
  - 1 teaspoon spicy brown mustard
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1 (8-ounce) bag mixed baby greens
  - 2 cups chunked leftover turkey
  - 1/2 cup sweetened dried cranberries
  - 1/2 cup chopped walnuts
  - 3 pita breads, cut in half
1. In a medium bowl, combine olive oil, vinegar, brown sugar, mustard, salt, and pepper; whisk until dressing is thoroughly combined and thickened.
  2. In a large bowl, combine greens, turkey, dried cranberries, and walnuts. Pour dressing over salad and toss until evenly coated. Fill pita halves with salad, and serve.



## Weekend Game-Watching Favorites

### Honey Dijon Chicken Wings

For sporting events or even family dinners, there's nothing easier than baking up chicken wings and tossing them with a 3-ingredient homemade sauce. Be sure you're ready with extra napkins!

**Makes: 40 to 50 wings**

- 10 pounds fresh or frozen chicken wings, thawed, if frozen
  - 1/4 cup hot pepper sauce
  - 1 cup Dijon-style or other prepared mustard
  - 1-1/2 cups honey
1. Preheat oven to 425°F.
  2. Split the wings at each joint and discard the tips; rinse then pat dry. Place the wings on baking sheets.
  3. Bake the wings for 30 minutes; turn the wings and bake 30 more minutes, until brown. Drain well and place in a large bowl.
  4. In a small saucepan, combine remaining ingredients. Mix well then heat mixture over medium heat for 2 to 3 minutes, or until honey melts.
  5. Remove from heat and toss with cooked chicken wings. Serve immediately, or keep warm until ready to use.

**Note**

If you want to make these a bit hotter, add an additional 1/2 cup hot pepper sauce. Know what's really great about these? You can bake the plain wings ahead of time and store them in the fridge or freezer then, before serving, simply warm them in the oven and toss them with the sauce. It couldn't be easier!



## Pistachio Crusted Cheese Ball



Pistachio nuts are a good source of protein and fiber whether we eat them straight for a snack or add 'em to our recipes, like this party-pleasing pistachio crusted cheese ball.

### **Serves: 8**

- 2 (8-ounce) packages cream cheese, softened
  - 2 cups finely shredded sharp Cheddar cheese
  - 1 (8-ounce) can crushed pineapple, drained
  - 2 tablespoons diced green bell pepper
  - 2 tablespoons diced onion
  - 1 tablespoon diced jalapeño pepper
  - 1 teaspoon seasoning salt
  - 1/4 cup chopped pistachio nuts
  - 1 scallion (green onion)
1. In a large bowl, combine all ingredients except nuts and scallion; mix well until thoroughly combined. On a large platter, form into a football shape.
  2. Sprinkle with chopped pistachios to cover entire football. Slice scallion for decorating cheese ball.
  3. Cover lightly with plastic wrap and refrigerate until ready to serve.



## Cheese Pizza Puffs

If you love pizza, you'll go crazy for our Cheese Pizza Puffs! The kids will love these easy-to-make snacks.

### **Serves: 10**

- 1 (7.5-ounce) package refrigerated biscuits (10 biscuits)
  - Dried oregano, for sprinkling
  - Garlic powder, for sprinkling
  - 10 (1-inch) cubes mozzarella cheese (5 ounces total)
  - 2 tablespoons marinara pasta sauce
1. Preheat oven to 375°F. Lightly coat a baking sheet with cooking spray.
  2. Separate biscuit dough into 10 pieces. Make an indentation in the center of each piece with your thumb. Lightly sprinkle each indentation with oregano and garlic powder; top each with a cheese cube.
  3. Pull dough over cheese and pinch dough together firmly so that cheese is completely enclosed. (It's important to close these totally, to prevent the cheese from oozing out during baking.) Place seam-side down 2 inches apart on prepared baking sheet.
  4. Lightly brush tops with pasta sauce then refrigerate for 15 minutes.
  5. Bake 10 to 12 minutes, until golden. Serve warm.

### **Note**

These are great make-ahead appetizers. Just prepare them without baking and store in the refrigerator. Bake just before serving.





## Layered Nachos Supreme

So many of us go to trendy restaurants and order Nachos Supreme, but we never think of making them at home. That's about to change! Now that you know how to prepare restaurant-style nachos, you're gonna put them on next party menu.

**Serves: 4**

**Cooking Time: 10 min**

- 1 (8-ounce) package tortilla chips
  - 1 (16-ounce) can refried beans
  - 1 (1-1/4-ounce) envelope taco seasoning mix
  - 2 cups (8 ounces) shredded Mexican cheese blend
  - 1/2 cup guacamole
  - 1/2 cup sour cream
  - 4 scallions (green onions), thinly sliced
  - 1 medium tomato, chopped
  - 2 jalapeño peppers, thinly sliced (optional)
1. Preheat oven to 350°F. Place the tortilla chips in a 9" x 13" baking dish.
  2. In a medium saucepan, combine refried beans and taco seasoning mix over medium heat, stirring constantly until heated through; spoon over tortilla chips.
  3. Sprinkle cheese over bean mixture and bake 3 to 5 minutes, or until cheese is melted. Dollop with guacamole and sour cream then sprinkle with scallions, tomato, and sliced jalapeños, if desired. Serve immediately.

### **Note**

Serve this with salsa and additional guacamole or sour cream on the side.



## Italian Sliders



Sliders aren't just burgers anymore! These Italian-style minis are the perfect trendy little sandwiches to pass around at a party when you want to be on the receiving end of huge raves!

**Makes: 12 mini sandwiches**

**Cooking Time: 15 min**

- 4 ounces cream cheese
  - 2 tablespoons pesto sauce
  - 12 mini hard rolls or slider rolls
  - 24 thin slices salami (about 1/3 pound)
  - 24 thin slices capicola ham (about 1/3 pound)
  - 1 (12-ounce) jar roasted red peppers, drained and sliced into 12 equal strips
  - 6 slices provolone cheese, cut in half
1. Preheat oven to 375°F.
  2. In a small bowl, combine cream cheese and pesto sauce; mix well. Spread each side of the rolls evenly with pesto spread.
  3. Fold 2 slices of salami in half and place on bottom half of a roll. Fold 2 slices of capicola ham in half and place on top of salami. Place a strip of roasted red pepper on next, then half a slice of provolone cheese. Place top of roll over cheese, repeating process until all sandwiches are assembled. Place sandwiches on baking sheets and cover with foil.
  4. Bake sandwiches 15 to 20 minutes, or until heated through and cheese is melted. Serve warm.



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