

Happy Thanksgiving from Sorenson Communications employees! We hope you will enjoy these recipes.

Company Message Video Recipes

Recipe for: Blueberry Pie

Submitted by: Emisha

From: Utah

Grandma's Blueberry Pie

2- 16 oz. cans blueberries in syrup
2 Tbsp. melted Butter
1 ½ c. flour
2 c. packed brown sugar
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
1 egg
½ c. chopped walnuts
1 ½ c. boiling water
1 pkg. crumbled graham crackers
1 Cool Whip
¼ pkg. cream cheese

To make batter, stir together flour, brown sugar, baking soda, baking powder and salt. Add egg.

Grease 9" x 13" inch pan. Spread with the batter and crushed graham crackers. Let sit to harden the crust, then bake for 10 minutes at 350 degrees. Let cool.

Pour blueberries in pot and warm for a few minutes, then add boiling water. Stir often then add butter. Pour over the crust in the pan. Cool in refrigerator until chilled through.

Soften cream cheese and mix with Cool Whip. Spread over pie and sprinkle chopped walnuts on top. Leave in refrigerator until ready to serve.

Approximately 12 servings.

Recipe for: Green Bean Casserole

Submitted by: Bryan

From: Colorado

Green Bean Casserole

2 - 9 oz. pkg. frozen cut green beans, thawed
¾ c. milk
1 - 10 ¾ oz. can condensed cream of mushroom soup
1/8 tsp. black pepper
1 - 2.8 oz. can Durkee French fried onions

Combine all ingredients except half of the onions. Pour into a 1 1/2 quart casserole. Bake uncovered at 350 degrees for 30 minutes or until heated. Top with remaining onions and bake for five minutes more, uncovered. Makes six servings.

Recipe for: Cranberry sauce

Submitted by: Mary Beth

From: Wisconsin

Cranberry Sauce

Blend the following for about two minutes:

1 c. honey

1/2 c. orange juice

1/4 c. orange rind cut into small pieces

Stop blender and add one diced apple. Blend. Then with blender operating, through measuring cap, gradually add two cups raw cranberries. Whenever necessary stop blender and use rubber scraper to push mixture down. Blend until desired consistency is achieved. Yields one quart.

More Employee Recipes

Recipe for: Fruitcake cookies

Submitted by: Teresa

From: Alabama

“People who don’t like fruitcake usually like these because they are crisp and they have what my Dad called a “musty morish” taste – you musty have more of them.

Fruitcake Cookies

1 ½ quarts pecans

1 ½ candied cherries

1 ½ candied pineapples

Chop these and dredge in flour, mix together and set aside

1 c. butter

1 c. sugar

¾ c. wine red (Wine is better, but whatever you like is fine)

5 eggs

2 c. plain flour

1 tsp of each: cinnamon, allspice, nutmeg and ground cloves

Cream butter and sugar. Add one egg at the time, then add flour and wine alternately. Add spices and stir in well. Then add fruit mixture. Stir until all ingredients are well coated.

Drop approximately one tsp of dough on greased cookie sheet. The smaller the drops, the crisper the cookies will be. Larger drops make softer cookies. Cook for one hour at 250 degrees. Makes five dozen.

Recipe for: Honey Butter
Submitted by: Michelle

From: Colorado

We must have homemade rolls for Thanksgiving—for us there is just no comparison between homemade and store-bought rolls. So every year we make fresh rolls, and my daughter insists that we make this honey butter to go with them. The recipe comes from the Lion House restaurant in Salt Lake City, Utah, where I worked while going to college many years ago.

Honey Butter

½ cup butter, softened
¼ teaspoon vanilla
1 egg yolk
1 cup honey

Whip softened butter. Add vanilla and egg yolk. Add honey gradually while whipping. Makes one cup.

Recipe for: Sweet Potato Pie
Submitted by: Nancy

From: Tennessee

Sweet Potato Pie

4 oz. butter, softened
2 c. cooked and mashed sweet potatoes
2 c. granulated sugar
1 small can (5oz, about 1/2 c. plus 2 T.) evaporated milk
1 tsp vanilla
3 eggs, beaten
1 1/2 tsp cinnamon
2 prepared pie shells, unbaked

Mix butter, potatoes, sugar and evaporated milk until well blended. Add vanilla, eggs, and cinnamon. Mix well. Pour into the prepared pie shells. Bake in a 350 degree oven for about one hour. Makes two pies.

Recipe for: Teenage Teasers
Submitted by: Carissa

From: Iowa

This recipe is my grandmother's creation. She was a stellar cook and baker. She had about six or seven hungry teenage children still at home at the time, and she wanted to make a pan of sweet treats. She was low on flour and some other typical baking ingredients, so she actually adapted a couple recipes using what she had on hand, and this was the result. We have never met anyone who doesn't like this cookie bar after trying it, and it is different than anything else I have tried. My parents still have an about 60-year-old copy of this recipe written in grandma's own handwriting, and it always reminds me of the grandma who slept in my room when she stayed overnight with us.

Teenage Teasers

1 c. margarine or butter
1 c. brown sugar
1 tsp vanilla extract (not flavoring)
1 c. flour
1 3/4 c. finely ground pecans
12 oz. bag of semi-sweet chocolate chips

Mix all ingredients except chocolate chips together to a creamy texture, then spread out on a large about 9 x 13" cookie sheet, leaving one inch around all sides. Bake at 350 degrees for 15-20 minutes (higher altitude may require the longer baking time). Sprinkle the chocolate chips over the entire thing right after pulling it out of the oven. Put this back in the oven until the chips are just melted (around 3-5 minutes). Watch them carefully to avoid scorching. Spread the melted chocolate in an even layer

Cut right away into small squares. Makes about 45 pieces. Store any leftovers in a tightly covered container.

Recipe for: Grandma Camille's Potato Rolls

Submitted by: Christine

From: Indiana

This recipe is special to my family. My mom made this for my dad when they were first married and on their first Thanksgiving together. My mom was in the kitchen all day, putting together the perfect feast for the two of them, while my Dad ate potato rolls. By the time the turkey feast was ready, he was too stuffed with potato rolls to eat anything else!

We always make this at Thanksgiving. Growing up, my mom always made a batch for each of my kids' kindergarten classes and the kids would tell their class the story of their grandpa eating so many rolls that he couldn't eat any turkey.

Grandma Camille's Potato Rolls

½ c. mashed potatoes (cook in skins in microwave)
¾ c. hot milk (not boiling)
1/3 c. sugar
1/3 c. melted shortening
1 egg
½ package of yeast, dissolved in ¼ cup warm water
½ tsp salt
3-4 c. flour
Extra butter and flour for preparation

Combine ingredients, kneading until the dough is stiff. Butter a bowl, put dough in and butter top of dough. Cover loosely. Let rise in refrigerator for several hours, can be overnight. Grease muffin tin. Roll dough into one inch balls, dip in melted butter and roll in flour. Place three balls into each muffin cup. Let rise for an hour under a towel. Preheat oven to 425 degrees. Bake for eight – 10 minutes (until golden brown).

Recipe for: Aunt Reatha's Punch

Submitted by: Emily

From: Utah

We always serve Aunt Reatha's punch with Thanksgiving and Christmas dinner. It is a hot cinnamon citrus drink that reminds me of the holidays. It would simmer all and make the house smell wonderful. My grandmother used to always make it. She would actually squeeze fresh lemons and oranges. She has since passed away, and my sister has taken over making the punch. She simplified the recipe and uses orange juice and lemonade concentrate. It is still delicious! When you are completely stuffed from Thanksgiving Day dinner, there is still room for a nice hot drink. I love warming the leftovers for breakfast. Nobody seems to even know who Aunt Reatha was, or if she really was even part of our family, but we do love her punch.

Aunt Reatha's Punch

Original Recipe:

5 quarts water
1 T cinnamon
½ T cloves
4 c. sugar

Boil five minutes. Add the juice of six oranges and six lemons.

***Updated Version:

1 regular can orange juice (make as directed)
1 regular can lemonade (make as directed)
2 cinnamon sticks (or 1 tsp ground cinnamon)
½ tsp cloves
1 ½ c. sugar

Simmer about two hours in Crock Pot. Makes about four quarts.

Recipe for: Dressing Recipe and Pumpkins Muffins

Submitted by: Victoria

From: Wisconsin

This dressing recipe has been in my husband's family for 50 years, but this is the first written version. It was passed down by "show and tell" through four generations. We have made a few refinements: drying bread in the oven – instead of sheets of bread all over the house, the specific type of bread – after trial and error Vienna bread holds up the best and wine in the sautéing of the veggies. This recipe will fill a small roasting pan.

The muffin recipe has become a family favorite. Perfect as small muffins for little ones, and great for breakfast the next morning, if there are any left. A friend gave it to me after she returned from China where she adopted a baby. She was a librarian, and I had been her substitute teacher for her three months while she was on maternity leave. She brought me the muffins as a "thank you." We liked them so much, we've been making them ever since.

Thanksgiving Dressing

Three Vienna loaves, pulled and dried. To dry, use two cookie sheets per loaf. Toss pulled bread every five minutes in a 250 degree oven for 15 minutes.

Sauté until soft, about 10 minutes:

3 medium onions, chopped finely
3 stalks of celery, split and chopped finely
1 stick butter
½ c. white wine or sherry

Add to vegetable mixture and cook until fragrant, about one minute:

½ c. parsley, dry or fresh
2 tsp dried sage
1 tsp dried thyme
1 tsp dried marjoram
Cool

Mix in large container:

Dry bread
3 sticks soft butter in large chunks
5 c. chicken broth
2 tsp each: salt and pepper
Vegetable mixture

This is the fun part. Squish the butter and stuffing together. Butter a large casserole, Pyrex® dish or aluminum pan, cover with foil and bake 25 minutes. Remove the foil and continue to bake until golden brown – about 30 minutes more.

Pumpkin Bread or Muffins

1 ½ c. sugar	¼ tsp baking powder
2 eggs	1 tsp cinnamon
½ c. vegetable oil	1/8 tsp nutmeg
1 c. pumpkin	¾ c. miniature chocolate chips
1 ¾ c. flour	½ c. raisins
1 tsp baking soda	

Preheat oven to 350°. In a bowl, blend sugar, oil, eggs and pumpkin. Add dry ingredients and stir. Add chips and raisins. Pour into greased loaf pan and bake for 70 minutes or until done. Cool 10 minutes. Remove from pan and cool completely. Note: if using canned pumpkin, add 1/3 c. water.

Recipe for: Skillet Apples

Submitted by: Jessica

From: Ohio

My favorite Thanksgiving recipe is my grandma's Skillet Apples. These are not only a Thanksgiving favorite but a fall-time favorite in general in our family. As a child, I loved to help her cut and core apples and could never wait to get a sample of the delicious cinnamon sauce that covered them. Now I have the pleasure of passing this tradition on to my son!

Skillet Apples

4 large tart apples
1/4 c. butter
1/4 c. brown sugar
1/2 c. water
1/2 T corn starch
1/2 tsp cinnamon (more or less to taste)

Core and slice apples. In skillet, melt butter, then add apples. Cook six to eight minutes until apples are tender. While cooking, mix water and cornstarch. When apples are tender, add water/cornstarch mix and brown sugar. Stir and allow to simmer for three to four minutes. Add cinnamon and stir. Remove from heat and let set three to five minutes. Enjoy over ice cream, pancakes, or by themselves!

Recipe for: Mom's Holiday Jello

Submitted by: Karen

From: Washington

My mom, who passed away a few years ago, served this every Thanksgiving for as long as I can remember. Even now, wherever we go visiting for the holidays, people ask me to please be sure to bring Mom's Jello® Salad! This recipe is beautiful served on the table and tastes like cranberry with a crunchy goodness that smiles back at you. It has such a wonderful texture. My husband begs me to double the recipe so we can enjoy more of it. Most people ask me to bring them a double batch as they want to have plenty of leftovers to serve. It always touches me that my mom's legacy continues on through this recipe. Even after my parents divorced, my dad asked me to make and bring this recipe every holiday (I didn't tell my stepmom it was really my mother's). This recipe transcends family lines and includes now neighbors, friends and many others who become attached to it every holiday. I continue to get email requests from people to please send or resend this recipe as they have never forgotten it.

Warning: One taste and you might be hooked! If you make it sugar free, it is practically calorie free! You really can't tell the difference, so I suggest using the sugar-free gelatin and count Weight Watchers® two to four points per slice. You will probably have seconds!

Mom's Holiday Jello®

4 Red Delicious apples washed. (Michigan apples preferably – my mother insisted they were the best.) Core and cut the apples with the skin on in small, bite-sized uniform pieces. Put in a bowl of salted water with two caps of lemon juice to keep from discoloring.

1 c. uncooked chopped celery sliced uniformly in small bite-sized pieces.

1 c. or 249 g crushed pineapple in it's own juice, drained

1 large pkg. Jello Gelatin sugar free cherry (or regular)

1 large pkg. Jello Gelatin sugar free raspberry (or regular)

1 c. or 1 regular-size can of whole cranberry sauce. Needs to be whole cranberries and must be canned.

1 c. chopped walnuts, chop small as desired, not powdery, just bite sized.

Optional: iceberg lettuce, Cool Whip® topping or whipped cream to serve.

Prepare the two boxes of Jello, mixed together, with the hot water, then cold as usual in a metal bowl except using half cup less water for each box (so they will set firmer to hold the fixings and will be able to be cut into slices later). Set the bowl of prepared gelatin in the refrigerator to cool and soft set about 30 minutes.

Spray two Pyrex pans, 1- 6" X 6" and 1- 8" X 10" with non-stick spray.
Drain and pat dry the apples.

Remove the setting Jello from the fridge and gently fold/stir in all the fruit, celery, and nuts into the bowl of soft set gelatin. Separate the mixture into the two Pyrex pans and put them in the fridge to let the Jello salad continue to set.

For serving, with a knife, slice into rectangles and remove with a spatula and serve on washed and dried fresh iceberg lettuce leaves on a small salad plate (or your preference). Top with whipped cream or Cool Whip if desired.

Recipe for: German Apple Pancakes and Wassail
Submitted by: Jessica **From:** Utah

Two of my favorite recipes are German pancakes, which I have every Christmas morning with the apple cider syrup. It is the best-tasting thing you'll ever have! Reminds me of being comfortable at home with my family. The other is Wassail – a Christmas drink that is so good. It is a warm drink I like to make around the holidays. Before we go sledding or down to see the city Christmas lights, or just home watching movies and cuddling up in blankets with a warm drink.

German Pancakes

In a 13" x 9" glass pan, melt six tablespoons butter. Beat six eggs lightly and pour into dish. Add 1 c. milk, 1 c. flour and ¼ tsp salt. Bake 25 to 30 minutes in 425° oven until light brown.

Apple Cider Syrup

In a two-quart sauce pan, combine:

1 c. sugar	½ tsp cinnamon
2 T cornstarch	¼ tsp nutmeg
2 T lemon juice	¼ tsp cloves

Add two cups apple cider. Bring to a boil and cook just until mixture becomes clear. Makes two cups.

Wassail Christmas Punch

1 quart apple cider	1 pinch ginger
1 c. orange juice	1 pinch nutmeg
1/8 c. lemon juice	1 pinch ground cinnamon
15 whole cloves	2 T brown sugar
4 cinnamon sticks	

Put whole cloves and broken cinnamon sticks in empty tea bags (or tie in cheesecloth). Put in large sauté pan or Dutch oven. Add all other ingredients and bring to a simmer. A slow cooker can also be used. Simmer for one hour before serving. Can simmer all day. Serve hot. Thin slices of orange can be used as garnish.

Recipe for: Squash Cassarole

Submitted by: Deanna

From: Georgia

My favorite Thanksgiving recipe is squash casserole, why? I can remember cutting squash and cleaning it when I was a kid. I appreciated time with my granny and papa. Family time is the best!! and, I learned much respect for veggies!!

Squash Casserole

4 to 6 medium yellow squash
1 medium sweet onion
1 regular package of bread crumbs (I buy the container, store brand)
cheddar cheese (2 cup bag)
1 small container of light sour cream
1 can cream of mushroom soup

Slice the squash and chop the onion. Boil squash and onion together with a little salt and pepper. You can add canola oil for flavor. When the vegetables are tender, drain the water. Add all other ingredients. Bake at 350 degrees for 35-40 minutes or until top is brown. I do not really measure mine, it should mix up and look moist but not watery!! ENJOY!!

Recipe for: Pumpkin Crunch Cake

Submitted by: Monica

From: Nevada

Something a bit different than the average pumpkin pie and delicious any time of the year! I made this a couple of weeks ago with a friend as we were reminiscing about family recipes, when we realized we both had a deep rooted love for this scrumptious treat. I also had a mini flashback about a month ago when my boyfriend's niece told his mother that I had made the most amazing dessert Thanksgiving of last year and that if I ever made it again, she would love me forever! It is a dessert that brings back memories for me and one that I intend on passing on to others.

Pumpkin Crunch Cake

1 1/2 c. sugar
2 tsp pumpkin pie spice
1 tsp salt
1 - 18.25 oz. package yellow cake mix
1 c. chopped pecans
1 c. margarine, melted
1 - 8 oz. container frozen whipped topping, thawed

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9" x13" inch baking pan.

2. In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice, and salt. Mix well, and spread into the prepared pan.
 3. Sprinkle cake mix over the top of the pumpkin mixture, and pat down. Sprinkle chopped pecans evenly over the cake mix, then drizzle with melted margarine.
 4. Bake for 60 to 80 minutes, or until done. Top with whipped topping when ready to serve.
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Recipe for: Candied Yams,
Submitted by: Denise

From: Utah

This is a treasured recipe. It's been passed down two generations now. Although I'm not a fan of candied yams, my family is, and this is a requested dish and a tradition at our table.

Candied Yams

4 to 5 peeled and diced yams
2 lbs. brown sugar*
1 c. - 1 1/2 c. butter*
1 bag of mini marshmallows

Boil the yams until firm, but tender. Drain. This may take about 10-15 minutes, as you will want to make sure the water is completely dry from the yams. Mash the yams (just like mashing potatoes.)

While the yams are draining:

Completely butter two baking dishes, then drop four to five dollops of brown sugar lightly spread throughout bottom of dish do not pack down. Now, spread four to five large dollops of the mashed yams. Continue to layer until an inch and a half from the top of dish, ending with brown sugar on top. Cover dish with waxed paper. Put in microwave on high for three, 15-minute intervals. Turning the yams and lightly patting back down. You will be able to tell when they are candied when they reach a nice golden to medium brown. At this point preheat oven to 350 degrees.

After they are candied, put the marshmallows one at a time, side by side. (Time consuming, but worth it, the dish is pretty afterward.) Pop in the oven to toast the marshmallows. You have to watch them. I don't have a time estimation every oven is different.

* The amount of sugar and butter are "guesstimations." My grandmother and mother and I have never cooked using measurements or a cookbook. So I do apologize.

Recipe for: Italian Butter
Submitted by: Kim

From: Colorado

This is a family favorite. Even family and friends who watch their diets religiously pig out when this is served! It also makes a very nice, inexpensive gift.

Italian Butter

Ingredients:

1 T red pepper flakes
1 T ground black pepper
1 T dried oregano
1 T dried rosemary
1 T dried basil
1 T dried parsley
1 T garlic powder
1 T minced garlic
1 tsp salt
1/4 c. extra virgin olive oil
1 loaf of your favorite crusty bread for tearing

1. Using a spice or coffee grinder, grind together red and black peppers, dried herbs, garlic powder, minced garlic and salt. (Do not use a grinder that was previously used for coffee!)
2. Sprinkle one to teaspoons of herb mixture onto a small plate. Pour a thin layer of olive oil on top, and serve. Store remaining mixture in an air-tight container.

To make into a gift: Get a small basket and add a container or bag of the prepared mixture. Add a small bottle of extra-virgin olive oil. To make it extra special, also include a pretty cruet for the oil in the basket. Don't forget to add a recipe card with the recipe hand printed!

Storage: Covered container up to two weeks in refrigerator.

Recipe for: Grandma's Cranberry-Orange Gelatin Salad

Submitted by: Pamela **From:** North Carolina

This recipe was a tradition in our home on every Thanksgiving. This dish was prepared in a Jello® mold and served with cottage cheese. My mother worked hard in the kitchen for all holidays. When I was about 12 years old, I got to help make all of her homemade delicious foods on Thanksgiving.

Grandma's Cranberry-Orange Gelatin Salad

1 - 6 oz. package raspberry flavored Jell-O® mix
2 c. boiling water
1 - 16 oz. can whole berry cranberry sauce
1 - 8 oz. can crushed pineapple, undrained
1 c. chopped pecans
1 tsp orange zest
1 - 4 oz. package cream cheese, softened
1/2 c. whipped topping

PREP: 20 minutes READY 8 hours, 20 minutes

Directions

1. Place the gelatin into a bowl, pour in the boiling water, and stir until the gelatin dissolves. Mix in the cranberry sauce, pineapple, pecans, and orange zest until evenly blended. Pour the gelatin mixture into a mold or serving dish.
 2. Chill in the refrigerator overnight, or up to eight hours.
 3. To make the topping, beat the cream cheese with half of the whipped topping. Fold in the remaining whipped topping until well blended. Unmold the gelatin, and spread with the topping mixture. (This is a modified version from allrecipes.com)
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Recipe for: Cornflake Potato Casserole

Submitted by: Sarah

From: Utah

This recipe is a favorite of mine because my mother used it only for special occasions like Thanksgiving and Christmas. My mother had a knack for knowing how to make things special, and when this dish was involved, we knew it was going to be an extra special day. My mom died in November last year, making things like this so much more precious to me! This year, I am going to make it for my own kids.

If you knew me you would laugh and wish me luck because when I cook something it is always a gamble. Sometimes it turns out amazingly well and sometimes it turns out like.... well, once I managed to make instant potatoes somehow turn out looking like rice...but hey, I'm a work in progress! I hope you enjoy the recipe as much as I do.

Cornflake Potato Casserole

2 lbs. frozen diced potatoes or 8 large fresh potatoes
½ c. chopped onion
2 c. sour cream
2 cans cream of chicken soup
2-3 c. shredded cheddar cheese
½ c. margarine

Cook, peel and grater potatoes. In saucepan mix soup, onion, margarine, sour cream, and cheese. Heat and pour over potatoes. Mix together. Pour into greased 9" x 12" pan. Cook at 350 degrees for 20-25 minutes, if using fresh potatoes. If using frozen potatoes, cook for 1½ hours.

Topping:

3 c. crushed cornflakes
3 T melted butter
1 c. cheese
Mix together and sprinkle on potatoes.

Recipe for: A New Take on Thanksgiving Dinner
Submitted by: Rachel **From:** Michigan

When my husband and I were first married, we lived 14 hours away from our families. We decided to start a new Thanksgiving tradition. Instead of cooking a big turkey for just two people, we started grilling chicken shish kabobs (chicken, onions, bell peppers), making cheese fondue and dipping veggies and fresh bread in it.

We've been doing that now for over five years and it's a fun new tradition for us and a lot easier prep and clean up!

Recipe for: Cran-Raspberry Jello® Salad
Submitted by: Jamie **From:** Washington

I remember many family Thanksgiving gatherings at my grandmother's house. She made this Jello dish every year. Now I make it myself. LOVE this!!!

Cran-Raspberry Jello Salad

- 1 - 6 oz. pkg. raspberry Jello
- 1 c. hot water
- 1 c. cold water
- 1 c. shredded coconut
- 1 can whole cranberry sauce
- 1 c. chopped walnuts

Dissolve Jello in hot water; add rest of ingredients. Pour in Jello mold or other dish; refrigerate until firm. Very nummy topped with whipped cream!

Recipe for: Roast Turkey with Wine Gravy
Submitted by: Angela **From:** Arizona

This recipe is the one my mom has made since I was a little girl. The smell of this turkey cooking means Thanksgiving! If we go elsewhere for Thanksgiving, we bring this turkey with us since without the wine gravy it isn't Thanksgiving to us! This is my favorite meal of the year!

Roast Turkey with Wine Gravy

Turkey
Butter
Salt and pepper
Morgan David Grape Concord Wine
Flour

I make this in my Nesco®. You can make it in an oven, too. Just put all ingredients on top of the turkey and cook for a few hours until turkey is done. I use most of a large bottle of the wine so we have plenty of leftover gravy, but you can use as much or as little as you like. Drain juices and save for gravy. Add flour and thicken as you like. This gravy jells up when it cools, that is normal and it will re-melt when you reheat it.

Recipe for: After Thanksgiving Dinner Casserole
Submitted by: Sidney **From:** Utah

This is a recipe to use up some of those leftovers and to keep from filling the refrigerator with all those little Tupperware® containers that get lost in the shuffle and then thrown away when they start to smell bad.

After Thanksgiving Dinner Casserole

1. Line a 9"x13" in pan with aluminum foil, leaving plenty of length to cover the casserole when completed.
2. Spray the foil lightly with cooking spray and line with plastic wrap. Smooth out the plastic wrap so there are no creases

If you are going to eat the casserole within 3 days of making it you can omit the first two steps.

Layer left-overs to make a casserole, for example

- Generously cover the bottom of the casserole with gravy
- Add a layer of chopped turkey
- Cover completely with a thin layer of stuffing
- Layer as few or as many vegetables as you like
- Finish the casserole with a final layer of Mashed potatoes.

Cover and refrigerate to be warmed and served for a dinner later or, to freeze for later, put the assembled lined casserole in the freezer 24 hours until frozen solid. Remove from dish. Wrap well and store in freezer until ready to use.

To use casserole, remove foil and plastic, place frozen casserole back in casserole dish and thaw, covered, in the refrigerator at least 24 hours. When ready to cook, place casserole in a cold oven, turn the oven to 350 ° and bake about an hour, until heated though.

Enjoy Thanksgiving dinner again, but don't forget to save some cranberry sauce on the side. One of those little Tupperware® containers will probably work just fine!

Recipe for: Chocolate Whipped Cream

Submitted by: Debra

From: Vancouver, Canada

My favorite recipe for Thanksgiving is Chocolate Whipped Cream.

2 c. whipping cream
1 c. icing sugar
1/2 c. Fry's cocoa (or 1/4 cup chocolate syrup)
1/4 tsp salt

Sift dry ingredients together. Mix into whipping cream. Whip! Simple and delicious!

Recipe for: Corn Casserole

Submitted by: Jennifer

From: New York

I love this dish because it is a wholesome comfort dish that everyone enjoys! It's a staple for our family holidays!

Corn Casserole

Jiffy® Corn Casserole mix (1 box)
1 egg
1/2 c. (1 stick) melted butter
1 can cream corn
1 can regular corn
8 oz. sour cream (or sometimes I use plain Greek yogurt)

Mix everything together, pour in greased casserole dish, bake at 450° for 30-45 minutes.
DELICIOUS!

Recipe for: Cornbread Salad and Sausage Rotel® Dip

Submitted by: Jason

From: Texas

This is a family favorite that we have every year. This is one thing that I have been making for the last 12 years, since I was about 14 or 15 years old. It was a recipe from my great grandmother. I have tweaked it a little bit.

Cornbread Salad

1 - 16 oz. package corn bread mix
10 slices bacon
1 - 1 oz. package ranch dressing mix (or your favorite type of flavored ranch dip mix)
1 1/2 c. sour cream
1 1/2 c. mayonnaise
2 - 15 oz. cans pinto beans, drained (or Garbanzo Beans aka Chick peas)
3 tomatoes, chopped
1 c. chopped green bell pepper
1 c. chopped green onion

2 c. shredded Cheddar cheese
2 - 11 oz. cans whole kernel corn, drained

Directions

1. Prepare corn bread according to package directions. Cool, crumble, and set aside.
2. Place bacon in a large deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.
3. Whisk together the dressing mix, sour cream, and mayonnaise.
4. Crumble half the corn bread in the bottom of a large serving dish. Top with half the beans. Layer the beans with half of the tomatoes, green bell pepper, and green onions. Sprinkle with half the cheese, corn, bacon, and the salad dressing mixture. Repeat the layers. Cover, and chill at least two hours before serving.

This is not only a Thanksgiving Staple. This is something we have at EVERY family gathering.

Sausage Rotel® Dip

Sausage Rotel Dip

- 2 pkg. 8 oz. cream cheese
- 1 lb. breakfast sausage (mild or your flavor preference)
- 1 can Rotel tomatoes with green chilis (mild or your flavor preference)

Directions

- Cook the sausage and drain.
- Add two packages of cream cheese in medium low heat skillet with sausage.
- Stir until cream cheese is melted.
- Add Rotel tomatoes

Pour in bowl and serve with tortilla chips.

You can put it in to a Crock-Pot® and keep it on low to keep warm. This never is needed in my family because we eat it all so fast.

Recipe for: Easy Pumpkin Dip

Submitted by: Michael

From: North Carolina

Easy to make - perfect for potlucks - only three ingredients!

Easy Pumpkin Dip

1 small can of Pumpkin Pie Filling (*not* canned pumpkin, this type has all the spices already mixed in!)

1 small tub (or 1/2 of a regular tub) of Cool Whip®

1 box of graham crackers

In a medium-sized mixing bowl, combine the Cool Whip® and pie filling. Put in a nice serving bowl. Break the graham crackers into small rectangles. Put on a plate near the dip. Dip the crackers into the dip and eat. Tastes like mini pumpkin pie bites! Serve as a dessert or appetizer.

Recipe for: Zucchini Pie

Submitted by: Merrilyn

From: Utah

One of my favorite recipes is for zucchini pie. I love this recipe for several reasons. First, it is a different recipe and it's a delicious way to use all the zucchini you may have left over. Second, you can make the filling and freeze it to use later. Third, it is a great way to spend time with family as you prepare the filling and later make the pie. We all know that dessert is the best part of Thanksgiving, right! Enjoy it with family and friends during the holidays. What could be better!

Zucchini Pie

4-5 c. zucchini
1 c. sugar
1/4 c. brown sugar
1 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp allspice
1 1/2 tsp cream of tartar
2 T cornstarch

Peel and remove seeds from zucchini (larger zucchinis are better). Cube and cover with water, boil for 2 minutes with a little salt. Drain and set aside. Mix all other ingredients together and stir gently through the cooled zucchini. Bake at 400 degrees for 10 minutes, then at 350 degrees for 20 minutes or until brown. You can sprinkle a little cinnamon sugar mixture on crust before baking. Delicious served warm and with some vanilla ice cream. Enjoy!!!

Recipe for: Pumpkin Pie Oat Squares

Submitted by: Heather

From: Ontario, Canada

My name is Heather and I work in the Ottawa, Ontario, Canada center. Aside from working as an interpreter, I am also a classically-trained pastry chef from Le Cordon Bleu. I own and operate a farmers' market bakery year round. I have tried and tested numerous recipes over the years and I am always looking for the next great treat! The recipe that I am attaching is a recipe that I happened to find while looking for good ways to use up canned pumpkin. I give my "Pastry Chef approval." This recipe is an absolute winner!!!! These squares are requested by my customers over and over and over again. And they are easily converted to gluten-free.

Pumpkin Pie Oat Squares

Oat Crumble

- 1 1/4 c. flour
- 1 1/4 c. quick oats
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 c. sugar
- 1/4 c. unsalted butter (melted)
- 1 tsp vanilla

Pumpkin Filling

- 1/4 c. sugar
- 1/4 c. light brown sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp ginger
- 1 pinch cloves
- 1/4 tsp salt
- 1 egg
- 1 egg yolk
- 1/2 tsp vanilla
- 1 1/4 c. canned pumpkin
- 1/3 c. evaporated milk

Directions:

Pre-Heat oven to 350 °, line an 8"x8" pan with tin foil and spray with cooking spray or grease. To make the oat crumble, combine all the dry ingredients together in a large bowl. Then add the melted butter and vanilla. Mix with a fork until crumbly. Press half of the mixture into the bottom of the prepared pan and bake for 10 minutes. Prepare the pie filling by mixing all the dry ingredients into a bowl, whisk in the egg and egg yolk. Whisk in the vanilla, pumpkin and milk. Pour this mixture onto the crumble base. Bake again for 15 minutes, remove and layer the other half of the oat crumble to the top. Put back in the oven and bake for an additional 20-25 minutes or until the centre just slightly jiggles. Cool for a few hours, use tin foil to lift out of the pan and then cut into squares. Enjoy!

Recipe for: Whole Cranberry Sauce

Submitted by: Karin

From: Arkansas

Greetings! Attached is my recipe for Whole Cranberry Sauce (seedless). My mother and I came across this recipe several years ago. It took us several attempts to get it the way we like it!

The reason this recipe is so special to me is because my mom and I spent the days before Thanksgiving preparing the feast! We thoroughly enjoyed spending time in the kitchen

together. She passed away several years ago and my family would be extremely upset if I didn't prepare this dish! (I would be, too –it's one of my favorites).

I hope if you try this recipe it also may become one of your favorites.

Whole Cranberry Sauce

This sauce can be prepared the day before the meal.

2 c. water	¼ tsp salt
2 c. sugar	1 stick cinnamon
1 pound cranberries*	¼ tsp grated orange rind
2 whole cloves	1 envelope unflavored gelatin

Place the water and sugar in a large saucepan (four quart works best). Boil them together for five minutes. Wash the cranberries. Discard any that are bruised.

Add the cranberries, cloves, salt and cinnamon stick to the sugar syrup. Gently simmer the mixture uncovered until the syrup thickens slightly and most of the berries have popped. This will take 20 to 30 minutes. (Note: the whole cloves and stick cinnamon may be tied up in cheesecloth for easy removal.)

Skim the foam off of the sauce. Remove the pieces of cinnamon and cloves. Puree in blender/food processor then strain through a sieve (Note: it's better to do this in two batches. This makes the sauce seedless!). Discard the seeds. Dissolve the unflavored gelatin in ¼ cup boiling water and add to the pureed sauce. Add the grated orange rind. Pour into mold and chill to set. Serves 8

Recipe for: Sweet Potato Casserole

Submitted by: Missy **From:** Virginia

Thanksgiving is one of my favorite holidays, featuring the 4 F's... Food, Family, Football and Friends. This recipe of mine has caused even the people who are not crazy about sweet potatoes to demand that I make it every year for our "Friendsgiving" and any Thanksgiving gathering.

Sweet Potato Casserole

10-14 fresh sweet potatoes
6 T butter
2 eggs
Pinch of salt
2 tsp cinnamon
1 tsp vanilla extract
1 tsp ground nutmeg
1 c. dark brown sugar
1/2 c. light brown sugar
1/2 c. heavy whipping cream
1 T molasses (optional)

Topping

1/4 c. flour
1 c. dark brown sugar
Pinch of salt
1 c. quick cooking oats
5 T butter, softened
1/2-1 c. chopped pecan pralines

1 bag of mini marshmallows

Boil sweet potatoes until soft, and remove skin. Place sweet potatoes in a large bowl and mash until smooth and free of most lumps. Add eggs, salt, butter, spices, vanilla, brown sugar and heavy cream and mix well. Add additional spices to taste and brown sugar if desired. Add this mixture to a 13"x 9" inch pan.

Pour the bag of marshmallows over the sweet potato mix and then top off with the topping mixture of brown sugar, pralines, etc.

Topping-

Mix flour, brown sugar, salt, oats, cinnamon and pralines together and pour over the marshmallows.

Bake at 350 degrees for 30-45 minutes

If desired, during the last 10 minutes of cooking, add additional marshmallows and topping mixture.

ENJOY!

Recipe for: Coconut Rice Pudding with Pomegranate Seeds

Submitted by: Elizabeth

From: Idaho

I found this recipe last year and did not get the chance to share it as much as I wanted and plan to make up for it this year. This truly is a beautiful desert. The stark white of the rice pudding with the brilliant red pomegranate seeds is stunning. This is a dish that is as pleasing to the eye as it is comforting and easy to make. I also like that it is something different from all the pies, pumpkin, apples, and cinnamon deserts that are so popular this time of year. I found it on the *Vegetarian Times* website (<http://www.vegetariantimes.com/recipe/coconut-rice-pudding-with-pomegranate-seeds/>), which is another benefit of the desert if you are planning to host any vegetarian friends or family!

Coconut Rice Pudding with Pomegranate Seeds

A sprinkling of pomegranate seeds can add jewel-bright color and sweet-tart flavor to desserts.

Coconut Chips

- 2/3 c. large coconut flakes
- 1 tsp pure maple syrup
- 1 pinch salt

pudding

- 1 14-oz. can light coconut milk
- ½ c. Arborio rice, rinsed and drained
- 3 T sugar
- ⅛ tsp salt
- 1 1-inch piece vanilla bean
- ½ c. pomegranate seeds

1. To make Coconut Chips: Preheat oven to 300°F, and line baking sheet with parchment paper, or coat with cooking spray. Toss coconut flakes with maple syrup and salt in medium bowl until well combined. Arrange mixture in single layer on prepared baking sheet, and bake 15 minutes, turning occasionally, or until flakes are deep brown. Let cool to room temperature. (Chips will crisp as they cool.)

2. To make Pudding: Pour coconut milk into four-cup measuring cup, and add water until liquid reaches four cups. Pour liquid into medium saucepan, and add Arborio rice, sugar, and salt. Slit vanilla bean in half, scrape vanilla seeds into saucepan, and add pod to saucepan. Bring mixture to a simmer over medium heat, stirring often, then reduce heat to medium-low. Cook 22 to 25 minutes, or until Arborio rice is soft and much of liquid is absorbed, but mixture is still loose. (It will thicken as it cools.) Remove and discard vanilla pod.

3. Serve Pudding warm or chilled, topped with Coconut Chips and pomegranate seeds.

(*I didn't have vanilla bean the first time I made it and using vanilla extract worked just fine!)

Recipe for: Curry Favor with Catharine's Coworkers Soup

Submitted by: Catharine **From:** Minnesota

I made this recipe for my co-workers years ago, and all the interpreters loved it! One of the many things I love about working at a call center is that we have many colleagues all under one roof. Community interpreting seems relatively solitary, compared to the sense of community I feel when I'm in the center. Potlucks in the center are always fun, and there's nothing more comforting than a piping hot bowl of hearty, healthy soup! This recipe is also great for vegetarians.

Curry Favor with Catharine's Coworkers Soup

INGREDIENTS:

- 2 T olive oil
- 1 large onion, red or white, diced
- 4 – 6 cloves of garlic, minced
- ¼ c. peeled minced ginger
- 1 ½ T good curry powder (if you use only "sweet" curry, you might add a minced hot chili pepper to this recipe)
- 1 c. red bell pepper, diced
- 1 c. carrots, diced
- 5 c. sweet potatoes, deiced

1 can coconut milk
2 c. dried lentils
8 c. veggie stock
Salt and pepper to taste
Lime wedges, chopped cilantro or other fresh herbs for garnish

INSTRUCTIONS:

Sauté onion, garlic and ginger in heavy stock pan over low heat for 15 minutes, do not brown. Add curry powder, carrots, bell pepper, sweet potatoes, and sauté 10 minutes.

Add coconut milk, lentils and stock. Simmer covered until lentils are tender, about 45 minutes to an hour. (If you use the little red lentils, simmer the soup without lentils for 20 to 30 minutes, and add them for the last 20 to 30 minutes.)

Salt and pepper to taste. This soup also gets happier with resting, so feel free to make it ahead and reheat to serve. Serve with lime wedge and chopped cilantro/herbs.

Recipe for: Butternut Soup

Submitted by: Kelli

From: Florida

Only three ingredients!

Butternut Soup

Serves 4

15 minutes prep time

45 minutes cooking time

Ingredients:

2 whole butternut squash

2 c. vegetable broth

2-4 tsp mild curry powder

Instructions:

Slice butternut in half. Place cut-side-down on a cookie sheet and bake at 350°F for 20 to 45 minutes, until the squash can be pierced easily with a fork but be careful not to burn. If the skin starts turning brown, it's done. Set aside to cool until it is safe to handle.

Scoop out seeds and stringy matter and discard. Then scoop out the flesh of one butternut and transfer to a blender. Add vegetable broth, starting with one cup, adding more as necessary until the soup becomes thick and silky but totally pureed. Transfer puree to a medium saucepan and repeat these steps with second squash.

Add curry powder to taste (all curries are a little different, some stronger than others). Gently reheat on the stove over low heat, adding salt to taste if desired. You can also add cayenne or hot sauce for a spicier curry flavoring. Enjoy!

Recipe for: Sticky Bread

Submitted by: Aleasha

From: Utah

3 - 7.5 oz. packages refrigerated biscuit dough
1/3 c. white sugar
2 tsp ground cinnamon
1/2 c. chopped pecans
1/2 c. butter, melted
1/2 c. brown sugar

Prep: 10 minutes

Cook: 20 minutes

Preheat the oven to 350 degrees F (175 degrees C). Grease six miniature Bundt pans.

In a small bowl, stir together the white sugar and cinnamon. Set aside. Use scissors or a knife to cut each of the biscuits into various sizes. Each one can be cut into anywhere from two to five pieces.

Sprinkle about half of the pecans amongst the six prepared pans. Roll pieces of biscuit in the cinnamon-sugar, and place them into the pans, distributing evenly. Sprinkle any remaining cinnamon-sugar over the dough balls.

Mix together the brown sugar and melted butter. Stir in the remaining pecans. Distribute evenly over the pans of dough balls. For ease of getting in and out of the oven, place all of the pans on a cookie sheet.

Bake for 20 minutes in the preheated oven, or until the biscuits are toasted and cooked through. Remove from the oven, and invert individual pans onto serving plates while still hot.

Recipe for: Cranberry Sauce

Submitted by: James

From: California

I kind of made this up from several other recipes I looked at. It turned out great and everyone I've shared it with has had positive feedback. It's a twist on cranberry sauce.

Cranberry Sauce

1/2 c. orange juice
1/2 c. apple cider or unfiltered apple juice
1/2 c. white sugar
1/2 c. brown sugar
One cinnamon stick
Healthy sprinkle of ground cloves - enough to dust the top of the liquid.
1 - 12 oz. standard-sized bag of cranberries

Dissolve the sugars in the orange juice and apple cider over medium heat. Add spices and cranberries and simmer until they pop - about 10 minutes. The sauce will thicken as it cools.

Recipe for: Butterscotch Pecan Pie

Submitted by: Vanessa

From: Nevada

Here is my recipe for butterscotch pecan pie. I make it every Thanksgiving because it is my mom's favorite pie. She looks forward to it every year.

Butterscotch Pecan Pie

Ingredients:

- 1 unbaked 9-inch (four-cup volume) deep-dish pie shell*
- 1 2/3 c. (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels
- 3/4 c. light corn syrup
- 3 large eggs
- 1 T all-purpose flour
- 1/4 tsp salt
- 1 1/2 c. pecan halves
- 1 1/2 c. whipped cream (optional)

Instructions:

1. Preheat oven to 350° F.
2. Melt 1 1/3 cups morsels in medium, uncovered microwave-safe bowl on medium-high (70%) power for one minute; stir. Morsels may retain some of their shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted.
3. Add corn syrup, eggs, flour and salt to melted morsels. Beat on medium until smooth. Stir in pecans. Pour pecan mixture into pie shell.
4. Bake for 40 to 45 minutes or until knife inserted into center comes out with little bits of filling attached. If browning too quickly, cover with foil. Cool on wire rack for two hours. Refrigerate one hour or until serving time.