



### **Stuffed Mushrooms - Appetizer**

My sister Kate made these years ago for the cooks to enjoy while we were working on Thanksgiving meal prep. Once one of our men got a taste...from then on we have had to make them as an appetizer EVERYONE can enjoy before our Thanksgiving feast!

#### **Ingredients**

- 12 whole fresh mushrooms
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon ground cayenne pepper

#### **Directions**

Preheat oven to 350 degrees. Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.

Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

### **Artichoke Dip - APPETIZER**

This delicious dip is a hot, cheesy crowd pleaser. More cheese can be added if desired. The main ingredient that makes this dish special is the fact that it only appears during the holidays for our family.

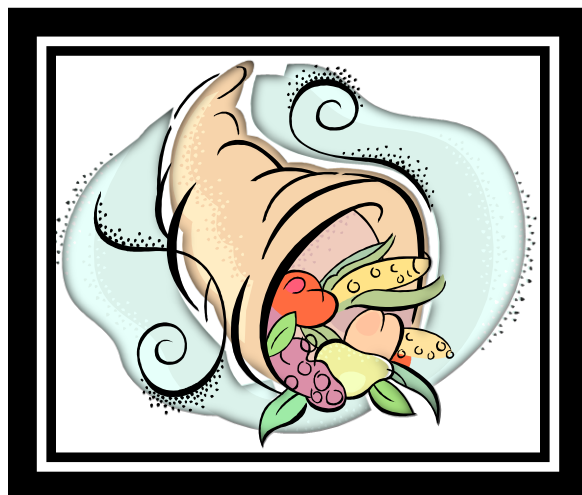
1 (14 ounce) can artichoke hearts, drained and chopped  
1/2 (10 ounce) package frozen chopped spinach, thawed  
1/2 cup sour cream  
1/4 cup mayonnaise  
1/4 cup cream cheese

1/4 cup grated Romano cheese  
1/4 teaspoon minced garlic

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, mix together artichoke hearts, spinach, sour cream, mayonnaise, cream cheese, Romano cheese, and garlic. Cover dish.

Bake until heated through and bubbly, about 25 minutes.





## Veggie Tray with HUMMUS - Appetizer

*Not only is this appetizer a great balance from all the incredibly high caloric foods, it is a BEAUTIFUL addition to your spread and your guests will all THANK you for the healthy snack.*

*Slice thin and beautiful, mix and match : have fun with the presentation:*

Red, Yellow, and Green Bell Peppers

Carrots and Celery

Broccoli and Cauliflower

Zucchini and Squash

Cucumbers and Radishes

Hummus - Ingredients:

2 cups canned garbanzo beans, drained

1/3 cup tahini

1/4 cup lemon juice

1 t. salt

2 cloves garlic

1 T. olive oil

1 pinch paprika

1 t. minced fresh parsley

Directions: place the garbanzo beans, tahini, lemon juice, salt and garlic in a blender or food processor. Blend until smooth. Transfer to a serving bowl. Drizzle olive oil over it and sprinkle with paprika and parsley.



## Squash Casserole - SIDES

*This is my son Taylor and my husband Jake's favorite Thanksgiving side. They both always request I make these with Ritz crackers, every year!*

### Ingredients

- 3 pounds yellow squash, sliced
- 5 tablespoons butter or margarine, divided
- 1 small onion, chopped (about 1/2 cup)
- 1 cup (4 ounces) shredded sharp Cheddar cheese
- 2 large eggs, lightly beaten
- 1/4 cup mayonnaise
- 2 teaspoons sugar
- 1 teaspoon salt
- 20 round buttery crackers, crushed (about 3/4 cup)

### Preparation

Cook squash in boiling water to cover in a large skillet 8 to 10 minutes or just until tender. Drain well; gently press between paper towels.

Melt 4 tablespoons butter in skillet over medium-high heat; add onion, and sauté 5 minutes or until tender. Remove skillet from heat; stir in squash, cheese, and next 4 ingredients. Spoon mixture into a lightly greased 11- x 7-inch baking dish.

Melt remaining 1 tablespoon butter. Stir together melted butter and crushed crackers; sprinkle evenly over top of casserole.

Bake at 350° for 30 to 35 minutes or until set.

Note: Sometimes I substitute melted cream cheese for mayo and it is DELICIOUS!

## **Balsamic Green Beans - SIDES**

2 pounds fresh green beans

6 large shallots

Vegetable Oil

$\frac{1}{2}$  cup balsamic vinegar

1 tablespoon light brown sugar

3 tablespoons butter

Salt and freshly ground pepper to taste

$\frac{1}{2}$  cup lightly salted roasted almonds, coarsely chopped

$\frac{1}{2}$  cup cooked and crumbled bacon (about five slices)

### **Preparation**

Cook beans in boiling salted water to cover 3 to 4 minutes until crisp-tender, then drain. Plunge beans into ice water to stop the cooking process; drain.

Cut shallots crosswise into thin slices; separate into rings. Pour oil to depth of 1 inch into a heavy saucepan; heat over medium high heat to 350 degrees. Fry shallots, in batches, 1 to 2 minutes or until crisp. Remove from skillet using a slotted spoon; drain on paper towels.

Cook vinegar and sugar in a large skillet over medium high heat, stirring often, 5 to 6 minutes or until reduced to 3 Tablespoons. Stir in butter until blended. Add beans, and sauté 5 minutes or until heated. Season with salt and pepper to taste. Arrange on a serving platter. Top with almonds, and bacon. Serve immediately.



### **Nana's Dressing - SIDES**

Heat oven to 350 degrees

5 cups of cornbread

2 cups celery (chopped)

1-cup onion (chopped)

2 cans of cream of celery soup

6 eggs

1-cup milk

2 Tablespoons sage

1 Tablespoon black pepper

salt to taste

2 cans broth or enough to make very juicy (kind of floating)

3 cups cut up turkey

Sauté celery and onions in the oil. Add all liquids and pour over corn bread in large bowl. Mix well. Taste. Then pour into a baking dish and bake 1 approximately 1 hour. Enjoy!!



**Thanksgiving**

## Fresh Cranberries - SIDES

*One of the BEST tips we could EVER give a new mom at thanksgiving is to avoid the canned cranberries. They are nothing compared to the real cranberries in season! Simple and easy - a perfect dish for your 6-9 year olds to make for the family table.*

12 ounces cranberries

1 cup white sugar

1 cup orange juice

In a medium saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about ten minutes). Remove from heat and place sauce in a bowl. Cranberry sauce thickens as it cools. Garnish with some orange zest.







## Broccoli Salad: - SALADS

*No Davis family holiday meal is complete without someone bringing this salad!*

### Ingredients:

- 1 head broccoli
- 6 to 8 slices cooked bacon, crumbled
- 1/2 cup chopped red onion
- 1/2 cup raisins, optional
- 8 ounces sharp Cheddar, cut into very small chunks
- 1 cup mayonnaise
- 2 tablespoons white vinegar
- 1/4 cup sugar
- 1/2 cup halved cherry tomatoes
- Salt and freshly ground black pepper

### Directions

Trim off the large leaves from the broccoli stem. Remove the tough stalk at the end and wash broccoli head thoroughly. Cut the head into flowerets and the stem into bite-size pieces. Place in a large bowl. Add the crumbled bacon, onion, raisins if using, and cheese. In a small bowl, combine the remaining ingredients, stirring well. Add to broccoli mixture and toss gently.



## Layered Spinach Salad - SALADS

*This is a GREAT salad to prepare for a holiday dinner because it can be assembled a day or two before the guests arrive. In fact, it **needs** to be assembled in order to marinate. This cuts down on the last minute frenzy in the kitchen on the actual day of serving. Our family has enjoyed this salad on holidays for as long as I can remember...more than 3 decades and counting.*

3 cups spinach (washed and dried)

3 boiled eggs (chopped fine)

$\frac{1}{2}$  pound bacon (fried crisp and crumbled)

$\frac{1}{2}$  head iceberg lettuce

1 package frozen green peas (thawed and drained)

1-bunch scallions (green onions)(chopped)

2 cups freshly made Hidden Valley Ranch dressing mix

1 pound grated Swiss cheese

Layer in the order listed. Marinate at least 24 hours.





## Mediterranean Chicken and Artichoke Salad - SALADS

For Chicken and Marinade:

- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried thyme
- 1/4 teaspoon freshly ground black pepper
- 2 1/2 teaspoons red wine vinegar or apple cider vinegar
- 1 tablespoon fresh lemon juice
- 2 tablespoons extra-virgin olive oil
- 1 lb boneless, skinless chicken breast, cut into pieces

Remaining Ingredients:

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 2 tablespoons lemon juice
- pinch each of salt and pepper
- 1 tablespoon grainy dijon mustard
- 6 big handfuls of fresh baby spinach
- 1/4 cup olives- your favorite kind, chopped
- 3/4 cup crumbled feta cheese
- 2 cups artichoke hearts, marinated or canned
- 2 cups grape tomatoes
- fresh lemon slices, for garnish

1. Whisk all marinade ingredients in a small bowl. Pour over chicken, taking care to coat all sides. Cover and refrigerate chicken for at least 1 hour.
2. Cook the chicken by pan frying or grilling until no longer pink.
3. In a small bowl, whisk the 2 tablespoons olive oil, garlic, lemon juice, salt, pepper, and dijon mustard. Set aside while you assemble the salad.
4. In a large bowl, toss all remaining ingredients (spinach through grape tomatoes). Top with hot chicken and the small bowl of dressing. Toss well to combine. Serve warm or cold.

*Serves 4-6*

## Turkey - Main Dish

### Thanksgiving Turkey

*Turkeys are EASY to cook, yet TRICKY.*

*A giant turkey can be thrown in the oven on low heat, cooked for 12 hours and turn out delicious for the clumsiest of cooks. But I will give you the few tips that help me make a turkey Perfect.*

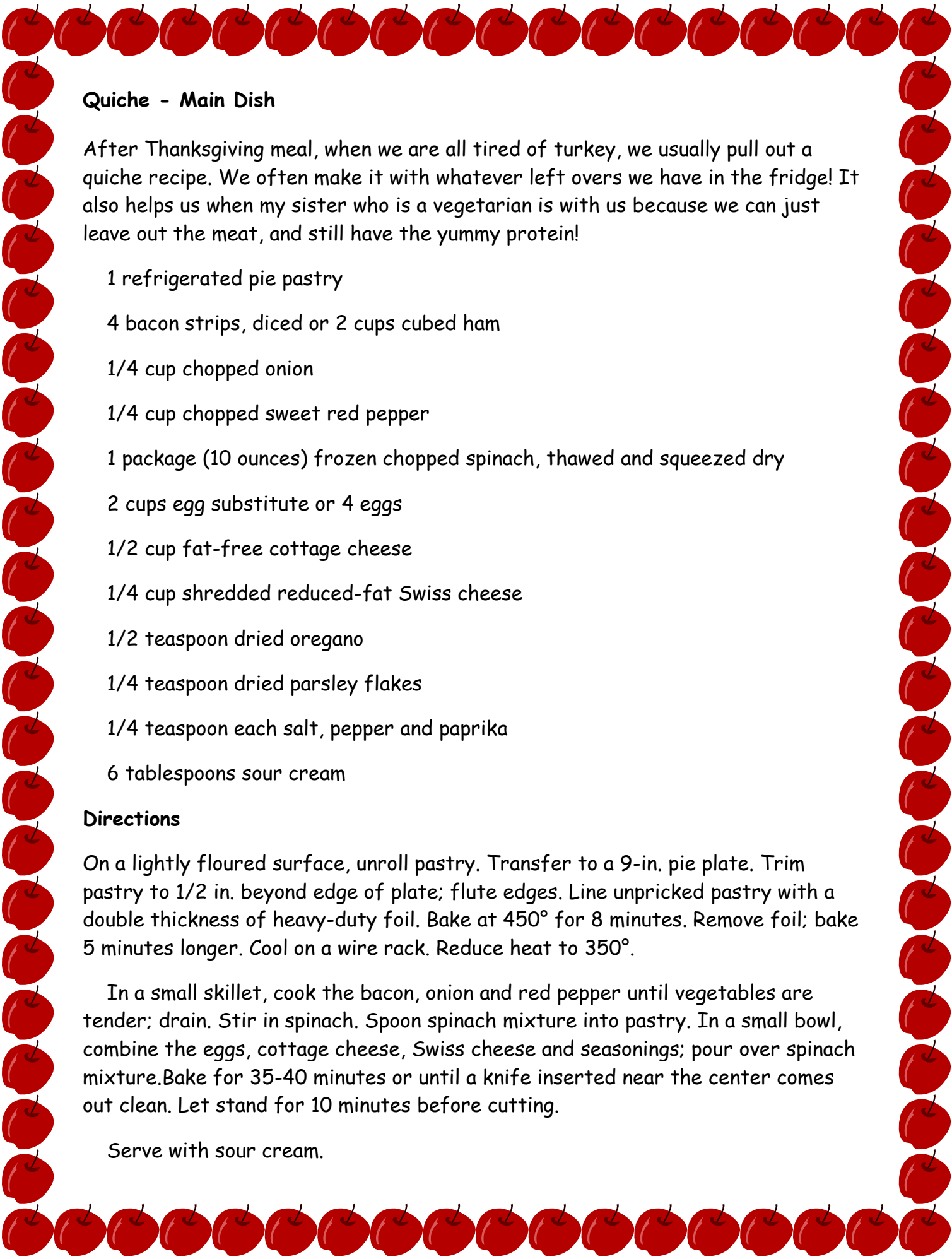
First, turn the oven on 425. Let it thoroughly heat up. Then place your uncovered turkey in the oven for just a few minutes until there is a lovely light brown look on top. Great!! Now take the turkey out of the oven and lower the heat to 200 degrees.

When the oven is cooled to 200, place the covered turkey back in the oven and cook over night. You will want to wake up before the chickens, (those birds that are counting their blessings on this day) and baste, baste, baste.

There are COUNTLESS ways to season a turkey. You can simply pour honey, a little butter or oil and salt on it to gift it a honey roasted taste. Or you can stuff it with green apples, onions and brown sugar for a sweeter turkey. Whatever flavor you decide on, remember to SLOW cook and thoroughly baste your Thanksgiving bird for the juiciest meat.

Enjoy!





## Quiche - Main Dish

After Thanksgiving meal, when we are all tired of turkey, we usually pull out a quiche recipe. We often make it with whatever left overs we have in the fridge! It also helps us when my sister who is a vegetarian is with us because we can just leave out the meat, and still have the yummy protein!

1 refrigerated pie pastry

4 bacon strips, diced or 2 cups cubed ham

1/4 cup chopped onion

1/4 cup chopped sweet red pepper

1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry

2 cups egg substitute or 4 eggs

1/2 cup fat-free cottage cheese

1/4 cup shredded reduced-fat Swiss cheese

1/2 teaspoon dried oregano

1/4 teaspoon dried parsley flakes

1/4 teaspoon each salt, pepper and paprika

6 tablespoons sour cream

## Directions

On a lightly floured surface, unroll pastry. Transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack. Reduce heat to 350°.

In a small skillet, cook the bacon, onion and red pepper until vegetables are tender; drain. Stir in spinach. Spoon spinach mixture into pastry. In a small bowl, combine the eggs, cottage cheese, Swiss cheese and seasonings; pour over spinach mixture. Bake for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Serve with sour cream.



## French Silk Pie - DESSERTS

*This is a super easy, old family recipe. I remember eating this around my Grandmother's table in Orange, Texas when I was just a little girl, listening to my grandpaw talk about his potato plants and my aunts chat about their lives. For me there are so many sweet memories tied up in this chocolatey goodness!*

1/2 cup butter, room temperature

3/4 cup white sugar

2 (1 ounce) squares unsweetened baking chocolate, melted and cooled

1 teaspoon vanilla extract

2 eggs ( I use an egg substitute like Egg Beaters to avoid having to use raw eggs)

1 prepared 8 inch pastry shell, baked and cooled

### Directions

Cream butter in a mixing bowl. Gradually beat in the sugar with an electric mixer until light colored and well blended. Stir in the thoroughly cooled chocolate, and vanilla extract. Add the eggs, one at a time, beating 5 minutes on medium speed after each addition. Spoon the chocolate filling into a cooled, baked pie shell.

Refrigerate at least 2 hours before serving.

## Nana's Fudge - Desserts

This simple recipe has been a staple at our holiday gatherings for DECADES. We can count on my Nana to bring tins full of this creamy fudge to last us a week or until we can no longer zip our pants, whichever comes first.

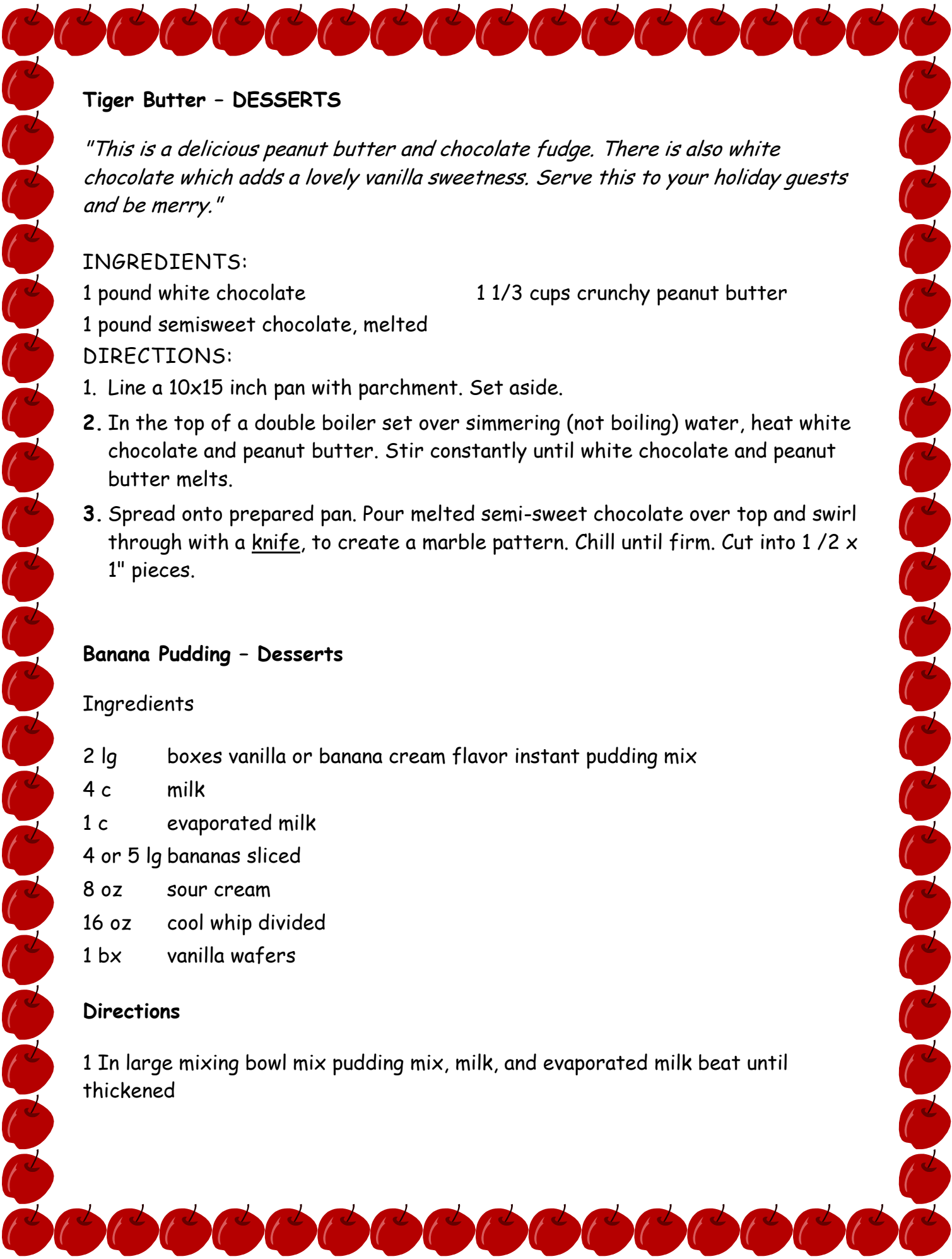
12 oz bittersweet chocolate chips

6 oz butterscotch chips

1 can Eaglebrand milk

1 tsp vanilla

Melt on low heat, slowly. Add vanilla and pecans near the end. Pour into an 8x8 pan and give it time to firm up before digging in. Cut into little squares and layer on wax paper in a tin for traveling.



## Tiger Butter - DESSERTS

*"This is a delicious peanut butter and chocolate fudge. There is also white chocolate which adds a lovely vanilla sweetness. Serve this to your holiday guests and be merry."*

### INGREDIENTS:

1 pound white chocolate

1 1/3 cups crunchy peanut butter

1 pound semisweet chocolate, melted

### DIRECTIONS:

1. Line a 10x15 inch pan with parchment. Set aside.
2. In the top of a double boiler set over simmering (not boiling) water, heat white chocolate and peanut butter. Stir constantly until white chocolate and peanut butter melts.
3. Spread onto prepared pan. Pour melted semi-sweet chocolate over top and swirl through with a knife, to create a marble pattern. Chill until firm. Cut into 1 /2 x 1" pieces.

## Banana Pudding - Desserts

### Ingredients

2 lg boxes vanilla or banana cream flavor instant pudding mix

4 c milk

1 c evaporated milk

4 or 5 lg bananas sliced

8 oz sour cream

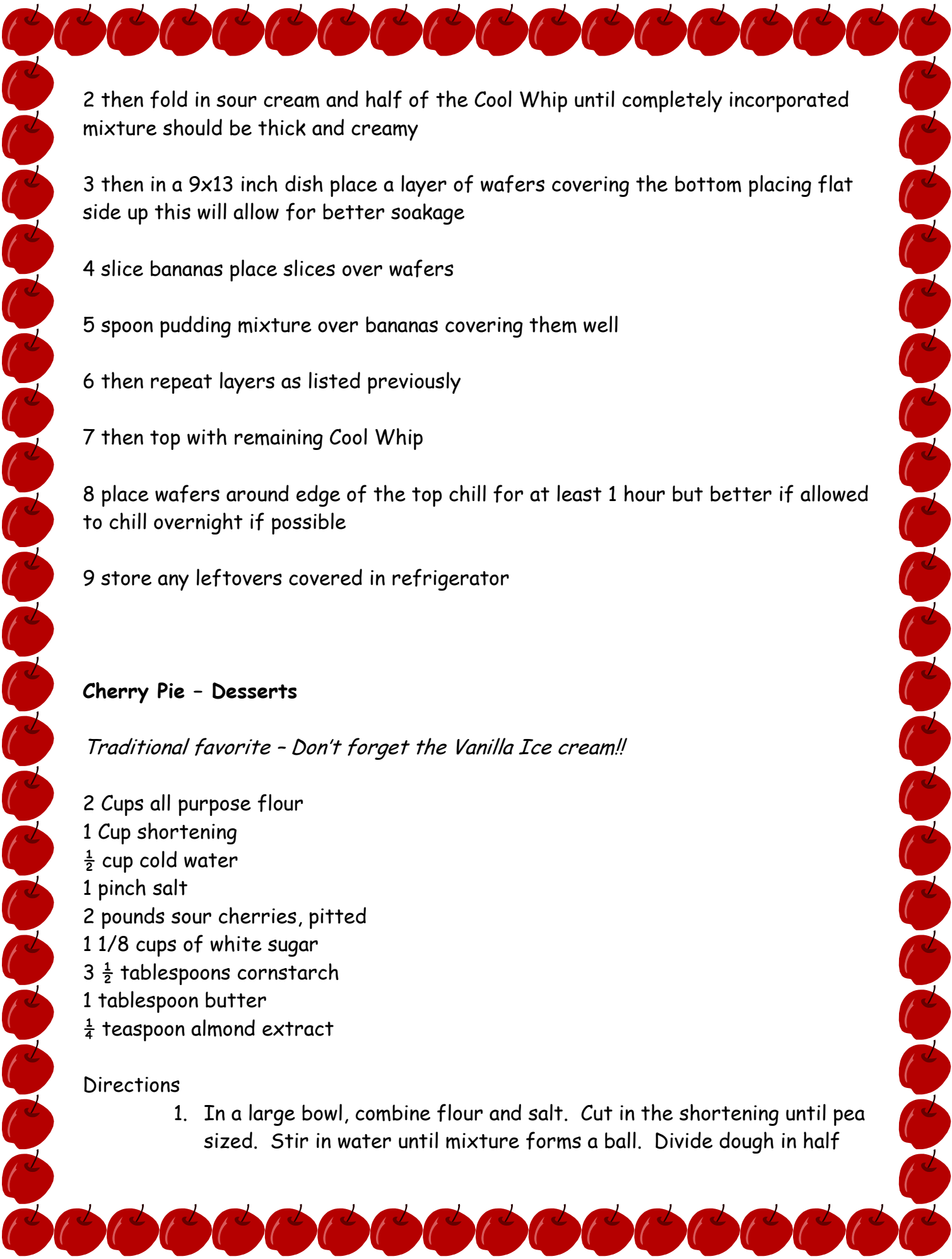
16 oz cool whip divided

1 bx vanilla wafers

### Directions

1 In large mixing bowl mix pudding mix, milk, and evaporated milk beat until thickened





2 then fold in sour cream and half of the Cool Whip until completely incorporated mixture should be thick and creamy

3 then in a 9x13 inch dish place a layer of wafers covering the bottom placing flat side up this will allow for better soakage

4 slice bananas place slices over wafers

5 spoon pudding mixture over bananas covering them well

6 then repeat layers as listed previously

7 then top with remaining Cool Whip

8 place wafers around edge of the top chill for at least 1 hour but better if allowed to chill overnight if possible

9 store any leftovers covered in refrigerator

### **Cherry Pie - Desserts**

*Traditional favorite - Don't forget the Vanilla Ice cream!!*

2 Cups all purpose flour

1 Cup shortening

$\frac{1}{2}$  cup cold water

1 pinch salt

2 pounds sour cherries, pitted

1  $\frac{1}{8}$  cups of white sugar

3  $\frac{1}{2}$  tablespoons cornstarch

1 tablespoon butter

$\frac{1}{4}$  teaspoon almond extract

#### **Directions**

1. In a large bowl, combine flour and salt. Cut in the shortening until pea sized. Stir in water until mixture forms a ball. Divide dough in half



and shape into balls. Wrap in plastic and refrigerate for four hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

SHORTCUT - Use PILLSBURY pie crust!!!

2. Preheat oven to 375. In a saucepan, combine cherries, sugar and cornstarch. Let sit for about ten minutes. Bring to a boil over medium heat, stirring constantly. Lower the heat and simmer for five minutes or until the juices thicken and become translucent. Remove from heat and stir in the butter and almond extract. Mix thoroughly and pour into pie shell. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. You can also make a lattice look on the top of your beautiful pie!
3. Bake in preheated oven for 45 to 55 minutes, or until crust is golden brown.

