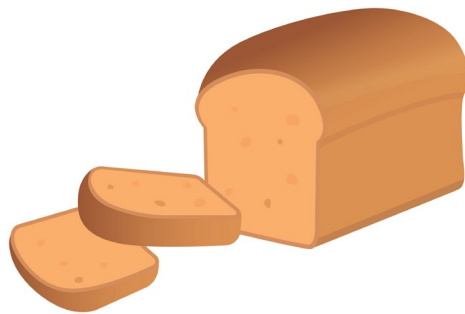


Thanksgiving Recipes

Pumpkin Bread

Ingredients:

- 1 (15-ounce) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- $\frac{2}{3}$ cup water
- 3 cups sugar
- 3 $\frac{1}{2}$ cups flour
- 2 teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger



Directions:

Preheat oven to 350° F. Grease and flour three 7" x 3" loaf pans. In a large bowl, mix pumpkin puree, eggs, oil, water, and sugar until well blended. In a separate bowl, whisk together flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger.

Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans. Bake for about 50 minutes in the preheated oven. Loaves are done when a toothpick inserted in the center comes out clean.

Brown Butter Honey Roasted Carrots

Ingredients:

4 tablespoons butter
4 cloves garlic, minced
1 pound baby carrots
¼ teaspoon salt
1 pinch of pepper
½ tablespoon honey
1 teaspoon chopped thyme

Directions:

Preheat oven to 425° F. Heat an oven-safe skillet and cook the butter on medium heat until it starts to turn golden brown. Add the garlic and quickly sauté before adding the carrots. Stir a few times and add the salt, black pepper, honey, and thyme. Transfer the skillet and roast in the oven for 15-20 minutes or until the carrots become tender. Serve immediately.

Creamy Fruit Salad

Ingredients:

1 (10-ounce) can pineapple chunks, drained
1 (11-ounce) can mandarin oranges, drained
1 medium apple, cored and chopped
1 teaspoon lemon juice
1 cup grapes, halved
½ cup plain Greek yogurt
½ cup sweetened, shredded coconut
1 cup mini marshmallows



Directions:

Add apple to a large bowl and toss in lemon juice to keep from browning. Add the pineapple, mandarin oranges, grapes, coconut, and marshmallows and toss to combine. Stir in Greek yogurt, gently tossing to coat. Refrigerate for at least 4 hours prior to serving to allow the flavors to meld together. Serve chilled.

Turkey Cranberry Egg Rolls

Ingredients:

8-10 egg roll wrappers

1 cup shredded turkey

$\frac{1}{8}$ teaspoon poultry seasoning

Salt and pepper to taste

1 cup cranberry sauce

8-10 slices of brie cheese (approximately $\frac{1}{4}$ "- $\frac{1}{2}$ " thick and $1\frac{1}{2}$ " long)

1 tablespoon Dijon mustard

1 tablespoon honey

Salt and pepper to taste



Directions:

In a small bowl sprinkle the salt, pepper, and poultry seasoning over the shredded turkey and stir together until it's evenly coated in the spices.

Preheat oven to 400° F and line a baking sheet with parchment paper.

Fill each egg roll wrapper with approximately 1 tablespoon of the shredded turkey, 1-2 teaspoons of cranberry sauce and a slice of the brie. Brush water all around the edges of the egg roll wrapper, then tuck in the sides, and roll it up tightly like a burrito. Seal the end of the egg roll with a little more water then place it seam side down on a baking sheet lined with parchment paper.

Repeat the process until all the egg rolls are made.

Spray or brush the tops of the egg rolls with cooking spray or oil and place them on the middle rack of the oven. Bake for 10-12 minutes or until they start to turn golden brown. Cool the egg rolls on the baking sheet for a few minutes before serving with the cranberry mustard sauce.

For cranberry mustard sauce, mix $\frac{1}{2}$ cup cranberry sauce with mustard, honey, and salt and pepper. Add to a blender and blend until smooth. Serve with the egg rolls.

Roasted Brussels Sprouts

Ingredients:

1½ pounds Brussels sprouts
2 tablespoons olive oil
Kosher salt and freshly ground black pepper
6 bacon slices, cut in 1" pieces



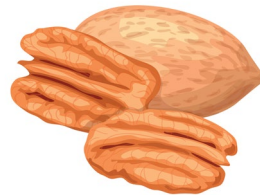
Directions:

Preheat oven to 400° F. Clean and trim Brussel sprouts. Place the Brussels sprouts in a large bowl and drizzle with olive oil, tossing to evenly coat. Pour the Brussels sprouts onto a large sheet pan in a single layer. Sprinkle with salt and pepper. Evenly sprinkle the bacon pieces over the Brussels sprouts. Roast in the oven for 20 to 30 minutes, turning halfway through the cooking time, until golden and lightly caramelized. Serve immediately.

Cinnamon Sugared Pecans

Ingredients:

1 pound pecan halves
1 large egg white
1 tablespoon water
½ teaspoon vanilla extract
1 cup granulated sugar
1 teaspoon cinnamon
½ teaspoon salt



Directions:

Preheat oven to 250° F. In a large mixing bowl, whisk egg white with water and vanilla until frothy. In a separate small mixing bowl, whisk together sugar, cinnamon and salt. Add pecans to egg white mixture and toss until evenly coated. Remove pecans and toss them in the sugar mixture until coated. Place coated pecans on a parchment paper-lined baking sheet and spread into an even layer. Bake for 1 hour, stirring every 15 minutes. Allow to cool.

Rosemary Dinner Rolls

Ingredients:

2 ¼ teaspoons active dry yeast
½ cup warm water
3 tablespoons sugar, divided
¾ cup warm milk
1 large egg
3 tablespoons butter, softened
3 ½ tablespoons chopped fresh rosemary
1 ½ teaspoons salt
1 tablespoon whisked egg, for brushing rolls
3 ½ cups flour



Directions:

In the bowl of an electric stand mixer, whisk together yeast with water and ½ teaspoon sugar. Rest 5 minutes. Set mixer with paddle attachment and mix in remaining sugar, milk, egg, butter, rosemary, and salt on low speed. Add 2 cups of flour and mix on low speed until combined. Switch to a hook attachment, set mixer on low speed, and slowly add remaining 1 ½ cups flour. Allow mixture to knead on medium-low speed until smooth and elastic, adding more flour as needed.

Cover bowl with plastic wrap and rest 15 minutes. Meanwhile butter a 13" X 9" baking dish. Punch dough down and divide into 12 equal portions; shape each into a ball. Cover with plastic wrap and allow to rise in a warm place until doubled. Preheat oven to 350° F.

Gently brush the tops of rolls evenly with whisked egg. Bake until tops are golden brown, about 25 minutes. Serve warm.

Corn Casserole

Ingredients:

- 1 (8-ounce) container sour cream
- ½ cup unsalted butter, softened
- 1 (15-ounce) can creamed corn
- 1 (15-ounce) can whole kernel corn, drained
- 1 (8.5-ounce) package cornbread mix



Directions:

Preheat oven to 350° F. In a mixing bowl, combine ingredients—sour cream, butter, creamed corn, corn niblets, and cornbread mix. Pour into a 1-quart casserole dish and bake for 40 minutes.

Special Thanksgiving Stuffing

Ingredients:

- 1½ pounds ground sage pork sausage
- 4 onions, chopped
- 2 stalks celery, chopped
- 6 cups crumbled cornbread
- 6 cups cubed soft, white bread
- 1 cup chicken broth
- 2 eggs, lightly beaten
- 2 teaspoons poultry seasoning
- 1 teaspoon steak sauce
- 1 tablespoon salt



Directions:

Arrange the sausage in a skillet on medium heat. Stir with a fork to break the sausage and cook, until it turns brown on all sides. Remove the sausage and set aside. Reserve the meat drippings in the skillet.

Combine onions and celery together in the skillet and cook until they turn brown. Drain the remaining drippings and transfer the mixture into a large bowl. Add sausage, cornbread, white bread, chicken broth, and eggs. Toss until well blended. Stir in poultry seasoning, steak sauce, and salt. Just before you put the turkey into the oven for roasting, stuff it with this prepared stuffing.

Herb Roasted Glazed Turkey

Ingredients:

1 (15-pound) fresh, whole turkey
3 large lemons
2 large limes
1½ teaspoons salt
½ teaspoon black pepper, coarsely ground
¼ cup dry white wine
¼ cup packed brown sugar
1 bunch each, fresh sage, marjoram, and thyme
Oil for rubbing



Directions:

Thoroughly rinse turkey under cold, running water. Drain the water and blot turkey dry with paper towels. Reserve the turkey's neck and giblets for gravy. Peel and squeeze a lemon and lime to get 2 tablespoons juice of each. Sprinkle salt in the turkey's cavity. Cut the rest of the lemons and limes in half and place them in the cavity. Prepare the glaze by combining wine, brown sugar, and citrus juices in a small bowl.

Scrape a thin slice from the turkey breast, while being careful not to detach it completely, and put 1 tablespoon marjoram, 1 tablespoon sage, and 1 tablespoon thyme under the sliced skin.

Fold the skin of the neck and fasten it to the back with the help of skewers. Fold the wings under the back and move the legs to the tucked position. Rub turkey thoroughly with salt, black pepper, and oil. Place it in the rack in a large shallow pan, breast side up. Insert a meat thermometer into the thickest part of the thigh of the turkey, while being careful not to touch its pointed end to the bone.

Heat the oven to 325° F and roast the turkey for about 4 hours. During the last hour, add the pan drippings into the turkey. Baste with the citrus glaze prepared above during the last 30 minutes. After covering the turkey with the glaze, cover it loosely with aluminum foil. Continue to roast until thermometer registers 180° F in the thigh. Allow the turkey to cool for 20 minutes before carving.

Candied Sweet Potatoes

Ingredients:

4 pounds sweet potatoes, quartered
1 ¼ cups margarine
1 ¼ cups brown sugar
3 cups miniature marshmallows, divided
Ground cinnamon to taste
Ground nutmeg to taste



Directions:

Preheat oven to 400° F. Grease a 9" x 13" baking dish. Bring a large pot of water to a boil. Add potatoes and boil until slightly underdone, about 15 minutes. Drain, cool, and peel.

In a large saucepan over medium heat, combine margarine, brown sugar, 2 cups marshmallows, cinnamon, and nutmeg. Cook, stirring occasionally, until marshmallows are melted. Stir potatoes into marshmallow sauce. While stirring, mash about half of the potatoes, and break the others into bite-sized chunks. Transfer to prepared dish. Bake in preheated oven for 15 minutes. Remove from oven and cover top evenly with remaining marshmallows. Return to oven and bake until marshmallows are golden brown.

Cranberry Sauce

Ingredients:

12 ounces cranberries
1 cup white sugar
1 cup orange juice



Directions:

In a medium-sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop, about 10 minutes. Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

Libby's Famous Pumpkin Pie

Ingredients:

- 1 (9") unbaked deep dish pie crust
- $\frac{3}{4}$ cup white sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 2 eggs
- 1 (15-ounce) can LIBBY'S® 100% Pure Pumpkin
- 1 (12-fluid ounce) can evaporated milk



Directions:

Preheat oven to 425° F. Combine sugar, salt, cinnamon, ginger, and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350° F. and bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Turkey Noodle Soup

Ingredients:

- 6 $\frac{1}{2}$ cups unsalted chicken broth
- 1 $\frac{1}{2}$ cups diced, peeled sweet potatoes (about 1 $\frac{1}{2}$ medium)
- 1 medium onion, chopped
- 1 tablespoon instant chicken bouillon granules
- $\frac{1}{8}$ teaspoon ground white pepper
- 1 medium carrot, peeled and diced
- 1 stalk celery, thinly sliced (include the leaves)
- 4 ounces medium no-yolk noodles
- 2 cups diced, cooked turkey breast or chicken breast



Directions:

Place the broth, sweet potatoes, onion, bouillon granules, and pepper in a 3-quart pot and bring to a boil over high heat. Reduce the heat to low, cover, and simmer for 15 minutes, or until the potatoes are tender.

Remove the pot from the heat. Using a slotted spoon, transfer the sweet potatoes to a blender. Add 1 ½ cups of the hot broth to the blender and place the lid on the blender, leaving the top slightly ajar to allow steam to escape. Carefully blend the mixture at low speed until smooth.

Return the blended mixture to the pot and place over high heat. Add the carrot and celery, and bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 6 to 8 minutes, or until the vegetables are barely tender.

Add the noodles and the turkey or chicken to the pot, cover, and simmer, stirring occasionally, for about 8 minutes, or just until the noodles are al dente. (Be careful not to overcook, as the pasta will continue to soften in the hot soup.) Ladle the soup into individual serving bowls and serve hot.

Green Bean Casserole**Ingredients:**

1 (16-ounce) package frozen, whole green beans, thawed
4 slices bacon
½ medium onion, chopped
½ red bell pepper, seeded and diced
¼ cup dry white wine or vermouth
¼ cup milk
2 tablespoons butter
1 (10.75-ounce) can condensed cream of mushroom soup
1 tablespoon soy sauce
Salt and pepper to taste
½ cup shredded mozzarella cheese
½ cup canned French fried onions



Directions:

Preheat the oven to 325° F. Fry bacon in a skillet over medium-high heat until crisp. Drain on paper towels, crumble, and set aside. Drain most of the bacon grease from the pan and place over medium heat. Add the onions and bell pepper; cook and stir until tender. Stir in the wine, scraping the bits of bacon from the bottom of the pan.

Mix in the butter, milk, soup, and soy sauce. Season with salt and pepper. Stir in the green beans and bacon until evenly coated. Fold in cheese and transfer to a 9" x 13" baking dish. Sprinkle with French fried onions. Bake uncovered for 25 minutes, until heated through and sauce is bubbly.