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Thanksgiving Delights

Cookbook

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## beverages



### Harvest Apple Drink

courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

1 gallon fresh cider or bottled apple juice

2/3 cup brown sugar

4 cinnamon sticks

10 whole cloves

In a saucepan, bring all items to a boil. Reduce heat and simmer for 15 minutes. Strain and serve. You may also easily halve the recipe for a smaller amount of people. After straining you may transfer to a crockpot set on low to keep warm.

### Hot Cranberry Punch

courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

6 cups cranberry juice

4 cups orange juice

1 cup water

1 can (6 ounces) frozen lemonade concentrate, thawed

1/2 cup firmly packed brown sugar

3 tsp. whole cloves

3 tsp. ground allspice

1 whole nutmeg, crushed

4 3-inch cinnamon sticks, broken into pieces

In a large saucepan, combine first five items. Place spices in a piece of cheesecloth and tie with string; add to punch, Bring to a boil, stirring occasionally. Reduce to low heat, cover and simmer 30 minutes. Serve hot. Makes about 3 quarts of punch. May be put in crock pot after last step.

## Orange Cream

courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

4 cups orange juice

3 cinnamon sticks

1 tablespoon vanilla extract

1 pint vanilla ice cream

In a large saucepan, combine orange juice, cinnamon and vanilla over medium-high heat. Bring mixture to a boil, and reduce to low heat. Simmer 10 minutes. Remove cinnamon sticks. Stir in ice cream. Cook over low heat, stirring constantly, until heated through. Do not allow mixture to boil. Serve with mini marshmallows if desired. Makes 4-6 servings.

# appetizers

## Decorative Vegetables

courtesy of Amanda Formaro of [FamilyCorner.com](http://FamilyCorner.com)

A holiday table adorned with decorative vegetables is pleasing to the eye as well as appetizing! Making fresh vegetables look like the pros do does not have to be difficult. Here are some ideas to get you started:

### Cucumbers

Cut off both ends of a cucumber. With a potato peeler, peel one strip all the way down the cucumber. Move over about the width of the strip you just peeled and leave the skin intact. Then peel again, then leave the skin again, causing a striping effect all the way down the cucumber. Slice cucumber into 1/4 inch thick rounds.

### Cored Cucumbers

Cut off both ends of a cucumber. With a potato peeler, peel entire cucumber. Slice in half lengthwise. Gently scoop out the seeds of the cucumber by loosening with a knife and removing with a spoon. Slice into 1/4 inch thick slices, creating half moons. You can also create slices similar to donut holes by cutting the ends off, peeling, then cutting in half, but not lengthwise. Then carefully remove the pulp with a knife. Slice as above.

### Crinkle Carrots

Peel carrots, cut off ends and cut in half lengthwise. Use a potato crinkler (a tool for making crinkle fries) to create these attractive vegetables (pictured).

### Julienne Carrots

Peel carrots, cut off ends. Slice carrots into thin strips, about 1/4" thick.

### Zucchini Hearts

Cut off ends of a zucchini and slice into rings. Using a small heart shaped cookie cutter or a sharp knife, cut rings into heart shapes.

### Radish Flowers

Cut vertically almost through 4 times, put in iced water 30 mins.

### Other Vegetables

Celery looks wonderful if you don't cut off the leafy ends. Scallions (green onions) and sliced bell peppers look beautiful all on their own and require no further decorations. Cherry tomatoes are also lovely, but you may slice them in half if you like, gently empty them and fill with tuna fish. Broccoli and cauliflower spears need no dressing up, and let's not forget sliced boiled eggs.

### Veggie Holders

Yellow, red and/or green peppers make a great accent to your picnic table. Simply cut open

the top and clean out the seeds. Fill with sliced peppers of another color, celery or carrot spears or bread sticks. The possibilities are endless!

## entrees



### Grilled Turkey Breast

courtesy of Dawn Lloyd of [BabyUniversity.com](http://BabyUniversity.com)

Thawed, uncooked Turkey Breast

1/2 Stick of Margarine, softened

1/2 Cup Teriyaki Sauce

Garlic, Pepper, and other Seasonings

Water

Generously coat the turkey breast with the softened margarine. Sprinkle garlic, pepper, and other seasonings of your choice onto the breast. Wrap tightly in foil and place on the top rack of the grill. Place a disposable pie pan underneath the breast, on the bottom rack. Pour in the teriyaki sauce and generously sprinkle more of your favorite seasonings into the pan. Add enough water to fill the pan at least 3/4 full.

Cook the breast on the lowest grill setting for approximately 2 - 3 hours, turning the breast over hourly. Remove the foil during the last 45 minutes to allow it to brown, brushing with the pan drippings. Be sure to keep the pie pan filled with water during the entire cooking process. This is very important as it will prevent the turkey breast from drying out!

The turkey is done when the juices no longer run pink, or a meat thermometer reaches 170 degrees Fahrenheit.

### Herbed Roasted Turkey Breast

courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

1 Bone-in Turkey Breast-about 3 pounds

2 slivered garlic cloves

1/2 tsp. dried rosemary or a sprig of fresh

3 tablespoons honey

1 tablespoon Dijon mustard

1 tablespoon olive oil

1 tablespoon lemon juice

1/2 tsp. pepper

Salt to season

Make small slits in top of breast and insert garlic slivers with fresh rosemary sprigs. If using dried rosemary, add it to the honey mixture instead. In a small bowl, combine honey, mustard, oil, lemon juice, dried rosemary if using and pepper. Brush herb mixture over the breast. Sprinkle with salt. Place in baking dish or roaster pan, meaty side up. Roast at 350 degrees for about 60 minutes. Baste every 10 to 15 minutes until done. Cooking time depends on the size of the breast. It should read at least 165 degrees on a meat thermometer

that has been inserted into the thickest part of the breast. Allow to set while you finish the preparations, the carving will be much easier.

## **Herbed Turkey Tenderloin**

courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

1 pound fresh turkey tenderloin, cut in half lengthwise  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup pineapple juice  
1 tablespoon chopped green onions  
2 teaspoons chopped fresh sage or 1 tsp. dried  
2 teaspoons chopped fresh thyme or 1 tsp. dried

Spray large nonstick skillet with nonstick cooking spray. Heat over medium heat until hot. Sprinkle turkey with salt and pepper; add to skillet. Cover; cook 3 minutes. Turn turkey; add pineapple juice. Cover; cook an additional 5 to 8 minutes or until turkey is no longer pink in center. Remove turkey from skillet; place on serving platter. Sprinkle with the green onions, sage and thyme. Cook liquid remaining in skillet over high heat 2 to 3 minutes or until reduced to about 1/3 cup. Spoon sauce over the turkey. You may slice the turkey before adding sauce.

## **Holiday Ham**

courtesy of Cindy Sanchez of [PracticalKitchen.com](http://PracticalKitchen.com)

1 9 to 10 lb. smoked, cooked ham  
whole cloves  
1/2 cup orange flavored liqueur plus 1/3 cup  
1 1/2 cups brown sugar, firmly packed  
1 cup cranberry juice cocktail  
1/2 cup honey  
3 1/2 tablespoons prepared mustard  
3 tablespoons butter or margarine  
2 tablespoons cider vinegar  
1 1/2 tablespoons all-purpose flour  
2 oranges, peeled and sliced  
Maraschino cherries for garnish  
Skin and score ham. Stud with cloves.

Inject 1/2 cup liquor into ham at 3 inch intervals, using a baster with an injection attachment.

Combine brown sugar, cranberry juice cocktail, honey, 1/3 cup liqueur, mustard, butter, vinegar, and flour in a medium saucepan and stir well. Bring to a boil, then reduce heat and simmer for 2 minutes. Set aside.

Place ham, fat side up and pour mixture over ham. Insert a meat thermometer. Cover and bake at 325 F for 2 1/2 hours, basting frequently.

Arrange orange slices over top, with cherries in the center of each orange slice. Bake uncovered for 30 additional minutes or until meat thermometer reaches 140 F.

## Roasted Goose

courtesy of Cindy Sanchez of [PracticalKitchen.com](http://PracticalKitchen.com)

1 14 to 15 lb. fresh or thawed frozen goose

1/2 cup butter or margarine

1 large onion, chopped

3 stalks celery, sliced

8 cups white bread, torn in small pieces

4 cups whole-wheat bread, torn in small pieces

2 teaspoons dried thyme

1 teaspoon salt

1/2 teaspoon pepper

3/4 cup water

1 egg

1 large carrot, chopped

2 bay leaves

1/4 cup unsifted all-purpose flour

In large (8-quart) stockpot, melt butter over medium heat. Reserve 1/4 cup onion and add remaining onion to butter; sauté 5 minutes. Add celery and cook until tender-crisp. Stir in bread cubes, thyme, 1/2 t salt, and 1/4 t pepper until lightly mixed and remove from heat. In cup, combine water and egg; stir egg mixture into bread mixture. Set bread mixture, or stuffing, aside. Heat oven to 400 F. Remove neck and giblets from goose. Remove excess fat from neck and body cavities. Rinse goose, neck, and giblets and drain well. Fill neck cavity with some stuffing. Fasten neck skin to back with a small metal skewer. Spoon remaining stuffing into body cavity and tie legs together.

Place goose, breast side up, on wire rack in shallow roasting pan. With tines of fork, pierce skin of goose well. Insert meat thermometer into inside thigh muscle, being careful not to touch the bone.

Roast goose, uncovered, 1 hour. Meanwhile, in 2-quart saucepan, cook neck and giblets over medium heat until well browned, stirring occasionally. (If desired, exclude the liver, wrap and freeze for another use.) Stir reserved onion, the carrot, and bay leaves into giblets; add enough water to cover. Heat to boiling over high heat. Reduce heat to low, cover, and simmer 1 hour.

Reduce oven temperature to 325 F and continue roasting 2 1/2 to 3 hours longer or until thermometer registers 185 degrees. During roasting, spoon off accumulated fat at 30-minute intervals. Transfer goose to large platter; let stand 15 minutes before carving.

Prepare gravy.

Remove skewer and untie the goose legs. Carve and serve!

## side dishes

### Moist and Easy Dressing

courtesy of Dawn Lloyd of [BabyUniversity.com](http://BabyUniversity.com)

One large bag stuffing mix

1 can cream of chicken or chicken mushroom soup.

1 tbs. dried onion flakes

2 eggs, beaten

1/2 stick butter, melted

4 - 5 cups boiling water

Mix with enough boiling water to make moist. Bake at 350 for 30 minutes in an oblong pan

For variation add 1 small can/container of drained, chopped oysters.



### Sweet Potato Soufflé

courtesy of Dawn Lloyd of [BabyUniversity.com](http://BabyUniversity.com)

#### Soufflé:

3 Cups sweet potato: boiled, peeled, and mashed

1 Cup sugar

2 Eggs

1/3 Stick butter or margarine

1 Teaspoon vanilla extract

½ Cup milk

#### Topping:

1 Cup brown sugar

1/3 Cup flour

1/3 Stick butter or margarine, melted

1 Cup chopped pecans

Mix and pour soufflé ingredients into a greased dish. Mix topping ingredients well and sprinkle over soufflé. Cook at 350° for 35 minutes.

## **Pull-Away Bread**

Courtesy of Mia Cronan of <http://MainStreetMom.com>

1/3 cup Parmesan cheese  
3 tbsp. sesame seeds  
1 tsp. dried basil  
1 (25 oz.) pkg. frozen roll dough, unthawed  
4 tbsp. butter/margarine, melted

Stir together first three ingredients. Sprinkling 1/3 mixture into buttered Bundt pan. Place half of frozen rolls in pan; drizzle with 1/2 of butter, and sprinkle with 1/2 remaining cheese mixture. Repeat procedure with remaining frozen rolls, butter, and cheese mixture. Let rise in warm place (85 degrees), free from drafts, 2 hours or until doubled in bulk. Bake at 350 degrees for 30 minutes, shielding with aluminum foil after 20 minutes. Loosen bread from sides with a knife; immediately invert onto serving plate.

## **Wild Rice Casserole**

Courtesy of Kellie Head & Loretta Casteen of [LazyGourmets.com](http://LazyGourmets.com)

1 1/2 cup uncooked long-grained rice  
1/2 cup uncooked wild rice  
1 envelope onion soup mix  
4 cup water  
1 bunch green onions, chopped  
8 oz. sliced mushrooms  
1/4 cup melted butter

Combine all ingredients in lightly greased crockpot. Cover, cook on HIGH 2 1/2 hours, stirring occasionally.

Option: Add 1 Tbsp. snipped parsley for eye appeal and added flavor.

## **Broasted New Potatoes**

Courtesy of Kellie Head & Loretta Casteen of [LazyGourmets.com](http://LazyGourmets.com)

4 lb. new red potatoes, unpeeled  
2 Tbsp. olive oil  
1 envelope zesty Italian dressing mix

Combine oil and potatoes in crockpot; stir to coat. Sprinkle with salad dressing mix and stir until all potatoes are evenly coated. Cover and cook on Low 8 hours until potatoes are fork-tender.

## **Golden Broccoli**

Courtesy of Kellie Head & Loretta Casteen of [LazyGourmets.com](http://LazyGourmets.com)

2 pkg. 32 oz. frozen broccoli, thawed  
10.5 oz. can condensed Cheddar cheese soup  
4 slices crisp crumbled bacon

Place broccoli in crockpot. Salt and pepper to taste. Spoon Cheddar cheese soup over top. Sprinkle with bacon. Cover and cook on LOW 4-6 hours.

## **Roasted Veggie Trio**

Courtesy of Kellie Head & Loretta Casteen of [LazyGourmets.com](http://LazyGourmets.com)

3 cups sliced potatoes  
3 cups sliced carrots  
15 oz. can Beef Broth  
1/2 cup chopped onions

Combine potatoes, carrots and onion in crockpot. Pour beef broth evenly over top. Cover and cook on HIGH 4-6 hours. Mix well before serving.

## **Southern-Style Green Bean & Potato Casserole**

Courtesy of Kellie Head & Loretta Casteen of [LazyGourmets.com](http://LazyGourmets.com)

5 red potatoes; sliced  
4-5 cups fresh green beans  
6 slices bacon; cooked, crumbled  
2 Tbsp. onion flakes  
10.5 cream of celery soup

Spray pot with non-stick cooking spray to prevent sticking. Combine all ingredients in crockpot. Cover and cook on LOW 7-9 hours.

## desserts

### Pumpkin Pie with Pecan Topping



courtesy of Brenda Hyde of [SeedsofKnowledge.com](http://SeedsofKnowledge.com)

Single 9" pie shell

Filling:

2 eggs

2/3 cup lightly packed brown sugar

1 tsp ground cinnamon

1/2 tsp salt

1/4 tsp ground nutmeg

1 14-oz can pumpkin puree (about 1 1/2 cups), not pie filling

3/4 cup milk

Topping:

1/2 cup sugar

1/2 cup brown sugar, lightly packed

1/3 cup corn syrup

1-1/2 cups pecan halves

Preheat oven to 425 degrees.

NOTE: Do not prick bottom of your pie crust.

Break eggs into a large bowl. Beat until blended. Stir in brown sugar, cinnamon, salt and nutmeg until evenly blended. Then add pumpkin and milk, stirring until blended.

Pour pumpkin mixture into the unbaked pie shell. Bake on bottom rack of oven just until crust is golden around edges, about 10 to 12 minutes. Reduce heat to 325 degrees and continue baking until pumpkin filling seems set in center when lightly jiggled, about 45 to 50 minutes more. Place on a cooling rack while making topping.

In a large saucepan, combine sugars and corn syrup. Place over medium heat and cook, uncovered, stirring frequently, until sugar is completely dissolved, about 3-1/2 to 4 minutes. Remove from heat and stir in pecans. Evenly spoon over warm pie filling. Place in center of preheated broiler rack. Watch carefully and only broil until the topping bubbles. It will happen quickly! Remove from oven and place on cooling rack. Pie can be served warm or at room temperature. Refrigerate leftovers for up to two days.

## Pineapple Upside Down Cake

courtesy of Amanda Formaro of [FamilyCorner.com](http://FamilyCorner.com)

1/2 cup margarine  
2 cups packed brown sugar  
1 15 oz can pineapple chunks  
maraschino cherries, drained  
yellow cake mix

Preheat oven to 375 degrees F. Before making the cake batter, prepare the topping: In a 13" x 9" pan place the margarine and put in the oven until it melts. Sprinkle the brown sugar over the margarine. Drain the pineapple chunks; use pineapple to form flowers in the sugar mixture. Use a cherry for the center of each flower.

Prepare the cake batter as box directs, but carefully spoon the batter over the design in the baking pan. Bake for 35-40 minutes or until toothpick inserted into the center comes out clean. Cool in pan, on wire rack, ten minutes.

Then loosen cake from sides of pan ; place platter on top of pan and invert both; lift off pan. (If any of the fruit sticks to the pan, lift off with a spatula and replace in the design on cake.

## Cranberry Peach Cobbler

courtesy of Amanda Formaro of [FamilyCorner.com](http://FamilyCorner.com)

1 21-ounce can peach pie filling  
1 16-ounce can whole berry cranberry sauce  
1 (18.25 oz) pkg. yellow cake mix without pudding  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 cup butter or margarine  
1/2 cup chopped pecans

Preheat oven to 350 degrees F. Lightly grease a 13" x 9" x 2" pan or baking dish.

Combine peach pie filling and whole cranberry sauce; spoon mixture into a lightly greased baking dish. Set aside.

Combine the yellow cake mix, ground cinnamon, and ground nutmeg; cut in butter with a pastry blender until mixture is crumbly. If you do not have a pastry blender, two butter knives used in scissor fashion will do just as nicely.

Stir in the chopped pecans. Sprinkle crumb mixture evenly over the fruit mixture. Bake for 45 minutes or until golden and bubbly.

Allow to cool for 30 minutes. Serve directly from baking dish. Can be served warm or cold, with or without whipped topping or vanilla ice cream.

### **Melt In Your Mouth Poundcake**

courtesy of Dawn Lloyd of [BabyUniversity.com](http://BabyUniversity.com)

2 sticks butter

2 cups sugar

1 cup milk

2 cups sifted flour

1/2 tsp salt

1/2 cup Crisco

5 large eggs

1 Tbsp. vanilla

1/2 tsp baking powder

Cream together butter, Crisco, and sugar. Add eggs, one at a time, beating thoroughly between each addition. \*\*Add vanilla to milk (very important!). Sift together flour, salt, and baking powder. Alternate additions of milk mixture and flour mixture; add to the egg mixture, beating thoroughly between each addition. Pour into greased and floured loaf tin and bake at 325 degrees for 1 1/2 hours.

## contributors

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