

# WHITE CHOCOLATE PUMPKIN MOUSSE CAKE

ADAPTED FROM PAULA DEEN

2 CUPS CRUSHED GRAHAM  
CRACKERS

1/4 CUP SUGAR

1/2 CUP (1 STICK) BUTTER, MELTED

FILLING:

6 TABLESPOONS FRESH KEY LIME  
JUICE

1 1/4 OUNCES (1 ENVELOPE)  
PACKAGE UNFLAVORED GELATIN

2 1/2 CUPS HEAVY CREAM, DIVIDED

10 (1-OUNCE) SQUARES WHITE  
CHOCOLATE, CHOPPED

3 (8-OUNCE) PACKAGES CREAM  
CHEESE, SOFTENED

1 CUP SUGAR

1 1/2 TABLESPOONS LIME ZEST

1 1/2 OUNCES WHITE CHOCOLATE,  
GRATED OR SHAVED INTO CURLS,  
FOR GARNISH

2 CUPS WATER

CRUST:

1. MIX TOGETHER THE CRACKER CRUMBS, SUGAR, AND BUTTER. PRESS THE MIXTURE INTO THE BOTTOM AND 1-INCH UP THE SIDES OF A 10-INCH SPRINGFORM PAN. SET ASIDE.

FILLING:

2. IN A MEDIUM SAUCEPAN OVER MEDIUM HEAT, ADD THE LIME JUICE. WHISK IN THE GELATIN AND 1/2 CUP OF THE HEAVY CREAM AND BRING TO A SIMMER. REMOVE THE PAN FROM THE HEAT. ADD 10 OUNCES OF WHITE CHOCOLATE AND STIR UNTIL SMOOTH. ALLOW TO COOL.
3. USING AN ELECTRIC MIXER, BLEND TOGETHER THE CREAM CHEESE, SUGAR AND LIME ZEST IN A MEDIUM BOWL, UNTIL SMOOTH. SLOWLY BEAT IN THE COOLED WHITE CHOCOLATE MIXTURE INTO CREAM CHEESE MIXTURE.
4. USING CLEAN, DRY BEATERS, BEAT THE REMAINING 2-CUPS HEAVY CREAM IN A SMALL BOWL, UNTIL IT FORMS SOFT PEAKS. FOLD IT INTO THE WHITE CHOCOLATE MIXTURE AND POUR INTO THE PIE CRUST. COVER AND FREEZE OVERNIGHT.
5. REMOVE FROM FREEZER AND RUN A SHARP KNIFE AROUND INSIDE OF SPRINGFORM PAN TO HELP LOOSEN THE PIE. RELEASE SPRINGFORM RING FROM THE BOTTOM OF THE PAN AND TRANSFER THE PIE TO A SERVING PLATE. GRATE OR CURL THE WHITE CHOCOLATE OVER THE TOP AND GARNISH WITH CANDIED LIME PEEL. CUT INTO WEDGES WITH A KNIFE THAT HAS BEEN DIPPED INTO HOT WATER AND SERVE.

# PUMPKIN SPICE CASHEW CHEESE DIP

{LUNCHBOXBUNCH.COM}

1 CAN 15 OZ PUMPKIN  
(UNSWEETENED, PURE)

2 C RAW CASHEWS  
(SOAKED AND DRAINED)

1/2 C WATER  
(USE SOAKED NUT WATER)

1/4 C MAPLE SYRUP  
(SWEETEN TO TASTE)

2-3 TBS GRAPSEED OIL  
(OLIVE/PUMPKIN SEED OIL)

1/2 TSP SEA SALT (TO TASTE)

1/4 C LEMON JUICE  
(ORANGE OR TANGERINE)

1 TSP CINNAMON

1 TSP NUTMEG

1/2 TSP CAYENNE

1. SOAK THE RAW CASHEWS OVERNIGHT IN SALTED WATER. DRAIN BUT RESERVE THE WATER FOR THE DIP.
2. PREHEAT THE OVEN TO 250
3. ADD THE DRAINED CASHEWS, PUMPKIN, MAPLE SYRUP, LEMON JUICE, OIL, SALT AND SPICES TO A FOOD PROCESSOR OR HIGH SPEED BLENDER.
4. ADD THE LATER IN A FEW SPLASHES AT A TIME. ADD MORE IF NEEDED. YOU WANT TO PROCESS THE CHEESE INTO A THICK TEXTURE - A BIT THICKER THAN HUMMUS. PROCESS UNTIL THE DESIRED TEXTURE IS REACHED (AT LEAST 2 MINUTES ON HIGH).
5. DO A TASTE TEST. ADD IN MORE SPICES/SALT/SWEETENER/LEMON JUICE AS YOU SEE FIT. YOU CAN ALSO ADD IN ADDITIONAL FLAVOR CHANGERS LIKE HARISSA FOR SMOKY/SPICY TASTE, OR CRUSHED SAGE FOR A WARM HERBED FLAVOR, OR EXTRA BLACK PEPPER FOR A PEPPERY FLAVOR.
6. WHEN YOUR FLAVOR IS PERFECT, POUR YOUR CHEESE INTO YOUR BAKING/SERVING DISH. SPRINKLE A FEW MODEST SPICES ON TOP. YOU CAN ALSO TOP WITH A FEW PUMPKIN SEEDS AS A NICE GARNISH. THE SEED WILL TOAST UP NICELY IN THE OVEN. SHALLOW DISHES WILL RESULT IN A FIRMER/DRIER END PRODUCT. DEEP DISHES WILL KEEP YOUR SMOOTH CREAMY TEXTURE.
7. FOR A SHALLOW DISH, BAKE AT 250 FOR 50+ MINUTES. FOR THE SEP DISH WHERE YOU ONLY WANT TO WARM THE CENTER AND CRISP THE TOP, YOU ONLY NEED TO BAKE AT 250 FOR 20-30 MINUTES. THE CHEESE DIP WILL DRY OUT THE LONGER YOU BAKE IT
8. SERVE WARM, YOU CAN ALSO CHILL AND FIRM UP IN THE FRIDGE IF YOU'D LIKE A COLD DIP. SERVE WITH VEGGIES, CRACKERS, BREAD CUBES. YOU CAN ALSO DRIZZLE OIL AND/OR MAPLE SYRUP ON THE TOP IF YOU WOULD LIKE.

## VEG-ALL CASSEROLE

mom

2 (16OZ) CANS OF VEG-ALL,  
DRAINED

1 CUP OF MAYONNAISE

1 CAN CREAM OF CHICKEN SOUP

1 CAN OF WATER CHESTNUTS,  
SLICED

1 CAN OF CORN RITZ CRACKER  
CRUMBS FOR TOPPING

1. MIX ALL INGREDIENTS AND BAKE IN GREASED CASSEROLE DISH FOR 350 DEGREES FOR 30 MINUTES.
2. TOP WITH CRACKER CRUMBS & BAKE FOR 10 MORE MINUTES.

## PRALINE SWEET POTATOES

mom

4 CUPS MASHED SWEET  
POTATOES, DRAINED

1/2 CUP WHITE SUGAR

2 TABLESPOONS VANILLA EXTRACT

4 EGGS, BEATEN

1/2 PINT, HEAVY CREAM

1/4 POUND BUTTER

1 CUP PACKED BROWN SUGAR

1/2 CUP ALL PURPOSE FLOUR

1 1/4 CUPS CHOPPED PECANS

1. BUTTER ONE 2 QUART CASSEROLE DISH. PREHEAT TO 350 DEGREES F.
2. IN A MIXING BOWL, COMBINE THE SWEET POTATOES, SUGAR, VANILLA EXTRACT, EGGS & CREAM. BLEND WELL AND SPREAD EVENLY IN A CASSEROLE DISH.
3. PREPARE THE TOPPING BY COMBINING THE BUTTER, BROWN SUGAR, FLOUR & PECANS. MIX UNTIL CRUMBLY & SPRINKLE OVER SWEET POTATO MIXTURE. BAKE 30 MINUTES IN A PREHEATED OVEN.

## ASIAGO DIP

rae ellen stewart

7 OZ CAN OF ARTICHOKE HEARTS,  
DRAINED

1 CUP ASIAGO CHEESE, SHREDDED

8OZ SOUR CREAM

1 TABLESPOON GARLIC

2 CUPS OF MAYONNAISE

SALT & PEPPER TO TASTE

1. COMBINE ALL INGREDIENTS INTO A BOWL AND MIX WELL.
2. WARM UP THE DIP IN TOASTER OVEN AND SERVE WITH VEGETABLES OR CRACKERS.

## RUSTIC PESTO TARTLETS

ADAPTED FROM LUNCHBOXBUNCH.COM

3 BOXES OF PHYLLO DOUGH SHELLS, FROZEN  
1/4 C. PREPARED PESTO  
6 TBS OF DRIED CRANBERRIES  
1/2 C. SHREDDED FONTINA OR SWISS CHEESE

1. MIX TOGETHER LAST THREE INGREDIENTS.
2. PLACE SHELLS IN MINI MUFFIN TIN.
3. BAKE ACCORDING TO PACKAGE DIRECTIONS.

## BEEF ROLLUPS

MOM

2-8OZ PHILADELPHIA CREAM CHEESE, SOFTENED  
1.5OZ JAR HORSE RADISH  
LITTLE MILK  
2 JARS OF DRIED BEEF

1. COMBINE ALL INGREDIENTS EXCEPT THE BEEF INTO A BOWL AND MIX WELL.
2. SPREAD MIXTURE ON BEEF SLICES AND ROLL UP.

## HERBED CHEESE STUFFED MINI SWEET PEPPERS

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1.5 LBS MINI SWEET PEPPERS  
12 OUNCES HERBED CHEESE\*  
1 TABLESPOON HONEY

1. PREHEAT THE OVEN TO 400 DEGREES F. LINE A LARGE BAKING SHEET WITH PARCHMENT PAPER AND SET ASIDE.
2. CUT ALL THE PEPPERS IN HALF LENGTH-WISE AND REMOVE ANY SEEDS. LAY THEM CUT-SIDE-UP ON THE BAKING SHEET. SPOON THE SEASONED GOAT CHEESE INTO THE CENTER OF EACH PEPPER HALF.
3. LIGHTLY DRIZZLE THE PEPPERS WITH HONEY, AND SPRINKLE WITH SALT IF DESIRED. YOU CAN ALSO GARNISH THEM WITH FRESH HERBS IF YOU LIKE, BUT IT'S NOT NECESSARY. BAKE FOR 10 MINUTES, SERVE WARM.

## fig+ GOAT CHEESE CROSTINI WITH FRIED SAGE LEAVES

CHOWHOUND

1 SWEET BAGUETTE  
1/3 CUP OLIVE OIL  
KOSHER SALT  
20 SAGE LEAVES  
4 OUNCES GOAT CHEESE  
1/3 CUP FIG JAM

1. HEAT THE OVEN TO 400°F AND ARRANGE A RACK IN THE MIDDLE. CUT THE BAGUETTE ON THE BIAS INTO ABOUT 20 (1/2-INCH-THICK) SLICES AND PLACE ON A BAKING SHEET. USING 1 TABLESPOON OF THE OLIVE OIL, LIGHTLY BRUSH EACH SLICE. SPRINKLE WITH SALT AND BAKE UNTIL LIGHTLY TOASTED AND CRISP, ABOUT 8 MINUTES. LET COOL.
2. MEANWHILE, LINE A PLATE WITH PAPER TOWELS AND SET ASIDE. HEAT THE REMAINING OLIVE OIL IN A SMALL FRYING PAN OVER MEDIUM-LOW HEAT. WHEN THE OIL SHIMMERS, GENTLY PLACE 2 TO 3 SAGE LEAVES AT A TIME INTO THE HOT OIL UNTIL THEY DARKEN IN COLOR AND ANY BUBBLING SUBSIDES. IMMEDIATELY REMOVE THE LEAVES WITH TONGS OR A SLOTTED SPOON AND TRANSFER TO THE PAPER-TOWEL-LINED PLATE. REPEAT WITH THE REMAINING SAGE LEAVES. SET ASIDE.
3. SPREAD 1 TEASPOON OF THE GOAT CHEESE ON EACH CROSTINI, TOP WITH A HEAPING 1/2 TEASPOON OF THE FIG JAM, AND GARNISH WITH A FRIED SAGE LEAF.

THE TOASTS CAN BE MADE UP TO A DAY AHEAD AND STORED AT ROOM TEMPERATURE IN AN AIRTIGHT CONTAINER. THE SAGE CAN ALSO BE PREPARED A DAY AHEAD, LOOSELY WRAPPED IN A PAPER TOWEL, AND STORED IN AN AIRTIGHT CONTAINER.

## SPINACH SALAD WITH HOMEMADE DRESSING

mom

1/2 C SUGAR  
1 TBS LEMON JUICE  
1/2 C OIL  
1/4 C VINEGAR  
1 TBS KETCHUP  
1 TSP SALT  
SPINACH, MUSHROOMS,  
HARDBOILED EGGS, BACON BITS

1. WHISK TOGETHER ALL DRESSING INGREDIENTS AND ADD TO TASTE.
2. DRESS SALAD RIGHT BEFORE SERVING.

## CROCKPOT CREAMED CORN

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3x15.25 OZ WHOLE KERNEL CORN,  
DRAINED  
1 CUP MILK  
1 TBS SUGAR  
1/4 TSP PEPPER  
8 OZ CREAM CHEESE, CUBED  
1/2 CUP (1 STICK) BUTTER,  
UNSALTED

1. PLACE CORN INTO A SLOW COOKER. STIR IN MILK, SUGAR AND PEPPER UNTIL WELL COMBINED. WITHOUT STIRRING, TOP WITH BUTTER AND CREAM CHEESE. COVER AND COOK ON HIGH HEAT FOR 2-3 HOURS.
2. UNCOVER AND STIR UNTIL BUTTER AND CREAM CHEESE ARE WELL COMBINED.
3. COVER AND COOK ON HIGH HEAT FOR AN ADDITIONAL 15 MINUTES.
4. SERVE IMMEDIATELY.

## TOMATO BASIL SAUCE FOR TURKEY

mom

1/2 C MAYONNAISE  
1/2 C MILK  
1/4 TSP DRIED BASIL  
CHOPPED TOMATO

1. COOK MAYONNAISE, MILK AND BASIL OVER MEDIUM HEAT UNTIL IT THICKENS AND BEGINS TO BOIL.
2. STIR IN TOMATOES AND SERVE WITH HOT TURKEY.
3. (USUALLY DOUBLE TO 1 CUP MAY AND 1 CUP MILK).