

# white chocolate pumpkin mousse cake

[ adapted from paula deen ]

## crust

- 2 c crushed graham crackers
- ¼ c sugar
- ½ c (1 stick) butter, melted

## filling:

- 6 tbs fresh key lime juice (orange juice/apple cider)
- 1 ¼ oz (1 envelope) package unflavored gelatin
- 2 ½ c cold heavy cream, divided
- 10 (1-oz) squares white chocolate, chopped
- 3 (8-oz) packages cream cheese, softened
- 1 c sugar
- 1½ tbs orange zest
- 1½ oz white chocolate, grated or shaved into curls, for garnish
- 2 c 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. refrigerate.

## filling:

2. in a small bowl, stir together juice and gelatin, let stand for 5 minutes or until softened.
3. in a medium saucepan over medium heat add ½ c of the heavy cream and bring to a simmer. remove the pan from the heat. add 10 oz of white chocolate and stir until smooth. stir in gelatin mixture and allow to cool completely.
4. using an electric mixer, blend together the cream cheese, sugar and lime zest at medium speed, until smooth. slowly beat in the cooled white chocolate mixture into cream cheese mixture at low speed.
5. using clean, dry beaters, beat the remaining 2-c. 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.
6. 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.

# chocolate bourbon pecan pie

allrecipes.com

- 1 9 in pie shell
- 1 c white sugar
- 1 c light corn syrup
- ½ c butter
- 4 eggs beaten
- ¼ c bourbon
- 1 tsp vanilla extract
- ¼ tsp salt
- 6 oz semisweet choc chips
- 1 c chopped pecans

1. preheat oven to 325 degrees F.
2. in a small saucepan, combine sugar, corn syrup, and butter or margarine. cook over medium heat, stirring constantly, until butter or margarine melts and sugar dissolves. cool slightly.
3. in a large bowl, combine eggs, bourbon, vanilla and salt. mix well. slowly pour sugar mixture into egg mixture, whisking constantly. stir in chocolate chips and pecans. pour mixture into pie shell.
4. bake in preheated oven for 50-55 minutes, or until set and golden. may be served warm or chilled.

## nutty cheeseball

[ recipe box, pam ]

1 ½ tbs melted butter  
1 ½ tbs flour blended in  
1 egg, beaten slightly  
1 ½ tbs vinegar  
1 ½ tbs sugar  
1 ½ tbs milk  
8 oz cream cheese  
⅓ c chopped nuts

1. cook all of the ingredients except cream cheese until thickened
2. combine cream cheese to the thickened mixture in a stand mixer.
3. whip until light + fluffy.
4. add in 1/8 c of nuts into the mixture
5. refrigerate until hardened..
6. once hardened, shape into a ball and put nuts around the outside of serving platter.

## asiago dip

[ rae ellen stewart ]

7 oz can of artichoke hearts, drained  
1 c asiago cheese, shredded  
8 oz sour cream  
1 tablespoon garlic  
2 c 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.

## port wine cranberry sauce (instant pot)

[ all recipes - bookmark ]

1½ lbs of fresh cranberries  
1¾ c white sugar  
½ c port  
1 pinch of salt  
1 cinnamon stick

1. combine cranberries, sugar, port and salt into the instant pot. close and seal the lid. select high pressure according to manufacturer's instruction; set timer for 5 minutes. allow 10-15 minutes for pressure to build.
2. release pressure using the natural release method according to instructions, 10-40 minutes unlock and remove lid. add cinnamon stick and select saute function. cook until sauce thickens, 5 to 10 minutes. remove and discard cinnamon stick.
3. blend sauce with an immersion blender for a smoother consistency. let cool, sauce will naturally thicken.

## rustic pesto tart

adapted from eatingwell.com

1 lb prepared whole-wheat pizza dough  
1/4 c. prepared pesto  
6 tbs of dried cranberries  
1/2 c. shredded fontina or swiss cheese

1. preheat oven to 400F. Coat a large baking sheet with cooking spray.
2. sprinkle work surface and dough with flour. press dough out and roll, stretch or toss it into a 14 inch circle. place on prepared baking sheet. spread pesto on the dough to within 1/8" of the edge. sprinkle cranberries and cheese evenly over the pesto. fold 1-1.5 inches of the border over the filling all the way around, leaving the center exposed.
3. bake the tart until browned and bubbling, 20 - 25 minutes. cool on the pan for 5 minutes before cutting into 12 pieces

# pumpkin spice cashew cheese dip

[ lunchboxbunch.com ]

1 can 15 oz pumpkin  
(unsweetened, pure)  
2 c raw cashews  
(soaked and drained)  
½ c water  
(use soaked nut water)  
¼ c maple syrup  
(sweeten to taste)  
2-3 tbs grapeseed oil  
(olive/pumpkin seed oil)  
½ tsp sea salt (to taste)  
¼ c lemon juice  
(orange or tangerine)  
1 tsp cinnamon  
1 tsp nutmeg  
½ 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 degrees.
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 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.

# beef rollups

[ mom ]

2-8oz philadelphia cream  
cheese, softened  
1 5oz jar horseradish  
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.

# spinach salad with homemade dressing

[ mom ]

½ c sugar  
1 tbs lemon juice  
½ c oil  
¼ 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.

## veg-all casserole

[ mom ]

2 (16oz) cans of veg-all,  
drained  
1 c mayonnaise  
1 can cream of chicken soup  
1 can of water chestnuts,  
sliced  
1 can of corn  
ritz cracker crumbs 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.

## sweet potato gratin

[ all recipes bookmark ]

cooking spray  
2 c heavy cream  
½ stick unsalted butter  
2 cloves garlic, minced  
1 tbs fresh parsley  
1 tbs fresh thyme leaves  
1 tbs minced fresh sage  
1 tbs minced fresh rosemary  
1 ½ tsp sea salt  
¾ tsp ground black pepper  
3 lbs sweet potatoes,  
peeled thinly sliced  
1 ½ c, shredded gruyere  
cheese

1. preheat the oven to 400 degrees F. grease a baking dish with cooking spray.
2. combine cream, butter and garlic in a saucepan. bring to a simmer; remove from heat and mix in parsley, thyme, sage, rosemary, salt and pepper.
3. arrange half of the sweet potato slices in the prepared baking dish; cover with ½ of the gruyere cheese. pour cream mixture on top. arrange remaining sweet potato slices over the cream. sprinkle remaining cheese on top,
4. bake in the preheated oven until golden brown and bubbly, about 30 minutes.

## crockpot creamed corn

[ damndelicious.com ]

3 (5.25 oz) whole kernal  
corn, drained  
1 cup milk  
1 tbs sugar  
¼ tsp pepper  
8 oz cream cheese, cubed  
½ 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

½ c mayonnaise  
½ c milk  
¼ 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. I usually double to 1 cup mayo and 1 cup milk.