

thanksgiving

[football mashup packers v lions]

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guest list

1. craig thompson
2. rick white
3. gavin duggan
4. adam parslow
5. greg plum
6. jackie miller

menu

1. charcuterie board (gavin)
2. muhammara (craig)
3. asiago dip
4. pumpkin cashew cheese
5. shrimp cocktail (rick)
6. herbed focaccia
7. seven layer salad
8. crockpot creamed corn
9. jalapeño cranberry sauce
10. crockpot turkey breast with orange juice, apple cider and onion soup mix
11. turkey legs
12. vegall casserole
13. tomato tart tan tan (craig)
14. slow cooker cheesy hashbrown casserole
15. stove top stuffing
16. mashed potatoes (gavin)
17. pumpkin spice water pie
18. rosemary and thyme browned butter rice krispie treats
19. eggnog cheesecake dip with holiday cookies

asiago dip

[rae ellen stewart]

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

pumpkin cashew cheese

food53.com

15 oz can pumpkin
2 c raw cashews, soaked overnight in salted water
1/2 c reserved soaking water
1/4 c maple syrup
3 tbs grapeseed oil
2 tbs lemon juice
1 tbs pumpkin pie spice
1/2 tsp cayenne
2 tbs pumpkin seeds
1/2-1 tsp sea salt

1. soak the raw cashews overnight in salted water. drain, but reserve the water for use in 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 a high speed blender. add the water in a few splashes at a time. (if you are infusing the water with saffron, be sure to add in that step) add more as 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). 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 a smokey/spicy taste or crushed sage for a warm herbed flavor.
4. pour your cheese into your baking dish. sprinkle a few modest spices on top. you can also top with a few pumpkin seeds as a nice garnish. the seeds will toast up nicely in the oven. shallow dishes will result in a firmer/drier end product. deep dishes will keep a smooth creamy texture.
5. for a shallow dish, bake at 250 for 50+ minutes. for the deep 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.
6. plating. serve warm. you can also chill and firm up in the fridge if you want a cold pumpkin cheese dip. serve with veggies, crackers, bread cubes. you can also drizzle oil and or maple syrup before serving.

herb focaccia

[cuisinart bread machine]

1 c plus 2 tbs water, room temperature
2 tbs plus 1 tsp extra virgin olive oil
2 ¼ tsp italian herb blend
1 ½ tsp kosher salt
3 cs plus 3 tbs bread flour
1 ½ tsp yeast, active dry, instant or bread machine

1. place the crust ingredients, in the order listed, into the bread pan fitted with the kneading paddle and secure in the cuisinart bread maker. press the menu button to select the dough program. press start to mix, knead and rise. for best mixing results, scrape the pan 10 to 15 minutes after the program has started.
2. when cycle is completed, remove dough and transfer to a lightly floured surface. punch down to deflate and let rest 10 minutes before continuing. brush a jelly roll pan with olive oil and sprinkle with commel.
3. after dough has rested, roll out to the appropriate size and place on prepared pan. cover loosely with plastic wrap and let rise in a warm place until about doubled, about 40 to 50 minutes. preheat oven to 450°f.
4. with oiled fingertips, press indentations into the dough about 1 inch apart and ½-inch deep. drizzle with olive oil. sprinkle evenly with salt, cheese and herbs. place in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes.

veg-all casserole

[mom]

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

1. mix all ingredients and bake in greased casserole dish for 350 ° for 30 minutes.
2. top with cracker crumbs & bake for 10 more minutes.

crockpot creamed corn

[damndelicious.com]

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

slow cooker cheesy hashbrown casserole

[adapted from lilluna.com/slow-cooker-hash-brown-casserole]

1 (10.75-oz) can cream
of chicken soup (we used
98% fat free)
1 (10.75-oz) can cheddar
cheese soup*
~12 oz. sour cream light*
30 oz. hashbrown
potatoes shredded, frozen*
8 oz. sharp cheddar
cheese cubed
¼ tsp. black pepper

1. spray a slow cooker with cooking spray.
2. break up the bag of hashbrowns.
3. in a large bowl combine chicken soup, cheddar cheese soup, sour cream, hashbrowns, cheese and black pepper. stir to combine.
4. pour into slow cooker and cook for 3 hours on low.
5. cover and cook an additional 30 minutes.

cook's note

this recipe fits into the triple wide crock pot and the asterisks represent adaptations.

seven layer salad

mom | all recipes

1 large head iceberg lettuce - rinsed, dried, and chopped
1 (10 ounce) package frozen green peas, thawed
10 ounces shredded cheddar cheese
can of corn
bacon bits
halved cherry tomatoes

dressing

1 1/4 c mayonnaise
2/3 c grated parmesan
2 tbs sugar

1. to make the salad: place chopped lettuce in a large glass dish or bowl; top with a layer of red onion, peas, shredded cheese, cauliflower, and bacon.
2. to make the dressing: whisk mayonnaise, parmesan cheese, and sugar together in a bowl until smooth.
3. drizzle dressing over salad and refrigerate until chilled.
4. serve and enjoy!

jalapeño cranberry sauce

[food network, jeff mauro]

24 oz. fresh or frozen cranberries
2 c. granulated sugar
1 jalapeño, minced (stemmed and deseeded for less heat)
zest of 1 orange + juice
kosher salt

1. for the jalapeño cranberry sauce combine the cranberries, sugar, jalapeño, orange zest, 1 c. water and a pinch of salt in a medium saucepan. bring to a boil, then reduce the heat to a simmer, stirring occasionally. simmer until the cranberries have burst and the sauce has thickened, 20 to 25 minutes. allow to cool slightly.

crockpot turkey breast

[all recipes]

1 butterball turkey breast thawed
1 can whole berry cranberry sauce
1 packet onion soup and dip mix
1/4c orange juice
1/2c apple cider
1 tsp poultry seasoning

1. place the turkey in the crockpot. sprinkle with poultry seasoning. in a bowl, stir together cranberry sauce, onion soup mix, orange juice and apple cider. pour over the turkey.
2. cover and cook on low for 6-7 hours or until the turkey reaches 165°. let rest before slicing.
3. for the gravy
4. after the turkey is done, strain through a mesh strainer and pour the juices from the crockpot into a saucepan. bring to a gentle simmer.
5. in a small bowl, whisk together 2 tbsp cornstarch and 2 tbsp cold water until smooth.
6. slowly whisk the slurry into the simmering juices until it thickens into a glossy gravy.
7. taste and adjust - add a splash more cider for brightness or if you want a sweeter gravy, or a pinch of salt if needed. if you want to make it more savory, add stock: stir in 1/2-1 c chicken or turkey stock while simmering the juices. this stretches it and balances the sweetness! throw in a sprig of fresh thyme while it's simmering to bring an herbiness to it. it turns into this beautiful sweet and savory cranberry gravy.

pumpkin eggnog dip

[no idea]

1 1/2 c philadelphia no-bake cheesecake
1 c whipped topping
3 tbsp instant vanilla pudding mix
1/3 c pumpkin egg nog
1 tsp vanilla extract
optional pinch of nutmeg

1. mix everything together and chill for 30 minutes before serving.

pumpkin water pie

[no idea]

1 unbaked 9 inch pie crust
1 1/2 cs water
1 c granulated sugar
1/4 c all purpose flour
2 tsp pumpkin pie spice
1/2 tsp cider vinegar
5 tbsp cold butter, cut into small pats

1. prep the oven. preheat oven to 400°f. place the unbaked pie crust on a baking sheet.
2. combine dry ingredients. in a small bowl, whisk together the sugar and flour.
3. assemble the pie. pour the water into the unbaked pie crust. sprinkle the sugar and flour mixture evenly over the water. do not stir.
4. add flavor and butter. drizzle the pumpkin pie spice and cider vinegar over the filling. scatter the pats of cold butter evenly across the surface.
5. place the baking sheet with the pie in the oven. bake at 400°f for 30 minutes. after 30 minutes, reduce the oven temperature to 375°f. if the pie crust edges are browning too quickly, you can cover them with foil. continue baking for another 30 0minutes or until the filling is set and the top is golden.
6. the pie will be jiggly when you remove it from the oven, but the custard will set as it cools. allow it to cool completely before chilling it in the fridge for at least 3-4 hours. cut into slices and serve chilled, optionally topped with a dollop of whipped cream.

brown butter rice krispie treats w/ rosemary & thyme

[nicolebarnes_instagram]

8 oz (2 sticks) salted butter
4 sprigs thyme, plus more for garnish
2 sprigs rosemary
2 12 oz bags marshmallows
4 cs rice krispies cereal
4 cs corn flakes cereal
1 c pecan pieces
flaky salt for garnish

1. in a large pot, melt your butter over medium heat. once melted, add your herbs and continue cooking, being sure to stir constantly, until it begins to foam. keep stirring until milk solids have caramelized, and you have a nice browned butter.
2. lower your heat a bit, remove your herbs, add in marshmallows, and stir constantly until melted. you can turn off your heat at this point, and add in your cereals and pecans. stir to combine. transfer your mixture to a parchment lined 9x9 baking dish. press into an even layer, garnish with some more thyme leaves and flaky sea salt. allow to cool before cutting into squares and serve!