

thanksgiving

[slow cooker + sofas | packers versus lions mashup]

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guest list

1. rick
2. lara
3. mike
4. craig
5. gavin
6. greg
7. jackie

menu

1. asiago dip
2. spicy sweet maple snack mix
3. hot pepper dip
4. apple butter-glazed cocktail franks
5. stuffing muffins
6. slow cooker cheesy hashbrown casserole
7. air fryer turkey breast
8. baked hawaiian roll turkey sliders
9. pumpkin gooey butter cake
10. lemon pecan slab pie

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.

spicy sweet maple snack mix

[martha stewart]

½ c pure maple syrup
4 tbs unsalted butter
1 tbs white vinegar
1 tbs fresh thyme leaves
¾ tsp cayenne pepper
kosher salt
3 c rice or corn cereal, such as crispix or chex
2 c mini pretzels
2 c cheddar crackers or goldfish or a combination
1 c roasted, unsalted peanuts
1 c pepitas

1. preheat oven to 275°F. combine maple syrup, butter, vinegar, thyme, cayenne and 1 tsp salt in a saucepan. bring to a boil, stirring, until butter has melted and mixture is combined. remove from heat.
2. stir together remaining ingredients in a large bowl.
3. drizzle maple mixture over cereal mixture, stirring to evenly coat.
4. spread on a rimmed baking sheet. bake, stirring a few times, until crisp and golden, about 1 hour. let cool completely before serving.
5. the snack mix can be stored in an airtight container at room temperature up to one week.

hot pepper dip

[julias simple southern]

8 oz cream cheese, softened to room temperature
¼ c red pepper jelly
pinch of red pepper flakes (optional)
favorite crackers for serving
2 sprigs rosemary, garnish (optional)

1. place the softened block of cream cheese on a serving plate or platter.
2. add the hot pepper jelly to a microwave safe bowl and microwave on high for 30 seconds.
3. stir the warmed jelly then spoon over the top of the cream cheese.
4. garnish with a pinch of red pepper flakes and rosemary sprigs, if desired.

apple butter-glazed cocktail franks

[food network]

2 c apple butter
1 c chicken stock
¼ c bbq sauce
¼ c apple juice
2 tbs pure maple syrup
or honey
½ tsp red pepper flakes
kosher salt
1 lb smoked cocktail franks

1. in the bowl of a medium slow cooker (3-quart), combine the apple butter, chicken stock, bbq sauce, apple juice, maple syrup or honey, red pepper flakes and a pinch of salt.
2. whisk to thoroughly combine.
3. add the cocktail franks, stirring to mostly submerge them in the sauce.
4. cover and cook on high until heated through, about 3 hours. serve warm in the sauce.

stuffing muffins

[how to this and that.com]

prepared stuffing
of your choice
1 egg per 1 box /
3 c of prepared stuffing
olive oil

1. preheat oven to 450°f.
2. grease each muffin tin spot with olive oil.
3. prepare stuffing according to box or your recipe.
4. mix egg into prepared stuffing. scoop into muffin tin.
5. reduce heat to 425°f and bake 15 minutes. serve warm.

slow cooker cheesy hashbrown casserole-v2

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

10.75 oz can
cream of chicken soup
10.75 oz can cheddar
cheese soup*
12 oz sour cream
30 oz hashbrown potatoes
shredded, frozen*
8 oz sharp cheddar
cheese, cubed
¼ tsp black pepper
dash of hot sauce

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 high.
5. cover and cook an additional 30 minutes.

air fryer turkey breast

[dish in the kitchen.com]

1 bone in turkey breast
3 tbs butter room temperature
1 clove garlic, minced
1 tsp salt
1 tsp pepper

1. pat the turkey breast with paper towels to remove any moisture. sprinkle the salt and pepper over the butter. in a small bowl, mix together the butter and garlic. rub the butter mixture all over the turkey.
2. place the turkey into the basket of your air fryer, so the skin side is facing down. set it to 350°F for 20 minutes. flip the turkey breast over and set the air fryer for an additional 20 minutes. after about 15 minutes, start checking the temperature of the turkey breast, you want the internal temperature to be 165°F. if the turkey breast has not reached an internal temperature of 165°F, set it for another 5 to 10 minutes, depending on your air fryer.
3. remove turkey from the air fryer and allow it to rest for 10 minutes before slicing.

baked hawaiian roll turkey sliders

[dish in the kitchen.com]

24 hawaiian rolls
4 c leftover turkey stuffing
16 oz leftover turkey; sliced
2 c cranberry sauce
26 tsp dijon mustard
12 tbs butter
2 tsp worcestershire sauce
4 tsp minced dried onion

1. preheat oven to 350°F.
2. slice the rolls in half while keeping the rolls attached together. place the bottom halves in a 9 x 13 baking dish.
3. spread the leftover stuffing in an even layer over the bottom halves then layer the turkey slices over the stuffing.
4. in a small bowl, mix half of the dijon mustard (1 ½ tsp) into the cranberry sauce.
5. spread the cranberry mustard mixture over the turkey layer.
6. cover the sliders with the hawaiian roll tops.
7. melt butter in a small bowl. mix in remaining dijon mustard, worcestershire sauce and onion flakes into the melted butter.
8. spoon butter mixture over the rolls then scatter poppy seeds over all.
9. bake for 15 minutes or until tops have browned slightly. keep a close eye so they do not brown too much.
10. let cool slightly, separate and serve warm.

pumpkin gooey butter cake

[paula deen | food.com]

cake

18 ¼ oz package yellow cake mix
1 egg
8 tbs butter, melted

filling

8 oz package cream cheese softened
15 oz can pumpkin
3 eggs
1 tsp vanilla
8 tbs butter, melted
16 oz box powdered sugar
1 tsp cinnamon
1 tsp nutmeg

cake

1. preheat oven to 350°f.
2. combine all of the cake ingredients and mix well.
3. pat batter into a lightly greased 13x9 inch baking pan with hands into an even layer.

filling

1. in a large bowl, beat the cream cheese and pumpkin until smooth.
2. add the eggs, vanilla and butter. beat together.
3. next, add the powdered sugar, cinnamon and nutmeg. mix well.
4. spread pumpkin mixture over cake batter and bake for 40-50 minutes.
5. make sure not to over bake as the center should be a little gooey.
6. serve with fresh whipped cream or cinnamon-flavored ice cream.

lemon pecan slab pie

[food network | trisha yearwood]

nonstick cooking spray for the baking sheet
2 x 14.1 oz boxes refrigerated pie crust (4 crusts total)
2 c firmly packed dark brown sugar
1 c granulated sugar
4 large eggs
2 sticks (1 c) unsalted butter, melted
¼ c milk
¼ c all-purpose flour
4 tsp lemon zest + 6 tbs lemon juice
1 tbs vanilla extract
2 c chopped pecans + 3 c pecan halves

1. preheat the oven to 325°f spray a 17x12 inch rimmed baking sheet with nonstick cooking spray.
2. unroll the pie crusts and place them in the prepared baking sheet. line them up so they meet in the center of the baking sheet and overlap a bit. cut the crusts to fit together in a rectangle slightly larger than the baking sheet, pinching the center seams together. crimp the dough around the edges of the baking sheet and cut off any excess dough around the edges. chill while preparing the filling.
3. in a large bowl, whisk together the brown sugar, granulated sugar and eggs until incorporated. stir in the butter, milk, flour, lemon zest and juice, vanilla and 2 c chopped pecans until combined.
4. pour the mixture into the unbaked pie shell. arrange the pecan halves on top of the pie. bake until the crust is golden brown and the filling is set but still a little loose in the center (it will set as it cools), about 50 minutes. serve warm or at room temperature.