

thanksgiving

[football mashup packers v lions]

LIONS

guest list

1. craig
2. rick
3. gavin
4. adam
5. greg
6. jackie

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. slow cooker creamed corn
9. jalapeño cranberry sauce
10. slow cooker turkey breast with orange juice, apple cider and onion soup mix
11. turkey legs
12. veg-all 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 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°f.
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 water 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°f 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°f 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.

herbed focaccia

[cuisinart bread machine manual]

1 c plus 2 tbs water, room temperature
2 tbs plus 1 tsp extra virgin olive oil
2¼ tsp italian herb blend
1½ tsp kosher salt
3 c plus 3 tbs bread flour
1½ 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.
5. do the brine method from other foccacia recipe and top with fresh sage, rosemary and thyme.

veg-all casserole

[mom]

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

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

slow cooker creamed corn

[damndelicious.com]

3 x 15.25 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-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.

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.

seven layer salad

[mom | all recipes]

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

dressing

1 ¼ c mayonnaise
¾ 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!

slow cooker turkey breast

[all recipes]

1 butterball turkey breast,
thawed
1 can whole berry
cranberry sauce
1 pack onion soup + dip
mix
¼ c orange juice
½ c apple cider
1 tsp poultry seasoning

1. place the turkey in the slow cooker. 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°F. let rest before slicing.

for the gravy

1. after the turkey is done, strain through a mesh strainer and pour the juices from the slow cooker into a saucepan. bring to a gentle simmer.
2. in a small bowl, whisk together 2 tbs cornstarch and 2 tbs cold water until smooth.
3. slowly whisk the slurry into the simmering juices until it thickens into a glossy gravy.
4. 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 ½-1 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 ½ c philadelphia
no-bake cheesecake
1 c whipped topping
3 tbs instant
vanilla pudding mix
⅓ c pumpkin egg nog
1 tsp vanilla extract
optional pinch of nutmeg

1. mix everything together and chill for 30 minutes before serving.
2. serve with holiday cookies, graham crackers or nila wafers.

pumpkin water pie

[no idea]

1 unbaked 9 inch pie crust
1 ½ c water
1 c granulated sugar
¼ c all purpose flour
2 tsp pumpkin pie spice
½ tsp cider vinegar
5 tbs 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 minutes or until the filling is set and the top is golden.
6. the pie will be jiggy 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
2x12 oz bags
marshmallows
4 c rice krispies cereal
4 c cornflakes 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!