

A FEW THANKSGIVING RECIPES



Judi's Oyster Dressing

2 lbs. ground meat (May also add a pound of pork)
6 cloves garlic, chopped
1 celery head chopped
2 pinches of thyme
1 cup parmesan cheese
1/2 lb of giblets chopped fine
2 bunches of green onions chopped
3 or 4 doz. oysters chopped with liquid
Italian bread crumbs

Brown meat, giblets, onions, garlic, pepper, and celery until soft, drain off fat. Add parmesan cheese, oyster and juice. Cook 20 minutes. Add enough bread crumbs to absorb liquid along with the thyme. Bake at 350 oven for 30 min. or stuff bird and bake, bake the turkey first and the last hour left for cooking stuff it with dressing.

Sausage Dressing

1lb sausage meat
1 onion finely chopped
6 cups coarse bread
 crumbs
2 stalks celery chopped
3 Tbs parsley minced
1 1/2 tsp salt
1/4 tsp pepper
1 Tbs poultry seasoning
2 eggs
1/3 cup cooking sherry

Saute onion and sausage together until brown. Combine bread crumbs, celery, parsley and seasonings with sausage. Allow to cool. Add eggs and sherry and mix thoroughly. Add enough water to moisten. Stuff turkey lightly.





Ole' Timey Dressing

12 slices toasted bread,
crumbled
1 pan corn bread, recipe
below
6 hard boiled eggs, diced
2 big onions, diced
6 stalks celery, diced
1 stick butter
2 t. crumbled, dried sage
broth from turkey
salt and pepper to taste

Saute the onions and celery in the butter. Crumble the toast and corn bread in big bowl. Add diced eggs and sauteed vegetables. Add the broth from the turkey. (I baste and bake my turkey with a stick of butter, white wine, seasoned pepper, and fresh-dried sage.) Taste to adjust seasonings, adding sage, salt, and/or pepper. The mixture should be moist. If you don't have enough broth, add hot water. Put in 9x13 pan and bake 1 hour at 400. This should be the texture of a moist cornbread. Serves 8-10.

Cornbread

1 cup flour
1 cup yellow corn meal
1 t. salt
4 t. baking powder
1/4 cup sugar
2 eggs
1 c. milk
1/4+ c. melted shortening (bacon grease is best)

Mix dry ingredients. Whip together and add eggs and milk. Stir in shortening. Bake in pie pan until golden brown. 425 for 15-20 minutes.



Cranberry Wobbler

1 1/2 Cups Ground fresh
cranberries
1 1/2 Cups cold Water
1/2 Cup Sugar
1 teaspoon Lemon juice
2 Packages 3-oz each, Jello,
lemon or orange
1/2 teaspoon Cinnamon
1/8 teaspoon Ground cloves
1/4 teaspoon salt
1 cup fresh Orange sectioned and diced
2 Cups Boiling Water
1/2 Cup chopped almonds or walnuts

Combine cranberries and sugar and set aside. Dissolve Jello and salt in the boiling water and add cold water and lemon juice, cinnamon and cloves. Chill until thickened. Fold in Cranberries and orange and nuts. Put in a 6 cup mold and chill 4 hours. Unmold and Garnish

Cranberry Gelatin Salad

1 package cherry
gelatin
1 & 1/2 cups
boiling water
1 can crushed pineapple, undrained
1 can whole-berry cranberry sauce
1 & 1/2 cups seedless red grapes, cut in half
1/4 cup chopped pecans

In a large bowl, dissolve gelatin in water. Stir in pineapple and cranberry sauce. Cranberry sauce will melt and mixture will be somewhat smooth. Press lumps out with the back of a spoon. Refrigerate for 30 minutes. Stir in grapes and pecans. Pour into a 2 qt serving bowl. Refrigerate until firm. May be prepared 1 or 2 days ahead. Servings: 8-10 1/2 cup servings



Cranberry Sauce With Jalapeno

Peppers

- 12 oz. fresh or frozen cranberries
- 1 cup water
- 1 cup granulated sugar
- 2 small Jalapeno peppers,
seeded and finely diced
- 1 Tbs. fresh lemon juice
- 1/2 cup Sherry of your choice

Rinse cranberries in cold water; drain. In a sauce pan, add water and sugar and stir to dissolve; bring to boil. Add cranberries, Jalapeno peppers, lemon juice and return to boil. Reduce heat and boil gently for 10 minutes, stirring occasionally. Add Sherry and stir well. Remove from heat and let cool completely at room temperature. Refrigerate in a glass container with a cover. Serve with turkey or chicken.

Stained Glass

Cranberries

- 4 cups fresh cranberries,
rinsed,
drained-not dry
- 2 cups sugar
- 4 TBS brandy



Spread berries in single layer in 9x13 glass pan. Sprinkle evenly with sugar. Cover with heavy foil and crimp the edges to seal the pan. Bake at 350 for 20 minutes. Very carefully move the casserole back and forth to coat the berries. Return to oven and bake ten more minutes. Again gently move the casserole back and forth. Place on cooling rack and COOL COMPLETELY before uncovering. Stir in brandy then spoon into hot sterilized quart jars. Seal and refrigerate. Store up to one month. Serve in cut glass bowl.

Sweet Potatoes and Cranberries

- 6 sweet potatoes
- 1 c. cranberry sauce
- 3/4 c. fresh orange juice
- 1/2 c. brown sugar
- 3/4 tsp. orange rind
- 3/4 tsp. cinnamon
- 1 1/2 Tbs. butter
- 1 c. cranberries
- 1/4 tsp. nutmeg

Boil sweet potatoes in their skins until barely tender. Peel, slice thickly and arrange in a buttered baking dish. In a saucepan, mix remaining ingredients. Simmer, uncovered, for 5 minutes. Pour over sweet potatoes and bake, uncovered, at 350 for 20 minutes or until glazed and hot.

Pumpkin Chiffon Pie

- 1 envelope unflavored gelatin
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 1/4 tsp. ginger
- 1/2 tsp. nutmeg
- 3/4 cup milk
- 2 egg yolks - beaten
- 2 egg whites
- 1/4 cup sugar

- 1/2 cup whipping cream - whipped
- 1 9" graham cracker crust
- whipped cream for garnish

Combine gelatin, sugar, salt, cinnamon, allspice, ginger, and nutmeg in a saucepan. Stir in the milk, egg yolks and pumpkin. Place over medium heat until mixture bubbles. Remove from heat and chill until partially set. Beat the egg whites until soft peaks form, gradually add the sugar and beat until stiff. Fold into the pumpkin mixture with the whipped cream. Pour into pie crust and chill for one hour. Decorate top with whipped cream rosettes.



Sweet Potato Pie with Marshmallows

- 2 deep dish pie crusts
- 4-6 medium size sweet potatoes
- 1 1/2 sticks of butter
- 2 pinches of salt
- 2 pinches of baking soda
- 2 1/2 - 3 cups of sugar (please note that the cups of sugar depends on how sweet you want your pies. You might even want to add a little more sugar or a little less.)
- 1 1/2 teaspoons of vanilla flavor
- 1 teaspoon of lemon juice
- 1 tablespoon of nutmeg
- 1 teaspoon of cinnamon
- 1 bag of miniature marshmallows

Heat oven to 350 . Peel potatoes and slice. Place potatoes in a pot of water. Water should cover potatoes. Boil potatoes until they are tender when you stick them with a fork they should fall apart. Drain potatoes and rinse well. Mash the potatoes and add butter, sugar, salt, baking soda, vanilla flavor, lemon juice, nutmeg, and cinnamon. Mix all the ingredients very well (mixture should be very, very creamy). Pour mixture into the pie shells. Bake the pies for about an hour or until the pie is firm. The pie will slightly brown. Take the pies out of the oven and cover the entire pies with marshmallows. Put back in the oven and bake for about another 10-15 minutes or until the marshmallows brown a little. Let cool and enjoy.



Pumpkin Pie Squares

- 1 c. sifted flour
- 1/2 c. rolled oats (quick-cooking)
- 1/2 c. brown sugar, firmly packed
- 1/2 c. butter or margarine
- 1 (13 1/2 oz.) can evaporated milk
- 2 eggs
- 3/4 c. sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. cloves
- Topping:
 - 1/2 c. chopped nuts (walnuts or pecans)
 - 1/2 c. brown sugar, firmly packed
 - 2 Tbs. butter

Combine first 4 ingredients in a bowl, using the electric mixer at low speed, until crumbly. Press into bottom of an ungreased 13x9x2 ungreased pan, and bake at 350 for 15 minutes. Combine pumpkin, evaporated milk, eggs, white sugar, salt, and spices and beat well. Pour into baked crust, and bake (at 350) for another 20 minutes. Mix topping ingredients while pumpkin is baking, then sprinkle topping evenly over filling. Return to oven and bake another 15-20 minutes, until filling is set. Cool, and cut into 2" squares. Makes about 2 dozen. This is delicious and easy, and makes a lot.