

A Thanksgiving

Add a delicious turkey, some dessert for an unforgettable Happy Thanksgiving and mashed potatoes, of course!

Sausage Apple Stuffing

Ingredients: 2 cups onion, chopped; 1 cup celery with leaves, chopped; 1 cup butter, divided; 2 cups chicken broth; 14 oz pkg + 6 oz pkg herb-flavored stuffing mix; 16 oz pkg ground pork sausage, browned & drained; 3 red apples, cored & chopped; 1 cup golden raisins; 1/2 cup chopped pecans; 1 tsp cinnamon; salt & pepper; 2 envelopes chicken instant seasoning & broth. Directions: Sauté onions & celery in 1/2 cup butter until onions are golden. Heat broth in saucepan over medium heat. Add remaining butter & cook until melted; set aside. In large bowl, combine stuffing mix, onion mixture, sausage, apples, raisins, nuts, instant seasoning & cinnamon. Blend w/ hands & add broth mixture 1 cup at a time until desired consistency. Sprinkle with salt & pepper. Spoon into buttered 9x13" pan. Cover & bake 30 min. @ 350°. Uncover and bake about 20-25 min. more.

Corn Casserole

Ingredients: 1 (15 1/4 oz) can whole kernel corn, drained; 1 (14 3/4 oz) can cream-style corn; 1 (8 oz) pkg Jiffy corn muffin mix; 1 cup sour cream; 1/2 cup (1 stick) butter, melted; Shredded medium cheddar cheese. Directions: In large bowl,

stir together the 2 cans of corn, muffin mix, sour cream & butter. Pour into greased casserole. Bake at 350 degrees for 40-45 min. Top with generous amount of cheese & return to oven 5 min.

iving Feast

pumpkin bread and a favorite Home Thanksgiving Feast of Wonder!!!

GIVE THANKS

Cranberry Bake



Ingredients: 2 cups fresh whole cranberries; 3 cups tart apple, peeled & chopped; 1 cup sugar; 1/2 tsp fresh lemon juice; 1/2 cup butter, melted; 1/2 cup packed

brown sugar; 1/2 cup Quick oats; 1/4 cup ^{chopped} walnuts. Directions: Mix together cranberries, apples, sugar, and lemon juice; stir well. Mix together butter, brown sugar, oats & walnuts. Spread cranberry mixture in greased 9x13 dish. Sprinkle brown sugar mixture on top. Bake for 60-70 minutes at 325 degrees until brown & bubbly.

A nice alternative to cranberry sauce!

Bean Soup



Ingredients: 1 can French Beans; 1 small can peas; 1 onion, chopped; 1 green pepper, chopped; 3 stalks celery, chopped; 1/2 cup pimientos; 1/2 T salt, 3/4 cup sugar; 1/4 cup oil; 1/2 cup vinegar; 2 tsp water; 1/2 tsp paprika

Directions: Mix 24 hours before serving!

Fun Fact: 13.7 pounds is the amount of turkey consumed by the typical American each year!