

Chi O Thanksgiving Recipes

Frosted Pumpkin Cookies

1 1/2 c brown sugar (packed)

1/2 c. shortening

2 eggs

1 3/4 c canned pumpkin

2 3/4 c all purpose flour

1T baking powder

1 t cinnamon

1/2 t nutmeg

1/2 t salt

1/4 t ginger

1 c raisins

1 c. chopped pecans

Heat oven to 400. Mix sugar, shortening, eggs and pumpkin thoroughly. Blend dry ingredients; add to pumpkin mixture, mix until well blended. Add raisins and pecans. Drop batter by teaspoonfuls on ungreased cookie sheet. Bake 12 to 15 mins or until lightly browned. Put frosting on cookies when completely cooled.

Frosting:

3 oz cream cheese

6 T butter, softened

3 c powdered sugar

1 t vanilla

1 t milk (or add more as needed for consistency)

Mix together and swirl on cookies!

Apple Crisp

2 1/2 lbs peeled, cored and thinly sliced apples (such as Granny Smith)

1 t cinnamon

1 t grated lemon zest

1 T fresh lemon juice

2 T sugar

Topping:

1 c flour

3/4 c oatmeal (such as quick-cooking or rolled oats)

1 c brown sugar, packed

1/2 c butter (8T), cut into 1/2 inch chunks so you can smooch it

1/2 t cinnamon

Preheat oven to 375.

Make topping using your fingers or a paddle attachment on a mixer. Work the butter with the rest of the topping ingredients until you have a coarse, crumbly texture. Set topping aside.

Toss apple slices with zest, juice, cinnamon and sugar.

Use a 2 qt. baking dish or 9 X 13 pan (you may want to spray pan with Pam or something to make it easier to clean later.) Put the apples into the pan and cover with the topping. Set the dish on a cookie sheet to catch any drips and bake until the juices from the fruit are bubbling and the topping is browned, about 1 hour and 10 minutes.

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Onion Casserole

6 c onions, sliced

2 sticks of butter (1 reserved for bread slice topping)

1 can cream of mushroom soup

1/4 c. milk

salt and pepper

1 pound Swiss cheese, shredded (or 1/2 lb Swiss and 1/2 lb Fontina if you feel fancy)-----don't worry about fancy--I use the Swiss because that's what I can find

1 baguette, sliced in 1/4" slices

Saute onions in 1 stick of butter until softened and translucent. Mix together soup, milk and salt and pepper to taste. Grease a baking dish and place onion/butter mix in bottom of dish. Pour soup mix over onions and spread around with a spatula if needed. Put shredded cheese on top of all. Cover with foil tightly and keep in refrigerator until Thanksgiving day.

Thanksgiving Day:

Preheat oven to 350.

Melt 1 stick of butter. Remove baking dish from fridge and remove foil. Dip slices of baguette into melted butter and place on top of shredded cheese.

Bake for 45 mins to 1 hour. Bread will be golden brown and cheese will be bubbly.

Orange Chipolte Spiced Pecan Mix

1 T orange rind, grated

1 T fresh orange juice

1 large egg white

2 c pecan halves

1 T dark brown sugar

1 t kosher salt

1/2 t ground chipolte chile pepper (see if you can find it or use a smoky flavored spice mix)

Cooking spray

1/2 c sweetened dried cranberries (such as Craisins)

Preheat oven to 225.

Combine first three ingredients in a medium bowl; stir with a whisk. Stir in pecans. Combine sugar, salt and pepper. Add to pecan mixture; toss well. Spread mixture in a single layer on a jelly roll pan coated with cooking spray. Bake at 225 for an hour, stirring occasionally. Remove from oven; cool completely. Stir in cranberries. Yield: 2 1/2 cups.

Recipe source: Cooking Light, November 2008.

Winter Rum Punch

2 qts orange juice

12-16 whole peppercorns

2 sticks of cinnamon (Trader Joes has)

1 t ground cloves

2 c rum (I use Capt Morgan's Spiced Rum but whatever will work)

1 c sweet vermouth

Sugar to taste

Simmer together the orange juice and spices for 30 minutes. Do not boil. Remove peppercorns and cinnamon sticks. Add rum and vermouth and sugar to taste. If making ahead let cool to room temp and then store in refrigerator until day of party.

Reheat on stove until warmed through, but not boiling, and then put into crockpot on low to stay warm.

12 servings.

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Make Ahead Turkey Gravy

Stage one:

5 to 6 turkey wings (or legs about 5 lbs)
2 onions, quartered
2 carrots, cut in 2" chunks
2 c. celery, cut in 1" chunks
1 c. white wine (or substitute chicken broth)
6 c. chicken broth

Stage two:

6 T butter or margarine, at room temperature
¾ c. all purpose flour

Stage three:

Turkey drippings
Salt and pepper to taste

Stage 1: Make Broth—must refrigerate overnight

Preheat oven to 400.

Place turkey wings and onions on cookie sheet sprayed with cooking spray. Rub a little oil on turkey wings and season with some salt and pepper. Roast 1 – 1 ½ hours until wings are brown. Remove from oven and put wings and onions into a dutch oven pan (5 to 6 qt. pan). Take 1 cup of wine (or broth) and empty onto warm cookie sheet. Using a spatula scrap up all brown bits on cookie sheet until cookie sheet is completely "clean" and wine is a light brown color. Add this liquid to the pot with the wings and onion. Add remaining carrots, celery, and 6 c. broth to pot. Bring to a boil then reduce the heat and simmer uncovered for 1 hour and partially covered for ½ hour. Remove from heat. Remove wings and strain broth into a bowl or saucepan using cheesecloth or a fine sieve for straining. Put container of broth into the refrigerator overnight. Fat will rise to top and can be scraped off with a spoon the next day. The broth will be jellied---don't worry---this will liquefy again when you heat it up in the next step.

Stage 2: Thicken gravy.

Mash softened butter and flour together to make a soft dough. (I use a stand mixer for this step.) Take this dough and smooch into a ball—divide into 4 equal parts.

Bring the jellied broth back to a boil and then reduce heat to simmer. Add 1 chunk of flour mixture at a time using a whisk to incorporate them together. Once all 4 chunks are added bring pot back to a boil and boil for three minutes stirring constantly. At this point, gravy can be cooled, put into container and frozen for use on Holiday.

Stage 3: Flavor gravy

(Don't forget to thaw the gravy if you've frozen it until now!)

After turkey is removed from roasting pan—spoon fat off of the drippings and discard. Stir juices into the pan (add up to 2 cups water if juices have evaporated in the oven) and scrape up the brown bits again. Don't add more than 2 cups of liquid to gravy or it will be too thin. Heat over medium low heat until heated through. Makes 6 to 7 cups of gravy.

Make Ahead Mashed Potatoes

5 lbs potatoes
½ c butter or margarine
½ c sour cream
1 – 8oz package of cream cheese, softened to room temperature
½ c to 1 c milk, warmed in microwave but not boiled

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Peel potatoes and cut into chunks. Put in a large pot, cover with water and boil until soft about 25-30 mins. Drain potatoes when soft. Put hot drained potatoes into large dutch oven pot or standing mixer and mash with potato masher. Add rest of ingredients and mix thoroughly. Butter or spray a casserole dish with cooking spray. Put potato mixture into greased casserole dish, cover and refrigerate overnight or up to a couple days. Bake at 350 for 45 minutes to 1 hour uncovered until heated through.

Make Ahead Stuffing

1 bag dry stuffing (I use Pepperidge Farm cubed herbed stuffing 14 oz size)
2 ½ c Chicken broth
4 T Butter or margarine
2 c chopped celery, at least
2 c chopped onion

Melt butter in frying pan. Add celery and onion and sauté until softened and onions are translucent. Empty bag of stuffing mix into a large bowl. Dump butter, celery and onions into stuffing and make around with a spatula. Add chicken broth until stuffing is as moist as you like it. Refrigerate until ready to use. Can heat up in a covered casserole dish for 30 mins or until hot at 350. Can use to stuff turkey cavity too and have some for a separate “non-Turkey” stuffing casserole. Use oven cooking bag to hold stuffing and pierce with several slits to allow steam to escape and drippings to get in bag. Smoosh up the end of the cooking bag to the entrance to the turkey cavity and truss turkey. Remove by pulling on bag when turkey is removed from oven for cooling and carving. Can keep warm in oven, covered, until serving time.

Make Ahead Green Bean Casserole

Traditional green bean casserole can be made ahead and refrigerated without adding the French Fried onion topping on top of the casserole. When ready to heat, add your remaining French Fried onion to the top and heat the casserole until heated through, about 45 mins to 1 hour at 350.

Make Ahead Sweet Potato Casserole

3 c. peeled, cooked and mashed sweet potatoes or yams
1 c. sugar
1/3 butter, melted
2 eggs
1 t vanilla
1 t cinnamon
¼ t gr. Nutmeg
¼ c heavy cream, half and half or whole milk or 2 % milk

Mix together all ingredients. Refrigerate or freeze. When ready to use, take refrigerated or thawed casserole and cover with topping. Bake at 350 until heated through 45 mins to 1 hour.

Topping

1 c brown sugar
1 c walnuts, chopped
1/3 c flour
3 T butter, melted

Mix together with fork. Can freeze or refrigerate topping until ready to use. Sprinkle over casserole when ready to use.

Cranberry Liqueur

Yield

4 1/2 cups (serving size: 1/4 cup)

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Ingredients

- 2 cups sugar**
- 1 cup water**
- 1 (12-ounce) package fresh cranberries**
- 3 cups vodka**

Combine sugar and water in a medium saucepan; cook over medium heat 5 minutes or until sugar dissolves, stirring constantly. Remove from heat, and cool completely.

Place cranberries in a food processor; process 2 minutes or until finely chopped. Combine sugar mixture and cranberries in a large bowl; stir in vodka.

Pour the vodka mixture into clean jars; secure with lids. Let stand 3 weeks in a cool, dark place, shaking every other day.

Strain the cranberry mixture through a cheesecloth-lined sieve into a bowl, and discard solids. Carefully pour liqueur into clean bottles or jars.

Chi O Cranberry Cosmopolitans

- 1/2 cup Cranberry Liqueur**
- 1/4 cup Cointreau**
- 2 tablespoons lime juice**

Mix with 1 cup crushed ice; strain into martini glass. Makes 2 cocktails."

Recipe Source: [Cooking Light](#), December 2003

“Thanksgiving” in a Crockpot

This very easy recipe put Thanksgiving in reach for everyone with a crockpot. Kids away at school, “on-your-own” Thanksgivings when you can’t go home, our more senior family members who may be unable to gather at the same time or just anytime for a quick tasty dinner from the crockpot.

- 1 package boneless, skinless chicken breasts or chicken tenders**
- OR--*
- 1 package thin sliced boneless, skinless turkey cutlets or tenders (not all groceries carry this product)**
- 1 box of chicken stuffing mix (such as Stovetop Stuffing or similar)**
- 1 can of cream of celery soup**

Spray crockpot with cooking spray. Place poultry pieces into crockpot. Open soup and spread soup (without adding water) over top of poultry. Make stuffing, but instead of 1 ¾ cup of water called for on box add only 1 c water and no butter. (Water does not have to be heated—just mix together until all pieces are moistened. Don’t worry if the stuffing is crunchy—it won’t be by the time you eat!) Cook on high for 3 hrs (for poultry tenders) or 4 hours for larger cuts of poultry. The poultry will be in a gravy like sauce and the stuffing will be on the top of the pot.