

# Oven Roasted TURKEY



## Ingredients:

### TURKEY

- 14 pound whole turkey
- 1 batch Herb Butter, recipe below
- Salt and pepper
- 1 onion, peeled and quartered
- 2 carrots, peeled and chopped into chunks
- 2 celery stalks, cleaned and chopped into chunks
- 2 cups turkey stock or chicken stock
- 1 cup dry white wine or water
- Prepared stuffing or extra chopped vegetables (1 onion 1 carrot, 1 stalk of celery)

### HERB BUTTER

- 2 tablespoons butter, softened
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons fresh thyme, minced
- 2 teaspoons [poultry seasoning](#)

## Instructions:

- Preheat oven to 450 degrees.
- Combine all ingredients for herb butter together (I do this in a food processor); set aside.
- Clean turkey - remove neck and gizzards from the cavity.
- Rinse the turkey thoroughly with cold water, including the cavity.
- Pat dry with paper towels.
- Season the outside and cavity generously with salt and pepper.
- If stuffing the bird, fill the cavity with stuffing. If not stuffing the bird, fill the cavity with extra vegetables.
- Rub herb butter all over the outside of the bird, including the underneath.
- Place chopped onion, carrots and celery in the bottom of the pan.
- Add stock and wine.
- Place bird on top of veggies and stock.
- Cover loosely with foil.
- Roast at 450 degrees for 30 minutes.
- Turn oven down to 325 degrees and roast for 12-15 minutes per pound or until internal temperature (between the leg and breast) reaches 165 degrees.
- Remove foil during the last 30 minutes of roasting if turkey needs to brown more.
- Remove turkey from oven, cover with foil and let rest for 15-30 minutes before carving.

# Grandma's BEST STUFFING



## Ingredients:

- 3 loaves sandwich bread
- 12 tablespoons butter
- 4 onions diced
- 1 head of celery diced
- 2 tablespoons dried sage
- 4 teaspoons [poultry seasoning](#), divided
- 1/2 cup turkey broth or chicken broth
- Salt and pepper to taste

## Instructions:

- Cut bread into one inch cubes and allow to sit out and dry, preferably over night. Or you could toast them in a 300 degree oven for 20 minutes.
- Melt butter in a large skillet.
- Add onions, celery, sage and 2 teaspoons of poultry seasoning.
- Saute until vegetables are translucent and tender.
- Add dried bread to a large mixing bowl. Add onion mixture to bread cubes and stir to combine.
- Add broth, remaining poultry seasoning and salt and pepper; stir to combine.
- Place stuffing in a greased 13x9 baking dish and bake for 30 minutes.
- Stuffing can also be placed inside the turkey cavity and roasted with your turkey.

# Stuffing WITH SAUSAGE & APPLES



## Ingredients:

- 2 tablespoons butter
- 1 pound Hatfield Italian sausage
- 1 cup diced celery
- 1/2 cup diced onion
- 1 tablespoon minced fresh thyme
- 2 teaspoons [poultry seasoning](#)
- 2 Granny Smith apples peeled and diced
- 8 cups dried Italian bread cubes
- 1 cup dried cranberries
- 1/2 cup chopped pecans
- 2 cups turkey stock
- 1 egg
- Salt and pepper to taste

## Instructions:

- In a large skillet over medium high heat, cook sausage, making sure to break it up into fine pieces.
- Cook for about 5 minutes then add celery and onions; continue cooking until sausage is no longer pink.
- Add thyme, poultry seasoning and apples; stir to combine.
- Cook for an additional 5 minutes to soften apples a bit.
- Meanwhile, place dried bread cubes in a large bowl.
- Stir in cranberries and pecans.
- Add sausage and apple mixture to bread cubes; stir to combine.
- Taste for seasoning; add salt and pepper as needed.
- Whisk egg into turkey stock and pour over bread cubes; stir to combine.
- Place mixture in a buttered baking dish.
- Bake at 350 degrees for 30 minutes.

# *Brown Sugar* ROASTED SWEET POTATOES



## Ingredients:

- 3 sweet potatoes, peeled and cut into 1 inch pieces
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- Pinch ginger
- ½ teaspoon salt
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 2 tablespoons butter

## Instructions:

- Place chopped sweet potatoes on a rimmed baking sheet.
- In a small bowl combine the brown sugar, cinnamon, nutmeg, ginger and salt; sprinkle evenly over sweet potatoes.
- Place butter and honey in a small microwave safe bowl.
- Microwave on high for 15-30 seconds until melted.
- Drizzle over the sweet potatoes.
- Roast at 350 degrees for 30 minutes or until sweet potatoes are fork tender and caramelized.

# *Cranberry* & ORANGE RELISH



## **Ingredients:**

- 3 pounds whole fresh cranberries
- 1 large orange peeled
- 2 large apples peeled
- 8.5 ounce can crushed pineapple drained
- 1 cup sugar

## **Instructions:**

- Grind cranberries, orange and apples using a meat grinder or food processor.
- Stir in sugar and pineapple.
- Additional sugar may be required depending on how tart the cranberries are.
- Stir to combine and refrigerate for at least 4 hours.

# Slow Cooker GREEN BEAN CASSEROLE



## Ingredients:

- 3 14.5 oz cans green beans drained
- 1 10.5 oz can cream of mushroom soup
- 3/4 cup milk
- 2 teaspoons soy sauce
- 1 teaspoons [House Seasoning Blend](#)
- 1 1/2 cups french fried onions

## Instructions:

- Combine soup, soy sauce, milk, black pepper, green beans and 1/2 cup of the French fried onions in a slow cooker.
- Stir to combine.
- Cook on low for 2-3 hours or until bubbly.
- Stir the mixture and top with remaining French fried onions.
- Cover and cook for an additional 10 minutes.

## Recipe Notes

I have found that this recipe does not come out the same if you use frozen or fresh green beans. I've found it tastes best with canned green beans.

# Slow Cooker MASHED POTATOES



## Ingredients:

- 3 pounds Yukon Gold potatoes, peeled and cut into quarters
- Water
- 1 teaspoon salt
- 1/4 cup butter
- 1/4 cup sour cream
- 2/3 cup half and half
- 1 teaspoon salt
- 1/2 teaspoon black pepper

## Instructions:

- Put potatoes in the bowl of a slow cooker.
- Pour enough water over the potatoes to just cover them.
- Add salt.
- Cover and cook on high for 3-4 hours, or on low for 6-8 hours, or until the potatoes are soft.
- When potatoes are done, mash the potatoes to your desired consistency.
- Stir in butter, half and half, sour cream, salt and pepper. You can add more half and half to reach your desired consistency.
- Keep in slow cooker on "warm" setting until ready to eat.

# *Loaded* MASHED POTATO CASSEROLE



## Ingredients:

- 12 servings of instant mashed potatoes, prepared
- 1 cup sour cream
- 4 oz . cream cheese, softened
- 1 1/2 teaspoon [House Seasoning Blend](#)
- 2 cloves of garlic, minced
- 2 green onions (whites and greens), chopped
- 3 slices bacon, cooked and crumbled
- 1/4 cup shredded cheddar cheese
- 1/4 cup shredded Monterey Jack cheese
- 1/4 cup butter, cubed

## Instructions:

- Preheat oven to 350 degrees.
- In a large bowl, combine prepared potatoes, sour cream, cream cheese and house seasoning.
- Pour potatoes into a 13x9 baking dish that has been sprayed with non-stick cooking spray.
- Evenly place cubes of butter on top of potatoes.
- Spread cheeses evenly on top. Sprinkle green onions and bacon on top of cheese.
- Bake at 350 degrees for 30 minutes.

# *Parmesan* ROASTED BRUSSELS SPROUTS



## Ingredients:

- 10 ounces fresh Brussels sprouts, trimmed
- 3 cloves whole garlic, peeled and minced
- 1 tablespoon olive oil
- 1 teaspoon [House Seasoning Blend](#)
- 1/4 cup fresh grated parmesan cheese, divided

## Instructions:

- Preheat oven to 400 degrees.
- Toss together Brussels sprouts, garlic, olive oil, House Seasoning blend and 1/8 cup parmesan; spread on a baking sheet.
- Roast for 20-25 minutes or until Brussels sprouts are fork tender.
- Toss with remaining Parmesan cheese and serve.

# *Garlic* ROASTED CARROTS



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## Ingredients:

- 3 cups matchstick sized carrots (baby carrots can be used)
- 5 tablespoons butter
- 1 tablespoon garlic, minced
- 1 teaspoon [House Seasoning Blend](#) (or salt and pepper to taste)

## Instructions:

- Preheat oven to 425 degrees.
- Cut carrots into matchstick sized pieces and arrange on foil lined baking sheet.
- Place butter in a microwave safe bowl; add garlic.
- Microwave butter and garlic for 30 seconds, or until butter is completely melted.
- Pour melted butter and garlic over carrots.
- Add House Seasoning Blend; toss to coat.
- Roast for 25 minutes or until carrots are tender and slightly golden.

# *Rosemary* DINNER ROLLS



## Ingredients:

- 12 frozen unbaked dinner rolls (I use Rhodes)
- 4 tablespoons salted butter, melted
- 1 tablespoon fresh Rosemary, coarsely chopped
- Coarse Sea Salt

## Instructions:

- Spray an iron skillet with cooking spray.
- Place frozen rolls in the skillet, leaving enough room for the rolls to rise.
- Cover skillet with a clean dish towel and place in a warm place to rise until doubled in size.
- This may take several hours.
- After rising, brush rolls with melted butter and sprinkle with chopped rosemary.
- Bake according to the package directions on the rolls (usually 400 degrees for 15 to 20 minutes), until rolls are a deep golden brown on top.

# Pumpkin SQUARES



## Ingredients:

### CRUST

- 1 1/4 cups flour
- 3/4 cups old fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup pecans, chopped
- 2/3 cup butter, melted

### FILLING

- 4 eggs
- 2 15 oz cans solid pack pumpkin
- 2 14 oz cans sweetened condensed milk
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 teaspoon salt

## Instructions:

- Preheat oven to 350 degrees.
- Combine all of the crust ingredients in a large bowl. Mix until completely combined.
- Press into the bottom of a 10 inch x 15 inch rimmed baking sheet.
- Bake for 15 minutes or until crust turns a light golden color.
- Meanwhile, mix all of the filling ingredients together in a large bowl.
- Pour onto baked crust.
- Bake for 30-35 minutes or until a cake tester inserted into the center of filling comes out clean.
- Allow to cool and serve with whipped cream.

# *Pumpkin* POKE CAKE



## Ingredients:

- 1 15.25 spice cake mix
- 1 15 oz can pumpkin
- 1/2 cup milk
- 1 14 oz can sweetened condensed milk
- 1 teaspoon pumpkin pie spice, plus more for topping
- 8 oz whipped topping, thawed

## Instructions:

- Preheat oven to 350 degrees.
- Spray a 9x13 cake pan with non-stick cooking spray.
- Add cake mix, pumpkin and milk to bowl and mix until combined.
- Transfer mixture to prepared cake pan.
- Bake for 30 minutes or until a toothpick inserted into the middle of the cake comes out clean.
- Allow cake to cool for 10 minutes.
- Meanwhile, add pumpkin pie spice to sweetened condensed milk and stir to combine.
- When cake has cooled slightly, use the handle of a wooden spoon to poke holes all over the top of the cake.
- Pour the sweetened condensed milk mixture over the top of the cake allowing it to seep into the holes. Use a spatula to spread the mixture into the holes if needed.
- Allow cake to cool completely.
- Top with whipped topping and sprinkle additional pumpkin pie spice over the top of the cake.

# Marinated CHEESE



## Ingredients:

- 0.7 ounce envelope Italian dressing mix (I use Good Seasons)
- 1/2 cup vegetable oil
- 1/4 cup white vinegar
- 2 tablespoons minced green onion
- 2 tablespoons water
- 1 1/2 teaspoon sugar
- 8 ounce block Monterey Jack cheese, chilled
- 8 ounce block Cheddar cheese, chilled
- 8 ounce package cream cheese, chilled
- 4 ounce jar chopped pimiento, drained

## Instructions:

- Whisk together first 6 ingredients; Set aside.
- Cut Monterey Jack cheese in half lengthwise; Cut each half crosswise into 1/4-inch-thick slices.
- Repeat with Cheddar cheese and cream cheese.
- Arrange cheese in 4 rows in a shallow 2-qt. baking dish, alternating Monterey Jack cheese, Cheddar cheese, and cream cheese.
- Pour marinade over cheese.
- Cover and chill at least 8 hours.
- Drain marinade; arrange cheese on a platter in rows.
- Top with pimiento, and serve with assorted crackers.

# Mulled APPLE CIDER



## Ingredients:

- 1 gallon apple cider
- 1 orange, cut into slices
- 30 (or so) whole cloves
- 3-4 cinnamon sticks
- 5-6 star anise pods
- 1/8 teaspoon grated fresh nutmeg

## Instructions:

- Slice orange into 1/4 inch thick rounds.
- Stud each orange slice with 5-6 cloves each.
- Place all ingredients in a large slow cooker.
- Set to low and allow to simmer for at least 2 hours.
- Serve warm in mugs.