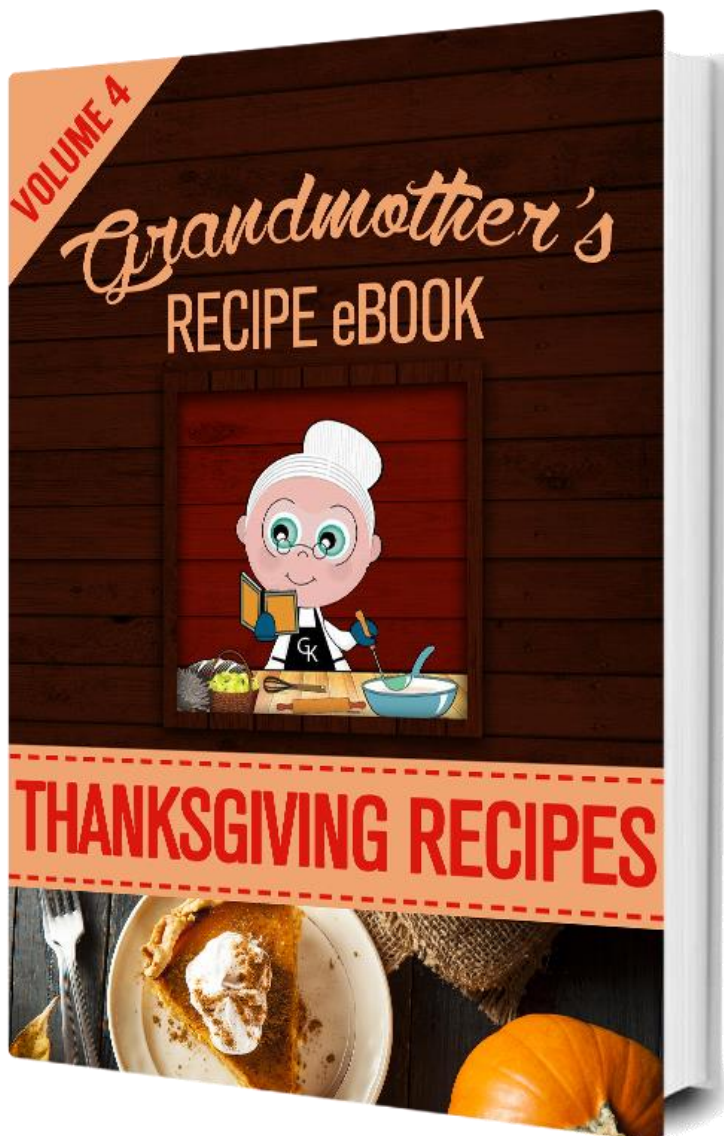


4 COMPLETE MEAL MENU IDEAS

ALL THE RECIPES FOR MAIN MEALS ARE BASED ON 10 PEOPLE
YOU CAN ADJUST THE RECIPE AMOUNTS TO SUIT YOUR GROUP

TURKEY DINNER WITH ALL THE FIXINS

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GLAZED PINEAPPLE HAM DINNER

[Pages 13-17](#)

MAPLE GLAZED SALMON DINNER

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VEGETARIAN DINNER

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27 DELICIOUS DESSERTS

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YUMMY LEFTOVER MEAL IDEAS

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QUICK REFERENCE GUIDE

[Conversion chart - Page 3](#)

[Turkey safety - Page 6](#)

[Homemade pie crust - Page 29](#)

[Stabilized whipping cream - Page 33](#)

[Pumpkin Puree - Page 42](#)

[Homemade Turkey Noodle Soup - page 56](#)



CONVERSION CHART



Large Volume Equivalents

1 cup = 8 fluid ounces = $\frac{1}{2}$ pint
 2 cups = 16 fluid ounces = 1 pint
 3 cups = 24 fluid ounces = $1\frac{1}{2}$ pints = $\frac{3}{4}$ quart
 4 cups = 32 fluid ounces = 2 pints = 1 quart
 6 cups = 48 fluid ounces = 3 pints = $1\frac{1}{2}$ quarts
 8 cups = 64 fluid ounces = 2 quarts = $\frac{1}{2}$ gallon
 16 cups = 128 fluid ounces = 4 quarts = 1 gallon

Metric Conversion Chart

1 teaspoon = 5 ml
 1 tablespoon = 15 ml
 $\frac{1}{4}$ cup = 60 ml
 $\frac{1}{3}$ cup = 80 ml
 $\frac{1}{2}$ cup = 120 ml
 $\frac{2}{3}$ cup = 160 ml
 $\frac{3}{4}$ cup = 180 ml
 1 cup = 240 ml
 1 pint = 475 ml
 1 quart = .95 liter
 1 gallon = 3.8 liters

Small Volume Equivalents

1 tablespoon = 3 teaspoons = $\frac{1}{2}$ fluid ounce
 2 tablespoons = $\frac{1}{8}$ cup = 1 fluid ounce
 4 tablespoons = $\frac{1}{4}$ cup = 2 fluid ounces
 5 tablespoons = $\frac{1}{3}$ cup = $2\frac{2}{3}$ fluid ounces + 1 teaspoon
 6 tablespoons = $\frac{3}{8}$ cup = 3 fluid ounces
 8 tablespoons = $\frac{1}{2}$ cup = 4 fluid ounces
 10 tablespoons = $\frac{2}{3}$ cup = $5\frac{1}{3}$ fluid ounces + 2 teaspoons
 12 tablespoons = $\frac{3}{4}$ cup = 6 fluid ounces
 14 tablespoons = $\frac{7}{8}$ cup = 7 fluid ounces
 16 tablespoons = 1 cup = 8 fluid ounces

Cake Pan Size Conversions

20cm spring form pan=8 inch
 20cm square pan=8 inch
 23cm spring form pan = 9 inch
 25cm spring form pan = 10 inch

F to C Degrees Conversion Chart

225F = 110C = Gas Mark $\frac{1}{4}$
 250F = 120C = Gas Mark $\frac{1}{2}$
 275F = 140C = Gas Mark 1
 300F = 150C = Gas Mark 2
 325F = 160C = Gas Mark 3
 350F = 180C = Gas Mark 4
 375F = 190C = Gas Mark 5
 400F = 200C = Gas Mark 6
 425F = 220C = Gas Mark 7
 450F = 230C = Gas Mark 8
 475F = 240C = Gas Mark 9
 500F = 260C = Gas Mark 10
 550F = 290C = Gas Mark 11

Weight Conversion

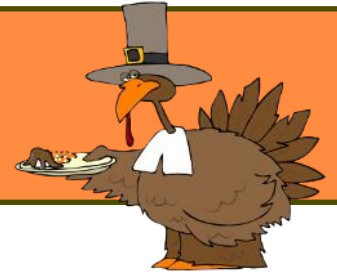
$\frac{1}{2}$ oz = 15g
 1 oz = 25 g
 2 oz = 50 g
 3 oz = 75 g
 4 oz = 100 g
 6 oz = 175 g
 7 oz = 200 g
 8 oz = 250 g
 9 oz = 275 g
 10 oz = 300 g
 12 oz = 350 g
 1 lb = 500 g
 $1\frac{1}{2}$ = 750 g
 2 lb = 1 kg

Bar Drink Measurements

1 dash = 6 drops
 3 teaspoons = $\frac{1}{2}$ ounce
 1 pony = 1 ounce
 1 jigger = $1\frac{1}{2}$ ounce
 1 large jigger = 2 ounces
 1 std. whiskey glass = 2 ounces
 1 pint = 16 fluid ounces
 1 fifth = 25.6 fluid ounces
 1 quart = 32 fluid ounces



TURKEY DINNER WITH ALL THE FIXINGS'



Preparing And Cooking The Turkey

[Pages 5-6](#)



Homemade Gravy

[Page 7](#)



Easy Batter Dinner Rolls

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Stove Top & Turkey Stuffing

[Page 8](#)



The Vegetables

[Page 11](#)



Cranberry Sauce

[Page 9](#)



Veggie & Dip Appetizer Plate

[Page 10](#)



Cranberry Drinks

[Page 12](#)



Wine Suggestions

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Number Of Servings	Weight	Stuffed Cooking Time	Unstuffed Cooking Time
4 to 6	10 -12 lb. (4.5-5kg)	3 ½ - 3 ¾ hours	3 - 3 ¼ hours
8 to 10	12 -16 lb. (5.5-7kg)	3 ¾ - 4 hours	3 ¼ - 3 ½ hours
12 to 16	16 - 22 lb. (7-10kg)	4 - 4 ½ hours	3 ½ - 4 hours

DEFROSTING THE TURKEY—2 METHODS

Method One

- ⇒ Leave turkey in packaging in the refrigerator.
- ⇒ Never thaw it at room temperature.
- ⇒ To thaw, place your frozen packaged turkey on large tray in refrigerator.
- ⇒ Allow 24 hours for 5lbs (2.5kg) of turkey.

Method Two

- ⇒ Place packaged turkey in large container or sink; cover with cold water.
- ⇒ Allow 1 hour per pound (500g) thawing time.
- ⇒ It is important to change the water at least every hour so the water remains fresh.

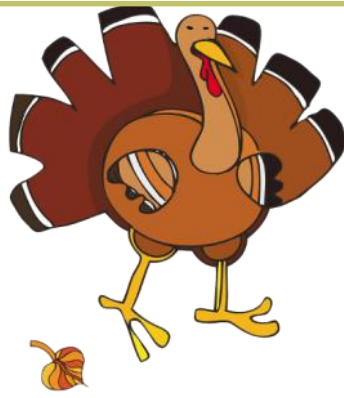
ONCE DEFROSTED

1. Rinse the turkey with cold water then pat dry inside and out with paper towels.
2. For an unstuffed bird sprinkle cavities with ½ teaspoon each salt and pepper and generous sprinkle of fresh or dried herbs, such as savory, thyme or sage.
3. For stuffed turkey, stuff both cavities loosely just before roasting. (See more on stuffing on page 8)
4. Never stuff turkey ahead of time.

TIPS ON ROASTING TIME

- To Roast the Turkey – Tent the turkey with foil.
- Roast in 325°F oven, removing the foil for the last hour or until the thermometer reads 185°F.
- You must put the turkey into the thickest part of the turkey for a true reading of temperature.
- If you are using a **convection oven**, reduce the time by 25%. When roasting your turkey in a convection oven, you should bake the stuffing in a separate dish while the turkey is standing. This is because, cooking a stuffed bird in a convection oven may not have enough time to reach a safe temperature.





COOKING THE TURKEY

STUFFING THE TURKEY

¼ cup butter, melted

1 tablespoon dried herb such as savory, thyme or sage

1 tablespoon salt

1 tablespoon pepper

1. If you are stuffing the inside of your bird, rprepare your stuffing using the recipe on page 8.

2. Into your rinsed and dried turkey, pack the stuffing into the neck cavity.

**Note: If you use the poultry bags available and stuff the stuffing into the bags inside the turkey, it is very easy to remove the stuffing when cooked.*

3. Once the neck is stuffed, skewer the skin over stuffing to back. Twist the wings under the back.

4. Now stuff the body cavity.

Tuck the legs under the band of skin or tie them together with kitchen string.

5. Place, breast side up, on a rack in roasting pan.

6. Combine melted butter, herbs, salt and pepper and brush over turkey

7. Cover loosely with foil and leave the ends open.

1. Add 1 inch of water to roasting pan.
2. Roast the turkey at 325°F
3. Baste every 30 minutes for the cooking time.
For the final hour of roasting, remove the foil and roast until the thermometer inserted in the thickest part of the breast or thigh reaches 180°F and the stuffing is 165°F.
4. Check roasting chart (page 5) to determine roasting time.
5. Transfer to a large platter, tent with foil and allow it to stand for 30 minutes before carving.
6. Use drippings in roasting pan to prepare gravy on page 7.
7. Spoon the stuffing out of the turkey and place into an oven proof bowl. Cover with a lid or tinfoil and set into the turned off, but warm oven. You can keep the stuffing warm by putting it into the oven until you are ready to set out onto the table.



At this point in the preparations, all your vegetables should be prepared and on the stovetop cooking. Timing is the most critical part of this meal. All the food items are actually easy to prepare, but in order for everything to be ready at the same time and served piping hot, you need to plan your cooking times.





MAKING THE GRAVY

THE GRAVY

1/4 cup flour

1 cup cold water

1/2 teaspoon salt

Turkey roasting pan filled with juices from cooking

1. Remove turkey from roaster and place on a large platter, and tent with tinfoil to stay warm.
2. Put turkey roaster with leftover juices on stove top, and bring to boil.
3. Stir together flour, cold water and salt.
4. Scoop 1 cup of warm turkey stock into flour mixture and mix well.
5. Stir flour mixture back into the roasting pan filled with turkey stock.
6. To thicken even more, repeat steps 1-4 creating more flour mix.
7. Scrape the brown bits from the bottom of the roasting pan for more flavor. If you want more gravy, just add a bit more water from the boiling vegetables.
8. Strain mixture of lumps.
9. Reduce the heat and simmer for 5 more minutes.
10. Turn off.
11. Just before you serve the meal reheat the gravy so that it is piping hot.

SAFETY TIPS TO PREVENT CONTAMINATION AND HAVE A SAFE HOLIDAY FEAST

Keep your turkey cold.

Store turkey in refrigerator or freezer immediately after it is purchased. Use refrigerated poultry within three days.

Thaw slowly.

Thaw turkey in refrigerator, allowing 24 hours thawing time for each 5 lbs. (2.5 kg) of turkey. Do not thaw turkey at room temperature.

Change water if thawing in the sink.

Or, thaw turkey in cold water, keeping it in original wrapping and changing water regularly to ensure water remains cold.

Do not rinse raw turkey.

This can spread bacteria everywhere water splashes, creating a safety hazard.

Watch those drops.

Disinfect anything touched by raw turkey or drippings from thawing. For mild bleach solution, use 1 teaspoon bleach per 3 cups water.

Use meat thermometer and cook turkey until thickest part of breast or thigh is at least 185°F.

Cook stuffing separately.

Or stuff turkey just prior to roasting and remove as soon as bird is cooked. Cook stuffing to a minimum of 165°F.

Leftovers need attention.

Refrigerate all leftovers within two hours of cooking, cutting and deboning meat from large cooked turkey.





STUFFING FOR INSIDE THE TURKEY

Makes enough for an 8-10lb. turkey

¼ cup finely chopped onions

½ cup chopped celery

⅓ cup butter

4 cups bread cubes

¼ teaspoon pepper

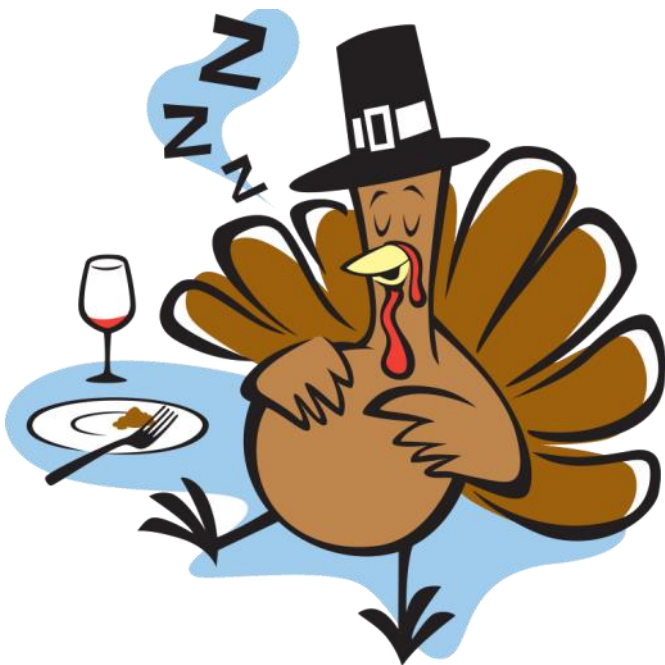
2 eggs, beaten

½ teaspoon salt

¼ to ½ teaspoon ground sage

¼ to ½ teaspoon poultry seasoning

1. Sauté onion and celery in the butter until softened.
2. Combine onion mixture with bread, pepper, eggs, salt, sage and poultry seasoning in a large mixing bowl.
3. Stuff the turkey. (Page 6)



STOVE TOP STUFFING FROM SCRATCH

8 slices of bread

3 tablespoons unsalted butter

1 stalk celery, chopped

1 small onion, finely chopped

2 cloves garlic, minced

1 tablespoon dried parsley

or 2 tablespoons chopped fresh parsley

½ teaspoon sage

¼ teaspoon marjoram

¼ teaspoon pepper

¼ teaspoon kosher salt

1¼ cups chicken stock

1. Preheat the oven to 350°F
2. Place the bread evenly on a sheet pan and toast in the oven for 8-10 minutes or until golden brown.
3. Then flip the bread slices and toast until the other side is golden brown, roughly 6 minutes more. Remove the toasted bread from the pan and dice into ¼ - ½ inch cubes and set aside.
4. Dice the celery and onion and remaining ingredients so that you have them on hand.
In a large sauce pan, melt the butter and kosher salt over medium heat.
5. Add the celery, onion and garlic and cook until the veggies are softened and the onion starts to become translucent. About 5 minutes.
6. Add the herbs, spices and chicken stock to the mix and stir. Bring to a boil for 5 minutes.
When the mixture hits a rolling boil add the bread cubes. Mix the cubes into the liquid quickly, then cover.
7. Remove from the heat and let it sit for 5 minutes before you use a fork to fluff the mixture.
Serve hot.



FRESH CRANBERRY SAUCE

- 1 (12oz) package of fresh cranberries
- 1 cup orange juice
- 1 cup white sugar
- 1. Make one day ahead so it is nice and cold when served.
- 2. In a medium saucepan over medium heat, dissolve the sugar in the orange juice.
- 3. Stir in the cranberries, and cook until they start to pop (about 10 minutes).
- 4. Remove from heat, and transfer to a bowl. Cranberry sauce will thicken as it cools.
- * Double the recipe if you have cranberry lovers.



Make the Cranberry sauce the day ahead. Once the cranberry sauce is made and has cooled transfer to a container with a lid and put into the refrigerator. When it is time to serve, divide it into 2 or 3 small decorative dishes that can be strategically placed on the dinner table. It will make the table look festive and guests will easier access to the cranberries.



EASY BATTER DINNER ROLLS

- $\frac{1}{2}$ cups milk
- $\frac{1}{4}$ cup granulated sugar
- 2 teaspoons salt
- $\frac{1}{4}$ cup shortening
- 1 teaspoon sugar for the yeast
- 1 envelope active dry yeast
- 2 $\frac{3}{4}$ cups all purpose flour
- $\frac{1}{2}$ cup additional all purpose flour

Makes 16 to 18 dinner rolls.

1. Scald the milk.
2. Pour into a large bowl and add the sugar, salt and shortening. Stir until the shortening melts. Cool to lukewarm.
3. Dissolve the 1 teaspoon sugar into the warm milk. (100°F) and over this sprinkle the active dry yeast. Let stand for 10 minutes then stir briskly with a fork. Add the softened yeast to the lukewarm milk mixture. Stir.
4. Beat in the flour and beat vigorously by hand or with an electric mixer for 3 minutes or until smooth. Then gradually beat in with a spoon the additional $\frac{1}{2}$ flour.
5. Cover with a greased wax paper and a damp cloth and let rise until doubled (about 1 hour). Keep in a warm place.
6. Stir down risen dough and let stand for 10 minutes.
7. Fill greased muffin cups $\frac{3}{4}$ full of dough. Let rise until doubled in bulk (about $\frac{3}{4}$ hour).
8. Bake in preheated oven 375°F oven for about 20 to 25 minutes.
9. Pop out of muffin tins onto cooling racks.



Make the Dinner rolls first thing in the morning before you put the turkey in, or the day ahead.



VEGGIES & DIP PLATTER

DIP

- 1 cup mayonnaise
- 1 cup sour cream
- 1 tablespoon dried onion flakes
- 1 tablespoon dried parsley
- 1 teaspoon dried dill
- 1 teaspoon seasoning salt
- ½ teaspoon garlic powder
- 1 cup finely grated cheddar cheese

1. Mix all ingredients together until combined well. Transfer to a nice serving bowl, cover & chill overnight in the refrigerator.
2. Put into a serving bowl, cover with plastic wrap & chill in refrigerator overnight.

VEGETABLES

- 2 medium sized carrots, peeled and cut into 3" lengths
- 2 sticks of celery, cut into thin 3" lengths
- 24 bite sized tomatoes
- 1 small broccoli head, cut into florets
- 1 small cauliflower head, cut into florets
- 1 long English cucumber, cut into slices

1. Arrange the cut vegetables on a serving platter.
2. Place out with the dip for as an appetizer when you guests arrive.



Make the Dip the day ahead.
Clean and cut the vegetables the day ahead and store them in a sealed container.

Arrange the vegetables onto you serving dish the day of the meal.

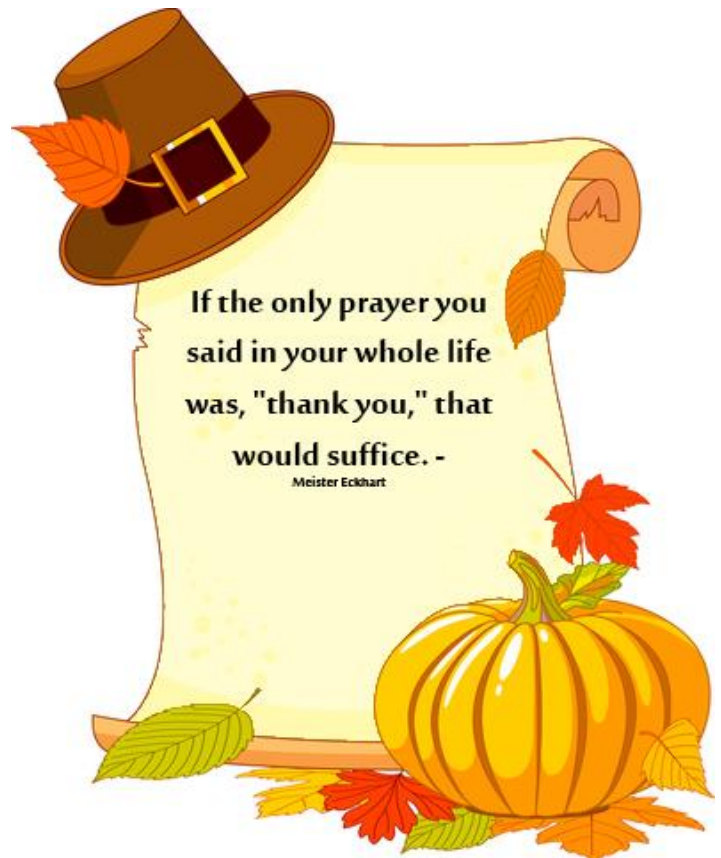


PICKLES & CONDIMENTS



With all your meals, make the table look festive with appealing colorful pickled foods, olives, raw vegetables & cheeses.

Do at least 2 small dishes of each item, one on each end of your dining room table.





MASHED POTATOES

5 pounds of russet potatoes, peeled and quartered

*Note: cook 1.5 potatoes per guest.

½ cup butter

1 cup heavy cream

salt and pepper to taste.

1. Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until fork tender, about 20—30 minutes.
2. Drain, add butter, and mash using a potato masher, ricer or mixer. Gradually beat in the heavy cream.



All the vegetables can be cleaned, peeled, cut and prepared ahead of cooking time while the turkey is roasting .

Let them sit in their cooking pots in cold water until it is time to turn them on.



CARROTS & PEAS

12 -14 medium carrots, peeled sliced into diagonal rounds

*Use a zigzag knife if you have one as it makes the presentation very attractive.

2 lbs. frozen peas (about 6 cups)

2 tablespoons butter

1. Peel and slice the carrots into ¼ inch rounds. Put them into your saucepan and put just enough water to cover them.
2. Bring to a boil and cook for about 8-10 minutes. Do not over cook them and make mushy.
3. Add the peas and bring back up to the boil. Cook until heated through, about 3 minutes.
4. Remove from heat, season with salt and freshly ground pepper, and serve.



BRUSSELS SPROUTS

60-70 Brussels sprouts, no bigger than 2" in diameter

*That gives 6 to 7 Brussels sprouts per serving

*Smaller Brussels sprouts are sweeter than large ones

1. Peel the outer leaves off the Brussels sprouts and give them all a rinse.
2. Cut the Brussels sprouts in half to minimize the bitter taste of the vegetable. If you prefer the look of the whole vegetable, leave them intact but cut an X shape at the base of the stem end. The incision helps regulate the vegetable's cooking time so that both the inside and outside of the sprout will cook evenly.
3. Pour water into a cold cooking pot. If boiling, add 1 cup water for each cup of vegetables. If steaming, place a steamer basket into the pot and add 1 to 2 inches of water.
4. Let the cooking pot on the stove on high heat and bring the water to a rolling boil. Add the sprouts to the pot or steamer basket and return the water to a boil.
5. Cook the Brussels sprouts for eight to 10 minutes.
6. Drain the cooked Brussels sprouts or remove them from the steamer basket and run cold water over the vegetables to stop them from cooking further.
7. Put a tablespoonful of butter in the pot and stir as it is melting to distribute evenly among the Brussels sprouts.
8. Season with a little salt & pepper to taste.

Place into a serving bowl and serve immediately.



Boiling and steaming are similar cooking methods; however, steaming retains more of the nutritional value of than boiling. When boiling vegetables always put just enough water to cover.



HOT CRANBERRY APPLE CIDER

- 8 cups apple cider
- 6 cups cranberry juice
- ¼ cup packed brown sugar
- 4 cinnamon sticks
- 1 ½ teaspoons whole cloves
- 1 lemon , thinly sliced

1. In a large pot, combine apple cider, cranberry juice, brown sugar, cinnamon sticks, cloves and lemon slices. Bring to a boil, reduce heat, and simmer or 15 to 20 minutes.
2. With a slotted spoon, remove cinnamon, cloves, and lemon slices. Serve hot.



COLD CRANBERRY PUNCH

- 1 cup cranberries
- 1 cup ice (crushed)
- 4 cups cranberry juice (chilled)
- 4 cups pineapple juice (chilled)
- 2 liters ginger ale (chilled)

1. In a punch bowl, combine the juices. Stir in the fresh raw cranberries which are garnish. Add the crushed ice and stir.
2. Add the ginger ale and serve.



These centerpieces are made from small decorative gourds that have been hollowed out and the flowers arranged in water in the gourds. A wonderful little centerpiece idea! Make the day ahead and keep them in a cool place.



WINE SUGGESTIONS

Good companion wines with ham.

WHITES

Riesling:

A Riesling can be bone dry or fairly sweet and is excellent with dishes that are spicy, sweet or salty. Its innate flavors of apple, apricot, honey and clarifying acidity make it a significant wine choice to pair with the meal.

Gewurztraminer

This wine has more aromatic gusto and spicy palate appeal and is a delicious wine option for the turkey dinner.

Sauvignon Blanc

A wonderful crisp wine with citrus-based flavors.

REDS

Pinot Noir

A traditional favorite with subtle earthy undertones.

Zinfandel

This wine brings a spicy edge and can handle the many flavors in the Thanksgiving dinner.

GLAZED PINEAPPLE HAM DINNER

Preparing and Cooking The Ham

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Bread Sticks

[Page 15](#)



Spinach and Orange Salad

[Page 15](#)



Au Gratin Potatoes

[Page 16](#)



Green Beans with Pecans

[Page 16](#)



Candied Sweet Potatoes

[Page 15](#)



Deviled Egg Appetizer

[Page 17](#)



Pineapple Cranberry Punch

[Page 17](#)



Wine Suggestions

[Page 17](#)





GLAZED HAM

15lb (6.8 kg) fully cooked bone-in whole ham

½ cup liquid honey

¼ cup pineapple juice

2 tablespoons butter

1 ½ teaspoon pepper

1 teaspoon ground nutmeg

½ teaspoon ground cloves

½ teaspoon ground ginger

1 teaspoon Dijon mustard

whole cloves

Cooking the Ham

1. If ham has skin, slide sharp knife under skin and lift off. Trim fat layer to ¼ -inch (5 mm) thickness.
2. Diagonally score fat to form diamond pattern. Place ham, fat side up, on rack in roasting pan, and pour in 2 cups of water.
3. Cover pan tightly with foil and roast at 325°F for 2 hours, adding more water if necessary to maintain level.
4. In small saucepan, combine honey, pineapple juice, butter, pepper, nutmeg, cloves and ginger over medium heat, stirring occasionally, until butter is melted. Stir in Dijon mustard; let cool slightly.
5. Brush enough of the glaze over ham to cover; stud the center of each diamond pattern with clove.
6. Roast ham, uncovered and brush several times with remaining glaze, for 45 to 60 minutes or until a meat thermometer inserted in center registers 140°F.
7. Transfer to cutting board and tent with foil; let stand for at least 15 minutes before cutting.



To carve ham, cut down to bone into ¼ -inch thick slices.

With knife parallel to bone, cut off slices along bone.

Turn remaining meaty portion up; repeat carving.

Reserve the bone and leave a little meat on it if you plan to make the split pea soup shown on page 57. Otherwise, clean the meat off the bone as best you can so there is no waste.





HOMEMADE BREADSTICKS

- 3 cups all purpose flour
- 1 packet active dry yeast
- 1 cup warm water
- 2 teaspoon olive oil plus extra for brushing
- 2 teaspoons sugar
- ¼ teaspoon salt

1. Preheat the oven to 425°F
2. In the bowl of a stand mixer mix the yeast, one cup of flour, salt, and sugar.
3. Add the warm water and olive oil and mix on medium speed for 2-4 minutes, or until well blended and pasty. Slowly add the remaining two cups of flour, one cup at a time while mixing on low speed.
4. Once the dough starts to pull away from the sides of the bowl, turn the dough out onto a floured surface. The dough may be sticky, but you can add additional flour as you knead it, this will prevent over flouring.
5. Knead the dough for 8 minutes, or until springy. Form into a ball and place on a warm, floured surface and cover with a damp cloth for 30 minutes.
6. Separate the dough into 32 mini dough balls and roll each ball into a breadstick shape.
7. Place on a lightly greased cookie sheet at least ¼ " apart.
8. Brush each breadstick with a bit of olive oil.
9. Bake for 8-10 minutes or until golden brown.



Make the Dinner rolls first thing in the morning before you put the turkey in, or the day ahead.



ORANGE & BABY SPINACH SALAD

- 10 cups fresh baby spinach leaves
- 1 small red onion sliced into long thin slices
- 4 medium oranges, peeled and separated into sections
- 2 medium oranges, juiced
- ¼ cup olive oil
- Salt and pepper to taste

1. Combine the first 3 ingredients in a large bowl and toss.
2. Mix together the orange juice and olive oil and salt and pepper to taste.
3. Divide the salad into 10 individual serving dishes and just before you serve, drizzle the dressing ovetop.



CANDIED SWEET POTATOES

- 3 ½ lbs. sweet potatoes
- ½ cup butter
- ½ cup maple syrup
- 5/8 cup packed brown sugar
- ½ teaspoon cinnamon

1. Cover potatoes with water, bring to a boil.
2. Lower heat and simmer for 25 minutes, until done.
3. When cooled, peel and cut into chunks.
4. Place in a baking dish.
5. In small saucepan combine remaining ingredients, cook and stir until mixture boils.
6. Pour over potatoes and cover the potatoes with foil.
7. Bake for 30-35 minutes at 350°F. Serve hot.



The sweet potatoes can be boiled ahead of time, peeled and cut into baking dish. Do the sauce and the final baking during the last 35 minutes before you serve the meal.



GREEN BEANS & PECANS

- 60-80 fresh green beans (that is 7 beans per serving)
- 1 medium sized white onion finely chopped
- 2-3 tablespoons butter
- 1 teaspoon freshly chopped oregano or ½ teaspoon dehydrated oregano flakes
- ½ cup very finely ground roasted pecans

1. In a 300°F oven place the pecan halves on a cookie sheet, and be sure to spread them out.
2. Bake them for 10 minutes, stirring gently and turning the pecans.
3. Bake for another 10 minutes and watch to not over brown them.
4. Remove from the oven and let cool before you grind them for the bean dish.
5. **For the Beans.** Break the stem and vine ends off the beans.
6. In a pot on the stovetop put enough water just to cover the beans.
7. Bring the water to a boil and cook the beans for about 10 minutes. While the beans are cooking prepare the topping.
8. In a frying pan on the stovetop, melt the butter and add the chopped onions and oregano. Stir together.
9. Sauté for about 10 minutes until the onions are transparent. Add a little salt and pepper to taste.
10. Turn off the heat and stir in the finely ground roasted pecans.
11. Drain all the water out of the beans.
12. Stir the sautéed onions with pecan mixture into the cooked beans.
13. Put into a serving bowl and serve right away.



Roast the pecans ahead of time, even the day before.
Clean any vegetables earlier in the day.



AU GRATIN POTATOES

- 3 lbs. (10 to 15)medium sized potatoes

* Meal is based on 10 servings

- 5 tablespoons butter
- 6 tablespoons flour
- 4 cups milk
- 2 garlic cloves, crushed
- 2 teaspoons salt
- 1 dash cayenne pepper
- 2 cups cheddar cheese
- ⅓ cup parmesan cheese, grated

1. Preheat oven to 350°F
2. Boil potatoes until just tender, 20-25 minutes; drain.
3. When cool enough to handle, peel and slice the potatoes into ¼ " rounds.
4. Layer the potato slices into a 3 quart baking dish.
5. In a large saucepan, melt butter over medium heat.
6. Add flour, stir while cooking, 1-2 minutes.
7. Whisk in milk and add garlic. Season with salt and cayenne pepper.
8. Stir in cheddar cheese and all but 2 tablespoons of parmesan cheese.
9. Pour over the potatoes and use a spatula to evenly distribute and stir slightly into all the layers.
10. Sprinkle remaining parmesan cheese over the top.
11. Tent with tinfoil or put a cover to prevent the cheese from burning.
12. Bake for 30 minute or until the potatoes are tender and the dish is bubbling . Remove the tent or lid for the last 5 minutes to the cheese becomes nicely browned.
13. Let stand for 5 minutes before serving.



DEVILLED EGG APPETIZER

- 6 eggs
- ¼ cup mayonnaise
- 1 teaspoon white vinegar
- 1 teaspoon yellow mustard
- ⅛ teaspoon salt
- Freshly ground black pepper
- paprika, for garnish

1. Place eggs in a large saucepan. Cover with 1 inch cold water. Add a pinch of salt to the water. (This should help make peeling easier later) Put on a lid.
2. Slowly bring water to a boil over medium heat, when water boils, turn off the heat but keep the pot on the warm stove. Do not remove the lid. Leave eggs in the hot water. Use a timer. As soon as you turn off the heat set timer to 13 minutes. If you leave them too long they may discolor and become smelly. Too little time and they will be runny.
3. To see if the egg is hard boiled, take one out and whirl it fast on a countertop. If it turns fast, it is hard boiled. If it turns slowly and is wobbly, it is soft boiled.
4. Chill the eggs by draining the boiling water out and pouring cold water into the pot. Put the pot with eggs and cold water in the refrigerator for 15 minutes. Chilling the eggs helps separate the egg shell from the egg, however the effect is lessened if you leave the eggs in cold water for too long **OR** you can boil the eggs the day before and just refrigerate NOT in water overnight.
5. Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter.
6. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well into a nice creamy texture. Use a piper or a teaspoon to disperse the creamy egg mixture among the halved egg whites. Sprinkle with paprika.
Cover with saran and keep refrigerated until you serve.



Boil the eggs a day ahead and leave in the shells until the day of the meal.



WINE SUGGESTIONS

Good companion wines with ham.

WHITES

Riesling

A delicate wine with taste that range from sweet to tart and crisp.

Gewürztraminer

High flavor, spicy with versatility to handle a wide variety of palates.

Chardonnay

A crisp white wine. A lightly oaked chardonnay would handle ham well.

REDS

Zinfandel

A fruit forward approach that goes well with ham's sweeter side.

Rosé

A crisp delicate wine that should be served slightly chilled.



PINEAPPLE CRANBERRY PUNCH

- 1 can (48 oz.) Pineapple juice, chilled
- 1 can (48oz.) Cranberry juice cocktail, chilled
- 1 bottle (1 liter) Ginger ale, chilled
- 1 can (6 oz.) frozen orange juice concentrate, thawed
- Ice cubes

Garnish: sliced lime or lemons

1. In a punch bowl combine the pineapple and cranberry juices along with the thawed orange juice concentrate and stir to combine. Add some ice. Pour in the ginger ale.
2. Garnish the glasses with the lemon or lime slices.
A refreshing punch that makes 14 servings.

MAPLE GLAZED SALMON DINNER & SIDES

Maple Glazed Salmon

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Colorful Wild Rice

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Broccoli With Cheese Sauce

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Pumpkin Dinner Rolls

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Creamy Cucumber Salad

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Baked Balsamic Shallots

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Tzatziki

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Orange Cranberry Punch

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Wine Suggestions

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TIMING TIPS FOR SALMON DINNER

Prepare the night before.

- ⇒ Cranberry Ice Cubes
- ⇒ Marinate the salmon.

Make earlier in the day/ or day before.

- ⇒ Pumpkin Dinner Rolls
- ⇒ Baked Balsamic Shallots
- ⇒ Tzatziki - keep refrigerated.
- ⇒ Creamy Cucumber Salad - keep refrigerated.
- ⇒ Cranberry Orange Punch - leave out ice cubes until you are ready to serve.



Order of cooking:

- 1) Wild rice - Start cooking 1 hour before dinner.



APPETIZER TZATZIKI

- 1 pint sour cream (or thick plain yogurt)
 1 English cucumber, peeled, grated, and salted for 5 minutes
 ½ cup olive oil
 1 tablespoon red wine vinegar
 1 tablespoon minced fresh dill or mint (optional)
 salt and pepper
1. Mix everything by hand in a medium bowl.
 2. Taste for seasoning, and add salt if you think necessary.
 3. Put in an air tight container.
 4. Let sit in the refrigerator for at least 2-3 hours before eating to allow the flavors to come out.



PUMPKIN DINNER ROLLS

Makes: 48 Rolls

- 1 cup sugar
- ½ cup warm water
- 2 cups warm milk
- ¼ cup butter, softened
- 2 cups mashed cooked pumpkin
- 2 teaspoons salt
- ½ cup whole wheat flour
- 10-12 cups all-purpose flour or bread flour
- 7 teaspoons dry yeast



1. In large mixing bowl, combine sugar, water, milk, butter, pumpkin, and salt. Mix well.
2. Add whole wheat flour and 7-8 cups of the all purpose flour, and yeast.
3. Mix, and then continue adding flour and kneading until dough is elastic and not sticky.
4. Place dough in greased bowl; grease top of dough, cover with a towel, and set in a warm place until doubled (about 60-90 minutes).
5. Punch dough down and divide into thirds.
6. Divide each third into 16 pieces and shape into balls.
7. Place on two 11x 15 greased baking sheets. (About 24 rolls per sheet).
8. Cover and let rise until almost doubled, about 30 minutes.
9. Bake at 350°F for 15-20 minutes, until tops are golden.
10. Remove to wire racks and cover with a towel.
11. Brush tops with butter if desired, as soon as rolls are removed to the wire racks.



MAPLE GLAZED SALMON

4 lbs. wild salmon fillets, skinned and de-thawed

½ cup maple syrup

3 tablespoons grainy mustard

2 tablespoons soy sauce

2 teaspoons grated fresh ginger (optional)

1 teaspoon salt

1 teaspoon pepper

Note: Taste your marinade before you use it in case you would like to add a bit more maple syrup.

1. In small bowl, combine maple syrup, mustard, soy sauce and grated ginger.
2. Arrange salmon fillet (s) on foil- or parchment paper-lined rimmed baking pan.
3. Spoon glaze over fish, cover your pan, and place in the fridge to marinate for at least 1 hour, preferably over night.
4. Half an hour before you are ready to serve your guests dinner, preheat oven to 400°F .
5. Remove salmon from fridge and spoon the marinade on top of salmon again for more flavor.
6. Wrap foil over the baking pans containing the salmon so it does not dry out while cooking.
7. Place the salmon in the center of the oven.
8. Bake for 15 - 25 minutes.
9. Salmon is done with the fish flakes easily when tested and no longer looks translucent.
10. As soon as it is finished, take out of oven and serve immediately on warm platters, or take out of oven and keep covered with foil if the dinner is not ready.



COLORFUL WILD RICE

1 cup long grain rice

1 cup wild rice

4 cups chicken broth

1 yellow pepper, chopped fine

8 green onions, sliced

2 cups thawed frozen peas

½ cup pine nuts

2 cups cherry tomatoes, halved

Salt and pepper

¼ cup olive oil

2 tablespoons red wine vinegar

1 teaspoon sugar

2 tablespoons dark sesame oil

1. Put the chicken broth in a medium sized saucepan.
2. Add the rice and wild rice to broth, bring to a boil, reduce heat to low, cover.
3. Let cook for 40 minutes. Remove from heat.
4. Heat a small skillet on medium high heat.
5. Add the pine nuts. Cook, stirring frequently, until lightly toasted. Remove pine nuts from pan and let cool.
6. Whisk together the olive oil, red wine vinegar, sugar, and sesame oil.
7. In a large bowl gently mix together the cooked rice, chopped yellow pepper, green onions, peas, cherry tomatoes, pine nuts, and dressing.
8. Add salt and pepper to taste, if needed.
9. Serve warm or cold.



BROCCOLI WITH CHEESE SAUCE

- 2 lbs. fresh broccoli
 - 3 tablespoons olive oil
 - 3 garlic cloves, minced
 - 1 cup grated cheddar cheese or parmesan
 - 3 tablespoons fresh lemon juice
 - salt and pepper
1. Wash broccoli, removing tough ends, and split into flowerets. Cut pieces so they are no more than 3 inches long.
 2. Place broccoli into a steamer and steam approximately 10 minutes or until it's bright green and tender crisp. Transfer to a serving dish that is oven safe.
 3. Heat olive oil in a skillet, add garlic and heat through, pour mixture over broccoli or just cover the broccoli with water, bring to a boil and cook for 6 - 10 minutes.
 4. Sprinkle with cheese, lemon juice, salt and pepper and place into the oven for about 5 minutes to melt the cheese. serve immediately.



CREAMY CUCUMBER SALAD

- 2 long English cucumbers
 - 1 sweet white onion
 - ½ cup sour cream
 - ½ cup plain yogurt
 - 4 tablespoons chopped dill
 - 1 lemon, juiced
 - Salt and pepper
1. Squeeze lemon, and chop your dill. Mix together your sour cream, yogurt, chopped dill, salt and lemon.
 3. Slice your onion into nice thin slices.
 4. Slice cucumbers into thin circles.
 5. Toss your cucumbers and onion with your creamy dressing.
 6. Garnish with a bit more dill, salt and freshly ground pepper.



BALSAMIC SHALLOTS

- 2 cups shallots, unpeeled and whole
 - white balsamic vinegar (about 2 cups)
1. Preheat oven to 400°F
 2. Line the bottom of a baking sheet with foil to catch the drippings.
 3. Bake the whole unpeeled shallots for about 1 hour or until they are soft.
 4. Let cool enough to peel, cut off the ends and remove the skins.
 5. Place shallots in a high sided casserole dish and cover them with white balsamic.
 6. Let onions marinate for at least 1 hour before serving.



ORANGE CRANBERRY PUNCH

For Cranberry Ice Cubes

12 cranberries

Water

For Raspberry Puree

2 cups frozen raspberries

1 tablespoon sugar

For Punch

2 cups freshly squeezed orange juice

6 cups cranberry cocktail, such as Ocean Spray

2 tablespoons sugar

1 can of soda water

1 cup raspberry puree

Cranberry ice cubes, for garnish

1. The night before make Cranberry Ice Cubes by filling each section of an ice cube tray halfway with water and freeze.
2. Once frozen, add a cranberry or two to each section, top up with more water and return to freezer.
3. Fill sections to brim with water and freeze until solid.
4. Make Raspberry Puree the day before or that day is fine too. Let frozen raspberries come to room temperature.
5. Puree in a food processor until smooth. Mix in 1 tablespoon of sugar. Set aside.
6. Assemble punch:
7. In a large punch bowl, whisk together orange juice, cranberry juice, and 1 tablespoon of sugar until sugar is dissolved.
8. Add raspberry puree and whisk until combined. Just before serving, add soda water to punch bowl and garnish with cranberry ice cubes.



WINE SUGGESTIONS

Good companion wines to pair with salmon.

WHITES

Chardonnay

A crisp white wine that has the rich flavor of oak, butter, and vanilla.

Sauvignon Blanc

A great flavored, crisp dry white wine, with natural acidity, and runs from light to medium bodied.

Riesling

A delicate wine with tastes that range from sweet to tart and crisp.

REDS

Pinot Noir

Either light or full-bodied, this is a very flexible red wine and is an excellent pair with salmon.

Cabernet Sauvignon

Medium or full bodied and pairs well with salmon.

Rosé

This is a crisp and delicate red wine that should be served slightly chilled.

VEGETARIAN NUT LOAF DINNER & SIDES

Vegetarian Cheese & Nut Loaf

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Nut Loaf Sauce

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Roasted Vegetables

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Roasted Spaghetti Squash

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Roasted Beets

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Cheddar Stuffed Mushrooms

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Hot Toddy

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Cucumber Mint Lime Spritzer

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Wine Suggestions

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TIMING TIPS FOR VEGETARIAN DINNER



Make early in the day:

⇒ Prepare your nut loaf and keep covered in refrigerator

Order of cooking:

- ⇒ Begin by baking Cheddar Stuffed Mushrooms - baking for 15 minutes before guests arrive.
- ⇒ Check meals so nothing burns, and if a dish is ready before the rest, to prevent overcooking, take it out of the oven and keep covered tightly with tinfoil to stay warm.
- ⇒ Beets - 1 hour before dinner
- ⇒ Nut loaf - 1 hour before dinner
- ⇒ Squash - 45 minutes - 1 hour before dinner
- ⇒ Roasted vegetables - 45 minutes - 1 hour before dinner
- ⇒ Nut sauce - 30 minutes before dinner, prepare on the stove top.

Helpful Tips:

- * All the dishes are baked at 375°F for between 45 minutes - 1 hour, so ideally they can go in the oven at the same time.
- * Be sure to arrange your baking pans in a way that everything fits in your oven.
- * If you do not have space in the oven, you can cook your beets and squash an hour ahead of time and keep them covered in foil.



CHEDDAR STUFFED MUSHROOMS

- 20 white or brown mushrooms
- 1 cup white cheddar cheese
- 1 cup orange cheddar cheese
- salt and pepper
- dried thyme (about 2 tsp)

Instructions

1. Preheat oven to 375°F .
2. Wash your mushrooms and take out the stems so they are hollow.
3. Grate cheese into bowl and mix the 2 cheeses.
4. Place mushrooms onto a baking tray.
5. Fill mushrooms with cheese.
6. Top with salt, pepper and dried thyme.
7. Bake for 15 minutes until cheese is melted and mushrooms are browning around edges.





VEGETARIAN CHEESE & NUTS LOAF

Makes 2 x 9 inch loafs

- 4 tablespoons butter or oil
- 2 medium white onions, diced into ¼ inch pieces
- 3 cups chopped mushrooms
- 4 cloves garlic, minced
- 1 small green or orange bell pepper, cut into small cubes
- 2 teaspoon dried thyme, savory and marjoram
- 1 teaspoon dried sage
- salt and pepper
- 2 cups cooked brown rice
- 3 cups walnut, chopped finely or ground
- 1 cup cashews, chopped finely or ground
- 8 eggs
- 2 cups cottage cheese
- 1 ½ pounds grated cheese: Cheddar, Gruyere, smoked, parmesan
- ½ cup mixed fresh herbs like parsley, oregano, thyme

1. Heat butter or oil in skillet and cook onion until softened. Add mushrooms, garlic, pepper, dried herbs and some salt and pepper. Cook until soft.
2. Place cooked vegetables in a large bowl and add all the remaining ingredients, mixing well.
3. Line the bottom and sides of pans with parchment paper, leaving 3 inches overhanging on all sides.
4. Put the cheese and nut mixture in the pan and fold parchment paper over top.
5. Bake in preheated oven at 375°F until firm to touch, about 1 hour. Remove to a cooling pan and let sit for 10 minutes.
6. Flip loaf and remove paper and serve with nut sauce (see opposite page).



NUT LOAF SAUCE

- 4 cups stock (vegetable, mushroom or just water)
- 1 cup unbleached white flour
- 10 tablespoons light olive oil
- 2 tablespoon butter
- 4 tablespoons soy sauce
- 4 teaspoons Dijon mustard
- freshly grated pepper
- 2 large clove garlic, diced
- ½ cup sherry or light red wine

1. Put the stock on to heat, bringing it to light boil.
2. Whisk together flour, oil and butter, and cook for 5 minutes in medium sauce pan.
3. Slowly whisk in 2 cups of boiling stock, then lower the heat and simmer gently for 20 minutes.
4. Add the soy sauce, mustard, pepper, garlic and

Note: Prepare the nut loaf sauce about 30 minutes before dinner is ready to be served.

You can always reheat the sauce over medium heat on stove if needed.

sherry.

5. Cook another 5 minutes.
6. If too thick, add more stock.
7. Taste for salt and adjust as needed.



ROASTED BEETS

8-10 small/medium beets

1. Preheat oven to 375°F .
2. Leave the skin on your beets, but cut off the long stems.
3. Divide beets into two bunches and wrap each bunch of beets in aluminum foil, place on a baking sheet, and roast in the oven until cooked through, approximately 45 to 60 minutes.
4. You should be able to easily poke into it with a fork
5. Remove from the oven, let cool for 10 minutes, and



ROASTED SPAGHETTI SQUASH

2 spaghetti squash
 3 tablespoons extra-virgin olive oil
 2 tablespoons packed light-brown sugar
 Coarse salt and freshly ground pepper
 $\frac{3}{4}$ cup grated Parmesan cheese
 1 cup chopped fresh flat-leaf parsley

1. Preheat oven to 375°F . Cut squash lengthwise, scoop out seeds and coat flesh oil, sugar and salt and pepper.
2. Place squash, cut sides down, on a rimmed baking sheet. Roast until tender, about 45 minutes.
3. Let cool slightly on sheet on a wire rack, about 10 minutes.
4. When ready to serve, scrape squash with a fork to remove flesh in long strands.
5. Place in a large bowl. Add oil, Parmesan, parsley, 1 teaspoon salt, and pepper to taste. Toss, and serve immediately.



ROASTED VEGETABLES

2 medium eggplants
 2 yellow zucchinis
 2 green zucchinis
 3 large tomatoes
 $\frac{1}{2}$ cup olive oil + more to drizzle
 $\frac{1}{2}$ cup red wine vinegar or white balsamic vinegar
 Salt and pepper

1. Wash vegetables and slice into thin even circles about $\frac{1}{4}$ inch in thickness.
2. Put all vegetables into a large bowl and drizzle with olive oil, salt, pepper, and vinegar.
3. Toss with large spoon to coat vegetables evenly.
4. Arrange vegetable circles in a medium—large baking dish as seen in image, alternative rows of vegetables in a colorful pattern.
5. Preheat oven to 375°F and check after 15 minutes, drizzling with more oil.
6. Cook for 40-50 minutes until all vegetables are softened.
7. Keep warm with tinfoil until ready to serve.



CUCUMBER MINT LIME SPRITZER

- 16 slices cucumber
- 1 handful mint leaves
- 8 tablespoons sugar, syrup, or honey
- 6 teaspoons fresh lime juice
- 6 ounces club soda or seltzer water
- 1-2 cups crushed ice

1. In a large punch bowl or pitcher put cucumber slices, mint leaves, sugar or other sweetener, and lime juice in glass.
2. Muddle or crush these ingredients with a muddler or the end of a wooden spoon.
3. Add soda, taste, and add more sweetener, if you like.
4. Add ice and serve immediately.



HOT TODDY

- 10 cups hot water
- 10 black tea bag
- 10 ounces brandy, whiskey, or rum
- 10 tablespoons honey
- 2 ½ lemons
- 2 more lemons (sliced for garnish)

1. In a large pan, add water and bring to a boil.
2. Add tea bags and let steep for 3-5 minutes.
3. Remove tea bags.
4. Add honey, liquor and the juice of the lemon, and heat until dissolved.
5. Pour into mugs, and garnish with lemon slice.

WINE SUGGESTIONS

Good companion wines with vegetables dishes.

Note: With a vegetable based menu, choose wines that are more mature rather than young wines.

WHITES

Pinot Gris:

Ranging from spicy to fresh, crisp and refreshing makes it an excellent choice for this meal.

Sauvignon Blanc:

A fresh, crisp, aromatic wine with grapefruit and grassy flavors.

Vinho Verde

REDS

Chianti

A dry red wine that tastes best with food. Ranging from light-bodied to almost full-bodied, it often has an aroma of cherries and sometimes violets.

Pinot Noir

A delicate wine that tastes of red fruits like cherries, raspberries and strawberries. With age, flavors and aromas become more complex and earthy.

Syrah (Shiraz)

Generally big, bold and spicy with jammy fruit and aromas of leather and black fruit.

DESSERTS



Homemade Pie Crust Page 29 	Grandmother's Apple Pie Page 30 	Caramel Pecan Cheesecake Page 30 
Autumn Pumpkin Pie Page 31 	Pumpkin Orange Pie Page 35 	Streusel Pumpkin Pie Page 32 
Chocolate Sour Cream Cheesecake Page 34 	Double Layer Pumpkin Pie Page 33 	Caramelized Apple Pie Page 36 



HOMEMADE PIE CRUST

Makes (2) 9" Crusts

1 ½ cups all purpose flour

¾ teaspoon salt

¾ cup shortening

4-5 tablespoons cold water

1. Measure the flour into a mixing bowl and mix in the salt, add in the shortening.
2. With a pastry blender or two knives, cut in until you have it the consistency of coarse meal.
3. One spoonful at a time, sprinkle with the cold water.
4. Mix lightly with a fork until the dough clings together and cleans easily from the bowl.
5. Separate into two evenly sized flattened balls and chill until you are ready to use.

To Roll Pastry

1. Use a lightly floured surface or a pastry cloth and lightly floured rolling pin.
2. Roll each of the flattened balls.
3. If you only require one for the recipe, then just do one and you can freeze (in freezer bag or plastic wrap) the other until you need it.
4. If doing a pie that requires a top, roll one crust slightly larger and use it for the bottom crust. Roll out the crust so it is about 1" larger than the

To Line The Plate:

1. Roll the pastry over your rolling pin and transfer it to the pie plate.
2. Unroll it and ease into place, being careful not to stretch the pastry. Trim off any extra pastry.



THIS PIE CRUST CAN BE USED FOR SWEET OR SAVORY PIES

For Baked Pie Shells

1. Flute the edge of the pastry in your favourite way.
2. Prick the bottom shell with at fork at 1" intervals and bake in a preheated oven over 450°F for 10-12 minutes or until golden brown.

For Unbaked Pie Shells:

1. Prepare as above but do not prick the pastry.
2. Add the uncooked filling and bake as directed in the filling recipe.

Double Pie Crusts

1. Add filling to the pastry lined pie plate and moisten the edge.
2. Roll out the top crust, roll over rolling pin and unroll on filled pie. Trim off the excess pastry; seal the edge and flute. Make slits in the centre to allow steam to escape.
3. Bake as directed in the filling recipe.



Piecrusts can be made ahead and frozen to save time on cooking day.



GRANDMOTHERS APPLE PIE

2 x 9 inch pie crusts

*See the pie crust recipe on page 29.

Filling

6 or 8 large Honey Crisp or Granny Smith apples,
peeled, cored and thinly sliced

½cup brown sugar

2 tablespoons all-purpose flour

1 teaspoon ground cinnamon

Topping:

Vanilla ice cream

1. Preheat oven to 375°F
2. Prepare the piecrusts as per instruction.
3. Prepare the filling:
4. In a large bowl, toss the apple slices with the brown sugar, flour and cinnamon.
5. Add the apple mixture to the bottom crust.
6. Roll out the remaining smaller piece and carefully place it over the top of the pie.
7. Roll and crimp the edges of the dough together, tightly sealing them.
8. Poke a few vent holes into the top of the pie and place on the bottom rack of oven.
9. Bake for 45 to 50 minutes, until the crust is golden and the juices are bubbling.
10. Serve warm with vanilla ice cream.



CARAMEL PECAN CHEESECAKE

1 ½cups graham cracker crumbs

2 tablespoons water, divided

1 cup pecan pieces

2 tablespoons granulated sugar

¼ cup butter, melted

32 ounces cream cheese, softened

1 cup firmly packed brown sugar

2 tablespoons flour

1 tablespoon vanilla

½ cup sour cream

3 eggs

1 (14 ounce) bag caramels, divided

1. Using a food processor or mixer, mix crumbs, ½cup pecans, granulated sugar and butter.
2. Using a 10" spring form pan, press crumbs firmly onto bottom of pan.
3. Bake at 350°F for 10 minutes.
4. Beat cream cheese, brown sugar, flour and vanilla with electric mixer on medium speed until well blended. Mixture will be pretty thick.
5. Add sour cream; mix well.
6. Add eggs, one at a time, mixing on low speed after each addition just until blended.
7. Place 36 caramels and 1 tablespoon water in microwavable bowl. Microwave on high 1 minute or until caramels are completely melted when stirred. OR place the caramels in a saucepan on the stovetop and melt over very low heat, stirring as you melt.
8. Add melted caramels to cream cheese batter; stir until well blended. The caramel will become kind of stringy through the batter as the caramels cool.
9. Pour over the crust.
10. Bake in a preheated 350°F oven for 40 minutes or until center is almost set.
11. Decorate the cheesecake with remaining ½ cup pecans.
12. Reserve a bit of the caramel sauce to drizzle on top. Refrigerate 4 hours or overnight.



AUTUMN PUMPKIN PIE

Crust (or use recipe from page 29 for unbaked crust)

¾ cup all purpose flour
¾ cup cake and pastry flour
1 tablespoon sugar
½ teaspoon salt
10 tablespoons unsalted butter, cut into pieces and then frozen for 10 minutes
1 large egg yolk
3 tablespoons cold water
1 tablespoon lemon juice

Filling

2 cups pumpkin puree
½ cup packed light brown sugar
3 large eggs
¾ cup evaporated milk
1 ½ teaspoons finely grated fresh ginger
¾ teaspoon ground cinnamon
⅛ teaspoon ground cloves
⅛ teaspoon salt
1 egg whisked with 2 tablespoons water, for brushing

1. Mix together flour, sugar and salt. Add the butter and pulse it in quick pulses until just small pieces of butter are visible and the mixture as a whole just begins to take on a pale yellow colour (indicating that the butter has been worked in).
2. Stir the egg yolk, water and lemon juice together and add this to the dough all at once, pulsing until the dough barely comes together (it should look like a crumble dough).
Shape the dough into a disc by hand, wrap and chill for at least 2 hours before rolling
3. On a lightly floured work surface, roll out the dough to just under a ¼ inch thick.
4. Lightly dust a 9-inch pie plate (do not grease) and line the plate with the pastry.
5. Trim the pastry off to just slightly above the edge of the pie plate and press it down gently to secure, pinching the little bit of pastry crust you have left with your thumb and forefinger to create a nice looking edge to your shell.
6. Reserve some of the dough to make the autumn leaves. Form the leaves by cutting the leftover bit of pie crust with a knife. Chill the pie shell while preparing the filling. Chill the 'leaves' by placing them on some parchment paper on a plate until they are needed. Preheat the oven to 400°F.
7. Whisk the pumpkin purée, brown sugar and eggs together, then whisk in the evaporated milk, ginger, cinnamon, clove and salt. Pour this into the chilled pie shell.
8. Brush crust areas with the egg wash.
9. Place the pie onto a baking tray and bake the pie for 10 minutes at 400°F, then reduce the oven temperature to 375°F and bake the pie for another 35 to 40 minutes, until the pumpkin filling is set, but still has a little jiggle to it in the centre.
10. Cool the pie to room temperature, then chill completely, about 4 hours, before serving.



STREUSEL PUMPKIN PIE

Butter Pastry for a single 9-inch Pie

½cup (1 stick) salted butter

1 ¼ cups all purpose flour

¼ teaspoon salt

3 to 4 Tablespoons very cold water

The Piecrust

1. Plan ahead and be sure to have ½ cup butter in the freezer as this crust works the best with frozen butter.
2. Cut the frozen butter into ½ inch cubes. In a food processor using the knife blade attachment, combine flour and salt and process for about 8 to 10 seconds.
3. Add cold butter cubes and process by pulsing approximately 8 to 10 times or until mixture resembles coarse crumbs. Do not over mix.
4. Add water through food chute with processor running. Add only enough water to moisten so dough begins to clump. Do not allow the dough to gather into a single mass.
5. Form into a 4-5 inch disk, wrap in plastic wrap and refrigerate for 30 minutes before rolling. This will make the dough more elastic and easier to handle.
6. Roll out dough on a lightly floured surface, into a 12" round; fit pastry into a 9-inch pie pan. Trim away excess allowing ½ to ¾- inch over hang. Fold dough edge under and crimp or flute.
7. For best results freeze crust before filling or baking.



Pie Filling

(14 ounces) sweetened condensed milk

2 eggs, beaten

1 teaspoon ground cinnamon

½ teaspoon ground ginger

½ teaspoon ground nutmeg

½ teaspoon salt

Pecan Streusel Topping

½ cup firmly packed light brown sugar

½ cup flour

¼ cup firm butter

¼ cup chopped pecans

The Pie Filling

1. In a large mixing bowl, combine pumpkin, sweetened condensed milk, eggs, spices, and salt; and mix well.

Streusel topping

1. Combine brown sugar and flour; cut in the butter until crumbly. Stir in chopped pecans. Set aside.

Assembly

1. Preheat Oven to 400°F
2. Pour pumpkin mixture into the unbaked pastry shell. Bake for 15 minutes.
3. Reduce oven temperature to 350°. Bake for 25 minutes longer.
4. Sprinkle streusel topping over pie. Continue baking for about 15 to 20 minutes longer, or until golden brown and the filling is set.
5. Delicious as is or served with fresh whipping cream or ice cream.





DOUBLE LAYER PUMPKIN PIE

Double Layer Pumpkin Pie With Ginger Graham Crust The Crust

1 ¼ cup Graham Cracker Crumbs
¼ cups Sugar
¼ teaspoons Ginger
5 Tablespoons Butter

The First Layer

5 ounces, Cream Cheese
1 Tablespoon Sugar
Stabilized Whipped Cream (*see recipe below on how to make Stabilized whipping cream*)

Ingredients for the Stabilized Whipped Cream

2 tablespoons cold water
1 teaspoon unflavored gelatin
2 cups chilled whipping cream
1 teaspoon vanilla extract
1-2 tablespoons icing sugar

The Second Layer

2 packages 4 Oz Boxes Instant French Vanilla Pudding
1 cup Heavy Cream (whipping cream)
1 can (16 Oz. Can) Pumpkin Puree
1 teaspoon Cinnamon
½ teaspoons Ginger

* Optional Chopped nuts to sprinkle on top
* Optional Whipping cream to dollop on top
* Optional Glaze to pour on top

The Honey Glaze

⅔ cup honey
¼ cup light brown sugar
⅓ cup unsalted butter
1 teaspoon pure vanilla extract



Crust

1. In a 9-inch pie plate, mix graham cracker crumbs, sugar and ginger together with a fork.
2. Melt butter and pour over the crumb mixture and gently press into the pie plate. Place in the fridge for about 10 minutes while you prep the rest of the pie.
First layer
3. Soften cream cheese for about 15 seconds in the microwave.
4. Combine softened cream cheese, sugar and cream in a large bowl and beat until smooth.
5. Gently stir in Stabilized Whipping Cream until well incorporated. Spread on the crust in a smooth layer.
6. **Second layer**
In a large bowl, pour in cream and add pudding packages.
7. Beat with a whisk for about a minute with an electric hand mixer. Add the pumpkin and spices and blend until smooth.
8. Add this mixture to the top of the first layer and spread it out until smooth.
9. Refrigerate for a minimum of 4 hours.

Honey Glaze

1. In a small saucepan, bring honey, brown sugar and butter to a boil, stirring until sugar dissolves.
2. Add vanilla, and remove from heat.
Let cool for 1 minute.
3. Drizzle onto each piece of pie as you cut and serve it.

INSTRUCTIONS FOR STABILIZED WHIPPED CREAM

1. This is what to use instead of Cool-Whip for a non-synthetic healthier choice.
2. In a very small saucepan, sprinkle gelatin over water and let stand for about 5 minutes to soften.
3. Heat gelatin mixture over low heat until gelatin is dissolved, then remove from heat. Let it cool.
4. Beat cream in a well-chilled bowl.
5. Slowly add the icing sugar and vanilla to the whipped cream and whip until slightly stiff.
6. Add melted and cooled gelatin to the whipping cream. Continue whipping until cream holds its shape.



CHOCOLATE SOUR CREAM CHEESECAKE

Crust

2 cups chocolate Oreo cookie crumbs

4 tablespoons butter melted

½ teaspoon cinnamon

Filling

1 ½ lbs. cream cheese at room temperature

1 ½ cups white sugar

4 eggs

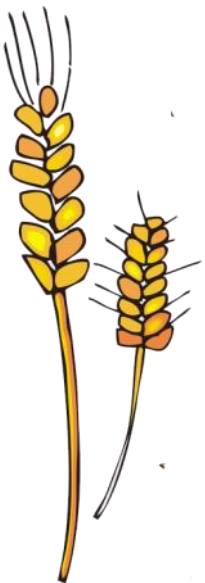
½ lb. semisweet chocolate

1 tablespoon Cocoa

2 teaspoons pure vanilla extract

2 and ¾ cups sour cream

**NOTE that you need to save 1 cup of your sour cream will be put on a your topping, so when you are shopping you need to buy about 24oz of sour cream, or 1.5 pints for the whole recipe.*



The Crust

1. Use a 10" or 11" spring form pan.
2. In a bowl, mix crumbs with melted butter and cinnamon until lightly moist.
3. Spread mixture on bottom of pan, firmly press down on all sides of the pan.

The Cheesecake

1. Melt chocolate in a double boiler over hot water & let cool until lukewarm.
2. Beat cream cheese thoroughly, scraping bowl often. 10 minutes works so set a timer while you beat. Add sugar & beat for 10 minutes, scraping bowl often.
3. Add eggs & mix only until blended.
DO NOT OVERBEAT AFTER EGGS ARE ADDED
4. Mix in cocoa, vanilla and melted chocolate – be sure mixer is running when adding chocolate –mix only until blended.
5. Mix in sour cream only until blended.
Fill prepared pan & bake at 250°F
6. Check doneness after 1 ½ hours. The cheesecake should seem a bit liquid in the center or they will be overdone.
7. Refrigerate for several hours or overnight before using.

The Topping

1. Serve with a dollop of sour cream when you serve pr spread entire cheesecake with sour cream.



PUMPKIN ORANGE PIE

Crust

1 -(9") pastry (pie). shell (Page 29), and flute the edges.

Pie Filler

$\frac{2}{3}$ cups lightly packed brown sugar

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon ginger

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon grated orange rind

2 eggs, slightly beaten

1 $\frac{1}{4}$ cups canned or sieved cooked pumpkin

1 cup milk

$\frac{1}{3}$ cup strained orange juice (no pulp)

$\frac{1}{4}$ cup water

$\frac{1}{4}$ teaspoon vanilla

1. Preheat oven to 450 degrees F
2. Mix together brown sugar, cinnamon, salt, ginger, nutmeg and grated orange rind.
3. Blend in the eggs
Stir in the pumpkin, milk, orange juice, water and vanilla. Mix all together.
4. Turn the filler into the unbaked pie shell and bake at 450°F for 10 minutes then reduce the heat to 325°F and continue baking about 40 minutes longer, or until the pumpkin custard is almost set.
5. Serve with fresh whipped cream.





CARAMELIZED APPLE PIE

For the crust

(1) single-crust pie, unbaked

For the pie filling

3 tablespoons all purpose flour

1 teaspoon ground cinnamon

1/8 teaspoon salt

6 cups thinly sliced, peeled apples (about 3 large, or 6 small apples) Honey Crisp or Granny Smith apples

For streusel

1 cup packed brown sugar

½ cup all purpose flour

½ cup quick-cooking oats

½ cup butter

½ cup granulated sugar

For topping

¼ cup caramel topping



1. Make pie crust and roll dough to 12-inch circle. Transfer to 9" pie plate.
2. For the streusel, stir together brown sugar, all purpose flour and oats and cut in butter until crumbly.
3. In a mixing bowl, stir together the sugar, flour, cinnamon, and salt. Add apple slices and toss to coat.
4. Transfer mixture to pie crust and sprinkle with crumb topping.
5. Preheat oven to 375°F. Cover edges of pie with aluminum foil and bake 25 minutes.
6. Remove foil and bake additional 25 to 30 minutes until ¾ the top is golden brown.
7. Remove from the oven and drizzle with caramel. Cool before serving.



DESSERTS



Layer Pumpkin Cake

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Pumpkin Carrot Cake

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No Bake Pumpkin Cheesecake

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Spiced Pumpkin Cupcakes

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Pumpkin Chocolate Chip Cookies

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Pumpkin Donut Fritters

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Pumpkin Loaf

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Pumpkin Cinnamon Rolls

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Pumpkin Pecan Cream Cheese Roll

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PUMPKIN LAYERED CAKE

Cakes

Makes 2 - 9" cakes (cut each in half)

- 3 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon nutmeg
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 (15 ounces) can pure pumpkin
- ⅓ cup whole milk

Cream Cheese Filling

- 1 ½ 8oz. packages of cream cheese, softened
- 1 cup or 2 sticks unsalted butter, softened
- 4 cups or 1 pound confectioners' sugar, sifted
- 1 teaspoon pure vanilla extract

Topping

- ½ cup caramel topping

*There are many brands of pre-made caramel toppings sold in food stores that are used for ice cream topping and desserts.

- ½ cup chopped toasted pecans or walnuts

To Assemble the Cake

1. Trim rounded tops from cakes. Using long serrated knife, cut each cake horizontally in half.
2. Place 1 cake layer, cut side up, on large platter.
3. Separate the cream cheese filling into 3 equal amounts.
4. Spoon or pipe the filling on the first layer of cake, spreading to edges so when you assemble the cake you will see nice layers of filling at the edges of the cake.
5. Repeat 2 more times top with remaining cake layer, cut side down.
6. Put a large dollop of Cream Cheese Filling on the top, spread on the caramel sauce and sprinkle the toast-ed chopped nuts.



Baking the cake

1. Preheat to 350°F.
 2. Grease the cake pans sides and bottoms and line bottoms with parchment paper, dust lightly with flour.
 3. Whisk flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt in large bowl.
 4. Using electric mixer, beat butter in another large bowl until smooth. Beat in brown sugar. Add eggs 1 at a time, beating to blend between additions. Beat in pumpkin.
 5. Add dry ingredients to butter mixture in 3 additions alternately with milk in 2 additions, beating to blend between additions.
 6. Divide batter between pans.
 7. Bake cakes until toothpick inserted into center comes out clean, about 40 minutes.
 8. Cool in pans on rack 15 minutes. Run knife around cakes to loosen. Invert cakes onto racks. Remove parchment. Using tart pan bottom as aid, turn cakes over onto racks, top sides up, and cool completely.
 9. Once completely cooled, using a very sharp long knife, cut each cake layer in half.
- * Note: The cakes can be made the day ahead, wrapped in plastic and stored at room temperature. Save icing them until the morning of the dinner.

Cream Cheese Filling

1. In the bowl of an electric stand mixer fitted with the paddle attachment, beat the cream cheese on medium-high speed until smooth and creamy.
2. Add the butter; beat until smooth and fluffy, 2 to 3 minutes. Add the sifted confectioners' sugar, ½ cup at-a-time, beating well after each addition, scraping sides and bottom of bowl as needed. Add the vanilla, mix to combine.
3. If piping the frosting, refrigerate frosting for 15 to 20 minutes before assembling cakes (frosting will firm up, making it much easier to pipe).
4. *Frosting can be refrigerated overnight, but allow frosting to come to room temperature and beat on low speed in the bowl of an electric stand mixer fitted with the paddle attachment until smooth.



CARROT PUMPKIN CAKE

The Cake

cups canola oil, plus extra for the pans
 3 cups all purpose flour, plus extra for the pans
 1 Tablespoon pumpkin pie spice
 1 teaspoon cinnamon to dust the top of the cake
 2 teaspoons baking powder
 1 teaspoon kosher salt
 ½ teaspoon soda
 3 large eggs
 ¾ cup granulated sugar
 ¾ cup dark brown sugar
 1 (540ml) can pure pumpkin puree
 ¼ cup whole milk
 2 teaspoons pure vanilla extract
 2 fresh medium carrots, finely grated (about 1 cup)
 1 cup pecans, finely chopped
 *optional Plus 3 halves to garnish the top of the cake

The Cream Cheese Frosting

(2) 8 ounce packages of cream cheese, room temperature
 ½ cup unsalted butter, room temperature
 6 cups confectioners' sugar
 1 teaspoon vanilla extract



1. Heat oven to 350°F.
2. Lightly grease two 8 inch round cake pans, then dust with flour.
3. In a large bowl, whisk together the flour, pumpkin pie spice, baking powder, salt and baking soda.
4. In a medium bowl, whisk together the eggs, oil, sugars, pumpkin, milk and vanilla.
5. Add the egg-oil mixture to the flour mixture, mixing until fully incorporated. Mix in the carrots and pecans.
6. Transfer the batter to the prepared pans and bake until a wooden pick inserted in the cake comes out clean, 40 to 50 minutes.
7. Let the cakes cool in the pans for 15 minutes before transferring to a wire rack to cool completely.
8. The Cream Cheese Frosting
9. Mix cream cheese and butter until creamy and light.
10. Mix in confectioners' sugar one cup at a time. You can add more or less to get your desired consistency.
11. Mix in vanilla
12. Assembly
13. Put one layer of the pumpkin carrot cake onto a dish plate and spread some of the cream cheese frosting on.
14. Put the second layer of cake on top and frost the sides and top.
15. Dust the cake with a light sprinkling of cinnamon. Garnish with a few pecans.



NO BAKE PUMPKIN CHEESECAKE

Crust

1 ½ cups graham cracker crumbs
4 tablespoons butter, melted
2 tablespoons sugar

Filling

½ cup heavy whipping cream
2 teaspoons powdered sugar
½ cup sugar
16 ounces cream cheese, softened
1 teaspoon vanilla
1 cup pumpkin puree
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground ginger
¼ teaspoon ground allspice

Praline Sauce

½ cup brown sugar
3 tablespoons butter, cut into tablespoons
¼ cup heavy whipping cream
Few drops of vanilla extract
Pinch of salt
½ cup pecans, chopped



1. Mix together the graham cracker crumbs and butter and sugar.
2. Press into the bottom of a 9×9 pan. Refrigerate while you prepare the batter.
3. In a medium bowl, beat the cream until it thickens.
4. Slowly add the powdered sugar then beat until stiff peaks form (pull beaters straight up and the peaks should not fall). Set aside.
5. In a large bowl, beat together the sugar, cream cheese, and vanilla. Beat until smooth then beat in the pumpkin, cinnamon, nutmeg, ginger, and allspice until smooth.
6. Fold in the whipped cream. Spread evenly into the prepared pan.
7. Refrigerate for at least 4 hours before serving.

For the sauce:

1. Place brown sugar in a deep saucepan and heat over medium heat. As the sugar melts, start whisking.
2. As soon as all of the sugar is melted, carefully add the butter and whisk until melted.
3. Remove from the heat and slowly add the cream. Once it settles down, whisk until smooth then whisk in the vanilla and salt.
4. Stir in pecans.
5. Serve over cheesecake.



SPICED PUMPKIN CUPCAKES

- 1. ¼ cup butter at room temperature
 - ¼ cup pumpkin puree
 - ½ cup milk
 - 1 egg
 - 1 teaspoon lemon juice
 - ¾ cup all purpose flour
 - ½ cup **plus** an additional 2 tablespoons finely chopped walnuts, to put on top of each cupcake
 - 1 teaspoon allspice
 - ¼ teaspoon ground cinnamon
 - ¼ teaspoon ground ginger
 - ¾ teaspoon baking powder
 - ¼ teaspoon baking soda
 - ¼ teaspoon salt
 - ¼ cup brown sugar
1. Preheat oven to 350°F
 2. Line the muffin tin with paper liners.
 3. In a small bowl, mix the milk with the lemon juice. Leave to stand for 5 minutes.
 4. Combine the dry ingredients; flour, chopped nuts, allspice, ground cinnamon, ground ginger, baking powder, baking soda and salt into a medium sized bowl.
 5. Add the pumpkin puree, egg, sugar, coconut milk mixture and butter into the bowl of your stand mixer. Mix until it forms a smooth consistency.
 6. Add the dry ingredients to the wet pumpkin mix. Mix until the batter is just combined.
 7. Scoop the batter into cupcake tins. Sprinkle the reserved chopped nuts evenly onto the tops of the cupcakes.
 8. Bake the cupcakes for 15-18 minutes until cooked.
 9. A toothpick inserted into the center of the cupcakes should come out clean.
 10. Put onto wire racks to cool.



PUMPKIN CHOCOLATE CHIP COOKIES

- 1 cup butter, room temperature
 - ¾ cup pumpkin puree
 - 1 cup light brown sugar
 - ½ cup granulated sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 1 teaspoon baking soda
 - 1 teaspoon cinnamon
 - ½ teaspoon ginger
 - ¼ teaspoon nutmeg
 - 1 teaspoon salt
 - 2 ½ cups all purpose flour
 - 2 cups chocolate chips
 - 1 cup chopped pecans
1. Preheat oven to 350°F
 2. Line baking sheet with parchment paper and set aside.
 3. In bowl of stand mixer beat the butter and pumpkin together until evenly combined, about 2 to 3 minutes.
 4. Add eggs, vanilla and beat until smooth.
 5. Combine flour, baking soda, spices and salt together in a bowl then add in 3 increments to the butter mixture, beating in the dry to the wet.
 6. Stir in chocolate chips and pecan chips.
 7. Drop by rounded tablespoon onto lined baking sheet and bake for 9-11 minutes until centers are just set and edges are golden.
 8. Allow to cool for 3-4 minutes on baking sheet and then transfer to wire rack to continue cooling.



PUMPKIN DONUT FRITTERS

Makes 12

- 1 (¼ ounce) package dry yeast
- ¼ cup lukewarm water
- 2 tablespoons sugar
- 1 egg, lightly beaten
- 1 (16 ounce) can pumpkin
- ½ teaspoon salt
- 4 cups flour
- oil, for frying
- maple syrup

1. Add the sugar, egg, pumpkin, and salt; combine thoroughly.
2. Add the flour, ½ cup at a time, until the dough becomes too stiff to beat with a wooden spoon.
3. Turn the dough out onto a lightly floured board and knead in enough of the remaining flour to prevent the dough from sticking to your fingers.
4. Continue kneading until the dough is smooth and elastic (do for about 8 minutes).
5. Shape it into a ball and place in a greased bowl.
6. Cover and let rise in a warm place for 1 hour, or until doubled in size.
7. Punch down the dough and tear off pieces, shaping into doughnut-like rings, about 3 inches in diameter.
8. Heat about 1-inch of oil in a deep skillet and fry the donut-fritters for about 5 minutes, turning them once, until crisp and golden brown.
9. Drain on paper towels and serve immediately with warm maple syrup.



PUMPKIN LOAF

- 1 ½ cups flour
- ½ teaspoon of salt
- ½ cup white sugar
- ½ cup dark brown sugar
- 1 teaspoon baking soda
- 1 cup pumpkin purée
- ½ cup olive oil
- 2 eggs
- ¼ cup water
- ½ teaspoon nutmeg
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ½ cup chopped nuts of your choice or you can use shelled pumpkin seeds for the top



1. Preheat oven to 350°F.
2. Prepare a loaf pan by greasing with butter. Sift together the flour, salt, sugar, and baking soda.
3. Mix the pumpkin, oil, eggs, ¼ cup of water, and spices together, then combine with the dry ingredients.
4. Pour into the well-buttered loaf pan. Sprinkle with chopped nuts or seeds.
5. Bake 50-60 minutes until a thin skewer poked in the very center of the loaf comes out clean.
6. Turn out of the pan and let cool on a rack.

To make pumpkin purée from scratch.

1. Cut a small sugar or pie pumpkin in half, scoop out the insides and the seeds.
2. Place cut side down on a baking sheet.
3. Bake at 350°F until soft, about 45 min to an hour.
4. The pumpkin flesh will steam itself in the skin. Cool, scoop out the flesh.



PUMPKIN CINNAMON BUNS

For the Dough:

- 3½ cups bread flour
- ¼ cup granulated sugar
- ¼ cup firmly packed dark brown sugar
- 1 tablespoon instant dry yeast
- 1 teaspoon kosher salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cardamom
- 3 ounces (¾ stick) unsalted butter, softened, cut into ½-inch cubes
- ¾ cup whole milk
- 1 large egg
- ⅔ cup pumpkin puree

For the Cinnamon Filling:

- ¾ cup firmly packed brown sugar
- ¼ cup granulated sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon kosher salt
- 1 ounce (¼ stick) unsalted butter, melted and slightly cooled

For the Cream Cheese Icing:

- 2 ounces (about ¼ cup) cream cheese, softened
- 3 tablespoons well-shaken buttermilk (or just regular milk)
- 1¼ cups powdered sugar, sifted

Preparing the icing:

1. In the bowl of your mixer, beat the cream cheese and milk on medium speed until the mixture is free of any clumps.
2. Add in the sugar and beat on medium-low until the icing is smooth.
3. Set aside so it is ready to drizzle over the warm rolls.

1. Prepare the dough by buttering a 10-inch round spring form pan very well, then line the bottom with a round of parchment paper.
2. In the bowl of your mixer, whisk together the flour, sugars, yeast, salt, cinnamon, ginger, and cardamom.
3. Add in the butter and mix until well incorporated, about 1 minute.
4. Add in the milk and egg and mix on low speed until well combined.
5. Add in the pumpkin puree and mix on medium speed for 3 minutes – the dough will become light orange in color, soft, and sticky.
6. Remove the dough from the bowl and gently form it into a large ball. Smooth the top with your hands, and place it in a clean, lightly oiled bowl. Cover the bowl with plastic wrap and let the dough rest of 30 minutes.
7. Prepare the filling by stirring together the sugars, cinnamon, cloves, nutmeg, and salt.
8. Add in the melted butter and stir until combined.
9. Dust your work surface lightly with flour, then flour your hands and your rolling pin.
10. Turn the dough out onto your work surface, and roll the dough out into a large rectangle, about 20 by 10 inches.
11. Brush the dough with half of your butter, then sprinkle the filling over the butter and press down on it lightly, being sure to leave a ¼-inch perimeter around your dough so that all the filling doesn't fall out as you roll it up.
12. Use the palms of your hands to roll the dough up on its long side as tightly as you can without tearing the dough.
13. Place it seam side down, then slice the roll into 1.5 to 2-inch rolls.
14. Place one roll in the center of your cake pan, then the rest circling around it. You will be able to fit 13 rolls in the spring form pan.
15. Brush the rolls with the remaining melted butter, cover with plastic wrap, and set aside until they have almost doubled in size, about 1 hour.
16. When you are ready to bake, preheat your oven to 350°F
17. Bake the rolls for about 30 minutes, until the tops are lightly browned.
18. Prepare the icing while the rolls bake so that you can drizzle it over the warm cinnamon.



PUMPKIN PECAN CREAMCHEESE ROLL

3 eggs
1 cup white sugar
 $\frac{2}{3}$ cup pumpkin puree
1 teaspoon lemon juice
 $\frac{3}{4}$ cup all purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
2 teaspoons cinnamon
1 teaspoon ground ginger
1 cup finely chopped roasted pecans
confectioners' sugar for dusting

1 (8 ounce) package cream cheese
4 tablespoons butter
1 cup confections' sugar
1 teaspoon maple extract
confectioners' sugar for dusting

Prepare your pan:

1. Lay heavy duty tinfoil in a 10 x 15 inch pan.
2. Line with parchment paper and grease the parchment paper.
3. Tip: In order to be able to easily roll the pumpkin cake, be sure the pecans are finely chopped so that the pieces are nice and small and 'roll-able'



The Cake

1. In a large bowl, beat the eggs and sugar with an electric mixer on high speed for five minutes.
2. Gradually mix in pumpkin and lemon juice.
3. Combine the flour, baking powder, salt, cinnamon, and ginger; stir into the pumpkin mixture.
4. Spread batter evenly into the prepared pan.
5. Bake for 12 to 15 minutes, or until the center springs back when touched.
6. Remove from the oven.
7. Dust the cake with confectioners' sugar. Roll up cake in the parchment lined heavy duty aluminum foil, and let cool for about 20 minutes.
8. Unroll the cake and spread on cream cheese filling.

Filling:

1. In a medium bowl, combine cream cheese, butter, 1 cup confectioners' sugar, and vanilla. Beat until smooth. Hand stir in the chopped nuts until combined.
2. Now, place pumpkin roll on a long sheet of waxed paper, and dust it with confectioners' sugar.
3. Wrap the roll up in the waxed paper, and twist ends of waxed paper like a candy wrapper. Refrigerate overnight.
4. Serve chilled; before slicing, dust with additional confectioners' sugar.

DESSERTS



Pecan Pie

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Chocolate Brownie Cake

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Chocolate Covered Strawberries

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Chocolate Cranberry Pie

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Truffles

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Lemon Meringue Pie

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Mini Strawberry Cheesecakes

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Strawberry Shortcake

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Toffee Latte Parfaits

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PECAN PIE

1 x 9-inch pie shell, baked (page 29)

$\frac{1}{3}$ cup melted butter

$\frac{2}{3}$ cup sugar

1 cup dark corn syrup

3 eggs

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup chopped pecans

1 cup whole pecans

Instructions

1. Preheat oven 350°F.
2. Blend melted butter, sugar, dark corn syrup, eggs, vanilla and kosher salt.
3. Once combined, add chopped pecans and whole pecans.
4. Pour this mixture into pie shell.
5. Put on cooking sheet.
6. Cook for about 25 minutes, rotate and bake another 20-25 minutes.
7. Let the pie cool down before serving.



CHOCOLATE BROWNIE CAKE

Brownie Cake

1 $\frac{1}{2}$ cups pastry flour

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ cup unsweetened cocoa powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

1 cup vanilla yogurt

2 tablespoons vegetable oil

1 teaspoon vanilla extract

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ cup chocolate chips

Chocolate Frosting

3.5 ounces bittersweet chocolate, finely chopped

1 tablespoons corn syrup

2 tablespoons butter, room temperature

$\frac{1}{2}$ cup chopped walnuts (garnish)

1. Preheat oven to 350°F.
2. Lightly oil 9x9 inch baking pan or line with parchment paper.
3. Combine flour, sugar, cocoa powder, baking soda, and salt, in a mixing bowl and stir together.
4. Make a well in the center and pour in the yogurt, oil, vanilla, and milk to make a smooth and slightly stiff batter.
5. Stir until completely mixed, then stir in the chocolate chips.
6. Pour into the prepared pan.
7. Bake 30 to 35 minutes, or until the sides of the cake begin to pull away from the pan, and a knife inserted in the middle comes out clean.
8. Prepare frosting by melting chocolate over a double boiler.
9. Remove the bowl from heat and stir in syrup and butter.
10. Let cool before frosting.
11. Cool in the pan, spread frosting and top with walnuts.



CHOCOLATE COVERED STRAWBERRIES

¼ cup butter

1 cup high quality dark chocolate chips

OR

¼ cup butter

1 cup high quality white chocolate chips

1. Melt the butter in a sauce pan.
2. Add the chocolate and stir until smooth.
3. Turn off the heat.
4. Dip the strawberries into the chocolate and place them on a tray lined with tin foil.
5. Repeat with white chocolate.
6. Put into the refrigerator for at least ½ hour to harden up the chocolate before serving.
7. You can drizzle a little dark chocolate on the white berries and white chocolate on the dark berries for extra garnish.
8. Garnish: You can also purchase colorful icing to create patterns as shown above.



CHOCOLATE CRANBERRY PIE

1 x 9 inch pie crust (pre-baked) - page 29

Chocolate Filling

1 cup semisweet chocolate

⅓ cup heavy cream

⅔ cup diced walnuts

Cranberry Topping

1 cup sugar

1/8 teaspoon salt

1 ½ cups cranberry juice

1 cup dried cranberries

3 cups of fresh or frozen (or leftover) cranberries

1. Chocolate Filling: Melt semi sweet chocolate over a double boiler, and mix in cream.
2. Stir mixture until smooth and well combined.
3. Pour hot filling over cooled crust.
4. Sprinkle with chopped walnuts.
5. Refrigerate pie until ganache is firm (about 1-2 hours)
6. For Cranberry Topping: Bring sugar, salt & cranberry juice to a boil.
7. Stir in dried cranberries and simmer about 5 minutes.
8. Add fresh or frozen cranberries.
9. Simmer for another 5-7 minutes or until cranberries begin to break down.
10. Remove cranberries from heat, and chill.
11. Once cranberries have chilled, spoon 1 ½ cups cranberry sauce over the chocolate filling.
12. Let pie cool on counter before serving.



CHOCOLATE TRUFFLES

Makes 40

$\frac{7}{8}$ cup heavy cream

10 $\frac{1}{2}$ ounces bittersweet chocolate, finely chopped.

To coat:

9 ounces Bittersweet chocolate, chopped

1 cup finest quality unsweetened cocoa, sifted

Chocolate Ganache:

1. Shave all of the bittersweet chocolate with a serrated knife, and then chop your shavings into small chunks.
2. Divide the chocolate for the ganache and the coating into two separate stainless steel bowls. Set aside the smaller portion for the coating.
3. Heat the cream in a small saucepan until it just comes to a boil and pour it directly over the chopped chocolate.
4. Use a wooden spoon to stir small quick circles in the middle of the bowl gradually stirring bigger circles to incorporate chocolate from the sides of the bowl.
5. Keep stirring smoothly until all chocolate is melted in.
6. When there are no more lumps, continue stirring for about 45 more seconds being careful not to over mix.
7. Set the ganache aside to cool.
8. In a new bowl, beat the softened butter with a wooden spoon until it's very soft, smooth, and creamy.
9. When the ganache has cooled to room temperature and thickened, add the butter, a little bit at a time.
10. Stir until no butter bits remain.
11. If you want to form your truffles immediately, you can chill the mixture in the fridge for 10 minutes.
12. If you need to prepare other things first, cover the bowl with plastic wrap and let sit at room temperature to cool.

Shaping the truffles:

1. Fill a pastry bag, fitted with a $\frac{1}{2}$ -inch tip, one third of the way with the ganache.
2. Hold the bag vertically and pipe 1 inch drops of ganache onto parchment-lined baking sheets.
3. Refrigerate the truffles until quite firm, about 1 hour.
4. Shape each truffle into a smooth ball by rolling it between your palms.
5. *Troubleshooting: If the truffles melt too much in your hands, run your hands under very cold water, dry them well, and then continue.*
6. Refrigerate the shaped truffles on the baking sheet for 1 hour.
7. Note: For extra smooth truffles: refrigerate after first rolling for 30 minutes, and then repeat the rolling process again and refrigerate before coating.

Prepare the chocolate coating:

1. Bring a shallow saucepan of water to high heat.
2. Remove the pan of water from the heat and set the second stainless steel bowl of chopped chocolate over top it. Stir chocolate with a wooden spoon until melted.

Dipping your truffles:

1. Line a new plate with parchment paper.
2. Remove truffles from the refrigerator.
3. Without poking a hole, use a fork to gently lift a truffle and gently drop it into the melted chocolate coating and spin it around with a fork to cover completely.
4. Lift it out on the fork and gently tap the sides of your bowl to remove excess dripping chocolate.
5. Be patient as you may need to gently tap the bowl about a dozen times to get rid of drippings.
6. When chocolate is no longer dripping, gently place truffle onto parchment lined paper.

Coating Truffles in Cocoa (optional)

1. If coating with cocoa:
2. Sift the cocoa powder into a shallow dish.
3. Gently place the freshly dipped truffle into the dish of sifted cocoa and continue adding dipped truffles until the plate is full.
4. Gently shake the plate to coat the truffles, and then gently transfer them to the parchment lined pan.
5. Place it refrigerator to set for 1 hour.
6. Store truffles in the freezer or refrigerator in an air tight container.



LEMON MERINGUE PIE

1 x 9-inch pie shell, prebaked—page 29

The Lemon Pie Filler

1 ½ cups sugar
3 tablespoons cornstarch
3 tablespoons all-purpose flour
1 ½ cups water
3 slightly beaten egg yolks
2 tablespoons butter, cut up
½ teaspoon lemon zest
⅓ cup lemon juice

Meringue

3 egg whites
½ teaspoon vanilla
¼ teaspoon cream of tartar
6 tablespoons sugar



1. Preheat oven to 425°F.
2. Flute edges and prick bottom. Bake for 10-12 minutes or until golden brown. Let Cool.
3. **To make lemon filling:** In a medium saucepan stir together the sugar, cornstarch and flour.
4. Gradually add the water, stirring constantly.
5. Cook and stir over medium-high heat until thickened and bubbly.
6. Reduce heat and cook and stir 2 minutes more.
7. Gradually stir about 1 cup of the hot mixture into the egg yolks.
8. Pour egg yolk mixture back into remaining hot filling in saucepan.
9. Bring to a gentle boil.
10. Cook and stir 2 minutes more.
11. Remove from heat.
12. Stir in the butter and lemon peel.
13. Gently stir in lemon juice.
14. **Prepare meringue:** In large mixing bowl combine 3 egg whites, ½ teaspoon vanilla and ¼ teaspoon cream of tartar.
15. Beat with mixer on medium speed until soft peaks form.
16. Gradually add 6 tablespoons sugar, beating the meringue until stiff and glossy peaks form and all the sugar is dissolved.
17. Pour hot filling into cooled piecrust.
18. Spread the meringue over the hot lemon pie filling; carefully seal all around the edge of the piecrust to prevent shrinkage.
19. Bake in the pre-baked pie crust in a 350°F oven for about 15 minutes, watch not to burn the meringue.
20. Cool on a wire rack for 1 hour.
21. Refrigerate 3 to 6 hours before serving.



STRAWBERRY SHORTCAKE

3 cups all-purpose flour
1 cup sugar
2 tablespoons vegetable oil or ¼ cup unsweetened applesauce

1 cup milk
2 teaspoons vanilla

1 whole egg
1 egg white

Strawberry Topping

6 cups sliced fresh strawberries
2 tablespoons sugar
2 tablespoons water
1 teaspoon lemon juice
1 cup whipping cream (garnish)

1. Heat oven to 350°F.
2. Grease the bottom and sides of 13x9-inch pan or line with parchment paper.
3. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, scraping bowl occasionally.
4. Pour batter into pan.
5. Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.
6. Cool completely, about 1 hour.
7. In medium bowl, mix strawberries, 2 tablespoons sugar, the water and lemon juice.
8. Cover; refrigerate 30 minutes to 1 hour.
9. In a medium glass bowl, whip your whipping cream until it is light and fluffy. Store in fridge until ready to serve.
10. To serve, cut cake into squares; place on individual dessert plates.
11. Top each serving with a layer of whipped cream and strawberries.



MINI STRAWBERRY CHEESECAKES

Crust

1½ cups graham cracker crumbs
2 tablespoons sugar
4 tablespoons unsalted butter, melted

Filling

2 lbs. cream cheese, room temperature
1½ cups sugar
Pinch of salt
1 teaspoon vanilla extract
4 large eggs, room temperature

Strawberry Swirl

1 cup fresh strawberries
2 tablespoons sugar



1. Preheat the oven to 325° F and line muffin pan with paper liners.
2. In a small bowl, combine the graham cracker crumbs, sugar and melted butter. Then press a spoonful into each of your paper liners.
3. Combine the strawberries and sugar in a blender or food processor.
4. In a new bowl, beat the cream cheese on medium-high speed until fluffy.
5. Blend in the sugar until smooth.
6. Mix in the salt and vanilla. Beat in the eggs one at a time, mixing well after each addition.
7. To assemble, spoon 3 spoonful's of the cheesecake batter over the crust in each cupcake liner. Add ½ teaspoon of strawberry puree in a few dots over the cheesecake filling. Use a toothpick or a wooden skewer to lightly swirl and create a marbled effect.
8. Bake until the filling is set and you can put a fork in and it comes out clean.
9. Chill in fridge before serving.
10. Let cool on wire rack and then refrigerator and for 2 hours before serving.



TOFFEE LATTE PARFAITS

¼ cup sugar

¼ cup cornstarch

Pinch of salt

1 ½ cups cold coffee

1 ½ cups of skim milk

1 teaspoon vanilla

½ cup heavy cream, whipped

1 teaspoon sugar

cinnamon & cocoa powder - to sprinkle

1. In saucepan, whisk together first three ingredients. Then whisk in cold coffee, milk and vanilla.
2. Bring to a boil over medium heat, stirring frequently.
3. Reduce heat to low, and continue stirring for an additional five minutes while pudding thickens.
4. Remove from heat and pour equally into six parfait or glass cups/bowls.
5. Place in fridge to set.
6. For topping:
7. In a deep mixing bowl, beat 1 cup of cold heavy cream until soft peaks form.
8. Sprinkle 1 to 2 tablespoons sugar over cream; beat until soft peaks return.
9. Do not overbeat.
10. Take parfaits out of fridge, and garnish with whipping cream and sprinkle with cinnamon and chocolate.



LEFT OVER MEAL IDEAS



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Mashed Potato Pie

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Creamy Pumpkin Soup

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Split Pea & Ham Soup

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TURKEY & STUFFING PIE

2 cups cut up chopped turkey
½ cup finely chopped onion
½ tsp salt
1 tsp dried sage leaves
½ tsp dried thyme leaves
½ tsp poultry seasoning
1/8 tsp pepper
1 ¼ cups milk
3 eggs
optional: 1 x 9 inch pie crust, prebaked for 10 minutes

1. Heat oven to 350°F.
2. Prepare your pie crust and set out to cool.
3. Mix turkey, celery, onion and seasonings in plate.
4. Beat remaining ingredients 15 seconds in the blender on high, or 1 minute with a hand beater.
5. Pour into plate.
6. Bake until knife inserted in center comes out clean, 20 to 30 minutes.
7. Cool for a few minutes.



MASHED POTATOE PIE

2 cups mashed potatoes
2 cups cottage cheese
2 eggs
½ cup sour cream
1 tsp. salt
½ cup shredded cheddar cheese
*Optional - 1 cup finely chopped leftover ham

1. In a medium sized bowl, put all the ingredients and using a hand mixer, beat until smooth.
2. If you are using ham as well, do not beat it in, just stir it into the creamy potato mixture after it has been mixed.
3. Pour the mixture into a well buttered pie plate and sprinkle with the cheese.
4. Bake at 375°F for 35-40 minutes.



SWEET POTATO PANCAKES

2 cup sweet potatoes, grated (or leftovers)
 2 cups regular potatoes, grated (or leftovers)
 2 carrots, grated
 1 tablespoon onion, chopped
 1 clove garlic, minced
 ¼ cup parsley, chopped
 4 eggs, beaten
 ⅓ cup flour
 Salt, pepper, nutmeg and cinnamon to taste
 Melted butter
 Sour cream or yogurt
 Chives, chopped .

1. Put the grated potatoes, sweet and regular, in a colander over a bowl.
2. Sprinkle with salt and let stand for 15 minutes.
3. If using grated raw potatoes, rinse and squeeze the potatoes to remove all the liquid.
4. Mix the potatoes with the carrots, onion, garlic, parsley, eggs, flour, lemon juice and seasonings.
5. Thin the mixture with milk, if necessary.
6. Drop large tablespoons of the batter into a frying pan, and fry the pancakes in melted butter until brown and crisp.
7. Serve with a dollop of sour cream or yogurt and a sprinkle of chopped fresh chives.



CREAMY PUMPKIN SOUP

Note: You can also substitute sweet potatoes, yams or roasted squash for the pumpkin depending on what you have in your kitchen.

8 cups pumpkin chunks, cooked or uncooked
 2 medium yellow onions, diced
 3 tablespoons butter
 4 cloves garlic, pressed
 ½ teaspoon salt
 ½ teaspoon dried thyme
 4 cups boiling water (skip this if you are using leftover pumpkin)
 ½ cup cream + a little extra to garnish
 salt and pepper
 ½ teaspoon fresh parsley

1. If using raw pumpkin, prepare the pumpkin chunks, first cut open and remove the seeds.
2. Carefully cut away the skin off the thick pumpkin.
3. You can skip the first two steps if you are pumpkin is already or cooked.
4. Cut into chunks.
5. Cook the onions and garlic in butter until softened.
6. Add dried thyme, salt and pepper.
7. When onions are completely soft, add the pumpkin (and boiling water if using) and cover the squash if it is raw. Simmer for about 40 minutes until soft.
8. If using leftover pumpkin, just add straight to onions and heat stirring often.
9. Drain extra liquid and liquify with hand blender.
10. Liquify with hand blender adding water if it is too thick.
11. Add cream, salt and more pepper if needed.
12. Serve garnished with fresh thyme and a drizzle of extra cream.



SALMON CREAM CHEESE DIP

16 ounces grilled salmon fillet
24 ounces softened cream cheese
4 tablespoons pureed yellow onion
1 tablespoon lemon juice
3 tablespoons horseradish
1 teaspoon pureed garlic
½ teaspoon salt
2 teaspoons white pepper
2 tablespoons chopped fresh chives or green onion

1. Place all ingredients in a food processor and blend until creamy.
2. Refrigerate for several hours before serving.
3. Spoon into serving dishes.
4. Garnish with chopped fresh chives or green onion.



SALMON PATTIES

3-4 medium sized boiled potatoes
2 tablespoons milk
1 large tablespoon butter
7 ½ ounces salmon (leftovers, or canned)
2 lemons
salt and pepper
2 eggs
2 tablespoons all purpose flour
4 tablespoons dried crushed breadcrumbs
½ cup vegetable oil

1. Mash the boiled potatoes with the milk and butter.
2. Mash the salmon and add to the potatoes. If using leftovers be sure to remove all the bones.
3. Squeeze one lemon with a lemon squeezer and add to the salmon.
4. Add seasoning to taste.
5. Stir in one of the eggs to bind.
6. Lightly beat the remaining egg.
7. Spread the flour and dried bread crumbs on separate plates.
8. Divide salmon into 8 and shape into flattened patties.
9. Dip first in flour, then egg, then coat with dried breadcrumbs.
10. Heat oil in frying pan.
11. Add patties and fry for 5 minutes on each side until crisp and golden.



HOMEMADE TURKEY NOODLE SOUP

- 6-8 cups turkey broth
- 1 carrot, peeled and sliced into thin rounds
- 2 cups leftover turkey, cut into chunks
- 2 tablespoons green onion, chopped

Homemade Noodles

- 3 cups all purpose flour
- 5 eggs
- 1 teaspoon salt
- Heaping tablespoon butter
- ¼ teaspoon baking powder

1. Make the noodles first mix together flour, salt and baking powder.



2. Make a bowl in the flour and break in the eggs.
3. Using your fingertips work the flour into the eggs, creating a ball of dough. Let rest 20 minutes.



4. Use a rolling pin; roll very thin, once rolled out flat, roll the dough up into a log and cut thinly.

5. Layer some flour between the cut noodles so they don't

stick together.

6. Drop the noodles into a large pot of boiling water and boil until they float. Drain water from noodles and set in a bowl with a little butter to keep them from sticking together.
7. Bring 6 cups of turkey broth to a boil. Add carrots and bring down to simmer for 10 minutes.
8. Add turkey chunks, pre-cooked noodles, salt and pepper.
9. Garnish with green onion.

HOMEMADE SOUP BROTH

Tip: While cooking your turkey dinner, instead of throwing away water from boiling potatoes or other vegetables, reserve this water in a large pot to later make this homemade broth.

Leftover turkey

Water (or vegetable water)

- 1 carrot, chopped into large chunks
- 2 celery stalks, chopped into large chunks
- 1 medium onion, quartered
- 1-2 cloves garlic, whole

1. Once the meal is over, have your best kitchen helpers join you in the kitchen to de-bone the turkey.
2. Save good turkey in airtight container in fridge.
3. Throw all of the bones, skins and bits and pieces you do not want to eat back into the turkey roaster so you do not waste any of the juice at the bottom of roaster.
4. Pour all leftover water from potatoes and vegetables over turkey bones. Add extra water to completely cover bones.
5. Add carrots, celery, onion and garlic.
6. Season with salt and pepper.
7. Cover with a lid, bring to a boil, then turn down to simmer for about 3 hours.
8. After 3 hours turn the stock off.
9. Strain through a colander pour the stock out of the roasting pot into a large pot and let cool.
10. Keep out 6-8 cups of stock for your soup, and freeze the rest in Tupperware or freezer bags.
11. If you have kept your broth in the fridge, a layer of fat will form on top which you can just skim away.



SPLIT PEA & HAM SOUP

- 1 lb. dry green split peas
- 4 cups water or broth (canned, boxed or cubes)
- 1 meaty ham bone
- 1 cup chopped onion
- ¼ teaspoon garlic powder
- ¼ teaspoon dried marjoram, crushed
- ¼ teaspoon dried thyme, crushed
- dash pepper
- 1 cup chopped celery
- 1 cup chopped carrot
- 1 medium sized potato, peeled and cut into small cubes
- ½ teaspoon salt, or to taste

1. In a large saucepan or Dutch oven, cover dried peas with water.
2. Bring split peas to a boil; boil gently for 2 minutes. Set aside to soak for 1 hour.
3. Add ham bone, chopped onion, garlic powder, marjoram, thyme, and pepper.
4. Bring split pea soup to a boil; cover, reduce heat, and simmer for 2 hours, stirring occasionally.
5. Remove meat from bone; dice and return to pea soup with chopped celery, potato and carrot. Simmer split pea soup slowly for 45 minutes, stirring occasionally.
6. Taste the split pea soup and add salt and pepper to taste.
7. Also, if have leftover ham from your ham dinner, you can add more to the soup during the last 30 minutes it is simmering.



HAM & PASTA CASSEROLE

Bow noodles, uncooked (or noodle of your choice)
 * Use about 8 ounces (250 grams) noodles, the amount depends on the type of noodle and servings you want to make.

- 1 tablespoon butter
- 2 cups chopped cooked ham
- ¼ cup chopped onion
- ¼ cup sliced celery
- 1 (10 ½ ounce) can cream
of mushroom soup, undiluted
- 1 (8-ounce) container sour cream
- 1 cup frozen green peas
- ½ cup (2 ounces) shredded Cheddar cheese
- ¼ cup fine bread crumbs

1. Preheat oven to 350°F.
2. Cook pasta according to package directions; drain.
3. Heat butter in large skillet over medium-high heat and sauté the onions and celery until transparent.
4. Add the chopped ham pieces and cook for 5 minutes, stirring often so it does not burn.
5. Remove from heat; stir in soup, sour cream, frozen peas and pasta.
6. Spoon into lightly greased baking dish.
7. Cover and bake 25 minutes.
8. Sprinkle with bread crumbs and shredded cheese, and bake, uncovered, bake an additional 5 minutes or until the toppings brown up.
9. Let stand 10 minutes before serving.