

A VERY MARCOM

Thanksgiving



Table of Contents

Crab Dip Appetizer.....	<i>Sara Westmoreland</i>	1
Whipped Feta	<i>Lynn Chute</i>	1
Perfect White Buns.....	<i>Krist Bergman</i>	2
Spicy Cornbread.....	<i>Amber Bonasoro</i>	3
Orange Cranberry Sauce.....	<i>Jackie Malinowski</i>	3
Cornbread Casserole	<i>Jade Hecker</i>	4
Mac and Corn.....	<i>Michael Yohannes</i>	4
Mashed Butternut Squash.....	<i>Lindsey Williamson</i>	5
Wild Rice & Sausage Stuffing.....	<i>Ashley McLelland</i>	6
Vegetarian Shepherd's Pie	<i>Sheryl Sharma</i>	7
Spiced Sweet Potato Casserole.....	<i>Jackie Malinowski</i>	8
Sweet Potato Soufflé.....	<i>Jen Burke</i>	9
Marshmallow Sweet Potato Casserole.....	<i>Rachel Plouse</i>	9
Sweet Potato Casserole.....	<i>Rob Katnich</i>	10
Homemade Cinnamon Ice Cream.....	<i>James Schwartz</i>	10
Pumpkin Crunch Cake	<i>Melissa Sblendorio</i>	11
Brown Bag Apple Pie.....	<i>Lauren Schmitt</i>	12
Rachel's Thanksgiving Trifle	<i>Jackie Malinowski</i>	13
Peanut Brittle.....	<i>Erin Beidle</i>	14
Apple Crisp.....	<i>Erin Beidle</i>	14

Crab Dip Appetizer

From the kitchen of
Sara Westmoreland

Serves
6+

Prep
10 m

Cook
45 m

“

Quick and easy. Travels well. Always a crowd pleaser!

”

Ingredients

Equal Parts:

- Jumbo/lump crab meat
(suggest wild caught)
- Yellow onion, chopped
- Mayonnaise
(suggest Primal Kitchen avocado, oil-based mayonnaise)
- Shredded aged cheddar cheese

To Taste:

- Salt & Pepper

To Garnish:

- Scallions, sliced

To Serve:

- Crackers, crostinis, or artisan bread

Instructions

1. Heat oven to 375°F. Strain and deshell crab meat.
2. Mix all equal part ingredients; season with a generous amount of salt and pepper, to taste.
3. Put in an oven-safe, ramekin-like dish. Bake for 45 minutes, until the top is bubbly and golden brown.
4. Garnish with scallions. Serve with crackers, crostinis, or artisan bread.

Whipped Feta

From the kitchen of
Lynn Chute

Serves
6

Prep
5 m

Cook
10 m

Ingredients

- 8oz block feta cheese
- ½ cup sour cream
- ½ cup mayonnaise
(best quality such as Hellman's or Duke's)
- Zest from 1 lemon
(about 1 tsp packed)
- 1 small clove garlic, chopped
- ¼ tsp dried dill
- ¼ tsp dried oregano
- ¼ tsp dried thyme
- ¼ tsp salt
- ¼ tsp freshly ground black pepper
- ¼ tsp crushed red pepper flakes plus more for serving
- ¼ tsp sesame seeds

Instructions

1. Combine all ingredients in a food processor or blender and process until smooth. Taste and adjust seasoning. Transfer to serving bowl, drizzle with olive oil, sprinkle with toasted sesame seeds and crushed red pepper flakes.
2. To make the toasted pita wedges: Preheat oven to 350°F. Brush the pita bread on both sides with olive oil and sprinkle with a pinch of salt. Bake for 10 min until lightly toasted.

Perfect White Buns

From the kitchen of
Kristi Bergmann

Serves
36 buns

Prep
90 m

Cook
20 m

Ingredients

- 1 ½ cups boiling water
- 2 tbsp honey
- 2 tbsp butter
- 2 tbsp salt
- 1 ½ cups lukewarm water
- 1 tbsp sugar
- 2 tbsp active dry yeast (traditional or fast rising)
- 2 eggs, well beaten (optional)
- 6-7 cups all-purpose flour (or ½ whole wheat flour)

Instructions

1. In a large bowl add the butter, honey and salt and pour the boiling water over the ingredients. Stir and let it sit so that the butter melts and the salt dissolves. Let this cool to room temperature. You want to make sure that this isn't too hot as it will otherwise kill your yeast.
2. While the above mixture cools, activate the yeast. Stir the lukewarm water and sugar together in a medium bowl to dissolve and sprinkle in the yeast. Mix gently to combine and let it sit for around 10 minutes, until the yeast is foamy and 'activates'.
3. Add 1 cup of flour to the cooled butter mixture in step 1 and stir to combine. Add the eggs to this mixture and stir to combine, if using (I often omit them, the dough is great without them too). Add the yeast mixture from step 2 to this bowl and stir to combine again.
4. Gradually add the remaining flour, cup by cup, until the dough gets too difficult to stir in the bowl. At this point, transfer the dough on to a clean floured surface (your counter) and knead by hand until the dough is smooth and elastic, about 10 minutes, adding more flour as you knead to get a soft and squishy but not sticky dough.
5. Transfer the dough into a large greased bowl, cover with a clean tea towel, and place in a draft-free warm area to rise until doubled, about an hour.
6. Preheat your oven to 375°F and grease one 9x13 sheet baking pans. You can alternately use any shape of pan you want - round ones work fine. Cut off pieces of dough that are approximately 1/2 cup in size (doesn't have to be exact!) and form into buns. I keep my fingers slightly floured and tuck the dough under as I stretch the dough to make it smooth on top, but you can use whatever technique you like!
7. Place the buns about a 1/2 inch apart on the greased pan, cover with a clean towel and let rise until doubled.
8. Bake for around 20 minutes or until nicely browned, and remove from the pan immediately once baked to cool on a cooling rack (if you don't have a rack just dump the pan upside down and let them cool that way). These freeze well once cooled.

Spicy Cornbread

From the kitchen of
Amber Bonasoro

Serves
16

Prep
20 m

Cook
45 m

“

Here's my Spicy Cornbread recipe which is similar to Jalapeño cornbread served at a local restaurant.

”

Ingredients

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- ¼ teaspoon salt
- 4 teaspoons baking powder
- 1 (15 ounce) can creamed corn
- 2 ounces green chili peppers (½ small can, roasted style)
- 1 cup butter
- 1 cup sugar
- ½ cup cheddar cheese (shredded)
- ½ cup Monterey jack cheese (shredded)
- 4 eggs

Instructions

1. Preheat oven & skillet (6" cast iron or 12" cast iron) to 300°F.
2. Mix flour, cornmeal, salt & baking powder and set aside. Melt butter and combine with sugar, creamed corn and chili peppers. Mix to combine. Add eggs one by one and mix until well blended. Add cheese. Fold in flour mixture until mixed well, clumps are okay.
3. Carefully remove cast iron skillet from oven and evenly coat top and sides with canola/vegetable oil. Pour in cornbread batter (be careful, it may splatter).
4. Bake 30-45 minutes, or until top is golden brown and a toothpick inserted in the center comes out clean.

Orange Cranberry Sauce

From the kitchen of
Jackie Malinowski

Serves
10

Prep
5 m

Cook
10 m

“

Super easy and way better than canned! My cousin makes this annually now.

”

Ingredients

- 12 oz fresh cranberries
- ½ cup sugar
- 1 cup orange juice

Instructions

1. Bring all ingredients to a simmer over medium heat, stirring frequently. Once cranberries start popping, cook for another 30-60 seconds, remove from heat and let cool.

Cornbread Casserole

From the kitchen of
Jade Hecker

Serves
6

Prep
5 m

Cook
60 m

“

Here is my family's recipe for cornbread casserole. I used to grow up making this with my Mom for every Thanksgiving and Christmas dinner, so it's super nostalgic for me and a family favorite.

”

Ingredients

- 1 box corn muffin mix
(anything besides Jiffy)
- 1 can creamed corn
- 1 can yellow corn (undrained)
- 1 egg
- 1 stick margarine or butter

Instructions

1. Soften butter in microwave, don't let it melt entirely.
2. Mix all ingredients.
3. Pour into 2 qt casserole dish sprayed with Pam, butter or Crisco.
4. Bake at 350 degrees for an hour. If you want it less mushy, bake in 9 x 12 in pan.

Mac and Corn

From the kitchen of
Michael Yohannes

Serves
6

Prep
10 m

Cook
60 m

“

My wife and I have made this dish together every year around Thanksgiving time since we've been together. It's an easy dish to make and it's always a great time for us to bond and make our absolute favorite dish for Thanksgiving.

”

Ingredients

- 1 (14.75 ounce) can creamed corn
- 1 (11.25 ounce) can corn
- 2 cups uncooked macaroni
- ¼ cup butter, sliced
- 8 ounces cubed Velveeta

Instructions

1. Preheat the oven to 350°F. Grease a casserole dish.
2. Mix creamed corn, whole kernel corn, and uncooked macaroni together. Mix sliced butter and cheese into corn mixture; spoon into prepared dish. Cover.
3. Bake in the preheated oven for 30 minutes.
4. Uncover, stir, and bake uncovered until golden brown, about 30 more minutes.

Recipe: www.allrecipes.com/recipe/11665/lucys-mac-and-corn

Mashed Butternut Squash

From the kitchen of
Lindsey Williamson

Serves
1-4

Prep
10 m

Cook
60 m

“

Here's my all-time favorite Thanksgiving side dish. The best part? No one else in my house will touch it, so I get to enjoy it all to myself. Haha!

”

Ingredients

- 1 butternut squash
- Melted butter, avocado oil or olive oil
- Brown sugar, salt, pepper, to taste



Instructions

Prepare the Squash:

1. Wash the butternut squash thoroughly.
2. Carefully slice the squash in half lengthwise, using a sharp knife. This can be tough, so take your time.
3. Scoop out the seeds with a spoon.
4. Brush the inside of each half with a little melted butter, avocado oil, or olive oil.

Bake the Squash:

5. Place the squash halves cut-side up on a baking sheet.
6. Bake in a preheated oven at 350°F (175°C) for 45-60 minutes, or until the flesh is very tender. (Cooking time may vary depending on the size of the squash.)
7. Once it's done, remove from the oven and let it cool slightly until it's safe to handle.

Mash the Squash:

8. Scoop the soft flesh out of the skin and transfer it to a large mixing bowl.
9. Mash the squash with a fork or potato masher to your desired consistency.
10. For extra flavor, stir in some melted butter, brown sugar (if desired), and season with salt and pepper to taste.

Wild Rice & Sausage Stuffing

From the kitchen of
Ashley McLelland

Serves
6

Prep
20 m

Cook
120 m

“

Here's a recipe for a family favorite, Wild Rice & Sausage Stuffing.

”

Ingredients

- 1 ½ cups wild rice, cooked according to package and drained
- ½ lb sausage
- 1 stick butter, melted
- ½ cup celery, chopped
- ½ cup onion, chopped
- 4 cups herb seasoned stuffing cubes (I like Pepperidge Farms)
- 1 carrot, grated
- 1 egg
- 1 cup chicken broth

Instructions

1. Start wild rice, as it will take about one hour to cook.
2. Cook and crumble sausage, drain & set aside.
3. Saute celery and onion in same pan briefly with a few tbsps butter.
4. Put stuffing cubes in large bowl, add grated carrot and mix. Add celery, onion, sausage and rice and mix well.
5. Beat egg with ½ of the broth, add to dry ingredients. Add remaining broth and melted butter and mix well. It will seem wet.
6. Place in greased 2 ½ quart casserole and cover.
7. Bake at 325-350°F for about 45 minutes. Remove cover and continue to cook no longer than 15 minutes or rice will dry out and become tough.

Vegetarian Shepherd's Pie

From the kitchen of
Sheryl Sharma

Serves
8

Prep
25 m

Cook
60 m

“

I love making Shepherd's Pie during the holidays. I obviously make mine vegan, but anyone can use this recipe and sub their preferred protein for the lentils/beans.

”

Ingredients

For the potatoes

- 2 lb yellow potatoes, washed, peeled and cubed
- 2-3 tbsp milk
- butter, to taste
- seasonings, to taste: salt, pepper, garlic powder

For the filling

- 1 pack Cremini mushrooms, washed and chopped
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1-2 cups of frozen vegetables of choice
- 1 can brown lentils, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 can Amy's fire roasted red pepper soup, or any peppery/spicy soup works
- 1 cup of broth/stock
- 2 tbsp flour or cornstarch
- Seasoning to taste – choose whatever feels right to you: salt, pepper, garlic powder, onion powder, thyme, rosemary, umami, Worcestershire or soy sauce, etc.

Instructions

1. Boil potatoes to fork-tender.
2. Drain and mash with a fork or masher with a few tbsp of milk, butter, salt, pepper and garlic powder to taste. Set aside.
3. Preheat oven to 400°F.
4. Sauté mushrooms, onion and garlic in a large saucepan for at least 5-7 min.
5. Add the frozen veggies and continue cooking for 5 min.
6. Add in lentils, black beans, soup, and broth, give it a stir and continue cooking for 5 min.
7. Add the flour/starch and stir out all the lumps until thickened, about 1-2 min.
8. Remove from heat and add in your seasoning to taste. Pour the “meaty mix” into your casserole dish.
9. Spoon and spread out the mashed potatoes on top. You can make designs in the potatoes using a fork – that's how a traditional shepherd's pie is made!
10. Place the dish very carefully into your preheated oven and bake for 25-30 min until the potatoes have gotten a bit golden brown. If your filling is too much, be sure to put a tray under the dish to catch overflow.
11. When done baking, let it sit out of the oven for 10-15 min before serving. Spoon out to serve or just eat it from the dish – yum! Enjoy!

Spiced Sweet Potato Casserole

From the kitchen of
Jackie Malinowski

Serves
12

Prep
60 m

Cook
30 m

“

This sweet potato casserole is requested by both sides of my family at every Thanksgiving! I've been making it since 2012 and tweaked the recipe along the way to perfect it. Deliciously spiced, crunchy topping and the perfect balance of sweetness!

”

Ingredients

For the potatoes

- 4 lb sweet potatoes, washed and dried
- ½ cup brown sugar
- 2 tbsp maple syrup
- 2 eggs
- 2 tsp vanilla
- ¼ cup milk
- ½ cup butter, melted
- 1 tbsp pumpkin or apple pie spice

For the topping

- ⅓ cup flour
- 1 cup pecans, chopped
- ½ cup brown sugar, packed
- 1 tbsp pumpkin or apple pie spice
- ⅓ cup butter, melted



Instructions

1. Preheat oven to 425°F. Pierce potatoes with a fork and bake on a lined baking sheet for 45-60 minutes. Let cool and remove potato skins.
2. Reduce oven temp to 375°F and grease a 9x13 casserole dish.
3. Mix the cooked sweet potatoes, brown sugar, maple syrup, eggs, vanilla, milk, melted butter, and pie spice in a large bowl using an electric mixer until well combined. Pour into prepared dish.
4. Combine flour, pecans, brown sugar, and pie spice in a small bowl. Pour melted butter over and mix until well combined.
5. Sprinkle topping mixture over the sweet potatoes.
6. Bake for 30 minutes until the top is lightly browned and crunchy.

Sweet Potato Souffle

From the kitchen of
Jen Burke

Serves
6

Prep
10 m

Cook
25 m

Ingredients

For the potatoes

- 3 cup mashed sweet potatoes
- 1 cup sugar
- ½ tsp salt
- 1/3 stick butter, melted
- 2 eggs
- ½ cup sweetened condensed milk
- 1 tsp vanilla

For the topping

- 1 cup light brown sugar
- 1/3 cup flour
- 1 cup chopped pecans
- ½ stick butter, melted
- 1 cup shredded coconut

Instructions

1. Preheat the oven to 350°F.
2. Mix all potato ingredients and put in buttered dish.
3. Mix all topping ingredients and sprinkle on top of potatoes.
4. Bake in preheated oven for 25 minutes.

Marshmallow Sweet Potato Casserole

From the kitchen of
Rachel Plouse

Serves
8

Prep
10 m

Cook
30 m

“

My FAVORITE Thanksgiving dish is sweet potato casserole. My mom makes it every year (mostly just for me) and it's very simple. Since I started making it myself, I also like to add pecans to the top!

”

Ingredients

For the potatoes

- 40 oz can of yams (drained)
- ¼ cup of melted salted butter
- ¼ cup of brown sugar
- ½ tsp of cinnamon

For the topping

- Mini marshmallows and pecans, measured with your heart

Instructions

1. Preheat oven to 350°F and coat baking dish with oil or butter.
2. Mash all of the potato ingredients together, pour into prepared baking dish and bake for 30 minutes.
3. Top with pecans and mini marshmallows, broil until toasty.

Sweet Potato Casserole

From the kitchen of
Rob Katnich

Serves
8

Prep
10 m

Cook
35 m

Ingredients

For the potatoes

- 29 oz can sweet potatoes, drained
- ½ cup melted butter
- ⅓ cup milk
- ¾ cup cane sugar
- 1 tsp vanilla
- 2 beaten eggs
- salt to taste

For the topping

- 5 tbsp melted butter
- ⅔ cup brown sugar
- ⅔ cup flour
- 1 cup pecan pieces

Instructions

1. Preheat the oven to 350°F. Mash the sweet potatoes and add the melted butter, milk, sugar, vanilla, beaten eggs, and a pinch of salt. Stir until incorporated. Pour into a shallow baking dish or a cast iron skillet.
2. Combine the butter, brown sugar, flour, and pecan pieces in a small bowl, using your fingers to create moist crumbs. Sprinkle generously over the casserole.
3. Bake for 25-35 minutes, until the edges pull away from the sides of the pan and the top is golden brown. Let stand for the mixture to cool and solidify a little bit before serving.

Recipe: pinchofyum.com/sweet-potato-casserole

Homemade Cinnamon Ice Cream

From the kitchen of
James Schwartz

Serves
6

Prep
5 m

Cook
20 m

Ingredients

- 2 cups whole milk
- 2 cups heavy whipping cream
- ⅓ cup brown sugar
- 1 tsp+ cinnamon
- dash of nutmeg
- splash of vanilla

Instructions

1. Mix batter in KitchenAid, then replace bowl with ice cream bowl (frozen bowl). Attach everything and turn on and slowly pour batter into bowl. Let it run about 20 min and yummy!

Pumpkin Crunch Cake

From the kitchen of
Melissa Sblendorio

Serves
20

Prep
15 m

Cook
60 m

“

I make this pumpkin pie crunch cake every year for our family and serve it with vanilla ice cream and warmed up salted caramel drizzle to go with it. My family and I rent a cabin in the mountains every year during Thanksgiving. We go on a big hike Thanksgiving morning in a state park and come back for a feast!

”

Ingredients

For the crumb topping

- 15 oz (1 box) yellow cake mix
- $\frac{3}{4}$ cup salted butter, softened
- $\frac{1}{2}$ cup light brown sugar
- 1 tsp ground cinnamon
- $\frac{1}{2}$ cup chopped pecans

For the filling

- 15 oz (1 can) pure pumpkin
- 1 cup granulated sugar
- 2 large eggs
- 5 oz (1 can) evaporated milk
- 1 tbsp pumpkin pie spice
- 1 tsp vanilla extract



Instructions

1. Preheat oven to 350°F. Butter a 9×13 baking pan and set aside.
2. In a medium size bowl, stir together the box of cake mix, softened butter, brown sugar and cinnamon.
3. Spread half the crumb mixture into the bottom of your pan.
4. In a separate bowl, combine pumpkin, granulated sugar, eggs, evaporated milk, pumpkin spice and vanilla. Mix until combined and then pour over your first layer.
5. Sprinkle the remaining crumb mixture over the top and add pecans on top.
6. Bake for 55-60 minutes, or until a toothpick inserted comes clean.
7. Cool and serve with whipped cream, ice cream and/or caramel sauce if desired.

Brown Bag Apple Pie

From the kitchen of
Lauren Schmitt

Serves
8-10

Prep
30 m

Cook
1 h 15 m

“

Omg, my absolute fave fall treat is Brown Bag Apple Pie! Since college, I've had this “Fall Day of Fun” tradition, and making this pie is a must. The coolest part? You actually bake it in a brown paper grocery bag. It's crazy easy, and hits the spot every time—especially with a scoop of ice cream on top!

Now that I'm DF/GF, I've had to switch things up a bit. Lately, I've been obsessed with the recipes in [The Great Big Pumpkin Cookbook](#)—they've got all the DF/GF fall dessert vibes for my fellow DF/GF peeps!

”

Ingredients

For the filling

- 5-7 granny smith apples, peeled & sliced
- 1 cup sugar
- 3-4 tbsp flour
- 2 tbsp lemon juice
- 1 tsp cinnamon
- ½ tsp nutmeg

For the topping

- ½ cup flour
- ½ cup sugar
- ½ cup (1 stick) butter, softened

For baking

- 1 brown paper bag

Instructions

1. Preheat oven to 400°F.
2. Make crust or buy a ready made one.
3. Stir the apples, sugar, flour, lemon juice, cinnamon, and nutmeg together. Pour into prepared pie crust.
4. Mix the flour, sugar, and softened butter together to make topping and cover apple filling with topping.
5. Wrap pie in a brown bag and staple shut.
6. Bake on a cookie sheet for 1 hour and 15 minutes.



Rachel's Thanksgiving Trifle

From the kitchen of
Jackie Malinowski

Serves
10

Prep
30 m

“

*I challenged myself one year to make an all-dessert version of Rachel's iconic trifle from Friends. It was so fun to make, looked awesome, and it did *not* taste like feet!*

”



Ingredients

- 2 cups custard or vanilla pudding
- 1 ½ cups unsweetened shredded coconut
- 6 tbsp hazelnut spread
- 4 oz diced pears
- 3 small kiwis
- 1.5 lbs pound cake
- ½ cup seedless raspberry jam
- 12 oz (2 packs) fresh raspberries
- 1 medium banana
- 2 cups whipped cream
- 7.5" diameter glass trifle dish

Instructions

Prep

1. Make custard/pudding (or use premade).
2. Mix shredded coconut with hazelnut spread until well combined (this is your “meat”).
3. Slice pears into “onions” and kiwis into “peas” (a thick straw used as a cutter helps here!).
4. Slice the pound cake into ¾ inch slices, cut each slice into six cubes.

Assemble

5. Place half of the pound cake in the bottom of a large glass trifle dish. Cover pound cake with raspberry jam.
6. Spoon one cup of cooled custard over the jam.
7. Top custard with half of the fresh raspberries.
8. Gently place remaining pound cake over raspberries.
9. Sprinkle pound cake with coconut “meat” and top with pear “onions” and kiwi “peas.” Make sure there are lots of peas and onions near the edges of the glass dish so they are easy to see.
10. Spoon on remaining custard, staying about 1" away from the edge. Top custard with banana slices. Top with whipped cream and remaining fresh raspberries.
11. Cover and chill for several hours or overnight.

Peanut Brittle

From the kitchen of
Erin Beidle

Serves
12

Prep
5 m

Cook
9 m

“

These aren't necessarily specific to Thanksgiving, but rather fall and leading into Xmas. Definitely two things I always have made! The only good thing about cold weather. That and hot chocolate.

”

Ingredients

- 1 cup dry roasted peanuts
- 1 cup sugar
- ½ cup light corn syrup
- ⅛ tsp salt
(less if using salted peanuts)
- 1 tbsp butter
- 1 tsp vanilla
- 1 tsp baking soda

Instructions

1. Stir peanuts, sugar, syrup and salt in a 1 ½ quart casserole dish.
2. Microwave for 3 ½ minutes, then stir well and microwave for another 4 minutes.
3. Add butter and vanilla, DO NOT STIR, return to microwave for 1 ½ minutes.
4. Add baking soda and stir well. The mixture will turn white, then light brown.
5. Pour on lightly greased cookie sheet and spread with a spatula quickly. Let stand until set, then break apart.

Apple Crisp

From the kitchen of
Erin Beidle

Serves
6

Prep
15 m

Cook
30 m

Ingredients

- 4 cups sliced apples
(5 small, 4 medium, or 3 large)
- ⅔ cup packed brown sugar
- ½ cup flour
- ½ cup oatmeal
- ¾ tsp cinnamon
- ¾ tsp nutmeg
- ⅓ cup softened butter

Instructions

1. Preheat oven to 375°F.
2. Add sliced apples to a greased 8x8 square pan.
3. Mix remaining ingredients in a separate bowl, then drop mix over the apples.
4. Bake for 30 minutes.