

A vertical graphic with a light pink background. It features two white plates, each with a slice of pumpkin pie. Scattered around are autumn-themed items: a large yellow leaf, several small brown leaves, a pinecone, and a bundle of cinnamon sticks tied with white twine. There are also two large, stylized grey flower shapes. A dark green flower-shaped graphic in the center contains the text.

TKCPA's Tasty
Fall Recipes

Recipe

Creamed Corn Au Gratin

Casey Teske

INGREDIENTS

- 16oz frozen corn kernels
- 12oz heavy whipping cream
- 1tsp kosher salt
- 2tb sugar
- 1/8tsp white pepper
- 2tb salted butter
- 2tb flour
- 3tb parmesan cheese

NO. OF SERVINGS

15

TIME TO PREPARE

5 min

TIME TO COOK

7 min

OTHER

This Creamed Corn Au Gratin is easy to make and an instant crowd pleaser. It's sweet, savory, and decadent all at once. Perfect for gatherings anytime of year.

PROCEDURE

1. In a medium, heavy pot, combine corn, cream, salt, sugar, and white pepper. Bring to a boil & immediately reduce to simmer. Simmer 5 min, stirring occasionally. Cover and turn heat off.

2. In a separate pan, melt butter and stir in the flour; whisk or stir constantly until it forms a roux (smooth, non-lumpy, yet thick mixture.) Add roux to pot of corn. Mix well to combine.

3. Transfer corn mixture to a mid-sized casserole dish. Sprinkle with Parmesan cheese evenly over the top. Set under the broiler and broil just until cheese is nicely browned & bubbling.

Recipe

Green Jell-O Salad

Erin Denney

INGREDIENTS

- Lime Jell-O
- 4oz cream cheese
- 10 large marshmallows
- Crushed pineapple
- Cool Whip

NO. OF SERVINGS

TIME TO PREPARE

60 min

TIME TO COOK

OTHER

PROCEDURE

1. One large package lime Jell-O. Prepare as directed on package.

2. 4oz of cream cheese and 10 large marshmallows. Melt together in double boiler or microwave. Add 3/4 cup of the Jell-O to this mixture. Add this mixture back after the remaining Jello begins to setup (approx. 30 min).

3. Add crushed pineapple at same time as marshmallows/cream cheese mixture.

4. Add 1 small carton of Cool Whip after the Jell-O mixture begins to set up again (approx. 30 min).

Directions: Set up on ice & cover with plastic wrap between each addition or put in fridge. Allow to soft set between each addition.

Recipe

Lumpia Rice

Ermin Jose

INGREDIENTS

- 50 pieces lumpia wrapper
- 3 cups cooking oil
- ++FILLING INGREDIENTS++
- 1.5lbs ground pork
- 2 pieces minced onion
- 2 pieces minced carrots
- 1.5tsp garlic powder
- 1.5tsp ground black pepper
- 1/2 cup chopped parsley
- 1TB sesame oil
- 2 eggs

NO. OF SERVINGS

6

TIME TO PREPARE

15 min

TIME TO COOK

10 min

OTHER

PROCEDURE

1. Combine all filling ingredients in a bowl. Mix well.
2. Scoop around 1 to 1.5tb of filling & place over a piece of lumpia wrapper. Spread the filling and then fold both sides of the wrapper. Fold the bottom. Brush beaten egg mixture on the top end of the wrapper. Roll-up until completely wrapped. Perform the same step until all mixture and consumed.
3. Heat oil in a cooking pot. Deep fry lumpia on medium heat until it floats.
4. Remove from the pot. Let excess oil drip. Serve, share & enjoy!

Recipe

Raspberry Salad

Sara Williams

INGREDIENTS

- 2 cups crushed pretzels
- 3/4 cup butter
- 1/4 cup granulated sugar
- 8oz cream cheese
- 1 cup powdered sugar
- 1 pint Cool Whip
- 6oz package raspberry Jell-0
- 1 3/4 cup boiling water
- 10oz frozen raspberries

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

Bottom Layer:

2 cups of crushed pretzels, 3/4 cup butter (melted), 1/4 cup granulated sugar.

Crush pretzels using rolling pin or use a food processor to chop until pretzel pieces are 1/4 or smaller in size. Mix together pretzels, butter & sugar. Press in a 9x13 dish and bake at 400F for 8 min.

Middle Layer:

8oz cream cheese (softened), 1 cup powdered sugar, 1 pint Cool Whip.

Using electric mixer, mix until smooth. Spread on top of cooled pretzel layer.

Top Layer:

6oz package raspberry Jell-0, 1 3/4 cup boiling water, 10oz frozen raspberries.

Dissolve Jell-0 in boiling water. Add frozen raspberries. Cool Jell-0 mixture slightly & gently pour over cream cheese layer. Refrigerate until Jell-0 is set.

Recipe

Fall Chili

Natalie Druffel

INGREDIENTS

- 4oz can green chili's
- 6oz can tomato paste
- 15oz cans petit diced tomatoes (2)
- 15oz can tomato sauce
- 2tb garlic
- 32oz your preferred broth
- 2 sweet potatoes
- 1 green bell pepper
- 1 yellow or green pepper
- 1 large onion
- 1/2lb chorizo
- 1 package of chili seasoning
- 1/2 cup quinoa

NO. OF SERVINGS

TIME TO PREPARE

TIME TO COOK

OTHER

- Add salt, pepper, and red chili's to taste.
- Serve with cilantro & tortilla chips.

PROCEDURE

1. Saute onions & brown the chorizon in olive oil. Add in garlic as ingredients start to brown.
2. Add diced bell peppers.
3. Add diced sweet potatoes and canned goods.
4. Add entire box of broth.
5. Add salt, pepper, and red chilis to taste.
6. Stir in 1/2 cup quinoa & chili seasoning.
7. Let ingredients cook on low until sweet potatoes and quinoa are done.
8. Enjoy! Garnish with cilantro and serve warm.

Recipe

Cameron's Magical Thanksgiving Olives

Cameron Lewis

INGREDIENTS

- 12oz black olives (1can)

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

1. Open 1 can of 12oz black olives.
2. Drain excess liquid from can using lid.
3. Dump olives into serving bowl.
4. Place one olive on the end of each finger, beginning with the thumb and proceeding to the pinky.
5. Consume olives directly from fingers in the same order they were attached, beginning with the thumbs and ending with the pinkies.

Recipe

Italian Pasta & Sausage Wine Soup

Kristal Hassler

INGREDIENTS

- 2 onions, diced
- 2 garlic cloves, minced
- 5 cups beef broth
- 1.5lbs Italian sausage
- 28oz can of Italian tomatoes (1)
- 2 cups dry red wine
- 1/2 cup pesto
- 4tb sugar
- 1 diced green pepper
- 2 thinly sliced zucchini
- 2 cups small Italian pasta (preferably Orzo)

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

1. Deglaze onions and garlic using adequate quantity of beef broth.
2. Add sausage and brown.
3. Add remaining ingredients and wine.
4. Simmer until vegetables are done.
5. Add pasta and serve when pasta is soft (10 min).

Recipe

Three Tier Dessert

Carrie Shelton

INGREDIENTS

- 1 cup flour
- 1/2 cup butter
- 2tb sugar
- 1/2 cup chopped pecans or walnuts

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

1. Mix, line a 9x13 inch pan.
2. Bake at 325F degrees for 10-15 minutes.
3. Let cool.
4. 8oz of cream cheese, beat in powder sugar.
5. Fold in 1 cup of Cool Whip.
6. Spread on crust.
7. One package instant pudding (our favorite is pistachio).
8. Mix with 3 cups of milk & pour on top.
9. Top with Cool Whip and nuts, if desired.

Recipe

Vegetable Salad

Anne Riney

INGREDIENTS

- 2 cups broccoli
- 2 cups cauliflower
- 1/2 cup chopped celery
- 1/2 cup chopped red pepper
- 2tb chopped green onion
- 1/4 cup grated carrots
- 1 package of peas
- 1 cup half mayo & ranch
- 1/4 cup sugar
- 3tb grated cheddar cheese
- 2 bacon strips

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

1. Combine broccoli, cauliflower, celery, red peppers, green onions, carrots and peas in a bowl.
2. Dressing: mix mayo and ranch. Add sugar and cheddar cheese.
3. Add bacon strips or bacon bits.
4. Toss.

Recipe

Shredded Brussels Sprout Candied Bacon Salad

Maddy Neher

INGREDIENTS

- 6-8 chopped bacon slices
- 2tb chopped rosemary
- 1tsp brown sugar
- 1tsp maple syrup
- 1/2 tsp cayenne pepper
- 1 cup chopped walnuts
- 1tsp salted butter
- 4 cups shredded brussels sprouts
- 2-3 cups chopped kale
- 1.5 cups pomegranate arils
- 1 cup grated manchego cheese
- 1 cup pepitas
- ++DRESSING++
- 1/3 cup extra-virgin olive oil
- 1/4 cup apple cider vinegar
- 1 small shallot, chopped
- 1tb fresh thyme leaves
- 1tb orange zest
- 1/4tsp cinnamon
- kosher salt & black pepper.

NO. OF SERVINGS

6

TIME TO PREPARE

20

TIME TO COOK

15

OTHER

-To make ahead: the salad can be made up to 1 day ahead. Add the candied bacon before serving.

-Leftovers: leftovers will keep for 2-3 days. This salad is delicious warmed or chilled.

PROCEDURE

- 1.Preheat the oven to 400F degrees.
- 2.Line a baking sheet with parchment paper.
- 3.On the baking sheet, toss together bacon, rosemary, brown sugar, maple, and cayenne. Arrange in an even layer.
- 4.Bake for 5 minutes, until the bacon is crisping. Add the walnuts and butter, toss to coat. Bake another 8-10 min.
- 5.In a large salad bowl, combine the Brussels sprouts and kale.
- 6.To make the dressing, whisk/shake together all ingredients in a jar.
- 7.Pour the dressing over the salad and massage into the greens. Add the pomegranates and cheese -- toss.
- 8.Arrange the warm bacon & walnuts over the salad. Serve warm or at room temperature.

Recipe

Dressing for a 15lb Turkey

Mike Wog

INGREDIENTS

- 1/2lb hamburger
- 1/2lb sausage
- 2 cups celery
- 1 medium onion
- 1/2 cup milk
- 2 cups chickn broth
- 16oz package of stuffing mix
- 3 eggs
- 1 stick butter

NO. OF SERVINGS

TIME TO
PREPARE

TIME TO
COOK

OTHER

PROCEDURE

1. Fry hamburger & sausage until done and crumbly.

2. Saute the celery & onions until tender.

3. Add a 16oz package of stuffing mix, hamburger, sausage, celery and onions.

4. Add 2 1/2 cups of chopped walnuts, 3 beaten eggs.

5. Melt a stick of butter and add 1/2 cup of milk and warm and add 2 cups of chicken broth.

6. Pour over mixture & refrigerate until time to stuff turkey.

Recipe

Green Bean Casserole

Danielle Christopher

INGREDIENTS

- 2lb green beans
- Kosher salt
- 2tbsp extra-virgin olive oil, divided
- 1lb crimini mushrooms, sliced
- 6tbsp unsalted butter
- 4 large sprigs thyme
- 2tbsp all-purpose flour
- 1.25 cups whole milk
- 1 cup heavy cream
- 4 garlic cloves, finely grated
- 1/2 cup grated Parmesan
- Freshly ground black pepper
- 3/4 cup Frenche's fried onions

NO. OF SERVINGS

8

TIME TO PREPARE

30

TIME TO COOK

60

OTHER

PROCEDURE

1. Place rack in middle of oven; preheat oven to 375F. Working in batches, cook 2lbs of green beans in a large pot of boiling salted water until bright green and halfway to tenderness, about 3 minutes per batch. Drain and let cool, trim stem ends.

2. Heat 1tbsp extra-virgin olive oil in a large skillet over medium-high. Cook 1/2lb crimini mushrooms, without stirring, until golden brown underneath, about 2 minutes. Toss and continue to cook, tossing occasionally, until browned on both sides, about 3 minutes more. Add 2tbsp unsalted butter & 2 large thyme sprigs to pan. Cook, tossing occasionally, until butter browns and mushrooms are dark brown and tender, about 4 minutes longer. Season with kosher salt and transfer to plate. Repeat with 2tbsp unsalted butter, salt and remaining 1tbsp olive oil, 1/2lb crimini mushrooms and 2 large thyme sprigs.

3. Melt remaining 2tbsp unsalted butter in a large saucepan over medium-low. Whisk in 2tbsp all-purpose flour and cook, whisking occasionally, until roux is golden brown and smells mildly nutty, about 4 minutes. Whisk in 1 1/4 cups whole milk and 1 cup heavy cream. Increase heat and bring to a simmer, whisking often and cook until bechamel sauce is thick and bubbling, about 5 minutes. Remove from heat and whisk in 4 garlic cloves, finely grated, and 1/2 cup grated Parmesan; season with salt and freshly ground pepper.

4. Arrange green beans and mushrooms in 2qt baking dish. Pour sauce over bean mixture. Cover tightly with foil and bake until sauce is bubbling, 25-30 minutes. Uncover and continue to bake until casserole is lightly browned on top and around the edges, 15-20 minutes longer. Top with 3/4 cup Frenche's fried onions and continue to bake just until onions are slightly darker and fragrant, about 3 minutes. Let sit 10 minutes before serving.

Recipe

Pumpkin Velvet

Georgia Mae Harvey

INGREDIENTS

- 2 cups pecan halves
- 3tbs granulated sugar
- 1/2 cup unsalted butter
- 1 cup all-purpose flour
- 8oz Cream Cheese
- 1 cup confectioners' sugar
- 3 cups Cool Whip
- 5.1oz instant vanilla pudding
- 2.5 cups heavy cream
- 15oz canned pumpkin
- 1tsp pumpkin pie spice
- 1 package Kraft brand caramels

NO. OF SERVINGS

12-15

TIME TO PREPARE

TIME TO COOK

20

OTHER

Although the vanilla pudding instructions ask for 3 cups of milk, I use 2.5 cups of heavy cream for a firmer but creamier pudding base. You may use 3 cups of milk or 3 cups of heavy cream if you like. More liquid changes the firmness of the layers.

PROCEDURE

Crust:

1.Preheat oven to 350F degrees. Spray 9x13 inch baking dish with cooking spray.

2.Add pecans to food processor & pulse a couple of times until chopped. Take 1/4 cup of the chopped pecans out of the food processor and set aside.

3.Add the remaining crust ingredients to the food processor and pulse a few times until combined. Press the crust mixture well into the baking sheet.

4.Place the baking dish in the oven and bake at 350F degrees for 20 minutes. Let crust cool completely before using.

Cream Cheese Layer:

1.Add the cream cheese to a bowl and mix until softened. Add the confectioners' sugar and continue mixing until smooth. Gently fold in the Cool Whip or the whipped heavy cream. Add sugar to whipped cream option and a little vanilla (1tsp) while whipping the cream. Set aside in the refrigerator.

Pumpkin Layer:

1.Prepare the vanilla pudding according to the instructions on the package. As noted below, I use 2.5 cups of heavy cream instead of the 3 cups of milk as directed on the package for a firmer pudding. I like this consistency best.

2.Add the canned pumpkin, pumpkin pie spice, Cool Whip or whipped heavy cream to the pudding and gently fold until all are well combined.

Assembly:

1.Once the crust has cooled completely, spread the cream cheese mixture over the crust evenly. Next spread all of the pumpkin mixture evenly. Top with Cool Whip or whipped heavy cream and sprinkle with chopped pecans.

2.Chill in fridge for at least 3 hours before serving. Overnight is best.

Caramel Drizzle (Optional):

Add 1 package of caramel squares (unwrapped) on top pan of double broiler. Add 2tbs water. Stir caramels until melted. When melted, use a spoon to lightly drizzle over individual servings.