



SMC's Cookbook

Thank you to all who contributed.



Daniel Bowen's Turkey



- Preheat the oven to 220°C/Gas 7. Meanwhile, prepare the herb butter. Put the butter into a large bowl and season with salt and pepper. Add the olive oil and mix well. Add the lemon zest and juice, crushed garlic and chopped parsley. Mix well to combine.
- Remove the giblets from the turkey cavity. Season the cavity well with salt and pepper, then stuff with the onions, lemon, garlic halves and 2 bay leaves.
- With your hands, loosen the skin on the breast from both ends of the bird so that you will be able to stuff the flavoured butter underneath it, making sure you keep the skin intact. Repeat with the skin on the legs – from the lower side of the breast feel your way under the skin and out towards the leg, loosening the gap.
- Stuff half the butter mix into the opened spaces under the skin. From the outside of the skin, gently massage the butter around the breasts so that the meat is evenly covered. Finally, insert the rest of the bay leaves under the skin of the breasts.
- Place the bird in a large roasting tray, breast side up. Spread the rest of the butter all over the skin. Season well with salt and pepper, then drizzle with a little olive oil. (If preparing a day ahead, cover the turkey with foil and refrigerate at this stage.)
- Roast the turkey in the hot oven for 10–15 minutes. Take the tray out of the oven, baste the bird with the pan juices and lay the bacon rashers over the breast to keep it moist. Baste again. Lower the setting to 180°C/Gas 4 and cook for about 2 1/2 hours (calculating at 30 minutes per kg), basting occasionally.
- To test whether your turkey is cooked, insert a skewer into the thickest part of the leg and check that the juices are running clear, rather than pink. As oven temperatures and turkey shapes and sizes vary, it is crucial to check your turkey about 30 minutes before the calculated roasting time. If the juices are pink, roast for another 15 minutes and check again. Repeat as necessary until the turkey is cooked.
- Transfer the turkey to a warmed platter and remove the parson's nose, wings and tips of the drumsticks; reserve these for the gravy. Leave the turkey to rest in a warm place for at least 45 minutes; make the gravy in the meantime. Remove the bay leaves from under the skin before carving. Serve the turkey with the piping hot gravy, stuffing and accompaniments.



Leigh Hoodenpyle's Make Ahead Turkey Gravy

READY IN: 2 HRS. 30 MINS

YIELD: 6 CUPS

INGREDIENTS

3 lbs. turkey wings (can use drums/thighs if cannot find wings)

2 medium onions, peeled and quartered

1 cup water

8 cups chicken broth

3/4 cup carrot, chopped

1/2 teaspoon dried thyme

3/4 cup flour

2 tablespoons butter

DIRECTIONS

Heat oven to 400°F.

Arrange wings in a single layer in a large roasting pan.

Scatter onions over top.

Roast 1¼ hours until wings are browned.

Put wings and onions in a 5-6 quart pot.

Add water to roasting pan and stir to scrape up any brown bits on the bottom.

Add the brown bits to the pot.

Add 6 cups broth (refrigerate the remaining 2 cups) and add carrot and thyme.

Bring to a boil.

Reduce heat and simmer uncovered 1½ hours.

Remove wings to cutting board.

Save wing meat for another use if you wish, or discard.

Strain broth into a 3 quart saucepan, pressing vegetables to extract as much liquid as possible.

Discard vegetables.

Skim fat off broth and discard.

If time permits, refrigerate broth overnight to make fat skimming easier.

Whisk flour into remaining 2 cups broth until well blended.

Bring broth in pot to a gentle boil.

Whisk in broth flavored mixture and boil 3-4 minutes to thicken gravy and cook flour.

Stir in butter and pepper.

Leigh Hoodenpyle's Story Time



Before kids, John and I would have very elaborate Thanksgivings at our home. We both are foodies (and John was a chef at the time).

We would make full spreads from appetizers to desserts. Print up menus, nice china and a beautiful table setting. We would start prepping and cooking sometimes a week ahead.

This gravy was in a Woman's Day magazine in 1999. We fell in love with it. It is the BEST gravy and has been a staple at every Thanksgiving since that year. Easy to make ahead of time. Freezes well so you can make extra to enjoy throughout the year.



Shanice Chau's Pot Rost

4-5 pound chuck roast

2 potatoes

2 carrots

2 celery stocks

2 tablespoons

olive oil

Pink Himalayan salt to taste

Black pepper to taste

1 teaspoon dried thyme

1 diced yellow onion

2 cloves garlic minced

1/4 cup tomato paste

2 cups beef broth

2 cups red wine



Patti Weber's Stuffing



1 box cornbread stuffing

1/2 lb Sausage cooked

1/2 cup celery chopped

1/2 cup onions chopped

1/2 can chicken broth

1 egg

1/2 stick of butter

Mix together (stuff In turkey)

Double for 20lb turkey

Serves 4-6





Patti Weber's Yams



8 large yams cooked until barely tender
cool peel, cut up. Place In 9x13 glass pan.

Toppings:

1 can 14 oz crushed pineapple

2 tbls orange marmalade - thicken w/ cornstarch

Pour over yams

sprinkle with brown sugar

Dot with butter and walnuts

Cook 1/2 hour @ 350 F

Last minute top with marshmallows



Mark Enkerud's

Waited Until the Last Minute
Green Bean Casserole

Ingredients

1 can of cream of mushroom soup

½ cup milk (2%)

Black pepper to taste

Salt to taste

2 large cans of drained green beans

2 cups fried onion strings

Sliced almonds to taste

Optional: 1 cup shredded cheddar cheese

Steps

Mix everything into oven safe casserole dish

Bake at 350 degrees for 30 minutes.

Optional: remove 5 minutes early and sprinkle with extra onion strings and cheese on top.

Bring to dinner and claim it took you several hours to make and give your origin story.



Mark's Origin Story



The Origin Story every good recipe needs a long, drawn-out story in front of it that prevents the reader from actually finding the useful information. So this is the story on how I discovered my famous “Waited Until the Last Minute Green Bean Casserole.” Many Thanksgivings ago I had made a sworn pledge to bring an item to a Friendsgiving dinner.

Now, initially I had planned to bring some delicious store-bought pie. Easy, cheap, and likely to have leftovers to take home. However, I did not “claim” to bring the dessert and before I knew it, someone in a group chat said, “I’ll bring the pie!” Curses! My easy out was FOILED. No matter, I’ll have plenty of time to come up with an alternative.

So I signed up to make a dinner side since making a turkey was way beyond my skills. And then I promptly forgot all about it. Fast forward a few weeks and the dinner is upon us. That’s when the realization sets in: CRUD, I have no side. Frantically, I call up the best cook I know, my mother, and she suggests making a green bean casserole. This is a staple to any Thanksgiving or Friendsgiving dinner, she claimed.

It sounded easy enough, and after doing some quick research online, I found something that would work for me. The first “Waited Until the Last Minute Green Bean Casserole” was a hit. Not the best side that was brought to the dinner, but it beat out the store-bought pies. Over the years I have added a bit here, taken out a bit there, and tried different versions, but I finally come up with something that can be created quickly and easily. The hardest part is actually going to the grocery store to buy everything.

Regardless, now IT IS the best side at the table. So, the next time you totally forget to make a side for Thanksgiving, Friendsgiving, or any other dinner party, consider my “Waited Until the Last Minute Green Bean Casserole.” It will save face in front of your friends and family and you can make up any story you want on how difficult and time consuming it is, or its origin story.

For me, I have claimed the origin of this recipe many ways: It was served to George Washington after he crossed the Delaware. My grandma used it to seduce my grandfather into marrying her. I found it on a torn piece of paper in a parking lot and thought, “let’s give it a try.” It came to me in a dream. It’s just basic green bean casserole with a “special ingredient”—NEVER tell the special ingredient and stare at everyone as they eat it, then give a sly smile and ask “is it good?” I waited until the last minute to make a side dish and called my mom while also checking the internet to come up with something, then tweaked it over the years to perfection. You may never know the true origin of this recipe, but if you ask me one day, I might tell you.

Sarah McAbee's

Sweet Potato Casserole



INGREDIENTS

For the casserole

2 pounds sweet potatoes cleaned

4 tablespoons melted butter

1/4 cup milk

1/4 cup packed brown sugar

2 tablespoons maple syrup

1 teaspoon cinnamon

1 egg

1 teaspoon vanilla

cooking spray

For the topping

1/2 cup packed brown sugar

1/2 cup flour

4 tablespoons melted butter

1/4 cup chopped pecans

1 cup miniature marshmallows



INSTRUCTIONS

Preheat the oven to 350 degrees.

Line a sheet pan with foil and coat with cooking spray. Prick the potatoes with a fork and place them on the pan. Bake the potatoes until tender,

45 minutes to an hour.

When the potatoes are cool enough to handle, cut them open, scoop out the insides and place the potatoes in a large bowl.

Add the 4 tablespoons of butter, milk, brown sugar, maple syrup, cinnamon, egg and vanilla to the bowl. Use a potato masher or hand mixer to mash or beat the potatoes until mostly smooth.

Grease a 9 inch square pan or 2 quart baking dish with cooking spray. Spread the sweet potato mixture evenly in the pan.

In another bowl, mix together the brown sugar, flour, melted butter and pecans until crumbly. Sprinkle the crumb topping over the sweet potatoes.

Bake for 25-30 minutes or until topping has lightly browned.

Remove from oven, sprinkle the marshmallows over the top then return to the oven. Bake for an additional 3-5 or until marshmallows are just melted. Serve immediately.



Whole Roasted
Brussels Sprouts
with Pecans &
Cranberries

Ashley Weber's Brussel Sprouts



INGREDIENTS

3 pounds brussels sprouts, ends trimmed and washed

1 large onion, chopped

1/2 teaspoon dried thyme

1/2 teaspoon dried sage

1/2 teaspoon dried rosemary

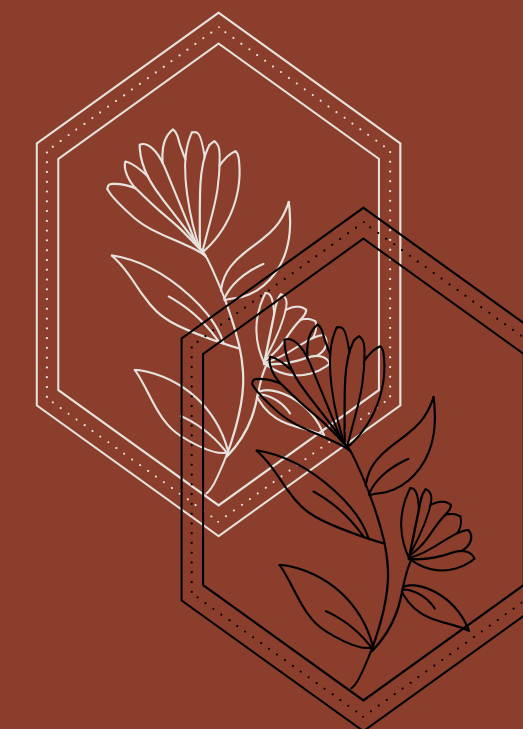
1 teaspoon salt

1 teaspoon ground black pepper

4 tablepoons olive oil

1 cup pecans, roughly chopped

1/2 cup dried cranberries



INSTRUCTIONS

Preheat the oven to 350 degrees.

Add all of the ingredients to a large sheet pan, except the pecans, and cranberries.

Toss well to combine and coat.

Roast for 45 minutes.

Remove from oven, toss, and add the pecans, and cranberries.

Bake for 15 minutes. Remove from oven and serve



Eve Norton's

TRADITIONAL SAUSAGE BALLS

1lb of sausage

3 cups bisquick

4 cups grated cheese

1/2 cup water

mix together

350 degrees





Eve's Story Time

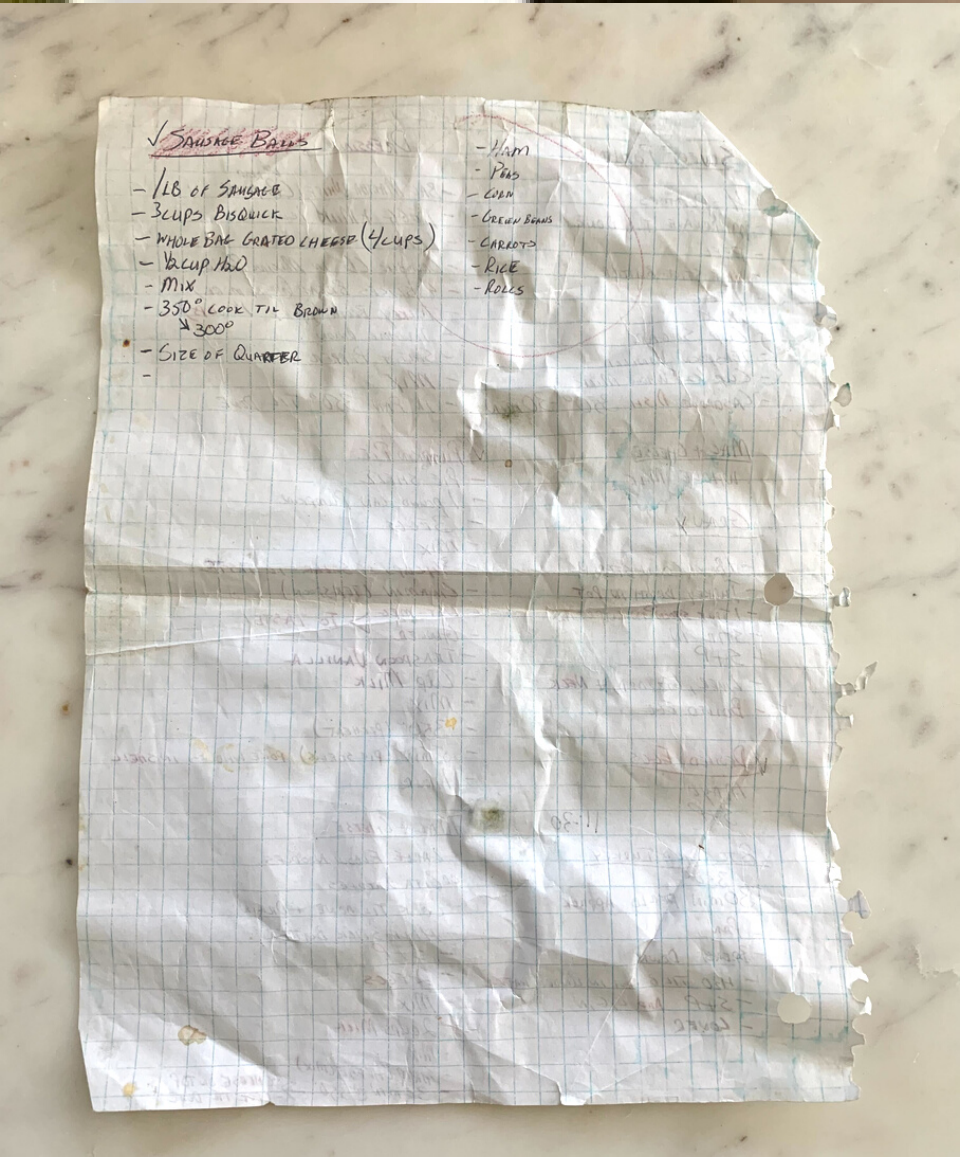
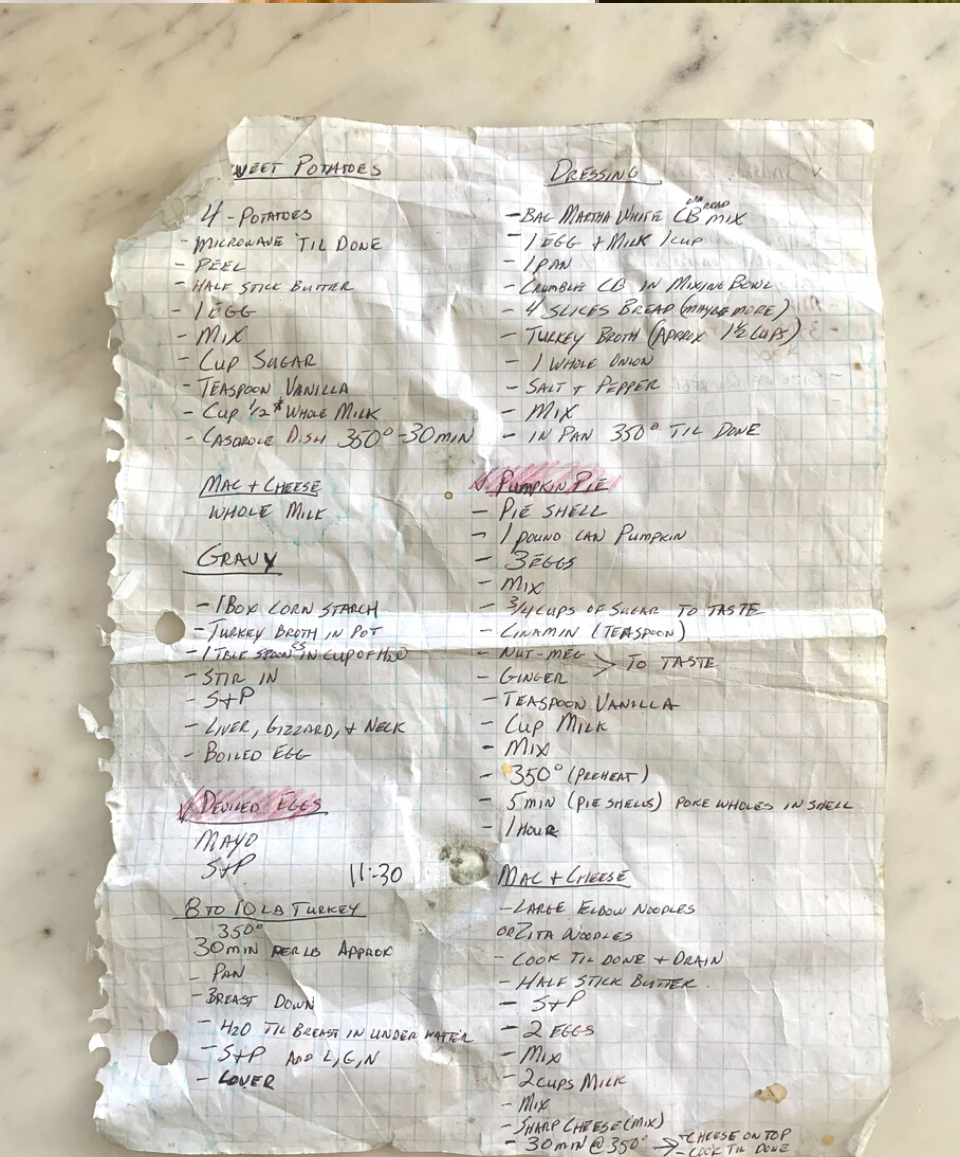
TRADITIONAL SAUSAGE BALLS

When my husband, Ryan and I had our first Thanksgiving together, he requested that I make his mothers traditional southern holiday menu. I agreed with the deal that I got to decide the entire menu for Christmas. My Christmas traditions are super important to me and that included the food and it for sure didn't include Mac n cheese!

Ryan called his mom and sat on the phone for what seemed like hours and wrote down each ingredient and step by step instructions for each dish.

One of the appetizers on the list is for Sausage Balls, we made them on our first Thanksgiving and have continued to make them every Thanksgiving since. And now my daughter helps make them too!

Ryan's mom passed away a number of years ago, so this very well used, imprecise list of recipes has become a family treasure as it has every dish she used to make during the holidays.





Jordan's Yams

GRANDMA GERT'S THANKSGIVING YAMS AND APPLES

- 2 cups apples - sliced
- 1/3 cup chopped pecans
- 1/2 cup brown sugar
- 1/2 tsp cinnamon
- 2 - 17oz cans of yams drained
- 1/4 cup margarine
- 2 cups mini marshmallows

Toss apples & nuts w/ brown sugar & cinnamon alternate layers of apples and yams in a 1 1/2 QT casserole dish. Dot w/ margarine, and cover

Bake @350° F for 40min, sprinkle marshmallows over top and broil until lightly browned

Yummy!

Skyline Chili Dip

BY LAUREN MAYOL

Preheat oven to 375 degrees

Spread 12 ounces of cream cheese into 9 x 13" pan

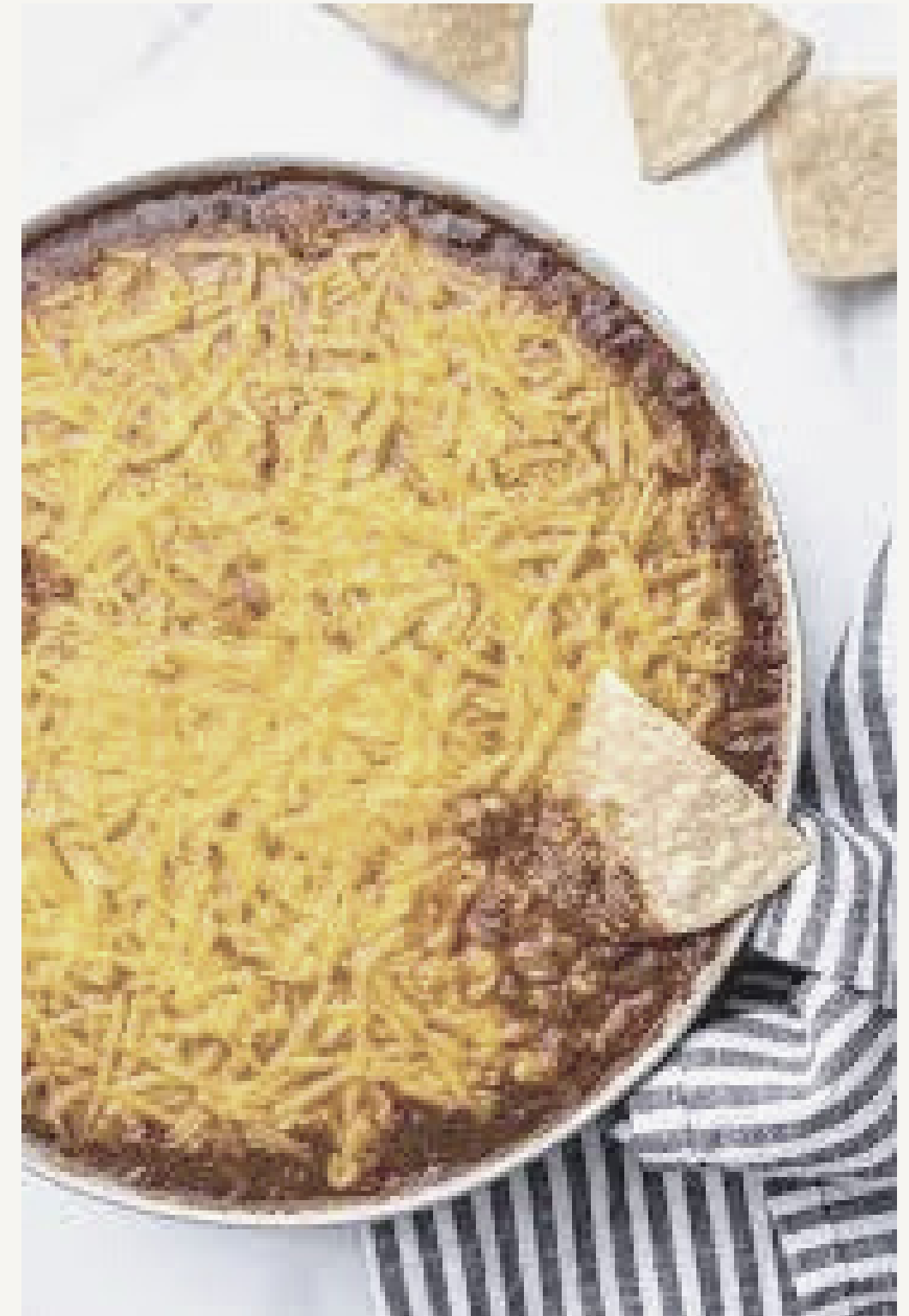
Microwave 13 to 15 ounces of Skyline Chili on high for 2 minutes

Pour chili evenly over the cream cheese layer

Place pan in preheated oven for 10 minutes

Remove from oven, top with 12 ounces of Skyline Shredded Cheddar Cheese

Let stand for 5 minutes, then enjoy with tortilla chips.



Sabina's

SWEET POTATO CASSEROLE

...because who doesn't love a recipe without actual measurements!

1 can yams – mashed

Cinnamon – generous amount

Cloves – small amount

Ginger – smaller amount than cloves

Brown Sugar – a little

*Save some of the syrup from the yams to mix in for moisture

Mix all ingredients to taste. Mix in pecans and mini marshmallows.

Topping:

1 Cup Brown Sugar

½ Stick Butter

½ Cup Flour

1 Cup Pecans

Mix together and cover Yams mixture, then top with marshmallows.

Bake approximately 30 minutes @ 350 degrees, or when marshmallows are golden brown. Enjoy!



Sabina's Pumpkin Bread



Pumpkin Bread

2/3 Cup Shortening

2 2/3 Cup Sugar

4 Eggs

1 Can (16 oz) Pumpkin

2/3 Cup Water

3 1/3 Cup Flour

2 Teaspoon Baking Soda

1 1/2 Teaspoon Salt

1/2 Teaspoon Baking Powder

1 Teaspoon Cinnamon

1 Teaspoon Cloves

2/3 Cup Nuts (either walnuts or pecans)

2/3 Cup Raisins (or chocolate chips)

Cream shortening and sugar. Stir in eggs, pumpkin and water. Blend in remaining ingredients. Bake at 350 degrees for 70 MINUTES.



Desserts

Thank you to all who contributed.

Christen Malice's Cookies

Mrs. Bowen's cookies

My mom is the "Vicki" in the little blurb on the bottom. My grandmother made these all the time for me, this was the first thing I remember making as a kid! It is an easy recipe that is great for little people to make. Family rumor is that Mrs. Bowens lived on a neighboring farm to my family's back in the day in Indiana. You can add things like coconut shavings or nuts if you like!

8x12 pan at 350 deg. F for 10-15 mins.

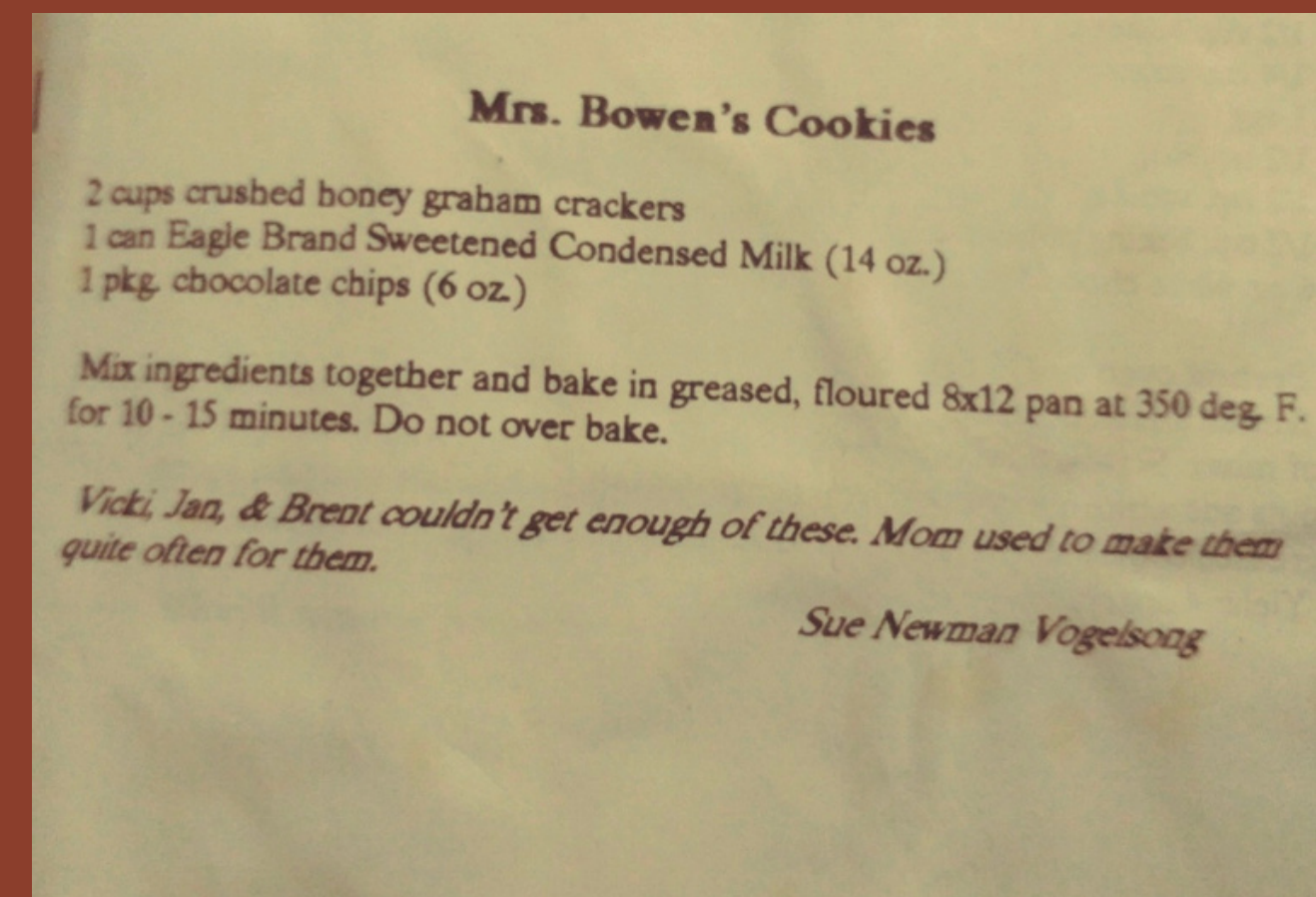
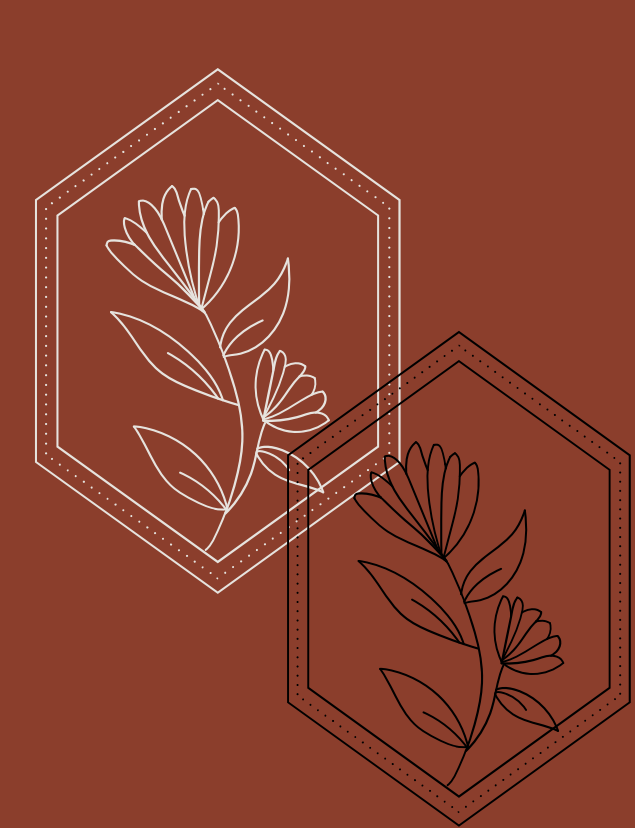
2 cups crushed honey graham crackers

1 can Eagle Brand Sweetened Condensed Milk (14oz)

1 pkg chocolate chips (6oz)

Mix all the ingredients together and bake in a greased, floured

Do not over bake. (I love that my Grandmother submitted this recipe to the family cook-book we had printed with a 5 min window for baking... Keep that oven-light on and watch them suckers!)



Leigh's Jell-O Salad



READY IN: 3 hrs.

YIELD: 1 13x9 pan (we always double recipe for holidays)

INGREDIENTS

2 packages (3 oz) strawberry Jell-O

1 cup boiling water

2 10 oz packages frozen strawberries, thawed and chopped

3 medium bananas, mashed

1 1 lb. 4 oz crushed pineapple, very well drained

1 cup coarsely chopped pecans, toasted (4-5 minutes, 325°F)

1 pint sour cream

DIRECTIONS

Dissolve Jell-O into hot water.

Fold in strawberries, bananas, pineapple and toasted nuts.

Put half into a 13x9 pan and set in fridge to congeal.

Keep remaining half out at room temperature.

Once congealed, spread with sour cream.

Pour remaining half of Jell-O mixture on top and set in fridge to congeal.

ONCE SET, CUT INTO SQUARES AND SERVE.

Leigh's Story Time

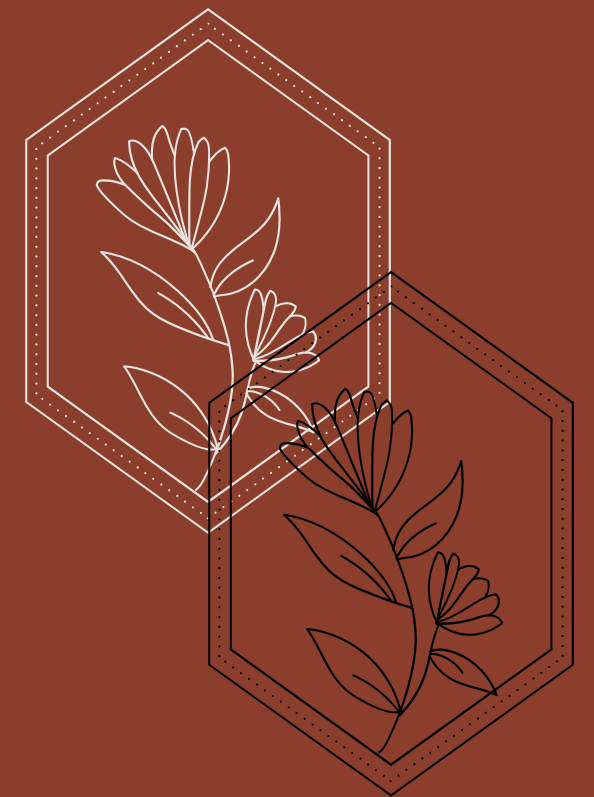


Bessie was like a second mom to my sister and me. And as adults, my mom let us in on a little secret that many of our family recipes came from her, not my mom or grandma like we thought. It all makes sense because Bessie was more family than anything else.

She is interwoven into a lot of our family history and memories. Bessie passed away four years ago so I am so grateful that I have such wonderful memories of her but several recipes that I can pass along to my children. This Jell-O salad is something we make at every holiday meal we have (this and celery sticks filled with cream cheese and olives, my Dad's favorite).

We always must make two trays of it because it is that much of a favorite. We serve it with the meal, not as a dessert. It is fruity, a little sweet with a bit of tanginess from the sour cream. It does not sound like it would work together but it all comes together to be a super refreshing and delicious accompaniment to all those other heavier types holiday foods.

And of course, it makes me think of Bessie and watching her cook in the kitchen. Or snuggling with her while she did her second favorite thing, watch "Clash of the Titans". The original version of course!



Ashley's Pumpkin Pie



GRANDMOTHER'S PUMPKIN PIE

1 1/3 cup sugar
2 eggs - separated
1 heaping tablespoon flour
1/2 cup milk
1/4 cup melted butter
1 heaping tablespoon pumpkin spice
1 scant cup pumpkin

Beat egg yolks; add milk; combine sugar, flour + spice in medium bowl; mix dry ingredients into egg yolk/milk mixture.

Mix well and add butter, pumpkin.

Beat egg whites stiff + fold in.

Bake at 450° for 15 minutes.

Reduce temp to 350° for 30 minutes.

MAKES 1 LARGE PIE.

(Double Recipe for 3 Pet-Ritz pie crusts).

Use leftover egg yolks for profiteroles, hollandaise sauce or mayonnaise. You can also enrich pastry with egg yolk, thicken stewed fruit, or whisk into sauces or soups (always add yolks at the end of the heat).

Amanda Beil's

Peppermint Meltaway Cookies



Here are a few notes on my personal take on the recipe:

The recipe calls for 1/2 teaspoon of vanilla extract, but I personally like to pour the extract into the measuring spoon just over the bowl - if any extra falls in, I consider that extra Christmas magic! For a smaller family gathering I would make one batch. If I were to bring these to a potluck, I would make two batches.

The recipe calls for mints or candy canes - I prefer using miniature candy canes! You'll be using one cup in the actual mix itself and one cup to dip the tops of the cookies in, so I recommend getting a box of mini candy canes and crushing half for the in-the-mix part and half for the dipping part. Crushing the candy canes is a great way to get spouses or children involved in the process! I microwave the butter to soften it up so I can just pour it in with ease.

MOST IMPORTANTLY: The recipe won't tell you this, but the dough gets REALLY sticky. During step three (before which I highly recommend removing any finger jewelry), when you're shaping the dough into 1-inch balls, you're going to want to have a small plate of flour nearby to layer on your hands every few cookie balls.

Elizabeth's

MISSISSIPPI MUD BROWNIES

I am from Mississippi, and this has always been one of my favorite family desserts! We even served it at our wedding. I only make it on special occasions because it is so sweet and I have zero self-control!

Ingredients

1 box of brownie mix (and the ingredients on packaging of brownie mix)

8oz mini marshmallows

1/2 cup chopped pecans

Fudge Icing:

1/2 cup butter, melted

1/3 cup unsweetened cocoa powder

1/3 cup evaporated milk

1 tsp vanilla extract

3 1/2 cups powdered sugar

Directions

Cook brownies according to packaging. Top cooked brownies with an even layer of mini marshmallows and return to the oven for a few minutes, until marshmallows begin to puff up.

Remove from oven and let cool completely before icing.

To make icing: Add butter, cocoa powder, evaporate milk, vanilla extract, and 2 cups of powdered sugar to a large bowl and beat with an electric mixer until smooth. Slowly add remaining powdered sugar while beating with electric mixer until smooth.

Spread icing over cooled marshmallows. Top with chopped pecans.



MISSISSIPPI MUD BROWNIES



Amanda Beil's

Peppermint Meltaway Cookies

Ingredients

Nonstick aluminum foil

1 (8-oz) package cream cheese

1/2 cup unsalted butter (1 stick)

1 cup starlight mints (or candy canes), finely crushed

Large zip-top bag

1 large egg

1/2 teaspoon vanilla extract

1 box white cake mix (15–18 oz), divided

1 cup white chocolate morsels



Steps

Preheat oven to 350°F.

Line baking sheets with foil. Cut cream cheese and butter into small pieces; place in large bowl to soften. Crush mints in zip-top bag using meat mallet (or use a food processor) until texture of sand. Add egg, vanilla, and one-half of the cake mix to cream cheese and butter.

Mix with electric mixer 1–2 minutes or until thoroughly blended. Stir in remaining half of cake mix, morsels, and 1/2 cup mints until blended. Place remaining 1/2 cup mints in shallow bowl. Chill dough 10–15 minutes. Shape dough into 1-inch balls and lightly dip tops into reserved mints (about 1/8 teaspoon each).

Place cookies on baking sheets, mint side up, 2-inches apart. (Be careful not to allow mints to touch baking sheet as the candy will melt and stick.) Bake 10–12 minutes or until cookies are lightly browned and centers are barely set. Let stand 3–4 minutes, then transfer to wire racks to cool. Serve.