

## "Best Turkey Ever"



### Ingredients:

- 12 pound turkey thawed
- 6 tbsp. unsalted butter cut into 1 tbsp. pats
- 1 1/2 yellow onions peeled and halved
- 4 garlic cloves peeled

### Dry Rub:

- 2 tsp. salt
- 2 tsp. dried thyme
- 1 tsp. dried sage
- 1/2 tsp. paprika
- 1/2 tsp. pepper
- 1/2 tsp. ground mustard

### Instructions:

1. Preheat oven to 325°F.
2. Remove any giblets from the cavity and reserve for stock or gravy. Dry off the skin and inside the cavity with a paper towel.
3. Lift the skin over the turkey breast (on the side closest to the legs) and slide your hand under the skin separating it from the breast meat. Do this on both sides of the breast.
4. Insert three pats of butter under the skin on one side of the turkey breast, spreading them around evenly. Repeat on the other side.
5. Sprinkle the dry rub all over the turkey and press into the skin. If you have any extra rub, sprinkle it inside the cavity.
6. Place the onion halves and garlic cloves inside the cavity.
7. Place turkey, breast side up, on a roasting rack set inside the roasting pan. Cover breast with aluminum foil. Transfer pan to the oven and roast for 2 hours. Remove the foil from the turkey and increase the oven temperature to 400°F. Cook the turkey for another hour, or until the internal temperature of the breast reaches 165°F and the skin is golden and crispy. Transfer turkey to a cutting board and let it rest briefly before carving.

## "Yummiest Turkey Gravy"

### Ingredients:

- 1/4 cup fat from the drippings
- 2 cups drippings (liquid)
- 1 tbsp. heavy cream
- 1/4 cup all-purpose flour
- Pinch of salt & pepper

### Instructions:

1. Add the fat and the drippings to a saucepan or skillet.
2. Add the heavy cream and all-purpose flour and whisk in.
3. Add a pinch of salt and pepper.
4. Stir on medium to medium-high until gravy is thick.

**Note:** Add one more spoonful of flour if not thick enough, or a tablespoon of cream if too thick.



## "Perfect Pumpkin Pie"



### Ingredients:

#### Pumpkin Pie Filling:

- 1 - 8 oz. pkg. cream cheese (softened)
- 1 - 15 oz. can pure pumpkin puree
- 1/2 cup butter (melted)
- 2 tsp. vanilla
- 3 eggs
- 3 1/4 cup powdered sugar
- 1 tsp. cinnamon
- 1 tsp. nutmeg or pumpkin pie spice
- 1/4 tsp. salt
- 1 deep-dish, frozen pie shell (thawed)

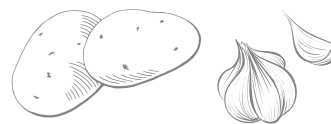
#### Homemade Whipped Cream:

- 2 cups heavy cream
- 1/2 cup powdered sugar

### Instructions:

1. Preheat oven to 400°F. Place pie dough in a deep-dish pie pan.
2. In a mixing bowl, beat cream cheese for 5 minutes until light and fluffy, scraping down the sides often with a spatula.
3. Add pumpkin and mix for another 5 minutes.
4. Add melted butter and vanilla and mix for 1 minute.
5. Add eggs one at a time, mixing well after each addition.
6. Add powdered sugar, spices and salt.
7. Pour pumpkin pie filling into pie crust and place pie plate on baking sheet. Depending on the size of your pie pan, you may have some extra filling.
8. Bake for 15 minutes.
9. Lower the oven temperature to 350°F and bake for an additional 42-48 minutes. Watch the crust carefully to make sure it isn't becoming too brown. Cover with pie cover or foil to prevent browning.
10. Let chill in refrigerator for 4 hours. Top with freshly whipped cream.

## "Heavenly Southern Green Beans & Potatoes"



### Ingredients:

- 2 tsp. olive oil
- 1 medium onion (halved and very thinly sliced)
- 2 garlic cloves (sliced)
- 1/4 tsp. crushed red pepper
- 3 cups unsalted chicken stock
- 3/4 tsp. kosher salt
- 1 1/2 pounds small red and gold potatoes
- 1 pound green beans (trimmed)



### Instructions:

1. Heat oil in a 5-quart saucepan over medium-high. Add onion. Cook, stirring occasionally, until just tender, about 2 minutes. Add garlic and red pepper, and cook, stirring frequently, until onion is tender, about 3 minutes.
2. Add stock, salt, and potatoes. Bring to a boil, then reduce to a steady simmer. Simmer 10 minutes or until the potatoes are just tender enough to be pierced with a fork, but still firm.
3. Add green beans, cover, and simmer until very tender, about 6 minutes. Use a slotted spoon to transfer the potatoes and green beans to a serving dish. Bring the liquid to a boil and cook until reduced to 1 cup, about 6 minutes. Spoon over the vegetables, and gently fold to mix. Serve hot.

## "Divine Cornbread Stuffing with Sausage"

### Ingredients:

- 1 lb. ground sausage
- 2 cups celery
- 2 large onions (chopped)
- 5 cups crumbled cornbread
- 5 cups seasoned bread crumbs
- 2  $\frac{3}{4}$  cups chicken broth
- 1  $\frac{1}{2}$  tsp. poultry seasoning
- 1 tsp. sage



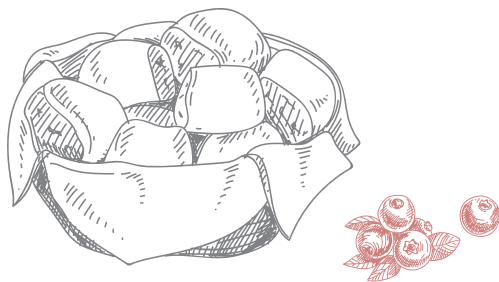
### Instructions:

1. Preheat oven to 325°F.
2. Place sausage, celery and onions in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
3. In a large bowl, combine sausage mixture with cornbread, bread crumbs, chicken broth, poultry seasoning and sage. Mix well and transfer to a 9x12 inch baking dish.
4. Bake, covered, for 45 minutes or until well set and cooked through.

## "Fluffiest Homestyle Dinner Rolls"

### Ingredients:

- 2  $\frac{1}{2}$  cups warm milk
- 4 tsp. active dry yeast
- $\frac{1}{2}$  cup sugar
- 2 eggs
- $\frac{1}{2}$  cup of butter (softened)
- 2 tsp. salt
- 7 cups all-purpose flour (or as needed)
- $\frac{1}{2}$  cup butter (melted)



### Instructions:

1. Pour milk into a large mixing bowl, and sprinkle yeast over the surface. Allow to rest for 5 minutes. Beat in the sugar, eggs,  $\frac{1}{2}$  cup butter, and salt; blend thoroughly. Gradually stir in the flour to make a soft dough. Cover bowl, and set in a warm place until dough doubles in size, about 1 hour.
2. Punch down the dough, cover the bowl, and allow to rise again. Repeat this step two more times.
3. Preheat oven to 400°F.
4. Break off 2 to 3 inch size pieces of dough, roll lightly into round shape, and place in a lightly greased baking dish, edges touching. Repeat to make 36 dough balls. Cover and let rise until doubled in size.
5. Bake rolls in preheated oven until tops turn golden brown, 10 to 15 minutes. When rolls are finished baking, drizzle melted butter over the top, and serve warm.