

25 Thanksgiving Recipes

Simple & Easy Cooking That Anyone Can Do!

Hannie P. Scott

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Abbreviations

oz = ounce

fl oz = fluid ounce

tsp = teaspoon

tbsp = tablespoon

ml = milliliter

c = cup

pt = pint

qt = quart

gal = gallon

L = liter

Conversions

$1/2$ fl oz = 3 tsp = 1 tbsp = 15 ml

1 fl oz = 2 tbsp = $1/8$ c = 30 ml

2 fl oz = 4 tbsp = $1/4$ c = 60 ml

4 fl oz = 8 tbsp = $1/2$ c = 118 ml

8 fl oz = 16 tbsp = 1 c = 236 ml

16 fl oz = 1 pt = $1/2$ qt = 2 c = 473 ml

128 fl oz = 8 pt = 4 qt = 1 gal = 3.78 L

Cranberry Sauce

Makes: 3 cups

What you need:

12 oz of cranberries

1 cup orange juice

1 cup sugar

What to do:

1. Place all of the ingredients into a large saucepan over medium-high heat and mix well.
2. Bring the mixture to a boil, reduce heat to low and let simmer for 10-15 minutes until the cranberries burst and the sauce begins to thicken.

Make-Ahead Turkey Gravy

Makes: 2 1/4 cups

What you need:

2 turkey wings
4 stalks celery, chopped
1 onion, roughly chopped
4 cloves garlic, minced
6 cups water
4 tbsp unsalted butter
4 tbsp all-purpose flour
1/2 cup whole milk
1 tsp apple cider vinegar
Salt, to taste

What to do:

1. Preheat your oven to 375 degrees F.
2. In a large sauté pan on your stove, roast the turkey wings, celery, onion, and garlic for 2 hours.
3. Add the water to the sauté pan and bring to a boil. Reduce heat and simmer for an hour, uncovered, to make a stock.
4. Strain the stock into a large bowl.
5. Place the bowl, covered, in the refrigerator for at least 2 hours to allow the fat to accumulate at the top.
6. After the fat has accumulated, skim it off and discard.
7. In a large sauté pan, melt the butter and whisk in the flour. Cook over medium heat for 2 minutes.
8. Whisk the defatted turkey stock into the sauté pan and cook until thick.
9. Add the milk, vinegar, and salt.

Roasted Asparagus

Servings: 2

What you need:

1 bunch asparagus, ends trimmed

1 clove garlic, minced

2 tbsp olive oil

2 tbsp honey

1 tbsp balsamic vinegar

Salt, to taste

What to do:

1. Preheat your oven to 350 degrees F.
2. Mix the garlic, olive oil, honey, vinegar, and salt in a small bowl.
3. Place the asparagus on a lined baking sheet.
4. Pour the mixture evenly over the asparagus.
5. Roast for 15-20 minutes.

Roasted Vegetables

Servings: 4-6

What you need:

- 1 red onion, sliced
- 2 carrots, chopped
- 6 red potatoes, chopped
- 1 1/2 cups cubed squash
- Half a head of purple cabbage, sliced
- 2 cups fresh broccoli florets
- 1/2 cup cut up green beans
- 1 cup sliced mushrooms
- 4 cloves garlic, minced
- Salt and pepper, to taste
- 3 tbsp olive oil
- 3 tbsp apple cider vinegar
- 1 cup apple juice
- 1 tbsp honey

What to do:

1. Preheat your oven to 375 degrees F.
2. Place the vegetables into a large roasting pan and toss with salt and pepper.
3. In a small bowl, whisk together the olive oil, apple cider vinegar, apple juice, and honey.
4. Pour the mixture over the vegetables.
5. Roast for 30 to 45 minutes.

Honey Glazed Carrots

Servings: 4-6

What you need:

- 1 tbsp olive oil
- 2 lbs carrots, cut into 1-inch slices
- 1 cup chicken broth
- 1/2 cup honey
- 2 tbsp red-wine vinegar
- Salt and pepper, to taste
- 2 tbsp butter

What to do:

1. Heat oil over medium-high heat in a large skillet.
2. Add the carrots and cook for about 2 minutes.
3. Add the broth, honey, vinegar, salt, and pepper to the skillet. Bring to a boil then reduce to a simmer. Cover and cook for 10 minutes.
4. Uncover and cook until carrots are tender and liquid has thickened, about 8-9 minutes.
5. Remove the skillet from the heat and add in butter and stir.

Double Cornbread

Servings: 6-8

What you need:

6 tbsp butter

1/2 cup sugar

2 tsp salt

4 eggs

1 cup cornmeal

3/4 cup all-purpose flour

1/4 cup whole-wheat flour

1 tbsp + 1 tsp baking powder

1/2 cup whole milk

1 cup buttermilk

3/4 cup canola oil

2 tbsp honey

1 1/2 cups fresh corn kernels

What to do:

1. Preheat your oven to 350 degrees F.
2. Grease an 8x8-inch pan.
3. With a mixer, cream the butter, sugar, and salt until light and fluffy.
4. Mix in the eggs, one at a time, beating well after each addition.
5. Scrape down the sides of the bowl as needed.
6. Add in the corn meal, all-purpose flour, whole wheat flour, and baking powder. Mix well.
7. While mixing on low speed, pour in the milk, buttermilk, canola oil, and honey.
8. Fold in the corn.

9. Pour the batter into the prepared pan and bake for 45 to 50 minutes or until a toothpick inserted into the middle comes out clean.

Squash Casserole

Servings: 8-10

What you need:

- 4 lbs yellow squash, thinly sliced
- 1 large sweet onion, diced
- 1 cup shredded cheddar cheese
- 1 cup sour cream
- 2 tbsp chopped fresh basil
- 1 tsp garlic salt
- 1 tsp pepper
- 2 eggs, beaten
- 2 cups soft breadcrumbs, divided
- 1 1/4 cups shredded parmesan cheese, divided
- 2 tbsp butter, melted
- 1/2 cup crushed French fried onions

What to do:

1. Preheat your oven to 350 degrees F.
2. In a large saucepan, boil the squash and onion for 6-8 minutes or until barely tender. Drain.
3. In a large bowl, mix together the squash mixture, shredded cheddar cheese, sour cream, basil, garlic salt, pepper, eggs, 1 cup breadcrumbs, and 3/4 cup parmesan cheese.
4. Spoon the mixture into a greased 9x13-inch baking dish.
5. In a small bowl, mix together the melted butter, French fried onions, and 1 cup of bread crumbs, and 1/2 cup parmesan cheese. Sprinkle this mixture over the squash mixture.
6. Bake for 35-40 minutes.

Crawfish Dressing

Servings: 10

What you need:

4 tbsp butter
1/4 lb Andouille sausage, diced
1/4 lb ground hot sausage
1 medium onion, diced
1 stalk celery, diced
1 green bell pepper, diced
1 clove garlic, minced
2 cups peeled or frozen crawfish tails
2 green onions, chopped
1 jalapeno pepper, seeded and diced
1 tbsp chopped fresh parsley
1 tbsp Cajun seasoning
6 cups crumbled corn bread
2 cups chicken broth
1/2 cup heavy cream
2 eggs, beaten
Salt and pepper, to taste

What to do:

1. Place the butter and sausages in a large skillet over medium heat and break up the ground sausage with a wooden spoon.
2. When the sausage has browned, add the onions, celery, bell peppers, and garlic. Cook for 5 minutes.
3. Add the crawfish to the skillet and cook for 3-4 minutes.

4. Transfer the mixture into a large mixing bowl.
5. Add the rest of the ingredients to the mixing bowl and stir well.
6. Spoon the mixture into a large casserole dish or tin.
7. Bake at 350 degrees F for 25-30 minutes or until the top is golden brown.

Chicken Pot Pie Soup

Servings: 4-6

What you need:

1 1/2 lbs boneless, skinless chicken breasts, cooked and shredded

5 1/2 tbsp butter

1 small yellow onion, chopped

3 stalks celery, diced

2 carrots, diced

1 15-oz can of chicken broth

2 medium potatoes, diced

1/2 tsp dried parsley

1/4 tsp dried thyme

1 bay leaf

Salt and pepper, to taste

1 cup frozen green peas

2 1/2 cups milk

6 tbsp all-purpose flour

1/2 cup heavy cream

1 1/2 tsp lemon juice

What to do:

1. In a large pot, melt 1 1/2 tbsp butter over medium-high heat.
2. Add in the onions, carrots, and celery and sauté for 5 minutes.
3. Pour in the chicken broth, potatoes, parsley, thyme, rosemary, bay leaf, salt, and pepper.
4. Bring the soup to a boil, then reduce heat to a simmer, cover, and cook for 15-25 minutes or until the potatoes are tender.

5. Stir in the chicken and the peas.
6. In a medium saucepan over medium heat, melt the rest of the butter. Stir in the flour and stir constantly for a minute or two.
7. Slowly pour the milk into the flour/butter mixture and whisk vigorously to smooth out any lumps. Season with salt and pepper.
8. Bring the mixture to a boil while constantly stirring. Pour this mixture into the soup.
9. Stir the lemon juice into the soup before serving.

Chicken Stuffing Casserole

Servings: 10

What you need:

- 2 boneless, skinless chicken breasts
- 2 stalks celery, diced
- 1 small onion, diced
- 1/3 cup all-purpose flour
- 3 cups chicken broth
- 3/4 cup milk
- Salt and pepper, to taste
- Garlic powder, to taste
- 1/2 cup margarine, melted
- 1 small box of chicken stuffing

What to do:

1. Preheat your oven to 400 degrees F.
2. Spray a 9x13-inch pan with non-stick cooking spray.
3. Cut the chicken breasts in half, widthwise, so that you have 4 thin flat pieces.
4. Place the chicken in the pan and lightly season with salt, pepper, and garlic powder. Set aside or in the refrigerator.
5. Heat a greased skillet over medium heat.
6. Sauté the celery and onion for 5-8 minutes.
7. In a small bowl, whisk together the flour and 1/2 cup of chicken broth until smooth and pour it into the skillet with the celery and onion.
8. Add the rest of the chicken broth to the skillet.
9. Whisk continuously until thick.
10. Add in the milk.

11. Pour the mixture over the chicken in the pan.
12. Top with boxed stuffing.
13. Pour the melted margarine over the stuffing.
14. Cover with foil and cook for 35 minutes.
15. Remove foil and cook for an additional 5-10 minutes or until golden brown and bubbly.

Sweet Potato Casserole

Servings: 12

What you need:

4 lbs sweet potatoes, peeled and cut into 1-inch cubes

1/2 stick butter

3/4 cup packed brown sugar

1/2 cup heavy cream

1 tsp salt

1 tbsp vanilla extract

1 tsp ground cinnamon

1/4 tsp ground nutmeg

2 cups marshmallows

1/2 cup flour

1/2 stick butter

1/2 cup packed brown sugar

1/4 cup old fashioned rolled oats

1/4 tsp ground cinnamon

What to do:

1. Place the sweet potato cubes in a large pot and cover with water. Bring to a boil and cook until tender.

2. Drain the potatoes and place them back in the pot.

3. Mash the potatoes with a masher or an electric mixer, until smooth.

4. Add half a stick of butter, 3/4 cup brown sugar, 1/2 cup heavy cream, salt, vanilla extract, cinnamon, and nutmeg. Mix well.

5. Preheat your oven to 350 degrees F.

6. Grease an 8x10-inch baking dish.

7. Spoon the sweet potato mixture into the dish and smooth the top.
8. Sprinkle the marshmallows on top of the sweet potatoes.
9. In a medium microwave safe bowl, melt the other half stick of butter.
10. Add the rest of the ingredients to the melted butter and mix well.
11. Sprinkle the mixture over the top of the casserole.
12. Bake for 20-25 minutes.

Corn Casserole

Servings: 6-8

What you need:

- 1 15-oz can whole kernel corn, drained
- 1 15-oz can creamed corn
- 1 8-oz package of corn muffin mix
- 1 cup sour cream
- 4 tbsp butter, melted
- 1 1/2 cups shredded cheddar cheese

What to do:

1. Preheat your oven to 350 degrees F.
2. Grease a 9x9-inch baking pan with non-stick spray.
3. In a large bowl, mix together the corn, corn muffin mix, sour cream, and butter then stir in the cheese.
4. Pour the corn mixture into the prepared pan and bake for an hour or until golden brown.
5. Let stand 5 minutes before serving.

Squash Dressing

Servings: 8

What you need:

- 1 8.5-oz package of corn bread mix
- 1/2 cup water
- 4 cups chopped yellow squash
- 1/2 cup butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup chopped green pepper
- 1 10.5-oz can cream of chicken soup
- 1 cup milk
- 1 tsp salt
- 1/2 tsp pepper

What to do:

1. Prepare the cornbread according to package directions. Cool and crumble into a large bowl. Set aside.
2. In a large saucepan over medium-high heat, bring a half inch of water to a boil.
3. Add the squash to the water and cover. Cook for 5 minutes. Drain.
4. In a large skillet, melt the butter. Sauté the onion, celery, and green pepper for 5-8 minutes or until tender.
5. Add the vegetable mixture and the squash mixture to the cornbread mixture and stir.
6. Add in the cream of chicken soup, milk, salt, and pepper and stir well.
7. Transfer the mixture to a greased 9x13 baking dish.
8. Bake for 40-45 minutes at 350 degrees F or until golden brown.

Bacon Cornbread Dressing

Servings: 10

What you need:

- 1 8-inch square pan of cornbread, cut into 1/2-inch cubes
- 8 slices of white bread, cut into 1/2-inch cubes
- 4 slices bacon, cut inch-pieces
- 1 small yellow onion, diced
- 2 stalks celery, diced
- 2 cloves garlic, minced
- 1 tbsp finely chopped sage
- 2 large eggs, beaten
- 2 3/4 cups chicken broth
- 1/2 cup chopped fresh parsley
- Salt and pepper, to taste

What to do:

1. Preheat your oven to 375 degrees F.
2. Spread the cornbread and white bread onto rimmed baking sheets and bake until golden and dry.
3. Cook the bacon over medium heat in a medium skillet until crisp.
4. Add the garlic, onion, and celery to the bacon and cook for 5-8 minutes.
5. Stir in the sage then transfer to a large bowl.
6. Add the cornbread, white bread, eggs, broth, parsley, salt, and pepper to the large bowl and stir until well combined. Let sit for 10 minutes then stir again.
7. Spoon the mixture into a baking dish and bake for 30-35 minutes or until the top is golden brown.

Cornbread Stuffing

Servings: 10

What you need:

- 1 recipe cornbread, crumbled
- 7 slices toasted bread, crumbled
- 1 sleeve saltine crackers, crumbled
- 8 tbsp butter
- 2 cups finely chopped celery
- 1 large onion, chopped
- 7 cups chicken broth
- 1 tsp salt
- 1/2 tsp pepper
- 1 tsp sage
- 1 tbsp poultry seasoning
- 5 eggs, beaten

What to do:

1. Preheat your oven to 350 degrees F.
2. In a large bowl, mix together the cornbread, toasted bread, and saltines.
3. In a large skillet over medium heat, melt the butter.
4. Sauté the onion and celery for 5-8 minutes.
5. Pour the cooked onion and celery over the cornbread mixture.
6. Add the chicken broth, salt, pepper, sage, and poultry mixture.
7. Pour the eggs over the mixture.
8. Pour the mixture into a greased 9x13 pan.
9. Bake for 45 minutes or until cooked through.

Chicken and Dumplings

Servings: 12

What you need:

- 3 boneless skinless chicken breasts
- 14 oz of burrito size flour tortillas
- 2 10.5-oz cans cream of chicken soup
- 1/2 cup butter
- 1 cup milk
- Salt and pepper, to taste

What to do:

1. Fill a 4-quart pot halfway with water.
2. Boil the chicken until tender.
3. Slice tortillas into 5 strips, then cut those 5 strips in half.
4. Remove the chicken from the boiling water and shred it.
5. Place the chicken, cream of chicken soup, butter, salt, and pepper into the boiling water (same water the chicken was in).
6. Bring to a rolling boil.
7. Drop the tortillas in one at a time.
8. Boil for 12 minutes.
9. Remove from the heat and pour in the milk. Gently stir.

Lemon Garlic Turkey Breast

Servings: 8

What you need:

1 6-lb turkey breast

Zest from 1 lemon

1 shallot

2 cloves garlic

3 tbsp olive oil

1 tsp salt

1/2 tsp pepper

1 tsp dried thyme

What to do:

1. Preheat your oven to 350 degrees F.

2. Rinse and dry the turkey breast.

3. Spray a roasting pan with non-stick spray.

4. In a food processor, combine the lemon zest, shallot, garlic, olive oil, salt, pepper, and thyme. Blend until a paste forms.

5. Loosen the skin from the chicken and rub the paste from the previous step between the skin and the breast.

6. Place the turkey breast in the roasting pan and roast for 2 1/2 hours or until a meat thermometer reaches 160 degrees F.

7. Remove the turkey breast from the oven and let sit for 15 minutes and the thermometer reads 165 degrees F.

Turkey and Gravy

Servings: 16

What you need:

- 1 16-lb turkey, thawed, giblets removed
- 1 tbsp salt
- 1 3/4 tsp black pepper
- 2 cups water
- 8 cups turkey stock
- 1 stick butter
- 3/4 cup flour
- 2 tbsp cider vinegar

What to do:

1. Put your oven rack at the lowest position and preheat your oven to 450 degrees F.
2. Rinse the turkey and pat dry.
3. Sprinkle the turkey cavities with salt and pepper.
4. Tie the drumsticks together with kitchen string and tuck the wings under the body.
5. Put the turkey on a rack in a large roasting pan.
6. Add 1 cup of water to the pan and put the pan in the oven until a thermometer registers 170 degrees F, about 2 and a half hours. Rotate the pan halfway through cooking time.
7. Carefully tilt the turkey so that any juices from the cavity pour into the roasting pan.
8. Transfer the turkey to a platter and let stand for 30 minutes, uncovered.
9. While the turkey is standing, strain the juices from the roasting pan into a measuring cup and set aside. Discard the fat from the strainer.
10. Place the roasting pan across two burners on your stove top and turn the heat to high. Pour 1 cup of water into the pan and deglaze the pan, stirring and scraping the bottom of the pan. Strain this mixture into the rest of the liquid in the measuring cup.

11. Pour the juices into a large bowl or container and add enough turkey stock to the juices to make a total of 8 cups.
12. In a large heavy pot over medium heat, melt the butter.
13. Stir in the flour and whisk constantly for 4 minutes, making a roux.
14. Slowly add the juice/stock mixture to the roux, whisking constantly.
15. Bring to a boil then reduce to a simmer for 10 minutes.
16. Season with salt and pepper.
17. Stir in the cider vinegar before serving.

Cajun Dressing

Servings: 10

What you need:

- 1 recipe cornbread, crumbled
- 3 tsp salt
- 1/2 tsp pepper
- 1/2 tsp cayenne pepper
- 2 tsp dried oregano
- 1 tsp thyme
- 6 tbsps butter
- 1 1/2 cups finely chopped onions
- 1 1/2 cups finely chopped bell pepper
- 1 cup finely chopped celery
- 3 cloves garlic, minced
- 1 lb link smoked sausage
- 1 14.5-oz can chicken stock
- 1 12-oz can evaporated milk
- 6 eggs, beaten

What to do:

1. Combine the salt, pepper, cayenne pepper, oregano, and thyme in a large bowl. Mix well.
2. Cook the sausage and dice it into very small pieces.
3. In a large skillet, melt the butter. Sauté the onions, bell peppers, celery, and garlic for 3 minutes over high heat. Add the seasoning mix from step 1 and cook for another 4 minutes.
4. Stir in the ground sausage and chicken stock and cook for 5 minutes.
5. Place the crumbled cornbread into a large bowl.

6. Add in the milk and eggs and stir well.
7. Add the vegetable and sausage mixture to the bowl and mix well.
8. Pour the dressing into a greased 9x13 baking pan.
9. Bake at 350 degrees F for 45 minutes or until the top is browned.

Chicken Pot Pie

Servings: 6-8

What you need:

1 lb boneless, skinless chicken breasts, cut into small pieces

1 cup of sliced carrots

1 cup frozen green peas

1/2 cup sliced celery

1/3 cup butter

1/3 cup chopped onion

1/3 cup all-purpose flour

1/2 tsp salt

1/4 tsp black pepper

1 3/4 cups chicken broth

2/3 cup milk

9-inch frozen deep dish pie crust, with bottom and top crust

What to do:

1. Preheat your oven to 425 degrees F.
2. In a saucepan, combine the chicken, carrots, peas, and celery.
3. Cover with water and bring to a boil for 15 minutes then drain and set aside.
4. In a saucepan over medium heat, melt the butter and sauté the onions for 5-8 minutes.
5. Stir in the flour, salt, and pepper.
6. Slowly stir in the chicken broth and milk. Let simmer over medium-low heat until the mixture thickens. Remove from heat.
7. Place the chicken mixture into the pie crust.
8. Pour the hot liquid mixture over the chicken mixture.

9. Place the top crust on top, seal the edges, and cut away any excess dough.
10. Make a few slits in the top of the crust to let steam escape during cooking.
11. Bake for 30-35 minutes.
12. Cool for 10 minutes before serving.

Cornish Hens

Servings: 6

What you need:

- 3 1-lb Cornish hens
- 2 lemons, sliced
- 9 cloves garlic, minced
- 5 tbsp Cajun seasoning
- 3 tbsp olive oil

What to do:

1. Preheat your oven to 425 degrees F.
2. Stuff each hen cavity with 1/3 of the lemon slices and 1/3 of the minced garlic.
3. In a small bowl, mix together the Cajun seasoning and the olive oil.
4. Rub the seasoning/oil mixture on the outside of each hen.
5. Arrange the hens, breast side down, in a roasting pan and roast for 50-60 minutes.
6. Remove the roasting pan from the oven and allow the hens to rest for 15 minutes before cutting in half and serving.

Meatloaf

Servings: 10

What you need:

- 1 cup bread crumbs
- 1/3 cup milk
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 stalk celery, diced
- 1 medium carrot, thinly sliced
- 2 tbsp butter
- 2 tbsp Worcestershire sauce
- 1 tbsp cider vinegar
- 1/4 tsp ground allspice
- 3 slices bacon, cooked and chopped
- 1/2 cup dried cherries, finely chopped
- 1 1/2 lbs ground beef chuck
- 1/2 lb ground pork
- 2 large eggs
- 1/3 cup chopped parsley
- 1/2 cup ketchup

What to do:

1. In a large bowl, soak the breadcrumbs in milk.
2. In a large heavy skillet over medium heat, cook the onion, garlic, celery, and carrots in the butter for 10 minutes or until carrots are tender.
3. Remove from the heat and stir in the Worcestershire sauce, vinegar, allspice, salt, and pepper.

4. Add the vegetable mixture to the breadcrumb mixture and combine.
5. Add the bacon, cherries, onion mixture, ground beef, ground pork, eggs, and parsley to the mixture and stir well. I mixed with my hands.
6. Pack the mixture into a loaf and place it in a shallow baking pan.
7. Spread ketchup over the top and bake for 1 hour to an hour and a half.

Marinated Chicken

Servings: 6-8

What you need:

2 lbs chicken drumsticks

2 tbsp ketchup

1/3 cup oil

1/4 cup vinegar

1 tsp Italian seasoning

2 tsp garlic powder

1/4 tsp black pepper

1 tbsp Cajun seasoning

Salt, to taste

What to do:

1. Place the chicken drumsticks in a large zip lock bag.
2. Whisk together the rest of the ingredients in a small bowl to make the marinade.
3. Pour the marinade into the bag with the chicken.
4. Place the bag in the refrigerator and let the chicken marinate for up to 3 hours.
5. Grill the chicken 12-16 minutes or until done, turning over halfway through cooking time.

Roast Turkey Breast

Servings: 6-8

What you need:

- 1 3-4 lb bone-in half turkey breast, thawed
- 1/4 cup apple juice
- 2 tbsp butter, melted
- 1/2 tsp granulated chicken bouillon
- 1/2 tsp paprika
- 1/2 tsp dried thyme leaves
- 1 clove garlic, minced

What to do:

1. Preheat your oven to 325 degrees F.
2. Place the turkey, skin side up, on a rack in a shallow roasting pan.
3. In a medium bowl, mix the apple juice, butter, chicken bouillon, paprika, thyme, and garlic.
4. Brush half of the apple juice mixture on the turkey.
5. Roast for 30 minutes then brush the rest of the apple juice mixture on the turkey after roasting.
6. Roast for another hour or until a meat thermometer reads 155 degrees F.
7. Remove from the oven, transfer to a cutting board, and cover with foil. Let rest for 15 minutes before slicing.

Apple Stuffed Pork Chops

Servings: 6

What you need:

- 1 tbsp chopped onion
- 1/4 cup butter
- 3 cups bread crumbs
- 2 cups chopped apples
- 1/4 cup chopped celery
- 2 tsp chopped fresh parsley
- 1/4 tsp salt
- 6 1 and 1/4-inch thick pork chops
- Salt and pepper, to taste
- 1 tbsp vegetable oil

What to do:

1. Preheat your oven to 350 degrees F.
2. In a large skillet, sauté the onion in butter for 5-7 minutes.
3. Remove the skillet from heat and add the bread crumbs, apples, celery, parsley, and salt. Mix well.
4. Cut a large pocket into the side of each pork chop.
5. Season the inside and outside of each pork chop with salt and pepper.
6. Spoon the apple mixture into each pork chop pocket.
7. In a skillet over medium-high heat, brown the pork chops on both sides.
8. Place the browned pork chops in an ungreased 9x13-inch baking dish.
9. Cover with foil and bake for 30 minutes.
10. Remove foil and bake for another 30 minutes or until juices run clear.

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