

# Thanksgiving Weekly Menu

**Appetizer: (A1)**  
[Cheese Ball](#)

**Appetizer: (A2)**  
[Cranberry Salsa](#)

**Appetizer: (A3)**  
[Creamy Spinach Dip](#)

**Salad:(S)**  
[Wintertime Spinach Salad](#)

**Main Dish: (MD 1)**  
[Crockpot Whole Turkey](#)

**Main Dish: (MD 2)**  
[Crockpot Whole Ham](#)

**Side Dish 1: (S1)**  
[Stuffing](#)

**Side Dish 2:(S2)**  
[Sweet Potato Casserole](#)

**Side Dish 3: (S3)**  
[Green Bean Casserole](#)

**Side Dish 4:(S4)**  
[Twice Baked Mashed Potatoes](#)

**Side Dish 5:(S5)**  
[Creamed Corn](#)

**Side Dish 6:(S6)**  
[Glazed Carrots](#)

**Bread:(B)**  
[Knotted Rolls](#)

**Dessert:(D1)**  
[Blueberry and Cream Pie](#)

**Dessert:(D2)**  
[Pumpkin Roll](#)

**BREAD**  
[English muffins](#), S1

**CANNED GOODS**  
2- [14 oz cans artichokes](#), A3  
[Poppyseed dressing](#), S  
[6 cups chicken broth](#), MD2,S1  
[½ cup pineapple juice](#), MD2  
2-[40 oz cans sweet potatoes](#), S2  
2-[15 oz cans corn](#), S5  
[1 can pumpkin](#), D2

**DAIRY**  
4-[16 oz cream cheese](#),  
A1,A2,S4,D2  
[2 ½ cups sour cream](#),  
A2,A3,S4,D1  
[1 cup pepper jack cheese](#), A3  
[1 cup parmesan](#), A3  
[Goat cheese](#), S  
3 [packages butter](#) (5 cups  
butter),MD2,S1,S2,S3,S4,S5,S6,  
B,D1,D2  
[1 cup half and half](#), S1  
[16 eggs](#), S1,S2,B,D1,D2  
[1 ½ cup heavy cream](#), S2,S5  
[6 ½ cups milk](#), S3,S5,B

**FRIDGE**  
[1 t mustard](#), A1  
[¾ cup mayo](#), A2,A3  
[1 cup orange juice](#), MD2

**FROZEN**  
[10 oz spinach](#), A3

**MEAT**  
[Whole turkey](#), MD1  
[Ham](#), MD2

**PRODUCE**  
[Green onions](#),A1,A2  
[12 oz bag cranberries](#), A2  
2 [limes](#), A2  
[1 jalapeno](#), A2  
[Cilantro](#),A2  
[Spinach](#), S  
[Cuties](#), S  
[Pomegranate](#), S  
[Avocado](#),S  
[Raspberries](#), S  
2-[Oranges](#), MD2  
[Onions](#), S1,S3  
[Celery](#), S1

[Parsley](#), S1  
[1 lb green beans](#), S3  
[8 oz mushrooms](#), S3  
[Russet potatoes](#), S4  
[Carrots](#), S6  
[1 lemon](#), S6  
[Blueberries](#), D1

**PANTRY**  
[5 cups sugar](#),  
A1,A2,S,S2,B,D1,D2  
[Pecans](#), A1,S1,S2  
[Wheat thins](#), A2  
[Tortilla chips](#), A3  
[1 ½ cup walnuts](#), S,D2  
[½ cup almonds](#), S  
[2 ¼ cups brown sugar](#),  
MD2,S2,S6,D1  
[¼ cup corn syrup](#), MD2  
[¼ cup honey](#), MD2  
[Cornbread mix](#), S1  
[½ cup cranberries](#), S1  
[3 cups flour](#), S2,S3,S5,D1,D2  
[Fried onions](#), S3  
[1 cup potato flakes](#), B  
[8 cups bread flour](#), B  
[Powdered sugar](#), D2  
[1 t baking soda](#), D2  
[1 t baking powder](#), D2

**SPICES**  
[Salt and pepper](#),  
A2,MD1,MD2,S1,S3,S4,S5,B,D2  
[½ t celery salt](#), A1  
[2 t onion powder](#), A1,MD1  
[2 t garlic salt](#), MD1  
[1 t paprika](#), MD1  
[1 ½ t thyme](#), MD1,S1  
[1 t italian seasoning](#), MD1  
[½ t cayenne](#), MD1  
[Cinnamon sticks](#), MD2  
[¼ t ginger](#), MD2  
[¼ t allspice](#), MD2  
[2 t sage](#), S1  
[5 t vanilla](#), S2,S6,D1,D2  
[2 T minced garlic](#), S3  
[1 t cinnamon](#), D1  
[1 t nutmeg](#), D1  
[1 t cloves](#), D2

**OTHER**  
[1 T yeast](#), B

## **The Best Cheese Ball**

1lb cream cheese

1/2 teaspoons celery salt

1/2 teaspoons of sugar

1/2 teaspoon onion powder

1 teaspoons prepared yellow mustard

3 chopped green onions

pecans, chopped

Mix cream cheese, seasoning, mustard, and green onions until smooth. Form into a ball. Roll in pecans. Serve with crackers. (store in fridge)

## Cranberry salsa

12 oz bag cranberries  
2 limes, juiced  
1 jalapeno, de-seeded  
1 bunch green onions  
1 bunch cilantro  
½ cup sugar  
Pinch of salt

Combine all in a food processor until finely chopped

8 oz cream cheese  
½ cup sour cream  
¼ cup mayo

Mix ingredients together and then spread cream cheese mixture onto a platter. About ½ inch thick, then top with cranberry salsa. Garnish with cilantro and serve with wheat thins or your favorite crackers.

# Creamy Spinach Artichoke Dip

## ingredients

1 10-ounce package frozen chopped spinach

2 13.5-ounce cans artichoke hearts

1/2 cup sour cream

1/2 cup mayonnaise

1 cup grated pepper jack cheese

1 cup freshly grated Parmesan cheese

## instructions

Preheat the oven to 350 degrees F. Grease a 9×13 casserole dish with nonstick spray. Heat the spinach in the microwave oven on high for 5 minutes and squeeze dry. Drain the artichoke hearts and coarsely chop in a food processor. Combine all the ingredients except the jack cheese in a large bowl. Stir well. Transfer into the prepared casserole dish and sprinkle with jack cheese on top. Bake for 30 minutes. Top with a dollop of sour cream and serve with chips!

# Wintertime Spinach Salad with poppyseed dressing

Spinach

4 cutie oranges

1 pomegranate or a container of the seeds

1 avocado, cubed

1 cup raspberries

½ cup almonds

½ cup walnuts

¼ cup sugar

Goat cheese

## instructions

In a small skillet add the nuts and sugar. Cook on low while stirring until the sugar crystallizes onto the nuts and you have sugared nuts. Then immediately remove nuts from the skillet onto a plate to cool.

Then grab the spinach, cutie orange slices, pomegranate seeds, diced avocado, and goat cheese and make a salad.

Top with cooled sugared nuts and then serve with poppyseed dressing!

## Crockpot Bone In Turkey Breast

1 whole [Honeysuckle White or Shady Brook Farms Turkey Breasts](#) (Bone In) (about 10 lbs)

2 teaspoons garlic salt

1 teaspoon paprika

1 teaspoon onion powder

1/2 teaspoon dried thyme

1 teaspoon Italian seasoning

1/2 teaspoon cayenne

1/2 teaspoon black pepper

Combine all spices and place the turkey in a crockpot and then rub all over the turkey breast. Cook on low for 8 hours. Preheat the oven to broil at 500 degrees F. Remove turkey and place in a roasting pan or in an oven safe baking dish. Place under the broiler for 10 minutes or until the skin of the turkey turns golden brown. Let meat rest for at least 10 minutes and then slice or shred!

## Crockpot Glazed Ham

9 lb ham- bone in

½ cup butter

¼ cup brown sugar

1/8 cup corn syrup

1/8 cup honey

4 oranges

10 cinnamon sticks

Pepper

4 cups chicken broth

1 cup orange juice

1/8 t ginger

1/8 t allspice

½ cup pineapple juice

Mix all ingredients in a large saucepan over medium heat and bring to a simmer. Cut slices in the ham halfway, and then place in a crockpot. Pour glaze into the slices and cook on low for 6-8 hours.

## **CORNBREAD STUFFING**

Cornbread:

1 package Honey Cornbread & Muffin Mix, prepared and baked as directed on package

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Stuffing:

2 cups torn English muffins, about 3 muffins

1/4 cup butter

2 cups chopped onions, sautéed

1 cup chopped celery

1/2 cup dried cranberries

1/3 cup chopped pecans

1 1/2 teaspoons sage

1 1/2 teaspoons thyme

1 teaspoon salt

1/4 cup chopped fresh parsley

2 cups chicken broth

1 cup half & half

3 eggs

*//Preheat the oven to 350°F. Cool cornbread and cut into 3/4 -inch cubes. Place on an ungreased baking sheet. Bake for 14-16 minutes or until golden brown.*

*//For Stuffing: Preheat the oven to 350°F. Lightly grease a 13x9x2-inch baking pan. Place toasted cornbread cubes and torn English muffins in a baking pan. Heat butter in a large skillet over medium-high heat. Add onions and celery; sauté until tender. Remove from heat and stir in cranberries, pecans, sage, thyme, salt, pepper and parsley. Add vegetable mixture to baking pan, stir gently. In a medium bowl whisk together broth, half & half and eggs until well blended. Pour mixture over stuffing ingredients. Gently stir to combine.*

*//Bake 35-45 minutes or until heated through.*

## Sweet Potatoes

2 40 oz large cans of Sweet Potatoes

1 cup heavy cream

1 cup sugar

1/2 cup butter, melted

2 eggs, beaten

2 teaspoons vanilla

Topping:

1 cup brown sugar

2/3 cup flour

4 Tablespoons butter

4 ounce bag of cinnamon pecans or regular pecans

(if you can't find cinnamon pecans you can use regular ones)

Preheat the oven to 350 degrees F. In a medium bowl mix potatoes, cream, eggs, butter and vanilla. Then pour into a 9×9 baking dish. In another small bowl make the topping by mixing together the brown sugar, flour, cut in butter and add the cinnamon pecans (I like to crunch up some of the pecans while I am stirring it). Sprinkle topping over the top and bake for 30-40 minutes, uncovered.

# Green Bean Casserole

1 lb. green beans, trimmed

6 T butter,

onion, sliced

8 oz. mushrooms, sliced

salt and pepper

2 T minced garlic

1/4 cup flour

3 cups milk

1 1/2 cups French's fried onions

Preheat oven to 350 degrees

Grab a bowl and add ice and water to it to create a ice bath

Grab a pot and fill with water and then bring to a boil and then add the green beans. Cook for about 6 minutes or until they are bright green then remove with tongs and put in the ice bath. Then remove green beans and put in a bowl

In a skillet add the butter and then add the sliced onions. Cook for about 5 minutes and then off the mushrooms. Season the veggies with salt and pepper. Then add the garlic and cook for a minute or two. Then pour the mixture over the green beans.

Once you take out the veggies add 4 tablespoons butter and then you are going to make a roux. Whisk in the flour until it is all combined and then slowly add the milk. Season with salt and pepper and bring to a simmer. It will take about 5 minutes. Then remove from heat.

Then add the green beans to the roux mixture. Either bake in that skillet or transfer to a baking dish and bake for 30 minutes. Then top with the fried onions and cook for 5 more minutes. Then serve.

## Twice Baked Mashed Potatoes

- 8 large potatoes (or about 15 small) peeled, boiled, drained
- 8 oz. sour cream
- ½ cup butter, plus a Tablespoon for later
- 8 oz. cream cheese
- salt
- pepper

## Instructions

1. Peel potatoes, boil them, drain and mash. Add the butter, sour cream, cream cheese, salt and pepper. Add milk if the potatoes are still thick.
2. Place in a 9x13 buttered dish. Add Tablespoon of butter to the top and salt and pepper.
3. Bake at 350 degrees for 30 minutes.
4. To make them Loaded-Mashed Potatoes add cut up bacon, cheese, and chives

# Cream Corn

## Ingredients

- 2- 15 oz cans of corn, drained
- 3 Tablespoons butter
- salt and pepper
- 1/2 cup milk
- 1 heaping Tablespoon flour
- 1/2 cup heavy cream

## Instructions

Take a pot and place it on the stove top. Then dump in the cans of corn after they are drained. Start to heat up the corn on medium heat. Then add the butter.

Season with salt and pepper.

Then place the milk and flour in a separate bowl and whisk together. Then add the milk mixture to the corn and heat for a few minutes while stirring.

Then add the heavy cream and continue stirring and cook for 5 minutes.

# Brown Sugar Carrots

## Ingredients

- 12 cut carrots
- 3 Tablespoons butter
- 1/2 cup brown sugar
- 1/4 tsp vanilla
- 1 T lemon peel or lemon juice

## Instructions

1. Steam carrots until tender. Then in a skillet add the butter. While the butter begins to melt in a small bowl combine together the brown sugar, vanilla and lemon juice or peel.
2. Then add the carrots to the butter and continue stirring.
3. Then sprinkle the brown sugar on top and stir.
4. Cook on low to medium heat while the brown sugar begins to caramelize then remove from heat and serve!

# Knotted Rolls

yields: 3 dozen rolls

- 1/4 cup warm water
- 1 Tablespoon yeast
- 3/4 cup + teaspoon sugar
- 1 Tablespoon salt
- 1 cup instant potato flakes
- 8 cups bread flour
- 3/4 cup butter
- 3 cups of milk
- 4 eggs

## Instructions

1. In a stand mixer add warm water, yeast and 1 teaspoon sugar. Combine and let sit for 10 minutes or until it bubbles. Then add sugar, salt, instant potato flakes and 2 cups bread flour. Mix together.
2. In a saucepan, melt 3/4 cup butter and add 3 cups of milk. Heat and cool to warm so it won't kill the yeast. Add all ingredients into a bread mixer. Add 4 eggs (room temperature) and 6 cups of flour.
3. Dough will be sticky. Let rise for 1 hour. Roll out in a rectangle and cover with softened butter for plain or filling for orange rolls. Fold over into a tri-fold, or letter-fold, and cut into 1-inch strips. Knot rolls and put onto cookie sheet (12 rolls to sheet). Let rise for 3 hours. Bake at 400 degrees for 8-10 minutes (or until very lightly browned).

# Blueberries and Cream pie

## *Cream filling:*

3 cups fresh or frozen blueberries (I have also tried raspberries and they are delicious!)

1 cup sugar

1/3 cup flour

2 eggs

1/2 cup sour cream

1/2 teaspoon vanilla

## *Crumb Topping*

2 1/2 Tablespoons brown sugar

2 Tablespoons sugar

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 cup butter, melted

1/2 cup flour

Start with the cream filling. In a bowl or mixer, mix together the sugar and flour. Add in the sour cream, eggs, and vanilla. Place the blueberries in the pie crust and then pour the filling over the blueberries evenly.

**Now make the crumb topping. Mix together the sugar, brown sugar, ground cinnamon, and ground nutmeg. Pour the melted butter into the bowl and mix together well. Then add the flour in gradually while stirring to create the crumb topping. Place the crumble over the pie evenly.**

**Bake the pie at 375 degrees for 55 minutes. (even pie crust edges get too brown cover with tin foil)**

**Serve with ice cream and enjoy! (This pie is a mix between a pie and a cobbler)**

# Pumpkin Roll

## ingredients

**Powdered sugar**

**½ t baking powder**

**½ t cinnamon**

**¼ t salt**

**1 cup sugar**

**¾ cup flour**

**½ t baking soda**

**½ t ground cloves**

**3 eggs**

**2/3 cup pumpkin puree**

**1 cup chopped nuts, optional**

## Filling:

**8 oz cream cheese, softened**

**1 cup powdered sugar**

**6 T butter, softened**

1 t vanilla

## instructions

Preheat the oven to 375 degrees. Grease a 15×10 inch jelly roll pan. Line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt into a bowl. In a separate bowl beat eggs and sugar. Then add in the pumpkin. Gradually add flour mixture.

Spread evenly into a pan and sprinkle with nuts if you would like. Then bake for 13-15 minutes.

Immediately loosen and turn the cake onto the towel that has the powdered sugar sprinkled on it. Carefully peel off the wax paper on the opposite side of the towel.

Roll up cake and towel together, starting with the narrow end. Cook on a wire rack. Beat cream cheese filling together and then carefully unroll the cake and remove the towel.

Spread cream cheese filling mixture all over the cake and then reroll. Wrap in plastic wrap and refrigerate for an hour. Then sprinkle with powdered sugar before serving.

