

Giving Thanks From Our Family To Yours...

Cindy & Mike's Pumpkin Praline Dessert

- 1 can (15oz) pumpkin (not pie mix)
- 1 can (12oz) evaporated milk
- 3 eggs
- 1 cup sugar
- 4 teaspoons pumpkin pie spice
- 1 box yellow cake mix
- 1 1/2 cups chopped pecans
- 3/4 cup melted butter



Preheat oven to 350

Mix pumpkin, milk, eggs sugar and pumpkin pie spice with a whisk until smooth. Pour into a 13x9 pan that you have sprayed with a non-stick spray (Pam). Sprinkle the DRY cake mix over mixture. Sprinkle with the pecans. Then pour the melted butter evenly over the top.

Bake for 50 -60 minutes or until toothpick comes out clean.

Serve warm with whipped cream. Can also be served cold. Store left-

Shauna's Hash Brown Breakfast Casserole

- 10 frozen Hash Brown Patties (thawed)
- 8 oz package of cream cheese (softened)
- 10 eggs
- 1 tbsp milk
- 2 c grated cheddar cheese
- 1 bunch green onions (chopped)
- Chopped tomato (optional)
- 8 oz thick sliced deli ham (diced)



Preheat oven to 400 degrees. Spray 9 X 13 baking dish with non-stick spray and layer with hash brown patties. Slice cream cheese and layer on top of hash browns. Mix 10 eggs with milk and chopped green onion, pour over hash browns and cream cheese. Sprinkle diced ham over egg mixture and top with cheddar cheese. Cover with foil and bake for 30 minutes, uncover and bake for an additional 30 minutes. Top with additional green onion and tomato if desired. You could also substitute ham for sausage or bacon. Yum!!

KRISTA'S

MARSHMALLOW-TOPPED SWEET POTATOES

INGREDIENTS:

- 3 (15-oz.) cans sweet potatoes, drained
- 1/4 cup margarine or butter, melted
- 1/4 cup firmly packed brown sugar
- 1/2 teaspoon salt
- 15 large marshmallows



DIRECTIONS:

Heat oven to 350°F. Spray 12x8-inch (2-quart) glass baking dish with nonstick cooking spray. Place sweet potatoes in sprayed baking dish. Pour margarine over potatoes. Sprinkle with brown sugar and salt. Top with marshmallows. Bake at 350°F. for 25 to 30 minutes or until potatoes are thoroughly heated and marshmallows are lightly browned.

Nancy's Autumn Apple-Cherry Crisp

- 1/2 cup butter
- 1/2 cup blanched slivered almonds, coarsely chopped
- 1 package oatmeal cookie mix i.e. Betty Crocker
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. allspice
- 5 large Granny Smith apples, peeled & sliced. Cut slices in half
- 1 orange
- 1 tbsp. cornstarch
- 1/4 cup sugar
- 1 can (30 oz) cherry pie filling



Juice orange to measure 2 tbsp. of juice. Mix in apples, cornstarch and sugar. Add pie filling and mix well. Spoon mixture into pyrex baking dish and cook, uncovered, at 400 degrees for 40-45 minutes until mixture is thickened and apples are cooked through.

Meanwhile, melt butter in a 10 inch skillet over medium heat 2-3 minutes. Add cookie mix, almonds and spices. Reduce heat to medium-low, cook, stirring constantly, 4-6 minutes or until browned. Spread over parchment paper, cool completely. Let apple mixture cool 10 minutes, uncovered. Sprinkle with crisp mixture.

Tina's

Cranberry Simple Syrup

Ingredients

- 2 1/4 cups fresh or frozen cranberries (8 ounces)
- 1 cup sugar
- 1 cup water

In a small saucepan, bring 2 1/4 cups fresh or frozen cranberries (8oz), 1 cup of sugar and 1 cup water to a simmer over medium. Reduce heat to medium-low and cook until cranberries are tender but haven't burst, 10 minutes. Let cool, then strain through a fine-mesh sieve. Discard cranberries. (To store, refrigerate syrup in an airtight container, up to 2 weeks)



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Erica's



Banana Nut Bread

Preheat oven to 350.

To make crust: combine flour, salt, & sugar. Cut butter into mixture until crumbly. Gradually sprinkle water, stirring until dough can be formed to a ball. On a floured surface flatten dough, then roll into a circle 1" larger than pie dish., chill until filling is done.

Pie filling: mix eggs, corn syrup, brown sugar, butter, salt & crushed pecans. Spread quartered pecans over bottom of crust. Pour syrup mixture over top, then arrange pecan halves on top. Bake for 1 hour or until firm.

- 1 1/2 cups all purpose flour
- 1/2 tsp. salt
- 2 tbsp. sugar
- 1/2 cup butter, chilled
- 4 tbsp. ice water
- 1/2 cup crushed pecans
- 1 cup pecans quartered
- 1 cup pecan halves
- 3 eggs, beaten
- 3/4 cup light corn syrup
- 2 tbsp. dark corn syrup
- 3/4 cup light brown sugar
- 1 pinch of salt

Andrea's

Cornbread, Sausage & Jalapeno Dressing



- * 3/4 cup butter, divided
- * 1 1/2 cups coarsely chopped onion
- * 2 jalapeno peppers, seeded and minced
- * 1/2 pound spicy Italian sausage, casing removed
- * 1 (6 ounce) package cornbread stuffing mix
- * 3 cups dry bread crumbs
- * 1 teaspoon salt
- * 1/4 teaspoon ground black pepper
- * 2 cups warm chicken stock
- * 1 egg, beaten

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch pan.
2. In a heavy skillet, melt 8 tablespoons butter over low heat. Sauté the onion and peppers until soft. Place sausage in skillet; crumble and cook over medium high heat until evenly brown. Drain, and transfer to a large bowl.
3. Combine sausage mixture with stuffing mix, bread crumbs, chicken stock, egg, and salt and pepper. Mix well, and transfer dressing to prepared pan. Dot with remaining butter. Bake for 45 minutes.

Michelle's Slow-Cooker Pear and Apple Butter



- 2 1/2 pounds Bartlett or Anjou pears (about 5)
- 2 1/2 pounds McIntosh or Gala apples (about 5)
- 1 cup packed dark-brown sugar
- 1/2 teaspoon coarse salt
- 1 cinnamon stick

Peel, quarter, and core pears and apples. In a food processor, finely grate fruit (in batches if necessary), then transfer to a 5- to 6-quart slow cooker. Stir in dark-brown sugar, salt, and cinnamon stick. Cover and cook on high, 4 hours.

Remove cinnamon stick and reserve. Transfer mixture to processor (in batches if necessary) and process until smooth. Return to slow cooker, along with cinnamon stick, and cook on high, uncovered, until mixture is thick and browned, 4 hours. Discard cinnamon stick and let mixture cool. Transfer to airtight containers and refrigerate, up to 3 weeks, or freeze, up to 3 months.

Raimie's Bacon-Cheddar Mashed Potatoes



Cook 1/2 pound chopped bacon until crisp. Make Classic Mash; replace half of the butter with 2 to 4 tablespoons bacon drippings. Fold in some bacon; sprinkle the rest on top.

Add 1/2 pound grated sharp cheddar and 1/4 cup each minced parsley and scallions.

Classic Mash Cover 2 pounds whole russet or Yukon gold potatoes with cold salted water; simmer 45 minutes. Drain, peel and mash with 1/2 to 1 stick butter. Add 1 cup hot milk, and salt and pepper; mash until smooth and fluffy.

Gil's Cocoa Rum Balls

Ingredients:

- 1 (12oz.) Pkg Vanilla Wafers, Crushed
- 1 1/2 cups chopped nuts
- 3/4 cup confectioners' sugar
- 1/4 cup cocoa

Ingredients:

- 1/2 cup light rum
- 3 Tablespoons light corn syrup
- 1/8 cup confectioners' sugar



Directions:

In a large bowl, combine vanilla wafer crumbs, chopped nuts, 3/4 cup confectioners' sugar, and cocoa. Mix in rum and corn syrup. Shape dough into 1 inch balls; roll in confectioners' sugar.

Store rum balls in an airtight container for 2 to 3 days to develop flavor. Roll them again in confectioners' sugar before serving.