



THE
HENCOVE
FRIENDSGIVING
COOKBOOK

From Our 'Cove to Your Stove



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Daniel's (and Sarah's!) Cranberry Crostini

Ingredients

- 1 (15OZ.) CONTAINER WHOLE MILK RICOTTA
- 3 1/4 TSP + 1/4 TSP SALT
- 1 LARGE ORANGE
- SMALL BUNCH SAGE
- 1 (12OZ.) BAG FRESH CRANBERRIES
- 3/4 CUP SUGAR
- 1/3 CUP BROWN SUGAR
- 1 FRENCH BAGUETTE
- 3TBSP OLIVE OIL

Steps



CREAMY RICOTTA SPREAD

ADD RICOTTA AND 3/4 TSP SALT TO MEDIUM BOWL. STIR WELL.

ZEST DARK, OUTER LAYER OF THE ORANGE. ADD 2 TSP ZEST TO RICOTTA.

MINCE SAGE LEAVES TO MAKE 1 TBSP. ADD TO RICOTTA. STIR WELL AND
REFRIGERATE UNTIL READY TO USE.

CRANBERRY JAM

SLICE ORANGE IN HALF AND SQUEEZE JUICE INTO SMALL POT.

ADD CRANBERRIES, SUGAR, BROWN SUGAR AND 1/4 TSP SALT. STIR TO COMBINE.

COOK OVER MEDIUM HEAT UNTIL CRANBERRIES BURST. 20-25 MINS. SET ASIDE
AND LET COOL FOR 15 MINS.

CRANBERRY CROSTINI

PREHEAT OVEN TO 400.

SLICE BAGUETTE INTO 1/2 INCH THICK SLICES AND SET ON 2 BAKING SHEETS
USE A PASTRY BRUSH TO COAT THE SLICES WITH OLIVE OIL.

BAKE UNTIL CRISP. 6-8 MINS.

ASSEMBLE CROSTINI BY SPREADING THE RICOTTA ON EACH SLICE OF TOAST.
TOP WITH A DOLLOP OF JAM.

Liz's Cranberry Bacon Jam Crostini



Ingredients

CRANBERRY BACON JAM:

- 1 LB BACON FINELY CHOPPED
- 1 MEDIUM ONION FINELY CHOPPED
- 1 TSP MINCED GARLIC ABOUT 4 CLOVES
- 1/2 CUP BROWN SUGAR
- 1 TBSP BREWED COFFEE HOT OR COLD
- 1/2 CUP CRANBERRY JUICE
- 1/4 CUP MAPLE SYRUP
- 1 1/2 TBSP BALSAMIC VINEGAR
- 1/2 CUP DRIED CRANBERRIES

CROSTINI:

- 1 BAGUETTE THINLY SLICED (YOU'LL GET ABOUT 20 SLICES FROM ONE REGULAR LENGTH BAGUETTE)
- BUTTER OR MARGARINE
- 20 SLICES GOOD QUALITY CHEESE (I RECOMMEND SMOKED CHEDDAR!)
- TOASTED CHOPPED WALNUTS
- FRESH CHOPPED PARSLEY

Steps

CRANBERRY BACON JAM

IN A MEDIUM POT, COOK THE BACON UNTIL NICELY BROWNS.

REMOVE FROM POT, SAVING ABOUT 2 TBSP BACON FAT. (STRAIN THE REST OFF OF THE BACON)

IN REMAINING BACON FAT, COOK ONIONS OVER MEDIUM HEAT UNTIL TRANSLUCENT.

ADD GARLIC AND COOK ABOUT A MINUTE UNTIL FRAGRANT.

ADD BACON BACK TO THE POT. ADD REMAINING BACON JAM INGREDIENTS
COOK OVER MEDIUM HEAT, STIRRING OFTEN FOR ABOUT 30 MINUTES UNTIL THICKENED AND SYRUPY
(THERE SHOULDN'T BE A LOT OF LIQUID REMAINING). SET ASIDE.

CROSTINI

SPRAY A BAKING SHEET WITH NON STICK SPRAY AND PREHEAT THE OVEN TO 400 DEGREES F.
LIGHTLY BUTTER ONE SIDE OF EACH BREAD SLICE, AND PLACE ON BAKING SHEET WITH BUTTER FACING UP.
PLACE PAN IN OVEN FOR 3-4 MINS, UNTIL THE BOTTOM IS LIGHTLY TOASTED. FLIP BREAD SLICES AND TOP
WITH CHEESE SLICES. SPOON ABOUT 1 TABLESPOON OF BACON JAM ON TOP OF CHEESE AND PLACE IN THE
OVEN FOR 4-5 MINUTES, UNTIL THE BACON JAM IS WARMED THROUGH AND THE CHEESE IS MELTED.
TOP WITH CHOPPED WALNUTS AND PARSLEY IF DESIRED.

"My OG recipe and contribution has always been baked brie. Everyone knows that is what I will be bringing."

Liz's Baked Brie



Ingredients

- 1 SMALL WHEEL OF BRIE CHILLED
- 1/4 CUP DRIED CRANBERRIES
- 1/4 CUP CHOPPED WALNUTS
- 1/4 CUP HONEY
- PINCH OF THYME
- 1 EGG, BEATEN WITH 1 TSP WATER
- 1 SHEET FROZEN PUFF PASTRY, THAWED, (PLUS EXTRA FOR OPTIONAL DESIGN)

Steps

SCORE THE SIDE OF THE WHEEL OF BRIE ALL THE WAY AROUND WITH A SHARP PARING KNIFE. CUT DIRECTLY ON THE "EQUATOR" THROUGH THE RIND. USING A LONG PIECE OF STRING OR DENTAL FLOSS, WRAP THE STRING AROUND THE BRIE ON THE NEWLY MADE CUT. LOOP ONE END OF THE STRING OVER THE OTHER (A HALF KNOT). THEN PULLING THE ENDS OF THE STRING IN OPPOSITE DIRECTIONS, CUT THE BRIE IN HALF.

PRESS THE DRIED CRANBERRIES ON ONE SIDE OF THE BRIE, THE WALNUTS ON THE OTHER. DRIZZLE THE HONEY OVER BOTH SIDES AND SPRINKLE WITH THYME, QUICKLY PUT THE 2 SIDES BACK TOGETHER WITH THE CRANBERRIES ON TOP OF THE WALNUTS. PRESS TOGETHER AND STUFF BACK IN ANY CRANBERRIES OR WALNUTS THAT FELL OUT.

ROLL OUT A THAWED SHEET OF PUFF PASTRY ON A FLOURED SURFACE TO ABOUT 1/8-INCH THICKNESS. PLACE BRIE IN CENTER OF PASTRY. GENTLY PULL UP EDGES TO ENSURE YOU HAVE ENOUGH DOUGH TO ENTIRELY WRAP THE BRIE. TRIM OFF THE CORNERS IF THERE IS TOO MUCH. BRUSH THE DOUGH WITH THE EGG WASH. FOLD ONE EDGE OF THE DOUGH OVER THE BRIE AND THEN THE OPPOSITE SIDE. FOLD OVER THE REMAINING EDGES AND ENCASE THE BRIE. IF NECESSARY. FLIP THE BRIE OVER SO THE SEAM IS AT THE BOTTOM; GENTLY PRESS THE SIDES TO ADHERE TO THE BRIE. BRUSH THE EGG WASH ALL OVER.

IF YOU CHOOSE TO DECORATE THE BRIE WITH CUT-OUT SHAPES OF ADDITIONAL PUFF PASTRY, USE VERY COLD (ALMOST FROZEN) DOUGH TO ENSURE SHARP LINES. LIGHTLY BRUSH THE DECORATIVE PIECES WITH EGG WASH. PLACE THE BRIE IN THE FREEZER FOR ONE HOUR (THIS IS A CRUCIAL STEP)

PREHEAT OVEN TO 425°. LINE A RIMMED BAKING SHEET WITH PARCHMENT PAPER. PLACE THE BRIE ON THE PREPARED BAKING SHEET. BAKE ON THE CENTER RACK UNTIL BROWNED AND LEAKING CHEESE, ABOUT 20 MINUTES.

Andrew's Buttery Buns

"No meal is ever complete without some type of bread. These rolls with some cinnamon butter are always a crowd pleaser."

Ingredients

- 4 CUPS ALL PURPOSE FLOUR
- 1/4 OZ PACKAGE OF RAPID RISE YEAST
- 1/3 CUP GRANULATED SUGAR
- 1 CUP MILK, SLIGHTLY WARM
- 1/3 CUP SALTED BUTTER, SOFTENED
- 3 EGG YOLKS
- 3 TBSP OF BUTTER, MELTED (TO BE BRUSHED ON AFTER COOKING)

Steps

IN A SMALL SAUCEPAN, ADD THE MILK AND BUTTER AND WARM IT JUST ENOUGH UNTIL THE BUTTER MELTS.

IN THE BOWL OF A STANDING MIXER FITTED WITH A DOUGH HOOK, ADD THE WARM

BUTTER AND MILK MIXTURE AND SPRINKLE THE YEAST OVER THE TOP. LET IT SIT FOR 5 MINUTES.

TO THE YEAST MIXTURE, ADD THE FLOUR, SUGAR, AND EGG YOLKS AND MIX WITH THE SPEED ON LOW JUST UNTIL THE FLOUR IS INCORPORATED.

INCREASE THE SPEED TO MEDIUM HIGH AND KNEAD THE DOUGH UNTIL IT IS NICE AND SMOOTH AND PULLS AWAY FROM THE SIDES OF THE BOWL.

LIGHTLY GREASE A BOWL WITH SOME OLIVE OIL AND SET ASIDE.

ONCE THE DOUGH IS NICE AND SMOOTH, FORM INTO A BALL AND PLACE IT SEAM SIDE DOWN IN THE OILED BOWL AND GREASE THE TOP AND SIDES OF THE DOUGH WITH A LITTLE OIL AS WELL. COVER THE BOWL WITH PLASTIC WRAP AND

PLACE IT SOMEWHERE WARM FOR ABOUT AN HOUR OR UNTIL IT HAS ALMOST DOUBLED IN SIZE.

DUMP THE DOUGH ONTO YOUR WORK SURFACE, (FLOUR IT A LITTLE IF NECESSARY) AND DEFLATE IT. CUT THE DOUGH INTO 12 EQUAL PIECES.

COVER THE DOUGH PIECES WITH A KITCHEN TOWEL AS YOU WORK WITH ONE PIECE AT A TIME.

LIGHTLY GREASE A 9X13" BAKING DISH WITH EITHER BUTTER OR COOKING SPRAY AND SET ASIDE.

TAKE EACH PIECE OF DOUGH AND ROLL IT IN A SMOOTH BALL, PLACE THE BALL SEAM SIDE DOWN IN THE GREASED BAKING DISH, COVER THE BAKING DISH WITH A KITCHEN TOWEL SO THAT THE FORMED BUNS WON'T DRY OUT.

ONCE YOU HAVE ALL THE ROLLS IN THE BAKING DISH, COVER THEM WITH PLASTIC WRAP AND ALLOW THEM TO SIT IN A NICE WARM PLACE FOR ABOUT AN HOUR OR UNTIL THEY ARE ABOUT ONE AND HALF TIMES BIGGER THAN THE ORIGINAL SIZE.

MEANWHILE, PREHEAT THE OVEN TO 375 DEGREES AND POSITION ONE OF THE OVEN RACKS INTO THE CENTER OF THE OVEN.

ONCE THE ROLLS HAVE RISEN, BAKE THEM FOR ABOUT 20 TO 25 MINUTES OR UNTIL GOLDEN BROWN. BRUSH THEM WITH MELTED BUTTER IMMEDIATELY WHEN THEY COME OUT OF THE OVEN.



Jacky's Gua Bao

"Gua Bao is also called Pork Belly Buns, which is exceptionally popular in Taiwan. It is easily made, and we have this in Chinese New Year along with other important holidays."

Ingredients

FOR THE PORK BELLY

- 2 TABLESPOONS VEGETABLE OR PEANUT OIL
- 1LB SLAB SKIN-ON PORK BELLY, CUT INTO 2-INCH STRIPS, SLICED 1/4 IN. THICK
- 2 MEDIUM CLOVES GARLIC, CRUSHED
- 2 (1/8TH-INCH) SLICES FRESH GINGER (UNPEELED)
- 1 STAR ANISE POD (OPTIONAL)
- 1 SMALL FRESH RED CHILI, SUCH AS THAI CHILI (OPTIONAL)
- 2 TABLESPOONS ROCK, BROWN OR RAW SUGAR
- 1/4 CUP ASIAN RICE WINE
- 1/2 TEASPOON FIVE SPICE POWDER
- 1/4 CUP DARK SOY SAUCE
- 1/4 CUP LIGHT SOY SAUCE
- 4 CUPS WATER

FOR THE BUNS AND TOPPINGS

- 1/2 CUP ROASTED, UNSALTED PEANUTS
- 1 TABLESPOON ROCK, BROWN, OR RAW SUGAR
- 6 FRESH OR FROZEN CHINESE-STYLE STEAMED BUNS
- 6 SPRIGS FRESH CILANTRO, LEAVES AND TENDER STEMS CHOPPED
- 4 TABLESPOONS COARSELY CHOPPED ASIAN PICKLED MUSTARD GREENS

Steps

FOR THE PORK BELLY

HEAT OIL OVER MED-HIGH HEAT IN LARGE SKILLET OR WOK.

COOK PORK BELLY UNTIL LIGHTLY BROWNED ON THE BOTTOM, ABOUT 3 MINS.

FLIP PORK BELLY AND COOK UNTIL LIGHTLY BROWNED, ABOUT 2 MINS.

TRANSFER PORK BELLY TO PLATE AND SET ASIDE.

IN SAME SKILLET, ADD GARLIC AND GINGER AND COOK OVER MED-HIGH HEAT, STIRRING, UNTIL FRAGRANT.

ADD STAR ANISE, CHILI (IF USING), AND SUGAR.

COOK AND STIR UNTIL SUGAR IS MELTED AND BUBBLING, ABOUT 2 MINS.

ADD RICE WINE AND BRING TO A BOIL, STIRRING UNTIL SUGAR DISSOLVES, ABOUT 2 MINS.

ADD FIVE SPICE POWDER, DARK AND LIGHT SOY SAUCES, AND WATER AND BRING TO A BOIL.

RETURN PORK BELLY TO THE SKILLET AND REDUCE HEAT TO LOW. COVER SKILLET AND COOK UNTIL PORK BELLY IS VERY TENDER, AT LEAST 1 HOUR OR PREFERABLY 2 HOURS.

FOR THE BUNS AND TOPPINGS

COMBINE PEANUTS AND SUGAR IN A BLENDER OR FOOD PROCESSOR AND PULSE, STOPPING TO SCRAPE DOWN THE SIDES, UNTIL THE MIXTURE RESEMBLES A COARSE POWDER, ABOUT 1 MIN.

SET A STEAMER OVER A POT OF BOILING WATER. ADD BUNS, COVER STEAMER AND COOK UNTIL BUNS ARE HEATED THROUGH AND FLUFFY, ABOUT 3 MINS

TO SERVE: SPREAD PICKLED MUSTARD GREENS INSIDE EACH STEAMED BUN AND SET A PIECE OF PORK BELLY ON TOP. TOP WITH A PINCH OF CHOPPED CILANTRO AND A SPRINKLE OF PEANUT POWDER. SERVE IMMEDIATELY.

Jacky's O Ah Jian (Taiwanese Oyster Omelet)

Ingredients

OYSTER OMELET

- 4 LARGE EGGS
- KOSHER SALT AND GROUND WHITE PEPPER, TO TASTE
- 1/3 CUP COLD WATER
- 1 TABLESPOON SWEET POTATO STARCH
- 3 TABLESPOONS CANOLA OIL, DIVIDED
- 6 TO 8 SMALL OYSTERS, SHUCKED
- 1/3 CUP CELERY LEAVES
- 1 SCALLION, TRIMMED AND SLICED VERY THINLY AT AN ANGLE

SWEET-AND-SOUR TOMATO SAUCE

- 1/4 CUP KETCHUP
- 1/4 CUP RICE VINEGAR
- 1 TABLESPOON SUGAR
- 1 TEASPOON SOY SAUCE
- 1 1/2 TEASPOONS CORNSTARCH
- 1/2 CUP COLD WATER
- KOSHER SALT, TO TASTE

Steps

SWEET-AND-SOUR TOMATO SAUCE

IN A SMALL SAUCEPAN OVER MEDIUM-HIGH HEAT

COMBINE THE KETCHUP, VINEGAR, SUGAR AND SOY SAUCE. BRING TO A SIMMER, STIRRING

OCCASIONALLY, UNTIL THE SUGAR DISSOLVES, 2 TO 3 MINUTES

IN A SEPARATE BOWL, WHISK TOGETHER THE CORNSTARCH AND WATER. STIR INTO THE KETCHUP MIXTURE AND CONTINUE TO SIMMER UNTIL THICKENED, 2 TO 3 MINUTES. SEASON WITH SALT. REMOVE FROM THE HEAT AND ALLOW TO COOL TO ROOM TEMPERATURE. MAKES $\frac{3}{4}$ CUP

OYSTER OMELET

IN A SMALL BOWL, WHISK THE EGGS AND SEASON WITH SALT AND PEPPER. SET ASIDE.

IN A SMALL BOWL, STIR TOGETHER THE COLD WATER AND SWEET POTATO STARCH. SET ASIDE.

IN A MEDIUM NONSTICK SKILLET OVER HIGH HEAT, ADD 2 TABLESPOONS OF OIL. WHEN THE OIL IS VERY HOT AND BEGINS TO SHIMMER, ADD THE OYSTERS TO THE PAN.

COOK UNTIL MOST OF THE LIQUID HAS EVAPORATED AND THE OYSTERS START TO FIRM UP, 1 TO 2 MINUTES. POUR THE EGG MIXTURE OVER THE OYSTERS AND COOK UNTIL JUST UNTIL BARELY SET ON THE BOTTOM, 30 TO 40 SECONDS.

POUR THE SWEET POTATO SLURRY OVER THE EGG AND, USING A RUBBER SPATULA, SCRAPE THE EGG MIXTURE TOWARD THE CENTER TO FORM A ROUND SHAPE ABOUT 5 TO 6 INCHES IN DIAMETER. COOK, LOOSENING AROUND THE EDGES, UNTIL GOLDEN BROWN ON THE BOTTOM, 3 TO 4 MINUTES. TOP THE OMELET WITH THE CELERY LEAVES AND PLACE A LARGE PLATE OVER THE SKILLET AND INVERT THE OMELET.

HEAT THE REMAINING OIL IN THE PAN AND SLIDE THE OMELET BACK INTO THE PAN, BROWN SIDE UP, AND CONTINUE TO COOK UNTIL LIGHT GOLDEN BROWN ON THE BOTTOM, 3 TO 4 MINUTES.

SLIDE THE OMELET ONTO A SERVING DISH. DRIZZLE IT WITH THE SWEET-AND-SOUR TOMATO SAUCE AND GARNISH WITH THE SCALLIONS. SERVE.

SERVING SIZE IS 2.

Kerrianne's Wild Mushroom Shallot Gravy

Ingredients

- 3/4 CUP OLIVE OIL
- 10 SHALLOTS, PEELED
- 4 GARLIC CLOVES PEELED
- 12 OZ. MIXED WILD MUSHROOMS
- 1 TBSP FRESH ROSEMARY OR 1 TSP DRIED
- 2 TSP FRESH SAGE OR 3/4 DRIED
- 1/2 CUP DRY MARSALA
- 1/2 CUP DRY SHERRY
- 1 1/2 CUP CHICKEN BROTH
- 1 CUP WHIPPING CREAM

Steps

PREHEAT OVEN TO 300.

COMBINE OIL, SHALLOTS AND GARLIC IN SMALL GLASS COOKING DISH.

COVER WITH FOIL. BAKE 1 HR.

COOL SLIGHTLY THEN SLICE THINLY

TRANSFER 1 TBSP OIL TO LARGE SAUCEPAN. ADD MUSHROOMS, ROSEMARY, SAGE, THYME AND SHALLOTS AND GARLIC.

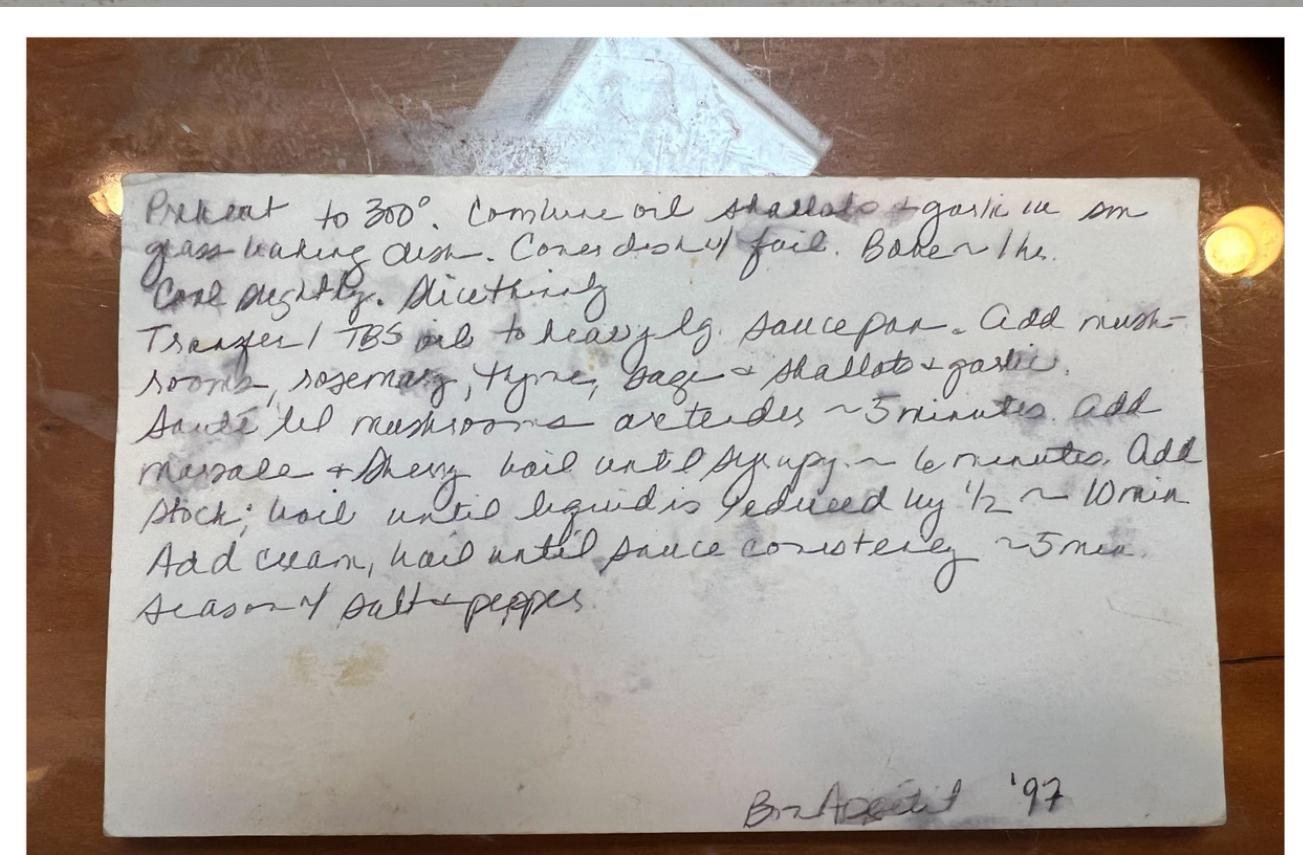
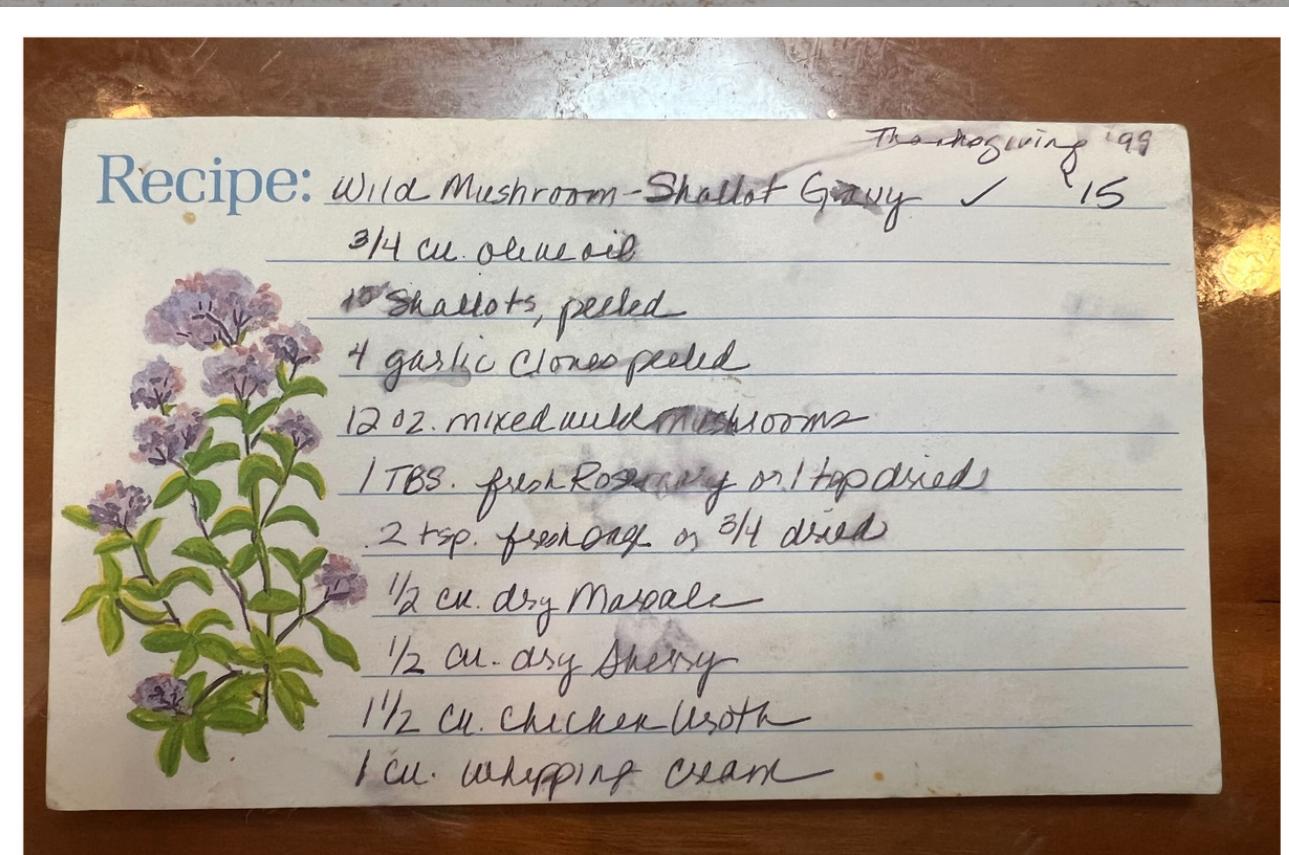
SAUTE UNTIL MUSHROOMS ARE TENDER, ABOUT 5 MINS.

ADD MARSALA AND SHERRY. BOIL UNTIL SYRUPY, ABOUT 6 MINS.

ADD CHICKEN STOCK AND BOIL UNTIL LIQUID IS REDUCED BY 1/2., ABOUT 10 MINS.

ADD CREAM, WAIT UNTIL SAUCE THICKENS. ABOUT 5 MINS.

SEASON WITH SALT & PEPPER.



Tony's "Easy" Succotash

"It's a tasty excuse
to eat vegetables."

Ingredients

- CORN
- LIMA BEANS
- BUTTER
- SALT AND PEPPER



Steps

COOK THE VEGETABLES AND MIX WITH BUTTER, SALT AND PEPPER!



Tony's Gluten Free Mushroom Gravy

"Mushroom gravy is the unsung hero as far as gravy options go and to have as a second option to traditional gravy."

Ingredients

- 1/2 CUP MINCED YELLOW ONION
- 2 CLOVES GARLIC, CRUSHED OR FINELY MINCED
- 1/4 TSP DRIED THYME
- 1 POUND SLICED MUSHROOMS
- 1/4 TSP SALT
- 4 CUPS ALLERGEN-FREE BEEF STOCK (LOOK FOR ALLERGEN-FREE BRAND), DIVIDED
- 2 TBSP CORNSTARCH
- 1 TBSP CHOPPED FRESH PARSLEY
- FRESHLY GROUND BLACK PEPPER

Steps

1 HEAT OIL IN LARGE SKILLET OR DUTCH OVEN OVER MEDIUM-HIGH HEAT. ADD ONIONS AND SAUTÉ 1 MINUTE, UNTIL STARTING TO SOFTEN.

ADD GARLIC AND THYME AND SAUTÉ 30 SECONDS.

REDUCE HEAT TO MEDIUM, ADD MUSHROOMS AND SALT. COOK 10 MINS, STIRRING OCCASIONALLY, UNTIL MUSHROOMS HAVE COOKED DOWN AND ARE BROWNED.

ADD 3 CUPS BEEF STOCK AND BRING TO A SIMMER. IN A MEDIUM BOWL, WHISK REMAINING 1 CUP BEEF STOCK WITH CORNSTARCH AND DRIZZLE INTO POT WHILE WHISKING. SIMMER ON MEDIUM-LOW HEAT, STIRRING OFTEN, UNTIL THICKENED, ABOUT 20 MINUTES.

WHISK IN PARSLEY. ADD SALT AND PEPPER, TO TASTE. SERVE HOT.

Mel's Smacking Squash

Ingredients

- 2 LBS. BUTTERNUT SQUASH (OR SUMMER SQUASH)
 - 1 CARROT, GRATED
 - 1 ONION, GRATED OR CHOPPED
 - 1 STICK OF BUTTER, MELTED
 - 12 OZ. PACKAGE OF HERB STUFFING (DRY)
 - 1 CUP SOUR CREAM
 - 1 CAN CREAM OF CHICKEN SOUP

Steps

PREPARE AND COOK THE BUTTERNUT SQUASH.

IN A LARGE BOWL, MIX THE SQUASH, CARROT, AND ONION.

IN A SEPARATE BOWL, MIX THE MELTED BUTTER WITH THE HERB STUFFING

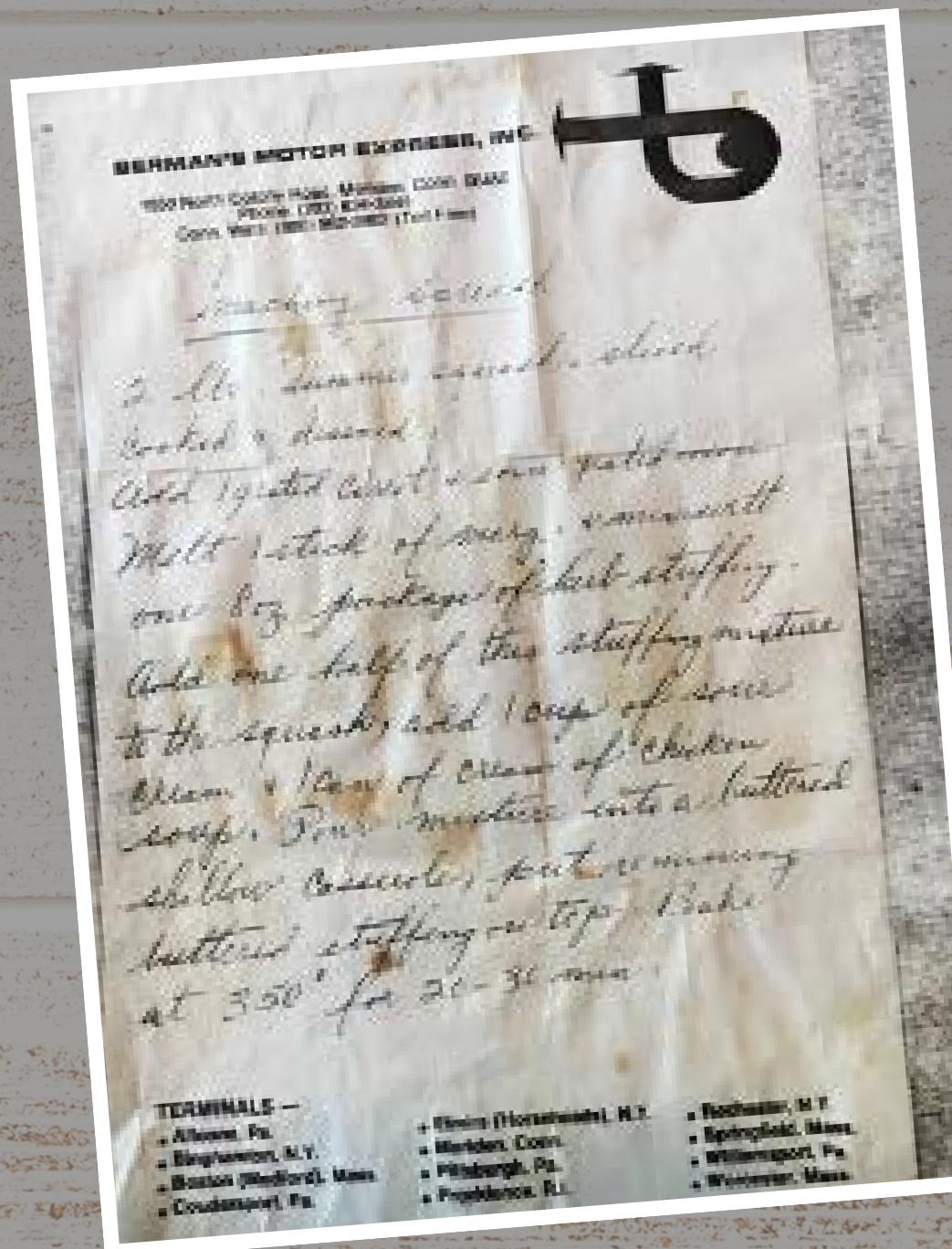
FOLD ALL INGREDIENTS TOGETHER.

POUR THE MIXTURE INTO A BUTTERED SHALLOW CASSEROLE DISH.

PUT REMAINING STUFFING MIXTURE ON TOP TO COVER.

BAKE AT 350° FOR 20-30 MINUTES.

"I think my grandmother came up with the name."



Abbie's Mashed Potatoes

Ingredients

- 3 LBS RUSSET POTATOES, PEELED AND CUT INTO LARGE WEDGES
- 6 TBSP BUTTER
- 1 & 1/4 CUPS HEAVY CREAM
- 1/4 CUP 2% MILK
- 2 CLOVES MINCED GARLIC
- SALT AND PEPPER TO TASTE
- ADDITIONAL BUTTER AND CHIVES TO GARNISH (OPTIONAL)

Steps

PEEL AND CHOP POTATOES INTO 1 TO 2 INCH PIECES.

ADD POTATOES TO A LARGE STALK POT AND COVER THEM WITH WATER. MAKE SURE THE WATER IS ABOUT 1-2 INCHES ABOVE THE POTATOES.

ADD SALT TO THE WATER AND COOK THE POTATOES UNTIL FORK-TENDER.

ONCE COOKED DRAIN THE POTATOES. IT'S VERY IMPORTANT THE POTATOES ARE DRY.

MAKE SURE TO LEAVE THEM IN THE COLANDER FOR ABOUT 4 MINUTES.

USING THE SAME POT, TURN THE HEAT TO LOW AND ADD THE BUTTER, HEAVY CREAM, AND MILK.

ONCE THE BUTTER IS MELTED, USE A POTATO RICER TO RICE YOUR POTATOES AS YOU PUT THEM BACK INTO THE POT

NOTE: IT'S IMPORTANT TO DO THESE WHILE POTATOES ARE HOT THEY MASH EASIER, WHICH MEANS SMOOTH AND CREAMY POTATOES.

ONCE POTATOES ARE RICED, GRAB YOUR HAND MIXER AND WHIP THEM UNTIL THEY ARE COMBINED FOR ABOUT 1 MINUTE.

SEASON GENEROUSLY WITH SALT AND PEPPER TO TASTE.

GARNISH WITH BUTTER AND CHIVES (OPTIONAL).

SERVE HOT, ENJOY.

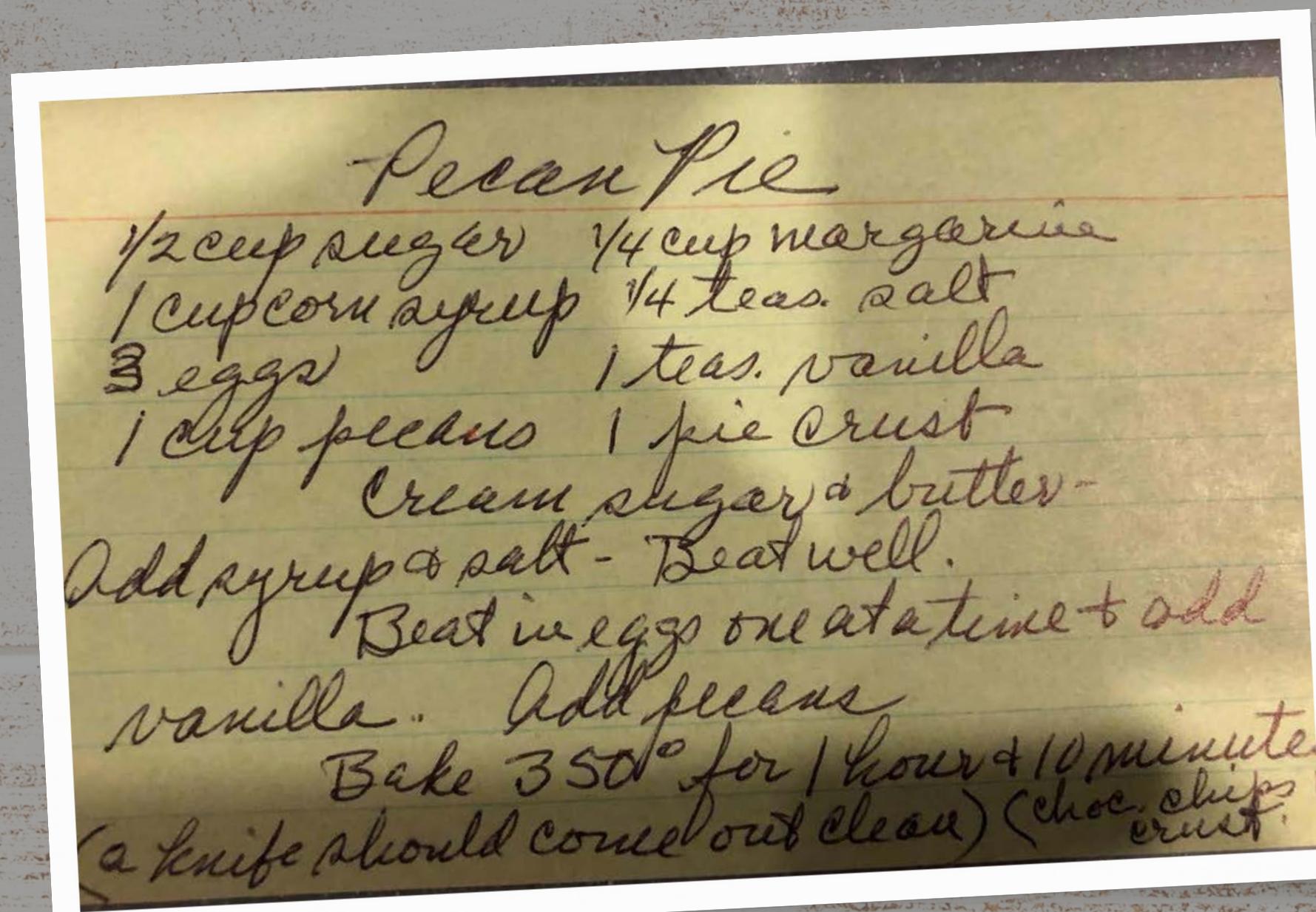
Jonathan's Grandma's Pecan Pie

Ingredients

- 1/2 CUP SUGAR
- 1/4 CUP MARGARINE
- 1 CUP CORN SYRUP
- 1/4 TSP SALT
- 3 EGGS
- 1TSP VANILLA
- 1 CUP PECANS
- 1 PIE CRUST
- 1 CUP CHOCOLATE CHIPS

Steps

- PREHEAT OVEN TO 350°.
LINE PIE DISH WITH CRUST.
SPREAD CHOCOLATE CHIPS ACROSS CRUST, SET ASIDE.
IN LARGE MIXING BOWL, CREAM SUGAR AND BUTTER.
ADD SYRUP AND SALT. BEAT WELL.
BEAT IN EGGS ONE AT A TIME.
ADD VANILLA.
ADD PECANS.
POUR FILLING ONTO CRUST AND CHOCOLATE CHIPS.
BAKE AT 350° FOR 1 HOUR AND 10 MINUTES.
(THE KNIFE SHOULD COME OUT CLEAN)



Abby's Thanksgiving Stuffing

Ingredients

- 3 LOAVES A BREAD CUBED AND DRIED OVERNIGHT (2 ITALIAN, ONE SOURDOUGH; SHOULD BE STALE, YOU CAN TOAST INSTEAD IF YOU PREFER)
- 2 DICED SWEET ONIONS (LARGE)
- 4 STOCKS OF DICED CELERY
- 2 STICKS OF BUTTER
- 1 BOX CHICKEN BROTH
- 8 CLOVES OF MINCED GARLIC (YOU CAN NEVER HAVE TOO MUCH GARLIC)!
- 3 TABLESPOONS OF EACH: FRESH CHOPPED PARSLEY, SAGE, AND ROSEMARY
- KOSHER SALT AND PEPPER TO TASTE

Steps

SAUTÉ ONIONS, CELERY, GARLIC, AND HERBS IN BUTTER UNTIL ONIONS ARE CLEAR.

ADD BROTH.

MIX WITH BREAD AND SEASON WITH SALT AND PEPPER.

STUFF TURKEY.



Michele's Chex and Chocolate Snack Mix

Ingredients

- 8 CUPS CHEX CEREAL (CHOOSE ONE OR MIX YOUR FAVS)
- 2 CUPS SHREDDED COCONUT (OPTIONAL)
- 1 CUP PEANUTS (DRY ROASTED)
- 1 CUP LIGHT BROWN SUGAR
- 1/2 CUP BUTTER (ONE STICK)
- 1/2 CUP LIGHT CORN SYRUP
- 1/2 TSP. BAKING SODA
- 1 TSP VANILLA
- 1 BAG CHOCOLATE CHIPS (12 OZ. BAG)
- 1 1/2 CUP RAISINS

Steps

"I stumbled upon this recipe many years ago and it has been a family favorite ever since. No holiday get-together is complete without it!"



PREHEAT OVEN TO 250 DEGREES

MIX CAN BE BAKED IN A LARGE ROASTER OR A LARGE FOIL ROASTING PAN.
SPRAY BOTTOM AND ALL SIDES WITH PAM. USE A SPATULA OR WOODEN SPOON FOR

STIRRING. SPRAY SPATULA OR SPOON WITH PAM.

COMBINE CEREAL, PEANUTS, AND COCONUT IN ROASTING PAN. SET ASIDE.
IN SMALL SAUCEPAN OVER MEDIUM HEAT, COMBINE BROWN SUGAR, BUTTER AND CORN

SYRUP. BRING TO A BOIL, STIRRING. WITHOUT STIRRING, BOIL 5 MINUTES.

REMOVE FROM HEAT. STIR IN VANILLA AND BAKING SODA.

POUR OVER CEREAL. MIX AND STIR UNTIL EVENLY COATED.

BAKE 1 HOUR, STIRRING EVERY 15 MINUTES. COOL, STIRRING FREQUENTLY. STIR IN
CHOCOLATE CHIPS AND RAISINS.

COMES TOGETHER QUICKLY AND IS EASY TO MAKE. THE LIGHT CARAMELIZED COATING
COUPLED WITH CHOCOLATE AND NUTS MAKES THIS MIX IRRESISTIBLE.

Andrew's Crock Pot Caramel Pie

"For those of you who may not be culinarily gifted like me, this is the ultimate go-to for an easy and delicious treat."

Ingredients

- 2 (14 OZ) CANS OF SWEETENED CONDENSED MILK
- 1 GRAHAM CRACKER CRUST
- WHIPPED TOPPING
- 1/4 CUP OF MINI CHOCOLATE CHIPS

Steps

WASH THE CANS OF SWEETENED CONDENSED MILK AND REMOVE THE LABELS
LINE YOUR CROCK POT WITH PARCHMENT PAPER.

STAND THE CANS ON TOP OF THE PARCHMENT PAPER AND FILL THE CROCK POT WITH
WATER, FULLY COVERING THE CANS WITH ABOUT ONE INCH OF WATER OVER THE CANS
TURN THE CROCK POT TO LOW AND COOK FOR EIGHT HOURS (OR HIGH FOR FOUR HOURS
IF YOU'RE IN A RUSH).

TURN OFF THE CROCK POT AND ALLOW THE CANS TO REST INSIDE FOR ONE HOUR.
REMOVE THE CANS AND ALLOW THEM TO COOL SO THAT YOU CAN HANDLE THEM
WITHOUT BURNING YOURSELF. BE CAREFUL, THE CANS ARE UNDER PRESSURE
OPENING THE CANS BEFORE THEY HAVE COOLED ENOUGH TO TOUCH WILL RESULT IN
THE CARAMEL SPLATTERING WHEN YOU OPEN THE CAN
SPREAD THE CARAMEL IN A GRAHAM CRACKER CRUST. COVER AND REFRIGERATE A FEW
HOURS TO SET.

TOP IT WITH WHIPPED TOPPING AND GARNISH WITH CHOPPED CHOCOLATE CHIPS
SERVE.