



beat egg white  
 brush bottom of pie crust.  
 spread hem sc. on edge  
 dip fork in & press rolled edge  
 make cuts  
 brush on  
 heavy cream, butter & sugar  
 wrap edge in al foil.  
 brush other pie crust edge  
 brush other pie crust edge

*PPPPPPP*

**pumpkin pie**  
 1 1/2 c. pumpkin (1 regular can)

2/3 c. br. sugar  
 1 tsp cinnamon  
 1/2 tsp. ginger  
 1/2 tsp. salt  
 2 eggs  
 1 c. milk  
 1 c. cream

mix in order, pour in crust  
 bake at 400° 40-50 min.  
 cover edge w/ foil *last*  
 at 150° for 10 min. & then 350°

### cranberries

heat & soak. Sort thru & add 1/2 cup  
 water & 1/2 c. wine. Boil till they crack.  
 strain & grind till mushy. Put in pot  
 & add 2 c. sugar. Stir till dissolved.  
 When it boils stir for 3 min.  
 Skin off the foam. Put it on low.  
 It's done when a drop gel on cold saucer.  
 Put cold then refrigerate. When done pour  
 cran. in molds.

*Pie*

*crust*

for apple pie  
1 - pumpkin pie

2 pie crusts  
3 c. flour  
3 c. sugar  
3 sticks butter  
intergrate & grate some lemon  
rind

w/ some lemon squeeze juice  
 fill up till 1 cup **white cold H<sub>2</sub>O**  
 add tablespoons of it till flour is  
 moist. Knead to hold together  
 draw pie short on one side &

In a large saucépan over medium-high heat, combine the cranberries, sugar, orange zest, orange juice, salt and 3/4 cup plus 2 Tbs. water. Bring to a boil, then reduce the heat to medium-low and simmer, stirring occasionally, until the sauce thickens and the cranberries have burst, 25 to 35 minutes. Note: The sauce should measure no more than 3 3/4 cups.

Meanwhile, pour the remaining 2 Tbs. water into a bowl and sprinkle with the gelatin. Let stand until the gelatin softens and swells, 5 to 10 minutes.

Spoon 3/4 cup of the hot juices from the cranberries into the gelatin and whisk until the gelatin has dissolved. If you prefer a sauce with a smoother texture, transfer the remaining cranberry mixture to a food processor and pulse for 2 seconds (10 to 15 times), then proceed as directed.

Pour the gelatin mixture into the cranberry mixture and whisk to combine. Lightly coat the inside of a ceramic cranberry mold with nonstick cooking spray. Pour the cranberry mixture into the prepared mold and let cool to room temperature. Cover loosely with plastic wrap and refrigerate for at least 8 hours or up to overnight.

To unmold, set the mold in a large bowl of warm water (115° to 120°F) so the water reaches almost to the rim of the mold. Let stand for 30 seconds, then remove the mold from the water. Carefully insert a small offset spatula or paring knife along the side of the mold. Gently pull the gelatin away from the mold to release the suction, then remove the spatula. Place a serving platter upside down on top of the mold and invert the platter and mold together. Remove the plug. Gently shake the mold until you hear the gelatin begin to release, then lift off the mold. If the gelatin does not release, replace the plug and return the mold to the warm water for 15 seconds, then repeat the steps as directed above. Serves 14 to 18

Williams-Sonoma Kitchen.

1/4 lb. fresh cream  
1/3 cups sugar  
2 tsp. orange zest  
3/4 cup plus 2 Tbs.  
Pinch of salt  
1 cup water  
1 Tbs. unflavored gelatin

Brightened with fresh orange juice and zest, this cranberry sauce is delicious alongside the holiday bird as well as with roasted pork.

## Molded Cranberry Sauce

## WILLIAMS-SONOMA

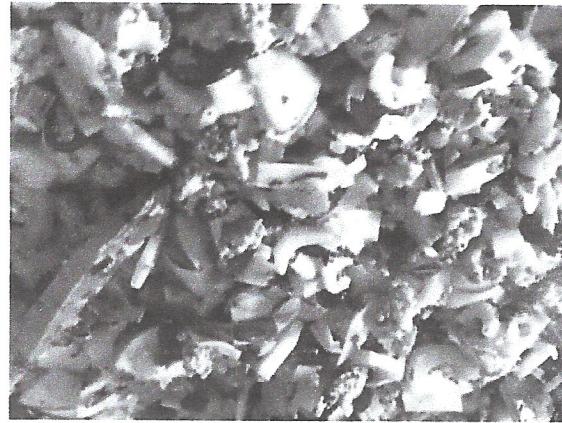
## Directions

## ADD CHECKED ITEMS TO GROCERY LIST

- ✓ Salt and freshly ground black pepper
- ✓ 2 cups (1 pint) vegetable stock
- ✓ 1 box stuffing mix (not combined) (recommended: Pepperidge Farm)
- ✓ 2 cups dried cranberries
- ✓ 2 teaspoons chopped fresh parsley leaves, (about 4 to 6 sprigs)
- ✓ 2 teaspoons chopped fresh sage leaves, (about 6 leaves)
- ✓ 2 teaspoons chopped fresh rosemary leaves, (about 4 sprigs)
- ✓ 6 teaspoons poultry seasoning
- ✓ 1 pound breakfast sausage or Italian sausage, casings removed
- ✓ 4 apples, peeled, cored and chopped
- ✓ 6 cups coarsely chopped leeks, (about 12)
- ✓ 3 cups chopped celery, (about 6 large stalks)
- ✓ 2 medium onions, finely diced
- ✓ 8 tablespoons (1/2 cup or 1 stick) butter, unsalted

## Ingredients

Cranberry, Apple and Sausage Stuffing



Recipe courtesy of Robert Irvine

## Cranberry, Apple and Sausage Stuffing

Total Time:	1 hr 15 min
Prep:	20 min
Cook:	55 min
Yield:	6 servings

Cranberry, Apple and Sausage Stuffing Recipe : Robert Irvine : Food ...

<http://www.foodnetwork.com/recipes/robert-irvine/cranberry-apple-stuffing>

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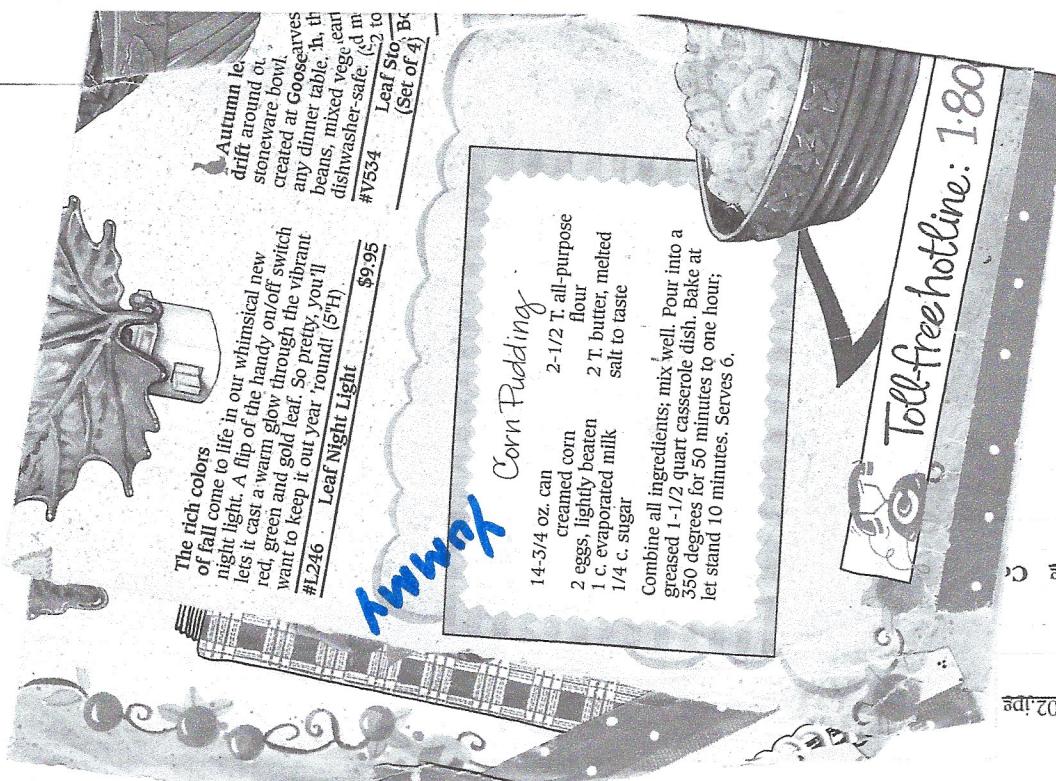
Food  
Network

and sausage, breaking up the sausage as you cook. After about 10 minutes, add the poultry seasoning, fresh herbs and dried cranberries. Add the dried stuffing mix and moisten with the vegetable stock. Season stuffing mix with salt and pepper, to taste. (I like the stuffing a little wetter - if you don't, just add less stock)

Place into a buttered casserole dish and bake for 45 minutes.

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Cover in glass container and leave in refrigerator for at least 1 day, although initially it will look somewhat watery most of the alcohol will be absorbed over time.

From there you can add other nuts (pecans etc) or dried fruit to your liking, I used about a handful of raisins and about a handful of dried cranberries.

1 bag of fresh Cranberries, chop in food processor, 1 Medium apple, chop (very fine) or shred (I uses the shredder on a salad shooter), mix together, add 1-2 Large Tablespoons (heaping) Brown Sugar, add 2-3 Very Large Tablespoons (about 1/3 of a jar) of Orange Marmalade, mix all together, add about 1/2 to 1 shot of dark rum and about 1-2 shots of Grandine Mariner (should not completely flood the mix)

Here's the recipe:

Heather,

*Uva's  
Cranberry  
Relish*

Status: U  
Return-Path: <george-optin@comcast.net>  
Received: from smf.comcast.net ([24.153.64.2]) by hazard.mail.earthlink.net (Earthlink Mail Service) with SMTP id 13wxyG3N13g0 for <hazard@earthlink.net> for hwoodburn@mindspring.com; Sun, 01 Dec 2002 09:51:35 -0500 (EST)  
Received: from ccsj3439a (pep2843497ps.joyfolk.lmi.comcast.net [68.85.150.212]) by mta007.comcast.net (IPNet  
Message-ID: <000901c2994577838600\$496544@joyfolk.lmi.comcast.net>  
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X-Mailer: Microsoft Outlook Express 6.00.2600.0000  
Content-type: multipart/mixed; boundary="Boundary\_(ID\_v43HCWBiQFa6ffks8eg)"  
X-Priority: 3  
X-Mailbox-Priority: Normal  
X-Mozilla-Status: 8001  
X-Mozilla-Security: 00000000  
X-UIDL: 18vxyG3N13g0.0

From: George Optin <george-optin@comcast.net>  
Date: Sun, 01 Dec 2002 09:46:43 -0500

Subject: Recipe and Pictures

To: Bob Woodburn <hwoodburn@mindspring.com>

Message-ID: <0H600Gbz3TRLM@mta007.comcast.net> for hwoodburn@mindspring.com; Sun, 01 Dec 2002 09:49:22  
Received: by Message Server 5.2 Hostfix 1.05 (built Nov 6 2002) with SMTP id 13wxyG3N13g0 for hwoodburn@mindspring.com; Sun, 01 Dec 2002 09:49:22  
<0H600Gbz3TRLM@mta007.comcast.net> for hwoodburn@mindspring.com; Sun, 01 Dec 2002 09:49:22  
Received: from ccsj3439a (pep2843497ps.joyfolk.lmi.comcast.net [68.85.150.212]) by mta007.comcast.net (IPNet  
Message-ID: <000901c2994577838600\$496544@joyfolk.lmi.comcast.net>  
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X-Mailer: Microsoft Outlook Express 6.00.2600.0000  
Content-type: multipart/mixed; boundary="Boundary\_(ID\_v43HCWBiQFa6ffks8eg)"  
X-Priority: 3  
X-Mailbox-Priority: Normal  
X-Mozilla-Status: 8001  
X-Mozilla-Security: 00000000  
X-UIDL: 18vxyG3N13g0.0

Williams-Sonoma Kitchen

gently and lift off mold. Serves 12-16.

mold. Invert mold onto plate, shake

pastry knife or spatula around inside of

mold. Remove from water, run small

warm water so water reaches almost to rim

To unmold, dip mold into large bowl of

8 hours or up to overnight.

loosely with plastic wrap; refrigerate at least

part mold; cool to room temperature. Cover

into cranberry mixture, then pour into pre-

gelatin stir to dissolve. Stir gelatin mixture

Spoon  $\frac{1}{4}$  cup jelloes from cranberries into

bowls; sprinkle with gelatin. Let stand until

gelatin softens and swells, 5-10 minutes.

Meanwhile, pour 2 Tbs. water into small

until cranberries have burst, about 15 minutes.

to medium-low; simmer, stirring occasionally

juice, salt and  $\frac{1}{2}$  cup water to boil. Reduce heat

bright cranberries, sugar, orange zest, orange

In large saucepan over medium-high heat,

Lightly coat inside of ceramic cranberry mold

with nonstick cooking spray.

1 envelope unflavored gelatin

$\frac{1}{2}$  cup plus 2 Tbs. cold water

Pinch of salt

$\frac{1}{2}$  cup fresh orange juice

Zest of 2 oranges

1 cup plus 2 Tbs. sugar

## Molded cranberry sauce

Catalog and Internet only  
Included. 11  $\frac{1}{4}$ " diam. #16-451042 \$18.00

in France of carbon steel, the pan can be used

on the stovetop or over an open fire. Recipes

a time-honored tool for preparing them. Made

tradition, and perforated pans like this one are

Roasted chestnuts are a nostalgic holiday

## D. Chestnut Pan



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Internet only

\$26.50 Exclusive

units). #16-8443251

approx. 40 chest-

peas freshmoss. 2 lb.

directly to you for

farm in Oregon and shipped

Our premium chestnuts are grown on a family

farm in Oregon and shipped

out of hand or boiled and used as ingredients

in stuffing, soups, vegetable dishes and desserts.

Our moist dressing with a nicely browned top. Brass

handles bear sculpted acorn accents. The heirloom-

quality piece is produced and hand-hammered

at the Ruffoni factory located in the Italian Alps.

Hand-wash, 3  $\frac{1}{2}$ -qt. cap., 17" x 10" x 2  $\frac{1}{4}$ " high.

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This tool takes the pearl out of scoring

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during roasting. Dishwasher safe. 6  $\frac{1}{4}$ " long.

outer shell and inner skin, which then loosens

steel blade makes a perfect "X," through the

the chestnut, close the handles, and a stainless-

boiling them. It's simple to use: Place a nut in

chestnuts — an essential step before roasting or

This tool takes the pearl out of scoring

## B. Chestnutter

c. Fresh American Chestnuts

This elegant copper pan is perfect for baking and

serving the dressing to accompany your Thanksgiving

giving turkey. The shallow oval design provides

flatness, while the shallow oval design provides

flawlessly, giving the dressing to accompany your Thanksgiving

advantage of the fleeting season for fresh

chestnuts, which are delicate roasted and eaten

out of hand or boiled and used as ingredients

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## Honey Muffins Peach's Muffins, Plain or Blueberry

Recipe Name Pumpkin Bread

## Ingredients & Directions

四

(Preheat oven to 400° F)

(Yield:  $\frac{1}{2}$ " medium,  $2\frac{5}{8}$ " diameter)

$\frac{1}{2}$ cups all-purpose flour
$\frac{1}{2}$ teaspoons double-acting baking powder
$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup butter

3 Tablespoons flour  
 $\frac{1}{4}$  cup milk  
1 large egg, beaten

$\frac{1}{2}$  cup of blueberries  
or huckleberries  
(optional)

2

Sift and combine the flour, baking powder salt and sugar.

Remove from the heat and add the milk. Beat in the honey.

Remove from the heat and add the milk. Beat in the egg.

Combine the two mixtures, stirring only until moistened.

**Stir in the blueberries.**

Fill the muffin tins half full and bake for 20 minutes or until

**Eat with fresh butter**



Pooh put the cloth back on the table, and he put a large honey-pot on the cloth, and they sat down to breakfast.

*The House at Pooh Corner*

Cheat oven to 450°. Mix dry in bowl. Cut in butter. Make well & add milk. Knead only until mixed. Roll to one finger width. Cut in rounds + bake 12-15 min.

## *Recipe Name*

Recipe Name Benefit's Biscuits  
Ingredients & Directions from "The Magic Thimble"

"Jack  
the  
Presto  
of the  
Thief"

$\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  t. salt  
4 t. baking powder  
2 t. sugar  
 $\frac{1}{2}$  c. butter

$\frac{1}{3}$  c. milk

for 7 people, we  
double it

*Psalm 107:8-9 Let them give thanks to the Lord for his unsatisfying love and his wonderful deeds for men, for he satisfies the thirsty and fills the hungry with good things.*

Mix cornbread mix, milk, eggs, sour cream, sugar, and peppers. Bake at 400° for 25 min. Poke holes in cornbread with a fork. Pour butter over cornbread and spread with a basting brush.

2 boxes Jiffy Mix cornbread mix  
 $\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  c. milk  
2 eggs  
 $\frac{1}{2}$  sm. jar chopped jalapeño  
peppers (optional)  
1 stick butter, melted  
 $\frac{1}{2}$  c. sour cream

Judy Andrews

CORN BREAD

**Recipe Note:** Makes 1 loaf; 16 servings.

Preheat oven to 350°. Combine flour, baking soda, and salt, stirring with a whisk to combine. Place granulated sugar and butter in a large bowl and beat at medium speed until well blended (about 1 minute). Add the eggs, one at a time, beating well after each addition. Add banana, yogurt, rum, and vanilla. Beat until blended. Add flour mixture and beat at low speed until moist. Stir in 1/2 c. coconut. Spoon batter into a 9 x 5" loaf pan coated with cooking spray. Sprinkle with 1 T. coconut. Bake for 1 hour or until a toothpick inserted in the center comes out clean. Cool for 10 minutes in a pan on a wire rack. Remove from pan. Combine powdered sugar and lime juice, stirring with a whisk. Drizzle over warm bread. Cool bread completely on wire rack.

1/4 C. plain, lowfat yogurt	3 T. dark rum (or apple juice)	1/2 tsp. vanilla	1/2 C. sugar	1/4 C. butter, softened	2 large eggs	1 1/2 C. mashed ripe banana	1/2 T. fresh lime juice	1/2 C. all-purpose flour	1/3 C. baking soda	1/4 C. flour, self-rising
1/4 C. flour, self-rising	1/3 C. baking soda	1/4 C. flour, self-rising	1/2 C. sugar	1/4 C. butter, softened	2 large eggs	1 1/2 C. mashed ripe banana	1/2 T. fresh lime juice	1/2 C. all-purpose flour	1/3 C. baking soda	1/4 C. flour, self-rising
1/2 C. flour, self-rising	1/3 C. baking soda	1/4 C. flour, self-rising	1/2 C. sugar	1/4 C. butter, softened	2 large eggs	1 1/2 C. mashed ripe banana	1/2 T. fresh lime juice	1/2 C. all-purpose flour	1/3 C. baking soda	1/4 C. flour, self-rising
1/2 C. flour, self-rising	1/3 C. baking soda	1/4 C. flour, self-rising	1/2 C. sugar	1/4 C. butter, softened	2 large eggs	1 1/2 C. mashed ripe banana	1/2 T. fresh lime juice	1/2 C. all-purpose flour	1/3 C. baking soda	1/4 C. flour, self-rising
1/2 C. flour, self-rising	1/3 C. baking soda	1/4 C. flour, self-rising	1/2 C. sugar	1/4 C. butter, softened	2 large eggs	1 1/2 C. mashed ripe banana	1/2 T. fresh lime juice	1/2 C. all-purpose flour	1/3 C. baking soda	1/4 C. flour, self-rising

## COCONUT BANANA BREAD

**STIR** together first 3 ingredients in a large bowl. Combine flour and next 3 ingredients; gradually stir into egg mixture. Set aside.

**MELT** butter in a large skillet over medium heat; add onion, and cook, stir-frying often, 30 to 40 minutes or until ring is browned.

SWEET UNION PUDDING  
 2 cups whipping cream  
 1 (3-ounce) package shredded  
 Parmesan cheese  
 6 large eggs, lightly beaten  
 3 tablespoons all-purpose flour  
 2 tablespoons sugar  
 2 teaspoons baking powder  
 1 teaspoon salt  
 $\frac{1}{2}$  cup butter or margarine  
 6 medium sweet onions, thinly sliced

## SWEET UNION PUDDING

are among our staff's Thanksgiving favorites.

**NOTE:** We cooked the beets separately to keep them from bleeding into the other vegetables.

**GARLIC GREEN BEANS**

This recipe is a Wardsaw family favorite.

2 pounds fresh green beans, trimmed  
 1 cup boiling water  
 1 teaspoon salt  
 1/4 cup butter or margarine  
 4 garlic cloves, pressed  
 1/4 teaspoon lemon pepper  
 1/4 cup chopped fresh parsley

**PLACE** first 3 ingredients in a Dutch oven; cover and cook over medium heat 30 minutes. **DRAIN.**

**MELT** butter in Dutch oven; add garlic and lemon pepper, and sauté mixture

A black and white photograph showing a small, dark, irregularly shaped object, possibly a piece of debris or a small rock, resting on a reflective surface. The object has a rough, textured appearance with some light-colored spots or inclusions. It is surrounded by a faint, circular glow, suggesting it is illuminated from below or behind. The background is dark and out of focus.



350° for 35 mins.  
Mix together + combine our potatoes before adding.

1/2 c. coconut

1/3 sugar butter

1/3 c. flour

1 cup chopped nuts

1 cup brown sugar

Topping

Combine + put in 8x8 baking dish

1/2 t vanilla

1/2 c. milk

1/2 sugar butter

2 eggs beaten

1/2 t salt

1 c. sugar

3 c. cooled canned sweet potatoes

Ingredients & Directions

Recipe Name SWEET POTATO CASSEROLE

To prepare the night before, follow all steps except the baking part. Cover and refrigerate. Bake as directed in the morning (may need a few extra minutes if its cold).

## Recipe Notes

6. Allow pan to rest for about 5 minutes, then eat, pull desired amount off with your fingers cover with a large plate and invert bread. To roll out dough balls in the Bundt pan.
5. Bake in preheated oven for 30 minutes.
4. In a small sauce pan, combine 1/2 cup of the remaining sugar and 1 cup butter. Bring mixture just to a boil and then immediately remove from heat. Carefully drizzle the mixture over the brown sugar and cinnamon mixture.
3. Combine 1 cup sugar and 2 teaspoons cinnamon in a bowl or plastic bag. Drop roll the pieces of dough in the sugar cinnamon mixture and gently arrange them into the prepared Bundt pan.
2. Cut each biscuit into four equal sized pieces.
1. Prepare Bundt pan by heavily greasing with butter. Preheat oven to 350 degrees F.

## Instructions

- 3 (8 ounce) packages of buttermilk biscuit tubes  
1 cup sugar  
2 teaspoons cinnamon  
1 cup packed brown sugar  
1 cup butter (2 sticks)  
1/2 cup packed brown sugar

## Ingredients

Granny's Monkey Bread is a sweet, gooey, sinful cinnamon sugar treat that will be loved by young and old alike. Be careful, its dangerously addictive.

Serves: 1 bundt pan  
Prep Time: 5 mins  
Cook Time: 30 mins  
Total Time: 35 mins

## Granny's Monkey Bread