

J&J Foods Thanksgiving Recipes

Roasted Turkey

Ingredients:

8 tablespoons butter, softened
1 teaspoon salt
1 teaspoon pepper
2 tablespoons chopped fresh parsley leaves
2 tablespoons minced shallots
2 tablespoons minced garlic
1 (15 lb) turkey

Directions:

Preheat oven to 375 degrees. In a small mixing bowl, combine the butter, salt, pepper, parsley, shallots, and garlic. Thoroughly rinse and dry the turkey. Tuck the wings underneath the body and place the turkey in a roasting pan. Rub the butter mixture all over the turkey. Roast for 18 minutes per pound. The turkey is done when an instant-read thermometer is inserted into the thickest part of the thigh and registers 165 degrees and the juices run clear. Remove from the oven and loosely tent with foil. Let rest for 20 minutes before carving.

Classic Sweet Potato Casserole

Ingredients for Casserole:

3 cups cooked, peeled and mashed sweet potatoes
3/4 cup white sugar
2 eggs, beaten
1/2 cup butter, softened
1 teaspoon vanilla extract
1/4 cup milk

Ingredients for Topping:

1 cup brown sugar
1/2 cup all-purpose flour
1/4 cup butter, melted
1 cup chopped pecans
2 cups miniature marshmallows

Directions:

Preheat oven to 350 degrees. In a large bowl, mix all casserole ingredients together until smooth. Transfer to greased 9x13 inch casserole dish. In a medium bowl, mix brown sugar, flour, butter and pecans together. Sprinkle over casserole. Bake for 30 minutes. Remove casserole from oven and sprinkle marshmallows on the top. Return to oven for about 15 minutes or until marshmallows are beginning to brown.

Cornbread Dressing

Ingredients for Cornbread Base:

2 cups cornmeal
1 tablespoon white sugar
1 tablespoon baking powder
1 teaspoon salt
2 eggs, beaten
1 (12 oz) can evaporated milk
1/4 cup vegetable oil

Ingredients for Dressing:

2 cups fresh mushrooms, chopped
1 cup celery, chopped
1/2 cup green onions, chopped
3 tablespoons butter or margarine, melted
3 eggs, beaten
2 (14.5 oz) cans chicken broth
1 (10.25 oz) can cream of chicken soup, undiluted
3/4 cup sliced almonds
1 teaspoon poultry seasoning
1/4 teaspoon pepper

Directions:

Preheat oven to 350 degrees. Combine cornmeal, sugar, baking powder and salt. Add eggs, milk and oil, mixing well. Place a well-greased skillet in oven for 5 minutes or until skillet is hot. Pour batter into skillet and cook for 35-40 minutes or until cornbread is lightly browned. Cool. Crumble cornbread into large bowl. Then, sauté mushrooms, celery and onions in butter until tender. Combine crumbled cornbread, vegetables, and remaining dressing ingredients, mixing well. Pour into greased 13x9x2 inch baking dish. Bake for 45 minutes.

Crunchy Cranberry Salad

Ingredients:

1 (3 oz) package strawberry gelatin
1 (3 oz) package raspberry gelatin
1 (10 oz) package frozen sliced strawberries, partially thawed
1 (15 oz) can crushed pineapple, undrained
1 (16 oz) can whole berry cranberry sauce
1 cup chopped celery
1 cup chopped pecans

Directions:

Dissolve gelatins in 2 cups boiling water and let cool. Add strawberries, pineapple, cranberry sauce, celery and pecans. Spoon into a 12x8 dish or favorite mold, sprayed lightly with cooking spray. Cover and chill until firm. Unmold onto lettuce-lined plate. This recipe is best made the day before serving.



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Broccoli Casserole

Ingredients:

2 boxes frozen chopped broccoli or 2 (12 oz) bags of steamable broccoli prepared as directed
2 bags of Boil in the Bag Rice
2 eggs
1 can cream of mushroom soup, undiluted
1 cup of mayonnaise
1 cup of grated cheese (cheddar or mixed cheeses)
Salt and pepper, to taste
1 large can of fried onions

Directions:

Preheat oven to 350 degrees. Cook broccoli as directed and drain. Cook rice as box directions instruct. Beat eggs. Add soup and mayonnaise to eggs. Add cheese to this mixture. Mix in broccoli and rice. Add salt and pepper. Spoon into casserole dish. Cook at 350 for 30 minutes. During last few minutes (about 5 minutes left), add the fried onions to the casserole and continue cooking.

Slow Cooker Macaroni and Cheese

Ingredients:

2 cups uncooked elbow macaroni
1 (10.75 oz) can condensed cheddar cheese soup
1 cup milk
1/2 cup sour cream
1/4 cup butter, cubed
1/2 teaspoon onion powder
1/4 teaspoon pepper
1/8 teaspoon salt
1 cup shredded cheddar cheese
1 cup shredded mozzarella cheese
1 cup shredded provolone cheese

Directions:

Cook macaroni according to package directions to al dente. Meanwhile, in a large saucepan, combine soup, milk, sour cream, butter and seasonings; cook and stir over medium-low heat until blended. Stir in shredded cheese until melted. Drain pasta; transfer to greased 3 quart slow cooker. Stir in cheese mixture. Cook, covered on low 1-2 hours or until heated through.

Quick Rolls

Ingredients:

2 cups self-rising flour
4 tablespoons mayonnaise
1 cup milk
1 teaspoon white sugar

Directions:

Preheat oven to 450 degrees. Mix together all ingredients with a spoon in a large bowl. Spray a 12-muffin tin with cooking spray; fill each 2/3 full. Bake for 10-12 minutes.

Sweet Potato Pie

Ingredients:

2 cups cooked, mashed sweet potatoes
1 cup white sugar
2 eggs
3 tablespoons butter, melted
2 teaspoons vanilla extract
Crust for one 9-inch pie

Directions:

Preheat oven to 375 degrees. Combine all ingredients in a mixing bowl, beat until smooth. Pour into pie shell and bake for 1 hour or until filling is set. Let cool before cutting.

Chocolate Pecan Pie

Ingredients:

1 (4 oz) package german chocolate squares
3 tablespoons butter
1/3 cup white sugar
1 cup light corn syrup
3 eggs, slightly beaten
1 teaspoon vanilla extract
1 cup coarsely chopped pecans
Crust for one 9-inch pie

Directions:

Preheat oven to 375 degrees. Melt chocolate and butter in a medium sauce pan over very low heat, stirring constantly. Remove from heat. Bring sugar and corn syrup to boil in separate sauce pan over high heat, stirring until sugar is dissolved. Reduce heat and boil gently for 2 minutes, stirring occasionally. Remove from heat and stir in chocolate mixture. In a large bowl, pour chocolate mixture slowly over eggs, stirring constantly. Stir in vanilla and nuts. Pour into pie shell. Bake for 45 to 50 minutes or until filling is completely puffed across top. Cool completely before serving.

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Happy Thanksgiving from J&J Foods!