



Average Jane's Favorite Thanksgiving Recipes





Garlic Cheese Ball

1 – 8 oz. package of cream cheese
2 to 3 cloves of garlic, pressed
2 thinly sliced green onions
A splash of Worcestershire sauce
A couple dashes of Tabasco sauce
A few twists of black pepper from the grinder
A shake or two of paprika

Cream together by hand or with a mixer.
Form into the shape of a ball and roll in approximately 1/2 to 3/4 cup of coarsely chopped walnuts or pecans.

If you're feeling creative, there are plenty of other things you can add, including:

Finely grated carrot
Finely chopped green and/or red pepper
Roasted red pepper
Grated cheddar
Pesto

I was going to say you wouldn't want to add all of those at once, but why not?
It's going to be tasty no matter what. Be creative!

I always buy a box of Nabisco Sociables crackers with which to serve this, mainly because they're what my grandmother always used to buy, and this was originally her recipe.



Pomegranate Salsa

2 pomegranates
2 cans mandarin orange slices packed in water (drained and chopped)
1 red onion, chopped
1 fresh jalapeño, minced
1 tablespoon pickled jalapeño, minced
1 bundle cilantro, minced
Juice of one lime
A pinch of ground cumin

Cut the tops off the pomegranates, pull them in half, and submerge them in a large bowl of water while picking out all the seeds. The white pith will float and the seeds will sink, making it easy to retrieve them. Put pomegranate seeds in a large bowl and add other ingredients. Mix together, cover and refrigerate for several hours or overnight. Serve with tortilla chips.





Aunt Edith's Dinner Rolls

1/2 cup sugar
1/2 cup shortening (butter-flavored Crisco works well)
1 cup boiling water
2 eggs
2 packages of yeast
1 cup warm water for yeast
6 cups flour
1 tablespoon salt

Cream sugar and shortening together. Add the boiling water. Beat the eggs and add them. Dissolve the yeast in the warm water. Combine salt and flour and add to egg mixture along with yeast solution. Mix all thoroughly (dough will be soft and somewhat sticky). I use my KitchenAid mixer, which pretty much takes care of kneading at the same time, but if you mix these by hand, you may want to knead the dough until you're satisfied with the consistency of the dough. Cover bowl with a dish towel and let rise for one hour.

Punch down and shape. These make great cloverleaf rolls (three balls of dough dropped into greased muffin tins), but lately I've been rather lazy and I just fill a 13" x 9" pan with larger balls of dough to make individual rolls. This dough also makes great cinnamon rolls, if you're feeling really ambitious. Once you've shaped all the rolls, cover lightly and let rise for another hour. Bake at 350 degrees Fahrenheit for 15 minutes or until the rolls are nicely browned on top.



Turkey & Dressing

1 whole turkey, thawed
1 package cubed bread stuffing
1/4 cup sausage
1/2 cup water
1/2 cup chopped celery
1/2 cup chopped onion

Remove and discard (unless you have a use for them) giblets, neck, etc. and rinse turkey. Place turkey in roasting pan.

Mix bread stuffing, sausage, water, celery and onion with hands. Pack stuffing into the cavity of the turkey. Bake, covered, at 325 degrees Fahrenheit, allowing 20 minutes per pound. Baste occasionally with pan drippings.

Once turkey has been removed from oven, scoop out stuffing immediately and serve in a separate dish.





Fancy Green Bean Casserole

5 tablespoons butter
1/4 cup all-purpose flour
1 quart milk
2 teaspoons salt
1/4 teaspoon ground nutmeg
1 pound of fresh green beans, steamed
1 small package slivered almonds

Snap off the ends and pull the strings from the green beans, then steam until tender-crisp and set aside. To make sauce, melt butter in a large saucepan over medium heat. Once melted, stir in the flour, mixing until smooth. Continue stirring for about 7 minutes until the mixture becomes a light golden color. Increase heat to medium-high and whisk in milk slowly until thickened. Bring to a gentle simmer, then reduce heat to medium-low and continue simmering until the flour has softened and loses any grittiness, 10 to 20 minutes, then season with salt and nutmeg. Combine sauce and beans and place in a greased casserole dish. Top with slivered almonds and bake at 350 degrees Fahrenheit for 30 minutes.





Mashed Potatoes

Potatoes (1 per guest plus a couple of extras)

Salt

Butter

Milk

Peel and quarter potatoes and bring to a boil in a large pot full of lightly salted water. Boil approximately 20 minutes or until potatoes are thoroughly done. Check doneness with a skewer; if there's no resistance or the potato starts coming apart, the potatoes are done.

Drain water and flatted potatoes with a potato masher. Add a tablespoon or two of butter and a few splashes of milk. Continue mashing and stirring until potatoes are the desired consistency, adding more milk as needed.





Turkey Gravy

Drippings from roasted turkey
1/4 cup corn starch
1/4 cup water
Salt and pepper to taste

Once turkey has been removed from pan, place the bottom of the roaster on a large burner and heat juices until simmering. Add water if needed for volume. Once drippings have come to a boil, mix corn starch and water and add to pan. Stir until gravy thickens, adding more corn starch and water mixture if needed. Salt and pepper to taste.





Fresh Cranberry Sauce

12 ounce bag fresh cranberries
3/4 cup brown sugar
1 chopped apple
1 cup orange juice
1/4 cup water

Combine all ingredients in a medium-sized saucepan and bring to a boil. Reduce heat and simmer until thickened. Serve slightly warm.





Average Jane's Perfect Pumpkin Pie

15 oz. can of pumpkin
2 eggs
1/2 cup milk
1/2 cup sugar
1/2 cup brown sugar, tightly packed
1/4 teaspoon salt
1 tablespoon molasses
1 tablespoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/8 teaspoon ground cloves (optional)
1/8 teaspoon allspice (optional)

Mix all ingredients and put in an unbaked pie shell. Bake at 350 degrees Fahrenheit for 45–60 minutes (until pie sets and is ever-so-slightly browned on top). Cool and serve with whipped cream.





Pumpkin Log

Cake:

3 eggs
1 cup sugar
2/3 cup canned pumpkin
1 tsp. lemon juice
3/4 cup flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
1 cup walnuts (finely chopped)

Filling:

1 cup powdered sugar
2 - 8 oz. packages cream cheese
4 tbsp. butter
1/4 tsp. vanilla

Preheat oven to 375 degrees Fahrenheit. Beat the eggs on high speed for five minutes, then gradually beat in sugar. Stir in pumpkin and lemon juice, then fold in flour, baking powder, cinnamon, ginger, nutmeg and salt. Spread in a greased and floured jelly roll pan. Top with walnuts. Bake for 15 minutes then turn out onto a towel that has been sprinkled with powdered sugar. Roll in towel and cool.

In the meantime, make filling by beating powdered sugar, cream cheese, butter and vanilla until smooth. When cake is cool, unroll it, spread with filling and re-roll. It's not unusual for the cake to crack slightly. Keep a little extra filling aside to fill in the ends of the cake roll and any large cracks. Chill for 3-4 hours or overnight before serving.