

Thanksgiving Sides Recipe List

- **Apple pie**

Ingredients:

- 6-7 apples (Golden Delicious, Jonathan, Stayman-Winesap, Cox's Orange Pippin, and Jonagold)
- 2 pie crusts (one for the bottom and one for the top)
- ½ cup brown sugar
- ½ cup white sugar
- 1 tsp cinnamon
- pinch nutmeg
- a little salt
- 2-3 tbsp cornstarch
- a few pads of butter

Directions:

- Heat oven to 400° F
- Put bottom pie crust in pie dish
- Peel & core apples; slice approximately ¼ in. thickness
- Mix together brown sugar, white sugar, cinnamon, nutmeg, salt, and cornstarch and toss the sliced apples until well coated, let sit approximately 10 minutes
- Dump apple mixture in pie dish, top with pads of butter & cover with top pie crust
- Cut holes for ventilation and bake in the oven for 45 – 50 minutes

- **Stuffing**

Ingredients:

- Jiffy Corn Muffin Mix
- 2 tbsp butter
- Package sausage
- 1 yellow onion diced
- 2 stalks celery diced
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp rosemary
- 1 tsp sage
- 1 tsp thyme
- 2 cups chicken broth

Directions:

- Follow directions on the box for Jiffy Cornbread; allow to sit for a day
- Slice into 1 inch cubes
- Toast at 375° for about 20 minutes until toasted
- Sautee sausage, onion, celery, salt, pepper, rosemary, sage, thyme
- Mix everything together in a bowl and put in a 13"X9" baking dish, pour chicken broth, cover with aluminum foil and bake for 45 minutes at 350°
- Uncover baking dish and bake additional 15 minutes until the top is browned

● **Cranberry relish**

Ingredients:

- 1 sm. package cherry Jello
- 2 ¾ c. water (use pineapple juice & water)
- 2 c. sugar
- 1 lb. cranberries, ground in blender
- 4 oranges, peeled & chopped
- 1 orange peel ground
- 2 apples, peeled & diced (I use Granny Smith)
- 1 c. celery, finely chopped (4 stalks)
- 1 c. pecans, chopped
- 1 sm. can crushed pineapple

Directions:

- Drain pineapple, save juice.
- Prepare Jello by directions on box.
- Stir in sugar.
- Add other ingredients, mix well into jello.
- Chill in large flat rectangular dish with a lid

● **Candied yams**

Ingredients:

- 2 lbs. sweet potatoes/yams (cubed and boiled for appx. 10 minutes)
- Appx. 1 c brown sugar
- Appx. ½ stick butter cut in thin slices
- 1 bag Mini marshmallows

- cinnamon
- salt

Directions:

- Preheat oven to 350°
- Layer 13"X9" baking dish with yams
- Sprinkle layer with brown sugar, a little cinnamon, and top with pads of butter
- Repeat
- Bake for 45 minutes
- Top with mini marshmallows and a little cinnamon and bake until top is browned

● **Mashed potatoes**

Ingredients:

- 2 lb. peeled, chopped, and boiled red skin/Yukon gold potatoes
- 1 c heavy cream
- ½ stick of butter
- chives
- salt
- pepper

Directions:

- Boil potatoes until a fork can easily poke through them. Appx. 20 minutes
- Drain potatoes
- Mash together potatoes, cream, butter, salt & pepper

● **Thanksgiving Leftovers Sandwich**

Ingredients:

- White French bread (any bread is fine)
- Brie
- Turkey slices
- Cranberry relish

Directions:

- Assemble, toast if desired & enjoy! 😊