

Direct Benefits Thanksgiving Picks

FROM OUR TABLE TO YOURS

Kate

ROASTED CARROTS PECANS AND GOAT CHEESE



INGREDIENTS

2 LBS CARROTS
1 TBSP THYME, FRESH LEAVES
3 TBSP MAPLE SYRUP
9/16 CUP BROWN SUGAR
1/2 TSP CINNAMON
1/2 TSP PEPPER
1 TSP SALT
1/4 TSP SEA SALT, FLAKED
1 CUP PECAN, HALVES
4 TBSP BUTTER, UNSALTED
2 TBSP BUTTER
4 OZ GOAT CHEESE

INSTRUCTIONS

PREHEAT THE OVEN TO 350 DEGREES. LINE A BAKING SHEET WITH FOIL AND PLACE THE CARROTS IN A SINGLE LAYER. SPRINKLE WITH THE BROWN SUGAR AND EVENLY DISTRIBUTE THE PATS OF BUTTER. ALSO, SPRINKLE WITH SALT, PEPPER, AND CINNAMON. BAKE FOR 50-60 MINUTES OR UNTIL THE CARROTS ARE TENDER. DURING BAKING, TURN THE CARROTS 3 OR 4 TIMES. WHILE CARROTS ARE ROASTING, PREPARE THE CANDIED PECANS BY MELTING BUTTER IN A SMALL PAN ON LOW HEAT. ONCE BUTTER IS MELTED, ADD THE MAPLE SYRUP, BROWN SUGAR, AND PECANS. STIR ABOUT 2 MINUTES UNTIL THE MIXTURE THICKENS. REMOVE THE CANDIED PECANS FROM THE HEAT AND STIR IN THE FLAKED SEA SALT. SET ASIDE. ONCE THE CARROTS ARE COOKED, PUT THEM IN A SERVING DISH. SPRINKLE THEM EVENLY WITH THE CANDIED PECANS AND GOAT CHEESE. FINISH THE DISH WITH A SPRINKLE OF FRESH THYME LEAVES.

IMAGE CREDIT: BLOG.IMPERPECTFOODS.COM

TOM & JERRY

Gunnar

INGREDIENTS

1 OUNCE DARK RUM
1 OUNCE COGNAC
1 TABLESPOON TOM & JERRY BATTER*
WHOLE MILK, HOT, TO TOP
GARNISH: NUTMEG, FRESHLY GRATED
GARNISH: GROUND CLOVES
GARNISH: GROUND ALLSPICE

*TOM & JERRY BATTER

SEPARATE 3 EGG YOLKS AND WHITES AND SET ASIDE. IN A NONREACTIVE BOWL, WHIP THE EGG WHITES WITH 1/4 TEASPOON CREAM OF TARTAR UNTIL STIFF PEAKS FORM. IN A SEPARATE BOWL, BEAT THE YOLKS WITH 1 CUP OF SUGAR, 1/2 OUNCE JAMAICAN DARK RUM AND 1/4 TEASPOON VANILLA EXTRACT. WHEN THE YOLK MIXTURE IS COMPLETELY COMBINED, GENTLY FOLD IT INTO THE EGG WHITE MIXTURE. KEEP REFRIGERATED.

INSTRUCTIONS

ADD THE RUM, COGNAC AND TOM & JERRY BATTER INTO THE CUP AND TOP WITH HOT MILK. GARNISH WITH A MIXTURE OF 2 PARTS FRESHLY GRATED NUTMEG TO 1 PART EACH GROUND CLOVE AND GROUND ALLSPICE.

IMAGE CREDIT: WWW.LIQUOR.COM



Tracey

STUFFING WITH CHICKEN LIVER



INGREDIENTS

5 TBSP BUTTER
1 LARGE ONION, DICED (ABOUT 1 CUP)
2 STALKS OF CELERY, DICED (ABOUT 1 CUP)
2 CUPS CHICKEN BROTH
1 (14OZ) PACKAGE OF STUFFING CUBES
1/2 PACKAGE OF CHICKEN LIVER

INSTRUCTIONS

CUT UP CHICKEN LIVER INTO SMALL PIECES. FRY ON LOW WITH BUTTER AND OLIVE OIL UNTIL COOKED THROUGH, SET ASIDE. HEAT BUTTER IN A SAUCEPAN OVER MEDIUM-HIGH HEAT. ADD ONION AND CELERY, COOK UNTIL TENDER-CRISP. ADD CHICKEN BROTH AND HEAT TO A BOIL. REMOVE FROM HEAT, ADD STUFFING CUBES AND CHICKEN LIVERS - MIX LIGHTLY. HEAT OVEN TO 350 DEGREES AND SPOON STUFFING MIXTURE INTO A GREASED 2-QUART CASSEROLE DISH. COVER AND BAKE FOR 30 MINUTES OR UNTIL HOT.

IMAGE CREDIT: IWASHYOUUDRY.COM

NEW YEARS CRACK

Quendy

INGREDIENTS

10 FULL-SIZE GRAHAM CRACKERS (I LIKE TO USE CINNAMON BUT HONEY WORKS FINE AS WELL) ENOUGH TO COVER THE PAN.
1 CUP SALTED BUTTER
1 CUP LIGHT BROWN SUGAR PACKED
2 CUPS SEMI-SWEET CHOCOLATE CHIPS.

INSTRUCTIONS

PREHEAT OVEN TO 350 DEGREES. IN A 9X13 INCH PAN LINE WITH ALUMINUM FOIL AND SPRAY WITH COOKING SPRAY. PLACE THE GRAHAM CRACKERS IN A SINGLE LAYER ALONG THE BOTTOM. MAKE SURE IT IS FULLY LINED BREAKING CRACKERS IF NEEDED. IN A MEDIUM SAUCEPAN OVER MEDIUM HIGH HEAT, ADD THE BUTTER AND BROWN SUGAR. STIR CONSTANTLY UNTIL BUTTER HAS MELTED. LET THE MIXTURE BOIL FOR A FEW MINUTES UNTIL IT STARTS TO THICKEN. POUR OVER THE GRAHAM CRACKERS. BAKE FOR 7 MINUTES. REMOVE PAN FROM THE OVEN AND SPRINKLE WITH CHOCOLATE CHIPS. USE A SPATULA TO SPREAD THE CHOCOLATE OVER THE TOP. ALLOW TO COOL COMPLETELY AND HARDEN. CUT INTO PIECES AND SERVE. ALSO YOU CAN ADD NUTS, CHOPPED CANDY CANES OR CHOPPED PRETZELS ON TOP AS A GARNISH

IMAGE CREDIT: IAMBAKER.NET



Dave

HORSERADISH CHEDDAR POTATOES



INGREDIENTS

2LB ORE-IDA FROZEN HASH BROWNS (THAWED)
16 OZ LIGHT SOUR CREAM
10 OZ GRATED CHEDDAR CHEESE
1 CAN CREAM OF CHICKEN SOUP
1/2 MED ONION, MINCED
1 TSP EACH SALT & PEPPER
1 TSP ONION POWDER
1 STICK BUTTER (ROOM TEMP)
2 CUPS CRUSHED CORN FLAKES
6 OZ EXTRA HOT GRATED HORSERADISH

INSTRUCTIONS

MIX ALL INGREDIENTS EXCEPT FOR CORNFLAKES AND POUR IN A 9X13 PAN. COVER THE TOP WITH THE CRUSHED CORN FLAKES. BAKE AT 350 FOR 1 HOUR.

IMAGE CREDIT: FOODDUCHESS.COM

FRIED CABBAGE & BACON

Hallie

INGREDIENTS

5 THICK BACON STRIPS, CUT INTO SMALL PIECES
1 LARGE ONION, MINCED
2 CLOVES GARLIC, MINCED, OR MORE TO TASTE
1 MEDIUM HEAD CABBAGE, SHREDDED OR CHOPPED
1 TEASPOON PAPRIKA
1 PINCH WHITE SUGAR (OPTIONAL)
SALT TO TASTE
GROUND BLACK PEPPER TO TASTE

INSTRUCTIONS

COOK BACON IN A SKILLET OVER MEDIUM HEAT UNTIL CRISP, ABOUT 5 MINUTES. REMOVE BACON AND SET ASIDE. ADD ONION AND GARLIC AND COOK IN BACON GREASE UNTIL ONION IS SOFT AND TRANSLUCENT, ABOUT 5 MINUTES. STIR IN CABBAGE, PAPRIKA, SUGAR, SALT, AND PEPPER; MIX TO COMBINE. COOK FOR ABOUT 10 MINUTES. STIR COOKED BACON INTO THE SKILLET WITH THE CABBAGE MIXTURE. SIMMER OVER LOW HEAT UNTIL CABBAGE REACHES THE DESIRED CONSISTENCY, 20 TO 30 MINUTES. SERVE HOT OR WARM.

IMAGE CREDIT: KALYNSKITCHEN.COM



Sebastian

CORN CASSEROLE



INGREDIENTS

1 CAN OF CREAM CORN
1 CAN OF CORN
1 CAN OF EVAPORATED MILK 5 OZ
1 EGG
1/4 CUP MARGARINE
1 SWISS CHEESE 7 OZ
1 PACKAGE OF SALTINE CRACKERS

INSTRUCTIONS

CUT SWISS CHEESE INTO SMALL VERY SMALL CUBES, CRUSH THE SALTINE CRACKERS, MELT THE MARGARINE. MIX ALL THE INGREDIENTS AND STIR WELL. PLACE MIXTURE IN A GLASS BAKING DISH, ADD A SPRINKLE OF PAPRIKA IF DESIRED, AND BAKE IN OVEN AT 350 DEGREES FOR 45 MINUTES.

IMAGE CREDIT: COOKINWITHMIMA.COM

PUMPKIN PIE

Kennedy

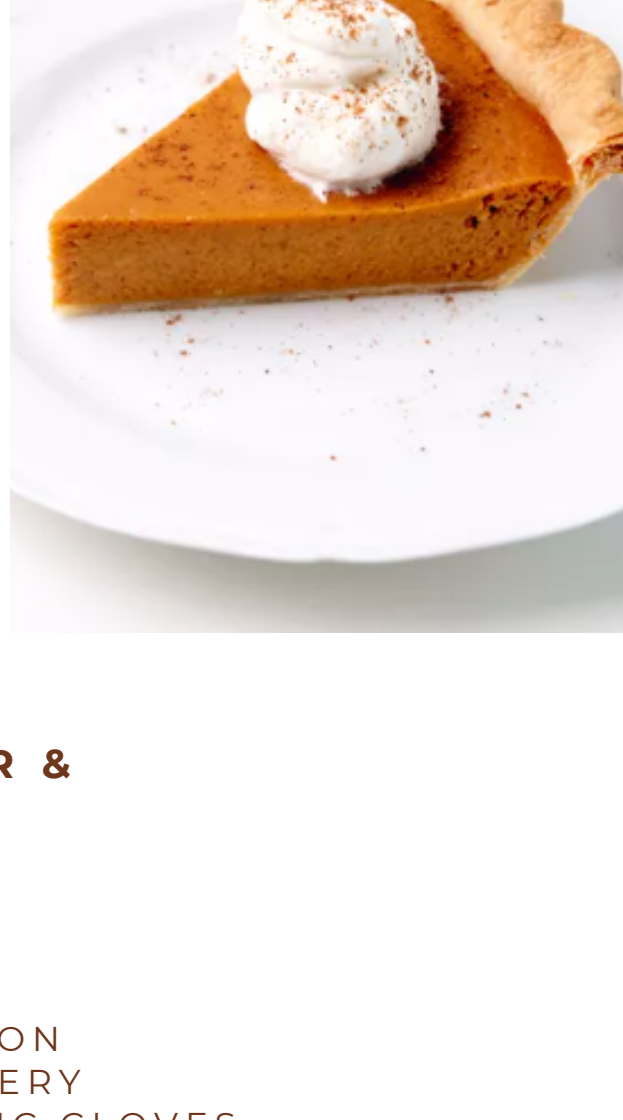
INGREDIENTS

1 (15 OUNCE) CAN PUMPKIN PUREE
1 (14 OUNCE) CAN SWEETENED CONDENSED MILK
2 LARGE EGGS
1 TEASPOON GROUND CINNAMON
1/2 TEASPOON GROUND GINGER
1/2 TEASPOON GROUND NUTMEG
1/2 TEASPOON SALT
1 (9 INCH) UNBAKED PIE CRUST

INSTRUCTIONS

PREHEAT THE OVEN TO 425 DEGREES THEN WHISK PUMPKIN PUREE, CONDENSED MILK, EGGS, CINNAMON, GINGER, NUTMEG, AND SALT TOGETHER IN A MEDIUM BOWL UNTIL SMOOTH. POUR INTO CRUST. BAKE IN THE PREHEATED OVEN FOR 15 MINUTES. REDUCE OVEN TEMPERATURE TO 350 DEGREES AND CONTINUE BAKING FOR 35 TO 40 MINUTES. LET THE PIE COOL BEFORE SERVING.

IMAGE CREDIT: ALLRECIPES.COM



Blake

CORNBREAD OYSTER & KALE STUFFING



INGREDIENTS

4T BUTTER
1 C CHOPPED ONION
1 C CHOPPED CELERY
4 CHOPPED GARLIC CLOVES
BUNDLE OF THYME/SAGE
1 C CHOPPED PARSLEY
1 C YOUR FAVORITE MUSHROOMS
4 C CHOPPED KALE (RINSED)
2 DOZEN OYSTERS CHOPPED W/LIQUID (OPTIONAL)
1 C CHICKEN BROTH (TO MOISTEN)
FAVORITE CORNBREAD MIX

INSTRUCTIONS

IN A LARGE POT, ADD KALE TO A BOILING WATER, COVER WITH THE LID ABOUT 10 MIN. IN A LARGE PAN, MELT 2T BUTTER AND SAUTÉ GARLIC, ONION AND CELERY. ADD THE MUSHROOMS, THYME AND SAGE WITH THE ADDITIONAL 2T BUTTER AND COOK FOR 5-10 MIN. ADD THE OYSTERS, COOK FOR A MIN AND REMOVE FROM HEAT. IN A LARGE BOWL, COMBINE EVERYTHING WITH THE CORNBREAD MIXTURE. IF IT SEEMS TOO DRY, ADD A BIT MORE CHICKEN STOCK OR OYSTER LIQUID (SHOULD BE QUITE MOIST). BAKE ACCORDING TO THE CORNBREAD INSTRUCTIONS OR UNTIL FIRM AND BROWNED—ADD PARSLEY ON TOP.

IMAGE CREDIT: FOODNETWORK.COM