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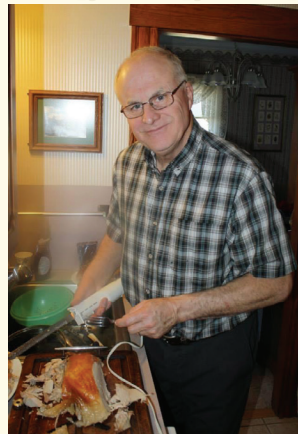
**April 20, 2023**

For the Pearson Family

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All the greatest Thanksgiving recipes...



inspired by the Pearson family & friends!



# Thanksgiving Turkey

## INGREDIENTS

- Full Turkey
- Parsley
- Rosemary
- Thyme
- Sage
- Lemon-Pepper seasoning
- Salt
- Celery
- Carrot
- Onion
- Orange
- Chicken Broth
- Champagne

## DIRECTIONS

Season turkey: Stir together parsley, rosemary, sage, thyme, lemon-pepper, and salt in a small bowl. Rub the cavity of the turkey with the herb mixture, then stuff the cavity with celery, orange, onion, and carrot.

Prepare turkey: Place the turkey in a roasting pan lined with foil long enough to wrap around the bird. Pour Champagne and broth over the turkey, making sure to get some of the mixture inside the cavity.

Roast turkey: Bring the foil over the turkey and seal.

Roast in a preheated oven until the juices run clear.

Uncover the turkey and continue roasting until the skin turns golden brown.





# Mashed Potatoes

## INGREDIENTS

- Potatoes
- 2 cloves of Garlic
- Butter
- Milk
- Cream Cheese
- 3 teaspoons Sea Salt
- Chives

## DIRECTIONS

Peel the potatoes and cut them into evenly sized chunks. Put potatoes along with garlic and 1 teaspoon of sea salt in a pot of water that lies 1 inch above the potatoes and boil for 10-12 minutes. While the potatoes are boiling, heat your butter, milk and 2 teaspoons of salt together. Drain the potatoes and then mash them in the pan. After which you add the butter mix and cream cheese and mix until integrated into the potatoes.



# Butternut Squash Casserole

## INGREDIENTS

- 1 cup butter
- 2 <sup>1</sup>/<sub>4</sub> cup sugar
- 6 eggs
- 16 oz evaporated milk
- 3 teaspoons vanilla extract
- 6 cups mashed squash

## TOPPING

- 2 cups Rice Crispies
- <sup>3</sup>/<sub>4</sub> cup brown sugar
- <sup>3</sup>/<sub>4</sub> cup butter

## DIRECTIONS

In a mixing bowl, cream butter and sugar. Beat in eggs, milk and vanilla. Stir in squash (mixture will be thin). Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Bake, uncovered, at 350° for 45 minutes or until almost set. Combine topping ingredients; sprinkle over casserole. Return to the oven for 5-10 minutes or until bubbly.

**Yield:** 6-8 servings.



# Cranberry Orange Relish

## INGREDIENTS

- 1 package of canberries
- 2 oranges quartered + seeds removed
- 2 cups sugar

## DIRECTIONS

Put cranberries and oranges through food chopper. Add 2 cups of sugar and mix well. Store in refridgerator sereval hours before serving.





# White Chocolate Crunch

## INGREDIENTS

- 12 oz white chocolate chips
- 2 cups Golden Graham cereal
- 2 cups pretzels
- 1 cup roasted peanuts

## DIRECTIONS

Melt chocolate in microwave, stirring every 15 seconds. Once fully melted add remaining ingredients. Fold until evenly covered with chocolate. Let cool on greased cookie sheet. Break into pieces.

Enjoy!



# Eclair Cake

## INGREDIENTS

- 2 small packages instant vanilla pudding
- 2  $\frac{3}{4}$  cups of milk
- Cool whip
- Graham crackers

## DIRECTIONS

Line bottom of 9x13 pan with graham crackers. Pour half of the following mixtures over- (Beat 2 minutes)

- 2 small packs instant vanilla pudding
- 2  $\frac{3}{4}$  cups of milk

Blend in cool whip. Place 2nd layer of crackers over pudding. Place remaining pudding on top of crackers. Cover with more graham crackers. Refrigerate for two hours.





# Chocolate Oatmeal Cookies

## INGREDIENTS

- 2 cups sugar
- 1 square of bitter chocolate
- $\frac{1}{4}$  lb margarine
- $\frac{1}{2}$  cup milk
- 1 teaspoon vanilla
- 1 or  $\frac{1}{2}$  cups nuts
- 3 cups quick cook oatmeal

## DIRECTIONS

Mix 2 cups of sugar, 1 square of chocolate,  $\frac{1}{4}$  lb of margarine, and  $\frac{1}{2}$  cup of milk. Boil one minute after bringing to a boil. Remove from stove and add 1 teaspoon vanilla and either  $\frac{1}{2}$  or 1 cup of nuts. Stir and add 3 cups of quick cook oat meal. Drop onto parchment paper and wait 20 minutes for it to cool.



# Dutch Honey Butter

## INGREDIENTS

- 1 cup sugar
- 1 cup honey
- 1 cup whipping cream
- 1 lb butter, cut up
- 1 teaspoon vanilla

## DIRECTIONS

Bring sugar, Honey, & Whipping Cream to a boil. Put in the blender on top of the cut up butter. Whip, then add vanilla & whip some more. Pour into jars & refrigerate.

Enjoy!



# Rhubarb Custard Pie

## INGREDIENTS

FOR 9" PIE

- 3 eggs
- 3 tablespoons milk
- 2 cups sugar
- ¼ cup Gold Medal flour
- ¾ teaspoons nutmeg
- 4 cups cut-up pink rhubarb
- 1 tablespoons butter

## DIRECTIONS

Make pastry for two-crust pie of desired size. Line pie pan. Heat oven to 400° (Moderately hot). Beat eggs slightly; add milk. Mix sugar, flour and nutmeg; stir in. Mix in rhubarb. Pour into pastry-lined pie pan. Dot with butter. Cover with a lattice top. Bake 50-60 minutes, until nicely browned. Serve slightly warm.





# Ambrosia Salad

## INGREDIENTS

- 8 oz container Cool Whip
- ½ cup sour cream
- 10 oz can mandarin oranges
- 15 oz can pineapple tidbits
- 16 oz jar maraschino cherries
- 1 cup mini marshmallows
- 1 cup sweetened shredded coconut

## DIRECTIONS

First, fold together the Cool Whip and sour cream in a large bowl.

Next, fold in the oranges, pineapple, cherries, marshmallows, and coconut.

Then cover with plastic wrap and set it in the fridge to chill for at least one hour.

Finally, garnish the salad with mini marshmallows, shredded coconut, and maraschino cherries before serving.



# Macaroni & Cheese

## INGREDIENTS

- 16 oz elbow macaroni, cooked (or other tubular pasta)
  - 1 tablespoon extra virgin olive oil
  - 6 tablespoons unsalted butter
    - $\frac{1}{3}$  cup all purpose flour
    - 3 cups whole milk
  - 1 cup heavy whipping cream
- 4 cups sharp cheddar cheese shredded
- 2 cups Gruyere cheese shredded
  - salt and pepper to taste
  - $1\frac{1}{2}$  cups panko crumbs
- 4 tablespoons butter melted
- $\frac{1}{2}$  cup Parmesan cheese shredded
- $\frac{1}{4}$  teaspoon smoked (or regular) paprika





## DIRECTIONS

Preheat oven to 350F. Lightly grease a large 3-4 qt baking dish and set aside. Combine shredded cheeses in a large bowl and set aside. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce. Melt butter in a deep saucepan, dutch oven, or stock pot. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes.

Whisk in salt and pepper. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese. In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.



# Kale Salad

## INGREDIENTS

### SALAD

- ½ cup pecans
- 8 ounces kale
- 4 to 5 medium radishes (optional)
- ½ cup dried cranberries (or dried cherries)
  - 1 medium Granny Smith apple
  - 2 ounces soft goat cheese, chilled

### DRESSING

- 3 tablespoons olive oil
- 1½ tablespoons apple cider vinegar (or white wine vinegar)
  - 1 tablespoon smooth Dijon mustard
  - 1½ teaspoons honey or maple syrup
- Sea salt and freshly ground pepper, to taste





## DIRECTIONS

Preheat the oven to 350 degrees, spread the pecans on a baking tray. Toast them until lightly golden, about 5 to 10 minutes, tossing them once or twice to make sure they bake evenly. Remove the tray from the oven and set them aside to cool. Pull the kale leaves off from the tough stems and discard the stems. Chop the kale into small, bite-sized pieces. Transfer the kale to a big salad bowl. Sprinkle a small pinch of sea salt over the kale and massage the leaves with your hands until the leaves are darker in color and fragrant.

Thinly slice the radishes and add them to the bowl. Coarsely chop the pecans and cranberries (or cherries) and add them to the bowl. Chop the apple into small, bite-sized pieces and add it to the bowl as well. Crumble the goat cheese over the top. In a small bowl, whisk the dressing ingredients together and pour the dressing over the salad. Toss until the salad is evenly coated with dressing. Serve immediately, or let the salad marinate in the dressing for 10 to 20 minutes beforehand.





# Stuffing

## INGREDIENTS

- Dry Bread
- Butter
- Onion
- Celery
- Poultry Seasoning
- Thyme & Sage
- Salt & Pepper
- Chicken Stock
- Parsley

## DIRECTIONS

Preheat oven to 350°F. In a large pot over medium heat, add the butter and let it melt. Next, add the onion and celery and cook, stirring frequently for 8 minutes. Add the poultry seasoning, thyme, sage, salt, pepper, and 1 ½” cups of the chicken stock. Gently fold the ingredients together. Spray a 9” x 13” baking dish with non-stick cooking spray, then spread the stuffing evenly into the prepared dish. Bake for 45-60 minutes, stirring gently every 15-20 minutes. The top should be lightly golden brown.



# Glazed Carrots

## INGREDIENTS

- Carrots or Baby Carrots
- Butter
- Brown Sugar
- Parsley

## DIRECTIONS

Bring carrots, water, butter, and brown sugar to a boil in a pan over medium-high heat. Turn to low, simmer for approximately 6 minutes. Turn back to high and cook until all the water is evaporated, and carrots are tender. It took me another 5-8 minutes. Remove from heat. Season with salt and pepper, and enjoy!





# Green Bean Casserole

## INGREDIENTS

- 2 cans French style green beans (drained)
- 1 can Cream of mushroom soup
- ½ can milk
- 1 can french fried onions
- Dash of salt & pepper

## DIRECTIONS

Preheat oven to 350°F.  
Mix all ingredients, except leave ¼ of french fried onions aside.  
Bake in 9x13 pan (ungreased) for about 20-30 minutes until bubbling. Add french fried onions to top and bake until 30 minutes is up or about 10 minutes longer.



# Mulled Cider

## INGREDIENTS

- 2 quarts apple cider
- 2 cinnamon sticks
- 2 whole allspice berries
- 2 whole cloves
- 1 orange, thinly sliced

## DIRECTIONS

Place all ingredients in a large saucepan and bring to a simmer on the grates of the grill or over a burner. Divide among individual mugs and serve hot.





# Cornbread

## INGREDIENTS

- All-purpose flour
- Yellow cornmeal
- Granulated sugar
- Salt
- Baking Powder
- Butter
- Egg
- Milk

## DIRECTIONS

Grease a 9-inch round cake pan or cast iron skillet well and set aside. Preheat the oven to 400 degrees F. In a medium mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well. Make a well in the center of your dry ingredients and add your oil or butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining. Pour the batter into the prepared pan and bake for 20-25 minutes until the top is a deep golden brown and a toothpick inserted into the center comes out clean. Serve hot.



# Gravy

## INGREDIENTS

- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 cup turkey pan drippings
- 2 cup low-sodium chicken broth  
(or turkey stock)
- Kosher salt
- Freshly ground black pepper
- 1 teaspoon freshly minced thyme
- 1 teaspoon freshly minced sage

## DIRECTIONS

In a small saucepan over medium heat, melt butter. Whisk in flour and cook until golden, 1 minute, then whisk in pan drippings. Bring mixture to a boil, then reduce heat and simmer gently until slightly thickened. Stir in fresh herbs, then whisk in 1 cup broth and return mixture to a simmer. Season with salt and pepper. Simmer 10 minutes, gradually adding more broth if gravy is too thick. Adjust seasoning.



# Dinner Rolls

## INGREDIENTS

- Sister Schubert's Dinner Rolls
- Butter

## DIRECTIONS

Preheat oven to 350°F. Remove desired number of frozen rolls from bag.

Brush tops of rolls with butter or topping of your choice.

Place frozen rolls on baking sheet on middle rack of oven.

Heat in pre-heated oven for 5-10 minutes or until desired browning has occurred on top and bottom.





# Tiramisu

## INGREDIENTS

- 1 ½ cups heavy whipping cream
- 8 ounce container mascarpone cheese (room temperature)
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 ½ cups cold espresso
- 3 Tablespoons coffee flavored liqueur (optional)
- 1 package Lady Fingers, Savoiardi brand
- Cocoa powder for dusting the top

## DIRECTIONS

Add whipping cream to mixing bowl and beat on medium speed with electric mixers (or stand mixer). Slowly add sugar and vanilla and continue to beat until stiff peaks. Add mascarpone cheese and mix just until combined. Set aside. Add coffee and liqueur to a shallow bowl. Dip the lady fingers in the coffee and lay them in a single layer on the bottom of an 8x8" or similar size pan. Smooth half of the mascarpone mixture over the top. Add another layer of dipped lady fingers. Smooth remaining mascarpone cream over the top. Dust cocoa powder generously over the top. Refrigerate for at least 3-4 hours or up to overnight before serving.



# Irish Soda Bread

## INGREDIENTS

- 1  $\frac{3}{4}$  cups buttermilk
- 1 large egg (optional)
- 4  $\frac{1}{4}$  cups all-purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 5 tablespoons unsalted butter, cold and cubed
- Optional: 1 cup raisins

## DIRECTIONS

Preheat oven to 400°F. Use a regular baking sheet and line with parchment paper. Whisk the buttermilk and egg together. Set aside. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter. Stir in the raisins. Pour in the buttermilk/egg mixture. Gently fold the dough together until dough it is too stiff to stir. Pour crumbly dough onto a lightly floured work surface. With floured hands, work the dough into a ball as best you can, then knead for about 30 seconds or until all the flour is moistened. Transfer the dough to the prepared skillet/pan. Score the dough with a slash or X about  $\frac{1}{2}$  inch deep. Bake until the bread is golden brown and center appears cooked through, about 45-55 minutes. Remove from the oven and allow bread to cool for 10 minutes, then serve!



# Apple Crisp

## INGREDIENTS

- 6 golden delicious apples, peeled and chopped (other varieties can be used, can also be sliced)
- 2 tablespoons granulated sugar
- 1  $\frac{3}{4}$  teaspoons ground cinnamon, divided
- 1  $\frac{1}{2}$  teaspoons lemon juice
- 1 cup light brown sugar
- $\frac{3}{4}$  cup old fashioned oats
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{2}$  cup cold unsalted butter, diced into small cubes
- pinch of kosher salt

## DIRECTIONS

Preheat oven to 350°F. Butter an 8×8 baking dish, or spray with non-stick cooking spray. Set aside. In a mixing bowl, add chopped apples, granulated sugar,  $\frac{3}{4}$  tsp of the cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter). Use a pastry cutter to cut the butter into the oat mixture. Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly. Serve warm and enjoy!





Great food makes  
great memories...













Family, Friends ... and Food!

