

Main Dishes

Poultry

Thanksgiving Dinner

I like to make leftover meals (TV dinners) and serve them the next day enjoying the dinner again

TURKEY
FILLING
SWEET POTATOES
CRANBERRY SAUCE
DANDELION WITH BACON DRESSING

CORN
LIMA BEANS
PEAS

HOMEMADE BREAD
MOM'S PUMPKIN PIE



TURKEY: (Cooking Suggestions for Turkey) are attached to this recipe.

FILLING: Make 4 cups mashed potatoes. Sauté 1/4 cup onion and 1/4 cup celery in 2 Tb. butter and add to mashed potatoes. Cube 4 slices toasted bread, 2 Tb. diced fresh parsley, and 1 egg; add to potatoes. Add salt and pepper to taste and blend. Pour potato mixture into greased casserole dish and bake in 350 degree oven for 1 hour. Baste with essences of turkey.

Yield: 6 servings.

Use this basic recipe and increase the ingredients to accommodate a larger group.

SWEET POTATOES: Peel 3 large sweet or yam potatoes and slice into 1-inch pieces. Cover with salted water and cook until potatoes are tender. Pour off water, add 1/2 cup brown sugar and 2 Tb. butter. Spoon mixture into serving dish and keep warm until dinner is complete. You can also try my Sweet Potatoes With Apple recipe found in this cookbook.

CRANBERRY SAUCE: Use the Cranberry Sauce found in most supermarkets; chill and slice. You can also try my Cranberry Conserve recipe found in this cookbook.

DANDELION WITH BACON DRESSING: Endive or any lettuce can replace the dandelion and the dressing is found in this cookbook under Endive Bacon Dressing.

VEGETABLES: I use a 16 oz. package of frozen corn and frozen peas and add 2 Tb. Butter; salt and pepper to taste. The microwave makes this very easy to prepare. Frozen lima beans are always a part of our Thanksgiving meal and in addition to the butter, salt and pepper, add 1/4 cup evaporated milk. Mix the corn with the lima beans and you have German Succotash.

HOMEMADE BREAD: With the invention of the bread machine, you can make a combination of many breads. Look under my Bread Machine recipes for some ideas.

MOM'S PUMPKIN PIE: A Thanksgiving Dinner is not complete without my Mother's Pumpkin Pie. This recipe is found in this cookbook, too.

JACQUELINE'S COOKBOOK