



Happy Thanksgiving

4-H Cooking in the
Kitchen: *Thanksgiving*
Edition

Fall 2018

Chex Party Mix

Ingredients

- 6 cups Chex cereal
- 1 cup Cheerio cereal
- 1 cup peanuts or mixed nuts
- 1 cup mini pretzels
- 3 tbsp. melted margarine
- ¼ tsp. garlic salt
- ¼ tsp. onion salt
- ¼ tsp. celery salt
- ½ cup goldfish crackers
- 2 tsp. lemon juice
- 4 tsp. Worcestershire sauce

Instructions

1. Preheat oven to 250 degrees.
2. In large bowl, combine and mix all cereals, pretzels, nuts, and goldfish.
3. In a small bowl mix melted margarine, lemon juice, Worcestershire sauce and all seasoning salts.
4. Pour margarine mixture over cereal mixture.
5. Place cereal in a 13x9x 2 inch baking pan.
6. Bake at 250 degrees for 45 minutes- stir every 15 minutes.
7. Let cool and serve.

Thanksgiving Turkey Brine

Ingredients

- 1 cup salt
- 1 cup brown sugar
- 2 oranges, quartered
- 2 lemons, quartered
- 6 sprigs of thyme
- 4 sprigs of rosemary

Instructions

1. Dissolve salt and brown sugar in a 2 gallon bucket of cold water in a non-reactive container. Ex. Large clean bucket or cooler.
2. Add oranges, lemon, thyme, and rosemary.
3. Soak the turkey in the brine solution for a minimum of 4 hours and a maximum of 24 hours.

Source: <https://www.justapinch.com/recipes/main-course/turkey/citrus-and-herb-brined-roasted-turkey.html>

Slow-Cooker Sweetpotato Casserole

Ingredients

- ¾ cup packed brown sugar
- 2 tbsp. butter
- 1 tbsp. pumpkin pie spice
- 1 tsp. salt
- 1 tbsp. water
- 1 tbsp. vanilla
- 3 ½ lb. sweet potatoes, peeled and diced into 1/2 inch cubes
- 2 cups miniature marshmallows

Instructions

1. Spray oval 5-quart slow cooker with cooking spray.
2. In large microwavable bowl, mix brown sugar, butter, pumpkin pie spice, salt and water. Microwave uncovered on high 1 ½ minutes, stirring once. Stir in vanilla. Add sweet potatoes; stir to coat thoroughly.
3. Pour mixture into slow cooker. Cover; cook on high heat setting for 3 ½ to 4 hours. Reduce to warm heat setting until ready to serve.
4. Stir mixture; top with marshmallows and cover for 1 to 2 minutes or until marshmallows melt slightly.

Source: <https://www.pillsbury.com/recipes/slow-cooker-sweet-potato-casserole/f7a859d6-c5e9-4f86-891c-dcea461a1104?p=1&position=RDPToolbarRAIL.Print>

Crockpot Green Bean Casserole

Ingredients

- 2- 10.75 oz. cans cream of mushroom soup
- 3-14.5 oz. cans of green beans drained
- 1/3 cup milk
- 6 oz. can French fried onions

Instructions

1. Spray oval 5-quart slow cooker with cooking spray.
2. Gently mix together soups, green beans (drained) and milk until well blended.
3. Pour green bean mixture into crockpot and spread evenly.
4. Cover and cook on low for 2-3 hours.
5. Sprinkle French fried onions on top before serving.

Source: <https://www.recipesthatcrock.com/crock-pot-green-bean-casserole/>

“Clover” Yeast Rolls

Ingredients

- 4 1/2 cup flour
- 1 1/2 cup water (130°F)
- 1 tbsp. rapid rise yeast
- 1 egg
- 1/3 cup nonfat dry milk
- 2 tbsp. butter
- 1/4 cup sugar
- 1 tsp. salt
- Cooking spray

Instructions

1. In a gallon zippered plastic bag, mix 1 1/2 cups flour, yeast, dry milk, sugar and salt.
2. Add water, egg, and butter. Seal and blend ingredients.
3. Add 1 1/2 cups flour and work until well blended.
4. Add remaining flour, knead until dough doesn't stick to the bag.
5. Turn dough out onto lightly floured surface. Knead 15-20 times until smooth and elastic.
6. Spray with cooking spray; cover with plastic wrap; let rest 10 minutes or until dough passes ripe test. Punch down.
7. Shape dough into small balls, small enough that 3 balls of dough can fit into one muffin pan slot. Cover with plastic wrap; let rise in a warm, draft free place until doubled in size, about 20-30 minutes.
8. Bake at 375 °F for 12-15 minutes. Remove from pan and drizzle with glaze.

Source: Summit County Extension Office/ Utah State University

Uncle David's Old-Fashion Pecan Pie

Ingredients

- 1- 9" deep pie crust
- ½ cup of unsalted butter
- ¼ cup all-purpose flour
- 2 1/8 cups of brown sugar
- ½ tsp. salt
- 6 tbsp. sweet condensed milk
- 3 large eggs
- 2 tsp. vanilla extract
- 1 ½ cups whole pecans

Instructions

1. Preheat the oven to 375°F. Roll out the pastry and place it in a greased 9" pie plate. Flute the edges decoratively.
2. Melt the butter and set it aside to cool.
3. In a large bowl, mix together the flour, sugar, and salt.
4. Add the milk and eggs and beat well.
5. Stir in the vinegar, vanilla, and flavoring, if using, then the butter and nuts.
6. Pour the mixture into the crust and bake for 47 to 50 minutes. When done, the top will be puffed up and set, and the center should just barely wobble when you jiggle the pan.
7. Remove from the oven (the pie will finish setting up as it sits) and cool completely before slicing.

Source: <https://www.kingarthurflour.com/recipes/old-fashioned-pecan-pie-recipe>

Classic Pecan Pie

Ingredients

- 1- 9" deep pie crust
- 1 cup Karo light or dark corn syrup
- 3 eggs
- 1 cup sugar
- 2 tbsp. butter, melted
- 1 tsp. vanilla extract
- 1-1 ½ cups pecans

Instructions

1. Preheat oven to 350°F.
2. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust.
3. Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving.
4. *To use prepared frozen pie crust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.
5. RECIPE TIPS: Pie is done when center reaches 200°F. Tap center surface of pie lightly - it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is overbrowning, cover edges with foil.
6. High Altitude Adjustments: Reduce sugar to 2/3 cup and increase butter to 3 tablespoons. Reduce oven temperature to 325°F.
7. VARIATION: coarsely chopped walnuts may be substituted for pecans to make a walnut pie.

Source: http://www.karosyrup.com/Recipe/Classic_Pecan_Pie

“Leftover” Thanksgiving Egg Rolls

Ingredients

- 6 Eggroll wrappers
- 1 c. leftover turkey, shredded
- 1 c. leftover mashed potatoes
- 1 c. Leftover cranberries
- 1 c. leftover stuffing
- vegetable oil
- 1/3 c. Leftover gravy, for dipping

Instructions

1. Place an egg roll wrapper on a clean surface in a diamond shape and spread a thin layer of cranberries. Next add a couple tablespoons of mashed potatoes, then stuffing, and then turkey. Fold up bottom half and tightly fold in sides. Gently roll, then seal fold with a couple drops of water. Repeat with remaining leftovers.
2. In a large skillet over medium heat, heat remaining oil (it should reach 1" up the side of pan) until it starts to bubble. Add egg rolls and fry until golden, 1 minute per side. Transfer to a paper towel-lined plate to cool slightly.
3. Serve with heated gravy.

Source: <https://www.delish.com/cooking/recipe-ideas/recipes/a56769/thanksgiving-egg-rolls-recipe/>