



FAMILY FAVORITES

THANKSGIVING

COOKBOOK



By Denise Oviedo

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ABOUT ME

Hi! I'm Denise and I share easy to make recipes at addicted2recipes.com.

Thanksgiving has always been a favorite holiday of mine and it is one I start getting ready for WEEKS in advance! It's not uncommon for me to make turkey and dressing a couple of times before Thanksgiving just to create new recipes and test leftover recipes.

No matter how many times I have it each year, I never get tired of a traditional Thanksgiving meal. NEVER! A couple of these recipes are our family tradition and some are newer ones that have become tradition.

I hope you enjoy these recipes as my family and I do.



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Thanksgiving Dinner Recipes

Family favorite recipes the
entire family will love.



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Harvest Salad



8 servings



1 hour 55 minutes

Ingredients

2 Sweet Potatoes,
peeled and cubed
1 lb Brussel Sprouts,
stems cut off and cut in half
Olive oil
Salt and pepper, to taste
Mixed Greens
Green apple, cored and diced
Pecans
Dried Cranberries
Sunflower seed kernels

Maple Dijon Vinaigrette:


6 Tbsp Olive oil
2 Tbsp Balsamic vinegar
2 Tbsp Pure Maple syrup
2 tsp Dijon mustard
Salt and pepper, to taste


Directions

1. Preheat oven to 400 degrees
2. Place cubed sweet potatoes and Brussel Sprouts on a parchment lined baking sheet. Drizzle with olive oil and season with salt and pepper. Toss to combine.
3. Bake for 20 - 25 minutes or until crispy
4. Prepare salad by adding the following to a Salad Bowl - Mixed greens, apple, pecans, dried cranberries, sunflower seed kernels, sweet potatoes and Brussel sprouts.
5. Make Maple Dijon Vinaigrette by adding all dressing ingredients in a small mason jar and mix to combine.
6. Drizzle over salad.



Spatchcock Heroine Turkey

 8 servings

 1 hour 55 minutes

Ingredients

1 - 12lb turkey, defrosted
2 Tbsp kosher salt
1/2 c olive oil
Juice from 1 lemon
10 Thyme stems
2 Tbsp minced garlic
2 tsp black pepper
Handful of Parsley, chopped
Optional: Celery and Onion

Directions

1. Remove the backbone from the turkey. Place turkey breast side up and push down to flatten turkey.
2. Pat dry turkey and season liberally with kosher salt.
3. Mix all remaining ingredients, except parsley, until combined and rub all over the turkey.
4. Sprinkle parsley on turkey and place in a large container to marinate.
5. Cover and refrigerate 48 hours, turning once during the half way mark.
6. Preheat oven to 350 degrees.
7. Place turkey in a roasting pan -- setting it on a bed of cut onions and celery or on a roasting rack.
8. Place roasting pan in the oven for 45 minutes, rotating pan once during cooking time. After 45 minutes, increase the temperature to 375 degrees and start brushing the juice from the turkey all over the skin every 15 minutes, rotating the pan as you do this. Cook until thickest part of thigh reaches 175 degrees with a meat thermometer.



Southern Cornbread Dressing

 6 servings  1 hour 15 minutes

Ingredients


2 packages cornbread mix
(make according to instructions)
3 Tbsp butter
1 c onion, chopped
1 c celery, chopped
1 can cream of mushroom
2 c chicken stock
1 Tbsp Salt, or to taste
1 Tbsp Black pepper, or to taste
1 tsp poultry seasoning


Directions

1. Bake cornbread according to package instructions.
2. Once you are ready to make the dressing, preheat oven to 350 degrees.
3. Add butter to a medium sauté pan. Let melt. Add celery and onion. Season with salt and pepper. Add about 2 Tbsp of chicken stock and let cook for 5-7 minutes. Set aside.
4. Crumble baked cornbread into a large mixing bowl. Add celery, onion and butter mixture. Pour in cream of mushroom and remaining chicken stock. Mix together. Season with salt, pepper and poultry seasoning.
5. Taste and add more salt and pepper as needed.
6. Pour mixture into a 9x13 pan. Bake uncovered for 40-45 minutes.
7. Note: if you have the giblets from the turkey, boil them until cooked. Chop up and place in the dressing.



Rudy's Creamed Corn

 6 servings

 3 hours 15 minutes

Ingredients

16 oz frozen whole kernel corn
6 oz cream cheese, cubed
1/2 cup heavy whipping cream
2 Tbsp sugar
4 Tbsp unsalted butter
Fresh ground black pepper
1/2 tsp salt

Directions

1. Using a crockpot, place corn on the bottom.
2. Add cream cheese, whipping cream and sugar on top.
3. Dice the butter and add to the mixture.
4. Season with salt and pepper. Mix to combine.
5. Cover and cook on low heat for 3 hours until creamy, stirring occasionally.



Bacon Green Bean Casserole

 6 servings  45 minutes

Ingredients

4 slices bacon,
cut into 1 inch slices
1/4 c white onion, chopped
1/2 c water
1 Tbsp sugar
1/4 tsp black pepper
2 – 14.5 oz cans cut green beans, drained
1 – 10 3/4 oz can Cream of Mushroom soup
1 – 6 oz container French Fried Onions

Directions

1. Preheat oven to 350 degrees.
2. In a large sauté pan, cook bacon until almost done, stirring to ensure bacon doesn't burn. Add onions and sauté for about 5 minutes until onions are browned.
3. In a small bowl, add water, sugar and pepper. Whisk together then add to bacon and onion mixture. Add beans to pan and mix together.
4. Pour in cream of mushroom to the pan and half the fried onions. Stir together to combine then take off the heat.
5. Pour in a casserole dish and cook for 25 minutes. Pull dish out and mix around then add the remaining fried onions on top. Cook for an additional 5 minutes.



Candied Yams Casserole

 4 servings  35 minutes

Ingredients


- 1 large yam, peeled and diced into large chunks
 - 1 1/2 Tbsp butter
 - 2 Tbsp sugar
 - 2 Tbsp brown sugar
 - 1-2 Tbsp milk
 - 1 tsp ground cinnamon
 - 1 Tbsp corn syrup
 - Mini marshmallows
 - 1 – 20 oz can pineapple chunks, drained
-


Directions

1. Preheat oven to 350 degrees.
2. Place enough water in a medium sauce pan to cover yams. Place on stovetop and bring to a boil. Add yams and cook for 15 minutes or until the yams are fork tender.
3. Once yams are finished cooking, drain and add to mixing bowl. Add in butter, sugars, 1 Tbsp milk, corn syrup, and cinnamon. Use a masher and mash yams. If more milk is needed, add up to another 1 Tbsp.
4. Drain pineapple chunks. Evenly distribute among four 8 oz Mason Jars.
5. Divide yam mixture among the four mason jars. Top with a handful of mini marshmallows. (Reminder: the marshmallows will expand so don't put too many on top.)
6. Place in the oven for 8-10 minutes until marshmallows are brown. Turn halfway through if one side is getting browner than the other.



Miss Robbie's Candied Yams

 8 servings

 1 hour 10 minutes

Ingredients


4 large sweet potatoes
8 tablespoons margarine
1 c sugar
1 tsp ground nutmeg
1 tsp ground cinnamon
2 c water


Directions

1. Peel sweet potatoes and cut them in half lengthwise. Cut into $\frac{3}{4}$ inch slices.
2. In a large pot, melt butter over medium heat. Add sugar, nutmeg, cinnamon, and water. Bring mixture to a boil. Toss in sweet potatoes and stir to mix. Reduce heat to low and cover.
3. Cook for 45 minutes or until potatoes are cooked.
4. Remove potatoes from pot and place in serving dish.
5. To thicken syrup, cook over medium heat stirring occasionally until thickened. (Sauce will thicken as it sits so don't thicken too much.)



Lime & Pineapple Ambrosia

 6 servings

 4 hours 15 minutes

Ingredients

1/4 c sour cream
1 – 3 oz package lime Jell-O
1 – 8 oz container Lite Cool
Whip
1 – 15.5 oz can crushed
pineapple, drained
1 c sweetened coconut
1-2 c mini marshmallows
(depending on how much you
like marshmallows)

Directions

1. In a large mixing bowl add sour cream, Jell-O and Cool Whip. Mix together to combine until all the lime Jell-O is incorporated.
2. Add pineapple, coconut and marshmallows and fold in.
3. Place in the refrigerator for at least four hours, but preferably overnight.



Pumpkin Dump Cake

 8 servings  1 hour 10 minutes

Ingredients

- 1 - 15oz can Pumpkin Puree
- 2 eggs
- 1 - 14oz can sweetened condensed milk
- 3/4 c evaporated milk
- 1 Tbsp pumpkin pie spice
- pinch of salt
- Crumb topping:
 - 1 spice cake box mix
 - 1/2 c unsalted butter, melted
 - 1/3 c chopped pecans
 - 1/3 c old fashioned oats
 - 1/2 tsp pumpkin pie spice

Optional topping on
finished cake:
Salted Caramel
Whipped cream

Directions

1. Preheat oven to 350 degrees.
2. In a mixing bowl, dump pumpkin puree, eggs, both milks, pumpkin pie spice and salt. Mix together with a spatula until thoroughly combined.
3. Dump into a 9 inch pie plate or 9x13 cake pan.
4. Mix together cake mix, melted butter, pecans, oats and pumpkin pie spice. I use a fork to mix together until a crumble forms.
5. Sprinkle crumb mixture over top of the pie filling (if using a pie plate, you may only use about 3/4 of crumb mixture).
6. Bake in oven for 50 minutes.
7. Top individual pieces with whipped cream and salted caramel.



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Turkey & Dressing Tamales

 servings vary  3 hours

Ingredients

- 1 – 5 lb bag prepared masa
 - 1 lb. lard, melted
 - 2 Tbsp chilli powder
 - 1 Tbsp garlic powder
 - 1 Tbsp salt
 - 1 Tbsp pepper
 - 2 tsp poultry seasoning
 - 1/2 – 2/3 broth
 - For filling:
 - Leftover roast turkey
 - Turkey gravy
 - Salt and pepper
 - Turkey broth
 - Cornbread Dressing
 - 1 bag corn husks
 - For topping:
 - Gravy
 - Cranberry sauce
-

Directions

1. Place corn husks in the sink and fill with hot water. Soak for at least 30 minutes.
2. In a large mixing bowl, add masa, melted lard and spices.
3. Gradually add warm broth to the mixture.
4. Mix with your hands to incorporate all the spices into the masa. If you think you are done, mix some more. You don't want any lumps.
5. You want your masa to have the same texture as creamy peanut butter. Add more broth as needed to get to peanut butter texture consistency.
6. To prepare filling, shred turkey and cut into bit size pieces. Add leftover turkey to large sauté pan and heat. Add heated turkey to large mixing bowl. Add in gravy, spices and broth until you get a wet turkey mixture. You don't want it to wet but you do want it to be flavorful and moist.
7. Heat up leftover cornbread dressing.
8. Drain your corn hucks.



Turkey & Dressing Tamales Cont...

 servings vary  3 hours

Directions Continued

1. Using a tamale spreader, start spreading masa on the shucks.
2. Once masa is on the shuck, take a bit of turkey and place down the middle. Add some cornbread dressing on top of the turkey.
3. Take one side of corn husk and roll over the filling then roll again to form the tamale. Take bottom and fold under to secure in place.
4. Set tamale aside.
5. Once you have completed making the tamales, take a piece of cooking twine and cut some string. You will place six tamales together and tie the string around them to hold them together easier when you place them in the steamer.
6. Fill a steamer pot with water to just below the steamer insert. Place the steamer insert in the pot. Place tamales standing up with open end facing up in the pot. Take a dish towel and soak it in water. Place the dish towel over the tamales and around the tamales to keep them from touching the pot. Turn heat to high and bring water to a boil. Once water starts to boil, reduce heat to simmer, cover and steam tamales for 1 1/2 hours.
7. Allow tamales to cool for 5 minutes before eating.
8. Top with turkey gravy and cranberry sauce.
9. If freezing the tamales, allow tamales to cool completely. Tear enough foil to wrap six tamales at a time. I usually double wrap my tamales.

*Note: Masa makes about 5 dozen tamales. This is worth making a turkey breast or another turkey to have turkey and dressing tamales throughout the year. Servings vary depending on how much leftovers you have



Turkey Bake Muffins

 8 servings  23 minutes

Ingredients

1 1/2 c prepared cornbread dressing
1 cups cubed cooked turkey
1/2 cup gravy
1 can 8 count
Pillsbury Grands Biscuits

Optional:
Cranberry Sauce
Gravy

Directions

1. Preheat oven to 350 degrees.
2. In a saucepan, add stuffing, turkey and gravy. Heat to boiling over medium-high heat, stirring occasionally.
3. Separate dough into single biscuits and press to thin out.
4. Spray muffin tin with Pam spray.
5. Place individual dough into muffins and press up along the sides.
6. Place turkey and stuffing mixture into cups.
7. Bake according to package instructions.
8. Optional: Top with Cranberry sauce and gravy



Cornbread Dressing Waffles

 servings vary  10 minutes

Ingredients

Cornbread dressing
Roast turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Cooking spray

Directions

1. Turn your waffle iron on and heat up until ready to use. Spray generously on top and bottom with cooking spray
2. Warm up your cornbread dressing and mashed potatoes in the microwave. You just want the dressing warm enough to hold together. Warm the turkey in a skillet on the stove.
3. Place enough dressing in the waffle iron to cover the entire surface (or just around the middle if only for one person). Close and cook for 4-5 minutes. Use a spatula and carefully remove from the waffle iron and place on a plate.
4. Top with turkey, mashed potatoes and drizzle gravy over the top.
5. Serve with cranberry sauce.



Turkey & Dressing Crunchwrap

 servings vary  20 minutes

Ingredients

Leftover Turkey
Leftover Cornbread Dressing
Leftover Yams or
Mashed Potatoes
Cranberry Sauce
Gravy
Tortillas, Burrito size



Optional:
Cranberry Sauce
Gravy

Directions

1. Heat leftovers and warm tortillas in microwave.
2. Make a circle in the middle of a tortilla with leftovers - starting with turkey and ending with turkey. Fold up tortillas to form a crunchwrap.
3. Heat skillet over medium heat. Place tortilla folded side down into hot skillet. Let heat until tortilla starts to brown then flip and repeat process.
4. Serve with gravy and cranberry sauce.



Thanksgiving Pizza

 servings vary
  15 minutes

Ingredients

Naan Bread
 Gravy
 Roast Turkey
 Cornbread dressing
 Mashed Potatoes
 Green Bean Casserole
 (optional)
 Mozzarella Cheese
 Cranberry Sauce

Directions

1. Preheat oven to 425 degrees.
2. Brush gravy on Naan bread.
3. Top with turkey and dollops of dressing and mashed potatoes. Optional to add dollops of green bean casserole.
4. Sprinkle mozzarella cheese.
5. Top with dollops of Cranberry sauce.
6. Place on baking sheet and cook for 12 minutes.



Thanksgiving Baked Potato

 servings vary  1 hour 15 minutes

Ingredients

Russet Potato
Roast Turkey
Cornbread dressing
Creamed Corn
Gravy
Cranberry Sauce

Directions

1. Preheat oven to 400 degrees.
2. Wash potato and poke holes with a fork.
3. Rub olive oil and salt all around potato then wrap in foil.
4. Place in oven and bake for 1 hour or until fork tender.
5. Top with reheated turkey, dressing, creamed corn, and gravy.
6. Top with dollops of Cranberry sauce.

Notes:
