THANKSGIVING hosting guide and menn













www.iheartnaptime.net











I love this time of year when our families gather together around the dinner table.

After hosting many Thanksgiving dinners, I have picked up a few tips for a less stressful day in the kitchen. It just takes some planning and organization!

Don't forget to utilize my Thanksgiving cooking schedule template below to plan out when dishes need to be prepped, go into the oven or reheated. (page 9)

Also, plan for leftovers. I always purchase a few disposable containers and send some leftovers home with guests.

And don't forget to have fun. I always love to turn on some music or a hallmark movie while I bake! Enjoy the process! You're on your way to a successful Thanksgiving!

Take a deep breath. You've got this!









Beverages (pick 1) □ Thanksgiving Punch □ Holiday Sangria Mocktail



Bread (pick 1) □ Lion House Rolls □ Dinner Rolls



Appetizers (pick 1-2)

- □ Turkey Veggie Tray
- □ Cranberry Meatballs
- □ Classic Cheese Ball
- □ Charcuterie Board



Salad (pick 1-2) □ Raspberry Jello **Pretzel Salad** Pear Salad □ Cranberry Salad



Side Dishes (pick 2-3)

- □ Fresh Green Bean Casserole
- □ Creamed Corn
- □ Cheesy Potatoes



Desserts (pick 2)

□ Mashed Potatoes

□ Sweet Potato Casserole

□ Pumpkin Pie □ Pumpkin Cake Pecan Pie □ Apple Pie □ Turkey Oreo Balls

Tap anything highlighted in orange, to take you to the recipe.

More Thanksgiving Menu Ideas



□ Oven Roasted Turkey □ Crockpot Spiral Ham

THANKSGIVING TIMELINE

1-2 WEEKS AHEAD

- □ Finalize your Thanksgiving menu 2 weeks ahead. Accept any help offered! I love to have each guest bring a side (like a fruit platter or salad) and their favorite pie.
- □ Inventory your pantry, serving utensils and baking dishes to see if you need to pick up an extra pie server or two.
- \Box Clean out the fridge and make a list of what is needed.
- □ Print out your recipes or bookmark them. I like to print everything out and keep it in a binder, or put them on a Pinterest board.
- □ Shop for non-perishable items (think canned goods, flour, sugar, butter, the turkey and ham).

4-5 DAYS AHEAD

- □ Make the pie crust and place in the refrigerator (you could also freeze 2-4 weeks ahead).
- □ Thaw a 15-20 pound turkey in the refrigerator 4-5 days in advance. Find my thawing guide here.
- □ Make an oven schedule. That way you know exactly what needs to go in and when. You can cook your mashed potatoes and stuffing in a slow cooker to save room!

2-3 DAYS AHEAD

- □ For the stuffing: Cut up your bread for stuffing and dry in the oven. Cook your sausage and veggies.
- □ Make any dressings for salad or **cranberry sauce** or **orange butter** and store in the refrigerator.
- \Box Cook yams if making sweet potato casserole. Mash and store in the refrigerator.
- \Box Shop for fresh produce, herbs, flowers or anything else you need.
- □ Make ahead your **turkey gravy** using a stock. Store in the refrigerator. The day of you can reheat on the stove and add some turkey drippings.

2 DAYS AHEAD

- \Box Wash and cut your produce.
- □ Set out all your serving platters, bowls and serving utensils. I like to label each baking dish with a sticky note on how I will use it on Thanksgiving.
- □ Gather all the ingredients you'll need for your turkey and set in your roaster so it's ready to go.

1-2 DAYS AHEAD

- \square Set your table and write out name tags or labels.
- \square Finish making the stuffing. Cover and refrigerate (wait to bake until the day of).
- □ Make jello salad. Store in the refrigerator.
- \Box Finish making the stuffing. Cover and refrigerate (wait to bake until the day of).
- □ Make your pies. Refrigerate any cream or pumpkin pies. Leave the fruit pies on the counter (so the crust doesn't get too soft).
- □ Brine your turkey if you are using a **brine**. Figure out how long your turkey will need to cook based on weight.
- □ Make your rolls the night before (then store in covered container once cooled). If you have a second oven, you can roll and do the 2nd rise overnight.

THANKSGIVING COOKING TIMELINE (DAY-OF)

- □ 10 AM Put on some good music, your apron and comfy shoes!
- □ 10:15 Unload the Dishwasher so it's ready to go. Gather your family to help!
- □ 10:30 AM Prep any appetizers (store anything perishable in refrigerator)
- □ 11:30 AM Prepare turkey for cooking (do this about 4-5 hours before serving dinner) and set at room temperature.
- □ 11:45 AM Cut up potatoes and set in water or in the slow cooker.
- □ 12:15 PM Cook turkey according to the chart and how much it weighs. It will take about 13-15 minutes per pound (about 3 hours for a 15 pound turkey)
- \Box 2 PM Set out butter for rolls, so it's softened
- 2:30 PM Remove premade stuffing and sweet potato casserole and let sit on the counter for 30 minutes. Then bake about an hour before serving dinner.
- \square 3 PM Cook mashed potatoes and any frozen veggies
- □ 3:30 PM Place butter, jam, cranberry sauce, etc on table
- □ 3:15 PM Remove turkey from the oven and cover with foil to rest (30 minutes before serving).
- \Box 3:20 Place anything in the oven that needs to cook or reheat.
- □ 3:30 PM Warm gravy on stove.
- \hfill 3:45 PM Fill drink glasses and set out any appetizers.
- \Box 3:50 Place rolls in oven at 200°F for 5-7 minutes to warm. Then place in baskets.
- □ 4 PM place turkey on a platter or slice if you prefer (cover with foil). Then place on table with gravy in a gravy bowl.





Note: This guide assumes the meal is planned for around 4:00 PM. If you're planning a different time, adjust accordingly.

HELPFUL ARTICLES



How to Thaw a Turkey



How to Carve a Turkey



Best Thanksgiving Side Dishes



Thanksgiving Appetizers



THANKSGIVING DAY KITCHEN TOOLS

Visit my Amazon List Thanksgiving Favorites



thanksgiving PRINTABLES

thanksgiving MENUPLAN

APPETIZERS

ENTRÉES

SIDE DISHES

DESSERTS





TWO DAYS BEFORE	DAY BEFORE
THANKSGIVING DAY	
7AM	
8AM	
9AM	
10AM	
11AM	
12PM	
1PM	
2PM	
3PM	
4PM	
5PM	



rour favorite THANKSGIVING RECIPES



Thanksgiving Punch

2 gallons apple cider (not spiced)

6-12 ounces caramel flavoring syrup (I like Torani), add more to taste

1-2 teaspoons pumpkin pie spice

Optional: Cinnamon sticks, Sliced apple circles

Instructions



1. Pour apple cider (all but 1/4 of the 2 gallons) into a drink dispenser. Add 6-12 ounces of the caramel syrup.

2. Whisk in 1-2 teaspoons pumpkin pie spice. Some of the spice may float to the top, but whisk again right before serving. Taste and add more pumpkin spice, if desired.

3. Serve. Serve chilled, at room temperature, or warm. Stir occasionally to keep the flavors equally distributed. Add cinnamon sticks and sliced apples to the punch just before serving, if using.

More Recipe Tips: <u>www.iheartnaptime.net/thanksgiving-punch/</u>

Holiday Sangria Mocktail

24 ounces cranberry juice 24 ounces sparkling grape juice 1 orange , sliced ½ cup cranberries



Instructions

Combine all ingredients into a large punch bowl. Stir until combined.
 Store in the refrigerator until ready to serve. Pour into glasses and serve chilled. Add extra fruit or garnishes on top if desired.

More Recipe Tips: <u>www.iheartnaptime.net/holiday-sangria-mocktail/</u>



Turkey Veggie Tray

baby romaine lettuce
 stalk celery, sliced into 3-inch pieces
 english cucumber, sliced
 red bell pepper, sliced
 ounces carrots, sliced
 1-2 cups black olives



For turkey dip:

- 1 cup dill dip 1 yellow bell pepper 1 mini yellow pepper 2 candy eyes
- 2 baby carrots

Instructions

1. Wash and dry veggies. Wash vegetables, slice and allow to air dry. Gather a large oval or circle platter. Place the bowl for the veggie dip in the bottom center of the platter.

2. Then cut the bottom of the bell pepper off and place at the top of the bowl. Place two candy eyes on top and cut a little sliver from a red bell pepper to make the beak. Then slice the mini pepper in half for the wings. Next slice the carrot in half and carve out the feet. Then place onto the bottom of the bowl.

3. Start at the top of the plate and add the romaine lettuce all around the top. Then layer the celery and cucumber.

4. Next add the bell pepper and baby carrots. Place olives on the bottom of the platter and serve.

More Recipe Tips: <u>www.iheartnaptime.net/turkey-veggie-tray/</u>

Cranberry Meatballs

1 (32-ounce) bag frozen fully cooked meatballs (about 50)

1 (12-ounce) bottle chili sauce

1 (14-ounce) can jellied cranberry

1-2 Tablespoons light brown sugar (optional)

Instructions

 In a microwave-safe bowl, stir together a 12 ounce bottle of chili sauce and 1 can jellied cranberry sauce. Microwave 30 seconds. Stir. Add 1-2 Tablespoons brown sugar, if desired, for a sweeter flavor.
 Assemble in crockpot. In the bottom of a crockpot, add the meatballs. Pour sauce over the top and stir until coated in sauce. Cook on high for 2 hours or low for 4 hours.

3. Serve. Enjoy as an appetizer or serve over rice for a main dish. Top with sliced green onions or chopped cilantro, if desired.

More Recipe Tips: www.iheartnaptime.net/cranberry-meatballs/

Classic Cheese Ball Recipe

16 ounces cream cheese, softened

¼ cup green onions, chopped fine

1 Tablespoon ranch dressing dry mix (like Hidden Valley)

1/2 teaspoon dill, optional 1/2 cup pecans, chopped

Instructions

1. Mix 16 ounces cream cheese, 1/4 cup green onions and 1

Tablespoon dry ranch dressing mix with an electric mixer until smooth.

2. Place mixture on plastic wrap, cover and form into a ball.

Refrigerate for at least one hour.

3. Put 1/2 cup pecans on a plate. Remove from plastic wrap and roll in pecans until well-coated.

4. Place on a platter with crackers and serve. Enjoy!





How to Make a Charcuterie Board

Equipment needed: Large serving platter

Ingredients:

Meats (choose 3-5) 4 ounces salami variety 4 ounces prosciutto soppressata

Cheeses (choose 3-5) 4 ounces cheddar cheese 4 ounces gouda cheese 4 ounces manchego brie cheese rind goat cheese mozzarella balls

Crackers and Bread 1 cup multigrain crackers 1 french baguette, sliced thin breadsticks Fruit and Vegetables mini bell peppers sliced cucumber snap peas dried fruit berries pears Dips and Extras jam Honey vegetable dip green olives candied nuts pistachios rosemary sprigs



Instructions

1. Place the largest cheese and mini bowls onto a large board or platter. In individual small serving bowls, add the olives, red peppers, mozzarella balls or anything that has juices.

2. To make the board, start by thinking how you want it to look before placing anything. Then arrange each bowl, allowing enough space for meat, cheese, and vegetables to surround them, on a large platter.

3. Place the meat and salami on opposite ends of the platter, fanning the slices slightly outward (if space allows). Add the mortadella and prosciutto, either folded or in piles, away from the other meat. Position the cheese around the meat.

4. Arrange the fruits and vegetables in individual piles between the meat and cheese. Finally, add the crackers and bread (or on another serving board if there isn't enough room). Add the smallest ingredients last to fill in any empty spaces. Finish it off by adding some fresh sprigs of rosemary. Serve immediately.



Lion House Rolls

2 cups warm water (about 105°F) ²/₃ cup nonfat instant dry milk 2 Tablespoons active dry yeast ¹/₄ cup granulated sugar 2 teaspoons salt ¹/₃ cup softened butter, more for top 5-6 cups bread or all-purpose flour, more or less as needed

Oil 1 large egg



Instructions

1. In a large bowl of an electric mixer, combine 2 cup warm water and 2/3 cup milk powder and stir until the milk dissolves. Sprinkle 2 Tablespoons yeast on top, stir and then cover with plastic. Let it sit for 5 minutes, or until the yeast has started to proof.

2. Next add 1/4 cup sugar, 2 teaspoons salt, 1/3 cup butter, 1 egg and 2-3 cups of the flour. Using a mixer with a dough hook (can also stir with a dough whisk), mix on low speed. Then turn to medium speed and mix for 2 minutes.
3. Stop the mixer and add 2 more cups of flour and then mix on low speed until the ingredients are wet. Then turn the mixer on medium speed and mix for 2 minutes. Add approximately 1/2 cup of flour until the dough is soft and pulled away from the sides of the bowl. It should not be overly sticky or stiff.
4. Scrape the dough off the sides of the bowl. Turn the dough over in the bowl so it is covered with the oil (this helps prevent the dough from drying out). Cover with plastic and allow to rise in a warm place until doubled in size (about 1 hour).

Sprinkle the counter with flour or use a baking mat and put the dough on top. Roll out into a large rectangle. Brush with slightly melted butter if desired. Then cut into desired shaped rolls. For the lion house shape, divide dough into two and then roll each piece into a rectangle. Then cut smaller rectangles about 2×4". Then roll the dough up and place the tail on the baking sheet.
 Place on lightly greased baking pans. Let rise in a warm place until the rolls are double in size (about 45 minutes).

7. Bake at 350°F for 15 minutes or until the tops and bottoms are lightly browned. Brush with melted butter when taken out of the oven.

More Recipe Tips: www.iheartnaptime.net/lion-house-rolls/

Dinner Rolls

- 1 cup warm water (about 110°F)
- 1 ¹/₂ teaspoons active dry yeast
- 2 1⁄2 Tablespoons granulated sugar , divided

2 Tablespoons unsalted butter , melted, plus more for tops

 $1\frac{1}{2}$ teaspoons Kosher salt , or sea salt

1/4 cup milk

3 cups bread flour , plus more as needed

Shortening or butter , to coat dough ball



Instructions

1. In a small bowl, add 1 1/2 teaspoons yeast and 1/2 Tablespoon sugar. Pour 1 cup warm water (not too hot) over the yeast mixture and let it sit about 10 minutes, or until nice and foamy.

2. In the bowl of a stand mixer fitted with a bread hook (or dough hook), stir together 2 Tablespoons butter, the remaining 2 Tablespoons sugar, 1/4 cup milk, and 1 1/2 teaspoon salt. When your yeast mixture is ready, mix until combined.

3. Add 1 1/2 cups of flour. Add in 1/2 cup flour at a time and continue to mix on medium speed, until the dough is no longer sticking to the sides. You'll know it's ready when your fingers no longer stick to the dough but it's still soft.

4. Spread shortening or butter across the dough ball and sides of the bowl and cover the bowl with a warm towel. Set by the window and let rise for about 1 hour, or until it doubles in size.

5. When the dough has risen higher than the bowl, punch it down and place on a lightly floured surface. Knead the dough for 2 to 3 minutes.

6. Roll each section into 3 rolls (they should be about 60 grams each). Place into a buttered 9×13-inch pan.

7. Let the rolls rise again and once they have doubled, place them in the oven at 350°F for 15 minutes, or until golden brown and the center is cooked through. Remove from the oven and brush the tops with butter.

8. Sprinkle sea salt on top, if desired. Enjoy!



Raspberry Jello Pretzel Salad

Layer 1

6-7 cups pretzels

3⁄4 cup (12 Tablespoons) salted butter , melted

3 Tablespoons granulated sugar

Layer 2

12 ounces cream cheese , softened

³⁄₄ cup granulated sugar

1 (8-ounce) container Cool Whip , softened

Layer 3

2 cups water

2 (3-ounce) boxes raspberry jello

2 cups frozen raspberries

Instructions

1. Preheat the oven to 400°F. Butter a 9×13-inch baking dish and set aside

2. In a food processor or blender, pulse 6-7 cups pretzels until finely crumbled (about 1 3/4 cups crumbs). Stir in 3/4 cup butter and 3 Tablespoons sugar until combined. Press evenly into the baking dish. Bake for 8 to 10 minutes. Chill 30 minutes, or until cool.

3. In a medium bowl, beat 12 ounces cream cheese with an electric mixer. Add 3/4 cup sugar until combined. Mix in 8 ounces Cool Whip.

4. Drop by spoonful (about 8) over the top of the chilled crust. Carefully spread in an even layer, being sure to go all the way to the edges so the jello mixture doesn't leak through. You can use your finger with a paper towel to run along the edges to make clean lines. Chill 1 hour, or until set.

5. In a small saucepan, boil 2 cups of water and 2 – 3 ounces boxes of jello over medium-high heat. Stir for 2 minutes, or until the mixture is dissolved. Remove from the heat and stir in 2 cups of raspberries. Let sit for 5 to 10 minutes, until thickened slightly. Once the pot is cool enough to handle, I like to put it in the refrigerator for 10 to 15 minutes more.

6. When thickened slightly, pour evenly over the cream cheese mixture and chill for at least 2 hours, or until the jello is firm (I like to leave it overnight).7. Once the dessert is firm, slice and serve.



CRANBERRY SALAD

3 cups fresh cranberries , 12 ounce bag ²/₃ cup granulated sugar 20 ounce can crushed pineapple , drained 1 green apple , chopped 2-3 cups mini marshmallows 1-2 cups whipped cream , or cool whip *Optional:* 1/2 cup chopped pecans 1/2 cup shredded coconut



Instructions

 Mince cranberries: Crush 3 cups fresh cranberries with 2/3 cup sugar in a food processor or blender. Scrape down the sides and blend a few more seconds. You want the cranberries to be cut into small pieces, but not liquid.
 Chill. Move the cranberries to a large glass bowl. Mix in 20 can crushed pineapple. Then refrigerate for at least 1 hour, up to overnight.

3. Add cream. Drain any juices and then mix in 1 green apples and 2-3 cups marshmallows. Add the coconut and nuts if desired. Fold in 1-2 cups whipped cream.

4. Place salad in refrigerator for at least 30 minutes before serving. Add a few additional marshmallows on top if desired.

More Recipe Tips: <u>www.iheartnaptime.net/cranberry-salad/</u>

Pear Salad

6 to 8 cups spinach, arugula or spring mix 2 pears ¹/₃ cup pomegranate seeds (arils) 3 to 4 Tablespoons feta cheese (or gorgonzola) ¹/₄ cup balsamic vinaigrette (or red wine vinaigrette, more if desired) ¹/₂ cup candied pecans



Instructions

 Place the spinach in a large bowl. Slice the pear into thin slices and remove the pomegranate seeds. Then add on top of greens.
 Sprinkle the candied pecans, pomegranate seeds and feta cheese on top. Drizzle with the dressing just before serving. Toss the salad until combined.

More Recipe Tips: <u>www.iheartnaptime.net/pear-salad/</u>

SIDE DISHES

Fresh Green Bean Casserole

15 ounce can chicken broth

4 cups green beans , trimmed to 2-inch pieces

3 Tablespoons butter , I used salted

1/2 cup finely chopped onions

1-2 teaspoons minced garlic

10 ounce can cream of mushroom

⅓ cup milk

1 $\frac{1}{2}$ cups french fried onions , divided (more if desired)

 $\frac{1}{2}$ cup grated cheddar cheese , more if desired



1. Preheat the oven to 350°F. Butter a 1 1/2 quart casserole dish.

2. Heat 15 ounces chicken broth in a skillet over medium-heat. Add 4 cups fresh green beans and simmer for 7 minutes until tender crisp. You can also use water if preferred (the chicken broth just adds another depth of flavor). Drain extra liquid and dump into casserole dish.

 Add 3 Tablespoons butter and 1/2 cup chopped onions to skillet. Cook for 3 minutes. Then stir 1-2 teaspoons garlic and cook an additional 1-2 minutes.
 Add 10 ounces cream of mushroom soup and 1/3 cup milk. Let simmer a minute or two. Season with salt and pepper, to taste. Pour mixture into the casserole dish. Mix in 1/2 cup cheese and 1/2 cup fried onions.

5. Bake uncovered for 20 minutes. Stir and then add the remaining 1 cup fried onions to the top. Bake an additional 10 minutes, or until green beans are tender.

More Recipe Tips: www.iheartnaptime.net/green-bean-casserole/



Quick and Easy Creamed Corn

½ cup chopped onion (1 medium onion)
3 Tablespoons butter
2 packages frozen corn kernels (10 ounces each), thawed
1 teaspoon salt, or to taste
1 Tablespoon sugar
¼ teaspoon pepper, or to taste
1 cup heavy cream
½ cup whole milk
2 Tablespoons flour
¼ cup Parmesan cheese, freshly grated



Instructions

Pinch of nutmeg

1. In a large skillet, melt 3 Tablespoons butter over medium heat. Add 1/2 cup chopped onion and sauté for 2 to 3 minutes, or until soft.

2. Add two packages thawed frozen corn, 1 teaspoon salt, 1 Tablespoon sugar, 1/4 teaspoon pepper, and 1 cup cream. Cook, stirring occasionally, for 5 minutes.

3. Meanwhile, whisk 1/2 cup milk and 2 Tablespoons flour until smooth.

4. Add milk mixture to the corn mixture in the skillet and cook, stirring constantly, until it's thickened and corn is cooked. This will take about 4 or 5 minutes.

5. Remove from heat and stir in 1/4 cup Parmesan cheese and a pinch of nutmeg. Season with salt and pepper to taste. Top with extra Parmesan and fresh herbs if desired.

More Recipe Tips: <u>www.iheartnaptime.net/creamed-corn/</u>

Cheesy Potatoes

1 (30-ounce) bag diced or shredded hash browns, thawed

1 (16-ounce) container sour cream

1 (10.5-ounce) can cream of chicken soup (or

celery or mushroom)

¼ cup melted butter

1 bunch green onions (or 1/2 teaspoon onion powder)

- 1 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- 1 ¹/₂ cups shredded cheddar cheese, plus more if desired
- 1-2 cups crushed cornflakes (or ritz crackers or panko crumbs)

1/4 cup melted butter

Instructions

1. Preheat the oven to 350°F. Butter a 9×13-inch baking dish. Make sure your potatoes are mostly thawed and drain any excess water.

2. In a medium bowl, stir together 30 ounce hash brown potatoes, 16 ounce sour cream, 1 can cream of chicken, 1 bunch green onions (or 1/2 teaspoon onion powder), 1 teaspoon salt, 1/2 teaspoon pepper, 1/4 cup butter, and 1 1/2 cups shredded cheese until combined. Spread into the baking dish. Top with extra cheese, if desired.

3. Spread 1-2 cups crushed cornflakes over the top. Drizzle with 1/4 cup butter. Bake 30 to 40 minutes, or until golden brown and bubbling hot. If using cubed potatoes instead of shredded hash browns, bake for 40 minutes.4. Let rest 5 minutes before serving. Enjoy while warm!

More Recipe Tips: <u>www.iheartnaptime.net/recipe-for-cheesy-potatoes/</u>



Creamy Mashed Potatoes

- 1 Tablespoon Kosher salt, for boiling water
- 5 pounds potatoes, peeled, washed and cut into
- 2-inch pieces
- 1 stick salted butter (1/2 cup)
- 4 ounces cream cheese, or sour cream
- ¼ cup heavy cream
- 1/2 teaspoon Kosher salt
- 1⁄4 teaspoon pepper

Instructions

1. Fill a large pot of water and bring water to a boil with 1 Tablespoon salt. While the water is coming to a boil, peel and wash 5 pounds potatoes. Dice into 2 inch pieces.

2. Place potatoes in the pan and cook for 15 minutes, or until a fork inserts easily. Drain and place back in pan. Let steam evaporate.

3. Add 1/2 cup butter, 4 ounces cream cheese, 1/4 cup heavy cream, 1/2 salt and 1/4 teaspoon pepper. Mash with a potato masher. If you want them extra creamy, use an electric mixer. Add a Tablespoon or two more heavy creamy if you'd like them even creamier. You can also add more salt and pepper to taste.

4. Enjoy plain, with gravy or melted cheese on top.

More Recipe Tips: <u>www.iheartnaptime.net/creamy-mashed-potatoes/</u>

Sweet Potato Casserole

½ cup light brown sugar
½ cup all-purpose flour
1 teaspoon ground cinnamon
¼ cup salted butter, softened
½ cup chopped pecans
5 prebaked sweet potatoes *see notes
½ cup granulated sugar
2 large eggs
¼ cup unsalted butter, slightly melted
⅓ cup evaporated milk (can use milk or cream)
1 teaspoon vanilla extract
½ teaspoon Kosher salt
Optional: 1 ½ cups mini marshmallows



Instructions

1. Preheat the oven to 325°F.

2. In a medium bowl, mix together 1/2 cup brown sugar, 1/3 cup flour, 1 teaspoon cinnamon, and 1/4 butter butter with a fork or pastry cutter. You may need to use your hands to create the crumble. Stir in the pecans.

3. Scoop flesh from 5 pre-baked potatoes into a large bowl and mash with a potato masher. It should be about 3 cups.

4. Stir in 1/2 cup sugar, 2 large eggs, 1/4 cup butter, 1/3 cup milk, 1 teaspoon vanilla, and 1/2 teaspoon salt until smooth. Spread evenly in a 9×13-inch baking dish (or an 11×8-inch baking dish for a thicker casserole). Sprinkle the pecan topping evenly over the sweet potatoes.

5. Bake 25 to 30 minutes, or until the topping is lightly browned and caramelized.

6. If adding marshmallows, sprinkle over the top and broil for 2 minutes, or until golden brown and gooey.

More Recipe Tips: <u>www.iheartnaptime.net/sweet-potato-casserole/</u>

MAIN DISHES

Oven Roasted Turkey

12-15 pound turkey (I prefer Butterball or Norbest)

1 onion (quartered)

1 lemon (quartered)

1/2 cup softened herb butter (see notes)

salt and pepper



Instructions

1. Thaw turkey (plan on about 4 days in the refrigerator or 8-10 hours in cold water).

2. Prep, truss and tenderize turkey. Remove neck and giblets from body and neck cavities, discard. Place turkey breast side down in a roasting pan. Cross the legs and tie with baking twine if they aren't already tied. Pat the turkey dry with paper towels. Then sprinkle with a thin layer of salt. Let rest 30-60 minutes before preparing to bake.

3. Pat the turkey with paper towels to dry the turkey. Salt and pepper the inside of the cavity and then fill with 1 quartered onion, 1 quartered lemon and herbs. Create a pocket using the dowel of a spoon on the top and then rub 1/4 cup herb butter under the skin. Then rub the remaining 1/4 cup butter all over the top of the turkey.

4. Preheat oven to 325°F. Adjust rack if needed.

5. Place turkey with the legs down in a roasting pan. Bake for 2 1/2 hours (about 13-15 minutes per pound), or until the internal temperature reaches 160°F. Remove from the oven and tent with foil. The temperature will reach 165°F while resting.

6. Let rest for 15-20 minutes before carving. Reserve any drippings to make turkey gravy. Slice the turkey and serve. Serve on platter with herbs and lemon slices if desired.

More Recipe Tips: <u>www.iheartnaptime.net/oven-roasted-turkey/</u>

Crockpot Spiral Ham

7-10 pound bone-in spiral ham

- 1 cup light brown sugar , packed
- 1/2 cup pure maple syrup
- 2 Tablespoons spicy brown mustard
- 1 Tablespoon balsamic vinegar
- 2 cups pineapple juice

Instructions



1. Spray slow cooker with nonstick cooking spray. Remove the ham from the wrapper and discard glaze packet, if there is one. Place inside prepared slow cooker.

2. Rub brown sugar, maple syrup, mustard, and balsamic vinegar all over the meat using your hands. Pour pineapple juice into the bottom of the slow cooker.

3. Cover tightly, either with the lid or aluminum foil, and cook on low 4 to 5 hours, basting twice during the last hour. You can also flip the ham during the last hour, if desired.

4. Remove from slow cooker and let rest 10 minutes. Slice the meat off the bone and serve warm.

More Recipe Tips: <u>www.iheartnaptime.net/spiral-ham/</u>



Pumpkin Pie

2 eggs 1 teaspoon vanilla extract ³⁄₄ cup granulated sugar 1 teaspoon ground cinnamon ¹⁄₂ teaspoon ground ginger ¹⁄₂ teaspoon Kosher salt ¹⁄₄ teaspoon ground cloves 15 ounce can pure pumpkin (I use Libby's 100% pure pumpkin) 1 1/4 cups evaporated milk 1 unbaked pie crust whipped cream for topping



Instructions

1. Preheat oven to 425°F. Roll out the pie dough on a floured surface to about 1/8 - 1/4'' thick. Then carefully transfer to a pie pan. Make the crust edges using your thumb and index finger. You can also cut off the extra dough around the edges or press it down with a fork.

2. Beat 2 eggs in a large bowl. Add 1 teaspoon vanilla, 3/4 cup sugar, 1 teaspoon cinnamon and 1/2 teaspoon ground ginger and mix until combined. Stir in 1 can pumpkin. Gradually stir in 1 1/4 cups evaporated milk until the mixture is smooth. Pour filling on top of the pie dough.

3. Place the pie pan on a baking sheet and place in the oven to bake for 40-55 minutes, or until the center is done. Place a knife in the center to make sure it comes out clean. Also, I usually cover the crust with foil the last 20 minutes of baking so it doesn't get too brown.

4. Transfer pie to a cooling rack and allow to cool completely (about 3 hours). Top with homemade whipped cream when ready to serve.

More Recipe Tips: www.iheartnaptime.net/pumpkin-pie-recipe/

Easy Pumpkin Cake

1 cup vegetable oil
4 large eggs
1 ³/₄ cups light brown sugar , packed
15 ounces canned pumpkin puree (1 can)
1 ¹/₂ teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 ¹/₂ teaspoons ground cinnamon
³/₄ teaspoon ground nutmeg
¹/₂ teaspoon ground cloves

¼ teaspoon ground ginger



Cream Cheese Frosting

8 ounces cream cheese, softened 1/2 cup unsalted butter, softened 2 1/2 cups powdered sugar 1 teaspoon vanilla extract 1/2 teaspoon pumpkin pie spice 1/2 teaspoon ground cinnamon

Instructions

1. Preheat oven to 350° F. Grease a 9×13 baking pan and set aside.

2. In a large mixing bowl, whisk together 1 cup vegetable oil, 4 eggs, 1 3/4 cups brown sugar, 1 can pumpkin puree, and 1 1/2 teaspoons vanilla extract. Set aside.

3. To a medium bowl add 2 cups flour, 2 teaspoons baking powder, 1 teaspoon baking soda, 1 teaspoon salt, 1 1/2 teaspoons ground cinnamon, 3/4 teaspoon ground nutmeg, 1/2 teaspoon ground cloves, and 1/2 teaspoon ground ginger. Use a whisk or fork to combine the dry ingredients.

4. Combine the wet and dry ingredients: Add the dry ingredients to the wet ingredients. Use a wooden spoon to stir until fully incorporated.

5. Pour the batter evenly into the prepared baking pan. Bake for 30 minutes or until a toothpick inserted into the middle of the cake comes out clean.

6. Remove cake from the oven and allow to fully cool before frosting the cake.

7. In a small bowl, beat together the cream cheese and butter with a handheld mixer. Add the powdered sugar, vanilla extract, pumpkin pie spice, and cinnamon. Continue beating until smooth and fluffy.

8. Spread the frosting over the cooled cake and enjoy, or you can cover and refrigerate your cake prior to serving. We prefer to refrigerate for an hour prior to serving, allowing the frosting to set.

Apple Pie

Crust:

1½ cups all-purpose flour
 ½ teaspoons granulated sugar
 1 teaspoon Kosher salt
 ½ cup oil
 2 Tablespoons cold milk

Filling:

½ cup granulated sugar , or brown sugar (could also do 1/2 each)
2 Tablespoons all-purpose flour
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
4 cups sliced apples



Crumb Topping: 1/2 cup all-purpose flour 1/2 cup salted butter, softened 1/2 cup granulated sugar

Optional Toppings: Vanilla ice cream and/or Caramel sauce

Instructions

1. Preheat the oven to 350°F.

2. Make crust. In a medium bowl, mix together 1 1/2 cups flour, 1 1/2 teaspoon sugar, 1 teaspoon salt, 1/2 cup oil, and 2 Tablespoons milk until well combined. Pat mixture evenly into the bottom and up the sides of a 9-inch pie pan. Do not roll out. (To smooth it out, use the back of a hot metal spoon and gently push down to smooth evenly.)

3. In another medium bowl, stir 1/2 cup sugar, 2 Tablespoons flour, 1/2 teaspoon cinnamon, and 1/2 teaspoon nutmeg. Toss lightly with 4 cups sliced apples. Let sit 10 minutes for sugar mixture to melt onto the apples. Pour into the unbaked pie shell.

4. In a small bowl, mix 1/2 cup flour, 1/2 cup salted butter, and 1/2 cup sugar with your fingers or a fork until crumbly. Sprinkle over pie. You'll want to bake soon before the butter mixture softens too much.

5. Bake pie. Place pie in brown paper bag and staple shut. Bake 1 1/2 hours. (If oven bakes hot, reduce to 325 degrees. No peeking.) Slit the bag open with sharp knife. Remove pie from oven and let cool completely so it thickens, about 4 hours.

6. Serve the pie with vanilla ice cream and caramel on top, if desired.

More Recipe Tips:<u>www.iheartnaptime.net/easy-brown-bag-apple-pie/</u>

Pecan Pie

- 1 pie crust , unbaked
- 2 cups chopped pecans, reserve 8-10 whole pecans
- 3 large eggs
- 1 cup light corn syrup
- 1/2 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 4 Tablespoons unsalted butter, melted
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon fine sea salt
- 1⁄4 teaspoon ground cinnamon

Instructions

1.Preheat the oven to 350°F.

2. Prepare your pie crust and press into a 9-inch pie dish. Place in the refrigerator until ready to bake. When ready to bake, place 2 cups chopped pecans (reserve 8-10 whole pecans) in the bottom of the crust.

3. In a large bowl, whisk together 3 eggs. Whisk in 1 cup corn syrup, 1/2 cup brown sugar, 1/4 cup granulated sugar, 4 Tablespoons melted butter, 2 teaspoons vanilla, 1/2 teaspoon salt, and 1/4 teaspoon cinnamon until combined. Pour over the pecans. Place whole pecans in a circle design on top, being sure to press the pecans into the filling.

4. Bake 50 minutes to 1 hour, or until edges are golden and the center is set (it's ok if it's a little jiggly). Halfway through baking, place a pie crust shield or tent foil over the top of the pie to prevent the crust from burning.

5. Cool. Remove from oven and place on a cooling rack to cool completely. Serve with whipped cream or ice cream.

More Recipe Tips: <u>www.iheartnaptime.net/pecan-pie/</u>



Turkey Oreo Balls

36 OREO cookies (see notes) 1 (8-ounce) package cream cheese, softened 8 ounces dark chocolate melting wafers 80 mini candy eyes, plus more if needed 200 candy corn, plus more if needed 40 orange Reese's pieces, plus more if needed Red decorating icing



Instructions

1.Line a baking sheet with parchment paper. In a blender or food processor, pulse the Oreos (with filling) into fine cookie crumbs. You can also place the Oreos in a zip-top bag and use a rolling pin to crush them.

In a large bowl, mix together the Oreo crumbs and cream cheese with an electric mixer. If it isn't coming together, get your hands in there and mix it up.
 Using a small cookie scoop, portion the dough onto the baking sheet. Roll into a ball with your hands. Freeze 10 to 15 minutes, or until slightly firm. You don't want them too cold.

4. In a microwave-safe bowl, melt the chocolate in the microwave in 30-second intervals, stirring in-between each, until smooth. Get candy corn ready to press in. Use a fork to dip balls into the chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball back onto the baking sheet.

5. Before the chocolate hardens, immediately press 5 candy corn pieces into the ball in a fanned manner, making the turkey tail.

6. For the beak, press the Reese's Pieces candy into the ball. If the chocolate has hardened before you are able to get to this step, dip the candy slightly into the melted chocolate and hold it in place for about 20 seconds to adhere it.7. For the eyes, using a toothpick, put a tiny bit of melted chocolate on the back of the candy eyes and adhere them to the ball

8. For the wattle, poke a small hole in the corner of a zip-top bag using a clean toothpick. Add the icing. Pipe onto the ball to make a turkey wattle.

9. Store in the refrigerator until ready to serve.

More Recipe Tips: <u>www.iheartnaptime.net/turkey-oreo-balls/</u>