

WOMEN OF FAITH'S

Thanksgiving Recipes



Olive Cheese Melts

This is a great make-ahead appetizer that freezes well.

1	cup of ripe olives, chopped	250ml
1/3	cup green onions, chopped	75 ml
1 ½	cup old cheddar cheese, grated	375 ml
½	teaspoon curry powder	2 ml
½	teaspoon salt	2 ml
½	cup mayonnaise, regular or light	125 ml
8	English muffins, halved	

Preheat oven to 400 F (200 C). Combine olives, green onions, cheese, curry powder, salty and mayonnaise. Spread on muffins and cut into 4 pieces. Can be frozen on cookie sheet at this point and put into freezer bags.

Bake for 10 minutes from frozen or thawed.

Makes 64

Appetizers

CRANBERRY FETA PINWHEELS

Phyllis Brandon

**6 oz. (170 g) pkg. sweet dried
cranberries**
**9 oz. (250 g) tub spreadable
cream cheese**

1 c. crumbled feta cheese
1/4 c. chopped green onions
**4 large spinach, whole wheat
or plain tortillas**

Combine all ingredients (except tortillas) and mix well. Divide and spread mix evenly over 4 tortillas. Roll up tightly and wrap in plastic wrap. Refrigerate at least 1 hour.

To serve, cut into 12 slices each. Makes 48 appetizers.

COUNTRY CHICKEN POT PIE

2 cans (10oz/284ml) Campbell's condensed Cream of Potato Soup

1 cup milk

¼ tsp dried thyme leaves, crushed

¼ tsp pepper

4 cups cooked cut-up vegetables or frozen vegetable mixture **thawed**

2 cups diced cooked chicken

1 pkg (340g) refrigerated biscuits (Pillsbury County Biscuits Dough)

Combine soup, milk, pepper, vegetables and chicken in 3 qt (3L) shallow baking dish.

Bake at 400 degrees for 20 minutes or until hot. Stir

Drop biscuits (uncooked) on top of hot chicken mixture. Return pan to oven and bake 15 minutes or until biscuits are golden.

Tip: Potato soup is not easy to find. We substitute with cream of mushroom or cream of cauliflower and just add small chunks of cooked potato to the mixture.

Great way to use Thanksgiving leftovers. Easy and delicious.

Beth Snøj

TURKEY DRESSING

1. BUTTER 3 TBLS.
 2. ONION 1 LARGE } BROWN
 3. CELERY 2 STOCKS }
 4. RASAN BREAD 1 LOAF TORN APART
 5. APPLE 1 CUT UP FINE
 6. SAGE 1 TBLS.
 7. PAPRIKA & SAGE 1 TSP. EACH
 8. SALT & PEPPER 1 TSP. ($\frac{1}{2}$ TSP PEPPER)
- ADD # 1, 2, 3 WITH EVERYTHING
SYLVIA

Rebecca

Thanksgiving Carrots

2 lbs of carrots cut into
approx 2" pieces

$\frac{1}{4}$ cup olive oil

4 cloves garlic, minced

$\frac{1}{4}$ cup grated parmesan

2 tablespoons panko bread-
crumbs

Toss all ingredients and
arrange evenly on a
greased baking sheet

Bake @ 400 for 20-25 mins

tossing once. Served

garnished with chopped
parsley.

Turkey Stuffing

From: Johanna and Nicolette

For a turkey 16-20 pounds

1/2 cup butter

1/2 cup minced onion

1/2 cup chopped celery

1 1/2 cups chopped mushrooms

1 loaf stuffing bread, cut into small cubes

If regular bread is used, add 1 tsp poultry seasoning

1/4 cup chopped parsley

1/8 - 1/4 tsp black pepper

Sauté veggies in butter until tender in a large skillet or Dutch oven

Add seasonings, then bread until combined.

Can be made a day ahead of time and refrigerated overnight.

Use a LOOK bag for a safely and perfectly cooked and browned turkey each and every time!!



TURNIP PUFF

IDEAL FOR THANKSGIVING AND CHRISTMAS DINNERS.

6 CUPS CUBED TURNIPS	15 L
2 TBSP. BUTTER	30 mL
2 EGGS, BEATEN	
3 TBSP. FLOUR	45 mL
1 TBSP. BROWN SUGAR	15 mL
1 TSP. BAKING POWDER	5 mL
SALT & PEPPER TO TASTE	
PINCH NUTMEG	
1/2 CUP FINE BREAD CRUMBS	125 mL
2 TBSP. BUTTER, MELTED	30 mL

~~COOK TURNIPS UNTIL TENDER. DRAIN AND MASH.~~
ADD BUTTER AND EGGS. BEAT WELL. (THIS MUCH CAN BE DONE THE DAY AHEAD.) COMBINE FLOUR, SUGAR, BAKING POWDER, SALT, PEPPER AND NUTMEG. STIR INTO TURNIPS. BUTTER A CASSEROLE AND PUT IN TURNIP MIXTURE. COMBINE CRUMBS AND BUTTER. SPRINKLE ON TOP. BAKE AT 375°F (190°C) FOR 25 MINUTES, OR UNTIL LIGHT BROWN ON TOP. SERVES 6.

F.ers

TURNIP PUFF

- 3 Cups Cooked Mashed Turnip
- 2 tbsp. Butter
- 2 Eggs, beaten
- 3 tbsp. Flour
- 2 tbsp. Brown Sugar
- 1 tsp. Baking Powder
- Salt & Pepper to taste

Can be made ahead & reheated

Sprinkle crushed Cheese Ditz Crackers over top

-Barb Mc,

BROCCOLI CASSEROLE

YOU CAN MAKE THIS IN THE MORNING AND STORE IN THE FRIDGE UNTIL YOU'RE READY.

1 cauliflower
1 broccoli

Break apart and steam cook separately until el dente. Distribute evenly in a large glass casserole pan. Add cherry or grape tomatoes and distribute evenly.

Beat 2 eggs and combine with $\frac{1}{2}$ cup mayonnaise, 1 medium onion finely chopped, 1 can cream of mushroom soup and $\frac{1}{2}$ cup of cheddar cheese.

Mix and pour over casserole. Spread $\frac{1}{2}$ cup of cheddar cheese onto the top.

Pour $\frac{1}{4}$ cup of melted butter over top of casserole.

Spread 6 oz. of crushed seasoned croutons over top of casserole.

Bake for 30 minutes at 350.

Vegetable Supreme

- 2 cups cauliflower florets
- 2 cups broccoli florets
- 2 eggs
- 1/2 cup mayo
- 1 medium onion-chopped
- 1 can mushroom soup-undiluted
- 1 cup sharp cheddar-shredded
- 1/2 cup butter
- 1 box crushed croutons

Cook broccoli and cauliflower x 5min-drain

Beat eggs and combine with mayo, onions, soup and

1/2 cup of cheese and combine with veggies

Grease 11 x 9 casserole dish

Sprinkle with remaining cheese

Pour melted butter over top

Top with croutons

Bake at 350 for 40 minutes

Enjoy

Sandi Walter

Ann Sault

Cauliflower Cheese Casserole

1 pkg frozen cauliflower

10 oz cream of mushroom soup

1/3 cup mayonnaise

1 cup grated medium Cheddar cheese

2 tbsp. Butter

½ cup Dry bread crumbs

Put cauliflower into 2 quart casserole

Mix together soup, mayonnaise, and cheese. Spoon over top.

Melt butter stir in crumbs to coat. Sprinkle over top.

Bake uncovered in 350 oven for 30 to 40 min.

**BETTY'S
RECIPE FOR
SAVOURY STUFFING**

- 4 cups dry bread crumbs
- 1/2 cup melted margarine
- 1/2 teaspoon salt
- 1 1/2 teaspoon savoury
- 1/4 teaspoon pepper
- 3 tablespoons chopped onion (if desired)

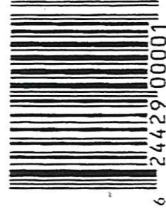
Combine ingredients. If moist stuffing is desired, add 1 cup of hot mashed potato. Fill cavity to be stuffed but do not pack tightly.

This stuffing may be used where any plain, simple stuffing is required. Makes 4 cups.

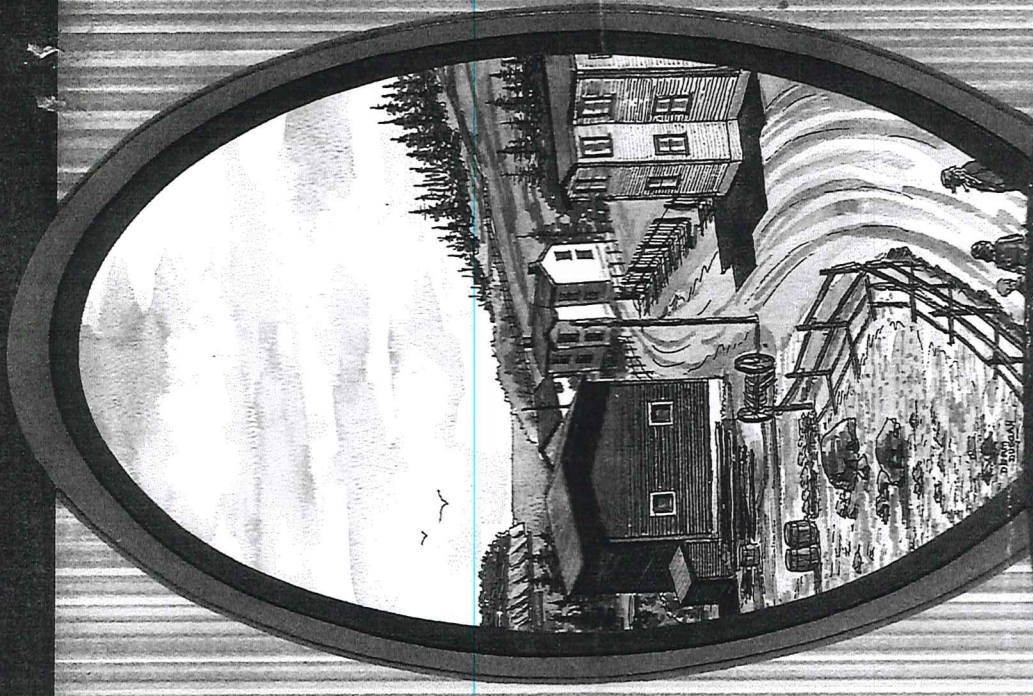
Quantities of stuffing required for poultry:

- Chicken (4-5 lbs.): 3-4 cups
- Turkey (10 lbs.): 12 cups or more
- Duck: 3 cups
- Partridge and Grouse: 2 cups

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Especially for you...



FROM
NEWFOUNDLAND

Turkey soup recipe – from Lorna Turner

This is my Mom's soup recipe, although I've refined it a bit over the years. Some of my kids like it better than others, but our youngest son loves it. He went to university in Thunder Bay and would fly home for Thanksgiving. We had to have Thanksgiving dinner as quickly as possible, so that the soup-making could begin. And he would fly back to Thunder Bay with a big tub of turkey soup in his luggage. We had to buy special leak-proof containers just for him. Fortunately, it always arrived intact!

So here's the recipe:

1. First you have to have a turkey dinner – so you can have a turkey carcass to start your soup broth with. So do that first, and invite all your family and/or friends over to enjoy it. Or sometimes you are invited to someone else's turkey dinner and they might be willing to let you take the carcass afterwards. You can freeze it if you don't have time to make the soup right away.

2. In a large stock pot, put in all of the bones, skin, etc. from your turkey. Keep the left-over cooked turkey meat separately – you will add that later. Whatever goes into the "stock pot" at this stage is discarded – only the liquid is saved.

3. Also add to the stock pot:

- 2 carrots cut in largish chunks – you don't have to peel them first, either
- 2 onions cut in quarters – you don't have to peel those either (the skins help make the stock a darker, richer colour)
- half a turnip head – you DO have to peel that, and cut it into largish chunks
- 2 bay leaves
- 1–2 tsp salt (you can adjust the salt to suit your taste, but start with less and gradually add)
- 6–8 whole peppercorns
- Enough water to cover all of the above in the stock pot, with about 2" of head space at the top for boiling.
- Bring it to a boil, and then turn the heat down to low and let it simmer for at least 4 hours, and preferably 6 (more doesn't hurt).

4. Drain the liquid from the pot and save it. I pour the whole mess into a large colander set on top of an equally large bowl or pot. The colander catches the solids and the liquid (the stock) goes through into the bowl / pot. You can put the solids from the colander into the compost.

5. Clean the stock pot – you don't have to wash to, just rinse to remove the bits of solids that are still left in there.

6. Pour the liquid (the stock) back into the pot, and add:

- 3 large carrots – peel them this time and cut them into bite-size pieces or grate them coarsely using a food processor
- the other half of the turnip – peeled and either cut into small chunks or coarsely grated
- 4 sticks of celery, chopped
- as much of the left-over turkey meat as you want to dedicate to the soup – chopped into small pieces.
- You shouldn't have to add any seasonings at this point – that's all in the stock, but you can adjust the salt to suit yourself at this stage.

7. Bring soup to a boil again, and then turn down to simmer for about 45 minutes, and it's ready to eat!

OPTIONAL:

8. You can add noodles or rice if you like, but cook those separately according to their own instructions and only add them in the last 5 minutes to the soup. If you cook them directly in the soup itself, the pasta/rice will absorb too much of the stock and get soft and mushy.

NOTES:

I prefer to use fresh vegetables (the carrots and turnip) in the soup instead of left-overs because once the veggies have been cooked for the meal and mashed or whatever, they tend to thicken the soup too much and I don't like the texture. And I don't like the taste of regular potatoes in this soup, so I don't put those in at all.

Apple Pie (made with Cortland Apples)

Make your pastry first as follows:

½ cup shortening 1/3 tsp. salt 1 ½ cup flour ice water (approx.. ¼ to 1/3 c.)

Place shortening in large bowl. Add mixture of flour and salt to shortening using a pastry blender. Add water one tablespoon at a time mixing lightly with a fork until pastry holds together. With hands, shape into a ball. Recommend wrapping in was paper and placing in the fridge.

Prepare the apples by peeling and slicing. Place in layers in large bowl. Sprinkle mixture of the following:

2/3 to ¾ cup sugar ½ tsp. ground cinnamon ¼ tsp. ground nutmeg

on each layer of the apples as well as small amount of lemon juice (total 1-2 tsps.)

Remove pastry from fridge and cut in half. Roll out one half for the bottom crust. Add to pie plate. Sprinkle a small amount of flour on the bottom crust. Add apples. Dot with butter if desired. Roll out the second half for top crust. Add crust and trim edges. Remember to make slits in the top crust. Bake at 425 F. for 40 to 50 minutes.

Diana Ward

P.S. Amount of apples depends on their size. Normally 5-6 large or about 2 pounds.

PUMPKIN TORTE

From Brenda Morrow

1 yellow cake mix

1 15oz can of pumpkin

1 12oz can of evaporated milk

3 eggs

1 ½ cups of sugar

1 tsp cinnamon

½ tsp salt

½ cup chopped nuts

1 cup melted butter

Cool Whip

Combine cinnamon, pumpkin, milk, eggs, sugar and salt. Pour into 9x13 greased pan. Sprinkled dry cake mix over then sprinkle nuts on top and drizzle melted butter over the nuts.

Bake 50 to 55 minutes at 350 deg.

Cool and serve with Cool Whip

Pumpkin Bread

Laurie Swan

Sift together:

- 1 $\frac{2}{3}$ c flour
- $\frac{1}{4}$ tsp. baking powder
- 1 tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. ground cloves
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ tsp. allspice

In a separate bowl whisk together:

- 2 beaten eggs
- 1 cup white sugar
- 1-14 oz. can of pure pumpkin or $\frac{1}{2}$ large tin
- $\frac{1}{2}$ c. water
- $\frac{1}{4}$ c. veg. oil

Add dry ingredients to wet and mix until blended. Pour into well greased or parchment lined loaf pan and sprinkle top with 2 tbsp. of brown sugar. Bake at 325 for 1 hour & 15 min. or until toothpick comes out clean.

MIDAS SQUARES

1 cup peanut butter

1/2 cup pancake syrup

1/2 cup yellow sugar

2 cups corn flakes

1 cup rice krispies

Icing 1/2 cup yellow sugar

3 Tbsp. milk

1 Tbsp. margarine

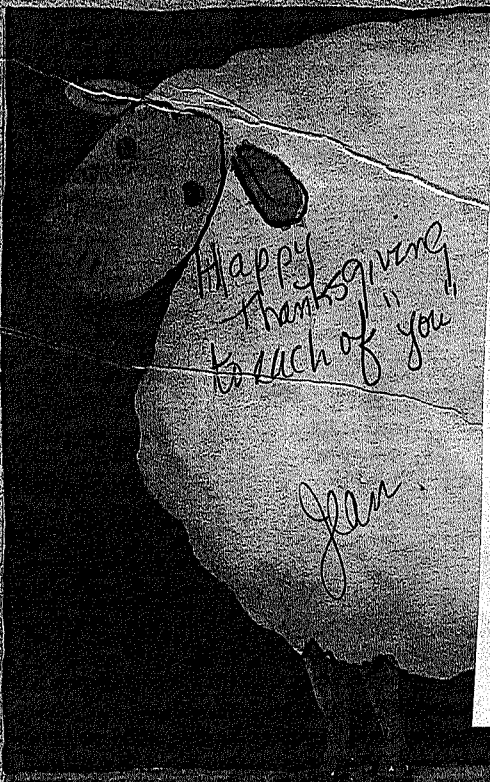
1 cup icing sugar

1/2 tsp. vanilla

Grease 8 x 8 pan. In a small saucepan- peanut butter, syrup and yellow sugar cook over low heat, stir frequently until sugar dissolves and mixture is blended.

Remove from heat, stir in corn flakes and rice krispies. Pat firmly in pan.

Icing: Heat yellow sugar, milk and margarine until boils, stir frequently. Remove from heat, add icing sugar and vanilla mixing until smooth. Spread on squares. Cut into squares after cooling overnight.



Happy Thanksgiving
to each of you

Jean

9 and 8/15/88

Mock Apple Streudel

Mrs. S. Brown, Marquette, Manitoba

- 2 c. sifted all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. salt
- 4 tbsp. shortening
- 2 tbsp. granulated sugar
- 3/4 c. milk

Filling

- 3 c. chopped apples
- 1/2 c. granulated sugar
- 1 tsp. cinnamon

Glaze

- hot water
- vanilla
- icing sugar
- chopped nuts

Sift flour, baking powder and salt together. Cream shortening with the 2 tablespoons sugar. Add sifted dry ingredients. Add milk to make dough. Roll dough into a rectangular shape. Mix filling ingredients; place on top of dough. Roll dough lengthwise like a jelly roll. Place on greased cookie sheet. Make slits in top. Bake at 425°F. for 25 minutes. Remove from oven; spread with glaze. Cool, basting with glaze occasionally. Serve warm, sliced.

Gingersnaps

Makes 2-3 dozen

3/4 c margarine or shortening	1 tsp. cinnamon
1 c white sugar	1 tsp. cloves
1 egg	1 tsp. ginger
1/4 c molasses	
2 c flour	*white sugar to roll in.

Cream margarine and sugar together

Beat in egg and molasses

Mix flour, soda, cinnamon, cloves & ginger

Add to creamed mixture

Form heaping teaspoons of dough into

small balls, smaller than a golf ball

Roll in sugar DO NOT FLATTEN

Place 2" apart on ungreased cookie sheet

Bake 375°F 10 minutes or until

tops start to crack

Don't over bake

Cheryl Robinson