

ANGELA'S AUTUMN HARVEST SALAD + HONEY DRESSING

- 1 Butternut Squash, peeled and cut into small bite-sized-cubes (approx. 4 cups)
- Greens (50/50 mix spinach and salad greens
- Balsamic dressing (see note on maple dressing)
- 1/3 Cup candied pecans
- 1/3 Cup crumbled Feta cheese
- 1/3 Cup dried cranberries (sub cherries if wanted)
- Olive Oil (for roasting squash)
- Salt + Pepper to taste

HONEY BALSAMIC DRESSING:

- 1 Tablespoon of honey
- 1 Tbsp Dijon mustard
- 2 Tbsp white balsamic vinegar
- 1 Tbsp red wine vinegar
- ½ teaspoon ea. salt + pepper
- ¼ Cup Olive Oil

DIRECTIONS:

Combine all dressing ingredients in a small blender, food processor, or shake well in a lidded jar. Dressing should be combined and smooth. Keep in your fridge until it is time to dress the salad.

DIRECTIONS:

Preheat oven to 400˚ Peel and cut squash into ½ " small bite sized cubes and toss in bowl with olive oil and season with salt and pepper. Line sheet pan with parchment paper and spread out squash on pan. Roast for 25-30 minutes (remove, stir, and spread out again halfway through). Remove and let cool completely before adding to salad.
NOTE: You can roast your squash ahead of time (up to 2 days) and store in the fridge.
To your serving bowl add greens, roasted squash (cooled), feta, cranberries, and candied pecans. Toss to combine. Add dressing and toss right ahead of service.



MONICA'S GLUTEN FREE CHEESY POTATOES

- 32 oz bag of frozen shredded potatoes
- 8 oz. shredded cheddar cheese
- 16 oz. sour cream
- 1 can gluten free cream of chicken soup
- 1 stick of butter
- Salt (to taste)

DIRECTIONS:

mix all ingredients together a put in a 9x13 dish. Bake at 350° degrees for 1 hour.



ELIZABETH'S HOT HONEY ROASTED CARROTS

- 1 bag of whole carrots, peeled, and cut into coins or steak fries sized pieces
- Olive Oil (enough to toss and coat carrots)
- 1 Tablespoon minced garlic
- 1 heavy Tablespoon Herbs de Provence
- 1 shot glass of Hot Honey
- Salt + Pepper to taste

DIRECTIONS:

Preheat oven to 400° Whisk together olive oil, garlic, seasoning, and hot honey in a bowl large enough to also fit your prepped carrots. Add peeled, chopped carrots and toss well to coat. Line a baking sheet with parchment and spread out carrots evenly on pan pouring any leftover seasoned oil over carrots.

Roast in oven for 20 minutes, until fork tender.



RACHEL'S SAUSAGE STUFFING

- 1-12 oz bag of seasoned, cubed stuffing mix
- 1 lb. pork sausage
- ½ white onion, diced
- 1 crisp apple, cubed
- 1 tsp. poultry seasoning
- 1 tsp. sage
- Approx. 24 oz chicken broth (see stuffing package)

DIRECTIONS:

Prepare stuffing mix as packaging directs using chicken broth in place of any water. Brown the pork sausage until cooked. Add the onion and seasonings and sauté until onion is cooked. Combine stuffing and cooked sausage mixture in oven-safe serving dish and bake at 350° covered 25-30 minutes or until desired consistency.



ALEXIS' CROCK POT BOURSIN DIP

- 5.2 oz Garlic and Fine Herbs Boursin Cheese
- 8 oz. Cream Cheese 8oz
- 1 Cup Shredded Mozzarella
- ½ Cup Grated Parmesan
- ¼ Cup Mayo
- 2 Tablespoons Chicken Broth or Milk
- 2 Tablespoons Minced Garlic
- ¼ tsp. each Ground Pepper and Onion Powder

DIRECTIONS:

Put all ingredients in a crock pot, let warm, and stir once everything starts to melt. Serve with pita chips, bagel chips, or pretzels for dipping.



ELIZABETH'S WHISKEY SOUR CRANBERRY SAUCE

- 1 bag of fresh cranberries, washed
- 1 navel orange (zest and juice to be used)
- 1 cup sugar
- 1 cup water
- 1-2 whole cinnamon sticks
- 1-2 shots whiskey

DIRECTIONS:

Wash and drain cranberries. Add cranberries to a pan with water over medium-low heat. Add in zest of one orange and then juice of that same full orange/ Add cinnamon sticks and sugar, then stir to combine. Let simmer on low heat as cranberries split/pop and begin to reduce down, stirring occasionally. After about 5 minutes, add in the whiskey and continue to let sauce reduce for another minutes, stir occasionally to make sure bottom of pan stays clean of scalding. Remove cinnamon sticks, turn off heat, and move sauce to container to cool.

Store in airtight container until mealtime and serve cold or at room temp. Serve with turkey and also use as a spread for turkey sandwiches when you enter leftover mode.



AUSTIN'S CROCK POT SWEET POTATOES

- 3 lbs. of sweet potatoes, peeled and cubed
- ½ Cup brown sugar
- 4 Tablespoons of butter
- 1 Tablespoon vanilla extract
- 1 tsp. salt
- 1 tablespoon of pumpkin pie spice
- FOR TOPPING: 2 Cups chopped pecans, 1/3 Cup brown sugar, 2 Tablespoons flour, 2 Tablespoons butter

DIRECTIONS:

Place cubed sweet potatoes and main above ingredients into crock pot and stir to coat and combine. Slow cook on HIGH for 3 hours. FOR TOPPING: In a medium bowl combine topping ingredients and add topping in as top layer in crockpot for the final 30 minutes of cooking. Optional: serve with bacon bits and grated parmesan



MARISSA'S CHOCOLATE CHIP COOKIES

- 2 cups of flour
- 1 tsp. Baking soda
- 1 tsp. Baking powder
- 1 tsp. Salt
- 1 stick of butter (softened or melted)
- ¾ cup of sugar
- ¾ cup of brown sugar
- 1 tsp. Vanilla extract
- 2 eggs
- Chocolate chips

DIRECTIONS:

Preheat oven to 375. Cream together butter, eggs and sugar(s). Combine remaining dry ingredients (except chocolate chips) and slowly add dry mix into dough to combine. Once cookie dough is consistently combined, fiold in chocolate chips. Bake at 375 for 12-15 minutes or until cookies start to brown.



NATASHA'S FRENCH SILK PIE (makes 2 pies)

- 2 Graham cracker crust pie crusts
- 8 eggs
- 1- 12 oz. bag of semi-chocolate chips
- 1 Tablespoon vanilla extract
- 4 Tablespoons of sugar
- 4 Tablespoons of milk
- 1 tub of cool whip (thawed)
- 1 large chocolate bar (for shavings)

DIRECTIONS:

Separate egg whites and yolks carefully. Set yolks aside and in a stand mixer beat whites to form stiff peaks. While egg whites are beating, melt chocolate chips in a double boiler over low heat. What's a double boiler? Place a heat-safe glass or metal bowl over a saucepan filled with 1-2 inches of simmering water. Make sure the bottom of the bowl doesn't touch the water. Once chocolate is melted smoothly, add egg yolks, vanilla, sugar, and milk and stir to melt and combine. Fold in beaten egg whites to the chocolate mixture to combine. Fill each pie crust with equal parts of chocolate. Chill for 8-12 hours (overnight if possible). Before serving, spread cool whip over the chilled chocolate pie and top with shavings of your chocolate bar.



ELIZABETH'S SNICKERS "SALAD"

- 1 large box vanilla instant pudding
- 3 cups cold milk
- 2 tubs cool whip, thawed
- 4 granny smith apples, fine chopped
- 12-15 fun-sized Snickers bars, chopped into small bites
- Caramel sauce for drizzling

DIRECTIONS:

Prepare instant pudding mix by whisking cold milk with powder as directed on the box. Wash and chop apples. Chop Snickers bars into small bites. In a large serving bowl fold cool whip into pudding. Add in Snickers and apples and fold gentling until combined. Drizzle with caramel sauce over serving bowl and serve cold.