

Pumpkin Upside-Down Pie

From: Kari Young

Ingredients:

15 oz. can pumpkin
12 oz. can evaporated milk
1 cup sugar
3 eggs
2 Tbsp. ground cinnamon
1 Duncan Hines Butter Recipe Yellow Cake Mix
1/2 cup chopped pecans
1 cup melted butter
8 oz. cream cheese, softened
1 cup sugar
10 oz. Cool Whip
1/2 cup grated coconut

Instructions:

Line the bottom of a 9x13 inch baking dish with wax paper (I used parchment). Preheat oven to 350 degrees F. Combine pumpkin, evaporated milk, 1 cup sugar, eggs and cinnamon, mixing thoroughly. Pour into baking dish. Sprinkle dry cake mix and chopped pecans on top of pumpkin mixture, coating evenly. Drizzle melted butter on top of the dry cake mix topping. Bake 45-50 minutes, or until golden brown. Cool. Invert onto a large platter or serving tray. Peel wax paper from top.

Combine cream cheese and 1 cup sugar, mixing well. Gently stir in Cool Whip. Spread on top and sides of pie. Sprinkle grated coconut on top. Refrigerate until serving time. Cut into squares to serve. 15-20 servings.

Butternut Squash Casserole

From: Delaina Foster

I don't exactly have a recipe for this, but here goes:

1 butternut squash
1 cup cheddar cheese
bread crumbs (toast 2 slices of whole wheat sandwich bread and crumble it)

Peel butternut squash and scoop out seeds. Cut into chunks and boil ~10-20 minutes or until done/soft. Drain squash and mash with potato masher. Optionally, add 2-4 Tbsp. butter depending on size of squash. If consistency is too thick (looking for whipped potato consistency), add some milk, starting with 2 Tbsp. Add cheese, about 1/4 C at a time, stirring so it all melts before adding next set. Add bread crumbs and stir. Bake at 350 degrees for 20-30 minutes until top is light brown.

Grandmother Gretna's Cornbread Dressing

From: Elizabeth Curry

1 pan cornbread (mix is okay)
1 can baked biscuits
6 or 8 pieces of bread toasted dry in the oven
10 hard boiled eggs, chopped
1 large onion, chopped
2 cups celery, chopped
2 sticks butter

Break up bread in an extra large mixing bowl. Add chopped eggs. Set aside.

Saute onions and celery in two sticks of real butter until transparent.

Transfer to the mixing bowl that has the crumbled bread & chopped eggs. Mix well. Pour broth off turkey (or use cans of chicken broth) into the dressing until the dressing mixture becomes "pasty" (add two or three cans and more if necessary to make it moist). Add seasonings: dash of sage, rosemary, thyme, parsley, black pepper and salt to taste. Add 1 tsp poultry seasoning. I usually add a teaspoon of all. Then, add more if it needs it.

Put in a large baking dish, uncovered, and bake at 350 degrees for about 30 minutes until it browns or bubbles on the sides.

This serves 10-12 for a Thanksgiving Dinner. I double it if there is a large crowd.

Challah Recipe (from Artisan Bread in 5 Minutes a Day)

From: Elizabeth Curry

(Notes in Italics are mine)

Yields 3-4 loaves

Ingredients:

1 -3/4 cups lukewarm water

1 -1/2 tablespoons yeast

1 -1/2 tablespoons salt

4 large eggs, lightly beaten

1/2 cup honey

1/2 cup melted, unsalted butter

7 cups unbleached all-purpose flour

Egg wash (1 egg lightly beaten with 1 tablespoon of water)

Sesame seeds

Method:

1. Mix yeast, salt, eggs, honey and melted butter with lukewarm water in a 5-quart bowl or lidded (*not airtight*) container.

2. Mix in the flour without kneading, using a spoon. You may also use a food processor with dough attachment or a stand mixer with dough hook if you are so inclined. *But do not over beat or mix.*

3. Cover the dough and allow to rest at room temperature until the dough rises and collapses (flattens on the top), for approximately two hours. Make sure the cover is not air-tight.
4. The dough can be used immediately after the initial rise, but the recipe advises it is easier to handle when cold. Refrigerate in a lidded container (again, not airtight) and use within five days. The dough can also be frozen in one-pound portions for up to four weeks. To defrost, store in the fridge overnight before using. Allow for rest and rise time before baking. *I have never frozen my dough & actually think it is best when freshly made.*
5. Line a baking sheet with parchment paper. Dust the surface of the dough with flour and cut off a one pound piece. (*I instead divide the dough into 3 -- to make three loaves*). Refrigerate the rest. Dust with more flour and shape in to a ball. To shape it, stretch the surface of the dough around to the bottom on all four sides. Turn the ball a quarter turn each time you stretch.
6. Divide the ball into thirds with a knife, or dough scraper, and roll each ball between your hands to form a long, thin rope. If the dough is resisting, let it rest for another five minutes. Dust with a little bit of flour if sticky.
7. To braid the ropes, start from the center and work towards one end. Tuck in the ends. Turn over the loaf, rotate it and braid from the center to the other end. This will help produce uniform thickness.
8. Allow the bread to rest and rise once again on the baking sheet for about 1 hour, 20 minutes. (If your dough hasn't been refrigerated, 40 minutes will do).
9. When there is about 5-10 minutes left to rise, preheat the oven to 350F. Brush your loaf with egg wash and sprinkle with sesame seeds.
10. Bake in the center of the oven for about 25 minutes (*mine gets done at 23 minutes*), or until the Challah is golden brown and the braids near the centre of the loaf offer resistance to pressure. Resist the temptation to rip into your bread before it has cooled.

Cranberry Relish

From: Janice Teske

1 cup walnuts, pulse in food processor until fairly small particles (do separately from the other ingredients or they won't chop up smoothly without over-chopping the cranberries), remove from processor and put aside.

grate zest from 1 small navel orange, reserve

Put into food processor:

3 cup fresh cranberries, rinsed well, plus also...

the meat of a navel orange, peeled (the one used for zest earlier), plus also,

1 small valencia orange, washed, quartered and seeded, but with skin

ON...pulse together in processor until small particles, should be distinct particles, not mush, but small.

Mix all the above in a bowl (nuts, zest, and cranberry mix), adding in:

3/4 cup white sugar

1/4 cup dark brown sugar

3 Tablespoons honey

Taste with a clean spoon, be sure sugar is to your liking (it will seem a little sweeter after flavors meld). Refrigerate at least 1 hour before serving, overnight is best, for flavors to meld and cranberries to sweeten. Stir and serve.

Corny Corn

From: Claudia Jarrard

This is a good dish to prepare for a potluck supper.

2 eggs

1 (17 oz.) can whole kernel corn, undrained

1 (16-1/2 oz.) can creamed corn

1 (8-1/2 oz.) box corn bread

1 (8 oz.) carton sour cream

1 stick (1/2 cup) margarine, melted

Preheat oven to 350 degrees. Beat eggs in large bowl; add corn, creamed corn, corn bread mix, sour cream and margarine; mix well. Pour into greased 9-by-13-by-2-inch baking dish and bake 45 minutes. Makes 8-12 side dish servings.

Lighten up: Use low-fat or non-fat sour cream and calorie reduced margarine.