

# THE PARTNERSHIP™ AT DRUGFREE.ORG

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## OUR STAFF'S FAVORITE THANKSGIVING RECIPES



## Michele's Stuffing Muffins

1 Package (16 oz) Pepperidge Farm Cornbread Stuffing Mix  
1 cup chopped onion  
1 cup chopped celery  
1 stick butter  
1 can College Inn Chicken broth  
1 ½ cups water  
Pam cooking spray

Melt butter in large saucepan. Add celery and onion and cook for three minutes. Remove from flame. Add package of stuffing mix, chicken broth and water. Stir well. Spray cooking spray into 12-cup cupcake baking pan. Use ice cream scoop to fill cupcake cups with stuffing mixture. Loosely cover with tin foil. Bake in oven preheated to 350 degrees for thirty minutes. (Serves 12) NOTE: For crispier-topped muffins, leave tray uncovered.



## Denise's Sage, Sausage and Apple Dressing

16-ounce bag stuffing cubes  
6 tablespoons unsalted butter, plus more for greasing the pan and topping  
1 pound fresh sage sausage, casing removed  
1 medium onion, chopped  
2 cooking apples, such as Gravenstein, Rome, or Golden Delicious, peeled, cored, and chopped  
1 to 2 ribs celery with leaves, chopped  
1/2 teaspoon kosher salt  
3 cups chicken broth, homemade or low-sodium canned  
1/4 cup chopped fresh flat-leaf parsley  
2 eggs, beaten

Preheat oven to 325 degrees F. Put the stuffing cubes in a large bowl and set aside. Butter a 3-quart casserole dish. Melt 2 tablespoons of butter in a large skillet over medium-high heat. Add the sausage and break up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes. Add the sausage and pan drippings to the stuffing cubes. Melt the remaining butter in the pan. Add the onion, apple, celery, and salt. Cook until the vegetables get soft, about 5 minutes. Add the broth and parsley and bring to a boil. Pour the vegetable mixture over the stuffing cubes and toss until evenly moistened. Mix in the walnuts and eggs. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes. Drizzle about 2 tablespoons of turkey pan drippings or melted butter over the top. Cook until the top is crisp and golden, about 20 minutes more. Set immediately or warm. TIPS: Put the dressing in the oven during the last hour of cooking the turkey.



### Shirley's Maple Ginger Glazed Carrots

12 medium carrots,  
julienned (I used 3 bags  
baby carrots)  
2 tablespoons cornstarch  
2/3 cup orange juice  
5 tablespoons maple syrup  
(I used more)

5 tablespoons butter, melted (I used more)  
1 tablespoon grated orange peel (didn't use)  
3/4 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 tablespoon fresh ginger  
3 tablespoons of brown sugar  
Pepper to taste

In a large saucepan, bring 1 in. of water and carrots to a boil. Reduce heat; cover and simmer for 3-5 minutes or until crisp-tender. Meanwhile, in another saucepan, combine the cornstarch and orange juice until smooth (like making gravy). Stir in the remaining ingredients. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain carrots; transfer to a serving bowl. Pour glaze over carrots; gently stir to coat.

### Hilary's Green Bean Casserole

1 (10 3/4 oz.) can  
CAMPBELL'S® Cream of  
Mushroom Soup  
3/4 cup milk  
1/8 tsp. black pepper  
2 (9 oz. each) pkgs. frozen  
cut green beans, thawed  
1 1/3 cups FRENCH'S® Original  
or Cheddar French Fried  
Onions



Mix soup, milk and pepper in a 1 1/2 -qt. baking dish. Stir in beans and 2/3 cup French Fried Onions. Bake at 350°F for 30 minutes or until hot. Stir. Top with remaining 2/3 cup onions. Bake 5 minutes until onions are golden. TIP: You may substitute 2 cans (14 1/2 oz. each) cut green beans, drained or 4 cups fresh, cooked cut green beans.

## Marcia's Cheddar Mashed Potatoes

Kosher Salt  
2 lbs. potatoes cut into uniform cubes  
¾ cup heavy cream  
2 tablespoons butter  
¼ cup milk (more as needed)  
1 cup grated white cheddar cheese  
2 teaspoons grated onion (I like to use a little more)  
Granulated garlic  
Freshly ground pepper

Put potatoes in a pan of salted water and bring to a boil on high heat. After boiling, reduce heat to low and simmer for about 20 minutes or whenever potatoes are tender. Drain potatoes. While potatoes are cooking, heat the cream, butter and milk in a small saucepan. While potatoes are still hot, mash them with a masher or fork.

Fold in the cream mixture, then the cheese and onion. Season with salt, pepper and granulated garlic. If necessary, thin with additional milk until you get the desired consistency.



## Josie's Yummy Sweet Potato Casserole

4 cups sweet potato, cubed  
½ cup white sugar  
2 eggs, beaten  
½ teaspoon salt  
4 tablespoons butter, softened  
½ cup milk  
½ teaspoon vanilla extract  
½ cup packed brown sugar  
⅓ cup all-purpose flour  
3 tablespoons butter, softened  
½ cup chopped pecans

Preheat oven to 325 degrees F (165 degrees C). Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash. In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish. In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture. Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

## Celia's Pumpkin Bread

3 cups of sugar  
3 1/2 cups of flour  
2 tsp. baking soda  
1 1/2 tsp. salt  
3 tsp. cinnamon  
3 tsp. nutmeg  
2 cups of pumpkin (1 1-lb. can)  
1 cup of vegetable oil  
2/3 cups of water  
4 eggs  
1 1/2 tsp. vanilla  
1 cup of chopped walnuts



Put all ingredients in a large bowl. Mix at medium speed - just until smooth. Pour into two 9x5 loaf pans and bake at 350 degrees for one hour. For muffins - bake for about 15 minutes or until ready (stick a toothpick in - if muffin does not stick to the toothpick it's done). (Makes two 9x5 loaves or 24 muffins)

## Julie's Pumpkin Bread

1 cup canola oil  
2/3 cup water or orange juice  
4 eggs beaten  
1 can pumpkin (such as Libby's)  
3 cups sugar  
1 cup dark seedless raisins  
1 cup walnut pieces (optional)  
3 1/3 cup flour  
2 tablespoons flour (to dredge raisins)  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
1 1/2 teaspoons salt  
1 teaspoon cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon cloves

Grease two 9x5 loaf pans or add paper liners to muffin tins. Preheat oven to 325. In a large bowl, combine oil, water, eggs, pumpkin and sugar. Mix well. In a plastic or paper bag, shake raisins with two tablespoons of flour. Set aside. In a large bowl, combine flour with remaining ingredients. Add liquid ingredients to flour mix and stir until well mixed. Do not over stir. Stir in raisins (and nuts, if using). Pour into pans. For loaf pans, bake 1 hour 15 to 1 hour 30; 20 minutes for muffins. Check by inserting a toothpick in center of loaf or muffins. If it comes out clean, they are done.

## Steve C. & Norma's New England Pumpkin Bread

2 cups cooked pumpkin (1 can)  
1 1/3 cups maple syrup  
1/2 cup vegetable oil  
2 cups whole wheat flour  
1/2 cup bran  
1 tsp cinnamon  
2 tsp baking soda  
3/4 tsp ginger  
1/2 cup walnuts  
1/2 cup raisins

Preheat oven to 350°. Combine pumpkin, maple syrup and vegetable oil in a saucepan and heat through over a low heat. In a mixing bowl combine flour, bran, cinnamon, baking soda, ginger, walnuts and raisins. Add the heated pumpkin mixture and blend together well. Pour into a greased loaf pan. Check with toothpick after baking for 1 hour. If toothpick does not come out clean, bake for an additional 15 minutes or until done. Remove from loaf pan when fully cooled. Yield: 1 loaf



## Steve & Wendy's Fall Time Pumpkin Cake

1 package (18.25 oz) yellow cake mix  
3/4 cup sugar  
1/2 cup canola oil  
1 cup pumpkin (canned)  
1/4 cup water  
1 teaspoon cinnamon  
4 large eggs

Preheat oven to 350 degrees. Lightly grease standard size Bundt pan. In a large bowl, mix together all ingredients. Beat until well blended. Transfer to cake pan and bake at 350 for 45 minutes. Top with whipped cream or maple glaze. (Maple glaze.....about 1 cup powdered sugar, 1 teaspoon softened butter, 1 teaspoon maple extract and touch of milk to desired consistency...drizzle over cooled cake)

## Candice's Pecan Pie

3 large eggs  
1 cup sugar  
½ tsp. salt  
2 tbsp. melted butter  
1 cup light corn syrup  
1 ¼ cup pecans  
1 tsp. vanilla  
1 unbaked 9" pie shell

Preheat oven to 375° F. Beat eggs, vanilla, sugar & salt. Add butter & syrup while mixing in the pecans. Pour mixture into pie shell. Bake pie 35-40 minutes. Let cool before serving.



## Nicole's Abuela Mama's Chocolate Flan

2 cans of condensed milk  
1 cup of cow milk (use the can of condensed milk as the measurement for the cow milk)  
3 yolks (save egg whites in another bowl)  
1 tablespoon of corn starch  
½ teaspoon of vanilla (or to your liking)  
Pinch of salt  
½ cup of Nestle Quick  
A squeeze of lemon

Add all the above ingredients into a bowl and mix. In separate bowl mix egg whites to the point of stiffness (to the point it's fluffy and white). Slowly fold the meringue into the mixed bowl of other ingredients. In a small sauce pan put two tablespoons of sugar and heat until its brown liquid. Add that to the bottom of the baking dish you'll be cooking the flan in. Set oven to 350. Put the batter in the baking dish that has the coated sugar. Cook in a water bath for an 1 ½ hour. (Cooking time varies due to oven, so cook until it's stiff.) Let sit for 2 hours in fridge (I usually do this the night before)

AND FOR THE DOG LOVERS...

### Jane's Thanksgiving dog treats

4 cups whole-wheat flour  
1 cups water (add a little more if the dough is too dry)  
1 cup canned pumpkin (not pumpkin pie filling)  
1 teaspoon of cinnamon  
1 teaspoon of ground ginger  
1 cup dried cranberries  
2 tablespoons of honey (or a nice big squeeze)

Preheat oven to 350 degrees F. Stir all ingredients together in a large bowl. Knead dough on a floured surface and roll it out. Use bone shaped cookie cutters (or any you have around the house), and place cutouts on a lightly greased cookie sheet. If you want a nice browned top, brush the dough lightly with a beaten egg white. Bake for 30-40 minutes (depending on oven). Remove and cool completely before serving. (You can also leave the treats in a turned-off oven to cool completely, for extra firmness). Store in a Ziploc bag or airtight container in the fridge. Makes about four dozen.  
NOTE: If cookie cutters aren't available, no need to roll the dough out. Just drop balls of dough on the cookie sheet. They will be just as good and your dog won't mind one bit.

