

Thanksgiving Recipes

Printable Recipes from:



By The Hillbilly Housewife

www.HillbillyHousewife.com

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Appetizers

Fresh Veggies and Dip

This one is my favorite because it's easy to make and everything can be done well ahead of time. Start by making your favorite dip. You can use a little packet of ranch dressing and follow the directions on it to make your dip or use the following recipe:

Homemade Ranch Dip

Start by making the seasoning mix. You'll only use a portion of it for the dip. Store the rest in an airtight container in your pantry and use it to make more dip, homemade ranch dressing or use it to season chicken breast before baking it.

Ranch Seasoning:

Ingredients:

2 Tbsp dried parsley
1 tsp dried dill
1 tsp garlic powder
1 tsp onion flakes
1/2 tsp dried basil
1/2 tsp pepper

Mix everything in a jar or Ziploc bag.

To Make The Ranch Dip

Add 1 to 2 Tablespoons into a cup of sour cream for a yummy veggie dip. Add more to taste. Allow the flavors to blend in the fridge for at least an hour before you serve the dip. I make it the night before and store it in the original sour cream container in the refrigerator until I'm ready to serve it.

The Veggies:

Since I'm busy on Thanksgiving Day, I keep this as simple as possible. I grab a bag of baby carrots at the store along with some extra celery. I use the celery in my dressing and just clean off a few extra stalks and store them in a moist paper towel in the fridge. When I'm ready to serve the veggies and dip, I pour the baby carrots on a platter, get out the celery and cut it into large chunks for easy dipping. Set everything out as soon as your guests arrive.

Another option is to serve the dip with a bag of chips. Not the healthiest of options, but very tasty.

Hot Mixed Pepper Jelly

- 1 large green bell pepper
- 1 large red bell pepper
- 1 large yellow bell pepper
- 2 to 3 Serrano chili peppers
- 1 1/2 cups white distilled vinegar
- 7 cups sugar
- 1 package liquid pectin (3 oz)

Prepare 7 half pint jars and lids by sterilizing them, keeping them hot, and get your hot water bath canner ready.

Wash all peppers thoroughly, cut out stems and remove seeds. Cut all the peppers up into chunks. Be sure to wear gloves when you handle the Serrano peppers.

Place all peppers your food processor; turn on the motor and process until pureed, drizzling in just enough vinegar to help make a puree.

Dump this puree out into a large cooking pot and pour in the remaining vinegar.

Place pot over medium-high heat and bring to a boil, stirring and boiling for 20 minutes.

Remove from heat and let sit long enough to handle.

Set up a 'jelly bag' over a pot, or lay several sheets of cheesecloth in a large colander suspended over a large pot.

Pour the cooked puree into the prepared strainer and allow to strain; do not force it.

When totally strained, pour the juice into a large cooking pot, stir in the sugar until it's dissolved, and put back on medium-high heat to return to a boil.

When it boils, stir in the pectin, and return to a rapid boil, stirring constantly, for 1 minute.

Test with your cold metal spoon for doneness by dipping the spoon in the liquid and removing. When jelly no longer drips from the spoon and slides off slowly in a sheet instead, it has jelled properly.

Remove the pot from the heat, skim off any foam, and ladle hot mixture into hot, sterilized jars, leaving about 1/4 to 1/2 inch headspace in jar. Apply the lids and process in hot water canner for 10 to 15 minutes (adjusting for altitude.)

Remove from heat, let sit for 5 minutes, then remove jars to a towel covered counter, leaving plenty of room in between jars for air circulation.

Let sit undisturbed for 12 to 24 hours.

Yields 6 to 7 half pint jars.

To Serve

Get out a block of cream cheese and put it on a pretty plate. Top it with plenty of hot jelly and serve with crackers for a festive and tasty appetizer.

Don't forget that you don't have to do it all on your own. Appetizers are an easy thing to have someone else bring.

Main Course

Crispy Fried Turkey

- 1 turkey (thawed or fresh)
- Your Favorite Seasonings: salt, pepper, garlic powder is a good mixture but you can use Old Bay Seasoning; Adobo or whatever your favorite dry rub mixture happens to be.
- 3 to 5 gallons peanut oil

Wash the turkey and make sure he's dry. Leave him to drain for a bit to make sure as much water as possible has drained out.

Rub the turkey inside and out with your favorite seasonings. I like salt, pepper & garlic powder. Let the turkey sit quietly until it comes to room temperature.

Heat your peanut oil to 350 degrees in your turkey fryer. If you don't have a turkey fryer you can use a pot that is large enough to hold your turkey comfortably.

As you place your turkey into the hot peanut oil please be very, very careful. You want your turkey to be completely submerged in the oil or part of it will be raw.

Fry the turkey for 3 minutes per pound. Add an additional 5 minutes to make sure it gets nice & crispy. Remove the turkey from the oil and carefully place on paper towels to drain.

IMPORTANT NOTE: To get the right amount of oil in your fryer simply put the turkey into an empty fryer. Add water until the turkey is covered. Remove the turkey. The water line left once the turkey has been removed is how much oil you should add. Having too much oil can cause a fire. The pot should not be more than 3/4 full or the oil could overflow when the turkey is added.

Oven Roasted Brined Turkey

- large turkey
- 6 quarts water
- 1 pound kosher salt
- 1 cup molasses
- 2 cups honey
- 1 cup soy sauce
- 1 tablespoon dried red pepper flakes
- 1 tablespoon dried sage
- fresh thyme, large bunch
- 2 heads garlic broken into individual cloves, unpeeled
- 5 pounds ice cubes
- 4 sticks butter, room temperature
- zest of 2 lemons

Bring 3 quarts of water to a boil in a medium sized pot.

In a large bowl add the kosher salt. Once the water comes to a boil, pour slowly over the salt and stir until dissolved.

To the salt & water, add the molasses, honey, soy sauce, red pepper flakes, sage, thyme and garlic stirring until blended. Now add the remaining 3 quarts of cool water and stir.

Now, place the ice in a cooler or bucket large enough to hold the brine and the turkey and pour the brine over the ice making sure all the ingredients are blended together.

Make sure the bird is submerged in the brine with the breast side down. You want to make sure that the cavity of the bird gets filled with the brine. Let the bird sit overnight or for at least 12 hours.

After the bird has been allowed to sit in the brine, remove the bird from the brine and dry it thoroughly. Make sure to dry the inside the cavity as well. Throw the rest of the brine away.

Mix the butter and lemon zest together. Gently lifting the skin spread the butter mixture under the skin on to the breasts.

Put your turkey on a rack in your roasting pan. Place on the lowest rack in the oven and cook for 3 1/2 hours or until the meat thermometer reads 170 degrees F.

Once the turkey is finished cooking, remove from the oven and place on a cutting board or your favorite serving platter. Let the bird rest for 15 minutes so it remains nice and juicy, then carve and serve.

Pineapple Glazed Ham

- 5 to 7 lb. bone-in ham
- 1 (6 oz) can pineapple juice
- 1 (10 oz) jar pineapple preserves

Set the oven temperature to 325 degrees and allow the oven to heat up.

Score the surface of the ham by making crisscross cuts about 1/2 in deep into the outside of the ham.

Place a baking rack in a shallow baking pan and place the ham on the rack.

Pour the pineapple juice over the ham being sure to completely cover the top and sides of the ham.

Cover the ham tightly with aluminum foil and place in the oven for 1 1/2 hours.

Uncover the ham and brush the pineapple preserves all over the outside of the ham.

Return to the oven, uncovered, and continue baking 30 minutes or until a meat thermometer inserted in the ham reaches 140 degrees.

Remove from the oven and place on a serving platter.

Allow the ham to rest 30 minutes before carving.

Side Dishes

Cornbread Dressing

- 1 cakes of cornbread, crumbled
- 10 homemade biscuits, crumbled*
- 2 onions, chopped
- 1 cup of celery, chopped
- 4 cans chicken broth + water
- 1 stick of butter
- 1 tsp. poultry seasoning
- 1 tsp. sage
- salt & pepper to taste

Melt the butter in a skillet. Add the onion and celery and cook until both are soft. I season the veggies with a bit of salt to help in the softening process.

In the meantime crumble up your prepared cornbread and biscuits. I crumble them right into a large bowl. Add your dry seasonings and mix it well.

Add the cooked veggies and butter mixture along with enough chicken broth to make it soupy. The consistency reminds me of pancake batter. Pour it into a large aluminum pan (12x8) and bake at 400 to 450 F until golden (about 45 minutes to an hour). I use 400F if I have plenty of time and 450F when I'm in a hurry. Keep an eye on things if you're baking at 450 or higher so you don't end up burning the top (been there, done that).

* I use 2 cups of my biscuit mix and make buttermilk biscuits from it. You can use any commercial biscuit mix or make up a batch from scratch using this recipe:

<http://www.hillbillyhousewife.com/lightwheatbiscuitmix.htm>

Corn Pudding Recipe

- 2 cans of corn
- 3/4 cup sugar
- 1 tsp. vanilla
- 1-1/2 tbsp. cornstarch
- 2 eggs
- Butter

Preheat your oven to 350F.

Drain the liquid from the corn and dump it into a large bowl. Add the remaining ingredients and mix everything well.

Pour your pudding mixture into a 9 inch• square baking pan. Top the pudding with pats of butter. Bake everything for 45 minutes.

Buttermilk Mashed Potatoes

- 1 1/2 pounds new potatoes, peeled and cut into 1-inch chunks
- 1/4 to 1/2 cup buttermilk
- 2 tablespoons butter, cut into small pieces
- Salt & pepper to taste
- Snipped chives for garnish (optional)

Add potatoes to a pot and cover with water. Add salt and bring to a boil. Cook until potatoes are tender, about 20 minutes.

Drain the water and add potatoes, butter milk, salt & pepper to a large bowl. With a potato masher or hand mixer (makes the potatoes creamier) mix until combined and desired texture is achieved. Garnish with snipped chives.

Turkey Gravy

- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 6 ounces ground turkey
- 6 cups chicken broth
- 1 teaspoon poultry seasoning
- 3 tablespoons all-purpose flour
- 1/2 cup cold water

In large skillet heat the oil over medium heat. Add the onion and cook for one minute. Now add the ground turkey and cook for 10 to 15 minutes or until it is very browned and dry.

Move the turkey mixture to a large saucepan. Add in the poultry season and broth; let simmer for 30 minutes over medium heat. Pour the mixture into a strainer and set the cooked turkey aside (you can use it in another dish later on in the week).

In a small bowl combine the flour and water until smooth: add the mixture to broth and cook over medium low heat, stirring occasionally for about 30 to 45 minutes.

Sweet Sweet Potato Wedges

- 2 tablespoons butter
- 2 medium sweet potatoes- peeled and cut into wedges
- 1 cup water
- 3 ounces orange juice
- 1/4 cup light-brown sugar
- 2 tablespoons sugar
- Salt
- Pepper
- Zest of 1 orange

Melt butter in a large pan over medium-high heat. Add sweet potato wedges to the pan. Stir until sweet potatoes are well coated with the butter.

Add 1 cup water and the orange juice to the potatoes. Then cover and cook for about 5 minutes or until tender.

Once tender, remove lid and reduce heat. Continue cooking until most of the liquid has evaporated - approximately 3-4 minutes.

Now, combine the sugars and sprinkle over the sweet potatoes. Mix until the potatoes are coated with the sugar. Keep cooking until the sugars start to caramelize and a glaze begins to form. This should take about 5 minutes. Make sure you stir every so often so the potatoes don't stick and burn.

The potatoes are done when the caramelized sugar bubbles and browns around the edges. Remove the sweet potatoes from the pan and onto your favorite serving dish. Season everything with salt, pepper and orange zest. Serve while hot.

Sweet Potato Souffle

- 3 large sweet potatoes
- 1 cup sugar
- 2 eggs, beaten
- 1/2 teaspoon salt
- 1 stick butter, room temperature
- 1/2 cup evaporated milk
- 2 teaspoons vanilla
- 1 bag marshmallows
- 1/2 cup chopped pecans

Peel and cook potatoes until tender. You can boil or bake them. They just need to be soft enough to mash. To the mashed sweet potato add sugar, eggs, salt, butter, milk and vanilla. Mix well and put in a greased 1 1/2 quart casserole. Bake in a preheated 325 degree oven for 25 minutes.

Add marshmallows and pecans on top and return to oven for about 5 minutes or until brown on top.

Green Bean & French Fried Onion Casserole

- 1 can of your favorite cream of mushroom soup or homemade alternative
- 1/2 cup milk
- 1 teaspoon soy sauce
- black pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French fried onions

Mix all of the ingredients together (reserving half of the French fried onions for the topping) in a 1 1/2 quart casserole dish.

Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling.

Add the remaining French fried onions and bake for 5 minutes or until golden brown.

Creamy Cole Slaw

- 1 small-medium head Cabbage & 2 whole Carrots (or your favorite bagged slaw mix)
- 2 Tbsp Onion, finely minced
- 1/2 cup Sour Cream
- 1/2 cup Mayonnaise
- 2 Tbsp Rice or White Vinegar
- 2 Tbsp Sugar
- 1 tsp Black Pepper
- 1 tsp Salt

Rinse cabbage and cut into shreds. Wash, peel, and shred carrots. Place cabbage & carrots in a large bowl and set aside. (Or open the bag of slaw mix and add to a large bowl and set aside).

In a small bowl add sour cream & mayonnaise (make sure it's mayonnaise and not salad dressing- like Miracle Whip). Mix together until combined. Now add vinegar, sugar, pepper and salt. Whisk everything together until smooth.

Do a taste test and adjust salt, pepper, sugar and/or vinegar as desired.

Once you've achieved your desired results pour the wet mixture over the cabbage mixture. Add the onion and stir gently until everything is well coated.

Cover and refrigerate at least one hour prior to serving. The longer you keep it refrigerated the more the flavors will meld together.

Homemade Cranberry-Orange Sauce

- 1 package of fresh cranberries
- 3/4 cup water
- 3/4 cup sugar
- 1/4-1/2 cup orange juice
- orange zest, if desired

Add water, sugar, orange juice & zest to a medium pot and heat over medium heat until sugar has been completely dissolved. Add cranberries to the pot

Bring the mixture to a boil but don't let it boil over. Once at a boil, reduce the heat and simmer until the cranberries have popped and the sauce starts to get thick.

Cool and serve at room temperature.

Note: You can adjust sugar to your taste. Sauce will continue to thicken as it cools.

Desserts

Pumpkin Pie

- 1 cup plain pumpkin puree
- 3/4 cup sugar
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 3 eggs, beaten with a fork
- 1 cup cream
- 1 unbaked pie crust

Prepare a single pie crust, unbaked.

Preheat oven to 450 degrees (will reduce heat to 325 degrees.)

In a large bowl, stir together the pumpkin, sugar, salt, ginger, cinnamon, and cloves, until well combined.

Whisk in the eggs and the cream into the mixture until smooth.

Pour mixture into pie crust.

Bake in preheated oven at 450 degrees for 10 minutes.

Turn oven down to 325 degrees and continue baking for 40 to 45 minutes or until pie filling sets up and knife comes out relatively clean when inserted in center.

You can lay foil strips over the crust after they brown to prevent them from burning.

Remove pie from oven and let cool at room temperature before slicing.

Sweet Potato Pie

- 2 cups cooked and mashed sweet potatoes
- 2 tablespoons melted butter
- 1/2 teaspoon vanilla
- 2/3 cup sugar
- 1/3 teaspoon salt
- 3 eggs
- 1/2 teaspoon cinnamon
- 1/2 cup cream
- 1 unbaked pie crust

Preheat oven to 450 degrees.

Take a fork and prick small holes in the pie crust and bake empty pie shell for 10 minutes.

Place mashed sweet potatoes into a mixing bowl. Add melted butter, vanilla, eggs, and cream. Mix together and then add sugar, and salt. Mix well to get rid of any lumps.

Pour the sweet potato mixture into the cooked pie shell. Bake at 450 degrees for 10 minutes. Then reduce the heat to 350 degrees and bake for an additional 30 minutes.

Apple Cranberry Pie

- 3 cups sliced fresh apples (thin wedges)
- 1 cup slightly chopped fresh cranberries
- 1 cup sugar
- 4 Tbsp flour
- 1/8 tsp salt
- 2 Tbsp butter, cut into little pieces
- Double pie crust (unbaked)

Prepare a double crust, unbaked. Place one crust in pie pan and cut the other into strips for lattice top.

Preheat oven to 450 degrees (will reduce to 350 degrees.)

In a large bowl, put the apples, cranberries, sugar, flour, and salt; toss to combine well.

Dump this mixture into crust in pie pan; arrange butter pieces evenly over the mixture.

Top with strips cut from second pie crust, forming a lattice design, crimping edges together neatly.

Brush lattice top with egg wash and sprinkle with sugar if you like.

Bake in 450 degree oven for 10 minutes, then reduce heat to 350 degrees and continue baking for 35 to 40 minutes or until top is golden brown.

Let rest at room temperature for 10 to 15 minutes before serving.

Leftovers

Thanksgiving Leftover Casserole

- Leftover turkey (about a cup, diced)
- 1 onion (diced)
- Broccoli (fresh or frozen)
- 2 carrots peeled and sliced
- 1 can cream of chicken soup
- 1 cup sour cream
- Leftover stuffing / dressing

Bring water to a boil and add your fresh vegetables and boil them for 5 minutes. Drain them and put them in a large bowl.

Add the diced turkey, soup and sour cream. Stir everything together and scoop it into a baking dish and top with leftover stuffing and bake at 350 about 20 to 25 minutes everything is heated through.

Thanksgiving Pot Pie

- 1 medium onion, chopped
- 1 cup carrots, sliced
- 1 cup celery, diced
- 1 tablespoon vegetable oil
- 1 package (9 oz.) frozen chopped spinach
- 3 cups cooked turkey
- 1/2 cups country or baked ham
- 1 can (10 3/4 oz.) canned cream of chicken soup
- 2 1/2 cup milk, divided
- 1/4 teaspoon black pepper
- 1 1/2 cup self-rising flour
- 1/4 cup Parmesan cheese
- 1/2 cup butter or margarine

Cook onion, sliced carrots and celery with a little bit of vegetable oil in the skillet under just tender. Stir in the spinach and pour it all into a shallow baking dish (at least 3 quarts or bigger). Spread the chopped turkey and ham cubes evenly over top of everything in the dish. Next, in a medium mixing bowl blend together undiluted soup, 1 cup of milk and ground pepper. Pour this evenly over top of everything in the dish. Now mix together the flour, grated cheese, butter (or margarine) and remaining milk until nice and smooth. Pour this over top of everything in the dish. Bake 45 minutes to one hour at 400 degrees F. The top will be golden brown when done.

I love this recipe because it is so versatile and these pot pies freeze well. Most of the ingredients listed above can easily be substituted with whatever you have in your cabinet. You can leave out the spinach, stick in a few chopped up cooked potatoes instead, use cream of celery soup instead of cream of chicken etc. Pot pie tastes great with just about anything in the filling.

Leftover Shepherd's Pie

- 4 cups cooked turkey, shredded
- 3 cups cooked vegetables, anything you have leftover
- 1 cup gravy
- 4 cups leftover mashed potatoes
- 1 egg
- 1 Tbsp cream cheese
- salt and pepper to taste
- 2 Tbsp butter or margarine
- dash paprika

Preheat oven to 400 degrees and grease a large pie plate or casserole.

Heat turkey, vegetables, and gravy in a saucepan until warmed through, then turn into prepared dish.

Mix room temperature mashed potatoes with egg and cream cheese until smooth and well blended, add salt and pepper to taste, then mix again.

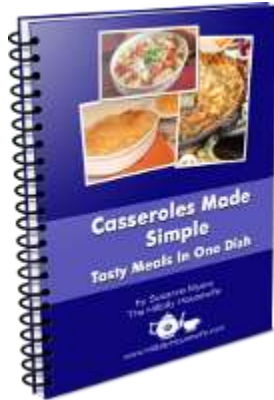
Spoon the potatoes over the ingredients in casserole, spreading to cover ingredients completely.

Stick pieces of butter all over the potatoes and sprinkle with paprika.

Bake at 400 degrees for 25 to 30 minutes until potatoes are browning and filling is bubbling hot.

Recommended Resources

Casseroles Made Simple



For more delicious casserole recipes and helpful cooking tips, grab a copy of my ebook [Casseroles Made Simple – Tasty Meals In One Dish](#).

You will go from the oven to the table with a mouth watering meal for you family in no time! Hearty homemade meals, easy clean up, saving time, saving money... what's not to love about casseroles!

Just click on [Casseroles Made Simple](#) to order your copy today!

Crockpot Cooking Made Simple



Tired of spending all day stirring pots in the kitchen, or just don't have the time to make a big homemade meal for dinner each night? I don't either. Instead I put my crockpot to work.

Let me show you how simple and easy it is to put inexpensive and healthy meals on the table without all the work and fuss.

[Get your copy of Crockpot Cooking Made Simple here.](#)

Freezer Cooking Made Simple



If you like the convenience of those frozen TV dinners, but aren't too fond of the lack of nutrition, abundance of salt and aren't a big fan of the taste, take a look at my freezer cooking guide. I'd love to show you just how easy it is to make your own frozen meals that you can thaw and heat for quick and easy dinners on busy nights.

[Get your copy of Freezer Cooking Made Simple here.](#)