

Thanksgiving Greetings  
from

Jewels of the Quill

<http://www.JewelsoftheQuill.com>





# Dame Onyx's Peanut Butter Sweet Potatoes

Bake about 6 large sweet potatoes until soft (microwave or oven), then scoop the insides out of the skins. Mash them. Or the drained contents of one super-size can of sweet potatoes.

Mix with about a cup of brown sugar and a cup of peanut butter, and spread the result in a shallow baking pan.

Cover with a layer of tiny marshmallows, dotted with butter if desired.

Bake uncovered at 350 degrees for about 30 minutes or until the top is browned.

*This is a simple holiday recipe my kids are very fond of, goodness knows why, because it's only an easy variant on the conventional sweet potato casserole.*

Thanksgiving Greetings from Margaret L. Carter <http://www.margaretlcarter.com>





# Dame Aquamarine's Grasshopper Pie

1 box chocolate wafers (crushed)  
1/3 cup butter (melted)

Place 2/3 of the chocolate crumbs in a bowl. Stir in melted butter to coat. Pat firm in spring pan and refrigerate.

Mix the following well: 1 jar marshmallow cream topping  
¼ cup Crème de Menthe (or use a non-alcoholic mint flavoring)  
1/8 cup Crème de Cacao (or any other chocolate-based liqueur)

Whip 1 pint of whipping cream until it stands in peaks. Fold into marshmallow mix. (Add a touch of green food color if desired.) Pour onto chocolate crumb crust. Sprinkle with chocolate crumbs. Wrap in foil and freeze. Serve frozen.

*My family always has frozen Grasshopper Pie for dessert after our festive turkey dinner. The man in my life likes a touch of mint with his chocolate. We find the creamy chocolate and mint confection lighter than mincemeat pie. It is refreshing yet satisfying as it melts slowly in your mouth. Based on the traditional Grasshopper cocktail ingredients of cream, Crème de Menthe and Crème de Cacao, this pie is a combined dessert and liqueur. Of course, if you prefer, you can always use a non-alcoholic mint flavoring in their place. Remember that the liqueurs are never boiled, so that their potency remains intact. A word to the wise....*

Thanksgiving Greetings from Dee Lloyd <http://www.DeeLloyd.com>





## *Dame Aquamarine's Universally Acclaimed Chinese Garlic Spareribs*

2 lbs pork side ribs (cut into 2 or 3" lengths)  
1 can consommé  
 $\frac{1}{4}$  cup brown sugar  
2 TBSP soy sauce  
2 garlic cloves (finely chopped) or  $\frac{3}{4}$  tsp garlic salt.  
 $\frac{1}{4}$  tsp ginger

Marinate ribs for at least 6 hours (best overnight). Cook uncovered in 350 degree oven for 1  $\frac{1}{2}$  hours.

Serves 4.

*My strong advice for this one: If you want any for yourself, double the recipe!*

Thanksgiving Greetings from Dee Lloyd <http://www.DeeLloyd.com>





# Dame Topaz's Turkey Terrazinni

8 oz vermicelli or thin spaghetti  
4 TBSP butter  
1 onion, chopped  
8 mushrooms, sliced  
3 TBSP flour  
2 cups chicken broth  
2/3 cup swiss cheese, grated  
2 cups cooked turkey, chopped (chicken works well, too)  
salt, pepper, pinch nutmeg  
parmesan cheese, grated

Cook pasta. Melt butter and cook onions and mushrooms until soft. Mix in flour and cook a bit. Add broth and cook and stir until thick and bubbly. Add cheese. Stir until melted. Turn off heat and add turkey, salt, pepper, and nutmeg. Put cooked pasta in square (8X8 or 9X9) greased baking pan. Season with salt, pepper and a dab more butter. Pour sauce over pasta and generously sprinkle with parmesan cheese. Bake in a 350 oven for 15-20 minutes until bubbly and brown.

*My family always buys the biggest turkey available so we always have lots of leftovers. Turkey Terrazini is one of our favorite ways to use up all that luscious leftover turkey. It's adapted from my favorite cookbook, More Taste Than Money by Harriet Hands.*

Thanksgiving Greetings from Carrie S. Masek <http://www.masek.net>





# Dame Topaz's Grandmother's Crab Dip

- 1 can cream of mushroom soup (substitute lowfat for a lighter recipe)
- 1 tsp (1 pack) gelatin
- 3 TBSP cold water
- 1 finely chopped green onion
- 1 cup chopped celery
- 7 oz can crab meat
- 8 oz cream cheese (substitute lowfat for a lighter recipe)
- 1 cup mayonnaise

Dissolve gelatin in cold water. Heat soup, add gelatin, and cool. Add remaining ingredients, mix, and chill. Good with crackers, crudités, chips, on bread, or with fresh raw vegetables.

*Another of my favorite holiday recipes. The first is an appetizer my family makes for holidays and special occasions. It was my grandmother's recipe, and while she never considered herself a particularly good cook, I think her crab dip is amazing. You can use low fat cream of mushroom soup and reduced fat cream cheese if you want to make a healthier version of the dip. As for myself, I just dip with celery sticks and broccoli and figure the fat savings in passing up the potato chips more than makes up for all that mayonnaise.*

Thanksgiving Greetings from Carrie S. Masek <http://www.masek.net>





# Dame Sapphire's Thanksgiving Pizza Bread

2 loaves of white frozen bread dough  
olive oil  
salt  
pepper  
garlic powder  
rosemary seeds

Thaw bread dough, then roll with rolling pin into two long rectangles to fit into a 9 x 13" cake pan. Pour  $\frac{1}{2}$  cup of olive oil in bottom of pan; top with liberal sprinklings of salt, pepper, garlic powder and rosemary seed. Place one long rolled out loaf into oiled pan, then flip it over, coating both sides. Repeat the process with the second loaf, laying them side by side in the pan. Cover with dish towel and allow to rise in a warm place until the bread just touches the edge (top) of the pan.

Preheat oven to 350 degrees. Bake the bread for about 20-25 minutes. Allow to cool down a bit, then flip out of pan onto a cutting board. Separate the loaves and cut horizontally into 1" slices.

*This is an Italian family recipe my family always makes on Thanksgiving and other times during the year as well. We call it 'pizza' bread but its basically a garlic bread.*

Thanksgiving Greetings from Nancy Pirri <http://www.nancypirri.com>





# Dame Jade's Turkey in a Basket

1 package of Pepperidge Farm puffed pastry (6)

1 can cream of chicken soup (10  $\frac{3}{4}$  ounce)

Leftover turkey, cooked, equivalent to 2 chicken breasts (tip: great way to use up leftover turkey or chicken)

$\frac{1}{4}$  to  $\frac{1}{2}$  cup milk

Bake puffed pastry as per instructions on the package (option: substitute baking powder biscuits). Heat soup. Cube cooked turkey breast and add to soup. Add milk to thin slightly. Fill pastry cups and serve.

*This is a variation of Chicken in a Basket that my Dad's cousins served us during a visit to their cottage on Lake Gogibic. As kids, we vacationed several summers at this cottage. So that last visit was a trip down nostalgia lane for my mother, my sister and me. I loved the cottage and all the memories surrounding it so much that it found its way into my book WOLFSONG. That cottage of my childhood vacations became Walker's cabin.*

Thanksgiving Greetings from Barbara Raffin <http://www.BarbaraRaffin.com>







# Dame Jade's Bread Dressing

- 1 pound slab bacon
- 2 medium onions
- 1 stalk celery
- $\frac{1}{2}$  apple
- $\frac{1}{2}$  loaf of very dry Italian bread grated
- 1 loaf of dry Italian bread soaked in water
- 1 tsp poultry seasoning, parsley, salt, pepper, garlic
- gizzard, heart and liver
- Italian grating cheese
- 3-5 eggs

Grind bacon, onions, celery, apple, gizzard, heart and liver. Fry bacon, remove from frying pan. Cook all remaining ground ingredients and parsley in bacon grease. Add salt, pepper and garlic. Simmer for  $\frac{1}{2}$  hour. Add dry grated bread and cook until lightly brown. Set fried ingredients aside.

Soak dry Italian bread in cold water. Drain well. Mix bread and 3 eggs to cooked mixture. Add handful of grating cheese and fried bacon bits and mix. Place a small amount inside the bird, the rest in the pan and baste together.

*An old family recipe from my husband's side of the family. It's one of those to-die-for dishes...and just the sort my alien clone from THE VISITOR would love to cook and eat.*

Thanksgiving Greetings from Barbara Raffin <http://www.BarbaraRaffin.com>





# Dame Jade's Brown Bread

- $\frac{3}{4}$  cup milk
- 1  $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup dark molasses
- 1 TBSP butter (Crisco)
- $\frac{1}{2}$  cup coarse chopped walnuts
- 1 pkg. dry yeast (fast rising)
- 1 cup uncooked oatmeal, quick or regular
- 1  $\frac{1}{4}$  cup boiling water
- 5 cups all-purpose flour

Heat milk until film forms. Skim off film. Remove from heat. When lukewarm, stir in yeast. Put oatmeal in large bowl. Stir in boiling water, salt, molasses, and butter. Cool to lukewarm, then mix in flour and milk with hands. (Or you can put everything in a bread machine.) Cover with towel in warm place. Let stand for 1  $\frac{1}{2}$  hours or until double. Turn out onto a floured board and knead lightly for 3 minutes. Divide into half and shape into loaves. In greased loaf pans, let rise until double again. Bake in preheated 350 oven for about 1 hour or less.

*I've long since lost the source of this recipe. But it's a family favorite with its rich flavor. I can just see that round loaf of bread baking in a hearth oven such as they'd have used back in the colonial days when my INDENTURED HEART was set.*

Thanksgiving Greetings from Barbara Raffin <http://www.BarbaraRaffin.com>





## Dame Turquoise's Black Bean Dip Appetizer (aka Black and Blue)

15 oz can black beans  
1/3 cup medium salsa  
3/4 cup chopped sweet onion  
1/2 tsp ground cumin  
1/2 tsp chili powder  
4 or 5 dashes of cilantro  
1 large garlic clove, chopped  
juice of 1/2 lime  
1/2 cup grated cheddar or Monterey Jack cheese

Drain liquid from black beans, mash and set aside. Place small amount of olive oil in frying pan, heat. Add chopped onion and garlic. Cook on low heat for 4 minutes. Stir in salsa, cumin and chili powder, then add mashed black beans and stir. Cook on low heat 5 minutes, stirring occasionally.

Add shredded cheese and lime juice, then cilantro to taste. Serve warm with blue corn chips and raw veggies.

*When I first found this recipe for Black Bean Dip, I'd also just discovered blue corn chips instead of the ordinary tortilla chips, so the first time I served it, Elmer referred to the combo as Black and Blue, which is what we still call it.*

Thanksgiving Greetings from Jane Toombs <http://www.JaneToombs.com>





# Dame Amber's Cold Fondue

16 oz whipped cream cheese

1 cup half and half

Chocolate syrup or cinnamon (or other spice you like)

Powdered sugar

Slices of fresh fruit

Using your mixer, combine the cream cheese and half and half until the consistency is smooth and able to coat the fruit. Add chocolate syrup and powdered sugar to taste. If the mixture becomes too thick, add more half and half. If you choose to use spices such as cinnamon, add these to the cream cheese mixture. Dip the fruit and enjoy.

*I'm totally for making things that take little time and I'm the worst person for recipes since I just throw things together. I use very little sugar since I kind of like the bitter chocolate taste in this recipe.*

Thanksgiving Greetings from Janet Lane Walters

<http://www.bookswelove.net/WALTERS.html>





## Dame Amethyst's Leftover Turkey & Wild Rice Soup

- 3 (10  $\frac{3}{4}$  oz) cans condensed chicken broth
- 2 cups water
- 2 boxes Rice-a-Roni Long Grain and Wild Rice with Herbs (Original)
- $\frac{1}{2}$  cup margarine or butter (can omit for a broth-type soup)
- $\frac{3}{4}$  cup flour (can omit for a broth-type soup)
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp poultry seasoning
- $\frac{1}{8}$  tsp pepper
- 2 cups half-and-half (can omit for a broth-type soup)
- 1  $\frac{1}{2}$  cups cubed, cooked turkey
- optional: 8 slices bacon, crisply cooked and crumbled, 1 TBSP chopped pimiento, and 2 to 3 TBSP dry sherry

In Dutch oven, combine chicken broth and water. Add rice and seasonings packets. Bring to a boil. Reduce heat. Cook until rice is tender, about 25-35 minutes. In saucepan, melt margarine; stir in flour, salt, poultry seasoning and pepper. Cook 1 minute, stirring constantly, until smooth and bubbly. Gradually stir in half-and-half; cook until slightly thickened, stirring constantly. (Note: if your roux heats too quickly and the flour isn't incorporating nicely, reduce heat slightly and start adding the half-and-half slowly, alternating with the flour until it becomes smooth.) Slowly add half-and-half mixture into rice mixture, stirring constantly. Add remaining ingredients. Heat gently, stirring frequently. Do not boil.

*This soup is almost so rich, it's sinful...which is why I came up with a lower fat broth-type soup version. It's the perfect way to use up leftover holiday turkey.*

Thanksgiving Greetings from Karen Wiesner <http://www.karenwiesner.com>





# Dame Amethyst's Honey Molasses Wheat Bread

8-10 ounces water (room temperature)

1  $\frac{1}{2}$  TBSP each: butter or margarine, softened; honey, and dark molasses

1 large egg

1 cup whole wheat bread flour

1  $\frac{1}{2}$  cup white bread flour

1 tsp salt

1 TBSP untoasted wheat germ (optional)

1  $\frac{3}{4}$  tsp active dry yeast

Makes 1  $\frac{1}{2}$  pound loaf. Measure ingredients—in the order given—into bread machine pan. Use the dough setting. In the first ten minutes of mixing, check often to make sure the dough forming isn't too dry (add water, a tsp at a time, if it is) or too wet (add white flour a tsp at a time, if it is). This is the most critical part of bread-making—if your dough is the perfect consistency here, you really won't need to do anything else when the cycle is completed. At that time, remove the dough from the bread pan and punch it down. Kneading is *not* necessary unless you prefer it (see below). Sprinkle a  $\frac{1}{4}$  cup of uncooked 1-minute oats (optional) on a greased cookie sheet, bread pan, muffin tins or cake pan. Press the dough slightly down into the oats as you shape the loaf or rolls. Cover and allow to rise in a warm place for several hours. Preheat oven to 350 degrees. Bake for 30 minutes or longer, depending on how crusty you like it.

*Bread making is one of the few forms of cooking I enjoy—partially because it doesn't require much. I'm not a believer that endless kneading makes bread taste better. I find kneading produces a dense, tough consistency when it's baked; I prefer it soft enough to melt in my mouth, as this is, when you cut yourself a hot-and-fresh-from-the-oven slice of it and slather it with butter.*

Thanksgiving Greetings from Karen Wiesner <http://www.karenwiesner.com>





# Dame Tanzanite's Praline Pie

Cook and stir  $\frac{1}{2}$  cup butter (or a little less margarine) with  $\frac{1}{3}$  cup firmly packed brown sugar until sugar melts and mixture bubbles vigorously. Remove from heat; add  $\frac{1}{2}$  cup chopped pecans. Pour into lightly baked (not browned) 8-inch pie crust. Bake at 425 for 5 minutes, until bubbly. Meanwhile, cook Jell-O Butterscotch Pudding as directed. Cool, stirring twice. Spoon into crust. Chill.

*Add whipped topping to visually impress with this simple recipe.*

Thanksgiving Greetings from C.J. Winters <http://www.cjwinters.com>





# Dame Tanzanite's Soda Cracker Crust

- 3 egg whites
- 1 tsp vanilla
- 1 cup sugar
- $\frac{3}{4}$  cup soda crackers, finely crushed
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  cup pecans, chopped

Beat egg whites until peaks form, gradually add sugar and vanilla. Mix cracker crumbs, baking powder and nuts, and fold into the egg mixture. Spread in buttered 9-inch pie pan, heaping the sides. Bake for 30 minutes in 325-degree oven. Cool. Fill with fresh fruit or ice cream.

*Fill with fresh fruit or ice cream, add whipped topping if you'd like, for a simple dessert.*

Thanksgiving Greetings from C.J. Winters <http://www.cjwinters.com>







# Dame Coral's Pumpkin Custard

- 4 eggs (or 8 egg whites)
- 1 29 oz can of pumpkin puree
- 2 cans evaporated skim milk
- 1  $\frac{1}{2}$  cups Splenda brand no calorie sweetener
- 2 tsp pumpkin pie spice (OR 1 tsp ground cinnamon,  $\frac{1}{2}$  tsp each ground ginger and nutmeg,  $\frac{1}{4}$  tsp ground cloves)

Preheat oven to 400 F. Beat eggs and evaporated skim milk, blend in pumpkin, sweetener, and spices. Pour into a 2-quart baking dish sprayed with no-stick spray. Place the dish into a larger baking dish. Pour hot water into the outer dish.

Bake one hour until knife inserted in center of custard comes out clean. Cool completely. Serve.

*This recipe is especially good for dieters who want the taste of pumpkin pie without the fat and sugar calories.*

Thanksgiving Greetings from Karen Woods  
<http://flowersandhearts.com/karenwoods.htm>





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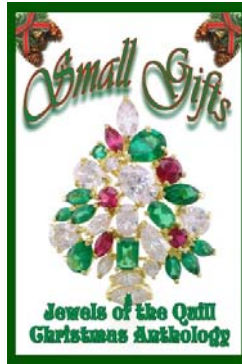
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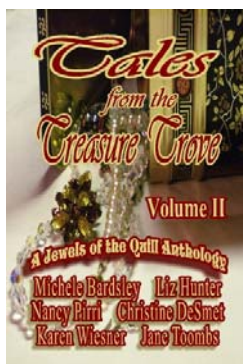
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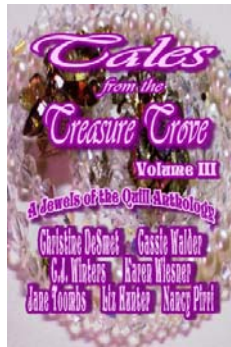
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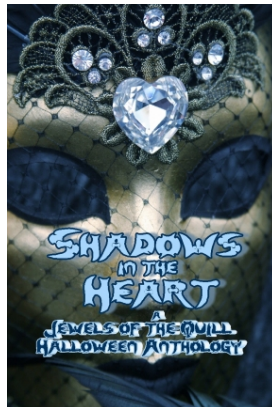
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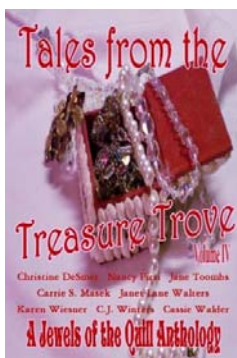
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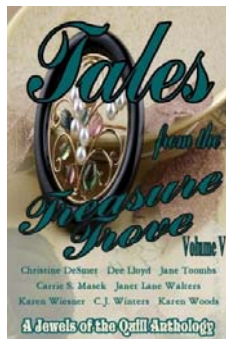


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