Classic Thanksgiving Recipes Everyone Will Love

Squash Tartlets

Servings: 30 | *Preparation time: 20 minutes* | *Cooking time: 50 minutes*

Ingredients

- 1 butternut squash
- 2 tbsp of olive oil
- 1 tsp of ground pepper
- 1/4 tsp of salt
- 1 garlic clove
- 2 tbsp of whipping cream
- 1 tsp of fresh sage leaves, chopped
- 30 premade mini filo shells
- 1/2 cup of Asiago cheese, grated

Directions:

1. Preheat the oven to 425°F.
2. Wash, peel, seed, and cube the squash into 1/2-inch pieces.
3. Place the cut squash onto a baking pan.
4. Drizzle with the olive oil, and toss until the squash is coated.
5. Sprinkle the pepper, and salt on the top of the squash.
6. Place in the oven, and roast for 40 minutes, or until the squash is tender. You should stir the squash every 10 to 15 minutes.
7. Remove from the heat, and cool completely.
8. Reduce the heat of the oven to 400°F.
9. Peel the garlic, and place into a food processor.
10. Chop the garlic.
11. Add the cooled squash to the processor.
12. Pour in the whipping cream.
13. Wash and chop the sage.
14. Pulse the ingredients until it is smooth, usually about 2 to 3 minutes.
15. Place all of the filo shells onto a baking sheet lined with aluminum foil.
16. Add a teaspoon of the squash mixture to each shell. Use a rounded teaspoon.
17. Grate the Asiago cheese, and sprinkle the cheese on top of each tart.
18. Place in the oven, and bake for 9 minutes or until the edges of the tart are golden brown. Remove from heat, and cool slightly.
19. Serve warm.

Oven Roasted Turkey

Servings: 10 | *Preparation time: 30 minutes* | *Cooking time: 3 hours and 30 minutes*

Ingredients

- 12 pounds turkey
- 1 1/2 tsp of onion powder
- 1 1/2 tsp of garlic powder
- 1 tsp of cayenne pepper
- 1 tbsp of smoked paprika
- 1 tsp of thyme
- 1 tbsp of salt
- 1 1/2 tsp of pepper
- 1/3 cup of olive oil

Directions:

1. Preheat the oven to 325°F.
2. Prepare the turkey for baking. Clean out the inside, and remove any pin feathers that were left. Discard the organs, giblets, and any other debris left in the cavity.
3. Place the turkey in a roasting pan and set aside.
4. In a small bowl, whisk together the onion powder and garlic powder.
5. Fold in the cayenne pepper, paprika, and thyme.
6. Whisk in the salt and ground pepper. Mix until it is well blended.
7. Rub the spices under the skin of the turkey. Sprinkle some in the turkey's cavity and then the remaining on the skin of the turkey.
8. Place in the refrigerator and allow it to cool marinate overnight.
9. Remove from the refrigerator, and drizzle the olive oil over the skin of the turkey.
10. Cover with aluminum foil, and place in the preheated oven.
11. Bake for 3 to 3 1/2 hours or until the thickest part of the thigh reaches an internal temperature of 180°F.
12. Remove from the oven, and allow the turkey to stand for 30 minutes.
13. Carve, and serve warm.

Quick and Easy Turkey Gravy

Yields: about 2 cups | Preparation time: 20 minutes | Cooking time: 10 minutes

Ingredients

- All the turkey pan drippings, at least 1 cup
- 4 tbsp of butter (or duck fat for added flavor)
- 4 tbsp all-purpose flour
- 1 1/2 cups of chicken broth
- Salt and freshly ground pepper

Directions:

1. While the turkey is resting, it's the perfect time to prepare your gravy.
2. Scrape all the bits and pieces from the bottom of your roasting pan with a wooden spoon to get the most flavor. Place the drippings, bits and pieces included, in a measuring cup. Skim off any excess fat with a spoon. Make sure you have at least 1 cup of turkey broth.
3. If you do not have 1 cup of broth, just add some hot water. If you have more than 1 cup, just reduce your chicken broth quantity accordingly. Set aside.
4. In a large saucepan, melt the butter on medium-high heat.
5. When the butter is melted, reduce the heat to medium-low and add the flour. Whisk the butter and flour together until you obtain a thick paste.
6. Add the turkey drippings to the saucepan. Increase the heat to high and bring to a boil. Whisk continuously until the gravy thickens and there are no more lumps, about 2-3 minutes. Reduce the heat to medium-low, and add the chicken broth, little by little. Continuously whisk the gravy until you have the desired consistency, about 5-7 minutes.
7. Season the gravy with salt and freshly ground pepper to taste.
8. Keep the gravy warm until you are ready to serve by letting it rest on low heat.
9. When ready to serve, stir the gravy and place it in a gravy boat.

Note 1: If you like your gravy silky and smooth, strain it before placing it in a gravy boat to remove all the bits and pieces from the turkey drippings.

Note 2: If your gravy thickens quickly, just add additional broth until you obtain the desired consistency.

Note 3: If you would like to add extra flavor to your gravy. You can replace ½ cup of the chicken broth with ½ cup of white wine, bourbon, or sherry. You can also add some of your favorite herbs like thyme or rosemary.

Apple and Cranberry Dressing

Servings: 6 | Preparation time: 10 minutes | Cooking time: 30 minutes

Ingredients:

- 1 cup of dried cranberries
- 2 cups of chicken broth
- 8 cups of Hawaiian sweet bread
- 1/4 cup of butter
- 1 onion
- 1 cup of celery, chopped
- 1 red bell pepper
- 3 Granny Smith apples
- 1 can of cream of celery soup
- 1/2 tsp of cinnamon, ground
- 1/2 tsp of salt
- 1/4 tsp of ground pepper
- 3 eggs
- Additional butter for greasing

Directions

1. Preheat the oven to 350°F.
2. In a small bowl, whisk together the cranberries and chicken broth. Set aside for the cranberries to soak for 30 minutes.
3. Cut the bread into 1/2-inch cubes, and lay them out on a baking sheet.
4. Place in the oven, and bake for about 5 minutes or until they are toasted.
5. Remove from heat and cool.
6. While the cranberries are soaking, place a large skillet on the stove and set the temperature to medium. Melt the butter.
7. Wash, peel, and chop the onions.
8. Wash and chop the celery.
9. Wash, seed, and chop the red peppers.
10. Combine the vegetables and add them to the skillet.
11. Sauté the vegetables for 5 minutes, or until they are tender.
12. Wash, core, and chop the apples; do not peel them. Add the apples to the skillet.
13. Sauté for an additional 5 minutes.
14. Remove from heat and place in a bowl.
15. Pour in the chicken broth and cranberry mixture.
16. Whisk in the celery soup.
17. Mix in the cinnamon.
18. Toss the mixture with the bread cubes.
19. In a separate bowl, whisk together the salt, pepper, and eggs.
20. Pour the egg mixture into the bread mixture, and stir until it is well blended.
21. Grease a 9 x 12-inch baking dish with butter.
22. Turn the dressing into the dish.
23. Bake for 30 to 40 minutes, or until the dish is golden brown.
24. Serve warm.

Scalloped Potatoes

Servings: 8 | Preparation time: 25 minutes | Cooking time: 1 hour and 30 minutes

Ingredients:

- 1/4 cup of butter
- 3 garlic cloves
- 1/4 cup of flour, all purpose
- 6 Yukon gold potatoes
- 3/4 tsp of salt
- 1/2 tsp of paprika
- 1 tsp of thyme
- 2 1/2 cups of milk
- 1 onion

Directions:

1. Preheat the oven to 350°F.
2. Place a saucepan on the stove, and set to medium heat.
3. Add the butter, and allow it to melt.
4. Mince the garlic, and add to the butter. Cook for 1 minute.
5. Whisk in the flour, and mix until you have a thick sauce.
6. Add in the salt, paprika, and thyme. Cook for another minute.
7. Whisking quickly, gradually add the milk.
8. Cook until it begins to boil and thickens. This usually takes about 8 minutes. Remove from heat.
9. Wash, peel, and slice the potatoes into thin medallions.
10. Lightly grease an 8-square baking dish.
11. Wash, peel, and slice the onions.
12. Place 1/3 of the potatoes into the baking dish.
13. Place half the onion on top of the potatoes.
14. Top the onions with another 1/3 of the potatoes.
15. Place the remaining half of the onions next.
16. Finish with a top layer of the remaining 1/3 of the potatoes.
17. Pour sauce over the top layer and carefully push the sauce between the layers.
18. Cover and place in the oven.
19. Bake for 1 hour. Remove the cover and continue baking for 30 minutes or until the potatoes are tender and the top is lightly browned.
20. Remove from oven and serve warm.

Deep Dish Apple Pie

Servings: 12 | Preparation time: 10 minutes | Cooking time: 75 minutes

Ingredients:

- 4 pounds of Granny Smith Apples (8 cups)
- 1 orange
- 1 lemon
- 2 tbsp of lemon juice
- 1 tbsp of orange juice
- 1/2 cup of sugar, plus1 tsp
- 1 tsp of salt
- 1 tbsp all-purpose flour
- 3/4 tsp of ground cinnamon
- 1/8 tsp of ground allspice
- 1/2 tsp of ground nutmeg
- 2 deep dish, premade pie crust
- 1 egg
- 1 tbsp of water
- Vanilla ice cream for serving (optional)

Directions:

1. Wash, peel, core, and slice the apples. Place in a bowl.
2. Zest the orange and the lemon.
3. Squeeze the juices from the orange and lemon and pour into a bowl.
4. Whisk in the sugar and the zest.
5. Add the flour and salt.
6. Mix in the cinnamon, allspice, and nutmeg. Mix thoroughly.
7. Add the apples and toss.
8. Pour the apples into one of the deep-dish pie crusts. Remove the second crust from its dish and place it over the apple mixture.
9. Fold it under the bottom crust and crimp the pie edges with your fingers.
10. In a small bowl, whisk together the water and egg.
11. Brush the egg on the top of the pie crust.
12. Sprinkle with the remaining sugar and slice in 4 to 5 slits.
13. Place in the oven and bake for 60 to 75 minutes or until the juices are bubbling and the crust is golden brown.
14. Serve warm or cold with vanilla ice cream, if desired.

*****These recipes and more are found in Sarah Spencer's *Thanksgiving Feast Cookbook: The Very Best Classic and New Recipes*. To get your copy, click on the cover below or click here.**

