Recipes for a Tasty Thanksgiving 2019

A collection of family favorites.
**Aunt Nancy’s Dill Dip and Fruit Dip**

*Courtesy of Debbie Harris*

A paralegal for 32+ years, currently with Davidson County.

“My favorite part of the holidays – the family, fellowship, and of course the food!”

<table>
<thead>
<tr>
<th><strong>Dill Dip</strong></th>
<th><strong>Fruit Dip</strong></th>
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<tbody>
<tr>
<td><strong>Ingredients</strong></td>
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<tr>
<td>1 pint Hellman’s Mayo</td>
<td>1 t Tang</td>
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<tr>
<td>1 pint Sour Cream</td>
<td>1 t Vanilla</td>
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<tr>
<td>1 ½ t Beau Monde Seasoning</td>
<td>7 ounces Cream Cheese – softened</td>
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<tr>
<td>1 ½ t Dill Weed</td>
<td>7 ounces Marshmallow Cream</td>
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<tr>
<td>1 T Parsley Flakes</td>
<td>Mix well and let chill before serving</td>
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<tr>
<td>1 T Minced Onions</td>
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Mix well and let sit overnight before serving.

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**Chicken Cheese Ball**

*Courtesy of Debbie Hall, Winston-Salem. NC*

<table>
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<tr>
<th><strong>Ingredients</strong></th>
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<tr>
<td>2-8oz. cream cheese, softened</td>
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<tr>
<td>½ cup mayonnaise</td>
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<tr>
<td>2 sm. cans chicken or 1 lg. can</td>
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<tr>
<td>1 tsp. Garlic</td>
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<tr>
<td>2 Tbsp. parsley</td>
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<tr>
<td>½ cup pecans, chopped (optional)</td>
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<tr>
<th><strong>Directions</strong></th>
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<tr>
<td>Mix together all but pecans and refrigerate overnight. Roll cream cheese mixture into a ball. Roll ball into parsley (add pecans if desired). Serve with crackers. Reduced fat cream cheese makes circles not ball.</td>
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Broccoli, Rice & Cheese Casserole - White Family

Courtesy of Sarah White, Raleigh, NC
A Paralegal for 23 years, currently with Ragsdale Liggett PLLC
“My favorite part of the holidays is spending time with my family and being able to cook and bake (my therapy sessions).”

**Ingredients**
- 2 pkg frozen chopped broccoli (sm square box)
- 2 cups cooked rice
- 1 cup finely chopped onion
- 1 cup finely chopped celery
- 1 cup margarine
- 1 lg jar Cheese Whiz
- 2 cans cream of mushroom soup
- 2 cups shred cheddar cheese

Sauté onion, celery, and margarine. Cook broccoli in microwave according to package directions but don’t add water. Mix cooked broccoli, rice, and sauté mixture in large casserole dish. Heat Cheese Whiz in microwave to mix easier, watch carefully so it doesn’t bubble over. Add Cheese Whiz and soup to broccoli mixture and stir well. Put grated cheese on top. Bake at 350 degrees for 45 minutes.

Oven Roasted Brussel Sprouts with Parmesan Cheese (Family Favorite)

Courtesy of Tina Dadio
A paralegal for 26 years, currently with The University of North Carolina at Charlotte
“My favorite part of the holidays: Sitting back and enjoying the pies after I've cooked all morning.”

**Ingredients**
- 1 1/2 lbs brussel sprouts (trimmed and halved)
- 2-3 tablespoons olive oil
- 1 teaspoon of garlic powder
1/2 cup of parmesan cheese (save 1/4 for end)
salt to taste (approx. 1/2 tsp.)
pepper to taste (approx. 1/4 tsp.)

Heat oven to 425 degrees. Spray your sheet pan (don't forgot this part so it doesn't stick and for easy cleaning).

In a bowl, combine the brussel sprouts, olive oil, garlic powder, parmesan cheese, salt and pepper (making sure you combine all ingredients). Spread on cooking sheet evenly. Cook about 18-20 minutes or until fork tender. Transfer to a serving bowl and top with the remaining parmesan cheese.

P.S.: Optional: Add cooked bacon for added flavor.

Your company will love these.

Crock Pot Mac n Cheese

Courtesy of Julie Privette, NCCP
Conrad Trosch & Kemmy, P.A.
My favorite part of the holidays is being with family and eating good food.

Feeds a family of 6 - approximately

Ingredients
3 Cups Shredded Cheddar Cheese
2 ½ cups milk
12 oz evaporated milk
8 oz cream cheese
16 oz elbow macaroni

Directions
All ingredients into the Crock Pot. the mac noodles are uncooked ... You CAN use cooked noodles, just decrease cooking time to 1 1/2 - 2 hours. On LOW for up to 2 1/2 hours or until it looks like mac n cheese, stirring after 2 hours to check for doneness. Sauce may be nice n thick n cheesy so you might want to add in some more cooked macaroni and milk to even it out. Then put setting on "Keep Warm" until ready to serve.
Ultimate Slow-Cooker Potatoes

Courtesy of Katie McVeety, CP, NCCP
Paralegal, The McIntosh Law Firm, P.C.

“This is the recipe for the potatoes I always contribute to my Firm’s Thanksgiving potluck. They are rich and yummy – and shockingly made from instant potatoes! This recipe is perfect for a crowd and easy to transport if you are contributing to a group meal.”

Prep Time: 15 minutes
Total Time: 1 hour, 45 minutes
Servings: 12

Ingredients
Reynolds™ Slow Cooker Liners
3 cups boiling water
1 ½ cups milk
½ cup butter or margarine, cut into pieces
½ cup sour cream
1 package (8 oz) cream cheese, cut into cubes
1 teaspoon garlic salt
¼ teaspoon pepper
3 cups Betty Crocker™ Potato Buds™ mashed potatoes (dry)
Gravy or chopped fresh parsley, if desired

Directions
Place Reynolds™ Slow Cooker Liners inside a 5- to 6 1/2 -qt slow cooker bowl. Make sure that liner fits snugly against the bottom and sides of bowl and pull the top of the liner over rim of bowl.

In cooker, mix boiling water, milk, butter, sour cream and cream cheese with whisk until blended. Add garlic salt, pepper and dry potatoes; mix just until blended.

Cover; cook on Low heat setting 1 hour 30 minutes, stirring once after 1 hour.

Before serving, stir potatoes. Serve immediately, or hold in slow cooker on Low heat setting up to 3 hours, stirring every 30 minutes. If potatoes become too thick, stir in additional milk, about 2 tablespoons at a time. Serve with gravy or sprinkle with chopped parsley.
Vegetable Casserole
Courtesy of Julie Privette

Ingredients
2 cans Veg-All (drained)
1 can cream of chicken soup
1 can Water chestnuts (diced)
1 cup mayo
¼ cup diced onions
Salt and Pepper to taste

Mix all together and put in a casserole dish.
Top with 2 sleeves of crushed ritz crackers and ¾ sticks butter. Mix and spread on top.
Bake 350 for 30 minutes

Potato Casserole
Courtesy of Jake Sullivan
Intellectual Property Paralegal, Apex Tool Group, LLC
“We always have this at Thanksgiving...going back to 1950s Gastonia. Potato Casserole
(sometimes people bring a variation of this to your house after a funeral too so it is also
morbidly called “Funeral Potato Casserole”).”

Ingredients
3 cups frozen cubed potatoes - thawed at room temperature for at least 30 minutes (fresh
Yukon Gold taste better but are more labor intensive)
1 (15 oz.) can condensed cream of chicken soup (I find that a fancy-ish organic brand does
actually taste better than Campbell’s)
1 finely diced small white onion
1 cup sour cream
1 cup shredded cheddar cheese
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon dry mustard (Colman’s)
1 teaspoon Hungarian paprika (Szego)

For the Corn Flake Topping:
2 cups corn flakes cereal
1/4 cup butter - melted

Cooking
Preheat oven to 350 degrees F. Spray a 7x11 (or 9x9) inch baking dish with cooking spray. (or use butter if you don’t mind the extra effort).
In a large bowl, add the potatoes, onion, cream of chicken soup, sour cream, cheddar cheese, and salt/black pepper/mustard/paprika. Stir until well combined and the potatoes are evenly coated.
Pour the potatoes into the baking dish and spread them out into an even layer.
Place the corn flakes in a plastic food storage bag. Seal the bag and use your hands to gently squeeze the bag and crush the corn flakes. Add the melted butter to the bag and coat the cereal. Spread the corn flakes evenly over the potatoes. Bake uncovered for 35 minutes. Cool 5 minutes before serving.

Thanksgiving Cranberry Compote
Courtesy of Stephanie B. Elliott, NCCP
A Paralegal for 20+ years, currently with Shumaker, Loop & Kendrick, LLP.

Ingredients
1 12 oz bag cranberries, fresh
⅓ cup of sugar
½ cup apple juice
⅛ cup of bourbon

In a saucepan, combine the cranberries, sugar, apple juice and bourbon. Simmer, stirring occasionally, until the cranberries begin the burst and the sauce thickens (20-25 minutes). Let cool before serving.

“My favorite part of the holidays is planning our meals. I have worked old and new recipes into our holidays each year, and my son and I sit down together and go through my cookbooks. Each of us has something we love most about our Thanksgiving and Christmas meals, and we each choose a menu item. My son's favorite item is cornbread dressing. My grandmother use to make it for us every year, and it was my favorite part, too. She died before I could get the receipe from her, so for several years my son and I experimented until we we perfected it. It's now a "standard" on our table, and we learned how to make it together. He will always remember those times with me in our kitchen, and he has a piece of our family history to now make his own.”
Cranberry Sauce
Courtesy of Stephanie Crosby, NCCP
A Paralegal for 20+ years, currently with Ward and Smith, P.A.
My favorite part is the time with family without the pressure and stress of Christmas.

This is a Cooking Light recipe from 1999. I have been making it every year since 1999. It is simply the best cranberry sauce that I have ever had. We only have homemade cranberry sauce at our Thanksgiving (and Christmas) and everyone loves it! I usually make a double batch. My mother-in-law likes to make it and then cans it for gifts at Christmas time. You can also put it over brie or cream cheese at Christmas time for an easy appetizer. Yields: 3 cups

Ingredients
½ cup thinly sliced dried apricots (about 3 ounces)
½ cup sherry or orange juice (I always use sherry)
¾ cup water
2/3 cup sugar
¼ cup honey
1 (12 ounce) package fresh or frozen cranberries

How to make it
1. Combine apricots and sherry in a small bowl; cover and let stand for 8 hours or overnight.
2. Combine water and sugar in a medium saucepan; bring to a boil. Add apricot mixture, honey, and cranberries. Cook over medium heat 8 minutes or until slightly thick. Spoon mixture into a bowl; cover and chill.

Earl’s BBQ Sauce
Courtesy of Debbie Harris

Ingredients
2 C Ketchup
2/3 C Dark Brown Sugar
½ C Distilled Vinegar
½ C Water
2 T Honey
4 t Worcestershire Sauce
4 t Liquid Smoke
2 t Garlic Powder
2 t Onion Powder
½ t Salt
½ t Black Pepper
½ t Cayenne Pepper
1/8 t Celery Seed

Mix/Blend together over medium heat until well combined. Let cool and bottle.

Leftover Turkey Salad

Courtesy of Kimberly Johnson
A paralegal for 7 years, currently with NC Central University School of Law

Ingredients
1 tablespoon olive oil
1 tablespoon of grated ginger
1 stalk of celery
2 cloves of chopped garlic
2 red chilies
Minced turkey (cooked is preferably)*
3 tablespoons of fresh lemon/lemon juice
1 medium red onion
1 green or red bell pepper
1 tablespoon of cilantro or mint
Leaves from romaine lettuce or iceberg lettuce

Heat oil in a large pan, add ginger, celery, chillies, garlic, onion and bell pepper. Stir fry for one minute. Add turkey. Toss in lemon juice and cilantro. Plate mixture with lettuce. Serves 4

*Substitute for chicken or ready available meat
Old-fashioned Baked Banana Pudding

Courtesy of Lakisha A. Chichester
A Paralegal for 8 years, currently with Family Health International (FHI 360.)
“My favorite part of the holiday season is my family’s holiday traditions. My children have grown up and moved away, but our holiday traditions—whether spiritual, charitable, festive, culinary or musical—have kept us connected, grounded and thankful.”

Ingredients
3 or 4 ripe bananas, sliced into rounds
1/2 cup (or to taste) sugar
1/3 cup all-purpose flour
Pinch of kosher salt
4 large eggs, separated
2 cups half-and-half
1 tsp (or to taste) Vanilla extract
Box of Nilla brand vanilla wafers
Cream of tartar

Instructions
1. Pudding: In a saucepan over medium-low heat, whisk together the sugar, all-purpose flour, salt, and the 4 egg yolks. Add half-and-half and continue whisking until smooth. Whisk well and heat slow and low to prevent lumps. Once the pudding thickens, remove from heat and stir in 1 teaspoon vanilla extract. Set the mixture aside. Mixture will continue to thicken as it sits.
2. In a baking dish. Layer custard, vanilla wafers, and sliced bananas. Repeat layers, ending with a layer of pudding.
3. Meringue: Use a stand mixer or electric mixer at low speed to beat 4 egg whites until frothy. Add in a pinch or so of cream of tartar and increase mixing speed. Gradually add sugar to taste and whisk until stiff peaks form.
4. Spread the meringue on top of the last layer of pudding. Meringue will shrink a bit as it bakes, so make sure to spread it completely out to the edges to help reduce the shrinking. Use a spatula to create some peaks on top.
5. Bake in a 400-degree oven until the meringue peaks have browned. Remove from the oven and cool for 15-30 minutes before serving.
6. Garnish with a sprinkling of crushed wafers
Nannie’s Butter Cookies (with Icing)
Courtesy of Debbie Harris

**Ingredients**
- 1 C Butter – room temp
- ½ C Sugar
- 1 Egg
- 3 t Vanilla
- 3 C Flour
- ½ t Baking Powder

Cream butter and sugar, then add vanilla. Mix flour and baking powder together and slowly add to mixture. Roll out and cut into shapes. (Allowing the dough to cool in the fridge lets it be rolled out easier). Preheat oven to 425°. Bake 5 to 7 minutes.

**Icing**

**Ingredients**
- 1/3 to ½ Stick of Butter – room temp
- 1 to 2 T Milk
- 1 t Vanilla
- Confectioners’ Sugar
- Food Colorings

Cream butter and vanilla. Add confectioners’ sugar and milk until desired consistency for spreading. Separate and add different food colorings for desired colors.

Blue Ribbon Sugar Cookies

Courtesy of Debbie Harris

**Ingredients**
- 1 C Butter – softened
- ½ C Powdered Sugar
- ½ C Sugar
- 1 Egg
- ½ t Vanilla
- 2 ¼ C Flour
- ½ t Cream of Tartar
- ½ t Baking Soda
- Colored Sugar or sprinkles for tops

Preheat oven to 325°. Combined/cream butter, powdered sugar and sugar. Add egg and vanilla. Combine cream of tartar, baking soda and flour, and then slowly add to mixture. Shape
dough into 1-inch balls and place 2 inches apart on baking sheet. Flatten balls with glass dipped in sugar. Add colored sugar or sprinkles to top of cookies. Bake 7 to 9 minutes.

Vegan Banana Cream Pie
Courtesy of Stephanie Durham-Rivera
A paralegal for 16 years, currently with McAngus, Goudelock & Courie
“My favorite part of the holidays is spending time with extended family.”

Ingredients
CRUST (Or use a vegan ready-made crust)
8 to 10 graham crackers
¼ cup of coconut sugar
1/3 cup melted coconut oil

FILLING
2 tbsp cornstarch
1/3 cup coconut sugar
1 1/2 cups unsweetened plain coconut milk or unsweetened oat milk
1 tsp pure vanilla extract
1 medium banana, sliced

COCONUT WHIP
1 14-ounce can coconut cream
1/2 tsp vanilla extract
3-5 tbsp powdered sugar

Instructions
1. Preheat oven to 350 degrees F (176 C) and grease pie dish.
2. Add graham crackers and sugar to a high-speed blender until a fine meal is achieved.
3. Add melted coconut oil (adding more if it's too dry). Scraping down sides as needed. You should be able to squeeze the mixture between two fingers and form a dough instead of it crumbling. If too dry, add more melted coconut oil.
4. Transfer mixture to pie pan or baking dish and spread evenly. Press down firmly until it’s evenly distributed and well packed on the bottom and up the sides.
5. Bake for 5 minutes, then increase heat to 375 F (190 C) and bake for 5 minutes more, or until the edges are golden brown and there is some browning on the surface. Remove from oven and set aside to cool.
6. In the meantime, prepare pudding by adding cornstarch, sugar to a small saucepan and whisk in almond milk to avoid clump.
7. Place over medium heat and cook until bubbling, whisking frequently. Then reduce heat to low and continue cooking for 4-6 more minutes, using a rubber spatula to scrape the sides and bottom constantly.
8. Once it appears "jiggly", remove from heat, whisk in vanilla, and let cool 10 minutes. Then transfer to a bowl and cover with plastic wrap, making sure the plastic wrap is touching the top of the pudding or else it will form a film on top. Refrigerate until cooled and set - about 2-3 hours.

9. In the meantime, place a medium-large glass mixing bowl in the freezer for your coconut whipped cream. Remove coconut cream can from fridge (be careful not to shake it or turn it over). Gently scoop out the top hardened "cream" into the chilled bowl, leaving any liquid watery portion behind.

10. Use a mixer to whip the coconut cream until it begins to look like whipped cream. Then add vanilla extract and about 3 tbsp of powdered sugar. Beat again until light and airy - about 2-3 minutes. Set in refrigerator (uncovered) to chill.

11. Once the pudding is completely cooled and has set, add to the coconut whipped cream and stir lightly until just combined. Set in refrigerator.

12. Add sliced banana to the bottom of the baked crust, then top with custard-coconut whip mixture. Smooth the top with a spoon, then cover with plastic wrap and set in the refrigerator for at least 4 hours, preferably overnight, to chill/set.

13. To serve, top with additional coconut whipped cream and more sliced bananas. Enjoy!

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**Coconut Caramel Chews**

Courtesy of Anne Heath
Paralegal for Pitt County Tax Administration

My favorite part of holidays is reminiscing about time spent with my parents and grandparents.

**Wet ingredients**

½ cup butter  
1 cup white sugar  
2 eggs separated, keeping both whites and yolks  
1 tsp vanilla

**Dry ingredients**

1 tsp baking powder  
1-1/2 cups flour  
½ tsp salt

**Top layer**

¾ cup brown sugar  
½ cup coconut

**Directions**

Preheat oven at 350 degrees
In a bowl, cream together butter and white sugar and add the egg yolks and vanilla. Sift dry ingredients together and add to butter/sugar/vanilla mixture. Press mixture into the bottom of a flat pan.
In another bowl, beat the two egg whites until stiff and add brown sugar and coconut. Spread over the mixture in the pan.

Bake 20-25 minutes. When cool, cut into squares.

**Pumpkin Gooey Butter Cakes**

Courtesy of Shawana W. Almendarez, BBA

It's the Lady of Many Capacities, Shawana W. Almendarez. I work for the City of Charlotte in the Office of the City Attorney. This is my 19th year working as a paralegal in the Charlotte area.

My favorite part of the holidays is being able to sit home and give my sons my undivided attention. We are constantly on the run with work, school and extracurricular activities which results in not enough downtime to just be.

Prep: 30 minutes  
Bake: 50 minutes  
Total: 1 hr 20 min  
Yield: 6 to 8 servings

**Ingredients**

Cake:
1 (18 1/4-ounce) package yellow cake mix  
1 egg  
8 tablespoons butter, melted  

Filling:
1 (8-ounce) package cream cheese, softened  
1 (15-ounce) can pumpkin  
3 eggs  
1 teaspoon vanilla  
8 tablespoons butter, melted  
1 (16-ounce) box powdered sugar  
1 teaspoon cinnamon  
1 teaspoon nutmeg

**Directions**
1. Preheat oven to 350 degrees F.  
2. Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.  
3. To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon,
nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little gooey.
4. Serve with fresh whipped cream.

Variations
For a Pineapple Gooey Cake: Instead of the pumpkin, add a drained 20-ounce can of crushed pineapple to the cream cheese filling. Proceed as directed above.
For a Banana Gooey Cake: Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Proceed as directed above.
For a Peanut Butter Gooey Cake: Use a chocolate cake mix. Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

Pumpkin Cheesecake
Recommend by Robin Hill
A paralegal for 33 years, currently with the Law Office of Sabrina Winters
“My favorite recipe is courtesy of Martha Stewart. I use this every year, and I host a feast for 40+ on Thanksgiving day. My favorite thing about Thanksgiving day is the cooking – it’s my stress-buster! Spending the day with lots of family comes in at a very close second.”

Prep: 30 minutes
Total: 8 hours
Serves: 12

Ingredients
For the Crust
1 1/4 cups graham-cracker crumbs (from 10 whole crackers)
1/4 cup sugar
4 tablespoons unsalted butter, melted
For the Filling
4 packages (8 ounces each) bar cream cheese, very soft
1 1/4 cups sugar
3 tablespoons all-purpose flour
1 cup canned pumpkin puree
2 tablespoons pumpkin-pie spice
1 tablespoon vanilla extract
1/2 teaspoon salt

Directions
1. Preheat oven to 350 degrees, with rack in center. Assemble a 9- inch nonstick springform pan, with the raised side of the bottom part facing up.

2. Make the crust: In a medium bowl, mix cracker crumbs, sugar, and butter until moistened; press firmly into bottom of pan. Bake until golden around edges, 10 to 12 minutes.

3. Make the filling: With an electric mixer, beat cream cheese and sugar on low speed until smooth; mix in flour (do not overmix). Add pumpkin puree, pie spice, vanilla, and salt; mix just until smooth. Add eggs one at a time, mixing until each is incorporated before adding the next.

4. Place springform pan on a rimmed baking sheet. Pour filling into springform, and gently smooth top. Transfer to oven; reduce oven heat to 300 degrees. Bake 45 minutes without opening the oven. Turn off oven; to prevent the top from cracking, let cheesecake stay in oven 2 hours more (without opening). 4 large eggs, room temperature

5. Remove from oven; cool completely. Cover with plastic wrap; refrigerate until firm, at least 4 hours. Unmold before serving.