

# Thanksgiving Dishes & Traditions

Compiled by Genevieve Northup

Whether it's your first or fifth Thanksgiving in Germany, try these delicious dishes and start new family traditions.

## Pumpkin Bread

### INGREDIENTS:

#### Bread:

3 c. sugar  
1 c. oil  
4 beaten eggs  
1 c. canned pumpkin  
3 c. flour  
2/3 c. water  
1 t. nutmeg  
1 t. cinnamon  
1/2 t. salt  
2 t. baking soda

#### Cream Cheese Layer:

8 oz. cream cheese  
1/2 c. sugar  
3 T. flour  
1 egg  
1 t. vanilla

#### Streusel Topping:

1 c. flour  
1/2 c. brown sugar  
1 stick cold butter

### DIRECTIONS:

Mix together bread ingredients and put into two greased loaf pans. Mix ingredients for cream cheese layer, divide between pans and swirl into bread batter. Use fingers to crumble together ingredients for streusel. Add to top and bake for one hour at 350°F.

“

*My family's tradition for Thanksgiving was the week or so before my sister and I would make pumpkin bread with my Grandma. She would use metal coffee cans to bake it in. I've adapted it by baking it in loaf pans, and I also add a cream cheese layer and a streusel topping!*

- Brittany Crider

”

“

*I worked at a Texas newspaper office 30 years ago where we published readers' holiday recipes annually. The editor's wife gave me this one at a potluck gathering. I've since served it every Thanksgiving.*

-Linda Molder Lovelady

”

## Cranberry Fluff

### INGREDIENTS:

3 c. fresh or thawed frozen cranberries, chopped  
1 20-oz. can crushed pineapple in natural juice, drained  
2 c. miniature marshmallows  
1 apple, cored and diced  
2/3 c. sugar  
1/8 t. salt  
2 c. heavy whipping cream  
1/4 c. chopped walnuts

### DIRECTIONS:

Combine cranberries, pineapple, marshmallows, apple, sugar and salt. Cover and refrigerate 8 hours or overnight. Use electric mixer to whip cream (stiff peaks). Add cream and walnuts to refrigerated fruit and serve immediately. Makes 16 half-cup servings.

(Adapted from Taste of Home's Creamy Cranberry Salad.)

## Pumpkin Soup

### INGREDIENTS:

3 1/2 c. pumpkin (I used the small dark orange pumpkins)  
1 3/4 c. diced white onion  
1/4 c. butter  
4 c. chicken broth  
1/2 c. white cooking wine (trocken)  
1 T. lemon juice  
Salt, pepper, Tabasco to taste  
Green pumpkin seeds (optional)  
Pumpkin seed oil (optional)  
Plain Greek yogurt (optional)

### DIRECTIONS:

Cut pumpkins in half and remove all seeds and strings. Place cut side up on baking sheet and roast at 400°F for about an hour or until meat is soft. Scoop meat out. In a large pan, sauté onions and butter until brown. Add cooked pumpkin, broth and wine. Cover and simmer for 20 minutes. Cool stew and purée in blender until you get the desired creaminess. Transfer puréed stew to a pot and add lemon juice, salt, pepper and Tabasco. Garnish with seeds, pumpkin seed oil and yogurt.

“

*I searched high and low for the HITSCHERHOF pumpkin soup and I'm pretty sure I nailed it! Everyone who's had it thinks so as well. So now it's my favorite November recipe!*

-Angie Borum

”

Continued on page 16.

## Blackened Roasted Turkey

### INGREDIENTS:

- 1 Butterball turkey, thawed
- 1 stick of unsalted butter, melted
- 1 c. honey
- 1 T. olive oil
- 2-3 c. dry, store-bought stuffing mix
- 1 onion, coarsely chopped
- 2 stalks celery, coarsely chopped
- Chicken broth
- Kosher salt & black pepper
- 1 very large apple
- 1 t. sage

### DIRECTIONS:

Preheat oven to 325°F. Remove giblet sack and rinse turkey, then pat dry. In pan, cook onion and celery in olive oil with salt and pepper until they start to sweat. Add sage and stuffing mix and prepare per box instructions, using chicken broth for water. Stuff turkey with stuffing, then plug cavity with large apple. Mix butter and honey, then liberally brush outside of turkey with mixture. Salt and pepper turkey, then place it inside roasting bag in a large roasting pan. Cook per Butterball instructions based on the turkey's weight. When meat thermometer inserted in thigh (not touching bone) reads 158-160°F, remove from oven and let sit in bag for 20 minutes. The turkey's temperature will rise another 5-7 degrees as it rests, and should reach 165°F for doneness. The turkey skin will be blackened and crispy. Remove skin and carve. Do not eat stuffing; it was to help turkey retain moisture and flavor.



*If you like succulent, juicy turkey meat, then you will fall in love with this roasting technique. I've been making turkey for special occasions for years and it's always requested when we get together with family and friends. I always cook a Butterball as they have the best quality. And, I use Butterball's instructions for roasting time. But it's the coating and stuffing that make this turkey delicious. For further roasting instructions, visit [www.butterball.com/how-to/roast-a-turkey](http://www.butterball.com/how-to/roast-a-turkey).*

-Chris Coleman



*I've always loved ginger cookies, but am not a fan of the hard, crunchy ones. These cookies are light and very soft, and have a great ginger flavor. Whenever I bring them, I get asked for the recipe.*

-Steph Edington



## Soft Ginger Cookies

### INGREDIENTS:

- 1 c. sugar, plus more for rolling
- 3/4 unsalted real butter, at room temp
- 1 egg
- 3 T. molasses
- 2 c. flour, sifted
- 1 t. baking soda
- 1 1/2 t. ground ginger
- 1 t. cinnamon
- 1/2 t. EACH salt, ground cloves and ground nutmeg
- 1 c. powdered sugar
- Zest and juice of half a lemon

### DIRECTIONS:

Warm butter in the microwave on low heat in a large bowl until it's soft and starting to melt, but not hot. Cream butter and one cup sugar with an electric mixer for 3 full minutes. Mix in egg and molasses. Stir flour, baking soda and spices together and add to butter mixture. Blend well. Fill a shallow bowl or small plate with sugar. Roll dough into 1.5-inch diameter balls and coat each one in sugar. Arrange dough balls on a greased cookie sheet a few inches apart to allow for flattening. Cook for exactly 9 minutes at 350°F — do not over bake. Let the cookies cool on the cookie sheet a few minutes before you remove them to wax paper. Mix powdered sugar, juice and zest. Add some water if it's too thick or some more sugar if it's too thin. It should be thick enough to really coat the back of a spoon, which is the best way to ice the cookies. Let the icing dry for several hours before stacking the cookies. (Adapted from Martha Stewart's Ginger Cookies.)



*Every year my husband and I take a trip at Thanksgiving and eat local cuisine. To ensure we get our turkey fix, we have a pre-Thanksgiving potluck. This is the best of the dressing (stuffing) recipes I've tried.*

-Generieve Northrup



## Herb & Cheese Southern Dressing

### INGREDIENTS:

- 1 dozen cooked biscuits, cubed (I use Pillsbury)
- 1 9-inch pan prepared cornbread (about 3 c.), cubed
- 12 oz. bacon (thicker cuts work best)
- 2 c. diced onions
- 2 c. diced celery
- 3 T. minced garlic
- 1/2 c. chopped fresh chives
- 1/2 c. chopped fresh flat-leaf parsley
- 1/3 c. chopped fresh sage
- 12 oz. shredded cheddar cheese, divided
- 2 c. low-sodium chicken broth
- Tabasco, salt and pepper

### DIRECTIONS:

Spread cooked biscuits and cornbread cubes on a cookie sheet and bake at 350°F for 10 minutes. Cook bacon over medium-low heat until all the fat cooks off. Remove bacon and pat with paper towels to reduce grease. Crumble and set aside. In the same pan, sauté onions, celery and garlic in the drippings until onions are translucent and celery softens. Mix in chives, parsley and sage. Toss together herb and vegetable medley, bacon, biscuits, cornbread, 8 ounces cheddar cheese and chicken broth. Add Tabasco, salt and pepper until perfect for your taste buds (I add several dashes of Tabasco and pepper but little salt). Bake in a lightly greased 9x13-inch casserole dish at 375°F until top is lightly browned, 25-30 minutes. Top with remaining cheese and bake 5-10 minutes longer. Serves 12. (Adapted from Cuisine at Home's Bacon-Cheddar Biscuit Dressing.)



*When you can't eat any more turkey and dressing leftovers, spice things up with this sweet and savory turkey salad.*

-Generieve Northrup



## After Turkey Day Salad

### INGREDIENTS:

- 3 c. shredded, cooked turkey (skin and bone removed)
- 1/3 c. mayonnaise
- 1/3 c. pecan pieces
- 1/3 c. raisins or dried blueberries
- 1/4 c. crushed pineapple (drained)
- 1 t. curry powder
- 1 T. mango chutney
- Salt, black pepper and cayenne to taste (I add quite a bit of cayenne)

### DIRECTIONS:

Mix all ingredients together and serve with croissants, crackers or lettuce cups.