

**Holiday Recipe Box**



# The Thanksgiving Cookbook



**Mary Lou Caswell and  
Deanna Caswell**



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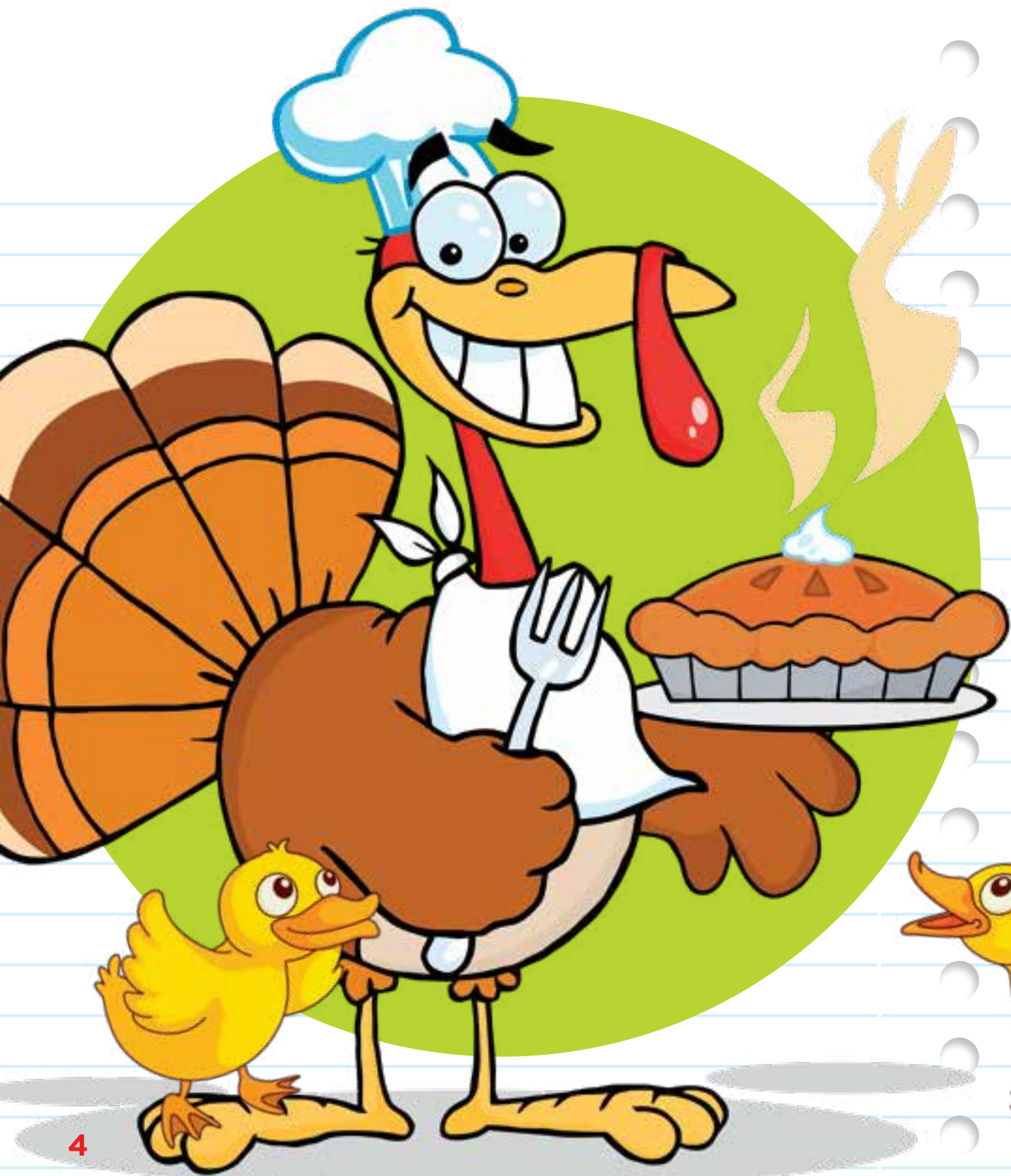
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# Chapter 1

## Thankful For Thanksgiving

Thanksgiving is a time for family. People think about what they're thankful for. They watch parades and football games. They eat LOTS of food too. Get into the Thanksgiving spirit with dishes of your own.

Don't forget to have a trusty adult by your side. Have them help with any cutting or tricky steps. They can also watch out for foods your guests might be allergic to.



## Chapter 2

# The Recipes

### Supplies

knife  
cutting board  
medium  
mixing bowl  
large spoon  
plastic wrap

### Ingredients

$\frac{1}{2}$  cup  
(120 milliliters)  
pecans  
12 ounces  
(340 grams)  
whipped cream  
cheese  
6 ounces (170 g)  
dried cranberries  
8-ounce (230-g)  
can pineapple  
tidbits, undrained

## Cranberry Dip

Cranberries can be sour. No one will make sour faces at this dish, though. It's a super **savory**-sweet treat!



1. Chop the pecans into small pieces.
2. Put the pecans in a bowl with the rest of the ingredients.
3. Mix the ingredients together with the spoon.
4. Cover the bowl with plastic wrap.
5. Refrigerate the dip overnight. Give it a good stir before enjoying with crackers.



# Corn Cakes

American Indians taught Pilgrims how to grow corn. Have corn at your holiday celebration.

## Supplies

- large mixing bowl
- mixing spoon
- medium mixing bowl
- whisk
- frying pan, coated with cooking spray
- ¼ measuring cup
- spatula

## Ingredients

- 15-ounce (420-g) can unsalted corn, drained
- 2 eggs, lightly beaten
- ½ cup (120 ml) 2% milk
- 2 tablespoons (30 g) butter, melted
- 8 ounces (230 g) shredded cheddar cheese
- ½ cup (60 g) flour
- ½ cup (80 g) yellow cornmeal
- 2 tablespoons (30 ml) dried chives
- 1 teaspoon (5 ml) salt
- ¼ teaspoon (1.25 ml) pepper



Serve your corn cakes with honey or butter.



## Steps

1. In a large bowl, stir together the corn, eggs, milk, butter, and cheese.
2. In a medium bowl, use the whisk to combine the remaining ingredients.
3. Add the flour mixture to the corn mixture. Use the spoon to stir them together.
4. Heat the pan over medium heat.
5. Drop ¼ cup (60 ml) of batter onto the pan. Flatten the batter slightly with the back of the measuring cup.
6. Cook the cake for two to three minutes on each side. Use the spatula to turn the cake.
7. Repeat Steps 5 and 6 until you've used all the batter.