



Traditional Southern Thanksgiving Dinner

M A I N C O U R S E

Oven Roasted Turkey (with Pan Gravy)

Southern Cornbread Dressing

S I D E D I S H E S

Southern Green Beans

Sweet Potato Casserole

Mashed Potatoes

Scalloped Apples

Southern Butter Beans

Watergate Salad

B R E A D S

Angel Biscuits

C O N D I M E N T S

Cranberry-Orange Sauce

Kumquat and Dried Cherry Chutney

D E S S E R T

Red Velvet Cake

Pecan Cheesecake Pie

B E V E R A G E

Southern Sweet Iced Tea



SERVINGS 6 | PREP TIME 15 MINUTES | COOK TIME: 3 HOURS | REST TIME 20 MINUTES



OVEN ROASTED TURKEY WITH GRAVY

Thanksgiving dinner wouldn't be complete without the turkey! Here's my simple method for cooking a beautifully moist turkey with golden, crispy skin and instructions for making the best pan gravy!

INGREDIENTS:

For the turkey:

- 1 cup butter, softened
- 2 tablespoons seasoned salt (recommended: Jane's Crazy Mixed-Up Salt)
- 10 pounds turkey, fresh or frozen (see guide for cooking times based on weight)

For the gravy:

- ½ cup pan drippings from turkey
- ½ cup all-purpose flour
- 3 ¾ cups turkey or chicken broth/stock

INSTRUCTIONS:

To Roast the Turkey:

- ★ **TIP:** Approximately 1 1/2 hours before cooking, remove the turkey from the refrigerator and let it sit at room temperature.

1. Preheat the oven to 325 degrees. Drain any juices from the turkey and pat it dry with paper towels.
2. Place the turkey breast side up on a rack in a roasting pan.
3. Tuck the wings under the turkey and secure the legs with kitchen twine if needed.
4. Rub the turkey generously with the butter. Sprinkle evenly with seasoned salt.
5. Place the turkey in the preheated oven.
6. About 2/3 through cooking time, check to make sure the breast and tops of the legs aren't browning too quickly. If needed, cover the turkey loosely with a tent of aluminum foil to prevent overcooking. Turkey is done when the temperature in the thigh registers 180 degrees on a meat thermometer.
7. Remove from the oven and let stand for at least 20 minutes before carving.

To Make the Gravy:

1. Remove drippings from the turkey roasting pan and place in a medium saucepan over medium-high heat.
2. Using a whisk, blend the flour into the pan drippings.
3. Whisk in the stock or broth a little at a time.
4. Bring to a boil. Reduce the heat to low and simmer for 5 minutes.



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- ★ **TIP:** If using a frozen turkey, thaw it in the refrigerator allowing approximately 24 hours for every 4 pounds of turkey.



SOUTHERN CORNBREAD DRESSING

My family's cherished dressing recipe is wonderfully moist and seasoned with onions, celery, and sage. It puts stuffing to shame!

INGREDIENTS:

For the egg bread:

- 2 cups finely ground white cornmeal, sifted
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3 eggs
- 2 cups buttermilk
- 3 tablespoons cooking oil

For the dressing:

- 2 onions, chopped
- 3 ribs celery, chopped
- 8 tablespoon butter (1 stick)
- ½ teaspoon salt
- 1 recipe of Egg Bread (included in instructions)
- 10.5 ounces cream of chicken soup
- 32 ounces chicken (or turkey) broth or stock
- 2 cups saltine crackers, leftover biscuits or stale bread (may need more)
- 2 teaspoon salt
- 1 teaspoon black pepper
- ¾ teaspoon poultry seasoning
- 3 eggs

INSTRUCTIONS:

Make the egg bread:

1. Preheat the oven to 450 degrees.
2. Sift together the cornmeal, baking powder and salt.
3. Into the dry ingredients, alternately add the buttermilk and eggs, one at a time, whisking well after each addition.
4. Pour the oil into a large cast iron skillet and place it into the hot oven. Let the batter rest while the skillet and oil heat (about 5 minutes).
5. Remove the skillet from oven and quickly pour in the batter. Return the skillet immediately to the oven. Bake for 20-25 minutes.
6. Allow the egg bread to cool completely before proceeding.



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SOUTHERN CORNBREAD DRESSING

(continued)

Assemble and bake the dressing:

1. Melt the butter over medium heat in a large sauté pan.
2. Add the onions and celery, sprinkle with the 1/2 teaspoon salt and cook slowly without browning until tender.
3. Preheat the oven to 400 degrees.
4. Meanwhile, crumble the egg bread into a large baking dish. Add the crushed saltine crackers, soup, and broth. Mix well using a potato masher or large fork to break up the egg bread to a fine texture.
5. Stir in the sautéed vegetables, salt, pepper and poultry seasoning. Taste and adjust for more salt if needed.
6. Lightly beat the eggs and add to the dressing mixture. Your mixture should be fairly “soupy.” If you think it’s too thin, you can add some additional crackers, bread, etc. to thicken it. Be sure to crumble them well and incorporate them into the mixture.
7. Bake for 35-45 minutes or until the dressing is golden brown on top and cooked throughout.



TIP: Your dressing mixture should be fairly “soupy.” If you think it’s too thin, you can add some additional bread, crackers, etc. to thicken it. However, it’s rarely too wet.

Even if you think the dressing is too wet, it’s probably not. It took me a long time to learn that. It’s just one of those cook-by-feel lessons that you acquire through making a traditional recipe over and over.

If you do add more bread or crackers, be sure to crumble them very well and incorporate them into the mixture.



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SOUTHERN GREEN BEANS

My low and slow method for cooking green beans with beautiful, smoky ham hock broth for flavoring is a perfect complement to the turkey and dressing.

INGREDIENTS:

- 1 pound smoked ham hocks (or equal weight of bacon, smoked turkey wings, or smoked turkey legs)
- 3 pounds fresh green beans washed, trimmed, and cut in 2" pieces
- 2 teaspoons salt

INSTRUCTIONS:

1. Place the ham hocks (or other choice of seasoning meat) in a large pot with just enough water to cover. Bring to a boil, then lower the heat to a simmer. Cover and cook for 30 minutes to 1 hour.
2. While the ham hock simmers, prepare the green beans by removing the "tips and tails." Snap the beans into approximately 2" pieces or leave whole if desired.
3. Add the beans and salt to the pot. Bring the contents to a boil, then lower the heat to a simmer.
4. Cover and cook for 1 hour or until the beans are tender.
5. Remove the ham hocks to a plate and allow to cool for a few minutes.
6. Remove and shred the meat from the ham hock, discarding the skin and bones. Add the shredded meat back to the pot and stir it into the beans.



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SWEET POTATO CASSEROLE

A smooth, buttery layer of cooked sweet potatoes is topped with a simple pecan streusel to make a side dish worthy of any Southern holiday table.

INGREDIENTS:

3 medium sweet potatoes
¼ cup softened butter
¼ cup light brown sugar
¼ cup milk
1 egg
½ teaspoon vanilla extract

For the topping:

¼ cup light brown sugar
¼ cup chopped pecans
1 tablespoon all-purpose flour
1 tablespoon softened butter

INSTRUCTIONS:

1. Rinse the sweet potatoes to remove any residual dirt. Place them in a deep pot with enough water to cover by about 1 inch. Bring to a boil, reduce the heat to a high simmer and cook for 40-45 minutes or until the potatoes are very tender.
2. Remove the sweet potatoes from the water and allow them to cool enough to handle. (Slice them open to hurry the cooling process.)
3. While the sweet potatoes cool, preheat the oven to 350 degrees and generously butter a baking dish.
4. Peel the sweet potatoes, place them in a mixing bowl, and mash using a potato masher or large fork.
5. Add the softened butter, light brown sugar, milk, egg, and vanilla.
6. Beat at medium speed with an electric mixer until smooth.
7. Spread the sweet potato mixture into the prepared baking dish.
8. In a small mixing bowl, combine the ingredients for the topping. Use a fork to mix well.
9. Sprinkle the topping evenly over the sweet potato mixture.
10. Bake for 30 minutes in the 350 degree preheated oven.



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MASHED POTATOES

SERVINGS 4 | PREP TIME 10 MINUTES | COOK TIME 15 MINUTES

Who doesn't love mashed potatoes! They're great with almost any meal, but especially welcome on the holiday table.

INGREDIENTS:

2 pounds russet or Yukon gold potatoes,
scrubbed (peeled or not as you wish)
1 teaspoon salt
2 tablespoons butter
1/3 cup sour cream
1/4 cup milk (up to 1/2 cup if needed)
Salt and pepper to taste

INSTRUCTIONS:

1. Cut potatoes into large chunks. Place in a pot with the salt and enough water to cover by 1/2 inch.
2. Cover the pot and bring to a boil over high heat.
3. Reduce the heat to medium and continue cooking until potatoes are done (about 10-12 minutes).
4. Drain potatoes and return them to the pot off the heat.
5. Add the butter, sour cream, salt, and pepper.
6. Mash or beat the potatoes thoroughly.
7. Add enough milk to bring the mixture to desired consistency.

SCALLOPED APPLES

SERVINGS 4 | PREP TIME 15 MINUTES | COOK TIME 10 MINUTES

The Southern palette always favors something sweet on the plate along with the savory. These scalloped apples serve that purpose perfectly.

INGREDIENTS:

5 cups apples (use a sweet-tart cooking apple
such as Honeycrisp, Gala, or Golden
Delicious), peeled and cut in thin slices
2 tablespoons sugar
1 tablespoon cornstarch
1/2 teaspoon ground cinnamon
Dash of ground nutmeg
1 tablespoon butter, cubed

INSTRUCTIONS:

1. Place prepared apples in a large microwave-safe bowl.
2. In a small bowl, combine the sugar, cornstarch, cinnamon and nutmeg.
3. Sprinkle the sugar mixture over the apples and toss to coat.
4. Add the cubed butter.
5. Cover and microwave on high for 10 to 12 minutes or until apples are tender. Stir halfway through cooking.

★ **TIP:** This recipe easily doubles (or triples!) to serve a larger crowd.

SERVINGS 4 | PREP TIME 5 MINUTES | COOK TIME 4 HOURS 30 MINUTES



SLOW COOKER SOUTHERN BUTTER BEANS

Fresh or frozen butter beans cooked to melt in your mouth tender in the slow cooker.

INGREDIENTS:

- 4 cups fresh or frozen green butter beans
(or substitute baby/petite lima beans)
- 2 tablespoons rendered bacon fat
- 1 ½ tablespoons granulated chicken bouillon
such as Maggi brand (or 1 cube of Knorr
chicken bouillon)
- 1 ½ teaspoons salt
- Water to cover butter beans by one-inch

INSTRUCTIONS:

1. Place butter beans, butter substitute, chicken bouillon and enough water to cover the butter beans by one inch in a small slow cooker.
2. Cook on high for 1 ½ hours.
3. Turn cooker to low and cook for another 2-3 hours or until butter beans are tender.
4. Add a small amount of additional water during cooking only if needed.



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SERVINGS 8 | PREP TIME 15 MINUTES | CHILL TIME 1 HOUR



WATERGATE SALAD

Just 5 little ingredients make up this nostalgic pistachio fluff that's been a favorite of our family for decades.

INGREDIENTS:

20 ounces crushed pineapple, undrained
1 cup mini marshmallows
½ cup pecans, chopped
3.4 ounces instant pistachio pudding mix
8 ounces frozen topping (Cool Whip), thawed
Optional garnishes: whipped cream, maraschino cherries

INSTRUCTIONS:

1. In a large bowl, combine all ingredients except the thawed topping. Stir until combined.
2. Gently fold the topping into the mixture until uniformly combined.
3. Turn into a large bowl or into individual serving bowls.
4. Cover with plastic wrap and refrigerate for at least one hour before serving.
5. When ready to serve, top with whipped cream and cherry (optional).



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ANGEL BISCUITS

The perfect cross between a biscuit and a dinner roll. They take the best of both—buttermilk from biscuits and yeast from rolls—and produce an ethereal bread with lovely golden tops and meltingly tender interiors.

INGREDIENTS:

- 1 cup shortening (Crisco recommended)
- 1/3 cup granulated sugar
- 2 ¼ cups buttermilk
- 2 packages dry yeast
- 5 cups all-purpose flour (White Lily recommended)
- 1 teaspoon baking soda
- 2 teaspoons salt
- 3 teaspoons baking powder
- 4 tablespoons melted butter

INSTRUCTIONS:

1. In a large saucepan over low heat, combine shortening, sugar, and buttermilk. Stir until the shortening melts and the mixture is just lukewarm.
2. Remove the pan from the heat, sprinkle the dry yeast over the liquid mixture, and stir until well blended. Set aside.
3. In a separate large mixing bowl, sift together the flour, baking soda, salt, and baking powder.
4. Gradually mix the wet ingredients and the flour mixture, stirring just until a dough forms.
5. Cover the dough tightly with plastic wrap and refrigerate until you're ready to bake.
6. When ready to bake, grease a baking pan (a cake pan works well) and set it aside.
7. Take a portion of the chilled dough (about ¼ of the total) and gently knead it a few times on a floured surface. Roll or pat it to a thickness of about ¾-inch.
8. Cut out biscuits using a small biscuit cutter or shape them by hand.
9. Arrange the biscuits with the cut sides touching in the prepared pan or dish.
10. Lightly cover the rolls and let them rise for approximately 30 minutes.
11. Just before the end of the rising time, preheat the oven to 400 degrees.
12. Place the pan in the center of the preheated oven and bake for 10-12 minutes or until the tops are lightly golden brown.
13. Remove from oven and brush tops with melted butter. Cool briefly before serving.



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SERVINGS 12 | PREP TIME 5 MINUTES | COOK TIME 15 MINUTES



CRANBERRY ORANGE SAUCE

A must have at every Thanksgiving dinner! You'll be surprised at how easy it is to make and how much better it tastes than the canned type.

INGREDIENTS:

12 ounces fresh cranberries, rinsed
1 navel orange
Additional orange juice to make 1 cup if needed
1 cup granulated sugar
1 cinnamon stick
3 whole cloves

INSTRUCTIONS:

1. Zest and juice the orange. To the orange juice, add enough additional juice to make one full cup if necessary.
2. Rinse the cranberries in a colander.
3. Place cranberries, orange zest and juice, sugar, cinnamon stick, and cloves in a heavy bottomed saucepan.
4. Bring the mixture to a boil over medium high heat.
5. Reduce the heat to a simmer and cook for 10-15 minutes until the cranberries have softened and the mixture thickens.
6. Remove from heat and allow to cool before serving.



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SERVINGS 8 | PREP TIME 15 MINUTES | COOK TIME 25 MINUTES



KUMQUAT & DRIED CHERRY CHUTNEY

An elegantly delicious accompaniment for your Thanksgiving dinner. Serve it in addition to the traditional cranberry sauce.

INGREDIENTS:

- ½ teaspoon mustard seeds
- ½ teaspoon anise seed
- 1 pint kumquats, sliced and de-seeded
- 1 cup, plus 2 tablespoons sugar
- 1 ¼ cups orange juice
- 1 cup dried cherries
- ⅛ teaspoon ground ginger
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground cinnamon

INSTRUCTIONS:

1. In a small, dry skillet over medium heat, toast mustard seeds and anise seed. Gently shake the pan back and forth until seeds are aromatic and lightly toasted, about 1-2 minutes.
2. Transfer seeds to a heavy, small saucepan with remaining ingredients. Bring to a boil stirring often.
3. Reduce heat to medium-low and simmer until the chutney thickens and the kumquats become translucent, about 20-25 minutes.
4. Transfer to a bowl and let cool before serving.
5. Store in air-tight container in the refrigerator for up to two weeks. Bring to room temperature before serving.



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RED VELVET CAKE

This classic, much-loved recipe combines rich cocoa layers and luscious cream cheese frosting in a Southern favorite!

INGREDIENTS:

For the layers:

- ½ cup vegetable shortening (Crisco brand recommended)
- 1 ½ cups sugar
- 2 eggs
- 4 tablespoons unsweetened cocoa powder
- 1 ounce red food coloring
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 ½ cups flour, sifted
- 1 tablespoon vinegar
- 1 teaspoon baking soda

For the frosting:

- ½ cup butter
- 8 ounces cream cheese at room temperature
- ½ teaspoon vanilla flavoring
- 1 pound confectioner's sugar
- 1 cup chopped, toasted pecans (additional ½ cup to sprinkle on top if desired)

INSTRUCTIONS:

Make the cake layers:

1. Preheat oven to 350 degrees. Grease and flour three 8-inch cake pans and set aside.
2. Cream together the shortening and sugar until fluffy.
3. Add the eggs, one at a time, beating well after each addition. Continue beating for 1 minute on medium speed.
4. Add the cocoa and red food coloring to the creamed mixture.
5. Add the vanilla to the buttermilk and set aside.
6. Sift the flour with the salt.
7. Alternately add the flour and buttermilk to the creamed mixture.
8. Blend the vinegar and baking soda in a small bowl and beat it into the mixture.
9. Divide the batter between the prepared cake pans and bake 20-28 minutes. Remove from oven and allow to cool in pans for approximately 10 minutes. Turn out layers onto a rack to cool completely.

Make the frosting:

10. Beat the butter and cream cheese in a medium mixing bowl until light and creamy.
11. Add vanilla and confectioner's sugar and beat well.
- 12/ Stir in pecans.
13. Spread frosting between layers, on top and sides of cake. Sprinkle top with additional toasted pecans.



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PECAN CHEESECAKE PIE

Two all-time favorite desserts combined into one decadent result--a cheesecake layer on bottom with a pecan pie on top.

INGREDIENTS:

- 1 refrigerated pie crust (recommended Pillsbury brand)
- 8 ounces cream cheese, softened
- 4 large eggs, divided
- $\frac{3}{4}$ cup sugar, divided
- 2 teaspoons vanilla extract, divided
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{4}$ cups chopped pecans
- 1 cup light corn syrup

INSTRUCTIONS:

1. Preheat the oven to 350F.
2. Fit the piecrust into a 9-inch pie plate according to package directions. Fold edges under and crimp.
3. In a medium bowl, combine the cream cheese, 1 egg, $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla, and salt.
4. Beat at medium speed with an electric mixer until smooth.
5. Pour the cream cheese mixture into the pie crust.
6. Chop the pecans and sprinkle them evenly over the cream cheese layer.
7. In a medium bowl, combine the remaining $\frac{1}{4}$ cup sugar, corn syrup, remaining 3 eggs, and 1 teaspoon of vanilla. Whisk together until the mixture is well combined.
8. Pour the mixture over the pecans.
9. Bake at 350 on the lowest oven rack for 50 to 55 minutes or until the pie is set.
10. Cool completely on a wire rack (about 1 hour).
11. Cover the pie and refrigerate for 6 to 8 hours before serving.



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SOUTHERN SWEET ICED TEA

This strong infusion of black tea is as essential to Southern cuisine as fried chicken and collard greens. And it's never limited to warmer weather here, it appears on our tables every day of the year!

INGREDIENTS:

- 2 quarts cold water, divided
- 2 family size tea bags or 8 regular size tea bags or
8 teaspoons of loose tea (recommend Luzianne brand)
- 1 cup sugar

INSTRUCTIONS:

1. Place one quart of water in a pan and bring to a boil. Add the tea bags.
2. Cover the pan, remove it from the heat and let it steep for 10-15 minutes.
3. Remove the tea bags and add the sugar.
4. Stir until completely dissolved.
5. Add the additional quart of cold water.
6. Stir well.



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Shopping List

Includes every ingredient needed to make each recipe in the selected menu. For items like spices or pantry staples where no specific amount is listed, simply purchase the smallest available size or package. It's designed to ensure you have everything you need without overbuying.

DRY / PANTRY / CANNED

Salt and ground black pepper
Seasoned salt (Jane's Crazy)
8 1/4 cups all-purpose flour
2 quarts turkey or chicken stock
2 cups fine ground white cornmeal
Baking powder
Canola oil
1 can cream of chicken soup
1 sleeve saltine crackers
Poultry seasoning
1/2 cup light brown sugar
Vanilla extract
3 cups chopped pecans
6 1/4 cups granulated sugar
Cornstarch
Ground cinnamon
Ground nutmeg
Chicken bouillon cubes
20 ounces crushed pineapple
1 cup mini marshmallows
3.4 ounce pistachio pudding mix
Maraschino cherries
1 1/2 cups Crisco
2 packages yeast
1 cinnamon stick
Whole cloves
Mustard seeds
Anise seed
Dried cherries
Ground ginger
Unsweetened cocoa powder
Red food coloring
White vinegar
1 pound confectioner's sugar
Light corn syrup
2 family size tea bags

FROZEN

4 cups (20 ounces) frozen baby
lima beans
8 ounces Cool Whip

DAIRY

5 1/2 sticks butter
13 eggs
5 1/4 cups buttermilk
1/2 cup milk
1/3 cup sour cream
16 ounces cream cheese
9-inch refrigerated pie crust

MEATS

Turkey
1 pound ham hocks (or other
smoked seasoning meat)

WINE / DRINKS

White wine of your choice
(I typically offer one Reisling
and one Pinot Grigio)

PRODUCE

2 onions
2 ribs celery
3 pounds fresh green beans
3 medium sweet potatoes
2 pounds russet or yellow potatoes
1 3/4 lbs. apples
12 ounces fresh cranberries
1 navel orange
1 pint kumquats

OTHER

up to 2 cups orange juice
2 tablespoons rendered bacon fat