Favorite Thanksgiving Dinner Recipes

PRE-DINNER

Apple Cranberry Salad by Creme de la Crumb

Texas Roadhouse Rolls & Cinnamon Butter Recipe by Jo Cooks

DINNER

- Roasted Turkey (recipe on second card)
- Classic Turkey Gravy by Food Network Kitchen
- Cranberry Sauce by Sally's Baking Addiction
- Cheesy Hashbrown Casserole by Shugary Sweets (we use homemade Cream of Chicken Soup)
  - Cream of Chicken Soup by The Cozy Cook
- Green Bean Casserole by Campbell's (we use homemade Cream of Mushroom Soup & French-cut green beans)
  - Cream of Mushroom Soup by The Cozy Cook
- Stuffing by Stoaffers

DESSERT

- Homemade Buttery Flaky Pie Crust by Sally's Baking Addiction
- Custard Pie by Betty Crocker (replace half-and-half with heavy cream)
- Libby's Famous Pumpkin Pie by Libby's

Delicious Roast Turkey Recipe

TURKEY SEASONING

- 3/4 cup of Butter, softened
- 1 TBSP of Smoked Paprika
- 1.5 tsp of Garlic Powder
- 1.5 tsp of Onion Powder
- 1 TBSP of Salt
- 1 TBSP of Pepper
- 1 tsp of Dry Mustard

ROASTER INGREDIENTS

- 1 Head of Celery
- 1 bag of Carrots, peeled
- 2 large Onions, roughly diced
- 1–2 (32oz) containers of Chicken Broth

INSTRUCTIONS

1. Cream the butter and seasonings together in a mixing bowl with a hand mixer until thoroughly combined.
2. Rub seasoned butter generously over the outside and under the skin of the turkey.
3. Preheat a large electric roasting pan to 325°F, or preheat an oven to 325°F and use a regular roasting pan; then place the prepared celery, carrots, onions, and broth in the pan to form a bed for the turkey to rest on.
4. Place the turkey on the bed of vegetables and follow the table of roasting times in proportion to poundage (Roasting a Turkey in an Electric Roaster by recipetips.com)
5. About 45 minutes before the turkey is expected to be done, either uncover it (if you've been using the oven) or place it into the 325°F oven uncovered, and baste it with melted butter. Insert a meat thermometer into both the breast and thigh, then continue roasting, basting every 15 minutes, until the breast reaches 170°F and the thigh reaches 180°F. Then it's time to take it out and let it rest before carving.