

Our Holiday Meal Menu...



Every year we have the following meal for our lunch meal at Thanksgiving and Christmas. I make plenty to have left-overs for a week! This is pretty much the same menu that my mother always has for her holiday menu, only I have added in a few Rushton favorites to my menu! Hope you enjoy!

Breakfast...

Cinnamon Rolls...Tomberlin Style (see our Bread Recipes)

Lunch...

Perfectly Baked Turkey (REALLY!)
Southern Turkey Dressing with Chilled Cranberry Sauce and Giblet Gravy
Broccoli-Rice Casserole
Green Bean Casserole
Sweet-Potatoes
Creamed Corn
Butter-beans
Sweet Peas
Homemade Whole-Wheat Bread (see our Bread Recipes)

Dessert...

An Array of Favorites...Daddy's Favorite Dump Cake, Perfect Apple Pie, Mama's Perfect Pecan Pie, Sausage Balls, Butterfinger Cake, Cookies (see our recipes earlier), and Easy Candies (see our recipes earlier)

PERFECT TURKEY Every time (REALLY!)

- 12-15 lb. turkey
- Oil or butter-flavored Crisco or butter
- Salt/pepper to taste

Defrost turkey...Refrigerator is the safest place, allow 5 hours per pound to thaw. You can place in cold water to thaw, but remember to keep water fresh and COLD!

For roasting, I have always had a perfect turkey using roasting bags to keep in the juices. I usually start mine the evening before on around 350 degrees for about an hour and then turn the oven back to about 200 degrees for the rest of the night. It is always juicy and perfectly cooked by morning! The next morning all I have to do is carve the turkey, prepare the dressing, and make my giblet gravy!

Southern Turkey Dressing

- 1 pan of cornbread (I use Aunt Jemima Buttermilk Corn Meal Mix for perfect Cornbread!)
 - 2 cans cream of chicken soup
 - 2 cans cream of celery soup
 - 2 cans cream of mushroom soup
 - 1/2 cup finely chopped onions
 - 3 boiled eggs, chopped finely
 - 2 eggs, beaten
- Mix ingredients together, add deboned turkey and turkey juice until texture is like a mixed cake mix. Bake in 350-degree oven about 45 minutes or until golden brown.

Easy GIBLET GRAVY...

- 1/2 pound chicken or turkey giblets and neck
- Celery leaves, finely chopped
- Onion slices, finely chopped
- 1/2 cup all-purpose flour
- Dash pepper
- 2 hard-boiled eggs, chopped finely

Remove liver and set aside. In a saucepan, place the giblets and neck in lightly salted water to cover; add a few celery leaves and onion, if desired. Cover; simmer for 1 hour or till tender. Add the liver; simmer 5 to 10 minutes or till tender (turkey livers take about 20-30 minutes). Remove and chop the cooked giblets. Discard the neck.

For the gravy, add enough water to reserved broth to measure 3 cups. (If making gravy with a roasting bird, use drippings from it to measure 3 cups.) In a screw-top jar combine 1-cup of the broth mixture, flour, and pepper; shake well. In a saucepan combine flour mixture and remaining broth. Cook and stir

until thickened and bubbly. Cook and stir 1 to 2 minutes more. Stir in chopped giblets. If desired, stir in hard-boiled eggs. Heat through. Makes 3 1/2 to 4 cups.

Broccoli-Rice Casserole

- 1 package frozen broccoli
- 1 stick of margarine/butter
- 1 medium onion, finely chopped
- 1 small jar Jalapeno Cheez Whiz
- 1 can cream of chicken soup
- 1/2 can milk
- 1 1/2 cup cooked rice
- 1 small package of sliced almonds

Cook broccoli according to directions and drain. IN saucepan, melt margarine, and sauté onion. Add Cheez Whiz, soup, and milk. Stir. Add cooked rice and broccoli and stir. Pour into a casserole dish and top with sliced almonds. Bake at 350 degrees for 30 minutes.

Sweet Potato Casserole

- 3 cups cooked sweet potatoes
- 1 cup sugar
- 1/3 cup Country Crock margarine
- 2 eggs, slightly beaten
- 1 tsp. Vanilla
- 1/2 cup evaporated milk

Combine these ingredients and pour into greased 9 X 13 casserole dish.

Prepare topping:

- 1 cup brown sugar
- 1/2 cup flour
- 1/3 cup Country Crock margarine, melted
- 1 tsp. Apple Pie Spice
- 1/2 cup chopped pecans

• Sprinkle topping over casserole. Back at 350 for 25 minutes. Option: Add marshmallows and brown (marshmallows will melt too! DELICIOUS!).

Daddy's FAVORITE Cake— DUMPCAKE...

• 1 can cherry pie filling
• 1 can crushed pineapples
• 1 yellow cake mix
• Butter or margarine

• In a 9 X 13 pan mix pie filling and pineapples and spread evenly as the first layer. Sprinkle dry cake mix on top. Dot butter on top of cake mix. (I usually coat it heavily with butter so all the mix is covered.) Bake at 350 degrees for about 45 minutes. You can top with whipped topping or ice cream and serve piping hot or cold...It is always perfect! For variations you can substitute 1 box of coconut for the pie filling, you can top with chopped nuts, you can substitute blueberry pie filling, or you can use apple pie filling, 1 cup brown sugar and a spice cake mix for a whole different taste! Have fun and enjoy!

Always PERFECT APPLE PIE!

• Pillsbury Pie Crust
• 1 cup sugar
• 1 tsp. ground cinnamon
• 1/2 tsp. ground allspice
• 1/4 tsp. salt
• Dash of nutmeg
• 2 tbs. all-purpose flour
• 6-8 cups thinly sliced apples
• 3 tbs. butter

• If apples are not tart, sprinkle 1 tbs. lemon

juice, if desired. Combine sugar, flour, cinnamon, allspice, nutmeg, and salt. Add sliced apples and toss until apples are fully coated with the mixture. Set aside. Place piecrust in pie pan. Pour mixture into pie pan, dot with butter and cover with remaining piecrust. Use a butter knife to cut a couple of slices in top to ventilate while cooking. Seal edges and flute with fingers or fork tongs. Cover edge of pie with foil. Place on cookie sheet so juices will not flow over into your oven. Bake in a 375-degree oven for 25 minutes. Remove foil and return to oven to bake for 20-25 minutes or until the crust is golden brown. Cool and serve!

Mama's Always AWESOME Pecan Pie

• 1 pie shell
• 3 eggs, well beaten
• 1 cup of brown sugar
• 1 cup crushed pecans
• 1/2 c. corn syrup
• 1 tsp. vanilla flavoring
• 3 tsp. Margarine

• Preheat oven to 450 degrees. Mix sugar, syrup, and margarine. Add eggs and mix well. Add remaining ingredients and pour into unbaked pie shell. Reduce oven to 325 degrees, place pie on cookie sheet while baking to avoid spills in your oven. Bake for 25-30 minutes. Pie will be done when it is completely puffed across top and when center of the pie is firm and shakes a little. Let cool completely before serving.

Super-duper Banana Pudding!

• 1 can condensed milk
• 1 3 oz instant banana pudding

- 1 1/2 cups milk
- 1 cups Cool Whip (divided)
- 3 bananas
- Vanilla Wafers

• Combine condensed milk, pudding, and milk. Stir until smooth. Add bananas and stir. Fold in 1 cup of Cool Whip. Cover the bottom of a 10 X 10 pan with vanilla wafers. Slowly pour mixture over wafers. Cover the top of mixture with Vanilla Wafers. Spread the remaining cup of Cool Whip on top. Refrigerate until set—about 1 hour. Options: Add 1 small can of well-drained pineapples to pudding mixture. Harold's FAVORITE!

Sweet Potato Pie

- 2 lbs sweet potatoes, cooked and peeled
- 1/2 cup margarine
- 3 large eggs
- 1 cup sugar
- 1/2 cup sweetened condensed milk
- 1/2 cup evaporated milk
- 1 tsp. Ground Nutmeg
- 1 tsp. Vanilla Extract
- 1 tsp. Lemon Extract
- 2-9 inch pie crust, defrosted

• Cook sweet potatoes in boiling water for 30 minutes or until tender. Drain and peel. Beat sweet potatoes and margarine at a medium speed until smooth. Add eggs and next six ingredients, beating well. Divide mixture evenly between pies. Bake at 350 degrees on the lower rack in the oven for 45-50 minutes or until the pie is set. Garnish with whipped cream and grated nutmeg.

Pumpkin Pie

- 3- 9 inch Pillsbury pie shells
- 6 eggs

- 2 1/2 cups sugar
- 3 1/3 cups canned pumpkin
- 1 tsp. Salt
- 3 tsp cinnamon
- 2 tsp. Ginger
- 1 tsp. Allspice
- 1/4 tsp. Ground Cloves
- 3 1/2 cups milk

Mix all ingredients with a mixer, adding milk last. Pour into 3 unbaked pie shells. Bake at 325 degrees for one hour.

Million Dollar Strawberry Pie

- 1 can sweetened condensed milk
- 1-8 oz Cool Whip
- 1 large can crushed pineapples, drained
- 1/2 cup lemon juice
- 1 can strawberry pie filling
- 1-9 inch graham cracker pie crust

• Mix all ingredients except pie crust. Add lemon juice a little at a time. Pour into pie crust. Chill. **Option:** Prepare in a 9 X 13 casserole dish. Top with spray Cool Whip and Chocolate drizzles! AWESOME!

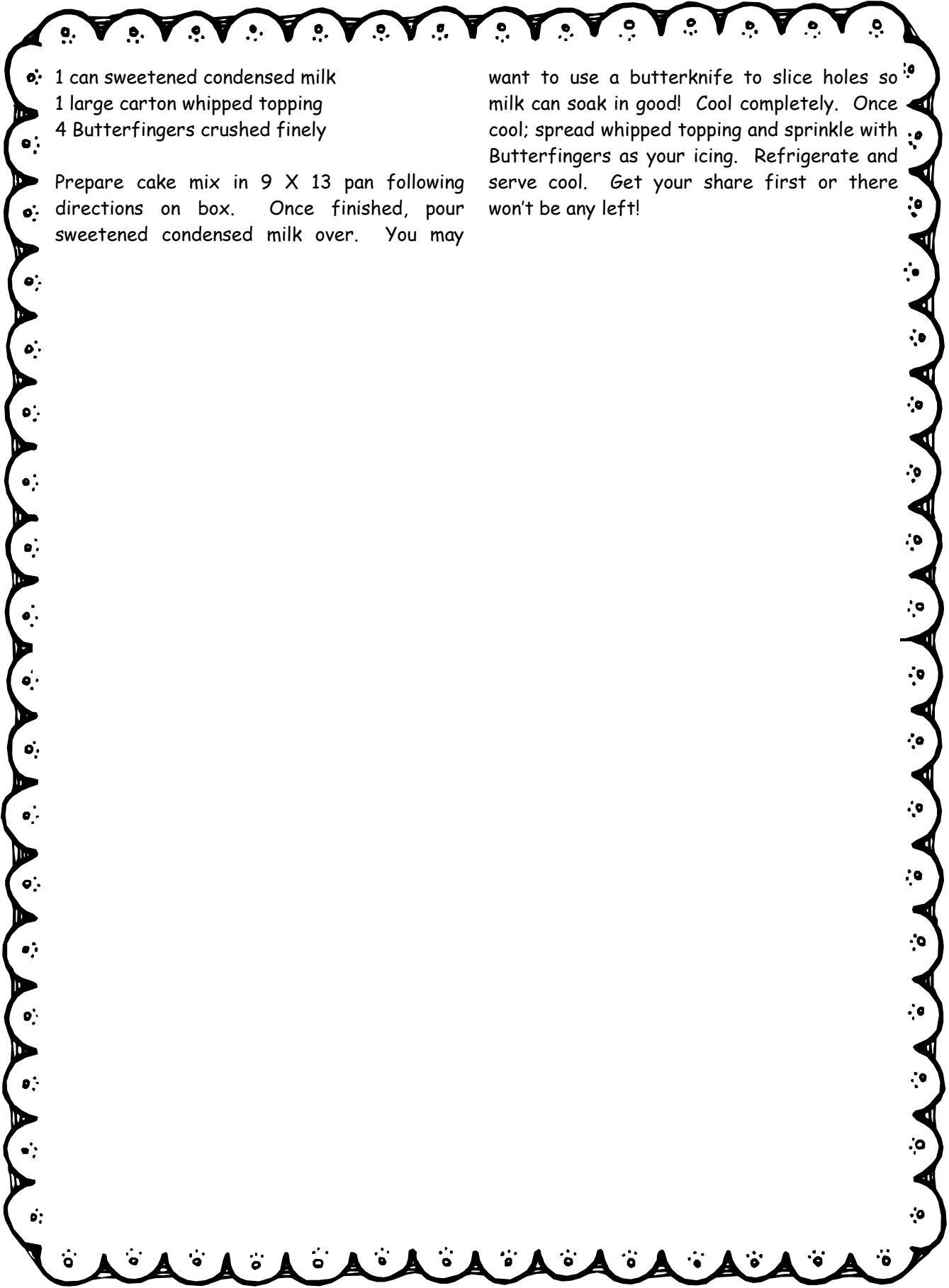
Sausage Balls

- 1 lb. uncooked sausage
- 2 cups shredded cheddar cheese
- 2 cups Bisquick

• Mix all ingredients and form into balls that are about 1 in. Bake in preheated 350-degree oven on ungreased cookie sheet until lightly brown, about 10 minutes.

Butterfinger Cake

- 1 butter cake mix prepared in a 9X13 pan

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- 1 can sweetened condensed milk
 - 1 large carton whipped topping
 - 4 Butterfingers crushed finely

• Prepare cake mix in 9 X 13 pan following directions on box. Once finished, pour sweetened condensed milk over. You may

want to use a butterknife to slice holes so milk can soak in good! Cool completely. Once cool; spread whipped topping and sprinkle with Butterfingers as your icing. Refrigerate and serve cool. Get your share first or there won't be any left!