



*The Emily Ley Team's*

# **FAMILY FAVORITE RECIPES**

**T H A N K S G I V I N G   E D I T I O N**



*McKenzie's*  
**GLORIOUS MAC & CHEESE**

**INGREDIENTS**

*8 oz Macaroni*

*2 Cups Grated Cheddar Cheese*

*1 Egg*

*1 Can Cream Of Chicken Soup*

*1 Cup of Dukes Mayo*

**DIRECTIONS**

- 1. Preheat oven to 350 degrees F.*
- 2. Bring a pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.*
- 3. Combine all ingredients, including cooked macaroni, and pour into a casserole dish.*
- 4. Bake for 30 minutes, or until bubbly. Let cool for 10 minutes before serving!*



## Dusty's THANKSGIVING DRESSIN'

### A NOTE FROM DUSTY

*My all time favorite Thanksgiving recipe would have to be my Mom's dressin'!*

*Depending on where you're from, you may call it stuffing, but in the South... it's dressin' and it doesn't go in the bird!*

### INGREDIENTS

<i>4 -6 boneless chicken thighs</i>	<i>2 teaspoons salt</i>
<i>4 cups cornbread</i>	<i>1/2 teaspoon pepper</i>
<i>2 cups seasoned bread crumbs</i>	<i>3 eggs</i>
<i>2 -3 cups chicken broth</i>	<i>1 teaspoon sage</i>
<i>1 teaspoon poultry seasoning</i>	<i>1/4 cup butter</i>
<i>1 (5 ounce) cans evaporated milk</i>	<i>2 cups celery</i>
<i>1 (8 ounce) cans cream of chicken soup</i>	<i>1 cup onion</i>

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### DIRECTIONS

- 1. Boil chicken thighs until tender and shred into pieces when cool enough to handle.*
- 2. Melt butter and sauté chopped onions and chopped celery until softened. Crumble corn bread (sometimes I use cornbread muffins from the bakery section of my local supermarket) and seasoned bread crumbs.*
- 3. Add the onions, celery, milk, soup, salt, pepper, and seasonings. Add chicken and chicken broth one cup at a time or until mixture has a smooth consistency.*
- 4. Beat eggs slightly and add to mixture.*
- 5. I usually do a taste test at this point and add more seasonings if needed. Bake in a large greased pan at 375 degrees for 30 to 40 minutes or until top is golden brown.*



## Whitney's FESTIVE GLÜHWEIN

### A NOTE FROM WHITNEY

*My grandparents were first introduced to Glühwein (Mulled Wine) while living in Germany.*

*The sweet, warm drink was served while they walked around the outdoor holiday markets. Yum!*

### INGREDIENTS

*1 bottle (750ml) dry red wine, nothing fancy*

*1/2 cup water*

*3-4 tbsp white sugar, depending on taste*

*Half a lemon, sliced*

*1 orange, zested and juiced*

*4 cloves*

*2 cinnamon sticks*

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### DIRECTIONS

- 1. Combine everything except the wine in a saucepan on high heat to dissolve the sugar.*
- 2. After the sugar is dissolved, usually about a couple minutes, reduce the temperature and add the wine.*
- 3. Cover and let simmer for 1-2 hours.*

*Note: This recipe makes roughly 8 servings. We like to double or triple the recipe when we have family coming over, and use a crockpot to simmer it all day (and free up stove space)! Prost!*



*Gina's*  
**FAMOUS KETTLE CORN**

**A NOTE FROM GINA**

*This kettle corn is almost always made post dinner (once dinner fullness has worn off) when everyone is gathered around the tv ready for some football.*

**INGREDIENTS**

*2 tbsp vegetable oil*

*2 tbsp water*

*2/3 cup light brown sugar*

*8 cups of popped popcorn  
(2 bags of the microwaved stuff!)*

**DIRECTIONS**

- 1. Put oil, water and brown sugar into a small sauce pan and bring to a boil. Stir constantly.*
- 2. Reduce heat to medium and simmer for three minutes.*
- 3. Remove from heat and pour mixture over the popcorn. Salt to taste & stir well.*



## Brittany's ROAST TURKEY

### A NOTE FROM BRITTANY

*I made this the first year Doug and I were away from our families for Thanksgiving and it is so delicious!*

*I'm a huge fan of Alton Brown and love his old show Good Eats. It's so interesting to watch old episodes and learn the chemistry and how/why behind the recipes he develops!*

### INGREDIENTS

1 (14 to 16 pound) frozen young turkey	1 cup kosher salt
1/2 cup light brown sugar	1 red apple, sliced
1 gallon vegetable stock	1/2 onion, sliced
1 tablespoon black peppercorns	1 cinnamon stick
1 1/2 teaspoons allspice berries	1 cup water
1 1/2 teaspoons chopped candied ginger	4 sprigs rosemary
1 gallon heavily iced water	6 leaves sage
	Canola oil

### DIRECTIONS

#### 2 to 3 days before roasting:

1. Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.

2. Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

#### Early on the day or the night before you'd like to eat:

1. Combine the brine, water and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.

2. Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine. Place the bird on roasting rack inside a half sheet pan and pat dry with paper towels.

3. Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

4. Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Set the thermometer alarm (if available) to 161 degrees F. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.

Recipe courtesy of Alton Brown, also featured in Food Network Magazine.



*Hannah's*  
**COCONUT CREAM PIE**

**A NOTE FROM  
HANNAH**

*It's not Thanksgiving in our family without at least five different pies (or more!) on the dessert table.*

*My grandma's coconut cream pie has become one of my family's very favorite desserts around the holidays!*

**INGREDIENTS**

<i>2/3 cup of granulated sugar</i>	<i>1 teaspoon vanilla extract</i>
<i>5 tablespoons cornstarch</i>	<i>1 teaspoon coconut extract</i>
<i>1/2 teaspoon salt</i>	<i>1 1/2 cups shredded coconut</i>
<i>4 egg yolks</i>	<i>1 baked crust</i>
<i>3 cups milk</i>	<i>1 cup whipping cream</i>
<i>2 tablespoons butter</i>	<i>1/4 cup powdered sugar</i>

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**DIRECTIONS**

- 1. In a medium sized sauce pan, combine granulated sugar, cornstarch, and salt.*
- 2. In a medium-sized bowl, beat egg yolks just enough to combine; mix in milk.*
- 3. Gradually stir into the dry ingredients. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue stirring constantly for about 2 minutes or more until mixture is thick. Remove from heat.*
- 4. Stir in butter, vanilla, coconut extract, and 1 cup of coconut. Cover with plastic wrap to prevent skin from forming, and cool.*
- 5. Pour into baked crust, cover, and refrigerate until serving time.*
- 6. Preheat oven to 350F. Sprinkle remaining 1/2 of coconut on baking sheet and bake in preheated oven 15 minutes, or until golden brown, stirring several times.*
- 7. In a small bowl, beat whipping cream and powdered sugar until stiff.*
- 8. To serve, spread whipping cream on pie. Sprinkle with toasted coconut.*



*Emily's*

## BEAUTIFUL BRUSSELS SPROUTS

### INGREDIENTS

*1-1/2 pound Brussels Sprouts, Trimmed And Halved*

*1 whole Small Butternut Squash, Peeled And Cubed*

*1 whole Large Red Onions, Peeled And Cut Into Wedges*

*Olive Oil, For Drizzling*

*Salt And Pepper, to taste*

*1 teaspoon Chili Powder*

*1/3 cup Pomegranate Sauce/pomegranate Molasses*

*Pomegranate Seeds*

### DIRECTIONS

*1. Preheat the oven to 425 degrees.*

*2. Place the vegetables on a rimmed sheet pan and drizzle them with olive oil. Sprinkle with salt, pepper and chili powder and toss them together. Roast for 20 to 25 minutes, or until slightly browned. Remove the veggies from the oven and arrange them onto a serving platter.*

*3. Drizzle on the pomegranate sauce, then sprinkle on pomegranate seeds. Serve immediately.*

*Recipe courtesy of Ree Drummond, The Pioneer Woman*