

A roasted turkey is the centerpiece, served on a dark, oval platter. The turkey is golden-brown and glistening, with its legs tucked. It is surrounded by fresh green herbs, including rosemary and thyme, and several small, round, reddish-brown fruits, possibly cranberries or cherry tomatoes. The platter sits on a rustic wooden table. In the background, there are several pumpkins of different sizes and colors, some whole and some cut open. A small bowl of cranberries is visible on the left. The overall scene is warm and festive, typical of a Thanksgiving meal.

Thanksgiving Treasures

Holiday Treasure Cooking

Table of Contents

TURKEY RECIPES

Pages 3-10

SIDE DISHES

Pages 11-25

DESSERTS

Pages 26-37

HORS D'OEUVRES

Pages 38-47

BEVERAGES

Pages 48-52

A Collection of 50 Beloved Thanksgiving Recipes



Classic Roast Turkey

Ingredients

1 whole turkey (12-14 lbs) | 1/2 cup butter softened | 2 tbsp fresh sage chopped | 2 tbsp fresh thyme | 1 tbsp fresh rosemary | Salt and pepper | 1 onion quartered | 1 lemon halved | 4 garlic cloves | 2 cups chicken broth

Instructions

Preheat oven to 325F. Pat turkey dry. Mix butter with herbs, salt and pepper. Rub mixture under and over skin. Place onion, lemon and garlic inside cavity. Tie legs together. Place in roasting pan, pour broth in bottom. Roast 3-3.5 hours until internal temp reaches 165F, basting every 45 minutes. Rest 30 minutes before carving.



Herb Butter Turkey

Ingredients

1 whole turkey (14-16 lbs) | 1 cup butter softened | 3 tbsp fresh parsley | 2 tbsp fresh thyme | 2 tbsp fresh sage | 1 tbsp garlic powder | 1 tsp paprika | Salt and pepper | Kitchen twine

Instructions

Combine butter with all herbs and spices. Carefully separate skin from breast meat. Spread half the herb butter directly on meat under skin. Rub remaining butter over entire turkey. Season generously with salt and pepper. Truss legs. Roast at 325F for 13 minutes per pound. Baste every 30 minutes. Rest 20 minutes.



Citrus Brined Turkey

Ingredients

1 whole turkey (12 lbs) | 1 gallon water | 1 cup kosher salt | 1/2 cup brown sugar | 2 oranges sliced | 2 lemons sliced | 4 bay leaves | 1 tbsp peppercorns | Fresh rosemary sprigs | 4 garlic cloves

Instructions

Combine water, salt, sugar, citrus slices, bay leaves, peppercorns and garlic in large pot. Stir until dissolved. Submerge turkey in brine, refrigerate 12-24 hours. Remove, pat dry, let sit at room temperature 1 hour. Roast at 350F for about 3 hours. The brine ensures incredibly moist flavorful meat with crispy golden skin.



Smoked Turkey

Ingredients

1 whole turkey (12 lbs) | 1/4 cup olive oil | 2 tbsp smoked paprika | 1 tbsp garlic powder | 1 tbsp onion powder | 2 tsp cayenne pepper | Salt and pepper | Apple wood chips | Apple cider for spraying

Instructions

Prepare smoker to 275F with apple wood chips. Rub turkey with olive oil and all seasonings. Place turkey breast-side up in smoker. Smoke for approximately 4 hours, spraying with apple cider every hour. Internal temperature should reach 165F in thickest part of thigh. Rest 30 minutes. The smoke creates an incredible mahogany skin.



Spatchcock Turkey

Ingredients

1 whole turkey (12-14 lbs) | 1/4 cup olive oil
| 2 tbsp fresh thyme | 1 tbsp fresh
rosemary | 1 tbsp garlic minced | 1 tsp
smoked paprika | Salt and pepper | 1
lemon zested | Kitchen shears

Instructions

Using kitchen shears, cut along both sides of backbone and remove it. Flip turkey breast-side up and press firmly to flatten. Mix olive oil with herbs, garlic, paprika, lemon zest, salt and pepper. Rub all over turkey. Place on sheet pan skin-side up. Roast at 450F for 80-90 minutes. Cooks faster and more evenly.



Maple Glazed Turkey

Ingredients

1 whole turkey (14 lbs) | 1/2 cup pure maple syrup | 1/4 cup butter melted | 2 tbsp Dijon mustard | 1 tbsp apple cider vinegar | 1 tsp cinnamon | Salt and pepper | Fresh thyme sprigs

Instructions

Preheat oven to 325F. Season turkey with salt and pepper. Roast for 2 hours. Whisk together maple syrup, butter, mustard, vinegar and cinnamon. Brush glaze over turkey every 20 minutes for remaining cook time. Total roast time about 3.5 hours. The glaze creates a beautiful caramelized finish. Rest 25 minutes.



Deep Fried Turkey

Ingredients

1 whole turkey (12 lbs) | 3-4 gallons peanut oil | 2 tbsp Cajun seasoning | 1 tbsp garlic powder | 1 tbsp onion powder | 1 tsp cayenne | Salt and pepper | Turkey fryer and thermometer

Instructions

Ensure turkey is completely thawed and dry. Season inside and out with all spices. Heat oil to 350F in turkey fryer outdoors. Carefully lower turkey into oil. Fry for 3.5 minutes per pound, about 42 minutes total. Oil temperature should stay around 325F. Remove when internal temp reaches 165F. Rest 20 minutes.



Roasted Turkey Breast

Ingredients

1 bone-in turkey breast (6-7 lbs) | 1/4 cup butter softened | 2 tbsp fresh herbs chopped | 4 garlic cloves minced | 1 tsp lemon zest | Salt and pepper | 1 cup white wine | Fresh rosemary sprigs

Instructions

Preheat oven to 350F. Mix butter with herbs, garlic, lemon zest, salt and pepper. Loosen skin and spread butter underneath. Place breast in roasting pan. Pour wine in bottom. Roast 1.5-2 hours until internal temp reaches 165F. Baste every 30 minutes. Perfect for smaller gatherings. Rest 15 minutes before slicing.



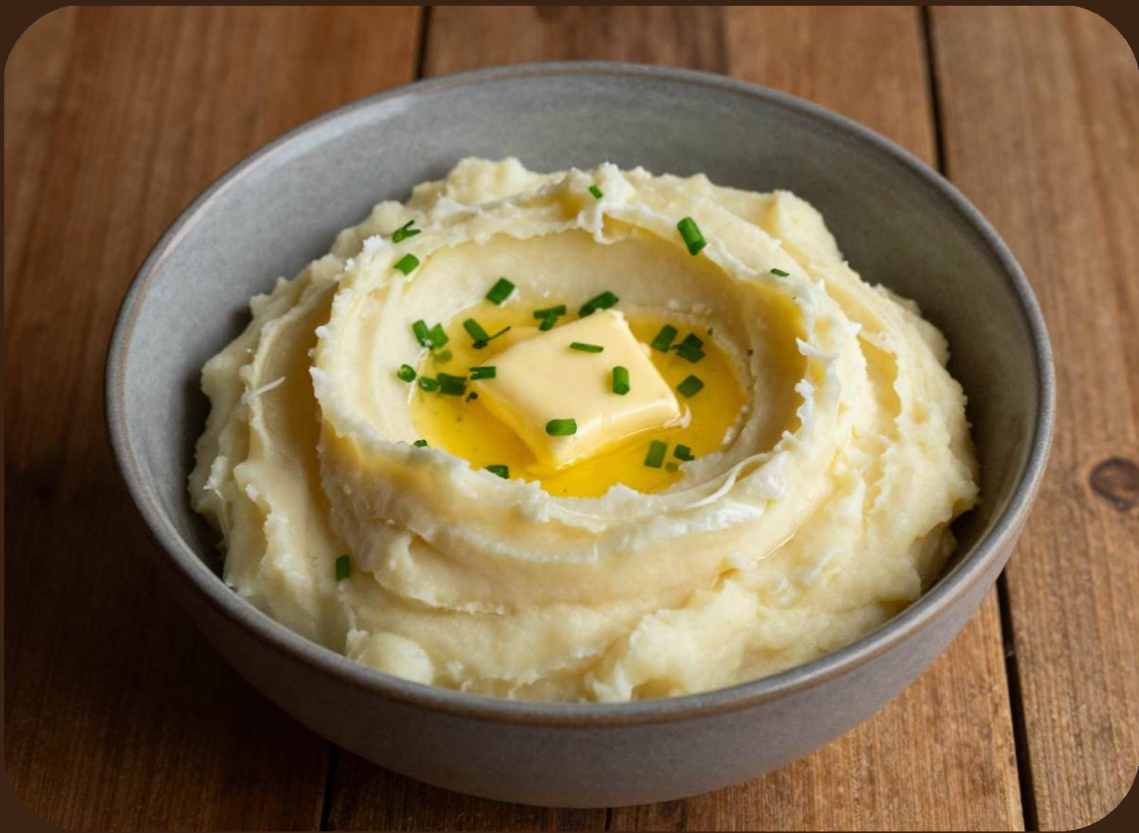
Classic Cornbread Stuffing

Ingredients

1 pan cornbread crumbled | 1 cup celery diced | 1 cup onion diced | 1/2 cup butter | 2 cups chicken broth | 2 eggs beaten | 1 tbsp fresh sage | 1 tsp thyme | Salt and pepper

Instructions

Preheat oven to 350F. Saute celery and onion in butter until soft. Combine crumbled cornbread, sauteed vegetables, herbs, salt and pepper in large bowl. Mix eggs with broth and pour over cornbread mixture. Stir gently. Transfer to buttered baking dish. Bake 40-45 minutes until golden on top and set in center.



Creamy Mashed Potatoes

Ingredients

5 lbs Yukon Gold potatoes peeled and cubed | 1 cup heavy cream warmed | 1/2 cup butter | 4 oz cream cheese softened | 2 cloves garlic minced | Salt and white pepper | Fresh chives for garnish

Instructions

Boil potatoes in salted water until fork tender, about 15-20 minutes. Drain well. Return to pot over low heat to evaporate excess moisture. Mash with potato masher or ricer. Stir in warm cream, butter, cream cheese and garlic. Season with salt and white pepper. Whip until fluffy. Garnish with chives and a pat of butter.



Green Bean Casserole

Ingredients

2 lbs fresh green beans trimmed | 2 cans
cream of mushroom soup | 1 cup whole
milk | 2 cups crispy fried onions | 1 cup
shredded cheddar | 1 tsp garlic powder |
Salt and pepper | 1 tbsp butter

Instructions

Preheat oven to 350F. Blanch green beans 5
minutes, then ice bath. Mix soup, milk, garlic
powder, salt and pepper. Layer beans in
buttered casserole dish. Pour soup mixture
over top. Sprinkle with cheese. Bake 25
minutes. Top with crispy fried onions. Bake 5
more minutes until bubbly and golden.



Sweet Potato Casserole

Ingredients

4 lbs sweet potatoes | 1/2 cup butter melted | 1/3 cup brown sugar | 2 eggs | 1 tsp vanilla | 1/2 tsp cinnamon | Topping: 1 cup pecans chopped | 1/3 cup flour | 1/3 cup brown sugar | 3 tbsp butter

Instructions

Boil sweet potatoes until tender. Peel and mash. Mix with butter, brown sugar, eggs, vanilla and cinnamon. Spread in buttered baking dish. For topping, combine pecans, flour, brown sugar and butter until crumbly. Sprinkle over sweet potatoes. Bake at 350F for 30 minutes until topping is golden and crunchy.



Cranberry Sauce

Ingredients

12 oz fresh cranberries | 1 cup sugar | 1 cup orange juice | 1 tsp orange zest | 1/2 tsp cinnamon | Pinch of nutmeg | 1 tbsp Grand Marnier optional

Instructions

Combine cranberries, sugar, orange juice, zest, cinnamon and nutmeg in saucepan. Bring to boil over medium heat. Reduce heat and simmer 10-12 minutes, stirring occasionally, until cranberries burst and sauce thickens. Remove from heat. Stir in Grand Marnier if using. Cool completely. Sauce thickens more as it cools.



Roasted Brussels Sprouts

Ingredients

2 lbs Brussels sprouts halved | 3 tbsp olive oil | 4 slices bacon chopped | 1/4 cup balsamic glaze | 1/3 cup dried cranberries | 1/4 cup pecans toasted | Salt and pepper | 1 tbsp honey

Instructions

Preheat oven to 400F. Toss Brussels sprouts with olive oil, salt and pepper. Spread on baking sheet. Roast 25-30 minutes until crispy and caramelized. Meanwhile cook bacon until crispy. Toss roasted sprouts with bacon, cranberries and pecans. Drizzle with balsamic glaze and honey. Serve warm.



Buttery Dinner Rolls

Ingredients

4 cups all-purpose flour | 1/3 cup sugar | 1 packet active dry yeast | 1 cup warm milk | 1/2 cup butter melted | 2 eggs | 1 tsp salt | Melted butter for brushing | Flaky sea salt

Instructions

Dissolve yeast in warm milk with a pinch of sugar. Let sit 5 minutes until foamy. Mix flour, sugar and salt. Add yeast mixture, melted butter and eggs. Knead 8 minutes until smooth. Rise 1 hour. Punch down, shape into rolls. Place in buttered pan. Rise 30 minutes. Bake at 375F for 20 minutes. Brush with melted butter.



Garlic Parmesan Roasted Carrots

Ingredients

2 lbs carrots peeled | 3 tbsp olive oil | 4
cloves garlic minced | 1/2 cup Parmesan
grated | 2 tbsp fresh parsley | 1 tbsp honey
| Salt and pepper | 1 tsp thyme

Instructions

Preheat oven to 400F. Cut carrots into sticks.
Toss with olive oil, garlic, thyme, salt and
pepper. Spread on baking sheet in single
layer. Roast 25-30 minutes until tender and
caramelized. Sprinkle with Parmesan and
return to oven 3 minutes. Drizzle with honey
and garnish with fresh parsley.



Corn Pudding

Ingredients

6 ears fresh corn kernels cut | 4 eggs | 1 cup heavy cream | 1/4 cup butter melted | 1/4 cup sugar | 3 tbsp flour | 1 tsp baking powder | Salt and pepper | Pinch of nutmeg

Instructions

Preheat oven to 350F. Blend half the corn with cream until smooth. Whisk eggs, sugar, melted butter, flour, baking powder, salt, pepper and nutmeg. Stir in blended corn and remaining whole kernels. Pour into buttered baking dish. Bake 45-50 minutes until set and golden on top. Let rest 10 minutes before serving.



Sausage and Apple Stuffing

Ingredients

1 lb Italian sausage | 1 loaf crusty bread cubed and dried | 2 apples diced | 1 cup celery diced | 1 cup onion diced | 2 cups chicken broth | 1/2 cup butter | 2 tbsp fresh sage | Salt and pepper

Instructions

Brown sausage in skillet, crumble as it cooks. Sauté celery and onion in butter until soft. Add apples and sage, cook 2 minutes. Combine bread cubes, sausage, and vegetable mixture. Pour broth over and toss gently. Transfer to baking dish. Bake at 350F for 35-40 minutes until golden and crispy on top.



Roasted Garlic Mashed Cauliflower

Ingredients

2 large heads cauliflower | 1 head garlic roasted | 3 tbsp butter | 1/4 cup cream cheese | 2 tbsp fresh chives | Salt and white pepper | 1/4 cup Parmesan | Pinch of nutmeg

Instructions

Cut cauliflower into florets. Steam until very tender, about 12 minutes. Drain well. Squeeze roasted garlic cloves from skins. Add cauliflower, garlic, butter, cream cheese and Parmesan to food processor. Blend until smooth. Season with salt, white pepper and nutmeg. Garnish with chives. A lighter alternative to mashed potatoes.



Baked Mac and Cheese

Ingredients

1 lb elbow macaroni | 4 tbsp butter | 1/4 cup flour | 3 cups whole milk | 3 cups sharp cheddar shredded | 1 cup Gruyere shredded | 1 tsp mustard powder | Salt and pepper | 1 cup panko breadcrumbs

Instructions

Cook pasta al dente. Make roux with butter and flour. Gradually whisk in milk. Cook until thickened. Remove from heat, stir in cheeses, mustard, salt and pepper until melted. Fold in pasta. Transfer to baking dish. Top with panko mixed with melted butter. Bake at 375F for 25 minutes until bubbly and golden on top.



Maple Roasted Acorn Squash

Ingredients

3 acorn squash halved and seeded | 1/4 cup maple syrup | 3 tbsp butter melted | 1 tsp cinnamon | 1/2 tsp nutmeg | Salt and pepper | 2 tbsp brown sugar | Pecans for topping

Instructions

Preheat oven to 400F. Score cut sides of squash in crosshatch pattern. Mix maple syrup, butter, cinnamon, nutmeg and brown sugar. Brush generously over cut sides. Season with salt and pepper. Place cut-side up on baking sheet. Roast 45-50 minutes until tender and caramelized. Top with pecans last 5 minutes.



Glazed Honey Carrots

Ingredients

2 lbs baby carrots | 3 tbsp butter | 3 tbsp honey | 1 tbsp brown sugar | 1 tsp cinnamon | 1/2 tsp ginger | Salt | Fresh parsley for garnish

Instructions

Boil carrots until just tender, about 8 minutes. Drain. Melt butter in skillet over medium heat. Add honey, brown sugar, cinnamon and ginger. Stir until bubbly. Add carrots and toss to coat. Cook 5 minutes, stirring occasionally, until glaze thickens and carrots are caramelized. Season with salt. Garnish with parsley.



Creamed Spinach

Ingredients

2 lbs fresh spinach | 3 tbsp butter | 3
cloves garlic minced | 2 tbsp flour | 1.5
cups heavy cream | 1/2 cup Parmesan
grated | 1/4 tsp nutmeg | Salt and pepper |
Pinch of cayenne

Instructions

Wilt spinach in batches in large pot. Squeeze
out excess water and roughly chop. Melt
butter, saute garlic 1 minute. Whisk in flour,
cook 1 minute. Gradually add cream,
whisking until thickened. Stir in Parmesan,
nutmeg, cayenne, salt and pepper. Fold in
spinach. Serve warm.



Scalloped Potatoes

Ingredients

4 lbs russet potatoes thinly sliced | 3 cups heavy cream | 2 cups Gruyere shredded | 4 cloves garlic minced | 3 tbsp butter | 2 tbsp flour | 1 tsp thyme | Salt and pepper | Pinch of nutmeg

Instructions

Preheat oven to 375F. Make sauce: melt butter, whisk in flour, add cream and garlic. Simmer until thickened. Stir in half the cheese, thyme, nutmeg, salt and pepper. Layer potatoes in buttered baking dish, pouring sauce between layers. Top with remaining cheese. Cover with foil. Bake 45 minutes. Uncover and bake 20 more minutes until golden and bubbly.



Roasted Root Vegetables

Ingredients

3 large parsnips peeled and cubed | 3 large carrots cubed | 2 sweet potatoes cubed | 2 beets cubed | 1 red onion quartered | 4 tbsp olive oil | 2 tbsp fresh rosemary | 1 tbsp honey | Salt and pepper | Balsamic glaze

Instructions

Preheat oven to 425F. Toss all vegetables with olive oil, rosemary, salt and pepper. Spread in single layer on two baking sheets. Roast 35-40 minutes, stirring halfway, until caramelized and tender. Drizzle with honey and balsamic glaze. Toss gently. A colorful, hearty side that celebrates autumn produce.



Southern Collard Greens

Ingredients

2 large bunches collard greens stemmed and chopped | 1 smoked ham hock | 1 onion diced | 4 cloves garlic minced | 4 cups chicken broth | 2 tbsp apple cider vinegar | 1 tbsp brown sugar | 1 tsp red pepper flakes | Salt and pepper

Instructions

In large pot, saute onion until soft. Add garlic and cook 1 minute. Add broth, ham hock, vinegar, brown sugar and red pepper flakes. Bring to boil. Add collard greens in batches as they wilt. Reduce heat, cover and simmer 1.5-2 hours until greens are tender. Season with salt and pepper. Remove ham hock, shred meat and stir back in.



Wild Rice Pilaf

Ingredients

1.5 cups wild rice blend | 3 cups chicken broth | 1/2 cup dried cranberries | 1/2 cup pecans toasted | 3 green onions sliced | 2 tbsp butter | 1 tbsp olive oil | 1 tsp orange zest | Salt and pepper | Fresh parsley

Instructions

Cook rice in broth according to package directions until tender. Fluff with fork. Melt butter with olive oil in skillet. Toast pecans 2 minutes. Add cranberries and warm through. Toss rice with pecan mixture, green onions, orange zest, parsley, salt and pepper. A beautiful and flavorful alternative to traditional stuffing.



Classic Pumpkin Pie

Ingredients

1 unbaked pie crust | 15 oz pumpkin puree
| 3/4 cup sugar | 1 tsp cinnamon | 1/2 tsp
ginger | 1/4 tsp cloves | 1/4 tsp nutmeg |
1/2 tsp salt | 2 eggs | 12 oz evaporated milk

Instructions

Preheat oven to 425F. Whisk pumpkin, sugar, spices and salt. Beat in eggs. Gradually stir in evaporated milk until smooth. Pour into pie crust. Bake 15 minutes at 425F, then reduce to 350F and bake 40-50 minutes until knife inserted near center comes out clean. Cool completely. Serve with whipped cream.



Pecan Pie

Ingredients

1 unbaked pie crust | 1 cup corn syrup | 1 cup sugar | 3 eggs beaten | 2 tbsp butter melted | 1 tsp vanilla | 1.5 cups pecan halves | Pinch of salt | Whipped cream for serving

Instructions

Preheat oven to 350F. Whisk together corn syrup, sugar, eggs, melted butter, vanilla and salt. Arrange pecan halves in bottom of pie crust. Pour filling over pecans. Bake 50-55 minutes until set. The center should jiggle slightly. Cool completely before slicing. Serve with fresh whipped cream.



Apple Crisp

Ingredients

6 Granny Smith apples sliced | 1/2 cup sugar | 1 tbsp lemon juice | 1 tsp cinnamon
| Topping: 1 cup oats | 3/4 cup flour | 3/4 cup brown sugar | 1/2 cup cold butter | 1/2 cup pecans chopped

Instructions

Preheat oven to 350F. Toss apples with sugar, lemon juice and cinnamon. Spread in buttered baking dish. Combine oats, flour, brown sugar and cut in cold butter until crumbly. Stir in pecans. Sprinkle over apples. Bake 45 minutes until golden and bubbly. Serve warm with vanilla ice cream.



Pumpkin Cheesecake

Ingredients

Crust: 2 cups graham crumbs | 1/3 cup sugar | 6 tbsp butter | Filling: 3 pkgs cream cheese | 1 cup sugar | 1 cup pumpkin puree | 3 eggs | 1 tsp vanilla | 1 tsp cinnamon | 1/2 tsp nutmeg

Instructions

Press crust into springform pan. Bake 10 minutes at 325F. Beat cream cheese and sugar until smooth. Add pumpkin, eggs one at a time, vanilla and spices. Pour over crust. Bake 55-60 minutes until edges set but center jiggles. Cool in oven with door cracked 1 hour. Refrigerate 4 hours. Top with whipped cream.



Sweet Potato Pie

Ingredients

2 medium sweet potatoes baked and mashed | 1 unbaked pie crust | 3/4 cup sugar | 1/2 cup butter melted | 2 eggs | 1/2 cup evaporated milk | 1 tsp vanilla | 1 tsp cinnamon | 1/2 tsp nutmeg

Instructions

Preheat oven to 350F. Beat mashed sweet potatoes with sugar and butter until smooth. Add eggs, evaporated milk, vanilla, cinnamon, nutmeg and salt. Mix until combined. Pour into pie crust. Bake 55-60 minutes until knife inserted in center comes out clean. Cool completely. Serve with whipped cream.



Caramel Apple Cake

Ingredients

2 cups flour | 2 tsp cinnamon | 1 tsp baking soda | 1/2 tsp salt | 1.5 cups sugar | 3/4 cup oil | 3 eggs | 3 cups apples diced | 1 cup pecans | Caramel: 1/2 cup butter | 1 cup brown sugar | 1/4 cup cream

Instructions

Mix dry ingredients. Beat sugar, oil and eggs. Combine wet and dry. Fold in apples and pecans. Pour into greased bundt pan. Bake at 350F for 50-55 minutes. For caramel, melt butter with brown sugar and cream, simmer 3 minutes. Cool cake 10 minutes, invert onto plate. Drizzle with warm caramel.



Bourbon Bread Pudding

Ingredients

1 loaf brioche cubed | 4 eggs | 2 cups heavy cream | 1 cup whole milk | 1 cup sugar | 3 tbsp bourbon | 2 tsp vanilla | 1 tsp cinnamon | 1/2 cup raisins | Bourbon sauce: 1/2 cup butter | 1 cup powdered sugar | 1 egg | 1/4 cup bourbon

Instructions

Preheat oven to 350F. Spread bread cubes on baking sheet, toast 10 minutes. Whisk eggs, cream, milk, sugar, bourbon, vanilla and cinnamon. Fold in bread and raisins. Pour into buttered baking dish. Bake 45 minutes until golden and set. For sauce, cream butter and sugar, add egg and bourbon. Drizzle warm over pudding.



Cranberry Orange Tart

Ingredients

Crust: 1.5 cups flour | 1/2 cup butter cold | 1/4 cup sugar | 1 egg yolk | Filling: 3 cups cranberries | 1 cup sugar | 1/2 cup orange juice | 2 tbsp orange zest | 2 tbsp cornstarch | Whipped cream

Instructions

Make crust by cutting butter into flour and sugar, bind with egg yolk. Press into tart pan. Blind bake at 375F for 15 minutes. Cook cranberries with sugar, orange juice, zest and cornstarch until thickened, about 10 minutes. Pour into baked crust. Cool completely. Refrigerate 2 hours. Serve with whipped cream.



Pumpkin Roll

Ingredients

3 eggs | 1 cup sugar | 2/3 cup pumpkin puree | 3/4 cup flour | 1 tsp baking soda | 2 tsp cinnamon | 1 tsp ginger | Filling: 8 oz cream cheese | 1 cup powdered sugar | 2 tbsp butter | 1 tsp vanilla

Instructions

Beat eggs and sugar 5 minutes. Fold in pumpkin, then dry ingredients. Spread on greased jelly roll pan. Bake at 375F for 15 minutes. Turn onto towel dusted with powdered sugar. Roll up with towel. Cool completely. Unroll, spread cream cheese filling. Re-roll without towel. Wrap and refrigerate 2 hours. Slice to serve.



Apple Pie

Ingredients

Crust: 2.5 cups flour | 1 cup cold butter |
1/4 cup sugar | 6 tbsp ice water | Filling: 6
Granny Smith apples sliced | 3/4 cup
sugar | 2 tbsp flour | 1 tsp cinnamon | 1/4
tsp nutmeg | 2 tbsp butter | 1 egg for wash

Instructions

Make pie dough, chill 1 hour. Roll out bottom
crust into pie dish. Toss apples with sugar,
flour, cinnamon and nutmeg. Fill pie, dot with
butter. Top with second crust, crimp edges,
cut vents. Brush with egg wash. Bake at 425F
for 15 minutes, reduce to 350F for 40 minutes
until golden and bubbly.



Chocolate Pecan Tart

Ingredients

Crust: 1.5 cups flour | 1/2 cup cocoa | 1/2 cup butter | 1/4 cup sugar | 1 egg | Filling: 1 cup corn syrup | 3/4 cup sugar | 3 eggs | 2 oz melted chocolate | 2 tbsp butter | 2 cups pecans | Sea salt flakes

Instructions

Mix flour, cocoa, sugar. Cut in butter, bind with egg. Press into tart pan. Chill 30 minutes. Whisk corn syrup, sugar, eggs, melted chocolate and butter. Stir in pecans. Pour into crust. Bake at 350F for 45 minutes until set. Cool completely. Sprinkle with sea salt flakes before serving.



Deviled Eggs

Ingredients

12 large eggs | 1/3 cup mayonnaise | 1 tbsp Dijon mustard | 1 tbsp apple cider vinegar | Salt and pepper | Smoked paprika for garnish | Fresh chives chopped | Optional: crumbled bacon

Instructions

Place eggs in pot, cover with cold water. Bring to boil, cover, remove from heat. Let sit 12 minutes. Ice bath 5 minutes. Peel and halve eggs. Remove yolks to bowl. Mash yolks with mayo, mustard, vinegar, salt and pepper until smooth. Pipe filling back into whites. Garnish with paprika, chives and bacon if desired.



Baked Brie with Cranberries

Ingredients

1 wheel Brie cheese (8 oz) | 1/2 cup fresh cranberries | 1/4 cup honey | 1/4 cup walnuts chopped | 1 tbsp fresh rosemary | 1 sheet puff pastry | 1 egg beaten | Crackers for serving

Instructions

Preheat oven to 375F. Roll out puff pastry. Place Brie in center. Top with cranberries, drizzle with honey, add walnuts and rosemary. Wrap pastry around Brie, sealing edges. Brush with beaten egg. Bake 25-30 minutes until golden and puffed. Let rest 5 minutes. Serve warm with crackers.



Spinach Artichoke Dip

Ingredients

10 oz frozen spinach thawed and drained | 1 can artichoke hearts drained and chopped | 8 oz cream cheese softened | 1/2 cup sour cream | 1/2 cup mayonnaise | 1 cup Parmesan grated | 3 cloves garlic minced | Salt and pepper | Tortilla chips for serving

Instructions

Preheat oven to 350F. Mix cream cheese, sour cream and mayonnaise until smooth. Stir in Parmesan, garlic, salt and pepper. Fold in spinach and artichoke hearts. Transfer to oven-safe dish. Bake 25-30 minutes until bubbly and golden on top. Serve hot with tortilla chips, crackers or sliced baguette.



Cranberry Brie Bites

Ingredients

1 package mini phyllo cups (30) | 8 oz Brie cheese cubed | 1/2 cup cranberry sauce | 1/4 cup pecans chopped | 2 tbsp honey | Fresh rosemary sprigs | Flaky sea salt

Instructions

Preheat oven to 350F. Place phyllo cups on baking sheet. Add a cube of Brie to each cup. Top with a small spoonful of cranberry sauce. Bake 8-10 minutes until cheese is melted and bubbly. Remove from oven. Top with chopped pecans, a drizzle of honey and a tiny sprig of rosemary. Serve warm.



Pumpkin Soup Shooters

Ingredients

2 cans pumpkin puree | 2 cups chicken broth | 1 cup heavy cream | 1 tbsp butter | 1 shallot minced | 1 tsp cinnamon | 1/2 tsp nutmeg | Salt and pepper | Creme fraiche | Pepitas for garnish

Instructions

Saute shallot in butter until soft. Add pumpkin puree, broth, cinnamon, nutmeg, salt and pepper. Simmer 15 minutes. Stir in cream. Blend until silky smooth. Strain for extra smoothness. Serve in small shot glasses or espresso cups. Top each with a dollop of creme fraiche and toasted pepitas.



Bacon Wrapped Dates

Ingredients

24 Medjool dates pitted | 24 whole almonds | 12 slices bacon halved | 4 oz goat cheese softened | 2 tbsp honey | Fresh thyme | Toothpicks

Instructions

Preheat oven to 400F. Stuff each date with a small amount of goat cheese and one almond. Wrap each date with half a bacon slice. Secure with toothpick. Place on baking sheet lined with parchment. Bake 15-18 minutes, turning once, until bacon is crispy. Drizzle with honey and sprinkle with fresh thyme.



Butternut Squash Bruschetta

Ingredients

1 small butternut squash roasted and mashed | 1 baguette sliced | 4 oz goat cheese | 1/4 cup dried cranberries | 2 tbsp balsamic glaze | Fresh sage leaves | 2 tbsp olive oil | Salt and pepper | 1/4 cup pecans

Instructions

Preheat oven to 375F. Brush baguette slices with olive oil. Toast 5-7 minutes until golden. Spread each toast with roasted butternut squash. Top with crumbled goat cheese, dried cranberries and chopped pecans. Drizzle with balsamic glaze. Garnish with crispy fried sage leaves. Season with salt and pepper.



Stuffed Mushrooms

Ingredients

24 large cremini mushrooms | 8 oz cream cheese softened | 1/2 cup Parmesan grated | 4 slices bacon cooked and crumbled | 3 cloves garlic minced | 2 tbsp fresh parsley | 1 tbsp olive oil | Salt and pepper | Breadcrumbs for topping

Instructions

Preheat oven to 375F. Remove mushroom stems and chop finely. Saute chopped stems and garlic in olive oil. Mix cream cheese, Parmesan, bacon, sauteed stems, parsley, salt and pepper. Fill mushroom caps generously. Sprinkle with breadcrumbs. Place on baking sheet. Bake 20-25 minutes until golden and bubbly.



Charcuterie Board

Ingredients

Assorted cured meats: prosciutto, salami, sopressata | Cheeses: aged cheddar, Gouda, Brie, blue cheese | Crackers and breadsticks | Fresh and dried fruits: grapes, figs, apricots | Nuts: almonds, walnuts, pecans | Olives and cornichons | Honey and fig jam | Fresh rosemary

Instructions

Arrange cheeses first, spacing them evenly across a large board. Fan cured meats between cheeses. Fill gaps with clusters of crackers and breadsticks. Add small bowls of honey, jam and olives. Scatter fresh and dried fruits, nuts and herbs to fill remaining spaces. Serve at room temperature for best flavor.



Spiced Apple Cider

Ingredients

1 gallon apple cider | 1/2 cup brown sugar
| 4 cinnamon sticks | 6 whole cloves | 4
star anise | 1 orange sliced | 1 apple sliced
| 1 tsp allspice | 1/4 tsp nutmeg | Optional:
1 cup bourbon

Instructions

Combine apple cider, brown sugar, cinnamon sticks, cloves, star anise, allspice and nutmeg in a large pot. Add orange and apple slices. Bring to a simmer over medium heat. Reduce heat to low and let simmer 20-30 minutes. Strain into mugs or keep warm in slow cooker. Add bourbon if desired. Garnish with cinnamon stick.



Cranberry Champagne Punch

Ingredients

2 bottles Prosecco chilled | 2 cups
cranberry juice | 1 cup orange juice | 1/2
cup Grand Marnier | 1/2 cup simple syrup |
Fresh cranberries for garnish | Orange
slices | Rosemary sprigs | Ice ring or ice
cubes

Instructions

Combine cranberry juice, orange juice,
Grand Marnier and simple syrup in a large
punch bowl. Stir well. Just before serving,
add chilled Prosecco. Float fresh cranberries,
orange slices and rosemary sprigs on top.
Add ice ring to keep cold without diluting.
Serves 12-15 guests. Elegant and festive.



Pumpkin Spice Latte

Ingredients

2 cups strong brewed coffee | 2 cups milk |
3 tbsp pumpkin puree | 2 tbsp sugar | 1 tsp
pumpkin pie spice | 1 tsp vanilla extract |
Whipped cream | Cinnamon for dusting

Instructions

Heat milk in saucepan over medium heat.
Whisk in pumpkin puree, sugar, pumpkin pie
spice and vanilla until smooth and steaming.
Do not boil. Divide hot coffee between mugs.
Pour pumpkin milk mixture over coffee. Top
generously with whipped cream and dust
with cinnamon. A cozy morning treat for
Thanksgiving day.



Mulled Wine

Ingredients

2 bottles red wine | 1/2 cup brandy | 1/3 cup honey | 2 oranges sliced | 8 whole cloves | 4 cinnamon sticks | 4 star anise | 1 tsp vanilla | 2 apples sliced | Pinch of nutmeg

Instructions

Combine wine, honey, orange slices, cloves, cinnamon, star anise, nutmeg and vanilla in large pot. Heat over medium-low until steaming but not boiling. Reduce heat to lowest setting and simmer 20 minutes. Add brandy and apple slices. Warm 5 more minutes. Strain into mugs or serve with a ladle from the pot. Garnish with orange peel.



Bourbon Apple Cider Cocktail

Ingredients

2 oz bourbon | 4 oz fresh apple cider | 1 oz maple syrup | 1/2 oz lemon juice | Dash of Angostura bitters | Cinnamon stick | Apple slice for garnish | Ice

Instructions

Fill a cocktail shaker with ice. Add bourbon, apple cider, maple syrup, lemon juice and bitters. Shake vigorously for 15 seconds. Strain into a rocks glass filled with fresh ice. Garnish with a thin apple slice and cinnamon stick. For a mocktail version, substitute bourbon with sparkling water and extra cider.

Copyright 2026 Hearthside Delectables

All Rights Reserved

No part of this publication may be reproduced, distributed, or transmitted in any form or by any means without the prior written permission of the author, except for brief quotations in reviews.

For permissions or inquiries, please contact the author.