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Thanksgiving Dinner meal plan

Thanksgiving is a time to spend with family, as well as cook, eat, and be happy. It also means Christmas is right around the corner. This is how to prepare, cook, and enjoy a Thanksgiving meal without everyone getting on each other’s nerves. So enjoy!

For a regular Thanksgiving dinner, there would be turkey, ham, dressing, cranberry sauce, some form of potato, ether sweet or regular, some form of casserole, rolls, and last but not least, some form of dessert. But what if there are picky eaters in the house? You would fix them some ham, make them some macaroni and cheese, mashed potatoes, and rolls. Sounds easy, right? Well on top of all of the other stuff, that seems pretty hard to do. Then you will have to entertain them, and keep them out of the kitchen, and keep them away from the oven and stove. So here’s how to keep everybody happy, while cooking such a big meal: have the older folks playing cards, the children coloring or watching a movie, and the dogs, or cats, outside.

Now, on to the preparing part of the Thanksgiving meal. Make the cornbread dressing the night before thanksgiving. Here is how to make the oh-so-good cornbread dressing: one package of Pepperidge Farm cornbread stuffing, one onion, three stalks of celery with the leaves cut off, one can of mushroom soup, and thirty-two ounces of chicken broth plus one fourth cup of chicken broth. Place the onion and celery in a pan with one tablespoon of butter and sauté it on medium to high heat. After sautéing the vegetables, combine all ingredients into a well greased baking dish and let the dressing set in the refrigerator overnight. The next day, put the dressing into the oven at 350 degrees until it is golden brown.

Next, he or she will make the turkey and ham. To make the turkey and ham, just follow the directions it gives the person on the package. Or if someone wants to fry the turkey, they just get a deep fryer and fry it outside. Now, let us move on to the broccoli casserole. They will need one large bag of frozen broccoli, two eggs, beaten, three-fourths cups of mayo, one can of mushroom soup, one and one half teaspoon of onion, or one fourth cups of sautéed onion, one cup of shredded sharp cheddar cheese, one sleeve of Rit~~sz~~ crackers, and one stick of melted butter. The cook should cook and drain the broccoli, and then combine the broccoli, eggs, mayo, mushroom soup, onion, and sharp cheder cheese. Once those ingredients are combined, pour the Ritsz crackers evenly on top, and then pour the butter on top of the crackers. Then the broccoli casserole goes in the oven at 350 degrees for 25 to 30 minutes.

Next, are the rolls. The rolls can be bought at the store frozen, or already baked. Just follow the directions on the package for heating and baking. Now on to a sweet part of the main course: Sweet Potato Soufflé. The cook will need three cups of cooked sweet potatoes, one and one half teaspoons of vanilla extract, two eggs, one cup of sugar, one third cup of butter, and a half cup of milk. The cook should then proceed to mix these ingredients together. For the topping of this sweet potato suffle, the cook will need one cup of chopped pecans, one cup of brown sugar, one third cup of flour, and one third of a stick of butter. Mix these ingredients, and crumble them on top of the sufle. Or if anyone is allergic to nuts, use marshmallows. It never fails. Put the suffle in the oven, and bake at 350 for 30 to 40 minutes.

Now, it is time to make desert. This is an old recipe, and they are award winning: snickerdoodles. To make these cookies, the cook will need one cup of shortening, one and a half cups of sugar, two eggs, two and three fourths cups of sifted flour, two teaspoons of cream of tartar, one teaspoon of baking soda, one fourth teaspoon of salt, and one teaspoon of vanilla extract. Sift the dry ingredients together. Then slowly incorporate the dry mixture into the wet mixture until fully incorporated. Form the dough into balls however big or small the cooks desire. Then, make a sugar cinnamon mixture to cover the dough balls with. Then place them on an ungreased pan and bake at 400 degrees for eight to ten minutes. This recipe makes five dozen cookies.

Next, is the all time favorite, pumpkin pie. The cook will need a nine-inch pie shell, three eggs, slightly beaten, one can of pure pumpkin, one cup of sugar, one half teaspoon of salt, one teaspoon of cinnamon, one fourth teaspoon of ginger, one fourth teaspoon cloves, one half teaspoon of all spice, and one can of evaporated milk. The cook should mix ingredients in the order given. Then pour the mixture into the nine-inch pie crust and bake at 325 until knife comes out clean.

Then, there is another favorite, caramel cake. For this, the cook will need two sticks of butter, three cups of sugar, six eggs, two and a half cups of regular flour, one fourth teaspoon of baking soda, one teaspoon of salt, one eight-ounce carton of sour cream, and one tablespoon of vanilla. Preheat oven to 350 degrees. Cream butter and sugar together until fluffy. Then add eggs one at a time. Sift flour, baking soda, and salt together. Add the dry mixture alternating with the sour cream, and then add vanilla. Grease and flour three cake pans. Pour cake mixture into the three cake pans. Bake the cake for about 25 minutes. Do not let the cake brown. Check the cake periodically with a toothpick to see if it is done. Remove the cake and let them cool while making the icing. For the icing, the cook will need one cup of evaporated milk, one and a half boxes of light brown sugar, and one and a half sticks of margarine. Bring ingredients to a boil. Boil for three to five minutes, and then remove from stove and beat until it loses its gloss and is a good consistency. Pour over cake.

If all goes well, then all of these things will fall into place. The person making the meal will be happy as well as all of the other people in attendance. Have a great Thanksgiving!