

9 Simple Thanksgiving Recipes

Our 2016 Thanksgiving Meal Plan



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Letter from the Editor

Dear Cooking Enthusiasts,

It's that lovely time of year again — fall. With the change in season, comes a time for us to give thanks for all the wonderful gifts in our lives. For us, one of the greatest gifts that we can both share with others and receive, is food. For this reason, we wanted to compile a menu of recipes that would work well for any Thanksgiving dinner.

Most of these recipes come from our test kitchen, meaning we've tried them and deemed them worth sharing with you! From side dishes to dessert, and of course turkey, we've gathered 9 delicious recipes perfect for celebrating the holiday.

For even more Thanksgiving dinner ideas, make sure to [pop on over to our website](#) to find anything else you might be craving to make your dinner as festive as possible. Above all, we sincerely hope you have a wonderful time cooking, eating, and celebrating with loved ones during this most joyous time of year.

Happy feasting!

The Editors of RecipeLion

For even more, [check out our blog!](#)

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Best Easy Herb Roasted Turkey

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen

This delicious turkey recipe includes rosemary, thyme, basil and more! Your kitchen will smell amazing while it cooks, and everyone will rave about the delicious flavor.



Cook Time

2 hours

Ingredients

- 1 (6 to 7 pound) whole bone-in turkey breast
- 1 whole lemon, juiced
- 1 tablespoon fresh rosemary, chopped; plus 2 sprigs rosemary
- 2 tablespoons olive oil
- 1/2 teaspoon dried or fresh thyme
- 3 cloves garlic, chopped
- 1/2 onion, finely chopped
- 1/2 teaspoon dried or fresh basil
- 1 tablespoon (or more) kosher salt
- 1 teaspoon paprika
- Freshly ground black pepper, to taste
- 1 tablespoon ground mustard (optional)
- 1 cup chicken broth or white wine

Instructions

1. Preheat oven to 325 degrees F.
2. In a mixing bowl, combine onion, garlic, 1 tablespoon chopped fresh rosemary, thyme, basil, lemon juice, paprika, olive oil, salt and pepper. Mix to create a paste-like consistency.
3. Pull the skin of the turkey up and rub the mixture on the meat, reserving a small amount to rub on the outside of the turkey. Rub remaining herb mixture on the outside of the turkey.
4. Place the turkey in the roasting pan and pour in your white wine or chicken broth. Place the remaining 2 fresh rosemary sprigs in the pan.
5. Roast for 1.5 to 2.5 hours, until the skin is golden brown and an instant-read thermometer registers 165 degrees F when inserted into the thickest part of the breast.
6. Loosely cover turkey with aluminum foil and let cool 15 minutes before carving.

Notes

If the skin is over browning before the meat is cooked, loosely cover turkey in tin foil to avoid burning.

Jiffy Cornbread Casserole

By: Recipelion.com Test Kitchen

This is our favorite cornbread corn casserole recipe of all time. It is so moist and delicious, it will make your mouth water as soon as you smell it beginning to bake. This is the perfect holiday side dish!



Cook Time

1 hour, 40 min

Ingredients

- 1 (17-ounce) can whole corn
- 1 (17-ounce) can creamed corn
- 1 cup sour cream
- 1/2 cup margarine, melted
- 1 (8.5-ounce) package Jiffy Corn Muffin mix
- 2 eggs

Instructions

1. Preheat oven to 300 degrees F.
2. Drain can of whole corn (not creamed corn). Then, combine all ingredients in a large bowl and mix thoroughly.
3. Pour into a 2-quart casserole dish.
4. Bake for 1 hour 40 minutes.

Crunchy and Creamy Green Bean Casserole

By: Recipelion.com Test Kitchen

The "crunchy" texture comes from the French fried onions mixed throughout, while the "creamy" part of the casserole comes from the yummy mushroom soup. Every bite of the casserole has a little bit of both textures and multiple bold flavors — delish!



Serves
8

Cook Time
45 min

Ingredients

- 1 small yellow onion
- 1 (8-ounce) package sliced mushrooms
- 1 tablespoon canola oil
- 1 cup milk
- 1 (10 3/4-ounce) can cream of mushroom soup
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 (24-ounce) package frozen cut green beans, thawed
- 3 cups French fried onions
- More salt and pepper to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Peel and chop onion and rough chop the sliced mushrooms.

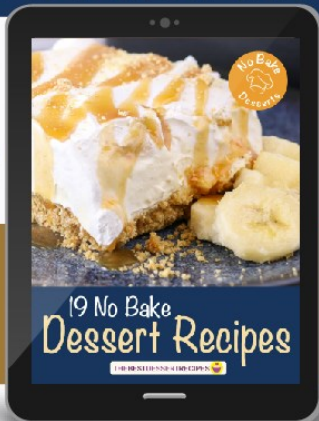
Instructions continued on next page

Instructions (cont.)

3. Heat canola oil in large non-stick skillet and add onions. Sauté until they start to turn translucent. Add mushrooms to onions in skillet and sauté until tender and lightly browned. Add thawed green beans to a large mixing bowl and set aside.
4. In a small mixing bowl, combine milk, soup, garlic powder, salt and pepper; mix well. Pour over green beans and mix to combine. Add one cup of French fried onions and mix well.
5. Pour into an 7 x 11-inch baking pan or a 2-quart baking dish and bake for 45 minutes.
6. Remove from oven and stir, taste and correct seasonings (salt and pepper). Then return to oven for 10 more minutes.
7. Remove from oven, stir and then top with remaining 2 cups of French fried onions. Return to oven and bake 5 minutes more until French fried onions are nicely browned.

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Fully Loaded Potluck Potato Bake

By: Lindsay from normalcooking.com

This potato casserole recipe is one of our very favorites, because it gives you the same great flavor of baked potatoes, but in a dish that allows you to easily serve up to 14 people. Great for the holidays!



Serves

14-16

Cook Time

25 min

Ingredients

- 2.5 - 3 pounds medium potatoes, peeled and cut into 1-inch chunks
- 1 cup evaporated low fat milk
- 1/2 cup light sour cream
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 cups (8-ounce package) shredded Cheddar cheese, divided
- 6 slices bacon, cooked and crumbled, divided (blogger used 8 slices)
- Sliced green onions (for garnish)

Instructions on next page

Instructions

1. Place potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.
2. Preheat oven to 350 degrees F. Grease 3-quart casserole dish.
3. In a large bowl, combine potatoes, evaporated milk, sour cream, salt and pepper. Beat with hand-held mixer until smooth. Stir in 1 1/2 cups cheese and half the bacon. Spoon mixture into prepared casserole dish.
4. Bake for 20 to 25 minutes or until heated through. Top with remaining 1/2 cup cheese, remaining bacon and green onions. Bake for an additional 3 minutes or until cheese is melted.

Sweetest Sweet Potato Casserole

By: [Carole Burkhard for RecipeLion.com](http://RecipeLion.com)

Don't rely on marshmallows to make your sweet potato casserole sweet. This easy casserole recipe will show you how to bring out the flavor of sweet potatoes without sugary toppings like marshmallows.



Serves

6

Cook Time

2 hours, 5 min

Ingredients

- 3 pounds sweet potatoes
- 1/4 cup butter, melted
- 1/4 cup maple syrup
- 1/4 cup orange marmalade
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/2 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F.
2. Scrub sweet potatoes and wrap in aluminum foil.
3. Place on baking tray (to avoid spills in your oven) and bake for an hour and a half or until fork inserted into potato pierces potato easily.
4. Remove from oven and open foil packets carefully. Slice open potatoes, lengthwise, with a knife to encourage cooling.

Instructions continued on next page

Instructions (cont.)

5. Leave to cool on baking tray for 30 minutes to an hour until cool enough to handle.
6. Once cool to the touch, scoop potato flesh into a mixing bowl, discarding the skin.
7. Add melted butter, maple syrup, orange marmalade, cinnamon and nutmeg and mash by hand with potato masher until potatoes are creamy.
8. Scoop into 8 x 8-inch baking dish. Bake for 30 to 35 minutes until bubbly.
9. Remove from oven and sprinkle with chopped pecans. Serve.

Homemade Holiday Dressing

By: [Nicole Johnson for RecipeLion.com](https://www.recipeLion.com)

Whether you like to cook your stuffing inside of the bird or bake it on its own, this recipe is for you. With this delicious, homemade stuffing on your table, your Thanksgiving dinner menu will be complete.



Cook Time

40 min

Ingredients

- 12 ounces bread, cubed
- 3 stalks celery, chopped
- 1 medium onion, diced
- 1/2 cup salted butter
- 1 teaspoon poultry seasoning
- 1/2 teaspoon sage
- 1/8 teaspoon garlic salt
- 1/4 teaspoon onion powder
- 1/2 teaspoon parsley
- 1/8 teaspoon thyme
- 1.5 cup chicken broth

Instructions

1. Preheat oven to 325 degrees F.
2. Place the bread onto a large baking sheet, and toast for 10 to 15 minutes. Check halfway through and stir to ensure even toasting.
3. While the bread is toasting, melt butter in a large non-stick skillet and sauté celery and onion. Add seasonings and herbs, stir to mix and then set aside.

Instructions continued on next page

Instructions (cont.)

5. Remove toasted bread from oven and place into a large bowl. Stir in butter, onion, celery, herb mixture, and toss to evenly coat the bread.
6. Gently stir in broth, and place into a greased oven-safe baking dish. For stuffing, gently stuff into cleaned turkey cavity.
7. Bake at 325 degrees F for 30 to 40 minutes for dressing. For in-the-bird stuffing, make sure the internal temperature of the stuffing reaches a minimum of 165 degrees F.

3-Ingredient Pumpkin Angel Cake Bars

By: [Kristy from boysahoy.com](http://boysahoy.com)

Making pumpkin bars with cake mix is the best way to fix a quick dessert that actually tastes amazing. These pumpkin bars turn out perfectly dense yet fluffy like cake. Move over, pumpkin pie!



Cook Time

30 min

Ingredients

For the cake:

- 1 box Angel Food Cake Mix
- 1 (16-ounce) can pumpkin
- 1 teaspoon pumpkin pie spice

For the glaze:

- 3/4 cup sifted powdered sugar
- 1.5 tablespoon hot water
- 1 teaspoon vanilla extract
- 1/4 teaspoon pumpkin pie spice

Instructions

1. Preheat oven to 350 F.
2. Mix angel food cake mix, pumpkin, and 1 teaspoon pumpkin pie spice in a bowl. Pour into a greased 9x13-inch cake pan. Bake for 25-30 minutes or until a toothpick inserted comes out clean. Let cool.
3. In another bowl, beat powdered sugar, hot water, vanilla and 1/4 teaspoon pumpkin pie spice together. Drizzle over the top of the cake and cut into squares.
4. Serve immediately or chill in the fridge until ready to serve.

Goosey Apple Pie Bars

By: [Jordan Sward for RecipeLion.com](http://RecipeLion.com)

What makes these Goosey Apple Pie Bars "goosey" is the delicious caramel sprinkled throughout the filling and drizzled on top. The warm apple and cinnamon filling is surrounded by flaky crust on top and bottom to create apple pie bars that are great when served warm, or even the next day!



Cook Time	Prep Time	Makes
35 min	30 min	16 bars

Ingredients

- 8 ounces cream cheese, softened
- 1 cup butter
- 3 1/4 cups flour, divided
- 10 Granny Smith apples, peeled and sliced
- 1 1/4 cup sugar
- 1 teaspoon cinnamon
- 1/2 cup caramel candies or bits

Instructions

1. Preheat oven to 400 degrees F, and spray a 15x10-inch baking pan with non-stick spray.
2. In a large bowl, beat cream cheese and butter together with a hand mixer. Gradually add 3 cups of flour and mix on low speed until just combined. Shape into two equal-sized balls of dough.

Instructions continued on next page

Instructions (cont.)

3. Lightly flour two 15x10-inch pieces of wax paper. Place one ball of dough on wax paper and use your palm to flatten a bit. Place the second lightly floured piece of wax paper over top the dough and use a rolling pin to roll the dough out to 15x10 inches. Discard the top piece of wax paper, flip the dough onto the prepared pan, and peel off the second piece of wax paper.
4. In a large bowl, combine apples, remaining 1/4 cup flour, sugar and cinnamon and stir to coat. Pour the apple mixture onto the dough and spread out evenly. Sprinkle caramel bits over the apples.
5. Repeat step 3 with the remaining ball of dough. Carefully flip the dough over the apples and discard the wax paper. Tuck the edges of the dough into the pan to create a seal and make small slits in the top of the dough to vent steam.
6. Bake for about 35 minutes or until golden brown. Let cool 15 minutes. Drizzle with caramel sauce and cut into bars.

Pumpkin Pie with Graham Cracker Crust

By: [Emily Racette for RecipeLion.com](https://www.recipe-lion.com)

Pumpkin pie is often the main event when it comes to Thanksgiving dessert, and if it's your first time making it, it can be a little intimidating. This pumpkin pie recipe uses a premade graham cracker crust, so some of the work is done for you! As for the rest, you got this!



Cook Time

1 hour

Ingredients

- 1 9-inch graham cracker pie crust
- 1 (15-ounce) can pumpkin puree
- 2 eggs
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 (12-ounce) can evaporated milk

Instructions

1. Preheat oven to 425 degrees F.
2. In a large bowl, beat eggs. Add pumpkin, sugar, cinnamon, and nutmeg; beat well. Gradually stir in evaporated milk.
3. Place pie crust on baking sheet. Pour filling in pie crust and place in the oven.

Instructions continued on next page

Instructions (cont.)

4. Bake for 15 minutes, then reduce temperature to 350 degrees F, and bake for an additional 40 to 50 minutes, or until knife inserted near center comes out clean.
5. Cool on rack. Chill if desired.
6. Top with whipped cream or serve with ice cream if desired.

Special Thanks

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