

# Grandmama's Dressing

*Margery Hixon*



## Making the cornbread for the dressing:

3 Cups Plain Meal    3 Cups Buttermilk

3 Tsp. Baking Powder    1 Tsp. Soda

1 Tsp Salt.    3 Eggs

Mix all ingredients and bake  
at 400 degrees for about 30 minutes.

## Mixing the Dressing:

1 Sleeve of Saltines (Crushed)

Cornbread (Crumbled)

10 - 12 Slices (Toasted White Bread)

3 Large Onions - 4 Large Stalks Celery

(both chopped small and cooked w/broth until tender)

Black Pepper (to taste)

3 Tbsp. Accent

Add salt to taste (add last)

Mix all of the above with enough chicken broth to make a  
soupy mixture (should be soupy because you will add

4 eggs to mixture before baking)

Put in 350 oven and bake until lightly browned



## Giblet Gravy

2 to 3 Boiled Eggs (chipped finely)

Boil Chicken Livers and Gizzards - Add broth to a can of Chicken  
Broth and thicken with flour (shake in a jar to get rid of lumps)

Then add chopped liver, gizzards and eggs and simmer.



## **BRINED TURKEY**

**Courtesy of John Hintermaier**

**You will need a large container (I use a food-safe 5 gallon bucket) that will fit in your refrigerator. You need to begin the process of brining the day before you intend to cook the turkey. It also helps to have a v-rack to allow easy turning of the bird while it is cooking.**

### **Ingredients**

- 2 cups of table salt
- 2 gallons of cold water
- 1 young turkey (12-14 lbs.) with the giblets, neck and tailpiece removed (I use these to make gravy)
- 2 medium onions, coarsely chopped
- 2 medium carrots, coarsely chopped
- 2 celery ribs, coarsely chopped
- 6 sprigs of herbs (I use sage, rosemary and thyme)
- 3 tablespoons of unsalted butter, melted
- 1 cup of water (plus more as needed)

### **The day before**

1. Dissolve the salt in the cold water in your large container, add the turkey to the brine, cover and refrigerate for 4-6 hours.
2. Set a wire rack over a large-rimmed baking sheet. Remove the turkey from the brine and rinse well with cold water. Pat the turkey dry, inside and outside, with paper towels. Place the turkey on the baking sheet. Refrigerate, uncovered, for at least 8 hours or overnight

### **The next day**

1. Adjust an oven rack to the lowest position and heat oven to 400 degrees. Line a v-rack with heavy duty foil (poke some holes in the foil to allow juices to drain). Set the rack in a roasting pan and spray the foil with vegetable oil spray.
2. Chop the onions, carrots and celery ribs, place half the chopped vegetables and the herbs in a bowl and toss with 1 tablespoon of melted butter. Place this mixture inside the cavity of the turkey. Tie the legs together with kitchen twine and tuck the wings under the bird. Sprinkle the remaining vegetables into the roasting pan.
3. Pour 1 cup of water over the vegetable mixture in the pan. Brush the turkey breast with 1 tablespoon of melted butter. Flip the bird upside down and brush with the final 1 tablespoon of butter.
4. Roast the bird (breast side down) for 45 minutes. Remove the bird from the oven and baste with juices from the pan. With a dish towel in each hand, turn the bird so that the wing and leg are facing up. Add more liquid if the pan juices have evaporated. Return the turkey to the oven and roast for 15 minutes. Remove the turkey, baste and then turn again so the opposite leg and wing are facing up. Roast for another 15 minutes. Remove the turkey one last time, baste and turn the bird breast side up. Roast until the thickest part of the breast registers 160-165 degrees on a instant read digital thermometer and the thickest part of the thigh registers 175 degrees. Typically this takes 30 to 45 minutes.
5. Remove the turkey from the oven. Gently tip any accumulated juices in the cavity into the roasting pan. Transfer the turkey to a carving board and let rest, uncovered for 30 minutes. Carve the turkey and serve.



From the Kitchen of: Aw-Maw

Recipe for: Thanksgiving Cranberry Mold

4 oz crushed pineapple (drained, juice reserved)

3 oz black cherry Jell-o

6 oz Craisins, chopped

1 c. broken pecans

1/2 c. Sugar

- Combine pineapple juice w/ 1/2 hot water  
& heat to boiling
- Dissolve Jello in hot mixture
- Cool until just starting to set
- Mix in craisins, pineapple, nuts & sugar
- Pour into mold & refrigerate.



## AUNT DORIS'S CHOCOLATE PIE

Courtesy of Eunice Andrews

### Ingredients:

3 eggs  
1 cup sugar  
1 ¼ cup milk  
1 T vanilla  
4 T flour  
3 T cocoa  
Slice of butter

### Directions:

Bake pie crust as directed. The mixture is a pudding consistency. It does not work well to wait and bake the crust after the filling is cooked.

### Filling:

- Beat eggs - add ¼ cup milk, sugar and flour. Mix well.
- Put in remaining sugar and flour. Mix well again.
- Add 1 cup milk. Stir together.
- Heat on stove (medium to medium-high heat).
- Cook until the filling gets thick, stirring constantly - a whisk helps.
- When you pull a spoon across the mixture a “ditch” is created. If that ditch is not immediately filled, the mixture is done. It will cook longer than you think. Do not give up and do not turn up the heat.
- Mixture may be lumpy, use a mixer to whip it smooth.
- Pour into the baked pie crust.

NOTE: fresh cocoa is much better, so if this is a yearly “bake”, splurge and buy a new tin or cocoa.

This can be topped with marshmallows or meringue (recipe not included). Enjoy!





## PUMPKIN CHOCOLATE CHIP MUFFINS

Courtesy of Sara Logue (as found on AllRecipes.com)

### Pumpkin Chocolate Chip Muffins

**Makes 24 muffins.**

**Best served warm.**

#### **Ingredients:**

- 4 Eggs
- 2 Cups White Sugar
- 1 (15 oz) Can Pumpkin
- 1 Cup Vegetable Oil
- 3 Cups All-Purpose Flour
- 2 Teaspoons Baking Soda
- 2 Teaspoons Baking Powder
- 1 Teaspoon Ground Cinnamon
- 1 Teaspoon Salt
- 1/2 Teaspoon Nutmeg (I added this to the original recipe, so it's optional.)
- 2 Cups Semisweet Chocolate Chips (I prefer the mini chocolate chips.)

#### **Directions:**

1. Preheat the oven to 400 degrees F (200 degrees C). Lightly grease two 12 cup muffin pans, or line with paper baking cups.
2. Beat eggs in a large bowl, and mix in the sugar, pumpkin, and oil.
3. In a medium bowl, mix the flour, baking soda, baking powder, cinnamon, salt, and nutmeg. Blend into the egg and pumpkin mixture. Fold in the chocolate chips. Transfer to the muffin pans.
4. Bake in the preheated oven for 15-20 minutes, or until a toothpick inserted in the center comes out clean. Remove muffins from pans, and cool on a wire rack.

