

Special thanks to our adult helpers for the evening;

Mrs. A. Baer, Mr. M. Baer, Mrs. K. Bishop, Miss J. Antonucci, Mrs. K. Marx, Mrs. E. Bell, Mrs. J. Hlasnick, Mrs. R. Napolitan

**November 20, 2015**

Gateway Middle School Cooking Club **Harvest Feast! Recipes that will be prepared for the meal:**

**Pumpkin Dip with Apples** (prepared beforehand and served as an appetizer before we started cooking)

**Traditional Roasted Turkey** (Mrs. Baer will cook this to have it ready for dinner)

**Perfect Mashed Potatoes**

**Sweet Potato Casserole**

**Sausage Stuffing**

**Turkey Gravy**

**Apple Crisp with Homemade Ice Cream**

**Roasted Brussels Sprouts**

**Country Green Beans**

**Home Canned Cranberry Sauce** (canned by Mrs. Baer ☺)

**Take home goodies: Delicious Pumpkin Bread**

*Most of the recipes that we used are from the site – allrecipes.com. We have modified some of them – ingredients, methods etc. – but the basic recipes are on that site if you want them. If you have any questions – contact Mrs. Baer – abaer@gatewayk12.org*

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |  |
| --- | --- |
| **Pumpkin Dip** (this was prepared as an appetizer before we started cooking) |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**SUE CASE**Photo By:**xSn0wfl4kex

|  |  |
| --- | --- |
| **Prep Time:**15 Minutes | **Ready In:**15 Minutes**Servings:**32 |

 |

"Dip ginger snaps in this creamy pumpkin dip for a crowd-pleasing treat."**INGREDIENTS:**

|  |  |
| --- | --- |
| 1 (8 ounce) package cream cheese, softened2 cups confectioners' sugar1 (15 ounce) can solid pack pumpkin | 1 tablespoon ground cinnamon1 tablespoon pumpkin pie spice1 teaspoon frozen orange juice concentrate |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | In a medium bowl, blend cream cheese and confectioners' sugar until smooth. Gradually mix in the pumpkin. Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended. Chill until serving. Serve with ginger snaps, graham crackers etc. |

This will be prepared for us and eaten before we start our meal.**Sausage Stuffing** |   |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Elizabeth Ryan**Photo By:**kimberin74

|  |
| --- |
| **Servings:**20 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 3 pounds breakfast sausage3 cups chopped onion5 cups finely diced celery2 cups butter, melted | Up to 4 cups of Low Sodium Chicken Broth 26 cups white bread cubes (left out overnight to get stale)2 tablespoons poultry seasoning 3/4 teaspoon ground black pepper |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | Crumble sausage into a heated skillet. Cook sausage. After sausage is cooked, drain sausage drippings into the SAUCEPAN with the MELTED BUTTER. |
| **2.** | In a separate saucepan, melt butter. Add all sausage drippings. |
| **3.****4.****5.****6.** | Sauté; onions and celery in butter/dripping mixture until onion is tender. DO NOT BROWN. Add in half of the chicken broth. Stir in about 1/3 of the bread cubes. Put in big bowl and add remaining bread cubes, poultry seasoning, and pepper. BE CAREFUL, it's hot! Mix well. Add more chicken broth as needed.Cover whole bowl with foil and place it in a 2000F oven so it stays warm for dinner. |
|  |  |

|  |  |
| --- | --- |
|  |  |

|  |  |
| --- | --- |
| **Make 2 pans! Recipe is for ONE pan.****Apple Crisp II** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Diane Kester**Photo By:**jrbaker

|  |  |
| --- | --- |
| **Prep Time:**30 Minutes**Cook Time:**45 Minutes | **Ready In:**1 Hour 20 Minutes**Servings:**12 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 10 cups all-purpose apples, peeled, cored and sliced1 cup white sugar1 tablespoon all-purpose flour1 teaspoon Apple Pie Spice1/2 cup water  | TOPPING1 cups quick-cooking oats1 cups all-purpose flour1 cups packed brown sugar1/4 teaspoon baking powder1/4 teaspoon baking soda1/2 cup butter, melted |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | Preheat oven to 350 degrees F (175 degree C). |
| **2.****3.****4.** | Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour 1/2 cup of water evenly over all. Stir together to try to coat the apples. |
| **5.** | For the topping, combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture. |
| **6.** | Bake at 350 degrees F (175 degrees C) for about 45 minutes. |

|  |  |
| --- | --- |
|  |  |



Sweet Potato

Casserole

Ingredients

* 8 sweet potatoes, peeled and cubed
* 3/4 cup packed brown sugar
* 1/2 cup butter
* 4 tablespoons orange juice
* ½ tsp pumpkin pie spice
* 2 (10.5 ounce) package miniature marshmallows

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Peel sweet potatoes. Cut into cubes.
3. Boil sweet potatoes in water until tender. Drain.
4. In a large bowl, blend the potatoes until creamy. Stir in the butter, brown sugar, orange juice to taste and the pumpkin pie spice.
5. Spread the sweet potato mixture into a 9x13 inch pan (You may need to use 2 pans). Sprinkle the miniature marshmallows over the top and bake at 350 degrees F (175 degrees C) until golden brown.

|  |  |
| --- | --- |
| **Chef John's Perfect Mashed Potatoes** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Chef John**Photo By:**Baking Nana

|  |  |
| --- | --- |
| **Prep Time:**20 Minutes**Cook Time:**20 Minutes | **Ready In:**40 Minutes**Servings:**18 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 13 large russet potatoes, peeled and cut into large chunks\*\*\*(or about 10 lbs of potatoes)1 cup and 2 tablespoons butter | 2-1/4 cups whole milksalt and ground black pepper to taste |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.****2.**  | Place the potatoes into a large pot, and cover with water. Add 2 teaspoons of salt to the water.Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 minutes. Drain, and return the potatoes to the pot. |
| **3.** | ***\*\*\* You may need to do this in smaller batches – you may need to use a hand mixer. Just do what you have to do to get them mashed* ☺** Mash the potatoes with a potato masher twice around the pot, then add the butter and milk. Continue to mash until smooth and fluffy. Whisk in the salt and black pepper until evenly distributed, about 15 seconds. |

|  |  |
| --- | --- |
| **Special Turkey Gravy** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**SASSYCASSYSMOMMY**Photo By:**JenToBeach

|  |  |
| --- | --- |
| **Prep Time:**10 Minutes**Cook Time:**20 Minutes | **Ready In:**30 Minutes**Servings:**30 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 1-1/2 cups turkey drippings1/4 cup and 2 tablespoons all-purpose flour6 cups turkey (or chicken) stock | 3/4 cup water, or as needed (optional)salt and ground black pepper to taste1-1/2 teaspoons celery salt |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.****2.****3.****4.** | Pour the turkey drippings into a saucepan, and gradually whisk in the flour. Bring the mixture to a simmer over low heat and cook until the mixture is a golden brown color, stirring occasionally, about 5 minutes. Gradually whisk in the turkey/chicken stock until the gravy is smooth; mix in a little water if desired. Season to taste with salt, black pepper, and celery salt, then simmer about 15 more minutes to thicken the gravy and blend the flavors. |

|  |  |
| --- | --- |
| **Country Green Beans**recipe imageCook 1 & ½ lb bacon. Use half in this recipe & give half to the kitchen that is making the Brussels Sprouts |   |

|  |  |  |  |
| --- | --- | --- | --- |
|  |

|  |  |
| --- | --- |
| **Prep Time:**10 Minutes**Cook Time:**25 Minutes | **Ready In:**35 Minutes**Servings:**12 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| ½ cup chopped uncooked bacon2 pounds fresh green beans, trimmed½ cup chopped onion1/3 cup butter | ½ cup chicken broth1 tsp minced garlic1 teaspoons salt½ teaspoon ground black pepper |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.****2.** | Chop onion. Set aside.Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove bacon slices and place on paper towels. After it cools a little bit, chop it into tiny pieces. |
| **3.****4.**  | In the skillet(s), with the bacon grease, cook the onion and garlic until it is translucent. Deglaze the hot pan with the chicken broth. Add in the green beans, garlic, salt, and pepper. Cover and simmer on low-medium heat until beans are tender, 15 to 20 minutes. |



Prep 15 m

Cook 45 m

Ready In - 1 h

10 servings

Roasted Brussels Sprouts

The Brussels sprouts should be brown with a bit of black on the outside when done.

Ingredients

1 1/2 pounds Brussels sprouts, ends trimmed and yellow leaves removed

½ cup cooked bacon 3 tablespoons olive oil 1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

Directions

1. Preheat oven to 400 degrees F (205 degrees C).
2. Place trimmed Brussels sprouts, olive oil, kosher salt, and pepper in a large resealable plastic bag. Seal tightly, and shake to coat.
3. Pour onto a baking sheet, sprinkle crumbled/chopped up bacon over the top. Place baking sheet on center oven rack.
4. Roast in the preheated oven for 30 to 45 minutes, shaking pan every 5 to 7 minutes for even browning. Reduce heat when necessary to prevent burning. Brussels sprouts should be darkest brown, almost black, when done. Adjust seasoning with kosher salt, if necessary. Serve immediately.

|  |
| --- |
|  |
|  |   |

|  |  |
| --- | --- |
|  |  |

Delicious Pumpkin Bread

**Make 4 recipes**

Prep 10 m

Cook 1 h

Ready In 1 h 10 m

Ingredients

* 2 cups solid pack pumpkin puree
* ½ + 3 Tablespoons water
* 1 cup vegetable oil
* 4 eggs
* ½ cup raisins or dried cranberries
* 3 ¼ cups all-purpose flour
* 3 cups white sugar
* 2 teaspoons baking soda
* 1 ½ teaspoons salt
* 2 teaspoons pumpkin pie spice

Directions

1. Grease and flour 6 of the mini pans. Preheat oven to 350 degrees F (175 degrees C).
2. Measure flour, sugar, baking soda, salt, and spices into a large bowl. Stir to blend.
3. Add pumpkin, water, vegetable oil, eggs, and nuts. Beat until well combined. Pour batter into prepared pans.
4. Bake for approximately 45 minutes - 1 hour.