

Thanksgiving Recipes

Neighbors Inc., South St. Paul, MN 55075



Neighbors, Inc. is a non-profit organization that provides opportunities for its neighbors to thrive by connecting volunteers to people in need of services that include food, clothing, transportation and financial support. Founded in 1972 by six churches, Neighbors serves the Northern Dakota County communities of Inver Grove Heights, South St. Paul, West St. Paul, Mendota Heights, Mendota, Sunfish Lake and Lilydale.

Menu Makers is a recipe-sharing program developed by Neighbors' food shelf volunteers. The goal of this program is to share simple, affordable and healthy recipes with everyone so we can all eat well and do good things.

Menu Makers Corn Bread

You will need:

1 (15 oz.) box cornbread mix along with other ingredients listed on box 1 cup grated Cheddar cheese
 $\frac{1}{2}$ cup canned corn, well drained 2 tbsp. chopped pickled jalapenos $\frac{1}{4}$ tsp. cayenne pepper honey

Instructions:

- Preheat oven to 400 degrees F. Prepare cornbread using instructions on cornbread box.
- Fold in cheese, corn and chopped pickled jalapenos.
- Pour mixture into a buttered 8-inch square baking pan. Smooth over the top.
- Bake for 35 to 45 min. until the top is golden brown or until inserted toothpick comes out clean.
- For extra crispy topping, sprinkle Cheddar cheese and jalapenos on top for last 10 minutes of baking.
- Serve with honey.

Menu Makers Party Meatballs

You will need:

1 pound package frozen, precooked meatballs 1 (14 oz.) can jellied cranberry sauce 1 (12 oz.) bottle chili sauce

Instructions:

- Combine sauces in large saucepan. Cook over medim heat until smooth.
- Add meatballs: cover and cook until meatballs are heated. Stir occasionally.

Slow Cooker Instructions:

- Place meatballs in slow cooker. Combine sauces and pour over meatballs. Cover and cook for 3 - 4 hours.

Menu Makers Cranberry Relish

You will need:

1 bag fresh cranberries, washed 1 unpeeled orange, washed, quartered, seeded $\frac{1}{2}$ cup light corn syrup
1 cup finely chopped walnuts 1 large, unpeeled apple, washed, quartered, seeded $\frac{1}{2}$ cup sugar

Instruction

- Chop cranberries, walnuts, apple and orange separately using a food processor, blender or by hand.
- If using a blender, chop small amounts at a time. Chop into fine or medium-sized pieces.
- Mix sugar and light corn syrup together. Add more sugar if desired. Mix all ingredients together.
- Chill several hours before serving. Refrigerates well for several days.

Menu Makers Sage Yams

You will need:

2-1/2 lb. yams, peeled and sliced into $\frac{1}{2}$ -inch thick rounds 4 large garlic cloves 1 cup olive oil, divided
1 (0.75 oz.) package fresh sage leaves 1 tsp. salt

Instructions:

- Preheat oven to 450 degrees F. with rack on upper 1/3 of oven. Puree or mash garlic into very small pieces.
- Add garlic to 3/4 cup olive oil and salt in a blender until smooth. Peel and cut yams into 1/2 inch slices.
- Toss yam slices with garlic and oil in a large bowl. Spread yam slices in 1 layer in a 15 x 10 inch baking pan.
- Bake until golden brown and cooked through, about 10 to 25 minutes.
- Check often to prevent burning. Flip yams over if necessary.
- Heat rest of oil in a small heavy skillet over medium-high heat until it simmers.
- Fry sage leaves in batches for about 20 seconds. Use a fork to flip them over; cook for about 10 seconds.
- Transfer with a slotted spoon to paper towels to drain.
- Serve yams with sage leaves scattered on top.

Menu Makers Turkey Salad

You will need:

2 cups diced cooked turkey 12 oz. bow-tie pasta $\frac{1}{2}$ cup celery, chopped
2/3 cup dried cranberries 1/3 cup pecans or walnuts, sliced and toasted $\frac{1}{4}$ cup green onion, chopped
1 cup bottled and refrigerated coleslaw dressing

Instructions:

- Place sliced nuts in a small non-stick pan and cook over medium heat until lightly browned.
- Cook pasta al dente according to package instructions. Allow pasta to cool.
- Toss all ingredients in a larger bowl and chill at least 1 hour before serving.

Menu Makers Pumpkin Bars

You will need:

2 (15 oz.) cans pumpkin 1 (16 oz.) can evaporated milk 1 cup sugar
4 eggs 1 package yellow cake mix 1 cup chopped pecans
 $\frac{3}{4}$ cup butter 2 tsp. cinnamon $\frac{1}{2}$ tsp. ground cloves 1 tsp. ginger OR 1-1/2 tsp. allspice

Instructions:

- Preheat oven to 350 degrees F. Mix pumpkin, milk, spices, and eggs together in a large bowl.
- Pour into a greased and floured 9x13 inch pan. Sprinkle dry cake mix evenly on top of mixture.
- Sprinkle chopped pecans on top. Cut butter into very thinly sliced pieces. Completely cover over cake mix.
- Bake for 1 hour or until toothpick comes out clean. Serve warm or cold. Top with whipped cream.