

Family Favorite Thanksgiving Stuffing

Makes 8 servings

- 1 bag Pepperidge Farms Herb seasoned stuffing mix
- 1/2 cup butter
- 1 - 1 1/2 cans chicken broth
- 2 stalks celery chopped
- 1 medium onion chopped

Melt the butter, add the onion and celery. Sauté for a short time until onions and celery are tender-crisp.

Add the above to the stuffing mix and mix. Gradually stir in the chicken broth. You want it to be somewhat but not real mushy.

Cook at 375 degrees, uncovered, for 20-30 minutes.

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Classic Green Bean Casserole

Makes 6 servings

- 4 cups cooked French style green beans
- 1 can (10 oz) cream of mushroom soup
- 1/2 cup milk
- 1 1/3 cups French fried onions

Place the mushroom soup, milk and pepper in a 1 1/2-quart casserole dish.

Stir in beans and 2/3 cup of the fried onions. Reserve the rest for later.

Bake for about 20 to 25 minutes at 350F. Then top with the remaining 2/3 cup fried onions and bake about 5 more minutes, until onions are lightly browned.

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Creamy Holiday Mashed Potatoes

Makes 6 servings

- 6 medium potatoes, peeled and cut into chunks.
- 1/4 cup cream
- 1/4 cup real butter
- 1/4 cup sour cream
- 1/4 cup milk
- Chopped fresh chives of parsley (optional)
- Salt and pepper to taste

Place potatoes in large saucepan and cover with water, add a little salt and peeled whole garlic cloves if using. Bring to a boil and cook over medium or high heat for approximately 15 to 20 minutes or until tender. Drain, discard garlic and return to pan.

Add the milk and beat potatoes with electric mixer until creamy. Gradually add a little of each of the ingredients and keep mixing. Depending on your preference you may want to add a little extra or less sour cream. Season with salt and pepper to taste. Finally add the chopped chives or parsley if using and stir well. Serve immediately.

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Pumpkin Pecan Muffins

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder
- 1 tsp cinnamon
- 2/3 cup brown sugar
- 1 teaspoon vanilla extract
- 1 cup pumpkin puree
- 2 eggs (beaten)
- 1/2 cup chopped pecans

In a large bowl, combine flour, baking soda, baking powder, brown sugar, cinnamon and salt. Mix well. In a separate bowl, combine pumpkin puree, eggs and vanilla. Add pumpkin mixture to flour mixture until just combined. Do not over mix. Fold in chopped pecans. Spoon batter into lightly greased or lined muffin tin and fill to 2/3 full.

Bake in preheated oven at 350F for approximately 20 minutes or until golden and baked through. Cool in muffin tins for 5 minutes until removing to wire racks to cool completely.

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