



Thanksgiving

time saving tips

1

use your food storage

A lot of food storage items can help you save a lot of time in the kitchen! Remember, that dehydrated vegetables will help you skip the step of chopping, peeling, dicing, slicing, cooking, etc. and are ready to use in 5 minutes or less! Think about using dehydrated celery, carrots, and onions in your stuffing, dehydrated apples make FABULOUS apple pies in minutes, and potato flakes or pearls can make up mashed potatoes in 10 minutes or less. Not to mention, if you're in a real pinch there are a lot of other vegetables you could use canned (i.e. canned yams, corn, etc.) or from the microwave to save time. And don't forget, if you're out of condensed soups, sweetened condensed milk, or evaporated milk you can always make it from powdered milk!

2

prepare ahead of time

Plan ahead! There are a lot of things you can do ahead of time (and maybe should do the day before, like thawing your turkey). Here are some things you may want to think about preparing the day before:

- Salads
- Chopped Vegetables for Stuffing
- Prepare your meal for the day before in the slow cooker because your oven will be busy and you'll be tired!
- Make your rolls the day before brown-n-serve style so all you need to do is brown in the oven that day.
- Get everything out you'll need the next day to make sure you have everything-eliminating last minute chaotic trips to the store.

3

be wise with dishes

Unfortunately, so much cooking inevitably leads to so many dishes. Look at your recipes and ask yourself if you really need to use an extra bowl or if everything can be combined in the serving dish. (I know we make a gelatin salad every year and instead of mixing things in separate bowls we mix the gelatin and hot water in the 9x13 pan and add the other ingredients, saving an extra bowl or two). Also, keep one side of your sink full of hot soapy water so as dishes are dirtied you can throw them in the sink and let them soak while you're doing other things. Finally, plan on using paper and plastic eating dishes the day before. The last thing you need is to clean everyone else's dishes on top of your cooking dishes!

4

be clear with assignments

I hope your family is willing and able to help you! Be clear with your assignments. One idea is to write out everything you'll need help with (i.e. table set, ice in glasses, salad served, etc.) on strips of paper. Then place the strips of paper in a jar and as people ask what you need help with you can simply refer them to the jar. Or, if you don't want to wait for people to ask, you can ask people as they come to pick a slip of paper out of the jar to help you. Let's be honest, there is so much to remember-when to pull the turkey out, when the mashed potatoes need to be mashed, etc. that it can be hard to delegate even though we desperately need to! Make sure to have others help you-no one expects you to do this on your own!



1 dehydrated fruits & veggies

Here is a basic guide for using dehydrated fruits and vegetables

- 1/4 c. dehydrated onion = 1 medium chopped onion
- 1/4 c. dehydrated carrots = 1 medium chopped carrot
- 2 T. dehydrated celery = 1 chopped celery stalk
- 1 1/4 c. dehydrated apples = 2 c. fresh sliced apples

Rehydrate dehydrated fruits and vegetables in warm water (no more than 2x the water) for 5-10 minutes. Make sure and discard any excess water before adding to your recipe!

2 brown 'n serve rolls

Ever wondered how to turn your favorite roll recipe into brown 'n serve rolls? Well the secret is out!

Use your favorite roll or bread recipe (a great time to use a bread mix in your fridge for easy clean-up!). When shaped, raise about 1/3-double in height. Bake at 275 for 15-30 minutes. (Varies with recipe.) Wriggle pan to see if done - should be firm and platinum blonde in color. Cool and wrap. Can refrigerate up to 15 days, or freeze.

To Bake: Thaw rolls. Then bake in 400 degree oven for 7 minutes. They will be brown and warmed through. They taste just like baked.

3 "real" mashed potatoes

Tips for making real "homemade" mashed potatoes out of your potato pearls or flakes.

1. Try substituting sour cream or cream cheese for part of the milk. This enhances the flavor of the potatoes and makes them smooth and creamy.
2. Use the same amount of butter, salt, and pepper you use when you make real homemade mashed potatoes.
3. Beat the potato flakes/pearls and water the same way you would beat homemade mashed potatoes. This adds air to the potatoes, making them fluffy-and it gives your family the illusion that you're making homemade mashed potatoes! (Be sure not to over-mix the potatoes.)
4. Consider using your pressure cooker for fresh potatoes, it will cook them in 20 minutes or less!

4 easy candied yams

Start this the day before and finish on Thanksgiving for a wonderful treat!

- 2-3 lbs. uncooked yams or 4 cans canned yams, drained and sliced
- at least 1 c. butter
- brown sugar
- miniature marshmallows
- pecans, chopped (optional)

Wash and poke yams and place on a paper towel in microwave for 2-3 minutes per yam depending on size. Check for doneness with a fork. Allow yams to cool and peel skin off and slice to thin circles about a 1/2 inch thick. Cover the bottom of your greased 9x13 pan with sliced yams, slightly overlapping. At this point you can cover and place in fridge until the next day or continue with directions. Dot liberally with butter and sprinkle with brown sugar. Top with marshmallows and chopped pecans. Bake in 375 degree oven until marshmallows are toasted and yams are warm. Watch carefully so it doesn't burn. *My aunt makes this and puts pecans on half.



5 impossible pumpkin pie

Don't have time to make a crust? Don't worry, this pie makes it's own!

- 3/4 c. sugar
- 1/2 c. bisquick
- 2 T. margarine
- 1 (12 oz.) can evaporated milk (1/2 c. +1 T. dry milk powder +1-1/2 c. water)
- 2 eggs (2 T. dry egg powder + 1/4 c. water)
- 1 (16 oz.) can pumpkin
- 1 T. pumpkin pie spice
- 2 t. vanilla

Heat oven to 350. Grease pie plate. Beat all ingredients until smooth, 1 minute in blender on high for 2 minutes. Pour into pie plate. Bake until knife inserted in center comes out clean, 50-55 minutes.

6 pumpkin pie cake

Forget the crust with this treat! It's just as good and no one will have to throw away their crust in the end!

- 1 (29 oz.) can pumpkin
- 1-1/2 cup granulated sugar
- 2 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 4 large eggs (1/4 c. dry egg powder + 1/2 c. water)
- 2-2/3 c. Evaporated milk (1 c. dry milk powder + 2-2/3 c. water)
- 1 box yellow cake mix
- 3/4 c. butter

Mix ingredients, except cake and butter, in 9x13 pan. Sprinkle cake mix on top. Dot butter over cake mix. Bake at 325 for 60-70 minutes or until golden brown or set. Chill

7 dutch apple pie

One pre-made pie crust (you can make your own or I like those pilsbury ones that aren't in a pie crust)

Filling:

2 cups dried apples firmly packed 2 cups boiling water. Pour over apples and let set for at least 5 minutes.

Mix together:

1/3 cup sugar, 2 tbsp. Flour, 1/2 tsp. Cinnamon

Add to the apple mix and continue cooking until thick. Stir constantly to prevent scorching. Pour mixture into pie shell and dot with 1 tbsp. Butter

Topping:

1/3 cup packed brown sugar, 1/2 cup whole wheat flour 1/4 cup butter, Cut in till crumbly. Sprinkle over the apple mixture and place in 350°F oven for 55 minutes.

8 easy pecan pie

Pecan pies are always so intimidating, but this one is so easy-give this one a try!

- 20 Ritz crackers, crushed
- 1 c. chopped pecans
- 1 c. sugar
- 3 egg whites
- 1 t. vanilla

Preheat oven to 325 degrees. Combine crackers, pecans and 1/2 c. sugar. Beat egg white until stiff. Gradually add remaining 1/2 c. sugar and vanilla. Spread on bottom and side of greased 9" pie pan to make pie shell. Bake in 325 oven for 30 minutes. Cool. Fill with whipped cream. Garnish with pecans, chocolate slivers, and cherries.

*This is a recipe from my Aunt who got it from an old Eastern inn. It was the house secret for many years.