

Pumpkin Snickerdoodles

Ingredients

For the Cookies:

3 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/4 teaspoon allspice
1 cup unsalted butter at room temperature
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1/2 cup pumpkin
1 large egg
2 teaspoons vanilla extract

For the Cinnamon Sugar Topping:

- 1/3 cup granulated sugar
- 1 tablespoon ground cinnamon

Instructions

1. In a large bowl, whisk together the flour, cream of tartar, baking soda, salt, cinnamon, ginger, nutmeg, and allspice. Set aside.
2. Using a stand mixer or hand mixer, cream together the butter and sugars until smooth, scraping down the sides of the bowl with a spatula as necessary. Add the pumpkin and mix until well combined. Add the egg and vanilla extract and beat until combined.
3. Add the dry ingredients and mix until just combined. Don't over mix.
4. Wrap the cookie dough in plastic wrap or put in a container. Chill the dough for at least 30 to 60 minutes. I prefer to chill the dough for 24 to 48 hours.
5. When ready to bake, preheat the oven to 350 degrees Line large baking sheets with Silpat baking mats or parchment paper.
6. In a small bowl, whisk together granulated sugar and cinnamon.
7. Shape the cookie dough into round balls, about 1 tablespoon per cookie. Roll the cookie dough balls in cinnamon sugar mixture until generously coated. Place on prepared baking sheets, about 2-inches apart.
8. Bake cookies for 10 to 12 minutes or until cookies are set around the edges but still soft in the center. Remove from the oven and immediately bang the baking sheet on the counter a few times. This will help remove some air pockets and create ripples around the edges. Let the cookies cool on the baking sheet for 5 minutes. Transfer snickerdoodles to a cooling rack and cool completely.

SWEET POTATO CASSEROLE

Potatoes

6-8 sweet potatoes, diced

2 eggs

1 cup brown sugar

1 cup milk

4 Tbs butter

Topping

1 stick butter

1 cup brown sugar

2 cups plain cornflakes or oats

½ cup chopped pecans (optional)

Instructions:

1. In a large pot of water, boil diced sweet potatoes until soft. Drain and mash in a large bowl.
2. Add butter to the potatoes, and mix until butter is completely melted. Mix in milk and brown sugar. Finally, add the egg and mix until well-combined.
3. Place potatoes into a casserole dish sprayed with non-stick cooking spray.
4. Make the topping by melting the butter, then mixing it with the brown sugar, cornflakes, and nuts, if using. Place on top of the potato mixture.
5. Bake at 400 degrees for 20-25 minutes.

PUMPKIN PIE

3/4 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
15 oz can pumpkin puree
1 can evaporated milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell

INSTRUCTIONS

Step 1

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Step 2

Pour into pie shell.

Step 3

Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

BERRY COBBLER

1/2 stick butter, melted, plus more for greasing pan

1 1/4 cups sugar plus 2 Tbs sugar

1 cup self-rising flour

1 cup whole milk

2 cups fresh or frozen berries

Whipped cream for serving

Instructions

1. Preheat the oven to 350 degrees F. Grease a 3-quart baking dish with butter.
2. In a medium bowl, whisk 1 cup sugar with the flour and milk. Whisk in the melted butter.
3. Rinse the blackberries and pat them dry. Pour the batter into the baking dish. Sprinkle the blackberries evenly over the top of the batter. Sprinkle 1/4 cup sugar over the blackberries. Bake until golden brown and bubbly, about 1 hour. When 10 minutes of the cooking time remains, sprinkle the remaining 2 tablespoons sugar over the top. Top with whipped cream!

SOUTHERN CORNBREAD DRESSING

Ingredients

Cornbread – See cornbread recipe

Dressing

- 8 tablespoons butter (1 stick)
- 2 medium onion, chopped
- 4 stalks celery, chopped
- 1 1/2 teaspoons dried sage
- 1 teaspoon poultry seasoning
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup milk
- 3 eggs, lightly beaten
- 2 to 2 1/2 cups chicken stock or broth
- 2 tablespoons butter

Instructions

0. Preheat oven to 400 degrees.
1. Heat butter over medium heat in a large pan. Add celery and onion and cook until soft.
2. Add sage, poultry seasoning, salt, and pepper to onion mixture.
3. Whisk together milk and eggs and add to bowl. Stir in 2 cups of chicken broth.
4. Stir in onion mixture. Mixture should be very moist. Add more broth if necessary.
5. Transfer to a greased baking dish. Cut butter into small slivers and scatter on top of dressing.
6. Bake at 350 degrees for 30 minutes, or until it turns light brown on top.

CRANBERRY SAUCE

INGREDIENTS

- 1 large naval orange, zested and juiced
- 1 large naval orange, peel cut off and diced
- 2 large Granny Smith apples, peeled and chopped into 1/4" pieces
- 6 cups fresh cranberries
- 1 cup sugar
- 1 teaspoon ground cinnamon

INSTRUCTIONS

1. In a medium saucepan over medium to medium-high heat, combine orange juice, zest, oranges, apples, cranberries, sugar, and cinnamon.. If you like a looser/thinner sauce, add more orange juice or up to 2 cups of water. Bring to a slow boil, then reduce heat to simmer. Gently stir occasionally, until cranberries "pop", apples soften, and sauce thickens, about 10 to 15 minutes.
2. Chill in the refrigerator before serving if desired.

TURKEY SWEET POTATO MEATLOAF

Ingredients

- 2 medium baked sweet potatoes, mashed and skin removed
- 1/4 cup ketchup
- 2 pounds ground turkey
- 1 cup unsweetened apple sauce
- 1 large egg
- 1/4 cup dried onion flakes
- 2 teaspoon marjoram
- 2 teaspoon kosher salt
- 1 tsp black pepper
- BBQ sauce

Instructions

1. Preheat the oven to 350F.
2. Remove flesh from sweet potato, discard skin and mash in a large bowl.
3. Add turkey, egg, dried onion, 1/4 cup ketchup, marjoram, kosher salt, and mix with the ground turkey using a fork until mixed well. Top with BBQ sauce.
4. Shape into a loaf and place on a baking sheet. Spoon sauce on top.
5. Bake uncovered for 55 minutes, remove from oven and let it sit for 5 minutes before slicing.

Creamed Corn Casserole

1/2 cup [unsalted butter](#)

1/4 cup [all purpose flour](#)

1/4 cup [granulated sugar](#)

2 [eggs](#), well beaten

1 cup [whole milk](#)

1 (15.25-oz.) can [whole kernel sweet corn](#), drained

1 (14.75-oz.) can [creamed-style sweet corn](#)

1/2 teaspoon [salt](#)

1/2 teaspoon [ground black pepper](#)

Instructions

1. Preheat oven to 350 degrees.
2. In a sauce pan, heat the butter slowly over medium-low heat, swirling the pan until it's just melted. Set it aside while you measure out the rest of the ingredients.
3. Whisk the flour into the melted and cooled butter until well incorporated. Then whisk in the sugar, eggs and milk.
4. Stir the creamed corn into the butter mixture, along with the drained whole kernel corn. Season with salt and pepper.
5. Pour into a [shallow 8x8" baking dish](#).
6. Bake uncovered at 350 degrees for approximately 1 hour and 15 minutes, until the center is set and the corn casserole is brown and caramelized on top. Let stand for 5 minutes, serve warm.

APPLE CRISP

Filling

- 8 medium peeled **apples**, cut into 1-inch chunks that are 1/4 – 1/2 inch thick
- 1/2 cup packed light or dark **brown sugar**
- 1/4 cup **all-purpose flour**
- 1 teaspoon **pure vanilla extract**
- 1 teaspoon **ground cinnamon**
- 1/2 teaspoon **ground nutmeg**
- 1/4 teaspoon **salt**

Topping

- 3/4 cup **all-purpose flour**
- 3/4 cup packed light or dark **brown sugar**
- 1 teaspoon **ground cinnamon**
- 1/2 cup **unsalted butter**, cold and cubed (use plant butter for vegan)
- 1 cup old-fashioned **whole rolled oats**

Instructions

1. Preheat oven to 350°F (177°C). Lightly grease a [9×13-inch baking pan](#). Any 3.5–4-quart baking dish works.
2. Mix all of the filling ingredients together in a large bowl, then spread into the baking pan.
3. **Make the topping:** Whisk the flour, brown sugar, and cinnamon together in a medium bowl. Cut in the butter using a [pastry cutter](#) or fork until the mixture becomes super crumbly. Stir in the oats. Sprinkle over filling.
4. Bake for 45 minutes or until the topping is golden brown and the fruit juices are bubbling around the edges. Remove from the oven, place on a wire rack, and allow to cool for at least 5 minutes before serving. Serve warm, room temperature, or cold; plain or with [salted caramel](#) and/or vanilla ice cream.

CORNBREAD

Ingredients

1 ¼ cups flour

¼ cup sugar

¾ cup cornmeal

2 tsp baking powder

1 cup milk

¼ cup vegetable oil

1 egg

Instructions

1. Preheat oven to 400 degrees.
2. In a medium bowl, mix together all the dry ingredients.
3. In a small bowl, mix together all the wet ingredients.
4. Combine the wet ingredients into the dry ingredients.
5. Fold in wet ingredients until just combined.
6. Put in the oven for 20 min until edges become golden brown.

BUTTERNUT SQUASH AND APPLE HASH

INGREDIENTS

- 1½ Tbsp olive oil
 - 1 medium onion, diced
 - 1 small butternut squash (1½ lbs.), peeled and cut into ¼-inch dice (about 3 cups)
 - 1 medium apple, cored and diced
 - ½ tsp. dried sage
 - ¼ tsp. dried thyme
 - ¼ tsp. garlic powder
 - 1/2 tsp. fine salt (plus more to taste)
 - Pinch of nutmeg
 - 3 cups chard or spinach, washed
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INSTRUCTIONS

1. Place a [large skillet](#) over medium-high heat. Add 1 tsp. oil and heat just until oil starts to shimmer. Add onion and butternut squash. Sauté for 7-8 minutes, stirring occasionally, add dried herbs, salt, and garlic powder.
2. Add 3 Tbsp. water and diced apple. Cook an additional 5 minutes, stirring occasionally.
3. Place chard/spinach on top of hash and cover with a lid. Allow greens to wilt, about 1-2 minutes. Stir, season with additional salt and pepper and serve.

MACARONI AND CHEESE

Ingredients

Sauce:

2 Tbs unsalted butter

2 Tbs all-purpose flour

2 cups whole milk

1/2 tsp Dijon mustard

6 oz sharp Cheddar cheese or Gruyere cheese grated, about 1 ½ cups

Salt to taste

Pasta:

8 oz elbow macaroni pasta

1 ½ tsp salt

4 quarts of water

2 oz of cheddar cheese, grated (about ½ cup)

INSTRUCTIONS

1. For the sauce: melt the butter in a medium sauce pan over medium heat. Stir in the flour and cook, stirring often, until the mixture is bubbly and looks like wet sand, about 3 minutes, do not brown.
2. Add the milk all at once, whisking constantly until the sauce is smooth. Bring to a boil. Reduce the heat and simmer, stirring occasionally, until thickened, about 10 minutes.
3. Remove from the heat and stir in Dijon mustard. Add the cheese a little at a time, stirring until the cheese melts and the sauce is smooth. Set aside.
4. For the pasta: Preheat oven to 425 degrees F. Lightly spray a casserole dish with cooking spray and set aside.
5. Bring the water to a rolling boil in a large sauce pot. Add the salt and bring back to a boil. Add the pasta and stir to separate the pieces. Stir the pasta once or twice during cooking. Cook until al dente (tender yet firm), about 10-15 minutes.
6. Once cooked, drain the pasta well and pour into the sauce pan with the cheese sauce. Stir to mix and evenly coat the pasta. Taste and season as needed with salt and pepper. Pour the pasta and cheese sauce into the prepared baking dish.

7. Sprinkle the cheese evenly over the casserole, and bake in the preheated oven until bubbly and golden brown around the edges, about 15-20min. Let stand 10 minutes before serving.

MASHED POTATOES

Ingredients

- 4 pounds potatoes russet or Yukon gold
- ½ cup melted salted butter
- 1 cup milk or cream
- salt to taste
- black pepper to taste

Instructions

1. Peel and quarter potatoes, place in a pot of cold salted water.
2. Bring to a boil, cook uncovered 15 minutes or until fork-tender. Drain well.
3. Heat milk on the stove top (or in the microwave) until warm.
4. Add butter to the potatoes and begin mashing. Pour in heated milk a little at a time while using a potato masher to reach desired consistency.
5. Season with salt and pepper. Serve hot.

Basic Buttermilk Biscuits

Ingredients:

2 cups unbleached self-rising flour (White Lily preferred)

1 tsp salt

½ cup vegetable shortening or butter

1 cup buttermilk

Extra flour for rolling out dough

Instructions:

Preheat oven to 500 degrees F. Place dry ingredients together in a large bowl. Cut in shortening or butter with a pastry blender or two knives until mixture resembles coarse cornmeal. Add buttermilk and stir with a spatula until mixture just holds together. Pour out onto a floured surface. Gently work the dough until it holds together, be careful not to handle it too much. If the dough is too wet, sprinkle with more flour. Pat out to about ½ inch thick and cut into rounds using a floured round cookie or biscuit cutter. Place close together on parchment or silpat lined baking sheet. Bake for 8 to 10 minutes until lightly golden brown.

GREEN BEAN CASSEROLE

Ingredients

Baked “Fried” Onions

- 1 large onion
- 1/2 cup (62g) all-purpose flour ([spooned & leveled](#))
- 3/4 cup (45g) Panko breadcrumbs*
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 large egg
- 1 Tablespoon (15ml) milk

Green Bean Casserole

- 1 Tablespoon + 1 teaspoon salt, divided
- 1 pound fresh green beans, rinsed, trimmed and halved
- 2 Tablespoons (28g) unsalted butter
- 8 ounces mushrooms, sliced into halves or quarters*
- 1/2 teaspoon ground black pepper
- 2 cloves garlic, minced (minced [roasted garlic](#) is great here)
- 2 Tablespoons (15g) all-purpose flour
- 3/4 cup (180ml) chicken or vegetable broth
- 1 and 1/4 cups (300ml) half-and-half*

Instructions

Preheat the oven to 475°F (246°C). Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.

For the onions: (while the onions bake, you can blanch the green beans—step 4.) Thinly slice the onion, and separate the slices. Pour flour in one small bowl, Panko + salt + pepper into a medium bowl, and whisk the egg and milk together in another small bowl. To bread the onion slices, you’ll want to use one hand for

dry and one hand for wet. It helps things move a little quicker and easier. First, dip a few slices into the flour. Then into the egg mixture. And finally, give them a nice dunk into the Panko and coat them well. Place onto baking sheet. Repeat with the rest of the onions. Bake onions until golden brown, about 25 minutes. Flip them twice during this time. Set them aside.

Reduce oven to 400°F (204°C).

Bring a gallon of water and 1 Tablespoon of salt to a boil in a large saucepan. Add the beans and blanch for 5 minutes. Drain and immediately place into a large bowl filled with ice water to stop the cooking process. Drain again and set aside. For the casserole: Over medium-high heat, melt the butter in a large 10- to 12-inch ovenproof skillet. Add the mushrooms, 1 teaspoon salt, and the pepper. Cook, stirring occasionally, until the mushrooms begin to give off some of their moisture—about 5 minutes. Add the garlic, stir, and cook for another 2 minutes. Sprinkle the flour on top and stir until combined. The flour will soak up all the moisture. Add the chicken broth and simmer for 3 minutes. Decrease the heat to medium-low and add the half-and-half. Stirring occasionally, cook until the mixture is thick—about 10 minutes or maybe more if you prefer a thicker sauce. Remove from the heat and add around 1/4 of the onions and all of the green beans. Give it a nice stir, combining the sauce and beans. Top with remaining onions and bake until bubbly, about 10-15 minutes. Remove from the oven and serve warm.

CHOCOLATE COBBLER

INGREDIENTS

1/2 cup (113 g) butter
1 1/2 cups (297 g) granulated sugar
3 tablespoons (16 g) unsweetened cocoa powder
2 cups (226 g) [self-rising flour](#)
1 cup (227 g) whole milk
2 teaspoons (9 g) [vanilla extract](#)
2 cups (396 g) granulated sugar
1/2 cup (42 g) unsweetened cocoa powder
3 cups (681 g) boiling water

INSTRUCTIONS

Preheat the oven to 350° F.

Place butter into a 9×13 baking dish and into the oven to melt. Then, remove from the oven and set aside.

Mix together the sugar, cocoa powder, flour, milk, and vanilla extract for the batter. Spoon the mixture into the baking dish on top of the melted butter. DO NOT STIR.

In a separated bowl, mix 2 cups sugar and ½ cup cocoa powder. Sprinkle this topping mixture on top of the batter. Pour the boiling water over topping. DO NOT STIR.

Bake for 35 to 40 minutes or until top is set. The bottom of the cobbler will still be a little loose. Cool for 15 to 20 minutes.

PERSIMMON PIE

8 large ripe Fuyu* persimmons, enough to make 2 cups of puree

¾ cup evaporated milk

½ cup / 105 g packed light brown sugar

1 tablespoon all-purpose flour

1½ teaspoons ground cinnamon

½ teaspoon ground ginger

½ teaspoon fine sea salt

⅛ teaspoon ground allspice

2 large eggs

1 large egg yolk

1 teaspoon vanilla extract

Instructions

For the Filling:

1. Reduce oven temperature to 350 degrees F.
2. Peel and core persimmons (or, if very ripe, scoop out the jelly-like flesh with a spoon). Discard seeds, if any, then place in a blender and pulse until smooth.
3. Transfer to a saucepan set over medium heat, bring to a gentle simmer and cook, stirring consistently (be careful as it will bubble and sputter), until puree has reduced to 1½ cups, about 15 minutes. This step can be done ahead of time, refrigerate reduced puree in an airtight container for up to 5 days, or freeze for up to a month.
4. Add evaporated milk, brown sugar, flour, salt and spices. Return to heat and warm until it just starts to bubble.
5. Whisk eggs and egg yolk in a bowl until smooth and uniform. Ladle in hot persimmon mixture, 1/4 cup or so at a time, whisking constantly to incorporate. Continue to ladle in hot persimmon mixture until about half has been incorporated and egg mixture is hot to the touch. Return entire mixture to saucepan and whisk until smooth. Whisk in vanilla, then pour into prepared crust.

6. Bake for 50 to 60 minutes or until edges are set and center is just slightly jiggly (if you want to be precise about it, the interior temperature will read 180-190 degrees F when the pie is done).
7. Remove from heat and let cool completely on a wire rack, then lightly cover and refrigerate until ready to serve, up to a day ahead of time (technically it can be made further ahead of time but the crust may get a little soft after a day or two).

SALAD WITH APPLES AND PEPITAS

Green salad

- 5 ounces (about 5 cups) spring greens salad blend
- 1 large or 2 small Granny Smith apple(s)
- ⅓ cup dried cranberries
- ¼ cup pepitas (green pumpkin seeds) or chopped raw pecans
- 2 ounces chilled goat cheese, crumbled (about ⅓ cup)

Apple cider vinaigrette

- ¼ cup extra-virgin olive oil
- 1 ½ tablespoons apple cider vinegar
- 1 ½ teaspoons honey
- 1 teaspoon Dijon mustard
- ¼ teaspoon fine sea salt
- Freshly ground black pepper, to taste

Instructions

Toast the pepitas: In a medium-sized skillet, toast the pepitas over medium heat, stirring frequently, until they are turning golden on the edges and making little popping noises (if using pecans instead, warm them just until they are fragrant). Transfer the pepitas to a small bowl to cool.

Make the dressing: In a cup or jar, whisk together the olive oil, vinegar, honey, mustard and salt until well blended. Season to taste with pepper.

Just before serving, chop the apple into thin, bite-sized pieces. Place your greens in a large serving bowl. Top with sliced apple, dried cranberries and toasted pepitas. Use a fork to crumble the goat cheese over the salad.

Drizzle the salad with just enough dressing to lightly coat the leaves once tossed (you probably won't need all of it). Gently toss to mix all of the ingredients and serve!

ROASTED BUTTERNUT SQUASH AND BRUSSEL SPROUTS

INGREDIENTS

1 small butternut squash, diced

2 lbs Brussels sprouts, halved or quartered (if large)

1 small yellow onion, diced

1 cup raisins

Olive oil

Salt and pepper

INSTRUCTIONS

Preheat oven to 400 degrees F. On a large baking sheet, place the diced vegetables and raisins. Coat the vegetables in olive oil then sprinkle salt and pepper to your taste. Cook for 25-30 min until squash is tender and the sprouts are beginning to brown on the edges.