

Maple Candied Sweet Potatoes



Ingredients

- 4-5 sweet potatoes
- 1/3 cup maple syrup
- 1/3 cup apple cider
- 3 Tablespoons butter
- 1 cinnamon stick or 1 teaspoon cinnamon powder
- 2 whole cloves
- 1 teaspoon finely grated orange zest, optional

Instructions

1. To cook the sweet potatoes, wash them and prick all over with a fork.
2. Wrap in foil and bake in a 375-degree oven until very tender.
3. This can take anywhere from 50 minutes to 1½ hours, thinner potatoes cook more quickly.
4. Cool and peel.
5. Heat oven to 400 degrees.
6. In a small pot, combine syrup, cider, butter, cinnamon, cloves and orange zest.
7. Bring to a boil, then reduce heat and simmer until somewhat thickened, about 15 minutes.
8. Pour syrup over sliced sweet potatoes and bake, uncovered, until bubbling and brown, 25 to 40 minutes.

Adapted from cooking.nytimes.com

Squash Casserole



Ingredients

- 2-3 medium yellow squash, sliced
- 1 yellow onion, chopped
- Salt and black pepper to taste
- 2 eggs
- 1 sleeve saltine crackers, crushed
- 1 6-ounce package cheddar cheese, shredded

Instructions

1. Preheat the oven to 325 degrees. Coat a 9×13 baking dish with cooking spray.
2. Place squash and onion in dish. Sprinkle with salt and pepper and bake for 15 minutes.
3. Mix eggs in a small bowl with a fork and pour over veggies.
4. Sprinkle crackers over veggies.
5. Sprinkle cheese over veggies.
6. Bake for 30 minutes.

Adapted from aces.edu



How long can you leave Thanksgiving dinner on the table? How long can leftovers be kept in the fridge? What's the best way to freeze leftovers?

Store your Thanksgiving leftovers safely and quickly with advice from the experts.



<https://bit.ly/StoringThanksgiving>

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NEXT DATES



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ORDER BY THU, DEC 11. PICK-UP WED, DEC 17.

Homemade Cranberry Sauce

A tangy and flavorful cranberry sauce that can be prepared in a flash!



Ingredients

- 3 cups fresh cranberries (12 ounces, can also use frozen)
- 1 orange
- 1 cup sugar

Instructions

1. Peel orange and remove seeds.
2. Place all ingredients in a blender and blend until mixed well.
3. Heat up and serve over turkey.
4. For thicker sauce do not blend, just heat and serve.

Adapted from myplate.gov

Apple Cobbler



Ingredients

- 3 cups apples, chopped
- 1 egg
- 1/2 cup butter
- 1 Tablespoon lemon juice
- 1 cup sugar
- 1 cup biscuit mix or self rising flour

Instructions

1. Preheat oven to 375 F
2. Put apples in a 11 x 7 inch baking dish
3. Sprinkle lemon juice over apples
4. Mix sugar and flour in a bowl
5. Beat egg well, stir into sugar and flour until crumbly
6. Sprinkle over apples
7. Pour melted butter on top of this
8. Bake for 35 minutes.

Adapted from Sea Island Seasons Cookbook