

# BLOG PAGE

## CLASSIC AMERICAN RECIPES FOR THANKSGIVING

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### 1. Classic Herb-Roasted Whole Turkey



#### Easy Roast Turkey for Thanksgiving!

This is how you make a yummy, juicy Turkey with crispy skin!

#### What You'll Need:

- **1 Turkey (around 12-14 pounds):** Get it out of the freezer early to thaw!
- **1/2 cup Soft Butter:** (Like one stick)
- **Fresh Herbs (Rosemary, Thyme, Sage):** About 2 tablespoons of each, chopped small.
- **Salt & Pepper:** About 1 tablespoon salt, 1 teaspoon pepper.
- **1 Onion, 2 Carrots, 2 Celery Stalks:** Roughly chopped.
- **4 cups Chicken Broth**
- **Roasting Pan & Rack**
- **Meat Thermometer:** Super important!

#### Let's Cook!

1. **Get Ready:** Take the turkey out of its package. Pull out the neck and giblets from inside. Pat the whole turkey **super dry** with paper towels. (This makes the skin crispy!)
2. **Make Herb Butter:** Mix the soft butter with all the chopped herbs, salt, and pepper in a small bowl.
3. **Rub the Turkey:** Carefully pull up the skin over the turkey's chest and thighs. Rub half of the herb butter *under* the skin onto the meat. Then, rub the rest of the butter all over the outside of the turkey.
4. **Stuff It:** Put the chopped onion, carrots, and celery inside the turkey's empty space (the cavity).
5. **Into the Pan:** Put the turkey on the rack in your roasting pan. Pour 2 cups of chicken broth into the bottom of the pan.
6. **Roast Time!**
  - Preheat oven to **325°F (160°C)**.
  - Roast the turkey for **3 to 4 hours**.
  - Every 30-45 minutes, scoop some juice from the pan and pour it over the turkey. (This is called basting and keeps it moist!) Add more broth if the pan starts to look dry.
  - **The turkey is done when your meat thermometer says 165°F (74°C)** when poked into the thickest part of the leg (don't touch bone!).
7. **Rest Up:** When it's done, take the turkey out. Loosely cover it with foil and let it sit for **20-30 minutes**. This makes it extra juicy!

**Now you're ready to carve and enjoy your awesome turkey!**

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## 2. Easy Lemon Herb Roasted Chicken



### Easy Lemon Herb Roasted Chicken

This recipe makes a juicy chicken with yummy, crispy skin – way better than store-bought!

#### What You'll Need:

- **1 Whole Chicken (3-4 pounds):** Make sure it's thawed if it was frozen!
- **1 tbsp Olive Oil**
- **Fresh Herbs (Rosemary, Thyme):** About 2 tablespoons of each, chopped small.
- **Salt & Pepper:** About 1 tablespoon salt, 1/2 teaspoon pepper.
- **1 Lemon:** Halved.
- **1 Head of Garlic:** Cut in half across the middle.
- **1 Small Onion (optional):** Cut into quarters.
- **Roasting Pan or Oven-Safe Dish**

#### Let's Cook!

1. **Get Ready:** Take the chicken out of its package. Pull out any little bits from inside. Pat the whole chicken **SUPER DRY** with paper towels. (This is the secret to crispy skin!)
2. **Season Up:** Drizzle olive oil all over the chicken. In a small bowl, mix the chopped rosemary, thyme, salt, and pepper. Rub this spice mix all over the chicken. You can even gently lift the skin over the chest and rub some underneath!
3. **Stuff It:** Shove the halved lemon, halved garlic, and onion (if you're using it) inside the chicken's empty space.
4. **Roast Time!**
  - Put the chicken in your roasting pan, breast-side up.

- Preheat oven to **400°F (200°C)**.
  - Roast for **60-80 minutes**.
  - **The chicken is done when your meat thermometer says 165°F (74°C)** when poked into the thickest part of the leg (don't touch bone!). The skin should look golden and crispy.
5. **Rest Up:** When it's done, take the chicken out. Loosely cover it with foil and let it sit for **10-15 minutes**. This makes it super juicy when you cut it!

**Now you've got a delicious roasted chicken ready to eat!**

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### 3. Classic Homemade Cranberry Sauce



#### Classic Homemade Cranberry Sauce

This easy recipe creates a vibrant, flavorful cranberry sauce that's far superior to anything from a can, and you can adjust the sweetness to your liking. The natural pigments in cranberries give it a gorgeous deep crimson hue when cooked.

#### Ingredients:

- 1 (12-ounce) bag fresh or frozen cranberries
- 1 cup granulated sugar (adjust to your sweetness preference)
- 1 cup water or orange juice (orange juice adds a nice citrus note)
- Pinch of salt (optional, but enhances flavor)

#### Instructions:

1. **Combine Ingredients:** In a medium saucepan, combine the cranberries, sugar, water (or orange juice), and a pinch of salt if using.
  2. **Bring to a Boil:** Place the saucepan over medium-high heat and bring the mixture to a boil, stirring occasionally to dissolve the sugar.
  3. **Simmer & Burst:** Once boiling, reduce the heat to medium-low and let it simmer gently. The cranberries will begin to "pop" or burst as they cook. Continue to simmer for about 10-15 minutes, stirring occasionally, until most of the cranberries have burst and the sauce has thickened to your desired consistency.
  4. **Cool & Thicken:** Remove the saucepan from the heat. The sauce will continue to thicken as it cools.
  5. **Serve:** Serve warm, at room temperature, or chilled. Store any leftovers in an airtight container in the refrigerator for up to a week.
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#### 4. Classic All-American Brown Gravy



#### Classic All-American Brown Gravy

This fundamental gravy recipe is perfect for drizzling over turkey, mashed potatoes, or anything else that needs a boost of savory flavor. It's designed to be thick, smooth, and deeply satisfying.

##### Ingredients:

- 4-6 tablespoons pan drippings (from roasted turkey or chicken, or butter if no drippings)
- 4-6 tablespoons all-purpose flour
- 3-4 cups chicken, turkey, or beef broth (warm is best)
- Salt and freshly ground black pepper to taste
- Optional: A splash of dry white wine or sherry for depth

##### Instructions:

1. **Collect Drippings:** After roasting your turkey or chicken, carefully pour the pan drippings into a fat separator or a bowl. Allow the fat to separate from the meat juices. You'll primarily use the fat, but a little of the defatted juices can be added later for extra flavor. If you don't have pan drippings, use butter instead.
2. **Make the Roux:** Place the roasting pan (or a saucepan if using butter) over medium heat. Add 4-6 tablespoons of the separated fat (or butter) to the pan. Sprinkle in an equal amount of all-purpose flour.
  - Whisk constantly for 2-3 minutes to create a "roux." It should form a smooth paste and turn light golden brown. The darker the roux, the deeper the color and flavor of your gravy, but be careful not to burn it.
3. **Whisk in Broth:** Gradually whisk in the warm broth, about ½ cup at a time. Continue whisking vigorously to ensure there are no lumps. As you add the broth, the mixture will thicken.
  - Continue adding broth until you reach your desired consistency. For a thicker gravy, use less broth; for a thinner gravy, use more.

4. **Simmer and Thicken:** Bring the gravy to a gentle simmer, whisking frequently, and cook for 5-10 minutes. This allows the flour to cook out and the gravy to thicken properly. It should be smooth and glossy.
5. **Season:** Season the gravy with salt and freshly ground black pepper to taste. If you reserved any defatted meat juices, you can whisk them in now for an extra layer of flavor.
  - *Optional:* For extra depth, you can whisk in a splash (1-2 tablespoons) of dry white wine or sherry and let it simmer for another minute.
6. **Serve:** Serve the hot gravy immediately. If preparing ahead, it can be gently reheated on the stovetop over low heat, whisking constantly. You might need to add a splash of broth or water if it's too thick.

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## Classic Creamy Garlic Mashed Potatoes



### Classic Creamy Garlic Mashed Potatoes

These mashed potatoes are rich, buttery, and infused with savory garlic, making them an irresistible side dish for any meal, especially Thanksgiving!

#### Ingredients:

- 2 lbs Russet or Yukon Gold potatoes, peeled and cut into 1-inch chunks
- 4-6 cloves garlic, peeled and smashed (or minced for stronger flavor)
- ½ cup whole milk or heavy cream (warmed)
- ¼ cup (½ stick) unsalted butter, softened
- ½ teaspoon salt (or to taste)
- ¼ teaspoon black pepper (or to taste)
- Optional Garnish: 1-2 tablespoons fresh chopped parsley and/or chives

#### Instructions:

1. **Boil Potatoes and Garlic:** Place the peeled and chopped potatoes and smashed garlic cloves in a large pot. Cover with cold water by about an inch. Add a generous pinch of salt to the water.
2. **Cook until Tender:** Bring the water to a boil over high heat, then reduce heat to medium-low and simmer until the potatoes are fork-tender (easily pierced with a fork), about 15-20 minutes. The garlic will also become very soft and mellow.
3. **Drain Thoroughly:** Drain the potatoes and garlic very well in a colander. Allow them to sit for a minute or two to steam dry, which helps prevent watery mashed potatoes.
4. **Mash:** Return the drained potatoes and garlic to the empty hot pot. Add the softened butter, salt, and pepper. Using a potato masher, mash the potatoes until most lumps are gone and they are fairly smooth.
5. **Add Warm Milk/Cream:** Gradually add the warmed milk or cream, a little at a time, continuing to mash or stir until the potatoes reach your desired creamy consistency. Be careful not to overmix, as this can make them gluey.
6. **Taste and Adjust:** Taste the mashed potatoes and add more salt or pepper if needed.
7. **Serve:** Transfer to a serving bowl. Garnish with a sprinkle of fresh chopped parsley or chives, and serve warm!

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## Lightly Grilled Green Beans



### Simple Lightly Grilled Green Beans

This recipe highlights the fresh flavor and vibrant green color of green beans with a kiss of smoky char from the grill.

#### Ingredients:

- 1.5 - 2 lbs fresh green beans, trimmed



- 1-2 tablespoons olive oil
- 1/2 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)
- Optional: A squeeze of fresh lemon juice or a sprinkle of garlic powder

### Instructions:

1. **Prepare Green Beans:** Wash and trim the ends of the fresh green beans. Pat them dry with a clean towel.
  2. **Season:** In a large bowl, toss the trimmed green beans with olive oil, salt, and pepper until evenly coated. If using, add garlic powder now.
  3. **Preheat Grill:** Preheat your grill (gas or charcoal) to medium-high heat.
  4. **Grill:** Place the seasoned green beans directly on the grill grates. Grill for 5-8 minutes, turning occasionally, until they are tender-crisp and have nice char marks. You want them cooked through but still retaining a slight snap.
  5. **Serve:** Transfer the grilled green beans to a beautiful serving dish. If desired, squeeze fresh lemon juice over them just before serving. Serve immediately.
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### Classic All-American Skillet or Pan Cornbread



### Classic All-American Skillet or Pan Cornbread

This recipe delivers a moist, tender, and slightly crumbly cornbread with a perfectly golden-brown crust, ideal for soaking up gravy, accompanying chili, or serving alongside your Thanksgiving feast.

### Ingredients:

- 1 1/2 cups yellow cornmeal (medium or fine grind)
- 1 cup all-purpose flour
- 1/2 cup granulated sugar (adjust to your sweetness preference; some prefer less)

- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups buttermilk (or regular milk + 1 tbsp lemon juice/vinegar, let sit 5 mins)
- 2 large eggs, lightly beaten
- 1/2 cup (1 stick) unsalted butter, melted, plus 1 tbsp for greasing

### Instructions:

1. **Preheat Oven & Prepare Pan:** Preheat your oven to 400°F (200°C). Place 1 tablespoon of butter in a 9x9 inch square baking pan or a 10-inch cast-iron skillet and place it in the preheating oven. Let the butter melt and get hot while the oven heats up. This helps create a wonderfully crispy crust.
  2. **Combine Dry Ingredients:** In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, baking soda, and salt.
  3. **Combine Wet Ingredients:** In a separate medium bowl, whisk together the buttermilk and lightly beaten eggs.
  4. **Mix Wet and Dry:** Pour the wet ingredients into the dry ingredients. Add the 1/2 cup of melted butter. Stir until just combined. Be careful not to overmix; a few lumps are okay.
  5. **Pour into Hot Pan:** Carefully remove the hot baking pan or skillet from the oven. Swirl the melted butter around to coat the bottom and sides thoroughly. Pour the cornbread batter into the hot pan. The batter might sizzle slightly—that's good!
  6. **Bake:** Bake for 20-25 minutes, or until the top is golden brown, and a wooden skewer or toothpick inserted into the center comes out clean.
  7. **Cool & Serve:** Remove from the oven and let cool in the pan for 5-10 minutes before slicing into squares. Serve warm, perhaps with extra butter, honey, or alongside your favorite savory dishes.
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## Classic All-American Pumpkin Pie



## Classic All-American Pumpkin Pie

This recipe delivers a creamy, spiced pumpkin filling nestled in a perfectly flaky, golden-brown crust—a quintessential holiday dessert.

### Ingredients:

#### For the Pie Crust (or use 1 store-bought 9-inch pie crust):

- 1 ¼ cups all-purpose flour
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter, very cold and cut into small pieces
- ¼ cup ice water (plus more if needed)

#### For the Pumpkin Filling:

- 1 (15-ounce) can pumpkin puree (not pumpkin pie filling)
- 1 (12-ounce) can evaporated milk
- ½ cup granulated sugar
- ¼ cup packed light brown sugar
- 2 large eggs
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger

- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract

## **Instructions:**

### **1. Make the Pie Crust (if making from scratch):**

- \* In a large bowl, whisk together flour and salt.
- \* Cut in the cold butter using a pastry blender or your fingertips until the mixture resembles coarse crumbs with some pea-sized butter pieces.
- \* Gradually add ice water, one tablespoon at a time, mixing until the dough just comes together. Do not overmix.
- \* Form the dough into a disc, wrap in plastic wrap, and refrigerate for at least 30 minutes.
- \* On a lightly floured surface, roll out the dough into a 12-inch circle. Carefully transfer to a 9-inch pie plate. Trim and crimp the edges as desired.

### **2. Prepare the Filling:**

- \* In a large bowl, whisk together the pumpkin puree, evaporated milk, granulated sugar, brown sugar, eggs, cinnamon, ginger, cloves, nutmeg, salt, and vanilla extract until smooth and well combined.

### **3. Preheat Oven & Blind Bake (Optional but recommended for crisp crust):**

- \* Preheat oven to 425°F (220°C).
- \* If blind baking, line the pie crust with parchment paper and fill with pie weights or dried beans. Bake for 10-12 minutes. Remove weights and parchment.

### **4. Assemble and Bake:**

- \* Pour the pumpkin filling into the prepared pie crust.
- \* Reduce oven temperature to 375°F (190°C).
- \* Bake for 50-60 minutes, or until the edges of the filling are set, but the center still has a slight jiggle. If the crust starts to brown too quickly, you can cover the edges with foil.
- \* A knife inserted near the edge of the filling should come out clean.

### **5. Cool:**

- \* Carefully remove the pie from the oven and place it on a wire rack to cool completely. This is crucial for the filling to set properly. It's best to let it cool for at least 2-3 hours, or even overnight.

6. Serve:

\* Slice and serve at room temperature or chilled, often topped with whipped cream!

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