



Classic Thanksgiving Recipes

By Arugula & Rocket Food Blog



Succulent Roast Turkey



A foolproof recipe for juicy, succulent roast turkey.

TIP: If you're not sure what size turkey you'll need, simply follow the golden rule of 1 pound of turkey per person.

Recipe by Kirsten, courtesy of Allrecipes

Servings: 15

Time: 3 Hrs 20 Mins

Difficulty: Easy

Ingredients

15lb Turkey, Neck and Giblets Removed	2 Stalks Celery, Chopped
2 Tbsp Ground Parsley	1 Orange, Cut into Wedges
2 Tbsp Ground Rosemary	1 Yellow Onion, Chopped
2 Tbsp Ground Sage	1 Carrot, Chopped
2 Tbsp Ground Thyme	1 (14.5oz) Can Chicken Broth
1 Tbsp Lemon Pepper	1 Bottle Champagne (750ml)
1 Tbsp Salt	

Instructions

1. Preheat the oven to 350°F (175°C).
2. Line a roasting pan with long sheets of aluminum foil. NOTE: They need to be long enough to cover over the turkey.
3. In a small bowl, stir together the parsley, rosemary, sage, thyme, lemon pepper, and salt. Rub the herb mixture into the cavity of the turkey.
4. Stuff the turkey with the celery, orange, onion, and carrot.
5. Truss if desired, and place the turkey into the roasting pan.
6. Pour the chicken broth and champagne over the turkey, adding some champagne into the cavity.
7. Bring the aluminum foil over the top of the turkey, and seal. Try to keep the foil from touching the skin of the turkey breast or legs.
8. Bake for 2.5 to 3 hours until no longer pink at the bone and the juices run clear.
9. Uncover and continue baking until the skin turns golden brown, approximately 30 minutes to 1 hour longer. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 18°F (82°C). Remove from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 to 15 minutes before slicing.

Traditional Turkey Gravy



My favourite recipe for old-fashioned gravy that is made directly from the pan drippings.

TIP: for a super smooth gravy, strain the pan drippings before adding them to the gravy.

Recipe by Emma Christensen. courtesy of Kitchn

Servings: 15

Time: 40 Mins

Difficulty: Easy

Ingredients:

Turkey Pan Drippings
1 to 2 Cups Broth or Water
Vegetable Oil or Butter, As Needed
1/4 Cup All-Purpose (Plain) Flour
Salt and Pepper, For Seasoning

Optional Extras:
Splash of Sherry
Splash of Wine
Tsp of Minced Rosemary, Thyme, or Sage

Instructions:

1. After you've removed the turkey from the oven and set it aside to rest, set the roasting pan over medium-high heat on the stovetop. You may need to span two burners. When the pan drippings are hot and sputtering, pour in a cup of broth and begin scraping all the bits from the bottom of the pan.
2. Pour the deglazed pan drippings into a measuring cup and place this in the refrigerator or freezer, wherever there is space. In the 30 minutes it takes to rest the turkey, the fat and drippings will separate and the fat will begin to harden. This makes it easier to skim off just the fat for making the gravy.
3. Skim the fat off the top of the drippings. You should ideally end up with about 1 cup of pan drippings and 1/4 cup of fat. If you have less, you can make up the difference with broth or oil, respectively. If you have more, discard a little of the fat and use less broth in the next step. If you have a lot more, you can also double the recipe.
4. Place the fat in a saucepan over medium-high heat. When the fat is hot, whisk in the flour to form a thin paste. Let this cook for a few minutes until bubbly.
5. Pour in the pan drippings and whisk to combine with the roux. This will form a thick, gloopy paste.
6. Finish the gravy by whisking in a 1/2 cup of broth. You can add more broth for a thinner gravy or let the gravy cook a few minutes for a thicker gravy. Taste the gravy and add salt, pepper, and any extras to taste.

Classic Bread Stuffing



When it comes to this traditional side dish, simple is always best. This is by far the best recipe I have found for classic bread stuffing.

Recipe courtesy of Food Network Kitchen

Servings: 8-10

Time: 1 Hr 20 Mins

Difficulty: Easy

Ingredients:

1 Stick Unsalted Butter, plus extra oiling baking dish	3 Cups Chicken or Turkey Broth
1 Yellow Onion, Finely Chopped	2 Large Eggs
5 Stalks Celery, Finely Chopped	½ Cup Fresh Parsley, Chopped
1 Tbsp Fresh Sage, Chopped	16 ½ Cups Stale White Bread (1/2" Cubes)
1 Tbsp Fresh Thyme, Chopped	2 Tbsp Turkey Fat Drippings (or Butter)
Salt and Pepper, for Seasoning	½ Tsp Paprika

Instructions:

1. Pre-heat the oven to 375°F and butter a 3-quart baking dish.
2. Melt the butter in a large pot over medium heat.
3. Add the onion, celery, sage and thyme. Season with 1 teaspoon of salt and a few grinds of pepper.
4. Cook, stirring, until the vegetables are tender, about 5 minutes. Add the broth and bring to a boil, then remove from the heat.
5. Whisk the eggs and parsley in a large bowl.
6. Add the bread and the vegetable-broth mixture and stir until combined.
7. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter) and sprinkle with the paprika.
8. Cover with foil and bake 30 minutes, then uncover and bake until golden, 25 to 30 more minutes.

Sugar Free Cranberry Sauce



I love this Cranberry Sauce recipe as it doesn't call for any added sugar, yet tastes as good as any another sauce recipe I have ever tasted.

TIP: You can use frozen cranberries straight from the freezer.

Recipe by Arugula & Rocket

Servings: 2 Cups

Time: 20 Mins

Difficulty: Easy

Ingredients:

3 Cups Cranberries (10oz Bag)
¾ Cup Unsweetened Apple Sauce
Zest and Juice of ½ Orange

Instructions:

1. Place the ingredients in a medium sized saucepan.
2. Bring to a boil over a medium-high heat.
3. Reduce the heat to medium-low and continue to cook for another 10 minutes, stirring occasionally, until the sauce has thickened.

Creamy Mashed Potatoes



This recipe uses just four ingredients to create the most deliciously creamy mashed potatoes.

TIP: Always boil Russet Potatoes whole. Due to their high starch content they break down and become watery if chopped!

Recipe courtesy of Natasha's Kitchen

Servings: 6-8

Time: 40 Mins

Difficulty: Easy

Ingredients:

4lbs (12 medium) Russet Potatoes, Peeled	1 1/2 Tsp Salt
1 1/4 Cups Hot Milk	1 Tbsp Fresh Parsley or Chives, Finely Chopped
2 Sticks (226g) Unsalted Butter, Room Temperature	

Instructions:

1. Peel potatoes (do not chop and only halve potatoes if very large). For the smoothest potatoes possible, remove the knots/eyes from the potatoes.
2. Place potatoes in a large (5Qt) pot and cover with cold water. Bring to a boil and cook partially covered until easily pierced with a knife (approximately 20-25 minutes).
3. Drain well and transfer to the bowl of your stand mixer. Mash the potatoes lightly by hand to break them up, then using the whisk attachment, turn the mixer on at low speed for 30 seconds, then increase to medium speed and slowly drizzle in the HOT milk.
4. With the mixer on, add the softened butter 1 Tbsp at a time, waiting a few seconds between each addition. The potatoes will be whipped and fluffy. Finally add 1½ tsp salt, or add to taste.
5. Serve with a garnish of fresh parsley or chives.

NOTE: To keep mashed potatoes warm until serving: cover potatoes and place into a warm oven or transfer to a slow cooker on the low setting to keep potatoes warm until ready to serve.

Green Bean Casserole



Green bean casserole is, for me, one of the best inventions since slice bread! This traditional American side dish offers a divine combination of creamy casserole sauce, fresh green beans and a crisp onion topping.

Recipe by Arugula & Rocket

Servings: 6-8

Time: 45 Mins

Difficulty: Easy

Ingredients:

1 Can Condensed Cream of Mushroom Soup
¾ Cup Milk
4 Cups Green Beans

1½ Cups Crispy Fried Onions
Sprinkle of Black Pepper

Instructions:

1. Pre-heat the oven to 350°F.
2. Trim and cook the green beans. Set aside.
3. Mix the soup, milk and pepper in a 1½ Qt (litre) casserole dish.
4. Stir in the green beans and ¾ cups of french fried onions.
5. Bake for 30 mins.
6. Stir and top with the remaining ¾ cups of french fried onions.
7. Bake for a further 5 minutes, or until the onions are golden.

Skillet Cornbread



Due to being cooked in a cast iron pan, this cornbread is guaranteed to stay warm and delicious until you are ready to serve.

TIP: For a sweeter sticky cornbread, replace the sugar with a $\frac{1}{4}$ cup of maple syrup.

Recipe by Arugula & Rocket

Servings: 8-10

Time: 40 Mins

Difficulty: Easy

Ingredients:

1 Cup Milk	1 $\frac{1}{4}$ Cup Cornmeal
$\frac{1}{4}$ Cup Butter, Melted	$\frac{1}{2}$ Cup Sugar (or $\frac{1}{4}$ Cup Maple Syrup)
1 Large Egg	1 Tbsp Baking Powder
1 Cup Plain/All Purpose Flour	$\frac{1}{2}$ Tsp Salt

Instructions:

1. Pre-heat the oven to 400°F .
2. Grease the skillet with butter and place in the oven to warm.
3. Beat the milk, butter and egg in large mixing bowl with a beater whisk.
4. Add in the remaining ingredients and stir until flour is moistened (batter will be lumpy).
5. Pour into skillet and bake for approx. 20 to 25 minutes, until lightly browned and a cake tester inserted into the center comes out clean.

Roasted Cauliflower



This recipe is simple, wholesome, healthy and super tasty. It makes the perfect side for Thanksgiving dinner.

Recipe by Arugula & Rocket

Servings: 4-6

Time: 30 Mins

Difficulty: Easy

Ingredients:

1 Cauliflower Head
¼ Cup Extra-Virgin Olive Oil
5 Garlic Cloves, Roughly Chopped

¼ Tsp Crushed Red Pepper
2 Tsp Salt
2 Tsp Thyme

Instructions:

1. Pre-heat the oven to 450°F.
2. Chop the cauliflower head into bite-size pieces.
3. Combine the olive oil, garlic, red pepper, salt and thyme in a mixing bowl.
4. Add the cauliflower florets and toss until completely coated in the oil mix.
5. Roast for 20-25 minutes, or until golden.

Brussels Sprouts w/Bacon, Garlic & Shallots



Garlic, bacon and shallots are all you need to add intense flavor to the Brussels Sprouts in this easy, 5-ingredient side dish recipe.

Recipe courtesy of [Cooking Light](#)

Servings: 6

Time: 16 Mins

Difficulty: Easy

Ingredients:

6 Slices Bacon, Chopped	6 Garlic Cloves, Thinly Sliced
½ Cup Shallots, Sliced	¾ Cup Chicken Broth
1 ½ Pounds Brussels Sprouts, Trimmed and Halved	Salt and Pepper, for Seasoning

Instructions:

1. Heat a large non-stick skillet over medium-high heat. Add bacon, and sauté for 5 minutes or until bacon begins to brown. Remove pan from heat.
2. Remove the bacon with a slotted spoon, save 1 tablespoon of the bacon fat, discarding the rest.
3. Return the pan to a medium-high heat and stir in bacon, shallots, and brussels sprouts. Sauté for 4 minutes.
4. Add the garlic and sauté for 4 minutes or until the garlic begins to brown, stirring frequently.
5. Add the chicken broth, and bring to a boil. Cook for 2 minutes or until the broth mostly evaporates and the sprouts are crisp-tender, stirring occasionally.
6. Remove from the heat and season with salt and pepper.

Sweet Potato Casserole



Creamy mashed sweet potatoes infused with cinnamon, crunchy pecans and smothered with a toasted marshmallow topping, this classic Thanksgiving side dish could easily be eaten as a dessert.

TIP: Substitute the pecans with walnuts, if you prefer.

Recipe by Arugula & Rocket

Servings: 10

Time: 40 Mins

Difficulty: Easy

Ingredients:

6-8 Sweet Potatoes, Chopped into 1" Cubes
1/3 Cup Cold Water
1/2 Cup Light Brown Sugar
4 Tbsp Unsalted Butter (1/2 stick), Softened
1/2 Tsp Vanilla Extract
1/2 Tsp Ground Cinnamon

Pinch of Ground Nutmeg
Pinch of Salt
1/2 Cup Pecans, Chopped
2 cups mini marshmallows

Instructions:

1. Pre-heat oven to 375°F. Spray a casserole dish or deep baking dish with cooking spray. Set aside.
2. Place the sweet potatoes in a saucepan with the cold water. Cover and bring to a boil.
3. Reduce the heat and simmer for 15 minutes or until the sweet potatoes are tender. Drain and leave to cool slightly.
4. Transfer the sweet potatoes to a large bowl. Add the sugar, butter, vanilla extract, cinnamon, nutmeg, salt, and half of the pecans (set the remaining 1/4 cup aside).
5. Mash the sweet potato mixture with a potato masher until completely combined.
6. Transfer the sweet potato mixture into a large, oiled/buttered casserole dish.
7. Top with remaining pecans and the mini marshmallows. Bake for 15-20 minutes or until the marshmallows are toasted.

Pumpkin Chai Spice Cupcakes



These cupcakes make a tasty alternative to traditional pumpkin pie. They are also easy to transport for a friendsgiving meal and can be made the day before for busy cooks!

TIP: Sprinkle with nutmeg for extra spice!

Recipe by Arugula & Rocket

Servings: 24

Time: 45 Mins

Difficulty: Easy

Ingredients:

For the Cupcakes:

- 1 Box (15.25oz) Plain/White Cake Mix
- 2 Tsp Ground Cinnamon
- 1 Tsp Ground Ginger
- 1 Tsp Ground Nutmeg
- 3 Large Eggs
- 1 Can Pumpkin Puree
- 1/3 Cup Vegetable Oil
- 1/3 Cup Water

For the Frosting:

- 4 Cups Powdered Sugar (Icing Sugar)
- 1 Cup Unsalted Butter, Softened
- 1/2 Cup Black Chai Tea Bag
- 2 Tbsp Boiling Water

Instructions:

1. Pre-heat the oven to 350°F (175°C) and line a cupcake pan with cupcake liners.
2. In a large bowl, blend together the cake mix, pumpkin, eggs, oil, water and spices, until moistened.
3. Beat on medium speed for another 2 minutes.
4. Divide the mixture evenly between the cupcake liners until they are 3/4 full and bake for approximately 30 minutes, or until a toothpick inserted comes out clean.
5. While the cupcakes cool, pour the boiling water over the chai tea bag and leave to steep for 10 minutes.
6. Beat together the butter and powdered sugar until fluffy (about 3-4 minutes), adding the chai tea little by little.
7. Once the cupcakes are completely cool, decorate with the frosting, sprinkle with nutmeg and serve.

Pumpkin Pie



I love this dessert and this Pumpkin Pie recipe has never failed me. I substitute a traditional pie crust for a sweeter Graham Cracker version, which really offsets the spicy flavours of the pumpkin filling.

Recipe by Arugula & Rocket

Servings: 8

Time: 1 Hr 20 Mins

Difficulty: Easy

Ingredients:

¾ Cup Sugar	¼ Tsp Ground Cloves
½ Tsp Salt	2 Large Eggs
½ Tsp Ground Cinnamon	1 15oz Can Pumpkin
½ Tsp Ground Nutmeg	1 12oz Can Evaporated Milk
½ Tsp Ground Allspice	1 Ready-Made 9" Pie Crust

Instructions:

1. Pre-heat the oven to 425°F.
2. Mix the sugar, salt, cinnamon, nutmeg, allspice and cloves in a small mixing bowl.
3. Beat the eggs in a large mixing bowl.
4. Stir the pumpkin and sugar-spice mix into the eggs.
5. Gradually stir in the evaporated milk.
6. Pour the mixture into the pie crust.
7. Bake in the oven for 15 minutes, then reduce the heat to 350°F and bake for another 40-50 minutes, or until a knife inserted into the centre comes out clean.
8. Cool on a wire rack for 2 hours.



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