



Thanksgiving Menu

ENTREE

Mustard-Crusted Turkey

SIDE DISHES

Aimée's Fruit & Herb Stuffing

Apples and Cranberries Baked in A Pumpkin

Ultimate Slow Cooker Mashed Potatoes

Slow Cooker Brown-Sugared Baby Carrots

Holiday Cranberry Salad

DESSERT

Pumpkin Gingerbread Trifle

Mustard-Crusted Turkey

Originally posted on [Food For My Family](#).



It may not be as traditional as your favorite roasted one, but it's juicy and delicious, and it fits in with all the traditional Thanksgiving fare perfectly, livening up your table and giving those relatives something to talk about.

- 8- to 12-pound turkey
- 2 tablespoons kosher salt
- 1/2 cup coarse ground Dijon mustard
- 3 cloves garlic, minced
- 2 tablespoons minced fresh thyme
- 2 tablespoons minced fresh sage
- 2 teaspoons cracked black pepper
- 2 cups panko bread crumbs
- 1/4 cup olive oil

1. Rinse the turkey in cold water and pat dry. Salt turkey all over the skin, and be sure to toss a bit into the cavity. Set the turkey in the roasting pan and allow to come up to room temperature.

2. Preheat oven to 350° F, and start preparing the seasonings for your bird. In a small bowl combine Dijon mustard, garlic, minced thyme and sage and the cracked black pepper. Stir until well mixed. Spread the mustard mixture over the turkey as evenly as possible, but don't worry if there are inconsistencies.

3. Next, Press the panko bread crumbs all over the turkey in an even layer. Drizzle the entire bird with olive oil. If you have an oil mister, this is the perfect use. Misting will give you a nice, even coating over the bread crumbs to aid in browning. Tent a piece of foil over the turkey and place in the oven.

4. Tent the turkey the first 30-45 minutes, and then remove the foil from the turkey to allow the bread crumbs to brown. Bake for 1.5 to 2.5 hours depending on size of the turkey (see below for time guidelines).

5. When the turkey has reached an internal temperature of 170° F and the bread crumbs have turned a golden brown, remove the turkey from the oven. Tent with reserved foil and allow to sit for 30 minutes before slicing.

Turkey Roasting Times:

- 8- to 10-pound turkey: 1 hour and 45 minutes – 2 hours
- 10- to 12-pound turkey: 2 hours – 2 hours and 30 minutes

Aimée's Fruit & Herb Stuffing

Originally posted on [Simple Bites](#).



Fresh thyme and parsley from my small herb garden certainly work their magic in this dish, while fresh apples from our local orchards sweetened up this stuffing.

- 1 cup celery, chopped
- 2 cups sweet onions, chopped
- 1/2 cup butter
- 3/4 cup dried cranberries, or raisins, or both
- 1 large loaf of crusty Italian-style bread, cubed (about 8 cups)
- 1 tablespoon fresh thyme leaves
- 1/2 teaspoon dried savory, ground
- 1 teaspoon fresh ground black pepper
- 1 tablespoon salt
- 2 cups chopped apple
- 1 cup turkey stock or chicken stock
- 1/4 cup fresh parsley, chopped
- 1/2 cup walnuts (optional)

1. Plump cranberries and raisins in hot water for about ten minutes. Drain and reserve.
2. In a large skillet, melt butter over medium heat; add onions and celery. Stirring often, sweat them for about five minutes.
3. Add thyme, savory, salt and pepper and continue to cook until vegetables are tender. Add chopped apples and cook gently for about 2 minutes.
4. Transfer to a bowl and toss with bread cubes. Add dried cranberries or raisins, parsley and walnuts to the bowl and mix well.

5. Pour turkey stock over stuffing and mix well to combine. Butter an ovenproof dish and pack stuffing into it. (At this point, you may refrigerate the stuffing, well wrapped, for up to a day before proceeding.)

6. Bake at 350°F for about 45 minutes or until golden brown on top. Serve hot.

Apples and Cranberries Baked in A Pumpkin

Originally posted on [Eat At Home](#).



I'm in love with this pumpkin recipe. It tastes seriously wonderful. Sweet, spiced apples and cranberries add so much flavor to the baked pumpkin. On top of that, it looks impressive.

- 1 pie pumpkin
- 2 small apples, peeled and diced
- 1/4 cup dried cranberries or 1 cup whole, fresh cranberries
- 1/2 cup brown sugar
- 1/2 tsp. cinnamon
- 1 Tbs. butter

1. Cut the top off the pumpkin. If there is a best way to do this, someone please let me know. I basically hacked at it with any knife that looked like it might work, until I finally got the lid off. Pie pumpkins are tougher than they look. Don't let this deter you though. It is totally worth the getting that lid off.

2. Once the top is off, scrape out the seeds and stringy stuff.

3. Stir the apples, cranberries, brown sugar and cinnamon together. Fill the pumpkin with this delicious-smelling mixture. Dot with butter.

4. Bake on a cookie sheet at 350 degrees for an hour to 1 1/2 hours, until the pumpkin inside is tender when you poke it with a fork.

5. To serve, spoon out some baked pumpkin from the edges, along with the apples and cranberries.

Ultimate Slow Cooker Mashed Potatoes

Originally posted on [Real Mom Kitchen](#).



- 5 lb baking potatoes, peeled, cut into 1-inch chunks
- 1 1/2 cups chicken broth
- 1/4 cup butter, cut into chunks
- 1 cup sour cream (I used light sour cream)
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper, if desired (I left this out)
- 1/2 to 1 cup milk, warmed

1. In 4- to 5-quart slow cooker, place potatoes, chicken broth and butter.
2. Cover; cook on High heat setting 4 hours to 4 hours 30 minutes or until potatoes are tender.
3. Add remaining ingredients except milk. Mash, crush or smash potatoes using potato masher, or beat with electric mixer on low speed until well blended. Do not overmix. Stir in enough milk for desired creamy consistency.
4. Cover and keep warm on Low or Warm heat setting until serving time, up to 2 hours. Stir before serving and you may need to mix in additional milk if potatoes have stiffened while on the warm or low setting.

Slow Cooker Brown-Sugared Baby Carrots

Originally posted on [Real Mom Kitchen](#).



- 1 bag (32 oz) ready-to-eat baby carrots
- 1/2 tsp. salt
- 1/2 cup packed brown sugar
- 2 Tbsp. butter, chopped into small pieces
- 1 Tbsp. fresh chopped parsley

1. Spray a 3 1/2 to 4 quart slow cooker with cooking spray. Put carrot in slow cooker. Sprinkle with salt, brown sugar, and butter.
2. Cover and cook on high (stirring every hour) for 3-4 hours until tender.
3. Spoon into serving bowl and spoon any sauce remaining over the carrots. Season with addition butter, salt, or pepper if desired. Sprinkle with parsley to serve.

Holiday Cranberry Salad

Originally posted on [Unsophisticook](#)™.



Even if you hate cranberries, give this cranberry salad a shot. Truthfully, it's more like a dessert, but we always eat it as a side with our Thanksgiving meal.

- 2 small packages raspberry Jell-O
- 1.5 cups boiling water
- 1 20-oz. can crushed pineapple
- 1 can whole cranberry sauce
- 3/4 cup cranberry juice
- 1 cup pecans, chopped
- 1 8-oz. package cream cheese, softened
- 1/2 cup sugar
- 1 cup sour cream

1. Dissolve Jell-O in boiling water.
2. Add crushed pineapple (juice and all), cranberry sauce, liquid mixture, cranberry juice and pecans, reserving some pecans to sprinkle on top. Mix it all together well.
3. Mix well. Pour into a 9"x12" glass dish and refrigerate until firm.
4. Cream together cream cheese, sugar and sour cream until smooth.
5. When the first mixture is firm, spread the creamed ingredients on top.
6. Sprinkle chopped pecans on top.

Pumpkin Gingerbread Trifle

Originally posted on [Hoosier Homemade](#).



I am a BIG fan of Trifles, they are quick and easy, don't cost a lot to make, you can make them ahead and oh! we can't forget! they look impressive too!

- 1 box Gingerbread Cake Mix and the ingredients to make it (egg and water)
- 4 cups cold milk
- 2 boxes (small) butterscotch pudding (instant or cooked)
- 1 can (15 oz) pumpkin (not pumpkin pie filling)
- 1 teaspoon cinnamon
- 1/4 teaspoon each of ground ginger, nutmeg and allspice (I used Pumpkin Pie Spice instead, about 1 teaspoon)
- 1-2 containers of Cool Whip (depending on how much you add)

1. Bake the Gingerbread cake according to the directions on the box and cool completely.

2. Mix milk and pudding according to the directions on the box and place in fridge for 5 minutes. Stir in pumpkin and spices.

3. In a large trifle bowl, beginning with the cake, break off small pieces of the cake and line the bottom of the bowl. Then add the pumpkin mixture, followed by a layer of Cool Whip. Repeat layers.

4. Top with Cool Whip and sprinkle with cake crumbs or add a Vanilla Wafer or Gingersnap cookie for decoration.

Contributors

:: Shaina Olmanson, [Food For My Family](#)

Shaina Olmanson is the food writer, home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#). Shaina can usually be found in one of three places: cooking, at the computer or behind the camera. More often than not, these three things occur in the kitchen simultaneously with her four children hanging from her apron strings as she teaches them to cook and the importance of eating locally, seasonally, organically, deliciously and together.

:: Aimée Wimbush-Bourque, [Simple Bites](#)

Cooking has always been Aimée Wimbush-Bourque's preferred recreational activity, creative outlet, and source of relaxation. After nearly ten years in the professional cooking industry, she went from restaurant to RSS by trading her tongs and clogs for cookie cutters and a laptop, serving as editor at the food blog [Simple Bites](#).

:: Tiffany King, [Eat At Home](#)

Tiffany helps families put dinner on the table each night by sharing easy and quick recipes on her blog, [Eat at Home](#). She also has over a year's worth of weekly menus with complete grocery lists and printable recipes - all for free!

:: Laura Powell, [Real Mom Kitchen](#)

I am a mom of 3, two handsome boys and one beautiful girl along with my hubby. I have had a love of cooking since I was a young girl. I have a file of my favorite tried and true recipes. However, I am always willing to try new recipes with the hope of adding them to my tried and true file. I am in the process of writing a cookbook to help "keep things real in the kitchen". I love taking photos of my food and my talented hubby is the fabulous photo shop editor who helps make all my pictures look their best.

:: Tara Kuczykowski, [Unsophisticook](#)

Tara Kuczykowski is a married mom of three boys and two girls, ages 2 to 8 years. For the past two-and-a-half years, Tara has been helping families stretch their budgets at the popular money-saving blog, [Deal Seeking Mom](#), and she's now sharing her tips, tricks, recipes and more at [Unsophisticook](#), where she's "keeping it real in the kitchen!"

:: Liz Latham, [Hoosier Homemade](#)

Liz from [Hoosier Homemade](#) is a SAHM of 3 teenage boys, that keep me running with their sports and school activities and wife to Doug for 20+ years. Along with over [60 Cupcake](#) designs, Hoosier Homemade is full of [baked goods](#), [Budget Friendly Meals](#), and [decorating tips and tricks](#), all to help you "Make Your House a Home." Most of the time you can find me on [Twitter](#) or [Facebook](#), if I'm not there, I'm probably hosting a party on my other blog, [It's A Blog Party](#).