

# Rawle Murdy's Thanksgiving

**Digital Recipe Book**

2021

# Recipe:

## Southwest Quinoa Salad

From John

### Difficulty



### Preparation time



### Cooking time



### Equipment



3 Qt. pot  
Knife + cutting board  
Large mixing bowl  
Measuring cups/spoons

### INGREDIENTS

#### Salad

3 cups cooked quinoa  
1 avocado diced  
2 small tomatoes diced  
1 can (15oz) black beans drained & rinsed  
1 cup cooked corn  
1 jalapeno pepper - seeded and minced  
1 ½ cup diced cucumber  
¼ cup finely chopped red onion  
½ cup feta cheese crumbled  
½ cup cilantro chopped

#### Dressing

½ cup vegetable oil  
3 Tbsp lime juice  
2 tsp sugar  
2 tsp cumin  
½ tsp garlic powder  
1 tsp red wine vinegar  
¼ tsp salt  
½ tsp pepper

### DIRECTIONS

Cut and mix up all the stuff on the left  
Mix up all the stuff on the right  
Pour the stuff on the right over the stuff on the left  
Stir together



Not really a traditional Thanksgiving dish. Just want to see if any new homeowners becoming their parents know how to pronounce “Quinoa.”

# Recipe:

## Churro Cookies From Brady

Difficulty



Preparation time



Cooking time



Equipment



Oven 330

Cookie Sheet

Large Mixing Bowl

### INGREDIENTS

12 tsp Salted Butter  
1 cup Dark Brown Sugar  
½ cup Granulated Sugar  
2 large Eggs  
1 tbsp Pure Vanilla Extract  
2 cups All Purpose Flour  
1 tsp Baking Soda  
¾ tsp Kosher Salt  
2 cups White Choc. Chips  
- CHURRO TOPPING -  
½ cup Sugar  
1 tsp Ground Cinnamon

### DIRECTIONS

Brown Butter in saucepan over medium heat. Once Brownd, pour into heat proof bowl and cool for 30 min. Preheat Oven to 330 and line baking sheet with parchment paper. Stir in brown sugar, gran. Sugar with brown butter until combined. Stir in flower, baking soda and salt until dough forms, then add white choc. Chips. Prepare cinnamon sugar mix in separate bowl. Scoop dough to desired size, and roll in the cinnamon sugar mix. Place on baking sheet, and bake for 10-12 min. For extra magic - sprinkle with more cinnamon sugar mix when cookies are still warm.



# Recipe: Sweet Potato Souffle

From Genna

Difficulty



Preparation time



Cooking time



Equipment



Large pot (to boil potatoes)

Quart-size baking dish

## INGREDIENTS

- 3 c. mashed sweet potatoes
- ½ stick butter
- ½ c. sugar
- ½ c. milk
- ½ tsp salt
- 1 tsp vanilla
- 2 eggs

## DIRECTIONS

Melt butter and mix with potatoes. Add sugar, salt, flavoring, and milk. Beat eggs and add to potatoes. Pour into greased dish and cover with topping.

### TOPPING:

- 1 c. brown sugar, ½ c. flour, 1 c. chopped pecans, ½ stick butter
- Mix sugar and flour. Pour over souffle. Melt butter and pour over top.
- Cover with pecans.
- Bake at 350 degrees for 30 minutes.



This recipe has been used for Thanksgiving in my family for years. I've altered it to not be quite as sweet as other sweet potato casseroles, and I believe it solidly puts the marshmallow vs. nut topping debate to rest. (The delish topping here clearly takes the casserole.) Enjoy!

# Recipe: Marinated Cheese Tray From Morgan

Difficulty



Preparation time



Cooking time



Equipment



Shallow baking dish

## INGREDIENTS

- 1 packet Italian dressing mix
- 1/2 c. of vegetable oil
- 1/2 c. white vinegar
- 2 tablespoons minced green onion
- 2 tablespoons water
- 1 1/2 teaspoons sugar
- 1 block Monterey Jack cheese, chilled
- 1 block Cheddar cheese, chilled
- 1 package cream cheese, chilled
- 1 jar chopped pimiento, drained
- Assorted crackers

## DIRECTIONS

Whisk together first 6 ingredients. Set aside.

Cut Monterey Jack cheese in half lengthwise. Cut each half crosswise into 1/4-inch-thick slices. Repeat with Cheddar cheese and cream cheese.

Arrange cheese in 4 rows in a shallow 2-qt. baking dish, alternating Monterey Jack cheese, Cheddar cheese, and cream cheese. Pour marinade over cheese. Cover and chill at least 8 hours.

Drain marinade; arrange cheese on a platter in rows. Top with pimiento, and serve with assorted crackers.



My mom and I make this  
appetizer for our family  
Holiday party every year.  
Always a hit!

# Recipe: Haystack Cookies

From Rachel C.

Difficulty



Preparation time



Cooking time



Equipment



Two bowls

Parchment paper

## INGREDIENTS

- 1 c. butterscotch chips
- ½ c. creamy peanut butter
- 1 c. salted peanuts
- 5 oz. chow mein noodles

## DIRECTIONS

- 1.) In a microwave safe bowl, combine butterscotch chips and peanut butter. In increments of 30 seconds, heat until melted making sure to mix as you go. The mixture should be smooth.
- 2.) Combine peanuts and chow mein noodles in a large bowl and pour the melted butterscotch and peanut butter mixture on top. Gently stir until everything is coated.
- 3.) Using a spoon, scoop up the mixture and plop it onto parchment paper to cool. They'll resemble little haystacks.
- 4.) Enjoy!

*These cookies can be stored up to one week in an airtight container. For an extra fun twist, you can also add chocolate chips to the butterscotch and peanut butter mixture.*



I grew up making these cookies with my siblings and grandma. They've always been a favorite and never last long in our household!

# Recipe:

## French Silk Pie From Anna

Difficulty



Preparation time



Cooking time



Equipment



9 inch pie pan  
Medium saucepan  
Electric mixer (can  
make without!)  
Measuring cups

### INGREDIENTS

1	(15oz)	pkg.	Pie	crust
¼		cup		sugar
3		tbl		cornstarch
1	½		cup	milk
1	(6oz	pkg)	semisweet	chocolate
1	tsp		vanilla	chips
2	cups		whipping	extract
1	tbl		powdered sugar	cream

### DIRECTIONS

Heat oven to 450. Prepare crust according to package directions. Cool completely.

In medium saucepan, combine sugar & cornstarch. Blend well. Gradually add milk and cook over medium heat until mixture boils. Stirring constantly. Reserve 1 tablespoon of chips for topping. Add remaining chips and vanilla to milk mixture, stirring until melted and smooth. Pour into small bowl and cover with plastic wrap. Cool to room temp. In large bowl, beat cream and powdered sugar until soft peaks form. Reserve 2 ½ cups for topping.

Beat cooled chocolate mixture at medium speed until light and fluffy - about one minute. Fold chocolate mixture into whipped cream. Spoon evenly into cooled pie crust. Top with reserved whipped cream and chocolate chips. Refrigerate 2 - 3 hours before serving.



My mom always made this pie at Thanksgiving special for my Dad because he didn't like pumpkin pie. I thought that was always so thoughtful and special. I make it now because who doesn't love chocolate pie?!

# Recipe Baked Honey Mustard Chicken Thighs with Kale

## Difficulty



## Preparation time



## Cooking time



## Equipment



- Large oven safe pan
- Medium/large pot
- Strainer

## INGREDIENTS

- 4-6 Bone In, Skin on Chicken Thighs
- 1-2 Bunches of Kale (stems removed)
- 2 Tbsp butter
- ½ cup green onions
- 4 garlic cloves
- 2 Tbsp flour
- 1 cup half and half
- 2 sprigs rosemary
- 2 bay leaves
- Salt and pepper
- ½ cup honey
- 3 tbsp Dijon mustard
- 2 Tbsp lemon juice/slices of fresh lemon

## DIRECTIONS

- Preheat the oven to 350 degrees
- Dry chicken thighs by patting them down with a paper towel. Season both sides with salt and pepper
- Heat butter in a large, oven safe pan over medium-high heat. When hot, add the chicken in a single layer and cook for about 3-4 on each side until light golden brown. Remove to a plate
- Reduce heat to medium and add green onions. Cook for about 2-3 minutes, stirring constantly, and then add the garlic. When garlic is fragrant, sprinkle in the flour and cook for an additional minute, stirring occasionally.
- In a small bowl, whisk together the honey, mustard, and lemon juice. Add to the pan, mixing in with the half and half, rosemary, and bay leaves. Bring to a quick simmer and let the mixture thicken
- Add the chicken back to the pan, skin side up. Bake, uncovered, for 40-45 minutes
- Bring a pot of water to a boil, then add the kale. Blanch for about 3 minutes, until the kale changes color. Remove from heat and strain the kale from the pot
- Serve the kale alongside the chicken thigh with plenty of the sauce. Enjoy!



There was a very memorable Thanksgiving I had growing up when the turkey didn't quite make it (it sadly lost a valiant attempt to not be burned). Luckily, my mom had this recipe ready to go as an emergency back up! Tastes great with traditional Thanksgiving sides, too.

# Recipe: Banana Pudding

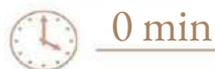
Difficulty



Preparation time



Cooking time



Equipment



Large bowl

Hand mixer (not necessary!)

9x13 dish

## INGREDIENTS

- 4-5 large bananas
- 1 large box instant vanilla pudding mix
- Milk (for pudding mix)
- 1 8 oz. package of cream cheese (or a little more, see note)
- 1 can sweetened condensed milk
- 1 box Nilla wafers
- 1 large container of cool whip

## DIRECTIONS

In a large bowl, mix pudding mix, milk, sweetened condensed milk, cream cheese, and half of the cool whip on low/medium speed until thick and creamy.

Line a 9x13 dish with Nilla wafers.

Layer pudding over wafers, bananas over pudding, wafers over bananas, pudding over wafers . . .

The last layer should be cool whip.

Sprinkle crushed up Nilla wafers over the cool whip.

Say “Voila!” (Must do this in order for it to be finished and delicious!)



This recipe has been in my family for years. When I make it, I always add extra cream cheese and don't mix it in as much because I like some chunks in the finished product. :)

# Recipe:

## Tomato Bacon Cups From Jude's Grandma

Difficulty



Preparation time



Cooking time



Equipment



Mixing bowl

Mini muffin pan

Oven

Electricity

Willpower

### INGREDIENTS

- 1 small tomato, finely chopped
- 1/2 cup mayonnaise
- 1/2 cup real bacon bits
- 1/2 cup shredded Swiss cheese
- 1 small onion, finely chopped
- 1 teaspoon dried basil
- 1 tube (12 ounces) refrigerated buttermilk biscuits
- Lots of love

### DIRECTIONS

In a large bowl, combine the tomato, mayonnaise, bacon, cheese, onion and basil; set aside. Split each biscuit into three layers; press each layer into an ungreased miniature muffin cup.

Spoon tomato mixture into cups. Bake at 450° for 8-10 minutes or until golden brown. Serve warm.

Proceed to stuff face with said tomato bacon cups.



# Recipe:

## Roasted Butternut Squash with Goat Cheese & Pomegranates From Ali

Difficulty ●

① ② ③ ④ ⑤

Preparation time

 15 min

Cooking time

 40 min

Equipment



Serving Bowl

Baking Sheets

## INGREDIENTS

butternut squash	lemon juice
goat cheese	balsamic vinegar
pomegranates	garlic powder
fresh rosemary	salt and pepper

## DIRECTIONS

### For the Butternut Squash

10 heaping cups chopped butternut squash (1 large/1360 grams)  
1/2 teaspoon garlic powder  
1 tablespoon coconut oil (melted)  
1/2 heaping cup pomegranate arils  
2 ounces goat cheese, crumbled (about 1/2 cup)  
salt and pepper, to taste

### Dressing

2 tablespoons lemon juice (about 1 lemon)  
1 tablespoon balsamic vinegar  
2 tablespoons fresh rosemary, roughly chopped  
salt and pepper, to taste

### Instructions

Preheat oven to 375 degrees Fahrenheit and line 1-2 baking sheets with parchment paper.

Toss the butternut squash with coconut oil, garlic powder, salt, and pepper and mix well to combine.

Spread out evenly on the baking sheets and bake for 30-40 minutes or until fork-tender, stirring once around 20 minutes.

While the squash bakes, make the dressing by whisking together the lemon juice, balsamic, rosemary, and salt and pepper.

Once squash is done, transfer to a baking dish or serving bowl. Stir in the dressing until combined. Add pomegranates and goat cheese and mix carefully to combine. Serve immediately and enjoy!



Because who doesn't  
love goat cheese!?

# Recipe:

## Spanakopita From Rachel A.

### Difficulty



### Preparation time



### Cooking time



### Equipment



- 13 x 9 baking pan
- pot
- cooking brush

## INGREDIENTS

- |  |                               |
|--|-------------------------------|
| 1 lb phyllo dough                                  | 1 tbsp oregano                |
| 4 packages frozen chopped spinach (thaw and drain) | ½ tsp pepper                  |
| 2 bunches of scallions                             | ½ cup vegetable oil           |
| 2 medium sized onions                              | ¼ cup no salt butter          |
| 1 cup fresh parsley (chopped)                      | 2 tbsp Flour                  |
| 1 cup fresh mint (chopped)                         | 2 eggs (beaten)               |
| ½ tsp garlic powder                                | 1 lb cottage cheese           |
| 1 tsp salt   | 1 lb feta cheese              |
|  | ½ lb unsalted butter (melted) |

## DIRECTIONS

### Spinach Filling:

- Melt ¼ cup butter and add the oil. Simmer the scallions, onions, parsley, mint, garlic powder, salt, oregano, and pepper on a low heat for ~5 minutes. Keep stirring often. Add the chopped and drained spinach. Simmer for 2-3 minutes. Remove from the heat and sprinkle the flour all over the mixture and stir. Let cool ~ 20 minutes.
- Mix the eggs, cottage cheese and feta cheese well. Stir into the spinach mixture.

### Assemble:

- Spread the phyllo sheets in baking pan. Spread a thin layer of melted butter on the bottom of the pan. Then as you layer each sheet spread with a bit of melted butter. Use about ½ of the phyllo. Now add the spinach and cheese mixture. Next, cover with the remaining phyllo dough - be sure to layer each sheet and put a thin layer of butter on each sheet as you layer them.
- Cut the phyllo into squares. Bake in a 350 oven for 45 minutes or until the phyllo is golden brown.



My dad's side of the family is from the Peloponnese, so holidays always mean lots of Greek food! Don't let the ingredient list scare you -- this recipe is super easy and great for getting kids involved in the holiday cooking!

# Recipe:

## Roasted Red Pepper Hummus

Difficulty



Preparation time



Cooking time



Equipment



Food processor

### INGREDIENTS

- 1 (29 oz.) can chickpeas, drained (3 cups)
- ½ cup freshly squeezed lemon juice (3 lemons)
- ½ cup sesame tahini
- 2 Tbsp chopped garlic (6 cloves)
- 1 ½ tsp Sriracha
- 2 roasted red bell peppers
- Salt and pepper
- Good olive oil

### DIRECTIONS

Place chickpeas, lemon juice, tahini, garlic, Sriracha, roast red peppers, 1 tsp salt and 1 tsp pepper in the bowl of a food processor fitted with the steel blade. Process until the mixture is coarsely pureed. Taste for seasonings and drizzle with olive oil. Serve cold or at room temperature.

Make 3 ½ cups



From Tina

# Recipe: *Blue Cheese Bites*

From Daria

Difficulty



Preparation time



Cooking time



Equipment



9-inch glass pie plate

## INGREDIENTS

- ½ cup (1 stick) salted butter
- 1 (12 ounce) can flaky biscuit dough
- 4 ounces crumbled blue cheese
- Fresh parsley or thyme leaves roughly chopped

## DIRECTIONS

1. Preheat the oven to 375.
2. Place the butter in a 9-inch glass pie plate and microwave to melt.
3. Separate the dough into individual biscuits and cut each into quarters. Place the pieces in the pie plate and toss to coat with butter. Sprinkle the blue cheese evenly over the dough.
4. Bake until the top is lightly browned and bubbly, 15 to 20 min. Top with fresh parsley or thyme, if desired, and serve.

Notes:

For this recipe it's recommended to use 4-ounce package of pre-crumbled blue cheese (less stinky). Alternatively, you can use feta.



The stinkier the better.

# Recipe:

## Orange-Cranberry Relish

Difficulty



Preparation time



Cooking time



Equipment



Food Processor

### INGREDIENTS

- 1 bag whole cranberries
- 1 whole orange, peel included
- ½ cup pecans
- ⅓ cup light honey

### DIRECTIONS

1. Wash orange and cranberries. Without removing the peel, cut orange into segments
2. Put everything in the food processor and blend until you've got a uniform, finely chopped mix.
3. Chill until ready to serve.

From Ben



This cranberry garnish is a fixture of my Thanksgiving with my maternal grandmother.

Excellent on sandwiches too!

# Recipe:

## Cast Iron Charred Corn

Difficulty



① ② ③ ④ ⑤

Preparation time



30 min

Cooking time



30 min

Equipment



Cast Iron Skillet

Sauce Pan

Knife

### INGREDIENTS

6 to 8 Corn on the cob    ½ Diced Vidalia Onion    Diced Bacon

1 TBLS Unsalted Butter    ½ Cup Cream    Salt & Pepper

Optional:    Diced Jalapeno    Paprika    Cayenne

### DIRECTIONS

Remove corn from cob, don't cut too deep. Once removed take a spoon and run it along the cob to extract the corn pulp (set aside).

Put corn in cast iron over medium heat and gently char for about 5 min. Add diced bacon and stir occasionally until bacon is cooked. Set to low and leave it.

In sauce pan add butter and melt over medium, add onion and jalapeno and cook for 5-7 minutes until translucent.

Combine pulp & cream mix with corn/bacon. Simmer until thick. Season to taste. Feel free to add other seasonings. Garnish with herbs/bacon.



It's just really good.