



Thanksgiving Countdown

...Pumpkin Cheesecake with Sour Cream Topping...

CRUST:

- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted

FILLING:

- 3 pkg. (8 oz. each) cream cheese, softened
- 1 cup packed brown sugar
- 1 can (15 oz.) solid-pack pumpkin
- 1 can (5 oz.) evaporated milk
- 2 tablespoons cornstarch
- 1-1/4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 large eggs, lightly beaten

SOUR CREAM LAYER:

- 2 cups (16 oz.) sour cream
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- Additional ground cinnamon

OPTIONAL TOPPINGS:

- Caramel sundae syrup
 - Chocolate syrup
 - Whipped cream
 - Chocolate curls
 - Ground cinnamon
- Directions



1. In a small bowl, combine crumbs and sugar; stir in butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. spring form pan. Bake at 350° for 5-7 min. or until set. Cool for 10 min.
2. In a large bowl, beat cream cheese and brown sugar until smooth. Beat in pumpkin, milk, cornstarch, cinnamon and nutmeg. Add eggs; beat on low speed just until combined. Pour into crust.
3. Place pan on a baking sheet. Bake at 350° for 55-60 min. or until center is almost set.
4. In a small bowl, combine sour cream, sugar and vanilla; spread over filling. Bake 5 min. longer. Cool on a wire rack for 10 min. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight.
5. Remove sides of pan. Let stand at room temperature 30 min. before slicing. Serve with toppings. Yield: 12-14 servings.
<http://www.tasteofhome.com/recipes/pumpkin-cheesecake-with-sour-cream-topping>

PARMESAN CRUMB COATED BRUSSELS SPROUTS



- 1 1/2 pounds Brussels sprouts, trimmed, halved through the stem end
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic, thinly sliced
- 1/2 teaspoon coarse salt
- 1 cup grated Parmesan cheese
- 1/2 cup panko breadcrumbs
- 2 tablespoons unsalted butter, cut into bits

DIRECTIONS

- Preheat the oven to 400°.
- Cook the Brussels sprouts in a large pot of boiling salted water until softened but not falling apart, about 5 min. (Timing will vary depending upon the size of the Brussels sprouts.) Drain well.
- Place the oil and garlic in a 9- by 13-inch baking pan and roast until fragrant, about 5 min. Add the Brussels sprouts and salt and toss to coat. Toss together the Parmesan, and breadcrumbs in a small bowl and scatter mixture over the Brussels sprouts. Dot with butter.
- Bake until the crumbs are golden brown and the Brussels sprouts are tender and piping hot, about 15 min.
<http://www.cookingchanneltv.com/recipes/josh-kilmer-purcell-and-brent-ridge/parmesan-crumb-coated-brussels-sprouts.html>



Glazed Cinnamon Apples

- 6 large tart apples
- 2 tablespoons lemon juice
- 1/2 cup packed brown sugar
- 1/2 cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 6 tablespoons butter, melted
- Vanilla ice cream



Directions

1. Peel, core and cut each apple into eight wedges; transfer to a 3-qt. slow cooker. Drizzle with lemon juice. Combine the sugars, flour, cinnamon and nutmeg; sprinkle over apples. Drizzle with butter.
2. Cover and cook on low for 3-4 hours or until apples are tender.
3. Serve in dessert dishes with ice cream. Yield: 7 servings.

<http://www.tasteofhome.com/recipes/glazed-cinnamon-apples>



STUFFED SQUASH



- 4 small acorn squash, 1 to 1 1/4 pounds each
- 2 tablespoons unsalted butter, cut into 4 pieces
- 1/2 pound ground pork
- 1 tablespoon olive oil
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 cup chopped carrot
- 1/2 cup white wine
- 1 1/2 cups cooked rice
- 1 (10-ounce) package frozen spinach, completely thawed, drained and chopped
- 1/2 cup toasted pine nuts
- 1 1/2 teaspoons dried oregano
- Generous pinch kosher salt
- Freshly ground black pepper

DIRECTIONS

- Preheat the oven to 400 degrees F.
- Cut 1-inch off the top of each acorn squash and scoop out the seeds. If necessary in order for the squash to sit upright, cut off a small portion of the bottom. Put 1 of the 4 pieces of butter in the cavity of each squash. Set squash on a sheet pan lined with parchment paper. Set aside.
- In a large sauté pan over medium heat, brown the ground pork until no longer pink. Remove the meat from the pan, add the olive oil and sauté the onion, celery, and carrot until they begin to soften, approximately 7 to 10 min. Deglaze pan with the white wine.
- Return pork to the pan along with the cooked rice, spinach, pine nuts, oregano and salt and pepper, to taste. Stirring constantly, heat mixture thoroughly, approximately 2 to 3 min. Remove from the heat. Divide the mixture evenly among the squash, top each squash with its lid and bake for 1 hour or until the squash is tender. Serve immediately.

[HTTP://WWW.COOKINGCHANNELTV.COM/RECIPES/AL-TON-BROWN/STUFFED-SQUASH.HTML](http://www.cookingchanneltv.com/recipes/AL-TON-BROWN/STUFFED-SQUASH.HTML)

Creamy Make-Ahead Mashed Potatoes

- 3 lb. potatoes (about 9 medium), peeled and cubed
- 6 bacon strips, chopped
- 1 package (8 oz.) cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup butter, cubed
- 1/4 cup 2% milk
- 1-1/2 teaspoons onion powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon pepper
- 1 cup (4 oz.) shredded cheddar cheese
- 3 green onions, chopped



Directions

1. Place potatoes in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 10-15 min. or until tender.
2. Meanwhile, in a skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain.
3. Drain potatoes; return to pan. Mash potatoes, gradually adding cream cheese, sour cream and butter. Stir in milk and seasonings. Transfer to a greased 13x9-in. baking dish; sprinkle with cheese, green onions and bacon. Refrigerate, covered, up to 1 day.
4. Preheat oven to 350°. Remove potatoes from refrigerator and let stand while oven heats. Bake, uncovered, 40-50 min. or until heated through. Yield: 10 servings.
<http://www.tasteofhome.com/recipes/creamy-make-ahead-mashed-potatoes>

SWEET POTATO



SALAD

SALAD:

- 1 1/2 pounds sweet potatoes, peeled
- 4 red beets, peeled
- 4 Bosc pears, peeled
- Olive oil, for drizzling
- 2 tbsp. fresh sage leaves, chopped
- 2 tbsp. fresh tarragon leaves, chopped
- Kosher salt and freshly cracked black pepper

SHERRY VINAIGRETTE:

- 1/4 cup sherry vinegar
- 1 tablespoon minced shallot
- 1/2 teaspoon Dijon mustard
- 1/4 cup extra-virgin olive oil
- Kosher salt and cracked black pepper

1. Preheat the oven to 375°. Line 2 sheet trays with parchment paper or foil.
2. For the salad: Dice the sweet potatoes, beets and pears into similar size small cubes. Spread the sweet potatoes and pears evenly over one sheet tray and place the beets on the other sheet tray. Drizzle both sheet trays with olive oil and evenly sprinkle the sage and tarragon. Toss to coat season generously with salt and pepper. Roast until vegetables are soft, 30 to 40 min.
3. For the sherry vinaigrette: In a small mixing bowl, combine sherry vinegar, shallots and mustard, and stir to combine. Slowly whisk



in olive oil until emulsified. Season with salt and pepper.

4. Remove vegetables from the oven and drizzle with sherry vinaigrette just before serving.

<http://www.cookingchanneltv.com/recipes/kelsey-nixon/sweet-potato-salad.html>