

Southern Sweet Potatoes

Serves 8

1 ½ cups mashed sweet potato
½ cup brown sugar
1 teaspoon cinnamon
1 teaspoon ground ginger
¼ teaspoon salt
2 well beaten eggs
1 cup heavy cream
1 store bought savory crust

Topping Mix

¼ cup butter
½ cup brown sugar
1/3 chopped pecans if desired

Wash the sweet potatoes and rub them with vegetable oil then place them on a cookie sheet roasting them in the oven at 350 degrees for 45 minutes or until fork tender. Remove the sweet potatoes from the oven and let them cool 5-10 minutes. Once the sweet potatoes are cooled peel them and mash them in a large mixing bowl. Mix the brown sugar, cinnamon, ground ginger, salt, eggs, and cream together in the bowl. Place these ingredients in an 8 inch pie crust. To make the topping melt the butter in a small pot stirring in the brown sugar and if desired pecans. Once the topping is complete pour it over the sweet potatoes and place in the oven at 350 degrees for 30 minutes.

Midwest Cobbler

Serves 10

5 ½ pounds Fuji Apples
1 cup granulated Sugar
Pears (optional)

Topping

1 cup sugar
2 cup flour
1/8 teaspoon salt
1 ½ sticks of butter
¼ teaspoon ground cinnamon
½ teaspoon freshly ground nutmeg
1 teaspoon grated lemon zest
1 large egg
1 egg yolk
1 teaspoon vanilla

Preheat the oven to 350 degrees. Butter and flour a 9x13 inch pan, this is done by buttering along the edges of a pan along with the bottom. Once the pan is buttered sprinkle flour inside the pan and move the pan around in a circle to make sure the flour is able to reach all sides of the pan. Peel and core all the apples, cut the apples in 1 quarter inch by 1 quarter inch dices, make sure you cut the apples to the same size so they cook evenly.

Combine apples with one cup of sugar in a large bowl and set aside. In another bowl mix the topping by combining 1 cup of sugar, flour, and salt, make sure to set aside ½ cup of this mixture to dust the apples with. In the bowl with the sugar, flour, and salt cut-in the butter in small pieces using a fork. Once the apples are brushed with the mixture drain them and mix the liquid from the apples into the bowl. Add the cinnamon, nutmeg, lemon zest, eggs, and vanilla. Take the apples and place them in a baking pan and pour the topping over the apples breaking it into pieces.

Bake for 35 to 45 minutes or until juices are bubbling and the topping is light golden brown. Let the cobbler rest for 10-15 minutes before serving.

Cranberry Orange Salsa
Serves 10

1 cup sugar
1 cup water
12 ounces of fresh or frozen cranberries
2 orange:
1 tablespoon of orange zest
Juice of an orange

Combine sugar and water in a saucepan and bring to a boil. Add cranberries, juice of an orange and orange zest and bring back to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally. Remove from heat, cool, cover and refrigerate until ready to serve. Garnish with orange zest before serving.

Berghoff Traditional stuffing
Serves 10

2 bags of onion and sage stuffing
2 cups of chopped celery
2 cups of chopped onion
1 stick of butter
2 cups of chicken broth
1 sausage (12 ounces a pound)

In a 10 inch sauté pan brown the sausage, once the sausage is brown drain the fat and set aside. In a pot melt the stick of butter, once the butter is melted pour into a mixing bowl with 2 bags of seasoned stuffing, celery, onions, sausage, along with 2 cups of chicken broth and mix everything together. Pour the stuffing in a 9 x13 inch pan and cover it and cook for 40 minutes at 350 degrees. If you desire your stuffing crunchy uncover the pan half way.

Thyme Roast Turkey

15 pound turkey feeds 10 people

15 pound turkey

1/3 olive oil

2 tablespoons dry thyme

2 tablespoons dry sage

1 tablespoon kosher salt

2 tablespoons minced garlic

1 sliced apple

Remove from the package and read the weight on the package to know the pounds. Wash with cold water and pull out the neck and the giblets, when getting ready to place the bird in a pan remember, pan size depends on bird size.

Slice up an apple and put it in the turkey's cavity this adds moisture. Mix olive oil, dry thyme, dry sage, kosher salt, and minced garlic together then rub on the turkey. Try to rub the turkey the night before to let the seasoning soak in. Once rubbed cover and place in the fridge.

Preheat the oven to 300-350 degrees leave turkey uncovered to be golden brown and cook for about 3 hours or till the turkey's internal temperature is 150 degrees and the leg and thigh are 165 degrees.

Green Beans

Serves 10

2 pounds Green Beans

1 tablespoon butter

1 teaspoon lemon juice (optional)

1 teaspoon of lemon zest (optional)

Salt and pepper to taste

Depending how you like your green beans you can either cut the ends off or you could cut the green beans in half. Steam the green beans for 2 -3 minutes. If you like add butter, lemon, bit of salt and pepper to taste.