

Holiday Recipes from the Rescue Mission



Pumpkin Butter

INGREDIENTS

- 2 pounds peeled, seeded, and diced pumpkin (substitute canned if needed)
- 1/4 cup raw (turbinado) sugar
- 1/4 cup brown sugar
- Pinch of salt

DIRECTIONS:

1. Combine pumpkin, sugar, brown sugar, and salt; bring to a simmer. (If using fresh pumpkin, stir until it's tender, about 20 to 30 minutes.)
2. Continue simmering for about 20 minutes until the mixture starts to thicken.
3. Remove from heat and transfer to a blender; blend until smooth.
4. Return mixture to pot and heat for 10 minutes on low until it reaches desired thickness.
5. Remove, cool, and serve.

Sweet variation: Add 1/2 pound of peeled and diced Granny Smith apples, 3/4 cup apple juice, 1 1/2 teaspoons ground cinnamon, and 1/2 teaspoon ground ginger. Great on toast!

Savory Variation: Add 1 teaspoon ground cardamom, 1/2 teaspoon ground clove, and 1/2 teaspoon ground allspice. Great with meat such as pork.

(Original recipe from marthastewart.com)

Holiday Recipes from the Rescue Mission



Simple is Best Stuffing

INGREDIENTS

- 3/4 cup (1 1/2 sticks) unsalted butter plus more for baking dish
- 1 pound good-quality day-old white bread, torn into 1-inch pieces (about 10 cups)
- 2 1/2 cups chopped yellow onions
- 1 1/2 cups 1/4-inch slices celery
- 1/2 cup chopped flat-leaf parsley
- 2 tablespoons chopped fresh sage
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 1/2 cups low-sodium chicken broth, divided
- 2 large eggs

DIRECTIONS:

1. Bread: Preheat oven to 250°. Butter a 13x9x2-inch baking dish and set aside. Scatter bread in a single layer on a rimmed baking sheet. Bake, stirring occasionally, until dried out, about 1 hour. Let cool; transfer to a very large bowl.
 2. Meanwhile, melt 3/4 cup butter in a large skillet over medium-high heat; add onions and celery. Stir often until just beginning to brown, about 10 minutes. Add to bowl with bread; stir in herbs, salt, and pepper. Drizzle in 1 1/4 cups broth and toss gently. Let cool.
 3. Increase oven temperature to 350°.
 4. Whisk 1 1/4 cups broth and eggs in a small bowl. Add to bread mixture; fold gently until thoroughly combined.
 5. Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers 160°, about 40 minutes.
 6. Remove foil, then continue to bake stuffing until set and top is browned and crisp; 40–45 minutes longer.
- Tip:** Stuffing can be baked (before browning) 1 day ahead. Uncover and let cool, then cover and chill. Uncover and bake until top is browned and crisp, 50–60 minutes.

(Originally from Bon Appetite)

Holiday Recipes from the Rescue Mission



Mom's Leftover Turkey and Dumplings

INGREDIENTS:

Soup:

- 2 tablespoons canola oil
- 3 stalks celery, sliced 1/4" thick
- 3 carrots, sliced 1/4" thick
- 1 yellow onion, diced
- 6 1/2 cups unsalted chicken broth
- 2-3 cups shredded cooked turkey
- 1 1/4 teaspoon Kosher salt
- 1/2 teaspoon black pepper
- 3/4 cup cream
- 1 teaspoon fresh, minced sage
- 1 teaspoon fresh, minced parsley
- 1 teaspoon fresh, minced thyme

Dumplings:

- 2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 1 teaspoon Kosher salt
- 1 cup whole milk

DIRECTIONS:

1. Add canola oil to a large pot over medium heat. Add the celery, carrots, and onions, and stir to coat in oil. Cover the vegetables and allow to cook 8 minutes, stir occasionally.
2. Add the chicken broth, cooked turkey, salt, and pepper, and allow to come to a simmer. Reduce the heat to maintain a simmer.
3. To make the dumplings, combine flour, baking powder, and salt in a mixing bowl and whisk to combine. Pour in the milk and stir with a wooden spoon to combine. Knead gently if necessary to bring the dough together.
4. Scoop a tablespoon of dough at time into the simmering soup. Once all of the dumplings have been added, stir and cover the pot. Allow to simmer about 15 minutes, until the dumplings have cooked through.
5. Once the dumplings have finished cooking, remove from the heat, stir in the cream and fresh herbs.
Serve and enjoy

Holiday Recipes from the Rescue Mission



Honey-Wheat Yeast Rolls

INGREDIENTS:

- 1 1/2 cups whole wheat flour
- 2 to 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 package regular active dry yeast
- 1 1/4 cups water
- 1/2 cup honey
- 1/2 cup butter or margarine
- 1 egg

DIRECTIONS:

Dough

1. In large bowl, mix whole wheat flour, 1 cup of the all-purpose flour, the salt and yeast.
2. In 1-quart saucepan, heat water and 6 tablespoons each of the honey and butter until very warm (120°F to 130°F).
3. Beat warm liquid and egg into flour mixture with stand mixer on low speed until moistened, scraping bowl frequently.
4. Beat on medium speed 3 minutes, scraping bowl frequently.
5. Using bread hook, beat in remaining 1 to 1 1/2 cups all-purpose flour until soft, smooth dough forms (dough will be sticky).
6. Cover; refrigerate 8 hours or overnight.

Shape Rolls:

1. Divide dough into 12 equal pieces
2. Shape each portion into a ball, pulling edges under to make a smooth top.
3. Place on baking sheet
4. Cover with plastic wrap*; let rise in warm (80°F to 85°F) place until doubled in size (30-45 minutes)

Bake:

1. While rolls are rising, heat oven to 375°F.
 2. Uncover dough; bake 18 minutes or until golden brown. Immediately remove from pans to cooling racks.
 3. Cool 15 minutes.
 4. Meanwhile, in 1-quart saucepan, heat remaining 2 tablespoons each honey and butter until melted. Brush over warm rolls.
- (Original recipe from Betty Crocker)



Sweet Potato Soufflé

INGREDIENTS:

Sweet Potatoes:

- 3 cups cooked fresh sweet potatoes, drained
- 3 eggs
- 1 stick butter
- 1/2 cup milk
- 1/4 light brown sugar
- 1/2 cup granulated sugar
- 1/4 tsp vanilla
- 1 dash nutmeg

Topping:

- 1 cup cornflakes
- 1/2 cup light brown sugar
- 1/3 cup melted butter
- 3/4 cup chopped pecans

DIRECTIONS:

Sweet Potatoes:

1. Preheat oven to 350°. Mash sweet potatoes with a whisk or masher.
2. Combine all ingredients and mix well.
3. Pour into 9x12-inch casserole dish and bake at 350 for 25-30 mins.
4. Top with pecan topping

Topping:

1. Crush cornflakes into small pieces.
2. Add all ingredients and mix well.
3. Spoon over soufflé.
4. Return to oven for 4-5 mins until golden brown.