

Personal Benefit Financial, Rountree & Associates

Thanksgiving Recipes

From simple to not-so-simple, we think there's something here for everyone...

Corn Bread Pudding—Jill

Ingredients:

- 2 large eggs
- 1 cup sour cream
- 1 can drained whole kernel corn
- 1 can cream style corn
- 1 stick melted butter
- 1 box cornbread mix
- Paprika

Directions:

1. Combine all ingredients in a large bowl (except for the cornbread mix & paprika) and stir until mixed.
2. Slowly stir in cornbread mix just until blended.
3. Spray 13x9x2 baking dish with cooking spray.
4. Pour mixture into dish. Sprinkle with paprika.
5. Bake uncovered at 350 degrees for 40-45 minutes or until a toothpick inserted comes out clean.
6. Serve warm.

Lemon Arugula Salad with Pine Nuts—Mel

Salad:

4 cups arugula, washed
1 cup cherry tomatoes, quartered
½ cup pine nuts, toasted
½ cup shaved Parmesan cheese

Dressing:

2 T olive oil
2 T lemon juice

1 ½ t honey
1 garlic clove, minced
¼ t sea salt
⅛ t black pepper

Coconut Roasted Butternut Squash—Lynae

1 large butternut squash, peeled, seeded, and cut into 1-inch cubes
1 ½ T coconut oil
1 ½ T pure maple syrup
1 ¾ t kosher salt (less if use table salt)
½ t ground cinnamon, ¾ if prefer more cinnamon flavor
½ t ground black pepper
1 T chopped fresh rosemary

Position racks in the upper third and lower third of your oven. Preheat oven to 400°F. Generously coat two baking sheets with nonstick spray. Mix the oil, maple syrup, salt, cinnamon and pepper in a large bowl. Toss the squash cubes a bit at a time to coat, then divide between the two baking sheets. Discard any excess liquid. Spread the cubes in a single layer on the prepared baking sheets. Place the pans on the previously placed oven racks and bake for 15 minutes. Remove the pans and turn the cubes with a spatula, then return to the oven, switching the pans' positions on the racks. Continue baking until the squash is tender, about 10 to 15 additional minutes. Remove from the oven and sprinkle the rosemary over the top. Serve warm.

King's Hawaiian Rolls—Karen

Find another employee that likes to drive. In this case, **Charity**.
Give her cash and instructions.
Send her to grocery store to wait in line and purchase!

Beer Mac and Cheese—Regina

Ingredients:

- 1 pound elbow macaroni
- 2 tablespoons butter
- 2 tablespoons flour
- 2/3 cup Chocolate Shake Porter by Boulder Beer Co.

- 1 1/2 cups 2% milk
- 1/2 cup half and half
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon Dijon mustard
- 2 ounces cream cheese, cut into pieces
- 1/2 cup grated sharp cheddar

Macaroni and cheese:

1. Boil elbow macaroni in well salted water and cook until just al dente.
2. In a large saucepan over medium heat, melt butter and sprinkle in flour. Whisk together for a minute. While whisking, pour in porter, milk, half and half, salt, pepper, and mustard. Bring to a simmer and cook, whisking frequently, until it thickens slightly (several minutes).
3. Add cream cheese and 2 1/2 cups grated cheddar and stir/whisk until completely smooth. Add drained, cooked pasta and stir to combine. Add remaining cup of grated cheddar and stir until melted (this will help achieve a stringy/cheesy-pull texture). Let cook over low heat for a few minutes, stirring frequently, so that the pasta soaks up some of the cheese.

Pumpkin Bread—Sharla

Pumpkin Bread

½ cup Shortening	2 Eggs
1 ¼ cup Sugar	1 cup Pumpkin
1 2/3 cup Flour	Dash of Salt
½ cup Water	½ tsp Nutmeg
½ tsp Cloves	½ tsp Baking Powder
1 ½ tsp Cinnamon	1 tsp Soda

1 Cup Nuts if Desired

Preheat Oven to 375 degrees. Cream sugar and shortening add water, eggs and pumpkin and mix. Then gradually add rest of ingredients and mix with mixer until smooth. Bake in greased loaf pan for one hour. Check in 45 min, if getting too brown, cover with foil for last 15 minutes. Test if done with a tooth pick in the center. If not firm, continue to bake and check every 5 minutes.

Fresh and Tasty Green Bean Casserole (no mushrooms)—Bryan

Ingredients

1 lb - Fresh green beans, trimmed
1 - Small yellow onion, roughly cut
4 Tbsp- Butter
¼ Cup – Flour
3 Cups – Milk
Garlic powder
Salt and pepper
French fried onions, to taste

Directions

1. Snip the ends off the green beans and put into a pot of boiling water for 6 mins. Green beans will turn a brighter green. Once cooked, strain and place off to the side.
2. Brown the chopped onion in a large skillet and place off to the side.
3. In the same skillet melt the butter, add flour, seasoning, and slowly whisk in the milk. Bring to simmer and it will thicken up.
4. Once roux is thickened add roux, onions, and green beans to a casserole pan. Bake for 30 mins at 350 degrees.
5. Top with fried onions, bake for 5 more mins.

Village Inn Pumpkin Pie—Darline

Plan ahead, be sure to have enough cash. May need to call ahead to order during busy seasons. Look up Village Inn on mapping software. Drive to Village Inn. Buy pie. Multiple flavors available; choose according to your preference!