

“The thing I’m most thankful for right now is elastic waistbands.”

- Author Unknown

Thanksgiving is fast approaching, and that means it’s time for giving thanks with family and friends, watching football and of course, eating more food than should ever be consumed in a single day. Check the list for some of SDK’s favorite Thanksgiving recipes, and read on for fun Thanksgiving facts. (*Fun facts have not been audited and therefore may be materially misstated.)



Pilgrim Hat Cookies

(from Taylor Mackin)

- 1 C. vanilla frosting
- 7 drops yellow food coloring
- 32 miniature peanut butter cups
- 1 package (11 ½ oz.) fudge-striped cookies
- 32 pieces orange mini Chiclets gum



In a small shallow bowl, combine frosting and food coloring. Remove paper liners from peanut butter cups. Holding the bottom of a peanut butter cup, dip top of cup in yellow frosting. Position over center hole on the bottom of cookie, forming the hatband and crown. Add a buckle of Chiclets gum. Repeat with remaining cups and cookies.

Aunt Sylvia’s Cranberries

(from Sandi Marrinson per Dave Marrinson)

- 1 – 12 oz package of cranberries (3 cups)
- 1 C. sugar
- 1 C. of cran-apple juice
- 3 medium sized apples peeled and sliced thin
- ½ T. cinnamon

Cook apples first for around 10 minutes; add the berries which will pop when done. Simmer another 10-15 minutes. Let this jell and cool. This recipe freezes well. I always double or triple it, and I have used Splenda instead of sugar, and it’s just as good.

Fall Pumpkin Bread

3 c. sugar
1 c. oil
4 eggs
2/3 c. water
3 1/3 c. flour
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
2 tsp. soda
2 c. pumpkin (15 oz. can is good)



Beat eggs, add sugar, add oil. Mix dry ingredients. Add dry ingredients and water alternately to the eggs, sugar, and oil batter. (Make sure that each of them are thoroughly mixed through the batter before adding the other.) Add pumpkin and mix thoroughly once again.

Grease 3 loaf pans (8" x 4"). Pour equal amounts of batter into loaf pans. Bake 350 for 50 minutes. Check with toothpick. Let set in pans for about 5 minutes or so. Loosen sides gently with spatula and then flop out (gently) onto a wire rack to cool.

Sweet Potato Fluff

(from Wendy Harden)

½ C. butter
¾ C. sugar
¾ C. evaporated milk
2 eggs
1 large can sweet potatoes (drained)

Topping:

½ stick butter
½ C. brown sugar
1 C. cornflakes
½ C. coconut

Mix potatoes, butter, sugar, eggs and milk with mixer until smooth. Place in a 9X13 greased casserole. Topping: melt butter, add brown sugar, corn flakes and coconut. Place topping on potato mixture. Bake 25-30 minutes at 400 degrees.

Cranberry Salad

(from Wendy Harden)

- 9 oz. can crushed pineapple
- 3 oz. pkg cherry jello
- ¼ C. sugar
- 1 T. lemon juice
- 1 C. ground cranberries
- 1 small unpeeled orange, seed removed – ground
- 1 C. chopped celery
- 1 C. chopped walnuts



Drain pineapple, reserve juice and add water to make ½ C. Dissolve jello and sugar in 1 C. hot water. Add syrup and lemon juice. Chill till partially set. Add remaining ingredients. Chill overnight. Serve with a dollop of Miracle Whip.

John's Turkey Stuffing

John Lawson

- One large onion, cut up
- 3 stocks/ribs of celery, cut up
- 2 sticks of butter
- 1 teaspoon of thyme
- 2 teaspoons of sage
- Salt and pepper to taste
- Sauté until vegetables are tender



- 18 cups day-old bread
- Mix 1/3 of bread into butter mixture at a time

Stuff the bird

If you don't use it to stuff the bird, add 1 cup of chicken broth to the mixture and cook in the pan

Bake at 350 for 45 minutes to an hour

Thanksgiving Fun Facts:

- The average long-distance Thanksgiving trip is 214 miles, compared with 275 miles over the Christmas and New Year's holiday.
- Thanksgiving Day is actually the busiest travel day, even more so than the day before Thanksgiving, as most people believe.
- Americans eat roughly 535 million pounds of turkey on Thanksgiving.
- Fifty percent of Americans put the stuffing inside the turkey.
- Twenty percent of cranberries eaten are eaten on Thanksgiving.
- Thanksgiving football games began with Yale versus Princeton in 1876.