

Thanksgiving Turkey Platter

Preparation: 20 minutes

Ingredients

4-5 different types of cheese slices, cheddar, provolone, colby jack, gouda and muenster are all great options

1 salami stick

1 Bartlett pear

2 peppercorns

1 piece of salami

2 cinnamon sticks

1 large serving platter

Directions

Slice the cheese slices into quarters and place on platter in a round formation by type of cheese making it look similar to turkey feathers. Start wide and work your way to center by layering rows of cheese slices. Slices should overlap on the platter. Save one quarter of cheddar cheese for later.

Slice the salami stick into rounds and then slice the rounds in half. Place the salami slices in an oval shape at the bottom of the cheese feathers. Save one salami slice for later.

Wash and dry pear and place on top of salami to create the “body” of the turkey. If the pear won’t stay in place, try slicing a round part of the back of it to make it more stable.

Carefully push cinnamon sticks into the bottom of the pear to act as legs. Following with lightly pressing peppercorns into pear to give the turkey eyes.

Slice the remaining piece of cheddar cheese into a triangle to act as the turkey’s beak. Place below the eyes and then slice the remaining piece of salami into a teardrop like shape and place next to the nose to act as the snood.

Serve with a variety of crackers.

Healthy Candy Corn

Preparation time: 15 minutes

Yields: 6 servings

Ingredients

3 cups fresh pineapple

2 (15 ounce) cans of mandarin oranges

1 cup heavy whipping cream

3-4 tablespoons powdered sugar

1 teaspoon vanilla

6 clear glasses for serving

Directions

Core and slice the pineapple into bite sized chunks. Place pineapple at bottom of glasses filling between $\frac{1}{3}$ – $\frac{1}{2}$ of the glass.

Drain juice from mandarin orange can and discard. Layer orange slices on top of pineapple. The glass should be about $\frac{3}{4}$ full of fruit.

Combine heavy whipping cream, powdered sugar and vanilla in bowl. Using an electric beater, beat until stiff peaks form. If strapped for time, canned whipped cream or Cool Whip both work as alternatives.

Top fruit with whipped cream when serving.

Chocolate Strawberry Turkey Legs

Preparation time: 20 minutes

Yields: 20 “drumsticks”

Ingredients

20 small strawberries

20 honey wheat braided pretzel twists

3 ounces melted dipping dark chocolate

1 tablespoon of chopped nuts or sprinkles (optional)

Directions

Chop off stem from strawberries and then cut off the tip of strawberry making the tip squared.

Carefully insert the pretzels into the bottom of the strawberry. Do not press in too far, just far enough so that when you hold the pretzel up the strawberry stays secure. Set aside.

Place melting chocolate in microwave for 30 seconds. Remove and stir. If the chocolate is not melted yet, follow the same process but only for 10-15 second intervals. Stir until smooth. Do not over heat, the chocolate will burn and become unusable.

Carefully dip strawberry on pretzel into the chocolate at an angle and twirl. Place chocolate covered strawberry pretzels on wax coated paper on a large plate/pan. Set aside to let chocolate harden.

Add on a few toppings of mixed nuts or sprinkles if desired then place in refrigerator until ready to serve.

Thanksgiving Chex Mix

Preparation time: 15 minutes

Cook time: 1 hour

Yield: 20 servings

Ingredients

3 cups of Wheat Chex

3 cups pretzels

3 Cups Cheez-Its

1 cup fresh pumpkin seeds

6 tablespoons melted butter

2 ¼ teaspoons garlic powder

2 tablespoons Worcestershire sauce

1 ½ teaspoons salt

½ teaspoons onion powder

Recipe

Preheat oven to 250 degrees. Line baking sheet with wax paper.

Combine Wheat Chex, pretzels, Cheez-Its and pumpkin seeds in a large bowl. Place the melted butter in a small bowl and stir in the salt, Worcestershire sauce, garlic powder and onion powder.

Drizzle liquid butter mixture over dry ingredient bowl. Mix and toss to coat. Spread mix onto a baking sheet lined with wax paper.

Bake for 1 hour, remove and let cool.

Transfer mixture to a large bowl add in dark chocolate M & M's or dark chocolate morsels. Stir until everything is combined.

Enjoy right away, or store in airtight containers/a large ziplock bag.

Homemade Slow Cooker Apple Cider

Preparation time: 10 minutes

Cook time: 4-6 hours

Yield: 10-12 cups

Ingredients

8 apples

5 sticks Cinnamon

1 tablespoon whole cloves

1 teaspoon whole allspice

10 cups water

½ cup brown sugar

Directions

Slice apples into quarters and discard the cores.

Place sliced apples along with cinnamon sticks, whole cloves and allspice in the slow cooker. Add in water. Stir mixture.

Cook on high for 3 hours.

Mash the apples with the potato masher and add in brown sugar. Cook again for an additional 1-3 hours on low.

Strain the solids from the liquids , discard solids.

Serve warm or store in an airtight container for up to one week.

Chocolate Covered Pretzel Pumpkins

Preparation time: 10 minutes

Yield: 25 pumpkin pretzels

Ingredients

1 cup white chocolate baking pieces

3 cups mini pretzels

½ cup dark chocolate baking pieces

Orange and green food coloring

Directions

Line wax paper on the counter or on pan.

Place the white chocolate chips in a microwave safe bowl and microwave for 45 seconds. Remove from microwave, stir, and repeat in 15 second intervals until the white chocolate is smooth and melted.

Add 2 tablespoons of the melted chocolate in a separate bowl and add green food coloring. Add orange food coloring into the original bowl of melted chocolate.

Dip the pretzels into the chocolate, coat and then use a fork to take pretzel out. Place dipped pretzel on wax paper.

Add the dark chocolate chip to the top of the pretzel to act as the stem.

Dip a toothpick into the green frosting and add a little line at the tip to act as a leaf or vine.

Allow to harden. Store in a closed container.