



**April's Almond Cranberry Punch**

It sounds odd but is delicious!

- 4 cups cranberry juice
- 4 cups pineapple juice
- 1 liter ginger ale soda
- 1 1/2 cups sugar
- 1 teaspoon almond extract

In a large punch bowl, combine the juices and sugar until the sugar is dissolved. Add the almond extract. SLOWLY add the ginger ale and stir to combine. Serve cold.

**Michael's Cranberry - Orange Sauce**

- 1 12 oz. bag of fresh cranberries
- 1 cup of sugar
- 1 cup of water
- 2 teaspoons of orange zest (fresh or dried)
- 1/2 teaspoon of salt
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon of ground all-spice

Combine cranberries, sugar, water, salt and orange peel in medium saucepan. Add nutmeg and all-spice. Bring to a boil, stirring often. Reduce to med-low and simmer for about 10 minutes, stirring often, or until most of the cranberries burst. Serve warm.

**Deborah's Cran-Chipotle**

1 package of whole cranberries, one shot of tequila, 2 tablespoons of Cointreau (or orange juice), and one small can of Chipotles in adobo sauce.

Directions: boil whole cranberries in water, tequila and Cointreau in a pan, when cranberries pop, remove pan from stove, let sauce thicken, add in desired amount of adobo sauce from canned Chipotles to taste. Refrigerate for a few hours and serve.

**Cindy's Herb Stuffing**

- 1 14oz. Package *Unseasoned* Stuffing
- 12 tablespoons Butter, divided
- 1 large Onion, finely diced
- 3 tablespoons Fresh Parsley, finely minced
- 1 tablespoon Fresh Thyme, finely minced
- 1 tablespoon Fresh Sage, finely minced
- 1 teaspoon Fresh Marjoram, finely minced
- 1 clove Fresh Garlic, finely minced
- 1/2 teaspoon Coarse Kosher Salt
- 1/4 teaspoon Freshly Ground Pepper
- 2 cups Turkey Stock (homemade is best)
- 2 Eggs
- 1/2 pound Sage Sausage

Instructions

1. Preheat oven to 350.
2. Butter a 9 x 9 pan.
3. Place the Unseasoned Cubed Stuffing in a large bowl. Set Aside
4. In a large skillet over medium heat, brown sausage. Drain fat and set aside.
5. In a large skillet over medium heat melt 4 tablespoons butter, add celery and onion, cook for 10 minutes or until softened.
6. Add parsley, thyme, sage, marjoram and garlic, cook for an additional minute.
7. Pour the herb mixture and sausage over the cubed stuffing; mix to incorporate.
8. Measure the chicken stock into a 4-cup measuring cup or bowl. Mix the eggs into the chicken stock; pour over the stuffing. Combine very well.
9. Place stuffing in prepared pan.
10. Melt the remaining 8 tablespoons butter; pour evenly over stuffing.

Bake uncovered for 35-40 minutes.



### **Jack's Pumpkin Crunch**

1 29 oz. can pumpkin  
1 cup sugar  
1 12 oz. can evaporated milk  
3 eggs  
1/2 tsp salt  
1 tsp pumpkin pie spice  
1 box spice cake mix  
1/2 cup melted butter  
nuts (optional)

Preheat oven to 350\*.

Combine first 6 ingredients in large bowl and mix well.

Pour into 9 x 13 pan.

Remove 1 1/3 cups of cake mix from box which will not be used in this recipe.

Sprinkle remaining cake mix on top of pumpkin mixture.

If using, sprinkle 1/2 cup pecans or walnuts on top.

Drizzle melted butter on top.

Bake at 350 for 50 minutes.

Top with Cool Whip, if desired.

Enjoy!

### **Jack's Herbed Spinach**

10 oz. frozen chopped spinach  
1 can cream of mushroom soup  
1 cup cheddar cheese, shredded  
1/4 cup onion, grated  
1 clove garlic, finely chopped  
1 cup herb-seasoned stuffing (I use Pepperidge Farm)  
1/4 cup butter, melted

Preheat oven to 350\*

Cook spinach (I use microwave) drain and press out as much liquid as possible.

In a large bowl, combine soup, cheese, onion and garlic. Add spinach and blend well.

Pour into a greased baking dish.

Toss stuffing mix with butter and sprinkle over dish.

Bake for 30 minutes.

Serves 6.

### **Hemda's Apple Cake**

5 large apples, peeled, cored and chopped  
6 tbs brandy  
2 cups sugar  
1/2 cup oil  
2 eggs  
2 cups flour  
2 tsp baking soda  
2 tsp cinnamon  
1 tsp nutmeg  
1 tsp salt  
1/4 tsp ground cloves  
1 cup raisins  
1 cup chopped walnuts

Combine apples and brandy, mixing well and set aside. In mixing bowl combine sugar, oil and eggs, beat for several minutes. Sift all the dry ingredients together, add to mixing bowl. Continue beating until thoroughly mixed. Add apples, raisins and walnuts, mixing well. Bake in a greased 9 x 13" pan at 325 for one hour. Serve warm or cold with whipped cream.

## Magarita's Turkey Cake



Cubed pound cake could be used for the stuffing instead of sugar cubes.