

# Delicious Stress-Free Thanksgiving

## No Fail Classic Butternut Squash Soup

Are you craving a rich, silky soup but don't want to spend all day in the kitchen? This soup requires just a few steps and a total of thirty minutes of your time.

*Prep Time: 10 minutes*

*Cook Time: 20 minutes*

*Serves: 4-6*

### **Ingredients**

- 1 3-lb butternut squash, peeled and cut into chunks
- 2 tablespoons walnut oil
- ½ cup shallots, sliced
- 6 cups chicken stock
- 2 teaspoons nutmeg
- 1 teaspoon salt
- 1 teaspoon black pepper
- Fresh cream for garnish, if desired

### **Directions**

1. Add the walnut oil to a stock pan and heat over medium. Add the shallots and cook until soft and translucent, approximately 5 minutes.
2. Add the butternut squash and the chicken stock and increase the heat to medium-high. Heat until boiling, then reduce heat to low and simmer for 15 minutes or until squash is soft. Season with the nutmeg, salt and pepper.
3. In batches, ladle the soup into a blender and puree until smooth. Return the pureed soup back to the pot and stir.
4. Serve immediately in bowls garnished with a swirl of fresh cream.

# Mulled Wine Glazed Ham

This ham is rich and decadent with seasonal flavors. A couple of minutes to prepare the glaze is the only work you need to put into this holiday favorite.

*Prep Time: 10 minutes*

*Cook Time: 6 hours*

*Serves: 8*

## **Ingredients**

- 1 3 to 5-lb boneless ham
- 1 cup mulled wine or red wine
- ¼ cup red currant jelly
- 2 tablespoons honey
- 1 tablespoon fresh grated ginger
- 1 tablespoon orange zest
- 1 teaspoon cinnamon
- 1 tablespoon whole cloves
- 1 teaspoon black pepper

## **Directions**

1. Place the ham in a large slow cooker.
2. In a bowl, combine the mulled wine, red currant jelly, honey, ginger, orange zest, cinnamon, cloves, and black pepper. Mix well.
3. Pour this wine glaze over the ham and cover.
4. Cook on low heat for 6 hours, checking periodically and glazing with the sauce.

# Candied Sweet Potato Casserole

A sweet classic side dish with a rustic presentation means less prep work and cleanup for you. This dish can also be made ahead of time and reheated in the oven before serving.

*Prep Time: 10 minutes*

*Cook Time: 50 minutes*

*Serves: 6-8*

## **Ingredients**

- 6 cups sweet potatoes, peeled and cubed
- ½ cup butter, cubed
- 1 ½ cups pecans, chopped
- 1 cup white sugar
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1 teaspoon black pepper

## **Directions**

1. Preheat oven to 375°F/177°C.
2. Place the butter in a Dutch oven and melt over medium heat. Add the pecans, white sugar, brown sugar, cinnamon, and nutmeg. Cook, stirring frequently for 5 minutes, or until sugars dissolve.
3. Add the sweet potatoes and season with salt and black pepper. Toss lightly.
4. Cover and place in the oven. Bake for 45 minutes or until potatoes are tender.
5. Serve warm, directly from the Dutch oven or turn out into a serving dish.

# Slow Cooked Cranberry Meatballs

This sweet and spicy meatball recipe requires just a few minutes of your time, and then your slow cooker takes care of the rest!

*Prep Time: 15 minutes*

*Cook Time: 6 hours*

*Serves: 8*

## **Ingredients**

- 1½ lbs ground beef
- 1 cup seasoned bread crumbs
- 2 eggs
- 2 cloves garlic, crushed and minced
- 1 tablespoon fresh grated ginger
- 1 teaspoon cinnamon
- 1 teaspoon cayenne powder
- 1 teaspoon salt
- 2 cups fresh cranberries
- 1 jalapeño pepper, diced
- 1 cup water
- ½ cup orange juice
- 2 tablespoons chili garlic sauce
- 1 tablespoon soy sauce
- ¼ cup honey

## **Directions**

1. In a bowl, combine the ground beef, bread crumbs, eggs, garlic, ginger, cinnamon, cayenne, and salt. Mix well, making sure the eggs are evenly incorporated throughout.
2. Using tablespoon-sized mounds of the meat mixture, form meat balls by rolling the meat in your hands. Set aside.
3. In a bowl, combine the water, orange juice, chili garlic sauce, soy sauce, and honey. Mix well. Add the cranberries and jalapeño pepper to the bowl. Toss to mix.
4. Place the cranberry mixture into the bottom of a slow cooker. Add the meatballs on top and cook on low for 6 hours.
5. Halfway through the cooking, stir the meatballs and the sauce. Stir once again one hour before serving.
6. Serve warm.

## Fall Spiced Pumpkin Cobbler

This recipe does take some time in the oven. However, the preparation is incredibly simple and the long cooking time will leave your house smelling of fall and pumpkin spice.

*Prep Time: 10 minutes*

*Cook Time: 1 hour*

*Serves: 10*

### **Ingredients**

- 1 box yellow cake mix
- ½ cup walnuts, chopped
- ½ cup butter, melted
- 4 cups pumpkin puree (canned or homemade)
- 1 cup white sugar
- 1 ½ cups heavy cream
- 1 tablespoon maple syrup
- 3 eggs, beaten
- 1 teaspoon ground ginger
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon salt

### **Directions**

1. Preheat the oven to 350°F/177°C. In a bowl combine the cake mix, walnuts, and melted butter. Mix until crumbly in texture.
2. In a separate bowl combine the pumpkin puree, sugar, heavy cream, maple syrup, eggs, ginger, nutmeg, cinnamon, and salt. Mix well.
3. Add the pumpkin mixture to a lightly oiled 9"x13" baking dish.
4. Sprinkle the cake mix topping over the pumpkin filling.
5. Place in the oven and bake for approximately 1 hour.
6. Let cool slightly before serving.

**\*\*These recipes and more can be found in Louise Davidson's *Thanksgiving Cookbook - Easy Stress-Free Holiday Recipes*. To get your own copy, click on the cover or [here](#).**

