

Tasty Thanksgiving Holiday Recipes

Pumpkin Lentil Soup

This is the perfect cool-weather soup, incredibly easy to make. Just add all the ingredients in a slow cooker and enjoy your brisk weather day, knowing you can return to a steamy bowl of this warming soup.

Serves 4-6 | Prep. time 10 minutes | Cooking time 6 hours

Ingredients

- 4 cups chicken or vegetable stock
- ½ cup coconut milk
- 2 ½ cups pureed pumpkin (either canned or homemade)
- 1 cup dry lentils
- 1 ½ cups Granny Smith apples, chopped
- 3 cloves garlic, crushed and finely minced
- 2 tablespoons honey
- 1 tablespoon curry powder
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon cayenne powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- Chopped walnuts, for garnish if desired

Directions

1. Add the chicken or vegetable stock and the coconut milk into a slow cooker and mix.
2. Add in the pumpkin puree, lentils, Granny Smith apples, garlic, and honey. Mix well.
3. Season with the curry, nutmeg, cinnamon, allspice, cayenne powder, salt, and black pepper and stir.
4. Cover and cook on low for 6 hours.
5. Garnish with chopped walnuts before serving, if desired.

Slow Cooker Sweet-and-Spicy Ham

The sweetness of this ham is balanced with a little bit of heat and seasonal spices.

Serves 8 | Prep. time 10 minutes | Cooking time 6 hours

Ingredients

- 1 3 to 5-lb boneless ham
- ½ cup brown sugar, packed
- ½ cup real maple syrup
- 4 cloves garlic, crushed and finely minced
- 1 tablespoon fresh grated ginger
- 1 tablespoon crushed red pepper flakes
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 1 teaspoon cracked black peppercorns
- 10-20 whole cloves

Directions

1. Score the top of ham in diamond pattern with a sharp knife. Insert a clove at the crossings.
2. Place the ham in a large slow cooker.
3. In a bowl, combine the brown sugar, maple syrup, garlic, ginger, red pepper flakes, cinnamon, nutmeg, salt, and cracked black peppercorns. Mix well.
4. Spread the mixture evenly over the ham and cover.
5. Cook for 6 hours on low heat.
6. Transfer to a serving platter, slice, and serve.

Crisp Parmesan Green Beans

Sometimes the simplest flavors are the most elegant. With just a few ingredients and twenty minutes, this dish can grace your holiday table.

Serves 6-8 | Prep. time 5 minutes | Cooking time 20 minutes

Ingredients

- 6 cups green beans, washed and trimmed
- 2 tablespoons olive oil
- ¼ cup shallots, sliced
- 1 tablespoon lemon juice
- 1 cup fresh grated parmesan cheese
- 1 teaspoon salt
- Crushed almonds, for garnish, if desired

Directions

1. Preheat the oven to 400°F/204°C.
2. Heat the olive oil in a Dutch oven over medium heat.
3. Add the shallots and sauté until just tender, approximately 2-3 minutes.
4. Add the green beans and lemon juice. Sauté for 2 minutes.
5. Add the parmesan cheese and salt. Toss to mix. Place the pan in the oven and cook for an additional 15 minutes.
6. Garnish with crushed almonds, if desired.

Double Loaded Mashed Potatoes

These potatoes are easy and quick to make, plus they are loaded with a decadence that is only permissible during the holidays as small cubes of sharp white cheddar infuse each bite as it melts.

Serves 8 | Prep. time 10 minutes | Cooking time 20 minutes

Ingredients

- 8 cups small red potatoes, quartered (skins left on unless preference is otherwise)
- 1 teaspoon salt
- ½ cup butter
- 1 cup sour cream
- ½ cup warm chicken stock
- 1 cup Vermont white cheddar cheese, cut into small cubes
- ½ cup asiago cheese, shredded
- 1 cup crispy prosciutto, crumbled
- ½ cup scallions, sliced
- 1 teaspoon black pepper
- 1 teaspoon oregano

Directions

1. Place the potatoes in a large stock pot and add enough water to cover. Add salt and bring to a boil. Boil for 3-5 minutes, before reducing heat to low. Simmer an additional 10 minutes, or until potatoes are tender.
2. Drain potatoes and immediately return them back to the pot. Add the butter, sour cream, and chicken stock. Using a potato masher or immersion blender, blend until desired texture is achieved.
3. Add in the Vermont white cheddar, asiago, prosciutto, scallions, black pepper, and oregano. Stir well.
4. Transfer to a serving dish and serve immediately.

Chai Poached Pears

This recipe relies on a tea that you prepare the day before. The day of serving, poach fresh pears in the fragrant tea and let the aroma fill your kitchen as you tend to other things, such as enjoying yourself!

Serves 8 | Prep. time 12 hours (for steeping) | Cooking time 1 hour

Ingredients

- 2 quarts water
- ½ cup black tea
- 1 tablespoon whole cloves
- 4 star anise pods
- 6 cardamom pods
- 2 cinnamon sticks
- 1 vanilla bean, scraped out insides only
- 1 teaspoon whole black peppercorns
- 1 tablespoon fresh ginger, sliced
- ½ cup brown sugar
- ½ cup white sugar
- ¼ cup honey
- 8 Bosc pears, peeled and cored
- Vanilla ice cream for serving

Directions

1. Pour the water into a large saucepan or stock pot. Add the black tea, cloves, star anise, cardamom, vanilla, black peppercorns, and ginger.
2. Bring the tea to a low boil over medium heat. Reduce to low and simmer for 30 minutes. Remove from heat and let steep overnight.
3. The following day strain the tea and add the white sugar, brown sugar, and honey. Place the tea in a large pot on the stove top and bring to a simmer over low to medium heat.
4. Add the pears into the tea and poach them in the simmering tea for approximately one hour, checking only occasionally to turn and ensure even doneness.
5. Remove the pears from the pan and let drain before serving with vanilla ice cream.

****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](#).**

