

Easy Thanksgiving Recipes!

Blue Cheese and Pear Tart

The use of premade bread dough makes this an easy, elegant holiday appetizer that will please your guests, while giving you time to enjoy their company.

Prep Time: 15 minutes

Cook Time: 20 minutes

Serves: 8

Ingredients

- 1 package puff pastry
- ¼ cup olive oil, divided
- ½ cup shallots, sliced
- 1 cup blue cheese, crumbled
- ½ cup walnut, chopped (optional)
- 2 large pears, sliced
- 1 tablespoon fresh rosemary
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon honey

Directions

1. Preheat oven to 400°F/204°C.
2. Heat one tablespoon of the olive oil in a sauté pan over medium heat. Add the shallots and sauté for 3-5 minutes, or until tender and slightly translucent. Set aside.
3. Lightly oil a large baking sheet. Roll the dough and place it on the baking sheet. Using your hands, thin the dough and spread it out along the baking sheet until it is about ¼-inch thick or just slightly thinner.
4. Brush liberally with the olive oil.
5. Add the shallots to the top of the dough, followed by the blue cheese, walnuts (if desired), and then the pears.
6. Season with rosemary, salt, and black pepper.
7. Place in the oven and bake for approximately 20 minutes, or until crust is golden.
8. Drizzle with honey and serve warm.

Holiday Roast with Horseradish Sauce

Nothing beats the ease of a slow cooker during the holidays. This roast is dressed with creamy horseradish sauce at the end.

Prep Time: 15 minutes

Cook Time: 6 hours

Serves: 8-10

Ingredients

- 1 3-4 lbs sirloin roast
- 4 cloves garlic, crushed and minced
- 1 teaspoon thyme
- 2 teaspoons rosemary
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons olive oil
- ½ cup beef stock
- ¼ cup dry red wine
- 1 cup sour cream
- 2 tablespoons prepared horseradish
- 1 tablespoon chives, chopped
- 1 teaspoon lemon zest
- 1 teaspoon black pepper

Directions

1. In a bowl, combine the crushed garlic, thyme, rosemary, salt, and black pepper. Rub the mixture all over the sirloin roast.
2. Heat the olive oil in a skillet over medium high heat and sear the roast on all sides until browned.
3. Transfer the roast to a large slow cooker.
4. Add the beef stock and red wine to the pan. Reduce over medium heat, while scraping the pan. Remove from heat and add to the slow cooker.
5. Cover and cook on low for 6 hours, or until desired doneness is reached.
6. Meanwhile combine the sour cream, horseradish, chives, lemon zest, and black pepper. Mix well, cover, and refrigerate until ready to serve.
7. Remove the roast from the slow cooker and let rest ten minutes before slicing and serving with horseradish sauce.

Cornbread Casserole

A “fix it and forget it” dish for your holiday table will be unforgettable with your guests.

Prep Time: 10 minutes

Cook Time: 4 hours

Serves: 8

Ingredients

- 5 cups dry cornbread crumbs
- 3 cups dry seasoned breadcrumbs
- 4 cups chicken stock
- 1 ½ cups sour cream
- 1 cup yellow onion, chopped
- 1 cup celery, diced
- 3 eggs, beaten
- 1 tablespoon dried sage
- 1 teaspoon dried tarragon
- 1 teaspoon salt
- 1 teaspoon black pepper
- Scallions, sliced for garnish.

Directions

1. Combine both of the bread crumbs in a large slow cooker.
2. In a bowl, combine the chicken stock and sour cream. Mix well.
3. Add the liquid, onion, celery, egg, sage, tarragon, salt, and black pepper to the bread crumbs. Mix well, making sure all of the dry bread crumbs are incorporated with the liquid.
4. Cover and cook on low for 4 hours.
5. Transfer to a serving dish and garnish with scallions before serving.

Tricolor Roasted Vegetables

Simple and elegant, the colors of this dish are just as beautiful as the rustic flavors.

Prep Time: 10 minutes

Cook Time: 35 minutes

Serves: 8

Ingredients

- 4 cups tricolored baby carrots
- 2 cups parsnips, cut into 1 ½ inch chunks
- 2 cups beets, cut into chunks
- ¼ cup olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon coarse sea salt
- 1 teaspoon coarse ground black pepper
- ¼ cup fresh parsley, chopped

Directions

1. Preheat the oven to 425°F/218°C and line a baking sheet with aluminum foil.
2. Combine the baby carrots, parsnips, and beets in a bowl. Drizzle with olive oil and balsamic vinegar. Toss to coat.
3. Spread the vegetables out on the baking sheet and season with sea salt and black pepper.
4. Place in the oven and bake for 35-40 minutes or until tender, turning once halfway through.
5. Let cool slightly before transferring to a serving dish. Garnish with fresh parsley before serving.

White Chocolate Cranberry Dump Cake

All the tastes of the holidays, married perfectly in a slow cooker with minimal effort from you.

Prep Time: 5 minutes

Cook Time: 3 hours

Serves: 8

Ingredients

- 3 cups chunky cranberry sauce (homemade or canned)
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- 1 standard size white cake mix
- ½ cup butter, melted
- 1 ½ cup white chocolate baking pieces, like white chocolate chips
- 2 teaspoons orange zest
- Fresh cream for garnish

Directions

1. Lightly oil the inside of a large slow cooker.
2. Add the cranberry sauce, vanilla extract, and cinnamon to the slow cooker, mix gently.
3. Add the cake mix on top of the cranberry sauce and pour the melted butter on top.
4. Top the cake mix with white chocolate pieces and orange zest.
5. Cover and bake on high for approximately 3 hours.
6. Serve with fresh cream, if desired.

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

