

Giving Thanks
at Home

THANKSGIVING

A COLLECTION OF SWEET & SAVORY RECIPES
TO CREATE THE PERFECT HOLIDAY TRADITIONS



In the
KITCHEN

ALLISON WAGGONER

NATIONAL TELEVISION HOST, CHEF, AND AUTHOR OF THE *IN THE KITCHEN*
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A *Thanksgiving* Prayer

May our home be full of *joy*,
May our *hearts* be knit with love,
As we give our *grateful thanks*
For Thy *blessings* from above.

As American as Apple Pie

Although the history of the American pie is extensive, crossing thousand of years of world history, our American pie has evolved to an historical landmark in our culture, and we have claimed it as our own. The pie, once known as *pye* (filling) with a crust called the *coffyn* delighted gatherings during the formative years of the ancient Egyptian Empire. The Egyptians then passed *pyes* to the Greeks, who passed them on to the Romans, who then published the first pie recipe, which was a savory, rye-cruste d goat cheese and honey pie. Pies or pasties became more common place in the 15th century and history says the English court presented the very first cherry pie to Queen Elizabeth I.

The first American pie was pioneered alongside the English settlers, and now pie has become "the most traditional American dessert today" (The American Pie Council).

While we love our traditional apples, cherries, and favorite fruits, your pie can be whatever your imagination delights in, including meats or vegetables. Enjoy the holiday season and create your adventurous pie!



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About the Author

How to give the perfect hostess gift

Thanksgiving begins the festive season and the invitations begin to arrive. The tradition of giving gifts in appreciation for hospitality has been with us for centuries.

Your gift is a gesture of appreciation for your hosts to be able to enjoy at their own leisure. Being creative and thoughtful rather than choosing ostentatious or expensive gifts, tends for a more delightful response and appreciation from your hosts. The most thoughtful gifts that tend to leave a lasting memory are those that have been homemade.

Homemade gifts such as infused cooking oils not only have a practical use, but can be beautiful and a welcome decoration to any style kitchen. Preparing unique cookies, specially prepared nuts, or homemade syrups, decoratively wrapped, express your efforts more than a thousand words can ever say.

When your gift is genuine, sincere, and thoughtful, it will always create the most personal and lasting connections.

Hot Chocolate Mix

If you are giving these as a gift, for a little extra flare, add a label with cooking instructions on how to make the cocoa to each of your gift packages.

- 4 cups powdered sugar
- 2 cups unsweetened cocoa powder
- 4 cups powdered milk
- 1 (12-ounce) package miniature marshmallows

In a bowl, combine the sugar and cocoa together. Once mixed, sift the sugar/cocoa combination into another bowl. Stir in the powdered milk until everything is well mixed.

Either place cocoa mix in individual gift packages or store in a large airtight container. Add mini marshmallows to the container or atop each of the individual gift packages.

When you're ready to make hot chocolate, combine equal parts hot cocoa mix and hot water. You can use milk to make it extra creamy! Use $\frac{1}{2}$ cup of mix for every $\frac{1}{2}$ cup of water or milk to make one serving. Finally, mix in the marshmallows.



Hot Chocolate Mix

Lemon Rosemary-Infused Oil

½ cup olive oil

2 garlic cloves, smashed

½ teaspoon lemon zest, grated

1 sprig fresh thyme

Combine the olive oil, garlic, lemon zest, and thyme in a skillet. Starting on the lowest heat possible, bring oil temperature to 140 degrees. Use a kitchen thermometer for best results. Maintain temperature for 5-7 minutes as the oil slowly begins to lightly bubble.

Let cool slightly and carefully transfer oil into a clean glass jar. Seal tightly and refrigerate. Let sit for 3 days before using. Refrigerate after each use, and use within 6 weeks.

Hot Chili-Infused Oil

3 cups canola oil

¼ cup red pepper flakes

Combine oil and red pepper flakes in a heavy-bottomed pan. Starting on the lowest heat possible, bring oil temperature to 140 degrees. Use a kitchen thermometer for best results. Maintain temperature for 10-12 minutes as the oil slowly begins to lightly bubble.

Let cool slightly and carefully transfer oil into a clean glass jar. Seal tightly and refrigerate. Let sit for 3 days before using. Refrigerate after each use, and use within 6 weeks.

When making flavored oils to store, use corn, peanut, olive, or canola oil. The better the quality, the better the flavor!



Mini Cheese Balls

This easy-to-make appetizer or snack will make your holiday menu look so festive.

¼ cup dried cherries, chopped

¼ cup pecans, chopped

¼ cup chopped basil

1 (8-ounce) package goat cheese

In a bowl, add cherries, pecans, and basil and mix. Split your goat cheese into 8 even slices. Take each slice, gently mold it with your fingers into a ball. Roll the ball in the cherry mix until the ball is evenly coated.

Serve your mini cheese balls with crackers, crisp apple or firm pear slices, or your favorite toasted baguette.



Honey Raspberry Overnight Oats

Swap berries with any of your favorite fruits, and top with nuts for added flavor to make this a family favorite. Make these for breakfast when you don't have a lot of prep time in the morning, especially when hosting a large family gathering.

1 cup oats, steel cut or whole

1 cup milk

¼ cup yogurt

¼ cup blueberries

¼ cup raspberries

1 teaspoon cinnamon

1 Tablespoon honey

Add the oats to your container or dish of choice.

Pour the milk and yogurt over your oats. Add a layer of blueberries, raspberries, and top off with cinnamon, and honey.

You can create these individual servings or make one large family dish.

Place in refrigerator for at least 8 hours or overnight. Serve.



Honey Raspberry Overnight Oats

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