

Erin Lenz's Sweet Potato Casserole



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|--------|---|----------------------------|----------------|
| 3 cup | Sweet potatoes,
mashed (fresh baked
or canned, drained) | ½ cup | Butter |
| | | ½ cup | Milk |
| 1 cup | Sugar | <u>Topping Ingredients</u> | |
| 2 | Eggs | 1 cup | Brown sugar |
| 1 tsp. | Vanilla | 1 cup | Chopped pecans |
| | | ½ cup | Flour |

Directions:

1. Add all main ingredients to potatoes and mix well.
2. Pour into casserole dish.
3. Add topping mix.
4. Bake at 350 degrees for 25-30 minutes.



Serves eight



Preparation time: 15 mins

Lisa Karnatz's Cranberry Salad



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|-------|------------------------|-------|--------------------|
| 1 bag | Cranberries,
ground | ½ cup | Walnuts (optional) |
| | | 1 bag | Mini marshmallows |
| 5 | Tart apples, diced | 1 cup | Sugar |
| ½ cup | Celery, chopped | 1 pkg | Cool Whip |

Directions:

1. Combine all ingredients, mixing well.
2. Cover and refrigerate until ready to serve.



Serves a crowd if doubled.



Preparation time: 15 mins

Micheal Collins' Holiday Egnog



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|----------|------------------------------|--------|-------------------|
| 12 | Farm fresh eggs | 2 cups | Whipping cream |
| 1 ¾ cups | Sugar | | Nutmeg |
| 2 quarts | Whole milk
(about 8 cups) | | Rum or rum flavor |

Directions:

1. Cook over medium heat, stirring constantly until mixture coats the spoon. Add 1 tablespoon of vanilla and chill until cooled.
2. Optional, add two tablespoons of rum flavoring or one shot of rum or brandy into cup.

Whipped Cream:

1. Beat two cups whipping cream until peaks form. Dollop whipped cream on top of the eggnog in cup. Add nutmeg, if desired.



Serves 24



Preparation time: 15 mins

Amanda Barker's Buttermilk Pie



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|----------|------------|-------|------------------------|
| 3 cups | Sugar | 5 | Eggs (slightly beaten) |
| 6 Tbs | Flour | 2 tsp | Vanilla |
| 1 ½ cups | Buttermilk | 1 cup | Butter (melted) |

Directions:

1. Combine sugar and flour, mixing well.
2. Add ¾ cups buttermilk, again mixing well.
3. Add eggs, beating after each addition. Add the remaining ¾ cup buttermilk.
4. Fold in the butter and the vanilla.
5. Pour into two deep dish unbaked pie shells. Bake at 425 degrees for 12-15 minutes; reduce to 350 and bake 30+ minutes more (Note: the pie should not look runny in the center, although there may be a little butter floating).



Serves eight



Preparation time: 15 mins

Karen Kollar's Easy Peach Cobbler



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|-------|----------------------------------|-------|--------------|
| 1 | Can of peaches
(large) | ¼ lb. | Oleo |
| | | 1 cup | Chopped nuts |
| 1 box | Butter brickle cake
mix (dry) | | |

Directions:

1. Grease 9" x 13" pan.
2. Spread peaches on bottom of the pan (juice and all).
3. Sprinkle dry cake mix evenly over the peaches.
4. Shred ¼ pound oleo over the top.
5. Sprinkle nuts over the top.
6. Bake at 350 degrees about ½ hour to 45 minutes.
7. Serve with a dab of ice cream or cool whip on top.



Serves eight to 10



Preparation time: 10 mins

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Kathy McKillip’s Roast Turkey

	Turkey (14-16 pound)	For the Aromatics:
1	frozen young turkey	1 Red Nebraska Apple (sliced)
1 cup	Kosher salt	1/2 Onion (sliced)
1/2 cup	Light brown sugar	1 Cinnamon stick
1 gallon	Vegetable stock	1 cup Water
1 Tbs	Black peppercorns	4 sprigs Rosemary
1 1/2 tsps	All-spice berries	6 leaves Sage
1 1/2 tsps	Candied ginger (chopped)	Butter or canola oil
1 gallon	Heavily iced water	

Directions:

- 2-3 days before roasting, begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.
- Combine the vegetable stock, salt, brown sugar, peppercorns, all spice berries and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Remove the brine from the heat, cool to room temperature and refrigerate.
- The night before the dinner, combine the brine, water and ice in a clean 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in the brine. Weigh down the bird to ensure it is fully immersed, cover and refrigerate for 8-16 hours. Turn the bird once half way through brining. Preheat oven to 350 degrees F. Remove the bird from the brine and rinse with cold water. Discard brine.
- Place turkey on roasting rack inside a half-sheet pan and pat dry. Combine the apple, onion, cinnamon stick and water and microwave on high for five minutes. Add steeped aromatics to the turkey’s cavity with the rosemary and sage. Tuck the wings under the bird and coat the outside and inside of the skin liberally with a stick of butter.
- Roast the turkey on the lowest oven rack at 350 degrees for 30 minutes. Insert probe thermometer into the thickest part of the breast and reduce the oven temperature to 350 degrees. Set the thermometer alarm to 161 degrees. A 14-16 pound bird should require a total of 2-2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil for 15 minutes before carving. Garnish the serving platter with Nebraska Apples, rosemary sprigs and sage leaves.

Kathy McKillip’s Stuffing (courtesy of Grandma Davis)

16 cups	Stale dry cubed white bread - about two loaves	2 Tbs Sage
2	Onions	1 tsp Salt
2 cups	Celery	1 tsp Pepper
	Turkey giblets	3 cups Chicken broth
1 stick	Butter	3 Eggs

Directions:

- Combine the turkey giblets and one sliced onion with three cups of water in a sauce pan and boil for 30 minutes.
- Chop the other onion and celery to equal two cups.
- Melt the butter and add the onion and celery. Saute the onions and celery until clear then add this to the cubed bread along with the turkey stock and chicken broth.
- When combined, stir in the sage and three whisked eggs and combine with stuffing.
- Transfer to a buttered baking dish and bake for 30 minutes (covered) at 350 degrees, don’t be afraid to add a little butter on top of the dressing. Remove cover and bake for 20 more minutes at 350.

Serves four

Preparation time: 30 mins

Amanda Barker’s Corn Casserole

1 can	Cream style corn	1/2 cup	Diced green pepper
1 can	Whole kernel corn (undrained)	8 oz.	Sour cream
		1 box	Jiffy corn muffin mix
2	Eggs, slightly beaten	8 oz.	Cheddar cheese, grated
1 stick	Butter		Salt & pepper, to taste

Directions:

- Melt butter in large casserole dish; stir in corn.
- Add eggs, green pepper, sour cream, salt, pepper and muffin mix. Stir well.
- Bake @ 350 for 45 minutes.
- Sprinkle with cheese (liberally, in my case!) and return to oven for 10 minutes.



Serves four to eight when used as a side dish.



Preparation time: 20 mins

Heather Hogue’s Green Beans with Mushrooms and Shallots

1 lb	Fresh greens beans, trimmed and cut into 1 inch pieces	(we recommend Nebraska Mushroom in Grand Island) or you can visit your local grocer for (button, baby bella, shiitake, oyster) sliced.
1 Tbs	Water	
2 Tbs	Olive oil	
1/3 cup	Sliced shallots (2 medium)	1 tsp Salt
3/4 lb	Assorted fresh mushrooms	1 tsp Fresh ground black pepper

Directions:

- Put green beans in a microwave-safe bowl with the water. Cover tightly and microwave on high for 4 minutes. Carefully remove the cover, drain in a colander, shaking off any excess water and set aside.
- While the beans are cooking, heat the oil over medium-high heat in a large nonstick skillet. Add the shallots and cook, stirring, until softened slightly, about 2 minutes. Add the mushrooms and cook, stirring occasionally, until the water they release has evaporated and they begin to brown, about 10 minutes. Add the green beans and stir to combine and rewarm.
- Season with salt and pepper to taste and serve.

Serves six

Preparation time: 15-30 minutes

Alex Duryea’s Jalapeno Cornbread Muffins

2 boxes	Jiffy Cornbread mix	4-6 Tbs	Maple syrup (optional)
2	Eggs		
2/3 cup	2% milk		
4	Jalapenos (chopped)		
	(leave core for hotter muffins)		

Directions:

- Preheat oven to 400 degrees.
- Mix ingredients together until batter is still lumpy and allow to sit for four minutes.
- Prepare muffin pan(s) for batter.
- Pour batter in pan and bake for 14-20 minutes or until tops are golden brown. Let muffins cool for 10 minutes before serving.



Makes 12 muffins



Preparation time: 15 mins