



MENU

MAIN COURSE

Turkey Roast, Green Beans, Mashed
Potatoes, and Cranberry Sauce

DESSERTS

Cinnamon Apple Raisin Cake
Pumpkin Pie

eBook

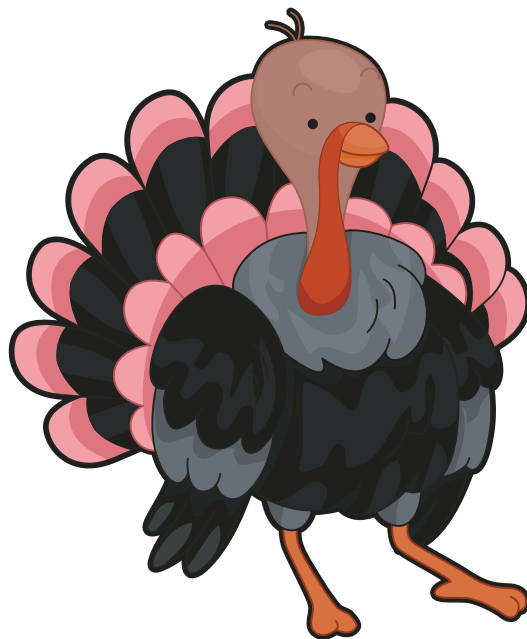
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CrockPot Herbed Turkey Roast

Ingredients

- 1 teaspoon garlic powder
- 1 Tablespoon italian seasoning
- 1/2 teaspoon black pepper
- 1/2 teaspoon seasoned salt
- 1 Tablespoon olive oil
- 3 pound turkey roast
- 1 cup water

Place the turkey roast in the crockpot. Mix the seasonings, olive oil, and rub on the turkey roast. Add a cup of water to the crockpot. Cook the turkey on low for 5 to 6 hours.



Sautéed Frozen or Fresh Green Beans

Ingredients

- 1 teaspoon garlic powder
- 1 Tablespoon dried minced onions
- 1/2 teaspoon black pepper
- 1/2 teaspoon seasoned salt
- 1 Tablespoon olive oil
- 4 cups frozen or fresh green beans
- 1/2 cup water

Add the olive oil to the pan, beans, and seasonings. Sautéed the beans for 3 minutes. Then add 1/2 cup of water and cook 3 minutes more until the green beans are tender.



Mashed Potatoes

Ingredients

6 medium sized red potatoes

Water

1 teaspoon garlic powder

1/2 teaspoon black pepper

1/2 teaspoon seasoned salt

4 oz Cream Cheese

1/2 cup butter

1/4 cup milk

Peel and cut up the red potatoes. Place in a pot and cover with water. Cook these a minimum of 15 minutes or until fork tender. Pour out the water and add the salt, pepper, garlic powder, butter, cream cheese.

Mash the potatoes and add the milk. Stir all together.



Cinnamon Apple Raisin Cake

Ingredients

Wet Ingredients

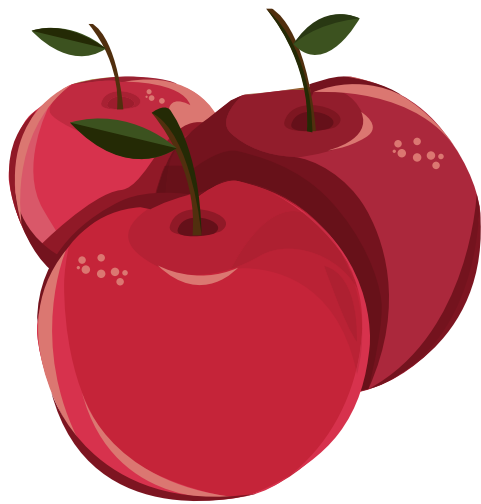
3 eggs

1/2 cup vanilla yogurt

1/2 coconut oil

2 cups sugar

1/2 t. vanilla



Dry Ingredients

2 cups flour

1 T. Cinnamon

1 t. salt

1 t. baking powder

2 cups chopped and peeled apples

1/2 cup raisins

Mix the wet ingredients together. Mix the dry ingredients in a separate bowl and add to the wet ingredients. Add in apples and raisins. Pour into a 9 x 12 baking pan.

Cook at 350 degrees for 50 to 55 minutes

Libby's® Pumpkin Pie

Recipe

allrecipes

Libby's® Famous Pumpkin Pie



Whether you're hosting a festive party or a casual get-together with friends, our Famous Pumpkin Pie will make entertaining easy!

Prep: 10 mins

Cook: 1 hr

Total: 1 hr 10 mins

Servings: 8

Yield: 1 - 9 inch deep dish pie



Ingredients

1 (9 inch) unbaked deep dish pie crust

¾ cup white sugar

1 teaspoon ground cinnamon

½ teaspoon salt

½ teaspoon ground ginger

¼ teaspoon ground cloves

2 eggs

1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin

1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk

Directions

Step 1

Preheat oven to 425 degrees F.

Step 2

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Step 3

Bake for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)

Nutrition Facts

Per Serving:

283 calories; protein 6.4g 13% DV; carbohydrates 38.7g 13% DV; fat 12.1g 19% DV; cholesterol 58.7mg 20% DV; sodium 357mg 14% DV.

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Printed from <https://www.allrecipes.com> 11/01/2020

