



# Cranberry Sauce

No cans, sugar or weird jar shaped “sauce.”

## Ingredients:

- 2 cups cranberries
- 1 cup maple syrup
- juice of 1 lemon

## Directions:

1. Combine all ingredients over medium heat.
2. Bring to a low boil. The cranberries will burst and release fluid.
3. Let it continue to cook, it will thicken a bit.
4. I like chunky cranberry sauce so I serve it as is. If you like it smooth, press the cranberries through a sieve.



# Creamy Pumpkin Drink

Because I couldn't think of a better name.

## Ingredients:

- 2 cans of coconut milk
- 2/3 cup of Bailey's Irish Cream
- 1 tbsp pumpkin pie spice

## Directions:

Heat all ingredients over medium until warm.



# Bacon Wrapped Green Beans

Because they look really fancy, but are the easiest thing ever.

## Ingredients:

- 1 lb green beans
- 6 bacon slices

## Directions:

1. Separate the green beans into six smaller bundles.
2. Wrap each bundle with a slice of bacon.
3. Bake on 375 for 25 minutes, or until the bacon is fully cooked.



# Gluten-Free Mac & Cheese

This is a popular treat on Thanksgiving, make your own to bring to parties or make it yourself. It's MUCH healthier than the traditional, wheat-filled mac.

## Ingredients:

- 1 [package gluten-free mac, 16 oz](#)
- 1.5 cups grass-fed milk
- 1 stick of grass-fed butter
- 4 cups grass-fed cheddar
- 2 cups Swiss cheese
- salt & pepper

## Directions:

1. Cook the pasta according to directions.
2. In a large pot, heat butter and milk over medium heat. Simmer and let thicken.
3. Add the cheese and melt.
4. Add the pasta and toss.
5. I don't bake, it tends to dry it out.



# Roasted Root Veggies

Literally the easiest side dish ever.

## Ingredients:

- 7 carrots, diced
- 1 onion, dice
- 2 small potatoes, diced
- 4 turnips, diced
- 1/2 cup olive oil
- springs of rosemary
- thyme
- salt and pepper

## Directions:

1. Preheat oven to 375.
2. Toss the veggies with the olive oil, thyme, rosemary and salt and pepper.
3. Cook for about 50 minutes until the veggies are soft.





# Leftover Turkey Pot Pie

Perfect for the day after!

## Crust:

- 4 cups almond flour
- 4 tbsp butter
- 1 egg

Combine in a food processor and set aside.

## Filling:

- 4 tbsp butter
- 1 onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 2 cups shredded turkey
- 1 cup leftover peas
- 1 cup cream

1. Separate the pie crust into two even amounts. Press one into a 9x9 pan or a pie pan.
2. Sauté the onion, celery and carrot until soft. Then add the peas, turkey and cream. Let it thicken a bit.
3. Transfer to the pan, cover with the other half of the dough.
4. Bake on 400 for 30-40 minutes.



# Snickerdoodles

The perfect cinnamony cookie.

## Ingredients:

- 2 cups [blanched almond flour](#)
- 1/4 teaspoon baking soda
- 1 teaspoon cinnamon
- 2 tablespoons [melted coconut oil or butter](#) (I use expeller pressed, no coconut flavor)
- 1 egg
- 1/4 cup [raw honey](#) (add a tablespoon or two for a sweeter cookie)
- 1 tablespoon GF vanilla extract

## Topping:

- 2 teaspoons cinnamon
- 1.5 tablespoons [coconut sugar](#)

## Directions:

1. Preheat oven to 350.
2. Mix all ingredients.
3. Form batter into about 12 balls and press onto cookie sheet (helpful to use parchment paper).
4. Sprinkle the topping over the cookies.
5. Bake for about 15 minutes (my oven cooks slowly).