



# Apple Pie Punch

Perfect to add to a punch bowl or vase for a Thanksgiving party!

## Ingredients:

- 1 gallon apple cider
- 3 Angry Orchard hard ciders (or another hard cider)
- 1/2 cup Fireball whiskey (for an extra kick, or you can use another whiskey/omit)

## Directions:

1. First, make sure all of the drinks are cold. No one likes warm punch!
2. In a large punch bowl or vase with a spout, add the apple cider.
3. Next, slowly pour in the beer. Do this on a tilt so there isn't a ton of foam.
4. Lastly, add the Fireball, if you're using it. I think it adds a nice, spicy kick!



# Onion Jalapeño Dip

My favorite dip, EVER.

## Ingredients:

- 2-3 large yellow onions, sliced
- 2-3 jalapeños, diced (depending on how spicy you like it)
- 4 tbsp butter
- 1 block of cream cheese
- 1 cup of sour cream
- chives, chopped

## Directions:

1. Melt the butter over medium and add the onions. Cook for about 10 minutes, making sure not to burn the onions.
2. Add the jalapeños and cook until they're soft.
3. Let them cool.
4. Mix them into the sour cream and cream cheese.
5. Top with chives. Serve with [chips](#).



# Butternut Squash Soup

Just don't eat too much before turkey time.

## Ingredients:

- 1 large butternut squash, cooked (cut in half, de-seed and bake on 400 until soft)
- 4 tbsp butter
- 1 onion, diced
- 6 cups chicken stock
- salt and pepper

## Directions:

1. After cooking the butternut squash, remove the skin and scoop it out.
2. Sauté the onion in butter.
3. Add the onion, squash and 2 cups of chicken broth to a blender. Blend until completely smooth
4. Add everything to a pot and bring to a rolling simmer.



# Gluten Free Stuffing

Perfect for the inside or outside of a turkey!

## Ingredients:

- 1 lb gluten-free bread (I don't eat a ton of gf bread, but not is the perfect time to bust it out! I like [this one](#)) cut into cubes
- 6 tbsp butter, plus more for the top of the stuffing
- 1 large onion, diced
- 1.5 cups celery, diced
- 1/2 cup carrots, diced
- 2 garlic cloves, minced
- 3 tbsp dried sage
- 2-3 cups chicken stock
- 2 eggs
- salt and pepper

## Directions:

1. Sauté the onions, celery and carrots in butter.
2. When it's completely soft and the onions are translucent, add the garlic and sage and remove from heat.
3. In a large bowl, toss the veggies with the bread.
4. Pour one cup in the stuffing, then toss. Then pour the next cup. For a wetter stuffing, add the third cup.
5. Put in a baking dish, add pats of butter on top and bake on 400 for about 30-35 minutes.



# Mashed Cauliflower

You can also mash white potatoes, sweet potatoes or squash.

## Ingredients:

- 1 head of cauliflower
- 1/2 cup butter
- 2 garlic cloves

## Directions:

1. Separate and chop the cauliflower into even chunks.
2. Peel the two cloves of garlic.
3. Steam the cauliflower and garlic together.
4. In a food processor or blender, combine all ingredients until smooth.



# Turkey Gravy

To top mashed potatoes, stuffing, turkey...or to drink.

## Ingredients:

- 1/2 cup butter
- 2 tbsp arrowroot powder
- 3 cups pan drippings (or chicken broth)
- 1 tsp sage
- 1/2 tsp thyme
- salt and peppers

## Directions:

1. Melt butter and spices in pan over medium high heat.
2. Add the arrowroot and whisk for 2-3 minutes.
3. Slowly add in the 2 cups of pan dripping or broth.
4. Let it thicken over medium heat.



# Pumpkin Pie

What's Thanksgiving without pumpkin pie?

Pie Crust:

- 2 cups [almond flour](#)
- 1 egg
- 2 tbsp butter

Combine in a food processor until a dough forms. Bake for 10 minutes on 350 and set aside.

Pie Ingredients:

- 2 cans [organic pumpkin](#)
- 1 can [coconut milk](#)
- 1/2 cup [raw honey](#)
- 3 eggs
- 1 tsp cinnamon
- 1 tsp pumpkin pie spice

Directions:

1. You can either blend in a blender/food processor or beat all ingredients by hand. Make sure there are no lumps.
2. Bake on 350 for about 50 minutes, or until the center is set.
3. Top with with whipped cream! (Beat cream or coconut cream with raw honey.)