



Home On The Range



Thanksgiving Dinner

When it comes to Thanksgiving dessert traditions, a slice of pumpkin pie with a dollop of whipped cream probably comes to mind most often. But at the first celebration at Plymouth Rock, dessert was more practical. Without flour or molasses for pie, the Pilgrims served dried berries and fresh fruits for dessert.

The availability of ingredients dictated the menu at the first Thanksgiving. Corn, cranberries, and pumpkin were dietary staples of the time. Popular combinations included steamed Indian corn pudding and cranberries sweetened with maple syrup. In the early 1700s, as the settlers prospered, the Thanksgiving dessert menu expanded. And homemade pies, each variety adorned with a design pricked on the top crust with the tines of a fork, gained in popularity. In fact, pumpkin pie ranks as the first traditional Thanksgiving food.

You can add a twist of Americana to your Thanksgiving with these Indian pudding, which origin is traced to New England where it is typically served with whipped cream, hard sauce or ice cream.

Here are both traditional and non-tradition ideas for your Thanksgiving dinner.

STUFFING

10 slices bread
2 carrots, finely chopped
1 small onion, chopped
3 to 4 stalks celery, chopped
1-2 Granny Smith apples, chopped
½ cup dried cranberries
2 eggs, beaten
½ cup butter
Poultry seasoning
Pepper
Toast bread and cut into cubes. Place carrots, celery, and onion in saucepan. Cover with water. Simmer 30 minutes. Add butter to vegetables, cook until butter melts. Mix bread, vegetables, apples, and cranberries. Add eggs. Mix well. Add pepper and poultry seasoning.

Grease 9x13-inch casserole. Bake stuffing, covered at 350 degrees until crisp, about one hour.

Contributor writes, you may add one pound cooked and well-drained pork or sage sausage before baking.

Sue Pardo
Jarrettsville, MD

INDIAN PUDDING

3 cups milk
6 tablespoons yellow cornmeal
½ cup light or dark molasses
2 tablespoons butter
2 eggs
¼ cup firmly packed brown sugar
¼ teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon salt
Sweetened softly whipped cream, if desired

Preheat oven to 300 degrees. In medium saucepan, combine milk, cornmeal, molasses and butter. Cook and stir over medium-high heat about 10 minutes or until mixture has thickened. Remove from heat. In large bowl, combine eggs, sugar, cinnamon, ginger and salt. Gradually whisk in about one cup of the hot cornmeal mixture. Return egg mixture to saucepan with remaining cornmeal mixture and whisk until combined. Pour into lightly buttered 1½-quart baking dish. Bake about 1½ hours or until knife inserted in center comes out clean. Serve warm or at room temperature with sweetened softly whipped cream.

For individual Indian puddings, fill six 6-ounce ramekins with pudding mixture. Place on baking sheet in oven. Bake at 300 degrees about one hour or until knife inserted in center comes out clean.

PUMPKIN CRANBERRY BREAD

2½ cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
1 tablespoon pumpkin pie spice
2 eggs, lightly beaten
2 cups granulated sugar
¼ cup vegetable oil
1 cup solid-pack pumpkin
1 cup cranberries, chopped

In large bowl, combine flour, baking soda, salt, and pumpkin pie spice; set aside. In small mixing bowl, combine eggs, sugar, vegetable oil and pumpkin; mix well. Add pumpkin mixture to dry ingredients; stir until moistened. Stir in cranberries. Spoon batter into two greased and floured 8x4-inch loaf pans. Bake in preheated 350 degree oven for 60 minutes, or until toothpick comes out clean. Cool 5 to 10 minutes. Remove from pans; cool on wire rack.

Martha Garlin
Manheim



Individual Indian Puddings add a hint of nostalgia to the Thanksgiving dessert table.

CORRECTION ON SWEET POTATO COOKIES

Nov. 12 Issue

1 pound butter
4 eggs
1½ cups sugar
½ teaspoon salt
2 cups mashed sweet potatoes
2 teaspoons vanilla
4 cups flour
2 teaspoons baking powder
Cream butter, sugar, and egg. Mix and add dry ingredients. Drop on greased cookie sheet and bake 12 to 15 minutes at 375 degrees.

When cool, ice with orange icing.

Orange Icing:
1 pound sifted confectioners' sugar
1 grated orange rind
½ cup orange juice

Mildred L. Brooks
Bridgeton, N.J.

SPICY CRANBERRY RELISH

Combine:
½ cup chopped pecans
2 teaspoons minced gingerroot
½ cup chopped apple
1 tablespoon brown sugar
1 cup whole cranberry sauce
¼ teaspoon cardamom
Use as relish or turn this into a dessert by folding the relish into 4-ounces of whipped topping.

Frances Dietz
York

CRANBERRY SALAD

1 large package raspberry Jell-O
1 can whole berry cranberry jelly
1 can crushed pineapple
1 jar cherries
Chopped nuts
Drain pineapple and cherries. Reserve juices. Mix Jell-O as the package directs for adding fruit.

Use reserved juices as part of the cold liquid. Chill Jell-O. Add remaining ingredients and mix thoroughly before fully jelled. May place in a large mold if desired. Refrigerate until serving time.

Sue Pardo
Jarrettsville, MD

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Featured Recipe

Sometimes recipes can be found in unusual places. This is one of those. It's on a brochure published by Reynolds Wrap.

You can receive mailings of recipes from them. Request their free recipes by sending your name and complete address to The Reynolds Wrap Kitchens, Reynolds Plastic Wrap Recipes, P.O. Box 1592 Dept. RPW-198, Church Hill, MD 21690.

Here's a recipe from their brochure called Bright Ideas for Busy Day Foods.

TURKEY PASTA SALAD

2 cups rotini macaroni
2 cups broccoli flowerets
1 cup sliced carrots
¼ cup light Caesar dressing
½ teaspoon coarsely ground pepper
½ pound smoked turkey breast, cubed
2 medium zucchini, cut in julienne strips
1 cup cherry tomato halves
Reynolds Plastic Wrap

Cook macaroni in boiling water 10 minutes. Add broccoli and carrots and cook until macaroni is tender, 2 minutes longer. Rinse under cold water to cool; drain.

In large straight-sided glass bowl, place macaroni mixture. Toss with half of salad dressing and sprinkle with ¼ teaspoon pepper. Layer turkey, zucchini, and tomatoes on top of macaroni mixture. Drizzle with remaining salad dressing and sprinkle with remaining ¼ teaspoon pepper.

Cover with plastic wrap. Refrigerate at least 2 hours or overnight. Makes 8 servings.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

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