

24

Thanksgiving

Dinner Recipes & Fall Craft Projects



fave crafts **RECIPE**  **LION**

24 Thanksgiving Dinner Recipes and Fall Craft Projects

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Letter from the Editors

Dear Crafters and Culinary Artists:

Thanksgiving dinner is an essential American pastime. On this monumental holiday, we celebrate the things for which we are thankful by joining with our friends and family in a feast that reflects the spirit of the first Thanksgiving. FaveCrafts and RecipeLion have joined together to help our readers create an exemplary feast and facilitate the comforts of community and family. This eBook will help you establish the perfect autumnal atmosphere for giving thanks with the joy of the holidays.

These 11 craft projects are ideal for setting a festive scene and teaching the kids about the true meaning of Thanksgiving, not to mention commemorating the most crucial and mouthwatering of Thanksgiving traditions—the turkey! Speaking of the bird, 13 recipes for a stunning Thanksgiving feast are included in the eCookbook portion of this guide, from the mouthwatering centerpiece to delicious side dishes to phenomenal desserts. With this eBook, you have all the tools for an unforgettable Thanksgiving celebration!

Remember, Thanksgiving is not only a time of levity and indulgence, but also a time to consider the reason for this joyous season. As we celebrate with festive decorations and delightful dinners, as we listen to the laughter that will ring through our homes, let us examine our wealth—not in monetary terms, but in terms of the love and comfort that warms the heart throughout the holidays—and never forget to welcome those who are less fortunate to share in our bountiful Thanksgiving. This eBook contains 13 recipes for an unforgettable Thanksgiving dinner, as well as 11 beautiful craft projects to frame your fall feasting and festivities. You can find more recipes at www.RecipeLion.com and more craft projects, great activities for kids and decorating ideas at www.FaveCrafts.com.

Our eBooks, like all of our craft projects and recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our websites for free newsletters from RecipeLion.com and FaveCrafts.com. We hope you enjoy!

Sincerely,

The Editors of FaveCrafts and RecipeLion

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24 Thanksgiving Dinner Recipes and Fall Craft Projects

A Guide to Hosting the Perfect Thanksgiving Dinner

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Thanksgiving Turkey Recipe Ideas

Simple Roast Turkey



Nothing beats a simple roast turkey for any holiday dinner. Easter dinner, Christmas, Thanksgiving or even just "because" are the perfect reasons to make a simple roast turkey.

Serves: 12

Cooking Time: 4 hours

Ingredients

- 12 pounds turkey
- ½ cup water
- ½ cup plus 2 tablespoons dry sherry
- 1 teaspoon garlic, crushed
- ¼ teaspoon black pepper
- 1 teaspoon poultry seasoning
- 1 ½ teaspoons paprika
- 1 teaspoon brown sugar

Instructions

1. Remove the package containing the giblets and neck from the cavities of the turkey (you may have to release the legs from a band of skin or a wire in order to remove the giblets and neck).
2. Rinse the turkey, inside and out, and dry it with paper towels.

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3. Trim off any excess fat.
4. Preheat oven to 325 degrees F.
5. Transfer turkey to a rack in a large roasting pan.
6. Return the legs to the band of skin or wire. Fold the wings back and underneath the bird.
7. Pour the water and ½ cup sherry into the bottom of the roasting pan.
8. Combine remaining sherry, garlic, black pepper, poultry seasoning, paprika, and brown sugar in a mixing bowl; brush over the skin of the turkey.
9. Completely enclose the turkey in aluminum foil, crimping the foil around the edges of the pan to seal.
10. Bake for 3 to 4 hours. During the last 30 minutes of cooking, remove foil and baste with pan juices.
11. When turkey is done, a thermometer inserted in the thigh will read 180 to 185F degrees, and the drumsticks will move easily in the sockets.
12. Remove turkey from the oven, and allow it to sit, loosely covered with foil, for 20 minutes before carving.

Brined Wild Turkey

By: Fresh Home Magazine of Reader's Digest



Here's a delicious turkey recipe that calls for Bourbon brine and gravy. Brined wild turkey is the perfect meal for this year's Thanksgiving dinner. Create this great turkey recipe and you'll have a holiday to remember.

Serves: 6

Cooking Time: 2 hours

Ingredients

Bourbon Brine:

- 1 gallon water
- 1 cup orange juice
- 1 cup bourbon
- 1 cup kosher salt
- 1 cup packed brown sugar
- 1 medium onion, quartered
- 1 lemon, cut in half
- 2 cinnamon sticks (3 inches)
- 2 tablespoons whole cloves
- 2 bay leaves
- 1 tablespoon pepper

Turkey:

- 1 bone-in turkey breast half (3 ½ to 4 pounds)
- 2 turkey drumsticks or thighs

Bourbon Gravy:

- ¾ cup Bourbon
- 2 tablespoons dijon mustard
- 2 tablespoons honey
- 2 tablespoons maple syrup
- 2 tablespoons finely chopped fresh sage
- 1 teaspoon sea salt
- ½ teaspoon freshly ground pepper
- 1 large shallot, finely chopped
- 2 tablespoons butter, divided
- 2 tablespoons all purpose flour
- 1 can (14 oz) chicken broth

Instructions

1. In a very large bowl or butch oven, combine all brine ingredients (give the lemon halves a slight squeeze as you add them to release juice); stir until salt and brown sugar are dissolved.
2. Rinse turkey breast and drumsticks under cold water. Place in a large oven roasting bag; place bag in a stockpot or large roasting pan. Carefully pour brine into bag; squeeze out as much air possible. Seal bag and turn to coat. Refrigerate 10-12 hours or overnight, turning occasionally.
3. In a medium bowl, whisk the bourbon, mustard, honey, syrup, sage, salt and pepper. Reserve ½ cup glaze in a small bowl for the turkey; cover and refrigerate. Set remaining mixture aside for gravy.
4. In a medium saucepan, sauté shallot in 1 Tbsp. butter until tender. Stir in flour. Whisk in broth and remaining bourbon mixture. Whisk in remaining butter. Bring to a boil; reduce heat. Simmer, uncovered, until slightly thickened about 20 minutes. Strain gravy through a fine-mesh sieve; cool. Transfer to a storage container; cover and refrigerate overnight.
5. Preheat oven to 400 degrees F. Drain and discard brine. Rinse turkey breast and drumsticks under cold water; pat dry. Spray a large shallow roasting pan and rack with cooking spray. Place turkey breast, bone side down, on rack, leaving room for drumsticks. Brush with 2 Tbsp. of the reserved glaze. Bake, uncovered, for 20 minutes.
6. Reduce oven temperature to 350°. Add drumsticks to rack; brush with 1 Tbsp. glaze. Brush turkey breast with another 2 Tbsp. glaze. Bake 1 ½ hours longer, brushing twice with remaining glaze, or until a meat thermometer reads 170° (cover loosely with foil if necessary to prevent overbrowning). Turn drumsticks over for the last 30 minutes of baking. Cover and let stand for 10 minutes before carving.
7. Meanwhile, transfer gravy to a saucepan to reheat, stirring occasionally. Add additional bourbon if gravy becomes too thick. Serve with turkey.

Notes

MAKE AHEAD: Brine the turkey overnight and make the gravy the day before, and on the day of serving all you need to do is bake the turkey and reheat the gravy. The brine can be prepared the day before using it; cover and chill until ready to add to the bag with the turkey.

Turkey Roulade

By: Canolainfo.org



This mouthwatering Turkey Roulade makes the perfect addition to any holiday meal. It is an especially perfect roast turkey dinner recipe for a smaller group, so this may be the best Thanksgiving turkey for a family.

Serves: 8 People

Cooking Time: 1 hr

Ingredients

- ½ boneless, skinless turkey breast, about 1 ½ lb
- 1 ½ cups dressing of choice
- ¼ teaspoon smoked paprika
- ¼ teaspoon black pepper
- ¼ teaspoon marjoram
- ¼ teaspoon thyme
- ¼ teaspoon sage
- 1 tablespoon Canola oil

Instructions

1. Preheat oven to 350 degrees F.
2. Place large piece of plastic wrap on countertop. Place turkey breast half on plastic and cover. Cover with additional plastic wrap. Using meat mallet, pound turkey to rectangle about 9-10 X 6 inches, about ¼-inch thick.

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3. Remove plastic wrap from top of turkey and spread dressing evenly lengthwise over surface, almost to edge. Roll turkey lengthwise. With kitchen twine, tie roulade lengthwise once and in several places across turkey. Discard plastic wrap.
4. In small bowl, mix together spices. Rub canola oil over all surfaces of roulade; rub spice blend evenly over roulade.
5. Place roulade in shallow roasting pan, then place in oven. Roast for 45-60 minutes or until internal temperature measured with an instant-read thermometer reads 155 °F.
6. Remove roulade from oven and let rest 15 minutes before carefully removing twine and slicing into 16 half-inch slices.

Nutritional Information

Per Serving (One serving is 2 slices or 4 ounces.):

- Calories: 140
- Total Fat: 3.5g
- Saturated Fat: <1g
- Cholesterol: 65mg
- Sodium: 150mg
- Carbohydrates: 5g
- Fiber: 0g
- Protein: 22g

Thanksgiving Stuffing Recipes

Cornbread and Dried Fruit Dressing

By: Canolainfo.org



Sweet and savory collide in this delicious Thanksgiving dinner recipe. Cornbread and Dried Fruit Dressing is one of many great Thanksgiving Day stuffing recipes for your next Turkey Day!

Yields: 6 Cups

Serves: 12

Cooking Time: 30 min

Ingredients

- 4 cups cornbread cubes, dried
- 4 ounces lean Italian turkey sausage, casing removed
- 1 tablespoon canola oil
- 1 cup yellow or white onions, chopped
- ¼ cup celery, chopped
- ¼ cup carrots, chopped
- 1 small garlic clove, crushed
- 4 each dried apricots and pitted dried plums, coarsely chopped
- ½ teaspoon dried thyme
- ¾ teaspoon dried sage
- ¼ tablespoon dried marjoram
- 1 cup fat-free, low-sodium chicken broth
- ¼ cup fresh parsley, minced
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- Canola oil cooking spray
- 1 egg, lightly beaten

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Instructions

1. Preheat oven to 350 degrees F. Place cornbread cubes in large bowl and set aside.
2. In small nonstick skillet, cook sausage over medium-high heat, crumbling and stirring until brown and cooked through. Drain well and set aside.
3. In large nonstick skillet, heat canola oil over medium heat. Stir in onions, celery and carrot; cook 5 minutes, stirring frequently. Add garlic and cook for 1 minute longer, but don't allow garlic to brown. Stir in sausage, apricots, plums, thyme, sage, marjoram and ¼ cup broth. Bring to a boil. Reduce heat and simmer 3 minutes. Remove from heat; pour vegetable mixture over cornbread. Add parsley and stir well. Season with salt and pepper. (Dressing may be prepared to this stage a day ahead and refrigerated, covered.)
4. Whisk together egg and remaining ¾ cup broth and pour over cornbread mixture, tossing well. Spray large, rectangular baking dish with canola oil cooking spray and transfer dressing to baking dish. Cover dish with foil and set aside.
5. Place covered baking dish of dressing in oven. After 15 minutes, remove foil from baking dish with dressing. Continue baking dressing for about 15 minutes or until top begins to brown.

Nutritional Information

Per Serving (One serving is ½ cup.):

- Calories: 100
- Total Fat: 3.5g
- Saturated Fat: 1g
- Cholesterol: 30mg
- Sodium: 310mg
- Carbohydrates: 12g
- Fiber: 1g
- Protein: 3g

Thanksgiving Chestnut Stuffing



Chestnuts are such a tasty part of autumn that we love to add them to our stuffing recipes. They are best peeled while still hot, but it's so worth it - just keep cool water nearby. You'll love the flavor they impart!

Ingredients

- ½ pound ground beef
- 2 large onions, chopped
- 4 stalks celery, chopped
- 3 apples, chopped
- 2 eggs
- 1 teaspoon salt
- ⅓ teaspoon sage
- 2 cups dry breadcrumbs
- turkey liver chopped
- 2 pounds chestnuts
- parsley, chopped
- 1 handful of raisins
- pepper, to taste

Instructions

1. While gathering together ingredients, soak raisins in boiling-hot water.
2. Fry onions, parsley, celery, liver and ground beef until beef is browned.
3. Using a sharp knife, score an X into the flat side of the chestnut shells.
4. Drop about 12 at a time into boiling water and leave 4 minutes.
5. Remove 3 or 4 chestnuts at a time with a slotted spoon and plunge into cold water to make cool enough to handle.
6. Remove shell and husk, discarding any black places.

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7. Drain the raisins.
8. Combine beef mixture with the raisins, apples, chestnuts, eggs, salt, sage, breadcrumbs, and pepper and add enough water just to make a mushy mixture. Mix well.
9. Salt both turkey cavities well, stuff loosely and sew up. Prepare as you would any other stuffed turkey.

Notes

You can also opt to microwave 10 chestnuts at a time on high for 1 ½ minutes, uncovered, turning midway (score the shells first). Extra stuffing may be made and baked in a covered dish at 350 degrees F for one hour.

Thanksgiving Side Dishes

Classic Cranberry Sauce

By: Stephen Richards, author of Delicious Meets Nutritious



Cranberry sauce is an essential part of your holiday spread, so why not make this great recipe for Classic Cranberry Sauce? This recipe is easy to make, you'll never want to buy canned Cranberry sauce again! Try the variations listed below the classic recipe to make cranberry sauce with orange, lemon or pomegranate flavoring!

Serves: 8

Ingredients

- 12 ounces bag cranberries (2 cups frozen)
- 1 cup water
- $\frac{2}{3}$ cup Agave syrup

Instructions

1. Combine cranberries, water and agave syrup in a medium saucepan.
2. Bring mixture to a boil.
3. Reduce temperature to simmer for 5 to 6 minutes. Cranberries will pop.
4. Stir until sauce thickens and remove from heat.
5. Chill and store in an airtight container or serve warm.

Variations on Classic Cranberry Sauce:

- **Orange Cranberry Sauce**
Exchange $\frac{1}{2}$ cup water for orange juice in the Classic Recipe and add 2 tsp. of orange zest.
- **Lemon Cranberry Sauce**
Exchange $\frac{1}{4}$ cup lemon juice for $\frac{1}{4}$ water in the Classic Recipe and 2 tsp. of lemon zest.
- **Pomegranate Cranberry Sauce**
Add $\frac{1}{4}$ cup of pomegranate seeds to the Classic Recipe.

Sweet Potato Casserole

By: Mr. Food



This delicious sweet potato casserole is perfect for as a weeknight dinner side dish or as a beautiful casserole at Thanksgiving dinner. The whole family will love this Mr. Food favorite.

Serves: 8

Cooking Time: 50 min

Ingredients

- 1 cup pecans, chopped
- 1 cup light brown sugar, packed
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ cup butter, softened, divided
- $\frac{1}{4}$ cup sweetened flaked coconut (optional)
- 2 cans (29 ounces each) sweet potatoes, drained and mashed
- $\frac{3}{4}$ cup granulated sugar
- 2 eggs
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon salt

Instructions

1. Preheat oven to 350°F. Coat a 3-quart casserole dish with nonstick cooking spray.

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2. In a medium bowl, combine pecans, brown sugar, flour, $\frac{1}{4}$ cup butter, and the coconut, if desired; mix until crumbly then set aside.
3. In a large bowl, combine remaining ingredients, including remaining $\frac{1}{4}$ cup butter; mix well. Spoon into casserole dish and sprinkle evenly with pecan mixture.
4. Bake 45 to 50 minutes, or until bubbly and heated through.

Notes

TV Tidbit: Here's one of my funniest stories! When we were taking photos of this recipe, we had a new kitchen assistant helping out. He didn't speak much English and, when he overheard my director and producer say, "We'll shoot Mr. Food tomorrow morning," he thought they were plotting my demise! When it was all cleared up, we all had a big laugh!

About Mr. Food: Art Ginsburg, a.k.a Mr. Food, was the first TV chef to promote practical, "anybody can do it" cooking and food preparation solutions. After years of sharing his unique brand of quick 'n' easy food tips and recipes with viewers across the country, Mr. Food continues to find fresh ideas for cooking up fun in the kitchen.

Roasted Acorn Squash with Apple Pie Spices

By: Chef Franklin Becker from Abe & Arthur's in New York



The perfect Thanksgiving recipe will contain the wonderful flavors and the spices of the season. Here's a recipe that has both! Roasted acorn squash and apple pie spices is a great recipe for the holiday meal.

Ingredients

- 1 acorn squash, cut into quarters and seeded
- 4 teaspoons canola oil
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 teaspoon garlic powder
- 2 teaspoons coconut sugar
- salt to taste
- pepper to taste

Instructions

1. Cut the squash into quarters removing the seeds.
2. In a small baking pan, place the squash, skin side down in the pan and fill the pan with 1 cup of water.
3. Top each piece of squash with a sprinkling of spices, salt, pepper and coconut sugar.
4. Top with 1 tsp of oil on each piece and roast in a 350 degrees F oven for 30-40 minutes or until tender and caramelized.
5. Baste with any remaining juices that formed in the pan and serve alongside your favorite Thanksgiving Day Turkey.

Holiday Rapini Sauté

By: Canolainfo.org



Holiday Rapini Saute makes a healthy, irresistible side dish to any holiday meal. Thanksgiving vegetable dishes and sauteed rapini recipes like this one are healthy and tasty!

Yields: 8 cups

Serves: 8

Ingredients

- 2 tablespoons canola oil
- 3 bunches rapini, about 3 ¼ lb, rinsed, trimmed and cut into 3-inch pieces
- 3 large garlic cloves, minced or crushed
- ½ teaspoon salt
- 1 ½ cups diced roasted red bell pepper, from one 12-oz jar
- 3 tablespoons slivered almonds, toasted

Instructions

1. Heat very large Dutch oven over medium-high heat.
2. Add canola oil to pan; add rapini, garlic and salt.
3. Toss well, reduce heat to medium-low and cover.
4. Cook for 10 minutes or until rapini are tender, turning a few times while cooking.
5. Add roasted pepper and toasted almonds, toss and serve.

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Nutritional Information

Per Serving (One serving is 1 cup.):

- Calories: 110
- Total Fat: 5g
- Saturated Fat: 0g
- Cholesterol: 0mg
- Sodium: 55mg
- Carbohydrates: 11g
- Fiber: <1g
- Protein: 7g

Notes

Sometimes rapini can taste a little bitter. If your rapini is on the bitter side, drizzle a tablespoon or so of balsamic vinegar on top of it.

Apple Pumpkin Muffins

By: Chef Karen Morgan, author of Blackbird Bakery Gluten Free



This muffin recipe is perfect for Thanksgiving morning! Apple Pumpkin Muffins are a great way to start the day and are full of fall flavors. You'll want to make them all year round.

Serves: 9

Ingredients

- 1 cup sorghum flour
- ½ cup corn starch
- ½ cup tapioca flour
- 2 teaspoons guar gum
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- 1 cup granulated sugar
- 1 tablespoon dark brown sugar
- ½ cup light brown sugar
- 2 ⅛ teaspoons cinnamon
- ½ teaspoon nutmeg, freshly ground
- ½ teaspoon ground ginger
- 1 ½ stick unsalted organic butter at room temperature
- 2 large organic eggs, beaten
- 1 can (15-ounces) solid unsweetened organic pumpkin
- 1 tablespoon pure vanilla extract
- 1 golden delicious apple, peeled, cored and finely diced

Instructions

1. Preheat the oven to 350 degrees F.
2. Line muffin cups with paper liners.
3. In a medium bowl combine all the dry ingredients, including the sugar and spices and stir with whisk to blend.
4. Cream the butter with a mixer on medium-high speed until soft.

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5. Add the dry ingredients all at once and mix on low for 2 minutes.
6. Add the eggs, pumpkin and vanilla - mix on medium-high until light and fluffy, stopping to scrape down the sides of the bowl several times. Stir in the apple.
7. Using an ice-cream scoop, fill the prepared muffin cups three fourths full with batter and bake for 25 minutes or until cracked on top and browned on the edges. A wooden skewer inserted into one of the muffins will come out clean.
8. Recommendation: Use all organic when possible - organic butter, eggs and organic pumpkin mix (it is less watery than regular pumpkin mix).

Thanksgiving Dessert Recipes

Healthy Pumpkin Pie



Finally, a pumpkin pie recipe that has all the flavor, but not all the fat of your typical recipe. Make this yummy pumpkin pie recipe any time - use canned pumpkin if fresh is not available - and enjoy a sweet treat that's practically good for you!

Serves: 8

Cooking Time: 1 hr

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon salt
- ½ cup vegetable oil
- 3 tablespoons skim milk
- 1 ¾ cups pumpkin
- ½ teaspoon salt
- 3 teaspoons cinnamon
- 1 ¼ teaspoons ginger
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ½ teaspoon mace
- ¼ teaspoon cloves
- 1 cup sugar substitute, such as Splenda
- 1 cup Egg Beaters 99% egg substitute
- 1 can evaporated skim milk

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Instructions

1. Preheat oven to 425 degrees F.
2. Mix flour and salt together in medium mixing bowl.
3. Measure oil. Add milk to oil but do not stir.
4. Add liquid all at once to flour mixture.
5. Stir lightly with fork until well mixed.
6. Press dough into smooth ball.
7. Roll between sheets of waxed paper and fit into pie plate, or press pastry into pie plate with fingers. Set aside.
8. In large mixing bowl, blend pumpkin, salt, spices and sugar substitute until thoroughly combined.
9. Add egg substitute and whisk together.
10. Add evaporated milk in three increments, whisking thoroughly after each addition.
11. Pour into prepared pie shell.
12. Bake 15 minutes, then reduce temperature to 350 degrees F.
13. Bake about 45 minutes longer, until metal knife inserted near center comes out clean.

Pumpkin Spice Cookies with Cream Cheese Frosting

Pumpkin Spice Cookies with Cream Cheese Frosting are both festive and delicious. This pumpkin cookies recipe tastes just like home. Piled high with smooth, creamy frosting, this will quickly become your favorite of all holiday cookie recipes.

Ingredients

PUMPKIN SPICE COOKIES RECIPE:

- 1 cup butter or margarine, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup brown sugar; packed
- 1 large egg
- 1 cup canned pumpkin
- 2 teaspoons vanilla extract
- 3 cups baking mix (like Bisquick)
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 $\frac{1}{2}$ cups pecans; chopped, toasted (optional)

CREAM CHEESE FROSTING RECIPE:

- 4 ounces unsalted butter, softened
- 4 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar

Instructions

PUMPKIN SPICE COOKIES RECIPE:

1. Heat oven to 350 degrees F.
2. In large mixer bowl, beat butter, sugar, and brown sugar until light and fluffy.
3. Add egg, pumpkin, and vanilla. Beat well.
4. In a separate bowl, combine baking mix, cinnamon and nutmeg; gradually add while beating on low speed to combine.
5. Stir in pecans (optional).
6. Place tablespoonfuls of dough about 2 inches apart on greased or parchment-lined baking sheets.

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7. Bake for 10-12 min. or until golden brown.
8. Cool on baking sheet for 2 min. Remove to wire rack to cool completely.
9. Frost tops of cookies with vanilla frosting. Garnish with toasted pecans if desired.

CREAM CHEESE FROSTING RECIPE:

1. In a large bowl, beat butter, cream cheese, and vanilla extract with an electric mixer until smooth.
2. With the mixer on low speed, gradually add the powdered sugar until smooth and creamy.

Notes

Makes about 5 dozen frosted cookies.

Apple Pie A La Zing



Close Thanksgiving dinner with a sweet treat. Here's a unique twist on traditional apple pie from Ocean Spray. Apple pie a la zing combines not only apples, but cranberries as well-for an extra fruity and tart pie, a perfect holiday season dessert.

Serves: 6

Ingredients

- 4 cups pared, sliced apples
- 2 cups Ocean Spray Fresh or Frozen Cranberries
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ cup flour
- 1 teaspoon cinnamon
- $\frac{3}{4}$ cup chopped walnuts, optional
- pastry for a 9 inch two crust pie

Instructions

1. Preheat oven to 425 degrees F.
2. Combine all ingredients, except pastry, in a medium mixing bowl; mix well. Pour into a pastry-lined pie plate. Cover with top crust. Seal edges and cut several slits in top crust.
3. Bake 50 minutes or until golden brown. Cover edges with foil if they begin to brown too quickly.

Thanksgiving Table Decorations

Easy Harvest Place Setting

By: The New Image Group



This easy Thanksgiving craft is made with felt to create cute pumpkin and corn place settings. This is a great Thanksgiving craft for children and the adults will love them too. Place one at each place setting that your guests can take home at the end of the night.

Materials:

- Scissors
- Fabric Glue
- 9 x 12 Yellow Stick-It Felt Sheet
- 9 x 12 Tangerine Stick-It Felt Sheet
- 12x 18 Cocoa EZ Felt Sheet
- 9 x 12 Pirate Soft Felt Sheet
- Hen Egg- 2 ½" (73.5mm)
- Doll Head/ Knob- 2 ¼" (57.2mm)
- Printable Pattern (see page 30)

Printable Pattern:

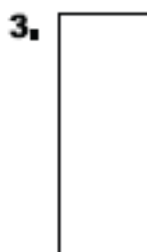
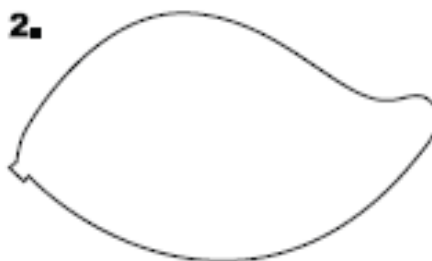
Pumpkin Place Setting Template

1. Leaf

2. Large Leaf

3. Stalk

4. Pumpkin Sections



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Instructions:

1. Cut out pieces from the pattern.
2. Arrange template pieces on corresponding felt and cut out:
9 x 12 Tangerine Stick-It Felt: 13 Pumpkin Body Ovals

12 x 18 Cocoa EZ Felt: 1 Stem

9 x 12 Pirate Soft Felt: 2 Large Leaves & 1 Small Leaf

9 x 12 Yellow Stick-It Felt: Cut sheet in half and cut about 3/4" circles. These are your kernels of corn and look great with freehand cut outs.
3. Making the Corn:
 - a) Remove the adhesive-backing on a circle.
 - b) Start at the top of the egg and work your way down. Make sure to overlap each row.



- c) Once complete, glue large leaf pieces on the sides of your corn.



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4. Making the Pumpkin:

a) Fold stem piece about $\frac{1}{4}$ ". Place a dab of glue on the smaller side and place on the center of doll head/knob.

b) Remove adhesive-backing from first oval and place onto the doll head/ knob. Use this to help secure your stem in place.



c) Fill in remaining portions of pumpkin with strips.

d) Glue leaf onto stem.

Pretty Pumpkin Napkin Rings

By: Linda Peterson



Looking for napkin ring ideas for your next fall party? Why not create your own Pretty Pumpkin Napkin Rings from Linda Peterson! This craft is so easy to make and fun to look at. If you like frilly fun crafts, then you'll love these napkin rings.

Materials:

- Sunflower bush
- Accent bush with small pumpkins, leaves or other fall décor of choice
- Brown floral tape
- Rope covered wire (from floral section) or substitute 20 gauge wire
- Scissors
- Wire cutters
- Hot glue gun
- Hot glue

Instructions:

1. Remove sunflowers from bushes leaving approximately 4" long stem. Wrap stem with floral tape.
2. To create ring, cut a 5" length of rope wire. Overlap ends and wrap with floral tape. (If using wire, wrap wire completely with floral tape.)

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3. Place accent pieces together on opposite ends and wrap in the center to secure. Attach sunflower to accent stems and wrap with floral tape to secure.



4. Wrap floral stem to ring with floral tape to secure. Insert napkin into ring and arrange flowers as needed.



Pumpkin and Candle Centerpiece

By: Rebekah Meier for Walnut Hollow



Materials:

- Walnut Hollow® #23906 Creative Versa-Tool™
- Walnut Hollow® #3523 8" Round Plate
- Craft Pumpkin
- Other Supplies: Flat Paint Brush, Floral Candle Wreath or Flowers and Floral Wire, Jar Candle, Pencil, Pliers, Pumpkin Light (optional), Satin Varnish, Wire Cutters

Instructions:

1. Before using the Creative Versa-Tool™, read all instructions and follow all safety precautions. Attach the Hot Knife Point to Creative Versa-Tool™ and tighten with pliers. Use tape to secure stand to hard surface. Place Creative Versa-Tool™ on stand. Plug into electric outlet, press switch "ON", and let heat 4 -5 minutes.
2. Using pencil, trace 7 – 3 ½" diamond shapes onto pumpkin, referring to picture for placement.
3. Using the Hot Knife Point, cut along traced lines. Also cut a 4 ½" hole at the top of the pumpkin, removing stem. Remove cut pumpkin scraps through hole. Remove Hot Knife Point with pliers.
4. Attach Tapered Point with pliers and create a dot design around each diamond shape by touching the Point onto the pumpkin. Remove Tapered Point with pliers.

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5. Attach Circle Point with pliers and hot stamp design around the perimeter of the Round Plate. Unplug tool and allow to cool. When completely cool, remove the Point.
6. Apply one coat of varnish to plate. Let dry completely.
7. Turn pumpkin upside down so that the cut hole is resting on the plate. Place jar candle inside floral wreath and place onto the flat surface of pumpkin.
8. If desired, place a battery operated pumpkin light inside the pumpkin.

Colorful Fall Leaves Dinnerware

By: Tammie Wilson from Creative Home Arts Club



Stencils and vibrant glass paints help create a set of plates, serving items and table accents perfect for autumn. Use for autumn entertaining, even Thanksgiving, or give as a special gift. For more craft ideas, tips & projects please visit [Creative Home Arts Club](#).

Materials:

- Dinnerware and serving pieces:
Oversized dinner plate, salad plate, cup & saucer, wood ceramic-tile tray, ice bucket with rattan handle
- Water goblets
- Flower vase
- Enamel glass paint*: Light Foliage Green, Olive, Red Red, Tangerine, Dark Goldenrod, Raw Sienna, Ultra Black
- Enamel surface conditioner
- Disposable wedge sponges
- Leaf stencil*
- Small sea wool sponge
- #6 filbert paintbrush
- 10/0 liner paintbrush
- Spray bottle
- ¼" wide quilter's tape
- 1" low-tack tape
- Tracing paper
- White graphite
- Optional: palette paper Bottle lids, craft knife, cotton swabs, paper plate, paper towels, pencil, rubber gloves, scissors

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Tips:

- Project surface must be clean and dry before painting.
- Apply surface conditioner to ensure a permanent bond between paint and glass. Once applied, do not touch glass. Use gloves or handle the piece from the inside.
- Surface conditioner lasts four hours. If project takes longer to complete, simply let paint dry completely and reapply surface conditioner.
- DO NOT thin paint with water (use surface conditioner) and DO NOT add water to brushes when you paint. Squeeze out all excess water before you begin to paint.
- Paint is permanent once cured for a full 10 days. Painted surface is safe for the dishwasher and microwave, and is oven-safe to 350 degrees (as long as original glass piece is).

Instructions:

1. **Preparation.** Wash all surfaces with warm soapy water. Rinse and dry thoroughly. Use quilter's tape to mask off the top ½" of glasses and cups, top and bottom edge of ice bucket, 1" around edge of tray, and top and bottom 1 ½" of vase (Photo A). Pour surface conditioner into spray bottle and replace nozzle. Completely mist all surfaces. Let dry. Surface conditioner leaves a slight haze on glass that will dissipate as paint cures.
2. **Paint glasses & vase.** Arrange bottle lids on paper plate so glasses and vase can perch on top. Following package instructions, drip glasses and vase with black glass paint (Photo B). Set on lids. Do not remove tape until paint finishes dripping (approximately 6-

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8 hours). Carefully score tape using craft knife and remove. To clean up any run-under, use cotton swab dampened with surface conditioner or a craft knife. Let dry overnight.

3. **Paint backgrounds.** Pour large puddle of Ultra Black on paper plate. Dab small end of sponge in paint. Tap off excess and pounce paint on ice bucket and cups, rim of dinner plate, and entire saucer (Photo C). Let dry and repeat. Remove tape. Clean up any run-under in same way as in Step 2. Set all pieces aside to dry overnight.

Pour a puddle of each paint color except Olive on paper plate. Use a sea sponge slightly dampened with surface conditioner to dip into Dark Goldenrod and sponge around rim of the salad plate. Add touches of Tangerine and Raw Sienna with hints of Red Red and Light Foliage Green. Use a paper towel with surface conditioner to carefully clean up inside edge of plate. Set aside to dry.

4. **Stencil serving pieces.** Cut stencil apart for ease of use. Position aspen leaf as you like on bottom of the tray. Use several small pieces of low-tack tape to hold stencil in place. Use small end of wedge sponge to dip one half in Tangerine and other half in Red Red. Pounce on paper plate to remove excess paint and blend colors. Pounce paint over stencil image, keeping the Red Red towards the center and the Tangerine to the outside edge. Remove stencil.

Stencil leaves randomly around outside edge of tray. Use Dark Goldenrod and Olive for maple leaf and Tangerine and Light Foliage Green for oak leaf. Be sure one leaf is dry before overlaying another leaf on it. DO NOT tape over freshly painted items; tape to black basecoat instead.

5. **Stencil remaining pieces.** Repeat Step 4 for all remaining pieces (Photo D). Note: Leaves overlap onto white on tray and ice bucket, but not on plates, glasses or cups as these should remain a “paint free zone”.
6. **Add details.** Trace and transfer acorn onto the tray, ice bucket lid, and any other surfaces you like. Apply two smooth even coats of Dark Goldenrod to the bottom and Raw Sienna to the top. Let dry. Use 10/0 liner to add thin lines of Dark Goldenrod to top. To create tendrils, use #6 filbert paintbrush and Dark Goldenrod thinned with surface conditioner.
7. **Finish.** Set all pieces aside to cure for a full 10 days before using.



For more craft ideas, tips & projects from the Creative Home Arts Club, be sure to visit <http://creativehomeartsclub.com>

Eyelet Pumpkins

By: Kimberly Crawford for Spellbinders



Decorate your Thanksgiving table with these lovely 3-D paper pumpkins. The paper comes with the eyelet design, so this Thanksgiving craft is quick and easy.

Materials:

- S4-205 Eyelet Pendant
- S3-147 Labels Trio
- MyMind's Eye, Free Bird Love Desire Paper
- The Paper Company, Brown Cardstock
- Creative Impression, Leaf Ribbon

Instructions:

Kimberly folded Eyelets Pendants to create these 3-D pumpkin home decor pieces. The large pumpkin is 4 x 4" and the small is 2 x 2".

Thanksgiving Home Décor

Large Cornucopia

By: Jim DelPrine for FloraCraft



Create an impressive, large scale cornucopia with minimal cost and time required. This Thanksgiving craft project would be perfect for a hotel lobby, buffet table or a spectacular front porch.

Materials:

- Straw Wreaths: (one each) 24", 20", 18", 16", 14", 12", 10", 8"
- Straw Swag: 24"
- FloraCraft Moss Covered Spheres: (two each) 4" and 6"
- Assorted, permanent fall silks, fruit, and pumpkins
- NDI Corkscrew willow branch (permanent)
- Design Master Paint, Dark Chocolate
- Bindwire, natural
- Two large tomato cages
- Cinder Bloc

Instructions:

1. Wire together the two tomato cages, one inside the other. The cages form the armature for the container design. Paint the cages and the cinder block using the Design Master Dark Chocolate or other dark, neutral color.

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2. Wire the straw wreaths firmly to the tomato cage armature starting with the largest and working towards the smallest.
3. The larger wreaths will require about four to six binding points while smaller wreaths will require three to four. Wire the straw swag inside the 10" and 8" wreaths to make an attenuated tail to the horn. Bend the finished design to give the horn a curve. This gives the finished cornucopia a more rhythmic, professional appearance.
4. Fill the horns interior with corkscrew willow branches. Place the cinder block into the large end of the horn, just inside the 24" wreath. The block will provide enough physical weight to hold the cornucopia in place. It also acts as a mechanic to enable staging of large placements such as pumpkins.
5. Wedge the Moss Covered Spheres between the block and the inside of the straw wreath. These decorative spheres also become a mechanic for anchoring placements of fall silks and fruit.

Harvest Glass Pumpkin

By: Spectrum Glass: The System 96 Glass Craft Program



Use glass cutting and contour fuse techniques to create a 3D glass pumpkin perfect for Thanksgiving or autumn decorating. Hang from wire to create a festive autumn sun-catcher.

Materials:

- Glass Colors: 170.2 Tangerine
- Transparent, 128AVSF Aventurine Green
- Stringer: 226-74SF Amazon Green
- Pattern (pdf)

Instructions:

1. You will be cutting two pumpkin shapes. The first will be slightly larger than the second and it will be used as the base layer. Place the orange transparent glass on top of the cutting guide (page 2 of the pattern pdf). Using a Sharpie pen, trace around the solid, outermost, line. Cut out the shape.
2. For the second (detail) layer, place a second piece of orange transparent glass on top of the cutting guide. This time, trace over all dashed and dotted lines.
3. Follow the Cutting Order instructions on page 2 of the pattern pdf. Cut the longdashed line (oval pumpkin shape) first. The next cut must be the short-dashed line. The rest of the dotted line ("section" cuts) can be made in any order.
4. Arrange the pumpkin sections so that all outside edges are even with the bottom layer but the inside pieces have a gap between them.
5. Add a stem, leaf, vines, or a face, if desired.
6. Contour fuse.

Natural Gourd Bird

By: Niki Meiners for Creative Home Arts Club



Use natural materials, like a bottle gourd, to decorate your home for autumn. This unique craft uses a rotary tool and ink to create a bird from a bottle gourd. Feathers and twig wreaths add great texture. This bird would make a great decoration for your Thanksgiving gathering too.

Finished size: 8" tall Bird

Skill: 2

Time: 2

Cost: 2

Materials:

- One bottle gourd
- Rotary tool with cutting bit*
- Ink sprays*: Vanilla Shimmer, Molasses
- Chocolate brown inkpad
- Three feather sprays (wings, tail)
- Two 12" twig wreaths
- 2 brown 10mm doll eyes with shanks
- Talon used for beak
- 24" of black twine
- Fabric glue*
- Fast grip permanent glue
- Optional: If gourd is not clean: bleach, water, scouring pad, sandpaper, bucket or sink
- Optional: If rotary tool not available, handsaw, drill, ¼" bit
- Drop cloth or newspapers, mask & eye protection, metal spoon, soft cloth or paper towels, pencil, sandpaper, tack cloth

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Note:

- Protect work surface with drop cloth or newspapers.
- Wear eye protection and a mask when handling bleach or using power tools.
- Cut and drill outdoors if possible to minimize dust.
- Follow manufacturer's directions for power tools.
- See photos for details and placement.

Steps:

1. **Clean gourd.** *Note: If gourd is already clean, skip to Step 2.* Start with a completely dried gourd. Scrape off any dirt. Wear rubber gloves and eye protection. Mix a 20% solution of bleach and water. To protect gourd from rot and fungal molds, place gourd in mixture for 15 minutes to overnight. Remove gourd from solution. Use wire brush and sandpaper to clean outside surface (Photo A). Place gourd on a clean surface to dry thoroughly.
2. **Etch gourd.** Use pencil to draw design on gourd as shown (Photo B). To simulate feathers, make a scallop pattern with two or three fine vertical lines within each scallop. *Note: Lines will vary depending on gourd shape.* Use rotary tool to etch along drawn lines (Photo C). Use tack cloth to remove excess dust.
3. **Spray gourd.** Apply Vanilla Shimmer ink spray to entire gourd. Use cloth to remove excess and buff away any pencil lines. Apply Snickerdoodle Smooch to wings, ruff, and top of head (Photo D). Apply White Smooch to belly. Apply brown ink to etched lines in gourd and wipe off excess. Repeat until satisfied with look.

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- 4. Add features.** Drill holes for eyes (Photo E). Use tack cloth to remove debris around hole. Glue eyes with shanks into holes. To create a place for beak, cut channel in top of gourd. Glue beak in place and hold until dry. Wrap outer edge of beak with black twine. Glue twine ends in place. For wings, glue one spray of feathers on each side of bird. For tail feathers, glue one spray to rear of bird. Hold in position until glue sets.
- 5. Finish.** For nest, glue one twig wreath on top of the other. Place bird on nest.



For more craft ideas, tips & projects from the Creative Home Arts Club, be sure to visit <http://creativehomeartsclub.com>

Kitchen Crafts and Edible Craft Projects

Mom and Me Thanksgiving Aprons

By: DecoArt



What better way for a youngster to spend Thanksgiving but in the kitchen helping Mom? The matching aprons are a snap with fabric paint.

Materials (DecoArt Products Required):

SoSoft Fabric Acrylics

- DSS41 - Burnt Sienna

SoSoft Dimensional Writers

- DD102 - Cadmium Yellow
- DD104 - Festive Red
- DD115 - Black

Supplies

- Foam plate
- Small round brush
- Paper towels
- Water
- $\frac{3}{8}$ " and $\frac{3}{4}$ " round foam pouncer brushes
- Natural canvas aprons, Loew-Cornell "Totally You" (APGN-3636, adult; KDAPN-3636)

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Instructions:

Preparation: Cover work surface with newspaper. Lay aprons flat on surface. Have wet paper towels and soap ready to clean hands at sink.

Adult Apron

1. Squeeze and spread Burnt Sienna onto foam plate. With fingers spread slightly, press hand flat into paint and then press hand flat onto apron bib area. If more solid handprint is needed, use small brush to lightly fill in hand shape.
2. Use ¾" pouncer brush dipped in Burnt Sienna to stamp random dots over apron surface and around handprint. Repeat with Cadmium Yellow and Festive Red Writers. Allow to dry.
3. Use Cadmium Yellow to create small triangle for beak shape on turkey head; paint lines for legs and feet. Use Festive Red to paint small heart-shaped waddle under turkey head and to paint words below turkey.
4. Use Black Writer to paint dot eye on turkey and curved line for wing shape.

Child's Apron

1. Repeat same instructions as above, but assist with stamping handprint and use smaller pouncer brush when stamping dots on apron.

Paper Bag Turkey with Popcorn Stuffing

By: One Charming Party



This Paper Bag Turkey with Popcorn Stuffing from One Charming Party is a perfect draft for the kids table this Thanksgiving. It's a simple and easy Thanksgiving Day craft to keep the kids busy preparing their table while you prepare yours!

Materials:

- 3-4 bags of popcorn
- Large brown grocery bag
- 2 small brown lunch bags
- Hot glue gun
- Scissors
- White paper for the frills

Instructions:

1. For the frill, take a sheet of 8 ½ x 11" white paper and cut it in half lengthwise. Fold the paper in half lengthwise and make small cuts with a pair of scissors on the folded half to create loops.
2. For the drumsticks, make one hand into a fist and stick it inside the lunch bag. With your other flat hand, press on the bag to mold and smash it down into a more rounded shape.
3. Fill the bag ¾ of the way with popcorn.



4. Gather up the bottom of the bag and twist to keep it tight.
5. Hot glue the beginning of the length of frill and wrap it around the bottom, twisted part of the lunch bag.
6. Then hot glue the end of the white paper frill to keep it in place.
7. For the main bag, do the same thing as the drumstick to make the corners rounded. It's best to use a plain brown bag, but if you can only find one with writing on the outside, you can carefully turn the bag inside out and it will be just fine.
8. Fill the bag up full with popcorn.

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9. Fold the sides of the bag in and tuck the bottom edge under.
10. Hot glue the edge shut.
11. Hot glue the legs onto the sides of the “turkey.” Easy Peasy.



Note: If using buttered popcorn to fill the turkey, use parchment or wax paper to line the paper bag to avoid grease marks.

Candy and Cookie Turkeys

By: Amy Huntley



This is an adorable craft from Amy Huntley your kids will love to create! Using materials like Oreo cookies and peanut butter cups, these candy and cookie turkeys are perfect for Thanksgiving. Enjoy making this easy (and edible) craft!

Materials:

- Double Stuff Oreos (2 per turkey)
- Small Reese's' Peanut Butter Cups (1)
- Whoppers (1)
- Candy Corn
- White Frosting
- Black Frosting

Instructions:

1. First place your peanut butter cups in the fridge. They will cut cleaner cold. Then take an Oreo and carefully separate one of the cookies from the frosting. Gently press the pointed tips of 6 candy corns around one half of the Oreo. Take some white frosting and cover the frosting and re-attach the cookie.
2. Now, take the second oreo and lay it flat on the table. Pick up your Oreo with the candy corn and put some icing on the bottom of the oreo opposite from the candy corn and attach the Oreo onto the flat oreo so that it is on the back half. Prop the stuck together Oreos against a book or a wall to hold it up while the icing dries. If it does not stand up well, add some more icing.

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3. Now take a cold peanut butter cup and cut a small section off of it so that it will have a flat side. Place some frosting on the flat section and the top of the peanut butter cup and attach it to the Oreo with the candy corn so that it becomes the body of the turkey.
4. Take the Whopper and put icing on the back side of it. Attach it so that it is right on top of the peanut butter cup and iced to the Oreo and Whopper. Add two drops of white icing for the eyes and a smaller drop of the black for the pupil.
5. For the wings, I cut the very tip of a candy corn and glued a wing on both sides of the peanut butter cup. For the feet, you can use the same tip you cut off when making your wings. Let dry for about 20 minutes before handling.

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In this eBook, you can enjoy a collection of homemade crafts and recipes for your Thanksgiving get-together. Before we launch into the holiday season, we call upon you to join us in a moment of reflection to appreciate everything we have: our family and friends, the rooves over our heads and the food upon our tables. The Thanksgiving decorations, whole roast turkey recipes, and edible crafts in this eBook will put you in the mood for good company and holiday cheer. Set the Thanksgiving mood with this phenomenal guide to creating the perfect Thanksgiving dinner experience.

Included in this eBook:

- Natural Gourd Bird
- Brined Wild Turkey
- Acorn Squash with Apple Pie Spices
- Eyelet Pumpkins

