

22 Easy Thanksgiving Recipes

A Traditional
Thanksgiving Menu
From RecipeLion



RECIPE  **LION**



22 Easy Thanksgiving Recipes: A Traditional Thanksgiving Menu From RecipeLion

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Letter from the Editor

Dear Cooking Enthusiast,

Thanksgiving is a time to gather around the table with loved ones and enjoy a delicious feast. Whether you're a seasoned chef or beginner home cook, *22 Easy Thanksgiving Recipes: A Traditional Thanksgiving Menu From RecipeLion* will help you prepare an amazing meal everyone will rave about. We've been working hard in the kitchen to bring you these tried-and-true Thanksgiving classics.

Learn how to make the best Thanksgiving dessert recipes, Thanksgiving side dishes, and other delicious and simple recipes for Thanksgiving with this complete collection from the RecipeLion Test Kitchen. Try a mix of traditional and out-of-the-ordinary Thanksgiving recipes for a dinner that your guests will gobble up.

22 Easy Thanksgiving Recipes: A Traditional Thanksgiving Menu from RecipeLion is the only guide you need to create a complete memorable Thanksgiving meal this holiday season. Be sure to print out this great collection of super easy Thanksgiving recipes so that you'll have it on hand for the holiday.

For more delicious dinner recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy Thanksgiving!

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com/>

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Table of Contents

OUR BEST CLASSIC THANKSGIVING TURKEY RECIPE	5
BEST EASY HERB ROASTED TURKEY.....	5
POTATO SIDE DISHES	7
HOMESTYLE MASHED POTATOES CRACKER BARREL STYLE	7
COUNTRY COTTAGE POTATO BAKE	8
CLASSIC POTATOES AU GRATIN.....	9
HEAVENLY SWEET POTATO PINEAPPLE CASSEROLE.....	11
VEGETABLE SIDE DISHES	13
SOUTHERN GRANDMA’S CORN PUDDING.....	13
MOLLY’S GREEN BEAN CASSEROLE	14
APPLE GLAZED CARROTS.....	16
MOM’S CARROT MOLD.....	17
BREAD AND BISCUIT RECIPES FOR THANKSGIVING	19
EVEN BETTER KFC BUTTERMILK BISCUITS	19
AMISH APPLE BREAD	21
BISQUICK APPLE DROP BISCUITS	22
SWEET BUTTERMILK CORNBREAD	23
WHOLE CRANBERRY BREAD	25
MORE EASY THANKSGIVING SIDE DISHES	26
SLOW COOKER DRESSING	26
CLASSIC CRANBERRY SAUCE	28
ORANGE CRANBERRY SAUCE WITH APPLES.....	30
EASY THANKSGIVING DESSERT RECIPES	32
SIMPLE SOUTHERN APPLE PIE.....	32
CRUSTLESS PUMPKIN PIE	34
FIVE LAYER PECAN PIE.....	36
FOR THE LOVE OF CHOCOLATE CREAM PIE.....	38
DOUBLE LAYER PUMPKIN PIE.....	40

Our Best Classic Thanksgiving Turkey Recipe

[Best Easy Herb Roasted Turkey](#)

By: [RecipeLion Original Recipe](#)

This is a simple recipe for roasted turkey that's sprinkled with a variety of herbs, so it has unbeatable flavor and comes out of the oven super moist. This delicious turkey recipe includes rosemary, thyme, basil and more! Preparing it is as easy as assembling the herb mixture, rubbing it all over the turkey, and roasting. Your kitchen will smell amazing while it cooks, and everyone will rave about the delicious flavor.



Ingredients

- 1 (6 to 7 pound) whole bone-in turkey breast
- 1 tablespoon fresh rosemary, chopped; plus 2 sprigs rosemary
- 1/2 teaspoon dried thyme, or 1 teaspoon fresh
- 1/2 teaspoon dried basil, or 1 teaspoon fresh
- 1 teaspoon paprika
- 1 tablespoon ground mustard (optional)
- 1 whole lemon, juiced
- 2 tablespoons olive oil
- 3 cloves garlic, chopped
- 1/2 onion, finely chopped
- Kosher salt and freshly ground black pepper, to taste
- 1 cup chicken broth or white wine

Instructions

1. Preheat oven to 325 degrees F.
2. In a mixing bowl, combine onion, garlic, 1 tablespoon chopped fresh rosemary, thyme, basil, lemon juice, paprika, olive oil, salt and pepper. Mix to create a paste-like consistency.
3. Pull the skin of the turkey up and rub the mixture on the meat, reserving a small amount to rub on the outside of the turkey. Rub remaining herb mixture on the outside of the turkey.
4. Place the turkey in the roasting pan and pour in your white wine or chicken broth. Place the remaining 2 fresh rosemary sprigs in the pan.
5. Roast for 1.5 to 2.5 hours, until the skin is golden brown and an instant-read thermometer registers 165 degrees F when inserted into the thickest part of the breast.
6. Loosely cover turkey with aluminum foil and let cool 15 minutes before carving.

Notes

If the skin is over browning before the meat is cooked, loosely cover turkey in tin foil to avoid burning.

Potato Side Dishes

[Homestyle Mashed Potatoes Cracker Barrel Style](#)

By: [RecipeLion Original Recipe](#)

Cracker Barrel is famous for its creamy, hearty mashed potatoes. As far as side dishes go, these potatoes are simply the tops. Add a restaurant-quality dish to your Thanksgiving menu with this recipe for Homestyle Mashed Potatoes Cracker Barrel Style. Just a few simple steps and basic ingredients will yield one of the best restaurant style side dishes you'll ever taste.



Ingredients

- 6 large potatoes, peeled, cubed and boiled
- 1 (8-ounce) can evaporated milk
- 1 stick margarine
- Salt and pepper, to taste

Instructions

1. After potatoes are peeled, diced, boiled and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.

Country Cottage Potato Bake

By: [RecipeLion Original Recipe](#)

Country Cottage Potato Bake is a dish that has stood the test of time. The mashed potatoes don't need to be dolled up because they're mixed with creamy cottage cheese, chives and Cheddar cheese. There's no denying the flavors in this cheesy potato bake are simply amazing. This comfort casserole is a unique potato side dish that would be a welcomed addition to your Thanksgiving table.



Ingredients

- 2 cups hot mashed potatoes (don't add any milk or butter to the potatoes)
- 1 cup creamed cottage cheese
- 3 tablespoons butter
- 1 tablespoon chives, chopped
- 3/4 teaspoon salt
- 1/3 cup shredded Cheddar cheese

Instructions

1. Preheat oven to 325 degrees F.
2. Combine potatoes, cottage cheese, butter, chives, and salt; mix thoroughly.
3. Spoon into one-quart casserole dish. Heat uncovered for about 20 minutes.
4. Five minutes before end of baking, sprinkle with Cheddar cheese.

Classic Potatoes Au Gratin

By: [RecipeLion Original Recipe](#)

The sight of cheesy, golden brown potatoes au gratin makes any food advocate happy. Why change au gratin potatoes when it's the simplicity of them that makes them so delicious? Add these Classic Potatoes Au Gratin to your Thanksgiving menu, Christmas menu, Easter menu - you name it! It will likely be requested often.



Ingredients

- 5 large potatoes, peeled and sliced into medium thin slices (Russet potatoes work well)
- 1 medium onion, peeled and chopped
- 4 tablespoons butter
- 3 tablespoons flour
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 cups milk
- 2 cups Cheddar cheese, cubed or sliced

Instructions

1. Preheat oven to 350 degrees F and lightly butter a 3 ½ to 5 qt. casserole dish.
2. In a medium saucepan, melt butter and add flour, salt and pepper. Pour in the milk and bring to a boil. Stir frequently until thickened. Set aside.
3. Layer one quarter of the sliced potatoes, 1/4 of the onion, 1/4 of the cheese and sprinkle with salt and pepper. Repeat the next layer.
4. On top of the second layer, pour half the white sauce over (be a little reserved because you want the majority of the white sauce on top of the finished casserole). Repeat the next layer with potatoes, cheese, onion, salt and pepper. Repeat the final layer with same.
5. Pour the remaining white sauce over the top, making sure you cover all. Sprinkle the final product with salt and pepper. Cover and bake for 1 hour.
6. Remove the cover and bake for another hour. Don't worry if it gets a little dark on top.

Heavenly Sweet Potato Pineapple Casserole

By: [RecipeLion Original Recipe](#)

Heavenly Sweet Potato Pineapple Casserole is a fun twist to a classic sweet potato casserole recipe. It's extra sweet because it's made with pineapples. The sweet potatoes, pineapples, and marshmallows go so well together. If you like some sweetness in your Thanksgiving dinner, then you'll love this recipe. You can prepare it the night before, which makes things less hectic on Thanksgiving morning. Your future self will thank you for working ahead, and your post-Thanksgiving dinner self will thank you for making such a delicious side dish.



Ingredients

- 1 can (17-ounce) sweet potatoes
- 4 tablespoons brown sugar
- 2 egg whites, beaten
- 4 tablespoons margarine, melted
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 1/2 cup pineapple, drained
- mini marshmallows

Instructions

1. Combine sweet potatoes, brown sugar, egg whites, margarine, salt, cinnamon, and pineapple in a mixing bowl; beat well.
2. Butter baking dish; place half of mixture in dish and dot with marshmallows.
3. Add remaining sweet potato mixture to casserole dish.
4. Cover and refrigerate overnight if desired.
5. When ready to serve, preheat oven to 350 degrees F and bake for 40 minutes.
6. Remove from oven, dot with marshmallows and bake until golden brown, about 10 minutes.

Vegetable Side Dishes

[Southern Grandma's Corn Pudding](#)

By: [RecipeLion Original Recipe](#)

This is a wonderful recipe if you're looking for a true Southern corn pudding. Southern Grandma's Corn Pudding came straight from Grandma's recipe box, so you know it's going to be good. It's an easy side dish recipe that goes especially well with ham and turkey. Creamed corn is mixed with a few other pantry staples and baked until you have a soft, flavorful corn pudding. It's comfort food at its best, and would be a great addition to your Thanksgiving dinner table.



Ingredients

- 4 eggs
- 1/2 cup sugar
- 4 tablespoons flour
- 1 stick margarine, melted
- 2 cans creamed corn
- 1 cup milk

Instructions

1. Preheat oven to 375 degrees F.
2. Beat eggs well in a large bowl. Add sugar, flour, melted margarine, corn, and milk and mix well.
3. Pour into a greased casserole dish and bake for 45 - 60 minutes until firm.

[Molly's Green Bean Casserole](#)

By: [RecipeLion Original Recipe](#)

Always a favorite Thanksgiving recipe, green bean casserole is a must at your holiday table. Fresh green beans are the best, but if you are unable to get them, make it with canned. Unlike other green bean casseroles, this one has bacon bits in it. A little extra protein doesn't hurt, right? Bake the casserole until the top begins to brown. If it takes too long to brown, you can always put it under the broiler for a little bit.



Ingredients

- 6 cups blanched frenched green beans
- 1 pint sour cream
- 2 tablespoons water
- 1 teaspoon crushed red pepper flakes
- 4 strips bacon, fried crisp and broken into pieces
- 1 teaspoon Worcestershire sauce
- pepper, to taste
- 2 cups Parmesan, grated
- 4 ounces sliced mushrooms, browned in a bit of butter
- 3 green onions, chopped

Instructions

1. Preheat oven to 350 degrees F.
2. Mix sour cream, Worcestershire sauce, 1½ cups of the Parmesan cheese, pepper flakes, and pepper.
3. Stir in bacon, mushrooms, and green onions.
4. Add green beans and mix thoroughly.
5. Pour green beans in a 9 x 13-inch casserole dish which has been buttered.
6. Top with the rest of the Parmesan.
7. Bake until top begins to brown, 20 to 30 minutes.
8. If the green beans are bubbling, but the cheese isn't browning, turn it on broil for just a second. Let set for 10 to 15 minutes before serving.

[Apple Glazed Carrots](#)

By: [RecipeLion Original Recipe](#)

Adding Apple-Glazed Carrots to your holiday meal is a great way to add vegetables without adding another vegetable casserole. Casserole side dishes are great, but they can be heavy - especially when they're served at a big meal like Thanksgiving. This carrot side dish is lighter and so delicious. The carrots' natural sweetness is complemented by its apple glaze. These carrots are truly terrific and would make a great addition to your holiday dinner menu.



Ingredients

- 2 tablespoons butter
- 1 pound baby carrots or sliced carrots, peeled and trimmed
- 1 cup apple juice, unsweetened
- 1 teaspoon honey
- 2 tablespoons light brown sugar
- 1 tablespoon green onion, minced tops

Instructions

1. Melt butter in large nonstick skillet over medium-high heat. Add carrots and sauté until carrots begin to brown slightly, about 8 minutes.
2. Add apple juice and honey and bring to boil. Reduce heat and add the brown sugar. Simmer until carrots are tender and liquid is reduced to glaze, stirring occasionally, about 20 to 25 minutes.
3. Season to taste with salt and pepper. Transfer to bowl. Sprinkle with green onion tops and serve.

Mom's Carrot Mold

By: [RecipeLion Original Recipe](#)

The recipe for Mom's Carrot Mold is an old-fashioned recipe that has been in the family for years. This traditional carrot mold makes a delicious and easy side dish for the holidays. It looks like a cake with the texture of a bread. It is savory, with a touch of sweetness from the brown sugar. It tastes great alongside a Thanksgiving turkey.



Ingredients

- 1 1/2 cup Crisco
- 1 1/2 cup brown sugar
- 6 eggs
- 3 teaspoons lemon juice
- 6 tablespoons cold water
- 4 1/2 cups grated carrots (grate using Cuisinart - do not buy already shredded carrots)
- 3 cups flour
- 3 teaspoons baking powder
- 1 1/2 teaspoon baking soda
- 1 1/2 teaspoon salt

Instructions

1. Preheat oven to 325 degrees F. Lightly grease a large ring-mold.
2. Cream Crisco and sugar until smooth.
3. Add eggs, lemon juice, and water, and beat until blended.
4. Add carrots, flour, baking powder, baking soda, and salt. Mix until combined. Batter will be stiff.
5. Pour mixture into prepared pan. Bake in oven for one hour or until toothpick inserted near center comes out clean.



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Bread and Biscuit Recipes for Thanksgiving

[Even Better KFC Buttermilk Biscuits](#)

By: [RecipeLion Original Recipe](#)

If you've ever wondered what makes the biscuits at Kentucky Fried Chicken so delightful, here's your answer. This copycat recipe for Even Better KFC Buttermilk Biscuits uses nearly a cup of buttermilk and six tablespoons of butter to achieve that light and fluffy texture, not to mention that rich, buttery taste. They may not be the healthiest biscuits around, but these Southern-style biscuits sure are delicious.



Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoon salt
- 6 tablespoons butter
- 3/4 cup buttermilk

Instructions

1. Preheat oven to 450 degrees F.
2. Sift the dry ingredients in a large bowl and cut in the butter with a pastry cutter or with two knives until a coarse meal texture is obtained.
3. Add buttermilk and knead lightly but thoroughly. The dough should be soft but not sticky. If it is, add a little more flour.
4. Knead for 1 minute, wrap in foil or wax paper and refrigerate for at least 20 minutes.
5. Roll out the dough to 1/2 inch thick on a lightly floured surface and cut with a biscuit cutter. If you don't have one, a drinking glass of the desired diameter will work.
6. Transfer biscuits to a dark baking sheet and bake until golden brown, about 10 to 12 minutes.

[Amish Apple Bread](#)

By: [RecipeLion Original Recipe](#)

Easy country recipes like Amish Apple Bread are a classic on the farm and on the dinner table. Made with only fresh ingredients that you probably already have in your pantry, this easy homemade bread recipe is great for a sweet addition to your Thanksgiving table. If you're attending Thanksgiving elsewhere, this bread travels easily and is a fail-proof crowd pleaser.



Ingredients

- 1 cup oil
- 3 eggs
- 2 cups sugar
- 1 teaspoon vanilla
- 3 cups diced apples
- 3 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped nuts (optional)

Instructions

1. Preheat oven to 300 degrees F.
2. Combine and set aside the oil, eggs, sugar, and vanilla.
3. Sift flour, cinnamon, soda, and salt. Add dry ingredients to oil mixture gradually.
4. Add apples and nuts. Bake in 2 regular loaf pans or 3 foil loaf pans for 1 1/2 hours. Cool 10 minutes in the pan. Sprinkle with sugar.

Bisquick Apple Drop Biscuits

By: [RecipeLion Original Recipe](#)

We love how simple and delicious Bisquick biscuit recipes are. Not only are they ready in minutes, but they are also full of flavor and great as a dinner roll. Bisquick Apple Drop Biscuits are loaded with apple cider and shredded apple pieces, so you get the full sweet flavor of the apple. The texture is much different than a typical biscuit, which makes this version stand out even more.



Ingredients

- 2 cups Bisquick biscuit mix
- 1/4 cup chopped walnuts
- 2 tablespoons sugar
- 3/4 teaspoon apple pie spice (a blend of cinnamon, nutmeg and cardamom)
- 1/2 cup apple cider or juice
- 1 Granny Smith apple
- pinch of salt

Instructions

1. Preheat oven to 450 degrees F.
2. Stir together Bisquick mix, walnuts, sugar, and apple pie spice.
3. Add cider and apple, and stir until dough clings together.
4. Drop batter by tablespoons onto a greased cookie sheet. Bake for 12 to 14 minutes.

[Sweet Buttermilk Cornbread](#)

By: [RecipeLion Original Recipe](#)

Here's a fantastic buttermilk cornbread recipe. It's sweet and moist, and it pairs perfectly with the rest of the dishes at your Thanksgiving feast. This particular corn bread recipe is special because it's homemade. Just think about how good it will feel when you make this homemade corn bread recipe instead of the one from the box.



Ingredients

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 3/4 cup sugar
- 2 cups buttermilk
- 1/4 cup melted butter, slightly cooled
- 1 cup yellow cornmeal

Instructions

1. Preheat oven to 400 degrees F.
2. Lightly grease a 9 x 12-inch glass baking dish.
3. Sift together the flour, baking powder, baking soda, and salt and set aside.
4. In a separate bowl, beat the eggs, then beat in the sugar.
5. Mix in the buttermilk until blended, then add the melted butter.
6. Add the flour mixture to the wet mixture; mix well.
7. Add the cornmeal and blend thoroughly.
8. Bake for 25 to 30 minutes. Serve warm.

Whole Cranberry Bread

By: [RecipeLion Original Recipe](#)

Whole Cranberry Bread is an old family recipe that's classy enough to make for the holidays. The fresh cranberries (not dried) add a bright pop of color to the bread loaf, making it very pretty to look at. But, more important than its looks, is its taste. The cranberries and walnuts add nice texture and the fruity flavor is refreshing.



Ingredients

- 2 cups sifted all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped walnuts
- 1 cup fresh whole cranberries
- 3/4 cup orange juice
- 2 tablespoons butter, melted
- 1 egg, beaten

Instructions

1. Preheat oven to 350 degrees F.
2. In a bowl, sift flour, sugar, baking powder, baking soda, and salt together. Add walnuts and cranberries.
3. In another bowl, combine orange juice, butter, and egg. Add to the dry ingredients, mixing well. Pour into pan.
4. Bake for 1 hour. Cool for 15 minutes before removing it from the pan. It's better if prepared a day or so before serving.

More Easy Thanksgiving Side Dishes

[Slow Cooker Dressing](#)

By: [RecipeLion Original Recipe](#)

Thanksgiving dinner is not complete without stuffing or dressing. For an easy, out-of-the-bird recipe, try Slow Cooker Dressing. This homemade cornbread dressing recipe is delicious and goes well with turkey. It's light and fluffy, and everything that dressing is supposed to be. While it's cooking in the slow cooker, you're free to work on another Thanksgiving side dish, such as cranberry sauce or corn pudding. That's why slow cooker recipes are so convenient around the holidays. Not to mention, it frees up room in your oven.



Ingredients

- 1 (8-inch) pan premade cornbread, crumbled
- 8 slices day-old bread, cubed and toasted
- 4 eggs, beaten
- 1 medium onion, chopped
- 1/2 cup chopped celery
- 1 to 2 teaspoons sage or poultry seasoning
- 1/2 teaspoon black pepper
- 2 cans cream of chicken soup
- 2 tablespoons butter or margarine

Instructions

1. Place bread cubes on sprayed or greased baking sheet. Bake bread cubes for 15 to 20 minutes, or until cubes are crispy and slightly browned. Toss the bread cubes regularly on the pan so they cook on all sides.
2. Crumble cornbread into slow cooker crock (insert). Add chopped onion and celery to cornbread and stir to combine in the slow cooker. Add toasted bread cubes to cornbread mixture and toss to combine. After beating eggs, add cream of chicken soup to the eggs and stir until thoroughly blended. Add pepper and seasoning to egg and soup mixture and stir until thoroughly blended.
3. Pour liquid mixture into dry mixture in your slow cooker and toss all ingredients until mixture is coated evenly. Pat down the stuffing mixture so it's evenly distributed throughout your slow cooker insert. Dot top surface of stuffing mixture with butter.
4. Cook on HIGH for 2 hours or on LOW for 3 to 4 hours.

[Classic Cranberry Sauce](#)

By: [RecipeLion Original Recipe](#)

You pretty much have to have cranberry sauce as part of your holiday spread, so why not make this great recipe for Classic Cranberry Sauce? This recipe is so easy to make, you'll never want to buy canned cranberry sauce again! A good way to test whether or not the sauce is thick enough is to set your spoon on top of the sauce. If it sinks, it needs more time. If the sauce is thick enough to support your spoon, you know the sauce is just about done. If you're feeding a big crowd, double the recipe.



Ingredients

- 1 (12-ounce) bag cranberries (2 cups frozen)
- 1 cup water
- 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 about 10 minutes. Cranberries will pop.
4. Stir until sauce thickens (about 10 to 15 minutes), and remove from heat. (If you can rest your spoon on top of the sauce without it sinking, then you know the sauce is done).
5. Chill and store in an airtight container or serve warm.

Variations

Orange Cranberry Sauce:

Exchange 1/2 cup water for orange juice in the Classic Recipe and add 2 tsp. of orange zest.

Lemon Cranberry Sauce:

Exchange 1/4 cup lemon juice for 1/4 water in the Classic Recipe and 2 tsp. of lemon zest.

Pomegranate Cranberry Sauce:

Add 1/4 cup of pomegranate seeds to the Classic Recipe.

[Orange Cranberry Sauce with Apples](#)

By: [RecipeLion Original Recipe](#)

One of the most popular dishes at our Thanksgiving table is this cranberry sauce recipe. Orange Cranberry Sauce with Apples is special because it uses more than just cranberries. Cranberries, mandarin oranges, pineapple, and apples all make an appearance. It's overflowing with fruit! This is definitely a special recipe for cranberry sauce. If you're a fan of classic cranberry sauce, it might be time to try something new. You don't have to give up your favorite recipe, but be open and try this one. You could serve them both at Thanksgiving.



Ingredients

- 2 (10-ounce) bags cranberries
- 2 large cans mandarin oranges
- 2 large cans crushed pineapple
- 3 fresh tart Granny apples, crushed in a food processor
- 1 teaspoon cinnamon
- 1 cup sugar

Instructions

1. Boil cranberries in water until they pop, approximately 10 minutes.
2. Add oranges, pineapple, apple, cinnamon and sugar and then simmer until reduced to a thick syrupy mixture.
3. Cool and serve.

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Easy Thanksgiving Dessert Recipes

[Simple Southern Apple Pie](#)

By: [RecipeLion Original Recipe](#)

The folks down South know how to do desserts right. By keeping the ingredients list short and the instructions easy, you can concentrate on getting the best flavor out of your dessert pie recipes. This Simple Southern Apple Pie recipe is proof of that. No fancy stuff here; the basics are all you need to create one of the best apple pies you'll ever taste. If you're looking to try out some new Thanksgiving pie recipes this year, give this one a shot. It's country comfort in a pastry shell!



Ingredients

- 2 (9-inch) unbaked pie shells
- 5 cups apples
- 3/4 cup sugar
- 4 tablespoons flour
- 1/2 teaspoon cinnamon
- 1 cup heavy cream
- 1 tablespoon sugar
- 1/4 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Peel and slice the apples.
3. Mix together $\frac{3}{4}$ cup sugar, flour, $\frac{1}{2}$ teaspoon cinnamon and heavy cream. Pour over apples and mix well. Arrange in pastry shells.
4. Combine 1 tablespoon sugar and $\frac{1}{4}$ teaspoon cinnamon. Sprinkle over top of apples.
5. Bake 50 to 60 minutes.

[Crustless Pumpkin Pie](#)

By: [RecipeLion Original Recipe](#)

Pumpkin pie is a seasonal favorite that is loved by almost everyone. Crustless Pumpkin Pie tastes just like the kind Ma used to make, but with no crust. Since the filling is now the star of the show, you can enjoy the sweet center more than you ever could before. If you're dieting during the holidays, this is a good way to keep off some extra calories. No "crust calories" for you! With cinnamon, allspice, and ginger, this pumpkin pie's warm, sweet flavor is perfect for your Thanksgiving dessert table.



Ingredients

- 1 pound can solid pack pumpkin
- 1 (12-ounce) can evaporated milk
- 2 eggs
- 2 egg whites
- 3/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/8 teaspoon salt
- 1/2 cup graham-cracker crumbs or 1/2 cup vanilla wafer crumbs
- 1 cup whipped cream (optional)

Instructions

1. Preheat oven to 325 degrees F.
2. In large bowl combine pumpkin, evaporated milk, eggs and egg whites; beat until blended and smooth.
3. Mix in sugar, cinnamon, allspice, ginger and salt, blending well. Stir in crumbs.
4. Spray high-sided 9-inch pie plate with nonstick cooking spray.
5. Pour pie filling into pie plate.
6. Bake for 45 to 55 minutes, until a knife inserted near center comes out clean.
7. Cool pie on wire rack and refrigerate overnight. Cut in wedges and serve with small dollop of whipped cream.

Five Layer Pecan Pie

By: [RecipeLion Original Recipe](#)

For the ultimate Thanksgiving indulgence, dive into a slice of this incredibly delicious Five Layer Pecan Pie. With luscious layers that include pecans, chocolate, caramel, and a sweet cream cheese mixture, there's no denying this is one of the best Thanksgiving dessert recipes ever. Impress your guests with a unique take on the traditional pecan pie. This layered confection is sure to "Wow" even those who love the classic version. You could even make both versions and have everyone compare the two!



Ingredients

- 1 unbaked 9-inch pie shell
- 1 cup pecan halves, plus more for topping
- 6 ounces semi-sweet chocolate chips
- 1/2 cup caramel ice cream topping
- 4 ounces cream cheese, softened
- 4 ounces sour cream
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- unsweetened cocoa powder, optional

Instructions

1. Preheat oven to 350 degrees F.
2. Sprinkle pecans evenly in unbaked pastry shell.
3. Sprinkle chocolate chips on top of pecan layer.
4. Drizzle caramel topping on top of chocolate chips. Set aside.
5. In a medium mixing bowl combine cream cheese, sour cream, sugar and vanilla. Beat with an electric mixer on medium speed until smooth.
6. Add eggs, beating on low speed just until combined. Pour over caramel topping in crust.
7. Bake about 45 minutes or until center appears set.
8. Cool on a wire rack. Cover and chill for at least 1 hour before serving. Sift cocoa powder and/or extra pecans over pie, if desired.

[For The Love of Chocolate Cream Pie](#)

By: [RecipeLion Original Recipe](#)

Add some chocolate to Thanksgiving! There are lots of great chocolate dessert recipes out there, but it's hard to trump the delicious flavors in this amazing chocolate cream pie. Made with rich dark chocolate and topped with a fluffy and delicious meringue, For the Love of Chocolate Cream Pie is one of our absolute favorites. The smooth filling is addictive. If you don't feel like making a meringue, you could top the pie with Cool Whip.



Ingredients

- 1 cup sugar
- 1/4 cup cornstarch or 1/2 cup all-purpose flour
- 3 cups milk
- 4 eggs
- 1 tablespoon margarine or butter
- 1 1/2 teaspoon vanilla (or 3/4 teaspoon vanilla and 3/4 teaspoon almond extract)
- 3 ounces unsweetened chocolate
- 1 baked pastry shell

Instructions

1. For the filling, in a medium saucepan combine sugar and cornstarch or flour. Gradually stir in milk and unsweetened chocolate. Cook and stir over medium-high heat until mixture is thickened and bubbly. Reduce heat; cook and stir for 2 minutes more. Remove from heat.
2. Separate egg yolks from whites; dispose of egg whites or save them to make a meringue. Beat egg yolks lightly with a fork. Gradually stir about 1 cup of the hot filling into yolks.
3. Return all to saucepan; bring to a gentle boil. Cook and stir for 2 minutes more. Remove from heat.
4. Stir in margarine or butter and vanilla.
5. Pour the hot filling into the baked pastry shell. If making a meringue, chill pie in refrigerator for 1 hour before topping with meringue. Then return pie to refrigerator.
6. Chill pie in the refrigerator for at least 12 hours. If you didn't make a meringue, top with Cool Whip or whipped cream before serving.

[Double Layer Pumpkin Pie](#)

By: [RecipeLion Original Recipe](#)

Pumpkin pie recipes are delicious on their own, but when you add extra layers of flavor to your traditional Thanksgiving pie recipe, it becomes that much more delicious. This recipe for Double Layer Pumpkin Pie is one of our favorite desserts. It has cream cheese, Cool Whip, vanilla pudding, pumpkin, and cinnamon. How could you not enjoy a slice of this yummy pie? Indulge in an extra delicious dessert this Thanksgiving by making this double-layered confection. You can thank us later!



Ingredients

- 4 ounces cream cheese, softened
- 1 tablespoon milk or half-and-half
- 1 tablespoon sugar
- 1 1/2 cup thawed Cool Whip whipped topping
- 1 ready-made graham cracker crust
- 1 cup cold milk or half-and-half
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling
- 1 can (16 ounces) pumpkin
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves

Instructions

1. Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth.
2. Gently stir in whipped topping. Spread on bottom of crust.
3. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes (mixture will be thick).
4. Stir in pumpkin and spices using wire whisk; mix well.
5. Pour into pie crust over cream cheese layer.
6. Refrigerate for at least 3 hours.
7. Garnish with additional whipped topping and nuts if desired.

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