



Autumn Apple Cheesecake

You'll need...

- 1 cup graham cracker crumbs
- 3 tbsp. white sugar
- ½ tsp cinnamon
- ¼ cup melted butter
- 2 8oz pkgs cream cheese
- 2 eggs beaten
- ½ cup white sugar
- 4 cups thinly sliced apples
- ½ tsp cinnamon
- 1/3 cup sugar
- ½ tsp vanilla
- ¼ cup chopped pecans

To create...

- Combine the first 4 ingredients and mix well. Press into a 9" spring form pan. Bake at 350°F for 10 minutes. Combine cream cheese and ½ cup of sugar. Mix at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in the vanilla and pour over the crust. Toss apples with ½ tsp cinnamon and 1/3 cup of sugar, spoon apple mixture over the cream cheese layer, then sprinkle apple layer with pecans. Bake at 350°F for 70 minutes. Loosen the sides of the spring form pan but don't remove until fully cooled.

Roast Turkey and Stuffing

Thaw turkey in fridge 24-48 hours. Rinse out cavities and remove giblets and neck (these can be roasted in the pan with the turkey if desired or simmered in a saucepan to be used in gravy)

You'll need...

- CELERY STUFFING (enough stuffing for a 12lb turkey)
- 1 cup chopped onion
- 2 cups finely chopped celery
- 2/3 cup melted butter
- 7 cups cubed stale bread
- 2 tsp salt
- ½ tsp pepper
- 1½ tsp rubbed sage
- ½ tsp poultry seasoning
- 3 cups chicken broth

To create...

- Saute onion and celery in butter until soft (do not brown). Combine with bread cubes and seasonings, add chicken broth and toss lightly, stuff loosely into cavities of turkey. Place turkey into roasting pan, cover, and roast for 4 to 4 1/2 hours at 325F or until internal temperature of 185°F is reached. Insert thermometer into the thickest part of inside thigh muscle, do not touch the bone. Let turkey rest for 20 minutes before carving.

Maple Buttered Squash

Makes 4-6 servings.

You'll need...

- 3-4lbs squash (acorn or hubbard)
- 2 tbsp. maple syrup
- 2 tbsp. butter
- 1 tsp salt
- Dash of pepper
- Chopped chives or green onion

To create...

- Cut squash into large pieces, remove seeds. Place in a large baking pan. Cover with foil and bake in 350°F oven about 1 1/4 hours until tender. Scoop out the pulp and mash. Stir in syrup, butter, salt and pepper. Heat until warm, place in a serving dish, then garnish with chives.

