



*Parthenon Management Group*

*From our Home to Yours*



*“I am grateful for what I am  
and have.*

*My thanksgiving is perpetual.”*

*- Henry David Thoreau*



*When I reflect on what a trying year 2020 has been, I realize how thankful I am for the PMG family. When the gravity of the pandemic hit in March and we realized we needed to work remotely and pull off 4 client meetings in 3 weeks (!), our PMG family took this as a personal challenge. No one wanted to let their colleagues or our clients down and came together to transition these large meetings to fully virtual in two weeks. This was a feat many did not think was possible. For most organizations, this would be impossible, but not for PMG. This team cares and loves. They elevate each other, inspire each other, enjoy each other and, I believe, truly love each other.*

*PMG is lucky to have this family culture. Even with our growth over the past years, our culture has been preserved. It exudes from each person here. PMG truly is a family. A family that cares about each other and our clients. I am energized each day by this team. They make me want to be a better leader and person. That is what families do for each other. This year, regardless of the strife, my thanksgiving is and will continue to be perpetual for my work family!*

**Sarah Timm, CEO**

## *Tips and Tricks*

- Skip buying a bouquet of flowers and clip some fresh greenery from outside. Pair with a few votives and your table will be perfection!
- Everyone in my family fights for the crispy edges of the dressing pan (super fun to watch). The easiest solution is to bake your dressing in a muffin pan, very cute and everyone gets a good side.
- Best Thanksgiving playlists on Spotify:
  - Boozy Brunch
  - Jazzy Dinner
  - Jukebox Joint
- Keep a box of mac and cheese in the cabinet.... just in case one of your side dishes burn.
- Buy a cheap tablecloth and some markers and let everyone write what they are thankful for.
- Stop by your local dollar store, grab some dollar Holiday ornaments for the kids and let them decorate while you cook.
- Buy the kids some sparkling juice so they feel special and can participate in Thanksgiving toasts!



# Beverages

*Make it a mocktail, add your own twist, take a moment and Cheers to the simple things in life.*





## Ingredients: *Hot Spiced Cider*

- 4 cups apple cider (Trader Joe's has a great apple cider)
- 1 apple, sliced
- 1 orange, sliced
- 3 cinnamon sticks
- 2 slices of fresh ginger
- 1 teaspoon whole allspice

## Instructions:

- Add all ingredients into a large pot
- Bring to a simmer and then cover
- Simmer for 10-15 minutes
- Serve



A close-up photograph of a clear glass filled with a light-colored, bubbly beverage. Several large, clear ice cubes are floating in the liquid. Five bright red, frozen cranberries are scattered throughout the drink, some partially submerged and others floating on the surface. The glass is set on a dark wooden surface, and a single fresh cranberry is visible in the background to the right.

## *Ingredients*

- 3 tablespoons of Limoncello
- 2 tablespoons of white cranberry juice
- 3-4 tablespoons of Prosecco
- 5-6 frozen cranberries

## *Instructions*

Pour Limoncello and cranberry juice over ice in your favorite glass. Top off with Prosecco and stir to combine. Add cranberries.

# *Cranberry limoncello Spritzer*

*Jesse Howard*



# Amazingly Good Eggnog

## Ingredients:

6 h 28 m : 12 servings

- 4 cups milk
- 5 whole cloves
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 12 egg yolks
- 1 1/2 cups sugar
- 2 1/2 cups light rum (optional)
- 4 cups light cream
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg

## Directions:

- Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.
- In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves and let cool for about an hour.
- Stir in rum, cream, 2 teaspoon vanilla, and nutmeg. Refrigerate overnight before serving.

Chelsea McClain



# Spiked Holiday Punch

## Ingredients:

- 32 ounces cranberry juice
- 2 cups orange juice
- 1 bottle sparkling apple cider
- 2 liters ginger ale
- 1 cup vodka
- Fresh orange slices and fresh cranberries

## Instructions:

- Pour all ingredients into a punch bowl and stir well to combine. Top it off with fresh orange slices and fresh cranberries
- Pour over ice to serve
- Tip: some people may want more vodka, leave the bottle next to the ice bucket for them to add.

# The Blessing

To start with, the proper way to pronounce the name of this holiday drink is to point at your mouth with both of your pointer fingers and over-enunciate as you say it.

*This beaut consists of:*

- 2 oz Cranberry Vodka
- 1 oz Blood Orange Vodka
- 1 oz sour mix
- A splash of simple syrup (just like the littlest blip of it)
- Cranberry Lime Sparkling water (or whatever flavor your heart tells you at the time. Black Cherry is also pretty great in this)

*Directions:*

- Zhuzh up your glass a little by rimming it with sugar if you get the notion.
- Put the non carbonated items in a shaker with some ice.
- Shake.
- Pour it over ice.
- Add the sparkling water.

This really isn't that hard. But it is oh so delicious.



# Breads

*The star of the show*



# Thanksgiving Cornucopia



*This is my centerpiece every year for Thanksgiving. I usually use it to hold crudité's, but you can stuff it with rolls or flowers or whatever.*

## **It's super simple:**

- 3 cans of refrigerated bread dough  
I've used breadstick dough and crescent roll dough and they both work fine
- 1 egg
- 1 Tbsp water

Shape a very large (30"x20" or so) sheet of heavy-duty aluminum foil into a cornucopia by folding it in half and then rolling diagonally to form a hollow cone. Stuff the cone with crumpled up pieces of foil until it holds it's shape. Bend the tail of the cone. Spray the outside really well with nonstick cooking spray.

If you use breadstick dough, wrap one at a time loosely around the cone, starting at the tail. If using crescent dough roll, unroll whole sheets, press the perforated sections together, and use a pizza cutter to cut the dough into long strips. Wrap the foil shape loosely with the strips, starting from the smallest end. Braid the last three strips of the bread dough together and press gently onto the widest part of the cone.

Beat egg with 1 Tbsp water and brush the outside.

Bake at 350 for 45 minutes or until browned (sometimes the braided part or the tail brown faster than the center, if that happens just cover those parts with foil).

After it's cooled, remove the foil stuffing.



# Pumpkin Bread

## Ingredients:

- 1½ c. sugar
- 2 eggs
- ½ c. oil
- 1 c. pumpkin
- ½ tsp. baking powder
- ½ tsp. cinnamon
- ½ tsp. allspice
- ¼ tsp. cloves
- ¼ tsp. nutmeg
- 1 tsp. baking soda
- 1 tsp. salt
- 1¾ c. flour
- ½ c. nuts, optional (do not put in the sifter)



## Directions:

Cream sugar, eggs, and oil together until smooth. Add the pumpkin and stir. Sift the rest of the ingredients together and stir into the pumpkin mixture. Add 1/3 c. water. Add ½ c. nuts (optional). Bake 1 hour at 350 degrees in loaf pan.

# Banana Bread

*Can substitute any fruit, cranberries is delish as well.*

## Ingredients:

- 3 cup all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 cup sugar
- 4 eggs beaten
- 2 cup banana (best to use ones that you have frozen before they went bad)
- 1 ½ cup vegetable oil
- 1 ¼ cup walnuts (optional)

Mix the above ingredients, pour in your favorite pan (or mini pans for individual loaves) and bake at 325 for 1 hour.



# *Dawn Keglors Brown Butter Coffee Cake*

*We always have this on Thanksgiving Morning  
while watching the Rose Parade!*

## *Streusel Ingredients:*

- 3/4 cup light brown sugar
- 1/3 cup flour
- 1 teaspoon cinnamon
- 4 tablespoons melted unsalted butter, melted

## *Coffee Cake Ingredients:*

- 1 1/2 sticks unsalted butter
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup granulated sugar
- 1/2 cup light brown sugar
- 1/4 cup whole milk
- 2 large eggs, at room temperature
- 8 ounces sour cream (at room temperature)

## *Topping Ingredients:*

- 1/2 cup sifted powdered sugar
- 1 tablespoon milk

## **Directions:**

Preheat the oven to 350°F. Line an 8-inch square metal pan with parchment paper and spray with nonstick cooking spray.

## **Streusel Instructions:**

Combine all of the streusel ingredients with a fork

### *Brown the butter:*

Melt the butter in a skillet swirling it around in the pan from time to time until it starts to foam, and you hear crackling sounds. Keep swirling the pan until the crackling sounds stop and you see brown bits start to form at the bottom. Cook it for about 2-3 minutes after the crackling sounds stop and then remove it from heat and let it cool just a bit.

### *Cake:*

You need a large bowl! Stir all the dry ingredients together. Take the brown butter and add the remaining wet ingredients (milk, eggs and sour cream). Add the wet ingredients to the dry ingredients and stir until just combined- don't overmix!

Spoon half of the batter into the prepared pan. Sprinkle with half of the streusel. Spread the remaining batter over the streusel. Sprinkle with the remaining streusel.

Bake for 40 minutes, or until a toothpick inserted in the center comes out clean and let it cool for about 15 minutes or so.

### *Topping:*

In a small bowl combine the sugar and milk until a thick liquid icing form. Drizzle over the warm cake. No need to refrigerate!



# Appetizers & Salads

*No one said salads had to be green.*



# Elizabeth Pulliam Devilled Eggs

**Adjust to size of family. Each egg makes 2 devilled eggs. These are not super sweet devilled eggs, but slightly spicy.**

## *Ingredients:*

- 6 hard-cooked eggs
- 2 tablespoons mayonnaise
- 2 teaspoon white vinegar
- 2 teaspoon prepared mustard
- ½ teaspoon salt
- 1 pinch paprika, or to taste

## *Directions:*

- Bring eggs to a boil eggs in pot and boil for about 5 minutes, then let eggs sit in hot water for about 15 minutes. Peel and slice in half lengthwise.
- Remove yolks; set whites aside.
- Add yolks, mayonnaise, vinegar, mustard, salt, then mix and mash well in a bowl. Taste test and adjust as desired.
- Stuff egg yolk mixture into egg whites.
- Sprinkle with paprika if desired.
- Refrigerate until serving.



# Special Cranberry Salad

## Ingredients:

- 1 pkg. cranberries
- 2 c. sugar
- 1 c. crushed and drained pineapple
- 1 (10.5 oz.) pkg. miniature marshmallows
- 1½ c. halved Tokay (red) grapes
- ½ c. chopped walnuts
- 1 pint whipping cream

## Directions:

- Grind the cranberries; add the sugar.
- Let stand in refrigerator until cooled and the sugar has dissolved.
- Add marshmallows, pineapple, and grapes.
- Lastly add chopped nuts.
- Fold in the cream, which has been whipped.

# *Laura Reynolds Memorable Baked Brie*

I have a horrible memory. I made this in culinary school, but never remembered the recipe so over the years, I add or leave out things based on memory. Either way, it's a Thanksgiving week tradition. We usually eat it the day before Thanksgiving because we wouldn't have the stomach capacity to fully enjoy it on Thanksgiving.

*PREFACE: Remember, I said my memory was awful, so the ingredient amounts are probably exaggerated. Ultimately, you cannot mess it up.*

## *Ingredients*

- 1 wheel of Brie
- Puff Pastry (in the freezer section)
- 1 stick (maybe more/less) Butter
- Brown sugar
- Blueberries
- Strawberries
- Raspberries
- Choice of nuts (I use pecans or walnuts.)
- Choice of crackers (Water crackers are our favorite.)
- Flour (just for rolling out puff pastry)
- 1 Egg

## *Directions:*

- Preheat the oven to 400 degrees.
- Remove puff pastry and let thaw.
- Heat a medium size pan over medium heat. Once hot, add all ½ - 1 stick of butter. (Enjoy the aroma as the butter melts.)
- Right before butter turns brown, add brown sugar. Start with a ½ cup of brown sugar. Stir until mixed well (paste-like consistency – you may need to add more brown sugar to reach this consistency). If consistency is too thick, you can add water or a little more butter to thin out.
- Once mixed well, add all of your fruit and nuts.
- Reduce to low heat and let simmer.
- You will know it is ready to be removed from heat once you have a syrupy compote consistency.
- Unroll puff pastry on a floured surface. Using a rolling pin, roll out large enough to wrap the brie.
- Once you are happy with the size, place brie in the center and pour fruit mixture over.
- Wrap brie in a nice, pretty package and cut off excess dough.
- If you had excess dough, you can create designs to lay on top of brie package. I like to sometimes make my initials or braids or you can be as creative as you want.
- Crack egg and whisk – this is your egg wash.
- Pour over your brie package and stick in the over.
- Place in preheated oven and back for 30 minutes (or until golden brown).

*Slice open the brie package and enjoy with crackers and your favorite drink.*





## *Jessica Nickersons Orange Cranberry Sauce*

- 16 ounces fresh cranberries
- 1 orange, zest cut into strips and juiced
- ½ cup sugar
- 1 cinnamon stick

**Put all the ingredients into a saucepan over medium heat and simmer until the cranberries burst and the sauce thickens, about 15 to 20 minutes. Serve at room temperature or cool and refrigerate. Remove the cinnamon stick before serving.**

# Raspberry Jello Salad

- 2 packages (3oz each) raspberry jello
- 1 ½ C boiling water
- 2 packages (10 oz each) frozen raspberries, thawed and drained
- 2 cans (8oz each) crushed pineapple, undrained
- ¼ tsp salt
- 1 package (8oz) cream cheese, softened
- ½ C sour cream

**In a bowl, dissolve jello in water. Stir in raspberries, pineapple and salt. Pour half into a mold if you're fancy, or a bowl that's coated in cooking spray. Refrigerate for 30 minutes; let other half of mixture stand at room temperature.**

**In a bowl, beat cream cheese and sour cream until smooth. Carefully spread over soft set jello. Cover with remaining jello mixture. Let set for at least 6 hours in refrigerator. Unmold and enjoy.**







# Sides

*or the main course...depending on how you view it*

# Momma Jackson's Cornbread Dressing

*Serves 10*

## Ingredients:

- |                                  |   |
|----------------------------------|---|
| 1 Cast Iron Skillet of Cornbread | 1-3 Tsp of Better than Bullion                                    |
| 1 Chopped Yellow Onion           | 2 cans of Chicken Broth   |
| 1 Stalk of Chopped Celery        | 1 bag of Pepperidge Farm Cornbread Stuffing Mix ( The yellow bag) |
| 1 Tsp of Sage                    | 2 Large Eggs  |
| 1 TSP of Poultry Seasoning       |   |
| 1 TSP of Black Pepper            |   |
| 1 Stick of Butter                |   |

## Directions:

- Bake Cornbread and let stand. Once it is completely cooled crumble in a large mixing bowl, add all other dry ingredients, and set aside. *\*Can be done the night before.\**
- In Sauté butter and chopped veggies until onions become clear and veggies are soft. Add bullion and 1 can of chicken broth and let simmer for about 3 mins.
- Add mixture to your dry ingredients and mix well until the liquid is absorbed. Keep adding remaining Chicken broth until you reach the desired consistency. Your mixture should not be soupy but resemble very lumpy oatmeal.
- Taste test to see if you need or want to add more seasoning. If you feel more seasoning is needed be more liberal with Poultry Seasoning first. And just a small amount of sage. Too much sage will overpower the taste and turn dressing greenish.
- Once the desired flavoring is reached. Beat 2 eggs and remaining Chicken Broth and mix well into the mixture.
- Pour mixture into a well-oiled pan and bake for about 1 ½ hour. Or Until edges are golden brown and the middle is firm.

*Enjoy! The more you cook it the better it will get.*

*Serve with Gravy and Cranberry Sauce.*

*Nikki Jackson*



*This is a recipe of a close friends. Each Thanksgiving we have competition of the same dish and all the guests vote for the best recipe. The first year we did this we did a “stuff off” and Casey’s stuffing won and I switched to his recipe ever since.*

- 1 Stick of Butter
- 1 loaf of white bread cubed and dried (Cube and dry the bread up to 3 days in advance. Keep covered with a kitchen towel on counter. Or, slice and dry in a 225-degree oven for 30 to 40 minutes)
- 2 small to medium onions
- 5 cloves of garlic
- 2-3 celery
- 1/2 cup fresh parsley minced
- 1 teaspoon fresh sage minced, or 1/2 teaspoon dried
- 1 teaspoon fresh thyme minced, or 1/2 teaspoon dried
- 1 dark beer
- 32 Oz Turkey Stock
- Salt and Pepper to taste

### *Directions:*

- Preheat to 400 degrees.
- Coat a 9-inch by 13-inch baking dish with butter.
- Melt butter in large skillet.
- Sauté onion, garlic and celery for a few minutes.
- Add parsley, sage and thyme and sauté for 1 more minute.
- Add beer to the skillet.
- Add bread cubes and toss to combine.
- Add turkey stock until moist (you may not need all the stock).
- Salt and pepper to taste.
- Transfer to prepared baking dish. Cover tightly with foil and bake until mostly heated through, about 25 minutes. Remove foil and bake until crispy edges form, about 15 to 20 minutes longer.

# Mama's Sweet Potato Bake

## Ingredients

- 3 cups cold mashed sweet potatoes (without added milk and butter)
- 1 cup sugar
- 1/2 cup milk
- 1/4 cup butter or margarine, softened
- 3 eggs
- 1 teaspoon salt
- 1 teaspoon vanilla extract

## TOPPING:

- 1/2 cup packed brown sugar
- 1/2 cup chopped pecans
- 1/4 cup all-purpose flour
- 2 tablespoons cold butter or margarine

## Directions

In a mixing bowl, beat sweet potatoes, sugar, milk, butter, eggs, salt and vanilla until smooth. Transfer to a greased 2-qt. baking dish.

In a small bowl, combine brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over potato mixture. Bake, uncovered, at 325 degrees F for 45-50 minutes or until golden brown.





# *Tori Swinehart Grandmas Corn Pudding*

## *Ingredients:*

- 2 TBS Flour
- 1 Cup Milk
- ½ Tsp. Salt
- 1/3 Cup Sugar
- 2 eggs, well beaten
- 1 can cream style corn
- 1 can whole kernel corn drained
- 2 TBS Butter

## *Directions:*

- Dissolve flour in milk
- Add salt, sugar and beaten eggs
- Combine with corn, mixing well
- Pour into a lightly greased rectangular pan
- Bake at 350 for 35 to 40 minutes
- Stick knife in it, its done when it pulls out clean. Do not overcook!
- Dot with butter and serve!

# Marilyn's Cheese Grits

## **Ingredients:**

**Cook 3-5 minutes:**

- 1 Cup quick cook grits
- 1 ½ teaspoon salt
- 3 cups water

**Remove from heat and add:**

- 1 stick butter
- ½ lb. shredded cheddar cheese
- Beat 4 eggs until fluffy
- Add 1 cup milk
- Slowly add grits to egg mixture
- Pour into greased casserole dish and bake at 350 for 45 minutes or until souffle sets



# Sweet Potato Spoon Bread

## Ingredients

- 4 tablespoons (1/2 stick) unsalted butter, melted
- 2 sweet potatoes (about 1 lb.)
- 2 ½ cups milk
- 1 tablespoon fresh thyme
- 1 tablespoon light brown sugar
- 2 teaspoons coarse sea salt
- ½ teaspoon freshly ground black pepper
- 1 cup finely ground white or yellow cornmeal
- 4 eggs, separated
- 2 teaspoons baking powder



## Directions

- Preheat oven to 400°F. Generously grease a 2-quart soufflé or casserole dish with about 1 tablespoon of the butter; set aside.
- Wrap potatoes in foil. Bake for 45 to 55 minutes, until soft to the touch. Remove from oven; discard foil. When cool enough to handle, remove and discard peels. In a large bowl, mash potatoes.
- Reduce oven temperature to 350°F. In a large saucepan, bring milk, thyme, brown sugar, salt, and pepper to a low boil over medium heat. In a slow, steady stream, whisk cornmeal into milk mixture. Cook, whisking constantly, for 4 to 5 minutes, until mixture is thick and pulls away from bottom of pan. Remove from heat; cool slightly. Add potatoes, egg yolks, remaining 3 tablespoons butter, and baking powder to cornmeal mixture; stir to thoroughly combine.
- In a large mixing bowl, beat egg whites with electric mixer until soft peaks form. Leaving obvious swirls of egg white, gently fold egg whites into the potato-cornmeal mixture.
- Spoon batter into prepared dish. Bake for 35 to 40 minutes, until internal temperature reaches 165°F. Edges will be firm and the center a bit soft. Remove from oven. Let stand for 10 minutes. Serve warm.

## Tips:

This recipe can also be made in a 9X13 baking dish, then baked for 30 to 35 minutes, until internal temperature registers 165°F with an instant-read thermometer.

# Tyler Florence's Ultimate Potatoes au Gratin

Prep: 20 min

Inactive: 10 min

Cook: 40 min

Yield: 6 to 8 servings

## Ingredients

2 pounds baking potatoes,  
peeled and sliced paper-thin

2 cups heavy cream

2 garlic cloves, split

Leaves from 4 fresh thyme sprigs

3 tablespoons chopped fresh chives, plus more for garnish

1 cup grated Parmigiano-Reggiano

Sea salt and freshly ground black pepper



## Directions

Preheat the oven to 375 degrees F.

In a large bowl combine all the ingredients, tossing to coat.

Season with salt and pepper.

Put the potato mixture into a casserole dish, flatten it out with a spatula, and bake for 40 minutes, until the potatoes are tender and the gratin is bubbly.

Let stand for 10 minutes before serving.

Garnish with fresh chives.



# Thanksgiving Day Broccoli Cheese Casserole

*This is my grandmother's Eagle's recipe, it's a HUGE family favorite!*

## *Ingredients:*

- 20 oz frozen broccoli
- 1 cup mayo
- 2 eggs, slightly beaten
- 1 can cream of mushroom soup
- 1 ½ cup grated cheddar
- 2 teaspoon minced onion

## *Directions:*

- Steam broccoli, drain
- Mix all ingredients together and put in greased casserole (2 qt)
- Top w/ ritz cracker crumbs and dot w/ butter
- Bake at 350 for 45 mins

**YUMMERS!**

# Skillet Corn

## Ingredients

- 1-pound bacon, chopped
- 1 onion, chopped
- 2 medium green bell peppers, chopped
- 2 (16 ounce) packages frozen corn
- salt and pepper to taste

## Directions

- Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown, but still soft. Stir in onion and green bell peppers, and cook until tender, about 10 minutes.
- Reduce heat to low. Stir corn into skillet, and cook until tender, about 15 minutes. Salt and pepper to taste. Do not drain grease from bacon - that is the secret to the flavor.



## Sweet Potato Casserole

### *Sweet Potato Casserole*

- 3 cups sweet potatoes mashed
- 1 beaten eggs
- 1 cup sugar
- ½ tsp. salt
- ½ cup melted butter
- ½ cup milk
- 1 tsp. vanilla

Combine the preceding ingredients and pour into greased baking dish (1.5 to 2 quart size)

#### Topping:

- 1 cup light brown sugar
- 1/3 stick butter, melted,
- 1/3 cup flour
- 1 cup chopped nuts

Mix and crumble over potatoes, bake at 350 degrees for 30-35 minutes.

*Katie Hefner*

# Dressing Balls

## Ingredients

- $\frac{3}{4}$  stick of butter
- 2tsp chopped parsley
- 6 cups of crumbled cornbread
- 2 beaten egg
- $\frac{1}{4}$  tsp Black pepper
- $\frac{1}{2}$  tsp Poultry seasoning
- 1 stalk chopped celery (finely chopped)
- 1 small onion chopped
- Chicken broth

## Directions

- Make cornbread – I use 2 boxes of Jiffy.
- Sauté butter, onion, celery and parsley.
- Add cornbread and chicken broth for consistency to mold balls.
- Stir in eggs and seasoning.
- Mold into 2 to 3 inch balls and bake at 350 for 20 minutes.
- Serve warm with turkey and gravy.





## *Cheesy Potato Recipe*

- 2 lbs. Oreida Hash Browns (Southern Style)
- 1 tsp. Salt
- 1 Can Cream of Chicken Soup
- 2 Cups Grated Cheddar Cheese
- ½ Cup Melted Butter
- ½ Cup Grated Onion
- 16 oz. Sour Cream
- 2 Cups Crushed Corn Flakes
- ¼ Cup Melted Butter

Mix everything together except last two ingredients (corn flakes and melted butter)

Pour into 9"x13" greased pan and refrigerate overnight. Sprinkle with corn flakes and drizzle butter on top

Bake one hour @ 350\*

# SPINACH AND CRANBERRY SALAD WITH WARM CHUTNEY DRESSING

## Ingredients:

- 2 Tbls butter or margarine
- 1 ½ C coarsely chopped pecans
- 1 t salt
- 1 t freshly ground pepper
- 2 (6 oz) packages fresh baby spinach
- 6 bacon slices, cooked and crumbled
- 1 cup dried cranberries
- 2 hard boiled eggs finely chopped

**Melt** butter in a nonstick skillet over medium-high heat: add pecans and cook, stirring constantly, 2 minutes or until toasted. Remove from heat; add salt and pepper, tossing to coat. Drain pecans on paper towels.

**Toss** together pecans spinach, bacon and next 2 ingredients. Drizzle with Warm Chutney Dressing, gently tossing to coat. Serve immediately.

## WARM CHUTNEY DRESSING

## Ingredients:

- 6 Tbls balsamic vinegar
- 1/3 C bottled mango chutney
- 2 Tbls Dijon mustard
- 2 Tbls honey
- 2 garlic cloves minced
- ¼ C olive oil

**Cook** first 5 ingredients in a saucepan over medium heat, stirring constantly 3 minutes. Stir in olive oil, blending well; cook 1 minute.



# Green Bean Bundles

## Ingredients

- 1 1/4 lbs green beans look for thinner green beans or use french green beans (haricot vert)
- 6 slices bacon cut in half, do not use thick cut bacon – I use turkey bacon
- 1 teaspoon garlic salt or 1/2 teaspoon garlic powder and 1/2 teaspoon salt
- ½ teaspoon ground mustard (not prepared mustard)
- 1/2 cup butter melted
- 2 tablespoons brown sugar
- 1/2 teaspoon pepper
- 1 tablespoon Worcestershire

## Instructions

- Preheat the oven to 400 degrees. Place the bacon on a sheet pan and bake for 7 minutes. Remove the bacon from the oven.
- Trim the ends of the green beans. Bring a pot of salted water to a boil.
- Place the green beans in the pot and cook for 3-5 minutes until just tender. Drain and put the green beans in a bowl of ice water to stop the cooking process.
- Pat the green beans dry. In a small bowl mix together the garlic salt, butter, brown sugar and pepper. Pour the butter mixture over the green beans and toss to coat.
- Wrap 8-10 green beans with a piece of bacon and secure with a toothpick. Place the green bean bundles on a sheet pan coated with cooking spray.
- Bake for 15-20 minutes or until bacon is crispy.



## *Best Green Bean Casserole In The World!*

### *Ingredients*

- 1 ounce sliced fresh mushrooms
- 1 shallot, thinly sliced
- 1 or 2 cloves of garlic, minced (depending on flavor preference)
- 3 tablespoon butter
- 10 1/2 ounce condensed cream of mushroom soup
- 3/4 cup half n' half cream or milk
- 2 tablespoons white wine
- 6 cups green beans, cooked (preferably blanched or you can use frozen whole green beans that have been steamed)
- Salt and pepper to taste
- 2 cups Crispy Fried Onions

### *Cook*

mushrooms, shallot, and garlic in butter in skillet until golden (add in the garlic last)

### *Mix*

soup, cream, wine, mushrooms/shallot mixture, beans and 1 cup Crispy Fried Onions in 2-qt. baking dish.

### *Bake*

at 350°F for 30 min. or until hot. Stir. Top with remaining onions. Bake 5 min.



# Meats

*It's what's for dinner, unless you're a vegetarian, then skip this section.*



# Uncle Steve' s Famous Venison Roast

## Ingredients:

- (1) hefty (unseasoned) venison shoulder or cut up steak strips
- (1) can of cream of mushroom soup
- (1) packet of onion soup mix
- (2) cups of water
- Your favorite spice mix. I recommend:
  - Cinnamon
  - Coriander seed
  - Caraway
  - Nutmeg
  - Ginger
  - Cloves
  - Allspice
  - Mace

## Directions:

- Cut up carrots, onion, and potato to your liking
- Cook on low in Crock-Pot for 12 hours
- Add light salt and pepper to flavor as needed

*Boom. Roasted*

*Brad McAlister*



# Cranberry Glazed Turkey

## Ingredients:

- **5-pound turkey breast**
  - Olive Oil
  - Salt
  - Pepper
  - 2 cups or (1) 14oz can whole berry cranberry sauce
  - ¼ cup orange brandy liqueur or orange juice
- 
- **15-pound turkey breast**
  - Olive oil
  - Salt
  - Pepper
  - 6 cups or (1) 14oz can whole berry cranberry sauce
  - ¾ cup orange brandy liqueur or orange juice



## Instructions:

- Heat your barbecue on high with all burners going and lid down. (Should get to 450-500 degrees)
- Mist or rub olive oil all over the turkey breast, and season all over with salt and pepper
- Once grill is hot enough, put oiled & seasoned turkey breast on the middle or, if you have a two-burner grill, on one side.
- Let turkey sear and turn, searing the other side so it's nice and brown all over.
- Now turn the heat right under your turkey breast off and put the lid down. If you have more than two burners, your turkey breast will be right in the middle with no heat under, but heat coming from both sides.
- If you have two burners, you will need to rotate the turkey breast every 15 minutes or so to ensure even cooking. Do this quickly to keep the heat from escaping. Let the turkey breast roast on the BBQ for about 30 minutes and turn.
- Meanwhile put the cranberry sauce and orange brandy or juice in a bowl and with a stick blender or electric mixer, puree until you have a nice thick glaze.
- Brush turkey every 15 minutes or so with glaze, turning and brushing the other side. Turkey is finished roasting when an internal thermometer reads 170 degrees.
- Brush with more glaze and let rest for 5 minutes before slicing
- \*To cook in the oven, preheat oven to 400 degrees. Put turkey on a rack in the center of the oven and continuing with grilling instructions.

# Desserts

*No Judgement if you start here first*





# Mrs. Cook's Coca-Cola Cake

Page 1 of 2

## Dry ingredients:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- ½ cup natural unsweetened cocoa powder
- 1 teaspoon baking soda

## Wet Ingredients to bring to a boil:

- 1 cup Coca-Cola
- 1 stick butter
- ½ cup olive oil or vegetable oil

## Other ingredients added to above dry/wet mixture:

- 2 large eggs
- ½ cup buttermilk
- 1 teaspoon vanilla
- 1 ¼ cup miniature marshmallows

## Frosting:

- 1 stick butter
- 3 tablespoons natural unsweetened cocoa powder
- 6 tablespoons Coca-Cola (remainder of the previous can)
- 1 box (16-ounces) confectioners' sugar
- 1 cup chopped pecans



### *Directions:*

1. Heat oven to 250 degrees. Spray a 13X9 inch baking pan with nonstick baking spray; set aside.
2. Whisk together the flour, sugar, cocoa and baking powder; set aside.
3. In a medium saucepan, heat the Coca-Cola, butter, oil, over medium heat until it boils and then pour over flour mixture;
4. Stir to combine then add vanilla.
5. Whisk together the eggs, buttermilk, and baking soda and add to batter; stir to incorporate.
6. Add marshmallows and stir.
7. Pour batter into prepared pan and bake 35-40 minutes or until a toothpick inserted in center of cake comes out clean.
8. Remove cake from oven

*Start the frosting after cake is baked.*

1. Combine butter, cocoa powder, Coca-Cola in a medium saucepan and bring to a boil and remove from heat.
2. Add confectioners' sugar, and pecans and beat by hand until fully combined. Spread frosting over hot cake. Set aside to cool.



# Kelly Braniff Grandma's Cheesecake

## Ingredients:

- 2 8oz. packages of cream cheese
- $\frac{3}{4}$  cup sugar
- 3 eggs
- $\frac{1}{2}$  tsp. vanilla

## Directions:

- Using a hand-mixer, blend all the ingredients together until creamy. (HINT: let the cream cheese sit out before mixing to allow it to soften)
- Place in a 9" well-greased baking dish and bake for 40-45 minutes at 350 degrees. Cool for 20 minutes then add topping.

## Topping:

- 1 cup sour cream
- 3 TBSP sugar
- 1 tsp. vanilla

Mix together and pour over cooled pie. Bake at for 10 minutes at 350 degrees.

# *Sheena De Giorgios Peach Cobbler*

## **Ingredients for Peach Mix**

- 2 large cans of sliced peaches
- 2 cups of regular sugar
- 2 sticks of butter

## **Ingredients for Milk Mixture**

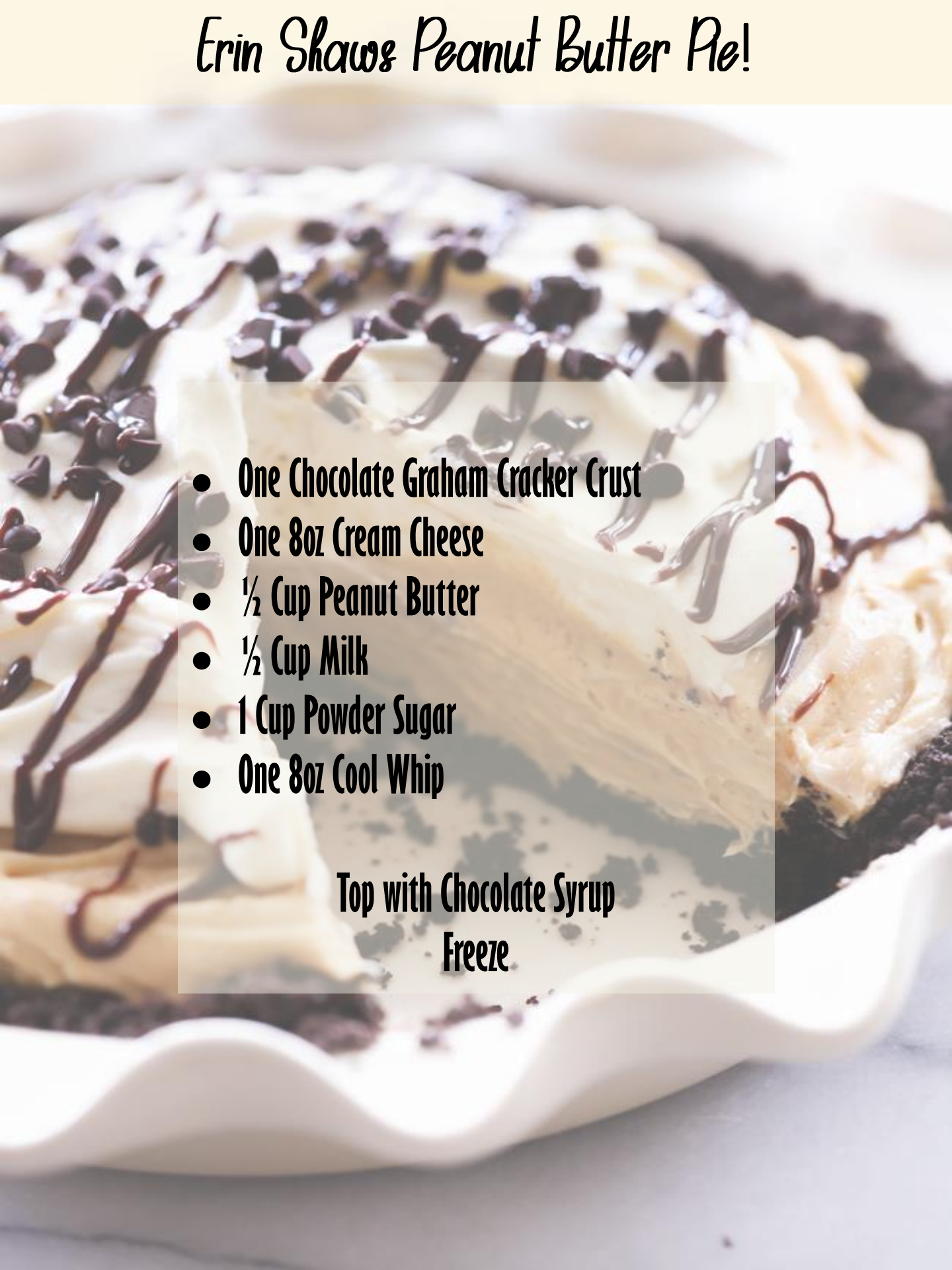
- 1 cup of sugar
- 1 cup of flour
- 1 cup of milk

## **Preparation**

1. Preheat oven to 350 degrees.
2. Spray a 13 x 9 baking pan with non-stick cooking spray
3. Pour the peaches and juice in a large saucepan. Add the 2 cups of sugar and bring to the boil
4. Put the butter in the 13x9 baking pan and place in the oven to melt
5. Combine the ingredients of the Milk Mixture (1 cup of sugar, flour and milk). Stir with a fork until smooth.
6. When the butter is melted, take out of the oven and pour the milk mixture into the butter and stir
7. Pour the peach mixture into the pan with the milk and butter mixture
8. Bake in oven until brown and bubbly
9. Serve with Vanilla Ice cream



# *Erin Shaw's Peanut Butter Pie!*

- 
- One Chocolate Graham Cracker Crust
  - One 8oz Cream Cheese
  - ½ Cup Peanut Butter
  - ½ Cup Milk
  - 1 Cup Powder Sugar
  - One 8oz Cool Whip

Top with Chocolate Syrup  
Freeze

# Bread Pudding

My son makes this bread pudding for us. It's easy and delicious! Add some whipped cream and it will melt in your mouth!

## Ingredients

- 6 slices day-old bread
- 2 tablespoons butter, melted
- ½ cup raisins (Optional)
- 4 eggs, beaten
- 2 cups milk
- ¾ cup white sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

## Directions

### •Step 1

Preheat oven to 350 degrees F (175 degrees C).

### •Step 2

Break bread into small pieces into an 8-inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.

### •Step 3

In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.

### •Step 4

Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.





# French Silk

***I know French silk pie isn't a traditional Thanksgiving pie but this recipe is so good. This recipe won when we did our annual competition. That year was a "pie off". I make my own mascarpone whip cream which makes it so much better. Note that I cheat and do not make my own crust.***

## Chocolate Filling

- 1 cup butter
- 1 1/2 cups fine sugar (*needs to be fine otherwise it will be grainy*)
- 2 ounces unsweetened chocolate, melted and cooled
- 2 teaspoons vanilla
- 4 eggs

## Whip Cream

- ¾ cup heavy cream
- 1/3 cup sugar
- 8 ounces of mascarpone cheese

## Pie Crust

- 1 Mrs. Smith's frozen pie crust or other store bought, prepared as directed
- Bake a pie crust or use a Mrs. Smith's frozen crust and make according to package directions. Let the crust cool.

## Chocolate

Beat sugar and butter until sugar is not grainy (this can take up to 15-20 mins on med-high speed using an electric mixer). Add chocolate and vanilla. Add eggs, two at a time, beating 5 minutes after each addition. Pour into cooled pie crust. Chill for 2 hours or until firm.

## Whip Cream

With an electric mixer, beat the heavy cream, mascarpone cheese and sugar until light and fluffy. Top on chocolate pie after the pie firm and continue to chill before serving. Before serving, top with little grated chocolate.

## Ingredients

### GRAHAM CRACKER CRUST:

- 3 cups graham cracker crumbs
- 6 tablespoons granulated sugar
- 10 tablespoons melted butter

### PUMPKIN LAYER:

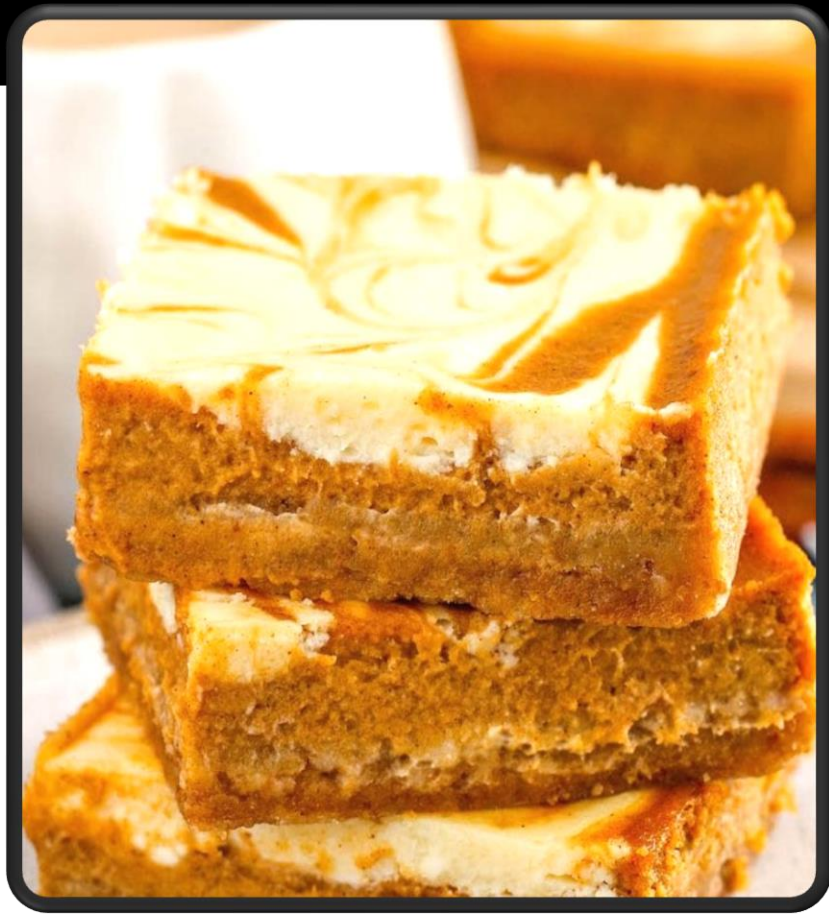
- 1 can (15 oz) pumpkin puree (not pumpkin pie mix)
- 3/4 cup heavy cream
- 2 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 teaspoons pumpkin pie spice

### CHEESECAKE SWIRL:

- 8 oz cream cheese, softened
- 1 large egg
- 1 egg yolk
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract

## Instructions

- Preheat oven to 350°F. Line a 9x13 baking pan with parchment paper or foil.
- **Graham Cracker Crust:** In a medium sized bowl, combine graham cracker crumbs, sugar and melted butter until crumbly. Press into the prepared baking pan.
- **Pumpkin Layer:** In a medium bowl, whisk together all ingredients (pumpkin puree, heavy cream, eggs, sugar, vanilla and pumpkin pie spice). Pour on top of graham cracker layer.
- **Cheesecake Swirl:** In a medium bowl, beat all ingredients (cream cheese, egg, egg yolk, sugar and vanilla extract) with electric mixer on medium speed until well mixed. <sup>1</sup>SEP
- Spoon tablespoonfuls of cheesecake filling on top of pumpkin layer. With a knife, carefully swirl cheesecake filling into pumpkin mixture to create marbled look. Be careful to not disturb the bottom graham cracker layer while swirling the top two layers.
- Bake for 37 to 42 minutes or until center is set. Cool for 30 minutes and then refrigerate for 2 hours, until chilled.
- Slice into squares and serve.





# *Lindsay Snyders Pumpkin Dessert*

## **Bottom Layer:**

- 1 box yellow cake mix (reserve one cup)
- ½ cup butter
- 1 egg

**Mix cake mix, butter, and egg. Layer in 9x13 pan.**

## **Middle Layer:**

- 15 oz. can pumpkin
- 1 cup sugar
- ½ cup brown sugar
- ½ tsp. salt
- ¼ tsp. nutmeg
- 2 eggs
- 1 cup milk
- 2 tsp. Cinnamon

**Mix pumpkin, sugar, brown sugar, salt, nutmeg, eggs, milk, and cinnamon. Layer on top of the cake mix in the pan.**

## **Top Layer:**

- 1 c. cake mix (reserved from bottom layer)
- ½ cup sugar
- 1 tsp. cinnamon ¼ cup real butter
- Whipped cream

**Preheat oven to 375 degrees. Mix cake mix, sugar, cinnamon, and butter until crumbly and layer over the top. Bake 40-45 minutes. Serve with whipped cream.**

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