

Over the river and through the wood, to
grandfather's house we go;
The horse knows the way to carry the
sleigh through the white and drifted snow.
Over the river and through the wood, to
grandfather's house away!
We would not stop for doll or top,
for 'tis Thanksgiving Day...
By Lydia Maria Child 1845



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Thank you for purchasing a Thanksgiving box.
We included some recipes if you
wish to try them.
Create warm memories &
have a happy & peaceful Thanksgiving.

Oh, it's good ter be a child ag'in, if only once
a year! It's good ter have the children round
the place, it brings yer back the old sweet
days in mem'ry allers dear, and kinder
smoothes the wrinkles from yer face.
Our boys and gals are back
at home with children of
their own, so let the fun
and frolics now begin,
we old ones' hearts are
cheery, though our eyes
maybe, are teary, fer it's
blessed old
Thanksgivin' come ag'in!
By Joe Lincoln 1899



Broccoli Wild Rice Casserole

*1 cup uncooked wild rice *5 cups veggie broth *1 head broccoli, cut into small florets
*1/2 stick of butter *1/2 medium onion, finely chopped *1 carrot, peeled & diced
*1 stalk celery, diced *2 Tbsp. all-purpose flour *1/4 cup heavy cream *1/2 tsp. salt
*1/2 tsp. pepper *1 cup Panko breadcrumbs
Add wild rice to medium saucepan with 2 1/2 cups of veggie broth. Bring it to a boil over medium heat, reduce to low & cover pan. Cook the rice for about 35-40 min. Set aside. Place broccoli into boiling water for 1 1/2- 2 min., until bright green & still crispy. Immediately drain & plunge into a bowl of ice water. Remove from ice water & set aside. Melt 3 Tbsp. butter in large pot over med. heat. Add onions & cook, stirring occasionally for 3-4 min. Add carrots & celery & cook for 3-4 min. Sprinkle flour on veggies & stir. Cook for 1 min. Pour remaining 2 1/2 cups veggie broth & stir. Bring to gentle boil & allow to thicken; about 3 min. Pour in heavy cream; stir & let thicken. Add salt & pepper. In a 2 quart baking dish, layer 1/2 of rice, broccoli & sauce & then the remaining rice, broccoli & sauce. Melt 2 Tbsp. butter & pour into bowl with breadcrumbs. Toss the mixture & sprinkle over top of casserole. Cover with foil & bake 20 min. Remove foil & bake 15 min. more, or until golden brown on top.

Sweet Potatoes

*3 pounds sweet potatoes *1 cup sugar *1 cup milk *2 whole eggs *1 tsp. vanilla extract *1 tsp. salt *1 cup brown sugar *1 cup pecans *1/2 cup flour *3/4 of a stick of butter
Bake sweet potatoes in 375 degree oven until fork tender, about 30-35 min. After baked, slice them open & scrape the flesh into a large bowl. Add 1 cup of sugar, 1 cup of milk, 2 eggs, 1 tsp. vanilla extract & 1 tsp. salt; mash together. In a separate bowl, add 1 cup brown sugar, 1 cup pecans (chopped), 1/2 cup flour & 3/4 stick of butter. Mash together with a fork. Spread the sweet potato mixture into a baking dish & sprinkle crumb mixture over the top. Bake in a 400 degree oven for 30 min. or until golden brown.

Sweet Roasted Squash Wedges

* squash, cut into 8 wedges each *4 dashes olive oil
*salt to taste *1 stick butter *1/2 cup brown sugar (lightly packed)
*1 Tbsp. Rosemary (minced)
Place wedges in baking dish & drizzle with olive oil. Sprinkle lightly with salt & roast in 350 degree oven for 20 minutes. Combine butter, brown sugar, salt & rosemary in a bowl & mix into a paste. Remove wedges from oven & smear paste all over squash. Return to oven for 30 minutes, until brown & caramelized. Halfway through roasting, the paste will have become a sauce. Baste squash with sauce often until time is up.



Brussels Sprouts with Cranberries

*Brussels sprouts *1/2 cup olive oil *salt & pepper *1 cup Balsamic vinegar *3/4 cup sugar *1 1/3 cup cranberries
Trim & clean the Brussels sprouts, then cut them in half if desired (you can leave them whole). Arrange on two baking sheets & toss with olive oil. Sprinkle with plenty of salt & pepper & roast at 375 degrees for 25-30 minutes, or until brown. Combine balsamic vinegar & sugar in a saucepan. Bring to a boil, then reduce heat to medium-low, add the cranberries & reduce until very thick, about 15-20 minutes. Drizzle the balsamic reduction over the roasted sprouts.
Toss & serve immediately.