



## Cream Cheese Corn Casserole

- 1-8oz cream cheese, cubed/room temperature
- 4-tablespoons butter
- 1/3-cup milk
- 1/2-teaspoon salt
- 1-18oz bag frozen sweet corn
- 1-cup shredded sharp cheddar cheese
- Diced pickled peppers to taste (optional)
- Black pepper to taste



Pre-heat the oven to 350 degrees. In a medium pot, set over low heat; melt cream cheese and butter. Stir in milk until mixture is smooth and creamy. Stir in salt, pepper, corn and (if using) the jalapeno peppers. Pour the corn mixture into a baking dish that is 8x8 in size. Sprinkle with the grated cheddar. Bake for 20 minutes or until golden and bubbly.

## Cherry Delight Salad

- 1-20oz can cherry pie filling
- 1-20oz can crushed pineapple, drained
- 1-8oz container Cool Whip, thawed
- 1-14oz can sweetened condensed milk
- 1-cup crushed walnuts, (optional)



Mix all ingredients together and chill overnight.



## Fun facts about Thanksgiving.....

The song Jingle Bells was originally written as a song about Thanksgiving.

Americans eat approximately 535 million pounds of turkey on Thanksgiving.

Turkeys have 2 stomachs.



## Best Ever Lemon Meringue Pie

### Filling:

- 1-cup sugar
- 1-1/2-cups water
- 5-tablespoons cornstarch
- 1/2-teaspoon fine salt
- 1/2-cup lemon juice
- 4-large egg yolks
- 3-tablespoons of unsalted butter cut into small pieces
- 1-prepared deep dish pie crust



Whisk together the cornstarch, sugar and salt in a medium sauce pan. Add the lemon juice and water; whisk to combine. Whip the egg yolks in a separate bowl. Place the sugar mixture over medium heat and cook, continuing to gently stir with the whisk until the mixture begins to bubble and is extremely thick. Temper the egg yolks slowly; adding half to the hot mixture. Remove from the heat and add the remaining egg mixture, stirring constantly. Return the mixture to the heat and simmer, stirring again constantly with spatula for 1 minute. Remove from heat and add in the butter until completely melted and incorporated. Pour the filling into prepared deep dish pie crust. Refrigerate while making the meringue.

### Meringue:

- 5-large egg whites
- 3/4-cup sugar
- 1/4-teaspoon cream of tartar
- Pinch of salt
- 1/2-teaspoon vanilla



Add the egg whites along with the sugar, cream of tartar and salt in mixing bowl. Stir in all ingredients. Place the bowl over a saucepan of simmering water, making sure the bottom of the bowl isn't touching the water. Cook, stirring continuously until the sugar is dissolved and until the mixture feels hot to the touch. Remove, then use mixer on medium-high speed 5 to 6 minutes until stiff peaks form. Use a spatula to make sure the meringue completely covers the filling and meets the crust all around the edges, creating swirls and peaks in the meringue. This will seal in the filling and help prevent weeping. Toast the meringue using a kitchen torch or broil in the oven until golden brown, 1-2 minutes. Refrigerate the pie until the filling is completely cool and set, about 4 hours.



GIVE THANKS