



Easy Pumpkin Pie

Submitted by: Jackie Ponder

- 1- Pillsbury Pie Crust use as directed
- 2- eggs
- $\frac{3}{4}$ - cup sugar
- 1-1/2 teaspoons pumpkin pie spice
- $\frac{1}{2}$ - teaspoon of salt
- 1- can 15oz pumpkin, (not pumpkin pie mix)
- 1 - can 12oz evaporated milk

Heat the oven to 425 degrees. Place pie crust in 9" glass pie pan as directed by Pillsbury. In a large bowl beat eggs with wire whisk. Stir in remaining ingredients until well blended. Pour into pie crusted pan. Bake for 15 minutes. Reduce oven temperature to 350 degrees. Bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool completely, about 2 hours. Store in the refrigerator. Serve plain or as desired with cool whip.



MAY YOUR STUFFING BE TASTY,
 MAY YOUR TURKEY BE PLUMP.
 MAY YOUR POTATOES'N GRAVY...
 HAVE NARY A LUMP,
 MAY YOUR YAMS BE DELICIOUS,
 MAY YOUR PIES TAKE THE PRIZE,
 MAY YOUR THANKSGIVING DINNER
 STAY OFF OF YOUR THIGHS.
Happy Thanksgiving

Traditional Cornbread Dressing

Submitted by: Tonya Glasgow

- $\frac{1}{2}$ cup of butter
- $\frac{1}{2}$ cup of fine chopped celery
- $\frac{1}{2}$ cup fine chopped onion
- 6 cups cornbread, crumbled
- 2 – 4 cups additional herb stuffing mix
- 1 tablespoon black pepper
- 1 tablespoon season salt
- 1 table spoon garlic powder
- Sage to taste
- 4 – 14 ounce cans of chicken broth
- 2 eggs, beaten
- 2 eggs, boiled (then chopped)



Preheat oven to 400 degrees. Lightly grease or use cooking spray to a 13 x 9 baking dish. Melt butter in skillet; sauté celery and onion till tender, about 3-4 minutes. In a large mixing bowl; combine the cornbread, herb stuffing mix, celery, onions and seasonings. Stir broth and beaten eggs into cornbread mixture; blending well. Stir in chopped boiled eggs. Pour into prepared baking dish. Bake 45 minutes or until golden brown.



The Entertainment Committee wanted to pass on a big thanks to everyone who participated with the Fall Festival. HUGE SUCCESS!! Hope everyone had a great time.

