

THANKSGIVING 2012

MORE RECIPES



Corn Pudding (8)

Don't mess with the ingredients, it's perfect as is!

4 eggs, beaten
1 stick melted butter
1 c heavy cream
1 t salt
1/3 c sugar
1/2 c flour
Pinch of cayenne
2 cans creamed corn (not unsalted)
2 boxes frozen corn niblets

Preheat oven to 350 degrees. Mix together all ingredients except both kinds of corn. Gently mix in creamed corn. Add corn niblets, taking care not to crush the kernels. Pour into an ungreased 13x9" pyrex or ceramic baking dish. Bake one hour or until top is golden and custard is set.

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Olive and Green Onion Dip

8 oz. cream cheese, softened
Enough mayonnaise to thin (Best Foods or Hellman's—probably a similar amount)
1 bunch green onions, chopped
1 4-oz can chopped ripe olives
Worcestershire sauce to taste

Mix together the cream cheese and mayonnaise until smooth. Add the green onions and olives, stir until combined. Season with Worcestershire sauce to taste.

Clam Dip

8 oz cream cheese, softened
8 oz sour cream
Grated white onion to taste (or you can finely chop red onion—about 1/2 small)
1-2 can chopped clams, drained
Tabasco or Louisiana Hot Sauce to taste

Mix together cream cheese and sour cream until smooth. Add clams and onions, season with hot sauce.

Buffalo Chicken Meatballs

2 eggs
2 lb ground chicken
1.5 c seasoned fine dry bread crumbs
1/2 t garlic salt
3/4 c minced celery
1 c bottled buffalo wing sauce, divided in half

Whisk eggs in a large bowl, add chicken, crumbs, garlic salt, celery and 1/2 c sauce. Mix thoroughly.
Form mixture by round tablespoons into 1.25" balls (meatballs may be made up to 1 day ahead, store between waxed paper in refrigerator). Place on a parchment-lined baking sheet. Preheat oven to 350 degrees. Bake until cooked through—25-30 minutes. Transfer to serving dish and toss with remaining sauce. Serve with Blue Cheese Sauce
May be frozen up to 1 month after cooking

Blue Cheese Dipping Sauce

9 oz blue cheese, crumbled (apx 1.5 c)
1.5 c sour cream
1 c mayonnaise
2 T white wine vinegar
1/4 c finely minced green onion
1 t Worcestershire sauce
1/2 t ground pepper

Combine all ingredients in a bowl, mix well. Serve at room temperature.

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