

**Creative Homemaking Guide
to Tried-and-True
Thanksgiving Side Dishes**



by Rachel Paxton

About Creative Homemaking:

My name is Rachel Paxton, and I have been a freelance writer and the owner of CreativeHomemaking.com for 20 years. I am the mother to five children, ages 28 to 7. I have a BA degree in English and business.



I love homeschooling my children and finding new things to write about every day, from DIY projects, to cooking, to gardening. My favorite hobbies are canning, gardening, reading, and scrapbooking. My newest hobby is Pinterest! Follow my boards on [Pinterest](#) to see what I have been up to. You can also follow me on [Twitter](#) and [Facebook](#).

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Appetizers

Holiday Cheese Ball

Ingredients:

8 oz. softened cream cheese
1/2 onion
1/2 c. chopped black olives
1/2 c. chopped pimento stuff green olives
1 tbsp. Worcestershire Sauce
1/2 tbsp. tabasco
1 bunch parsley

Directions:

Mix together above ingredients except for parsley. Shape into a ball and chill for one hour. Finely chop parsley flowers. Roll cheese ball in parsley and serve with crackers.

Tortilla Rolls

Ingredients:

2 (8 oz.) packages cream cheese
1 package Ranch dressing mix
1 can chopped green chiles

Directions:

Mix together. Spread about 2 tbsp. of mixture onto a flour tortilla. Roll tortilla up, from one side to the other, then slice into pinwheels. Continue spreading onto tortillas until you've used up all of the mixture. Guaranteed to disappear quickly!

Bacon Wrapped Smokies

Ingredients:

1 (16 oz.) pkg. Lil' Smokies
1 package thick cut bacon (we liked peppered bacon)
3/4 c. brown sugar

Directions:

Preheat your oven to 400 degrees.

While the oven is heating up, cut each slice of bacon into three pieces. Wrap each piece of bacon around a smokie and secure in place with a toothpick.

Place all the bacon wrapped smokies in a 13x9x2-inch baking dish. Sprinkle the brown sugar on top and bake until the brown sugar is completely melted and the bacon is browned.

Crock Pot Method: To cook these in a crock pot you'll need a little more brown sugar. Place 1 cup brown sugar in the bottom of your crock pot. Place the bacon-wrapped smokies on top of the brown sugar. Sprinkle an additional 3/4 cup brown sugar on top. Cook on high 3 to 4 hours, or until bacon is completely cooked.

Shrimp Dip

Ingredients:

2 cans shrimp
1 package unflavored gelatin
1 can tomato soup
Chopped green onions
Chopped celery
8 oz. cream cheese

Directions:

Mix all together. Makes a great dip for crackers, chips or vegetables.

Creamy Crab and Artichoke Dip

Ingredients:

8 oz. cream cheese
1 c. mayonnaise
1 package crabmeat (imitation)
1 can artichoke hearts drained
3/4 c. Parmesan cheese
1/3 c. finely chopped onion

Directions:

Blend cream cheese and mayo together and stir in crab, artichokes, cheese and onion. Place mixture in a 9-in. pie plate. Bake at 375 degrees, uncovered, 15-18 minutes.

Breads & Rolls

One Hour Dinner Rolls

Ingredients:

3/4 c. milk
4 tbsp. butter
3/4 c. hot water
4 tbsp. sugar
1 tsp. salt
4 1/2 c. flour
1 tbsp. yeast

Directions:

Combine butter and milk in a glass bowl or measuring cup. Microwave for 1 1/2 minutes.

Preheat oven to 170 degrees.

Place butter and milk in your mixing bowl. Add hot water. Water should be very hot tap water. Hotter than lukewarm, but not boiling. Add sugar, salt, and 2 c. flour. Stir. Stir in yeast.

Place dough hook on mixer* and add remaining flour. Knead with dough hook for 5 minutes. If you don't have a mixer with a dough hook, then knead by hand.

Place dough in a greased bowl, and cover the bowl tightly with plastic wrap. Let it sit for 5 minutes.

Grease the bottom of a 13x9x2-inch baking dish.

Using a sharp knife or pastry cutter, cut the dough into 12 equal pieces.

Flatten each piece and tuck the edges underneath, smoothing each piece into the shape of a ball. Place the balls smooth side up in the greased baking dish.

Place pan in oven and let the dough rise for about 20 minutes. Rolls should have risen above the edge of the pan.

Leave the pan in the oven and turn the heat up to 350 degrees. Bake for 15 minutes (set timer as soon as you change the temperature).

Note: These can be made the day before. Place rolls in refrigerator before rising for the second time. Remove from refrigerator, let dough rise second time, then bake.

Hidden Valley Ranch Crescent Rolls

Ingredients:

1 8-oz. tube refrigerated crescent roll dough
1 pkg. Hidden Valley Ranch dressing mix
1 egg yolk
1 tsp. water

Directions:

Separate dough. Cut in half lengthwise to make 1 crescents. Beat egg yolk with water. Brush on dough. Sprinkle with dressing mix. Roll up in crescent shape. Brush on egg mixture. Bake on greased cookie sheet at 375 degrees for 11-13 minutes, until browned.

Stuffings

Savory Stuffing

Ingredients:

½ lb. ground sausage
1 small onion, chopped
1 can condensed cream of celery soup
8 c. dry bread crumbs

Directions:

Brown sausage; stir to separate meat. Add onion, cook until tender. Blend in soup; mix lightly with bread crumbs.

Makes 6 cups stuffing, or enough for a 5- to 6-pound turkey.

Crock Pot Stuffing

Ingredients:

1 c. butter or margarine
2 c. chopped onion
2 c. chopped celery
1/4 c. chopped fresh parsley
1 c. sliced mushrooms
12 cups dry bread cubes
1 tsp. poultry seasoning
1 1/2 tsp. dried sage
1 tsp. dried thyme
1/2 tsp. dried marjoram
1 1/2 tsp. salt
1/2 tsp. ground black pepper
4 1/2 c. chicken broth
2 eggs, beaten

Directions:

Cook chopped onion, celery, mushrooms, and parsley in melted butter until vegetables are soft. Place bread cubes in the crock pot and pour melted butter mixture over the bread crumbs.

Sprinkle poultry seasoning, sage, thyme, marjoram, salt, and pepper on top of the bread crumbs. Stir. Mix in eggs. Pour in chicken broth until bread is barely moistened and stir gently.

Cook on high for 1 hour and then reduce heat to low, cooking for an additional 5-6 hours.

Wild Rice Stuffing

Ingredients:

1 ½ c. chopped celery
1 c. chopped onions
2 cloves garlic, minced
4 c. chicken broth
1 ½ tbsp. fresh sage, chopped
1 c. uncooked long grained brown rice
½ c. dried sweet cherries
½ c. dried apricots
½ c. chopped pecans, toasted
½ tsp. salt
½ tsp. pepper

Directions:

Heat a Dutch oven over medium-high heat. Coat pan with cooking spray. Add celery, onion, wild rice and garlic to pan; saute 3 minutes. Stir in broth and sage; bring to a boil. Cover, reduce heat and simmer 25 minutes. Stir in brown rice and bring to a boil. Cover, reduce heat and cook for 30 minutes or until liquid is absorbed. Remove from heat; let stand, covered, 10 minutes. Stir in cherries and remaining ingredients.

Fresh Cranberry-Cornbread Stuffing

Ingredients:

1 8-1/2 oz. pkg. cornbread mix, baked and crumbled
1/2 of a 13-oz. pkg. stuffing mix
1 lb. fresh cranberries
3/4 c. sugar
1 c. chopped onion
1 tbsp. salt
1/2 tsp. pepper
1/2 tsp. dried thyme
1 c. butter, melted

Directions:

Wash cranberries and drain well. Combine with all remaining ingredients, adding butter last. Toss to mix and stuff lightly into neck and body cavities of turkey. Roast turkey as desired.

Note: This is a medium-dry stuffing. If you want a moister stuffing, add 1/2 c. to 1 c. chicken broth. This recipe will stuff a 14-pound turkey.

Bread Stuffing

Ingredients:

12 slices of toasted bread crumbled or shredded
1 sleeve of saltines, crushed
1 c. onion, chopped
1 stick margarine
1 1/2 c. of drippings off the turkey or chicken broth

Directions:

Saute the onions in a frying pan. Put the toasted bread and crackers in a 13x 9 baking dish. Add the sauteed onions with the remaining margarine from the sauteeing to the bread mixture. Add the broth and stir all the ingredients together. Bake at 350 degrees for 35 to 45 minutes. Serve with gravy.

Vegetables

Holiday Potatoes

Ingredients:

2 lbs. frozen hashbrowns
½ c. butter
1 tsp. salt
¼ tsp. pepper
1 can cream of chicken soup
2 c. grated cheddar cheese
½ c. chopped green onions
2 c. sour cream

Topping:

2 c. crushed corn flakes
¼ c. melted butter

Directions:

Thaw hashbrowns. Mix in remaining ingredients. Place in 13x9x2-inch baking dish. Mix melted butter and crushed corn flakes. Sprinkle over top of casserole. Bake at 350 degrees for 45 minutes.

Mashed Potato Casserole

Ingredients:

7 or 8 potatoes, peeled and boiled

8 oz. cream cheese

1 c. sour cream

1/4 c. chives, chopped

Paprika

Directions:

Mash boiled potatoes and whip with cream cheese and sour cream; stir in chopped chives. Sprinkle with paprika, dot with butter, and bake at 350 degrees for 30 minutes.

Southern Green Bean Casserole

You can double this recipe if you like. One recipe serves 6-8 people. A double recipe would serve about 15 people.

Ingredients:

2 cans green beans
1 can whole kernel corn
1 can cream of mushroom or chicken soup
1/2 c. sour cream
1/2 c. onions
1 c. grated cheese
1/4 c. melted butter
20 Ritz or Flipside crackers, crushed

Directions:

Preheat oven to 375 degrees. Grease a 9x9-inch baking dish.

Drain green beans and let them set on a paper towel for 15-20 minutes. Drain corn separately. You want to remove as much moisture as possible from the green beans and corn before baking or the casserole will get soggy.

Place the drained green beans in the baking dish. Layer the corn on next. Mix the cream soup, sour cream, and onions, and pour over the corn.

Place the grated cheese on next.

Mix together the melted butter and Ritz cracker crumbs. Layer the crumbs on top of the grated cheese.

Bake for 30-40 minutes or until bubbly. Let casserole set for 10-15 minutes before serving.

Cranberry Sweet Potato Bake

Ingredients:

2 cans (15 oz. each) cut sweet potatoes, drained
1 c. fresh or frozen cranberries
¼ c. coarsely chopped pecans
½ c. orange marmalade, warmed

Directions:

Place sweet potatoes in a greased 11x7x2 inch baking dish. Sprinkle with cranberries and pecans; spoon marmalade over top. Cover and bake for 25-30 minutes or until heated through.

Corn Casserole

Ingredients:

¼ c. butter
2 (3 oz.) pkg. cream cheese
1 can cream corn
1 can whole kernel corn
½ c. onion, chopped
1 can chopped green chilies
1 can French fried onion rings

Directions:

Mix butter and cream cheese. Add half of French fried onion rings, onion, and chilies. Place in greased casserole dish and bake at 350 degrees for 350 minutes. Remove from oven and place remaining onion rings on top. Bake 30 minutes longer.

Squash Casserole

Ingredients:

2 c. cooked squash
6 tbsp. butter
2 eggs
1 tsp. salt
½ tsp. pepper
1 c. chopped onion
1 c. grated cheese

Directions:

Mash cooked squash. Add other ingredients and mix well. Pour into a greased baking dish. Bake at 375 degrees for 40 minutes.

Glazed Carrots

Ingredients:

2 c. sliced carrots
1 c. orange juice
½ c. sugar
2 tbsp. cornstarch
Dash nutmeg

Directions:

Cook and drain carrots. Mix remaining ingredients, cook until thickened. Pour sauce over carrots and let stand about 10 minutes before serving.

Roasted Root Veggie Medley

Ingredients:

2 c. baby carrots, trimmed peeled
3 medium parsnips, peeled and cut into 2-inch long pieces
5 cloves garlic, peeled
1/3 c. olive oil
3 sprigs fresh thyme
Salt

Directions:

Heat oven to 425 degrees. Mix together carrots, parsnips, turnips, garlic, olive oil, and thyme. Arrange vegetables on baking sheet. Roast vegetables for 40 minutes, or until vegetables are fork tender. Season with salt.

Sweet Potato Casserole

Topping:

1/2 c. crushed Corn Flakes
1/2 c. chopped pecans
1/2 c. brown sugar
1/2 c. melted margarine

Casserole:

2 c. mashed cooked sweet potatoes
1 c. sugar (1 1/4 c. if sweet potatoes are canned)
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 stick of melted margarine
1/4 c. milk

Directions:

Blend all casserole ingredients together and pour in a buttered casserole dish. Bake at 400 degrees for 20 minutes. Add the topping and bake another 10 minutes.

Candied Sweet Potatoes

Ingredients:

2 cans sweet potatoes or yams
1 (8 oz.) package of small marshmallows
1/2 c. orange juice
1/2 c. brown sugar
Dash of cinnamon

Directions:

Combine all ingredients in covered casserole dish except for marshmallows. Cook at 350 degrees for about 45 minutes. Add marshmallows on top and brown under broiler.

Broccoli Casserole

Ingredients:

2 (10 oz. packages) frozen broccoli
1 c. Colby cheese, shredded
3/4 c. mayonnaise
1 egg, beaten
1 can cream of mushroom soup
1 1/2 sleeves Ritz crackers, crushed finely
1/4 c. margarine

Directions:

Cook broccoli. Drain well and put aside. Combine cheese, mayonnaise, egg, and soup. Place broccoli in bottom of casserole dish. Pour mixture on top of broccoli. Pour crushed crackers into a microwave-safe container, place margarine on top of crumbs on heat until melted. Stir crumb mixture well and then pour over top of casserole distributing evenly. Cover and bake at 350 degrees for 30 minutes. Let set 30 minutes before serving. Serves 6-8.

Salads

Broccoli Salad

Ingredients:

1 bunch broccoli, cut into tiny flowers
1 c. raisins
¼ c. red onion
¼ c. pecans or sunflower seeds
¼ c. bacon bits
1 c. mayonnaise
½ c. sugar
¼ c. white vinegar

Directions:

Mix mayonnaise, sugar, and vinegar. Add bacon bits and other ingredients and mix. Chill for a few hours before serving.

Whipped Cream Fruit Salad

Ingredients:

1 can mandarin oranges
1 can fruit cocktail
1 can pineapple tidbits
1 bunch seedless green or red grapes cut in half
Enough marshmallows to suit your taste
2 bananas
1 pint whipping cream.
1 tbsp. miracle whip dressing
1 tbsp. sugar

Directions:

Drain all fruit well. Whip cream and add sugar and Miracle Whip dressing to taste. Fold cream into fruit. Add marshmallows. Cover and refrigerate overnight. Just prior to serving, slice bananas and mix in.

Cranberry Grape Whip

Ingredients:

2 c. cranberries, frozen
2 c. red grapes
1 c. whipping cream
1/2 tsp. vanilla
Powdered sugar to taste

Directions:

Use food processor to chop frozen cranberries. Half and seed grapes. Whip cream and add vanilla and powdered sugar to taste. Combine all. Keep chilled.

Festive Cranberry Salad

Ingredients:

1 can (20 ounce) crushed pineapple in juice, undrained
1 cup cold water
2 (3 ounce) boxes raspberry or cranberry flavored gelatin
2 cans whole berry cranberry sauce
1 medium apple, chopped (optional)

Directions:

Drain pineapple, reserving the liquid. Add enough cold water to the reserved juice to make 1 cup liquid. Bring to boil, remove from heat. Add gelatin, stir at least 2 minutes until completely dissolved. Add cold water and let cool to room temperature.

In a bowl, combine cranberry sauce, crushed pineapple, and chopped apples. stir until well blended. Stir in cooled gelatin.

Pour into serving dish and chill until firm. Garnish with sliced apples, if desired.

You can make this salad with or without the chopped apple. I have made it both ways and it is great either way.

Holiday Cranberry Salad

Ingredients:

1 pound raw cranberries, ground
1 c. seeded grapes, quartered
1 c. chopped walnuts
1 small can crushed pineapple
1 ½ c. sugar
½ lb. large marshmallows, quartered
1 c. heavy cream, whipped (or Cool Whip)

Directions:

Combine cranberries, grapes, and nuts. Add pineapple and sugar. Stir until thoroughly mixed. Refrigerate for 3 hours. Add marshmallows and fold in whipped cream 30 minutes before serving.

Frozen Cranberry Salad

Ingredients:

1 15-oz. can whole cranberry sauce
1 15-oz. can crushed pineapple, undrained
1 8-oz. carton sour cream

Directions:

Mix all ingredients together and freeze in mold.

Ambrosia Salad

Ingredients:

1 20-oz. can chunk pineapple
1 can mandarin oranges
1 ½ c. seedless grapes
1 c. miniature marshmallows
1 c. flaked coconut
½ c. pecans (optional)
¾ c. sour cream
1 tbsp. sugar

Directions:

Drain pineapple and oranges. Combine pineapple, oranges, grapes, marshmallows, coconut, and nuts. Mix sour cream and sugar. Stir into fruit mixture. Chill.

Dream Cherry Salad

Ingredients:

1 lb. can cherry pie filling
1 large can crushed pineapple, drained
1 can sweetened condensed milk
1 large carton Cool Whip
½ c. chopped pecans (optional)

Directions:

Drain pineapple; mix all ingredients and put into a large covered container.

Raspberry Jello Salad

Ingredients:

2 large boxes raspberry Jello
4 c boiling water
4 c. vanilla ice cream
2 pints raspberries

Directions:

Dissolve Jello in boiling water, cool slightly. Stir in ice cream and raspberries. Pour into 13x9x2-inch baking dish and stir every hour or so until set.

Lemon 7-Up Salad

Ingredients:

2 3-oz. pkg. lemon Jello
2 c. hot water
1 c. pineapple juice
1 c. 7-Up
1 can pineapple tidbits
2 c. miniature marshmallows
2 bananas, sliced
1 pint Cool Whip
1 can lemon pie filling

Directions:

Dissolve Jello in hot water. Cool. Add pineapple juice and 7 Up. Let set until slightly thickened. Add pineapple bits, marshmallows, and bananas. Pour into 13x9x2-inch baking dish. Mix together Cool Whip and lemon pie filling. Spread over the top of the Jello once the Jello is completely set.

Cinnamon Candy Salad

Ingredients:

1 pkg. lemon or orange jello
½ c. cinnamon red hots
1 ¾ c. hot water
1 3-oz. pkg. cream cheese
½ c. heavy cream
¼ tsp. salt
1 large golden delicious apple, grated.

Directions:

Boil together water and cinnamon red hots until candy is completely dissolved. Mix syrup with Jello, add apple. Blend cream cheese, cream and salt. Stir into Jello and allow to sit overnight in the freezer before serving.

Strawberry Pretzel Salad

Ingredients:

2 2/3 c. broken pretzel twists
¾ c. butter
¼ c. sugar
8 oz. cream cheese, softened
1 c. sugar
8 oz. whipped cream or Cool Whip
10 oz. frozen strawberries
1 8-oz. can crushed pineapple
1 6-oz. pkg. strawberry Jello

Directions:

Mix butter and stir in pretzels and sugar. Press into 13x9x2-inch baking dish and bake at 350 degrees for 10 minutes. Cool completely. Cream sugar and cream cheese together. Fold in whipped cream and spread over cooled pretzel mixture. Refrigerate. Drain juice from strawberries and pineapple. Measure enough juice and water to make 2 cups. Boil water and juice; add Jello to dissolve. Cool until set. Add strawberries and pineapple. Pour over cream cheese layer and refrigerate.