

## ENJOY OUR FAVORITE THANKSGIVING RECIPES!

Thanksgiving is our biggest dinner of the year and our chefs are already hard at work planning and preparing to cook all the turkey, mashed potatoes, stuffing and pumpkin pie we'll need to feed the over 800 hungry and hurting men, women and children that we're expecting.

**Each \$2.38 provides  
a Thanksgiving dinner  
for a hungry neighbor.  
And every meal can  
change a life like Jeri's.**

*"It feels awful when you're hungry and you don't have anything to give your children or grandkids. I mean, we all need to eat to survive," she says.*

Thankfully, Jeri found out about the Mission, and friends like you made sure that she and her boys got the food they needed. Those meals made a huge difference.

*"A hot meal wasn't something I could give my boys," she explains. "It made me feel better that the Mission was there to help us."*

That help was available for Jeri because of people like you. That's why your gift to provide dinners is so important.

**You can help provide  
Thanksgiving meals for  
neighbors in need at  
[trm.org/HolidayMeals](http://trm.org/HolidayMeals).**

### Old-Fashioned Stuffing, Serves 6

<b>Ingredients:</b>	1/2 egg, lightly beaten	<i>Be sure to look at the back to see how much goes into a meal for 600.</i>
7-8 slices white bread, lightly toasted	1/2 cup chicken broth	
1-1/2 teaspoons butter	1/2 teaspoon rubbed sage	
1/4 large onion, finely chopped	1/4 teaspoon garlic powder	
1/2 stalk celery, finely chopped	salt and pepper to taste	

#### Directions:

1. Allow the toasted bread to sit approximately 24 hours, until hard.
2. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.
3. Crush the bread into crumbs with a rolling pin. Place the crumbs in a large bowl.
4. Melt the butter in a medium saucepan over medium heat. Stir in the onion and celery and slowly cook until soft. Remove from heat and drain.
5. Mix the eggs and chicken broth into the bread crumbs. The mixture should be moist, but not mushy. Use water, if necessary, to attain desired consistency. Mix in the onion, celery, rubbed sage, garlic powder, salt and pepper.
6. Press the mixture into the baking dish. Bake 1 hour in the preheated oven, or until the top is brown and crisp.

### Chef Andrew's Southern Style Cornbread Stuffing, Serves 10

<b>Ingredients:</b>	2 celery stalks, finely chopped	<i>Be sure to look at the back to see how much goes into a meal for 600.</i>
2 (8.5 ounce) packages dry corn muffin mix	1 green bell pepper, finely chopped	
1 (8 ounce) can cream-style corn	4 cloves garlic, minced	
2 eggs, beaten	2 teaspoons dried thyme	
1/2 cup plain yogurt	1 teaspoon dried basil	
1/4 cup milk	2 teaspoons dried oregano	
1/2 cup butter	2 teaspoons salt, or to taste	
1/2 lb. Italian sausage	1 teaspoon ground black pepper	
1 onion, finely chopped	1/4 teaspoon cayenne pepper	
	3 cups and 2 tablespoons chicken broth	

#### Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.
2. In a medium bowl, combine muffin mix, corn, eggs, yogurt and milk; stir just until moistened. Pour into prepared pan.
3. Bake in preheated oven for 20 minutes, or until golden brown.
4. Meanwhile, in a large saucepan over medium heat, melt butter and sauté sausage, onion, celery, green pepper and garlic. When onions are tender, stir in thyme, basil, oregano, salt, pepper, cayenne and broth. Bring to a boil and then remove from heat.
5. Crumble the cornbread and stir into broth mixture; mix well. Add more broth or more bread, as necessary, to achieve desired consistency.

### Grandma's Southwest Roasted Turkey, Serves 8

<b>Ingredients:</b>	1 whole turkey, (12 to 14 pounds), thawed if frozen	1 teaspoon ground cumin
8 to 10 fresh sage leaves		1 to 2 chipotle chili in adobo sauce, (from 7-ounce can), finely chopped
1/3 cup butter or margarine		1/2 to 3/4 cup cilantro, finely chopped (leaves only)
1 teaspoon chili powder		

#### Directions:

1. Heat oven to 325°F.
2. Starting at the back opening of the turkey, gently separate skin from turkey breast, using fingers. Place sage leaves under the skin.
3. Fasten neck skin to back of turkey with skewer. Fold wings across back of turkey so tips are touching. Tuck drumsticks under band of skin at tail, or tie together with heavy string.
4. Place turkey, breast side up, on rack in shallow roasting pan. Heat butter, chili powder, cumin, cilantro and chilies until butter is melted. Use a metal whisk to whip mixture. Let the mixture sit until it's cool enough to touch. Use your hands to rub the butter mixture over the entire turkey. Insert ovenproof meat thermometer so tip is in the thickest part of inside thigh and does not

## Old-Fashioned Stuffing, Serves 600

<b>Ingredients:</b>	50 eggs, lightly beaten
750 slices white bread, lightly toasted	50 cups chicken broth
3-1/8 cups butter	1 cup rubbed sage
25 large onions, finely chopped	1/2 cup garlic powder
50 stalks celery, finely chopped	salt and pepper to taste




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## Chef Andrew's Southern Style Cornbread Stuffing, Serves 600

**Ingredients:**

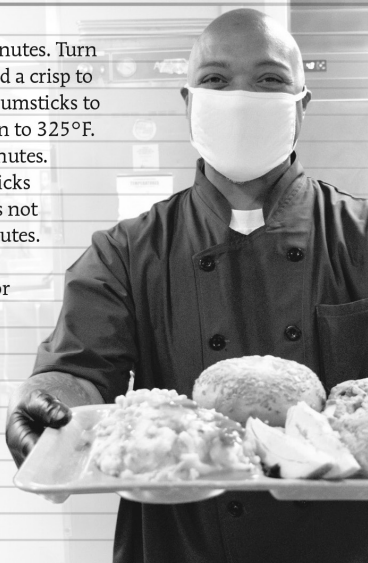
120 (8.5 ounce) packages dry corn muffin mix
4 gallon cans cream-style corn
10 dozen eggs, beaten
30 cups plain yogurt
1 gallon milk
15 lbs. butter
30 lbs. Italian sausage
20 lbs. onions, finely chopped
13.5 lbs. celery stalks, finely chopped
60 green bell peppers, finely chopped
2 pounds garlic, minced
2-1/2 cups dried thyme
1-1/4 cups dried basil
2-1/2 cups dried oregano
2-1/2 cups salt, or to taste
1-1/4 cup ground black pepper
5 tablespoons cayenne pepper
11.5 gallons chicken broth




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## Grandma's Southwest Roasted Turkey, Serves 8

- touch bone. (Do not add water or cover turkey.)
- Roast uncovered for 2 hours, basting the turkey every 45 minutes. Turn the oven up to 400°F and cook for 30 minutes (this is to add a crisp to the outside skin). Cut band of skin or remove tie holding drumsticks to allow inside of thighs to cook through. Turn oven back down to 325°F. Continue cooking for another 2 hours, basting every 45 minutes.
  - Turkey is done when thermometer reads 165°F and drumsticks move easily when lifted or twisted. If a meat thermometer is not used, begin testing for doneness after about 2 hours 30 minutes. When turkey is done, place on warm platter and cover with aluminum foil to keep warm. Let stand about 15 minutes for easiest carving. Garnish with whole chilies and additional sage leaves if desired.
  - While turkey is standing, skim fat from drippings. Pour just the drippings into 1-quart saucepan; heat to boiling. Serve with turkey.




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