Thanksgiving Recipes
on Across the Fence – November 2022

Leftover Turkey Tetrazzini

- 1 pkg. spaghetti (7 oz.), broken in half
- 2 cups cubed cooked turkey
- 1 cup sliced fresh mushrooms
- 1 small onion, chopped
- 3 Tbsp. butter
- 1 can (10 ¾ oz.) condensed cream of mushroom soup, undiluted
- 1 cup milk
- ½ tsp. poultry seasoning
- 1/8 tsp. ground mustard
- 1 cup shredded cheddar cheese
- 1 cup shredded part-skim mozzarella cheese
- 1 Tbsp. shredded Parmesan cheese
- minced fresh parsley

Cook spaghetti according to package directions. Drain and place in a greased 11x7-in. baking dish. Top with turkey; set aside. In a large skillet, sauté the mushrooms and onion in butter until tender. Whisk in the soup, milk, poultry seasoning and mustard until blended. Add cheddar cheese; cook and stir over medium heat until melted. Pour over turkey. Sprinkle with mozzarella and Parmesan cheeses (dish will be full). Bake, uncovered, at 350°F for 25 to 30 minutes or until heated through. Sprinkle with parsley.

Easy Butternut Squash Soup

- 2 lb. cubed butternut squash
- 1 medium onion, halved and sliced into wedges
- 4 cloves garlic, peeled
- 2 Tbsp. oil
- 2 apples, peeled, cored and sliced
- 2 cups chicken broth or more, as needed
- 1 can (about 13 1/2 oz. size) coconut milk, or 1 cup heavy cream
- Diced apple and crumbled, cooked bacon, optional

Preheat oven to 425ºF. Put squash cubes, onion, and garlic cloves on a large rimmed baking sheet. Sprinkle with salt, pepper and drizzle oil over top. Use your hands to toss everything around so it’s evenly coated. Roast for 35 to 40 minutes on a lower oven rack, tossing things around with a spatula a couple of times during cooking. Transfer roasted items to a medium to large soup pot. Add chicken broth and heat to a simmer. Let it simmer for about 5 minutes and then blend it with an immersion blender (or in batches with a countertop blender) until smooth. Stir in coconut milk or cream. Add a little more salt, if needed, before serving. Top with diced apple and crumbled, cooked bacon, if desired.

Turkey Cupcakes

- 1 box yellow cake mix
- 1 container milk chocolate frosting
- 12 peanut butter cups
- 24 candied eyes

Preheat the oven to 350°F. Prepare cake mix according to package directions; in most cases you will need 1 cup water, 3 eggs and ½ cup vegetable oil. Add the dry ingredients to the wet ingredients, and mix until incorporated but not over mixed. Line a cupcake tray with 12 paper liners. Fill the cupcake liners ¾ of the way full. Bake for 18 to 22 minutes or until a toothpick comes out clean from the center. Allow cupcakes to cool down in the pan. Be sure they are completely cooled before frosting and decorating. Pour frosting into a bowl and with a hand mixer, beat it until it’s light and fluffy. Cover each cupcake with a thin layer of chocolate frosting. To create a turkey design on each cupcake, start by using a peanut butter cup as the turkey’s head, use a toothpick to grab a small amount of frosting to use as glue for the turkey’s face, adhering the eyes, candy corn for the beak, and wattle with a bit of frosting. Then use 4 pretzels to create the turkey’s tail, by inserting them into the frosting and under the peanut butter cup.

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