

Thanksgiving Recipes

on Across the Fence – November 2022

Leftover Turkey Tetrazzini

1 pkg. spaghetti (7 oz.), broken in half	1 cup milk
2 cups cubed cooked turkey	½ tsp. poultry seasoning
1 cup sliced fresh mushrooms	1/8 tsp. ground mustard
1 small onion, chopped	1 cup shredded cheddar cheese
3 Tbsp. butter	1 cup shredded part-skim mozzarella cheese
1 can (10¾ oz.) condensed cream of mushroom soup, undiluted	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	2 cups chicken broth or more, as needed
1 medium onion, halved and sliced into wedges	1 can (about 13 1/2 oz. size) coconut milk, or 1 cup heavy cream
4 cloves garlic, peeled	Diced apple and crumbled, cooked bacon, optional
2 Tbsp. oil	
2 apples, peeled, cored and sliced	

Preheat oven to 425°F. 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	Red gummy worms cut into pieces
1 container milk chocolate frosting	12 pieces candy corn
12 peanut butter cups	48 small to medium pretzels
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.

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont. University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.