

Printable Thanksgiving Recipe Book

Thanksgiving

InkJet 
superstore
Thanksgiving Kit



There are many ways to say Thank You!

All of us at InkjetsuperStore want to be part of your Thanksgiving celebration by providing easy to print Thanksgiving Recipes to help you get prepared for Thanksgiving easily. Along with the printable recipes you will find the following:

1. Thanksgiving Recipes from Facebook Winners

2. Ready to Print Seating Assignment Sheets

3. Printable Dinner Invitation List

4. Printable Thank You / Thanksgiving Card List

5. Printable Decoration List

6. Thanksgiving Link Guide & Coupons



InkjetSuperstore's Thanksgiving Kit

Thanksgiving Recipes from Facebook Winners

Chocolate Pumpkin Cookies

- 3 cups white sugar
- 1 (15 ounce) can pumpkin puree
- 1 cup vegetable oil
- 2/3 cup water
- 4 eggs
- 3 1/2 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 tablespoon ground nutmeg
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 cup miniature semisweet chocolate chips
- 1/2 cup chopped walnuts (optional)

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 1 pound size coffee cans, or three 9x5 inch loaf pans.

2. In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Fill cans 1/2 to 3/4 full.

3. Bake for 1 hour or until an inserted knife comes out clean. Cool on wire racks before removing from cans or pans

Shared by Facebook follower:
Koby Bachar

Orange Dream Cookies

- 2/3 cup butter, softened
- 2/3 cup brown sugar
- 3 large eggs
- 1 1/2 cups old-fashioned oats
- 1 1/2 cups self-rising flour
- 1 cup orange slice candy, coarsely chopped
- 1/2 cup white chocolate chips
- 1/2 cup milk or dark chocolate chips

1. Preheat oven to 375° F.

2. Using an electric mixer, beat butter and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats and flour in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in candy and chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

3. Bake for 10-14 minutes or until golden brown. Cool on wire rack. Makes approximately 2 1/2 dozen cookies.

Shared by Facebook follower:
Denise Shea from Hubcaps and Gravy.com



Thanksgiving Cranberry Relish

- 2 Cans Whole Berry Cranberry sauce
- 1 Tangerine sectioned
- 2 teaspoons tangerine zest
- 1/4 cup chopped pecans
- 1/4 cup coconut flakes (optional)

1. Zest tangerine and set aside.
2. Peel and section tangerine with knife, removing seeds and membranes.
3. Combine whole berry cranberry sauce, tangerine sections, zest, pecans and coconut (if desired) in bowl. Mix thoroughly and refrigerate for 2 hours.

Shared by Facebook follower:
Carmen Lee O'Dell

Easy Flan

- 1 cup and 1/2 cup sugar
- 6 large eggs
- 1 14oz can sweetened condensed milk
- 2 13 oz cans evaporated milk
- 1 teaspoon vanilla

1. Preheat oven to 325 degrees. You will need 6 ramekins or other specialty flan cook ware and a large baking pan to put them in.
2. Pour 1 cup sugar in warm pan over medium heat. Constantly stir sugar until it browns and becomes caramel. Quickly pour approximately 2-3 tablespoons of caramel in each ramekin, tilting it to swirl the caramel around the sides. Reheat caramel if it starts to harden.
3. In a mixer or with a whisk, blend the eggs together. Mix in the milks then slowly mix in the 1/2 cup of sugar, then the vanilla. Blend smooth after each ingredient is added.
4. Pour custard into caramel lined ramekins. Place ramekins in a large glass or ceramic baking dish and fill with about 1-2 inches of hot water. Bake for 45 minutes in the water bath and check with a knife just to the side of the center. If knife comes out clean, it's ready.
5. Remove and let cool. Let each ramekin cool in refrigerator for 1 hour. Invert each ramekin onto a small plate, the caramel sauce will flow over the custard.

Shared by Facebook follower:
Carlos Albayeros



Apple Pie

- Cups sliced, assorted apples (peeled)
- 2 Tablespoons lemon juice
- 1/4 cup all-purpose flour
- 3/4 cup white sugar
- 1/2 cup brown sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 Tablespoons butter
- 1 egg (yolk)
- 1 Tablespoon milk

1. Toss the sliced apples with lemon juice together in a large bowl.
2. Combine: sugar, flour, cinnamon and nutmeg. Add the mixture to the apples and mix it well.
3. Fill the pastry lined 9 inch pie pan with the apple mixture.
4. Place second crust on top of pie filling, cut slits in top of crust so it can breathe. Seal the edges of the crust with a fork or by hand.
5. In another bowl, beat the egg yolk and milk. Brush mixture over top crust.
6. Bake it at 425 degrees for 15 minutes.
7. Reduce the heat to 350 degrees and bake for 45 minutes more, or until crust is golden and filling is bubbly.

Shared by Facebook follower:
Dave Mascia "Infinite Smart Technology, LLC" –
www.InfiniteSmartTechnology.com

Traditional Roast Turkey

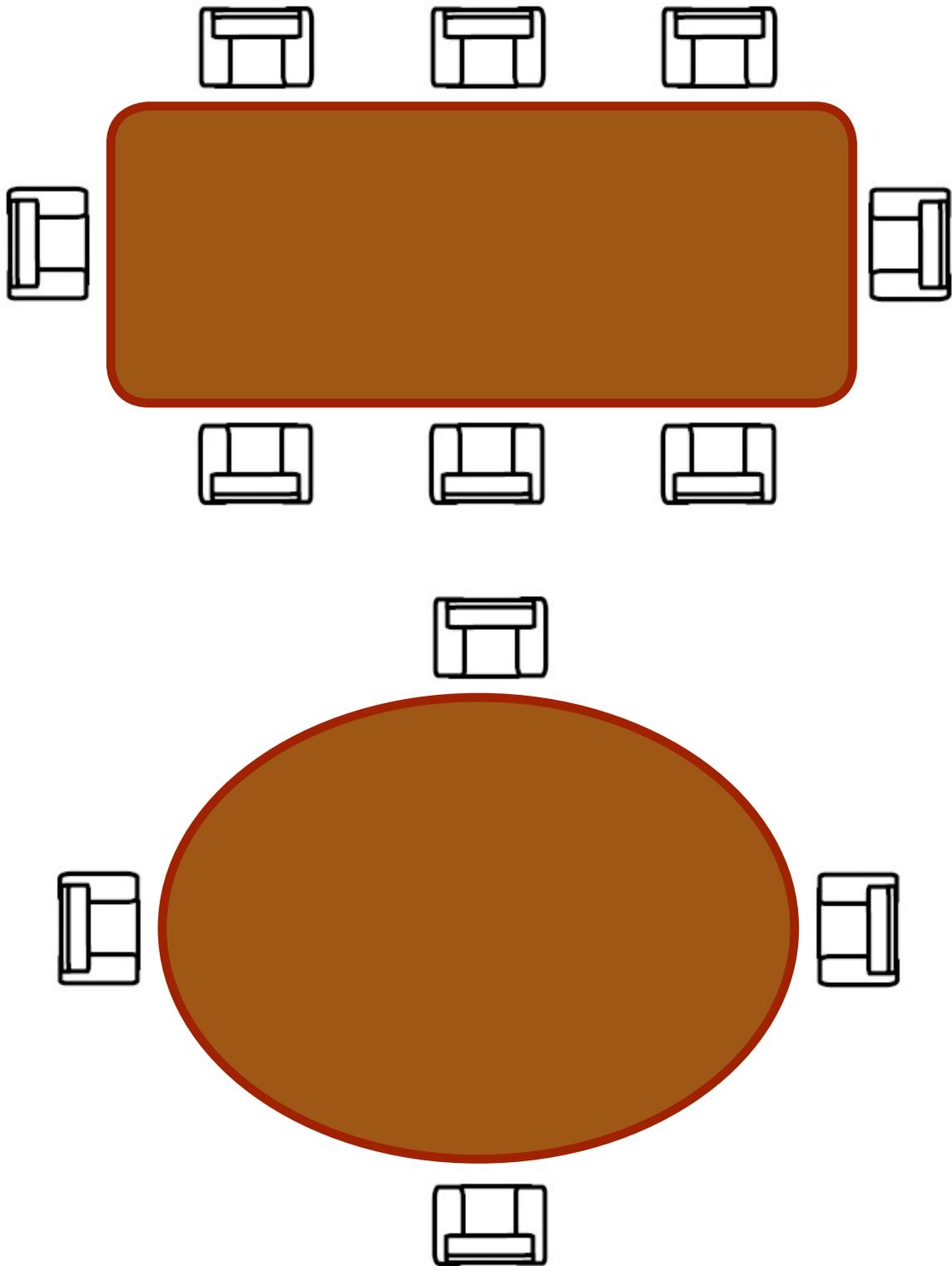
- 1 (18 pound) whole turkey
- 1/2 cup unsalted butter, softened
- Salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock
- 8 cups prepared stuffing

1. Preheat oven to 325 degrees F (165 degrees C). Place rack in the lowest position of the oven.
2. Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.
3. Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 4 hours.
4. Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

Shared by:
Inkjetsuperstore.com



Ready to Print Seating Assignment Sheets



Printable Thank You / Thanksgiving Card List

To: _____ Printed _____



Printable Decoration List

Decoration Idea

Sketch Out

Items Available

Items to Purchase



Thanksgiving Link Guide & Coupons

The place to go to find everything you need for Thanksgiving

- **Top 10 Thanksgiving Printable Sites**
- **How to Print Thanksgiving Cards**
- **Thanksgiving Decoration Ideas**
- **How Print Great Thanksgiving Photos**



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