

Kindly Cait

THANKSGIVING



CAITLIN
MCINTYRE

TABLE OF CONTENTS

Introduction	3
Mashed 2020 Plans Potatoes	4
Green Bean Casserole	6
Corn Pudding	8
Sweet Potato Casserole	10
Dry Brine	12
Buttery Rub	14
Roasted Turkey	15

INTRODUCTION

Gratitude is more important than ever these days. Thank you for following Kindly Cait for the last year and a half. I hope these recipes bring your table as much joy as they've brought mine.

Kindly,

Caitlin



MASHED 2020 PLANS POTATOES

No one will know these aren't from scratch. You've had enough to deal with this year.

4 2/3 cup mashed potato flakes

1 1/2 cups milk

4 cups water

3/4 cup sour cream

3 oz cream cheese

1 tsp minced garlic

2 tsp chives, chopped

1/2 stick butter

1 tsp salt

Dash of pepper

1. In large bowl, mix sour cream, cream cheese, garlic and pepper.
2. In large saucepan, bring water, butter, and salt to boil. Remove from heat. Stir in milk and potato flakes.
3. Stir in sour cream mixture and chives. Mix. Serve.



Photo: Caitlin McIntyre

GREEN BEAN CASSEROLE

1/2 stick butter

1/2 cup white onions, diced

1/2 cup mushrooms, sliced

2 cups frozen green beans

1 10oz can cream of mushroom soup

1 container French's crispy fried onions.

1 cup cheddar cheese, shredded

Pinch of seasoning salt

1. Preheat the oven to 350 °F. Grease an 8" x 8" pan.
2. Melt the butter in a large skillet. Sauté the onions and mushrooms in the butter.
3. While sautéing the onion, microwave the green beans for 10 minutes. Drain.
4. In a large bowl add the onion mixture, green beans, mushroom soup, onion rings, and seasoning salt. Mix.

5. Pour into a greased 1 1/2-quart baking dish. Bake for 20 minutes.
6. Top the casserole with cheese and bake for 10 additional minutes.



Photo: Caitlin McIntyre



CORN PUDDING

Fresh out of corny puns.

1 12-oz. can whole kernel corn, drained

2 17-oz. cans cream style corn

5 beaten eggs

1/2 cup sugar

4 tablespoons cornstarch

1 1/2 teaspoons seasoning salt

1/2 teaspoons dry mustard

1 teaspoon dried minced onion

1/2 cup milk

1 stick melted butter

1. Preheat oven to 400°F.
2. Grease a 9" × 13" casserole dish.
3. In a large bowl, combine both types of corn and eggs.

4. In a small bowl, combine the sugar, cornstarch, seasoned salt, dry mustard, and dried minced onion. Add this mixture to the corn mixture, and stir to combine.
5. Stir in the milk and melted butter.
6. Pour the mixture into the prepared dish.
7. Bake for 1 hour, stirring once halfway through.



Photo: Caitlin McIntyre



SWEET POTATO CASSEROLE

Side dish or dessert?

4 lb chopped sweet potatoes, (Save time with 3-4 pre-chopped grocery store packs)

1/4 cup butter

1/4 cup cream

2 large eggs

1/4 cup brown sugar

1 teaspoon pumpkin pie spice

1/2 teaspoon kosher salt

2 cups marshmallows

1. Preheat oven to 350°F. Grease a 8" x 8" pan.
2. Microwave 1/4 cup water and sweet potatoes for 10 minutes. Let cool.

3. In a large bowl, add potatoes, butter, cream, eggs, brown sugar, pumpkin pie spice and salt.
4. Use a hand blender to mix the potatoes and other ingredients together until well combined.
5. Pour mixture into a casserole dish. Bake for 30 - 40 minutes.
6. Add marshmallows. Return to oven for 5 more minutes.



Photo: Caitlin McIntyre



DRY BRINE

*For the love of salt, brine makes for a tender juicy
roasted turkey*

*1 fresh or defrosted turkey (Several days before start
defrosting your turkey in the refrigerator.)*

1/3 cup Kosher salt

1 tablespoon sugar

1 teaspoon black pepper

1. Unwrap the fresh or defrosted turkey and remove giblets. Rinse the turkey under cold water. Pat dry.
2. Combine salt, sugar and pepper in a bowl. Rub all over the turkey and inside the cavity.
3. Place into disposable roasting pan. Refrigerate, uncovered, overnight..
4. Rinse well and pat dry. Let it rest of 30 minutes. Move onto the Turkey Rub.



Photo: Caitlin McIntyre

BUTTERY RUB

Seasoning is the reason for the season

2 sticks unsalted butter, room temperature

2 teaspoons garlic salt

2 teaspoons dried thyme

2 teaspoons dried rosemary

1 teaspoon dried sage

1 teaspoon black pepper

1. Mix all the ingredients together in a small bowl.
2. Rub the butter mix inside, outside, and under the skin of your turkey.

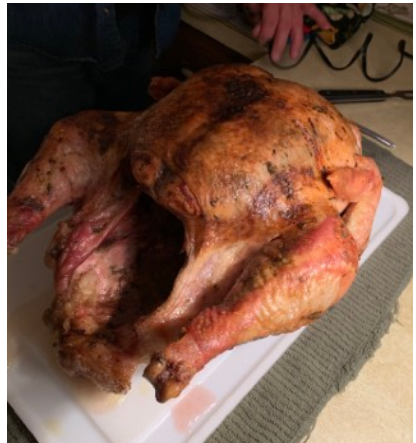


Photo: Caitlin McIntyre

ROASTED TURKEY

Chefs kiss

1 brined and butter rubbed turkey



Photo: Caitlin McIntyre

1. Move your oven rack to the lowest position. Preheat the oven to 350°F.
2. Put the turkey breast-side up on a rack in a large roasting pan, tucking the wing tips under. Tie the drumsticks together with twine.
3. Roast until the skin is golden brown, about 15 minutes per pound. Check it's done with a thermometer inserted into the thigh registered at 165 degrees.
4. Transfer to a cutting board and let rest 30 minutes before carving.



