

Pantry News

November 2023 Issue #11

We hope you have been enjoying the *Pantry News*. A newsletter designed for you! We like to share information to our pantry members regarding the items you will receive in your pantry bag and some wonderful recipes to help you enjoy them.

This month's produce is supplied by Willow Wisp Farms and Bialecki Farms, and our milk is from Creamworks Creamery.

Applesauce Cake

Ingredients:

- * 1 cup white sugar
- * 1/2 cup butter, room temperature
- * 1 cup chilled applesauce
- * 2 cups all-purpose flour
- * 1 tsp baking soda
- * 1 tsp cinnamon
- * 1/4 tsp ground cloves
- * 1/2 cup chopped walnuts, almonds, or any nut of your choosing
- * 1/2 cup raisins

Directions:

Step 1

Preheat oven to 350 degrees. Grease and flour an 8-inch cake pan.

Step 2

Beat sugar and butter together in a large bowl with an electric mixer until creamy. Add applesauce; beat well. Stir in flour, baking soda, cinnamon, and cloves until just combined. Fold in nuts and raisins; spoon cake batter into the prepared pan.

Step 3

Bake in a preheated oven until a toothpick inserted in the center comes out clean, about 40 minutes. Serve warm. Enjoy



November is the month to remind us to be thankful for the many positive things happening in life.

Easy Chili Mac & Cheese

Ingredients:

- 1 box mac & cheese— prepared as directed
- 1 pouch chili w/ beans

Directions:

Heat a skillet over medium heat. Add pouch of chili w/ beans and stir around until hot and bubbly. Add prepared mac & cheese. Stir. Enjoy! 😊

*For a little extra Zing— add shredded cheese on top too!



Ways to Jazz Up Boxed Mac & Cheese

The humble box of macaroni and cheese is a staple in many kitchens, providing comfort with its creamy, carb-filled goodness.

But why settle for ordinary when, with a sprinkle of creativity, you can elevate this classic dish to super yummy levels?

Shredded rotisserie chicken is a great addition. You can spice it up with some buffalo sauce and a sprinkle of blue cheese. Or perhaps you would prefer adding some BBQ sauce to it before adding to the mac & cheese. Always easy to add the vegetable of your choice to add flavor, color, and nutrients to boot. Never hesitate to add more cheese and milk to make it thicker and creamier.

Quick & Easy Thanksgiving Turkey

Ingredients:

- * 1 (12-15 lb) whole turkey
- * 2 TB olive oil or butter
- * Seasonings of your choice: salt, pepper, Garlic powder, onion powder, thyme, rosemary, etc. -all work very well with turkey. You can even stuff apples or onions in the turkey cavity before cooking for extra flavor.

Directions:

Preheat oven to 550 degrees. Remove bag of giblets from turkey cavity and set aside for use later, if desired. Thoroughly rinse turkey off inside and out.

Pat turkey dry, rub all over with olive oil, and generously season turkey as desired. Place in oven and cook for 30 minutes in a roasting pan.

Turn oven down to 450 degrees and cook for 1 1/2 hours more.

Do not open the oven at all during this cooking time and the turkey will be cooked complete. As long as you follow those directions, it really doesn't matter how big or small the turkey is. It will be fully cooked as long as the directions are followed and the oven door remains closed during the cooking process! Turkey is done when meat thermometer registers 165 degrees.

"When the storms of life came upon us, like the eagle, use the negative energy of a storm to fly even higher!"

Easy Homemade Mashed Potatoes

Ingredients:

- 8 to 10 medium russet potatoes (about 3 lbs) peeled & cut into quarters
1 tsp salt
2 TB butter, if desired
Dash pepper
1/4 cup hot milk (can be heated on the stove top or in the microwave)



Directions:

Place potatoes in a large saucepan; add enough water to cover. Add 3/4 teaspoon of the salt. Bring to a boil. Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.

Return potatoes to saucepan; shake saucepan gently over low heat for 1 to 2 minutes to evaporate any excess moisture.

Mash potatoes with potato masher until no lumps remain. Add butter, pepper and remaining 1/4 teaspoon salt; continue mashing, gradually adding enough of the hot milk to make potatoes smooth and creamy.

Easy Turkey Gravy

Ingredients:

- Turkey drippings
3 to 3 1/2 cups chicken broth, divided
1/2 cup all-purpose flour
1/2 tsp dried thyme*
1/2 tsp rubbed sage*

* You can easily switch up seasonings to fit your own preferences

Directions:

Pour turkey drippings and loosened brown bits from roasting pan into a 4-cup measuring cup. Skim fat, reserving 2 tablespoons. Add enough broth to the drippings to measure 3 cups.

In a large saucepan, whisk flour, 3/4 cup broth and reserved fat until smooth. Add thyme, sage and pepper; gradually whisk in the drippings' mixture.



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