

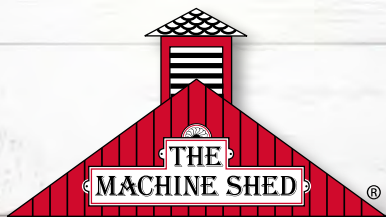


Thanksgiving

SERVING UP TRADITIONS SINCE 1978



The Thanksgiving holiday originated as a celebratory feast among *family* and friends to rejoice in the season's *bountiful* harvest. Just like this day, The Machine Shed celebrates the American farmer, whose hard work and dedication culminates with the harvest each fall. We want to help your family *celebrate* Thanksgiving in true Machine Shed fashion with made-from-scratch recipes, decorating ideas, crafts and much more.



Thank You
FOR BEING PART OF OUR FAMILY

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Let us do the cooking!
Order your made from scratch Thanksgiving dinner from us. See page 15 for details.



START A NEW Thanksgiving Tradition

The most important part of Thanksgiving is the time spent with family and friends, and doing so in a meaningful way to you. Skip the typical dinner feast and try a different approach that might become your new holiday tradition.

1. Make the entire dinner in a pumpkin (Check out our [blog](#) for the recipe)
2. Make brunch instead of dinner
3. Let someone else do the cooking, go out to eat
4. Have an appetizer buffet
5. Have a themed meal, like Italian or Japanese
6. Change the atmosphere, eat outdoors
7. Have a mini pie bar with several flavors
8. Have a mashed potato or chili bar
9. Prepare multiple varieties of stuffing



The Original
MASON CASH
Est. England 1800

Check out our Mason Cash tableware available in the Machine Shed gift Shops. This classic kitchenware is featured throughout this e-book.

MAKE YOUR THANKSGIVING MORE

Meaningful

Thanksgiving is a holiday full of traditional recipes and rituals. Sometimes the repetition causes the celebration to become too familiar, often losing the meaning behind the feast. Add more meaning to your holiday festivities with these ideas.

1. Have everyone bring two old family pictures, then guess who is in the picture and what they were doing
2. Play family trivia
3. Invite someone to dinner who doesn't have family to spend the holiday with
4. Bring homemade desserts to residents of a local nursing facility
5. Have a game night after dinner
6. Watch old home movies
7. Call friends and family you haven't seen recently to reconnect
8. Have everyone share what Thanksgiving means to them
9. Write thank you notes to veterans
10. Take a nature walk after dinner



Tip
This is a great way to learn more about relatives and family history!



Recipes

Try something new this year, while still including Thanksgiving staples with one, two or all three of these recipes.

Apple Raisin Pecan Stuffing

- 1 medium apple, tart, cored and diced
- 2 teaspoons butter
- 1/4 cup raisins
- 1/4 cup pecans, coarsely chopped
- 1/8 teaspoon cinnamon
- pinch nutmeg
- pinch allspice
- salt, to taste

Sauté the apple in butter until the apple begins to brown, about 2 minutes. Remove from heat and stir together with remaining ingredients. Makes enough for a small turkey, double or triple recipe if necessary.

Courtesy of National Pork Board
<http://www.porkbeinspired.com/recipes/apple-raisin-pecan-stuffing/>



Cornbread Apricot Stuffing

- 1-8 inch square pan cornbread, crumbled
- 1/2 cup celery, chopped
- 2 tablespoons onion, chopped
- 2 tablespoons butter
- 1/2 cup apricot preserves
- 1/2 cup pecans, chopped
- 1/2 cup beef broth

Sauté celery and onion in butter until onion is tender; stir in preserves and pecans. In a separate bowl, toss with cornbread. Put stuffing in a greased 2-quart casserole dish, then drizzle with broth. Bake at 325°F until heated through and lightly browned, about 35 minutes.

Courtesy of National Pork Board
<http://www.porkbeinspired.com/recipes/cornbread-apricot-stuffing/>

Cranberry, Bacon, Pecan Wild Rice Stuffing

- 1 1/4 cup wild rice, rinsed and uncooked
- 4 slices bacon, cooked and cut into 1-inch pieces
- 1 tablespoon bacon drippings
- 1 cup onion, chopped
- 1-14oz can chicken broth
- 1/2 cup water
- 2 tablespoons dry sherry, optional
- 1 teaspoon dried thyme leaves, crushed
- 2 cups fennel or celery, chopped
- 3/4 cup dried cranberries, or chopped dried apricots
- 1/2 cup pecans, chopped and toasted

Cook onion until tender in a large saucepan with drippings. Add wild rice; cook and stir for 3 minutes. Add chicken broth, water, sherry and thyme. Once boiling reduce heat, cover and let simmer for 10 minutes. Remove from heat and stir in fennel and dried cranberries. Pour into a 2-quart casserole dish. Cover and bake at 350°F for 50 minutes, or until rice is tender and liquid is absorbed. Stir in pecans and bacon.

Courtesy of National Pork Board
<http://www.porkbeinspired.com/recipes/wild-rice-stuffing-with-cranberries-bacon-and-pecans/>

Find your new favorite dish
with these fall inspired recipes!

Honey Butter Rolls

- 1/3 cup butter, plus a little extra to brush on rolls
- 1 cup milk
- 2 tablespoons instant yeast
- 1/3 cup honey
- 1/2 tablespoon salt
- 1 large egg
- 3 1/2 – 4 1/2 cups all-purpose flour

In a small saucepan melt butter, then stir in milk and heat to 100-110°F. In a large bowl, stir together yeast, honey and milk. Slowly stir in salt, egg and 2 cups of flour. Add remaining flour 1/4 cup at a time until dough clings to mixer paddle (or spoon) and cleans bowl sides. Dough will still be pretty sticky. With floured hands, shape dough into 12 rolls and place dough on lightly greased baking sheet. Cover, and let dough rest for 10 minutes. Bake at 400°F until lightly golden brown, about 10 minutes. When rolls are done baking, brush with melted butter.





Cinnamon Pumpkin Honey Butter

- 2 sticks butter, softened
- 3/4 teaspoon cinnamon
- 6 tablespoons pumpkin puree
- 4 tablespoons honey
- 1 teaspoon vanilla

Beat butter with an electric mixer until smooth. Add cinnamon and 1 tablespoon of pumpkin puree. Beat until well combined. Continue beating, adding in 1 tablespoon of pumpkin puree every 30 seconds. Mix in honey and vanilla. Beat until thick and fluffy, about 2 minutes. Keep refrigerated in a sealed container.

Cranberry Applesauce

- 1 1/2 cups Granny Smith apples, chopped and peeled
- 1 cup packed brown sugar
- 1/2 cup plus 3 tablespoons white grape juice
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1-12 oz package fresh cranberries

In medium saucepan, combine all ingredients and bring to a boil. Reduce heat and simmer for 15 minutes or until thick. Stir occasionally.

Caramel Pumpkin Torte

- 6 egg yolks
- 1 15 oz can pumpkin
- 1 1/2 teaspoons vanilla
- 1 1/2 teaspoons pumpkin pie spice
- 6 egg whites
- 3/4 teaspoon cream of tartar
- 3/4 cup sugar
- 1/2 cup chopped pecans
- 1/2 cup chopped pitted dates
- 3/4 cup buttery cracker crumbs
- 1/2 cup caramel sauce, divided

Cream cheese filling:

- 1-8 oz package cream cheese, softened
- 1/2 cup powdered sugar

Beat egg yolks, pumpkin, vanilla and pumpkin pie spice in small bowl. Set aside. Beat egg whites with cream of tartar at a high speed until foamy. Add in sugar 2 tablespoons at a time until egg whites are glossy and stand in soft peaks. Fold in egg yolk mixture, pecans, dates and cracker crumbs.

Pour into two greased 8-inch round cake pans. Bake at 350°F until knife inserted near center comes out clean, about 25 minutes. Cool on wire rack. Loosen cakes from pan sides with thin knife, then shake cakes out of pans onto racks.

Beat cream cheese, powdered sugar and 2 tablespoons caramel sauce in small bowl until smooth. Place one torte layer on serving plate. Spread with half the cream cheese mixture. Top with second torte layer. Spread with remaining cream cheese mixture. Refrigerate until serving. Just before serving, drizzle remaining caramel sauce over top of cake.





Hot Cranberry Punch

- 4 cups cranberry juice
- 2 cups apple juice
- 1/2 cup orange juice
- 1 tablespoon sugar
- 1/4 cup light brown sugar
- 4 cinnamon sticks
- 1/2 teaspoon ground cloves

Pour cranberry, orange and apple juice into coffee maker. Place sugar, brown sugar, cinnamon sticks and ground cloves into a coffee filter. Brew. Serve warm topped with cranberries, cinnamon stick and orange wedge.

Apple Cider Sangria

- 1 bottle of Pinot Grigio
- 2 1/2 cups apple cider
- 1 cup club soda
- 1/2 cup ginger brandy
- 3 honey crisp apples, chopped
- 3 pears, chopped

Combine all ingredients together and stir, stir, stir. Refrigerate overnight before serving.

Ways to Cook a Turkey

Who says that your Thanksgiving turkey must be made in the oven? Not the Shed! For quick and crisp turkey deep frying is the way to go, or if you prefer a hands-off approach, slowing cooking is for you.

SLOW COOKER

Put completely thawed turkey breast in slow cooker with 1/2 cup water. Add desired seasoning and butter. Cook for 8 hours on low, then remove the lid and let the turkey rest for 10 minutes. For crisp skin, put in the oven under the broiler until to taste.

DEEP FRYER

Coat the turkey in a rub, let sit for 12-16 hours then wipe most off just before cooking. Heat deep fryer oil to 350°F, this will take 30-45 minutes. Turn the burner all the way off, then slowly add the turkey. Relight the burner. Cook at 325°F until the turkey breast temperature reads 170°F and the thigh reads 180°F.

COOKING CHART

TURKEY WEIGHT	FRYING TIME
12 pounds.....	36 minutes
13 pounds.....	39 minutes
14 pounds.....	42 minutes
15 pounds.....	45 minutes

Tip
A 6QT oblong slow cooker can hold a 5-7lb bone-in turkey.



HOW MUCH TURKEY TO SERVE

5 people = 6-7 pounds
10 people = 12-14 pounds
20 people = 24-28 pounds



Tablescape

There is no better way to accent a delicious dinner than a beautiful tablescape. Get some inspiration and a few tips for decorating your Thanksgiving table from our own design team.

1. Pick an object or theme to base the rest of the decor around
2. Personalize with vintage family dishes or embroidered holiday towels
3. Incorporate nature using items found in your backyard, like apples or a turning tree branch
4. Vary textures and heights through linens, plates, vases, and glassware
5. Add candles to finish the look

Tip

A tree canopy provides a great atmosphere for an outside dinner, tie lanterns to tree branches for extra light.

The Original
MASON CASH[®]
Est. England 1800

The choice of home cooks and bakers for centuries. See our large selection of kitchenware in the Machine Shed gift shop.

Holiday Plate

Add an extra touch to each place setting with a handmade plate reminding everyone that you are happy to spend the holiday with them.

To get this look:

1. Print the template [here](#).
2. Trim around text, then rub pencil lead heavily over the back of the entire paper.
3. Center template on plate and tape into place, text side up.
4. Using a pencil, firmly trace the entire stencil, then remove paper.
5. Using an oil-based marker, trace the pencil marks on the plate.
6. Cook plate at 350°F for 40 minutes.





Leaf Place Card

Mix up the seating arrangement this year, while adding natural fall accents to your table.

Simply dry and flatten leaves between the pages of a book overnight. Or, quick-dry leaves in the oven at 250°F for 10-15 minutes. Place leaves on a cookie sheet between 2 sheets of parchment paper, then put a heavy oven-safe dish on top of them. Once dry lightly cover the leaves with metallic gold spray paint, let dry for 1 hour. Using a permanent felt tip marker write each guest's name on a leaf.

Placemat

Writing down what you are thankful for is a great way to remind yourself, and others, of the wonderful things in your lives. Make it easy and fun with our printable placemat.

For colored placemats use poster board found in the drawing section of any craft store and trim to size, 11 "x 17" is ideal.

Download the placemat [here](#).

Tip

Don't forget to include a pen or pencil at each place setting!

Glad you're
HERE

I am
thankful
for...

Slagel Family Farm

Tucked away in rural Fairbury, Illinois is Slagel Family Farm, a 127-year-old farm with a resilient commitment to providing natural quality meat for farm-to-table dining. Louis John and Leslie Slagel, along with their sons Branson and Colton, operate the farm's meat processing and sales operation.

Like their farming practices, the Slagels have many Thanksgiving traditions that have been passed down for generations. One of those is writing down why they are thankful for each family member, then sharing the list aloud. All of the handwritten notes are then saved to be read during future holidays.

Since building a barn to host farm tours and dinners, the family often enjoys their farm-to-table feast there. It has become a ritual that after dinner the Slagels play a friendly game of football. Louis John explains, "A lot of people like to watch football on TV, but we prefer to play."



We would love to hear from your farm family. Send us your stories and photos to 99counties@hoari.com.

Karl Knize Photography
courtesy of Edible Chicago



Simplify Your Holiday

Dinner
for 4 only
\$64.⁹⁹

Bring home a complete and convenient Holiday Dinner.

ENTREES - select one:
Boneless Turkey Breast or
Traditional Boneless Ham

SIDE DISHES - select four:
Homestyle Mashed Potatoes with Gravy
Old-fashioned Sweet Potato Casserole
Sage Stuffing • Green Bean Casserole
Green Beans • Corn Casserole • Corn

INCLUDED with Every Dinner:
Cranberry Relish • Dinner Rolls

A SWEET TREAT - select one:
Fruit Pies: Pumpkin • Apple • Blueberry
Cherry • Peach • Red Raspberry
Cream Pies: Banana Cream • Coconut Cream
Chocolate Cream • Lemon Meringue
Pumpkin Cream

Orders need to be placed at least 24 hours in advance
of pick-up. Cancellation requires 24 hours notice.