

### **Pumpkin Parfait with Ginger snaps (Makes 6)**

#### *Ingredients*

1 can Pumpkin Pie Filling  
2C Marshmallow Fluff or Whipped Cream  
1C Crumbled Ginger Snaps  
6 whole Ginger Snaps

#### *Directions*

In parfait glasses Layer ginger snaps, pumpkin and marshmallow fluff. Repeat until full. Garnish with whole ginger snap.

### **Stuffing Muffin (makes 6)**

#### *Ingredients*

3 loaves of bread (doesn't have to be the same, just your favorite)  
Cube all the bread Leave out on a tray to dry out  
1 large Onion  
4 stalks of celery  
Small bunch of parsley (chopped)  
1 stick of butter  
7cups of chicken stock  
Dried basil  
Ground thyme  
Fresh rosemary -chopped fine  
Salt and pepper  
Prepared Mashed Potatoes  
1C Gravy

#### *Directions*

Melt butter in skillet. Add onions and celery and cook until soft. Add stock and spices. Stir. Put all the bread cubes into a bowl. Add the stock mixture little by little until desired moist-ness. Divide into 6 large muffins. Bake for about 30minutes. Remove from muffin tin. Top with an Ice Cream Scoop of Prepared Mashed Potatoes. Drizzle with brown gravy and Serve

### **Stuffed Acorn Squash**

#### *Ingredients*

3 medium acorn squash -halved lengthwise and remove seeds  
4 tablespoons unsalted butter, melted

1 tablespoon packed dark brown sugar  
1/2 yellow onion, finely chopped  
2 medium shallots, finely chopped  
4 celery stalks, finely chopped  
1 tablespoon minced fresh thyme leaves  
2 cups cooked wild rice mix  
2/3 cup pecans, toasted and finely chopped  
1/4 cup dried cranberries, finely chopped  
1 teaspoon kosher salt, plus more as needed  
1/2 teaspoon freshly ground black pepper, plus more as needed

### *Directions*

Heat the oven to 450°F

Place the squash cut-side up on a baking sheet, brush 1 tablespoon of the melted butter over the tops and insides of the squash halves, sprinkle with the brown sugar, and season with salt and pepper. Roast in the oven, about 30 minutes.

Place 1 tablespoon of the melted butter in a large frying pan over medium heat. When it foams, add the onion, shallots, and celery, season with salt and pepper, and stir to coat. Cook, stirring occasionally, until just softened, about 6 minutes. Stir in the thyme and cook until just fragrant, about 1 minute.

Remove from the heat and stir in the rice, pecans, cranberries, and measured salt and pepper.

Divide the rice filling among the roasted squash halves (about 1/2 cup for each) and drizzle the remaining tablespoon of butter over top. Continue roasting until the squash is completely fork tender, the edges have started to brown, and the filling is heated through, about 20 to 25 minutes.

## **Pie Fries**

### *Ingredients*

Pie Crust Dough

Cinnamon

Sugar

### *Directions*

Place Parchment paper on a cookie sheet and grease with cooking spray. Slice dough into strips. Arrange onto the cookie sheet. In a 400 degree oven bake for 15min.

Serve with your favorite pie filling on the side- Blueberry apple or cherry

### **Potato Pear (Makes 6 Pears)**

#### *Ingredients*

4C Cold Mashed Potatoes Prepared to your liking

2 Eggs

2 Cups Panko Breadcrumbs

6 Bay Leaves

6 Cloves

Oil for Frying

Dip in egg and panko and deep fry

Garnish

#### *Directions*

Divide Mashed Potatoes 6 ways equally. Heat Oil for Frying. Beat Eggs and Set aside. Put breadcrumbs in a shallow pan set aside. Mold divided Potatoes to make a pear shape. Let set. Dip in Egg and then roll in Breadcrumbs. Fry for 4-6 minutes until golden brown. Top each one with a Bay leaf and clove.