

Our Favorite
THANKSGIVING RECIPES

THE VILLE TEAM
2022



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The Ville Team is so grateful to be able to do what we love every day. As your neighborhood brokers, we regard you as family! Since we aren't able to join you around your Thanksgiving table, we wanted to share our favorite Thanksgiving recipes with you.

Thank you so very much for the opportunity to work with you, your families, and your friends! Your referrals mean the world to us. We hope you have a wonderful and safe Thanksgiving!

The Ville Team

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Banana Bread

Walt Burrell

Bake at: 350°

Cook time: 1 hour

INGREDIENTS

- 2 large ripe bananas
- 2 eggs
- 1-3/4 cup sifted flour
- 1 cup sugar
- 1/2 cup oil
- 1/4 cup + 1 tbsp. buttermilk
- 1 tsp. baking soda
- 1 tsp. vanilla
- 1/2 tsp. salt

DIRECTIONS

1. Heat oven to 350°. Grease and flour 9x5 pan.
2. Mash bananas (or mix in a food processor) until smooth.
3. Add eggs, oil, buttermilk and vanilla. Mix in sugar, baking soda, salt and flour.
4. Pour into loaf pan.
5. Bake at 350° for approximately 1 hour.
6. Makes 1 loaf. Do not double recipe.



Apple Pie Jell-O Shots

Kristy Garcia

INGREDIENTS

- 2 cups apple cider
- 2 envelopes unflavored gelatin
- 1-1/2 cups apple whiskey, chilled
- Whipped cream (optional)
- Cinnamon (optional)

DIRECTIONS

1. Place plastic shot cups on a sheet pan without the lids on. Set aside
2. Add the apple cider to a small saucepan and bring to a boil. Sprinkle the gelatin over the top of the liquid and stir to completely dissolve.
3. Remove from heat and allow to cool for 15 min.
4. Add in the chilled apple whiskey.
5. Pour into cups, making sure not to overfill.
6. Transfer sheet pan of Jell-O shots into refrigerator and chill for at least 4 hours or until they have completely set.
7. Put lids on cups and keep cold until ready to serve.
8. Garnish with whipped cream and sprinkle of cinnamon, if desired.



Smashed Potatoes

Brea Khalid

Cook time: 15-20 min

INGREDIENTS

- 2 lbs. medium red potatoes, quartered
- 2 tbsp. butter
- 1/4 cup sour cream
- 1/4 cup milk
- 1/4 tsp. salt
- 1/4 tsp. pepper
- Pinch of ground nutmeg

DIRECTIONS

1. Place potatoes and water to cover in a large saucepan; bring to a boil.
2. Reduce heat and cook, uncovered, until tender – about 10-15 minutes.
3. Drain and return to pan.
4. Mash potatoes to desired consistency.
5. Stir in remaining ingredients and serve warm.



Sweet Potato Casserole

Luke Salela

Bake at: 350°

Cook time: 25-30 min

INGREDIENTS

FILLING

- 1/2 stick unsalted butter, melted
- 3-4 large sweet potatoes
- 1/2 cup milk
- 1/4 cup brown sugar
- 1 tsp. vanilla extract
- 1/2 tsp. salt
- 2 large eggs

TOPPING

- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 stick unsalted butter, melted
- 1/4 tsp. salt
- 3/4 cup chopped pecans

DIRECTIONS

1. For the sweet potatoes: Add 1-3/4 lbs. peeled and cubed sweet potatoes to large pot of salted water and bring to a boil over high heat.
2. Then, lower the heat to a simmer and cook until the potatoes are very tender, approx. 15 to 20 min.
3. Drain, cool and mash the sweet potatoes.
4. For the filling: Preheat oven to 350°. Grease a 2-qt. baking dish.
5. Whisk together the butter, mashed sweet potatoes, milk, brown sugar, vanilla, salt and eggs in large bowl. Transfer to baking dish.
6. For the topping: Combine the flour, brown sugar, butter and salt in medium bowl until moist and the mixture clumps together.
7. Stir in the pecans. Spread the mixture over the top of the sweet potatoes in an even layer.
8. Bake until mostly set in the center and golden on top, 25 to 30 minutes. Serve hot.



Salela's Jiffy Corn Casserole

Bridget Salela

Bake at: 350°

Cook time: 55-60 min

INGREDIENTS

- 1 can whole kernel yellow corn,
NOT drained
- 1 can cream style yellow corn
- 1 cup (8oz.) sour cream
- 2 eggs, beaten
- 1 box Jiffy corn muffin mix
- 1 stick butter, melted

DIRECTIONS

1. Mix all ingredients together.
2. Pour into large, lightly oiled casserole dish.
3. Bake at 350° for 55 to 60 minutes.

Stuffing

Nikki Genthner



Bake at: 350°

Cook time: 30 min

INGREDIENTS

- 1/4 cup butter
- 2 stalks celery, coarsely chopped
- 1 large onion, coarsely chopped
- 2 1/2 cups chicken broth
- 1 pkg. (14 oz.) Pepperidge Farm Herb
Seasoned Stuffing
- 1 lb. bulk sausage, cooked

DIRECTIONS

1. Heat oven to 350°.
2. Cook and drain the sausage. Then, set aside.
3. Heat the butter in a 3-qt. saucepan over medium heat.
4. Add the celery and onion. Cook for 5 min or until tender-crisp, stirring occasionally.
5. Add the broth to the saucepan and heat to a boil.
6. Remove the saucepan from the heat. Add the sausage and stuffing mixture.
7. Mix lightly. Season to taste.
8. Spoon the mixture into a greased 9x13 baking dish and cover.
9. Bake for 30 minutes or until the stuffing mixture is hot.



Grandma Marie's Turkey Dressing

Amy Hill

Bake at: 325°

Cook time: 1 hour

INGREDIENTS

- 4 loaves white bread
- 2 sticks butter
- 1 large celery package, diced
- 1 celery heart package, diced
- 4 eggs
- 2 large onions, diced
- 3-4 cups chicken broth
- 2 tsp. salt
- 3/4 tsp. pepper
- 1-1/4 tsp. sage

DIRECTIONS

NIGHT BEFORE

1. Cube bread into approx. 1 inch pieces with or without crust (your choice). Don't use heels of bread.
2. Leave exposed in roasting pan overnight.

DAY OF

1. In large frying pan, put 2 sticks of butter over medium heat to melt.
2. Put in diced onions & celery in butter.
3. Cook until translucent over medium low (around 10-15 min). May need to increase to medium.
4. Cool onions & celery for around 20 min. Then, mix with bread in roasting pan to cool further.
5. Pour 4 beaten eggs over mix and spread with wooden spoon.
6. Using your hands to mix, liberally add chicken broth. Consistency should be similar to meatloaf - moist, but not soupy.
7. Add salt, pepper & sage. Mix well.
8. Stuff into turkey.

REMAINING DRESSING

1. Put extra dressing that doesn't fit into turkey into a covered casserole dish.
2. Cook at 325° for about 1 hour.



Pumpkin Olive Oil Cake

Paul Martis

Bake at: 350°

Cook time: 35-40 min

INGREDIENTS

1 cup flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. cinnamon
1-1/4 tsp. pumpkin pie spice
1/2 tsp. salt
1/2 cup sugar
1/4 cup brown sugar
1 cup canned pumpkin puree
1/2 cup extra virgin olive oil
may substitute with canola or vegetable
2 large eggs, room temp.
1 tsp. vanilla extract

DIRECTIONS

1. Spray an 8-in round cake pan and line with parchment paper. Spray the parchment paper.
2. Preheat oven to 350°.
3. In a large bowl, whisk to combine the flour, baking powder, baking soda, pumpkin pie spice, cinnamon and salt. Set aside.
4. In a medium bowl, whisk together oil, sugar, brown sugar, eggs, pumpkin puree and vanilla extract until just combined.
5. Combine both mixtures until just combined.
6. Pour batter into cake pan and bake 30-35 minutes.
7. Allow to cool completely before icing. Make icing with recipe below.

Cinnamon Cream Cheese Frosting

INGREDIENTS

1/4 cup unsalted butter, room temp.
4 oz. cream cheese, room temp.
2 cups powdered sugar, sifted
3/4 tsp. cinnamon
1/2 tsp. vanilla extract
1/4 tsp. salt

DIRECTIONS

1. Sift together powdered sugar and cinnamon. Set aside.
2. Using a mixer, beat the butter and cream cheese until completely combined, creamy and fluffy.
3. Mix in vanilla and salt.
4. Add powdered sugar mixture. Beat on low until powdered sugar is no longer visible. Turn mixer to medium speed and beat for one minute.
5. Frost the cake and store in refrigerator. Allow cake to come to room temp. before serving.



Julie's Candied Pecans

Tom Maschmeier

Bake at: 250°

Cook time: 1 hour

INGREDIENTS

3 cups pecan halves
1 egg white, whipped with 1 tbsp. water
2/3 cup sugar
2 tsp. salt
1 tsp. cayenne pepper
1/4 tsp. cumin
2 tsp. cinnamon

DIRECTIONS

1. Whip one egg white with 1 tbsp. water until frothy.
2. Mix pecans with egg white until coated.
3. Strain nuts in a colander, shaking them around to remove the excess egg white.
4. In a large bowl, mix sugar, salt, cayenne pepper, cumin and cinnamon.
5. Mix nuts around in powder mix.
6. Line cookie sheet with foil and spray with cooking spray. Spread mix in single layer.
7. Bake at 250 degrees for 30 minutes.
8. Stir (carefully so foil doesn't tear) and spread them out again.
9. Bake another 30 minutes.



Mom's Pecan Pie

Sylvia Gorden

Bake at: 350°

Cook time: 35-40 min

INGREDIENTS

1/2 cup brown sugar
1/2 cup butter, softened
3/4 cup sugar
3 eggs
1/4 tsp. salt
1/4 cup corn syrup
1/2 cup evaporated milk
1 cup coarsely chopped pecans
1 tsp. vanilla extract
1 unbaked 9" pie shell

DIRECTIONS

1. Heat oven to 350°. Line pie pan with uncooked pie shell.
2. In double-boiler top mix brown sugar and butter until well blended.
3. Add sugar; mix well. Add eggs, one at a time, beating after each addition to blend. Add salt, corn syrup, milk; mix well.
4. Cook over boiling water, stirring, 5 min. Remove from water; stir in 1 cup nuts and the vanilla.
5. Pour into pie plate and bake for 35-40 minutes.
6. Cool before serving.



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The Ville Team is comprised of nine full-time Broker Associates with Coldwell Banker Realty in Naperville. They are a full-service team for residential, rental, and commercial properties in Naperville, Aurora, Plainfield and the surrounding Chicagoland area. Together the team offers over 90 years of property buying, selling, and leasing experience. They are consistently named as top realtors in Naperville and DuPage County.