

# *Our Favorite* THANKSGIVING RECIPES

THE VILLE TEAM  
2023



*The Ville Team is comprised of seven full-time Broker Associates with Coldwell Banker Realty in Naperville. They are a full-service team for residential, rental, and commercial properties in Naperville, Plainfield, Lemont and the surrounding Chicagoland area. Together the team offers over 70 years of property buying, selling, and leasing experience. They are consistently named as top realtors in the Chicagoland area.*

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## THE VILLE TEAM THANKSGIVING RECIPES 2023

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 foods and 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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## breakfast

### 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.

## drinks

### 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.

## dessert

### 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.



## Aunt Mary's Cranberry Jell-O

Sylvia Gorden



### INGREDIENTS

- 1 package of ground cranberries (1 lb.)
- 1 16 oz. can crushed pineapple, *drained*
- 1 cup sugar
- 2 pkg. raspberry Jell-O

### DIRECTIONS

1. Make Jell-O as directed on box and set to the side.
2. In large bowl, combine well-drained pineapple, sugar and cranberries.
3. When Jell-O is half-way set, combine with mixture.
4. Put in refrigerator overnight before serving.



## Caramel Corn

Walt Burrell

Bake at: 250°

Cook time: 1 hour

### INGREDIENTS

- 1 c. light brown sugar
- 1 stick margarine
- 1/4 c. white corn syrup
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 tsp. baking soda
- 4 quarts popped popcorn

### DIRECTIONS

1. Put the first 5 ingredients in large sauce pan and bring to a boil.
2. After boiling for 5 minutes, stir in baking soda. (Add the soda will double the size of liquid.)
3. Place popped popcorn in a well-greased large roasting pan.
4. Pour the caramel mixture over the popcorn and stir to coat.
5. Put in pre-heated oven and bake for 1 hour, stirring every 15 minutes.
6. Remove from roaster and cool on cookie sheets lined with wax paper.
7. Break apart as it cools.

*\*Chef notes:* I usually fill a greased roasting pan with popcorn made in an air popping machine. Then, double the caramel ingredients for the best ratio.

## Mashed Sweet Potatoes

Vanessa Bianchi



Cook time: 20 min

### INGREDIENTS

- 2 lbs. (~4 medium) sweet potatoes, *peeled & cubed*
- 1 tbsp. butter
- 3 cloves garlic, *crushed*
- 1/2 cup milk
- 2 tbsp. light sour cream
- salt and fresh cracked ground pepper, *to taste*

### DIRECTIONS

1. Boil sweet potatoes in a large pot of salted water. Once tender, drain them in a colander.
2. Melt the butter in the pot and sauté the garlic until lightly golden.
3. Return the sweet potatoes to the pot with the garlic and add the milk and sour cream.
4. Mash the mixture until smooth and season with salt and pepper.



## 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.



## Steamed Green Beans

Cooper Mikolajczak

Cook time: 15 min

## INGREDIENTS

- 1 lb. green beans, *trimmed*
- 1/4 tsp. sea salt
- 1 tbsp. butter, *melted*

## DIRECTIONS

1. In a large saucepan, pour in about 1 inch of water and set a collapsible steamer inside.
2. Bring to a boil.
3. Lay the green beans in the steamer, cover, and steam until tender, about 7-12 minutes.
4. Transfer the beans to a serving platter, season with salt, and drizzle with melted browned butter.



## Nana's Stuffing

Bridget Salela

Bake at: 375°

Cook time: 45 min

## INGREDIENTS

- 3 lg. loaves of white bread
- 2 lbs. of ground pork
- 1 stalk of celery
- 3 yellow onions
- 1 lg. apple  
(*sweeter variety like honey crisp or golden delicious*)
- 1 can mushrooms
- 3-14.5 oz. cans chicken broth
- 1 stick butter
- parsley
- Italian seasoning
- garlic
- salt
- pepper

## DIRECTIONS

1. Toast and tear the bread into a large mixing bowl.
2. In a sauté pan, cook and crumble the pork over medium heat until browned and cooked through.
3. Chop all vegetables.
4. In sauce pan, melt the butter in the broth.
5. Add vegetables and cook until they are tender.
6. Combine bread, pork and vegetable mixture in the large mixing bowl until it sticks together.
7. Add parsley, garlic, Italian seasoning, salt, and pepper to taste.
8. Put mixture in a greased baking dish.
9. Bake in oven covered for 45 min. Remove tin foil the last 10-15 min.



## Sage Sausage Stuffing

Kathy Swanstrom

Bake at: 350°

Cook time: 1.25 hours

## INGREDIENTS

- 2 bags Pepperidge Farm Herb Seasoned Cubed Stuffing
- 1 stick unsalted butter
- 1-1/2 c. yellow onion, *diced*
- 1 c. celery, *diced* (~3 stalks)
- 4 garlic cloves, *chopped*
- 2-3/4 c. low-sodium chicken broth
- 1 large egg, *beaten*
- 1 tbsp. fresh rosemary, *chopped*
- 1 tbsp. fresh sage, *chopped*
- 1/4 c. fresh parsley, *chopped*
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 lb. Jimmy Dean Sage Pork Sausage

## DIRECTIONS

1. Preheat oven to 350°. Grease 9x13 baking dish.
2. In a large sauté pan, melt the butter.
3. Add the onions and celery and cook over medium heat until the vegetables are soft, stirring occasionally.
4. Add garlic and cook for 2 minutes.
5. Place stuffing cubes in large mixing bowl.
6. Add vegetables to the stuffing cubes.
7. In the same sauté pan, cook and crumble the sausage over medium heat until browned and cooked through.
8. Add browned sausage and fat to the bread cubes.
9. To the bread cube mixture, add broth, egg, rosemary, sage, parsley, salt and pepper.
10. Mix until bread is soft and moistened. If you would like it more moist, add more broth.
11. Transfer the stuffing to the baking dish and bake for 60-75 minutes, uncovered. Stuffing should be a deep golden brown and crisp on top.

## MAKE AHEAD / FREEZER-FRIENDLY

The stuffing can be assembled up to a day ahead and refrigerated until ready to bake. Use the same baking instructions in the recipe.

To freeze after baking, tightly cover it for up to 3 months. When ready to serve, defrost in the fridge for 24 hours. Then, reheat it by covering with foil and put in 325° oven until hot.