

Thanksgiving Recipes From Kaylin's Kitchen

As you prepare to give thanks, here are a few recipes from Kaylin's Kitchen for you to enjoy; Pumpkin Spice Pecans, Make Ahead Mashed Potatoes, and Coconut Cream Pie!

Pumpkin Spice Pecans

Recipe from Kaylin's Kitchen

Makes: 2 cups

Ingredients:

2 cups pecan halves
1 egg white, slightly beaten
¼ cup sugar
1 ½ tsp. ground cinnamon
1 tsp. pumpkin pie spice

Directions:

Preheat oven to 400 degrees. Mix egg white and pecan halves until pecans are well covered. Mix sugar and spices, add to pecans, and mix well. Spread onto baking sheet in single layer. Bake 30 minutes or until nicely browned.

Note: Soak and clean pan immediately following baking. Makes a great gift.

"Let us remember that, as much has been given us, much will be expected from us, and that true homage comes from the heart as well as from the lips, and shows itself in deeds."

- Theodore Roosevelt

Make Ahead Mashed Potatoes

Recipe from Kaylin's Kitchen

Serves: 12

Ingredients:

5 pounds potatoes, cooked until tender
4 oz. cream cheese
4 oz. sour cream
1 tsp. garlic salt
1 tsp. salt
1 tsp. pepper
1 Tbsp. dried parsley
2 egg whites, slightly beaten
2 Tbsp. butter

Directions: Mash hot potatoes. Add remaining ingredients and blend well. Place potatoes in oven-proof casserole or crockpot, dot with an additional 1 Tbsp. butter. Allow to slightly cool, cover, and place in refrigerator.

-If in casserole dish, take out of refrigerator one hour prior to baking; preheat oven to 350 degrees. Bake covered for one hour or until steaming hot in center.

-If in crockpot, take out of refrigerator 3 hours prior to serving time. Cook on low heat for 3 hours, stirring twice.

"Thanksgiving Day comes, by statute, once a year; to the honest man it comes as frequently as the heart of gratitude will allow."

- Edward Sandford Martin

Coconut Cream Pie

Recipe in memory of the late LaVerne Meyer

Ingredients:

1 cup sugar
¼ cup cornstarch
3 eggs, separated
2 Tbsp. butter
½ tsp. salt
2 ½ cups milk
½ cup shredded coconut
1 tsp. vanilla
1 prebaked pie shell
6 Tbsp. sugar
¼ tsp. cream of tartar

Directions:

Mix 1 cup sugar, cornstarch, and salt in saucepan. Gradually add milk, heat and cook until thickened, stirring constantly. Slowly add a small amount of milk mixture to slightly beaten egg yolks, stir into remaining hot mixture. Cook 2 to 3 minutes; add butter and vanilla. Pour into pie shell; cool completely. Preheat oven to 400 degrees. Beat egg whites until stiff. Add 6 tablespoons sugar gradually; add cream of tartar. Bake until browned.