

## Short-Cut Thanksgiving Recipes from Clean Your Plate

In a public taste testing with 6ABC, home-made dishes were compared with their "instant" counterparts. The television segment will air Thanksgiving week.

Here are some methods to jazz up the instant foods and to take short-cuts on your busy Thanksgiving holiday. Enjoy!

### Onion Mashed Potato Buds

In a sauté pan add 1 Tablespoon oil with 1 cup thinly sliced onion on low heat. Move onions around once in a while, allowing the onion to caramelize and turn a deep brown. (approximately 15 – 18 minutes) Fold onions into 6 servings of prepared instant mashed potatoes.

### Citrus Canned Cranberry Sauce

Mix together one 6 ounce can drained mandarin oranges with one 15 ounce can cranberry sauce. Chill the mixture. Serve as is, or optionally garnish with some chopped toasted pecans.

### Almost Home-made Stove Top Stuffing

In a sauté pan add 1 Tablespoon butter over medium heat. When it starts to get foamy, add 1 cup chopped onion, 2 celery stalks chopped and ½ teaspoon salt. Once the vegetables just start to get translucent, add 2 Tablespoons golden raisins or dried cranberries. Fold mixture into 6 servings of prepared Stove Top Stuffing.

### Easiest Pumpkin Pot Pie

Purchase 1 package of puff pastry (such as 17 ounce Pepperidge Farms Puff Pastry Sheets). Thaw one sheet of pastry and unfold. Using your pie plate (or small casserole dish) as a guide, cut the pastry sheet slightly larger than the guide. Discard the scraps. Wrap your trimmed puff pastry and chill in the refrigerator for at least 30 minutes.

Preheat oven to 400 deg. F. Make the pumpkin pie filling per recipe on this site or instructions on a can of pumpkin. Pour the filling into your pie plate (or small casserole dish). Place the chilled puff pastry over the pie filling. Crimp the pastry on to the pie plate edges. Cut 6 slits in the top of the pie.

In a small bowl, beat one egg with 1 Tablespoon water. Brush the pastry with the egg mixture. \*Bake pie in the oven for 20 – 25 minutes until top is shiny and golden brown.

\*Note, you can place your pie plate on a half sheet pan in the oven, just in case any filling bubbles over.

Recipes courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia