

Recipe For: Thanksgiving Meatloaf



Ingredients:

2 lbs. Turkey Chop Meat
1 Box Stovetop Stuffing
1 Can Whole Berry
Cranberry Sauce
1 Whole Onion, chopped
1 cup chopped Celery
1 Stick Butter
3 eggs
¾ cup Breadcrumbs
Salt & Pepper to taste

Directions:

On Stovetop: Cook stuffing according to directions. Melt stick of butter in pan and add onion and celery to cook, stirring a few times. Preheat oven to 350°F.

In bowl, mix chop meat, three eggs, breadcrumbs, and butter/onion/celery combination. Use half the mixture to line the bottom of an 8" brownie pan then a layer of stuffing and the next layer will be the remaining meat mixture. Use the entire can of whole berry cranberry sauce on top. Cook for about 1 hour or until done.



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Recipe For: Baked Apples



Ingredients:

6 Whole Apples
Vanilla Extract
Ground Cinnamon
Ground Nutmeg
Ground Allspice
Ghee (or Butter)

Directions:

Cut apples in half and remove the seeds with a spoon (leave skin on). Place apples in baking pan and sprinkle the apples liberally with ground cinnamon, nutmeg, and allspice. Add a few drops of vanilla extract to the center 'hole' you created by taking out the seeds. Add about one half (1/2) teaspoon of ghee (or butter) to each apple half. Bake at 350°F for 35 to 40 minutes (length of cook time depends upon the size of the apples).

Top with a scoop of vanilla ice cream and enjoy!



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