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Fall Casserole Ideas



14 Deliciously Good Recipes for Thanksgiving

Fall Casserole Ideas: 14 Deliciously Good Recipes for Thanksgiving

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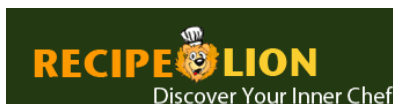
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Fall Casserole Ideas: 14 Deliciously Good Recipes for Thanksgiving

Letter from the Editor

Dear Casserole Cookers,

One can't discuss common Thanksgiving recipes without mentioning the subject of casseroles. It's often expected that easy Thanksgiving casserole recipes are only delegated to side dishes. While traditional side dish casserole recipes are a favorite on Thanksgiving, there are other great holiday casserole recipes to try too! On AllFreeCasseroleRecipes.com we have a wide variety of Thanksgiving casserole ideas for sides, desserts and Thanksgiving leftover casserole recipes. We've rounded some of our best casserole recipe ideas into this free eCookbook, *Fall Casserole Ideas: 14 Deliciously Good Recipes for Thanksgiving*.

This eCookbook has fourteen Thanksgiving dinner recipes favorites for every taste and preference. If you're in search traditional and nontraditional Thanksgiving side dishes, check out our chapter on sides (p.6), which includes fun takes on sweet potato casserole, green bean casserole for Thanksgiving and more. Or, plan ahead for your leftovers and check out our Thanksgiving leftover casserole ideas (p.17). Satisfy your sweet tooth and plan outstanding Thanksgiving dessert recipes with our chapter on easy Thanksgiving desserts (p.25). This handy eCookbook, *Fall Casserole Ideas: 14 Deliciously Good Recipes for Thanksgiving*, has enough recipes to any inspire many tastes.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, subscribe to AllFreeCasseroleRecipes' free newsletter, [The Casserole Connection](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Blair Chavis, Editor, AllFreeCasseroleRecipes

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at RecipeLionBlog.com

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THANKSGIVING SIDE DISHES

CORN PUDDING: THE EASY WAY

BY: [CHRISTY DENNEY FROM THE GIRL WHO ATE EVERYTHING](#)



A corn pudding casserole is a lovely side dish to have at your Thanksgiving table. Corn Pudding: The Easy Way is fool-proof and super easy to make. It's more moist and flavorful than cornbread and will be a great addition to your meal.

SERVES: 10

PREPARATION TIME: 5 MIN

COOKING TIME: 40 MIN

INGREDIENTS

- 1 (15.5-ounce) can whole corn, drained
- 1 (15-ounce) can cream style corn
- ¼ cup butter, melted
- 1 (8.5-ounce) corn muffin mix
- 1 cup sour cream
- 3 eggs

INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. Add the corn, creamed corn, butter, muffin, mix, and sour cream to a bowl and mix well.
3. Add the eggs and mix together.
4. Pour into 11x17 inch pan that has been sprayed with cooking spray.
5. Bake for 35 to 40 minutes or until top is lightly browned.
6. Serve with butter and honey if desired.
7. Spicy Variation: If you want to add a little spice to this dish add a 4 ounce can of diced green chilies.

THANKSGIVING SIDE DISHES

GREEN BEAN CASSEROLE WITH MUSHROOMS

BY: [KAIT FROM I CAN COOK THAT](#)



For a lightened up version of a holiday favorite, try this recipe for Green Bean Casserole with Mushrooms. One of the things that make it healthier is that it's a green bean casserole recipe without canned soup. You make your own sauce with chicken broth. The best part of this recipe is the layer of crispy fried onions on top. Fry them yourself to make this dish the absolute best it can be.

COOKING TIME: 17 MIN

INGREDIENTS

FRIED ONIONS:

- 1 medium sized yellow onion, thinly sliced
- 1 cup flour
- 1 teaspoon paprika
- Salt and pepper to taste
- ½ cup milk
- Canola Oil

CASSEROLE:

- 1 ½ pounds green beans, trimmed and halved crosswise
- 2 tablespoons olive oil
- 2 cups chopped sweet onion
- 2 teaspoons dried oregano
- 4 ounces shiitake mushrooms, stemmed and sliced
- 1 (8-ounce) package pre-sliced baby bella mushrooms

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- 1/3 cup dry sherry
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 3 tablespoons all-purpose flour
- 1 cup fat-free, lower-sodium chicken broth
- ½ cup (2 ounces) grated fresh Parmigiano-Reggiano cheese

INSTRUCTIONS

FRIED ONIONS:

1. Begin by making your fried onions (Feel free to buy the canned fried onions if you prefer).
2. Add the canola oil to a pan over medium-high heat. Add enough so that there is about 1 inch of oil. Thinly slice your onion so that you have thin onion rings.
3. Combine the flour, paprika, salt and pepper in a medium bowl.
4. Add the milk to another medium bowl.
5. Separate the onion rings from each other and one by one, dip into the milk and then into the flour mixture.
6. Shake off excess flour and place on a plate. Repeat with remaining onions.
7. When the oil reaches 375 degrees, add a few onion rings at a time. Cook for 1-2 minutes or until they begin to crisp and brown.
8. Remove from the oil and dry on a paper towel. Repeat with remaining onions.

CASSEROLE:

1. Bring a large pot of water to a boil. Preheat your oven to 425 degrees.
2. Add the trimmed green beans to the pot of water and cook for 4 minutes.
3. Drain and rinse with cold water to keep from cooking further. Set aside.
4. Add 2 tablespoons olive oil to a sauté pan over medium high heat.
5. Add the chopped onions (not the fried onions) and cook for 4 minutes, stirring occasionally.
6. Add the mushrooms and cook for 10 minutes, or until the liquid released from the mushrooms has almost fully evaporated.
7. Stir in sherry, salt and pepper and cook for another 2 minutes, stirring.
8. Add the flour, stirring constantly. It will thicken up quite a bit. (This will give a bit of creaminess to the dish, without cream).
9. Add the chicken broth, bring to a boil, and cook for one more minute.
10. Add the green beans and mushrooms to a 2-quart glass or ceramic baking dish, mixing to combine.
11. Combine the fried onions and grated Parmesan in a small bowl.
12. Top the green bean mixture with the fried onion mixture.
13. Cook at 425 degrees for 17 minutes or until the top is lightly browned.

NOTES

1. If really pressed for time, you could cook up the mushroom mixture and green bean mixture ahead of time and then assemble right before it goes in the oven.

THANKSGIVING SIDE DISHES

CHEESY SPAGHETTI SQUASH VEGETABLE BAKE

BY: [COLLEEN FROM THE SMART COOKIE COOK](#)



It's tough to imagine a dish more rich and cheesy than Cheesy Spaghetti Squash Vegetable Bake. This squash casserole recipe is great because it includes an array of other colorful vegetables besides tender yellow spaghetti squash. You'll almost forget about all of the vegetables you're eating due to the four different types of cheese that surround them. Each bite will be more delicious than the last.

SERVES: 4

COOKING TIME: 10 MIN

INGREDIENTS

- 1 spaghetti squash
- 1 stick light mozzarella string cheese
- 1 ½ cups frozen mixed vegetables (Author used a cauliflower, broccoli, and carrot blend)
- 4 wedges of The Laughing Cow Light Creamy Swiss cheese
- ¼ cup shredded fat-free cheddar cheese
- 2 cloves garlic, finely chopped (or 1 teaspoon minced)
- Kosher salt, to taste
- Pepper, to taste
- 1 tablespoon grate Parmesan

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INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Microwave whole squash for 3 to 4 minutes, until soft enough to cut.
3. Halve lengthwise; scoop out and discard seeds.
4. Fill a large baking pan with ½- inch water and place squash halves in the pan, cut sides down.
5. Bake until tender, about 40 minutes. Keep oven on after removing squash.
6. Meanwhile, tear apart the string cheese into strings. Roughly chop and set aside.
7. Scrape out squash strands with a fork, and transfer to a strainer to drain excess moisture. Pat dry, if needed. Transfer to a large bowl and cover to keep warm.
8. Microwave frozen veggies in a microwave-safe bowl for 2 minutes. Stir well. Microwave for 1 minute, or until hot. Drain any excess water, and transfer veggies to the bowl with the squash strands.
9. In a small microwave-safe dish, microwave cheese wedges for 20 seconds, or until hot. Add to the large bowl along with shredded string cheese and cheddar cheese. Stir until cheeses have melted and are well mixed.
10. Transfer squash to a small casserole dish. Sprinkle with parmesan and bake for 5 to 10 minutes or until bubbling.

NOTES

1. You can use any kind of vegetables in this you prefer.
2. Broccoli slaw would be a delicious substitute for the spaghetti squash.
3. Baking the spaghetti squash is a bit of a pain, so feel free to get it done earlier in the day so you're all ready to go at dinnertime.

THANKSGIVING SIDE DISHES

MAPLE SWEET POTATO CASSEROLE

BY: [SUSAN FROM REAL KIDS EAT SPINACH](#)



An easy yet tasty sweet potato side dish casserole is exactly what you get with this Maple Sweet Potato Casserole. Unlike other sweet potato dishes, this one does not include marshmallows. Instead, it gets its sweetness from pure maple syrup. It is gluten and dairy-free, and can even be vegan. It's a favorite in this blogger's home and can be a favorite in yours, too.

COOKING TIME: 40 MIN

COOL TIME: 10 MIN

INGREDIENTS

- 1/3 cup organic cornmeal**
- 1 ½ cups non-dairy milk (Author used So Delicious unsweetened coconut)
- 2 tablespoons butter or coconut oil
- 2 large sweet potatoes, mashed and cooked
- 1/3 cup pure maple syrup
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon pepper
- 2 eggs, lightly beaten

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INSTRUCTIONS

1. Place cornmeal in medium saucepan.
2. Gradually add milk, stirring with wire whisk until completely blended.
3. Bring to a boil and then reduce heat to medium.
4. Cook for 2 minutes, stirring constantly with whisk.
5. Remove from heat and stir in butter or coconut oil. Set aside.
6. In a large bowl combine the sweet potato through eggs, stirring until blended.
7. Gradually add the cornmeal mixture, stirring constantly.
8. Pour mixture into a 1 ½ quart greased casserole dish.
9. Bake at 350 degrees F for 40 minutes and allow to stand for 10 minutes before serving.

NOTES

1. Experiment with a sprinkle of cinnamon on top, some chopped pecans, or maybe even a little shredded coconut.
2. **Most corn products including cornmeal contain GMOs and are degerminated, which means the healthy core of the grain has been removed. The author used Arrowhead Mills from Whole Foods, but Great River Organic Milling Corn Meal on Amazon is priced well.

THANKSGIVING SIDE DISHES

MAKE AHEAD GREEN BEAN CASSEROLE

BY [MEL FROM MEL'S KITCHEN CAFE](#)



Don't stress about Thanksgiving side dishes ever again. Make Ahead Green Bean Casserole is perfect for the busy holiday because you can make it a few days beforehand and not have to worry about popping it in the oven until the day of. In fact, you can even freeze this dish for up to two months without sacrificing any of the flavors that you love about traditional green bean casserole recipes.

SERVES: 10

COOKING TIME: 1 HR 30 MIN

INGREDIENTS

TOPPING:

- 2 slices hearty sandwich bread, white or wheat, torn into pieces
- 2 tablespoons unsalted butter , melted
- ¼ teaspoon salt
- 2 cups canned fried onions

CASSEROLE:

- 3 tablespoons unsalted butter
- 10 ounces white mushrooms , sliced thin
- 1 teaspoon salt
- ½ teaspoon pepper
- 6 garlic cloves, minced
- ½ teaspoon dried thyme
- ¼ cup all-purpose flour
- 1 ¾ cups low-sodium chicken broth
- 1 ½ cups heavy cream
- 2 pounds fresh green beans, trimmed and cut into 1-inch pieces
- ¼ cup cornstarch

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INSTRUCTIONS

TOPPING:

1. Pulse bread, butter, and salt in food processor until coarsely ground.
2. Combine bread mixture and canned fried onions in a bowl, transfer to a zipper-lock freezer bag, and freeze.

CASSEROLE:

1. Melt the butter in a large 12-inch skillet over medium heat.
2. Add the mushrooms, salt, and pepper and cook until the mushrooms release their liquid, about 5 minutes.
3. Increase the heat to medium-high and cook until all the liquid has evaporated, about 5 minutes.
4. Add the garlic and thyme and cook until fragrant, about 30 seconds.
5. Stir in the flour and cook until golden, stirring, about 1 minute.
6. Slowly whisk in broth and cream and bring the mixture to a boil.
7. Reduce the heat to medium and simmer, stirring occasionally, until the sauce has thickened, about 10 minutes.
8. In a large bowl, toss the green beans with the cornstarch until the beans are evenly coated.
9. Transfer the beans to a 9X13-inch baking dish.
10. Pour the warm mushroom mixture evenly over the beans.
11. Let the casserole cool completely on the counter.
12. Once cooled, cover with a layer of plastic wrap and then a layer of foil. Freeze for up to 2 months.
13. When ready to bake, adjust oven rack to the middle position and heat the oven to 400 degrees F.
14. Remove the layer of plastic wrap from the baking dish and replace the foil.
15. Bake, covered, until the sauce is bubbling and the beans are tender, about 80 minutes, stirring the beans thoroughly after 50 minutes.
16. Remove the foil and spread the frozen topping mixture over the beans.
17. Bake until golden brown, about 8-10 minutes. Serve.

NOTES

1. The topping and casserole can be frozen separately for up to 2 months.

THANKSGIVING SIDE DISHES

MASHED SWEET POTATO AND APPLE CASSEROLE

BY: [KRISTY FROM SWEET TREATS AND MORE](#)



Do like sweet potatoes casseroles but not the extra calories from the brown sugar and marshmallows? Then, here's a recipe for you. Mashed Sweet Potato and Apple Casserole is sweetened with apples so it is healthier than its loaded counterpart. It's simple to make and will make a great side at Thanksgiving.

COOKING TIME: 25 MIN

INGREDIENTS

- 2 pounds sweet potatoes, peeled and cubed
- 3 large apples, peeled and cubed
- 1 large apple, cut into thin slices
- 2 tablespoons butter, soft
- ¼ teaspoon salt
- ¼ to ½ teaspoon cinnamon
- ½ cup pecans, chopped
- Cinnamon and brown sugar for sprinkling over top

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INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Place sweet potatoes and apples in large saucepan.
3. Add cold water to cover 1-inch over sweet potatoes. Bring to boil on high heat.
4. Reduce heat to medium-low. Cover and cook 15 to 20 minutes or until tender.
5. Drain well and return to saucepan.
6. Add 2 tablespoons softened butter, cinnamon and salt. Mash until well blended and smooth.
7. Spoon into lightly greased 1½-quart casserole dish.
8. Arrange apple slices over the top and sprinkle with pecans, brown sugar and cinnamon.
9. Quickly spray the top with a little Pam.
10. Bake 25 minutes or until heated through and apple slices on top are soft.

NOTES

If you want a sweeter casserole, you can make this PECAN STREUSEL TOPPING:

INGREDIENTS

- ½ cup brown sugar
- ¼ cup (1/2 stick) butter
- ½ cup pecans, chopped
- Dash of cinnamon

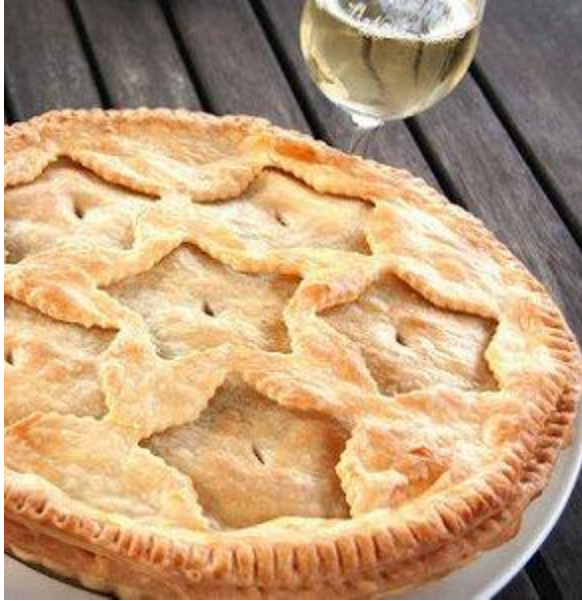
INSTRUCTIONS

1. Mix brown sugar, ¼ cup butter and cinnamon in small bowl until coarse crumbs form.
2. Stir in pecans.
3. Sprinkle over sweet potato mixture, and then top with sliced apples.

THANKSGIVING LEFTOVER CASSEROLES

SHORTCRUST TURKEY PIE

BY: [SARAH FROM THE HEDONISTA](#)



From the outside, this Shortcrust Turkey Pie looks like it could be a dessert pie. But once you cut into it, you find it's a savory turkey and gravy casserole. It even comes with a star-patterned crust.

INGREDIENTS

- Cooked turkey, chopped or flaked (about 3 cups)
- 1 leek, diced finely
- 2 stalks celery, diced finely
- Dash of olive oil
- Fresh thyme to taste (or about 1/2 teaspoon dried)
- Leftover gravy, stuffing and green veggies and a good slug of cream (or 7 ounces cream, 3 ounces chicken stock)
- Flour mixed with butter to thicken (optional)
- Salt and pepper, to taste
- 2-3 sheets shortcrust pastry

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INSTRUCTIONS

1. Mix Preheat oven to 360 degrees F.
2. Sweat leeks, thyme and celery until soft, then add any liquids and stuffing, and reduce if necessary (possibly up to about 10 minutes), and thicken with a flour and butter mix if there is still excess liquid.
3. Add turkey and vegetables, and then season to taste.
4. Turn off and allow to cool slightly.
5. Line a greased or non-stick pie pan with one sheet of pastry, then blind bake for 5 minutes.
6. Add filling, and cover, pinching at edges and pricking steam holes, then cook until golden.

NOTES

1. The author got the inverted star pattern by using two upper sheets of pastry, the top one with cut-outs.
2. This recipe could easily be made with a rotisserie chicken. It would also be possible to use other leftover vegetables, but try and stick with a theme so it doesn't look like leftover pie, e.g. use carrot and pumpkin, but flavor with cinnamon, and raisins.

THANKSGIVING LEFTOVER CASSEROLES

SWEET PEPPADEW AND TURKEY CASSEROLE

BY: [NIC FROM NIC'S NUTRITION](#)



A good meal should be nutritious, healthy, and colorful. Sweet Peppadew and Turkey Casserole is just that. This turkey casserole recipe is made with turkey thighs, Peppadew peppers, and apricots and can be served over rice or couscous for a fuller dish. Try it today.

SERVES: 4

COOKING TIME: 1HR

INGREDIENTS

- 1 pound turkey thighs (trimmed of any visible fat)
- 2 ½ ounces Peppadew peppers
- 2 ½ ounces dried apricots
- 1 teaspoon ground cinnamon, coriander & cumin
- 2 teaspoons olive oil
- 1 red onion
- 1 garlic clove
- 14 ounces chopped tomatoes
- 2 tablespoons tomato puree
- 10 ½ ounces vegetable stock
- Fresh coriander, to garnish
- Brown rice, to serve

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INSTRUCTIONS

1. Preheat oven to 356 degrees F.
2. Place the turkey in a mixing bowl and add the spices and oil. Mix.
3. Cook the turkey in a non-stick frying pan until browned all over, before transferring to an oven-proof casserole dish.
4. In the same frying pan cook the onion (finely chopped), garlic (finely chopped), chopped tomatoes, tomato puree for 5 minutes and then season to taste with salt and pepper.
5. Stir in the Peppadew peppers, apricots and the stock and bring to the boil.
6. Spoon the sauce over the turkey and mix well. Then cover and cook in the oven for an hour, removing the lid (or foil) for the last 10 minutes.
7. Roughly chop the coriander and sprinkle over the casserole to garnish.
8. Serve with brown rice (author's choice), couscous or bulgur wheat.

THANKSGIVING LEFTOVER CASSEROLES

CURRIED TURKEY POT PIE

BY: [KITA FROM PASS THE SUSHI](#)



Pot pies can be made with Thanksgiving leftovers. One way to spice up the common pot pie recipe is to make Curried Turkey Pot Pie. This dish is more flavorful than others because of the red curry paste. Served in individual ramekins, it comes out of the oven with a nice, brown crust and a hot, creamy filling. What a meal!

COOKING TIME: 30 MIN

INGREDIENTS

- 3 tablespoons olive oil
- ½ onion, diced
- 2 ribs celery, diced
- 2 carrots, diced
- 3 tablespoons flour
- 2 tablespoons red curry paste
- 1 ½ cups chicken stock
- 2/3 cup coconut milk
- 1 teaspoon dried parsley
- Salt and pepper, to taste
- 3 cups leftover cooked chopped turkey or chicken, cut into bite sized pieces
- ½ cup frozen peas
- 1 tablespoon fresh cilantro
- Frozen pie pastry, defrosted
- 2 egg whites

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INSTRUCTIONS

1. Preheat oven to 450 degrees F.
2. In a skillet, heat 2 tablespoons olive oil over medium heat.
3. Add onion, celery, and carrot. Sauté 5 minutes.
4. Meanwhile, heat over medium low, chicken stock and coconut milk in a large pot.
5. Add final tablespoon olive oil, flour and curry paste. Sauté 2 more minutes.
6. Add the celery mixture to the pot with chicken stock and coconut milk. Reduce heat to low and add parsley, salt and pepper, turkey, frozen peas and cilantro.
7. On a lightly floured surface, roll out the pie crust.
8. Using either one large ceramic dish or several smaller ramekins, cut out a circle about 1-inch over the intended surface.
9. Poke through the pie crust several times with a fork to let out steam while cooking and brush with egg whites.
10. Fill ramekins with mixture and top with pie crust, pinching the edges shut.
11. Bake for 20 to 30 minutes, until pie crust is a nice golden brown.

NOTES

1. This will be scolding hot on the inside, so please let cool a bit before chowing down.
2. One can add raisins and an apple for sweetness. The bit of sweetness would go really well with the curry flavor.

THANKSGIVING LEFTOVER CASSEROLES

SCALLOPED TURKEY

BY: [CAREY FROM RECLAIMING PROVINCIAL](#)



Turn good recipes for Thanksgiving into good leftover turkey casseroles. This Scalloped Turkey recipe uses turkey, stuffing, and breadcrumbs to create a wonderful pot pie. It's easy because you already have the ingredients on hand from Thanksgiving.

COOKING TIME: 45 MIN

INGREDIENTS

FILLING:

- Breadcrumbs (Author used panko)
- Turkey, shredded
- Stuffing
- Butter, cut into small pieces for dotting the filling
- Gravy
- Milk

TOPPING:

- 2 tablespoons milk
- 2 eggs
- 1 tablespoon butter, melted
- Breadcrumbs (enough to form a paste—author used about 5 fistfuls)

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INSTRUCTIONS

1. Cook Preheat the oven to 400 degrees F.
2. Butter a pan, then cover the bottom with breadcrumbs and moisten with a little milk.
3. Add a layer of turkey, some stuffing, and dot with butter.
4. Repeat until you've filled the pan, then top with gravy.
5. Combine the melted butter, eggs, and milk.
6. Add breadcrumbs and mix until a paste forms.
7. Spread over top of the filling and dot with butter.
8. Bake for about 45 minutes, or until the top begins to brown.
9. Let cool for about 10 minutes, then serve.

NOTES

1. Author did not include measurements for the filling, as that really depends on the leftovers you have and how much you'd like to make.

THANKSGIVING DESSERT RECIPES

THANKSGIVING PECAN PIE BARS

BY: [CHRISTY DENNEY FROM THE GIRL WHO ATE EVERYTHING](#)



Pecan pie is a classic Thanksgiving dessert. This year, make it a little easier on yourself and turn this pie into bars. Thanksgiving Pecan Pie Bars have a crust that will melt in your mouth and have just the right amount of sweetness for a Thanksgiving dessert.

COOKING TIME: 50 MIN

INGREDIENTS

CRUST:

- 2 cups all-purpose flour
- 1/3 cup white sugar
- 1/4 teaspoon salt
- 2/3 cup unsalted butter, cold (10 2/3 tablespoons)

FILLING:

- 3 eggs
- 1 cup light corn syrup
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 2/3 cups pecans, chopped

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INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Line a 9X13 baking dish with heavy foil and spray with cooking spray.
3. In a large bowl, stir together the flour, 1/3 cup sugar, and salt. Cut in 2/3 cup butter until mixture resembles coarse crumbs. You can use a pastry blender or just two knives.
4. Sprinkle the mixture evenly over the prepared pan, and press in firmly.
5. Bake for 20 minutes in the preheated oven.
6. While the crust is baking, prepare the filling. In a large bowl mix together the eggs, corn syrup, 1/2 cup white sugar, 1/2 cup brown sugar, 2 tablespoons margarine and vanilla until smooth. Stir in the chopped pecans. Spread the filling evenly over the crust as soon as it comes out of the oven.
7. Bake for 25 to 30 minutes in the preheated oven, or until set.
8. Allow to cool completely on a wire rack before slicing into bars with a sharp knife.

NOTES

1. You want these cooked all the way through, so make sure the middle is set. If the top starts getting to browned cover with aluminum foil.

THANKSGIVING DESSERT RECIPES

CINNAMON YAM BAKE

BY: [KEN FROM COOKEN-CASSEROLES](#)



You'll need to make more room for dessert than usual if Cinnamon Yam Bake is on the menu. Soft yams are covered with a cinnamon and sugar coating for this yam casserole. Crushed crackers, brown sugar, and pecans top the casserole, adding a whole new depth to this dessert's flavor. This treat is perfect for holidays like Thanksgiving but you can also serve it on regular days too.

SERVES: 8

COOKING TIME: 30 MIN

INGREDIENTS

- 2 (15.75-ounce) cans yams, drained
- 1 egg
- ½ cup butter, melted (to be divided)
- ½ cup sugar
- ½ teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1 cup butter flavored crackers (like Ritz), crushed
- ½ cup chopped pecans
- ½ cup brown sugar, packed

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INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl mash yams, using a potato masher or fork.
3. Break the egg into the yams and pour in $\frac{1}{4}$ cup of the melted butter.
4. Add sugar, cinnamon and salt and mix well with a rubber spatula until all ingredients are incorporated.
5. Coat a square casserole dish generously with nonstick cooking spray.
6. Spread the cinnamon yam bake mixture evenly into the prepared baking dish.
7. Place the crushed crackers, chopped pecans and brown sugar into a small mixing bowl.
8. Drizzle in remaining $\frac{1}{4}$ cup melted butter and toss mixture making sure the crackers and pecans are well coated.
9. Sprinkle topping mixture over yams and bake uncovered at 350 degrees for 30 minutes or until nice and golden brown.

NOTES

1. Chopped pecans can take the place of the crackers in this Cinnamon Yam Bake recipe for a little change of pace.

THANKSGIVING DESSERT RECIPES

PUMPKIN CARAMEL APPLE CRISP

BY: [HANNAH HOLZMANN FROM IT'S WHAT'S FOR DINNER](#)



Pumpkin recipes are popular around Thanksgiving. Try something new with this Pumpkin Caramel Apple Crisp. It's warm, and gooey, and oh so delicious. It's easy too! There are only six ingredients and you can cook it in your slow cooker.

COOKING TIME: 3 HRS 30 MIN

INGREDIENTS

- 2 (21-ounce) cans apple pie filling
- 1 large egg
- 1 cup water
- 1 teaspoon [pumpkin patch mix](#)
- 1 teaspoon [creamy caramel sauce](#)
- Whipped cream, to taste

INSTRUCTIONS

1. Spray slow cooker with non-stick cooking spray.
2. Add pie filling.
3. In a bowl, mix pumpkin patch mix as indicated on box.
4. Spread batter over pie filling.
5. Place a paper towel over slow cooker, then place lid over.
6. Cook on high for about 3 ½ hours.
7. Serve warm with cream caramel sauce and whipped cream.

NOTES

1. Add [cinnamon caramel sprinkles](#) and serve with [Chai tea](#) if desired.

THANKSGIVING DESSERT RECIPES

APPLE CRISP WITH HOMEMADE CARAMEL SAUCE

BY: [JAIME FROM SOPHISTIMOM](#)



You won't be able to get enough of this Apple Crisp with Homemade Caramel Sauce. Crisp Granny Smith apples are the base of this apple crisp recipe, as well as cinnamon and a hint of lemon. The crisp part is crumbly and sweet. Learn how to make your own delicious homemade caramel sauce with the recipe at the bottom of the page.

COOKING TIME: 1 HR

INGREDIENTS

APPLE FILLING:

- 6 to 7 small Granny Smith apples, peeled and cut into chunks
- ¼ cup granulated sugar
- ¼ teaspoon freshly grated nutmeg
- ½ teaspoon ground cinnamon
- Pinch of salt
- ½ teaspoon lemon zest
- 2 teaspoons lemon juice, freshly squeezed

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CRISP:

- 1 cup unbleached all-purpose flour
- ½ cup almond flour (or ½ cup slivered almonds chopped up in a food processor)
- ¼ cup brown sugar
- ¾ cup granulated sugar
- ½ teaspoon coarse salt
- 1 teaspoon ground cinnamon
- 1 ½ sticks (or 12 tablespoons) cold, unsalted butter, cut into pieces.

CARAMEL SAUCE:

- ¾ cup heavy cream (author says make sure it is heavy cream, or heavy whipping cream, not regular whipping cream)
- ½ teaspoon pure vanilla extract
- 1 cup granulated sugar
- ¼ cup water
- 1 teaspoon butter

INSTRUCTIONS

CRISP:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine apple chunks, sugar, nutmeg, cinnamon, salt, lemon zest and lemon juice. Place in a medium sized casserole dish.
3. In a separate large bowl, whisk all ingredients besides butter. Add in butter, and using your fingers, break up until mixture is well combined, and clumps together. Form into a ball, and crumble over the fruit.
4. Place on a cookie sheet to catch drips, and bake for one hour, or until a knife inserted to the bottom of the dish meets little resistance. (In other words, the apples should be soft and cooked through.) Serve with vanilla ice cream and caramel sauce (recipe follows).

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CARAMEL SAUCE:

1. Measure out cream into a liquid measuring cup. Stir in vanilla and set aside within an easy reach of the stove.
2. Stir sugar and water in a medium pot with tall sides.
3. Set over medium-high heat. As the sugar dissolves and begins to boil, you may swirl the pot to mix the boiling sugar water. **DO NOT STIR WITH A SPOON.** This will make the sugar crystalize.
4. As the sugar syrup boils, watch very carefully for the color to change. You are looking for a nice, warm amber color, about the shade of cinnamon sticks. Don't let it get any darker. (Even if it doesn't look burnt, it can taste burnt. If it starts to smoke, you've let it go too far.) On a side note, a candy thermometer might not reach far enough into the pot to get an accurate reading of the syrup, but with such a small amount of syrup, the temperature changes pretty quickly anyway. It's best to watch it and wait for it to turn the right color.
5. As soon as it turns the proper amber color, pull the pot off the heat.
6. Whisk in the butter, and then pour in the vanilla-cream mixture.
7. It will now bubble violently. Whisk carefully but briskly.
8. The caramel will start to solidify a bit, but keep whisking.
9. Put the pot of caramel over low heat and whisk carefully for a minute or two until smooth.
10. Pour into a heat proof jar, and allow it to cool. Can be refrigerated for up to a week.

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