



The
Thanksgiving
Cookbook

By:

CRAZY
FRESH

By:



01. Cranberry Dip

Cranberries scream holidays to us, so having them as the star of your appetizer table is always a great idea! This is one of the easiest snacks you can serve your guests while they wait for dinner!



Serves - 4-6



Prep - 1 Min.

Cook - 0 Min.

Ingredients

- 1 package cream cheese
- 1 container Crazy Fresh Cranberry Salsa
- 1 box of your favorite crackers

Preparation

1. Let your block of cream cheese come to room temperature.
2. Place on a plate or in a bowl, and top with Crazy Fresh Cranberry Salsa.
3. Serve with your favorite crackers, and enjoy!





02. Fiesta Hummus

Appetizers are always a good thing to have on Thanksgiving, especially when they're this tasty! This pre-meal snack is a great way to tide your guests over until the big turkey meal is ready to eat!



Serves - 4-6



Prep - 2 Min.

Cook - 0 Min.

Ingredients

- 1 container of your favorite hummus
- 1 container Crazy Fresh Cranberry Salsa
- 1 container Crazy Fresh Cowboy Caviar
- 1 container Crazy Fresh Apple Salsa
- 1 box of your favorite crackers

Preparation

1. Fill 3 separate bowls with your favorite hummus.
2. Top each bowl with a different Crazy Fresh salsa.
3. Serve with your favorite crackers, and enjoy!





03. Butternut Squash Soup

Soup is always a great starter for Thanksgiving, and with this Instant Pot recipe, it'll be super easy to get this soup made and on the table. Your guests will be raving about it!



Serves - 6



Prep - 20 Min.

Cook - 30 Min.

Ingredients

- 2 cups vegetable stock
- 4 cloves garlic, minced
- 1 carrot, peeled and chopped
- 1 granny smith apple, chopped
- 2 containers Crazy Fresh Cubed Butternut Squash
- 1 white onion, chopped
- 1 sprig fresh sage
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon cayenne
- Pinch of ground cinnamon
- Pinch of nutmeg
- 1/2 cup canned coconut milk

Preparation

1. Add all ingredients except coconut milk to an Instant Pot. Close lid and set vent to sealing.
2. Press manual, then pressure until the light on high pressure lights up, then adjust for 8 minutes.
3. Cook, then carefully turn the vent to venting, and wait until valve has dropped.
4. Remove sage, and stir in coconut milk.
5. Use an immersion blender to puree until smooth.
6. Season to taste, and serve warm.





04. Squash, Brussels, Pecan Salad

This salad is the perfect Thanksgiving recipe full of all the flavors of fall people come to enjoy at the holiday. And really, what screams "fall" more than butternut squash, brussels sprouts and pecans?



Serves - 8



Prep - 10 Min.

Cook - 40 Min.

Ingredients

- 2 containers Crazy Fresh Quick & Easy Brussels Sprouts
- 3 tablespoons olive oil
- 1/8 teaspoon salt
- 2 tablespoons olive oil
- 3 tablespoons maple syrup
- 2 containers Crazy Fresh Cubed Butternut Squash
- 1/2 teaspoon ground cinnamon
- 2 cups pecan halves
- 1 cup dried cranberries
- 2-4 tablespoons maple syrup

Preparation

1. Preheat oven to 400°.
Lightly grease pan with oil.
2. In a bowl, combine Brussels sprouts, 2 Tbsp olive oil, and salt.
3. In a separate bowl, combine butternut squash, 1 Tbsp olive oil, maple syrup and cinnamon. Place on baking sheet with the Brussels sprouts, and roast 20-25 minutes.
4. In large bowl, combine roasted Brussels, squash, pecans and cranberries.
Optional - Add 2-4 Tbsp of maple syrup.



05. Green Beans with Cranberries

A lot of people love the traditional green bean casserole, but for those who are looking for a new favorite green bean dish, then you're not going to want to miss out on this recipe. Full of fresh beans, cranberries and almonds, it'll be a hit!



Serves - 8



Prep - 10 Min.

Cook - 15 Min.

Ingredients

- 2/3 cup slivered almonds
- 12 cups water
- 2 containers Crazy Fresh Quick & Easy Green Beans
- 3 tablespoons oil
- 1/3 cup thinly sliced shallots
- 2/3 cup dried cranberries
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Preparation

1. Preheat oven to 350°. Spread almonds on a tray and bake for 15 minutes.
2. Bring water to a boil in a large saucepan. Add beans, and cook 4 minutes. Drain and plunge into ice water. Pat beans dry.
3. Heat a large skillet over medium heat. Add oil, and cook shallots 5 minutes.
4. Add beans, cook 3 minutes.
5. Add cranberries and almonds. Cook 1 minute. Sprinkle with salt and pepper, and enjoy!





06. Keto Cauli Bacon Cheese Mash

If you or some of your guests are on the low-carb Keto diet, then they'll love that they can have their own version of mashed potatoes. You won't even realize that it's not the traditional potato dish!



Serves - 4



Prep - 15 Min.

Cook - 20 Min.

Ingredients

- 1/2 pound bacon
- 2 containers Crazy Fresh Riced Cauliflower
- 1 cup shredded Parmesan cheese
- 4 tablespoons unsalted butter, room temperature
- 2 tablespoons medium-chain triglyceride (MCT) oil
- 1/2 tablespoon apple cider vinegar
- Salt to taste

Preparation

1. Place bacon in a large skillet and cook over medium-high heat. Drain on paper towel, reserving grease in the skillet.
2. Place riced cauliflower into an Instant Pot. Add 1 cup water. Close and lock lid. Select steam function, and set timer for 4 minutes. Allow 10-15 minutes for pressure to build.
3. Release pressure carefully using the quick-release method, about 5 minutes. Unlock and remove lid.
4. Add cauliflower and rest of ingredients to bowl. Add 1-2 Tbsp bacon grease. Enjoy!





07. Sausage, Apple & Cranberry Stuffing

Stuffing is a staple on all Thanksgiving tables. While everyone uses different ingredients, we think adding fruit to a sausage stuffing puts it into the “best side on the table” category!



Serves - 10



Prep - 15 Min.

Cook - 60 Min.

Ingredients

- 1.5 cups cubed whole wheat bread
- 3.75 cups cubed white bread
- 1 pound turkey sausage
- 1 cup chopped onion
- 3/4 cup chopped celery
- 2.5 teaspoons dried sage
- 1.5 teaspoons dried rosemary
- 1/2 teaspoon dried thyme
- 1 golden delicious apple, cored and chopped
- 1 container Crazy Fresh Cranberry Salsa
- 1/3 cup minced fresh parsley
- 3/4 cup turkey stock
- 4 tablespoons unsalted butter, melted

Preparation

1. Preheat oven to 350°. Spread bread cubes into a single layer on large baking sheet. Bake 5-7 minutes until evenly toasted. Transfer to large bowl.
2. In large skillet, cook sausage and onions over medium heat. Add celery, sage, rosemary and thyme, cooking for 2 minutes.
3. Pour sausage mixture over bread. Mix in chopped apple, cranberry salsa and parsley. Drizzle with turkey stock and melted butter, and mix lightly.
4. Bake for 45 minutes at 425° until browned.





08. Sweet Potato Pie Cake Roll

Smooth cream cheese filling is all rolled up in the cinnamony sweet potato flavor of this cake. This change-of-pace dessert looks amazing on a dessert table, and tastes just as delicious as your traditional holiday pies!



Serves - 10



Prep - 25 Min.

Cook - 10 Min.

Ingredients

- 2 large eggs, room temperature
- 1 cup sugar
- 2/3 cup Crazy Fresh Sweet Potato Chunks, mashed
- 1 cup self-rising flour
- 1 teaspoon cinnamon
- 2 tablespoons powdered sugar
- 1 8oz package cream cheese, softened
- 1 cup powdered sugar
- 1 tablespoon butter, melted
- 1 teaspoon vanilla extract
- 1/3 cup chopped pecans

Preparation

1. Line a greased 15x10x1" baking pan with waxed paper, and grease the paper.
2. In a large bowl, beat eggs on high for 5 minutes. Beat in sugar. Add sweet potatoes, and mix well.
3. Combine flour and cinnamon, and fold into mixture. Spread onto pan.
4. Bake at 350° for 10-15 minutes. Cool for 5 minutes. Invert cake onto a kitchen towel dusted in powdered sugar. Peel off paper and roll into jelly-roll style.
5. Mix all filling ingredients together. Spread evenly over cake. Roll up again. Enjoy!





09. Thanksgiving Punch

No Thanksgiving is complete without a signature drink, and boy do we have one! While this one is virgin so the whole family can enjoy it, feel free to add your favorite liquor to it to bring it up a notch!



Serves - 8



Prep - 5 Min.

Cook - 0 Min.

Ingredients

- 1 bottle pineapple juice
- 1 bottle pomegranate juice
- 1 bottle ginger ale
- 1 package Crazy Fresh Pomegranate Arils
- 1 package Crazy Fresh Pineapple Chunks
- Ice

Preparation

1. Combine all of the juices into a large pitcher.
2. Cool until ready to serve, then serve on ice.





10. Leftover Sandwich

Everyone knows one of the best parts of Thanksgiving is the leftovers! You can use them in many different ways, but our favorite is to turn it into a nice sandwich. You could even have it Thanksgiving night!



Serves - 8



Prep - 5 Min.

Cook - 2 Min.

Ingredients

- Rolls
- Turkey
- Stuffing
- Gravy
- Crazy Fresh Cranberry Salsa

Preparation

1. Cut your rolls in half.
2. Warm up your leftover turkey, and cut into slices.
3. Warm up your gravy and stuffing.
4. Place turkey on the roll, top with stuffing and gravy, and finish with Cranberry Salsa. Enjoy!