



# Thanksgiving Recipes

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## **Frosted Fruit Salad**

Makes 9 servings

- 1 small package orange Jell-O
- 1 small package lemon Jell-O
- 2 cups boiling water
- 1 1/2 cups cold water
- 1 small can crushed pineapple (reserve juice)
- 2 diced bananas
- 1/2 package miniature marshmallow
- 1 egg beaten
- 2 tablespoons flour
- 2 tablespoons butter
- 1/2 cup sugar
- 1 cup cool whip

1. Empty both packages of Jell-O into a bowl and add boiling water. Once Jell-O is dissolved add cold water and pour into a 9x13 pan.
2. Let cool, but not set and add pineapple (save juice) bananas, and marshmallows
3. After Jell-O is set combine in a small saucepan egg, flour, butter, sugar and pineapple juice. Cook until slightly thickened. Remove from heat, stir in Cool Whip and frost Salad. Refrigerate until cold and serve.

## **Family Favorite Thanksgiving Stuffing**

Makes 8 servings

- 1 bag Pepperidge Farms Herb seasoned stuffing mix
- 1/2 cup butter
- 1 - 1 1/2 cans chicken broth
- 2 stalks celery chopped
- 1 medium onion chopped

1. Melt the butter, add the onion and celery. Sauté for a short time until onions and celery are tender-crisp.
2. Add the above to the stuffing mix and mix. Gradually stir in the chicken broth. You want it to be somewhat but not real mushy.
3. Cook at 375 degrees, uncovered, for 20-30 minutes.

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