



Turkey Cheeseball

SANTA ROSA MOTHERS CLUB - COOKING WITH KIDS

ingredients

- 1 cup cream cheese, softened
- 1 cup cheese, finely shredded (cheddar, gouda, other)
- 4 Tbsp butter, softened
- 1/2 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp smoked paprika
- 1/4 tsp ground black pepper
- 1 sleeve crackers, Ritz or multigrain*
- 2 bell peppers
- 2 carrots

TIPS

- For gluten-free, replace crackers with chopped nuts
- For nut-free, finely mince fresh herbs (parsley, rosemary, thyme)

directions

- Mix together in a bowl: cream cheese, finely shredded cheese, softened butter, salt, garlic powder, smoked paprika, ground black pepper
- Form into two balls, one bigger than the other
- Crush crackers (in sleeve or in a larger ziplock bag), pour into a new bowl
- Roll balls in crushed crackers to coat. Place one ball on top of the other to form turkey body & head
- Slice bell pepper and carrot into long strips. Arrange like a turkey tail pushing in to bottom ball
- Place a short pepper piece for beak
- Refrigerate for an hour
- Enjoy with cut veggies and crackers



Hand Pies

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ingredients

- 1 package pie crust, barely defrosted (2 pie crusts from freezer section, can choose regular or gluten-free), or homemade, recommend All Buttah <https://food52.com/recipes/24928-all-buttah-pie-dough>
- 1 c jam of choice
- Egg wash (1 uncooked egg, mixed up), or milk
- Turbinado sugar

TIPS

- For savory, add in leftover stews or shredded poultry/meat barely soaked in sauce, don't use sugar
- Best results using cold ingredients (cold jam or other filling) and chilling at least 30minutes
- Filling will seep out, this will recede or create caramelized goodness!

directions

- Flour surface, roll out one pie crust into a large rectangle (12in x 18in), trim edges to be straight. Cut the dough into half lengthwise (2 6in x 18in pieces), then each strip into 6 pieces (6in x 3in per strip, 12 pieces per pie crust). Put strips on a baking tray lined with parchment paper.
- Spoon about 1Tbsp jam onto the top third of each pie crust strip. Fold over and crimp edges down completely with hand or fork. Repeat for all strips and second pie crust.
- Chill in fridge at least 30 minutes, meanwhile preheat oven 400F
- Brush with egg wash or milk, sprinkle with sugar, make 3 slashes on top to let out steam.
- Bake 20-25mins or until deep golden
- Cool before eating!

Mashed Butternut Squash

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ingredients

- 1 large butternut squash, or 2-3 small
- 1 Tbsp olive oil
- 2 Tbsp brown sugar
- 1 tsp dried thyme
- 1 tsp smoked paprika
- salt and pepper, to taste
- 1/4 c butter
- 1/4 c heavy cream
- 1/2 c shredded parmesan or other hard cheese
- 6 sage leaves, finely chopped
- 1 Tbs olive oil

TIPS

- Try with other squashes (kabocha, pumpkin pie, buttercup), or a mix
- Make your own adventure: go sweet with pumpkin pie spice mix (without thyme, smoked paprika, cheese), or, more savory with poultry seasoning

directions

- Preheat oven 350F
- Cut butternut squash in half (*Should be done by an adult), scoop out seeds with a spoon. Place cut side up on baking sheet lined with parchment paper. Sprinkle with olive oil, brown sugar, smoked paprika, thyme, salt & pepper. Bake for 1 hour or until very soft.
- Scoop out baked insides and place in a large bowl. Add in melted butter and cream, mash with a potato masher or electric mixer until smooth
- Check seasoning for salt & pepper, add as needed
- (optional) Put in a casserole dish, sprinkle with Parmesan, sage leaves, olive oil, broil until crisp or caramelized