



# Beam giving

2022 RECIPE BOOK

A COLLECTION OF OUR FAVORITE THANKSGIVING RECIPES

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## Appetizer

# Gravlax

Submitted by

**Phil Barnett**

My wife and I started to make this for all holidays as an appetizer. Friends say this is the best lox they have eaten.



Serves: 8 • Prep time: 15 min • Total time: 1 day 15 min

### Ingredients

#### Gravlax:

- 1 large bunch fresh dill, roughly chopped
- 2 cups coarse salt
- 2 cups brown sugar
- Two 2 lbs extremely fresh salmon fillet (sushi grade), skin on
- 1 tsp crushed Szechuan peppercorns
- 1/4 cup vodka

#### Mustard sauce:

- 1/4 cup Dijon mustard
- 2 tbsp brown sugar
- Juice of 1 lemon
- 1/2 cup olive oil
- 1 bunch fresh dill, chopped
- Freshly grated horseradish
- Crackers, for serving

### Directions

- 1. For the gravlax:** Crush the dill with the coarse salt and add the brown sugar. Sprinkle the salmon fillets with the Szechuan peppercorns. Cover with the dill mixture and splash with vodka. Sandwich the fillets together, tail-to-tail, and cover with plastic wrap. Cover the salmon with another plate and something that weighs about a pound. Refrigerate for 24 hours. After that time, the flesh will have lost its translucence. Rinse under cold water and pat dry.
- 2. For the mustard sauce:** Combine the mustard, brown sugar, and lemon juice. Slowly whisk in the olive oil and stir in the chopped dill and grated horseradish to taste. Slice the gravlax thinly on the bias and without the skin. Serve with crackers and the mustard sauce.

## Appetizer

# Tammy Dearie's gougères (cheese puffs)

Submitted by

**Madison Dearie**

This is one of the first things my mom ever taught me to make. And Thanksgiving is just the excuse we came up with to keep me from making them (and eating them) every single day of the year. They're that good. And how could they not be--they're hot little balls of butter and cheese. These taste like how a hug feels; thus making them the perfect appetizer for Thanksgiving.



Serves: 6 • Prep time: 20 min • Total time: 60 min • Vegetarian

### Ingredients

- 1/2 cup milk
- 8 tbsp unsalted butter, cubed
- 1/2 tsp kosher salt
- 1 cup flour
- 4 eggs, at room temperature
- 6 oz Gruyère cheese, grated

### Directions

- 1.** Preheat oven to 425°F and line 2 large baking sheets with parchment. Bring milk, butter, salt, and 1/2 cup of water to boil in a 4 quart saucepan over high heat. Add flour; stir until dough forms. Reduce heat to medium; cook, stirring dough constantly with a wooden spoon, until slightly dried, 2-3 minutes.
- 2.** Transfer to a bowl; using a hand mixer, beat in 1 egg until smooth. Repeat with remaining eggs beating each one at a time, until dough is smooth; stir in cheese.
- 3.** Use a 1 ounce scoop or 2 spoons to portion 2 tablespoon scoops of dough onto the prepared baking sheets, leaving at least 2 in of space between each. Quickly transfer the gougères to the oven and immediately reduce the temperature to 375°F. Bake until golden brown, 25-30 minutes.

## Appetizer

# Sweet & spicy nuts

Submitted by

**Carrie Brown**

These sweet and spicy nuts are a staple at our holiday meals. We love to snack on them as an appetizer or as dessert if you are too full for pie!



Serves: 8 • Prep time: 10 min • Total time: 60 min • Vegetarian, Gluten-free, Kosher

### Ingredients

- 4 cups of mixed raw nuts and seeds  
(Example: peanuts, pecans, cashew, pistachio, pumpkin seeds)
- 2/3 cup sugar
- 1/3 cup brown sugar
- 2 tsp cinnamon
- 1 tsp salt
- 1/2 tsp cayenne pepper  
(more or less, as desired)
- 1 egg white
- 1 tbsp water

### Directions

1. Preheat oven to 300°F.
2. Create nut and seed mixture in a mixing bowl.
3. In a second smaller bowl, froth the egg white and water together until well mixed. Pour over nut mixture and mix well.
4. In a third small bowl, mix sugars and spices together. Pour over nut mixture and mix well.
5. Spread evenly on a jelly roll pan lined with parchment paper or non-stick tin foil.
6. Bake for 45-50 minutes, stirring every 15 minutes. Nuts will be done when sugar mixture is baked through.
7. Let cool on jelly roll pan. Break up nut mixture and store in an airtight container for up to 2 months.

## Appetizer

# Uncle Matt's bean soup

Submitted by

**Betsy Stevens**

This is my husband's recipe. I tease him because whenever he makes his bean soup, usually when the weather turns, it is an entire process and I swear between smoking the ham hock and setting alarms to get up in the middle of the night to check the beans, it's a 24-hour ordeal. He also makes ENORMOUS amounts of it. No worries! We've adjusted this recipe to be a normal amount of soup. But it's all worth it!



This soup is so good for cozy fall nights and would be a good night before Thanksgiving dish for the family. We call it Uncle Matt's Bean Soup because my nieces and nephews demand they get some over the holidays.

Serves: 8 • Prep time: 20 min • Total time: 2 hours

### Ingredients

- 2 lbs smoked ham hock meat
- 1/2 package thin-sliced, cooked and crumbled bacon
- 2 cups pinto beans soaked overnight
- 5 cups chicken broth
- 3 cups water
- 3 tbsp chicken bouillon paste
- 2 cups chopped celery
- 2 cups sliced carrots
- 1 large onion diced
- 1 tsp salt
- 1/2 tsp white pepper
- 1 tsp thyme
- 1/2 tsp paprika
- 1 bay leaf lengthwise
- Fresh thyme, for garnish (optional)

### Directions

1. Soak pinto beans overnight.
2. Boil the beans until done (the softer, the better). Add remaining ingredients.
3. Cook until vegetables are soft.

## Appetizer

# Broccoli & cauliflower salad

Submitted by

**Susan Rankin**

My favorite Thanksgiving memories are playing games with my family after dinner. This is a family favorite!



Serves: 6-10 • Prep time: 5 min • Total time: 20 min

### Ingredients

- 1 large head cauliflower
- 1 bunch broccoli
- 1 lb bacon
- 1 jar Marzetti sweet 'n sour salad dressing

### Directions

1. Cut broccoli and cauliflower into small bite-size pieces using flowerettes only.
2. Cook bacon and crumble into small bites.
3. Toss bacon with broccoli, cauliflower, and dressing until well coated (I use the entire jar).
4. Chill and serve.

## Brine

# Derek's famous turkey brine

Submitted by

**Derek Galloway**

I enjoy making this brine every year because it reminds me to get the turkey out of the freezer in time to thaw out before the big day. Nobody likes a frozen turkey on game day.



Prep time: 45 min • Total time: 24 hours

### Ingredients

- 3 cups apple juice or apple cider
- 2 gal cold water
- 4 tbsp fresh rosemary leaves
- 3 tbsp sage
- 5 cloves garlic, minced
- 1 1/2 cups kosher salt
- 2 cups brown sugar
- 3 tbsp peppercorns
- 5 whole bay leaves
- Peel of three large oranges
- Zest of a lemon
- 1 large red onion
- 1 large white onion

### Directions

1. Combine all the ingredients in a large pot and bring to a boil, stirring until the salt and sugar dissolve. Turn off heat, cover, and allow the brine to cool completely.
2. Place the uncooked turkey in a large brining bag or pot, pour in the brine solution to cover the turkey, and refrigerate for 16 to 24 hours.
3. Before roasting, remove the turkey from the brine (discard the brine) and submerge the turkey in a pot or sink filled with fresh, cold water for 15 minutes. This removes excess salt from the outside.
4. Remove the turkey from the water, pat dry, and cook.

## Brine

# Citrus, garlic & herb-brined turkey

Submitted by

**Brooke Davidson**

For as long as I can remember, my parents would gather all the kids around a giant pot of water and ask us to throw in a mix of our favorite herbs, citrus, and seasonings. Thus I bring you to the Davidson citrus-brined turkey! Factory-brined birds are cheap, however they can result in added sodium at such high levels they take a toll on your health. Brining your bird at home is cost-effective, healthier, and fun for the entire family.



Kids can help mix the solution while the adults slice the citrus! This recipe will result in a juicy and flavorful bird. Grab the kids, a plastic-lined bucket, your home-grown herbs, and begin your brining adventure!

Prep time: 40 min • Total time: 3 hr 15 min • Vegetarian, Gluten-free, Kosher

## Ingredients

- 1 gal water, divided
- 1 1/2 cups kosher salt (Diamond Crystal brand: 10 1/2 oz, Morton brand: 13 1/2 oz)
- 3/4 cup sugar
- 1 large lemon
- 1 large lime
- 1 large orange
- 1 medium onion, thickly sliced
- 4 cloves garlic, crushed
- 4 leaf bay leaves
- 1 tbsp dried thyme



## Directions

1. Bring 4 cups of water to a low boil in a large saucepan. Add the salt and sugar and stir until they are completely dissolved.
2. Cut the lemon, lime, and orange into 8 pieces each.
3. Add the lemon, lime, orange, onion, garlic, bay leaves, and thyme to the saucepan. Reduce the heat to low and cover. Let simmer for 30 minutes.
4. Pour this mixture into a large pot. Add the remaining 12 cups of cold water. Refrigerate the brine until it is completely cooled.
5. If using a frozen turkey, it must be completely defrosted before brining.
6. Place the poultry and brine in a large plastic container. The poultry should be fully surrounded by the brine. Keep the turkey refrigerated throughout the brining time. Brine for 1 hour per pound. Do not brine for more than 24 hours.
7. Thoroughly rinse all the brine from the turkey before cooking. Otherwise, the turkey will be too salty.

## Entree

# Wine and tarragon braised beef shanks

Submitted by

**Frank Orofino**

Thanksgiving is THE best holiday!  
Food, Friends, and Family are the only  
focus of the day... and FOOTBALL!



Prep time: 25 min • Total time: 6 hours

## Ingredients

- 2 tbsp olive oil
- 2-2.5 lbs of beef shank
- Salt and pepper to taste
- 1 Vidalia onion cut into 1/2" cubes
- 3 stalks of celery cut into 1/2" cubes
- 1 to 1 and a half cup of Marsala wine (have extra for 'tasting')
- 1 14 oz can of beef broth
- 1+ cups of water, as needed
- 2-3 tbsp of dried tarragon



## Directions

1. Preheat oven to 300°F.
2. Heat olive oil over medium-high heat (if it smoke, it broke! Don't use it.) in a large \*oven-proof\* skillet; I prefer steel, but non stick is okay.
3. Pat dry and season beef shank, generously, with salt and pepper.
4. Brown all sides of the beef shank in the hot oil - 5-10 min. Transfer shanks to a plate, don't cover.
5. In the same skillet, sauté onion and celery until onion is translucent.
6. Deglaze the skillet by adding wine and slowly bringing to a boil. Stir/scrape the bottom of the pan to break up any brown bits left behind from browning the shanks. Use a wooden spoon.
7. Transfer beef shanks to the mixture, adding the beef broth, and enough water to cover 1/2 - 3/4 of the beef shank.
8. Sprinkle with tarragon and cover the skillet with a lid.
9. Transfer the covered skillet to the pre-heated oven and cook for approximately 5 hours. The meat should fall from the bone... if not, cook longer!
10. Season with salt and pepper before serving.

## Entrees

# Spatchcock turkey

Submitted by

**Phil Barnett**

I started making this turkey about 8 years ago. Its the juiciest, best turkey you can make! I have never made a traditional turkey again.



Serves: 12 • Prep time: 20 min • Total time: 3 hours

## Ingredients

- 3 large onions, roughly chopped (about 1 1/2 qt)
- 3 large carrots, peeled and roughly chopped (about 1 qt)
- 4 stalks celery, roughly chopped (about 1 qt)
- 12 thyme sprigs
- 1 whole turkey (12 to 14 lbs total), butterflied as per the instructions above, backbone, neck, and giblets reserved
- 2 tbsp vegetable oil
- Salt and pepper
- 1 1/2 qt low-sodium homemade or store-bought chicken or turkey broth
- 2 bay leaves
- 3 tbsp unsalted butter
- 4 tbsp all-purpose flour

## Directions

1. Adjust oven rack to middle position and preheat oven to 450°F. Line a rimmed baking sheet or broiler pan with aluminum foil. Scatter 2/3rds of onions, carrots, celery, and thyme sprigs across bottom of pan. Place slotted broiler rack or wire rack directly on top of vegetables.
2. Pat turkey dry with paper towels and rub all surfaces with 1 tbsp oil. Season liberally on all surfaces with salt and black pepper. (If using a brined, salted, or Kosher turkey, omit salting step.) Tuck wing tips behind back. Place turkey on top of rack, arranging so that it does not overlap the edges, pressing down on the breast bone to flatten the breasts slightly.
3. Transfer turkey to oven and roast, rotating occasionally, until an instant read thermometer inserted into the deepest part of the breast registers 150°F, and the thighs register at least 165°F, about 80 minutes.



4. While turkey roasts, make the gravy. Roughly chop the neck, backbone, and giblets. Heat remaining 1 tablespoon in a 3-quart saucepan over high heat until shimmering. Add chopped turkey parts and cook, stirring occasionally, until lightly browned, about 5 minutes.  
Add remaining onions, carrots, and celery and continue to cook, stirring occasionally, until vegetables start to soften and brown in spots, another 5 minutes. Add chicken or turkey stock, remaining thyme, and bay leaves. Bring to a boil and reduce to a bare simmer. Allow to cook 45 minutes, then strain through a fine mesh strainer into a 2-quart liquid measuring cup and discard solids. Skim off any fat from the surface of the broth.
5. Melt butter over medium-high heat in a 2-quart saucepan. Add flour and cook, stirring constantly until flour is golden brown, about 3 minutes. Whisking constantly, add broth in a thin, steady stream until it is all incorporated. Bring to a boil, reduce to a simmer, and cook until reduced to about 1-quart, about 20 minutes longer. Season to taste with salt and pepper, cover, and keep gravy warm.
6. When turkey is cooked, remove from oven and transfer rack to a new baking sheet. Allow to rest at room temperature for 20 minutes before carving. Carefully pour any collected juices from out of the roasting pan through a fine-mesh strainer into a liquid measuring cup. Skim off excess fat and discard. Whisk juices into gravy.
7. Carve turkey and serve with gravy.

Side

# Dad's famous cream corn casserole

Submitted by

**Chelsea Paradiso**

Every year, my family gathers the night before Thanksgiving to prep all of the food and to play games. This is our time to tell stories, bond, and get competitive with Euchre!

This dish is a staple in our family that is made every year. It reminds me of tradition and all of the things I am thankful for.



Serves: 8 • Prep time: 15 min • Total time: 90 min

## Ingredients

- Large can cream corn
- Large can regular corn
- 1/2 onion and 1/2 red pepper
- 2 tbsp butter
- 1 cup milk
- 1 cup cracker crumbs
- 2 eggs
- Salt and pepper

## Directions

1. Preheat oven to 350°F.
2. Dice onion and pepper, sauté in a sauce pan with butter until soft.
3. In a bowl, combine corn, onion and peppers, milk, and eggs. Stir until well mixed and season to taste.
4. Pour mixture into an oven-safe baking dish. Scatter cracker crumbs evenly on the top.
4. Bake uncovered for 70 min.

Side

# Roasted brussies & poms

Submitted by

**Brooke Davidson**

Pomegranates are a favorite fruit in our household. They represent love, life, and vitality. They are tart, flavorful, and the perfect color. Their flavor and crisp bite adds the necessary compliment to the roasted, savory Brussels sprout. I'm not sure what Brussels sprouts represent, so we'll just end this with the poeticism of the pomegranate :) *Pro tip:* top the entire dish off with it pancetta or bacon to really win some fans!



Serves: 6-10 • Prep time: 5 min • Total time: 30 min • Vegetarian, Vegan, Gluten-free

## Ingredients

### Brussels sprouts:

- 2 lbs of Brussels sprouts (halved)
- 2 tbsp olive oil
- Salt and pepper
- 1/2 tsp red pepper flakes
- 1 cup pomegranate arils

### Vinaigrette:

- 3 tbsp olive oil
- 2 tbsp balsamic vinegar
- 2 cloves garlic chopped
- Salt and pepper

## Directions

1. Preheat oven to 425°F.
2. Place the halved Brussels sprouts on a parchment lined baking sheet. Drizzle with olive oil and season with salt, pepper, and red pepper flakes. Transfer the baking sheet into the oven and roast for 25-30 minutes until the sprouts are fully cooked and the edges are crispy.
3. Remove from the oven and set aside.
4. In a large bowl, whisk together the olive oil, balsamic vinegar, garlic, salt and pepper until well combined. Add the roasted Brussels sprouts to the vinaigrette and top with the pomegranate arils. Toss to combine.
5. Add pancetta or bacon on top and serve immediately.

## Side

# Butternut maple squash

Submitted by

**Chelsea Kempton**

My favorite Thanksgiving tradition is coming home after our family meal. My mom would make us a “mini” Thanksgiving (complete with a turkey) for just our little family of three. I enjoyed those small moments of us being together on a special day.



Serves: 8 • Prep time: 5 min • Total time: 30 min • Vegetarian, Vegan

## Ingredients

- 1 medium butternut squash, peeled, seeded and cut into 1-inch pieces (5 to 6 cups)
- 1/4 cup real maple syrup
- 2 tbsp butter, softened
- 2 tbsp milk
- 1/4 tsp salt
- 1 1/2 to 2 cups Cascadian Farm™ organic maple brown sugar granola (from 17 oz box), crushed
- 1/3 cup packed brown sugar
- 1/3 cup chopped pecans
- 2 tbsp butter, melted

## Directions

1. Preheat oven to 350°F. Spray 2-quart casserole with cooking spray.
2. In 4-quart saucepan or Dutch oven, place squash and enough water to cover. Heat to boiling; reduce heat to medium-low. Cook uncovered 15 to 20 minutes or until tender; drain. Stir in syrup, softened butter, milk, and salt. Mash with potato masher or electric mixer until smooth. Spoon mixture into casserole.
3. In medium bowl, mix granola, brown sugar, pecans, and melted butter. Sprinkle over squash mixture.
4. Bake uncovered 25 to 30 minutes or until thoroughly heated and topping is golden brown.

## Side

# Thanksgiving baked mac & cheese

Submitted by

**Jazmin Elder**

My mother-in-law taught me how to make her famous baked mac and cheese one year for Thanksgiving. She thought I did a great job, so she retired from making it every year and assigned me the job. I've been making it for all of the family dinners ever since.



Serves: 6-8 • Prep time: 30 min • Total time: 90 min

## Ingredients

- 1 box of elbow macaroni
- 2 eggs
- 1 stick of butter
- 1 can of evaporated milk (12 oz)
- 2 cups of half-and-half or heavy cream (your preference)
- 1 8 oz block of sharp cheese
- 1 8 oz block of extra sharp cheese (yellow)
- 1 8 oz block of muenster cheese
- 1 8 oz block of havarti cheese
- 1 8 oz block of Colby Jack cheese
- Salt and pepper

## Directions

1. Preheat oven to 350°F.
2. Boil the elbow macaroni to al dente, drain, and season noodles with salt and pepper. While the noodles are hot, melt butter, and pour over noodles. Mix in butter.
3. Grate all 5 blocks of cheese.
4. In a 4 cup measuring cup, mix the 2 eggs, can of evaporated milk, and fill the remainder with half-and-half.
5. In a large pan mix your noodles, cheese and cream mix together. Once thoroughly mixed, layer some of the grated cheese on top.
6. Place in the oven for 45-50 minutes.

Side

# Twice baked mashed potatoes

Submitted by

**Rebecca Lubben**

My mom has been making these for years. Do not look at the butter and fat content and just let them melt in your mouth. Delicious and always the dish that is gone at the end of dinner.



Serves: 15 • Prep time: 15 min • Total time: 70 min • Gluten-free

### Ingredients

- 5 lbs potatoes
- 2 cups half-and-half
- 1 cup sour cream
- 1 block cream cheese
- 1 stick of butter
- 1 tsp salt
- 1 tsp celery salt
- 1 tsp seasoned salt
- 1 tsp onion powder
- 1 tsp pepper
- Paprika

### Directions

1. Peel potatoes, then cut into cubes. Place cubed potatoes in a stock pot and cover with water. Bring the water to a boil and cook the potatoes until they are fork tender.
2. Remove from stove and drain. Put the cooked potatoes in a mixing bowl, along with all the ingredients except the paprika and 1/4 stick of the butter.
3. Mash until potatoes are as smooth or lumpy as you like.
4. Preheat oven to 350°F.
5. Place in a 9" x 11" baking pan. Melt the 1/4 stick of butter in the microwave, then pour over the top of the potatoes.
6. Sprinkle the paprika on top.
7. Bake in the oven for 45 minutes.
8. Remove from the oven when they are golden brown on top.

Side

# Roasted garlic mashed potatoes

Submitted by

**Brittani Willey**

I always enjoyed peeling potatoes, adding a ton of spices, and listening to music in the kitchen with my grandma while we made this.



Prep time: 60 min • Total time: 90 min

### Ingredients

- Potatoes (base on number of guests)
- 1 head of garlic
- Olive oil
- Salt and pepper
- Toppings of your choice

### Directions

1. Roast the garlic in a 350°F oven until the cloves are deeply brown and tender. This could take up to 60 minutes!  
*Tip: You can easily do this step ahead of time by wrapping them in foil. The roasted garlic will keep for 3 days in the fridge.*
2. Peel the potatoes and put them in a large pot, cover them with 1" of cold water.
3. Bring the water to a boil. Add a teaspoon of salt to the pot, and boil until the potatoes are tender. Before draining, reserve 1 cup of the starchy cooking water.
4. Mash the potatoes and fold everything together.

## Side

# Creamy mashed potatoes

Submitted by

**Jennifer Henderson**

You cannot have Thanksgiving without mashed potatoes. This is my daughter's favorite recipe and she is very serious about her potatoes.



Serves: 6 • Prep time: 15 min • Total time: 40 min • Vegetarian

### Ingredients

- 3 lbs Yukon gold potatoes peeled and cut into pieces
- 1 1/2 cups half-and-half, with milk or heavy cream
- 1/2 cup salted butter (be sure to use real butter)
- 1/2 cup sour cream
- 2 tsp of salt

### Directions

1. Bring a pot of water to a rolling boil. Add a tablespoon of salt to a pot of water, and boil until potatoes are fork-tender and drain.
2. In a small saucepan, heat the butter and milk until butter is melted and warm.
3. Put potatoes in a bowl and with an electric mixer mix until they broken up. Slowly add in butter mixture.
4. Fold in sour cream and salt and serve.

## Side

# Cabernet cranberry blueberry sauce

Submitted by

**Madison Dearie**

For me, Thanksgiving was always about two things: pumpkin pie the day of and this sauce drizzled over waffles the day after.



Amount: 20 ounces • Prep time: 1 min • Total time: 30 min

### Ingredients

- 1 8 oz bag fresh cranberries
- 1 cup granulated sugar
- 6 oz frozen blueberries (about 1 1/2 cups), unthawed
- 1 tbsp cinnamon, or to taste
- 1 cup cabernet sauvignon (shiraz, merlot, or a favorite red wine)
- 1 tsp ground cloves, or to taste

### Directions

1. Combine all ingredients in a medium to large kettle, and bring to a rolling boil, stirring intermittently. Make sure kettle has room for sauce to at least triple in volume. The juices from the berries release and as the mixture boils rapidly, it will foam and a too-small pot will easily overflow.
2. Reduce heat to low and allow sauce to simmer for about 20 to 30 minutes or until reduced and thickened slightly, and most of the cranberries have burst. Sauce will thicken more as it cools.
3. Transfer to heat-safe jars or containers with lids. Allow sauce to cool at room temperature before refrigerating.

## Side

# The best green bean casserole

Submitted by

**Molly Johnson**

I really don't like canned green beans and have never liked green bean casserole. I am a huge fan of Thanksgiving and have never been much of the cook; I don't really contribute much other than eating the spoils. Now that I am married and starting a family, I felt it was my responsibility to start contributing to our Thanksgiving. What was I going to do? Turkey, stuffing, gravy, sweet potato casserole, pumpkin pie- all taken care of and really delicious. That's where I thought I could make the green bean casserole better. I found the recipe and tried it and has been a staple since!



Serves: 8 • Prep time: 25 min • Total time: 50 min

### Ingredients

- 1 1/2 lbs fresh green beans rinsed, trimmed then halved
- 2 tbsps butter
- 2 cloves garlic minced
- 2 tbsps all-purpose flour
- 3/4 cup chicken broth
- 1 1/4 cups half-and-half or use whole milk
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 cup French's fried onions



### Directions

1. Preheat oven to 400°F. Grease a 9x13" baking dish with cooking spray.
2. In a large pot of salted boiling water, cook green beans for 5 to 7 minutes. Drain water. Pour cooked green beans in the prepared dish in an even layer.
3. In a medium saucepan, over medium heat, melt butter. Once melted, add garlic and stir for 30 seconds. Whisk in flour until smooth. Cook for 1 minute while constantly stirring.
4. Pour in chicken broth. Stir and cook for 3 minutes.
5. Next, pour in half-and-half or whole milk. Decrease heat to low and continue to stir and cook until sauce thickens. About 10 minutes. Season sauce with salt and pepper to taste.
6. Pour sauce evenly over the green beans in dish. Sprinkle the fried onions on top.
7. Bake in preheated oven for 20 to 25 minutes. Place a piece of tinfoil over the top the last 10 minutes to prevent onions from burning.
8. Remove from oven and let rest 5 minutes or so before serving. Enjoy!

## Side

# Herby mushroom croissant stuffing

Submitted by

**Emmie Piscopo**

My family, no matter the numbers, eats at one large table. No kids tables allowed! As we've gotten older, we've added significant others, children, in-laws, etc. We had 54 people last year! We had to move it to our family barn in order to fit everyone, and it was awesome!



Serves: 8 • Prep time: 20 min • Total time: 1 hr

## Ingredients

- 12 cups roughly torn, day old croissants (about 12-16 croissants)
- 2 cups roughly torn Tuscan kale
- 2 cups fresh chopped sage
- 1 cup fresh chopped thyme
- 2-3 cups low sodium chicken, turkey, or veggie broth
- 3 eggs, beaten
- 1 cup shredded Gruyère cheese
- 2 cloves garlic, minced or grated
- 2 cups roughly torn Tuscan kale
- 2 tbsp fresh chopped sage
- 1 tbsp fresh chopped thyme
- 2-3 cups low sodium chicken, turkey, or veggie broth
- 3 eggs, beaten
- 1 cup shredded Gruyère cheese
- 2 cups salted butter, thinly sliced
- 3 cups extra virgin olive oil
- 1 small onion, chopped
- 3 celery stalks, chopped
- 3-4 cups mixed mushrooms, torn if large
- 1 tsp salt and pepper
- 8 tbsp (1 stick) salted butter, at room temperature



## Directions

1. Preheat the oven to 350°F. Grease a 9x13 inch casserole dish.
2. Arrange the torn croissants in the baking dish and lay 2 tablespoons of thinly sliced butter over the croissants. Transfer to the oven and bake 5-8 minutes, until the croissants are lightly toasted.
3. Meanwhile, heat the olive oil in a large skillet over medium heat. When the oil shimmers, add the onions and cook until fragrant, about 3-5 minutes. Add the celery and mushroom, and season with salt and pepper. Cook undisturbed for 5 minutes or until golden, stir and continue cooking until the mushrooms have caramelized, 3-5 minutes. Add the butter, garlic, kale, sage, and thyme. Cook, stirring occasionally until the kale has wilted down, about 5 minutes. Remove from the heat and set aside.
4. In a very large mixing bowl, whisk together 2 cups broth and the eggs. Add the toasted croissants and the mushroom/kale mixture and all the butter left in the skillet, gently toss to combine. If the mix seems dry, add additional broth, 1/4 cup at a time until all the bread is moist. Pour the mixture into the casserole dish. Top evenly with cheese.
5. Cover the dish with foil and bake for 35 minutes. Remove the foil and check for dryness, if needed drizzle over extra broth, 1/4 cup at a time, to keep things moist, then continue baking for another 10-15 minutes or until the stuffing is golden on top. Serve warm.

## Dessert

# Apple crumb pie

Submitted by

**Jason Larioni**

This recipe smells like home. Every time I think about this pie, I'm reminded of watching the Macy's Thanksgiving Day parade and smelling the wonderful aroma fill the house with family around.



Serves: 6-8 • Prep time: 15 min • Total time: 70 min

## Ingredients

### Filling:

- 6 cups of apples (2 cups macintosh and 4 cups crisp pie apples)
- 3/4 cup sugar
- 3/4 tsp Cinnamon or Apple Pie Spice
- 1 tsp vanilla extract
- 1/2 stick of butter
- 2 tbsp flour

### Crumble Topping:

- 9 tbsp flour
- 6 tbsp brown sugar
- 6 tbsp sugar
- 1/2 cup quick oats
- 1 stick of butter, chilled and cut into 1-inch pieces
- 1/2 cup walnuts (chopped)



## Directions

### 1. Crumble Topping

Mix flour, sugars, oats, and butter in a food processor fitted with a steel blade. Pulse to combine. Add walnuts, pulse until pea-size crumbs form. Set aside.

### 2. Filling

Heat butter in large skillet. Combine all other ingredients and put in hot skillet. When they start to sizzle and steam, turn heat to low and cover. Simmer for 8 minutes. Let cool.

### 3. Preheat oven to 400°F.

### 4. Fill pie crust with filling and spread crumble evenly across the top.

### 5. Cook pie for 20-25. Reduce heat to 350°F and cook for 20-25 more minutes.

## Dessert

# Brown butter pumpkin snickerdoodles

Submitted by

**Ashlee Lehr**

My favorite holiday tradition is waking up early to help my mom prepare the Thanksgiving dinner. We put on some music, pour ourselves a mimosa, and get to work all day long. The finished results are so worth the effort. and I'm especially thankful for the quality time with my mom.



Serves: 14 • Prep time: 1 hr and 30min • Total time: 1 hr and 42 min

## Ingredients

- 1/2 cup salted butter
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 tsp vanilla
- 1 egg white, remove the yolk
- 1/4 cup pumpkin puree
- 1 1/2 cup all-purpose flour
- 2 tsp pumpkin pie spice
- 1 tsp cream of tartar
- 1/2 tsp baking soda
- 1/4 tsp salt

## For rolling:

- 1/4 cup sugar
- 2 tsp ground cinnamon



## Directions

1. To brown butter, melt butter in a saucepan over medium heat. Whisk constantly during this process. After a few minutes, the butter will begin to crackle and foam, and then brown on the bottom of the saucepan. Continue to whisk and remove from heat as soon as the butter begins to brown.
2. Transfer butter to a bowl (make sure you scrape all of it from the pan). Set aside to cool for 10 minutes.
3. Using an electric mixer, mix the cooled brown butter, brown sugar, and regular sugar until well combined and creamy. Beat in the egg white, vanilla, and pumpkin puree until well combined.
4. In a separate bowl, whisk together flour, pumpkin pie spice, cream of tartar, baking soda, and salt. Using the electric mixer, slowly add the dry ingredients into your butter mixture. Mix well. Cover dough and refrigerate for 1-2 hours, until butter has solidified.
5. Cover your dough with plastic wrap and refrigerate for 1-2 hours, until butter has solidified. Cold dough is easier to work with.
6. Preheat your oven to 350°F and line a baking sheet with parchment paper.
7. Create dough balls using about 1 1/2- 2 tablespoons of dough for each. Mix 1/4 cup of sugar and 2 teaspoons of cinnamon in a ball. Roll each dough ball in the sugar mixture and then place on a baking sheet about 2 inches apart.
8. Bake cookies for 11-14 minutes or until the cookies are slightly golden brown. Let cool and enjoy!

## Dessert

# Brown butter pumpkin cookies

Submitted by

**Rebecca Lubben**

I started making this recipe about 5 years ago when I saw an ad on Pinterest. These were so good that my kids begged me to make more. (Apparently I had shared too many with the neighbors). Now, I cannot wait to make them. These turn out like fluffy, pumpkin cakes with brown butter icing on top! What could be better with a cup of coffee and a warm blanket?



Serves: 3 dozen • Prep time: 20 min • Total time: 1 hr

## Ingredients

- 2 3/4 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 1/4 tsp salt
- 1 1/2 tsp ground cinnamon
- 1 1/4 tsp ground ginger
- 3/4 tsp ground nutmeg
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 2 1/4 cups, packed, light-brown sugar
- 2 large eggs
- 1 1/2 cups canned solid-pack pumpkin (14 oz)
- 1 cup plus 1 tbsp evaporated milk, plus more if needed
- 1 tsp pure vanilla extract
- 4 cups confectioners' sugar, sifted



## Directions

1. Preheat the oven to 375°F. Line baking sheets with parchment paper; set aside. Fit a pastry bag with a large coupler and a 1/2-inch plain round (such as Ateco #806); set aside.
2. Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a medium bowl; set aside. Cream 12 tablespoons (1 1/2 sticks) butter and the brown sugar on medium speed in the bowl of an electric mixer fitted with the paddle attachment until pale and fluffy, about 3 minutes. Mix in eggs. Reduce speed to low. Add pumpkin, 3/4 cup evaporated milk, and 1 teaspoon vanilla; mix until well blended, about 2 minutes. Add flour mixture; mix until combined.
3. Transfer 1 1/2 cups batter to a pastry bag. Pipe 1 1/2-inch rounds onto parchment-lined baking sheets, spacing 1 inch apart. Bake cookies, rotating sheets halfway through, until tops spring back, about 12 minutes. Cool on sheets on wire racks 5 minutes. Transfer cookies to wire racks; let cool completely.
4. Put confectioners' sugar in a large bowl; set aside. Melt remaining 10 tablespoons butter in a small saucepan over medium heat. Cook, swirling pan occasionally, until golden brown, about 3 minutes.
5. Immediately add butter to confectioners' sugar, scraping any browned bits from sides and bottom of pan. Add remaining 5 tablespoons evaporated milk and remaining 2 teaspoons vanilla; stir until smooth. Spread about 1 teaspoon icing onto each cookie. If icing stiffens, stir in more evaporated milk, a little at a time.

## Dessert

# Beatty's chocolate cake

Submitted by

**Megan Hensley**

This particular recipe was shared with me by a fellow Beamer. Last Thanksgiving, I was looking for something different to serve my family and friends for dessert. They suggested this recipe and it was a HUGE hit. It will stay a part of my Thanksgiving menu.



Serves: 8 • Prep time: 30 min • Total time: 1 hr and 35 min

## Ingredients

- Butter, for greasing the pans
- 1 3/4 cups all-purpose flour
- 2 cups sugar
- 3/4 cups good cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp kosher salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 tsp pure vanilla extract
- 1 cup freshly brewed hot coffee

## Chocolate Frosting:

- 6 oz good semisweet chocolate (recommended: Callebaut)
- 1/2 lb (2 sticks) unsalted butter, at room temperature
- 1 extra-large egg yolk, at room temperature
- 1 tsp pure vanilla extract
- 1 1/4 cups confectioners' sugar, sifted
- 1 tbsp instant coffee powder



## Directions

1. Preheat the oven to 350°F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans.
2. Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula.
3. Pour the batter into the prepared pans and bake for 35 to 40 minutes, until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.
3. Place 1 layer, flat side up, on a flat plate or cake pedestal. With a knife or offset spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake.

## Chocolate Frosting:

1. Chop the chocolate and place it in a heat-proof bowl set over a pan of simmering water. Stir until just melted and set aside until cooled to room temperature.
2. In the bowl of an electric mixer fitted with a paddle attachment, beat the butter on medium-high speed until light yellow and fluffy, about 3 minutes. Add the egg yolk and vanilla and continue beating for 3 minutes. Turn the mixer to low, gradually add the confectioners' sugar, then beat at medium speed, scraping down the bowl as necessary, until smooth and creamy. Dissolve the coffee powder in 2 teaspoons of the hottest tap water. On low speed, add the chocolate and coffee to the butter mixture and mix until blended.
3. Don't whip! Spread immediately on the cooled cake.

## Dessert

# Lemon rosemary shortbread cookies

Submitted by

**Rebecca Lubben**

Thanksgiving tradition: My mom goes all out with table decor on Thanksgiving - lots of color, handmade pumpkin and apple turkeys, chocolates, and candles cover our table.



Prep time: 30 min • Total time: 1 hr

### Ingredients

- 2 cups all-purpose flour
- 1 cup unsalted butter, room temperature
- 1/4 tsp salt
- 3/4 cup powdered sugar
- 1 1/2 tsp lemon zest
- 1 tsp vanilla extract
- 1 tsp minced fresh rosemary
- 1 tsp fresh lemon juice



### Directions

1. In a small bowl, whisk together the flour, salt, lemon zest, and rosemary. Set aside.
2. In the bowl of a stand mixer, beat the butter and powdered sugar until smooth and creamy, about 3 minutes. Beat in the vanilla extract and lemon juice. Slowly add in the flour mixture and mix until just combined. Form the dough into a disk shape and wrap in plastic wrap. Chill the dough for at least 1 hour or until firm.
3. When ready to bake, preheat oven to 325°F. Line a large baking sheet with parchment paper or a Silpat and set aside.
4. On a lightly floured surface, roll out the dough into a 1/4 inch thick square. Cut into squares, rounds, or shape of your choice using a lightly floured cookie cutter.
5. Place shortbread cookies on the prepared baking sheet and bake for 10-12 minutes, or until cookies are very lightly browned around the edges. Remove cookies from baking sheet and cool completely on a wire rack.

**Tip:** Shortbread cookies can be kept in an airtight container for about a week or they can be frozen.

## Dessert

# Apple pie thumbprint cookies

Submitted by

**Jennifer Ball**

I'm not a big fan of pie, but love to have a spread of cookies for every holiday. This cookie is always one of the first to go!



Serves: 10-15 • Prep time: 30 min • Total time: 2 hr and 10 min

## Ingredients

- 1 lb baking apples such as Golden Delicious, Gala or Fuji (2 to 3 apples), peeled, cored, and cut into 1/4-inch dice (about 2 1/2 cups diced)
- 1 cup sugar
- 10 tbsp (1 1/4 sticks) unsalted butter, room temperature
- 1 tsp lemon juice
- 1 tsp cornstarch
- 1 3/4 cups all-purpose flour
- 1/2 tsp apple pie spice
- 1/2 tsp fine salt
- 1/4 tsp pure vanilla extract
- 1 large egg



## Directions

1. Toss together the apples, lemon juice, apple pie spice, vanilla, and 1/3 cup of the sugar in a medium bowl. Melt 2 tablespoons of the butter in a medium skillet over medium heat. Add the apple mixture and stir to coat with the butter. Cover and cook, stirring occasionally, and adding about 1/4 cup water if the mixture becomes too dry or begins to brown, until the apples are tender and shiny, about 20 minutes. When the apples are tender, there should be some liquid left in the skillet; if not, add 1/4 cup water and stir. Mix the cornstarch with 1 teaspoon water in a small bowl and pour it into the apple mixture. Stir well and bring the mixture to a boil to activate the starch. Cook until thick and bubbly, 30 seconds to 1 minute more. Transfer to a bowl and refrigerate for 15 minutes.
2. Whisk together the flour and salt in a bowl. In another bowl, beat the remaining 8 tablespoons of butter and 2/3 cup sugar with an electric mixer on medium-high speed until fluffy, about 5 minutes. Beat in the egg until just combined. Turn the mixer to low and gradually beat in the dry ingredients in 2 additions, beating until just incorporated.
3. Line 2 baking sheets with parchment. Scoop 1 tablespoon portions of dough and roll between your hands to form 1-inch balls. Place about 2 inches apart on the prepared baking sheets. Gently press a thumbprint into the center of each ball about 1/2 inch deep, being careful not to crack the edges. Fill each indentation with 1 teaspoon of the filling, then chill the cookies 15 minutes in the freezer.
4. Position oven racks in the top and bottom thirds of the oven and preheat to 350°F.
5. Bake, rotating the baking sheets from top to bottom and front to back about halfway through, until the cookies are set, about 30 minutes. Cool the cookies completely on the baking sheets. Store the cookies in an airtight container in the refrigerator for up to 5 days.

## Dessert

# Alabama banana pudding

Submitted by

**Lyric Welty**

I grew up in Illinois, but have a ton of extended family in Alabama. When I moved to Alabama about five years ago, and started having Thanksgiving down here, my family made me learn all the popular Alabama dishes! Banana pudding is an Alabama staple and it has been one of my favorite Thanksgiving recipes to make!



Serves: 10-15 • Prep time: 30 min • Total time: 2 hr and 10 min

### Ingredients

- 8 oz softened cream cheese
- 1 can sweetened condensed milk
- 2 packs of French Vanilla Instant Pudding
- 2 cups milk
- 1 large tub of Cool Whip, softened
- 1 box of Nilla Wafers
- 2-3 ripe bananas
- 1 tsp vanilla extract



### Directions

1. Mix the softened and sweetened condensed milk until smooth with a hand mixer.
2. In a separate bowl, make vanilla pudding using your 2 boxes of pudding mix, and 2 cups of milk. Make according to the box directions.
3. Add your cream cheese mixture into your pudding. Mix well.
4. Fold half a container of softened cool whip into your pudding/cream cheese mixture.
5. Grab your box of Nilla wafers. In a large serving bowl, make a layer of wafers, covering the entire bottom. Follow that with a layer of chopped bananas, and then half of your pudding mixture. Repeat layers with wafers, bananas, and the rest of your pudding.
6. Add 1 teaspoon of vanilla extract to the rest of your cool whip and mix well.
7. Add the remainder of your cool whip on top of your pudding. Garnish with crumbled cookies.
8. Refrigerate before serving for 2-3 hours.

## Drinks

# Cranberry rosemary champagne cocktail



Submitted by

**Brooke Davidson**

My mother-in-law made these last year and they were a HUGE HIT! I'm personally a big fan of anything tart, so the fresh cranberries made it for me. Also, being able to run into the herb garden to grab fresh rosemary is forever my love language. Grab a large knit blanket, a fire, your favorite snuggle-buddy and enjoy!!

Serves: 8 • Prep time: 5 min • Total time: 17 min

## Ingredients

### Cranberry Rosemary Syrup:

- 8 oz fresh cranberries (2 heaping cups)
- Juice of 1 lemon
- 2 cinnamon sticks
- 1 cup sugar
- 1 cup water
- 4 large sprigs fresh rosemary

### For the cocktails:

- 3 tbsp Cranberry Rosemary Syrup
- 1 tbsp fresh orange juice
- 6 oz champagne, sparkling wine, or Prosecco
- For Garnish: a cinnamon stick, orange slice, and frozen cranberries to keep it cold

## Directions

1. Make the syrup. Combine the ingredients in a small saucepan and bring to a simmer. Simmer gently until the sugar is dissolved and the cranberries have popped and turned the syrup red.
2. Allow the syrup to cool and sit at room temperature for 30 minutes to infuse. Then strain the syrup through a cheesecloth or fine mesh strainer, pressing down on the cranberries to get all of their juices. Allow the syrup to chill in the fridge for at least 2 hours.
4. Make the cocktails. Fill champagne flutes with 3 tablespoons of the Cranberry Rosemary Syrup. Layer with 1 tablespoon of fresh orange juice on top of that. Pour the 6 ounces of bubbly in each glass. Garnish with frozen cranberries, a sprig of fresh rosemary, and an orange wedge.

## Drinks

# Spiced sangria



Submitted by

**Brittani Willey**

Spiced sangria encompasses warmth of the season with flavors that give you a hug!

Serves: 8 • Prep time: 10 min • Total time: 10 min

## Ingredients

- 1 bottle dry white wine, such as Pinot Grigio or Sauvignon Blanc
- 1 cup apple cider
- 1/2 cup brandy
- 1/2 cup pumpkin butter (or apple butter)
- 1/4 cup lemon juice
- 2-4 tbsp pure maple syrup, using more or less to your taste
- 2 honey crisp apples, sliced
- 2 blood oranges, sliced
- 1 cup pomegranate arils
- 3 cinnamon sticks
- 1-2 (12 oz) ginger beers
- Star anise, for garnish (optional)

## Directions

1. In a large pitcher, combine all the ingredients except the ginger beer. Stir and then place in the fridge until chilled.
2. Before serving, add the ginger beer. Fill each glass with ice and pour the sangria over the ice. If desired, top with more ginger beer.

## Drinks

# Blizzard cranberry bourbon cocktail



Submitted by

**Brooke Davidson**

While admittedly not the biggest Bourbon fan myself, my extended family loves to cozy up by the fire after a full belly of Thanksgiving dinner and relax with this warming and tangy cocktail. Top off with a fresh sprig of rosemary.

Serves: 8 • Total time: 10 min

### Ingredients

- 2 ¼ oz bourbon
- 1 ½ oz unsweetened cranberry juice
- ½ oz lemon juice, freshly squeezed
- 1 oz simple syrup
- Lemon slices and cranberries, for garnish

### Directions

1. Fill a cocktail shaker with ice.
2. Pour the bourbon, cranberry juice, freshly squeezed lemon juice, and simple syrup into the cocktail shaker.
3. Place the lid onto the cocktail shaker, and shake vigorously.
4. Place spherical ice or whiskey stones in an old fashioned glass.
5. Pour the drink over the ice cube/whiskey stones.
6. Garnish with a slice of lemon or a couple of cranberries, and enjoy immediately.

## Drinks

# Rosemary lemonade



Submitted by

**Jennifer Henderson**

This is a great beverage for kids and makes for a lovely adult drink by adding a drop or two of vodka.

Serves: 4 • Prep time: 10 min • Total time: 10 min

### Ingredients

- 2 cups water
- 2 cups sugar
- 2 cups lemon juice (fresh squeezed is best)
- Grated rind of one lemon
- Two sprigs of rosemary
- Ice cubes
- Cold water or club soda

### Directions

1. Combine water and sugar in a pan and bring the mixture to a strong boil. After three minutes, remove the pan from the heat and stir in the lemon juice, lemon rind, and rosemary.
2. Cover and steep for an hour. Strain the mixture into a jar. To fix a glass of lemonade, fill a glass about a third full with the lemon syrup, add ice and water (or club soda), and stir. A splash of vodka can be added for a refreshing adult version.

## Drinks Wine

Submitted by

**Hailey Major**

My favorite Thanksgiving memory is from 2019. My father-in-law was saying grace and he ended it with "...and Lord, we want to thank you for not one, not two, but three new babies joining our family."

I was pregnant; I knew my one sister-in-law was pregnant and we suspected our other sister-in-law was pregnant as well.

We did not make it to saying "amen" because the whole family was absolutely shrieking! My recipe could not be consumed THAT particular Thanksgiving, so we make up for it every year now.

Serves: 1-4

### Directions

1. Open bottle
2. Pour in glass
3. Consume wine
4. Smile



# We are so thankful for you!

Beam Benefits wishes you and your loved ones a joyous and peaceful Thanksgiving.



### Share your food photos with us!

We'd love to know which Beamgiving recipe is your absolute favorite. Take a picture and share it with us on social. Be sure to include the hashtag **#beamfamily** in your post.

