

## **Fresh Cranberry Sauce with Tangerine**

1 8oz package, fresh cranberries  
1/2 cup fresh tangerine or orange juice  
1 cup sugar  
1/2 tsp. grated tangerine or orange peel (optional)  
1/4 tsp. ground or grated ginger (optional)  
1/8 tsp. salt (optional)

Combine all ingredients in a medium sauce pan. Heat over medium heat stirring frequently, all sugar will be dissolved. Continue cooking for 6-10 minutes or until desired consistency, stirring constantly. The cranberries will begin to pop and the sauce will start to thicken. Remove from heat and chill or serve warm if desired. After the sauce cools it will thicken further. Serve heated or chill. Serves 4.

## **Mulled Cider**

2 cups gluten free apple juice  
1/4 c. gluten free orange juice  
1/2 tsp. gluten free pumpkin pie spice (Or any combination of cinnamon, nutmeg, ginger or cloves)  
Cinnamon Stick

In a small sauce pan combine juice and spices. Let simmer over low heat for 10 to 15 minutes. Ladle into mugs and top with cinnamon stick. Serve immediately.

\*\*Cider can be made in larger quantities and placed in a crock pot to keep warm during your holiday parties.

## **Twice Stuff Sweet Potato**

4 Sweet Potatoes, Baked

4 T. Brown Sugar

1 tsp. Cinnamon

4 T. Butter

1/8 tsp. Salt

1/2 c. orange juice (more if needed)

Butter

Desired Toppings: Cinnamon, Whipped Cream, Marshmallows, Pecans, etc.

Preheat oven to 350 degrees. Form a small cut in the potato at the top, lengthwise. Make a second, small cut horizontally. Remove the skin from the cut area and carefully scoop out the inside of the potato. Place the potato skins on a greased baking sheet. Place removed potato in a mixing bowl. Add sugar, cinnamon, butter, salt and juice. Mixing well until all ingredients are combined and smooth. Carefully spoon or pipe the potato mixture back the potato "cups." Place one pat of butter on each potato. Bake for 12 to 15 minutes or until the sweet potatoes are golden brown. Add your favorite toppings and serve. \*\*If using marshmallows, place under the broiler for 30 seconds to 1 minute to melt marshmallow before serving.

Serves 4

## **Roasted Turkey Stuffed Tenderloins**

### **Stuffing**

6 oz gluten free sausage

1/2 c. diced onion

1/2 c. diced celery

1/4 c. diced red pepper

4 T. butter

1/4 tsp. dried sage

1/2 tsp. salt

1/8 tsp. ground black pepper

2 c. gluten free bread crumbs (1 c. bread plus 1 c. cornbread)

3/4 c. gluten free chicken stock

In a medium sauce pan over medium high heat combine sausage, onion, celery, red pepper, butter, sage, salt and pepper. Sautee until sausage is thoroughly cooked and vegetables are tender. Remove from heat. Add bread crumbs and chicken stock, mix well. Set Aside.

\*\*Let over stuffing can be placed in a buttered casserole dish and bake at 350 degrees. Add more chicken stock if needed.

## **Tenderloins**

4 turkey tenderloins or cutlets

Salt and pepper

Gluten free poultry seasoning (Or sage, parsley, marjoram etc.)

Butter

Parsley

Preheat oven to 350 degrees. Lay cutlets flat on a cutting board. Spoon 2 tablespoons of stuffing on each cutlet and roll from one end to the next. Secure with toothpicks if needed. Repeat with each cutlet. Place cutlets in a greased casserole dish. Place 1 tablespoon of butter on each cutlet. Bake for 20 minutes and remove from oven. Turn cutlets upside down and baste. Return to oven for 10 to 15 minutes or until cutlets are done. Slice cutlets and arrange on plate. Sprinkle with parsley, salt and pepper. Drizzle turkey with the dropping from the pan or with gravy. Serve immediately. Serves 4.