

Mama Sue's Dressing

(with Charlene's Touch)

INGREDIENTS

- 1 recipe cornbread
- 1/2 recipe of homemade biscuits (about eight 2 1/2" biscuits)
- 3 medium onions, chopped
- 8 hard-boiled eggs, chopped
- 1/2 cup celery, finely chopped
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon sage (optional)
- Approximately 1 quart heated turkey broth (you can use part chicken broth if you don't have enough turkey broth)
- 1 stick butter

DIRECTIONS

1. Break up cornbread and biscuits into fine pieces in a very large mixing bowl. Add onions, eggs, celery, black pepper, salt, and sage (if using). Stir together.
2. Melt butter in the heated turkey broth. Pour half of broth/butter mixture over the other ingredients. Stir.
3. Continue adding broth until the mixture is a little softer than the consistency of mashed potatoes.
4. Cover bowl and let stand for 15 minutes.
5. Pour into greased casserole dish(es) and bake at 350 degrees for one hour.

Mama Sue's Dressing © Notgrass History

**Taste and see that the Lord is good;
How blessed is the man who takes refuge in Him!
Psalm 34:8 NASB**

Mama Sue is Charlene Notgrass' grandmother. She was one of the family's most celebrated cooks. When we visited her as children, we anxiously awaited the moment when she pulled out whatever homemade treat she had on hand, like fudge pie, chess pie, or peanut butter fudge. This is how she made dressing (a Southern version of "stuffing," baked in a casserole dish and not inside the turkey).

It just isn't Thanksgiving in our family without Mama Sue's dressing!



CHARLENE'S

Apple-Cranberry Sauce

INGREDIENTS

- 1 12 oz. bag of cranberries, washed
- 3 large apples, peeled and diced
- 1 cup water
- 1 cup sugar (regular or raw)

DIRECTIONS

1. Combine in saucepan.
2. Cook, stirring occasionally, until berries pop.
3. Let cool.
4. Refrigerate.

Charlene's Apple Cranberry Sauce © Notgrass History

Apple-Cranberry Sauce

Devote yourselves to prayer,
keeping alert in it with an attitude
of thanksgiving . . .
Colossians 4:2 NASB

MARY EVELYN'S

Sweet Potatoes

(with Pecan Topping)

INGREDIENTS

- 4 large sweet potatoes, cooked and mashed
- 1 stick butter
- 1 cup sugar (can be regular, raw, rapadura, etc.)
- 1/2 cup milk
- 1 egg
- sliced pineapple

DIRECTIONS

STEP 1

1. While the sweet potatoes are still hot, beat all the above ingredients together and pour into an 8x8 (or small) greased casserole dish.
2. Cut pineapple slices in half and press them in around the edge of the casserole dish.

STEP 2

1. Combine the topping ingredients until mixture looks like coarse crumbs (a food processor is great!). Sprinkle over casserole.
2. Bake at 350 degrees for 30 minutes.

INGREDIENTS (TOPPING)

- 1/2 cup sugar (regular, raw, rapadura, etc.)
- 4 tablespoons butter
- 3 tablespoons whole wheat flour
- 1/2 cup pecans

NOTES

If you like yours with mini marshmallows, sprinkle as many as you wish on top after the casserole is baked according to the directions. Put it back in the oven and watch it closely, baking until the marshmallows are puffed and golden brown.

Mev's Sweet Potatoes with Pecan Topping ©Notgrass History



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HISTORY

**Oh give thanks to the Lord, for He is good,
For His lovingkindness is everlasting.
Psalm 107:1 NASB**

I can't remember not having sweet potato casserole on Thanksgiving. Yum! How can you beat taking something sweet, mixing in something sweet, then topping it with something sweet? Part of the experience for many years was the annual search for the recipe card, which would somehow get lost from Thanksgiving to Thanksgiving. In the last few years, we have come to depend on Mev for perfect sweet potato casserole! ~ Charlene Notgrass