

TABERNACLE BAPTIST CHURCH





ROASTED TURKEY



INGREDIENTS

- ✓ Turkey (size of your choice)
- ✓ Chicken seasoning
- ✓ Garlic
- ✓ Black pepper
- ✓ Mayonnaise
- ✓ Celery, diced
- ✓ Onions, diced

DIRECTIONS

1. Defrost the turkey completely.
2. Rub a thin layer of mayonnaise all over the turkey to help lock in moisture.
3. Season the turkey inside and out with chicken seasoning, garlic, and black pepper.
4. Stuff the turkey cavity with diced celery and onions for added flavor.
5. Roast in the oven at 350°F for 13 minutes per pound. Check for doneness at the thigh, aiming for an internal temperature of 155°F. Remove from the oven, cover with foil, and let it rest for 15 minutes to reach a safe final temperature and absorb juices.



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BROCCOLI CASSEROLE

INGREDIENTS

- ✓ 2 cups cooked white rice
- ✓ 1 cup cooked, chopped broccoli
- ✓ 1 can cream of chicken or mushroom soup
- ✓ 3 eggs, beaten
- ✓ 1 cup milk
- ✓ 2 cups shredded cheese (cheddar of your choice)
- ✓ Accent seasoning (optional)
- ✓ Salt, to taste

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine the cooked rice, cooked broccoli, cream of chicken or mushroom soup, beaten eggs, milk, and 1 cup of the shredded cheese.
3. Season with salt and Accent if desired, and mix well.
4. Pour the mixture into a greased casserole dish.
5. Top with the remaining 1 cup of shredded cheese.
6. Bake for 30–40 minutes, or until bubbly and golden on top.



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CANDIED YAMS



INGREDIENTS

- ✓ 4 jumbo sweet potatoes, peeled and sliced into medium pieces
- ✓ 1 ½ cups sugar
- ✓ 1 stick butter, sliced into pieces
- ✓ Ground cinnamon, to taste
- ✓ Ground nutmeg, to taste
- ✓ Vanilla extract with butter & nut flavoring

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a baking dish, arrange the sweet potato slices evenly.
3. Sprinkle the sugar, cinnamon, and nutmeg over the sweet potatoes.
4. Dot with butter pieces.
5. Drizzle a few drops of the vanilla butternut flavoring for a richer taste.
5. Bake for 30–40 minutes or until the sweet potatoes are tender and glazed.



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APPLE CRISP

INGREDIENTS

- ✓ 1 bag of apples, peeled, cored, and sliced
- ✓ 1 cup sugar
- ✓ 1 stick butter, sliced
- ✓ Ground cinnamon, to taste
- ✓ Ground nutmeg, to taste
- ✓ Vanilla extract with butter & nut flavoring

Crispy Topping:

- ✓ 1 cup brown sugar
- ✓ 1 stick butter, softened
- ✓ 1 cup flour

DIRECTIONS

1. Cook the apples in a saucepan with sugar, butter, cinnamon, nutmeg, and vanilla butternut flavor until tender.
2. Transfer the cooked apples to a baking dish.
3. In a bowl, mix the brown sugar, softened butter, and flour until it forms a crumbly topping.
4. Sprinkle the topping over the apples.
5. Bake at 350°F for 30–40 minutes, or until the topping is golden and crisp.



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LEMONADE

INGREDIENTS

- ✓ 1 cup Sugar
- ✓ 6 – 8 lemons

DIRECTIONS

1. Juice the lemons into a pitcher.
2. Add the sugar, adjusting to taste.
3. Stir thoroughly and store in the fridge for at least 3 hours for the flavors to meld.



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