

Delicious Recipes to be Thankful for This Holiday Season

Check out our favorite meals to make and share.



As the holidays approach, we have much to look forward to, but this time of year can also be stressful for some. Between holiday shopping and family gatherings, searching through holiday recipes and picking the best one to make can be a tough choice. Allow us to make it easy for you with the list below of our favorite classic holiday recipes.



Crisp-Skinned Butter Iced Roast Turkey with Gravy:

Turkey is often the star of Thanksgiving and even though it may sound intimidating, spatchcocking can be the fastest, quickest and easiest route to juicy meat and ultra-crisp skin. Cutting out the backbone of the turkey and laying it flat ensures that your leg meat and breast meat cook at the same rate so nothing is dry or overcooked. [Click here to see the recipe.](#)

Classic Sage and Sausage Stuffing (or Dressing):

Whether you call it stuffing or dressing, this side dish is a classic family favorite. White bread, dried out in the oven, ensures maximum absorption of flavor and a moist, custard-like texture. [Click here to see the recipe.](#)

Ultra-Fluffy Mashed Potatoes:

The keys to a light and fluffy mashed potato are using the right potato, rinsing off the excess starch and making sure to mash without overworking. We use russet potatoes, rinsed before and after cooking, and a ricer (or food mill) to get the perfect consistency. [Click here to see the recipe.](#)

Butternut Pumpkin Pie:

Make this butternut pumpkin pie for a tasty twist on a classic. Roasted butternut squash along with homemade condensed milk, brown sugar and all the fall spices create a sweet, earthy pie that's sure to impress. [Click here to see the recipe.](#)

Call 301-355-2801 or visit: www.thevillageatrockville.org

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