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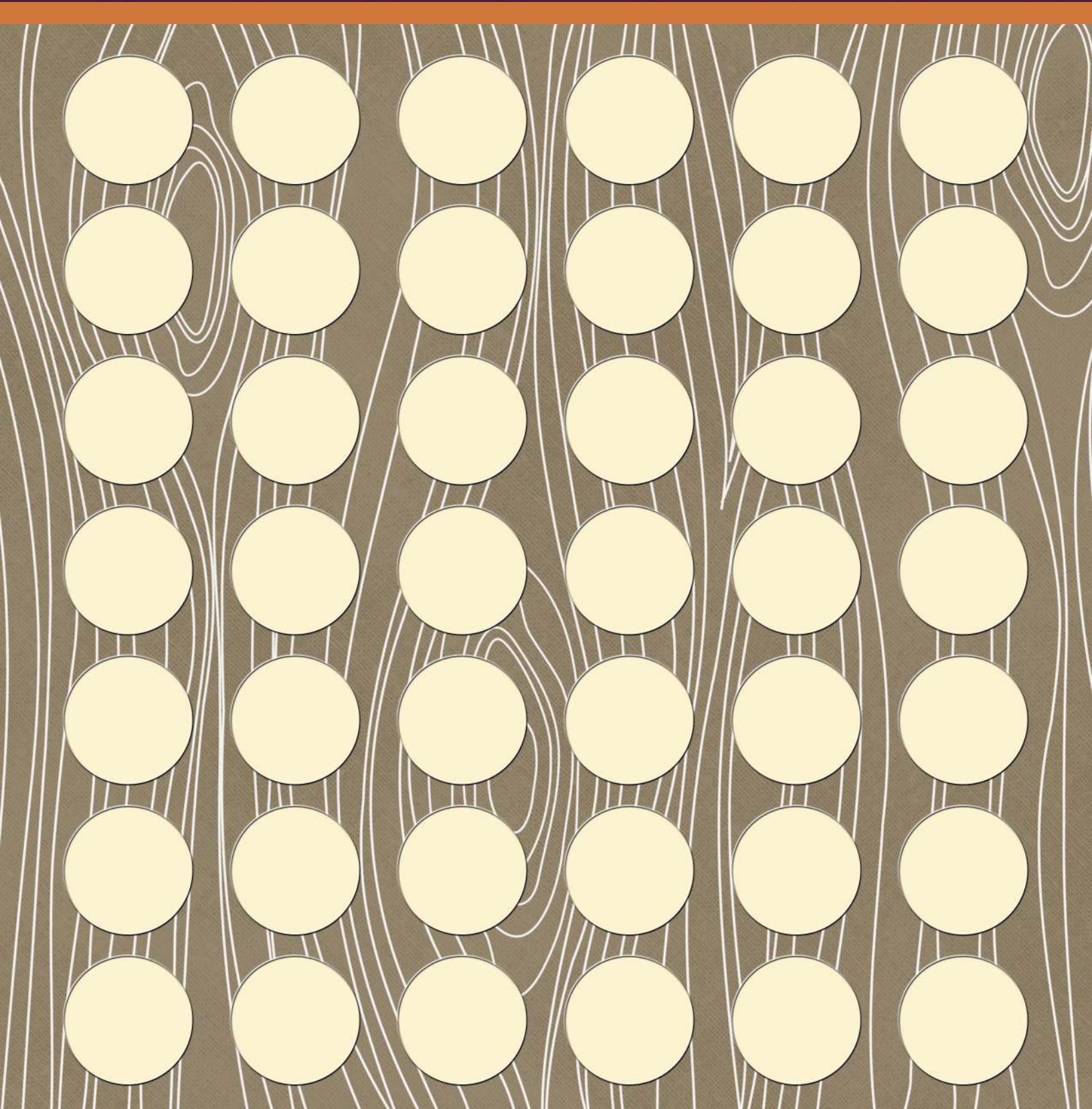
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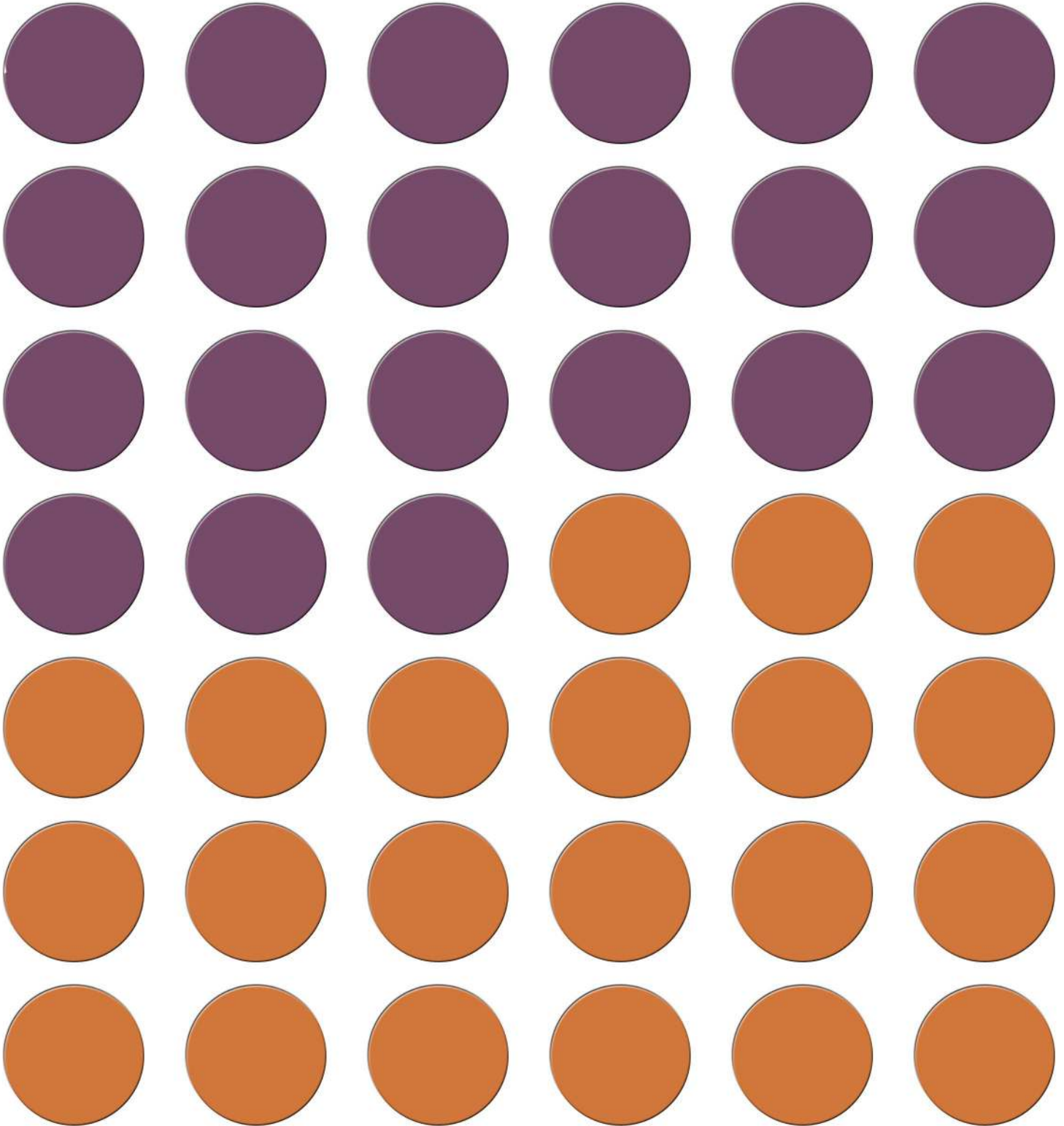
# I am Thankful *Four*...

The goal of the game is to connect four pieces vertically, horizontally, or diagonally. For each turn you take, you need to say something for which you are grateful.



# I Am Thankful *Four*...

game pieces



# Thanksgiving for Two Recipe Cards

## TWICE BAKED SWEET POTATOES



### Ingredients

2 medium sweet potatoes  
2 ounces cream cheese, softened  
1 tablespoon brown sugar  
1/4 teaspoon ground cinnamon  
2 tablespoons chopped pecans

### Instructions

1. Scrub and pierce sweet potatoes. Bake at 375° for 1-1/4 hours or until tender. When cool enough to handle, cut a thin slice off the top of each potato and discard. Scoop out the pulp, leaving thin shells.
  2. In a small bowl, mash the pulp with cream cheese. Stir in brown sugar and cinnamon. Spoon into potato shells. Sprinkle with pecans. Place on a baking sheet.
  3. Bake, uncovered, at 375° for 15-20 minutes or until heated through.
- Yield: 2 servings.

## THANKSGIVING TURKEY FOR TWO



### Ingredients

2 turkey breast tenderloins  
(6 oz. each)  
1/4 cup white wine or chicken broth  
1 tablespoon butter, melted  
1/4 teaspoon salt  
1/4 teaspoon dried tarragon  
1/4 teaspoon paprika  
1/2 cup sliced fresh mushrooms

### Instructions

1. Place turkey in an 11x7-in. baking dish coated with cooking spray. In a small bowl, combine the wine, butter, salt, tarragon and paprika. Spoon over turkey. Arrange mushrooms around tenderloins.
  2. Bake, uncovered, at 375° for 30-35 minutes or until a thermometer reads 170°, basting occasionally with pan drippings. Let stand 5 minutes before slicing. Serve with remaining pan drippings.
- Yield: 2 servings.

## AMBER'S SOURDOUGH STUFFING



### Ingredients

1 tablespoon olive oil  
1/3 cup sliced fresh mushrooms  
1/3 cup chopped celery  
1/3 cup finely chopped carrot  
1/3 cup finely chopped onion  
2-1/2 cups cubed sourdough bread  
1/2 teaspoon poultry seasoning  
1/4 teaspoon salt  
1/8 teaspoon pepper  
2 tablespoons beaten egg  
1/2 to 3/4 cup chicken broth

### Instructions

1. Preheat oven to 350°. In a large skillet, heat oil over medium-high heat. Add mushrooms, celery, carrot and onion; cook and stir until tender.
  2. Transfer to a large bowl. Add bread cubes and seasonings; toss to combine. Stir in egg and enough broth to reach desired moistness.
  3. Transfer to two greased 10-oz. ramekins or a 1-qt. baking dish. Bake 20-25 minutes or until top is lightly browned and a thermometer reads 160°.
- Yield: 2 servings.





There is always  
something to be  
thankful for when  
I'm with you

