

Countdown To A Flavorful Feast Day

Family Features

Well worth the 364-day wait, the time-honored bounty of Thanksgiving dinner rouses eager anticipation for weeks in advance of the big day. Whether you're a seasoned dinner host or an eager first-timer, treat your guests to an unforgettable feast – from the main attraction all the way through to dessert.

To help simplify the planning process, McCormick is counting down to Feast Day, sharing inspiring recipes and helpful tips at www.Facebook.com/McCormick-Spice. In a series of themes, the Countdown will guide you through the meal's most essential elements, from spectacular side dishes, turkey and gravy preparation to the pie.

"The Thanksgiving table is filled with favorite dishes – and it's the signature twists on those favorites that can make them stand out," says chef Mark Garcia of the McCormick Test Kitchen. "The key to the most memorable food experiences is to make sure every bite is bursting with flavor. Ginger is the special touch in sweet potatoes, vanilla helps create a luscious chocolate pecan pie and sage makes the turkey worthy of Turkey Day."

Join the "Countdown to Feast Day" to share your own ideas for an unforgettable feast while the helpful flavor experts at McCormick answer questions, offer tips and provide daily support in anticipation of the big day.

For more Thanksgiving inspiration and recipes visit www.mccormick.com. Let the countdown begin!

Roasted Sweet Potatoes with Cinnamon Pecan Crunch
Swap your secrets for spectacular sides in the "Countdown to Feast Day," like Roasted Sweet Potatoes with Cinnamon Pecan Crunch, a tasty variation of typical Thanksgiving sweet potatoes.

THANKSGIVING SWEET POTATOES

PREP TIME: 15 MINUTES
COOK TIME: 1 HOUR
MAKES 8 SERVINGS

- 3/4 cup firmly packed brown sugar, divided
- 2 tablespoons orange juice
- 2 teaspoons McCormick Pure Vanilla Extract
- 1 1/2 teaspoons McCormick Ground Cinnamon, divided
- 1 1/2 teaspoons McCormick Ground Ginger, divided
- 1/2 teaspoon salt
- 3 pounds sweet potatoes, peeled and cut into 1-inch chunks
- 1 cup dried cranberries
- 6 tablespoons butter, cut up, divided
- 1/2 cup flour
- 1 cup chopped pecans

1. Preheat oven to 400°F. Mix 1/4 cup brown sugar, orange juice, vanilla, 1/2 teaspoon each of the cinnamon and ginger, and salt in large bowl. Add sweet potatoes; toss to coat well. Spoon into 13 x 9-inch baking dish. Sprinkle evenly with cranberries. Dot with 2 tablespoons of the butter. Cover with foil. Bake 30 minutes.
2. Meanwhile, mix flour, remaining 1/2 cup brown sugar and remaining 1 teaspoon each cinnamon and ginger in medium bowl. Cut in remaining 4 tablespoons butter with a fork until coarse crumbs form. Stir in pecans. Remove sweet potatoes from oven and stir gently. Sprinkle evenly with pecan topping.
3. Bake, uncovered, 25 to 30 minutes longer or until sweet potatoes are tender and topping is lightly browned.

LIBBY'S FAMOUS PUMPKIN PIE

MAKES 8 SERVINGS

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 ounces) Libby's 100% Pure Pumpkin
- 1 can (12 fluid ounces) Nestlé Carnation Evaporated Milk
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell
- Whipped cream (optional)

MIX sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

POUR into pie shell.
BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

TIP: 1 3/4 teaspoons pumpkin spice may be substituted for the cinnamon, ginger and cloves;

however, the taste will be slightly different. Do not freeze, as this will cause the crust to separate from the filling.

EASY PUMPKIN CREAM PIE

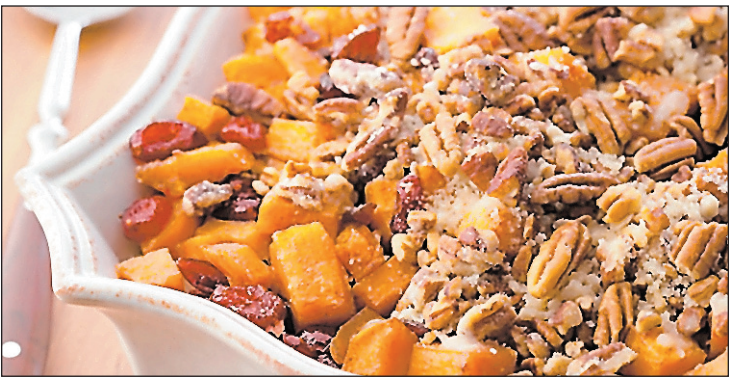
MAKES 8 SERVINGS

- 1 9-inch (6 ounces) prepared graham cracker crust
- 1 can (15 ounces) Libby's

- 100% Pure Pumpkin Pie
- 1 package (5.1 ounces) vanilla instant pudding and pie filling mix
- 1 cup Nestlé Carnation Evaporated Milk
- 1 teaspoon pumpkin pie spice
- 2 cups (about 6 ounces) frozen whipped topping, thawed, divided
- 1 cup fresh raspberries (optional)

COMBINE pumpkin, pudding

mix, evaporated milk and pumpkin pie spice in large mixer bowl; beat for 1 minute or until blended. Fold in 1 1/2 cups whipped topping. Spoon into crust. Freeze for at least 4 hours or until firm. Let stand in refrigerator for 1 hour before serving. Garnish with remaining whipped topping and raspberries, if desired. Serve immediately.



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