



Pickin' In The Kitchen- Episode 3 Recipes “TESS-Giving”

Pumpkin Dump Cake

1 Box Yellow Cake Mix
3 Eggs
12 oz Can of Evaporated Milk
15 oz Can of Pumpkin
3 Tsp of Cinnamon
3/4 Salted Butter (Melted)
1 Cup of Sugar

Combine eggs, milk, pumpkin, cinnamon, sugar, and pour into a greased 13 x 9 casserole dish. Sprinkle cake mix over mixture. Drizzle butter on top of cake mix. Bake at 350 degrees for 50-55 minutes.

Creamed Corn

2 lb Bag of Frozen Corn
1 Cup of Whole Milk
1/2 Cup of Heavy Cream
1/2 Stick of Butter (Cubed)
3 Tbsp of Sugar
8 oz block of Cream Cheese (Cubed)
1/4 Tsp Kosher Salt
Black pepper to taste

Combine ingredients into a Crock Pot. Cook on high for 4 hours, stirring occasionally. minutes.

Stuffing Patties

2 bags of stuffing bread cubes, (They can be hard, soft, crumbs or any mix of this)
6 -8 stalks of celery -chopped very small
2 onions -chopped small
1 stick of melted butter
1 large or 2 small eggs
1 T poultry seasoning (you may add a bit more if you want to)
Chicken broth 1 32 oz container. (You may have some of this left over.)

Cook the chopped up celery and onion in water till tender. Drain out the water when done. In a very large bowl, mix 2 bags of the dry stuffing cubes, poultry seasoning, eggs, celery and onion mixture, melted butter and add the chicken broth—a LITTLE BIT AT A TIME. Mix, usually with your hands, until you can form a ball or patty. Keep adding the broth till everything sticks together, but DON'T MAKE IT TOO juicy, or it will not stick together. Then, form into size of the patties you want. (I usually make them about the size of a hamburger). Put the patties, or balls, on a sprayed cookie sheet. Bake in a 400 degree oven for 40-45 mins, covered. Then, turn, uncover and bake until the desired color or brownness you like. You can drizzle over any remaining broth if they are looking a bit dry. Makes 18-24 patties.