

YMCA OF LONG ISLAND THANKSGIVING FAVORITES

CRANBERRY SAUCE



CRANBERRY SAUCE

ALL RECIPES

Ingredients

- ½ pound fresh cranberries
- 1 cup white sugar
- ½ cup water

Directions

1. In a microwave safe bowl, mix together cranberries, sugar and water. Cover the mixture with wax paper and microwave on high power until the cranberries pop (about 7 minutes). Chill before serving.

SWEET POTATOCASSEROLE
WITH MARSHMALLOWS



SWEET POTATO CASSEROLE WITH MARSHMALLOWS

[ALL RECIPES](#)

Ingredients

- 5 sweet potatoes, peeled and sliced
- ½ cup packed brown sugar
- ¼ cup margarine or butter
- 3 tablespoons orange juice
- 1 pinch ground cinnamon
- 1 (10.5 ounce) package miniature marshmallows

Directions

1. Gather all ingredients, and preheat the oven to 350 degrees F (175 degrees C).
2. Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil and cook until tender, about 15 minutes. Remove from heat, drain, and mash.
3. Place mashed sweet potatoes in a large bowl. Add brown sugar, margarine, orange juice, and cinnamon; mix with an electric mixer until blended.
4. Spread evenly into a 9x13-inch baking dish. Sprinkle marshmallows over top.
5. Bake in the preheated oven until casserole is heated through and marshmallows are puffed and golden brown, 25 to 30 minutes.



YMCA OF LONG ISLAND THANKSGIVING FAVORITES

APPLE CRISP



APPLE CRISP

[ALL RECIPES](#)

Ingredients

- 10 cups all-purpose apples, peeled, cored and sliced
- 1 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- 3 tablespoons water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ cup butter, melted

Directions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place sliced apples in a 9x13-inch baking dish. Mix white sugar, 1 tablespoon flour, and cinnamon together; sprinkle over apples. Pour water evenly over apples.
3. Combine oats, 1 cup flour, brown sugar, baking powder, and baking soda in a large bowl. Add melted butter and mix with a fork until crumbly; sprinkle evenly over apple mixture.
4. Bake in the preheated oven until top is golden brown and apples are bubbling around the edges, about 45 minutes.



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Ingredients

Macaroni and Cheese:

- 8 ounces uncooked elbow macaroni
- ¼ cup salted butter
- 3 tablespoons all-purpose flour
- 2 ½ cups milk, or more as needed
- 2 cups shredded sharp Cheddar cheese
- ½ cup finely grated Parmesan cheese
- salt and ground black pepper to taste (Optional)

Bread Crumb Topping:

- 2 tablespoons salted butter
- ½ cup dry bread crumbs
- 1 pinch ground paprika

Directions:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish.
2. Make the macaroni and cheese: Bring a large pot of lightly salted water to a boil. Add macaroni and simmer, stirring occasionally, until tender yet firm to the bite, about 8 minutes; it will finish cooking in the oven. Drain and transfer to the prepared baking dish.
3. While the macaroni is cooking, melt 1/4 cup butter in a medium skillet over low heat. Whisk in flour and stir until the mixture becomes paste-like and light golden brown, 3 to 5 minutes.
4. Gradually whisk 2 1/2 cups milk into the flour mixture, and bring to a simmer. Stir in shredded Cheddar and finely grated Parmesan cheeses; season with salt and pepper. Cook and stir over low heat until cheese is melted and sauce has thickened, 3 to 5 minutes, adding up to 1/2 cup more milk if needed. Pour cheese sauce over macaroni and stir until well combined.
5. Make the bread crumb topping: Melt 2 tablespoons butter in a skillet over medium heat. Add bread crumbs; cook and stir until well coated and browned. Spread bread crumbs over macaroni and cheese, then sprinkle with paprika.
6. Bake in the preheated oven until topping is golden brown and macaroni and cheese is bubbling, about 30 minutes.



MAC N' CHEESE

[ALL RECIPES](#)