

## Thanksgiving Dinner-in-a-box Documents

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For questions or comments, feel free to email me at [kt@sonic.net](mailto:kt@sonic.net)

## Thanksgiving Dinner Preparation Notes

Here are a few preparation tips for putting this dinner together:

- 1) Turkey Spam
- 2) Turkey Stuffing Mix (Chicken-Veggie Soup to add flavor)
- 3) Green Beans
- 4) Cranberry Sauce
- 5) Candied yams
- 6) Gravy

Stuffing --Prepare first, sitting for a few minutes helps the flavors blend (you may want to add more liquid if it seems dry):

Empty bread crumbs into bowl or other container

Add the can of Chicken and Vegetable Soup—Take a fork and “mash” the vegetables on top of the dry stuffing mixture.

Stir, adding additional water until the dressing is moist. This is really pretty decent when heated.

Turkey:

The Turkey Spam actually has a fairly good flavor for canned meat. You can get about ten slices per can, sliced thinly.

By the time you get some stuffing underneath, and add cranberries, candied yams, green beans, and top it off with gravy, it works.

Yams, green beans, and gravy—Heat and serve.

Cranberries—slice the jellied berries or stir/break up the whole berries.

## Thanksgiving Dinner Preparation Notes

Here are a few preparation tips for putting this dinner together:

- 1) Turkey: Spam and Turkey Chunks
- 2) Stuffing: Cornbread and Regular (Chicken-Veggie Soup and Mushrooms to add flavor)
- 3) Green Bean Casserole: Green beans, mushroom soup and onion rings
- 4) Cranberries (Whole and Jellied)
- 5) Candied yams
- 6) Gravy

Stuffing --Prepare first, sitting for a few minutes helps the flavors blend (you may want to add more liquid if it seems dry):

(Two packages) Empty bread crumbs into 2 bowls or containers

Add half of can of Chicken and Vegetable Soup—Take a fork and “mash” the vegetables.

Add half of can of mushrooms with the liquid.

Mix, adding additional water until the dressing is moist. This is really pretty decent when heated.

Use same procedure for other bowl of stuffing.

Green bean casserole:

Drain the liquid from the cans (reserving some liquid for thinning later).

Mix the cream of mushroom soup with the beans (add some liquid back in if it seems dry).

Sprinkle onion rings on top.

Turkey: turkey choices were limited.

The turkey Spam actually has a fairly good flavor for canned meat. You can get about ten slices per can, sliced thinly.

The turkey chunks (after draining) seem to have more of a “meat texture” and when added to a few slices of the turkey Spam, resemble the light and dark meat.

By the time you get some stuffing underneath, and add cranberries, candied yams and the green bean casserole, and top it off with gravy, it works.

Yams and gravy—Heat and serve.

Cranberries—slice the jellied berries, and stir/break up the whole berries.

# ONE BOX DINNER

11-7/8 X 3-3/8 X 13-5/8 BOX

GREEN BEANS

CRANBERRIES

SPAM

SPAM

GREEN BEANS

YAMS

GRAVY

CHICKEN + VEG.  
SOUP

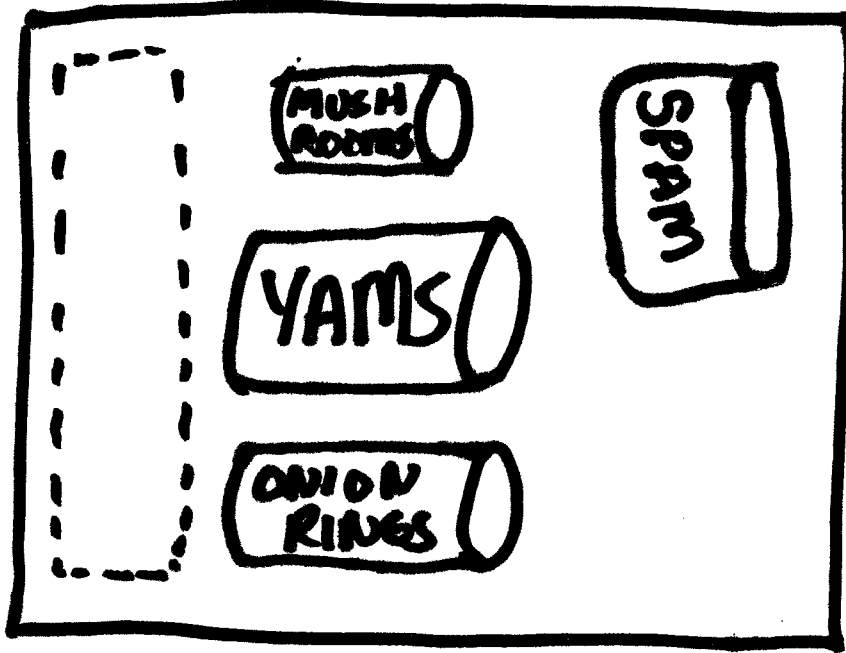
YAMS

STOVETOP STUFFING

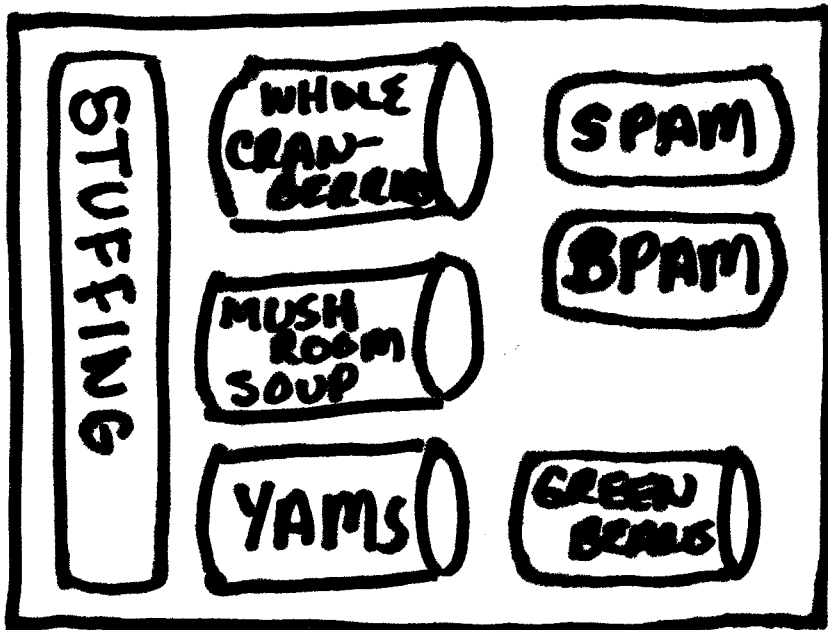
NAPKINS

# 2 BOX DINNER

BOX 1 OF 2 (11" x 8-1/2" x 5-1/2")



TOP LAYER



BOTTOM LAYER

# 2 BOX DINNER

BOX 2 OF 2 (11-7/8" x 3-3/8" x 13-5/8")

