

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.

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