

## 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.

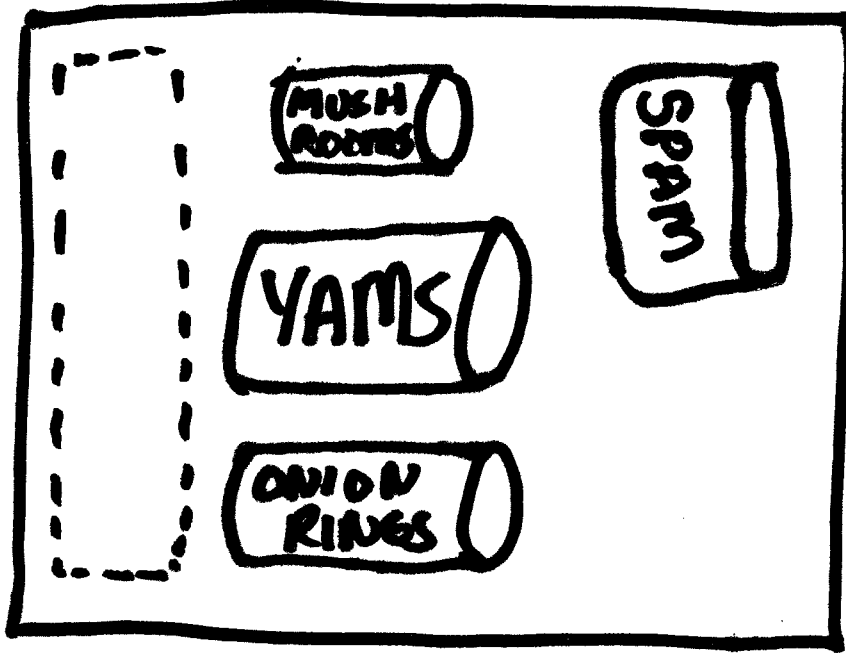
By the time you get some stuffing underneath, and add cranberries, candied yams and the green bean casserole, and top it off with gravy, it works.

Yams and gravy—Heat and serve.

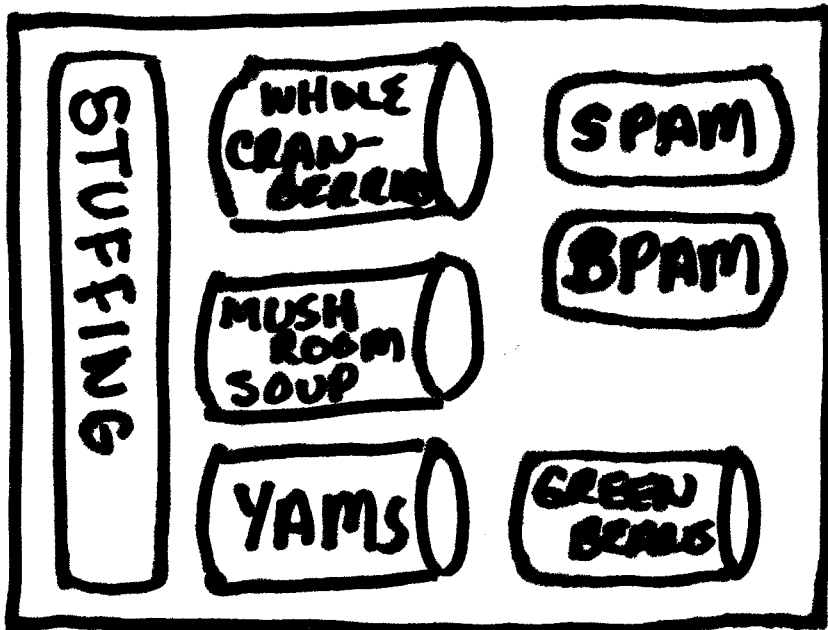
Cranberries—slice the jellied berries, and stir/break up the whole berries.

# 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")

