



Smith Family 2022 Thanksgiving Full Recipe Plan

Hello Friends and Business Associates,

Its that time of year again when we are reminded of the many blessings we've been given. This is a time of year where families gather from all over the place and we are given the opportunity to spend time with one another as we reflect on the things we are thankful for. Here at The SGG, we know that preparing a meal can be tough and it can take time to put your shopping list together, go get everything, and then come home and prepare it. For this reason we have put together a plan for your Thanksgiving gatherings. This plan is amazing because years of trial and error have gone into creating all of these dishes and it will save you time when shopping. We guarantee you that you will not be disappointed. Let us know what you think. Send us an email or call/Text. We'd love to see your Thanksgiving family photos. Text us at 254.913.1507.



-The Menu-

Main Course

- ❖ Pat's Cajun Style Turkey (12 lbs Feeds Approximately 12 Large Men)

Sides

- ❖ Ruth's Homemade Cornbread Ritz Cracker Dressing (12 Servings)
- ❖ Ruth's Mean Green Bean Casserole (12 Servings)
- ❖ Ruth's Deviled Eggs (12 Servings)
- ❖ Ruth's Whole Berry Cranberry Sauce (8 Servings)
- ❖ Pat's White Pepper Gravy
- ❖ Ruth's Downhome Biscuits (20 Biscuits)
- ❖ Ruth's Quick Buttered Corn (12 Servings)
- ❖ Ruth's Sweet Potato Casserole (8 Servings)
- ❖ Ruth's Instant Pot Mashed Potatoes (8 Servings)
- ❖ Ruth's Brown Gravy

Desserts

- ❖ Ruth's Chocolate Mudslide Pie
- ❖ Ruth's Homemade Granny Smith Apple Pie
- ❖ Ruth's Pumpkin Cookies (makes 36 cookies)
- ❖ Ruth's Pecan Pie
- ❖ Ruth's Homemade Pumpkin Pie

Walmart Shopping Check List

<input type="checkbox"/>	12lb Butter Ball Turkey	➤ \$14.16
<input type="checkbox"/>	Tony's 8 oz Cajun Seasoning	➤ \$2.32
<input type="checkbox"/>	Tony's Garlic/Herb W Inject	➤ \$16.75
<input type="checkbox"/>	Tony's Butter w/ Injector	➤ \$4.40
<input type="checkbox"/>	Ground Thyme – 1.4 oz	➤ \$1.94
<input type="checkbox"/>	Ground Oregano – 1.4 oz	➤ \$1.94
<input type="checkbox"/>	Smoked Paprika – 2 oz	➤ \$1.94
<input type="checkbox"/>	Salt – 4 oz	➤ \$1.26
<input type="checkbox"/>	Pepper – 3 oz	➤ \$3.54
<input type="checkbox"/>	Garlic Powder – 3.4 oz	➤ \$1.00
<input type="checkbox"/>	Dried Parsley – 0.4 oz	➤ \$1.00
<input type="checkbox"/>	Rubbed Sage – 0.75 oz	➤ \$1.94
<input type="checkbox"/>	Poultry Seasoning – 1.5 oz	➤ \$1.94
<input type="checkbox"/>	Ground Cinnamon – 2.5 oz	➤ \$1.18
<input type="checkbox"/>	Ground Nutmeg – 1.5 oz	➤ \$1.94
<input type="checkbox"/>	Ground Ginger – 1 oz	➤ \$1.10
<input type="checkbox"/>	Ground Cloves – 1.8 oz	➤ \$4.94
<input type="checkbox"/>	Ground Allspice – 2 oz	➤ \$1.94
<input type="checkbox"/>	Baking Soda – 16 oz	➤ \$0.72
<input type="checkbox"/>	Baking Powder – 8 oz	➤ \$1.56
<input type="checkbox"/>	Buttermilk Powder – 12 oz	➤ \$4.48
<input type="checkbox"/>	Corn Starch – 16 oz	➤ \$1.62
<input type="checkbox"/>	Vanilla Extract – 2 oz	➤ \$5.98
<input type="checkbox"/>	Cornbread Mix – 2 boxes	➤ \$1.04
<input type="checkbox"/>	All-purpose Flour – 2 lb bag	➤ \$1.16
<input type="checkbox"/>	White Sugar – 4 lb bag	➤ \$2.84
<input type="checkbox"/>	Brown Sugar – 2 lb bag	➤ \$1.78

Estimated Cost Before Tax

Shopping List Continued on next page

Its been amazing getting to know all of you over the years. You mean the world to our family and we hope you enjoy these amazing recipes. Some of these recipes have been passed down for over 80 years through our family. We hope you enjoy these Thanksgiving recipes as much as we have and we want to wish you and your family a happy Thanksgiving.

“Dear George: Remember- No Man is a Failure who has Friends” – Clarence the Angel, from It's A Wonderful Life



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Shopping List Continued

Walmart Shopping Check List

- Powdered Sugar – 2 lb bag
- Corn Syrup – 16 oz
- Bittersweet Chocolate Chips – 10 oz bag
- Maple Syrup – 8 oz
- Chocolate Pie Crust – 1
- Pumpkin Puree – 29 oz can
- Sweetened Condensed Milk – 14 oz can
- Mini Marshmallows – 16 oz bag
- Chopped Pecans – 16 oz
- Cream of Chicken Soup – 1 can
- Cream of Mushroom Soup – 3 cans
- Chicken Broth – 32 oz
- Whole Kernel Corn – 4 cans
- Green Beans – 5 cans
- French Fried Onions – 12 oz
- Country Gravy Mix – 2.75 oz
- Worcestershire Sauce – 10 oz
- Mayonnaise – 15 oz
- Dijon Mustard – 12 oz
- Ritz Crackers – 13.7 oz
- Medium Sweet Potatoes – 4
- Medium Russet Potatoes – 6
- Cranberries – 12 oz
- Yellow Onion - 1
- Celery – 1 pkg
- Garlic – 1 bulb
- Granny Smith Apples - 6
- Lemon - 1
- Orange Juice – 11.5 oz
- Salted Butter – 2 lb
- Sour Cream – 8 oz
- Eggs – 3 dozen
- Whole Milk – ½ gallon
- Ready to Bake Refrigerated Pie crusts - 4

Estimated Cost Before Tax

- \$1.78
- \$1.64
- \$3.48
- \$5.67
- \$2.62
- \$2.58
- \$1.94
- \$1.48
- \$8.98
- \$0.54
- \$1.62
- \$1.33
- \$2.00
- \$2.50
- \$3.76
- \$1.12
- \$1.00
- \$2.36
- \$1.12
- \$3.58
- \$3.36
- \$5.52
- \$1.50
- \$0.62
- \$0.98
- \$0.55
- \$10.02
- \$0.54
- \$1.68
- \$4.48
- \$1.16
- \$8.97
- \$2.06
- \$4.36

TOTAL: \$181.31 BTAX



Important Note

Shopping list assumes you do not have any of the items needed.

Many people may already have some ingredients in their pantry



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Pat's Cajun Style Turkey: Stage 1-Thaw, Prep, Season

Introduction:

Pat's Cajun Style Roasted Turkey uses a dry rub brine for crispy skin with a spicy kick! It's also injected with butter and herbs to keep the bird tender, moist, and loaded with flavor. This one is served using a dry Cajun rub. If you aren't a fan of spicy, try using a Creole seasoning or whatever you love to use to season poultry.

Sizing the Turkey:

A rule of thumb is 1 pound of turkey per guest. This recipe assumes a 12 lb. size.

Thawing a Turkey:

Thawing in the refrigerator or in cold water is recommended. If using the refrigerator, keep the turkey in its original packaging and place a sheet pan underneath to catch any juices that may leak out. According to the USDA.GOV website here is what they recommend for thawing:

In the Refrigerator (40 °F or below): Allow approximately 24 hours for every 4 to 5 lbs.

- 4-12 pounds: 1 to 3 days
- 12-16 pounds: 3 to 4 days
- 16-20 pounds: 4 to 5 days
- 20-24 pounds: 5 to 6 days

If thawing In Cold Water: Allow approximately 30 minutes per pound

- 4 to 12 pounds: 2 to 6 hours
- 12 to 16 pounds: 6 to 8 hours
- 16 to 20 pounds: 8 to 10 hours
- 20 to 24 pounds: 10 to 12 hours

Once thawed, it can stay in the fridge, safely, up to 2 days.

Prep and Seasoning:

You will need to remove the contents of the inner cavity. Giblets are typically inside. Giblets are the little bundle of parts and usually includes the neck, the gizzard, which is a muscle that grinds up food before it enters the digestive system, the heart, and the liver. Some people save these and cook them up or make gravy. You can discard if you wish. Dry the turkey with paper towels. I like the spritz the turkey with olive oil using this spray bottle. This will allow the spices to adhere. You can also drizzle it on and rub it in. If you are injecting the bird with butter, you don't need a ton of olive oil, unless you want it! Getting the skin nice and moist with oil will help produce crispy skin on the turkey. Then add your spices. Once you have your olive oil on the skin, combine your spices and rub them in all over the bird front and back.

How to Make Homemade Cajun Seasoning:

You can make your own Cajun Seasoning using the following:

- 1 tablespoon paprika (I prefer smoked)
- 1/2 tablespoon garlic powder
- 1/4 tablespoon ground black pepper
- 1/4 tablespoon ground white pepper
- 1/4 tablespoon onion powder
- 1/4 tablespoon ground oregano
- 1/4 tablespoon red cayenne pepper
- 2 teaspoons ground thyme



12 servings, \$4.38 per serving, \$52.55 total at Wal-Mart (BTAX)

180-210 minutes to make a 12 lb turkey

Minimum Required Ingredients

- Louisiana Fish Fry Products Cajun Seasoning 8 Ounce
- McCormick Ground Thyme, 1.25 oz
- Oregano Ground – 2.5 oz
- McCormick Smoked Paprika, 1.62 oz
- Salt and Pepper
- 1-12lb. Butter Ball Turkey
- 1 Tony Chachere's Marinade Roasted Garlic & Herb w/ Injector, 17-Oz
- 1 Tony Chachere's Butter with Injector 17oz





Pat's Cajun Style Turkey: Stage 2-Inject and Roast

Injecting The Turkey:

Next, I inject the turkey. I like to use a combination of Tony Chachere's Butter Injection Marinade and Tony Chachere's Garlic and Herb Injection Marinade. I like to use both of them because I like the combination of the butter and herbs for flavor. The butter is necessary if you don't want a dry turkey. Their kit comes with an injector that you press right into the bird. Per the instructions, you should inject 1 ounce of the marinade per pound of turkey you have. This turkey was 12 pounds so I used 6 ounces of the butter and 6 ounces of the garlic and herb marinade. You don't have to combine two. You can do whatever you wish. To create your own injection, add 2 tablespoons of melted butter to broth. The amount of broth you will need is 1 ounce per pounds of turkey. From there, you can add whatever seasoning and spices you wish.



How to Get Crispy Skin:

After the turkey is drizzled in oil and seasoned, place it in the oven on 425 degrees for 30 minutes. You will lower the heat afterward, but this gets the skin crisp.

What Type of Pan to Use:

You will want to use a roaster, and be sure to check the size to ensure it will fit your turkey and the dimensions of your oven. Here are great guidelines to consider for your pan size

Turkey Size	Minimum Roasting Pan Size
Up to 12 pounds	14 x 10 x 2-3/4 inches
Up to 16 pounds	15-3/4 x 12 x 3 inches
Up to 20 pounds	16 x 13 x 3 inches

How Long to Cook it/ How to Know When it's Done:

The total **time to cook will vary based on the size** of your turkey. This 12 pound bird took close to 3 hours. You will need to use a meat thermometer for accuracy. It will need to reach an internal temperature of 165 degrees. A whole turkey is safe when **cooked to a minimum internal temperature of 165 degrees**. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. According to the USDA's Food Safety Guidelines, here are example timetables for roasting. You will still need to use a meat thermometer to avoid slicing into a turkey that isn't done.

How to Prevent it From Drying Out:

A few things can lead to a dry turkey. One cause is constant basting. It sounds like that should help, right? **If you're constantly opening the oven door to baste the turkey, you are letting heat out the oven.** This means you will need to cook it longer, which will dry it out.

Turkey Size	Minimum Roasting Pan Size
8-12 lbs.	2.5 to 3.5 hrs
12-14 lbs.	3 to 3.75 hrs
14-18 lbs.	3.75 to 4.25 hrs
18-20 lbs.	4.25 to 4.5 hrs
20-24 lbs.	4.5 to 5 hrs

If you inject the turkey with a marinade prepared with something like butter, this helps add moisture directly to the bird. Some people like to stuff butter directly under the skin of the turkey. If you use an injector, you don't need to. Sometimes turkeys are dry because they are huge. It's really difficult to cook a 20+ pound turkey evenly where the entire turkey cooks at the same speed. If you have a huge turkey, some parts may turn out drier than others. Carving the turkey BEFORE you cook it is another solution to ensure the entire bird cooks at the same speed and temperature.

Let the Turkey Rest Before Slicing:

Let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily. You will also wind up with dry turkey if you slice too soon.





Ruth's Homemade Cornbread Ritz Cracker Dressing

12 servings

2 hrs to make (1 ½ hrs if you bake cornbread in advance)

Ingredients

- 2 boxes Jiffy cornbread mix
- 5 eggs (2 for cornbread mix, 3 for dressing)
- 2/3 cups milk (for cornbread mix)
- 2 Tbsp oil
- 1 yellow onion
- 3 stalks celery, chopped
- 6 cloves garlic, minced
- 4 tsp ground sage
- 1 ½ sleeves Ritz crackers
- 6 cups chicken broth
- 10 ½ oz can condensed cream of chicken soup \$0.54
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp ground thyme
- 2 tsp poultry seasoning



Instructions

1. Bake 2 pans of cornbread according to mix instructions. (I like to bake them the night before and let them sit out on the counter overnight to dry out a bit, but this is optional.)
2. In a frying pan, sauté veggies and garlic until soft, 5-10 minutes. Add sage, cook 2 more minutes.
3. Crumble cornbread and crackers in a large bowl.
4. Add cooked veggies to bowl, stir until combined.
5. Mix broth with soup, add to bowl.
6. Add 3 eggs and remaining seasonings to bowl, mix until well combined.
7. Add mixture to a greased 9 x 13 in baking dish.
8. Bake uncovered for 45 minutes at 350.





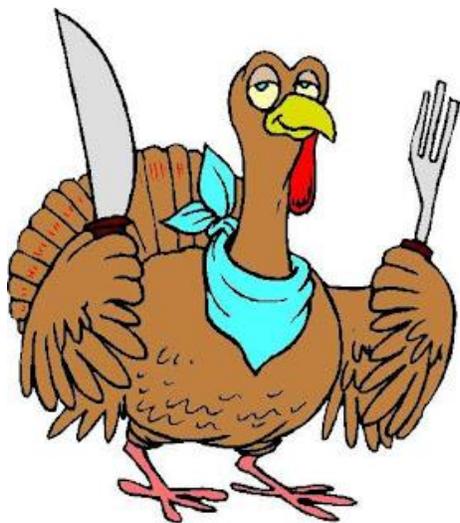
Ruth's Mean Green Bean Casserole

12 servings

1 hr to make

Ingredients

- 3 cans Cream of Mushroom Soup
- ½ cup Milk
- ½ tsp Worcestershire Sauce
- ½ tsp Salt
- ½ tsp Pepper
- 5 cans Green Beans, drained
- 2 pkgs French Fried Onions (optional)



Instructions

1. In a large bowl, combine soup, milk, Worcestershire sauce, salt, and pepper.
2. Add in green beans, stir until combined.
3. Spread evenly in a greased casserole pan.
4. Top with onions (optional).
5. Bake for 45 minutes at 350.



Ruth's Corner

Ruth's Sweet Potato Casserole

8 servings

1 ½ hrs to make

Ingredients

- 4 Medium Sweet Potatoes
- ½ cup Brown Sugar
- 1 cup Milk
- 2 Eggs
- 1 tsp Vanilla
- 1 tsp Salt
- ¼ cup Orange Juice
- 1 bag Mini Marshmallows (optional)

Instructions

1. Wash potatoes, pierce each one several times with a knife.
2. Bake potatoes 1 hr at 375, until tender. Scrape flesh into large bowl.
3. Add brown sugar, milk, eggs, vanilla, salt, orange juice to potatoes. Mash everything together with a fork or potato masher.
4. Spread potato mixture into a lightly greased baking dish. Top with mini marshmallows if desired.
5. Bake for 30 minutes at 400.



Ruth's Corner

Ruth's Instant Pot Mashed Potatoes

8 servings

45 minutes to make

Ingredients

- 6 Medium Russet Potatoes
- 1 cup water
- ¼ cup Butter, melted
- ¼ cup Sour Cream
- ¼ cup Milk
- ½ tsp Garlic Powder
- ½ tsp Pepper
- 1 tsp Salt
- ½ tsp dried Parsley (optional)

Instructions

1. Wash and peel potatoes, then cut in half.
2. Place trivet in bottom of Instant Pot, add water and potatoes.
3. Cook on Manual High, 10 minutes.
4. Slow pressure release, about 20 minutes.
5. Mash potatoes with potato masher or hand mixer, add all other ingredients.
6. Garnish with parsley if desired.



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Ruth's Deviled Eggs

12 servings

30 minutes to make

Ingredients

- 12 eggs
- 6 Tbsp Mayonnaise
- 2 tsp Dijon Mustard
- Salt and Pepper
- Smoked Paprika

Instructions

1. Place eggs in a pot, cover with cold water.
2. Bring eggs to a boil over high heat.
3. Remove from heat and let stand in water 10-12 minutes.
4. Drain water, refill pot with cold water to cool eggs.
5. Peel eggs, slice in half lengthwise, remove yolks and place in a bowl, set egg whites on a plate.
6. Mash yolks with a fork and stir in all other ingredients until smooth.
7. Spoon egg yolk mixture back into whites, sprinkle with paprika.



Ruth's Whole Berry Cranberry Sauce

8 servings

30 minutes to make

Ingredients

- 12 oz. Fresh Cranberries
- ¾ cup Orange Juice
- ½ cup Maple Syrup

Instructions

1. Combine all ingredients in a saucepan. Stir frequently while simmering over medium heat until berries pop and sauce thickens, about 15 minutes.
2. Cool completely and refrigerate.





Ruth's Brown Gravy

8 servings

10 minutes to make

Ingredients

- 2 cups Turkey Drippings and Juices
- 2 Tbsp Corn Starch
- ½ cup water
- Salt and Pepper to taste



Instructions

1. Place ingredients in a saucepan.
2. Whisk together over medium heat until thickened.



Pat's White Pepper Gravy

8 servings

15 minutes to make

Ingredients

- 1 package Pioneer Country Gravy Mix
- 2 cups water

Instructions

1. Boil 1 ½ cups water in saucepan over high heat.
2. In a separate bowl, whisk together gravy mix with ½ cup cool water.
3. Pour gravy blend into the boiling water, whisk constantly until thickened.
4. Remove from heat.
5. If gravy becomes too thick, whisk in 1 Tbsp hot water at a time until desired consistency is reached.



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Ruth's Downhome Biscuits

20 biscuits

20 minutes to make

Ingredients

- 4 cups White Flour
- 4 Tbsp Sugar
- 4 Tbsp Buttermilk Powder
- 4 tsp Baking Powder
- 1 tsp Salt
- 1 ½ cups Milk
- 2/3 cup Oil

Instructions

1. Mix all dry ingredients together in a large bowl.
2. Add milk and oil, mix with a spoon until moistened. Knead into a smooth ball.
3. Pat out onto a floured surface. Cut into biscuits.
4. Bake on cookie sheet for 10 minutes at 425.



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Ruth's Quick Buttered Corn

12 servings

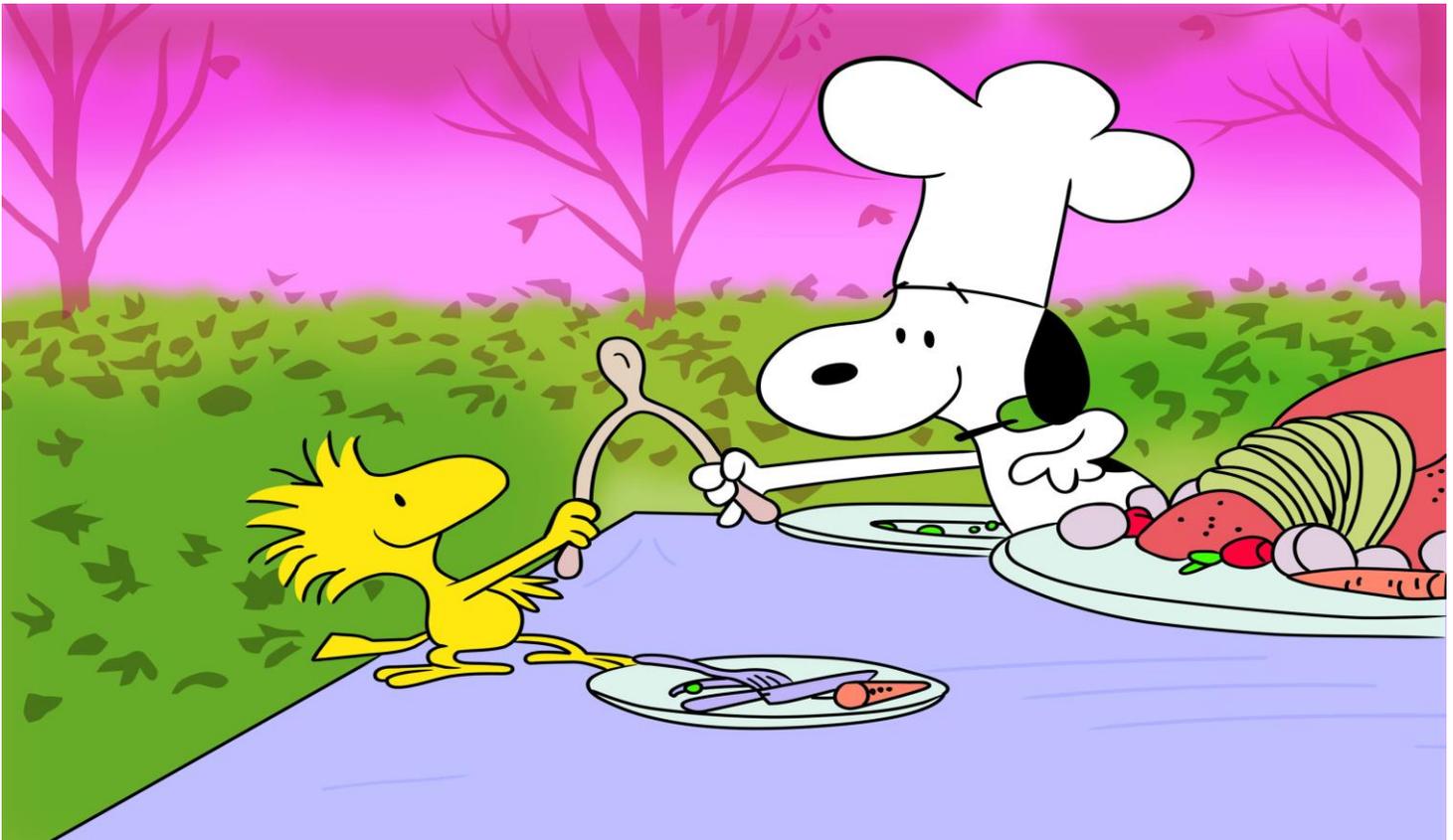
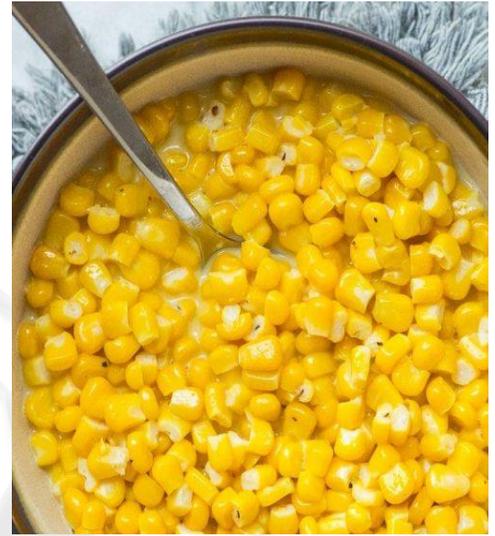
15 minutes to make

Ingredients

- 4 cans Golden Sweet Corn, 15 oz each, drained
- 1 stick Salted Butter
- Salt and Pepper

Instructions

1. Melt butter in a saucepan over medium heat.
2. Add corn, mix into melted butter and cook until warm. Season with salt and pepper.





Ruth's Chocolate Mudslide Pie

8 servings

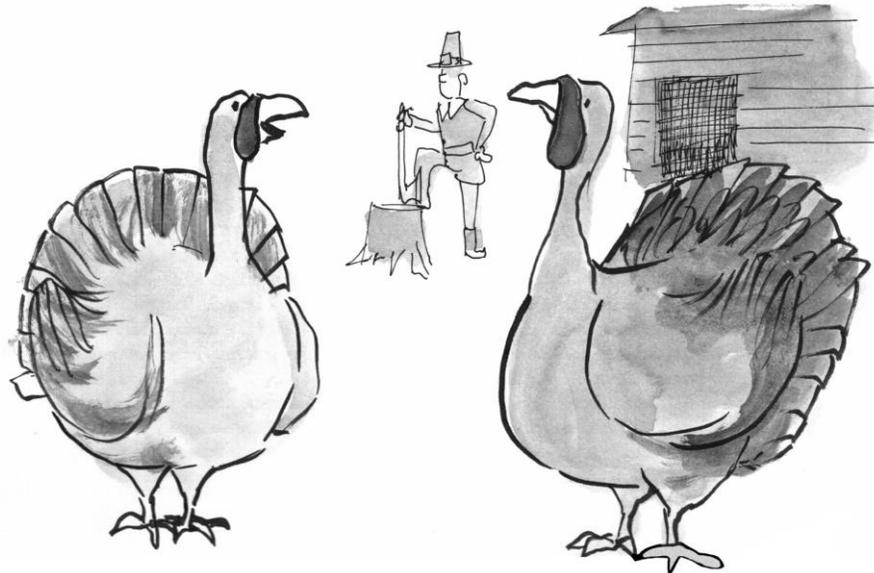
30 minutes to make

Ingredients

- 1 Chocolate Pie Crust
- 1 ½ cups Sugar
- ¼ cup Cornstarch
- ¼ tsp Salt
- 3 cups Whole Milk
- 4 whole Egg Yolks
- 6 ½ oz Bittersweet Chocolate Chips
- 2 tsp Vanilla Extract
- 2 Tbsp butter

Instructions

1. Combine sugar, cornstarch, and salt in a medium saucepan, whisk together.
2. Pour in milk and egg yolks, whisk together.
3. Stir over medium heat until the mixture barely begins to bubble and thicken, 15-20 minutes.
4. Immediately remove from heat. Add chocolate, vanilla, and butter. Stir until well combined.
5. Pour mixture into pie crust, let cool on counter and then chill uncovered in fridge for 4 hrs.



“My investment adviser told me to go for short term capital gains.”



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Ruth's Pumpkin Cookies

36 Cookies

45 minutes to make

Ingredients - Cookies

- 1 cup Butter, softened
- $\frac{3}{4}$ cup White Sugar
- $\frac{1}{4}$ cup Brown Sugar
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- $\frac{1}{2}$ tsp Salt
- $\frac{1}{2}$ tsp Cinnamon
- $\frac{1}{2}$ tsp Nutmeg
- 1 egg
- 1 $\frac{1}{2}$ tsp Vanilla
- $\frac{1}{2}$ can (7.5 oz) Pumpkin Puree
- 2 cups White Flour

Ingredients – Icing

- $\frac{1}{4}$ cup Butter, melted
- 3 cups Powdered Sugar
- 3 Tbsp Milk or Cream
- 1 tsp Vanilla
- $\frac{1}{2}$ tsp Cinnamon



Instructions

1. In a large mixing bowl, beat softened butter until creamy.
2. In a separate bowl, mix together white sugar, brown sugar, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. Add sugar mixture to butter, beat until combined.
4. Add egg, vanilla, and pumpkin, beat until combined.
5. Add flour, beat or stir until combined.
6. Bake 10-12 minutes at 350.
7. Let cool.
8. Mix together all icing ingredients, beat until well-combined.
9. Ice the cooled cookies, garnish with extra sprinkle of cinnamon if desired.



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Ruth's Homemade Granny Smith Apple Pie

8 servings

1 ½ hrs to make

Ingredients

- 2 Pillsbury Premade Refrigerated Pie Crusts
- 2 ½ lb Granny Smith Apples (5-6 large apples)
- ¾ cup Sugar
- 2-3 Tbsp White Flour
- 1 Tbsp Lemon Juice
- ½ tsp Cinnamon
- 1/8 tsp Salt
- 2 Tbsp Butter



Instructions

1. Line a greased pie pan with one crust.
2. Peel, core and slice apples, ¼ inch thick. Place in large mixing bowl.
3. Add to bowl: sugar, flour, lemon juice, cinnamon, and salt. Stir to combine, then let stand 15 minutes, then stir again.
4. Pour apple mixture into the bottom crust, dot with butter cut into small pieces.
5. Cover the pie with the other crust. You can place the whole crust over the top and poke holes in the middle with a fork, or cut the crust into strips first and arrange in a crisscross pattern. Pinch the top and bottom crusts together around the edge of the pie.
6. Bake for 30 minutes at 425.
7. Slide a baking sheet underneath the pie pan, reduce temperature to 350, and bake for another 30 minutes. If the edge of the crust appears to be overcooking, cover with strips of foil.
8. Cool completely on a rack, 3-4 hours.





Ruth's Homemade Pecan Pie

8 servings

1 hr to make

Ingredients

- 1 Pillsbury Premade Refrigerated Pie Crust
- 2 cups Pecans, chopped
- 1 cup White Sugar
- 3 Tbsp Brown Sugar
- ½ tsp Salt
- 1 cup Corn Syrup
- 1/2 cup Butter, melted
- 4 Eggs, beaten
- 1 tsp Vanilla



Instructions

1. Line a greased pie pan with crust.
2. Pour chopped pecans into crust.
3. In a mixing bowl, mix together all other ingredients.
4. Pour mixture over the pecans in the crust.
5. Cover pie lightly with foil.
6. Bake for 30 minutes at 350.
7. Remove foil, bake 15 more minutes or until pie is set (but don't burn the pecans!)
8. Let cool for 2 hours.





Ruth's Homemade Pumpkin Pie

8 servings

1 hr to make

Ingredients

- 1 Pillsbury Premade Refrigerated Pie Crust
- 3 Eggs, beaten
- 2 cups Pumpkin Puree
- 1 ½ cups Sweetened Condensed Milk
- 1/3 cup Brown Sugar
- 1 tsp Cinnamon
- 1 tsp Ginger
- ½ tsp Nutmeg
- ¼ tsp Cloves
- ¼ tsp Allspice
- ½ tsp Salt



Instructions

1. Line a greased pie pan with crust.
2. In a large mixing bowl, whisk together all ingredients thoroughly.
3. Pour the pumpkin mixture into the crust and back 30-45 minutes at 425, until set.
4. Let cool for 2 hrs.



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