



Steelers

THANKSGIVING RECIPES

THE WIVES OF STEELERS PLAYERS AND COACHES, AS WELL AS PLAYERS' PARENTS, SHARED SOME OF THEIR OWN RECIPES, FAMILY RECIPES AND JUST SOME FAVORITE RECIPES THEY HAVE FOUND OVER THE YEARS TO GIVE YOU SOME IDEAS FOR THANKSGIVING DAY.



Steelers

THANKSGIVING RECIPES



RECIPE: Mom's Coleslaw

FROM THE KITCHEN OF: Greta Rooney, wife of Steelers President Art Rooney II

To serve 6-8

INGREDIENTS:

To serve 40-50

4 cups shredded cabbage

4 heads of cabbage shredded or 40 cups

1 cup Hellmann's mayonnaise

8 cups Hellmann's mayonnaise or two quarts

4 tsp. white vinegar

1 1/2 cups white vinegar

1/2 tsp. sugar (optional or to taste)

4 teaspoons sugar (optional or to taste)

1 tsp dry mustard

8 teaspoons dry mustard

salt and pepper

salt and pepper

INSTRUCTIONS:

Mix dressing; salt and pepper cabbage

When ready to serve stir dressing into cabbage



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THANKSGIVING RECIPES



RECIPE: Twenty-four hour salad – serves 25

FROM THE KITCHEN OF: Greta Rooney, wife of Steelers President Art Rooney II

INGREDIENTS:

6 beaten egg yolks

4 tablespoons sugar

4 tablespoons vinegar or lemon

4 tablespoons pineapple syrup (from drained

pineapples)

2 tablespoons butter

4 cups drained White Pitted Queen Ann Cherries

4 cups drained canned pineapple chunks

4 cups tiny marshmallows

2 cups whipping cream, whipped

INSTRUCTIONS:

Combine first group of ingredients in a saucepan. Cook stirring constantly until thick. Do Not Burn.

Cool.

Stir in fruits and marshmallows. Fold in whipped cream.

Spoon gently into serving bowl.

Chill 24-hours.



Steelers

THANKSGIVING RECIPES



RECIPE: Mom's Pumpkin Chiffon Pie

FROM THE KITCHEN OF: Greta Rooney, wife of Steelers President Art Rooney II

INGREDIENTS:

3 egg yolks – reserve whites

1/2 cup sugar

1 1/4 cups canned pumpkin

1/2 cup milk

1/2 tsp salt

1/2 tsp ginger

1/2 tsp cinnamon

1/2 tsp nutmeg

1 tbl (package) Knox Gelatin

1/4 cup cold water

3 egg whites beaten stiff

1/2 cup sugar

1 baked pie shell



Steelers

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RECIPE: Mom's Pumpkin Chiffon Pie

FROM THE KITCHEN OF: Greta Rooney, wife of Steelers President Art Rooney II

INSTRUCTIONS:

Beat egg yolks. Add 1/2 cup sugar and beat

Add pumpkin, milk, salt and spices

Cook in double-boiler until thick

Dissolve gelatin in cold water

Add small amount of warm pumpkin mix to gelatin, add into the pumpkin mixture

Cool in refrigerator

Beat egg whites until stiff

Beat in remaining 1/2 cup sugar

Fold into cold pumpkin mix

Put into pie shell and chill well



Steelers

THANKSGIVING RECIPES



RECIPE: Pan Gravy

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INGREDIENTS:

3 – 4 cups pan drippings and turkey/chicken broth

1/2 cup all-purpose flour

1 cup water

Cooked chopped turkey giblets

Salt and pepper to taste

INSTRUCTIONS:

Using drippings from roasting pan, skim off all but 4 tablespoons of fat in pan. Place pan over high heat.

Add broth and bring to a boil, scraping bottom to loosen brown bits. Reduce heat.

Mix flour and water together. Whisk into gravy. Blend well. Add giblets and simmer 5 minutes.

Season with salt and pepper to taste.



Steelers

THANKSGIVING RECIPES



RECIPE: Slow Cooker Stuffing - Serves 8 – 10

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

PREP TIME: 30 mins

COOK TIME: 4 hours

INGREDIENTS:

2 tablespoons of olive oil

1 medium onion diced

2 stalks of celery, diced

1 pound of sausage

1 teaspoon of salt

Freshly ground pepper to taste

2 tablespoons of fresh sage, minced

2 teaspoons of fresh rosemary, minced

2 tablespoons fresh flat leaf parsley, chopped

1 large golden delicious apple, cored and diced

3/4 cup dried cranberries

2 cups of turkey or chicken stock

6 cups of dry unseasoned bread cubes

4 tablespoons of melted butter



Steelers

THANKSGIVING RECIPES



RECIPE: Slow Cooker Stuffing - Serves 8 – 10

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INSTRUCTIONS:

Sauté onions and celery in olive oil over medium heat, until they start to soften.

Add sausage, breaking up as it cooks.

Season sausage with 1 teaspoon of salt and freshly ground pepper to taste.

Once sausage is cooked through, stir in fresh herbs.

Stir in apples and cranberries.

In a large slow cooker, combine breadcrumbs and sausage mixture.

Stir in turkey stock and add melted butter.

Cook on low for about 4 hours.

Sprinkle with additional fresh parsley.



Steelers

THANKSGIVING RECIPES



RECIPE: Herb Roasted (Brined) Turkey – 18-20 pounds

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INGREDIENTS:

1 ½ cups kosher salt

½ cup sugar

1 Tbsp. cayenne pepper

2 tbs. dried thyme

2 tsp. ground allspice

1 tsp. ground cloves

1 tsp. ground ginger

1 tsp. coarse ground white pepper

3 bay leaves

4 Tbsp. unsalted butter, softened

½ cup olive oil

2 Tbsp. fresh chopped thyme

2 Tbsp. finely chopped fresh rosemary

Salt and white pepper to taste



Steelers

THANKSGIVING RECIPES



RECIPE: Herb Roasted (Brined) Turkey – 18-20 pounds

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INSTRUCTIONS:

Wednesday: Combine salt, sugar, cayenne, dried thyme, allspice, cloves, ginger, white pepper, bay leaves in stockpot. Fill 1/2 way with water and bring to boil. Cool to room temperature. Remove giblets and neck, then
rinse turkey well. Place in cooled spice mixture, breast side down. Refrigerate overnight (up to 24 hours).

Thursday: Heat oven to 500 degrees. Remove bird from brine, wipe dry. Bring to room temp. Combine butter, olive oil, fresh thyme, rosemary, mixing well. Season turkey generously inside and out with salt and pepper.
Loosely pack sage stuffing into neck and body cavities.

Set turkey on rack in roasting pan. Rub seasoned butter lavishly over breast and legs.

Roast 20 minutes, then reduce heat to 350 and continue to roast, basting every 1/2 hour until temp reaches 175 degrees or until juices run clear (around 3 hours).

Remove from oven, spoon stuffing into oven-proof bowl and let rest for 30 minutes before carving.



Steelers

THANKSGIVING RECIPES



RECIPE: Lemon Loaf

FROM THE KITCHEN OF: Rashidah Brown, wife of secondary coach Grady Brown

INGREDIENTS:

3 large eggs, room temperature

1 cup granulated sugar

8 ounces sour cream, room temperature

2 tablespoon lemon zest

1 tablespoon lemon juice

1-2 teaspoons McCormick lemon extract

1/2 cup vegetable oil

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon kosher salt

INSTRUCTIONS:

1. Preheat oven to 350°F and grease an 8 1/2 x 4 1/2-inch loaf pan. 2. In the bowl of a stand mixer with the paddle attachment, add eggs, sugar, sour cream, lemon zest, lemon juice, and lemon extract and beat until creamy. Slowly drizzle in oil. 3. In a separate bowl, whisk together flour, baking powder, and salt. 4. Add flour mixture to the wet mixture and mix until just combined. (Some lumps are okay.) 5. Pour batter into the prepared loaf pan and bake 55-60 minutes or until a toothpick comes out with only a few crumbs. 6. Allow the cake to cool completely (about 30 minutes).

Lemon Glaze: In a medium bowl, combine the confectioners' sugar and lemon juice and whisk until smooth. Pour the glaze over the cooled cake and serve.



Steelers

THANKSGIVING RECIPES



RECIPE: Holiday Cranberry Relish

FROM THE KITCHEN OF: Erin Canada, wife of Offensive Coordinator Matt Canada

INGREDIENTS:

2 oranges peeled

2-3 apples

1 bag cranberries

1-2 cups of sugar

Zest of one orange

INSTRUCTIONS:

1. Food process oranges, apples, cranberries.

2. Mix in 1 cup of sugar

3. Refrigerate overnight

4. Taste-add additional cup of sugar if needed per your taste.

Serve as side dish with holiday meal & next day with leftovers (particularly good with turkey sandwich and Ruffles)



Steelers

THANKSGIVING RECIPES



RECIPE: Favorite Sweet Potato Casserole Recipe (Filling only)(Toppings on next page)

FROM THE KITCHEN OF: Tiffany Dangerfield, wife of Steelers alumni Jordan Dangerfield

INGREDIENTS:

4 pounds raw sweet potatoes, diced into large

chunks and boiled

2 large eggs

1/4 cup unsalted butter, softened

1/2 cup milk (I used unsweetened cashew milk)

2 tablespoons granulated sugar

1 teaspoon vanilla extract

1/2 teaspoon salt, or to taste

1/4 teaspoon ground nutmeg, optional

1/4 teaspoon cinnamon, optional

INSTRUCTIONS:

In a large stockpot, add the sweet potato chunks, cover with water, and bring to a boil. Cook over high heat until sweet potatoes are fork tender. Drain well and transfer to a large bowl.

Preheat oven to 350F and spray a 2.5 to 3-quart baking dish or a 9×13-inch baking pan with cooking spray; set aside. In a large bowl with sweet potatoes, add the eggs, butter, milk, brown sugar, granulated sugar, vanilla, salt, optional nutmeg, optional cinnamon, and beat with a handheld electric mixer on medium-high speed until combined and fluffy. Put in baking dish, smoothing the top lightly with a spatula; set aside.



Steelers

THANKSGIVING RECIPES



RECIPE: Favorite Sweet Potato Casserole Recipe (Topping only)(Filling on previous page)

FROM THE KITCHEN OF: Tiffany Dangerfield, wife of Steelers alumni Jordan Dangerfield

INGREDIENTS:

5 tablespoons unsalted butter, melted

2/3 cup light brown sugar, packed

1/2 cup all-purpose flour

1/4 teaspoon salt, or to taste

1 cup Fisher Pecan Halves

INSTRUCTIONS:

In a large microwave-safe bowl, add the butter & heat on high power to melt, about on minute. Add brown sugar, flour, salt, & toss with a fork or your fingers until moist crumbs form. Add the pecans & toss. Evenly turn topping out over filling. Bake the sweet potato casserole for about 45 minutes (or cover & refrigerate for up to 24 hours if prepping in advance), or until top is lightly golden browned, set on the edges, & mostly set in the center. Baking time varies based on pan used (glass or ceramic baking dishes will bake for longer than metal pans). Start checking at 30 minutes. Serve immediately. Extra will keep for up to one week in the refrigerator.



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THANKSGIVING RECIPES



RECIPE: Rice Dressing or Dirty Rice

FROM THE KITCHEN OF: Pamela Dunbar, wife of defensive line coach Karl Dunbar

INGREDIENTS:

1 pound of ground meat

1 cup rice

1 can cream of mushroom soup

1 can onion soup

1 dash of red pepper

1 dash of salt

1 stalk celery - diced

1/4 bell pepper

2 pods of garlic - chopped fine (minced) or garlic flakes

1/4 cup onion tops (green onions)

1/4 cup parsley or parsley flakes

INSTRUCTIONS:

Mix all together

Pour in a 2 quart covered dish

Cook at 350 degrees for 1 hour



Steelers

THANKSGIVING RECIPES



RECIPE: Strawberry Pretzel Salad

FROM THE KITCHEN OF: Cookie Edmunds, mother of safety Terrell Edmunds

“This strawberry pretzel salad/dessert is easy to make. It has a combination of a sweet and salty taste to make it irresistible. My mom (Nana) used to make it for me when I was little and now I make it for Mr. Edmunds and the EBOYZ and they love it!”

PREP TIME: 20 mins

TOTAL TIME: 30 mins

COOK TIME: 10 mins

RESTING TIME: 2 hours

INGREDIENTS:

12 oz strawberry Jell-O

16 oz package cream cheese softened

2 cups boiling water

1 cup granulated sugar

3 1/2 cups salted pretzels (measured before crushing)

8 oz cool whip thawed in the fridge

1/4 cup granulated sugar

1-2 lb fresh strawberries hulled and sliced

12 Tbsp salted butter



Steelers

THANKSGIVING RECIPES



RECIPE: Strawberry Pretzel Salad

FROM THE KITCHEN OF: Cookie Edmunds, mother of safety Terrell Edmunds

INSTRUCTIONS:

• Pre-heat oven to 350°F. Combine strawberry Jell-O with 2 cups boiling water and stir until completely dissolved. Set aside to cool to room temperature.

• Crush 2 1/2 cups pretzels in a sturdy Ziploc bag, using a rolling pin. In a medium saucepan, melt 12 Tbsp butter then add 1/4 cup sugar and stir. Mix in crushed pretzels. Transfer to a 13 x 9 glass casserole dish, pressing the pretzel mix evenly over the bottom of the dish & bake 10 min at 350°F, then cool to room temp.

• When pretzels have cooled, use an electric hand mixer to beat 16 oz cream cheese and 1 cup sugar on med/high speed until fluffy and white. Fold in 8 oz Cool Whip until no streaks of cream cheese remain.

• Spread mixture over cooled pretzels, spreading to edges of the dish to create a tight seal. Refrigerate 30 min.

Hull and slice 1-2 pounds strawberries then stir into your room temperature Jell-O. Pour and spread strawberry Jell-O mixture evenly over your cooled cream cheese layer and refrigerate until Jell-O is set (2-4 hours).

• For a richer dessert, add more butter, sugar and cream cheese.



Steelers

THANKSGIVING RECIPES



RECIPE: Overnight Coffee Cake

FROM THE KITCHEN OF: Dianne Freiermuth, mother of tight end Pat Freiermuth

INGREDIENTS:

3/4 cup butter, softened

1 cup sugar

2 eggs

1 (8 ounce) container sour cream

2 cups flour

1 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 tsp ground nutmeg

3/4 cup firmly packed brown sugar

1/2 cup chopped walnut (optional)

1 tsp ground cinnamon

INSTRUCTIONS:

Combine butter and sugar until light and fluffy. Add eggs and sour cream, mixing well.

Combine the next 5 ingredients. Add to batter and mix well.

Pour into a greased 9x13 pan. Combine brown sugar, walnuts, and cinnamon and sprinkle over batter.

Cover with plastic wrap and refrigerate overnight.

In the morning, preheat the oven to 350 degrees.

Uncover and bake for 35-40 minutes.



Steelers

THANKSGIVING RECIPES



RECIPE: "Uncle Jack's" Stuffing

FROM THE KITCHEN OF: Dianne Freiermuth, mother of tight end Pat Freiermuth

INGREDIENTS:

1 small onion chopped

4 cups chicken broth

1 lb ground beef

1 bag cornbread stuffing

1 lb ground breakfast sausage

Salt and pepper to taste

4 medium potatoes mashed

INSTRUCTIONS:

In a large skillet over medium heat, lightly cook the onions.

Add ground beef and sausage and cook until browned. Add salt and pepper to taste.

Combine mashed potatoes, broth and stuffing in a large pot.

Add meat mixture to the pot with a slotted spoon to drain off excess liquid.

Stir well.

Stuff turkey. Put extra stuffing in a baking dish. Cook at 350 degrees for 1 hour.



Steelers

THANKSGIVING RECIPES



RECIPE: Cheesy Potatoes

FROM THE KITCHEN OF: Makaela Hassenauer, wife of offensive lineman J.C. Hassenauer

INGREDIENTS:

2 lb. pkg frozen hash browns

2 cans cream of chicken soup

3/4 pint of top the tator

3/4 pint of sour cream

1/2 C chopped yellow or white onion

1/4 C melted butter

2 tsp chopped green onions

1 tsp salt

1/4 tsp cracked pepper

10 oz grated sharp cheddar cheese

1 C crushed cornflakes

INSTRUCTIONS:

Partially thaw potatoes. Mix in all ingredients besides cornflakes. Place in 9x13 pan and sprinkle cornflakes

on top. Bake at 350 degrees for 35-40 minutes. Serves 12-15.



Steelers

THANKSGIVING RECIPES



RECIPE: Macaroni & Cheese

FROM THE KITCHEN OF: Allie Heyward, wife of defensive tackle Cam Heyward

INGREDIENTS:

2 tbsp butter

1/4 cup flour

1 tsp salt

1/2 tsp dry mustard

1/4 tsp pepper

2 1/2 cup 2% milk

2 cups grated cheddar cheese (use some sharp)

8 oz elbow macaroni, cooked 6 mins (drained)

INSTRUCTIONS:

1. In 2 quart pan, melt butter over low heat

2. Stir in flour, salt, mustard, pepper until smooth

3. Gradually stir in milk until smooth. Cook over medium heat for 10 mins until thickened. Remove from heat.

4. Stir in 1 1/2 cup of cheese until melted

5. Turn macaroni into greased 2 quart dish, pour cheese mixture over & mix well

6. Sprinkle remaining cheese on top

7. Bake in 375 degree oven for 25 minutes until lightly browned



Steelers

THANKSGIVING RECIPES



RECIPE: Collard Greens

FROM THE KITCHEN OF: Char Heyward, mother of defensive end Cameron Heyward

INGREDIENTS:

1/4 cup Olive Oil

2 tbsp minced garlic

1 medium onion, chopped

6 cups chicken stock (homemade is best)

1 packet of Sazon Goya

2 tbsp apple cider vinegar (Taste after using 1 tbsp. I

like 2, but 1 may work for you).

1 tbsp crushed red pepper flakes (optional)

2 smoked turkey drumsticks

6 bunches collard greens (rinsed several times,

stems removed & chopped)

INSTRUCTIONS:

1: Heat olive oil in large pot over medium heat. Add garlic, gently saute, and add onions until garlic is light brown and onions

soften. Add chicken stock and turkey legs. Cover pot and let simmer for about 30 minutes.

2: Add the collard greens to the pot and turn the heat to medium-high. Let the greens cook for 1 hour, stirring occasionally.

3: Reduce heat to medium. Add packet of Sazon Goya and apple cider vinegar. Add red pepper flakes if you like spice. Cover pot

and continue to cook for another 1 – 1 1/2 hours. Greens should be tender.

4: Drain greens, save some of the liquid for reheating the greens later in the week. Greens taste better as leftovers!



Steelers

THANKSGIVING RECIPES



RECIPE: Collard Greens

FROM THE KITCHEN OF: Char Heyward, mother of Defensive Tackle Cam Heyward & Tight End Connor Heyward

INGREDIENTS:

1/4 cup Olive Oil

2 tbsp minced garlic

1 medium onion, chopped

6 cups chicken stock (homemade is best)

1 packet of Sazon Goya

2 tbsp apple cider vinegar (Taste after using 1 tbsp. I

like 2, but 1 may work for you).

1 tbsp crushed red pepper flakes (optional)

2 smoked turkey drumsticks

6 bunches collard greens (rinsed several times,

stems removed & chopped)

INSTRUCTIONS:

1: Heat olive oil in large pot over medium heat. Add garlic, gently saute, and add onions until garlic is light brown and onions

soften. Add chicken stock and turkey legs. Cover pot and let simmer for about 30 minutes.

2: Add the collard greens to the pot and turn the heat to medium-high. Let the greens cook for 1 hour, stirring occasionally.

3: Reduce heat to medium. Add packet of Sazon Goya and apple cider vinegar. Add red pepper flakes if you like spice. Cover pot

and continue to cook for another 1 – 1 1/2 hours. Greens should be tender.

4: Drain greens, save some of the liquid for reheating the greens later in the week. Greens taste better as leftovers!



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THANKSGIVING RECIPES



RECIPE: Cheesy Potato Casserole

FROM THE KITCHEN OF: Alyssa Highsmith, wife of linebacker Alex Highsmith

INGREDIENTS:

1/2 cup melted butter

2 lbs of hash browns

1 cup onions chopped

1-8 oz of grated cheddar cheese (depending on how
cheesy you want it)

1 can of cream of chicken soup

1 pint of sour cream

1 tsp of garlic salt

1/4 tsp of pepper

INSTRUCTIONS:

- Mix together all ingredients in the cheesy potato casserole & bake in the oven at 350 degrees for 45 mins
- With about 15 mins left mix the corn flakes and melted butter together then top the casserole with the
topping mix and bake for about 15 more mins until golden brown on top.

Topping:

1 cup of crushed corn flakes

1/4 cup of melted butter



Steelers

THANKSGIVING RECIPES



RECIPE: Broccoli Salad

FROM THE KITCHEN OF: Pam Highsmith, mother of linebacker Alex Highsmith

INGREDIENTS:

2 bunches or 4 crowns of broccoli (cut in small
pieces)

1 small red onion chopped

2 cups finely shredded mild cheddar cheese

Whole pack of bacon fried crisp

Dressing:

1 cup mayonnaise

1/4 cup sugar or to taste

2 Tbsp. vinegar

INSTRUCTIONS:

Mix all together. Chill. Add bacon before serving.



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THANKSGIVING RECIPES



RECIPE: Baked Macaroni and Cheese

FROM THE KITCHEN OF: Sam Highsmith, father of linebacker Alex Highsmith

INGREDIENTS:

2 cups uncooked elbow macaroni pasta

2 tsp salt

2 cups shredded mild or medium cheddar cheese

2 cups shredded Colby jack cheese

4 cups shredded sharp cheddar cheese

2 14 oz cans evaporated milk

2 cups half & half

3 eggs

1/2 tsp ground black pepper

INSTRUCTIONS:

Pour 6 cups of water in a pot along with 2 tsps of salt. Bring the water to a boil, then add the pasta and cook until it's al dente

(cooked, but firm). Drain the pasta, and rinse under cool water. Set it to the side. In a large mixing bowl beat all three eggs until

frothy. Next add in the evaporated milk. Mix well. Add all of the cheeses, except 1 cup of sharp cheddar, and 1/2 cup Colby jack

cheese. Next add in the pasta, then the salt, and black pepper. Fold in. Spray your bake dish with non-stick spray, then pour the

macaroni into the dish. Sprinkle the remaining cheese on top of the macaroni. Bake uncovered on 350 F for 40 minutes.

Let the macaroni and cheese sit for 5-10 minutes before serving.



Steelers

THANKSGIVING RECIPES



RECIPE: Candied Sweet Potatoes

FROM THE KITCHEN OF: Kailah Killebrew, wife of safety Miles Killebrew

INGREDIENTS:

3 lbs fresh sweet potatoes (peeled & cut into 1 inch
thick slices)

1 stick unsalted butter

1 1/2 cups brown sugar

1 cup light corn syrup

1 teaspoon ground cinnamon

1/4 teaspoon freshly grated nutmeg

1/2-3/4 bag of mini marshmallows

INSTRUCTIONS:

1: To make the brown sugar syrup you will. Put butter, brown sugar, corn syrup, ground cinnamon, and grated
nutmeg into a medium saucepan. Heat all content to boil, and continue to stir occasionally. After the syrup
starts to boil cook for 2 1/2 minutes- Remove from the heat and set aside for later.

2: take half of the peeled and sliced sweet potatoes into the bottom of crock pot, and then take the syrup you
set aside and pour over the sliced sweet potatoes.

3: place the remaining sliced sweet potatoes in the crock pot, and pour remaining syrup over the newly
placed sweet potatoes.



Steelers

THANKSGIVING RECIPES



RECIPE: Candied Sweet Potatoes

FROM THE KITCHEN OF: Kailah Killebrew, wife of safety Miles Killebrew

INSTRUCTIONS:

4: Place the lid on the crock pot and cook on high until tender. Approx. 2-3 hours

5: Once the sweet potatoes are ready and soft uncover the crock pot and Spread the mini marshmallows over the top of the cooked sweet potato. Replace the lid and turn the crock pot on the warm setting.

6: once marshmallows are melted, sprinkle ground cinnamon, and serve!



Steelers

THANKSGIVING RECIPES



RECIPE: Martin Family Pound Cake

FROM THE KITCHEN OF: Annastasia Martin, wife of assistant outside linebackers coach Denzel Martin

INGREDIENTS:

3 1/2 sticks of butter, softened

3 cups sugar

5 eggs, room temperature

2 tsp vanilla extract

2 tsp lemon extract

3 cups all-purpose flour

1 cup sprite or 7up

Icing (optional): 1 cup powdered sugar

1/4 cup milk or half and half (more or less)

1 tsp vanilla

INSTRUCTIONS:

Preheat oven to 325 degrees. Cream butter for 10 minutes. Add sugar, 1 cup at a time, mixing together after

each. Add eggs, 1 at a time, mixing after each addition. Add vanilla and lemon extracts and mix together

Add flour, 1 cup at a time, mixing after each cup. Add 1 cup of sprite or 7up, then mix together until combined.

Scrape sides of bowl, then mix again. Pour into a greased Bundt pan and bake for 1 hour to 1 hour 10 minutes

(maybe more) until the cake is set and toothpick comes out clean. Remove cake from oven and invert pan

until cake drops out. Ice cake while warm.



Steelers

THANKSGIVING RECIPES



RECIPE: Always Moist Pound Cake shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of Steelers alumni Vance McDonald

INGREDIENTS:

1 box butter cake mix

4 eggs

$\frac{3}{4}$ cup vegetable oil

$\frac{1}{2}$ cup sugar

8 oz. sour cream

1 teaspoon vanilla

INSTRUCTIONS:

Preheat oven to 350 degrees.

Combine cake mix, oil, sour cream and sugar. Add eggs one at a time until thoroughly mixed. Stir in vanilla.

Spray or grease a Bundt pan and sugar coat the inside of pan. Pour batter into pan and bake for 45 minutes or until cake is done.



Steelers

THANKSGIVING RECIPES



RECIPE: Banana Pudding shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of Steelers alumni Vance McDonald

INGREDIENTS:

14 whole graham crackers

1 large package vanilla instant pudding

2 cups cold milk

1 cup thawed Cool Whip

1 can cherry pie filling

INSTRUCTIONS:

Line a 9-inch square pan with crackers.

Prepare pudding with milk and let stand for 5 minutes. Blend in Cool Whip.

Spread half of pudding mixture over crackers. Add another layer of crackers.

Spread rest of pudding mixture over crackers. Spread pie filling over crackers and chill for 2 hours.



Steelers

THANKSGIVING RECIPES



RECIPE: Carrot Cake

FROM THE KITCHEN OF: Amy Paternoster, fiancé of quarterback Kenny Pickett

INGREDIENTS:

1 lb. Carrots

1 1/2 Cup Vegetable Oil

2 Cups Sugar

4 Eggs

2 Cups Flour

1 1/2 Teaspoon Cinnamon

1 1/2 tsp Vanilla

1 tsp Salt

1 tbsp Baking Soda

1 tbsp Baking Powder

INSTRUCTIONS:

1. Dice carrots and blend in processor with oil.

2. Mix sugar and eggs

3. Add all else

Icing:

1 Box Confectioners' Sugar

1 tsp Vanilla

1. Blend all ingredients with hand mixer until smooth

3/4 Package of Cream Cheese

2. Apply on cool cake

3/4 Stick of Butter



Steelers

THANKSGIVING RECIPES



RECIPE: Cornish hens & cornbread gibleet dressing for 8

FROM THE KITCHEN OF: Angel Roberts, wife of tight ends coach Alfredo Roberts

INGREDIENTS:

4 Tyson Cornish Game hens

1 package of chicken gibleets (boiled, seasoned & finely chopped)

4 boxes of Jiffy cornbread mix

1 qt of chicken stock as needed for moisture

1 yellow onion chopped

1 small green bell pepper chopped

3 celery stalks trimmed & chopped

5-6 garlic cloves minced

1-2 eggs raw to mix in dressing before cooking

All seasoning to taste:

Poultry Seasoning (to taste)

Lawry's season salt (to taste)

garlic salt, garlic power, onion powder

INSTRUCTIONS:

Wash Game Hens and season with olive oil, season salt, pepper, garlic salt and powder set aside

Combine all boxes of jiffy cornread and follow box ingredients when done crumble cornbread into a bowl mix

in the following: cooked gibleets, eggs, onion, garlic, celery, green pepper. Stir in the chicken stock for

moisture and use // add ALL dry seasoning to taste. ** Mixture should not be runny but moist ** (next page)



Steelers

THANKSGIVING RECIPES



RECIPE: Cornish hens & cornbread giblet dressing for 8

FROM THE KITCHEN OF: Angel Roberts, wife of tight ends coach Alfredo Roberts

INSTRUCTIONS (CONTINUED):

Take your cornish hens and stuff each with the dressing and place in a 2 x 2 fashion in the baking pan.

Add the rest of the dressing to the pan surrounding all of the hens equally.

Bake covered for 45 min. @ 350 degrees and uncovered for approximately 20-25 min same temperature.

You want the cornish hens to brown and the dressing to dry out a little more. sometimes I broil for 5-8 min on

high to help hens brown fast so I won't dry out the dressing.

Take out of oven and serve!



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Peach Cobbler

FROM THE KITCHEN OF: Angel Roberts, wife of tight ends coach Alfredo Roberts

INGREDIENTS:

4 large cans of sliced peaches

1/4 cup flour

2 cups of sugar

4 Pillsbury pie crust

1 egg

1-2 tsp of vanilla

INSTRUCTIONS:

Open pie crust and roll out to thin out slightly. Place two of the rolled crust to line the bottom and sides in a square baking dish. Open peach cans and drain into a measuring cup. Pour peaches into a bowl and add sugar, vanilla, and flour. Pour peach mixture into crust pan & distribute evenly. Cover the top with the two remaining pie crust and pinch the sides around the pan. Mix the egg in a small bowl and brush the top of the cobbler slightly. **** Bake uncovered on 350 for 45 minutes or until brown****



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Potato Casserole

FROM THE KITCHEN OF: Elaine Smith, wife of special teams coordinator Danny Smith

INGREDIENTS:

1 large can of yams (40 ounces)

2 eggs beaten

1 cup evaporated milk

3/4 stick of butter, melted

Dash of cinnamon, nutmeg and salt

1 1/2 tablespoons sugar

INSTRUCTIONS:

Drain yams (potatoes) and mash.

Add the rest of the ingredients to the yams (potatoes)

Pour into an 8 x 11 buttered baking dish.

Bake at 400 degrees F for 30 to 40 minutes or until center is firm.

Note: If smaller baking dish is used just bake until center is firm.



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Potato Casserole (Topping Only)

FROM THE KITCHEN OF: Elaine Smith, wife of special teams coordinator Danny Smith

INGREDIENTS:

1 cup crushed cornflakes

1/2 cup brown sugar

1/2 cup chopped pecans

3/4 stick butter, melted

INSTRUCTIONS:

Mix together and sprinkle on top of baked casserole.

Return to oven for another 10 minutes.



Steelers

THANKSGIVING RECIPES



RECIPE: Scotcheroots

FROM THE KITCHEN OF: Hillary Trubisky, wife of quarterback Mitch Trubisky

INGREDIENTS:

6 cups brown rice crisps

3/4 cup honey

1/4 cup coconut oil

1 cup creamy peanut butter

1 tsp vanilla extract

1 cup milk chocolate chips

1 cup butterscotch chips

INSTRUCTIONS:

- Add 6 cups of brown rice crisps to a bowl

- In a pot over medium heat combine 3/4 a cup of honey and 1/4 coconut oil then cook for 2 minutes

- Remove from heat and add 1 cup of creamy peanut butter and one teaspoon of vanilla extract

- Pour mixture of cereal and mix to combine

- Spread mixture into a 9x13 inch greased baking dish and pack in tightly

- Melt together one cup of milk chocolate chips and one cup of butterscotch chips then spread of cereal mixture

- Place in fridge to set then sprinkle with flaky sea salt and slice



Steelers

THANKSGIVING RECIPES



RECIPE: Chocolate Éclair Cake

FROM THE KITCHEN OF: Connie Watt, mother of linebacker T.J. Watt & fullback Derek Watt

INGREDIENTS:

2 small boxes French vanilla pudding

3 cups milk (I use skim)

18 oz. cool whip (I use fat free)

1 box of graham crackers

Frosting: 4 oz. Baker's Chocolate

6 T. soft not melted margarine/butter

2 T. white karo syrup

4 T. milk (can use skim)

4 tsp. vanilla

2 c. powdered sugar

INSTRUCTIONS:

Spray 9 x 13 with cooking spray. Line bottom of pan with graham crackers. Carefully trim to fit. It's best to use a pan with

square not rounded corners to avoid more cutting of the graham crackers. Mix pudding & milk. Let stand for a few minutes. Fold

in the cool whip, do not whip with beaters. Pour half that mixture over graham crackers then cover the pudding layer with

another layer of graham crackers. Pour remaining pudding mixture over layer of crackers & cover with a third layer of graham

crackers. Melt Bakers chocolate in microwave stirring occasionally. Mix in soft margarine or butter, karo syrup vanilla & add

milk slowly. Then mix in 2 c. powdered sugar and frost. Refrigerate 24 hours for best results and serve! If served too soon,

graham crackers will not have had time to soften making it difficult to cut and not as delicious.



Steelers

THANKSGIVING RECIPES



RECIPE: Firehouse Baked Beans – Waukesha Fire Dept.

FROM THE KITCHEN OF: Connie Watt, mother of linebacker T.J. Watt & fullback Derek Watt

INGREDIENTS:

1 pound of ground beef/chuck

2 Tbs. minced onion

56 oz. can or 2 28 oz. cans original baked beans

1 Tbs. chili powder

1 pound cooked & crumbled bacon

1/4 cup ketchup

1/2 to 3/4 pound of ham cubed like for an omelet

1/4 cup brown sugar

(can usually buy in store already cubed)

1 T molasses

INSTRUCTIONS:

Cook the bacon then remove from grease and brown up the ham chunks in same grease.

Remove ham and cook the ground beef/chuck in bacon grease.

Put everything in crock pot until warm and enjoy!



Steelers

THANKSGIVING RECIPES



RECIPE: Mini Pumpkin Pies

FROM THE KITCHEN OF: Dani Watt, wife of linebacker T.J. Watt

INGREDIENTS:

3/4 cup granulated sugar

1 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

2 large eggs

1 can (15 ounces) Pure Pumpkin

1 can (12 fluid ounces) Evaporated Milk

2 unbaked, 9-inch pie crusts (store-bought or
homemade crust)

Optional: Cool Whip or Whip Cream

Need: 2 regular, 12-count muffin pans

INSTRUCTIONS:

Preheat oven to 425° F. Mix dry ingredients: sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir
in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Mix in dry ingredients. Set aside. Roll out pie dough on
lightly floured surface. Cut out 24, 3-4 inch round pieces. Press each piece into the wells of the muffin tins. When finished, fill
each individual mini pie crust 3/4 full with pie mixture. (I recommend using 1/3 measuring cup to fill/pour pie mixture into each
individual pie cup) Bake in preheated oven of 425° F for 15 minutes. Reduce temperature to 350° F; bake for about 30 minutes or
until crust is golden brown and knife inserted in the center of pies come out clean. Remove from oven and cool for 2 hours.

Serve immediately or refrigerate.



Steelers

THANKSGIVING RECIPES



RECIPE: Garlic Parmesan Mashed Potatoes

FROM THE KITCHEN OF: Gabriella Watt, wife of fullback Derek Watt

INGREDIENTS:

5 pounds of potatoes, peeled and halved

4 teaspoons of salt, divided

2 sticks of butter (1 cup)

4 cloves of garlic

Few sprigs of herbs (thyme, parsley, basil, rosemary)

1 cup of sour cream

1/4 cup of grated parmesan cheese

1/2 cup of milk

INSTRUCTIONS:

1. Add potatoes to pot of water with 2 teaspoons of salt. Boil until tender enough to puncture with a fork.

2. Melt your butter in a large skillet. Add the garlic and herbs, and let it gently cook for 10-15 mins.

Strain herbs and garlic from butter. Reserve the flavored butter.

3. Mash the potatoes. Add the flavored butter, sour cream, parmesan cheese, and 2 teaspoons of salt.

Stir to combine. Add more salt for taste, if necessary.



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Potato Pie (Paleo)

FROM THE KITCHEN OF: Faith Wolfley, wife of Craig Wolfley

INGREDIENTS:

15 oz can pureed sweet potato

8 oz coconut or almond milk (slightly warmed)

4 large eggs (at room temp)

3 oz of melted unsalted butter (substitutes on page 3)

*if you use salted butter, omit additional salt

1 tps vanilla extract

2/3 cup maple syrup

1/2 heaping cup of tapioca flour

1/4 tsp salt

2 tsp ground cinnamon

1/2 tsp ground nutmeg

2 tsp baking powder *(Paleo version on page 3)

1/2 cup unsweetened shredded coconut or flakes

Optional chopped maple nuts & coconut whip topping



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Potato Pie (Paleo)

FROM THE KITCHEN OF: Faith Wolfley, wife of Craig Wolfley

INSTRUCTIONS:

1. Preheat oven to 350 F. Line a pie pan or cake tin with parchment paper. Set aside.
2. Combine & mix your milk, eggs, maple syrup, vanilla, & butter. Add sweet potato puree & mix until smooth.
3. In another small bowl, sift together the coconut flour & tapioca flour. Whisk in spices, salt, baking powder.
4. Gently add the dry batter with the wet batter. Mix until smooth.
5. Fold in about 1/2 cup or more of your coconut flakes.
6. Pour into the prepared pie or cake pan and sprinkle a handful of pecans on top (optional).
7. Bake for 40 minutes. After 40 minutes, check for doneness with toothpick. If the middle doesn't come out clean with toothpick, then rotate the pie pan, cover with foil, and bake for an additional 15 – 20 minutes. The edges will be crispy brown. (See notes for more baking times)
8. Remove from oven and let cool for 15 minutes before serving. The inside of the pie will have more a pumpkin pie/custard like texture once cooled.
9. Slice and top with coconut whip, if desired, before serving. See notes on page 3 for making ahead.



Steelers

THANKSGIVING RECIPES



RECIPE: Sweet Potato Pie (Paleo)

FROM THE KITCHEN OF: Faith Wolfley, wife of Craig Wolfley

NOTES:

· Baking times vary depending on your oven and the type of milk you use. Keep watch after 45 minutes.

· Make ahead and storing – If you are not serving this right away, place pie in the refrigerator to set more. It will still be custard like in the middle. Place in oven to warm again before serving. The pie will not have as much height after cooling and being refrigerated, but flavor is still the same.

· Non-dairy or vegan butter may be substituted. (I like Ghee)

· Paleo Baking Powder (2 tablespoons Cream of Tartar, 1 tablespoon Baking Soda, 1 tablespoon Tapioca Starch)



Steelers

THANKSGIVING RECIPES



RECIPE: Waldorf Salad

FROM THE KITCHEN OF: Alexis Wormley, wife of defensive lineman Chris Wormley

INGREDIENTS:

5-6 lg sweet apples peeled and diced

1-2 sliced banana

3/4 cup diced celery

1 cup red grapes cut into halves (seedless)

1 cup green grapes cut into halves (seedless)

Lightly toss fruits, nuts, marshmallows and celery

1 cup cool whip

1 teaspoon lemon juice

2 tablespoons sugar

1/2 cup mayo

1 cup mini marshmallows

INSTRUCTIONS:

Lightly toss fruits, nuts, marshmallows and celery in a large mixing bowl. In a separate mixing bowl, combine
cool whip, mayo, lemon juice, salt and sugar and mix well until it has a dressing consistency. Carefully pour
the dressing over the fruit mixture and mix until well combined.