



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.



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THANKSGIVING RECIPES



RECIPE: Cornbread Dressing

FROM THE KITCHEN OF: Janet Butler, wife of defensive coordinator Keith Butler

INGREDIENTS:

1 pan white cornbread, crumbled

3-4 boiled eggs, chopped

1 bag Pepperidge Farm Herb seasoned stuffing

2 raw eggs

1 small-medium onion, chopped

3-4 cans or 2 cartons chicken broth

1 medium stalk of celery, chopped

Salt, pepper and sage

1 stick butter

INSTRUCTIONS:

In extra-large mixing bowl, mix together crumbled cornbread and stuffing mix. Sauté chopped onion and

celery in stick of butter until soft. Add to stuffing mixture, along with chopped boiled eggs and toss. Add

beaten raw eggs, then add enough broth to a very moist consistency which holds it all together. Put in large,

long lightly greased baking dish or 2 medium baking dishes. Pour more chicken broth over top to make and

keep moist while cooking. Cook at 350-375 until done, usually 30 minutes to an hour, depending on size of

baking dish(s). Enjoy!



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THANKSGIVING RECIPES



RECIPE: Holiday Cranberry Relish

FROM THE KITCHEN OF: Erin Canada, wife of Quarterbacks Coach 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)



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THANKSGIVING RECIPES



RECIPE: Four Ingredient Pumpkin Dip

FROM THE KITCHEN OF: Janis Colbert, wife of General Manager Kevin Colbert

INGREDIENTS:

1 15-ounce can Pumpkin

1 5-ounce package Instant Vanilla Pudding Mix

1/2 Tablespoon Pumpkin Pie Spice

1 16-ounce container of Cool Whip

INSTRUCTIONS:

1: In a large mixing bowl, beat together pumpkin, vanilla pudding mix, and pumpkin pie spice.

2: Fold in cool whip.

3: Keep in refrigerator until serving.

Serve with Ginger Snaps, Cinnamon Graham Crackers or Apple Slices.



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THANKSGIVING RECIPES



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

FROM THE KITCHEN OF: Tiffany Dangerfield, wife of safety 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 9x13-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.



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THANKSGIVING RECIPES



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

FROM THE KITCHEN OF: Tiffany Dangerfield, wife of safety 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: Corn Casserole

FROM THE KITCHEN OF: Myrtis Daniel, wife of tight ends coach James Daniel

INGREDIENTS:

1 can cream style corn

1/2 cup of water

1 can whole corn (drained)

1 box of Jiffy mix

1 small chopped onion

2 eggs (beaten)

1/2 stick margarine (melted)

INSTRUCTIONS:

Combine all ingredients together.

Add to casserole dish.

Cook at 350 degrees for 1 hour.



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THANKSGIVING RECIPES



RECIPE: Pumpkin Bar

FROM THE KITCHEN OF: Bonnie DeCastro, wife of guard David DeCastro

INGREDIENTS:

4 eggs

2 cups sugar

1 16 oz can of pumpkin

$\frac{3}{4}$ cup plus a little more Wesson oil

2 cups flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp nutmeg

$\frac{1}{4}$ tsp cloves

$\frac{1}{4}$ tsp ginger

2 tsp cinnamon

INSTRUCTIONS:

Mix together eggs, sugar, pumpkin and oil. Add remaining ingredients, mix well. Pour onto a greased jelly roll

pan or big cookie sheet. Bake 25-30 min at 350 degrees

Frosting - Beat 3 oz cream cheese, $\frac{3}{4}$ stick butter, 1 tbs milk, 1 tsp vanilla until creamy then add 1 $\frac{3}{4}$ cup

powdered sugar

Chill the bars and frost when cool.



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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



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THANKSGIVING RECIPES



RECIPE: Strawberry Pretzel Salad

FROM THE KITCHEN OF: Cookie Edmunds, mother of S Terrell Edmunds & RB Trey 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



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THANKSGIVING RECIPES



RECIPE: Strawberry Pretzel Salad

FROM THE KITCHEN OF: Cookie Edmunds, mother of S Terrell Edmunds & RB Trey 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.



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THANKSGIVING RECIPES



RECIPE: Crockpot Macaroni and Cheese

FROM THE KITCHEN OF: Anissa Faulkner, wife of running backs coach Eddie Faulkner

INGREDIENTS:

16 ounces macaroni

Salt & pepper to taste (I use seasoning salt)

16 ounces Monterey Jack cheese, cubed

(Optional- a little garlic powder)

16 ounces Colby Cheese, cubed

16 ounces Velveeta (cubed)

1 stick unsalted butter, cut into slices

16 ounces milk

INSTRUCTIONS:

Spray crockpot (liner) lightly with cooking spray. Layer 1/3 of macaroni in bottom. Layer with 1/3 of the

cheese, butter and salt & pepper. Repeat, ending with the last 1/3 of macaroni on top. Pour milk over the

mixture. Cook on low about 3-4 hours depending on the strength of your crockpot. If you're in a hurry, an hour

on high will be fine. Stir to mix occasionally. Delicious and enjoy!



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THANKSGIVING RECIPES



RECIPE: Favorite Roasted Brussels Sprouts

FROM THE KITCHEN OF: Julie Feiler, wife of offensive tackle Matt Feiler

INGREDIENTS:

3 cups Brussels sprouts ends trimmed, yellow

leaves removed

3 tablespoons olive oil

1/4 teaspoon Salt to taste

INSTRUCTIONS:

1. Preheat oven to 400 F. Lightly grease the foil-lined baking sheet with 1 tablespoon of olive oil.
 2. Trim ends of brussels sprouts and remove yellow leaves.
 3. Then, slice all brussels sprouts in half.
 4. In a medium bowl, combine halved brussels sprouts, 2 tbsp of olive oil, salt (to taste), and toss to combine.
 5. Place onto a foil-lined baking sheet, cut side down, and roast in the oven at 400 F for about 20-25 minutes.
- During the last 5-10 minutes of roasting, turn them over for even browning, the cut sides should be nicely and partially charred but not blackened.
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THANKSGIVING RECIPES



RECIPE: Favorite Cinnamon Butternut Squash Recipe

FROM THE KITCHEN OF: Julie Feiler, wife of offensive tackle Matt Feiler

INGREDIENTS:

1 1/2 lb butternut squash peeled, seeded, and cubed

3 tablespoons maple syrup

into 1-inch cubes (Yields about 4 cups of uncooked

1/2 teaspoon ground cinnamon

cubed butternut squash)

2 tablespoons olive oil

INSTRUCTIONS:

1. Preheat oven to 400 F. Lightly grease the foil-lined baking sheet with 1 tablespoon of olive oil.

2. In a medium bowl, combine cubed butternut squash (peeled and seeded), 1 tablespoon of olive oil, maple syrup, and cinnamon, and toss to mix.

3. Place butternut squash in a single layer on the baking sheet. Bake for 20-25 minutes, turning once half-way through baking, until softened.

4. Note: You can roast both Brussels sprouts and butternut squash on 2 separate baking sheets at the same time, on the same rack in the oven – that's what I did.



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RECIPE: Toasted Pecans

FROM THE KITCHEN OF: Julie Feiler, wife of offensive tackle Matt Feiler

INGREDIENTS:

2 cups pecan halves

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INSTRUCTIONS:

1. Toast pecans in the preheated oven at 350 F

2. Line a baking sheet with parchment paper.

3. Toast the pecans for about 5 minutes (maybe a bit longer) in the preheated oven at 350 F until they get darker in color.

4. Note: pecans burn really fast, so make sure to check the nuts after 5 minutes and frequently afterwards.



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THANKSGIVING RECIPES



RECIPE: Favorite Roasted Brussels Sprouts and Cinnamon Butternut Squash Recipe

FROM THE KITCHEN OF: Julie Feiler, wife of offensive tackle Matt Feiler

INGREDIENTS:

Roasted Butternut Squash

2-4 tablespoons maple syrup optional

Roasted Brussels Sprouts

Roasted Pecans

1 cup dried cranberries

INSTRUCTIONS:

1. In a large bowl, combine roasted Brussels sprouts, roasted butternut squash, pecans, and cranberries, and mix to combine.

2. (OPTIONAL): For more sweetness, add 2 or 4 tablespoons of maple syrup, if desired – do not add all maple syrup at once, start with 2 tablespoons, then add more, if desired, and toss with the salad ingredients to combine.



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THANKSGIVING RECIPES



RECIPE: Cheesy Hash Brown Casserole – serves 8 -12

FROM THE KITCHEN OF: Jen Fichtner, wife of offensive coordinator Randy Fichtner

INGREDIENTS:

2-LB bag of frozen southern style (diced) hash browns

1 medium onion (sauteed)

8 oz sour cream

12 oz shredded cheddar cheese

2 10.5 oz cans of chicken soup

INSTRUCTIONS:

Thaw hash browns

Mix all ingredients and put in large baking dish

Top with 2 cups of crushed corn flakes and dot with butter slices

Bake at 350 degrees for about 60 minutes



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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!



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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 14 oz cans evaporated milk

2 tsp salt

2 cups half & half

2 cups shredded mild or medium cheddar cheese

3 eggs

2 cups shredded Colby jack cheese

1/2 tsp ground black pepper

4 cups shredded sharp cheddar cheese

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.



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RECIPE: Crème de Vie

FROM THE KITCHEN OF: Luly Hilliard, wife of receivers coach Ike Hilliard

INGREDIENTS:

2 cups sugar

6 egg yolks

1 cup water

1 ½ cups of white rum

12 oz Can of evaporated milk

1 tsp vanilla extract

14 oz Can of condensed milk

Cinnamon sticks

INSTRUCTIONS:

1. Bring sugar, water and 2 sticks of cinnamon to boil until sugar dissolves and the mixture turns to a light syrup. Set aside to
- slightly cool.
2. In a large bowl, separate the egg yolk and whisk.
3. Add the evaporated and condensed milk to the egg yolk and
- whisk.
4. Strain the mixture twice using a large strainer and a clean bowl.
5. Slowly combine the mixture and slightly cooled
- syrup in a blender and blend for 30 seconds to ensure smoothness. Using the syrup while it's still warm ensures any concerns
- with the raw eggs. However, you can heat the completed mixture over low heat before adding to the blender if you wish.
6. Slowly add the vanilla extract and rum to the blender
7. Pour into bottles and let sit for an hour
8. Cool in refrigerator. For best
- texture, let sit in refrigerator for several weeks before drinking or gifting.
9. Serve in small glass and enjoy.



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THANKSGIVING RECIPES



RECIPE: Broccoli Cheese Casserole shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end Vance McDonald

INGREDIENTS:

1 bundle fresh broccoli

2 cups Ritz crackers (crushed)

8 oz Velveeta cheese (cubed)

1/2 stick margarine (melted)

3 oz cream cheese (softened)

1/2 cup milk

INSTRUCTIONS:

Cook broccoli. Melt Velveeta and cream cheese in a bowl in the microwave. Blend in milk.

Place half of cracker crumbs in bottom of lightly greased 8x8 casserole dish. Cover with broccoli.

Pour melted butter over broccoli.

Pour cheese mixture over broccoli.

Cover with the remainder of the cracker crumbs.

Bake at 350 degrees for 30 minutes.



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THANKSGIVING RECIPES



RECIPE: Loaded Mashed Potato Casserole shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end Vance McDonald

INGREDIENTS:

5 1/2 cups mashed potatoes (~4 lbs uncooked)

1/2 cup milk

8 oz cream cheese (softened)

1 cup sour cream

2 teaspoons parsley flakes

1 teaspoon garlic salt

1/2 teaspoon nutmeg

3/4 cup shredded cheddar cheese

1/2 cup real bacon bits

INSTRUCTIONS:

Preheat oven to 350 degrees.

Place all ingredients except cheese and bacon in a large bowl. Beat with electric mixer on medium-high speed until potatoes are smooth and creamy.

Spoon mixture into lightly greased 9x13-inch casserole dish. Sprinkle with cheese and bacon.

Cover and bake for 30 minutes or until heated through.



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THANKSGIVING RECIPES



RECIPE: Fancy Green Bean Bundles shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end Vance McDonald

INGREDIENTS:

1 cup light brown sugar

2 Tablespoons soy sauce

1 teaspoon garlic salt

1 stick margarine (melted)

1/2 pound bacon

3 cans whole green beans

Toothpicks

Salt and pepper to taste

INSTRUCTIONS:

Lightly grease a 9 x13-inch glass casserole dish.

Wrap 10 beans in 1/2 slice raw bacon and hold together with toothpick. Place in a single layer in dish.

Combine brown sugar, soy sauce, garlic salt and margarine in medium saucepan. Bring to a boil, then let cool

for 2-3 minutes. Pour marinade over beans. Cover casserole dish and refrigerate overnight.

Bake uncovered at 350 degrees for 30 minutes.



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THANKSGIVING RECIPES



RECIPE: Warm & Creamy Bacon Dip shared by Kendi McDonald and Vance's mom, Beverly McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end Vance McDonald

INGREDIENTS:

8 oz cream cheese (softened)

2 cups sour cream

3 oz. bacon bits

2 cups cheddar cheese

1 cup chopped green onions

INSTRUCTIONS:

Bring cream cheese to room temperature. Preheat oven to 400 degrees.

In a bowl, combine all ingredients. Place in greased 1-quart baking dish.

Cover dish and heat for 25-30 minutes or until hot.

Serve with sliced French bread, crackers or chips.

Makes 3 cups.



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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 tight end 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.



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THANKSGIVING RECIPES



RECIPE: Cherry Layered Delight shared by Vance McDonald

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end 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.



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THANKSGIVING RECIPES



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

FROM THE KITCHEN OF: Kendi McDonald, wife of tight end Vance McDonald

INGREDIENTS:

3 eggs (separated)

1 cup sugar

Pinch of salt

5 Tablespoons flour

1 cup evaporated milk

1 cup water

1 teaspoon vanilla

2 Tablespoons margarine

3 large bananas (sliced)

1 package of Nilla Wafers

6 Tablespoons sugar

INSTRUCTIONS:

Line bottom and sides of 2-quart casserole dish with wafers, set aside. In saucepan, gently stir egg yolks.

Add sugar, salt and flour to eggs. Add milk and water gradually while stirring to avoid lumps. Cook over low

heat until thick. Remove from heat. Add vanilla and margarine. Add sliced bananas. Put half of pudding

mixture into casserole dish. Cover with a layer of wafers. Top the wafers with remaining pudding mixture.

Make meringue with 3 egg whites and 6 Tablespoons of sugar. Top pudding with meringue.

Bake at 400 degrees until meringue is golden brown (about 5 min). Serve warm or refrigerate and serve later.



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THANKSGIVING RECIPES



RECIPE: Mini Pumpkin Pies

FROM THE KITCHEN OF: Dani Rhodes, girlfriend 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.



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THANKSGIVING RECIPES



RECIPE: Sweet Potato Casserole

FROM THE KITCHEN OF: Ashley Roethlisberger, wife of quarterback Ben Roethlisberger

INGREDIENTS:

Potato Mixture: 8 large sweet potatoes

12 tablespoons butter

2 cups brown sugar

1 cup half and half

1 teaspoon cinnamon

1 bag mini marshmallows (about 4-5 cups)

Crumble Topping:

2 Tablespoons melted butter

1 1/2 cup flour

1 cup brown sugar

3/4 cup quick oats

3/4 tsp cinnamon

INSTRUCTIONS:

Preheat oven 400. Line a baking sheet with foil and place washed sweet potatoes on prepared pan. Bake for one hour. Remove skins from potatoes (I use a knife to slice open the skin on top and then spoon out the insides directly into my mixing bowl).

Beat potatoes and add the butter, brown sugar, half and half, and cinnamon until well blended.

Preheat oven to 350. Pour potato mixture into a 9x13 casserole dish and sprinkle mini marshmallows evenly on top to fully cover the potato mixture.

In a small bowl, combine melted butter, flour, brown sugar, quick oats, cinnamon. Mix together with a fork until crumbly and sprinkle over top marshmallows. Bake for 30-35 minutes.



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RECIPE: Pumpkin/Hubbard Squash Pie

FROM THE KITCHEN OF: Brenda Roethlisberger, mother of quarterback Ben Roethlisberger

MIX INGREDIENTS & INSTRUCTIONS:

1 and 3/4 cup of the squash mixture

1/2 tsp. Salt

1 tsp. cinnamon

1/4 tsp. cloves

1/2 tsp. Ginger

1 can sweetened condensed milk

1 egg, slightly beaten

2/3 to 3/4 Cup water, as needed

Blend all together and pour into pie crust.

Bake at 375 degrees for 50-55 minutes.

INSTRUCTIONS:

Select a medium size Hubbard Squash, scrape the inside seeds and discard, split the remaining squash into

4 equal pieces and bake skin side up in an oven at 350 degrees for 1 hour. After the squash has cooled a little,

scrape the inside meat off and put in a blender, mix until smooth texture. Bake a frozen pie crust for about 10

minutes in a 400-degree oven, browning just a little.

Top it off with lots of Cool Whip and enjoy.



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THANKSGIVING RECIPES



RECIPE: Mom's Coleslaw

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

To serve 6-8

4 cups shredded cabbage

1 cup Hellmann's mayonnaise

4 tsp. white vinegar

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

1 tsp dry mustard

salt and pepper

INGREDIENTS:

To serve 40-50

4 heads of cabbage shredded or 40 cups

8 cups Hellmann's mayonnaise or two quarts

1 1/2 cups white vinegar

4 teaspoons sugar (optional or to taste)

8 teaspoons dry mustard

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 yokes

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.



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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



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

Fold into cold pumpkin mix

Put into pie shell and chill well



Steelers

THANKSGIVING RECIPES



RECIPE: Baked Macaroni & Cheese

FROM THE KITCHEN OF: Amy Sarrett, wife of offensive line coach Shaun Sarrett

INGREDIENTS:

8 oz. (1/2 pkg) Elbow Macaroni

2 tbsp butter

2 tbsp all-purpose flour

1/8 tsp black pepper

Pinch of Nutmeg

2 1/2 cups milk

2 cups shredded sharp cheddar cheese + extra

for topping (I use a combination of sharp & extra

sharp cheddar cheese)

French's crispy fried onions

INSTRUCTIONS:

Preheat oven to 350 ° F. Cook pasta according to directions on package and drain well. In medium saucepan, melt
butter over low heat. Whisk in flour, nutmeg, and pepper. Gradually stir in milk and bring to a boil. Cook, stirring
constantly, until mixture is thickened and bubbly, about 5 minutes. Gradually mix in cheese and stir until cheese is
melted and mixture is smooth. Add pasta; mix lightly. Pour into 2-quart greased casserole dish. Top with extra
cheese. Bake uncovered for 20-25 minutes. Top with French's crispy fried onions, bake 5 minutes or until golden.



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: 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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: 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: Favorite Crab Dip Recipe

FROM THE KITCHEN OF: Maddy Villanueva, wife of offensive tackle Alejandro Villanueva

INGREDIENTS:

8 oz cream cheese

1 lb lump crab meat

1 cup mayonnaise

¼ cup shredded cheddar cheese

2 teaspoons Old Bay Seasoning

½ teaspoon ground mustard

INSTRUCTIONS:

Preheat oven to 350 degrees.

Mix cream cheese, mayonnaise, Old Bay Seasoning in a bowl until well blended.

Add crabmeat to bowl and toss gently.

Spread mixture in 1 ½ quart baking dish.

Spring cheddar cheese on top and add additional seasoning if desired.

Bake for 30 minutes.

Serve with assorted crackers or sliced French bread.



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

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

1 pound cooked & crumbled bacon

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

(can usually buy in store already cubed)

2 Tbs. minced onion

1 Tbs. chili powder

1/4 cup ketchup

1/4 cup brown sugar

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: Garlic Parmesan Mashed Potatoes

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

INGREDIENTS:

5 pounds of potatoes, peeled and halved

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

4 teaspoons of salt, divided

1 cup of sour cream

2 sticks of butter (1 cup)

1/4 cup of grated parmesan cheese

4 cloves of garlic

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.
