

Thanksgiving Survival Guide

Happy Thanksgiving, fans! I thought about a long post about family and friends and how food brings us all together... but who has time for that?! Let's keep it simple. I'm all in for a good meal, but I need a good drink to start. Let's begin there...

ADULTS-ONLY Caramel Apple Cider

1/2 gallon apple cider
2 cups caramel flavored vodka

Heat on low and serve to every family member.

Then, here are some quick sides to add to your festivities:

Green bean
casserole: <http://dinnerisacrock.wordpress.com/2010/02/24/green-bean-casserole/>

Creamy corn:
<http://dinnerisacrock.wordpress.com/2010/04/26/crock-pot-creamy-corn/>

Spicy applesauce:
<http://dinnerisacrock.wordpress.com/2010/11/22/crock-pot-spicy-applesauce/>

Stuffing
balls: <http://dinnerisacrock.wordpress.com/2010/06/11/crock-pot-stuffing-balls/>

I've never made a turkey in a crock pot. But I have roasted a chicken, so if you only need to serve 2-4 people, pick a

different bird and try this instead: <http://dinnerisacrock.wpenginepowered.com/2010/03/12/crock-pot-roasted-chicken/> This link also includes my curried chicken salad which is an excellent idea for your turkey leftovers, too!

Wishing you and yours a happy and festive celebration. Now pass me some of that apple cider!