Give thanks with delicious food served at the family table!

Culinary Skills
- Cutting Herbs
- How to Roast
- Preparing Pie Crust

Recipes
- Corn Muffins with Stuffing Butter
- Turkey Noodle Soup
- Apple Crumb Pie

Collectibles
- Ladle
- Iron-On Patch
- Pop-Out Table Talk Cards

Games and Activities
- Thanksgiving Table Decorations Activity
- Pie Puzzle Word Game

Shop
Grocery list on back!
Shopping List ✅

**Corn Muffins with Stuffing Butter**
Yield: 12 muffins

- 1 onion
- 1 large carrot
- 1 stalk celery
- 2 cloves garlic
- Small bunch parsley
- 2 cups cooked turkey or chicken (about ¾ lb)
- 6 cups turkey or chicken broth
- 2 cups extra-wide egg noodles
- 2 lbs baking apples (about 4-5 medium apples), such as Gala or Granny Smith
- 2 ½ cups flour
- ½ cup brown sugar
- 1 Tbsp cornstarch
- 1 tsp cinnamon
- 1 Tbsp lemon juice
- 1 cup butter
- 1 onion
- 1 large carrot
- 1 stalk celery
- 2 cloves garlic
- Small bunch parsley
- 2 cups cooked turkey or chicken (about ¾ lb)
- 6 cups turkey or chicken broth
- 2 cups extra-wide egg noodles
- 2 lbs baking apples (about 4-5 medium apples), such as Gala or Granny Smith
- 2 ½ cups flour
- ½ cup brown sugar
- 1 Tbsp cornstarch
- 1 tsp cinnamon
- 1 Tbsp lemon juice
- 1 cup butter
- Small bunch fresh sage
- Small bunch fresh thyme
- 1 cup flour
- 1 ¼ cups yellow cornmeal
- ½ cup sugar
- 1 Tbsp baking powder
- ¼ tsp onion powder
- ¼ tsp garlic powder
- 1 cup butter
- 1 cup milk
- 2 eggs

**From Your Pantry:** You'll also need cooking oil, salt, and pepper.
Visit raddishkids.com for dietary modifications.