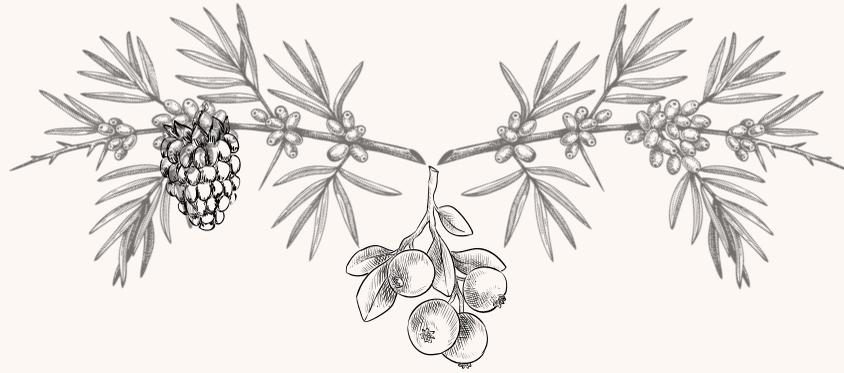




Family
Thanksgiving
Recipes

From The LMG Team





Thanksgiving is such a special time of year for us—we love getting together with family and friends, making great food, and gearing up for the excitement of the holiday season!

This year, we thought it would be fun to share some of our team's favorite family recipes and highlight what we're grateful for. We always feel incredibly blessed to work with such amazing people that truly feel like family, and we thought a "Family Recipe Book" was the perfect way to showcase that.

We hope you enjoy this collection of yummy food and gratitude from all of us at LMG, and we would love it if you shared some of your favorite family recipes with us!

From our family to yours, happy Thanksgiving!

- Coby & Kelly Edwards

I make this for Thanksgiving breakfast every year, and our friends and family love it!

INGREDIENTS

- 1 16-oz container sour cream
- 1 10.5-oz can Cream of Chicken Soup
(I use gluten-free)
- 1 1-oz package ranch dressing mix
- 1 pound of cooked and chopped bacon
- 2 cups shredded cheddar cheese
- 1 2-lb bag frozen tater tots

Kelly's Bacon & Tater Tot Casserole

DIRECTIONS

1. Preheat oven to 350 degrees. Lightly spray a 9×13-inch pan with cooking spray. Set aside.
2. In a bowl, mix together sour cream, soup, and ranch mix.
3. In another bowl, mix tater tots, bacon, and cheese.
4. Add the sour cream mixture to the tater tot mixture and stir to combine.
5. Pour everything into the prepared pan.
6. Bake for 40-45 minutes, until bubbly.

Kelly Edwards



I'm thankful for:

1. *Now that Coby and I are bird launchers (not empty nesters!), I feel more blessed than ever that I married my best friend and that we truly enjoy each other's company!*
2. *I'm grateful to God that both of our kids are together at Oral Roberts University, and they are transitioning into adulthood better than I could have ever hoped or prayed for.*
3. *Our company is continuing to grow - 100% through referrals and repeat business - and we truly have the best team members and clients that we have ever had.*



My dad's pecan pie is my favorite because the warm, buttery filling and perfectly toasted pecans taste like home in every bite. I love it even more because he makes it just for us, and it always reminds me of family, holidays, and feeling loved.

INGREDIENTS

- 3 Eggs
- 2/3 C Sugar
- Dash of Salt
- 1 C Light Corn Syrup
- 1/3 C Butter (melted)
- 1/4 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1/8 tsp Allspice
- 1/4 C Brown Sugar
- 2 C Pecan Halves (Don't Chop)
- 9" Pie Shell (unbacked)

Grant's Famous Pecan Pie

DIRECTIONS

1. Pre-heat oven to 350°.
2. Beat eggs thoroughly and mix with all ingredients except pecans. Mix thoroughly.
3. Add Pecan Halves and stir well.
4. Pour into 9 inch unbacked pie shell and bake for 50 minutes or until a knife, half way between the center and the edge, comes out clean.
5. Let cool, then enjoy!

Coby Edwards



I'm thankful for:

1. God's love and grace that He gives me everyday.
2. For my incredible family, I hit the jackpot.
3. For the incredible group of people that I get to work with everyday.



I could happily survive on bread alone, which is why my all-time favorite dish at Thanksgiving is Granny's Homemade Rolls!

INGREDIENTS

Two packets of yeast (dissolve in cool water so it will be ready)

$\frac{3}{4}$ cup shortening

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

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

1 cup boiling water

2 well beaten eggs

1 cup cool water

$3\frac{1}{2}$ cups flour

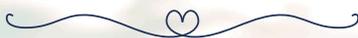
3 more cups of flour

Granny's Homemade Rolls

DIRECTIONS

1. Dissolve yeast in cool water (if haven't already as stated above).
2. Combine the shortening, sugar, salt, and boiling water.
3. Cool to lukewarm.
4. Add well beaten eggs and yeast mixture.
5. Add first amount (3.5 cups) of flour and beat until smooth.
6. Add the remaining flour.
7. Let rest 10 minutes.
8. Knead again.
9. Place in refrigerator until ready to use.
10. Form into rolls.
11. Let rise until double.
12. Bake at 450°F for 10-12 minutes.

Aleesha Baxter



I'm thankful for:

1. My supportive husband and our four healthy, amazing kids who bring us so much joy and chaos.
2. Our military family and the strength it takes to live this life.
3. My parents and sisters. My sisters are truly my best friends, and my parents are simply the best.



We don't have many "family recipes," but this fall I've started experimenting more in the kitchen. One of my favorite new discoveries has been this sweet roasted autumn squash.

INGREDIENTS

SQUASH

1 whole butternut squash

2 tbs olive oil

2 tbs maple syrup

Cinnamon (measure with your heart)

1 tsp salt

1 tsp pepper

1 tbs fresh thyme leaves

FILLING

3 ounces of thinly sliced prosciutto

Pumpkin seeds

Raw pecans

Maple syrup

Cayenne pepper

Cinnamon

Andrea Last



Roasted Autumn Squash

DIRECTIONS

1. Preheat oven to 400°F.
2. Cut the squash in half lengthwise and remove the seeds.
3. Whisk maple syrup, olive oil, thyme leaves, cinnamon, salt, and pepper. Pour mixture over squash, letting it pool in the center and coat the rest evenly.
4. Bake for 40–45 minutes, until tender.
5. On a cookie sheet, arrange pecans and pumpkin seeds in the center and prosciutto around them. Drizzle with maple syrup, cayenne, and cinnamon. Use your hands or brush to coat evenly.
6. After the squash finishes, reduce oven to 350°F.
7. Bake prosciutto, pecans, and seeds for 10–15 minutes, until the prosciutto is crisp.
8. Cut or tear the prosciutto into smaller pieces and add the mix to each squash half.

I'm thankful for:

1. *The Lord—for who He is and all that He provides. Without Him, I wouldn't have anything to be thankful for.*
2. *My family—they are truly a blessing in my life. I'm reminded of God's love through them every day.*
3. *My community—the Lord has brought amazing people into my life—from those at church, at work, and all the places in between—and I'm so thankful for each and every one of them.*



This is a recipe from my husband's great-grandmother (who lived with them for much of his life and passed away in 2023), and I make it every year!

INGREDIENTS

1 8-inch skillet cornbread
8 slices of bread (I try to use something "healthier," as if it makes a difference!)
4 eggs
2 cans chicken broth
2 cans cream of chicken soup
1 yellow onion, chopped
¼ cup celery, chopped (I usually use more)
2 Tbs. butter, cold
2 Tbs. sage
Pepper
Salt

Nana's Crockpot Dressing

DIRECTIONS

1. Crumble the bread into a greased or lined crockpot.
2. Mix in remaining ingredients except butter.
3. Cut butter into small chunks and put on top.
4. Cook on high until the liquids have absorbed. (Don't expect it to be dry or "fluffy" like some dressings.)

Chandler Scarbrough



I'm thankful for:

1. God is totally in control and sovereign (because this year has been a roller coaster!).
2. We've been blessed with a sweet baby girl (due in February) and got to take an anniversary trip to the mountains right after we found out!
3. I have the best husband in the whole world who is thoughtful, hardworking, and so faithful to God.



This is our family's favorite Thanksgiving side — a perfect mix of cozy, sweet, and crunchy. There are never leftovers!

INGREDIENTS

FILLING

- 4 cups mashed sweet potatoes (about 4–5 medium)
- ½ cup sugar
- 2 eggs, beaten
- ½ cup milk
- ½ cup melted butter
- 1 tsp vanilla extract

TOPPING

- 1 cup brown sugar
- ½ cup flour
- ½ cup melted butter
- 1 cup chopped pecans

Sweet Potato Casserole with Pecan Crumble

DIRECTIONS

1. Preheat oven to 350°F and grease a 9×13-inch baking dish.
2. In a large bowl, mix together sweet potatoes, sugar, eggs, milk, butter, and vanilla until smooth.
3. Pour mixture into the prepared baking dish.
4. In a separate bowl, combine brown sugar, flour, melted butter, and pecans. Sprinkle evenly over the top.
5. Bake for 35–40 minutes, until the topping is golden and the edges are bubbly.
6. Best enjoyed warm — especially when paired with family, laughter, and a second helping of pie.

Danielle Bradley



I'm thankful for:

1. A home full of laughter, love, and a little chaos — thanks to four amazing kids who keep life busy and joyful.
2. Family weekends full of games, road trips, and shared meals.
3. A community that feels like family and traditions that bring us all together.



*Who said steak isn't a
Thanksgiving recipe?*

INGREDIENTS

Ribeye steak
Butter – lots.

Eric's Rockin' Ribeye

DIRECTIONS

1. Sear in a cast iron pan for 3 minutes each side.
2. Continuously cover with melted butter.
3. Let rest.
4. Serve.

Eric Isaksen



I'm thankful for:

1. For my amazing wife and three children.
2. For good health and a great year.
3. For an amazing job and the best team members to ever exist.



This chocolate pie was my grandma's signature dessert—one we all looked forward to every year.

The rich cocoa scent and the perfectly golden meringue that no one can ever quite replicate.

Though no one makes it quite like she did, I still love trying each year, chasing those familiar smells and flavors that bring her memory right back.

INGREDIENTS

FILLING

- 1 cup sugar
- 3 tbsp cocoa powder
- 3 tbsp cornstarch
- ¼ tsp salt
- 3 egg yolks
- 2 cups whole milk
- 1 tsp vanilla
- 1 baked pie crust

MERINGUE

- 3 egg whites
- 6 tbsp sugar
- Pinch of salt
- ½ tsp vanilla

MaMas Chocolate Meringue Pie

DIRECTIONS

1. In a saucepan, whisk sugar, cocoa, cornstarch, and salt.
2. Add milk; bring to a boil and cook 1 minute.
3. Whisk yolks in a bowl, temper with hot mixture, then return to pan.
4. Cook 3 minutes until thick; stir in vanilla. Pour into baked crust.
5. Beat egg whites and salt to stiff peaks; gradually add sugar and vanilla.
6. Spread over hot filling, sealing edges.
7. Bake at 350°F for ~15 minutes until golden. Cool several hours before slicing.

Haley Schreiner



I'm thankful for:

1. My husband and my son. He's my best friend and our son is a direct copy and paste of him.
2. Nature. It has a way of reminding me of God's presence and peace every time I get to immerse myself in it.
3. My health. Something I never want to take for granted.



My Nanny makes Chicken and Noodles for Thanksgiving and I am always looking forward to it. Although it is not a designated Thanksgiving dish, it totally is to me and I rarely ever have it outside of the Holiday.

INGREDIENTS

2 cans of chicken broth
2 cans of cream of chicken soup
1 stick of butter
1 lb of chicken breast
24 oz of egg noodles
Seasonings of your choice!

Hallie Glazier

Chicken and Noodles

DIRECTIONS

1. Add chicken, 2 cans of broth and soup, and butter to a pot - do not stir.
2. Cook on medium until chicken is ready to be shredded.
3. Once chicken is shredded, add it back to the pot and add the egg noodles.
4. Let cook on low medium until noodles are done.

I'm thankful for:

1. *The opportunities that I have had and currently have to travel. I love sharing new experiences with the people I love.*
2. *My husband, Karson! We are never not having a blast together, even when I force him to watch rom-coms.*
3. *Good eats and a place to sleep. The life my husband and I are building is all thanks to the Good Lord!*



This is such a simple recipe that I absolutely love. My mom has made this pie ever since I can remember and it has become a must have for everyone at our table.

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- ½ cup lemon juice
- 1 teaspoon vanilla extract
- 1 (9 inch) prepared graham cracker crust
- 1 (21 ounce) can cherry pie filling, or whatever fruit you prefer. We've tried blueberries and strawberries, but cherry is my favorite.

Jennifer Brous



Cherry Cream Cheese Pie

DIRECTIONS

1. Beat cream cheese until light and fluffy. Gradually stir in sweetened condensed milk and continue mixing until combined. Add lemon juice and vanilla; mix well.
2. Pour filling into graham cracker crust. Refrigerate until set, 2 to 4 hours.
3. Just before serving, spread cherry pie filling over the top.

I'm thankful for:

1. My family, my best friend, and my fur babies. They are my whole world.
2. My home in the country.
3. My job and being able to work from home every day.



Grandma's Chili Con Queso

It's supposed to be a secret, but i'll share with you! (Shhh!)

INGREDIENTS

White onion, diced – to taste
Garlic cloves, minced – to taste
Hatch green chiles – to taste
(roasted if available)
1 package Velveeta cheese, cubed
1 can cream of mushroom soup
1 can evaporated milk
Chicken bouillon powder – to taste
Butter or oil of choice – for sautéing

DIRECTIONS

1. In a large pan over medium heat, add butter or oil. Sauté diced onion, minced garlic, and chopped hatch green chiles until the onions are golden and fragrant.
2. Add the cubed Velveeta cheese and the can of cream of mushroom soup to the pan. Stir constantly until the cheese is fully melted and the mixture is smooth.
3. Stir in chicken bouillon powder to taste. Start with a small amount and adjust as needed.
4. Pour in evaporated milk gradually, stirring until the queso reaches your desired thickness.
5. Serve hot with tortilla chips, over nachos, or as a dip!

Jewel Alexis



I'm thankful for:

1. *My siblings, who are genuinely my best friends; my husband, Richard; and of course, my parents—the glue that holds us all together and the reason we can't go a single day without talking!*
2. *For the mild/tolerable summer we had in Oklahoma.*
3. *To have finally completed our home renovation and to have some normalcy back in our lives—no more living in a constant construction zone!*

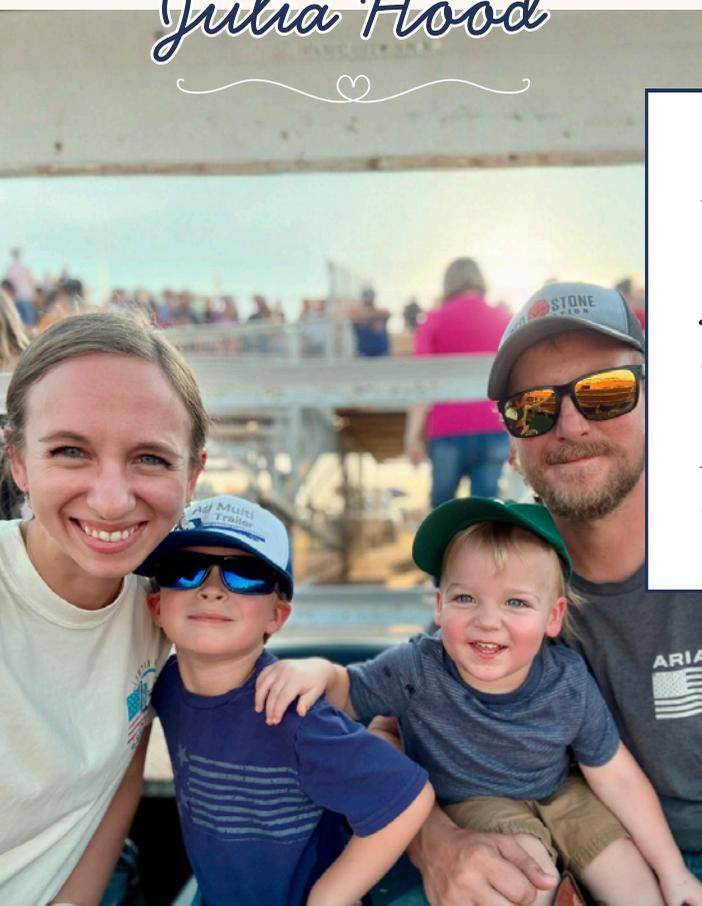


If you know me, you know that Thanksgiving=pie. The highlight of the holiday is making pies with my mom—a tradition we have had since I was old enough to hold a rolling pin. This recipe dates back generations, and it's a staple for any pie. Use it with any filling you'd like—pumpkin, pecan, cream, chocolate, you name it!

INGREDIENTS

1 1/4 cup of flour
1/2 teaspoon of salt
1/2 cup of shortening
3 tablespoons of water

Julia Hood



The Perfect Pie Crust

DIRECTIONS

1. In a large bowl, whisk together the flour and salt.
2. Take 1/4 cup of the flour/salt mixture and set it aside in a small bowl.
3. In the large bowl, cut the shortening into the flour until it's mixed together and forms little balls.
4. In the small bowl, whisk the water into the flour/salt mixture—this will form a paste.
5. Incorporate the paste into the large bowl with a spatula, and then use your hands to finish combining it.
6. After it's fully combined, roll it into a thin crust and place it inside of a pie plate.
7. Pour in the filling you'd like to use, and bake according to the filling instructions.

I'm thankful for:

1. *The grace and guidance of Jesus, whose plans are so far greater than mine.*
2. *My incredible husband and two sons, and all their wild testosterone-filled shenanigans.*
3. *Being surrounded by family, friends, and coworkers that bring so much light and joy to my life.*



This appetizer is incredibly simple to make and it never fails to impress! I make it every Thanksgiving, and it always disappears before the day is over.

INGREDIENTS

- 1 - 15.75oz bottle of raspberry chipotle sauce (I use Fischer & Wieser Roasted Raspberry Chipotle Sauce)
- 1 - 8oz block of cream cheese
- 1 box of your favorite crackers (I use the classic crackers variety pack)

Raspberry-Chipotle Cream Cheese Dip

DIRECTIONS

1. Place the block of cream cheese on serving platter.
2. Then pour half of the raspberry chipotle sauce over the top of the cream cheese.
3. Arrange the crackers on the side for easy serving.

Kerri Wyke



I'm thankful for:

1. *I'm thankful to God that I get to go through life with my husband, Brent, and two daughters, Karlie (4) and Dani (2). They are my everything!*
2. *Living close to family and friends.*
3. *The smell of fresh coffee in the mornings.*



INGREDIENTS

FILLING:

- 4 large or 5 medium sweet potatoes
- Cooking spray
- 1/2 cup unsalted butter, softened
- 1 cup light brown sugar
- 1/4 cup granulated sugar
- 2 tsp. ground cinnamon
- 2 large eggs
- 1/2 cup whole milk
- 1 Tbsp. vanilla extract
- 1/4 tsp. salt

FILLING:

- 2/3 cup light brown sugar
- 1/2 cup all-purpose flour
- 1/4 tsp. kosher salt
- 1/4 tsp. ground cinnamon
- 1 1/2 cups pecan halves
- 5 Tbsp. melted butter

Sweet Potato Soufflé

This dish will always hold a special place in my heart, it was the very first Thanksgiving dish my husband and I made together. That year, we couldn't be with our families, so we gathered a few close friends and created our own little celebration.

DIRECTIONS

1. Preheat oven to 425°F. Wash and dry sweet potatoes, wrap each in foil, and place on a foil-lined baking sheet. Bake for 1½ hours. Cool about 30 minutes, then peel.
2. Lower oven to 350°F and grease a 9x13-inch dish. Mash sweet potatoes with a mixer until smooth. Add butter, brown sugar, sugar, cinnamon, eggs, milk, vanilla, and salt. Mix well and pour into the dish.
3. In a bowl, mix brown sugar, flour, salt, cinnamon, and pecans. Stir in melted butter until coated, then sprinkle evenly over the filling.
4. Bake for 45–55 minutes, until the center is set and no longer jiggles.

Lexi Radermacher

I'm thankful for:

1. *The life that my loving husband, Nick, and I are building together.*
2. *My family, although we are all over a thousand miles from each other, the moments we get to spend together are the most meaningful.*
3. *Our precious dog, Moo Moo, who makes our lives so much better everyday.*



I came up with this recipe after a failed attempt at chocolate cookies. They turned out way too crisp for my liking, as I prefer cookies soft and gooey. Rather than let the cookies go to waste, I started thinking of ways to repurpose them. Then the filling had to be chocolate because let's be honest, there's no such thing as too much chocolate!

INGREDIENTS

CRUST INGREDIENTS:

Crispy chocolate cookies or Oreos

A handful of pretzels

A handful of nuts (I like the crunch pecans or almonds add, but they are optional)

1/3 cup butter

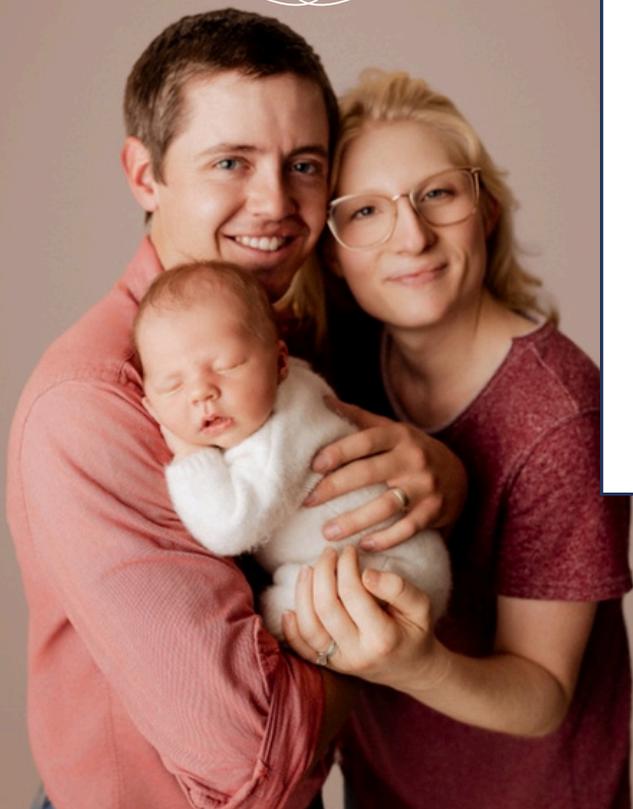
GANACHE FILLING INGREDIENTS

1.5 cups of dark chocolate chips

1 cup heavy cream

Sweetener to taste (maple syrup or honey)

Elizabeth Lane



Dark Chocolate Tart

DIRECTIONS

1. For the crust, start by melting the butter.
2. Using a food processor, blend the cookies, pretzels, and nuts. Once finely chopped to the consistency of coarse sand, add the melted butter and blend well.
3. Pour the crust mixture into a tart pan and use your hands to press it evenly into place to form the crust.
4. Place the crust in the refrigerator to chill.
5. In a small saucepan, melt the chocolate chips with the heavy cream.
6. Heat just enough to melt the chocolate—don't overheat, as I like to add sweetener to taste. Personally, I only add a couple of tablespoons.
7. Remove the crust from the fridge and pour in the warm ganache filling, then return it to the fridge to set.
8. Chill in the fridge for at least 4 hours.
9. Garnish with a dusting of powdered sugar and fresh berries.

I'm thankful for:

1. *So grateful for my wonderful husband and son.*
2. *To have purchased my forever property, where my children will have the opportunity to grow up immersed in every aspect of farm life.*
3. *Each day is a fresh opportunity to wake up and try something new or give it another go with renewed energy!*



I used to be a picky eater growing up but there was always one side my grandma knew I would eat – green beans! She tried various recipes over the years but this was always a favorite for everyone.

We lost my grandma unexpectedly earlier in the year, and I am so thankful for the handwritten recipe cards she gave me, this being one of them!

INGREDIENTS

5 (15 oz) cans of green beans

10–12 slices of cooked bacon

2/3 cup brown sugar

¼ cup butter, melted

¼ cup soy sauce

Minced garlic (measure with your heart)

Grandma's Green Beans

DIRECTIONS

1. Preheat oven to 350°F.
2. Cook bacon as preferred.
3. While the bacon is cooking, open and drain the green beans and add them to a 9x13 baking dish.
4. Whisk together the brown sugar, melted butter, soy sauce and minced garlic. Pour it over the green beans.
5. Once the bacon is cooked, drain any grease and chop it. Spread over the green beans.
6. Cook for 40 minutes, then enjoy!

Maddy Mindemann



I'm thankful for:

1. My husband and my daughter, who keep me grounded and present.
2. The best friends and family, who stick with me through both the good and the hard times.
3. The many blessings that God continues to provide, often right when I need them most.



This recipe has been passed down from my Nanny, and for as long as I can remember, since I was a kid, it's the dish I always return to. No matter how full I am, there's always room for more of Nanny's Cranberry Sauce. Several years ago, I took over the tradition of making it for our family Thanksgiving, and it's become a must-have at our Friendsgiving too, where it's always a crowd favorite.

INGREDIENTS

- 1 box (3oz) red Jell-O cherry
- 1 can of whole berry cranberries—I usually use Ocean Spray (this takes the place of the 1 cup cold water that the jello will need)
- 1 apple—chopped up
- 1 stalk of celery—chopped up
- ¼ cup pecans—chopped

Rachel Bustos



Thanksgiving Cranberry Sauce

DIRECTIONS

1. Mix the Jello with one cup of hot water, stir till it's all dissolved.
2. Add the can of cranberries and mix thoroughly.
3. Add chopped celery, chopped apple, and chopped pecans.
4. Refrigerate for around 2 hours or until the mixture cools and forms a gel-like structure.

I'm thankful for:

1. *My relationship with our Creator. He is a constant in this ever-changing life.*
2. *My husband - we have grown so much together, and I am blessed to have someone as understanding, loyal, kind, and humorous as he is by my side for this life. He is my best friend.*
3. *My 3 incredible kiddos. Being a mom is the greatest gift there is.*



This recipe will always remind me of my childhood. It is one of my mom's classic dishes that was made often growing up and still to this day is something that my siblings and I request for every holiday!

INGREDIENTS

- 1 bag of frozen diced hashbrowns (you can use shredded also)
- ½ stick of melted butter
- 3.8oz of sour cream
- 1 can of cream of chicken soup
- 1 cup of shredded cheddar cheese (use more cheese if you like!)

Cheesy Potatoes

DIRECTIONS

1. Pre-heat oven to 350°F.
2. Mix all the ingredients together in a bowl.
3. Spray baking dish and then place mixed ingredients inside.
4. Place in oven (uncovered) up to 1 ½ hours (check on it after 1 hour and 15 min).
5. To reheat use tin foil to cover.
6. ENJOY!

Sadye Morrison



I'm thankful for:

1. My husband, kids, and pets- they are my everything!
2. My parents and siblings- it takes a village, and I have the best one!
3. My home and the fact that I get to work from my home state of Michigan.

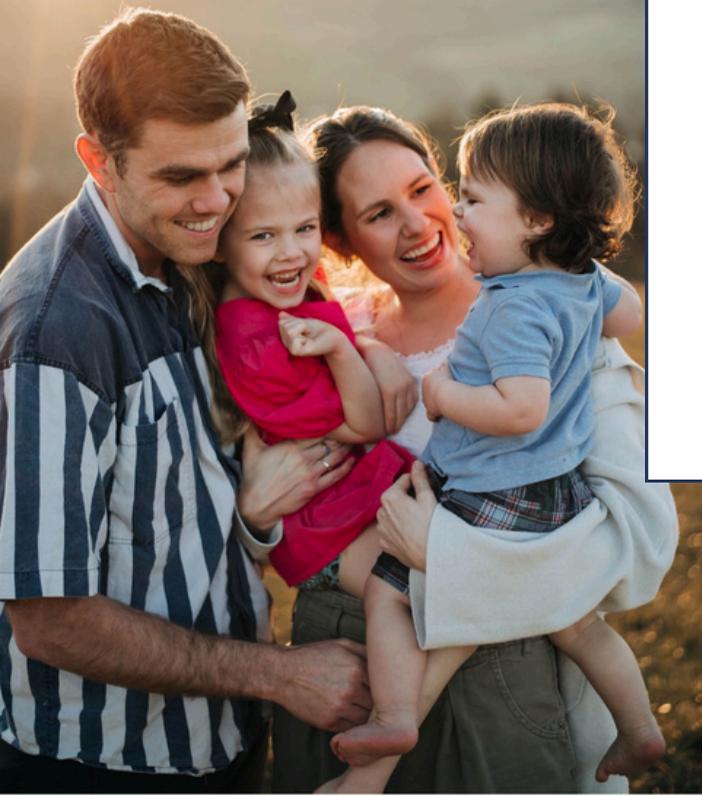


Because potatoes are just the best & we helped make these every year with our mom and now continue to make them in our own households!

INGREDIENTS

- 6 medium size Russet potatoes
- 3 Tablespoons butter
- 3 Tablespoons chives, fresh, chopped
- salt and pepper, to taste
- 3/4 cup milk, (Add more as needed)
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/2 teaspoon garlic powder
- Optional- crumbled bacon for topping!

Sierra Griffin



Twice-Baked Potatoes

DIRECTIONS

1. Wash and dry the potatoes, then prick the outsides of the potatoes a few times with a knife or fork. Rub them with olive oil and season with salt and pepper. Bake potatoes at 400 for about 1 hour, or until fork tender. Remove from oven and allow to rest until cool enough to handle.
2. Cut the top, lengthwise of each potato off and scoop out the flesh into a mixing bowl, leaving 1/4 inch layer of potato flesh and skin, and the rest hollowed out.
3. Add butter, salt and pepper, chives, sour cream, garlic powder, and milk. Mash with a potato masher and then mix with beaters until smooth (but don't over-mix them or they will be gluey instead of light and fluffy.) Add more milk, if needed—it's better if the filling is on the softer side because the potato mixture will thicken up as it cooks again in the oven.
4. Top with shredded cheese and bake at 350 degrees F for 15 minutes or until the cheese is bubbly.

I'm thankful for:

1. *My husband & kiddos & our health and happiness.*
2. *Creating a peaceful slow-paced life for our family.*
3. *Finding joy in the mundane, soaking in the little moments & loving intentionally.*

