

Thanksgiving Word Search Puzzle
 by Raymond Young in *GAMES* October 2012

Thanksgiving Feast ★

By Raymond Young

Thanksgiving is upon us! Below is a list of foods and beverages that you may be enjoying soon. Look for all of the words horizontally, vertically, and diagonally, and always in a straight line. After you have found them all, copy the uncircled letters into the ingredients list in the box. Then put on your apron and give the recipe a whirl. Bon appetit!

			Y D N A R B			
			D A L A S S F E H C			U N
P E S			G R E E N B E A N S E R		Y A L	P E D
E S E			E G G N O G P U O T S A E T		O E P E	S E B E C
E A L			M U F F I N S O R T E W D L E S		S L P W	E P O M E
F G K			N H T L A Y V A R G T E L B I G		P S L S	P P C Y L
F E C			E E S L C P E C A N P I E A B P N R		R R E E	O E E H T
O S D M I			A K A L B A K E D H A M T R O N I L		O A P V	R H T
C N R I P			E C U A S Y R R E B N A R C C I L O		P I I	T
NEW			S I Q T O F U R K Y H O O A Y K P L		E L	E N M
S			I H S S F I T I R E P A L R R P M L		K A O	C O B
U S T			T C C A N A D A D R Y E L A R M U R		G L N	H N A
R I R			C A N D I E D Y A M S S M E U D		L A E	E R I
C N E			P Y D D O T T O H O W D E H P E		R M E	E O T
H G D			B R A I S E D B E E F L C Y		M O R	S C E
S A I			G E C A S S E R O L E S		A D G	E L T
B L C			S T O R R A C A C K		P E E	
			R P P E R I			

APERITIFS
 APPLE PIE A LA MODE
 BAKED HAM
 BRAISED BEEF
 BRANDY
 BUTTER
 CANADA DRY
 CANDIED YAMS
 CARAMEL
 CARROTS

CASSEROLE
 CHEESE
 CHEF'S SALAD
 CHERRY COBBLER
 CHICKEN
 CIDER
 COFFEE
 CORN ON THE COB
 CRANBERRY SAUCE
 DUMPLINGS

EGGNOG
 GIBLET GRAVY
 GREEN BEANS
 GREEN OLIVES
 HOT TODDY
 ICED TEA
 MUFFINS
 PARSLEY
 PECAN PIE
 PEPPER

PICKLES
 PUMPKIN PIE
 ROASTED TURKEY
 SAGE DRESSING
 SCALLIONS
 SQUASH
 SWEET ROLLS
 THYME
 TOFURKY

EASY DUTCH WHIP POTATOES

Ingredients:

6 _____

1 _____

1 _____

1 _____

1 1/4 cups _____

2 tablespoons _____

_____ to taste

2 teaspoons _____

2 teaspoons _____

_____ to taste

1 teaspoon _____

Wash, peel (unless otherwise directed), and chop first four ingredients. Cook in a large pot of boiling water for 18 minutes. Reserve a cup of the broth, and drain remaining water. Return broth, add remaining ingredients, and mash until blended. Serves eight.