



Cranberry Sauce

- 1 Bag of Fresh Cranberries
- 1 Tablespoon of Fresh Ginger Root
- Sugar
- Cinnamon and Salt
- 2 Fresh Pears (any kind)

Green Beans Almandine

- 1 lb. or 2 lbs. of fresh green beans depending on how much you want to make (2 lbs. will serve eight guests)
- Sliced Almonds – Around 1/3 of a cup for 2 lb. recipe
- 3 Tablespoons Butter
- 1 Lemon

Pumpkin Cheesecake

- 2 Cups or 7 ounces of ginger cookies, 1 tablespoon sugar and 6 Tablespoons butter
- 3 - 8 oz. bars of cream cheese
- 1 and ¼ cups sugar, ginger from a jar, cinnamon, salt, 2 eggs and 1 - 15 oz. can of pumpkin puree or canned pumpkin, foil

Spring form pan will also be placed into a shallow roasting pan for bain marie-water bath. The spring form is designed to cut the cheesecake easily, but if you do not have one, then please use a round 9-inch cake pan. Lifting the cheesecake slices out of that kind of pan will make slicing harder but the taste will be there. There is no topping needed for the cheesecake, but you can add a dollop of whipped cream, a drizzle of maple syrup or a ladle of praline sauce.