



## Across the Fence Thanksgiving Recipes – November 2025

### Turkey and Stuffing Quiche

One 9-inch frozen pie shell

#### **Filling:**

1 cup crumbled leftover stuffing  
1 cup chopped leftover turkey  
1 cup shredded sharp Cheddar  
¼ cup parsley leaves, roughly chopped  
Kosher salt and freshly ground black pepper

#### **Custard:**

1¼ cups half-and-half  
3 large eggs  
¼ tsp. nutmeg  
½ teaspoon Kosher salt  
¼ teaspoon pepper

Par-bake the crust according to package directions. Let cool slightly before adding the filling.

**For the filling:** Sprinkle the stuffing and turkey in the par-baked shell. Top with the Cheddar cheese and parsley. Season with a little salt and pepper. **For the custard:** Whisk together the half and half, eggs, nutmeg, salt, and pepper in a medium bowl. Pour the custard over the filling. Adjust the oven temperature to 350°F and bake until set, 35 to 45 minutes. Let cool at least 30 minutes before serving warm or at room temperature.

### Mushroom Parmesan Tartlets

2 Tbsp. butter  
½ lb. fresh mushrooms, chopped  
1 green onion, chopped, divided  
1 garlic clove, minced

½ cup heavy whipping cream  
½ cup grated Parmesan cheese  
1 tube (8 oz.) refrigerated seamless crescent  
dough sheet

Preheat oven to 375°F. In a large skillet, heat butter over medium-high heat. Add mushrooms and half of the green onion; cook and stir until mushrooms are tender. Add garlic; cook 1 minute longer. Add cream and cheese; cook and stir 3 to 4 minutes or until liquids are evaporated. Unroll dough into one long rectangle. Cut into 24 pieces; press lightly onto bottom and up sides of ungreased mini-muffin cups. Fill each with 1-½ teaspoons mushroom mixture. Bake 8 to 10 minutes or until golden brown. Sprinkle with remaining green onion. Serve warm.

## Cornucopia Thanksgiving Cookies

### **Dough:**

2 cups all-purpose flour  
½ tsp. baking powder  
¼ tsp. fine salt  
1-½ sticks unsalted butter, at room temperature  
¾ cup granulated sugar  
¼ tsp. nutmeg  
1 large egg plus 1 large yolk, at room temperature  
1 tsp. vanilla extract

### **Frosting:**

6 Tbsp. unsalted butter, at room temperature  
1½ cups confectioners' sugar  
½ tsp. vanilla extract  
¼ tsp. salt  
1 to 2 tsp. milk or heavy cream

### **Decorations:**

24 horn-shaped corn snacks  
Mix of semisweet chocolate, butterscotch or peanut butter chips and white chocolate chips  
Fall-themed sprinkles or confetti sprinkles

**For the cookies:** Preheat the oven to 350°F. Line 2 baking sheets with parchment or silicone mats. Whisk the flour, baking powder and salt in a medium bowl until evenly combined; set aside. Beat the butter, sugar, and nutmeg in a large bowl with an electric mixer on medium-high speed until light and fluffy, about 3 minutes. Add the whole egg plus yolk and vanilla extract; mix until completely incorporated. Reduce the speed to low and mix in the dry ingredients until just combined. Using a 1-½ tablespoon cookie scoop, drop level scoops of dough about 2 inches apart on the prepared baking sheets (about 12 cookies per sheet). Gently roll each scoop of dough into a ball and flatten it into a ½-inch thick round. Bake the cookies one sheet at a time until lightly golden brown on the bottom, 10 to 11 minutes. Transfer the cookies to a wire rack and let cool completely. Let the oven to come back up to temperature before baking the second sheet of cookies. **For the frosting:** Combine the confectioners' sugar, butter, vanilla and salt in a stand mixer fitted with the paddle attachment (or in a large bowl if using a handheld mixer). Beat on low speed to mix the ingredients together, then increase the speed to medium high and beat until light, fluffy and smooth, about 3 minutes. Mix in as much milk as needed if the frosting is too stiff to spread easily. Spread about 2 teaspoons of frosting on top of each cookie. Top each with a corn snack off-center, with the pointy end facing out; add the chips and sprinkles so they appear to be spilling out of the cornucopia. Any leftover cookies can be stored in an airtight container at room temperature.

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