

Thanksgiving Feast - Bone Suckin' Style



Bone Suckin' Turkey In The Oven

Ingredients:

Bone Suckin' Sauce Thicker Style, 64 oz.

Turkey (fresh or thawed) under 17 lbs.

Meat thermometer

Directions: Remove neck and giblets from inside body cavity. Thoroughly wash the turkey inside and out with cold water and pat dry. Preheat the oven to 350°. Place turkey, breast side up, on a roaster pan. Place turkey in the center of the oven. Cooking time is between 2 and 2 1/2 hours for 8-12 pound turkey or 3 to 4 hours for 12-16 lb. turkey.

During the last 20 minutes of cook time, remove turkey from the oven and baste with Bone Suckin' Sauce on all sides. Turn the turkey over, breast side down. Put the turkey back into the oven and cook turkey the remainder of the 20 minutes. Internal temperature should reach 165°. Remove from oven. Baste turkey generously with sauce and let it rest 15-20 minutes before carving. * Use a jar of **Bone Suckin' Mustard** for incredible leftover sandwiches!

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Bone Suckin' Corn On The Cob

Ingredients:

Bone Suckin' Sauce Seasoning & Rub, 1/2 Cup
Corn, 12 ears, shucked and halved



Directions: Bring water and Bone Suckin' Seasoning & Rub to a rolling boil. Add corn and cook another 10 minutes. Drain immediately and serve.

Bone Suckin' Grilled Veggies

Ingredients:

Bone Suckin' Sauce Seasoning & Rub, 2 Tbs
Butter, 1 stick Red onion, 1
White onion, 1
Red Bell pepper, 1
Yellow bell pepper, 1
Roma Tomato, 4
Asparagus, 1 bunch



Directions: Wash and peel potatoes. Cut potatoes in to large chunks and boil. Potatoes should be done well enough to stick a fork into sides and pull out easily. Drain Potatoes. Mix all ingredients together. Serve immediately. It's really delicious when served hot.

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Grandma Mae's Potato Salad

Ingredients:

Bone Suckin' Mustard, 4 T
Potatoes, 6 Large
Onion, 1 medium (diced)
Sweet Pickle Relish, 4 T (drained)
Mayonnaise, 4 T
Celery Seed, 1 / 2 teaspoon
Salt and pepper to taste



Directions: Wash and peel potatoes. Cut potatoes in to large chunks and boil. Potatoes should be done well enough to stick a fork into sides and pull out easily. Drain Potatoes. Mix all ingredients together. Serve immediately. It's really delicious when served hot.

Bone Suckin' Barbecue Beans

Ingredients:

Bone Suckin' Sauce, 1 cup
Bone Suckin' Mustard, 1/4 cup
Beans, 28 oz. can
Ground Beef, 1 lb.
Sweet Red Pepper, 1 diced
Sweet Yellow Pepper, 1 diced
Large Onion, 1 diced



Directions: Drain beans in colander. Brown hamburger and drain. Cook peppers and onions in microwave for 5-7 min. Mix all ingredients together and add enough sauce to make sticky but not soupy. Place in a 9" X 12" pyrex dish or teflon pan. Cover with aluminum foil and place in preheated oven at 350° for 30 to 40 min. Serves 8.

Hot Vanilla Scream

Ingredients:

Hiccuppin' Hot Sauce, 1 T
Vanilla Ice Cream



Directions: Put 3 large scoops of vanilla ice cream in a bowl. Top ice cream with Hiccuppin' Hot Sauce. Enjoy the screams for more ice cream!