



# THANKSGIVING — BITES —

E-Cookbook



**SPICE  
WORLD**

EST. 1949

TM

# WELCOME

At Spice World, we focus on making it simple for busy families to add incredible flavor to their meals. From our ready-to-use, minced, peeled, and squeezable garlic and ginger products to our latest innovation, Spice World Easy Onion, we have stayed committed to bringing you a convenient world of flavor with every spoonful.

With this Thanksgiving Bites Cookbook, creating a memorable holiday meal has never been so accessible, so easy, and so delicious. It is filled with a collection of our favorite Spice World sides, appetizers, and dishes—just in time for the holidays.

There's something for everyone, and we can't wait to be a part of your family's Thanksgiving feast!



**FLAVOR** *WITHOUT*  
**BOUNDARIES**

# CONVERSIONS

## Ready-to-Use Chopped Easy Onion:

$\frac{1}{2}$  cup of Easy Onion (1 medium onion) = 24 tsp  
 $\frac{1}{4}$  cup of Easy Onion ( $\frac{1}{2}$  medium onion) = 12 tsp

## Squeezable Minced Garlic:

1 tsp = approximately 1 clove of garlic

## Ready-to-Use Minced Garlic:

1 tsp = approximately 1 clove of garlic

## Squeezable Minced Ginger:

1 tsp = approximately 1 inch piece of ginger



## Garlic

- Spice World Garlic adds high-quality, bold flavor to any dish simply and easily!
- Garlic is a heart-healthy, low-calorie food with high health benefits like lessening the frequency of colds and reducing blood pressure.



## Ginger

- Spice World Ginger adds zesty ginger flavor without the hassle of peeling, mincing, or chopping fresh ginger.
- Ginger has great antibacterial power as it is loaded with antioxidants, helps soothe sore muscles, and fights chronic disease.



## Easy Onion

- Spice World Ready-to-Use Chopped Easy Onion makes it simple and convenient to add the flavor of fresh onions with No Peeling, No Chopping, and No Tears!
- Onions are a great source of vitamin C, help regulate immune health, and are full of antioxidants that help fight inflammation.

Find us in the **Produce Aisle** or visit **SpiceWorldInc.com** to learn more!



## Turkey with Garlic Butter

This juicy, golden-brown, garlic-infused turkey is the perfect centerpiece for any Thanksgiving feast! Made with Spice World garlic, this festive staple can be prepared in no time (and eaten just as fast).

### INGREDIENTS

#### For the Turkey:

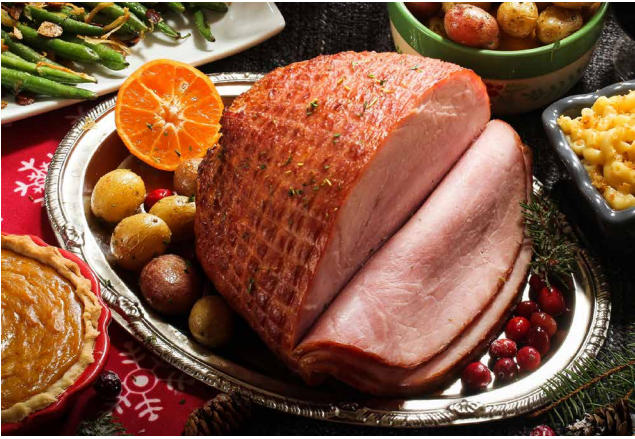
- 12 lbs whole turkey, skin on
- ½ cup Spice World Easy Onion
- 1 head of Spice World Fresh Organic Garlic
- 1 celery stalk, chopped into long strips
- ¼ cup kosher salt
- 2 Tbsp black pepper

#### For the Garlic Herb Butter:

- 1 stick unsalted butter, softened
- ¼ cup olive oil
- Zest of 1 lemon
- 3 tsp Spice World Ready-to-Use Chopped Garlic
- 1 tsp sage, chopped
- 1 tsp thyme, chopped.

### INSTRUCTIONS

1. Preheat oven to 450°F.
2. In a medium-sized bowl, stir together the softened butter, olive oil, lemon zest, garlic, and herbs.
3. Remove any packets and giblets inside the turkey and pat dry. Then place the turkey on a large wire-rack roasting pan.
4. Take the butter mixture and spread it generously over every inch of the turkey including under the skin and inside the cavity. Sprinkle the turkey with salt and pepper evenly.
5. Peel and halve the head of garlic stuff the turkey cavity with it, the celery stalk, and the yellow onion.
6. Place the turkey in the oven for 30 minutes, and then turn the heat down to 350° F. Tent the turkey with foil and cook for another 2 hours, or until turkey reaches 165° F. Baste the turkey every 15 to 20 minutes with the butter dripping in the pan.
7. Remove turkey from oven and foil and let rest for 20 to 30 minutes before carving and serving.



## Garlic Rosemary Ham

This succulent Garlic Rosemary Ham combines the bold flavors of Spice World garlic with the sweetness of ham. It's aromatic, easy to prepare, and the perfect alternative to the traditional Thanksgiving turkey.

### INGREDIENTS

- 1 (8 lb) ham
- 25 cloves Spice World Fresh or Peeled Garlic
- 5 tsp Spice World Ready-to-Use Minced Garlic
- 5 cups chicken or beef broth
- 2 tsp dry mustard powder
- 6 Tbsp fresh rosemary
- 2 Tbsp olive oil

### INSTRUCTIONS

1. Preheat oven to 350°F.
2. Rinse ham and pat dry.
3. Place in a shallow roasting pan, cut side down. Add broth to the bottom of roasting pan.
4. Make 20-25 incisions with the point of a knife all over the ham; stuff one Spice World Peeled Garlic clove and one pinch of rosemary into each incision.
5. Cover tightly with aluminum foil, then bake in preheated oven for approximately 1 hour, 20 minutes.
6. While ham is baking, whisk together remaining rosemary, Spice World Ready-to-Use Minced Garlic, dry mustard, olive oil, salt and pepper in a medium bowl.
7. Remove ham from oven and uncover. Pour glaze mixture over ham, then return to oven uncovered. Continue to cook for approximately 45 minutes, basting every 15 minutes. Bake until internal temperature reaches 145° F.
8. Once cooked, remove from oven and allow to rest for 10-15 minutes. Remove whole garlic cloves and rosemary before serving.



## Roasted Asparagus with Garlic

This tender, fragrant Roasted Asparagus with Garlic is a simple side dish that packs some serious flavor. It's a quick, seasonal favorite that belongs on the Thanksgiving table!

### INGREDIENTS

- 3 Tbsp butter
- Spice World Garlic  
2 Tbsp Spice World Ready- to-Use Minced Garlic **OR**  
2 Tbsp Spice World Squeezable Garlic **OR** 6 cloves Spice World Peeled Garlic, minced **OR** 6 cloves Spice World Fresh Garlic, minced
- 2 tsp olive oil
- ¼ cup white wine
- 3 cups asparagus, sliced diagonally
- 6 sprigs of fresh thyme

### INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Tear off 6 large pieces of foil. Divide Spice World Garlic, olive oil, wine, asparagus, and thyme and arrange them on each piece of foil. Fold over each foil packet to seal.
3. Place the packets on a baking sheet and roast for 20 to 25 minutes until the asparagus is tender, but still a little crisp.
4. Carefully open packets and serve asparagus with juices poured on top.



## Garlic Mashed Potatoes

Elevate simple mashed potatoes into something spectacular with the fresh taste of Spice World garlic. These garlic mashed potatoes come together effortlessly in just 45 minutes and will make enough for eight of your hungriest friends—that is, if you don't keep them all to yourself.

### INGREDIENTS

- 8 red potatoes (approx 2.5 lbs), peeled and cubed
- 2 Tbsp sour cream
- Spice World Garlic  
1 Tbsp Spice World Ready-to-Use Minced Garlic **OR**  
1 Tbsp Spice World Squeezable Garlic **OR** 3 cloves Spice World Peeled Garlic, minced **OR** 3 cloves Spice World Fresh Garlic, minced
- 4 Tbsp butter
- ¾ cup milk
- 1 Tbsp chives for garnish

### INSTRUCTIONS

1. In a large pot, cover potatoes with water. Bring to a boil and cook until potatoes are tender, about 15-20 minutes. Drain.
2. In a saucepan over medium heat, melt butter. Add Spice World Garlic and stir until fragrant, 1-2 minutes.
3. In a bowl, add potatoes, garlic butter, sour cream, and milk. Mash until desired consistency and season with salt and pepper, to taste. Garnish with chives!



## Garlic Pull Apart Bread

Here's a fun Spice World twist on an old classic: this easy, homemade cheesy Garlic Pull Apart Bread! It's the perfect savory combination with garlic, butter, herbs, and cheese, guaranteed to be a most popular side dish for guests over the holidays.

### INGREDIENTS

#### For the Garlic Bread

- 1 (16-oz) loaf sourdough bread
- 1 stick butter, melted
- 1½ tsp Spice World Ready-to-Use Minced Garlic
- 1 tsp Italian seasoning
- 1 tsp fresh rosemary, chopped
- 1 Tbsp fresh parsley, chopped
- 1½ cups mozzarella cheese, shredded

### INSTRUCTIONS

1. Preheat oven to 375°F.
2. Cut a grid on the bread, making cuts through the loaf and stopping before you reach the bottom crust. Place the loaf of bread on a foil-lined sheet pan.
3. In a small bowl, combine butter, Spice World Garlic, Italian seasoning, rosemary, and parsley. Mix until combined and evenly spoon all the butter into the cuts made in the bread.
4. Stuff each pocket of bread with the mozzarella cheese and wrap the bread in the foil to cover.
5. Allow the bread to bake for a total of 20 minutes; 10 minutes covered, and 10 minutes uncovered. Once the cheese is nicely melted and golden brown, it's ready to serve.



## Roasted Root Vegetables

If you're looking for another side dish with some serious flavor, look no further than these roasted veggies. This healthy side dish is easy to make and even easier to eat alongside your Thanksgiving favorites.

### INGREDIENTS

- 4 lbs. root vegetables of your choice
- ⅓ cup olive oil
- ⅓ cup honey
- ¼ cup Spice World Minced Ginger **OR** Spice World Squeezable Ginger

### INSTRUCTIONS

1. Pre-heat oven to 400°F.
2. For every four pounds of chopped root vegetables, mix ⅓ cup olive oil, ⅓ cup honey, ¼ cup Spice World Minced Ginger or Spice World Squeezable Ginger, and salt to taste.
3. Coat root vegetables thoroughly.
4. Roast 30-40 minutes or until desired doneness, shaking vegetables halfway through.



## Garlic Knots

These pillowy garlic knots will be your favorite part of your Thanksgiving spread. Not to mention that they come together quickly without all the hassle. All you need to worry about is how many to make!

### INGREDIENTS

- 1 lb pre-made pizza dough
- 5 Tbsp butter, melted
- Spice World Garlic  
2 tsp Spice World Ready-to-Use Minced Garlic **OR**  
2 tsp Spice World Squeezable Garlic **OR**  
2 cloves Spice World Peeled Garlic, finely minced **OR**  
2 cloves Spice World Fresh Garlic, finely minced
- 4 Tbsp Parmesan, grated
- ½ tsp Italian seasoning
- ½ tsp fresh parsley, minced

### INSTRUCTIONS

1. Preheat oven to 400°F.
2. Line a baking sheet with parchment or non-stick spray.
3. Cut the pizza dough into 12 equal pieces. Roll each piece into an 8 inch rope. Take the ends of the dough and tie into a knot and place each knot on the baking sheet, about 2 inches apart.
4. In a small bowl, combine melted butter, garlic, Parmesan, Italian seasoning, and parsley. Once it's all mixed together, brush each knot with the butter.
5. Bake until the knots are golden brown, around 15-20 minutes.





## Garlic Butter

Making this garlic butter for your breads will have them passing the breadbasket more than once. Whether you have rolls or loaves to use, this classic spread will change the way you make your “garlic bread.”

### INGREDIENTS

- 1 cup butter, softened (2 sticks)
- Spice World Garlic  
1 Tbsp Spice World Ready-to-Use Minced Garlic **OR**  
1 Tbsp Spice World Squeezable Garlic **OR**  
3 cloves Spice World Peeled Garlic, minced **OR** 3 cloves Spice World Fresh Garlic, minced
- ¼ cup Parmesan, grated
- 1 Tbsp garlic salt
- 1 tsp Italian seasoning
- ½ tsp black pepper

### INSTRUCTIONS

1. In a small bowl, combine softened butter with Spice World Garlic, Parmesan, garlic salt, Italian seasoning, and black pepper. Perfect as a garlic bread spread or melted on top of roasted veggies!



## Garlic Bread Stuffing

This mouthwatering Garlic Bread Stuffing combines everything you love about traditional Thanksgiving stuffing with a delicious garlic twist! It's the ultimate comfort food side dish that is bound to become a holiday favorite.

### INGREDIENTS

#### For the Garlic Bread

- 1 loaf French bread
- 5 oz softened Garlic Butter

#### For the Stuffing

- 1½ cup diced celery
- ½ cup Spice World Easy Onion
- 5 oz softened Garlic Butter
- 1 Tbsp dried sage
- 2 tsp dried thyme
- 3 cups chicken broth
- 1½ tsp kosher salt
- 1 tsp black pepper
- 2 large eggs

### INSTRUCTIONS

1. Prepare the Garlic Butter.
2. Preheat oven to 400°F. Prep a nonstick baking dish.
3. Cube the French bread and pour the melted garlic butter on top and coat evenly. Bake for 5 to 10 minutes until the bread is toasted.
4. In a large skillet over medium-low heat, melt more garlic butter. Add in onion and celery and sauté until softened stirring occasionally. Stir in sage and thyme. Remove from heat and let cool.
5. In a large bowl, whisk together the eggs, chicken broth, salt, and pepper until well combined. Add to the bowl the sautéed onion and celery mixture and cubed garlic bread, and toss until everything is coated evenly.
6. Pour the ingredients into the baking dish and place into the oven for 30 minutes. Serve warm!



## Easy Onion Dip

This Easy Onion Dip is the perfect easy holiday appetizer that packs a flavorful punch with every bite! It's creamy, delicious, and works best when served along with your favorite chips, crackers, and veggies.

### INGREDIENTS

- 2 Tbsp olive oil
- 1 cup Spice World Easy Onion
- ¼ tsp salt
- 1½ cups sour cream
- ¾ cup mayonnaise
- ½ tsp Spice World Minced Garlic
- ¼ tsp pepper
- ¼ tsp salt
- Chives

### INSTRUCTIONS

1. In a sauté pan over medium heat add oil, heat and add onions, minced garlic and ¼ tsp salt. Sauté onions and garlic for about 5 mins.
2. Remove from heat and set aside to cool.
3. Mix the rest of the ingredients, and then add the cooled onions and garlic.
4. Refrigerate and stir again before serving. Sprinkle chives as garnish.



## Garlic Confit

This Garlic Confit is our ultimate secret ingredient to add a delicious kick to any of your favorite holiday meals. Whether it's spread on toasted bread, tossed with pasta, or used in a marinade, you're sure to find plenty of ways to enjoy this garlicky flavor bomb.

### INGREDIENTS

- 24 sprigs of rosemary
- 2 sprigs of thyme
- 2 cups extra virgin olive oil
- 4 bulbs of Spice World Fresh Garlic

### INSTRUCTIONS

1. Peel Spice World Fresh Garlic, trim root ends, and add to dry saucepan.
2. Cover garlic with extra virgin olive oil, ensuring that all cloves are completely submerged.
3. Add rosemary and thyme to oil.
4. On the lowest heat setting, simmer for 30 minutes. Do NOT allow to boil.
5. Remove from saucepan, storing oil and garlic in glass jars. Serve immediately, or store in the refrigerator until ready to use, up to 1 week. Freeze for longer use.



## Caramelized Shallot Dip

Your family will love this better-for-you, savory dip featuring an underrated member of the onion family—shallots! It's rich and creamy and is certain to be an irresistible appetizer for everyone to enjoy.

### INGREDIENTS

- 2 Tbsp olive oil
- 4 Spice World Fresh Shallots, finely chopped (about 2 cups)
- Kosher salt, freshly ground pepper
- 1 Tbsp apple cider vinegar
- ½ cups low-fat plain Greek yogurt
- 1 Tbsp sliced chives, plus more for serving
- Chips or crackers (for serving)

### INSTRUCTIONS

1. Heat oil in a medium skillet over medium heat. Add shallots and season generously with salt and pepper. Cook, stirring occasionally and reducing heat if needed, until shallots are golden brown and tender, 15–18 minutes.
2. Mix shallots, vinegar, and yogurt in a medium bowl; season with salt and pepper.
3. Stir chives into yogurt and top with more chives. Serve with chips, crackers or toast points for dipping.



## Chili Onion Crunch Chicken Wings

On Thanksgiving, there's always football—and our Chili Onion Crunch Chicken Wings are a winning appetizer. Tossed in a spicy, savory glaze with just the right kick from Spice World Chili Onion Crunch, these wings bring the heat while you wait for the main feast.

### INGREDIENTS

- 1 Tbsp coriander
- 2 tsp kosher salt
- 1 tsp Spice World Ready-to-Use Squeezable Ginger
- 1 tsp Spice World Ready-to-Use Minced Garlic
- ½ tsp ground cayenne pepper
- 3 pounds chicken wings, drumettes and flats separated, patted dry
- 2 Tbsp vegetable oil **OR** canola oil
- ½ cup honey
- ¼ cup soy sauce
- 1 ½ Tbsp Spice World Chili Onion Crunch Seasoning Blend
- Garnish: chopped fresh green onions

### INSTRUCTIONS

1. Preheat the oven to 425°F. Line two rimmed baking sheets with foil and place a rack over each tray. Spray the rack with cooking spray.
2. In a large bowl, stir together coriander, salt, Spice World Squeezable Ginger, Spice World Ready-to-Use Minced Garlic, and cayenne until combined. Add wings and toss until well combined. Drizzle with oil and stir until fully coated.
3. Place wings on baking sheets and cook for 45 minutes, turning halfway through.
4. In another large bowl, whisk together honey, soy sauce, and Spice World Chili Onion Crunch Seasoning Blend.
5. Once wings have finished cooking, toss until covered in sauce. Garnish with green onions and serve immediately.



## Fantastic Spinach Artichoke Dip

This creamy Spinach Artichoke Dip is the perfect blend of cheesy, garlicky goodness. Perfect for any get-together, it takes just one pan to make and only one bite to crave. Just make sure you have your favorite chips to dip!

### INGREDIENTS

- 3 Tbsp butter
- 2 Tbsp Spice World Ready-to-Use Minced Garlic
- 2 Tbsp Spice World Easy Onion
- 1 (10-oz) package frozen spinach (defrosted, drained and finely chopped)
- Pinch of red-pepper flakes (optional)
- 1 (14-oz) can quartered artichoke hearts, drained and coarsely chopped
- Salt and pepper
- 8 oz cream cheese, cut into 1-inch pieces
- ½ cup crumbled feta
- ¼ cup grated Parmesan
- ¾ cup grated pepper jack cheese (divided)
- 4 oz full-fat Greek yogurt
- Pita or crackers, for serving

### INSTRUCTIONS

1. Melt butter in a medium, oven safe deep pan/pot (we prefer cast iron) over medium heat. Add Spice World Ready-to-Use Minced Garlic and Spice World Easy Onion and cook, stirring until it's softened and fragrant, about 30 seconds.
2. Add thawed spinach and crushed pepper (optional) to pot. Cook, stirring frequently, until most of the liquid from the spinach has evaporated, 3-4 minutes. Add artichokes and season with salt and pepper. Cook for a few minutes to soften the artichokes.
3. Reduce heat to low and add cream cheese, feta, Parmesan, and ½ cup pepper jack cheese. Using a wooden spoon, stir until all the cheese has melted. Stir in Greek yogurt, and season with more salt and pepper.
4. Top dip with remaining ¼ cup pepper jack cheese, and broil 6-7 minutes, or until cheese is golden and bubbly.
5. Serve with your favorite cracker or pita.



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