

A TIME TO REFLECT

WHAT PIECES OF OUR LIVES MAKE US FEEL THANKFUL

Thanksgiving is a time of looking around and remembering what bounty we have in our lives. Surrounding ourselves with good people and delicious food which fills our hearts with positivity. I like to take time this time of year to look at my life and take stock of what pieces of my life bring me joy and what space could use some gratitude or growth. Creating a list of the things in my life that I am thankful for truly puts the world into perspective.

What we are grateful for...

We in the SG office want to share some of what we are grateful for

"After being away for a number of years, I'm thankful to be back in the Bay Area. It's easy to see why it's such a desirable place to live with its great climate, diverse landscapes

and culture."

-Cesar

"I am grateful for good health and strength!"

-Elayshia

"I'm grateful for our amazing team of dedicated professionals who go above and beyond of their scope of work everyday to provide excellent customer service for all of our clients"

-Shadi

"I am grateful for my family and the opportunities life has been providing."

-Danae

"I am grateful for family and my baby."

-David

"I am grateful for my family for all their supports, love, care and sympathy"

-Moji

"I am grateful for everyday I wake up"

-Lele

"The moments of life, no matter happy or sad, which bring my family, friends, and coworkers closer to one another."

-Jackie

"I am grateful as I feel that my loved one's who have passed are watching over me and have gotten me through some rough moments."

-Monica

"I am grateful for my friends who support and care for me at all points in my life."

-Emily

"I am grateful for my loving family and a comfortable home."

-Gracy

"I'm grateful for the strong relationship I've been able to have with my sisters, even though we're nearly 20 years apart."

-Jasmine

"I am grateful for our SG maintenance technicians. Our tight knit team members truly have the largest hearts and work extremely hard & selflessly to meet our residents' concerns day in and day out. They are our lifeline!"

-Jessica

... We are also thankful to be a part of the SG community with all of you.

"To feel empty means you haven't found what fills your heart"

~Anonymous

Pralined yams

- 29 oz can of yams, drained (this is the large size can)
- 1/3 cup chopped pecans (you may substitute your favorite nuts)
- 1/3 cup coconut
- 1/3 cup packed brown sugar
- 3 Tablespoons butter, melted

1. Preheat oven to 350 degrees
2. Place drained yam pieces into an un-greased casserole dish in a single layer (8x8 - use 9x13 if doubling this recipe).
3. In a small bowl, mix the remaining ingredients together. Sprinkle the crumbly mixture over the top of the yams to cover
4. Bake uncovered for 35 - 40 minutes, until bubbly and delicious :)
5. Serve and enjoy! (Tasty, both hot and room temperature)

Spinach Gratin

Ingredients:

- 20 ounces frozen chopped spinach, thawed and squeezed dry
- 2 tablespoons onion minced, or shallot
- 1/2 cup Havarti cheese shredded
- 1/4 cup Parmesan cheese shredded
- black pepper to taste
- 1/2 cup cream
- 1 clove garlic minced
- 3/4 cup cream cheese
- 4 ounces cream cheese

Instructions:

1. Preheat oven to 400°F.
2. Add onion and butter to the pan and cook on medium-low heat until onion is softened.
3. Add garlic and cook until fragrant, about 1 minute. Stir in cream, cream cheese, and salt & pepper until smooth. Simmer until thickened.
4. Remove from the heat and stir in 1/4 cup Havarti and 2 tablespoons Parmesan cheese and spinach to mixture.
5. Spread spinach mixture into a 1 1/2 qt baking dish. Top with remaining cheese and bake 15-20 minutes or until heated through.

Cranberry Relish

- 11 12oz. Bag of raw cranberries
- 2 cored tart apples (I like Granny Smith)
- 1 large Naval Orange (or any seedless orange)
- 1 cup of sugar

- 1) Slice the orange and apple into large pieces
- 2) Place all the fruit into a food processor and pulse for 10 seconds
- 3) Add sugar and continue pulsing until fruit has been cut up into even small pieces
- 4) Place mixture in a container and let sit in the fridge for at least 1 hour
- 5) Serve and enjoy!

APPLE PIE

- 8 SMALL GRANNY SMITH APPLES, OR AS NEEDED
- 1/4 CUP UNSALTED BUTTER
- 3 TABLESPOONS ALL-PURPOSE FLOUR
- 1/4 CUP WHITE SUGAR
- 1/4 CUP WATER
- 1/4 CUP PACKED BROWN SUGAR
- 1 (9 INCH) DOUBLE-CRUST PIE PASTRY, THAWED

INSTRUCTIONS:

1. PEEL AND CORE APPLES, THEN THINLY SLICE. SET ASIDE.
2. PREHEAT THE OVEN TO 425 DEGREES F (220 DEGREES C).
3. MELT BUTTER IN A SAUCEPAN OVER MEDIUM HEAT. ADD FLOUR AND STIR TO FORM A PASTE; COOK UNTIL FRAGRANT, ABOUT 1 TO 2 MINUTES. ADD BOTH SUGARS AND WATER; BRING TO A BOIL. REDUCE THE HEAT TO LOW AND SIMMER FOR 3 TO 5 MINUTES. REMOVE FROM THE HEAT.
4. PRESS ONE PASTRY INTO THE BOTTOM AND UP THE SIDES OF A 9-INCH PIE PAN. ROLL-OUT REMAINING PASTRY SO IT WILL OVERHANG THE SIDES BY ABOUT 1/2 INCH.
5. SLOWLY AND GENTLY POUR SUGAR-BUTTER MIXTURE OVER CRUST, MAKING SURE IT SEEPS OVER SLICED APPLES. BRUSH SOME ONTO LATTICE, BUT MAKE SURE IT DOESN'T RUN OFF THE SIDE
6. PLACE SLICED APPLES INTO THE BOTTOM CRUST, FORMING A SLIGHT MOUND. LAY THE ROLLED OUT PASTRY LAYER OF CRUST OVER TOP OF APPLES CRIMP THE EDGES AND MAKE SOME VENTS IN IT.
7. BAKE IN THE PREHEATED OVEN FOR 15 MINUTES. REDUCE THE TEMPERATURE TO 350 DEGREES F (175 DEGREES C) AND CONTINUE BAKING UNTIL APPLES ARE SOFT, 35 TO 45 MINUTES.

Stuffed mushrooms

- 1 pound brown or white mushrooms
- 8 ounces cream cheese softened
- 1/4 cup Parmesan cheese grated
- 1 green onion finely minced
- 1 1/2 teaspoons Worcestershire sauce
- 1 clove minced garlic or 1/2 teaspoon garlic powder
- 1/4 teaspoon each salt and black pepper
- 3 tablespoons seasoned breadcrumbs
- 1 1/2 tablespoons melted butter
- 1 tablespoon Parmesan cheese

1. Preheat oven to 400°F.
2. Preheat the oven to 400°F. Line a baking pan with parchment paper or grease.
3. Wipe mushrooms clean with a damp paper towel. Remove the stems and discard (*see note) or save for adding to soups. Place the mushroom caps on the prepared pan.
4. Mix all filling ingredients with a hand mixer on medium until combined. Taste the filling and season with salt and pepper.
5. Spoon or pipe the cream cheese mixture into each mushroom cap.
6. Combine the topping mixture and sprinkle over the mushrooms.
7. Bake until mushrooms are tender and the crumbs are browned, about 17-20 minutes

Whats on TV this year

Sometimes it's nice to gather around the TV and watch something with your loved ones. Here are a few options for what will be on live TV this Thanksgiving!

- 2022 Macy's Thanksgiving Day Parade (6:00 a.m. PT)
- Buffalo Bills-Detroit Lions on CBS (9:30 a.m. PT)
- New York Giants-Dallas Cowboys on FOX (1:30 p.m. PT)
- New England Patriots-Minnesota Vikings on NBC (5:20 p.m. PT)

Turkey's Thanksgiving Wish

By Eva Adolfo

Turkey's Thanksgiving Wish
If a turkey will make a wish
It would be a long, long list.
It will give you all sorts of reasons
To change that turkey tradition.

It will wish you change your mind
Of having a turkey when you dine.
It will wish you'll crave for seafood
Or tell you crabs would be good!

It will wish you have a toothache
So mashed potato is what you'll pick.
Or wish that on Thanksgiving Dinner
Only vegetarians will come together.

Yet, people come and they insist
"A turkey dish is just the best!"
Poor turkey, it will just yell,
"Oh dear, please take away the
November in a year!"