

## THANKSGIVING CAKES

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This one is an extension of my recent work with “meat cakes”. I really wish I could directly record my thought process when I come up with some of these things. Anyways, this also works as a pantry meal, assuming you buy farm fresh eggs and don’t refrigerate them as I do. It makes 8 cakes approximately hamburger size, so it might work for a family meal

### INGREDIENTS

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<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
1	12 oz Can	Turkey SPAM
1	15 oz Can	Green Beans
1	14 oz Can	Whole Berry Cranberry Sauce
1	6 oz Box	Traditional Sage Stove Top Stuffing
2 +	-----	Eggs
AR	-----	Corn Starch
1	12 oz Jar	Heinz Home Style Gravy – Roasted Turkey

I have not seen Turkey SPAM in the stores lately. If you can’t find it in your store, I think two drained 10 oz. cans of chicken will work. Regular SPAM would probably work as well. I think I will order some more Turkey SPAM from SPAM.com

For the green beans, get either whole or regular cut. I don’t think the other cuts will work as well for this, but should do in a pinch

I really like Traditional Sage Stove Top Stuffing, but I have been having trouble finding it too. I used the Turkey Stuffing for the last round and it worked out. By the way, one 6 oz box works out to 2 cups

Depending on the size of your eggs, you may need more than 2

No corn starch? AP flour should work

I happen to like this gravy in both taste and the size jar. But, as always, if this is not your preference, use what you like!

### SPECIAL TOOLS

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- Food Saver (or similar vacuum sealer) [i]
- Vacuum seal bags or bag rolls [j]

## PREPARATION

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- 1) Drain the can of green beans through a strainer into a 1 qt. measuring cup. Cover with a saucer
  - 2) Fine dice the can of Turkey SPAM
  - 3) Small slice the green beans crosswise
  - 4) Mix the Turkey SPAM, green beans, and cranberry sauce with a wood spoon until well incorporated
  - 5) Cover the bowl with a plate and let sit for 10 minutes
  - 6) Give the mix a stir
  - 7) Whisk two eggs in a small bowl
  - 8) Add the eggs to the SPAM / green beans / cranberry sauce mix and stir gently with a wood spoon until well incorporated
  - 9) If the mix does not look like it is binding to itself, whisk an additional egg, and mix into the mix with a wood spoon until well incorporated. Repeat until the mix is well bound
  - 10) Split the mix into 8 portions and form into hamburger sized cakes
  - 11) Place the cakes in the fridge and let sit for at least one hour
  - 12) Dredge the cakes in corn starch
  - 13) Heat cast iron pan on mediumish
  - 14) Add enough oil to coat the bottom of the pan
  - 15) Heat the gravy in a small covered sauce pan on very low
  - 16) Once the oil in the cast iron pan is shimmering, add two cakes and set timer for 3 minutes  
[ii]
  - 17) At the end of 3 minutes, flip the cakes and set timer for 3 minutes
  - 18) Flip the cakes and continue to cook 1 minute per side, until you achieve a nice browning [iii]
  - 19) Place the cakes on a cooling rack in a sheet pan and pat excess oil from both sides with a paper towel.
  - 20) Cover the cakes with a second sheet pan and place in an oven set to “warm” [iv]
  - 21) Repeat steps 15 – 19 until you have cooked all of the cakes you want to eat that night
  - 22) Put the remaining cakes in the freezer on a cooling rack in a sheet pan and freeze until solid  
[v]
  - 23) Plate with the gravy directly on top of the cakes or on the side
  - 24) ENJOY!
- 25) After you have enjoyed your Thanksgiving cakes, vac seal the frozen cakes, two to a 1 quart bag, and keep in freezer until needed

## CLOSING THOUGHTS

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Pretty freakin’ tasty. I think my one minor criticism is that I would like the sweetness from the cranberry sauce to come through a bit more.

## NOTES

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- i. You only really need this if you are going to freeze some (or all) of the cakes
- ii. You are shooting for a medium sizzle when you add the cakes. If it is too violent, reduce the heat. If it is not sizzling enough, increase the heat
- iii. These can go from nicely browned to burned real quick, so keep a close eye on them
- iv. If your oven's warm is too warm, leave the oven door open a crack
- v. This may take a couple of hours

## PICTURES

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None yet!!!