



Phillis Carey's Thanksgiving Sides Recipes 2015

MAKE-AHEAD GARLIC MASHED POTATOES

Serves 8 to 10.

5 pounds russet potatoes, peeled and quartered
10 large cloves garlic, peeled (or simply leave this out for the traditional style)
1/2 cup unsalted butter, cut in 8 pieces
1 (8 ounce) package cream cheese, cut into 8 pieces and softened
1 1/2 to 2 cups sour cream
Salt and pepper to taste

1. Place potatoes and optional garlic cloves in a large pot and cover with cold water. Bring to a boil and add 1 teaspoon salt to the water. Cook potatoes until fork tender, about 15 minutes longer.
2. Place butter, cream cheese and 1 cup sour cream in the bottom of a large bowl. Drain potatoes and garlic and let air dry for 5 minutes. Press potatoes and garlic through a ricer into the bowl on top of the other ingredients. Stir to combine until smooth adding more sour cream as needed. Season to taste with salt and pepper.
3. Mashed potatoes may be served immediately or transferred to a buttered 4-quart casserole. Cool to room temperature and then refrigerate, covered with foil, for up to 48 hours. Bake, covered, at 350°F for 40 to 45 minutes or until very hot.

MAPLE-ORANGE CRANBERRY SAUCE

Makes 2 cups.

1-12 oz. bag fresh cranberries	1 T. grated orange zest
1 cup cranberry juice	3 T. fresh orange juice
1 cup pure maple syrup	

Place cranberries in a medium saucepan. Pour in the cranberry juice and maple syrup. Add the orange zest and juice. Stir together and bring to a boil over medium high heat; cook until the berries begin to pop. Turn down the heat to medium-low and continue cooking over the lower heat until the juice is thick, about 10 minutes. Allow to cool; then refrigerate.

MAPLE SWEET POTATO MASH

Serves 8.

4 lbs. orange-fleshed sweet potatoes
6 T. unsalted butter
Salt to taste
1/4 cup maple syrup
1 tsp. chopped fresh thyme leaves

1. Preheat oven to 350 degrees. Pierce the sweet potatoes several times on each side with the tip of a knife. Place on a parchment-lined baking sheet and roast until very tender, turning them over once or twice, 40 to 60 minutes. Remove from oven and set aside until cool enough to handle.

2. Meanwhile, melt butter in a medium saucepan over medium-low heat, swirling gently until particles are pale golden brown and smell nutty. Immediately transfer to a large bowl or the work bowl of a stand mixer fitted with a whisk attachment. Add maple syrup and chopped thyme.

3. Peel sweet potatoes and discard skins. Add flesh to bowl with butter and syrup. Beat with the whisk attachment or a handheld mixer until smooth and fluffy, about 2 minutes. Season to taste with salt.

ROASTED BRUSSELS SPROUTS WITH BACON AND HAZELNUTS

Serves 8.

2 lbs. Brussels sprouts
1/4 cup olive oil
Salt to taste
Pinch crushed red pepper flakes
1/4 cup chopped hazelnuts
2 slices thick bacon, cut across into 1/4 inch strips
1/2 cup coarsely grated Parmesan

1. Preheat the oven to 400 degrees. Cut the Brussels sprouts in half lengthwise, from top to bottom and place on a parchment-lined baking sheet. Toss the sprouts with olive oil, salt, and crushed red pepper on and roast in the oven until tender, about 20 minutes.

2. While the sprouts are roasting, cook the bacon in a small sauté pan until the bacon renders most of its fat; add the hazelnuts and cook until the bacon is crispy, and the nuts are golden, 7 to 8 minutes. Remove with a slotted spoon to paper towels to drain. Toss the roasted Brussels with the crispy bacon, nuts and Parmesan cheese.

SOURDOUGH BACON AND LEEK DRESSING

Serves 8 to 10.

10 cups sourdough bread cubes (about 1 lb. loaf)
8 thick bacon slices, diced
2 T. unsalted butter
2 leeks, white and light green parts
only, halved lengthwise and sliced
across into 1/4 inch thick slices, well rinsed
1 medium onion, chopped (1 cup)
3 ribs celery, cut into 1/4 inch dice
1 clove garlic, minced
1 T. chopped fresh sage leaves
1 T. chopped fresh thyme leaves
Salt and pepper to taste
1 1/2 cups turkey or chicken broth plus more as needed
1 cup whole milk or more broth
3 T. chopped Italian parsley leaves

1. Preheat oven to 375 degrees. Spread bread out on a baking sheet and toast in oven until lightly golden, 10 to 15 minutes. Cool.
2. Cook bacon in a large nonstick skillet until crispy and golden. Remove to paper towels to drain. Drain off all but 2 T. bacon fat and add butter to skillet. Cook the leeks, onions, celery and garlic in the butter over medium heat, stirring occasionally, until tender, 8 to 10 minutes. Stir in the sage and thyme and season with salt and pepper.
3. In a large bowl, combine the toasted bread cubes, bacon, leek mixture and 1 1/2 cups stock, milk or more stock and parsley. If too dry add more stock to make a fairly moist mixture. Season again to taste with salt and pepper. Transfer to a 9 x 13 inch baking dish, cover and bake until heated through, about 40 minutes. Dressing may be uncovered for the last 10 minutes to crisp up the top, if desired.