



Make Ahead Thanksgiving Side Dishes

Our Three Featured Recipes

Dressing/Stuffing

- ☞ Cubed bread, sautéed celery and onions, chicken broth, browned sausage. Variations can include chestnuts, mushrooms or oysters. To make your stuffing Vegan, use vegetable broth.

Candied Yams/Sweet Potatoes

- ☞ Sweet potatoes or yams, light brown sugar and butter. Variations can include a pinch of cinnamon, nutmeg or pumpkin pie spice.

Garlic Green Beans

- ☞ Green beans, olive oil, garlic, salt and pepper. Variations can include red pepper, sliced almonds and sautéed red bell peppers.

Tips to help the chef enjoy the day

Oven Space

- ☞ Bake Dessert Pies the day before.
- ☞ Use your stovetop for Side Dishes. Candied Sweet Potatoes and Green Beans can be reheated on the stove.
- ☞ Consider the grill. Countertop rotisseries or a barbeque make a delicious option for cooking your turkey.

Turkey Dilemmas

- ☞ Fresh vs Frozen? The quality of the turkey does not vary. Frozen turkeys are flash frozen so they are the same quality of a fresh turkey. If you're buying frozen, buy it now or soon and allow enough time for thawing—24 hours for every four pounds of meat.
- ☞ How big should I go? - One (uncooked) pound of turkey per person—1 1/2 pounds for generous leftovers.
- ☞ Whole vs Partial Turkey? This decision should be based on two things, your guests' preference (dark vs white meat) and what you want to do with leftovers. White or dark meat can be used when making turkey salads, pot pies and soups. Sliced white meat fairs better in turkey sandwiches.

Make Ahead Ideas

- ☞ Gravy - No need to wait for the drippings. The next time you go grocery shopping, pick up 4 to 5 pounds of turkey legs. Make your stock and divide it into quart-size containers and freeze. Thanksgiving Day all you have to do is thicken your defrosted stock.

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Stuffing Recipe

1 bag (12oz) cubed stuffing cubes
2 tbs butter
2 tbs olive oil

3 stalks of celery with leaves finely diced
1 small onion diced
2 cups broth, chicken or vegetable

Optional Additions

Diced Water Chestnuts
 $\frac{1}{2}$ cup dried cranberries and sliced almonds

1 lb of browned sausage crumbled
Any combination of above items

Directions

1. In large pot add butter and oil over medium heat. Sauté celery and onions until soft and translucent, do not brown.
2. Add broth and bring to a boil.
3. Remove from heat and add stuffing cubes, stirring to ensure broth absorbs into all the bread cubes. Cover and set aside for 5 minutes. At this point you can stir in your optional ingredients.
4. Place in casserole, cover with foil and bake at 350 for 15 min. For a crunchy top, remove foil and bake additional 5 min. You can prepare 1-2 days prior. Cover and refrigerate after step 3. The day you are ready to use, add an additional $\frac{1}{4}$ cup of broth and proceed with step 5.

Green Beans with Garlic and Oil

2 lb green beans
 $\frac{1}{4}$ cup olive oil

8 cloves of garlic peeled,
4 left whole and 4 sliced thin

Directions

1. Snap ends of beans and rinse in cold water.
2. In a large pot, boil water with 4 whole cloves of garlic. Add beans and cook for 10 minutes or until desired tenderness. Strain and return to pot.
3. In a separate skillet heat olive oil and sauté the remaining 4 cloves of garlic on LOW heat until golden brown.
4. Add to pot with beans. Salt and Pepper to taste.

You can prepare 1-2 days prior. Cover and refrigerate after step 2. The day you are ready to use, continue with step 3.

Candied Yams

2 lb sweet potatoes or yams
(Buy narrowest ones, even in size)
1 box (1 lb) LIGHT brown sugar

2 tbs butter cut into small dice
Hot water (for dissolving sugar)

Directions

1. Peel and slice potatoes into $\frac{1}{4}$ inch rounds. Place in baking pan.
2. In a bowl place all the brown sugar and add water. Begin with 3 tbs and add until desired consistency.
3. Pour over potatoes and stir to coat evenly. Dot the top with butter.
4. Bake at 400 degrees for 20 minutes or until the tip of a knife shows not resistance when stuck into the thickest potato.

You can prepare recipe 1-2 days prior to using. Bake for 15 minutes and when testing with knife there should remain a little resistance. The day you are ready to use, cover with foil and bake 15 minutes or until no resistance with knife test.

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