
THANKSGIVING SIDES

Dressing/Stuffing

Ingredients

- 1 box cornbread (Pepperidge Farm)
- 1 cup diced celery
- 1 cup diced onion
- Sage to taste
- 4-6 cups chicken broth
- Butter (to rub on the dishes)

Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Mix cornbread, celery, onion, and sage in bowl until well blended
3. Add chicken broth until the mixture is wet, but not flooded
4. Put mixture into buttered dish and bake for 30 minutes, should still be slightly moist when finished

Corn Casserole

Ingredients

- 1 can of corn, drained
- 1 can of creamed corn
- 1 cup of sour cream
- 1 stick of melted butter (1/2 cup)
- 1 box of Corn Muffin Mix (I use Jiffy Brand Corn Muffin Mix)

Instructions

1. Preheat oven to 350 degrees Fahrenheit and grease an 8x8 pan
2. Mix all of the ingredients in a large bowl
3. Transfer mixture into pan and place in oven
4. Bake for 45 minutes

Mashed Potatoes

Ingredients

- 1-2 fist-sized potatoes per person
- Butter (unless vegetarian, then use margarine)
- Milk (or unflavored almond milk)
- Salt and pepper, to taste

Instructions

1. Peel potatoes when raw
2. Cut potatoes into chunks and boil until tender (stick a fork into the potato to check, it should give easily) and then drain them
3. Add potatoes to a pan and add butter, salt, and pepper; mix with a potato masher
4. Add milk and butter until the potatoes are a smooth, creamy texture

Green Bean Casserole

Ingredients

4 cups fresh green beans (ends trimmed)
8 ounces Cremini mushrooms (stemmed and sliced)
3 Tbsp butter
1 heaping Tbsp flour
2 cloves crushed garlic
1 ½ cups chicken stock
1 cup heavy cream
Dash of soy sauce
French fried onions

Instructions

Cream of Mushroom Soup

Stem, smash and slice 8 ounces of Cremini mushrooms. Then dice them into smaller pieces.

In a high walled sauté pan, add 3 Tbsp of butter along with your sliced mushrooms and a pinch of salt.

Once the moisture has evaporated out of the mushrooms, add 1 heaping Tbsp of flour. Mix to combine for 1 minute.

Add 2 cloves of crushed garlic

Add 1 ½ cups of chicken stock and 1 cup of heavy cream. Mix to combine and bring to a simmer before adding a dash of soy sauce.

Cook until dark, thick, and rich.

Green Beans

Cut the stems off your green beans and then slice into 1 inch pieces.

Boil the green beans till the desired texture. Drain the water and let them cool down.

Casserole Assembly

Combine green beans, cream of mushroom soup and ½ of the French fried onions. Stir to combine.

Butter a casserole dish and add mixture.

Cover and bake at 350°F for 15-20 minutes or until bubbly.

Remove from the oven, uncover, add the rest of the French fried onions and cook uncovered for an additional 5-10 minutes or until browned and bubbly.

Mini Pumpkin Pie Croissants

Ingredients

- 2 tubes Pillsbury refrigerated crescent rolls
- 4 ounces cream cheese, softened
- 1 cup canned pumpkin (not pumpkin pie filling)
- 1 to 2 tablespoons pumpkin pie spice
- 3 to 4 tablespoons sugar, adjust to taste

Instructions

1. Roll each crescent out and cut lengthwise into 2 pieces
2. Beat the cream cheese and canned pumpkin until fluffy and creamy; spread about one teaspoon of filling over each triangle of dough
3. Mix together sugar and pumpkin pie spice; roll each pumpkin pie croissant in it
4. Bake at 375 degrees Fahrenheit for 13-15 minutes, until lightly browned and baked all the way through