

Even those who wait all year to make a big, roasted turkey can agree that the holidays just wouldn't be the same without the Thanksgiving sides. It's the dishes that fill your table, add a pop of color and lots of delicious flavor to your menu that really make it all worth it.



Whose side are you on?

RECIPES FOR THANKSGIVING

HOMEMADE CRANBERRY SAUCE

We love homemade cranberry sauce made with fresh cranberries, and this is a fantastic, easy-to-throw-together recipe. It's slightly sweet and tangy with a hint of citrus flavor. Chunks of apples and pears make this cranberry sauce special. They add extra texture and sweetness. This is a delicious and beautiful cranberry sauce to add to your holiday table.

INGREDIENTS:

- Two 12-ounce packages fresh cranberries
- 2 apples
- 2 pears
- 1 lemon
- 1 cup sugar
- ½ cup fresh orange juice

DIRECTIONS:

1. Rinse and pick over the cranberries to make sure you don't have any bad ones.
2. Peel, core and chop the apples and pears.
3. Finely grate the lemon peel. Then juice the lemon.
4. Place all the ingredients in a large enamel pot

and cook over low to medium heat for about 45 minutes, stirring every few minutes. The berries will pop and the sauce will thicken slightly.

5. Remove from the heat and chill. The sauce will be very thick when chilled.

6. Remove from refrigerator and serve when ready.

ROSEMARY BACON BRUSSELS SPROUTS & NEW POTATOES

This recipe is a wonderful way to serve roasted Brussels sprouts. The combination of bacon and potatoes elevates the recipe. We love the smoky flavor and crunch the bacon adds. The Brussels sprouts, new potatoes, and sweet onion get slightly caramelized. Roasted rosemary adds a fresh, earthy flavor to the dish.

INGREDIENTS:

- 2 pounds Brussels sprouts (may use frozen)
- 5 large sprigs rosemary, fresh whole
- 6 slices bacon (hickory or apple smoked)
- 1 pound new red potatoes, small and quartered
- 2 ounces olive oil
- 1 small sweet onion, quartered and thinly sliced



DIRECTIONS:

1. Preheat oven to 400 degrees.
2. If using frozen Brussels sprouts, thaw first. Cut off hard ends, and cut any large ones in half. Set aside.
3. Wash your rosemary and new potatoes. Cut the small potatoes into quarters. Pat the rosemary and potatoes dry. Place the potatoes and rosemary in an ovenproof Pyrex-type container. Spread them in a single layer with rosemary under and on top of the potatoes. Pour the olive oil on top and sprinkle with coarse ground salt. Mix very well. Cover and place in the oven. Baking will take about 15 minutes. The idea is to get the aroma of the rosemary going and for the potatoes to start getting soft.
4. Using a large skillet (cast iron if available) place your bacon into the pan and begin frying at medium heat. Render the fat from the bacon, and when bacon is done, place on

paper towels for later use.

5. Add Brussels sprouts and then onions to the bacon fat in the pan. Cook for 5-10 minutes.
6. Remove potatoes and rosemary from the oven. Mix very well. Leave as much olive oil behind as you can. Add the potatoes to the pan with sprouts and mix. Place rosemary on top and cover. Cook at a nice sizzle (low-medium to medium according to your stove) stirring frequently. Do your best to keep the rosemary intact.
7. When sprouts are tender crisp and the potatoes are soft throughout, remove the rosemary and discard. Sprinkle more coarse salt, along with coarse black pepper to taste.
8. Crumble and mix in ¾ of the bacon. Place all in a serving bowl or plate. Crumble the rest of the bacon on top and serve.

GREEN BEAN & SCALLOPED POTATO CASSEROLE

This recipe combines two staple holiday sides into one yummy dish. This green bean and scalloped potato casserole is a quick and easy side dish that can be thrown together in no time. Jazzing up a box of scalloped potatoes and using canned green beans means even the most basic cook can prepare this recipe.



INGREDIENTS:

- Scalloped potato mix (4-ounce box)
- 1 ½ cups boiling water
- 1 cup half & half
- ½ cup sour cream
- 1 tablespoon butter
- 14.5-ounce can cut green beans
- ¼ teaspoon cayenne pepper
- ¼ teaspoon paprika

DIRECTIONS:

1. Preheat oven to 400 degrees. In a large mixing bowl, stir sauce mix (from the scalloped potatoes box), half & half, butter, red pepper, sour cream and paprika.
2. Stir in the potatoes and green beans.
3. Transfer to a casserole dish and bake uncovered for about 30 to 40 minutes or until the potatoes are tender.

CRANBERRY ORANGE CIDER

Your house will smell amazing while this hot cranberry cider simmers in your slow cooker. It's better than any candle or plug-in you can buy. All the flavors together are amazing. You could also make this an adult beverage with a shot of whiskey.

INGREDIENTS:

- ½ gallon apple cider
- 1 cup fresh orange juice
- 1 cup cranberry juice
- ¼ cup brown sugar, lightly packed
- 10 cloves
- 5 cinnamon sticks

DIRECTIONS:

1. Combine all ingredients in a medium slow cooker. Stir until brown sugar is dissolved.
2. Cook on high for two hours.
3. Remove cloves and cinnamon sticks. Serve in small mugs.



WHAT TO DO WITH THANKSGIVING LEFTOVERS

Holiday hosts toil for hours to create lavish meals everyone will enjoy. It's not uncommon for Thanksgiving tables to be covered with more food than guests can conceivably (and comfortably) consume. Leftovers are the norm, but without a plan for what to do with leftovers, food can spoil or end up in the trash.

Here are some delicious and waste-conscious ways to put Thanksgiving or other holiday meal leftovers to use.

• **Wrap it up promptly.** Even though you may want to sit around and chat with guests when the meal is finished, leaving food out at room temperature for too long can create a breeding ground for microbes that may lead to food spoilage and sickness. With a few helping hands, all foods can be packaged away in no time, ensuring that drumsticks or stuffing can safely be served another day.

• **Collect containers.** Be sure to have reusable food storage containers, zip-top bags, foil and plastic wrap at the ready. Before all of the food is put away, encourage guests to make their own doggie bags.

• **Plan with other meals in mind.** Shop for and prepare holiday fare with a nod toward what can be used in subsequent meals. Turkey is a versatile ingredient that can be made into everything from breakfast burritos to casseroles. Turn potatoes and sausage stuffing into latke patties that can be whipped up for breakfast or lunch.

Sweet potatoes, squash and pumpkin can be mashed and reworked into batters for quick breads, pancakes and even doughnuts. Spoon leftover cranberry sauce over hot oatmeal in the morning or use it as a substitute for grape jelly in PB&J sandwiches. Try grinding up stale biscuits to make a breading for turkey slices and turn them into fried cutlets.

• **Take care of the needy.** Find out which organizations accept food donations. Even if you cannot donate previously prepared foods, if you have surplus packaged, boxed or canned items, you can bring them to food pantries and soup kitchens to help others.

• **Organize a post-holiday potluck.** Turn leftovers into an opportunity to fraternize with friends or relatives who couldn't make it to Thanksgiving dinner. Pool your leftover resources and enjoy the fruits of everyone's labor. A potluck can be a great place to gather after time spent running from one place to another during Black Friday or Small Business Saturday.

