Thanksgiving 2012

Compiled by: Becky

Introduction

Balsamic Green Bean Salad

Description

Serve up those green beans in a whole new way! The tangy flavors and crunch of this eye-appealing side complement any special meal or holiday potluck.

Ingredients

- 2 lb fresh green beans cut into 1 1/2 inch pieces
- 1/4 cup olive oil
- 3 tbsp lemon juice
- 3 tbsp balsamic vinegar
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp ground mustard
- 1/8 tsp pepper
- 4 cup cherry tomatoes halved
- 4 oz crumbled feta cheese

Instructions

Place beans in a Dutch oven and cover with water. Bring to a boil. Cover and cook for 8-10 minutes or until crisp-tender.

Drain and immediately place beans in ice water. Drain and pat dry.

In a small bowl, whisk the oil, lemon juice, vinegar, salt, garlic powder, mustard and pepper.

Drizzle over beans. Add the onion; toss to coat.

Cover and refrigerate for at least 1 hour. Just before serving, stir in tomatoes and cheese.

Notes

Can add sliced water chestnuts and mozzarella small balls

Best Ever Jalapeno Poppers

Description

This is a recipe I made by taking the best of three or four popper recipes and combining them to make something that tastes wonderful. A frequent request at my house, and at others. I usually make 100 and put them in the fridge. They don't last long. Adjust the amount of bacon bits and type of shredded cheese to taste. Increase the recipe as necessary! Lots of tests helps to best figure out the way you like it. Be sure to wear rubber gloves while seeding the jalapenos -- they will burn."

Ingredients

- 12 oz cream cheese softened
- 8 oz shredded cheddar cheese
- 6 tbsp bacon crumbles
- 12 oz jalapeno peppers seeded and halved
- 1 cup milk
- 1 cup flour
- 1 cup seasoned dry bread crumbs or panko
- 2 qt oil for frying

Instructions

In a medium bowl, mix the cream cheese, Cheddar cheese and bacon bits.

Spoon this mixture into the jalapeno pepper halves.

Put the milk and flour into two separate small bowls.

Dip the stuffed jalapenos first into the milk then into the flour, making sure they are well coated with each.

Allow the coated jalapenos to dry for about 10 minutes.

Dip the jalapenos in milk again and roll them through the breadcrumbs.

Allow them to dry, then repeat to ensure the entire surface of the jalapeno is coated.

In a medium skillet, heat the oil to 365 degrees F (180 degrees C).

Deep fry the coated jalapenos 2 to 3 minutes each, until golden brown.

Remove and let drain on a paper towel.

One more thing dont be afraid to STUFF them! I wasnt sure if you could put to much so I kind of held back a little! Next time I will load them up!

Notes

Can leave a few seeds for heat or use pepperjack cheese, If you like the heat, add the seeds and membrane (to your liking) to the cheese mixture. Caution - seeds will make them VERY hot.

Can bake at 350 until cheese is hot and bubbly

Definately triple coat

They freeze really well. After fying them I allowed them to cool, then put them on a cookie sheet and put them in the freezer for a few hours.
Once they were frozen I stored them in a freezer bag. I reheated them at 425 degrees for about 15 minutes. They came out great and reheating them softened the pepper.

You can flash freeze the poppers BEFORE frying. Throw them into a freezer bag and whenever I want some poppers I can fry up as many or as little as needed. They are just as awesome from the freezer and You can get all the hard work done in one day! Thank you for this crowd pleaser!!!

Beware though, DEFINITELY USE GLOVES!

Also, I like to add garlic powder to the flour....can't go wrong there.

Boil the peppers for a few minutes to make them soft.

To make the stuffing process easier, roll the cheese mix up like a snake (like you would do with Play-Doh).

Broccoli Cheese & Cracker Casserole

Description

this one uses Ritz cracker crumbs—not just on the top as a crust but also in the casserole itself, which gives it an almost-stuffing feel. It's delightful. If you're looking for a quick, easy side dish this Thanksgiving, give it a try! You can spice it up or down, depending on your tastes.

Ingredients

- 3 lb broccoli cut into florets
- 2 lb velveeta
- 1/2 cup milk
- 1/4 cup heavy cream
- 1/4 tsp cayenne pepper more for more spice
- 1 tbsp dijon
- 3 sleeves ritz cracker

Instructions

Preheat oven to 350 degrees.

Place crackers into a large ziploc bag and crush slightly, leaving some large chunks. Set aside.

Plunge broccoli into boiling water and allow to boil for 1 minute. Strain and set aside.

Cut Velveeta into chunks.

Throw into a large pot with milk, cream, salt, pepper, and cayenne.

Melt, stirring occasionally, until totally smooth. Stir in Dijon if using.

Add broccoli to cheese sauce, then add half of the cracker crumbs.

Stir to combine, then pour mixture into a buttered 9 x 13 inch baking dish.

Top with remaining cracker crumbs, then sprinkle the top generously with black pepper.

Bake for 15 to 20 minutes, or until top is golden brown and casserole is bubbly.

Chipotle Bleu Cheese Dressing

Description

This Chipotle Bleu Cheese and I are forging new territory…we're going all smoky and spicy and mysterious. Put it over a crisp, cool iceberg wedge and you've got a thing of beauty.

Ingredients

- 4 oz blue cheese crumbled
- 1/2 cup mayonaise
- 1/4 cup buttermilk
- 1 good dash of worcestershire sauce
- 1 Chipoltle Peppers in adobo Sauce (to taste)
- 1/4 tsp paprika
- 1 tsp white wine vinegar
- 1/2 cup sour cream
- 2 clove minced garlic

Instructions

To a blender, add half of the bleu cheese, mayonnaise, buttermilk, worcestershire, garlic, chipotle, paprika, and vinegar. Whirl until smooth.
In a bowl, mix together remaining bleu cheese crumbles and sour cream. Add the blender mixture and stir to combine. Season with salt and pepper to taste.
Store covered in refrigerator for up to a week.

Notes

You can adjust the spice level by adding more or less chipotle.

If you prefer a thinner dressing, you can use more buttermilk until the desired consistency is reached.

Country Green Beans

Description

Fresh green beans are cooked with bacon, onion, and garlic for a delicious side dish."

Ingredients

- 1/4 cup chopped uncooked bacon
- 1 lb fresh green beans
- 1/4 cup finely chopped onion
- 1/4 cup butter
- 1/4 cup chicken broth
- 2 clove minced garlic
- 1/2 tsp salt
- 1/4 tsp pepper

Instructions

Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.

Drain bacon slices on paper towels.

Leave the bacon grease in the skillet and saute the onion, garlic and green beans with a pat of butter until the onions are cooked.

Pour chicken broth over the beans.

Cover and simmer on medium heat until beans are tender, 15 to 20 minutes.

Fresh Corn and Wild Rice

Source: Pioneer Woman

Description

Mmmm. This is one of those Thanksgiving side dishes. Textural. Flavorful. Set apart from the fray. I've been making it for years and years, and every year my love for it deepens.

Ingredients

- 2 cup cooked wild rice
- 4 cup chicken broth
- 4 cup fresh or frozen corn
- 1 cup heavy cream
- 6 tbsp butter
- 2 Eggs beaten
- 2 tsp kosher salt
- 1/2 cup milk for thinning

Instructions

Preheat oven to 350 degrees.

Cook wild rice in chicken broth until almost done.

Rice should still have a firm (but not crunchy) bite.

Drain rice and allow to cool.

Scrape corn kernels into a large mixing bowl.

Add in cream, butter, beaten eggs, salt and cayenne pepper.

Stir together.

Add in cooled wild rice, stirring gently.

Splash in milk so that mixture is stirrable, but not overly juicy.

Taste for seasonings, adding more salt or cayenne pepper if needed.

Bake for 30-45 minutes, or until just turning golden brown on top and the mixture is somewhat set.

Maple Pan Roasted Baby Carrots

Description

For this recipe, baby carrots are ideal, but you can also use mature carrots if you cut them down to size (see tip below). Do not use bagged "baby cut" carrots.

You start cooking the carrots on the stovetop and then move them to the hot oven to roast. The direct heat of the stovetop jump-starts the caramelizing of the carrots.

Ingredients

- 1 tbsp olive oil
- 1 lb baby carrots
- 1 tbsp maple syrup
- 1/2 tsp kosher salt
- 1/4 tsp pepper

Instructions

Position a rack in the middle of the oven and heat the oven to 400°F.

In a large (12-inch) ovenproof skillet or sauté pan, heat the oil over high heat (the oil shouldn't smoke but should crackle when you add the carrots). Add the carrots and cook, stirring frequently, until they blister and turn golden brown in spots, 1 to 2 minutes. Add the maple syrup, salt, and pepper and toss well to coat the carrots. Remove from the heat.

Spread the carrots evenly in the skillet and transfer it to the hot oven. Roast until the carrots are tender, browned in spots, and just a little shriveled, 12 to 15 minutes. Season to taste with salt and pepper before serving.

Notes

To cut a large carrot into 6 baby-carrot-size pieces, slice the carrot in half crosswise; then halve the narrower bottom end and quarter the wider stem end.

Roasted Butternut Squash Panzanella

Source: Chow Recipes

Description

Panzanella (Italian bread salad) is traditionally a summertime dish made with ripe tomatoes, but the premise of stale bread tossed with dressing and seasonal vegetables can be translated to any time of year. Here, roasted squash, toasted bread cubes, walnuts, and dried cranberries are coated with a roasted-garlic-and-shallot balsamic dressing for a wintry spin. Serve this hearty bread salad underneath a whole roasted chicken to sop up all the juices from the bird.

Ingredients

- 2 medium shallots trimmed, peeled and halved
- 3 medium garlic cloves peeled
- 1/4 cup plus 2 TBsp olive oil
- 8 oz day old crusty bread cut into 1/2 inch cubes
- 3 lb butternut squash, peeled, seeded and cut into 1/2 inch cubes
- 1/2 tsp Sage
- 3 tbsp balsamic vinegar
- 1 tsp honey
- 1/4 tsp kosher salt
- 1/4 tsp pepper
- 1/2 cup dried cranberries
- 1/2 cup walnuts toasted and coarsly chopped

Instructions

Heat the oven to 400°F and arrange a rack in the middle

Place the shallots and garlic on an 8-inch-long piece of foil and drizzle with 1 tablespoon of the oil.

Bring the sides of the foil together and tightly fold down to seal into a packet.

Place directly on the oven rack and roast until the shallots and garlic are softened and browned, about 45 minutes.

Meanwhile, toast the bread and roast the squash:

Place the bread in a single layer on a baking sheet.

Move the foil packet aside on the oven rack as necessary, place the bread in the oven, and bake until toasted, about 6 to 8 minutes.

Remove the bread to a large bowl and set aside.

Wipe any crumbs off the baking sheet and set it aside.

Leave the foil packet off to one side of the oven rack.

Place the squash in a second large bowl.

Add the sage and 1 tablespoon of the oil, and season generously with salt and pepper.

Toss until the squash pieces are evenly coated.

Transfer the squash to the reserved baking sheet and spread into an even layer.

Roast next to the foil packet for 15 minutes.

Using a flat metal spatula, stir the squash, scraping it up from the baking sheet and spreading it back into an even layer.

Continue roasting until the squash is browned on one or two sides and fork tender, about 10 to 15 minutes more.

Place the baking sheet on a wire rack; set aside.

When the shallots and garlic are ready, remove the foil packet from the oven and carefully open it.

Transfer the shallots and garlic to a blender and add the vinegar, honey, and measured salt and pepper.

Cover and blend on high speed until smooth.

With the motor running, remove the small cap from the blender lid, slowly add the remaining 1/4 cup of oil in a thin stream, and blend until smooth.

Leave the vinaigrette in the blender.

Add the roasted squash, cranberries, and walnuts to the bowl with the bread.

Drizzle with the vinaigrette and toss until all of the ingredients are well coated.

Let sit at room temperature until the flavors meld and the bread softens slightly, at least 10 minutes.

Serve warm or at room temperature.

Sesame Green Bean Salad

Description

Someone asks for the recipe for this chilled salad every time I make it. It's a refreshing salad that's great for potlucks and other get-togethers

Ingredients

- 1 lb green beans trimmed
- 1 tbsp soy sauce
- 2 tsp olive oil
- 1 tsp sugar
- 1 tsp rice wine vinegar
- 1/2 tsp salt
- 2 tbsp toasted sesame seeds
- chicken broth
- fresh minced garlic

Instructions

Place the beans in a large saucepan and cover with chicken broth.

Bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender.

Drain and rinse in cold water; pat dry. Place in a serving bowl.

In a small bowl, whisk the soy sauce, canola oil, sugar, vinegar, sesame oil, garlic and salt.

Pour over beans and toss to coat.

Sprinkle with sesame seeds; toss again.

Serve at room temperature.

Slow Cooker Stuffing

Description

This is an easy way to make extra stuffing for a large crowd, saving stove space because it cooks in a slow cooker. Very tasty and moist!"

Ingredients

- 1 cup butter
- 2 cup minced onion
- 2 cup chopped celery
- 1/4 cup fresh parsley
- 12 oz fresh mushrooms sliced
- 12 1/2 cup dried breadcrumbs
- 1 tsp poultry seasoning
- 1 1/2 tsp dried sage
- 1 tsp dried thyme
- 1/2 tsp dried marjoram
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 4 1/2 cup chicken broth
- 2 Eggs beaten

Instructions

Melt butter or margarine in a skillet over medium heat.

Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl.

Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper.

Pour in enough broth to moisten, and mix in eggs.

Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Smiling Caprese Salad

Description

This no doubt is the easiest Caprese salad I have ever made, and it will make your guest smile! It screams delicious, plus you can make ahead of time which is something we all want more of. When making, you can also add all ingredients to a large resealable plastic bag. Mix and then pour into your serving bowls/glasses. Serve in a fun type of tall stem glass like a martini glass with some crostini on the side."

Ingredients

- 24 small cherry tomatoes
- 1/4 cup olive oil
- 1 1/2 tbsp balsamic vinegar
- 6 leaves fresh basil
- 1/2 lb fresh mozzarella small balls

Instructions

Stir tomatoes, olive oil, balsamic vinegar, and basil together in a large salad bowl;

gently fold in mozzarella cheese ;

season with salt and black pepper.

Chill before serving.

Spinach and Artichoke Bread Pudding

Source: Taste of Home

Description

Bread pudding is usually considered a dessert. But this rich and savory version packed with spinach, artichokes and cheese is a perfect side for both dinner or brunch.

Ingredients

- 18 oz fresh spinach
- 28 oz water packed artichoke hearts rinsed drained and quartered
- 9 eggs
- 2 3/4 cup heavy whipping cream
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded cheddar cheese
- 1/2 cup shredded parmesan cheese
- 1/2 cup Romano Cheese shredded
- 8 cup day old cubed french bread

Instructions

In a large saucepan, bring 1/2 in. of water to a boil.

Add spinach; cover and boil for 3-5 minutes or until wilted.

Drain.

In a large bowl, combine the artichokes, eggs, cream, cheeses and salt.

Gently stir in bread cubes and spinach.

Transfer to a greased 13-in. x 9-in. baking dish.

Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Bake, uncovered, at 350° for 35-40 minutes or until a knife inserted near the center comes out clean.

Let stand 10 minutes before cutting.

Sweet Potato Casserole

Description

Fluffy sweet potatoes mixed with butter, sugar, and vanilla, and baked with a crunchy pecan streusel topping. This recipe was given to me by my brother-in-law.

Ingredients

- 2 29 oz.can cut sweet potatoes
- 1/2 cup Butter Melted
- 1/3 cup evaporated milk
- 3/4 cup brown sugar
- 1 tsp vanilla
- 2 Eggs beaten
- 1/2 cup flour
- 1/3 cup *butter
- 1 cup chopped pecans
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

Instructions

Preheat oven to 350 degrees.

Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs and spices.

Spread sweet potato mixture into the prepared baking dish.

In a small bowl, mix together brown sugar and flour.

Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans.

Sprinkle pecan mixture over the sweet potatoes.

Bake for 25 minutes in the preheated oven, or until golden brown.

Turkey Tetrazzini

Ingredients

- 1 1/2 lb thin spaghetti broken in half
- 4 tbsp butter
- 4 clove garlic - minced
- 1 lbs mushrooms quartered
- 1/2 tsp salt
- 1 cup white wine
- 1/3 cup flour
- 4 cup chicken or turkey broth
- 8 oz cream cheese
- 3 cup leftover turkey shredded or diced
- 1 cup chopped black olives
- 1 1/2 cup frozen peas
- 4 slice bacon fried and cut into bits
- 1 cup grated monterey jack cheese
- 1 cup parmesan cheese
- 1 cup panko bread crumbs

Instructions

Cook pasta until not quite done - al dente according to package instructions (it will finish cooking in the oven.) Drain, rinse, and set aside.

In a large pot, heat butter over medium-high heat.

Add garlic and saute for a couple of minutes.

Add mushrooms and salt, then saute for a couple more minutes.

Pour in the wine and allow it to cook with the mushrooms for several minutes, or until the liquid reduces by half.

Sprinkle in flour, then stir the mushrooms around for another minute.

Pour in the broth and stir, cooking for another few minutes until the roux thickens.

Reduce heat to medium low.

Cut cream cheese into pieces and add it to the pot.

Stir it to melt (don't be concerned if the cream cheese remains in little bits for awhile; it'll melt eventually!)

Add the leftover turkey, the olives, the peas, the bacon, and the cheeses.

Stir to combine, adding salt and pepper as needed.

Add the cooked spaghetti and stir it to combine.

Splash in more broth as needed; you want the mixture to have a little extra moisture since it will cook off in the oven. If it's a little soupy, that's fine!

Add up to 2 more cups of liquid if you think it needs it.

Pour the mixture into a large baking dish and sprinkle the top with Panko crumbs.

Bake at 350 degrees F for 20 minutes, or until the casserole is bubbly and the crumbs are golden brown.

Notes

You'll absolutely love this, guys. Just be sure to put it into the oven slightly soupy; I didn't quite add enough moisture this time and it really did need the extra splash.

Zucchini Gratin

Description

Baked zucchini in a lightly creamy sauce of white wine and crème fraîche with tons of fresh mint and thyme and parsley, and top it with a crisp crust of breadcrumbs, Gruyère, Parmesan, and walnuts.

Ingredients

- 1 tbsp unsalted butter plus 1 1/2 TBsp
- 1 large shallot finely diced
- Kosher salt and ground pepper
- 2 medium garlic cloves finely diced
- 1/3 cup dry white wine
- 1/4 crème fraîche
- 6 medium zucchini, diagonally sliced, 1/2 inch thick
- 1 tbsps fresh thyme chopped
- 1 tbsp fresh mint chopped
- 1 tbsp fresh chopped flat leaf parsley
- 1 cup panko bread crumbs
- 1/3 cup finely chopped walnuts
- 1/2 cup grated gruyere cheese
- 1/2 cup grated parmesan cheese

Instructions

1. Adjust oven rack to center position and preheat the oven to 400°F. In a medium skillet, melt 1 tablespoon butter over medium-low heat. Add the shallot, season with salt and pepper, and cook, stirring frequently, until softened, about 2 minutes. Add the garlic, and cook until fragrant, about 1 minute longer. Add the wine, bring the mixture up to a boil, then add the crème fraîche. Stir until melted, then remove from heat.

2. In a large bowl, add the zucchini, thyme, mint, and parsley. Season with salt and pepper, and add the shallot and wine mixture. Toss well and place in a lightly greased 9- by 13-inch rectangular baking dish. In another bowl, combine the crumbs, walnuts, cheese, and remaining 1 1/2 tablespoons butter with fingertips until the mixture is crumbly. Season with salt and pepper, and spread evenly over the zucchini. Drizzle lightly with olive oil (if using) and cover the baking dish with foil. Place the baking dish on a baking sheet, transfer to oven, then lower oven to 375°F.

3. Bake, covered, for 1 hour and 15 minutes. Remove foil, and bake uncovered until the topping is golden brown and crisp, 5 to 10 minutes. Transfer to a cooling rack and let cool 5 minutes before serving.

Zucchini Rice Gratin

Description

It's hearty and very fall/winter-ish; it would be great on a Thanksgiving table. It involves wild rice, greens, caramelized onions, a nutty cheese and breadcrumbs and it makes a spectacular amount of gratin. When we make it at home, we reheat it for a few nights as a dinner side-dish and everyone inhales it. It's warm and filling and I hope you will love it too.

Ingredients

- 1/3 cup white rice long grain
- 5 tbsp olive oil
- 1 1/2 lb zucchini about 3 medium sliced 1/4 inch thick
- 1/2 lb plum Tomatoes sliced 1/4 inch thick
- 1 medium onion halved lengthwise and thinly sliced
- 3 clove garlic minced
- 2 large eggs beaten
- 1 tsp fresh thyme leaves chopped
- 1/2 cup grated parm cheese

Instructions

Preheat oven to 450°F.

Cook the rice according to your favorite method. The package directions work in some cases, but check my notes above about adjustments I find I have to make. If you cook the rice in a large, wide-ish covered skillet, it might cook even faster but you'll have the chance to use it again (and save on dirty dishes) when you need to cook the onions in a bit.

While rice cooks, coat two large (or, if you have the same pitifully small oven as I do, three smaller) baking sheets each with a tablespoon of a of olive oil (a bit less for smaller pans).

Spread zucchini and tomato slices on the baking sheets in as close to a single layer as you can.

Sprinkle with 1/2 teaspoon salt and a few grinds of black pepper.

Roast tomatoes for 10 minutes and zucchini for 20.

Flip zucchini halfway through; it's not worth the messy effort for the tomatoes. Leave oven on.

Heat large, heavy skillet (such as the one you used to cook your rice) over medium heat.

Once hot, add 2 tablespoons olive oil, heat oil, then add onions, garlic and 1/4 teaspoon salt to pan.

Cover and reduce heat to low, cooking onion until limp and tender, about 15 to 20 minutes. Stir occasionally.

Combine onion mixture, rice, eggs, thyme, half of your grated cheese and a half-tablespoon of olive oil in a bowl.

Add a good amount of freshly ground black pepper.

Use the remaining half-tablespoon of olive oil to coat a shallow 2-quart baking dish.

Spread half of rice mixture in bottom of dish.

Arrange half of roasted zucchini on top.

Spread remaining rice mixture over it and please don't worry about being neat about this; dinner will be "rustic" tonight!

Arrange remaining zucchini on top, then tomato slices.

Sprinkle with remaining grated cheese and bake until set and golden brown, about 20 minutes.

Each oven varies, but I find mine does the very best browning when the dish is on a rack near the top of the oven.