



menu

1. asiago dip
2. relish tray
3. rustic pesto tart
4. feta phyllo triangles
5. spinach salad
6. green bean casserole
7. honey rosemary carrots
8. praline sweet potatoes
9. pumpkin combread
10. veg-all casserole
11. whole wheat stuffing with pancetta, chestnuts + parmesan
12. cranberry + vanilla bean sorbet
13. nutmeg maple pie

asiago dip

[~~source~~ leah stewart]

Ingredients
7 oz hearts of artichoke
hearts, drained
1 c asiago cheese,
shredded
8 oz sour cream
1 tbs garlic
2 c mayonnaise
salt + pepper to taste

- Directions
1. combine all ingredients into a bowl and mix well.
 2. warm up the dip in toaster oven and serve with vegetables or crackers.

rustic pesto tartlets

[adapted from lunchboxbunch.com]

3 boxes of phyllo dough
shells, frozen
¼ c prepared pesto
6 tbs of dried cranberries
½ c shredded fontina or
swiss cheese

1. mix together last three ingredients.
2. place shells in mini muffin tin.
3. bake according to pkg directions.

feta phyllo triangles

[kitchen aid great baking + more]

½ lb feta cheese, drained
+ crumbled
1 pkg (3 oz) cream cheese
½ c cottage cheese
¼ c grated romano cheese
⅓ tsp pepper
dash nutmeg
2 eggs
1 lb frozen prepared phyllo
dough, thawed
1 c (2 sticks) butter or
margarine, melted

1. place feta cheese, cream cheese and cottage cheese in a bowl. attach bowl and flat beater to mixer.
2. turn to speed 4 and beat until fluffy, about 1 minute. stop + scrape the bowl.
3. add romano cheese, pepper + nutmeg. turn to speed 2 + add eggs, one at a time, beating 30 seconds after each addition. increase to speed 4 and beat 15 seconds.
4. place 1 sheet phyllo dough on a flat surface. cover remaining phyllo dough with a slightly damp towel. brush sheet with butter, top with another sheet and brush again with butter. cut lengthwise into strips, about 2 ½ inches wide.
5. place 1 tsp cheese mixture on a bottom corner of the strip. fold over into a triangle shape and continuing to fold like a flag (or a paper football. iykyk.) brush with butter and place on greased baking sheet.
6. repeat with remaining phyllo dough and cheese mixture. work quickly as phyllo dough dries out quickly.
7. bake at 350°f until golden brown, about 15-20 minutes. serve immediately.

spinach salad with homemade dressing

[source]

1/2 c oil
1 tbs lemon juice
1/2 c oil
1/4 c vinegar
1 tbs ketchup
1 tsp salt
spinach, mushrooms,
hardboiled eggs, red
onion, cherry tomatoes,
bacon bits, croutons

1. whisk together all dressing ingredients and add to taste.
2. dress salad right before serving.

make ahead tip

mix all the dressing ingredients together the night before. store in a shaker bottle or a mason jar with a spring shaker to remix right before serving. also, i usually serve the salad toppings salad bar style, since i can't stand onions.

green bean casserole

[campbell's soup]

2 2/3 c french's french fried
onions, divided
8 c cooked cut green
beans
2 cans (10.5 oz)
campbell's condensed
cream of mushroom soup
1 c milk
2 tsp soy sauce
1/4 tsp ground black
pepper

1. preheat the oven to 350°f (175°c).
2. stir 1 1/3 fried onions, green beans, soup, milk, soy sauce and pepper together in a 3-quart casserole dish.
3. bake in the preheated oven until hot, about 25 minutes.
4. stir casserole; top with remaining 1 1/3 c fried onions. bake 5 minutes more.

honey rosemary carrots

[all recipes]

4 large carrots, peeled and
cut diagonally into 1/4 inch
slices
1/4 c water
2 tbs butter
1/4 c honey
1 sprig fresh rosemary,
leaves stripped

1. bring carrots, water and butter to a boil in a small saucepan; reduce heat to medium and simmer for 10 minutes. add honey and rosemary; continue simmering until carrots are tender, about 5 minutes more.

pumpkin sweet potatoes

[source]

ingredients
3 medium sized sweet potatoes, drained
½ c white sugar
2 tbs vanilla extract
4 eggs, beaten
½ pint, heavy cream
¼ lb butter
1 c packed brown sugar
½ c all purpose flour
1¼ c chopped pecans

1. directions
Preheat a 2 quart casserole dish. preheat to 350°f.
2. in a mixing bowl, combine the sweet potatoes, sugar, vanilla extract, eggs + cream. blend well and spread evenly in a casserole dish.
3. prepare the topping by combining the butter, brown sugar, flour + pecans. mix until crumbly + sprinkle over sweet potato mixture. bake 30 minutes in a preheated oven.

pumpkin cornbread

[all recipes]

1 c milk
¼ c white sugar
1 tbs butter
1 c pumpkin puree
2 c cornmeal
2 eggs, separated
½ tsp salt

1. preheat oven to 375°f (190°c). grease an 8 inch square baking dish.
2. stir milk, sugar and butter together in a saucepan over medium-high heat until butter and sugar melt, 1 to 2 minutes.
3. mix milk mixture and pumpkin puree together in a bowl. add cornmeal into pumpkin mixture ½ c at a time, stirring batter well after each addition. stir egg yolks and salt into batter.
4. beat egg whites in a glass or metal bowl until stiff peaks form. lift your beater or whisk straight up the tip of the peak formed by the egg whites will form sharp peaks. fold egg whites into batter. pour batter into prepared baking dish.
5. bake in the preheated oven until a toothpick inserted into the center of the cornbread comes out clean, about 35 minutes.

veg-all casserole

[mom]

2 cans (16 oz) veg-all, drained
1 c mayonnaise
1 can cream of chicken soup
1 can water chestnuts, sliced
1 can corn
ritz cracker crumbs for topping

1. mix all ingredients and bake in greased casserole dish for 350°f for 30 minutes.
2. top with cracker crumbs + bake for 10 more minutes.

whole wheat stuffing with pancetta, chestnuts + parmesan

[bon appetit]

1-lb loaf rustic whole wheat bread, cut (with crust) into ½ to ¾ inch cubes (about 10 c)

2 tbs (or more) extra-virgin olive oil

4 oz ¼ inch thick slices pancetta (italian bacon), cut into ¼ inch cubes

7.25- 7.41 oz jar whole steamed chestnuts or vacuum-packed roasted chestnuts,* broken into ½ inch pieces

1 c chopped shallots (about 4 large)

1 tsp minced fresh thyme

½ tsp minced fresh rosemary

3 c low-salt chicken broth

2 large eggs

1 c finely grated parmesan cheese

1. directions
1. position rack in center of oven and preheat to 375°F. toss bread cubes and 2 tbs oil in large bowl. spread in single layer on large rimmed baking sheet. sprinkle with salt and freshly ground black pepper. bake until bread cubes are golden and slightly crunchy, stirring occasionally, about 15 minutes. cool slightly, then return bread cubes to same large bowl.
 2. sauté pancetta in heavy large skillet over medium heat until crisp, adding oil if dry, about 6 minutes. tilting skillet to allow pan drippings to accumulate at one end and using slotted spoon, transfer pancetta to bowl with bread cubes. add chestnuts and shallots to drippings in skillet; sauté until beginning to brown, about 6 minutes. add thyme and rosemary; stir 1 minute. transfer mixture to bowl with bread. do ahead can be made 1 day ahead. cover; chill.
 3. preheat oven to 375°F. generously butter 13x9x2 inch glass baking dish. boil 3 c broth in medium saucepan until reduced to 1 ½ c, 6 to 8 minutes. whisk eggs in another large bowl. mix in cheese. gradually whisk in broth. pour broth mixture over chestnut-bread mixture. sprinkle with black pepper and stir well.
 4. transfer stuffing to prepared baking dish. cover dish with foil and bake 25 minutes. remove foil and bake uncovered until top is golden brown and slightly crisp around edges, about 20 minutes longer.

cranberry and vanilla bean sorbet

[adapted from bon appétit, november 2009]

12 oz pkg fresh cranberries
(about 3 c)
2 ½ c water
1 ½ c granulated sugar
½ tsp kosher salt
1 vanilla bean, split
lengthwise
¼ c fresh lemon juice

1. combine cranberries, water, sugar and salt in a large heavy saucepan. scrape in seeds of the vanilla bean. add bean to mixture and bring to a boil over medium heat, stirring until sugar dissolves. reduce heat to low and simmer until cranberries pop and are soft, stirring occasionally, about 10 minutes. cool to room temperature.
2. remove vanilla bean from cranberry mixture. working in batches, puree cranberry mixture in blender. strain into a large bowl; discard solids. stir in lemon juice. refrigerate cranberry mixture until well chilled, at least 4 hours or overnight.
3. transfer to ice cream maker and process according to manufacturer's instructions.

nutmeg maple cream pie

[smitten kitchen]

9 inch pie crust,
either store bought or
homemade
¾ c maple syrup
2 ¼ c heavy cream
4 large egg yolks
1 large egg
¼ tsp kosher salt
¼ tsp freshly grated
nutmeg
1 tsp vanilla extract

1. par-bake pie crust place your pie tin fitted with a rolled out, trimmed and crimped pie dough in the freezer until firm, about 10 to 15 minutes. heat oven to 375°F. dock frozen pie shell with a fork. lightly coat a large square of foil with nonstick spray and press it tightly against the entire pie dough. [if with a frozen crust and tight foil, you can skip pie weights.] bake 10 to 12 minutes or until the crust is pale but beginning to set. carefully peel off foil, pressing back any parts that have bubbled up and patching any tears with an extra scrap of dough and return to the oven for bake 5 to 10 more minutes until crust is golden brown and lightly crisp. set aside until needed.
2. lower oven temperature to 300°F.
3. prepare filling in a medium saucepan — larger than you think you'll need, because it can bubble over. over medium-high heat, reduce maple syrup to ½ c, which takes about 5 to 7 minutes. whisk in cream and bring back to a simmer, briefly. remove from heat and pour into a medium bowl with a pouring spout, if you have one.
4. in a medium bowl, whisk together yolks and whole egg. whisking constantly, slowly drizzle cream mixture into eggs. strain mixture through a fine-mesh sieve back into the bowl with the pouring spout, if using. stir in salt, nutmeg and vanilla.
5. bake pie pour filling into crust and transfer to a rimmed baking sheet. bake until pie is firm to touch but jiggles slightly when moved, about 1 hour. let cool to room temperature before serving with a sprinkling of powdered sugar, softly whipped cream and a few gratings of nutmeg, if you wish.

do ahead

pie keeps well in the fridge for up to 5 days.