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menu

1. asiago dip
2. fig butter + goat cheese crostini
3. stuffed mushrooms
4. rosemary carrots
5. green bean casserole
6. praline sweet potatoes
7. veg-all casserole
8. white chocolate pumpkin mousse cake
9. pumpkin sangria

asiago dip

[rae ellen stewart]

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

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

fig + goat cheese crostini with fried sage leaves

[chowhound]

1 sweet baguette
⅓ c olive oil
kosher salt
20 sage leaves
4 oz goat cheese
⅓ c fig jam

1. heat the oven to 400°F and arrange a rack in the middle. cut the baguette on the bias into about 20 (½ inch thick) slices and place on a baking sheet. using 1 tbs of the olive oil, lightly brush each slice. sprinkle with salt and bake until lightly toasted and crisp, about 8 minutes. let cool.
2. meanwhile, line a plate with paper towels and set aside. heat the remaining olive oil in a small frying pan over medium-low heat. when the oil shimmers, gently place 2 to 3 sage leaves at a time into the hot oil until they darken in color and any bubbling subsides. immediately remove the leaves with tongs or a slotted spoon and transfer to the paper-towel-lined plate. repeat with the remaining sage leaves. set aside.
3. spread 1 tsp of the goat cheese on each crostini, top with a heaping ½ tsp of fig jam and garnish with a fried sage leaf.

make ahead tip

the toasts can be made up to a day ahead and stored at room temperature in an airtight container. the sage can also be prepared a day ahead, loosely wrapped in a paper towel and stored in an airtight container.

stuffed mushrooms

[airfryerfanatics.com]

16 oz mini/baby portobello mushrooms
1 lb mild ground pork sausage, cooked/draind
8 oz pkg cream cheese, softened
2 tbs fresh chopped parsley
1 garlic clove, crushed
¼ c grated parmesan

1. clean the mushroom and remove the stems. place the stems in a food processor.
2. add in the cooked sausage, cream cheese, parsley, garlic clove and cheese to the processor.
3. blend to make it a finely chopped consistency.
4. spray the air fryer basket or foil with olive oil cooking spray.
5. stuff each mushroom and place on the foil or basket.
6. spray evenly with another coat of cooking spray
7. cook in the air fryer at 390°F for 8 minutes.
8. carefully remove and serve.

honey rosemary carrots

[all recipes]

4 large carrots, peeled and cut diagonally into ¼ inch slices

¼ c water

2 tbs butter

¼ 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.

green bean casserole

[campbell's soup]

2 ⅔ 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

¼ tsp ground black pepper

1. preheat the oven to 350°F (175°C).
2. stir 1½ 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 1½ c fried onions. bake 5 minutes more.

praline sweet potatoes

[mom]

4 c mashed 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. butter one 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.

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

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.

white chocolate pumpkin mousse cake

[adapted from paula deen]

crust

2 c crushed graham
crackers
¼ c sugar
½ c (1 stick) butter,
melted

filling

6 tbs apple cider
1¼ oz (1 envelope) pkg
unflavored gelatin
2½ c heavy cream,
divided
10 (1 oz) squares white
chocolate, chopped
3 (8 oz) packages of
cream cheese, softened
1 c sugar
¾-1 c pumpkin butter or
1-¼ c pumpkin pie filling
1½ tsp pumpkin pie
spice
1½ oz white chocolate,
grated or shaved into
curls, for garnish
2 c water

crust

1. mix together the cracker crumbs, sugar and butter. press the mixture into the bottom and 1 inch up the sides of a 10 inch springform pan. set aside.

filling

1. in a medium saucepan over medium heat, add the apple cider. whisk in the gelatin and ½ c of the heavy cream and bring to a simmer. remove the pan from the heat. add 10 oz of white chocolate and stir until smooth. allow to cool.
2. using an electric mixer, blend together the cream cheese, sugar and pumpkin pie spice in a medium bowl, until smooth. slowly beat in the cooled white chocolate mixture into cream cheese mixture.
3. using clean, dry beaters, beat the remaining 2 c heavy cream in a small bowl, until it forms soft peaks. fold it into the white chocolate mixture. gently mix in the pumpkin butter/pie filling to create a marbling effect. pour into the pie crust. cover and freeze overnight.
4. remove from freezer and run a sharp knife around inside of springform pan to help loosen the pie. release springform ring from the bottom of the pan and transfer the pie to a serving plate. grate or curl the chocolate over the top to garnish. cut into wedges with a knife that has been dipped into hot water and serve.

pumpkin sangria

[inspired by the painted burro in somerville]

1 bottle of whatever
red wine you prefer.
i use merlot
1 jar of pumpkin butter
(i use trader joe's, or you
can make your own.)
pumpkin spice to taste

1. mix the wine and butter together. it will be thick, so think about what bottle/pitcher you will be using.
2. add pumpkin spice or sugar to taste.