



Dori And Rich's Sweet Potato soufflé

MAKES: 8 servings

INGREDIENTS

Sweet Potato Soufflé:

1 1/2 pounds (750 grams) sweet potatoes
1/2 cup granulated sugar
1/2 teaspoon salt
2 1/2 tablespoons (approximately) butter
2 eggs
1/2 cup whole milk
1 teaspoon vanilla extract

Topping:

1/2 cup light brown sugar, firmly packed
1/4 cup all-purpose flour
1/2 cup pecans, chopped
2 tablespoons butter

DIRECTIONS

Preheat oven to 350 F degrees.

Peel and chop sweet potatoes. Place in a large pot of water. Bring to a boil and cook until tender.

Meanwhile, grease a 1 1/2 quart baking dish (approximately 9 x 12 baking dish).

When potatoes are cooked, drain and mash (using a mixer). In a large mixing bowl, combine potatoes with sugar, salt, melted butter, eggs, milk, and vanilla. Transfer to the prepared baking dish. In a small mixing bowl, combine brown sugar, flour and nuts. Cut in butter. Sprinkle over soufflé and bake for 25 minutes.

French Onion Green Bean Casserole

Green bean casserole is great, but we just made it better. Our French Onion Green Bean Casserole is cheesy, creamy, and decadent, with a nice balance of Gruyère béchamel sauce, fresh blanched green beans, caramelized onions, and shaved Parmesan. On top there's a thick layer of Parmesan and panko, which adds crunchiness while stepping away from traditional toasted onions and adds some serious flavor. Using dry sherry and time give the flavor a new twist, more like what you'd find in French Onion Soup, and elevate the feel of this traditional casserole. Be sure to take time with caramelizing the onions. If you turn up the heat too high or try to caramelizing them too quickly, the onions will burn. Feel free to swap out the panko topping for classic bread crumbs or saltine crackers if you're looking for a more traditional feel.

Active: 40 mins**Total:** 1 hr 35 mins**Yield:** Serves 8 (serving size: 1 3/4 cups)

Ingredients

7 tablespoons (3 1/2 oz.) unsalted butter, divided

2 pounds green beans, trimmed and cut into 1-in. pieces (8 cups)

8 cups thinly sliced yellow onions (from 3 [10-oz.] onions)

2 teaspoons kosher salt, divided

3/4 teaspoon black pepper, divided

2 tablespoons dry sherry

3 tablespoons all-purpose flour

4 cups half-and-half

4 ounces Gruyère cheese, shredded (about 1 cup)

4 ounces Parmesan cheese, finely shredded (about 1 1/2 cups), divided

1 tablespoon chopped fresh thyme, plus more for garnish

1 cup panko (Japanese-style breadcrumbs)

Cooking spray

Directions

Step 1

Preheat oven to 375°F. Grease a 13- x 9-inch baking dish with 1 tablespoon of the butter.

Step 2

Bring a large saucepan of salted water to a boil over high. Add green beans, and cook until beans are tender, 7 to 9 minutes. Drain and set beans aside.

Step 3

Melt 3 tablespoons of the butter in a large skillet over medium. Add sliced onions, 1 teaspoon of the salt, and 1/2 teaspoon of the pepper, and cook, stirring occasionally, until onions are deeply golden brown and very aromatic, 24 to 28 minutes. If your onions are cooking too fast and beginning to burn, lower the heat accordingly. Once onions are deeply golden brown, add sherry, and cook, stirring constantly, 1 minute. Transfer onions to a plate; do not wipe skillet clean.

Step 4

Heat remaining 3 tablespoons butter in skillet over medium-high until melted. Add flour, and cook, stirring constantly, until well blended. Gradually add half-and-half, and cook, stirring constantly, until well blended, about 1 minute, scraping to release any flour mixture from bottom of skillet. Bring to a boil, and boil, stirring often, until mixture thickens slightly, about 2 minutes. Remove skillet from heat, and add Gruyère cheese and remaining 1 teaspoon salt and 1/4 teaspoon pepper, stirring until cheese melts (about 15 seconds). Fold in green beans, making sure beans are evenly coated. Spoon green bean mixture into prepared baking dish.

Step 5

Top green bean mixture evenly with 1 cup of the Parmesan cheese. Sprinkle with thyme and caramelized onions. Stir together remaining 1/2 cup Parmesan cheese and panko in a small bowl; sprinkle evenly over caramelized onions. Lightly spray Parmesan-panko topping with cooking spray.

Step 6

Cover with aluminum foil, and bake in preheated oven 15 minutes. Remove foil, and bake until topping is golden brown and crisp, about 15 more minutes. Garnish with additional thyme, and serve immediately.

Reese Witherspoon's Chocolate Pecan Derby Pie Copycat Recipe

Total time: 50 mins. Difficulty: Low Serves: 8-10

Reese Witherspoon loves classic Southern desserts, and Chocolate Pecan Derby Pie is a standout in her collection. Made with a buttery pre-baked pie crust, semisweet chocolate chips, toasted pecans, and walnuts, this pie is rich, gooey, and slightly crunchy—all at once. Easy to assemble and bake, it's perfect for family gatherings, dinner parties, or a sweet treat at home.

Ingredients:

3 large eggs, slightly beaten
¼ pound (1 stick) unsalted butter, melted
¾ cup all-purpose flour
¾ cup sugar
¾ cup brown sugar
1 tsp cinnamon
2 tsp pure vanilla extract
1 cup semisweet chocolate chips
½ cup chopped pecans
½ cup chopped walnuts
One 9-inch pre-baked Annie's Pie Crust (or pre-baked store-bought crust)
Whipped cream or ice cream, for serving (optional)

How to Make Reese Witherspoon's Chocolate Pecan Derby Pie

1. Preheat your oven to 350°F (175°C).
2. In a large bowl, whisk together the eggs, melted butter, flour, sugar, brown sugar, cinnamon, and vanilla extract until smooth. Stir in the chocolate chips, chopped pecans, and walnuts.
3. Pour the mixture into the pre-baked pie crust.
4. Bake for 35 minutes, or until the filling is set and the top and crust are golden brown.
5. Allow the pie to cool slightly.
6. Serve with whipped cream or ice cream if desired.

How to Store:

Cover with foil or plastic wrap; keep for up to 2 days. Refrigerate in an airtight container for up to 5 days.

How to Freeze:

Wrap tightly in plastic wrap and foil; freeze up to 2 months. Transfer to the fridge overnight to let it thaw before serving.

<https://www.cookist.com/reese-witherspoons-chocolate-pecan-derby-pie-copycat-recipe/>

Fannie Farmer's Classic Baked Macaroni & Cheese

Submitted by PJ Humble (Just A Pinch Member)

In my opinion, this is the most INCREDIBLE AMAZINGLY MOST SCRUMPTIOUS Macaroni & Cheese out there!! It's from a 1946 edition of Fannie Farmer's Boston Cooking School Cookbook. I KNOW your family will love this!!

Prep Time: 20 minutes

Cook Time: 20 minutes

Serves: 6

Ingredients

- 1 box(es) macaroni (8 oz or 1 1/2 cups uncooked)
- 4 tablespoon(s) butter
- 4 tablespoon(s) flour
- 1 cup(s) milk
- 1 cup(s) cream (i use heavy whipping cream or half & half)
- 1/2 teaspoon(s) salt
- fresh ground pepper to taste
- 2 cup(s) shredded sharp cheddar cheese (best with good quality name brand)
- 1/2 cup(s) breadcrumbs

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Directions

STEP 1

Preheat oven 400, Pam spray or butter baking dish (I use 1 1/2 qt. or if I double the recipe, I use 9x13) Cook macaroni noodles as directed and drain.

STEP 2

In a large sauce pan, melt butter.

STEP 3

Add salt and pepper to flour, whisk into butter until well blended.

STEP 4

Add milk and cream in gradually stirring constantly.

STEP 5

Bring to boiling point and boil 2 min. stirring constantly.

STEP 6

Remove from heat, add shredded cheddar cheese until all cheese is melted.

STEP 7

Add macaroni to mixture, coat all macaroni.

STEP 8

Transfer to baking dish (pam sprayed or buttered) Sprinkle with breadcrumbs and bake 20 min. until golden brown and bubbly.

Mochi Rice Stuffing

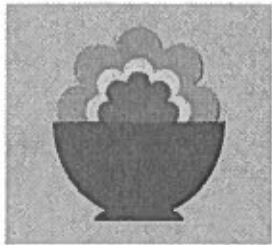
Ingredients:

- 2½ cups mochi rice
- 2½ cups water
- 6 large dried mushrooms, soaked
- 3 slices bacon, chopped (for lower fat, use turkey bacon; for convenience, use ¾ cup cooked bacon toppings available at grocery stores)
- 1 cup chopped onions
- ½ cup chopped green onion
- ½ lb diced larp chong (Chinese sausage)
- 1 cup chopped water chestnuts
- 2 tablespoons chopped Chinese parsley
- 2 teaspoons soy sauce
- 1½ teaspoons salt
- ½ teaspoon sugar
- Dash of pepper

Directions:

1. In a rice cooker or 2-quart saucepan, rinse rice; drain.
2. Add water; soak for 1 hour.
3. Cook rice until tender, about 20 minutes.
4. Remove stems from mushrooms, chop caps.
5. In a large saucepan, fry bacon until crisp, drain; stir in onions, green onion, larp chong and mushrooms.
6. Cook until onions are clear.
7. Add remaining ingredients in cooked rice.
8. Mix gently.

Makes enough stuffing for a 12 to 14 pound turkey (about 12 servings).



Sourdough Pumpkin Rolls-Perfect Loaf

theperfectloaf.com

Description

Super soft and ultra tender, these sourdough pumpkin dinner rolls are a little buttery and a little savory, perfect for family gatherings (especially Thanksgiving!).

Ingredients

Levain

- 48g high-protein white flour (King Arthur Baking Bread Flour)
- 48g water
- 48g ripe sourdough starter

Main Dough

- 549g high-protein white flour
- 120g pumpkin puree
- 113g butter, unsalted and at room temperature
- 90g whole milk
- 42g honey
- 131g water
- 12g salt
- 143g ripe levain

Topping

- one whole egg and splash of whole milk for egg wash
- coarse sea salt (optional)
- white sesame seeds (optional)

Instructions

1 **Levain** (8:00 a.m.)

In a small bowl or jar, mix the Levain ingredients. Cover the jar and keep it at a warm temperature for 3 1/2 to 4 hours until ripe.

2 **Mix** (11:30 am)

To the bowl of a stand mixer fitted with the paddle attachment, add the 549g high-protein white flour, 120g pumpkin puree, 90g milk, 42g honey, 131g water, 12g salt, and 143g ripe levain. Mix on low speed for 1 minute until incorporated. Then, switch to the dough hook attachment and mix on medium speed (KA Speed 2) for 4 for 5 minutes until dough clumps around the dough hook and clears the sides. Let the dough rest in the mixing bowl for 10 minutes. Next, add the 113g butter, one pat at a time, while the mixer is running on low speed. Continue this for 5 to 8 minutes until all butter is added and the dough is cohesive and soft but still tacky to the touch. Transfer the dough to a bulk fermentation container and cover.

3 **Bulk Fermentation** (12:00 p.m. to 4:30 p.m.)

This dough will need 2 sets of stretches and folds during bulk fermentation where the first set starts after 30 minutes into bulk fermentation and the subsequent set is 30-minutes later. After the second set of stretches and folds, let the dough rest, covered, for the remainder of bulk fermentation.

4 **Divide and Preshape** (4:30 p.m.)

Butter your 8×8-inch square pan. Divide the dough into sixteen 70-gram pieces and shape each as a very tight ball. Place the balls in the buttered pan to proof.

5 **Cold Proof** (4:45 p.m. to 8:00 a.m.)

Cover pan with reusable plastic and seal shut. Place the covered pan in the refrigerator until the next day (take out of the fridge and let proof on the counter for 3 to 4 hours, temperature depending).

6 **Warm Proof** (8:00 a.m. to 11:00 a.m.)

Remove the covered pan from the refrigerator and proof at warm room temperature (73-74°F/23-24°C) for 4 to 5 hours until the rolls have risen to the rim of the pan and are very soft to the touch with no dense or tight spots.

7 Bake (12:00 p.m.)

Preheat your oven to 425°F (220°C). For the egg wash, whisk together one egg and a splash of whole milk. When the oven is preheated, brush on the egg wash, sprinkle on coarse sea salt and white sesame seeds(optional), and bake for 10 minutes. Then, rotate the pan 180° in the oven and reduce the temperature to 350°F (175°C). Bake for an additional 20-25 minutes until the tops are well-colored and the rolls have reached around 204°F (95°C) internally. Remove from the oven and let cool in the baking pan for 10 minutes. Then knock the rolls out to cool on a wire rack. Let rest for 10 minutes, then enjoy.

Notes

- 1 Instead of pumpkin puree, a sweet potato puree would also work well with this recipe.

Find it online: <https://www.theperfectloaf.com/sourdough-pumpkin-dinner-rolls/>