WPL Cookbook Club

Holiday Side Dishes

Thank you to everyone who shared their favorite side dish recipes this month!
Below are the recipes we discussed. Enjoy!

Next Club Date:

December 10, 12 PM

Favorite Desserts (bonus if it's a Bundt Cake Recipe!)

Karen B.'s Scoop and Bake Dinner Rolls

Scoop and Bake Dinner Rolls

Servings: 1 dozen
Cook Time:
Prep Time:
Ready Time:

Ingredients

- 2 1/4 Cups Flour (All Purpose), divided
- 1/4 Cup Sugar
- 1 tsp Salt
- 1 Envelope rapid rise yeast
- 1 Cup Water, heated to 110 degrees
- 6 Tbsps Butter, softened
- 1 Large egg

Directions

1. Adjust oven rack to middle position and heat to 200 degrees. Maintain temperature for 10 minutes, then turn off oven. Grease muffin tin.
2. Whisk 1 1/4 cups flour, sugar, salt, and yeast in large bowl. Whisk in water, butter, and egg until very smooth, about 2 minutes. Add remaining flour and mix with a rubber spatula until just combined. Cover bowl with plastic wrap and place in warm oven until battered has doubled in size, about 30 minutes.
3. Remove batter from oven and heat oven to 375. Punch down dough. Scoop batter evenly into muffin tin. *Cover with greased plastic wrap and let rise at room temperature until batter reaches rims of muffin cups, about 15 minutes. Remove plastic wrap and bake until golden, 14 to 18 minutes. *To make ahead: After being covered with plastic wrap batter can be refrigerated in the muffin tin for up to 24 hours. When ready to bake, let the batter sit at room temperature for 30 minutes before proceeding with recipe,

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I got this recipe from Dora Bennett

Karen B.'s Hot Brussel Sprout Slaw

Hot Brussel Sprouts Slaw

Servings: 4 Servings
Cook Time:
Prep Time:
Ready Time:

Ingredients

- 1 lb Brussels sprouts, thinly sliced
- 2 Tbsp Unsalted butter or olive oil
- 1 Shallot, thinly sliced
- 1 Clove garlic, thinly sliced
- Splash white wine
- 1 Apple, peeled and thinly sliced
- A few sprigs fresh thyme
- Juice of half a lemon
- Salt and pepper to taste
- Handful chopped walnuts or pistachios

Directions

1. In a wide skillet, sauté shallot and garlic in butter or olive oil over medium heat.
2. Add Brussels sprouts and cook for 8 minutes to soften.
3. Add apple slices and thyme.
4. Cook until apples have warmed up and most of the liquid is absorbed.
5. Remove thyme sprigs. Add lemon juice, salt, pepper and nuts.

Lyn's No-Bake Frozen Pumpkin Pie

Frozen No-Bake Pumpkin Pie

Prep time 10 minutes
Makes 8 servings
1 (5 oz.) package instant vanilla pudding mix
1 (15 oz.) can pumpkin
1 cup milk
1/2 tsp ground nutmeg
1/2 tsp ground ginger
1/2 teaspoon ground cinnamon
1 cup frozen whipped topping
Thawed 1 (9 inch) prepared graham cracker crust or individual graham cracker crusts.
In a medium bowl, combine pudding, milk, fold whipped topping into the mixture then spoon entire mixture into prepared pie shell.
Freeze until firm. (4 Hours).
Let stand at room temperature for 10 minutes before slicing.

Amy's Honey Balsamic Glazed Brussel Sprouts

From delish.com

Ingredients

- 1 lb. Brussels sprouts, cleaned and halved
- 2 tbsp. extra-virgin olive oil
- 1/2 c. balsamic vinegar
- 2 tbsp. honey
- 1 tbsp. dijon mustard
- 2 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper

Directions

- In a large skillet over medium heat, heat oil. Add Brussels sprouts, cut side down, and cook undisturbed, 3 to 4 minutes, until golden on the bottom. Add ¼ cup water and cover. Let Brussels sprouts steam until tender, 3 minutes. If the skillet seems dry, add more water a tablespoon at a time.
- Remove sprouts from skillet and set aside on a plate. Add vinegar, honey, mustard, and garlic and whisk to combine. Bring to a simmer and cook until thick and syrupy, 6 to 8 minutes. Return sprouts to pan, toss to coat, and heat through, 2 to 3 more minutes. Season with salt and pepper and serve immediately.

Dori And Rich's Sweet Potato soufflé

Makes: 8 servings

Ingredients

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

Notes / Directions

Preheat oven to 350 F degrees.

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

Cranberry Sauce with Orange & Rosemary

www.finecooking.com

Makes: 2 servings

I was skeptical, but the reviews convinced me to make this for Thanksgiving. I also took an amazing pumpkin roullade with ginger buttercream and my always-requested chocolate chip pecan pie. This was the only dish with multiple requests for the recipe (and the hosts asked if they could keep the leftovers!). It's very simple/very subtle, but the flavors work beautifully together. Would be great served with roast lamb or lamb chops, too. NOTE: Mince the rosemary very, very, very finely.

Ingredients

12 oz fresh cranberries, picked through and rinsed
1 cup granulated sugar
1/2 cup fresh orange juice
2 tsp minced fresh rosemary
1/2 tsp finely grated orange zest

Notes / Directions

1. Bring the cranberries, sugar, orange juice, and rosemary to a boil in a large saucepan over medium-high heat. Reduce the heat and simmer for 1 min. (Some berries will have popped and some will be whole.) Remove the saucepan from the heat and stir in the zest. Cover and let stand for 10 min. Let the sauce cool to room temperature and then cover and refrigerate. Return to room temperature before serving.

2. This sauce can be made up to a week ahead and refrigerated in a covered container.

Baked Spiced Butternut Squash with Apples and Maple Syrup

www.epicurious.com

Makes: 8 servings

This sweetly spiced dish is a nice substitute for sweet potatoes.

Ingredients

1/2 cup (1 stick) butter
3/4 cup pure maple syrup
1/4 cup apple juice
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon salt
3 small butternut squashes, peeled, halved lengthwise, seeded, cut crosswise into 1/3-inch-thick slices
4 6 -ounce Granny Smith apples, peeled, halved, cored, cut into 1/4-inch-thick slices

Notes / Directions

1. Preheat oven to 400°F. Butter 13 x 9 x 2-inch glass baking dish. Stir butter, maple syrup and apple juice in small saucepan over medium-low heat until butter melts. Increase heat and boil until mixture is slightly reduced, about 5 minutes. Remove from heat; whisk in cinnamon, allspice and salt.

2. Arrange 1/3 of squash slices in prepared dish. Top with half of apple slices, then 1/3 of squash slices. Arrange remaining slices of squash and apple atop, alternating squash and apple slices and overlapping slightly. Sprinkle lightly with salt and pepper. Pour maple syrup mixture over. Cover baking dish tightly with foil.

3. Bake casserole until squash is almost tender, about 50 minutes. Uncover and bake until squash is tender, basting occasionally with syrup, about 20 minutes longer. (Can be made 1 day ahead. Cover with foil and refrigerate. Rewarm, covered, in 350°F oven about 25 minutes, or microwave on high about 8 minutes.) Spoon syrup from dish over vegetables and serve.

Silver Palate Grand Marnier Apricot Stuffing (From Rich)

www.epicurious.com

from "The Silver Palate Good Times" cookbook

Ingredients

1 cup dried apricots, diced
1 1/2 cups Grand Marnier, (we cut this in half)
turkey liver, (optional)
turkey heart, (optional)
1 cup unsalted butter
2 cups coarsely chopped celery
1 large onions, chopped
1 lb bulk pork sausage
1 lb herb stuffing mix
1 cup slivered almonds
2 cups rich chicken broth
1/2 teaspoon dried thyme
salt and freshly ground black pepper

Notes / Directions

1. Place the apricots and 1 cup of the Grand Marnier in a small saucepan. Heat to boiling. Remove from heat and set aside. (If you simply must, simmer the giblets in a small saucepan covered with water for 5 minutes. When cool, remove and finely dice, discarding the liquid.).

2. Melt ½ cup of butter in a large skillet over medium heat. Add the celery and onion and saute for 10 minutes. Transfer to a large bowl.

3. In the same skillet, cook the sausage, crumbling it with a fork, until it's no longer pink. Remove from heat and add to the celery & onion mixture.

4. Add the stuffing mix, apricots with the liquid, the almonds (and the optional giblets.) Stir to combine.

5. Heat the remaining 1/2 cup butter and chicken stock just until the butter melts. Pour over the stuffing mixture and add the remaining 1/2 cup of Grand Marnier. Stir well to moisten the stuffing, adding the thyme, salt and pepper to taste.

6. Bake stuffing in a large buttered casserole at 325 degrees for 30–35 minutes. 7. If you insist, you'll have enough to stuff a 21–24 pound bird with a small extra casserole on the

Susan’s Wild Rice and Mushroom Casserole

From the New York Times. Susan makes this recipe for her vegetarian daughter. It serves as a hearty main for her and an interesting side dish for others. It is a bit labor intensive to make (many steps.) The good news is you can make it in advance — not only according to the notes in the recipe, but also you can make it from start to finish and freeze it after it cools.

INGREDIENTS

- 2 ¼ cups vegetable, mushroom or chicken broth or stock
- Fine sea salt
- 1 ¼ cups wild rice, rinsed
- 10 tablespoons extra-virgin olive oil, more as needed
- 1 pound sliced mushrooms, preferably a mix of different kinds
- 3 leeks, white and light green parts only, thinly sliced
- 2 fennel bulbs, trimmed and chopped
- 5 ounces baby spinach (about 4 cups)
- 7 fat garlic cloves (4 chopped, 3 finely grated or crushed into a paste)
- ½ tablespoon tomato paste
- ⅛ teaspoon red pepper flakes
- 4 (14-ounce) cans white beans (7 cups)
- 2 tablespoons freshly squeezed lemon juice
- ⅓ cup chopped fresh cilantro (or basil)
- ⅓ cup chopped fresh parsley
- 2 ½ cups panko or coarse bread crumbs
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon finely grated lemon zest
- ⅓ cup grated Parmesan cheese (optional)
- Flaky sea salt, for garnish

PREPARATION

1. Taste broth; if bland, season to taste with salt. In a medium pot, bring broth to a boil over high heat. Stir in rice, lower heat, cover and simmer until just tender, about 40 minutes or according to package directions. Fluff rice with a fork, cover and let stand for 10 minutes.

2. Meanwhile, sauté vegetables: In a large, heavy skillet, heat 3 tablespoons oil over high heat. Add half the mushrooms and cook, stirring, until brown and crispy, about 8 minutes. Adjust heat as needed to prevent burning. Transfer cooked mushrooms to a plate and sprinkle lightly with salt. Repeat with remaining mushrooms and another tablespoon oil, adding more oil to the skillet if it looks dry.

3. In the empty skillet, heat 2 tablespoons oil over medium heat. Stir in leeks, fennel and 1 teaspoon salt; cook, stirring, until soft but not browned, about 8 minutes. Stir in spinach, chopped garlic, tomato paste and red pepper flakes, and cook until garlic starts turning golden, another 2 minutes. Remove skillet from heat.

4. Heat oven to 400 degrees, and oil a 9-by-13-inch casserole dish.

5. In a blender, purée 2 cans beans with their liquid, 2 tablespoons lemon juice, 1 grated garlic clove, and salt to taste. (If your beans are unsalted, they might need more than you'd think.)

6. Stir bean purée, remaining whole beans (drained), mushrooms, cilantro, parsley and cooked wild rice into skillet with vegetables. Taste and add more salt or lemon as needed; it should be well seasoned. Scrape into prepared baking dish.

7. In a small bowl, combine bread crumbs, rosemary, lemon zest, remaining 2 grated garlic cloves and 1/4 teaspoon salt. Stir in 1/4 cup olive oil and Parmesan, if using.
Sprinkle evenly on top of casserole and bake until golden, 20 to 30 minutes. Let cool slightly before serving, topped with flaky sea salt.

Tip

- *To make part of this recipe in advance, assemble casserole and prepare topping (separately) up to 24 hours ahead. Refrigerate, covered, in separate containers. Just before baking, spread breadcrumb topping evenly over the casserole. Cover with foil and bake for 20 minutes. Remove foil and continue baking until heated through and topping is golden, another 20 to 30 minutes.*

Karen T.’s Israeli Couscous with Asparagus, Peas, and Sugar Snaps

From Bon Appetit. Karen likes that this recipe is served best at room temperature, which leaves room in the oven for other dishes.

Ingredients

- 4 tablespoons extra-virgin olive oil, divided
- 2 tablespoons fresh lemon juice
- 2 large garlic cloves, minced, divided
- 1/2 teaspoon finely grated lemon peel
- 1 1/3 cups Israeli couscous (6 to 7 ounces)
- 1 3/4 cups (or more) vegetable broth
- 14 ounces slender asparagus spears, trimmed, cut diagonally into 3/4-inch pieces (about 2 1/2 cups)
- 8 ounces sugar snap peas, trimmed, cut diagonally into 1/2-inch pieces (about 2 1/2 cups)
- 1 cup shelled fresh green peas or frozen, thawed
- 1/3 cup chopped fresh chives
- 1/2 cup finely grated Parmesan cheese

Instructions

Whisk 2 tablespoons oil, lemon juice, 1 garlic clove, and lemon peel in small bowl; set dressing aside. Heat 1 tablespoon oil in heavy medium saucepan over medium heat. Add couscous, sprinkle with salt, and sauté until most of couscous is golden brown, about 5 minutes. Add 1 3/4 cups broth, increase heat, and bring to boil. Reduce heat to medium-low, cover, and simmer until liquid is absorbed and couscous is tender, about 10 minutes, adding more broth by tablespoon-fuls if too dry. Meanwhile, heat remaining 1 tablespoon oil in heavy large nonstick skillet over high heat. Add asparagus, sugar snap peas, green peas, and remaining garlic clove. Sprinkle with salt and pepper; sauté until crisp-tender, about 3 minutes. Transfer vegetables to large bowl. Add couscous to bowl with vegetables. Drizzle dressing over. Add chives and cheese; toss. Season with salt and pepper .