

# side show

These retooled Thanksgiving trimmings won't overtax you or your kitchen.

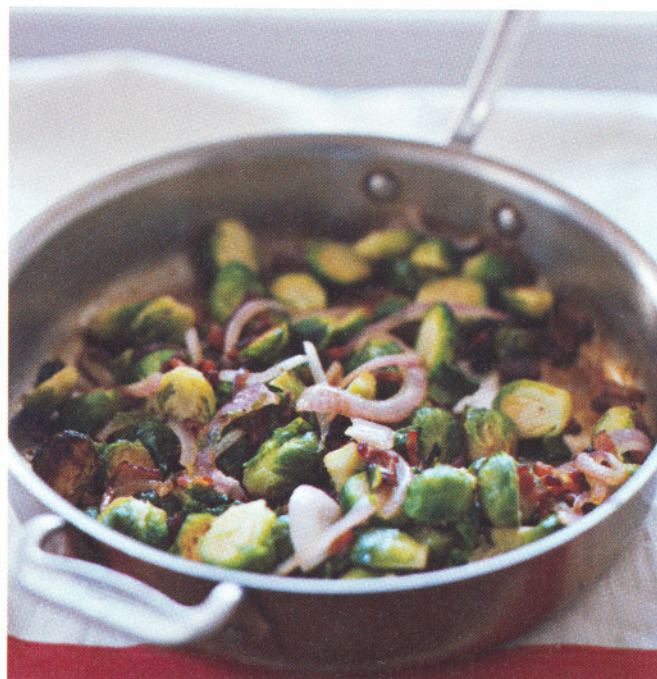


## Sweet Potato Puree with Maple

hands-on time: 15 minutes | total time: 1 hour, 50 minutes |  
makes 8 servings

- 5 pounds sweet potatoes, unpeeled
- $\frac{1}{4}$  to  $\frac{1}{2}$  cup maple syrup
- 5 tablespoons unsalted butter, at room temperature
- 1 cup sour cream
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon ground nutmeg

Heat oven to 375° F. Pierce the sweet potatoes several times with a fork and place on a foil-lined baking sheet. Bake until softened, 1 to 1½ hours, depending on size; let cool. Slice each sweet potato in half lengthwise. Scoop the flesh into a saucepan and discard the skins. Add the maple syrup (to taste), butter, and sour cream. Using a wooden spoon or potato masher, mix until smooth. Season with the salt and nutmeg. Place over medium heat, stirring occasionally, until warmed through, about 5 minutes.



## Sautéed Brussels Sprouts with Bacon and Golden Raisins

hands-on time: 15 minutes | total time: 45 minutes |  
makes 8 servings

- $\frac{1}{2}$  cup cider vinegar
- $\frac{1}{2}$  cup golden raisins
- 6 slices bacon
- 2 pounds small Brussels sprouts, trimmed
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 small red onion, cut into thin half-moons

Heat oven to 425° F. In a small saucepan, over medium heat, warm the vinegar. Add the raisins. Turn off heat; let plump. In a large skillet, fry the bacon until crisp, about 7 minutes. Reserve the drippings. Cut any large sprouts in half. Place the sprouts on a baking sheet or in an ovenproof pan. Toss with the oil, 2 tablespoons of the bacon drippings, the salt, and pepper. Roast, stirring once, for about 30 minutes. Meanwhile, cook the onion in the remaining drippings over medium heat for 5 to 7 minutes. Sprinkle the sprouts with the onions and crumbled bacon.



## Creamed Spinach Gratin

hands-on time: 25 minutes | total time: 1 hour | makes 8 servings

- 2 tablespoons unsalted butter, plus more for the dish
- 1 clove garlic, halved
- 5 shallots, thinly sliced crosswise
- 5 10-ounce boxes frozen spinach, thawed
- 8 ounces cream cheese, at room temperature
- 1 cup heavy cream
- 1 cup whole milk
- 1 cup grated Gruyère or Swiss cheese
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 teaspoon ground nutmeg

Heat oven to 375° F. Rub the sides and bottom of a buttered 8-inch baking dish with the garlic; discard garlic. In a skillet, over medium heat, melt the butter. Add the shallots and cook until softened, 5 to 7 minutes. Squeeze the spinach to remove any excess liquid. In a large bowl, combine the spinach, cream cheese, heavy cream, milk, Gruyère or Swiss cheese, salt, pepper, nutmeg, and shallots. Transfer to dish. Bake, uncovered, until bubbling and lightly golden, about 25 minutes.



## Cranberry and Orange Relish

hands-on time: 10 minutes | total time: 30 minutes | makes 8 servings

- 2 tablespoons unsalted butter
- 2 tablespoons grated fresh ginger
- 1/2 cup dark brown sugar
- 1 cup orange juice
- 16 ounces cranberries (fresh or frozen)
- 1/2 to 3/4 cup orange marmalade
- 1/2 teaspoon black pepper
- 2 tablespoons minced fresh cilantro (optional)

In a saucepan, over medium heat, melt the butter. Add the ginger and cook, stirring, for 2 minutes. Add the sugar, orange juice, and cranberries. Cook until the cranberries burst and the sauce thickens, about 15 minutes. Stir in the marmalade to taste (depending on desired sweetness). Turn off heat. Stir in the pepper and cilantro just before serving. Serve warm or at room temperature.



## Green Beans with Caramelized Onion Vinaigrette

hands-on time: 15 minutes | total time: 40 minutes |  
makes 8 servings

- 1 tablespoon unsalted butter
- 1/2 cup plus 2 tablespoons olive oil
- 1/2 large yellow onion, finely diced
- 1 teaspoon sugar
- 1 teaspoon kosher salt
- 1/2 cup sherry vinegar
- 1/4 teaspoon black pepper
- 2 pounds green beans, trimmed
- 2 teaspoons grated orange zest

In a large skillet, over medium heat, heat the butter and 2 tablespoons of the oil. Add the onion, sugar, and 1/2 teaspoon of the salt. Cook, stirring occasionally, for 25 minutes. Add the vinegar. Cook, stirring, for 1 minute. Add the remaining oil, 1/4 teaspoon of the salt, and the pepper. Transfer half the mixture to a blender and puree, then return to skillet. Meanwhile, cook the green beans with the remaining 1/4 teaspoon of salt in boiling water until tender, about 4 minutes. Transfer to a bowl of ice water. Drain and pat dry. Transfer to a serving bowl, toss with the onion mixture, and sprinkle with the zest.



## Savory Corn Cobbler

hands-on time: 30 minutes | total time: 1 hour, 30 minutes |  
makes 8 servings

- 12 tablespoons unsalted butter, plus more for the dish
- 1 jalapeño, minced
- 4 scallions, sliced
- 4 cups fresh or frozen corn kernels
- 1 cup low-sodium chicken broth
- 1 1/2 cups heavy cream
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoon black pepper
- 2 cups flour
- 1 tablespoon baking powder
- 1 tablespoon minced fresh thyme or 1 teaspoon dried
- 1 cup whole milk

Heat oven to 375° F. In a skillet, over medium heat, melt 2 tablespoons of the butter. Add the jalapeño and scallions. Cook for 3 minutes. Add the corn and broth. Increase heat to medium-high and cook for 4 minutes. Turn off heat. Stir in the cream, 1 teaspoon of the salt, and the pepper. Pour into a buttered 9-by-13-inch baking dish. In a large bowl, combine the flour, baking powder, and the remaining salt. Using 2 knives or your fingertips, add the remaining butter, cut into small pieces. Mix until it resembles crumbs. Stir in the thyme and milk. Drop heaping spoonfuls of the batter on top of the corn mixture. Bake for about 50 minutes. Garnish with fresh thyme, if desired.