

Show #67. Celebrating Holiday Sides

Sweet Squash w/ Walnuts

3 pounds butternut squash
2 cups superfine or baker's sugar
2/3 cup walnut halves
2 t. butter
1-1 ¼ cups crème fraiche or sour cream

1. Peel & seed squash; cut into 1 inch cubes (you should have 7-8 cups). Even easier: buy it already cubed in the Produce Dept. In a large bowl, mix squash w/ sugar. Let stand until sugar liquefies, about 30 minutes. Stir, then pour into a deep 2 ½ to 3 qt. baking dish.

Crumple a piece of baking parchment larger than the dish opening, moistening w/ water, then flattening it and cover squash, tucking paper around inside of dish.

2. Bake in a 300 oven until squash is tender when pierced, 1 ½ to 2 hours. Turn off oven and leave squash inside until completely cool, about 3 hours.
3. Shortly before serving, in a 6-8 inch frying pan over medium heat, stir walnuts and butter until nuts are coated w/ butter and lightly browned, about 3 minutes. Spoon squash and syrup into small bowls. Garnish each service w/ a generous dollop of crème fraiche and sprinkle of walnuts.//

Cranberry Port Sauce

The combination of cranberries, orange and Port in this easy sauce makes a wonderful accompaniment for pork, duck and turkey! It will keep for two weeks, so plan two parties!

1 bag (12 oz.) fresh or frozen cranberries rinsed; check & toss for any soft or decaying fruit

2 T grated orange peel
¼ Cup orange juice
¾ Cup sugar
¼ Cup Port

In a 3-4 quart pan over medium-high heat, stir together cranberries, orange peel, orange juice, and sugar. Bring mixture to a boil, then lower the heat to maintain a simmer, and cook, stirring frequently until the berries have broken open and released their juices, 8 to 10 minutes. Add Port & cook 2 minutes longer.

Let cool completely to serve this refreshing sauce at room temperature.

Cocoa-glazed Carrots & Onions

10 Oz. package frozen pearl onions
1 pound baby or small carrots, peeled & ends trimmed
2 T butter or margarine
2 T lemon juice
1 T honey
1 T unsweetened cocoa
1 t. grated fresh ginger

Place onions in a 10-12 inch frying pan. Barely cover w/ water and bring to a boil over high heat. Cover pan and simmer gently until the onions are tender when pierced, 8-15 minutes. Drain; pour onions from the pan and set them aside.

Now do the carrots, barely cover w/ water and bring to a boil on high heat. Simmer until tender 7-10 minutes. Drain and set aside.

In the frying pan, combine butter, lemon juice, honey, cocoa, and ginger. Stir over medium-high heat until smoothly blended. Add the carrots and onions. Stir gently on high heat until sauce is thick enough to cling to veggies, 2-3 minutes.

Pour into serving bowl and breathe in the aroma mmmmmmmmm.

Marmalade-and Ginger-glazed Sweet Potatoes

Note: Prep through steps 3 up to 1 day ahead; cool, cover, and chill. Reheat, covered in a 325 oven until hot in the center 25 minutes, then continue w/ step 4.

2 pounds sweet potatoes (each 2-2 ½ wide)
1 orange (about 2 ½ in. diameter; 6 oz.) rinsed
2/3 cup orange marmalade
½ or 1/3 cups plus 1 T brandy or orange juice
2 T butter or margarine, melted
¼ cup finish chopped crystallized ginger
½ t. salt

1. Peel sweet potatoes and cut crosswise into ¼" thick slices. Cut unpeeled orange in half through stem, then crosswise into ¼" thick slices, discarding end pieces and seeds.
2. In a large bowl, mix 1/3 cup marmalade, ½ cup brandy butter, ginger and ½ t. salt. Add sweet potatoes and mix to coat. Arrange slices in rows in a single layer, overlapping them slightly, in a 3-quart casserole (such as a 9X13 in. baking dish) interspersing the orange slices evenly throughout. Drizzle any of the remaining brandy mixture over the sweet potatoes. Cover tightly w/ foil.
3. Bake in a 325 regular or convection oven until sweet potatoes are tender when pierced, 50-60 minutes.
4. In a small bowl, mix remaining 1/3 cup marmalade and 1 T brandy. Uncover sweet potatoes and brush marmalade mixture evenly over the top. Broil 6 inches from heat until lightly browned, 8-10 minutes. Wow! Your kitchen will smell great!

**GeorgieAnn's Easy Holiday Decadence
(or Black Forest Mousse Dessert)**

1 ½ cups cold milk
1 pkg. (4-serving size) Jell-O Chocolate Flavor
 Pudding & Pie Filling
1 tub (8 oz.) Cool Whip Whipped Topping,
 thawed, divided
16 Oreo chocolate Sandwich cookies, divided
1 ½ cups canned cherry pie filling

Pour milk into a large bowl, add dry pudding mix. Beat w/ wire whisk 2 minutes or until well blended. Gently stir in 1 cup of the whipped topping.

Crush 10 of the cookies, coarsely; stir together pudding mixture. Spoon half of the pudding mixture into 1 ½ qt. serving bowl. Spread 1 cup of the remaining whipped topping over the pudding mixture.

Top w/ 1 cup of the pie filling, remaining pudding mixture, remaining whipped topping and ½ cup pie filling.

Crush remaining 6 cookies; sprinkle on top of the dessert

Makes 12 servings.

To coarsely crush cookies, place them on cutting board and crush using a rolling pin or bottom of sturdy pot.