

Still thinking about what to make for your Thanksgiving celebration? Here are a few last minute ideas.
Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to ads@thedrummer.com.

Baked Mashed Potatoes with Parmesan Cheese and Bread Crumbs

Level: Easy
Total: 55 min
Prep: 20 min
Cook: 35 min
Yield: 6 to 8 servings

1 T. butter
4 lbs. russet potatoes, peeled, cut into 1" pcs.
1 c. whole milk
1/2 c. (1 stick) butter, melted
1-1/2 c. grated mozzarella
1 c. freshly grated Parmesan
Salt & freshly ground black pepper
2 T. plain dry bread crumbs

Preheat the oven to 400 degrees F. Coat a 13 by 9 by 2-inch baking dish with 1 tablespoon of butter and set aside.

Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes. Drain; return the potatoes to the same pot and mash well. Mix in the milk and melted butter. Mix in the mozzarella and 3/4 cup of the Parmesan. Season, to taste, with salt and pepper. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs and remaining 1/4 cup of Parmesan in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill.

Bake, uncovered, until the topping is golden brown, about 20 minutes.

Cranberry Apple Stuffing

Prep Time: 30 min.
Bake Time: 30 min.
Yield: 12 servings

3/4 lb. bulk Italian sausage
2 celery ribs, finely chopped
1 small onion, finely chopped
6 garlic cloves, minced
1 can (14-1/2 oz.) chicken broth
1/2 c. butter, cubed
1 pkg. (12 oz.) seasoned stuffing cubes
1-1/2 c. chopped apples
1 c. dried cranberries
1/2 c. slivered almonds
1-1/2 tsp. dried sage leaves
1-1/2 tsp. dried thyme
1/8 tsp. pepper
Dash salt
1 to 1-1/2 c. apple cider or juice

Preheat oven to 350°. In a Dutch oven, cook sausage, celery, onion and garlic over medium heat until sausage is no longer pink; drain. Add broth, stirring to loosen browned bits from pan. Add butter; cook and stir until butter is melted. Remove from the heat.

Stir in stuffing cubes, apples, cranberries, almonds, sage, thyme, pepper, salt and enough cider to reach desired moistness. Transfer to a greased 13x9-in. baking dish.

Cover and bake 25 minutes. Uncover; bake until lightly browned, 5-10 minutes.

Roasted Sweet Potatoes with Honey and Cinnamon

Level: Easy
Total: 45 min
Prep: 15 min
Cook: 30 min

Yield: 4 servings

4 sweet potatoes, peeled & cut into 1" cubes
1/4 c. extra-virgin olive oil, plus more for drizzling potatoes after cooked
1/4 c. honey
2 tsp. ground cinnamon
Salt & freshly ground black pepper

Preheat oven to 375 degrees F.

Lay the sweet potatoes out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender.

Take sweet potatoes out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil.

Cranberry Ambrosia Salad

Prep Time: 20 min. + chilling

Yield: 9 servings

1 lb. fresh or frozen cranberries
1 can (20 oz.) crushed pineapple, drained
1 c. sugar
2 c. miniature marshmallows
1 c. heavy whipping cream, whipped
1/2 c. chopped pecans

In a food processor, cover and process cranberries until coarsely chopped. Transfer to a large bowl; stir in pineapple and sugar. Cover and refrigerate overnight.

Just before serving, fold in marshmallows, whipped cream and pecans. If desired, top with additional chopped pecans.

Spinach Gratin

Level: Easy

Total: 1 hr 35 min

Prep: 10 min

Inactive: 45 min

Cook: 40 min

Yield: 8 servings

4 T. (1/2 stick) unsalted butter
4 c. chopped yellow onions (2 lg.)
1/4 c. flour
1/4 tsp. grated nutmeg
1 c. heavy cream
2 c. milk
3 lbs. frozen chopped spinach, defrosted, 5 (10 oz.) pkgs.
1 c. freshly grated Parmesan cheese
1 T. kosher salt
1/2 tsp. freshly ground black pepper
1/2 c. grated Gruyere cheese

Preheat the oven to 425 degrees F. Melt the butter in a heavy-bottomed saute pan over medium heat. Add the onions and saute until translucent, about 15 minutes. Add the flour and nutmeg and cook, stirring, for 2 more minutes. Add the cream and milk and cook until thickened. Squeeze as much liquid as possible from the spinach and add the spinach to the sauce. Add 1/2 cup of the Parmesan cheese and mix well. Season, to taste, with salt and pepper. Transfer the spinach to a baking dish and sprinkle the remaining 1/2 cup Parmesan and the Gruyere on top. Bake for 20 minutes until hot and bubbly. Serve hot.

Quote of the Week:

“Gratitude is the inward feeling of kindness received. Thankfulness is the natural impulse to express that feeling. Thanksgiving is the following of that impulse.”

~ Henry Van Dyke