

Side Dishes

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Avocado Corn Salad

Ingredients

4 1/2 cups Corn, Yellow
1 1/4 cups Red Onion
5 ml 100% Lime Juice
1 tsp Salt
3 med Avocado
1/4 cup Salsa



Directions

- If using corn on the cob (about 6 cobs): Heat barbecue to high. Grill the corn until lightly charred, about 5 to 7 min. Then slice the kernels from the cob into a bowl.
- If using canned or frozen corn cook and cool corn.
- Stir in the remaining ingredients and serve.

Grilled Asparagus with Garlic Butter

Ingredients

3 tablespoons unsalted butter , melted
3 small garlic cloves , minced or pressed through garlic press (about 1 1/2 teaspoons)
1 1/2 pounds thick asparagus spears , ends trimmed (see note)
1/4 teaspoon table salt or sea salt
Ground black pepper
Vegetable oil for cooking grate



Instructions

- Combine butter and garlic in small bowl. Brush asparagus with butter mixture, sprinkle with salt, and season with pepper to taste.
- When grill is medium-hot, scrape grill grate clean with grill brush. Dip wad of paper towels in oil; holding wad with tongs, wipe cooking grate. Grill asparagus, turning once, until just tender and caramelized, 2 to 5 minutes per side (move asparagus as needed to ensure even cooking). Transfer asparagus to platter and serve.

Amish Macaroni Salad

INGREDIENTS:

- 2 cups uncooked elbow macaroni
- 3 hard-cooked eggs, chopped
- 1 small onion, chopped
- 3 stalks celery, chopped
- 1 small red bell pepper, seeded and chopped
- 2 tablespoons dill pickle relish
- 2 cups creamy salad dressing (e.g. Miracle Whip)
- 3 tablespoons prepared yellow mustard
- 3/4 cup white sugar
- 2 1/4 teaspoons white vinegar
- 1/4 teaspoon salt
- 3/4 teaspoon celery seed

DIRECTIONS

- Bring a pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes, until tender. Drain, and set aside to cool.
- In a large bowl, stir together the eggs, onion, celery, red pepper, and relish. In a small bowl, stir together the salad dressing, mustard, white sugar, vinegar, salt and celery seed. Pour over the vegetables, and stir in macaroni until well blended. Cover and chill for at least 1 hour before serving.

Cranberry Sauce

INGREDIENTS:

- 1 bag of cranberries (12oz)
- 1 cup white sugar
- 1 cup orange juice

DIRECTIONS

- In a medium sized saucepan over medium heat, dissolve sugar in the orange juice.
- Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes)
- If you like a runnier sauce remove from the heat and place sauce covered bowl in the fridge to cool.
- If you like a thicker sauce continue to cook for another 5-10 minutes then remove from heat and place in a covered bowl in the fridge to cool.
- Sauce will thicken a bit while cooling.



Caesar Salad

Salad Ingredients

- ½ head Romaine lettuce
 - 1 clove garlic
 - 1 small egg
 - 5 mL Worcestershire sauce
 - 15 mL lemon juice
 - 125 mL oil
 - 4 slices bacon, cooked/ crumbled
 - 50 mL Parmesan cheese, grated
- Crouton Ingredients:
- 1 mL garlic salt
 - 2 slices bread
 - 15 mL margarine



Dressing Directions:

- Put the egg, garlic clove, Worcestershire sauce and lemon juice in a blender. Blend until very smooth
- Add the oil slowly, blending between additions. Chill for 10 minutes in the freezer
- Cook the bacon in the microwave between sheets of paper towel until crisp. Crumble

Crouton Directions:

- Cut bread into small cubes
- Sauté margarine and garlic salt for 1 minute
- Add the bread cubes and fry until golden and crisp

Salad Directions

- Tear Romaine lettuce into small pieces. Add dressing and toss to blend. Sprinkle croutons, bacon, and Parmesan cheese and serve at once.

Creamy Mac-and-Cheese

Serves 12

Ingredients:

- 8 tablespoons (1 stick) unsalted butter, plus more for casserole
- 6 slices white bread, crusts removed, torn into 1/4- to 1/2-inch pieces
- 5 1/2 cups milk
- 1/2 cup all-purpose flour
- 2 teaspoons coarse salt, plus more for water
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon cayenne pepper
- 4 1/2 cups (about 18 ounces) grated sharp white cheddar cheese
- 2 cups (about 8 ounces) grated Gruyère or 1 1/4 cups (about 5 ounces) grated Pecorino Romano cheese
- 1 pound elbow macaroni

Directions:

- Preheat oven to 375°F. Butter a 3-quart casserole dish; set aside. Place the bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour the melted butter into the bowl with the bread, and toss. Set the breadcrumbs aside.
- Warm the milk in a medium saucepan over medium heat. Melt the remaining 6 tablespoons butter in a high-sided skillet over medium heat. When the butter bubbles, add the flour. Cook, stirring, 1 minute.
- While whisking, slowly pour in the hot milk a little at a time to keep mixture smooth. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick, 8 to 12 minutes.
- Remove the pan from the heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 1/2 cups Gruyère (or 1 cup Pecorino Romano); set the cheese sauce aside.
- Cover a large pot of salted water, and bring to a boil. Cook the macaroni until the outside of pasta is cooked and the inside is underdone, 2 to 3 minutes. Transfer the macaroni to a colander, rinse under cold running water, and drain well. Stir the macaroni into the reserved cheese sauce.
- Pour the mixture into the prepared dish. Sprinkle the remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyère (or 1/4 cup Pecorino Romano), and the breadcrumbs over the top. Bake until golden brown, about 30 minutes (though we needed a bit more time to get it brown, but your oven may vary). Transfer the dish to a wire rack for 5 minutes; serve.

<http://smittenkitchen.com/2008/05/marthas-macaroni-and-cheese/>



Creamy Pasta Salad

Ingredients:

3 tablespoons olive oil
2 tablespoons red wine/balsamic vinegar
2 teaspoon Dijon mustard
1 teaspoon garlic powder
2 tablespoons mayonnaise
1 tablespoons grated Parmesan cheese
1 can of tuna (drained)
Veggies (peppers, onions, mushrooms, carrots)



Directions:

- Boil water for pasta
- Mix the 1st 6 ingredients together in a bowl.
- Add tuna & veggies to dressing first then add pasta
- Refrigerate until cool
- Add tomatoes if desired just before serving

Potato Salad

Ingredients

6 eggs
10 red potatoes
1 cup mayonnaise
1/2 cup ranch dressing
1/3 cup dill pickle relish
2 tablespoons prepared yellow mustard
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1/8 teaspoon paprika
1/8 teaspoon celery seed
1 onion, chopped



Directions

- Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water; cool the eggs under cold running water in the sink. Peel and chop the cooled eggs.
- Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 15 to 20 minutes. Drain and refrigerate until cold. Peel and cube once cold.
- Stir together the mayonnaise, ranch dressing, relish, mustard, salt, pepper, paprika, and celery seed in a mixing bowl. Add the eggs, potatoes and onion stir until evenly mixed. Cover and refrigerate at least 2 hours before serving.

Savory Dijon Stuffing

Ingredients

- 1 cup butter, melted
- 1/2 cup Dijon-style prepared mustard
- 2 cups chopped onion
- 1 1/2 cups chopped celery
- 1 (8 ounce) can water chestnuts
- 1 cup chopped walnuts
- 1/4 cup chopped parsley
- 1 teaspoon poultry seasoning
- 1/4 teaspoon ground black pepper
- 6 cups dried bread crumbs (1/2 a loaf of bread)
- 1 (14.5 ounce) can chicken broth (you can use turkey drippings instead)



Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In large saucepan combine butter and mustard. Stir in onions and celery; cook until tender. Add water chestnuts, walnuts, parsley, poultry seasoning and pepper.
- Toss with bread crumbs and drizzle with chicken broth. Place stuffing in two 3 quart casserole dishes and bake for 30 minutes.
- Bake separately to avoid cross contamination of salmonella.

Sweet Potato Puff

Sweet Potato Ingredients

- 2 medium sweet potato -- cooked and peeled
- 1/2 cup milk
- 3/4 cup sugar
- 2 eggs
- 1/3 cup butter or margarine
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon

Directions for Sweet Potato:

- Place sweet potatoes in bowl. Attach bowl and wire whip. Turn to speed 2
- and beat for 30 seconds. Add milk, sugar, eggs, butter, nutmeg and
- cinnamon. Turn to speed 4 and beat for 1 minute. Spread mixture into a
- greased 9-inch pie plate. Bake at 400F for 20 minutes or until set. Spread
- crunchy praline topping over hot sweet potatoes. Bake an additional 10
- minutes. Serve immediately.

Crunchy Praline Topping

- 1/3 cup butter or margarine -- melted
- 3/4 cup cornflake cereal
- 1/2 cup chopped nuts
- 1/2 cup brown sugar

Directions for Crunchy Praline Topping:

- Place all ingredients in bowl. Attach bowl and flat beater. Turn to stir
- speed and mix for 15 seconds

Twice-Baked Potatoes with Bacon

Ingredients

3 slices thick-cut bacon, coarsely chopped
4 potatoes, scrubbed, each pierced several times
with fork
1/4 cup (1/2 stick) butter
1/4 cup whole milk



Directions:

- Sauté bacon in heavy medium skillet over medium-high heat until crisp and brown.
- Transfer bacon to paper towels to drain.
- Bake all potatoes in microwave on high until tender, about 10 minutes per side.
- Cut top 3/4 inch off each potato lengthwise.
- Scoop cooked potato flesh into medium bowl, leaving 1/4-inch-thick potato shell.
- Add butter and milk to potato flesh in bowl and mash well.
- Stir in bacon; season to taste with salt and pepper.
- Spoon potato mixture into shells.
- Place potatoes on baking sheet.
- Preheat oven to 400°F.
- Bake potatoes until filling is heated through and shells are crisp, about 30 minutes.

4 Bean Salad

Ingredients:

1/2 cup sugar
2/3 cup cider vinegar
1 tsp salt
1/2 tsp pepper
1/3 cup vegetable oil
1 tsp Worcestershire sauce
1 clove garlic minced
1 cup each:
green beans
wax beans
red kidney beans (approx. 1 can)
black beans (approx. 1 can)

Directions:

- Mix 1st 7 ingredients together in a large bowl
- Cut green and wax beans into 1 inch pieces and cook to desired tenderness.
- Add green and wax beans to bowl with sauce
- Rinse beans from cans and add to bowl with sauce
- Refrigerate for at least 1 hour
- Eat within 2 days.