



### Holiday Green Beans with Pecans & Clementine Sauce

**NOTE:** If Clementine's (Tangerines) are unavailable, substitute 1/3 cup freshly squeezed juice and a little zest from a navel orange.

1 small shallot, chopped  
1 1/2 teaspoons Dijon mustard  
1/4 teaspoon sea salt  
Zest and juice of 3 Clementine's or to 1/3 cup  
1 1/2 pounds green beans, trimmed  
1/2 cup pecans, toasted and chopped

In a blender, combine shallot, mustard, salt and Clementine juice and blend until smooth. Set aside. Steam beans on a steamer rack set over simmering water until bright green and barely tender, about 6 minutes. Transfer to a large bowl and drizzle with citrus dressing. Sprinkle with pecans and Clementine zest to taste and serve

**Orange-Cranberry Sauce** - Makes about 2 1/4 cups **NOTE:** As an alternative to serving this bright, tart condiment with roasted turkey or chicken, stir a spoonful of it into a cup of yogurt or a tall smoothie for breakfast. Yummo on Turkey sandwiches too

3/4 cup sugar  
1/2 cup water  
1/2 cup orange juice  
1 (12-ounce) package fresh or frozen cranberries  
1 tablespoon grated orange zest or orange peel cut into very thin strips (no white part)

Combine sugar, water and orange juice in a medium saucepan. Bring to a boil and add cranberries. Return to a boil. Reduce heat and boil gently 10 minutes, stirring occasionally. Stir in orange zest or peel, cover and cool completely at room temperature. Refrigerate until serving time.

**Mashed Potatoes and Parsnips** **NOTE:** Parsnips, which look a bit like cream-colored carrots, add flavor and texture to otherwise traditional mashed potatoes. Stir in a handful of chopped chives or green onions or grated cheddar cheese or chevre (goat cheese) before serving, if you like.

4 pounds Yukon gold potatoes, peeled and cut into chunks  
1 pound parsnips, peeled and cut into chunks  
1 cup milk, hot  
6 tablespoons unsalted butter  
Freshly ground white pepper  
Salt and pepper to taste

Place potatoes and parsnips in a large pot, cover with water and bring to a boil. Reduce heat and simmer until tender, 20 to 25 minutes. or until potatoes are very tender. Drain well, return to pot, add milk and butter and mash until almost smooth (or leave slightly chunky, if you prefer). Season with salt and pepper and serve.



#### **VEGETARIAN Offering: Warm Millet Salad with Brussels Sprouts, Creamed Mushrooms and Sage**

Here's a hearty, flavorful dish that takes care of a few special diet needs your guests may have. It can simultaneously serve as a gluten-free, vegetarian side dish or a main course for four. Use any mushrooms you like, including cremini, oyster or portobello.

For extra flavor and vegetarian protein, garnish with chopped toasted walnuts. Millet has wonderful flavor, especially when toasted and, like quinoa or brown rice, makes an excellent gluten-free stuffing alternative.

1 cup millet  
Salt and ground black pepper to taste  
1 1/2 tablespoons extra virgin olive oil, divided  
3/4 pound Brussels sprouts, trimmed and roughly chopped  
1/2 yellow onion, sliced  
3 cups sliced mushrooms  
1/4 cup half-and-half  
1 tablespoon chopped fresh sage  
2 tablespoons lemon juice

Toast millet in a medium pot over medium high heat until fragrant and just golden brown, 3 to 5 minutes. Carefully add 2 cups salted water, bring to a boil, then cover and simmer until liquid is almost absorbed, 20 to 25 minutes. Set aside for 5 minutes; uncover and fluff with a fork.

Meanwhile, heat 1/2 tablespoon oil in a large skillet over medium high heat. Add Brussels sprouts, onions, salt and pepper and cook until golden, about 5 minutes; transfer to a large bowl. Heat remaining 1 tablespoon oil in skillet, add mushrooms, salt and pepper and cook until golden, about 5 minutes. Add half-and-half and sage and simmer until thickened, 1 to 2 minutes more. Transfer to bowl with Brussels sprouts, add cooked millet, lemon juice, salt and pepper and toss.

## Roasted Butternut Squash with Sage and Cranberries

1 medium butternut squash  
4 tablespoons extra-virgin olive oil, divided  
Sea salt and ground pepper  
2 medium onions  
2 tablespoons chopped sage  
4 tablespoons dried cranberries or (MY FAV) cherries

Preheat oven to 375°F. Peel squash and cut in half lengthwise. Scoop out seeds from the center and discard. Cut squash into large chunks. Coat with 2 tablespoons of the olive oil. Season with salt and pepper to taste and arrange on a parchment-lined baking sheet. Bake for about 30 minutes, or until well caramelized. Peel onions and cut into large chunks. Coat with remaining 2 tablespoons olive oil. Season to taste with salt and pepper and spread on a second lined baking sheet. Bake for about 20 minutes, or until well caramelized. When squash and onions are done, toss with sage and cranberries. Serve immediately.

## Cornbread Stuffing with Poblano Peppers

**NOTE:** Spicy Poblano peppers join red and green bell peppers to add zing and flavor to this traditional recipe. If your cornbread is extremely fresh, allow it to dry out a bit before using. For a gluten-free version, use gluten-free cornbread, or for a dairy-free version, use non-hydrogenated, non-dairy margarine in place of the butter.

4 tablespoons (1/2 stick) butter  
3 Poblano peppers, seeded and chopped  
2 red bell peppers, seeded and chopped  
1 green bell pepper, seeded and chopped  
1 1/2 bunches green onions, sliced  
2 (1-pound) packages frozen corn, thawed, divided  
3 eggs  
2 tablespoons maple syrup  
2 1/2 teaspoons salt  
1/2 teaspoon pepper  
1 1/2 pounds prepared cornbread, coarsely crumbled

Preheat oven to 350°F. Butter a 9- x 13-inch casserole dish; set aside. Heat butter in a large skillet over medium high heat. Add poblano and bell peppers and cook, stirring occasionally, until just golden and tender. Add onions and 1 bag of corn and continue cooking until onions are translucent, about 5 minutes. Set aside to let cool then drain some of the liquid if too wet. Meanwhile, pulse remaining bag of corn in a food processor with eggs, maple syrup, salt and pepper until well combined and almost smooth. In a large bowl, combine cooled pepper mixture with corn mixture then gradually fold in cornbread. **NOTE:** Do not over mix; stuffing should have a coarse texture. Transfer to prepared dish, cover with parchment paper, then snugly with foil and bake for 40 minutes. Uncover and bake until golden brown on top, about 15 minutes more.

## EASY Refrigerator PUMPKIN Cheesecake

This cake is creamy, tangy and mildly sweet with a mellow pumpkin flavor. Place graham crackers in a zip top bag and crush with a rolling pin to make crumbs in a hurry. **Kids will love to help with this one!**

1 cup graham cracker crumbs or ***I am not a big graham cracker fan sooo prefer to use Pecan Sandie or sugar cookie crumbs. I get the bag of sandies here from Publix*** NOTE: I break them up into the processor then pulse to make crumbs but you can also place in zip loc bag and roll with rolling pin too.

1/2 cup (1 stick) butter (4 tablespoons melted, 4 tablespoons softened)  
1 cup pumpkin purée  
2 (8-ounce) packages Neufchatel or cream cheese, softened  
1 teaspoon vanilla extract  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/2 cup powdered sugar, sifted

Preheat oven to 400°F. Use a long, thin rectangle of parchment paper or foil to line the inside edge of a 9-inch spring form pan; set aside. In a medium bowl, combine graham cracker crumbs and melted butter. Press mixture into bottom of prepared pan and about 1/4-inch up the sides. Bake until golden brown and toasted, 7 to 8 minutes; set aside to let cool completely.

In a medium bowl, beat pumpkin purée, remaining softened butter, cream cheese, vanilla, nutmeg and salt with an electric mixer until smooth. Reduce speed to medium low and add sugar 1/4 cup at a time; beat until smooth. Transfer pumpkin mixture to prepared pan, spreading it out evenly over the crust. Cover and chill until set, about 6 hours, or overnight. Remove outer ring of pan and peel off parchment paper. Cut into slices and serve.