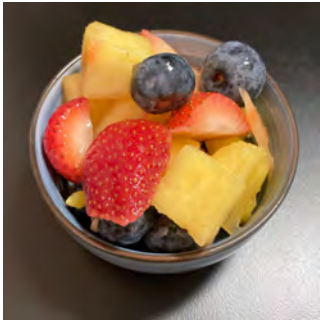




Salads & Sides

Fruits & Veggies
Potatoes & Noodles
Beans, Corn & Cabbage



Salads & Sides

This chapter has a little bit of everything. It's the longest chapter in the book, mostly because there's no easy way to categorize the types of food we serve alongside a main dish. So the recipes are organized by the ingredients, and whether the dishes are hot or cold.

Ingredients

Any "Broth" = Low- or No-Sodium Broth. If you use salted broth or stock, be sure to hold back on any salt called for in the recipe and then season to taste before serving.

"Butter" = Salted Butter. Unsalted butter is specified when needed.

"Chili Powder" vs "Nick's Chili Blend." Nick's Chili Blend includes two types of ground chiles and ten other ingredients that work well in chili and similar dishes. See the note in Chapter 4 for more information.

"Flour" = Unbleached, All-Purpose Flour. Any other type of flour is specified.

"Fresh Corn" vs "Frozen Corn." I have never noticed enough of a difference between them to bother cutting fresh corn off the cob.

"Olive Oil" vs "Extra Virgin Olive Oil." Extra Virgin Olive Oil (EVO) has a fruity taste and works well in dressings and other uncooked dishes. If the oil is used for cooking, it is better to use regular olive oil.

Potatoes: White potatoes, red potatoes, and Yukon Gold potatoes all basically cook the same. They work great when very tender potatoes are wanted. Russet potatoes are more starchy & are generally used for baking and when you need firm chunks of potato.

"Rice Vinegar" vs "Seasoned Rice Vinegar." "Seasoned" has added sugar and salt. It's generally best to buy the plain rice vinegar and add sugar and salt to taste.

Shallots: These look like very thin, tall red onions. They are very sweet & they pretty much break down completely when cooked. They are especially good to use in salad dressings.

Sugar in this chapter is white, granulated sugar. Other types of sugar may be specified.

Fruits & Veggies

Alexia's Broccoli Salad
Gingered Fruit Salad
Salad with Fennel and Blue Cheese
Broccolini Salad with Bacon and Pine Nuts
Asian Cucumber Salad
Salad with Roasted Beets and Blue Cheese
Green Bean Salad
Cucumbers and Sour Cream

Potatoes, Noodles & More

Cold Dishes:

Antipasto Pasta Salad
Mary Helen's Angel Hair Pasta Slaw
German Summer Potato Salad
Jess' Pasta Salad with Beans
Sunny Sweet Potato Salad
Potato Salad for a Crowd

Hot Dishes:

Everybody's Hash Brown Casserole
Harry's Sausage & Sage Dressing
Grandma's Cracker Dressing
Zucchini Bake
Alexia's Sweet Potato Casserole
Marty's Cheesy Potatoes
Crispy Potatoes Two Ways
Nick's Favorite Macaroni and Cheese

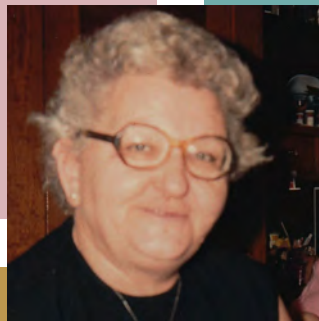
Beans, Corn & Cabbage

Toni Ann's Baked Beans
Greg's Crock Pot Beans
Corn Casserole
Zucchini and Corn Sauté
Corn Chowder Salad
Cowboy Coleslaw
Mom's Fried Cabbage with Dumplings
Bacon Jalapeño Corn Salad
Drunken Beans
Best Barbecued Beans

Brought to you by Fran Zao and . . .



Josephine Purevich



Toni Dorochoff



Ruth Daughenbaugh



Theresa Beason



Mary Helen Sokit



Joe Beason



Alexia Goodreau



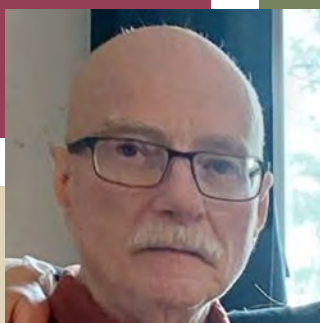
Kristi Miniello



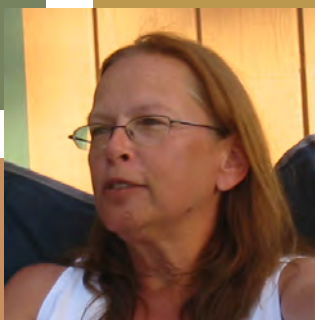
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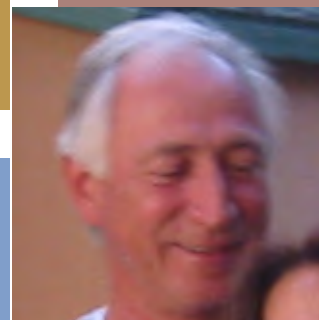
Mary O'Hara



Marty Carpenter



Toni Brayton



Harry Konschake

Fruits & Veggies

Alexia's Broccoli Salad

Alexia's classroom aide, Janet Rankin, shared this recipe with her back in the 1980s. It has become a family favorite, appearing at buffets and family gatherings ever since.

Before getting started:

- ☐ Serves 8 to 10.
- ☐ Feel free to substitute apple cider vinegar, or use brown sugar instead of white.
- ☐ The recipe calls for white raisins, but Alexia uses brown. You can also substitute dried cranberries or cherries to mix things up.

Ingredients

- 1 cup Hellman's mayonnaise
- 2 TBS white vinegar
- ½ cup sugar
- 4 head broccoli, cut into florets
- ½ cup sunflower seeds
- ½ cup golden raisins
- 1 small red onion, chopped (about ¼ cup)
- 8 slices cooked bacon, crumbled

Method

1. Mix the first three ingredients in a bowl large enough to hold the salad.
2. Add remaining ingredients and stir well.
3. If the salad seems wet, add additional broccoli, as water from the veggies will moisten the salad as it sits.

Gingered Fruit Salad

One of Joe's favorite restaurants, the Lucky Platter in Evanston, IL, serves a side of fruit salad with ginger with most of its dishes. We liked it so much, I tracked down some recipes and put together this version, which we make to serve overnight company for breakfast.



Before getting started:

- ☐ Makes about 6 cups.
- ☐ You'll need about 7 small limes: 4 for the zest & juice & 3 more to make 1 cup of juice.
- ☐ Strawberries and blackberries are nice additions.
- ☐ You can substitute cantaloupe for the honeydew, but lose the color contrast with the mango.
- ☐ Pineapple, strawberries, and blueberries (pictured) are a good combination.
- ☐ A company called "The Ginger People" makes shredded ginger in a jar. You can substitute 2 TBS of this with its juice for the fresh: just add it to the dressing off heat (and you don't need to strain it!).

Ingredients

- | | |
|--------------------------------------|-----------------------------|
| 1 cup lime juice | 1 TBS lemon juice |
| ¼ cup sugar | 2 cups cubed honeydew melon |
| Pinch table salt | 1 mango, peeled and cubed |
| 1 TBS grated lime zest | 1 pint fresh blueberries |
| 1 1-inch piece ginger, thinly sliced | |

Method

1. Simmer first three ingredients in a small saucepan over high heat until reduced to ¼ cup, about 15 minutes.
2. Off heat, add lime zest, ginger, and lemon juice; steep 1 minute to blend flavors, and strain.
3. Place fruit in medium bowl. Add warm dressing and mix well to combine.
4. Serve immediately at room temperature or cover with plastic wrap, refrigerate up to 4 hours, and serve chilled.

Salad with Fennel and Blue Cheese

Joe loves fennel, and this salad with dried cherries and walnuts from Cook's Illustrated fits the bill (November/December 2004).



Before getting started:

☐ Serves 6 as a first course.

☐ You can use dried cranberries instead of cherries.

Ingredients

7 cups leaf lettuce
1 small head radicchio
3 TBS red wine vinegar
2 tsp honey
½ cup dried sweet cherries
3 TBS extra-virgin olive oil
Salt and ground black pepper
1 small bulb fennel, trimmed of stalks and sliced very thin (about 1 ½ cups), fronds chopped coarse (about ¼ cup)
½ cup chopped walnuts, toasted
6 ounces blue cheese, crumbled

Method

1. Wash, dry, and tear greens into bite-sized pieces. Quarter, core, and cut radicchio crosswise into ⅛-inch-wide strips. Refrigerate.
2. Whisk honey and vinegar in medium microwave-safe bowl; stir in cherries. Cover with plastic wrap, cut several steam vents in plastic, and microwave on high about 1 minute until cherries are plump. Whisk in oil, ¼ teaspoon salt, and ⅛ tsp pepper. While mixture is still warm, add sliced fennel bulb and toss to combine. Cool to room temperature.
3. Toss lettuce, radicchio, fennel fronds, and dried cherry/fennel mixture in large bowl and adjust seasonings with salt and pepper. Divide salad among individual plates, topping each with nuts and cheese. Serve immediately.

Broccolini Salad with Bacon and Pine Nuts

I made this salad out of what we had on hand when our friend Jeff was over for supper, and we all loved it. The combination of salty, sweet and tart works well.

Before getting started:

☐ Serves 4 to 6.

☐ A sharp cheddar or a crumbled feta or blue cheese would be good.

☐ Don't over cook the broccolini. It should be charred but snap slightly when you bite it.

Ingredients

Salad

½ cup red onion, sliced thin & cut into 2" lengths
Red wine vinegar
1 head broccolini (about 6 cups)
Olive oil
Kosher salt
3 TBS toasted pine nuts
½ to 1 cup dried figs, finely julienned

Dressing

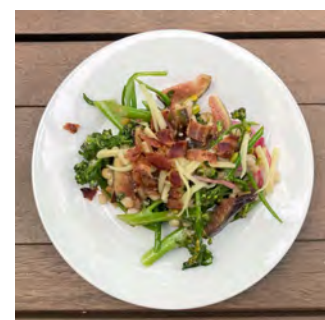
4 TBS extra-virgin olive oil
4 tsp red wine vinegar
Salt and pepper
Up to 1 heaping tsp Dijon mustard
Up to 2 heaping tsp mango chutney (chopped if chunky)

Garnish

3 slices bacon, fried and crumbled
1 cup sharp cheese, shredded

Method

1. In a small bowl, cover the sliced onion with red wine vinegar for 15 minutes or so. Drain.
2. While the onion soaks, Cut the broccolini into 2" to 3" pieces.
3. Char the broccolini in a hot pan with a bit of olive oil and a pinch or two of kosher salt. Add to a bowl with the nuts and onions.
4. Make a dressing whisking the vinegar and oil with some salt and pepper, adding the mustard or mango chutney or both to taste.
5. Dress salad and adjust seasonings. Top with bacon and cheese, if using.



Asian Cucumber Salad

This cucumber salad from the July 1997 issue of Cook's Illustrated has become a favorite at our house. You can leave the peppers out to make a mild-mannered sweet salad, or spice it up using Serrano peppers instead of the jalapeños.



Before getting started:

- ☐ Serves 4.
- ☐ Use a mandolin to slice the cucumbers $\frac{1}{4}$ inch thick and the onions slightly thinner.
- ☐ Seasoned rice vinegar does not work for this recipe. Use plain rice vinegar or substitute $\frac{1}{4}$ cup each white and white wine vinegar.

Ingredients

- 3 medium cucumbers, peeled, halved, seeded, and sliced thin diagonally
- $\frac{1}{2}$ medium red onion, sliced very thin
- 1 TBS salt
- Water
- $\frac{1}{2}$ cup rice vinegar
- 2 $\frac{1}{2}$ TBS sugar
- 1 small jalapeño or Serrano, sliced thin

Method

1. Place the sliced cucumbers and onions in a colander, mix with the salt, and weight with a gallon ziplock bag filled with water or a weighted plate. Let sit for 1 hour, or up to 3 hours, to drain excess water.
2. While vegetables drain, bring $\frac{2}{3}$ cup of water and vinegar to boil in a small saucepan. Reduce heat to medium, stir in sugar to dissolve, and simmer 15 minutes. Cool to room temperature.
3. When ready to mix, combine onions, cucumbers & peppers in a bowl. Toss with dressing and chill. Serve cold.

Salad with Roasted Beets and Blue Cheese

Beets and blue cheese provide a nice contrast of sweet and tart, in this recipe based on one from Cook's Illustrated (November/December 2004).

Before getting started:

- ☐ Serves 6 as a first course.
- ☐ Heat oven to 400°, rack in lower middle position.
- ☐ Beets can be cooked ahead.

Ingredients

- 3 small or 2 medium beets
- 6 cups arugula
- 7 cups leaf lettuce
- 3 medium shallots, sliced thin and separated into rings
- Salt and pepper
- 2 TBS flour
- 6 TBS extra-virgin olive oil
- 2 TBS sherry vinegar
- 2 tsp honey
- 6 ounces crumbled blue cheese

Method

1. Wash and trim both ends of beets and wrap each in foil. Bake until paring knife can be inserted and removed easily, 50 to 60 minutes.
2. While beets cook, wash, dry, and tear greens into bite-sized pieces. Refrigerate.
3. Also while beets cook, mix $\frac{1}{4}$ tsp salt, $\frac{1}{8}$ tsp pepper, and flour in medium bowl and toss shallots in the flour mixture. Heat 3 TBS oil in 12-inch nonstick skillet over medium-high heat until smoking; add shallots and cook, stirring frequently, until golden and crisped, about 5 minutes. Transfer shallots to plate lined with paper towels.
4. When done, unwrap beets. Let cool, then peel and cut beets into $\frac{1}{4}$ -inch-thick wedges and place in medium bowl.
5. Whisk remaining 3 TBS oil, vinegar, honey, $\frac{1}{4}$ tsp salt, and $\frac{1}{8}$ teaspoon pepper in small bowl until combined. Toss beets with 1 TBS vinaigrette & season to taste with salt and pepper.
6. Toss arugula, lettuce, and remaining vinaigrette in large bowl; adjust seasonings with salt and pepper.
7. Divide greens among individual plates and top each with portion of beets, fried shallots, and blue cheese. Serve immediately.

Green Bean Salad

This salad is based on one from Cook's Country (April/May 2014) is easy to make and can be served at room temperature.



Before getting started:

- ☐ Serves 8.
- ☐ The original recipe suggests using a salad spinner to dry the beans.
- ☐ We don't add dill, and it is just fine without it. You can use parsley instead, if you prefer.

Ingredients

- 2 pounds green beans, trimmed and cut into 1 ½" lengths
- Salt & pepper
- 1 shallot, minced
- 1 TBS Dijon mustard
- 2 tsp grated lemon zest
- 3 TBS lemon juice
- 1 clove garlic, minced
- ¼ cup extra-virgin olive oil
- 8 large radishes, halved, trimmed and sliced thin
- 3 TBS minced fresh dill (optional)
- ½ cup sliced almonds, toasted

Method

1. Bring 4 quarts water to boil in large pot. Fill large bowl halfway with ice and water.
2. Add green beans and 1 TBS salt to boiling water and cook about 6 minutes until crisp/tender.
3. Drain green beans and place in ice bath to cool. Drain again, and lay on baking pans lined with paper towels to dry. (Beans can at this point be refrigerated for up to 2 days.)
4. Whisk shallot, mustard, lemon zest and juice, garlic, and 1 ½ TSP salt together in large bowl. Slowly whisk in oil until incorporated. Toss radishes, dill, and green beans with vinaigrette and let sit for 30 minutes or up to 2 hours, stirring occasionally.
5. Just before serving, season with salt and pepper to taste and stir almonds into salad.

Cucumbers and Sour Cream

Mom and Dad would make this using white vinegar instead of cider vinegar. Joe's Mom, Theresa Beason, made a similar dish too, but with no vinegar at all.



Before getting started:

- ☐ Serves 4.
- ☐ Draining the cucumbers keeps the dish from getting waterlogged.
- ☐ If you don't have cider vinegar, you can use white vinegar or other flavored vinegar (we like pineapple).
- ☐ You can peel the cumpers or not, as you prefer. And if you use English cucumbers, no need to peel or seed them.
- ☐ If you use a mandolin for the cucumbers, make them ¼" thick and the onions slightly thinner.

Ingredients

- 3 medium cucumbers, peeled, halved, seeded, and sliced thin diagonally
- ½ medium red onion, sliced very thin
- 1 TBS salt
- 1 cup sour cream
- 3 TBS cider vinegar
- Salt & black pepper to taste

Method

1. Placed the sliced cucumbers and onions in a colander, mix with the salt, and weight with a gallon ziplock bag filled with water or a weighted plate. Let sit for 1 hour, or up to 3 hours, to drain excess water.
2. Whisk sour cream and vinegar in a medium bowl.
3. Add drained cucumbers and onion, and toss to combine.
4. Season with salt and pepper to taste and serve.

Cold Potatoes & Noodles

Antipasto Pasta Salad

This recipe from Cook's Country (June/July 2007) is a favorite of Keelie's, so I brought it to Toni & Greg's Christmas Eve gatherings every year until they moved south in 2024.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Campanelle pasta works best, but fusilli or farfalle work well too.
- ☐ Can be made ahead, and refrigerated for up to 3 days.
- ☐ I replace the salami with hot soppressata.

Ingredients

- | | |
|--|--|
| 8 oz sliced pepperoni, cut into ¼-inch strips | 4 cloves garlic, minced |
| 8 oz salami, halved and cut into ¼-inch strips | ¼ tsp red pepper flakes |
| 10 TBS red wine vinegar, divided | Salt and pepper |
| 6 TBS extra-virgin olive oil | 1 lb pasta |
| 3 TBS mayonnaise | 1 lb white button mushrooms, quartered |
| 2 TBS juice from a 12 oz jar of pepperoncini | 1 cup shredded provolone cheese |
| Drained pepperoncini, stemmed & coarsely chopped | 12 oz roasted red peppers, drained, patted dry, and chopped coarse |
| | 1 cup chopped fresh basil |

Method

1. Place one paper towel on a microwave-safe plate, add pepperoni in single layer, and repeat with another paper towel and salami. Top with a paper towel and microwave on high until meat begins to render fat, about 1 minute. Set aside.
2. Whisk 5 TBS vinegar, olive oil, mayonnaise, pepperoncini juice, garlic, red pepper flakes, ½ tsp salt, and ½ tsp pepper in medium bowl.
3. Bring 4 quarts water to boil. Add 1 TBS salt and pasta and cook al dente. Drain pasta, return to pot, toss with ½ cup dressing and remaining 5 TBS vinegar, and adjust seasoning. Spread pasta on a rimmed baking sheet and refrigerate until chilled, about 30 minutes.
4. Meanwhile, bring remaining dressing to simmer in large skillet over medium-high heat. Sdd mushrooms, cooking until they release their juices and are lightly browned, about 8 minutes. Transfer mushrooms and any liquid to large bowl and cool.
5. Add all ingredients to bowl and toss well. Season with salt and pepper. Serve at room temperature.



Ingredients

- 8 oz angel hair pasta
- 1 10 oz package Angel Hair Cole Slaw
- 1 bottle Marzetti's Original Slaw Dressing
- 1 bunch scallions, greens only

Mary Helen's Angel Hair Pasta Slaw

Our cousin Mary Helen brought this to the family picnic Joe and I hosted in 2015. It's easy to make, tastes great, and doubles easily!

Before getting started:

- ☐ Serves 4 to 6.
- ☐ "Angel Hair" slaw is marketed by a number of companies. Mary Helen gets Pearson's from Meijer.
- ☐ If you can't find "Angel Slaw," any very thinly shredded cabbage will do. You can shred your own; just make sure to get it very thin.

Method

1. Cook pasta following package directions. Drain, rinse & cool. Place in a large bowl.
2. Add ½ bottle of dressing to the cooled pasta and mix thoroughly.
3. Slice the green part of the onions thinly and add them and the slaw mix to the bowl with the pasta. Pour in the remaining dressing, and toss well to combine.

German Summer Potato Salad

One of the book series I subscribed to when I was a teenager back in the 1970s was the Time-Life Foods of the World series. I did not care for The Cooking of Provincial France, and I couldn't find any of the ingredients for The Cooking of China, but Germany, well, that was food I recognized with ingredients I could get at the Gate-Way grocery down the street. This "light" potato salad (Leichter Kartoffel Salat), my favorite recipe from that book, is served at room temperature and is easy to make.



Before getting started:

☐ Serves 4 to 6.

☐ Yukon Gold or similar potatoes are best for this dish.

Ingredients

2 lbs Yukon Gold potatoes
1 cup finely chopped onions
 $\frac{2}{3}$ cup chicken stock
 $\frac{1}{3}$ cup olive oil
1 TBS white wine vinegar
2 tsp brown mustard
2 tsp salt
1 tsp pepper
1 TBS fresh lemon juice
Chopped parsley (optional)

Method

1. Scrub potatoes and drop into boiling salted water that covers them completely. Cook until they show only the slightest resistance with a knife.
2. Drain, peel, and cut into $\frac{1}{4}$ -inch slices. Place in bowl and tightly cover with foil.
3. Bring remaining ingredients EXCEPT lemon juice and parsley to a boil and then simmer for 5 minutes. Remove from heat and stir in lemon juice.
4. Pour dressing over potatoes and add parsley if using, turning carefully with a spatula. Cool to room temperature before serving.

Jess's Pasta Salad with Beans

Our friend Kristi Miniello spent a week with some old friends in 2024, and one of them, Jess, put together this bean and pasta salad. Kristi said "it was a filling, refreshing, easy lunch for us to enjoy by the pool for several days in a row. It also paired well with a chilled glass of white wine." And changing up the ingredients and dressing makes for a whole different taste.

Before getting started:

☐ Serves 8 to 10.

☐ Use bow tie or another flat pasta.

☐ You can leave out the greens and make it into a wrap.

Ingredients

The Basics

1 15 oz can cannellini beans, drained
1 15 oz can chick peas, drained
1 pint grape tomatoes, halved
1 lb cooked pasta

To Finish

Chopped salami, to taste
1 container feta (6-8 oz), crumbled
1 red pepper, chopped
1 jar artichoke hearts, drained
Ken's Steakhouse Italian Dressing, to taste
Spinach, for serving (optional)

Method

Mix all ingredients except spinach in a large bowl. Serve over fresh spinach, if desired.

Variations

Try substituting the following "To Finish," adding in any amount to taste. The greens are optional.

→ Steak, corn, avocado, blue cheese, peaches & balsamic vinaigrette over arugula.

→ Chicken, red onion, wonton strips, raisins or apples & Brianna's creamy balsamic dressing over spinach.

→ Chicken, corn, avocado, jicama, cheese of your choice & chipotle vinaigrette over mixed greens.

→ Chicken, cucumbers, olives, red onion, feta & Greek vinaigrette over shredded romaine.



Sunny Sweet Potato Salad

Joe's love of curry resulted in his introducing me to this recipe, which I really like. Cooking the potatoes separately is less annoying than it sounds, and the results are well worth the effort!

From Sheila Lukins' All Around the World Cookbook.

Before getting started:

- ☐ Serves 8.
- ☐ If the chutney is chunky, chop it up.
- ☐ I like to use hot curry powder and hot chutney to spice things up!

Ingredients

- Salt
- 2 sweet potatoes, about 1 lb, peeled and cut into ½-inch cubes
- 2 russet potatoes, about 1 lb, peeled and cut into ½-inch cubes
- 1 cup mayonnaise
- 3 TBS mango chutney
- 2 or 3 TBS curry powder
- 4 scallions, 3 inches green left on, thinly sliced on the diagonal
- 1 TBS chopped flat-leaf parsley

Method

1. Bring 2 3-quart pots of water to a boil. Add 1 TBS salt and the sweet potatoes to one pot and cook until just tender, 5 to 6 minutes. To the other pot, add 1 TBS salt and cook the Idaho potatoes until just tender, 8 to 10 minutes. Drain and rinse both, and let cool in the colander.
2. In a large bowl, mix mayonnaise, chutney & curry powder. Add potatoes and toss until combined.
3. Gently fold in scallions and parsley. Adjust seasoning with salt and pepper and serve at room temperature.

Potato Salad for a Crowd

This is a great recipe if you need to feed a lot of people and want a simple but great-tasting side. (Cook's Illustrated, May 2007.)

Before getting started:

- ☐ Serves 10 to 12.
- ☐ You can easily double this recipe.
- ☐ If you use celery salt instead of celery seed, use the same amount but omit the salt in the dressing.
- ☐ Be sure the potatoes are cool before you add the dressing.
- ☐ Salad can be refrigerated up to 2 days. Let stand at room temperature for an hour before serving.

Ingredients

- | | |
|--|--|
| 5 lbs russet potatoes peeled and cut into ¾-inch cubes | ⅓ cup minced red onion |
| | ¼ cup minced fresh parsley |
| Salt | 1 ½ tsp celery seed |
| ¼ cup white vinegar | 1 tsp ground mustard |
| 2 cups mayonnaise | Pepper |
| 1 cup finely chopped celery | 4 hard cooked eggs, chopped (optional) |
| ½ cup sweet pickle relish | |

Method

1. Cover potatoes in a large pot with 1 inch of water and bring to a boil over medium-high heat. Add 1 TBS salt, reduce heat to medium, and simmer, stirring occasionally, until potatoes are tender, about 8 minutes.
2. Drain potatoes and transfer to a large bowl. Sprinkle with vinegar and stir in. Allow potatoes to cool about 20 minutes.
3. While potatoes cool, mix the mayo in a small bowl with the next six ingredients, adding ¼ tsp pepper and ½ tsp salt.
4. When potatoes are cool, use a spatula to fold the dressing and eggs (if using) into the potatoes.

Hot Potatoes & More

Everybody's Hash Brown Casserole

I call this "Everybody's" because in addition to my copy and a version Alexia had, she had a copy of this recipe from Ruth and found one with Mom's recipes. That version was from someone named Dolores, who wrote a note telling a Diane to give it to Mom a very long time ago. This recipe has definitely made the rounds. The recipes vary in amounts and baking temperature, but are otherwise almost identical.

Before getting started:

- ☐ Serves 8–10.
- ☐ Preheat oven to 375°; have ready a greased 9" by 13" pan.
- ☐ Some recipes call for shredded cheddar, or shredded Velveeta. Other good choices include Monterrey Jack or pepper jack, which melt well.
- ☐ Cubed or shredded potatoes? That's up to you! Just be sure they are thawed.
- ☐ Most of the recipes call for 8 oz of cheese, so that's the amount given below. Some call for over a pound. Use your judgment.
- ☐ The older recipes had a corn flake topping, included here.

Ingredients

- | | | |
|---|---------------------------------------|----------------------|
| 1 2 lb package frozen hash browns, thawed | 8 oz shredded cheese | 1 tsp garlic salt |
| ½ cup butter, melted | 1 can condensed cream of chicken soup | 1 pint sour cream |
| 1 cup chopped onion | 1 tsp salt | Topping |
| | Pepper to taste | 2 cups corn flakes |
| | | ¼ cup butter, melted |

Method

1. Mix the casserole ingredients together and place in prepared pan.
2. If using, crush cornflakes, mix with butter, and cover the potatoes.
3. Bake uncovered for about 1 hour.

Harry's Sausage & Sage Dressing

This recipe originated from a cookbook Harry's mother, Pauline E. Korschake, bought when she first married in 1945. The recipe has been modified over the years, and is now a regular fixture at our family's Thanksgiving celebrations.

Before getting started:

- ☐ Serves 8 to 10.
- ☐ Preheat oven to 350°; have ready a buttered 9" by 13" pan.
- ☐ You can use Jimmy Dean's sausage with sage and omit the dried sage.

Ingredients

- 1 1/2 lbs white bread
- 1 cup sliced celery (about 4 stalks)
- 3/4 cup diced onion
- 1/2 lb (2 sticks) butter
- 1/2 cup chicken broth (more as needed)
- 1 lb breakfast sausage
- 1 tsp ground sage

Method

1. Cube bread and place in a large bowl to dry overnight. Stir occasionally.
2. In a large pan, cook sausage until no longer pink. Transfer sausage to bowl with the bread.
3. Add butter, celery, and onion to pan and cook until softened. Add to bowl with bread and sausage.
4. Add chicken broth and mix thoroughly, adding more if needed until evenly moist.
5. Place mixture in pan and cover. Bake for 1 hour.

Marty's Cheesy Potatoes

Cyndee shared this recipe that her Dad liked to make for the family.



Before getting started:

☐ Serves 12.

☐ Have a large casserole dish ready for serving.

Ingredients

6 lbs baking potatoes, peeled and diced	12 oz cream cheese, softened & cut into 8
3 cloves garlic, minced or pressed (1 ½ tsp)	or 9 cubes
1 ½ cups thinly sliced green onion	1 ½ cups half-and-half
6 TBSP butter or margarine	1 ¼ tsp salt
	¾ tsp pepper
	24 ounces Brie cheese with rind removed diced into ½" pieces

Method

1. Cook potatoes in boiling salted water until tender. Drain.
2. While potatoes cook, sauté garlic and green onion in butter for 2 minutes or until softened.
3. Mash potatoes, beat in garlic butter mixture, cream cheese, half-and-half, salt & pepper.
4. Fold in Brie and place in casserole dish to serve.

Zucchini Bake

My cousin, Carol, provided her mother's recipe. [text about how, when, etc.] and will provide more information about it.

Before getting started:

☐ Serves 6 to 8.

☐ Preheat oven to 350°; have ready a greased 9" by 13" pan.

Ingredients

1 cup Bisquick	Dash pepper
½ cup shredded Parmesan cheese (about 1.5 oz)	3 cups thinly sliced zucchini
1 TBS garlic salt	⅓ cup [olive?] oil
2 tsp dried parsley or 2 TBS fresh	½ cup chopped onion
½ tsp oregano	4 eggs, beaten
	2 cloves garlic, minced

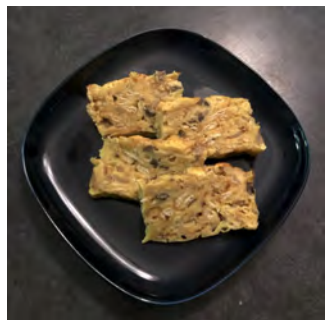
Method

1. Whisk first six ingredients, except parsley, if using fresh, together in a large bowl.
2. Add zucchini, oil, onion, eggs, garlic, and parsley, if using fresh. Mix gently and spread evenly in prepared pan.
3. Bake for 25 minutes.

Grandma's Cracker Dressing

Every Thanksgiving, Mom would stuff the turkey with Grandma's dressing. We loved it, and I never saw anything like it until Joe offered to make me matzo brei, a traditional Passover breakfast dish. What Joe served was basically Grandma's dressing, fried instead of baked in a turkey.

When I asked Mom how Jewish breakfast food ended up in Grandma's turkey, she said maybe Grandpa had some Jewish blood in him(?). All we know for sure is that Grandma made this for Grandpa, and that this is good stuff(ing).



Before getting started:

- ☐ Makes 8 to 12 servings.
- ☐ If baking in a pan as opposed to stuffing a bird, preheat oven to 325° and have ready a greased 9" by 13" pan.
- ☐ When we would quadruple the recipe, we used the lid of the turkey roaster for mixing the dressing.
- ☐ Reheat leftovers by frying in butter.

Ingredients

- ¼ cup (1/2 stick) butter
- 1 lb onions, chopped
- 2 6 oz cans mushroom stems and pieces, chopped
- 1 lb saltine crackers
- 1 dozen eggs
- 1 pint sour cream

To Bake in a Pan

- 2 TBS butter
- Up to ¼ cup chicken or turkey broth

Method

1. Break the crackers slightly into a large mixing bowl.
2. Melt the butter in a 12-inch skillet and fry the onions. When they start to brown, add the mushrooms.
3. When the mushrooms are a bit dry and heated through, dump the onions and mushrooms into the crackers, and let cool.
4. In a large bowl, beat the eggs and sour cream until smooth, and add to cracker mixture.
5. Mix thoroughly. Let rest 5 to 10 minutes and mix again, to incorporate any liquid that pools at the bottom.
6. Once the dressing has absorbed all the liquid, stuff the bird. Or, if baking in the prepared pan, tip into the pan, smooth the top, dot with butter & cover with foil. Bake for about an hour, moistening the dressing every 15 to 20 minutes with a couple TBS of broth. Serve hot.

Alexia's Sweet Potato Casserole

Alexia uses Paula Deen's Sweet Potato Bake recipe for Thanksgiving every year. The potatoes are flavored with cinnamon, nutmeg, and vanilla.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Preheat oven to 325°; have ready a greased 1 ½ qt casserole dish.
- ☐ You can use half-and-half or whole milk instead of heavy cream.

Ingredients

Casserole

- 3 cups cooked, mashed sweet potatoes
- 1 cup sugar
- ½ cup butter, melted
- 2 eggs
- 1 tsp vanilla

- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ cup heavy cream

Topping

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup pecans, chopped

Method

1. Mix all casserole ingredients except cream with an electric mixer until smooth.
2. Fold in cream, mixing well.
3. Pour into prepared pan.
4. Mix topping ingredients and sprinkle on casserole.
5. Bake for 25 to 30 minutes.

Nick's Favorite Macaroni & Cheese

Fine Cooking magazine had a "Cooking without Recipes" feature and one was focused on macaroni & cheese (February/March 2012). The article broke the recipe down into steps and provided a bunch of options for each. For example, they listed 15 different cheeses you could use in the dish. This recipe is based on that article. The topping and basic sauce is the same every time, but what cheeses, add-ins, and seasonings you include make the difference. The basics are all included here. Just add your imagination!



Before getting started:

- ☐ Serves 6.
- ☐ Heat oven to 350°; have ready a greased 9" by 13" baking dish.
- ☐ Use any kind of cheese you like: a total of 10 oz of a smooth melting cheese (or two as here) and 3 oz or so of an accent cheese (here the Parmesan).
- ☐ Use any type of noodle you like, but tube-shaped pastas work best.
- ☐ Add in up to two cups total of cooked veggies (broccoli, onions, mushrooms, or spinach), or meats (crumbled bacon, chopped sautéed ham, or smoked sausage).
- ☐ Add herbs and seasonings to your taste. Fresh thyme, sage, rosemary or cayenne, smoked paprika, and ground cumin are all possibilities, as are chiles in adobo sauce or pickled jalapeños. The combinations will depend on the meats and/or veggies used.

Ingredients

Topping

- 1 small garlic clove, mashed into a paste or pressed (optional)
- 3 TBS unsalted butter, melted
- 2 cups coarse, fresh breadcrumbs, lightly toasted in a dry skillet

Kosher salt

- 2 TBS finely grated Parmesan

Macaroni

- 4 TBS unsalted butter
- ¼ cup flour
- 3 ½ cups whole milk
- 5 oz grated sharp cheddar
- 5 oz grated smoked Gouda or Fontina
- 3 oz finely grated Parmesan (1 cup)
- ½ tsp cayenne
- ½ tsp dry mustard or ½ tsp white pepper

Kosher salt

- 1 lb macaroni

Method

1. Bring a large pot of water to a boil over high heat to cook the noodles.
2. For topping, if using the garlic, stir it into the butter. Put the breadcrumbs in a medium bowl and drizzle butter over them. Add a pinch of salt and the Parmesan, tossing well to combine. Set aside.
3. When the water is boiling, add 1 TBS salt and the macaroni and cook almost until al dente, about 1 minute less than indicated on the package. Rinse, drain well, and let sit in the colander.
4. Melt the butter in a 3- or 4-quart saucepan. Whisk in the flour and continue to whisk over low heat for 3 minutes (the mixture should gently bubble without coloring).
5. Slowly add the milk, while whisking constantly, including the edges of the pan to get all the lumps. Raise the heat slightly and cook, whisking occasionally until the sauce is smooth and has the consistency of heavy cream, about 6 minutes.
6. Raise the heat to medium and bring the sauce to a simmer, whisking constantly. Lower the heat to maintain a gentle simmer and cook, whisking occasionally, for 10 minutes.
7. While sauce cooks, tip noodles into a large bowl.
8. Turn off the heat and gently whisk in the cheeses. Adjust seasoning with salt.
9. Add the cheese sauce and any additional ingredients to the pasta and gently stir to combine. Transfer mixture to the prepared pan and evenly scatter the reserved breadcrumbs on top. Bake on a rack in the center of the oven until the top is golden, about 15 minutes. Serve immediately.

Crispy Potatoes Two Ways

The basic recipe is from food52.com: Molly Yeh's Roasted Potatoes with Paprika Mayo. These are the crispiest potatoes, and the paprika mayo tastes great with them. Or instead, you can make the garlic butter and top with Parmesan as suggested by Jesse Szewczyk in an article on thekitchn.com.



Before getting started:

- ☐ Serves 2 to 4
- ☐ Preheat oven to 450°; have ready a 15" by 18" rimmed baking sheet.
- ☐ You can substitute chopped green onions for the shallots.
- ☐ Line the baking sheet with parchment or foil to help with clean-up.
- ☐ The recipe for the Paprika Mayo makes extra. Use it on sandwiches or as a dipping sauce for onion rings or fries.

Ingredients

Potatoes

Kosher salt
2 pounds red potatoes, cut into ½" inch cubes
Black pepper
2 TBS unsalted butter, melted

Paprika Mayo

1 cup mayonnaise
¼ cup white vinegar
1 TBS paprika
2 tsp sugar
1 ½ small shallots, finely chopped (about 3 TBS)
Chopped chives for garnish

Garlic Butter & Cheese

4 TBS melted butter
2 cloves garlic, minced or pressed
Chopped fresh parsley, to taste
1 oz finely shredded Parmesan cheese.

Method

Potatoes

1. Bring a large pot of heavily salted water to a boil. Add 2 to 3 TBS salt and potatoes, and cook until slightly tender, 6 minutes.
2. Drain potatoes and pat dry with a clean towel or paper towels. Tossing the potatoes back into the drained, still-hot pot briefly can also help some of the excess moisture steam away.
3. In a bowl, mix potatoes with melted butter, and season with salt and pepper. Spread on baking sheet and roast until the potatoes are dark brown and crispy, 30 to 45 minutes, turning with a spatula halfway through.

4. If the potatoes are sticking stubbornly, don't fuss with them too much—let them keep browning and crisping till they release from the pan.
5. Dress hot with the garlic butter & cheese or the paprika mayo. You can also serve them at room temperature with the paprika mayo. Top with chives before serving.

Paprika Mayo

1. While potatoes roast, whisk together the ingredients for the mayo except for chives.
2. Taste and adjust the seasonings with salt and pepper as needed.

Garlic Butter

1. While potatoes roast, combine the butter with the garlic & parsley in a bowl large enough to hold the potatoes.
2. Toss the hot cooked potatoes in the garlic butter and top with 1 oz finely shredded Parmesan cheese. before serving.



Above: Potatoes dressed with garlic butter and Parmesan.

Beans, Corn & Cabbage

Toni Ann's Baked Beans

Alexia, Kim & the kids had these at Toni & Greg's one day for dinner. Kim liked them so much, he asked Toni to give them the recipe, and Alexia suggested including the recipe here.



Before getting started:

- ☐ Serves 6-8.
- ☐ Preheat oven to 400°; have ready a 2-quart baking dish.
- ☐ The recipe calls for 16 oz cans, but they don't make them any more. You'll have to buy more smaller cans to make up 2 lbs.

Ingredients

- | | |
|-----------------------------|----------------------------|
| 5 strips bacon | ½ cup ketchup |
| 2 16 oz cans pork & beans | ½ cup brown sugar |
| 1 small onion, chopped fine | 1 TBS Worcestershire sauce |
| | 2 ½ tsp mustard |

Method

1. Fry bacon in a saucepan until crisp. Remove, leaving grease in the pan.
2. Crumble bacon and return to pot with remaining ingredients, mixing well.
3. Bring beans to a boil and pour into baking dish. Cover with foil and poke a few holes to vent steam.
4. Bake 1 hour and serve.

Greg's Crock Pot Beans

Greg adapted this recipe over the years, adjusting it to his tastes. He makes the for the holidays & large barbecues as it serves quite a lot.

The combination of the sweet and savory makes them a hit.

Before getting started:

- ☐ Serves at least 12.
- ☐ Have a 7-quart slow cooker ready.
- ☐ You can vary the amounts and types of beans to suit your tastes.
- ☐ Greg uses at least ½ lb pepper bacon & sometimes uses bacon bits for the crumbled bacon.
- ☐ Greg prefers Campbell's pork and beans.

Ingredients

- | | |
|---|-------------------------|
| 1 lb bacon | 1 15 oz can navy beans |
| 1 lb Eckrich kielbasa or any smoked sausage | 1 15 oz can pinto beans |
| 3 15 oz cans pork and beans | 1 cup chopped onion |
| 1 15 oz can white or red kidney beans, rinsed and drained | 1 cup maple syrup |
| 1 15 oz can butter beans | 3 TBS cider vinegar |
| | 6 TBS ketchup |
| | 6 TBS mustard. |

Method

1. Reserve 4 strips of bacon. Cook the rest till crisp, crumble & set aside.
2. Combine the uncooked bacon and remaining ingredients in crock pot and cook on low 6 to 8 hours stirring occasionally.
3. During last hour of cooking, stir in crumbled bacon during last hour of cooking.

Corn Casserole



Mom had a recipe from Fran Zao, which was a take on a popular recipe using Jiffy Corn Muffin Mix. This version leaves out added sugar and uses butter instead of margarine.

Before getting started:

- ☐ Serves 6 as a side dish.
- ☐ Heat oven to 350°; have ready a greased 8" square pan.
- ☐ If you double the recipe, bake in a 9" by 13" pan for 1 ½ hours.
- ☐ For glass baking dishes, add 5 minutes to the baking time.

Ingredients

- 2 eggs
- 1 cup sour cream
- 1 stick butter, melted
- 1 15 oz can creamed corn
- 1 15 oz can whole kernel corn, drained
- 1 8.5 oz box Jiffy Corn Muffin Mix

Method

1. Break eggs into large mixing bowl, add sour cream, and whisk until smooth.
2. Add the butter, corn, and muffin mix, mixing well to combine.
3. Turn batter into prepared pan.
4. Bake for 40 to 45 minutes, until golden and top is slightly cracked.

Zucchini and Corn Sauté

The year I grew zucchini, I made this for our friends, John and Jean Dravet. It's easy to make, but tastes much better than you would expect. Salting the squash gets rid of excess water and improves the flavor.

I got the recipe from the book Best American Side Dishes but it was first published in Cook's Country (June/July 2005).

Before getting started:

- ☐ Serves 4.
- ☐ I generally use one cup of frozen corn kernels, thawed, instead of fresh.
- ☐ In a hurry? Just squeeze the zucchini in paper towels to get the water out and add salt to taste before serving.



Ingredients

- 4 medium zucchini, ends trimmed (about 2 lbs)
- 2 tsp salt
- 1 TBS vegetable oil
- 2 medium ears sweet corn, kernels removed with a knife (about 1 cup)
- 3 TBS unsalted butter
- 1 medium shallot, minced
- 1 tablespoon minced fresh chives
- Black pepper

Method

1. Shred zucchini on large holes of box grater or with shredding disk of food processor. Place in a colander, mix with the salt, and weight with a gallon ziplock bag filled with water or a weighted plate. Let sit for 1 hour, or up to 3 hours, to drain excess water.
2. Heat oil in large skillet over medium-high heat until shimmering and add corn, cooking & mixing until it browns.
3. Add butter & shallot. Cook, stirring occasionally, until soft, 2 to 3 minutes. Add zucchini & cook, stirring occasionally, until tender, 6 to 8 minutes. Stir in chives and season to taste with pepper. Before serving.

Corn Chowder Salad

You can bring the taste of creamy corn and potato chowder to your next cookout with this easy cold salad. The recipe by Lisa Lahey is from Fine Cooking (August/September 2018).

Before getting started:

☐ Serves 4 to 6.

☐ Don't be afraid to use frozen corn. I like a mix of yellow and white.

Ingredients

- | | |
|--|--|
| 6 strips bacon | 1 tsp chopped fresh thyme |
| 5 large ears corn, kernels removed from cobs (about 3 1/2 cups) | 1/2 tsp smoked paprika |
| 1/2 cup sour cream | Kosher salt and freshly ground black pepper |
| 2 medium scallions, thinly sliced, white and green parts separated | 4 small red potatoes, skin on, diced and boiled (about 3 cups) |
| 1 TBS apple cider vinegar | 1/3 cup chopped flat-leaf parsley |

Method

1. In a large skillet over medium heat, cook the bacon until crisp, about 10 minutes. Transfer to a plate lined with paper towels. When cool, crumble and set aside.
2. Drain all but 1 TBS of fat from the pan. Add the corn and cook over medium heat, stirring occasionally, until the kernels are bright yellow and crisp, about 5 minutes. Transfer to a large bowl to cool.
3. In a small bowl, whisk the sour cream, scallion whites, vinegar, thyme, paprika, 1 1/4 tsp salt, and 1 tsp pepper.
4. Add the potatoes, parsley, and bacon to the corn, and toss with the dressing.
5. Season to taste with salt and pepper, and sprinkle with the scallion greens and additional parsley. Serve at room temperature.

Cowboy Coleslaw

Our friend, Mary O'Hara recommends this spicy slaw she found on allrecipes.com.

Before getting started:

☐ Serves 6.

☐ Use fresh or frozen corn. Either are improved by a quick sear with a bit of oil to brown them a bit.

Ingredients

- | | |
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| 1 16 oz pkg coleslaw mix | 1/2 cup sour cream |
| 1 15 oz can black beans rinsed & drained | 1/4 cup fresh lime juice |
| 1 1/2 cups frozen corn, thawed | 3 TBS canned adobo sauce |
| 1 cup finely chopped red bell pepper | 1 TBS Nick's Chili Blend or taco seasoning mix |
| 1/2 cup finely chopped cilantro, | 2 tsp kosher salt |
| 1/4 cup seeded and finely chopped jalapeño | 1 tsp ground cumin |
| 1/2 cup mayonnaise | 1/4 cup thinly sliced scallions |
| | Lime wedges, for serving |

Method

1. In a large bowl, toss coleslaw mix, black beans, corn, red bell pepper, cilantro, and jalapeño until well combined.
2. Whisk together mayonnaise, sour cream, lime juice, adobo sauce, taco seasoning mix, salt, and cumin until smooth and evenly combined.
3. Pour dressing over prepared coleslaw mixture. Toss until well combined.
4. Garnish with scallions and serve with lime wedges. Serve immediately or cover and refrigerate for up to 12 hours.

Mom's Fried Cabbage and Dumplings

In our house growing up, Lent meant meatless dinners, and cabbage was often cast in the starring role. This dish is another example of meals That could feed seven without breaking the bank. I ate it a lot when I was teaching school in Rochester, New York because it was cheap and filling, but I make it now to remind myself of Mom and Dad and because I like how the salty, sweet & sour flavors blend with the sharp caraway and the mild taste of Mom's chewy dumplings.



Before getting started:

- ☐ Serves 6 to 8 as a side.
- ☐ Be sure to use the Bavarian style kraut. It is sweeter than regular sauerkraut, which is important for this dish.
- ☐ You can scale the dumpling recipe using 1 egg to $\frac{1}{2}$ cup flour, adding water as needed.
- ☐ You can substitute 4 slices of bacon for the butter. Chop the bacon into $\frac{1}{2}$ -inch pieces, fry it, and use the bacon grease to cook the cabbage. Then add the crispy bacon just before serving.
- ☐ Salt in the batter can sometimes make the dumplings spongy. You can always give the finished dumplings a light sprinkle of salt before adding to the cabbage.

Ingredients

Cabbage

- 1 medium head cabbage
- 6 TBS butter
- 1 large onion, chopped
- 1 14 oz can Frank's Bavarian style kraut, squeezed dry
- Salt, pepper
- 2 tsp caraway seeds (more to taste)

Dumplings

- 2 eggs
- $\frac{1}{2}$ to $\frac{3}{4}$ tsp salt (optional)
- $\frac{1}{2}$ to $\frac{3}{4}$ cups water
- 1 cup flour



Above: Random photo of some finger food, looking to be the best!

Method

Cabbage

1. Quarter the cabbage, core each quarter, then slice into $\frac{1}{4}$ -inch shreds. Set aside.
2. Melt the butter in a large heavy frying pan with a lid (cast iron is a good choice). Cook the onions with a pinch of salt over medium heat until they are soft and brown.
3. Add most of the cabbage to the pan and mix with the onions. Add the rest of the cabbage and cover. Stir every 10 minutes or so. If the pan becomes dry, add some water; if it is wet, uncover the pan to dry it out.
4. While the cabbage cooks, stir it occasionally while you make the dumplings.

Dumplings

1. Put a 3-quart pot of water to boil.
2. In a medium bowl, beat the egg with salt and the smaller amount of the water. Mix in the flour to make a slightly stiff dough. If you scrape a tablespoon along the edge of the bowl it will leave a clean streak. Add more water if the dough is too stiff.

3. When the water is at a rolling boil, dip the tablespoon into the water to heat it, scoop dough onto the spoon so it is slightly heaping, then submerge the dumpling in the water, shaking the spoon a bit to release it. Repeat four or five times, then wait for all the dumplings to float to the top of the water.
4. When all the dumplings float, cut one to see that it is cooked all the way through. Remove them to a dish and season with a bit of salt if desired.
5. Bring the water to a boil and repeat Steps 3 and 4 until all the dough has been used.

Finish the Dish

1. When the cabbage is brown and soft, add the dry kraut to the pan, starting with about a $\frac{1}{3}$ of the can, mixing it in to taste. You might add the whole can depending on how much cabbage there is.
2. Mix in the caraway and dumplings & cook over medium heat to warm the dumplings. Adjust seasoning with salt, pepper & caraway before serving.

Bacon Jalapeño Corn Salad

This recipe from delish.com has the best of salty, spicy, and sweet.

Before getting started:

- ☐ Serves 4.
- ☐ Try adding a cup of chopped tomatoes, or maybe black olives.
- ☐ This recipe easily doubles.



Ingredients

- 6 slices bacon
- 3 cups frozen corn or 2 ears fresh
- 1 TBS cilantro, chopped
- 1 jalapeño, minced
- 1/3 cup mayonnaise
- 1 tsp Nick's Chili Blend or other chili powder
- 1/2 tsp garlic powder
- Juice of 2 limes
- Kosher salt & freshly ground black pepper

Method

1. Cook bacon till crispy, then crumble or chop it and set aside.
2. If using **fresh corn**, grill two ears and strip the kernels from the cobs. If using **frozen corn**, remove all but 1 to 2 TBS of bacon grease from the frying pan, heat till shimmering & add corn, cooking on high until corn is sizzling and starting to brown in spots. Place corn in a bowl large enough to hold the salad.
3. Add remaining ingredients except salt and pepper and mix thoroughly.
4. Adjust seasonings with salt and pepper and serve at room temperature or chilled.



Drunken Beans

Boozy beans are always welcome, and this recipe from Cook's Illustrated (January/February 2015) is a good one. Most recipes like this use beer, but this has beer and tequila to bump up the flavor.

Before getting started:

- ☐ Serves 6 as a main dish.
- ☐ Soaking the beans cuts down cooking time and helps them keep their shape.
- ☐ Preheat oven to 275°; have ready a 7-quart Dutch oven.

Ingredients

- Salt
- 1 pound dried pinto beans, picked over and rinsed
- 1 bunch fresh cilantro (30 sprigs)
- 4 slices bacon, cut into 1/4-inch pieces
- 1 onion, chopped fine
- 2 poblano chiles, stemmed, seeded, and chopped fine
- 3 garlic cloves, minced
- 1/2 cup tequila
- 2 bay leaves
- 1 cup Mexican lager
- 1/4 cup tomato paste
- 2 limes, quartered
- 2 oz Cotija cheese, crumbled (1/2 cup)

Method

1. Dissolve 3 TBS salt in 4 quarts cold water in large bowl. Add rinsed beans and soak at room temperature for 4 hours or up to 24 hours. Drain and rinse well.
2. Pick leaves from 20 cilantro sprigs, reserving stems. Chop leaves fine, and refrigerate until needed. Using kitchen twine, tie remaining sprigs and reserved stems together.
3. Cook bacon in Dutch oven over medium heat until crisp, 5 to 8 minutes. Drain bacon on paper towels and set aside. Add onion, poblanos, and garlic to fat in pot and cook, stirring frequently, until vegetables are softened, 6 to 7 minutes.

See Drunken next page

Best Barbecue Beans

This recipe from *SeriousEats.com* has all the expected ingredients (molasses, brown sugar, honey) and jalapeño for some extra spice.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Have a 7-qt Dutch oven ready.
- ☐ While beans simmer, heat oven to 300°.
- ☐ Dried beans from the grocery are much drier than some mail-order beans, and cooking time is short for fresher dried beans.
- ☐ Soaking the beans overnight cuts down cooking time and helps them keep their shape.
- ☐ If you want less sweetness, reduce brown sugar to $\frac{1}{4}$ cup and leave out the honey.
- ☐ Finished beans can be stored in an airtight container in the refrigerator for up to 1 week. They also freeze well.



Ingredients

- | | |
|--|------------------------------------|
| 2 qts water | 3 cloves garlic, minced |
| 2 tablespoons kosher salt | 2 cups chicken stock |
| 1 lb small dried beans, such as great northern, navy, or pinto beans, picked over and rinsed | 1 $\frac{1}{2}$ cups ketchup |
| 8 oz sliced bacon, cut into $\frac{1}{2}$ -inch strips | $\frac{2}{3}$ cup dark brown sugar |
| 1 large onion, minced | $\frac{1}{3}$ cup honey |
| $\frac{1}{4}$ cup finely diced bell pepper | $\frac{1}{4}$ cup molasses |
| 1 medium jalapeño, finely diced | 2 TBS yellow mustard |
| | 1 TBS apple cider vinegar |
| | 1 TBS barbecue rub |
| | 1 TBS hot sauce |

Drunken, from previous page

4. Remove from heat to add tequila and mix until evaporated, 3 to 4 minutes, returning to low heat if necessary.
5. Increase heat to high and stir in 3 $\frac{1}{2}$ cups water, bay leaves, 1 tsp salt, beans, and cilantro bundle. Bring to boil. Cover, transfer to oven, and cook until beans are just soft, 45 to 60 minutes.
6. Remove pot from oven. Discard bay leaves and cilantro. Stir in beer and tomato paste and bring to simmer over medium-low heat. Simmer vigorously, stirring frequently, until liquid is thick and beans are fully tender, about 30 minutes. Season with salt to taste. Serve, passing chopped cilantro, lime wedges, Cotija, and reserved bacon separately.

Method

1. In a large container, whisk together 2 quarts water and salt until salt has dissolved. Add beans, cover, and let stand overnight at room temperature. Drain and rinse beans.
2. Place a 5- to 7-qt Dutch oven over medium-high heat. Add bacon and cook until fat has rendered and bacon has crisped, 7-10 minutes. Drain bacon on paper towels and set aside, leaving as much fat in Dutch oven as possible.
3. Add onion to Dutch oven and cook, stirring occasionally, until onion softens and begins to brown around the edges, about 7 minutes. Stir in bell pepper, jalapeño, and garlic and cook until fragrant, about 1 minute. Stir in 3 cups of water, chicken stock, reserved bacon, and beans. Bring to a boil, then reduce heat to low and simmer uncovered for 1 hour.
4. Stir in remaining ingredients. Cover and transfer to oven. Cook beans for 1 to 4 hours, stirring occasionally, until beans are tender but still firm. Remove cover and cook until beans are well-done throughout and sauce has thickened, stirring every 15 minutes to prevent burning, about 30 minutes to 1 hour longer. Remove from oven and let cool for 15 minutes. Adjust seasonings with salt and serve immediately.

