

The Side Show

THANKSGIVING RECIPES
FROM THE SCOUT GUIDE ASPEN

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Inside



03

Autumn Caesar Salad

04

Tuesday Food's Pumpkin Spice Bread

05

Pumpkin Chipotle Bisque

06

Pear & Brie Skewers

07

Gluten-Free Cheddar Cornbread Muffins

08

Spicy Cranberry Relish

09

Stuffed Goat Cheese & Rosemary Dates

10

Garlic Gold Mashed Potatoes

11

Sausage Pepper French Bread Stuffing

12

Bacon Balsamic Brussels Sprouts

13

Sweet & Sour Pearl Onions

14

Crispy Shallot Green Beans

15

Avocado Caramelized Onion Relish



Autumn Caesar Salad

from Plays Well with Butter

GIVE CAESAR SALAD A FALL-INSPIRED TWIST! THIS RECIPE HAS THE FAMILIAR FLAVORS OF THE CLASSIC BUT USES HEARTY, IN-SEASON INGREDIENTS TO CREATE SATISFYING TEXTURES

INGREDIENTS

- 1 Delicata squash (roughly 1 pound), medium
- 1 clove Garlic
- 3 tbsp Hardy fresh herbs
- 1 bunch Kale
- 1/2 Lemon
- 1 Shallot, large
- 1/3 cup Caesar dressing
- 1 Kosher salt & ground black pepper
- 2 tbsp Olive oil
- 1/3 cup Pine nuts or chopped walnuts
- 1 Delicata squash “croutons” (below)
- 1/4 cup Panko breadcrumbs
- 1/3 cup Parmesan
- 1/4 cup Parmesan, grated

INSTRUCTIONS

1. Prepare the delicata squash for roasting. Place the bite-sized pieces of squash on a baking sheet, then toss with a little olive oil & S&P. Arrange the seasoned squash in an even layer such that the individual pieces are situated kind of snugly against each other.
2. Prep the parmesan-panko crust. This flavorful & crispy panko breadcrumb topping is super easy to prepare & adds a ton flavor & texture! In a small bowl, combine panko breadcrumbs, grated parmesan, chopped fresh herbs, garlic & a little olive oil. The mixture should be wet enough to press together, but still relatively crumbly. Sprinkle the mixture over the delicata, pressing it down so it adheres to the squash.
3. Roast the delicata squash “croutons.” Transfer to the oven & roast until the squash is tender & the crispy topping is browned, about 20-25 minutes.
4. Destem the kale. Grab hold of the leaf at the base of the stem, then slide your hand along the stem to easily separate the leaf (you can also do this with a knife, if you prefer!).
5. Finely chop. Stack a few destemmed kale leaves, then tightly roll them into a bundle. From there, use a large knife to chop the pile of kale leaves into finely shredded pieces – the finer the better!
6. Massage. Place the shredded kale in a large bowl with some finely sliced shallots, freshly squeezed lemon juice, & a good pinch of coarse salt. Using your hands, really work until it softens & turns vibrantly green.
7. To the large bowl of massaged kale, add the roasted squash croutons, toasted nuts (if using), & shaved parmesan. Generously season with ground black pepper, then drizzle your Caesar dressing of choice over top & toss to combine well. Give it a taste to see what it needs – a little extra salt & lemon juice will help the flavors pop.



Tuesday Food's Pumpkin Spice Bread

WHAT BETTER WAY TO ENJOY THOSE CINNAMON SPICE AND PUMPKIN FLAVORS THAN WITH A LOAF OF DELICIOUS AND HEALTHY PUMPKIN BREAD BAKING IN THE OVEN.

BREAD INGREDIENTS

- 3 Tablespoons ground flax seed
- 1/2 cup water
- 1 1/2 cup coconut sugar (reserve an extra 1/2 cup for sprinkling on top)
- 2 cups unsweetened apple sauce
- 14 ounce can pumpkin puree
- 3 cups all purpose flour (or Bob's Red Mill baking flour for gluten free)
- 1 teaspoon ground cloves
- 2 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- Optional: 1 cup chocolate chips, walnuts, pumpkin seeds or pecans
- Optional: Tahini Maple Drizzle

ICING INGREDIENTS

- 1 cup organic powdered sugar
- 2 tablespoons tahini
- 3 tablespoons unsweetened oat or almond milk
- 1 tablespoon pure maple syrup
- pinch of sea salt
- squeeze of lemon

Whisk to combine completely. You want the icing to be drizzle-able. Add more powdered sugar or milk for best drizzle consistency.

INSTRUCTIONS

1. Preheat the oven to 350. Lightly oil two 8 inch loaf pans. Line the pans with parchment paper if desired - Cut a piece of parchment so it is as wide as the length of the inside of the pan. Press it into the pan with the excess coming up each side and protruding from the top. These will act as handles to remove the bread as soon when it comes out of the oven.
2. In a food processor (or with a hand mixer) whip the flax seed and water together until thick and creamy
3. In a large bowl stir together the sugar, applesauce, pumpkin puree and flax mixture
4. In a medium bowl stir together flour, cloves, cinnamon, nutmeg, baking soda, baking powder and salt
5. Add the dry ingredients to the wet mixture, and stir until just combined. Fold in the nuts or chocolate chip
6. Spoon the batter into the prepared loaf pans. Bake for about 55 minutes and check doneness by inserting a fork or toothpick. Cooking times may vary depending on oven. Let the bread cool for at least 20 minutes.



Pumpkin Chipotle Bisque

A SIMPLE BUT FLAVORFUL SOUP AND LOVELY STARTER FOR A HOLIDAY MEAL. PACK THE LEFTOVERS IN A THERMOS FOR CHILLY OUTDOOR ACTIVITIES OR FOR TOTING TO THE OFFICE.

INGREDIENTS

- 1 medium yellow onion, diced
- olive oil
- butter
- 2 cloves garlic, minced
- 2 chipotle peppers in adobo sauce
- 2 Tbsp dry sherry
- 1 cup pumpkin puree
- 15 ounce can chicken broth or stock
- 1/2 tsp rubbed sage
- 1 stick cinnamon

Serves: 6

Prep Time: 10 minutes

Cooking Time: 20 minutes

INSTRUCTIONS

1. *Lightly coat the bottom of your pan with olive oil, or a combination of olive oil and butter, and saute the onions for about 8 minutes until soft and translucent, but not browned. Add the garlic and cook a minute or two more.*
2. *Add the rest of the ingredients and stir well to combine. Bring up to a simmer, then lower the heat, cover, and cook for 15-20 minutes.*
3. *Remove the cinnamon stick and puree the soup. Return to the pan and season with salt and black pepper to taste.*



photo via walderwellness.com

Pear & Brie Skewers

A NO COOK APPETIZER! QUICK, EASY, SWEET & SAVORY. MAKE WITHIN 2 HOURS OF SERVING. THESE HEALTHY BITES ARE A CROWD PLEASER.

INGREDIENTS

- 2 pears
- 8 ounces brie cheese
- 2 cups baby arugula
- 1/4 cup raw walnuts, chopped
- balsamic glaze or balsamic vinegar, to drizzle
- lemon juice to keep pears from browning

Serves: 8

Prep Time: 20 minutes

Cooking Time: 0 minutes

INSTRUCTIONS

1. *Slice pears into quarters and remove seeds and stem then quarter into roughly 1/2-inch cubes.*
2. *Cut brie cheese into 1/2-inch cubes (rinds are okay!).*
3. *Take a small (4-inch) skewer, and thread a piece of pear, a bundle of arugula, and then a piece of cheese onto it.*
4. *Gently press a few pieces of chopped walnuts onto the brie cheese so that they stick. Drizzle balsamic glaze and lemon juice otop of skewers.*



Gluten-Free Cheddar Cornbread Muffins

PORTION OUT THE BREAD SERVINGS WITH THESE EASY CORNBREAD MUFFINS, WHICH ARE EQUALLY GOOD THE NEXT MORNING WITH A DRIZZLE OF HONEY.

INGREDIENTS

- *3/4 cup gluten-free flour**
- *1/2 cup yellow cornmeal*
- *2 1/2 teaspoons baking powder*
- *3/4 teaspoon table salt*
- *1 tablespoon granulated sugar*
- *1 cup shredded sharp cheddar cheese*
- *1 large egg*
- *3/4 cup milk*
- *3 tablespoons melted butter*
- *pinch of flaky salt*

**Such as Bob's Red Mill 1-to-1 Baking Flour*

Serves: 12

Prep Time: 10 minutes

Cooking Time: 20 minutes

INSTRUCTIONS

- 1. Preheat the oven to 400°F and grease a muffin pan.*
- 2. In a medium mixing bowl combine flour, cornmeal, baking powder, salt, and sugar. Blend well.*
- 3. In a separate bowl, whisk the egg. Add the milk and two tablespoons of melted butter (reserve the extra butter for finishing the muffins) and whisk to blend. Fold in shredded cheese.*
- 4. When the oven is ready, stir the egg/milk/cheese mixture into the flour mixture just until blended. Fill the muffin cups about two-thirds full and bake for 18 to 22 minutes, until golden brown.*
- 5. Brush remaining melted butter (gently heat in microwave if not melted) over the tops of the hot muffins and sprinkle each with a small pinch of flaky salt to finish.*



Spicy Cranberry Relish

BEST PREPPED THE DAY BEFORE SO THE FLAVORS CAN MELD, THIS IS A WESTERN TWIST ON A CLASSIC THANKSGIVING SIDE DISH. DOUBLE THE RECIPE TO GUARANTEE YOURSELF LEFTOVERS.

INGREDIENTS

- 12 oz package fresh cranberries
- 2 jalapeño peppers
- 1/4 cup green onion
- 1/4 cup cilantro
- 3/4 cup sugar (or less to taste)
- 1/8 teaspoon cumin
- 2 tablespoons juice from an orange
- dash of salt

Serves: 8

Prep Time: 10 minutes

Cooking Time: 0 minutes

INSTRUCTIONS

1. *Rinse the cranberries.*
2. *Deseed the jalapeño and roughly chop.*
3. *Chop the onion and cilantro by hand.*
4. *Place cranberries and jalapeño in food processor and chop until well blended. Remove from food processor and place in bowl.*
5. *Add onion, sugar, cumin, orange juice, and dash of salt.*
6. *Stir until well combined.*
7. *Store in a covered container in fridge up to three days, with cilantro in a separate container.*
8. *Stir in cilantro just before serving.*



Stuffed Goat Cheese & Rosemary Dates

THE PERFECT APPETIZER, THESE BITES WILL GO QUICKLY. YOU CAN ALSO SERVE THEM AS A MINI SIDE OR SAVORY LITTLE DESSERT ONCE YOUR MEAL IS OVER.

INGREDIENTS

- 24 medjool dates
- 12 slices bacon
- 6 ounces goat cheese
- 2 tablespoons chopped rosemary
- 1/4 cup honey
- 1/4 teaspoon cayenne pepper
- pinch of salt

Serves: 12 (24 pieces total)

Prep Time: 15 minutes

Cooking Time: 25 minutes

INSTRUCTIONS

1. *Preheat oven to 400°F and line a baking sheet with parchment paper.*
2. *Cut bacon slices in half so you have 24 pieces of bacon.*
3. *Split the dates open lengthwise, without cutting all the way through. Remove the pit and stuff with goat cheese. Only use enough cheese to fill so that the edges of the date come back together.*
4. *Carefully wrap each date with bacon, leaving the seam of the date on the top side and the ends of the bacon meeting on the underside.*
5. *In a small bowl, combine rosemary, honey, cayenne pepper, and a pinch of salt. Drizzle the honey mixture over the dates, evenly coating them.*
6. *Bake for 20-25 minutes, until bacon is crispy. Serve warm or at room temperature.*



Garlic Gold Mashed Potatoes

THE SECRET TO THIS RECIPE COMES FROM RUTABAGA, A ROOT VEGETABLE THAT BRINGS A LITTLE MORE ATTITUDE TO THIS TRADITIONAL SIDE DISH.

INGREDIENTS

- 1.5 pounds rutabaga
- 3.5 pounds yukon gold potatoes
- 5 garlic cloves
- 1/2 cup of half and half
- 1/2 cup softened butter
- 8 ounces sour cream
- 1/2 cup grated parmesan cheese
- 4 tablespoons fresh chives
- 2 teaspoons salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon ground nutmeg

Serves: 12

Prep Time: 30 minutes

Cooking Time: 35 minutes

INSTRUCTIONS

1. Let butter and sour cream come to room temperature.
2. Peel and cube rutabaga into 1-inch chunks, peel and cube potatoes into 2-inch chunks, and peel and smash garlic.
3. Snip or gently chop fresh chives.
4. Bring 5 cups of water to boil in a large (5 to 6-quart) pot. Once water is boiling, add rutabaga, reduce heat to simmer, and cook for 15 minutes.
5. Add potatoes and garlic, simmer another 20 minutes, or until all vegetables are tender.
6. Drain vegetables in a colander and return to pot.
7. Warm half-and-half in microwave or over stove in separate pan. Add to vegetable pot, along with butter, and mash with potato masher until mixture is consistency of large lumps.
8. Add sour cream and continue to mash until mixture is light lumps or creamy (your preference).
9. Stir in parmesan cheese, chives, salt, pepper, and nutmeg.



Sausage Pepper French Bread Stuffing

HOMEMADE STUFFING IS TIME INTENSIVE, BUT FAR BETTER THAN ANY STORE BOUGHT (OR TURKEY STUFFED) VARIETY. THIS DISH MAKES PLENTY FOR THANKSGIVING DAY AND LEFTOVERS.

INGREDIENTS

- 2 12-ounce loaves french bread
- 2 cups chicken broth
- 12 ounces andouille sausage
- 2 large yellow onions
- 2 large carrots
- 1 each - red, yellow, green pepper
- 1/2 cup fresh parsley
- 1/4 cup fresh thyme
- 2 tablespoons olive oil
- 2 tablespoons chopped garlic
- 1 cup toasted pecans
- 2 teaspoons salt
- 1/2 teaspoon fresh ground pepper

Serves: 12+

Prep Time: 30 minutes

Cooking Time: 2 hours 35 minutes

INSTRUCTIONS

1. Cube french bread, dice sausage (1/2 inch), dice onions, dice carrots, dice peppers, chop parsley, chop thyme, chop garlic, and coarsely chop pecans.
2. Evenly layer french bread on cooking sheets and dry in oven at 200°F for 90 minutes, tossing occasionally. Once dry, place french bread pieces in deep roasting pan.
3. Heat olive oil in a large skillet over medium heat and cook sausage for 5 minutes (until browned). Remove with slotted spoon and place in roasting pan with bread.
4. In the skillet, cook onions and carrots in sausage drippings for 5 minutes. Add peppers, thyme and garlic, reduce heat and cover the vegetables for 10 minutes (until tender). Add the cooked vegetables to bread and sausage mixture and stir. Add pecans, parsley, salt and pepper. Drizzle one cup of broth over mixture.
5. Spoon the mixture into a buttered 3.5-quart casserole. Drizzle with remaining broth and cover with foil. Bake at 350°F for 30 minutes, remove foil, and then continue to bake for another 10 to 15 minutes until stuffing is slightly brown and crisp on top.



Bacon Balsamic Brussels Sprouts

THIS FILLING AND SAVORY RECIPE WILL EASILY CONVERT ANYONE AT YOUR THANKSGIVING TABLE THAT CLAIMS THEY DON'T LIKE BRUSSELS SPROUTS.

INGREDIENTS

- *1 pound brussels sprouts*
- *4 strips thick-cut bacon*
- *2 tablespoons butter*
- *salt and freshly ground black pepper*
- *balsamic vinegar*

Serves: 6

Prep Time: 10 minutes

Cooking Time: 30 minutes

INSTRUCTIONS

- 1. Rinse and halve brussels sprouts, removing any wilting outer leaves.*
- 2. Cook bacon in a large skillet over medium-high heat until crispy. Remove and roughly chop.*
- 3. In same pan with bacon fat, melt butter over high heat. Add brussels sprouts and cook, stirring occasionally, until sprouts are golden brown, 8 to 10 minutes.*
- 4. Drizzle with balsamic vinegar and season with salt and pepper, to taste.*
- 5. Add bacon back to pan and toss with sprouts.*



Sweet & Sour Pearl Onions

A LITTLE BIT OF SWEET AND A TOUCH OF SOUR, PLUS THE ALL IMPORTANT INGREDIENT OF FAT MAKE THIS SIDE DISH EQUALLY GOOD SERVED WARM OR AT ROOM TEMPERATURE.

INGREDIENTS

- *1.5 pounds pearl onions*
- *1.5 tablespoons olive oil*
- *1.5 tablespoons unsalted butter*
- *3 tablespoons white wine vinegar*
- *1 tablespoon honey*

Serves: 4

Prep Time: 15 minutes

Cooking Time: 20 minutes

INSTRUCTIONS

- 1. Blanch the onions in boiling water for one minute. Slice off root and stem of onion and remove papery covering.*
- 2. Bring a fresh pot of salty water to a boil and boil the onions for 5 to 10 minutes (until al dente). Drain in a colander and set aside.*
- 3. Heat a frying pan over medium-high heat and add olive oil and butter. Add the onions (beware of sizzling) and heat for five minutes until browned on all sides.*
- 4. Whisk honey and vinegar together until thoroughly combined. Pour over onions in pan and turn onions to coat evenly (beware of more sizzling!).*
- 5. Heat for a few minutes over medium heat until vinegar and honey mixture boils down to a thick syrup coating. Continue to turn onions, coating evenly.*
- 6. Plate onions and sprinkle with salt to desired taste. Serve immediately, or serve at room temperature.*



Crispy Shallot Green Beans

SKIP THE CREAMY GREEN BEAN CASSEROLE ROUTINE AND OPT FOR A FRESH VERSION OF THIS THANKSGIVING VEGETABLE STAPLE.

INGREDIENTS

- *1 pound green beans*
- *1/3 cup vegetable oil*
- *2 tablespoons olive oil*
- *3 large shallots*
- *6 cloves garlic*
- *1 tablespoon capers*
- *1 teaspoon red pepper flakes*
- *salt to taste*

Serves: 6

Prep Time: 20 minutes

Cooking Time: 45 minutes

INSTRUCTIONS

- 1. Wash and trim ends of green beans, thoroughly drying and removing all moisture.*
- 2. Preheat oven to 300°F and line a baking sheet with parchment paper.*
- 3. Thinly slice shallots and place on baking sheet, tossing with olive oil and salt to taste. Spread in an even layer and bake 35-45 minutes until golden brown, stirring once halfway through. Once done, remove from oven and set aside. While shallots are cooking, prep and cook the green beans.*
- 4. Slice garlic, and drain and chop capers.*
- 5. Heat vegetable oil in a large skillet or wok pan over medium-high heat until oil is shimmering. Carefully add green beans (be sure they are dry before adding to reduce hot oil spatter). Brown for 3-4 minutes, then using a tong, gently turn the beans over to brown for another 3-4 minutes. Continue to turn over until evenly browned (approximately 3 more minutes).*
- 6. Add garlic, capers, and red pepper flakes and gently toss together, cooking for one more minute until garlic becomes golden brown.*
- 7. Place green beans on a serving platter, pour excess oil mixture over top, and garnish with the oven roasted shallots.*



Avocado Caramelized Onion Relish

IF CRANBERRIES AREN'T YOUR FAVORITE SIDE DISH. THIS SOUTHWESTERN INSPIRED ALTERNATIVE IS THE PERFECT PUNCH OF GREEN TO GREET YOUR TURKEY AND YOUR TABLE.

INGREDIENTS

- 4 large avocados
- 2 limes
- 1 jalapeño
- 1 red bell pepper
- 1 garlic clove
- 1 large yellow onion
- 1 teaspoon cooking oil
- pinch of salt

Serves: 10-12

Prep Time: 30 minutes

Cooking Time: 0 minutes

INSTRUCTIONS

1. Pit and dice avocados, juice limes, dice onion, dice/mince garlic, dice red onion, and deseed and chop jalapeño.
2. Heat oil in a skillet over medium heat. Add onion, season with a pinch of salt, and cook until browned (about ten minutes). Place in bowl and let cool.
3. Once onions are cool, add two tablespoons lime juice, jalapeño, red pepper and garlic. Gently fold in the diced avocado.
4. Serve immediately, or store in fridge with plastic wrap pressed tightly into the top of the relish.