

Sausage Stuffing

Scoop up this side dish for the holidays.

By Leah Perez, Published: Oct 30th, 2023

YIELDS:	PREP TIME:	TOTAL TIME:
12 - 16 serving(s)	15 mins	1 hr 50 mins

Ingredients

1 (1 1/2-lb.) loaf white sandwich bread

1 (12-oz.) loaf French bread

1 lb. breakfast sausage

1/2 c. salted butter

1 yellow onion, chopped

5 stalks celery, diced

2 cloves garlic, finely chopped

2 1/2 tsp. kosher salt, plus more to taste

1 tsp. freshly ground black pepper

1/2 c. white wine

4 c. chicken or turkey broth

1/4 c. chopped fresh parsley

1 tbsp. chopped fresh sage

1 tsp. ground thyme

Cooking spray

Directions

- 1 | Preheat the oven to 300°F.
- 2 | Cut all the bread into 3/4-inch cubes. Divide the bread between two baking sheets. Toast the bread in the oven until evenly dry, 35 to 40 minutes, stirring every 10 minutes. Allow to cool completely. Place the dry bread cubes in a very large bowl. Increase the oven temperature to 375°F.
- 3 | In a large skillet, cook the sausage over medium-high heat until brown and crumbly, 5 to 7 minutes. Remove the sausage to the bowl with the bread cubes. Do not wipe out the skillet.
- 4 | In the same skillet, melt the butter over medium heat until foaming. Add the onion, celery, garlic, salt, and pepper and cook until translucent, 3 to 4 minutes. Add the wine and cook until it is reduced by about half, 2 to 3 minutes. Add the broth, parsley, sage, and thyme, and stir.
- 5 | Slowly ladle the broth mixture onto the bread cubes, tossing the mixture frequently for even coverage. Taste for salt.
- 6 | Spray a large casserole pan with cooking spray. Spoon the dressing into the prepared casserole pan and/or the turkey cavity. Bake the casserole for 20 to 30 minutes until golden and crisp on top.

Candied Sweet Potatoes

The maple-bourbon glaze is the best part of it!

By Hannah Klinger, Published: Nov 9th, 2023

YIELDS:	PREP TIME:	TOTAL TIME:
6 - 8 serving(s)	15 mins	1 hr 10 mins

Ingredients

3 lb. sweet potatoes (about 5 medium),
peeled and cut into 1/2-inch thick
rounds

1/2 c. light brown sugar

6 tbsp. unsalted butter, melted

1/4 c. maple syrup

1 1/2 tsp. kosher salt

1 tsp. ground cinnamon

1/2 tsp. ground ginger

Pinch of nutmeg

2 tsp. bourbon (optional)

Directions

- 1 | Preheat the oven to 400°F. In a large bowl, whisk together the brown sugar, butter, maple syrup, 1 tablespoon of water, salt, cinnamon, ginger, and nutmeg, plus bourbon, if using. Add the sweet potatoes to the the sugar mixture and toss to coat. Pour into a 13-by-9-inch casserole dish. Spread the potatoes into an even layer and pour any leftover sugar mixture over them.
- 2 | Bake the sweet potatoes until tender and the sauce thickens into a glaze, 45 to 60 minutes, stirring every 15 minutes. Let cool for 10 minutes before serving.

Pecan Pie Bars

They're an easy spin on everyone's favorite pie.

By Lauren Miyashiro, Published: Nov 10th, 2023

YIELDS:	PREP TIME:	TOTAL TIME:
12 serving(s)	20 mins	1 hr 20 mins

Ingredients

FOR THE CRUST:

1 c. butter

3/4 c. granulated sugar

1/2 tsp. salt

2 1/4 c. all-purpose flour

FOR THE FILLING:

1/2 c. butter, melted

1 c. dark corn syrup

1 c. light brown sugar

4 large eggs

1 tbsp. vanilla extract

1 tsp. salt

3 c. pecan halves

Directions

- 1 | For crust: Preheat the oven to 350°F. Butter or spray the bottom and sides a 13-by-9-inch baking pan with baking spray. Line the pan with parchment paper or foil letting the excess extend over the edges of the pan.
- 2 | Cube the butter and place in a saucepan over medium heat. Cook until the butter smells nutty and the solids have turned brown, 6 to 8 minutes. Immediately pour the butter into a medium bowl to stop the cooking. Whisk in the sugar and salt. Add the flour, and stir until it is fully moistened. Press the crust evenly into the bottom of the prepared pan. (The crust will be moist. Press carefully to reach all edges and corners of the pan).
- 3 | Bake for 15 minutes. Remove and lightly press down any large bubbles in the crust.
- 4 | For the filling: In a large bowl, whisk together the melted butter, corn syrup, brown sugar, eggs, vanilla, and salt until smooth. Stir in the pecans. Pour over the baked crust.
- 5 | Bake at 350°F until the topping is puffed and set (it should not wiggle), 30 to 35 minutes. Let cool completely in the pan. Use the excess parchment or foil to lift the bars out of the pan. Cut into squares to serve.