

# Holiday sidedish recipes to compliment your favorite turkey recipe!

## Rice Cornbread Dressing©

*Serves about 10–12 as a sidedish*

### Ingredients:

1 cup basmati rice or other  
1 Tbsp. Chef Merito Turkey Seasoning or chicken granules  
2 cups cold water

### Method:

In a small microwave steamer without the basket add all ingredients. Stir together. Put lid on top, press air out and leave vent open. Microwave 6 minutes. Remove from microwave and stir rice. Put lid on top, press air out and close vent. Microwave another 6 minutes. Let sit on your counter 6 more minutes.

### Dressing–Ingredients:

3 oz. butter  
2 cups onions, sliced (1 large onion)  
1 Tbsp. garlic, minced  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
3–4 stalks celery, sliced  
2 Tbsp. Chef Merito Turkey Seasoning or chicken granules  
1 Tbsp. fresh rosemary, chopped  
1/2 Tbsp. fresh sage, chopped  
1/2 cup fresh parsley, chopped  
2 cups Pepperidge Farms™ CornBread Stuffing or other  
1–4.5 oz. can Old El Paso™ Green Chili with juice, chopped  
1–10.5 oz. can Campbell's™ Chicken Broth  
about 1 cup turkey drippings

### Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a large pot with Pam™. Melt butter and sauté onion, garlic, peppers and celery tender crisp. Take off heat. Add remaining ingredients and rice except chicken broth. (Can be made to this point the night before.) Add chicken broth and fold again.

Spray a 3–quart Pyrex™ dish with Pam™. Spread dressing evenly into dish. Dressing will be very dry.

Bake 40–45 minutes if cold; 30–35 minutes if mixture is room temperature. Drizzle turkey drippings over the top and bake another 10–15 minutes.

**Hint:** *The turkey drippings give the dressing the turkey flavor and make it crispy.*

## Thirteen Minute Green Beans©

*Serves 6–8 as a sidedish*

### Ingredients:

2 lbs. frozen Birdseye™ French Cut Green Beans (**Do Not Defrost**)  
2 Tbsp. water  
4 oz. butter  
1 bunch leeks, take dark part off, cut in 1/4 inch slices  
4 yellow squash, slice and then cut into strips with a decorator knife  
1 Tbsp. fresh garlic, minced  
2–3 tsp. lemon pepper  
2 tsp. fajitas seasoning  
1 tsp. salt  
3–4 Tbsp. chopped parsley  
1–6 to 8 oz. jar roasted peppers, drained and sliced

### Method:

In a large microwave steamer with basket add 1 lb. beans and drizzle 1 Tbsp. water over the top. Put lid on top of steamer, press air out and close vent. Microwave 6 minutes. Rinse under cold water. Drain well. Put on top of squash. **Do Not Stir!** Repeat for second bag of beans. Put on top of first beans. **Do Not Stir!**

While steaming the beans, spray a pot with Pam™ and add butter, leeks, squash, garlic and sauté until tender crisp. Add lemon pepper, fajitas seasoning, salt and stir.

Put roasted peppers on top and keep warm until serving. Stir when ready to serve. Add parsley. Taste for seasoning.

***Hint:** By not stirring the beans in with the squash until serving, the beans retain their color. Works for all green vegetables.*

# Baby Carrots with Cranberries and Toasted Almonds©

*Serves about 8–10 as a sidedish*

## **Ingredients:**

1 1/2–2 lbs. baby carrots, cut lengthwise in half with decorator knife  
3 Tbsp. water

## **Method:**

Spray a large microwave steamer basket with Pam™. Put basket into steamer and add carrots and drizzle with water. Close lid, press air out and close vent. Microwave 6 minutes. Open, stir, close lid, press air out and close vent. Microwave 4 more minutes or to your desire.

## **Cranberries–Ingredients:**

4 oz. butter  
3 cups fresh cranberries (if you use frozen, **do not defrost**)  
6 Tbsp. brown sugar  
1 tsp. salt  
2–3 tsp. lemon pepper  
1 oz. butter  
1/2 cup almonds, sliced or slivered  
1 Tbsp. parsley, chopped

## **Method:**

Rinse fresh or frozen cranberries shortly in a colander. Spray a large pot with Pam™, melt butter and stir in cranberries. Add brown sugar and heat until berries pop (takes 3–4 minutes). Take off heat and add salt and lemon pepper. When carrots are ready, stir together with the cranberries. When ready to serve, heat again.

Melt butter on a cookie sheet and toss almonds in butter. Toast until golden brown. When ready to serve, add half of the almonds into the carrot/cranberry mixture and sprinkle the other half along with the parsley on top.

***Hint:** Carrots with Cranberries mixture can be prepared the night before and just heated the next day. If too dry add a little white wine or orange juice.*

***Hint:** Put hot Carrot/Cranberry mixture in a 2 quart Pyrex™ dish. Cover with mini Marshmallows and put under the broiler until brown. Kids will love it!*