



Shaved Brussels Sprouts with Country Ham

- 3 tbsp. olive oil
- 2/3 c. chopped country ham
- 2 shallots, sliced
- 1 1/2 lb. Brussels sprouts, root ends trimmed and sliced
- 1/2 c. golden raisins
- 1/2 c. roasted pecans, chopped
- 1 tbsp. red wine vinegar
- Kosher salt
- black pepper



Directions

1. Heat oil in a large skillet over medium-high heat. Add ham and shallot and cook, stirring occasionally, until golden, 4 to 6 minutes.
2. Add Brussels sprouts and raisins, and cook, stirring occasionally, until warm and just beginning to wilt, 3 to 4 min. Stir in pecans and vinegar. Season with salt and pepper.

<http://www.countryliving.com/food-drinks/recipes/a36668/shaved-brussels-sprouts-with-country-ham/>



A haunted house but instead of scary monsters it's 15 people asking you what you are doing with your life & who you are marrying. Oh wait, that's Thanksgiving.

Word Porn



Maple Meringue Sweet Potato Casserole

Roast and mash the sweet potatoes up to 2 days ahead and chill. Let stand at room temp 30 min before completing recipe.

- 4 lb. sweet potatoes
- 1 1/2 tsp. vanilla extract
- 1/2 c. dark brown sugar
- 4 oz. cream cheese
- 6 tbsp. butter
- 3/4 tsp. Kosher salt
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 2 large eggs
- 3 egg whites
- 1/4 c. maple syrup
- 1 jar marshmallow crème

Directions

1. Heat oven to 400 degrees F. Bake sweet potatoes on a foil-lined baking sheet 1 hour or until tender. Let cool to touch and peel. Reduce oven temperature to 350 degrees F.
2. Beat sweet potatoes, 1 teaspoon vanilla, and next 6 ingredients at medium speed with a heavy-duty electric stand mixer until smooth. Beat in whole eggs. Spoon potato mixture into a greased 13- x 9-inch baking dish.
3. Bake at 350 degrees F for 30 minutes. Meanwhile, beat egg whites, remaining 1/2 teaspoon vanilla, and a pinch of salt at high speed with a heavy-duty electric stand mixer until foamy. Gradually

Roasted Acorn Squash with Maple-Bacon Drizzle

- 2 large acorn squash
- 1/4 c. butter
- 2 tbsp. dark brown sugar
- 1 tsp. Kosher salt
- 5 black pepper bacon slices
- 1 tbsp. chopped rosemary leaves
- 1/2 c. maple syrup
- 2 tbsp. red wine vinegar
- fresh rosemary leaves
- Freshly ground pepper



Directions

1. Preheat oven to 400 ° F. Line 2 baking sheets with parchment paper. Combine butter and next 2 ingredients. Coat squash with butter mixture; arrange on baking sheets in a single layer. Bake 20 min; turn squash over, and bake 10 more min or until tender.
2. Meanwhile, sauté bacon in a medium nonstick skillet over medium heat until crisp. Remove bacon with a slotted spoon. Drain drippings, reserving 1 tablespoon in skillet. Cook rosemary in hot drippings 1 min. Stir in syrup and vinegar and cook, stirring often, 5 min or until reduced by almost half. Arrange squash on a serving platter and drizzle with warm maple mixture.
3. Crumble reserved bacon over squash and sprinkle with additional rosemary leaves and pepper. Serve warm or at room temperature. Serves 8-10.

<http://www.countryliving.com/food-drinks/recipes/a5858/roasted-acorn-squash-maple-bacon-drizzle-recipe-clx1114/>

Ginger-Streusel Pumpkin Pie



- 1 sheet refrigerated pie pastry
 - 3 large eggs
 - 1 can (15 oz.) solid-pack pumpkin
 - 1-1/2 cups heavy whipping cream
 - 1/2 cup sugar
 - 1/4 cup packed brown sugar
 - 1-1/2 teaspoons ground cinnamon
 - 1/2 teaspoon salt
 - 1/4 teaspoon ground allspice
 - 1/4 teaspoon ground nutmeg
 - 1/4 teaspoon ground cloves
- STREUSEL:**
- 1 cup all-purpose flour
 - 1/2 cup packed brown sugar
 - 1/2 cup cold butter, cubed
 - 1/2 cup chopped walnuts
 - 1/3 cup finely chopped crystallized ginger

Directions

1. Preheat oven to 350°. On a lightly floured surface, unroll pastry. Transfer pastry to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges.
 2. In a large bowl, whisk eggs, pumpkin, cream, sugars, cinnamon, salt, allspice, nutmeg and cloves. Pour into pastry shell. Bake 40 minutes.
 3. In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in walnuts and ginger. Gently sprinkle over filling.
 4. Bake 15-25 min longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers. Yield: 8 servings.
- <http://www.tasteofhome.com/recipes/ginger-streusel-pumpkin-pie>

"PIGLET NOTICED THAT EVEN THOUGH HE HAD A VERY SMALL HEART, IT COULD HOLD A RATHER LARGE AMOUNT OF GRATITUDE." AA MILNE WINNIE THE POOH

add maple syrup, beating until stiff peaks form.

4. Beat one-third of marshmallow crème into egg white mixture; repeat with remaining marshmallow crème, beating until smooth (about 1 minute). Pipe or spread meringue in a decorative pattern on warm potatoes. Bake 13 to 15 more minutes or until meringue is lightly browned.

<http://www.countryliving.com/food-drinks/recipes/a5865/maple-meringue-potato-casserole-recipe-clx1114/>

Pumpkin Spice Cookies

- 1 package yellow cake mix (regular size)
- 1/2 cup quick-cooking oats
- 2 to 2-1/2 teaspoons pumpkin pie spice
- 1 can (15 ounces) solid-pack pumpkin
- 1 egg
- 2 tablespoons canola oil
- 3 cups confectioners' sugar
- 1 teaspoon grated orange peel
- 3 to 4 tablespoons orange juice



Directions

1. In a bowl, combine the cake mix, oats and pumpkin pie spice. In another bowl, beat the pumpkin, egg and oil; stir into dry ingredients just until moistened.
 2. Drop by 2 tablespoonful onto baking sheets coated with cooking spray; flatten with the back of a spoon. Bake at 350° for 18-20 min or until edges are golden brown. Remove to wire racks to cool.
 3. In a bowl, combine confectioners' sugar, orange peel and enough orange juice to achieve desired spreading consistency. Frost cooled cookies.
- Yield: 32 cookies.

<http://www.tasteofhome.com/recipes/pumpkin-spice-cookies>



Buttermilk Biscuits

- 2 c. self-rising flour
- 1/2 stick butter
- 1 tbsp. butter
- 1/4 c. cream cheese
- 3/4 c. Buttermilk



Directions

1. Preheat oven to 500 ° F, with a rack set in the middle. Meanwhile, in a large bowl, combine 2 cups flour, butter pieces, and cream cheese, using your fingers to cut in the butter and cream cheese until the mixture resembles cottage cheese. Make a well in the center of the mixture. Add the buttermilk, and mix with your hands or a small rubber spatula.
2. Sprinkle flour over the dough. Run a rubber spatula between the bowl and the dough, then sprinkle the exposed dough with more flour.
3. Turn dough out onto a well-floured surface. Generously sprinkle dough and rolling pin with flour. Roll out to a 1/2-inch-thick oval. (Do not knead.)
4. Pour about 1/2 cup flour into a small bowl. Dip a 2-inch square metal biscuit cutter (see Note) into the flour; then cut out biscuits, dipping the cutter back into the flour as needed (as long as the dough remains wet on the inside, you can use as much flour on the outside as needed to handle it). Gather excess dough, roll out to a 1/2-inch-thick oval, and continue cutting biscuits. Place biscuits, sides touching, in a cast-iron skillet or baking pan fitted with parchment. Brush the tops of the biscuits with melted butter.
5. Place pan in the oven and immediately reduce temperature to 450 degrees F. Bake biscuits until tops are golden, 16 to 18 min., rotating halfway through.

<http://www.countryliving.com/food-drinks/recipes/a4673/buttermilk-biscuits-recipe-clx1113/>

