



Holiday Razzle Dazzle Side Dishes

Unique Side Dish Ideas

- Brussel Sprouts: roast with butter, maple syrup and top with crumbled bacon
- Try roasting baby carrots and then drizzle with a little reduced balsamic syrup, cider or oj then as sprinkle of festive pistachios
- Wild mushrooms with a little reduced heavy cream to top your mushrooms
- Baked Squash with a little breads crumb, cooked cranberry and a sprinkle of parmesan cheese
- Toasted pumpkin seed or nut brittle adds a great crunch to potatoes, veggie's salad or rice dishes, and or just plain toasted or sugared nuts
- Try a compound butter with your bread or side dishes; pumpkin cinnamon, roasted red pepper garlic, herb, basil sundried tomato, maple and on and on.

Holiday Colcannon with Crispy Pancetta & Kale

Ingredients:

- 6 medium Yukon Gold potatoes (about 2 pounds)
- Sea Salt
- 6 tablespoons unsalted butter, divided
- 2 leeks, white and pale-green parts only, sliced in half lengthwise, thinly sliced crosswise
- 2 garlic cloves, thinly sliced
- 2 cups (packed) shredded Black or Russian kale (chopped/sliced thin)
- 1¼ cups milk
- ½ cup heavy cream
- Freshly ground black pepper
- 12 slices of pancetta (pan-fried in a little oil to crisp)

Instructions:

1. Place potatoes in a pot, season with sea salt, cover. Bring to a boil over medium-high heat, then reduce heat and simmer until cooked through (30–40 minutes).
2. Drain, let cool slightly, and peel.
3. Melt 4 Tbsp. butter in a large saucepan over medium heat. Add leeks and cook, stirring frequently, until very soft, 8–10 minutes. Add garlic and cook, stirring frequently, until garlic is fragrant and leeks are just beginning to brown around the edges, about 3 minutes longer. Add 1 cup kale and cook, stirring constantly, until wilted. Add milk and cream and bring to a simmer.
4. Add potatoes and remaining 1 cup kale, then coarsely mash with a potato masher. Season with salt and pepper.
5. Transfer colcannon to a large serving bowl. Top with remaining 2 Tbsp. butter and sprinkle with pancetta

Potato Pie Stacks

Ingredients:

- 1 1/2 pounds small sweet potatoes, peeled and thinly sliced
- 2 teaspoons chopped fresh thyme, divided
- ½ cup shredded mozzarella cheese, divided*
- ½ cup shredded parmesan cheese, divided *

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- 2/3 cup heavy cream
- 1 garlic clove, pressed
- 1/2 tsp. sea salt
- 1/4 teaspoon freshly ground pepper

Instructions:

1. Preheat oven to 375°. Layer half of sweet potatoes in a lightly greased 12-cup muffin pan. Sprinkle with 1 1/2 tsp. thyme and 1/2 cup cheese. Top with remaining sweet potatoes. (Potatoes will come slightly above the rim of each cup.)
2. Microwave cream, next 3 ingredients, and remaining 1/2 tsp. thyme at HIGH 1 minute. Pour cream mixture into muffin cups (about 1 Tbsp. per cup).
3. Bake at 375°, covered with aluminum foil, 30 minutes. Uncover and sprinkle with remaining 1/2 cup cheese. Bake 5 to 7 minutes or until cheese is melted and slightly golden.
4. Let stand 5 minutes. Run a sharp knife around rim of each cup, and lift potato stacks from cups using a spoon or thin spatula. Transfer to a serving platter.
5. Garnish, if desired with a little fried rosemary (heat vegetable or blended oil in small shallow pan, take whole rosemary sprigs and fry sprigs 10-15 seconds, turn if needed, dry on paper towel).