

Crispy Garlic Rosemary Smashed Potatoes

Prep Time: 10 Min Cook Time: 40 Min Total Time: 50 Min
Serves 4

Ingredients

- 18-20 small red or yellow potatoes
- 2-3 tablespoons olive oil
- 4 tablespoons butter, melted
- 2 cloves garlic, minced
- 1-2 tablespoons finely chopped fresh rosemary
- Salt and pepper, to taste

Instructions

- 1 Preheat oven to 450 degrees. *230°C*
- 2 Place potatoes in a large pot and cover with water. Salt the water generously. Bring to a boil and cook until potatoes are fork tender, about 20 minutes; drain and cool slightly.
- 3 In a small bowl, combine melted butter, garlic and rosemary. Drizzle a large sheet pan with olive oil.
- 4 Arrange potatoes on the pan, leaving about an inch of space between potatoes. With a potato masher or fork, press down on each potato until it flattens, but is still held together by the skin.
- 5 Drizzle the butter mixture over the potatoes. Sprinkle with additional rosemary, if desired. Season with salt and pepper.
- 6 Bake for 20-25 minutes, or until potatoes are golden brown.

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Parboil:

Place sliced potatoes in pan in cold H₂O to cover.

Add 1 tsp. salt

Bring to a boil. As soon as they are at full boil set timer for 1 min. After 1 min, remove from heat & drain.

$$\frac{4}{0.25} = \frac{x}{0.33}$$

$$x = 5.3 \text{ Tbsp}$$

$$\frac{5.3}{3.5c} = \frac{x}{3c}$$

$$x = 4.5 \text{ Tbsp}$$

🍴 YIELD: 10-12 SERVINGS

SCALLOPED POTATOES

This classic scalloped potatoes recipe is made lighter with milk instead of heavy cream, delicious Yukon gold potatoes, and lots of garlic and Parmesan and cheddar to make them irresistibly delicious.

TOTAL TIME: 1 HOUR 20 MINS PREP TIME: 15 MINS COOK TIME: 55 MINS

INGREDIENTS:

- 3 tablespoons butter ✓ 4 Tbsp (1/4c.)
- 1 small white or yellow onion, peeled and thinly sliced ✓
- 4 large garlic cloves, minced ✓
- 3 tablespoons all-purpose flour ✓ 1/3c. flour (5.3 Tbsp) → Ratio ~ 4.5 Tbsp for 3c. liquid
- 1 cup chicken stock or vegetable stock ✓
- 2 cups milk (I used 2% low-fat milk) ✓
- 1 teaspoon Kosher salt ✓
- 1/2 teaspoon black pepper ✓
- 2 teaspoons fresh thyme leaves, divided ✓
- 4 pounds Yukon Gold Potatoes, sliced into 1/8-inch rounds (and peeled beforehand, if desired)
- 1 1/2 cups freshly-grated sharp cheddar cheese, divided
- 1/2 cup freshly-grated Parmesan cheese



DIRECTIONS:

Preheat to 400°F

2. Melt butter in a [large saute pan](#) over medium-high heat. Add onion, and saute for 4-5 minutes until soft and translucent. Add garlic and saute for an additional 1-2 minutes until fragrant. Stir in the flour until it is evenly combined and saute for an additional 1-minute. Pour in the stock, and whisk until combined. Add in the milk, salt, pepper, and [1 teaspoon](#) thyme, and whisk until combined. Continue cooking for an additional 1-2 minutes until the sauce comes to a simmer (not a boil) and thickens. Then remove from heat and set aside.
3. Meanwhile, grease a [9 x 13-inch baking dish](#) with cooking spray. Then spread half of the sliced potatoes in an even layer on the bottom of the pan. Top evenly with half of the cream sauce, the sprinkle evenly with [1 cup](#) of the shredded cheddar cheese, and all of the Parmesan cheese. Top evenly with the remaining sliced potatoes, the remaining half of the cream sauce, and the remaining 1/2 cup of cheddar cheese.
4. Cover the pan with aluminum foil and bake for 30 minutes. Then remove the foil and bake uncovered for 25-30 minutes, or until the sauce is bubbly and the potatoes are cooked through.
5. Remove and sprinkle with the remaining [1 teaspoon](#) thyme. Serve warm.

👤 DIFFICULTY: EASY 🍴 CATEGORY: VEGETARIAN 🛒 INGREDIENTS: [CHEDDAR](#), [CHICKEN STOCK](#), [FRESH THYME](#), [GARLIC](#), [MILK](#), [ONION](#), [PARMESAN](#), [YUKON GOLD POTATOES](#)

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This delicious recipe brought to you by GIMME SOME OVEN
<https://www.gimmesomeoven.com/scalloped-potatoes-recipe/>

To Die for Make-Ahead Mashed Potatoes



By Helping Hands

Prep Time: 45 mins **Total Time:** 2 hrs 45 mins **Servings:** 8-10

INGREDIENTS

8 medium potatoes	x 2	k 3	24
2 - 1 cup sour cream			3 c.
16 - 8 ounces cream cheese		x 3	12 Tbsp = 3/4 c.
8 - 4 tablespoons butter			3/4 c.
1/2 - 1/4 cup chives			4 1/2 tsp
3 - 1 1/2 teaspoons salt			3/4 tsp
1 - 1/2 teaspoon pepper			0
4 - 2 garlic cloves, minced			
1-1/2 teaspoons onion powder			
1 pinch marjoram (optional)			
1 1/2-1 cup thinly sliced green onion		2-2 1/2 c.	
bacon bits or 2 slices cooked crumpled bacon			
milk cream			
paprika			

DIRECTIONS

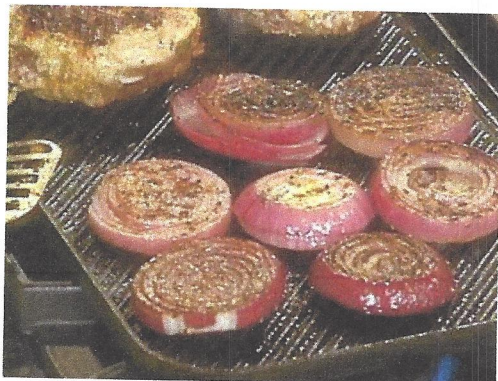
1. Boil potatoes until tender.
2. Beat softened cream cheese and sour cream in mixing bowl.
3. Add hot potatoes and beat until smooth, adding small amounts of milk as needed.
4. Add butter, chives, salt, pepper and onion powder and beat until well-mixed.
5. Add garlic, green onions, and marjoram and beat until well-mixed.
6. Pour into either casserole dish or crockpot.
7. Dot with additional butter and sprinkle with paprika.
8. Bake for 25 minutes in 350°F oven or cook on low in crockpot for 2-3 hours. If cooked in crockpot, add a few additional drops of butter and stir, just before serving.
9. Sprinkle with Bacon Bits or crumpled bacon just before serving.
10. NOTE: Can be refrigerated overnight in either casserole dish or crockpot.

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Grilled Red Onions

Recipe courtesy of Rachael Ray



Grilled Red Onions

Total Time:
20 min
Prep: 5 min
Cook: 15 min

Yield:
4 servings
Level:
Easy

Ingredients

1 large red onion

Light colored oil such as peanut, vegetable or canola, for drizzling

Steak seasoning blend or coarse salt and pepper

Directions

Trim a thin slice off the side of the whole, unpeeled onion. Set the onion flat on the cut surface for stability. Cut the onion into 4 (1-inch thick) slices. Remove the outer ring of skin from each slice. Drizzle the sliced onion with light colored oil and season both sides with steak seasoning or salt and pepper, to taste. Grill on hot grill or on a nonstick griddle for 5 to 7 minutes on each side until onion is tender and has begun to caramelize.

Recipe courtesy of Rachael Ray

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Sauteed Broccoli



Recipe courtesy of Ina Garten

Show: Barefoot Contessa | Episode: Thanksgiving



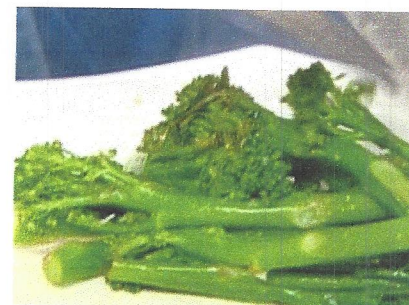
Total: 17 min
Prep: 10 min
Cook: 7 min
Yield: 6 servings
Level: Easy

Directions

Blanch the broccolini in a large pot of boiling salted water for 2 minutes. Drain immediately and immerse in a bowl of ice water.

Melt the butter in a large saute pan. Add the lemon zest and garlic and stir. Drain the broccolini and add it to the garlic mixture and heat for 2 minutes. Add the lemon juice, 1/2 teaspoon salt and the pepper, and toss well before serving.

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Ingredients

- 1 bunch broccolini
- Kosher salt
- 2 tablespoons unsalted butter
- 1/2 lemon, zested
- 1 teaspoon minced garlic
- 1 tablespoon lemon juice
- 1/4 teaspoon freshly ground black pepper

Cucumber Tomato Avocado Salad

Prep time: 15 mins **Total time:** 15 mins

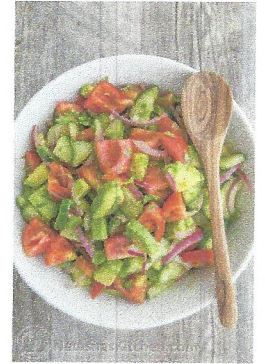
Our classic cucumber and tomato salad just got better with the addition of avocado, a lemon dressing and fresh cilantro.

Author: Natasha of NatashasKitchen.com

Skill Level: Easy

Cost To Make: Varies by season \$5-\$7

Serving: 4 (as a side salad)



Ingredients

x2

1 lb Roma tomatoes

1 English cucumber

1/2 medium red onion, sliced

2 avocados, diced

4 ~~8~~ 2 Tbsp extra virgin olive oil or sunflower oil

4 Juice of 1 medium lemon (about 2 Tbsp) ~~1/2 Tbsp~~ = 1/2c.

1 1/4 cup (1/2 bunch) cilantro, chopped

1 1 tsp sea salt or 3/4 tsp table salt

1/4 1/8 tsp black pepper

x4
8

1/2c.

1-2 bunches

2
1/2.

Instructions

1. Place chopped tomatoes, sliced cucumber, sliced red onion, diced avocado, and chopped cilantro into a large salad bowl.
2. Drizzle with ⁴2 Tbsp olive oil and ⁴2 Tbsp lemon juice. Toss gently to combine. Just before serving, toss with ^{1.5}1 tsp sea salt and ^{1/4}1/8 tsp black pepper. - Double

Notes

*Note: if you aren't keen on cilantro, fresh dill is a good substitute

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