

Sheet Pan Thanksgiving Sides

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FOR THE CARROTS

3 tablespoons unsalted
butter melted

6 to 7 medium carrots,
peeled and halved
lengthwise

Kosher salt

SWEET POTATO PUREE

6 to 7 large sweet potatoes

2 sticks unsalted butter

2 tablespoons blackstrap
molasses

1/2 cup whole milk, heated
zest and juice from one
medium orange

SWEET POTATO

TOPPING

1 cup dark brown sugar

3/4 cup all-purpose flour

Kosher salt

1 teaspoon cinnamon

1/4 teaspoon ground cloves

6 tablespoons unsalted
butter, cubed

STUFFED MUSHROOMS

2 tablespoons unsalted
butter

3 yellow onions, finely diced

4 large cloves garlic

2 pounds (24 to 30) white
mushrooms, stems
removed and finely chopped

Kosher salt

freshly ground black pepper

1 cup dry white wine

1/2 cup sour cream

1/2 cup Parmesan cheese,
grated finely

1 cup shredded mozzarella
cheese

BRUSSELS SPROUTS

WITH BACON

6 to 7 strips bacon, cut into
very fine strips

1 1/2 pounds Brussels
sprouts, halved

2 tablespoons extra-virgin
olive oil

Kosher salt

Preparation Time: 1 hour

Cook Time: 2 hours 15 minutes

Grease the bottom and sides of a baking sheet with melted butter. Toss the halved carrots with the melted butter. Season with salt.

Preheat the oven to 450 degrees.

PREPARE THE SWEET POTATOES: Place the sweet potatoes in a single layer on two baking sheets. Place the trays in the center of the oven.

Bake until completely yielding when pierced with the tip of a knife, about one hour and 30 minutes.

While the potatoes bake, in a medium bowl, combine the brown sugar, flour, one teaspoon of salt, cinnamon and cloves. Add the butter to the bowl and break it up with your fingers, integrating the flour with the butter until it forms crumbs like small peas. Place the bowl of topping in the freezer to make it super cold.

In a medium saucepan, melt and simmer the butter until it turns golden brown, 2 to 3 minutes. Remove from the heat and stir in the molasses. Set aside.

When the potatoes are fully cooked, peel and discard the skins. Mash the potato flesh in a medium bowl until smooth. Stir in the milk, brown butter mix, salt and the orange juice and zest. Taste for seasoning. Refrigerate.

When you're ready to bake with the other sides, spoon the chilled puree' on one-quarter of the baking sheet. Surround the puree' with some of the carrot halves (two layers is best) like a fence to keep it from running into the other parts of the tray.

PREPARED THE STUFFED MUSHROOMS:

Heat a large saucepan over medium heat. Add the butter, onions, garlic, chopped mushroom stems and mushrooms with a pinch of salt and pepper. Add the wine and cook until tender, 10 to 12 minutes. Stir in the sour cream and Parmesan cheese, then let cool.

Remove the mushrooms from the cooked mix. Stir the mozzarella into the cooled onion mix. Taste for seasoning. Take a spoonful of the

TIP

All of the sides will cook better and more evenly if they're assembled on the tray cooled.

Per Serving (excluding unknown items): 6606 Calories; 396g Fat (53.8% calories from fat); 116g Protein; 650g Carbohydrate; 70g Dietary Fiber; 977mg Cholesterol; 2521mg Sodium. Exchanges: 17 1/2 Grain(Starch); 7 1/2 Lean Meat; 24 1/2 Vegetable; 1 Non-Fat Milk; 73 1/2 Fat; 16 Other Carbohydrates.

stuffing and top each mushroom bottom with it. The stuffing should be firmly packed in the mushroom bottom and come out slightly from the top.

Arrange the mushrooms on one quarter of the baking sheet and surround with a few carrots to keep the stuffed mushrooms in their area.

PREPARE THE BRUSSELS SPROUTS:

Arrange the Brussels sprouts halves in a single layer on the remaining half of the baking sheet (you do not want them piled on top of each other as they will not cook evenly). Sprinkle the bacon strips, olive oil and a pinch of salt in an even layer over the sprouts.

COOK THE SIDES: Preheat the oven to 350 degrees. Sprinkle the brown sugar topping in an even layer on top of the sweet potato puree'.

Place the sheet in the center of the oven and bake until the Brussels sprouts and carrots are tender, the sweet potato puree' topping is browned and the carrots are tender, the sweet potato puree' topping is browned and the mushrooms are hot, about 30 to 35 minutes. Transfer to serving platters and enjoy.