

# ***Kaatscast's Thanksgiving Sides***

## **Broccoli di Ciccio**

Chef Corwin Kave, Deer Mountain Inn

Ingredients:

- Broccoli rabe or broccolini
- Olive oil
- Salt

For the sauce:

- 1 and half cups of Kewpie mayonnaise (regular mayo can be substituted)
- 1 medium size clove of garlic
- 120 grams of rice wine vinegar (or any vinegar on hand)
- Pinch of salt
- 75 grams of preserved lemon puree
- Fried garlic or shallots (optional)

1. Preheat oven to 400-450 degrees
2. Toss broccoli rabe or broccolini with salt and olive oil to evenly coat
3. Roast on a rack in the oven for 10-15 or until tender
4. While the broccoli rabe or broccolini is roasting, make the sauce. Measure the Kewpie mayo and place in a bowl.
5. Grate or mince the clove of garlic in the bowl with the mayo
6. Add the vinegar and preserved lemon puree and mix until smooth.
7. When the broccoli rabe or broccolini is done roasting, remove from the oven and add a pinch of salt.
8. To plate the dish, spread the mayonnaise sauce onto a plate and place the roasted broccoli rabe or broccolini on top.
9. As an optional garnish, add fried garlic or shallots on top and enjoy!

## **Sweet Potato Gratin**

Chef Devin Mills, Peekamoose Restaurant & Tap Room





























Ingredients:

- Sweet potatoes
- Heavy cream
- Salt and pepper
- ½ teaspoon of thyme
- ½ teaspoon of coriander
- ½ teaspoon of ginger
- Herb mix of tarragon, chives, chervil and parsley

1. Preheat oven to 400-425 degrees
2. Slice the sweet potatoes thin, with a mandolin, into a pot
3. Cover the sliced potatoes with heavy cream
4. Add the spices to the pot and bring to a simmer, make sure not to boil the cream
5. Once the sweet potatoes are fully cooked and tender, use a slotted spoon to place them onto a sheet pan with parchment paper
6. Place in the oven for 15 to 20 minutes or until nicely browned on the top.
7. Remove from the oven, garnish with an herb mix and enjoy!

### Curried Cauliflower Casserole

Brett's grandmother

											
	Recipe <u>Curried Cauliflower Casserole</u>										
	From <u>Gom</u> Serves <u>6</u>										
	Cooking time <u>30-45 m.</u> Preheat oven to <u>350</u>										
	<u>Steam 1 large cauliflower. Drain.</u>										
	<u>Mix with:</u>										
	<u>1 can cream of mushroom soup</u>										
	<u>1 cup. grated cheddar</u>										
	<u>1 tsp. curry powder</u>										
	<u>1/3 cup mayonnaise</u>										
	<u>1/4 cup breadcrumbs (top)</u>										
	<u>Bake 30 minutes.</u>										