

CHEF COURTNEY BROWN

EASTER SIDE DISHES

CANDIED YAMS

3-4 medium sized sweet potatoes peeled and sliced about 1/4" thick

3-4 tbs butter

¾ c white sugar

½ c brown sugar

1 tsp cinnamon

1 tsp vanilla extract

3 tbs water

In large saucepan, sprinkle cinnamon, vanilla, and half of the white and brown sugar. Cut up butter into chunks and place in pan. Add sweet potatoes and top off with remaining sugar, sprinkle of cinnamon and water.

Cover pan and cook on high until it starts to boil. Cover and reduce to low heat for 20 – 25 minutes. Stir and put on medium heat for 5 minutes. Your sauce should be gooey, not thin.



COLLARD GREENS

1 pack smoked turkey necks or smoked turkey wing/leg 1

jalapeno pepper (chopped)

1 pack Lipton onion soup mix

2 - 3 bunches collards (removed the stems, roll, slice thin, and clean thoroughly)

1 tbs season salt

1 tbs garlic powder 2 tsp black pepper 1 tbs sugar

5 cups water

In large pot, add turkey necks, season salt, garlic powder, black pepper, onion soup mix and chopped jalapeños. Bring to boil, turn to medium heat, and let cook for 30 minutes with lid on pot. Add sugar and greens then cover pot. Cook on medium heat for 20 minutes. Stir and cook additional 20 minutes.



SILKY SMOOTH MASHED POTATOES

4 medium potatoes peeled, rinsed, and soaked in cold salt water for 10 – 15 minutes. Bring large pot of water to a boil, add potatoes, and cook for 10 minutes, then drain water from potatoes.

In medium pot, add 1.5 c heavy cream, 1 stick butter and simmer until butter is melted. Add potatoes to pot and let simmer, stirring often, until potatoes are tender. Remove potatoes from heavy cream and mash with a ricer, potato masher or handheld mixer.

Add ½ c heavy cream/butter and mash. Add salt and taste as you mash. Repeat this step until creamy.

Add ¼ c freshly grated parmesan cheese or cheddar (optional)

Salt & pepper to taste. I was unable to find a finished image of my mashed potatoes without other food on the plate. After I riced them, I added the cream/butter and stirred until smooth. If you prefer thicker mashed potatoes, do not use all of the cream/butter mixture.



GRAVY

In a heated skillet, add 2Tbs oil and 3Tbs flour along with salt, pepper, and garlic powder. Whisk until you have a paste and then slowly add 2 – 2.5 c water or stock while whisking. Turn to low heat and simmer for 10-15 minutes, stirring occasionally.