

CHEF COURTNEY BROWN

EASTER SIDE DISHES

CANDIED YAMS

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

3 tbsp. butter

3/4 cup white sugar

1/2 cup brown sugar

1 tsp cinnamon

1 tsp vanilla extract

3 tbsp. 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 heat on high until mixture boils. 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 jalapeño pepper (chopped)

1/2 small onion diced

2 - 3 lbs. collards (fresh or bag of greens)

2 tsp season salt

2 tsp garlic powder

2 tsp black pepper

1 tbsp. sugar

6 cups water

In large pot, add turkey necks, season salt, garlic powder, black pepper, onions and chopped jalapeños.

Bring to boil, turn to medium heat and let cook for 45 minutes with lid in pot. Add sugar and greens then cover pot. Cook on medium heat for 20 minutes. Stir and cook additional 35 - 40 minutes.

MASHED POTATOES

4 medium potatoes peeled and rinsed.

1Tbs Olive Oil or Butter

2Tbs parmesan cheese

2Tbs sour cream

¾ cup milk

Salt, pepper and garlic powder to taste

Fill large pot with 5 – 6 cups water. Bring to boil and cook potatoes until soft. Drain potatoes and put back in pot. Add the remainders of the ingredients except for the milk. Add milk in ¼ cup increments so you don't make them too loose. Blend with mixer. If too thick, add more milk and blend until smooth.

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 water while whisking. You will add about 2 cups of turkey meat broth and whisk until lumps are gone. Then add ¾ cup chopped turkey giblets (giblets should be cooked before being added). Turn to low heat and simmer for 5 – 10 minutes.

CORNBREAD DRESSING

1 ½ cups cornmeal
2 cups all-purpose flour
2 egg
1Tbs baking powder
2 cups milk
2Tbsp sugar
1Tsp salt
1Tsp pepper
½ cup vegetable oil

Mix batter and let sit until you get the other steps complete.

½ to ¾ cup each finely chopped celery, onions, and green peppers. Sauté until veggies are tender.
1 to 1 ½ cups chicken stock (chicken broth)
8 cooked sausage links (any brand) Dice the sausage

Mix all ingredients into the cornbread batter and add 3 tablespoons of rubbed sage

Bake cornbread on 350 for 25-35 minutes. You want the cornbread to be firm.

Remove cornbread from oven and allow to cool. Break the cornbread up into small pieces. You can also cut cornbread into diced sections. Pour broth on the corn bread until it is wet, but not drowning in broth. Add dressing back to the baking dish and pour about 1/3 cup broth on top and put back in the oven for about 30 minutes.

I know it sounds like a lot, but it is very simple once you get everything cooked and mixed.