

Come Ye Thankful People, Come

Written by Debbi Covington

Wednesday, 15 November 2017 06:58



Throughout history, every society has celebrated the end of the harvest. Many have set aside a day of thanks. In 1941, Thanksgiving Day became a national holiday celebrated on the fourth Thursday in November. It's the one day of the year that we Americans can consume an abundance of food without a second thought about calories! The recipes this week are all Thanksgiving side dishes.

Team a couple (or all) of them with a roasted turkey for a modern twist on a traditional Thanksgiving menu. All you'll need to add is a pumpkin pie topped with sweetened whipped cream for a grand finale. Happy Thanksgiving! (Photography by Susan DeLoach)

Lemon Slaw

The bright flavor of fresh lemon pairs perfectly with tangy Southern BBQ!

1 cup mayonnaise

1 teaspoon lemon zest, finely chopped

Come Ye Thankful People, Come

Written by Debbi Covington

Wednesday, 15 November 2017 06:58

2 tablespoons fresh lemon juice

2 tablespoons rice wine vinegar

1/2 teaspoon Worcestershire sauce

1 teaspoon smoked paprika

2 tablespoons sugar

1 teaspoon salt

1/2 teaspoon coarsely ground black pepper

2 (16-ounce) packages shredded coleslaw mix

Chopped fresh Italian parsley, to garnish

Combine mayonnaise with lemon zest, lemon juice, vinegar, Worcestershire sauce, paprika, sugar, salt and pepper in a small bowl until blended. Place coleslaw mix in a large bowl; pour dressing over and toss to coat. Cover and chill until ready to serve. Garnish with chopped fresh Italian parsley. Serves 6 to 8.

Pickled Pimento Cheese Canapes

Come Ye Thankful People, Come

Written by Debbi Covington

Wednesday, 15 November 2017 06:58



With the rice, beans, and cheese, the tamales are cooked in advance, allowing time for flavors to meld. The rice is cooked in a large pot with a mixture of high-quality rice, onion, and warm chicken stock. The mixture



of the rice, beans, and cheese, the tamales are cooked in advance, allowing time for flavors to meld. The rice is cooked in a large pot with a mixture of high-quality rice, onion, and warm chicken stock. The mixture



With the rice, beans, and cheese, the tamales are cooked in advance, allowing time for flavors to meld. The rice is cooked in a large pot with a mixture of high-quality rice, onion, and warm chicken stock. The mixture

Written by Debbi Covington
Wednesday, 15 November 2017 06:58

Wednesday, 15 November 2017 06:58

