

Thanksgiving Sides

Written by Margaret Evans
Tuesday, 13 November 2018 14:30



It's one of my favorite things to be thankful for. I don't have to cook Thanksgiving dinner. Vince and I are blessed to be invited to a gathering of friends every year. All we have to do is show up with a side dish.

In true southern fashion, the turkeys are deep-fried and everyone takes copious amounts of vegetables, salads, side dishes and desserts. In keeping with the spirit of not being responsible for the main course, I'm sharing some delicious Thanksgiving side dish recipes. Some of the vegetables featured are still available at our local farmers' market. Please try to buy local produce whenever you can. Happy Thanksgiving!

Squash and Tomato Casserole (above)

1 cup shredded cheddar cheese

1 cup shredded monterey jack cheese

3 to 4 yellow squash, sliced ¼-inch thick

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$\frac{3}{4}$ cup diced red onion

1 (10-ounce) package grape tomatoes, halved

1 cup cooked and crumbled bacon

Salt and pepper, to taste

1 cup shredded cheddar cheese

1 cup shredded monterey jack cheese

1 cup panko bread crumbs

4 tablespoons butter, melted

Preheat oven to 350 degrees. Mix cheddar cheese and monterey jack cheese together in a bowl. Lightly grease a square baking dish with cooking spray. (You'll be making two layers, so be sure to divide the squash, onion, tomatoes, bacon and cheese for each layer.) Spread half of squash in prepared pan, scatter with half of the onion and half of the tomatoes, season with salt and pepper. Top with $\frac{1}{2}$ cup of crumbled bacon and 1 cup of shredded cheese. Repeat with another layer of the remaining squash, onion, tomatoes, salt and pepper, bacon and cheese. Sprinkle top with 1 cup panko bread crumbs. Drizzle with melted butter. Bake, uncovered, for 60 minutes or until vegetables are tender. Serves 8.

Creamed Cauliflower and Spinach

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