

These Are a Few of My Favorite Things

Written by Debbi Covington

Tuesday, 15 November 2016 07:08 - Last Updated Wednesday, 16 November 2016 06:28



Who doesn't love a green bean casserole made with canned cream of mushroom soup and canned fried onion rings? We all grew up with some version of cream-drowned green beans at Thanksgiving. We love the old recipes because they remind us of family, happy times and traditions.

mily had a large Thanksgiving Day meal. Mama cooked for days, we scarfed it all up in less than twenty minutes, and then Mama washed dishes for days. She was a kitchen saint. These days, Vince and I celebrate Thanksgiving with some of our dearest friends. The hosts prepare the turkeys and ham and all I have to do is take a "dish." My contribution to our annual feast last year was a pineapple casserole made from one of my Aunt Marjorie's recipes. Easy, delicious and loaded with calories, it was the hit of the evening. This week, I'm sharing some of my favorite Thanksgiving side dishes. Most are from Thanksgivings long past and have been handed down from Mama, one of my aunts, or one the dear ladies from First Presbyterian Church who loved to share their family recipes with me when I used to work there. These recipes are all special to me for one reason or another. I hope you'll enjoy them. Happy Thanksgiving!

Cranberries and Apples

3½ cups fresh cranberries

3 large Granny Smith apples

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¼ cup oats

1¼ cup light brown sugar

1/3 cup all-purpose flour

½ cup (1 stick) butter, melted

1 cup chopped pecans

Lightly grease a 9x13-inch baking dish. Spread cranberries in bottom of dish. Slice apples. Do not peel. Top cranberries with apple slices. In a small bowl, combine oats, brown sugar, and flour. Sprinkle over fruit. Toss pecans in melted butter. Sprinkle evenly over fruit and topping. Bake in a preheated 350 degree oven for 55 to 60 minutes.

Serves 10 to 12.

Tomatoes Provencal

4 slices bacon, diced

1 clove garlic, minced

1 medium onion, thinly sliced

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4 ounces fresh mushrooms, sliced

1 tablespoon flour

½ teaspoon seasoned salt

5 medium tomatoes

¼ cup plus 2 tablespoons grated Parmesan cheese, divided

1 tablespoon butter

Fry bacon in a medium skillet until crisp; remove bacon, reserving drippings in skillet. Drain bacon and set aside. Saute onion, garlic and mushrooms in skillet until tender. Stir in bacon, flour, and seasoned salt. Cut tomatoes into ½-inch slices. Place ½ of slices in a lightly greased 8-inch square baking dish. Spoon ½ of bacon mixture over tomatoes; sprinkle with 3 tablespoons Parmesan cheese. Repeat layers. Dot with butter. Bake at 350 degrees for 25 minutes. Serves 6 to 8.

Spinach and Artichokes

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***Medium sized red potatoes, unpeeled (4 pounds) - 1 bag**



Directions: Heat oil in a large skillet over medium heat. Add onion, bell pepper, and garlic. Cook until onion is translucent, about 5 minutes. Add ground beef and cook until browned, about 5 minutes. Drain excess fat. Add tomato sauce, tomato paste, and spices. Simmer for 15 minutes. Add kidney beans and cook for 5 minutes. Serve over rice.

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