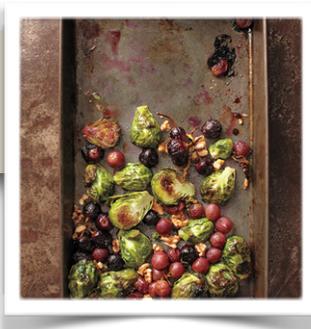


# Eat, Drink, & Be Merry.



Whether you're cooking up something delicious for a house full of relatives, or just entertaining a small crowd, WealthCo wishes you a scrumptious season with recipes of some of our festive faves!

## *Sensational Side Dishes*



### Roasted Brussels Sprouts & Grapes with Walnuts

The red grapes' sweetness brings out the nutty notes in the sprouts. Walnuts can be swapped for almonds or pecans. Source: Whole Living, November 2011

**Yield: 8 servings**

#### **Ingredients:**

- 24 ounces Brussels sprouts (about 8 cups), halved or quartered, if large
- 24 ounces grapes
- 2 tablespoons extra-virgin olive oil
- 4 tablespoons fresh thyme
- Coarse salt and freshly ground pepper
- 2 teaspoons balsamic vinegar
- 1/2 cup walnuts, toasted and coarsely chopped

#### **Directions:**

1. Heat oven to 450 degrees. On 2 rimmed baking sheets, toss Brussels sprouts and grapes with oil and thyme. Season with salt and pepper. Roast, until caramelized and tender, about 20 minutes.
2. Drizzle each tray with 1 teaspoon vinegar and scrape up any caramelized bits with a wooden spoon. Toss in walnuts.



## Garlic-and-Chive Mashed Potatoes



Using a ricer yields mashed potatoes with an especially light, fluffy texture. Garlic and chives give them a resonant flavor. Source: Martha Stewart Living, November 2010

### Ingredients:

- 1 1/3 cups skim milk
- 2 garlic cloves, smashed
- 3 pounds Yukon Gold potatoes, peeled and cut into 2-inch cubes
- 1/4 cup 2 percent Greek yogurt
- 3 tablespoons unsalted butter
- Coarse salt and freshly ground pepper
- 1 tablespoon chopped fresh chives

*Garnish:* 2 teaspoons chopped fresh chives

**Total time: 20 mins**

**Prep: 20 mins**

**Yield: 8 servings**

**Note:** No cream necessary: The rich flesh of Yukon Gold potatoes makes this dish naturally delicious.

### Directions:

1. Bring milk and garlic to a boil in a small saucepan; remove from heat, and let stand. Meanwhile, place potatoes in a medium pot, and cover with water by 2 inches. Bring to a boil. Cook until tender, 10 to 12 minutes. Drain, and pass through a ricer or a food mill. Return to pot.
2. Heat potatoes over medium heat, stirring constantly with a wooden spoon, until slightly dried out, about 2 minutes. Strain milk mixture into pot. Discard garlic. Stir in butter. Remove from heat. Stir in yogurt, chives, and 1 teaspoon salt; season with pepper. Garnish with chives. Serve warm.



## Whole-Wheat Stuffing with Turkey Sausage

Get all the things you love about sausage stuffing (savory meat, fresh herbs, and lots of bread) without feeling stuffed yourself. Source: Martha Stewart Living, November 2010

**Total time: 1 hour 20 mins**

**Prep: 20 mins**

**Yield: 8 servings**

**Note:** Turkey sausage is the secret. It has 15 times less saturated fat than the traditional pork variety.

### Ingredients:

- 8 slices whole-wheat bread, cut into 1-inch cubes (7 to 8 cups)
- 1 teaspoon extra-virgin olive oil
- 1 link (8 ounces) Italian turkey sausage, casing removed
- 3 celery stalks, finely chopped
- 3 garlic cloves, minced
- 1 large onion, finely chopped
- 1 1/4 cups homemade or store-bought low-sodium chicken stock
- 1 large egg, lightly beaten
- 1/4 cup coarsely chopped fresh flat-leaf parsley
- 2 teaspoons finely chopped fresh thyme
- 2 teaspoons finely chopped fresh sage

### Directions:

1. Preheat oven to 200 degrees. Arrange bread on a parchment-lined baking sheet. Bake until dried out, about 8 minutes. Let cool.
2. Raise oven temperature to 350 degrees. Heat oil in a large nonstick skillet over medium-high heat. Brown sausage, breaking up meat with a wooden spatula, for 4 minutes. Stir in celery, garlic, and onion. Reduce heat to medium. Cook, covered, stirring occasionally, until vegetables are soft, 10 to 12 minutes. Let cool slightly.
3. Combine bread, sausage-vegetable mixture, stock, egg, parsley, thyme, and sage in a large bowl. Transfer stuffing to an 11-inch oval baking dish. Cover with parchment-lined foil. Bake for 45 minutes. Turn on broiler. Uncover stuffing, and broil 9 to 10 inches from heat source until top is golden brown and crunchy, about 1 minute. Let stand for 5 minutes before serving.

## Roasted Cauliflower



Take familiar techniques, like roasting, and apply them in new ways for this delicious side.

### Ingredients:

- 1 large head cauliflower (about 2 pounds), stems trimmed, cut into florets
- 3 tablespoons capers, preferably salt-packed, rinsed and drained
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- Coarse salt
- 1 1/2 teaspoons small fresh marjoram or oregano leaves (or chopped, if large)
- 1 tablespoon red wine vinegar
- 1 teaspoon coarse-grained mustard

### Directions:

1. Preheat oven to 400 degrees. Place cauliflower and capers on a rimmed baking sheet. Drizzle with 3 tablespoons oil, and toss to combine; season with salt. Spread in a single layer, and roast, stirring occasionally, until cauliflower is golden brown and tender, 30 to 40 minutes. Toss with herbs, vinegar, and mustard. Serve warm or at room temperature, drizzled with oil.