

<b>Potato Casserole</b> 1. Preheat oven to 350 degrees, grease a 9x13 baking dish. 2. Mix the soup, sour cream, milk, and pepper together in a large bowl. 3. Stir in the hash browns, onion, & mushrooms. 4. Bake for 30 minutes uncovered; sprinkle with cheese and bake from another 15 - 20 minutes.	<b>Shopping List</b> 2 cans cream of mushroom soup 8 oz. sour 1/2 c. milk 1/4 tsp. pepper 30 oz. shredded hash browns 1/2 c. green onion, chopped 1/2 c. mushrooms, chopped 1 c. shredded cheese
<b>Macaroni and Cheese - Aunt Karena Style</b> 1. Cook macaroni according to package directions; drain. 2. Combine the macaroni and cottage cheese, cheddar cheese, sour cream, onion, egg, and salt, stirring well. 3. Spoon the mixture into a greased casserole dish. 4. Combine the bread crumbs and butter and sprinkle over the casserole. 5. Bake uncovered at 350 degrees for 45 minutes.	<b>Shopping List</b> 1 3/4 c. elbow macaroni 2 c. cottage cheese 2 c. shredded cheddar cheese 8 oz. sour cream 3 tbs. onion, finely chopped 1 egg, beaten 3/4 tsp. salt 1/4 c. bread crumbs 1 1/2 tbs. butter, melted
<b>Cole Slaw - Grandma Waz</b> 1. Mix the mayo, vinegar, sugar, salt, mustard, and Worcestershire together in a large bowl. 2. Add the cabbage, carrot, onion, and celery; mix until coated. 3. I like to let this sit in the refrigerator overnight and serve the next day.	<b>Shopping List</b> 1 c. mayonnaise 4 tbs. apple cider vinegar 2 tbs. sugar 1 tsp. salt 1/4 tsp. mustard 4 drops Worcestershire Sauce 6 c. shredded cabbage 1 large carrot, shredded 1/2 c. diced onion 2 stalks celery, chopped
<b>Buttermilk Mashed Potatoes With Herbs and Cheddar</b> 1. Put the potatoes in a saucepan; cover with cold water and add 2 tbs. kosher salt. Bring to a simmer over medium-low to medium heat and cook, uncovered, until tender, about 45 minutes. Drain the potatoes and let sit until just cool enough to handle, then peel and transfer to a bowl. 2. Add the butter to the potatoes. Add the buttermilk, 2 tsp. kosher salt, and pepper to taste; mash with a potato masher or fork. 3. Stir the parsley, dill and chives into the potatoes. Fold in the cheddar. Spoon the mashed potatoes into a serving dish.	<b>Shopping List</b> 2 lbs. whole russet or Yukon gold potatoes salt 1 stick butter, softened or 1/2 c. extra-virgin olive oil 1 c. buttermilk Freshly ground pepper 2 tbs. chopped fresh parsley 2 tbs. chopped fresh dill 2 tbs. chopped fresh chives 1 c. shredded cheddar cheese
<b>Spice-Roasted Cauliflower and Jerusalem Artichokes</b> 1. Preheat the oven to 375 degrees F. 2. In a large bowl, combine the cauliflower and Jerusalem artichokes; toss them generously with olive oil and salt. 3. In a small bowl, combine the cumin and cayenne and add to the vegetables. Toss well to thoroughly combine. 4. Spread the veggies on a baking sheet in one even layer-use two baking sheets, if necessary. Roast 20 minutes, then stir the veggies so they have the chance to brown all over and rotate the pan to ensure even cooking. Roast another 20 minutes, then stir and rotate again. 5. Roast the vegetables for an additional 5 to 10 minutes, or until they are brown, taste and adjust the seasoning, if necessary. 6. Remove the veggies from the oven, sprinkle with chives and transfer to a serving dish. Serve immediately.	<b>Shopping List</b> 1 head cauliflower, cut into bite-size florets 1 lb. Jerusalem artichokes, cut into 1-inch dice Extra-virgin olive oil salt 1 tbs. cumin seeds, toasted and ground 1/2 tsp. cayenne pepper Finely chopped fresh chives, for sprinkling