

HOLIDAY SIDE DISHES
with Lucy Van Horn at the Jericho Library

MUSHROOM AND GOAT CHEESE PHYLLO TRIANGLES

1 lb portobello mushrooms, stem removed and chopped
1/2 lb white button mushrooms, stemmed and chopped
4 tbs olive oil
2 cloves garlic, minced
1/4 cup flat parsley, chopped
2 tbs thyme
1 medium shallot, minced
1/2 cup fresh mild goat cheese (about 3 1/2 oz) (or other mild cheese)
salt and pepper
4 tbs melted butter mixed with 4 tbs oil
16 sheets phyllo

Heat olive oil and saute shallot briefly, add mushrooms and garlic and saute over low heat until mushrooms are tender (8 minutes) season with salt and pepper, stir in the parsley, thyme and cook another minute. Process to a coarse puree, mix in goat cheese and cool

Preheat oven to 400°. Brush phyllo with melted butter, cut lengthwise into 2 strips. Fold each strip in half lengthwise. Place 1 tbs filling 1/2" from corner bottom, fold over like a flag. Repeat Brush all with some melted butter and bake 15 minutes.

SWEET POTATO SOUFFLE

4 large sweet potatoes, peeled, boiled and drained
1/2 cup butter, melted
6 eggs, separated
3/4 cup brown sugar
1 tbs grated lemon rind
1 teas fresh ginger, ground
1/2 teas salt

Preheat oven to 350°. In a large mixing bowl mash and then beat potatoes on low speed. Beat in the butter, next beat in yolks, sugar, lemon, ginger and salt (can be done ahead and saved to this point) Beat the egg whites until they are stiff. Fold into potato mixture. Turn into a 2 quart souffle dish. Place an aluminum foil collar around the souffle dish. Bake for 1 hour.

MOZZARELLA BREAD

8 inch round loaf Italian bread
1/4 cup bottled Italian dressing
8 oz mozzarella cheese, cut in slices
1 7 oz jar red roasted peppers, drained and cut into strips (optional)

Preheat oven to 400°. Line baking sheet or pie plate with aluminum foil. Make 12 cuts into the bread in the shape of wedges but be careful not to cut all the way through. Brush loaf with all the Italian dressing. Place cheese and peppers between slices. Place bread on foil and bake 10 minutes or until the cheese melts.

CRANBERRY, ONION CHUTNEY

3/4 cup brown sugar
1/2 cup maple syrup
12 oz fresh cranberries
1 cup golden raisins
1/2 cup orange juice
1 tbs grated orange zest
1/2 cup apple cider vinegar
1 cup celery, chopped
1 med. apple, peeled and chopped
8 oz frozen whole onions
1/4 teas red pepper flakes

Combine all ingredients in a large saucepan over medium heat. Bring to a boil, lower to simmer and cook for 20 minutes. Cool to room temperature, cover and refrigerate. Best if made a few days prior as flavors will mature. Will keep up to 2 weeks in refrigerator. Store in glass or corning ware.