

Stress Free Holiday Side Dishes

Sarah Kallio and Stacey Krastins of The Stocked Kitchen show us how to give thanks without blowing our budgets or losing our minds.

What if we told you that, besides the turkey itself, The Stocked Kitchen's one Grocery List contains all the ingredients that you need to cook an entire, delicious holiday meal. Let's rephrase this. Basically if you start to shop with The Stocked Kitchen™ list, you will already have what you need to impress your guests. If you've heard about Sarah and Stacey's invention, The Stocked Kitchen™, you know that they have standardized the ingredients of your kitchen, created one grocery list, and developed over 300 recipes that only use those items. What you may not know is that during their grocery lists' development process, they actually were keeping in mind special occasions, therefore, you aren't just "stocked" for everyday dinners, you are "stocked" for all your upcoming holiday events.



A "STOCKED" THANKSGIVING MENU

APPETIZERS

Vegetable Crudites and Dill Dip

SALAD

Raspberry Vinaigrette Salad with Cranberries and Sugared Pecans

MAIN COURSE

*Turkey with Sausage Apple Stuffing**

SIDE DISHES

*Garlic Mashed Potatoes and Gravy**

Corn Casserole

Glazed Carrots

DESSERT

Pecan Pie Bites a la mode

*Recipes included in this article. Remaining recipes can be found in The Stocked Kitchen™.

Sausage Apple Stuffing

SERVES 10

- 1 lb Ground Sausage
- 1 C Celery, diced
- 1 Shallot or 1/2 C Onion, diced
- 2 T Poultry Seasoning
- 1/2 t Salt, or to taste
- 10 C Bread, cubed
- 2 Apples, cored and chopped
- 2 C Chicken Broth
- 1/4 C Unsalted Butter, melted

1. Preheat oven to 325°F. (If stuffing the turkey disregard this step and cook turkey according to size requirements.)
2. In a fry pan, cook Ground Sausage and drain. Add Celery and Shallot/Onion and cook until vegetables are tender. Stir in Poultry Seasoning and Salt.
3. Toss Sausage mixture with remaining ingredients and either spread into a buttered 9"x13" baking dish or spoon into turkey to loosely fill.
4. If baking in pan, bake covered for 30 minutes and then remove cover for another 15 minutes.

Gravy

SERVES 10

- 1/4 C Unsalted Butter
- 1/4 C Flour
- 4 C Chicken Broth and/or strained juices from Turkey (make sure to spoon off the fat from the top of pan juices)

1. In a fry pan, over medium heat, melt Butter. Do not allow the butter to brown.
2. Sprinkle Flour across Butter. Blend with a whisk and let the mixture cook for a minute or two.
3. Add Broth, little by little whisking until smooth each time Broth is added. Simmer and whisk until thickened. Use Salt and Pepper to season if necessary.