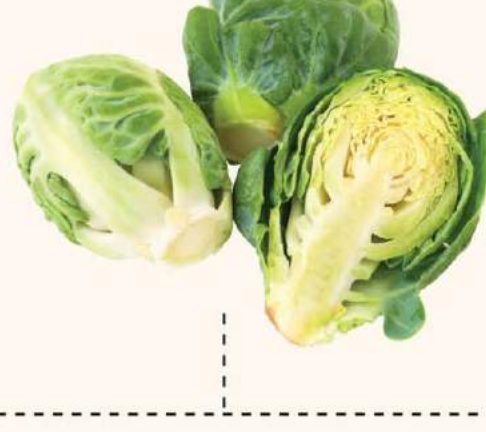


10 NEW IDEAS FOR HOLIDAY SIDE DISHES

The turkey or ham may be the star of your holiday feast, but sides can shine just as brightly. Here are 10 ways to prepare unforgettable side dishes using traditional seasonal ingredients. Find the full recipes plus more menu ideas at sobeys.com.

BRUSSELS SPROUTS



ROASTED BRUSSELS SPROUTS WITH PARSLEY, LEMON & ALMONDS



HOW TO MAKE: Roast Brussels sprouts, adding almond slices at the end. Toss with chopped parsley, lemon zest and lemon juice, then drizzle with balsamic vinegar.

TIP: Trim and halve sprouts, and oil and season them the day before, so they're ready to roast.

ROASTED BRUSSELS SPROUTS WITH WALNUTS & DATES



HOW TO MAKE: Roast Brussels sprouts, adding walnuts at the end. Toss with sliced dates, honey, red wine vinegar, finely sliced green onions, chopped thyme and lemon zest.

TIP: Try switching up walnuts for pecans and honey for maple syrup.

SWEET POTATOES



SWEET POTATO & FENNEL GRATIN



HOW TO MAKE: Layer fennel, onion, sweet potato and sharp cheddar in a baking dish; top with more cheese and thyme-infused cream sauce, then bake until cheese topping bubbles.

TIP: Garnish with chopped parsley and fennel leaves just before serving.

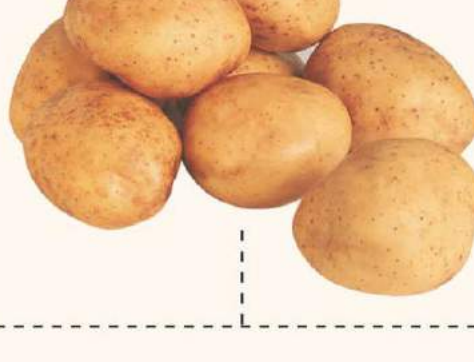
MAPLE BACON & GOAT CHEESE STUFFED SWEET POTATOES



HOW TO MAKE: Microwave pierced sweet potatoes. Scoop out flesh; combine with maple bacon, goat cheese, thyme and garlic, then refill shells and bake. Garnish with chives.

TIP: For extra flavour, brush sweet potato shells with melted butter after refilling.

POTATOES



ROASTED "ACCORDION" POTATOES



HOW TO MAKE: Pack potato slices in a baking dish, interspersed with sliced shallots. Brush with oil, season and bake 1 hour. Add thyme leaves, and bake at lower heat until potato tops are golden.

TIP: Medium-starch varieties, such as Yukon Gold, or red or white potatoes, are best.

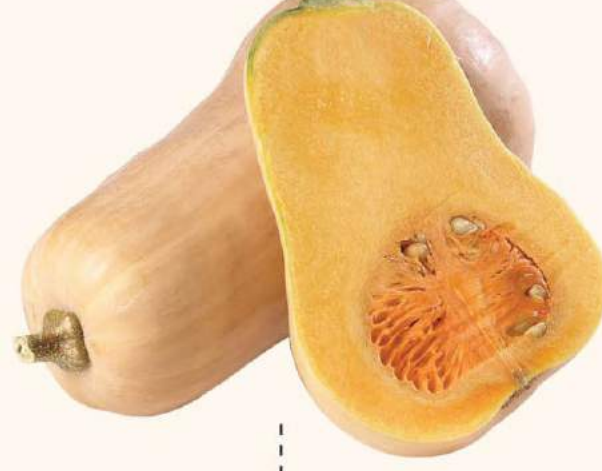
YUKON GOLD & SWEET SCALLOPED POTATOES



HOW TO MAKE: Alternate sliced Yukon Gold and sweet potatoes in layers, top with creamy leek sauce, then bake. Top with grated cheddar to finish, and bake until melted and bubbly.

TIP: Complete first part of baking, then cool, top with cheese, cover and refrigerate to get a head start the day before.

SQUASH



ACORN SQUASH WITH HARVEST RICE STUFFING



HOW TO MAKE: Brush acorn squash flesh with melted butter, sprinkle with brown sugar, then roast. Sauté chopped onion; stir in garlic, walnuts, cranberries, rice and thyme, then add water to cook rice. Stuff squash with filling, then finish with melted butter and thyme.

TIP: Use chicken or vegetable broth instead of water to add extra flavour to the rice.

ROASTED SQUASH DIP



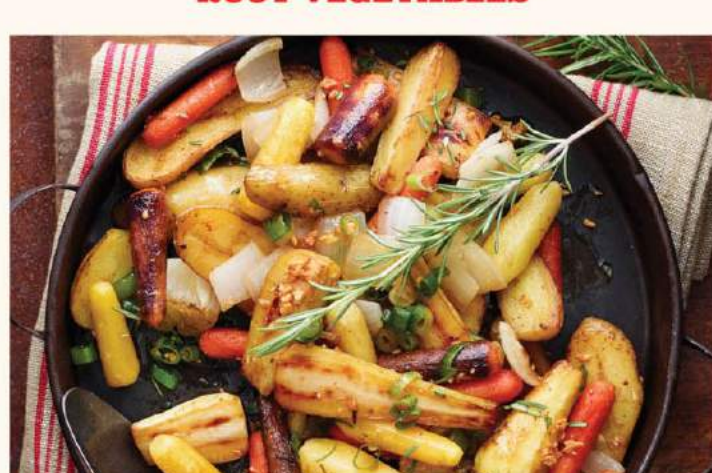
HOW TO MAKE: Purée squash, cream cheese, garlic paste, cayenne, lemon juice and salt; transfer to a dipping bowl and garnish with chives, olive oil and almonds.

TIP: Serve with bread sticks, pita wedges or crudités, or use as a sandwich filling with leftover turkey slices.

ROOT VEGETABLES



MAPLE-ROSEMARY ROASTED ROOT VEGETABLES



HOW TO MAKE: Toss parboiled fingerling potatoes with carrots, parsnips and onions in maple syrup, rosemary, butter, oil, garlic, salt and pepper. Bake until golden, then garnish with green onions.

TIP: Peel and slice carrots and parsnips in advance, then store in the refrigerator in a sealed, water-filled container.

ROOT VEGETABLE MASH WITH CRISPY TOPPING



HOW TO MAKE: Mash boiled parsnips, potatoes and rutabaga in rosemary-infused cooking liquid with sour cream and butter. Garnish with thinly sliced, oiled and baked crispy skins.

TIP: Mash can be reheated in the microwave, but to keep topping crispy, reheat it in the oven on a baking sheet.

3 Mouth-watering Menu Ideas

- Serve roast turkey with creamy squash dip, crispy accordion potatoes and maple-rosemary roasted root vegetables for an array of colours and textures.
- Pair your holiday ham with layered scalloped potatoes, and roasted Brussels sprouts with parsley, lemon & toasted almonds.
- With rich duck, serve up an earthy root vegetable mash with crispy topping and a golden cheese-topped sweet potato & fennel gratin.