



DELICIOUS HOLIDAY SIDE DISHES

with Mary Spencer

RECIPE LIST

GIANT YORKSHIRE PUDDING

5 tbsp. melted unsalted butter

5 large eggs

2 ¼ cups whole milk

2 1/3 cups all purpose flour

1 ¼ tsp. kosher salt

1. Heat the oven to 450F with a rack positioned in the lower third of the oven. Brush a 9x13 inch baking pan with 3 tbsp. butter to coat the base and sides.

2. In a large bowl, whisk the eggs, milk and the remaining 2 tablespoons melted butter to combine. Add the flour and salt and continue to whisk until the mixture forms a loose batter.

3. Transfer the baking pan to the oven and heat until warmed, 1-2 minutes. Pour the batter into the heated pan. Return the pan to the oven and reduce the temperature to 425F. Bake until the pudding is puffy and deep golden brown, about 40 minutes.

4. Remove from the oven and serve warm. (The pudding may collapse slightly if not served immediately, but it will still be delicious)

Serves 6

LEMON ROSEMARY RISOTTO

1 cup grated Parmesan cheese
1 tbsp. minced rosemary
Zest of 3 lemons, plus 1 tbsp. juice
6 cups chicken stock
3 tbsp. olive oil
4 cloves garlic, minced
1 small yellow onion, minced
2 cups Arborio rice
1/3 cup dry white wine
3 tbsp. unsalted butter
Salt and freshly ground pepper to taste

Stir parmesan, rosemary, and zest in a bowl. Bring stock to a simmer in a 2 quart saucepan; keep warm. Heat oil in a 6 quart saucepan over medium high heat. Cook garlic and onion until soft, 5-7 minutes. Add rice; cook until opaque, 3-4 minutes. Add wine; cook until absorbed, 1-2 minutes. Add ½ cup stock; cook, stirring often, until stock is mostly absorbed, 2-3 minutes. Add another ½ cup stock; repeat process until all the stock is used, about 25 minutes. Continue cooking until rice is al dente, 2-3 minutes. Remove from heat; stir in half the parmesan mixture plus butter, salt, and pepper. Garnish with remaining parmesan mixture.

Serves 6

TUSCAN BUTTER MUSHROOMS

4 tbsp. butter
2 cloves garlic, minced
1 tbsp. tomato paste
1 lb. button mushrooms, cleaned
1 cup cherry tomatoes, halved
 $\frac{3}{4}$ cup heavy cream
 $\frac{1}{4}$ cup freshly grated Parmesan
Salt and freshly ground black pepper
Pinch of crushed red pepper flakes
3 cups spinach
Thinly sliced basil, for garnish

1. In a large skillet over medium heat, melt butter. Add garlic and tomato paste and cook until fragrant, 1 minute. Add mushrooms and tomatoes and cook until mushrooms are tender and tomatoes are starting to burst, 5 minutes.
2. Add heavy cream and Parmesan and season with salt, pepper, and a pinch of red pepper flakes, then bring to a simmer. Add spinach and cook until sauce is thickened and spinach is wilted, 5 minutes. Garnish with basil before serving.

Serves 4

INSTANT POT LEMON RISOTTO

2 tbsp. extra virgin olive oil
1 onion, diced
2 garlic cloves, minced
1 ½ cups Arborio rice
4 cups vegetable broth
4 tbsp. butter
1 cup spinach
1/2 tsp. garlic powder
¼ tsp. red pepper flakes, more to taste
1 tsp. lemon zest
2 tbsp. lemon juice, more to taste

. In an Instant Pot, press Saute. Add extra virgin olive oil and let the pot heat up. Once hot, add in onions and garlic. Let cook for 2-3 minutes or until onions start to turn translucent.

3. Add rice and stir for 1-2 minutes to toast. Add vegetable stock, butter and thyme. Stir well.

4. Turn the Instant Pot off. Secure lid in place, turn valve to sealing, press manual, and modify time to 7 minutes.

5. Once the time has lapsed, and the pressure cooker is done, turn the valve to venting to quickly release the pressure. Open the lid and stir well.

7. Turn the setting to saute. Add spinach and spices to the rice. Stir for 1-2 minutes or until the spinach has wilted. Taste and adjust seasoning. Top with lemon zest. Serve warm.

Serves 4