

Mini Sausage and Pear Stuffing Bites

Makes about 24 mini bites

Ingredients

- Vegetable cooking spray
 - 4 ounces white country bread, cut into 1/2-inch cubes (3 cups)
 - 1/4 cup extra-virgin olive oil
 - Kosher salt
 - Freshly ground pepper
 - 2 tablespoons unsalted butter
 - 2/3 cup finely chopped onion
 - 2/3 cup finely chopped celery
 - 1/2 pound sweet Italian sausage, casings removed
 - 6 garlic cloves, finely chopped
 - 3/4 teaspoon dried sage
 - 1 Anjou pear, peeled and finely chopped
 - 4 large eggs, beaten
-
- 2 tablespoons chicken broth (more as needed)
-

How to Make It

Preheat the oven to 350°. Grease two 12-cup mini-muffin pans with cooking spray.

Step 2

On a baking sheet, toss the bread with 2 tablespoons of the oil; season with salt and pepper. Bake for about 10 minutes, until toasted. Transfer the croutons to a bowl.

Step 3

Meanwhile, in a large skillet, melt the butter in the remaining 2 tablespoons of oil. Add the onion and celery and cook over moderately high heat, stirring occasionally, until golden, about 5 minutes. Add the sausage, garlic and sage and cook, stirring and breaking up the meat, until no trace of pink remains, 5 minutes. Mix the sausage, pear, eggs and broth into the croutons; season with salt and pepper. Let stand for 5 minutes. If stuffing is still dry, add more broth, one tablespoon at a time.

Step 4

Pack the stuffing into the muffin cups and bake for 20 to 25 minutes, until golden. Transfer to a rack and let stand for 5 minutes. Loosen the muffins with a sharp paring knife and lift them out. Serve warm.

Brussels Sprouts with Bacon and Hazelnuts

Serves 4

- 1 pound Brussels sprouts, trimmed and cut in half
- 1/4 cup extra-virgin olive oil
- 3 tablespoons pure maple syrup
- 1 cup chopped hazelnuts
- 4 slices bacon, cut into 1/2-inch pieces
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Directions

1. Heat a large saute pan to a medium heat. Add a couple of tablespoons of olive oil to pan and heat.
2. Place Brussels sprouts in a large bowl and toss with 2 Tbs olive oil and maple syrup. Add in chopped bacon; season with salt and black pepper.
3. Roast on the stovetop until bacon is crispy and Brussels sprouts are caramelized, 20 minutes, stirring throughout to keep from sticking.
4. Toast hazelnuts in a separate skillet (dry) over medium-low heat until lightly toasted and fragrant, about 5 minutes. Transfer nuts to a bowl.
5. Toss with walnuts in with the brussels sprouts and serve.

Maple and Thyme Glazed Sweet Potatoes

serves 6

Ingredients

3 pounds sweet potatoes, ends trimmed, peeled, rinsed, and cut into $\frac{3}{4}$ " rounds

2 tablespoons olive oil

Salt and pepper

$\frac{1}{4}$ cup maple syrup

2 tablespoons melted unsalted butter

2 teaspoons minced fresh thyme

Directions

1. Toss potatoes in a large bowl with oil, 1 teaspoon salt, and pepper to taste until evenly coated. Line rimmed baking sheet with parchment paper. Arrange potatoes in a single layer on baking sheet and cover tightly with foil. Adjust oven rack to middle position and place potatoes in cold oven. Turn oven to 425 degrees F and cook potatoes for 30 minutes (this includes the time to get oven to temp- you are starting in a *cold oven*).
2. Remove baking sheet from oven and carefully remove top piece of foil (there can be a lot of steam). Return potatoes to oven and roast, uncovered, until bottom edges of potatoes are golden brown, about 15-25 minutes.
3. While potatoes are roasting uncovered, whisk together maple syrup, melted butter, and thyme in a small bowl.
4. Remove baking sheet from oven, brush potatoes with half of glaze. Flip with a spatula and brush with remaining glaze. Return potatoes to oven** and continue to roast 18-22 minutes longer. Remove from oven, let cool 5-10 minutes, and serve.