

# BOURBON SWEET POTATOES

SERVES 8     Adapted from *Virginia Hospitality*

In large pot, cook sweet potatoes in salted boiling water until tender. Peel and mash potatoes.

Transfer to mixer bowl and add remaining ingredients except topping. Beat until well mixed. Transfer to 9x13 baking dish.

In a small bowl, mix together topping ingredients. Sprinkle over sweet potatoes.

Bake at 350° for 45 min.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1-2 days in advance. Cover and chill.
- For a simpler topping, you can substitute with 1/3 cup chopped pecans.

## INGREDIENTS

### SWEET POTATOES

4 lbs sweet potatoes  
Salt  
1/2 cup butter, softened  
1/2 cup bourbon  
1/3 cup orange juice  
1/4 cup light brown sugar,  
packed  
1 tsp salt  
1/2 tsp apple pie spice

### TOPPING

1 cup pecans, chopped  
1 cup brown sugar  
1/3 cup flour  
1/3 cup butter, softened

*Shared by sister-in-law, and Virginia native, Liz Dalrymple.*

*The topping was shared with Liz by Holly Floyd.*

# COLLARDS

SERVES 8-10 Adapted from *Magnolia's Restaurant*

## INGREDIENTS

*3 bunches collards, washed,  
trimmed and chopped*

*2 tbsp olive oil*

*1 cup chopped onion*

*1 tbsp minced garlic*

*1 ham hock*

*1 cup apple cider vinegar*

*9 cups chicken broth*

*2-3 tsp hot sauce*

*Salt and pepper*

In a large pot or Le Creuset, heat olive oil. Sauté onion and garlic for 2-3 mins. Add the ham hock and about 3 tbsp vinegar.

Gradually add the collards. Cook the collards over medium heat until they are wilted. You may add collards in smaller amounts, adding vinegar as needed to keep collards from sticking to the pot. As they wilt, push them to one side of the pot and you will have enough room in the pot.

Add the chicken broth and hot sauce. Bring to a boil and simmer for 5 hrs, adding more chicken broth if needed. Season with salt and pepper.

## DEEDEE'S NOTES:

- Recipe may be prepared 1-2 days in advance. Cover and chill. Warm to serve over medium heat.
- Liz recommends Texas Pete Hot Sauce.
- Increases well.

*Shared by Liz Dalrymple*

# BRUSSEL SPROUTS WITH RADICCHIO AND PANCETTA

SERVES 8-10 Adapted from Williams Sonoma

In a large skillet, cook the pancetta over medium heat until crispy and golden brown. Transfer the pancetta to a paper towel. Remove the fat from the pan and wipe with a paper towel.

In the same skillet, warm the olive oil over medium heat and add the Brussels sprouts. Cook for 2-3 min. Add the radicchio and salt and cook for 2-3 min. Stir in the chicken broth and continue to cook until the Brussels sprouts are just tender, approx 5 min. Stir in the pancetta, and season with salt and pepper.

## DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day.
- For slicing Brussels sprouts, Liz suggests using the slicing blade in the food processor.

## INGREDIENTS

*2 lbs Brussels sprouts, shredded or sliced*

*8 oz pancetta, diced or sliced*

*3 tbsp olive oil*

*1 head of radicchio, trimmed and chopped*

*Salt*

*¼-½ cup chicken broth*

*Pepper*