

Thankful for Yummy Thanksgiving Sides!

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THE *Dish*

November 20, 2019



Dear Friends,

Well ... truth be told ... I don't know a thing about getting ready for Thanksgiving. In my entire adult life, I have never prepared Thanksgiving dinner. I've never even helped! After spending my early years with my own family where this annual feast was lovingly prepared by my mother and aunts, I married Ed and we started spending Thanksgiving Day with Ed's family. We spend Wednesday night before Thanksgiving with my family at our annual Oyster Roast ... always a fun-filled and festive night hosted by my sister, Nikki, and brother-in-law, Wayne. On Thursday, we make our way to Pinehurst where we enjoy Bloodies, Beers, Burgers, and Fries in the Pine Needles grill. After sufficient napping and sometimes a long walk, we shower and dress for Liz's beautiful Thanksgiving dinner. Just writing about it all makes me so excited!!!

Because I don't cook Thanksgiving dinner, I've asked my sister-in-law to share a few of the recipes we've enjoyed over the years. I've chosen to pass along three of our favorite sides. A bounty for this time of year when we give thanks for the bounty in our lives. As I say this, I am quickly reminded in my spirit of those whose tables and lives are not as full or bountiful. I pray the Lord always quickens us to think of and do for others.

We will not have a newsletter next week ... EE will be observing the Thanksgiving week holiday. I'll try to share a few things on Instagram and look forward to seeing some of your moments there too!

With love, gratitude, and blessings for a very Happy Thanksgiving!

Dee Dee



Bourbon Sweet Potatoes

SERVES 8 Adapted from Virginia Hospitality

INGREDIENTS

Collards

SERVES 8-10

Adapted from Magnolia's
Restaurant

SWEET POTATOES

4 lbs sweet potatoes
Salt
½ cup butter, softened
½ cup bourbon
⅓ cup orange juice
¼ cup light brown sugar, packed
1 tsp salt
½ tsp apple pie spice

TOPPING

1 cup pecans, chopped
1 cup brown sugar
⅓ cup flour
⅓ cup butter, softened

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

Brussel Sprouts with Radicchio and Pancetta

SERVES 8-10 Adapted from Williams Sonoma

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



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