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Standout Side Dish Recipes

Add variety to everyday meals.



Quick Cooker Mashed Potatoes

SERVES 12

Prep Time: 5 mins Total Time: 40 mins

- 1 cup (250 mL) water
- 3 lbs. (1.4 kg) russet potatoes, peeled (about 4 medium)
- 1 cup (250 mL) butter (2 sticks)
- 2 tsp (10 mL) salt
- ½ cup (125 mL) heavy whipping cream, warmed

1. Place the water in the inner pot of the **Quick Cooker**. Add the potatoes to a **Quick Cooker Steamer Basket** and place in the inner pot.
2. Cook on CUSTOM for 20 minutes, then release the pressure manually.
3. Place the warm potatoes in a large mixing bowl. Add the butter and salt; mash and thoroughly combine.
4. Stir in the cream and serve.

Cook's Tip

Not serving immediately or want to make ahead? Place in an **Insulated Serving Bowl** and top with a little melted butter to keep a skin from forming. They'll stay warm up to 2 hours.

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Quick Cooker Root Vegetable Mash

SERVES 6

Prep Time: 15 mins Total Time: 32 mins

- 2 lbs. (1 kg) assorted root vegetables (carrots, parsnips, rutabaga, turnips, etc.), peeled and cut into 1" (2.5-cm) pieces
- ⅓ cup (75 mL) chicken or vegetable broth
- 3 garlic cloves, peeled
- 1 tsp (5 mL) salt
- ¼ cup (60 mL) half-and-half
- 8 small (4"/10-cm) fresh thyme sprigs
- ¼ cup (60 mL) fresh Parmesan cheese, grated

1. Add the vegetables, broth, garlic, and salt to the inner pot of the **Quick Cooker**. Lock the lid and select the STEAM setting. Adjust the time to 8 minutes and press START.
2. Meanwhile, place the half-and-half and thyme into a microwave-safe bowl. Cover and microwave on HIGH for 1 minute. Remove the thyme and set aside.
3. When the timer is up, press CANCEL. Press the steam-release button to manually release the pressure.
4. Combine the vegetables, half-and-half mixture, and Parmesan cheese in a large bowl and mash.

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Roasted Vegetable Salad with Cider Vinaigrette

➤ SERVES 6

Prep Time: 15 mins Total Time: 50 mins

Vegetables

- 2 lbs. (1 kg) Rainbow carrots peeled and cut crosswise into 3" (7.5-cm) lengths and each piece into quarters
- 1 lb. (450 g) Brussels sprouts, trimmed and halved (about 13 large)
- 1 red onion, wedged
- 1 tsp (5 mL) fresh thyme leaves
- 5 garlic cloves, pressed
- ½ tsp (2 mL) black pepper
- 1 tbsp (15 mL) olive oil

Dressing

- 2 tbsp (30 mL) olive oil
- 1 tbsp (15 mL) apple cider vinegar
- 1 tbsp (15 mL) apple cider
- ½ tbsp (7 mL) minced shallot
- 1 tsp (5 mL) honey
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) black pepper

1. Preheat the oven to 425°F (220°C). Combine all of the vegetable ingredients in a large mixing bowl and toss them to coat.
2. Place the vegetable mixture onto the **Stone Bar Pan** or **Large Entertaining Platter** and bake for 30–35 minutes, or until the vegetables are tender.
3. Meanwhile, combine the dressing ingredients in the **Measure, Mix & Pour®** and mix until blended. Pour the dressing over the vegetables just before serving. Serve warm or at room temperature.

Cook's Tips

Cooked and cooled vegetables can be refrigerated for up to two days. Before you reheat them, drizzle dressing on them after they reach room temperature.

For best results, preheat the **Stone Bar Pan** before adding the vegetable mixture and baking it.

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Butternut Squash & Apple Stuffing

SERVES 16

Prep Time: 15 mins Total Time: 1 hr 15 mins

- 1 medium butternut squash (about 2½–3 lbs./1.1–1.3 kg)
- 3 Granny Smith apples, cored
- ½ cup (125 mL) butter, softened (1 stick)
- 2 medium onions, finely chopped (about 2 cups/500 mL)
- 5 stalks celery, finely chopped (about 2 cups/500 mL)
- 1 tbsp (15 mL) fresh sage, finely chopped
- 1 tbsp (15 mL) fresh thyme, finely chopped
- 3 cups (750 mL) low–sodium chicken, turkey, or vegetable stock
- 2 eggs
- ¼ cup (60 mL) fresh parsley, chopped
- 16 cups (4 L) ½" (1-cm) day–old, cubed French or Italian white bread (16 oz./454 g loaf)
- ½ cup (125 mL) pomegranate seeds (optional)

1. Preheat the oven to 375°F (190°C).
2. Cut the neck of the butternut squash from the body, reserving the body for another use. Peel the neck and spiralize with the ribbon blade (not comb blade) of the **Veggie Spiralizer.** Then spiralize the cored apple.
3. Melt the butter in a pot over medium heat. Add the onions, celery, sage, and thyme and cook for 3 minutes. Add in the butternut squash and apple. Cook and stir occasionally for 5–7 minutes or until softened.
4. Add the broth, bring to a simmer, then remove from the heat.
5. Beat the eggs in a 6-qt. (6-L) **Stainless Steel Mixing Bowl** and add the chopped parsley. Stir in the cubed bread and the broth mixture.
6. Transfer the mixture to a buttered **Rectangular Baker**. Cover with the **Large Stretch-Fit Silicone Lid** and bake for 30 minutes. Uncover and bake for 15–20 minutes or until the top is golden brown. Top with pomegranate seeds, if desired.

Cook's Tip

If your bread is fresh, cut bread into ½" (1-cm) cubes to make 16 cups (4 L). Spread the cubes out onto 1–2 baking sheets and dry in a 300°F (150°C) oven for 15–20 minutes. The bread cubes can be made 2–3 days in advance and stored in an airtight container or in a resealable plastic bag.

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Scalloped Potatoes

SERVES 8

Prep Time: 10 mins Total Time: 1 hr 20 mins

- 3 cups (750 mL) half and half
- 2 sprigs fresh thyme
- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) butter, softened
- 1 garlic clove, pressed
- 2 lbs. (1 kg) russet potatoes, peeled (3–4 medium)
- 1 oz. (30 g) Parmesan cheese, finely grated (½ cup/125 mL)

1. Preheat the oven to 400°F (200°C). Heat the half & half, thyme, and salt in a small pan over medium-low heat until it comes to a simmer. Remove from the heat and let the cream steep with the thyme until ready to use.
2. Brush the butter and garlic over the bottom and sides of the **2-qt. (2-L) Enameled Cast Iron Baker.**
3. Thinly slice the potatoes on the #2 setting of the **Simple Slicer**. Layer the potatoes in the baker, remove the thyme from the half & half, and pour over the potatoes.
4. Cover the baker with foil and place on a sheet pan (see cook's tip). Bake for 40 minutes.
5. Remove the foil and top with the Parmesan. Bake, uncovered, until the cheese is lightly browned and the potatoes are tender when pierced with a paring knife, about 15–20 minutes. Let the potatoes cool for at least 10 minutes before serving.

Cook's Tip

The sauce gets very hot and may bubble over, so we recommend using a sheet pan to keep any spillover contained in the pan instead of making a mess in your oven.

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Dutch Oven Bread

SERVES 10

Prep Time: 15 mins Total Time: 3 hrs

- 4 cups (1 L) all-purpose flour (18 oz./540 g)
- 1 pkg (¼ oz./7 g) instant yeast (2¼ tsp/11 mL)
- 2 tsp (10 mL) salt
- ½ tsp (2 mL) sugar
- 1¼ tsp (6 mL) rosemary, finely chopped, divided
- 2¼ oz. (70 g) parmesan cheese, coarsely grated (½ cup + 1 tbsp/140 mL), divided
- 1½ cups (375 mL) water, warm

Olive oil for brushing

Parchment paper

1. Combine the flour, yeast, salt, sugar, *1 tsp (5 mL)* of rosemary, and ½ cup (125 mL) of Parmesan in a large bowl. Add warm water (120–130°F/49–54°C; check with the Instant-Read Food Thermometer). Stir until thoroughly combined.
2. Place mixture on a floured surface; knead until it forms a smooth ball, about 5–6 minutes. Place in a medium bowl and brush with olive oil. Cover and set in a warm area until it's doubled, about 1–2 hours.
3. Place the dough on a floured surface and fold under itself several times; shape into a ball, pinching the seams underneath. Place on a piece of parchment paper and put back in the bowl. Brush the top with oil and cover. Let rise until doubled, about 1–2 hours.
4. Place the **6-qt. (5.7-L) Enameled Cast Iron Dutch Oven** in the oven and preheat at 450°F (230°C) for 30 minutes. Add the dough and brush with olive oil; top with the remaining Parmesan and rosemary. Score a large X on top with a knife or kitchen shears.
5. Bake, covered, for 30 minutes. Carefully remove the lid and bake until golden brown, about 8-10 minutes. Let cool on a cooling rack for 15–30 minutes before serving.

Cook's Tips

Preheating your Dutch oven is the key to making this bakery-worthy artisan bread at home.

To get the most consistent baking results, weigh the flour instead of measuring it in cups.

You'll also save a little bit of time and cleanup. Instead of letting the dough rise on the counter, you can save time by proofing in the **Quick Cooker** on the PROOF setting; in only takes 30–60 minutes for the dough to double in size.



Corn Pudding

SERVES 8

Prep Time: 5 mins Total Time: 35 mins

- 1 can (15.25 oz./432 g) corn, drained
- 1 can (14.75 oz./418 g) creamed corn
- 4 oz. (113 g) butter, melted (½ stick)
- 1 cup (250 mL) sour cream
- 1 jar (4 oz./113 g) chopped pimentos, drained
- 1 pkg (8.5 oz./240 g) corn muffin mix

1. Preheat the oven to 400°F (200°C).
2. Mix all the ingredients together in a large bowl with the cornbread mix last.
3. Pour into the **2-qt. (2-L) Enameled Cast Iron Baker**; bake until brown on the edges or set, about 30 minutes.

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Fresh Fruit Salad

➤ SERVES 1

Prep Time: 5 mins Total Time: 10 mins

Salad

- 6 strawberries, stemmed (about ½ cup/125 mL)
- ½ cup (125 mL) red or green seedless grapes
- 8 oz. (250 g) fresh pineapple (about ½ a medium pineapple)
- 1 kiwi, peeled

Dressing

- 1 tsp (5 mL) lime zest
- 2 tsp (10 mL) lime juice
- 2 tsp (10 mL) honey
- ⅛ tsp (0.5 mL) salt

Toppings

- 2 tbsp (30 mL) sliced almonds
- 1 tbsp (15 mL) small mint leaves (optional)

1. Add the strawberries and grapes to the colander of the **Salad Cutting Bowl** and rinse. Add the remaining salad ingredients. Place the cutting platform on top of the colander and twist until the notches are aligned.
2. Flip the bowl over and use the **Coated Chef's Knife** to cut along the slots. Gently lift the colander and turn it one quarter turn; slice again. Continue turning and slicing until produce reaches the desired size. Place the colander into the bowl.
3. Add the dressing ingredients to the condiment container and shake until combined. Add dressing and toppings to the condiment container side of the cutting platform and place it on top of the bowl. Cover with the lid.
4. When you're ready to eat, slide out the colander to pour the salad into the bowl. Add dressing and toppings.

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Cheddar Jalapeño Cornbread

SERVES 8

Prep Time: 5 mins Total Time: 35 mins

- 2 tbsp (30 mL) canola oil
- 2 oz. (60 g) cheddar cheese (½ cup/125 mL grated)
- 1 cup (250 mL) buttermilk
- 2 eggs
- ½ cup (125 mL) sugar
- ¼ cup (60 mL) pickled jalapeños, diced
- ¼ cup (60 mL) butter, melted
- 1 cup (250 mL) all-purpose flour
- 1 cup (250 mL) cornmeal
- 1 tbsp (15 mL) baking powder
- ½ tsp (2 mL) salt

1. Add the oil to the **10" (25-cm) Cast Iron Skillet** and place it in the oven. Preheat the oven to 425°F (220°C).
2. Grate the cheese with the **Microplane® Adjustable Coarse Grater**.
3. Whisk the buttermilk, eggs, and sugar together in a large mixing bowl. Stir in the cheese, jalapeños, and butter.
4. In a separate small mixing bowl, combine the remaining ingredients. Add the dry ingredients to the wet ingredients and whisk together.
5. Once the oven is preheated, carefully remove the skillet from the oven and pour in the batter. Bake for 25–30 minutes, or until the edges are dark brown and a toothpick inserted in the center comes out clean.

Cook's Tip

We add jalapeños to the batter for an extra kick, but if you don't like the spice, feel free to leave them out.

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