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# 10 Thanksgiving Side Dishes

that Steal the Show

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## 10 Thanksgiving Side Dishes that Steal the Show

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## Letter from the Editors

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Dear Cooking Enthusiast:

If there's ever a time when you should fuss over side dishes, it's for your Thanksgiving feast! Although everybody wants to see a turkey on the table, it's often the side dishes that people look forward to the most. That's why we've scoured the web for the best side dish recipes we could find. This collection of *10 Thanksgiving Side Dishes that Steal the Show* is full of comforting dishes that get rave reviews. They're so good that you'll want to make them all year.

Everybody wants to create a memorable meal on Thanksgiving that is full of amazing dishes, but we know how time-consuming some recipes can be. Time is of the essence when you're busy in the kitchen Thanksgiving morning. That's why we've included some of the easiest and quickest side dish recipes around. Once you taste them, you'll never guess they were so simple to make! Plus, many of these sides can be prepared ahead of time, keeping your holiday a little more relaxing.

Our recipe guide for *10 Thanksgiving Side Dishes that Steal the Show* makes it easy to create a Thanksgiving smorgasbord that's well-balanced. Choose from a variety of potato recipes, vegetable side dishes, and other belly-warming classics like fresh biscuits and classic stuffing. There are easy recipes to please any palate, so you'll be able to sit down and enjoy a relaxing meal that everyone is sure to love.

For more quick and easy recipes, be sure to visit [RecipeLion.com](http://RecipeLion.com). While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

*The Editors of RecipeLion*

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## Potato Side Dishes

### Ma's Roasted Garlic Mashed Potatoes

By: [Campbell's Kitchen](#)



If you're looking for more of a classic mashed potato side, then try this recipe! Sweet roasted garlic adds an elegant note to what we consider one of the best potato side dish recipes. Roast the garlic ahead of time to cut down on preparation time. These mashed potatoes are made with chicken broth to bring out the bold flavor of the garlic, so each bite is simply mouthwatering. They're perfectly creamy so you don't even need to add gravy.

**Cooking Time:** 10 min

**Serves:** 6

#### ***Ingredients***

- 1 whole bulb garlic
- 2 2/3 cups Swanson Chicken Broth (Regular, Natural Goodness, or Certified Organic)
- 5 large potatoes, cut into 1" pieces (about 7 1/2 cups)
- 2 tablespoons chopped chives or green onion tops (optional)

#### ***Instructions***

1. Preheat oven to 350 degrees F.
2. Cut off the top of the garlic bulb. Drizzle with about 2 tablespoons of the broth. Wrap the bulb in aluminum foil and bake for 1 hour or until it's softened.
3. Place the broth and potatoes in a 3-quart saucepan and heat to a boil over medium-high heat.
4. Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.
5. Mash the potatoes with 1 1/4 cups of the broth, 2 or 3 cloves of roasted garlic and chives, if desired. Add more broth, if needed, until desired consistency is reached.

**Loaded Hash Brown Casserole**

By: Amanda from [Recipe Swagger](http://RecipeSwagger.com)



For a slightly different variation on the classic Thanksgiving potato casserole, try using hash browns! Not only are hash browns budget-friendly, but you can buy them frozen so there’s no peeling or chopping involved. This casserole is intensely flavorful and is also absolutely addictive. This eight-ingredient recipe will quickly become one of your go-to recipes the next time company comes over for dinner!

**Baking Time:** 60 min

***Ingredients***

- 10 cups shredded hash browns, thawed
- 12 ounces sour cream
- 1/4 cup butter, melted
- 1 can cream of chicken soup
- 1/2 onion, diced
- 2 cups sharp cheese
- 8 to 9 slices of bacon, crumbled
- Salt and pepper to taste

***Instructions***

1. Preheat oven to 350 degrees F.
2. Sauté onions in butter until translucent.
3. Mix all ingredients in a bowl. Pour mixture into a 9x13-inch baking dish.
4. Bake for 50 to 60 minutes.

## Easy Thanksgiving Side Dishes

### Classic Green Bean Casserole

By: [Campbell's Kitchen](#)



Green bean casserole is an expected dish at any holiday party, but this recipe is so easy that you can make it all year. This one is a classic recipe, but it's made super simple by including Campbell's soup. You can throw this together in just minutes and you'll have a delicious baked casserole that looks as good as it tastes. This casserole will definitely be a hit with the crowd every time!

**Cooking Time:** 30 min

#### ***Ingredients***

- 1 (10 3/4-ounce) can Campbell's Condensed Cream of Mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash of ground black pepper
- 4 cups green beans, cooked and cut
- 1 1/3 cups French's French Fried Onions

#### ***Instructions***

1. Preheat oven to 350 degrees F.
2. Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.
3. Bake for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.
4. Bake for 5 minutes or until the onions are golden brown.

## Homemade Apple Sauce

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen



If you love applesauce, then you've come to the right place! This recipe will teach you how to make applesauce from the comfort of your own kitchen, just in time for the holidays! There's nothing better than fresh, homemade applesauce to really welcome fall into your home and on your plate. The best part about homemade applesauce is being able to control all the variables from the variety of spices used. You can also get the consistency and flavor that you love!

**Cooking Time:** 30 min

### ***Ingredients***

- 6 pounds apples, peeled, cored, and cut into 8 slices per apple
- 1 cup apple juice or apple cider
- 2 strips of lemon peel
- Juice of 1 lemon
- 1/2 cup dark brown sugar
- 1 teaspoon cinnamon
- 1 cinnamon stick
- 2 star anise

### ***Instructions***

1. In a large pot combine the apples, apple juice or cider, lemon peel, lemon juice, brown sugar, cinnamon, cinnamon stick, and star anise. Mix together the ingredients.
2. Cook over medium heat for 25-30 minutes until apples have broken down, stirring a few times during cooking.
3. Remove the lemon peel, cinnamon stick, and the star anise.
4. Working in batches, puree the apple mixture in a food processor until smooth.

### ***Notes***

Do you like your applesauce more tart than sugary? Try modifying this recipe by using mainly Granny Smith apples and only 1/8 cup brown sugar. Enjoy!



**World's Best Cream Corn**

By: Cathy from [Lemon Tree Dwelling](#)



This recipe gets enough rave reviews that it simply has to be good. In fact, it may just be the world's best recipe for cream corn! Making this cream corn from scratch makes it richer and tastier than any other recipe. Plus, the addition of bacon and poblano pepper will make your taste buds very, very happy. Put this side dish on your Thanksgiving table and it's sure to be among the first dishes to disappear. It may even become your new favorite side to make all year.

***Ingredients***

- 2 pounds frozen corn kernels
- 2 cups half & half (the blogger recommends fat-free)
- 1 tablespoon kosher salt
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon ground white pepper
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1 tablespoon butter
- 1/2 cup diced leek
- 1 poblano pepper, roasted/skinned/seeded/diced (see instructions below)
- 1 pound raw bacon, diced

***Instructions***

**In advance:** Roast the poblano pepper by broiling it 2-4 minutes on each side, until skin chars. Remove from oven and place in a medium bowl; cover with saran wrap to loosen skin. Peel skin, remove seeds, and dice.

1. Preheat oven to 350 degrees.

**Instructions continued on next page**

**Instructions (cont.)**

2. Spread corn on a large pan and roast in preheated oven 10 minutes. Remove from oven and set aside.
3. In a medium saucepan, combine 1 cup half & half, kosher salt, cayenne and white pepper and bring to a simmer.
4. In a blender, combine the other 1 cup half & half, sugar, cornstarch, and half the corn and puree until smooth.
5. Add mixture from blender to simmering cream mixture on the stove top. Continue to cook 15 minutes, stirring frequently.
6. In a large sauté pan, combine butter, leek, poblanos, and bacon and sauté until bacon is cooked through.
7. Add remaining corn and mixture from saucepan and stir to combine.



**Paula's Southern Corn Casserole**

By: [Recipelion.com](http://Recipelion.com) Test Kitchen



Paula's Southern Corn Casserole is a comforting Southern-style treat that can be enjoyed year-round. This corn casserole is often made around the holidays as a side dish, but works well at summer barbecue parties, too! Inspired by Paula Deen's corn casserole recipe, this mostly-savory and slightly-sweet casserole is the best complement to a home-cooked meal. While it pairs well with turkey and ham at Thanksgiving and Christmas, it's just as tasty alongside some baked beans and fried chicken on a weeknight at home.

**Cooking Time:** 55 min

***Ingredients***

- 1 (15-1/4-ounce) can whole kernel corn, drained
- 1 (14-3/4-ounce) can cream-style corn
- 1 (8-ounce) package Jiffy corn muffin mix
- 1 cup sour cream
- 4 tablespoons butter, melted
- 1 to 1 ½ cups shredded Mozzarella cheese
- Salt and pepper to taste

***Instructions***

1. Preheat oven to 350 degrees F. Grease a 9x9-inch baking pan or a 2-quart casserole dish.
2. Mix together the corn, Jiffy corn muffin mix, sour cream, and butter in a large bowl. Then, stir in the cheese and pour into the prepared pan.
3. Bake for 55 minutes, or until golden brown and set. Let stand 5 minutes before serving.

***Notes***

You can bake for a shorter time in a 9x13-inch baking pan, but the texture will be different than baking in the 9x9-inch baking pan or 2-quart casserole dish. The 9x13 casserole will be thin slices, while the 2-quart casserole produces more of a corn pudding. Either way is delicious!

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## Easy Biscuit and Cornbread Recipes

### Amish Buttermilk Biscuits

By: Maddie from [Tastes of Lizzy T](#)



If there's one thing the Amish are known for, it's their bread. Bake like the best this Thanksgiving with this recipe for buttermilk biscuits. These biscuits are soft, flaky, and oh so delicious! Serve them warm with fresh butter and we bet you can't have just one. What's even better, the preparation will take just 10 minutes, and they bake for 15 minutes, so this can be the last thing you throw in the oven before sitting down for your meal. If you're in a hurry, drop the rounded tablespoons onto a greased pan. They won't be in a perfect shape, but they will taste just as good!

**Cooking Time:** 15 min

### ***Ingredients***

- 2 cups flour
- 3/4 teaspoons salt
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 4 tablespoons shortening
- 1 cup buttermilk

### ***Instructions***

1. Preheat oven to 425 degrees F.
2. Combine the dry ingredients together in a bowl. Mix in the shortening until the mixture is crumbly. Add the buttermilk and mix just until combined. The dough will be sticky.
3. Turn out the dough on a floured surface. Roll out to 1/2 inch thickness. Use a biscuit cutter to cut about 10 biscuits, rerolling the dough as needed.
4. Place biscuit on a greased baking sheet. Bake for 15 minutes.

### Southern Belle Bisquick Cornbread

By: Carrian from [Oh, Sweet Basil](#)



Like a darling Southern Belle, this cornbread is perfect, sweet, and wonderful! Bring a hint of the South to the dinner table with this easy recipe. If your menu is missing a bread side dish, this is one of the easiest and tastiest recipes around. This cornbread definitely gives you something to be thankful for this Thanksgiving.

**Cooking Time:** 25 min

#### ***Ingredients***

- 2 cups Bisquick
- 3 1/2 tablespoons cornmeal
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3 large eggs, slightly beaten
- 3/4 cup butter, melted
- 1/2 cup honey
- 1 cup milk
- 1/2 teaspoon vanilla

#### ***Instructions***

1. Heat the oven to 400 degrees F.
2. In a mixing bowl combine the Bisquick, cornmeal, sugar, baking powder, and salt. Whisk to thoroughly combine.
3. In a separate bowl, combine the egg, butter, honey, milk, and vanilla. Stir until smooth. Add the dry ingredients and stir until completely combined.
4. Pour into a greased 8x8-inch baking dish. Bake for 20-25 minutes and let cool before cutting.

### Copycat King's Hawaiian Rolls

By: Ashley from [Kitchen Meets Girl](#)



If you've ever had King's Hawaiian Rolls from the grocery store, then you know how mouthwatering they are. Add something light and delicious to your Thanksgiving table with this copycat recipe! Unlike other typical biscuit recipes, these have a touch of sweetness — which means an extra touch of a unique taste. Plus, this recipe makes enough to feed a crowd! These rolls can be eaten with a bit of butter or a dab of cranberry sauce, and can also be used as mini sandwich rolls for serving leftover turkey the day after Thanksgiving.

**Cooking Time:** 25 min

#### ***Ingredients***

- 6 cups all-purpose flour, plus an additional 1/2 cup flour, divided
- 3 eggs
- 2 cups pineapple juice, room temperature
- 3/4 cup sugar
- 1/2 teaspoon ginger
- 1 teaspoon vanilla
- 2 (1/4 ounce) envelopes yeast
- 1/2 cup (8 tablespoons) butter, melted

#### ***Instructions***

1. In a small bowl, beat eggs. Add the pineapple juice, sugar, ginger, vanilla, and melted butter.
2. Measure 3 cups of the flour into a large bowl. Stir in your egg mixture until well-combined. Sprinkle in the yeast packets, one at a time, mixing well.

**Instructions continued on next page**

**Instructions (cont.)**

3. Add the remaining 3 cups of flour and mix well. If it becomes too difficult to stir with a wooden spoon, just use your hands! Make sure all of the flour is well incorporated — the dough should be tacky to the touch but not overly sticky. If it appears too wet, sprinkle in a bit of extra flour, just a tablespoon or so at a time. Cover your bowl with a clean kitchen towel and set it in a warm place to rise for 1 hour.
4. Remove your dough from the bowl and knead in an additional ½ cup of flour. I kneaded mine 10 to 15 times, making sure the flour was well incorporated.
5. Divide the dough into three equal parts. You may either bake 3 loaves of bread, form the dough into rolls, or a combination of the two. I baked one loaf of bread, forming the remaining dough into 15 rolls and baking in a 9x13 pan. Cover and place in warm place to rise for an additional hour, or until the dough doubles in size.
6. Preheat the oven to 350 degrees F.
7. Bake for 25 to 30 minutes, or until golden brown. Brush tops with melted butter and serve warm.



[Click here to learn how to reheat your Thanksgiving feast!](#)



**Classic Cornbread Casserole**

By: Erin from [Table for Seven](#)



This cornbread casserole is one of those no-fuss recipes that is always a popular dish at the table. With the help of a boxed cornbread mix, you can make this so-simple casserole in a flash so you have more time to get cooking on all of the other delicious sides you have planned for your menu. It’s the perfect combination of crunchy, creamy, and cheesy, and is sure to be a hit with everyone.

**Cooking Time:** 30 min

***Ingredients***

- 1 15-ounce can of whole kernel corn, plus 1/2 liquid
- 1 4.5-ounce can of cream corn
- 1 cup sour cream
- 1 8-ounce box cornbread mix
- 2 eggs
- 1 cup shredded Cheddar cheese

***Instructions***

1. Preheat oven to 400 degrees F. Spray or grease a 9x13-inch baking dish.
2. In a mixing bowl, add corns, liquid, sour cream, eggs, and cornbread mix. Mix until combined well. Pour into prepared dish. Sprinkle top with cheese.
3. Bake 30 minutes or until top is golden brown.

## Special Thanks

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Thank you to the following contributors who made this eCookbook possible!

[Campbell's Kitchen](#)

[Amanda from Recipe Swagger](#)

[RecipeLion.com Test Kitchen](#)

[Cathy from Lemon Tree Dwelling](#)

[Maddie from Tastes of Lizzy T](#)

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