



Friendsgiving Casserole

from *Magnolia Table, Volume 2 Cookbook*

prep: 1 hour 10 minutes

cook: under 45 minutes **cool:** none

1 baguette torn into 1-inch pieces
(about 6 cups)
7 tablespoons unsalted butter
½ cup minced yellow onion (1 medium)
½ cup minced celery
1 garlic clove, minced
2 tablespoons all-purpose flour
1 teaspoon garlic salt
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
1½ cups heavy cream
5 cups shredded cooked chicken breast
(home-roasted or rotisserie chicken)
1 cup sour cream
2 cups chicken broth
Freshly cracked black pepper, for garnish
3 green onions, minced (optional)
Chopped fresh parsley (optional)
Holiday Cranberry Sauce, for serving
(see recipe below)

1. Lay the torn bread on a sheet pan and place it in a warm oven until dried out, 1 hour on low heat.
2. Increase the oven heat to 325°F.
3. In a medium saucepan, melt 3 tablespoons of the butter over medium heat. Add the onion and celery and sauté until tender and translucent, 6 to 8 minutes.
4. Add the garlic and flour and cook, whisking constantly, until fragrant but not burned, about 1 minute. Add the garlic salt, salt, and pepper and slowly pour in the cream. Cook, whisking often, until just at a simmer, about 5 minutes.

5. Spread the chicken in a 9 × 13-inch baking dish and spread the sour cream on top. Pour the cream sauce evenly on top and sprinkle on the bread pieces. Melt the remaining 4 tablespoons butter, mix in the chicken broth, and pour it over the casserole, coating the bread well.

6. Bake, uncovered, until bubbling, about 30 minutes. Broil the last 3 to 4 minutes for a good toasty top. Top with freshly cracked pepper and a sprinkle of minced green onions and parsley, if desired.

7. Scoop out the casserole to serve with cranberry sauce on the side.

8. Store in an airtight container in the refrigerator for 3 to 5 days.

Makes 8 to 10 servings

Holiday Cranberry Sauce

from *Magnolia Table, Volume 2 Cookbook*

prep: 5 minutes, plus 30 minutes

chilling **cook:** 15 minutes

cool: 2 hours 30 minutes

3 cups fresh cranberries
1 cup fresh orange juice
1 cup sugar
1 cinnamon stick
1 tablespoon grated orange zest

1. In a medium saucepan, combine the cranberries, orange juice, sugar, cinnamon stick, and orange zest. Bring to a boil over medium heat. Reduce the heat to low and cook until thickened and bubbly, stirring constantly, about 3 minutes.
2. Let cool, then remove the cinnamon

stick and refrigerate for 2 hours and 30 minutes. Serve chilled.

3. Store in an airtight container in the refrigerator for 4 to 5 days.

Makes 1½ cups

Green Beans Amandine

from the *Magnolia Table Cookbook*

prep: 5 minutes **cook:** about 10 minutes **cool:** none

Kosher salt

1½ pounds green beans, ends snapped
2 tablespoons unsalted butter, melted
3 small garlic cloves, minced
½ cup lightly packed light brown sugar
2½ tablespoons dry sherry or sherry vinegar
1½ teaspoons apple cider vinegar
1 cup sliced almonds, toasted
½ teaspoon freshly ground black pepper

1. Bring a large saucepan of generously salted water to a rolling boil. Add the green beans and cook until al dente, 6 to 8 minutes. Drain thoroughly and set aside.
2. Return the saucepan to medium heat. Melt the butter, then add the garlic and sauté until softened, about 30 seconds. Whisk in the brown sugar, sherry, and cider vinegar. Add the green beans and toss until well coated.
3. Add the almonds, ⅙ teaspoon salt, and the pepper and toss until well combined. Remove from the heat. Transfer to a serving dish. Serve hot.
4. Store leftovers in a covered container in the refrigerator for up to 3 days.

Makes 1½ cups



Mashed Potatoes

from the Magnolia Table Cookbook

prep: 10 minutes **cook:** under 45 minutes **cool:** none

Tip from Jo: I always peel the potatoes in “stripes,” leaving a little bit of the peel behind, because I like the texture and because it also adds a bit of color.

6 large russet potatoes (about 3½ pounds total), scrubbed

½ cup milk

Kosher salt

½ pound (2 sticks) salted butter

1 teaspoon freshly ground black pepper

1. Peel the potatoes, leaving a little skin on each one for texture, if desired (I like to leave about 5 stripes of skin on each potato). Cut the potatoes into 1 ½-inch chunks.
2. Bring a large pot of generously salted water to a rolling boil. Add the potatoes and simmer until they are very soft, 15 to 20 minutes. Drain thoroughly and return the potatoes to the pot.
3. Meanwhile, in a medium saucepan, heat the butter and milk over medium-low heat just until the butter is melted and the milk is warm.
4. Mash the potatoes using a potato masher, adding the milk/butter mixture in about four parts, mashing as you go, until the potatoes are creamy and well blended but still have a bit of texture.
5. Mash in 1 teaspoon salt and the pepper. Serve hot.
6. Store leftovers in a covered container in the refrigerator for up to 3 days.

Makes 6 to 8 servings

Cherry-Almond Crisp

from the Magnolia Table Cookbook

prep: 15 minutes **cook:** 20 minutes
cool: 20 minutes

topping

1 cup rolled oats

¾ cup packed light brown sugar

½ teaspoon ground cinnamon

½ teaspoon ground ginger

6 tablespoons salted butter, cut into bits, at room temperature, plus more for the ramekins

½ cup slivered almonds

filling

2 pounds fresh sweet cherries, pitted, or thawed frozen cherries, blotted dry (about 5 cups)

Finely grated zest of 1 lemon

2 tablespoons fresh lemon juice

1 teaspoon almond extract

½ cup granulated sugar

¼ cup cornstarch

for serving

1½ pints vanilla ice cream

to make the topping

1. In a medium bowl, stir together the oats, brown sugar, cinnamon, and ginger. Use a pastry cutter to work the butter into the oat mixture until pebbly. Gently stir in the almonds. Freeze until needed.
2. Preheat the oven to 375°F. Butter six 10-ounce ramekins and set them on a rimmed baking sheet.

to make the filling

3. In a large bowl, stir together the cherries, lemon zest, lemon juice, and almond extract.
4. In a small bowl, stir together the granulated sugar and cornstarch. Sprinkle the mixture over the cherries and toss to coat. Divide among the prepared ramekins.
5. Divide the topping among the ramekins, covering the cherries.
6. Bake on the baking sheet until the topping is deep golden brown and juices bubble around the edges, about 20 minutes.
7. Cool at least 20 minutes, then serve warm or at room temperature with ice cream.
8. Cover leftovers and store in the refrigerator for up to 3 days.

Makes 6 servings