

sides

Sweet Potato Fries

6 large sweet potatoes, sliced into fries
3 tbsp extra-virgin olive oil
sprinkle of kosher salt
freshly ground black pepper
Preheat oven to 425°. On two large parchment-lined baking sheets, toss sweet potatoes with oil and season generously with salt and pepper. Transfer to the oven and bake until crispy, 40 to 45 minutes.

Roasted Garlic Mashed Potatoes

2 medium garlic heads
2 tsp olive oil
2 1/2 lbs unpeeled red potatoes, quartered
salt and freshly ground black pepper
1/2 cup milk
1/4 cup heavy cream
1/4 cup butter, diced into 1 tbsp pieces
chopped fresh parsley, for garnish
Preheat oven to 400°. Cut garlic heads about 1/2-inch from the top to expose cloves. Transfer garlic heads to a sheet of foil, drizzle 1 tsp oil over each head, wrap foil tightly around garlic so it's fully covered. Roast in preheated oven until lightly golden and cloves are soft, about 40 - 45 minutes. Remove from oven and let cool (cook potatoes while they cool) then press and pinch cloves out of peels into a small bowl. Mash cloves with a fork and set aside. Place potatoes in a large pot and add enough cold water to cover potatoes, sprinkle in 1 tbsp salt. Bring water to a boil over medium-high heat, then cover with lid, reduce heat to medium-low and allow to boil until potatoes are very tender, about 20 minutes. Near the end of potatoes cooking, measure out milk in a liquid measuring cup, add cream and butter. Heat in microwave until hot, about 45 - 60 seconds. Drain potatoes then return to pot and mash. Add hot milk mixture and mashed roasted garlic, and stir with a spoon while seasoning with salt and pepper to taste.

Bacon Green Bean Bundles

green beans
1/2 tsp baking soda
6 slices bacon
1/4 tsp garlic powder
salt and pepper to taste
1 tbsp brown sugar
Preheat oven to 375°. Cook bacon on the stove top until slightly cooked. Trim and wash green beans. Bring a large pot of water to a boil. Add baking soda. Add green beans and cook 3 minutes until tender crisp. Remove from boiling water and place in a bowl of ice water to stop cooking. Dab beans dry and toss with reserved bacon drippings, garlic powder and salt & pepper to taste. Cut each slice of bacon in half and wrap around about 6-8 green beans, secure with a toothpick and place on a parchment-lined pan. Combine brown sugar with 1 tbsp of water and lightly brush over each bundle. Roast 20-22 minutes or until bacon is crisp and beans are lightly roasted.

Cowboy Baked Beans

1 lb ground beef, browned
1 lb bacon
2 tbsp bacon drippings
3 15-oz cans kidney beans
3 15-oz cans white beans
3 15-oz cans pork and beans
3 small onions, diced
1 cup brown sugar
1 cup ketchup
1/2 cup molasses
3 tbsp yellow mustard
In a large cast iron skillet, fry bacon until crisp. Drain and crumble. In the same cast iron skillet, cook the ground beef and onions until the meat is no longer pink, drain off excess liquid. Drain off all the beans except for one can of pork and beans. Combine the beans, cooked beef, bacon, onions and remaining ingredients. Cook on grill until hot and beans are tender.