

IN THE KITCHEN
WITH

LeeAnn



Side Dishes for Thanksgiving

Thanksgiving is just around the corner. The main attraction will be turkey and dressing. But what about the trimmings? Today I have a few dishes to accompany your main course. I hope these will help you in your meal planning.

Thanks for reading.

GREEN BEAN BUNDLES

4 (15 oz.) cans whole green beans, drained
Wish Bone Italian Salad Dressing
Whole bacon slices, cut in half
Marinate drained green beans in Italian salad dressing. Place about 10 green beans on a half bacon slices, roll up and secure with toothpick. Place in lightly greased baking dish. When all bundles are made, pour some additional dressing over beans before baking. Bake at 350 degrees for about 30 – 40 minutes. *This

makes a pretty presentation on your plate and is easy to serve. Everybody, young and young at heart, love these.

ROASTED ASPARAGUS

3 lbs. fresh asparagus
2 Tbsp. olive oil
3 garlic cloves, minced
1 tsp. salt
1 tsp. pepper
½ cup slivered almonds
Grated Parmesan cheese
Snap off tough ends from asparagus and spread on a lightly greased cookie sheet. Drizzle with olive oil and sprinkle with garlic, salt, and pepper. Bake at 350 degrees for about 10 minutes or until tender. Sprinkle with almonds and Parmesan cheese and transfer to a serving dish.

SQUASH DRESSING/ CASSEROLE

3 cups cooked squash
1 onion, chopped
1 can Cream of

Chicken soup
1 cup sour cream
3 eggs
3 cups crumbled cornbread
Salt and Pepper to taste
Mix squash, onion, soup, sour cream, and eggs together; mix well. Add cornbread to this mixture and mix well. Pour into a greased 9 x 13 inch baking dish and bake at 350 degrees for 30 minutes.

SPINACH MADELEINE

2 (10 oz.) pkg. frozen chopped spinach
2 Tbsp. chopped onion
½ cup evaporated milk
½ cup vegetable liquor from spinach
1 (8 oz.) Mexican style Velveeta
1 tsp. Worcestershire sauce
¾ tsp. celery salt
4 Tbsp. butter
4 Tbsp. flour
½ tsp. garlic salt
½ tsp. salt
½ tsp. black pepper

Lexington native bags 233 point buck



Lexington native Billy Ellis bagged a 233 6/8 point buck in Bland, Missouri at the Oak Creek Ranch on Sunday, October 28. Ellis said he was already in the process of preparing a mount. (Photo submitted)

Red pepper to taste
Cook spinach according to package directions; drain well and reserve ½ cup vegetable liquor. Melt butter in a saucepan over low heat and add flour to stir; mix until blended. Add onion and milk and vegetable liquor slowly; stirring constantly until thickened. Add seasonings and cheese that has been cut into cubes; stir until melted. Combine with cooked drained spinach and put into a lightly greased casserole topped with buttered Ritz cracker crumbs. Cook for 30

minutes at 350 degrees. *I like to add a layer of drained artichoke quarters to the bottom of the dish.

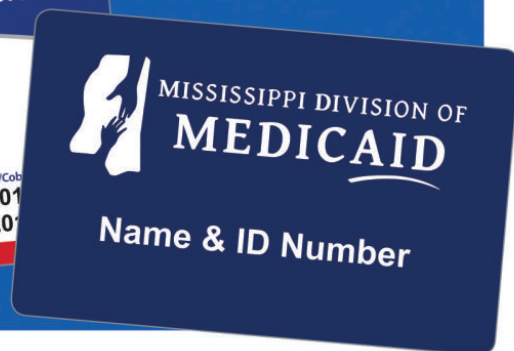
CORN BEAN CASSEROLE

1 (16 oz.) can French style green beans, drained
1 (16oz.) can Shoe-peg corn, drained
½ cup chopped onion
½ cup chopped celery
½ cup chopped bell pepper
1 can Cream of Celery Soup
1 (8 oz.) carton sour cream
1 cup grated sharp cheddar cheese





Salt and Pepper to taste
1 stack Ritz crackers, crushed
1 stick butter, melted
Combine all ingredients, except crackers and butter. Pour into a lightly greased casserole dish and top with cracker crumbs and butter. Bake for 45 minutes at 350 degrees.

Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, **The Help. Fleming can be reached at lafkitchen@hughes.net.*

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