

# expert sides

Thanksgiving isn't complete without all of the scrumptious side dishes. The Schnucks Food Education Team shares some of their favorites, from their families to yours. On this page, Tory incorporates fennel into her traditional sausage stuffing while Priscilla tops sweet potatoes with pecan crumble. But don't stop there. Turn the page for additional recipes including a rich chocolate pecan pie from Rosanne. Enjoy!



**Tory Bahn**  
Schnucks Cooks  
Cooking School  
Instructor

## Tory's Sausage Fennel Stuffing

**Active Time: 1 hour 15 minutes**

**Total Time: 2 hours 10 minutes**

**Serves: 12**

- 1 Schnucks nonstick cooking spray
- 1 medium butternut squash (about 2 pounds), peeled, cut in half, seeded and squash cut into ½-inch pieces
- 2 teaspoons kosher salt, divided
- 1¼ teaspoons freshly ground black pepper, divided
- 1 Schnucks large French bread (1 pound), cut into 1-inch pieces
- 10 tablespoons Schnucks unsalted butter, plus additional for greasing dish
- 4 large celery ribs, chopped (2 cups)
- 1 large fennel bulb (about 12 ounces), trimmed and chopped (1½ cups)
- 5 large shallots (about 8 ounces), chopped (1½ cups)
- 1 large onion (about 12 ounces), chopped (2 cups)
- 1 pound Schnucks Signature fresh ground sweet Italian pork sausage, casings removed if necessary
- ¼ cup chopped fresh parsley leaves
- 2 tablespoons chopped fresh marjoram leaves
- 2 tablespoons chopped fresh sage leaves
- 2 Schnucks large eggs
- 1¾ cups chicken stock or broth

1. Preheat oven to 400°F. Spray large rimmed baking pan with nonstick cooking spray. Spread squash in single layer in pan. Sprinkle with ½ teaspoon salt and ¼ teaspoon pepper. Roast squash 45 minutes or until tender and lightly browned. Transfer squash to extra large bowl. Spread bread in single layer in each of 2 large rimmed baking pans. Bake 7 to 9 minutes or until golden brown. Transfer bread to bowl with squash. Reduce oven temperature to 350°F.

2. Meanwhile, in 12-inch skillet, melt butter over medium-high heat. Add celery and fennel and cook 8 minutes, stirring occasionally. Stir in shallots and onion and cook 8 minutes longer. Add sausage and cook 10 to 12 minutes or until vegetables are very tender, breaking up sausage into small pieces with side of spoon. Add parsley, marjoram and sage and cook 1 minute longer, stirring. Pour vegetable mixture in bowl with squash and bread.

3. In medium bowl, with whisk, lightly beat eggs. Stir in stock and remaining 1½ teaspoons salt and 1 teaspoon pepper. Add egg mixture to vegetable mixture in bowl; gently toss to combine. Grease 13 x 9-inch glass or ceramic baking dish with butter. Spread stuffing mixture evenly in dish. Bake in 350°F oven 45 to 50 minutes or until top browns. Let stand 10 minutes before serving.

*Each serving: about 381 calories, 19 g total fat (10 g saturated), 78 mg cholesterol, 811 mg sodium, 39 g carbohydrate, 4 g fiber, 4 g sugars, 13 g protein*

### > Cook's Wisdom

*Squash and vegetables can be prepared up to 3 days in advance; cool completely, then cover and refrigerate until ready to use. Reheat before assembling stuffing in step 3. Bread can be prepared up to 1 week in advance. Cool in pan on wire rack, then transfer to zip-tight plastic bag.*



**Priscilla Ward**  
Schnucks Cooks  
Test Kitchen  
Manager

## Priscilla's Sweet Potatoes with Pecan Crumble

**Active Time: 30 minutes**

**Total Time: 50 minutes • Serves: 8**

- 4 pounds sweet potatoes (about 6 large), peeled and cut into ¾-inch chunks (about 12 cups)
- 8 tablespoons Schnucks butter (1 stick), divided
- 1 cup chopped pecans
- ¾ cup packed Schnucks brown sugar
- ¼ cup Schnucks all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger

1. Preheat oven to 350°F. In 6- to 8-quart saucepot, add potatoes and enough salted water to cover by 1 inch; heat to boiling over high heat. Boil 5 to 7 minutes or until potatoes are very tender. Drain potatoes well, then return to same saucepot.

2. Meanwhile, in microwave-safe medium bowl, heat 3 tablespoons butter in microwave oven on high 45 to 60 seconds or until melted. Add pecans, brown sugar, flour, cinnamon and ginger until well blended.

*Recipe continued on page 22 >*

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Dave's Veggie Casserole

Lucy's Brussels Sprouts Gratin

Gay's Cranberry Compote

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