



The Wandering Gourmet

Holiday Meal Preparation Suggestions 2014

Soup

- Winter Squash Soup with Gruyère or Fontina Croutons
- Celery Root Bisque with Thyme Croutons
- Carrot Soup with Toasted Almonds
- Roasted Butternut Squash and Roasted Parsnip Soup Drizzled with Tarragon Oil
- Classic Leek and Potato Soup
- Curried Carrot Soup
- Creamy Red Bell Pepper Soup
- Mushroom and Leek Soup with Thyme Cream
- Roasted Carrot and Chestnut Soup with Parsley Cream
- Butternut-Apple Soup

Salad

- Kale and Brussels Sprouts with Almonds and Romano with a Lemon-Shallot Vinaigrette
- Roasted Beet, Goat Cheese and Arugula with Toasted Walnuts, Avocado and Dried Cherries
- Mixed Greens with Pears, Parmesan and Candied Pecans with a Maple-Balsamic Vinaigrette
- Mixed Greens with Manchego and Pears with a Sherry Vinaigrette
- Arugula with Pomegranate Seeds and Toasted Pecans with a Cabernet Balsamic Vinaigrette
- Romaine and Gorgonzola with Spiced Pecans and a Roasted Garlic Vinaigrette
- Chopped Greens with Apples, Blue Cheese and Toasted Walnuts with a Pomegranate-Cabernet Vinaigrette
- Mixed Greens with Apples, Dried Cherries and Toasted Walnuts with a Maple-Champagne Vinaigrette
- Arugula with Roasted Butternut Squash, Parmesan, Dried Cranberries and Toasted

Walnuts with a Warm Maple-Cider Vinaigrette

- Baby Spinach with Cranberries and Pine Nuts with a Champagne-Cider Vinaigrette
- Kale and Quinoa with Sweet Potato "Croutons", Pears and Pistachios with a Maple-Apple Vinaigrette
- Baby Spinach with Roasted Beets, Eggs and Toasted Pecans with Blue Cheese Dressing
- Baby Spinach with Apples, Goat Cheese and Sweet-Spiced Pecans with a Maple-Cider Vinaigrette

Stuffing

- Caramelized Onion and Cornbread Stuffing
- Ciabatta Stuffing with Chestnuts and Pancetta
- Sausage, Apple and Dried Cranberry Stuffing
- Sourdough Bread Stuffing with Sausage, Apples and Golden Raisins
- Bread Stuffing with Smoked Ham, Goat Cheese and Dried Cherries
- Italian Sausage and Bread Stuffing
- Simply Sage Bread Stuffing
- Andouille Sausage and Cornbread Stuffing
- Leek and Wild Mushroom Stuffing
- Southern Cornbread Stuffing
- Brown and Wild Rice Stuffing with Hazelnuts and Dried Cranberries (gluten-free)

Cranberries

- Cranberry Fruit Conserve
- Cranberry Sauce with Port and Dried Figs
- Cranberry-Orange Relish with Mint
- Cranberry Sauce with Dried Cherries and Cloves
- Spiced Cranberry Sauce with Zinfandel
- Grand Marnier Cranberry Sauce
- Cranberry and Dried-Cherry Sauce
- Cranberry Sauce with Red Wine, Pomegranate Molasses and Mediterranean Herbs

Sides

- Brussels Sprouts Hash with Caramelized Shallots
- Roasted Brussels Sprouts with Garlic and Pancetta
- Brussels Sprouts with Shallots and Wild Mushrooms
- Brussels Sprouts with Marjoram and Pine Nuts
- Sautéed Carrots and Brussels Sprouts
- Brussels Sprouts with Pecans and Cranberries
- Cauliflower and Brussels Sprout Gratin with Pine Nut-Breadcrumbs Topping
- Brown Butter-Cauliflower Mash
- Celery Root Puree
- Butternut Squash and Creamed-Spinach Gratin
- Butternut Squash Gratin with Goat Cheese and Hazelnuts
- Caramelized Butternut Squash
- Butternut Squash and Kale Sauté
- Quinoa with Butternut Squash, Spinach, Dried Cranberries and Pistachios
- Roasted Winter Squash and Parsnips with Maple Syrup Glaze and Marcona Almonds
- Honey-Roasted Carrots
- Cheesy Broccoli and Mushroom Casserole
- Corn Casserole
- Cornbread Pudding
- Sweet Corn Pudding
- Nutty Haricot Verts with Bacon and Blue Cheese
- Haricot Verts with Toasted Walnuts and Dried Cherry Vinaigrette
- Green Beans with Caramelized Onions and Almonds
- Green Beans with Bacon-Balsamic Vinaigrette
- Sautéed Parsnips and Carrots with Honey and Rosemary
- Creamed Peas and Pearl Onions
- Sautéed Spinach with Golden Raisins and Toasted Pine Nuts

- Spinach Gratin
- Classic Creamed Baby Spinach
- Sautéed Swiss Chard with Onions
- Honey and Herb-Roasted Root Vegetables
- Rosemary-Roasted Root Vegetable Medley
- Wild Rice with Butternut Squash, Leeks, and Corn
- Mashed Potatoes with Sage and White Cheddar Cheese
- Garlic-Mashed Potatoes with Chives
- Bacon-Mashed Potatoes
- Scalloped Potato Gratin
- Potato Gratin with Gruyere Cheese (with or without Mushrooms)
- Potato and Fennel Puree with Rosemary Butter
- Potato Gratin with Goat Cheese and Garlic
- Mashed Potatoes with Prosciutto and Parmesan
- Oven-Roasted Sweet Potatoes and Onions
- Scalloped Potato and Sweet Potato Gratin with Fresh Herbs
- Honey-Roasted Sweet Potatoes, Carrots and Parsnips with Raisins
- Mashed Sweet Potatoes with Brown Sugar and Pecans
- Roasted Sweet Potatoes with Honey and Cinnamon
- Smoked Chili-Scalloped Potatoes
- Thyme-Roasted Sweet Potatoes
- Mashed Sweet Potato Casserole with Marshmallows
- Streusel-Topped Mashed Sweet Potatoes
- Mashed Sweet Potatoes with Brown Sugar-Pecan Topping
- Brown Sugar-Glazed-Roasted Sweet Potatoes with Marshmallows and Toasted Almonds

Dessert

- Apple and Pear Crisp
- Chocolate-Pecan Pie

- Croissant Bread Pudding
- Pumpkin Cheesecake
- Individual Butterscotch Custard Crèmes
- Old Fashioned Apple Crisp
- Pumpkin Gooey Butter Cake
- Individual Crust-Less Salted Caramel Cheesecakes
- Pumpkin Bars with Cream Cheese Icing
- Spiced Pumpkin Pie
- Cranberry Swirl Cheesecake with Cranberry-Raspberry Compote
- Classic Crème Brulee with Sugared Cranberries
- Bourbon Pecan Pie
- Pumpkin Cheesecake with Caramel Swirl
- Pumpkin Cheesecake with Bourbon Sour Cream Topping
- Caramel Apple Cheesecake Bars with Streusel Topping
- Cinnamon Crumble Apple Pie
- Chocolate Cream Pie
- Pumpkin-Banana Mousse Tart
- Open-Faced Blueberry Pie with Lemon Curd Whipped Cream
- Pumpkin Pie Ice Cream Garnished with Crumbled Ginger Cookie and Fresh Whipped Cream
- Grape Salad with Pecan Streusel
- Spiced Fresh Whipped Cream to compliment desserts