All Side Dish Recipes

- Buttermilk Cornbread
- Cranberry Relish
- Mashed Potato and Gravy Bombs
- Mom Buckley's Filling

Buttermilk Cornbread

Ingredients

- ½ cup butter
- 2/3 cup white sugar
- 2 eggs
- 1 cup buttermilk
- ½ teaspoon baking soda
- 1 cup cornmeal
- 1 cup all-purpose flour
- ½ teaspoon salt

Directions

1. Preheat oven to 475 degrees F (175 degrees C). Grease an 8 inch square pan.

2. Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.

3. Bake in the preheated over for 30 to 40 minutes or until a toothpick inserted in the center comes out clean.

Prep Time: 15 minutes

Cook Time: 40 minutes

Cranberry Relish

Ingredients

1 Bag of fresh cranberries

1 cup of sugar

1 - 2 apples, cored and mostly peeled, cut into chunks

1 orange (seedless), peeled and cut into chunks, with some rind reserved and chopped, or finely zested +/- 1 tablespoon

Directions

Start cranberries and some orange rind/zest (to taste) in a food processor.

Add oranges, apples, and sugar.

Process until finely chopped.

Mashed Potato and Gravy Bombs

Ingredients

- 2 cups mashed potatoes, chilled
- 1/2 cup gravy
- 1/2 cup flour
- 1/2 cup plain breadcrumbs
- 1/2 cup parmesan cheese, grated
- 1 egg, beaten
- 1/2 cup cream cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- Salt and pepper, to taste
- Vegetable oil, for frying

Directions

1. Pour gravy into an icecube tray and freeze until solid, 1-2 hours, or overnight.
2. Remove from freezer and cut each cube into 3-4 smaller pieces, if using a large ice cube tray.
3. Set up a breading station by placing flour, eggs, and breadcrumbs into three separate bowls.
4. In a large bowl, mix together mashed potatoes, cream cheese, parmesan, garlic powder, cayenne, salt, and pepper.
5. Wrap 2-3 tablespoons of potato mixture around one gravy cube. Roll each ball in flour, then dredge in egg mixture, and lastly bread crumbs. Repeat with remaining potatoes and gravy cubes.
6. In a large pot or skillet, heat 3-4 inches of vegetable oil to 375ºF.
7. Making sure to not overcrowd the pan, fry potato bombs in batches for 3-5 minutes, or until golden brown.
8. Transfer with a slotted spoon to a paper towel-lined dish and let drain.
9. Serve immediately and enjoy!

Mom Buckley's Filling

Ingredients

- 10 pounds of potatoes
- 1 bunch of celery
- 5 bags of pre-cubed filling bread
- 2 pounds of butter
- 2 1/2 dozen eggs
- 1/2 gallon milk
- 3 large onions

Directions

1. Peel potatoes and cut into quarters.
2. Boil potatoes in very salty water until soft.
3. Mash the potatoes. I use a hand-held mixer and mash them in the pot that I boiled them in. Do not use any milk in this step.
4. Cut ends off of celery and peel the skin off of it.
5. Dice the celery.
6. Peel the skin off of 3 large onions and dice them as well.
7. Boil the onions and celery in maybe ¼ to ½ inch of water. You do not want to use a lot of water in this step. You want them to be soft, but not mushy.
8. Add onion/celery mixture to mashed potatoes and mix.
9. In a large pan (I like to use a wok) add a good chunk of butter and let melt under medium to high heat.
10. Add about 1/3 to ½ of a bag of cubed bread.
11. Mix/sitr often, letting the bread soak up the butter. Keep adding butter until all of the bread is coated and has reduced slightly.
12. In a bowl, add two eggs and some milk to make a scrambled egg mixture.
13. Pour the egg mixture over the buttered bread in the pan, and stir until all of the bread is covered with the egg mixture and the egg takes on a scrambled egg texture
14. Dump the egged/buttered bread in the potatoes and mix.
15. Repeat this step until all 5 bags of bread are finished.
16. Add salt and pepper to taste.

Tips

- Using very salty water to boil the potatoes will reduce the amount of salt that you have to add for taste in the end. 10 lbs is a lot of potatoes to salt.
- Boil potatoes and onion/celery mixture at the same time in different pots to save time.
- I believe that I used about a half of a stick of butter for each pan of bread. That works out to 16 half sticks of butter (2 lbs, 4 sticks/lb.) and 15 pans of bread (5 bags, 1/3 of a bag at a time)
- Stir the bread mixture very often while it is in the pan. You don’t want a burnt taste on the bread, or it will very much affect the taste of the final product.
- It is much easier to mix all of the ingredients in the end by hand, but make sure you let the potatoes cool for a while, because they hold a lot of heat. You will burn your hand otherwise.
- This will make enough to fill an oversized crockpot, or a regular sized crockpot with enough left over to stuff a turkey.