



Cooking Corner: Local Sides for Thanksgiving

Most of us celebrate Thanksgiving with family, friends, and food. We hope you are all able to spend long hours in the kitchen and dining room, surrounded by beautiful ingredients, delicious food, and great company! This year, consider selecting some of your ingredients from local sources. We scoured the internet for some tasty recipes that rely on vegetables that are locally available during this season. Enjoy!

[Butternut Squash and Sage Orzo](#)

[Gingery Glazed Carrots](#)

[Acorn Squash Puree](#)

[Sautéed Apples with Thyme](#)

[Whipped Potatoes with Horseradish](#)

[Kale Salad, with Apples, Currents, and Gorgonzola](#)

[Honey-Thyme Roasted Turnips, Carrots, and Mushrooms](#)

[Celery Root and Potato Puree with Jerusalem Artichoke “Croutons”](#)

[Sautéed Greens with Garlic](#)

[Sour Cream Mashed Potatoes](#)

[Butternut Squash Pie](#)

[Country Apple Galette with Honey](#)

[Potato and Celery Root Gratin with Leeks](#)

[Maple Whipped Sweet Potatoes](#)

[Roasted Vegetables How-To](#) – *includes beets, carrots, garlic, potatoes, and onions*