



## River Recipes

**All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.**



### Holiday Dinner Sides and Trimmings

**Here are a few ideas to change up the traditional sides and trimmings that you will enjoy this Holiday Season.**

### **Sweet Potatoes with Grand Marnier or Chambord**

6 Sweet Potatoes, boiled and mashed  
½ stick of Butter  
¼ cup Brown Sugar  
½ cup Heavy Cream or Milk  
¼ Cup of Grand Marnier or Chambord  
Salt and Pepper to Taste  
¼ Tsp Nutmeg  
¼ Tsp Cinnamon  
¼ Cup Flour  
¼ Cup Butter, chopped  
¼ Cup Brown Sugar

Mix the first eight ingredients together. Place in a greased casserole or baking dish. Mix the flour, butter and brown sugar to form a crumble and sprinkle on top. You may also add pecans or other nuts to the crumble as you like. Place the casserole dish in the oven and bake at 375F for 30 minutes or until the crumble is golden brown and crispy on top.

### **Cranberry-Orange Chutney**

3 Cups of Fresh or Frozen Cranberries  
2 Cups Orange Segments  
¼ Cup Grand Marnier  
¼ Cup Orange Juice  
2 Granny Smith Apples, diced with peel attached  
1 /2 cup Golden Raisins  
1 Tbsp freshly grated Ginger  
1 Tbsp Apple Cider Vinegar  
½ tsp nutmeg or cinnamon  
2 cups of granulated sugar

Mix all ingredients in a saucepan. Bring to a boil and cook for 5 to 10 minutes until the apples are soft and cooked well. Cool the chutney and store in a jar or bowl in the refrigerator. This also makes a nice hostess gift to give or as part of a gift basket for the holidays.

### **Stuffing Additions**

Give your stuffing a makeover with the addition of one or more of these tasty tidbits! Let your imagination run wild!

Cornbread, Brioche bread, Pannetone bread, dried apricots, raisins, dried apples, dried cherries, dried cranberries, almonds, walnuts, pecans, spinach, wild rice, chorizo or sausage, oysters, bacon,....use your imagination and your taste buds!