

CASSEROLE-O-RAMA

The holidays are upon us, and we here at The Clackamas Print are ready to feast. In light of Thanksgiving, we cooked up several recipes for you and your family to try out at home. From tasty sweet potato casserole to delicious pulled pork, you can't go wrong with these holiday dishes.

Sweet Potato Casserole



1. Fill a large saucepan halfway with water and bring to a boil over high heat. Add sweet potato chunks and boil for 20 minutes, or until a fork easily goes through the centers of the potatoes. Drain and mash. Preheat oven to 350 degrees and coat a 9x13 pan with cooking spray; set aside.
2. Add the eggs, 1/2 cup butter, milk, 1/2 cup brown sugar and pumpkin pie spice to the mashed pota-

- toes. Mix well and pour into prepared baking dish, spreading into an even layer.
3. In a medium bowl, combine the 1/2 cup brown sugar, flour, pecans and 1/4 cup melted butter. Mix and pour evenly over sweet potatoes (there will be gaps). Bake in the preheated oven for 25 minutes, adding the marshmallows for the last five minutes of baking. Serve warm!

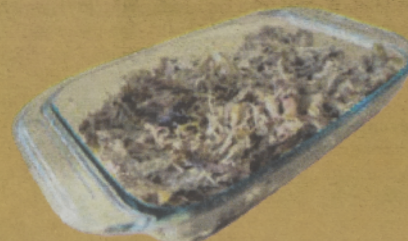
Mac and Cheese



1. Par cook your noodles so they're almost done but still firm, while they're cooking melt your butter over medium heat and add your flour a little bit at a time until you form a nice blonde colored rue.
2. Using a whisk continue to stir the rue until its completely homogenous and most of the raw flour smell is gone, then begin to slowly stream in milk a little bit at a time until it's all included and forms a gravy-like consistency.
3. Start slowly adding in your cheese and whisking

- over medium high heat to make sure it melts in properly (add more cheese or milk as you needed to make it a smooth but not too thick consistency.)
4. Pour your noodles into the sauce and turn the heat to low as you stir to combine and finish cooking the noodles
5. Finally cook and chop your bacon into small pieces and mix it into the macaroni, then pour into a casserole dish, top with bread crumbs and parmesan, and put into an oven on broil to crisp

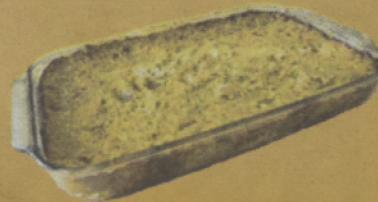
Pulled Pork



1. Use an oven bag for a faster cook time and a more succulent roast. Add 2 tablespoons of flour to the oven bag then place the roast in the bag with the largest portion of fat facing upwards.
2. Rub listed seasoning into the top of the roast from one end to the other then seal the bag with a zip tie. Poke six small holes into the top

- of the bag, then cook on 325 degrees for three to four hours til tender.
3. Finally, open the bag and remove roast and place into a casserole dish then shred with a fork and knife. Serve with preferred BBQ sauce and choice of buns. Lightly toast the buns if it's been an exciting day and you're feeling dangerous.

Cottage Cheese Loaf



1. Chop and sauté the onion, garlic and butter. Be careful not to burn the ingredients. Mix the cottage cheese, eggs, onion soup mix and sautéed ingredients in a large mixing bowl. Add 8 cups of Special K, then add additional Special K until the mixture is damp but not dry.
2. Transfer the mixture to a large, oven safe casserole

- dish. Cover with foil and bake at 350° For 1 1/2 to 2 hours, until the mixture is solid. If center remains uncooked after 2 hours, reduce heat to 300° and bake until cooked.
3. Serve with mashed potatoes and au jus gravy. Green beans and croissants also pair well to complete the meal.

You will need

- 5 lbs sweet potatoes, peeled and cut into chunks
 - 2 eggs
 - 1/2 cup (1 stick) butter, melted
 - 1/2 cup milk
 - 1/2 cup brown sugar
 - 1 teaspoon pumpkin pie spice
- TOPPING**
- 1/2 cup brown sugar
 - 1/2 cup flour
 - 1 cup chopped pecans
 - 1/4 cup butter, melted

- 4 tablespoons butter
- 4 tablespoons flour
- 1 cup milk
- 4 ounces cheddar (not pre shredded)
- 4 ounces Colby jack (not pre shredded)
- 4-6 ounces Parmesan (can be pre shredded)
- 6-8 slices of bacon
- 1 cup bread crumbs package of elbow macaroni

- 1. Pork shoulder
- 1 tablespoon paprika
- 1 tablespoon salt
- 1 tablespoon white pepper
- 1 tablespoon garlic powder
- 1 teaspoon liquid smoke
- 2 tablespoon flour
- BBQ sauce
- Hamburger buns

- 3 Large Cottage Cheese (24 oz)
- 8 Eggs
- 2 Packages of Onion Soup Mix
- 1 Onion
- 1 Tablespoon of Garlic
- 1 Cube of Butter
- 8-10 Cups of Special K

Pumpkin spice versus eggnog

We held a taste testing lab in the Community Center where individuals various from three coffee shops, Dutch Bros, Starbucks and Black Rock. We asked for opinions on each of the drinks they tasted as well as what their favorite out of the six options were.

Dutch Bro's Pumpkin Spice

"Never three again. That was bad."
- Colleen O'Reilly



Starbucks Eggnog

"That second sip was just... no. The first was fine, but that second was like... woah."
- Joshua Stout



Black Rock's Pumpkin Spice

"This is good. Not too sweet, and I like the spices in it. The spices aren't too strong, the sweetness is good."
- Daniela Leao



Dutch Bro's Pumpkin Spice

"It's not bitter, but it tastes like the earth. More natural, less artificial stuff."
- Jillian Clemos



Dutch Bro's Eggnog

"This one tastes like it has sour milk in it."
- Rodney Osterhoudt



Black Rock's Pumpkin Spice

"They were all really good. Do I want something sweet, or actually want to be awake? Both? I actually really liked two. Yeah, number two."
- Colleen O'Reilly

