

FOOD

Pumpkin Cloverleaf Rolls

"I came across this recipe when I was looking for something festive to take to a fall covered-dish dinner. These rolls were a big hit."



Ingredients

- 1 (.25 ounce) package active dry yeast
- 1/4 cup warm water (105 degrees to 115 degrees)
- 10 tsp. brown sugar, divided
- 1 cup warm milk (110 to 115 degrees F)
- 1 cup canned or cooked pumpkin.
- 6 Tbs. butter or margarine, melted
- 4 1/2 tsp. grated orange peel
- 1 Tbs. salt
- 4 1/4 cups all-purpose flour
- 1 egg, beaten

Directions

1. In a mixing bowl, dissolve yeast in warm water. Add 1 teaspoon brown sugar; let stand for 5 minutes. Add milk, pumpkin, butter, orange peel, salt and remaining sugar mix well. Add 2 cups flour. Beat on medium speed for 2 minutes. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; knead until smooth and elastic, about 1 minute. Divide into six portions. Divide each into 12 pieces. Shape each into a ball; place three balls in each greased muffin cup. Cover and let rise until doubled, about 30 minutes. Brush rolls with egg. Bake at 400 degrees F for 20-25 minutes or until browned. Remove from pans to wire racks to cool.

Chicken and Mashed Potatoes with Herb-Roasted Tomatoes and Olive Broth



The clear olive broth, flavored with fennel, spinach, and olives, makes a delicious sauce for this dish of chicken, potatoes, and roasted tomatoes. Makes 6 servings.

Herb-Roasted Tomatoe Ingredients

- 9 large plum tomatoes, halved lengthwise
- 1/4 cup olive oil
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh basil
- 1 1/2 teaspoons chopped fresh rosemary
- 1 1/2 teaspoons chopped fresh thyme

Olive Broth Ingredients

- 4 tablespoons olive oil
- 2 cups chopped onion
- 1 1/2 cups chopped fresh fennel bulb
- 3 1/2 cups low-salt chicken broth
- 1 cup (packed) finely chopped fresh spinach
- 1 cup chopped Kalamata olives (about 4 1/2 ounces)

Other Ingredients

- *6 boneless chicken breast halves with skin

Preparation

1. Reheat oven to 350°F. Place tomatoes, cut side up, on rimmed baking sheet. Brush tomatoes with oil. Mix parsley, basil, rosemary, and thyme in bowl. Sprinkle half of herb mixture over tomatoes. Season to taste with salt and pepper. Roast tomatoes until tender and slightly brown around edges, about 1 hour 15 minutes. Sprinkle with remaining herbs.
2. Meanwhile, prepare olive broth. Heat 2 tablespoons oil in heavy large saucepan over medium-high heat. Add onions and fennel and sauté until onions are translucent, about 6 minutes. Add chicken broth and boil until mixture is reduced to 3 1/2 cups, about 13 minutes. Add spinach and olives to broth and cook 1 minute. Strain through fine sieve; discard solids. Season broth to taste with salt and pepper. Cover to keep warm.
3. Brush chicken with 2 tablespoons oil; sprinkle with salt and pepper. Heat heavy large skillet over medium-high heat; add chicken and cook until golden brown, about 5 minutes per side. Reduce heat to medium and sauté until chicken is cooked through, about 4 minutes longer.
4. Spoon mashed potatoes onto center of each of 6 plates, dividing equally. Top with tomatoes, then chicken. Spoon broth around potatoes on each plate

Harvest Hash

Excellent side dish to lamb or pork. Great way to get your veggies...yum. It was easy to prepare and is made for those who enjoy autumn type dishes.



Ingredients

- 1 russet (baking) potato (1/2 lb)
- 3 medium parsnips (1/2 lb total), peeled and cut into 1/2-inch *cubes (1 1/4 cups)
- 1/2 lb butternut squash, peeled and cut into 1/2-inch cubes (1 *1/4 cups)
- 1/2 stick (1/4 cup) unsalted butter, cut into pieces
- 3 shallots (6 oz), halved lengthwise and thinly sliced *crosswise (1 1/3 cups)
- 3 garlic cloves, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 to 2 teaspoons chopped fresh sage

Active time: 40 min Start to finish: 40 min Servings: Makes 4 side-dish servings.

Garlic Mashed Potatoes with Chives



This delicious variation on a side-dish classic is made with red potatoes and flavored with a full head of roasted garlic. This recipe is an accompaniment for Chicken and Mashed Potatoes with Herb-roasted Tomatoes and Olive Broth. Makes 6 servings.

Preparation

1. Preheat oven to 425°F. Cut top 1/4 inch off head of garlic to expose tops of cloves. Place in small baking dish. Spoon oil over; sprinkle with salt and pepper. Cover dish tightly with aluminum foil. Bake until garlic cloves are tender, about 45 minutes. Squeeze garlic cloves from skins and mash in small bowl.
2. Cook potatoes in heavy large pot of boiling salted water until very tender, about 18 minutes. Drain; return to pot. Stir over low heat to allow excess water to evaporate. Add whipping cream, butter, sour cream, and roasted garlic and mash together. Season to taste with salt and pepper. Stir in chives and serve.

Ingredients

- 1 head of garlic
- 1 tablespoon olive oil
- 2 1/2 pounds red-skinned potatoes, peeled, cut into 1-inch pieces
- 1/2 cup whipping cream
- 1/4 cup (1/2 stick) butter
- 2 tablespoons sour cream
- 1/4 cup chopped fresh chives

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