



COOKING CLASSES
AT SUR LA TABLE

**FOCUS SERIES:
FREEZER-FRIENDLY THANKSGIVING
SIDES**

WITH SUR LA TABLE CHEF

MENU:

**CORN PUDDING
MAC AND CHEESE
SWEET POTATO CASSEROLE
CHEESY POTATO GRATIN**

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Corn Pudding

- 5 cups (6 to 8 ears) fresh or frozen yellow corn kernels
- 2 medium yellow onions
- 1 bunch basil
- 1/2 cup (1 stick) unsalted butter
- 4 large eggs
- 1 cup milk
- 1 cup half and half
- 1 cup whole milk ricotta cheese, drained
- 1 1/4 cup (10 ounces) extra-sharp cheddar cheese
- Yellow cornmeal
- Granulated sugar
- Kosher salt
- Freshly ground black pepper

Mac and Cheese

- 3 tablespoons unsalted butter
- 3 cups whole milk
- 1 1/2 cups grated cheddar cheese
- 1 1/2 cups grated mozzarella cheese
- 1/4 cup grated Parmigiano-Reggiano cheese
- All-purpose flour
- Kosher salt
- Dry mustard
- Freshly ground black pepper
- 8 ounces elbow macaroni

Whipped Sweet Potato Casserole with Candied Maple Pecans

- 4 large, sweet potatoes
- 1 1/2 sticks (6 ounces) unsalted butter
- 1/2 cup heavy whipping cream
- 2 large eggs
- Dark brown sugar
- Kosher salt
- Freshly ground black pepper
- Ground cinnamon
- Dark brown sugar

- Maple syrup
- Espelette or cayenne pepper
- 2 cups mini marshmallows
- 1 cup pecan halves

Cheesy Potato Gratin

- 2 1/2 pounds Yukon Gold potatoes
- 1 medium yellow onion
- 1 garlic clove
- 4 tablespoons unsalted butter
- 2 cups whole milk
- 2 cups grated cheddar cheese
- All-purpose flour
- Kosher salt
- Freshly ground black pepper

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Mandoline (optional for Cheesy Potato Gratin recipe)
- Whisk
- Colander (Mac and Cheese recipe)
- Cheese grater
- Silicone spatula
- Fine-mesh strainer (Corn Pudding recipe)

Cookware

- Stockpot (Mac and Cheese recipe)
- Medium saucepan (Mac and Cheese recipe)
- Small saucepan (Sweet Potato Casserole recipe)
- Medium skillet (Cheesy Potato Gratin recipe)

Appliances

- Stand mixer or hand mixer (Sweet Potato Casserole recipe)

Bakeware

- 8 x 8" casserole dish (Mac and Cheese and Sweet Potato Casserole recipes)
- 9 x13" casserole dish (Corn Pudding and Cheesy Potato Gratin recipes)
- Rimmed baking sheet (Sweet Potato Casserole recipe)

Other

- Aluminum foil
- Plastic wrap
- Parchment paper or silicone baking mat (Sweet Potato Casserole recipe)

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Corn Pudding

1. Wash and dry produce.
2. Preheat oven to 375°F.
3. Drain ricotta in a fine-mesh strainer.

Mac and Cheese

1. Grate 1 1/2 cups grated cheddar cheese, 1 1/2 cups grated mozzarella cheese and 1/4 cup grated Parmigiano-Reggiano cheese.
2. Boil and drain 8 ounces elbow macaroni according to package directions.

Whipped Sweet Potato Casserole with Candied Maple Pecans

1. 1 hour prior to class, bake 4 large, sweet potatoes at 350°F until tender.
2. Preheat oven to 350°F.

Cheesy Potato Gratin

1. Preheat oven to 350°F.
2. Grate 2 cups cheddar cheese.

CORN PUDDING

Yield: 6 to 8 servings

1/2 cup (1 stick) unsalted butter, plus more for greasing
5 cups (6 to 8 ears) fresh or frozen yellow corn kernels
1 cup yellow onion, chopped
4 large eggs
1 cup milk
1 cup half and half
1/2 cup yellow cornmeal
1 cup whole milk ricotta cheese, drained
4 tablespoons fresh basil leaves, chopped
1 tablespoon granulated sugar
1 tablespoon kosher salt
3/4 teaspoon freshly ground black pepper
1 1/4 cup (10 ounces) extra-sharp cheddar cheese, grated, plus extra for garnish

Preheat oven to 375 °F and position a rack in center of oven. Generously grease a 13 x 9" casserole dish.

1. To a large saucepan set over medium-high heat, add butter. When butter is melted, add corn and onion; sauté until softened, about 4 minutes. Cool slightly.
2. To a large mixing bowl, add eggs, milk, and half and half; whisk until smooth. Slowly whisk in cornmeal. Using a silicone spatula, fold in ricotta, basil, sugar, salt, and pepper. Fold in cooked corn mixture and 3/4 cup grated cheddar.
3. Transfer mixture to prepared casserole dish. Sprinkle top with remaining cheese.
4. **To prepare water bath:** Place a large baking dish in oven. Carefully place casserole dish inside large baking dish. Fill large baking dish 1/2 way up sides of casserole with hot tap water.
5. **To bake pudding:** Bake pudding until top begins to brown and a knife inserted in center comes out clean, about 40 to 45 minutes. Serve warm.
6. **To freeze and reheat later:** Bake assembled casserole and cool to room temperature. Wrap casserole in several layers of plastic wrap and transfer to freezer for up to 1 month. Corn pudding should be thawed overnight in refrigerator. When ready to reheat, remove plastic wrap and cover casserole with foil. Transfer casserole to a 350°F preheated oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 30 to 35 minutes. Remove foil and bake until topping is crisp, about 10 to 15 minutes.

Thanksgiving countdown: 1 day prior

- For ***frozen corn casserole***: Thaw overnight in refrigerator.

Thanksgiving countdown: 1 hour prior

- Remove plastic wrap, cover casserole with foil and reheat in a 350°F preheated oven until an instant-read thermometer inserted in center reaches 165°F, about 30 to 35 minutes.
- Remove foil and bake until topping is crisp, about 10 to 15 minutes.

MAC AND CHEESE

Yield: 4 servings

3 tablespoons unsalted butter

3 tablespoons all-purpose flour

2 1/2 cups whole milk, plus more as needed

Kosher salt

1/4 teaspoon dry mustard

1/8 teaspoon freshly ground black pepper

1 1/2 cups grated cheddar cheese, plus more as needed

1 1/2 cups grated mozzarella cheese, plus more as needed

1/4 cup grated Parmigiano-Reggiano cheese

8 ounces elbow macaroni

1. **To prepare sauce:** To a medium saucepan set over medium heat, add butter. When butter is melted, add flour and whisk until smooth. Continue to cook for 2 to 3 minutes, whisking frequently. Slowly pour in milk, whisking continuously. If sauce gets lumpy, continue whisking until smooth. Reduce heat to medium-low and simmer, whisking frequently, until creamy and smooth, 7 to 8 minutes. Add 1 1/2 teaspoons salt, mustard and black pepper.

2. Remove sauce from heat and add cheese. Whisk until cheese is melted and sauce is smooth. Taste and adjust seasoning with salt and pepper.

3. Bring a large pot of water to a boil and generously season with salt. Add pasta and cook according to package directions. Drain well in a colander. Return pasta to pot, add sauce and toss until thoroughly coated. Reheat over low heat if necessary. Adjust thickness of mac and cheese by thinning with additional milk or thicker and creamier by adding more cheese.

4. **To serve immediately:** Transfer to a serving bowl and serve immediately.

5. **To refrigerate and bake later:** Wrap assembled casserole in several layers of plastic wrap. Transfer to refrigerator for up to 5 days. When ready to reheat, remove plastic wrap and cover casserole with foil. Transfer casserole to a 350°F preheated oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 25 to 30 minutes. Remove foil and bake until topping is crisp, about 10 to 15 minutes.

6. **To freeze and bake later:** Wrap assembled casserole in several layers of plastic wrap. Transfer to freezer for up to 1 month. Mac and cheese should be thawed overnight in refrigerator. When ready to reheat, remove plastic wrap and cover casserole with foil. Transfer casserole to a 350°F preheated oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 25 to 30 minutes. Remove foil and bake until topping is crisp, about 10 to 15 minutes.

Recipe variations:

- Try substituting your favorite cheeses for the mozzarella, such as gouda, Gruyère, or Parmigiano-Reggiano.

Thanksgiving countdown: 1 day prior

- For ***frozen mac and cheese***: Thaw overnight in refrigerator.

Thanksgiving countdown: 1 hour prior

- Remove plastic wrap, cover casserole with foil. Reheat in a 350°F preheated oven until an instant-read thermometer inserted in center reaches 165°F, about 25 to 30 minutes.
- Remove foil and bake until topping is crisp, about 10 to 15 minutes.

WHIPPED SWEET POTATO CASSEROLE WITH CANDIED MAPLE PECANS

Yield: 6 to 8 servings

Double the pecans for a sweet cocktail treat, perfect for the pregame.

For sweet potatoes:

4 large sweet potatoes
1 stick (4 ounces) unsalted butter, plus more for greasing
1/2 cup dark brown sugar
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon ground cinnamon
1/2 cup heavy whipping cream
2 large eggs
2 cups mini marshmallows

For pecans:

1 tablespoon unsalted butter
1 tablespoon dark brown sugar
1 tablespoon maple syrup
1/2 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
1/8 teaspoon Espelette or cayenne pepper
1 cup pecan halves

Preheat oven to 350°F. Generously butter an 8 x 8" square baking dish. Line a baking sheet with parchment paper or a silicone baking mat.

1. **To bake potatoes:** Transfer sweet potatoes to a rimmed baking sheet and bake until tender and cooked through, about 1 hour. When cool enough to handle, peel and cube potatoes into large chunks.
2. To the bowl of a stand mixer fitted with a whisk attachment, add potatoes, brown sugar, salt, pepper and cinnamon. Whip on medium speed until potatoes are smooth. Add cream and eggs and whip until mixture is light, fluffy and thoroughly combined.
3. Spread mixture into prepared baking dish and cover with aluminum foil. Transfer to oven and bake 25 minutes.
4. **To prepare pecans:** To a small saucepan set over medium heat, add butter, sugar, syrup, salt and spices and whisk to combine. Once mixture is melted and smooth, add pecans, folding until well-coated with syrup mixture. Evenly spread pecans onto prepared baking sheet and bake until fragrant and golden brown, about 10 minutes. Remove pecans from oven,

tossing once more to coat. The glaze will harden and become crisp as nuts cool. Once cool, coarsely chop candied pecans.

5. **To assemble casserole:** Remove foil from potatoes and evenly sprinkle with marshmallows. Increase oven temperature to 400°F and bake casserole until marshmallows are toasted and golden brown, about 10 minutes.

6. **To serve immediately:** Allow casserole to cool slightly, sprinkle with candied pecans and serve warm.

7. **To refrigerate and bake later:** Wrap casserole without marshmallows or pecans in several layers of plastic wrap. Transfer to refrigerator for up to 5 days. Transfer pecans to sealed container and leave at room temperature for up to 1 week. When ready to serve, remove plastic wrap from potatoes and cover with foil. Transfer to preheated 350°F oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 25 to 30 minutes. Remove foil and evenly sprinkle top with marshmallows. Increase oven temperature to 400°F and transfer to oven. Bake until marshmallows are toasted and golden brown, about 10 minutes. Allow casserole to cool slightly, sprinkle with candied pecans and serve warm.

8. **To freeze and bake later:** Wrap casserole without marshmallows or pecans in several layers of plastic wrap. Transfer to freezer for up to 1 month. Transfer pecans to a sealed container and freeze for up to 1 month. Thaw potatoes overnight in refrigerator. Thaw pecans overnight at room temperature. When ready to serve, remove plastic wrap from potatoes and cover with foil. Transfer to preheated 350°F oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 25 to 30 minutes. Remove foil and evenly sprinkle top with marshmallows. Increase oven temperature to 400°F and transfer to oven. Bake until marshmallows are toasted and golden brown, about 10 minutes. Allow casserole to cool slightly, sprinkle with candied pecans and serve warm.

Thanksgiving countdown: 1 day prior

- For **frozen casserole:** Thaw overnight in refrigerator.
- For **frozen pecans:** Thaw at room temperature overnight.

Thanksgiving countdown: 45 minutes prior

- Remove plastic wrap from potatoes and cover with foil.
- Transfer to preheated 350°F oven and bake until an instant-read thermometer inserted in center reaches 165°F, about 35 to 30 minutes.
- Increase oven temperature to 400°F. Remove foil and evenly sprinkle top with marshmallows. Bake casserole until marshmallows are toasted and golden brown, about 10 minutes.
- Allow casserole to cool slightly, sprinkle with candied pecans and serve warm.

CHEESY POTATO GRATIN

Yield: 8 servings

2 tablespoons unsalted butter, plus more greasing
1 medium yellow onion, chopped
1 garlic clove, minced
3 tablespoons all-purpose flour
2 cups whole milk
Kosher salt and freshly ground black pepper
2 1/2 pounds Yukon Gold potatoes, peeled and sliced into 1/8" thick
2 cups grated cheddar cheese, divided

Preheat oven to 350°F and generously grease a 9 x13" casserole dish with unsalted butter.

1. To a medium skillet set over medium heat, add butter. When butter melts and foaming subsides, add onions and sauté, stirring often until tender, about 5 minutes. Add garlic and cook until fragrant, about 1 minute. Whisk in flour. Slowly pour in milk, whisking continuously. If sauce gets lumpy, continue whisking until smooth. Bring to boil and whisk until thickened, about 2 minutes. Season with salt and pepper.

2. Arrange potatoes into a thin, even layer into prepared casserole dish. Season with salt and pepper and sprinkle with 1/3 cup of cheese. Repeat layering with remaining potatoes and 2/3 cup cheese, seasoning each layer with salt and pepper. Pour milk mixture evenly over potatoes and sprinkle with remaining 1 cup cheese.

3. Cover dish with foil and transfer to oven. Bake until potatoes are fork-tender, about 50 minutes. Remove foil and bake until cheese is golden-brown, about 15 minutes.

4. **To serve immediately:** Remove from oven and cool slightly before serving.

5. **To refrigerate and bake later:** Bake assembled gratin at 350°F until potatoes are par-cooked, about 35 minutes. Remove from oven and cool to room temperature. Wrap par-cooked gratin in several layers of plastic wrap. Transfer to refrigerator for up to 3 days. When ready to serve, remove plastic wrap and cover casserole with foil and reheat in a 350°F preheated oven until hot and potatoes are fully cooked, about 35 to 40 minutes. Remove foil and bake until topping is crisp, about 10 to 15 minutes. Gratin is fully cooked when an instant-read thermometer inserted into center reads 165°F.

6. **To freeze and bake later:** Bake assembled gratin at 350°F until potatoes are par-cooked, about 35 minutes. Remove from oven and cool to room temperature. Wrap par-cooked gratin in several layers of plastic wrap. Transfer to freezer for up to 2 weeks. Frozen gratin should be thawed overnight in refrigerator. When ready to serve, remove plastic wrap and cover casserole with foil and reheat in a 350°F preheated oven until hot and potatoes are fully

cooked, about 35 to 40 minutes. Remove foil and bake until topping is crisp, about 10 to 15 minutes. Gratin is fully cooked when an instant-read thermometer inserted into center reads 165°F.

Thanksgiving countdown: 1 day prior

- For ***frozen gratin***: Thaw in refrigerator overnight.

Thanksgiving countdown: 1 hour prior

- Remove plastic wrap, cover casserole with foil and reheat in a 350°F preheated oven until hot and potatoes are fully cooked, about 35 to 40 minutes.
- Remove foil and bake until topping is crisp, about 10 to 15 minutes.
- Gratin is fully cooked when an instant-read thermometer inserted into center reads 165°F.