



Holiday Side-Dish

MINI COOKBOOK

By Jessica Quinn

The Holiday Side-Dish Mini Cookbook
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Before You Dive In

You will find that most of the recipes in this book utilize honey in place of sugar and that they call for filtered water and Redmond Real Salt.

Here's why:

Honey vs. Sugar

As a homesteader, I try to keep my ingredients as close to home as possible so I use honey from my hives for almost everything I cook. Even if you aren't a beekeeper, you can find local honey to keep your homestead kitchen more sustainable. Sugar CAN be used in place of honey in the recipes if you prefer. See more sugar substitutions here.

Filtered water vs. Non-Filtered water

City tap water is filled with additives that I don't want to ingest into my body... Well water is better, but can still be contaminated. Because of this, I filter water through my Berkey system anytime I need water for drinking or cooking (especially in ferments). You can use unfiltered water in these recipes, but if you have the option then filtered is best.

Redmond Real Salt vs. Table Salt

Redmond salt is salt that comes directly from an ancient sea bed in Utah. The salt is unrefined so it contains the minerals that table salt does not. Redmond salt can be used in cooking, canning, pickling, and anywhere else that you need salt.



Creamy Mashed Potatoes

INGREDIENTS

- 8-10 Potatoes (Russet or Red Idaho)
- 6-8 cups filtered water
- 1 cup Milk (more or less for consistency)
- 4 oz. Cream Cheese
- 1/4 cup Butter
- 1/2 tsp garlic powder
- Redmond salt & pepper

INSTRUCTIONS

1. Wash your potatoes and then boil them in a large saucepan or stock pot until they are tender. *Peel them if you don't want the skin in your finished product.*
2. Drain the water out of the pot and mash the potatoes.
3. Add the butter and let it melt in with the potatoes.
4. Mix in the cream cheese & milk until smooth.
5. Add the garlic powder, salt, and pepper. Mix well.

****Add broth along with the milk for an extra nutritional boost!**



Corn Pudding Casserole

INGREDIENTS

- 2 eggs
- 1/2 cup melted butter
- 1/2 cup flour
- 1/4 cup honey
- 1 cup whole milk
- 8 oz softened cream cheese
- 1 cup whole kernel corn
- 1 cup of homemade creamed corn
- 1/2 tsp Redmond salt

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Beat the eggs in a large mixing bowl.
3. Mix in the other ingredients. Stir together until well combined.
4. Pour the mixture into a greased casserole dish or cast iron skillet.
5. Bake for 45 minutes-1 hour until the top is golden brown.



Sweet Potato Casserole

INGREDIENTS

- 4-5 Sweet Potatoes
- 1 Tsp Vanilla Extract
- 1 tsp Cinnamon
- $\frac{1}{4}$ cup Brown sugar
- 1 Egg
- $\frac{1}{4}$ cup Butter
- 1 cup Marshmallows
- Brown Sugar Streusel

INSTRUCTIONS

1. Remove the skin from the potatoes and slice them into medallions.
2. Boil the potato medallions in a large pot of water on the stovetop until they are fork-tender.
3. Drain and move to a large mixing bowl or a stand mixer bowl.
4. Use a potato masher or a fork to mash the sweet potatoes.
5. Cream the mashed sweet potatoes together with the vanilla extract, ground cinnamon, egg, brown sugar, and melted butter.
6. Spoon the sweet potato mixture into a 2-quart casserole dish or a cast iron skillet. Smooth over the top with a spoon.
7. Bake at 350 degrees F for 20 minutes to heat the sweet potatoes through.
8. After baking, sprinkle mini marshmallows across the top.
9. Top the marshmallows with the streusel.
10. Bake for another 15 minutes to toast the topping.

****Recipes for marshmallows & streusel found in [The Homemade Household](#)**



Green Bean Casserole

INGREDIENTS

- 1 lb. fresh green beans
- 1/2 cup mushrooms (diced)
- 2-3 cloves garlic
- 2 c cream of chicken (or mushroom) soup
- French Fried Onions

INSTRUCTIONS

1. Preheat the oven to 350 degrees F.
2. Saute garlic and mushrooms over medium-low heat in a cast iron skillet.
3. Add in the green beans and cook for 5 more minutes.
4. Pour the cream soup over the green beans & place the skillet in the oven.
5. Bake for 15-20 minutes until bubbly.
6. Add the fried onions on top and bake for another 5-10 minutes until they are brown.

**Recipe for homemade cream soup found in [The Homemade Household](#)



Honey Butter Rolls

INGREDIENTS

Dough

- 1 cup lukewarm milk
- 1/3 cup oil
- 2 eggs
- 2 TBSP Honey
- 3 1/2 cups all-purpose flour
- 1 tsp Redmond salt
- 2 1/4 tsp yeast

Glaze

- 2 TBSP butter
- 1 TBPS honey

INSTRUCTIONS

1. Preheat oven to 350 F.
2. Dissolve yeast in 1-2 TBSP of lukewarm milk.
3. Add the rest of the milk, oil, eggs, and honey to a large mixing bowl and mix.
4. Mix in the flour 1 cup at a time. Then add the salt and the dissolved yeast.
5. Combine and knead until it forms a soft dough.
6. Cover and let rise for 30 minutes.
7. Separate the dough into balls that are about 1 1/2 inches in diameter.
8. Put the dough balls on a greased pan or a cast iron skillet and cover. Let them rise for a second time for 20-30 minutes. They should double in size during this time.
9. Bake at 350 degrees F for 20-25 minutes or until the tops are golden brown.
10. Melt butter and honey in a small saucepan and then brush this glaze over the top of the rolls.



Honey Roasted Carrots

INGREDIENTS

- 2-3 pounds of Carrots
- 3 TBSP Honey
- 2 TBSP Oil
- 1 tsp ground sage
- Redmond Salt & Black Pepper

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Peel the carrots and slice them lengthwise.
3. Add the carrots and all other ingredients into a bowl and toss them together.
4. Place parchment paper on a baking sheet and spread the carrots out in a single layer.
5. Bake for 15-20 minutes.



Roasted Balsamic Brussels Sprouts

INGREDIENTS

- 1 pound Brussels Sprouts
- 2 TBSP Oil
- 2 TBSP Balsamic Vinegar
- 1 TBSP minced garlic
- Redmond Salt & Black Pepper

INSTRUCTIONS

1. Preheat the oven to 400 degrees F.
2. Cut the ends off of the Brussels sprouts and cut them into halves.
- 3 Toss the brussels sprouts with all of the other ingredients.
4. Place parchment paper on a baking sheet and lay the brussels sprouts out in a single layer.
5. Bake for 15-20 minutes or until tender & caramelized.



4-Cheese Macaroni

INGREDIENTS

- 1 pound elbow noodles

Cheese Sauce

- 4 TBSP Butter
- 3-4 TBSP Flour
- 1 cup milk
- 1/4 cup parmesan cheese
- 1/4 cup mozzarella cheese
- 1-1 1/2 cup cheddar cheese
- 4 oz softened cream cheese
- Additional 1/2-1 cup milk
- Redmond Salt + Pepper

INSTRUCTIONS

1. Cook the noodles until tender.
2. While they are cooking, make the cheese sauce.
3. Heat a skillet or saucepan over medium-low heat.
4. Add the butter to the pan.
5. Once the butter is melted, whisk in the flour 1 TBSP at a time to make a roux.
6. Gradually whisk in the milk.
7. Stir in the cheese. Melt and combine them in with the milk mixture.
8. Add more milk and whisk until it meets your desired consistency.
9. Remove from heat and add salt and pepper to taste.
10. Combine with the noodles.



Orange Spiced Cranberry Sauce

INGREDIENTS

- 8 oz Cranberries
- 1/3 cup honey
- 1/3 cup Water
- 1/4 cup Orange Juice
- 1/8 tsp cinnamon
- 1/8 tsp allspice
- 1/8 tsp ginger
- 1/8 tsp cloves

INSTRUCTIONS

1. Rinse cranberries
2. Combine cranberries, honey, and water in a saucepan and bring to a boil over medium-high heat.
3. Reduce the heat to medium-low and cook until the cranberries have popped and the sauce has thickened.
4. Remove from heat and add in the orange juice & spices.
5. Give it a taste and add more honey if needed.

Sweet Skillet Cornbread

INGREDIENTS

- 15 oz whole kernel corn
- 1.5 cup flour
- 1/2 cup sugar
- 1 TBSP baking powder
- 1 tsp Redmond salt
- 1/2 cup milk
- 2 large eggs
- 1/4 cup soft butter
- 1/4 cup honey



INSTRUCTIONS

1. Preheat oven to 450 degrees F.
2. Stir dry ingredients together in a medium mixing bowl.
3. Use a larger bowl to beat the remainder of the ingredients together.
4. Add the dry mixture into the larger bowl with the other ingredients. Mix until well combined.
5. Pour the batter into a cast iron skillet, a deep pie pan, or an 8x8 greased baking pan.
6. Bake for 25 minutes or until the top is golden and the bread is cooked through.



Buttermilk Cornbread

INGREDIENTS

- 1 cup corn meal (self-rising)
- 1/2 cup flour
- 3/4 cup buttermilk
- 2 large eggs
- 2 TBSP oil

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Combine the corn meal and flour in a bowl. Slowly incorporate the wet ingredients.
3. Pour batter into a greased 9 inch cast iron skillet and bake for 20-25 minutes



Cornbread Dressing

INGREDIENTS

Buttermilk Cornbread

- 1 cup corn meal (self-rising)
- 1/2 cup flour
- 3/4 cup buttermilk
- 2 large eggs
- 2 TBSP oil

Dressing

- 1/3 cup butter
- 1 cup chopped celery
- 1/2 cup chopped onion
- 4 cups chicken broth
- 2 large beaten eggs
- 1 cup bread crumbs
- 3 chopped hard-boiled eggs
- 2 tsp ground sage
- Redmond salt & pepper

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Combine the cornmeal and flour in a bowl. Slowly incorporate the wet ingredients.
3. Pour batter into a 9-inch cast iron skillet and bake for 20-25 minutes.
4. Allow to cool and then crumble the cornbread.
5. Melt butter in a skillet and add the chopped celery and onions. Cook until tender.
6. Add the crumbled cornbread, celery, onion, chicken broth, beaten eggs, bread crumbs, hard-boiled eggs, sage, salt, and pepper to a bowl and combine well.
7. Add the dressing mixture into a casserole dish and bake for about 30 minutes.