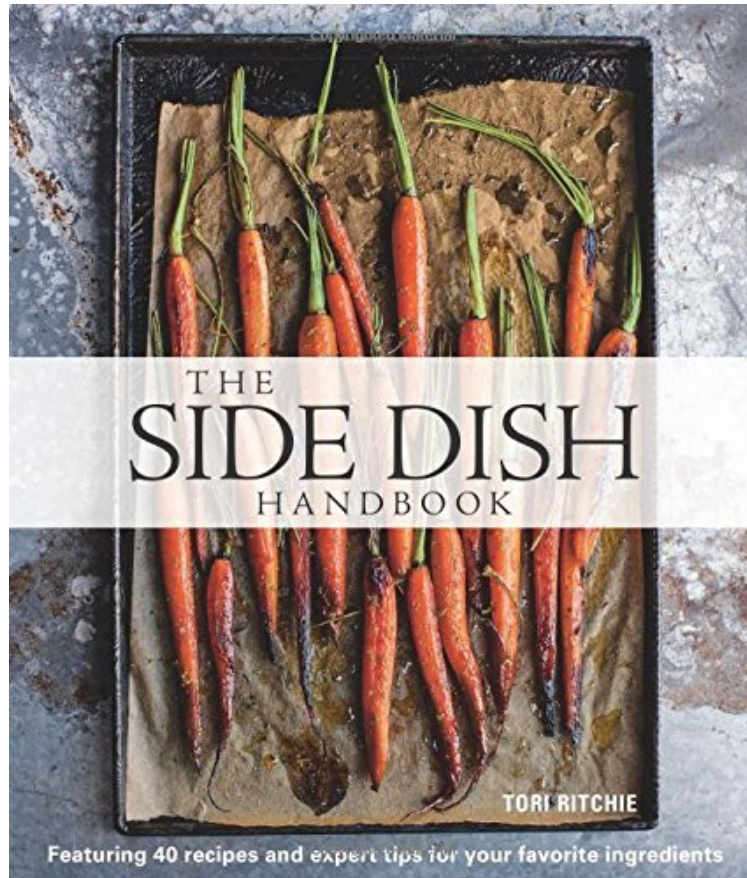


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The Side Dish Handbook

Tori Ritchie

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Tori Ritchie : The Side Dish Handbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Side Dish Handbook:

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The ultimate collection of recipes for the unforgettable side dishes: 40 of the most popular key ingredients for side dishes, how to use them, and the best way to serve them. Sometimes it's a spin on a classic recipe with an unexpected ingredient that makes it stand apart. Other times, the magic factor is the cooking method.The Side Dish Handbook essential guide to the most popular vegetables and grains side dishes is both a primer on how to use each ingredient as well as a wealth of inspiration for any meal or occasion. These recipes are designed to serve four to six people for an

everyday meal, and several are perfect for the holidays. Your side dish could eclipse your main with recipes like: braised artichokes with mint, creamed corn with chipotle and queso fresco, roasted endive with prosciutto, shortcut polenta with parmesan, golden pilaf with saffron onions, and sweet potato gratin with sage cream.

About the Author Tori Ritchie is a cookbook author, food writer, cooking teacher, and TV host, who has appeared regularly on CBS and The Food Network. Her other books include *The Art of Blending*, *The Pressure Cooker Cookbook*, *Braises Stews*, *Small Bites*, *Big Flavors*, among others. You can learn more about Tori on her website www.tuesdayrecipe.com. Excerpt. Reprinted by permission. All rights reserved.

Sweet Potato Gratin with Sage Cream

Unsalted butter for the baking dish 12 cup (2 oz/60 g) freshly shredded Parmesan cheese 12 cup (2 oz/60 g) shredded Gruyere cheese 1 cup (8 fl oz/250 ml) heavy cream 1 cup low-sodium vegetable or chicken broth 2 cloves garlic, mashed 4 fresh sage leaves, torn in half Salt and freshly grated pepper 2 lb (1 kg) Garnet sweet potatoes 2 russet potatoes *Serves 6-8, Preheat the oven to 375F (190C). Grease the bottom and sides of a 9-by-13-inch (23-by-33-cm) or similar 3-qt (3-l) baking dish with butter. In a small bowl, toss together the Parmesan and Gruyere cheeses. In a small saucepan, combine the cream, broth, garlic, sage, and a good pinch of salt over medium-low heat and heat until small bubbles begin to appear around the edge of the pan and the liquid is steaming. Remove from the heat and let steep while you prepare the potatoes. Cut the rounded ends off of each potato, then peel the potatoes. Using a food processor or mandoline fitted with the slicing blade, cut the potatoes crosswise into slices 1/4 inch (6 mm) thick. Layer the potato slices, alternating types, in the prepared baking dish. Pour the warm cream mixture through a fine-mesh sieve evenly over the potatoes and discard the garlic and sage. Cover the dish tightly with foil and bake for 45 minutes. Uncover and sprinkle the potatoes with the cheeses. Continue to bake, uncovered, until the mixture is bubbly and thick, 25-30 minutes. Let stand for 10 minutes before serving.