Gatherings

Holiday Side Dishes

Twelve supporting dishes for a well-timed celebration meal

Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

Holiday sides share one kitchen, one oven schedule and often a crowded table. This development edition brings together twelve different supporting dishes so you can choose a balanced set rather than cook everything at once. Pair a creamy dish with a crisp vegetable, add something tart, and decide which item truly needs the oven at the last moment. Read the pan sizes and cooking temperatures before writing your schedule. Chop vegetables ahead when appropriate, but keep perishable prepared ingredients refrigerated and separate from raw meat being cooked for the same meal. These original development drafts give texture and doneness cues as well as times. Serve smaller bowls and refill them, and cool leftovers in shallow containers promptly so the next meal begins with properly stored food.

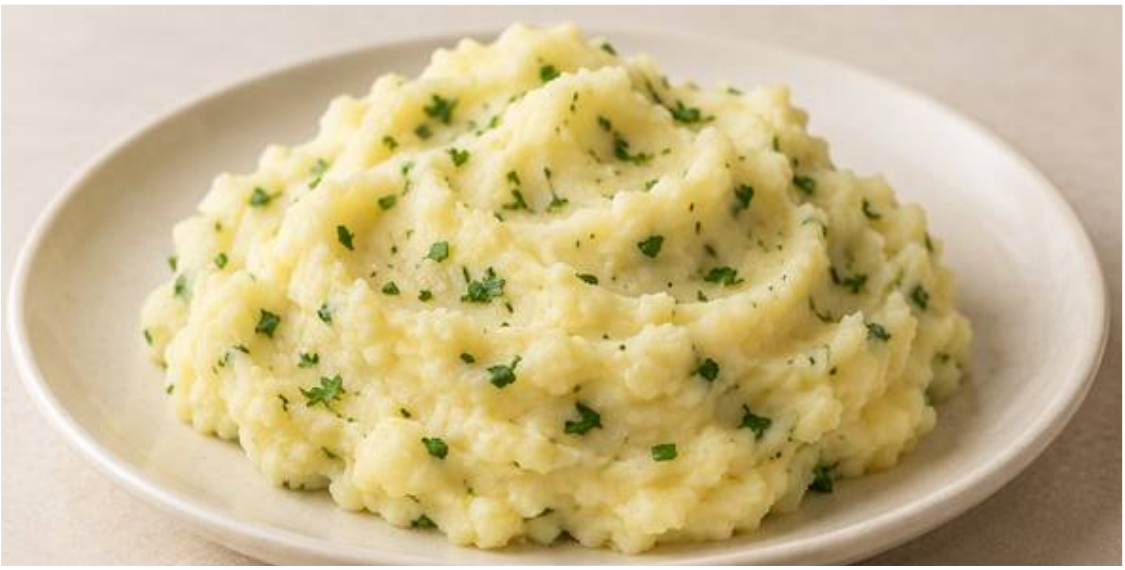
Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Herb Mashed Potatoes - AI-generated realistic food artwork, not a photograph or tested result.

Herb Mashed Potatoes

6 servings | Prep: 20 minutes | Cook: 25 minutes

Ingredients

- 2 pounds Yukon Gold potatoes, peeled and chunked
- 3/4 cup milk
- 4 tablespoons unsalted butter
- 3/4 teaspoon fine salt
- 1/4 teaspoon black pepper
- 2 tablespoons chopped parsley
- 1 tablespoon chopped chives

Method

1. Place potatoes in a saucepan and cover with cold water by 1 inch. Bring to a boil, lower to a steady simmer and cook 15–20 minutes, until easily pierced.

2. Drain thoroughly, return to the warm pan and shake over low heat for 1 minute to release excess moisture. Warm milk and butter separately until butter melts.

3. Mash potatoes by hand, gradually adding the warm milk mixture. Fold in salt, pepper, parsley and chives. Serve promptly in a warm bowl, or hold covered at 140°F or above for a brief period, stirring gently before serving.

Cook's tip

A hand masher leaves a pleasant texture; a blender can turn potato starch into a gluey paste.

Substitution

Use unsweetened oat milk and olive oil instead of dairy milk and butter.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Milk

Lemon Almond Green Beans

6 servings | Prep: 15 minutes | Cook: 12 minutes

Ingredients

- 1 pound green beans, trimmed
- 2 tablespoons unsalted butter
- 1/4 cup sliced almonds
- 2 teaspoons lemon zest
- 1 tablespoon lemon juice
- 1/4 teaspoon fine salt
- 1/8 teaspoon black pepper

Method

1. Bring a large saucepan of water to a boil. Add green beans and cook 4–6 minutes, until bright green and tender with a slight bite. Drain thoroughly.
2. Melt butter in a broad skillet over medium heat. Add almonds and stir 2–3 minutes until pale gold, watching carefully so thin slices do not scorch.
3. Add drained beans, lemon zest, salt and pepper and toss for 2 minutes to warm through. Remove from heat, add lemon juice and transfer to a serving bowl. Serve soon so the beans retain their color and crisp texture.

Cook's tip

Have drained beans ready before toasting almonds; the nuts can darken rapidly while you are distracted.

Substitution

Use hulled pumpkin seeds instead of almonds and olive oil instead of butter.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Milk, Almond

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures

USDA FSIS • leftovers and food safety

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Give the celebration sides their own plan

The supporting dishes deserve a place in the schedule before the celebration begins. Holiday Side Dishes gathers twelve recipes for a varied serving table, including mashed potatoes, roasted vegetables, bread stuffing, fruit relish, and grain-filled squash. Learn to write an oven schedule, choose what can be prepared ahead, and preserve texture through the final serving interval. Herb potatoes, wild-rice squash, and golden corn casserole offer different shapes and cooking rhythms to plan around. Junction Table by CrownThrive, LLC helps you coordinate the sides as part of the whole meal, with practical steps for draining, roasting, holding, and finishing dishes when guests are ready to eat.

- Dry drained potatoes in the warm pan before adding warmed milk and butter.
- Roast acorn squash and fill with wild rice, vegetables, and cranberries.
- Bake cornmeal batter with corn and cheddar, then rest before spooning.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.

Golden Corn Casserole

AI-generated realistic food artwork

Junction Table by CrownThrive, LLC
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