

Easy

Thanksgiving *Recipes*

*8 Restaurant
Side Dishes
for Thanksgiving*

ALLFREECOPYCATRECIPES 

Easy Thanksgiving Recipes: 8 Restaurant Side Dishes for Thanksgiving

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Letter from the Editor

Dear Fellow Copycats:

Thanksgiving is one of the most popular holidays for enjoying great food. Certain iconic recipes come to mind when thinking about the Thanksgiving holiday. While turkey may be the main attraction for some people, the side dishes are just as important. Classic side dish recipes for green beans and sweet potatoes are a must for the Thanksgiving menu. Of course, the more side dishes you serve the better! With this eCookbook you can make an amazing Thanksgiving meal without spending the entire holiday in the kitchen slaving away.

In this amazing, free eCookbook, *Easy Thanksgiving Recipes: 8 Restaurant Side Dishes for Thanksgiving*, you'll discover sensational side dishes from all your favorite restaurants, including Boston Market, Ruth's Chris, and Cracker Barrel. Inside you will find vegetable side dish recipes like Copycat Cracker Barrel Green Beans (pg. 6) and Homemade Candied Carrot Stix (pg. 15). You will also find easy casserole recipes like Copycat Ruth's Chris Sweet Potato Casserole (pg. 5) and Homemade Boston Market Squash Casserole (pg. 11). We even included dinner roll recipes and cornbread recipes! These recipes will mean a restaurant quality meal on the table this Thanksgiving. Once your family tastes this year's side dishes, they will be hounding you for the easy side dish recipes.

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://www.AllFreeCopycatRecipes.com). While you're there, [subscribe to AllFreeCopycatRecipes' free Crazy for Copycats](#) newsletters to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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COPYCAT RUTH'S CHRIS SWEET POTATO CASSEROLE

BY TARA FROM NOSHING WITH THE NOLANDS



If you are looking for the ultimate side dish recipe, then this Copycat Ruth's Chris Sweet Potato Casserole is it. The sweet potatoes are lusciously creamy with a little butter and half & half mixed in. The mashed sweet potatoes are covered with a pecan mixture. The crunch and flavor from the pecans complements the light sweet potatoes perfectly. This side dish is the perfect Thanksgiving side dish recipe, but it tastes great anytime of the year!

Ingredients

- 2 large sweet potatoes
- 3 tablespoons butter
- 2 tablespoons half & half
- salt, to taste
- 1/2 cup brown sugar
- 1/4 cup flour
- 1 cup pecans
- 1/3 cup butter

Instructions

1. Bake the sweet potatoes until they are tender. Peel & mash them. You should have 3-4 cups.
2. Mash the potatoes with the three tablespoons of butter, half & half, and salt.
3. Place the potatoes in 3-4 ramekins or one larger dish.
4. Mix the brown sugar, flour, and butter together until crumbly, add the pecans and place on top of sweet potato.
5. Bake at 350 degrees F for 20 minutes or until the edges are bubbling and the topping lightly browned. Serve immediately.

COPYCAT CRACKER BARREL GREEN BEANS



If you're looking for an awe-inspiring side dish for this Thanksgiving, then look no further. Cracker Barrel restaurant recipes like this one for Copycat Cracker Barrel Green Beans will be a huge hit. Made with simple seasonings and bacon, it's a tasty side for any meal, especially Thanksgiving.

Ingredients:

- 1 1/4 pound bacon, sliced
- 3 cans whole green beans, with liquid
- 1/4 yellow onion
- 1 tablespoon sugar
- 1/2 tablespoon salt
- 1/2 teaspoon pepper

Instructions

1. In a 2-quart saucepan over medium heat, cook bacon until lightly brown but not crisp.
2. When the bacon is browned, add the canned green beans. Then add salt, sugar, and pepper and mix well.
3. Place the chopped onion on top of the green beans.
4. Cover saucepan with a lid and bring to a light boil.
5. Turn the heat down to low and simmer the beans for 45 minutes.
6. Serve.



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COPYCAT DISNEY WORLD CREAM CHEESE MASHED POTATOES

BY [LISA FROM THE DISNEY DINER](#)



We know that butter adds a creamy element to mashed potato recipes, but this recipe straight from Disney incorporates a secret ingredient. For an outstanding new copycat side dish recipe this Thanksgiving, you have to dig into Copycat Disney World Cream Cheese Mashed Potatoes. This sinfully smooth side dish would make a great addition to your Thanksgiving menu and is easy enough to throw together any night of the week.

Ingredients

- 5 pounds Russet potatoes, washed, peeled and cut into large chunks
- 1/2 cup unsalted butter, softened to room temperature
- 8 ounces cream cheese, softened to room temperature
- 3/4 cup milk*, warmed in microwave or on stovetop
- 1 tablespoon Kosher salt
- 1/2 teaspoon ground black pepper

Instructions:

1. Boil cut potatoes in a large pot with enough water to cover them. Cook until tender. Drain water and place potatoes in large mixing bowl.
2. Mash potatoes using a potato masher or blend on low using an electric mixer. Add in the softened cream cheese, butter, warm milk, salt, and pepper to taste. Mix on low until all ingredients are well incorporated.

*For creamier potatoes, add more milk, 1 tablespoon at a time then blend or stir.

HOMEMADE BOSTON MARKET CINNAMON APPLES

BY [TARA FROM NOSHING WITH THE NOLANDS](#)



If you are looking for a tasty side dish that takes little time to prepare, then these Homemade Boston Market Cinnamon Apples are it. This easy side dish recipe is great anytime of the year, but is especially perfect for the Thanksgiving holiday. The Boston Market recipe is loaded with flavor, combining the sweet and savory. The apples develop a caramelized crust that is just divine.

Ingredients

- 5 cups sliced and peeled apples
- 1/2 cup water
- 2 tablespoons cornstarch
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1 pinch of salt
- 2 tablespoons butter

Instructions

1. Preheat oven to 350 degrees F. Place apples in a baking dish.
2. Whisk water, cornstarch, brown sugar, and cinnamon together until well blended.
3. Pour the brown sugar mixture over the apples, sprinkle with a pinch of salt, and dot with butter.
4. Cover with foil and bake for 40-45 min. Stir every 15 minutes, cook until fork tender, but not mushy.

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HOMEMADE BOSTON MARKET SQUASH CASSEROLE



This Homemade Boston Market Squash Casserole recipe is the perfect vegetable side dish recipe for Thanksgiving. The squash casserole recipe is loaded with veggies, cheese, and the secret ingredient, corn bread. Even picky kids will love the cheesy casserole with disguised veggies. The recipe is ideal for serving to a crowd and goes well with other Thanksgiving staples.

Ingredients

- 2 medium to large zucchini, diced
- 2 medium to large summer squash, diced
- 1 yellow onion, chopped
- 1 (6-ounce) box of Jiffy Corn Muffin Mix
- 1/4 cup butter
- 8 ounces cheddar cheese
- 3 chicken bouillon cubes
- 1 teaspoon garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 1 tablespoon fresh parsley, chopped

Instructions

1. Prepare the Jiffy Mix according to the directions on the box. Let it cool.
2. Sauté the chopped onion in the butter over medium-low heat until the onions are translucent. Add the salt, pepper, thyme, and parsley. Stir.
3. Add the chicken bouillon cubes and garlic. Stir.
4. Add the diced squash, diced zucchini, and diced cheese. Let simmer for 5 minutes.
5. Crumble the corn bread muffins into the squash mixture and add one cup of water. Mix well.
6. Spray a 13 x 11 casserole dish with non-stick cooking spray. Pour the zucchini mixture into the prepared casserole dish. Cover with aluminum foil.
7. Bake in a 350 degree F oven for 50-60 minutes, removing the foil 40 minutes in. Serve.

HOMEMADE BOSTON MARKET CORNBREAD



Made with Jiffy corn muffin mix and cake mix, you know that this cornbread recipe has to be good. Cornbread is perfect as a side dish to any meal including Thanksgiving. Try this delicious cornbread recipe today for a buttery cornbread you and your family will not soon forget.

Ingredients

- 2 (8-1/2-ounce) boxes of Jiffy Mix Corn Muffin Mix
- 1 (8-ounce) box of a butter recipe cake mix
- 5 eggs
- 2/3 cup milk
- 1 1/3 cup water
- 1/2 cup butter, softened

Instructions

1. Preheat oven to 350 degrees F.
2. Mix all dry ingredients.
3. Add remaining ingredients and mix well.
4. Pour mixture into greased cupcake pans or mini loaf pans.
5. Bake for 30 minutes or until golden brown on top and a toothpick inserted in the middle comes out clean.
6. Allow to cool slightly in the pan (until it pulls away from the sides a bit). Remove from pan and serve warm with honey or maple syrup.

COPYCAT HOLIDAY CRESCENT ROLLS

BY JAMIE FROM JAMIE COOKS IT UP



Warm crescent rolls are the perfect addition to any dinner table, and this Copycat Holiday Crescent Rolls recipe is no exception. These buttery, flaky rolls taste just like store-bought crescent rolls without the hassle of going to the grocery store. These crescent rolls are super easy to make, and are the perfect side dish, especially during Thanksgiving and Christmas. Try them for your next meal for a crescent roll recipe you will love!

Ingredients

- 2 cups scalded milk (just put it in a bowl, and heat in the microwave for 2 min.)
- 1 1/2 cups warm water
- 2 tablespoon yeast (I use Active Dry yeast) + a dash of sugar
- 1 tablespoon salt
- 1/2 cup sugar
- 1 stick butter, softened
- 3 eggs
- 10-12 cups flour, all purpose
- 1 stick butter, melted (for shaping the dough)

Instructions

1. Place the warm water, yeast, and dash of sugar in the bottom of your mixer. Stir it around and let it sit for 5 minutes. It should start to rise and get all bubbly.
2. Add 3 cups of the flour and mix for 30 seconds. You want to add this much flour, before you add the scalded milk and eggs...the hot temperature of the milk would be too much for the yeast, and you don't want to "cook" your eggs.
3. Add the scalded milk, sugar, salt, softened butter (not the melted butter), and the eggs. Mix for 1 minute.
4. Add the remaining flour 1 cup at a time, until the dough scrapes the side of your mixer clean.

5. Mix on high for 8 minutes. This much mixing really improves the texture and elasticity of the dough.
6. Let the dough rise, in the mixer for about 45 minutes, or until doubled in size.
7. Punch the dough down and divide it into 6 equal parts. Shape each part into a nice round ball and let them rest on the counter top. Spread a little of the melted butter on the counter top, before setting the dough on it. Let the dough rest for 5 minutes.
8. With a rolling pin, roll each ball into a nice round circle. You want the dough to be about 1/2-3/4 of an inch thick after rolling it out. Pour a bit of butter in the center.
9. With a pizza cutter, cut the circle into 8 equal triangles. Start from the fat end and roll each triangle up. Place on a large, sprayed cookie sheet.
10. Place them in a warm 170 degree F oven, and let them rise for about 20 minutes. Don't let them get too tall. Once they start to touch each other, they have risen enough.
11. Turn your oven up to 350. Leave the rolls in while the oven increases in temperature. Bake for about 15 minutes. After about 7 minutes (or when the top pan has gotten a bit golden on the top) switch the bottom pan to the top, and the top to the bottom.
12. When the rolls are still hot, brush them all over with more of the melted butter

HOMEMADE CANDIED CARROT STIX

BY JUDY FROM THE MIDNIGHT BAKER



Finding a great side dish recipe to accompany your main dish can be a complicated task. But this Homemade Candied Carrot Stix recipe is a sweet side dish recipe that is the perfect addition to any meal. The warm, sweet carrots are the perfect pairing to a roast of other comfort food dish in the fall or winter months. These would also be absolutely perfect on the Thanksgiving table. Try them out for your next meal or holiday dinner for the perfect side dish.

Ingredients

- 2 pounds carrots, peeled and cut into sticks
- 1 cup dark brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 cup (4 tablespoons unsalted butter)
- water for boiling
- pinch of salt

Instructions

1. Place carrots in large pot, cover with water & add a pinch of salt. Bring to boil, reduce heat, cover, and simmer until carrots are crisp-tender. Drain in colander; set aside.
2. In a large saucepan, melt butter over low heat. Add dark brown sugar and cinnamon. Stir well and simmer until sugar is dissolved. Add carrots and stir gently until carrots are well coated with sauce.



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