

SIDES GIVING

Vegetarians have always known the truth: It's the sides that make the meal.



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Where Every Dish Is a Star

Forget the turkey. These sides shine on their own.

IF THE TURKEY DISAPPEARED from your Thanksgiving table, would you miss it? There'd be more room for mashed potatoes! More room for buttery rolls! More room for crispy-edged casseroles of dressing, for pots of silky greens in coconut milk and pans of sweet roasted carrots dipped in gravy.

I write about my enthusiasm for vegetables in *The Veggie*, *The New York Times* Cooking's vegetarian newsletter, so maybe it's no surprise that I wouldn't miss the turkey at all. Not one bit. Turkeys get all the attention, but sides are the low-key stars of the table — less stressful to cook, more delicious to eat and better at representing the diversity of produce this time of year, like chestnuts and squash, brussels sprouts and beans.

When there's no bird, you need to edit your menu more thoughtfully, taking into account textures, colors and flavors. It's nice to have a touch of acidity on the table, like a tart cranberry sauce or a lime-dressed vegetable. This isn't to counter the rich and cheesy casseroles (look for cheese labeled vegetarian if you need to, or lose the cheeses altogether), but to make them all even better. There's no single star at Sidesgiving, but a table full of them!

But first, you'll need to plan the menu. I jot down the family favorites, then add a few dishes that play nicely with them. Mashed potatoes and mixed roasted root vegetables anchor my table, and they're not going anywhere.

This year, I'm also planning to make Deborah Madison's sweet potatoes with miso-ginger dressing. I'm drawn to the technique of steaming, then pan-frying, which yields tender insides and beautiful browned edges. And I'm debating between Yewande Komolafe's plantains with beans and Von Diaz's yuca coated in a warm, garlicky mojo. Mix and match these 20 recipes for your own ideal spread. With just a few, you'll have a Thanksgiving meal that's beautiful, lavish and vegetarian. **TEJAL RAO**



SIDESGIVING

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Creamed Greens Potpie



This vegetarian potpie could pass for a main course if you wanted it to, but it's a stunning way to serve a side of hearty greens with a little drama. **Ali Slagle** takes time to prep and simmer her greens in heavy cream with thyme and garlic, and seasons them generously, but suggests store-bought puff pastry to make preparing the dish quicker.

TIME: 1 HOUR
YIELD: 4 SERVINGS

3 tablespoons unsalted butter
10 garlic cloves, peeled and thinly sliced
1 shallot, peeled and finely chopped
1 tablespoon fresh thyme leaves (or 1 teaspoon dried thyme)
2½ pounds mixed hearty greens (like kale, spinach, mustard greens or collard greens), stems removed and leaves torn into large pieces
Salt and pepper
1 tablespoon all-purpose flour, plus more for rolling
2 cups heavy cream
1 teaspoon hot sauce
½ cup freshly grated Parmesan
1 sheet frozen puff pastry, thawed
1 egg, beaten

1. Heat oven to 400 degrees and line a baking sheet with parchment or foil.
2. In a medium (10-inch) ovenproof skillet over medium heat, melt the butter. Add the garlic, shallot and thyme, and cook, stirring occasionally, until softened but not browned, 5 to 6 minutes.

3. Add a handful of the greens and season lightly with salt and pepper. Using tongs, toss the greens in the butter until wilted. Repeat, making sure to season each batch, until all the greens are added and wilted. (They will eventually all fit.)

4. Stir in the flour until it disappears into the greens, then add the cream and hot sauce, and stir well to combine. Bring to a simmer, then remove from heat and stir in the Parmesan. Season to taste with salt and pepper.

5. On a lightly floured work surface or the bottom of another baking sheet, and using a lightly floured rolling pin, roll and trim the puff pastry into a 12-inch circle. If you find the pastry contracts when you roll it, give it a few minutes between each roll to relax a little.

6. Transfer the skillet to the lined baking sheet. Drape the puff pastry over the skillet so that there is about ½-inch overhang on all sides. (Trim any sides that have more than an inch.) Brush the beaten egg onto the puff pastry, then cut 4 large slits into the pastry. Bake until the puff pastry is puffed and golden brown, about 10 minutes. Reduce the oven temperature to 375 degrees and bake until the pastry is cooked through and the filling is bubbling, 30 to 35 minutes. (If the pastry is getting too dark, cover with foil.) Let sit for a few minutes before diving in.

CHRISTOPHER SIMPSON FOR THE NEW YORK TIMES. FOOD STYLIST: BARRETT WASHBURN.

Kaddu (Sweet and Sour Butternut Squash)

If you haven't tried braising butternut squash, **Priya** and **Ritu Krishna** will show you the way with their recipe for kaddu. After the squash is quickly sautéed with spices, it's gently stewed with some lime juice, tomatoes and just a touch of brown sugar. It's sweet and sour — and just perfect on the holiday table.



RYAN LIEBE FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS.

ADAPTED FROM "INDIAN-ISH" BY PRIYA KRISHNA
WITH RITU KRISHNA (HOUGHTON MIFFLIN
HARCOURT, 2019)
TIME: ABOUT 25 MINUTES
YIELD: 4 SERVINGS

- 2 tablespoons olive oil
- 1 teaspoon fenugreek seeds
- ½ teaspoon ground turmeric
- 1 small yellow onion, finely diced
- 2 tablespoons minced fresh ginger
- ½ teaspoon red chile powder, such as cayenne
- ¼ teaspoon asafetida (optional)

- 1 medium butternut squash (about 2 pounds), peeled, seeded and cut into ½-inch cubes
- 1 teaspoon kosher salt, plus more as needed
- 4 medium Roma tomatoes, cut into ½-inch cubes
- 2 tablespoons fresh lime juice (from about 1 lime), plus more as needed
- 2 tablespoons light brown sugar
- 2 tablespoons chopped fresh cilantro (stems and leaves), for garnish

1. In a large (12-inch) deep sauté pan over medium heat, warm the oil. Once the oil begins to shimmer, add the fenugreek seeds and cook until they start to sputter, which should be within seconds. Reduce the heat to medium-low and swirl in the turmeric. Add the onion and sauté until it just starts to soften, 3 to 4 minutes. Add the ginger, chile powder and asafetida (if using), and cook for 1 minute. Add the butternut squash and salt, cover, and cook until the squash is tender, 10 to 15 minutes.

2. Stir in the tomatoes, lime juice and brown sugar. Reduce the heat to low, cover and cook until the tomatoes are soft but still retain their shape, about 5 minutes. Remove from the heat. Taste, and adjust the lime juice and salt as desired. Garnish with the cilantro and serve warm.

Green Bean Casserole

There's nothing wrong with using a can of soup in green bean casserole. But if you do want to make your own mushroom gravy, as **Sarah Jampel** does in her take on the holiday classic, and spike it with red-wine vinegar and red-pepper flakes, it'll reach a depth of flavor that's otherwise impossible.



JOSEPH DE LEO FOR THE NEW YORK TIMES. FOOD STYLIST: MONICA PIERINI.

TIME: ABOUT 1 HOUR
YIELD: 8 TO 10 SERVINGS

For the Crisp Onions:

- 2 medium yellow onions (about 14 to 16 ounces), halved and thinly sliced with a sharp knife or mandoline
- $\frac{1}{4}$ cup all-purpose flour
- 2 tablespoons bread crumbs (panko or regular)
- 1 teaspoon kosher salt
- High-heat oil, like canola, safflower or vegetable, for frying

For the Casserole:

- 3 tablespoons unsalted butter, plus more for greasing the pan
- 1 teaspoon kosher salt, plus more as needed
- $1\frac{1}{2}$ pounds green beans, trimmed and halved
- $\frac{1}{2}$ teaspoon red-pepper flakes
- 1 tablespoon fresh thyme leaves
- 12 ounces mixed mushrooms (like a mix of cremini and shiitake), trimmed and sliced into $\frac{1}{2}$ -inch pieces
- 2 garlic cloves, thinly sliced
- 3 tablespoons all-purpose flour
- $1\frac{1}{2}$ cups vegetable broth
- $1\frac{1}{2}$ cups milk
- 1 teaspoon red-wine vinegar or sherry vinegar
- 1 teaspoon soy sauce (optional)
- $\frac{1}{4}$ teaspoon black pepper
- Pinch of ground nutmeg

1. Make the onions: In a medium bowl, combine the onions with the flour, bread crumbs and salt, and toss to coat the onion pieces.
2. In a heavy skillet with high sides, pour enough oil to reach $\frac{1}{2}$ inch up the side. Heat over medium-high until the oil is hot: A drop of water should sizzle and sputter when flicked into the oil.
3. Add the onions in batches, taking care not to crowd them. Fry until golden brown (they don't have to be deep brown, as they'll continue cooking in the oven), about 5 to 6 minutes, then use a slotted spoon or a pair of tongs to transfer to paper towels. Sprinkle lightly

with salt. Repeat until you've fried all of the onions.

4. Butter a shallow 4-quart baking dish and heat oven to 400 degrees.
5. Blanch the green beans: Bring a large pot of water to a boil with an ice bath nearby. When boiling, salt the water generously, add the green beans, and cook for 4 to 5 minutes, until slightly tender and bright green. Immediately transfer beans to the ice bath. When beans are chilled, drain and set aside.

6. Pour water out of the pot, wipe dry and return to the stovetop. Over medium-high heat, melt 3 tablespoons butter. When melted, add the red-pepper flakes and thyme, and stir until fragrant, about 1 minute. Add the sliced mushrooms and cook, stirring occasionally, until they start to brown significantly, 8 to 10 minutes. Add 1 teaspoon salt and sliced garlic, and stir until fragrant, another 1 to 2 minutes.

7. Sprinkle the flour all over and stir to coat the mushrooms. Gradually add the broth and milk, and bring to a simmer, stirring all the while. Turn the heat down to medium and continue to stir until the sauce is thick and creamy and coats the back of a spoon, 6 to 8 minutes. Remove from heat. Add vinegar, soy sauce (if using), black pepper and nutmeg. Taste for salt, pepper and acidity.

8. Add the green beans and half of the onions, stir to combine, and transfer to prepared baking dish. Top with remaining onions and bake for 15 to 20 minutes, until bubbling. Serve immediately.

Tip: You can make the onions a day in advance. Cover them loosely with plastic wrap and store at room temperature. The beans can be blanched and mixed with the mushroom sauce a day in advance.

Persian Rice-Stuffed Onions

Each one of **Kay Chun's** stuffed onions feels like a gift: tender layers filled to the brim with basmati rice flecked orange from saffron and jeweled with pistachios and dried cherries. Stuffed vegetables can seem intimidating at first glance, but don't shy away from these — the technique is simple!

TIME: 1½ HOURS
YIELD: 6 TO 8 SERVINGS

Kosher salt (Diamond Crystal)
3 large yellow onions (2 pounds), ends trimmed and peeled
¼ cup sliced almonds
½ teaspoon loosely packed saffron, crumbled
1 tablespoon lemon juice
4 tablespoons extra-virgin olive oil, plus more for drizzling
1 cup basmati rice, rinsed until water runs clear
4 tablespoons unsalted butter, melted
¼ teaspoon black pepper, plus more for seasoning
1 (3-inch) cinnamon stick
½ teaspoon ground cumin
¼ teaspoon ground green cardamom
¼ cup shelled salted pistachios, chopped
2 tablespoons golden raisins, chopped
2 tablespoons dried tart cherries, chopped
¼ cup chopped parsley, plus more for garnish

1. Bring a large pot of salted water to a boil over high. Make a lengthwise cut into each onion from the top to root end, slicing only halfway through to the middle of the onion. (This will make it easier to separate the layers.) Reduce heat to medium-high and simmer briskly until the onions are softened through the middle and the layers separate easily, about 25 minutes. Transfer onions to a cutting board and let cool.

2. Meanwhile, heat oven to 350 degrees. Spread almonds on a baking sheet and toast until lightly golden, 6 to 7 minutes; transfer to a plate to cool. Increase oven temperature to 400 degrees.

3. In a small bowl, combine saffron and lemon juice, and let sit.

4. Separate the onion layers until just the centers remain. (You may have to trim the root ends a bit more if the layers don't completely separate.) Cut the 2 largest outer layers from each onion in half for 12 equal pieces, then count out more of the inner layers for a total of 20 to 24 stuffed onions. (The number will vary depending on the size of onions.) Finely chop the remaining onion centers and any remaining onion layers to make 1 cup; a little less or more is OK.

5. Heat 2 tablespoons of the oil in a high-sided, 12-inch ovenproof skillet with a lid over medium. Add chopped onion and cook, stirring occasionally, until tender, 3 minutes. Stir in rice and 2 tablespoons of the melted butter, and stir until evenly coated. Stir in 1 teaspoon salt, the pepper, saffron-lemon juice, cinnamon stick, cumin, cardamom and 1 cup of water. Bring to a boil over high, then cover and reduce heat to medium-low. Cook until the liquid is just absorbed, about 3 minutes (rice will still be undercooked). Stir in toasted almonds, pistachios, raisins, cherries and parsley.

6. Spoon 2 tablespoons of the rice mixture in the center of each onion layer so that the onion loosely covers the filling. (Rice will expand; bundles should be partly open.) Scrape out and discard any remaining rice (or reserve for future use) and clean out the skillet.

7. Coat the bottom of the skillet with the remaining 2 tablespoons oil, and arrange onions seam side up in a single layer. Add 1 cup of water to the pan, season onions with salt and pepper, and drizzle with the remaining 2 tablespoons butter. Bring to a boil over high, cover tightly and transfer to the oven to bake until all the liquid has been absorbed, rice is cooked through and onions are tender, about 30 to 40 minutes.

8. Garnish with parsley and drizzle with oil. Serve warm.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

Red Wine Cranberry Sauce With Honey

Melissa Clark's cranberry sauce has big holiday vibes thanks to a glug of wine and fresh ginger. It was inspired by a version from the chef **Cindy Pawlcyn**, but it's not at all complicated. Just be sure to taste it when it's finished: You can mellow out the tanginess by adding a bit more sugar or honey, or agave, if you like.



TIME: 40 MINUTES, PLUS CHILLING
YIELD: 10 TO 12 SERVINGS

- 2 (12-ounce) packages fresh cranberries (6 cups)
- 1¾ cups dark brown sugar
- 1 cup dry red wine
- 3 tablespoons honey
- 4 (¼-inch-thick) slices fresh ginger, smashed
- Pinch of kosher salt
- ½ teaspoon black pepper

In a medium pot over medium heat, combine the cranberries, sugar, red wine, ½ cup water, honey, ginger and salt. Simmer gently until most of the cranberries have popped and the sauce is thick and syrupy, 20 to 30 minutes. Stir in the black pepper. Chill thoroughly before serving.

CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

Brioche Chestnut Stuffing

Melissa Clark's buttery brioche dressing with roasted chestnuts proves how much better stuffing turns out when it's baked inside a casserole dish instead of a bird. Spread out in an even layer and exposed directly to the heat, it gets a gorgeously crisp top and a piping hot, delicate center.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: BARRETT WASHBURN. PROP STYLIST: COURTNEY DE WET.

TIME: 1½ HOURS, PLUS DRYING
YIELD: 8 TO 10 SERVINGS

- 1 (14- to 16-ounce) brioche loaf, torn into 1-inch pieces
- 8 tablespoons unsalted butter, plus more for greasing the pan
- 1 large onion, diced
- 2 large celery ribs, thinly sliced
- ½ cup diced fennel (about ½ small fennel bulb)
- 1½ teaspoons kosher salt, plus more as needed

- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh sage, chopped
- 5 ounces roasted, peeled chestnuts, roughly chopped
- ½ teaspoon freshly ground black pepper
- 2½ cups vegetable stock
- 2 large eggs
- ¼ cup chopped parsley

1. Arrange brioche pieces in a single layer on a rimmed baking sheet. Let them dry out overnight, or place them in a 200-degree oven for 1 to 2 hours. (They'll be ready when they feel stale to the touch but haven't taken on any color.)

2. Heat oven to 375 degrees, and butter a shallow, 2-quart casserole or gratin dish. On a pot on the stove or in the microwave, melt 4 tablespoons butter. Put bread in the prepared baking dish and toss with melted butter. Bake until golden and toasted, 8 to 10 minutes. Let cool, then transfer toast to a large bowl. (Don't wash the baking dish; you'll use it again for the stuffing.)

3. In a 12-inch skillet, melt remaining 4 tablespoons butter over medium heat. Stir in onion, celery, fennel and ½ teaspoon salt; cook until soft and just starting to brown, about 12 minutes. Stir in thyme and sage, and

cook for 1 minute. Remove from heat and transfer to bowl with brioche. Gently fold in chestnuts and pepper, and let cool.

4. In a medium bowl, whisk together 1½ cups stock, eggs, parsley and remaining 1 teaspoon salt. Fold gently into bread mixture, then scrape it all back into prepared baking dish. Drizzle remaining 1 cup stock over the mixture until it is moist but not squishy; you may not need all the stock.

5. Cover dish with foil and bake until lightly springy, about 25 minutes. Remove foil and continue to bake until golden brown, another 20 to 30 minutes.

Caramelized Plantains With Beans, Scallions and Lemon



Here's a really good reason to fire up the broiler: **Yewande Komolafe's** recipe for ripe, glazed plantains with lemony beans and charred scallions. The cozy dish comes together quickly if you use canned beans, but your favorite dried beans, cooked until tender, would be right at home here, too.

TIME: 1 HOUR
YIELD: 4 SERVINGS

- 2 $\frac{1}{4}$ pounds ripe plantains (about 4 medium), yellow and spotted with large black dots
- 6 tablespoons olive oil, plus more as needed
- 2 tablespoons dark brown sugar
- 1 tablespoon grated fresh ginger
- 1 lemon, zested and juiced, plus more as needed
- 1 $\frac{3}{4}$ cups or 1 (15-ounce) can drained cooked beans, such as navy, cannellini, black-eyed peas or butter beans
- $\frac{1}{4}$ cup minced red onion
- $\frac{1}{2}$ teaspoon ground cayenne
- 2 bunches scallions (about 10 to 12), trimmed
- Salt
- $\frac{1}{4}$ cup fresh dill fronds
- $\frac{1}{4}$ cup fresh cilantro leaves and tender stems

1. Heat oven to 350 degrees. Leaving the plantain skin on, cut each plantain in half, lengthwise down the middle. Place the plantains cut side up on a baking sheet. Drizzle with 1 tablespoon olive oil and bake until tender, and a skewer or knife inserted goes all the way through, about 40 minutes. Remove the plantains and set the broiler to high with a rack 6 to 8 inches from the heat source.

2. While the plantains are baking, in a small bowl, combine the brown sugar, ginger and 2 tablespoons of lemon juice. Whisk to dissolve the brown sugar, then stir in 2 tablespoons of olive oil.

3. In a large bowl, combine the beans, minced onion and cayenne with 2 tablespoons olive oil, 2 tablespoons lemon juice and 1 tablespoon lemon zest. Toss and set aside.

4. Once cool enough to handle, about 5 minutes, remove the plantain skins and discard. Break each plantain into pieces, about 2 to 3 inches long, and place back on the baking sheet. Pour the brown sugar mixture over the plantains and toss to coat. Move the plantains to one side of the baking sheet. Lay the trimmed scallions on the empty side of the sheet and drizzle with the remaining 1 tablespoon of olive oil. Rub the oil into the scallions to coat evenly. Season the entire sheet with salt.

5. Broil the plantains and scallions until the glaze is set and deeply caramelized in spots, and the scallions are charred along the length of each, about 5 to 12 minutes, rotating halfway through. If the plantains are at risk of burning, pull the plantains from the oven before the scallions have finished.

6. Move the scallions to a board, chop and add to the bowl with the beans. Season the beans with salt, toss to combine and transfer to a serving platter.

7. Top the beans with the glazed plantains. Garnish with fresh dill, cilantro and a finish of olive oil. Serve over a bed of greens.

DAVID MALOSH FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS.

Hashed Brussels Sprouts With Lemon

This recipe for a quick sauté of hashed brussels sprouts with black mustard seeds and lemon zest comes from **Michael Romano** and **Danny Meyer**, and it's one of those light, bright sides that contrasts beautifully with heavier casseroles of stuffings and creamy greens. Feel free to speed up the task of slicing by using a mandoline or a food processor.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

ADAPTED FROM "THE UNION SQUARE CAFE COOKBOOK," BY MICHAEL ROMANO AND DANNY MEYER (HARPERCOLLINS, 1994)

TIME: 25 MINUTES

YIELD: 8 TO 12 SERVINGS

- 2 tablespoons freshly squeezed lemon juice, plus more to taste
- 2 to 3 pounds brussels sprouts
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 3 garlic cloves, minced
- 2 tablespoons black mustard seeds, cumin seeds or poppy seeds
- $\frac{1}{4}$ cup dry white wine or vermouth
- Salt and pepper
- Grated zest of 1 lemon

1. Place lemon juice in a large bowl. Cut the bottoms off brussels sprouts, and discard. Working in batches, use a food processor fitted with the slicing blade to cut the sprouts into thin slices. (If cutting by hand, halve sprouts lengthwise, and thinly slice them crosswise. The slices toward the stem end should be thinner, to help pieces cook evenly.) As you work, transfer slices into bowl with lemon juice. When all the sprouts are sliced, toss them in juice and use your fingers to separate the leaves. (The brussels sprouts can be prepared to this point and refrigerated, covered, for up to 3 hours.)

2. When ready to serve, heat oil and butter over high in a skillet large enough to hold all sprouts. When very hot, add sprouts, garlic and seeds, and cook, stirring often, until sprouts are wilted and lightly cooked, but still bright green and crisp, about 4 minutes. Some leaves may brown slightly.

3. Add wine and sprinkle with salt and pepper. Cook, stirring, 1 minute more. Turn off heat, add salt and pepper to taste, and more lemon juice if desired. Stir in the lemon zest, reserving a little to top the dish. Transfer to a serving bowl, sprinkle with remaining zest and serve.

Mashed Potatoes

Mashed potatoes are an essential side, and so easy to make — but they're best when prepared at the last minute. In this classic version from **Julia Moskin**, you can use a masher, or reach for a ricer to get the potatoes super smooth before mixing with an extremely generous amount of butter and salt. Then, choose your own adventure: fluffy, thick or whipped.



TIME: ABOUT 45 MINUTES
YIELD: 4 TO 6 SERVINGS

Salt

2½ pounds potatoes (about 6 large), preferably a combination of russet potatoes and large Yukon Golds, or all Yukon Golds

4 tablespoons butter, plus more for dotting

⅓ cup whole milk

1. In a large pot, bring a gallon of water and 2 tablespoons salt to a boil over high heat. Peel and quarter potatoes, and keep in cold water until ready to cook. (This can be done up to 4 hours in advance.) Add potatoes to boiling water and boil about 15 to 20 minutes, until soft; a knife should go in with almost no resistance. (It is better to overcook than to undercook.)

2. In a saucepan or a microwave oven, heat butter and milk together until butter melts and mixture steams. Drain potatoes well and return to pot. Shake them around in the hot pan or over very low heat for a minute. (You want dry potatoes.) Using an extruding masher or a ricer, mash hot potatoes until smooth, about 2 minutes. Lightly mix in about half of hot butter mixture, just until blended. Taste for salt and add more butter mixture until seasoned to your liking.

3. Stop here for fluffy potatoes. For creamy potatoes, keep stirring potato mixture, using a sturdy spoon to press it against sides and bottom of pot. Mix until dense and thick. For whipped potatoes, use a stand mixer to mash hot potatoes just until smooth, about 30 seconds. Add all the butter mixture and salt to taste, pulsing machine in short bursts at medium speed. When light and creamy, stop mixing immediately. (Potatoes can quickly become sticky.)

4. To keep hot until ready to serve, transfer to serving bowl, dot top with butter, cover tightly and keep in a warm place, like the back of the stove. Potatoes will stay hot for at least 30 minutes. To keep longer, place covered bowl in a pan holding about an inch of gently simmering water. Before serving, mix well.

Tip: This recipe can be doubled, tripled and more.

French Onion Stuffing

It takes more than half an hour for four pounds of onions to cook down to sweet, umami-packed gold, but it's worth every minute. This sticky mixture is the key to **Kay Chun's** dreamy soup-inspired stuffing, which is bolstered by mushroom stock and wine.

TIME: 1½ HOURS
YIELD: 6 TO 8 SERVINGS

- 1 (1-pound) country bread loaf, cut into 1- to 1½-inch pieces
- 8 tablespoons unsalted butter, plus more for greasing the pan
- 4 tablespoons neutral oil, such as safflower or canola oil
- 2 cups finely chopped celery (from about 4 ribs)
- 5 garlic cloves, minced
- 4 ounces whole white mushrooms, finely chopped (1¼ cups)
- Salt and black pepper
- 2 tablespoons fresh thyme leaves, plus 1 thyme sprig
- 4 pounds yellow onions, halved and thinly sliced (16 packed cups)
- ¼ cup dry white wine
- 3 cups mushroom broth
- 3 large eggs, beaten
- Chopped chives, for garnish

1. Heat oven to 350 degrees. Spread bread on a rimmed baking sheet, and bake until very dry and light golden, about 15 minutes. Remove bread and increase oven temperature to 425 degrees. Grease a 9-by-13-inch baking dish with butter.

2. Meanwhile, in a large pot with a lid, heat 2 tablespoons oil over medium. Add celery and cook, stirring occasionally, until softened, 5 minutes. Stir in garlic until fragrant, 30 seconds. Add mushrooms, season with salt and pepper, and cook, stirring occasionally, until mushrooms are tender and mixture is dry, about 5 minutes. Stir in thyme leaves and transfer mixture to a large bowl.

3. In the same pot, add the remaining 2 tablespoons oil and melt 6 tablespoons of the butter over medium. Add onions and thyme sprig, season with salt and pepper, and stir to evenly coat in the oil and butter. Cover and cook, stirring after 5 minutes, until onions soften and reduce in volume, about 10 minutes. Increase heat to medium-high and cook uncovered, stirring frequently to scrape up browned bits, until onions are very soft and deep golden, about 25 minutes. Reserve 1 cup of the onions in a small bowl.

4. Add wine to pot and stir until all of the liquid is absorbed, about 1 minute. Add broth and bring to a boil over high. Reduce heat to medium and simmer for 5 minutes to allow flavors to meld; discard the thyme sprig. Remove from the heat.

5. Add eggs to the mushroom mixture in the large bowl and mix well. Add the bread, then pour over the onion mixture. Season with salt and pepper, and gently toss until well combined. Transfer to the prepared baking dish. Top with the reserved onions and dot with the remaining 2 tablespoons butter.

6. Cover tightly with foil and bake until stuffing is hot throughout, 30 minutes. Uncover and continue to bake until crisp in spots, about 15 minutes longer. Garnish with chives and serve warm.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

Yuca con Mojo

The starchy root of the cassava plant is a delicious, satisfying side when simply boiled and drenched in a garlicky mojo, which you can make ahead of time. Looking for a fun appetizer to have with drinks? That mojo, which was passed down from **Von Diaz's** grandmother, would be just perfect with a pile of hot fried tostones.



TIME: 45 MINUTES
YIELD: 6 SERVINGS

For the Yuca:

- 2 pounds yuca (see Tip)
- $\frac{1}{4}$ cup kosher salt

For the Mojo:

- 1 cup olive oil
- 1 large white onion, sliced into thin circles
- 5 large garlic cloves, minced
- 1 teaspoon whole black peppercorns
- 2 dried bay leaves
- $\frac{1}{2}$ teaspoon kosher salt, plus more to taste
- $\frac{1}{4}$ cup white vinegar

1. Fill a large pot with water and bring to a boil over high heat.
2. Prepare the yuca: Fill a large bowl with water. Peel the yuca with a sharp peeler or paring knife, then chop it into 2-inch pieces, tossing them in the bowl of water as you go to avoid discoloration.
3. Make the mojo: Bring olive oil to a simmer in a deep skillet over medium heat. Add onion, garlic, peppercorns, bay leaves and $\frac{1}{2}$ teaspoon salt, stirring well to incorporate. Cook until the onions are translucent and soft, stirring often and being careful not to let the onions brown, about 5 to 7 minutes. Remove from heat and add vinegar, and add salt to taste.
4. Once water is at a rolling boil, add $\frac{1}{4}$ cup salt, then carefully add yuca. Boil for 20 to 30 minutes, until a sharp knife goes through easily, careful not to let yuca overcook and become mushy.
5. Drain yuca and transfer to a serving dish. Pour over warm mojo and serve.

Tip: Fresh yuca can be found at most Hispanic groceries and at international farmers' markets. They are sealed in wax, and when selecting look out for cracks or signs of mold. You can break off the end to inspect and ensure the flesh is white. Once peeled, inspect closely for black spots, green veins or discoloration. If they don't run throughout, you can just cut off those pieces. If dark veins run through, do not eat, as it can be poisonous.

CHRISTOPHER SIMPSON FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: PAIGE HICKS.

Pan-Griddled Sweet Potatoes With Miso-Ginger Sauce

Steaming sweet potatoes before you cook them in a pan yields spuds that are wonderfully tender and moist all the way through, but deeply browned and crisp at the edges — the best of both worlds. **Deborah Madison's** recipe calls for drizzling them with a simple miso-ginger sauce, which you can prepare while the potatoes are steaming.



MEREDITH HEUER FOR THE NEW YORK TIMES

ADAPTED FROM "IN MY KITCHEN" BY DEBORAH MADISON (TEN SPEED PRESS, 2017)
TIME: ABOUT 1 HOUR
YIELD: 4 SERVINGS

- 4 sweet potatoes (about 6 ounces each), scrubbed
- 1 garlic clove, chopped
- 1 (1-inch) piece fresh ginger, peeled and grated
- A few pinches of sugar or 2 teaspoons mirin
- 1 heaping tablespoon white miso
- 1 tablespoon unseasoned rice wine vinegar

- 1 tablespoon light sesame oil or other neutral oil, plus more for the pan
- 1 tablespoon toasted sesame oil
- 2 teaspoons toasted black sesame seeds, for garnish

1. Add about an inch of water to a stovetop steamer or a pot fitted with a steaming basket. Add sweet potatoes and steam until tender, 30 to 40 minutes, depending on their size.
2. While sweet potatoes are cooking, make the sauce: Pound garlic and ginger in a mortar until very smooth, and then stir in the sugar, miso, vinegar, sesame oils and 1 tablespoon water.

3. Halve steamed sweet potatoes lengthwise and score the cut sides in a crisscross pattern with a small knife. Heat a large skillet or grill pan over medium-high. When hot, add a swirl of light sesame oil (about 1 tablespoon), then add sweet potatoes in a single layer, cut side down, and cook for 3 minutes, or until their natural sugars caramelize and turn an appetizing golden brown. (Depending on the shape of your potatoes, you may have to work in batches.)
4. Arrange sweet potatoes on plates or a platter, and spoon sauce over them. Garnish with sesame seeds, and serve alone or with any accompaniment you like.

Green Bean and Corn Almondine

There are rich sides and salad-y sides on the Thanksgiving table, but **Kay Chun's** green beans fall squarely into both categories. With a little dressing of garlic butter and toasted almonds, they're an ideal way to get some brightness and crunch in the mix, while still feeling fit for a special occasion.

TIME: 15 MINUTES
YIELD: 6 TO 8 SERVINGS

- ½ cup sliced almonds (2 ounces)
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, minced
- 1½ pounds green beans, trimmed
- 5 thyme sprigs
- Salt and black pepper
- 3 tablespoons unsalted butter
- 2 cups fresh corn kernels (from 2 to 3 ears), or use thawed from frozen

1. Heat oven to 350 degrees. Spread almonds on a baking sheet and bake until golden, 6 to 7 minutes.
2. Meanwhile, in a large (12-inch) deep skillet with a lid, heat oil over medium. Add garlic and stir until fragrant, 30 seconds. Add green beans and thyme, season with salt and pepper, and toss to evenly coat in the oil. Add ½ cup of water, cover and steam until beans are softened, about 5 minutes. Stir in butter and corn, and cook, stirring occasionally, until corn and green beans are tender and glazed in the sauce, 4 to 5 minutes. Discard the thyme sprigs, and season with salt and pepper.
3. Transfer beans and corn to a large platter and spoon over any remaining sauce. Garnish with the toasted almonds and more black pepper.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

Sweet Potato Casserole

The kid-friendly dish of sweet potatoes under broiled marshmallows is missing one thing: crunch! **Millie Peartree** solves that problem by adding crushed cornflakes to the topping, which also tempers the sweetness ever so slightly without making the casserole unrecognizable to fans of any age. Look for gelatin-free marshmallows, if you want to keep the dish strictly vegetarian.



DAVID MALOSH FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS.

TIME: 2 HOURS
YIELD: 8 SERVINGS

For the Filling:

- ½ cup unsalted butter, at room temperature, plus more for greasing the pan
- 6 large sweet potatoes (about 4 pounds), scrubbed
- 2 large eggs, at room temperature
- 1 (14-ounce) can sweetened condensed milk
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt

For the Topping:

- 1 cup finely chopped pecans
- 1 cup lightly crushed cornflakes (optional)
- ½ packed cup light or dark brown sugar
- ½ cup all-purpose flour
- ¼ cup unsalted butter, melted
- 2 cups mini marshmallows, plus more to taste

1. Prepare the filling: Heat oven to 350 degrees. Grease a 9-by-13-inch baking dish with butter and line a baking sheet with aluminum foil.

2. Poke the sweet potatoes all over with a fork and place on the baking sheet. Bake until soft, about 1 hour; let cool.

3. When sweet potatoes are cool enough to handle, peel them using a knife, then add the flesh to a large bowl (or the bowl of a stand mixer fitted with the paddle attachment) and mash with a potato masher or fork.

4. Add the ½ cup butter, eggs, condensed milk, granulated sugar, vanilla and salt to the bowl. Combine well with a hand mixer or a stand mixer on medium speed. Add the mixture to the prepared baking dish and, using a spatula, smooth out the top.

5. Prepare the topping: In a medium bowl, stir together the pecans, cornflakes (if using), brown sugar, flour and butter until thoroughly combined. Spoon the topping evenly over the sweet potatoes.

6. Bake the casserole until slightly browned, about 35 minutes. Pull the casserole out and add the marshmallows in an even layer to cover. Return to the oven and bake until marshmallows are toasty and melted, about 5 minutes. Let sit for 5 minutes before serving.

Three Sisters Bowl With Hominy, Beans and Squash

Corn, beans and squash, known collectively as the three sisters, are a powerfully delicious combination representing an advanced, ancient farming technique of Indigenous tribes across the East Coast. **Sean Sherman**'s recipe calls for hominy, tepary beans and acorn squash, but it's in the spirit of the dish to use the varieties that grow nearest you, so feel free to mix it up.



TIME: ABOUT 2 HOURS, PLUS OVERNIGHT SOAKING
YIELD: 4 SERVINGS

- ½ cup dried hominy
- ½ cup dried brown tepary beans
- 1 small, unpeeled acorn squash (about 1¼ pounds), halved, seeds and membranes scraped away, then cut into 1-inch chunks
- 3 tablespoons sunflower oil
- Coarse sea salt
- 1 small yellow onion, halved and thinly sliced
- 1 tablespoon New Mexico Hatch chile powder or any mild smoked red chile powder
- 2 teaspoons chopped fresh sage
- Smoked sea salt
- ½ cup chopped dark greens, such as dandelion greens, kale or spinach

1. Place the hominy and tepary beans in separate medium bowls. Add enough water to each to cover by 4 inches, and soak overnight at room temperature.
2. About 3 hours before serving, drain the hominy and the beans and place them in separate 3- to 4-quart pots. Add enough cool water to cover the hominy and tepary beans by 4 inches. Set each over high heat, bring to a boil, then lower the heat and simmer gently, stirring occasionally and skimming any foam that rises to the surface, until tender, about 1½ to 2 hours. Reserve ⅓ cup of the cooking liquid from each type of beans (for 1½ cups liquid). Drain the hominy and the beans, and set aside.
3. Meanwhile, prepare the squash: Heat oven to 425 degrees. On a parchment-lined rimmed baking sheet, toss the squash with 1 tablespoon oil and a pinch of coarse sea salt. Arrange the squash in an even layer and roast until golden and very tender, stirring halfway through, 35 to 45 minutes.
4. In a large skillet, heat the remaining 2 tablespoons oil over medium-high. Add the onion, chile powder, sage and a generous pinch of smoked salt, and cook, stirring occasionally, until the onions are tender, 5 to 8 minutes. Add the reserved 1½ cups cooking liquid and bring to a simmer.
5. Add the cooked hominy and beans to the skillet, then stir in the roasted squash and greens. Season to taste with coarse sea salt and serve.

MARCUS NILSSON FOR THE NEW YORK TIMES. FOOD STYLIST: MAGGIE RUGGIERO. PROP STYLIST: PAIGE HICKS.

Five-Spice Roasted Carrots With Toasted Almonds



Roasting carrots with a touch of five-spice powder — a fragrant mix of fennel seeds, anise, clove, cinnamon and Sichuan peppercorns — deepens their earthy flavor and sweetness. But the real key to **Sue Li's** beautiful yet simple carrots is the flavor-packed dressing they are tossed in at the end: a quick mix of grated ginger, vinegar and toasted almonds.

TIME: 30 MINUTES
YIELD: 6 SERVINGS

6 tablespoons olive oil
1 tablespoon five-spice powder
2 garlic cloves, grated
Kosher salt
2 bunches carrots (about 2 pounds),
trimmed and scrubbed, halved
lengthwise if large
 $\frac{1}{4}$ cup unsalted, raw almonds
 $\frac{1}{4}$ cup sliced chives (about 1 small
bunch)
1 to 2 tablespoons sherry vinegar
2 teaspoons grated fresh ginger

1. Arrange a rack at the top and another at the bottom of the oven. Place a baking sheet on the bottom rack, and heat oven to 425 degrees.

2. In large bowl, stir together 2 tablespoons olive oil with the five-spice powder, garlic and 1 teaspoon salt. Add the carrots and toss to coat. Transfer carrots to the hot baking sheet, and arrange in an even layer and roast, on the bottom rack, until the carrots are tender and browned all over, 20 to 25 minutes, flipping halfway through.

3. While carrots are roasting, toast almonds on a separate baking sheet, on the top rack, until golden brown, 7 to 8 minutes. Allow to cool, then finely chop and transfer to a large bowl or serving platter. Add the chives, vinegar, ginger and remaining olive oil to the almonds, and season with salt. Add roasted carrots and toss to coat. Serve hot.

LINDA XIAO FOR THE NEW YORK TIMES. FOOD STYLIST: MONICA PIERINI.

Cheesy Hasselback Potato Gratin

J. Kenji López-Alt's potato gratin changes the game with its tightly stacked slices pressed vertically into a casserole dish, which forms a rough, ridged top for extra-crispy edges. If you slice all the potatoes beforehand (which goes much faster on a mandoline, but doesn't require one), it's a really fun dish to task kids with assembling because it's so easy and so rewarding.

ADAPTED FROM "THE FOOD LAB," BY J. KENJI LÓPEZ-ALT (W.W. NORTON & COMPANY, 2015)
TIME: ABOUT 2 HOURS
YIELD: 6 SERVINGS

- 3 ounces finely grated Gruyère or Comté cheese
- 2 ounces finely grated Parmigiano-Reggiano
- 2 cups heavy cream
- 2 medium garlic cloves, minced
- 1 tablespoon fresh thyme leaves, roughly chopped
- Salt and black pepper
- 4 to 4½ pounds russet potatoes, peeled and sliced ¼-inch thick on a mandoline (7 to 8 medium, see Tip)
- 2 tablespoons unsalted butter

1. Adjust oven rack to middle position and heat oven to 400 degrees. Combine cheeses in a large bowl. Transfer one-third of cheese mixture to a separate bowl and set aside. Add cream, garlic and thyme to cheese mixture. Season generously with salt and pepper. Add potato slices and toss with your hands until every slice is coated with cream mixture, making sure to separate any slices that are sticking to get the cream mixture in between.

2. Grease a 2-quart casserole dish with butter. Pick up a handful of potatoes, organizing them into a neat stack, and lay them in the casserole dish with their edges aligned vertically. Continue placing potatoes in the dish, working along the perimeter and into the center until all the potatoes have been added. The potatoes should be very tightly packed. If necessary, slice an additional potato, coat with cream mixture, and add to casserole. Pour the excess cream and cheese mixture evenly over the potatoes until the mixture comes halfway up the sides of the casserole. You may not need all the excess liquid.

3. Cover dish tightly with foil and transfer to the oven. Bake for 30 minutes. Remove foil and continue baking until the top is pale golden brown, about 30 minutes longer. Carefully remove from oven, sprinkle with remaining cheese, and return to oven. Bake until deep golden brown and crisp on top, about 30 minutes longer. Remove from oven, let rest for a few minutes, and serve.

Tip: Since potato shapes and sizes vary, so does the amount of potato that will fit into a single casserole dish. Longer, thinner potatoes will fill a dish more than shorter, rounder potatoes. When purchasing potatoes, buy a few extra to fill the dish if necessary. Depending on exact shape and size of the potatoes and the casserole dish, you may not need all of the cream mixture.



CHRISTOPHER TESTANI FOR THE NEW YORK TIMES. FOOD STYLIST: SIMON ANDREWS. PROP STYLIST: CHRISTINA LANE.

Coconut-Braised Collard Greens

Von Diaz makes her collard greens with coconut milk and a splash of soy sauce, so they're as luxurious as they are comforting. If you want to make her version vegan, just use coconut oil instead of butter when sweating the scallions and greens.



ADAPTED FROM "COCONUTS AND COLLARDS" BY VON DIAZ (UNIVERSITY PRESS OF FLORIDA, 2018)
TIME: 20 MINUTES
YIELD: 4 SERVINGS

- 1 large bunch collard greens (1½ to 2 pounds)
- 1 tablespoon unsalted butter
- 1 tablespoon coconut oil
- 1 bunch (6 to 8) scallions, white and pale green parts only, thinly sliced
- 1½ cups unsweetened coconut milk
- 1 tablespoon soy sauce
- Salt and black pepper

1. Cut off and discard any dry or wilted bits from the collard greens and wash the remaining collards in cold water. Transfer to a colander to drain, then coarsely chop the stems and leaves into 2- to 3-inch pieces.
2. In a large wok or skillet, heat butter and oil over medium-high until rippling. Add scallions and cook, stirring, until softened, about 1 minute. Add collards and cook, stirring, just until wilted, about 1 minute.
3. Add coconut milk and soy sauce, and bring to a simmer. Simmer, uncovered, stirring frequently, until collards are cooked to your taste, about 7 minutes for bright and crisp greens or 10 minutes for darker, softer greens.
4. Season to taste with salt and pepper, and serve immediately.

ROMULO YANES FOR THE NEW YORK TIMES. FOOD STYLIST: VIVIAN LUI.

No-Knead Dinner Rolls

The smell of homemade bread on Thanksgiving Day is a joy, and it's easy to achieve if you mix a batch of these no-knead rolls from **Erin Jeanne McDowell**. The dough takes time to rise but is mostly hands-off, slowly developing its structure so that the finished buns have beautiful, crisp, golden crusts and airy, steam-filled centers.



JULIA GARTLAND FOR THE NEW YORK TIMES. FOOD STYLIST: BARRETT WASHBURN.

TIME: 45 MINUTES, PLUS RISING
YIELD: 9 ROLLS

- 3½ cups/450 grams all-purpose flour
- 2 tablespoons granulated sugar
- 2½ teaspoons instant yeast
- 1½ teaspoons kosher salt
- ¾ cup/160 milliliters whole milk, plus 1 to 3 tablespoons, if needed
- 6 tablespoons/85 grams unsalted butter, plus more for the pan
- 2 large eggs

1. In a large bowl, stir the flour, sugar, yeast and salt until combined. In a small saucepan, heat ¾ cup/160 milliliters milk over medium-low until it's just warm to the touch

(about 95 degrees), about 1 to 2 minutes. Add 3 tablespoons butter and heat until melted. Remove the saucepan from the heat. If it is much warmer than 95 degrees, let cool briefly before continuing.

2. In a small bowl, lightly whisk the eggs just until combined. Gradually whisk the eggs into the milk mixture, then pour into the bowl with the flour. Using a wooden spoon or silicone spatula, stir the dough until it's uniformly combined. If it seems dry or isn't coming together, stir in more milk 1 tablespoon at a time (up to 3 tablespoons) to bring it together. (This milk does not need to be heated.) The dough should be sticky.

3. Cover the bowl with plastic wrap, and let

rise in a warm place until doubled in size, 2 to 2½ hours.

4. Grease a 9-by-9-inch baking pan with butter. Divide the dough into 9 even pieces (about 85 grams each), and round each into a tight ball. Place the rolls evenly spaced into the prepared pan. (They will not be touching. There will be about ¼ to ½ inch between each roll.)

5. Cover the pan with greased plastic wrap, and let rolls rise until they nearly double in size, about 35 to 45 minutes: They will now touch inside the pan and look puffy and risen. Toward the end of the rise time, heat the oven to 375 degrees.

6. Melt the remaining 3 tablespoons butter in a small pot over medium heat or in a small dish in

a microwave. Remove the plastic wrap from the rolls, and brush the tops of the rolls generously with about half the butter. Bake until the rolls are golden brown, 20 to 24 minutes. Halfway through baking, brush the surface of the rolls with more butter and rotate the pan.

7. When the rolls come out of the oven, brush them with the remaining butter. Let cool at least 5 minutes before serving warm.

Tip: The rolls can be made through Step 4 and refrigerated for up to 24 hours. Cover the pan tightly with greased plastic wrap and refrigerate. Remove the rolls from the fridge to sit at room temperature for 45 minutes before proceeding with the recipe.

Southern Macaroni and Cheese

If you're looking for a macaroni and cheese to make for Thanksgiving, it deserves to be special, and **Millie Peartree's** family recipe fits the bill. It's extraordinarily cheesy, with a careful ratio of extra-sharp Cheddar (for big flavor) and a layer of Colby Jack (for gooey meltiness). Feel free to play with the cheeses, and use vegan versions if you prefer.

TIME: 45 MINUTES, PLUS COOLING
YIELD: 8 TO 10 SERVINGS

Kosher salt and black pepper

- 1 pound elbow macaroni
- 2 cups whole milk
- 2 large eggs
- 4 cups shredded extra-sharp Cheddar (about 16 ounces)
- ½ cup unsalted butter, melted
- 2 cups shredded Colby Jack (about 8 ounces)

1. Heat oven to 350 degrees. Bring a large pot of generously salted water to a boil. Add macaroni and cook according to package directions until a little under al dente, about 4 minutes. Transfer to a colander and rinse under cold water to stop cooking. Set aside.

2. In a large bowl, whisk together milk and eggs. Add cooked macaroni, 2 cups Cheddar, melted butter, 1½ teaspoons salt and ½ teaspoon pepper, and stir until well combined.

3. Add half the macaroni mixture to a 9-by-13-inch baking dish in an even layer. Sprinkle 1½ cups Colby Jack evenly on top. Spread the remaining macaroni mixture on top in an even layer. Cover with aluminum foil, transfer to the middle rack of the oven and bake for 30 minutes.

4. Remove from oven. Carefully remove and discard the aluminum foil. Top the macaroni mixture with the remaining 2 cups Cheddar and ½ cup Colby Jack. Broil on top rack until cheese is browned in spots, 3 to 5 minutes. (The broiled cheese can go from golden to burned fairly quickly, so keep a close eye on it.)

5. Remove from oven and let cool until the macaroni and cheese is fully set, 10 to 15 minutes. (The mixture may first appear jiggly, but it will firm up as it cools.) Serve warm.



JOHNNY MILLER FOR THE NEW YORK TIMES. FOOD STYLIST: REBECCA JURKEVICH.