

Thanksgiving Dinner Rolls

Prep Time 30 minutes

Total Time 3 hours 20 minutes, plus cooling

Yield: Makes 15

Ingredients

2 Tbsp warm water

1 packet (or 2 ½ teaspoons) active dry yeast

¾ cup warm whole milk (115 degrees)

½ stick unsalted butter, melted, plus more for bowl and pans

2 Tbsp sugar

1 teaspoon salt

2 large eggs (1 for dough, 1 for brushing)

3 to 3 ¼ cups all-purpose flour (spooned and leveled), plus more for work surface

Directions

Place water in a small bowl; sprinkle with yeast, and let stand until foamy, about 5 minutes. In a large bowl, whisk together milk, butter, sugar, salt, and 1 egg. Whisk in yeast mixture.

Using a wooden spoon, stir in 3 cups flour, 1 cup at a time, until you have a soft, shaggy dough (if necessary, add up to ¼ cup more flour). Turn dough out onto a floured work surface; knead until smooth and elastic, 5 to 10 minutes. Butter the inside of a large bowl; place dough in bowl, turning to coat. Cover bowl with plastic wrap; let stand in a warm spot until dough has doubled in size, about 1 ¼ hours. Butter two 13-by-9-inch baking pans. Divide dough in half. Roll each half into a 15-inch rope; cut each rope into 8 1-inch pieces. Press each piece into a disk, then shape into a ball. Arrange dough balls in prepared pans.

We will be starting this project one week and finishing the other, so we will freeze the dough at this point. (To make ahead: Wrap pans well, and freeze, up to 2 months.) Cover pans loosely with plastic; let stand in a warm spot until rolls have doubled in size, about 1 ¼ hours (2 hours more if frozen).

Preheat oven to 375 degrees, with racks in upper and lower thirds. In a small bowl, beat remaining egg until blended; brush onto rolls. Bake until golden brown, about 20 minutes, rotating pans back to front and top to bottom halfway through. Let rolls cool 15 minutes before serving.

Roasted Brussels Sprouts

Adapted from Jennifer Segal

Servings: 6

Total Time: 30 Minutes

Ingredients

- 1-1/2 pounds brussels sprouts, halved, stems and ragged outer leaves removed*
- 3 tablespoons extra virgin olive oil
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

Instructions

1. Preheat oven to 425 degrees.
2. Line a baking sheet with aluminum foil. In a large bowl, toss brussels sprouts with 2 tablespoons olive oil, kosher salt and pepper. Transfer the brussels sprouts to baking sheet and roast, stirring occasionally to ensure even browning, until tender and caramelized, about 20 minutes.
3. Place brussels sprouts back in bowl. Add remaining tablespoon olive oil and toss to coat evenly. Taste and adjust seasoning if necessary, then serve.
4. *If you have some brussels sprouts that are very large, cut them into quarters. They should all be cut about the same size to ensure even cooking.