

Sage Dining Recipes

Baked Ham

Serves 8

Ingredients:

1 tablespoon brown sugar
1 cup unsweetened pineapple juice
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon plus ½ teaspoon cornstarch
1 tablespoon plus ½ teaspoon water
6¼-pound cured ham

Preparation:

1. Preheat oven to 350°F.
2. Add cornstarch to water and mix well.
3. In a small saucepan, combine brown sugar, pineapple juice, cinnamon, and nutmeg; bring to a boil. Add cornstarch-water mixture to thicken.
4. Place ham in roasting pan. Pour glaze over ham and bake for approximately 2 hours, or until internal temperature reaches 145°F.

Sweet Potato Mash

Serves 8

Ingredients:

3 pounds sweet potatoes
¾ cup milk
2 tablespoons salted butter
½ teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon black pepper

Preparation:

1. Preheat oven to 425°F. Bake sweet potatoes until soft, about 60 minutes. Leave oven on.
2. When potatoes are cool enough to handle, remove and discard skins.
3. Combine potatoes, milk, butter, cinnamon, salt, and pepper. Mash and mix well. Transfer to a 13"x 9" baking pan.
4. Bake 30 minutes or until edges are lightly browned.

Roasted Root Vegetables

Serves 8

Ingredients:

4 medium skin-on red potatoes, quartered
3 medium carrots, sliced
3 medium turnips, chopped
1 medium onion, quartered
1 tablespoon plus ½ teaspoon vegetable oil
1 ounce fresh garlic, minced
½ teaspoon coarse kosher salt
½ teaspoon ground black pepper
1 ounce destemmed fresh thyme, chopped

Preparation:

1. Preheat oven to 425°F.
2. Combine all ingredients except thyme; mix well. Transfer to sheet pan.

3. Bake until tender; toss with thyme before serving.

Roasted Balsamic Green Beans & Peppers

Serves 8

Ingredients:

2 tablespoons vegetable oil
1 ounce Dijon mustard
1 tablespoon maple syrup
1 tablespoon minced fresh garlic
½ teaspoon salt
12 ounces fresh green beans
1 medium red bell pepper
2 tablespoons balsamic vinegar

Preparation:

1. To prepare ingredients: mince garlic. Slice bell pepper.
2. Preheat oven to 400°F.
3. Combine oil, mustard, syrup, garlic, and salt. Add beans and peppers; toss. Transfer to sheet pan lined with parchment paper.
4. Bake until vegetables are tender, about 15 minutes. Let rest for 5 minutes. Drizzle with balsamic vinegar just before serving.

Pumpkin Muffins

Serves 8

Ingredients:

1¼ cups plus 1½ tablespoons all-purpose flour
1 cup plus 2 tablespoons granulated white sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground cloves
½ teaspoon ground ginger
8 ounces 100% pure canned pumpkin
2 large eggs
4 tablespoons plus 2 teaspoons vegetable oil

Preparation:

1. Preheat oven to 325°F. Grease or line muffin pan.
2. In a bowl, combine all dry ingredients. In another bowl, combine wet ingredients and mix until well-blended. Combine wet and dry ingredients and mix gently until just blended. Divide batter evenly among muffin cups.
3. Bake 18-20 minutes, or until toothpick inserted into center comes out clean.

Cranberry Sauce

Serves 8

Ingredients:

8 ounces fresh cranberries
1 cup granulated white sugar
1 cup water
1 tablespoon orange zest

Preparation:

1. In a medium saucepan over medium-high heat, combine cranberries, sugar, and water; bring to a boil.
2. Reduce heat and simmer for 5 minutes.
3. Remove from stove and add orange zest. Cool.