

Ergi's Holiday recipes

Glazed Green Beans

Ingredients

1 tsp. olive oil
1 shallot, finely chopped
1 1/2 c. dry sherry wine
1/2 c. sherry vinegar
2 tbsp. brown sugar
1 tbsp. cold unsalted butter
1 lb. green beans, blanched
Kosher salt and pepper



Directions

1. Heat olive oil in a medium saucepan on medium. Add shallot and cook until tender, 4 to 5 minutes.
2. Add sherry wine, vinegar, and brown sugar and simmer until syrupy and reduced by $\frac{3}{4}$, 15 to 20 minutes.
3. Whisk in butter, then toss with green beans and $\frac{1}{2}$ teaspoon each salt and pepper.

Creamy One-Pot Garlic Mashed Potatoes

Ingredients

3 sprigs fresh rosemary
4 lb. Yukon gold potatoes, peeled and cut
into 1-inch pieces
6 cloves garlic, smashed and peeled
3 c. heavy cream
1 1/2 c. whole milk
4 tbsp. unsalted butter, cut up



Kosher salt
pepper

Directions

1. Tie rosemary sprigs together with kitchen twine. Place in large sauce pot along with potatoes and garlic. Add cream and milk; bring to a boil. Add 2 teaspoons of salt, reduce heat and simmer, stirring occasionally, until potatoes are very tender and falling apart, 20 to 25 minutes.
2. Remove from heat; discard rosemary sprigs and any stray needles. Using a sturdy spatula or spoon, beat potatoes until smooth. Add butter and 1/2 teaspoon pepper and stir to combine.