

18 Thanksgiving Side Dishes that Steal the Show



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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Cooking Enthusiast:

If there's ever a time when you should fuss over side dishes, it's for your Thanksgiving feast! Although everybody wants to see a turkey on the table, it's often the side dishes that people look forward to the most. That's why we've scoured the web for the best side dish recipes we could find. This collection of 18 Thanksgiving Side Dishes that Steal the Show is full of comforting dishes that get rave reviews. They're so good, you'll want to make them all year round.

Everybody wants to create a memorable meal on Thanksgiving full of amazing dishes, but we know how time-consuming some recipes can be. Time is of the essence when you're busy in the kitchen Thanksgiving morning. That's why we've included some of the easiest and quickest side dish recipes around. Once you taste them, you'll never guess they were so simple! Plus, many of these sides can be prepared ahead of time, to make your holiday stress-free.

Our recipe guide makes it easy to create a Thanksgiving smorgasbord that's well-balanced. Choose from a variety of potato recipes, vegetable side dishes, and other belly-warming classics like fresh biscuits and classic stuffing. There are easy recipes to please any palate, so you'll be able to sit down and enjoy a relaxing meal that everyone is sure to love.

For more quick and easy recipes, be sure to visit [RecipeLion.com](https://www.recipeLion.com). While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Potato Side Dishes

Effortless Garlic Roasted Potatoes

By: Campbell's Kitchen.com



Don't let this potato side dish fool you. Although they're super simple, this is one of the best and most flavorful way to prepare potatoes. The flavor of fresh rosemary and garlic is a classic, so they taste wonderful without being too overwhelming. Cut the potatoes ahead of time so you can throw them in the oven on Thanksgiving morning.

Ingredients

- 2 pounds white potatoes
- 1 Tbsp. fresh rosemary
- 1 teaspoon salt
- 2-3 cloves garlic, chopped
- 2-3 cloves garlic, chopped
- 1 teaspoon olive oil
- Olive oil cooking spray

Instructions

1. Preheat oven to 400 degrees F and spray a baking dish with cooking spray. Wash and scrub potatoes. Cut potatoes in pieces to your liking.
2. Drizzle the potatoes with olive oil and coat. Sprinkle potatoes with garlic, rosemary, and salt and stir to mix well.
3. Bake uncovered for 20 to 35 minutes, stirring occasionally.

Layered Sweet Potato Casserole

By: [Kelly From Mostly Homemade Mom](#)



No Thanksgiving feast is complete without sweet potatoes, and this casserole is the easiest way to prepare them. Just throw everything together and bake! The butter and brown sugar create a caramel-type sauce that coats the sweet potatoes, making them deliciously sweet. This tastes more like dessert than a side dish, and that's a good thing!

Ingredients

- 5-6 sweet potatoes
- ½ cup Country Crock butter (1 stick)
- ¾ cup brown sugar

Instructions

1. Preheat oven to 375 degrees F.
2. Place sweet potatoes in stock pot and fill with enough water to cover. Heat to boiling and cook for about 15 minutes (test with a fork). You want them to be done, but not mushy. Drain the sweet potatoes and allow to cool.
3. Peel sweet potatoes being careful to leave as much flesh as possible. Slice in ½-inch slices and cover the bottom of a 2-quart baking dish with one layer of sweet potatoes.

4. Cut the butter stick in ½-tablespoon slices and place 5-6 pats over the sweet potatoes. Sprinkle 1/4 cup brown sugar over the butter. Repeat layers twice more, ending with brown sugar on the very top (there should be three layers total).
5. Bake for 40 minutes. Allow casserole to cool about 10 minutes before serving.

Loaded Mashed Potato Casserole

By: [Kelly from Mostly Homemade Mom](#)



These are some of the creamiest, most flavorful mashed potatoes around. Plus, since it's baked into a casserole, it makes serving everything hot at the same time more manageable. Simply keep it in a warm oven until you're ready to serve. The addition of cheese, bacon, and green onions gives it a little extra something.

Ingredients

- 5 pounds russet potatoes
- 1/2 cup butter
- 8 ounces cream cheese, cubed
- 1 cup sour cream
- 2 cups cheddar cheese, divided
- 2.8-ounce jar real bacon pieces (or 10 slices bacon, cooked and crumbled)
- 4 green onions, sliced thin
- 2 teaspoons kosher salt

Instructions

1. Preheat oven to 350 degrees F.
2. Peel and chop potatoes, place into a large stockpot. Cover with water and bring to a boil over high heat. Once boiling, reduce heat to a simmer and cook for 20 minutes. Test a larger piece by piercing with a fork to make sure they're cooked through and tender. Remove pot from heat, drain potatoes and place back in pot.
3. Smash potatoes with the back of a wooden spoon, it's ok if they're are still chunks. Stir in butter and cubed cream cheese. Keep stirring until completely

melted. Add in sour cream, 1 1/2 cups cheddar, 3 sliced green onions, salt, and bacon pieces (reserve 1/4 cup bacon pieces for topping).

4. Spread into a greased 3-quart baking dish. Sprinkle remaining cheddar, bacon pieces, and sliced green onion over top. Bake for 15 minutes or until cheese is melted and potatoes are heated through.

Ma's Roasted Garlic Mashed Potatoes

By: Campbell's Kitchen.com



If you're looking for more of a classic mashed potato side, try these! Sweet roasted garlic adds an elegant note to what we consider one of the best potato side dish recipes. Roast the garlic ahead of time to cut down on preparation time. These are made with chicken broth to bring out the bold flavor of the garlic, so each bite is simply mouthwatering. They're perfectly creamy so you don't even need to add gravy.

Ingredients

- 1 whole bulb garlic
- 2 2/3 cups Swanson Chicken Broth
- 5 large potatoes, cut into 1" pieces (about 7 1/2 cups)
- 2 tablespoons Tbsp. chopped chives or green onion tops (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Cut off the top of the garlic bulb. Drizzle with about 2 tablespoons of the broth. Wrap the bulb in aluminum foil and bake for 1 hour or until it's softened.
3. Place the broth and potatoes in a 3-quart saucepan and heat to a boil over medium-high heat.
4. Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.

5. Mash the potatoes with 1 1/4 cups of the broth, 2 or 3 cloves of roasted garlic and chives, if desired.

Loaded Hash Brown Casserole

By: [Amanda from Recipe Swagger](#)



For a slightly different variation on the classic Thanksgiving potato casserole, try using hash browns! Not only are hash browns budget-friendly, but you can buy them frozen so there's no peeling or chopping involved. This casserole is intensely flavorful and absolutely addictive.

Ingredients

- 10 cups shredded hash browns, thawed
- 12 ounces sour cream
- 1/4 cup butter, melted
- 1 can cream of chicken soup
- 1/2 onion, diced
- 2 cups sharp cheese
- 8 to 9 slices of bacon, crumbled
- salt and pepper to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Sauté onions in butter until translucent.
3. Mix all ingredients in a bowl. Pour mixture into a 9x13-inch baking dish. Bake for 50 to 60 minutes.

Twice Baked Potato Casserole

By: [Paula from Call Me PMC](#)



Twice baked potatoes are always a favorite, but they take some time to prepare. Don't fuss over your side dishes this Thanksgiving, instead try making the casserole version. It has the creamy flavor of twice baked potatoes but will take half the time to prepare!

Ingredients

- 2 pounds potatoes (I prefer Red or Yukon gold), peeled and boiled
- 1 cup milk, room temperature
- 1/4 cup cream cheese, cubed and room temperature
- 1/4 cup sour cream, room temperature
- 2 cups shredded cheddar cheese
- 6 slices bacon, cooked and crumbled
- 2 Tbsp green onion, sliced thin

Instructions

1. Preheat oven to 350 degrees F.
2. Mash potatoes with milk, cream cheese, and sour cream until smooth and creamy.
3. Pour into a 9x13-inch casserole dish. Cover with cheddar cheese and crumbled bacon. Bake until cheese is melted.

Thanksgiving Vegetable Side Dishes

Classic Green Bean Casserole

By: Campbell's Kitchen.com



Green bean casserole is an expected dish at any holiday party, but this recipe is so easy that you can make it all year. This one's a classic recipe, but it's made super simple by including Campbell's soup. Throw this together in just minutes and you'll have a delicious baked casserole that looks as good as it tastes.

Ingredients

- 1 10 3/4-ounce can Campbell's Condensed Cream of Mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash of ground black pepper
- 4 cups green beans, cooked and cut
- 1 1/3 cups French's French Fried Onions

Instructions

1. Preheat oven to 350 degrees F.
2. Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.
3. Bake for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.
4. Bake for 5 minutes or until the onions are golden brown.

Sweet Butternut Squash Casserole

If you're a fan of butternut squash, you'll love this casserole! It's full of fun ingredients like apples, corn flakes, and pecans. The squash mixed with apples makes for a deliciously sweet casserole that's topped with a crispy corn flake topping. This recipe is like a mix between a traditional squash casserole and funeral potatoes. You'll love it!

Ingredients

- 1 butternut squash, 2.5-3 lbs.
- 1/4 cup butter or margarine
- 1 tablespoon brown sugar
- 1/4 teaspoon salt
- pinch white pepper
- 1 1/2 tablespoons shortening
- 2 pounds Granny Smith apples, unpeeled, sliced
- 1/4 cup sugar
- 3 cups corn flakes
- 1/2 cup chopped pecans
- 2 Tbsp butter, melted
- 1/2 cup brown sugar, packed

Instructions

1. Preheat oven to 350 degrees F.
2. Measure 3 cups of cornflakes cereal and then put through a food processor to make coarsely chopped crumbs. If you already have a box of crushed cornflake crumbs on hand, then use about 2/3 cup.
3. Cut squash in half lengthwise. Scrape out seeds and steam 30 minutes, or bake on foil, cut-side down, until tender. (If baking, it will take approximately 40-45 minutes.)
4. Scrape out pulp and mash or beat in mixer or processor until smooth. Add butter, brown sugar, salt and pepper; set aside.
5. Slice apples very thinly. In skillet, melt shortening and add apples. Sprinkle with sugar and cover, simmering until barely tender. Spread in an 8 or 9-inch casserole and spoon squash mixture evenly over apples.

For the Topping:

Mix all ingredients (corn flakes, pecans, melted butter and brown sugar) and spread over squash and bake at 325 degrees F for 12-15 minutes, or until lightly browned.

World's Best Cream Corn

By: [Cathy from Lemon Tree Dwelling](#)



This recipe gets enough rave reviews that it simply has to be good. In fact, it may just be the world's best! Making this cream corn from scratch makes it rich and tastier than any other recipe. Plus, the addition of bacon and poblano pepper will make your taste buds very, very happy. Put this side dish on your Thanksgiving table and it's sure to disappear first. It may even become your new favorite side to make all year.

Ingredients

- 2 pounds frozen corn kernels
- 2 cup half & half (I used fat free)
- 1 Tbsp. kosher salt
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon ground white pepper
- 1/2 cup sugar
- 1 Tbsp. cornstarch
- 1 Tbsp. butter
- 1/2 cup diced leek
- 1 poblano pepper, roasted/skinned/seeded/diced
- 1 pound raw bacon, diced

Instructions

In advance: Roast the poblano pepper by broiling it 2-4 minutes on each side, until skin chars. Remove from oven and place in a medium bowl; cover with saran wrap to loosen skin. Peel skin, remove seeds, and dice.

1. Preheat oven to 350 degrees.
2. Spread corn on a large pan and roast in preheated oven 10 minutes. Remove from oven and set aside.
3. In a medium saucepan, combine 1 cup half & half, kosher salt, cayenne and white pepper and bring to a simmer.
4. In a blender, combine the other 1 cup half & half, sugar, cornstarch, and half the corn and puree until smooth.
5. Add mixture from blender to simmering cream mixture on the stove top. Continue to cook 15 minutes, stirring frequently.
6. In a large sauté pan, combine butter, leek, poblanos and bacon and sauté until bacon is cooked through.
7. Add remaining corn and mixture from saucepan and stir to combine.

Copypat Cracker Barrel Country Green Beans

We love eating at Cracker Barrel Old Country Store, but since Thanksgiving is a time to eat at home with family instead of dine out, this recipe makes it easy to recreate their delicious green beans in the comfort of your own kitchen. What makes them so good? Well, the addition of bacon and just a bit of sugar adds a flavor so good, you'll want to eat vegetables much more often! With just a little more effort than making plain green beans, you can have a vegetable side that's out of this world.

Ingredients

- 1/4 pound sliced bacon
- 3 (14 1/2 ounce) cans whole green beans, with liquid
- 1/4 yellow onion
- 1 tablespoon granulated sugar
- 1/2 tablespoon salt
- 1/2 teaspoon freshly-ground black pepper

Instructions

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

Honey Ginger Roasted Carrots

By: [Danelle from Let's Dish](#)



Even if you hate carrots, you'll love this side dish – it's that good! Not to mention they'll look beautiful on your holiday table. The honey based glaze turns carrots into an amazingly sweet side. With other flavors of ginger, garlic, soy sauce, and more, these carrots are almost addictive – and who would have thought you could get addicted to vegetables? You can also use baby carrots in this recipe if you prefer.

Ingredients

- 1 pound carrots, peeled
- 1/4 cup honey
- 1/4 cup olive oil
- 1-2 teaspoons fresh grated ginger
- 1 Tbsp. soy sauce
- 1 clove garlic, minced
- 1 Tbsp. brown sugar
- Salt & pepper, to taste
- Sesame seeds, for garnish (optional)

Instructions

1. Preheat oven to 400 degrees.
2. Line a baking sheet with foil and spray with non-stick cooking spray.
3. In a small bowl, whisk together honey, olive oil, ginger, soy sauce, garlic, brown sugar and salt and pepper.
4. Toss carrots with glaze (in a large bowl, or right on the foil-lined pan).

5. Bake for 15-25 minutes (depending on the size of your carrots), turning and stirring once during cooking, until carrots are tender.
6. If desired, sprinkle with sesame seeds before serving.

More Comforting Side Dish Recipes

Amish Buttermilk Biscuits

By: [Maddie from Tastes of Lizzy T](#)



If there's one thing Amish are known for, it's their bread. Bake like the best this Thanksgiving with this recipe for buttermilk biscuits. They're soft, flaky, and oh so delicious. Serve them warm with fresh butter and we bet you can't have just one. What's even better, the preparation will take just 10 minutes, and they cook for 15 minutes, so this can be the last thing you throw in the oven before sitting down for your meal. If you're in a hurry, drop by the rounded tablespoons onto a greased pan. They won't be perfect shape, but they taste just as good!

Ingredients

- 2 cups flour
- 3/4 teaspoons salt
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 4 Tbsp. shortening
- 1 cup buttermilk

Instructions

1. Preheat oven to 425 degrees F.
2. Combine the dry ingredients together in a bowl. Mix in the shortening until the mixture is crumbly. Add the buttermilk and mix just until combined. The dough will be sticky.
3. Turn out the dough on a floured surface. Roll out to 1/2 inch thickness. Use a biscuit cutter to cut about 10 biscuits, rerolling the dough as needed. Place biscuit on a greased baking sheet.
4. Bake for 15 minutes.

Baked Mac & Cheese with Cornbread Crust

By: [Dana from This Silly Girl's Life](#)



Using cornbread for the topping gives this baked mac & cheese just a touch of sweetness in the crispy crust. Macaroni & cheese truly is comfort food at its finest, and making it homemade makes it taste so much better than the boxed version. Thanksgiving is all about filling up on warm, comforting dishes, so this one's perfect. Note: this can be made a day in advance! Prepare the casserole up until step 5, refrigerate, then finish with steps 6-7.

Ingredients

- 2 cornbread muffins, like Jiffy brand already made
- 1/2 pound elbow macaroni
- 3 Tbsp. butter
- 3 Tbsp. flour
- 1 Tbsp. powdered mustard
- 3 cups milk
- 1 bay leaf
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 egg
- 12 ounces shredded cheese
- 1 teaspoon kosher salt

Instructions

1. Preheat oven to 350 degrees F.
2. Boil pasta until al dente. While pasta is cooking, assemble the sauce in a deep sauce pan.

3. Add butter and let melt, add flour and mustard to pan and cook, whisking continuously for 5 minutes over medium low heat.
4. Add milk and dried spices. Bring to simmer and let cook for 10 minutes, stirring continuously. Add 3/4 of the cheese and let melt.
5. Add pasta to pan and mix thoroughly. Place mixture into greased oven safe dish.
6. Top with remaining cheese. Crumble the cornbread into small pieces resembling bread crumbs, toss this with a couple tablespoons melted butter. Place this on top of cheese.
7. Bake this for 30 minutes uncovered or until bubbly. If you are making this after the casserole sat in the fridge it will need an additional 10 minutes.

Southern Belle Bisquick Cornbread

By: [Carrian from Oh Sweet Basil](#)



Like a darling Southern Belle, this cornbread is perfect, sweet, and wonderful! Bring a hint of the south to the dinner table with this easy recipe. If your menu is missing a bread side dish, this is one of the easiest and most tasty ones around. This cornbread definitely gives you something to be thankful for.

Ingredients

- 1 1/2 cup Bisquick
- 1/2 cup cornmeal
- 1/3 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg, slightly beaten
- 1/2 cup unsalted butter, melted
- 3/4 cup milk
- 1/2 teaspoon vanilla
- 1/3 cup honey

Instructions

1. Heat the oven to 400 degrees F.
2. In a mixing bowl combine the Bisquick, cornmeal, sugar, baking powder and salt. Whisk to thoroughly combine.

3. In a separate bowl, combine the egg, butter, honey, milk and vanilla. Stir until smooth. Add the dry ingredients and stir until completely combined.
4. Pour into a greased 8x8-inch baking dish. Bake for 20-25 minutes and let cool before cutting.

Homemade Amish Cranberry Sauce

Don't bother using canned cranberry sauce this year. This Amish recipe uses all-natural ingredients and tastes just like the kind ma used to make. Plus, it's almost as easy as opening a can! Using frozen cranberries is an easy way to make this classic side dish. Plus, you probably already have the other ingredients in your pantry. Keep this recipe on hand for Christmas too!

Ingredients

- 3 cups fresh or frozen cranberries
- 2/3 cup sugar
- 1 cup water
- 1 teaspoon ground cardamom
- 1 teaspoon cinnamon

Instructions

1. Place all the ingredients in saucepan. Mix them and bring to boil. Lower the heat and cook for 5 to 10 minutes.
2. If you like liquid sauce with whole berries cook for 5 minutes. Or just continue to cook until it becomes thicker for more uniform and a jam like texture.
3. Store leftovers in airtight container for up to 3 weeks in refrigerator. Enjoy cold or warm.

Copycat King's Hawaiian Rolls

By: [Ashley from Kitchen Meets Girl](#)



If you've ever had King's Hawaiian Rolls from the grocery store, you know how mouthwatering they are. Add some sweetness to your Thanksgiving table with this copycat recipe! Unlike other typical biscuit recipes, these have a touch of sweetness – which means an extra touch of deliciousness. Plus, this recipe makes enough to feed a crowd!

Ingredients

- 6 cups all-purpose flour, plus an additional 1/2 cup flour, divided
- 3 eggs
- 2 cups pineapple juice, room temperature
- 3/4 cup sugar
- 1/2 teaspoon ginger
- 1 teaspoon vanilla
- 2 (1/4 ounce) envelopes yeast
- 1/2 cup (8 tablespoons) butter, melted

Instructions

1. In a small bowl, beat eggs. Add the pineapple juice, sugar, ginger, vanilla, and melted butter.
2. Measure 3 cups of the flour into a large bowl. Stir in your egg mixture until well-combined. Sprinkle in the yeast packets, one at a time, mixing well.
3. Add the remaining 3 cups of flour and mix well. If it becomes too difficult to stir with a wooden spoon, just use your hands! Make sure all of the flour is well incorporated—the dough should be tacky to the touch but not overly sticky. If it appears too wet, sprinkle

in a bit of extra flour, just a tablespoon or so at a time. Cover your bowl with a clean kitchen towel and set it in a warm place to rise for 1 hour.

4. Remove your dough from the bowl and knead in an additional ½ cup of flour. I kneaded mine 10 to 15 times, making sure the flour was well incorporated.
5. Divide the dough into three equal parts. You may either bake 3 loaves of bread, form the dough into rolls, or a combination of the two. I baked one loaf of bread, forming the remaining dough into 15 rolls and baking in a 9x13 pan. Cover and place in warm place to rise for an additional hour, or until the dough doubles in size.
6. Bake at 350 degrees for 25 to 30 minutes, or until golden brown. Brush tops with melted butter, and serve warm.

The Best Homemade Thanksgiving Stuffing

By: [Amanda from Butter, with a Side of Bread](#)



Of course, it wouldn't be Thanksgiving without delicious classic stuffing. The great thing about this recipe is you probably have most of these ingredients on hand! It's not too dry but not soggy either – the best recipe for homemade Thanksgiving stuffing in our opinion.

Ingredients

- 1 loaf of white bread
- 4 stalks of celery
- 1 onion
- 1 can of chicken broth (you most likely won't use the entire can)
- 1/2 stick butter
- 1 Tbsp. sage
- Salt & pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Break bread into chunks.
3. Melt butter in a sauce pan. Add chopped celery and onions, cook 10 minutes until soft (don't brown). Add salt, pepper, and sage (fresh or dry) to taste.
4. Alternate adding bread and 1/4 can of broth until the mixture is damp ... not too wet, not too dry. Test it out to see how the spices are and adjust as necessary. Let this sit as

long as you can. 15 minutes, 4 hours ... It will help the flavors sink in.

5. Cover with foil and bake at 350 for 30 - 45 minutes in an 8x8-inch pan. Remove the foil for the last 10 minutes of baking.

Classic Cornbread Casserole

By: [Erin from Table for Seven](#)



This is one of those no-fuss recipes that's always a popular dish at the table. With the help of a boxed cornbread mix, you can make this so simple casserole in a flash so you have more time to worry about all of the other delicious sides you're cooking up. It's the perfect combination of crunchy, creamy, and cheesy.

Ingredients

- 1 15-ounce can of whole kernel corn plus 1/2 liquid
- 1 4.5-ounce can of cream corn
- 1 cup sour cream
- 1 8-ounce box cornbread mix
- 2 eggs
- 1 cup shredded cheddar cheese

Instructions

1. Preheat oven to 400 degrees F. Spray a 9x13-inch baking dish.
2. In a mixing bowl, add corns, liquid, sour cream, eggs and cornbread mix. Mix until combined well. Pour into prepared dish. Sprinkle top with cheese.
3. Bake 30 minutes or until top is golden brown.

Special Thanks

The Following Contributors Made this eCookbook Possible





This *Silly* Girl's Life
A delicious mix of all things creative!



REINVENTING  FAMILY DINNER
oh, sweet basil

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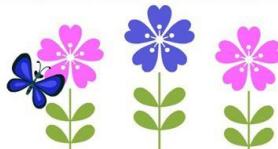




table *for* seven

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Included in this eCookbook

- Amish Buttermilk Biscuits
- Effortless Garlic Roasted Mashed Potatoes
 - Classic Green Bean Casserole
- The Best Homemade Thanksgiving Stuffing

and more!