

## SLAW

**SERVES 4**

### INGREDIENTS

1/2 cup mayonnaise  
1/2 cup sour cream  
3 tablespoons (or more) fresh lime juice  
1 serrano chili, seeded, minced  
2 garlic cloves, pressed  
1/3 cup chopped fresh cilantro  
8 cups thinly sliced green cabbage (or 1 bag of pre-cut cabbage)

### DIRECTIONS

Whisk mayonnaise, sour cream, 3 tablespoons lime juice, lime peel, chili, and garlic in large bowl.  
Stir in cilantro.  
Add extra lime juice as needed  
Add cabbage and toss to incorporate evenly.  
Season with salt and pepper. Cover and chill 1 hour.  
If making ahead of time, do not add cabbage until 1 hour before serving. Perfect with Pulled Pork!

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## HASSELBACK SWEET POTATOES

**SERVES 4**

### INGREDIENTS

4 sweet potatoes  
Extra-Virgin Olive Oil or Butter (Enough to coat the sweet Potatoes)  
Salt  
Pepper  
4 cloves garlic

### DIRECTIONS

Set Traeger (or oven) to 400 degrees F and preheat.  
Mince the garlic  
Cut each sweet potato crosswise along the top approx. 1/8 inch slices, cutting only 3/4 of the way through the potatoes so they stay intact.  
Place the cut sweet potatoes on a sheet pan. Drizzle with melted butter or olive oil and season generously with salt and pepper to taste.  
Sprinkle minced garlic on potatoes to coat evenly.  
Place the pan on the grill (or in the oven) and roast until the potatoes are browned on the outside and tender in the center. (Usually around 50-60 min)

# KEEP CALM AND COOK ON



DECEMBER | SIDE DISHES