

2024

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# SEASONED to SHARE



# Apple Brie Appetizer

STAFF CONTRIBUTOR:

**BRIDGET GONZALES,**

**Head, Educational Programs**

Growing up, my mom hosted Christmas Eve with all my aunts, uncles, grandparents, and of course, all the cousins. Each family would bring their own appetizer, and we placed them on the dining room table. Some were from adventures they had over the years and would have a story to share. Others are the tried and true we can't live without. This created a place to gather and talk (although my family never needs a reason to talk BUT it was a nice gathering). My mom carries on this tradition today and flies from Santa Fe every year to host the party in early December. After I married and moved away (as a military family), I missed this tradition, so I created it with my own family, asking each of my daughters what they would like as an appetizer, and they would help me make it. Now they make their own and it is always fun to search a new appetizer for Christmas Eve, although we have quite a few we kept year over year. My daughters love the tradition, and I am positive this will continue in their families. As a note, one of my new appetizers this year will be salmon—as an homage to my adventures to Alaska this year. The recipes I am sharing are two of our tried and true!

SERVINGS: 8

## INGREDIENTS:

1 can crescent rolls  
1 granny smith apple  
4 oz block of brie  
organic honey



## INSTRUCTIONS:

- Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
- In a small bowl, combine brown sugar and apple pie spice. Set aside.
- Melt butter and toss apple slices in butter, set aside.
- Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
- Sprinkle each triangle evenly with the chopped pecans.
- Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
- Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
- Bake for 10 to 12 minutes, or until golden brown. Cool for 5 minutes before serving.

ORIGINAL RECIPE BY: **Amy Brinkley (The Blond Cook)**

# Apple Pie Bites

STAFF CONTRIBUTOR:  
**BRIDGET GONZALES,**  
Head, Educational Programs

This is another one of my family's favorite recipes that we love to make on Christmas Eve. I hope you enjoy it as much as we do!

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SERVINGS: 8



## INGREDIENTS:

1/4 cup packed light brown sugar  
1 teaspoon apple pie spice, and  
additional apple pie spice (about 1/4  
teaspoon) for sprinkling on top of  
crescent rolls  
3 tablespoons unsalted butter, melted  
1/3 cup chopped pecans  
1 small Granny Smith apple, cored and  
sliced into 8 (1/2-inch) slices  
1 (8 ounce) tube Pillsbury Original  
crescent rolls

## INSTRUCTIONS:

- Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
- In a small bowl, combine brown sugar and apple pie spice. Set aside.
- Melt butter and toss apple slices in butter, set aside.
- Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
- Sprinkle each triangle evenly with the chopped pecans.
- Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
- Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
- Bake for 10 to 12 minutes, or until golden brown. Cool for 5 minutes before serving.

ORIGINAL RECIPE BY: **Graciously Saved (Pinterest)**

# Autumn Soup (Vegan)

STAFF CONTRIBUTOR:

**KELSEY FREDKIN,**

**Engagement & Experience Manager**

I serve this as a first course at Thanksgiving with warm bread!

The recipe is vegan but can be easily altered.



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SERVINGS: 8

## INGREDIENTS:

6 cups chicken stock (or vegetable stock for a vegan soup)  
1 cup uncooked wild rice  
8 ounces baby bella mushrooms, sliced  
4 cloves garlic, minced  
2 medium carrots, diced  
2 ribs of celery, diced  
1 large (about 1 pound) sweet potato, peeled and diced  
1 small white onion, peeled and diced  
Handful of kale (optional)  
1 bay leaf  
1 1/2 tablespoon Old Bay seasoning  
1 (14-ounce) can unsweetened coconut milk  
Spoonful of vegetable bouillon  
Salt & pepper  
Olive oil

## INSTRUCTIONS:

- Heat olive oil in a large stockpot over medium-high heat. Add onion and sauté for 5 minutes, stirring occasionally, until soft and translucent. Stir in the garlic and cook for an additional 1-2 minutes, stirring occasionally, until fragrant.
- Add in the vegetable stock, wild rice, mushrooms, carrots, celery, sweet potato, bay leaf, veggie bouillon, and Old Bay seasoning. Stir to combine.
- Continue cooking until the soup reaches a simmer.
- Reduce heat to medium-low, cover and simmer for 30 to 40 minutes until the rice is tender, stirring occasionally.
- Add the coconut milk to the soup and stir until combined. Taste and season with salt, pepper, and Old Bay seasoning as desired.
- Serve warm with bread and enjoy!

# Cranberry, Blue Cheese, and Candied Pecan Salad

STAFF CONTRIBUTOR:

**GARY CRAMER,**  
Managing Editor

SERVINGS: 6

Back in the days when ACRP still had a central office where staff would gather along the Potomac River in Alexandria, Va., we had activities like summer salad competitions, holiday decorating contests, and potluck lunch extravaganzas. Now, I am a poor cook and so-so decorator at the best of times, but one should try to be social with one's colleagues at least whenever the possibility of good food is involved, yes? I am sure the original version of this salad recipe was something I found off the internet and tweaked to my liking (I am, after all, addicted to blue cheese) for one of those happy staff events of days gone by.

## INGREDIENTS:

1 bag of spinach  
1 bag of spring mix  
1/2 cup dried cranberries  
1/2 cup grapes, cut in halves  
Candied pecans, chopped (Substitute walnuts, if preferred)  
2-3 ounces blue cheese crumbles  
Balsamic vinaigrette  
Optional additions: chopped red onion, hard boiled egg slices, or bacon bits

## INSTRUCTIONS:

- Start with a fresh bag of spinach and spring mix.
- Add 1/2 cup of dried cranberries or as much or as little as appeals to you.
- Cut a bunch of grapes lengthwise and toss them in.
- Candied pecans: Pour out half a bag and break them into bite-sized pieces. Substitute walnuts, if preferred.
- Put out about 2-3 ounces of blue cheese crumbles. Sprinkle the vinaigrette dressing of your choice on the blue cheese as you are ready to toss everything together.
- Add additional toppings as desired.



# Greek Salad with Blackened Grilled Chicken

STAFF CONTRIBUTOR:  
**MELODIE WALKER EDMOND,**  
Director, Database Administration

SERVINGS: 1

## INGREDIENTS:

Bell pepper  
Cherry tomatoes  
Chickpeas  
Cucumber  
Garlic powder  
Lemon, juice from  
Oregano, dried  
Dijon mustard  
Kalamata olives  
Grilled chicken breast  
Baking & Spices  
Black pepper  
Salt  
Oils & Vinegars  
Olive oil  
Red wine vinegar  
Feta cheese

## INSTRUCTIONS:

- Chop the bell pepper, cherry tomatoes, and cucumber into bite-sized pieces. Add them to a large salad bowl along with the chickpeas (drained) and Kalamata olives.
- In a small bowl, whisk together olive oil, red wine vinegar, lemon juice, Dijon mustard, garlic powder, oregano, salt, and black pepper. Adjust seasoning to taste.
- Pour the dressing over the salad and toss gently to combine.
- Slice the grilled chicken into strips and arrange it on top of the salad.
- Sprinkle with crumbled feta cheese.

# Grilled Shrimp and Herbed Couscous Salad

STAFF CONTRIBUTOR:

**TAMMY MYERS,**

Vice President, Business Development

When you live as close to the Gulf as I do, fresh seafood is bountiful, served often and in many forms. We also grill frequently because of our year-round mild temps. It's a crowd favorite when this grilled shrimp salad is on tap. We eat it all summer long, but it's become an easy Wednesday night dish before the traditional Thanksgiving feast served the next day. If its too cold to fire up your grill during the holidays, you can char your shrimp on the stovetop, easy-peasy.

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SERVINGS: 6

## INGREDIENTS:

2 cups uncooked Israeli couscous  
1 tsp grated lemon zest  
3 tbsp fresh lemon juice  
1 small garlic clove, minced  
¼ tsp. black pepper  
¼ cup plus 1 tbsp, extra-virgin olive oil, divided  
1 ¾ tsp kosher salt, divided plus more for salting water  
1 lb large shrimp, peeled and deveined  
1 tsp smoked paprika  
1 cup loosely packed fresh parsley leaves, chopped plus more for garnish  
¼ cup chopped fresh dill plus more for garnish  
4 oz. ( about 1 Cup) feta cheese, crumbled

## INSTRUCTIONS:

- Bring a medium saucepan of salted water to boil over high heat.
- Add couscous; cook, stirring occasionally until tender, (5-7 minutes). Drain pasta and rinse with cold water.
- In a large bowl, stir together lemon zest and juice, minced garlic, black pepper, ¼ cup of the oil and 1 ¼ teaspoons of salt. Next, stir in the cooked couscous; set aside.
- Pat shrimp dry with paper towels. Sprinkle shrimp with paprika and remaining ½ teaspoon salt. Thread shrimp onto skewers. Preheat grill to high (450F to 500F) . Drizzle shrimp with remaining tablespoon of oil and place shrimp skewers on oiled grates. Grill covered until charred and cooked through, 1 to 2 minutes per side.
- Stir parsley and dill into couscous mixture. Remove skewers from shrimp and arrange shrimp over pasta. Top with feta and garnish with additional parsley and dill.

# Sausage Gravy Casserole

STAFF CONTRIBUTOR:

CAITLIN MACKEY,

Engagement & Experience Director

SERVINGS: 8

An easy and hearty breakfast dish – perfect to make ahead for guests but even better served hot and bubbling, preferably on a day off from holiday madness and surrounded by loved ones. Always a highlight in our house!

## INGREDIENTS:

### For the Biscuits

1 1/2 cups Bisquick™ mix

1/2 cup milk

1 cup shredded white Cheddar cheese  
(4 oz)

### For the Gravy

2 tablespoons butter

1 lb bulk breakfast sausage

1/4 cup Gold Medal™ all-purpose flour

2 cups milk

## INSTRUCTIONS:

- Heat oven to 400°F. In a medium bowl, stir together Bisquick™ mix and the 1/2 cup milk; stir until well mixed. Stir in cheese. Set aside.
- In a 10-inch cast-iron or ovenproof skillet, melt butter over medium-high heat. Add sausage; cook 5 to 7 minutes, stirring frequently, until no longer pink.
- Add flour; cook 1 to 2 minutes, stirring frequently, until thickened. Stir in 2 cups milk. Heat to boiling; boil 1 minute. Remove from heat.
- Drop biscuit dough in 8 large spoonfuls onto hot sausage gravy.
- Bake for 14 to 16 minutes or until the biscuits are golden brown.



# Bacon Jam Pork Chops

STAFF CONTRIBUTOR:  
WENDY FARMER

SERVINGS: 4-6

In the Farmer Household, this is my go-to recipe when guests would drop-in between Thanksgiving and Christmas and we wanted to serve them a hearty, comforting meal without the fuss. I usually serve these pork chops with broccolini and candied yams or spiced apples.

## INGREDIENTS:

6-8 bone-in pork chops, thick sliced  
2-3 tablespoons of olive oil  
6-8 tablespoons of Bacon Jam  
(Suggested: Stonewall Kitchen's  
Bourbon Bacon Jam or Stonewall  
Kitchen's Maple Bacon Onion Jam)  
Salt and pepper to taste

## INSTRUCTIONS:

- Make sure your pork chops come to room temperature.
- Preheat oven to 350 degrees.
- Drizzle olive oil into skillet over medium heat.
- Add seasoned pork chops, cooking each side about 3-5 minutes until browned.
- Spread 1 tablespoon of bacon jam on each pork chop.
- Place the entire skillet in preheated oven and back for 15-20 minutes.

# Beef Short Ribs

STAFF CONTRIBUTOR:

HEATHER DULA,

Head of Organizational Development

SERVINGS: 4-6

We love to serve these beef short ribs every year for New Year's Eve. We serve them with polenta or mashed potatoes and they pair well with a cabernet. I add the bok choy at the very end for just a few minutes so it doesn't become soggy.

## INGREDIENTS:

4 lbs. beef short ribs  
2 teaspoons kosher salt  
1 large yellow onion, thinly sliced  
1 tablespoon chopped garlic  
1 tablespoon fresh chopped ginger  
1/4 cup soy sauce  
3 tablespoons ketchup  
2 tablespoons rice vinegar  
1 teaspoon black pepper  
1 teaspoon red pepper flakes  
1 tablespoon sesame seeds  
2 carrots  
4 heads of Bok choy

## INSTRUCTIONS:

- Preheat oven to 450 degrees.
- Place ribs in Dutch oven and sprinkle with salt.
- Top with sliced onions, cover, and bake for 30 minutes.
- In a bowl, mix garlic, ginger, soy sauce, ketchup, rice vinegar, red and black pepper, and sesame seeds.
- Remove the pot from the oven. Leave the ribs in the pot, cutting into your preferred size.
- Pour sauce over ribs, add 1 1/2 cups of water, and stir to mix.
- Reduce oven temperature to 350 degrees. Cover pot and cook for about 1 hour and 45 minutes, or until the ribs are tender.

### If Serving Same Day:

- Keep in over about 2 hours or until ribs are fork tender and falling off the bone.

### If Serving the Next Day:

- Remove pot from oven and let it cool. Place in the refrigerator overnight.
- Before serving, skim the solidified orange-colored fat from the top using a spoon
- Cover and place in oven at 325 degrees for 15 minutes.
- Add carrots and Bok choy. Cook for another 15 -20 minutes.

# EnchiLandis

STAFF CONTRIBUTOR:  
**SUSAN LANDIS,**  
Executive Director

Each year, the Landis-Garcia household ushers in Christmas with this Noche Buena meal. We double the recipe, which I recommend because they make great leftovers. I make this dish the morning of Christmas Eve, refrigerate, and then cook in the evening.

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SERVINGS: 8



## INGREDIENTS:

1 cup chopped onion  
2 cups shredded, cooked chicken breast.  
8 oz shredded cheddar cheese – halved  
1 cup picante sauce  
1/3 cup cream cheese  
1 tsp cumin  
Eight 6" size flour tortillas  
1 ½ can canned enchilada sauce  
Green chiles optional

## INSTRUCTIONS:

- Sauté onion in olive oil in a deep pan until soft.
- Add chicken, one-half shredded cheese, picante sauce, cream cheese, cumin. Cook until cheese melts.
- Spoon 1/3 cup of mixture in center of tortilla, roll tortilla, squeeze gently to distribute mixture, and place seam down in 13x9x2 pan that has been sprayed with non-stick spray.
- Cover with enchilada sauce. If making ahead, I add more enchilada sauce before I put the pan in the oven.
- Sprinkle with remaining cheese.
- Bake at 350 degrees for 15-30 minutes or until really hot and bubbly throughout (depending on if you put it in the oven cold from fridge). Use aluminum foil over top if needed to prevent cheese from burning.

ORIGINAL RECIPE BY: **First Lastname**

# Pizza Gaine

STAFF CONTRIBUTOR:

**TROY KIESER,**  
Educational Programs, Content  
Management

This is one of my all-time favorites that my Italian mother-in-law makes every Easter—it's one tradition that I always look forward to!

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SERVINGS: 8



## INGREDIENTS:

### **Crust:**

4 Cups Flour  
4 Eggs  
1 Cup Margarine  
Salt and Pepper  
1 TSP. Baking Powder

### **Filling:**

1/2 Pound Chunk Prosciutto  
1/2 Pound Chunk Boiled Ham  
1/2 Pound Chunk Muenster Cheese  
1/2 Pound of Fresh Formage Cheese  
6 Eggs  
2 Pounds Ricotta  
1 Cup Grated Romano Cheese  
Black Pepper (No Salt)

## INSTRUCTIONS:

- Work dough until well blended – can make ahead of time, store in refrigerator. Divide dough in half. Grease and flour large lasagna pan. Roll out ½ crust – place in bottom of pan.
- Cube all prosciutto, ham, muenster cheese, and formage cheese into small pieces.
- Add the eggs, ricotta, grated Romano cheese, and black pepper, mixed well, to the meat and cheese.
- Work dough until well blended – can make ahead of time, store in refrigerator. Divide dough in half. Grease and flour large lasagna pan. Roll out ½ crust – place in bottom of pan.
- Add filling
- Roll out top crust – place over filling. Brush with egg yolk/water mix. Poke holes with fork. Bake at 350°F preheated oven until deep golden brown and a knife inserted comes out clean.

# Shirley Phillips

## Maryland Crabcakes

STAFF CONTRIBUTOR:

**MARK LAMONT,**

**Senior Manager, Customer Care**

Growing up with Maryland seafood, especially crabs, is everything! Saying Marylanders love them is an understatement. Crab Cakes are always a favorite because you get all the crab goodness without having to pick steamed crabs. (They are awesome, though!) My mom always makes the best crab cakes and when my husband asked me to make them for him, I had to get “her” recipe. She kind of laughed and confessed she follows Shirley Phillips’ recipe. Phillips is a large seafood and restaurant company in the Mid-Atlantic and Shirley is the wife of one of the sons. No wonder they are perfection!



**SERVINGS: 6**

### INGREDIENTS:

1 lb. crabmeat (mix of Jumbo Lump & Lump recommended)  
1 egg  
2 tsp. Worcestershire sauce  
1/4 tsp. ground mustard  
2 Tbsp. mayonnaise  
1 tsp. lemon juice  
1 Tbsp. mustard  
1 Tbsp. melted butter  
1 tsp. parsley flakes (or 1 Tbsp. fresh)  
1 tsp. Phillips Seafood Seasoning  
1/2 cup breadcrumbs  
4 Tbsp. vegetable oil (if pan frying)

### INSTRUCTIONS:

- In a large mixing bowl, combine all ingredients except for crab meat.
- Gently fold in the crab meat, being careful not to break up the lumps. Shape into cakes.
- Refrigerate for 30 minutes to set.
- Pan fry for 5 minutes per side, or bake at 375°F for 12-15 minutes until evenly browned on each side and cakes reach an internal temperature of 165°F.

ORIGINAL RECIPE BY: **Shirley Phillips**

# Slow Roasted Garlic Chicken

STAFF CONTRIBUTOR:

HEATHER DULA,

Head of Organizational Development

SERVINGS: 4-6

The lemon chicken recipe came to us from a good friend that would always drop off this dish when someone in our family was sick, etc. We loved it so much that we didn't want to wait until someone was sick to enjoy this dish. It has become a staple in our home throughout the colder months. I serve this with roasted potatoes.

## INGREDIENTS:

1 chicken (approx. 2.25kg / 4½lbs) cut into 10 pieces  
1 head of garlic (separated into unpeeled cloves)  
2 unwaxed lemons (preferably thin-skinned) - cut into chunky eighths  
1 handful fresh thyme  
3 tablespoons olive oil  
2/3 cup white wine  
black pepper

## INSTRUCTIONS:

- Pre-heat the oven to 160°C/gas mark 3/325°F.
- Put the chicken pieces into a roasting tin and add the garlic cloves, lemon chunks and the thyme; just roughly pull the leaves off the stalks, leaving some intact for strewing over later. Add the oil and using your hands mix everything together, then spread the mixture out, making sure all the chicken pieces are skin side up.
- Sprinkle over the white wine and grind on some pepper, then cover tightly with foil and put in the oven to cook, at flavor-intensifying low heat, for 2 hours.
- Remove the foil from the roasting tin, and turn up the oven to 200°C/gas mark 6/400°F. Cook the uncovered chicken for another 30-45 minutes, by which time the skin on the meat will have turned golden brown and the lemons will have begun to scorch and caramelize at the edges.
- I like to serve this as it is, straight from the roasting tin: so just strew with your remaining thyme and dole out.



# Sweet Chili

STAFF CONTRIBUTOR:

**CHRISTY HERZ,**

**Sr. Director of Governance and Operations**

SERVINGS: 4

An easy weeknight chili for the fall and winter months, the corn and green peppers make it more sweet than spicy. It was called Chili con Corny for a neighborhood chili cook-off!

## INGREDIENTS:

1 teaspoon olive oil  
1 large onion finely chopped  
1 green bell pepper, cut into  $\frac{3}{4}$  inch dice  
3 cloves garlic, minced  
 $\frac{3}{4}$  lb extra lean ground beef  
1 tablespoon plus one teaspoon mild chili powder  
2 teaspoons flour  
1 teaspoon ground cumin  
 $\frac{3}{4}$  teaspoon ground coriander  
 $\frac{3}{4}$  teaspoon dried oregano  
Two 14.5 ounce cans no salt added stewed tomatoes (chopped with their juices)  
2 tablespoons no salt-added tomato paste  
 $\frac{1}{2}$  teaspoon salt  
Two 16 ounce cans red kidney beans, rinsed and drained  
1  $\frac{3}{4}$  cups frozen corn kernels

## INSTRUCTIONS:

- In a Dutch oven, heat the oil until hot but not smoking over medium heat.
- Add the onion, bell pepper, and garlic and cook, stirring frequently, until the vegetables are fragrant and softened, about 7 minutes.
- Add the beef and cook, stirring frequently, until no longer pink, about 4 minutes.
- Stir in the chili powder, flour, cumin, coriander, and oregano until well combined.
- Stir in the tomatoes with their juices, the tomato paste, and salt and cook, stirring frequently, until the beef is nicely coated and the mixture is slightly thickened, 5-7 minutes.
- Stir in the beans and corn and cook until the vegetables are heated through, about 2 minutes longer.

# Turkey Cranberry Roll

STAFF CONTRIBUTOR:

**THEONA SALMON PONDER,**

Manager, Educational Programs Fulfillment

SERVINGS: 8-10

The original recipe called for turkey and the shape of a wreath. Some family members are allergic to turkey, so I use chicken. The wreath was awfully misshapen, so I modified it to be a log - it's simpler and still pretty. I don't make it often, but the dish is delicious and generally there are no leftovers.

## INGREDIENTS:

2 packages of refrigerated crescent rolls  
½ cup mayonnaise  
2 tbsp honey mustard  
½ tsp coarsely ground black pepper  
2 cups chopped cooked turkey  
½ cup sliced celery  
3 tbsp snipped fresh parsley  
½ cup sweetened dried cranberries  
1 cup shredded Swiss cheese  
¼ cup walnuts, coarsely chopped (caramelized)  
1 egg white

## INSTRUCTIONS:

- Preheat oven to 375 degrees.
- Unroll crescent dough; separate into 16 triangles a non-stick pan.
- Connect and seal triangles by pinching dough to form 1 or 2 rectangles.
- Place mayonnaise, honey mustard and black pepper in a large mixing bowl.
- Chop or shred turkey to your liking. Add turkey, celery, parsley and cranberries to mixing bowl.
- Grate cheese, add to turkey mixture and mix.
- Scoop filling in middle of rectangles
- Chop and caramelize walnuts. Sprinkle over filling.
- Fold dough edges over, leaving an inch opening in the center.
- Lightly beat egg white; brush over dough.
- Bake 25-30 minutes or until golden brown.
- Serve with cranberry sauce.

# Wholesome Lamb Ragu

STAFF CONTRIBUTOR:

SKYLER SHORE,

Manager, Sales & Operations Support

SERVINGS: 4

This lamb ragu is my go-to comfort dish—warm, hearty, and endlessly satisfying.

## INGREDIENTS:

1 large lamb shoulder (ours weighed roughly 1.6kg)  
4 garlic cloves (minced)  
½ cup shiraz (or red wine of choice)  
1 large brown onion (diced)  
2 large carrots (peeled & diced)  
5-6 celery stalks (finely chopped)  
2-4 stalks fresh rosemary (chopped)  
2 stalks fresh thyme (chopped)  
2 Tbsp tomato paste  
790g canned crushed tomatoes  
500ml beef stock  
1 punnet (1 cup) cherry tomatoes  
2 bay leaves  
500g Pennoni pasta  
Flakey sea salt & cracked black pepper  
Optional: freshly grated parmesan cheese

## INSTRUCTIONS:

- Preheat oven to 170°C fan forced. Generously rub salt and pepper on both sides of the lamb shoulder
- Heat 2 tablespoons of olive oil to an oven-safe pot on high heat. Sear all sides of lamb until golden brown. This should take 5-10 minutes. Remove lamb shank from the pot and set aside
- Lower the heat and add in the crushed garlic and diced onion and stir with a wooden spoon until translucent
- Stir in the carrots, celery, and herbs. Add the tomato paste and half of the canned tomatoes, and stir until combined. Deglaze the pot with shiraz, add the rest of the canned tomatoes, and stir until combined
- Add the beef stock, cherry tomatoes, bay leaves and other half of canned tomatoes and stir until combined.
- Add the lamb back into the pot. Put the lid on the pot and place in the oven for 4-6 hours
- Check on the lamb every hour, and flip the lamb on every check.
- Once the lamb is fully cooked, cook pasta as per packet instructions. Drain and set aside
- Take the pot out of the oven and pull all bones from the meat. Use two spoons to gently pull the lamb apart. Grate parmesan over the pot and stir through
- Serve the ragu by placing a bed of the cooked pasta and top with the meat
- Grate parmesan cheese over the ragu (measure with your heart!) and enjoy!

ORIGINAL RECIPE BY: Sarah's Day

# Carrot Souffle

STAFF CONTRIBUTOR:

HEATHER DULA,

Head of Organizational Development

SERVINGS: 8-10

The carrot soufflé was an attempt for me to get my kids to eat more vegetables when they were younger. I make it every year for Thanksgiving, and it is always a crowd pleaser. There are many variations of this recipe out there that are much sweeter, but I prefer to use less sugar than what the recipe calls for.

## INGREDIENTS:

### Carrots:

1lb. Carrots, peeled and cooked

3 eggs

1/4 cup of sugar

3 Tablespoons Flour

1 Teaspoon Vanilla

1 Stick butter, melted

Dash of nutmeg

### Topping:

3/4 cup of corn flakes, crushed

3 Tablespoons brown sugar

2 Teaspoons soft butter

## INSTRUCTIONS:

- Preheat oven to 350 degrees.
- Boil carrots and process carrots in food processor.
- Add eggs.
- Add the rest of the ingredients and pour into buttered soufflé dish (1 ½ quart size).
- Bake for 40 minutes.
- Mix topping ingredients together and spread over soufflé.
- Bake for 10 minutes.

# Green's Greens

STAFF CONTRIBUTOR:  
**PHILLIP GREEN,**  
Chief Financial Officer

Not everyone loves eating vegetables, especially boys growing up in the 90's. However, being tricked by your grandmother and godmother into eating savory and meat-laden vegetables was a good way to sneak fiber and protein into the routine of otherwise processed foods. While this recipe certainly isn't short on sodium or fat, I encourage you to adapt to it your lifestyle, just like I have done.

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SERVINGS: 4 - 6 Ounces



## INGREDIENTS:

Pressure cooker  
2 lbs greens  
1 lb kale  
1 cabbage  
Meat, bone-in (smoked hamhock, turkey leg, etc.)  
1 - 2 onions (yellow/white), per lb of greens  
Seasonings to taste (salt/pepper/paprika/cayenne/brown sugar)  
1 - 2 cups broth/water  
1/4 cup apple cider vinegar

## INSTRUCTIONS:

- Wash and chop the vegetables. Over-cutting is not necessary, as the pressure cooking will make the large leafy greens much more palatable when eating.
- Assemble all ingredients into pressure cooker (meat at the bottom), cook on high pressure for 1 hour.
  - IMPORTANT: Release pressure before opening container
- Remove bones/skin from medley as necessary. Use forks to shred large chunks of meat for even consumption/distribution when serving.
- Do not discard excess liquid/broth.
- Refrigerate leftovers for up to 3 days after cooking. Freeze remaining greens and liquid in Ziploc bags for future consumption.

DISCLAIMER: This recipe has been adapted from the generations before me, to accommodate for the time and resources available when raising two-under-two with a limited village of caretakers nearby. Therefore, we used pre-washed/chopped greens, pre-smoked meats, and seasoning packets. For those with more time on their hands and looking for more of a therapeutic experience, you may find joy preparing each of the ingredients on their own.

# Green Herb and Goat Cheese Pie with Potato Crust

STAFF CONTRIBUTOR:

TAMMY MYERS,

Vice President, Business Development

I have always loved a quiche. I fell in love with this version because it combined healthy greens that I don't typically cook along with a yummy potato crust and my favorite of all cheeses! A great vegetarian dish too!

## INSTRUCTIONS:

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SERVINGS: 8

## INGREDIENTS:

1 small bunch of swiss chard (about 8 ozs)  
1 small bunch of curly kale (about 8 ozs)  
¼ cup chopped fresh, flat-leaf parsley  
1 tsp fresh thyme leaves  
4-6 Yukon Gold Potatoes (about 1 ¼ lbs)  
2 tbsps of butter (add more to taste)  
Up to 8 eggs  
¼ cup of heavy whipping cream  
½ tsp finely ground sea salt  
4-6 ounces of goat cheese

- Preheat the oven to 375F.
- Trim the Swiss chard greens from the tough stems or veins.
- Stack the leaves and roll them into a cigar-like shape and slice into ¼" thick strips. Tear the kale leaves into ½" wide pieces, discarding the stems.
- In a large bowl, toss together the chard and kale strips with parsley and thyme. Set aside.
- Slice the potatoes (leave skins on) into 1/8" thick rounds.
- In a 10- 12-inch ovenproof skillet, melt the butter over medium-low. Swirl your skillet so that the butter coats the entire pan. Next arrange the potato slices along the bottom and along the sides of the skillet. I like overlapping my potato slices around the sides of my skillet to give it a scalloped crust.
- Then spread the greens on top of the potato layer lining the bottom of your skillet. Depending on the size of your dish, you may have more greens than skillet.... remove some greens if you must...you don't want your egg/cream mixture coming up next, to overflow your skillet.
- In a small mixing bowl, beat the eggs (you may need less than 8 eggs) with the cream and salt until uniform in color. Pour the mixture evenly over the greens, filling the skillet to within ½" -3/4" of its rim. Drop dollops of goat cheese on top of the egg-greens mixture.



# Latkes

STAFF CONTRIBUTOR:  
**KARA BASTARACHE,**  
Senior Manager, Workforce  
Development

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SERVINGS: 8



## INGREDIENTS:

2 large or 3 medium potatoes  
2 eggs, slightly beaten  
4-5 tablespoons grated onion  
Vegetable oil or canola oil  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 teaspoon pepper

## INSTRUCTIONS:

- Peel and the grate potatoes to make 2.5 -3 cups.
- Cover grated potatoes with cold water to prevent darkening (optional) and set aside. Combine dry ingredients in a bowl, mixing well. Gradually stir in egg and grated onion.
- Drain grated potatoes well, pat dry with a dish towel. (Even if you didn't cover them with water, you should still pat out excess moisture.) Stir into the bowl with the other ingredients.
- Oil a griddle or heavy frying pan well and heat until a drop of water sputters when it hits the hot surface. Drop pancake mixture onto the pan/griddle by generous spoonful. Flatten with spatula. Cook over medium-high heat, turning once to brown and crisp both sides well. Then place on paper towels to drain excess oil.
- Serve with applesauce or sour cream. Using 2½-3 cups of grated potatoes and the quantities of the other ingredients listed above yields about 8 latkes, which should be on the smallish side, not the size of a full-sized breakfast pancake.

# Mississippi Caviar

STAFF CONTRIBUTOR:

**MARK LAMONT,**

Senior Manager, Customer Care

A friend of mine served this dish at a cookout once and it was love at first bite. I have made this many times and it is always the person who says they “are not sure if they like black-eyed peas” who goes back for a second helping. I took it to a work potluck and three people asked for the recipe. So, this is always an unexpected crowd pleaser! And it is easy to expand by adding extra can peas or toss in a can of black beans for another flavor.



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SERVINGS: 8

## INGREDIENTS:

3 (16 ounce) cans of black-eyed peas, drained  
1 (16 ounce) can of corn  
1/2 cup finely chopped green pepper  
1/2 cup finely chopped red pepper  
3/4 cup finely chopped hot peppers  
3/4 cup finely chopped onion  
1/4 cup drained, chopped pimento  
1 garlic clove, chopped  
1/3 cup of red wine vinegar  
2/3 cup of olive oil  
1 tablespoon Dijon mustard  
Salt  
Pepper  
Hot sauce (optional)  
Pita or Tortilla chips

## INSTRUCTIONS:

- Combine peas, bell peppers, hot peppers, onion, pimento and garlic.
- In a separate bowl, whisk together the vinegar, oil and mustard and pour over the bean mixture; mix well. Season to taste with salt and hot sauce.
- Refrigerate until ready to serve.
- Serve with pita or tortilla chips or serve as a side.

# Sautéed Brussels Sprout Leaves with Onion and Pepper

STAFF CONTRIBUTOR:

AME PETRY, Senior Manager, Events

I make a lot of brussels sprouts and there are a ton of good recipes, but I like this one for when I want a fresher version with less cook time. It's much faster than using an oven, though it does require a little more prep work. I've found that using the full leaves yields the best flavor.

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SERVINGS: 4

## INGREDIENTS:

1 pound brussels sprouts, trimmed and leaves separated.  
1 tablespoon olive oil  
1/2 sweet red pepper  
1/2 small to medium size onion (white, yellow or Vidalia)  
1 tablespoon red wine vinegar, adjust for taste (De Nigris Rose Vinegar recommended)  
sea salt, to taste

## INSTRUCTIONS:

- Trim brussels sprouts and separate leaves. The fastest way is to cut and discard the base of the stem, peel the leaves, then cut and discard the newly revealed stem, and repeat. The bitterness comes from the stem, so this method removes that flavor. If you're pressed for time, you can start by removing the stem, then cut narrow slices up to the top of the sprout and separate each slice to create shavings. Even faster – many grocery stores sell shaved brussels sprouts, which would work as well.
- Dice onions and red pepper.
- In a large fry pan, heat olive oil on medium heat.
- Add onions, stirring occasionally until translucent.
- Add brussels sprout leaves.
- After 3 minutes or when the sprouts are bright green, add red pepper.
- Sauté the full mixture until brussels sprouts are lightly browned and crispy, 7-8 minutes. I prefer mine to be bright green, with browned bits. If they start to turn more of a pea green, they don't taste quite as good. If you're approaching time and they aren't brown, turn up the heat, just make sure to check regularly!
- Turn off heat and stir in vinegar. Season with salt.

# Sweet Potato Delight

STAFF CONTRIBUTOR:

**EMILY NORRIS,**

Marketing Manager

SERVINGS: 6-8

You can never have too many sides at Thanksgiving dinner! This sweet and buttery twist on the classic sweet potato dish is a family favorite in our home!

## INGREDIENTS:

### Sweet Potatoes:

4 cups mashed cooked sweet potatoes  
1/4 cup brown sugar, packed  
1/4 cup butter, room temperature  
1 teaspoon vanilla extract  
2 beaten eggs, room temperature  
1/3 cup milk

### Topping:

1/2 cup flour  
3/4 cup light brown sugar  
1/3 cup butter  
1 cup chopped pecans

## INSTRUCTIONS:

- Preheat oven to 350 degrees.
- In a large bowl, mix the sweet potatoes, brown sugar, butter, eggs, and milk until well combined.
- Transfer the sweet potato mixture to a casserole dish, spreading it evenly.
- Prepare the topping by mixing brown sugar, flour, butter, and pecans.
- Evenly sprinkle the topping over the sweet potato mixture.
- Bake for 25 minutes, or until the topping is lightly golden brown.

# Bourbon Soaked Cherries

STAFF CONTRIBUTOR:  
**LISA TOWNSEND,**  
Director, Marketing and Communications

These cherries are perfect for warming up on a chilly winter night. Whether served alongside an almond or dark chocolate cake, on top of ice cream, garnishing a classic Manhattan, or eaten straight out of the jar, they're an easy-to-make boozy treat!

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SERVINGS: 15 OZ JAR



## INGREDIENTS:

1 cup bourbon  
2/3 cup sugar  
1/4 cup fresh orange juice  
1 1-inch strip orange peel  
1 1/2 teaspoon vanilla extract  
1/2-pound cherries, frozen or fresh  
(pitted)

## INSTRUCTIONS:

- Combine the bourbon, sugar, orange juice, and orange peel in a small saucepan.
- Place over medium-high heat and bring to a simmer, whisking constantly until the sugar dissolves, about 5 minutes.
- Remove the pan from the heat and whisk in the vanilla extract. Combine the bourbon mixture and the cherries in a 15-ounce sterilized container and seal.
- Allow the contents to cool to room temperature before transferring to the refrigerator.
- Chill for at least three days before using.
- The cherries will keep for up to 1 month. Perfect for Manhattans and on top of ice cream.



# Coquito

STAFF CONTRIBUTOR:  
**STEVEN GONZALEZ,**  
Associate Director, Certification

Coquito is a festive Puerto Rican holiday drink that's rich, creamy, and spiced with cinnamon and rum.

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SERVINGS: 1



## INGREDIENTS:

1 12 oz. can evaporated milk  
1 14 oz. can sweetened condensed milk  
2 cups (1.15 oz. can) cream of coconut  
(Coco Lopez)  
1/4 tsp cinnamon  
1/8 tsp nutmeg  
1 tsp vanilla  
1 1/2 cup white rum  
Cinnamon sticks for garnish (optional)

## INSTRUCTIONS:

- Mix all ingredients in a blender at high speed.
- Refrigerate for a minimum of 1 hour.
- Shake well before serving.
- Serve cold in a small glass. Garnish with cinnamon stick.

### Notes

- Coquito will last in an airtight container refrigerated for 4-6 months.
- If some of the coconut fat solidifies let it sit on the counter for 10 minutes and give it a good shake before serving.
- To make a non-alcoholic version substitute coconut milk for the rum and add rum extract to taste.



# Easy Apple Crisp

STAFF CONTRIBUTOR:

**EMILY NORRIS,**

Marketing Manager

SERVINGS: 8

Pie just doesn't do it for me, but this apple crisp? It's a winner! With its warm apples and crisp, buttery topping, it's become my ultimate dessert choice—and something I look forward to every year.

## INGREDIENTS:

8 cups peeled, chopped, tart baking apples (about 6 apples)  
1/2 cup granulated sugar  
2 tablespoons cornstarch  
1/2 teaspoon ground cinnamon  
1 1/2 cups rolled oats  
1/2 cup all-purpose flour  
1/2 cup brown sugar  
1/2 cup cold butter, cubed

## INSTRUCTIONS:

- Preheat oven to 350 degrees.
- In a 3-quart baking dish, stir together apples, sugar, cornstarch, and cinnamon until apples are coated.
- In a medium bowl, combine oats, flour, brown sugar, and cold butter with a fork until combined. It should resemble cookie dough when done.
- Crumble oat mixture over fruit in a pan and press down lightly
- Bake for 40-50 minutes. Until oats are golden brown and the filling is thick and bubbly at the edges.
- Serve warm with ice cream.

# Green Floof or “Watergate Salad”

STAFF CONTRIBUTOR:  
JEN MILAM,  
Certification, Specialist

SERVINGS: 8

This is my “go to” for potlucks and always a great dessert for all ages, if you like pineapple! Be sure to make it and chill a few hours before serving to get the best “floof”.

## INGREDIENTS:

3.4 oz pistachio Jell-O instant pudding mix  
20 oz can crushed pineapple (with juice)  
1 cup miniature marshmallows  
1/2 cup chopped nuts your favorite  
8 oz container Cool Whip I used lite, thawed

## INSTRUCTIONS:

- Combine pudding mix, pineapple (with juice), marshmallows and nuts in a large bowl and mix well.
- Blend in Cool Whip and chill until ready to serve.

# Pumpkin Dip

STAFF CONTRIBUTOR:

CHRISTY HERZ,

Sr. Director of Governance and Operations

SERVINGS: 24

This pumpkin dip with all the flavors of fall is a favorite of my nieces and nephews at holiday events. We serve it with sliced apples and ginger snaps – the apples are the biggest hit.

## INGREDIENTS:

15 oz can pumpkin pie filling/mix (not 100% pumpkin)\*  
8 oz cream cheese softened  
2 cups powdered sugar  
1 tsp brown cinnamon  
½ tsp ground ginger

## INSTRUCTIONS:

- Beat cream cheese and sugar with a mixer on medium speed until smooth
- Add pie filling and spices and beat again
- Cover and chill for 8 hours
  
- NOTE: Option to substitute with 15 oz can 100% pure pumpkin, adding in addition to the above spices: ½ tsp nutmeg, ¼ tsp ground ginger, ¼ tsp cinnamon, ½ TBS brown sugar, pinch of salt

# Pumpkin Roll

STAFF CONTRIBUTOR:

**KELSEY FREDKIN,**

Engagement & Experience Manager

This is currently my husband's favorite dessert to bake. He's a big fan of all the baking shows and I'm not complaining!

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SERVINGS: 6-8



## INGREDIENTS:

### Pumpkin Roll Cake

3/4 cup flour

1/4 teaspoon salt

1 teaspoon baking soda

1 Tablespoon pumpkin pie spice

1 cup sugar

2/3 cup pumpkin puree (NOT pumpkin pie mix)

3 large eggs

1 teaspoon vanilla

### Cream Cheese Filling Ingredients

8 oz cream cheese softened

1 cup powdered sugar

2 Tablespoons butter softened

1 teaspoon vanilla

## INSTRUCTIONS:

- Preheat oven to 350°F
- Combine the sugar, pumpkin, vanilla, and eggs in a large bowl and mix well.
- In a separate bowl combine the flour, baking soda, salt, and pumpkin pie spice until it's mixed well.
- While mixing, slowly add in the dry ingredients to the pumpkin mixture and mix until you no longer see any white powder mixture.
- Spray a cookie sheet with non-stick spray and line with wax paper. Leave a few inches on each side so you have room to remove it from the pan using the wax paper after baking.
- Bake at 350 for 15 minutes. Allow to cool for ten minutes.
- After ten minutes, use the excess wax paper to remove the pumpkin cake from the cookie sheet and place it flat on a cooling rack to cool for ten more minutes.
- After the additional ten minutes, roll the pumpkin cake up with the wax paper still attached.
- Allow the cake to cool completely before adding the filling, about 10 more minutes.
- In a large bowl combine the cream cheese, powdered sugar, butter, and vanilla and mix until smooth.
- Once the cake is completely cool, unroll it, lay it flat, and spread the filling evenly over the whole surface of the cake.
- Roll the cake back up, this time slowly removing the wax paper as you roll.
- Store in a sealed container in the fridge overnight or for 4-6 hours minimum before serving. Cut into 1" sliced and dust with powdered sugar before serving.

# Salted Caramel Kentucky Butter Cake

STAFF CONTRIBUTOR:  
**MARK LAMONT,**  
Senior Manager, Customer Care



I LOVE caramel and when my cousin posted this recipe, I asked her if she liked it. She had not made it yet, so I decided to give it a try. It is nothing short of heaven, a dense, heavy cake with the right amount of sweetness, just what you want in a cake. I took this to a family gathering once and now this is requested every time!

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SERVINGS: 1 Cake

## INGREDIENTS:

### **Cake:**

3 cups all-purpose flour  
2 cups white sugar  
1 teaspoon salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon cream of tartar  
1 cup caramel coffee creamer (I used International Delight Simply Pure) (can substitute Buttermilk but leave out the cream of tartar)  
1 cup unsalted butter, room temperature  
2 teaspoons vanilla extract  
4 large eggs, room temperature

### **Butter Sauce:**

¾ cup white sugar  
⅓ cup butter  
3 tablespoons caramel coffee creamer  
2 teaspoons vanilla extract

### **Salted Caramel, for topping (makes 1.5 cups OR use store-bought):**

1 cup sugar  
¼ cup water  
¾ cup heavy cream  
3½ tablespoons unsalted butter  
1 teaspoon sea salt or kosher salt

# Salted Caramel Kentucky Butter Cake (con't.)

## INSTRUCTIONS:

### Cake:

- Preheat oven to 325 degrees F. Grease and flour a 10 inch Bundt cake pan.
- In a large bowl, whisk together the flour, 2 cups sugar, salt, cream of tartar, baking powder and baking soda.
- In the bowl of a stand mixer or with a hand mixer, blend in (meaning, into the DRY mixture) the coffee creamer, 1 cup of butter, 2 teaspoons of vanilla and 4 eggs. Beat for 3 minutes at medium speed.
- Pour batter into prepared Bundt pan.
- Bake in preheated oven for 50-55 minutes, or until a wooden toothpick inserted into center of cake comes out clean.
- Prick holes in the cake while it is still warm (I use the handle of a wooden spoon - nothing too huge - can also use a wooden skewer).
- Slowly pour the butter sauce over the cake making sure it gets in all of the holes. Let cake cool completely before removing it from pan.
- Running a knife along the edges first helps the cake come out cleanly.

### Butter Sauce:

- In a saucepan combine the  $\frac{3}{4}$  cups sugar,  $\frac{1}{3}$  cup butter, 2 teaspoons vanilla, and the coffee creamer. Cook over medium heat, until fully melted and combined, but do not boil the mixture.

### Salted Caramel (if making homemade):

- In a heavy-bottomed saucepan, combine the sugar and water over medium-low heat until the sugar dissolves.
- Increase the heat to medium-high and bring to a boil, without stirring. If necessary, use a wet pastry brush to wash down any crystals on the side of the pan. Boil until the syrup is a deep amber color, about 6-8 minutes.
- Remove the sugar from the heat and carefully whisk in the heavy cream. The mixture will bubble. Stir in the unsalted butter, and salt. Transfer the caramel to a dish and cool. Drizzle/pour over the cake. You may have some leftover - use it over ice cream!



# Soft Gingerbread Cookies

STAFF CONTRIBUTOR:  
**LISA TOWNSEND,**  
Director, Marketing and Communications

These gingerbread cookies are soft, spicy, thick, and cakey. They have a generous amount of ground ginger, cinnamon, and cloves. The dough rolls out easily and holds its shape well. They are thicker than most cookies, about 1/3" thick. The yield depends on the size of your cookie cutter. They are perfect for gingerbread people!



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SERVINGS: 24

## INGREDIENTS:

### Cookies:

3 3/4 cups (525 grams) all-purpose flour  
1 tablespoon cocoa powder, natural or Dutch-processed is fine  
4 teaspoons ground ginger  
1 1/2 teaspoons ground cloves  
2 teaspoons ground cinnamon  
1/2 teaspoon baking soda  
1 teaspoon kosher salt  
1 cup (225 grams, 2 sticks) unsalted butter at room temperature  
3/4 cup (150 grams) granulated sugar  
1 large egg  
1/2 cup (155 grams) molasses, not blackstrap  
2 tablespoons light corn syrup

### Glaze:

1 cup (115 grams) confectioners' sugar  
2 tablespoons water  
1/4 teaspoon vanilla extract and/or a few drops of orange oil, optional

# Soft Gingerbread Cookies (con't.)

## INSTRUCTIONS:

### The Day Before You Want to Bake the Cookies

- Make the dough one day before you plan to bake them.
- Whisk together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda and salt in a large mixing bowl until thoroughly combined. Set aside.
- In the bowl of a stand mixer fitted with the paddle attachment, add the butter and beat on medium speed for about one minute. With the mixer on medium, slowly add the sugar and mix until smooth, pale, and fluffy. Add the egg and mix until incorporated. Add the molasses and corn syrup and beat on medium speed until well combined. Scrape down the sides of the mixing bowl.
- Add the dry ingredients in three batches, mixing on low speed between additions until no streaks of dry flour remain.
- The dough will be very soft. Lay out a large piece of plastic wrap on a flat surface and scrape the dough out of the bowl onto the plastic wrap and flatten the dough into a rectangle about 1 inch thick. Wrap tightly with plastic wrap and refrigerate overnight.

### Let's Bake the Cookies!

- About 20 minutes before you want to bake the cookies, remove the dough from the refrigerator to soften a little.
- Preheat the oven to 350°F and line two baking sheets with parchment paper.
- Sprinkle flour over the counter, unwrap the dough, and place it on the floured work surface. Sprinkle some flour over the dough and over your rolling pin. Roll out the dough until it is about 1/3 inch thick. Use a cookie stamp (pictured) or cut the cookies out with cookie cutters and place them on the baking sheets, about 1 inch apart. Re-roll the scraps and cut out more cookies until you've used all of the dough (no need to chill in between).
- Bake the cookies until they've darkened a little around the edges but are still soft in the center, about 7-15 minutes depending on the size of your cookie cutters.
- While the cookies are baking, make the glaze. Whisk together the confectioners' sugar and water (and vanilla extract or orange oil, if using) until smooth.
- When the cookies are ready, remove them from the oven and place the baking sheet on a wire rack to cool for about 10 minutes. Using a pastry brush, brush the glaze in an even layer over the tops of the cookies, being sure to cover the areas with designs well. Let the cookies cool completely until the glaze feels dry to the touch.

ORIGINAL RECIPE

Adapted from Elizabeth M. Prueitt's Tartine

# Soft Glazed Gingerbread Bars

STAFF CONTRIBUTOR:

CAITLIN MACKEY,

Engagement & Experience Director

SERVINGS: 8

Love gingerbread but prefer a softer version? This is easy to make and quite delicious with or without the glaze! My family snacks on these with coffee on Christmas morning and they also make a nice accompaniment to those late nights wrapping gifts!

## INGREDIENTS:

### Gingerbread Bars:

1/2 cup softened butter  
1 cup brown sugar  
1/4 cup molasses  
1 egg room temperature  
2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg

### Glaze:

1 cup powdered sugar  
1-3 tablespoons milk  
1/2 teaspoon vanilla

## INSTRUCTIONS:

- Preheat the oven to 350 F degrees.
- In a large bowl cream together the butter and brown sugar, beat in the molasses and egg.
- Whisk together the flour, baking soda, salt, cinnamon, ginger, cloves and nutmeg in a separate bowl.
- Add the dry ingredients to the wet and stir until well combined.
- Press into the bottom of a greased 9 x 13 inch baking pan.
- Bake for 14-16 minutes or until a toothpick inserted comes out with a few crumbs.
- Let cool completely before glazing.
- For the glaze: mix together the powdered sugar, vanilla and enough of the milk to make a smooth consistency that is easy to drizzle.
- Drizzle onto cooled bars.
- Cut into squares.

# Sour Cream Pound Cake

STAFF CONTRIBUTOR:

**JEREMY GLUNT,**

Head of Strategy & Engagement

SERVINGS: 6-8

This pound cake recipe has been in my wife's family for generations. Easily my favorite cake and a staple of the holiday season. The crackly, sugary top is simply the best! Perfect as is, but also worth trying in slices griddled with some butter (something learned while experimenting with my brother-in-law after maybe too many holiday beverages). Enjoy!

## INGREDIENTS:

2 Sticks Salted Butter (Room Temperature)  
3 Cups Sugar  
6 Large Eggs  
3 Cups Flour  
1/4 Teaspoon Baking Soda  
1 Teaspoon Vanilla Extract  
8 Ounces Sour Cream  
1/8 Teaspoon Fine Salt

## INSTRUCTIONS:

- Combine room temperature butter in a stand mixer and gradually add sugar until ingredients are well combined and consistency is smooth.
- Continue mixing on low speed and add one egg at a time, adding each egg only after the first is fully incorporated into the mix.
- After all eggs are incorporated, add vanilla extract; once incorporated, turn off stand mixer.
- In a separate mixing bowl, combine flour, salt, and baking soda and then mix by hand with a whisk.
- Turn stand mixer back on low and add half of the flour mixture to the batter.
- Once flour mixture is incorporated into the batter, add sour cream and continue to mix on low until fully incorporated.
- Add second half of flour mixture and continue to mix until fully incorporated and batter is smooth.
- Bake in a greased and floured Bundt pan at 350 degrees for 75 minutes.

ORIGINAL RECIPE BY: **Laura Black and All the Black Family Women Before Her**

# Vanilla Marshmallows

STAFF CONTRIBUTOR:

**LISA TOWNSEND,**

**Director, Marketing & Communications**

These fluffy marshmallows are a holiday tradition in my family. I've been giving them as gifts to my son's teachers, friends, co-workers, and neighbors for the past 15 years. Sometimes I flavor with peppermint extract and a few drops of red food coloring. People will be impressed when you gift them with these homemade marshmallows, but honestly, they are super easy to make!



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SERVINGS: 40

## INGREDIENTS:

14 (1/4 ounce) envelopes unflavored gelatin  
1.5 cups water  
3 cups sugar  
1.25 cups light corn syrup  
.25 teaspoon salt  
2 teaspoons vanilla  
1.5 cups confectioners' sugar, plus additional for rolling (powdered)

## INSTRUCTIONS:

- Oil an 11x17-inch baking dish with vegetable oil. Line the dish with foil and lightly coat the foil with more oil.
- In the bowl of a standing electric mixer, soften the gelatin with 3/4 cup of the water.
- Place the sugar, corn syrup, remaining 3/4 cup water, and the salt in a heavy saucepan. Bring to a boil and cook over high heat until the syrup reaches 234 to 240 degrees F (soft-ball stage), on a candy thermometer.
- With the whisk attachment of the mixer at full speed, beat the hot syrup slowly into the gelatin until mixture is very stiff, about 15 minutes. Beat in the vanilla. Pour the mixture into foil lined dish. Allow mixture to rest, uncovered, at room temperature 10-12 hours.
- Using a fine sieve, sprinkle the confectioners' sugar onto a cutting board. Turn the stiffened marshmallow mixture out onto the sugar, and using a small, lightly oiled cookie cutter, cut into shapes. Be sure to dip the cut edges of the marshmallows into confectioners' sugar to prevent sticking.
- Once made, keep in an airtight container - best eaten within two days of making.



# Whipped Feta with Strawberries

STAFF CONTRIBUTOR:

CAITLIN MACKEY,

Engagement & Experience Director

SERVINGS: 8

Simple but elegant (and SO good) – no need for farm fresh strawberries because the roasting brings out a great flavor, I make this year round for company – top with fresh basil for a seasonally appropriate red and green appetizer!

## INGREDIENTS:

### Roasted Strawberries:

2 lbs fresh strawberries  
2 Tbsp balsamic vinegar  
2 tsp honey

### Whipped Feta:

Approx. 8 oz feta cheese  
1/2 cup plain Greek yogurt  
2 Tbsp olive oil (plus more for serving)  
Black pepper

## INSTRUCTIONS:

### Strawberries:

- Preheat oven to 350F and line a large baking sheet with parchment paper.
- Wash strawberries and remove stems. Slice each berry in half or quarters (depending on size).
- Whisk together balsamic vinegar and honey. Toss with strawberries until combined. Spread in an even layer on baking sheet, then transfer to the oven and roast for 30-35 minutes. Strawberries will soften and release juices when done.
- Spread berries on lined baking sheet. Remove from oven and allow to cool for 5-10 minutes. Transfer berries and juices to a container and chill.

### Whipped Feta

- Blend the feta, Greek yogurt, olive oil, and pepper in a food processor for a few minutes until smooth, scraping down with a spatula as needed. Transfer to the fridge and chill for 30-60 minutes.
- To serve, transfer the whipped feta to a bowl and top with roasted strawberries. Garnish with freshly chopped basil, a drizzle of olive oil, and a sprinkle of black pepper. Keep the keep feta and strawberries separate until serving, and make sure to chill both ingredients to prevent the whipped feta from melting.