

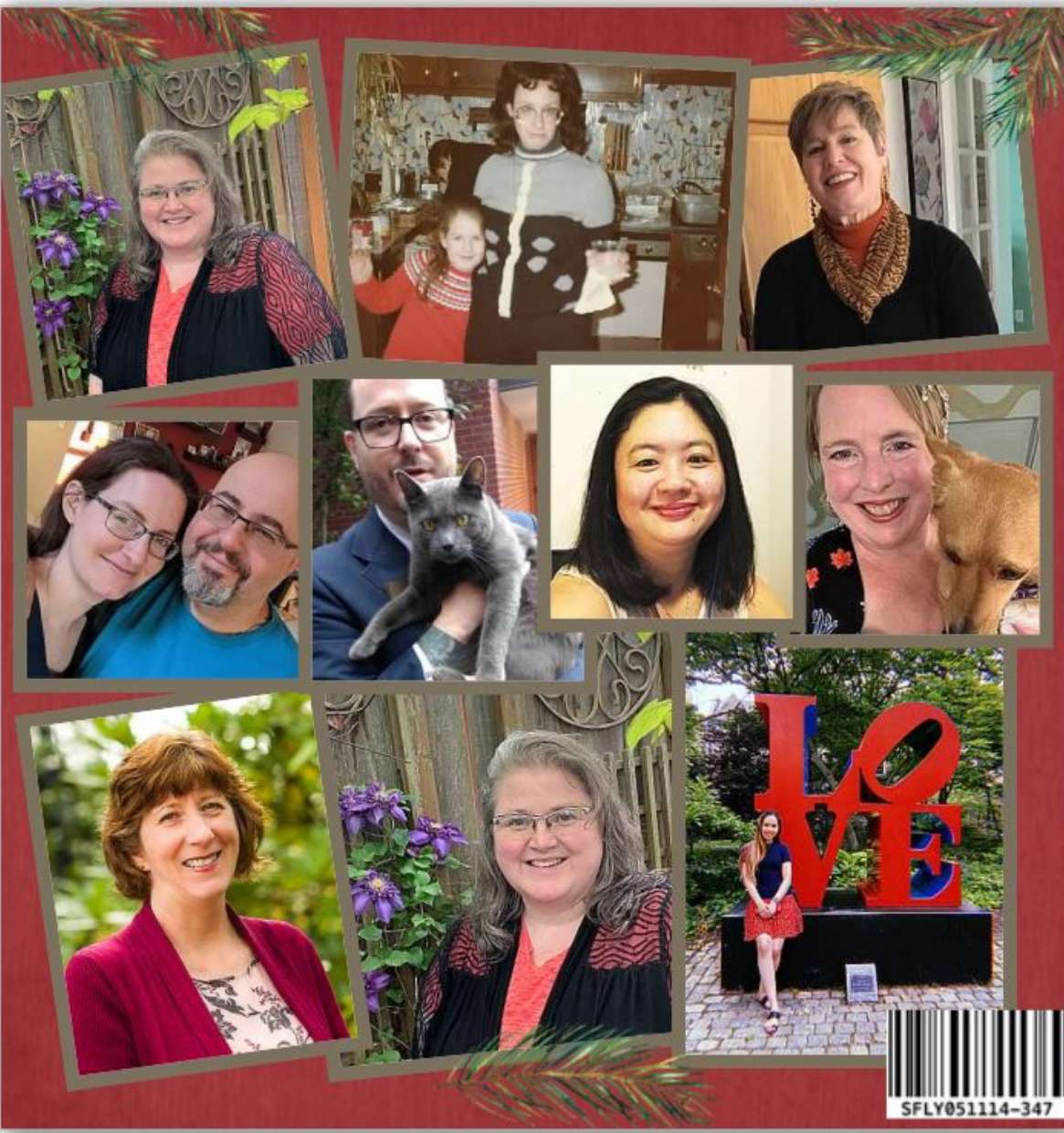
**I**  **LC**



**FACULTY AND STAFF  
HOLIDAY COOKBOOK  
2020 - 2021**







**I ♥ LC**  
 Faculty and Staff  
 Holiday Cookbook  
 2020 - 2021







# Lewis & Clark

## FACULTY AND STAFF HOLIDAY COOKBOOK

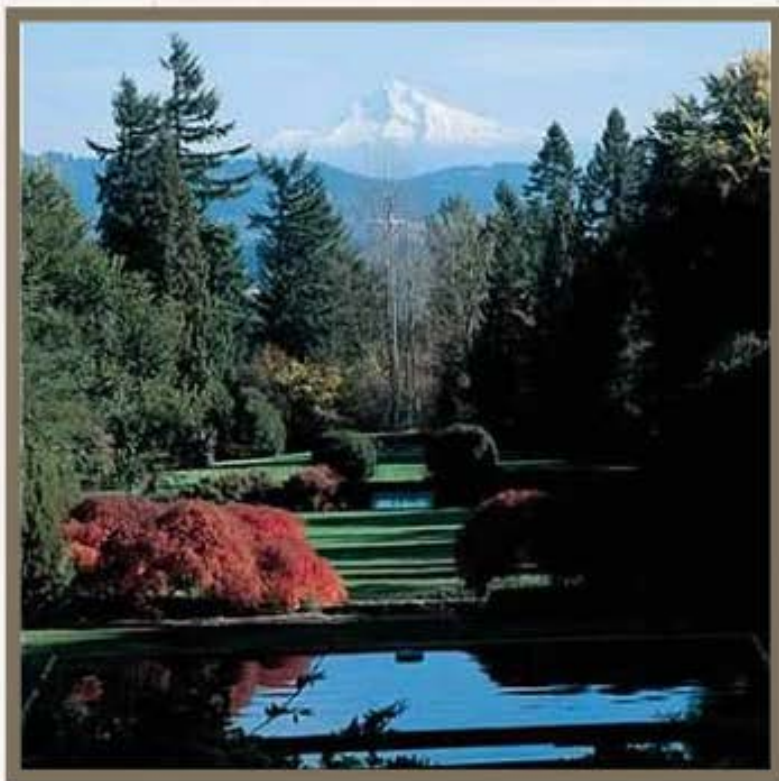
2020 - 2021





FACULTY AND STAFF FAVORITE FAMILY RECIPES.

THE LEWIS & CLARK COMMUNITY  
CELEBRATES THE 2020 - 2021 HOLIDAY SEASON  
WITH THESE SAVORY AND SWEET DISHES.  
ENJOY!!



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## SAVORY



CRANBERRY-APPLE RELISH, P 10



COWBOY CAVIAR, P 7



## AUNT LOIS' SPICED CRANBERRY COMPOTE



RECIPE BY ERIC STAAB

MOVE OVER GELATINOUS CRANBERRY SAUCE. THIS BEAUTIFUL AND ELEGANT DISH, TRADITIONALLY SERVED AT THANKSGIVING AND CHRISTMAS, IS A MAJOR STEP UP FROM HOW CRANBERRIES ARE TRADITIONALLY SERVED. MY WIFE'S AUNT WORKED FOR BETTY CROCKER, GIVING HER UNDISPUTED CREDENTIALS IN THE FAMILY FOR KNOWING HOW TO COOK IMPRESSIVE MEALS. SHE PASSED THIS RECIPE TO MY WIFE, AND NOW IT IS A MAINSTAY AT EVERY THANKSGIVING DINNER.



ESTIMATED SERVINGS:  
8 (1 QUART)

INGREDIENTS AND AMOUNTS NEEDED:

- 1 LB. (4 CUPS) CRANBERRIES
- 2 CUPS SUGAR
- 3 WHOLE CLOVES  
(OPTIONAL-ORANGE ROUNDS)
- 1 CUP WATER
- 1/4 CUP ORANGE JUICE (OR WATER)
- 1 3-INCH STICK CINNAMON

DETAILED COOKING OR BAKING INSTRUCTIONS:

WASH AND PICK OVER CRANBERRIES. IN A LARGE SAUCEPAN, BOIL THE SUGAR, WATER (ORANGE JUICE) AND SPICES FOR 5 MINUTES.

ADD THE CRANBERRIES AND BRING JUST TO A BOIL. REMOVE FROM THE HEAT.

POUR CRANBERRIES INTO A BOWL, COVER AND REFRIGERATE OVERNIGHT.

DRAIN SYRUP FROM CRANBERRIES INTO A SMALL SAUCEPAN. REMOVE SPICES.

BRING TO A BOIL AND COOK FOR 5 MINUTES.

POUR OVER CRANBERRIES IN A BOWL. COVER AND CHILL SEVERAL HOURS BEFORE SERVING.





## COWBOY CAVIAR

RECIPE BY CHERYLL MILLER

### SOUTHWESTERN DIP OR SALAD







## COWBOY CAVIAR

RECIPE BY CHERYLL MILLER

THIS RECIPE IS:  
VEGAN  
VEGETARIAN  
DAIRY-FREE  
GLUTEN-FREE

ESTIMATED PREP TIME:  
30 MIN

ESTIMATED SERVINGS:  
12



### INGREDIENTS AND AMOUNTS NEEDED:

15 OZ CAN BLACK EYED PEAS  
12-15 OZ CAN SHOEPEG CORN  
2 AVOCADOS, DICED  
1/2 C CHOPPED TOMATOES  
2/3 C CHOPPED CILANTRO  
2/3 C GREEN ONION  
1/4 C OLIVE OIL  
1/4 C RED WINE VINEGAR  
2 CLOVES GARLIC, MINCED  
1 TSP CUMIN  
3/4 TSP SALT  
1/8 TSP PEPPER  
FRESH LIME JUICE - OPTIONAL

MIX TOGETHER ALL INGREDIENTS. SERVE WITH TORTILLA CHIPS OR ON A BED OF LETTUCE.



## IT IS ALWAYS A HIT AT PARTIES



DETAILED COOKING OR BAKING INSTRUCTIONS:

MIX TOGETHER ALL INGREDIENTS IN A BIG BOWL.

SERVE WITH TORTILLA CHIPS OR ON A BED OF LETTUCE.

TIP:  
DON'T SKIMP ON THE CILANTRO!







## CRANBERRY-APPLE RELISH

RECIPE BY SHARON CHINN

THIS RECIPE IS:  
VEGAN  
VEGETARIAN  
DAIRY-FREE  
GLUTEN FREE  
DELICIOUS



ESTIMATED PREP TIME:  
5 MINUTES

ESTIMATED COOK TIME:  
15 MINUTES PLUS COOLING TIME

ESTIMATED SERVINGS:  
16 SERVINGS, 3 TBSP. EA.

THIS DELICIOUS RELISH  
CAN BE MADE AHEAD OF TIME AND  
REFRIGERATED FOR SEVERAL DAYS  
BEFORE SERVING. THE LEVEL OF  
SWEETNESS CAN BE ADJUSTED TO TASTE.

### INGREDIENTS AND AMOUNTS NEEDED:

1.5 CUPS CHOPPED APPLES (PEELS CAN BE LEFT  
ON OR REMOVED; CHOOSE AN APPLE WITH YOUR  
PREFERRED LEVEL OF TARTNESS; ORIGINAL  
RECIPE CALLS FOR GRANNY SMITHS)

1 CUP PACKED BROWN SUGAR (ADJUST TO YOUR  
PREFERENCE, DOWN TO ZERO)

1/2 CUP WHITE GRAPE JUICE

1 TEASPOON GROUND GINGER

1 TEASPOON GROUND CINNAMON

1 12-OUNCE PACKAGE OF FRESH CRANBERRIES

THIS RECIPE HAS BEEN A FAVORITE OF ALL  
GENERATIONS IN MY FAMILY SINCE I FIRST CAME  
ACROSS IT ALMOST 20-YEARS AGO. THIS HAS BEEN  
A YEAR OF LOSSES IN MY FAMILY. WITH LESS  
PEOPLE ABLE TO JOIN US AT OUR HOLIDAY TABLES,  
I WANTED TO SHARE WHAT HAS BEEN A TASTY JOY  
FOR US OVER THE YEARS.



### DETAILED COOKING OR BAKING INSTRUCTIONS:

COMBINE ALL OF THE INGREDIENTS IN A MEDIUM SAUCEPAN.

BRING TO A BOIL AND THEN REDUCE THE HEAT, SIMMERING UNTIL  
THICK AND STIRRING OCCASIONALLY (ABOUT 15-MINUTES). (YOU'LL  
HEAR THE CRANBERRIES POP!)

COOL COMPLETELY. STORE IN THE REFRIGERATOR.

### TIP:

THIS RELISH IS DELICIOUS EATEN COLD WITH  
A SLICE OF TILLAMOOK CHEDDAR CHEESE!





## CZECH EGG NOG



RECIPE BY JOSH WALTER

EGG NOG THAT DOESN'T HOLD BACK ON THE HOLIDAY CHEER! I LOVE THIS RECIPE BECAUSE IT REMINDS ME OF MY CZECH HERITAGE AND BECAUSE WHO DOESN'T LIKE SOME BOOZY EGG NOG!



### INGREDIENTS AND AMOUNTS NEEDED:

1 CAN SWEETENED CONDENSED MILK  
 6 EGG YOLKS  
 1 TBSP OF VANILLA  
 1 CUP POWDERED SUGAR (NOT PACKED)  
 2 CUPS CAPT. MORGAN SPICED RUM  
 1 PINT WHIPPING CREAM  
 NUTMEG FOR GARNISH



### DETAILED COOKING OR BAKING INSTRUCTIONS:

MIX UNTIL FLUFFY THE CONDENSED MILK, EGG YOLKS, VANILLA AND POWDERED SUGAR (ABOUT 5 MINUTES)

ADD TO THE BATTER, ALTERNATING IN SMALL PORTIONS THE RUM AND THE WHIPPING CREAM

REFRIGERATE FOR 1 WEEK, SHAKING THE BOTTLE EVERY OTHER DAY WHILE IT'S CHILLIN

SHAKE BOTTLE WELL BEFORE SERVING.

NEEDS TO BE REFRIGERATED AT ALL TIMES.

DUST WITH NUTMEG TO BE FANCY. ENJOY!



## FIGUEROA'S PRETTY DAM GOOD SALSA



RECIPE BY MARK FIGUEROA

CAME UP WITH THIS WHEN I WAS A KID. USED THE BLENDER BECAUSE SOMEONE BROKE OUR MOLCAJETE. NO PATENT ON IT, BUT SOMEONE SAID I SHOULD SELL IT, OR AT LEAST GIVE IT OUT AS GIFTS. QUANTITIES ARE A BASE. RATIOS OF TOMATOES TO PEPPERS CAN VARY DEPENDING ON YOUR HEAT PREFERENCE.

### INGREDIENTS AND AMOUNTS NEEDED:

1 14 OZ CAN WHOLE TOMATOES  
 6 JALAPEÑO PEPPERS  
 2 SERRANO PEPPERS  
 2 BUNCHES CILANTRO  
 1 LG WHITE ONION, QUARTERED  
 1 LG YELLOW ONION, QUARTERED 1 BUNCH GREEN ONIONS  
 6 GARLIC CLOVES  
 2 LEMONS  
 2 LIMES  
 SEA SALT



### DETAILED COOKING OR BAKING INSTRUCTIONS:

REMOVE SEEDS FROM PEPPERS. WASH CILANTRO.

IN A BLENDER, ADD 1/2 CAN OF WHOLE TOMATOES, QUARTERED WHITE ONION, 3 JALAPEÑOS, 1 SERRANO, 1/2 BUNCH CILANTRO, 2 GARLIC CLOVES, JUICE OF ONE LEMON AND ONE LIME WITHOUT SEEDS, AND 4-5 SHAKES OF SEA SALT. BLEND THOROUGHLY AND POUR INTO A LARGE MIXING BOWL.

BACK TO THE BLENDER - ADD REMAINING TOMATOES, PEPPERS, GARLIC, 1/2 BUNCH CILANTRO, QUARTERED YELLOW ONION, JUICE OF ONE LEMON AND 2-3 SHAKES OF SEA SALT. BLEND AND ADD TO OTHER SALSA IN MIXING BOWL. STIR THOROUGHLY.

CHOP THE REMAINING CILANTRO (LEAVES ONLY) AND THE GREEN ONION AND ADD TO THE SALSA, ALONG WITH JUICE OF ONE LIME. STIR THOROUGHLY. ADJUST SALT AND CITRUS TO SUIT YOUR PALETTE.

LET IT REST FOR A BIT BEFORE SERVING.



## GREEK TURKEY PATTIES WITH SOUR CREAM-CUCUMBER SAUCE

RECIPE BY JUDY ASBURY

THIS RECIPE IS:  
LOW CARB

ESTIMATED PREP TIME:  
15 MINUTES

ESTIMATED COOK TIME:  
10 MINUTES

ESTIMATED SERVINGS:  
2



EASY TO MAKE; GREAT  
FLAVOR FOR WHAT COULD BE  
BLAND TURKEY BURGERS!

### INGREDIENTS AND AMOUNTS NEEDED:

3/4 LB GROUND TURKEY

1/4 CUP PANKO BREADCRUMBS

1/4 CUP CRUMBLLED FETA CHEESE

1 JALAPEÑO PEPPER, SEEDED AND FINELY CHOPPED

1 EGG WHITE

1/2 TSP DRIED OREGANO  
CUP SOUR CREAM

2 TBSP FINELY CHOPPED CUCUMBER

1 TSP LEMON JUICE

1/8 TSP SALT

1 SMALL CLOVE GARLIC, MINCED

1 ROMA TOMATO, SLICED

I USUALLY DOUBLE THE RECIPE  
SO I HAVE LEFTOVERS.  
THIS IS A DELICIOUS DINNER;  
I USUALLY PARE IT WITH A GREEN SALAD.



### DETAILED COOKING OR BAKING INSTRUCTIONS:

MIX TOGETHER TURKEY, BREADCRUMBS, CHEESE, JALAPEÑO, EGG WHITE, AND OREGANO WITH YOUR HANDS UNTIL BLENDED.

SHAPE INTO 2 PATTIES.

COOK IN A LIGHTLY GREASED GRILL PAN OR SKILLET OVER MEDIUM-HIGH HEAT 4 TO 5 MINUTES PER SIDE UNTIL BROWNED AND DONE.

STIR TOGETHER SOUR CREAM, CUCUMBER, LEMON JUICE, SALT, AND GARLIC.

TOP PATTIES WITH TOMATOES AND SOUR CREAM MIXTURE.







## HOMEMADE CHICKEN NOODLE SOUP

RECIPE BY KELLY DELFATTI

THIS RECIPE IS:  
DAIRY-FREE

ESTIMATED PREP TIME:  
10 MINUTES

ESTIMATED COOK TIME:  
30 MINUTES

ESTIMATED SERVINGS:  
6

### INGREDIENTS AND AMOUNTS NEEDED:



- 2 TABLESPOONS UNSALTED BUTTER
- 1 SMALL ONION, DICED
- 1-2 LEEKS, CHOPPED
- 3 CARROTS, PEELED AND DICED
- 2 STALKS CELERY, DICED
- 3 CLOVES GARLIC, MINCED
- 8 CUPS CHICKEN STOCK
- 2 BAY LEAVES
- KOSHER SALT FRESHLY GROUND BLACK PEPPER, TO TASTE
- 2-3 CUPS LEFTOVER COOKED ROTISSERIE CHICKEN
- 2 1/2 CUPS WIDE EGG NOODLES
- 2 TABLESPOONS CHOPPED FRESH PARSLEY LEAVES
- 2 TABLESPOONS CHOPPED FRESH DILL
- 1 TABLESPOON FRESHLY SQUEEZED LEMON JUICE, OR MORE, TO TASTE

I CAME ACROSS THIS RECIPE  
THIS FALL, AND HAVE MADE IT  
MANY TIMES SINCE.  
IT IS COMFORTING, AND EVEN  
PICKY EATERS LOVE IT.

### DETAILED COOKING OR BAKING INSTRUCTIONS:

- 
- 1.MELT BUTTER IN DUTCH OVEN OVER MEDIUM HEAT. ADD ONION, LEEK, CARROTS AND CELERY. COOK, STIRRING OCCASIONALLY, UNTIL TENDER, ABOUT 3-4 MINUTES. STIR IN GARLIC UNTIL FRAGRANT, ABOUT 1 MINUTE.
  - 2.WHISK IN CHICKEN STOCK AND BAY LEAVES; SEASON WITH SALT AND PEPPER, TO TASTE. ADD CHICKEN AND BRING TO BOIL; SIMMER 10 MINUTES
  - 3.STIR IN PASTA AND COOK UNTIL TENDER, ABOUT 6-7 MINUTES.
  - 4.REMOVE FROM HEAT; STIR IN PARSLEY, DILL AND LEMON JUICE; SEASON WITH SALT AND PEPPER, TO TASTE.
  - 5.SERVE IMMEDIATELY.



## MOM'S ARTICHOKE DIP

RECIPE BY KERRY ROWAND

THIS RECIPE IS:  
VEGETARIAN

ESTIMATED PREP TIME:  
15 MINUTES

ESTIMATED COOK TIME:  
20 MINUTES



DELICIOUS CREAMY DIP,  
SERVED WITH CRACKERS.  
I HAVE NOT EATEN DAIRY IN 20  
YEARS BUT I STILL DREAM  
ABOUT THIS. . .

### INGREDIENTS AND AMOUNTS NEEDED:

1 CAN (14 OZ) ARTICHOKE HEARTS  
1 CUP MAYONNAISE  
1 CUP PARMESAN CHEESE  
8 OZ MOZZARELLA CHEESE  
1/2 ONION, CHOPPED FINELY  
PINCH OF GARLIC SALT  
PINCH OF WHITE PEPPER  
(OPTIONAL) 1 SPOONFUL PANKO BREAD CRUMBS

I DON'T THINK I HAVE EVER  
ATTENDED A HOLIDAY PARTY IN MY  
FAMILY WHERE THIS WAS NOT ON  
THE TABLE. YOU KNOW WHEN IT'S  
OUT OF THE OVEN BECAUSE THE  
CROWD COMES RUNNING!

### DETAILED COOKING OR BAKING INSTRUCTIONS:

- 1) PREHEAT OVEN TO 350 DEGREES F.
- 2) DRAIN ARTICHOKE AND MASH.
- 3) MIX ALL INGREDIENTS AND POUR INTO UNGREASED PIE DISH.
- 4) (OPTIONAL) SPRINKLE 1 SPOONFUL OF BREAD CRUMBS ON TOP.
- 5) BAKE FOR 20 MINUTES.
- 6) SERVE HOT.





# MULTIGRAIN MUSHROOM AND CHICKEN CASSEROLE

(\*OPTIONAL/SUBSTITUTABLE)

RECIPE BY LIANA REIN

THIS RECIPE IS:  
DAIRY-FREE

HEARTY AND  
SATISFYING.

ESTIMATED PREP TIME:  
30-45 MIN. DEPENDING IF YOU DO  
ALL THE SLICING YOURSELF OR  
BUY STUFF LIKE MEATS AND  
MUSHROOMS PRESLICED

ESTIMATED COOK TIME:  
2 HRS.

ESTIMATED SERVINGS:  
4

TIP:  
CASSEROLES CAN BE  
SOOOOOOO FORGIVING.  
TRY IT AS IS ONCE, AND DON'T  
EVEN BOTHER WORRYING YOU  
CAN SCREW IT UP. IF YOU LIKE  
IT ENOUGH TO HAVE AGAIN,  
ADAPT AWAY TO SUIT YOURSELF.

INGREDIENTS AND AMOUNTS NEEDED:

1 WHOLE ONION OR TO TASTE  
6 CLOVES GARLIC OR TO TASTE  
1/3 C. BROWN RICE  
1/3 C. WILD RICE  
1/3 C. BARLEY  
3 C. CHICKEN BROTH OR VEG. TO ADAPT  
1/2 LB. MUSHROOMS OR TO TASTE  
2 CHICKEN BREASTS CUT UP AND SAUTEED IN OLIVE OIL



IT TASTES GREAT. WE HAVEN'T HAD IT IN YEARS, AND  
MY SENIOR CITIZEN MOM DECIDED SHE WANTED TO  
SURPRISE ME FOR THANKSGIVING THIS YEAR, SINCE  
WE'RE CUTTING BACK. ALSO, IT'S SAVORY INSTEAD  
OF SWEET.

DETAILED COOKING OR BAKING INSTRUCTIONS:

- PRE SAUTE CHICKEN IN OLIVE OIL
- SAUTE ONIONS AND GARLIC 2-3 MIN. OR UNTIL CLEAR.
- ADD THE UNCOOKED GRAINS AND CONTINUE SAUTEING A "COUPLE" MORE MIN., UNTIL SHINNY.
- ADD MUSHROOMS, "COUPLE" MORE MINUTES.
- STIR GRAIN/ONION/MUSHROOM MIX TOGETHER WITH BROTH IN A 2 QUART CASSEROLE.
- BAKE ON 350 FOR 1.5 HRS.
- ADD PRECOOKED CHICKEN OR SUBSTITUTE AND BAKE ANOTHER HALF HOUR. LIQUID SHOULD BECOME TOTALLY ABSORBED BY GRAINS.
- \*NICE, SUBTLE HEARTY FLAVOR, BUT AFTER YOU'VE TRIED IT, IF YOU WANT TO TRY IT AGAIN, SEASON TO TASTE.





## MURRAY'S TEXAS RED CHILI

RECIPE BY MURRAY CIZON

THIS RECIPE IS:  
DAILY-FREE

TIP:

ADDING BEANS OR VEGETABLES  
OTHER THAN THE LISTED ALLIUMS TO  
TEXAS RED CHILI MEANS IT'S NOT  
TEXAS RED CHILI,  
SO PLEASE DON'T.

### INGREDIENTS AND AMOUNTS NEEDED:

1 TBSP. GROUND CUMIN  
4 SLICES THICK-CUT BACON  
4 LBS. BONELESS CHUCK ROAST, CUT INTO 1/2" - 1" PIECES  
1 LARGE ONION, CHOPPED  
4 LARGE GARLIC CLOVES, MINCED OR MICROPLANED  
32OZ. BEEF BROTH OR STOCK  
1/4 CP. CHILI POWDER  
1/4 CP. ANCHO CHILE POWDER  
1 TBSP. MOLE SAUCE (E.G. DOÑA MARIA)  
2 TSP. KOSHER SALT  
2 TSP. APPLE CIDER VINEGAR  
1.5 TSP. MEXICAN OREGANO  
0.5 TSP. GROUND CAYENNE PEPPER  
~1 TBSP. MASA HARINA (IF NECESSARY - SEE RECIPE)

ONE OF THE FEW THINGS I MISS FROM MY HOMETOWN IS AUTHENTIC TEX-MEX FOOD. THIS RECIPE COMES FROM MY FAMILY AND WAS ADAPTED BY YOURS TRULY USING INGREDIENTS THAT ARE EASILY AVAILABLE IN MOST PORTLAND AREA GROCERY STORES.

### DETAILED COOKING OR BAKING INSTRUCTIONS:

- 1.) LIGHTLY TOAST GROUND CUMIN IN A SMALL SKILLET ON MED-LOW HEAT, STIRRING CONSTANTLY UNTIL FRAGRANT. SET ASIDE.
- 2.) IN A LARGE DUTCH OVEN OR POT SAUTÉ BACON OVER MED-HIGH HEAT UNTIL CRISP. TRANSFER TO A BOWL USING A SLOTTED SPOON.
- 3.) WHILE BACON IS BROWNING, LIGHTLY SALT & PEPPER BEEF. ONCE BACON IS REMOVED, ADD BEEF TO THE POT AND BROWN. TRANSFER BROWNED BEEF & MOST OF ITS LIQUID TO A BOWL. (YOU MAY NEED TO DO THIS IN BATCHES.)
- 4.) ADD ONION AND GARLIC TO THE POT AND SAUTÉ UNTIL ONION IS SOFTENED AND STARTS TO BROWN.
- 5.) ADD 1/2 CUP BEEF BROTH TO THE POT & BRING TO A BOIL USING A WOODEN SPOON SCRAPE UP ANY BROWNED BITS OFF THE BOTTOM OF THE POT.
- 6.) RETURN BACON, BEEF, AND COOKING LIQUID TO THE POT. STIR IN CHILI POWDER, CHILE POWDER, MOLE, 1 TSP. SALT, VINEGAR, OREGANO, AND CUMIN.
- 7.) ADD 3 CPS. BEEF BROTH TO POT, BRING TO A BOIL, REDUCE HEAT TO MED-LOW (OR LOWER) AND SIMMER GENTLY, UNCOVERED, STIRRING OCCASIONALLY, UNTIL BEEF IS VERY TENDER BUT NOT STRINGY, ABOUT TWO AND A HALF HOURS. ADD ADDITIONAL BROTH BY THE 1/4 CP. IF CHILI STARTS TO LOOK DRY. AFTER 90 MINUTES, ADD CAYENNE. ABOUT A HALF HOUR BEFORE FINISHING ADD MASA BY THE TEASPOON TO THICKEN THE CHILI TO YOUR PREFERRED CONSISTENCY (IF NECESSARY).

GARNISH WITH PICKLED OR FRESH JALAPEÑOS, SHREDDED CHEESE (CHEDDAR, MONTEREY JACK QUESO FRESCO, OR IF YOU WANT THE AUTHENTIC TRUCK STOP TEX-MEX EXPERIENCE AMERICAN), DICED WHITE ONIONS, AND/OR SLICED AVOCADO.





# PANKO ENCRUSTED DUNGENESS CRAB CAKES

RECIPE BY SCOTT FLETCHER

THERE ARE VARIOUS FLAVORING OPTIONS.  
MY BROTHER-IN-LAW AND I HAVE A LONG TRADITION OF  
MAKING THESE CRAB CAKES TOGETHER  
WHenever WE CAN. MY SON ALSO LOVES THEM.

## INGREDIENTS AND AMOUNTS NEEDED:

1 LB DUNGENESS CRAB MEAT

1/4 CUP FINE DICE SHALLOTS

1/4 CUP FINE DICE RED, YELLOW, OR ORANGE  
PEPPER

1/4 CUP FINE DICE SCALLIONS

1 EGG, BEATEN

1/4 - 1/2 CUP MAYONNAISE (DEPENDING ON  
CONSISTENCY OF MIXTURE)

1 TBL DIJON MUSTARD  
SALT AND PEPPER TO TASTE

1/2 CUP PANKO BREADCRUMBS, OR A BIT MORE  
DEPENDING ON CONSISTENCY OF MIXTURE

PLUS 1.5 CUPS PANKO BREAD CRUMBS, SEPARATED

## INGREDIENTS AND AMOUNTS NEEDED (CONTINUED):

ADDITIONAL FLAVORINGS, PER TASTE  
(OPTIONAL): HARISSA, SRIRACHA, TABASCO,  
CURRY POWDER, CHILI GARLIC SAUCE, ETC.

1/4 CUP FRESH HERBS (CILANTRO, PARSLEY,  
TARRAGON, DILL - ONE OR A MIXTURE)

BUTTER AND/OR OLIVE OIL

## DETAILED COOKING OR BAKING INSTRUCTIONS:

CHECK CRAB MEAT FOR PIECES OF SHELL OR  
CARTILAGE. BREAK ANY LARGE PIECES TO MAKE  
A RELATIVELY UNIFORM TEXTURE.

SAUTÉ THE SHALLOTS, PEPPERS, AND  
SCALLIONS IN OLIVE OIL OR BUTTER UNTIL  
SOFT (BUT NOT BROWNED). SET ASIDE AND  
LET COOL SLIGHTLY.

MIX THE BEATEN EGG, MAYO, AND MUSTARD  
TOGETHER.

## DETAILED COOKING OR BAKING INSTRUCTIONS (CONTINUED):

ADD ANY ADDITIONAL SEASONINGS YOU LIKE TO THE EGG/MAYO/MUSTARD MIXTURE.

GENTLY MIX THE CRAB MEAT, SAUTÉED VEGETABLES, EGG MIXTURE, AND 1/2 CUP PANKO (OR A BIT  
MORE) UNTIL ALL INGREDIENTS ARE BLENDED. THE MIXTURE SHOULD BE REASONABLY WET AND  
HOLD TOGETHER IN A BALL IF YOU ROLL IT IN YOUR HAND.

SPREAD THE 1.5 CUPS OF PANKO ON A RIMMED PLATE OR QUARTER SHEET PAN.

DETERMINE THE SIZE AND NUMBER OF CRAB CAKES YOU WANT, DEPENDING ON THE COURSE  
(APPETIZER OR MAIN) AND NUMBER OF GUESTS. RECIPE MAY BE INCREASED ACCORDINGLY FOR  
MORE SERVINGS.

USING YOUR FINGERS, GENTLY DREDGE EQUAL MEASURES OF CRAB IN THE PANKO AND FORM A  
PATTY. SCATTER SOME BREAD CRUMBS ON A SHEET PAN AND REST THE CAKES THERE AS YOU  
MAKE THEM.

WHEN ALL THE CRAB MIXTURE HAS BEEN USED, COVER THE SHEET PAN LOOSELY WITH PLASTIC  
WRAP AND REFRIGERATE FOR AT LEAST 30 MINUTES, PREFERABLY AN HOUR (LONGER IS FINE).  
THIS IS NOT ABSOLUTELY NECESSARY, BUT REALLY HELPS THE CRAB CAKES HOLD TOGETHER  
WHEN YOU SAUTÉ THEM - SO HIGHLY RECOMMENDED.

REMOVE THE CRAB CAKES FROM THE REFRIGERATOR AND SAUTÉ IN A MIXTURE OF OLIVE OIL AND  
BUTTER (START WITH ~ 2 TABLESPOONS OF EACH) IN A NON-STICK PAN UNTIL CRISP AND  
BROWNED ON BOTH SIDES. (IT HELPS TO USE A COUPLE OF SPATULAS SO YOU CAN TURN THE  
CAKES GENTLY.) THE BUTTER REALLY HELPS BROWN THE BREADCRUMBS, WHICH YOU REALLY  
WANT TO DO - SO BE PATIENT. YOU WILL PROBABLY NEED TO ADD A BIT MORE BUTTER AS YOU  
GO.

HANDLE THE CRAB CAKES GENTLY AND AVOID CROWDING THE PAN. IF YOU ARE MAKING IN  
BATCHES, PLACE THE COOKED CRAB CAKES ON A SHEET PAN AND PLACE IN A LOW OVEN (~250 F).  
THIS KEEPS YOUR CRAB CAKES WARM (OBVIOUSLY) AND ALSO HELPS HEAT THE CRAB CAKES  
THROUGH, BUT BE CAREFUL NOT TO DRY THEM OUT. ONCE ALL THE CRAB CAKES ARE IN THE  
OVEN, GIVE THEM A MINUTE OR TWO WHILE YOU GET EVERYTHING ELSE TO THE TABLE.

SERVE WITH LEMON WEDGES AND AIOLI (MAKE YOUR OWN, FLAVORED ACCORDING TO YOUR  
TASTE - THE SAME OPTIONAL FLAVORS LISTED ABOVE WORK IN THE AIOLI - OR USE GOOD  
QUALITY MAYONNAISE). YOU CAN ALSO SERVE ON TOP OF A LIGHTLY DRESSED SALAD (BUT STILL  
MAKE THE AIOLI).





## SOUTHERN CORNBREAD DRESSING

RECIPE BY ROBIN HOLMES-SULLIVAN

SOUTHERN STYLE TREAT THAT GOES WONDERFULLY  
WITH YOUR TURKEY AND OTHER FIXINGS.

MY ENTIRE EXTENDED FAMILY IS FROM THE SOUTH SO IT IS NOT A SURPRISE I GREW UP EATING THE REAL-DEAL SOUTHERN STYLE FOOD.

OUR THANKSGIVING DINNERS, ALMOST ALWAYS COOKED BY MY GRANDMOTHER, AND NAMESAKE) WERE DELICIOUS. I PARTICULARLY LOVED MY GRANDMOTHERS CORNBREAD STUFFING. WHEN I ASKED HER FOR THE RECIPE THE FIRST TIME I WAS READY TO PREPARE MY OWN THANKSGIVING DINNER FOR MY FAMILY, MY GRANDMOTHERS RESPONSE TO MY INQUIRY FOR A RECIPE WAS, OH YOU KNOW CHILD, ITS JUST A LITTLE BIT OF THIS AND A LITTLE BIT OF THAT. WITH SOME

HELP FROM MY MOM, I ADAPTED THE RECIPE TO APPROXIMATE MY GRANDMOTHERS BUT WITH MY TWIST (SHE USED GREEN BELL PEPPERS EXCLUSIVELY AND I DONT CARE FOR GREEN ONES AT ALL! BUT, LIKE MY GRANDMOTHER, I DONT WRITE DOWN THE RECIPES AND I JUST APPROXIMATE IT BY EYEING THINGS AND TASTING. SO THIS RECIPE IS NOT EXACT, YOU WILL HAVE TO APPROXIMATE A BIT, TOO!

### INGREDIENTS AND AMOUNTS NEEDED:

#### FOR THE CORNBREAD:

2 CUPS COARSE YELLOW CORNMEAL  
(LIKE RED MILL)  
1 CUP SIFTED FLOUR

6 TBL SUGAR  
1 TBL BAKING POWDER  
3/4 TSP SALT  
1/2 TSP BAKING SODA  
1/2 CUP CHILLED UNSALTED BUTTER, DICED  
1 1/2 CUPS BUTTERMILK 3 LARGE EGGS

### INGREDIENTS AND AMOUNTS NEEDED (CONTINUED):

#### FOR THE STUFFING:

6-8 CELERY STICKS, DICED  
5-7 CARROTS, PEELED AND DICED  
2 YELLOW ONIONS, DICED  
1 LARGE YELLOW BELL PEPPER, DICED  
1 LARGE RED BELL PEPPER, DICED  
1 LARGE ORANGE BELL PEPPER, DICED  
3-4 TBL DRIED SAGE  
1 TBL DRIED THYME

#### DETAILED COOKING OR BAKING INSTRUCTIONS:

PREHEAT OVEN TO 400 DEGREES. BUTTER BOTTOM OF 9X9X2-INCH BAKING PAN.

MIX ALL DRY INGREDIENTS FOR THE CORNBREAD. AFTER A SLIGHT MIXING, PLACE INTO A FOOD PROCESSOR. CUT IN CHILLED BUTTER UNTIL THE MIXTURE IS CRUMBLY.

ASSEMBLE ALL WET INGREDIENTS IN A LARGE BOWL AND MIX. ADD DRY INGREDIENTS AND INCORPORATE. TRANSFER TO PREPARED PAN. BAKE UNTIL CORN BREAD IS LIGHT GOLDEN BROWN ON TOP AND TESTER INTO CENTER COMES OUT CLEAN, ABOUT 30 MINUTES. COOL IN PAN ON RACK. CAN BE MADE 1 DAY AHEAD.

FOR THE STUFFING, CUT ALL YOUR VEGGIES IN UNIFORMED DICES. START WITH THE CARROTS AND THEN THE CELERY. SAUTÉ EACH ONE IN LARGE SKILLET WITH A MIXTURE OF OLIVE OIL (ABOUT 1 TABLESPOON) AND BUTTER (ABOUT 2 TABLESPOONS). AFTER YOU SAUTÉ THE CARROTS, CELERY, BELL PEPPER AND ONIONS, SET ASIDE.

CRUMBLE THE CORN BREAD INTO A LARGE BAKING DISH. ADD THE VEGGIES AND THE SEASONING. MIX WELL. TASTE. IT SHOULD HAVE A DEFINITE SAGE-Y TASTE. IF NEEDED, ADD A BIT MORE. SLOWLY ADD IN ABOUT A CUP OF THE BROTH AND STIR. YOU WANT THE STUFFING TO BE QUITE MOIST BUT NOT TOO WET.

BAKE THE STUFFING AT 400 DEGREES FOR ABOUT 30 MINUTES. THE EDGES SHOULD BE SLIGHTLY BROWNED AND THE STUFFING SHOULD BE MOIST, NOT DRY.

COVER WITH FOIL UNTIL READY TO SERVE.





# VIETNAMESE CHICKEN NOODLE SOUP (PHO GA)



THIS RECIPE IS:  
DAIRY-FREE  
GLUTEN-FREE

ESTIMATED PREP TIME:  
10 MINUTES

ESTIMATED COOK TIME:  
1 HOUR 10 MINUTES

ESTIMATED SERVINGS:  
6 - 8 BOWLS

TIP:  
YOU CAN SUBSTITUTE WHOLE CHICKEN  
FOR THE BONE IN BREASTS OR  
THIGHS.



## RECIPE BY KIN LE

### INGREDIENTS AND AMOUNTS NEEDED:

#### \*\* FOR THE BROTH \*\*

1 WHOLE SOUP / FREE-RANGE CHICKEN (ABOUT 2.5 - 3 LBS)  
1 SPRIG OF GREEN ONION  
2 SLICES OF GINGER  
4 QUARTS OF WATER  
1 YELLOW ONION, PEELED  
3-4 TBSP SALT  
2-3 TSP CHICKEN BOUILLON POWDER (OR 2 TSP CHICKEN  
BETTER THAN BOUILLON)  
\*\* FOR THE PHO AROMA \*\*  
1 KNOB GINGER (DOUBLE THUMB SIZE)  
3 SHALLOTS

#### \*\* FOR THE PHO BOWL \*\*

1 LB DRIED FLAT RICE NOODLES (RICE STICK (SIZE L) FROM  
THREE LADIES BRAND) OR 2 LBS OF FRESH PAD THAI NOODLES  
(NOODLES ARE AVAILABLE AT FRED MEYER/NEW SEASONS/H-  
MART/99 RANCH)  
1 YELLOW ONION, PAPER-THIN SLICED AND SOAKED IN COLD  
WATER  
1 BUNCH OF GREEN ONION - GREEN PART CHOPPED, WHITE  
PART BRUISED  
1 BUNCH OF CILANTRO - CHOPPED

#### \*\* OPTIONAL \*\*

BEAN SPROUTS, THAI BASILS, JALAPENO, FISH SAUCE, SRIRACHA,  
HOISIN SAUCE

THIS IS MY GO-TO DISH WHENEVER I MISS MY MOM'S COOKING. IT IS NOT TOO  
DIFFICULT TO MAKE (UNLIKE BEEF PHO), YET THE LEVEL OF COMFORT THAT IT  
BRINGS IS STILL THE SAME. I'M SHARING THIS WITH THE L&C COMMUNITY WITH THE  
HOPE THAT IT WILL BRING SOMEONE COMFORT WHEN THEY NEED IT!

### DETAILED COOKING OR BAKING INSTRUCTIONS:

1. SPRINKLE SOME SALT OVER THE CHICKEN AND RUB IT ON THE SKIN TO REMOVE SOME BAD  
POULTRY SMELL. RINSE WELL UNDER RUNNING WATER AND STUFF 1 SPRIG OF GREEN ONION AND 2  
SLICES OF GINGER INTO ITS CAVITY. THIS WILL ENHANCE THE FLAVOR OF THE MEAT AS IT COOKS.

2. ADD THE CHICKEN INTO A POT FILLED WITH 4 QUARTS OF WATER TOGETHER WITH 2 TBSP OF SALT,  
2 TSP CHICKEN STOCK, AND 1 PEELED ONION (OPTIONAL: PLUS 1 TSP SUGAR)

3. BRING TO A BOIL AND CONSTANTLY SKIM OFF THE FOAM AS SOON AS IT RISES TO THE TOP. WHEN  
IT BOILS, LOWER THE HEAT TO MEDIUM AND COOK UNTIL THE CHICKEN IS TENDER. IT MIGHT TAKE 30-  
60 MINUTES DEPENDING ON THE KIND OF CHICKEN YOU USE.

4. TO CREATE THE PHO AROMA, GRILL ALL INGREDIENTS FOR PHO AROMA DIRECTLY ON THE STOVE  
(OPEN-FLAME) RINSE UNDER WARM WATER, AND SCRAPE OFF THE CHARRED BITS. ADD THE  
INGREDIENTS TO THE SOUP POT. TO ACHIEVE THE BEST AROMA IN YOUR PHO BOWL, ONLY ADD  
THESE AROMA ELEMENTS TO THE SOUP POT 30 MINUTES BEFORE SERVING, AND NOT RIGHT FROM  
THE BEGINNING. SEASON TO YOUR TASTE WITH SALT.

5. COOK NOODLE FOLLOWING PACKAGE INSTRUCTIONS. THEN RINSE UNDER COLD WATER TO STOP  
THE COOKING PROCESS AND REMOVE THE OUTSIDE STARCH. AND RINSE AGAIN UNDER HOT WATER.  
THIS HELPS THE NOODLES TO GET DRIED FASTER (HOT WATER EVAPORATES QUICKER) AND BECOME  
MORE FLUFFY (RATHER THAN STICK TO EACH OTHER AND TURN LUMPY).

6. WHEN PIERCING THROUGH THE CHICKEN WITH A CHOPSTICK AND SEEING NO PINK WATER COMING  
OUT, IT'S COOKED. REMOVE FROM THE SOUP POT AND RINSE WELL UNDER COLD WATER TO PREVENT  
THE SKIN FROM DARKENING. LET COOL AND DEBONE. SLICE THE MEAT INTO BITE-SIZED PIECES OR  
SHRED ROUGHLY WITH YOUR FINGERS. RETURN THE BONES TO THE SOUP POT. (TRY NOT TO LEAVE  
ANY MEAT ON THE BONES AS IT MAY MAKE THE SOUP LESS CLEAR.)

7. IN A LARGE SERVING BOWL, PLACE A HANDFUL OF NOODLES TO FILL ONE THIRD OF THE BOWL. (YOU  
CAN QUICKLY BLANCH THE NOODLE BEFORE SERVING TO MAKE IT WARM). TOP UP WITH CHICKEN,  
THINLY SLICED ONION, AND CHOPPED GREEN ONION AND CILANTRO. BLANCH THE GREEN ONION  
STEM IN THE SOUP POT AND LADLE THE HOT SOUP OVER THE NOODLE. GARNISH WITH MORE  
CHOPPED GREEN ONION/CILANTRO TO YOUR WISH.







## WINTER SQUASH DINNER ROLLS

RECIPE BY GINGER MOSHOFSKY

THIS RECIPE IS:  
VEGETARIAN

ESTIMATED PREP TIME:  
ACTUAL PREP TIME 45 MINUTES BUT  
THEY DO NEED SEVERAL HOURS TO  
PROOF AND RISE

ESTIMATED COOK TIME:  
25 MINUTES

ESTIMATED SERVINGS:  
ABOUT 30 ROLLS



THESE DINNER ROLLS ARE SOFT  
AND DELICIOUS.

### INGREDIENTS AND AMOUNTS NEEDED:

1 PACKAGE (A SCANT TABLESPOON) OF YEAST  
1/2 C SUGAR  
1/2 C WARM WATER  
1/3 C SOFTENED BUTTER  
1/3 CUP SOFTENED COCONUT OIL  
2 TSP SALT  
1 C MASHED WINTER SQUASH, LIKE PUMPKIN, I LIKE  
SWEETMEAT SQUASH BEST  
1 C BUTTERMILK  
2 EGGS, BEATEN  
7-8 C FLOUR

### TIP:

MY FAVORITE SQUASH IS SWEETMEAT  
SQUASH WITH SWEET MAMA SQUASH  
A CLOSE SECOND. SOMETIMES YOU  
CAN FIND THESE AT THE GROCERY  
STORE BUT SOMETIMES IT TAKES A  
VISIT TO THE PUMPKIN PATCH.  
WELL WORTH THE TROUBLE!

I HAVE WORKED ON AND MODIFIED THIS RECIPE FOR  
SEVERAL YEARS AND IT IS JUST ABOUT PERFECT. I LOVE  
THE ABUNDANCE OF WONDERFUL WINTER SQUASH IN THE  
PACIFIC NORTHWEST. THE ROLLS HAVE A SLIGHTLY  
ORANGE COLOR BECAUSE OF THE SQUASH MAKING IT A  
PERFECT RECIPE FOR PIOS!



### DETAILED COOKING OR BAKING INSTRUCTIONS:

PUT THE WARM WATER, SUGAR AND YEAST IN A BOWL OR MUG TO  
PROOF. AFTER A FEW MINUTES, THE MIXTURE SHOULD BE BUBBLY.

MIX THE BUTTER, OIL, SALT, WINTER SQUASH, AND BUTTERMILK. ADD  
THE PROOFED YEAST MIXTURE. ADD THE EGGS, ONE AT A TIME. ADD  
THE FIRST THREE CUPS OF FLOUR AND STIR UNTIL IT IS STIFF A  
STIFF DOUGH. KNEAD IN THE REST OF THE FLOUR. PUT THE DOUGH  
IN THE REFRIGERATOR TO REST SEVERAL HOURS OR OVERNIGHT.  
PULL OUT OF THE FRIDGE AND PUNCH DOWN THEN SHAPE INTO  
ROLLS ABOUT THE SIZE OF A GOLF BALL. LET RISE IN A BUTTERED  
BAKING DISH FOR A COUPLE OF HOURS OR MORE, UNTIL THEY ARE  
DOUBLED IN SIZE.

BAKE AT 375 DEGREES FOR ABOUT 25 MINUTES OR UNTIL GOLDEN  
BROWN.





SWEET



## GRANDMA'S FRUIT CAKE COOKIES

RECIPE BY LAURA MUNDT

BITE SIZED FRUIT CAKES  
MADE BY MY GRANDMOTHER





# GRANDMA'S FRUIT CAKE COOKIES

RECIPE BY LAURA MUNDT

THIS RECIPE IS:  
VEGETARIAN

ESTIMATED PREP TIME:  
1 HOUR PLUS OVERNIGHT CHILL  
TIME

ESTIMATED COOK TIME:  
12 MINUTES



## INGREDIENTS AND AMOUNTS NEEDED:

1.5 C GOLDEN RAISINS  
1/4 C DICED CANDIED CITRON  
1/2 POUND CHOPPED CANDIED CHERRIES  
1/4 C RUM  
1/2 C SWEET BUTTER  
1/2 C BROWN SUGAR  
2 EGGS  
1.5 C FLOUR  
1/2 TSP BAKING SODA  
2 TSP CINNAMON  
1/2 TSP GROUND CLOVES  
1/2 TSP NUTMEG  
1/8 TSP SALT  
1/2 POUND WALNUT PIECES  
POWDERED SUGAR FOR GARNISH

MY GRANDMA USED TO MAKE THESE COOKIES.  
I HAVEN'T MADE THEM IN A LONG TIME,  
BUT I HAVE BEEN CRAVING THEM LATELY.

## DETAILED COOKING OR BAKING INSTRUCTIONS:

1. PUT RAISINS, CITRON, AND CHERRIES IN BOWL. POUR RUM OVER FRUIT AND LET SIT FOR AT LAST AN HOUR.
2. IN ANOTHER BOWL, CREAM BUTTER. ADD EGGS AND SUGAR. BEAT UNTIL FLUFFY.
3. SIFT FLOUR WITH BAKING SODA, SPICES, AND SALT. ADD TO BUTTER MIXTURE AND BLEND WELL.
4. ADD NUTS AND FRUIT.
5. COVER AND REFRIGERATE OVERNIGHT.
6. IN MORNING, HEAT OVEN TO 350 DEGREES.
7. FORM BATTER INTO BALLS, THE SIZE OF WALNUTS.
8. BAKE 10-12 MINUTES.
9. COOL AND SPRINKLE WITH POWDERED SUGAR.







## GRANOLA

RECIPE BY LIZA FINKEL

GRANOLA! EVERYONE LOVES IT,  
AND THIS IS AN EASY AND TASTY RECIPE  
TO MAKE YOUR OWN AT HOME.







## GRANOLA



### RECIPE BY LIZA FINKEL

THIS RECIPE IS:  
VEGAN  
VEGETARIAN  
DAIRY-FREE  
GLUTEN-FREE (IF YOU USE  
GLUTEN-FREE OATS)

ESTIMATED PREP TIME:  
15 MINUTES

ESTIMATED COOK TIME:  
40 MINUTES

ESTIMATED SERVINGS:  
MAKES 8-9 CUPS OF GRANOLA

GRANOLA! EVERYONE LOVES IT,  
AND THIS IS AN EASY AND TASTY  
RECIPE TO MAKE YOUR OWN AT HOME.

#### INGREDIENTS AND AMOUNTS NEEDED:

6-7 CUPS RAW OATS (I USED BOBS RED MILL EXTRA  
THICK OATS)

3-4 CUPS RAW PECANS (YOU CAN CHOP THEM IF YOU  
WANT TO)

~2 CUPS SUNFLOWER SEEDS OR OTHER SEEDS OR  
NUTS

2 TSP. KOSHER SALT

2/3 CUP OLIVE OIL

1 CUP MAPLE SYRUP (USE REAL MAPLE SYRUP!)



#### DETAILED COOKING OR BAKING INSTRUCTIONS:

PREHEAT OVEN TO 300 DEGREES

LINE TWO SHEET PANS WITH PARCHMENT PAPER

1.MIX ALL DRY INGREDIENTS IN A LARGE BOWL.

2.ADD OLIVE OIL AND MAPLE SYRUP AND MIX REALLY WELL.

3.SPREAD EVENLY ON THE SHEET PANS.

4.BAKE UNTIL EVENLY BROWNEED, ABOUT 40 MINUTES, CHECKING  
EVERY 15 MINUTES, AND ROTATING PANS WHEN YOU DO SO.

5.LET COOL COMPLETELY THEN STORE IN AIR TIGHT CONTAINERS.

#### TIP:

IF YOU WANT TO ADD RAISINS OR  
OTHER DRIED FRUIT DO THIS AFTER THE  
GRANOLA HAS COME OUT OF THE OVEN  
BUT IS STILL WARM  
(OTHERWISE THEY BURN).







## HOLIDAY PEPPERMINT PINWHEELS

RECIPE BY DAWN WILSON

AN ATTRACTIVE SLICE AND BAKE SUGAR  
COOKIE WITH A REFRESHING MINT TASTE.





# HOLIDAY PEPPERMINT PINWHEELS

RECIPE BY DAWN WILSON

THIS RECIPE CAN BE MADE  
GLUTEN-FREE.



ESTIMATED PREP TIME:  
20-25 MIN TOTAL + 2.5 HOURS  
REFRIGERATION (10-15 MIN PREP,  
2 HOURS REFRIG., 5 MIN PREP,  
30 MIN REFRIG., 5 MIN PREP  
THEN AT LEAST 2 HOURS FOR  
REFRIGERATION)

ESTIMATED COOK TIME:  
40 MINUTES FOR ABOUT 4  
DOZEN COOKIES (10 MIN PER  
DOZEN)

ESTIMATED SERVINGS:  
JUST OVER 4 DOZEN COOKIES

## INGREDIENTS AND AMOUNTS NEEDED:

- 1 CUP SOFTENED BUTTER
- 1 & 1/4 CUPS SUGAR
- 2 EGGS
- 1/4 CUP LIGHT CORN SYRUP
- 1 TBSP VANILLA EXTRACT
- 3 CUPS ALL-PURPOSE FLOUR (1:1 GLUTEN FREE FLOUR  
CAN BE SUBSTITUTED)
- 3/4 TSP BAKING POWDER
- 1/2 TSP BAKING SODA
- 1/2 TSP SALT
- 1/2 TSP PEPPERMINT EXTRACT
- FOOD COLORING (PICK ONE: RED, GREEN, BLUE, ETC)

IT IS ONE OF THE FIRST COOKIES I MADE  
DECEMBER 2011 FOR THE CAS  
PROFESSORS WHO TAUGHT IN CORE  
(E&D) FOR OUR END OF THE FALL  
SEMESTER GATHERING.

## DETAILED COOKING OR BAKING INSTRUCTIONS:

STEP 1: IN A LARGE MIXING BOWL, CREAM BUTTER AND SUGAR. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. BEAT IN CORN SYRUP AND VANILLA. IN A SEPARATE BOWL COMBINE THE DRY INGREDIENTS (FLOUR, BAKING POWDER, BAKING SODA, AND SALT). GRADUALLY ADD DRY MIXTURE TO CREAMED MIXTURE.

STEP 2: DIVIDE DOUGH IN HALF. TO ONE HALF ADD PEPPERMINT EXTRACT AND FOOD COLORING. WRAP EACH PORTION IN PLASTIC WRAP; REFRIGERATION FOR ABOUT 2 HOURS OR UNTIL FIRM.

STEP 3: BETWEEN TWO SHEETS OF WAXED PAPER, ROLL OUT EACH PORTION INTO A 14"X9" RECTANGLE. KEEPING THE WAXED PAPER ON EACH PORTION, PLACE ON A BAKING SHEET AND REFRIGERATE FOR 30 MINUTES.

STEP 4: REMOVE WAXED PAPER & PLACE PLAIN RECTANGLE OVER THE COLORFUL RECTANGLE. STARTING WITH A LONG SIDE ROLL UP TIGHTLY JELLY-ROLL STYLE. WRAP IN PLASTIC WRAP. REFRIGERATION FOR 2 HOURS OR UNTIL FIRM.

STEP 5: UNWRAP AND CUT INTO 1/4" SLICES. PLACE 2" APART ON GREASED BAKING SHEETS. BAKE AT 350 DEGREES FOR 8-10 MINUTES OR UNTIL SET. COOL FOR 2 MINUTES BEFORE REMOVING TO WIRE RACKS.

## TIP:

AT STEP 2, SHAPE EACH 1/2 OF DOUGH INTO A THICK RECTANGLE FOR QUICKER ROLLING. AT THE END OF STEP 4 YOU CAN REFRIGERATE OVERNIGHT OR EVEN FREEZE FOR FUTURE BAKING.





## JOY'S FAIRY CAKE

RECIPE BY JENNIFER JOHNSON

THIS IS A SPECIAL CAKE FOR OUR FAMILY'S CELEBRATIONS!  
IT IS MADE IN 3 PARTS: CAKE, MERINGUE, AND FRUIT/WHIPPED CREAM  
FILLING. FEEL FREE TO SUBSTITUTE OTHER BERRIES FOR THE  
STRAWBERRIES IF YOU WISH. ENJOY!

### INGREDIENTS AND AMOUNTS NEEDED:

#### FOR CAKE:

4 EGGS, SEPARATED  
2/3 CUP SUGAR  
2 TBL BOILING WATER  
2/3 CUP FLOUR  
1/4 TSP SALT  
1/2 TSP CREAM OF TARTAR  
1/2 TSP VANILLA

#### FOR MERINGUE:

4 EGG WHITES  
1 1/4 CUPS SUGAR  
1 TSP VANILLA

#### FOR FILLING:

2 CUPS HEAVY WHIPPING CREAM 2  
PINTS SLICED STRAWBERRIES



### DETAILED COOKING OR BAKING INSTRUCTIONS:

#### FOR CAKE:

BEAT EGG YOLKS UNTIL THICK AND LEMON COLORED. ADD  
HALF OF SUGAR AND BEAT TO HOLD SHAPE. ADD BOILING  
WATER, ONE TB AT A TIME. ADD REMAINING SUGAR TO  
FLOUR AND FOLD INTO YOLKS. BEAT EGG WHITES UNTIL  
FLUFFY; ADD SALT AND CREAM OF TARTAR AND BEAT UNTIL  
STIFF. FOLD INTO YOLK MIXTURE AND ADD VANILLA. POUR  
INTO 2 GREASED AND FLOURED 8 INCH ROUND PANS.  
(PANS WITH SLIDER TO HELP REMOVE CAKE)

#### FOR MERINGUE:

BEAT 4 EGG WHITES UNTIL STIFF; GRADUALLY ADD 1 1/4  
CUPS SUGAR AND BEAT UNTIL SUPER STIFF. CAREFULLY  
SPOON MERINGUE OVER 2 CAKE LAYERS AND GENTLY  
SMOOTH TOGETHER WITH SPATULA UNTIL CAKES ARE  
COVERED. BAKE AT 350 DEGREES FOR 40 MINUTES; COOL  
AND REMOVE FROM PANS.

#### FOR FILLING:

WHIP CREAM AND FOLD IN BERRIES; SPOON MIXTURE  
OVER BOTTOM CAKE LAYER, PUT SECOND LAYER ON  
TOP AND FILL WITH REMAINING CREAM AND BERRIES. PUT  
A FEW WHOLE BERRIES ON TOP!





# MRS. MAZEL JOHNSON'S KRINGLA

RECIPE BY MCKENNA TEIGLAND

THIS RECIPE IS:  
VEGETARIAN



ESTIMATED PREP TIME:  
2.5 HOURS

ESTIMATED COOK TIME:  
10 MINUTES

ESTIMATED SERVINGS:  
2 - 5 DOZEN  
(DEPENDING ON SIZE)

A NORWEIGAN SWEETBREAD RECIPE  
FROM OUR FAMILY'S COOKBOOK, VORT  
NORSKE ARV. MAZEL LIVED IN STORY  
CITY, IOWA IN THE EARLY 1900S.

INGREDIENTS AND AMOUNTS NEEDED:

2 BEATEN EGG YOLKS

1 C SOUR CREAM

1/2 C SOUR MILK

1 C SUGAR

1 1/2 C FLOUR (PLUS 2 C)

1 TSP BAKING SODA

1 1/2 TSP BAKING POWDER

1/4 TSP SALT



MY NANA USED TO MAKE THIS RECIPE, AND MAKING IT  
CONNECTS ME WITH HER AND THE HOLIDAY SEASON.  
IT'S A TASTE OF HOME.

DETAILED COOKING OR BAKING INSTRUCTIONS:

HAND MIX THE INGREDIENTS,

THEN ADD ABOUT 2 MORE CUPS OF FLOUR.

MIX WELL AND CHILL IN A REFRIGERATOR UNTIL GOOD AND COLD.

TAKE SMALL BALLS AND ROLL INTO FIGURE 8.

BAKE AT 400 DEGREES F FOR 7-8- MINUTES.

TIP:

DON'T BE AFRAID OF THE LARGE BATCH SIZE.  
THESE FREEZE REALLY WELL AND ONLY NEED TO BE  
MICROWAVED FOR (30) SECONDS  
TO BE WARM AND SOFT AGAIN.

AND THAT'S ALL SHE WROTE, FOLKS! YOU'LL KNOW THEY'RE DONE WHEN  
THEY'RE STILL A SOFT WHITE COLOR ON TOP AND STARTING TO JUST BROWN,  
AND THE BOTTOMS ARE NICE AND GOLDEN.





# MARY SEAT OF WISDOM SUGAR COOKIES

RECIPE BY MEREDITH GODDARD

THIS RECIPE IS:  
VEGETARIAN

ESTIMATED PREP TIME:  
15 MINUTES

ESTIMATED COOK TIME:  
12 MINUTES PER BAKING SHEET  
OF COOKIES

ESTIMATED SERVINGS:  
90 COOKIES

THE BEST SUGAR COOKIE RECIPE PASSED  
DOWN FROM MY GRANDMOTHER'S  
CHURCH COOKBOOK. THE ADDITION OF  
ALMOND AND LEMON EXTRACTS MAKES  
THIS RECIPE EXTRA SPECIAL.

## INGREDIENTS AND AMOUNTS NEEDED:

1 CUP GRANULATED SUGAR

1 CUP POWDERED SUGAR

1 CUP UNSALTED BUTTER (ROOM TEMP)

2/3 - 1 CUP OIL

2 EGGS

1 TSP PURE VANILLA EXTRACT

1 TSP PURE ALMOND EXTRACT

1 TSP PURE LEMON EXTRACT

4 1/2 CUPS FLOUR

1 TSP BAKING SODA

1 TSP CREAM OF TARTAR

1 TSP SALT

MY FAMILY HAS BEEN MAKING THIS  
RECIPE TO SHARE WITH FRIENDS AND  
NEIGHBORS FOR DECADES.

## DETAILED COOKING OR BAKING INSTRUCTIONS:

MIX INGREDIENTS FROM SUGAR TO LEMON IN LARGE BOWL AND BEAT WITH  
HAND MIXER.

IN SEPARATE BOWL, COMBINE FLOUR THROUGH SALT.

ADD FLOUR MIXTURE TO WET INGREDIENTS AND BEAT UNTIL COMBINED.

ROLL INTO SMALL BALLS OF DOUGH ON PARCHMENT LINED BAKING SHEETS.

FILL A SMALL BOWL WITH GRANULATED SUGAR.

DIP THE BOTTOM OF A GLASS CUP INTO THE SUGAR AND THEN PRESS DOWN  
ON EACH DOUGH BALL SO THAT EACH COOKIE IS A LITTLE OVER 1/2 INCH  
THICK.

BAKE AT 350 DEGREES FOR 10-13 MINUTES.

## TIP:

THIS RECIPE MAKES A LOT OF COOKIES -  
GREAT FOR SHARING DURING THE HOLIDAYS





## OLIEBOLLEN (O LEE EB UH LIN)

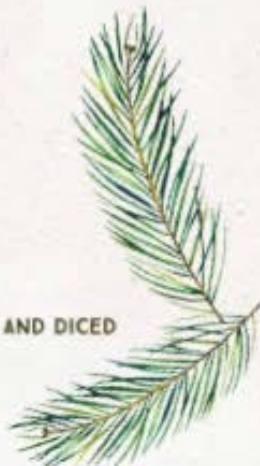


RECIPE BY WIM WIEWEL

THIS IS A DUTCH RECIPE, TRADITIONALLY MADE BY FAMILIES FOR NEW YEAR'S EVE. NOWADAYS MANY PEOPLE BUY THEM FROM BAKERIES OR OUTDOOR STANDS DURING DECEMBER. MY MOTHER MADE THEM EVERY YEAR. I NOW MAKE THIS ABOUT EVERY OTHER YEAR.

### INGREDIENTS AND AMOUNTS NEEDED:

1 PKG DRY YEAST  
3 TBL SUGAR  
2 1/2 CUPS MILK  
2 EGGS, BEATEN  
1 TSP SALT  
1/2 TSP VANILLA  
2 CUPS RAISINS  
2 APPLES, PEELED AND DICED



### DETAILED COOKING OR BAKING INSTRUCTIONS:

SOAK YEAST, SUGAR AND MILK FOR 10 MINUTES. MIX IN EGGS, VANILLA, SALT; THEN ADD FLOUR AND MIX. ADD FRUIT.

LET RISE 90 MIN, COVERED, OR IN A LOW 100 DEG OVEN.

HEAT COOKING OIL AT HIGHEST SETTING IN A DEEP FRYER, OUTSIDE IS BEST, OR YOUR HOUSE WILL SMELL OF OIL.

USE TWO LARGE SPOONS DIPPED IN OIL TO SHAPE BALLS AND DROP THEM IN THE OIL.

BALLS WILL OFTEN TURN THEMSELVES AS THEY BROWN; OTHERWISE HELP THEM ALONG.

WHEN MEDIUM-BROWN ON OUTSIDE, THEY SHOULD BE DONE ON THE INSIDE.

WHEN COOL, SPRINKLE WITH POWDERED SUGAR.

## OREO CHEESECAKE



RECIPE BY ANDREA DOOLEY

THIS IS A NO-BAKE CHEESECAKE. MY FAVORITE DESSERT EATEN EVERY YEAR AT MY BIRTHDAY AND CHRISTMAS.

THIS RECIPE IS GREAT FOR PEOPLE WHO DON'T LIKE TO BAKE, LIKE ME!

YOU WILL NEED A 9-INCH SPRING-FORM PAN.

AROUND THE HOLIDAYS, I SUB ABOUT 2/3 OF THE OREOS FOR TRADER JOES, CANDY CANE JOJOS.

### INGREDIENTS AND AMOUNTS NEEDED:

1 FULL SIZE PKG OREO COOKIES (39 COOKIES)  
4 TBL MELTED BUTTER  
1-1/2 CUPS WHIPPING CREAM (3 8OZ CREAM CHEESE, SOFTENED)  
1 C SUGAR  
GARNISH WITH ADDITIONAL COOKIES, IF DESIRED

### DETAILED COOKING OR BAKING INSTRUCTIONS:

CRUSH APPROX 10 COOKIES TO MAKE 1-1/4 CUPS COOKIE CRUMBS.

COMBINE COOKIE CRUMBS AND MELTED BUTTER AND PRESS INTO 9 INCH SPRING-FORM PAN TO MAKE CRUST.

PLACE CRUST IN FREEZER.

WHIP CREAM UNTIL STIFF PEAKS FORM, REFRIGERATE. BEAT CREAM CHEESE UNTIL SMOOTH, ADD SUGAR AND BEAT.

ADD 24 COARSELY CHOPPED COOKIES AND WHIPPED CREAM, FOLD IN (HERE IS WHERE I WOULD SUB SOME CANDY CANE JOJOS FOR THE HOLIDAYS).

SMOOTH FILLING OVER CRUST, REFRIGERATE FOR AT LEAST FOUR HOURS PRIOR TO SERVING.







## POLISH NUT ROLL

RECIPE BY CAROLIN THOMPSON

NUT ROLLS ARE KNOWN UNDER DIFFERENT NAMES IN DIFFERENT AREAS: KOLACHI, POTICA, GUBANA, STRUCLA, ORECHOVNIK, POVITICA AND SO ON. BUT NO MATTER WHAT THEY'RE NAMED, THEY ALMOST ALWAYS MAKE AN APPEARANCE AT WEDDINGS, CHRISTMAS, EASTER, CHURCH AND NATIONAL HOLIDAYS AND ON SPECIAL OCCASIONS.







## POLISH NUT ROLL

RECIPE BY CAROLIN THOMPSON

THIS RECIPE CAN BE MADE  
VEGAN WITH  
SUBSTITUTIONS OF  
BUTTER, MILK, EGGS.



ESTIMATED PREP TIME:  
2-5 HOURS

ESTIMATED COOK TIME:  
30 MINUTES

ESTIMATED SERVINGS:  
9 ROLLS



### TIP:

WARM IT UP: THESE ARE SO DELICIOUS WHEN  
WARM. JUST HEAT A SLICE OF THE NUT ROLL  
IN THE MICROWAVE FOR 10-20 SECONDS.

CAN BE FROZEN: THESE WORK WELL FROZEN  
(BEST WITHOUT ICING). JUST BAKE, COOL,  
AND WRAP TIGHTLY WITH PLASTIC WRAP  
BEFORE FREEZING.

### INGREDIENTS AND AMOUNTS NEEDED:

DOUGH OR (USE RHODES WHITE BREAD ROLLS FOR EASIER/NON BREAD MAKING  
EXPERIENCE)

1 CUP MILK  
1/2 CUP SUGAR (+ 1 TBL FOR YEAST)  
1 1/2 TEASPOON SALT  
1 CUP BUTTER (MELTED AND COOLED TO LESS THAN 110 DEGREES)  
3 PACKETS ACTIVE DRY YEAST  
3/4 CUPS WARM WATER  
5 MEDIUM EGGS (LIGHTLY BEATEN TOGETHER)  
7-8 CUPS ALL PURPOSE FLOUR (OR AS MUCH NEEDED TO MAKE SOFT, ELASTIC DOUGH --  
AMOUNT VARIES)  
2OZ WHISKEY (OPTIONAL)



### WALNUT FILLING (APPROX 1 C. PER ROLL)

6 1/2 CUPS ENGLISH WALNUTS (CHOPPED FINE, CAN SUBSTITUTE PECANS IN A PINCH)  
1 1/2 CUP BUTTER  
3 CUPS SUGAR  
1 1/2 CUP MILK  
5 MEDIUM EGG YOLKS

### ICING MIXTURE

1 1/2 TABLESPOON BUTTER (MELTED)  
2 MEDIUM EGG WHITES  
1 TEASPOON VANILLA EXTRACT  
1LB POWDERED SUGAR



RECIPE CONTINUED NEXT PAGE



## POLISH NUT ROLL (CONTINUED)

RECIPE BY CAROLIN THOMPSON

MY POLISH GREAT GRANDPARENT'S CAME TO AMERICA IN THE EARLY 1900'S AND SETTLED IN NEW JERSEY. MY GRANDPARENTS MOVED TO OREGON IN THE 1950'S AND MY GRANDMOTHER, ETHEL JENIK, WOULD ALWAYS MAKE NUT ROLLS FOR CHRISTMAS. ALTHOUGH SHE PASSED WHEN I WAS ONLY 10 YEARS OLD, MAKING THIS RECIPE ALWAYS REMINDS ME OF HER.



### DETAILED COOKING OR BAKING INSTRUCTIONS:

#### MAKE THE WALNUT FILLING FIRST

1. MAKE THE WALNUT FILLING FIRST SO THAT IT HAS TIME TO COOL FULLY BEFORE USING. MIX ALL INGREDIENTS IN A SAUCEPAN AND BRING TO A BOIL, IT WILL TAKE SOME TIME TO COME TO A BOIL. TURN DOWN HEAT AND SIMMER FOR ABOUT 5 MINUTES, STIRRING OCCASIONALLY. COOL TO ROOM TEMPERATURE BEFORE SPREADING ON THE ROLLED OUT DOUGH. RESERVE AT LEAST 2 EGG WHITES FOR THE ICING MIXTURE.

#### MAKE THE DOUGH-

(IF USING RHODES BREAD DOUGH-SKIP TO STEP 4)

2. SCALD MILK (HEAT UNTIL BUBBLES START TO FORM) IN A SAUCEPAN (OR MICROWAVE, APPROXIMATELY 90 SECONDS). REMOVE FROM HEAT AND STIR IN SUGAR, SALT AND BUTTER. STIR UNTIL THE BUTTER IS COMPLETELY MELTED. COOL TO LUKEWARM.

#### MAKE THE DOUGH- (CONTINUED)

3. IN A LARGE MIXING BOWL, DISSOLVE THE YEAST IN THE LUKEWARM WATER (100-110 DEGREES) AND ADD IN ABOUT 1 TABLESPOON OF SUGAR. ALLOW TO SIT UNTIL MIXTURE STARTS BUBBLING (THIS IS CALLED PROOFING THE YEAST). STIR IN THE MILK MIXTURE FOLLOWED BY THE EGGS, WHISKEY AND THEN THE FLOUR, ADDED ONE CUP AT A TIME. ADD THE FLOUR UNTIL A SOFT ELASTIC DOUGH FORMS. IF USING A STAND MIXER, USE THE PADDLE FOR THE FIRST 4-5 CUPS AND THEN SWITCH TO THE DOUGH HOOK. ONCE YOU HAVE ADDED ALL THE FLOUR, KNEAD THE DOUGH EITHER BY HAND OR IN A MIXER WITH A BREAD HOOK FOR ABOUT 5 MINUTES. PUT THE DOUGH INTO A GREASED (CRISCO, BUTTER, OR OLIVE OIL) BOW, COVER WITH A DAMP TOWEL AND LET RAISE UNTIL DOUBLED IN BULK (BETWEEN 30-45 MINUTES).

4. PUNCH THE DOUGH DOWN AFTER DOUBLING, THEN SEPARATE (PULL OR CUT) INTO NINE EQUAL PORTIONS. (NO NEED TO CUT IF USING RHODES BREAD. EACH BREAD IS A PORTION.) KEEP THE PORTIONS OF DOUGH WAITING TO BE ROLLED COVERED WITH A DAMP TOWEL. FORM ONE OF THE PORTIONS INTO A BALL (ABOUT THE SIZE OF A SOFTBALL). ROLL OUT THE BALL ON A FLOURED BOARD INTO AN 18 INCH RECTANGULAR SHAPE. SPREAD A GENEROUS PORTION OF THE WALNUT , ON THE SURFACE OF THE DOUGH, LEAVING ABOUT 1 INCH OF DOUGH WITHOUT FILLING SO YOU CAN MAKE A SEAM WHEN ROLLED. ROLL UP INTO A LONG LOAF. PLACE THE ROLL, SEAMS SIDE DOWN, ONTO A GREASED (WITH CRISCO OR PAM) COOKIE SHEET, LEAVING SOME ROOM IN BETWEEN THE ROLLS TO RAISE, COVER WITH A DAMP TOWEL, AND ALLOW THEM TO RAISE UNTIL DOUBLED IN BULK (ABOUT 30 MINUTES).

\*\*ABOUT 2 ROLLS PER COOKIE SHEETS WILL ALLOW ENOUGH ROOM FOR RAISE WITHOUT TOUCHING. IF THE ROLLS TOUCH, YOU ARE LIKELY TO HAVE WALNUT FILLING LEAKING THROUGH AND THE DOUGH IN THAT SPOT WON'T BE DONE.

5. ONCE DOUBLED, MAKE SURE THERE IS STILL ROOM BETWEEN EACH ROLLS TO ALLOW FOR FURTHER RISING IN THE OVEN DURING BAKING. BAKE AT 350 DEGREES FOR APPROXIMATELY 18 MINUTES UNTIL GOLDEN BROWN ON TOP. COOL AND ICE WITH THE ICING MIXTURE.

#### MAKE THE ICING

6. BLEND THE BUTTER, EGG WHITES AND VANILLA EXTRACT IN A BOWL. GRADUALLY STIR IN THE POWDERED SUGAR. ADJUST WITH A LITTLE WATER OR POWDERED SUGAR AS NECESSARY FOR A SMOOTH CREAMY TEXTURE.







## RUM CAKE



RECIPE BY DAVE REESE

THIS HIGH-OCTANE CAKE IS A FAVORITE  
IN MY WIFE, SHARON'S, FAMILY.  
IT COMES OUT ONLY AT CHRISTMAS. WE MAKE ONE CAKE WITH  
THE RUM GLAZE, AND THEN MAKE A SECOND CAKE WITHOUT THE  
RUM GLAZE FOR THE KIDS  
(THE RUM IN THE GLAZE DOES NOT COOK OFF).

### INGREDIENTS AND AMOUNTS NEEDED:

#### CAKE:

1 CUP PECANS OR WALNUTS, CHOPPED

1 18.5 OZ PKG YELLOW CAKE MIX,  
1 BOX JELLO INSTANT VANILLA PUDDING,  
4 EGGS  
1/2 CUP COLD WATER  
1/2 CUP VEGETABLE OIL  
1/2 CUP DARK RUM

#### GLAZE:

1/4 CUP BUTTER  
1/4 CUP WATER  
1 CUP SUGAR  
1/2 CUP DARK RUM



### DETAILED COOKING OR BAKING INSTRUCTIONS:

PRE-HEAT OVEN TO 325.  
GREASE AND FLOUR A 12 CUP BUNDT PAN (OR 10 TUBE PAN  
OR 9X13 CAKE PAN).

SPRINKLE CHOPPED NUTS OVER BOTTOM OF PAN.

MAKE THE CAKE.  
MIX ALL CAKE INGREDIENTS. POUR BATTER OVER NUTS.  
BAKE 40 MINUTES OR UNTIL DONE IN BUNDT PAN; LIKELY  
LONGER IN DIFFERENT PAN. COOL INVERT ON SERVING  
PLATE. PRICK HOLES IN TOP OF CAKE WITH SKEWER SO  
GLAZE WILL PENETRATE.

MAKE THE GLAZE.  
MELT BUTTER IN SAUCEPAN. STIR IN WATER AND SUGAR.  
BOIL 5 MINUTES, STIRRING CONSTANTLY. REMOVE FROM  
HEAT. STIR IN RUM.

DRIZZLE AND SMOOTH GLAZE EVENLY OVER TOP AND  
SIDES OF CAKE. ALLOW CAKE TO ABSORB THE GLAZE.  
REPEAT UNTIL GLAZE IS GONE.







## YULE LOG - BûCHE DE NOËL

RECIPE BY NATASHA RICHMOND

ADMITTEDLY, THIS IS NOT MY RECIPE, BUT I'VE  
MADE THIS A LOT AND EVERYONE LOVES IT.  
IT'S EASY TO DO AND (GASP!) SORT OF FUN!







## YULE LOG Bûche de Noël

RECIPE BY NATASHA RICHMOND

THIS RECIPE IS:  
VEGETARIAN



ESTIMATED PREP TIME:  
1 HOUR 40 MINUTES +  
OVERNIGHT  
(IF POSSIBLE OR AT LEAST  
FOUR HOURS)

ESTIMATED COOK TIME:  
10-12 MINUTES

ESTIMATED SERVINGS:  
8-10 SLICES

TIP:

YOU MUST ROLL THE CAKE WHILE IT'S  
HOT AND THE PRO-TIP IS TO ROLL IT  
ON A TEA TOWEL THAT'S BEEN LIGHTLY  
DUSTED WITH POWDERED SUGAR.



### INGREDIENTS AND AMOUNTS NEEDED:

#### CHOCOLATE CAKE

3/4 CUP (98G) ALL-PURPOSE FLOUR  
1/3 CUP (38G) HERSHEY'S SPECIAL DARK COCOA POWDER  
1 TSP BAKING POWDER  
1/2 TSP SALT  
4 LARGE EGGS, DIVIDED  
3/4 CUP (155G) GRANULATED SUGAR  
5 TBSP (72G) SOUR CREAM  
1/4 CUP BUTTER, MELTED  
1 TSP VANILLA EXTRACT

#### MASCARPONE WHIPPED CREAM FILLING

1 1/4 CUPS (300ML) HEAVY WHIPPING CREAM, COLD  
3/4 CUPS (86G) POWDERED SUGAR  
1 TSP VANILLA EXTRACT  
1/8 TSP SALT  
8 OZ (226G) MASCARPONE CHEESE, SOFTENED BUT STILL CHILLED\*

#### WHIPPED CHOCOLATE GANACHE

8 OUNCES SEMI SWEET CHOCOLATE, FINELY CHOPPED  
1 CUP HEAVY WHIPPING CREAM  
SUGARED CRANBERRIES, OPTIONAL\*  
SUGARED ROSEMARY, OPTIONAL\*

SUGARED CRANBERRIES AND ROSEMARY  
(SEE STEP 22 OF DETAILED INSTRUCTIONS)

TO MAKE SUGARED CRANBERRIES AND ROSEMARY, ADD 1/2 CUP OF SUGAR AND 1/2 CUP OF WATER TO A BOIL OVER MEDIUM-HIGH HEAT. REDUCE HEAT AND SIMMER FOR 5 MINUTES, UNTIL SUGAR HAS MELTED. REMOVE FROM HEAT AND LET COOL FOR ABOUT 10 MINUTES. SPREAD 1/2 CUP OF SUGAR EVENLY ON A SHALLOW DISH. DIP CRANBERRIES AND ROSEMARY SPRINGS TO THE SUGAR WATER, THEN ROLL IN THE SUGAR. LET DRY BEFORE ADDING TO THE CAKE. I ALSO USED SOME OF THE CLUMPS OF SUGAR LEFT BEHIND TO ADD SNOW TO THE CAKE.

RECIPE CONTINUED NEXT PAGE





# YULE LOG - Bûche de Noël

(CONTINUED)

RECIPE BY NATASHA RICHMOND

I LOVE EATING YULE LOGS, ESPECIALLY FOR THE HOLIDAYS.

USUALLY, I BUY THEM BUT WITH THE PANDEMIC, I THOUGHT I'D TRY MY HAND AT MAKING MY OWN YULE LOG AND MY GOD WHAT A HIT IT HAS BEEN WITH MY FAMILY. IT'S RELATIVELY EASY TO MAKE AND IT TASTES SO MUCH BETTER THAN STORE-BOUGHT CAKE.

## DETAILED COOKING OR BAKING INSTRUCTIONS:

1. PREHEAT OVEN TO 350F. LINE A 1712 INCH JELLY ROLL SHEET PAN WITH PARCHMENT PAPER. MAKE SURE THE PARCHMENT PAPER STICKS UP AT LEAST AN INCH ABOVE THE SIDES OF THE PAN ON ALL SIDES. YOU'LL USE THE PARCHMENT PAPER LATER TO LIFT THE CAKE OUT OF THE PAN AND ROLL IT UP.
2. WHISK THE FLOUR, COCOA, BAKING POWDER AND SALT TOGETHER IN A MEDIUM BOWL AND SET ASIDE.
3. IN A LARGE BOWL, COMBINE THE EGG YOLKS AND SUGAR AND WHISK TOGETHER UNTIL WELL COMBINED.
4. ADD THE SOUR CREAM, MELTED BUTTER AND VANILLA EXTRACT AND WHISK TOGETHER UNTIL WELL COMBINED.
5. ADD THE DRY INGREDIENTS AND GENTLY WHISK TOGETHER UNTIL WELL COMBINED, THEN SET ASIDE.
6. ADD THE EGG WHITES TO A LARGE MIXER BOWL AND WHIP OF HIGH SPEED UNTIL STIFF PEAKS FORM.
7. GENTLY FOLD ABOUT 1/3 OF THE WHIPPED EGG WHITES INTO THE CHOCOLATE MIXTURE TO LOOSEN UP THE BATTER.
8. ADD THE REMAINING EGG WHITES AND GENTLY FOLD TOGETHER UNTIL WELL COMBINED.
9. SPREAD THE CAKE BATTER EVENLY INTO THE PREPARED PAN AND BAKE FOR 10-12 MINUTES, OR UNTIL THE TOP OF THE CAKE SPRINGS BACK WHEN TOUGHED AND A TOOTHPICK INSERTED COMES OUT CLEAN.

## DETAILED COOKING OR BAKING INSTRUCTIONS (CONTINUED):

10. REMOVE THE CAKE FROM THE OVEN AND IMMEDIATELY LIFT THE CAKE OUT OF THE PAN USING THE PARCHMENT PAPER AND PLACE IT ON THE COUNTER.
11. WHILE THE CAKE IS HOT, USE THE PARCHMENT PAPER THE CAKE WAS BAKED IN AND START AT THE SHORTER END OF THE CAKE TO SLOWLY ROLL THE CAKE UP. SET THE CAKE ASIDE TO COOL COMPLETELY.
12. WHEN THE CAKE HAS COOLED AND IS READY TO BE FILLED, MAKE THE FILLING. ADD THE HEAVY WHIPPING CREAM, POWDERED SUGAR, VANILLA EXTRACT AND SALT TO A LARGE MIXER BOWL AND WHIP ON HIGH SPEED UNTIL SOFT PEAKS FORM.
13. ADD THE MASCARPONE CHEESE TO THE WHIPPED CREAM AND WHIP UNTIL STIFF PEAKS FORM. IT WILL HAPPEN FAIRLY QUICKLY.
14. UNROLL THE CAKE ROLL VERY CAREFULLY, LOOKING OUT FOR AREAS WHERE IT MAY BE STICKING TO RELEASE IT. YOU CAN USE AN OFFSET SPATULA OR SOMETHING SIMILAR AND RUN IT ALONG THE PARCHMENT PAPER AS YOU UNROLL THE CAKE TO HELP RELEASE IT AS IT UNROLLS.
15. SPREAD THE FILLING EVENLY ONTO THE UNROLLED CAKE, THEN ROLL IT BACK UP WITHOUT THE PARCHMENT PAPER.
16. WRAP IT UP IN PLASTIC WRAP WITH THE SEAM SIDE DOWN AND REFRIGERATE FOR AT LEAST AN HOUR TO FIRM UP.
17. WHEN YOU'RE READY TO DECORATE THE CAKE, MAKE THE CHOCOLATE GANACHE. ADD THE CHOCOLATE TO A MEDIUM SIZED BOWL AND SET ASIDE. HEAT THE CREAM IN THE MICROWAVE JUST UNTIL IT BEGINS TO BOIL, THEN POUR IT OVER THE CHOCOLATE.
18. ALLOW THE CHOCOLATE AND CREAM TO SIT FOR A FEW MINUTES, THEN WHISK UNTIL SMOOTH. LET THE GANACHE COOL TO ABOUT ROOM TEMPERATURE, THEN TRANSFER TO A LARGE MIXER BOWL.
19. WHIP ON HIGH SPEED UNTIL LIGHTENED IN COLOR AND THICK ENOUGH TO SPREAD.
20. TO DECORATE THE CAKE, USE A LARGE SERRATED KNIFE TO GENTLY CUT OFF A PIECE OF THE LOG ABOUT 3 INCHES IN LENGTH. MAKE THE CUT WITH A SLIGHT DIAGONAL.
21. USE SOME OF THE CHOCOLATE GANACHE TO ATTACHE THE SMALL LOG TO THE SIDE OF THE LARGER LOG.
22. SPREAD THE REMAINING CHOCOLATE GANACHE ALL OVER THE CAKE, THEN USE A FORK TO CREATE BARK-LIKE LINES ALL OVER IT. DECORATE WITH SUGARED CRANBERRIES AND ROSEMARY (INSTRUCTIONS AT END OF INGREDIENTS LIST), IF DESIRED.
23. REFRIGERATE THE CAKE UNTIL READY TO SERVE.



# MOTHER SUTTMEIER'S ZUCCHINI BREAD

RECIPE BY BRUCE SUTTMEIER

THIS RECIPE IS:  
DAIRY-FREE AND VEGETARIAN

ESTIMATED COOK TIME:  
1 HOUR

ESTIMATED SERVINGS:  
2 LOAVES

## INGREDIENTS AND AMOUNTS NEEDED:

3 EGGS  
2 CUPS SUGAR  
1 CUP VEGETABLE OIL  
1 TBL VANILLA  
1/4 TSP BAKING POWDER  
1 CUP CHOPPED NUTS  
2 CUPS FRESH ZUCCHINI, GRATED  
2 CUPS FLOUR  
2 TSP CINNAMON  
2 TSP BAKING SODA  
1 TSP SALT

MOM MADE THIS NEARLY EVERY  
WEEK ALL SUMMER LONG, AND I'M  
SURE I'VE HAD THOUSANDS OF  
PIECES OF THIS SWEET, DELICIOUS  
BREAD WHEN I WAS A KID.

WE'D EAT IT LIKE CANDY.

## DETAILED COOKING OR BAKING INSTRUCTIONS:

PRE-HEAT OVEN TO 350 DEG  
BEAT EGGS AT HIGH SPEED UNTIL FROTHY (3 MIN)  
BEAT IN SUGAR, OIL AND VANILLA UNTIL THICK (4-5 MIN)  
STIR IN ZUCCHINI  
IN SEPARATE BOWL, SIFT FLOUR, CINNAMON, SALT, BAKING  
POWDER AND BAKING SODA  
STIR INTO LIQUID INGREDIENTS  
FOLD IN NUTS  
POUR INTO GREASED AND FLOURED 8 X 4 LOAF







## ZUCCHINI BREAD (KERRY'S)

RECIPE BY KERRY ROWAND

THIS RECIPE:  
CAN BE MADE GLUTEN-FREE  
OR DAIRY-FREE AND IS  
VEGETARIAN

ESTIMATED PREP TIME:  
30 MINUTES

ESTIMATED COOK TIME:  
1 HOUR

ESTIMATED SERVINGS:  
2 LOAVES



(OPTIONAL) - VANILLA OR CREAM  
CHEESE FROSTING TO TRANSFORM IT  
INTO A DESSERT

DELICIOUS AS A SNACK,  
SIDE DISH OR DESSERT

INGREDIENTS AND AMOUNTS NEEDED:

- 3 CUPS ALL PURPOSE FLOUR\*  
(\*OR SUBSTITUTE GLUTEN FREE FLOUR)
- 1 TSP SALT
- 1 TSP BAKING SODA
- 1 TSP BAKING POWDER
- 3-4 TSP GROUND CINNAMON
- 3 EGGS\* (\*OR VEGAN EGG SUBSTITUTE LIKE AQUAFABA)
- 1 CUP VEGETABLE OIL
- 2 1/4 CUP SUGAR
- 3-4 TSP VANILLA EXTRACT
- 2 CUPS GRATED ZUCCHINI (A LITTLE EXTRA IS OK)
- 1 CUP CHOPPED WALNUTS
- BUTTER\* TO GREASE THE PANS (\*OR SUBSTITUTE VEGAN MARGARINE)

A FRIEND INTRODUCED ME TO THIS RECIPE  
20+ YEARS AGO. WHEN I FIRST MADE IT FOR  
MY EXTENDED FAMILY, IT IMMEDIATELY  
BECAME KNOWN AS "KERRY'S ZUCCHINI  
BREAD" AND HAS BEEN ON OUR HOLIDAY  
TABLE EVERY YEAR SINCE.

DETAILED COOKING OR BAKING INSTRUCTIONS:

- 1) PREHEAT OVEN TO 325 DEGREES F.
- 2) GREASE AND FLOUR TWO LOAF PANS (\*ALSO WORKS IN MUFFIN PANS, WHICH REQUIRE A SHORTER COOKING TIME),
- 3) PEEL AND GRATE ZUCCHINI AND SET ASIDE.
- 4) COMBINE FLOUR, SALT, BAKING POWDER, BAKING SODA AND CINNAMON IN A BOWL.
- 5) IN ANOTHER LARGE BOWL, BEAT/STIR EGGS, OIL, VANILLA AND SUGAR TOGETHER. ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS A LITTLE AT A TIME AND MIX WELL.
- 6) GENTLY STIR IN ZUCCHINI AND NUTS UNTIL COMBINED AND POUR INTO PANS.
- 7) BAKE FOR 50-60 MINUTES (TO TEST IF IT'S DONE, INSERT A TOOTHPICK INTO THE CENTER WHICH SHOULD COME OUT CLEAN).
- 8) COOL IN PAN ON WIRE RACK FOR AROUND 20 MINUTES, THEN REMOVE BREAD FROM PANS AND ALLOW TO COOL COMPLETELY ON RACK -- OR EAT WARM!

TIP:  
THIS BREAD FREEZES WELL. I USUALLY SLICE IT BEFORE FREEZING AND WILL HEAT UP A SLICE AT A TIME IN THE MICROWAVE.



