



Holiday Cookbook



**Diversity,
Equity & Inclusion[®]**



Greetings,

Every ending is really just a new beginning! We look forward to seeing you and continuing our DEI efforts in 2022!

DEI Council and DEI Chapters

ENTREES

Artichoke Pesto and Burrata Pizza - Lesa Louch
Egyptian Goulash - Walaa Awad
Indian Chicken Curry - Manisha Sharan
Impossible Cheeseburger Pie - Nicole Boelk
Mediterranean Roasted Cauliflower Wraps - Walaa Awad
Starodawne Gołąbki (Stuffed Cabbage Rolls) - Erin Bell
Filipino Fried Rice- Pamela Quillamor

SIDES

Haluski - Jessica Hoover
Grandma LaBash's Hungarian Haluski - Kristen Conte
Noodle Kugel - Michelle Reiter-Miller
Braised Kale with Mushrooms - Chef Justin Kinziger
Curry Roasted Cauliflower - Chef Justin Kinziger
Pan Roasted Brussels Sprouts - Chef John Lakatos
Glazed Carrots - Chef Justin Raha
Cornbread Dressing - Carol Boyer
Homemade Mac & Cheese - Jennifer Zuniga
Scalloped Pineapple - Ken Boyer
Fresh Cranberry Sauce - Chef Amanda Miller
Wild Mushroom Tart - Chef Chris Sowa
German Apple Sausage Stuffing - Joshua Fenner
Cornbread Cake - Nicole Boelk
Voula's Tzatziki Dip - Voula Erfourth
Cranberry Sauce - Iris Lane
Kartoflane Placki (Potato Pancakes) - Erin Bell

BREADS

Challah - Michelle Reiter-Miller

DESSERTS

Greek Style Baklava - Voula Erfourth

Brazilian Brigadiero - Chef Amanda Miller

Kolacky (Slovak Cookies) - Jennifer Hoover

Grandma Recinella's Italian Christmas Cookies- Chef Thomas Recinella

Christmas Sugar Cookie - Matthew Corbin

MISCELLANEOUS

Polish Dill Pickles - Erin Bell

Pickled Fruits - Chef Chris Sowa

Recipe By: Lesa Louch

ARTICHOKE PESTO AND BURRATA PIZZA

YIELD: 6

QUANTITY	INGREDIENT
1/2 pound	Pizza Dough
1/3 cup	Pesto
2 cup	Arugula
1 jar	Artichokes
1 pinch	Red Pepper Flakes
2 tablespoons	Olive Oil
2 teaspoons	Lemon Zest
2 tablespoons	Lemon Juice
2 tablespoons	Toasted Pine Nuts
8 ounces	Burrata Cheese

PROCEDURE:

1. Preheat oven at 450°F
2. Roll pizza dough out and transfer to cookie sheet
3. Top with pesto and artichokes
4. Bake for 15 minutes or until crust is golden brown
5. Meanwhile whisk olive oil, lemon zest, lemon juice, salt, pepper, pepper flakes and arugula
6. Remove pizza from the oven and top with burrata. Allow burrata to warm on the top of the pizza
7. Top with additional arugula. Enjoy!

Recipe By: Walaa Awad

EGYPTIAN GOULASH “PHYLLO MEAT PIE”

YIELD: 16 slices

Time of Preparation: 45 minutes



QUANTITY	INGREDIENT
16 oz.	Frozen Phyllo Dough, thawed in its package
1 ea	Egg
1 cup	Milk
1 cup butter)	Extra Virgin Olive Oil (or 1/2 cup olive oil combined with 1/2 cup melted

For the meat filling

1 tsp	Garlic Powder
1 cup	Onion, chopped
1 1/2 lb	Lean Ground Beef
As Needed	Salt and Pepper

PROCEDURE:

1. Preheat the oven to 350°F.
2. Begin with preparing the meat filling. Heat 1 tbsp olive oil in a large nonstick pan, sauté the chopped onions briefly. Add the ground beef and cook until fully browned. If needed, remove the pan from the heat briefly to drain any fat, then return back to the stove. Add in all the spices and stir to fully combine.
3. Assemble the phyllo pie by laying down three to four sheets of phyllo dough on the bottom of a lightly greased 9x13x 2-inch baking pan. Fold any excess dough in the edges and brush the top phyllo sheet very generously with the melted butter and oil mixture. Repeat this step as you lay three to four sheets of phyllo at a time in the baking pan until you have used up 1/2 of the phyllo sheets.
4. As you start having a nice base for your pie, spread the meat filling evenly on top of the last phyllo sheet.
5. Layer the remaining sheets on top of the meat, repeating same process (step two) as before, until the phyllo sheets are all used
6. Brush the top sheet with the butter and olive oil mixture.
7. With a sharp knife, cut the phyllo pie into 12 squares.
8. Whisk together egg and milk, season the prepared milk and egg mixture with salt and pepper and pour evenly over the pie.
9. Place the phyllo meat pie on the oven's middle rack for around 45 minutes on a 350°F heated-oven. It should turn a nice golden brown.

**Serving Suggestions - Serve Warm with Salad
Enjoy!**

Recipe By: Manisha Sharan

INDIAN CHICKEN CURRY

YIELD: 6 SERVINGS

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 0 HOURS 45 MINS

QUANTITY	INGREDIENT
2 lb	Boneless Skinless Chicken Breasts, cut into 1" pieces
2 tbsp	Extra-Virgin Olive Oil
1	Medium Yellow Onion, chopped
2 tbsp	Ginger-Garlic Paste (3 clove garlic+1 tbsp minced ginger)
1 (15-oz.) can	Crushed Tomatoes
1 1/2 cups	Low-Sodium Chicken Broth
1/2 cup	Heavy Cream
Spices:	
1 1/2 tsp	Paprika Powder
1 1/2 tsp	Turmeric Powder
1 1/2 tsp	Ground Coriander/Coriander Powder
1 tsp	Ground Cumin/Cumin Powder
As Needed	Salt (to taste)
As Needed	Cilantro Leaves (to garnish)

PROCEDURE:

1. In a large pot over medium-high heat, heat oil.
2. Stir in garlic and ginger and cook until fragrant, 1 minute.
3. Add onion and cook until soft, 5 minutes.
4. Add chicken and sear until no pink remains, 5 minutes.
5. Add spices and cook until very fragrant, 1 minute.
6. Add tomatoes. Mix thoroughly.
7. Add broth stir and bring to a simmer.
8. Stir in heavy cream, and season with salt and pepper.
9. Simmer until chicken pieces are cooked through and tender, (~15-20 minutes).
10. Serve over rice or with naan, garnished with cilantro.

Recipe By: Nicole Boelk

IMPOSSIBLE CHEESEBURGER PIE

YIELD: 8-12 Servings

QUANTITY	INGREDIENT
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1 pound	Ground Beef
1 ea	Medium Onion, chopped
1 1/2 cups	Milk
3/4 cup	Bisquick mix
3 ea	Eggs
1/2 tsp	Salt
1/4 tsp	Pepper
1 cup	Shredded Cheese

PROCEDURE:

1. Preheat oven at 400°F
2. Grease large pie plate (preferably glass)
3. Brown ground beef and onions, drain grease
4. In a separate bowl mix milk, bisquick, salt and pepper
5. Once browned and drained pour ground beef into large pie plate
6. Pour bisquick mixture over ground beef
7. Top with shredded cheese
8. Bake cheeseburger pie at 400°F for 25 minutes, Bisquick and Cheese should be nicely browned
9. Remove from the oven and enjoy hot!

Recipe by: Walaa Awad

Mediterranean Roasted Cauliflower Wraps

RECIPE YIELD: 4 wraps

QUANTITY	INGREDIENT
1	Tahini sauce can
2 cups	Baby arugula
1 each	Small red onion, thinly sliced
1 cup	Chickpeas
1 each	Bell peppers, any color, cored and sliced into thin batons
2 each	Jalapeno peppers, sliced (optional)
4	Flatbread or lettuce wraps
1 each	Large head cauliflower, cut into florets
As needed	Extra virgin olive oil,
As needed	Salt
2 teaspoon	Za'atar spice
1 teaspoon	Sweet Spanish paprika
1/2 teaspoon	Cumin
1 each	Lemon, cut in half (as needed)

PROCEDURE:

1. Preheat the oven to 450 degrees F.
2. Open the tahini sauce can and set aside for now.
3. Place the cauliflower on a large baking sheet. Add a generous drizzle of extra virgin olive oil. Season with salt, za'atar, paprika, and cumin. Toss again until cauliflower is well coated with the spices and olive oil.
4. Roast in the 450 degrees heated oven for 20 minutes. Turn florets over and roast for another 10 to 15 minutes or until browned to your liking (I like mine deeply browned, so I tend to leave them in the oven even longer). Remove from the oven. Add a sprinkle of za'atar and squeeze just a little fresh lemon juice on top.
5. While cauliflower is roasting, make the salad. In a salad bowl, mix arugula, red onion, chickpeas, bell peppers, and jalapenos. Add a pinch of salt, extra virgin olive oil, and a little lemon juice to your liking. Toss to combine.
6. Assemble the Mediterranean vegan wraps. Lay flatbreads flat, spread some tahini sauce on top. Add roasted cauliflower, and arugula salad. Drizzle with more tahini and roll the flatbreads from one end to another making 4 sandwich wraps.

Enjoy!

Enjoy

[Mediterranean Roasted Cauliflower Wraps \(Vegan\)](#)

Recipe by: Erin Bell

Starodawne Gołąbki (Stuffed Cabbage Rolls)

RECIPE YIELD: about 20 rolls (depends on size of cabbage)

QUANTITY	INGREDIENT
1 head	cabbage
1 pound	ground beef
½ pound	ground pork (or veal)
16 ounce	can condensed tomato soup diluted with one can water
8 ounce	can tomatoes
2 cups	cooked rice
2	eggs
1	onion (finely chopped)
2 tablespoons	margarine
Salt, pepper	to taste

PROCEDURE:

1. Cut off bottom of cabbage.
2. Remove core from cabbage; remove any damaged leavens.
3. Place head of cabbage in boiling, salted water. Simmer for five minutes.
4. Remove from heat and let stand for 25 minutes. Allow to cool sufficiently for handling.
5. Sauté onions and margarine very lightly – do not brown.
6. Combine onions with the meats, rice, eggs, and seasonings. Mix well.
7. Cover bottom of roasting pan with about half of tomato soup.
8. Taking one leaf of cabbage at a time, trim large center vein only at its thickest point, being careful not cut through leaf.
9. Place about 2 tablespoons of mixture and center of each cabbage leaf and fold envelope-style. (Amount of filling will vary based on size of leaf).
10. Place each roll in pan.
11. Pour remaining tomato soup over cabbage rolls, then squeeze tomatoes from can and arrange on top of the rolls.
12. Cover pan and bake in 350 degree oven for 30 minutes. Reduce heat to 275 degrees and continue baking from 1 ½ to 2 hours until cabbage is tender.

Recipe by: Pamela Quillamor

RECIPE: Filipino Garlic Fried Rice

RECIPE YIELD: 4 Servings

QUANTITY	INGREDIENT
4 cups	Leftover white jasmine rice
4 oz.	Leftover chicken, shrimp, or any protein
2 eggs	Beaten
1/4 teaspoon	Kosher salt
4 cloves	Garlic
1/2 cup	White onion
3 tablespoons	Canola or vegetable oil
1 cup	Frozen peas or frozen mixed veggies

PROCEDURE:

1. Take a large frying pan and heat cooking oil to medium high.
2. Gently mash the leftover rice using a wooden spatula to loosen it.
3. Mince the garlic. Dice the onions and protein of choice.
4. Once the oil becomes hot, sauté the onions until softened.
5. Move the onions to one side of the pan. Add the rice and cook for 2 minutes without touching the rice.
6. Pour in the eggs to an empty side of the pan. Cook for 1 minute then flip and cook the other side of the egg. Separate the eggs into multiple pieces by letting the top of the spatula run through in a chopping motion until cooked through.
7. Add the protein and continue to toss everything in the pan for 5 minutes.
8. Add the garlic and sauté for 1 min.
9. Add the green peas. Toss and cook for 3 to 5 minutes. If you want the rice crispy, leave untouched for another 3 to 5 minutes.
10. Sprinkle kosher salt to liking. Serve immediately.

Recipe By: Jessica Hoover

HALUSKI

YIELD: Serves 8

QUANTITY	INGREDIENT
1 (16 ounce)	Egg Noodles
1/2 cup	Salted Butter
1 each	Yellow Onion, chopped
1 each	Large Head Cabbage, shredded
To Taste	Salt
To Taste	Black Pepper
8 oz	Bacon, (if desired)

PROCEDURE:

1. Bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water, stirring occasionally until cooked through but firm to the bite, about 5 minutes. Drain.
2. Melt butter in a skillet over low heat; cook and stir onion until onion is softened and butter is golden brown, 5 to 10 minutes. Add cabbage and toss to coat. Place a lid on the skillet; cook cabbage mixture, stirring occasionally, until cabbage is tender, about 30 minutes. Season with salt and pepper. Remove the lid and continue to cook until cabbage begins to brown, 5 to 10 more minutes.
3. Mix noodles and cabbage together in a serving bowl; season with salt and pepper.
4. If desired, cook half a package of bacon. Crumble it and place it on top of noodles and cabbage. Enjoy!

Note: Haluski in the United States is often made with egg noodles or even gnocchi to make it an easy and quick meal. The traditional Slovak recipe is made with a potato dumpling, similar to German spaetzle. To make your own traditional Slovak potato dumplings you will need:

- 2 large potatoes, peeled
- 3+ cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 1/3 cup milk

Make your dough by grating your potatoes on the smallest shredding option on your cheese grater. Squeeze the excess water out and put the shredding into a mixing bowl. Stir in the flour, baking powder, salt, eggs, and milk until a dough forms, adding more flour if necessary to achieve a workable consistency. Divide the dough into 6 sections. On a flour dusted surface, roll out each dough section into a long rope or snake. Slice the snakes into 1/4-inch-wide “pillows” or dough ball sections. Set aside the cut dumplings until ready to cook. Bring a large pot of salted water to a boil. Working in batches boil the potato dumplings for 3 minutes each batch. Remove from the water with a slotted spoon.

Recipe By: Kristen Conte

**GRANDMA LaBash's
HUNGARIAN HALUSKI
(Spaetzle Noodle Dumplings)**

RECIPE YIELD: About 4 cups of dumplings



QUANTITY	INGREDIENT
4	Eggs
1/2 tsp	Salt
1/2 tsp	Pepper
1/2 tsp	Turmeric
1/2 tsp	Garlic Powder
1/2 tsp	Paprika
1 tbsp	Parsley (dried or diced finely)
1 cup	Flour
1 cup	Corn Meal
1/2 cup	Malt o'Meal
3/4 cup	Water

PROCEDURE:

1. Combine all dry ingredients, and then mix in eggs and water. Hand mix until ingredients are well combined. The mixture will be thick.
2. Let stand for 15-20 minutes
3. Hand cut dumplings into preferred size (we like them to be about the size of a dime)
4. Drop dumplings in small batches into salted, boiling water (if you're feeling fancy, you can also use a spaetzle noodle maker and sift the dough directly through it and into the pot of boiling water)
5. Scoop dumpling out with a slotted spoon once they rise to the surface of the boiling water and let them drain in a colander

These dumplings are delicious as a noodle alternative in soups, or taste great with beef stroganoff, chicken stew, or nearly any dish that has a gravy component.

Recipe By: Michelle Reiter-Miller

NOODLE KUGEL

YIELD: Serves 8-10 people

QUANTITY	INGREDIENT
1 stick (8 tbsp)	Unsalted Butter, cut into pieces, plus extra for buttering the pan
1 cup	Raisins (optional)
1 each	Orange, strained juice of 1 orange plus grated zest
12 oz package	Wide Egg Noodles
6 each	Large Eggs
2 cups	Cottage Cheese
2 cups	Whole Milk
1/2 cup	Brown Sugar
1 can	Crushed Pineapple, drained (optional)
1 teaspoon	Ground Cinnamon
1 teaspoon	Pure Vanilla Extract
1/2 teaspoon	Kosher or Coarse Salt

PROCEDURE:

1. Preheat the oven to 350°F. Butter a 9 by 13-inch baking pan.
2. Whisk together the orange zest, eggs, cottage cheese, pineapple, sour cream, milk, sugar, cinnamon, vanilla, and salt in a medium-size bowl. Add the plumped raisins and up to 1 tablespoon of any remaining juice.
3. Drain the noodles and return them to the pot. Add the butter in pieces and toss until melted. Add the cottage cheese mixture and stir gently until well combined. Transfer the noodles to the prepared pan.
4. Bake the kugel until a bit bubbly around the edges, well set, and pretty well browned, 1 hour and 15 minutes. Broil it for 1 or 2 minutes if you like a really crunchy top.
5. Transfer the kugel to a wire rack and let cool for at least 15 minutes before serving. It is great warm or at room temperature.

The Noodle Kugel is a traditional Jewish dish that is easy to prepare and makes a great dish for a brunch or dinner family celebration.

Recipe By: Chef Justin Kinziger

BRAISED KALE WITH MUSHROOMS

RECIPE YIELD: 2 Servings

QUANTITY	INGREDIENT
1 tbsp	Extra Virgin Olive Oil
2 ea	Garlic Cloves, Minced
4 oz	White Mushrooms, Sliced 1/4 Inch
10 oz	Curly Kale, Stems Removed, Sliced or Torn
1-2 cups	Vegetable Stock
As Needed	Kosher Salt
As Needed	Black Pepper

PROCEDURE:

1. Gather mise en place. Mise en place (pronounced MEEZ ahn plas) is simply the French term for “put in place”. When this term is used it just means to gather all of the ingredients and equipment needed to make your recipe.
2. In a saucepan, sweat the garlic in olive oil on low heat until fragrant, be careful not to brown the garlic.
3. Add mushrooms with a pinch of salt. Sauté until mushrooms are lightly browned, being careful not to burn the garlic.
4. Add kale and braise until the kale is tender, adding vegetable stock as needed.
5. Season to taste with salt and pepper.

Recipe By: Chef Justin Kinziger

CURRY ROASTED CAULIFLOWER

YIELD: 6 Servings

QUANTITY	INGREDIENT
1 head	Cauliflower, cut into florets
1 fl oz	Olive oil
1 tsp	Kosher salt
1/2 tsp	Cracked black pepper
1 tsp	Curry Powder

PROCEDURE:

1. Mise en place ingredients and equipment. Preheat the oven to 425°F.
2. In a mixing bowl, combine olive oil, salt, pepper, and curry powder.
3. Toss the florets with the oil mixture and coat the florets well.
4. Spread the florets evenly on a sheet pan.
5. Roast the florets for 20-30 minutes or until tender and golden around the edges.
6. Adjust seasoning to taste if desired.
7. Serve immediately.

Recipe By: Chef John Lakatos

PAN ROASTED BRUSSELS SPROUTS

YIELD: 6 Servings

QUANTITY	INGREDIENT
1.5 oz.	Whole Butter
20-25 each	Brussels Sprouts, halved or quartered
1 tsp	Kosher Salt
1/2 tsp	Cracked Black Pepper

PROCEDURE:

1. Mise en place ingredients and equipment. Preheat the oven to 400°F.
2. Melt butter in a sauté pan over med-high heat.
3. Add Brussels sprouts to the sauté pan and allow to lightly brown.
4. Transfer brussels sprouts to a sheet pan and roast in the oven until tender, approximately 15-20 minutes. Flip and turn brussels sprouts over about half way through cooking time.
5. Season with salt and pepper and serve immediately.

Recipe By: Chef Justin Raha

GLAZED CARROTS

YIELD: 6 Servings

QUANTITY	INGREDIENT
1.5 lbs.	Carrots, peeled and sliced 1/4" thick
4 oz	Butter, unsalted
2 oz	Brown Sugar
2 oz	Honey
1 T	Fresh Parsley
To Taste	Salt and Pepper

PROCEDURE:

1. Mise en place ingredients and equipment.
2. In a medium saucepan filled with water, boil carrots for about 10-15 minutes until tender, drain and set aside (keep warm).
3. Add the butter, brown sugar, and honey to pan and bring to a boil.
4. Remove from heat and stir in cooked carrots.
5. Season with salt and pepper and fresh parsley. Serve immediately.

Recipe By: Carol Boyer

CORNBREAD DRESSING

YIELD: 8 servings

QUANTITY	INGREDIENT
1 cup	Cornmeal
1/2 cup	All Purpose Flour
1T	Baking Powder
1/2 t.	Salt
1	Egg
1 cup	Milk
2 T	Oil
1/2 cup	Onion, diced
1/2 cup	Celery, diced
1/2 cup	Bell Pepper, diced
1 T	Rubbed Sage
2 cups	Chicken Broth

PROCEDURE:

1. Heat oven to 400°F. Put oil in an iron skillet and place in the oven to heat.
2. Mix dry ingredients, beat eggs and milk together then stir into wet ingredients.
3. Pour in hot oil and stir.
4. Pour mixture into a hot skillet. Bake in a 400°F oven for 20 minutes or until the top is golden.
5. While bread cooks dice 1/2 cup onion, 1/2 cup celery, 1/2 cup bell pepper.
6. When bread is done, allow to cool, then crumble into a bowl and add the veggies.
7. Sprinkle in 1 T rubbed sage or enough so that the mix smells subtly of sage.
8. Pour 2 cups of chicken broth over the mixture. Bake at 325°F until hot through and the top is lightly browned. Check after about 10 minutes in the oven and add more broth if needed.

Recipe By: Jennifer Zuniga

HOMEMADE MAC & CHEESE

YIELD: N/A

QUANTITY	INGREDIENT
16 oz	Elbow macaroni, cooked
1 tbsp	Extra virgin olive oil
6 tbsp	Unsalted butter
1/3 cup	All purpose flour
3 cups	Whole milk
1 cup	Heavy whipping cream
4 cups	Sharp cheddar cheese
2 cups	Gruyere cheese
to taste	Salt and pepper
1 1/2 cups	Panko crumbs
4 tbsp	Butter melted
1/2 cup	Parmesan cheese
1/4 tsp	Smoked paprika

PROCEDURE:

1. Preheat the oven to 350°F. Lightly grease a large 3 qt or 4 qt baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
2. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
4. Melt butter in a deep saucepan, dutch oven, or stock pot.
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
7. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
8. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.
9. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
10. In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

Recipe By: Ken Boyer

SCALLOPED PINEAPPLE

YIELD: 10-12 Servings

QUANTITY	INGREDIENT
4 cups	Unseasoned Cubed Stuffing
1/2 cup	Butter
3 each	Eggs
1 cup	Milk
2 cups	Sugar
1 large can	Pineapple Chunks (drained)

PROCEDURE:

1. Mix all ingredients in Crockpot
2. Cook on low for 4 hours stirring occasionally

Recipe By: Chef Amanda Miller

FRESH CRANBERRY SAUCE

YIELD: 6-8 Servings

QUANTITY	INGREDIENT
12 oz	Fresh Cranberries
2 ea	Fresh Pears (peeled and diced to about the same size of the cranberries)
1 cup	Granulated Sugar
1 cup	Fresh Orange Juice (1-2 oranges)
1 tsp	Orange Zest (zest from 1 orange)
pinch	Salt

PROCEDURE:

1. In a small saucepan combine the cranberries, sugar, orange juice, orange zest, and salt.
2. On high heat, bring the mixture to a boil.
3. Once the cranberry sauce comes to a boil reduce heat to medium-low and simmer for 10-15 minutes stirring occasionally. You are looking for the skins on the cranberries to “crack” and for the sauce to thicken up.
4. Put cranberry sauce in the desired serving dish and allow to cool at room temperature, the cranberry sauce will thicken as it cools. Serve and Enjoy!

Chef's Notes:

You can increase or decrease the amount of sugar if you want to adjust the sweetness or tartness of this recipe. Additionally, you may use any type of pear you prefer for this recipe but make sure the pear is ripe. I typically use D’Anjou or Bartlett.

Recipe By: Chef Chris Sowa

WILD MUSHROOM TART

YIELD: 12-24 Servings

QUANTITY	INGREDIENT
As Needed	Boiling water
1 oz	Morel mushrooms (dried)
6 oz	Wild mushroom mix, chopped
3 oz	Shallots, minced
1 oz	Garlic, minced
1 Tbsp	Thyme, minced
1 ea	Red pepper, brunoise
32 oz	Heavy Cream
5 ea	Eggs
2 tsp	Kosher salt
1 tsp	Black pepper
4 oz	Goat cheese, crumbled
1 ea	Par baked pie shell on 1/2 sheet tray

PROCEDURE:

1. Heat oven to 400 F
2. Cover morel mushrooms with boiling water, let rehydrate for 10 minutes; drain, chop
3. Heat a medium sauté to medium-high, add 1 T. clarified butter.
4. Sauté the mushrooms with the shallots, garlic, and thyme for 1 minute, or enough to cook out any excess liquid; let cool.
5. Combine the red pepper with the mushroom mixture.
6. Evenly spread the mushroom mixture over the pie shell; sprinkle it with goat cheese.
7. Combine heavy cream, eggs, salt, and pepper.
8. Pour the egg and cream mixture over the pie shell and mushrooms, fill no more than 1/4 " from the top.
9. Bake at 400 F for 20-30 minutes, or until the egg has set.
10. Remove from the oven, let cool. Enjoy!

Recipe by: Joshua Fenner

German Apple Sausage Stuffing

RECIPE YIELD: 12 servings

QUANTITY	INGREDIENT
1-pound	Bulk Breakfast sausage
2 Sticks	Unsalted Butter
1 cup	Chopped Yellow Onion
1 Cup	Chopped Celery
1 Large	Chopped Apple
2 Large	Eggs
2 Tsp	Minced Thyme
2 Tsp	Minced Sage Leaves
¼ Cup	Chopped Parsley
½ Tsp	Salt
½ Tsp	Ground Black Pepper
3 Cups	Chicken Stock
16 Cups	Stale Bread Cubed and lightly toasted

PROCEDURE:

1. Butter a large casserole dish and preheat oven to 375 degrees
2. In a medium skillet cook the bulk sausage completely through and break up into small pieces. Drain all of the excess fat and set the pan aside.
3. In a bowl, whisk the two eggs sage, thyme, salt, pepper, and parsley.
4. Melt 1 stick of butter in a large pan and sauté the onion, celery, and apple for 5 minutes or until tender.
5. Add the sausage to the pan with the apples and onions then add the toasted bread cubes. Pour the egg mixture over the top along with the chicken stock. Fold everything together.
6. Put the apple sausage stuffing in the buttered casserole dish. Slice the remaining butter into small thin sections and place evenly on top of the stuffing. Bake covered in aluminum foil for 30 to 35 minutes. Uncover and gently refold the stuffing and bake again for 15 to 20 minutes.

Recipe by: Nicole Boelk

Cornbread Cake

RECIPE YIELD: 25 pieces

QUANTITY	INGREDIENT
1 Can	Creamed Corn
1 Can	Yellow Corn
1 Mix	Jiffy Corn Muffin Mix
1 cup	Sour Cream
1 stick	Butter
2	Eggs

PROCEDURE:

1. Preheat oven to 350 degrees.
2. Melt butter in microwave.
3. Mix all ingredients together in a bowl until mixture has a batter texture (corn will cause lumps).
4. Cook for 40-50 minutes.

Recipe by: Voula Erfourth

Voula's Tzatziki Dip

RECIPE YIELD: 16 1 oz servings

QUANTITY	INGREDIENT
1	Medium to large cucumber
1-5	Garlic cloves
16 oz	Greek yogurt OR sour cream
1 T	Apple cider vinegar
1 T	Extra virgin olive oil
	Salt and pepper to taste

PROCEDURE:

1. Peel, de-seed, grate a cucumber. Squeeze out all the liquid from the grated cucumber and place the cucumber into a mixing bowl. Discard the liquid (unless you want to drink it - refreshing!)
2. Peel the garlic cloves. Mince or grate and add the garlic to the mixing bowl with the cucumber. If you like lots of garlic and you don't plan to breathe on anyone after eating, add five cloves. If not, add only 1. This is purely based on preference.
3. Mix in the yogurt or sour cream. The texture of the sour cream will be smoother, but the dip will be a bit healthier with the yogurt, so again, this is preference. (I use sour cream because I'm after a perfect creamy dip.)
4. Once those three are mixed, add the vinegar, the oil and salt & pepper and mix until they are all blended together. All of these are to taste.
5. Refrigerate the dip for a few hours to allow the flavors to develop and it will be good for several days or longer. If it becomes watery after refrigeration, just mix it up again before serving. (This is likely because there is still too much moisture in the cucumber, so REALLY try to remove the moisture in step 1.)
6. This can be enjoyed with grilled pita or other bread or fresh vegetables, or as a condiment for gyros, burgers, roasted lamb, among countless other options.

Recipe by: Iris Lane

Cranberry Sauce

RECIPE YIELD: 12 ounces

QUANTITY	INGREDIENT
8 oz.	Sugar
8 oz.	Orange Juice
12 oz.	Fresh Cranberries

PROCEDURE:

1. Combine sugar and orange juice in a medium-sized saucepan. cooking over medium heat.
2. Stir occasionally until sugar is dissolved, and bring to a boil. (Watch for sticking)
3. Add cranberries and let boil, cranberries will begin to burst open. Be careful of hot splatter.
4. Reduce heat to a simmer and continue to cook cranberries, stirring occasionally, 10- 15 minutes or until all or most berries have burst and the mixture is slightly reduces. The longer you cook the cranberries the thicker your sauce will be.
5. Move mixture to a bowl and allow it to cool for at least 20 minutes at room temperature. The sauce will thicken up after standing.
6. Cover and refrigerate at least 2 hours before serving.

Recipe by: Erin Bell

Kartoflane Placki (Potato Pancakes)

RECIPE YIELD: APPROXIMATELY 12 PANCAKES

QUANTITY	INGREDIENT
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3 cups	Grated potatoes (raw)
2	Eggs (well-beaten)
2 tablespoons	White flour
1 tsp.	Salt
1 tsp.	Sugar

PROCEDURE:

1. Squeeze potatoes to remove as much water as possible.
2. Mix all ingredients together and beat well.
3. Drop mixture by heaping tablespoon and well-greased hot griddle or pan and spread thinly.
4. Fry both sides until golden brown.
5. Add more shortening as needed.

Recipe By: Michelle Reiter-Miller

CHALLAH BREAD

YIELD: 2 lb Challah loaf



QUANTITY	INGREDIENT
1 cup	Warm Water
1 packet	Rapid Rise Yeast
4 cups	Flour
1/2 cup	Sugar
1 1/2 tsp	Salt
3	Extra large eggs
1/2 cup	Unsalted butter; room temperature
	Extra flour for kneading and braiding
	Egg white for glaze (optional)
	Poppy or sesame seeds (optional)

PROCEDURE:

1. Empty yeast packet into a small bowl, pour 1 cup warm water over top. Set aside so the yeast can proof.
2. In a big bowl, whisk together 4 cups of flour, 1 1/2 teaspoons salt and 1/2 cup sugar.
3. Whisk together your 3 eggs in a small bowl.
4. Add your soft butter (but not hot or else it'll cook the eggs!) to your bowl of eggs. Mix.
5. Pour your yeasty water bowl and your egg and butter mixture into your big bowl with dry ingredients. Stir as you pour.
6. Mix dough with a spatula or spoon, then get in there with your hands and knead until **smooth**. Add up to 1 cup additional flour until dough leaves the side of the bowl (dough should no longer be sticky when kneaded enough and small amounts of flour are added to help if it is sticky.)
7. Coat the inside of a big bowl lightly with butter and drop your ball of dough inside. Cover with a damp cloth, and let rise on your counter for 2-3 hours.
8. After your dough has doubled in size, dump it out onto a lightly floured surface. Gently knead the dough to get out any big air bubbles.
9. Divide dough into 6 equal portions for braiding and roll each portion into a log, braid as desired. Place your braided dough onto a lightly greased and foil-lined baking sheet. Cover completely with damp cloth so the dough doesn't dry out and let rise 1 more hour.
10. Using a pastry brush, coat your challah with a thin layer of egg white.
11. Sprinkle with poppy or sesame seeds as desired.
12. Preheat your oven to 325° F and bake for 26-32 minutes.
13. Take it out of the oven once it is golden brown and place on a cooling rack. Do not cover. Allow to cool.

Recipe By: Voula Erfourth

GREEK-STYLE BAKLAVA (Economou Family Recipe)

YIELD: Dozens, depending on size of cuts

QUANTITY	INGREDIENT
Baklava:	
1 lb	Phyllo dough
1 lb	Sweetened, unsalted butter, melted (clarified –if desired)
5 cups	Walnuts (finely diced)
1 heaping Tbsp	Ground cinnamon
1 heaping Tbsp	Sugar
1 pinch	Ground cloves
Syrup:	
4 cups	Sugar
1 cup	Honey
2 1/2 cups	Water
1	Whole cinnamon stick
12	Whole cloves
1	Lemon, juice only (or 1 or 2 Tbsps of bottled lemon juice)

PROCEDURE:

1. **Thaw the phyllo overnight** in the refrigerator or on the counter.
2. Melt the butter over low heat. Once fully melted, clarify (if desired.)
3. Cover the work area with wax or parchment paper, or newspaper.
4. Mix the nuts, cinnamon, cloves, and sugar in a mixing bowl until combined. Lay out the phyllo dough.
5. Place one leaf of phyllo dough into a 9 x 13 pan, brush completely with melted butter. Repeat this with 10 leaves to create the bottom crust.
6. Sprinkle a few spoons of nut mixture onto the phyllo crust. Add a leaf of phyllo on top. Brush with butter. Repeat this step until all nut mixture is gone.
7. Repeat step 5 to create the top crust. Use 10 to 12 leaves of phyllo. (There may be phyllo leaves left.)

8. Cut the baklava with a flat-edged knife, into a diamond pattern (or however you desire.)
9. Add a clove into the center of each piece of baklava.
10. For glass pan: Bake at 320° for 90 minutes, or until golden.
For metal pan: Baker at 325° for 90 minutes, or until golden.
11. **Cool completely, preferably overnight, or for several hours, in the pan.**

To make syrup:

1. Add sugar, honey, water, cinnamon stick, and cloves to a medium-sized saucepan.
2. Heat on medium-low heat until sugar melts and syrup starts to thicken. Could be 30 minutes or more.
3. Stir occasionally.
4. In the last few minutes of heating, add the lemon juice, to taste preference.
5. Pour the warm syrup on the cool baklava, still in the original pan. Cover completely with syrup, and allow the baklava to soak the syrup.
6. Serve immediately or after cooled. Use baking cups or serve directly onto plates. For storage, seal in an airtight container. Should be refrigerated after a few days, or can be frozen for later use.

Recipe By: Chef Amanda Miller

BRAZILIAN BRIGADEIRO

YIELD: 25 Brigadieros (with a #100 cookie scoop)

QUANTITY	INGREDIENT
2 tbsp	Unsalted Butter
14 oz can	Sweetened Condensed Milk
1/2 cup	Cocoa Powder
Pinch	Salt
As Needed	Sprinkles or other desired garnish to roll Brigadeiros in

PROCEDURE:

1. Gather all ingredients and equipment needed to accomplish the recipe. In a medium saucepan over medium low heat, melt the 2 tablespoons of butter, then stir in the sweetened condensed milk, cocoa powder and salt. Continue to stir until all of the cocoa powder is incorporated and mixture looks like hot fudge.
2. Cook the mixture over medium to low heat, stirring constantly but gently, until very smooth and slightly thickened, 10 to 12 minutes. When you run a spoon through the center of the chocolate it should slowly flow back together, if it flows too quickly it is not done, continue to cook it. Transfer the brigadeiro mixture to a bowl and chill until set, about 30 minutes.
3. To roll the brigadeiro you want to coat your hands in butter because the chocolate mixture can be quite sticky, scoop into equal size portions and roll them into balls. A mini cookie portion scoop (size 100) works perfectly for this confection. Next, roll the balls in chocolate sprinkles or other garnish of choice. Some other great garnish choices include: cocoa powder, mini chocolate chips, toasted nuts, toasted coconut, toffee bits, and many more. And, finally enjoy these deliciously fudgy confectionary staples brought to us by Brazil.

Recipe by: Jennifer Hoover

Kolacky (Slovak Cookies)

RECIPE YIELD: Serves 18

QUANTITY	INGREDIENT
6 tablespoons	softened cream cheese
1 stick	unsalted butter
1 ¼ cups	all-purpose flour
6 tablespoons of jam	(Choose flavors of your choice: raspberry, apricot, and blueberry are the best!)
1 teaspoon	confectioner's sugar (for dusting)

PROCEDURE:

Ahead of time:

Cream together the cream cheese and butter until smooth and slightly fluffy.

Mix in the flour (around a third at a time) until combined. Form into a ball, wrap with cling wrap/film, and refrigerate overnight (or at least a couple hours).

When ready to bake:

Preheat the oven to 350 degrees.

Roll out the dough into a relatively thin layer, approx. ¼ inches thick, on a lightly floured surface.

Trim the edges off the dough and cut it into squares (approx. 2 ½ inch squares).

Put approx. 1 teaspoon of jam in the middle of each square and fold over opposite corners.

Seal them together by pressing with one finger inside and one over, using a little water to help them seal, if needed.

Place the cookies on a lined cookie sheet and bake for approx. 15-18 minutes, until lightly golden around the edges.

Leave to cool 1-2 minutes before carefully transferring to a cooling rack. Dust with confectioner's sugar before serving.

Recipe by: Chef Thomas Recinella

Grandma Recinella's Italian Christmas Cookies

RECIPE YIELD: Not quite enough to satisfy eight kids

QUANTITY INGREDIENT

Mustaccioli Cookies

1 ¼ lb.	AP Flour
1 lb.	Brown sugar
1 ½ Tbsp.	Cocoa
1 ¼ tsp	Fresh ground all spice
¾ tsp	Fresh ground nutmeg
3 ½ tsp	Baking powder
¼ lb.	Baker's chocolate
¼ lb.	Butter
5 ½	Whole eggs beaten
4 fl. oz.	Milk
¼ lb.	Almonds toasted (whole or chopped)
¼ lb.	Citron

Frosting

1 ¼ lb.	Powdered sugar
2 oz.	Baker's chocolate
1/8th pound	Butter
1.5	Egg whites slightly beaten
1 ½ tsp	Milk

PROCEDURE:

Cookies

1. Mix and sift dry ingredients together.
2. Beat eggs.
3. Melt chocolate and butter together and add milk.
4. Add a small amount of the warm chocolate butter mixture to the eggs and stir together to temper the eggs. Once tempered add eggs to chocolate and butter mixture.
5. Gently fold the dry ingredients including almonds and citron into the liquid ingredients.
6. Refrigerate overnight. Mixture will be too soft to work with unless it is refrigerated for at least eight hours.
7. These can be made into either drop cookies like my mom did or done as biscotti's.
8. If doing drop cookies, using a teaspoon, place a ball of dough on sheet trays either lined with baking paper, and bake at 300 degrees NO FAN for about 11 minutes (may vary depending on oven used).
9. If doing biscotti, scoop dough onto well-floured surface being certain to make sure that scoops are all the same size and weight. Roll lightly forming an elongated shape. Brush off any excess flour. Place onto sheet tray lined with baking paper. Place scoops of dough touching each other so that when they bake they will form into elongated semi domed logs and bake until just golden and set.

10. Remove and let cool long enough to slice.
11. Slice on the bias and return to oven re-baking on each side for 5 minutes.
12. Either type will hold for 2 to 3 months in air tight containers in the freezer. If freezing the frosting is best applied after they have been frozen and have been thawed.

Frosting

- 1.) Melt butter and chocolate together in double boiler.
- 2.) Add sifted powdered sugar and egg whites into chocolate mixture.
- 3.) Use hand mixer to blend.
- 4.) Add milk until smooth consistency is attained.
- 5.) Frost cookies as desired or eat as is!

Note: I have never looked at a yield for this recipe. This is a half batch of what my mom used to make. If making them as drop cookies typically it yields more than making them as biscotti.

Recipe by: Matthew Corbin

Christmas Sugar Cookies

RECIPE YIELD: 36 cookies

QUANTITY	INGREDIENT
1 cup (2 sticks)	Unsalted butter, room temperature
1 cup	Granulated sugar
2 each	Large eggs, room temperature
1 tsp	Vanilla extract
1 tsp	Almond extract
4 cups	All purpose flour
1/2 tsp	Salt
As needed	Cookie Icing
As needed	Pearl sugar balls

PROCEDURE:

1. In the bowl of your electric mixer (or with a hand mixer), cream the butter and sugar, on medium speed until light and fluffy (about 3 minutes).
2. Add the eggs, vanilla and almond. Beat until combined. Add the salt and 3 cups of flour; beat until you have a smooth dough. If the dough is sticky (meaning when you touch it and pull your fingers away the dough sticks to you), add more flour a tablespoon at a time until it comes together. Divide the dough in half and wrap each half in plastic wrap. Refrigerate for about one hour or until firm enough to roll.
3. Preheat oven to 375°F. Line two baking sheets with parchment paper or silpat mats.
4. Remove half of the chilled dough from the refrigerator and, on a lightly floured surface, roll out the dough to a thickness of 1/4 inch. (Keep turning the dough as you roll, making sure the dough does not stick to the counter.)
5. Cut out desired shapes using a lightly floured cookie cutter and transfer cookies to baking sheet.
6. Place the baking sheets with the unbaked cookies in the refrigerator for about 15 minutes to chill the dough which prevents the cookies from spreading and losing their shape while baking. Note: If you are not going to frost the baked cookies, you can sprinkle the unbaked cookies with sanding sugar at this point.
7. Bake the cookies for about 9-11 minutes (depending on size) or until the edges are just starting to brown. Remove from oven and let cookies cool on baking sheet for 5 minutes before transferring to a wire rack to finish cooling.

Decorate the cookies with [Best Ever Sugar Cookie Icing](#) if desired. Be sure to let the icing dry completely before storing. (This may take several hours or overnight.)

Recipe By: Erin Bell

POLISH DILL PICKLES (Quick Pickle Recipe, Also Called “New” Dill Pickles)

YIELD: Approximately 48 whole pickles

QUANTITY	INGREDIENT
48	Cucumbers
1/3 cup	White/Distilled vinegar
1/3 cup	Finely Granulated Salt (non-iodized Kosher Salt is a good choice)
3-5 cloves	Garlic
1 full sprig	Fresh Dill

PROCEDURE:

1. Combine water, vinegar and salt. Bring to a boil.
2. Let cool to a medium temperature.
3. Thoroughly clean a crock container (at least 3 gallons).
4. Place washed and drained cucumbers in crock.
5. Add one whole dill sprig and stem (sometimes a little more) if cucumbers are bigger to the contents of crock. Add anywhere from 3 to 5 cloves of garlic (sliced coarsely) to the crock.
6. Pour the warm brine over the cucumbers, garlic, and dill in the crock. Pour slowly because the crock can crack.
7. Add additional water, vinegar and salt mixture up to 3 more times to fill up crock (depending on size of crock).
8. Place a plate on top of the crock and a towel over that when brine has reached the top of the crock, this will help to make sure all pickles are submerged in the brine.
9. Leave pickles in the crock for only for 24 hours and remove after that, placing pickles in a plastic bag with some moisture. Store in the refrigerator.

Recipe By: Chef Chris Sowa

PICKLED FRUIT

YIELD: 1 Quart

QUANTITY	INGREDIENT
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1 lb	Apples or other fruit
1 cup	Cider vinegar
1/2 cup	Rice vinegar
1 cup	Water
1 1/2 cups	Brown sugar
1/2 tsp	Kosher salt
1 ea	Cinnamon stick
1 ea	Star anise, whole
2 ea	Cloves, whole

PROCEDURE:

1. Gather all mise en place.
2. Prepare fruit by peeling coring and cutting into slices for apple or pear reserve in acidulated water.
3. Sterilize jars and lids and reserve hot.
4. In a small saucepan bring all of the ingredients except fruit to a boil simmer for 5 minutes.
5. Meanwhile place your prepared fruit in a jar.
6. Pour pickling solution over fruits using a funnel to help keep things clean, leave 1/2 inch head space.
7. Place lid and ring on jar and tighten and then back lid off 1/4 turn.
8. Hot process fruit pickles in a water bath canner for 10 minutes, remove from the water bath and secure lid.
9. Allow a 7-10 day rest period before tasting your pickled fruit.
10. Serve as accompaniment to charcuterie items or as part of an appetizer, salad or dessert.
11. Unopened pickles will keep for several months; keeps 2-3 weeks after opening.

12. **Note:** This works well with peaches, pears, pineapple, apricots, mango and most dried fruits.