

ABB CULINARY CONNECTIONS

*Uniting Us Through
Food, Flavor, and Fun*





Appetizer

Easy Festive Fresh Cranberry Salsa

Lisa Hilsden

Ingredients:

- 1 12-oz bag fresh cranberries, picked over & stems removed
- 1 finely diced small white onion
- 1 jalapeno pepper, seeded & minced
- 1/4 cup chopped fresh cilantro
- 1/2t kosher or sea salt
- 3/4 cup sugar
- 3 T fresh lime juice

Instructions:

1. Process cranberries in a food processor until coarsely chopped. Transfer the cranberries to a medium bowl and add the remaining ingredients. Stir well to combine.
2. Transfer the mixture to a serving bowl, cover and refrigerate at least 5 hours, best if left overnight.
3. Serve with tortilla chips as an appetizer and/or as a side with ham or turkey.

“I found this recipe back in 2013 when I was looking for a fresh, fun alternative to canned cranberry sauce at Thanksgiving. It was a hit then and at several Christmas parties that year. The next year it was what everyone requested when I asked, “What can I bring?” Since then, it has been a staple as a side at Thanksgiving and Christmas dinners as well as a tasty appetizer served with tortilla chips at parties. It has just the right amount of sweet, salty, tangy and healthy and looks great on a table served in a holiday bowl. Sometimes I even throw a bag of cranberries in the freezer and make it at Easter as well, it’s just as good.”

Cheesy - Bacon Twists

Madeline Rosario

Ingredients:

- 1/2 cup light or dark brown sugar
- 1-2 tablespoons chopped fresh rosemary, using to your taste
- Kosher salt and black pepper
- 2 sheets (1 box) frozen puff pastry, thawed
- 1 egg, beaten
- 1 cup shredded sharp cheddar cheese (or a mix of your favorite cheeses; I usually use the shredded Mexican mix)
- 1-2 teaspoons cayenne pepper (optional)
- 24 strips thin cut bacon, or 12 sticks of thicker bacon, halved

Instructions:

1. Preheat oven to 375° F. Line 2 baking sheets with foil and place a wire rack on top. Lightly rub each rack with olive oil.
2. In a shallow bowl, combine the brown sugar, rosemary, and a pinch each of salt and pepper.
3. Place both sheets of pastry on a lightly floured counter. Brush the surface of each with a beaten egg. Evenly sprinkle about 1/2 cup of cheese over each sheet, then sprinkle with cayenne. Dust a rolling pin lightly with flour and roll the rolling pin over the cheese, gently pressing the cheese into the pastry. Fold the pastry in half, then cut each into 12 (1/2 inch) wide strips. Pinch the ends to seal, then gently twist each strip several times to enclose the cheese. It's ok if some of the cheese falls out.
4. Take a piece of bacon and wrap it around the twisted pastry. Repeat with the remaining twists. Dredge the twist through the brown sugar mix, tossing to coat, placing the twist on the prepared baking sheet as you go.
5. Bake 30 to 50 minutes, rotating the pans halfway through.

“This is one of my go-to appetizers for Thanksgiving because really you can’t go wrong with puff pastry, bacon, and cheese. The great part about this is that it’s delicious out of the oven or at room temperature! My picture doesn’t do it justice, but trust it is delicious! I got this from Half-Baked Harvest (love her recipes).”



Side Dish



Squash and Radicchio "Salad"

Ryan Tedlock

Ingredients:

- 6 honeynut, or delicata squash, or 1-2 butternut squash; halved, seeds removed, sliced into
- 1"-thick half-moons
- ¼ cup extra-virgin olive oil
- Kosher salt, freshly ground pepper
- Vinaigrette and Assembly
- 1 cup pecans
- 1 tsp. plus ½ cup extra-virgin olive oil; plus more for drizzling
- Kosher salt
- ½ small shallot, finely chopped
- ¼ cup plus 1 Tbsp. fresh lemon juice
- 2 Tbsp. fresh orange juice
- 2 Tbsp. Dijon mustard
- 4 tsp. pure maple syrup
- Freshly ground black pepper
- 2 small heads of radicchio, leaves separated, torn if large
- ½ medium Asian pear (or apple), thinly sliced
- 3 oz. Parmesan, shaved
- ¼ cup parsley leaves
- ½ lemon

Instructions:

- Place racks in middle and lower third of oven and set a rimmed baking sheet on each; preheat oven to 450°. Toss squash with oil in a large bowl; season with salt and pepper. Remove baking sheets from oven and divide squash between them, arranging in a single layer. Roast, rotating sheets halfway through, until browned and tender, 15–25 minutes. Set squash aside; reduce oven temperature to 350°.
- Do Ahead: Squash can be roasted 1 day ahead. Let cool, then transfer to an airtight container. Cover and chill. Bring to room temperature or heat slightly in a microwave before using.
- Toss pecans with 1 tsp. oil in a small bowl; season with salt. Toast on a rimmed baking sheet, tossing halfway through, until slightly darkened and fragrant, 8–10 minutes. Let cool, then coarsely chop. Set ½ cup pecans aside for serving.
- Blend shallot, orange juice, mustard, maple syrup, ¼ cup lemon juice, and remaining pecans in a blender until mostly smooth. With motor running, gradually stream in ½ cup oil and blend until emulsified and smooth. Season dressing with salt and pepper.
- Toss radicchio and half of dressing in a large bowl to coat; season with salt and pepper. Arrange on a platter. Toss reserved squash with remaining dressing in the same bowl to coat; season with salt and pepper. Arrange over radicchio.
- Toss Asian pear with 1 Tbsp. lemon juice in a small bowl. Top salad with Asian pear, cheese, parsley, and reserved pecans. Squeeze juice from lemon half over and drizzle with oil; season with more salt and pepper.
- Do Ahead: Vinaigrette can be made 1 day ahead. Cover and chill. Bring to room temperature before using.

“I have been making this recipe for 4-5 years. It first started as a Salad for Thanksgiving and quickly realized it was a stand-alone side dish, It’s very pretty.”

Cream Cheese Mashed Potatoes

Pam Chiverton

Ingredients:

- 1 Tsp Onion Salt
- 1 Tsp Season Salt
- 1/4 Tsp pepper
- 1 Stick of Butter
- 1 Cup Half & Half or Milk
- Salt to taste

Instructions:

- Peel and boil potatoes until done, drain.
- Mash potatoes.
- Add other ingredients and mix together well.
- In a 2 quart dish brush top with butter and bake @ 350 for 30 minutes.
- Can be made the day before and warmed up.

“Recipe was given by another coworker years ago where I used to work. They had brought them in for a holiday party and I have been making them this way ever since. It is a simple recipe but soooo good!”

90 Second "Bread"

Jill Stephenson

Ingredients:

- 3 Tbsp almond flour
- 1/4 tsp aluminum-free baking powder
- 1 egg
- butter or cooking spray for coating
ramekin, if not using silicone

Instructions:

1. In a small bowl, mix dry ingredients together, ensuring no baking powder clumps remain.
2. Add egg and mix together well. Add optional ingredients in this step if using them.
3. Put raw mixture into a 4" buttered ramekin or non-buttered silicone 4" cup.
4. Microwave on high for 90 seconds.**
5. Remove from microwave and let sit until cool enough to handle.
6. Slice bread disk in half.
7. Serve and enjoy with favorite toppings or make into a sandwich.

Chef's Notes:

Try making the plain recipe first. Next time, improvise and mix in your own additional ingredients to the base recipe based on your taste preferences (savory or sweet). Small pin head size baking powder clumps tend to make the mix rise unevenly so break them up if you see any.

**Optional ingredients / Add to raw mixture based on desired flavor:*

You can sprinkle in some savory herbs or spices, stir in 1 Tbsp sour cream and 1 Tbsp of cheese, etc. Alternatively, you can try adding a little sweetener. This recipe has lots of flexibility so try what you like!

******Your microwave power may differ and take slightly longer. Use additional 10 second increments until done if it's initially undercooked at 90 sec.

Variations: Toast and serve with butter and jam, or nut butter. Use as a sandwich with deli meat, thin sliced veggies, onion, and/or tomato; arugula; basil, etc. and condiments. Serve open-faced topped with Canadian bacon, poached eggs, and hollandaise for eggs benedict.

Jill's Favorite Way (breakfast sammy):

To the raw base mixture, add 1 Tbsp sour cream and 1 Tbsp grated parmesan. In a small pan, add a little butter and griddle each side of the "bread" until slightly browned. Pick up each half and atop a slice of cheese (cheddar works great!) until the cheese forms a nice outer crust and is GBD (golden brown delicious!). Remove from pan. Make into a sandwich using leftover cooked bacon, arugula, and Mama Lil's mayo.

The background of the image is a collage of food. In the top left, there's a woven basket filled with several pieces of naan bread, which are topped with melted cheese and chopped green herbs. To the right, a white bowl contains a thick, orange-colored soup or stew, with a metal spoon resting inside. The bottom half of the image shows a dark, textured plate with a large portion of golden-brown, crispy fried chicken. Next to the chicken is a fresh salad consisting of green lettuce, red bell pepper strips, and shredded purple cabbage. The text "Main Dish" is centered over the middle of the image in a white box with a green border.

Main Dish

German Rouladen

Michelle Wittman

Ingredients:

- 1 ½ pounds flank steak
- German stone ground mustard, to taste
- ½ pound thick sliced bacon
- 2 large onions, sliced
- 1 (16 ounce) jar dill pickle slices
- 2 tablespoons butter
- 2 ½ cups water
- 1-2 bay leaves
- 1 cube beef bouillon or 2 tsp of (Better than Bouillion-beef flavor)
- Toothpicks or cooking string to hold roll together while cooking.

Instructions:

1. Cut the flank steak into thin filets; about 1/4 inch thick and 3 inches wide.
2. Generously spread one side of each filet with mustard to taste. Place bacon, onions and pickle slices on each filet and form into a roll. Use string or toothpicks to hold the roll together.
3. Heat a skillet over medium heat and melt butter. Place the rolls in the butter and sauté until browned.
4. Pour in 2 1/2 cups of water and add the bouillon cube: stirring to dissolve the bouillon cube. Add 1-2 large bay leaves. Cover and simmer the meat rolls for about an hour. Remove and put over your favorite potato dumpling or mashed potatoes, egg noodles, or rice.
5. BE SURE TO REMOVE THE TOOTHPICK OR STRING BEFORE EATING! Bon Appetit!!

“This is a recipe my mother taught me to make. It has been served for many generations. We typically have this a couple times a year. The thinner flank steaks work best, although you may have to ask them to request from a butcher as the pre cut flank steaks are thicker and harder to roll to hold together with a toothpick or string.”

Pasta Ronaldo

Amy Sidney-Banks

Ingredients:

- 1 box of pasta (fettucine, angel hair or penne work best - I prefer penne)
- 1 small jar of sun-dried tomatoes (julienne cut)
- 1 small can sliced black olives six to eight (depending on your taste) fresh and thinly sliced garlic cloves
- 1 small chopped white onion
- 1 stick of salted butter (not margarine)
- 1 - 2 tablespoons of extra virgin olive oil
- 6-ounce container of crumbled feta cheese salt, red pepper, fresh basil and
- 1 pound of shrimp
- You can also use chicken if you prefer or serve vegetarian style without shrimp or chicken (what I prefer).

Instructions:

1. Peel and remove tail from shrimp (must be room temperature).
2. Chop onion and slice garlic cloves.
3. Put two to three tablespoons of extra virgin olive oil in pan along with 1 stick of salted butter on low to medium heat to melt.
4. Boil water (add salt) for pasta
5. Place chopped onion in olive oil/butter and sauté.
6. When onions are almost clear, add sliced garlic and sauté for a few minutes (until soft).
7. Add sun-dried tomatoes, black olives, salt, red pepper and shrimp/chicken to pan and sauté for another 3 minutes or so.
8. Drain pasta.
9. Add pasta to pan, mix well and cook on medium heat for another few minutes, stir occasionally.
10. Remove pan from burner.
11. Add feta cheese and fresh basil.
12. Enjoy! Don't forget to make some garlic bread!

“My Mother and I went to a garden walk in Newport, KY many, many years ago. Afterward, we went to one of our favorite Italian restaurants for lunch (Pompilios - they actually filmed part of Rain Man in this restaurant!). I noticed a dish on the menu called “Ronaldo” because that is a nickname we used for my Father (Ronald Sidney), and upon reading what it included, I decided to try it. Not only did it become my favorite Italian meal, I also introduced it to my older sister and my nephew. All these years later, we continue to enjoy Angel Hair Ronaldo when we get the time to go to Pompilio’s, but we created this knock-off recipe so that we (all three of us have made this) can also enjoy it at home or on special occasions! I don’t have a photo, but you can see one of this dish on the Pompilio’s website.”

Seared Salmon

Tameca Williams

Ingredients:

- Alaskan Salmon (or your choice fav) seasoned with salt, pepper, thyme leaves, Trader Joes Anything But the Elote seasoning
- Spinach
- Pepper (red, yellow and orange)
- Fresh baby tomatoes
- Lettuce
- Dried cranberries
- Virgin Olive oil

“This a personal favorite of mine, whenever I need to make a quick yet healthy meal. Very filling and delicious.”

Instructions:

1. Cut salmon in whatever shape, wash with lemon/juice or white vinegar.
2. Damp dry with paper towel, place in a bowl, start adding your powdered seasonings.
3. Evenly drizzle or add a pinch of salt, (season to your taste based on dietary need) add elote season, black pepper, then pick leaves from fresh thyme stalk, (make sure you do not get the stalk or stem on salmon). Use fingers to gentle massage seasoning all over salmon, getting all areas moist without breaking.
4. Heat skillet or non-stick frying pan on medium heat, add 2 tablespoons of extra virgin olive oil to pan.
5. Once pan begins to heat, add salmon (skin down first) wait 3-4 minutes then turn and repeat the same time. (Use a flat spatula to turn and remove from pan.) Place on a plate.
6. Then, wash your fresh veggies, spinach, lettuce, tomatoes, bell peppers then drain to remove excessive water. Place in a large salad bowl, lettuce and spinach first, then cut in half each baby tomato and add to bowl, repeat steps by slicing bell peppers and adding them to the other ingredients.
7. Add 1/4 cup of dried cranberries (may use unsalted nuts or seeds as well), drizzle a small amount of olive oil to mixture and shake in a salad mixing bowl or use a wooden spoon to mix everything together. Make sure you get an even mixture of all ingredients.
8. Place salad on plate, then topped with salmon. Enjoy.

Chicken & White Bean Soup

Crystal Bailey

Ingredients:

- 1 Rotisserie chicken, shredded (discard skin/bones)
- 1 yellow onion, chopped
- 2-3 cloves garlic, minced
- Pinch dried thyme (up to ¼ teaspoon)
- 1 quart low-sodium chicken stock
- 2 can (14oz) diced tomatoes (drained)
- 3 cans (14oz each) white beans, drained and rinsed (we use cannellini beans)
- 1 bag spinach (baby spinach is less stemmy)

Instructions:

1. Sautee onion in olive oil until softened.
2. Add garlic and thyme, and sauté until fragrant, ~30sec.
3. Add chicken stock.
4. Add beans and tomatoes.
5. Heat until boiling, simmer ~5min.
6. Add shredded chicken.
7. Just before serving, add the spinach and allow to wilt.
8. Season with salt and pepper.
9. Drizzle bowls with olive oil. (optional)
10. Season with red pepper flakes. (optional)

“I found this recipe online once and it was different than what is down here today. My husband and son make this together almost every month on a weekend. We eat it with some really good sourdough bread. This is something they enjoy making together and it always tastes so good. <3”

Shrimp Pasta Shhhhstuff

Tina Green

Ingredients:

- 1/4 cup olive oil
- 1 medium yellow onion
- Garlic - measure with your heart
- Italian seasoning 1-2 teaspoons
- Asparagus - fresh or frozen
- 1 - 1.5 cups of cherry tomatoes
- 1 can of black olives
- 4 servings pasta - any shape cooked to al dente
- 1 pound shrimp- I like raw, peeled and deveined
- Lots of parmesan cheese

Instructions:

1. In a large skillet on medium-high heat put your olive oil in the pan, when hot dump in your onions and cook until onions are about 1/2 done.
2. Add your garlic and asparagus and cook until asparagus is soft, stirring occasionally.
3. Throw in your shrimp tomatoes and black olives and cook until shrimp is done.

“This recipe is adaptable and un-screw-up-able. You can substitute any protein or vegetables that you like and it still works, it is our families go to favorite. Start with olive oil, onion and garlic and then throw in whatever meat and vegetables are in the fridge, sprinkle with parmesan cheese and VOILA DINNER.”

Kosice Cheesesteak

David Mahut

Ingredients:

- Beef (flank / tenderloin) - 0,5kg (approx, 4 ppl)
- Mayonnaise - 200g (400 if you want to eat it with everything for additional 2 days)
- Sriracha sauce
- Lime / Lemon (2 - 3 pcs)
- Shallots (2 smaller or 1 large pc)
- Regular onion (2 smaller or 2 larger pcs - preference)
- Cilantro (20 - 30 leaves)
- Bell peppers (2 - 3 pcs)
- Soy Sauce
- Salt
- Black Pepper
- Cheddar
- Ciabatta or any type of bun
- Rucola / Baby Spinach

Instructions:

Sriracha Mayo

- Pour the mayonnaise into a sufficiently large container where you will be preparing it.
- Finely chop the shallot and add it to the container with the mayonnaise.
- Grate the zest of both lemons/limes and add it to the container with the mayonnaise. Grate only the top layer of the zest (avoid the white pith).
- Tear 20-30 coriander leaves, chop them finely, and add them to the container with the mayonnaise.
- Grind a generous amount of black pepper into the container with the mayonnaise. The amount depends on your taste and preference.
- Add a desired amount of Sriracha sauce to the container with the mayonnaise. The amount depends on your taste and preference.
- Add a small amount of soy sauce. I recommend 1-2 teaspoons to start.
- Mix the entire mixture thoroughly and let it sit for 5-10 minutes. Taste it, and if necessary, add more Sriracha sauce or soy sauce.

The Bun:

- Prepare the necessary amount of buns (for 4 people = 8 halves).
- Cut the buns in half.
- On the side where the ingredients will be added, add a thin slice of butter (the buns will be lightly toasted on the pan).

The Onion and Red Pepper:

- Chop all the onion and red pepper roughly.
- Transfer chopped onion and pepper into a sufficiently large container.
- Add a small amount of sunflower oil, crush salt and black pepper.
- Mix thoroughly.
- Heat a pan over high heat, add a small amount of sunflower oil.
- Pour the contents of the container into the pan and fry the pepper and onion over high heat until the onion turns golden brown.
- After frying, pour the ingredients back into the same container.

The Beef

- Slice the beef into thin slices (1-2 cm thick at most)
- Cut the slices into approximately 4-5 cm strips.
- Always cut the strips PERPENDICULAR to the grain of the meat. This will make the meat more tender.
- It is not necessary to salt or pepper the meat. However, it is up to the cook's preference.
- Heat a pan over high heat.
- Add a little oil to the pan.
- Quickly sear the beef strips in the pan, using a spatula to ensure they cook quickly on all sides and seal in the juices.
- Sear for a maximum of 30 seconds to prevent the meat from releasing its juices into the pan.
- Remove the meat from the pan, cover it, and let it rest for 10 minutes.
- Preheat the oven to 180 degrees Celsius.

The Bun Vol. 2

- Heat up the pan.
- Prepare a baking tray with parchment paper
- Take the half buns with butter and lightly toast the sides with butter on the pan.
- Transfer toasted buns onto the baking tray

The Finale

- Add a healthy dose Sriracha mayo onto the toasted buns (amount is based on preference)
- Add a few leaves of rucola / baby spinach on top of the mayo
- Add the BEEF onto the rucola/spinach
- Add a healthy dose of fried onion and pepper on top of the BEEF
- SLAM a slice of CHEDDAR onto the filled buns to give them a nice blanket.
- THROW the BEEFY goodness into the oven until the BLANKET MELTS !

Cheeseburger Soup

Cheryl Sisson

Ingredients:

- 1 lb. ground beef
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 cup diced celery
- 1 tsp basil
- 1 tsp parsley
- 1 tbsp butter
- 3 cups chicken broth
- 4 cups diced potatoes
- 1/4 cup flour
- 1 1/2 cup milk
- 2 cups cheddar cheese
- Salt and pepper to taste
- Sour cream to top off (optional)

Instructions:

1. In a 3qt saucepan, brown beef, drain and set aside.
2. In the same saucepan sauté onion, carrots, celery, basil, parsley in 1 tbsp butter until veggies are tender.
3. Add broth, potatoes, and beef, bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.
4. Meanwhile in a small skillet melt remaining butter. Add flour, cook and stir 3 to 5 minutes until bubbly.
5. Add to soup and bring to a boil. Cook and stir 2 minutes.
6. Reduce heat to low. Add cheese, milk, salt and pepper. Cook and stir until cheese melts.
7. Remove from heat. Blend in sour cream if you wish.



Dessert



BEST Chocolate Chip Cookies

McKenzie Rogers

Ingredients:

- 10 tbsp salted butter (melted and slightly cooled)
- 1/2 cup granulated sugar
- 1/4 cup brown sugar (I prefer dark brown sugar)
- 2 tbsp whole milk (room temp)
- 2 tbsp honey
- 2 tsp vanilla extract
- 1 egg yolk (room temp)
- 1 & 1/2 + 2 tbsp all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 3/4 cup semi-sweet chocolate chips
- Sea salt flakes (optional)

Instructions:

1. Melt butter and let cool while you measure out other ingredients.
2. Add butter, milk, egg yolk, honey, and vanilla to bowl with granulated and brown sugar. Mix until combined.
3. Add flour, baking soda, and salt until fully combined.
4. Mix in chocolate chips.
5. Let dough sit in fridge for about 3 hours or put dough in freezer for about 30 minutes. This will allow dough to handle better.
6. Preheat oven to 350 degrees.
7. For large cookies measure out 2 tbsp of dough and roll into a ball. For smaller cookies, measure out 1 tbsp of dough into a ball. Place dough on baking sheet lined with parchment paper.
8. Once dough is placed on baking sheet you can sprinkle sea salt flakes. Sea salt flakes will enhance the flavor of the chocolate and balance out the sweetness of the cookie. This is optional and it's best to measure with your heart.
9. Bake cookies for 11 minutes if you like your cookies a little softer. Or 13 minutes if you like your cookies a little crispier.
10. Once time goes off pull tray out and allow cookies to cool on baking sheet for approximately 10 minutes before moving to cooling rack.

“My sister and I have gone through dozens of chocolate chip recipes trying to find the best one. Eventually, we decided to experiment our own recipe and came up with this one. We both refuse to bake any other chocolate chip cookie recipe since creating this one.”

Rogers Chocolate Pie

McKenzie Rogers

Ingredients:

Chocolate Filling

- 1 cup granulated sugar
- 1/4 cup flour
- 1/4 cup cocoa powder
(sifted to avoid lumps)
- 2 cups milk
- 2 eggs
- 3 tbsp salted butter
- 1 tsp vanilla extract

Pie Crust

- 1 cup flour
- 1 tsp kosher salt
- 6 tbsp or 1/3 cup (heaping)
Crisco
- 1/3 cup ice water

Instructions:

Chocolate Filling Instructions

1. Add sugar, flour, and sifted cocoa powder to a medium sized saucepan. Turn on stove to a medium heat.
2. Beat eggs into milk and slowly combine with dry ingredients.
3. Mix thoroughly and continuously stir to ensure filling does not burn for about 5 minutes or when filling starts to thicken.
4. After you see filling start to thicken, add butter and vanilla and stir until butter is fully melted and combined.
5. You can turn off stove and remove from heat. If filling is made in advance, you can set in container and cool in fridge overnight.

Pie Crust Instructions

1. Preheat oven to 425 degrees.
2. Mix flour and salt.
3. Add Crisco and use pastry cutter or fork to cut mixture until there is no dry flour or lumps of Crisco. It should be a crumbly texture.
4. Slowly add water 1 tbsp at a time and hand mix until you get a ball of dough. You do not want dough to be too dry which would allow it to crumble when rolling out. You also don't want the dough to be too wet or the crust will be too chewy.
5. Roll out pie crust on a lightly floured surface to a 1/4-inch thickness.
6. Once rolled out, carefully transfer to greased pie tin. You can cut and crimp edges to your liking.
7. Carefully cover edges of crust and bake for about 5 minutes. Remove foil and bake for another 7 minutes or until crust is golden brown.

“This is a recipe that was given to me by my husband’s grandmother. It has become a request for every gathering and has replaced many birthday cakes. We like to serve the pie with whipped cream, but it is delicious either way.”

Pecan Pie Cookies

Tasha Session

Ingredients:

For the Cookies:

- 1 cup packed brown sugar
- 3/4 cup butter
- 1 egg
- 1 teaspoon Vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

For the Filling:

- 1 cup chopped pecans
- 1/2 cup packed brown sugar
- 3 tablespoons heavy whipping cream
- 1 teaspoon vanilla
- pinch of salt

Instructions:

1. Heat oven to 350 degrees. Line cookie sheet with parchment paper.
2. Mix brown sugar, softened butter, egg, and vanilla at medium speed until creamy. (I use a hand mixer). Reduce the speed to low and add flour, baking powder, and salt. Beat until well mixed.
3. Shape dough into balls. Place 2 inches apart on the parchment lined cookie sheet. Make an indentation in the middle of each cookie with your thumb or the back of a spoon. (This is where you are going to put your pecan pie mixture). Rotate it to hollow the center out slightly.

Now on to the filling:

4. Add pecans, brown sugar, salt, and vanilla in a bowl-stir. Add whipping cream. It should now be a thick mixture, just like pecan pie.
5. Scoop a rounded teaspoon of the mixture to the center of each cookie.
6. Let them stand for about 30 minutes.
7. Bake for 10-12 minutes or until the cookies are done and just started turning a golden brown. Let cool before removing from the cookie sheet.
8. They may not last long, but if they do, store in an airtight container.

“I was introduced to these cookies from a coworker and has loved them since. I have also introduced them to my family and they love them.”

Carrot Cake Cheesecake

Sherry Hawk

Ingredients:

Cheesecake Ingredients:

- (2) Packages 8 oz cream cheese softened – Can use lower fat but not recommended.
- 1 cup granulated sugar
- 1/4 teaspoon kosher salt or any salt will do
- 2 large eggs
- 1/4 cup sour cream
- 1/3 cup heavy whipping cream
- Carrot Cake Ingredients:
- 2 cups granulated sugar
- 1 1/2 cup vegetable oil
- 2 teaspoon vanilla extract
- 4 large eggs
- 2 1/4 cups all-purpose flour 1 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/2 teaspoon kosher salt or any salt will do
- 1/4 teaspoon ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon nutmeg
- 2 teaspoons ground cinnamon
- 3 cups grated carrots, or finely shredded

Frosting Ingredients:

- 1 cup of unsalted butter, softened
- 1 package 8 oz cream cheese, softened
- 1 teaspoon vanilla extract
- 1/4 cup heavy cream
- 4 cups powdered sugar
- 1 cup chopped pecans (You can use walnuts too)

Instructions:

1. Preheat oven to 350° F. Grease and flour (2) 9-inch cake pans. Set aside.
2. Mix sugar, oil, vanilla, and eggs. Add flour, baking soda, baking powder, salt, ginger, cloves, nutmeg and cinnamon. Beat for 2 minutes until fully combined and fluffy. Fold in carrots.
3. Bake for 38 minutes. Cool in pans on wire rack for 10 minutes, then remove from pans and cool completely.

Frosting Instructions:

In a large mixing bowl, combined cream cheese and butter. Beat with whisk attachment for three minutes. (I use a regular cake mixer) Add in sugar, vanilla, and heavy cream. Beat for 3 - 4 minutes until light and fluffy. Fold in chopped pecans or other nuts.

Assembly of all

To assemble the cake, layer one layer of carrot cake. Add the cheesecake then top with the second layer of carrot cake. Spread on the frosting, first on sides then on top store in the refrigerator, covered, for up to three days. And ENJOY!

Notes

1. Plan Ahead: Plan making this cake a day in advance I make the cheesecake one day, then the next morning I bake the cake layers. Then after cake cools I finish of with making the frosting and assemble.
2. Water Bath: The added moisture from the water bath helps to keep this cheesecake super soft and delicious! The cheesecake doesn't have to sit in the water bath to achieve the same results.
3. Freeze the cheesecake layer: You can also make the cheesecake layer further in advance by wrapping tightly and storing in the freezer until ready to use.
4. Low Carb: You can substitute flour with almond or coconut flour and the sugar with your favorite replacement to lower the carbs.
5. Cake pans: I had to use 8-inch pans for the cake the first time and 9" for the cheesecake and just had to trim the cheesecake down to meet the cake. I have also down 8" for all which makes thicker cakes. Just have to watch your cooking times and check often.
6. Carrot Cake: I love baking from scratch, but you can also use a store bought cake mix or mix it up and use a spice cake, chocolate cake or whatever your are in the mood for.
7. Most importantly! Get ready to enjoy and have some milk handy. Super rich and delicious and goes great with holiday dinners and bumpy roads!!

“COVID had me bored so I started baking. I ran into this free recipe and have mixed it up to whatever my desires were. Made some adjustments for what worked best for me. It has been great for potlucks, holidays and even survived a 4-wheel drive trail and camping weekend. Never a crumb left!”

Taylor Swift Chai Sugar Cookies

McKenzie Rogers

Ingredients:

- 1/2 cup (1 stick) salted butter at room temperature
- 1/2 cup vegetable oil
- 1/2 cup granulated sugar
- 1/2 cup powdered sugar
- 1 & 1/2 ground ginger
- 1 tsp ground cinnamon
- 1 tsp ground allspice
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cardamom
- 1/4 tsp ground cloves
- Pinch of black pepper
- 1 large egg
- 2 tsp of vanilla extract or 2 tsp of Chai flavor extract
- 2 cups all-purpose flour
- 3/4 tsp baking soda
- 1/2 tsp kosher salt
- cinnamon sugar for rolling

Glaze Option

- 1 & 1/2 cups powdered sugar
- 1/2 tsp ground nutmeg
- 1/4 tsp allspice
- 3 tbsp whole milk or eggnog

Instructions:

1. Preheat oven to 350 degrees.
2. Using a stand mixer with a paddle attachment or a hand mixer with beaters - beat butter in a large bowl on medium for about 1 minute.
3. Add vegetable oil and continue mixing until mostly incorporated. It is okay if the oil and butter do not fully incorporate.
4. Add granulated sugar, powdered sugar, and all of the spices. Beat until combined.
5. Add the egg and vanilla or chai extract, beat until incorporated.
6. Add flour, baking soda, and salt and mix until combined.
7. The dough will be soft, so you should refrigerate for at least 1 hour, or freeze for 15 mins if you are impatient like me. This process is to make the dough easier to handle.
8. For large cookies, scoop out 2 tbsp of dough. For smaller cookies, you can use 1 tbsp of cookie dough. once you have measured out your cookies, gently press the dough with your palm until it flattens to about 1/4th inch thickness. Then coat cookies in cinnamon sugar and placed on baking sheet that is lined with parchment paper.
9. Bake for 12-14 minutes for large cookies. 8-10 minutes for smaller cookies. Let the cookies cool on baking sheet for about 10 minutes before transferring to cooling rack.

Glaze Instructions

1. Combine all ingredients into a bowl until fully combined and smooth.
2. Wait until cookies are completely cooled before adding glaze.

“My sister and I are Swifites and we used to bake these together during the holiday seasons or any events we attended. We have tweaked the spices and the measurements over several bakes to enhance the flavors. This is the recipe that I enjoy most, I hope you enjoy these cookies as much as we do.”

Burnt Cheesecake

Madeline Rosario

Ingredients:

- 2lb. cream cheese, room temperature (4 blocks of cream cheese) *Note: If I am making a pumpkin flavored, I will use the pumpkin flavored cream cheese & add a cup of pumpkin puree and tbs of cinnamon*
- 1½ cups (300 g) sugar
- 6 large eggs, room temperature
- 2 cups heavy cream
- ½ tsp. kosher salt
- 1 tsp. vanilla extract (I usually substitute with rum or lemon juice depending on the flavor of the cheesecake)
- ⅓ cup (42 g) all-purpose flour

Special Equipment: A 10"-diameter springform pan

Instructions:

Step 1

Place a rack in middle of oven; preheat to 400°. Brush pan with unsalted butter, then line with 2 overlapping 16x12" sheets of parchment paper, making sure parchment comes at least 2" above top of pan on all sides. Because the parchment needs to be pleated and creased in some areas to fit in pan, you won't end up with a clean, smooth outer edge to the cake; that's okay! Place pan on a rimmed baking sheet.

Step 2

Beat 2 lb. cream cheese, room temperature, and 1½ cups (300 g) sugar in the bowl of a stand mixer fitted with the paddle attachment on medium-low speed, scraping down sides of the bowl, until very smooth, no lumps remain, and sugar has dissolved, about 2 minutes. (You can also use a large bowl with a hand mixer on medium low-speed, but you may need to continue beating for a few extra minutes to dissolve sugar.)

Step 3

Increase speed to medium and add 6 large eggs, one egg at a time, beating until each egg is incorporated, about 15 seconds, before adding the next. Scrape down sides of bowl, then reduce mixer speed to medium-low. Add 2 cups heavy cream, ½ tsp. kosher salt, and 1 tsp. vanilla extract (or rum or lemon juice) and beat until combined, about 30 seconds.

Step 4

Turn off mixer and sift ⅓ cup (42 g) all-purpose flour evenly over cream cheese mixture using a fine-mesh sieve. Beat on low speed until incorporated, about 15 seconds. Scrape down sides of the bowl (yet again) and continue to beat until batter is very smooth, homogenous, and silky, about 10 seconds.

Step 5

Pour batter into prepared pan. Bake cheesecake until deeply golden brown on top and still very jiggly in the center, 60–65 minutes.

Step 6

Let cool in the oven with oven door slightly ajar for 10 minutes before removing from oven to avoid it collapsing drastically, then unmold. Let cool completely. Carefully peel away parchment from sides of cheesecake. Slice into wedges and serve at room temperature. You can also refrigerate once cooled. It will be a little firmer if refrigerated but just as delicious.

“No matter the occasion, this is the # 1 request I get to take to parties. Depending on the season I usually pair it with a homemade guava-berry sauce or a pecan pie filling sauce that people can drizzle (or pour) over their slice.”

Red Hot Cider

McKenzie Rogers

Ingredients:

- 1 & 1/2 cup Red Hots candies or Brach's Cinnamon Imperials
- 64 oz apple cider
- 32 oz ginger ale

Instructions:

1. Pour cider and ginger ale into a large pot, place pot on stove and turn onto a medium heat.
2. Once you see the pot coming to a boil, pour in candies. The drink will almost instantly turn red, but keep in mind that the candies can take a few minutes to dissolve. Stir constantly to prevent candies from sticking to bottom of pot and burning.
3. When all the candies have dissolved, turn off heat.

“This is something my mom used to make for us for Christmas festivities. It’s a fun drink that keeps everyone warm. And if you live in Texas, it will just make you sweat more. One of the best things about this drink is that it is delicious when served hot or cold. You do have the option to spice this drink with a specific red adult beverage, but keep in mind that both drinks have the same flavor so be mindful of the amount that is mixed in.”



Pecan Pie Cookies



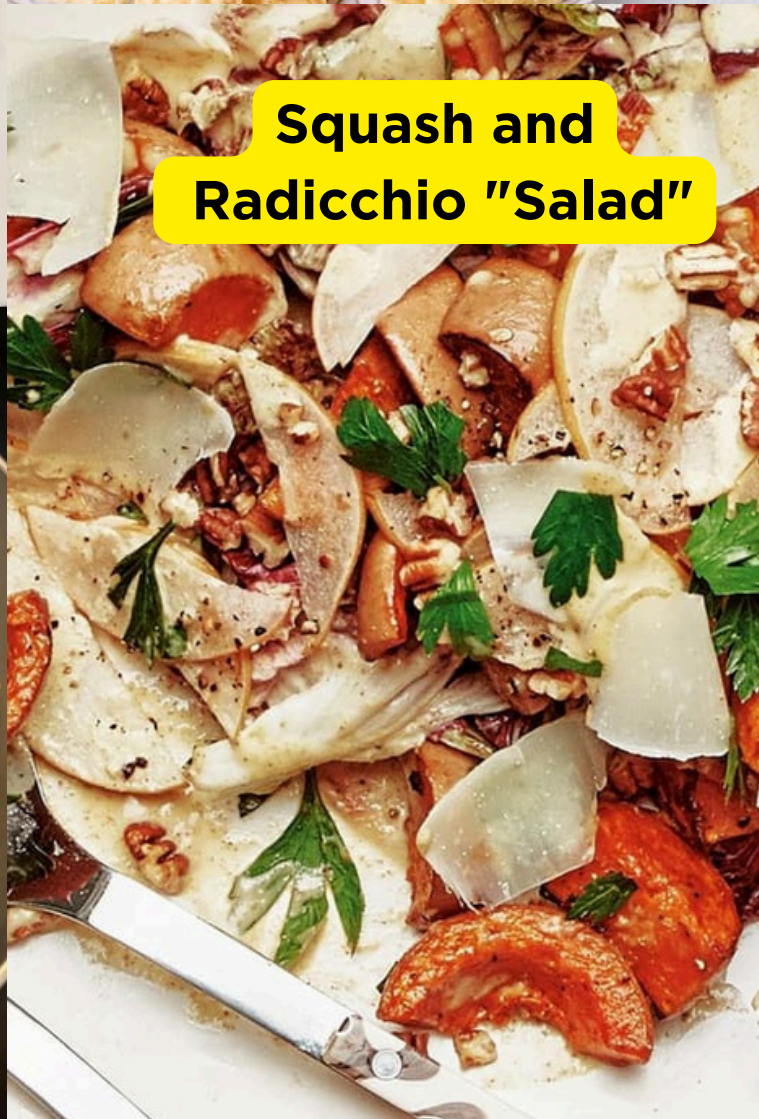
Seared Salmon



German Rouladen



**Easy Festive Fresh
Cranberry Salsa**



**Squash and
Radicchio "Salad"**

Carrot Cake Cheesecake



Kosice Cheesesteak



Cheesy - Bacon Twists



90 Second "Bread"



Burnt Cheesecake

