



The

EDD

interior architecture
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Holiday Cookbook

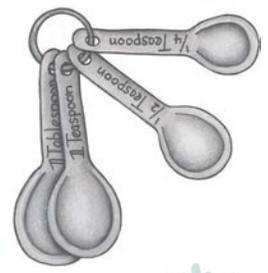
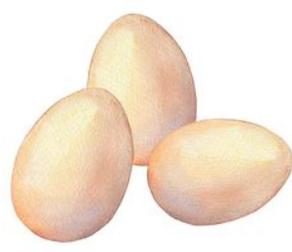




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Cranberry Salad

By: Lisa Layman

Ingredients

- 2 cups uncooked cranberries
- 1 large thin skinned orange
- 1 red apple
- 1 reg. size pkg, jello - Cherry or any other red
- 1 cup boiling water to jello
- ½ cup sugar
- ½ cup nuts (Pecan or Walnut)
- 1 cup celery (Optional)

Directions

1. Chop cranberries, apples and orange in a food chopper. Add sugar, celery and nuts.
2. Dissolve jello in boiling water, cool until partially set. Add the above ingredients.
3. Pour in jello mold and chill until firm.

*Make the day before.



Christmas Tree Pull-Apart Bread

By: Lisa Layman

Ingredients

- 1 can (13.8 oz) Pillsbury® refrigerated artisan pizza crust with whole grain or Pillsbury® refrigerated regular pizza crust
- 4 oz, or half brick, cream cheese
- 1 cup shredded mozzarella or Italian blend shredded cheese
- 2 tablespoons butter
- 1 clove garlic, minced very fine
- 3 tablespoons freshly chopped basil and rosemary
- 1 cup warmed marinara sauce for dipping

Directions

1. Heat oven to 400°. Lay pizza dough on a work surface and stretch to a 10 x 15 inch size. Using a pizza cutter, cut the dough into 36 equal squares.
2. In a small bowl, combine cream cheese and shredded cheese. Mix well.
3. Add one tablespoon of the cheese mixture to each dough square. Make a ball with the dough, sealing the edges. Place on a cookie sheet in a Christmas tree form as shown in the photos above.
4. Bake for 15 - 17 minutes, or until golden brown.
5. After removing pull-apart from the oven, brush with butter and sprinkle with chopped herbs.
6. Serve pull apart with marinara sauce.



Green Beans

By: Mike Bergeron

(Serves 6)

Ingredients

- 2 lbs. frozen green beans
- ¼ green bell pepper
- ½ onion
- Salt pork
- One chicken and one beef bouillon cubes
- ¾ cup of water
- 1 TBSP of sugar
- 1 tsp black pepper ½ tsp salt

Directions

1. Sear and brown the salt pork before.
2. Add bell pepper and onion down until onions are transparent. (10 min.) ((Do not add seasoning.))
3. Add green beans and cook for about 5-10 min. stirring occasionally.
4. Add one chicken and one beef bouillon cube.
5. Add ¾ cup of water
6. Add 1 TBSP of sugar
7. Lower fire and cook covered stirring occasionally.
8. Add black pepper and salt.

*Cooking time is based on the green beans turning a darker green and just prior to them getting too soft. About one hour.



Red Beans and Rice

By: Mike Bergeron

Ingredients

- 2 lbs smoked beef / pork sausage
- 4 cans dark red kidney beans (15oz.)
- 4 celery stalks
- 1 green bell pepper
- 2 large onions
- ½ tsp red pepper
- 4 bay leaves
- 1 tsp Oregano
- 2 chicken bouillon cubes
- 2 beef bouillon cubes
- 2 tsp. garlic powder
- 2 tbsp Worcestershire Sauce
- 1 cup water

Directions

1. Cut the sausage into slices
2. Fry and drain sausage
3. Add chopped onions, bell peppers, celery and all other seasonings.
4. Sauté sausage and vegetables and seasonings together until onions are clear and bell peppers are soft.
5. Add Red Beans and cook on a low heat stirring often for 1 ½ hours.
6. Stir often so the beans don't stick to the bottom of the pot.
7. Serve over rice.



Rice Dressing

By: Mike Bergeron

Ingredients

- 1 lb. Ground Beef
- 1 lb. Ground pork
- ¼ stick of butter
- 3 chicken bouillon cubes
- 1 chopped onion
- 1 chopped stalk of celery
- 1 green bell pepper
- 6 oz. of chicken broth
- ½ tsp. minced garlic
- 1 ½ tsp. black pepper
- ¼ tsp red pepper
- 1 tsp salt
- 3-5 stalks of green onion
- Fresh parsley



Rice Dressing

By: Mike Bergeron

Directions

1. Cover bottom of pot with oil.
2. Add beef and pork and stir until browned and drain the oil.
3. Add: chicken bouillon cubes, chopped onion, chopped celery stalk, green bell pepper, minced garlic salt, black pepper, and chicken broth.
4. Cook down while covered and vegetables are soft and onions are clear.
5. Cook uncovered for liquid to boil out.
6. Before adding rice, add fresh parsley and add 3-5 stalks of green onion.
7. Stir in rice to a ratio of 50 to 50 rice to meat.



Honey Smoked Brisket

By: Mike Bergeron

Ingredients

- 3 to 4 lb beef brisket
- ¼ cup liquid smoke
- ½ tsp celery salt
- ½ tsp garlic salt
- ½ tsp onion powder

Directions

1. Place brisket on a large piece of aluminum foil.
2. Sprinkle generously with the liquid smoke, celery salt, garlic salt, and onion powder.
3. Wrap the brisket well in the foil and place it in the crockpot. Cover and cook on low for 2 hours.
4. Slice brisket against the grain into thin slices.

Pork Posole

By: Lisa Layman

(Serves 6-8)

Ingredients

- Good olive oil
- 1 1/2 pounds lean, boneless pork loin, 1/2-inch diced
- 2 cups chopped yellow onion (2 onions)
- 1/3 cup small-diced poblano pepper
- 2 Holland yellow or orange bell peppers, seeded and 3/4-inch diced
- 1 tablespoon minced garlic (3 cloves)
- 1 teaspoon chili powder
- 1/2 teaspoon dried oregano
- 6 cups good chicken stock, preferably homemade, simmering
- 1 (12-ounce) jar medium salsa verde, such as Goya
- 2 (15-ounce) cans white hominy, such as Goya, rinsed and drained
- 1 (15.5-ounce) can black beans, such as Goya, rinsed and drained
- 3 cups yellow corn tortilla chips, plus extra for serving
- Kosher salt and freshly ground black pepper
- Lime wedges, sliced or diced avocado, sliced scallions, sliced radishes, grated Cheddar, and sour cream, for serving



Pork Posole

By: Lisa Layman

Directions

1. Heat 3 tablespoons olive oil in a medium (11-inch) pot or Dutch oven, such as Le Creuset, over medium-high heat. Add the pork and saute for 5 to 10 minutes, until lightly browned on all sides. Transfer the pork and any liquid to a bowl and set aside. Heat 2 tablespoons oil in the pot, add the onions, and saute over medium heat for 5 minutes, stirring occasionally. Add the poblano and bell peppers and cook for 5 minutes, stirring occasionally. Add the garlic, chili powder, and oregano and cook for one minute. Return the pork and its juices to the pot.
2. Add the chicken stock and salsa verde and bring to a simmer. Stir in the hominy, black beans, corn chips, 1 tablespoon salt, and 1 1/2 teaspoons black pepper and simmer, partially covered, for 30 minutes, stirring occasionally. Add 1 teaspoon salt, depending on the saltiness of the chicken stock and the chips.
3. To serve, ladle the posole into large soup bowls. Garnish with a squeeze of lime and top with avocado, scallions, radishes, tortilla chips, Cheddar, and sour cream. Serve hot.





Pot Roast

By: Mike Bergeron

Ingredients

- Roast (3 lbs)
- 1 TBSP olive oil
- ½ cup red wine
- ¼ cup Balsamic vinegar
- ½ cup orange juice
- 1 clove garlic slice and stuff into the roast
- 1 medium onion, chop medium
- Lipton dry onion soup mix
- 1 can cream of mushroom soup
- 1 beef bouillon cubes
- 2 chicken bouillon cubes
- 4 bay leaves
- 1 level Tsp garlic powder
- ½ level Tsp Red pepper (crushed)
- ½ Tsp salt
- 1 level Tsp of oregano
- 1 bag carrots, scrub and chop into slices
- 1 TBSP Worcestershire sauce
- ½ TBSP Liquid Smoke
- 1 TBSP Rue
- 1 Tsp cornstarch
- 1 TBSP Kitchen Bouquet Browning liquid



Pot Roast

By: Mike Bergeron

Directions

1. Add all of the ingredients except the roast to the bottom of the pot.
2. Stuff the garlic gloves into the roast and place on top of the other ingredients.
3. Cut the carrots into slices and add to the top of the roast.
4. While cooking, press the roast down to below the liquid and move the carrots to below the liquid level also or to the sides.
5. Put it all in the crock pot and allow to simmer at least 6 hours setting.
6. Serve over rice, and a glass of red wine!



Denver Chocolate Pudding

By: Lisa Layman

(Serves 6)

Ingredients

- ¾ cups sugar
- 1 cup flour
- 2 teaspoons baking powder
- ⅛ teaspoon salt
- 1 oz chocolate or 3 tbsp cocoa
- 2 tbsp butter
- ½ cup milk
- ½ tbsp vanilla

For the top

- ½ cup brown sugar
- ½ cup white sugar
- 4 tbsp cocoa
- 1&½ cups cold water or coffee

Directions

1. Sift sugar, flour, baking powder and salt.
2. Add chocolate and melted butter together over hot water. Add milk and vanilla.
3. Pour into buttered baking dish about 9x9.
4. Over top scatter, without mixing, brown and white sugar and cocoa.
5. Pour cold water or coffee onto mixture.
6. Bake 40 minutes at 350 degrees.
7. Let stand at room temperature and serve cool but not chilled. Serve with or without whipped cream or ice cream.

Key Lime Pie

By: Mirela Hyde

Ingredients

Graham Cracker Crust

- One 14.4oz box of honey graham crackers
- 1 cup butter melted

Key Lime Filling

- 2 cans of sweetened condensed milk (total of 28oz)
- Juice from 6 key limes

Meringue Topping

- 4 large egg whites
- 9 tbsp granulated sugar



Key Lime Pie

By: Mirela Hyde

Directions

Crust + Pie Filling

1. Preheat oven to 350°F
2. Grind graham crackers in food processor
3. Mix butter and graham cracker crumbs
4. Butter and flour a 9 inch springform pie pan
5. Form pie crust in pan with graham cracker mixture (bottom and sides of pan)
6. With blender, mix the condensed milk and lime juice
7. Pour mixture into crusted pan
8. Set aside...

Meringue Topping

1. Separate yolks from cold eggs (discard yolks).
2. Allow eggs whites to reach room temperature.
3. Pour egg whites into a spotlessly clean bowl.
4. Beat egg whites with mixer at high speed.
5. When meringue becomes foamy, slowly mix in sugar.
6. Continue beating until stiff peaks form.

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- Spread meringue on top of the pie filling.
 - Bake for 10 to 15 minutes or until meringue reaches golden brown.
 - For a final touch, sprinkle key lime zest over meringue topping.





Raisin Filled Cookie

By: Carol Muszynski

(Serves 18)

Ingredients

Cookie dough

- 5 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter or shortening
- 1 cup firmly packed brown sugar
- 1 cup sugar
- 3 eggs
- 2 teaspoons vanilla

Raisin filling

- 1 ½ cup sugar
- 2 tablespoon cornstarch
- ½ teaspoon salt
- 2 cup water
- 2 box raisins
- 2 teaspoon vanilla or lemon

Raisin Filled Cookie

By: Carol Muszynski

Directions

For the dough

1. Sift flour, baking powder, baking soda, and salt together.
2. Beat together butter, brown sugar, sugar, eggs, and vanilla together.
3. Stir in dry ingredients
4. Add 1/4 cup sour milk. Mix well.
5. Chill dough for several hours

For the filling

6. Mix ingredients together and cook over low heat, stirring constantly until thick

For combining

7. On a floured surface, roll out the chilled dough to 1/8 inch thick. Cut into 2 3/4 inch rounds. Place rounds on the prepared baking sheet. Place a heaping teaspoon of the raisin filling on the cookie round and top with another round. Crimp the edges closed.
8. Bake at 350 degrees F (175 degrees C) for 8 minutes. Allow cookies to cool on sheet until just barely warm.



Sandbakkels (Norwegian Sugar Cookie)

By: Sunny Johnson

(Serves 12)

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1/4 tsp almond extract
- 3 cups flour
- 1 pinch salt

Directions

1. Preheat the oven to 375 Degrees F.
2. Beat butter and sugar together until light and fluffy.
3. Add the egg and almond extract and mix to combine.
4. Add the flour and salt, stirring until just combined.
5. Form dough into balls and place in sandbakkel (or substitute with cupcake) tins. Press with your thumb until the dough is spread thinly on the tin.
6. Bake at 375 F for 12 to 15 minutes.

Spiked Hot Chocolate Bomb

By: Jennifer Neyra

Ingredients

- 1 Hot chocolate bomb ball (or chocolate packet)
- 6 oz hot milk or water (your preference)
- 1 oz Vanilla Vodka
- 1.5 oz Kahlua

Directions

1. Bring 6 oz. of milk or water (your preference) to a boil.
2. Place hot chocolate bomb into your mug.
3. Slowly pour the boiling water or milk over the chocolate bomb into the mug until ball breaks up.
4. Add the 1 oz of vanilla vodka.
5. Add the 1.5 oz of Kahlua.
6. Stir until all chocolate has melted.
7. ENJOY!

Holiday Margarita

By: Mike Bergeron

Ingredients

- 6 Limes
- 2 large lemons
- 1 orange
- 1/3 cup agave or simple syrup. Add additional if this is too tart.
- 6 oz. Tequila
- 3 oz. triple sec

Directions

1. Prep your glasses by running a lime wedge around the rim and coating with sugar or salt.
2. Combine your tequila, lime juice, lemon juice, orange juice, simple syrup, triple sec, and a few ice cubes in a cocktail shaker.
3. Shake until mixture is combined and chilled.
4. Taste and add sweetener, if desired.
5. Strain and serve on the rocks.
6. Garnished with a slice of lime.
7. Cheers!



Sangria

By: Mike Bergeron

Ingredients

- 1 Bottle red wine
- 1 cup triple sec / Orange
- 1 cup peach schnapps
- 1 cup orange juice
- Sliced fruit.

Directions

1. Add sliced fruit to bottom of large pitcher.
2. Pour in wine, triple sec, schnapps, and orange juice.
3. Stir well.
4. Serve over ice.
5. Cheers!