# 2026 SEASONAL DELIGHTS

A Collection of TSL Company Recipes















# From Our Cookbook to Yours

The holidays are a wonderful time of year to come together and enjoy some scrumptious delights with your loved ones. Nothing is better than enjoying some good food, with some good people. Here are some of our TSL families favorite recipes for you to recreate this holiday season.

From our family to yours,

**Enjoy**

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# Holiday Traditions

# Decorating Gingerbread Houses

A holiday tradition I started a few years ago is decorating a gingerbread house each December. Sometimes it's just the three of us, and sometimes we have more family join in (and have a friendly competition for the best house on the block). It's been a fun way to get creative and spend time together during the busy season.





# Sjoelbak and Slabberjan

Some of the games we play stem from a Dutch family background, and a favorite is a shuffleboard-style game called sjoelbak.  Recently, we've also been having fun rediscovering an old regional Dutch game called slabberjan which is a sort of luck-of-the-draw game.



# Breakfast

# The Lewandowski Christmas Morning Apple Cinnamon Bake

## Ingredients

- 2 cans of cinnamon rolls, quartered
- 1 can apple pie filling
- 1/2 cup chopped walnuts or pecans, mixed in a bowl

## Directions

- Pour all the ingredients into a sprayed 9x13 baking dish.
- Add the cinnamon roll icing for the topping when it comes out of the oven.
- Bake at 350°F for 45 minutes.
- Easy and amazing!



# Easy Shakshuka

## Ingredients

- 2 tablespoons olive oil
- 1 large onion, chopped
- 1 orange bell pepper, chopped
- 4 cloves garlic, minced
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1–2 teaspoons curry powder
- 1/4 teaspoon turmeric
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground pepper
- 1 (28 oz) can diced tomatoes
- 4–5 eggs
- 1/2 cup feta cheese
- Fresh cilantro and parsley (for serving)

## Directions

- Heat the olive oil in a large skillet over medium heat. Add the onion, bell pepper, and garlic to the skillet and cook until the onions are soft and fragrant, about 5–10 minutes.
- Add the cumin, paprika, cayenne, curry powder, turmeric, salt, and pepper. Stir and cook for about 1 minute. Add the diced tomatoes to the skillet and bring the sauce to a boil. Reduce the heat to a simmer and cook until the sauce thickens slightly, about 10 minutes.
- Stir in the feta cheese. Crack the eggs into the tomato sauce—you should be able to fit 4–5 eggs in a large skillet. Cover and cook for about 5 minutes, or until the egg whites are fully cooked.
- Remove the skillet from the heat, uncover, and let sit for 1–2 minutes before serving. Spoon 1–2 eggs along with a generous serving of tomato sauce onto each plate. Garnish with extra feta cheese, fresh cilantro, and parsley.
- Serve with toast, vegetables, or over a whole grain like quinoa or brown rice for a complete meal.





# Ottey Family Crescent Casserole

## Ingredients

- 10 slices of cooked bacon, chopped
- 2 tubes of crescent roll dough
- 6 large eggs
- 1 cup milk
- 1/2 cup heavy cream
- 2 cups shredded medium cheddar cheese
- Black pepper, salt, garlic powder, and onion powder (measure with your heart)

## Directions

- Preheat oven to 375°F. Grease a 9x13-inch baking dish with butter.
- Open the crescent dough, pull off each triangle, and roll up into spirals. Place them in the baking dish side by side.
- In a bowl, whisk together eggs, milk, cream, and seasonings. Fold in the bacon and cheese, then pour the mixture over the dough in the casserole dish.
- Bake for about 25 minutes, until the rolls are golden on top and the egg mixture is firm.



# Appetizers

# Brian's Infamous Maryland Crab Dip

## Ingredients

- 8 oz container of sour cream
- 16 oz cream cheese, softened
- 16 oz shredded Monterey Jack cheese
- 1 fresh lemon, juiced
- 2 teaspoons Worcestershire sauce
- 2 tablespoons onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Old Bay seasoning
- 1/4 teaspoon sea salt
- 1 1/2 teaspoons Coleman's dry mustard
- 1 lb lump crab meat (fresh, not pasteurized — Maryland blue crab preferred)

## Directions

- Mix all ingredients, except the crab meat, until the mixture is well combined.
- Fold in the crab meat carefully, being sure not to overmix so the lumps remain intact.
- Spoon the mixture into a crockpot and set it to low.
- Slow cook the crab dip for 3 to 4 hours, stirring occasionally (about once per hour).
- Serve with tortilla chips or sourdough bread.
- For best presentation, carve out the center of a sourdough loaf or bowl and fill it with the dip.





# Cheeseball Dip

## Ingredients

- 16 ounces cream cheese (brick style), room temperature
- Garlic powder, to taste
- 1 1/4 cups freshly shredded cheddar cheese
- 3–4 green onions, thinly sliced
- 8 slices bacon, fully cooked and crumbled

**Optional Ingredients**

- Sliced almonds, to taste
- Dried cranberries, to taste

## Directions

- Blend the cream cheese at room temperature with a mixer.
- Add garlic powder, cheddar cheese, green onions, and cooked crumbled bacon; add optional ingredients.
- Once everything is mixed, roll the mixture into a ball on a piece of plastic wrap along with chopped pecans. Completely coat the cheeseball in the pecans and wrap tightly in plastic wrap.
- Chill in the refrigerator until firm.
- Serve with crackers, chips, pretzels, bread, or vegetables of your choice!

# Bacon Wrapped Dates with Goat Cheese

## Ingredients

- 2 lbs bacon (thin bacon works best)
- Dates (pitted preferred)
- Goat cheese

## Directions

- Preheat oven to 350°F Fahrenheit.
- Slice open dates on one side lengthwise. Add a small amount of goat cheese into the cavity of each date and close the sides together. Cut the bacon slices in half so they are not as long, and wrap each date with a strip of bacon, then secure with a toothpick. Arrange on a baking sheet and bake for 10 minutes.
- After 10 minutes, turn the dates over and bake for another 6–10 minutes until browned to your preferred crispness. Remove from the oven and place on a paper towel–lined plate. Let stand for 5 minutes before serving.





# Turkey Sliders

## Ingredients

- 1 (12-count) package Hawaiian rolls
- 1/3 cup whole grain mustard or honey mustard
- 1/3 cup mayonnaise
- 6 slices Swiss cheese
- 9 oz deli sliced turkey
- 3 tablespoons melted butter

## Directions

- Preheat the oven to 350°F. Cut the rolls lengthwise so you have two big pieces. Spread 1/3 cup mustard and mayonnaise on each side of the rolls.
- Place the bottom half of the rolls in a pan and top with half of the turkey, the Swiss cheese, and the rest of the turkey. Place the other half of the rolls on top.
- Mix the melted butter with 1/4 cup of the remaining mustard and brush it onto the rolls. Bake in the oven for 15 minutes, until the cheese is melted. Serve warm.



# Cranberry Brie Bites

## Ingredients

- Flour for dusting
- 8 oz crescent dough sheet
- 8 oz wheel of brie cheese
- 1 cup whole berry cranberry sauce (not jellied)
- Fresh rosemary sprigs

## Directions

- Preheat oven to 375°F.
- Spray a mini muffin tin with cooking spray. Spread a little flour onto your counter, then roll out the crescent dough sheet. If using crescent rolls, pinch the seams together to make one long sheet.
- Cut the crescent roll dough into 24 equal-sized squares and place the squares into the muffin tin slots. Cut the brie into small pieces and place one inside each crescent dough square.
- Top with a generous spoonful of cranberry sauce and a small sprig of rosemary. Bake until the crescent dough is a light golden brown (about 15 minutes). Serve warm!

# 30 Minute Broccoli Cheddar Soup

## Ingredients

- 4 tablespoons butter, 1/2 stick
- 1/2 medium onion, chopped
- 2-3 cloves garlic, minced
- 4 tablespoons flour
- 2 cups low sodium chicken or vegetable stock
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon paprika, or ground nutmeg
- 3 cups broccoli florets, or 1 large head, cut into small pieces
- 1 large carrot, grated, julienned or finely chopped
- 2 cups half & half, or milk or light or heavy cream
- 8 oz block grated cheddar cheese, or 2 cups (mild, medium, or sharp)

## Directions

- Melt butter in a large dutch oven or pot over medium-high heat. Add the onion and cook 3-4 minutes or until softened and light gold. Add the garlic and sauté for another minute.
- Add flour and whisk for 1-2 minutes or until the flour begins to turn golden in color. Pour in chicken stock, broccoli florets, carrots and seasoning. Bring to a boil then reduce heat to medium-low and simmer for 15 minutes or until the broccoli and carrots are cooked through.
- Stir in half & half and cheddar cheese and simmer for another minute. Taste and adjust seasoning if needed.
- Serve with toasted crusty bread or in a bread bowl if desired.





# Cranberry and Brie Baked Cheese Appetizer

## Ingredients

- 2 cans Pillsbury crescent rolls
- About 1/2 cup cranberry sauce
- 1 round brie cheese block
- 1 egg

## Directions

- Preheat oven to 350°F. Whisk egg in a small bowl and set aside.
- Gently tear apart the crescent dough into triangles. Cut the block of brie into small square chunks. Use a sheet of parchment paper (or spray a baking sheet with cooking spray). A pizza pan works well for this.
- Arrange the first can of dough in the shape of a sun, leaving a bit of space between the bottom edges. Then take the dough from the second can and do the same thing, placing them between and slightly overlapping the first layer.
- Spoon about 1/2 cup of cranberry sauce around the middle of the dough toward the base of the sun. Place the brie chunks on top of the cranberry sauce. Fold the dough tips over to the center of the circle so the cheese and cranberry sauce are enclosed in the dough.
- Brush the tops and sides of the dough with the egg wash. Bake for 25–30 minutes, watching closely to make sure the dough cooks through but doesn't burn. It should be a nice medium brown when done.
- Allow the brie to cool for 10 minutes before serving.

# Chris's Famous Pulled Chicken

## Ingredients

- 6 frozen skinless boneless chicken breast halves
- 1 (12-ounce) bottle of BBQ sauce
- 1/2 cup Italian salad dressing
- 1/4 cup brown sugar
- 2 tablespoons Worcestershire sauce

## Directions

- Place chicken in a slow cooker.
- In a bowl, mix all the other ingredients and pour over the chicken. Cover and cook for 3–4 hours on high or 6–8 hours on low.
- Shred the chicken and serve on rolls.



# Thai-Inspired Sweet Potato Skins

## Ingredients

- 3 medium-sized sweet potatoes
- 3 tablespoons smooth or creamy peanut butter (you can use crunchy if preferred)
- Juice of half a lime
- 1/2 tablespoon dark soy sauce
- 1 red or green chili, finely chopped
- 3.5 oz canned coconut milk
- 2 teaspoons light brown sugar
- 1/4 teaspoon ground coriander
- 3 scallions, finely chopped
- 1 teaspoon lemongrass paste
- 4 tablespoons unsalted roasted peanuts, chopped or crushed

## Directions

- Preheat the oven to 400°F. Pierce the sweet potatoes with a knife, then place them in the oven for 40–50 minutes until cooked through.
- While the potatoes are baking, mix together the peanut butter, lime juice, soy sauce, half of the chopped chili, coconut milk, brown sugar, ground coriander, half of the scallions, and the lemongrass paste until combined.
- When the potatoes are done, remove them from the oven and let cool for 10 minutes (leave the oven on). Cut the potatoes in half lengthwise and scoop out the insides into a bowl. Place the potato skins on a baking tray and return them to the oven for 5 minutes to crisp up.
- Combine the peanut butter sauce mixture with the scooped sweet potato and mix with a fork until smooth. Remove the potato skins from the oven and fill them with the peanut–potato mixture.
- Return to the oven for 7–10 minutes to heat through. Remove from the oven and place on a serving plate. Top with the reserved chopped chili, scallions, and peanuts, then serve.



# Danielle's Family Famous Dip Recipe

## Ingredients

- Cream cheese
- Mayonnaise
- Italian seasoning
- Dill seasoning
- French bread (toasted)
- Vegetables of choice (for serving)
- Cucumber slices (optional, for topping)

## Directions

- Mix cream cheese and mayo until there is an even, smooth consistency. You may add more or less cream cheese or mayo depending on taste preference.
- Add Italian seasoning and stir until mixed through.
- Add dill seasoning and mix throughout, or plate the dip and add dill on the top layer only depending on preference.
- Serve with sliced toasted French bread or vegetables of choice. You may also serve pre-portioned for guests and serve dip spread onto a toasted French bread slice and then topped with a cucumber and a sprinkle of dill on the top.





# Baked Cranberry Cream Cheese Dip

## Ingredients

- 8 oz cream cheese, softened
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese
- 1/2 cup cooked cranberry sauce (or whole berry sauce)
- 1 tablespoon brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 tablespoon chopped fresh parsley (optional)

## Directions

- Preheat the oven to 375°F (190°C).
- In a medium-sized bowl, mix together the cream cheese, sour cream, shredded cheddar cheese, cranberry sauce, brown sugar, cinnamon, and nutmeg.
- Transfer the mixture to a baking dish and smooth out the top.
- Bake for 20-25 minutes, or until the dip is bubbly and golden brown on top.
- Optional: Garnish with fresh parsley before serving.

Prep Time: 10 minutes | Cooking Time: 25 minutes | Total Time: 35 minutes

Kcal: 220 kcal | Servings: 8 servings

# Kavanagh Pomegranate Martini

## Ingredients

- 1 1/2 cups pomegranate juice
- 2 ounces Absolut Citron Vodka or white tequila
- 1 ounce Cointreau liqueur
- Cup of ice
- Splash of sparkling water (optional)
- Squeeze of lemon (optional)

## Directions

- Shake ingredients in a shaker and pour into chilled martini glasses. Add pomegranate fruit to the glasses as a garnish.





# Main Course

# The Solstice Secret: A Steak Story

The air outside was crisp, carrying the scent of pine and a faint dusting of snow. Inside, however, the kitchen of the old cabin glowed with a warm, anticipation-filled light. Brian, the chef of the family, was preparing the holiday feast, and tonight's main event was legendary: the Solstice Steak.

But a great steak requires a great secret, and Brian's secret lay in a simple, potent marinade.

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He gathered his ingredients, lining them up on the butcher block like a culinary dream team:

- Olive oil and balsamic vinegar, the gentle base.
- The deep, savory power of Worcestershire sauce (always, always Lea & Perrins).
- Soy sauce for a necessary salty umami foundation.
- Two small teaspoons of sharp Dijon mustard for tang.
- Two teaspoons of pungent, fresh minced garlic.
- And finally, a simple pinch of salt and pepper to awaken all the flavors.

Brian poured each ingredient into a medium bowl, watching the liquids swirl together like a tiny, edible galaxy.

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## The Crucial Step

His next action was swift and essential: he grabbed a whisk and mixed all the ingredients together thoroughly until they were perfectly emulsified. The deep brown liquid became richer, the garlic suspended in the velvety blend.

With the marinade ready, it was time for the star of the show.

“Tonight,” Brian whispered, admiring his selection, “we go classic.” He reached for the plate holding his preferred cut: a beautiful, thick-cut filet mignon. This marinade, he knew, was versatile enough for any steak, from a humble flank to a majestic ribeye, but for the holiday, nothing less than the tenderest, most buttery filet would do.

He gently placed the filet into a shallow dish and poured the Solstice Secret Marinade over it, ensuring every glorious surface was coated. As the aromas of vinegar, garlic, and savory spices mingled, Brian set the dish aside to let the magic happen.

Soon, the best-kept secret of the holidays would be seared, grilled, and served.

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## Ingredients

- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup Worcestershire sauce
- (Lea & Perrins Worcestershire Sauce preferred)
- 1/4 cup soy sauce
- 2 teaspoons Dijon mustard
- 2 teaspoons minced garlic
- 1 pinch of salt and pepper to taste
- Your favorite cut of steak (Recommended: Filet Mignon steaks, 1.5–2 inches thick)

## Directions

- Combine Ingredients: In a medium bowl, combine the olive oil, balsamic vinegar, Worcestershire sauce, soy sauce, Dijon mustard, minced garlic, salt, and pepper.
- Mix Thoroughly: Whisk all ingredients together vigorously until they are fully combined and the mixture has a uniform, slightly thickened appearance (an emulsion).
- Marinate: Place your filet mignon (or preferred steak) in a resealable plastic bag or a shallow glass dish. Pour the marinade over the steak, ensuring it is completely coated.
- Refrigerate: Seal the bag or cover the dish and refrigerate for a minimum of 2 hours up to a maximum of 8 hours. Avoid marinating for more than 8 hours, as the acids can begin to break down the steak's texture too much.

**Cooking Your Filet Mignon (Pan-Sear Method)**

- Prep: Remove the steak from the marinade and pat it thoroughly dry with paper towels. Discard the leftover marinade. Let the steak sit at room temperature for about 30–45 minutes before cooking for a better sear.
- Sear: Heat 1-2 tablespoons of high-heat oil (like vegetable or canola) in a heavy, oven-safe skillet (cast iron is ideal) over high heat until it just begins to smoke.
- Cook: Carefully place the dry steak in the hot pan. Sear for 2–3 minutes per side until a deep brown crust forms.
- Finish: Transfer the entire skillet to a preheated oven at 400°F. Cook until the steak reaches your desired internal temperature: Rare: 125°F, Medium-Rare: 135°F, Medium: 145°F.
- Rest: Remove the steak from the pan and place it on a cutting board. Tent loosely with foil and let it rest for 10 minutes before slicing and serving. This resting period is crucial for juicy results.



# Debbie's E-Z Fried Fish with Onions and Peppers

## Ingredients

- 4–6 frozen fish fillets
- 1 cup flour
- 1 cup vegetable oil
- 1/2 bag Birds Eye frozen tri-colored onions and peppers (red, green, yellow medley)
- 3 tablespoons salt
- 3 tablespoons pepper
- 3 tablespoons Old Bay seasoning (optional)
- 3 tablespoons salted butter

## Directions

- In a gallon-sized plastic bag, mix the flour, salt, pepper, and Old Bay seasoning.
- One at a time, run each fish fillet (catfish, flounder, tilapia, etc.) under water and add it to the bag of dry ingredients. Coat the fillet with the mixture before adding the next one. Let the coated fillets sit briefly.
- Heat the vegetable oil in a frying pan over medium heat. Gently add 2–3 fillets and fry on both sides until browned and cooked through, about 12–25 minutes total. Remove the cooked fillets and fry the next batch in the same oil.
- In a separate pan, sauté half a bag of the Birds Eye frozen onions and peppers in about 3 tablespoons of butter. Add salt and pepper to taste.
- Place the cooked fillets on a platter and cover with the sautéed onions and peppers.

# Slow Cooker Vegetable Lasagna



## Ingredients

- Nonstick cooking spray
- 4 cups marinara sauce
- 8 to 9 lasagna noodles (preferably whole wheat)
- 2 1/4 cups part-skim ricotta cheese
- 3/4 cup green peas, thawed if frozen
- 3 cups baby spinach leaves
- 3 cups sliced zucchini (from about 3–4 small zucchini)
- 3/4 cup shredded mozzarella cheese
- Chopped fresh parsley, for garnish

## Directions

- Lightly spray the inside of a slow cooker crock with nonstick cooking spray.
- Spread 1/2 cup marinara sauce on the bottom of the slow cooker, then add a layer of noodles (you may have to cut or break the noodles to fit in a single layer).
- Cover the noodles with 3/4 cup ricotta cheese, 1/4 cup green peas, 1 cup baby spinach leaves, 1 cup sliced zucchini, and 3/4 cup marinara sauce.
- Repeat with two additional layers of noodles, ricotta, vegetables, and sauce — you will have three layers total. End with a final layer of noodles, the remaining marinara sauce, and the mozzarella cheese.
- Cover with the lid and cook on high for 3 hours or on low for 5 to 6 hours.
- Turn the slow cooker off and let the lasagna sit for at least 30 minutes before serving (this allows it to firm up).
- Garnish with parsley and serve.



# Mushroom Gnocchi with Lemon Ricotta

## Ingredients

- 1 lemon
- 8 oz mushrooms, sliced thinly
- 1 shallot, minced
- 1/4 oz sage, sliced thinly
- 8.8 oz gnocchi
- 1 teaspoon chili flakes
- 1 clove garlic, minced
- 4 oz ricotta
- Mushroom concentrate
- 1/2 oz walnuts
- 3 tablespoons butter
- Zest and juice of 1 lemon

## Directions

- Combine ricotta with lemon zest, a squeeze of lemon juice, 1/4 teaspoon salt, and 1/4 teaspoon pepper.
- Heat a large pan, add walnuts, and toast for 2–4 minutes. Remove from the pan.
- Add a drizzle of oil to the pan and add mushrooms. Cook for 5–7 minutes and season with salt and pepper. Add shallots and 1/2 tablespoon sage. Cook for 1–2 minutes, then transfer to a bowl.
- Drizzle oil into the pan again, add gnocchi, and stir to coat. Cook without stirring for 6–8 minutes, then stir, and cook without stirring another 2–3 minutes.
- Add diced butter and cook for 2–3 minutes. Stir in garlic and 1/2 tablespoon sage. Cook for 30 seconds. Stir in mushroom concentrate and a splash of water. Cook another 30–60 seconds.
- Remove from heat and stir in mushrooms, toasted walnuts, a squeeze of lemon, and chili flakes. Season with salt and pepper.
- Serve in bowls and top with ricotta. Enjoy!

# Kung Pao Chicken

## Ingredients

- Chicken breast or thighs: 500 g
- Peanuts: 1/2 cup
- Green onions: 3 stalks
- Garlic: 3 cloves
- Ginger: 1-inch piece

**For the sauce:**

- Soy sauce: 2 tablespoons
- Hoisin sauce: 1 tablespoon
- Black vinegar: 1 tablespoon
- Cornstarch: 1 teaspoon (for thickening)
- Sugar: 1 teaspoon

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## Directions

### Preparation Steps

- Dice chicken into bite-sized pieces.
- Mince garlic and ginger.
- Chop green onions into 1-inch pieces.
- Mix sauce ingredients in a bowl.
- Lightly roast peanuts in a dry pan until golden brown.

### Cooking Instructions

- Heat oil in a wok over medium heat and sauté garlic and ginger until fragrant.
- Stir-fry chicken until cooked through.
- Add peanuts (and optional vegetables) and stir until combined.
- Pour in the sauce and stir until it thickens.
- Toss in green onions before serving.

# Sweet Potato Casserole



## Ingredients

- 5 pounds sweet potatoes (peeled and cut into 2-inch pieces)
- 1 cup water
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup butter (melted)
- 1 cup brown sugar
- 2–3 teaspoons salt (or to taste)
- 1/2 cup heavy cream (or milk)
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/3 cup melted butter
- 1 cup chopped pecans
- 3–4 cups mini marshmallows

## Directions

- Preheat oven to 375°F and mash your cooked sweet potatoes.
- Add eggs, vanilla, 1/2 cup melted butter, brown sugar, salt, and milk (or heavy cream) and mix until smooth. (I like my potatoes to have a bit of texture, so I don't whip them for too long.)
- Spread the potato mixture in the bottom of a greased 9x13 baking dish.
- In a bowl, combine brown sugar, flour, 1/3 cup melted butter, and pecans. Mix well with a spoon (not a mixer).
- Sprinkle the mixture over the potatoes (it's okay if the potatoes aren't completely covered).
- Bake uncovered for about 20–25 minutes until the pecans are caramelized.
- Sprinkle marshmallows evenly over the pecan mixture. Return to the oven for another 5–7 minutes, or until the marshmallows are puffy and lightly browned.
- Serve and enjoy!



# Sarah's Southern Style Green Beans

## Ingredients

- 2 pounds fresh green beans, washed and ends snapped
- 1 large smoked turkey leg (wings or necks will also work; aim for about 1 pound total)
- 1 medium yellow onion, finely diced
- 2 tablespoons unsalted butter
- 1/2 teaspoon Lawry's seasoned salt
- Water (enough to cover the turkey and beans)

## Directions

- Add the chopped onion and butter to a large pot and sauté over medium heat until the onions are translucent. Add the turkey, seasoned salt, and about six cups of water (or enough to cover the turkey in the pot).
- Cover the pot and simmer on low heat for one hour. Remove the turkey, shred the meat into small pieces, and discard the bones. Add the meat and green beans into the broth. Add more water if needed to fully cover the green beans.
- Bring to a rolling boil, then reduce the heat to low. Cover the pot and simmer for two hours, stirring occasionally.

# Margaret's Quick Lemon Ricotta Pasta with Spinach



## Ingredients

- Penne pasta
- Olive oil
- Garlic cloves
- Whole-milk ricotta
- Cream
- Lemon (optional)
- Parmesan cheese
- Fresh baby spinach

## Directions

- Bring a large pot of water to a boil. Season with salt. Cook the pasta according to the package instructions; do not drain.
- Warm the olive oil over low heat in a large pan or braiser pot. Add the garlic cloves and cook, stirring occasionally, for 1 minute. Do not brown — the goal is to gently infuse the olive oil with a mild garlic flavor. Turn off the heat.
- To the pan: add the ricotta, heavy cream, only 1/4 cup of Parmesan cheese, and lemon juice (if using). Mix thoroughly with a wooden spoon. Taste and season with salt and pepper. Discard the garlic.
- At this point, the pasta should be ready. Reserve 1/2 cup of the starchy pasta water and set aside (you may or may not need it to loosen the sauce). Add the spinach to the pasta pot and give it a quick stir. It will wilt in 3 seconds.
- Using a fine mesh strainer, scoop out the pasta and spinach and add them directly to the ricotta sauce.
- Toss the pasta with the ricotta sauce until well coated. Stir in the remaining 1/4 cup of Parmesan cheese. If the sauce is too thick, add a splash of the reserved pasta water.
- Portion the pasta onto plates. Garnish with lemon zest (optional) and serve right away.



# Brian's Infamous Stuffing Waffles

## Ingredients

- 1/2 cup butter (1 stick)
- 2 stalks of celery, coarsely chopped (about 1 cup)
- 1 bunch of green onions, coarsely chopped (about 1/2 cup)
- 2 cups chicken broth
- 1 teaspoon ground pepper
- 1 (16 oz) package Pepperidge Farm Herb Seasoned Stuffing Mix

## Directions

- Heat the butter in a saucepan over medium heat. Add the celery and onion and cook for 5 minutes or until tender-crisp, stirring occasionally.
- Add the broth to the saucepan and heat to a boil. Remove the saucepan from the heat. Add the stuffing and mix lightly.
- Take a handful of stuffing mix and form a stuffing ball. Refrigerate before cooking.
- Use a waffle iron and apply butter on both sides of the stuffing ball. Press the waffle iron to flatten and cook for 3–5 minutes, depending on the desired level of crunch.
- Cut into wedges and enjoy!

# Creamy Tuscan Tortellini Verdura

## Ingredients

- 1-2 lbs Italian sausage (substitute: ground turkey or chicken)
- 1 28oz can crushed tomato
- 1 can tomato paste
- 1 32oz chicken broth
- 1-2 bag(s) cheese tortellini
- 1 cup of heavy whipping cream
- 3-4 handfuls of spinach
- 1 white onion
- 1-2 tablespoons of olive oil
- Seasonings: salt, pepper, red pepper flakes, garlic salt, Italian seasonings or basil and oregano

**Topping:**

- parmesan cheese

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## Directions

- In pan on medium heat add 1-2 tablespoons of olive oil, garlic, and onion. Sauté for 1-2 minutes.
- Add Italian sausage or meat substitute. Cook until pink is gone.
- Add whole can of crushed tomato, 2 tablespoons of tomato paste, whole 32 oz chicken broth, and all seasonings. Cook on med-low heat for 10 minutes uncovered.
- Add 1-2 bags of tortellini. Cook for 3 minutes.
- Add 1 cup of heavy whipping cream and 3-4 handfuls of spinach. Mix in and cook for 3-5 minutes.
- Serve with parmesan cheese.

# Red Cabbage with Apples



## Ingredients

- 1 medium-sized red cabbage (approx. 2 lbs/1kg)
- 1 small apple
- 4 bay leaves
- 3 whole cloves
- 2 tablespoons red wine vinegar or apple cider vinegar
- cinnamon stick
- 1 tablespoon brown sugar
- 1 tablespoon cornstarch

## Directions

- Time to prepare the cabbage: Peel the outer, tough leaves off the cabbage. Quarter the cabbage, then cut out the core. Slice the quarters into thin strips. Rinse the slice cabbage strips.
- Add the cabbage strips to a heavy bottom pot. Add enough water to cover the cabbage about halfway, then set it on the stove. Add the bay leaves and cinnamon stick, cover and bring to a slow boil.
- Stir in the vinegar, add the sugar, stir and cover again. Turn down the heat to a simmer. Let it braise for about 30 minutes.
- Peel, core, and quarter your apple. Stick the three cloves into the largest piece of apple before adding them to the pan, and slowly simmer until the apple is soft.
- Remove the cabbage and apple from the from the pan until only the liquid is left. Fish out the bay leaves and cinnamon stick, and pick the cloves off the apple.
- Make a slurry with the cornstarch (mix about 1 tablespoon water with the 1 tablespoon cornstarch). Bring the cooking liquid back up to a boil and stir in the slurry. Continue to stir until the sauce thickens.
- Add the cabbage and apple back into the pan and stir to combine with the sauce.
- Add salt and pepper to taste. You can also add sugar or vinegar as needed to make it sweeter or tangier.

# Turkey Shaped Biscuits

## Ingredients

- 1 pop-can of biscuits, like Pillsbury Grands! (flavor is up to you)
- Small box of raisins (usually ~1oz, used for the eyes)*
- One red bell pepper (for the wattles)*
- Small pack of slivered almonds (for the beaks)*
- Egg wash (optional; consists of one egg and 1 Tablespoon water mixed together)

**Recipe continues on next page »**





## Directions

- Remove biscuit dough from the can and separate the individual biscuits.
- Each biscuit will need a number of cuts. First, cut off ~1/4 of the bottom end of the biscuit and set aside.  Next, make 6-7 cut from the edge to just over halfway towards the bottom-center of the remaining biscuit.  These will become the feathers of the turkey.
- Next, take the previously cut piece of biscuit and drape it over the center of the larger biscuit portion and lightly press the dough together to ensure contact (adding a little bit of water between dough pieces may also help if the dough is too dry; the egg wash can also be used to this effect).  This creates the head and neck of the turkey.
- Cut the raisins into small pieces (about 3-4 pieces) and the red pepper into thin 1/2” strips (about 8-10 strips needed, only a small amount of the red pepper is needed for this recipe).
- Place two raisins (eyes), a small slivered almond (beak), and a red bell pepper strip (wattle) to create the turkey face.
- Bake the biscuits as directed by the instructions included with the biscuits.  Optionally, you can brush the dough with egg wash for added color.



# Desserts

# Norma's Addictive S'mores Chocolate Chip Cookies

## Ingredients

- 3/4 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips
- 2 cups mini marshmallows
- 12 square graham crackers
- 1/3 cup melted butter
- 12 Hershey's chocolate squares (optional)

**Recipe continues on next page »**



## Directions

- Preheat the oven to 375°F (190°C).
- In the bowl of a stand mixer or with an electric hand mixer, cream together the 3/4 cup butter and both sugars until smooth, light in color, and fluffy. This will take a few minutes—this step is very important for amazing cookies.
- Scrape the sides of the bowl and mix in the egg and vanilla. Once fully combined, stop the mixer and add the flour, baking soda, and salt. Mix until combined.
- Once the dry ingredients are incorporated, add the chocolate chips and mini marshmallows. Mix until thoroughly distributed. Set aside.
- Dip each square graham cracker into the melted butter, then arrange on a parchment- or silicone-lined cookie sheet.
- Scoop 2–3 tablespoons of dough and roll into a ball. Flatten slightly and place on top of the butter-dipped graham crackers. Try to keep the marshmallows inside the dough so they don't melt and spill out.
- This recipe makes 12 big (HUGE) cookies, but you can make them half-sized for up to 24 cookies. If making smaller cookies, adjust the baking time accordingly and ensure you have enough graham crackers and melted butter.
- Bake at 375°F (190°C) for 9–11 minutes, or until the cookies have spread and turned golden brown. Allow the cookies to cool for 5 minutes.



# Gluten - Free and Dairy-Free Pecan Pie

## Ingredients

**For the Crust:**

- 1 1/2 cups almond flour
- 1/4 cup coconut flour
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon (optional)
- 1/4 cup coconut oil (melted) or vegan butter
- 1–2 tablespoon maple syrup or honey (optional, for sweetness)
- 1–2 tablespoon cold water (as needed)

**For the Filling:**

- 1 cup maple syrup (or brown rice syrup for a low-glycemic option)
- 1/4 cup coconut sugar or date sugar (optional, for extra sweetness)
- 3 large eggs (or flax eggs for a vegan option)
- 1/4 cup coconut oil or vegan butter (melted)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 1/2 cups pecan halves (or roughly chopped if you prefer smaller pieces)

**Recipe continues on next page »**

## Directions

**Make the Crust:**

- Preheat oven to 350°F (175°C).
- Combine dry ingredients: In a bowl, mix almond flour, coconut flour, salt, and cinnamon (if using).
- Add wet ingredients: Stir in melted coconut oil (or vegan butter) and maple syrup (if using). Mix until it starts to form a dough.
- Add water: Gradually add cold water, one tablespoon at a time, until the dough comes together.

**Form the crust:**

- Press the dough into the bottom and up the sides of a 9-inch pie pan. Use your fingers or a spoon to even it out.
- Bake the crust: Place the crust in the preheated oven and bake for 10–12 minutes, or until lightly golden. Remove from oven and let it cool before adding the filling.





# The Haag Family Anise Cookies with Sweet Frosting



## Ingredients

- 3 cups butter
- 1 cup granulated sugar
- 2 eggs
- 2 teaspoons anise extract
- 2 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt

## Directions

- Preheat oven to 375°F.
- In a large bowl, cream together the butter and sugar.
- To make creamed butter: place room temperature butter in a stand mixer bowl or use a hand mixer in a large bowl. Beat at low speed for about 20 seconds, then increase speed and beat until creamy. Reduce the speed and add 1 cup granulated sugar. Increase the speed again and mix until the mixture is fluffy and pale in color.
- Add eggs, one at a time, blending each egg thoroughly before adding the next. Combine flour, baking powder, and salt into the mix and blend thoroughly.
- Cover the dough and refrigerate for 1 hour or until easy to handle. On a lightly floured surface, roll out dough to 1/4-inch thickness. Press desired cookie cutters into the dough and place each cookie cutout onto parchment-lined cookie sheets.
- Bake in the preheated oven for 8 to 12 minutes, or until lightly browned. Remove and cool on a wire rack.
- When cool, frost with white frosting tinted with red or green food coloring as desired (keep each color in a separate bowl). Decorate with Christmas candies or red and green crystal sugar.

# St. Nicholas Squares (Gevulde Speculaas)

## Ingredients

- 1 1/2 cups unsalted butter or margarine, softened
- 1 cup sugar plus 2 tablespoons and 2 teaspoons sugar
- 1 1/4 cups firmly packed brown sugar
- 3 tablespoons milk
- 3 cups flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 (7-ounce) package almond paste
- 1 large egg
- 1 large egg white
- 1/2 cup sliced almonds

## Directions

- Beat butter, 1 cup sugar, brown sugar, and milk in a large mixing bowl with an electric mixer at high speed for 4 minutes, or until creamy.
- Combine flour, baking powder, cinnamon, nutmeg, and cloves in a medium bowl; blend with a whisk. Stir the flour mixture into the butter mixture and mix well.
- Line two 8-inch square baking pans with aluminum foil. Divide dough into fourths. Pat one fourth of dough evenly into the bottom of each pan. Lift foil and cookie crust from pan and set aside.
- Lightly grease the bottom of each pan. Pat remaining pieces of dough evenly into the bottoms of each pan.
- Mix almond paste, egg, and 2 tablespoons sugar in a food processor until smooth; pour almond paste mixture over cookie crust in each pan.
- Turn foil with shaped cookie crust over filling and peel off foil. Whisk egg white until frothy; brush over top crust. Sprinkle top crust with almonds and 2 teaspoons sugar.
- Bake at 350°F for 30 to 40 minutes, or until golden brown. Allow to cool completely; cut into bars. Makes 32 cookies.





# Butterfinger Crumble Cookies

### Ingredients

- 3.5 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon cream of tartar
- 1 teaspoon salt
- 2 eggs, room temperature
- 1 cup softened butter (2 sticks)
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 teaspoon vanilla
- Butterfinger crumbles (or substitute chocolate chips, white chocolate chips, butterscotch chips, nuts, M&Ms, etc.)

**Recipe continues on next page »**

## Directions

- Preheat oven to 375°F.
- Mix dry and wet ingredients separately (sugars go with the wet ingredients).
- Combine dry ingredients into the wet while beating with a mixer.
- Once thoroughly combined, add Butterfinger chunks/crumbles (do not overmix).
- Line baking sheets with parchment paper.
- Roll dough into small balls, about 1.5 inches in diameter, and space them apart on the sheet. (Example: 5 cookies on a half-sheet pan or 7 on a full-sheet pan.)
- Bake for 8 minutes — do not exceed 8.5 minutes. They may not look done, but they are.
- Let them cool slightly before enjoying.



# Buckeye Fudge

## Ingredients

**Peanut Butter Layer**

- 1 cup butter
- 1 cup creamy peanut butter
- 1 teaspoon vanilla
- 3 1/2 cups powdered sugar

**Chocolate Layer**

- 7 ounces sweetened condensed milk (1/2 of a 14-ounce can)
- 1 1/2 cups dark or semi-sweet chocolate chips
- 2 tablespoons butter

## Directions

**Peanut Butter Layer:**

- Combine the peanut butter, butter, and vanilla in a medium saucepan over medium-low heat. Stir to combine; it should come together quickly and become smooth and creamy. Remove from heat and slowly add the powdered sugar, about a cup at a time, stirring thoroughly after each addition.

**Chocolate Layer:**

- Combine the sweetened condensed milk, chocolate chips, and butter in a medium glass bowl set over a pan of simmering water. Allow it to melt slowly, stirring occasionally. Once fully melted, stir until smooth.
- Pour the chocolate layer over the peanut butter fudge. Let it cool on the counter for at least 4 hours before cutting, or chill in the refrigerator. Slice into bite-size pieces and store in an air-tight container in the fridge for up to one week. Enjoy!





# Frozen Sweet Chocolate Pie

## Ingredients

- 1 pkg (4 oz) BAKER'S German's Sweet Chocolate
- 1/3 cup milk, divided
- 4 oz (1/2 of 8-oz pkg) Philadelphia Cream Cheese, softened
- 2 tablespoons sugar
- 2 cups thawed Cool Whip Whipped Topping
- 1 ready-to-use graham cracker crumb crust (6 oz)

## Directions

- Microwave the chocolate and 2 tablespoon of the milk in a large microwaveable bowl on HIGH for 1 1/2 to 2 minutes, or until the chocolate is almost melted, stirring after each minute. Stir until the chocolate is completely melted. Add the cream cheese, sugar, and remaining milk; beat with a wire whisk until well blended. Refrigerate 10 minutes to cool.
- Add whipped topping; stir gently until well blended. Spoon into crust.
- Freeze for 4 hours or until firm. Let stand at room temperature or in the refrigerator for about 15 minutes, or until the pie can be cut easily. Store leftover pie in the freezer.

# Deb's "Borrowed" Pecan Pie Cobbler

## Ingredients

**For the Filling**

- 1 cup pecan halves
- 1/2 cup light corn syrup
- 1/2 cup granulated sugar
- 1/4 cup melted butter
- 2 tablespoons bourbon (optional)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

**For the Topping**

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted

## Directions

- Preheat oven to 375°F.
- In a large bowl, whisk together the filling ingredients.
- Pour mixture into a 9x9-inch baking dish.
- In a separate bowl, whisk together the topping ingredients.
- Drop spoonfuls of topping onto the filling.
- Bake 40–45 minutes or until golden brown.





# Kolache

## Ingredients

- 1/2 lb Butter (or margarine]
- 2 cups Flour
- 1/2 lb Cream Cheese
- 1/2 teaspoon Salt
- 1 Jar Apricot Jam

## Directions

- Cream butter and cream cheese together.
- Add flour and salt.
- Mix well (batter will be very stiff).
- Chill batter until easy to handle.
- Roll out on board sprinkled with flour and powdered sugar.
- Cut out 3” circles.
- Place 1 teaspoon Jam on half of circle.
- Fold over and press edges together with fork tines.
- Bake on a greased cookie sheet for 15 minutes at 400 degrees.
- Watch carefully as the cookies tend to brown quickly toward the end of baking.
- When cookies are cool, dust them with sifted powdered sugar.

# Fire Nog

**The Holidays don’t need to be complicated. Here is a delicious and ease way to celebrate the holidays this year.**

### Directions

- Mix Fireball Cinnamon Whisky with Eggnog Enjoy!





# Peanut Butter Blossom Cookies

## Ingredients

- 1¾ cups sifted flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 sticks butter
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1 unbeaten egg
- 1 teaspoon vanilla
- Sugar (for rolling)
- Solid candy kisses (for topping)

**Recipe continues on next page »**

## Directions

- Preheat oven to 375°F.
- Sift together flour, baking soda, and salt. (If using self-rising flour, omit baking soda and salt.)
- Cream together butter and peanut butter.
- Gradually add sugar and brown sugar; cream well.
- Add egg and vanilla; beat well.
- Gradually blend in the dry ingredients until fully combined.
- Shape dough into balls using a rounded teaspoon.
- Roll each ball in sugar and place on a greased baking sheet.
- Bake at 375°F for 8 minutes.
- Remove from oven and top each cookie with a solid candy kiss, pressing down firmly as the cookie cracks at the edges.
- Return to oven and bake an additional 2 minutes, until golden brown.

**Notes**

- Doubling this recipe yields about 80 cookies.





# Kees' Raspberry Almond Frangipane Tart

### Equipment

- Food processor (I use a NutriBullet)
- Mini tart pan molds (found on Amazon)
- Stand mixer or handheld mixer
- Whisk
- Mixing bowls
- Measuring cups and spoons
- Rolling pin
- Optional: kitchen scale
- Optional: spatula (or use the back of a spoon)

**Recipe continues on next page »**







# Frangipane Tart Shells

## Ingredients

- 250 grams butter, softened (2 sticks + 2 tablespoons)
- 75 grams confectioner's sugar, sifted (1/2 cup + 2 tablespoons)
- 75 grams granulated sugar (1/3 cup + 1 tablespoon)
- 75 grams almond flour (3/4 cup)
- 100 grams eggs (2 large)
- 20 grams egg yolks (1 large)
- 275 grams unbleached all-purpose flour, sifted (2 cups)
- 275 grams pastry flour or bleached all-purpose flour, sifted (2 cups)
- 1/4 teaspoon fine sea salt
- 1145 grams total (40 oz / 2 lbs 8 oz)

**Recipe continues on next page »**

## Directions

- Pulse soft butter with confectioner's sugar in a KitchenAid mixer with paddle, or use a handheld mixer, on low speed until combined. Increase to medium speed and mix until creamy and well blended. Scrape down bowl.
- Process granulated sugar and almond flour (TPT) in food processor until very fine.
- Add almond TPT to mixer bowl and mix on low speed.
- Whisk eggs with the yolk; pour into bowl with mixer running on low speed and mix until blended.
- Pulse in flour on low speed, 1/3 at a time, just until dough comes together. Transfer dough to counter and press together.
- Divide into 3 portions: 375 grams (13 oz) each. Shape into round disks about 6" (15 cm) in diameter, and wrap in plastic.
- Chill until firm, preferably overnight. This dough freezes well; may be frozen for up to three months.
- To make large 9" (23 cm) or 10" (25 cm) tart shell: Temper one disk (375 g) of cold dough from the refrigerator about 15 minutes at room temperature. Roll out the disk to a 13" round (33 cm) and 1/8" (3 mm) thickness. Roll up on the rolling pin and lift into the tart pan. Work quickly to keep dough cold. Fit the dough into the tart pan, easing it into the corners, leaving a little extra dough extended above the top of the pan. Refrigerate until firm and then trim the cold dough level with the top of the pan using a paring knife. Freeze dough in the pan before blind-baking or filling.
- To make individual tart shells: Roll out chilled dough slightly thinner than 1/8" (2 mm) thick. For 3 1/2" (11.5 cm) diameter fluted tart pans, use a 4 1/2" (11.5 cm) cutter. Line tart pans and freeze.
- To blind-bake tart shells: Bake from frozen; you will not need foil or pie weights. Note: Baking times depend on the final use of the tart shell. For tarts that will be baked again with filling, bake less, to a very light golden brown color. For tarts with a pre-cooked filling, bake to a darker golden brown. Bake frozen tart shells at 350°F (175°C). Bake 18–19 minutes for light golden brown; 20–22 minutes for darker golden brown. Cool completely before filling.

**Recipe continues on next page »**

# Frangipane Tart Filling

## Ingredients

- 95 grams blanched almond flour (1 cup) OR 95 grams sliced blanched almonds (3/4 cup)
- 95 grams sugar (1/2 cup)
- 125 grams butter, softened (1 stick + 1 tablespoon / 9 tablespoons)
- 1/2 teaspoon almond extract
- 100 grams egg yolks (5 large)
- 50 grams cake flour, sifted (1/3 cup + 1 tablespoon)
- 10 almond sablé tart shells (from above recipe)
- Raspberry preserves: 200 grams raspberry preserves (2/3 cup) (Bonne Maman or similar premium-quality preserves)
- Raspberries: 340 grams fresh raspberries (2 × 170 g containers). Have an extra container on hand in case you need a few more.
- Almonds: 45 grams sliced blanched almonds (1/4 cup + 2 tablespoons)

**Recipe continues on next page »**







## Directions

### To Mix Pangipane

- Process the almond flour (or sliced almonds) with the sugar in a food processor until finely ground. Transfer to bowl of stand mixer.
- Add butter and mix with paddle on low speed until incorporated.
- Add almond extract, then egg yolks one at a time with mixer running on medium speed.
- Pulse in cake flour on low speed until mixture is smooth. Scrape down the sides and bottom of the bowl and mix in.
- Refrigerate until needed. Let come to room temperature when ready to use.

**Recipe continues on next page »**

## Directions

### To Assembe Tarts

- Spread 1 tablespoon (20 g) of preserves in the bottom of each tart shell.
- Let freeze to make it easier to spread frangipane.
- Place dollops of the frangipane filling on top of the preserves.
- Gently spread filling to an even layer using a small offset spatula or the back of a spoon. Be careful not to disturb the preserves.
- Note: When using frangipane filling with berries or other fruit, the tart shell should be about half full of filling before adding the berries; the filling will rise around the berries as the tart bakes.
- Arrange the raspberries in neat concentric rows (7 raspberries is typically the right number for a 3 1/2" tart), making sure there is frangipane between them, then press them gently into the frangipane.
- Scatter the sliced blanched almonds in between the raspberries.
- Bake the tarts at 350°F for 35–40 minutes, until the frangipane filling is set and a toothpick tests clean; the crust should be golden brown.



# Happy Holidays!

We hope you have the happiest holiday season.

