

MRX

**SENDING BEST
WISHES - FROM
OUR KITCHENS TO
YOURS**



**HOLIDAY SEASON
2020**

Dear Friends,

On behalf of MRK Partners, we want to wish you and your families a safe and joyful holiday season. 2020 has been a challenging year for everyone and we want you to know how much we appreciate your friendship and guidance during this difficult time. Although this year has not been all positive, one thing we can be sure of is the closeness we feel here at MRK and with all of our friends, family and partners. We have learned to be nimble this year in so many different ways. From virtual workouts to online schooling to toilet paper searches, we have all grown. We are more creative, technologically savvy, smarter and overall better at life than we were in 2019. Let's take stock of this moment and remind ourselves that we are able to overcome more than we think, together.

So, in that spirit, though our day jobs may keep us out of the kitchen, we can all appreciate a little home cooking, especially when the sights and smells bring us back to pre-pandemic times.

Our *MRK Cookbook* is a compilation of cocktails, appetizers, side dishes, main dishes and desserts. Like some good comfort food, we hope you try and enjoy these recipes. We're thankful for each and every one of you and we look forward to 2021 and a life-saving vaccine!

With love,
Sydney and the MRK Team



COCKTAILS

STRAWBERRY FROSE'

TEQUILA PALOMA



TIFFANY GRESHAM

STRAWBERRY FROSE'

COCKTAIL

INGREDIENTS

- 1 750 ml bottle hearty, bold rosé (such as a Pinot Noir or Merlot rosé)
- ½ cup sugar
- 8 ounces strawberries, preferably frozen
- 2½ ounces fresh lemon juice

DIRECTIONS

- Pour rosé into a 13x9" pan and freeze until almost solid (it won't completely solidify due to the alcohol), at least 6 hours.
- Meanwhile, bring sugar and ½ cup water to a boil in a medium saucepan; cook, stirring constantly, until sugar dissolves, about 3 minutes. Add strawberries, remove from heat, and let sit 30 minutes to infuse syrup with strawberry flavor. Strain through a fine-mesh sieve into a small bowl (do not press on solids); cover and chill until cold, about 30 minutes.
- Scrape rosé into a blender. Add lemon juice, 3½ ounces strawberry syrup, and 1 cup crushed ice and purée until smooth.
- Transfer blender jar to freezer and freeze until frose' is thickened (aim for milkshake consistency), 25–35 minutes.
- Blend again until frose' is slushy.
- Divide among glasses.



CRISTINA LOMELI

TEQUILA PALOMA

COCKTAIL

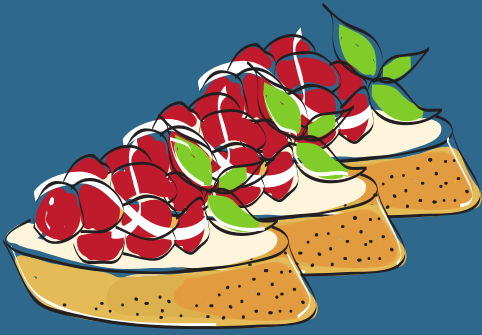
*MY FAMILY
MAKES THIS
COCKTAIL
REQUEST EVERY
YEAR FOR OUR
HOLIDAY GET-
TOGETHERS.
SO TASTY!*

INGREDIENTS

- 2 shots Don Julio Tequila
- 6 oz grapefruit soda
- Grapefruit rounds (for garnish)
- Lime
- Tajin (chili powder)

DIRECTIONS

- Rim your glass with lime
- Dip glass in Tajin chili powder
- Add ice and 6 oz grapefruit soda
- Stir in 2 shots of Tequila
- Squeeze lime into your glass (as much as you like)
- Add grapefruit round to glass for garnish
- Most importantly, ENJOY :)



APPETIZERS

MARJORIE'S SALADE
NICOISE

GRANDMA'S GUACAMOLE

BEAN DIP



BEN KURZIUS

MARJORIE'S SALADE NICOISE

APPETIZER

SECRET FAMILY RECIPE

DRESSING INGREDIENTS

- 2 tsp Dijon mustard
- 2 tsp white wine vinegar
- ½ tsp salt
- 2 garlic cloves, minced
- ½ tsp fresh black pepper

SALAD INGREDIENTS

- 2 pounds green beans, cut in 1.5" pieces, cooked in salted water until just tender (about 4 minutes), and cooled
- 2 green peppers, sliced into thin rings
- 4 ribs celery, thinly sliced
- 1 pint cherry tomatoes, halved if desired
- 5 medium red potatoes, cooked until just tender, cut into 1-1.5" chunks
- 2 small or one large mild onion (red or Vidalia), sliced thinly into rings
- 3 cans solid white tuna, drained
- 6 hard boiled eggs, peeled and cut into quarters
- ¼ cup sliced scallions
- 1/3 cup chopped parsley
- 3-4 tbsp chopped fresh basil
- 10 pimento stuffed green olives
- 10 black olives, either canned or in oil
- Optional: 2 ounces finely chopped anchovies

DRESSING DIRECTIONS

Whisk the following ingredients in a small bowl

- 6 tbsp vegetable oil
- 6 tbsp olive oil
- 1 tsp finely chopped fresh thyme (or ½ tsp dried)

SALAD DIRECTIONS

- Arrange vegetables in a large shallow bowl
- Add tuna, broken into chunks. Add anchovies, if using.
- Scatter olives, scallions, basil and parsley
- Arrange egg quarters on top
- Toss with dressing at table



CRISTINA LOMELI

GRANDMA'S GUACAMOLE

APPETIZER

*MY GRANDMA
WAS GIVEN THIS
RECIPE FROM
HER GRANDMA
AND IT GOT
PASSED DOWN
TO HER
GRANDKIDS.*

INGREDIENTS

- 6 large avocados
- 2 tomatoes
- 1 red onion
- 1 bunch of cilantro
- 2 serrano peppers (optional)
- 2 limes - juiced
- Himalayan salt
- 1 pinch of pepper
- Tortilla chips

DIRECTIONS

- In a medium bowl, mash together 6 avocados, lime juice, Himalayan salt and 1 pinch of pepper
- Chop tomato, cilantro and onion
- If you like spicy food, chop 2 serrano peppers (make sure to leave the seeds for extra spice!)
- Add veggies to already mashed avocado
- Mix and refrigerate for 1 hour for better flavor
- Dip with your favorite chips and ENJOY!



KEVIN SCHEY

BEAN DIP

APPETIZER

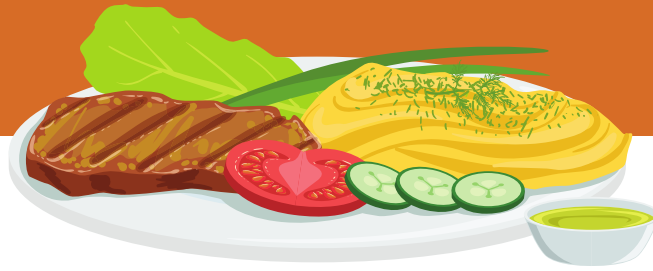
INGREDIENTS

- 1 (16-ounce) can refried beans
- 1 cup picante sauce
- 1 cup (4 ounces) shredded Pepper Jack cheese
- 1 cup (4 ounces) shredded cheddar cheese
- 3/4 cup sour cream
- 4 ounces cream cheese, softened
- 1 jalapeno, stems and seeds removed, finely diced
- 1 tbsp chili powder
- 1/4 tsp ground cumin
- 2 green onions, chopped, for garnish
- Tortilla chips, for serving

DIRECTIONS

- Preheat oven to 375 degrees F
- Combine all of the ingredients except for the green onions in a large bowl. Mix with a hand mixer until combined, then pour into a large skillet or square baking dish.
- Bake for 25-30 minutes until hot and bubbly.
- Stir, then sprinkle with the green onions, if desired, and serve with tortilla chips.
- Alternately, you can mix all of the ingredients together except for the green onions and pour into a slow cooker. Cook on low for 1-2 hours until warmed through.

Note: A crust may form on the top of the bean dip as it sits, but if you stir the dip well, it will mix right back in.



MAIN DISHES

EASY HERB-CRUSTED SALMON

PULLED PORK

ENCHILADA BAKE

MARY'S FAMOUS CHILI

SWEET NOODLE KUGEL

PINEAPPLE GRILLED SHORT RIBS



CHELSEY RAISSEN

EASY HERB-CRUSTED SALMON

MAIN DISH

*THIS IS A FAMILY
FAVORITE, AND SO QUICK
(AND EASY) TO MAKE!*

INGREDIENTS

- 1/2 side of salmon (approx 1lb)
- 1 tsp olive oil
- 1/2 small lemon (or 2 tbsp lemon juice)
- 2 tbsp dried parsley
- 2 tbsp dried dill
- 2 tbsp dried basil
- 1/4 tsp crushed red pepper flakes
- Salt and pepper to taste

DIRECTIONS

- Rinse/clean salmon and place onto lightly oiled baking sheet (cook it in anything you want, as long as the juices won't leak into your oven and make a burnt mess).
- Mix oil and lemon juice in a small bowl. Gently pour/rub oil and lemon juice on the salmon. If you prefer not to use the oil, just squeeze/drizzle the lemon juice over the salmon.
- Mix your dried herbs and pepper flakes in a small bowl. Generously sprinkle the dried herb mix over your salmon - this will form your crust.
- Season with salt and pepper on top of the herbs. No need to push them down onto the salmon, just let them sit on top.
- For a gas oven: broil on high for 10-15 minutes, depending on the thickness of your salmon. For electric oven: bake at 425 for 15-20 minutes, depending on the thickness of your salmon.
- Serve, and enjoy!



KEVIN SCHEY

PULLED PORK

MAIN DISH

BEST PULLED PORK!

INGREDIENTS

- 3-4 pound boneless pork shoulder
- 1/3 cup packed brown sugar
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 2 tsp salt
- 1 tsp cumin
- 1 tsp pepper
- 1/2 tsp cayenne pepper
- 1/2 cup beef broth
- 1/3 cup apple cider vinegar
- 1 tbsp Worcestershire sauce
- BBQ sauce
- Buns

DIRECTIONS

SEASONING:

- Lay the pork shoulder out on a large cutting board lined with plastic wrap.
- In a medium bowl, whisk together the brown sugar, garlic powder, onion powder, smoked paprika, cumin, salt, pepper and cayenne.
- Evenly season the pork with the seasoning mixture, use your hands to massage the rub into all sides of the meat.
- **OPTIONAL:** Wrap in plastic wrap, place in the refrigerator and chill for 2-12 hours.

SLOW COOKER METHOD:

- When ready to cook, pour the broth, vinegar, and Worcestershire sauce in the bottom of your slow cooker and stir to combine. (If wrapped in plastic wrap, be sure to remove wrap before cooking).
- Place the pork into the slow cooker, cover and cook on low for 10-12 hours until fork tender and falling apart.
- Move the pork to a large plate, tent with foil and allow the pork to sit for 10 minutes.
- Shred the pork and serve with buns and bbq sauce if desired.

OVEN METHOD:

- Season the pork as directed above, and chill if desired.
- Preheat oven to 300 degrees.
- Pour the beef broth, vinegar, and Worcestershire sauce into the bottom of a large dutch oven and stir. Then, add the pork to the pot.
- Cover the pork with the lid of your dutch oven and roast in the preheated oven for 3 hours.
- Remove the lid and continue cooking for 3-4 more hours until the pork is tender and falling apart.
- Remove the pork from the oven and place on a large serving platter. Tent the pork with foil and allow it to sit for 10-15 minutes before shredding and serving.



CATHY COLER

ENCHILADA BAKE

MAIN DISH

THIS DISH HAS SAVED US MANY TIMES THROUGH COVID AND THE NEW BABY AS YOU CAN MAKE IT A FEW DAYS EARLY AND STORE IN THE REFRIGERATOR AND THEN BAKE IT THE DAY YOU WANT TO EAT IT!

INGREDIENTS

- Enchilada sauce (we love Trader Joes)
- 2 cans of black beans
- 2 bell peppers
- 1 can corn
- 1 medium onion
- 1 cup quinoa
- 2 tbsp olive oil
- 2 tbsp chili pepper (we love Trader Joes)
- Salt & pepper
- 3 crushed garlic cloves
- Grated cheddar cheese

DIRECTIONS

- Add 2 cups of water to the 1 cup of dry quinoa and bring to boil. Simmer for 15-20 mins then set aside.
- Cut onions and heat with olive oil and garlic over high heat for 5 mins.
- Lower temp to medium heat and add diced bell peppers and corn and heat for 5 minutes.
- Add 2 tbsp of chili pepper and salt and pepper to taste and heat for 5 more minutes.
- Remove from heat and combine this mixture with quinoa and black beans in large bowl with entire bottle of enchilada sauce.
- Pour contents into greased 9x13 glass pan.
- Add layer of grated cheddar cheese over entire top. Cover with foil.
- Bake in oven at 350 degrees for 20 minutes.
- Remove foil and bake for another 10 minutes.
- Let cool for 5 minutes.
- Ready to serve.

We often eat with tortilla chips!



BRYAN RUSSELL

MARY'S FAMOUS CHILI

MAIN DISH

*A LITTLE BIASED, BUT FAN
FAVORITE FOR MEAT
LOVERS...*

INGREDIENTS

- 3 lbs ground beef
- 2 green peppers, diced
- 2 large onions, diced
- 3/4 tbsp garlic, minced
- 3 cans 19 oz. kidney beans, drained
- 1 can 28 oz. diced tomato w juice
- 2 cans 28 oz crushed tomatoes
- 2 tbsp chili powder
- 1/4 tsp cayenne pepper
- 1/2 tsp cumin
- 3/4 tsp salt

DIRECTIONS

- Cook in slow cooker - time depending on heat. Set to High for 30-45 mins or on low for a slow 3-hour simmer (recommended)
- Brown ground meat, diced green peppers, and onions and start to compile in slow cooker
- Add diced tomatoes and crushed tomatoes
- Add kidney beans
- Add garlic, chili powder, cayenne pepper, cumin and salt
- Stir occasionally but slow cooker should do most of the work!
- Serve with desired toppings like shredded cheese (VT Cabot Cheddar recommended) and enjoy!



SYDNE GARCHIK

SWEET NOODLE KUGEL

MAIN DISH

*A CLASSIC FROM MY
CHILDHOOD*

INGREDIENTS

- ½ lb medium width noodles, cooked
- ½ stick melted margarine
- 2 eggs, slightly beaten
- ¼ cup sugar
- 1 tsp salt
- ½ tsp vanilla
- 1 16oz can crushed pineapple, drained

DIRECTIONS

- Mix all ingredients together (except sugar/cinnamon mixture) in a well-greased casserole dish
- Sprinkle sugar/cinnamon mixture on top
- Bake at 350 degrees for approximately 1 hour



KYLE HUDSON

PINEAPPLE GRILLED SHORT RIBS FROM "CRAVINGS" BY CHRISSY TEIGEN

MAIN DISH

THESE ARE RECIPES THAT I WOULD MAKE IN COLLEGE AFTER ONE OF MY FRIENDS TOLD ME THAT CHRISSY TEIGEN HAD THE BEST COOKBOOK EVER AND THAT I TURNED MY FAMILY ONTO WHEN I WOULD COME BACK FOR THE HOLIDAYS. NOW WE USUALLY MAKE THEM FOR FAMILY EVENTS OR GATHERINGS.

INGREDIENTS

Ribs:

- 2 1/2 pounds flanken or kalbi style short ribs
- 1 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1/2 cup (packed) dark brown sugar

Marinade:

- 1/2 cup light soy sauce
- 1/2 cup (packed) dark brown sugar
- 1/3 cup finely chopped garlic
- 2 tbsp mirin
- 2 tbsp finely grated fresh ginger
- 2 tbsp minced fresh or canned pineapple
- 2 tbsp finely grated yellow onion
- 1 tbsp sriracha

DIRECTIONS

- Place the ribs in a large baking dish or roasting pan and season them all over with the salt and pepper, then rub the brown sugar all over the ribs. Let them sit for about 15 minutes (until the sugar dissolves on the surface of the ribs).
- In a bowl, combine the soy sauce, brown sugar, garlic, mirin, ginger, pineapple, onion, Sriracha, and sesame oil.
- Pour the marinade over the ribs, shaking the dish so the marinade gets all up in there.
- Cover and refrigerate for at least 4 hours, but 12 to 24 hours is better!
- Remove the ribs from the fridge 30 minutes to 1 hour before cooking.
- Remove the ribs from the marinade, letting the excess drain off, and pat dry with paper towels. Reserve the marinade.
- Preheat a grill or cast-iron skillet or griddle over high heat for 5 minutes. Grill the ribs until they get caramelized and are just cooked through, 3 to 4 minutes per side.
- Throw the pineapple slices in the marinade to coat and grill them until caramelized, 2 to 3 minutes per side.
- Serve the ribs and pineapple on a platter and garnish with chopped scallions.*

*For serving, use the rest of the pineapple, cored and sliced into half-moons and top with 1/4 cup chopped scallions



SIDE DISHES

**WOOD FAMILY EXTRA SWEET
POTATOES**

HOMEMADE TORTILLAS

FRIED PLANTAINS

BAKED MAC & CHEESE

**BEAN, CORN AND RICE SALAD
WITH CHILI VINAIGRETTE**

**ROASTED SWEET POTATO WEDGES
WITH SMOKED CHILE CREAM**

NANA'S MUSHROOM RICE

FISH SAUCE FRIED CHICKEN

SPINACH & PERSIMMON SALAD



SOME PEOPLE MIGHT CALL THIS A DESSERT, BUT IT IS NOT. IT IS A SIDE DISH!

CATHY COLER



WOOD FAMILY EXTRA SWEET POTATOES

SIDE DISH

INGREDIENTS

- Sweet potatoes - 5 medium
- Sugar
- Brown sugar
- Vanilla
- Cinnamon
- Marshmallows

DIRECTIONS

- Peel and cut the sweet potatoes (or use a can of already peeled and cut sweet potatoes to cut back on work. We often use Princella cut yams in syrup).
- If you are using the canned potatoes, pour all contents in a medium saucepan over high heat. Otherwise bring potatoes to a boil for 20-30 minutes until soft.
- Add sugar, brown sugar, cinnamon, and vanilla to the pan and mix together. It is very important that you do not measure these, you just pour them in and if you think you have poured too much, then you probably need to pour a little more.
- While you stir in the sweets, mash up the potatoes so that the potatoes are soft and in a syrup-like thick soup mixture.
- Pour contents into a 9x13 glass pan.
- Add a top layer of marshmallows.
- Put in oven for 5-10 minutes at 350 degrees in order to heat up marshmallows.
- Then its ready to serve.



OUR FAMILY PREFERS THESE YUMMY HOMEMADE TORTILLAS OVER STORE-BOUGHT ONES. THEY'RE A GREAT ADDITION TO OUR TACO NIGHTS.

CHELSEY RAISSEN

HOMEMADE TORTILLAS

SIDE DISH

INGREDIENTS

- 3 cups all purpose flour
- 2 tsp baking powder
- 1/4 cup oil (avocado or olive)
- 1 tsp salt
- 8 oz hot water

DIRECTIONS

- Combine flour, baking powder, oil, and salt in a mixing bowl.
- Add in water and mix well using your hands. Add more water in small increments if needed to incorporate the dry ingredients. The dough should be sticky, just enough so that it sticks to itself.
- Shape the dough into small balls, and let them rest for 10-15 minutes.
- Roll the dough balls into flat rounds (tortilla-shaped) on a lightly flour-dusted surface.
- Cook the tortillas in a hot pan for 45 seconds per side - flip and repeat for each side.
- Transfer the cooked tortillas onto a plate or warmer, and keep them moist by using a lightly damp towel to wrap the cooked tortillas together in a stack until ready to eat.



A HOLIDAY TABLE IS NEVER COMPLETE WITHOUT FAVORITE FOOD SERVED BY MOM OR GRANDMA. PLANTAINS, FRIED (DODO) ARE ALWAYS A FAVORITE. EASY TO MAKE AND CAN BE PAIRED WITH ANY DISH.

SHOLA GIWA

FRIED PLANTAINS (DODO)

(FROM NY TIMES COOKING)

SIDE DISH

INGREDIENTS (MAKES 4-6 SERVINGS)

- 4 medium ripe, deep-yellow plantains (about 2 pounds)
- 1 small red onion, peeled and halved
- Canola or other neutral oil, for frying (about 3 cups)
- 1 lime, zest removed in strips and julienned, plus 1 tbsp juice
- 1 tsp red-pepper flakes
- Kosher salt

Fried, grilled, boiled, dehydrated and pulverized, sweet or savory, plantains are a staple of Nigerian cuisine. Dodo, as it is called in Yoruba, refers to fried sweet plantains. For the plantains to caramelize properly, use ripe plantains (the skin should be deep yellow and speckled with large black dots). If you can find only green plantains, you can seal them in a paper bag and let them ripen for 2 to 3 days. Cooking the plantains in hot oil brings out their caramelized sweetness, and a quick toss with pickled onions adds an acidic bite.

DIRECTIONS

- Cut off the tips of each plantain. Use a sharp knife to create a slit in the skin along the length of each plantain, carefully making sure not to cut into the flesh. Remove and discard the skin by peeling it apart.
- Slice each plantain in half lengthwise, then cut into 1-inch pieces.
- Thinly slice one onion half, then transfer the slices to a medium bowl.
- Quarter the remaining onion half lengthwise, and pull the layers apart.
- In a large, deep skillet or sauté pan, pour 1/2 inch oil and heat over medium. When hot, add the larger onion pieces and fry, stirring occasionally, until golden brown, about 6 minutes.
- Using a slotted spoon, remove and discard the cooked onion.
- Working in batches to avoid crowding, fry the plantains, stirring halfway through, until browned and caramelized at the edges, 10 to 12 minutes per batch.
- Using a slotted spoon, transfer to a paper towel-lined baking sheet.
- While the plantains are frying, toss the sliced onion with the lime juice, red-pepper flakes and a pinch of salt in a large bowl. Let marinate, at least 10 minutes.
- Toss the fried plantains in the bowl with the pickled onion mixture while still warm. Add the lime zest and season to taste with salt.
- Serve immediately.



GO-TO COMFORT FOOD FOR THE HOLIDAYS

MICHELLE COLER

BAKED MAC & CHEESE

SIDE DISH

INGREDIENTS

- 16 oz elbow macaroni, cooked
- 1 tbsp extra virgin olive oil
- 6 tbsp unsalted butter
- 1/3 cup all purpose flour
- 3 cups whole milk
- 1 cup heavy whipping cream
- 4 cups sharp cheddar cheese shredded
- 2 cups gruyere cheese shredded
- salt and pepper to taste
- 1 1/2 cups panko crumbs
- 4 tbsp butter melted
- 1/2 cup parmesan cheese shredded

DIRECTIONS

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



SECRET FAMILY RECIPE

BEN KURZIUS



BEAN, CORN AND RICE SALAD WITH CHILI VINAIGRETTE

SIDE DISH

INGREDIENTS (MAKES 6-8 SERVINGS)

- 3 1/2 cups cooked, white rice, cooled
- 1 can (16 oz) pink beans, rinsed and drained (or substitute kidney beans)
- 1 1/2 cups cooked fresh corn kernels (frozen works okay)
- 1/3 cup chopped scallions
- 2 pickled jalapeno peppers, seeded, de-ribbed and minced
- 1/3 cup safflower or corn oil
- 2 tbsp fresh lime juice
- 1 tbsp apple cider vinegar
- 1 tbsp (packed) brown sugar
- 1 tsp chili powder
- 1 tsp salt
- 1/2 tsp ground cumin

DIRECTIONS

- In a large bowl, combine the rice, beans, corn, scallions and jalapenos. Toss to mix.
- In a small bowl, combine the rest of the ingredients. Whisk until sugar dissolves and the mixture is well blended.
- Pour the dressing over the salad and toss to coat. Let stand at room temperature, tossing occasionally, for up to 4 hours before serving, or cover and refrigerate for up to 3 days.



DIFFERENT, SAVORY WAY TO SERVE YAMS



JENI JACKMAN

ROASTED SWEET POTATO WEDGES WITH SMOKED CHILE CREAM

SIDE DISH

INGREDIENTS

- 1/3 cup sour cream
- 3 tbsp minced green onion top
- 2 tsp hot pepper sauce
- 2 tsp fresh lime juice
- 3 lbs medium red-skinned sweet potatoes, scrubbed, cut lengthwise into 3/4-inch-wide wedges with skin
- 3 tbsp olive oil
- 1 1/2 tsp ground cumin

DIRECTIONS

- Whisk sour cream, 1 tbsp green onion tops, hot pepper sauce and lime juice in small bowl. Cover and chill.
- Sour cream topping can be made 1 day ahead. Keep refrigerated.
- For yam wedges, position 1 rack in top third of oven and 1 rack in bottom third of oven, preheat to 425 degrees.
- Combine sweet potato wedges, oil and cumin in large bowl.
- Sprinkle with salt and pepper and toss to coat.
- Arrange potato wedges, cut side down, on 2 rimmed baking sheets.
- Roast until tender and browned in spots, about 20 minutes, reversing pans halfway through.
- Can stand at room temperature up to 4 hours.
- Rewarm in 425 degree oven for 5 minutes.
- Season to taste with salt and pepper.
- Place wedges on large platter.
- Drizzle smoked chile cream over and sprinkle with remaining 2 tbsp green onion tops.
- Serve & enjoy!



DELICIOUSNESS MADE EASY



SYDNE GARCHIK

NANA'S MUSHROOM RICE

SIDE DISH

INGREDIENTS (MAKES 4 SERVINGS)

- 1 onion diced
- 1/4 lb mushrooms diced
- 1 10.5oz can chicken consomme or broth
- 1 can water (fill chicken soup can)
- 1/4-1/3* cup soy sauce
- 1 cup of rice

DIRECTIONS

- Brown onions. Add mushrooms to pan and brown as well.
- Add rice to pan and mix together for a minute or so.
- Transfer everything to a baking dish and add liquids (soup/soy sauce/water).
- Cover and bake in 350 degree oven until all the water is absorbed (over an hour)

*Deduct amount of soy sauce you use from the amount of water above so that the total amount of liquid is 21 ounces.



GO-TO EASY DISH!



HAI NGUYEN

FISH SAUCE FRIED CHICKEN

SIDE DISH

INGREDIENTS (MAKES 2 SERVINGS)

- Party Wings or Wings Split - 2lbs
- 3-4 tbsp of fish sauce
- Garlic salt
- Crushed pepper

DIRECTIONS

- Clean wings with cold water and place in mixing bowl
- Generous sprinkle of crushed black pepper
- Generous sprinkle of garlic salt
- Add 3-4 tbsp of Fish Sauce. Should be enough to coat the wings.
- Mix until coated and leave for 15-30 minutes to marinate
- Place in air fryer for 22 minutes at 360 degrees or until golden brown
- When done, line a serving plate with paper towels and place finished wings to allow to cool and allow paper towels to soak additional oil
- Serve with rice and side salad



THIS SALAD IS A STAPLE ON MY HOLIDAY DINNER MENU. THE COLORS COMPLIMENT YOUR HOLIDAY TABLE AND EVERYONE INCLUDING THE KIDS LIKE IT. GWEN AND I SPEND THE DAY RECREATING A MEAL FROM A MAGAZINE, USUALLY SUNSET, WHILE OUR FAMILY AND FRIENDS – MOSTLY COLLEGE ERA INTERNATIONAL GROUP OF FRIENDS AND BURGEONING FAMILY FEAST ON A BUFFET TABLE AS THE HOUSE FILLS UP WITH FRIENDS OLD AND NEW.

SHOLA GIWA

SPINACH AND PERSIMMON SALAD

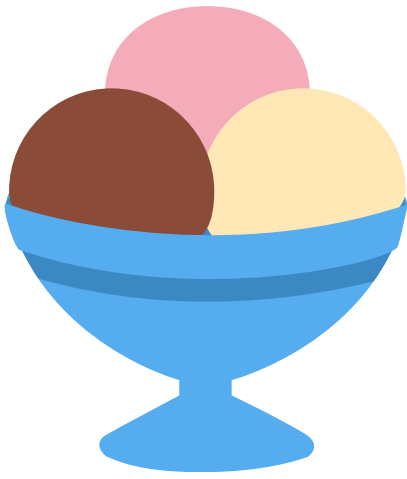
SIDE DISH

INGREDIENTS

- 1/4 cup rice vinegar
- 2 tbsp orange marmalade
- 1 tsp toasted sesame oil
- Salt and pepper
- 5 quarts baby spinach leaves (1 1/4 lb.), rinsed and crisped
- 3 firm Fuyu persimmons (5 oz. each), peeled and sliced into thin wedges
- 3/4 cup glazed pecans

DIRECTIONS

- In a large bowl, mix vinegar, marmalade, and sesame oil
- Add salt and pepper to taste
- Add spinach, persimmons, and pecans
- Mix gently to coat with dressing



DESSERTS

DUTCH APPLE PIE

GOLDEN BROWN
BUTTER AND PECAN
PRALINE TART

LEMON MERINGUE PIE

FRENCH TOAST CASSEROLE
WITH SALTED FROSTED
FLAKES

OLD FASHIONED EASY
APPLE CRISP

SOUTHERN BANANA
PUDDING



MICHELLE COLER

DUTCH APPLE PIE

INGREDIENTS

Crust:

1 cup flour
1/2 tsp salt
1/3 cup shortening (or substitute)
2-3 tbsp cold water

Filling:

8 c. sliced/peeled Granny Smith apples
1/2 cup granulated sugar
1/4 cup flour
1/4 tsp ground cinnamon, 1 tbsp lemon juice

Topping:

1/2 cup unsalted butter (softened)
1 cup flour
2/3 cup packed brown sugar
1tbsp granulated sugar

DESSERT

FIRST TIME I MADE THIS PIE WAS FOR A FRIENDSGIVING. MY FRIEND BROUGHT A TOFURKEY (TURKEY MADE OF TOFU). AFTER 1 BITE OF THE TOFURKEY, WE ALL ENDED UP HAVING A MEAL MADE OF ONLY MASHED POTATOES, VEGGIES AND THIS DELICIOUS APPLE PIE.

DIRECTIONS

- In medium bowl, mix 1 cup flour and the salt. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas.
- Sprinkle with cold water, 1 tbsp at a time, tossing with fork until all flour is moistened and pastry almost leaves side of bowl (1 to 2 tsp more water can be added if necessary). Gather pastry into a ball. Shape into flattened round on lightly floured surface.
- Wrap flattened round of pastry in plastic wrap, and refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky. If refrigerated longer, let pastry soften slightly before rolling.
- Heat oven to 400 degrees. On surface sprinkled with flour, using floured rolling pin, roll pastry dough into circle 2 inches larger than 9-inch pie plate. Fold pastry into fourths; place in pie plate.
- Unfold and ease into plate, pressing firmly against bottom and side and being careful not to stretch pastry, which will cause it to shrink when baked. Trim overhanging edge of pastry 1 inch from rim of pie plate.
- Fold and roll pastry under, to keep the crust from overflowing.
- In large bowl, toss filling ingredients. Pour into pie plate, mounding apples toward center.
- In medium bowl, use pastry blender or fingers to mix butter, 1 cup flour and the brown sugar until a crumb forms. Sprinkle evenly over top of pie.
- Sprinkle 1 tbsp granulated sugar on top.
- Bake 45 to 55 minutes or until pie crust and crumb topping are deep golden brown and filling begins to bubble. Transfer to cooling rack to cool.
- Serve pie warm or room temperature with fresh whipped cream or a scoop of ice cream on top.



JENI JACKMAN

GOLDEN BROWN BUTTER AND PECAN PRALINE TART

INGREDIENTS

Crust:

3/4 cup unsalted butter
1 1/4 cup unbleached all purpose flour
1/4 cup packed golden brown sugar
1/2 tsp salt

Filling:

1 large egg
1/2 cup packed golden brown sugar
1/2 cup golden syrup (such as Lyle's golden
Syrup)
1/4 cup heavy whipping cream
1/4 tsp salt
1 cup coarsely chopped pecans, toasted

DESSERT

LYLE'S GOLDEN SYRUP MAKES THE DIFFERENCE. GOOD THINGS TAKE TIME, APPROX 4 HRS INCL BAKING.

DIRECTIONS

Crust:

- Cook 3/4 cup butter in sm. heavy saucepan over med. heat until butter turns golden brown, approx 4 min., don't burn.
- Remove from heat. Pour melted brown butter into 1-cup glass measuring cup. Let stand 15-20 min.
- Meanwhile, position rack in center of oven, preheat to 375 degrees.
- Butter sides of 9-inch tart pan with removable bottom.
- Whisk flour, brown sugar and salt in med. bowl to blend.
- Add 1/2 cup of brown butter and stir with fork until moist dough forms (resembles wet sand).
- Transfer dough to prepared tart pan. Press with fingertips into bottom and up sides of pan (dough will look glossy).
- Let crust rest 5-10 min. Bake crust until set and just golden brown, 15-18 min.

Filling:

- Whisk egg and brown sugar in med. bowl until well blended.
- Whisk in Golden Syrup, whipping cream and salt.
- Stir in remaining brown butter leaving most of darkened solids behind in bottom of measuring cup.
- Stir in pecans. Pour filling into warm crust distributing pecans evenly.
- Bake tart until filling is browned and slightly puffed and set at edges, 25-27 min.
- Cool and serve.



CARLEE CHIATE

LEMON MERINGUE PIE

INGREDIENTS

9" frozen pie crust or crust from a recipe of our choice

Filling:

3 egg yolks
1 ½ cups sugar
1/3 cup plus 1 tbsp cornstarch
1 ½ cups water
3 tbsp butter
2 tsp grated lemon peel
1/2 cup lemon juice

Meringue:

3 egg whites
¼ tsp cream of tartar
6 tbsp sugar
½ tsp vanilla

DESSERT

TRADITIONALLY SERVED AT THE END OF HOLIDAY DINNERS. ALSO, IF MY MATERNAL GRANDMOTHER APPROVED OF ONE OF HER DAUGHTER'S BOYFRIENDS, SHE WOULD MAKE THEM THIS PIE!

DIRECTIONS

- Bake pie crust as directed before beginning filling.
- Preheat oven to 400 degrees. In a small bowl, beat egg yolks with fork. In 2-quart saucepan, mix sugar and cornstarch; gradually stir in water.
- Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute.
- Immediately stir at least half of hot mixture into egg yolks; stir back into hot mixture in saucepan. Boil and stir 2 minutes; remove from heat. Stir in butter, lemon peel, and lemon juice.
- Pour into pie crust.
- In medium bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in sugar, 1 tbsp at a time; continue beating until stiff and glossy. Do not under beat. Beat in vanilla. Spoon onto hot pie filling. Spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.
- Bake 8 to 12 minutes or until meringue is light brown. Cool away from draft 2 hours. Cover and refrigerate cooled pie until serving.
- Store in refrigerator.



KYLE HUDSON

FRENCH TOAST CASSEROLE WITH SALTED FROSTED FLAKES

INGREDIENTS

Base:

1 tbsp softened butter, to grease baking dish
1 lb loaf French bread, cut into 1 1/2 inch cubes
8 large eggs
2 cups heavy cream
1 cup whole milk
1/2 cup spiced rum
1 cup packed light brown sugar
1 tbsp vanilla extract
1 tsp ground cinnamon
1/2 tsp grated nutmeg
1/2 tsp kosher salt

Topping:

3 cups Frosted Flakes cereal
3 tbsp butter, melted
1/2 tsp kosher salt

From "Cravings" by Chrissy Teigen

DESSERT

THESE ARE RECIPES THAT I WOULD MAKE IN COLLEGE AFTER ONE OF MY FRIENDS TOLD ME THAT CHRISSY TEIGEN HAD THE BEST COOKBOOK EVER AND THAT I TURNED MY FAMILY ONTO WHEN I WOULD COME BACK FOR THE HOLIDAYS. NOW WE USUALLY MAKE THEM FOR FAMILY EVENTS OR GATHERINGS

DIRECTIONS

Base:

- Butter a 9x13-inch baking dish and arrange cubed bread in the dish
- In a big bowl, whisk the eggs to combine, then whisk in the heavy cream, milk, rum, brown sugar, vanilla, cinnamon, nutmeg and salt until smooth
- Pour mixture over the bread, pressing the bread to help soak in the custard
- Refrigerate for at least 6 hours and up to 12
- Preheat the oven to 250 degrees
- Take the casserole out of the fridge and let sit at room temp for 30 minutes.

Topping:

- In a bowl, combine the cereal, melted butter and salt and toss to coat
- Spread the mixture evenly over the casserole
- Bake until the topping is golden and the bread cubes on top appear crusty and toasty, 50-55 minutes



CARLEE CHIATE

OLD FASHIONED EASY APPLE CRISP

INGREDIENTS

6 golden delicious apples, peeled and chopped
(other varieties can be used, can also be
sliced)

2 tbsp granulated sugar

1 3/4 tsp ground cinnamon, divided

1 1/2 tsp lemon juice

1 cup light brown sugar

3/4 cup old fashioned oats

3/4 cup all-purpose flour

1/2 cup cold unsalted butter, diced into small
cubes

1/2 tsp kosher salt

From "The Chunky Chef"

DESSERT

MADE WITH LOVE AFTER HARVESTING APPLES FROM
MY FRIEND'S APPLE TREE. BEST SERVED WARM WITH
VANILLA ICE CREAM.

DIRECTIONS

- Preheat oven to 350 degrees. Butter an 8x8 baking dish, or spray with non-stick cooking spray. Set aside.
- In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon and lemon juice.
- Stir to combine, then transfer to prepared baking dish.
- In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter). Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
- Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly.
- Serve warm and enjoy!



TIFFANY GRESHAM

SOUTHERN BANANA PUDDING

INGREDIENTS

3/4 cup sugar, divided
1/3 cup all-purpose flour
Dash of salt
3 eggs, separated
2 cups milk
1/2 tsp vanilla extract
1 box Nilla Wafers
5 ripe bananas, sliced
Additional wafers and bananas for garnish

DESSERT

MY GRANDMOTHER USED TO MAKE THIS FOR ME AS A CHILD AND I BEGGED HER TO TEACH ME ONE DAY, SO NOW EVERY TIME I MAKE THIS DESSERT I THINK OF HER.

DIRECTIONS

- Mix 1/2 cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk.
- Cook, uncovered, over boiling water, stirring constantly for 10 to 12 minutes or until thickened. You want it to be the consistency of pudding. Remove from heat; stir in vanilla.
- Reserve 10 wafers for garnish. Spread small amount of custard on bottom of 1 1/2-quart casserole; cover with a layer of wafers and a layer of sliced bananas. Pour about 1/3 of custard over bananas.
- Continue to layer wafers, bananas and custard to make a total of 3 layers of each, ending with custard. Don't hesitate to make more custard if needed.
- Beat egg whites until soft peaks form; gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Spoon on top of pudding, spreading evenly to cover entire surface and sealing well to edges.
- Bake at 350 degrees in top half of oven for 15 to 20 minutes or until browned.
- Cool slightly or refrigerate. Garnish with additional wafers and banana slices just before serving.



BON APPETIT!