

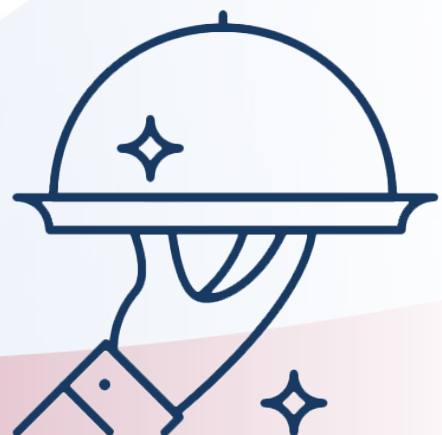
Sur La ✦ *Confluence*



Join our table!

Our staff would like to share some of their favorite culinary traditions. We hope you enjoy them and are inspired to give them a try!

Wishing you a very happy, healthy holiday season.



Marinated Chicken Drumettes

Chris Berger



Ingredients

Marinade

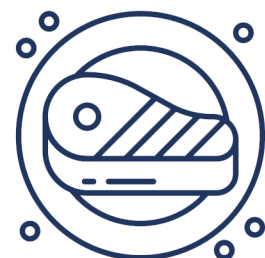
- 4 garlic cloves, crushed
- 1 cup mixed fresh citrus juice (such as sour orange, grapefruit, and/or lime)
- 1/2 cup soy sauce
- 1/3 cup distilled white vinegar
- 1 1/4 tsp Worcestershire sauce
- 1/4 cup sugar

Meat

- 3-lb. chicken drumettes (or thighs)
- Chinese 5-spice powder
- Ground coriander

Directions

1. Mix all marinade ingredients in a bowl and marinate chicken for a few hours or overnight.
2. Remove chicken, pat dry, and liberally toss with Chinese 5-spice and coriander dry rub.
3. Roast chicken (use cooling rack under preferably) for 20 (drumette) to 30 minutes (thigh) at 325 degrees.
4. Enjoy with rice, chopped scallions, pickled vegetables (cucumber, red onion).



Articoke Cheese Dip

Phil Bloch



Ingredients

- 2 garlic cloves
- 1 green onion
- 1/4 cup & 2 tablespoons grated parmesan cheese
- 1/3 cup mayo
- 1/4 cup (2 ounces) cream cheese
- 1 tablespoon lemon juice
- 1 can artichoke hearts

Directions

1. Preheat oven to 400 degrees
2. Chop and mix ingredients into a 3-cup dish coated with cooking spray
3. Sprinkle 2 tablespoons of grated parmesan on top
4. Bake for 15 minutes or until bubbly
5. Serve with bread or baguette



Holiday Potato Bread

Benn Burke



Ingredients

- 600 grams bread flour plus 40 grams in reserve
- 300 grams left over room temp mashed potatoes
- 20 grams kosher salt plus a pinch or two more
- 20 grams white sugar
- 380 grams warm (about 110 degrees F) tap water
- 8 grams instant dry yeast (I recommend SAF Red)
- 10 grams xanthan gum (optional)
- Chopped rosemary and/or fresh thyme (optional)
- Cornmeal for dusting
- Nonstick cooking spray or vegetable oil

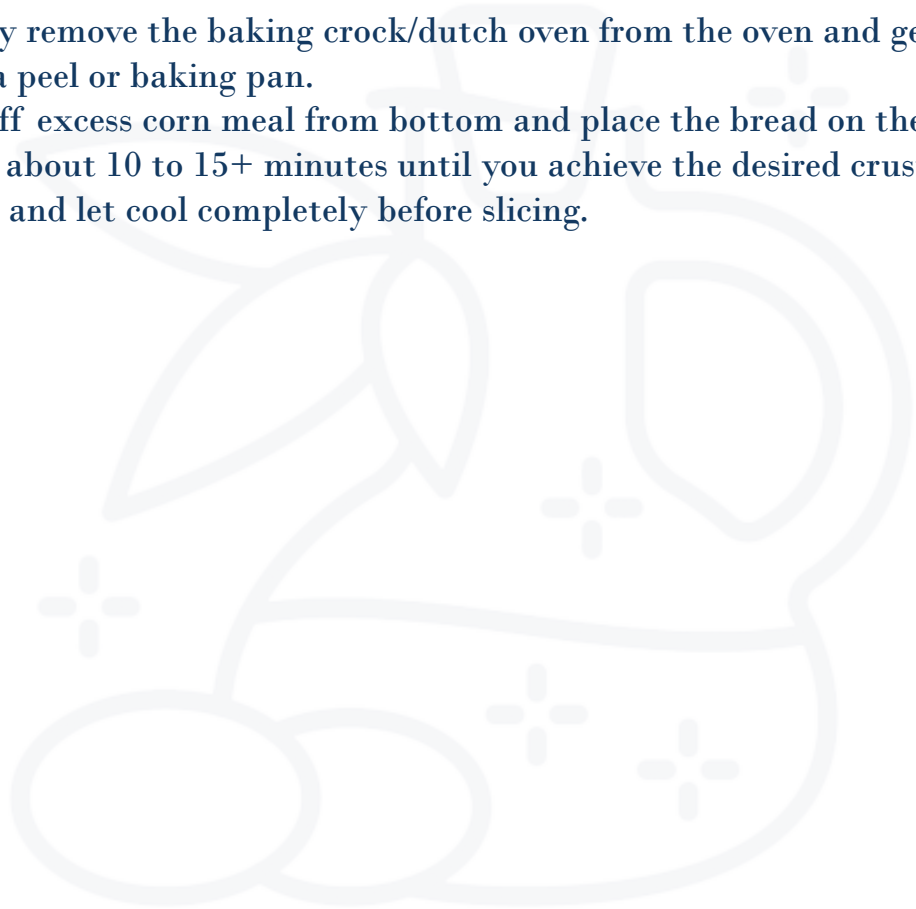
This is a low hassle savory bread made using leftover mashed potatoes from your holiday feast! It is great to have with a soup or salad the day after as you recover from your day-of indulgences.

Directions

1. Add approximately half the flour and mashed potatoes to the stand mixer bowl and use the paddle on low to mix them together. If you don't have a paddle, this can be done by hand using a pastry cutter or hand whisk.
2. Slowly add the remainder of the initial 600g of flour until just combined.
3. Remove the paddle. Add the remaining dry ingredients (minus the herbs and cornmeal), Mix it up a bit hand.
4. Add warm water and the instant dry yeast.
5. Using the dough hook, mix/knead the dough for about 5 minutes. If it is too loose, add the reserved flour, about 10 grams (a tablespoon) at a time. It should still be a little looser than a typical bread. Don't add too much flour!
6. Remove the dough from the mixing bowl and place it on a firm counter. If you are adding herbs, flatten to dough using the tips of your fingers. Sprinkle the copped herbs over the dough and fold the dough inward.
7. Hand knead the dough for about 2 or 3 minutes to mix in the herbs. It will be slightly more wet and sticky than normal bread. If it sticks to the counter and won't knead, add some flour a bit at a time but the dough should not be dry.
8. Form into a ball and place in an oiled bowl. Cover and let the dough proof at room temperature until doubled. It may take this dough longer proof than normal, maybe even twice as long. Be patient and allow enough time.
9. *Lightly* oil the baking crock/dutch oven and dust the bottom cornmeal.



10. Once dough has doubled, turn out onto the counter, lightly press the dough into a disk with your fingertips, form the dough to a ball.
11. Place the dough ball into the baking crock/dutch oven, seam side down. Cover.
12. Let the dough proof in the baking crock/dutch oven, about a half hour.
13. Score the loaf and sprinkle with salt, if desired.
14. Cover and place in a cold oven.
15. Set the oven to 425 degrees F.
16. Bake covered in the baking crock/dutch oven for about 45 minutes until the center is cooked.
17. Carefully remove the baking crock/dutch oven from the oven and gently turn out the bread onto a peel or baking pan.
18. Brush off excess corn meal from bottom and place the bread on the oven rack to finish. Bake about 10 to 15+ minutes until you achieve the desired crust color.
19. Remove and let cool completely before slicing.
20. Enjoy!



Deni's Cranberry Pie

Nora Burton



Ingredients

- 5 cups (12 oz) - Cranberries - fresh or frozen
- 1 1/2 cups - sugar
- 1/2 cup chopped nuts (optional)
- 2 eggs
- 1 cup flour
- 1/2 cup butter (melted)

Directions

1. Spread cranberries in a well greased 10" pie pan.
2. Sprinkle with 1/2 cup of sugar and nuts.
3. Beat eggs well - add sugar - beat well - add flour & melted butter - beat.
4. Pour batter over berries (this pie makes its own crust)
5. Bake @ 325 for 45 min - 1 hour, until it is set and golden colored. Put sheet pan underneath while baking, it may boil over.
6. Serve warm with ice cream or whipped cream.

My paternal grandmother, Deni, was a terrible cook. But she had one recipe that the family loved.

I've been making it every year since I was a kid. It wouldn't be the holiday's without it!



Cheddar Cheese Fondue

Chris Cziesla



Ingredients

- 1 garlic clove, halved crosswise
- 1 cup light beer
- 3 cups sharp cheddar cheese, grated
- 1 cups Emmental cheese, grated
- 2 tablespoon cornstarch
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dry mustard
- 1/8 teaspoon ground nutmeg
- Dippers (cubes of French bread, apples, pears, peppers, blanched broccoli, etc...)

Here is one of the holiday meals we always have at my house. We also do meat, chicken, scallops, and veggies in an oil fondue as the next course and finish with fruit and cake dipped in a chocolate fondue for dessert.

Directions

1. Rub inside of heavy pot or saucepan with cut sides of garlic, then discard the garlic. Add beer and bring to a simmer over moderate heat
2. Coat the grated cheese with the cornstarch. Gradually add cheese to pot and cook, stirring constantly in a zigzag pattern to prevent cheese from balling up. Do this until cheese is just melted and creamy, but do not let boil.
3. Stir in the Worcestershire sauce, dry mustard and ground nutmeg. Bring fondue to a simmer and cook, stirring, until thickened, about 5-8 minutes. Do not overcook or fondue will get stringy. Transfer to a fondue pot set over a flame.
4. Enjoy!

Credit

<https://www.chiselandfork.com/cheddar-cheese-fondue/#recipe>



Pizza Dough a la Rosie

Rosie Daniel



Ingredients

- 1 1/2 cups (226 g) warm (100 degrees F) water
- 3 cups bread flour (350 g)
- 2 tsp salt (5 g)
- 1 tbs honey (11 g)
- Drizzle of olive oil

This dough recipe is one I've been honing for a while now and I'm sharing it with you!

Directions

1. Combine yeast and warm water in a bowl, stir and let sit for about 5 minutes or until you see the yeast “bloom” on top of the water - basically a foamy cloud.
2. Add flour, honey, salt, olive oil to the yeast and water and begin mixing together until it combines and starts to become a ball – you’ll see the dough begin to scrape together and form a ball shape.
3. On a lightly floured surface knead into a smooth, firm ball. I knead for at least 5 minutes, sometimes 7 minutes. This is when you can add herbs like rosemary, everything bagel seasonings, red pepper flakes, etc into the dough. Take a teaspoon at a time (I usually do 2 teaspoons of herbs), place it on top of your dough ball, and gently knead it into the dough.
4. When your dough is smooth from into a nice ball shape and place back in the bowl. Cover with a plastic wrap, wax wrap or tea towel and let sit in a warm area for about 1 hour or until it’s doubled in size.
5. Once doubled in size turn the dough out onto a flat surface. Divide the dough in half (or thirds / fourths – your choice on how big a pizza you want) and knead each piece into a little ball. Cover each baby dough ball with plastic or a tea towel and let it rest for 15 - 30 minutes.
6. You’re ready to roll out or hand shape your pizzas now! I recommend using your hands to stretch it out so you keep the air inside the dough for more bubbly. You can also wrap the dough in plastic wrap and put it in the freezer for another day :)



Angel Food Cake

Natalie Dietsch



Ingredients

- 1 and 3/4 cups (350g) granulated sugar
- 1 cup + 2 Tablespoons (133g) cake flour
- 1/4 teaspoon salt
- 12 large egg whites, at room temperature*
- 1 and 1/2 teaspoons cream of tartar
- 1 and 1/2 teaspoons pure vanilla extract
- Optional: confectioners' sugar for dusting, whipped cream, and berries

One of my favorite holiday treats.

Directions

1. Adjust the oven rack to the lower middle position and preheat oven to 325°F (163°C).
2. In a food processor or blender, pulse the sugar until fine and powdery. Remove 1 cup and set aside to use in step 3; keep the rest inside the food processor. Add the cake flour and salt to the food processor. Pulse 5-10 times until sugar/flour/salt mixture is aerated and light.
3. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add the 1 cup of sugar you set aside. Whip until soft peaks form, about 5-6 minutes. Add the vanilla extract, then beat just until incorporated.
4. In 3 additions, slowly sift the flour mixture into the egg white mixture using a fine mesh strainer, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, don't add the flour mixture all at once. Sift and very slowly fold in several additions. Pour and spread batter into an ungreased 9 or 10 inch tube pan.
5. Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. The cake will rise up very tall while baking. Remove from the oven, then cool the cake completely upside-down set on a wire rack, about 3 hours. Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases.
6. Dust with powdered sugar, serve with whipped cream & fresh berries.

Credit

<https://sallysbakingaddiction.com/angel-food-cake/>



Baby Bagels

Calvin Douglas



Ingredients

Starter

- 1/16 tsp yeast
- 1 cup (124 grams) high gluten flour
- 1/2 cup (113 grams) cool water

Dough

- all of the starter
- 1 cup (227 grams) lukewarm water
- 2 tsp salt
- 3 1/2 cups (436 grams) high gluten flour
- 1 Tbl baking soda
- 1 1/2 tsp yeast (one packet)

Directions

1. **Make the starter:** Combine the flour, water, and yeast in a small container, stirring till smooth. Cover and let rest at room temperature for about 14 hours (overnight), until bubbly and expanded.

2. Combine the risen starter with the remaining dough ingredients, mixing till you've formed a shaggy, rough dough.

3. Knead the dough for about 7 minutes in a stand mixer. Or knead it using the dough setting on your bread machine. It's difficult to fully develop this dough manually, so we don't recommend kneading it by hand. The well-kneaded dough will be fairly stiff and perhaps a bit shaggy.

4. Place the dough in a lightly greased container (or leave it in your bread machine), and let it rise for about 90 minutes, till it's puffy.

5. While the dough is rising, pour water to a depth of about 1/2" to 3/4" into a large pot or deep skillet with a lid; a 12" to 13" skillet is a good choice. Add 1 tablespoon baking soda (this will make a bubbly bagel crust). Place a towel on a counter near the pot/skillet AND a prep parchment lined baking sheet and keep nearby.

6. Preheat the oven to 425°F.



7. Gently deflate the dough, and divide it into 12 pieces. Each piece will weigh about 76g (about 2 5/8 ounces).
8. Round six of the pieces into smooth balls, rolling them beneath your cupped fingers on a non-floured work surface. (A floured work surface won't give you enough traction for rolling.) Keep the other pieces covered with plastic wrap.
9. Working quickly, poke a hole in the center of each ball of dough, and twirl it around your finger to make a hole about 1 1/2" wide. As you move from one piece of dough to the next, the holes will shrink; that's OK. While you're doing this, heat the water in the skillet or pot to a gentle simmer.
10. Working 2 - 3 bagels at a time, drop the bagels into the simmering water for 1 minute on each side (simply flip bagels with a large spoon after 1 minute) and let them rest on the towel as you work through boiling all bagels.
11. Transfer bagels to the parchment lined baking sheet. Add any toppings you want (sesame seeds, etc) and bake for 20 minutes or until golden.
12. Let cool and enjoy!

Credit

<https://www.kingarthurbaking.com/recipes/baby-bagels-recipe>



The World's BEST Turkey Gravy

Eric Doyle



Ingredients

- Two quarts of chicken stock
- ½ yellow onion
- 1 head garlic
- Turkey neck and giblets (without the liver!)
- A sprig each of sage and rosemary
- 6-10 morel mushrooms, frozen, dried, or fresh. Morels are special in this dish, but fresh chanterelles or dried porcinis will also do!
- Salt and pepper to taste
- Butter and wheat flour - enough to make a roux

The morels add something extra special to the flavor profile that makes holiday dishes sing. Bonus, this dish has to simmer all day long so the whole house will smell like Thanksgiving. Enjoy!

Directions

1. Slice the onion in half and remove the skin, leave the half intact so it holds together.
2. Rub the loose skin off the garlic head and slice off the tips to expose the cloves.
3. Put the onion, garlic, herbs, turkey neck and giblets in the broth and heat to a low boil (DO NOT use the turkey liver - boiled liver tastes nasty!)
4. Cover and reduce heat to a low simmer for 4 to 6 hours, adding broth as needed for evaporation - enjoy that aroma!
5. Strain and remove turkey bits, vegetables, and herbs.
6. Add morels (if fresh or cooked and frozen - toss them right in and let them simmer for 30 minutes and if dried - reconstitute in a separate saucepan, add the morels and as much liquor as desired to the gravy stock, simmer for 30 minutes)
7. Puree the gravy stock and morels in a blender or food processor.
8. Salt and pepper to taste
9. Make a roux (<https://www.thekitchn.com/roux-recipe-23003997>)
10. Slowly pour the pureed stock into the roux, stirring constantly to thicken to desired consistency
11. Serve and enjoy!



Muddy Buddies

Laurie Epstein



Ingredients

- 8 cups Chex cereal (rice Chex, corn Chex or a combination)
- 2 cups powdered sugar
- 1 1/2 cups semisweet chocolate chips
- 3/4 cup creamy peanut butter
- 4 Tablespoons salted butter, or add a pinch salt if using unsalted butter
- 1 teaspoon vanilla extract

An annual family tradition!

Directions

1. Measure cereal into a large bowl. Set aside.
2. Divide powdered sugar between two ziplock bags, adding 1 cup to each bag. Set aside.
3. In a saucepan add chocolate chips, butter, and peanut butter (and salt, if using unsalted butter) and cook over medium-low heat, stirring, until melted and smooth. (Don't over-heat it, just warm it until melted and smooth.)
4. Remove from heat and stir in the vanilla extract.
5. Pour over the prepared cereal in the bowl and stir to coat evenly. Allow to cool for a few minutes.
6. Divide coated cereal between the two ziplock bags with powdered sugar, seal the bag and shake to coat the cereal.



Jam Cookies

Diana Hoffer



Ingredients

- 1 cup butter at room temperature
- ½ cup granulated sugar
- 1½ teaspoon vanilla extract
- 1 egg
- 1½ cup flour
- 1 cup cake flour

It is traditional to somehow end up with a different number of tops and bottoms no matter how carefully you thought you counted and for at least one batch to be burned to a crisp.

Directions

1. Cream together butter and sugar.
2. Mix in egg and vanilla, then flour. Roll out to about 1/8 inch thick and cut out circles.
3. Cut center out of half of the circles with a smaller cookie cutter to make tops. Bake at 350° for 8 to 12 minutes. Time will depend on thickness. Let cool.
4. Spread bottom circles with jam, add the tops with cut-out centers, and dust with powdered sugar.
5. Place cookies in a closed container. They will be crispy at first but will soften up a bit after a few hours.



Miso Mushroom Pasta

Alexis Huynh



Ingredients

- 7 oz dried pasta
- 4 oz mushrooms (any combination of shimeji, eryngii, oyster, shiitake, cremini)
- 2 tablespoons vegetable oil
- 1 teaspoon sherry or white wine vinegar
- 2 teaspoons miso paste
- 3 tablespoons butter, softened
- 5 garlic cloves
- 1/2 cup heavy cream
- 1 stalk of scallions, finely sliced for garnish
- Pinch of salt and pepper
- Pinch of red pepper flakes

Directions

1. Boil a large pot of water. Season generously with salt, then add dried pasta. Cook pasta until just under al dente (a minute less than on its package directions). Reserve about 1/3 cup of pasta water. Drain the pasta and set aside.
2. Chop or pull apart the mushrooms into large, bite-sized chunks. Then, heat a skillet over high heat with a table of vegetable oil, and sauté the mushrooms for 3-5 minutes until nicely browned. When they are done, add the sherry or white wine vinegar to the pan with the mushrooms, give them a little toss, and set aside. It's best to cook the mushrooms in 2-3 batches and not overcrowd the pan to allow them to brown evenly.
3. To start the sauce, whisk the miso paste and butter together in a small bowl until it comes together to form a smooth, fluffy paste.
4. In a medium saucepan, add the minced garlic and a tablespoon of oil, and cook over medium heat for 30 seconds to a minute until fragrant. Add in the sauteed mushrooms. Then, add in the miso-butter mixture and cream, and bring the sauce to a boil, stirring gently. Finally, add the cooked pasta into the sauce, and stir until the pasta is well coated. Salt it to taste and cook for 1-2 minutes until the pasta is al dente and remove from the heat.
5. Enjoy with sliced scallions, black pepper, and red pepper flakes.



Christmas Trifle

Christine Kelly



Ingredients

- 3 pints raspberries
- 1 quart heavy cream
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 large or 2 small store-bought pound cakes, cut into 1 inch pieces (or ladyfingers)
- 2 cups lemon curd
- 24 ounces frozen sliced peaches, thawed

Directions

1. In a food processor, puree 1 pint of raspberries and strain through a fine mesh sieve, discarding the pulp.
2. Whip heavy cream and slowly add sugar until the cream is silken. Add vanilla extract and raspberry puree and continue whipping, just until combined and soft peaks form.
3. Layer half of the pound cake in the bottom of a large trifle dish. Spread half of the lemon curd over the pound cake. Top the lemon curd with half of the peaches and one pint of raspberries. Dollop half of the whipped cream over the fruit and spread gently.
4. Repeat layers, reserving a few peaches and raspberries for garnish. Chill in the refrigerator until ready to serve.



Cornbread Casserole

Thomas Kennedy



Ingredients

- 1 can whole kernel corn, drained
- 1 can creamed corn
- 1 package dry cornbread mix
- 1 cup sour cream
- ½ cup butter, melted
- 2 large eggs, beaten

Directions

1. Preheat oven to 350 degrees F. Lightly grease 9x9-inch baking dish.
2. Mix whole and creamed corn, cornbread mix, sour cream, melted butter, and eggs together until well combined.
3. Spoon mixture into dish.
4. Bake in oven until the top is golden brown, about 45 minutes.



Strawberry Drinking Vinegar

Jenny Love



Ingredients

Makes Around 1 ½ Cups Syrup

- 1 cup strawberries, hulled, and cut into chunks
- ½-cup sugar (or honey)
- ½-cup water
- ¼-cup plus another 2 Tbs to taste good good apple cider or red wine vinegar
- ice cubes and soda water
- fennel, basil, or mint sprigs to garnish

Directions

1. Blend the strawberries into a puree using a blender or food processor. Then, strain them into a bowl, pressing on the solids in the strainer to get all of the smooth puree out.
2. In a small saucepan combine the sugar and water and bring to a boil, stirring until all the sugar dissolves. Simmer on low for 1 to 2 minutes, then remove from the heat. Allow to cool to room temperature.
3. Stir together the syrup and the strawberry puree. Stir in 1/4 cup of vinegar, taste and add more to taste (recommend 2 extra Tbs.) Put in a covered container and refrigerate until you want to use it. It will keep for a couple of weeks in the refrigerator.
4. To make a drink, put 1-2 oz. of fruit-vinegar in a glass, add a couple of ice cubes, then top it off with cold seltzer water. This is all about adjusting the ratios to your own taste.



A Recipe for Non-Cooks

Kerrie McArthur



Ingredients

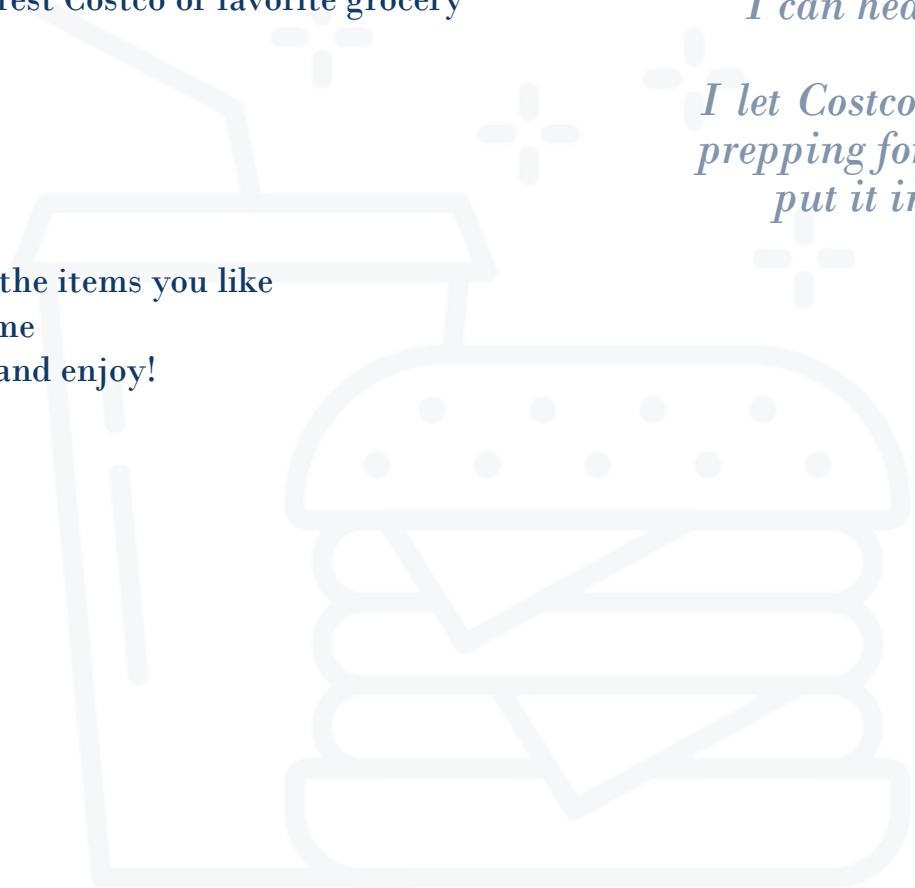
- Your nearest Costco or favorite grocery
- An oven

Directions

1. Pick out the items you like
2. Head home
3. Heat up and enjoy!

*I don't enjoy cooking but
I can heat things up!*

*I let Costco do the dinner
prepping for me and I just
put it in the oven.*



Butternut Squash Baked Risotto

Kelly McDonald



Ingredients

- 2 tablespoons extra-virgin olive oil
- 2 shallots, diced small
- 2 garlic cloves, minced
- 1 ½ cups Arborio rice
- ½ cup dry white wine
- 1 medium butternut squash (2 pounds), peeled and diced medium (4 cups)
- 4 cups low-sodium vegetable broth
- 1 bunch black (Tuscan) or curly kale, tough stems removed, cut crosswise into ½-inch-thick strips
- Grated Parmesan, for serving

Directions

1. Preheat oven to 400 degrees. In a medium Dutch oven or heavy ovenproof pot with a tight-fitting lid, heat oil over medium-high.
2. Add shallots and cook, stirring occasionally, until soft, about 3 minutes. Add garlic and thyme and cook until fragrant, about 1 minute.
3. Add rice and cook, stirring frequently, until opaque, about 3 minutes; season with salt and pepper.
4. Add wine and cook, stirring, until completely absorbed, about 2 minutes. Add squash and broth; bring mixture to a boil. Stir in kale.
5. Cover, transfer to oven, and bake until rice is tender and most of liquid is absorbed, about 20 minutes.
6. To serve, sprinkle with Parmesan.

Credit

<https://www.marthastewart.com/331729/butternut-squash-baked-risotto>



Banana-Nut Bread/Cake

Marlene Meaders



Ingredients

- ¼ cup firmly packed brown sugar
- ½ cup granulated sugar
- 2 cups flour
- 1 teaspoon baking powder
- 2 eggs, beaten
- ½ cup buttermilk
- 1 teaspoon baking soda, dissolved in the buttermilk
- 1 teaspoon vanilla extract
- 3 or 4 ripe bananas, mashed
- 1 cup chopped walnuts

Directions

1. Preheat oven to 350F. Take out one 9- by 13-inch baking pan (I typically use a 5x9 inch pan not a 13x9-inch pan) and grease lightly or spray with nonstick corn-oil spray.
2. In large mixing bowl, mix sugars, flour, and baking powder until well blended, and set aside. Mix eggs, baking soda dissolved in buttermilk, and vanilla in medium mixing bowl and blend thoroughly. Add bananas and nuts to wet ingredients and stir.
3. Make a well in center of dry ingredients and add wet ingredients, stirring just enough to moisten dry ingredients. Spoon batter into pan.
4. Bake until bread/cake pulls away from sides of pan, turns golden brown on top, and a toothpick inserted in middle comes out almost clean, about 60+ minutes. Cool loaf on wire rack, turn out of loaf pans, slice, and serve.

Credit

Recipe is modified from Sur La Table.



Deep Eddy Cranberry Champagne Cocktail



Audrey Michniak

Ingredients

Makes 1 Drink

- 1½-oz Deep Eddy Cranberry Vodka
- 3-oz champagne
- 4-5 fresh cranberries

I recently made this cocktail at my in-laws for Thanksgiving, and it was delicious!

Directions

1. Pour Deep Eddy Cranberry Vodka into champagne flute and top with a champagne of your choice. Add fresh Decas Farms cranberries for extra holiday delight and flavor.

Credit

<https://www.decasfarms.com/blogs/recipes/cranberry-vodka-and-champagne-cocktail>



Russian Tea Cakes

Irene Sato



Ingredients

- 1 cup soft butter
- 1/2 cup sifted powdered sugar
- 1 tsp vanilla extract
- 2 1/4 cups sifted flour
- 1/4 tsp salt
- 3/4 cups finely chopped nuts

Here is one of my favorite holiday cookies my mom made.

Directions

1. Mix the butter, powdered sugar and vanilla extract together.
2. Sift together the flour and salt.
3. Add the sifted flour and salt to the butter mixture.
4. Chill dough for 1 hour.
5. Heat oven to 400 degrees.
6. Roll dough into 1-inch balls (makes about 4 dozen)
7. Bake until set, not browned (about 10-12 minutes)
8. Let cool slightly and while warm roll in powdered sugar.
9. after completely cooled, roll again in powdered sugar.



Cashew Date Snowballs

Charlie Sharman



Ingredients

- 1 1/2 cups raw cashews
- 1 cup medjool dates, pitted
- 2 tablespoons coconut oil, softened
- 1 teaspoon orange zest
- unsweetened shredded coconut

The orange zest is essential!

Directions

1. Place the cashews into a food processor fitted with the “s” blade. Process until very finely ground, then add the dates, melted coconut oil, orange zest, and salt. Process again until the dates are very finely ground and the mixture begins to form a ball.
2. Take small handfuls of the cashew-date mixture and form small balls. Roll each ball in the shredded coconut. Transfer to a glass storage container and place in the refrigerator for up to 2 weeks.

Credit

<https://communityfood.coop/blog/cashew-orange-date-balls/>



Slow-Cooker Glazed Carrots

Kathy Sitchin



Ingredients (8 servings)

- 2 pounds of carrots peeled and sliced into ½-inch pieces
- ¼ cup butter melted
- ⅓ cup brown sugar
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 1 tablespoon chopped parsley

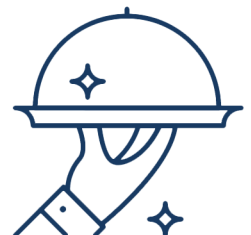
This recipe is perfect for a holiday meal because it is not only delicious, but it is easy and can be done ahead of time – and even outside of the kitchen if space is tight.

Directions

1. Place the carrots in a slow cooker. In a small bowl, whisk together the butter, brown sugar, salt, cinnamon, and nutmeg.
2. Pour the brown sugar mixture over the carrots and toss to coat.
3. Cook on HIGH for 3 hours or until carrots are tender. To thicken the glaze, remove the cover and cook on HIGH for an additional 15 minutes. [I thicken with a little corn starch mixed with cold water.]
4. Sprinkle with parsley and serve.

Credit

<https://www.dinneratthetoo.com/slow-cooker-glazed-carrots/>



Cinnamon Rolls

Chris Soncarty



Ingredients

Dough

- 1 cup warm milk (100° F - basically about your body temp)
- 1 tbs active dry yeast (8 grams or basically a packet)
- 1/2 cup honey (80 grams)
- 2 eggs
- 6 tbs melted butter
- 4 to 4 1/2 cups bread flour (about 550 grams)
- 1 tsp ground cinnamon
- 1 tsp salt

Filling

- 1 cup brown sugar or coconut sugar
- 2 1/2 tbs ground cinnamon
- 6 tbs melted butter

Frosting

- 8 oz cream cheese (basically one package)
- 1/4 cup softened butter
- 2 cups powdered sugar (240 grams)
- 1/2 tsp vanilla extract
- 1/4 tsp salt

Directions

1. 1 cup warm milk (100° F) in a bowl. Add yeast to the warm milk and give a quick stir, let it sit and ferment for about 5 minutes and you see “the bloom” – foamy yeast on the surface of the milk.
2. Add honey, eggs, vanilla and melted butter and mix together.
3. Add dry ingredients – cinnamon, salt, and flour and mix together. The dough will start to ball up as you mix it. Knead dough until smooth.
4. Roll into a big dough ball and place in a bowl. Cover bowl and let the dough rise in a warm place for about an hour or until it doubles in size.



5. As the dough is rising you can make the filling – combine the cinnamon and brown sugar in a bowl (can do a 1:1 substitute with coconut sugar instead of brown sugar)
6. Take your risen dough out of the bowl and place on a lightly floured surface. Make a fist and give it a light punch right in the middle. Lightly punch out towards the edges to begin your rectangle.
7. Roll out the dough into a 24” x 12” rectangle about 1/4 inch thick
8. Spread your filling over the dough.
9. With the long side (24”) closest to you, start to roll the dough up into a log. Cut the dough log into 12 equal sized pieces – they usually end up about 2” each
10. Line a glass baking dish (I use a 9” x 13”) with parchment paper (or lightly grease with butter) and place your rolls evenly spaced into the dish
11. Cover the dish and let the rolls rise until doubled in size (usually takes 30 minutes) You can also let them rise in the fridge overnight and cover with both plastic wrap and a tea towel so they don’t rise too much overnight.
12. Preheat your oven to 350° F. Bake your rolls for 18 – 20 minutes or until golden brown.
13. When your rolls are in the oven you can make the cream cheese frosting – place the cream cheese, butter, vanilla, salt, and powdered sugar in a bowl and beat together. Keep at room temperature, do not chill
14. Take your rolls out of the oven once baked and let rest for five minutes
15. When rolls are still warm (but not piping hot) spread your frosting on top and that’s it! You’re ready to eat!



Aunt Zita's Cheese Dip

Rory Spurr



Ingredients

- 16 oz Velveeta Cheese
- 4 oz dices green chiles
- 4 oz chopped black olives
- 8 oz cream cheese
- Wheat thins crackers

This recipe is called “Aunt Zita’s Cheese Dip”. Its an old family recipe that is a yummy, simple appetizer.

Directions

1. Place Velveeta on large sheet of tinfoil, place similarly sized sheet of tinfoil on top of Velveeta cheese. Using a rolling pin, roll out Velveeta cheese until it is about ½ cm thick. Set aside.
2. In separate bowl, mix together cream cheese, chiles, and olives until well mixed.
3. Remove top layer of tinfoil from Velveeta cheese, then spread cream cheese mixture evenly over one side of the flattened Velveeta.
4. Pour batter over berries (this pie makes its own crust)
5. Fold bare Velveeta cheese half on top of side with cream cheese mixture using tinfoil underneath.
6. Place cheese dip onto plate, serve with Wheat thins.



Classic Rum Balls

Suzanne Vieira



Ingredients

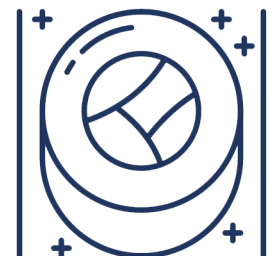
- 1 cup pecans
- 2 cups Nilla wafer cookies
- 2 tablespoons cocoa powder (plus ¼ cup for rolling)
- 1/2 teaspoon kosher salt
- 1/3 cup + 2 tablespoons spiced dark rum
- 2 tablespoons honey

Directions

1. Preheat oven to 350 degrees F. Place pecans on a baking sheet and toast for about 6-8 minutes until browned and fragrant, stirring the pecans halfway through. Set aside to cool.
2. Add the cookies to the bowl of a food processor and pulse into fine crumbs; transfer to a large bowl.
3. Add the cooled, toasted pecans to bowl of the food processor and pulse into fine bits, transfer to the bowl with the cookie crumbs.
4. Sift the 1 cup powdered sugar, 2 tablespoons cocoa powder, and salt over the bowl with the cookies/pecans and whisk everything together.
5. In a small bowl or measuring cup, whisk together the rum and honey until the honey is completely dissolved; add to the bowl with the cookies/pecans and mix until combined.
6. Squeeze a bit of the mixture and if it seems a bit dry, slowly add up to 1 tablespoon of water (or more rum) so that it holds together. If you find the batter extremely sticky, you can chill it for about 20 minutes before forming the balls.
7. Add the cookies to the bowl of a food processor and pulse into fine crumbs; transfer to a large bowl.
8. Use a cookie scoop to form the mixture into 1-inch balls, rolling them in the palms of your hands.
9. Coat half the balls in the extra powdered sugar and the other half in the extra cocoa powder. For ideal flavor, transfer to the fridge for 2-3 days before serving. Re-roll in the powdered sugar to fresh up.

Credit

<https://bellyfull.net/rum-balls-recipe/>



Vegan Lentil Sweet Potato Curry

Sasha Visconty



Ingredients

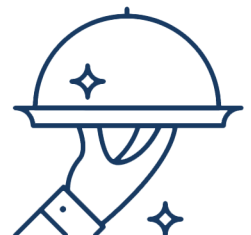
- 1 tablespoon olive oil
- 1 yellow onion , diced
- 1 cup dried red lentils
- 1 medium sweet potato, cut into 1-inch cubes
- 1/2 teaspoon ground turmeric
- 1 tablespoon curry powder
- 2 garlic cloves, minced
- 1 inch fresh ginger, minced
- Sea salt and ground black pepper
- 3 1/2 cups vegetable broth or water
- 1/2 cup coconut milk
- 1/4 cup freshly chopped cilantro

Directions

1. Heat the olive oil in a large pot over medium heat, and saute the onion until softened, about 5 minutes. Add in the turmeric, curry powder, garlic, and ginger, and stir for 1 more minute, just until fragrant.
2. Add in the broth or water, lentils, sweet potatoes, 1 teaspoon of salt, and a 1/4 teaspoon of ground black pepper. Bring the liquid to a boil, then lower the heat and cover the pot. Cook until the lentils and sweet potatoes are both tender, about 15 minutes.
3. Stir in the coconut milk and cilantro, and adjust any seasoning to taste. You can add more salt, about a 1/2 teaspoon at a time, but this will vary based on if you used broth or water. Season to taste, with a squeeze of lemon or lime juice, if you'd like to brighten the flavor, then serve warm over cooked rice or quinoa.
4. Leftovers can be stored in an airtight container in the fridge for up to 5 days. It will thicken when chilled, but the sauce will thin out again when you heat it up.

Credit

<https://detoxinista.com/vegan-lentil-sweet-potato-curry/>



Chipotle Black Bean Stew

Scott White



Ingredients

- 2 Tbl olive oil
- 1 large onion, quartered and thinly sliced
- 3 cloves garlic
- ½ tsp salt
- A few dashes fresh black pepper
- 2 chipotle peppers (canned), drained and chopped
- 1 (28-ounce) can crushed tomatoes
- 3 cups water
- 4 russet or sweet potatoes, cut into ¾ -inch dice
- 2 carrots, peeled, cut into ¾ -inch dice
- 1 cup corn (if using fresh, it's 2 ears)
- 1 (16-ounce) can black beans, drained and rinsed
- Finely grated zest of 1 lime
- Juice of 1 lime

Directions

1. In a stock pot, sauté the onions in the oil over moderate heat for 5 minutes. Add the garlic, cumin, salt, and black pepper. Sauté for 1 minute.
2. Add the chipotles, tomatoes and water. Stir.
3. Add the carrots and potatoes, cover with a lid, bring to a boil, and simmer for 20 minutes.
4. Uncover, add the corn and beans. Add water if needed and then cook uncovered for 5 minutes.
5. Add the cilantro, lime zest, and lime juice. Let sit for at least 10 minutes. Serve!

Credit

Recipe adapted from “Vegan with a Vengeance”

