



World Law Group



HOLIDAY RECIPE EXCHANGE

**Shared recipes honoring traditions and
memories from around the globe.**



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Common Baking and Cooking Conversions

	Cups	Tablespoons	Ounces	Grams
Butter	1/4 cup	4 Tbsp	2 oz	57g
	1/3 cup	5 Tbsp + 1 tsp	2.67 oz	76g
	1 cup	16 Tbsp	8 oz	227g
Flour/Sifted	1/4 cup	4 Tbsp	1.06oz/0.95oz	30g/27g
	1/3 cup	5 Tbsp + 1 tsp	1.41oz/1.23oz	40g/35g
	1/2 cup	8 Tbsp	2.12oz/1.94oz	60g/55g
	1 cup	16 Tbsp	4.24oz/3.88oz	120g/110g
Granulated Sugar	1/4 cup	4 Tbsp	1.76oz	50g
	1/3 cup	5 Tbsp + 1 tsp	2.29oz	65g
	1/2 cup	8 Tbsp	3.5oz	100g
	1 cup	16 Tbsp	7oz	200g
Water	1/4 cup	4 Tbsp	2 oz	57g
	1/3 cup	5 Tbsp + 1 tsp	2.67 oz	76g
	1/2 cup	8 Tbsp	4 oz	114g
	1 cup	16 Tbsp	8 oz	227g

6 Common Conversions

1 tablespoon = 3 teaspoons
4 tablespoons = 1/4 cup
1 cup = 250 mL
1 pint = 500 mL
1 quart = 0.95 L
1 gallon = 3.8 L

Common Weight Conversions

1 ounce = 28 g
4 ounces or 1/4 pound = 113 g
1/3 pound = 150 g
8 ounces or 1/2 pound = 230 g
2/3 pound = 300 g
12 ounces or 3/4 pound = 340 g
1 pound or 16 ounces = 450 g
2 pounds = 900 g

Common Metric Conversions

1 teaspoon = 5 mL
1 tablespoon or 1/2 fluid ounce = 15 mL
1 fluid ounce or 1/8 cup = 30 mL
1/4 cup or 2 fluid ounces = 60 mL
1/3 cup = 80 mL
1/2 cup or 4 fluid ounces = 120 mL
2/3 cup = 160 mL
3/4 cup or 6 fluid ounces = 180 mL
1 cup or 8 fluid ounces or half a pint = 240 mL
2 cups or 1 pint or 16 fluid ounces = 475 mL
4 cups or 2 pints or 1 quart = 950 mL
4 quarts or 1 gallon = 3.8 L



Pionono

CONTRIBUTOR

Florencia Gonzalez

Argentina

STORY:

Since it's summer in Argentina, we usually prepare fresh and light dishes for Christmas. This one, the Pionono, is an absolute favorite across our families because it combines fresh vegetables and can be prepared with as many ingredients as desired. It also has its sweet version which is filled with 'dulce de leche' and covered with chocolate. Kids (and adults) love it!

Ingredients

Dough

- 5 eggs
- 50g sugar
- 1 tablespoon honey
- 1 teaspoon vanilla essence
- Flour 0000 50 g
- 1 teaspoon salt

Filling

- Tuna
- Hearts of palm
- Golf sauce
- Cream cheese
- Fresh herbs
- Cooked ham
- Cheese
- Eggs
- Mayonnaise
- Onion
- Tomato
- Avocado
- Lettuce
- Olives

Directions

1. To prepare the dough, beat the eggs with the vanilla essence, the honey and the sugar until it is creamy.
2. Separately, combine the flour and salt, stirring a few times to mix.
3. Pour the mixture on a buttered plate with lard paper.
4. Take it to a preheated oven and bake it for 10 minutes at 200 C (400 F).
5. Let it cool down.
6. To use hearts of palm, spread the 'pionono' with golf sauce and cover with cooked ham, cheese, chopped hard boiled egg and hearts of palm. Roll up and decorate as desired.
7. To use tuna, spread the 'pionono' with mayonnaise and cover it with tuna, chopped onion, diced tomato, chopped avocado and lettuce leaves. Roll up and decorate as desired.
8. To use olives, spread the 'pionono' with mayonnaise, cover with cheese, tomato slices, lettuce and sliced olives. Roll up and decorate as desired.



Vitel Toné Recipe

CONTRIBUTOR

Florencia Gonzalez

Argentina

STORY:

Originally from Italy, this dish of cold beef in a tuna sauce was brought to Argentina by immigrants and has evolved through the decades. It has become a symbol of Argentinian cuisine, and a must during the holidays; it is served for both Christmas and New Year celebrations.

Ingredients

- 1½ pounds of round steak
- Salt and black pepper
- 50ml olive oil
- 2 onions
- 1 stalk of celery
- 2 carrots
- 5 garlic cloves
- 1 bay leaf
- 350ml (between 1 1/3 - 1 1/2) white wine (for the sauce)
- 4 fillets salted anchovies
- 250g tuna in olive oil
- 2 hard-boiled egg yolks
- 3 tsp mayonnaise
- 1 tsp dijon mustard
- 1 tsp sherry vinegar
- 1 tsp capers
- 2 tsp mild olive oil
- 2 tsp lemon juice

To finish

- A handful of parsley, finely chopped
- 30g (2 tbs) salted capers, washed and soaked for 15 minutes

Directions

1. Begin by marinating the round steak. Place the meat in a large saucepan with the carrot, onion, celery, garlic, cloves, peppercorns, bay leaves and salt. Pour the white wine over the meat, cover, and leave for at least 60 minutes to allow the meat to marinate (if you can leave it marinating overnight that would be best).
2. Add water to a pan, bring to a boil and then turn the heat down. Cover and simmer for 1 hour 30 minutes.
3. Remove the meat from the liquid and allow to cool completely. Don't throw the liquid away, set it aside to be used in the sauce.
4. To make the sauce, combine the anchovies, tuna, egg yolks, capers, dijon mustard, mayonnaise, vinegar, lemon juice and half a glass of the liquid in which you cooked the steak in a food processor and blitz until you have a smooth, thick sauce. *Season to taste.*
5. Cut the meat into thin slices and arrange on a serving platter. Dress with the sauce and let stand for a few hours before serving.
6. When ready to serve, sprinkle with parsley, capers and season with black pepper.

Not only is it delicious, but it makes excellent leftovers!



Chocolate fondant

CONTRIBUTOR

Gaël Chuffart

Belgium

STORY:

Enjoy!

Ingredients

- 2/3 cups (50g) melted butter, for brushing
- cocoa powder, for dusting
- 7/8 cups (200g) good-quality dark chocolate (Belgian chocolate), chopped into small pieces
- 7/8 cups (200g) butter, cut in small pieces
- 7/8 cups (200g) golden caster sugar (brown sugar)
- 4 whole eggs
- 4 egg yolks
- 7/8 cups (200g) plain flour

Directions

1. First get your moulds ready. Using upward strokes, heavily brush melted butter (use 50g in total) all over the inside of the pudding mould. Place the mould in the fridge or freezer. Brush more melted butter over the chilled butter, then add a good spoonful of cocoa powder into the mould. Tip the mould so the powder completely coats the butter. Tap any excess cocoa back into the jar, then repeat with the next mould.
2. Place a bowl over a pan of barely simmering water, then slowly melt 200g good-quality dark chocolate and 200g of butter, both chopped into small pieces, together. Remove the bowl from the heat and stir until smooth. Leave to cool for about 10 mins.
3. In a separate bowl whisk 4 whole eggs and 4 egg yolks together with 200g golden caster sugar until thick and pale and the whisk leaves a trail; use an electric whisk if you want. Sift 200g plain flour into the eggs, then beat together.
4. Pour the melted chocolate into the egg mixture in thirds, beating well between each addition, until all the chocolate is added and the mixture is completely combined to a loose cake batter.
5. Tip the fondant batter into a jug, then evenly divide between the moulds. The fondants can now be frozen for up to a month and cooked from frozen. Chill for at least 20 mins or the night before. To bake from frozen, simply carry on as stated, adding 5 mins more to the cooking time.
6. Heat oven to 200C/400F for fan/electric and 180C/350F for gas. Place the fondants on a baking tray, then cook for 10-12 mins until the tops have formed a crust and they are starting to come away from the sides of their moulds. Remove from the oven, let them sit for 1 min before turning out.
7. Loosen the fondants by moving the tops very gently so they come away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away, then tip back into the mould ready to plate up.

Enjoy!



"Fuzzy Towel" Cake

CONTRIBUTOR

Vera Kanas

Brazil

STORY:

Favorite recipe from my dear mother!

Ingredients

Cake

- 1 1/2 sticks butter (about 6 ounces or 150g), softened
- 2 cups sugar
- 4 eggs, yolks and eggs separated
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 cup whole milk
- 1 (13.5 ounce) can coconut milk
- 1 tablespoon baking powder
- Pinch of salt

Sauce

- 1 (13.5 ounce) can coconut milk
- 1 (14 ounce) can sweet condensed milk
- 2 cups coconut flakes

Directions

1. Pre heat oven to 350F/177C degrees.
2. Grease 1 (9-inch) round cake pans, then line it with parchment paper. Grease again and dust lightly with flour.
3. Combine the butter, sugar and egg yolks in a large bowl. Using an electric hand mixer, beat on medium-high speed for 3 to 5 minutes, until light yellow and fluffy. Add the vanilla and mix well. The mixture might look curdled. Don't worry, that's normal!
4. In a separate bowl, sift together the flour, baking powder and salt. With the mixer on low speed, alternate between adding the dry ingredients and the wet ingredients (milk and coconut milk), beginning and ending with the dry ingredients. Mix until just combined. Reserve.
5. In a separate bowl, beat the egg whites on a high speed until stiff peaks form. Gently fold the egg whites into the batter until evenly blended.
6. Pour the batter into the prepared cake pan and bake in the center of the oven for 45 to 60 minutes, until the top is browned and a cake tester comes out clean.
7. While the cake is baking, make the "sauce" by whisking together the coconut milk and the sweet condensed milk. Mix until well combined. Reserve.
8. When the cake is baked, but still warm, remove from pan and cut it in half and moisten the bottom part with half of the "sauce". Place the top part on top of that and, using a toothpick, poke holes all over its surface. Then, pour the remaining sauce until the cake absorbs everything.
9. Sprinkle with the shredded coconut and refrigerate until cold, for at least 4 hours.



Rabanadas with Brigadeiro Sauce

CONTRIBUTOR

Maria Elisa Gualandi Verri

Brazil

STORY:

Rabanada has been part of my family's Christmas for many, many years and Brigadeiro is the most famous Brazilian sweet, presented in each and every celebration!.

Ingredients

Rabanadas

- Sourdough bread (approximately 8 medium slices of bread)
- 2 cups milk
- 1 can condensed milk
- 3 eggs
- Sugar and cinnamon powder
- Oil to fry

Brigadeiro Sauce (Brazilian "touch")

- 1 tablespoon unsalted butter
- 1 can condensed milk
- 1 tablespoon cocoa powder

Directions

Rabanadas

1. Cut the bread into medium slices.
2. Combine cinnamon and sugar in shallow bowl. Set aside.
3. In a deep plate, mix the milk with the condensed milk and dip the slices of bread until they are completely soaked.
4. On another plate, beat the eggs and dip the sliced wet bread in the beaten eggs until completely covered.
5. Fry each slice in hot oil and dry the toast on a paper towel.
6. After frying, dust each slice with cinnamon and sugar mix.
7. Serve warm with **Brigadeiro sauce** (Brazilian "touch")

Brigadeiro Sauce (Brazilian "touch")

1. In a deep pan, place the butter, the condensed milk, the cocoa powder and whole milk. Bring to simmering point until the mixture has the consistency of single cream. *The consistency can be softened adding a bit of whole milk.*
2. Serve hot with the Rabanadas.



Lime Cheesecake with Raspberry Coulis

CONTRIBUTOR

Jay Carfagnini & Karen Trimble

Canada

STORY:

Christmas would not be complete in our household without Mother Wonderful (aka Myra Chanin's) cheesecake. In fact, we have included her cheesecake on our table for many special occasions. The filling is thick, custardy and delicious - not dry or crumbly at all! There are a couple of important steps to achieve that creamy delectable texture - so read on! The final topping can be varied, we just happen to love it with raspberry coulis and a few fresh raspberries for decoration. Bake a couple of days before you plan to serve it to allow the flavours to mellow. Enjoy! Happy Holidays to All!

Ingredients

Crust

- ¼ pound lightly salted butter
- 2 cups very finely ground graham cracker crumbs
- ¼ cup sugar

Filling

- 2 pounds (4 8-ounce packages) good quality cream cheese - room temperature
- 1½ cups sugar
- 1½ tablespoons fresh lime juice
- Pinch of salt
- 4 large eggs -room temperature

Sour Cream Topping

- 2 cups good quality sour cream (preferably not low fat)
- ¼ cup sugar
- 1 teaspoon almond extract

Raspberry Coulis

- ½ cup sugar
- 3 tablespoons water or orange juice
- 1½ cups (12 ounces) frozen raspberries - thawed
- 1 tablespoon Chambord Framboise or Grand Marnier liqueur (optional)

Directions

1. Preheat oven to 350F/177C and prepare crust.
2. Melt butter over very low heat. Combine butter with the crumbs and sugar in a food processor until well blended.
3. Press mixture over bottom and up sides of an ungreased 10-inch springform pan.
4. **The filling.** In mixer, combine cream cheese and sugar and beat for 2 minutes or until the mixture is smooth and runny. All of the lumps should be gone.
5. Add the lime juice and salt, and blend thoroughly.
6. Add the eggs, one at a time, keeping the mixer on the lowest speed to prevent air from destroying the proper batter consistency. Mix until each egg has been incorporated.
7. Pour filling into the crust and bake in the middle of pre-heated oven for 45 minutes. *If ingredients are not room temperature - add 5 minutes to the baking time. (I put a cookie tray covered in tin foil on the below oven rack to collect any drippings).*
8. Remove from oven and let stand on the counter for 10 minutes. Prepare the topping.
9. **Topping.** Combine sour cream, sugar and almond extract with a rubber spatula in a bowl. Spread evenly over top of the baked filling and return to the preheated oven for 10 minutes.
10. Remove cheesecake from the oven and place in the refrigerator immediately. *This prevents cracks from forming in the cake.*
11. Cool for a couple of days before serving. Once cool, you can cover the springform pan with cardboard - not saran or tin foil (which will cause condensation).
12. **Raspberry Coulis.** Combine sugar and water (or orange juice) in a microwave safe cup or bowl. Stir to combine. The mixture will be very thick. Cook in the microwave on High for 2 minutes. Stir for 5-10 seconds to make sure the sugar crystals are dissolved.
13. Combine thawed raspberries and hot syrup in a blender. Blend until smooth and pureed. Strain through a fine mesh sieve to remove the seeds and stir in the liqueur to combine.
14. Store in the refrigerator tightly covered until ready to serve. Double the coulis recipe if serving more than 4-5 people.

Serving the Cheesecake

1. Remove the cheesecake from the refrigerator several hours before serving. Run a knife around the edge of the springform pan to separate it from the crust. Open the springform pan carefully and remove it.
2. Keep the cheesecake on the bottom portion of the springform pan and transfer onto a serving platter. Do not attempt to lift the cake off the bottom portion of the pan.
3. Slice thickly, top with some raspberry coulis and a few fresh raspberries.



Martha Washington Candy

CONTRIBUTOR

Ashley LeCroy

Nova Scotia

STORY:

We visited my grandmother in the states once a year. Even though it was the heat of summer and this was a holiday treat, she always made these sweet treats for my dad because he loved them. Now, I make them every Christmas and think of her.

Ingredients

- 1 cup butter, softened
- 4 cups confectioners' sugar
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- 3 cups shredded coconut (I use unsweetened to keep them from being too rich)
- 2 cups chopped pecans, toasted (optional)

Dipping Chocolate (options)

- 1/2-ounce paraffin wax (1/4 of a cake)
- 3 cups semisweet chocolate chips
- OR 3 cups of Dipping Chocolate
- OR Temper delicious chocolate (*time consuming but the best option*)

Directions

1. In a large bowl, beat butter, confectioners' sugar, milk and vanilla until blended. Stir in coconut and pecans. Divide dough in half; refrigerate, covered, 1 hour.
2. Working with half the dough at a time, shape mixture into 1-in. balls; place on waxed paper lined baking sheets. Refrigerate 30 minutes longer.
3. In top of a double boiler or a metal bowl over barely simmering water, melt chocolate chips and shortening; stir until smooth. Dip balls in melted chocolate; allow excess to drip off. Return to waxed paper. Refrigerate until set.

To Make Ahead: Store in an airtight container in the refrigerator.

Freeze option: Freeze candy, layered between pieces of waxed paper, in freezer containers.

To use: thaw in refrigerator 2 hours before serving.



Waffles

CONTRIBUTOR

Yohan Sauves

Canada

STORY:

It's the feel-good Sunday morning tradition in the Sauves household. A benefit from the recipe is that the waffles can be frozen and popped in the toaster throughout the week for a quick reminder (and taste) of what a happy Sunday morning feels like!

Ingredients

- 2 cups (500 ml) unbleached all-purpose flour
- 1 cups (250 ml) whole wheat flour
- 3/4 cup (180 ml) cornstarch
- 1 1/2 teaspoons (7.5 ml) baking powder (magic powder)
- 3/4 teaspoon (3 ml) baking soda
- 1/4 teaspoon (1 ml) salt
- 6 eggs
- 9 tablespoons (135 ml) brown (or organic) sugar
- 3/4 cup (180 ml) peanut oil
- 3 cups (750 ml) buttermilk or milk (adding 3 tablespoons of white vinegar)

Optional

- 1 orange, juiced OR
- 1 teaspoon (4 ml) vanilla extract

Directions

1. In a bowl, combine the flour, cornstarch, baking powder, baking soda and salt. Set aside.
2. In another bowl, whisk the eggs and sugar for about 5 minutes or until they turn pale. Gradually add the dry ingredients alternating with the oil, the buttermilk the orange juice or vanilla until the mixture is just moistened (there will be some lumps of flour). Let stand for 10 minutes.
3. Preheat a waffle iron. Pour batter until mold is covered. Bake until golden brown.

Advice : once waffle iron is baking, do not lift cover until ready.



Cayman Custard-Topped Cornbread

CONTRIBUTOR

Ariana Seales

Cayman Islands

STORY:

Enjoy!

Ingredients

- 3 cups white sugar
- 1 cup all-purpose flour
- 1 cup cornmeal
- 1 tablespoon baking powder
- 1 tablespoon cornstarch
- 1 pinch ground cinnamon
- 1 pinch freshly grated nutmeg, or more to taste
- 1 (14 ounce) can coconut milk
- 1 (12 fluid ounce) can evaporated milk
- 1 (14 ounce) can water
- 1 (12 fluid ounce) can water
- ¼ cup butter, melted
- 1 egg, slightly beaten
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (177 degrees C). Grease a 9x13-inch baking dish.
2. Whisk sugar, flour, cornmeal, baking powder, cornstarch, cinnamon, and nutmeg together in a bowl. Add coconut milk and evaporated milk; fill empty cans with water (totaling 26 fluid ounces) and add to mixture. Mix butter, egg, and vanilla extract into mixture and beat with an electric mixer until well mixed; pour into the prepared dish.
3. Bake in the preheated oven until cornbread is cooked through and set, 1 hour 30 minutes.



Sesame Seed Balls

CONTRIBUTOR

Scott Guan

China

STORY:

Sesame Seed Ball is a traditional Chinese desert/snack, which can be found in restaurants and at street vendors. Sweet, chewy, delicious, satisfying and simple, it is a food all Chinese people will miss and want to enjoy wherever they are.

Ingredients

- 6 cups oil (or as needed for deep-frying)
- 1/2 cup white sesame seeds (or as needed)
- 3/4 cup brown sugar
- 1 to 1 1/3 cups water (boiling)
- 3 cups glutinous rice flour
- 1 cup red bean paste (may not all be used)

Directions

1. Gather the ingredients.
2. In a wok or deep-sided, heavy saucepan, preheat the oil for deepfrying to 250 F. Make sure that there are at least 3 inches of oil in the wok.
3. Spread the sesame seeds over a piece of wax or parchment paper. Place a small bowl of water beside the sesame seeds.
4. Dissolve the brown sugar in 1 cup of the boiling water.
5. Place the rice flour in a large bowl. Make a well in the middle of the bowl and add the dissolved sugar and water mixture. Stir until you have a sticky, caramel-colored dough, adding as much of the remaining 1/3 cup of boiling water as needed (don't add the water if not needed).
6. Pinch off a piece of dough roughly the size of a golf ball. Use your thumb to make a deep indentation in the dough and then the thumb and index fingers of both hands to form the dough into a cup.
7. Roll 1 level teaspoon of sweet red bean paste into a ball. Place the red bean paste in the hole, and shape the dough over the top to seal. It is important to make sure the red bean paste is completely covered. Continue with the remainder of the dough.
8. Dip a ball into the small bowl of water (this will help the sesame seeds stick to the ball).
9. Roll the ball over the sesame seeds. Repeat the process with the remainder of the balls.
10. Deep-fry the sesame seed balls, a few at a time, in the hot oil.
11. Once the sesame seeds turn light brown (about 2 minutes), use the back of a spatula or a large ladle to gently press the balls against the side of the wok or saucepan. Continue applying pressure as the balls turn golden brown and expand to approximately 3 times their normal size.
12. Drain the deep-fried sesame seed balls on paper towels.
13. Serve warm and enjoy.

Tip

If preparing ahead, refrigerate and then reheat the balls until they puff up again.



Costa Rican Tamales

CONTRIBUTOR

Melania Dittel

Costa Rica

STORY:

Tamales are a traditional Tico Christmas specialty.

Ingredients

- 2 lbs instant corn masa mix
- 3 lbs (1.4 kg) pork shoulder roast -or- beef roast -or- boneless chicken
- ¼ lb (110 gr) pork lard (or vegetable shortening)
- 1 cup (240 ml) corn oil
- 1 batch (~5 cups cooked Tico style rice, see ingredient list and recipe below)
- 2 ¼ lbs (1 kg) potatoes
- 8 cloves of garlic
- ½ lb (225 gr) sweet or hot peppers to taste
- 1 large onion (optional)
- 2 ¼ lbs (1 kg) banana leaves (corn husks can be substituted, or if desperate aluminum foil)
- Coriander leaves (cilantro), salt, black pepper, cumin, oregano, achiote (annato)

Directions

1. You must start from raw corn ground for tamales (3 lbs, 1.4 kg Maíz cascado,).
2. Soak the flour in water then rinse it well, cook with a tablespoon of achiote, and a little of the garlic and peppers in salted water to just cover until tender then stand overnight. The next day, knead it into dough. You should probably have a demonstration first if you're going to try this method. For first timers we'd suggest the Masa version described below.
3. Chop the meat into large (2", 5 cm) chunks then brown on high heat in the ½ cup lard or vegetable oil. Add the chopped garlic, peppers, onion, 1 teaspoon salt, 1 teaspoon cumin, ½ teaspoon black pepper, and 1 teaspoon salt for the last minute or two of browning, then cover with water and simmer until very tender (2-3 hours). Remove the meat from the broth and reserve the broth. When the meat is cool shred it finely. While the meat is simmering prepare the potatoes and rice.
4. Peel the potatoes and boil with salt, cilantro, and oregano to taste until soft. Cool and cut into ½ inch (1 cm) cubes.
5. To prepare the masa, allow the meat broth to cool until it is just warm. To the dry masa add tablespoon salt, 1 teaspoon ground cumin, and 1 teaspoon ground achiote, and mix dry. Then add the vegetable oil, mix with your hands while adding the warm broth. It should take about 2 1/2 cups to make a paste the consistency of mashed potatoes. Mix and add slowly, and if you over shoot on the broth and get it too thin, add a little more masa.
6. Wrap the Tamales & Steam
7. Wash the banana leaves then cut them into ~15 inch (38 cm) squares. Spread 2 tablespoons of masa paste in the center, add 1 tablespoon each of potatoes, rice and meat and vegetables included. Fold as shown and tie with cotton string. Cook the tamales in gently boiling water for about one hour.



Red Cabbage Salat

CONTRIBUTOR

Niels & Anne Kornerup

Denmark

STORY:

We serve this with roast duck on Christmas evening.

Ingredients

- Half head red cabbage thinly sliced
- 2 oranges peeled, cut into small pieces
- Seeds of 1 pomegranate
- 100 g Amarena cherries
- 2 handfuls watercress
- 2 spoonfuls good olive oil
- 150grams dry dates, stone less (pitted), cut in thin slices

Directions

1. Carefully mix cabbage and oranges.
2. Add dates, cherries, pomegranate seeds and watercress on top.
3. Drip olive oil on top.

Serve chilled.



Broccoli & Stilton Soup

CONTRIBUTOR

Dawn Beddard

England

STORY:

Our first recipe is a warming one to help you combat the cold temperatures ahead of us. This dish goes delicious with warm bread or croutons!

Ingredients

- 2 tbsp butter
- 2 shallots or 1 small onion, finely chopped
- 3 1/3 cups (800ml) chicken or vegetable stock
- 2 1/2 cups (600ml) milk
- 5 cups (800g) broccoli
- 7/8 cup (200g) stilton, crumbled
- Nutmeg, to garnish

Directions

1. Melt the butter in a large saucepan over a medium-low heat and add the shallots. Fry gently until soft and golden.
2. Meanwhile, cut the broccoli stalks into smallish chunks, then add to the pan with the softened shallots. Fry for a minute, then pour in the stock and milk. Bring to a simmer, then cook until the stalk is beginning to soften (how long will depend on the size). Meanwhile, cut the head into the small individual florets.
3. Once the stalk is almost tender, add the florets to the pan along with most of the stilton, keeping a little back for garnish. Stir well, bring to a simmer, cover and then cook for 5 minutes, until the cheese has melted and the florets are soft.
4. Allow to cool slightly, then puree until smooth. Taste and season if necessary, then divide between bowls and top with the remaining cheese and a good grating of nutmeg.



Noix de Saint Jacques Juste Poêlées *(Seared Scallops)*

CONTRIBUTOR

Thomas Caveng

France

STORY:

Raised in the city of Le Havre (by the English Channel) in France, I had the privilege of discovering scallops when I was still a young boy. Fresh scallops bought directly from the local fishermen at the fish market....

There are many ways of cooking scallops – more or less sophisticated – but, as I see it, the best way ever is the way my mom does it! And this is her recipe! The real taste from the sea with no frills.

Ingredients

- Sea scallops (fresh from the local fishermen if possible – their taste is inimitable). 2 or 3 scallops per person are sufficient but the quantity must be adjusted according to the size of the scallops.
- Extra-virgin olive oil
- Good-quality butter
- Parsley
- One or two shallots (depending on how many scallops you have)
- One clove of garlic (optional)
- Sea salt
- Black pepper

...And that's it!

Directions

A great starter for your Christmas dinner: Tasty, healthy, delicious, and refined!

1. Rinse the scallops with cold water and thoroughly pat dry. You can keep the orange coral (much tastier with it).
2. Sprinkle the top of the scallops lightly with sea salt and black pepper.
3. Slice and finely chop the parsley and shallot, and the garlic (optional).
4. Heat up a cast iron pan.
5. When the pan is very hot, drop the parsley and shallot(s) and garlic (optional), and mix gently to ensure even cooking. (If someone does not like parsley, shallot or garlic, put them on a side of the pan to cook the scallops "plain".)
6. Add the scallops (seasoned side on the pan). If possible, make sure to give them enough space so that they do not touch each other during cooking.
7. Season the other side with salt and pepper.
8. Sear the scallops for 1 1/2 – 2 minutes on each side.
9. Scallops should have a thin nice golden-brown crust on each side but be translucent in the center. It should be tender and melt in the mouth.
10. You can adjust the cooking time to your taste BUT please don't overcook the scallops! If it's overcooked, it's ruined!

As this dish here is a starter, you do not have to serve the scallops with any other food. However for a greater experience, serve this dish with a dry white wine such as Chablis, Meursault, Pouilly – Fuissé, Puligny-Montrachet, etc. or even Champagne if you prefer!



Skewer of Scallops with Hazelnut Crust

CONTRIBUTOR

Isabelle Soulier

France

STORY:

Enjoy!

Ingredients

- 12 scallops
- 1 tbsp (10g) salted butter
- 2 tbsp (20g) hazelnuts

Directions

1. Blend the hazelnuts in a food processor to obtain a powder.
2. Heat a frying pan with the butter
3. Deposit the scallops. Let cook on medium heat for 5 to 6 minutes and turn them gently and regularly.
4. Once cooked, roll the scallops in hazelnut powder and skewer them.

Serve immediately with rice and vegetables (such as broccoli).



Cauliflower & Celery Root Creamy Cheese Pie

CONTRIBUTOR

Yanos & Claire Grammatidis

Greece

STORY:

This is a side dish on a Greek festive table. Happy Christmas cooking!!

Ingredients

- 1 large cauliflower
- 1 celery root cut into cubes
- Grated garlic
- 1 liter (4 1/4 cups) full fat milk at room temperature
- 3/4 cup (200 ml) of water
- Small bit of thyme
- 270g feta cheese crumbled
- 4 tbsp bread crumbs
- Oil
- Salt and Pepper

Bechamel sauce

- 80g olive oil
- 80g flour
- Salt and pepper
- Nutmeg, grated
- 50g grated parmesan

Directions

1. Break cauliflower into pieces and, together with celery root and garlic, boil with the milk and water for 6 to 7 minutes with the lid off. *Then remove vegetables from the milk mixture and place into an oven dish.*
2. Add the thyme, oil and flour into the milk mixture and stir on low heat until thickened. Salt, pepper and add the nutmeg at the end stirring constantly to create a smooth mixture.
3. Add the feta cheese and pour the mixture onto the cauliflower in the oven dish. Spread the top with the parmesan and the bread crumbs and bake in the oven at 180C/350F for 30-35 minutes.

Then we serve this delicious dish!!



Kadai Chicken (Chicken Karahi)

CONTRIBUTOR

Satwinder Singh

India

STORY:

During the initial phase of lockdown, I thought to develop my culinary skills and enjoyed cooking this dish. It was liked by one and all in the family.

Ingredients

- 1kg (2.2lbs) of boneless chicken
- 2 finely cut onions
- 8 tomatoes
- 4-5 green chiles
- Fresh coriander
- 4 tbsp clarified butter (or ghee)
- 1 1/2 tsp red chilli powder
- 1/2 tsp turmeric powder
- 1 tsp cumin seed powder
- 1 tsp ground spices (famously known as Garam Masala - is a combination of different spices like cardamom, black pepper, nutmeg, mace, aniseed, cumin etc.)
- 2 tsp ginger garlic paste
- 1 tsp salt (to taste)
- 250g (1 cup) beaten yogurt

Directions

Kadai Chicken is a delicious Indian chicken curry where chicken is cooked with freshly ground spices. This spicy curry goes well with naan or any other Indian bread.

Kadai Chicken, known as Karahi Murgh, which is cooked in an Indian vessel called Kadai, (a heavy-bottomed pot or a wok or a pan). So get your Kadai ready!

1. Finely chop onions.
2. Puree 8 tomatoes. Note that the puree should be made without blanching.
3. Split 4-5 pieces out of one green chilly, and chop 5-6 green chillis.
4. Finely chop fresh coriander in one bowl.
5. Heat clarified butter (commonly known as ghee) in your heavy bottomed pots/Kadhahi.
6. Sauté chopped onion with a one tea spoon of salt and when it turns light golden, put the chicken in Kadhahi and also pour in beaten yoghurt.
7. Keep on a low flame heat for some time (around 10 minutes) and cover the pan.
8. Thereafter, add tomato puree, ginger-garlic paste, red chilli powder, cumin seed power, ground spices, green chilly and cook it on high flame till oil separates completely and you find chicken is properly cooked to eat. *It may take around 10-12 minutes.*
9. Now garnish with coriander leaves and serve with bread.

That's it! Enjoy your feast!



Bulemos (Boyos)

CONTRIBUTOR

Janet Pahima

Israel

STORY:

As a little girl, I ate no vegetables other than the okra my paternal grandmother born in Turkey would cook and the spinach found in her bulemos. Bulemos were slightly similar to burekas, but the dough is bready, not thin filo dough. My older siblings were lucky or smart enough to get the recipe when she was still alive. Good luck!

Ingredients

Dough

- 1 envelope instant/rapid rise yeast
- 4 cups all-purpose flour
- 1 1/4 cups water
- 1 tbsp oil

Spinach Filling

- 2 boxes frozen chopped spinach, defrosted, drained and squeezed dry
- 1/2 lb feta cheese, crumbled
- 1/2 lb kashkaval or kasseri cheese, grated

Directions

1. Place flour, yeast, water and oil in standard mixer with dough hook.
2. Combine and process until ball of dough forms. You can also mix and knead by hand.
3. Place dough in oiled bowl, cover, and let rise about 1 hour.
4. While dough is rising, make filling.
5. Combine spinach, feta cheese and all but 1/4 cup of kashkaval or kasseri cheese.
6. Mix well.
7. Divide dough into 12 pieces and form each piece into a ball.
8. Place balls on oiled plate, cover, and let rise again for about 30 minutes.
9. Preheat oven to 350F/180C.
10. With oiled hands, take one ball at a time and stretch out into circle, about 10" in diameter.
11. Place filling along lower third of dough round.
12. Roll dough over filling and continue to roll until a rope is formed.
13. Coil rope around itself into a spiral.
14. Continue until all spirals are formed.
15. Brush tops with oil and sprinkle with remaining kashkaval or kasseri cheese.
16. Place on parchment lined or Silpat lined baking sheets.
17. Bake at 350F/180C for about 75 minutes.



Acar

CONTRIBUTOR

Pamela Kung

Malaysia

STORY:

No story. Just a family favorite dish.

Ingredients

- 2 carrots
- 2 cucumbers
- 6 – 10 strings of long beans
- Cabbage
- Cauliflower
- Pineapple (cubed)
- 100g red chilli
- 50g dried chilli
- 120g shallots
- 4 cloves of garlic
- 15g turmeric
- 15g galangal
- 4 candlenut
- 1 stalk of lemongrass
- 1 tbsp. (20g) dried shrimp paste (belacan)
- 4 tablespoon vegetable oil
- Roasted peanuts (crushed)
- Toasted sesame seeds

Directions

1. Cut carrots, cucumber, long beans, cauliflower and cabbage into bite-sized strips or pieces. Remove the seeds of cucumber.
2. Toss carrot and cucumber pieces with 1 tablespoon of salt. Set aside for an hour, then squeeze excess water out with a cheesecloth. Set aside on a baking tray to dry.
3. Bring to boil 1 litre of water with 500 millilitre of vinegar, 2 tablespoons of sugar and 1 tablespoon of salt. Separately blanch long bean, cauliflower and cabbage pieces for 1 minute each. Set aside on a baking tray to dry.
4. Blend red chilli, dried chilli, shallots, garlic, turmeric, galangal, candlenut, lemongrass and dried shrimp paste into a fine paste.
5. Heat oil over medium heat and sauté. Blend ingredients until fragrant or when it changes colour into a darker shade of red then add 150 millilitre of water pre-mixed with 1 tablespoon of salt and 10 tablespoons of sugar.
6. Once mixture boils, remove from heat.
7. Add crushed roasted peanuts to vegetables and pineapple in a large bowl, then toss and mix well with chili paste.
8. Sprinkle with toasted sesame seeds.
9. Refrigerate in glass bottles. Serve chilled.



Mashed Sweet Potatoes

CONTRIBUTOR

Andrew Novero

Peru

STORY:

Enjoy!

Ingredients

- 1 1/2 kg yellow sweet potato
- 1 1/4 cups (300ml) fresh orange juice
- 4 tbsp brown sugar
- 2 tsp ground cinnamon
- 5 cloves
- 80g unsalted butter
- 1 bag marshmallows (50 pieces)

Directions

1. Peel the sweet potatoes and cut them into slices.
2. Boil the sweet potatoes in a pot with plenty of water and the cloves for about 20 minutes.
3. Drain and place the sweet potatoes into a bowl.
4. With a fork, mash the sweet potatoes until you have a puree texture.
5. Return the sweet potatoes to the pot and add the butter, orange juice, sugar and cinnamon. *If the mixture appears dry, add more orange juice.*
6. Pour the mixture into a glass casserole dish and place the marshmallows on top.
7. Bake the mixture at 250C/480F until the marshmallows are melted and the crust is golden brown.



Christmas Quinoa Salad (Ensalada Navideña de Quinua)

CONTRIBUTOR

Andrew Novero

Peru

STORY:

Enjoy!

Ingredients

- ½ cup cooked white quinoa
- 50g almonds
- 3 cups fresh spinach
- ¼ cup fresh blueberries
- 2 medium green apples
- Olive oil to taste
- Lemon juice
- Oregano
- Salt and pepper

Directions

1. Chop the spinach and place it into a bowl.
2. Add the cooked quinoa and mix it in with the spinach.
3. Cut the almonds into slices and the apples into cubes and add them to the salad.
4. Finally, add the blueberries.
5. For the dressing, mix the lemon juice with the olive oil, salt and pepper.
6. Drizzle the dressing and sprinkle the oregano over the salad.



Carrot Cake

CONTRIBUTOR

Annemieke van der Valk

South Africa

STORY:

My mom's famous carrot cake recipe. Now that I am back in Cape Town (where my mom lives too) I request she make it for my birthday every year. She even drops one at the office and my colleagues love it!

Ingredients

- 2.5 cups flour (not self-rising)
- 2 tsp baking powder
- 1 1/2 tsp. bicarb of soda
- 3 tsp mixed spice (I also add some ground ginger)
- 1 tsp. salt
- 1 1/2 cups sugar
- 1 1/4 cups oil
- 4 eggs
- 3 cups grated carrots
- 2 Tbsp. pecan nuts

Cream Cheese Icing

- 1/2 cup (1 stick) unsalted butter softened (113g)
- 8 oz cream cheese softened (brick-style, not spreadable) (226g)
- 1 tsp. vanilla extract
- 4 cups powdered/icing sugar (500g)

Directions

1. Sift dry ingredients twice or even 3 times.
2. Beat the sugar and eggs together.
3. Add the oil and beat until well blended.
4. Chop the pecan nuts.
5. Add the dry ingredients to the egg mixture and mix well.
6. Fold in the Carrots and about 2/3rds of the pecan nuts (I always keep some to put on top of the cake).
7. Grease your cake tin/tins.
8. Pour mixture into greased tins and bake for about 45 minutes at 180C/350F degrees (check regularly if you have 2 small tins as it might take less time to bake).

Cream Cheese Icing

1. Beat softened butter and cream cheese until well blended.
2. Add powdered sugar and vanilla. Beat until creamy.



Per's Festive (and simple) Green Pea Soup

Entree

CONTRIBUTOR

Per Lidman

Sweden

STORY:

A quick save on many occasions which makes for a festive entree. Bon appetit! or in Swedish - Smaklig måltid!

Ingredients

- 500g frozen green peas
- 5 dl vegetable broth (water)
- 1 dl dry white wine
- 2 dl sour cream (34%)
- 3 Tbsp. of "thickening" (or use flour and cold water). *The purpose is to make the texture of the soup more creamy.*
- 1 clove garlic
- Salt and pepper
- Sugar

Topping

- 100g cauliflower
- 0.5 dl pumpkin seeds
- 1 pack (approx. 250g) of bacon
- Go de luxe?! 4 scallops (not in the picture)

Directions

1. Thaw the peas (or actually, they thaw quite instantly when you put them in water on the stove...).
2. Pour the peas into a saucepan and fill with broth/water so that it covers.
3. Boil under a lid for 10 minutes with a little salt.
4. Pour in wine and creme fraiche (sour creme).
5. Squeeze in garlic and powder over the "thickening" (or stir in the flour dissolved in cold water). Stir.
6. Let it boil together and then run to a smooth batter with or in a mixer.
7. Season to your taste with spices and a pinch of sugar.
8. Put the saucepan back on the plate and let it heat up. Dilute with water if it becomes too "thick".
9. Divide the cauliflower into small and thin "trees" and simmer them in salted water for about 5 minutes.
10. Roast the pumpkin seeds in a splash of oil with a little salt. Pour into a bowl.
11. Cut the bacon into centimeter-wide pieces and fry them crispy.
12. Put the bacon on a piece of kitchen paper so the fat can drain off.
13. Mix cauliflower, pumpkin seeds and bacon with chopped fresh herbs of your liking.

Optional: Grill or fry scallops - preferably in a grill pan for the "grill stripes" - you eat with the eyes too. Pour the soup in bowls and place the scallop in the middle. Spread the topping over the scallop and the middle of the bowl.



Kaiserschmarrn à la Céline

CONTRIBUTOR

Alain Raemy & Céline Fiora

Switzerland

STORY:

In Lenzerheide (Swiss ski resort), restaurants offer this dessert (originally from Austria) that is highly appreciated by our kids. They make it however with raisins - and Alain (Raemy) really does not like raisins - so I tried several recipes, replaced raisins with blueberries and finetuned it until the entire family love it!

Ingredients

- 3 eggs
- 3 Tbsp. (15 ml) sugar
- Pinch of salt
- 1 pack (8 g) vanilla sugar
- 1 cup (2.5 dl) milk
- 1 cup (150g) flour
- 1/2 tsp. (2.5 ml) baking powder
- Handful blueberries (may be frozen)
- Icing sugar for decoration
- Butter

Directions

1. In a bowl, mix 3 egg yolks with the salt, vanilla sugar, sugar and milk.
2. In a separate bowl mix flour and baking power.
3. Gradually incorporate the flour mixture into the first bowl, mix well (by hand).
4. Beat the egg whites until stiff.
5. Delicately incorporate the egg whites into the mixture.
6. In a frying pan warm butter then pour-in the mixture.
7. Add blueberries (may be frozen).
8. Once the bottom is solid, cut the mixture in four with a spatula and flip each quarter on itself.
9. Cut out 1 inch pieces and stir to ensure that they are well cooked and have a nice brown color.

Serve immediately with plenty of icing sugar for decoration - can be accompanied with warmed canned prunes.



New-Style Nian Gao (rice cake) Recipe

CONTRIBUTOR

Georgia Chang

Taiwan

STORY:

Many thanks to Dentist Linda Tuan for her generosity in sharing this recipe for a new style of rice cake that is ready to eat when completed, while the traditional Nian Gao generally requires further frying/baking so as to soften it. Nian Gao sounds in Mandarin pronunciation like the characters for escalating/progressing year-by-year. Thus, Nian Gao is a food that is customarily enjoyed during the lunar new year holiday in Taiwan.

Ingredients

- 100g glutinous rice

Syrup

- 150g white sugar
- 180g sugared white gourd
- 750g maltose
- 60g water
- 250g dried longan
- Crushed or chopped walnut as desired for decoration

The above ingredients can yield 5 sticks of rice cake each in long containers of the size of 21cm(L) x 6.5cm(W) x 5.5cm(H)

Directions

1. Soak glutinous rice in water overnight (1 part water to 1 part glutinous rice).
2. Use a blender to puree the glutinous rice.
3. Pour the pureed rice milk into a large pan, and simmer and stir on medium heat until the water evaporates and the rice milk becomes sticky.
4. Mix together the syrup ingredients. Boil the sugar, sugared white gourd, maltose, and water together.
5. Mix the sticky rice milk with the boiled syrup and dried longan well and evenly.
6. Pour the rice milk, syrup, and longan mixture into a mold (suggested size 21cm(L) x 6.5cm(W) x 5.5cm(H)) covered by a layer of baking paper.
7. Sprinkle some crushed walnut on top for decoration. Nian Gao is ready to eat when it has cooled.

Preservation and Eating Methods

1. 3 days at room temperature; 2 months frozen.
2. When frozen, thaw the Nian Gao at room temperature for 30 minutes and slice it to eat.

Attention: Do NOT microwave, roast, bake, or fry.



Taiwanese Style Beef Sukiyaki

CONTRIBUTOR

Georgia Chang

Taiwan

STORY:

Many thanks to Ms. Joy Liu, owner of a book/organic farming store (Buffalo Nature School) for sharing this recipe. Sukiyaki is a traditional Japanese hot spot. This is an easy way to have a very similar tasting dish at home. Enjoy your Taiwanese-style beef sukiyaki with or on a bowl of steamed rice and make it a Beef Bowl (牛丼 Gyudon in Japanese).

Ingredients

- Thinly sliced beef short ribs
- Vinegar
- Black pepper
- Unsalted butter
- Shredded onions
- Soy sauce (dash)
- Mirin
- Rice wine
- Pinch of salt

Directions

1. Pickle thinly sliced beef short ribs with a little vinegar and black pepper before stir-frying the beef in a pan.
2. Stir-fry beef slices in a pan quickly and remove from pan when the meat changes color.
3. Add a little unsalted butter and shredded onions in the same pan and stir-fry the onions until soft with a dash of soy sauce, mirin, rice wine, and a pinch of salt to season.
4. Add the sliced beef back to the pan and stir-fry with the onions well. Serve hot.



Glühwein (Mulled Wine/Spiced Wine)

CONTRIBUTOR

Christina Sochacki

United Arab Emirates

STORY:

My husband used to live in Vienna, Austria and one of the highlights was when the Christmas markets opened. An evening bundled up with a cup of hot gluehwein and friends, surrounded by stalls selling other tasty treats, Christmas ornaments, and other local artisan crafts is a quintessential Christmas tradition to us. So, once we moved and could no longer have the authentic Christmas market experience, we annually use our collection of Christmas market mugs and have a gluehwein party.

Ingredients

- 1 quart Burgundy wine or Cabernet (*it does not need to be expensive*)
- 2 cups sweet vermouth
- 1/3 cup sugar
- 2 whole cinnamon sticks
- 1 orange rind peel
- 6 whole allspice
- 8 whole cloves

Directions

1. Combine all ingredients in a large sauce pan, cover and simmer — do not boil — for at least 20 minutes. Serve hot in Christmas mugs.

Note

- It's best served in smaller mugs or by only filling the mug halfway as once the wine cools of it's not as delightful.
- The spices aren't an exact science. You can adjust to your liking.
- You can also use full orange circle slices, instead of just the rind, and place them floating in the pot during cooking, and as pretty decoration in the wine while serving. Personally, we usually slice the orange into rounds and then dry them out in the oven (These can be stored for a few days to use in various drinks or food recipes). Then we place approximately 4-6 slices into the pot with all of the other ingredients.
- If you have whole spices, great, you can just throw in and strain out later. If some of the spices you have are only ground or you do not want to fish out the whole spices later, place them into a tea bag, cheese cloth, or similar satchel, and secure the opening (some sewing thread works just fine) and throw the bags into the pot. They can be fished out before serving. Cinnamon sticks can be left loose in the wine, similar to the oranges, for presentation.



Christmas Pinwheel Cookies

CONTRIBUTOR

Beth Castro

United States

STORY:

My family has made these cookies during the holidays for three generations. The fourth generation will learn how to make them this year!

Ingredients

- 10 tablespoons butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 large egg, room temperature
- 1/2 teaspoon peppermint or rum extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/8 teaspoon baking soda
- Red & green food coloring

Directions

1. Preheat oven to 375°. Cream butter and sugars until light and fluffy; beat in egg and extract. In another bowl, whisk together flour, baking powder, salt and baking soda; gradually add to creamed mixture, blending well.
2. Divide dough in half. Tint one portion red and the other green. Divide portions in half, for 4 portions altogether. Roll out each portion between sheets of waxed paper into a 9x6-in. rectangle. Refrigerate 15 minutes.
3. Remove waxed paper. Place one green rectangle on a red rectangle. Roll up tightly jelly-roll style, starting with a long side; wrap in plastic. Repeat. Refrigerate until firm, about 1 hour.
4. Unwrap and cut crosswise into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets. Bake until set, 7-9 minutes. Remove to wire racks to cool.



Gammy's Cranberries

CONTRIBUTOR

Joe & Reynolds Delisle

United States

STORY:

Our family has what we consider a traditional holiday meal for Thanksgiving and Christmas. In the US, the "traditional" meals can be very different based on where you live. Our recipes come from my grandmother, Gammy. (This is my mother's mother.) Gammy was an amazing cook as well as gardener. was extremely close to her and was named after her. (My first name is Marjorie – Marjorie Reynolds DeLisle. My grandmother was Marjorie Edwards.) Anyways, one of the side items of many holiday meal is a cranberry dish. Some people love it right out of the can. Most people don't like the cranberry dish that is served. But Gammy's Cranberries are amazing. They go very well with turkey and ham.

Ingredients

- 3 bags of cranberries – rinsed
- 8 oz frozen OJ
- 2 (20 oz) cans chopped pineapple – drained
- 1 (15 oz) box white raisins
- 2 apples (granny smith) – peeled and chopped
- 3 ½ cups of sugar
- 1 tsp. cinnamon
- 1 tsp. cloves

Directions

1. Put everything into a pot and bring to a boil, then let simmer on low for approximately an hour.



Grammy's Chocolate Cookies

CONTRIBUTOR

Jeff & Teresa Jefferson

United States

STORY:

This is a recipe I started making at Christmas time when my kids were little, to share with our neighbors. My kids favorite part was melting the Andes Candies on top of the cookies. For years they preferred eating the candies to eating the cookies. Last year, I was pleasantly surprised when my oldest daughter asked for the recipe so she could continue the tradition of making these cookies with her college friends. Happy baking.

Ingredients

- 2 cups plus 2 tablespoons all purpose flour
- 3/4 cup unsweetened Dutch-process cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups (2 1/2 sticks) unsalted butter, room temperature
- 2 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- Sugar for rolling

Directions

1. Combine flour, cocoa powder, baking soda and salt in a bowl.
2. In another bowl with an electric mixer, beat butter and sugar until light and fluffy, about 2 minutes on medium speed. Add eggs and vanilla, and beat to combine. Reduce speed to low, and gradually add flour mixture until it is combined. Form dough into a flattened disk, wrap with plastic wrap, and chill until firm, about 1 hour.
3. Preheat oven to 350 degrees. Shape dough into 1 1/4 - inch balls. Roll each ball in sugar. Place on baking sheet lined with parchment paper, about 1 1/2 inches apart. Bake until set 10-12 minutes, rotating halfway through (if you remember- I never do and they still come out). Transfer to a rack to cool.
4. While cookies are still hot, place 1/2 an Andes Candy on top and let it melt. This adds a nice peppermint flavor.

Makes 3 1/2 dozen.



Joe's Favorite Christmas Cookies

CONTRIBUTOR

Joe & Reynolds Delisle

United States

STORY:

A recipe from Joe's side of the family. These are cookies that were his mother's, mother recipe. They are simple, yet very good!

Ingredients

- ½ cup butter
- ½ cup margarine
- 2 teaspoons vanilla
- 1/3 cup sugar
- 2 teaspoons water
- 2 cups sifted all-purpose flour
- 1 cup finely chopped pecans
- Red & Green sugar (3 ¼ oz packs – 1 of each)

Directions

1. Cream butter and margarine and vanilla
2. Add sugar and cream until fluffy
3. Blend in water
4. Stir in flour and mix well
5. Add pecans
6. Shape in 1" ball – small!
7. Roll in colored sugar
8. Bake on ungreased cookie sheet at 325 for 20 minutes or until firm to touch
9. Cool before removing from pan

Note

Do not chill dough. Work dough well with hands to form ball so sugar will stick

Yields: 5 dozen



Julie's Award Winning Texas Chili

CONTRIBUTOR

David Barbour

United States

STORY:

If you're asking for recipes from Texas, what better than chili!! The recipe is actually Julie's mother's recipe. Julie has refined it (made it spicier) and has won awards with it at Morgan Stanley's annual chili cookoffs.

Ingredients

- 2 pounds of ground beef (venison may also be substituted)
- 1 can 14.5 oz. of fire roasted diced tomatoes
- 1 (6 oz) can of tomato paste
- 3 or 4 tbsp. of chili powder ..add more or less to taste.
- 1 Tbsp. sugar
- 2 1/2 tsp. Cumin powder
- 2 tsp. Paprika
- 4 cans of water (using the tomato paste can)
- 1 1/2 tsp. salt
- Pepper to taste
- Oil
- 1 can dark red kidney beans drained

Directions

1. Brown 2 pounds chili meat or ground beef (venison may also be used with the beef).
2. Remove from pan.
3. Add to pan 1 medium chopped onion and sauté it with 4 or 5 toes of fresh garlic in 3T oil
Return meat to pan.
4. Mix meat, onion and garlic into pot.
5. Simmer 1 1/2 hours until meat is tender (we never wait this long and eat it after 30 minutes)
6. Dark Red Kidney beans drained can be added in the last 30 minutes

Enjoy! Easy to make and a great winter comfort food.



Old Fashioned Eggnog

CONTRIBUTOR

Joe & Reynolds Delisle

United States

STORY:

For our family, it is tradition to drink this on Christmas Eve.

Ingredients

- 12 Eggs
- 2 cups of sugar
- 3 cups bourbon
- 1 cup crème de cocoa
- 2 qts of whipping cream
- Fresh nutmeg

Directions

1. Beat egg yolks until very thick and light in color. Add 1 cup of sugar slowly, then add bourbon and crème de cocoa slowly. Put this in a large bowl.
2. Beat egg whites until stiff then add 1 cup of sugar slowly. Add this to the large bowl. (do not mix yet)
3. Whip cream until stiff, add this to the large bowl.
4. Fold together all ingredients in the large bowl.

To Serve

Serve in a small glass with a sprinkling of fresh nutmeg. (It is so thick, we often serve it with a spoon!)

Note

This can be made well in advance – just keep in the refrigerator. It will also keep for approximately a week, but its thickness will decrease over time.



Rudolph's Nose Punch

CONTRIBUTOR

Lisa Jones

United States

STORY:

This is a nice punch to serve at big gatherings around the holidays. From: Patricia Bloodgood of Escondido, California

Ingredients

- 3 cups chilled vodka
- 3 cups chilled orange juice
- 3 cups chilled freshly squeezed lime juice
- 3 cups chilled grenadine
- 3 cups chilled club soda

Directions

1. Mix all ingredients together in a punch bowl and add 3 cups ice.
2. Add fresh fruit slices to dress it up in the punch bowl or beverage container.

Makes about 3 qts. (serving size: 1 cup)



Sweet Potato and Peanut Stew

CONTRIBUTOR

Hanna Shea

United States

STORY:

I discovered this recipe while scouring the internet for a good one pot camping meal. The first time I made it, I knew it was going to be on heavy rotation for camping and rafting dinners. It has now become a staple on the stove at home in the winter as well!

Ingredients

- 1 tablespoon oil
- 1 small onion, diced (to yield 1 1/2 cups)
- 2 cloves garlic, minced (about 1 tablespoon)
- 1 medium sweet potato, chopped into 1/4 inch cubes (to yield 2 cups)
- 2 cups broth
- 14 oz can diced tomatoes
- 1/4 cup peanut butter
- 2 teaspoons New Mexico chili powder
- 1 teaspoon salt
- 14 oz can chickpeas, drained
- 2 cups tuscan kale, destemmed and chopped

Directions

1. Heat the oil in a dutch oven over medium heat. Add the onion and saute about 5 minutes, until translucent and just starting to brown in spots. Add the garlic and saute until fragrant about 1 minute.
2. Add the sweet potato, broth, tomatoes & their juices, peanut butter, chili powder, and salt. Stir well to ensure the peanut butter is thoroughly mixed in and there's no clumps remaining. Simmer, uncovered, for about 15-20 minutes, or until the sweet potatoes are tender.
3. Once the sweet potatoes are tender, add the chickpeas and the kale to the dutch oven. Stir to combine and heat until the chickpeas have warmed through and the kale has wilted.



The Boulevardier

CONTRIBUTOR

Jonathan Young

United States

STORY:

This is a variation of the classic Negroni cocktail, only substituting my favorite bourbon for the gin.

Ingredients

- 2 ounces of bourbon (preferably Buffalo Trace)
- 1 ounce Campari
- 1 ounce sweet vermouth
- Lemon twist (for garnish)

Directions

1. Mix bourbon, Campari and vermouth in a cocktail shaker.
2. Fill with ice and shake vigorously for about 20-30 seconds.
3. Strain into a chilled cocktail or rocks glass over ice.
4. Add a lemon twist for garnish.

Enjoy!



Tree Top Mule

CONTRIBUTOR

Tori Drayer

United States

STORY:

My all-time favorite drink is the classic Mule. The bite of ginger beer is fantastic. This is a bit of a holiday twist to bring in some pine flavor. Cheers!

Ingredients

- 2 oz vodka
- 1/2 oz pine syrup
- 1 oz lime juice
- 3 oz ginger beer
- Garnish: Rosemary, frozen ice cubes (optional)

Directions

1. Prep garnish by placing rosemary in ice cube trays and freezing for 24 hrs in advance (optional).
2. Chill Collins glass by placing in fridge/freeze, or by filling with ice water and setting aside for 5 minutes.
3. Juice limes and set aside.
4. Measure and add all ingredients (except for garnish and ginger beer) to cobbler shaker.
5. Fill shaker with ice and shake vigorously for 10 seconds
6. Remove Collins glass from fridge/freeze or if using ice water, empty glass.
7. Add rosemary ice cubes to glass and top with measured amount of ginger beer.
8. Stir gently to combine.



Vegan Lasagna

CONTRIBUTOR

Sheenika Gandhi

United States

STORY:

My mom makes the best lasagna, so when I became vegan, I loved that she pivoted into using cashews to substitute the "ricotta" layer. This is our go-to recipe!

Ingredients

- 1 cup dried red lentils
- (2) 25-ounce jars marinara sauce
- 1 cup raw cashews
- 16 ounce firm tofu, patted dry with paper towels
- 1/2 cup nutritional yeast
- 3 Tbsp. fresh lemon juice, from about 2 lemons
- 1 tsp. salt
- 1 tsp. dried basil
- 1 tsp. oregano
- 1/2 tsp. garlic powder
- 2-3 cups baby spinach
- 1 box lasagna noodles, whole grain or gluten free if needed

Directions

1. **Cook your red lentils.** Add 1 cup of dried red lentils and 3 cups of water to a medium pot. Bring to a boil, and then simmer for about 20 minutes. Drain the lentils in a fine strainer, and then add to a large bowl.
2. Add both jars of marinara to the bowl with the lentils and mix to combine. Set aside.
3. Preheat the oven to 350 degrees.
4. **Make the Cashew-Tofu Ricotta.** Add the cashews to a food processor and process until fine and crumbly. Then add the tofu in chunks, nutritional yeast, lemon juice, salt, basil, oregano and garlic powder to the food processor. Pulse until well combined and pretty smooth.
5. **Assembling the lasagna.** Add about 1 cup of marinara sauce (with the cooked lentils) to the bottom of a large 9 x 13 inch casserole dish or lasagna pan. Spread it around evenly. Next add 4-5 lasagna noodles (uncooked). Spread half of the Cashew-Tofu Ricotta on top of the noodles. Top with half of the spinach. Add about 1 cup of the marinara sauce over the spinach, then place 4-5 lasagna noodles on top. Spread the rest of the Ricotta over the noodles, then the rest of the spinach. Place 4-5 more noodles on top of the spinach, and then pour the rest of the sauce over the top, evenly.
6. Cover tightly with foil. Bake for 1 hour. Let cool at least 15 minutes before cutting and serving.



Betty Bossi's Lemon Cake

CONTRIBUTOR

Arnoldo Troconis

Venezuela

STORY:

Enjoy!

Ingredients

- 250 grams sugar
- 250 grams butter, at room temperature
- 2 lemons, zested
- 2 tsp. fresh lemon juice
- 5 eggs
- 250 grams flour
- 2 tsp. baking powder
- 1/4 tsp. salt

Directions

1. Preheat your oven to 350°F/180°C.
2. Grease a loaf pan, bundt form, or springform.
3. In a bowl, cream the sugar and butter until pale and fluffy. Mix in the lemon zest, juice, and eggs. Combine the flour, baking powder and salt, and stir into the wet ingredients.
4. Pour batter into your prepared cake form. For a springform, bake for 35 to 45 minutes. For loaf pan, bake 50 to 60 minutes. For a bundt, bake for 25 to 35 minutes. The cake is ready when golden and an inserted toothpick comes out clean.