

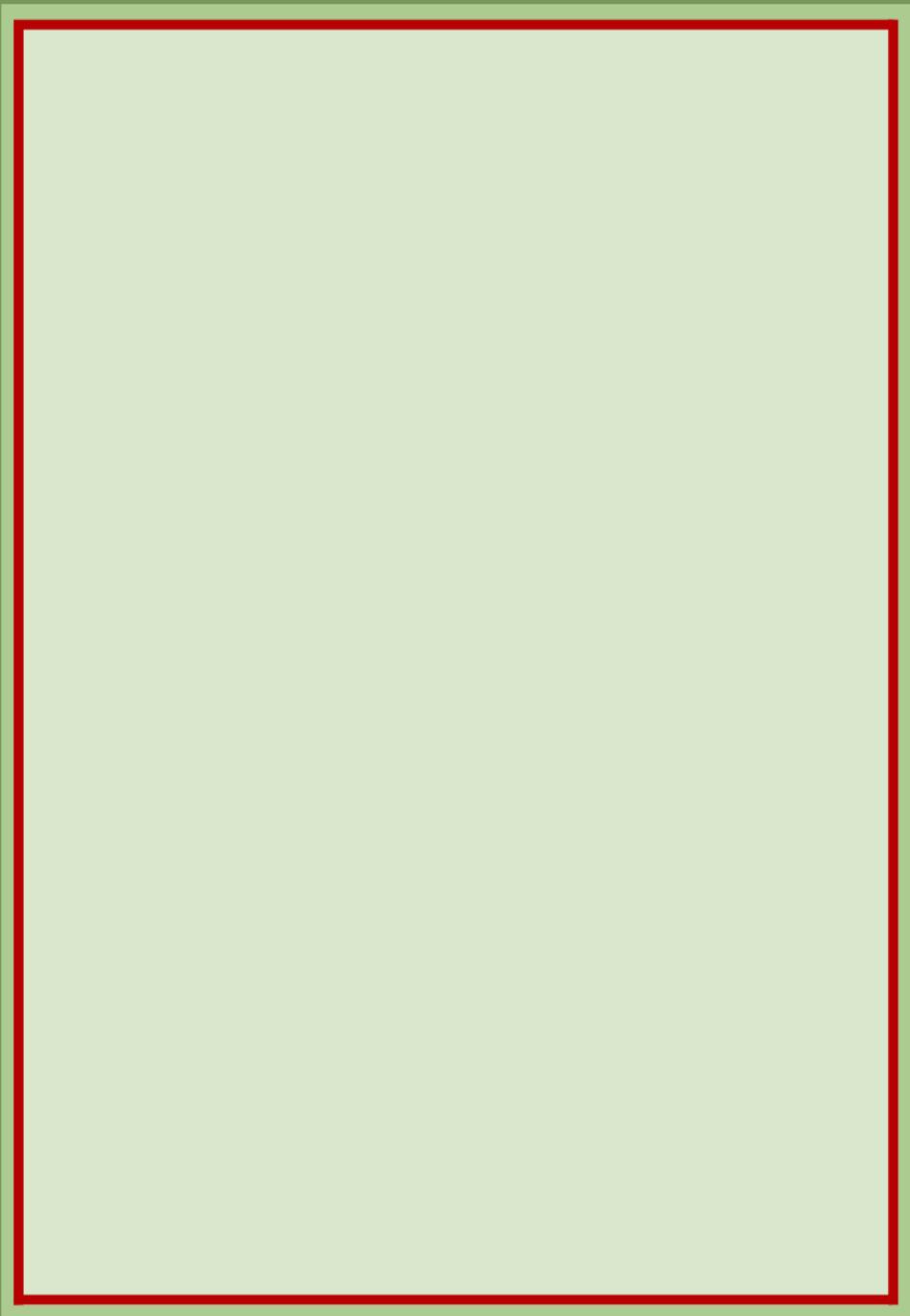
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The 2023-2024 Family Holiday Cookbook

*the ultimate guide to cooking your
favorite family dish all on your own*

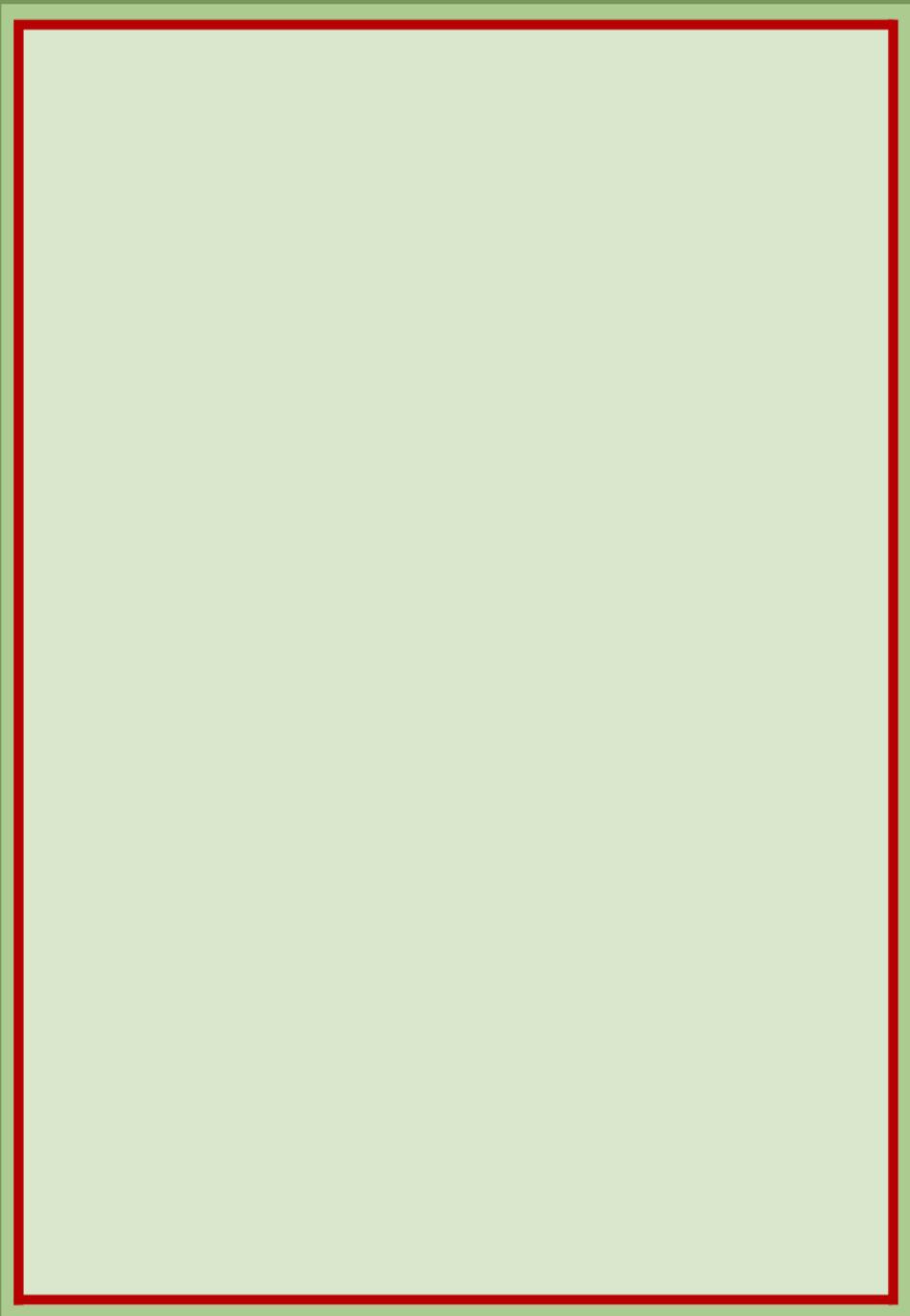
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Starting junior year and having my own kitchen has sparked a real appreciation for our family recipes. A big thank you to everyone who sent in their recipes for my cookbook. Your contributions have helped me keep our family traditions alive in a simple, meaningful way. This cookbook isn't just about food; it's a practical slice of our family heritage. I'm grateful for your part in it.

<3 Annabel





Classic Hearty Spinach Omelette

Joe Tragesser

INGREDIENTS

Olive Oil, for cooking
A small handful of precooked meat (such as sausage, ham, steak, or bacon)
A small handful of Spinach
2-3 Eggs
Salt, to taste
Sliced or Shredded Cheese

DIRECTIONS

1. Preheat a nonstick skillet with olive oil over medium heat.
2. Add precooked meat (e.g., sausage, ham, steak, bacon) and cook for 1-2 minutes.
3. Add a handful of spinach; cook until tender (~1 minute).
4. Crack 2-3 eggs into the skillet, fold with meat and spinach, season with salt.
5. Cook eggs for 1-2 minutes, avoid overcooking the bottom.
6. Flip omelette, add cheese, and cook until eggs are fluffy and cheese melts (~1 minute).
7. Fold omelette in half, plate, and serve.

NOTES

Joe's grandpa taught him how to make this dish when he was about 8 years old. His grandpa valued this dish for being frugal, efficient and hearty. It's an absolute breakfast classic which can be customized to anyone's specific tastes!



Grandmama's Pancakes with Buttermilk Syrup

Sheila Hudson

INGREDIENTS

For the Pancakes:

- 1½ cups flour
- 3½ tsp baking powder
- 1 tsp salt
- 1 tbsp white sugar
- 1¼ cups milk
- 1 large egg
- 3 tablespoons butter

For the Syrup:

- ¼ cup buttermilk
- 1 cup sugar
- ½ cup butter (1 stick)
- ½ teaspoon baking soda
- 1 teaspoon vanilla

DIRECTIONS

For the Pancakes:

1. In a large bowl, sift together the flour, baking powder, salt, and sugar. For extra fluffy pancakes, sift the flour twice.
2. Create a well in the center of the dry ingredients and pour in the milk, egg, and melted butter. Mix until the batter is smooth.
3. Preheat a lightly oiled griddle or frying pan over medium-high heat.
4. Pour or scoop approximately 1/4 cup of batter onto the griddle for each pancake. Cook until brown on both sides.
5. Serve the pancakes hot.

For the Buttermilk Syrup:

1. In a medium saucepan, combine the butter, sugar, and buttermilk. Bring the mixture to a rolling boil.
2. Allow it to boil for 1 minute, then remove from heat.
3. Whisk in the baking soda and vanilla extract. The mixture will foam up; this is normal.
4. Serve the syrup warm over the pancakes.



Simple Pumpkin or Applesauce Muffins

Ember Tragesser

INGREDIENTS

1/3 cup flour
1/8 tsp baking soda
1/2 tsp pie spice
2 Tbsp white sugar
Dash of salt
1 Tbsp brown sugar
2 Tbsp vegetable oil
2 Tbsp egg
1/4 tsp vanilla
1/4 cup pumpkin or applesauce

DIRECTIONS

1. Preheat your oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. In a small bowl, combine flour, baking soda, pie spice, white sugar, and salt.
3. Lightly spray a large muffin tin with cooking spray.
4. Put the dry ingredients into a 2-cup liquid measuring cup.
5. In a separate 1-cup liquid measuring cup, add brown sugar, vegetable oil, egg, vanilla, and your choice of pumpkin or applesauce.
6. Pour the liquid ingredients into the dry ingredients and stir gently. Remember, do not overmix! The batter should be lumpy.
7. Pour all the batter into the large muffin tin, scraping the cup to use all the batter.
8. Place the muffin tin on a baking sheet and bake for 20-22 minutes, or until the top springs back when touched.
9. Optionally, dust the top with powdered sugar after baking.



Crispy Saturday Morning Hash Browns

Rob Goldman

INGREDIENTS

- 3 russet potatoes
- Avocado oil (for frying)
- Salt and pepper (to taste)
- Cheesecloth
- 1 tablespoon lemon juice

DIRECTIONS

1. Peel the potatoes and grate them into a bowl of water mixed with the lemon juice. This prevents the potatoes from discoloring.
2. Drain the grated potatoes using a strainer or ricer, squeezing out as much water as possible.
3. Transfer the damp potato shavings onto a piece of cheesecloth. Firmly twist the cheesecloth to wring out any remaining water, aiming to get the shavings as dry as possible.
4. Heat avocado oil in a frying pan over medium heat. Add the potato shavings, pressing them down with a spatula to flatten.
5. Cook without disturbing for 4 minutes or until the bottom is golden brown.
6. Season the top with salt and pepper. Move the hash browns onto a plate.
7. Add another tablespoon or two of oil to the pan if needed. Return the hash browns to the pan and cook the other side until golden brown.
8. Transfer the finished hash browns to a plate lined with a napkin to absorb excess oil. Serve hot.



No-Bake Customizable Granola Bars

Ember Tragesser

INGREDIENTS

3/4 cups oats (quick or rolled)
1/2 cup rice crispy cereal
1/8 cup butter
1/8 cup maple syrup or honey
1/4 cup brown sugar
1/4 tsp salt
1/4 tsp vanilla

Up to 6 tablespoons of mix-ins:
Shredded coconut
Raisins, chopped
Vanilla chips, chopped
Craisins chopped
Mini chocolate chips

DIRECTIONS

1. In a bowl, mix together the oats and rice crispy cereal.
2. In a 2-cup liquid measuring cup, combine butter, syrup, and brown sugar. Cover with a paper towel and microwave for 1 minute and 30 seconds. Be cautious as the syrup will be very hot.
3. Stir in the vanilla and salt into the syrup mixture.
4. Pour the syrup mixture over the oats and stir thoroughly with a rubber scraper until well mixed. Add in your chosen flavorings/mix-ins.
5. Place the mixture on waxed paper. Using the waxed paper, wrap the granola tightly to form a square shape. Put it in a plastic bag labeled with your name.
6. Refrigerate for at least 3 hours.
7. Cut into your preferred size before serving.



Traditional Sweet Braided Challah

Kristin Hudson

INGREDIENTS

1 package rapid rise yeast
1 cup warm water
 $\frac{1}{3}$ cup sugar
 $\frac{1}{3}$ cup vegetable oil
1 and $\frac{1}{2}$ tsp salt
2 room temperature eggs
3-4 cups of bread flour (or all-purpose flour if you don't have bread flour)
1 tsp vanilla (optional)
Sprinkles, sesame seeds, poppy seeds (optional)
Vegetable oil
Digital thermometer (optional)

DIRECTIONS

1. Dissolve 1 package of yeast in 1 cup of warm water (110–115°F) in a room temperature bowl. Add sugar and let stand for 5 minutes until yeast bubbles.
2. Mix in 1 egg, oil, salt, and vanilla (optional).
3. Gradually add flour, one cup at a time, mixing well. Knead until smooth and elastic, adding flour as needed.
4. Form dough into a ball, lightly oil, cover, and let rise for at least 1 hour (or refrigerate overnight for a slow rise). The dough should double or triple in size.
5. After rising, punch down and knead briefly. Divide into 3 or 4 sections, roll into long shapes, and braid.
6. Make an egg wash (1 egg mixed with water and optional sugar), and apply to the braided dough. Add toppings if desired.
7. Let braided dough rise again until puffy, but before it starts to flatten.
8. Preheat oven to 350°F.
9. Bake for 35 minutes or until golden brown and internal temperature reaches 200°F.



Sand's Famous Biscuit Round Bread

Hank Goldman

INGREDIENTS

Non-stick bundt pan
Butter for greasing
2 cans Pillsbury Grands Flaky
Biscuits
Additional butter (for drizzling)

DIRECTIONS

1. Preheat your oven according to the instructions on the Pillsbury Grands Flaky Biscuits package.
2. Grease the bundt pan thoroughly with butter to ensure easy release of the bread after baking.
3. Open the cans of Pillsbury Grands Flaky Biscuits. Separate the biscuits and slice each biscuit into pieces approximately 1/2 inch thick.
4. Arrange the biscuit pieces evenly around the bundt pan, placing them vertically to create a round shape.
5. Drizzle additional butter over the top of the biscuit pieces in the pan. This will give the bread a delicious, buttery crust.
6. Bake in the preheated oven according to the package instructions. Be sure to watch carefully to prevent burning.
7. Once baked, remove from the oven and let it cool slightly before inverting onto a serving plate.



Maple Pecan Bacon Baked Brie

Kristin Hudson

INGREDIENTS

8 slices bacon, chopped
1/4 cup maple syrup
1 sheet puff pastry
1 wheel Brie cheese
Egg wash
2 tbsp. pecans, chopped
Bread (for serving)

DIRECTIONS

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. In a skillet over medium heat, cook the bacon until crispy, about 8 minutes. Drain excess fat. Add maple syrup, stirring to combine.
3. Roll out the puff pastry on the prepared baking sheet. Place the Brie wheel in the center and spoon over the maple-bacon mixture, reserving 1-2 tablespoons.
4. Fold each corner of the puff pastry towards the center, brushing each with the egg wash to secure.
5. Sprinkle the pastry with pecans and drizzle the remaining maple-bacon mixture on top.
6. Bake until the puff pastry turns golden. If the pastry is browning too quickly, cover with foil.
7. Once baked, serve immediately with slices of bread.

NOTES

This recipe is a favorite of Gabby and Annabel who often ruin their appetite at holiday meals by eating too much of this fantastic appetizer.



5-Ingredient Buttery Corn Casserole

Sheila Hudson, Mary Hudson-Smith

INGREDIENTS

- 1 can of corn, drained
- 1 can of creamed corn
- 1 cup of sour cream
- 1 stick of melted butter ($\frac{1}{2}$ cup)
- 1 box of Jiffy Corn Muffin mix

DIRECTIONS

1. Throw all of those ingredients in a bowl and mix them up.
2. Transfer the mixture to a greased 8x8 baking pan and bake at 350 degrees for about 45 minutes.
3. The exact baking time will depend on the exact size pan you use, so just be sure to watch the casserole closely. You'll know it is done when the center is completely set.

NOTES

This recipe has been present at most if not all of our family holiday celebrations. Both Mary and Sheila make a mean version of this classic dish so it's present at both California and Iowa family gatherings. There is rarely any left by the end of a party.



Toasted Almond Onion Brussel Sprouts

Kristin Hudson

INGREDIENTS

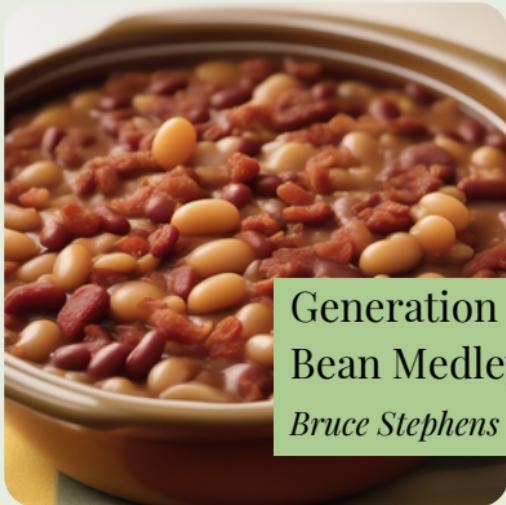
1 pound fresh brussel sprouts
cut in half
4–6 tablespoons butter
 $\frac{1}{2}$ onion chopped
Salt and pepper
1 tablespoon fresh squeezed
lemon
 $\frac{1}{4}$ cup slivered almonds

DIRECTIONS

1. Parboil the brussel sprouts by bringing 2 quarts of water and 1 tbsp of salt to a boil. Add the brussels sprouts and parboil them for 3 minutes until just tender. (Or steam them if you prefer.) They should be cooked all the way through but still quite firm and bright green in color.
2. Sauté the onions in 2–3 tablespoons of butter in a large sauté pan on medium heat. Cook until they are translucent (about 4–5 minutes).
3. Add 2–3 tablespoons of butter and the Brussel sprouts to the onions. Sauté until the brussel sprouts begin to caramelize.
4. Toast the almonds.
5. Stir in the lemon juice and add the toasted almonds. Salt and pepper to taste.

NOTES

This recipe is a classic staple in the Goldman household. Annabel prefers the more toasted, dark and crispy Brussels, while other members of the family prefer a more golden brown color on their Brussel sprouts.



Generation Legacy Calico Bean Medley

Bruce Stephens

INGREDIENTS

1 lb. lean ground beef
¼ cup chopped onion
6 slices bacon, diced
2 cans (approx. 16 oz. each) baked beans, liquid reserved
1 can (15 oz.) red kidney beans, drained
1 can (15 oz.) lima beans, drained
⅔ cup molasses
½ to ¾ cup brown sugar
¼ cup ketchup
2 tsp. yellow mustard

DIRECTIONS

1. Brown the Meat: In a skillet, brown the ground beef with the diced bacon and chopped onion until the beef is cooked through and the bacon is crispy.
2. Combine Ingredients: Transfer the browned meat mixture to a slow cooker. Add the baked beans (with liquid reserved), red kidney beans, lima beans, molasses, brown sugar, ketchup, and mustard.
3. Slow Cook: Stir all ingredients together in the slow cooker. Cover and cook on high for 1 hour. Then, reduce the heat to low and continue cooking for 3 to 5 hours. If the mixture becomes too thick, add some of the reserved baked bean liquid to thin it to your desired consistency.
4. Alternative Cooking Methods: Alternatively, you can simmer the beans on the stovetop for 1 hour or bake them in a 350°F oven for 1 hour.

NOTES

This recipe is the definition of a classic. It was passed down to Bruce's mom and from there passed down to Bruce.



Esalen Seed and Avocado Kale Salad

Gabrielle Goldman

INGREDIENTS

For the Salad:

- 1 pound fresh kale
- 1/2 medium red onion
- 1/4 cup sunflower seeds
- 1/4 cup pumpkin seeds
- 1/4 cup sesame seeds
- 1/4 cup sprouts (optional, alfalfa or preferred type)
- 1 avocado

For the Dressing:

- 1/3 cup Bragg's Liquid Amino Acids (or soy sauce)
- 1/3 cup lemon juice
- 1/3 cup olive oil

DIRECTIONS

1. In a bowl, whisk together the Bragg's Liquid Amino Acids (or soy sauce) and lemon juice. Gradually add the olive oil, continuing to whisk until well combined.
2. Slice the red onion into small half-moons and marinate in the prepared dressing.
3. In a heavy skillet over medium heat, toast the sunflower, pumpkin, and sesame seeds separately until they are fragrant and lightly browned.
4. Remove the stems from the kale, stack the leaves, and slice them into 1/4 inch ribbons. Place the ribbons in a large salad bowl.
5. Add the toasted seeds to the kale. Toss with the marinated onions and desired amount of dressing. Be cautious not to overdress.
6. Gently massage the dressing into the kale with your hands. This step is crucial for softening the kale.
7. Dice the avocado and add it to the salad along with the sprouts (if using). Toss gently to combine.



Garden Fresh Broccoli and Crunchy Bacon Salad

Bruce Stephens

INGREDIENTS

For the Salad

- 1 bunch broccoli, cut into bite-sized pieces
- ½ lb. bacon, fried and crumbled
- ½ cup sunflower seeds
- ½ cup raisins
- 4 tsp. minced dry onion
- Grated carrot (optional, for color)

For the Marinade

- ½ cup mayonnaise
- 2 tablespoons vinegar
- 2 tablespoons sugar
- 4 teaspoons milk

DIRECTIONS

1. Wash the broccoli and cut it into bite-sized pieces.
2. Fry the bacon until crispy, then crumble it into small pieces.
3. In a large bowl, combine the broccoli, crumbled bacon, sunflower seeds, raisins, and minced dry onion. If desired, add some grated carrot for extra color.
4. In a separate bowl, whisk together mayonnaise, vinegar, sugar, and milk until smooth and well combined.
5. Pour the marinade over the salad ingredients. Toss everything together to ensure all the ingredients are evenly coated.
6. Refrigerate the salad for at least 2 hours before serving to allow the flavors to meld together.

NOTES

This recipe is one of Bruce, Gladys, Andy and Chance's favorite recipes! It also incorporates two of Annabel's favorite things, broccoli and bacon and one of Rob's favorite things sun flower seeds! Susan is also a fan of raisins which are featured in this recipe (at least those within raisin bran).



Oven Baked Bread Crumb Mac and Cheese

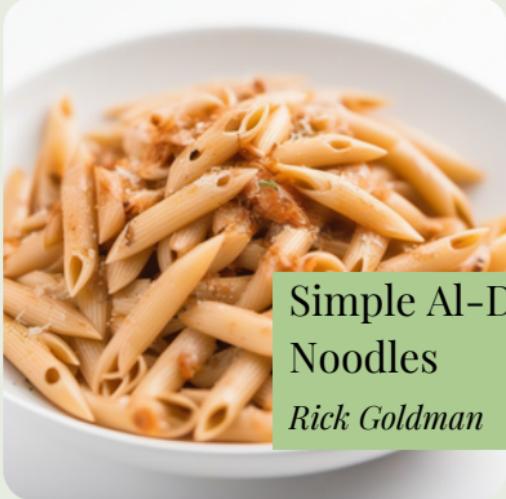
Rob Goldman, Anita Marcus

INGREDIENTS

1 Tablespoon Flour
1 Tablespoon Butter
Box of Pasta
Bread crumbs
Salt and Pepper
8-12 oz Shredded Cheese
(typically sharp cheddar)

DIRECTIONS

1. Preheat the oven to 350
2. In a medium saucepan over low-medium heat, melt the butter. Add flour and stir until combined.
3. Gradually pour in the milk, stirring continuously.
4. Slowly add the shredded cheese to the saucepan, continually stirring.
5. Add salt, continuing to stir. The mixture will thicken, and cheese may appear stringy. Maintain the heat and keep stirring until smooth.
6. In a separate pot, boil and drain the pasta.
7. Combine the drained pasta with the cheese sauce, stirring to coat evenly.
8. Transfer to a baking dish. Season with additional salt and pepper, and sprinkle breadcrumbs on top.
9. Transfer to a baking dish. Season with additional salt and pepper, and sprinkle breadcrumbs on top.
10. Bake at 350°F for 30 minutes or until golden brown on top. Enjoy!



Simple Al-Dente Garlic Noodles

Rick Goldman

INGREDIENTS

Your choice of noodles (penne recommended)

Olive oil

Salt, for seasoning and boiling water

2-3 cloves of garlic, finely chopped

Optional: Chili flakes

Optional: Lemon salt

DIRECTIONS

1. In a large pot, bring water to a boil. Add a pinch of salt and the noodles. Cook according to the package instructions until al dente. Once cooked, drain the noodles and set aside.
2. While the noodles are cooking, heat a small amount of olive oil in a frying pan over medium heat. Add the finely chopped garlic to the oil, and fry gently. Season with a little salt, being careful not to let the garlic burn.
3. Add the drained noodles to the pan with the garlic. Toss the noodles in the garlic and oil until evenly coated. Annabel recommends, seasoning with chili flakes and lemon salt for an extra kick.
4. Serve the garlic noodles hot, either as a main dish or a flavorful side.

NOTES

This recipe was the first time Annabel tried pasta that had anything other than butter and salt. She was so inclined because of the smell created while cooking this dish. If you're with anyone else prepare to make an extra serving because everyone will come running for a taste.



Tagliatelle Creamy Pesto Pasta

Heather Tragesser

INGREDIENTS

1/3 cup Extra Virgin Olive Oil
3-5 cloves Garlic, peeled and lightly crushed
1 pint Heavy Cream
3/4 cup Pesto (cream cheese can be substituted)
1/4 cup Parmigiano Reggiano, grated
1/2 tsp Black Pepper
Salt, to taste
A handful of Basil, coarsely chopped
1 lb Tagliatelle Pasta
Juice of 1/2 Lemon
Optional: Cooked chicken and pine nuts for garnish

DIRECTIONS

1. Begin by heating the extra virgin olive oil in a large pan over medium heat. Once the oil is heated, add the garlic cloves and cook until they turn light brown. Be vigilant and stir frequently to prevent burning.
2. Introduce the pesto and heavy cream to the pan. Stir occasionally and reduce the heat to low. Allow the mixture to simmer for 10-15 minutes, or until it has thickened to your preference.
3. While the sauce is simmering, cook the tagliatelle pasta according to the instructions on the package.
4. Once the pasta is cooked, drain it and add it to the sauce in the pan. Follow this by adding the chopped basil, black pepper, salt, grated Parmigiano Reggiano, and freshly squeezed lemon juice. Stir the mixture well, ensuring that the pasta is evenly coated. Taste and adjust the seasonings as necessary.
5. Serve the pasta hot, garnished with additional Parmigiano Reggiano. If desired, top with cooked chicken and pine nuts for added flavor and texture.



Oven-Roasted Chicken with Potatoes

Kristin Hudson

INGREDIENTS

Whole Chicken

4 Potatoes

Olive Oil

Salt

Pepper

DIRECTIONS

1. Let the chicken sit at room temperature for 1-2 hours before cooking. Remove gizzards, rinse the chicken, and pat dry thoroughly.
2. Preheat the oven to broil at 500-550°F.
3. Coat the chicken evenly with olive oil and season generously with kosher salt, pepper, and other spices as desired.
4. Peel and chop potatoes, toss with olive oil, salt, and pepper.
5. Arrange potatoes in a single layer in a baking pan.
6. Place the chicken on a tray above the potatoes.
7. Broil the chicken, breast side up, for 10 minutes, then flip and lower the oven to 400°F (350°F for convection).
8. Continue roasting for about 1 hour or until the internal temperature reaches 165°F.
9. Let the chicken rest after removing from the oven. If needed, broil potatoes further for extra crispiness.
10. Serve the chicken and potatoes, garnished with parsley or lemon if desired.



Savory Skillet Prime Rib Roast

Roger Hudson

INGREDIENTS

5 pounds beef prime rib
Sea salt
2 teaspoons freshly ground black pepper
2 teaspoons fresh rosemary, minced
1 teaspoon fresh thyme, minced
8 cloves garlic, minced
1/4 cup olive oil
Horseradish, for serving (optional)

DIRECTIONS

1. Take prime rib out of the fridge 1 hour before cooking, season with salt, and let it sit at room temperature, covered with plastic wrap.
2. Preheat oven to 500°F, adjusting the rack for center placement.
3. Mix 1 ½ teaspoons salt, black pepper, rosemary, thyme, garlic, and olive oil in a bowl.
4. Dry the roast with paper towels, then evenly apply the seasoning. Place bone-in roasts bones down in the skillet, or use a rack for boneless.
5. Roast at 500°F for 15 minutes, then lower to 325°F, continuing to roast. Use a meat thermometer to check for doneness:
 - a. Rare: 120°F
 - b. Medium Rare: 130°F
 - c. Medium: 140°F
 - d. Medium Well: 150°F
6. Remove 5-10 degrees before desired doneness.
7. After removing from the oven, tent with foil and rest for 30 minutes.
8. Carve into ½ inch slices and serve with horseradish.



Sunday Night Memphis Dust Grilled Ribs

Rob Goldman

INGREDIENTS

For the Rub:

- $\frac{3}{4}$ cup firmly packed dark brown sugar
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup American paprika
- $\frac{1}{4}$ cup garlic powder
- 2 tablespoons ground black pepper
- 2 tablespoons ground ginger powder
- 2 tablespoons onion powder
- 2 teaspoons rosemary powder

For the Ribs:

- 2 teaspoon of kosher salt
- 2 tablespoon Rub
- Water (for moisture)

DIRECTIONS

1. In a mixing bowl, combine all rub ingredients until well-blended. Set aside.
2. Preheat your oven or grill to 225°F.
3. Carefully remove the membrane from the back of the ribs to allow for better seasoning penetration.
4. Season each side of the ribs with about a teaspoon of kosher salt. Ensure thicker parts receive slightly more salt.
5. Apply 1 tablespoon of the prepared rub to the front and another tablespoon to the back of the ribs, ensuring even coverage.
6. Place the ribs in the oven or on the grill. For added moisture and to prevent drying out, place a tray of water beneath the ribs.
7. Cook the ribs at a low temperature for approximately 5 hours. Avoid frequent checking; limit to once or twice during the cooking process.
8. Using tongs, lift the ribs. If they bend as though they might break, they're done. If they remain firm, allow more cooking time.



Chicken Piccata with Lemon and Capers

Gabrielle Goldman

INGREDIENTS

2 large Lemons
4 boneless, skinless Chicken Breasts (6 ounces each), pounded to $\frac{1}{2}$ -inch thickness
Kosher Salt and Freshly Ground Black Pepper
 $\frac{1}{2}$ cup All-Purpose Flour
4 tablespoons Extra-Virgin Olive Oil
1 large Shallot, trimmed, peeled, and minced
1 cup Low-Sodium Chicken Broth
2 tablespoons Brined Capers, rinsed and drained
3 tablespoons Unsalted Butter, softened
2 tablespoons Fresh Italian Flat-Leaf Parsley, minced

DIRECTIONS

1. Slice one lemon half into $\frac{1}{8}$ -inch slices and juice the rest to yield $\frac{1}{2}$ cup juice. Set aside.
2. Season chicken breasts with salt and pepper, then dredge in flour, shaking off excess.
3. In a skillet, heat 2 tablespoons olive oil over medium-high heat. Cook two chicken cutlets until golden brown on each side (3–4 minutes per side), then transfer to a plate and cover with foil. Repeat with remaining cutlets.
4. In the same skillet, sauté minced shallot until fragrant (1–2 minutes). Add chicken broth and lemon slices, increase heat, and simmer until reduced to $\frac{1}{2}$ cup (7–9 minutes).
5. Add lemon juice and capers, simmer until reduced to $\frac{1}{3}$ cup (about 10–12 minutes), then remove from heat and whisk in butter and parsley.
6. Serve each cutlet on a plate, topped with sauce.



Apple Juice Brined Smoked Turkey with Beer Can Stand

Paris Hudson-Smith

INGREDIENTS

For the Brine:

- 2 quarts apple juice
- 1 cup kosher salt
- 1/2 cup brown sugar
- 1/4 cup molasses
- 3 quarts ice cold water
- 1 whole natural turkey
- A knob of butter

For the Rub:

- 1 tablespoon paprika
- 1 teaspoon kosher salt
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne
- 1 (24-ounce) tall can of beer

DIRECTIONS

1. In a large container, whisk together apple juice, salt, brown sugar, and molasses until dissolved. Stir in ice cold water. Submerge turkey, breast side down, in brine. Refrigerate for 12 hours.
2. Combine paprika, salt, chili powder, garlic powder, black pepper, onion powder, thyme, oregano, cumin, and cayenne pepper in a small bowl.
3. Remove turkey from brine and pat dry. Gently separate skin from meat and spread about 1 1/2 tablespoons of rub under the breast and thigh skin. Sprinkle remaining rub all over the turkey, inside and out. Place a knob of butter under the skin for added moisture.
4. Preheat smoker or grill to 325°F, adding smoking wood when at temperature. Drink or empty 1/3 of the beer can and place it on the smoker. Carefully lower turkey onto the beer can, ensuring it stands vertically. Cover and smoke until the internal temperature reaches 160°F in the breast, about 2 to 3 hours.
5. Remove turkey from smoker and let rest for 20-30 minutes. Remove beer can, carve, and serve.



Parmesan Crusted Chicken Cutlets

Kristin Goldman

INGREDIENTS

4 Boneless Skinless Chicken Breasts (or equivalent amount of cutlets)
½ tsp Salt
½ tsp Black Pepper
1 Large Egg
2 tbsp Mustard
½ cup Parmesan Cheese, grated
½ cup Breadcrumbs
2 tbsp Canola Oil
Fresh Parsley, for garnish
Lemon Wedges, for garnish and flavor
Butter Lettuce, for display

DIRECTIONS

1. Pound the chicken breasts or cutlets flat and cut into small pieces (around 2 inches x 4 inches, or whatever size you prefer).
2. Sprinkle the chicken with salt and pepper.
3. In a bowl, beat together the egg and the mustard.
4. In a separate bowl, combine the parmesan cheese and bread crumbs and mix them well.
5. Dip chicken pieces into the egg/mustard mixture, and then roll them in the breadcrumb/cheese mixture. Set them aside for a few minutes to set. (You can use wax paper to hold the pieces.)
6. Heat the oil on medium/high.
7. Saute the chicken pieces in the oil for 12-15 minutes or until they are cooked through (i.e., no longer pink on the inside).
8. Arrange the chicken on butter lettuce wedges.
9. Squeeze a bit of lemon juice on the chicken for flavor (as desired).
10. Garnish the chicken with lemon and parsley.



Mary MacKenzie's Scottish Shortbread

Sheila Hudson

INGREDIENTS

1 pound butter
4 and one bit cups flour
1 cup sugar

DIRECTIONS

1. Preheat your oven to 325°F (163°C).
2. In a mixer, cream together butter and sugar until well combined and smooth.
3. Gradually add flour to the creamed mixture, mixing slowly to ensure an even blend. Continue until the mixture becomes crumbly.
4. Transfer the dough to a jellyroll pan. Gently spread it to an even thickness.
5. Delicately prick the surface of the dough with a fork, without piercing through, to let the devil out (to get the devil out).
6. Lightly sprinkle sugar over the dough for added sweetness and texture.
7. Bake in the preheated oven for 20–25 minutes, or until the shortbread is lightly golden.
8. Once slightly cooled but still warm, cut the shortbread into traditional finger-sized pieces.
9. To enhance the flavor, sing traditional songs such as "Scotland the Brave" while preparing the shortbread.



Classic Chocolate Chip Cookies

Abby and Ryan Voggesser

INGREDIENTS

$\frac{3}{4}$ cup Butter Flavor Crisco
 $1\frac{1}{4}$ cups firmly packed light brown sugar
2 tablespoons milk
1 tablespoon vanilla extract
1 large egg
 $1\frac{1}{4}$ cups all-purpose flour
1 teaspoon salt
 $\frac{3}{4}$ teaspoon baking soda
1 cup semi-sweet chocolate chips

DIRECTIONS

1. Heat your oven to 375°F (190°C).
2. In a large bowl, combine the Butter Flavor Crisco, light brown sugar, milk, and vanilla extract. Beat with an electric mixer on medium speed until the mixture is creamy.
3. Beat in the egg to the creamed mixture until fully incorporated.
4. In a separate bowl, whisk together the flour, salt, and baking soda.
5. Gradually mix the dry ingredients into the creamed mixture until just blended. Do not overmix.
6. Stir in the chocolate chips.
7. Drop rounded tablespoonfuls (about 2 measuring tablespoons) of dough 3 inches apart on an ungreased baking sheet.
8. Bake in the preheated oven for 8 to 10 minutes for chewy cookies (they will appear moist - do not overbake), or 11 to 13 minutes for crisp cookies.
9. Allow the cookies to cool on the baking sheet for 2 minutes before transferring them to a wire rack to cool completely.



Classic Chocolate Frosted Brownies

Susan Stephens

INGREDIENTS

2 sticks of margarine
4 squares of unsweetened chocolate
2 cups of sugar
4 eggs
1 teaspoon of vanilla extract
1/2 teaspoon of salt
2 cups of all-purpose flour
1/2 cup of nuts (optional)
Jiffy frosting mix (for frosting)

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Prepare a 9x13 inch jelly roll pan by greasing and flouring it lightly.
2. In a 2-quart saucepan, melt the margarine and unsweetened chocolate over low heat. Once melted, remove the pan from the stove.
3. Stir in the sugar until well combined.
4. Add the eggs one at a time, stirring well after each addition.
5. Mix in the vanilla extract and salt.
6. Gradually blend in the flour until just combined. If using nuts, fold them into the batter.
7. Pour the batter into the prepared pan, spreading it evenly.
8. Bake in the preheated oven for 15 minutes, or until a toothpick inserted into the center comes out clean.
9. Allow the brownies to cool completely in the pan.
10. Once cooled, prepare the Jiffy frosting mix according to package instructions and frost the brownies.



Creamy Dirt Cups with Gummy Worms

Bruce Stephens

INGREDIENTS

1 large bag of Oreo Cookies, finely crushed (preferably frozen before crushing)
8 oz. cream cheese, softened
3/4 cup powdered sugar
2 boxes of instant vanilla pudding
2-3/4 cups milk
12 oz. container of Cool Whip
Gummy worms for garnish

DIRECTIONS

1. Using a blender or food processor, finely crush the Oreo cookies. It's easier if the cookies are frozen beforehand.
2. In a mixing bowl, blend the softened cream cheese with powdered sugar until smooth.
3. In a separate bowl, prepare the vanilla pudding using 2-3/4 cups of milk. Once done, add it to the cream cheese mixture.
4. Gently fold in the Cool Whip into the pudding and cream cheese mixture until well combined.
5. Place a few Oreo crumbs at the bottom of individual serving cups. Spoon the pudding mixture over the crumbs.
6. Sprinkle a few more Oreo crumbs on top of the pudding mixture. Place a gummy worm on top of each cup for a fun and playful presentation.



Chocolate Peanut Butter Star Cookies

Susan Stephens

INGREDIENTS

$\frac{1}{2}$ cup unsalted butter, room temperature
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup creamy peanut butter
1 egg, room temperature
 $1\frac{1}{4}$ cups all-purpose flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
34 chocolate stars (approximately)

DIRECTIONS

1. Preheat the oven to 375°F (190°C).
2. Using an electric mixer, cream together the butter, granulated sugar, and brown sugar.
3. Add peanut butter and egg, beating until well combined.
4. Gently mix in the flour, baking soda, baking powder, and salt until just combined.
5. Optional: Chill the dough in the refrigerator for at least 30 minutes.
6. Form 1-inch balls of dough and place them 2 inches apart on a cookie baking sheet.
7. Press 1 chocolate star gently into the center of each dough ball (about halfway down).
8. Bake for 9–11 minutes, or until the edges are just turning golden brown.
9. Allow to cool on the baking sheet for 1–2 minutes before transferring to a cooling rack.
10. Store in an airtight container once completely cooled. Enjoy warm or at room temperature.



Double Chocolate Cookie Crumble Cheesecake

Anita Marcus

INGREDIENTS

For the Crust:

8 1/2 oz of Famous Chocolate Wafers by Nabisco
crushed 1/4 cup sugar
1/3 cup butter, melted

For the Filling:

3 (8 oz) packages of cream cheese
1 cup sugar
3 tablespoons flour
4 oz sweet baking chocolate, melted
2 large eggs
2 tablespoons half-and-half
2 teaspoons vanilla extract

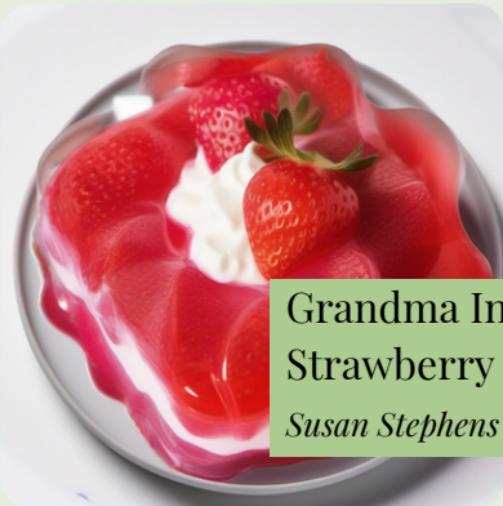
DIRECTIONS

For the Crust:

- In a medium bowl, combine the crushed chocolate wafers and 1/4 cup sugar.
- Add the melted butter to the wafer mixture and mix well.
- Press the mixture into bottom and two inches up on either side of a a 9-inch pan

For the Filling:

- Preheat the oven to 400°F (200°C).
- In a large mixing bowl, blend the cream cheese, sugar, and flour together until light and fluffy.
- Gradually mix in the melted chocolate.
- Add the eggs one at a time and beat well.
- Stir in the half-and-half and vanilla extract.
- Pour the filling into the prepared crust.
- Bake in the preheated oven at 400°F for 10 minutes.
- Reduce the oven temperature to 325°F (163°C) and continue baking for 50-55 minutes, or until a wooden toothpick inserted into the center comes out clean.
- Allow the cheesecake to cool for 15 minutes before serving.



Grandma Inspired Strawberry Jell-O Mold

Susan Stephens

INGREDIENTS

- 1 large box (6 ounce) strawberry Jell-O
- 1 cup boiling water
- 2 (10 ounce) packages frozen strawberries with juice, defrosted
- 1 (20 ounce) can crushed pineapple, drained
- 1 1/2 cups sour cream (regular or light)

DIRECTIONS

1. In a large bowl, dissolve the Jell-O in 1 cup boiling water.
2. Add the strawberries with juice and drained crushed pineapple. Stir to blend.
3. Pour half of the Jell-O mixture into a 9" x 13" glass dish. Spread evenly and chill until set.
4. Once set, gently spread the sour cream over the Jell-O layer. Stir the sour cream beforehand to achieve a smoother consistency.
5. Pour the remaining Jell-O mixture over the sour cream layer, spread evenly, cover, and chill until set.
6. The Jell-O can be served in squares or family style.

NOTES

A strawberry Jell-O mold has been a dessert staple at many holiday gatherings in Iowa. While we were unable to locate the original recipe, this family cookbook would be incomplete without some sort of Jell-O mold included! For this reason this recipe is grandma inspired.



Brown Butter Chocolate Chip Toffee Cookies

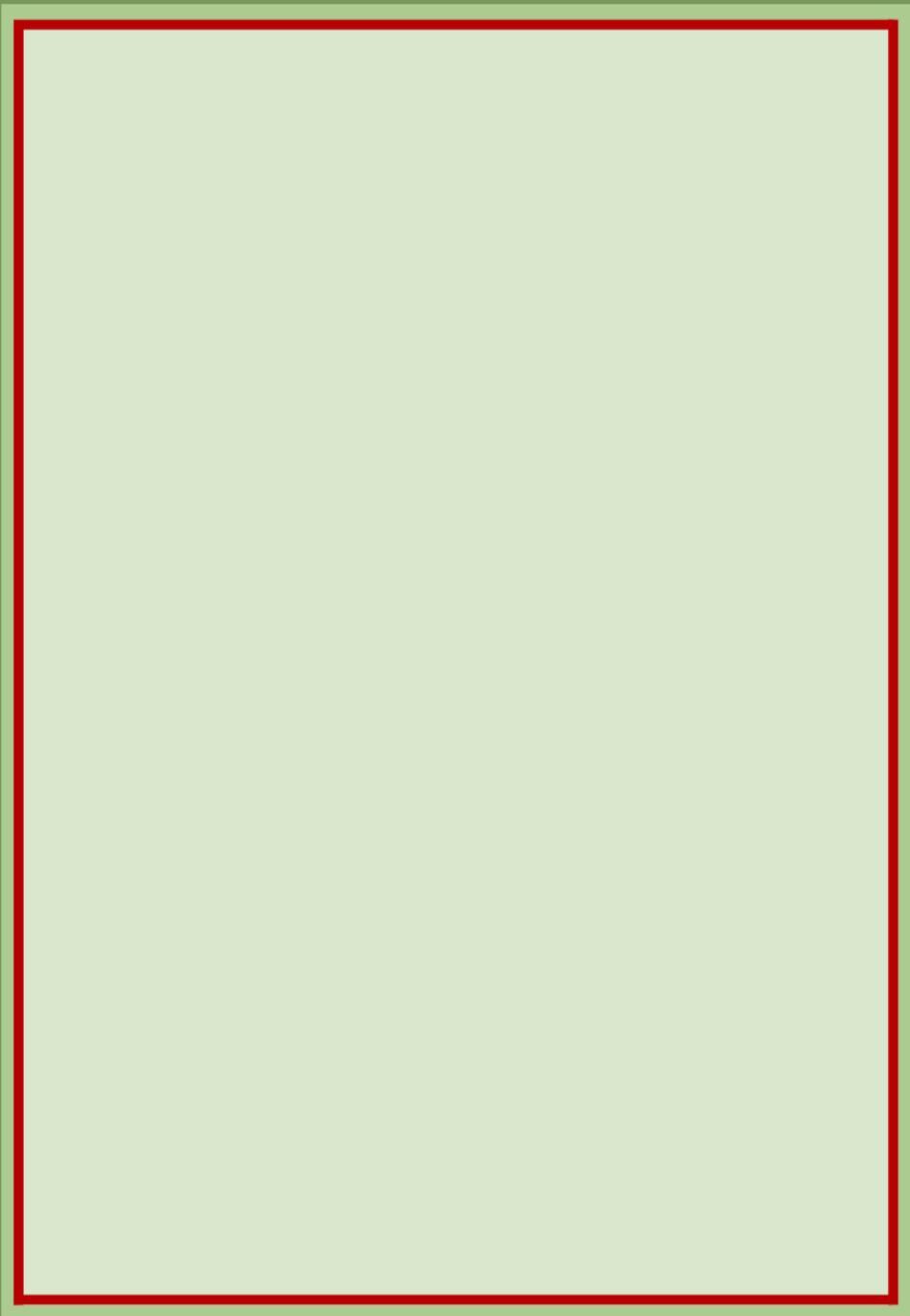
Annabel Goldman

INGREDIENTS

2 sticks unsalted butter
2 cups flour
1 tsp. baking soda
 $\frac{1}{2}$ tsp. Morton kosher salt
1 cup dark brown sugar
 $\frac{1}{3}$ cup granulated sugar
2 large eggs, room temperature
2 tsp. vanilla extract
2 1.4-oz. chocolate toffee bars (preferably Skor), chopped into $\frac{1}{4}$ " pieces
1 $\frac{1}{2}$ cups chocolate chips

DIRECTIONS

1. Preheat the oven to 375°F and line a baking sheet with parchment paper.
2. In a saucepan over medium heat, melt the butter. Stir until it foams, then browns (5–8 minutes).
3. While the butter is browning, whisk together flour, baking soda, and kosher salt.
4. Transfer the butter to a large bowl and pop into the freezer and allow to cool until warm to the touch.
5. Add the brown and granulated sugar. Blend until combined (about 1 minute).
6. Add eggs and vanilla extract. Mix until the mixture lightens (about 1 minute).
7. Fold in the flour mixture until just combined.
8. Fold in chocolate and toffee. For best results allow the dough to rest for 30 minutes at room temperature. The dough will initially appear loose but will thicken over time.
9. Form balls of dough, and place onto the baking sheet. Sprinkle each ball with salt (do not flatten).
10. Bake for 9–11 minutes, or until edges are golden but centers remain soft.



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Thank you to
everyone who
contributed.
Happy Holidays!



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