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1 Breakfast

1.1 Granola baking half-sheet 275°F 60–75 min.

Source: adapted from [The Kitchn](#) serves 8

This granola is simple and flexible. We usually pick 2–3 from each category:

- nuts: cashews, almonds, walnuts, sesame seeds
- dried fruits: cranberries, apricots, dates, tamarind, raisins
- ground spices: ginger, citrus peel, chipotle, cinnamon, allspice, nutmeg, cloves, cardamom

- | | |
|---------------------|---|
| 3 cups rolled oats | 1. Mix oats, nuts, and seeds in a large bowl. **also salt & flavors |
| 1 cup nuts | |
| ½ cup wheat germ | |
| ½ cup flax seeds | |
| 1–2 tsp. salt | |
| 2–3 tsp. each spice | |

1/3 cup olive oil
1/3 cup honey

1 cup dried fruit

2. Mix the honey and olive oil into the dry ingredients.

3. Bake in an oiled pan, stirring every 30 min. until granola has browned. Let cool in pan.

4. Sprinkle dried fruit over the cool granola. Transfer to an airtight container. Enjoy with milk or yogurt.

Notes:

- If you prefer, you can use chia instead of flax seeds. Molasses is quite tasty instead of honey, but makes it hard to judge when the granola is done.
- Definitely measure the oil before the honey. Definitely don't use steel-cut or instant oats.

1.2 Frittata

cast iron pan

15–30 min.

serves 2

We are Team Frittata: so much less fussy than omelettes! Use a combination of leftovers and staples: carrots, peppers, mushrooms, greens, cauliflower, broccoli, potatoes... If you're awake enough, add some coordinating herbs and spices; if you're hungover enough, skip the onion and definitely add the cheese.

1 onion
2–3 cups veggies
1 tbsp. garlic

4 eggs
1 handful (herbs)

1/2 cup cheese

1. Sauté the onion and raw veggies, in order of toughness. Add garlic, salt, pepper, and cooked veggies and sauté 5 min. more, until heated through.

2. Beat the eggs in a bowl. Season with salt, pepper, and any herbs you're using.

3. Pour the eggs into the skillet. Turn the heat to medium if it isn't already. Cook until the edges are set and bubbles start to form in the middle.

4. Grate cheese over top, if using. Broil until frittata is puffed and brown on top, checking every 5 min.

Notes:

- Follow your nose: the eggs can burn quickly if the stove is too high or you forget them under the broiler.
- Leftover roasted potatoes, refried and covered in eggs and cheese, is great for starting off a busy day.
- Cabot Seriously Sharp Cheddar is our go-to topping cheese; goat cheese, low-moisture mozzarella, and Gruyere also have their moments.

1.3 Oatmeal

measuring cup

5 min.

serves 1

If you think oatmeal is boring, have you considered savory oatmeal?

1 cup rolled oats
1 cup boiling water

1. Mix the oats and water in a bowl. Wait 5 min.

Gather ye garnishes while ye wait:

2 Soups & Stews

2.1 Veggie Chili

pressure cooker

stovetop

1.5 hrs.

serves 8

This recipe is very flexible, so use a mix of beans and vegetables that suits you! As written it is fairly mild.

2–3 cups dry beans: black, kidney, pinto,
white, garbanzo

6–8 cups water

2 tbsp. salt

2 bay leaves

4 dried red peppers

1–2 tbsp. cumin

1–2 tbsp. coriander

1–2 dried red peppers or flakes

2 onions, peeled and chopped

3 carrots

6–10 cloves garlic, peeled and chopped

1 green pepper

½ cup wine or beer

28 oz. diced tomatoes (any flavor)

2 tbsp. oregano

2 tbsp. basil

1 can (water chestnuts)

1 cup (TVP)

1. Start beans in the pressure cooker with aromatics. While they cook, chop vegetables, bake cornbread, and/or start rice cooking.

2. Optional: Toast whole spices in a skillet. When they smell good, grind them in the mortar.

3. Sauté onions, carrots, and spices (untoasted and whole) in a skillet. When the onion is brown, add the garlic, green peppers, and spices (toasted and ground).

4. When vegetables have started to soften, add the skillet contents, water chestnuts, herbs, and canned tomatoes to the beans. Deglaze the skillet with wine, beer, or tomato juice and add the results to the beans. Stir and return to a simmer.

5. Simmer the chili until the flavors and consistency are correct or your patience runs out. Add wine, water, or stock if it's too dry; add TVP or boil down if it's too wet. Adjust seasonings with more of what's missing: salt, tomato paste, hot sauce / chipotle, cocoa powder...

6. Serve chili in bowls, with grated cheese, yogurt, cornbread, and/or rice.

Notes:

- 1–2 cups frozen corn can go in any time. Kale or other greens should go in 5–10 minutes before serving.
- If you want to use canned beans, aim for 6 cups cooked beans total—3 large cans should do it.

Zucchini Rosemary Soup (MW) Mushroom Barley Soup (MW) potato chickpea curry squash soup

3 Holidays

3.1 Apple Matzo Charlotte

9" × 13" baking dish

350° F

45 min.

Source: Adapted from *Jewish Cookery*, Matzo Charlotte #2

serves 12

A perennial favorite at Passover.

4 matzos

1. Soak matzos in water until soft. Drain and squeeze out excess water.

6 eggs, separated
 1/4 cup sugar
 4 apples, sliced
 1/2 cup (almonds)
 1/2 cup (raisins)
 1 tbsp cinnamon
 1/4 cup butter
 6 egg whites

2. Mix matzos with beaten egg yolks, sugar, apples, nuts, raisins, and cinnamon.
3. Add butter, melted or chopped into small pieces.
4. Whip egg whites until stiff. Fold gently into apple-matzo mixture.
5. Bake in a well-greased casserole until golden brown on top.

Notes:

- The original recipe suggests this can be served plain or “with lemon sauce,” whatever that is.
- Chop the apples while the matzos soak in the baking dish; dry and grease the baking dish later, while the egg whites are whipping.

3.2 Bread Stuffing

food processor, 9" × 13" baking dish 350°F 30–60 min.

Source: Chutatip ‘Nok’ Suntaranon, *Kalaya Thai Kitchen*

serves 8

A good sausage stuffing recipe, veganized.

4 stalks celery
 2 medium carrots
 1 medium onion
 1–2 cloves garlic
 12 oz. chestnuts, raw
 6 slices vege bacon, chopped
 1 tbsp. butter
 10 oz. mushrooms, chopped
 1 lb. sweet Italian seitan, crumbled
 1 lb. hot Italian vege sausage
 12 oz. bread crumbs
 2+ cups vegetable stock
 1 cup dried cranberries
 7 oz. chestnuts, chopped
 1 bunch parsley, chopped

1. In a food processor, finely chop the celery, carrots, onion, and garlic. Set aside.
2. If using raw chestnuts: blanch and peel. Coarsely chop 6–7 oz. chestnuts, retaining a few whole chestnuts for garnish.
3. Sauté the bacon in a large skillet over high heat, in olive oil. Remove the bacon and reserve for garnish, leaving the oil in the pan.
4. Return the skillet to medium heat and add butter. Sauté the chopped aromatics until softened and fragrant, 3–5 minutes. Add the mushrooms and sauté until they release their liquid, 5 min. Add the sausage bits and sauté over high heat, smashing them into smaller chunks, until liquid has been absorbed and browning has started, 10–15 min. Stir frequently and add oil as needed.
5. Remove skillet from heat and add bread crumbs, 2 cups stock, and dried cranberries. Stir and toss to combine. Season with salt and pepper, then fold in chestnuts. Transfer to a baking dish and refrigerate for up to 2 days. (Stuffing may be frozen at this point, and thawed before continuing.)
6. Mix the parsley into the stuffing; reserve a handful for garnish. Add salt, pepper, and stock to taste. Bake until hot in the middle and browned on top. Stuffing may be held at 200°F until serving.
7. Garnish with reserved chestnuts, bacon bits, fresh cranberries, sprigs of parsley, rosemary, thyme, lavender, and marigold petals.

Notes:

- We doubled this recipe for Thanksgiving 2019 and it yielded way too much stuffing. Beware.
- We used *Upton's Naturals Italian Seitan* and *Beyond Sausage Hot Italian Sausage*. Removing the sausage casings is a bit of a faff. Field Roast *Italian*, *Mexican Chipotle*, and/or *Apple Sage* Sausage would probably suit, or skip right to something already crumbled.
- Hazelnuts make a delightful replacement for some or all of the chestnuts.
- We skipped most of the garnishes and it was ok. I would try this again with better presentation and bread chunks instead of crumbs.

3.3 Cornbread Stuffing

Historically, Christalee's family makes a cornbread stuffing, with mushrooms, peppers, kielbasa, and sage. Eventually she might find the recipe and put it here.

3.4 Cranberry Sauce	3qt. saucepot	stovetop	15 min.
Source: Sharon Bergey			serves 12

A simple but delicious cranberry sauce recipe.

12 oz.	cranberries (1 bag)	1. Place cranberries, orange peel, and sugar in a sauce pot, with water to cover.
1	orange, peeled	
1 cup	sugar	2. Heat to a boil and simmer until cranberries start to burst, stirring occasionally.
		3. Cool, remove orange peel, and serve (warm or cold).

3.5 Eggnog I	large bowl, mixer	chill after mixing	30 min.
Source: Prof. Serge Lang, Princeton University			serves 12

This epic libation was reconstructed by Phil Bergey at Thanksgiving 2018.

12	eggs, separated	1. Separate the eggs; put the yolks into a large serving bowl and the whites into a mixer bowl.
1 lb.	sugar	2. Mix the sugar, milk, and cream into the egg yolks, then add the cognac.
2 qt.	milk	
1 qt.	heavy cream	
700 mL	Remy Martin VSOP cognac	
12	egg whites	3. Whip the egg whites and fold gently into the eggnog.
	nutmeg	4. Grate nutmeg over top, stir gently, and serve.

Notes:

- Ingredients should be chilled before starting, and the finished eggnog should be kept cool; no one likes warm eggnog.

3.6 Eggnog II	stand mixer	chill after mixing	30 min.
Source: Alton Brown			serves 4

At Thanksgiving 2019, Phil presented this alternative eggnog, made in advance.

4 eggs, separated
 1/3 cup sugar

1 pint whole milk
 1 cup heavy cream
 1 1/4 oz. bourbon
 1 1/4 oz. dark rum
 1 tsp. nutmeg, freshly grated

4 egg whites
 1 tbsp. sugar

1. In the bowl of a stand mixer, beat together egg yolks and sugar until the yolks lighten in color and the sugar is completely dissolved.
2. Add the milk, cream, bourbon, rum, and nutmeg. Stir to combine.
3. Beat egg whites to soft peaks. While mixing, add the sugar and beat until stiff peaks form.
4. Gently fold egg whites into the eggnog. Chill and serve.

Notes:

- Alton Brown makes no recommendations as to the bourbon; Phil chose to make this with Smith & Cross Traditional Jamaican Rum and Bulleit 90 Proof Bourbon.

3.7 Orange-Glazed Tofu

9" × 9" baking dish

350°F

1 hr.

Source: inspired by [PPK's Orange Ginger Baked Tofu](#)

serves 4

Easy, tasty, hands-off, suitable for hanging out in the oven indefinitely - this was our first go-to vegetarian holiday centerpiece.

1/2 can orange juice concentrate
 1/4 cup molasses
 1/4 cup soy sauce
 2 tbsp. sesame or olive oil
 2 tbsp. ginger, chopped
 3 cloves garlic, chopped
 1 tsp. crushed red pepper

1 block tofu

1. Mix marinade ingredients together in a bowl.
2. If this is a centerpiece: keep the tofu in a single brick. Otherwise, slice or cube tofu to your preference. Place tofu in an oiled baking dish and pour marinade over top.
3. Marinate the tofu at least 30 min., then bake until marinade has thickened to a sauce and tofu edges have browned, at least 1 hr. If you have time, baste the tofu with the sauce every 20–30 min. so the top stays moist.

Notes:

- Tofu can be baked quicker at 400°F or even 450°F; once baked, it can be held at 200°F until the rest of the feast is ready.
- The marinade/sauce can also be made on the stovetop, optionally thickened with 1 tbsp. cornstarch.
- Tofu texture can be improved by frying or broiling the tofu before adding the sauce, or possibly even freezing. But the simple dump-and-bake version is quite respectable.
- This recipe appears to be superseded by [Sweet & Smoky Glazed Tofu Ham](#), which looks cute but mostly leads to burnt orange slices.

4 Desserts

4.1 Butterscotch Brownies 9" × 13" baking dish 350° F 40 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|--|--|
| 1 cup butter
4 oz. cream cheese

1 box brownie mix (19.5 oz.)
1 egg

12 oz. butterscotch chips (1 bag) | 1. Melt the butter and cream cheese over low heat.

2. Add the brownie mix and egg to the butter and cream cheese. Mix thoroughly.

3. Pour the brownie mix into a greased baking dish. Sprinkle butterscotch chips on top and swirl them in a bit.

4. Bake for 40 min. Let cool 45–60 min. before slicing and serving. |
|--|--|

Notes:

- The original recipe calls for 1 package / 4 oz. cream cheese; my cream cheese usually comes in 8 oz. bricks
- It also specifies Pillsbury Family Fudge Brownie Mix but suggests any brownie mix will do.

4.2 S'mores Bars 9" × 13" baking dish chill after mixing 20 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|---|--|
| 1 cup butter
10 oz. marshmallows (1 bag)

12 oz. semisweet chocolate chips (1 bag)
6 cups graham cracker crumbs | 1. Melt the butter and marshmallows together over low heat.

2. Mix graham crumbs and chocolate chips into the melted marshmallows until uniform.

3. Spread mixture in a greased tray and let cool before slicing; refrigerate if needed. |
|---|--|

4.3 Cookies'n'Cream Bars 9" × 13" baking dish 350° F 40 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|---|--|
| 2 ¼ cups flour
1 tsp. baking soda
½ tsp. salt

1 cup butter
¼ cup brown sugar
¼ cup white sugar
1 box vanilla or cookies'n'cream instant pudding

2 eggs
1 tsp. vanilla

12 oz. white chocolate chips (1 bag)
15 Oreos, coarsely chopped | 1. In one bowl, mix dry ingredients.

2. In another bowl, melt the butter and mix it thoroughly with the brown sugar, white sugar, and pudding mix.

3. Beat in the eggs and vanilla. Add the dry ingredients in 3 parts, mixing well.

4. Stir in white chocolate and Oreos. Pour mix into a greased baking dish.

5. Bake for 40 min. or until golden. Let cool 45–60 min. before slicing and serving. |
|---|--|

Notes:

- The original recipe calls for 1 package / 4 oz. cream cheese; my cream cheese usually comes in 8 oz. bricks
- It also specifies Pillsbury Family Fudge Brownie Mix but suggests any brownie mix will do.

4.4 Lemon-Blueberry Squares 9" × 13" baking dish 350°F 40 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|--|---|
| 1 cup butter | 1. Melt the butter and cream cheese over low heat. |
| 4 oz. cream cheese | |
| 1 box lemon cake mix (19.5 oz.) | 2. In a medium bowl, mix lemon cake mix, egg, and melted butter and cream cheese. |
| 1 egg | |
| 12 oz. blueberries, fresh or frozen | 3. Mix in the blueberries. |
| | 4. Pour batter into a greased baking dish. Bake 40 min. Let cool 45–60 min. before slicing and serving. |

4.5 Oreo Rice Krispie Treats 9" × 13" baking dish Chill after mixing 20 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|--------------------------------|---|
| 1 cup butter | 1. Melt the butter and marshmallows over low heat. |
| 10 oz. marshmallows (1 bag) | |
| 3½ cups Rice Krispies | 2. Add Rice Krispies and Oreos, and mix well. |
| 16 Oreos | |
| | 3. Spread mixture in a greased tray and let cool before slicing; refrigerate if needed. |

4.6 Mint Chocolate Chip Bars 9" × 13" baking dish 350°F 40 min.

Source: Dustin, Brooklyn Community Choir serves 24

- | | |
|--|--|
| 1 cup butter | 1. Over low heat, melt butter and cream cheese together. |
| 4 oz. cream cheese | |
| 1 box Pillsbury White Cake Mix (18 oz.) | 2. In a medium bowl, add melted butter and cream cheese to the cake mix, egg, peppermint extract, and food coloring. Mix thoroughly. |
| 1 egg | |
| ½ tsp. peppermint extract | |
| 20–25 drops (green food coloring) | |
| 12 oz. chocolate chips | 3. Mix in chocolate chips. Pour mix into a greased baking dish. |
| | 4. Bake until golden. Let cool 45–60 min. before slicing and serving. |

4.7 Watergate Cake bundt pan 350°F 35–45 min.

Source: Jill, Brooklyn Community Choir serves 12

Remember, it's not the cake, it's the cover-up!

- | | |
|------------------------------------|--|
| ¾ cup butter | 1. Cream butter, sugar, eggs, and vanilla. |
| 1⅓ cup sugar | |
| 3 eggs | |
| 1 tsp. vanilla | |
| 1 box instant pistachio pudding | 2. Add remaining ingredients and mix until batter is smooth. |
| 1¼ cups water | |
| 2¼ cups flour | |
| 2 tsp. baking powder | |
| | 3. Pour batter into greased pan and bake. Let cool before icing. |

5 Menus

Like most families, we have a motley set of traditions that collide around the various holidays. Over the years, we've developed some favorites and a decent repertoire of vegetarian entrees. Here follows some inspiration for celebration.

5.1 Thanksgiving

Turkey - brined, then deep-fried or smoked (Uel & Phil)

seitan loaf seitan roulade Orange-Glazed Tofu honey-baked tofu black pepper tofu & eggplant reqs: not too fussy, reheats/holds well, juicy/saucy, super delicious

Stuffing - Bread or Cornbread

mashed potatoes

gravy - Turkey & Mushroom (Uel)

Cranberry Sauce

wild rice, apple, celery salad (NancyLee)

brussel sprouts: roasted w/ balsamic & olive oil is usually best brussels sprouts w/ maple-balsamic glaze fried brussels sprouts w/ honey-sriracha sauce kale w/ pistachios green beans w/ almonds (C) update this to roasted w/ soy sauce? turnips w/ poppy seed & paprika misc. roasted root veges (+ tempeh??)

pumpkin nut bread (Phil) rolls (Beki)

(maple cookies) pumpkin-caramel cheesecake? / caramel sauce Mods: less sugar, a whole can of pumpkin, ginger-snap crust, no sour cream topping

pies: pumpkin, apple-ginger, sweet potato/pecan (Beki & Bruce) ice cream (Beki)

Lemon Rosemary Gin Sparkler Eve's Addiction (mulled cider)

5.2 Passover

5.3 Sukkot

6 Our Parents' Cooking

I was sent off to college with my parents' copy of Joy of Cooking, ca. 1975 (a wedding gift), including recipes clipped out of newspapers and jotted down on used UW punchcards. Here are some Bieber family essentials, from Joy itself and the enclosed ephemera.

When Daniel and I had our wedding, the Bergeys presented us with a binder to store recipes, pre-populated with favorites from every family member and childhood delights.

Daniel's 6th grade class put together a cookbook featuring recipes from every family, painstakingly handwritten and photocopied. For posterity, here they are.

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