

# Contents

|          |                                   |          |
|----------|-----------------------------------|----------|
| <b>1</b> | <b>Soups &amp; Stews</b>          | <b>1</b> |
|          | Veggie Chili . . . . .            | 1        |
| <b>2</b> | <b>Holidays</b>                   | <b>2</b> |
|          | Apple Matzo Charlotte . . . . .   | 2        |
|          | Cranberry Sauce . . . . .         | 2        |
|          | Eggnog . . . . .                  | 2        |
| <b>3</b> | <b>Desserts</b>                   | <b>3</b> |
|          | Butterscotch Brownies . . . . .   | 3        |
|          | S'mores Bars . . . . .            | 3        |
|          | Cookies'n'Cream Bars . . . . .    | 3        |
|          | Lemon-Blueberry Squares . . . . . | 4        |
|          | Watergate Cake . . . . .          | 4        |

## 1 Soups & Stews

|                     |                 |          |          |
|---------------------|-----------------|----------|----------|
| <b>Veggie Chili</b> | 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.*

- |  |  |
|--|--|
| <p>2–3 cups dry beans: black, kidney, white, garbanzo</p> <p>1–2 tbsp. cumin</p> <p>1–2 tbsp. coriander</p> <p>dried red pepper, to taste</p> <p>2 onions, peeled and chopped</p> <p>6–10 cloves garlic, peeled and chopped</p> <p>3 carrots</p> <p>1 green pepper</p> <p>½ cup wine or beer</p> <p>28 oz. diced tomatos (any flavor)</p> <p>2 tbsp. oregano</p> <p>2 tbsp. basil</p> <p>1 cup (TVP)</p> | <p>1. Start beans in the pressure cooker. While they cook, chop vegetables, bake cornbread, and/or start rice cooking.</p> <p>2. Optional: Toast whole spices in a skillet. When they smell good, grind them in the mortar.</p> <p>3. Saute onions, garlic, carrots, and spices (if not previously toasted) in a skillet. When the onion is brown, add the green peppers.</p> <p>4. When vegetables have started to soften, add the skillet contents, herbs, and canned tomatos 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.</p> <p>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. Salt, then add more of whatever's needed: tomato paste, hot sauce / chipotle, cocoa powder...</p> <p>6. Serve chili in bowls, with grated cheese, yogurt, cornbread, and/or rice.</p> |
|--|--|

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.

## 2 Holidays

### 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 | 2. Mix matzos with beaten egg yolks, sugar, apples, nuts, raisins, and cinnamon. |
| 1/4 cup | sugar           |  |
| 4       | apples, sliced  |  |
| 1/2 cup | (almonds)       |  |
| 1/2 cup | (raisins)       |  |
| 1 tbsp  | cinnamon        |  |
| 1/4 cup | butter          | 3. Add butter, melted or chopped into small pieces.                              |
| 6       | egg whites      | 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.

### 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).                                |

### Eggnog

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 Desserts

#### Butterscotch Brownies

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  | brownie mix (19.5 oz.)     | 2. Add the brownie mix and egg to the butter and cream cheese.  |
| 1      | egg                        | Mix thoroughly.   |
| 12 oz. | butterscotch chips (1 bag) | 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.

#### S'mores Bars

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 together over low heat.                             |
| 10 oz. | marshmallows (1 bag)              |   |
| 12 oz. | semisweet chocolate chips (1 bag) | 2. Mix graham crumbs and chocolate chips into the melted marshmallows until uniform.    |
| 6 cups | graham cracker crumbs             | 3. Spread mixture in a greased tray and let cool before slicing; refrigerate if needed. |

#### Cookies'n'Cream Bars

9" × 13" baking dish

350° F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

- |          |  |   |
|----------|--|---|
| 2 ¼ cups | flour                                  | 1. In one bowl, mix dry ingredients.  |
| 1 tsp.   | baking soda                            |   |
| ½ tsp.   | salt                                   |   |
| 1 cup    | butter                                 | 2. In another bowl, melt the butter and mix it thoroughly with the brown sugar, white sugar, and pudding mix. |
| ¼ cup    | brown sugar                            |   |
| ¼ cup    | white sugar                            |   |
| 1 box    | Vanilla or Cookies'n'Cream pudding mix |   |
| 2        | eggs                                   | 3. Beat in the eggs and vanilla. Add the dry ingredients in 3 parts, mixing well.                             |
| 1 tsp.   | vanilla                                |   |

12 oz. white chocolate chips (1 bag)  
15 Oreos, coarsely chopped

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.

## Lemon-Blueberry Squares

9" × 13" baking dish

350°F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

1 cup butter  
4 oz. cream cheese

1. Melt the butter and cream cheese over low heat.

1 box lemon cake mix (19.5 oz.)  
1 egg

2. In a medium bowl, mix lemon cake mix, egg, and melted butter and cream cheese.

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.

## 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  
1⅓ cup sugar  
3 eggs  
1 tsp. vanilla

1. Cream butter, sugar, eggs, and vanilla.

1 box instant pistachio pudding  
1¼ cups water  
2¼ cups flour  
2 tsp. baking powder

2. Add remaining ingredients and mix until batter is smooth.

3. Pour batter into greased pan and bake. Let cool before icing.

## Index

Apple Matzo Charlotte (1), 2

Butterscotch Brownies (1), 3

Cookies'n'Cream Bars (3), 4

Cranberry Sauce (2), 2

Jill's Watergate Cake (5), 5

Lemon-Blueberry Squares (4), 4

S'mores Bars (2), 3

Serge Lang's eggnog (3), 3

Veggie Chili (1), 1