

Holiday Recipes from the
UMC Team | 2024



Seasoned with love.
Shared with joy!

Let the season inspire you with cherished recipes
straight from our team. Wishing you delicious
moments and warm gatherings!



umc



HOLIDAY RECIPE FROM
Anne Kruger / Executive Assistant

Red Velvet Cake

My family has been baking Red Velvet Cake for holidays for as long as I can remember. This is the original recipe from the Waldorf Astoria Hotel in New York City. Trust me—there is absolutely no boxed mix that can touch the original recipe. In a classic family blunder, someone miswrote the recipe ingredients from two tablespoons of red food coloring to two entire bottles! It's a miracle our gene pool hasn't suffered! Enjoy!

Servings: 10

→ Ingredients

- 2-1/4 cups cake flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1-1/2 cups granulated sugar
- 1 cup buttermilk
- 1 stick (or 1/2 cup) shortening or unsalted butter
- 2 large eggs
- 1 tsp vanilla extract
- 2 Tbsp unsweetened cocoa powder
- 2 Tbsp red liquid food coloring (or two bottles if you want to live on the edge)
- 1 Tbsp white distilled vinegar



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

For the Traditional Icing

5 Tbsp all-purpose flour

1 cup confectioners' sugar

1 cup (or 2 sticks) butter

1 cup milk

1 tsp vanilla extract

→ Instructions

Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.

In a medium mixing bowl, sift together the flour, baking soda, salt, and sugar.

In a large bowl, gently beat together the shortening (or butter), buttermilk, eggs, food coloring, vinegar, and vanilla with a handheld electric mixer.

Add the sifted dry ingredients to the wet ingredients and mix until smooth and thoroughly combined.

Divide the batter evenly between the prepared pans. Bake in the oven for about 24-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. Invert the cakes onto a plate and then re-invert them onto a cooling rack. Let cool completely.

For the frosting, in a large mixing bowl, beat the flour and milk together until smooth. Cook the mixture over medium heat until it thickens, stirring constantly. Let it cool completely.

In another bowl, cream the butter, confectioners' sugar, and vanilla until fluffy. Add the cooled flour mixture and beat on high speed until very light and fluffy.

Spread the frosting between the layers, on the sides, and on top of the cake. Enjoy!

Seasoned with love!



HOLIDAY RECIPE FROM
Ashley Di Cristina / Marketing Strategist

Chestnut Cake

Chestnut cake is a delightful dessert that combines the earthy flavor of chestnuts with a light, fluffy cake texture. Often enjoyed during autumn and winter, this cake can be made with chestnut puree or flour, and is sometimes topped with a chocolate sauce or powdered sugar. It's a perfect treat for festive occasions, offering a unique taste that pairs well with a cup of tea or coffee.

Servings: 8

→ Ingredients

- 2 large eggs
- 1/2 cup butter
- 1 cup chestnut spread (I use Creme de Marrons, but use what you can find)
- 20 cl milk (a little less than 1 cup)
- 1 cup flour
- 1 tsp baking powder
- 1/2 cup granulated sugar



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Pre-heat the oven to 385°F.

In a small bowl, melt the butter in the microwave (20 seconds increments).

In a large bowl, pour the wet ingredients: eggs, melted butter, chestnut spread and milk (and sugar if you choose to add some). Mix well until smooth.

Add progressively the flour and the baking powder, mix until smooth.

Pour the batter in an oven mold, previously greased if necessary.

Bake for 30 minutes or when the tip of your knife comes out dry when you pick your cake in the middle.



HOLIDAY RECIPE FROM
Elisa Anway / Estimator

French-Canadian Meat Pie

Tourtière, also known as pork pie or meat pie, is a traditional French-Canadian pie enjoyed throughout Canada and New England. It is made from a combination of ground meat, onions, savory seasonings, and baked in a traditional piecrust.

Servings: 8

Ingredients

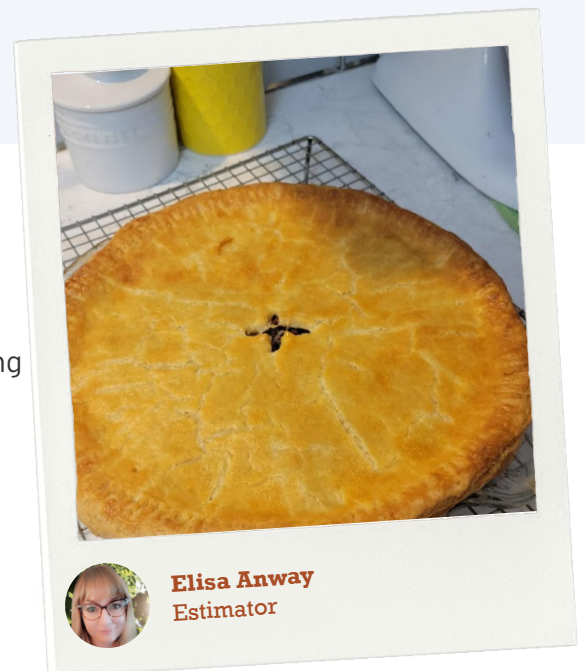
Pie Pastry

2 cups unbleached all purpose flour
1/2 tsp kosher salt
2/3 cup butter or lard chilled
6-7 Tbsp ice cold water

Meat Filling

2 large Russet or Yukon Gold potatoes about 1 pound
1 Tbsp extra virgin olive oil
1 small onion finely chopped
1 clove garlic finely minced
1 pound ground pork

1 pound ground beef
1/2 tsp Bells poultry seasoning (or your favorite)
1/2 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp ground nutmeg
1/4 tsp kosher salt
1/8 tsp pepper
1 large egg lightly beaten for glazing



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Prepare the pastry:

Combine flour and salt in a large bowl.

Cut in butter or lard until mixture is a rough crumbly texture.

Add ice water one tablespoon at a time and mix just until the dough comes together.

Shape the dough into a ball, flatten, wrap, and chill in the refrigerator. While pastry is chilling, prepare the filling.

Make the Filling:

Peel and cut potatoes into 2-inch chunks, add them to a medium saucepan, and fill with water until it covers the potatoes by 2-inches.

Bring the saucepan to a boil over high heat and then reduce the heat to medium-high and boil until the potatoes are tender, about 12 minutes.

Reserve 1/2-cup of potato water and drain the rest. Mash potatoes and set aside.

Heat a large skillet over medium heat.

Add olive oil, onions, and garlic, and sauté until softened, about 3 minutes.

Add the ground beef and pork and cook until the meat is no longer pink. Drain off excess fat.

Add the poultry seasoning, cinnamon, cloves, nutmeg, salt, pepper, and reserved potato water. Mix well and simmer for about 10 minutes until the liquid is absorbed.

Remove the skillet from the heat, stir in mashed potatoes, and set the filling aside to cool slightly.

Assemble the Pie:

Preheat oven to 400°F/205°C

On a lightly floured surface, divide dough in half and flatten one ball of dough with your hands. Roll dough to about 12-inches in diameter to fit a 9-inch pie pan.



Place the pastry into the pie plate and add the meat filling. Brush around the outer edge of the pastry with the beaten egg.

Roll out the top pastry and place on top of the filling. Fold the top crust under the bottom crust and pinch or flute the edges. Brush with egg wash and cut vent holes.

Bake the Meat Pie:

Bake the pie in a preheated oven for 30 to 35 minutes or until the pastry is golden brown. Remove the tourtière from oven and let it cool at least 10 minutes before serving.

Yield: Makes 1 pie, about 8 servings.



HOLIDAY RECIPE FROM

Jessica Bobinac / Communications Manager

Sourdough Christmas Tree Pull-Apart Bread with Cheese + Garlic

Servings: 8

This gorgeous sourdough Christmas Tree Pull-Apart bread will delight your family and friends with delicious cheese and garlic butter stuffed into each little roll. Perfect for Christmas entertaining with sourdough.

→ Ingredients

Dough

4 cups bread flour
1/2 cup sourdough starter (fed and bubbly)
3/4 cup + 1 Tbsp warm milk (around 98°F)
1/3 cup water (room temperature)
1 1/2 Tbsp sugar (fine white)
2 Tbsp butter
2 tsp salt

Filling

1-1/2 cups mozzarella cheese (shredded)
1/2 cup Parmesan cheese (shredded)
3-1/2 Tbsp butter
1 tsp garlic powder

Garlic Butter Topping

2 tsp salt
1/4 cup + 2 tsp butter
1 tsp garlic powder
2 Tbsp Parmesan cheese (shredded)



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Dough

Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.

Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.

Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.

Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.

Cheese and Garlic Filling

While the dough is fermenting, it's time to make the filling for the bread rolls.

Add mozzarella, Parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

Shaping & Filling the Bread Rolls

Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

Take each piece of dough and add a small ball of filling (approx. 7g) to the center. Pinch the dough around the filling and gently roll into a ball.

Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

Baking the Christmas Tree

Preheat the oven to 180°C/350°F.

Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

Bake the Christmas Tree at 180°C/350°F for approximately 20 minutes or until the rolls are golden brown.

Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

Serve with Marinara Sauce for dipping.



HOLIDAY RECIPE FROM

Leah Curulla / Marketing & Pursuit Manager

Paint Box Cookies

Some of my fondest holiday memories are of making paint box cookies with my mom and little brother. We loved 'painting' the prebaked cookies and seeing the designs come to life after baking. Years later, I shared this tradition with my daughter, using the same 1978 Twelve Days of Christmas cookie cutter set—now a cherished vintage treasure.

Servings: 4 dozen

→ Ingredients

3/4 cup Parkay margarine (butter is fine too)
1 cup sugar
2 eggs
1/2 tsp vanilla
3 cups flour
1 tsp baking powder
1 tsp salt

For the Paint

1 egg yolk
1/4 tsp water
1-2 drops food coloring



A string of various Christmas ornaments is draped across the top left of the page. The ornaments include white, gold, silver, and black spheres, some with patterns, and a small white bell.

→ Instructions

Cream margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; Mix well. Chill 4 hours or overnight. Roll out dough on floured surface to 1/8-inch thickness. Cut with floured cookie cutters, pressing firmly on cutter, place on ungreased cookie sheet.

To decorate, with the paint box method, blend one egg yolk with 1/2 teaspoon of water. Divide the mixture into two containers and color with food coloring. Repeat this process until you have as many colors as you need. Remember, combining the basic colors give you a wider variety of "paints."

Using small artist brushes, paint the sugar cookies before baking them. Use your imagination when painting the cookies, following the lines or coloring large areas. If mixture thickens, add a drop or two of water.

For an added sparkle, sprinkle the painted cookies lightly with granulated sugar before baking.

Bake at 400 for 5 to 7 minutes. Cool slightly; remove from cookie sheet.



HOLIDAY RECIPE FROM

Leah Curulla / Marketing & Pursuit Manager

Swedish Pepparkakor

These Swedish cookies have been a cherished family tradition for as long as I can remember. My grandma baked them impossibly thin and crisp, a skill unmatched to this day. Each year, I continue the tradition and include these special cookies in the boxes we deliver to neighbors, sharing a piece of our heritage and holiday cheer.

Servings: 4 dozen

→ Ingredients

- 1/2 lb butter
- 1/2 cup dark Karo syrup
- 1 cup brown sugar
- 1 1/2 tsp ginger
- 1 1/2 tsp cinnamon
- 1 1/2 tsp cloves
- 1/2 cup whip cream
- 1 tsp baking soda
- 4 cups flour



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Cream butter, Karo syrup, and sugar together. Sift spices with flour and add alternately with cream. Chill dough. Roll out quite thin (1/8 inch thick) and cut with round cookie cutter.

Bake at 375°F for about 10 minutes. Watch closely as they burn quickly.

Swedish custom says to place a pepparkakor in the palm of your hand. Then you make a wish and using the index finger or thumb of your other hand, tap the cookie in the middle until it breaks. Tradition says that if the pepparkakor breaks into three pieces, your wish will come true.

Recipe courtesy of my grandma's friend, Signe Olsen circa 1953.



HOLIDAY RECIPE FROM
Lisa Ulrich / Project Executive

Enchiladas Verdes

Enchiladas Verdes is a savory Mexican dish featuring tender tortillas filled with chicken, cheese, or beans, smothered in a tangy green tomatillo sauce. I make the enchiladas with leftover turkey after the holidays instead of chicken—so good. The Southwestern Calico Corn dish is a great side. Yum!

Servings: 9

→ Ingredients

- 2-1/4 pounds small green tomatillos, husks removed
- 3 serrano peppers
- 2 cloves garlic
- 1 cup vegetable oil for frying
- 9 corn tortillas
- 3 cups water
- 4 tsp chicken bouillon granules
- 1/2 store-bought rotisserie chicken, meat removed and shredded
- 1/4 head iceberg lettuce, shredded
- 1 cup cilantro leaves
- 1 (8 ounce) container Mexican crema, crema fresca
- 1 cup grated cotija cheese



A decorative string of Christmas ornaments is positioned at the top left of the page. It features a variety of ornaments including white, gold, silver, and black, some with patterns and others plain, strung together on a thin wire.

→ Instructions

Cover a large griddle with aluminum foil and preheat to medium-high.

Cook tomatillos, serrano peppers, and garlic on the hot griddle, turning occasionally, until toasted and blackened – about 5 minutes for garlic, 10 minutes for peppers, and 15 minutes for tomatillos. Remove to a bowl and allow to cool.

Heat oil in a small, deep skillet to 350°F (175°C).

Lightly fry tortillas, one at a time, in hot oil until warmed through, 3 to 5 seconds per side. Drain on a paper towel-lined plate.

Place toasted tomatillos, serrano peppers, and garlic in a blender. Add water and blend until smooth; pour into a saucepan over medium heat and bring to a boil. Dissolve chicken bouillon in the mixture, reduce heat, and cook at a simmer until slightly thickened, about 10 minutes.

Soak tortillas in sauce, one at a time, for a few seconds. Fill each tortilla with shredded chicken and sprinkle with sauce. Roll up tortillas and place seam-side down in a serving dish.

Spoon a generous amount of sauce over rolled tortillas. Top with lettuce, cilantro, crema, and cotija cheese. Pour remaining sauce on top or serve on the side.



HOLIDAY RECIPE FROM
Lisa Ulrich / Project Executive

Southwestern Calico Corn

Southwestern Calico Corn is a vibrant, flavorful side dish bursting with colorful corn, bell peppers, and zesty Southwestern spices. Its rich, savory taste pairs perfectly with dishes like Enchiladas Verdes, adding a delightful pop of flavor to any meal.

Servings: 6

→ Ingredients

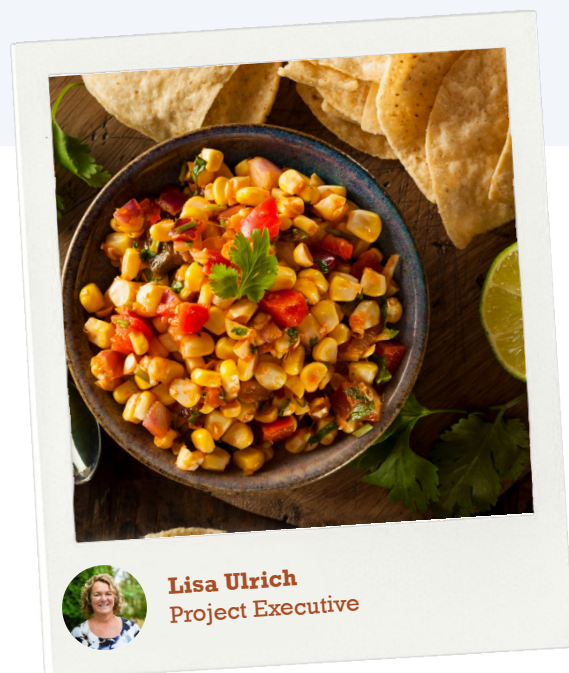
- 1 Tbsp canola oil
- 1 poblano pepper, diced
- 1 small red bell pepper, diced
- 2 cups fresh corn kernels
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1/4 tsp salt
- 1 14-ounce can hominy, rinsed (see Ingredient Note)

→ Instructions

Heat oil in a large nonstick skillet over medium-high heat.

Add poblano pepper, bell pepper and corn, and cook, stirring occasionally, until just tender, 3 to 5 minutes.

Stir in chili powder, cumin and salt; cook for 30 seconds more.



Add hominy and cook, stirring, until heated through, about 2 minutes more.

Ingredient Note: Hominy is white or yellow corn that has been treated with lime to remove the tough hull and germ. Dried, ground hominy is the main ingredient in grits. Canned, cooked hominy can be found in the Mexican or canned-vegetable section of large supermarkets--near the beans.

Seasoned with love!



HOLIDAY RECIPE FROM
Matt Mifflin / General Superintendent

Sour Cream Enchiladas

Sour Cream Enchiladas are a rich, flavorful dish combining creamy, zesty, and savory elements. Perfectly softened tortillas are filled with a hearty mixture, rolled, and baked until bubbly. This easy, crowd-pleasing recipe is ideal for family dinners or gatherings, delivering comfort and deliciousness in every bite!

Servings: 6

→ Ingredients

- 1 15 oz. can black olives (pitted)
- 1/2 cup chopped green onions
- 3 cups shredded turkey or chicken
- 1 cup shredded cheddar cheese or longhorn cheese
- 1 cup sour cream
- 2 cans cream of chicken soup
- 1 can chopped green chilies
- 1 dozen corn or flour tortillas
- Oil to soften tortillas



A decorative string of Christmas ornaments is positioned at the top left of the page. It features a variety of ornaments including white, gold, silver, and black, some with patterns and others plain, strung together on a thin wire.

→ Instructions

Mix everything except tortillas and heat.

Soften tortillas in hot oil and drain on paper towels (just dip briefly).

Fill tortillas with mix and place in pan.

Pour remaining mixture over the top.

Cover and bake at 350°F for 35 minutes.

Sprinkle with grated cheese over the top for the last 5 minutes.



HOLIDAY RECIPE FROM

Meagan Curtis / Account Specialist, Mech Services

Pomegranate White Chocolate Chip Cookie

Servings: 36 cookies

Pomegranate White Chocolate Chip Cookies are a delightful blend of sweet and tangy flavors. Soft, buttery cookies are studded with creamy white chocolate chips and juicy pomegranate arils for a festive, crowd-pleasing treat. Perfect for holidays or any occasion, these cookies are as beautiful as they are delicious!

→ Ingredients

1 cup of unsalted butter (room temperature)

1 cup of brown sugar (lightly packed)

1 cup of white sugar

2 egg

2 tsp of vanilla

2-1/2 cups of flour

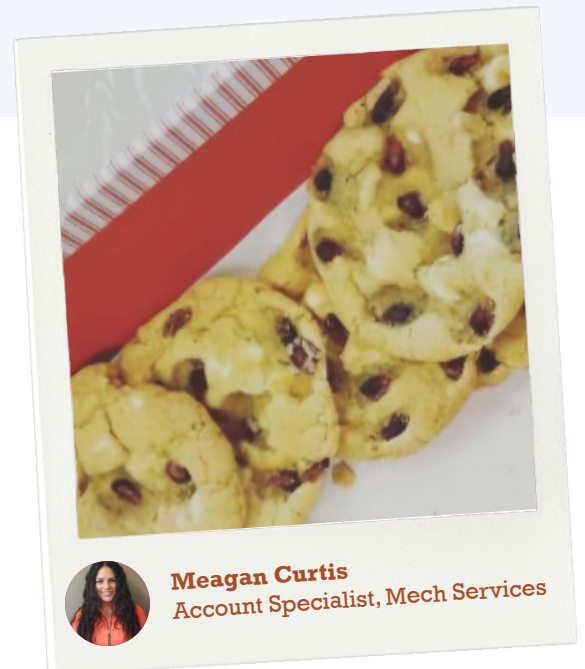
2 tsp of baking soda

2 tsp of baking powder

1/2 tsp of salt (I used kosher salt)

2 cups of white chocolate chips

2 cups pomegranate arils (this doesn't need to be exact, but usually ends up being almost a full pomegranate)



A decorative string of Christmas ornaments is positioned at the top left of the page. It features a variety of ornaments including white, gold, silver, and black, some with patterns and others plain, strung together on a thin wire.

→ Instructions

In a large mixing bowl cream together butter and sugars until smooth and creamy looking. Add in eggs and vanilla and mix until well-incorporated.

In a separate bowl mix dry ingredients (flour, baking soda, baking powder, salt, and white chocolate) and stir until evenly distributed.

Slowly add dry ingredients to bowl to the large bowl of creamy mix. I use my kitchen aid to do the mixing for me and lay out the pomegranates on a paper towel to avoid being too juicy!

Scoop out dough into scant 1-1/2 Tbsp portions. Roll into a ball and place on a cookie sheet lined with parchment paper or a baking mat. Gently stick 6ish pomegranate arils into the tops of each dough ball. Space the cookies about 2 inches apart, because they will spread in the oven.

Bake at 375°F for 9-11 minutes, or until just turning golden brown on the edges and tops. Let the cookies cool for 2 minutes before transferring to a cooling rack to cool completely.

Helpful tips:

I use my kitchen aid to do the mixing for me and lay out the pomegranates on a paper towel to avoid being too juicy!



HOLIDAY RECIPE FROM
Mike Crook / Major Projects Director

Carmelitas

There are a bunch of variations of this amazingly tasty treat online, but this is the one that we use. Ever since we moved into our house in 2018, we have been baking an assortment of cookies for our neighbors. This one has been specifically requested multiple times. They take some effort, but boy are they worth it.

Servings: 16

→ Ingredients

3/4 cup butter, melted (1 1/2 stick; I use unsalted butter but salted may be used)

3/4 cup light brown sugar, packed

1 Tbsp vanilla extract

1 cup all-purpose flour

1 cup whole-rolled old fashioned oats, not instant or quick cook

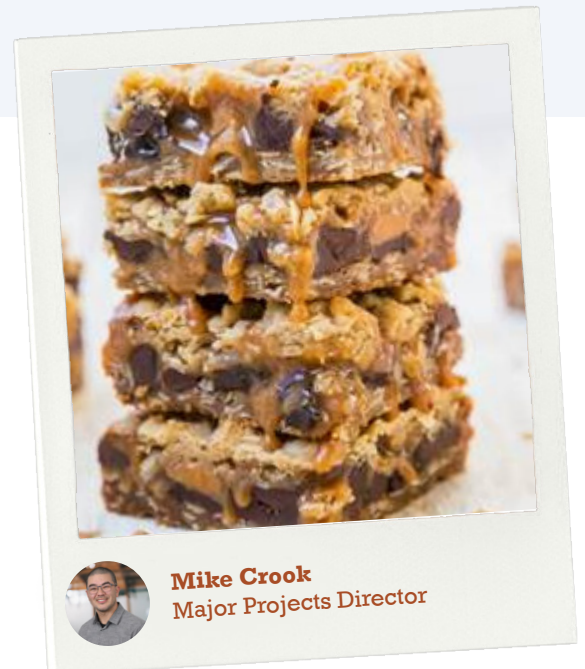
1 tsp baking soda

1/2 tsp salt, or to taste

35 caramel squares, unwrapped (*I used Werther's Originals Soft Caramels which are slightly bigger than cellophane-wrapped caramels; if using those, I recommend using a couple more.)

1/2 cup heavy cream

1 cup semi-sweet chocolate chips or chunks (I used a combo)



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Preheat oven to 350°F. Line an 8x8-inch pan with aluminum foil and spray with cooking spray. Lining your pan is highly recommended for ease of cleanup due to the stickiness of the caramel; set pan aside.

In a large microwave-safe mixing bowl, add the butter and heat on high power to melt, about 90 seconds.

Add the brown sugar, vanilla, and whisk until smooth.

Add the flour, oats, baking soda, optional pinch salt, and stir until combined. Mixture will be quite thick.

Add half of the mixture to the prepared pan (just eyeball it), and smooth it with spatula or the back of a spoon, to create an even, smooth, flat layer; set remainder aside.

Bake for 10 minutes. While it bakes, make the caramel sauce.

Caramel Sauce: In a large microwave-safe mixing bowl, combine the caramels* (see note above for caramel options), cream, salt, and heat on high power in 60-second bursts to melt caramels, stirring after each burst. It will likely take about 4 to 5 minutes total to melt; heat until mixture can be stirred smooth. Alternatively, combine caramels and cream in a medium saucepan, and heat over medium-low heat to melt, stirring nearly continuously, until mixture can be stirred smooth.

After 10 minutes, remove pan from the oven and evenly sprinkle with the chocolate.

Slowly and evenly pour caramel sauce over the chocolate.

Evenly crumble reserved oatmeal-brown sugar mixture over the top.

Return pan to oven and bake for about 15 to 18 minutes (I baked 16-1/2), or until edges are lightly browned and center is bubbling slightly.

Allow bars to cool completely in the pan before slicing and serving, giving the molten caramel time to firm up. This can take up to 4 hours, or overnight, at room temperature. You can speed it up by placing pan in fridge with a sheet of foil over the top to prevent fridge smells. If you don't wait for bars to cool completely, they'll be a literal hot mess. They'll taste fine (don't burn yourself), but they won't slice neatly with clean cuts.



HOLIDAY RECIPE FROM
Mike Crook / Major Projects Director

Corn Bread

This cornbread is always a hit, especially when paired with homemade honey butter. We generally make it with a side of honey butter. Simply blend 1 cup softened butter, 1/3 cup honey, and 3 Tbsp powdered sugar, depending on one's level of sweet tooth. Spread it generously on warm cornbread for a delicious, sweet-savory treat that's perfect for any meal or gathering!

Servings: 36

→ Ingredients

- 6 eggs
- 1/2 cup sugar
- 1 pint sour cream
- 2 pkg Jiffy corn bread mix
- 1 stick of butter, melted
- 1 - 15 oz. can cream style corn

→ Instructions

- Break eggs into a large mixing bowl.
- Add remaining ingredients, blending well after each addition.
- Pour into greased 9x13 pan.
- Bake at 350°F for 40-50 minutes or until golden brown.
- Enjoy!
- (Muffins: 35 min. Makes 3 dozen)



Seasoned with love!



HOLIDAY RECIPE FROM
Ryan Kodramaz / Project Manager, Special
Projects Group

Pumpkin Pie

This is my mom's homemade recipe, and it works every time. The key is making your own pumpkin puree since the canned stuff doesn't cut it. I've been eating since I was little and it always reminds me of fall and Thanksgiving.

Enjoy!

Servings: 8

→ Ingredients

1 3/4 cup mashed cooked pumpkin (use a small pie pumpkin for best results)

2 large eggs

2/3 cup brown sugar

2 Tbsp sugar

1 cup sweetened condensed milk

3/4 cup whole milk (milk ratio important)

1/2 tsp salt

1 1/4 tsp cinnamon

1/2 tsp ginger

1/2 tsp nutmeg

1/4 tsp cloves

1 pie crust



A decorative string of various Christmas ornaments, including white, gold, silver, and black spheres, is positioned at the top left of the page.

→ Instructions

Cook Pumpkin (Skip if using canned pumpkin. A fresh pie pumpkin is much better, however.)

Turn on oven to 350°F.

Wash pumpkin and cut pie pumpkin in half. Remove seeds and pith.

Lightly salt and rub some olive oil on insides.

Place both halves cut downside on an aluminum foil line baking sheet and bake for about an hour.

Pumpkin halves should be soft and can test with a fork.

Remove from oven and wait ~10 minutes to cool. Scoop the flesh from the skin and place pieces in blender or food processor.

Puree pumpkin.

Can place in fridge to complete at a different time or freeze to store for later.

Pie

Turn oven to 425°F.

In a separate large bowl, beat eggs and add sugars.

Add pumpkin and milks. Mix. In a small bowl, combine salt and spices. Add to pumpkin mixture.

Beat together with a rotary mixer until smooth.

Line pie pan with crust and pour pie until full. (Do not fill to absolute top or it will overflow)

Bake for 45 to 55 min or until knife comes out clean when inserted into filling.

Cool for 10 min and serve with whipped cream.



HOLIDAY RECIPE FROM

Sandy Chapin / Marketing & Communications
Director

Apple Pie with Vodka Crust

Pumpkin pie is our family's holiday favorite—so loved it's a morning after breakfast pick. But the guys must have their apple pie. It soon became holiday favorite, too, and I became determined to find the perfect crust recipe. I tried many recipes. Then, I discovered the secret ingredient: vodka! It creates the flakiest, most tender crust, and now, every holiday season, the family teases me about "mom's cocktail crust," while enjoying every slice.

Servings: 8

→ Apple Pie Filling Ingredients

1/3 cup packed brown sugar

1/3 cup cane sugar

1 Tbsp Apple Pie Spice (mixture of cinnamon, ginger, nutmeg, and cardamom)

1/4 tsp sea salt

4 pounds good baking apples, such as Granny Smith or Honeycrisp, peeled, cored, and thinly sliced

1 Tbsp fresh lemon juice

2 Tbsp cornstarch

2 Tbsp water

1/2 tsp lemon zest

1/2 tsp vanilla extract



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

In a large pot, whisk together the brown sugar, cane sugar, apple pie spice, and salt. Add the apple slices and lemon juice and toss until the apples are evenly coated in the sugar and spices. Set aside for 30 minutes to draw some of the juices out of the apples.

In a small bowl, stir together the cornstarch and water until smooth.

Set the pot with the apples over medium-low heat. Cook, stirring, until the apples soften slightly, about 5 minutes*. Raise the heat to medium and pour the cornstarch mixture over the apples. Cook, stirring, until the apple juices bubble and thicken, about 30 seconds. Remove from the heat and stir in the lemon zest and vanilla.

Allow the filling to cool completely before using in a pie.

*Notes: If you do not plan to use the apple pie filling in a pie, continue cooking until the apples reach your desired tenderness. Use as a topping for vanilla ice cream or yogurt, etc.

→ Vodka Pie Crust Ingredients

(From Cook's Illustrated magazine)

2-1/2 cups (12-1/2 oz) unbleached all-purpose flour

1 tsp table salt

2 Tbsp sugar

12 Tbsp (1-1/2 sticks) cold unsalted butter, cut into 1/4-inch slices

1/2 cup cold vegetable shortening, cut into 4 pieces

1/4 cup cold vodka

1/4 cup cold water

A decorative string of various Christmas ornaments, including white, gold, silver, and black spheres, is positioned at the top left of the page.

→ Instructions

Preheat the oven to 375°F (190°C).

Process 1-1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together.

Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate for at least 45 minutes or up to 2 days.

When chilled, roll out two discs separately on floured surface. Place bottom crust in 9-inch pie pan. Fill with apple pie filling. Cut decorative vents in the top crust and place over pie, sealing edges.

Bake for 50-60 minutes, or until the crust is golden brown and the filling is bubbling through the vents.

Makes one 9-inch double crust pie.

Tips:

To avoid overbrowning, cover the edges of the crust with aluminum foil or a pie shield after the first 20-30 minutes.

Place the pie on a baking sheet to catch any drips.



HOLIDAY RECIPE FROM
Steve Brooks / President

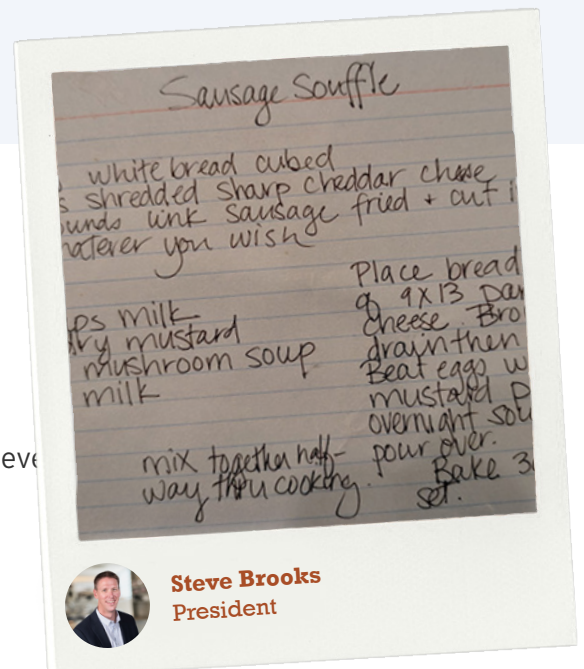
Sausage Souffle

This sausage souffle is a simple Christmas morning tradition that has been going on in Jenny's family since her grandma was young. We had to rewrite it as her old handwritten version was soaked in the sink during cleanup one year! We do all the prep Christmas Eve and get it in the oven while the kids are opening presents and having fun. It's a simple and easy brunch treat! We always pair it with a couple dozen mini cinnamon rolls from Cinnabon!

Servings: 12

→ Ingredients

- 9 slices white bread, cubed
- 2 cups sharp cheddar cheese, shredded
- 1-1/2 lbs. link sausage, fried and cut in thirds, or whatever
- 4 eggs
- 2-1/4 cups milk
- 3/4 tsp dry mustard
- 1 can mushroom soup
- 1/2 cup milk



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

Prepare the base by arranging the bread slices evenly in the bottom of a 9x13-inch baking dish. Sprinkle the cheese evenly over the bread. Cook the sausage in a skillet over medium heat, brown the sausage until fully cooked. Drain any excess grease and spread the sausage evenly over the cheese layer (if using sausage links, cut into thirds). In a large bowl, whisk together the eggs, milk, and mustard until well combined. Pour the mixture evenly over the bread, cheese, and sausage.

Cover the dish and refrigerate overnight to allow the flavors to meld. Before baking, combine the condensed soup with 1/2 cup of milk in a small bowl. Stir until smooth, then pour it evenly over the souffle mixture.

Preheat the oven to 300°F (150°C). Bake the souffle uncovered for 1-1/2 hours, stirring gently halfway through the cooking time to ensure even baking. The souffle is done when it is set, and the top is golden.

Remove from the oven and let cool slightly before serving. Enjoy!



HOLIDAY RECIPE FROM
Steve Russo / OR & SWW Group Director

Peanut Butter Christmas Cutout Cookies

Servings: 3 to 4 dozen

One of my favorite holiday traditions is decorating peanut butter cookies with family. It's less about the simple recipe and more about the laughter, creativity, and a hint of competition it inspires. From my childhood to now, this tradition continues—complete with increasingly risqué designs as everyone gets older!

→ Ingredients

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup oleo
- 2 eggs
- 1 tsp baking soda (dissolve in 2 Tbsp hot water)
- 1 tsp vanilla
- 3 cups flour
- 1 cup peanut butter
- 1 tsp salt



A string of various Christmas ornaments is draped across the top left of the page. The ornaments include a large white one with a black cross, a smaller white one with black dots, a silver glitter one, a gold one, and several dark grey or black ones.

→ Instructions

Mold in hands and spread with fork dipped in cold water. Alternatively, refrigerate in long "rolls," slice and fork or refrigerate, roll out and use cookie cutters for Christmas cookies.

Bake at 375°F for 10 minutes. Cool 1 minute before removing from pan.

Seasoned with love!