



# Community + Culture

## HOLIDAY COOKBOOK



RECIPES FROM  
THE CTN  
COMMUNITY

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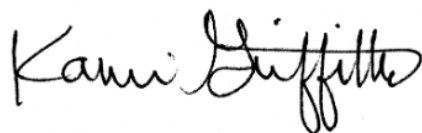
Dear Friend,

This year, Community Tech Network (CTN) celebrates our 15th year of connecting our communities through the power of digital literacy and broadband access. With school, work, and health care access increasingly online, being able to use technology and the internet means either engaging in life - or being cut off from it. We are proud to offer our services in eight languages: Chinese (Cantonese and Mandarin dialects), English, Farsi, Korean, Russian, Spanish, Tagalog, and Vietnamese, ensuring that no one is left behind.

Our CTN Community and Culture Holiday Cookbook is a celebration of the culture, backgrounds, and traditions that shape the lives, on and offline, of our amazing CTN community.

We hope these recipes from our learners, staff, board members, partners, and volunteers inspire you to try something new! Learning about others is how we connect with each other. By sharing this cookbook - and our mission - you can help bring the spirit of curiosity, understanding, and universal belonging to your holiday season. This year, please help us create a world where individuals are empowered to use technology to thrive in connected and flourishing communities. Share our mission with those that need us, share this cookbook, or donate by clicking below!

With Warmest Wishes,



Kami Griffiths  
Co-Founder and Executive Director  
Community Tech Network

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## INGREDIENTS

- 4 cut bacon strips
- 2 celery sticks, chopped
- 1 large onion, chopped
- 1 garlic clove, minced
- 4 small russet potatoes, peeled and cubed
- 1 cup water
- 1 bottle (8 ounces) clam juice
- 1-2 chicken bouillon
- 1/4 tsp white pepper
- 1 tsp dillweed
- 1 tsp paprika
- 2 cups half and-half, divided (fat free is ok)
- 4 cans (6.5 ounces each) chopped or whole baby belly clams, undrained
- ½ stick of salted butter

## INSTRUCTIONS

1. Cook bacon over medium heat until crisp. Remove to paper towels to drain. Set aside.
2. Sauté celery and onion in the drippings until tender. Add garlic; cook 1 minute longer. Set it aside.
3. Put cut potato pieces in the bottom of a large pan. Add stock, making sure there is enough to cover the potatoes by an inch.
4. Bring chowder to a boil, then reduce the heat so it simmers until potatoes are soft enough to crush against the side of the pot, about 15 to 20 minutes. Crush the potatoes but don't mash them. Add salt and pepper to taste.
5. Add onions, celery, garlic, and 4 cans of clams with broth. Simmer for about 5 minutes then add half and half, dill, paprika, and ½ stick of real butter, salted. Simmer for another 5 minutes. Gradually add more water/half and half if too thick.



# Lauren's Wicked Awesome Clam Chowdah



10-12 servings



30 minutes

A New England favorite!

### Tip


To serve: Ladle hot chowder into bowls, and garnish with bacon. Serve with garlic bread. *I usually add a slab of white fish and a can of crab meat.*

## INSTRUCTIONS

1. Clean sausages and dried shrimps. Steam for 10 minutes. Cut them into tiny pieces.
2. Peel and cut turnip into small strips.
3. Put 300g of water into a big pot; add salt, sugar, chicken stock, black pepper, and turnip. Bring to boil (with lid on) then turn to low heat and cook for 7 minutes.
4. Pan fry shredded shallot in lard or oil until golden over low-medium heat. Add sausage and shrimp pieces. Keep stirring for a couple of minutes.
5. Put the pan-fried ingredients into a big bowl, add 300g of water and rice flour. Mix well.
6. Add one-third of the cooked turnip into the mixture. Mix well.
7. Add the rest of the turnip including all the liquid into the mixture. Keep stirring until the mixture thickens up.
8. Put the mixture into two square shaped baking pans / aluminum pans.
9. Cover with clear plastic wrap, steam in high heat for 35 minutes.
10. Let cool, put in fridge for a few hours to harden the cake.
11. Cut the turnip cake into desired size. Pan fry with little oil over medium heat until golden brown. Optional: Serve with chili sauce or chili paste.



## Sabrina's Chinese Turnip Rice Cake

 2 hours

### INGREDIENTS

- Turnip flesh 1200g
- Water 300g
- Salt 12g
- Sugar 20g
- Chicken stock 12g
- Black pepper 5g
- Rice flour 300g
- Chinese sausage 2pc
- Liver sausage 2pc
- Dried shrimp 60g
- Lard or Oil 60g
- Dried shallot 60g

**Holiday**

Lunar New Year



# Patrick's Orange Chicken



## > Ingredients

- 4 boneless, skinless chicken breasts cut into bite-size pieces
- 3 eggs, whisked
- 1/3 cup cornstarch
- 1/3 cup flour oil for frying
- 1 cup orange juice
- 1/2 cup sugar
- 2 tablespoons rice vinegar or white vinegar
- 2 tablespoons soy sauce (use tamari for a gluten-free dish)
- 1/4 teaspoon ginger
- 1/4 teaspoon garlic powder or 2 garlic cloves (finely diced)
- 1/2 teaspoon red chili flakes
- orange zest from 1 orange
- 1 tablespoon cornstarch

## > Instructions

### FOR THE ORANGE SAUCE

1. In a medium pot, add orange juice, sugar, vinegar, soy sauce, ginger, garlic, and red chili flakes. Heat for 3 minutes.
2. In a small bowl, whisk 1 tablespoon of cornstarch with 2 tablespoons of water to form a paste.
3. Add to orange sauce and whisk together.
4. Continue to cook for 5 minutes, until the mixture begins to thicken.
5. Once the sauce is thickened, remove from heat and add orange zest.



# Patrick's Orange Chicken (continued)

## FOR THE CHICKEN:

1. Place flour and cornstarch in a shallow dish or pie plate. Add a pinch of salt. Stir.
2. Whisk eggs in a shallow dish.
3. Dip chicken pieces in egg mixture and then flour mixture. Place on a plate.
4. Heat 2-3 inches of oil in a heavy-bottomed pot over medium-high heat. Using a thermometer, wait for it to reach 350 degrees.
5. Working in batches, cook several chicken pieces at a time. Cook for 2-3 minutes, turning often until golden brown. Place chicken on a paper-towel-lined plate. Repeat.
6. Toss chicken with orange sauce. You may reserve some of the sauce to place on rice.
7. Serve it with a sprinkling of green onion and orange zest, if so desired.



## INSTRUCTIONS

1. Boil water and cook the pasta according to the directions on the box. Usually 6 to 7 minutes.
2. Coat a rectangular glass Pyrex dish with a layer of ricotta cheese. Spread with a spoon.
3. Season as you go with Old Bay seasoning, pepper, and garlic powder.
4. After making various layers of pasta, ricotta, and mozzarella, add a top layer of sliced American cheese. This will create a crunchy top once cooked.
5. Add many slices of butter (medium-thickness) to cover the top of the American cheese.
6. Pour a few tablespoons of milk in all four corners of the glass dish so the pasta doesn't burn.
7. Bake at 350 for at least 30 minutes.



## Jessica's Italian Christmas Pasta

This recipe is originally from my grandmother. My family makes the dish every year on Christmas.

### INGREDIENTS

- 1 pound of elbow macaroni
- 32 ounces of ricotta cheese
- 1 pound of shredded mozzarella cheese
- 1/2 pound of sliced American cheese
- Butter
- Milk Old Bay seasoning
- Pepper Garlic powder

**Holiday**  
Christmas

## INSTRUCTIONS

1. Heat a large pan or wok. Once hot, add some oil. Pan-fry the tofu strips until lightly golden brown, around 3-4 minutes. Move the tofu to the side of the pan.
2. Add in more oil and sauté the bell peppers and mushrooms (or other veggies you're using) until cooked through. Move them to the side of the pan as well.
3. Add in the onion and sauté until translucent. Mix everything together and season with some soy sauce.
4. Add in the rice noodles and season with soy sauce, stirfry/vegetarian oyster sauce, and dark soy sauce. Carefully mix everything together and leave to cook for a few more minutes.
5. Add in the chives and bean sprouts (if using). Mix. Adjust according to desired taste.



## Patrick's Stir-Fried Ho Fun (Flat Rice Noodles)

### INGREDIENTS

- 1 lb. fresh homemade rice noodles or sub-dry wide rice noodles
- Neutral oil for cooking
- 1/2 lb. extra firm tofu drained and sliced into strips
- 5 oz fresh mushrooms of choice
- I used oyster mushrooms, sliced
- 1/2 small red bell pepper sliced Handful of Chinese chives sliced
- 1 medium onion thinly sliced
- Other suggested veggies: carrots, sliced cabbage, mung bean sprouts (or whatever you have)

### Seasoning

- 2 tbsp soy sauce to taste
- 1 tbsp vegetarian stir-fry sauce or veg 'oyster' sauce
- 1 tsp chili garlic sauce or other chili sauce of choice (add more or less for spice)
- 1 1/2 tsp dark soy sauce

## INSTRUCTIONS

1. Peel, grate and/or slice all vegetables (keeping sliced potatoes in cold water to prevent browning until ready to use then drain).
2. Heat a large soup pot (5 1/2 Qt or larger) over medium/high heat and add 2 Tbsp olive oil. Add grated beets and sauté 10 minutes, stirring occasionally until beets are softened.
3. Add 8 cups broth and 2 cups water. Add sliced potatoes and sliced carrots then cook for 10-15 minutes or until easily pierced with a fork.
4. While potatoes are cooking, place a large skillet over medium/high heat and add 2 Tbsp oil. Add chopped onion, celery and bell pepper. Saute stirring occasionally until softened and lightly golden (7-8 minutes). Add 4 Tbsp Ketchup and stir fry 30 seconds then transfer to the soup pot to continue cooking with the potatoes.
5. When potatoes and carrots reach desired softness, add 1 can of beans with their juice, 2 bay leaves, 2-3 Tbsp white vinegar, 1 tsp salt, 1/4 tsp black pepper, 1 pressed garlic clove, and 3 Tbsp chopped dill. Simmer for an additional 2-3 minutes and add more salt and vinegar to taste.



## Josie's Classic Borscht



10 servings



1 hour 10 minutes

### INGREDIENTS

- 3 medium beets, peeled and grated
- 4 Tbsp olive oil, divided
- 8 cups chicken broth, + 2 cups water
- 3 medium yukon potatoes, peeled and sliced into bite-sized pieces
- 2 carrots, peeled and thinly sliced
- 2 celery ribs, trimmed and finely chopped
- 1 small red bell pepper, finely chopped, optional
- 1 medium onion, finely chopped
- 4 Tbsp ketchup or 3 Tbsp tomato sauce

**Holiday**

Russian New Year





# Hyewon's Korean Beef Stew (Galbijim)

## > Ingredients

- Beef short ribs
- Korean radish
- Carrots
- Chestnuts
- 2 cups of water
- 1/3 cup of soy sauce
- 1/2 cup of mirin
- 1/4 cup of sugar
- a dash of ground black pepper
- 2 teaspoons of minced garlic
- 1 teaspoon of ginger

Galbijim is a dish for special occasions such as Korean holidays like Chusuk, New Year's Day (Seollal), or birthdays.

## > Instructions

### PREPARING INGREDIENTS

1. Beef short ribs (2 pounds): Soak the beef in cold water for at least 30 minutes, changing the water a couple of times to remove any blood.
2. Korean radish (medium size): Cut the radish into small cubes and round the edges of each cube to prevent breakage. Make 10-12 balls.
3. Carrots: Cut the carrots into small cubes and round the edges of each cube. Make 10-12 balls.
4. Chestnuts: Optional. Fresh chestnuts are preferable, but you can use peeled and roasted chestnuts for garnishing, available at grocery markets. Feel free to include more vegetables like shiitake mushrooms, potatoes, sweet potatoes, etc.



# Hyewon's Korean Beef Stew (Galbijjim) (continued)



## MAKING THE SEASONING SAUCE

1. Combine 2 cups of water, 1/3 cup of soy sauce, 1/2 cup of mirin, 1/4 cup of sugar, a dash of ground black pepper, 2 teaspoons of minced garlic, and 1 teaspoon of ginger. Mix thoroughly until well combined.
2. Alternatively, you can purchase Korean BBQ sauce from Korean (Asian) grocery markets. When using the sauce, no additional ingredients are necessary.

## COOKING THE BEEF SHORT RIBS

1. Place the short ribs in a large, heavy pot filled with water and bring it to a boil over medium-high heat to blanch the beef.
2. Once done, drain and rinse the beef thoroughly with cold water.
3. Return the ribs to the pot and add the prepared seasoning sauce. Cook over medium-high heat for 20 minutes.
4. Next, add the radishes, carrots, and chestnuts into the pot, then reduce the heat to low. Allow it to simmer for approximately 1 hour, stirring occasionally.
5. If you have an Instant Pot, place the beef in it and select the meat option. Cook for 20-30 minutes. Then, add the vegetables and sauté them for an additional 20 minutes.

## INGREDIENTS

- 1/2 cup oil or ghee
- 550g chicken, bone in and cut into curry pieces
- 600g tomatoes, finely chopped
- 1 bulb garlic, minced
- 2 tbsp ginger, minced
- 1-2 tsp salt, or to taste
- 2 tsp paprika/kashmiri red chilli
- 1.5 tsp crushed black pepper
- 1 tsp chilli flakes
- 0.5 tsp cumin powder
- 0.5 tsp coriander powder
- 2 green chillis, slit in half lengthwise
- 0.5 bunch coriander, chopped
- 1/4 cup ginger cut into matchstick pieces

## INSTRUCTIONS

1. Heat up your oil in a karahi dish, wok, cast iron skillet or any pan suitable for stirfrying, keeping the flame on high for the entire duration
2. Add the chicken in. Fry this, stirring constantly until the chicken begins to take on a golden colour in some places
3. Add in the minced ginger and garlic. Give this a fry alongside the chicken, again stirring constantly and ensuring nothing burns. Continue to fry this until the raw smell of the ginger and garlic begins to fade
4. Add all the chopped tomatoes and spices. Stir in and allow this all to cook on high, stirring to ensure nothing catches at the bottom of the pan
5. Continue to cook this mix for about 20 minutes. The oil will separate, the tomatoes will thicken and begin to coat the chicken, and you will see holes begin to bubble in the gravy. The chicken should be cooked through at this point
6. Add the coriander and green chillis, stir in, turn the heat down to a low flame and allow everything to simmer together for 5 minutes without putting the lid on
7. Serve with the matchstick-cut ginger and additional coriander/green chilli if desired



## Classic Chicken Karahi



3 servings



35 minutes

In the context of the curry, a Chicken Karahi is a tomato and ginger-based, thick masala curry that is thought to originate from the Khyber Pakhtunkhwa region in Afghanistan. The original, authentic method of making it is a very specific one. As a general rule, Karahis are made from a base of ginger, garlic, and tomatoes and also contain fresh green chillis, julienne-cut raw ginger, and coriander. It's a rather thick, jammy gravy and concentrated in flavor.

**Holiday**

Ramadan



## INGREDIENTS

---

- 2 cups mushrooms, finely chopped
- 5 tablespoons butter
- 1 large onion, finely chopped
- 1 cup celery, finely chopped
- 1 pound bulk country sausage
- 4 cups crumbled day old bread (about 8 slices) or 1 pre-cubed sour dough baguette
- 1 cup turkey or chicken broth
- 2 cups Italian Chestnuts, drained and coarsely chopped or fresh (if you want to go to all the work!)
- 1/4 cup brandy
- 1/4 cup parsley, chopped
- 1 teaspoon thyme leaf, crumbled
- 1/2 teaspoon salt
- 1/4 teaspoon fresh cracked pepper

## INSTRUCTIONS

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1. Sauté mushrooms in 2 tablespoons butter in a large skillet. Transfer mushrooms to large bowl.
2. Sauté onion and celery in remaining butter
3. Transfer veggies to the bowl with mushrooms
4. Add sausage, breaking up chunks with wooden spoon as it cooks. Cook about 3 minutes.
5. Remove from heat. Drain excess fat.
6. Add bread and broth to the skillet: stir to moisten.
7. Stir in chestnuts, brandy, parsley, thyme, salt and pepper.
8. Return to heat and stir to mix.
9. Transfer mixture to bowl with veggies and mushrooms. Stir well.



## Erika's Brandied Chestnut Stuffing



8 Servings

My mother shared this stuffing recipe with me 25 years ago, what she calls the "Rolls Royce" of Thanksgiving stuffings. It will probably be considered a dressing if you're a traditionalist because it's not stuffed into any bird. It is easy to turn vegan or vegetarian depending on your dietary needs. This recipe is super simple and guaranteed to be a crowd-pleaser. The chestnuts offer extra texture and nuttiness to every bite.

**Holiday**

Thanksgiving

## INGREDIENTS

- 9 cups potato buds
- 3 cups powdered milk
- 3 tablespoons sugar
- 5 teaspoons salt
- 9 cups water
- 3 sticks butter

## INSTRUCTIONS

1. Heat water and butter, bring to a boil
2. In a separate bowl, add the potato flakes, powdered milk, sugar, and salt. Mix well.
3. Remove heated water from burner, make sure butter has melted
4. Put potato flakes mixture into the pan, little at a time, mix well, until all the flakes have been added.
5. Let cool in the refrigerator overnight.
6. Divide potatoes into 3rds, add 1 1/2 cups of flour to each 3rd. Mix well, incorporating all the flour.
7. Heat griddle to 350 to 400 degrees.
8. Pull off pieces of dough and form into balls.
9. Lightly flour a clean cloth and roll out lefse balls using a rolling pin (grooved is the best) until 1/8-inch thick.
10. Cook lefse on the hot griddle until brown blisters form, flip after a minute per side using a lefse stick.
11. Place cooked lefse on a damp towel to cool slightly. Repeat with remaining dough, stacking them on top of each other as they're cooked; cover until ready to serve.
12. Can be served with butter, sugar, cinnamon or brown sugar, or served as a savory bread with food.



## Kami's Lefse

🕒 10 hours

My mom's family is originally from Norway and growing up she and her sister would prepare lefse each Christmas. They would take over the kitchen with mixing bowls, rolling pins and round griddles. Using the special lefse turning stick, they would produce many dozen flat cream colored discs. They were best warm, when the butter would spread easily. Topped with granulated sugar and rolled up tight, it made for a delicious treat!

**Holiday**  
Christmas



## INSTRUCTIONS

Prepare Dahi (Yogurt Mixture):

1. In a bowl, add yogurt, salt, chaat masala, sugar to taste & whisk well.
2. Add a little water to make it smoother, whisk well & refrigerate for 30 minutes.

Prepare Baray (Dumplings):

1. Soak white lentils in water for 4-5 hours.
2. Strain water from the lentils.
3. Add chopped onion, green chili, garlic paste, Cumin powder and salt.
4. Add mixture in a Grinder, add 1 cup of water and grind it to a smooth batter.
5. Pour batter in a bowl.
6. Heat oil in a wok. With the help of a spoon add mixture in oil for baray (dumplings) of desired size. Deep fry until golden brown.
7. Take a bowl of water and add all baray (dumplings) in water and soak them for 10 minutes.
8. Take a soaked baray in hand and press to remove excess water and add them in yogurt mixture.
9. Mix with a spoon and sprinkle chaat masala generously. (Add sweet tamarind paste if like more flavours)
10. Delicious Daal Dahi baray is ready to serve.



## Hira's Daal Dahi Baray (Lentil dumplings with yogurt)

 4-6 servings  6 hours

### INGREDIENTS

Prepare Yogurt Mixture:

- Yogurt 500g
- Salt ½ tsp or to taste
- Chaat masala ½ tsp
- Sugar to taste

Prepare lentil dumplings aka Baray:

- White Lentil 1 1/2 cup
- Onion chopped 1
- Green Chili 4
- Salt 1 ½ Tsp
- Cilantro fews leaves
- Cumin Powder ½ Tsp
- Baking Soda 1 pinch
- Garlic Pasta 1 Tablespoon

**Holiday**

Ramadan

## INGREDIENTS

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- 1 loaf crusty bread (I use sour bread)
- 2 tbsp butter 1 tbsp mayonnaise
- 1 cup shredded mozzarella
- ¼ tsp granulated garlic
- 2 tbsp grated parmesan (optional)

## INSTRUCTIONS

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1. Preheat oven to 350 degrees
2. Melt the butter. Stir together the butter, mayonnaise, mozzarella, garlic, and parmesan (if including) in a bowl. Set aside.
3. Cut the bread in half lengthwise. Spread the mixture on the two halves.
4. Bake for 10-15 minutes or until cheese is melted.



## Pat's Cheesy Garlic Bread



I was introduced to this years ago, but never got the actual recipe, so I made up the measurements. It's a yummy addition to pasta and tomato sauce (meat or vegetarian) or eat it with just the sauce. I usually bake on the longer side because I like a crunchy crust. To do only ⅓ a loaf of bread like me when it's just for my family, cut the ingredients by a third to a half.

## INGREDIENTS

---

- 1 fish fillet (white)
- 1/2 lb. or 1 lb. fresh shrimp (depending on amount you want to make)
- 1/2 lb. to 1 lb. octopus
- 1 mango
- 1 lemon juice
- 1 onion
- 1 tomato
- Cilantro
- Salt and pepper

## INSTRUCTIONS

---

1. In a pot with water, boil the octopus for approximately 30 minutes or until it punctures easily with a toothpick. Remove from the water and cool with ice cubes.
2. In the same boiling water, submerge the peeled and clean shrimp for two minutes. Remove and cool them on ice.
3. Cut the fish fillets into cubes and marinate them with lemon juice for at least 10 minutes.
4. Cut the mango, tomato and onion into small cubes and mix them together with the fish, shrimp and octopus.
5. Chop the cilantro and throw it in.
6. Season with salt and pepper.



# Jessica's Guatemalan Tropical Ceviche

This was one of my favorite dishes when I was living in Antigua, Guatemala!

### Tip

Accompany with salted crackers, avocado, and sauces of your choice



# Potato & Pea Samosas



20 Samosas



## > Ingredients

### For the dough:

- 2 cups all purpose flour
- 3 tbsp vegetable oil
- ¼ tsp salt
- ½ cup warm water

### For the filling:

- 1 small yellow onion, finely chopped
- 1 tbsp freshly grated ginger
- 1 tsp mustard seeds
- 2 tsp freshly squeezed lemon juice
- 3 large potatoes, peeled, boiled and coarsely mashed
- 1 cup frozen or fresh peas
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp garam masala
- 1 tsp turmeric
- ¼ tsp chili powder
- 1 tsp salt
- 2 tbsp fresh cilantro, chopped

### Optional:

- Cilantro and/or tamarind chutney for serving

**Holiday**

Diwali





## > Instructions

### To make the dough:

1. Whisk together flour and salt in a large bowl.
2. Add oil, using your hands rub the oil into the flour until crumbs form.
3. Add water and knead until dough is firm, smooth and elastic, about 5 minutes.
4. Wrap in plastic wrap and set aside while you make the filling.

### To make the filling:

1. Heat 2 tbsp of vegetable oil in a skillet over medium high heat.
2. Add the mustard seeds and fry until they begin to pop.
3. Next add the onion and ginger and cook until fragrant.
4. Add the potatoes, the dry spices and the lemon juice and combine over medium low heat.
5. Add peas and cilantro and stir until the mixture is heated through. Remove from heat.

### Filling the samosas:

1. Place dough on a lightly floured surface. One at a time, roll a 3-inch ball of dough between your palms.
2. Roll it out into a circle about 6 inches in diameter and  $\frac{1}{8}$  inch thick.
3. Cut the circle of dough in half. Create a cone-shape with the dough, joining the straight edge of the pastry.
4. Seal with a little water.
5. Place about a tbsp of filling into the cone, filling it about  $\frac{3}{4}$  of the way.
6. Now brush the top edge of the dough with a little water and pinch together the top to seal the samosa.
7. Place the finished samosa on a baking sheet lined with parchment. Repeat until all of the dough is used up.

### Frying the samosas:

1. Heat 2 to 3 inches of vegetable oil in a heavy pan. Test that the oil is hot enough by dipping a corner of the samosa into the oil. If it bubbles, your oil is ready.
2. Working in batches, fry the samosas over medium heat until they are golden brown on both sides, 8-10 minutes. Flip half way through.
3. Carefully remove samosas from the pan with tongs and let them cool slightly on a rack or paper towel-lined plate. Serve them hot or at room temperature with chutney on the side.

## INGREDIENTS

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- ½ small leek,
- diced 2 tbsp olive oil
- 1 butternut squash, cut into bite-sized pieces
- ¼ tsp cinnamon ½ tsp ginger
- 1 tsp thyme Salt and pepper to taste

## INSTRUCTIONS

---

1. Cook leek in olive oil in a large oven-proof skillet.
2. Stir in the squash and other ingredients.
3. Spread the squash out in an even layer in the skillet.
4. Bake in the oven at 425 degrees for about 30 minutes or until squash is fork tender.



# Patricia's Baked Cinnamon Butternut Squash

This recipe originally comes from a friend who is an Ayurveda practitioner.

**Holiday**

Thanksgiving



## INGREDIENTS

---

- 2 cups flour
- 3/4 cups sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 egg, beaten
- 2 tbsp oil
- 1/3 cups orange juice
- 1/2 cups water
- 2 tsp grated orange rind
- 1 cup chopped nuts
- 2 cups raw or thawed cranberries, halved

## INSTRUCTIONS

---

1. Preheat oven to 350 degrees F (175 degrees C).
2. Put all the dry ingredients in a bowl and mix.
3. Add the egg, oil, orange juice, water and orange zest and mix to form a dough.
4. Finally, stir in nuts and cranberries.
5. Bake in a greased loaf pan at 350 for about an hour, or until a toothpick comes out clean.



# Josie's Cranberry Bread



My grandma would always bake several loaves to send home with family after we got together on Thanksgiving.

It's definitely best toasted with butter. Growing up, we would toast it on top of the woodstove in my dad's house. A loaf rarely makes it to a second day and I have definitely polished off entire loaves single handedly.

# Anastasyia's Shuba

## Salad

🕒 1 hour



### > Ingredients

- 3 large beets
- 3 large potatoes
- 4 large carrots
- 1 1/2 cups mayonnaise
- 1 medium red onion (finely chopped)
- 4 fillets of pickled herring in oil (finely chopped)
- 4 large hard-boiled eggs (finely chopped)
- Black pepper (to taste)
- Fresh dill or parsley (chopped, for garnish)

### > Instructions

1. Gather the ingredients;
2. In a large saucepan, bring 3 quarts of water to a boil;
3. Add the beets and cook for 20 minutes;
4. Add the potatoes and cook for another 20 minutes;
5. Add the carrots and continue cooking for an additional 20 minutes;
6. Add more boiling water to keep the vegetables covered, if needed;
7. Drain the vegetables and let cool for 10 minutes before handling;
8. While still warm, peel the potatoes, carrots, and beets;



# Anastasyia's Shuba Salad

## (continued)



9. Set aside to cool completely. Shred the carrots and beets. Place in separate bowls;

10. Finely chop the potatoes;

11. On a pretty serving platter, place a ring mold or the ring from a springform pan. This salad can also be assembled free form in a round or oval shape or in a 13 by 9-inch pan;

12. Place all of the chopped potatoes in the ring, covering the bottom. Pat carefully into an even layer;

13. Spread 1/3 of the mayonnaise to completely cover the potatoes;

14. Place half of the beets in a thin layer on top. Then add half of the carrots;

15. Place half of the finely chopped onion on top of the carrot;

16. Use all of the chopped pickled herring to cover the onions. Spread another 1/3 of the mayonnaise to cover the herring. Layer with the remaining carrots and then the onion;

17. Add the chopped eggs on top. Sprinkle over black pepper to taste;

18. Cover with the remaining mayonnaise;

19. Add the rest of the beets. Carefully pack down the beets so there's nothing else showing;

20. Refrigerate for at least 6 hours;

21. When it's time to serve, carefully remove the ring, if using, so the layers of the salad are shown. If desired, place the sliced hardboiled eggs on top of the salad to decorate it;

22. Garnish with chopped dill or parsley. Serve and enjoy.

## INSTRUCTIONS

1. Thaw puff pastry
2. bring 1/2 cup of broth and 1T soy sauce to boil in small pan.
3. Put tempeh in pan and turn off heat for 10 min.
4. Whisk veg broth, soy sauce and lemon juice together in a bowl.
5. Add warm tempeh with any leftover broth and let marinate for an hour.
6. Heat oil in pan.
7. heat red pepper and onion on medium heat until onion is translucent.
8. add mushroom, garlic and spices and heat until mushrooms are wilted and giving off some liquid;
9. Drain marinade (if there is any left) and add tempeh to pan.
10. Stir and heat at a slightly higher heat for 10-15 minutes; Preheat oven to 400.
11. roll out the puff pastry into a thin, large rectangle, then cut into four long rectangles.
12. Put the filling along the edge of each of the rectangles and fold over into long tubes.
13. press the edges together with a fork and poke holes in the top.
14. Cut the long rectangles into smaller rectangles and put on parchment paper on a baking sheet.
15. Bake 18-20 minutes.



## Kari's Vegan Sausage Rolls



8 servings



1 1/2 hours

### INGREDIENTS

- 8 ounces tempeh, crumbled
- 1 package vegan puff pastry
- 1 1/2 cup vegetable broth (divided)
- 3 T soy sauce
- 2 T lemon juice
- Olive oil
- 1 red pepper, finely chopped
- 1 small yellow onion, finely chopped
- 3 cloves garlic, minced
- 6 ounces mushrooms
- 2 t fennel seeds, ground up in spice grinder
- 2 t dried thyme
- 2 t dried rosemary
- 1/2 t red pepper flakes
- 1t red miso (optional)

### Tip

The pastry will puff up a LOT, so you should roll it pretty thin. Serve warm with HP Sauce.

Adapted from Vegan Brunch by Isa Chandra Moskowitz



## INGREDIENTS

- 4 1/2 lbs. sweet potatoes
- 1 cup granulated sugar
- 1/2 cup butter, softened
- 1/4 cup milk
- 2 large eggs
- 1 tsp. vanilla extract
- 1/4 tsp. kosher salt
- 1 1/4 cups cornflakes cereal, crushed
- 1/4 cup chopped pecans
- 1 Tbsp. brown sugar
- 1 Tbsp. butter, melted
- 1 1/2 cups miniature marshmallows

## INSTRUCTIONS

1. Preheat oven to 400°F. Bake sweet potatoes at 400°F for 1 hour or until tender. Let stand until cool to touch (about 20 minutes).
2. Peel and mash sweet potatoes. Reduce oven temperature to 350°F.
3. Beat mashed sweet potatoes, granulated sugar, and next 5 ingredients at medium speed with an electric mixer until smooth.
4. Spoon potato mixture into a greased 11- x 7-inch baking dish.
5. Combine cornflakes cereal and next 3 ingredients in a small bowl
6. Sprinkle over casserole in diagonal rows 2 inches apart.
7. Bake at 350°F for 30 minutes. Remove from oven.
8. Sprinkle marshmallows in alternate rows between cornflake mixture.
9. Bake for 10 minutes. Let stand 10 minutes before serving



# Kenadee's Sweet Potato Casserole with Marshmallows



6-8 servings



2 2/3 hours

Nothing says the holidays to me like a delicious sweet potato casserole! While it could probably pass as a dessert, my family loves this holiday side and recommend doubling this recipe so you can enjoy it days after!

**Holiday**

Thanksgiving

# Giang's Fried New Year Spring Rolls



## > Ingredients

- 600 grams of lean ground pork shoulder meat
- 200 grams of shrimp
- 5 grams of dried wood ear mushrooms
- 3 grams of dried shiitake mushrooms
- 1 handful of vermicelli
- 1 jicama (or bean sprouts, optional)
- 1 onion
- 1/2 kohlrabi tuber
- 1/2 carrot
- 1 handful of green onion
- 1 bunch of coriander
- 1 - 2 eggs
- 2 - 3 shallots
- Spices: fish sauce, salt, pepper, MSG
- Rice paper rolls for wrapping
- Beer to spread the rice paper to make it crispy
- Cooking oil

## > Instructions

### Ingredient Preparation:

1. Wood ear mushrooms and shiitake mushrooms: soak for 5 minutes, wash, drain and chop.
2. Carrots, kohlrabi, jicama, and onions: cut into small thin strips
3. Soak vermicelli until soft, dry and cut into small pieces (do not soak too much).
4. Wash coriander and spring onions and chop finely.
5. Chopped dried onion.
6. Peel fresh shrimp, then dice.

**Holiday**

New Years



# Giang's Fried New Year Spring Rolls (continued)



## Filling Preparation:

1. Put the meat in the pot/or bowl, add 1 tablespoon of cooking oil, 1 teaspoon of MSG, 1 teaspoon of salt (soup powder), 1 teaspoon of fish sauce, 2 teaspoons of pepper, mix well.
2. Then continue to add the vegetable mixture.
3. When preparing to wrap spring rolls, add eggs to avoid the filling from being watery.

## Wrapping Spring Rolls:

1. Place the rice paper on a flat surface, use fingers to spread some beer on the rice paper to moisten it until it's soft, add 1/2 more rice paper to prevent the filling from breaking the rice paper while frying.
2. Scoop in a moderate amount of filling and spread evenly on one side of the rice paper.
3. Add 2-3 pieces of diced fresh shrimp and roll.

## Frying Spring Rolls

1. You should fry them twice so the spring rolls will be crispy and delicious.
2. The first time, add hot cooking oil (test by dipping the tip of chopsticks in the oil and you should see bubbles when it's hot enough), fry the spring rolls over low-medium heat.
3. When the spring rolls are firm and about 70-80% cooked, take them out and let them cool on absorbent paper.
4. Then, divide into batches, then freeze.
5. Before eating, fry the spring rolls a second time until golden and crispy.
6. Take the spring rolls out and put them on oil absorbent paper and enjoy them hot. This dish is delicious when served with freshly cooked rice and vermicelli.

## INGREDIENTS

- 6 tbsp coriander seeds
- 2 tbsp cumin seeds
- 3 bay leaf, whole
- 6 tbsp wheat flour or gram flour
- 1 large onion, finely diced
- 2 medium tomatoes, finely diced
- 8 cloves of garlic, minced
- 1 tbsp ginger, minced
- 4 chopped green chillies
- 3 tbsp dried pomegranate seeds
- 2 tsp chilli flakes
- 1 tsp black pepper (ideally coarsely ground)
- 0.5 tsp turmeric
- 3 tsp salt (or to taste)
- 1kg minced meat

## INSTRUCTIONS

1. Gently preheat a dry pan over a medium to high heat, then add the coriander seeds, cumin seeds and bay leaf. Stir this gently in the pan, allowing the seeds to toast. Once the spices become fragrant and toasted, remove from the heat and grind coarsely in a coffee grinder or pestle and mortar. Ideally, you want the spices to keep some texture. Set aside in a large mixing bowl
2. In the same pan, add the wheat flour/gram flour and toast this too, stirring constantly, until it too become fragrant and the colour darkens slightly. Remove from the heat and add to the large mixing bowl
3. Add in all the ingredients to the large mixing bowl except for the minced meat and oil. Mix everything together.
4. Add the minced meat to the mixing bowl. Incorporate everything together well - you may find your hands do a better job of this than a spoon.
5. Form the minced meat mixture into large patties. See the post for tips on how to form these.
6. When ready to fry, heat up enough oil in a frying pan to form a small layer. Add the kababs and fry them over a medium heat, flipping after 6-8 minutes.



## Chapli Kebab



8 servings



25 minutes

Chapli Kababs comes from the East Afghanistan/Khyber Pakhtunkhwa region of Pakistan. It's thought that the name 'Chapli' originates from the Pashto word chapreekh/chapleet which means flat, referring to the thin and large appearance of Chapli Kebabs. Chapli Kabab is essentially a spiced patty made from minced meat.

### Tip

The most classic, evergreen way to serve Chapli Kababs is with naan, a fresh kachumber salad (diced onions, tomatoes and cucumber) and a side of green chutney.

### Holiday

Ramadan



## INGREDIENTS

---

- 1 1/4 lb ground beef
- 1/4 lb ground pork
- 1 1/2 C breadcrumbs
- 2 eggs
- 1 medium onion, finely chopped
- 1 1/2 t salt
- 3/ t dill weed
- 1/4 t allspice
- 1/8 t nutmeg
- 1/8 t cardamon
- 3 T butter
- 10 1/2 oz can beef broth
- 1/8 t pepper
- 1/2 C light cream or canned milk

## INSTRUCTIONS

---

1. Soak the breadcrumbs in the milk for 5 mins
2. Add ground beef, ground pork, egg, onion, 1 1/4 t salt, 1/4 t dill weed, allspice, nutmeg, and cardamon. Mix well
3. Refrigerate covered for 1 hour
4. Shape into 1 inch meatballs and brown lightly in butter in a skillet or on a rack oven at 400°F for 15 mins. Put meatballs into a crockpot in batches as they are browned
5. Add beef broth, pepper, light cream (or canned milk), pan drippings, remaining 1/4 t salt and 1/2 t dill weed to crockpot.
6. Cover and cook on low 4-6 hours. Serve from the crockpot with a ladle.



# Josiah's Swedish Meatballs



6-8 servings



4-6 hours

My great grandmother was a Swede whose mother made these when she was a little girl. This delicacy has been with my family for generations.

### Tips

Can be cooked on high for 1.5-2 hours instead, but won't soak in as much flavor.

Recipe may be doubled for a 4.5 qt crockpot.

## INGREDIENTS

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- 1 box of Jiffy corn muffin mix
- 2 eggs
- 1 teaspoon aniseed
- 1/2 bag of shredded Monterey Jack cheese
- 1/3 cube melted butter
- 1 spoon cinnamon
- 1 can whole corn (drain the water)
- 1 can cream of corn
- 1 teaspoon Aji Molido



## INSTRUCTIONS

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1. Mix all ingredients in a rectangle Pyrex
2. Bake at 375 for 50 minutes.



## Audrey's Bolivian Huminta

 8 servings  1 hour

Growing up, we made Huminta during the holidays or special occasions, but it can be served any time of year and there are a variety of ways to prepare it. This is my mother's version of the Huminta that doesn't require pounding corn & maize into a paste or wrapped in fresh corn husk.



# Shawna's Jollof Rice



## > Ingredients

- 1 cup dried black-eyed peas, rinsed and picked over
- 3 quarts water
- 1/3 cup vegetable oil
- 1 (3 pound) chicken, cut into 8 pieces
- 2 large onions, chopped
- 4 garlic cloves, minced
- 3 tablespoons grated fresh ginger
- 1 tablespoon curry powder
- ½ teaspoon cayenne pepper
- 1 ½ cups canned crushed tomatoes
- 2 tablespoons tomato paste
- 1 teaspoon salt
- 2 ½ cups long-grain brown rice
- 8 medium carrots, cut into ½-inch-thick rounds
- ½ pound green beans trimmed, cut into 2-inch lengths

### Note

This recipe was shared by one of our partners at San Francisco Public Library, Shawna Sherman.

### Holiday

Kwanzaa



## > Instructions

1. Combine the black-eyed peas with enough water to cover by 1 inch in a large saucepan. Bring to a boil over high heat and cook for 1 minute. Remove the pan from the heat, cover tightly, and let stand for 1 hour. (Or soak the peas overnight in a large bowl with enough cold water to cover by 1 inch.) Drain the peas well.
2. Place the black-eyed peas in a 5-quart Dutch oven and add the 3 quarts water. Bring to a boil over high heat, reduce the heat to medium, and cook for 15 minutes. Drain the peas in a colander set over a large bowl, reserving both the peas and 4 cups of the cooking liquid; discard the remaining cooking liquid.
3. Heat the oil in a 5-quart flame proof casserole. In batches, add the chicken and cook over medium-high heat, turning often until browned on all sides, about 6 minutes per batch. Using tongs, transfer the chicken to a plate and set aside.
4. Add the onions, garlic, and ginger to the casserole and cook over medium-high heat, stirring often, until softened, about 4 minutes. Add the curry powder and cayenne and stir for 1 minute. Stir in the reserved cooking liquid, crushed tomatoes, tomato paste, and salt; bring to a boil. Stir in the brown rice, reserved black-eyed peas, and carrots, and return to a boil. Reduce the heat to medium-low, cover, and cook 10 minutes. Return the chicken to the casserole, cover, and cook for 15 minutes.
5. Preheat the oven to 400.
6. Stir the green beans into the rice mixture, cover and transfer the casserole to the oven. Bake until the rice is tender and the chicken shows no sign of pink at the bone when prodded with a knife, about 30 minutes. Remove the casserole from the oven and let stand 15 minutes before serving.

Recipe adapted from *Fruit of the Harvest: Recipes to Celebrate Kwanzaa and Other Holidays* by Eric V. Copage

# Shawna's Jollof Rice (continued)



## INGREDIENTS

- ½ cup (120 ml) bottled key lime juice
- 2 standard issue grocery store limes, room temperature (1 for zesting, 1 for serving)
- 4 large egg yolks, room temperature
- 14 ounces (1 can) sweetened condensed milk
- 1 pre-made graham cracker pie crust

## INSTRUCTIONS

1. Preheat oven to 325 degrees. Once at temperature, bake the crust in the oven for 5 minutes and set aside to cool.
2. Using a grater, zest the lime. Cut lime in half and squeeze the fresh lime juice into the ½ cup of bottled lime juice; add lime zest to juice. Using a mixer on low, or a whisk, beat the egg yolks and slowly drizzle in first the lime juice mixture and then the condensed milk. Continue to mix for about 2 minutes. Pour into the now cooled pie crust.
3. Bake at 325 degrees for 15 to 17 minutes. Cool on wire rack. Secure the plastic lid from pie crust package on, and place covered pie in freezer overnight or at least 8 hours. Garnish with whipped cream and thin slices of lime before serving.



## Bonnie's Frozen Key Lime Pie



8 servings



8.5 hours

Here in Florida, no Thanksgiving or Christmas is complete without frozen Key Lime Pie. Ripe key limes are hard to find - this version uses bottled key lime juice. We make it, bake it, and serve it frozen at holiday meals, always held in the afternoon.

**Holiday**

Thanksgiving/Christmas

## INGREDIENTS

- 3 Cups Unbleached all-purpose flour
- 1 1/2 Tsp baking powder
- 1 1/2 Tsp baking soda
- 1/4 Tsp salt
- 3/4 Cup (1 1/2 Sticks) unsalted butter, Room Temperature
- 1 1/3 Cups granulated sugar
- 4 eggs
- 2 Tsp vanilla extract
- 1 1/4 Cups sour cream
- 3 Medium Firm But Ripe California Bartlett Pears, Cut Into Bite-Sized Chunks
- 3/4 Cup light brown sugar
- 1 Tsp ground ginger
- 1 Cup Medium-Chopped walnuts

## INSTRUCTIONS

1. Preheat Oven to 350°F.
2. Generously butter a 10-Inch Round Cake Pan or Bundt Pan And Set Aside.
3. Combine flour, baking powder, baking soda And salt And Set Aside.
4. in a Mixer, Cream The butter And sugar Together Until Light And Fluffy. Add The eggs One by One, Beating Well After Each Addition. Then Add The vanilla extract And The sour cream And Mix Just Until The Ingredients Are Incorporated. With The Mixer on Slow Speed, Gradually Add The Flour Mixture Until Thoroughly Incorporated. Batter Will be Sticky. With a Rubber Spatula or Large Spoon, Carefully Fold The pear Chunks Into The Batter. Set Aside.
5. In a Small Bowl, Combine The brown sugar, ginger And walnuts. Place One-Third of The Batter in The Bottom of The Prepared Cake Pan. Sprinkle With One-Third of The brown sugar Mixture. Repeat Layers Twice More, Ending With The brown sugar Mixture. Bake For 60 to 70 Minutes, Until Top is Firm And a Cake Tester Comes Out Clean.



## Erika's Bartlett Pear Coffee Cake

This Bartlett Pear cake recipe is moist, delicious, and full of pears in every bite.

It is fantastic heated up briefly or served cold. I make it in a Bundt pan. I found the recipe many years ago while searching online for what to do with the extra pears I had in the kitchen. I make it the night before Thanksgiving Day because it makes a terrific breakfast while you're waiting for other foods and the turkey to be completed. It can also be served with ice cream as a dessert if you feel extra indulgent.

**Holiday**

Thanksgiving



## INGREDIENTS

- 1 cup Karo light or dark corn syrup
- 1/2 cup sugar
- 1/8 tsp salt
- 4 oz semi-sweet baking chocolate
- 3 tsp butter
- 1 tsp vanilla extract
- 1 cup chopped pecans
- 1 graham cracker crust
- 2 cans cherry pie filling

## INSTRUCTIONS

1. Combine corn syrup, sugar and salt in a small saucepan. Bring mixture to a boil over medium heat, stirring until sugar dissolves. Boil for 2 minutes.

Remove from heat.

2. Add chocolate and butter to syrup mixture, stirring until chocolate is melted and mixture is smooth. Let cool for 5 minutes.

3. Pour chocolate mixture slowly over eggs, stirring constantly. Add vanilla and pecans; mix well. Place pie crust on a baking sheet, and pour mixture into crust.

4. Bake in a 350-degree preheated oven for about 50 minutes or until center of pie is slightly puffed. Cool at least 1 hour. To serve, top each slice with cherry pie filling and whipped cream, if desired.



# Bekah's Black Forest Pecan Pie



6-8 servings



2 hours

This pie is a creative approach to pecan pie, adding a rich, chocolate flavor and skipping the time-consuming traditional crust.

### Tip

When mixing the ingredients together before baking, add a sprinkle of bourbon or kahlua

### Holiday

Thanksgiving

# Freddy's Colombian Natilla with Buñuelos

8-10  
servings



2 hours  
25 minutes



## > Ingredients

### FOR THE NATILLA:

- 4 cups of milk
- 1 cup of sugar
- 1 cinnamon stick
- 1/2 cup of cornstarch
- 1/4 cup of water
- Grated coconut or cinnamon powder for garnish (optional)

### FOR THE BUÑUELOS:

- 1 cup of grated costeño cheese (or any salty cheese Mexican Cotija is a good option)
- 1 cup of pre-cooked cornmeal
- 1/4 cup of cassava starch or cornstarch
- 1/2 teaspoon sugar
- 1/4 teaspoon salt
- 1 egg
- Milk (about 1/2 cup, adjust as necessary)
- Plenty oil for frying

**Holiday**

Christmas



# Freddy's Colombian Natilla with Buñuelos (continued)



## > Instructions

### FOR THE NATILLA:

- Heat the Milk: In a large pot, combine the milk, sugar, and cinnamon stick. Heat over medium heat until it's about to boil.
- Dissolve the Cornstarch: In a separate bowl, dissolve the cornstarch in 1/4 cup of water, ensuring there are no lumps.
- Combine: Once the milk is hot, add the dissolved cornstarch to the pot, stirring constantly.
- Cook the Natilla: Continue to cook over medium heat, stirring constantly, until the mixture thickens to your desired consistency. This can take about 10 to 15 minutes.
- Cool and Serve: Remove the cinnamon stick. Pour the natilla into a serving dish or individual dishes and let it cool. Refrigerate if you prefer it cold.

Garnish: Before serving, sprinkle grated coconut or cinnamon powder on top for added flavor. If you like coconut you can combine it with the milk, the sugar and the

cinnamon. You can also substitute the sugar for a piece of piloncillo.

### FOR THE BUÑUELOS:

1. Mix Dry Ingredients: In a bowl, mix the cornmeal, cassava starch, sugar, and salt.
2. Add Cheese and Egg: Incorporate the grated cheese and the egg. Mix well.
3. Add Milk: Gradually add milk, mixing until you get a dough that can be shaped without sticking to your hands.
4. Form Buñuelos: Take small portions of dough and form balls about the size of a golf ball.
5. Frying: pre-heat the oil over medium heat. Fry the buñuelos until they are golden and float in the oil.
6. Drain: Remove the buñuelos and let them drain on paper towels.

### Tip

Enjoy the natilla and Buñuelos together with a good coffee or hot chocolate.

## INGREDIENTS

- 3 1/2 oz. good semi-sweet chocolate, cut into small pieces (Ghirardelli, Scharffenberger, Valrhona)
- 1 stick butter, cut into small pieces
- 1/2 C. sugar
- 2 eggs
- 2 T. strong brewed espresso coffee
- T. powdered sugar
- Raspberries for garnish

## INSTRUCTIONS

1. Preheat oven to 350.
2. In small mixing bowl, melt the chocolate with the coffee over hot water.
3. When chocolate is melted, add the butter.
4. When butter is melted, add the eggs and sugar.
5. Whisk mixture vigorously to ensure smooth batter.
6. Lightly butter 4 to 6 4 oz. ramekins and coat with flour.
7. Pour batter evenly into each.
8. Bake for 15 - 17 minutes until 3/4 done. The center will be soft and slightly underbaked.
9. Invert each cake onto plate, dust with powdered sugar and add a scoop of ice cream and raspberry garnish.



## Judy's Chocolate "Kiss"



4-6 servings



30 min

When family members have a birthday, this is what they always request. It's VERY rich and loves being served with ice cream!



# Classic New York Cheesecake

8-10  
servings

2 hours  
25 minutes



## > Ingredients

### FOR THE CRUST

- 1½ cups graham cracker crumbs, from 12 whole crackers
- 5 tablespoons unsalted butter, melted
- 2 tablespoons sugar
- ⅛ teaspoon salt

### FOR THE FILLING

- 2 oz (four 8-oz blocks) cream cheese, at room temperature
- 2 cups sugar
- 3 tablespoons all-purpose flour
- 4 teaspoons vanilla extract
- 1 teaspoon packed lemon zest, from 1 lemon
- 2 teaspoons fresh lemon juice, from 1 lemon
- ¼ teaspoon salt
- 6 large eggs
- ½ cup sour cream
- Special equipment: 9- or 10-inch springform pan; 18-inch heavy-duty aluminum foil (see Pro Tip)
- Berry sauce, for serving (optional)

## > Instructions

### FOR THE CRUST

1. Preheat the oven to 375°F and set an oven rack in the lower middle position. Wrap a 9- or 10-inch springform pan with one large piece of heavy-duty aluminum foil, covering the underside and extending all the way to the top so there are no seams on the bottom or sides of the pan. Repeat with another sheet of foil for insurance. Spray the inside of the pan with nonstick cooking spray.
2. Make the crust: In a medium bowl, combine the graham cracker crumbs, melted butter, sugar, and salt.
3. Stir until well combined. Press the crumbs into an even layer on the the bottom of the prepared pan.
4. Bake the crust for 10 minutes, until set. Remove the pan from the oven and set aside.

Reduce the oven temperature to 325°F. Set a kettle of water to boil.

### FOR THE FILLING

1. Make the batter: In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the cream cheese, sugar, and flour together on medium speed until just smooth, about 1 minute.
2. Scrape the bottom and sides of the bowl to be sure the mixture is evenly combined.
3. Add the vanilla, lemon zest, lemon juice, and salt; beat on low speed until just combined.
4. Add the eggs, one at a time, mixing on low speed until incorporated, scraping the bowl as necessary.
5. Mix in the sour cream. Make sure the batter is uniform but do not over-mix.
6. Check to make sure your oven has cooled to 325°F, then set the cheesecake pan in a large roasting pan.
7. Pour the batter on top of the crust.
8. Pour the boiling water into the large roasting pan to come about 1 inch up the side of the cake pan.
9. Bake until the cake is just set, 1 hour and 30 minutes to 1 hour and 45 minutes. (If the cheesecake starts to look too golden on top towards the end, cover it loosely with foil.)

The cake should not look liquidy at all but will wobble just a bit when the pan is nudged; it will continue to cook as it cools.

1. Carefully remove the roasting pan from the oven and set it on a wire rack. Cool the cheesecake in the water bath until the water is just warm, about 45 minutes.
2. Remove the springform pan from the water bath and discard the foil. If necessary, run a thin-bladed knife around the edge of the cake to make sure its not sticking to the sides (which can cause cracks as it cools), then cover with plastic wrap and transfer to the refrigerator to cool for at least 8 hours or overnight.

### FOR SERVING

1. Remove the sides of the springform pan.
2. Serve the cheesecake right from the base of the pan; or, to transfer it to a serving platter, run a long, thin spatula between the crust and the pan bottom, and then use two large spatulas to carefully transfer the cheesecake to a serving dish.
3. Slice with a sharp knife, wiping the knife clean between slices. Serve with berry sauce, if you like.

Pro Tip: I like to use floss to cut the cake. Saves on cleaning the knife every time.

### MAKE AHEAD

The cheesecake can be made and stored in the springform pan in the fridge, tightly covered with plastic wrap, up to two days ahead of time.

### FREEZER-FRIENDLY INSTRUCTIONS

The cheesecake can be frozen for up to 3 months.

1. To freeze, place the cake in the freezer briefly, unwrapped, to firm it up.
2. Then double-wrap it tightly with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag.
3. Thaw in the refrigerator the night before you plan to eat it.

Pro Tip: Springform pans are notorious for leaking. Since a cheesecake bakes in a water bath, the foil prevents the water from seeping in during baking. Please do not attempt to use standard 12-inch (30cm) aluminum foil – you can't have any foil seams on the bottom or sides of the pan. No matter how well (or how many times) you wrap the pan, if there are seams exposed to the water, the water will find a way in. Even when wrapped properly, you can occasionally get some condensation inside the foil. If this happens, don't worry – the crust is likely just a bit moist around the edges. Simply remove the sides of the springform pan before refrigerating and let it dry out in the refrigerator.



## INGREDIENTS

- 1 ½ c sifted powdered sugar
- 1 cup butter
- 1 egg
- 1 t vanilla extract
- ½ t almond extract (or another of vanilla)
- 2 ½ cups flour
- 1 t baking soda
- 1 t cream of tartar

## INSTRUCTIONS

1. Heat oven to 375.
2. Mix sugar, butter, egg, and flavorings thoroughly.
3. Stir dry ingredients together.
4. Blend dry into wet in two parts, working in last addition with hands. Chill until firm.
5. Divide dough in half and roll out 3/16" thick on lightly floured board.
6. Cut into desired shapes, place on lightly greased cookie sheets and decorate with sprinkles. Bake 7 -8 minutes. Cool on a cookie rack.



## Kari's Cut-out Sugar Cookies



2 dozen



30 min

This is our family's version of classic Christmas Sugar Cookies - Our family makes dozens of cookies for the Christmas holidays every year to share with friends and family. Sugar Cookies and Shortbread are just a few of the many recipes we have, but each recipe is from our moms, so it is our way to connect with them during this time of year.

**Holiday**

Christmas

## INGREDIENTS

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- 1 cup sugar
- 1/4 cup cocoa
- 1/2 cup water
- A couple of chunks of butter
- 1 tsp vanilla

## INSTRUCTIONS

---

1. Bring the sugar, cocoa, water, and butter to a boil.
2. Keep mixing while it boils for a while.
3. Turn down the heat and add the vanilla.
4. Let thicken on low heat.
5. Serve over ice cream.



# Lauren's Hot Fudge Sauce

🕒 15 min

This is Lauren's Irish grandmother's recipe. The family calls it: "50 Auburn Street Sauce"



## INGREDIENTS

- 3 packages chocolate chips (Nestles - 12 oz.)
- 1 pint marshmallow topping
- 2 sticks butter
- 2 cups broken pecans
- 2 tsp vanilla
- 1 can evaporated milk
- 4 ½ cups sugar

## INSTRUCTIONS

1. Put all the ingredients except the evaporated milk and the sugar in a large bowl.
2. Cook slowly (it takes time) until mixture comes to a vigorous boil. Boil for 11 minutes only.
3. Pour over first mixture. Mix until smooth.
4. Pour in large, greased cookie sheet with high sides. Cool thoroughly, then chill in refrigerator 3 hours.



## Carol's Pecan Chocolate Fudge



60 pieces



3.5 hours

My Mom got this recipe from a friend when she and my Dad we're stationed at Turner airbase in Georgia, where I was born. We've always had it for Christmas and other special holidays and everyone seems to love it!

### Tip

When you cut it, it will not be hard. It will be smooth and it will dry out if left uncovered. Best kept in covered tin or casserole in the refrigerator.

## INGREDIENTS

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- 1 cup softened shortening or butter
- 1 ½ cup sugar
- 2 eggs
- 2 ¾ cups sifted flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- ½ t salt

## INSTRUCTIONS

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1. Heat oven to 400.
2. Mix thoroughly the shortening or butter, sugar (1 ½ cups), and eggs.
3. Sift together the flour, cream of tartar, baking soda, and salt. Chill until firm.
4. Combine 2 T sugar and 2 t cinnamon.
5. Roll the dough into little balls. Roll the balls in the cinnamon sugar mixture. Place on a lightly greased cookie sheet and bake for 8-10 minutes. Let cool afterward.



# Kari's Snickerdoodle Cookies



2 dozen



30 minutes

My mom made Snickerdoodles for the first day of school every year. We would tell her about our first day of school while eating these warm cookies. It was the only time all year that she made them!



## INGREDIENTS

### Base ingredients:

- 1.5 cups whipping cream
- Half can (~200ml) condensed milk (pre-refrigerated)

### Flavor variations:

#### Chocolate:

- 2 tablespoons or more of cocoa powder

#### Green tea:

- 2 tablespoons or more of green tea powder

#### Vanilla:

- Half teaspoon of vanilla extract

## INSTRUCTIONS

1. Beat chilled whipping cream with an electric mixer until thick. Just thicken about 60-70%, without reaching its peak.
2. Add condensed milk and flavor into the thickened cream in 2 batches until well combined.
3. Pour into a container and place in the freezer for 6-8 hours. Garnish and serve.



## Sabrina's Ice Cream

 5 pounds  30 minutes

I learned it from a cooking show in Hong Kong many years ago and it's super easy.

### Tip

Best if consumed within one day as the ice cream hardens over time

## INGREDIENTS

- ½ lb butter,
- softened ½ cup extra fine sugar
- 2 cups sifted flour
- ½ cup cornstarch
- 1 t vanilla

## INSTRUCTIONS

1. Mix all ingredients together
2. Press mixture into round pie plate or cake tin.
3. Use a knife to lightly make lines where you will cut when it is cooked.
4. Use a fork to make a pattern around the edge.
5. Bake at 350 for 1 hour.
6. Cut immediately in the pan and let it cool.



# Kari's Scottish Shortbread Cookies



8 servings



1.5 hours

This is my mother-in-law's recipe and we make it for Hogmanay (New Year's Eve) to honor her and to honor my husband's Scottish heritage.

**Holiday**

New Years Eve



## INGREDIENTS

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- 50 gr butter
- 150 gr marshmallow
- 50 gr powdered whole milk (extra for coating/dusting)
- 100 gr low-sodium Ritz crackers
- 50 gr pistachio
- 50 gr freeze-dried strawberries

## INSTRUCTIONS

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1. Break crackers into big chunks. Don't break them too small as they will break more during the folding process later.
2. Melt butter in a large non-stick pan over medium-low heat.
3. Add marshmallows and stir until they melt and become smooth.
4. Stir in dry milk powder and turn off heat.
5. Stir in crackers, nuts and dried fruits. Mix until they are evenly coated with the marshmallow mixture.
6. While the mixture is still warm, transfer everything to a baking pan, cover with a piece of parchment paper or a silicon mat. Press down until it's firm and the surface is smooth.
7. Let it cool down. Cut into bite size. Dust with more milk powder.



## Sabrina's Snowflake Crisps

A very popular Taiwanese Chinese snack - somewhat like nougat candies. Great gifts for the holidays.

### Tip

Do not cook the marshmallow too long as it will become too hard to cut and eat when it cools down. You can use any kind of crackers, nuts, and dried fruits. You can also replace 10G to 20G of milk powder with green tea powder or chocolate powder.

## INGREDIENTS

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- 2 eggs
- 1 cup sugar
- 1/2 cup soft oleo
- 3 very ripe bananas (mashed)
- 8T water
- 2 1/2 cups flour
- 1t baking soda
- 1 t baking powder

## INSTRUCTIONS

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1. Cream sugar and oleo.
2. Add eggs, mix well.
3. add bananas and water. Mix well.
4. Sift dry ingredients together.
5. Add to banana and egg mixture.
6. Pour into greased loaf pan. Bake 1 to 1 1/4 hours at 350.



## Kari's Banana Bread

 1 loaf    1 1/4 hours

This recipe is my great-grandmother's, passed on by my mom. It isn't specifically for a holiday, but it makes me think of my mom when I make it.



## INGREDIENTS

- Masa Harina
- Milk
- Piloncillo (brown sugar cane)
- Mexican Chocolate (Abuelita brand)
- Cinnamon
- Vanilla Extract

## INSTRUCTIONS

1. Add Masa Harina to a saucepot. Whisking slowly, add water until smooth and combined. Add vanilla extract. Place saucepot over medium-high heat; bring Masa Harina mixture to boil.
2. Add milk, piloncillo, Mexican chocolate and cinnamon to a saucepot. Bring milk mixture to boil, whisking constantly, until chocolate is melted, and sugar cane is dissolved.
3. Whisk to combine both the masa harina mixture and milk mixture together. Cook and whisk until the champurrado is thick, creamy, and smooth



## Ariana's Champurrado (Mexican Hot Chocolate)



Multiple Servings



20 minutes

Champurrado is a warm chocolate-based Mexican drink that is considered to have originated from Mexico's ancient civilizations such as the Aztecs and Mayans. The drink is popular throughout the winter, especially around the holidays.

### Note

This recipe comes from Ariana at our partner, Puente de la Costa Sur.

### Holiday

Epiphany

## INGREDIENTS

- 3 cups basmati or sella rice
- 10 green cardamom pods
- 1.5 tsp egg yellow food colouring
- 1 handful chopped nuts
- 1 handful raisins or sultanas
- 2.5 cups sugar
- 2 tbsp ghee

## INSTRUCTIONS

1. Wash and drain the rice till the water no longer runs cloudy - about 5 washes. Then, soak the rice in water for at least 30 minutes.
2. In a large pan, add the rice (drained), the cardamom pods, the food colouring, 1tbsp ghee and enough water to cover everything well. Bring everything to a boil
3. Whilst the rice is coming to a boil, in a separate pan add 1tbsp of ghee, 1tbsp sugar and the chopped nuts and raisins. Heat this on medium heat, stirring often to roast the nuts well. Keep this roasting till they are needed
4. Once the rice is fully cooked through, drain everything in a colander.
5. Cover the pot and turn the heat to the lowest setting possible. Allow the Zarda to steam for 15-20 minutes. Once done, uncover and carefully stir the rice to mix in the sugar.



## Zarda - Pakistani Sweet Rice



5 servings



45 mins

Zarda is a traditional Pakistani sweet dish made with rice, sugar, nuts and cardamom seeds. The name Zarda comes from the Urdu word 'Zard', which means yellow - this is why Zarda is often a very bright hue of yellow or orange!

### Tip

For variations, add a stick of cinnamon, a star anise, nutmeg or any other sweet spice you like whilst boiling the rice for a different flavour.

### Holiday

Ramadan

## INGREDIENTS

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- 2 sticks butter, softened
- 1 package graham crackers, crushed
- 1 cup peanut butter
- 1 lb powdered sugar
- 12 oz chocolate chips

## INSTRUCTIONS

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1. Mix butter, graham crackers, peanut butter, and powdered sugar well, roll onto a cookie sheet until flat
2. Melt 12 oz of chocolate chips in a double boiler
3. Dump melted chocolate chips on top of the previous mixture on the cookie sheet,, smoothing it down the sides and corners
4. Score the melted chocolate chips while still warm



# Josiah's Peanut Butter Chocolate Bar



24 servings

This is a fun little treat my grandmother makes every year around the holidays. She's not sure about the specific amount it makes, but there's plenty for the ~15 family members when we meet up for Christmas.

### Tip

These are surprisingly filling. If you serve these before a meal, make sure to let your guests know not to eat so much!



## INGREDIENTS

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- 2 quarts popped popcorn
- 1 c sugar
- 1/3 c karo syrup
- 1/3 c water
- 1/4 c butter, softened
- 1/2 t salt
- 1 t vanilla extract

## INSTRUCTIONS

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1. Keep the popcorn warm in the oven while preparing the coating (or wait to pop it)
2. In a 2 qt saucepan, stir together sugar, Karo syrup, water, butter, and salt. Cook over medium heat, stirring constantly until mixture comes to a boil
3. Continue cooking until candy thermometer reaches 270°F
4. Add vanilla extract then remove from heat. Stir to mix in.
5. Slowly pour over popcorn, mix together until syrup is on every kernel.
6. With buttered hands, shape and press into popcorn balls. The syrup will keep their shape as it hardens.



## Josiah's Crunchy Popcorn Balls




12 balls

From Halloween to New Year's, this sweet simple treat has been a family fun tradition each year.

### Tip

To preserve, wrap popcorn balls in wax paper or parchment paper.

# Chocolate Chip Challah Loaf

 1 Loaf  
 3 hours

## > Ingredients

- ½ cup warm water, about 110°F
- 4 tablespoons unsalted butter, melted
- 2 large eggs
- 1 large egg yolk, save the white to glaze the top
- 3 cups all-purpose flour, plus an extra ½ cup, if needed
- ¼ cup sugar
- 2¼ teaspoons instant yeast
- 1¼ teaspoons salt
- 1 cup chocolate chips

## > Instructions

1. In the bowl of a stand mixer fitted with the dough hook, combine 3 cups of flour, sugar, yeast, and salt. In a 2-cup measuring cup, whisk the warm water, melted butter, eggs, and egg yolk. With the mixer on low, slowly add the water mixture and mix until a rough dough starts to form. Increase the speed to medium-low and let the machine knead the dough until it is smooth and elastic for about 8 minutes. The dough should clear the sides of the bowl but stick to the bottom. If the dough is too sticky, add up to ½ cup flour a little at a time.

**Holiday**  
Hanukkah



# Chocolate Chip Challah Loaf



2. Lightly grease a large bowl, form the dough into a smooth ball, and place it in the bowl. Cover with plastic wrap and let rise until doubled, about 1 to 2 hours (it took a little over 2 hours in my cold kitchen). To check if your dough has risen enough, press a finger into the dough. If it springs back, let it rise a little bit longer. If it stays indented, move onto the next step.

3. When the dough has risen, turn it out onto a floured countertop and cut it in half. Roll the first half out into a rectangle and sprinkle the chocolate chips over it. Roll the dough into a tight rope. Very carefully stretch the rope of dough as far as you think you can from each end, and cut this long rope in half. Repeat with the second half of the dough.

4. Place two ropes of dough in each direction, perpendicular to each other, like a pound symbol #. Weave them so that one rope is over and the other is under where they meet. Take the four legs that come from underneath the center and cross them over the rope to its right. Take the ropes that are now on the

bottom and, again, cross each over the top rope, this time to the left. If you have extra length in your ropes, you can repeat these left-right jumps until you run out of rope. Tuck the ends of the ropes under the dough with the sides of your hands to form a round shape.\*

5. Once you've formed your challah, place it on a **baking sheet** covered with parchment. Beat the egg white and brush it over the dough. Let the challah rise another hour.

6. Preheat your oven to 375°F. Bake for 35-40 minutes, until deeply brown. If your challah is getting too dark too quickly, tent it with aluminum foil for the remainder of the baking time. The challah is done when a thermometer inserted into the center of the dough reads 195°F, or if you don't have an instant thermometer, lift the challah gently with an oven mitt and knock gently on the bottom of the loaf. If it sounds hollow, it's done.

Recipe from Rachel Connors  
(Bakerita)



A warm thank you to all who contributed to this cookbook, including our dedicated staff, board members, learners, partners, and volunteers. We extend special appreciation to CSUMB students, Josiah Bridegroom and Muhammed Ali Ghazali, for their design work. Thank you for supporting digital equity.

