



ACCURATE  
CREATIVE

from our  
**Kitchen**

FAVOURITE GO-TO  
HOLIDAY RECIPES

4<sup>TH</sup> EDITION





IN THE SPIRIT OF THE SEASON:

# Eat, laugh and be Merry.

It is my pleasure to once again publish this delectable selection of recipes from the wonderful people at Accurate. Good food has the ability to bond us. It's something we can share around our tables or make to deliver a dish to a friend or neighbour in need.

This is Accurate Creative's fourth edition of **From Our Kitchen**. Cooked, plated and staged in our studio—the smells are divine, and the results are visually stunning. This is also my goodbye edition as I join the ranks of the retired. It's been a wonderful three decades at the helm of Accurate. I'm pleased to be passing the reigns to [Stacey Sauv  ](#) and [Megan Landry](#).

Thank you to everyone who has worked with us, for us, or hired us.

## Happy Holidays.

**DIANE DUFOUR**

*President, Accurate Creative*

A woman with blonde hair tied back, wearing a black long-sleeved shirt, is focused on cutting cherry tomatoes on a thick wooden cutting board. She is using a small knife. To her right, a wine glass filled with white wine sits on the board. The background shows a kitchen with white cabinets, a window with a view of greenery, and a gold Christmas tree decoration. A lit-up letter 'Y' is visible on the left. The word "contents" is overlaid in a gold, serif font across the center of the image.

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A person is pouring a drink from a bottle into a glass at a bar. The bar is decorated with greenery and a string of warm white lights. The background features a dark wooden cabinet and a vinyl record on the wall. The word "drinks" is overlaid in white text.

drinks



# our favourite wine list

## ERIC

*Depends what the budget is, but this is my favourite for special occasions. The bottle is all dusty and misshapen too— for extra ambiance.*

### **Anselme La Fiole Du Pape Chateauneuf-Du-Pape – Rhône, France**

Garnet ruby red colour; fresh red berries, cherry and oak spice on the nose. Dry, medium to full-bodied with cherry and oak flavour, great mouth feel, well balanced with medium length finish.

*(source: [www.lcbo.com](http://www.lcbo.com))*

### **D’Ont Poke The Bear Red VQA – Ontario, Canada**

A delicious blend of cabernet and baco noir. In the glass, its colour is a deep, dark purple. On the nose, it shows bright aromas of ripe blackberry, currant, plum and herb with hints of pepper and spice. The dry, medium-bodied palate, is smooth, yet structured, with flavours of red currant, dark berries and sweet herb.

*(source: [www.lcbo.com](http://www.lcbo.com))*

## STACEY

### **Beringer Cabernet Sauvignon Knights Valley – California, USA**

Pale lemon colour; aromas and flavours of pear, melon and citrus fruit; dry, light bodied with gentle acidity.

*(source: [www.beringer.com/wines/regional-estates/cabernet-knights-valley/2017](http://www.beringer.com/wines/regional-estates/cabernet-knights-valley/2017))*

### **Mondavi Private Cabernet Sauvignon – California, USA**

Medium deep ruby red colour; cassis, sweet cherry, hints of black pepper and spicy oak aromas; dry, full bodied with cassis fruit flavours and cedar notes in the finish.

*(source: [www.lcbo.com](http://www.lcbo.com))*

## DOUG

### **Jost Great Big Friggin’ Red – Nova Scotia**

A dark red wine aged with Canadian oak and maple chips give it aromatics of caramel, mocha, toast and maple.

*(source: [devoniancoast.ca](http://devoniancoast.ca))*



## DIANE

### **Lolos White**

*Portugal*

an awesome first course pick



## STACEY

### **Beringer**

*California*

it's the only one I drink



## ROB

### **19 Crimes**

*California*

my buddy told me about it



## SUE

*A friend introduced this to me a couple years ago and it is perfect to enjoy in the cold winter months.*

### **Three Thieves Red Blend – Red Blend**

A collaboration between wine visionaries Charles Bieler, Joel Gott and Roger Scommegna. Their Red Blend is a masterful fusion of zinfandel, merlot, cabernet and syrah, sourced from California's best regions. Robust smoky, cassis and coffee flavour, with a hint of cinnamon. Pair with barbecue, cured meats or mature cheeses.

*(source: [www.lcbo.com](http://www.lcbo.com))*

## ROB

### **Bersano Costalunga Barbera D'Asti DOCG – Piedmont, Italy**

Bright garnet hue; spice, smoke and plum notes are evident on the nose; light earthy, smoky, plummy fruit flavours with light leather notes and good acidity.

*(source: [www.lcbo.com](http://www.lcbo.com))*

### **Monasterio de las Viñas Gran Reserva – Cariñena, Spain**

Aged for two years in oak and a further three in bottle before release, this dark, dense blend of Garnacha, Tempranillo and Carignan conveys a powerful sense of elegance and style. Try it with steak.

*(source: [www.lcbo.com](http://www.lcbo.com))*

## LOUIS

### **Gekkeikan Junmai Sake – California, USA**

A combination of fresh spring water, Yamada Nishiki rice (known as the 'king of sake rice'), Gohyakumangoku rice milled to 50%, and the skill of the sake master, result in this classic example of a Fushimi style Junmai Daiginjo... Horin has a delicately fruity nose, its subtle flavors are well-balanced, and it is exceptionally smooth with a long clean finish.

*(source: [www.gekkeiken-sake.com](http://www.gekkeiken-sake.com))*

### **Hakkaisan Tokubetsu Junmai**

Tokubetsu means "special" in Japanese, and Hakkaisan "Tokubetsu Junmai" is special indeed. The naturally soft water used in its brewing comes from snow that melts off the peak of the Mountain Hakkai. The dry body is preceded by mild and creamy texture. A flavor of almond and vanilla with a hint of a lactic character melts across the palate like a snowflake caught on the tongue. With a deep, satisfying taste tailored to compliment many foods, Hakkaisan "Tokubetsu Junmai" will easily become a house favorite.

*(source: [www.gekkeiken-sake.com](http://www.gekkeiken-sake.com))*



## DOUG

### **Great Big Red**

*Nova Scotia*

best BBQ wine,  
pairs with burgers  
and steak perfectly



## DI

### **Piccini Chianti Orange DOCG**

*Italy*

just like Italy :)



## MEGAN

### **Bodacious Smooth Red**

*Ontario*

this brand has  
always been  
my go-to

## MARC

### Colio Cellar Door Series – Ontario

The Cellar Door Series is crafted in an approachable style. This lively sauvignon blanc is packed with citrus, tropical fruit and passion fruit notes. It is aromatic and flavourful with a refreshingly crisp finish. Serve with baked salmon over rice and grilled asparagus or grilled chicken and scalloped potatoes.

## ALEX

### Robert Mondavi Napa Valley Cabernet Sauvignon

*I normally drink whatever Kristen (my partner) brings home as I trust her judgement. But when I'm tasked, not often, I splurge a bit and pick up a bottle of this cab sauv. Been my favourite for a while now. But really I'll drink any bottle of dry red wine.*

This classic Cab—with cedar, chocolate, fig, herbs and honey notes—has been made since the winery's founding in 1966. Enjoy it with hearty dishes: meaty lasagna or filet mignon. (source: [www.lcbo.com](http://www.lcbo.com))



## ERIC

### George DuBoeuf France

narrowed it down to a red beaujolais from France when choosing



## TASHA

Lily Ontario Nicole told me to get this one ; )



## DIANE

Grand Sub France a glass of sunshine

## MEGAN

### Bodacious Smooth Red – Ontario

Medium ruby in colour; aromas of sweet plum, nutella, blood orange, and candied berries; medium-sweet with the same flavours as on the nose.

(source: [www.lcbo.com](http://www.lcbo.com))

## DI

### Wolf Blass Grey Label Shiraz – Red – Full Bodied – Australia

This sophisticated Aussie is made to be enjoyed with baked ham. A highlight of our Signature Collection, it's definitely a celebration wine. (source: [www.lcbo.com](http://www.lcbo.com))

### Wolf Blass Yellow Label Merlot – Merlot – Australia

Deep ruby colour; smoky, red plum, spring cherry and blackberry aromas; dry, medium-full bodied, very fruit driven, with cherry/berry fruit flavours, soft tannins, oaky finish. (source: [www.lcbo.com](http://www.lcbo.com))

## LINDLEY

### Izumi Yuzu-Lime Sake Collins

Crafted with fresh Izumi draft sake, Japanese yuzu juice, and lime juice, this is zippy, tangy and quite lovely. It has a cloudy appearance and is simply overflowing with lime, mint, fresh pastry, floral and herbal tones. A refreshing, bright sipper that would be an ideal addition to cocktail hour.

## TASHA

### Dosnon Recolte Noire Brut Champagne – France

Vivid flavors of ground spice and graphite are layered with hints of crunchy pear, crushed white raspberry fruit, lemon zest, spun honey and chamomile in this mouthwatering Champagne, which is refined, chalky in texture and harmonious, with a long, lingering finish of rich grilled nut, coffee and spice.

(source: [www.lcbo.com](http://www.lcbo.com))

### Bolla Valpolicella Classico – Veneto, Italy

Ruby colour; cherry and spice hints on the nose; pleasantly crisp, fruity with black pepper in the finish, good quality.

Since 1883, Bolla has been helping to define what we know and love as classic Veneto. Their 2014 Valpolicella Ripasso Classico Superiore is crafted in a full and juicy style with layers of red fruit, fig, earth, vanilla and light spices.

(Source: *Vintages panel, May 2, 2016*)

## PETER

### Georges Duboeuf Beaujolais Brouilly – France

Clear ruby red colour; ripe raspberry and cherry aromas; dry, light to medium body; lively fruit flavours with balanced acidity and medium length finish.

(source: [www.lcbo.com](http://www.lcbo.com))

### Cave Spring Riesling Dry VQA – Niagara

Pale yellow colour; fresh grapefruit and pineapple on the nose with floral notes; dry, light to medium bodied, clean, citrus flavours with refreshing acidity and a crisp; a sense of sweetness on the finish.

(source: [www.lcbo.com](http://www.lcbo.com))

### Oyster Bay Pinot Grigio – Hawke's Bay, New Zealand

Oyster Bay has long been a flag-bearer for New Zealand premium wine. Their PG is zesty and juicy with generous peach, lime, grapefruit and minerality, and falls between the Alsatian and Italian styles. Enjoy with grilled pork.

(source: [www.lcbo.com](http://www.lcbo.com))



## MARC

**Colio**  
Spain

big and bold taste,  
great with pasta



## STACEY

**Sterling**  
California

one of my  
favourites;  
we always buy  
for special  
occasions



## MARIA

**Megalomaniac  
Homegrown**  
Ontario

cheers!



## LAURA

### **Château Ksara Réserve du Couvent 2017 – Lebanon, Vallée de la Bekaa**

From Lebanon's largest, oldest winery at 160-plus years of age, this is a robust Syrah, Cabernet Franc and Cabernet Sauvignon red wine blend from the Bekaa Valley. Look for ripe blackberry, dark spices and savoury herb flavours on this BBQ red. Enjoy with barbecued pork ribs. Food pairings: meat lover's pizza, veal Parmesan, chicken Kiev. (source: [www.saq.com](http://www.saq.com))

### **Domaine Wardy Beqaa Valley – Lebanon**

Viognier for the fragrance. Sauvignon Blanc for the freshness. Obeidi for the softness. Fresh green apple, guava, quince, pineapple, rose and a pinch of white pepper. As crisp as a Beqaa Valley night. (source: [www.lcbo.com](http://www.lcbo.com))

## ALEJANDRO

### **Concha Y Toro Frontera Sauvignon Blanc**

Pale lemon with a green hue; aromas of white citrus, green apple and gooseberry; flavours of lemon-lime, lemongrass and mineral; dry, medium-high acidity, medium body, with a lingering finish of citrus zest.

## MARIA

### **Cool Crisp White Yellow Tail – Australia**

A brilliant lemon yellow colour introduces you to the bright lemon and waxy nuances that you will find on the nose of this new wine from Yellow Tail. The palate is dry with medium acidity and a light body; look for flavours of lemon, white plum, and ripe apples on a soft finish. (source: [www.lcbo.com](http://www.lcbo.com))

### **Quevedo Crusted Port – Portugal**

Dark amber coloured. Full aromas of red fruit, like cherries and blueberries, a bit flowery. Full of lovely tones of ripe fruit. Fresh acidity and velvety tannins. Enjoyable length and pleasant aftertaste. (source: [www.lcbo.com](http://www.lcbo.com))

## HUNTER

### **Sandbanks Cabernet Franc VQA – Ontario, Canada**

An elegant ruby red wine with raspberry and currant flavours. This well-balanced wine offers a long silky finish.

### **Dan Aykroyd Cabernet Merlot VQA**

Medium ruby, the nose shows sweet black plum and dry herbs. Medium-bodied, quite soft and ripe, it ends with good acidity and soft tannins. (source: [www.lcbo.com](http://www.lcbo.com))



## MELANIE

### **Cono Sur Bicicleta Chili**

a friend of mine recommended this wine to me



## LINDLEY

### **Izumi Yuzu-Lime Sake Collins**

*Japanese*

just like in the movies, it goes "Kampai" before every bite to leave you tipsy at the end of the meal :)



## ALEX

### **Robert Mondavi Napa Valley**

been my favourite for a while now

## MELANIE

### Cono Sur Bicicleta Chardonnay

*A friend of mine recommended this wine to me and always brings this brand over whenever I see them. Turned into one of my favourite wine choices. :)*

Pale lemon colour; floral aromas of fresh fig, toast, hazelnut and vanilla; extra dry and medium bodied with flavours of fig, oak and spice with a creamy mouthfeel. (source: [www.lcbo.com](http://www.lcbo.com))

### Gérard Bertrand Côte des Roses – Rosé Dry

A classically styled blend of Grenache, Cinsault and Syrah. The eye-catching bottle is pretty, but it takes a back seat to the complex, vibrant red berry and pear, lees and mushroom tones in this fresh delight. Perfect for sipping, or with mildly spiced ribs.

*Not a typical Christmas choice, but it's a nice dry rose regardless of the season. Also the bottle is beautiful!*

## GEORGE

### Leffe Brune

Belgian Ale is always my favourite go-to drink. Deep amber/brown colour; roasted malt, brown sugar, cardamom and orange zest aromas; full bodied with rich malty flavours and a long finish.



## LOUIS

### FOOFIGHTERS X TATENOKAWA HANSHO BLUE

Japan

Foo Fighters, do I need to say more



## MELANIE

### Gérard Bertrand Côte des Roses

France

it's a nice dry rose regardless of the season



## GEORGE

### Leffe Brune

Belgium

malty flavours and a long finish



## ALEJANDRO

### Concha Y Toro Frontera

Chili

this wine has a fruity taste and it is a nice choice! ;)



## SUE

### Three Thieves Red Blend

California

it is perfect to enjoy in the cold winter months



## HUNTER

### Dan Aykroyd

Ontario

perfect for a nightcap with Gozer

# cocktails

MEGAN

## cranberry punch

### Ingredients

2–3 cups fresh or frozen cranberries,  
plus more for serving  
3 clementines, thinly sliced  
8 cups cranberry juice cocktail  
2 cups gin  
½ cup fresh clementine juice  
1 bottle sparkling white wine

### Directions

1. In a Bundt pan, scatter cranberries and clementine slices. Top with water and freeze.
2. In a punch bowl, combine cranberry juice, gin and clementine juice. Add frozen ice ring, plus additional cranberries.
3. Top with sparkling wine and serve.

*Yields:* 4 servings

*Total time:* 5 minutes

## tea & cider

### Ingredients

6 cups fresh apple cider  
8 English breakfast tea bags  
1 sliced lemon  
4 ½ oz bourbon

### Directions

1. Boil 6 cups of fresh apple cider in a large saucepan.
2. Reduce heat and simmer until cider is reduced to 3 cups (approx. 30 to 45 minutes).
3. Remove from heat and add 8 English Breakfast tea bags and 1 sliced lemon; steep for 4 minutes before discarding the tea bags.
4. Stir in 4 ½ oz bourbon and serve warm.

*Yields:* 6 servings

*Total time:* 45 minutes

ROB

## cranberry gin fizz

### Ingredients

*For the Cranberry Syrup:*

½ cup cranberries  
¾ cup granulated sugar  
¾ cup water  
4 sprigs fresh thyme

*For the Cocktail:*

2 oz gin  
¾ oz Cranberry Syrup (see below for directions)  
¾ oz fresh lemon juice  
½ oz elderflower liquor  
Ice  
Club soda  
Fresh cranberries, to garnish  
2 sprig fresh thyme, to garnish

### Directions

1. **Make the Cranberry Syrup:** Simmer cranberries, granulated sugar, and water in a small saucepan over medium heat until sugar dissolves and cranberries break down, 10 to 12 minutes. Stir in 4 sprigs fresh thyme. Cool to room temperature. Strain; discard solids.
2. **Make the Cocktail:** Combine gin, Cranberry Syrup, fresh lemon juice, elderflower liquor, and ice in a cocktail shaker. Shake until chilled; strain into 2 glasses. Top with ice and club soda. Garnish each drink with fresh cranberries and 1 sprig fresh thyme.

*Yields:* 2 servings

*Total time:* 20 minutes



## HUNTER

# Santa Claus- mo-politans

### Ingredients

Lime wedge, for rim  
white sugar  
1 cup vodka  
1 ½ cups cranberry juice  
¼ cup triple sec  
¼ cup fresh lime juice  
½ cup fresh cranberries

### Directions

1. Rim glass with lime wedge and dip into sugar.
2. Fill a cocktail shaker with ice then add vodka, cranberry juice, triple sec, and lime juice. Shake until the cocktail shaker is cold.
3. Divide drinks between rimmed glasses and add cranberries for garnish.

*Yields:* 4 servings

*Total time:* 5 minutes

# cranberry mimosas

### Ingredients

1 lime, halved  
2 tbsp sugar  
1 cup sweetened cranberry juice  
1 bottle champagne  
12 fresh cranberries  
4 small sprigs fresh rosemary

### Directions

1. Rim champagne flutes with lime and dip in sugar. Pour ¼ cup cranberry juice into each glass and top with champagne.
2. Use a toothpick to poke a hole through cranberries. Thread rosemary skewer through cranberries and garnish mimosas.

## DIANE

# gingerbread eggnog

### Ingredients

1 cup heavy cream  
1 (1-inch) piece ginger, sliced  
2 tsp pure vanilla extract  
8 whole cloves, crushed  
6 allspice berries, crushed  
2 cinnamon sticks, broken  
¼ tsp freshly grated nutmeg, plus more for serving  
4 cups whole milk, divided  
8 large eggs, separated  
¾ cup granulated sugar  
Pinch kosher salt  
¾ cup to 1 cup dark rum, cognac, bourbon, or both

### Directions

1. Combine heavy cream, ginger, vanilla, cloves, allspice, cinnamon, nutmeg, and 2 cups milk in a medium saucepan. Cook over medium heat until tiny bubbles begin to appear around the edge of the pot (do not let boil), 2 to 3 minutes. Remove from heat and let steep 30 minutes.
2. Meanwhile, beat egg yolks with an electric mixer on medium speed until combined. Gradually beat in sugar and salt. Increase mixer speed to high and beat until thick and very pale in colour, 2 to 3 minutes.
3. Strain spiced cream mixture, discarding spices; return to pot. Slowly whisk 1 cup warm cream mixture into yolk-sugar mixture on low speed; return to pot with cream mixture. Cook over medium heat, stirring constantly with a rubber spatula, until mixture reaches 170°F and coats the spatula, 12 to 15 minutes.
4. Place the pot over a large bowl filled with ice water and let cool, stirring occasionally, until chilled, 20 to 30 minutes. Stir in rum, cognac, or bourbon and remaining 2 cups milk.
5. Just before serving, beat egg whites with an electric mixer on medium-high speed until soft peaks form, 1 to 2 minutes; fold into eggnog. Serve topped with nutmeg.

*Yields:* 16 servings

*Total time:* 1 hour 25 minutes



## MARIA

*My first experience with pomegranate was in yogurt. Now it is more fun and bubbly.*



*Serves: 8*  
*Time: 5 minutes*  
*Difficulty: Easy*

## pomegranate cosmo

### Ingredients

1 cup vodka  
1 cup pomegranate-cranberry juice blend  
 $\frac{1}{4}$  cup orange liqueur  
3 tbsp fresh lime juice  
Lime twists

### Directions

1. Put the vodka, pomegranate juice, orange liqueur, and lime juice in a large liquid measuring cup or pitcher.
2. Add ice and stir 30 seconds or until cold; strain into chilled martini glasses.
3. Garnish with lime twists.



# family drink

MARIA

## heavenly homemade hot chocolate

### Ingredients

2 cups whole milk  
2 tbsp sugar  
4 oz bittersweet chocolate chopped  
(just under 1 cup measured)  
splash of vanilla extract  
whipped cream  
marshmallows

### Directions

1. Combine milk and sugar in a small saucepan and place on the stove-top over medium heat.
2. While the milk is heating place the chopped chocolate in the microwave and heat for 30 seconds. Take the chocolate out and stir it. Return to microwave and heat for another thirty seconds, remove and stir. Continue to heat and stir the chocolate in 30 second intervals until just melted.
3. When the milk reaches the scalding point (180°F, with bubbles on the side), turn off the heat and add the melted chocolate, whisking to combine. Add the vanilla extract now, if desired. Top with whipped cream or marshmallows if using, and enjoy!

Serves: 2

Time: 5 minutes

STACEY

*Children need their own celebratory drinks on New Years Eve, right? This is the perfect, grumpy, green treat. It is a beautiful addition to the table and gives children a charmingly green mouth.*

## the grinch punch

### Ingredients

2 x 13 oz packets unsweetened lemon-lime  
kool-aid  
2 cups sugar  
1 can (12 oz) pineapple juice  
1 frozen lemonade concentrate (12 oz), thawed  
½ liter of sprite  
Ice  
Red sanding sugar for glass trim

### Directions

1. Pour 2 quarts of water in a pitcher.
2. Add the Kool-aid mix and sugar and stir until the sugar is dissolved.
3. Add the pineapple juice and lemonade and stir well.
4. To top the rim of a glass: dip the top in water, then dip into the sanding sugar.
5. Just before serving, add the Sprite and ice.

## ERIC

breakfast  
smoothie**Ingredients**

Ripe Bananas (x 1 ½)  
 Frozen Pineapple (couple o'chunks)  
 Frozen Mango (couple o'chunks)  
 Frozen Kale (couple o'flakes)  
 Frozen Avocado (couple o'chunks)  
 Frozen Blueberries (couple o'berries)  
 Almond Milk, unsweetened (pour until it looks like there's enough)  
 Raw Shelled Hemp Seeds (1 tbsp)  
 2% Vanilla Greek Yogurt  
 Thin Slice of Ginger (1")

**Directions**

1. Combine.
2. Blend.
3. Consume.

iced mint  
protein mochas**Ingredients**

1 cup chilled coffee  
 1 cup almond milk  
 1 scoop chocolate protein powder  
 1 heaping tbsp unsweetened cocoa powder  
 1 tbsp raw honey  
 5–6 mint leaves  
 Extra mint leaves, to garnish  
 1 cup of ice cubes

**Directions**

1. Place all ingredients (except garnishing mint leaves and ice cubes) in a blender and blend until well blended. You want to make sure that there are no chunky mint leaves remaining.
2. Place ice into two cups. Pour mocha mixture into the cups and garnish with mint leaves. Add cute straws, obviously.

## ALEX

*This is not as good as a good cold beer but it does hit the spot when you are chilled. Also, it makes a warming gift.*

warm turmeric  
cinnamon milk**Ingredients**

1 cup milk, unsweetened almond, coconut, or dairy  
 1 tsp honey  
 1 tsp coconut oil, optional  
 ¼ tsp each of ground turmeric, ginger, cinnamon and cardamom  
 Freshly ground black pepper

**Directions**

1. In a small saucepan, gently heat the milk of your choice with the honey and optional coconut oil.
2. Bring to the point where it is almost boiling, then remove from heat.
3. Whisk in the spices until well blended. Strain through a fine mesh strainer, if desired.
4. Add some freshly ground pepper, stir with a cinnamon stick and serve.

**Tip**

*To make a big batch, use ¼ cup each of ground turmeric, ginger, cinnamon and cardamom. Store in a glass jar. Makes 1 cup of mix. Add 1 tsp of this mix to 1 cup of milk and follow the rest of the recipe to make an individual drink.*

*Serves: 1*

*Time: 6 minutes*

*Difficulty: Easy*

Serves: 6  
Time: 15 minutes  
Difficulty: Easy



## MEGAN

*For years growing up, I would tell everybody that I didn't like eggnog even though I had never tried it, I guess because I assumed it would taste like eggs. It wasn't until I was in high school that I finally gave it a shot, and now I just can't imagine Christmas without it!*





# old-fashioned eggnog recipe

## Ingredients

6 large eggs  
½ cup sugar  
1 cup heavy cream  
2 cups milk  
½ teaspoon ground nutmeg + more to garnish  
Cinnamon stick and alcohol of choice (optional)

## Directions

1. Separate egg yolks and egg whites.  
Set egg whites aside.
2. Beat the egg yolks and the sugar until smooth. Add the milk, cream and nutmeg then beat together until smooth and well combined.
3. You can either serve your eggnog just like this and use your egg whites for something else (omelette perhaps?), OR you can beat your egg whites until they solidify and form stiff peaks. Then fold them back into your eggnog mixture to make it extra light and fluffy.
4. To serve, pour alcohol of choice over ice (if using), pour eggnog overtop and grate a little fresh nutmeg on top. Garnish with a cinnamon stick to make it look extra pretty.
5. Enjoy responsibly! (Eggnog hangovers are not fun).









# appetizers



# sundried tomato dip with goat cheese

## Ingredients

- 1 jar (85 grams) of sun-dried tomatoes
- ½ cup of goat cheese
- ¼ cup of balsamic vinegar
- ⅓ cup of olive oil
- 1 clove of garlic
- ⅓ cup of fresh basil
- 2 tbsp of fresh rosemary
- ½ fresh chopped basil

## Directions

1. Crumble goat cheese in a small, shallow serving bowl
2. Mix together sun-dried tomatoes, balsamic, olive oil, garlic, basil, rosemary and basil
3. Pour mixture over goat cheese
4. Can be prepared a day in advance and stored in the fridge. For larger serving multiply the ingredients. Best served with crackers.

*Serves:* 6–10

*Time:* 15 minutes

*Difficulty:* Easy





## DIANE

*This appetizer was provided by a former employee in a previous edition. I loved it so much and made it so often, I've claimed it as a new all-time holiday favourite of my own. It's easy to make and even easier to enjoy with any type of cracker or bread. The combination of distinct flavours from the goat cheese, sundried tomatoes and fresh basil are to die for. Happy dipping!*





*Serves: 12  
Time: 3 hours, 10 minutes  
Difficulty: Easy*

*Here is a classic recipe that you may want to double, or triple, and share. Enjoy!*

## slow cooker party mix

### Ingredients

5 cups Chex cereal (a combination of wheat, rice, and corn)  
4 cups Shreddies cereal  
1 cup Cheerios  
2 cups pretzels  
1 cup peanuts or mixed nuts (I like to add cashews with the peanuts)  
 $\frac{1}{3}$  cup (6 tbsp) butter, melted and hot  
1 tbsp seasoned salt (you can add more to your desired taste)  
 $\frac{1}{4}$  cup Worcestershire sauce  
1 tsp garlic powder (optional)

### Directions

1. Add cereal, pretzels, and nuts to the bowl of a slow cooker.
2. In a separate bowl, whisk together butter and seasoned salt until the salt is dissolved. Stir in the Worcestershire sauce until combined.
3. Drizzle the sauce evenly over the top of the cereal mixture. Toss for about 1 minute, and give it a good, gentle stir to toss everything together, using a rubber spatula to try and avoid breaking the cereal pieces.
4. Cover and slow cook on low for 3 hours and monitor closely, stirring at the 1 hour, 2 hour and the 2.5 hour marks so the mixture does not burn. Then spread the mixture out onto a few baking sheets or parchment paper in an even layer until it cools to room temperature. Serve, or store in a sealed container for up to 3 weeks.

*If your slow cooker does not have a tiny hole in it to let air escape, it may collect too much condensation which could make the Chex Mix too soggy. If that is the case, another great method is to place a towel (or a few layers of paper towels) just under the lid of the slow cooker, to collect the condensation.*







## DI

*In my family, my mom would be baking up a storm and freezing cookies and squares that had warning labels on them not to touch before Christmas. Recipes can trigger memories and this one is not from my mom, but my one brother and a family friend. Prepared a week before Christmas was a massive batch of homemade bits 'n' bites mix in our kitchen. You walked into the house, saw the stacks of cereal boxes alongside the peanuts and pretzel bags. You took a deep breath and you knew Christmas was right around the corner.*

*They would make a day out of this and enough to share with both our large families—with neighbours, friends, and anyone dropping by, you would be sure to see a bowl set out. Traditionally, they used to make this on cookie sheets in the oven—that was very time-consuming. Over the years I kept seeing Christmas recipes popping up on different sites and the...well, the slow cooker came out. This is now something my family has started making and we now share with our neighbours, family and friends during the holidays.*

Serves: 12  
Time: 30 minutes  
Difficulty: Easy



## SHANE

*Just a fun way to add a little Christmas spirit to the table. It can get a little messy but how often do you get to eat a pine cone?*





# pine cone cheeseballs

## Ingredients

- 1 ¼ cups whole natural almonds
- 1 (8 ounce) package of cream cheese
- ½ cup real mayonnaise
- 3 crispy cooked bacon slices, crumbled
- ½ tsp dill weed
- Salt and pepper
- 1 tbsp chopped green onion
- Sprigs, for garnish

## Directions

1. Preheat oven to 300°F.
2. Place and spread all the almonds on a cookie sheet or in a shallow pan, pushing them around until they turn colour, about 20 minutes.
3. Mix together the cream cheese and the mayonnaise. Add the bacon, salt, pepper, dill, and onion. Chill overnight.
4. On a serving platter, make 2 pine cone shapes with the cheese. Begin to press the almonds at a slight angle into the cheese, starting at the narrow end of the pine cone shape.
5. Do this in rows, continuing to overlap rows until all the cheese is covered. Garnish with fake sprigs, or real ones, or with rosemary.
6. Serve at room temperature and spread on crackers.



# jalapeño popper dip

## Ingredients

4 Jalapeños  
8 oz cream cheese (softened)  
1 cup sour cream  
2 cups shredded cheddar cheese  
1 cup shredded parmesan cheese  
½ cup Italian bread crumbs  
4 tablespoons butter (melted)  
1 tablespoon dried parsley  
Serve with chips or bread

## Directions

1. Preheat the broiler. Cut jalapeños in half and removed the seeds, then place the peppers cut side face down on a baking sheet. Broil them for 2 minutes until skins blacken and bubble. Remove from broiler. When cool to handle, peel off and discard the outer skin, then dice the peppers and set aside.
2. Turn the oven to 400°F (200°C).
3. In a medium bowl, mix the cream cheese and sour cream. Add the cheddar cheese, ¾ of the parmesan, and the diced jalapeños. Mix well. In another medium bowl, mix the bread crumbs, melted butter, the remaining parmesan cheese, and the parsley.
4. Spoon the jalapeño mixture into an 8x8-inch (20x20x5cm) baking dish or a medium-sized cast iron pan, spreading evenly. Sprinkle the bread crumb topping evenly on top.
5. Bake for 20 minutes, or until hot and the bread crumbs are golden brown. Serve with chips or bread.

*Serves: 12*

*Time: 25 minutes*

*Difficulty: Easy*





## ROB

*I have used this recipe to cook for friends at random parties and potlucks. This recipe means to me getting to experience good food with good company and bringing everyone together.*







## ALEJANDRO

*Buñuelos are traditional Colombian Christmas Cheese fritters. They are very popular during Christmas season and you can eat them with hot chocolate and coffee. Colombian buñuelos are crunchy on the outside with a soft consistency.*

Serves: 12  
Time: 1 hour  
Difficulty: Easy

# cheese fritters

(Colombian buñuelos)

## Main Ingredients

Vegetable oil for frying  
½ cup (65 g) cornstarch  
1 cup (140 g) yucca flour or cassava flour  
or tapioca starch  
1 cup feta (150 g) cheese (finely grated)  
2 eggs  
¼ tsp baking powder  
2 tbsp butter at room temperature  
2 tsp sugar  
Pinch of salt  
2 tbsp milk

## Directions

1. In a big mixing bowl add the cornstarch, cassava flour, cheese, eggs, baking powder, butter, sugar and salt. Mix with your hands (Don't forget to wash your hands before starting this part ☺).
2. Bring the mixture together with milk, add 1 tbsp at a time until a soft/smooth dough is obtained. Continue mixing with your hands.
3. Using your hands, roll the dough into small balls.
4. In a deep pot, heat the vegetable oil between 300–320°F (148–160° C). The oil temperature to fry these buñuelos is very important. If the oil is too hot, the fritters will pop and if it is too cold, the buñuelos will absorb too much oil. If you don't have a way to measure the oil temperature, heat the oil on low mode and after 3 minutes carefully drop 1 buñuelo. The buñuelo should rise to the surface in the following 6 seconds. If it doesn't, the oil is not hot enough.
5. Once the perfect temperature is obtained, carefully drop 3 to 4 buñuelos at a time and cover the pot. Please note that they are going to turn around by themselves, so no need to turn them.
6. After 5 to 7 minutes, they will stop rotating and their colour will be deep golden brown. When you noticed that colour, drain the oil (carefully, it is hot!) and place them on a plate lined with paper towels.
7. Allow them to cool for a few minutes.
8. Serve with a delicious hot chocolate or coffee and enjoy!



# mixed veggie cutlets

## Ingredients

4-5 Boiled Potatoes  
1 cup Boiled Peas  
2-3 Carrot (grated or finely chopped)  
1 cup Cooked Cauliflower  
1 Onion (finely chopped)  
1-2 Green Chillies (finely chopped)  
Ginger (finely chopped)  
Cilantro (finely chopped)  
Juice of 1 Lemon  
¼ tsp Turmeric Powder  
1 tsp Salt  
Chilli Powder  
½ tsp Garam Masala  
½ tsp Cumin Powder Bread Crumbs  
1 tsp Corn Flour Water  
Oil For Deep Frying

## Directions

1. To a large bowl, add boiled potatoes, peas, grated/ chopped carrot, cooked cauliflower florets, onion, green chillies, ginger, cilantro and lemon juice.
2. To this add turmeric powder, salt, chilli powder, garam masala powder, cumin powder and mix everything together.
3. Knead it with hands mashing the potatoes.
4. To this add bread crumbs and mix everything.
5. Take a portion of the cutlet mixture, make it into a patty. Get creative and try any shape you'd like. I went with the star :)
6. Dip the cutlets in the corn flour slurry and roll it into the bread crumbs.
7. Keep the rolled cutlets in the fridge for about 10 minutes.
8. Heat the oil and gently drop the cutlets.
9. Take them out once they are golden brown in colour.
10. Delicious, hot vegetable cutlets are ready to be served.



## GEORGE

*Food has been a love language in my family growing up, and holidays meant a variety of “love languages” with family! Since I originally come from a country with long monsoon seasons, one of my favorite snack-time involves eating a cutlet while sipping on some hot chai (tea) on a rainy day! That feeling is simply magical! Now I’m at a place where it snows this time of the year, but my craving for some delicious cutlets hasn’t changed! Enjoy this simple yet delicious mashed and spiced vegetable patty, dipped in batter, dredged in bread crumbs, and fried to perfection.*



*Serves: 4  
Time: 2 hours  
Difficulty: Medium*



LAURA

## candied walnut gorgonzola salad

### Ingredients

½ cup walnut halves  
¼ cup sugar  
3 cups mixed greens  
½ cup dried cranberries  
½ cup crumbled Gorgonzola cheese  
1 tbsp raspberry vinaigrette  
1 tbsp white vinegar  
1 tbsp olive oil

### Directions

1. Place walnuts and sugar in a skillet over medium heat, stirring constantly until the sugar dissolves into a light brown liquid and coats the walnuts. Remove walnuts from skillet, and spread them out on a sheet of aluminum foil to cool.
2. Place in a large salad bowl the mixed greens, cranberries, cheese, vinaigrette, vinegar, and olive oil. Toss gently; add candied walnuts, and toss again.

## prosciutto appetizer

### Ingredients

7 oz whipped cream cheese  
1 tbsp minced garlic  
1 ½ tsp olive oil  
3 oz sliced Prosciutto  
40 crackers (I used ritz)  
Salt and pepper to taste  
finely chopped parsley for topping

### Directions

1. In a small bowl, mix cream cheese, garlic, olive oil, salt and pepper together. Set aside.
2. Cut prosciutto into small rectangles.
3. Spread a small amount of mixture onto each cracker, until each cracker is thinly covered.
4. Roll each prosciutto up and place on top of the crackers.

DI

## cranberry salsa

### Ingredients

1 (12 oz) package fresh cranberries  
¼ cup chopped green onion  
¼ cup chopped fresh cilantro  
1 small jalapeño pepper, ribs and seeds removed, unless you like a lot of heat  
1 ¼ cups sugar  
¼ tsp cumin  
2 tbsp lemon juice  
Dash of salt  
2 (8 oz) packages cream cheese, softened  
*(I only used one because we had so much food, but the recipe makes enough for two)*  
Crackers (or baguette)

### Directions

1. Put cranberries, green onion, cilantro and jalapeño in a food processor and pulse until chopped as finely as you like.
2. Pour into a bowl with sugar, cumin, lemon juice and salt. Stir.
3. Cover and refrigerate at least two hours so the sugar can pull out all the bitterness from the cranberries. I left mine overnight and the flavors were fantastic.
4. When you're ready to serve, spread cream cheese into a thick layer on a serving plate.
5. Spread cranberry salsa evenly over the cream cheese and serve with crackers.

ERIC

## cheesy chicken enchilada dip

*Serve this terrine with crackers, toasted baguette rounds or homemade pita chips. I typically make it in a glass Pyrex dish that is about 4–5 inches, not a loaf pan.*

### Ingredients

- 1 packet dry Ranch Dip Mix
- 1 (10 oz) can red enchilada sauce
- 3 cups cooked shredded chicken
- 1 (4.5 oz) can diced green chiles, drained
- 1 cup cheddar cheese
- 2 cups Monterey Jack cheese, divided

### Directions

1. Preheat oven to 350°F. In a large bowl, mix together enchilada sauce and ranch dressing packet. Stir until no clumps remain.
2. Next mix in shredded chicken, green chiles, 1 cup of cheddar cheese and 1 cup of Monterey Jack cheese. Carefully mix until well combined.
3. Pour mixture evenly into a 3" X 9" baking dish. Top with remaining cup of Monterey Jack cheese. Bake for 20–25 minutes until cheese is melted and bubbly around the edges.
4. Serve with your favorite tortilla chips.

DOUG

*They are great appetizers and make a great gift when stored in an airtight mason jar. Serve with some cheeses, pepperoni, roasted peppers and some crackers or a thin sliced baguette. Zesty.*

## lemon mushies

### Ingredients

- 2 lemons, peeled
- 1 tbsp olive oil
- Coarse grained salt
- Cracked black pepper
- ¾ lb (about 20 smallish ones) whole mushrooms

### Directions

1. In a medium bowl mix all ingredients except mushrooms. Taste and adjust if necessary.
2. Add mushrooms.
3. Put in mason jar and let stand in fridge.
4. Enjoy this pickley yumminess.

## spicy garlic- parmesan crisps

### INGREDIENTS

- ½ cup shredded 100% Parmesan cheese
- 2 cloves garlic, minced
- ¼ tsp crushed red pepper

### Directions

1. Heat oven to 400°F.
2. Combine ingredients; spoon into 8 mounds, 2 inches apart, on parchment-covered baking sheets, using about 1 tbsp cheese mixture for each. Flatten slightly.
3. Bake 4 min. or until golden brown around edges. Cool on baking sheets 2 min. Transfer to wire racks; cool completely.

*Servings: 4 servings, 2 crisps (18 g) each*

*Prep Time: 10 min.*



## ROB

# 3-ingredient cranberry brie bites

### Ingredients

- 1 package (17 ¼ oz) frozen puff pastry, thawed
- ½ lb brie cheese
- 1 cup cranberry sauce (purchased or homemade)

### Directions

1. Preheat oven to 375°F. With a sharp knife or pizza cutter, cut the sheets into approximately 3 inch x 3 inch squares. Press each square into a muffin cavity.
2. Cube the cheese—about a ¾ inch cube for each (you may have a little cheese left over). Place a cube of brie in the center of each puff pastry square. Top the brie with a small dollop (about 2 tsp) of cranberry sauce.
3. Bake about 10 minutes or until puff pastry corners are toasted lightly brown.
4. Let cool 5 minutes before serving.

*Serves:* 24

*Time:* 30 minutes

## HUNTER

# antipasti bites

### Ingredients

- 24 slices of Genoa salami 4 inch circles
- 1 cup marinated artichoke hearts drained and finely chopped
- ⅓ cup finely chopped jarred roasted red peppers
- ¼ cup chopped fresh basil plus more for garnishing
- 4 oz fresh mini mozzarella balls

### Directions

1. Preheat to 400°F and position a rack in the middle of the oven.
2. Place one salami slice in each muffin cup. Press the salami slices into the cups.
3. Bake for about 7–10 minutes or until salami is crisp. Remove from the oven and let cool.
4. Next, in a large bowl, mix together artichoke hearts, roasted peppers, basil and the mozzarella balls.
5. NOTE: You can prepare the artichoke mixture beforehand and chill in refrigerator for up to a day ahead of time.
6. Place the salami cups on a platter. Fill with the artichoke mixture. Top with more chopped basil.

# spicy sausage, potato & kale soup

## Ingredients

- 1 lb spicy Italian sausage
- 2 tbsp butter or olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 tsp salt, plus more to taste
- 1 tsp freshly cracked black pepper, plus more to taste
- ½ tsp crushed red pepper flakes, optional
- 2 large bunches of kale, stemmed and chopped
- ¼ tsp freshly grated nutmeg
- 4 medium or 2 large russet potatoes, sliced
- 8 cups chicken broth or stock, 2 boxes
- ½ cup heavy cream

## Directions

1. Heat a large Dutch oven over medium heat. Once the pot has heated through, add the sausage, removed from the casing. Using a wooden spoon, begin to break up the sausage and allow it to cook, stirring occasionally, until it has fully browned. Remove the cooked sausage from the pot and transfer it to a bowl. Set aside.
2. Lower the heat to medium, add the butter or oil and throw in the onions and garlic. Stir, scraping down the bottom of the pot, picking up the browned bits of sausage with the back of a wooden spoon. Cook until soft and translucent about 3–5 minutes. Season with salt, pepper, and crushed red pepper flakes, if using. (Fair warning: the heat of the Italian sausage is often enough spice for me!) Continue to sauté until the onions have caramelized. Add the chopped kale in batches, allowing it to wilt down as it cooks. It might seem like a lot of kale but it will cook down, just like spinach! Add the nutmeg and mix. Cook the kale for another 3 minutes until it has turned bright green and has completely wilted down. Throw in the sliced potatoes and cooked sausage.
3. Add the chicken stock or broth and bring it up to a boil. Lower the heat and allow the soup to simmer until the potatoes are cooked soft. Taste the soup for seasoning at this point. You may add more salt, pepper or red pepper flakes, as desired! Once the potatoes are fully cooked, stir in the heavy cream. Don't boil cream as it will cause the soup to separate. Serve right away with some bread on the side. Enjoy!

*This recipe can also easily be modified to prep and freeze by omitting the broth and cream. Add the chicken broth to a slow cooker with the frozen soup ingredients and heat for 4–6 hrs on high. Once it's ready, stir in the cream and enjoy!*







# mains



## STACEY

*When I was young, my mom used to let me taste the stuffing as it cooked and help her decide when we needed to add more spice. This always made me feel like I was helping in creating this special meal.*



Serves: 8  
Difficulty: Medium





# perfect turkey

## Ingredients

- 1 whole turkey, neck and giblets removed
- ½ cup butter, melted
- 2 large onions, peeled and chopped
- 4 carrots, peeled and chopped
- 4 stalks celery, chopped
- 2 sprigs fresh thyme
- 1 cup dry white wine
- 2 sprigs of rosemary

## Directions

1. Clean turkey inside and out with warm water.
2. Preheat oven to 325°F.
3. Brush the turkey with ½ the melted butter. Stuff the turkey cavity with stuffing.
4. Scatter the vegetables and sprigs of herbs around the bottom of the roasting pan, and cover with the white wine.
5. Roast, uncovered, for 15 minutes per lb in the preheated oven, until the internal temperature of the thigh reaches 175°F.
6. Baste with the remaining butter. Allow the bird to stand about 30 minutes before carving.

# stuffing

## Ingredients

*The amounts listed with the ingredients are all approximate.*

- ¾ cup minced onion
- 1 ½ cups chopped celery, stalks and leaves
- 1 cup chopped mushroom (optional)
- 2 tsp salt
- 1 tsp pepper
- 1 tbsp sage
- 1 tbsp parsley
- 1 tbsp rosemary
- 1 tbsp thyme
- Bread ripped into chunks (cheap white bread works well)
- 2 tbsp lemon juice
- ½ cup chicken stock

## Directions

1. Fry onions, celery and mushrooms in butter, until onions are clear.
2. Rip bread into bowl and mix in vegetable mixture.
3. Add parsley, sage, rosemary and thyme while singing “Scarborough Fair” by Simon and Garfunkel. Bask in its hippy glory. Sing along.
4. Add lemon juice and chicken stock to make moist.
5. Taste and then refine for your palate.



## LOUIS

*We always make this sauce in the beginning of the holiday season. As a meat lover, I always have marinade sauce in the fridge so I can make an additional dish quickly. Any leftover dish can also be revived with this sauce.*



Serves: 4-6  
Difficulty: Easy



# assorted spiced meat sauce

*Generally speaking, you should cook the meat first before poaching (on low heat) in marinade sauce.*

## **Meat Preparation Options**

- Marinated chicken wings and chicken gizzards (1 lb): Simmer wings and gizzards in the sauce for 15 minutes using low heat. Turn the stove off and let the wings soak in the sauce for another 15 minutes.
- Marinated squid (1 unit): Use low heat to simmer for 5 minutes. Let it sit in the sauce for 5 minutes.
- Marinated dried beancurd (4 cubes): simmer beancurd in the sauce for 20 minutes.
- Marinated eggs (4): simmer shelled poached eggs in the sauce for 5 minutes.
- Marinated peanuts (¼ lbs): put peanuts in microwave oven and cook for 10 minutes, then simmer peanuts in the sauce for 20 minutes.

*The more you poach meat in the sauce, the better it tastes. Don't throw away the sauce after use. However, there are a couple of exceptions to this: if you poach the beancurd, the sauce will turn sour, if you poach eggs, the sauce will lose its flavour. So, with beancurd and eggs, throw any spare sauce out.*

## **Ingredients**

- 4 slices ginger
- 2 slices liquorice
- 2 cloves garlic
- 2 shallots
- 1 red chili
- 3 anise seeds
- 1 tbsp Sichuan peppercorns
- 2 sprigs spring onion (sectioned)
- 1 cup dark soy sauce
- 5 cups water
- 1 tbsp rice wine
- 1 tbsp rock sugar
- 2 tbsp hot broad bean paste (or to taste)

## **Marinated Sauce Preparation**

1. Stir fry all ingredients with 2 tbsp of oil in a wok.
2. Put all seasoning in.
3. Simmer for 30 minutes.



*Serves: 12*  
*Time: 4 hours*  
*Difficulty: Difficult*



## PETER

*Around Christmas time every year, my mom makes these ham-stuffed rolls called Piragi (it's a Latvian recipe—my family is Latvian). They're a pain in the ass to make because of all of the steps involved, and so delicious that I get a pavlovian reaction just seeing pictures of them. As such, stealing someone else's share of piragi can cause serious problems, especially if there are easily-available kitchen knives nearby. So...Merry Christmas!*



# ham-stuffed piragi

## Meat Filling Ingredients

1 onion  
½–¾ lbs bacon  
Salt  
Pepper

## Dough Ingredients

¾ cup milk  
¼ cup butter  
2 tsp salt  
2 tbsp sugar  
1 tbsp dry yeast  
¼ cup warm water  
1 egg  
3 ½ cups white flour  
1–2 tbsp sour cream

## Glaze Ingredients

1 egg  
1–2 tsp milk  
¼ tsp sugar (1 ml) — optional

## Prepare the Meat Filling

1. Finely chop the onion and uncooked bacon, then season it well with pepper and salt. Mix thoroughly.
2. Put in the fridge while you make the dough.

## Make the Dough

1. Heat up the milk until it starts to scald (you'll see a thin film on the surface). Remove from element.
2. In a large bowl, add the milk. Add the butter, salt and sugar. Mix it up, then let the mixture cool off until it is lukewarm.
3. Mix the yeast and warm water in a small bowl. When it starts to bubble up, add the mixture to the large bowl.
4. Add a beaten egg to the large bowl.
5. Add 1.5 cups of the flour to the dough mixture. Beat it until smooth. Slowly add the remaining flour, using roughly half a cup at a time. Optionally: for a lighter dough, add sour cream after all flour has been added.

6. Cover the bowl with a damp cloth, allowing the dough to rest for 10 minutes.
7. While you wait for the dough to rise, prepare a surface for kneading the dough. Once the dough has risen for 10 minutes, take it out of the bowl and knead it on your prepared surface for 5–6 minutes until it is smooth, soft and elastic.
8. Either clean out your bowl with soap and warm water, or use another large one, then grease the bowl with butter.
9. Put your dough in the bowl, then cover with a damp cloth. Allow to rise for up to 90 minutes, until the dough has doubled in size.
10. Prepare a floured surface for the next major step (making the piragi).

## Make the Piragi

1. Preheat your oven to 400°F.
2. Take the meat filling out of the fridge.
3. Prepare the glaze: in a small bowl, mix together 1 beaten egg, 1–2 tsp of milk and ¼ tsp of sugar.
4. Punch down the dough to flatten it.
5. Roll the dough into a log about 1.5" in thickness. Cut the pieces about 1.5" thick.

## To make each bun

1. Flatten the disc of dough.
2. Put in a tsp of the filling on one side.
3. Fold over, and pinch the edges to ensure there are no openings left.
4. Place the piragi buns on an ungreased cookie sheet, seam-side down.
5. Let the piragi rise in a warm place until they have almost doubled in size (about 20 minutes).
6. Brush the piragi with the glaze.

## Bake the Piragi

1. Bake at 400°F for 14–18 minutes, or until golden brown.
2. Take the piragi out of the oven and let cool for 5 minutes on the tray.
3. Remove piragi from the tray, then cool for another 15 minutes before serving.



# italian chicken with vegetables and herbs

## Ingredients

3 lbs Chicken Thighs, skinned and deboned  
1 tsp Oregano  
1 tsp Basil  
Salt & Pepper  
2 large potatoes, peeled and quartered  
3 carrots, peeled and quartered  
1 clove of garlic, finely chopped  
1 bay leaf  
14 oz can chopped tomatoes

## Directions

1. Season the chicken with the herbs and the salt and pepper.
2. Place in a greased casserole dish.
3. Place the potatoes, carrots, garlic, bay leaf, and, tomatoes with juice, around and over the chicken.
4. Cover and bake at 375°F for 1 hour

*Serves:* 6  
*Difficulty:* Easy Peasy





## HUNTER

*I have always loved the holidays and all the memories that come with them ever since I was a small child. My mom and I would cook this recipe together while listening to Christmas music. This recipe brings back all the cheerful memories back to me every year I make it.*



# southern shrimp & creamy grits

## Ingredients

### Shrimp and Cajun Tomato Sauce:


3 tablespoons butter, (divided 2/1)  
1 tablespoon olive oil  
1 small yellow onion, finely chopped  
1 green bell pepper, finely chopped  
1 celery stalk, finely chopped  
6 cloves garlic, minced (divided 4/2)  
2 tablespoons flour  
2 tablespoons of Cajun seasoning  
½ teaspoon of cayenne pepper (optional)  
300g chorizo sausage (cured), thickly sliced  
1 ¾ cups chicken broth  
1 ¾ cups of fire-roasted tomatoes (undrained),  
substitute: regular diced tomatoes  
400g frozen shrimp (thawed)  
8 large fresh shrimp  
⅓ cup heavy cream  
Salt, to taste  
Pepper, to taste  
Fresh parsley for garnish

### Creamy Grits:

3 cups chicken broth  
1 cup water  
1 cup stone-ground grits, substitute:  
quick-cooking grits (cut cooking time in half)  
¼ cup heavy cream  
2 tablespoons of butter  
¾ cup of grated parmesan cheese  
Black pepper, to taste

## Directions

- Start the sauce:** Add 2 tablespoons of butter to a heavy skillet on medium-high heat. Once the butter has melted, add in the onion and cook on medium-low heat for 3 minutes or until they begin to soften. Once the onions begin to soften, add in the bell pepper and celery and cook for 8 minutes until soft.
- Start Grits:** While the onions, peppers and celery are cooking. Bring the chicken broth and water to a boil. Once boiling, slowly stir in the grits. Reduce heat to low. Let cook for 20 minutes or until tender, stirring frequently. (Step to follow after 10 minutes of cooking).
- Back to the sauce:** Once the onion, bell pepper and celery are soft, add in 4 cloves of minced garlic, flour, Cajun seasoning and cayenne pepper (optional). Make sure it is evenly coated (20 seconds).
- Add in chorizo sausage, chicken broth and tomatoes and bring it all to a boil. Once boiling, reduce heat to low and simmer for 10 minutes uncovered until the sauce thickens to your liking.
- Stir in the previously frozen shrimp and cook for 3 minutes until just firm. Stir in the heavy cream. Turn heat off and set aside while you finish the grits and grill the large shrimp to top.
- Grill fresh shrimp:** Preheat a grill on medium-high heat. Melt remaining tablespoon of butter, add a splash of olive oil and the remaining 2 minced garlic cloves until fragrant.
- Add the 8 fresh shrimp to the grill and allow to cook 2–3 minutes per side until slightly firm. Remove from heat.
- Finish the Grits:** Once your grits are tender, add in the heavy cream, butter and parmesan cheese and stir until evenly mixed, adding in black pepper for taste. Serve immediately.
- Plating:** Add grits to a plate or shallow bowl and add some Cajun shrimp sauce. Top with two grilled shrimp and garnish with parsley.



Serves: 4  
Time: 30 minutes  
Difficulty: Medium

## ALEX

*I've always heard of Shrimp and Grits on the Food Network and had no idea what grits were, but knew I wanted to try it. I was on a trip in Nags Head, North Carolina and finally came across Shrimp and Grits while out to dinner, it was love at first bite! Once I got back home, I was on the hunt. I could not find grits anywhere until I finally came across the one ingredient I was missing. Success! I found a series of recipes online, tried them all and tweaked them as I went along. At last, I now have my go to Shrimp and Grits fix. Why is this in a holiday recipe book? Holidays bring family together, food brings family together, and my family loves to try new things in terms of food. This recipe has opened us up to something new and has been requested time and again for various family gatherings, bringing the warm southern heat to a cold wintery holiday. With green bell peppers and parsley, contrasted with the bright red of the roasted tomatoes, it just looks festive in my opinion. Enjoy!*



# sea bass with coriander and chili pepper recipe

## Ingredients

1 kg whole sea bass, gutted and scaled  
½ bunch fresh coriander, roughly chopped  
2 red chillies, finely chopped  
1 tbsp cumin seeds, toasted  
2 tbsp extra-virgin olive oil  
Sea Salt

## For the dressing:

Juice of 2 limes  
1 tsp unrefined light muscovado  
1 tsp fish sauce  
2 tbsp olive oil  
sugar

## Directions

1. Preheat the oven to 190°C/gas 5. Clean the sea bass, wiping it inside and out with kitchen paper.
2. Use a sharp knife to gently score the fish with 3–4 diagonal cuts on both sides. Stuff the inside of the fish with the fresh coriander.
3. Mix together the chillies, cumin seeds, olive oil and salt and rub this mixture all over the outside of the fish. Place the fish on a baking tray and bake in the oven for about 30 minutes. The skin should crisp up nicely as the fish is not covered.
4. Check if the fish is cooked—the flesh should be opaque and feel firm to the touch. Return to the oven for a further 5 minutes if necessary.
5. Meanwhile, whisk together the dressing ingredients. Once the fish is cooked, remove the fillets using two spoons and then drizzle a little dressing over each portion.

*Serves: 4–6*  
*Time: 30 minutes*  
*Difficulty: Easy*





## LINDLEY

*Who said fish could not be on the table for Christmas?*



ROB

## leftover turkey pot pie

### Ingredients

2 cups frozen peas and carrots  
2 cups frozen green beans  
1 cup sliced celery  
 $\frac{2}{3}$  cup butter  
 $\frac{2}{3}$  cup chopped onion  
 $\frac{2}{3}$  cup all-purpose flour  
1 tsp salt  
1 tsp ground black pepper  
 $\frac{1}{2}$  tsp onion powder  
 $\frac{1}{2}$  tsp Italian seasoning  
1  $\frac{3}{4}$  cups chicken broth  
1  $\frac{1}{3}$  cups milk  
4 cups cubed cooked turkey meat

### Directions

1. Preheat an oven to 425°F (220°C).
2. Place the peas and carrots, green beans, and celery into a saucepan; cover with water, bring to a boil, and simmer over medium-low heat until the celery is tender, about 8 minutes. Drain the vegetables.
3. Melt the butter in a saucepan over medium heat, and cook the onion until translucent, about 5 minutes. Stir in  $\frac{2}{3}$  cup of flour, salt, black pepper, onion powder, and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir the cooked vegetables and turkey meat into the filling until well combined.
4. Fit 2 pie crusts into the bottom of two 9-inch pie dishes. Spoon half the filling into each pie crust, then top each pie with another crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife to release steam.
5. Bake in the preheated oven until the crusts are golden brown and the filling is bubbly, 30 to 35 minutes. Cool for 10 minutes before serving.

MARIA

## bacalhau à gomes de sá

### Ingredients

1 pound salted cod  
3 medium potatoes (about 2 pounds), peeled  
1 tablespoon olive oil  
1 Spanish onion, thinly sliced  
 $\frac{1}{4}$  cup butter, melted  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp black pepper  
12 to 15 black olives  
1 large handful fresh parsley, chopped  
2 hard-boiled eggs, cut into wedges  
1 lemon, cut into wedges

### Directions

1. Prep the salted cod. Rinse in cold water and place in a bowl; fill the bowl with water and place in the refrigerator. Soak the cod for at least 16 but up to 48 hours, switching out the water twice.
2. Remove the cod and place in a stockpot; cover with water and bring to a boil. Reduce heat to medium-low and simmer for 10 minutes, then drain and set aside to cool, about 20 minutes. At the same time, place the potatoes in a separate pot and cover with water; bring to a boil, reduce heat to medium-low and simmer until just tender, about 10 minutes. Drain and set aside to cool, about 20 minutes.
3. As the cod and potatoes cook and cool, caramelize the onion. Warm the oil in a skillet over medium-low heat, then add the onion and a pinch of salt. Sauté the onion until caramelized, reducing heat as needed to prevent burning, about 40 minutes, stirring every few minutes.
4. Once the cod and potatoes have cooled, shred the cod with a fork and slice the potatoes into  $\frac{1}{4}$ -inch slices. Gently toss the potatoes with the melted butter, salt and pepper.
5. Preheat the oven to 350°F. Add half of the potatoes to a casserole or gratin dish, then layer half of the fish, black olives, parsley and caramelized onions on top. Repeat with the remaining ingredients. Bake for 30 minutes and serve with egg and lemon wedges.

## MARC

# amazing Christmas veal stew garnished with fruit and nuts

### Ingredients

1.5 kg of quality stewing veal, cut into 14–16 pieces (53 oz). Alternatively use high quality, low fat beef cuts  
600 grams leeks, sliced (21 oz)  
2 large carrots, sliced  
 $\frac{2}{3}$  cup olive oil  
 $\frac{1}{3}$  cup cognac  
2 tbsp soy sauce  
1 cup warm water  
16 dried plums (pitted)  
16 dried apricots (pitted)  
16 almonds (without skins)  
Juice of 2 lemons  
Salt and freshly ground pepper

### Directions

1. Cut the veal into large pieces and wash thoroughly; wipe with paper towel (it is important to dry the meat well, in order to be nicely browned). Heat the oil in a large saucepan, add the meat (in batches) and sauté, until browned on all sides. Do not add all the meat in saucepan, rather sauté in batches, so that the temperature of the oil remains high and the meat is sealed. When done, remove with a slotted spoon, place on a platter, cover and set aside.
2. Slice the leeks, add in the same oil used to brown the meat and sauté. Add the veal and pour in the cognac; wait for a while, until it evaporates. Add the soy sauce, the carrots, the warm water and season with salt and pepper. Place the lid on, turn the heat down and let simmer for 1½ hours. About 10–15 minutes before the veal is ready, add the dried plums, apricots and almonds to the pan and stir.
3. Serve with pilaf, mashed or roast potatoes. Enjoy!

## PETER

*This recipe has been perfected over time—my grandmother makes it the best. There is always a side bet on who will eat the most. I am pretty sure I win every time. Yummmmm!*

# honey glazed ham

### Ingredients

1 (5 lbs) ready-to-eat ham  
 $\frac{1}{4}$  cup whole cloves  
 $\frac{1}{4}$  cup dark corn syrup  
2 cups honey  
 $\frac{2}{3}$  cup butter

### Directions

1. Preheat oven to 325°F.
2. Score ham and stud with the whole cloves. Place ham in foil-lined pan.
3. In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham.
4. Brush glaze over ham and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven and let sit a few minutes before serving.

*Serves:* 15

*Prep:* 20 minutes

*Cook:* 1 hour, 15 minutes

### Easy Cleanup

*If you make this in a slow cooker, using a slow cooker liner can make cleanup easier.*



## LOUIS

*I like the colour contrast of this chicken dish. It's so appealing to the family's eyes. Once it's served on our dining table, everyone is eager to dig in and taste.*

*While cooking, the marinated chicken pieces are braised with Shaoxing wine in the first stage. The alcohol will be gone because of the heat, leaving a mild sweetness behind. Once the chicken is cooked through, you might like to sprinkle in Shaoxing wine just before serving on your dining table. When you open the pot lid, the wine aroma will escape and whet your guests' appetite—that's the highlight of this dish.*

## shaoxing wine chicken

### Ingredients

- 2 (about 690 grams) chicken legs
- 5 to 6 cloves garlic, sliced
- 6 to 8 slices ginger
- 2 tbsp Shaoxing wine (Hua Diao wine) + 1 tbsp wine (optional, sprinkle when served)
- ¼ cup water
- 25 g rock sugar, roughly chopped
- 1 spring onion, julienned
- 1 red chili, optional, chopped

### Marinade

- 3 tsp light soy sauce      1 tsp dark soy sauce
- 1 tsp oyster sauce      2 tsp sesame oil

### Directions

1. Rinse the chicken legs. Wipe dry with paper towel. Cut into 2 to 3 pieces. Mix with marinade well. Set aside for 30 minutes.
2. Heat oil in a wok over medium-high heat. Saute garlic and ginger. Add in chicken pieces. Stir fry and cook until the surface colour changes. Pour in water. Add rock sugar. Sprinkle 2 tbsp of Shaoxing wine (Hua Diao wine). Cover and cook for 15 to 20 minutes, or until the chicken is cooked through and sauce is reduced by half and thickened. Add spring onion and red chili. Stir to combine. Stir in 1 tbsp of wine before serving if you like more wine aroma. Serve hot.

*Serves:* 2 to 3

*Prep time:* 15 minutes

*Cook time:* 30 minutes

## TASHA

*"The most fluffy and tasty thing I have ever tasted." –Evyn Stark, age 7*  
*"I'm older so I get more, right?"*  
*–Lochlyn Stark, age 9*

## yorkshire pudding

### Ingredients

- 1 cup milk
- ½ cup all-purpose flour
- Pinch salt
- 3 eggs
- Vegetable oil or 2 tbsp butter

### Directions

1. Preheat oven to 450°F.
2. Mix the batter ingredients together.
3. Let rest for 10 minutes.
4. Put 9" x 12" glass pan in heated oven with ½ inch of oil and butter on bottom for 10 minutes.
5. Put batter in tray.
6. Cook for 15 to 20 minutes until crispy and puffy.
7. Don't open door before then or they will not rise.

*Serves:* 8 to 10

*Difficulty:* Easy

## roast beef

### Ingredients

- Roast beef
- 4 gloves garlic
- Pepper (to taste)
- Olive oil (enough to cover)
- Rosemary (to taste)
- ½ cup red wine

### Directions

1. Preheat oven 500°F.
2. Rub beef with the ingredients
3. Cook for 10 minutes.
4. Turn heat down to 350°F then cook for 20 minutes per lb.

## SHANE

*I love making this because it's one of the few things I can make...and it tastes amazing! Our cottage guests look forward to it every time they come.*

# breakfast sandwich

### Ingredients

*Ingredient amounts will vary depending on the number of people you are cooking for.*

Bacon  
Eggs  
Old Cheddar  
English Muffins  
Maple syrup  
Spinach  
Tomatoes (optional)  
Avocado (optional)  
Butter  
Mayonnaise

### Directions

1. Take the bacon and let it soak in maple syrup for a couple of hours. If you don't have that kind of time, let it soak for as long as you can.
2. While the bacon is taking a bath in maple syrup, prepare your other ingredients.
3. Split the English muffins and butter both sides.
4. Place the English muffins on a large pan face-up. I use a cookie sheet, but use whatever will work.
5. Put this aside for now and start to slice your cheddar and tomatoes.
6. I recommend using a cheese slicer for the cheddar; it will melt faster and ensure you don't use too much cheese.
7. Wash your spinach and dry. If you don't have a salad spinner, a cloth or paper towel will do.
8. Cut your avocado in half and take the pit out. (Make sure it's ripe before cutting; you do not want to eat an unripe avocado, it will ruin your sandwich!) Once it is out, take a knife and cut a checkerboard pattern into the inside of the avocado. Cut down to the skin, but don't cut through the skin. Flip the skin inside-out over a bowl. All the meat of the avocado should just fall out. If it doesn't, grab a spoon and dig it out. Mash up the avocado until smooth, then place the pit in the bowl. The pit will prevent it from going brown.
9. Now that we have everything ready, it's time to cook.
10. Get the frying pans ready and set stove top to medium heat.
11. Since the bacon will take longer, I would start the bacon before the eggs.
12. When the bacon is almost half-way cooked, start frying the eggs and turn on the stove to broil.
13. I recommend draining the bacon grease into a recycled jar so it doesn't splatter too much.
14. The eggs should be prepared over medium heat. Fry both sides until the whites are cooked through, leaving the edges slightly brown.
15. When the eggs and bacon are almost done, put the English muffins in the oven until the butter fully melts.
16. Once melted, take them out and drizzle maple syrup on the face of them. Put them back in the oven until they are toasted.
17. Place the cheese on the eggs and remove the English muffins from the oven.
18. It's time to assemble your sandwich!
19. Place your egg, bacon, tomato on one side of your english muffin.
20. On the other side, apply a little mayonnaise, avocado and spinach.
21. Put the two together and you've got yourself the greatest breakfast sandwich ever!





A man with a beard, wearing a white button-down shirt, is focused on cooking in a kitchen. He is holding a small spoon and a small amount of yellow substance, possibly butter or oil, over a frying pan on a gas stove. The kitchen is decorated for Christmas, with two small white Christmas trees on the counter and a mortar and pestle with lemons nearby. The lighting is warm and focused on the cooking area.

sides



# crispy brussel sprouts with bacon and garlic

## Ingredients

10 small brussel sprouts  
2 bacon slices, minced  
2 garlic cloves, thinly sliced  
¼ cup (60ml) olive oil  
2 tbsp rock salt, sea salt or “Kosher” salt  
pepper

## Directions

1. Peel off any bad leaves from the brussel sprouts.
2. Bring a pot of water to boil.  
Add rock salt.
3. Blanch brussel sprouts for 4 minutes then drain and refresh in cold running water.
4. Cut sprouts in half lengthwise.
5. Heat olive oil on high. Add bacon and cook 1 minute.
6. Add brussel sprouts and fry until they start to brown around the edges and the bacon crisps.
7. Add garlic slices and fry 1 minute until softened.
8. Drain brussel sprouts to remove excess oil. Serve hot.

Serves: 4-6

Difficulty: Easy





## TASHA

*I hate brussels sprouts. Everyone I know hates Brussel sprouts. Yet my mother insisted that those dry, tasteless things be a part of our Christmas dinner. After several years of whining, we (the four kids) success in finally getting the green cardboard bits off the menu. Yaa! Until my brother got married. She is a lovely girl but loves Brussel sprouts. I met the coolest skater dude—he loves Brussel sprouts. The Stewarts now have to have them at dinner once again. But thank Loki (the trickster God) for this recipe—it makes these sprouts a little more palatable.*





Serves: 4-6  
Difficulty: Easy



Actually it's Shannon's, SURPRISE SURPRISE!

## canadian scalloped sweet potatoes with a kick

### Ingredients

- 2 cups heavy cream
- 1 tbsp chipotle pepper puree (canned chipotle peppers in adobe sauce, found in Mexican or International area of grocery store)
- 1/2 cup maple syrup
- 1/2 tsp cinnamon
- 6 sweet potatoes, peeled and thinly sliced 1/8 inch thick
- Salt and freshly ground black pepper

### Directions

1. Preheat oven to 375°F.
2. Whisk together cream, chipotle puree, maple syrup, cinnamon until smooth.
3. In a 9 x 12 inch casserole dish, arrange the potatoes in even layers. Drizzle with cream mixture and season with salt and pepper in between layers.
4. Cover and bake for 30 minutes, remove cover and continue baking for 45 minutes to 1 hour, or until the cream has been absorbed and the potatoes are cooked through and the top is browned. Let rest. Then enjoy.

### DOUG

*I am lucky to have a wife who has the ability to turn any meal into something gourmet. I look forward to our Christmas meal because I know this will be on the menu. It has sweetness and kick, a perfect combination, in my books. It's easy to clean up afterward as well because the crispy bits that are stuck to the sides are candy-like goodness.*


*This is an adapted recipe from Bobby Flay, but adding a Canadian touch to it.*



## MARC

*This super-green salad has lots of antioxidants, including lutein, beta carotene and vitamin C. It's a delicious way to help you rack up the seven to nine daily servings of fruits and vegetables recommended for adults.*





# green bean salad with feta

## Ingredients

4 cups mixed baby salad greens  
½ lb fresh green beans, trimmed,  
cooked al dente and cut in half  
2 oz feta cheese, crumbled  
2 tbsps extra-virgin olive oil  
1 tbsp balsamic vinegar  
1 tbsp orange juice  
½ tsp fennel seeds  
Salt and pepper, to taste  
⅓ cup dried cranberries (optional)

## Directions

1. In a medium-size bowl, combine greens, beans and cheese.
2. Add oil, vinegar, juice, fennel seeds, salt and pepper;
3. Toss.
4. Sprinkle with dried cranberries, if desired

*Serves:* 4  
*Time:* 15 minutes  
*Difficulty:* Easy



## SUE

*This is a green salad that my family would bring to a gathering during the holiday season. It is simple, sweet and a colourful addition to a festive table.*



Serves: 4  
Time: 15 minutes  
Difficulty: Easy



# mandarin orange romaine salad

## **Ingredients:**

- 1 head of romaine lettuce
- 1 red onion
- 1 cup dried cranberries
- ½ cup slivered almonds (can be lightly toasted)
- 1 can mandarin orange pieces

## **Dressing:**

*(please note this may be too much dressing for some people; add to taste)*

- ¼ cup of sugar
- 2 tbsp water
- 1 cup vegetable oil
- ¼ cup white or a cider vinegar
- 1 tsp dry mustard
- 1 tsp salt

## **Directions:**

1. Wash and tear the romaine lettuce, slice and cut red onion into bite size pieces, lightly toast the almonds in fry pan until golden. Remove from heat right away.
2. Combine the vinegar, water and oil in a bowl then whisk. Add the remaining ingredients.
3. Put all of your ingredients into a serving bowl and then before serving toss in the dressing. You can put the almonds into the salad mix or add them on top for presentation.
4. Serve and enjoy!



## DIANE

# orange-glazed carrots and parsnips

*This is a family vegetable side dish; it is a super favourite.*

### Ingredients

1 cup orange juice  
¼ cup butter  
2 tbsp sugar  
1 ½ tbsp grated, fresh ginger  
4 cups thin, ribbon-like carrot strips  
2 cups thin, ribbon-like parsnip strips  
Salt  
½ cup diagonally sliced green onions

### Directions

1. Combine orange juice, butter, sugar and ginger in a large, nonstick frying pan. Bring to a boil over medium heat; add carrot and parsnip strips. Reduce heat and simmer, covered, for 3 minutes.
2. Uncover and simmer, stirring frequently, until liquid is reduced and carrot and parsnip strips are tender and glazed (about 10–15 minutes). Season to taste with salt. Sprinkle with green onions.

*Serves 4–6.*

**Cook's Note:** *Use a vegetable peeler to cut carrots and parsnips lengthwise into long, thin, ribbon-like strips.*

## MARC

# mashed sweet potatoes with brown sugar and pecans

### Ingredients

1 cup (packed) golden brown sugar  
½ cup chopped pecans (about 2 oz)  
¼ cup (½ stick) chilled butter, cut into ¼ inch pieces  
5 lbs red-skinned sweet potatoes (yams), peeled, cut into 1 ½-inch pieces  
4 large eggs  
3 tbsp pure maple syrup  
2 tbsp vanilla extract  
1 tbsp fresh lemon juice  
2 tsp salt

### Directions

1. Preheat oven to 350°F. Mix sugar, pecans and butter in small bowl. Cover and chill until ready to use. (Can be made up to 2 days ahead. Keep refrigerated.)
2. Butter 13 x 9 x 2 inch glass baking dish. Cook sweet potatoes in large pot of boiling salted water until very tender, about 12 minutes. Drain. Let stand in colander 15 minutes. Purée sweet potatoes in processor.
3. Beat eggs, syrup, vanilla, lemon juice and salt in large bowl. Mix in puréed sweet potatoes. Transfer sweet potato mixture to prepared dish. Sprinkle pecan topping evenly over mixture.
4. Bake until sweet potato mixture is set and topping bubbles, about 1 hour. Let stand 15 minutes and serve.

## MELANIE

*This cozy dish is a great vegetarian and gluten free alternative for the holiday season.*

# roasted acorn squash wild rice stuffing

### Ingredients

- 1 ½ cups uncooked wild rice
- 2 teaspoons kosher salt, divided
- 4 acorn squash
- 3 cloves garlic
- 1 shallot
- 1 bunch kale
- 3 ½ tablespoons olive oil, divided
- Fresh ground black pepper
- ⅓ cup pistachios, chopped
- 4 oz crumbled feta cheese

### Directions

1. Pre-heat oven to 450°F.
2. In a medium pot, combine the wild rice, 3½ cups water, and 1 teaspoon kosher salt. Bring to a boil, then simmer for 45 to 50 minutes until tender. Let sit for 10 minutes before draining any extra liquid.
3. Meanwhile, chop each of the acorn squash in half and then into quarters. Using a spoon, scrape out the seeds. Line a baking sheet with parchment paper, place the squash on the sheet and drizzle with olive oil on the cut sides, then sprinkle with kosher salt and pepper. Turn cut side down on the sheet and roast until tender, about 40 minutes.

4. While the squash roasts, mince the garlic and the shallot. Cut the kale into thin strips. In a large skillet, heat ½ tablespoons olive oil; add garlic and shallot and sauté for 2 to 3 minutes until the shallots are soft. Then add the kale and sauté for 2 to 3 additional minutes until the kale is tender and bright green. Turn off the heat and stir in the rice, 2 tablespoons olive oil, 1 teaspoon kosher salt, and fresh ground black pepper. Taste, and adjust seasonings if desired.
5. Chop the pistachios.
6. To serve, place the squash quarters on a plate. Top with wild rice stuffing, then sprinkle with feta cheese and pistachios. (Alternatively, feta and pistachios can be mixed into the wild rice stuffing).



## SHANE

# roasted ratatouille

### Ingredients

1 eggplant, trimmed, cut into 3 cm pieces  
2 zucchini, trimmed, cut into 3 cm pieces  
2 red capsicums, seeded, coarsely chopped  
1 red onion, coarsely chopped  
2 garlic cloves, thinly sliced  
2 tbsp olive oil  
250 g cherry tomatoes  
250 g yellow cherry tomatoes

### Directions

1. Preheat oven to 325°F.
2. Place the eggplant, zucchini, capsicum, onion and garlic in a large roasting pan. Drizzle with oil and season with salt and pepper. Cook, turning occasionally, for 30 minutes or until the vegetables are tender.
3. Remove from oven and arrange the cherry tomatoes over the vegetables. Continue roasting the vegetables for a further 10 minutes or until tomatoes begin to release their juices.
4. Spoon ratatouille into a serving dish. Serve immediately.

## DI

# kale and roasted cauliflower salad

### Ingredients

#### Cauliflower Topping

1 lb cauliflower florets  
2 tbsp extra virgin olive oil

#### Salad

¼ cup lemon juice  
3 tbsp extra virgin olive oil  
1 bunch kale, ribs removed, chopped  
¼ small red onion, very thinly sliced  
⅓ cup crumbled feta cheese  
⅓ cup golden raisins  
⅓ cup pine nuts

### Directions

1. On a large rimmed baking sheet, toss cauliflower florets with olive oil and ⅓ tsp each of salt and pepper. Roast in 450°F oven for 25 minutes, or until stems are tender.
2. In large bowl, whisk lemon juice, olive oil and ½ tsp salt. Toss kale with dressing. Let stand at least 5 minutes.
3. To kale, add cooked cauliflower, onion, feta cheese, golden raisins and toasted pine nuts. Toss until well until combined.

## LINDLEY

# greek orzo salad

*This is my fave pasta salad for any occasion.*

### For the orzo salad

- 1 ½ cups uncooked orzo pasta
- 1 ½ cups diced cucumbers
- 1 ½ cups halved cherry tomatoes
- ⅔ cup diced red onions
- ⅔ cup sliced black olives
- 1 cup crumbled feta cheese

### For the vinaigrette

- ⅓ cup red wine vinegar
- 2 tsp fresh lemon juice
- 2 tsp minced fresh garlic
- 2 tsp dried oregano
- 1 tsp sugar
- ½ cup olive oil

### Directions

1. Bring a large pot of salted water to a boil. Add the orzo and cook it until al dente, 8 to 10 minutes. Drain the orzo and add it to a large bowl.
2. Add the cucumbers, tomatoes, onions, olives and feta cheese to the bowl.

### Make the vinaigrette

3. In a separate small bowl, whisk together the red wine vinegar, lemon juice, garlic, oregano and sugar. While whisking, stream in the olive then taste and season the dressing with salt and pepper.
4. Add the dressing to the pasta and toss to combine. Enjoy the salad immediately at room temperature or cover it with plastic wrap and refrigerate it until ready to serve.

**Cook's Note:** *I make extra dressing and keep it to freshen up the leftover salad the next day. Using a food processor or Nutri-bullet is the easiest way to make the dressing quickly.*

## MARIA

*A traditional Brazilian dish, we also had them with family meals. When at my uncle's it is served as a side dish, whereas at my grandmother's, it is an appetizer and served with cheese.*

# golden slices

### Ingredients

- 300 grams of bread
- 4 eggs
- ½ litre of milk
- Cinnamon to taste
- 300 grams of sugar

### Directions

1. Cut the bread into thick slices and soak them in the milk.
2. Beat the egg whites, add the egg yolks and continue beating until a homogeneous paste has formed.
3. Dip the slices in this paste so that they are well-covered.
4. Fry the slices in hot oil. When removing them, put on absorbent paper to remove the excess oil.
5. Mix the sugar with the cinnamon.
6. Lastly, arrange the slices on a platter and sprinkle with the sugar and cinnamon mixture.



# desserts







# penuche fudge

## Ingredients

3 cups of unpacked brown sugar  
½ cup salted butter  
6 oz carnation milk  
½ tsp vanilla  
2 and ½ cups icing sugar. (Optional  
½ cup of chopped walnuts)

## Directions

1. Combine first 4 ingredients in medium pot.
2. Bring to a boil on medium heat.
3. Let boil for 4 minutes.
4. Take off heat, and wait about 30 seconds.
5. Beat in icing sugar ½ cup at a time with an electric hand beater.
6. If you have only a Kitchenaid, pour mixture in Kitchenaid bowl, then beat the same way with icing sugar.
7. If using walnuts, mix them in to fudge mixture.
8. Pour mixture into a buttered dish and set overnight.
9. Cut into squares, putting waxed paper in between layers.

*Serves:* 6-8

*Time:* 20 minutes

*Difficulty:* Easy







## ERIC

*Found out I needed to provide a recipe and, well, called my mom. That is where all the recipes come from, right?*




## DIANE

*When I was little my mom used to make a tomato soup cake. Yes, I said soup! It was spicy, moist and crazy-yummy.*

*She had this big, thick old cookbook. It was hard covered, light gray shade, no photos. It was dog-eared and very well used. I knew when that book came out there was going to be something magical and tasty at the table.*

*She always made it at Christmas because it was a family favourite. She would sometimes put in walnuts, too. The cream cheese icing was an added touch for special occasions only.*



A close-up photograph of a round tomato soup cake on a white plate, which is placed on a rustic wooden cutting board. The cake is topped with a thick layer of white cream cheese icing. Scattered around the cake on the wooden board are several small, star-shaped decorations in shades of green and orange. The background is a dark, textured surface.

# tomato soup cake

## Ingredients

- 1 (10.75 ounce) can condensed tomato soup
- 1 tsp baking soda
- 1 cup white sugar
- 1 egg
- $\frac{1}{3}$  cup butter
- $\frac{1}{2}$  tsp salt
- 1 tsp ground cinnamon
- $\frac{1}{2}$  tsp ground cloves
- 1  $\frac{1}{2}$  cups self-rising flour
- 1 cup raisins

## Directions

1. Combine the tomato soup and soda in a bowl, and let it stand.
2. Cream sugar, egg, butter, salt, cinnamon, and cloves.
3. Mix in tomato soup and soda mixture, then the flour.
4. Stir in the raisins. Pour the batter in a greased baking dish.
5. Bake at 325°F for 1 hour, or until done. Cool the cake and top with cream cheese icing.

*Serves:* 4–8 servings

*Time:* 1 hour

*Difficulty:* Medium



# boterkoek

(Butter Cake)

## Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 egg
- 1 tsp almond extract
- 2 cups flour
- 1 tsp baking powder
- 1 tsp milk
- ¼ cup almond slices

## Directions

1. Cream butter and sugar together.
2. Add egg (you can save some egg white for later) and the almond extract.
3. Then add flour and baking powder. Spread into an ungreased pie plate.
4. Brush the top with the egg white (1 tsp) or 1 tsp of milk.
5. You can sprinkle sugar on top and/or almond slices. You can create a criss-cross pattern with a fork on top or leave flat.
6. Bake at 325°F for 30 minutes.
7. Let cool before eating.

*Serves:* 8–10  
*Time:* 30 minutes  
*Difficulty:* Easy





## MELANIE

*This is a Dutch dessert that my family enjoys on Christmas Day. A rich buttery cake that tastes of almonds and pairs great with a coffee.*





## STACEY

Full of fibre and delicious. Evyn recommended them last year and I have been making them ever since.

# carrot muffins

### Ingredients

Nonstick cooking spray  
½ cup brown sugar  
4 tbsp soft tub margarine  
1 cup carrot puree  
½ cup cauliflower puree  
1 large egg  
2 tbsp frozen orange juice  
1 tsp vanilla extract  
2 cups flour  
1 tsp baking powder  
1 tsp baking soda  
1 tsp cinnamon  
½ tsp allspice

### Directions

1. Preheat oven to 350°F.
2. Coat a 12 cup muffin tin with cooking spray, or line with paper cupcake cups.
3. In large bowl, use a wooden spoon to beat sugar with margarine until smooth.
4. Stir in purees, egg, orange juice and vanilla.
5. Add the flour, baking powder, baking soda, cinnamon, and allspice. Stir until combined. Do not over mix; the lumps make it yummy.
6. Divide batter into cups. Bake until the tops of the muffins are lightly browned and a toothpick comes out clean (about 12 to 15 minutes). Turn muffins onto a rack to cool.

Serves: 12

Time: 35 minutes

Difficulty: Easy

## ALEJANDRO

# chocolate peanut butter cheesecake

### Ingredients

#### For Oreo Crust:

2 cups Oreo crumbs  
4 tbsp unsalted butter-melted

#### Peanut Butter Cheesecake Filling:

32 oz cream cheese- softened  
1 and 1/3 cup sugar  
4 large eggs  
1 cup smooth peanut butter  
2 tsp vanilla  
1/3 cup heavy cream  
1 ¼ cups miniature chocolate chips

### Directions

1. **To make the crust:** In a food processor finely ground whole Oreo cookies with the filling to get fine crumbs. Combine the crumbs with melted butter and stir until evenly moistened.
2. Press the mixture into the bottom of springform pan and set in the fridge to firm while making the filling.
3. **To make the cheesecake filling:** Preheat the oven to 350°F.
4. Beat softened cream cheese with sugar until smooth.
5. Mix in peanut butter, heavy cream and vanilla.
6. Add eggs one at a time beating after each addition just to combine, do not over mix it.
7. Stir in chocolate chips and spread the mixture over chilled crust. Smooth the top and place the springform pan in a roasting pan. Pour hot water in a roasting pan (about a quarter of the way).
8. Bake for 55–70 minutes, until the cheesecake is set around the edges and slightly loose in the center. Tent the top of the springform pan with aluminum foil if it starts browning too quickly.
9. Remove the cheesecake from the water bath and set on a cooling rack to cool. Remove aluminum foil and refrigerate (at least 5 hour or overnight).
10. Garnish with chopped Reese's cups and/or crushed roasted peanuts.

## ALEX

*Perfect for holiday gift-giving, this sweet, moist cake improves with age in a brandy-soaked cheesecloth.*

# creole lemon cake

### Ingredients

2 cups butter or margarine, softened  
2 cups granulated sugar  
6 eggs  
½ cup lemon juice  
3 tbsp grated lemon peel  
3 ¾ cups all-purpose flour  
2 tsp baking powder  
4 cups coarsely chopped walnuts  
2 ½ cups golden raisins  
Powdered sugar for garnish

### Directions

1. In a large bowl, cream butter and granulated sugar.
2. Add eggs, one at a time, beating well after each addition.
3. Stir in lemon juice and peel.
4. In another large bowl, combine remaining ingredients, except powdered sugar; gradually stir into butter mixture, mixing until just blended.
5. Spoon batter into well-greased and floured 10 inch tube pan; let stand 10 minutes.
6. Bake in preheated 325°F oven 1 hour and 45 minutes or until browned and pick inserted in centre comes out clean.
7. Let cool in pan on wire rack 15 minutes.
8. Loosen edges and remove from pan.
9. Cool completely on wire rack. Wrap. Let stand a day before slicing.
10. Before serving, dust with powdered sugar, if desired.

**Cook's Note:** *Cake can be wrapped in brandy-soaked cheesecloth and stored in a covered container in a cool, dry place, 1 to 2 weeks.*

## DIANE

# caramel pecan lasagna

*You thought the last one was decadent. I did this for a party; the dish was licked clean.*

### Ingredients

#### Pecan Shortbread

#### Cookie Layer

¾ cup unsalted, softened butter  
¼ cup brown sugar  
¼ tsp salt  
½ tsp cinnamon (optional)  
1 cup all-purpose flour  
½ cup chopped toasted pecan

#### For Cheesecake Layer

8 oz cream cheese, softened  
1 cup powdered sugar  
1 ½ cup Cool Whip  
1 tsp vanilla extract

#### Caramel Pudding Layer

2 x 3.9 oz box caramel instant pudding mix  
3 cups milk

#### For Top Layer

1 ½ cups Cool Whip  
1 cup chopped pecan  
½ cup brown sugar  
½ tsp cinnamon (optional)  
¼–⅓ cup caramel topping

### Directions

1. Preheat the oven to 350°F. Lightly butter 9 x 13 inch baking dish; set aside. In a large bowl, beat butter, ¼ cup brown sugar, cinnamon and salt until smooth. Turn your mixer to low speed and gradually add flour; mix until combined. Stir in ½ cup chopped, toasted pecans.
2. Spread the mixture into the bottom of the baking dish and bake for 18–20 minutes. Remove from the oven and cool completely.
3. To make cream cheese layer, beat softened cream cheese and powdered sugar until smooth. Add 1 ½ cups Cool Whip and vanilla extract and mix to combine. Spread over cooled shortbread layer. Place in the freezer to firm while preparing pudding.
4. To make the caramel pudding layer, whisk together 2 x 3.9 oz boxes caramel instant pudding mix with 3 cups milk until smooth. Spread over cream cheese layer. Set in the freezer for 5–10 minutes to set.
5. Spread 1 ½ cups Cool Whip over pudding layer.
6. Place in the fridge to firm.
7. To make pecan topping in a skillet combine 1 cup chopped pecans, ½ cup brown sugar and ½ tsp cinnamon. Heat over medium heat, stirring constantly for about 5 minutes or until sugar is melted. Pour the mixture onto parchment paper to cool completely. Sprinkle cooled pecans over the lasagna and drizzle with caramel topping. Place back in the fridge for 3–4 hours until set.



## DIANE

*This is the one my Mama used to make... easy, fast and soooooo yummy!!*

# no-bake cherry cheesecake

### Ingredients

12 large graham crackers, crushed to tiny crumbs  
1/3 cup granulated sugar  
9 tbsp salted butter, melted  
1 package (8 oz) cream cheese, softened  
1 tub (8 oz) of whipped topping  
1/2 cup powdered sugar  
1/2 tsp vanilla extract  
1 can Cherry pie filling

### Directions

1. In a medium size bowl, combine the crushed graham crackers and granulated sugar. Stir until combined and then add the melted butter. Mix well until all crumbs are coated with butter and mixture sticks together when pressed.
2. Lightly spray the bottom of a 9" x 13" glass baking dish with cooking spray. Press graham cracker crumb mixture evenly in the bottom of the dish. Set aside.
3. In a medium sized bowl, use your hand mixer to beat the softened cream cheese slightly before adding the powdered sugar and vanilla. Once you add the powdered sugar and vanilla, beat it for a minute to make sure there aren't any lumps.
4. Next, add the whipped topping in two parts. Mix the first part in until there are no lumps and then mix in the second part.
5. Once you have it all whipped together, spread it on top of the graham cracker crust. The mixture is a little bit thick so I like to put dollops evenly spaced over the crust and then gently smooth them out with the back of a soup spoon. This helps to not have the crust pulling up.
6. Once you have the cream cheese layer evenly spread on the crust, you can add the cherry topping.
7. For the cherry topping I like to spoon it out slowly and evenly over the whole cheesecake so I don't have to spread it and risk getting the cream cheese layer mixed in to the cherry topping layer. It also helps me make sure that the cherries are evenly spaced and not all on one side of the dessert.
8. Once you have the topping on, cover the dessert with a tight fitting lid or plastic wrap. Refrigerate at least two hours or until you are ready to serve.

*Serves: 20*

*Time: 25 minutes*

*Difficulty: Easy*

## SHANE

# salted caramel pretzel bark

### Ingredients

- 10 oz chocolate (about 2 cups, chopped)
- 2 cups pretzels (I used the waffle type)
- ½ cup salted caramel sauce
- 1 ¼ cups miniature chocolate chips

### Directions

1. In a microwave safe bowl, melt the chopped chocolate at 50% power for about 3 minutes, stirring every 30 seconds until it's almost completely melted. Stir it until it is fully melted.
2. Spread ¾ of the melted chocolate on a cookie sheet covered with a silicone baking mat or wax paper.
3. Spread it out in an even layer with a rubber spatula until it is about 8 x 12 inches.
4. Spread the pretzels evenly over top of the chocolate.
5. Drizzle the salted caramel sauce over top of the pretzels (heat it first to make it easy to drizzle—about 30–60 seconds in the microwave).
6. Drizzle the remaining melted chocolate over top of the salted caramel sauce.
7. Chill the bark for several hours or overnight until firm.
8. Cut it into squares and store it in an airtight container in the fridge or freezer.

## GEORGE

# no bake nanaimo balls

### Ingredients

- 1 cup Graham cracker crumbs
- 1 cup sweetened grated coconut
- ½ cup chopped pecans
- ½ cup + 2 tbsp melted butter
- 2 tbsp cocoa powder

### Filling

- 2 cups powdered sugar
- ¼ cup melted butter
- 2 tbsp cream
- 2 tbsp vanilla pudding mix

### Chocolate Coating

- 8 oz semi-sweet chocolate
- ½ cup butter

### Directions

1. In a large bowl add the graham cracker crumbs, coconut, pecans, melted butter, and cocoa powder. Stir and set aside.
2. In a smaller bowl, mix up the filling ingredients.
3. Take the filling, roll in a ball that's about ¾ inch. Sprinkle the chocolate coconut mixture on top and roll until the filling is surrounded.
4. Once all the balls are rolled out and placed on parchment paper, stick them in the freezer for 30 minutes.
5. Meanwhile, place a glass bowl over a boiling pot of water and add the semisweet chocolate and butter. Stir until smooth and glossy.
6. Remove the balls from the freezer and roll in the melted chocolate. Place back on the parchment paper and top with any additional coconut mixture.
7. Let stand a few hours until chocolate is set, or toss them in the freezer to speed it up.

*Serves:* 40 balls

*Total Time:* 2 hours

*Difficulty:* Easy









# cookies






## LINDLEY

*Napolitaine – simple dessert,  
unique to Mauritius.*





*Serves:* 4–6 servings

*Time:* 1 hour

*Difficulty:* Medium

## napolitaine

### Ingredients

- 2 cups all-purpose flour
- 1 cup unsalted butter softened at room temperature
- $\frac{1}{4}$  cup strawberry or raspberry jam
- 2 cups powdered sugar
- 3–4 tablespoons water
- Pink or red food colouring

### Directions

1. In a large bowl, add the flour and rub in the softened butter. Continue to mix in the butter just until the dough comes together. Do not overmix or knead. Add a little more butter if it will not come together. Do not add any water. If it is too sticky, add a little more flour. Form the dough into a disc, wrap in plastic, and refrigerate for 30 minutes.
2. Preheat oven to 320°F. Line a baking sheet with parchment or lightly grease.
3. On a very lightly floured surface, roll the refrigerated dough into a smooth circle about  $\frac{1}{2}$  inch thick. Try to avoid making cracks in the dough. Use a 1  $\frac{1}{2}$  inch cookie cutter to cut out circles in the dough. Gently transfer to the prepared baking sheet.
4. Bake in the preheated oven just until cooked through, but not browned, 20–30 minutes. Allow to cool on the baking sheet.
5. Transfer the cooled cookies to a wire rack. Group into like-sized pairs. Cover half the cookies with a thin layer of the strawberry jam and top with the other cookies to make sandwiches.

### To make the glaze:

1. In a double boiler (or heatproof bowl placed over a pot of boiling water), combine the powdered sugar and water. Cook, stirring often, until thickened enough to coat the cookies. Stir in a couple of drops of the food colouring to reach desired colour.
2. Immediately drizzle the glaze over the cookies to coat. It will set quickly.
3. Serve once the glaze is completely set.



## LOUIS

# melt-in– your–mouth shortbread

*This quick and easy shortbread will literally melt when you take a bite. Great for Christmas parties with a little bit of decorating.*

### Ingredients

- 1 cup butter, softened
- ½ cup confectioners' sugar
- ¼ cup cornstarch
- 1 ½ cups all-purpose flour

### Directions

1. Preheat the oven to 375°F.
2. Whip butter with an electric mixer until fluffy. Stir in the confectioners' sugar, cornstarch, and flour. Beat on low for one minute, then on high for 3 to 4 minutes. Drop cookies by spoonfuls, 2 inches apart on an ungreased cookie sheet.
3. Bake for 12 to 15 minutes in the preheated oven.
4. Watch that the edges don't brown too much. Cool on wire racks.

## DI

*These are big, soft, gingerbread cookies. They stay soft, too. My family's favourite.*

# big soft ginger cookies

### Ingredients

- 2 ¼ cups all-purpose flour
- 2 tsp ground ginger
- 1 tsp baking soda
- ¾ tsp ground cinnamon
- ½ tsp ground cloves
- ¼ tsp salt
- ¾ cup butter, softened
- 1 cup white sugar
- 1 egg
- 1 tbsp water
- ¼ cup molasses
- 2 tbsp white sugar (for coating)

### Directions

1. Preheat oven to 350°F. Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.
2. In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls and roll them in the remaining 2 tbsp of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet and flatten slightly.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before moving to a wire rack to cool completely. Store in an airtight container.

## DOUG

*Wow! There aren't enough wows for this cookie. It is the most wonderful sugar cookie I have ever come across. I followed the recipe exactly and got excellent results. They come out picture perfect, almost too good looking to eat, but irresistible. I don't think any bakery could compare.*

# cracked sugar cookies

### Ingredients

¼ cups white sugar  
1 cup butter  
3 egg yolks  
1 tsp vanilla extract  
2 ½ cups all-purpose flour  
1 tsp baking soda  
½ tsp cream of tartar

### Directions

1. Preheat oven to 350° F.
2. Lightly grease 2 cookie sheets.
3. Cream together sugar and butter. Beat in egg yolks and vanilla.
4. Add flour, baking soda and cream of tartar. Stir.
5. Form dough into walnut-sized balls and place 2 inches apart on cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning colour.

Serves: 24

## HUNTER

# snicker- doodles

### Ingredients

3 cups all-purpose flour, spooned and leveled  
1 tsp baking soda  
2 tsp cream of tartar  
½ tsp kosher salt  
1 cup (2 sticks) unsalted butter, at room temperature  
½ cup light brown sugar  
1¼ cups granulated sugar  
2 large eggs  
2 tsp pure vanilla extract  
2 tsp ground cinnamon

### Directions

1. Heat oven to 375° F. In a medium bowl, whisk together the flour, baking soda, cream of tartar, and salt.
2. With an electric mixer, beat the butter, brown sugar, and 1 cup of the granulated sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in the eggs and vanilla. Reduce speed to low and gradually add the flour mixture, mixing just until incorporated.
3. In a shallow bowl, combine the cinnamon and the remaining ¼ cup of granulated sugar. Form the dough into balls (each equal to 1 level tablespoon). Roll the balls in the cinnamon sugar mixture and place on parchment-lined baking sheets, spacing them 2 inches apart.
4. Bake until the edges are golden, 12 to 14 minutes. Cool slightly on the baking sheets, then transfer to wire racks to cool completely.



## MARC

*This is a wonderful peanut brittle that is easy to make and wows everyone! Have all the ingredients for this recipe measured out and ready. This recipe requires that you react quickly. You do not have time to measure ingredients in between steps.*

# mom's best peanut brittle

### Ingredients

- 1 cup white sugar
- ½ cup light corn syrup
- ¼ tsp salt
- ¼ cup water
- 1 cup peanuts
- 2 tbsp butter, softened
- 1 tsp baking soda

### Directions

1. Grease a large cookie sheet. Set aside.
2. In a heavy, 2 quart saucepan, over medium heat, bring to a boil: the sugar, corn syrup, salt, and water. Stir until sugar is dissolved. Stir in peanuts. Set candy thermometer in place and continue cooking. Stir frequently until temperature reaches 300° F, or until a small amount of mixture dropped into very cold water separates into hard and brittle threads.
3. Remove from heat. Immediately stir in butter and baking soda. Pour at once onto cookie sheet. With 2 forks, lift and pull peanut mixture into rectangle about 14 x 12 inches and let cool. Snap candy into pieces.

*Prep:* 10 minutes

*Cook:* 15 minutes

*Ready In:* 55 minutes

## PETE

# red velvet crinkle cookies

### Ingredients

- 3 cups all-purpose flour
- ¼ cup unsweetened cocoa powder\*
- 2 tsp baking powder
- ¼ tsp baking soda
- ¾ tsp salt
- ¾ cup unsalted butter, softened
- 1 ⅓ cups granulated sugar
- 3 large eggs
- 1 tbsp milk or buttermilk
- 1 ½ tsp vanilla bean paste or vanilla
- 2 tsp lemon juice
- 5 tsp red food colouring
- 1 cup white chocolate chips
- 1 cup powdered sugar

### Directions

1. In a mixing bowl whisk together flour, cocoa powder, baking powder, baking soda and salt for 30 seconds, set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter and granulated sugar until pale and fluffy.
2. Mix in eggs 1 at a time, blending until combined after each addition. Mix in milk, vanilla bean paste, lemon juice and red food colouring.
3. With mixer set on low speed, slowly add in dry ingredients and mix just until combined. Stir in white chocolate chips. Cover bowl with plastic wrap and chill 2 hours or until firm enough to shape into balls.
4. Preheat oven to 350°F (180°C). Pour powdered sugar into a bowl. Remove dough from refrigerator, scoop dough out and with buttered hands, shape into medium balls about 2 ½ tbsp each).
5. Roll cookie dough balls into powdered sugar and evenly coat. Transfer to Silpat or parchment paper lined baking sheets and flatten slightly, then bake in preheated oven 13–14 minutes. Allow to rest on cookie sheet several minutes then transfer to a wire rack to cool completely. Store in an airtight container.

\* If you want them a little more chocolaty you can replace 2–3 tbsp of the flour with 2–3 additional tbsp of cocoa powder.

## TASHA

*The original recipe is from Betty Crocker's 1970 recipe card box. I have made these with my grandma, my mom and my children. I am pretty sure I have eaten more dough than actual cookies in those years.*

# candy cane cookies

### Ingredients

½ cup butter or margarine, softened  
½ cup shortening  
1 cup confectioners' sugar  
1 egg  
1 ½ tsp almond extract  
1 tsp vanilla  
2 ½ cups Flour  
1 tsp salt  
½ tsp red food colouring

### Directions

1. Heat oven to 375°F. Mix thoroughly: butter, shortening, confectioners' sugar, egg and flavourings. Blend in flour and salt. Divide dough in half; blend food colouring into one half.
2. Shape 1 tsp dough from each half into 4 inch rope. For smooth, even ropes, roll side by side; press together lightly floured board. Place ropes side by side; press together lightly and twist.
3. Complete cookies one at a time. Place on ungreased baking sheet; curve top of cookie down to form handle of cane.
4. Bake about 9 minutes or until set and very light brown. If you wish, mix ½ cup crushed peppermint candy and ½ cup granulated sugar. Immediately sprinkle cookies with candy mixture; remove from baking sheet.

## TINA

*This delicious, smooth confection is an impressive dessert for the holidays. These are wonderful for parties and perfect as holiday gifts for your loved ones. A half cup of orange juice plus one tsp of freshly grated orange peel can be substituted for the rum in this recipe. Other toppings can be used, too, such as candied sprinkles, shredded coconut and/or crushed nuts.*

# cocoa rum balls

### Ingredients

1 (12 oz) package vanilla wafers, crushed  
1 ½ cups chopped nuts  
¾ cup confectioners' sugar  
¼ cup cocoa  
½ cup light rum  
3 tbsps light corn syrup  
⅛ cup confectioners' sugar

### Directions

1. In a large bowl, combine vanilla wafer crumbs, chopped nuts, ¾ cup confectioners' sugar and cocoa. Mix in rum and corn syrup. Shape dough into 1 inch balls; roll in confectioners' sugar.
2. Store rum balls in an airtight container for 2 to 3 days to develop flavour. Roll them again in confectioners' sugar before serving.

*Serves: 24*

*Prep: 30 minutes*

*Ready In: 2 days 30 minutes*



STACEY

## angeletti

### Ingredients

8 tbsp (1 stick) unsalted butter, melted  
½ cup granulated sugar  
½ tsp pure vanilla extract  
2 large eggs  
2 cups all-purpose flour, spooned and leveled,  
plus more for rolling the dough  
2 tsp baking powder  
¼ tsp kosher salt

### Glaze:

1 ⅓ cups confectioners' sugar  
½ tsp pure vanilla extract  
2 tbsp multicolour sprinkles,  
for decoration (optional)

### Directions

1. Heat oven to 375° F.
2. In a medium bowl, whisk together the butter, granulated sugar, vanilla, and eggs until blended. Add the flour, baking powder, and salt and mix until just combined (do not overmix).
3. With floured hands, roll level tablespoonfuls of the dough into balls and place on parchment-lined baking sheets, spacing them 2 inches apart. Bake until puffed and the bottoms are pale golden, 7 to 8 minutes. Transfer to a rack to cool completely.
4. Make the glaze: In a small bowl, whisk together the confectioners' sugar, 2 tablespoons water, and the vanilla until the mixture forms a thick but pourable glaze (add more water if necessary).
5. Dip the top of each cookie into the glaze and let set, rounded side up, on a rack set over a piece of parchment paper. Sprinkle with non-pareils, if using. Allow the glaze to set, about 20 minutes. Store the cookies in an airtight container at room temperature for up to 5 days.

LAURA

## gingerbread cookies

### Ingredients

2 ¾ cups all-purpose flour, spooned and leveled,  
plus more for the work surface  
1 ¼ tsp ground ginger  
1 tsp ground cinnamon  
½ tsp baking soda  
¼ tsp ground cloves  
¼ tsp kosher salt  
½ cup (1 stick) unsalted butter,  
at room temperature  
⅔ cup granulated sugar  
½ cup molasses  
1 large egg  
1 cup confectioners' sugar

### Directions

1. Heat oven to 350° F. In a large bowl, whisk together the flour, ginger, cinnamon, baking soda, cloves, and salt.
2. Using an electric mixer, beat the butter and granulated sugar until smooth. Add the molasses and egg and beat until fluffy, about 2 minutes.
3. Reduce the mixer speed to low and gradually add the flour mixture, mixing until just incorporated. Shape into a disk. Wrap in plastic wrap and refrigerate until firm, at least 30 minutes.
4. On a floured surface, roll the dough to ¼ inch thick. Using cookie cutters, cut into shapes; place on parchment-lined baking sheets.
5. Bake until firm, 10 to 12 minutes. Cool slightly on baking sheets, then transfer to wire racks to cool completely.
6. Place confectioners' sugar in a small bowl; gradually whisk in 1 tablespoon water until a thick icing forms. Transfer to a resealable plastic bag and snip a small hole in one corner. Decorate cookies as desired and let set.
7. Store in an airtight container at room temperature for up to 1 week.

## ERIC

*My wife Natalie makes these and they are a crowd favourite. They are too easy to eat but always taste like more. I want to note that since this is a Christmas recipe, they should always be decorated with blue Christmas balls.*

# chocolate cashew ting-a-lings

### Ingredients

- 1 ½ cups of chow mein noodles
- 1 cup of salted cashews
- 1 bags of chocolate chips (you can use either milk chocolate or semi-sweet)

### Directions

1. Mix chow mein noodles and cashews in a large bowl.
2. Melt chocolate chips over low heat until smooth.
3. Pour melted chocolate over chow mein noodles and cashews and mix well.
4. Drop by spoonfuls onto wax paper.
5. Cool completely.

*Serves:* 12, depending on how big you decide to cut them.

## MEGAN

*They are good snacking cookies.*

# crispy oatmeal cookies

### Ingredients

- 14 tbsp (1 ¾ sticks) unsalted butter, room temp
- 1 cup granulated sugar
- ¼ cup brown sugar
- Zest of one orange (optional)
- 1 large egg
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- ¾ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 2 ½ cups rolled oats

### Directions

1. Add butter, sugars and orange zest to a large bowl.
2. Using a hand mixer or stand mixer (or fork/whisk combo attack), cream the butter into the sugar on medium speed.
3. Add a large egg and vanilla extract.
4. In a separate bowl, combine the dry ingredients, except the rolled oats.
5. Slowly incorporate dry ingredients into butter mixture.
6. Mix in oats, ½ cup at a time.
7. Preheat oven to 350°F. On a parchment-lined baking sheet place 2 tablespoonsed balls of batter with a good amount of space in between each ball (8 per tray).
8. Using a spatula, mush the dough down until you have small discs that are about ½ inch high.
9. Bake for 14–16 minutes. If they appear to be cooking unevenly, rotate the sheet halfway through.
10. Once the cookies are lightly browned around the edges, take them out and let them cool on a wire rack.

*Time:* 40 minutes







# outtakes



