



# Holiday Cookbook



CASEY



# Casey's Holiday Cheer Cocktail

## Directions

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1. 3 parts Egg Nog. (Buy it from the store. Or make it. Can you make egg nog? Nobody knows.)
2. 1 part Brandy. (Buy this as well. Any brand will do. Is there good and bad brandy? I genuinely have no idea.)
3. Mix it together
4. Garnish with nutmeg or something else pretty. (I've actually never done this step.)
5. Go play reindeer games! (I recommend seeking out the smallest non-baby children. They're the silliest and least judgy people in the house.)





# Wisconsin Brandy Slush

## Ingredients

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- 8 cups water
- 2 cups sugar
- 5 black tea bags
- 1 12- oz. container orange juice concentrate thawed
- 1 12- oz. container lemonade concentrate thawed
- 2 – 4 cups brandy more or less depending on how strong you like it
- Lemon Lime Soda

## Directions

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1. In a large pot, bring water and sugar to boil, whisking to dissolve sugar. Remove from heat and add tea bags. Steep according to package instructions, or for three to four minutes, before removing tea bags and discarding. Let tea cool slightly before pouring into ice cream pail.
2. Stir in the orange juice concentrate, lemonade concentrate, and brandy. Mix to combine.
3. Cover pail with lid and freeze for 12 hours, or overnight.
4. When ready to serve, fill a glass halfway with slush, top with lemon-lime soda and garnish with fruit, if desired.





WENDI

# Texas Caviar

## Ingredients

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- 1 can black beans – rinsed and drained
- 1 can pinto beans – rinsed and drained
- 1 each peppers – green, red, yellow – diced
- ½ Jalapeno pepper – diced
- 1 small bunch cilantro – chopped
- 1 bag frozen white corn
- 1/3 cup apple cider vinegar
- ½ cup sugar
- ½ olive oil

## Directions

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1. Whisk together the dressing ingredients and pour over the veggies.
2. Refrigerate overnight.
3. Serve with tortilla chips.





# Beer Bread

## Ingredients

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- 3 cups self-rising flour
  - (or 1 cup all-purpose flour, ½ tsp salt, 1 tsp baking powder)
- 3 TBS sugar
- 1 12oz can/bottle of warm beer (whichever is your favorite!)
- 1 stick butter

## Directions

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1. Mix flour, sugar, and beer in a large bowl until lumpy.
2. Pour into greased bread pan.
3. Bake at 350°F (uncovered) for 50 minutes.
4. Place 1 stick of butter on top and bake for another 15 minutes.





# Homemade Cranberry Sauce


## Ingredients

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- 1 bag of fresh cranberries
- 1 cup white sugar
- 2 oranges (squeeze ~1/2 cup orange juice and use the rinds for zest)
- 1 cup of finely diced white onion
- ½ cup water
- Pinch of salt

## Directions

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1. Dice onion into fine pieces and sautee with oil in a large saucepan.
  2. Once onions are translucent, add in: water, orange juice, sugar, and bring to boil.
  3. Add in cranberries, orange zest (a few tablespoons), and salt.
  4. Boil until most of the cranberries have burst open.
  5. Transfer half of the mixture to a blender and blend until smooth.
  6. Combine blended half with the unblended half and chill until ready to use.
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 ERIN

# Creamed Corn

"Holiday side dish that is quick and easy."


## Ingredients

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- 4 cups frozen corn (1+ lb family size bag)
- 8 oz cream cheese
- ½ cup milk
- ½ cup butter
- 1 TBS sugar
- 1 tsp salt
- 1 tsp pepper

## Directions

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1. Combine all ingredients in a 3-quart slow cooker. Don't worry about mixing thoroughly, just toss it all in.
  2. Cook on high for 1 hour, stir, then cook an additional hour.
  3. Serve with fresh ground pepper.
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# Scalloped Corn

## Ingredients

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- 3 tbsp flour
- 1 tsp salt
- ¼ tsp paprika
- ¼ tsp dry mustard
- Pinch of cayenne pepper
- 3 tbsp butter
- 1 small green pepper, chopped fine
- 2 cups fresh or canned corn (drained)
- ½ onion, chopped fine
- 1 cup milk
- 1 egg yolk, slightly beaten
- 2/3 cup breadcrumbs

## Directions

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1. Preheat the oven to 400°F.
2. Generously butter a 1 ½ quart baking dish.
3. Mix the flour, salt, paprika, mustard, and cayenne pepper together; set aside.
4. Melt the butter in a skillet, add the green pepper and onion, and cook until soft.
5. Stir in the flour mixture and cook, stirring and smoothing, for 2 or 3 minutes.
6. Add the milk, stirring constantly, and bring it to the boiling point.
7. Stir in the corn and egg yolk.
8. Spoon into the baking dish and sprinkle with the breadcrumbs.
9. Bake for 25 minutes until the crumbs are brown.







# Breakfast Baked Oatmeal

"Ideal for if you are hosting overnight holiday guests and want to prep a breakfast that is easy to serve a large group."


## Ingredients

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- 6 cups oatmeal (quick or old fashioned)
- 1 ½ cups brown sugar
- ½ cup oil
- ½ cup applesauce
- 2 cups milk
- 4 beaten eggs
- 1 tsp vanilla
- 1 TBS baking powder
- 2 tsp salt
- Optional: Add in a chopped apple, or cup of berries before baking

## Directions

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1. Preheat oven to 350.
  2. Mix all ingredients and put into a greased 9x13 pan.
  3. Bake for 30-40 minutes until toothpick comes out clean.
  4. Serve with a variety of toppings: Fresh fruit, berries, milk, raisins, Craisins (cranberry raisins), chocolate chips, cinnamon, brown sugar, etc.
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# Unstuffing

## Ingredients

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- 1 pound bulk Italian sausage
- ¼ cup butter or margarine
- ½ pound fresh mushrooms, sliced
- ¾ cup chopped celery
- 1 medium onion, chopped
- 1 teaspoon poultry seasoning
- ½ teaspoon salt
- ¼ teaspoon pepper
- 6 cups unseasoned stuffing croutons or dry bread cubes
- 2-1/2 to 3 cups chicken broth

## Directions

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1. In a large skillet, brown sausage; drain.
2. Add butter, mushrooms, celery and onion; sauté 2-3 minutes or until onion is tender.
3. Stir in poultry seasoning, salt, and pepper.
4. Transfer to a large bowl; add croutons and enough broth to moisten.
5. Place in a greased 2-qt. baking dish.
6. Cover and bake at 350° for 30 minutes.
7. Uncover and bake 10 minutes more.
8. Yields: 8 servings.



# Wild Rice Casserole

"Holiday side dish. Cheese can be omitted to make it vegan. Cooked, crumbled sausage can be added to make it a heartier dish."


## Ingredients

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- 1 cup wild rice
- 1 cup (¼ lb) grated American cheese
- 1 cup (8oz) chopped mushrooms
- 1 Cup sliced black olives
- 1 cup diced onion
- 2/3 cup hot water
- 1/3 cup salad oil
- 1 can petite diced tomatoes with liquid
- ½ TBS salt
- ½ TBS pepper

## Directions

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1. Wash/Rinse 1 cup of wild rice well.
  2. Soak 1 cup wild rice overnight in 2 cups of water.
  3. Next day:
    - Drain water.
    - Add 2 new cups of water and cook for 30 minutes uncovered.
    - Once rice is cooked, add the remaining ingredients and mix well.
    - Place in a buttered/greased casserole dish.
    - Cover and bake at 350 for 1 hour.
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# Chocoscotch Almond Bark


## Ingredients

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- 12 oz chocolate chips (will use whole bag)
- 12 oz bag butterscotch chips (will use 3/4 of bag)
- 12 oz bag slivered almonds
- Sea salt

## Directions

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1. Fry almonds on stovetop until lightly brown (I usually throw a tiny amount of butter in). Get your cocktail in hand and stir frequently on low/medium heat so they don't burn.
  2. Melt chips (whole bag of choc, 3/4 bag of butterscotch).
  3. Stir everything together.
  4. Spread out on cookie sheet lined with wax paper (the thinner the better, in my opinion).
  5. Sprinkle with sea salt.
  6. Freeze (and keep frozen for best taste).
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# Grandma Joy's Cranberry Pudding – Everybody's Favorite

"Wait for the yummmms from the crowd. They'll all want the recipe."

## Directions

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### 1. Cream together:

- ½ cup sugar
- ¼ cup softened butter

### 2. Combine the following:

- 1 cup Flour
- Dash of Salt
- 1 ¼ tsp Baking Powder
- ½ cup milk
- 1 cup cranberries

### 3. Add sugar/butter mixture and mix together.

### 4. Grease pie dish and bake at 350 degrees for 30-35 minutes.

### 5. Butter Sauce Topping:

- ½ cup sugar
- ¼ cup butter
- ¼ cup half and half
- ½ tsp vanilla

### 6. Bring to a boil and serve on top of warm cranberry pudding slice.







BECKY

<https://www.foodnetwork.com/recipes/food-network-kitchen/double-chocolate-sable-cookies-france-recipe-2103735>

# Double Chocolate Sable Cookies

## Ingredients

- 3 ounces bittersweet chocolate, frozen for 10 minutes
- 1 1/4 cups all-purpose flour
- 1/3 cup Dutch-process cocoa powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon fine sea salt
- 5 1/4 ounces (11 tablespoons) unsalted butter, softened
- 1 cup sugar
- 1 large egg yolk

## Becky's Notes

### Gluten free:

- Use the same amount (1 1/4 cups) of a gluten free flour blend. My preferred blend is 1:1:1 potato starch to almond flour to coconut flour.

### Dairy free:

- Use the same amount (11 tbsp) vegan unsalted butter. My favorite brand is Miyoko's unsalted cultured vegan butter. Earth Balance unsalted vegan buttery sticks also work well.

### Other notes:

- I use 75% dark chocolate because I like it really chocolatey.
- It's important to freeze the chocolate before grating and to make sure your hands are completely dry so as not to get any water in with it. I typically use a microplane to do the grating because anything electric will get too hot and melt the chocolate.





BECKY

<https://www.foodnetwork.com/recipes/food-network-kitchen/double-chocolate-sable-cookies-france-recipe-2103735>

# Double Chocolate Sable Cookies (cont.)

## Directions

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1. Grate the chilled chocolate with a fine grater or rasp and set aside.
2. Whisk together the flour, cocoa powder, baking soda and sea salt.
3. Beat the butter and sugar in a medium bowl with an electric mixer until just combined. Mix in the yolk. Add the dry ingredients to the butter and beat lightly together until just combined but still crumbly. Fold in grated chocolate with a spatula. Bring the dough together by lightly squeezing in your hands; but don't knead or overwork, as the secret to these cookies is their delicate, sandy texture.
4. Divide the dough in half. Lay half the dough on a long sheet of waxed paper and shape into a log along the width of the waxed paper, leaving some space at each end. Pull the paper over the top of the log. Grip the edge of the top piece of paper, and use a straight, firm edge, like a ruler or the edge of a pan, to press gently against the edge of the dough where the papers come together to create a solid, firm round log. Repeat with remaining dough and refrigerate for at least 1 hour. (To keep logs round store inside an empty paper towel roll.)
5. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
6. Slice logs into 1/2-inch thick rounds with a sharp, thin knife. Divide rounds onto the prepared sheets, leaving about 1 inch between them, and refrigerate for 15 minutes.
7. Bake until cookies smell fragrant with a full cocoa aroma and set on the outside, about 12 to 14 minutes. Remove from the oven and let cool on the pans, about 5 minutes.
8. Transfer cookies to a rack to cool completely. Serve.
9. Busy baker's tips: Dough can be made and frozen for up to 2 weeks. Store baked cookies in an airtight container for up to 5 days. Baked cookies can be wrapped in plastic wrap, then aluminum foil and frozen for up to 2 weeks.
10. Cook's note: For super uniform cookies, place each sliced disk of dough in a muffin tin and bake. The cookies will be chewier, less sandy this way.



# Brazilian Dessert for Christmas: Chocolate Trifle

## Ingredients

- 1 can of crema Nestle
- 1 can of milk (the same measure as the crema's can)
- 2 cans of condensed milk
- 2 egg yolks
- 2 tbsp. of cornstarch
- 3 tbsp. of chocolate powder
- Tea biscuits
- Milk to dip the cookies
- Grated chocolate (optional)
- Unsalted butter

## Directions

1. Bring to boil (medium heat) and keep mixing with a spoon the first condensed milk can, egg yolks, milk, and cornstarch until they get to a creamy consistency. Set it aside.
2. Bring to boil and keep mixing with a spoon the second condensed milk, a tbsp. of butter and chocolate powder until it turns like a cream. Turn the heat off and add the crema Nestle.
3. In a Pyrex put first the white cream.
4. Wet the tea biscuits in the milk and put on the top of the white cream.
5. Then put the chocolate cream on it and put some grated chocolate as well.
6. You can make more than one layer if you wish or add strawberry on top. Be creative!
7. Leave it in the fridge for 2 hours before serving. Enjoy it!

