Home & Family Christmas Cookbook
Table of Contents

1. Athena Calderone's Butterscotch Pots De Creme with Salted Caramel Tahini Sauce and Toasted Kasha
2. Christy Vega's Chocolate Caramel Apple Taquitos
3. Theodore Leaf's Slow Cooker Beef Bourguignon
4. Winter Wonderland Brownies
5. Elise Wims' Tuscan Kale and Sausage Stuffing with Fresh Herbs
6. "The Sexy Vegan" Brian Patton’s Perfect Mashed Potatoes
7. Clodagh McKenna’s Salted Caramel Whisky Bread and Butter Pudding with Golden Raisins
8. Nancie McDermott’s North Carolina Persimmon Pie
9. Chef Alejandra Schrader’s Hallacas (Venezuelan Tamale)
10. Mahaila McKellar’s Christmas Yule Log
11. Courtney Thorne-Smith’s Spinach & Artichoke Casserole
12. Jennie Garth’s Pecan Pie
13. Judy Joo’s Salt Encrusted Ginger Sea Bass
14. Marcel Vigneron's Spatchcock Brine Turkey
15. David Codney’s Thanksgiving Stuffing
16. Debbie’s Pomegranate Trifle
17. Valerie Gordon’s White Chocolate Coconut Cake
18. Fabio Viviani’s Crown Pork Roast
19. Amy Traverso’s “New England Christmas” Apple Biscuit Buns
20. Cat Cora’s Oven-Roasted Pork “Buon Natale”
21. Duff Goldman’s Holiday Pie Towers
22. John Tesar’s Christmas Prime Rib
23. Donal Skehan’s Farmhouse Cheese Souffles
24. Marisa Churchill’s Spiced Walnut Cake with Tangerine
Athena Calderone’s Butterscotch Pots De Crème with Salted Caramel Tahini Sauce and Toasted Kasha

I first encountered butterscotch pots de crème at Gjelina - the super-swoony restaurant in Venice, California - and then re-created them for Christmas a few years ago, adding my own twist with toasted kasha and salted caramel tahini sauce. Because oven temps and ramekins vary, you have to keep an eye on these little custards. You’ll know they’re ready when they’re thick but still wobble in the center. They’ll firm up further in the fridge.

Makes 6 Servings

For the Pots De Crème

Ingredients:

- 2 cups (480 ml) heavy cream
- 1 cup (240 ml) whole milk
- 1 vanilla bean, halved lengthwise and scraped
- ½ stick (2 ounces/55 g) unsalted butter
- ¾ cup (165 g) packed light brown sugar
- ½ teaspoon kosher salt
- 6 large egg yolks, at room temperature
- Flaky sea salt, for serving
- Unsweetened fresh whipped cream, for serving
- 1 tablespoon black sesame seeds, toasted, for serving
- 1 recipe Toasted Kasha (below), for serving
For the Caramel Sauce

- ¾ cup (150 g) granulated sugar
- ½ cup (120 ml) heavy cream
- 2 tablespoons unsalted butter
- ¾ teaspoon kosher salt
- 2 tablespoons tahini
- ½ teaspoon fresh lemon juice

Directions:

1. Make the pots de crème: Position a rack in the middle of the oven and preheat the oven to 300°F (150°C). Put six (6-ounce/180-ml) ramekins into a baking pan.

2. Bring the cream and milk to a boil over medium heat in a small saucepan and then remove them from heat. Add the vanilla bean seeds and pod, cover, and infuse while you prepare the custard.

3. In a medium saucepan, melt the butter over medium heat. Whisk in the brown sugar. Cook, without stirring, for about 5 minutes or until the mixture is amber hued, the consistency of sand, and smells mildly nutty. Discard the vanilla pod and slowly whisk in the cream and milk over low heat until the sugar has dissolved. Remove from the heat and stir in the salt.

4. Bring a kettle of water to a boil and then set it aside. In a large bowl, whisk the egg yolks until they are pale and thickened, about 3 minutes. Add the cream mixture in a slow, steady stream, stirring constantly, until it’s fully combined with the yolks. Strain the custard through a fine-mesh sieve into a bowl, then divide it evenly among the ramekins; each one should be about three-quarters full. Skim away any foam from the surface. Fill the baking pan with the hot water until it comes halfway up the sides of the ramekins. Cover the pan with foil and prick the foil with a fork. Bake for 45 minutes to 1 hour, or until the custards are set on the sides but still jiggle in the center. Transfer the ramekins to a wire rack and cool to room temperature. Cover each ramekin with plastic wrap and refrigerate at least 4 hours or up to overnight.

5. Make the caramel sauce: In a medium saucepan, heat the sugar and 2 tablespoons water over medium heat. Cook, swirling occasionally, until the sugar has dissolved. Increase the heat to medium-high and bring the liquid to a boil, gently swirling but never stirring it. If the sugar starts to crystallize, use a pastry brush dipped in water to wipe down the sides of the pan. After about five minutes, when the sugar is deep amber, remove it from the heat and whisk in the cream, butter, salt, tahini, and lemon juice. Set aside and let it cool to room temperature.

6. Before serving, bring the custards to room temperature. Sprinkle with flaky sea salt and serve topped with a dollop of whipped cream, a drizzle of caramel sauce, a sprinkle of toasted kasha, and sesame seeds.
Toasted Kasha
Nutty, crunchy, and absolutely addictive, this buckwheat topping is fantastic sprinkled on yogurt or any creamy dessert.

Makes about 1 cup (180 g)

Ingredients:
- 2 tablespoons unsalted butter or coconut oil
- 1 cup (165 g) kasha
- ¼ teaspoon kosher salt

Directions:
1. In a small saucepan, heat the butter over medium heat until melted.
2. Add the kasha and salt and sauté, tossing continuously, until the grain releases a nutty fragrance and becomes golden brown, 5 to 7 minutes.
3. Season with additional salt to taste and set aside to cool completely. Store in an airtight container at room temperature for up to a week.
Christy Vega’s Chocolate Caramel Apple Taquitos

Recipe Courtesy Christy Vega of Casa Vega Restaurant

Prep Time: 20 minutes
Cook Time: 15 minutes
Yield: 4

Ingredients:
- 8 Granny Smith apples, diced
- ½ cup granulated sugar, reserved
- 1 tablespoon cinnamon, reserved
- ¼ teaspoon nutmeg
- 6 tablespoons butter, reserved
- 8 (6-inch) flour tortillas
- whipped cream for garnish
- chocolate caramel sauce for garnish

Instructions:
1. Preheat oven to 350°F. Grease an 8x8 dish and set aside.
2. In a small bowl, combine ¼ cup sugar and cinnamon.
3. In another small bowl, combine ¼ cup sugar, ½ tablespoon cinnamon, and nutmeg. Toss with apples.
4. In a medium size pan, melt 2 tablespoons butter. Sauté apples until tender.
5. Warm tortillas slightly. Fill each tortilla with sautéed apples. Roll up each tortilla and place seam side down.
6. Melt remaining 4 tablespoons butter. Using a pastry brush, brush butter all over the tops of taquitos. Sprinkle with cinnamon sugar mixture.

7. Bake for 5-10 minutes.

8. Serve with whipped cream and chocolate caramel sauce.
Theodore Leaf’s Slow Cooker Beef Bourguignon

Ingredients:
- 1 tablespoon canola oil
- 8 ounces slab bacon cut into 1/2 inch pieces
- 2 1/2 pounds chuck beef cut into 1-inch cubes
- Kosher salt
- 1 can (2 cups) beef broth
- 1 pound carrots, cut into 1-inch chunks
- 2 yellow onions, sliced
- 2 teaspoons chopped garlic (2 cloves)
- 1 tablespoon tomato paste
- 3 tablespoons all-purpose flour
- ½ cup Brandy
- 1 14.5oz can of diced tomatoes
- 1 (750 ml.) bottle dry red wine
- 2 sprigs of fresh thyme
- 1 bay leaf
- parchment paper

Garnish:
- 1 pound frozen whole onions
- 1 pound fresh cremini mushrooms, cut into ¼-inch slices
- 12oz package egg noodles.
- 1 tablespoon unsalted butter
- Fresh parsley, chopped
Directions:
1. Preheat the slow cooker to Low.
2. Heat the canola oil in a large skillet. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a plate lined with paper towel.
3. Dry the beef cubes with paper towels and then sprinkle them with salt. Sear the beef in one layer in the hot oil (3 to 5 minutes) till brown on all sides. Remove the seared beef to the slow cooker and continue searing until all the beef is browned. Add the beef stock to the slow cooker and cover.
4. Add the carrots, and onions, 2 teaspoons of salt and 1 teaspoon of pepper to the fat in the pan and cook for 10 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the tomato paste and flour, cook until lightly toasted. Add the Brandy, scrape the browned bits off of the pan and cook until the alcohol has burned off.
5. Add the browned vegetables, tomatoes, bottle of wine, thyme and bay leaf to the slow cooker. Cover with a parchment paper lid and the slow cooker lid. Cook on low for about 6 hours or until the meat and vegetables are very tender.
6. Brown the onions and sauté the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned, set aside. Remove the meat to the bowl with the onions and mushrooms adding a bit of cooking liquid and cover with foil. Strain the rest of the cooking liquid into a sauce pan, reduce until it coats the back of a spoon (3-5 min)
7. Meanwhile cook the egg noodles to package instructions, drain, add butter and parsley. Season the sauce to taste.
8. To serve, warm shallow bowls and add the egg noodles, sauce, meat, mushrooms & onions, and finally the reserved bacon.
Winter Wonderland Brownies

Ingredients:

- 4 large Eggs
- 1 ¼ cups Dutch-process cocoa
- 1 teaspoon Salt
- 1 teaspoon Baking Powder
- 1 tablespoon Vanilla Extract
- 1 cup Unsalted Butter
- 2 cups Sugar
- 1 ½ cups All-Purpose Flour
- 1 ¼ cups White Chocolate Chips
- ½ cup Crushed Candy Canes
- Powdered Sugar to dust the top

Directions:

1. Preheat the oven to 350°F. Grease a 9” x 13” pan

2. Crack the 4 eggs into a bowl, and beat them at medium speed with the cocoa, salt, baking powder, and vanilla for about 4 minutes. You can do this while you’re melting your butter (next step).

3. In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Or simply combine the butter and sugar, and heat, stirring, until the butter is melted.
4. Continue to heat (or microwave) briefly, just until the mixture is hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as you stir it. Heating the mixture to this point will dissolve more of the sugar, which will help produce a shiny top crust on your brownies.

5. Add the hot butter/sugar mixture to the egg/cocoa mixture, stirring until smooth.

6. Add the flour, chips, and candy canes, stirring until smooth.

7. Spoon the batter into a lightly greased 9" x 13" pan.

8. Bake the brownies for about 30 minutes, until a cake tester inserted into the center comes out clean, or with just a few moist crumbs clinging to it. The brownies should feel set on the edges, and the center should look very moist, but not uncooked. Remove them from the oven and cool on a rack before cutting.

9. Dust with powdered sugar before serving.
Elise Wims’ Tuscan Kale and Sausage Stuffing with Fresh Herbs

Ingredients:
- ¾-pound ciabatta bread, sliced ½ inch thick
- 1 ½ cups whole milk
- 2 pounds mild Italian sausage, casings removed
- 1 medium onion, chopped
- ½ cup finely chopped celery
- 1 cup chopped fresh parsley
- 1 medium shallot finely chopped
- Kosher salt
- Freshly ground black pepper
- 1 ½ pounds Tuscan kale, ribs removed and leaves coarsely chopped
- 1 ¼ cups grated Parmesan reggiano cheese
- 2 tablespoons chopped fresh basil (or 1 ½ teaspoons dried)
- 1 teaspoon chopped fresh sage (or ¼ teaspoon dried)
- 1 teaspoon chopped fresh rosemary (or ¼ teaspoon dried)

Directions:
1. Place sliced bread in a shallow baking dish or bowl, and drizzle with milk to saturate. Let sit for 30 minutes, gently flipping occasionally to ensure even soaking.
2. Meanwhile, warm a large cast iron skillet medium-high heat. Add sausage and brown (10 - 15 minutes). Stir in the onion, shallot, celery, parsley and garlic along with a pinch of kosher salt and several turns of black pepper. Cook until
the onion and celery soften (5 to 8 minutes), stirring occasionally. Add kale and a pinch of kosher salt, cook until wilted

3. Using your hands, break up the bread into bite sized pieces, then place in a large bowl. Add the sausage-kale mixture to the bowl along with the Parmesan cheese, basil, sage, rosemary, and generously season to taste. Gently toss the mixture until all ingredients are evenly incorporated. Spoon stuffing into a 9 by 13 baking dish.

4. Preheat an oven to 350°F. Bake uncovered until hot (at least 150° in center) and lightly browned (25 - 30 minutes).
“The Sexy Vegan” Brian Patton’s Perfect Mashed Potatoes

Ingredients:
Makes 4 Servings

- 2 teaspoons apple cider vinegar
- ¾ cup plain unsweetened cashew or almond milk, at room temperature
- 1 pound russet potatoes
- 1 pound Yukon Gold potatoes, peeled and halved
- 1 ½ tablespoons fine sea salt, plus more to taste
- 4 cloves garlic, smashed
- 2 bay leaves
- 6 to 8 cups water, cold from the tap or at room temperature
- ½ cup vegan butter, melted
- ¼ teaspoon white pepper

Directions:
1. Stir the apple cider vinegar into the milk and set aside.
2. Preheat the oven to 425°F. With a fork, deeply pierce the russels a few times all around, then place directly on the middle oven rack. Bake for 45 minutes to 1 hour, until a paring knife easily passes through the center.
3. About halfway through the russels’ cooking time, add the Yukon Golds to a large pot, along with the salt, garlic, and bay leaves. Add enough water to cover the potatoes by about an inch. Turn the heat to high. Once boiling, reduce the heat to a simmer, and cook the potatoes for 10 to 15 additional minutes, until a paring knife easily
passes through the centers. It’s best to check several of the potatoes for doneness, but you don’t have to jab every single one.

4. At this point, your russets and Yukon’s have finished cooking at the same time. Remove the russets from the oven and immediately cut them in half crosswise to allow excess steam to escape.

5. Drain the Yukon’s and discard the water, garlic cloves, and bay leaves. Return the Yukon’s to the pot and place over low heat for 1 minute to help evaporate excess water, then turn off the heat.

6. Place a ricer over a large mixing bowl. Place each russet half into the ricer with the cut side down and the skin side facing you. As you press the potato, the flesh pushes through the holes and drops into the bowl, while the skin is left in the ricer. Have a fork or tongs standing by to easily extract the skin after each potato is processed. Pass all of the Yukon Golds through the ricer into the same bowl.

7. Once all potatoes are processed, you’ll have a fluffy, white and gold pillow of potato-y goodness, Stir the melted butter into the potatoes until incorporated.

8. Add the white pepper and about two-thirds of the buttermilk mixture. Fold it into the potatoes and give them a taste.

9. Add a little more buttermilk, 1 tablespoon at a time, remembering to stir minimally so as to not release the gummy starch.

10. Once you’ve reached the texture you like (you will probably have 2 to 4 tablespoons of buttermilk left over), season with salt to taste and serve.
Clodagh McKenna’s Salted Caramel Whisky Bread and Butter Pudding with Golden Raisins

You could say that I grew up on bread and butter pudding. My mum or dad would prepare it at least once every two weeks. It is so simple to make and great for using up stale bread. I believe that it can also be a very elegant dish - in fact, I served this very recipe at my pop-up restaurant in NYC a few years back, and it was the most requested dessert on the menu. I wasn’t surprised! The salted caramel whiskey sauce is addictive and could be poured over ice cream to make an Irish sundae. This pudding can be made up to a day in advance and warmed through in the oven before serving.

Ingredients:
Serves 6

- ⅓ cup golden raisins
- ½ cup Irish whiskey
- 5 extra-large eggs
- 2 cups heavy cream
- 1 cup plus 2 tablespoons sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 8 to 9 slices firm white bread, crusts left on
- 3½ sticks unsalted butter, at room temperature, plus more for greasing
For the salted caramel whiskey sauce:
- 1 stick unsalted butter, cut into pieces
- 1 cup plus 2 tablespoons sugar
- 2 teaspoons sea salt
- 2½ cups heavy cream
- ¼ cup Irish whiskey

Directions:
1. Preheat the oven to 400°F and grease an 8 ½-inch square nonreactive baking dish.
2. In a medium-size mixing bowl, combine the golden raisins and whiskey and let soak for 1 hour.
3. In a large bowl, beat together the eggs, cream, sugar, spices, and vanilla to make a custard. Spread one side of each slice of bread with the butter. Cut the slices in half diagonally and arrange half of the bread in the bottom of the baking dish, overlapping the slices. Drain the raisins and sprinkle half over the bread. Repeat with the remaining bread and raisins. Pour the custard over the bread and let soak for 30 minutes.
4. Place the baking dish in a large baking pan. Add enough hot water to come halfway up the sides of the dish. Bake in the oven for 50 to 60 minutes, or until the pudding is set and the top is golden. Remove the baking dish from the water bath and let cool slightly on a wire rack.
5. Make the salted caramel whiskey sauce: In a small saucepan, melt the butter over medium heat. Beat in the sugar, sea salt, cream, and whiskey. Reduce the heat to low and simmer until the sauce thickens, about 10 minutes. Serve the pudding warm with the salted caramel whiskey sauce spooned over each serving.
Nancie McDermott’s “North Carolina Persimmon Pie”

Ingredients:
Pecan Streusel Topping
- ¼ cup plus 2 Tbsp. all-purpose flour
- 2 Tbsp. packed light brown sugar
- 2 Tbsp. granulated sugar
- ½ tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- ¼ cup unsalted butter, cut in four pieces and softened to room temperature
- ½ cup chopped pecans

Crust
- Single-Crust Pie Pastry, store bought or homemade

Persimmon Filling
- 2 cups persimmon puree (such as La Vigne Organics)
- 1 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ½ tsp. salt
- 3 Tbsp. butter, melted
- ¾ cup evaporated milk or half-and-half
- 3 large eggs, well-beaten
Directions:

1. Prepare the Pecan Streusel: Whisk together flour, sugars, cinnamon, nutmeg, and salt in a medium bowl. Using your fingers, rub butter into dry ingredients until mixture is crumbly and forms large, moist clumps. Add pecans, and work into clumps until incorporated. Refrigerate until mixture is very cold and firm, 1 to 2 hours. (Or cover and refrigerate for up to 2 days; or freeze for 1 month).

2. Prepare the crust and place it in a pie pan. Crimp the top edges, or press with the tines of a fork.

3. Prepare the Persimmon Filling: Heat oven to 375 degrees F. Stir together sugar, flour, cinnamon, nutmeg, and salt in a small bowl until well combined. Add melted butter to sugar mixture, stirring with a fork until mixture is evenly combined and resembles damp sand.

4. In another medium bowl, stir together evaporated milk and eggs, using a whisk or a fork to mix them evenly and well. Add the sugar-butter mixture and stir until everything is smooth and creamy. Add the persimmon puree and stir until all ingredients combine into a smooth, creamy filling.

5. Pour filling into piecrust. Bake in the preheated oven (375 degrees F) until filling is partially set (it has lost its initial liquid texture and overall shiny surface), 25 to 30 minutes.

6. Carefully remove the pie from the oven --- it will still be very liquid so take care here. Reduce the oven temperature to 350 degrees F. Remove the Pecan Streusel from the refrigerator. Use your fingers to break the cold streusel into small clumps and crumbs. Sprinkle the streusel all over the center of the pie, leaving the edges showing for their beautiful autumn color.

7. Return the streusel-covered pie to the oven to continue baking. Bake at 350 degrees F until the pie filling is firm, puffed up, and set, 25 to 30 minutes more. Transfer pie to a wire rack and cool to room temperature, about 3 hours. Cut and serve at room temperature, with Brown Sugar Whipped Cream, or vanilla ice cream, or as is. Makes one 9-inch pie.

Persimmon Filling

- 1 cup very cold whipping cream or heavy cream
- 2 Tbsp. brown sugar, light or dark
- ½ tsp. pure vanilla extract, or almond extract

1. Using chilled beaters and a large chilled bowl, beat cream with an electric mixer on high speed until thickened and puffy, about 2 minutes. Add brown sugar and continue beating until stiff peaks form, about 2 minutes more, stopping to scrape sides of bowl. Add vanilla and beat just until it disappears into the beautiful clouds of cream. Cover and chill until serving time.

*Note:

If you don’t have 2 hours to chill the Pecan Streusel, spread it on a plate and place it in the freezer while you prepare the pie. You won’t need it until halfway through cooking time, so this will help it set up quickly. Make a double batch and keep it in the freezer for future pies if you like it as much as I do. You could use a double batch and cover the entire pie if you really love streusel. Great on any pie filling!
Hallacas (Venezuelan Tamales)  
Recipe Courtesy Chef Alejandra Schrader

Guiso – Stew for Stuffing:

Ingredients:
- 4 oz. center cut bacon, chopped
- 1.5 lb. pork, diced to ½” cubes
- 1.5 lb. beef chuck, diced to ½” cubes
- 2 tbsp. smoked paprika
- 1 tbsp. cumin
- 1 tbsp. turmeric
- 1 tsp cayenne pepper
- 1 large brown onions, chopped
- 4 Roma tomatoes, chopped
- 4 garlic cloves, chopped
- 1 medium leek, diced
- 2 celery stalks, diced
- 1 green bell pepper, chopped
- ¼ cup freshly squeezed lemon juice
- 2 tbsp. brown sugar
- Coarse sea salt
- Freshly ground black pepper
Masa – Corn flour

- 2/3 cup grapeseed oil
- 2 tsp annatto seeds
- 2 cups corn “masa” flour (Use Harina Pan or Goya brand for arepas, do not use Maseca)
- 1 tsp salt
- 1 1/3 cups warm water + more for adjusting masa’s consistency

Preparation:

Guiso

1. In a large pot or Dutch oven, sauté bacon until fat is rendered. Add pork and beef along with cumin, paprika, turmeric, and cayenne pepper. Season with salt and pepper then cook over high heat for 5 minutes. Add onions, tomatoes, garlic, leek, celery, and bell pepper. Cover and bring to a boil. Lower heat and continue cooking until all meat is tender, about 1.5 hours.

2. Once meat is tender, add lemon juice and sugar. Stir and taste to adjust seasoning. Set aside until Guiso has cooled down completely. This may be done ahead and refrigerated.

Masa

1. Over a low heat, cook oil with annatto seeds in small sauce pan. Simmer for about 5 minutes. Cool down to room temperature, strain and discard seeds.

2. In a large bowl (or food processor) mix in masa harina, salt, water, and annatto oil. Form dough into 24 balls.

TO ASSEMBLE

1. Lightly oil the center of a banana leaf square. Put a ball of masa in the center of each square and flatten dough out to 1/8” thickness. Top each masa-coated banana leaf with meat mixture and top/garnish with a strip of pepper, onion ring, a slice of hard-boiled egg, a few raisins and capers, and two olives.

2. Fold leaf to completely encase the filling, making rectangular pockets. Hallacas can be roughly 6”x3”. Tie each Hallaca with kitchen twine. Steam in large pot, covered, for 1 hour. Serve hot.

* Hallacas can be refrigerated (or frozen) and steamed to reheat before serving
Mahaila McKellar’s Christmas Yule Log

**Ingredients:**

**CHOCOLATE SPONGE CAKE**
- 6 organic Eggs, from certified humanely pastured hens
- 3/4 cup organic Cane Sugar, divided
- 1/3 cup organic unsweetened Cocoa Powder
- 2 tsp pure organic Vanilla Extract
- 1/32 tsp (a small pinch) pure Sea Salt
- Organic Powdered Sugar *(a -- see Notes at end)*

**VANILLA CREAM FILLING**
- 3/4 cup organic Heavy/Whipping Cream
- 1/4 cup organic Powdered Sugar
- 1/2 tsp pure organic Vanilla Extract

**CHOCOLATE CREAM TOPPING**
- 1 1/4 cup organic Heavy/Whipping Cream
- 1/3 cup + 1 Tabl organic Powdered Sugar
- 3 1/2 Tabl organic unsweetened Cocoa Powder
- 1 tsp pure organic Vanilla Extract

**DECORATIONS *(b)***
- Marzipan - Red and Green Food coloring - Small water color paint brushes
Directions:
1. Preheat oven to 375F. Use ghee, butter or coconut oil to lightly grease a 10” x 15” x 1” jelly roll baking pan (or sided cookie sheet). Line the bottom of the baking pan (only the bottom) with unbleached parchment paper, and then very lightly grease the parchment paper.
2. Separate egg whites from yolks. *(c As you separate them, put the egg whites in a mixer bowl for making the meringue. Put the yolks in another large mixer bowl for making the batter).
3. At high speed, beat the egg whites until soft peaks form. Add only 1/4 cup sugar, 2 Table at a time, beating well after each addition, and then continuing to beat just until stiff peaks form. *(d)
4. In the other mixer bowl with the egg yolks, beat the yolks at high speed, adding the remaining 1/2 cup of sugar, 2 Tbs at a time, beating until mixture is very thick, appx 3 – 5 minutes.
5. At low speed, stir in the cocoa powder, vanilla extract and sea salt. Mix just until smooth.
6. With a large spoon or rubber spatula, gently fold the cocoa mixture and egg whites together until just blended and no egg whites show. Spread the batter evenly in the baking pan.
7. Bake 12 – 15 minutes, just until the surface springs back when gently pressed with a fingertip.
8. Do not over bake or the cake will crack instead of roll.
9. Sift a tiny amount of powdered sugar on one side of a thin, clean dish towel, at least 10” x 15” in. size. Carefully turn the cake out onto the sugared towel when you take it out of the oven. Lift the pan off the cake and peel off the parchment paper from the cake and discard.
10. Roll the cake up, rolling the towel as well, into a “jelly roll”, starting with the short side if you want a “fatter” log, or starting with the longer side if you want a thinner, longer log. Cool the rolled cake completely on a rack, seam side down. *(e)

TO ASSEMBLE
1. Make the VANILLA CREAM FILLING by combining the ingredients in a medium bowl.
2. Beat until thick. *(f If not using immediately, cover and chill until use).
3. Make the CHOCOLATE CREAM TOPPING by combining the ingredients in a medium-large bowl. Beat until thick. *(f If not using immediately, cover and chill until use).
4. Carefully unroll the cake, removing the towel as you do so. Spread the top of the cake using all of the vanilla cream filling, spreading evenly to 1/2 inch away from all the edges. Reroll the cake and place it seam side down on your serving plate.
5. Use the chocolate cream topping to cover the top, sides and ends of the log. *(g Using a fork, make slightly wavy lines in the chocolate cream on the top and sides of the cake to create a bark effect. Use a spoon or spatula to make a swirl on each end, to give the look of a cut log).
6. Loosely wrap your cake in foil and refrigerate for at least one hour before serving. Bring it out about 30 minutes before serving, as the taste and texture are best at room temperature. *(h)
7. Mold marzipan to create two holly clusters, each with 2 holly leaves joined with 3 or more holly berries. Use food coloring to paint the leaves green and the berries red. Allow to dry completely before using.
8. When you’re about to serve your cake, if you want a “snowy” look, lightly sift powdered sugar over the log and plate. Place your holly decorations: One cluster on the log and another at the base of the log.

*Notes

- **a)** Why organic powdered sugar? It's made of organic cane sugar with organic tapioca powder to prevent clumping. Conventional powdered sugar is typically GMO beet sugar with GMO cornstarch.

- **b)** Because there is so much sugar in marzipan, and because in our family we don’t consider food dyes to be good for us to consume, we don’t eat the decorations. If you’re going to eat them, try to find (or make your own) natural food dyes.

- **c)** If you’re new at separating eggs, it’s a wise move to use a cup to put the egg white in first, then into the bowl. If any yolk accidentally gets into the cup, just put the cup aside, get a clean cup and continue with a new egg. This way you’ve spoiled only one egg white instead of your entire bowl of whites. This is important because even a tiny bit of yolk will keep the whites from becoming a meringue!

- **d)** Careful, over-beating will make the meringue dry and not hold its shape, and the cake will be “heavy”.

- **e)** You can make the cake a day ahead. Once it has cooled completely, loosely wrap it (still in the towel) with aluminum foil and seal the edges well to keep fresh. To keep your cake moist, do not refrigerate.

- **f)** Cream whips up best if it is chilled, just out of the refrigerator. You can also put your beaters in the freezer to chill them for a few minutes before beating. If you have raw meats in the freezer, it’s best to put the beaters in a baggie or wrap in a towel to keep any meat “germs” from getting on them. Save the baggie or towel for chilling them again for the topping. Also, watch out: Over beating cream will turn it into butter, and it happens in an instant.

- **g)** To help keep your serving plate clean, you can slide waxed paper around the edges of your cake, then carefully remove the waxed paper when you’re finished putting the topping on.

- **h)** After serving, be sure to return the cake to the refrigerator sooner rather than later, so your filling and topping don’t start to spoil. This cake will still be delicious up to 3 days later, if you keep it chilled between servings, (and it hasn’t been completely eaten by then!)

FOR AN EVEN HEALTHIER YULE LOG ~

- 2 1/2 cups mashed organic ripe Avocado (about 2 medium avocados)
- 1/2 cup organic unsweetened Cocoa Powder
- 1/2 cup pure Maple Syrup
- 1 Tbs organic Ghee (optional)
- 1 tsp pure organic Vanilla Extract
1. In the cake batter, substitute pure maple syrup (*not* maple-flavored syrup) for the cane sugar.
2. In the filling, substitute pure maple syrup for the powdered sugar.
3. Instead of chocolate cream for the topping, use Chocolate Avocado Frosting: In a blender, food processor, mixer, or with a hand mixer and a medium bowl, combine
4. Beat well until smooth. Taste test and add more maple syrup, a little at a time, if you’d like a sweeter and refrigerate until use.
Courtney Thorne-Smith’s Spinach & Artichoke Casserole

**Ingredients:**
- 4 8 ounce packages frozen artichoke hearts
- 4 10 ounce bags frozen chopped spinach
- 2 8 ounce packages cream cheese
- 3/4 cube of butter
- 1 cup grated Parmigiana-Reggiano cheese

Preheat oven to 350 degrees

**Directions:**
1. Spread single layer of artichoke hearts to cover bottom of baking dish. Wring all water out of spinach, layer over artichoke hearts. Finish with another layer of artichoke hearts.
2. Soften cream cheese and butter in microwave until spreadable. Spread evenly over top of casserole. Finish with grated Parmesan cheese.
3. Cover with aluminum foil and cook for 45 minutes. Remove cover and cook for 15 more minutes, until top is golden brown. If the top doesn’t brown, you can turn on the broiler for a minute or two, but watch carefully, to avoid burning.
Jennie Garth’s Pecan Pie

Ingredients:
- 3 cups of flour
- 1 tsp salt
- ½ cup Crisco, chilled
- ½ cup butter, chilled
- ½ cup cold water
- 1 Tbsp vinegar
- 2-3 cups whole pecans
- 2 cups sugar
- 6 Tbsp brown sugar
- 2 cups corn syrup
- 2 tsp vanilla
- 2/3 cup salted butter, melted
- 6 eggs, beaten

Directions:
1. In a food processor, sift flour, sugar and salt and pulse to blend.
2. Add Crisco and 1/2 cup butter. Pulse until everything is ground in.
3. While the machine is still on, add water and vinegar. Blend until dough starts to form.
4. Divide into three balls and flatten. Refrigerate 30 minutes.
5. Preheat oven to 350 degrees and place pie crust into bottom of pan. Pour pecans into the bottom.
6. In a large bowl, mix the sugar, brown sugar, salt, corn syrup, vanilla, melted butter and eggs. Pour on top of pecans.

7. Cover pan loosely with aluminum foil. Bake for 30 minutes, then remove foil and bake for an additional 20 minutes. Bake pie until there is very little JIGGLE in the center of the pie.

**PIE CRUST:** This recipe will make a double crust or 3 single crusts--- the pecan pie recipe needs a single crust. Roll out the dough to completely cover the entire bottom of the pan and over the edges. **FLUTE** the edges of the dough of the pie pan.
Judy Joo’s Baked Ginger Salt Sea Bass

A whole baked fish in salt is a gorgeous way to serve fish for the holidays. If you can’t find one big one, feel free to substitute two smaller fish. The fragrant soy ginger sauce on the side adds a lot of flavor to this light and delectable dish.

**Ingredients:**

Sauce:
- 5 Tablespoons soy sauce
- 3 Tablespoons mirin
- 1 Tablespoon brown sugar
- 1 (1.5 inch) knob fresh ginger, peeled and finely julienned
- 2 teaspoons roasted sesame seeds
- ½ teaspoons grated or minced garlic
- large pinch of gochugaru (Korean chili flakes), or a few slices of fresh red chilies, if you like.

Fish:
- 1 large whole seabass, cleaned an gutted (3lbs about)
- 5 thick slices of ginger, cut on an angle
- 5 large cloves of garlic, smashed
- 3 tablespoons of vegetable oil (or other neutral oil)
- 3 cups coarse salt
- 1 egg white
Directions:
1. Preheat oven to 400 degrees F. Wash the fish well and pat dry with paper towels. Stuff the cavity with the thick slices of ginger and garlic. Rub the outside of the entire fish with vegetable oil.
2. In a medium bowl, mix together the salt and egg white. Add a dash of water until the mixture becomes pasty like sand and sticks together.
3. On a baking sheet, spread out a layer of salt approximately the size of the fish about a quarter of an inch thick. Place the fish on top, and scoop the rest of the salt over and around the fish. Make a ¼ inch thick “shell” around the fish, creating a tight seal, leaving the tail and the head exposed.
4. Place in oven and bake for about 30 – 40 mins, and let rest for 10 mins. Use a thermometer to check the internal temperature, should read about 145 degrees F.
5. Meanwhile, make the soy ginger sauce. In a small bowl whisk together the soy sauce, mirin, sugar, ginger, sesame seeds, garlic and chili flakes. Set aside.
6. When the fish is done. Crack open the crust, and remove the fish, and serve immediately with soy ginger sauce on the side or drizzled on top.
Brined & Spatchcocked Turkey

Ingredients:

Brine

- 6L water
- 6,000g ice
- 600g table salt
- 2kg Sel Rose (pink salt)
- 250g sugar
- 15 ea. heads of garlic
- 3 ea. orange zest
- 3 ea. lemon zest
- 5 sprigs of rosemary
- 2 ea. Cinnamon sticks
- 1 bunch time
- 15ea. Star anise
- 100g coriander seeds
- 5g cloves
- 7g allspice
- 2g juniper berries

Preparation:

1. Wrap spices in sachet (cheesecloth parcel tied with twine)
2. Bring 6 liters of water to boil and add all other ingredients.
3. Submerge turkey in brine for 24 hours in cooler or refrigerator.
4. Remove turkey from brine give quick rinse and dry.

**Ingredients:**

*Spatchcocked Turkey*

- 2 Tbsp olive oil
- 1 tsp kosher sale
- 1 teaspoon freshly ground pepper
- 1 fresh free range 12# turkey
- 3 onions, lg dice
- 4 carrots, lg dice
- ½ head celery, lg dice
- 1 head fennel, lg dice
- 1 bu thyme
- 1 bu sage

**Preparation:**

1. Preheat oven to 450 degrees F
2. Spatchcock turkey by cutting out back bone and breaking breastplate. Rub turkey with oil ans season with salt and pepper.
3. Place vegetables pm rimmed baking sheet. Place rack on top and transfer spatchcocked turkey on top, breast side up.
4. Roast, rotating halfway through and basting 4 times until an instant read thermometer inserted into the thickest part of the thigh reads 165F, about 1 hour. Allow to rest for at least 25 minutes before carving.
**David Codney’s Thanksgiving Stuffing**

_Serves 6_

**Ingredients:**
- 1 (12-oz.) loaf ciabatta bread, cut into 1” pieces
- ½ cup of olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 stick salted butter
- 1 yellow onion, cut into ¼” dice
- 3 stalks celery, cut into ¼” dice
- 2-3 cups turkey or chicken stock
- ¼ cup chopped parsley
- 2 tbsp. chives
- 2 tbsp. chopped sage

**Instructions:**
1. Preheat oven to 325°F.
2. Cut ciabatta bread into crouton 1” size cubes.
3. Toss the ciabatta croutons in olive oil, salt and pepper, and place on sheet tray.
4. Place croutons in oven for 25 minutes, until ciabatta is golden brown and dry. Be sure to toss the pieces every 10 minutes so it does not burn.
5. Once the croutons are out of the oven, put them into a large bowl and set aside.
6. Turn oven temperature to 375°F.
7. Melt 1 stick butter in a large cast iron skillet over medium-high heat.
8. Add onions, and cook until soft and translucent. Once the onions are translucent, add celery and cook until slightly soft for 5–7 minutes.
9. Place onion mixture in the bowl with croutons.
10. Add stock, oil, parsley, sage, bread, salt, and pepper to original skillet and heat on stove top until all the liquid is hot.
11. Add hot liquid to bowl with the bread mixture and toss to combine.
12. Bake for 30–35 minutes at 375° in skillet or 13 x 9 pan until golden brown and bread is slightly crisp on top.
Debbie’s Pomegranate Trifle
Serves 10-12

Ingredients:
- 1 prepared box of Vanilla Instant Jello pudding mix (makes 6 cups) (just needs milk)
- 3 C of whipped cream (store bought tub or homemade) * we added 1/4-1/2 tsp of almond extract
- 3-4 Packs of Soft Lady Fingers
- 1 C of Sliced almonds, Toasted
- 1 C of Pomegranate Seeds, drained of any juice
- Mint sprigs for garnish

Instructions:
1. Standing upright and vertical, place fingers side by side all around the inside of the trifle.
2. Add half your prepared pudding.
3. Add half your whipped cream/topping.
4. Scatter half of pomegranate seeds and half of almonds on whip.
5. Cover entire surface with a horizontal layer of lady fingers.
6. Repeat above steps with remaining pudding, whipped cream and ending with the second layer of scattered almonds and pomegranate seeds.
7. Lastly garnish with mint. Let set up in the fridge 1-2 hours before serving.
Valerie Gordon’s White Chocolate Coconut Cake
Makes one 9-inch cake; serves 8-12

Ingredients:
For the Cake:
- 3 ¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon salt
- 3 ¾ sticks unsalted butter, softened
- 2 tablespoons light corn syrup
- 2 cups sugar
- 6 large eggs
- 1/3 cup crème fraiche or sour cream
- 1 ½ tablespoons vanilla extract

For the White Chocolate Buttercream Frosting:
- 2 sticks unsalted butter, softened
- ½ cup confectioner’s sugar, sifted
- 2 Tbs light corn syrup
- 1 tsp vanilla extract
- 4 oz 31% white chocolate, melted and cooled
- ¼ teaspoon kosher salt
- 3 cups sweetened shredded coconut, for finishing
- 3 cups fresh raspberries
Directions:

1. Position a rack in the center of the oven and heat the oven to 350 degrees F. Coat the bottoms and sides of three 9-by-2-inch round cake pans with nonstick baking spray or butter and line with parchment circles.
2. Sift together the four, baking powder, and salt into a medium bowl.
3. In the bowl of a stand mixer fitted with the paddle attachment (or in a large bowl, using a handheld mixer), cream the butter, corn syrup, and sugar on medium speed until light and fluffy, about 4 minutes.
4. Whisk together the eggs, crème fraiche, and vanilla in a small bowl, then pour the mixture into the creamed butter and beat until smooth. Scrape the bottom of the sides of the bowl and the paddle and mix for 30 seconds. With the mixer on low speed, add the dry ingredients in two batches, mixing for 30 seconds after each addition. Scrape the bowl again and mix for 15 seconds.
5. Divide the batter among the prepared cake pans, spreading it evenly. Bake for 15 minutes. Rotate the cakes and bake for an additional 10 to 12 minutes, until the cakes appear firm and have a matte finish and a toothpick inserted in the center comes out clean. Let the cakes cool completely in the pans on cooling racks. Wrap the cakes in plastic wrap and refrigerate until you are ready to assemble the cake.

To Make the Frosting:

1. In the bowl of the stand mixer fitted with the paddle attachment (or in a large bowl, using a handheld mixer) beat the butter on a medium speed until very soft and creamy, about 3 minutes. Scrape the sides and bottom for 1 minute. Pour in the corn syrup and vanilla and mix until thoroughly incorporated.
2. Scrape the sides and bottom of the bowl and beat on low speed as you stream in the melted white chocolate. Add the salt and continue beating until the buttercream is shiny and fluffy, about 3 minutes. Scrape the bowl once more and beat for 30 seconds on medium-high speed. (The buttercream can be covered and stored in the refrigerator for up to 2 weeks.)

To Assemble the Cake:

1. Place one cake layer top side up on a cake stand or turntable. Slide four strips of parchment under the edges of the cake to catch and stray frosting. Using an offset spatula, spread the frosting evenly over the top of the layer. Top with 1 ½ cups of the raspberries. Repeat with another cake layer with more frosting and layer of raspberries. Stack the third layer on top and press down gently to even the layers. Using an offset spatula, frost the sides and top of the cake with remaining frosting.
2. Take a handful of coconut at a time and press onto the sides of the cake until the sides are covered. Sprinkle the remaining coconut on top of the cake. Chill for at least 30 minutes before serving.
Fabio Viviani’s Parmesan, Garlic, & Herb Crusted Crown Roast of Pork

Ingredients:
- 8-pound crown roast of pork (14 to 16 ribs)
- 4 cloves garlic, peeled and halved lengthwise
- 1 sprig each of fresh rosemary and thyme
- 1 small orange, cut into chunks
- Salt and freshly ground black pepper

Pork Brine Ingredients:
- 1 gallon water
- 1 C salt
- 1 C sugar
- 1t chili flakes
- 2 ea bay leaves
- 2 sprigs sage
- 1 cups apple cider
- 6 ea Stocks of Rosemary
- 10ea Pepper corns
Directions:

1. Add all ingredients into a pot and bring to a boil for 5 minutes. Remove from heat, strain and cool in an ice bath. Place the pork rack in the brine for 2-5hr. Remove from the brine and dry with paper towels in preparation for the rub.

For the Rub:
- 3 T extra virgin olive oil
- 3 T garlic chopped
- 2 T sage, chopped
- 2 T rosemary, chopped
- 2 teaspoons fresh thyme leaves
- ½ c Grated Parmesan Cheese
- 1 ea Orange Zested
- Salt and Pepper to taste

Directions:

1. Make the rub by combining the olive oil, garlic, salt, pepper, sage, rosemary, thyme, Parmesan and orange zest in a small bowl. Set aside.
2. Position the rack in the lower third of the oven and preheat to 450°F. Season the cavity of the pork with salt and pepper and stuff with the halved garlic, sprigs of rosemary and thyme and the orange. Shield the ends of the ribs with small pieces of aluminum foil to prevent burning.
3. Place the pork on a rack in a roasting pan and, using your hands, coat all the outer surfaces of the meat with the prepared rub.
4. Roast for 15 minutes, then reduce the oven temperature to 325°F. Continue roasting until a thermometer inserted in the thickest part of the meat registers 140°F. Total cooking time should be around 1-3/4 to 2 hours for an 8 to 9-pound roast.
5. Tent loosely with foil and allow the roast to rest for 20 minutes, then carve by slicing between the rib bones to separate into individual chops.
Amy Traverso’s “New England Christmas” Apple Biscuit Buns

Ingredients:
Filling:
- 1 ¼ cups firmly packed light brown sugar
- 5 Tbs salted butter, cut into chunks, plus more for greasing pan
- 1 ½ tsp ground cinnamon
- 1 large firm-sweet apple, peeled, cored, and cut into ¼-inch cubes

Dough:
- ½ cup buttermilk
- 1 large egg
- 3 cups AP flour
- 1 Tbs granulated sugar
- 2 ½ tsp baking powder
- 1 ½ tsp kosher salt
- ½ tsp baking soda
- 12 Tbs cold salted butter, cut into small cubes

Directions:
1. Grease the baking pan with a little bit of butter, set aside. Make the filling: in a medium bowl, combine the brown sugar, the 5 tablespoons butter, and the cinnamon. Using a pastry cutter, cut the butter into the sugar, working it in until the
mixture looks like wet sand. Put in the refrigerator to chill while you prepare the dough.

2. In a small bowl, whisk together the buttermilk and egg, set aside. In a medium bowl, whisk together the flour, sugar, baking powder, salt and baking soda. Sprinkle the butter over the four mixture and use to your fingers to work it in. Stop when the mixture looks like sand studded with little chunks. Add the egg mixture and stir with a fork just until the dough begins to hold together. It will look quite ragged and not fully blended, but stop there. You want to prevent the butter from melting into the dough-those little chunks will create a flakier texture once baked.

3. Preheat the oven to 350° and set a rack to the middle position. Dump the dough out onto a piece of parchment paper and knead just enough to bring it all together into a ball. Using a rolling pin and a bench scraper roll the dough onto a 9x15 inch rectangle with straight sides.

4. Sprinkle the dough all over with the brown sugar mixture, leaving a 1-inch border across one of the longer edges. Top with the apples and gently press down. Working from the long edge opposite the border, roll the dough up tightle, jelly roll style, using the parchment as an aid. When you reach the border give the roll a squeeze and turn seam side down.

5. Cut the roll crosswise into 9 equal buns and arrange in the prepared pan. Bake until golden brown and bubbling, 30-35 minutes. Serve warm, right from the pan.
Cat Cora’s Oven-Roasted Crab “Buon Natale”

Ingredients:
- 4 (1 to 1 1/2 pound) Dungeness crabs or 2 (2 pound) crabs, cooked, cleaned (reserve juices and tomalley)

Tomalley Sauce:
- Reserved tomalley
- 1 teaspoon chili flakes
- 1 teaspoon chopped fresh thyme leaves
- 5 garlic cloves, mince
- 1 tablespoon fresh lemon juice
- Reserved crab juices
- 1 cup mayonnaise or aioli
- 1/2 teaspoon kosher salt
- 1 teaspoon freshly cracked black pepper
- 1/4 pound butter (1 stick)
- 4 tablespoons olive oil
- 1 tablespoon chopped fresh thyme leaves
- 2 tablespoons lemon zest (about 4 to 5 lemons)
- 4 tablespoons fresh lemon juice
- Salt and freshly cracked black pepper
- 3 tablespoons roughly chopped Italian flat-leaf parsley
- Lemon slices or wedges, for garnish
- 4 to 8 slices crusty bread, toasted, rubbed with garlic cloves and drizzled with olive oil
Directions:

1. Crack the crab reserving the juices and tomalley. Set aside.
2. Make the tomalley sauce by pushing the tomalley through a sieve with a wooden spoon into a small pot. Add the chili flakes, thyme, garlic, and lemon juice. Mix in the reserved crab juices and bring to a quick simmer over low heat. Give it a final quick stir and remove the pan from the heat. Pour the tomalley mixture into a small mixing bowl and allow it to cool. (Start roasting the crab once the tomalley sauce is cooling.) As soon as the tomalley sauce feels lukewarm to the touch, add the mayonnaise or aioli along with the salt and pepper. Taste and add more salt, pepper, or thyme, if you like.
3. Put a rack in the middle or lower third of the oven and preheat the oven to 500 degrees F.
4. On the stove, in a large oven-proof saute pan or casserole, heat the butter, olive oil, garlic, thyme, and lemon zest over medium-high heat until hot. Add crab pieces and season with salt, pepper, to taste, and mix well. Put the pan in the oven and cook until the crab is hot throughout and the garlic is golden brown. (Watch carefully; the crab heats very quickly and at 500 degrees F the garlic can burn easily.) Remove the crab from the oven, drizzle with 4 tablespoons of lemon juice and scatter the parsley over the top.
5. To serve, stack the crab on a platter and drizzle with the tomalley sauce or serve the tomalley sauce in a small bowl and allow your guests to help themselves. Garnish the platter with lemon wedges and slices of garlic-rubbed toast. Serve immediately.
Duff Goldman’s Holiday Pie Towers

Ingredients:
Pumpkin Cheesecake Mousse:
- 1 c heavy cream
- ¼ c powdered sugar
- 4 oz. softened cream cheese
- ½ c Powdered Sugar
- ½ c pumpkin puree
- ½ c graham cracker crumbs
- 1 vanilla bean
- pinch ea. of nutmeg, cardamom, cloves, and cinnamon

Directions:
1. Whip cream and ¼ cup powdered sugar until soft peaks. Set aside.
2. Beat the cream cheese until soft and fluffy. Add ½ cup 10x, pumpkin, vanilla, spices. Beat to incorporate.
3. Fold in whipped cream, store in the fridge.

Butter Pecan Mousse:
- ¾ c chopped pecans
- 2 t butter, melted
- ¾ c Powdered Sugar
- 6 oz. softened cream cheese
- ½ c light brown sugar
• 1 vanilla bean
• 1 c heavy whipping cream

Directions:
1. Coat the pecans in butter, toss in powdered sugar, bake at 350 for 12 minutes or so. Keep an eye on them. You want them crunchy but not bitter. Pull them out, let them cool, and smash with a rolling pin.
2. Whip the cream to soft peaks, set aside.
3. Whip the cream cheese, vanilla, brown sugar till fluffy.
4. Fold the pecans and whipped cream into the cream cheese, refrigerate.

Pie Dough Cookies:
• 1x recipe duff’s pie dough (or store-bought)
• 1 egg
• 1 T water
• pinch salt
• pinch sugar
• ½ c cinnamon sugar
• 3 oz. melted milk chocolate

Directions:
1. Add all ingredients into a pot and bring to a boil for 5 minutes. Remove from heat, strain and cool in an ice bath. Place the pork rack in the brine for 2-5hr. Remove from the brine and dry with paper towels in preparation for the rub.

Pecan Streusel:
• ½ cup granulated sugar
• ½ cup lightly packed brown sugar
• 1 stick (½ cup) butter, softened
• 1 tablespoon pure vanilla extract
• Pinch of ground cinnamon
• Pinch of ground nutmeg
• Tiny pinch of ground cloves
• 1 cup all-purpose flour
• ¾ c toasted pecans

Directions:
1. With a wooden spoon in a big bowl, cream the sugars, butter, vanilla, and spices until the mixture is all one color.
2. Add the flour and pecans and stir until crumbly. If the streusel gets doughy instead of crumbly, add more flour until it looks like wet sand. Cover and refrigerate for up to 10 days, or freeze till whenever.

Caramel Sauce:
• 1 ½ c sugar
• 1/3 c water
• 1 ¼ c heavy cream
Directions:
   1. Whip the cream slowly, add vanilla and 10x, whip to medium soft peaks.

To assemble

Spoon the pumpkin mousse onto the plate, top with the cinnamon cookie. Spoon pecan mousse onto that, place chocolate cookie. Spoon on whipped cream, drizzle caramel sauce, sprinkle pecan streusel
John Tesar’s Christmas Prime Rib, Yorkshire Pudding & Sour Cream Horseradish Sauce

Ingredients:
Yorkshire Pudding:
- ¾ cup all-purpose flour
- ½ tsp salt
- 3 eggs, room temperature
- ¾ cup milk, room temperature
- ½ cup pan drippings from roast prime rib of beef (beef juices and oil)*
  *If you do not have enough pan drippings, add melted butter.

Sour Cream Horseradish Sauce:
- ½ to ¾ of a cup of fresh horseradish
- 1 cup Sour Cream
- 4 tsp Dijon mustard
- 4 Tbsp Hellmann’s mayonnaise
- 4 Tbsp chopped chives
  Mix all wet ingredients in mixing bowl season with salt and pepper 1 tsp of lemon juice finish with chopped chives

Directions:
Prime Rib
1. Season the roast liberally with salt and pepper and let sit on a rack uncovered in your refrigerator for at least 3 to 4 hours or overnight.
2. Start in a low oven about 250 or even less if possible depending on the size roast cook 3 to 6 hours, until it’s internal temperature is 130 remove from the oven and let roast rest for 30 min to an hour.

3. Once meat is rested turn oven as hot as it gets and place roast back in the oven for 15 to 20 minutes till crispy and golden brown on the outside. Slice and serve.

Yorkshire Pudding

Preparation:
At least two (2) hours or overnight before you will need this Yorkshire Pudding batter, prepare the batter (minus pan drippings), and place in the refrigerator. Yorkshire Pudding is cooked after you have taken your cooked prime rib roast out of the oven and you are letting it sit for the required resting period.

1. In a large bowl, sift together the flour and salt; set aside.

2. In another bowl, beat together the eggs and milk until light and foamy. Stir in the prepared flour/salt mixture just until incorporated and smooth. The batter will be like a very thin pancake batter.

3. Cover bowl with plastic wrap and refrigerate at least two (2) hours (for best results, refrigerate overnight).

Cooking Yorkshire Pudding:
Traditionally Yorkshire Pudding is made in one large dish or your meat roasting pan and cut into wedges. For individual servings, I have found it is much easier to prepare them in muffin tins or popover pans.

1. Pour the cooked prime rib meat drippings into your baking pan or muffin tins of choice. For a popover version, use popover pans or muffin pans, putting at least 1 teaspoon of meat drippings in the bottom of each well.

2. Place the pan or pans in your oven and get the drippings smoking hot (about 5 minutes). In a 450 degree oven. Carefully take the hot pan/pans out of the oven. The fat in the popover or muffin tins should be almost smoking.

3. Remove the prepared cold batter from the refrigerator. Whisk the batter thoroughly to break down any lumps and add some additional air.

4. Quickly pour the batter into the hot pan/pans on top of the hot drippings. *NOTE: If using popover or muffin pans, fill full. The fat should sizzle when you pour the batter. Work quickly, so you do not lose all the oven heat.

5. Put the pan back in oven and cook until puffed and dry, approximately 15 to 20 minutes. Do not open the oven door during baking.

6. Remove from oven and serve hot with your Prime Rib Roast. Makes approximately 6 individual popovers (depending on size of pans) or 1 large pan.
Sour Cream Horseradish Sauce
1. Mix all wet ingredients in mixing bowl season with salt and pepper 1 tsp of lemon juice finish with chopped chives.
Farmhouse Cheese Souffles with Pear and Walnut Salad

**Ingredients:**

**Cheese Souffles:**
- 1 ½ oz butter, extra to grease
- 1 ½ oz self-raising flour, extra to grease
- 1 ½ cups, milk
- 1 small onion, cut in half
- 1 bay leaf
- 3 black peppercorns
- pinch freshly grated nutmeg
- 7oz Knockdrinna (or Gruyere) cheese, grated
- 3 large eggs, separated

**For the pear salad:**
- 3.5 oz walnut halves
- 3 firm ripe pears
- juice of 1 lemon
- 2 tbsp extra-virgin olive oil
- Sea salt and freshly ground black pepper

**Directions:**
These make a very elegant cheese courses and are quite easy to prepare. You can make these ahead of time and they will puff up again when you place them back in the oven.
1. Preheat the oven to 180°C/350°F/Gas Mark 4. Grease and flour x6 ramekins

2. Pour the milk into a small pan and add the onion, bay leaf, peppercorns and grated nutmeg. Bring to a steady simmer slowly, then remove from the heat and strain into a jug.

3. Melt butter, in a small pan and add the flour to make a roux, whisking until it’s combined. Slowly add the warm milk until you have added it all and are left with a thick white sauce.

4. Transfer the sauce to a mixing bowl. Then whisk in the egg yolks and three-quarters of the cheese.

5. Beat the egg whites until light and fluffy and forming soft peaks, then gradually mix it in with the cheese mix.

6. Divide the mixture amongst the ramekins and place in roasting tin. Pour boiling water around the base of the ramekins and place in the oven for 15 minutes the soufflés are well risen and lightly golden.

7. Allow to cool slightly and then remove the soufflés from the ramekins and place on a parchment lined baking sheet.

8. Cover with cling film and chill for up to 24 hours. To finish cooking the soufflés, remove them from the oven while you preheat the oven to 180°C/350°F/Gas Mark.

9. Sprinkle the rest of the cheese on top and return to the oven for about 5 minutes until they have puffed back up and are heated through.

10. Meanwhile, make the pear salad. Toast the walnuts in a baking dish for about 10 minutes until lightly golden. Leave to cool a little and roughly chop.

11. Using a mandolin or very sharp knife cut the pear into wafer-thin slices and toss in the lemon juice to prevent discoloration. Add some salt and pepper and set aside until you are ready to serve.

12. Cover each plate with a layer of slightly overlapping pear slices and drizzle with olive oil. Put a soufflé into the centre of each plate and add a grinding of black pepper. Scatter over the walnuts to serve.
Marisa Churchill’s Spiced Walnut Cake with Tangerines

**Ingredients:**

**Quick Whipped Topping:**
- ¾ cup heavy cream
- ¾ cup nonfat Greek yogurt, preferably Fage
- 2 ½ tablespoons sugar

**For the Walnut Cake:**
- Nonstick pan spray
- ¾ cup all-purpose flour
- ½ cup whole wheat flour
- ¾ cup sugar
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- Pinch of salt
- ⅓ cup plus 1 tablespoon liquid egg substitute
- ½ cup plain nonfat Greek yogurt, preferably Fage
- ⅓ cup plus 1 tablespoon mild flavored olive oil
1 tablespoon finely grated orange zest
2 tablespoons fresh orange juice
½ cup walnut halves, toasted
Thyme Syrup:
- ½ cup sugar
- 2 tablespoons honey
- 5 branches thyme, 2 ½ inches long, plus 3 more for garnish
- 2 small oranges
- 1 blood orange
- Additional walnuts, roughly chopped, for garnish

Directions:
To make the whipped topping:
1. Replace about half of the heavy cream in the whipped topping with fat free Greek yogurt, for a healthy, protein rich addition.
2. Use egg substitute, which is made with egg whites, to cut back on a bit of cholesterol.
3. Add heart-healthy walnuts and olive oil, instead of butter.
4. Make the cake and whipped topping sugar-free for diabetics by following my sweet & sugar-free sidebars

To make the syrup:
1. Put the sugar into a small saucepan and add one-half cup water.
2. Stir in the honey and 5 of the thyme branches. Bring to a boil over medium heat, then continue to boil for several minutes to fully dissolve the sugar.
3. Pull out and discard the thyme. The syrup can be made up to two weeks in advance, and refrigerated.

To make the cake:
1. Preheat the oven to 350°F. with a rack in the center position. Coat a 9” cake pan with pan spray.
2. In a medium bowl, whisk together the all-purpose and whole wheat flour, sugar, baking soda, cinnamon, clove, and salt.
3. In a separate bowl, whisk together the egg substitute, yogurt, olive oil, zest, and juice.
4. Process the walnuts in a food processor for about 20 seconds, or until it has the texture of gravel. Add the flour mixture and process for 20 seconds. Add the liquid ingredients and pulse just until the dough clumps up around the blade.
5. Spread the batter into the cake pan. 25 to 35 minutes, until a knife inserted in the center
comes out clean.

6. Cool the cake in its pan on a wire rack for 5 minutes, then remove from the pan. Poke the cake several times with a knife and pour the cool syrup over the cake.

7. To serve: Remove the peel off from the oranges, trimming away any white pith. Working over a small bowl, use a paring knife to cut between the membrane and flesh to release the orange segments into the bowl.

8. Once the cake is cool, dollop the whipped cream onto the cake. Top with the citrus segments, a few pieces of toasted walnuts, and the remaining sprigs of thyme.