



# FPBA'S HOLIDAY RECIPES FROM AROUND THE WORLD

DECEMBER 2021



Happy holidays from FPBA! We wanted to spread cheer by sharing some of our favorite recipes, so we decided to put together a cookbook. Enjoy!

If you haven't yet, play our matching game before reading the recipes at [fpbarch.com/2021-holiday-cookbook](http://fpbarch.com/2021-holiday-cookbook).

## **CONTENTS**

<b>BREAKFAST</b>	<b>3</b>
<b>APPS &amp; SIDE DISHES</b>	<b>7</b>
<b>MAIN COURSES</b>	<b>11</b>
<b>DESSERTS</b>	<b>22</b>
<b>COCKTAILS</b>	<b>32</b>

A top-down view of a black frying pan on a stovetop. The pan is filled with a vibrant mixture of chopped vegetables and mushrooms. The ingredients include bright orange bell peppers, purple onions, green bell peppers, and fresh green leafy vegetables. Small, light-colored mushroom pieces are scattered throughout. A silver metal slotted spatula is positioned in the lower right quadrant of the pan, its tines partially submerged in the mixture. The background shows the dark surface of the stovetop.

**BREAKFAST**

# MINI EGG FRITTATA IN MUFFIN CUPS

BY JIM FERGUSON



Makes about  
17 servings



Prep: 40 minutes / Cook: 17 minutes  
Total: 57 minutes

## INGREDIENTS

- 14** large eggs
- 1/2** onion *diced*
- 10 oz** cremini or baby bell mushrooms *sliced*
- 1** red bell pepper *chopped*
- 1** poblano pepper *chopped*
- 1** anaheim pepper *chopped*
- 10 oz** mixture of leafy greens and herbs (beet greens, spinach, kale, chard, red cabbage, cilantro) *chopped*
- 2 tsp** salt
- 3/4 tsp** black pepper

## INSTRUCTIONS

- 1.** In a medium bowl, whisk eggs with salt and pepper.
- 2.** Preheat oven to 425 degrees.
- 3.** Sauté onions, peppers, and mushrooms on high heat until mushrooms release some of the water. Lower heat, add chopped greens and cook until slightly wilted.
- 4.** Divide vegetables evenly into each muffin cup. Pour whisked eggs over the vegetables in each muffin cup.
- 5.** Bake for about 15 minutes until frittatas are set.
- 6.** Serving suggestion: Pack one or two frittatas into an oven-proof glass container with a side of roasted sweet potatoes, beets, or (grain-free with no added sweeteners) blueberry muffin for a healthy breakfast you can reheat.



This is a regular that my wife Linda and I make each week. We like to pack a few in with a side of root vegetables and grain-free muffins for a well-rounded breakfast.

# COTTAGE CHEESE PANCAKES

BY KATE NOVIKOVA

 Makes about  
4 servings

 Prep: 5 minutes / Cook: 15 minutes  
Total: 20 minutes

## INGREDIENTS

**500 g** Farmers Cheese 9%  
*about 1 lb*

**1** egg

**2-3 tbsp** flour

**1-2 tsp** sugar

Olive oil

## INSTRUCTIONS

These pancakes are super easy to make, but only if you know a couple secrets!

- SECRET 1:** The most important ingredient is an authentic cottage cheese, not one from Vons...please no! Stop by Continent Deli or Balboa International Market and buy authentic Farmers Cheese 9%.
- Mix all ingredients and form a round shape cottage cutlet.
- SECRET 2:** Pour a lot of oil in the pan...don't be greedy honestly. Make sure it covers the entire bottom of the pan and a bit more.
- SECRET 3:** Don't start frying before the oil is jumping out of the pan.
- Now you know all the secrets. Just fry it, make fire smaller, close it with a lid, let it fry a bit more and your yummy breakfast is ready. I like to accompany the dish with jam or sour cream mixed with sugar!



Our family tries to make this recipe every Sunday for breakfast. I love it; it reminds me of spending time at Grandma's house!

# CHRISTMAS MORNING BREAKFAST CASSEROLE

BY ALLAN TROWBRIDGE



Makes about  
10 servings



Prep: 15 minutes / Cook: 50 minutes  
Total: 65 minutes

## INGREDIENTS

- 1 lb** bacon *cut into 1/2-inch strips*
- 1** yellow onion *diced*
- 1** red bell pepper *seeds removed and diced*
- 3** cloves garlic *minced*
- 12** large eggs
- 1 cup** milk
- 3 cups** frozen diced potatoes *(you don't have to thaw or cook the potatoes)*
- 2 cups** shredded cheddar cheese *divided*
- 1 1/2 tsp** salt
- 1/2 tsp** black pepper
- 2** green onions *chopped*

## INSTRUCTIONS

- 1.** Heat the oven to 350°F. Grease a 9x13 baking dish and set aside.
- 2.** In a large skillet, cook bacon over medium heat, stirring occasionally. Cook until it is a nice crispy brown. Remove bacon and place on a paper towel lined plate. Roughly chop the bacon and set aside.
- 3.** Add the onion and red pepper to the skillet and cook over medium heat until tender. Add the garlic and cook for 2 minutes. Set aside.
- 4.** In a large bowl, beat the eggs and whisk in the milk. Stir in the cooked vegetables, potatoes, and 1 cup of the shredded cheese. Set 3/4 cup of bacon aside and stir in the rest. Season with salt and pepper.
- 5.** Pour the mixture into the prepared baking dish and top remaining cheese and green onions. Bake for 20 minutes so the eggs start to set up. Carefully add the remaining bacon to the top of the casserole. Bake for an additional 20 to 30 minutes or until the eggs are firm and the top is slightly golden brown. Let stand for 10 minutes. Cut into squares and serve warm.
- 6.** This casserole can be made in advance. Pour the mixture in the pan and refrigerate for up to 24 hours. Bake when ready to eat.



My wife and I prepare this dish the night before Christmas and pop it in the oven when the family starts to wake. We love the aroma that fills the house due to the bacon, potatoes and cheese.

Menu and photo credit:  
[twopeasandtheirpod.com](http://twopeasandtheirpod.com)

## APPS & SIDE DISHES





This is our all-time family favorite recipe over the weekends to chill and relax with the family.



## MUMBAI MASALA

BY POONAM ANAOKAR



Makes about  
8 servings



Prep: 10 minutes / Cook: 10 minutes  
Total: 20 minutes

### INGREDIENTS

- 2** roma tomatoes *diced*
- 4** mushrooms *diced*
- 1/2** onion *diced*
- 1/3 cup** fresh cilantro *chopped*
- 2 cloves** garlic *minced*
- 1 tbsp** balsamic vinegar
- 3 tsp** olive oil
- 1/4 tsp** kosher salt
- 1 tsp** freshly ground black pepper
- 1 loaf** French bread

### INSTRUCTIONS

- 1.** In a bowl, toss together the tomatoes, mushrooms, onion, cilantro and garlic.
- 2.** Mix in the balsamic vinegar, half of the olive oil, kosher salt, and pepper.
- 3.** Cut the loaf into slices and drizzle generously with olive oil.
- 4.** Scoop the veggie mixture onto each slice.
- 5.** Dash a sprinkling of pepper on all the slices.
- 6.** Bake at 400 degrees for 10 minutes. Bread should be crispy but not burnt.
- 7.** Enjoy with a chilled glass of wine!



This quick & delicious recipe is made to accompany every holiday meal to get my kids and husband to eat some kind of veggies without complaint.

## CREAMED SPINACH

BY KAREN FLETCHER



Makes about  
8 servings



Prep: 5 minutes / Cook: 15 minutes  
Total: 20 minutes

### INGREDIENTS

**24 oz** fresh baby spinach

**1/4 cup** salted butter

**4 cloves** garlic *minced*

**1 tsp** garlic powder

**1 tbsp** sea salt

**2 tbsp** cornstarch

**1 pint** heavy cream

**8 oz** cream cheese *usually one block*

**1/4 cup** fresh shredded parmesan cheese

### INSTRUCTIONS

1. Melt butter in a medium pot over medium heat.
2. Saute garlic in the melted butter until golden brown.
3. Add cornstarch, garlic powder and salt. Mix well with butter garlic mixture using a whisk.
4. Add heavy cream in slowly, and bring to a boil while stirring with the whisk.
5. Add one block of cream sheese, whisking until fully melted.
6. Start adding fresh spinach, a little at a time (like a handful), until all spinach has been added.
7. As spinach starts to cook, the thick cream sauce will start to thin out from the water from the spinach. Lower heat to low to simmer spinach in the cream sauce. Simmer for about 10 minutes, stirring constantly so the cream sauce doesn't burn at the bottom of the pot.
8. Remove from heat and fold in parmesan cheese until melted.





This is a recipe passed down from my wife Sheri's mom and is a family favorite in our house at many Jewish holidays. Whenever we have it, it brings back fond memories of all the gatherings with family and friends throughout the years.



## MOM'S MATZAH BALL SOUP

SUBMITTED BY DAN ROSENBERG  
(MADE BY SHERI ROSENBERG)



8-10 soup servings  
12-14 matzah balls



Prep: 30 minutes / Cook: 2 hours  
Total: 2 hours and 30 minutes

### INGREDIENTS

#### SOUP

- 1 whole chicken 5-6 lb
- 3 celery stalks
- 3 parsnips
- 4 carrots
- 1 bunch parsley
- 3 onions
- salt and pepper

#### MATZAH BALL

- 3 eggs *slightly beaten*
- 1 cup matzah meal
- 2 tbsp chicken fat or oil
- 2 tsp salt
- 2 tbsp chopped parsley
- 6 tbsp chicken soup, water or seltzer

### INSTRUCTIONS

1. To make the soup, cut the whole chicken into pieces so that it fits into an approximately 8-10 quart stock pot. Unless using organic vegetables, peel and cut the parsnips, carrots, and celery into slices. Cut the onions into 4 pieces.
2. Put the chicken and vegetables into a pot and add approximately 12-16 cups of water, covering everything in the pot. Add the parsley and salt and pepper. Cook the soup for at least 2 hours. It can be cooked longer to get a richer flavor.
3. Strain the soup into another pot. Reserve the chicken, carrots and parsnips and add to the pot. Adjust the seasoning. Serve with matzah balls.
4. To make the matzah balls, in a medium bowl, beat the eggs and the fat together. Stir in the matzah meal, salt, and parsley. Add the chicken soup, water or seltzer. Refrigerate at least 1 hour or more.
5. In a 6-quart pot with a lid, bring salted water to a boil. Reduce the water to a simmer and drop in balls of matzah mixture about 1 ½ inches in diameter. Cover the pot and cook just at a simmer for 20-40 minutes. When they are ready, they may be added to the chicken soup to serve.



**MAIN COURSES**



# SCHULTZ LASAGNA

BY AMANDA SCHULTZ

 Makes about  
10-12 servings

 Prep: 1 hour / Cook: 50 minutes  
Total: 1 hour and 50 minutes

## INGREDIENTS

**2 boxes (15 pcs)** gluten-free,  
brown-rice lasagna pasta

**2 lbs** grass-fed ground beef

**5 oz** fresh baby spinach

**1 pkg** fresh basil *divided*

**1** organic yellow onion

**2 tbsp** garlic *minced*

**48 oz** tomato sauce

**29 oz** canned fire-roasted  
diced tomatoes *drained*

**30 oz** ricotta cheese

**1** egg

**5 oz** parmesan cheese *shredded*

**5 oz** asiago cheese *shredded*

**24 oz** mozzarella cheese

**3 tsp** pink salt *divided*

**1 tsp** pepper

**1 tsp** onion powder

**2 tbsp** extra virgin olive oil  
(EVOO)

## INSTRUCTIONS

1. Chop basil, spinach and onion. Set aside.
2. Heat EVOO in skillet and sauté onion/garlic at medium high until translucent. Add ground beef. Season with 1 tsp salt, pepper, and onion powder and brown. Drain fat.
3. Add tomato sauce, diced tomatoes, spinach & 1/3 cup basil to skillet/meat mixture, cover and simmer on medium low for 30-45 minutes. Move off burner to cool uncovered.
4. Fill a large pot with water and add 2 tsp salt to bring water to boil. Set oven to 375 degrees.
5. Mix ricotta, remaining basil & egg in mixing bowl. Set aside in fridge.
6. Once water is boiling, turn down heat to a low boil. Add 5 lasagna noodles and cook 5 minutes, pull and rinse with cold water. Set out on cookie sheet with parchment paper. Drizzle parchment paper with EVOO (~1 tsp) to avoid sticking. Pat dry with towel.
7. Layer lasagna in 9x13 deep dish or disposable baking tin. *This is important! This is a deep-dish lasagna and will spill over if the dish is not deep enough.*



As a gluten-free and corn-free household (not dairy-free, obviously!), this is our go-to lasagna. For gluten/corn lovers, feel free to modify with your favorite ingredients, but this recipe is EXCELLENT as-written and highly recommended.

We hope you enjoy it as much as we do.

Photo credit:  
[www.tosimplifyinspire.com](http://www.tosimplifyinspire.com)

# SCHULTZ LASAGNA

BY AMANDA SCHULTZ



Makes about  
10-12 servings



Prep: 1 hour / Cook: 50 minutes  
Total: 1 hour and 50 minutes

## INGREDIENTS CONTINUED

Gluten-free dinner rolls

Garlic salt

Oregano

## RECOMMENDED BRANDS

Jovial Pasta

The Butcher Shop at Sprouts

Michael's of Brooklyn Home  
Style Gravy (tomato sauce)

Muir Glen Canned Tomatoes

Organic Valley, BelGioioso  
and Tillamook Cheese

Casa Olearia Carapelli  
Unfiltered Extra Virgin Olive Oil

Udi's Gluten Free Classic  
French Dinner Rolls. *For  
gluten lovers, La Brea Bakery  
Three Cheese Semolina Loaf  
(Asiago, Parmesan, Romano)  
from Major Market is excellent.*

## INSTRUCTIONS CONTINUED

### LAYER 1

8. Start with meat sauce. *It is very important to start with the meat sauce to avoid noodles from getting crunchy!*
9. In order, add 5 noodles, ricotta, mozzarella, more meat sauce, parmesan and asiago.

### LAYER 2

10. Add 5 more noodles, ricotta, mozzarella, meat sauce, parmesan and asiago.

### LAYER 3

11. Add 5 remaining noodles, ricotta, mozzarella, parmesan and asiago.
12. Cover with foil and bake at 375 degrees for 25 minutes. Remove foil and bake for an additional 25 minutes. Remove and let cool uncovered 30-45 minutes.
13. Make garlic bread while lasagna is cooking.
  - i. Slice and butter bread.
  - ii. Season with a pinch each of garlic salt, oregano, parmesan and asiago cheese.
  - iii. Bake 10 minutes at 400 degrees until browned.

Photo credit:  
[www.cookinwithmima.com](http://www.cookinwithmima.com)

# FISH MOQUECA

BY FABIANA GALVANI



Makes about  
4 servings



Prep: 15 minutes / Cook: 15 minutes  
Total: 30 minutes

## INGREDIENTS

- 5 pieces** frozen cod
- 1** red pepper *sliced*
- 1** yellow pepper *sliced*
- 2** tomatoes *sliced*
- 1** medium yellow onion *sliced*
- 1 can** of coconut milk
- 1 tbsps** cilantro *chopped*
- 4 tbsps** lime or lemon juice
- Salt to taste
- 1 pinch** crushed red pepper
- Extra virgin olive oil

## INSTRUCTIONS

- 1.** Add oil to a large covered pan. Coat and heat on medium.
- 2.** Add layers of sliced onion, red pepper, yellow pepper and tomato.
- 3.** Cover with the fish pieces. Add lemon juice, salt, crushed red pepper and cilantro.
- 4.** Bring to a simmer and cook for 10 minutes, covered.
- 5.** Add the coconut milk and cook for a few minutes longer, until the bell pepper begins to soften. Garnish with chopped cilantro and serve with rice.



This is my family's recipe of a traditional Brazilian dish. The coconut milk brings a tropical taste to remind me from where I came from.

# HOMESTYLE PAV BHAJI

BY MEENAL KANKALIA



Makes about  
4 servings



Prep: 30 minutes / Cook: 20 minutes  
Total: 50 minutes

## INGREDIENTS

**500 g** potatoes *boiled, about 1 lb*

**100 g** green peas  
*about 0.25 lb*

**250 g** tomatoes *cut into 2 pieces, about 0.5 lb*

**500 g** bottle gourd  
*(calabash), about 1 lb*

**2** carrots

**2** capsicum (*bell pepper*)  
*diced*

**1** large onion *diced*

Cilantro

Oil *to taste*

**200 g** butter  
*about 3/4 cup + 2 tbsp*

**1/2 tsp** cumin

**1/2 tsp** mustard

**1/2 tsp** asafetida

**1-1.5 tbsp** red chili powder  
*to taste*

**1 tbsp** garlic paste

## INSTRUCTIONS

### MAKE THE BHAJI

1. Prepare carrots and bottle gourd by removing skin with a peeler and chopping into small pieces.
2. In a pressure cooker, add bottle gourd, carrots, peas and tomatoes. Add pav bhaji masala to the water and pressure cook until it gets 3 whistles.\* Remove the skin from tomatoes after the mixture is pressure cooked.
3. Let the mixture cool down and smash it with a smasher.
4. In a deep pan, heat oil and add butter.
5. Add mustard, cumin, asafetida, ginger, garlic, curry leaves and onion. Let the onion turn brown and then add chili powder, turmeric and Everest Pav Bhaji Masala. Then add capsicum and let it cook until it cooks.
6. Add the smashed ingredients. Add salt, butter and cilantro and give it a good mix. Add water if the Bhaji is too thick. Close the lid and let the entire mixture cook for 3-4 minutes.



This is one of my favorite recipes and highly loved by the people in my hometown of Pune, India .

# HOMESTYLE PAV BHAJI

BY MEENAL KANKALIA



Makes about  
4 servings



Prep: 45 minutes / Cook: x minutes  
Total: x minutes

## INGREDIENTS CONTINUED

**1 tsp** ginger paste

**8-10** curry leaves

**1/2 tsp** turmeric

Sesame seeds

Salt *to taste*

Everest Pav Bhaji Masala

## FOR ASSEMBLY

Lemon *cut into four small pieces*

Onions *chopped*

Butter

Cilantro *chopped*

Bread to serve *do not choose a sweet bread*

## INSTRUCTIONS CONTINUED

### MAKE THE PAV

- Take fresh bread and on pan add some butter, drizzle some Pav Bhaji Masala and sesame seeds, and roll the bread on all sides. Make sure all sides have butter and Masala.

*\* You can also use an Instant Pot and cook all vegetables for 10 minutes and potatoes for 15 minutes on high pressure.*





My fondest memories are of sitting around the table with my family, making mandu on New Years Day to celebrate the new year.

## MOM'S MANDU

BY JEANA RENGER



Makes 200 mandu  
(Korean Dumplings)



Prep: 1 hour / Mandu assembly: 1 hour and 30 minutes  
Total: 2 hours and 30 minutes

### INGREDIENTS

#### MEAT MARINADE

- 1 tbsp** sugar
- 2 tbsp** soy sauce
- 2 tbsp** oyster sauce
- 1 tbsp** mirin
- 2 tbsp** fresh ginger *juiced*
- 3 cloves** garlic
- 1/2 cup** water
- 3 stalks** Korean green onion (Dae-Pa) *finely chopped*

#### FILLING

- 1 lb** ground pork
- .5 lb** ground beef
- 2 cups** Korean flat leaf chives (Bu Chu) *chopped to 1/4" length*
- 10 oz** bean sprouts
- 1 cup** brown onion *diced*
- 13.5 oz** tofu *extra firm*
- 1/2 - 1 tsp** salt
- 1/4 tsp** black pepper
- 2 tbsp** avocado oil

### INSTRUCTIONS

1. Heat avocado oil in a pan over medium heat. Sauté green onion until wilted. Set aside.
2. Combine marinade ingredients (except green onion) in a medium bowl. Mince and pound ginger, then squeeze the juice into the bowl. Discard ginger pulp.
3. In a large bowl, put in ground pork and ground beef. Pour the marinade on top of the meat mixture and add sautéed green onion. Stir in a clockwise direction for about 5 minutes. *(Not sure if it's a gastronomically important fact, but my mom told me several times to only mix in one direction, so it is a maternally important fact.)* The mixture should look as smooth as mousse. Set aside.
4. Boil ~4 cups of water in a medium pot. Rinse bean sprouts and place into the boiling water, blanching until translucent, about 30 seconds. Drain and set aside. Using a cheese cloth, thoroughly squeeze out water and moisture from the tofu. With the blade of a large kitchen knife, smash the tofu to a smooth texture. No lumps! Place tofu into a large bowl, along with brown onions. Chop up bean sprouts, squeezing out excess moisture, then add to the bowl. Add salt and pepper and mix thoroughly.





## MOM'S MANDU

BY JEANA RENGER



Makes 200 mandu  
(Korean Dumplings)



Prep: 1 hour / Mandu assembly: 1 hour and 30 minutes  
Total: 2 hours

### INGREDIENTS CONTINUED

- 200** Gyoza skins
- 2 cups** rice cake medallions
- 3 lb** whole chicken

### INSTRUCTIONS CONTINUED

- 5.** Combine tofu mixture in with the marinating pork and beef. Last, add chopped chives to the mixture and incorporate.
- 6.** Boil a whole chicken in approximately 8 -10 cups of water for 30 minutes, then reduce to a simmer for an additional 30 minutes. Remove the chicken.
- 7.** Take a single sheet of gyoza skin and brush on water along the outside edge. Using a small spoon, place a dollop of filling on gyoza skin, approximately 1 – 1 ½ tsp. Fold over the skin into a half moon shape and crimp the edges with your fingers. Cover a cookie sheet with parchment paper. Space each mandu in rows. Repeat 199 times. This is best done with your loved ones, sitting around in a circle while sharing conversation and a warm beverage of your choice.
- 8.** Place ~50 counts of mandu with 2 cups of rice cake medallions in boiling chicken broth for approximately 5 minutes or until translucent and filling fully cooked. Serve in a large bowl and enjoy!
- 9.** The uncooked mandu can be frozen. It can be steamed or fried or put in soup for future meals.

# BBQ COMPETITION STYLE RIBS

BY MICHAEL WILSON

 Makes about  
3 servings per rack

 Prep: 30 minutes / Cook: 5-6 hours  
Total: 5-6 hours and 30 minutes

## INGREDIENTS

### MEAT

Baby back or St. Louis cut ribs *see ingredient notes for selection tips*

### RUB

**1/2 cup** brown sugar  
*optional*

**1/2 cup** salt

**1/2 cup** garlic powder

**1/2 cup** paprika

**1/4 cup** onion powder

**1/4 cup** black pepper

**1/4 cup** chili powder

### SAUCE

**2 cups** ketchup

**1/2 cup** apple cider vinegar

**2 tbsp** honey *more if you want it sweet*

**2 tbsp** BBQ rub

**2 tbsp** worcestershire sauce

Vinegar-based hot sauce *to taste*

## INSTRUCTIONS

1. To make the rub, mix ingredients by shaking in a mason jar until combined.
2. To make the sauce, cook all ingredients in a saucepan on medium heat for 10 to 15 mins. Sauce will thicken as it cools.
3. Grab your igloo playmate cooler from the garage. Add ice and your favorite canned beverage in the cooler.
4. Light/start/switch on, whatever it takes to get your BBQ up to temp, now is the time to do it. Heat to 230-250° prior to putting the meat on the grill. More often than not I underestimate how long this can take, and cooking with the right temp is the key to tender juicy ribs.
5. Remove the membrane off the back of the ribs. Use a butter knife to loosen it from the bones and a paper towel to pull it off.
6. Apply a liberal amount of rub to all sides of the ribs, covering the entire surface. The goal is to get the seasoning on the pork, not all over your entire kitchen. Let the ribs sit on the counter until the BBQ is at temp.
7. If using a charcoal fire, now is the time to add a few chunks of your wood. I like cherry. Let those burn down past the initial smoke phase to avoid getting soot or harsh smoke flavors on the meat. Once the smoke clears



This rib recipe is a family favorite, and the long cook time makes for a great excuse to spend a few hours outside with my family.



## BBQ COMPETITION STYLE RIBS

BY MICHAEL WILSON

### INSTRUCTIONS CONTINUED

up, you can put the ribs on the BBQ. Make sure the temperature is in the range of 230-250° for the majority of the cook time.

8. Open the cooler and enjoy one of your favorite canned beverages.

### NOTE TO THE PIT MASTERS

9. At this point during the cook, your focus has to be on maintaining grill temperature, which is why you need a nice chair and the playmate cooler. Once you have your smoker dialed in, it should maintain temperature fairly well, but don't let anybody else in the family know how easy this is, and always look like you are struggling to keep the BBQ within the sweet spot. With a pellet grill this is very difficult to pull off.
10. A lot of people will use a 3-2-1 method for cooking ribs, but I only use that as a guide. You will want to have the ribs under smoke for about 2-3 hours, or until the rub sticks pretty well, and you will start to see some of the bones poking out the sides.
11. After each canned beverage, or every 45 mins to 1 hour, spray on a 50/50 mixture of apple cider vinegar and apple juice over the ribs. This helps with color and also gives the ribs a nice bark. *This is an optional step.*
12. After about 3 hours in the smoke, now is the time to wrap the ribs in foil or butchers paper. I like to put on some more BBQ rub, four or five 1-tbsp pads of butter and honey on the wrap, then set the ribs top down into that mixture. Wrap tightly, then return the ribs to the BBQ for another 2 hours, or until tender. If you let them go too long during this phase, they will fall apart. You can test the doneness with a probe thermometer. If there is little to no resistance when you stick in the probe, it is time to pull the ribs off the BBQ.
13. Remove the ribs from the wrap and return to the BBQ bone side down.
14. Apply a thin layer of the BBQ sauce if desired, and let cook for 15-20 mins or until the sauce is tacky to the touch. You can repeat this step as many times as you want, but I find that one layer is good enough, and if people want more sauce, they can add it after on their own.





## BBQ COMPETITION STYLE RIBS

BY MICHAEL WILSON

### INSTRUCTIONS CONTINUED

15. At this point they are finished. I usually let them rest a few minutes while we gather the family to eat.
16. The ribs should be “bite of the bone” tender, but if cooked correctly will yield clean bones with very little effort needed to bite through the meat.

### INGREDIENT NOTES

1. For selecting the rib meat, baby back or St. Louis cut ribs are my go to. When picking ribs, make sure you select racks that are uniform in shape. Costco is a great place to get ribs, but they typically only sell them in packs of three. Stay away from the pre-seasoned, pre-marinated, or precooked variety. Those are no good.
2. For the rub, I like to use two different types of rub. A brown-sugar-based rub, or one with no sugar. The sugar-free rubs tend to allow more of the rich flavor of the meat to show through while the sugar-based rubs will produce a better bark over the long cooking time. You can also use your own recipe or store-bought version for the rub.
3. For the sauce, you can use the provided recipe, make your own, or pick up your favorite bottle from the store.



# DESSERTS



# SOFT GINGER COOKIES

BY BECKY SCHEIBLE



Makes about  
20-24 cookies



Prep: 15 minutes / Cook: 10 minutes  
Total: 25 minutes

## INGREDIENTS

**2 1/4 cups** all-purpose flour

**1 1/2 tsp** baking soda

**2 tsp** ground ginger

**3/4 tsp** cinnamon

**3/4 tsp** ground cloves

**1/4 tsp** salt

**3/4 cup** butter or margarine  
*softened*

**1/2 cup** brown sugar

**1/2 cup** white sugar

**1** egg

**1/4 cup** molasses

**2 tbsp** white sugar  
*for rolling dough in*

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Combine flour, soda, ginger, cinnamon, cloves, and salt. Set aside.
3. Separately combine softened butter and sugars. Mix in the egg and molasses. Gradually add in the dry ingredient mixture until fully incorporated.
4. *Optional: Refrigerate dough for 24 hours for a firmer cookie (personally I am lazy and prefer a spread-out cookie).*
5. Roll the dough into 1-inch balls. Roll each ball in white sugar and place on a parchment-lined baking sheet.
6. Bake for about 8-10 minutes, until the cookies begin to slightly crack on top (I prefer slightly underbaked). Remove from the oven and let cool for a few minutes; then transfer to wire racks to cool completely.
7. Serve warm and enjoy! Pair with coffee in the morning or a medium-sweet Riesling in the evening.



These spicy, chewy ginger cookies became a holiday favorite for my family after I made them for my high school newspaper baking column.



My mom used to make these cookies every year. Even though I have a sweet tooth and can go for all kinds of Christmas cookies, these have always been my favorite. I can't wait to show her that I made them when she comes visiting this year!

## VANILLEKIPFERL

BY MARINA WELB



Makes about  
30 cookies



Prep: 10 minutes / Chill: 1 hour / Cook: 10 minutes  
Total: 1 hour and 20 minutes

### INGREDIENTS

- 300 g** flour  
*about 2 1/3 cup*
- 100 g** ground almonds  
*about 3/4 cup + 2 tbsp*
- 100 g** powdered sugar  
*about 3/4 cup + 2 tbsp*
- 1/2** vanilla bean  
*or 1/2 tsp vanilla extract*
- 1** pinch of salt
- 200 g** cold butter  
*about 3/4 cup + 2 tbsp*
- 1** egg yolk

### INSTRUCTIONS

- 1.** Mix flour, almonds and powdered sugar .
- 2.** Add vanilla bean, salt, butter and egg yolk.
- 3.** Knead together.
- 4.** Put into foil and let sit for an hour in the fridge.
- 5.** Then take dough out, use a tablespoon-sized amount per cookie and form into little crescent shapes (Kipferl).
- 6.** Put into oven at 360 degrees for about 8-10 minutes.
- 7.** To garnish, dust with powdered sugar .





My mother in law Cindy makes these peppermint cookies every year. I love all things mint, so this is a holiday favorite when I can convince someone else to make them.

## CINDY CANES

SUBMITTED BY STEFANIE DEAL  
(MADE BY CINDY DEAL)



Makes about  
30 cookies



Prep: 20 minutes / Cook: 10 minutes  
Total: 30 minutes

### INGREDIENTS

#### COOKIE

**3/4 cup** butter *room temp*

**3/4 cup** white sugar

**1 egg** *room temp*

**1/2 tsp** vanilla

**1/2 tsp** peppermint extract

**2 cups** all-purpose flour

**1/2 tsp** salt

**1/4 tsp** baking powder

#### FROSTING

**1/4 cup** butter

**2 cups** sifted powdered  
sugar

**3 tbsp** milk

**1/2 - 1 tsp** vanilla

red food coloring *optional*

**12** star light mint candies  
*crushed*

### INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. To make the cookie dough, cream butter and sugar, then beat in egg, vanilla and peppermint extract.
3. Whisk flour, salt and baking powder together; stir into creamed mixture.
4. In your hands, roll dough into 30 balls.
5. Bake about 10 minutes (do not over bake).
6. Remove from baking sheet to cool.
7. To make the frosting, cream ingredients together, then add 2 generous tablespoons of crushed mints.
8. Frost cookies and while still wet, dip in the remaining crushed mints.



# LUCY LEMON BARS

BY CHAD CULLEN



Makes about  
20 squares



Prep: 30 minutes / Cook: 50 minutes  
Total: 1 hour and 20 minutes

## INGREDIENTS

### CRUST

**2 sticks** butter *room temp*

**1/2 cup** powdered sugar

**2 cups** flour

### FILLING

**4** eggs

**2 cups** granulated sugar

**1/3 cup** lemon juice

**1 tsp** baking powder

**1/3 cup** flour

## INSTRUCTIONS

1. First, we make the crust. In a large bowl, cream together butter and powdered sugar.
2. Add the flour and beat until blended.
3. Spread evenly over a jelly roll pan or a 9 x 13-inch baking dish.
4. Bake in a 350-degree preheated oven until it is a light golden... no more than 20 minutes!
5. Then, we make the lemon filling. In a small mixing bowl, beat eggs until light and foamy.
6. Slowly add granulated sugar until thick and blended.
7. Add lemon juice, baking powder, and flour. Blend together.
8. Pour over the crust and return to the oven for 25 to 30 minutes until golden and custard is set.
9. Sprinkle with powdered sugar and let cool.



This recipe comes from my Kindergarten class at Gerald Ford Elementary, Class of 1995. My mom kept the recipe print-out we came home with, and it's been a favorite ever since.

Photo credit:  
[onceuponachef.com](http://onceuponachef.com)



This is a west-coast Canadian treat that is very popular over the holidays, and year-round! Debate rages on whether Nanaimo Bars created with coconut and/or nuts are superior than those just created with just crumbs. My mother obviously loved me more than my siblings, because she would make them to my taste without the coconut and/or nuts, in spite of their protests. You can decide for yourself!

# NANAIMO BARS

BY DAVID BOYD



Makes about  
24 squares



Total: 1 hour and 30 minutes

## INGREDIENTS

### FIRST LAYER

- 1/2 cup** butter
- 1/4 cup** sugar
- 1** egg
- 1 tsp** vanilla
- 1 tbsp** cocoa powder
- 2 cups** graham cracker crumbs
- 1 cup** chopped walnuts **or** shredded coconut *replace with 1 to 1 1/2 cups more crumbs if desired*

### SECOND LAYER`

- 1/2 cup** butter *softened*
- 3 tsp** milk
- 2 cups** icing sugar
- 3 tbsp** Bird's Custard Powder *or substitute instant french vanilla pudding mix*

### THIRD LAYER

- 4 oz** semi-sweet chocolate
- 2 tbsp** butter

## INSTRUCTIONS

- 1.** Grease a 9x13 inch dish. To make the base, place butter in a large saucepan and melt over low heat. Stir in the sugar, cocoa powder, and vanilla extract until the sugar has dissolved. Remove from the heat, mix in the egg until the mixture is well-combined, then stir in the graham cracker crumbs (and walnuts or coconut, if desired). Press the mixture into the bottom of the prepared dish, smooth it to an even layer, and refrigerate until cooled.
- 2.** To make the filling, stir/beat together the icing sugar, butter, custard powder (or pudding mix), and milk until the filling is smooth and fluffy. Spread the filling over the cooled base and return to the refrigerator.
- 3.** For the topping, melt the chocolate with the butter over a very low heat, and stir until the mixture is warm (not hot) and spreadable. Pour the topping over the cooled filling, spreading the topping out with a spatula or knife to cover the topping completely. Return the dish to the refrigerator to cool the topping for about 15 minutes. When the topping is cool, but not yet hard, cut into square, and return to the refrigerator to finish chilling.

Photo credit: [artandthekitchen.com](http://artandthekitchen.com)

# SNOWBALL COOKIES

BY TIFFANY BARRAZA



Makes about  
24 cookies



Prep: 20 minutes / Cook: 15 minutes  
Total: 35 minutes

## INGREDIENTS

**1/2 cup** walnut pieces  
*or more commonly pecan pieces*

**2 1/2 cups** confectioners' sugar

**1 pinch** of salt

**1 cup** unsalted butter

**1/2 tsp** vanilla extract

**1 3/4 cups** all-purpose flour

## INSTRUCTIONS

1. Put walnuts, 1 cup of the sugar and salt in food processor and blend until nuts are ground fine. Cut the butter into tablespoon-size pieces and add it to nut mixture with processor running. Process until smooth. Add vanilla extract. Add flour and continue blending, using pulse mechanism of processor.
2. Scrape dough into a bowl. Cover tightly and refrigerate one hour. Preheat oven to 350 degrees.
3. Scoop dough with tablespoon and form 1-inch balls by rolling dough between palms (lightly flour hands, if necessary). Place balls 1 1/2 inches apart on ungreased cookie sheets.
4. Bake 15 minutes or until the cookies barely begin to brown. Cool for 2 minutes. Use small spatula to lift cookies from sheets. Roll the cookies in the remaining sugar.



My grandmother made these cookies every Christmas and they are a nostalgic treat that I now make every Christmas.

This recipe was brought to The Times in a 1990 article about traditional Christmas cookies, but I think these butter-rich confections are delicious any time of year. Sometimes called snowballs (Mexican wedding cakes or polvorones or Russian tea cakes), their provenance is often debated, but this much is true: they are dead-simple to make and addictive to eat. This version is done completely in a food processor, so you can clean-up in minutes, and get to the important business at hand: eating cookies and licking your fingers.

Photo credit:  
Kelly Hamilton

# AVOCADO MOUSSE (THE GRINCH WHO STOLE DESSERT)

BY DILINI PERERA

 Makes about  
2-3 servings

 Total: 5 minutes

## INGREDIENTS

**2** avocados

**1/4 cup** condensed milk

**1 tbsp** milk *or creamer of  
your choice*

Brown sugar

## INSTRUCTIONS

1. Blend all ingredients together until smooth.
2. Serve in bowls.
3. Sprinkle with brown sugar on top for a small crunch with each bite.



This light and refreshing dessert is not only easy to make, but will leave you asking for more. My mom would always make it for special occasions.

# LAYERED CHRISTMAS TREE CREAM TART

BY SARAH BROOKS



Makes about  
6-8 cookies



Prep: 20 minutes / Cook: 15 minutes / Assembly: 15 minutes  
Total: 50 minutes  
Optional Meringue Cookies: 2 hours

## INGREDIENTS

### ALMOND COOKIE PASTRY

**14 tbs** unsalted butter  
softened

**1** large egg

**2/3 cups** powdered sugar

**1/2 tsp** almond extract *optional*

**1/2 tsp** vanilla extract

**2 1/2 cups** flour

**3/4 cups** almond meal

**1/4 tsp** salt

### FILLING

**8 oz** cream cheese

**1/2 cup** sugar *up to 2/3 cups*

**1 cup** heavy cream

**1 tsp** vanilla extract

### MERINGUE COOKIES

**4** egg whites *room temp*

**1/2 tsp** cream of tartar

**1 cup** granulated sugar

**1 tsp** vanilla extract

Food coloring

## INSTRUCTIONS

### FOR THE PASTRY LAYERS

1. Decide what shape you would like your cookie to be. To create your own stencil, sketch by hand on thick paper or print from the computer, then cut it out. Make sure that it fits on your baking sheet.
2. Sift together flour, almond meal and salt. Set aside.
3. In an electric mixer (with paddle attachment), beat together butter and powdered sugar for 2 minutes, then scrape down the sides and bottom of the bowl. Add egg, vanilla and almond extract. Beat to combine.
4. Incorporate dry ingredients on low speed.
5. Divide mixture in half. Make two balls, press flat and wrap. Refrigerate for at least 1 hour.
6. Preheat oven to 350 degrees. Line two baking sheets with parchment paper.
7. Dust a working surface with flour. Roll out one of the dough balls about 0.5 cm thick. One ball should be enough for two shapes, or one double decker cream tart. Place the stencil and cut out with a small knife. Bake for 12-15 minutes (for 10-12 inch shape), until golden. Let it cool to room temp, then assemble the cream tart, or wrap in plastic wrap and store at room temp for 3 days.



A multi-layer almond cookie dough tart in the shape of a Christmas tree, with cream cheese whipped cream and your choice of toppings—these cream tarts have become a new family Christmas favorite in just the last couple of years. Each year I try to do something a little different to change things up!

The best part about this recipe is that you can really be creative and make this festive treat your own. I usually create my tart in the shape of a Christmas tree, but you could also do a wreath, star or other shape that you find festive. One year I topped my tree with home-made meringue cookies and candies. Another year I decorated the tree with frosting coated star sugar cookies and fresh fruit.

# LAYERED CHRISTMAS TREE CREAM TART

BY SARAH BROOKS



Makes about  
6-8 cookies



Prep: 20 minutes / Cook: 15 minutes / Assembly: 15 minutes  
Total: 50 minutes  
Optional Meringue Cookies: 2 hours

## INSTRUCTIONS CONTINUED

### FOR THE CREAM CHEESE FILLING

8. Beat cream cheese and sugar for two minutes. Add heavy cream and vanilla. Beat on medium-high speed for two to four minutes, until thick and creamy.

### FOR THE MERINGUE COOKIES (OPTIONAL)

9. Preheat oven to 225 degrees.
10. Beat egg whites in large bowl on medium speed until frothy. Add cream of tartar; beat until soft peaks form. Increase speed to medium-high.
11. Add sugar 1 tbsp at a time beating until sugar is dissolved and stiff peaks form.
12. Beat in vanilla and food coloring until well blended.
13. Place meringue into a pastry bag fitted with a decorating tip. Pipe small circles onto a parchment-lined cookie sheet.
14. Bake 45 minutes. Turn oven off. Let stand in oven 1 hour or until cooled.

### TO ASSEMBLE

15. Pipe the filling (I use a plain round tip) onto one of the shapes, filling it with an even layer. Place the second cookie shape on top of the filling. Pipe the filling onto the second cookie shape, filling it with an even layer.
16. Add toppings to your heart's content (e.g. macarons, flowers, meringue cookies, berries, candies, sprinkles or sugar/almond cookies (use the leftover almond cookie pastry dough or make an extra batch and use cookie cutters to cut out your favorite shapes and decorate with frosting)
17. Serve right away or chill up to 6 hours before serving. If using fruit, it's best not to add until you are ready to present and serve.

*Note: You can make the filling and cookies in advance. Store cookies at room temp, wrapped in plastic wrap for 3 days. Cover and refrigerate the filling for 8-10 hours or overnight. Once assembled, the filling will begin to soften the layers.*



# COCKTAILS





Sometimes I want to drink my dessert. Due to the use of whole eggs, Flips have more body and a richer texture than other cocktails—it's like comfort food. The Flip is a simple cocktail template that requires only booze, sweetener and a whole egg (as opposed to Fizzes, which only use the egg white to create a foamy top). So, I figured most people would have the ingredients at home. I chose rum because it makes me think of the holidays and added the heavy cream to give it more body and creamy goodness, so it's almost like eggnog, but not as sweet. Other aged spirits such as cognac, fortified wines (amontillado or oloroso sherry, or port wine) whiskey or bourbon are good choices too but may require adjustment of the quantities of the other ingredients to get the right balance of sweetness. Unaged spirits will probably not work too well.



## REINDEER FLIP

BY ANDY DARRAGH



Makes  
1 cocktail



Total: 5 minutes

### INGREDIENTS

**2 oz** dark rum  
*I used Gosling's Black Seal*

**3/4 oz** maple syrup

**1** whole, large egg

**1/2 oz** heavy whipping  
cream or heavy cream

Nutmeg for garnish

### INSTRUCTIONS

1. Take a sip of rum to make sure it isn't spoiled.
2. Inspect your egg and make sure it is not cracked (to avoid salmonella risk).
3. Take another sip of rum for good luck.
4. Crack the egg into a cocktail shaker and add the rest of the ingredients. Dry shake without ice. Then add 3 cubes of ice and shake again for 20-30 seconds.
5. Strain into a coupe, martini or wine glass.
6. Garnish with a few grates of nutmeg. If you have fresh nutmeg, consider yourself blessed! But if you don't, no sweat, the pre-grated stuff is still good.
7. Take another sip of rum while you admire your cocktail and take a photo to send me.
8. Drink up and enjoy!

*Inspired and informed by a  
whole chapter in the book  
Cocktail Codex*



We wanted to share several of our signature drinks we created through a twist of the classics.



## THE OVERACHIEVER

BY IVAN HU AND SCARLETT XU



Makes  
1 cocktail



Total: 5 minutes

### INGREDIENTS

**2 oz** bourbon

**1/4 oz** lemon juice

**1/2 oz** honey simple syrup

Dash of cinnamon

Orange peel and zest  
*optional*

### INSTRUCTIONS

1. In a shaker, mix bourbon, lemon juice, honey simple syrup, and cinnamon.
2. Add ice, and shake 5-10 seconds.
3. In an old fashioned glass, put a large cube or sphere of ice.
4. Strain and pour cocktail mix over ice.
5. Enjoy!
6. Optional: Zest and add orange peel.





## THE EMPRESS

BY IVAN HU AND SCARLETT XU



Makes  
1 cocktail



Total: 5 minutes

### INGREDIENTS

**2 oz** gin

**1/2 oz** lemon juice

**1/2 oz** honey simple syrup

Prosecco

Maraschino cherry  
*optional*

### INSTRUCTIONS

- 1.** In a shaker, mix gin, lemon juice, and simple syrup.
- 2.** Add ice, and shake 3-5 seconds.
- 3.** In a champagne flute, strain and pour cocktail.
- 4.** Top off with prosecco or champagne.
- 5.** Enjoy!
- 6.** Optional: Add a maraschino cherry for color and bubble effect.



## SIR CHARLES

BY IVAN HU AND SCARLETT XU



Makes  
1 cocktail



Total: 5 minutes

### INGREDIENTS

**1 1/2 oz** mezcal

**1/2 oz** rum

**1/2 oz** coffee liqueur

Dash of orange bitters

Orange or lemon peel  
*optional*

### INSTRUCTIONS

1. In a shaker, mix mezcal, rum, and coffee liqueur.
2. Add ice, and shake 5-10 seconds.
3. In a lowball glass or old fashion glass, pour cocktail and ice.
4. Add a dash of orange bitters, and stir lightly.
5. Enjoy!
6. Optional: Garnish with orange or lemon peel.



## COCO CHANEL

BY IVAN HU AND SCARLETT XU



Makes  
1 cocktail



Total: 5 minutes

### INGREDIENTS

**2 oz** vodka

**1/2 oz** triple sec

**1/2 oz** coconut syrup

**1 oz** pineapple juice

Dash of beet juice

Soda water

Twig of rosemary  
*optional*

### INSTRUCTIONS

1. In a shaker, mix vodka, triple sec, coconut syrup, pineapple juice, and beet juice.
2. Add ice, and shake 5-10 seconds.
3. In a tumbler glass, pour cocktail and ice.
4. Top with soda water.
5. Enjoy!
6. Optional: Garnish with a twig of rosemary.



Festive holiday decorations including pine branches, pinecones, red berries, a red ornament, and a candy cane on a grey textured background.

F

FERGUSON  
PAPE  
BALDWIN  
ARCHITECTS