

peppercomm

Holiday Recipes

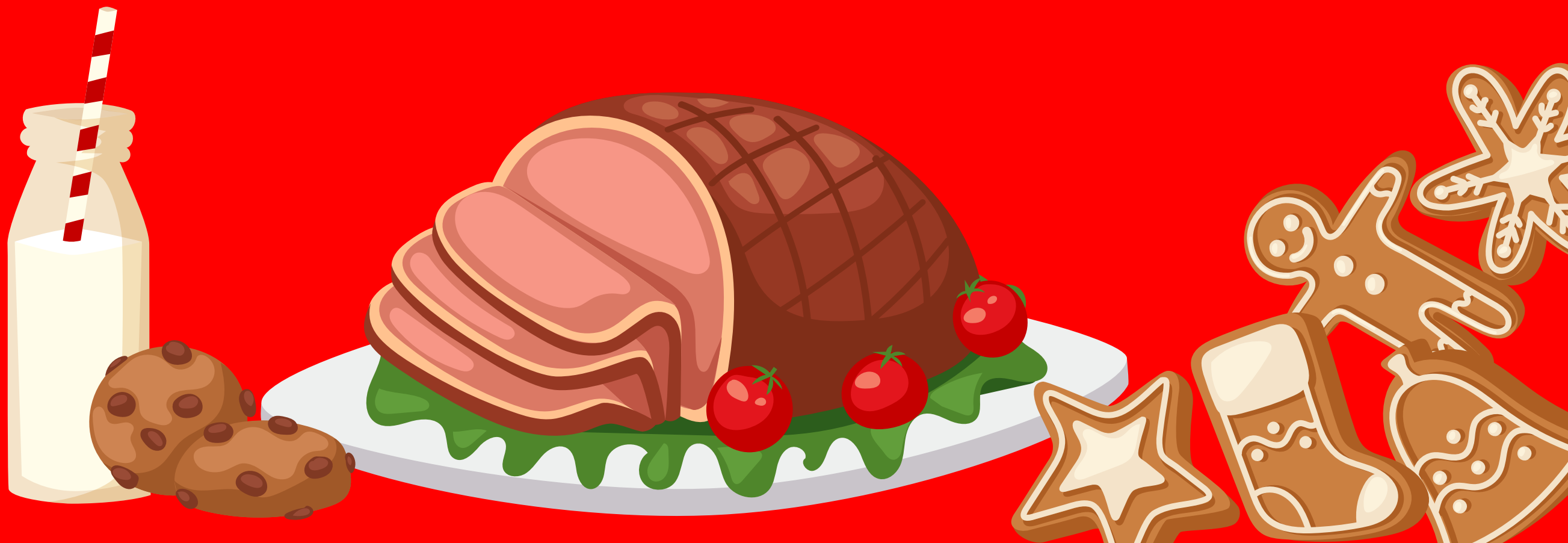


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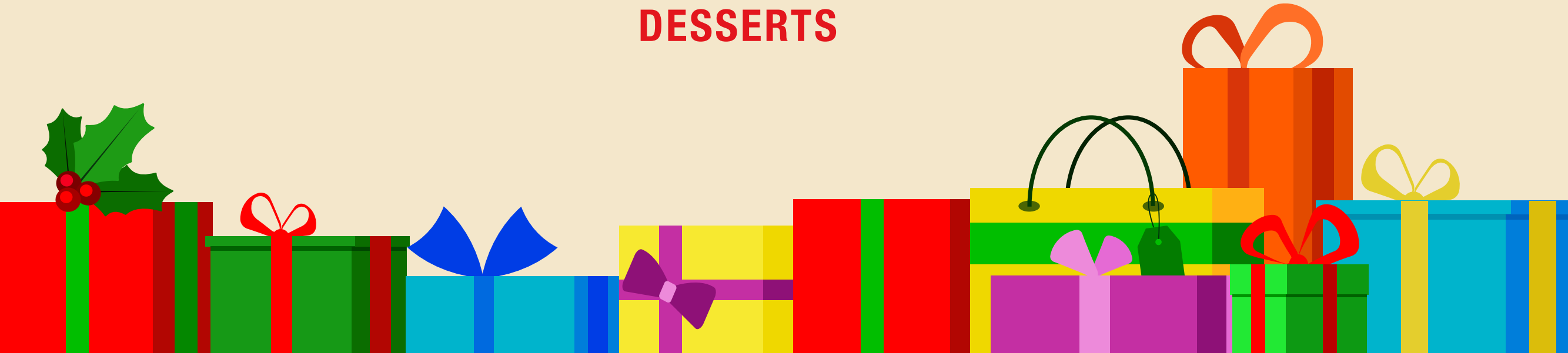
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Appetizers

ANTONIO'S ASOMBROSO EMPANADAS



Ingredients

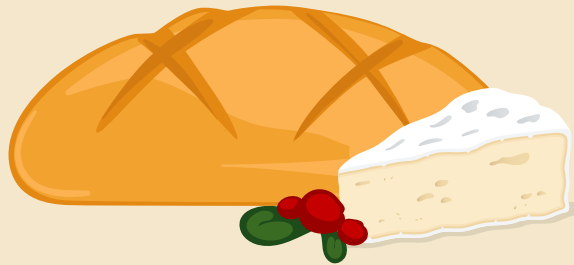
2 10-disc Packs of Goya Empanada Dough
1 lb of Ground Beef
Vegetable Oil (or alternative frying oil)
1 Minced Garlic Clove
1 8oz can of Tomato Paste
2 tsps of Goya Adobo Seasoning
1 packet of Goya Sazon Seasoning
1 tsp of Salt
1 tsp of Pepper
1 tbsp of Garlic Powder
1/2 tsp of Paprika
1/4 tsp of Cayenne Pepper Powder

- 1** Put skillet on medium heat, drizzle 1-2 tablespoons of cooking oil in skillet and toss in the minced garlic, cook until fragrant.
- 2** Place raw ground beef in the skillet and cook until browned. As the beef cooks, season with garlic powder, salt, pepper, and Adobo. Hold on red seasonings (Sazon, paprika, cayenne) until beef is thoroughly cooked.
- 3** Once beef is cooked, mix in cayenne, paprika, and Sazon packet and ensure the beef is coated evenly. Turn heat on high for 1-2 minutes to cook off excess fat, then turn stove back down to low heat and simmer for 5-10 minutes.
- 4** While the beef simmers, empty contents of tomato paste can and mix well.
- 5** Taste the beef and season to taste as needed, then remove from heat and allow to cool for up to 30 minutes (can also store in fridge if needed later).
- 6** Separate your empanada disks and place them on a cutting board. Take spoonfuls of your ground beef and place a sufficient amount in the center of the disc with enough room to fold.
- 7** Wet your finger with water and run it along the edge of the disc, then fold one side of the disc over to enclose the empanada – use a fork to press and seal the edges.
- 8** While you prep your empanadas, heat a pot of vegetable oil (or your frying oil of choice) to an internal temperature of approximately 365 degrees F.
- 9** Carefully drop your uncooked empanadas into the oil once hot and deep fry until golden brown.

For a lighter option, you can also air-fry your empanadas for 10-15 minutes at 375 degrees F, or bake them at 350 degrees F for about 20 minutes, or until golden brown. Once they're removed and cooled down, enjoy!

CRANBERRY BRIE PULL-APART BREAD

Ann Barlow



Ingredients

- 1 Round of Loaf Sourdough Bread
- 2 Tbsp Butter
- 2/3 cup Raw Pecans (Chopped)
- 3 Tbsps Brown Sugar
- 1 16 oz. Wheel of Brie (Cubed)
- 1 cup Dried Cranberries

- 1 Preheat the oven to 350 degrees F.
- 2 Slice the bread horizontally and vertically to create 1 inch cubes, being careful not to actually slice all the way through the bread.
- 3 In a small bowl, combine 2 tablespoons butter, the pecans and brown sugar. Use your hands to mix the butter into the pecans to create a crumble. Take the remaining 2 tablespoons butter and insert thin slices into the loaf of bread.
- 4 Place the loaf on a baking sheet and stuff the brie inside the bread, filling in all the spaces in between the cuts. Add the cranberries and pecans.
- 5 Transfer to the oven and bake for 15-20 minutes or until the brie is melted and gooey. Serve immediately.

AUNTIE MARIE'S SICILIAN PIZZA RUSTICA (AKA EASTER PIE) *Maggie O'Neill*

Ingredients

CRUST

3 cups All-Purpose Flour, plus more for dusting
3/4 tsp Baking Powder
1/2 tsp Salt
8 tbsps Unsalted Butter, cubed and chilled
2 Large Eggs
1/2 cup Ice Water

FILLING

8 oz Sweet Italian Sausage (casings removed, meat crumbled)
1½ lbs Ricotta
3 Large Eggs
8 oz Packaged Mozzarella, 1/2 inch diced
8 oz Genoa Salami, 1/2-inch diced
8 oz Pepperoni, 1/2-inch diced
4 oz Smoked Ham, 1/2-inch diced
2 oz Prosciutto, 1/4-inch diced
2 tbsps Grated Parmesan
2 tbsps Parsley, chopped
1 Large Egg Yolk, mixed with 1 tbsp water

CRUST

- 1 In a food processor, combine the flour, baking powder and salt. Add the butter and pulse until the mixture resembles coarse meal.
- 2 Add the eggs and water and pulse until evenly moistened and just coming together. Turn the dough out onto a board and knead several times. Divide the dough into 2 pieces (one is 1/3 and the other is 2/3). Wrap and let sit at room temperature for 15 minutes.
- 3 Preheat the oven to 375° and butter and flour a 9-inch spring form pan. Roll the larger piece of dough on a floured surface, to a 15-inch round. Ease it into the pan without tearing and tuck it into the corners. Refrigerate while you make the filling.

FILLING

- 4 Cook sausage in a medium skillet over moderately high heat, breaking it into small lumps, until lightly browned, about 8 minutes. Drain and transfer to a large bowl. Add ricotta, .3 eggs, mozzarella, salami, pepperoni, ham, prosciutto, Parmesan and parsley and stir to combine.
- 5 Scrape the mixture into the crust and spread to an even layer. Brush the edges of the crust with some of the egg yolk mixture.
- 6 On a floured surface, roll the remaining, smaller piece of dough to a 10-inch round. Place on top of the filling, pressing the pastry edges together.
- 7 Trim the edges to 1/2-inch and tuck the overhang underneath. Crimp with a fork and brush the surface with the egg yolk mixture. Cut a small steam vent.
- 8 Bake on the bottom rack until golden and the filling is bubbling, about 75 minutes.
- 9 Loosely cover with foil halfway through to prevent over browning. Transfer to a rack to cool, then refrigerate for at least 3 hours. Remove the ring and slide the pizza rustica onto a cutting board or platter.

POTATO PANCAKES “LATKES”

Tara Lilien



Ingredients

2 cups Potatoes, peeled and shredded

1 Onion, grated

3 Eggs, beaten

2 tbsps All-Purpose Flour

1 ½ tsps Salt

Canola or Vegetable Oil

- 1** Extract excess water/moisture from potatoes after shredding
- 2** In a medium bowl stir the potatoes, onion, eggs, flour and salt together.
- 3** In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties.
- 4** Brown on one side, turn and brown on the other. Let drain on paper towels.
- 5** Serve hot with optional applesauce or sour cream for dipping.



Cocktails

LJ'S (RUM) PUNCH OF SUMMER

Jackie Kolek

Ingredients

2 oz of Amber Rum (preferably Appleton Estate)
1 oz of Coconut Rum (such as Malibu)
½ oz Dark Rum (preferably Kraken)
2 oz Pineapple Juice
1 oz Orange Juice
½ oz of Grapefruit Juice
2 – 3 dash of Angostura Aromatic bitters

- 1 Shake well and serve over ice, sprinkle with fresh nutmeg and garnish with a lime.

Best enjoyed on the beach with your toes in the sand!



BUTTER “SCOTCH” EGGNOG

Will Obre

Ingredients

12 Large Eggs, separated
1 Cup Dark Brown Sugar
2 tsp Pure Vanilla Extract
½ tsp Kosher Salt, and a pinch
2 cups Whole Milk
2 cups Smoky Scotch Whiskey
1 cup Brandy

- 1 Combine yolks, brown sugar vanilla and salt, beat until dark golden. Then, slowly drizzle in milk scotch and brandy separately and beat slowly until integrated. Put in fridge for two hours.

Whip the cream until soft peaks form. DON'T over-beat as this will cause the mixture to separate down the line. In another bowl with clean beaters, whip egg whites and a pinch of salts and slowly add granulated sugar, one tbsp at a time until soft peaks form.

Pour yolk mixture into serving vessel, mix in a little bit of the cream mixture to lighten, then fold the rest of the cream. Fold in the egg white mixture. Dust top with nutmeg.

PRO TIP: Put any leftovers in a sealable vessel to store in fridge. Shake vigorously before pouring.

DON DRAPER'S MAPLE-SYRUP OLD FASHIONED HOLIDAY CHESTNUT WARMER

Matt Purdue



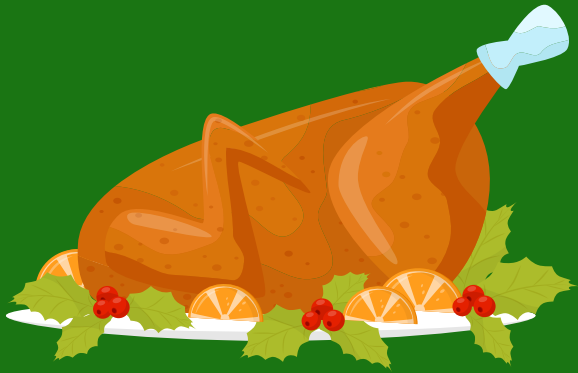
Ingredients

- 1 tsp Pure Maple Syrup (We prefer Local Roots Farm in Cazenovia, NY.)
- 1 oz Kentucky Bourbon (No need for high-end hooch. We usually reach for Wild Turkey 81 Proof or Evan Williams Single Barrel.)
- 2 dashes Bitters (We're keen on Peychaud's, New Orleans' finest.)
- 2 dashes Water
- Orange Slice
- Ice

The Old Fashioned may be the United States' quintessential cocktail. Its history dates back at least 140 years. As legend has it, James E. Pepper, an early whiskey maker, concocted the drink in 1880 in Louisville, KY, and brought it to the bar at the Waldorf-Astoria Hotel in New York City. In 2007, "Mad Men" antihero Don Draper declared it his go-to and reunited the drink with the public's palate.

The classic Old Fashioned is based on bourbon and sugar. But at Peppercomm we rarely follow convention, so ours has a different sweet twist that gives it the perfect wintertime panache.

- 1 In a clear rocks glass, stir in the maple syrup, bourbon, bitters and water. Add a few drops of juice from the orange slice. Lightly coat the rim of the glass with orange juice for flavor, and garnish the drink with the orange slice.
- 2 Add one large ice cube or whiskey stones. Enjoy!



Main Dishes

FRENCH TOAST

Nicole Kwan



Ingredients

1 Loaf of Slightly Stale Baguette Bread
3 Large Eggs
¼ cup Sugar
½ tsp Pure Vanilla Extract
2 ½ cup Whole Milk
2 tbsp Unsalted Butter

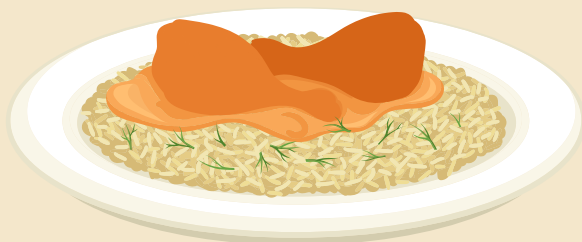
One of our favorite weekend brunch meals is a juicy French toast recipe from justonecookbook.com. Waking up to a sweet breakfast and having the wonderful smell of vanilla warm the house all day long are one of my kids' favorite Christmas Day moments.

- 1** In a large bowl, beat the eggs by hand.
- 2** Add sugar and vanilla. Whisk well to combine.
- 3** Add milk and combine well.
- 4** Pour the mixture onto a deep dish pan (to soak the bread).
- 5** Cut the bread into 1.5 inch pieces.
- 6** Soak both sides of the bread in the mixture, 5 minutes on each side.
- 7** Preheat the oven to 350° F. Grease a baking sheet with butter.
- 8** Heat up a griddle or pan with 2 tablespoons of butter.
- 9** Cook the bread until both sides are golden.
- 10** Transfer to baking sheet and bake at 350° F for 6 minutes.

Remove from oven and service on a plate. Add fruits or sprinkle with powder sugar and drizzle with syrup as desired.

AMANDA AND SIDDHANT'S CHRISTMAS CHICKEN BAKE

Amanda Grover



Ingredients

Seasonings of choice (suggested: Salt, Pepper, Smoked Paprika, Chili Powder, dash of Cumin, Garlic & Herbs Seasoning)
1 tbsp Olive Oil
1 tbsp Garlic, minced
½ cup Red Onion, diced
1 cup Long Grain Rice
1 ½ cups Chicken Broth
5 Chicken Thighs

The story behind the dish: As a young married couple hosting our first Christmas, we thought “What in the world should we cook?! How can we impress our families...?” In the end we went with our handy dandy chicken bake recipe that we love to make! This can be made in any pan, but our pan of choice is a cast iron skillet. The rice comes out partially crispy and it is one of our favorite go-to dinners. We hope you enjoy it!

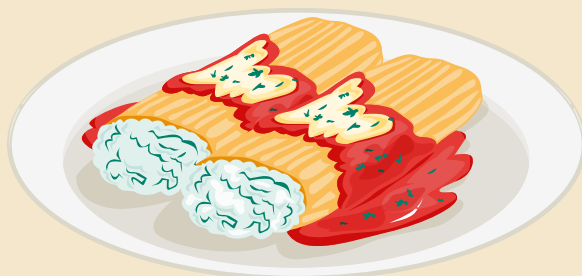
- 1 Preheat oven to 400°F (200°C).
- 2 In a large bowl, evenly season chicken thighs with your choice of seasonings.
- 3 On high, heat olive oil in a oven-proof pot and place chicken thighs, skin-side down, in the hot oil. Cook 5-6 minutes or the thighs develop brown crispy skin and flip over.
- 4 Cook an additional 5-6 minutes to brown the other side and remove from the pot.
- 5 Add the garlic and onions to the pot, and cook until the onions are transparent.
- 6 Pour in the rice and toast before adding chicken broth.
- 7 Add chicken broth once the rice becomes aromatic and colors a little. Season with salt and pepper, stir well and bring to a boil.
- 8 Add the chicken thighs back into the pot, skin-side up, on top of the rice, bring back to a boil and cover with a lid or foil.
- 9 Bake for 35-40 minutes, or until the rice is fully cooked.

NOTE: For a crispy skin, remove chicken thighs and broil.

Enjoy!

GRANDMA MILLIE MERCURIO'S MANICOTTI

Melissa Vigue



Ingredients

Manicotti Shells (40-50 shells):

6 eggs
4 c flour
4 c water
Pinch of salt
Butter or cooking spray

Filling:

3 lbs ricotta
3 eggs
½ c grated locatelli or parmigiano Reggiano
Salt and pepper to taste
Small ½ inch chunks of mozzarella
Fresh parsley to taste

MANICOTTI SHELLS

- 1 Mix well in blender or with hand mixer
- 2 Preheat a nonstick or cast-iron pan (add butter or cooking spray)
- 3 Pour (approx. 1 tablespoon) batter onto hot, greased pan
- 4 Cook and flip (like a crepe!)
- 5 Layer with wax paper so they don't stick

FILLING

- 6 Mix ingredients and spoon into each shell (approx. 1 tablespoon).
- 7 Roll and place seam side down on a plate topped with sauce or see tip on baked manicotti.

Grandma Millie Tip

Sauce and top with freshly grated Locatelli and bake for 15-20 mins covered and mangia bene!



Soups & Stews

SAUSAGE AND POTATO SOUP

Nicole Kwan



Ingredients

1 lb of Italian Sausage
1 Onion, diced
2 cloves of Garlic, minced
4 Potatoes, sliced
6 cups Chicken Broth
A handful of Kale or Spinach
1/2 Salt and Pepper to taste
1 tbsp Oil
1/2 cup Half and Half

A hearty and filling soup that is perfect for the winter, sausage and potato soup has been on our weekly menu during quarantine.

- 1 Using the sauteed button on the Instant Pot, cook the sausage in oil.
- 2 Once the sausage has changed color, add in the onion and garlic. Stir in oregano.
- 3 Add in potatoes and chicken broth.
- 4 Set Instant Pot to 5 minutes at high pressure.
- 5 Once done cooking, stir in kale or spinach until soften.
- 6 Stir in half and half.
- 7 Add salt and pepper to taste.

THE DUDA FAMILY BEEF STEW

Rob Duda

Ingredients

1 – 1.5 lbs of Beef Chuck Stew Meat, cut into 1” cubes
2 – 3 Whole Carrots, sliced
2 – 3 Celery Stalks, sliced
1 Large Onion, chopped
3 Uncut Garlic Cloves
3 cups Red Potatoes, cut in 1” cubes
1 can of V8 Vegetable Juice
6 oz of Your Favorite Winter Beer
1 pint of Beef Broth
1 tbsp of Tomato Paste
1 Bay Leaf
1/2 tsp of Sage
1/2 tsp of Thyme
1/2tsp of Rosemary
1 tsp of Salt
1/4 tsp of Pepper
2 tbsps of Olive Oil

Our very own Rob Duda shares one of his favorite meals since he was a kid and one he makes for his own family to this day. Start this warm and hearty beef stew, originally created by his late father, early and give it some extra time to simmer on a cold winter day. The smell will keep you warm all day long until it's time to chow down. You can keep it simple and eat it solo in a bowl but the Duda family tradition calls for this stew to be served over a hot plate or bowl of mac and cheese. Enjoy!

- 1 Sauté onion in olive oil in the pot until tender. Add celery and beef.
- 2 Brown beef on all four sides.
- 3 Add beef broth, can of V8 vegetable juice and half bottle/can of beer
- 4 Add spices, salt and pepper and bring to a boil. Reduce heat and cover for 30 minutes.
- 5 Add tomato paste, carrots and potatoes and cook covered until vegetables are tender.
- 6 Add water or more beef broth if stew becomes too thick.
- 7 Pour stew over mac and cheese and enjoy!



Side Dishes

ASPARAGUS FOR COMPANY

Ann Barlow



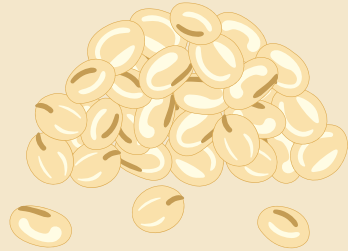
Ingredients

4 oz Pancetta, cut into 3/8" to 1/4" dice
1 tbsp Butter
1 lb Asparagus, cut into 2" pieces (minus the tough ends)
1 1/4 cup leek, thinly sliced crosswise (white and pale green parts)
2 cloves Garlic, minced
Zest of One Lemon
2 tbsps Toasted Pine Nuts
1 tbsp Italian Parsley, chopped
Salt and freshly ground pepper to taste

This is a little more work than the usual in-the-oven/on-the-grill side, but it's really a great option for dinner parties and holiday dinners.

- 1** In a large nonstick pan, sauté pancetta, stirring frequently over medium heat, until lightly golden and crisp.
- 2** Add 1 Tbsp of butter to pan. Add asparagus pieces and leek, and sauté until asparagus is tender-crisp, 3-4 minutes. (Note: I often need to do a bit longer.)
- 3** Add garlic, lemon, toasted pine nuts and parsley, and sauté for about 1 minute (again, can sauté longer as needed). Add salt and pepper to taste

Kellyn Curtis



3 packages Frozen FORDHOOK* Lima Beans (I prefer to use the large FORDHOOK limas over the puny baby lima beans!)

3 tbsps salt (or salt to taste

3 tbsps Coarse Ground Black Pepper (I love pepper so I usually add more!)

1 tbsp sugar

1 Good-sized chunk of ham, ham steak, or bacon

5 tbsps =/- Wondra Flour (no clumps!)

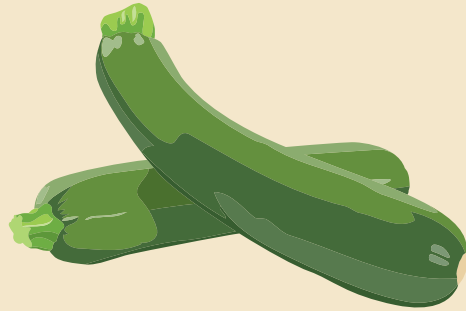
Note: the quantities listed are approximate...I never really measure anything!) and this recipe takes several hours to simmer....so start early!

- 1** Place the frozen large fordhook beans in a large pot. Drown the beans with water...at least an inch above the beans. Add the salt, black pepper, sugar, ham, and butter.
- 2** Stir to break up the beans (they will stick together because they are frozen). Heat to boiling stirring occasionally.
- 3** Once boiling....turn the heat down to a low simmer for 2-4 hours (go have a couple of beers and watch the game).
- 4** Check and stir the pot often (when you go to the kitchen to get another beer).
- 5** Make sure the beans stay covered with water...add some if needed. After a couple of hours the beans should be nice and soft...time to start folding in the Wondra.
- 6** SLOWLY sprinkle a very thin coating of Wondra over the beans and stir thoroughly....repeat about 10 times, as you would thicken any gravy. This will thicken the lima 'gravy' or 'soup' very nicel.
- 7** Let simmer another hour or 2....the longer the better.

This will feed a large crowd for a couple of days...they are even better the next day! The beans can also be frozen to enjoy at a later date. MMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMM

ZIA'S ZUCCHINI PIE

Melissa Vigue



Ingredients

4-5 Zucchini, sliced thin
2 Large Onions, sliced thin
1 1/2 cups Bisquick
1/2 cup Oil
1/2 cup Grated Cheese (Locatelli or
Reggiano)
5 Eggs

A summertime fave that can be served hot, cold or room temp, this casserole makes quick work of our summer squash crop and is an easy dish for long summer days. Serve as a side or a main with a salad.

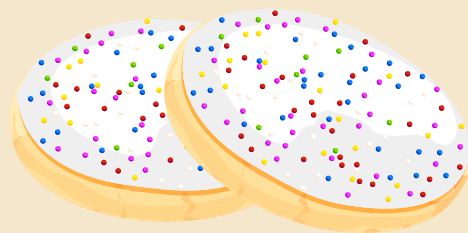
- 1** Preheat oven to 350o
- 2** Grease baking dish (round pie or rectangle pyrex)
- 3** Mix all ingredients in large bowl
- 4** Fold in eggs
- 5** Bake until casserole is set and golden brown



Desserts

AUNT BERNADETTE'S AMAZING ANGINETTIS

Jackie Kolek



Ingredients

1 cup Butter
1 cup Sugar
4 Eggs
1 tbsp Vanilla Extract
1 tbsp Lemon Extract
Pinch of Salt
4 tsp Baking Powder
4 cups Flour

ICING:

1 lb Powdered Sugar
1 tbsp Lemon Extract
Add milk to desired consistency

- 1** Cream together butter and sugar. Add eggs, vanilla and lemon extracts. Add salt, baking powder and flour. Mix well.
- 2** Form cookies into 1 inch round balls.
- 3** Bake at 375 degrees for 12 mins or until just lightly browned.
- 4** Dip cookies in icing, sprinkle with nonpareils and enjoy!

RUM BALLS

Stephen Corsi

Ingredients

1 package Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix (or any chocolate cake mix will work)
1 cup Finely Chopped Pecans or Walnuts
1 tbsp Rum Extract (as substitute for real rum)
2 cups Sifted Confectioner's Sugar (powdered sugar)
¼ cup Unsweetened Cocoa
Chocolate Sprinkles or finely chopped Pecans or Walnuts for coating
Maraschino Cherries (optional)

There are many different ways to make rum balls, but this is the way my German Aunt used to make it at Christmas time (and it's the easiest one I've found so far). You can substitute rum extract for real rum (if you want or do a combination of both) or you could try these with bourbon or brandy if rum is not your thing.

- 1 Preheat oven to 375 degrees. Grease and flour a 13" x 9" x 2" pan. Prepare, bake and cool cake following package directions.
- 2 Once cooled, crumble the baked chocolate cake into a large bowl. Stir with a fork until crumbs are fine and uniform in size. Add 1 cup of the chopped nuts, rum (and/or rum extract), confectioner's sugar and cocoa. Stir until well blended.
- 3 Shape heaping teaspoonful mixtures into balls. You can also shape the ball around a single Maraschino cherry each (optional.)
- 4 Garnish the balls by rolling them into a flat plate of chocolate sprinkles or finely chopped nuts. Press them firmly to ensure they adhere.
- 5 Place them in the fridge for a few hours to solidify then enjoy!

DI'S DELIGHTFUL CHEESECAKE BITES

Diandra Binney



Ingredients

2 packages Cream Cheese, softened (8 oz packages)
1 cup Sugar
1 tsp Pure Vanilla Extract
2 Eggs
12 Vanilla Wafers
1 can Cherry Pie Filling or Blueberry Pie Filling (or whatever else floats your boat!) (21 oz can)

- 1 Preheat oven. Place a paper cupcake liner in each cup (12 total) of muffin pan.
- 2 Beat cream cheese with electric mixer until fluffy. Add sugar and vanilla, beating well.
- 3 Add eggs, one at a time, beating well after each.
- 4 Place a vanilla wafer FLAT side down in each muffin cup.
- 5 Spoon cream cheese mixture over wafers filling each to about 1/4 inch from top of paper.
- 6 Bake for 20 minutes.
- 7 Allow tarts to cool completely before filling. When you remove the tarts from the oven, they will be puffed up, but as they cool the center will sink creating the perfect well to fill with a couple of your favorite filling.

Chill thoroughly before serving.