



Brittany's Yule Stew



Ingredients

- 2 tbsp extra-virgin olive oil (may sub for garlic-infused olive oil if omitting the garlic below)
- 2 lbs beef chuck stew meat
- 2-3 tablespoon all-purpose flour, for dredging (may sub for a gluten-free 1:1 flour blend, if needed)
- 2 ½ tsp Kosher salt, divided
- 1 tsp cracked black pepper, divided
- 1 large onion, diced (may sub for 100 g / 1 cup chopped green onion if intolerant)
- 2 cloves garlic, minced (may omit in favor of garlic-infused olive oil noted above if intolerant)
- 3 large carrots, peeled and chopped (about 193 g)
- 3 large celery stalks, chopped (about 175 g)
- 1 red bell pepper, diced (about 182 g)
- 3 tbsp tomato paste
- 8 oz (1 cup) full-bodied dry red wine (Cabernet, Burgundy, Pinot Noir, or Merlot) (may sub for an equal measure of beef broth)
- 3 tbsp red currant jelly (may sub for an equal measure of canned cranberry sauce)
- 32 oz (4 cups) beef broth
- 1 tbsp Worcestershire sauce
- 2 tsp Hungarian paprika
- 2 tsp dried thyme - OR - 2 tablespoon fresh thyme
- 2 tsp dried parsley - OR - 2 tablespoon fresh parsley, minced
- 2 bay leaves
- 3 large Yukon Gold potatoes, diced (about 770 g)

Directions

1. In a large mixing bowl, season the beef with 1 teaspoon of the divided Kosher salt and ½ teaspoon of the divided cracked black pepper. Reserve to the side while you prep the vegetables, around 10 minutes or more is great.





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2. Once you're ready to cook the beef, pat down with a paper towel to remove excess moisture, then dredge in flour.
3. In a large pot over medium-high heat, add the olive oil and heat until shimmering. Sear the meat in batches, taking care not to overcrowd the pan to it browns properly. You'll want to brown each side for 3-5 minutes (depending on size) before flipping. The meat will brown better undisturbed so don't be tempted to flip early. As the meat browns, reserve each batch to the side.
4. Lower the heat slightly to just above medium and add the onion and garlic, if using. Allow to cook until onions are translucent. If omitting garlic or utilizing green onions instead of traditional move on to the next step.
5. Add the carrots, celery and bell pepper and sautee for 3-4 minutes. You just want them to get a bit of direct heat, but they don't need to be soft.
6. Add the tomato paste and cook until it begins to darken, then add the wine (or equal measure of broth) to deglaze, scraping any brown bits from the bottom of the pan. Allow the wine to reduce by about half, then add the red currant jelly, stirring until melted and emulsified.
7. Add the beef back to the pot, then add the beef broth, Worcestershire sauce, paprika, thyme, parsley, and bay leaf. Stir to combine.
8. Allow the stew to come to a boil then reduce heat to simmer, add the remaining 1 teaspoon salt and ½ teaspoon cracked black pepper, and cover. Allow to simmer for 75-minutes, stirring occasionally to make sure that the stew does not begin to boil.
9. After 75-minutes, add the potatoes and allow to simmer uncovered for the final 15-minutes. If additional liquid is needed, it can be added at this point. Beef broth or water are both good options, if needed.
10. Once the potatoes are tender, remove bay leaves, taste for salt and adjust if needed. Serve warm with optional horseradish sour cream
Horseradish Sour Cream: 3 parts sour cream + 1 part horseradish cream



Brittany's Yule Cake



Ingredients

FOR THE CAKE:

- 4 tbsp. salted butter, melted, plus more for the pan
- 6 large eggs, separated
- 1/4 tsp. cream of tartar
- 1/4 tsp. kosher salt
- 3/4 c. granulated sugar
- 3/4 c. all-purpose flour
- 1/4 c. unsweetened cocoa powder
- 1/2 tsp. baking powder
- 1 tsp. pure vanilla extract
- 1/4 c. strong brewed coffee, at room temperature
- 1/4 c. powdered sugar

FOR THE FILLING:

- 4 oz. cream cheese, at room temperature
- 1/2 c. powdered sugar, sifted
- 1 c. heavy cream
- 1 tsp. vanilla extract

FOR THE FROSTING:

- 12 oz. semisweet chocolate, chopped
- 3/4 c. heavy cream
- 1 tbsp. light corn syrup
- Rosemary sprigs and pomegranate seeds, for garnish





Brittany's Yule Cake



Directions



For the cake: Preheat the oven to 350°. Butter a 12-by-17- inch rimmed baking sheet. Line with parchment paper, leaving an overhang on all sides. Butter the parchment.

2. Beat the egg whites, cream of tartar and salt in a large bowl with a mixer on medium-high speed until frothy. Add 1/4 cup granulated sugar and beat on high speed until stiff, glossy peaks form, about 2 minutes.

3. Sift together the flour, cocoa powder and baking powder in a medium bowl. In a separate large bowl, combine the egg yolks, the remaining 1/2 cup sugar and the vanilla. Beat on high speed until thick and creamy, 3 to 4 minutes. Beat in the melted butter and coffee until combined.

4 Add the flour mixture to the yolk mixture and beat on low speed until well combined. Fold a spoonful of the beaten egg whites into the batter until no streaks remain. Gently fold in the remaining egg whites until combined.

5 Transfer the batter to the prepared pan, gently nudging the batter so it fills the corners. Give the pan a little shimmy to even it out. Bake until the top just starts to spring back when gently pressed, 10 to 12 minutes (the top might still feel a little tacky). Do not overbake or the cake will crack.

6 Place a clean dish towel on a large wire rack. Dust with 2 tablespoons powdered sugar. While the cake is still hot, loosen the edges from the pan, then turn out the cake onto the towel; carefully remove the parchment. Dust the top with the remaining 2 tablespoons powdered sugar.

7 Starting at one of the long sides, use the towel to tightly roll up the cake with the towel inside. Position the cake seam-side down and let cool about 1 hour.

8 For the filling: Beat the cream cheese in a large bowl with a mixer on low speed until just smooth. Add the powdered sugar and beat until smooth, about 1 minute. Gradually beat in the heavy cream 1/4 cup at a time, making sure the mixture is smooth before adding more cream. Increase the speed to medium high and beat until stiff peaks form, 2 to 4 minutes. Add the vanilla and beat for a few more seconds, just to combine.

9 Carefully unroll the cooled cake and spread evenly with the filling, leaving a 1/4- to 1/2-inch border on all sides. Re-roll the cake, using the towel to help you. Cover the cake roll with parchment paper and then tightly wrap in plastic wrap. Chill for at least 2 hours.

10 Meanwhile, for the frosting: Put the chocolate in a medium bowl. Bring the heavy cream and corn syrup to a simmer in a saucepan, then pour over the chocolate. Let sit for 5 minutes, then whisk until smooth. Let thicken at room temperature until spreadable, about 2 hours.

11 Unwrap the cake on a cutting board. Cut off one-fourth of the cake on a sharp diagonal for the branch. Position the branch against the remaining cake roll on a platter. Cover the cake with the frosting using an offset spatula, then drag a fork through the frosting to create a bark-like texture. Garnish with rosemary sprigs and pomegranate seeds.

Lexi's Christmas Crack

Ingredients

- 1 12.8-ounce box Rice Chex cereal
- 1 12-ounce box Golden Grahams cereal
- 1 7-ounce bag shredded coconut
- 1 4-ounce bag slivered almonds
- 1 1/2 cups butter
- 2 cups sugar
- 2 cups corn syrup



Directions

1. Combine Rice Chex and Golden Grahams, coconut and almonds in a large mixing bowl. Stir to combine.
 2. In a large sauce pan, cook butter, sugar and corn syrup to the "soft ball" stage...about 234 degrees on a candy thermometer.
 3. Pour over cereal mixture and stir until all is well coated. Pour mixture out onto 2 large cookie sheets to cool. Stir it around occasionally to prevent clumping.
- *Store in an airtight container.

***Be careful with this stuff, truly is so good**



Heather's Cheese Puffs

Ingredients

- 1 Cup water
- 1/2 Cup butter
- 1 Cup flour
- 1/2 teaspoon salt
- 4 eggs
- 2 Cups Swiss cheese, grated

Directions

Makes around 36 cheese puffs per recipe

1. Sift flour and salt together in a bowl.
 2. Butter a cookie sheet.
 3. Turn the oven on and set at 400 degrees.
 4. Bring water, with butter, to a boil.
 5. Reduce heat and dump the flour, sifted with salt, into the water all at once.
 6. Stir vigorously until a stiff ball is formed that pulls away clean from the sides of the pan - about 30 seconds.
 7. Let the mixture cool enough not to cook the eggs, then add eggs one at a time, cutting and stirring it in until all the slipperiness disappears.
 8. Beat well with wooden spatula.
 9. At this point, you have cream puff dough. Add the grated cheese, mix and beat well.
 10. Scoop the dough with a tablespoon and drop the dough onto the buttered cookie sheet. 16 to 20 cheese puffs will fit on the 14" x 17" cookie sheet.
- *Open your doors and windows to prevent your smoke alarm from going off. Put the cookie sheet into the heated oven (400 degrees) for 30 minutes or until golden brown.

Enjoy cold!



Abigail's Eclair Cake

Ingredients

- 3 cups milk
- 1 (8 ounce) container frozen whipped topping, thawed
- 2 (3.5 ounce) packages instant vanilla pudding mix
- 1 (16 ounce) package graham cracker squares
- 1 (16 ounce) package prepared chocolate frosting



Directions

1. Stir milk, whipped topping, and pudding mix together in a medium bowl until well combined.
2. Arrange a single layer of graham cracker squares in the bottom of a 9x13-inch baking pan. Evenly spread half of the pudding mixture over the crackers; top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers. Cover and refrigerate for 30 minutes.
3. Spread frosting over the chilled cake up to the edges of the pan. Cover again and chill for at least 3 1/2 hours before serving.

*This is a simple but crowd pleasing dessert perfect for get-togethers



Kimberly's Arroz Con Leche

Ingredients

- 1 cup white rice
- 2.5 cups water
- 1 cinnamon stick
- 1 can evaporated milk
- 1 can condensed milk
- 1-2 cups of whole or 2% milk 1/2 c - 2/3 c of white sugar



Directions

1. Cook the rice with the water and cinnamon stick until the rice is soft and water evaporates.
2. Once water evaporates, add the evaporated milk and condensed milk.
3. Cook on medium for 15 minutes then add 1-2 cups of milk (to your liking, I prefer mine with extra milk).
4. Add up to 2/3 cup of sugar, depending on how sweet you'd like it to be.
5. Let simmer for 10 minutes. For best flavor, serve hot. Arroz Con Leche can be served hot or cold.

*You can add other flavors to this dish. My favorite additions are Vanilla and Orange Peels. Peels can be added to the boiling water step. Vanilla can be added with the evaporated & condensed milk.



Omar's Family Enchiladas



Ingredients

Enchilada Sauce:	1 lb ground beef
1 ¼ cup flour	1 onion
¼ cup cornstarch	Black pepper (to taste)
½ tsp paprika	Onion powder (to taste)
3 Tbsp chili powder	10 flour tortillas
½ Tbsp garlic powder	Velveeta cheese, cubed
1 Tbsp salt	
½ tsp cumin	
½ tsp oregano	
5 cups water	

MERRY CHRISTMAS

Directions



1. Brown ground beef and ¼ to ½ of onion in a pan. Season with salt, black pepper, garlic powder, onion powder, Spanish paprika, and cumin.
2. Meanwhile, add all ingredients for the sauce into a pot.
3. Whisk continuously and simmer until thickened.
4. Then, warm up tortillas in the microwave with a wet paper towel.
5. Pour some sauce into the bottom of a pan.
6. Then, assemble the enchiladas by placing a spoonful of sauce and ground beef into a tortilla.
7. Fold and place into pan. Once done with all tortillas, cover enchiladas with Velveeta cheese and sauce, making sure to cover the sides and any tortillas showing.
8. Bake for 25-30 minutes at 350.
9. Serve with raw onions on top.



Gabby's Grandma's Eggrolls

Ingredients

- 1 green cabbage
- 2-5 large carrots
- 1 yellow onion
- 1 package of rice vermicelli noodles
- 1lbs ground pork or turkey
- Frozen wrappers thawed at room temp. (I like the brand: Wei-Chun Spring Roll Shells; each package comes with 25 wrappers)
- Chicken bouillon powder -
- 2-3 large eggs -
- Flour -
- Mashed Potato flakes
- Frying oil
- Salt
- Black pepper

Directions



1. Place rice vermicelli noodles in hot water to soften.
2. Thinly shred cabbage into a large bowl. Try to shred cabbage as thinly as possible. This will make it easier to roll your eggrolls.
3. Next, shred carrots into the existing large bowl. Use as much or as little carrot as you like. Slice onion thinly.
4. Add meat of choice to bowl.
5. Cut noodles into smaller pieces and add to bowl.
6. Add salt, pepper, and chicken bouillon powder to taste preferences. Mix everything together.
7. Then, crack 2-3 eggs into mixture. Egg will help bind your ingredients together. Mix thoroughly.
8. If you feel the mixture is too runny, add mashed potato flakes to make the mixture more firm.
9. Make a flour paste by combining flour and water together. This will be the "glue" that holds eggrolls together.
10. Peel wrappers once they soften at room temperature. Be careful not to rip wrappers since they are thin.
11. Roll your eggrolls. Do not overstuff the wrapper. Also, make sure you roll as tightly as possible. This is important during the frying process because you don't want too much oil to get inside.
12. Use flour paste to seal edges.
13. Fry eggrolls in neutral oil at 350° F. Make sure oil isn't too hot because outside of eggrolls will brown faster than it's cooking on the inside.
14. When done, cool eggrolls on a wire rack.

Hiedi's Party Pleasers

Ingredients- Christmas Queso

- 1 8 oz block Mexican Velveeta Cheese
- 1 can no bean chili.

Directions

1. Melt together and enjoy with tortilla chips.
 2. Put in crock pot to keep warm for a pot luck.
- *You can use any type of cheese or chili depending on preference.



Ingredients- Party Crush

- 2 cup sugar
- 3 cup water
- 2 ripe bananas
- 1 1/4 cup orange juice
- 2 cup pineapple juice
- 1/4 cup lemon juice



Directions

1. Combine sugar and water in saucepan and heat till sugar is dissolved.
 2. Cool
 3. Mash bananas, then combine all ingredients.
 4. Pour in container and freeze.
 5. When frozen scoop out and pour sprite or sparkling water to make a slush.
- *We often split it and only put bananas in half. Some of our family doesn't like bananas. Recipe can be doubled for a bigger crowd.



Dan's Divinity



Ingredients

- 2 large egg whites
- 3 cups sugar
- 2/3 cup water
- 1/2 cup light corn syrup
- 1 teaspoon vanilla extract
- 1 cup chopped pecans



Directions

1. Place egg whites in the bowl of a stand mixer; let stand at room temperature for 30 minutes. Meanwhile, line three 15x10x1-in. pans with waxed paper.
2. In a large heavy saucepan, combine the sugar, water and corn syrup; bring to a boil, stirring constantly to dissolve sugar. Cook, without stirring, over medium heat until a candy thermometer reads 252° (hard-ball stage). Just before the temperature is reached, beat egg whites on medium speed until stiff peaks form.
3. Slowly add hot sugar mixture in a thin stream over egg whites, beating constantly and scraping sides of bowl occasionally. Add vanilla. Beat until candy holds its shape, 5-6 minutes. (Do not overmix or candy will get stiff and crumbly.) Immediately fold in pecans.
4. Quickly drop by heaping teaspoonfuls onto prepared pans. Let stand at room temperature until dry to the touch. Store between sheets of waxed paper in an airtight container at room temperature.

*You can really only eat one or two of these. It's something my mom and grandma always made. It's not the holidays without at least 1 piece of divinity.

Jeff's Honey Glazed Ham

Ingredients

- Spiral cut ham
- Chicken Stock
- Brown Sugar
- Honey Dijon Mustard
- Butter
- Apple Cider Vinegar

Directions



1. Place ham in deep roasting tin/pan.
2. Pour chicken stock over the ham, ensuring that plenty gets in between the slices. Use enough that the pan will catch about an inch of standing liquid.
3. Wrap TIGHTLY with aluminum foil and cook according to directions provided on ham packaging.
4. Lift foil wrap and add additional stock twice more during cooking. -OPTIONAL- If you prefer a crispier edge to your slices, entire surface area with a stick of butter with 40 minutes left, 30 minutes left, and 20 minutes left to cook.
5. With about 20 minutes left, get a saucepan and add a small knob of butter, brown sugar, honey (roughly twice the brown sugar to honey content), a spoonful or two of dijon mustard, and a splash of apple cider vinegar.
6. Cook on medium-high heat until rolling, constantly stirring, then reduce to low/medium-low heat to simmer, stirring occasionally.
7. Stir often enough to ensure glaze does not burn or stick to bottom of saucepan. If glaze is burning too quickly or is too thick too early, add more vinegar.
8. Simmer until thickened but still pourable and all ingredients are incorporated, about 10 to 15 minutes. Remove ham from oven and remove foil covering.
9. Remove a half saucepan's worth of broth to make gravy later.
10. Pour saucepan of glaze over the top of the ham, allowing the glaze to run down the front, sides, and in between slices. Slice and serve.

*All ingredient amounts are estimated by look and feel based on experience. This not only means that everything can be adjusted to taste, but each time will be slightly different!

Sara's Christmas Caramels

Ingredients

- 4 cups Sugar
- 1/2 lb butter
- 1 cup walnuts or peanuts (optional)
- 2 cups white corn syrup
- 2 large cans evaporated milk
- 1 teaspoon vanilla



Directions

1. Stir sugar, syrup and butter in heavy sauce pan on medium heat until it starts to boil well.
2. Add evaporated milk a little at a time so the mixture never stops boiling.
3. Stir constantly with wooden spoon.
4. Cook until caramel dropped into ice water is chewy, but not as chewy as finished caramel.
5. Pour into buttered pan - cool and cut into squares





Mike's Goopy Chex Mix



Ingredients

- 6 cups Chex cereal (Rice or Corn Chex)
- 6 cups Golden Grahams cereal
- 1 1/2 cups shredded sweetened coconut (chopped - see note)
- 1 1/4 cup sliced almonds
- 1 cup butter
- 1 cup white sugar
- 1 cup light corn syrup
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda

Directions



1. Line a baking sheet with parchment paper and spray with cooking spray.
2. In a very large bowl, add the Chex and Grahams cereal, coconut, and almonds and stir together.
3. Microwave version: In a large microwave safe bowl, add the butter, sugar, and corn syrup.
4. Microwave for 5 minutes stirring halfway.
5. Remove and stir well. Microwave for 2 more minutes.
6. Remove from heat and add the vanilla and baking soda.

Stovetop version:

1. In a large saucepan, bring the butter, sugar, and corn syrup to a boil then start the timer and cook for 4 1/2 minutes at a boil.
2. Remove from the heat and stir in the baking soda and vanilla.
3. Immediately pour the sugar mixture over the cereal mixture and stir until very well combined.
4. Spread onto the prepared baking dish and let cool.
5. Break into pieces and enjoy.

*I like to chop my coconut in a food processor so that the texture is finer.