

# Wallops Employee Cookbook





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# Appetizers

- [Spicy Roasted Oysters](#)
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# Spicy Roasted Oysters

Keith Koehler, Code 130



## Ingredients

Dozen Oysters (shucked)  
¼ cup sharp cheddar cheese  
¼ cup pepper jack cheese  
¼ cup red onion (chopped)  
¼ cup sweet pepper (chopped)  
1 tbsp. serrano or jalapeno pepper (chopped)  
1/8 tsp pepper  
Dash of salt

## Preparation

1. Combine all ingredients in food processor (puree/mix)
2. Place mixture in shells
3. Roast on the grill for approximately 30 minutes

# Zucchini Appetizer

*Jason Lewis, Code 840*



## Ingredients

*3 cups thin sliced zucchini*  
*1 cup Jiffy biscuit mix*  
*½ cup finely chopped onion*  
*¾ cup parmesan cheese (grated)*  
*4 oz. shredded mozzarella cheese*  
*4 oz. shredded cheddar cheese*  
*3 cloves garlic (minced)*  
*½ cup oil*  
*4 eggs (beaten)*  
*Salt and Pepper (to taste)*

## Preparation

1. Preheat oven to 350 degrees
2. Set aside 1/3 of the cheeses
3. Mix all ingredients together and place in a 9x13 greased baking dish
4. Sprinkle top with remaining cheese
5. Bake for 45 minutes or until golden brown

# Crab Dip

Teena Haugh, Code 159



**1** Slowly heat cream cheese until soft then add the mayonnaise and spices



**2** Once warm and smooth, add in the crab meat



**3** Serve warm with crackers

## Ingredients

- 1lb. Crab meat
- 2 - 8 oz. cream cheese (regular or reduced fat)
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. old bay
- ½ cup mayonnaise
- 2 tsp. mustard
- 2 tbsp. white wine (any will work)

**Tip:** You can lighten the recipe by substituting plain yogurt for some of the cream cheese.

# Bacon Wrapped Pineapple

Shirley Lapole, Code 800



- 1** Preheat oven to 350 degrees  
Wrap each pineapple chunk with a piece of bacon and secure with a toothpick. Place in a shallow baking dish
- 2** In a small bowl, stir together the brown sugar, chili sauce and mayonnaise. Pour mixture over the bacon wrapped pineapple
- 3** Bake uncovered for 25 minutes

## Ingredients

- ½ lb. bacon (cut into thirds)
- 20 oz. can pineapple chunks (drained)
- ¼ cup chili sauce
- ½ cup mayonnaise
- ½ cup brown sugar (packed)



# Pastries & Breads

- [Welsh Breakfast Cake](#)
- [Cranberry Orange Pecan Quick Break](#)

# Welsh Breakfast Cake

Brian Campbell, Code 610.W



**1** Mix with hands: flour, sugar, baking soda, cream of tartar, butter

**2** Mix eggs and milk with hand-mixed ingredients above until like pie dough

**3** Press into two 8-inch pie pans or four small pie pans, spread butter and sprinkle brown sugar on top. Bake for 20 minutes to half an hour, depending on the pan size, at 350 degrees. No need to grease the pans before baking.

*Tip: Best Served Warm*

## Ingredients

4 cups flour

2 cups sugar

1 level tsp. baking soda

1 level tsp. cream of tartar

1 cup butter

2 eggs

¼ cup milk

Several pinches of brown sugar

## ***Why is this recipe a winter family favorite?:***

*The original recipe comes from the Welsh side of Brian Campbell's family from the late 18<sup>th</sup> century, around 1790. It goes perfectly with a cup of tea or coffee on a cold winter's morning. Brian's Mother, Kathy has been making these Welsh Breakfast Cakes since she was a child. She still makes these in 100+ year old pie pans*

# Cranberry Orange Pecan Quick Bread

Linda Sherman, Code 200



## Ingredients

- 2 ½ cups flour
- 1 cup sugar
- 2 tsp. baking powder
- ½ tsp. salt
- 2 eggs
- 4 tbsps. butter (melted)
- 1 large orange (zest orange first, then cut in half and juice)
- 2 cups fresh cranberries (coarsely chopped)
- ¾ cup pecans (chopped)

## Preparation

1. Preheat oven to 375 degrees. Grease a metal 9x5 inch loaf pan (I use PAM)
2. In a large mixing bowl, whisk flour, sugar, baking powder, salt, and baking soda
3. In a smaller bowl, beat eggs, add orange zest, ½ cup of squeezed orange juice, and melted butter. (I often add regular OJ to make sure it equals ½ cup)
4. Add egg mixture to flour mixture and stir until just blended. The batter will look dry
5. Fold in cranberries and pecans
6. Pour batter into pan and bake for 55 – 60 minutes or until toothpick comes out clean
7. Let pan rest on wire rack for 10 minutes
8. Turn out loaf from pan and let rest on wire rack until completely cool

**Why is this recipe a winter family favorite?**

*I look forward to making this recipe several times every year when fresh cranberries are in season.  
Always a hit with family and friends.*



# Soups

- [Chicken Paprikash](#)
- [Cream of Crab Soup](#)
- [Seafood Chowder](#)

# Chicken Paprikash

Michelle Leimbach, Code 391

*Why is this recipe a winter family favorite?*

*This is an old Hungarian family recipe. My family has been making it since long before I can remember. It takes all afternoon to make it and everyone loves it on cold days!*



## Ingredients

- 1 Whole Chicken in pieces
- 2 Bay leaves
- 1 medium Onion (diced)
- 1 tbsp. salt
- 1 tsp. pepper
- 4 qts. water (you can substitute some of the water with chicken broth)
- 1-16 oz. container sour cream
- ¼ cup paprika
- 3 cups all-purpose flour
- 2-3 cups water, as needed

## Preparation

1. Combine chicken, bay leaves, onion, salt, pepper, and 4 qts. water in a stock pot and bring to a boil. Boil, covered, for 1-1/2 to 2 hours. Add more water if needed to cover chicken. Remove chicken to cool. After cooled, discard skin and bones and shred the meat. Skim any oil off of the chicken broth. Add the cleaned, shredded chicken back into the broth. Add ½ c. of hot broth slowly to the sour cream to temper, and then add sour cream to the soup. Add paprika. Bring soup to a boil, reduce to simmer, and simmer, covered, for 1 hour. Add salt to taste
2. Meanwhile, bring a large pot of water to a boil. Place flour on clean work surface. Make a well in the center, add water, and knead until a dough ball is formed. Flatten slightly, and cut dough ball into bite-sized pieces. Working in batches not to overcrowd the pot, drop dough pieces into boiling water. Stir occasionally until dumplings float, 5-6 minutes. Use a slotted spoon to remove dumplings to a bowl
3. When soup is ready to serve, add dumplings and spoon into serving bowls
4. Alternative: In lieu of dumplings, you can spoon mashed potatoes into each serving bowl, before spooning soup on top

# Cream of Crab Soup

Teena Haugh, Code 159

## Ingredients

- 1 pt. half and half
- 1 pt. milk
- 1 cup seafood stock
- ½ cup butter
- 2 tbsps. parsley
- ½ cup flour
- 1 small onion (chopped)
- 1 stalk celery (chopped)
- 1 carrot (grated)
- 1 tsp. of cajun seasoning and old bay
- ¼ cup sherry



1 Make a light roux with butter and flour



2 Sauté onion, carrot, and celery and add to roux



3 Add stock and seasonings and stir until it thickens



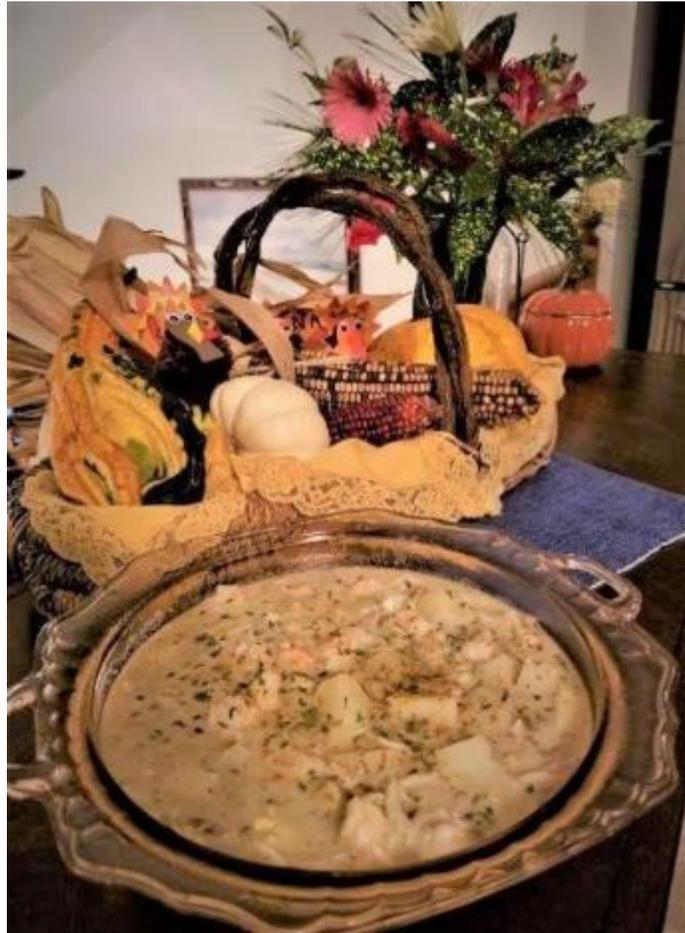
4 Add in Half and half and milk and simmer until it thickens. Add crab and serve warm

# Seafood Chowder

*Pat Benner, Code 160*

## Ingredients

- 1 can of white clam sauce
- 2 cloves of garlic
- 1 small Vidalia onion or 2 shallots
- 2 stalks of celery
- 1 lb. shrimp
- 5-6 large russet potatoes
- 1 lb. of crab meat
- ~3 cups of shrimp stock (from shelled shrimp)
- ~3 cups of whole milk or Half-and Half
- 1 tsp. Old Bay
- 1 tsp. lemon pepper
- ½ tsp. white pepper
- Optional: Parsley, crumbled bacon



## Preparation

1. Peel and dice potatoes into ½ inch (bite size) and place in cold water- set aside
2. Dice all vegetables and set aside
3. Clean shrimp and refrigerate. Place shells in saucepan, cover with water and simmer at least ½ hour (you can place onion & garlic skins in the water for extra flavor)
4. Place clam sauce and vegetables (not potatoes yet) in large soup pot and simmer until translucent
5. Drain shrimp stock into pot
6. Drain and add potatoes and milk
7. Simmer until almost fork tender, then chop and add shrimp and crab meat
8. Garnish with parsley and bacon crumble if desired

*Why is this recipe a winter family favorite?*

*It is a tradition in our family! Hearty and flavorful way to enjoy Eastern Shore seafood!*



# Side Dishes

- Classic Macaroni and Cheese
- Stewed Tomatoes
- Candied Carrots
- Mom Mom Lang's Cornbread
- Crack-A-Roni & Cheese
- Cranberry Sauce / Jam
- Sweet Potato Casserole

# Classic Macaroni and Cheese

*Deborah Gile, WESC (Supporting ETD)*



## Ingredients

8 oz. macaroni  
¼ cup butter  
¼ cup all-purpose flour  
2 cups milk  
1 tsp. salt  
8 oz. shredded cheddar cheese  
1 egg beaten

## Preparation

1. Preheat oven to 350 degrees
2. Cook macaroni per directions; drain and set aside
3. On low heat, melt butter in saucepan; add flour, stir until smooth (1 minute)
4. Gradually add milk; cook over medium heat, stir constantly until thick & bubbly
5. Add salt
6. Slowly fold in cheese until melted
7. Stir ¼ hot cheese mixture into egg
8. Pour egg and cheese mixture back into pan with remaining cheese; stir well
9. Stir cheese sauce into macaroni
10. Grease 9x13 baking pan; pour macaroni and cheese into pan.
11. Bake for 35 minutes

*Why is this recipe a winter family favorite?*

*This is an all-year favorite because it is a delicious, classic, comfort food. My family asks for it at EVERY occasion and many times for no occasion at all.*

# Stewed Tomatoes

Linda Wiles, Code 392



**1** Combine tomatoes, onion, pepper, and sugar in heavy saucepan and cook down on low heat. This may take as much as an hour or more depending on the pan and heat



**2** Add cornstarch or flour and cook until thickened



**3** Add salt and pepper to taste

## Ingredients

- 1 qt. whole tomatoes
- 1 medium to large onion (chopped)
- 1 small green pepper (chopped)
- ½ cup brown sugar –(can use white sugar if preferred)
- Salt and Pepper (to taste)
- Cornstarch or flour for thickening

***Why is this recipe a winter family favorite?***

*Tomatoes are always good and love the red color. My mother got this from a family friend after enjoying the dish so much during a holiday meal, she asked for the recipe.*

# Candied Carrots

Caitlin Burth, Code 548 and Henry Burth, Code 810



## Ingredients

- 1 lb. of carrots, peeled and cut into 2 inch pieces
- 2 tbsps. of butter (can substitute vegan butter, and non-vegans can't tell the difference)
- ¼ cup of packed brown sugar (dark preferred, but light works too!)
- 1 pinch of salt (or to taste)
- 3 pinches of black pepper (or to taste)

## Preparation

1. Place carrots in a pot of salted water. Bring to a boil, reduce the heat to a high simmer and cook for about 20-25 minutes. You do not want the carrots to be mushy, but a fork or knife should be easy to stick in and out
2. Drain the carrots
3. Reduce the heat in the pan to its lowest setting. Stir in the butter, brown sugar, salt, and pepper until everything is melted and well incorporated
4. Add the drained carrots to the pan, stir to coat them well. Cook for about 3-5 minutes, until the sauce is bubbly. Serve hot

### ***Why is this recipe a winter family favorite?***

*These carrots were voted the best dish on the table by all five family members present at Thanksgiving this year. I used vegan butter, so that everyone at the table could eat them and the non-vegans could not tell! They are sweet and rich, and very easy to make! Also nice that they are a one-pot dish!*

# Mom Mom Lang's Cornbread

*Jeff Matthews, Code 548*

## Ingredients

2 cups cornmeal (yellow or white)

2 cups evaporated milk

3 ½ cups water

2 Eggs

1 stick butter

1 cup sugar

1 tsp. salt

*Why is this recipe a winter family favorite?*

*It is a staple side dish at the holidays for the Lang family where 40-45 people all sit down at once to eat. It's a warm comfort food that was one of Pop Lang's favorites, and it's also delicious!*



**1** Beat eggs and add all ingredients except cornmeal into a pot on medium high heat until almost ready to boil



**2** Add in cornmeal and stir, stir, stir on the stovetop until thick



**3** Pour into a greased pan and bake at 375 degrees for 30 - 40 minutes. It should barely start to brown on top and bubble up



**4** Let cool down and deflate 20 minutes before cutting. Enjoy warm

# Crack-a-Roni & Cheese

*John Hickman, Code 810*



## Ingredients

- 16 oz. elbow macaroni
- 3 blocks extra sharp Cracker Barrel cheese (shredded)
- 2 sticks of butter (cut up)
- ½ cup flour
- ⅔ cup sugar
- 2 tbsps. Salt
- ~3 cups milk
- 1 sleeve Ritz Crackers (crumbled)

## Preparation

1. Boil 16 oz. elbow macaroni
2. While boiling, shred 3 blocks of cheese and set aside
3. Drain pasta, do not rinse and put back in the pot
4. Add butter (not margarine) to macaroni along with flour, sugar, and salt
5. Stir until butter is melted
6. Add cheese but leave enough aside to spread on top layer
7. Stir until all cheese is melted
8. Pour into large greased casserole dish
9. Add milk until it's just about to the top (~3+ cups) and stir until blended
10. Top with remaining cheese and original Ritz Crackers (this is one reason for the name)
11. Bake at 350 for 30-40 minutes until warmed through

# Cranberry Sauce / Jam

Caitlin Burth, Code 548 and Henry Burth, Code 810



- 1** In a medium saucepan over medium heat, dissolve the sugar in the orange juice
- 2** Stir in the cranberries and cinnamon. Cook for 20 to 25 minutes, stirring occasionally
- 3** Remove from heat, place the sauce in a bowl, and stir in the orange zest. Cranberry sauce will thicken as it cools (if you like it extra thick, cook for another 5-10 minutes)

## Ingredients

- 1 cup of orange juice
- ½ cup cane sugar (or white sugar)
- ½ cup brown sugar (dark preferred, but light works too)
- 12 oz. of fresh cranberries
- 1 tsp. or to taste of ground cinnamon
- Zest of 1 orange

### *Why is this recipe a winter family favorite?*

*This cranberry sauce/jam is so flavorful, a perfect balance between sweet and tart. It's great on its own, turkey, dinner rolls, and on sandwiches! I love how simple the recipe is and that it's easy to make in advance of company. It lasts really well in the refrigerator for at least 2 weeks—it might last longer than that, but it always is eaten before 2 weeks ends!*

# Sweet Potato Casserole

Becky Chew, Code 800



## Ingredients

### Sweet Potato Mixture

3 cups mashed sweet potatoes  
1 cup sugar  
½ tsp salt  
1 tsp. vanilla  
2 eggs (well beaten)  
1/2 cup (1 stick) butter (melted)

### Crust Top

1 cup brown sugar  
1/3 cup flour  
1 cup chopped nuts (pecans preferred)  
1/3 stick butter (melted)

## Preparation

1. Preheat oven to 350 degrees. Coat a medium-size casserole dish with nonstick spray
2. Combine sweet potatoes, sugar, salt, vanilla, eggs and butter in a large mixing bowl in the order listed. Beat thoroughly with a hand mixer to increase the fluffiness of the sweet potato mixture
3. Pour mixture into buttered baking dish
4. Bake for 30 minutes at 350 degrees
5. Sprinkle the surface of the sweet potato mixture evenly with the crust mixture and return to oven for 10 minutes. Allow to set at least 30 minutes before serving. The brown sugar and pecan crust should be slightly browned and crunchy

*Why is this recipe a winter family favorite?*

*It's a must for Thanksgiving dinner! Everyone loves it.*



# Main Course

- [Cheeseburger Stuffed Peppers](#)
- [Uncle Randy's Crumb-topped Chicken](#)
- [Shrimp Ettoufee](#)
- [West Virginia Hot Dog Chili](#)
- [Master Built Electric Smoked Turkey](#)
- [My Mom Mom's Oyster Pie](#)
- [Citrus Dry-Brine Chicken](#)

# Cheeseburger Stuffed Peppers

Christopher Yoder, Code 820

*Why is this recipe a winter family favorite?*

*Stuffed peppers are a hearty meal which includes several different food groups in one dish. In addition, this recipe can be made vegetarian (omitting the ground beef), vegan (using vegan cheese), or adapted to whatever flavors are popular in your family.*



## Ingredients

- 6 large bell peppers (various colors)
- 1 large potato
- 1 lb. ground beef
- ½ onion (chopped)
- 2 jalapeno peppers (seeded & chopped)
- 2 tsps. salt
- 2 cloves garlic (chopped)
- 2 ¼ cups shredded cheddar cheese

## Preparation

1. Preheat oven to 350 degrees
2. Bring a large pot of water to a boil
3. Remove the tops from the peppers and remove the seeds. The peppers should now resemble a cup. Dice the tops of the peppers (without the stems) and set aside
4. Blanch the peppers in the boiling water for 1-2 minutes. Drain the peppers afterwards
5. In the same pot, boil the potato until it is slightly undercooked (about 5 minutes). Drain the potato and let cool
6. In a skillet, brown the ground beef and set aside
7. In the same skillet, sauté the garlic, onion, jalapenos, and pepper tops
8. Dice the potato and add to the skillet. Add salt and fry for 2-3 minutes
9. Add the ground beef and cook for 2-3 minutes
10. Remove from heat. Add 2 cups cheese and mix well
11. In a baking dish, stand the peppers upright. Stuff each pepper with the ground beef/potato mixture. Top with the final ¼ cup of cheese
12. Bake for 30 minutes, or until the peppers begin to wilt and the cheese is brown
13. Serve and enjoy

# Uncle Randy's Crumb-topped Chicken

*Stephanie Dennis, Code 840*

## Ingredients

Boneless chicken breasts (thawed)

~8 Ritz crackers (crushed)

Parmesan Cheese (grated)

Butter

Mayonnaise

Salt & Pepper (to taste)

## Why is this recipe a winter family favorite?

This is a family favorite all year long, but this was a favorite for my family when we would all get together for Christmas. My Uncle had this recipe perfected with a few of his own tweaks. I hope you enjoy it just like we all did when my family was together.



- 1 Preheat oven to 350 degrees  
Spray dish with nonstick cooking spray



- 2 Lightly coat chicken breasts with mayonnaise (both sides)



- 3 Combine Ritz crackers, parmesan cheese, salt and pepper in a ziplock baggie

Put your coated chicken breasts in the baggie and coat with the crumb mixture. Do this for each chicken breast and place in baking dish



- 4 Place 2 - 3 small slivers of butter on each breast. Cover with foil. Bake approximately 45 minutes at 350 degrees. Uncover and bake 10 - 15 minutes until topping looks golden brown and crumbly

# Shrimp Ettoufee

David Wolff, Code 610.W



## Ingredients

- 1 - 2 lbs. peeled and deveined med./lg. shrimp
- 1 large yellow onion
- 1 green bell pepper
- 1 red bell pepper
- 6 stalks of celery
- $\frac{1}{3}$  cup flour
- $\frac{1}{3}$  cup butter
- $\frac{1}{2}$  cup white wine
- Salt, black pepper, red pepper, white pepper, dried thyme (to taste)
- 1 bunch green onions
- 2 cups cooked rice

## Preparations

1. Cook rice
2. Dice vegetables into half inch pieces and set aside
3. Stir flour and butter in pan on medium/high heat until color of peanut butter, stirring constantly (~10 minutes)
4. Add vegetables (except green onions) and stir together well
5. Reduce heat to medium, cover, and cook for 15 minutes. It is best if you allow the vegetables to caramelize a bit, so let them sit unstirred for about 5 minutes
6. Add seasoning to taste
7. Add wine and stir
8. Bring heat back up to medium and add shrimp. Cook until shrimp turn pink and then cover and remove from heat
9. Serve in a bowl over rice and garnish with green onions

*Why is this recipe a winter family favorite?*

*Brings us back to our Louisiana roots!*

# West Virginia Hot Dog Chili

Brian Paternoster, Code 840



**1** Melt butter, add onions to a medium sauce pan and cook until they begin to brown



**2** Add chili powder to the butter and onions and allow to heat up. Add all of the other ingredients to the hot pan and mix well. Break up the raw beef with a spoon before it begins to brown



**3** Simmer on very low heat for 1 hour, stirring often. Do not allow the pan to boil heavy, to preserve the red color and more flavor

Serve over hot dogs



## Ingredients

3 tbsp. butter

1 medium diced onion

1 tbsp. yellow mustard

1/3 cup brown sugar

3 tbsp. chili powder

1/3 cup Heinz ketchup

1 - 15 oz. can tomato sauce

1 - 2 lbs. low fat ground beef

*Optional Toppings: Mayonnaise-based coleslaw and raw onions.*

# Master Built Electric Smoked Turkey

John Clauss, Code 227



**1** Mix in sauce pan over heat until butter is melted



**2** Inject into the whole turkey, cover the turkey with butter flavored cooking spray and season to taste  
Place in the refrigerator, covered overnight



**3** Place turkeys in smoker with hickory chip set at 250 degrees  
Remove turkey at internal temperature between 175 to 180 degrees  
Cook time should take 18 - 21 minutes per pound

## Ingredients

- 2 turkeys
- 1 stick butter
- 1 cup apple juice
- ½ cup brown sugar
- ¼ cup Morton sugar cure or tender quick
- ½ tsp. (or to taste) Badia poultry seasoning southern blend
- ¼ tsp. poultry seasoning (sage)
- Garlic to taste

*Why is this recipe a winter family favorite?*

*The turkey stays moist and tender and it's a favorite for the Facility Branch Holiday Lunch.*

# My Mom Mom's Oyster Pie

*Rob Hurley, Code 802*



## Ingredients

Pillsbury Refrigerated Pie Crusts (2 count)  
2 pints of Chincoteague Oysters (reserve oyster liquid for use)  
2 cans of Del Monte fresh cut sliced new potatoes  
1 stick of unsalted butter  
½ cup of cream or milk  
Salt, Pepper, and Old Bay  
2 tsps. of corn starch mixed with 2 tsps. of water  
Parsley flakes

## Preparation

1. Preheat oven to 425 degrees
2. Place 1 pie crust in ungreased 9-inch glass pie plate. Press the pie crust firmly against the side and bottom of the dish
3. Layer oysters and potatoes. Top each layer with tabs of butter
4. Repeat process until out of oysters and potatoes, or pie is filled
5. Pour oyster liquid, cream, and corn starch slurry
6. Sprinkle with old bay, salt, and pepper
7. Top with second pie crust
8. Bake for 45 minutes but check at 30 minutes to ensure crust is not burning
9. Let rest for 15 minutes prior to serving after you remove from oven
10. Sprinkle with parsley flakes

*Why is this recipe a winter family favorite?*

*My Mom Mom, Metha Hastings, would make oyster pie for us on cold winter nights. And recreating her meals provides a lasting legacy.*

# Citrus Dry-Brine Chicken

*Caitlin Burth, Code 548 & Henry Burth, Code 810*

## Dry Brine Ingredients

1 whole chicken or turkey (thawed)  
1 tbsp. kosher salt per every 4 lbs.  
(i.e. 2 tbsps. for an 8 lb. chicken)  
1 tbsp. of ground pepper (1/2 of salt  
required for bird)  
2 tsps. thyme  
1 tsp. rosemary  
1 tsp. garlic powder  
2 tsps. baking powder  
2 tsps. brown sugar (optional)  
Zest of 2 lemons  
Zest of 1 orange  
Juice of ½ a lemon

## Dry Brine Preparation

1. Remove giblets and neck from thawed, save to make homemade chicken bone broth if desired (I store bone in a ziplock bag in the freezer till I'm ready to make stock—just cover bones with water, add 1 tbsp. of apple cider vinegar and 1-1.5 tbsps. of crab seasoning and let simmer for 12 hours on stove top or overnight in crock pot)
2. Slowly separate the skin from the meat, trying not to tear the skin, between the breast and the legs. Set bird on a roasting pan or lined baking sheet with a wire rack on top of the pan/sheet, the breast side should be up, and tuck the wings under the bird
3. Optional step before preparing brine: heat the pepper, thyme, and rosemary in a small dry pan and toast for 3 minutes over medium-low heat to help the spices release their oils
4. To prepare the brine combine the salt, pepper, thyme, rosemary, garlic powder, backing powder, sugar, zest of lemons and orange, and juice of ½ a lemon in a bowl
5. Work the brine mixture under the skin and on top of the skin all over the bird, including the cavity
6. Place the brined chicken, uncovered, in the refrigerator for 24-48 hours (we did about 36 hours)

### ***Why is this recipe a winter family favorite?***

*This is by far the juiciest, most delicious roasted chicken recipe we've ever made. The skin gets beautifully crispy, and the chicken is well flavored all throughout! The prep work of dry-brining the chicken can be done before guests arrive, so making the self-basting butter makes the actual cooking of the chicken extremely easy while guests are over. It fed a family of four easily, with plenty of leftovers for sandwiches and salads for several days to follow.*

# Citrus Dry-Brine Chicken (continued)

Caitlin Burth, Code 548 & Henry Burth, Code 810

## Cooking Ingredients

- 1 dry brined chicken or turkey
- 4 tbsps. of butter at room temperature
- 1 tbsp. of lemon juice
- ½ tsp. of lemon pepper (optional)
- Drizzle of olive oil (optional)
- The zested lemons and orange from the brine, cut in half and then into quarters
- 3 cloves of garlic (more if you like garlic), peeled and slightly smashed
- 1 small bundle of thyme (optional)
- 2-3 sprigs of rosemary (optional)
- ½-1 cup of white wine
- 1 cup of water or any broth you have on hand



## Cooking Preparation

1. Remove the chicken from the refrigerator about 1 hour before roasting. Preheat the oven to 450 degrees
2. In a small bowl, combine the softened butter with lemon juice and lemon pepper (salt and pepper work too)
3. Work as much of the flavored butter mixture under the skin on the legs and breast. Put any extra on top of the skin and in the cavity. Optionally, if you didn't have much to put on top of the skin, drizzle a little olive oil over the breast and legs of the bird and sprinkle with salt and pepper. The butter under the skin self-bastes the chicken during roasting
4. Place the quartered orange, lemons, garlic cloves, and sprigs of thyme and rosemary in the cavity of the bird. Whatever doesn't fit, put in the bottom of your roasting pan/baking sheet (I cut up an extra orange and peeled 3 more gloves of garlic to add to my pan). Optionally, truss the chicken for a more even cooking and ensuring the wings stay tucked under during roasting
5. Once oven is preheated, place the chicken in the oven uncovered at 450 degrees for 15 minutes. Then reduce the temperature to 350 degrees and continue cooking for about 20 minutes per pound. Halfway through its cooking time at 350 degrees, pour the wine and broth/water into the bottom of the roasting pan
6. After chicken (or turkey) reaches an internal temperature of 165 degrees (for an 8 lbs. chicken in my oven, it was 2.5 hours before it reached that internal temperature), it is ready to be removed from the oven and left to rest on the counter for at least 10 to 15 minutes before carving into it
7. This chicken is so moist it really doesn't need a gravy! It is totally optional that while waiting for the bird to rest, strain the liquid from the roasting pan into a small sauce pan and use the liquid to make a gravy by either making a roux first (equal parts flour and melted butter, recommend 1tbsp. each) or adding a cornstarch slurry (1 tbsp. of cornstarch or arrowroot powder to a little bit of water, well mixed) to the cooking liquids

# Beverages



- Wassail

# Wassail

Ian McCormack, Code 450



## Ingredients

- ½ gallon apple cider
- 1 cup orange juice
- ½ cup lemon juice
- ½ in. fresh peeled ginger (grated)
- 7 cinnamon sticks
- 5 star anise
- ½ tsp. ground nutmeg
- 10 whole cloves
- 1 apple, sliced into quarter inch slices
- 1 orange, sliced into quarter inch slices

## Preparation

1. Combine all ingredients in a large pot (a slow cooker can also be used)
2. Bring to a boil
3. Reduce heat to low and simmer for 1 hour
4. Serve hot in coffee mug
5. Note: if using slow cooker, turn slow cooker on high for 4 hours

### *Why is this recipe a winter family favorite?*

*I used to make this as a child with my grandmother. When it is cooking, the air is inundated with the essence of Christmas/Holidays.*



# Desserts

- [Biscochitos](#)
- [Easy As Apple Pie](#)
- [Pumpkin Cake with Cream Cheese Icing](#)
- [Canadian Butter Tarts](#)
- [Red Velvet Cake Balls](#)
- [Ambrosia](#)
- [Little Pots of Butterscotch](#)
- [Cranberry Apple Crisp](#)
- [Nut Cookies](#)
- [Almond Biscotti](#)

# Biscochitos

*Gabe Garde, Code 548*

## Ingredients

3 cups unbleached all-purpose flour  
1½ tsps. baking powder  
1½ tsps. ground anise  
½ tsp. salt  
½ lb. lard (softened)  
½ cup plus 1 tbsp. sugar  
1 large egg  
2 tsps. brandy  
¼ cup sugar  
¾ tsp. ground cinnamon for the topping



## Preparation

1. Sift together the flour, baking powder, anise, and salt. Set aside
2. Beat the lard in an electric mixer, gradually adding the sugar, and beat until extremely fluffy and light (about 8 minutes)
3. Add the egg, followed by brandy, and continue beating
4. Mix in the dry ingredients, adding about one-third of the mixture at a time. Beat no longer than necessary to incorporate the dry ingredients. A stiff pie-crust type of dough is what you're seeking
5. Chill dough for about 15 minutes for easy handling
6. Preheat the oven to 350 degrees
7. Roll out the dough ¼-inch thick on a floured work surface and cut shapes with a cookie cutter
8. Transfer the cookies to ungreased cookie sheets
9. Bake the cookies for 10 to 12 minutes, until just set and pale golden
10. When the cookies are done, cool for just a minute or two on the baking sheets, then gently dunk the top of each in the cinnamon-sugar
11. Transfer to finish cooling and eat

*Why is this recipe a winter family favorite?*

*Making, sharing, and eating Biscochitos during the holiday season is a tradition throughout New Mexico. During the holidays they accompany just about every meal. We have carried that tradition to the shore.*

# Easy As Apple Pie

*Sarah Ross, Code 810*



**1** Combine flour, sugar, spices, salt, and lemon juice; mix

**2** Add half the apples to crust. Dot with butter. Add remaining apples

**3** Cover with top crust, moistening rim of bottom crust to seal. Brush with milk and sprinkle with sugar  
Bake at 400 degrees for 50 – 60 minutes or until apples are done

## Ingredients

½ cup sugar

½ cup brown sugar

2 tbsps. flour

1 tsp. cinnamon

¼ tsp. nutmeg

¼ tsp. salt

1 tsp. lemon juice

5 cups thinly sliced apples (5 – 8 apples)

Pastry for 2-crust pie

2 tbsp. butter

1 ybsp. milk

***Why is this recipe a winter family favorite?***

***Every year my family goes apple picking at a local orchard, then we use those apples to create this delicious apple pie.***

# Pumpkin Cake with Cream Cheese Icing

Amy Mears, Code 220



- 1** Preheat oven to 350  
Sift flour, baking soda, and cinnamon in a bowl and set aside



- 2** Mix eggs, oil, sugar, & pumpkin  
Blend the two mixtures together until fluffy



- 3** Bake in tube or bundt pan 40-50 minutes  
Cool and ice  
Store in refrigerator

## Ingredients

### Cake

- 2 cups self-rising flour
- 2 tsps. baking soda
- 1 tbsp. cinnamon
- 4 eggs
- 1 cup oil
- 2 cups sugar
- 2 cups pumpkin

### Icing

- 1 stick butter (softened)
- 2 tsps. vanilla
- 8 oz. cream cheese (softened)
- 16 oz. box 10x sugar

*Why is this recipe a winter family favorite?*

*Moist and Very Flavorful*

# Canadian Butter Tarts

Brenda Dingwall, Code 598



## ***Why is this recipe a winter family favorite?***

*Butter tarts are the quintessential Canadian Holiday Treat. It is rare to attend a holiday gathering that does not include them, and Canadian's are passionate about the 'right' way to prepare them.*

*They originated from the filles du roi (King's Daughters), 768 young women were sent to New France (Quebec) from France between 1663 and 1674 to help colonize New France. These young ladies adapted their European recipes to use what was available. The sugar pie, a single-crust pie with a filling from flour, butter, sale, vanilla and cream eventually transitioned to the butter tart above. My family members, were among the filles du roi, as well as being part of the original expedition to Canada.*

*To our family, the butter tart represents the spirit of adventure and discovery that led our family to New France. It reminds us that we are part of a long line of people who risked all to explore new worlds.*

## Ingredients

Pie Pastry (your own or pre-made) to fill 16 muffin cups  
½ cup golden raisins  
¼ cup soft butter  
¼ cup packed brown sugar  
1 pinch of salt  
½ cup Lyle's golden syrup  
1 egg (lightly beaten)  
½ tsp. vanilla

## Preparation

1. Cut pie dough into 4 inch circles. Fit dough in to 16 prepared muffin cups; set aside in refrigerator until ready to fill
2. In a small bowl, place raisins and cover with hot water. Let stand for 30 minutes
3. In a large bowl, using a wooden spoon, mix together the soft butter, brown sugar, salt and golden syrup. Stir well until the sugar is dissolved and the butter is creamed
4. Add egg and vanilla to large bowl and mix well
5. Drain raisins
6. Retrieve tart shells and divide raisins equally into all shells, then pour the butter, sugar, egg mixture over raisins into all tart shells
7. Bake at 400 degrees for 15-20 minutes. Filling will be slightly browned but still bubbling
8. Canadians fall into two camps about butter tarts, and are quite loyal to their favorite type - runny or firm. If you prefer runny, the type that dribbles when you bit into it baking time will be closer to 15 minutes. If you prefer firm, baking time will be closer to 20 minutes or perhaps a minute or two more
9. Let cooked tarts cool in pans for 10 minutes, then remove from pan and place on racks until completely cool

# Red Velvet Cake Balls

Susannah Derscheid, Code 840



**1** After cake is cooked and cooled completely, crumble into a large bowl  
Mix thoroughly with the can of cream cheese frosting



**2** Roll mixture into quarter sized balls and lay on cookie sheet. (Can make 45-50)  
Chill for several hours in the refrigerator



**3** Melt chocolate per directions. (Melt a little at a time it tends to thicken as it sits out if microwave is used)  
Roll balls in chocolate and lay on wax paper until firm



## Ingredients

- 1 box red velvet cake mix (cook as directed)
- 16 oz. can cream cheese frosting
- 1 package chocolate bark (regular or white)
- Wax paper

***Why is this recipe a winter family favorite?***

***Anything that is kid friendly and tastes great is a winner in our house. Kids of any age can help with this and it is so easy.***

# Ambrosia

Lisa Joynes, Code 800

## Ingredients

20 oz. can Dole chunk pineapple in juice or syrup

11 oz. Dole mandarin orange segments

1 ½ cups seedless grapes

1 cup miniature marshmallows

1 cup flaked coconut

½ cup black walnuts

¾ cup Dairy sour cream (or vanilla yogurt)

1 tbsp. sugar



1 Drain pineapples and oranges

2 Combine pineapple, oranges, grapes, marshmallows, coconut, and nuts

3 Mix sour cream and sugar and stir into fruit mixture

4 Chill  
Makes 4 to 6 servings

**Why is this recipe a winter family favorite?**

*This has been a favorite family holiday recipe enjoyed after a meal or for breakfast.*

# Little Pots of Butterscotch

*Susan Anderson, Code 221*



## Ingredients

1 can sweetened condensed milk  
6 egg yolks  
1-1/2 cups heavy cream  
Boiling water

## Preparation

1. Remove the wrapper from the condensed milk and immerse the can in boiling/simmering water for 3 hours. (Yes, I know the can says don't do this. Apparently, this is common practice in Scotland and Latin American countries. Do it, it's worth it. Nonetheless, I establish a hazard arc of about five feet.)
2. Remove the can from the water and let cool
3. Preheat oven to 300 degrees
4. When can has cooled, scrape what is now a rich caramel into a bowl, beat in the egg yolks and cream until smooth
5. Strain mixture and pour into 6-8 ramekins
6. Place ramekins in baking dish and pour the boiling water half-way up the sides of the cups. Carefully place in oven, bake 35 min or so, middle should be jiggly and the edges should be set. Remove from water bath, let cool, refrigerate until serving

*Why is this recipe a winter family favorite?*

*Just taste it and you'll see.*

# Cranberry Apple Crisp

Rosie Klingenberg, Code 840



- 1 Preheat oven to 375 degrees  
Lightly grease 8" or 9" square baking pan



- 2 Pare and core apples  
Layer apples and cranberries in pan, sprinkle with granulated sugar as you layer



- 3 Mix together flour, brown sugar and cinnamon  
Work in butter until light and crumble  
Sprinkle topping evenly over apples and cranberries.  
Bake 45 minutes or until apples are tender

## Ingredients

- 5 cups sliced tart apples (about 6 medium apples)
- 1 ½ cups fresh or frozen cranberries
- ⅓ cup granulated sugar
- ½ cup all purpose flour
- ½ cup brown sugar
- 1 tsp. cinnamon
- ¼ cup butter or margarine.

### *Why is this recipe a winter family favorite?*

*This has become tradition for Thanksgiving and Christmas (or any special holiday) to have with the main meal. It's comfort food. It makes a great dessert as well with a little scoop of vanilla ice cream.*

# Nut Cookies

David Miller, Code 450



**1** Preheat oven to 350 degrees

**2** Mix butter with sugar, vanilla and pecans  
Add flour and knead dough until well mixed  
Roll dough into 1" diameter balls and place on a cookie sheet (1 inch apart)

**3** Cook at 350 degrees for 20 minutes or until lightly browned  
Let the cookies cool  
Shake a few cookies at a time in a bag with a few extra tablespoons of confectioners sugar to coat the cookies  
Add sugar as needed to the bag, until all of the cookies are coated.

## Ingredients

½ cup of butter (1 stick – softened)

5 tbsps. of confectioners sugar

1 tsp. of vanilla extract

1 cup of flour

1 cup of finely chopped pecans

### ***Why is this recipe a winter family favorite?***

*I made this recipe with my mother as a child during the holidays and it still brings back good memories as I make them with my kids. Shaking the cookies in the bag is a great thing kids can do on their own*



# Almond Biscotti

Shari Miller, Code 250

## Ingredients

3½ cups unbleached all-purpose flour  
1 tsp. baking powder  
¾ tsp. salt  
4 large eggs  
2 egg yolks  
one egg white for brushing  
2 cups granulated sugar, plus extra for sprinkling  
2 tsps. vanilla extract  
2 tbsps. almond liqueur, such as Disaronno  
1 tbsp. anise seed  
4 cups coarsely chopped whole almonds  
Melted dark, milk, or white chocolate



## Preparation

1. Adjust oven rack to lower-middle and upper positions and heat oven to 325 degrees. Line 2 rimmed baking sheets with parchment paper
2. Whisk flour, baking powder, and salt in a medium bowl. Beat eggs, egg yolks, and sugar with an electric mixer in a large bowl until light, about 2 minutes; beat in vanilla, liqueur, and anise. Beat in dry ingredients and then almonds to form sticky but workable dough
3. Divide dough into four portions on a heavily floured board, rolling each portion into an approximate 15- by 2-inch log. Carefully transfer 2 logs to each baking sheet brushing each with egg white and sprinkling with sugar. Bake until pale golden and just beginning to crack, 20 to 25 minutes
4. Cool cookie logs on baking sheet until tepid, about 40 minutes. Keeping oven racks in position heat oven to 200 degrees. Slice logs diagonally ½-inch thick with a serrated knife, laying slices on baking sheets in single layer. (There will be enough cookies for 3 sheets.) Working 2 sheets at a time bake biscotti until crisp and golden, about 25 minutes. Remove from oven and cool
5. Once completely cook, dip bottom of cookie in melted chocolate. Dry chocolate side up on baking rack
6. Can be stored in airtight container or frozen

*Why is this recipe a winter family favorite?*

*Just the right about of almonds and chocolate to say “It’s healthy!”*

