



Holiday Cookbook

Made up of our employees' favorite holiday recipes!

Turkey with Panzanella or Stuffing

Mark Iori

"For the last 5 years I have used this recipe from Alton Brown for the best turkey I have ever had. I skip the panzanella and we make regular stuffing which we place under the bird while cooking to catch the drippings. The skin always crisps up, the bird is always tender and due to the shorter cooking time, it does not dry out. Prep is somewhat difficult, the cooking is easy and the results are worth it!"

Inactive Prep Time: 4 days, 30 minutes

Prep Time: 75 minutes

Cook Time: 70-80 minutes

Ingredients

Turkey:

3 ½ tbsp. kosher salt

1 ½ tsp. rubbed sage

1 ½ tsp. dried thyme

1 ¼ tsp. whole black peppercorns

½ tsp. whole allspice berries

1 - 13 to 14 lb whole turkey. Neck and giblets removed and reserved for Giblet Stock

Panzanella:

1 ½ lb parsnips, peeled and cubed into ½-inch pieces

1 ½ lb rutabaga, peeled and cubed into ½-inch pieces

1 tsp. vegetable oil

½ lb red onion, diced into ½-inch pieces

8 oz medium Brussel sprouts, shredded on the thin slicing blade of a food processor

8 oz hearty sourdough or multigrain bread, cut into ½-inch cubes and staled

2 cloves garlic, minced

¼ cup apple cider vinegar

2 tsp. fresh thyme leaves

Kosher salt, to taste

Freshly ground black pepper, to taste

Preparation Instructions

Turkey:

1. Four days before the event, place the salt, sage, thyme, black peppercorns and allspice into a spice grinder and pulse until the peppercorns and allspice are coarsely ground, 5-6 pulses. Set aside.
2. Set the turkey, breast side down, on a large cutting board with the tail closest to you. Use an electric knife or heavy-duty kitchen shears to cut up one side of the backbone. Turn the bird around and cut back down the other side of the spine. Reserve the backbone for Giblet Stock.
3. Discard any fat pockets or excess skin found inside the turkey. Turn the turkey breast side up and use the heel of your hands to press down on both breasts, until you hear a cracking sound and the bird has flattened slightly.
4. Rub the seasoned salt on both sides of the turkey. Place the turkey on a parchment paper lined half sheet pan, breast side up with legs running with the long side of the pan. Store, uncovered, in the refrigerator for 4 days.
5. On day of event, remove the turkey from the refrigerator and leave at room temperature for 1 hour.

Panzanella:

1. On day of event, place the parsnips and rutabaga in a large non-stick roasting pan, toss with vegetable oil and set aside.

Cooking Instructions

1. Place one rack in the middle of the oven and a second one far enough below so the roasting pan will fit. Heat oven to 425°F.
2. Place the turkey directly on the middle rack of the oven with the legs perpendicular to the metal bars of the rack. Place the roasting pan with the parsnips and rutabaga on the rack below the turkey and roast both for 30 minutes.
3. Reduce the heat to 35°F. Add the red onion to the roasting vegetables and stir to combine. Continue to roast both the vegetables and the turkey until a probe thermometer inserted into the thickest part of the breast registers 155°F, an additional 40-50 minutes.
4. Remove the turkey from the oven onto a cooling rack set inside a half sheet pan and rest for 30 minutes.
5. Add the Brussel sprouts, bread cubes and garlic to the roasting vegetables, stir to combine and roast for an additional 15 minutes.
6. Remove the vegetables from the oven and immediately transfer to a serving bowl. Pour the apple cider vinegar in the warm roasting pan, stir and scrape off any browned bits from the pan. Pour the vinegar mixture over the salad, add thyme and toss to combine. Season with salt and pepper as desired. Serve warm or at room temperature.
7. Carve turkey with an electric knife and serve with panzanella.

Green Bean Casserole

Ravee Pope

"It's my favorite!!!"

Prep Time: 5 minutes

Cook Time: 35 minutes

Ingredients

1 (10³/₄ oz.) can of Campbell's Cream of Mushroom Soup

³/₄ cup milk

¹/₈ tsp. black pepper

2 (9 oz. each) packages of frozen cut green beans, thawed

1 ¹/₃ cups French's French Fried Onions

Tip: You can substitute 2 cans (14¹/₂ oz. each) of cut green beans, drained or 4 cups of fresh, cooked cut green beans.

Cooking Instructions

1. Mix soup, milk and pepper in a 1 ¹/₂ qt. baking dish. Stir in beans and ²/₃ cup French Fried Onions.
2. Bake at 350°F for 30 min. or until hot.
3. Stir. Top with remaining ²/₃ cup onions. Bake 5 min. until onions are golden.



Stuffin' Muffins

Mary Ann Menchen

"It's like dressing and muffins in one! Delicious!!!"

Prep Time: 15 minutes

Cook Time: 37 minutes

Serves: 12 people

Ingredients

½ loaf challah, cut into 1 ½ inch cubes

8 tbs. butter (1 stick)

1 tbs. sage

1 tsp. thyme

1 tsp. rosemary

4 stalks celery, diced

1 large sweet onion (about 1 ½ cups) diced

1 clove garlic, minced

½ cup parsley, chopped fine

1 cup turkey stock (or chicken stock)

1 tsp. salt

¼ cup half-and-half

2 eggs

1 tsp. kosher or sea salt

Cooking Instructions

1. Heat oven to 250°F. Place bread cubes in a single layer on a tray and bake for 15 minutes until the cubes are dried out but not browned, although if they begin to tan, that's fine. Remove from oven and set aside to cool.
2. Raise oven temperature to 350°.
3. In a measuring cup, add half-and-half and eggs and beat into a custard.
4. Add to stock and combine; then add salt.
5. In a 12-inch sauté pan, melt butter over medium heat until it foams.

6. Sprinkle spices and allow to bloom for 1 minute. Add diced celery, onion and garlic and cook until softened but not browned, about 6 minutes.
7. Add bread cubes and sauté until bread begins to brown and sticks to bottom, about 8 minutes. The bread will begin to break up.
8. Distribute the parsley on top of the mixture. Pour stock mixture over bread and scrape up any bits from the bottom of the pan. As the mixture cooks, it will begin to resemble a bread pudding, with some chunks of bread. Take off heat.
9. Spray muffin tins generously with cooking spray. Fill tins with stuffing mixture, gently compressing and just mounding over the top.
10. Sprinkle a little kosher or sea salt on the top of each muffin. Place in middle rack in the oven and bake for 20 minutes.
11. Turn on broiler and toast the top of the muffins until they turn a dark brown, about 2 minutes. Be careful not to burn the muffin tops.
12. Run a knife around each muffin and scoop them out. Serve immediately, or hold in a warm oven.

Quiche

Jordan Yehnert

"We love to make Quiche and we make our own crust! American Heritage Employees are particularly fortunate because we have access to Sara Wallace's Farm Fresh Eggs."

Prep Time: 30 minutes

Cook Time: 30-35 minutes

****Recipe is for Quiche with store bought crust****

Ingredients

2 tbs. extra-virgin olive oil

1 medium-size onion (yellow or spring onion), chopped

2 large garlic cloves, or 1 small bulb green garlic, peeled and minced

Salt to taste

2 large red bell peppers (about 3/4 pound), seeded and cut in thin 1-inch strips

1 tsp chopped fresh thyme leaves

1 generous bunch spinach, stemmed and coarsely chopped

Fresh ground pepper to taste

2 egg yolks

2 whole eggs

1 (9-inch) whole wheat pie crust, fully baked and cooled

2/3 cup milk

2 ounces Swiss, grated (1/2 cup)

1 ounce Parmesan, grated (1/4 cup)

Cooking Instructions

1. Preheat oven to 350° F.
2. Heat oil over medium heat in a large, heavy skillet and add onion. Cook, stirring, until tender, about 5 minutes, and add a generous pinch of salt, the garlic, peppers and thyme. Cook, stirring often, for 5 minutes, then turn the heat to a medium low and continue to cook for 5-10 minutes more, until peppers are very tender and sweet.
3. Turn up heat to medium-high and, a handful at a time, add spinach and stir until each handful wilts. If there is liquid remaining in the pan, turn up the heat and stir while you let it cook off. Remove from heat and transfer to a bowl. (If making the filling a day ahead, refrigerate uncovered)

4. Beat together 2 egg yolks and 2 whole eggs in a medium bowl. Set tart pan on baking sheet for easy handling. Using a pastry brush, lightly brush bottom of the crust with some of the beaten egg and place in oven for 5 minutes.
5. Add salt (I use 1/2 tsp), pepper and milk to remaining eggs and whisk together.
6. Spread pepper and spinach mixture in an even layer in the crust. Stir together cheeses and sprinkle in an even layer on top. Very slowly pour in the egg custard over the filling. If your tart pan has low edges, you may not need all of it fill the shell, and you want to avoid the custard spilling over.
7. Place quiche, on baking sheet, in the oven and bake for 30-35 minutes, until set and just beginning to color on the top. Remove from oven and allow to sit for at least 10 minutes before serving. Serve hot, warm or room temperature.



Rosie's Coffee Cakes

Melanie Bosse

"This recipe is a staple at our Christmas brunch! Pieces are usually missing before the meal even begins."

Prep Time: 30 minutes

Cook Time: 1 hour

Ingredients

Crust

1 cup flour

½ cup butter

2 tbs. water

Filling

½ cup butter

1 cup water

1 tsp. vanilla

1 cup flour

4 eggs

Icing

⅓ stick butter

½ box confectioner sugar

2 tbs. coffee creamer (we use powdered vanilla flavored creamer)

½ tsp. vanilla

Optional: Chopped nuts

Cooking Instructions

Preheat oven to 350° F.

Crust

1. Cut flour and butter together.
2. Sprinkle with water and mix.
3. On a cookie sheet, press 2 12" x 3" stripes.



Filling

1. Bring butter and water to a boil. Remove from heat and add vanilla.
2. Beat in flour, stirring quickly to prevent lumping.
3. Add one egg at a time, beating well.
4. Divide the mixture and spread over each half of crust.
5. Bake at 350° F for one hour.
6. Let cool before icing.

Icing

1. Mix ingredients (except the chopped nuts).
2. Spread on each half.
3. Sprinkle chopped nuts on top if desired.



Tollhouse Pie

Stephanie Long

"I love making this pie because it is a pie my grandma always used to make at our family gatherings, and it has a special place in my heart because I still make this pie with her."

Prep Time: 10-15 minutes

Cook Time: 1 hour

Ingredients

2 eggs

½ cup all-purpose flour

½ cup firmly packed brown sugar

1 cup butter, melted and cooled to room temperature

1 cup Nestle Tollhouse Semi-Sweet Chocolate Morsels

One 9-inch unbaked pie shell or for homemade recipe

1 cup & 2 tbs. flour

⅓ cup Mazola Corn Oil

2 tbs. water

Cooking Instructions

Preheat oven to 325° F

Pie Crust

1. Mix all ingredients well.
2. Roll into ball with hands.
3. Roll out dough between 2 pieces of wax paper.
4. Drape rolled dough over baking pan, trim extras and fold under, flue, prick.

Pie Filling

1. In a large bowl, beat eggs until foamy.
2. Add flour, sugar, and brown sugar. Beat until blended.
3. Blend in melted butter.
4. Stir in Nestle Tollhouse Semi-Sweet Chocolate Morsels.
5. Pour into pie shell and bake for 1 hour.

