

A top-down view of a rustic wooden table laden with a variety of holiday dishes. In the center is a large white oval platter featuring a golden-brown roasted turkey garnished with fresh herbs and surrounded by small pumpkins and apples. To the left, a bowl of dark cranberry sauce sits next to a small bottle of balsamic vinegar. Above the turkey, a dish of roasted root vegetables is visible. To the right, a bowl of green salad with red berries and a small pitcher of dressing are present. In the foreground, a plate of roasted corn cobs and a bowl of fresh salad with pomegranate seeds are shown. The overall atmosphere is warm and inviting, typical of a holiday feast.

# PEAK

INTERNET

## Holiday Recipe Book - 2020 -

# *CONTENTS*

---

CHAPTER

**01**

Drinks and Libations

CHAPTER

**02**

Dishes

CHAPTER

**03**

Desserts



CHAPTER

**01**

*Drinks and Libations*

**CALEB JOINER**

---

In a big crock pot:

- 10 cups of water, bring to a boil
- Add 20 cloves
- 3 large cinnamon sticks - let steep for 5 minutes
- One 12 oz can of undiluted orange juice
- 9 TBLS lemon juice
- 2 quarts apple cider
- One 9 oz bag cinnamon imperials to dissolve
- More water, dilute to taste, usually to fill the pot
- Let cook for a while on simmer, stir while serving, remove tea bags



01

# Myrtle Spritz

**KRISTINA DEIGNAN**

---

- 1 oz St-Germain
- 1 oz Blueberry Cinnamon Syrup
- 1/4 oz Lemon Juice
- 3oz Brut Sparkling Wine
- 1 Cinnamon Stick (Garnish)
- 1 Hand-Cut Lemon Peel (Garnish)
- Add St-Germain, blueberry cinnamon syrup, and lemon juice to a shaker with ice shake until container is frosty.
- Add sparkling wine to shaker and strain into glass over ice and garnish!



# Spiced Whiskey Sour

**LARA KELLEY**

---

- Combine 2 Tbl water and 1 1/2 Tbl sugar in small microwave safe bowl; microwave on high for 20 seconds or until the sugar dissolves. Stir in 1/2 tsp five spice powder; cool to room temp
- Place sugar syrup, 3 Tbl fresh lemon juice, and 3 oz bourbon in a cocktail shaker filled with ice; shake mixture for 10 seconds. Strain into 2 short glasses filled with ice.
- You can double, triple, or quadruple the spiced sugar syrup and refrigerate for up to two weeks.





CHAPTER

02

*Dishes*

# Baked Beans

## ALAN BATIE

---

- 2 large cans of pork and beans
- 1 lb bacon
- 2 lb lean hamburger
- 2 med onions chopped
- 1/2 teaspoon celery salt
- 1 tsp chili powder
- 1/3 cup packed brown sugar
- Preheat oven to 350
- Cut and cook bacon until crisp, remove from pan
- Put 3 tbsp of bacon grease in large skillet and brown hamburger, halfway add chopped onions and cook until clear, add all beans to large pot
- Mix all ingredients together and enjoy



# Stuffing Muffins

**ADAM MAH**

---

- 10 cups of whole grain bread cubes (16oz)
- 2 tablespoons extra virgin olive oil
- 1 med red onion diced
- 1/2 teaspoon black pepper
- 3/4 pound sweet Italian turkey sausage
- 1 medium apple
- 2 cloves garlic minced
- 2 cups low sodium chicken broth
- 1/2 cup milk
- 3 large eggs
- 3/4 cup reduced sugar dried cranberries
- 1 1/2 tablespoons chopped sage
- 1 1/2 tablespoons chopped rosemary



# Stuffing Muffins Ctd

## ADAM MAH

---

- Preheat oven and spread bread cubes out in a single layer on two large baking sheets, bake for 15 minutes until brown and crisp, transfer to bowl
- Grease muffin tins or line with papers then coat with spray, set aside and increase oven temp to 350
- Heat olive oil in large skillet over med high, once hot, add the onion celery, salt, and pepper. Cook for 4 minutes. Break sausage into crumbles and saute, add apples and garlic, when browned place in mixture bowl with bread cubes.
- In a separate bowl, stir together the chicken broth, milk and eggs until combined. Add the cranberries, sage, and rosemary, then stir gently with large spoon tossing the ingredients until they are distributed evenly and bread is evenly moistened
- Spoon the ingredients into prepared tins and firmly press down so that they touch the sides of the muffin tin. Spoon more stuffing on top and press again. Bake at 350 degrees F for 25-28 minutes until lightly browned and set in the center. Let cool in pan for 10 minutes, run a knife around edges to loosen.



# Spaghetti from Scratch

**ALEX BRANDT**

---

- 1lb of ground sausage
- 1 box of spaghetti noodles
- 1 can 15 oz tomato sauce
- 1 can 6 oz tomato paste
- 1 pinch salt and pepper
- 2 tablespoons Italian seasoning
- 1 pinch fresh basil leaves
- 1 teaspoon dried oregano



# Spaghetti from Scratch Ctd

## ALEX BRANDT

---

- In a large non-stick skillet that has a lid, at medium heat - add the 1lb of ground Italian sausage (make sure the ground sausage is in bite-size/small pieces)
- While sausage is browning, add the Italian Seasoning and Garlic Gloves and occasionally stir.
- Once the ground sausage is done browning, add the 1 can of tomato sauce, 1 can of tomato paste, basil, and oregano.
- Continue stirring occasionally to bring sauce to a bubble.
- Once bubbling, reduce heat to low and cover with a lid. Let simmer.
- Once simmering for 45mins, start boiling the pasta.
- Once pasta is cooked, serve and enjoy!



# Great Grandma's Cornbread Dressing

## CALEB JOINER

---

- 1 1/2 c corn meal
- 2 c flour
- 2/3 c sugar
- 2 Tbls. baking powder
- 1 1/2 tsp. salt
- 2 c milk
- Bake in 9x13 pan or large 10" cast iron skillet at 425-degrees for 20 minutes
- When cool, crumble into large bowl and add: 3 eggs 1 c chopped celery 1 onion chopped 1 Tbls. Poultry seasoning 1 tsp. pepper 1/2 c melted butter 1 cup chicken stock (more if too dry) if cooking dressing in the oven and not in the turkey



# Great Grandma's Cornbread Dressing Ctd

## CALEB JOINER

---

- Mix altogether. If it seems too dry, add chicken broth as needed (Mom says she never has to add this – especially not to the dressing that actually gets stuffed in the turkey).
- You can add giblets from cooked neck, etc. if you like.
- Stuff turkey with as much as you like then bake remaining dressing (covered with foil) at 350 degrees for about an hour.
- Mom will often prepare this in stages. She cooks the cornbread and adds all but the butter and broth (if needed) the night before.



## KRISTINA DEIGNAN

---

- 1¼ cup whole milk½ cup + 1 tsp. sugar
- 5 Tbl. unsalted butter
- 1½ tsp. salt
- ¼ cup warm water
- 4½ tsp. active dry yeast
- 5 c. all-purpose flour
- 2 large eggs, lightly beaten
- 2 Tbl. unsalted butter, melted, for brushing on baked rolls
- Combine milk, 1/2 cup sugar, 5 tbsp butter and salt in a saucepan over med-low heat. Heat until the milk is warm and the butter is melted. Remove from heat and cool to luke warm.
- In a small bowl, combine warm water, 1 tsp sugar, and yeast. Allow to sit for 5-10 minutes. If the yeast does not bubble or get frothy, start yeast mixture over again.



## KRISTINA DEIGNAN

---

- In a large bowl (or stand mixer) combine 3 cups of flour with the milk mixture. Mix until combined, scraping the sides of the bowl to fully incorporate the flour. Add yeast and eggs and mix until combined.
- Gradually add flour, a half cup at a time until the dough starts to pull away from the sides of the bowl as you mix. Dough should be slightly sticky, be careful not to add too much flour, as you do not want a dry dough. You may or may not use the entire 5 cups of flour.
- Cover the bowl and allow the dough to rise in a warm place until it has doubled in size - about an hour. Punch the dough down and form into equal-sized balls. If the dough is too sticky, you can coat your hands in a thin layer of oil to keep the dough from sticking. Place dough balls on a baking sheet 2-3 inches apart. Cover with a towel and allow the rolls to rise for one hour, or until doubled in size.
- Preheat oven to 400 degrees and bake rolls for 12-13 minutes. Tent rolls with foil for the last few minutes of baking to avoid them getting too dark. When the rolls come out of the oven, brush them with butter.



## MARIA LAVELLE

---

- 3 Large Russet Potatoes (about 2.5 lbs)
- 1/3 cup minced shallot
- 3 tsp kosher salt
- 1/2 tsp white pepper (or black)
- 2 1/2 cups grated sharp white cheddar
- 1 3/4 cups sour cream
- Bake potatoes until very tender and allow to cool completely (best to do this the night before and stick them in the fridge).
- Once potatoes are chilled, grate on a box grater into a large bowl. Add minced shallot, salt and pepper.
- Use two forks to toss mixture together, be careful not to smash the potatoes too much, we want to keep the mixture fluffy. Add grated cheese into the bowl and toss again.
- Now dollop the sour cream in spoonfuls on top of the mixture and toss that with the forks to mix everything together, again being careful not to smash the mixture.
- Once sour cream is incorporated, transfer mixture to a greased baking dish (being careful not to press it down too much) and bake at 425°F for 30-35 minutes or until top is browned and piping hot.



# Roasted Brussel Sprouts

## LARA KELLEY

---

- 1 1/2 lb Brussels sprouts
- 3 Tbl olive oil
- 3/4 tsp kosher salt
- 1/2 tsp ground black pepper
- Preheat oven 400 F
- Cut off ends of the brussels sprouts and pull off any yellow leaves
- Mix them in a bowl with olive oil, salt and pepper
- Transfer to baking sheet pan and roast 35-40 min, until crisp outside
- Shake the pan from time to time to brown evenly
- Sprinkle with more kosher salt and serve hot.



## MORGAN CRAWFORD

---

- 5 sweet potatoes sliced
- 1/4 cup reduced fat margarine
- 1/2 cup packed brown sugar
- 3 tablespoons orange juice
- 1 pinch ground cinnamon
- 1 package mini marshmallows
- Preheat oven to 350 degrees
- Place sweet potatoes in large saucepan with enough water to cover it all. Bring to a boil, cook until tender (about 15 mins).
- Remove potatoes from heat, drain, and mash!
- Place mashed sweet potatoes in large bowl and use a mixer to add in the margarine, brown sugar, orange juice and cinnamon.
- Spread evenly into a 9x13 inch baking dish. Top with miniature marshmallows.
- Bake for 25 to 30 minutes, make sure the marshmallows are golden brown and puffy.



# Spicy Chipotle Scalloped Potatoes

## BRIAN FAGAN

---

- 1/2 cup half and half
- 2 cloves garlic, chopped
- 1 canned chipotle chile in adobo sauce
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- Pinch of ground nutmeg
- 2 1/2 cups heavy cream
- 2 pounds russet potatoes, peeled and cut into 1/8 inch rounds
- 4 slices bacon, cooked and crumbled



# Spicy Chipotle Scalloped Potatoes Ctd

## BRIAN FAGAN

---

- Preheat the oven to 400 degrees , lightly grease a large or 9 x 13 baking dish or large ovenproof skillet
- Pour the half and half into a blender or food processor and add the garlic, chipotle chile, salt, black pepper, and nutmeg. Blend until smooth. Pour contents into a bowl, add the heavy cream and whisk the two together.
- Arrange the half sliced potatoes on the bottom of the baking dish. Pour half of the chipotle cream mixture over the potatoes. Layer the remaining potato slices on top. Pour the rest of the cream mixture over the potatoes. Cover the dish with aluminum foil.
- Bake for 40 minutes. Remove dish from oven, take off the foil, and evenly sprinkle on the shredded cheddar and crumbled bacon.
- Bake uncovered for 20 more minutes or until the top is brown and bubbling and the potatoes are soft. Serve immediately.





CHAPTER

03

*Desserts*

# Blueberry Cinnamon Syrup

**KRISTINA DEIGNAN**

---

- 1/2 Cup White Sugar
- 1/2 Cup Water
- 6oz Blueberries
- 1 Cinnamon Stick
- 1/4 - 1/2" Piece of Peeled Ginger
- Combine sugar and water in a small saucepan on medium-low heat.
- Stir until sugar is completely dissolved and hot.
- Turn off heat and steep blueberries, cinnamon sticks and ginger.
- After 5-10 minutes of steeping, mash blueberries. Strain when cool.



**NADIA ALFAQEEH**

---

- 16 oz phyllo dough thawed, using package instructions
- 2 ½ sticks, melted butter
- ½ lb walnuts, finely chopped
- ½ lb pecans, finely chopped
- 1 tsp ground cinnamon
- ½ cup granulated sugar
- 2 Tbsp lemon juice normally
- ½ a lemon
- ¾ cup water
- ¾ cup honey
- Chopped walnuts/pecans for garnish (optional)



## NADIA ALFAQEEH

- Thaw phyllo dough by package instructions (this is best done overnight in the fridge, then place it on the counter for 1 hr before starting your recipe to bring it to room temp). Trim phyllo dough to fit your baking dish. My phyllo package normally has 2 rolls with a total of 40 sheets that measures 9x14 so normally I have to trim them slightly. You can trim one stack at a time then cover with a damp towel to keep from drying out. Butter the bottom and sides of your baking dish (13x9 non-stick baking pan). Your sauce needs to be cool as the baklava bakes.
- In a medium saucepan, combine ½ cup sugar, 1 cup honey, 2 Tbsp lemon juice, and ¾ cup water. Bring to a boil over med/high heat, stirring until sugar is dissolved, then reduce heat to med/low and boil for an additional 4 min without stirring. Remove from heat and let syrup cool while preparing baklava. Preheat oven to 325 degrees F.
- Pulse walnuts 10 times in a food processor until coarsely ground/ finely chopped. In a medium bowl, stir together: 4 cups finely chopped walnuts and 1 tsp cinnamon.
- Place 10 phyllo sheets into baking pan one at a time, brushing each sheet with butter once it's in the pan before adding the next (i.e. place phyllo sheet into pan, brush the top with butter, place next phyllo sheet in pan, butter the top, etc. etc.). Keep remaining phyllo covered with a damp towel at all times. Spread about ¾ cup over phyllo dough.



## NADIA ALFAQEEH

- Add 5 buttered sheets of phyllo, then another layer of nuts. Repeat x 4. Finish off with 10 layers of buttered phyllo sheets. Brush the very top with butter.
- Cut pastry into 1 1/2" wide strips, then cut diagonally to form diamond shapes. Bake at 325 °F for 1 hour and 15 min or until tops are golden brown.
- Remove from the oven and immediately spoon cooled syrup evenly over the hot baklava (you'll hear it sizzle).
- Let baklava cool completely, uncovered and at room temp.
- For best results, let baklava sit overnight at room temperature for the syrup to penetrate and soften the layers.
- Garnish baklava with finely chopped.
- Store at room temp, covered with a tea towel. It will last for 1 to 2 weeks.
- Recipe notes:
  - 10 buttered phyllo sheets, 3/4 cup nut mixture,
  - 5 buttered phyllo sheets, 3/4 cup nut mixture,
  - 5 buttered phyllo sheets, 3/4 cup nut mixture,
  - 5 buttered phyllo sheets, 3/4 cup nut mixture,
  - 5 buttered phyllo sheets, 3/4 cup nut mixture
  - 10 buttered phyllo sheets and butter the top.

