



Spiced Cranberry **OLD FASHIONED**

SPICED CRANBERRY SYRUP

- | | |
|---------------------------|--------------------------|
| 1 Cup Water | 2 Cinnamon Sticks |
| 1 Cup Sugar | 1 Tsp Allspice |
| 2 Cups Cranberries | 1 Tsp Anise Seeds |
| 1 Tsp Whole Cloves | |

In a small saucepan, bring all ingredients to a boil. Cook for 2-3 minutes until cranberries burst, then strain.

COCKTAIL

- | | |
|--------------------------|-----------------------------------|
| 1 Orange Slice | 2 Dashes Angostura Bitters |
| 1 Can Club Soda | 2 Oz Bourbon or Brandy |
| 1 Oz Spiced Syrup | 1 Jar Maraschino Cherries |

Muddle all ingredients together in a rocks glass. Fill glass with ice, add all ingredients, & stir well. Top with club soda; garnish with a cherry.

Submitted By:



Peter Nagel

B | W | B | R
2023 WINTER CARD



Super Chunky Coconut **GRANOLA**

- | | |
|---------------------------------|------------------------------|
| 1 1/2 Cups Rolled Oats | 3 Tbsp Coconut Oil |
| 1/2 Cup Coconut Flakes | 1/3 Cup Maple Syrup |
| 1/2 Cup Slivered Almonds | 1 Tsp Vanilla Extract |
| 1/2 Cup Pecan Halves | 1/4 Cup Dried Fruit* |
| 1 Tbsp Coconut Sugar | * Optional |

Preheat oven to 325 °F. Combine oats, coconut, almonds, pecans, coconut sugar, & salt in a large bowl; stir to combine.

In a small saucepan, add coconut oil & maple syrup. Cook over medium heat for 2-3 minutes, whisking frequently until combined. Add vanilla & whisk once more. Immediately pour mixture over dry ingredients & mix until thoroughly coated.

Spread onto a baking sheet in an even layer & bake for 20 minutes. Rotate the pan & bake an additional 5-7 minutes until golden brown & fragrant. Let cool completely before adding optional dried fruit & break into clumps.

Store in a sealed bag or container.

Submitted By:



Kari Shonblom
from the Minimalist Baker

B | W | B | R
2023 WINTER CARD



Classic Cut-Out **COOKIES**

1/2 Cup Butter
1 Cup Sugar
2 Eggs
1 Tsp Vanilla Extract
3 2/3 Cups Flour

1 Tsp Baking Powder
1 Tsp Baking Soda
1/2 Tsp Salt
1/2 Cup Sour Cream

Mix butter & sugar together. Add in the eggs & vanilla, & mix until smooth. Add flour, baking powder, baking soda, salt, & sour cream. Mix until all ingredients are blended & dough is in a ball form. If dough is too loose, add more flour. Refrigerate the dough for two hours or overnight. After chilling, roll dough to 3/4" thickness on a well-floured surface, & cut to desired shapes. Preheat oven to 425° F. Place cookies on sheet with parchment paper. Bake for 4-6 minutes & let cool. Apply frosting & enjoy!

Submitted By:



Allison Christoffels **B|W|B|R**

2023 WINTER CARD



Pumpkin Cream Cheese **MUFFINS**

8 Oz Cream Cheese
1 Cup Powdered Sugar
3 Cups AP Flour
1 Tsp Cinnamon
1 Tsp Nutmeg
1 Tsp Cloves
1 Tbsp Pumpkin Pie Spice

1 Tsp Salt
1 Tsp Baking Soda
4 Eggs
2 Cups Sugar
2 Cups Pure Pumpkin
1 1/4 Cups Vegetable Oil
1/4 Cup Demerara Sugar

Preheat oven to 350° F & line two muffin tins with paper liners. Beat together cream cheese & powdered sugar in small bowl until well combined & place in the refrigerator to chill. Combine all remaining dry ingredients in a medium bowl & set aside. In a large bowl or stand mixer, mix all wet ingredients until smooth. Add in dry ingredients & mix until just combined. Add a spoonful of batter to each muffin tin, followed by a heaping tablespoon of the cream cheese mixture. Top with an additional spoonful of batter & demerara sugar. Bake 20-25 minutes or until the muffins have formed a nice peak.

Submitted By:



Meagan Rollwitz **B|W|B|R**

from Together As Family

2023 WINTER CARD



Cilantro Lime
CHICKEN & RICE

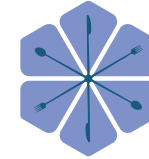
- | | |
|-------------------------------|-----------------------------|
| 4 Chicken Breasts | 1 Tsp Sea Salt |
| Sub 5 Chicken Thighs | 1 Tsp Black Pepper |
| 1 Cup Rice | 1 White Onion, Diced |
| 1 Bunch Cilantro | 4 Tbsp Minced Garlic |
| 4 Limes | |

Rinse & trim the fat off the chicken; place in a gallon sized zip-top bag. Cut 3 limes, squeezing the juice into the bag along with the rinds. Add salt & pepper. Set aside 1 tbsp of the garlic & 2 tbsp of the onion. Add the remaining garlic & onion to the bag. Marinate for a minimum of one hour. Preheat the oven to 400 °F. In a cast iron or oven safe skillet, sear the chicken on one side until golden brown. Turn over & transfer to the oven, cooking for about 30 minutes. Cook the rice according to package directions along with the remaining garlic, onions, & the juice from 1 lime. Serve with chicken & top with chopped cilantro.

Submitted By:



Zaneta Jones



Creamy Roasted Cauliflower
SOUP

- | | |
|----------------------------------|-------------------------------|
| 2 Lbs Cauliflower Florets | 4 Cups Broth of choice |
| 3 Tbsp Olive Oil | 2 Tbsp Unsalted Butter |
| 1 Pinch Salt & Pepper | Sub Soaked Cashews |
| 1/2 Tsp Smoked Paprika | 1 Tbsp Lemon Juice |
| 1/2 Tsp Garlic Powder | 1/4 Tsp Ground Nutmeg |
| 1 Cup Chopped Red Onion | 2 Tbsp Chopped Parsley |
| 2 Cloves Minced Garlic | 2 Tbsp Chopped Chives |

Preheat oven to 425 °F. Line a baking sheet with parchment paper & toss the cauliflower with 2 tbsp of oil until coated. Arrange on a single layer & sprinkle with spices. Bake 25-35 minutes or tender & caramelized on the edges, tossing halfway through. Add the remaining oil to a soup pot. Add onion & salt; cook 5-7 minutes. Add garlic & stir for 30 seconds, then add the broth. Transfer the cooked cauliflower to the pot & bring to a gentle simmer for 20 minutes. Add the lemon juice, nutmeg, & butter. Blend the soup until smooth using a blender or emulsifier. Return to pot & salt to taste. Top with chopped parsley & chives.

Submitted By:



Malak Orra





Non-Vegetarian Bacon & **VENISON CHILI**

- 1 Lb** Ground Venison
- 4 Slices** Diced Bacon
- 3/4 Cup** Diced Onion
- 1/4 Cup** Green Peppers
- 2 15 Oz Cans** Red Kidney Beans, Drained
- 2 14 Oz Cans** Diced Tomatoes
- 1 Clove** Minced Garlic
- 1 1/4 Tsp** Salt
- 1 Tbsp** Chili Powder

In 6-quart stockpot, add bacon & cook until crisp. Remove pieces & drain on paper towels. Add onion & green pepper to grease in pot & cook until soft but not brown. Add venison & cook until browned. Remove drippings. Add beans, garlic, salt, chili powder, tomatoes, pepper, & bacon. Cover pot & simmer for 15 minutes. Uncover & simmer an additional 45 minutes until thickened.

Submitted By:



Devin Little

B | W | B | R
2023 WINTER CARD



Bon Appétit's Best **BANANA BREAD**

- 1 1/2 Cups** AP Flour
- 1 1/4 Tsp** Baking Soda
- 1/2 Tsp** Kosher Salt
- 1 Cup** Dark Brown Sugar
- 1/3 Cup** Mascarpone
- Sub | Greek Yogurt/Sour Cream
- 4 Tbsp** Unsalted Butter
- 2** Large Eggs
- 4** Very Ripe Bananas
- 1/2 Cup** Chocolate*
- 1/2 Cup** Raw Walnuts*
- * | Optional

Preheat oven to 350 °F. Lightly coat a loaf pan with nonstick spray or butter & line with parchment paper. Whisk flour, baking soda, & salt in a medium bowl. Using a mixer, beat dark brown sugar, mascarpone, & butter in a large bowl until light & fluffy. Add eggs one at a time, beating to blend after each addition. Reduce speed to low, add dry ingredients, & mix until just combined. Add the mashed bananas & mix until just combined. Fold in optional toppings & pour into the prepared loaf pan. Bake 60-65 minutes or until a tester inserted into the center comes out clean. Transfer to a wire rack & let cool completely.

Submitted By:



Dan Hendricks
from Bon Appétit

B | W | B | R
2023 WINTER CARD



Thanksgiving Sweet **POTATOES**

- 2** Sweet Potatoes
- 1 Pinch** Salt & Pepper
- 1/2 Stick** Butter
- 1 Cup** Pineapple Slices
- 1/4 Tsp** Cinnamon
- 1/4 Tsp** Chili Powder
- 2 Tbsp** Real Maple Syrup
- 1 Package** Marshmallows

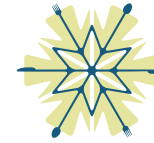
Preheat oven to 400° F. Clean the potatoes & bake on a sheet pan for 30 minutes, or until tender. Allow the potatoes to cool & peel them. Cut into 1 inch-thick slices. In a casserole dish, arrange a layer of potatoes in the bottom & sprinkle with salt & pepper. Dot with bits of butter, followed by a layer of pineapple slices. Sprinkle with cinnamon and chili powder. Repeat layers until all of the potatoes are used. Top with a layer of pineapple & drizzle with maple syrup. Bake at 350° F for 20 minutes. Remove from the oven & add marshmallows on top of the pineapples. Return to the oven to brown for 5-10 minutes.

Submitted By:



Isa Fernandez

B | W | B | R
2023 WINTER CARD



Grandma Snookie's Oyster **CRACKERS**

- 2 Packages** Oyster Crackers
- 3/4 Cup** Vegetable Oil
- 1 Tbsp** Dill Weed
- 1 Tsp** Garlic Powder
- 1/2 Package** Dry Ranch Seasoning

Mix oil & spices together. Pour over crackers & stir until coated, or shake in a covered container. Stir or shake occasionally until the oil soaks in. Store in a covered container. Enjoy as a simple snack, or use as a crunchy topping on any of your favorite soups!

Submitted By:



Maddie Smith

B | W | B | R
2023 WINTER CARD



SPICY HASH

with Fried Egg

- | | |
|--------------------------------|----------------------------|
| 4 Medium Red Potatoes | 6 Hot Pickle Slices |
| 1/4 Cup Grated Parmesan | 1/2 Tsp Paprika |
| 1/2 Large Onion | 2 1/2 Bacon Slices |
| 3 Cloves Garlic | 2 Tbsp Bacon Grease |
| 1/2 Green Pepper | 2 Large Eggs |

Chop vegetables & pickles. Fry bacon in large sauté pan. Reserve 2 tbsp of bacon grease in small sauté pan. Remove lightly fried bacon & place on paper towels. Brown potatoes in bacon grease in large pan. Add olive oil if needed. Add onions & garlic. Add pickles, peppers, & paprika. In a small sauté pan with bacon grease, fry eggs “over easy” leaving the yolk slightly undercooked. Pepper the eggs & place the hash on plates. Cover with parmesan cheese. Top with the fried egg & serve!

Submitted By:



Stephanie Alstead B|W|B|R
2023 WINTER CARD



SQUASH SOUP

with Parmesan Croutons

- | | |
|--------------------------------|---------------------------------|
| 2 Red Onions | Olive Oil |
| 2 Carrots | 16 Fresh Sage Leaves |
| 4 Cloves Garlic | 4 Lbs Butternut Squash |
| 2 Sticks Celery | 2 Liters Stock of Choice |
| 1/2-1 Fresh Red Chili | 16 Slices Ciabatta Bread |
| 2 Sprigs Fresh Rosemary | 1/2 Cup Parmesan Cheese |

Peel & finely chop the onions, carrots, celery, & garlic. Deseed & chop the chili. Pick & finely chop the rosemary. Heat up a tbsp of olive oil in a large pot over medium heat. Add the sage leaves & fry for 30 seconds, then remove & set aside. With the flavored oil, add onion, carrot, garlic, celery, chili, rosemary, salt, & pepper to the pot. Cook gently for 10 minutes until soft. Meanwhile, rough chop the squash. Add the squash & stock to the pan & simmer for 30 minutes. For the croutons, drizzle the slices of ciabatta bread with olive oil & grated parmesan. Fry on both sides until golden in a non-stick skillet & cut into cubes. When the squash is tender, blend the soup with a stick blender to desired smoothness. Season with salt & pepper; top with crispy sage leaves & a swirl of olive oil.

Submitted By:



Rebekah Erler B|W|B|R
from Jamie at Home
2023 WINTER CARD



Autumn Vegetable **HASH**

- | | |
|----------------------------------|------------------------------|
| 1 Bunch Golden Beets | 1/2 Stick Butter |
| 1 Bunch Candy Cane Beets | 1/3 Cup Olive Oil |
| 2 Lbs Butternut Squash | 1 Tbsp Fresh Oregano |
| 1 1/2 Lbs Russet Potatoes | 1 Tbsp Fresh Parsley |
| 1 Lb Garnet Yams | 1 Tbsp Fresh Rosemary |

Chop the oregano, parsley, & rosemary; whisk in a bowl with the olive oil. Cover & chill. Preheat the oven to 350 ° F. Cut the beets, removing the stems & keeping the greens. Chop the greens coarsely & wilt in a medium saucepan of salted boiling water for 1 minute. Drain & set aside. Scrub beets & place in an 8x8 baking dish. Pour half the herb oil over the beets. Add salt & pepper to taste; cover with foil. Roast beets until tender, about 1 hour. Cool the beets & peel, cutting into 1/2 inch pieces. Increase oven temperature to 375 ° F. Chop squash, potatoes, yams. Place in a large bowl & toss with the remaining herb oil, salt, & pepper. Spread on a large rimmed baking sheet & roast 50 minutes or until tender. Stir in beets, & beet greens; dot with butter cubes. Continue to roast 5-10 minutes until heated through.

Submitted By:



Melanie Kiihn
from Bon Appetit

B | W | B | R
2023 WINTER CARD



Sweet Ginger **PILLOWS**

- | | |
|-----------------------------------|------------------------------------|
| 3 3/4 Cups AP Flour | 1 1/2 Cups Dark Brown Sugar |
| 1 Tbsp Baking Soda | 2 Large Eggs |
| 2 1/2 Tsp Ground Ginger | 2 Cups Sugar |
| 1/2 Tsp Black Pepper | 1/2 Cup Unsulfured Molasses |
| 1/2 Tsp Allspice | 2 Tsp Apple Cider Vinegar |
| 1/4 Tsp Ground Cloves | 1 Tsp Vanilla Extract |
| 1 1/2 Sticks Melted Butter | 1 1/2 Cups Demerara Sugar |

In a large bowl, mix the flour, baking soda, ginger, pepper, allspice, salt, & cloves. Set aside. In a stand mixer, beat the butter & brown sugar on medium speed until pale & fluffy. Add the eggs one at a time & mix until incorporated. Add the molasses, vinegar, vanilla, & beat until combined. Gradually add the dry ingredients & beat until incorporated. Divide the dough in half & wrap each in plastic. Press into a 6x6 square pan & refrigerate for at least 1 hour. Line 2 baking sheets with parchment paper and preheat the oven to 350 ° F. Remove the dough from the fridge & roll into 1 oz balls. Toss in the demerara sugar & place on baking sheets. Bake 12-14 minutes or until edges are firm & centers are still soft.

Submitted By:



Meghann Kuhlman
from Claire Saffitz

B | W | B | R
2023 WINTER CARD