



Merry Holiday Recipes

Presented by UMSON Staff Council
Recipes by UMSON Faculty & Staff





JOLLY HOLIDAY DRINKS





POINSETTIA PUNCH

by Phyllis Lovito

PROCEDURE

INGREDIENTS

- 3oz chilled cranberry juice
- 3oz chilled orange juice
- 1.5 oz vodka
- 0.5 oz Cointreau (Grand Marnier and Triple Sec can be substituted)
- 2-3 large ice cubes
- Chilled dry sparkling wine or Champagne
- 1 orange slice
- A few fresh or frozen cranberries

01

In a tumbler, pour the cranberry and orange juices, vodka and Cointreau over two or three ice cubes.

Stir together.

02

Finish with sparkling wine to taste and stir gently to combine.

03

Garnish with an orange slice and cranberries and serve immediately.

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To make a non-alcoholic cocktail, mix orange juice and cranberry juice and top with sparkling grape juice. Garnish with an orange slice and cranberries.





SPICED HOT APPLE CIDER

by Jenn Volberding

PROCEDURE

INGREDIENTS

- 8 c fresh apple cider or apple juice
- 2 tsp ground cinnamon or 2 cinnamon sticks
- 1/8 tsp grated nutmeg
- 4 whole cloves
- 1 orange, cut into slices
- 8 cinnamon sticks
- 1 c sweetened whipped cream

01

Heat the cider, cinnamon, nutmeg, cloves, and orange slices in a 3-quart saucepan. Cook over medium heat for 5 minutes or until the mixture is hot, stirring occasionally.

02

Strain the cider into a heatproof pitcher or individual mugs. Garnish with cinnamon sticks and whipped cream, if desired.

03

Enjoy!



FALL/ WINTER BERRY MOCK TAIL

by Jenn Volberding

PROCEDURE

INGREDIENTS

- 1 liter cranberry juice (about 4 cups)
- 1/2 liter apple juice (about 2 cups)
- 1/3 cup strawberry-flavored syrup (grenadine bar syrup also works)
- 3/4 to 1 liter sparkling water or champagne (or your favorite sparkling wine, 7up, ginger ale, or any other sparkling beverage works here)
- fresh or frozen cranberries, fresh blueberries, fresh strawberries for garnish
- water and sugar for rimming the glasses (optional)

01

Add the cranberry juice, apple juice, and strawberry syrup to a large pitcher and stir well until combined.

02

Rim glasses with sugar by moistening the rim of the glass with water and then dipping the rim of the glass in sugar (place some sugar on a plate)

03

Fill each glass half full with the juice mixture and add a few berries to each glass as well, placing a strawberry on the rim of each glass.

04

Top it up with the sparkling water, champagne or other sparkling beverage of your choice.





JOLLY HOLIDAY SWEETS



OREO PEPPERMINT CRUNCH COOKIES

A Woolley winter refreshMINT

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 10 minutes

01

Combine the cake mix, butter, egg, extracts, and cream cheese. Mix until a soft dough forms.

02

Gently stir in the cookie chunks, peppermint crunch pieces and chocolate chips. Refrigerate the dough for at least 30-60 minutes. The longer, the better. The dough should not stick to your hands when you roll it.

03

Scoop or roll the dough into 24 balls. Bake on a cookie sheet for 10 minutes. Do not over bake. The cookies will be very soft and look undone.

04

Bake 20 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely.

05

Very gently tap the tops of the cookies with the bottom of a flat spatula to even out the tops. Let them sit until completely cool. Store in a sealed container.

INGREDIENTS

- 1/2 c dark chocolate chips
- 1 box white cake mix (Pillsbury seems to work best)
- 8 tbsp unsalted butter, softened
- 1 large egg
- 1/2 tsp peppermint extract
- 1/2 tsp vanilla extract
- 4 oz cream cheese, softened
- 1 c Oreo cookie chunks
- 1 c Andes Peppermint Crunch pieces



PUMPKIN SNICKERDOODLES

by Megan Woolley

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 10-12 minutes

INGREDIENTS

- 1/2 c unsalted butter melted cooled for at least 10 minutes
- 1/2 c sugar
- 1/3 c light brown sugar tightly packed
- 1/4 c pumpkin puree
- 1 large egg yolk
- 3/4 tsp vanilla extract
- 1 1/2 c all purpose (plain) flour
- 1 1/2 tsp pumpkin pie spice
- 1/2 tsp baking soda
- 1/4 tsp cream of tartar
- 1/2 tsp salt
- **Topping:**
- 1/4 c sugar
- 2 tsps ground cinnamon

01

Combine butter, sugar, and brown sugar and stir until well combined. Add pumpkin and stir well.

02

In a separate bowl, whisk together flour, pumpkin spice, baking soda, cream of tartar, and salt until well combined.

03

Gradually add dry ingredients to wet until all are combined.

04

Cover dough with clear wrap and place in refrigerator to chill for at least 45 minutes.

05

Once dough is nearly finished chilling, preheat oven. Prepare a cookie sheet by lining with parchment paper.

06

In a small bowl prepare your cinnamon sugar mixture whisking together ¼ cup sugar and 2 tsp ground cinnamon.

07

Remove dough from refrigerator and scoop into 1 ½ Tbsp-sized balls. Roll briefly between your palms until smooth and roll through cinnamon sugar. Transfer to cookie sheet.



PUMPKIN SNICKERDOODLES



HOLIDAY RED VELVET CAKEBALL

by Jadyn Stewart

PROCEDURE

Temperature: 325 degrees F(. dark pan)

350 degrees F. (shiny metal)

Bake Time: 10-12 minutes

INGREDIENTS

- 1 box of Betty Crocker super moist red velvet cake mix
- 1 $\frac{1}{4}$ c water
- $\frac{1}{2}$ c olive oil
- 3 eggs
- 1 c of mini chocolate chips
- 15 oz Ghirardelli white chocolate
- Vanilla or Buttercream frosting
- Blue sugar sprinkles

01

Mix cake mix, water, oil, and eggs in large bowl with mixer then pour into baking pan

02

Once baked and cooled: Break the cake into small crumbs and add in 1.5-2 spoonfuls of frosting and continue mixing until it looks a bit like playdough.

03

Use a tbsp to scoop up one and a half tablespoons worth of cake and roll with hand to form into a ball

04

Melt the Ghirardelli white chocolate in the microwave for couple minutes or until chocolate is completely melted

05

Dip each cake ball into the melted white chocolate and place onto a flat pan with wax paper placed on top to prevent cake ball sticking onto the pan.

06

Sprinkle blue sugar sprinkles on top of the cake balls that have been placed onto the wax paper.

Refrigerate for one hour. Enjoy!



SALTED CARAMEL PUMPKIN LOAF

by *Cassandra Nesmith*

PROCEDURE

Temperature: 400 degrees F.

Bake Time: 45 mins - 1 hour

INGREDIENTS

- 2 c flour
- 1 tsp salt
- 1 tsp baking soda
- 2 tsp ground ginger
- 1 tsp of each: cinnamon, nutmeg, and allspice
- 1 tbsp pure vanilla extract
- 1 ½ c pumpkin puree (1 ½ cans or homemade)
- 1 ½ c brown sugar ½ cup butter, melted
- 2 large eggs, beaten
- ¼ c water
- (1/2 c crushed pecans-optional for topping)

01

Lightly butter or oil the inside of the pan and set aside.

02

Whisk all of the dry ingredients in a large bowl (flour, sugar, baking soda, ginger, nutmeg, cinnamon, allspice.)

03

Then combine the wet ingredients (vanilla, puree, melted butter, beaten eggs, water) with the dry ingredients. Stir until combined but **DON'T OVERSTIR!**

04

Pour the mixture into the loaf pan and smooth the top. Bake for 45 minutes to an hour or until a toothpick/knife comes out clean when poked. Remove pan from oven once done and let cool.

Ingredients: Salted caramel cream cheese glaze (optional) / 1 c sugar, 1 stick of salted butter, ½ c heavy cream, sprinkle of salt

Heat sugar in a medium/large saucepan over medium heat. Stir constantly to avoid burning. Once the sugar has completely melted and turned brown in color immediately add chunks of butter until melted and combined. After the butter has combined, cook for about 2 minutes without stirring. Slowly stir in the heavy cream. The mixture may bubble but continue to combine. After all the cream has been added let boil for about a minute.



CHRISTMAS THUMB PRINT COOKIES

My Grandmother's Recipe by Jill Sullivan

PROCEDURE

Temperature: 375 degrees F.

Bake Time: 5 min plus 8 mins

INGREDIENTS

- 1/2 c shortening
- 1/4 c brown sugar (packed)
- 1 egg yolk (save white for later)
- 1 c flour (sifted)
- ¼ tsp. salt
- 1 egg white
- chopped nuts (walnuts or pecans)

01

Mix thoroughly the first four ingredients

02

Sift together flour and salt. Stir into shortening/brown sugar mixture.

03

Slightly beat 1 egg white and chop nuts

04

Form mixture into 1" balls. Dip into egg white and roll in chopped nuts to coat.

05

Place 1" apart on cookie sheet. Bake 5 minutes. Remove from oven. Quickly press thumb gently on top of each cook. Return to over; bake 8 more minutes.

06

Cool completely on wire rack. Fill with jelly/preserves or eat plain!



TOLLHOUSE PAN COOKIE

by Cailin Yasunaga

PROCEDURE

Temperature: 375 degrees F.

Bake Time: 20-25 minutes

INGREDIENTS

- 2 1/4 c flour
- 1 tsp baking soda
- 1 tsp salt
- 1 c (salted) butter, softened
- 3/4 c sugar
- 3/4 c brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 6-12 oz. chocolate chips

01

Grease a pizza pan (using Pam or butter)

02

Combine flour, baking soda and eggs.

03

Combine butter, sugar, and vanilla and beat until creamy. Beat in eggs.

04

Gradually add flour mixture until just incorporated and then stir in chocolate chips

05

Spread onto greased pan leaving a few inch barrier at edge. Bake 20-25 minutes or until center looks set.

06

Tent edges with foil if browning too quickly. Cool until bearable to eat. Slice into shapes of choice..





INGREDIENTS

- 4 c sifted all-purpose flour, plus more for surface if needed
- 1 tsp baking powder
- 1/2 tsp salt
- 8 oz (2 sticks) unsalted butter, softened
- 2 c sugar
- 2 large eggs
- 2 tsp pure vanilla extract

Royal Icing for Holiday Sugar Cookies



SUGAR COOKIES

by *Laura Hager*

PROCEDURE

Temperature: 325 degrees F.

Bake Time: 15 -18 mins

01

Sift flour, baking powder, and salt into a bowl. In a separate bowl, beat butter and sugar with a mixer on medium speed until pale and fluffy, about 3 minutes. Beat in eggs and vanilla. Reduce speed to low. Gradually mix in flour mixture. Turn out dough, and divide in half. Flatten each half into a disk, and wrap in plastic. Refrigerate until firm, at least 1 hour or overnight.

02

Let one disk of dough stand at room temperature just until soft enough to roll, about 10 minutes. Roll out dough on a lightly floured work surface to just under 1/4-inch thick, adding more flour as needed to keep dough from sticking. Chill in refrigerator until firm about 30 minutes. Cut out cookies using desired cutters or templates. Transfer to parchment-lined baking sheets as you work. Roll out scraps, and repeat once. Repeat with remaining disk of dough. Chill cookies in freezer until firm, about 15 minutes.

03

Bake cookies, switching positions of sheets and rotating halfway through, until edges turn golden. Let cool on sheets on wire racks. Decorate with Royal Icing.

BENNE SEED WAFFER

from the South Carolina low country

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 20-25 minutes; 120 cookies

INGREDIENTS

- ½ c sesame seeds
- 1/4 c all purpose flour
- ½ c butter (1 stick),
softened – do not use
margarine
- 1 c packed light brown
sugar
- 1 large egg
- 1 tsp vanilla extract

01

Spread sesame seeds in even layer on jelly roll pan and bake until light golden. 10-12 min. Cool in pan on wire rack

02

In small bowl combine flour and salt

03

In medium bowl with mixer on medium speed, beat butter and brown sugar until creamy. Reduce to low speed and add egg and vanilla until well blended. Beat in flour mixture and seeds until well combined, occasionally scraping with a spatula.

04

Drop dough by rounded ½ teaspoon 3 inches apart, onto prepared cookie sheets. Bake until light brown and lacy. 6-7 min. rotating cookie sheets between upper and lower oven racks halfway through baking

05

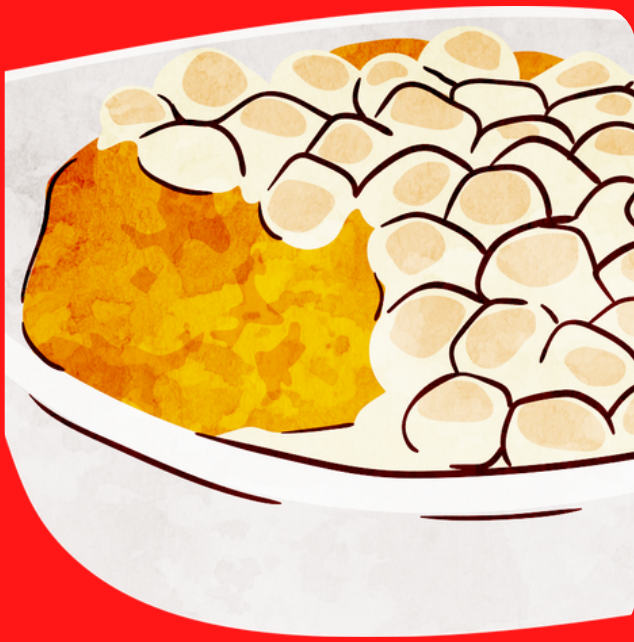
Cool on cookie sheets on wire rack for 1 min. then, with a wide spatula, transfer cookies to wire rack to cool completely.





JOLLY
HOLIDAY
JUST
DELICIOUS





SWEET POTATO CASSEROLE

Laura Allen

PROCEDURE

Temperature: 350 degrees F.

Bake Time: Until Crumble is brown & crispy

INGREDIENTS

- 5 raw sweet potatoes
- 1.5 sticks of unsweetened butter 1/3 cup of evaporated milk or half-and-half
- 1 tablespoon of cinnamon
- 1/3 to 2/3 cup dark brown sugar (enough to crumble)
- 1/3 to 2/3 cup chopped pecans

01

Boil sweet potatoes until soft and skin is easy to remove. Remove skins from potatoes and place them in a large mixing bowl and beat with a hand mixer. Beat in ½ stick of butter and the cinnamon.

02

Add milk and then beat until creamy. Pour into a buttered (or use cooking spray to coat) 9 x 9 casserole dish.

03

In a small bowl, cut up/crumble 1 stick of refrigerated butter. Add brown sugar and pecans and mix until a you form a crumble.

04

Sprinkle the crumble mixture on top of the sweet potatoes and bake until crumble is browned and a little crispy. Remove from oven and enjoy! Serves 8.





CHICKEN DIABLO

by Jill Sullivan

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 1 hour

INGREDIENTS

- 1 roasting chicken, cut up
- 1/4 cup butter
- ½ cup honey
- ½ cup mustard
- 1 tsp. curry powder

01

Melt butter in shallow roasting pan.

02

Add mustard, honey and curry powder and mix well

03

Dip chicken pieces in sauce. Turn them skin side up. Bake 1 ¼ hours or until cooked through



ORANGE CRANBERRY SAUCE

by Sarah Hokenmaier



INGREDIENTS

- 2 (12 oz) bags cranberries
- 2 tablespoons orange zest
- 3 cinnamon sticks
- 1 pint orange juice
- 2 cups packed brown sugar
- 2 cups water

PROCEDURE

01

Place the cranberries, orange zest, cinnamon sticks, orange juice, and enough water to cover the cranberries in a saucepan. Bring mixture to a boil over high heat..

02

Let cool, then refrigerate. It works great to make a day or two before the big celebration.



KARAAGE – JAPANESE FRIED CHICKEN

by Cailin Yasunaga

PROCEDURE

Temperature: 300 - 325 degrees F.

Bake Time: 5 minutes

INGREDIENTS

- 3 tbsps. soy sauce
- 3 tbsps. Mirin
- 1 tbsp. grated ginger (more to taste)
- pinch of salt
- 2 cloves garlic, minced
- 1 ½ lbs boneless, skinless chicken
- thighs, cut into 1-1 ½ inch-wide strips
- Cornstarch
- 1 quart vegetable oil
- Lemon wedges

01 Marinate chicken in first 5 ingredients for half an hour then dunk in cornstarch and place on baking sheet lined with parchment paper

02 Heat oil to 300-325 in a dutch oven

03 Spoon some marinade over dry cornstarch parts on chicken. Fry in batches for ~5 minutes, until golden brown

04 Place on paper-towel lined wire rack (on baking sheet) to rest

05 Eat with lemon!





CHICKEN POT PIE

*by our traditional meal after
Thanksgiving - Jenn Volberding*

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 20-25 mins

INGREDIENTS

- Pillsbury Ready Pie Crust
- 1 tbsp butter
- 2 c leftover turkey (chopped)
- 2 c green bean casserole
- 2 celery stalks (chopped)
- 2 carrots (chopped)
- 1/2 onion (chopped)
- 8oz cream cheese (soften)
- fresh herbs (thyme, rosemary, sage)
- 1 c left over gravy
- stuffing, enough for a layer
- mashed potatoes, enough for a layer
- shredded cheese



01

In a pot melt butter and soften vegetables. Chop up herbs and stir in cream cheese, green bean casserole and left over gravy. Cook until well mixed together.

02

Take out the crust and leave to room temp. Unroll pie crust in pie dish.

03

Place mixture in the pie crust about 1-3 way, layer the stuffing on top, layer the mashed potatoes, and spread cheese on top.

04

Bake until cheese is golden brown. Enjoy!

SHRIMP WITH ARTICHOKE HEARTS

by Claire Bode

PROCEDURE

Temperature: 350 degrees F.

Bake Time: 1 hour

INGREDIENTS

- 2 10 oz pkg frozen artichokes (cooked according to package) or 2 14 oz cans artichoke hearts.
- 1# shrimp peeled & deveined
- 2 TBS butter
- 2 cloves fresh garlic (minced)
- Half of a sweet pepper (chopped)
- 3 green onions (chopped)
- 2 TBS fresh lemon juice
- 2 TSP or to taste Creole or Cajun seasoning
- Salt and Pepper to taste

01 Melt butter over medium heat. Add green onions and sweet pepper.

02 Saute until soft; add garlic and saute for 30 seconds.

03 Add shrimp, artichokes, lemon juice and seasoning. Cover and cook 4-7 minutes

04 (Check at 3 minutes - shrimp are cooked when they are pink)

Serve with rice or pasta





ANA'S MISSION MMM-POSSIBLE CROCKPOT RIBS

by Ana Duarte

PROCEDURE

Place cooking bag into the crockpot, ensuring that it covers all interior surface and over the entire lip of the of the pot so it does not slip while cooking.

INGREDIENTS

- Pork Barrel BBQ Rub
- Stubb's Smokey Mesquite BBQ Sauce (1 or 2 jars)
- 1 onion (sweet—like a Vidalia)
- 1 red bell pepper (sweet)
- 1 cubanelle pepper (sweet)
- 4 cloves garlic
- About 30 baby back ribs
- Crockpot cooking bags (easier cleanup)

01

Wash Ribs and pat dry.

Rub both sides with Pork Barrell BBQ Rub

02

Cut onion, red bell pepper, and cubanelle pepper into rings

03

Mince or dice garlic, mix into a 2 cup measure with Stubb's BBQ sauce

04

Put small amount of water to cover the bottom of the pot, this will keep bottom ingredients from sticking.

05

Place several rings of onions and peppers in a layer in the bottom of the pot—doesn't have to be exact/even.

06

Pour a little bit of the Stubb's mixture over the veggie rings, just to cover. Place a row of ribs on top of this, meat side up.

07

Repeat veggie rings, sauce, and ribs layers until your pot is full. You may have to cut the ribs into smaller racks to fit, depending on size/type of crockpot. Top with veggies and sauce.

07

Cover crockpot and turn it on to slow cook. Every once in a while open the lid and stir things around a little, basting the ribs from top down. If desired add a little more Stubb's when the sauce in the pot becomes more liquid. Cook until falling off the bone.

