



HOLIDAY COOKBOOK

2024 EDITION



Jersey Shore Crab Dip

By Eric Wehner



INGREDIENTS

- 6 ounces crab meat (add more to taste)
- 8 ounces cream cheese
- 1 tablespoon lemon juice
- 2 teaspoons mayonnaise
- ¾ teaspoon garlic salt
- ¼ teaspoon salt
- 1 dash Worcestershire sauce
- Parsley
- Paprika

INSTRUCTIONS

- Preheat oven to 350°F.
- Mix all ingredients together and place in a greased dish. Garnish with parsley and paprika.
- Bake for 30 minutes.

Cranberry Brie Puff Pastry Bites

By Brian Bargo



INGREDIENTS

- 2 frozen puff pastry sheets
- 8 ounces Brie cheese
- 1 cup cranberry sauce
- Fresh rosemary
- Salt

INSTRUCTIONS

- Preheat oven to 350°F.
- Thaw puff pastry in refrigerator until softened.
- Lightly grease a mini-muffin tin.
- Place one sheet of puff pastry on a lightly floured surface. Gently roll out and then slice into 24 rectangles. Repeat with the second sheet. Pinch rectangles and place inside muffin tins.
- Cut Brie into 48 squares and place on top of puff pastry rectangles, followed by a spoonful of cranberry sauce.
- Bake for 12-14 minutes, or until golden brown.
- Remove from oven, garnish with fresh rosemary and salt.

Dal Chawal Lentils & Rice

By Amna Jafri



INGREDIENTS

- ½ cup of yellow or orange lentils
- 1 cup water
- ½ teaspoon turmeric
- ½ teaspoon red chili powder
- 1 handful of Thai chili peppers (cut in half)
- 1-2 whole tomatoes (sliced in half)
- Salt (to taste)
- 2 tablespoons cooking oil
- 1 teaspoon cumin seed
- 1 teaspoon mustard seed
- 1 tablespoon lemon juice
- 1-2 cups of cooked basmati rice

INSTRUCTIONS

- Combine lentils, water, turmeric, chili powder, chili peppers, and tomatoes in a rice cooker or pot.
- Simmer uncovered. Once lentils reach a simmer, reduce heat to low and cook until lentils are creamy. Add salt to taste.
- In a separate pan, heat oil over medium heat. Add mustard and cumin seed (they should crackle/pop). Once seed color has darkened immediately add to pot of lentils. Add lemon juice to taste.
- Top with basmati rice, and serve.

Easy Broccoli Casserole

By Sheri Williams



INGREDIENTS

- 1 large bag broccoli cuts
- 1 large jar Cheez Whiz
- 2 cups instant rice
- 1 tablespoon butter/margarine
- 1 can cream of mushroom soup
- 1 large onion (chopped)

INSTRUCTIONS

- Mix broccoli (thawed or not), Cheez Whiz, rice, butter, and onion in large bowl.
- Add cream of mushroom soup and 1 can of water.
- Stir, then pour into greased 9x13-inch baking dish.
- Bake at 400°F for 30-45 minutes.



Seaside Corn Casserole

By Shannon Daley



INGREDIENTS

- 1 can (14.75 ounces) creamed corn
- 1 can (15 ounces) whole kernel sweet corn (drained)
- 8 ounces JIFFY corn muffin mix
- 8 ounces sour cream
- 1 stick melted butter
- 1 cup cheddar cheese (shredded)

INSTRUCTIONS

- Preheat oven to 350°F.
- Mix all ingredients.
- Pour into greased 9x13-inch casserole dish.
- Bake 45 minutes.
- Top with cheddar cheese.
- Bake 10-15 minutes.

Carolina Collard Greens

By Johniecia Clemmons



INGREDIENTS

- 1 tablespoon salt
- 2 bags pre-cut collard greens
- 1 pound smoked turkey necks
- 2 boxes low-sodium chicken broth
- 4 cups cold water
- 2 tablespoons sugar
- 2 tablespoons apple cider vinegar
- ¼ teaspoon crushed red pepper (optional)

INSTRUCTIONS

- Soak greens in water with tablespoon of salt.
- Rinse turkey necks.
- In a large pot, bring broth, water, sugar, vinegar, and turkey necks to slight boil.
- Drain the greens and add them to the pot a handful at a time until all are in the pot.
- Stir the mixture, then lower temperature to slow cook to your desired tenderness.

Sweet Cornbread

By Cristy Bourque



INGREDIENTS

- 2 cups flour
- 2 cups cornmeal
- 1 cup sugar
- 2 teaspoons kosher salt
- 3 tablespoons + 1 teaspoon baking powder
- 2 cups milk
- 1/3 cup honey
- 10 tablespoons salted butter (melted)
- 2 eggs (you can swap with plain unsweetened apple sauce for a vegan or allergy version)
- 15 ounce can creamed corn

INSTRUCTIONS

- Preheat oven to 400°F.
- Combine flour, cornmeal, sugar, salt, and baking powder in a large mixing bowl.
- Add milk, honey, butter, eggs, and creamed corn. Whisk until fully combined.
- Pour batter into greased 9x13-inch baking dish.
- Bake uncovered for 23-25 minutes on middle rack.
- Allow to rest for 15 minutes before slicing. Cover or serve warm.

Turkey & Sausage Gumbo

By John Kelly



MB

INGREDIENTS

- 6 cups turkey stock
- 2 pounds smoked or andouille sausage (sliced)
- 3 pounds smoked turkey (cubed)
- 1 bunch green onion (chopped)
- 2 medium yellow onions (chopped)
- 1 handful fresh parsley (chopped)
- 4 cloves garlic (minced)
- 1 large can chopped tomatoes
- ½ cup flour
- ½ cup cooking oil
- 4 small bay leaves
- 20 ounces frozen okra (chopped)
- ¼ teaspoon thyme
- ½ teaspoon cayenne pepper
- 2 tablespoons salt

INSTRUCTIONS

For the Roux:

- In a heavy skillet, heat oil on medium and slowly stir in flour. Continue stirring approximately 30-45 minutes until mixture is medium brown.

For the Gumbo:

- Brown the sausage and set aside.
- Sauté the green and yellow onions, parsley, and garlic until yellow onions are clear or just start to brown.
- Add okra. Continue to sauté until okra is not “gooey”. (Approximately 40 minutes.)
- Add bay leaves, tomatoes, roux, turkey stock, thyme, cayenne pepper, and salt. Bring to slow boil.
- Add smoked turkey and sausage. Simmer for 90-120 minutes. (Add water to desired thickness of gumbo.)
- Serve over long white grain rice or potato salad.
- For best results, cook at least one day in advance of serving.

Champagne Turkey

By Jennifer Price



INGREDIENTS

- 1 whole turkey (at least 12 pounds)
- ½ cup butter (cubed)
- 2 apples (cored and halved)
- 2 lemons (sliced)
- 2 oranges (sliced)
- 1 tablespoon garlic powder
- 1 bottle (750 ml) of champagne
- Salt and pepper to taste

INSTRUCTIONS

- Preheat oven to 350°F.
- Remove neck and giblets from turkey. Pat dry. Gently loosen turkey breast skin and insert pieces of butter between the skin and breast. Place sliced fruit inside cavity. Sprinkle with garlic powder, salt, and pepper.
- Place turkey inside a roasting bag and pour champagne over the inside and outside of the bird. Close bag and place turkey in roasting pan.
- Bake turkey for 15 minutes per pound, basting at least hourly. Internal temp should be 180°F when measured in the meatiest part of the thigh.
- Remove turkey from roasting bag and let stand for 20 minutes before carving.

Sugar Cookies

By Abby Steedley



INGREDIENTS

- 1 cup sugar
- ½ cup butter
- ¼ cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 2 ½ cups flour
- 1 teaspoon baking powder
- ¾ teaspoon salt

INSTRUCTIONS

- Preheat oven to 400°F.
- Blend sugar, butter, shortening, vanilla, and eggs with a mixer.
- Mix flour, baking powder, and salt, then add to wet mixture.
- Refrigerate overnight.
- Roll out and cut in favorite shapes.
- Bake for 5-7 minutes.

Magic Cookie Bars

By Lynn Meares



INGREDIENTS

- 1 ½ cups graham cracker crumbs
- ½ cup butter
- 1 can (14 ounces) sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- 1 ⅓ cups flaked coconut
- 1 cup chopped nuts

INSTRUCTIONS

- Preheat oven to 350°F.
- Add butter to a 9x13-inch baking pan, place in oven until melted.
- Add cracker crumbs to baking pan and press gently into melted butter. Pour condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut, and nuts. Press down firmly with fork.
- Bake 25-30 minutes or until lightly browned. Loosen from sides of pan while still warm. Cut into bars or diamonds.

Lemon 7 Up Pound Cake

By Altamese Hill



INGREDIENTS

- 3 cups all-purpose flour
- 3 cups sugar
- 5 large eggs (room temperature)
- 1 stick unsalted butter (room temperature)
- 1 cup Crisco
- 1 cup 7 Up soda
- 1 teaspoon baking powder
- 2 teaspoons lemon extract
- 1 tablespoon vanilla extract
- 7 packets True Lemon crystallized lemon juice
- 1 dash salt

INSTRUCTIONS

- Preheat oven to 350°F.
- Mix all ingredients together.
- Pour into a greased bundt cake pan.
- Bake for 55-60 minutes.

Candy Apple Pie Cheesecake

By Camieo Scott



INGREDIENTS

- 1 cup crushed Nabisco Gingersnaps
- 3 tablespoons butter
- ½ cup plus 2 tablespoons sugar (divided)
- 1 teaspoon cinnamon
- 2 bricks cream cheese
- 2 teaspoons vanilla
- 2 teaspoons apple pie spice
- ½ cup sour cream
- 2 eggs
- 1 cup apple pie filling (divided)
- ½ cup walnut pieces (divided)
- ½ cup Heath Bar pieces (divided)
- Cool Whip

INSTRUCTIONS

- Preheat oven to 325°F. Mix gingersnap crumbs, butter, 2 tablespoons sugar, and cinnamon. Press onto bottom and sides of 9-inch pie plate.
- Beat cream cheese, ½ cup sugar, apple pie spice, and vanilla with mixer until blended. Add sour cream; mix well. Add eggs 1 at a time, beating after each just until blended. Stir in ½ each of pie filling, walnuts, and toffee. Pour into crust.
- Bake 35-39 minutes or until center sets. Let cool.
- Refrigerate 4 hours. Top with remaining pie filling, walnuts, toffee, and Cool Whip.



Fluffy French Toast

By Gary Cooper



INGREDIENTS

- ¼ cup all-purpose flour
- 8 ounces milk or almond milk
- 3 eggs
- 1 teaspoon vanilla extract
- 1 tablespoon white sugar
- 1 tablespoon cinnamon
- 1 pinch of salt
- 12 slices thick-sliced bread (brioche, sourdough, french bread, or challah)

INSTRUCTIONS

- Slowly whisk the milk into the flour, then whisk in the remaining ingredients to create batter.
- Saturate bread slices in batter, then cook on a lightly oiled griddle or pan until golden on both sides.
- Add your favorite toppings.



Crock Pot Mulled Cider

By Courtney Trefry



MB

INGREDIENTS

- 1 gallon fresh apple cider
- 1 orange
- 1 piece fresh ginger
- 5 cinnamon sticks
- 1 tablespoon whole cloves
- 4 star anise pods
- Garnish: apples, oranges, cinnamon sticks

INSTRUCTIONS

- Pour apple cider into large crock pot.
- Cut ginger and orange into 1/4-inch slices; add to crock pot.
- Add cinnamon sticks, cloves, and star anise.
- Cover and cook approximately 4 hours on low.
- Serve in mugs, and garnish to your liking.

Pumpkin Spice Old Fashioned

By Lee Martin



INGREDIENTS

- 2 ounces bourbon
- 1 dash of club soda or water
- 5 dashes Angostura bitters
- 3 dashes orange bitters
- Pumpkin spice syrup (to taste)
- 1 cinnamon stick

INSTRUCTIONS

- Add large ice cube to rocks glass and top with bourbon.
- Stir in remaining ingredients and garnish with cinnamon stick.

