

NJ SLA

Community Holiday Cookbook—2020 Edition



Holiday Recipes

These are recipes contributed by members of the NJ Community of SLA, in honor of our Virtual Holiday Party and Business Meeting, held on December 15, 2020.

- 1: Sue's Margaritas
- 2: Linda's Egg Nog
- 3: Kathy's Sugared Cranberries
- 4: Emma's (Grandma's) Cranberry Sauce
- 5: Anitha's Cold Sesame Noodles with Veggies
- 6: Angela's Not-Bitter Broccoli Rabe
- 7: Julie's Curried Couscous
- 8: Kathy's Rosemary Pecans
- 9: Karen's Cranberry Nut Bread
- 10: Sherry's No Fail Chocolate Chippers
- 11: Kate's Santa Cookies

Frozen Margarita

From: Susan Gleckner

Instructions

Fill a vintage Lady Kenmore blender with ice cubes.

Add liquid ingredients and sugar.

Turn on blender to a middle speed;

Increase blender to highest speed to get slurpy consistency.

Pour into Margarita glass.

Notes

“I don’t care for salt with my margaritas. If there is any leftover (?!), it can be frozen for future use. “- Sue



Ingredients

1 ounce

Rose’s Lime Juice

1 1/2 ounces

Tequila

1/2 ounce

Triple Sec (or any orange-flavored liquor)

1/2 Tablespoon

Sugar

Ice cubes

Creamy Delicious Low Carb Egg Nog



From: Linda Salvesen

Instructions

Separate egg whites and yolks.

Whip egg whites until stiff peaks form (turn upside down).

Whisk egg yolks until creamy.

Combine with all other ingredients, mix until smooth.

Ingredients

8 large
Eggs

4 cups
Heavy cream

2 cups
Water

8 Tablespoons
Splenda

2 Tablespoons
Vanilla

4 teaspoons
Cinnamon

2 teaspoons
Allspice

Optional:

15 ounces
Rum

Sugared Cranberries

From: Kathy Taggart

Prep time: 8-12 hours

Instructions

Combine granulated sugar and water in a small saucepan over low heat, stirring mixture until sugar dissolves.

Bring to a simmer; remove from heat. (Do not boil or the cranberries may pop when added.)

Stir in cranberries; pour mixture into a bowl. Cover and refrigerate 8 hours or overnight. (Or several days if you forgot them in the hubbub.)

Drain cranberries in a colander over a bowl, reserving steeping liquid, if desired (this simple syrup makes a nice cocktail).

Put superfine sugar in a shallow dish. Add the cranberries in batches, rolling to coat with sugar.

Spread sugared cranberries in a single layer on a baking sheet; let stand at room temperature 1 hour or until dry.

Notes

“The steeping liquid clings to the berries and helps the sugar adhere. Store in an airtight container in a cool place for up to a week.

Served with holiday desserts, very pretty in a glass dish. Also given as gifts at Christmas. “ - Kathy

Ingredients

2 cups

Cranberries (fresh)

2 cups

White sugar

2 cups

water

3/4 cup

Superfine sugar

1 shake

Powdered cloves

Gramma's Cranberry Sauce

From: Emma Moore
Serves: 6

Prep Time: 10 min
Cook Time: 15 min

Instructions

Wash cranberries.

Add cranberries and sugar to large pot.

Boil water in kettle.

Cut orange; squeeze juice onto cranberries and sugar; dice orange peel and add to mixture.

When water boils, pour onto cranberry mixture.

Bring mixture to a bubbling boil; boil for 10-12 minutes.

Sprinkle with cloves, stir well; put in refrigerator to cool, ideally overnight.

Notes

"Cinnamon also works well if you don't have cloves.

Sources: Dr. Nancy Milburn* and Dr. Betty Tuarog, Tufts Biology Department. (*Also known as "Gramma".)- Emma

Ingredients

2 bags
Cranberries (Ocean Spray)

2 cups
White sugar

2 cups
water

1
orange

1 shake
Powdered cloves

Cold Sesame Soba Noodles with Veggies



From: Anitha Steventon

Instructions

Julienne bell pepper, cucumber, and carrot & cabbage; chop scallions

Cook soba noodles, drain with cold water and set aside

In a bowl mix peanut butter, sesame oil, honey and soy sauce into a smooth paste

Add vegetables into the paste, and mix

Toss in the drained cooled noodles and fold gently until evenly coated

Garnish with cilantro and sesame seeds

Chill for 20 minutes in the fridge.

Notes

“You can add in your favorite protein. I add tofu. Enjoy!” - Anitha

Ingredients

3 ounces
Soba Noodles (1/3 of 9.5 oz package)

1/8
Cabbage

1
carrot

1/2
Bell pepper

1/2
Cucumber (deseeded)

1/2 cup

Broccoli, chopped

2 sprigs

Scallions

1/8 cup

Cilantro, chopped

1/4 teaspoon

Sesame seeds

4 Tablespoons

Peanut butter

1 Tablespoon

Sesame oil

1/2 teaspoon Honey

1/2 teaspoon Soy sauce

Not-Bitter Broccoli Rabe

From: Angela Pagliaro

Prep Time: 10 min

Cook Time: 15 min

Instructions

Check if the broccoli rabe is still fresh. Take the end of the stem and try to snap it off. If it comes off easily, it's still fresh. If it bends, it may be past its prime.

Wash and cut. I like both the florets and stems, but the stems do contain the bitterness.

To remove the bitterness, blanch the broccoli rabe. Blanching is when you apply heat and then immediate cold. I bring a pot of water to a rolling boil, drop the broccoli rabe in for no more than 2 minutes or until the broccoli turns a really rich green. Then, drain the broccoli in a colander under a faucet and make sure the water is set to cold. Rinse the broccoli with the cold water, again for a minute or two.

Now it's time to dress it up: Coat your pan with butter or olive oil (or both) on a low flame. Chop some garlic (I go crazy with garlic, but a clove is probably fine) and add to the pan. Make sure your garlic is chopped into small pieces. Once your garlic is soft in the pan, go ahead and add your broccoli. Increase the heat of the pan to medium flame. Cook until the broccoli is soft and the florets start to come off the top. It'll take a few minutes.

To season, use coarse salt or himalayan salt if you have it. Don't have it? Regular salt is fine. Just be generous. A crunch of black pepper is always welcome, too.

To give it that extra "oomph" add red pepper flakes. Don't like spicy food? Squeeze a bit of lemon juice over it instead.

Notes

"Broccoli rabe is great in pasta, I like it with orecchiette. It always goes well with sausage, salmon, and of course, a glass of wine!" - Angela

Ingredients

Broccoli rabe

Water

Olive oil or butter

Garlic

Optional:

Coarse salt, black pepper, red pepper flakes, lemon juice

Curried Couscous

From: Julie Snyder

Prep Time: 10 min

Cook Time: 15 min

Instructions

Place butter in large saucepan and turn heat to medium.

When the butter melts, add couscous and stir to coat, about 1 minute.

Add stock, bring to a boil, then turn heat to low.

Cover and simmer until all liquid is absorbed, 5-8 minutes.

Whisk together yogurt, olive oil, vinegar, curry, turmeric, salt, and pepper. Mix into cooked couscous.

Add chickpeas, carrots, currants, almonds, scallions, and red onions. Mix well.

Serve at room temperature.

Notes

“This recipe works well for potlucks, whenever we can actually have those again! It is a recipe that I reverse engineered from a salad that I had once from Whole Foods – it was delicious, and I thought, “I could do that.” So I did. :)” - Julie

Ingredients

1.5 cups Israeli/pearl couscous

2 tablespoons butter

2 ¼ cups stock, warmed

¼ cup plain yogurt

¼ cup olive oil

1 teaspoon white wine vinegar

1 teaspoon curry powder

¼ teaspoon ground turmeric

1 1/2 teaspoon kosher salt

1 15 oz can chickpeas, drained

1 teaspoon freshly ground black pepper

½ cup small-diced carrots

½ cup dried currants or raisins

¼ cup blanched sliced almonds

2 scallions, thinly sliced (white and green parts)

¼ cup small-diced red onion

Rosemary Pecans

From: Kathy Taggart

Prep Time: 10 min

Cook Time: 10 min

Instructions

Heat oven to 375° F.

Melt the butter in a medium skillet over medium heat.

Stir in the sugar, cayenne pepper, and 1/2 teaspoon salt.

Add the pecans and toss to coat.

Transfer the pecans to a rimmed baking sheet and arrange in a single layer.

Use parchment paper for easy cleanup.

Bake, stirring occasionally, until toasted, 10 to 12 minutes.

Add the rosemary and toss to combine. Serve warm or at room temperature.

Notes

“Served during appetizer course at holidays and given as gifts at Christmas.” - Kathy

Ingredients

2 Tablespoons unsalted butter

1 teaspoon sugar

1/8 teaspoon cayenne pepper
(or 1/4 teaspoon if you like
spicy things)

1/2 teaspoon kosher salt

2 cups pecan halves

2 teaspoons chopped fresh
rosemary

Cranberry Fruit Nut Bread

From: Karen Botkin

Instructions

Preheat oven to 350 degrees F.

Generously grease & lightly flour a 9x5x3 loaf pan.

Prepare cranberries, nuts and orange peel separately. Set aside.

In a large bowl, mix (by hand) together flour, sugar, baking powder, salt & baking soda.

Cut in shortening.

Stir in orange juice, egg and orange peel, mixing just to moisten.

Fold in cranberries & nuts.

Spoon into prepared pan and bake 60 minute or until wooden toothpick comes out clean.

Cool on a rack for 15 minutes.

Remove from pan, & cool completely.

Wrap & store.

Ingredients

1 cup

Cranberries (Fresh or frozen, coarsely chopped)

1/2 cup

Chopped nuts

2 cups

Flour (all purpose)

1 cup

sugar

1 tablespoon

Orange peel (grated)

1 1/2 teaspoon

Baking powder

1 teaspoon

Salt

1/2 teaspoon

Baking soda

2 tablespoons

Shortening

3/4 cup

Orange juice

1

Egg, well beaten

No Fail Chocolate Chippers

From: Sherry Markowitz

Makes: ca. 2 dozen

Instructions

Preheat oven to 375 degrees F.

Finely grind oats in processor.

Add flour, baking soda and salt, mix 5 seconds.

In a large bowl, beat butter and both sugars until well blended.

Beat in eggs and vanilla.

Mix in dry ingredients.

Mix in walnuts and chocolate chips.

For each cookie, form 2 rounded Tablespoons dough into ball, place on ungreased baking sheet, and flatten slightly.

Bake until edges are golden brown, around 12 minutes.

Cool on sheets for 5 minutes.

Transfer to racks, cool completely.

Ingredients

2 cups

Old-fashioned rolled oats

1 3/4 cups

Flour (all purpose)

1 teaspoon

Baking soda

1/2 teaspoon

Salt

1 cup

Packed Golden brown sugar

1/2 cup

Sugar

1/2 cup (1 stick)

Butter (room temp)

2 large Eggs

1 teaspoon

Vanilla extract

1 cup

Chopped walnuts

1 11.5 ounce package (ca 2 cups)

Chocolate chips

Santa Cookies

From: Kate Creegan

Instructions

Add sugar to softened butter; mix until light and fluffy.

Combine salt, egg yolks and vanilla to butter mix.

Add flour to butter mix.

Use Santa cookie cut-outs.

Bake at 350F for 12 minutes; cool on rack.

Decorate! Use confectioners sugar mixed with a little water or milk.

Food dyes: red, yellow, black

- Apply red icing to the suit and hat
- Apply black icing to the mittens and boots
- Apply yellow icing to the buckle
- Pipe white icing for the beard, and the edge of the hat, sleeves, and pants
- Dot in black eyes and a red smile
- Put a little white ball or star on the point of the hat
- Hint – allow plenty of time for each color to dry before applying the next color.

Note:

“ This makes a LOT of dough. To save your stand mixer, you can either cut the recipe in half, or make it in two batches. ” - Kate

Ingredients

4 sticks
Sweet butter (softened)

1 1/8 cup
Sugar

3/4 teaspoon
Salt

3 large
Egg yolks

2 teaspoons
Vanilla

4 2/3 cups Flour

