

COUNTERPART'S

*Favorite
Holiday
Recipes*

2021



DRINKS





HOMEMADE HOT COCOA

INGREDIENTS

1 cup of milk (can use almond milk, coconut milk or oat milk if you need a non-dairy option)
1 tbsp unsweetened cocoa powder

2 tbsp semi-sweet or dark chocolate chips
1-2 tbsp raw cane sugar
Optional toppings:
whipped cream, shaved chocolate, sprinkles

INSTRUCTIONS

Add milk to large mug or glass measuring cup and microwave for 1 minute, or add milk to saucepan and heat over medium heat. Once milk is warm, add remaining ingredients and whisk to combine. Warm in microwave in 20 second increments or on stovetop until all ingredients are fully mixed together. Adjust sweetness as needed with additional chocolate chips or cane sugar.

NOTE: Recipe is for a single serving.
Double/triple recipe as needed.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





CHRISTMAS PUNCH

INGREDIENTS

1 orange sliced

1 cup cranberries

1/2 cup pomegranate seeds

2 cup cranberry juice

2 cups orange juice

1 cup pomegranate juice

2 cups Sierra Mist or Sprite

1 cup white rum optional

Rosemary for garnish

Ice

INSTRUCTIONS

Combine all ingredients in a large pitcher or punch bowl over ice. If using a really large punch bowl, you can double the recipe.

 **Counterpart**

LAUREN DODRILL
MARKETING MANAGER





APPLE SANGRIA

INGREDIENTS

1 red apple

1 green apple

3 tablespoons sugar

½ teaspoon cinnamon

1 bottle dry red wine,
chilled

½ cup Grand Marnier or brandy

3 cinnamon sticks

1 lemon, sliced into rounds

Unsweetened apple cider, for
serving (optional)*

INSTRUCTIONS

Sprinkle the apples with sugar & cinnamon and stir. Let them stand for 20 minutes at room temperature. After, pour in the red wine, brandy, cinnamon sticks and lemon rounds. Stir and refrigerate 1 to 4 hours. (Don't go beyond 4 hours or the fruit texture starts to degrade.)

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





CRANBERRY MOSCOW MULE

INGREDIENTS

2 ounces vodka

2 ounces 100% all natural cranberry juice

½ ounce fresh lime juice

3 ounces ginger beer

INSTRUCTIONS

In a copper mug or glass, pour in the vodka, cranberry juice, and lime juice. Add the ginger beer. Add ice and garnish with a lime wedge and fresh or frozen cranberries, if desired. Serve immediately.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





SPIKED WASSAIL

INGREDIENTS

2 quarts cranberry grape juice
2 1/2 cups apple juice
1 1/4 cups orange juice
1/4 cup brown sugar optional
3 3-inch cinnamon sticks

4-5 star anise
1/2 tsp ground cloves
1 tsp ground allspice
1 3/4 cups bourbon or
dark rum

INSTRUCTIONS

Optional garnish: cranberries, whole cloves or star anise, orange or apple slices. Add all the ingredients (except the garnish) in a slow cooker & heat at high for 1 hour. Turn the heat to low & add the alcohol. Let it go for another 4-8 hours until ready to serve. Strain out the spices.

 **Counterpart**
DREW LINN
CSO & PARTNER





APPETIZERS





MYSTERIOUS CHEESE BALL

INGREDIENTS

½ tsp. Worcestershire sauce
½ C chopped nuts (we use walnuts)
¼ C chopped nuts (also walnuts)
3 oz. cream cheese bar (we learned the hard way that it's really important to use full fat)

4 oz. bleu cheese
6 oz. Old English cheese
1 Tbsp. minced parsley (fresh or dried)
1 Tbsp. grated onion OR 1 tsp. Onion powder

INSTRUCTIONS

Let cheeses stand out at room temperature until soft. Combine all ingredients EXCEPT ¼ C chopped nuts using a mixer or food processor. Cool in refrigerator for at least 30 minutes.

Shape into a ball.

Roll in ¼ C chopped nuts.

Refrigerate another hour before serving.

This can be made ahead and refrigerated. We also liked to make it two days before our Christmas parties, so it was good to go and the flavors all melded together.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE





SNACK CRACKERS

INGREDIENTS

16 oz oyster crackers
2-3 Tbsp. dill weed
1 pkg. Hidden Valley Ranch
buttermilk dressing mix
1 C oil

INSTRUCTIONS

We generally use canola, but any oil will work. I start with about a half cup and then drizzle in more until the seasoning sticks to the crackers.

Put crackers in a large bowl.

Sprinkle dill and ranch packet over them. Stir together.

Pour oil over and stir until it is absorbed into the crackers and the seasoning is sticking evenly throughout.

Store in an airtight container up to 2 weeks.

This is SUPER easy. They are my favorite lazy snack offering.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE





NIPPY CHEESE SQUARES

INGREDIENTS

8 oz. cream cheese
1 medium yellow onion, grated
10 drops Tabasco sauce
6 Tbsp. mayonnaise
1 C grated parmesan cheese
2 loaves cocktail rye bread

INSTRUCTIONS

Combine cream cheese, onion, Tabasco, mayo, and parmesan thoroughly. Butter one side of the slices of bread and toast under the broiler. Spread 3 tsp. of cheese mixture on each slice of bread. Can sprinkle additional grated parmesan on top, if desired. Place in a single layer on a baking sheet and broil until tops are golden brown and bubbly.

These can be made ahead and kept in the freezer indefinitely. My Nana would make these by the 100's every few months, and she, my mom, and my aunts always had bags of them ready to pull out for a party or appetizer.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE





COCKTAIL SAUSAGES

INGREDIENTS

23 packages little smokies

1 bottle mustard

1 jar currant jelly

1 jar apple jelly

INSTRUCTIONS

Combine jelly and mustard in a slow cooker.

Stir in the miniature smoked sausage links.

Cook on low, until heated through, 3 to 4

hours. Or high, 2 to 3 hours.

 **Counterpart**

DREW LINN
CSO & PARTNER





GREEK HUMMUS DIP

INGREDIENTS

17 oz container plain hummus

Half a pint of Cherry or grape tomatoes

Halved 1/2 cup of English cucumber, diced

1/4 cup pitted Kalamata olives, halved

1/3 cup Feta cheese

Pita chips for serving (or bell pepper strips, crackers, pita bread cut into triangles, etc.)

INSTRUCTIONS

Chop the tomatoes, cucumber and olives. Drain and gently pat out any excess moisture from your tomatoes and cucumbers prior to assembling the layers. Spread the hummus in a smooth layer in the bottom of an 8×8-inch square baking dish, a shallow pie dish, or similar serving dish. Scatter the tomato, cucumber, feta, and olives over the top.

Refrigerate until ready to serve. Dip with pita chips, crackers, and sliced veggies as desired.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





SAUSAGE BALLS

INGREDIENTS

3 cups Bisquick

1 lb. hot ground sausage

1 lb. sharp Cheddar cheese, grated

INSTRUCTIONS

Combine all ingredients. Form into balls. Bake at 400 degrees for 15 minutes. Serve warm.

 **Counterpart**
JASON BOURG
CTO & PARTNER





SAUSAGE BALLS

INGREDIENTS

1 pound ground pork sausage

2 cups biscuit baking mix

1/2 cup thinly sliced scallion (optional)

One 8-ounce package sharp Cheddar, grated

1. Preheat the oven to 350 degrees F and line 2 baking sheets with parchment. Combine the sausage, baking mix and optional scallions using in a large bowl and gently knead with your hands until the baking mix is fully incorporated. Add the Cheddar and continue to mix until the cheese is evenly distributed

 **Counterpart**

DREW LINN
CSO & PARTNER





CRAB DIP

INGREDIENTS

2 large pkgs of cream cheese
1 small onion diced
2 Tbsp lemon juice
2 Tbsp Worcestershire sauce
3 Tbsp mayonnaise
1 bottle of Heinz chili sauce

1 can of crab meat
3 Tbsp mayonnaise

INSTRUCTIONS

Mix and spread everything but chili sauce and crab meat in 8x8 dish. Add ½ bottle of chili sauce to the top. Sprinkle crab meat on top of that. Then follow with the last ½ of chili sauce to the top.

 **Counterpart**
DREW LINN
CSO & PARTNER





SIDES & SALADS





VEGETARIAN ITALIAN CHOPPED SALAD

INGREDIENTS

Salad

- 10 ounces chopped romaine lettuce* (about 2 medium or 3 small heads, chopped)
- ½ medium head of radicchio*, finely chopped (about 2 cups)
- ½ medium red onion, chopped (about 1 cup)
- 2 ribs celery, chopped
- 1 pint cherry tomatoes, thinly sliced
- ⅓ cup stemmed and thinly sliced pickled pepperoncini peppers
- ⅓ cup oil-packed sun-dried tomatoes, rinsed and roughly chopped
- 1 can (15 ounces) chickpeas, rinsed and drained, or 1 ½ cups cooked chickpeas
- 1 cup (4 ounces) ¼" cubes of provolone cheese (optional)

Italian vinaigrette

- ⅓ cup extra-virgin olive oil
- ⅓ cup red wine vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon honey
- 2 cloves garlic, pressed or minced
- 2 teaspoons dried oregano
- 10 twists freshly ground black pepper
- ¼ teaspoon salt, more to taste
- Pinch of red pepper flakes, for heat (optional)

DIRECTIONS

In a large serving bowl, combine the chopped lettuce, radicchio, onion, celery, cherry tomatoes, peppers, sun-dried tomatoes, chickpeas and cheese (if using). Toss the ingredients together and set aside.

To prepare the dressing, combine all of the ingredients in a liquid measuring cup. Whisk until blended. Taste, and add more salt if the dressing doesn't knock your socks off (I usually add one to two more pinches of salt).

If you'll be serving all of the salad at once, go ahead and drizzle enough dressing in to lightly coat the salad and toss to combine. I prefer to store the salad and dressing separately so I can enjoy salad for a few days. Just whisk the dressing again before drizzling (if the olive oil solidifies a bit in the refrigerator, don't worry, that's normal—just let it warm up for about 5 minutes at room temperature or microwave for 10 to 20 seconds).

 **Counterpart**
ELIZABETH HEIL
CHIEF OPERATING OFFICER





WINTER QUINOA SALAD

INGREDIENTS

1 cup quinoa
1 1/2 cups chicken or vegetable broth
3 medium sweet potatoes, peeled and diced
1/2 medium red onion, diced
2 garlic cloves, chopped
2-4 tablespoons extra virgin olive oil, divided
2 teaspoons cumin
1/2 cup dried cranberries
1/4 cup pecans, toasted
salt and pepper to taste

DIRECTIONS

Preheat oven to 375 degrees F. In a medium saucepan, add quinoa and broth and bring to a boil. Reduce heat, cover and simmer about 15 minutes, until all water is absorbed. Remove from heat and let cool.

Cover baking sheet with foil or parchment paper. Lightly drizzle with a little olive oil. (approx. 1 tsp) Put diced sweet potatoes, onions and garlic in a large bowl. Drizzle with 2 tbsp olive oil, season with salt and pepper, and toss to coat. Pour potatoes and onion mixture onto baking sheet. Roast for 20-25 minutes, until soft.

In a large serving bowl, combine sweet potato mixture and quinoa. Drizzle with 2 tbsp olive oil. Stir in cumin, cranberries and toasted pecans. Season with salt and pepper to taste. Serve warm or room temperature.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





BREAKFAST CASSEROLE

INGREDIENTS

1 roll sage sausage

1 roll hot sausage

8 oz sour cream

8 oz French onion dip

1/4 cup diced green peppers

1/4 cup diced red peppers

1 pkg frozen hash browns
(thawed)

1 can cream of mushroom
soup

2 cups shredded mild
cheddar cheese

INSTRUCTIONS

Cook and drain sausage then combine all ingredients. I prefer Bob Evans sausage. I thaw the potatoes overnight in the frig. You can use shredded hash browns or the little diced hash browns. Bake in 9 x 13 dish sprayed with Pam. Bake at 350 degrees for about 1 hour.

 **Counterpart**

**DREW LINN
CSO & PARTNER**





CRANBERRY SAUCE

INGREDIENTS

224 oz fresh cranberries

1 1/2 cups fresh squeezed orange juice

1 cup honey 1 tsp cinnamon

INSTRUCTIONS

Put all ingredients in a sauce pan and bring to a simmer over medium heat for 20 minutes. Wait to hear all the berries pop and see the sauce get bubbly & thick. Remove from heat and cool.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





DRESSING

INGREDIENTS

- 2 boxes of Stove Top stuffing (2 chicken flavor or 1 chicken flavor and 1 sage)
- 1 can condensed cream of chicken soup
- 1 large can of chicken breast meat (Hormel like large old fashioned tuna cans)
- 2 small cans of chicken broth
- 4 eggs
- 3 to 4 pieces of bread (torn)
- 2 cups shredded mozzarella cheese

INSTRUCTIONS

Mix everything together in crockpot for 2 hours on low.

 **Counterpart**
DREW LINN
CSO & PARTNER





MAIN DISHES





BBQ BACON WRAPPED CHICKEN

INGREDIENTS

1 chicken breast

3 strips pre-cooked bacon

¼ cup mixture (50% BBQ sauce, 50% honey, 1 tsp
unpacked brown sugar)

INSTRUCTIONS

Roll breast and wrap with bacon strips. Secure with
toothpick(s). Make dish/bowl/boat out of aluminum foil.
Place breast in boat. Pour BBQ mixture
over breast. Cook 30-40 minutes at 375.

 **Counterpart**

MATT JAMES
DEVELOPER & PARTNER





BACON WEAVE BURRITO

INGREDIENTS

1 1/2 lbs Bacon

1-2 lbs Ground Beef

3 Very Lightly Scrambled Eggs

1/2 lbs Cheese of Choice

INSTRUCTIONS

Weave the bacon to create a burrito. Bake at 400 degrees for 45 minutes. Or if you prefer the bacon to be more crispy, leave it in longer.

 **Counterpart**
JASON BOURG
CTO & PARTNER





CROCK POT LASAGNA

INGREDIENTS

- 1# GROUND BEEF (OR, ½# BEEF AND ½# ITALIAN SAUSAGE)
- 1 JAR 24OZ SPAGHETTI SAUCE
- ½ CUP WATER (OR, ¼ CUP WATER AND ¼ CUP RED WINE)
- 1 15OZ CONTAINER RICOTTA CHEESE
- 2 CUP FRESH MOZZARELLA CHEESE
- ¼ CUP GRATED PARMESAN CHEESE
- ¼ CUP GRATED ASIAGO CHEESE
- 1 EGG
- 2 TBSP CHOPPED PARSLEY
- 6 UNCOOKED LASAGNA NOODLES

DIRECTIONS

1. BROWN MEAT. ADD SPAGHETTI SAUCE AND WATER/WINE AND SIMMER ABOUT 5 MINUTES TO BLEND FLAVORS.
2. MIX RICOTTA WITH 1½ CUP MOZZARELLA, 2 TBSP PARMESAN, 2 TBSP ASIAGO, EGG AND PARSLEY.
3. SPRAY CROCK POT WITH COOKING SPRAY.
4. ADD INGREDIENTS TO CROCK POT IN LAYERS:
 - 1 CUP OF SAUCE
 - 3 NOODLES (BROKEN AS NEEDED)
 - ½ OF THE CHEESE MIXTURE
 - 2 CUPS OF SAUCE
 - 3 NOODLES (BROKEN AS NEEDED)
 - REMAINING CHEESE MIXTURE & SAUCE
5. COOK ON LOW FOR 4 HOURS. SPRINKLE REMAINING CHEESES ON TOP FOR THE LAST 10 MINUTES.
6. DO NOT OVERCOOK OR TRY TO SPEED UP THE PROCESS BY TURNING ON HIGH.

 **Counterpart**

MATT JAMES
DEVELOPER & PARTNER





HERB-ROASTED TURKEY BREAST

INGREDIENTS

- 1 WHOLE BONE-IN TURKEY BREAST, 6 1/2 TO 7 POUNDS
- 1 TABLESPOON MINCED GARLIC (3 CLOVES)
- 2 TEASPOONS DRY MUSTARD
- 1 TABLESPOON CHOPPED FRESH ROSEMARY LEAVES
- 1 TABLESPOON CHOPPED FRESH SAGE LEAVES
- 1 TEASPOON CHOPPED FRESH THYME LEAVES
- 2 TEASPOONS KOSHER SALT
- 1 TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOONS GOOD OLIVE OIL
- 2 TABLESPOONS FRESHLY SQUEEZED LEMON JUICE
- 1 CUP DRY WHITE WINE

DIRECTIONS

1. REHEAT THE OVEN TO 325 DEGREES F. PLACE THE TURKEY BREAST, SKIN SIDE UP, ON A RACK IN A ROASTING PAN.
2. IN A SMALL BOWL, COMBINE THE GARLIC, MUSTARD, HERBS, SALT, PEPPER, OLIVE OIL, AND LEMON JUICE TO MAKE A PASTE. LOOSEN THE SKIN FROM THE MEAT GENTLY WITH YOUR FINGERS AND SMEAR HALF OF THE PASTE DIRECTLY ON THE MEAT. SPREAD THE REMAINING PASTE EVENLY ON THE SKIN. POUR THE WINE INTO THE BOTTOM OF THE ROASTING PAN.
3. ROAST THE TURKEY FOR 1 3/4 TO 2 HOURS, UNTIL THE SKIN IS GOLDEN BROWN AND AN INSTANT-READ THERMOMETER REGISTERS 165 DEGREES F WHEN INSERTED INTO THE THICKEST AND MEATIEST AREAS OF THE BREAST. (I TEST IN SEVERAL PLACES.) IF THE SKIN IS OVER-BROWNING, COVER THE BREAST LOOSELY WITH ALUMINUM FOIL.
4. WHEN THE TURKEY IS DONE, COVER WITH FOIL AND ALLOW IT TO REST AT ROOM TEMPERATURE FOR 15 MINUTES. SLICE AND SERVE WITH THE PAN JUICES SPOONED OVER THE TURKEY.

 **Counterpart**
DREW LINN
CSO & PARTNER





JAPCHAE

INGREDIENTS

MAIN

250 G KOREAN SWEET POTATO STARCH NOODLES (8.8 OUNCES, DANGMYEON)
100 G RIB EYE FILLET (3.5 OUNCES), CUT INTO STRIPS
1 CARROT (120G / 4.2 OUNCES), RINSED, PEELED & JULIENNED
110 G BABY SPINACH (3.9 OUNCES), RINSED
1/4 RED CAPSICUM (BELL PEPPER, 50G), RINSED & JULIENNED
1/2 YELLOW ONION (105G), PEELED, RINSED, & THINLY SLICED
100 G FRESH SHIITAKE MUSHROOM , CLEANED, STEMS REMOVED & THINLY SLICED

NOODLES & MUSHROOM MARINADE – MIX THESE IN A SMALL BOWL

4 TBSP SOY SAUCE
1 TBSP HONEY
1 TBSP BROWN SUGAR
1 TBSP TOASTED SESAME OIL
1/8 TSP GROUND BLACK PEPPER

SPINACH SEASONING

1/4 TSP FINE SEA SALT
1/2 TSP MINCED GARLIC
1 TSP TOASTED SESAME OIL

BEEF MARINADE

1 TBSP SOY SAUCE
1 TSP RICE WINE (MIRIN)
1/2 TSP MINCED GARLIC
1/4 TSP GROUND BLACK PEPPER
1 TSP TOASTED SESAME OIL

FINISHING TOUCH

1 TBSP TOASTED SESAME SEEDS
1 TBSP TOASTED SESAME OIL
1 EGG (EXTRA LARGE, OPTIONAL)
RINSED, EGG WHITE AND YOLK SEPARATED

OTHER

COOKING OIL (I USED RICE BRAN OIL)
FINE SEA SALT
WATER TO BOIL THE SPINACH & THE NOODLES

DIRECTIONS

1. PLACE THE BEEF STRIPS INTO A MEDIUM BOWL. ADD THE "BEEF MARINADE" AND GENTLY MIX THE SAUCE INTO THE MEAT. COVER THE BOWL WITH FOOD WRAP AND SET IT ASIDE WHILE YOU'RE WORKING ON OTHER INGREDIENTS.
2. GET THE REST OF THE INGREDIENTS READY PER BELOW.- PREPARE THE VEGETABLES AS INSTRUCTED IN THE "MAIN INGREDIENTS" SECTION.
 - PUT THE SLICED MUSHROOM INTO A MEDIUM BOWL AND ADD 1 TBSP OF "NOODLES & MUSHROOM MARINADE" MIXTURE. MIX THEM WELL. SET IT ASIDE UNTIL YOU COOK IT (IN ABOUT 20 MINS).
 - BLANCH THE SPINACH IN ROLLING BOILING WATER (5 TO 10 SECONDS). DRAIN THE WATER AND QUICKLY COOL IT DOWN BY RUNNING IT UNDER COLD TAP WATER. SQUEEZE THE SPINACH TO REMOVE ANY EXCESS WATER AND PUT IT INTO A MIXING BOWL.

 **Counterpart**

JADE AXLINE
UI/UX DESIGNER





JAPCHAE

DIRECTIONS

2. (CONTINUED)

- ADD THE "SPINACH SEASONING" AND MIX THEM GENTLY AND EVENLY. PUT IT INTO A LARGE MIXING BOWL WHERE WE WILL BE ADDING THE REST OF PREPARED INGREDIENTS IN LATER.
- BOIL SOME WATER IN A LARGE POT. ONCE THE WATER STARTS TO BOIL (6 TO 8 MINS LATER), ADD THE NOODLES AND BOIL THEM FOR 6 TO 7 MINS. DRAIN THE WATER. RINSE IN COLD WATER TO COOL DOWN AND LET THE WATER DRAIN FOR 1 TO 2 MINS.
- CUT THE NOODLES WITH A PAIR OF KITCHEN SCISSORS A COUPLE OF TIMES. (BETWEEN 15 TO 20 CM / 6 TO 8 INCHES LENGTH IS GOOD). MOVE THE NOODLES INTO A MIXING BOWL AND POUR IN THE REST OF THE "NOODLES & MUSHROOM MARINADE" MIXTURE. MIX THEM WELL. SET IT ASIDE UNTIL YOU COOK IT (IN ABOUT 10 MINS).

3. START COOKING THE PREPARED INGREDIENTS PER BELOW. FOLLOW THE ORDER IF YOU CAN. WE ARE COOKING LIGHTER COLOR TO DARKER COLOR (TO MINIMIZE THE COLOR TRANSFER AND AVOID WASHING UP IN BETWEEN) AND WILL BE USING ONLY ONE NON-STICK PAN/SKILLET.

- ONCE EACH STEP IS COMPLETED, MOVE THEM INTO THE LARGE MIXING BOWL (EXCEPT FOR THE FIRST TWO – EGG WHITE AND EGG YOLK), WHERE WE WILL BE MIXING ALL INGREDIENTS IN BEFORE SERVING.
- BEAT THE EGG WHITE WITH A FORK. ADD SOME COOKING OIL (1 TSP) ON A WELL HEATED PAN AND SPREAD IT WELL. POUR THE EGG WHITE MIXTURE AND COOK BOTH SIDES ON LOW HEAT (1-2 MINS). TRANSFER IT ONTO A CLEAN CUTTING BOARD AND SET ASIDE.
- BEAT THE EGG YOLK WITH A FORK. (IF NECESSARY, ADD MORE COOKING OIL ONTO THE PAN AND SPREAD IT WELL.) POUR THE EGG YOLK MIXTURE AND COOK BOTH SIDES ON LOW HEAT (1-2 MINS). TRANSFER IT ONTO A CLEAN CUTTING BOARD AND SET ASIDE.
- ADD MORE OIL IF NECESSARY. COOK THE ONION WITH A PINCH OF SALT OVER LOW TO MEDIUM HEAT UNTIL IT SOFTENS (1-2 MINS). TRANSFER IT TO THE LARGE MIXING BOWL.
- ADD MORE OIL IF NECESSARY. COOK THE CARROTS WITH A PINCH OF SALT OVER MEDIUM HEAT UNTIL IT SOFTENS (1-2 MINS). TRANSFER IT TO THE LARGE MIXING BOWL.
- ADD MORE OIL IF NECESSARY. COOK THE RED CAPSICUM WITH A PINCH OF SALT OVER LOW TO MEDIUM HEAT UNTIL IT SOFTENS (1-2 MINS). TRANSFER IT TO THE LARGE MIXING BOWL.
- ADD MORE OIL IF NECESSARY. POUR IN THE MARINATED MUSHROOM (INCL. THE RESIDUE SAUCE FROM THE BOWL) AND STIR FRY UNTIL IT IS COOKED (1-2 MINS) OVER LOW TO MEDIUM HEAT. TRANSFER IT TO THE LARGE MIXING BOWL.
- ADD MORE OIL IF NECESSARY. POUR IN THE MARINATED MEAT AND STIR FRY UNTIL IT IS COOKED (2-3 MINS) OVER MEDIUM HEAT. TRANSFER IT TO THE LARGE MIXING BOWL.
- ADD MORE OIL IF NECESSARY. STIR FRY THE MARINATED NOODLES UNTIL THE NOODLES ARE WELL COATED WITH THE SAUCE (2-3 MINS) OVER LOW TO MEDIUM HEAT. TRANSFER IT TO THE LARGE MIXING BOWL.

4. THINLY SLICE THE EGG WHITE AND EGG YOLK LIKE MATCH STICKS. ADD THEM INTO THE LARGE MIXING BOWL AS USED ABOVE.

- ADD THE REST OF THE "FINISHING TOUCH" INGREDIENTS – SESAME OIL AND SESAME SEEDS IN THE LARGE MIXING BOWL AND MIX THEM GENTLY AND EVENLY WITH YOUR HANDS.
- (WATCH YOUR HANDS, AS THE INGREDIENTS, PARTICULARLY THE NOODLES MIGHT BE STILL HOT. YOU CAN ALSO USE A SALAD SERVER TO MIX INITIALLY THEN MIX WITH YOUR HANDS ONCE IT COOLS DOWN ENOUGH.) SERVE.

 **Counterpart**
JADE AXLINE
UI/UX DESIGNER





BEEF STROGANOFF

INGREDIENTS

- 1 bag No Yolk noodles
- 1 lb. fresh mushrooms
- 2 lbs. cipollini onions, chopped
- 1 Tbsp. Worcestershire sauce
- 2 lbs. Lean beef (we usually go with round)
 - Cut into ½ inch strips

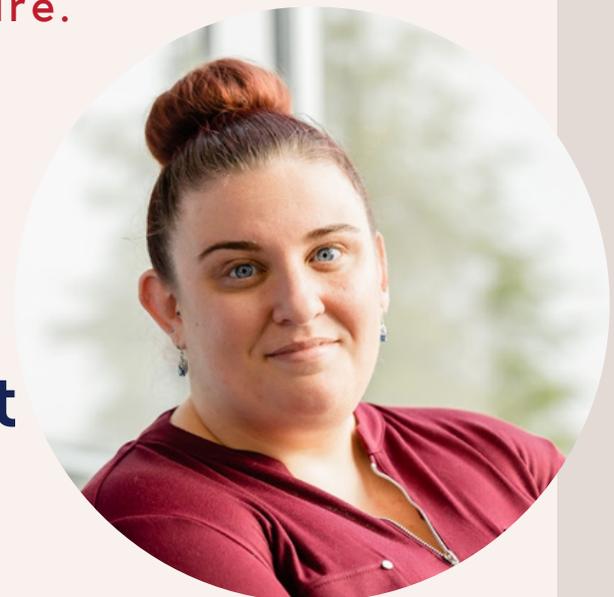
- ¼ C butter
- 2 tsp. Salt
- 1 C sour cream
- 1 can tomato paste
- 1 Tbsp. Corn starch
- 2 Tbsps. Cold water

INSTRUCTIONS

Brown meat in butter. Add mushrooms and onions. Cook 5 minutes. Add tomato paste and seasoning. Stir into meat mixture. Cover and simmer for 1 hour or until meat is tender. Bring water to a boil and cook noodles. Mix corn starch and water until smooth. Stir into meat mixture. Cook and simmer 10 minutes longer, stirring frequently. Just before serving, blend in sour cream. Serve meat mixture over noodles.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE





CREAMY PARMESAN HERB CHICKEN MUSHROOM

INGREDIENTS

FOR THE SAUCE:

1 TABLESPOON MINCED GARLIC
1 TEASPOONS DRIED BASIL
1 TEASPOONS DRIED OREGANO
1½ CUPS EVAPORATED MILK
SALT AND PEPPER TO TASTE
TABLESPOONS OF EXTRA 2% MILK
2 TEASPOONS FRESH CHOPPED PARSLEY

FOR THE CHICKEN:

6 CHICKEN THIGHS
2-3 TEASPOONS GARLIC POWDER
SALT AND PEPPER

2 TEASPOONS FRESH CHOPPED PARSLEY
1/4 CUP FRESH CHOPPED PARSLEY(EXTRA)
400 G (14 OZ) CUPS SLICED MUSHROOMS (1½ CUPS)
1 TEASPOON CHICKEN BULLION POWDER (OR STOCK)
1 TABLESPOON CORNSTARCH (CORNFLOUR) MIXED WITH 2
TABLESPOONS OF EXTRA 2% MILK
3/4 CUP FRESH GRATED PARMESAN CHEESE, DIVIDED

DIRECTIONS

1. PREHEAT OVEN TO 400°F.
2. SEASON CHICKEN WITH GARLIC POWDER, SALT AND PEPPER.
3. HEAT COOKING OIL SPRAY IN A LARGE, NON STICK AND OVEN-PROOF SKILLET OVER MEDIUM-HIGH HEAT UNTIL HOT. SEAR CHICKEN THIGHS UNTIL GOLDEN AND CRISPY ON EACH SIDE (ABOUT 3-4 MINUTES EACH SIDE).
4. TRANSFER CHICKEN TO THE OVEN AND ROAST UNTIL COMPLETELY COOKED THROUGH, (ABOUT 25-30 MINUTES).
5. ONCE CHICKEN IS DONE, TRANSFER TO A WARM PLATE AND SET ASIDE. DRAIN SOME OF THE EXCESS FAT FROM THE SKILLET, RESERVING 2 TABLESPOONS FOR ADDED FLAVOUR.
6. RETURN SKILLET TO THE STOVE OVER MEDIUM-HIGH HEAT AND SAUTÉ THE GARLIC IN THE PAN JUICES UNTIL FRAGRANT (ABOUT 1 MINUTE). ADD THE MUSHROOMS, HERBS AND 2 TEASPOONS OF PARSLEY AND FRY UNTIL MUSHROOMS BEGIN TO SOFTEN.
7. REDUCE HEAT TO LOW-MEDIUM HEAT, ADD THE MILK (OR CREAM) AND BRING TO A GENTLE SIMMER, STIRRING OCCASIONALLY, AND BEING CAREFUL NOT TO BOIL. ADD IN THE BULLION POWDER AND SEASON WITH SALT AND PEPPER TO YOUR TASTE.
8. POUR THE MILK/CORNSTARCH MIXTURE TO THE CENTRE OF THE PAN, AND CONTINUE TO SIMMER WHILE QUICKLY STIRRING THE MIXTURE THROUGH UNTIL THE SAUCE THICKENS.
9. ADD 1/2 CUP OF PARMESAN CHEESE; ALLOW SAUCE TO SIMMER FOR A FURTHER MINUTE UNTIL CHEESE MELTS THROUGH THE SAUCE. ADD THE CHICKEN BACK INTO THE PAN AND ALLOW TO SIMMER FOR 1-2 MINUTES IN THE CREAM TO TAKE ON THE FLAVOURS.
TASTE TEST AND ADD EXTRA SALT OR PEPPER, IF DESIRED.
10. AT THIS POINT, ADD IN THE OPTIONAL ADD-INS, IF DESIRED. ALLOW SPINACH TO WILT (IF USING).
11. SPRINKLE WITH THE REMAINING 1/4 CUP OF PARSLEY AND 1/4 CUP PARMESAN CHEESE.
12. SERVE WITH STEAMED RICE, OVER STEAMED VEGETABLES OR PASTA.

 **Counterpart**
JASON BOURG
CTO & PARTNER





LASAGNA ROLLS

INGREDIENTS

1 LARGE EGG

16 OZ GROUND BEEF, 85% LEAN

1/2 TSP BLACK PEPPER, OR TO TASTE

1/4 CUP PARMESAN CHEESE, SHREDDED

1 TSP SEA SALT TO TASTE

3 CUPS MOZZARELLA CHEESE, SHREDDED

1/4 CUP PARSLEY, CHOPPED, PLUS MORE
TO GARNISH

3 GARLIC CLOVES, MINCED

1/2 TSP DRIED OREGANO

15 OZ RICOTTA CHEESE

24 OZ MARINARA SAUCE

1/2 CUP DICED ONION

12 LASAGNA NOODLES,
COOKED TO

PACKAGE INSTRUCTIONS

DIRECTIONS

1. PREHEAT OVEN TO 375°F. COOK NOODLES
2. IN A DEEP PAN OR DUTCH OVEN, OVER MEDIUM-HIGH HEAT, COOK GROUND BEEF UNTIL NO LONGER PINK, BREAKING UP WITH A SPATULA (2 MIN). ADD ONION AND COOK UNTIL SOFTENED (3 MINUTES). ADD GARLIC, 1 TSP SALT, 1/2 TSP PEPPER AND 1/2 TSP OREGANO AND SAUTEE ANOTHER MINUTE. ADD MARINARA, BRING TO A SIMMER AND TURN OFF THE HEAT. SPREAD 1/2 CUP MEAT SAUCE OVER THE BOTTOM OF A CASSEROLE DISH
3. IN A LARGE BOWL, STIR TOGETHER: RICOTTA, 1 EGG, 1/4 CUP PARMESAN CHEESE, 1 1/2 CUPS MOZZARELLA CHEESE AND 1/4 CUP PARSLEY.
4. TO CONTAIN MESSINESS, ARRANGE NOODLES OVER A LARGE BAKING SHEET IN A SINGLE LAYER. SPREAD 1/4 CUP (1 SCANT ICE CREAM SCOOP) OF CHEESE MIXTURE OVER THE TOP OF EACH NOODLE. ADD A HEAPING TBSP OF MEAT SAUCE IN A STRIP DOWN THE CENTER OF THE NOODLE. ROLL NOODLES UP AND ARRANGE IN THE PREPARED CASSEROLE DISH.
5. SPREAD REMAINING MEAT SAUCE OVER THE TOPS OF ROLL-UPS AND SPRINKLE ON THE REMAINING 1 1/2 CUPS MOZZARELLA CHEESE. COVER WITH FOIL, MAKING SURE FOIL ISN'T TOUCHING CHEESE (IF YOUR PAN IS ON THE SHALLOW SIDE, YOU CAN PUT TOOTHPICKS INTO ROLLS TO KEEP THE FOIL AWAY FROM CHEESE.
6. BAKE COVERED AT 375°F FOR 40 MINUTES. REMOVE FOIL AND BROIL ANOTHER 2-3 MINUTES OR UNTIL CHEESE IS LIGHTLY GOLDEN. GARNISH WITH PARSLEY TO SERVE.

 **Counterpart**
MICHAEL NUTT
DEVELOPER





DESSERTS





HEAVENLY HASH

INGREDIENTS

Two 8 oz. Hershey bars with Almonds (or) 11 regular size Hershey bars with Almonds

½ stick oleo

1 can condensed milk

1½ cups chopped pecans

1 teaspoon vanilla

1 regular size bag miniature marshmallows

INSTRUCTIONS

Melt chocolate and oleo over low heat. Stir often. Add condensed milk, pecans, and vanilla. Mix thoroughly. Remove from heat and stir in marshmallows. Stir to coat the marshmallows. Pour into buttered 13 x 9 x 2 inch pan. Use buttered or dampened hands to press into pan. Refrigerate for at least 3 hours or overnight. Cut into squares.

This recipe freezes well.

Enjoy!

 **Counterpart**
JASON BOURG
CTO & PARTNER





APPLE CRISP

INGREDIENTS

6 cups peeled, diced apples (Honey Crisp, Fuji or Granny Smith apples, or a combination of those)

1 cup brown sugar

3/4 cup flour (can use gluten-free flour if needed)

3/4 cup rolled oats (can use gluten-free oats if needed)

1 1/2 teaspoons cinnamon

1 teaspoon nutmeg

2/3 cup salted butter, melted

INSTRUCTIONS

Preheat oven to 375 degrees F. Grease an 8x8 glass dish with butter or coconut oil. Peel, core and dice apples. Pour apples into glass dish. Stir together all dry ingredients and pour melted butter over dry ingredients. Spoon mixture over the top of the apples. Bake for 30-35 minutes until slightly bubbling and apples are soft.

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER





PEANUT BUTTER OATMEAL COOKIES

INGREDIENTS

1/2 cup butter

1/2 cup milk

2 cups sugar

1/2 cup peanut butter

3.5 cups oatmeal

1 tablespoon vanilla

INSTRUCTIONS

Boil butter, milk and sugar for 1 minute.

Then add the peanut butter, oatmeal, and vanilla. Drop the dough onto waxed paper and cool. Optional, add 4 tablespoons cocoa to the first step for chocolate flavoring.

 **Counterpart**

**DAN EAKLE
DEVELOPER**





PUPPY CHOW

INGREDIENTS

1 CUP SEMISWEET CHOCOLATE CHIPS
1/2 CUP CREAMY PEANUT BUTTER
1/4 CUP UNSALTED BUTTER
1 TEASPOON VANILLA EXTRACT
6 CUPS RICE CHEX CEREAL
1 ½ TO 2 CUPS POWDERED SUGAR

DIRECTIONS

PLACE THE CHOCOLATE CHIPS, PEANUT BUTTER, AND BUTTER IN A MEDIUM MICROWAVE SAFE BOWL. MICROWAVE ON HIGH FOR 1 MINUTE. REMOVE THE BOWL FROM THE MICROWAVE AND STIR. PUT THE BOWL BACK INTO THE MICROWAVE AND HEAT FOR AN ADDITIONAL 30 SECONDS OR UNTIL MIXTURE IS SMOOTH WHEN STIRRED. ADD THE VANILLA EXTRACT AND STIR AGAIN.

POUR THE CEREAL IN A LARGE MIXING BOWL. ADD THE CHOCOLATE PEANUT BUTTER MIXTURE AND GENTLY STIR UNTIL CEREAL IS EVENLY COATED. POUR THE COATED CEREAL INTO A LARGE ZIPLOC BAG. ADD THE POWDERED SUGAR. SEAL THE BAG AND SHAKE UNTIL THE CEREAL IS WELL COATED. SPREAD ON PARCHMENT PAPER OR WAXED PAPER. LET SIT UNTIL COOL AND CHOCOLATE IS SET.

STORE THE PUPPY CHOW IN AN AIRTIGHT CONTAINER FOR UP TO 2 WEEKS. IF IT IS WARM IN YOUR KITCHEN, STORE THE PUPPY CHOW IN THE REFRIGERATOR.

 **Counterpart**
ELIZABETH HEIL
CHIEF OPERATING OFFICER





GLUTEN FREE SUGAR COOKIES

INGREDIENTS

13/4 cup salted butter (1-1/2 sticks), softened to room temperature
1-1/2 cups sugar
2 large eggs
2-1/2 cups gluten-free flour blend with binder
3/4 teaspoon baking powder
1-1/2 teaspoons vanilla
Heaping 1/4 teaspoon salt

DIRECTIONS

Add butter and sugar to the bowl of an electric mixer, or to a large glass bowl if using a hand-held mixer, then cream until pale yellow, scraping down the sides of the bowl once. Add eggs one at a time, mixing until just incorporated before adding the next egg. Add vanilla then mix until just incorporated. Scrape down the sides of the bowl. In a separate bowl, stir together gluten-free flour, baking powder, and salt. Add dry ingredients to wet ingredients in three batches, mixing on low speed until just incorporated before adding the next batch. Dough should be soft but not sticky - if sticky, place bowl in the refrigerator for 10 minutes.

Preheat oven to **350 degrees** then line a baking sheet with a **silpat** or parchment paper and set aside. Scoop dough into 2 Tablespoon-sized portions then roll between your hands to form a ball and place onto prepared baking sheet at least 2" apart. Press down gently with your fingers to flatten the balls slightly then bake for 8-10 minutes or until the centers of the cookies are set. **NOTE:** cookies will NOT be golden brown around the edges! Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Unwrap one disc then place onto a sheet of parchment paper. Working quickly, cover with another sheet of parchment paper then roll 1/4" thick. Use cookie cutters to cut the dough into shapes (it helps to wiggle the cookie cutter once pressed to separate the cut out from the surrounding dough) then carefully transfer cut outs to prepared baking sheet. If cutouts are too soft to transfer, refrigerate or freeze parchment paper with cut outs for 5-10 minutes then try again. Freeze scraps for 5 minutes before re-rolling and cutting. Bake cookies for 7-9 minutes or until cookies are barely golden brown around the edges. Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Frost cookies with your favorite frosting and embellishments (I love Simple Mills Vanilla Frosting.) Store in an airtight container for 3-4 days or freeze unfrosted cookies for several months.

 **Counterpart**
ELIZABETH HEIL
CHIEF OPERATING OFFICER





PERSIMMON PUDDING

INGREDIENTS

Cooking spray

4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

1 teaspoon cinnamon

1 cup white sugar

1 cup brown sugar

3 eggs, beaten

2 cups milk

2 ½ cups persimmon pulp

6 tablespoons butter, melted

INSTRUCTIONS

Preheat oven to 300 degrees F (150 degrees C). Spray a 9x13-inch baking dish with cooking spray. In a bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, white sugar, and brown sugar until thoroughly combined. In a large bowl, beat the eggs and milk together until smooth, and add the flour mixture, alternating with the persimmon pulp in several additions, mixing well after each addition. Stir in the melted butter. Scrape the batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted into the pudding comes out clean, about 1 hour. Allow to cool before serving.

 **Counterpart**
SCOTT STEVENS
DEVELOPER





SPECIAL K COOKIES

INGREDIENTS

1 cup white sugar

1 ⅓ cups peanut butter

1 cup white corn syrup

4 cups high protein crisp rice and wheat cereal

1 teaspoon vanilla extract

1 pinch salt

INSTRUCTIONS

Blend syrup, sugar, vanilla and salt in a 2 quart microwave-safe dish. Cook on high 4 minutes, or until mixture boils and sugar dissolves. Stir in peanut butter, then add the cereal. Drop by teaspoonfuls onto waxed paper. Let cool before storing.

 **Counterpart**

DREW LINN
CSO & PARTNER





EASY CRÈME BRÛLÉE

INGREDIENTS

- 5 LARGE EGG YOLKS
- 3/4 CUP (150G) GRANULATED SUGAR, DIVIDED
- 3 CUPS (720ML) HEAVY CREAM OR HEAVY WHIPPING CREAM
- 1/2 TEASPOON ESPRESSO POWDER (OPTIONAL BUT RECOMMENDED)
- 1/4 TEASPOON SALT
- 1 AND 1/2 TEASPOONS PURE VANILLA EXTRACT

DIRECTIONS

1. PREHEAT OVEN TO 325°F (163°C).
2. WHISK THE EGG YOLKS AND 1/2 CUP (100G) OF GRANULATED SUGAR TOGETHER. SET ASIDE. (AT THIS POINT OR BEFORE YOU TEMPER THE EGG YOLKS IN THE NEXT STEP, BRING A SMALL KETTLE OR POT OF WATER TO A BOIL. YOU'LL NEED HOT WATER TO POUR INTO THE BAKING SHEET FOR THE WATER BATH.)
3. HEAT THE HEAVY CREAM, ESPRESSO POWDER, AND SALT TOGETHER IN A MEDIUM SAUCEPAN OVER MEDIUM HEAT. AS SOON AS IT BEGINS TO SIMMER, REMOVE FROM HEAT. STIR IN THE VANILLA EXTRACT. REMOVE ABOUT 1/2 CUP OF WARM HEAVY CREAM AND, IN A SLOW AND STEADY STREAM, WHISK INTO THE EGG YOLKS. KEEP THOSE EGG YOLKS MOVING SO THEY DON'T SCRAMBLE. IN A SLOW AND STEADY STREAM, POUR AND WHISK THE EGG YOLK MIXTURE INTO THE WARM HEAVY CREAM.
4. PLACE RAMEKINS IN A LARGE BAKING PAN. IF YOU DON'T HAVE 1 PAN LARGE ENOUGH, BAKE THEM IN A COUPLE PANS. DIVIDE CUSTARD BETWEEN EACH RAMEKIN, FILLING TO THE TOP. CAREFULLY FILL THE PAN WITH ABOUT A 1/2 INCH OF THE HOT WATER. THE BAKING PAN WILL BE HOT SO USE AN OVEN MITT TO CAREFULLY TRANSFER THE PAN TO THE OVEN.
5. BAKE UNTIL THE EDGES ARE SET AND CENTERS ARE A LITTLE JIGGLY. THE TIME DEPENDS ON THE DEPTH OF YOUR RAMEKINS. MY RAMEKINS ARE 1-INCH AND THE CUSTARD TAKES 35 MINUTES. BEGIN CHECKING THEM AT 30 MINUTES. FOR A MORE ACCURATE SIGN, THEY'RE DONE WHEN AN INSTANT READ THERMOMETER REGISTERS 170°F (77°C).
6. REMOVE PAN FROM THE OVEN AND, USING AN OVEN MITT, REMOVE THE RAMEKINS FROM THE PAN. PLACE ON A WIRE RACK TO COOL FOR AT LEAST 1 HOUR. PLACE IN THE REFRIGERATOR, LOOSELY COVERED, AND CHILL FOR AT LEAST 4 HOURS AND UP TO 2 DAYS BEFORE TOPPING.
7. USING THE REMAINING GRANULATED SUGAR, SPRINKLE A THIN LAYER ALL OVER THE SURFACE OF THE CHILLED CUSTARDS. CARAMELIZE THE SUGAR WITH A KITCHEN TORCH AND SERVE IMMEDIATELY OR STORE IN THE REFRIGERATOR FOR UP TO 1 HOUR BEFORE SERVING. (CARAMELIZED TOPPING IS BEST ENJOYED RIGHT AWAY.)

 **Counterpart**
MICHAEL NUTT
DEVELOPER





NO-BAKE BANANA SPLIT CAKE

INGREDIENTS

1 (8 oz.) container Cool Whip non-dairy whipped topping {or homemade whipped cream}
1 (10 oz.) jar maraschino cherries, drained & patted dry with a paper towel

pinch salt
4 bananas
1/3 c. chopped pecans
2 c. confectioners' sugar
1 (20 oz.) can crushed pineapple, well drained

INSTRUCTIONS

Melt 1/2 cup butter (1 stick) and blend in graham cracker crumbs with a fork until evenly moistened. Press into the bottom of a 9x13" pan. With an electric mixer, blend remaining 1/2 cup (1 stick) butter with cream cheese, confectioners' sugar, and salt. beat 3 to 4 minutes until fluffy. Spread mixture over graham cracker crumbs. Slice bananas and arrange evenly over cream cheese mixture; top with crushed pineapple. Spread Cool Whip on top of pineapple; sprinkle with chopped pecans and place cherries on top. Cover and refrigerate at least 2 to 3 hours, or overnight, before serving.

 **Counterpart**
DREW LINN
CSO & PARTNER





DIRT PUDDING

INGREDIENTS

2 (3.5 ounce) packages instant French vanilla pudding mix
1 (12 ounce) container frozen whipped topping, thawed
1 (14 ounce) package chocolate cream-filled sandwich cookies, crushed (divided)

3 cups milk
1 cup confectioners' sugar
1 (8 ounce) package cream cheese, softened
 $\frac{1}{4}$ cup butter, softened

INSTRUCTIONS

Whisk French vanilla pudding mix with milk in a large bowl until softly set, about 2 minutes. Pudding will thicken as it stands. Cream confectioners' sugar, cream cheese, and butter in a separate bowl until smooth and creamy. Stir cream cheese mixture into pudding until thoroughly combined; gently fold frozen whipped topping into the mixture. Place half the cookie crumbs into the bottom of a 9x12-inch dish; retain remaining crumbs for topping. Spread the filling over the layer of cookie crumbs and top with remaining crumbs, covering completely. Chill for at least 30 minutes.

 **Counterpart**

DREW LINN
CSO & PARTNER





*Happy
Holidays!*

2021