



*love and joy*

2021 HOLIDAY RECIPES  
FROM  
ST. MICHAEL'S EPISCOPAL SCHOOL



**“BLESSED IS THE SEASON WHICH ENGAGES THE WHOLE  
WORLD IN A CONSPIRACY OF LOVE.”**

**-HAMILTON WRIGHT MABIE**

IN MANY WAYS, FOOD IS THE LOVE LANGUAGE OF THE HOLIDAY SEASON. GATHERING WITH OUR FAVORITE PEOPLE, SHARING STORIES AND LAUGHTER, AND PARTAKING IN TRADITIONAL HOLIDAY FARE ALL MAKE FOR JOYOUS CELEBRATIONS, WONDERFUL MEMORIES, AND PLEASANTLY FULL TUMMIES.

COOKING AND BAKING CONNECT US WITH OUR PAST, OUR TRADITIONS, AND OUR FAMILIES. OVER THE HOLIDAYS, THERE'S SOMETHING ABOUT ROLLING UP OUR SLEEVES IN THE KITCHEN THAT INSPIRES US ALL TO SLOW DOWN, TO BE PRESENT, AND TO BE MINDFUL OF WHAT GIVES US JOY...ESPECIALLY IF WE'RE COOKING WITH OUR CHILDREN.

LAST YEAR, THE PANDEMIC KEPT US DISTANCED FROM HOLIDAY GATHERINGS WHICH MAKES US APPRECIATE EVEN MORE THE GIFT OF TOGETHERNESS THIS CHRISTMAS.

**IN THE SPIRIT OF GIVING, ST. MICHAEL'S  
ADMINISTRATIVE TEAM IS EXCITED TO SHARE  
OUR FAVORITE HOLIDAY RECIPES AND TREATS  
WITH YOU TO ENJOY WITH YOUR LOVED ONES.**

**MERRY CHRISTMAS AND CHEERS TO THE HOLIDAYS.  
WE LOOK FORWARD TO SEEING YOU IN THE NEW YEAR!**



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## **GREGG FAMILY CHRISTMAS MORNING EGGS FROM BOB GREGG, HEAD OF SCHOOL**



FOR OUR FAVORITE VERSION OF SHIRRED EGGS, YOU WILL NEED INDIVIDUAL-SIZED BAKING DISHES (RAMEKINS). WE'VE ALSO MADE THEM IN BIGGER DISHES.

PREHEAT OVEN TO 375 DEGREES. SPRAY EACH OF 4 RAMEKINS OR CASSOULETS WITH NON-STICK COOKING SPRAY

### **INGREDIENTS:**

**½ CUP HEAVY WHIPPING CREAM**

**4 TEASPOONS BUTTER**

**8 EGGS**

**2 STRIPS COOKED BACON, CRUMBLED**

**A FEW CHOPPED SPINACH LEAVES; 3 OR 4 DICED CHERRY TOMATOES**

**HANDFUL OF SLICED SAUTEED MUSHROOMS (BABY PORTABELLAS ARE MR. GREGG'S FAV!)**

**4 TEASPOONS MINCED CHIVES**

**4 HEAPING TABLESPOONS GRATED WHITE CHEDDAR**

**SALT AND FRESHLY GROUND PEPPER, TO TASTE**

INTO EACH RAMEKIN DISH, PLACE 1 TEASPOON OF BUTTER IN THE BOTTOM, ADD 2 TABLESPOONS WHIPPING CREAM, ADD A FEW PIECES OF BACON, MUSHROOM, TOMATOES, SPINACH

GENTLY CRACK 2 EGGS INTO THE DISH. TRY TO KEEP THE EGGS NEAR THE MIDDLE OF THE DISH.

SPRINKLE SALT AND PEPPER ON THE EGGS, TOP EACH ONE WITH A TEASPOON OF CHIVES AND 1 TABLESPOON OF CHEESE.

BAKE UNTIL SET AROUND THE EDGES AND STILL JIGGLY IN THE YOLKS. THE EGGS WILL CONTINUE TO COOK ONCE REMOVED FROM OVEN, SO DON'T OVERCOOK; SET FOR 3 MINUTES. SERVE IMMEDIATELY WITH YOUR OTHER FAVORITE HOLIDAY BREAKFAST ITEMS.

MAKES 4 SERVINGS.



## **APPLE MAPLE BREAKFAST BUNDT**

**FROM JESSICA STARGELL, MIDDLE SCHOOL DIRECTOR**

### **INGREDIENTS:**

**1 PACKAGE (12 OZ) VERMONT MAPLE SYRUP BREAKFAST LINKS**

**1 CAN (21 OZ) APPLE PIE FILLING**

**1 T. VANILLA EXTRACT**

**½ T. GROUND CINNAMON**

**3 TUBES (2.4 OZ) REFRIGERATED CINNAMON ROLLS (24 ROLLS)**

### **DIRECTIONS**

**COOK SAUSAGE ACCORDING TO THE PACKAGE. COOL SLIGHTLY; CUT INTO ¼-INCH SLICES**

**IN A BOWL, COMBINE SAUSAGE, PIE FILLING, VANILLA AND CINNAMON. SEPARATE ROLLS ONTO A LIGHTLY FLOURED SURFACE. WITH A ROLLING PIN, ROLL EACH PIECE OF DOUGH TO A ¼-INCH THICKNESS. IN A GREASED 10-INCH TUBE PAN, LINE THE INTERIOR WITH 16 ROLLED CINNAMON ROLLS; PRESS EDGES TO SEAL.**

**SPOON SAUSAGE MIXTURE INTO DOUGH. ARRANGE REMAINING ROLLS OVER SAUSAGE MIXTURE; PINCH EDGES TOGETHER TO SEAL**

**BAKE AT 350 F FOR 30-35 MINUTES OR UNTIL LIGHTLY BROWNED. COOL FOR 10 MINUTES; REMOVE FROM PAN TO A SERVING PLATE. DRIZZLE WITH CINNAMON ROLL FROSTING.**

**SERVE. REFRIGERATE LEFTOVERS.**

**CHRISTMAS MORNING**  
**SWEET CROISSANT BERRY BREAKFAST CASSEROLE**  
**FROM NURSE SHAWNETTA MABEN, LPN**



**FLAKY CROISSANTS, JUICY BERRIES, AND A SWEET CREAM CHEESE SAUCE BAKE TOGETHER AND TASTE A BIT LIKE A CHEESE DANISH!**

**INGREDIENTS:**

**4 LARGE CROISSANTS (FROM THE BAKERY) SLICED INTO 1 INCH CUBES**  
**1 1/2 CUPS MIXED BERRIES (I USED RASPBERRIES, BLACKBERRIES, AND BLUEBERRIES)**  
**8 OZ CREAM CHEESE, SOFTENED**  
**1 CUP MILK (WHOLE OR 2%)**  
**1/2 CUP GRANULATED SUGAR**  
**2 LARGE EGGS**  
**1 TSP VANILLA EXTRACT**  
**1 TSP LEMON ZEST**

**VANILLA BEAN GLAZE:**

**1/2 CUP POWDERED SUGAR**  
**2-3 TBSP HEAVY CREAM (OR HALF AND HALF AND MILK**  
**1 TSP VANILLA BEAN PASTE OR VANILLA EXTRACT**  
**POWDERED SUGAR FOR DUSTING (OPTIONAL BUT RECOMMENDED)**

- GREASE AN 8X8" BAKING DISH, FILL WITH SLICED CROISSANTS AND MIXED BERRIES. SET ASIDE.
- ADD CREAM CHEESE TO MIXING BOWL AND BEAT WITH HAND MIXER UNTIL SMOOTH. ADD MILK, SUGAR, EGGS, VANILLA AND LEMON ZEST AND BEAT UNTIL COMBINED.
- POUR MIXTURE OVER CROISSANTS AND BERRIES.
- COVER TIGHTLY AND REFRIGERATE OVERNIGHT.
  
- REMOVE BAKING DISH FROM REFRIGERATOR AND LET SIT ON THE COUNTER. PREHEAT OVEN TO 350 F DEGREES.
- BAKE, COVERED WITH ALUMINUM FOIL, FOR 30 MINUTES. REMOVE FOIL AND BAKE UNCOVERED FOR 15 MINUTES, UNTIL GOLDEN AND WHEN A KNIFE INSERTED IN CENTER COMES OUT CLEAN.
- WHILE CASSEROLE IS BAKING, ADD POWDERED SUGAR, HEAVY CREAM, AND VANILLA BEAN PASTE TO A SMALL MIXING BOWL AND WHISK TO COMBINE UNTIL SMOOTH AND POURABLE.
- DRIZZLE GLAZE OVER CASSEROLE AFTER IT'S FINISHED BAKING. SERVE WARM AND DUST WITH POWDERED SUGAR IF DESIRED.

**VARIATIONS OF THIS RECIPE**

- **OTHER SAUCE FLAVORS** - A PINCH OF CINNAMON, ALMOND EXTRACT, ORANGE ZEST INSTEAD OF LEMON... YOU CAN REALLY FLAVOR THIS UP TO YOUR HEARTS' CONTENT.

## **ICE BOX CHEESE WAFERS**

**FROM MERRILL GEIER, LOWER SCHOOL DIRECTOR**



THIS RECIPE COMES FROM CHARLESTON RECEIPTS, A VENERABLE JUNIOR LEAGUE PROJECT THAT HAS BEEN A HOUSEWARMING GIFT STAPLE SINCE ITS PUBLICATION IN 1950. I LIKE TO DOUBLE OR TRIPLE THE RECIPE AND STORE THE ROLLS IN MY FREEZER SO THAT THEY ARE AVAILABLE FOR THE WHOLE HOLIDAY SEASON. BE CAREFUL--ONCE YOU TAKE THESE TO A GATHERING, YOU'LL BE EXPECTED TO BRING THEM EVERY TIME!

### **INGREDIENTS:**

**½ C. UNSALTED BUTTER (1 STICK), SOFTENED TO ROOM TEMP**  
**2 C GRATED SHARP CHEDDAR CHEESE (DO NOT USE PRE-GRATED CHEESE)**  
**¼ - ½ TSP CAYENNE PEPPER**  
**½ TSP SALT**  
**1 ½ C FLOUR**  
**PECAN HALVES FOR DECORATION**

IN A STAND MIXER, BEAT THE BUTTER AND CHEESE UNTIL FLUFFY. ADD DRY INGREDIENTS AND MIX UNTIL IT JUST COMES TOGETHER IN CLUMPS. IT WILL NOT FORM A BALL.

LAY A 14-INCH SHEET OF WAXED PAPER ON THE COUNTER. TURN THE CLUMPS ONTO THE WRAP IN A ROUGH LOG SHAPE. WITH YOUR HANDS, SHAPE THE DOUGH INTO A LOG THAT IS 12 INCHES LONG AND 1½ INCHES DEEP; IT WILL NOT BE EVEN. FOLD OVER THE WRAP AND USE A RULER TO PRESS AGAINST THE LONG SIDE TO MAKE THE LOG EVEN. OR ROLL THE LOG UNDER YOUR PALMS TO MAKE IT EVEN. WRAP UP THE DOUGH IN THE PLASTIC WRAP SO IT'S COVERED TIGHTLY. CUT A PAPER TOWEL CARDBOARD LENGTHWISE ON ONE SIDE. SET THE DOUGH IN THE CARDBOARD.

PLACE IN FRIDGE OR FREEZER UNTIL FIRM. THEY SHOULD BE EASY TO SLICE WITHOUT LOSING THEIR SHAPE.

SET THE OVEN AT 375-400 DEGREES. LINE A BAKING SHEET WITH PARCHMENT PAPER. SLICE THE LOG INTO ¼-INCH ROUNDS, TURNING THE LOG AFTER EACH SLICE TO MAKE PERFECT ROUNDS. ARRANGE THE ROUNDS ON THE BAKING SHEET. PRESS A PECAN HALF INTO EACH ROUND (OPTIONAL). BAKE FOR 20 MINUTES, OR UNTIL THE WAFERS ARE STARTING TO BROWN AT THE EDGES. TRANSFER TO A WIRE RACK TO COOL. STORE IN AN AIRTIGHT CONTAINER.

**(I HEAR THEY WILL KEEP FOR UP TO 3 DAYS, BUT OURS NEVER LAST THAT LONG! YOU CAN STORE THE ROLLS OF WAFERS IN THE FREEZER FOR UP TO A MONTH.)**



**PARMESAN-BLUE CHEESE TOASTS  
WITH GREEN ONIONS  
FROM MARY KING COLEMAN, SENIOR DEVELOPMENT OFFICER**

**INGREDIENTS**

1 CUP MAYONNAISE

2 LARGE GARLIC CLOVES, MINCED

1/2 TEASPOON GROUND BLACK PEPPER

1/8 TEASPOON CAYENNE PEPPER

1 1/2 CUPS FRESHLY GRATED PARMESAN CHEESE (ABOUT 5 OUNCES)

3/4 CUP FINELY CRUMBLLED BLUE CHEESE (ABOUT 3 OUNCES)

28 1/3 INCH-THICK DIAGONAL BREAD SLICES CUT FROM 2 SOURDOUGH  
BAGUETTES

OLIVE OIL

3/4 CUP FINELY CHOPPED GREEN ONIONS

COMBINE MAYONNAISE, GARLIC, GROUND PEPPER, AND CAYENNE PEPPER IN  
MEDIUM BOWL AND WHISK TO BLEND. MIX IN CHEESES; SEASON WITH SALT.  
(MAY BE MADE 2 DAYS AHEAD. COVER AND REFRIGERATE)

PREHEAT OVEN TO 400 DEGREES F. BRUSH ONE SIDE OF EACH BREAD SLICE  
WITH OIL. PLACE OILED SIDE DOWN ON LARGE RIMMED BAKING SHEET. BAKE  
BREAD SLICES UNTIL ALMOST GOLDEN, ABOUT 5 MINUTES. SPREAD ONE  
TABLESPOON CHEESE MIXTURE ON EACH BREAD SLICE. BAKE UNTIL CHEESE  
TOPPING STARTS TO BUBBLE AND TOASTS ARE GOLDEN AT EDGES, ABOUT 10  
MINUTES. TRANSFER TOASTS TO LARGE PLATTER AND SPRINKLE WITH  
CHOPPED GREEN ONIONS - SERVE WARM. MAKES 28.



## **HOLIDAY SAUSAGE BALLS**

**FROM ALISON ROUSSY, DIRECTOR OF ADMISSIONS**



### **INGREDIENTS:**

**1 POUND GROUND PORK SAUSAGE**  
**2 CUPS BISQUICK**  
**1 POUND SHARP CHEDDAR CHEESE**

- PREHEAT OVEN TO 350 DEGREES
- IN A LARGE BOWL, COMBINE SAUSAGE, BISQUICK, AND CHEESE.
- FORM INTO WALNUT-SIZE BALLS AND PLACE ON BAKING SHEETS.
- BAKE FOR 20-25 MINUTES, UNTIL GOLDEN BROWN AND SAUSAGE IS COOKED

## **STUFFED MUSHROOMS**

### **INGREDIENTS**

**16-OZ WHOLE WHITE MUSHROOMS, MEDIUM SIZE**  
**1 TABLESPOON OLIVE OIL (+MORE FOR TOPPING)**  
**2 TABLESPOONS MINCED SHALLOT**  
**2 GARLIC CLOVES, MINCED**  
**1 TABLESPOON FRESH THYME**  
**½ TEASPOON SALT**  
**2-OZ. SOFTENED CREAM CHEESE**  
**½ CUP FINELY GRATED SHARP WHITE CHEDDAR CHEESE (+MORE FOR TOPPING)**  
**1/3 CUP BREAD CRUMBS (+ MORE FOR TOPPING)**

### **DIRECTIONS:**

- PREHEAT OVEN TO 400°F. SPRAY BAKING SHEET WITH NON-STICK COOKING SPRAY OR PARCHMENT PAPER.
- CAREFULLY REMOVE STEMS FROM MUSHROOM CAPS AND CLEAN BOTH THE CAPS AND STEMS WITH DRY PAPER TOWELS.
- LINE MUSHROOMS HOLE SIDE UP ON THE GREASED BAKING SHEET, SET ASIDE.
- HEAT A LARGE SKILLET OVER MEDIUM-HIGH HEAT. ADD OLIVE OIL.
- WHEN THE OLIVE OIL IS FRAGRANT, ADD THE SHALLOT TO THE PAN AND SAUTÉ FOR 1-2 MINUTES.
- FINELY DICE MUSHROOM STEMS AND ADD THEM TO THE SKILLET ALONG WITH THE GARLIC AND SAUTÉ FOR 2-3 MINUTES OR UNTIL THE MUSHROOMS START TO BROWN. REMOVE FROM HEAT AND ADD TO A MEDIUM BOWL.
- ADD THE DRIED THYME, SALT, CREAM CHEESE, CHEDDAR CHEESE, AND BREAD CRUMBS TO THE BOWL AND MIX UNTIL ALL THE INGREDIENTS ARE COMBINED.
- FILL THE MUSHROOM CAPS WITH THE CREAM CHEESE MIXTURE.
- FINALLY, SPRINKLE THE MUSHROOM CAPS WITH BREAD CRUMBS, CHEDDAR CHEESE, AND OLIVE OIL.
- PLACE THE MUSHROOMS IN THE OVEN AND BAKE AT 400°F FOR 20 MINUTES.



**PINEAPPLE CASSEROLE**  
**(RECIPE OUT OF THE ST. MICHAEL'S SCHOOL**  
**45TH ANNIVERSARY COOKBOOK)**  
**FROM ANNE BRIDGFORTH, DIVISION ASSISTANT**

**INGREDIENTS:**

**1/2 CUP MARGARINE**

**1 CUP SUGAR**

**4 EGGS**

**5 SLICES BREAD (CUBED)**

**1 (20 OZ) CAN OF CRUSHED PINEAPPLE**

SOFTEN MARGARINE AND MIX IN SUGAR; BEAT IN EGGS ONE AT A TIME.

MIX IN PINEAPPLE. FOLD IN BREAD CUBES.

SPRAY PAN WITH PAM COOKING SPRAY.

BAKE AT 350 DEGREES FOR 1 HOUR.

(THIS IS A PERFECT SIDE DISH WITH A HOLIDAY HAM!)

**MOM'S CORN PUDDING**  
**FROM MIKE JACKSON, DIRECTOR OF FINANCE**



**INGREDIENTS:**  
**CORN PUDDING**

1 C. EVAPORATED MILK  
2 EGGS  
2 TBSP FLOUR  
1/4 C. SUGAR  
2 TBSP BUTTER  
1 CAN CREAMED CORN

MELT THE BUTTER, THEN MIX IN SUGAR AND FLOUR. WHISK IN EGGS.  
MIX IN CORN AND MILK.

I USUALLY BAKE THIS IN AN 8" OR 9" SQUARE PAN, BUT I HAVE  
DOUBLED IT AND PUT IT IN A 9X13 PAN.

THE ORIGINAL RECIPE SAYS TO COOK THIS AT 300 DEGREES FOR  
ABOUT AN HOUR, BUT I HAVE ALSO COOKED IT AT 350 DEGREES FOR  
ABOUT 40-45 MINUTES. IT IS DONE WHEN THE MIDDLE IS SET.

**(WE HAVE THIS EVERY HOLIDAY SEASON SINCE EVERYONE LOVES IT,  
INCLUDING ME!)**

# SICILIAN MINISTRONE SOUP

## FROM ANDREA AMORE, DIRECTOR OF COMMUNICATIONS



VERSIONS OF THIS VERSATILE SOUP HAVE BEEN AROUND SINCE ANCIENT ROMAN SOLDIERS ATE MINISTRONE FOR SUSTENANCE. EVERY NONNA MAKES IT DIFFERENTLY AND, ASIDE FROM A FEW SPECIFIC RULES, MINISTRONE IS SO FLEXIBLE. SERVE THIS ON CHRISTMAS EVE WITH GOOD ITALIAN BREAD AND A CHEESE TRAY. BUON APPETITO AND BUON NATALE!

### INGREDIENTS:

- 1 TEASPOON OLIVE OIL
- ITALIAN SAUSAGE, CASINGS REMOVED AND DISCARDED (MEAT OPTIONAL)
- 1 LARGE ONION, DICED
- 2-3 CLOVES OF CHOPPED GARLIC
- 1/8 TEASPOON FENNEL SEEDS (OPTIONAL)
- 3 CARROTS, PEELED AND SLICED
- 1 CELERY STALK DICED
- 1 SMALL ZUCCHINI OR YELLOW SQUASH DICED
- 1 CUP GREEN BEANS (FRESH OR FROZEN, TRIMMED AND CUT IN 1 INCH PIECES)
- 2 14 OZ CANS CHOPPED TOMATOES
- 4 TABLESPOONS CHOPPED FRESH ITALIAN PARSLEY
- 2 TABLESPOONS CHOPPED FRESH BASIL
- 6 CUPS OF VEGETABLE OR CHICKEN STOCK
- 1 TBS TOMATO PASTE
- 1 BAY LEAF
- 1 CAN CANNELLINI BEANS
- 1 CAN KIDNEY BEANS
- 2 CUPS TUBETTI OR DITALINI PASTA OR ANY SMALL PASTA SHAPES
- SALT AND PEPPER TO TASTE
- FRESH PARMESAN CHEESE, GRATED
- (YOU CAN ALSO ADD FRESH SPINACH AT END OF SO DESIRED)

IN A LARGE SAUCEPAN OVER MEDIUM HEAT, HEAT THE OLIVE OIL. STIR IN SAUSAGE, ONION, GARLIC AND FENNEL SEEDS AND COOK UNTIL SAUSAGE IS BROWN, 10 MINUTES. STIR IN CARROTS, ZUCCHINI, AND CELERY AND CONTINUE TO COOK AND STIR UNTIL VEGETABLES BEGIN TO COLOR, 5 MINUTES. STIR IN TOMATOES, PARSLEY, BASIL, TOMATO PASTE, CHICKEN STOCK, AND BAY LEAF. BRING TO THE BOIL, THEN REDUCE HEAT, ADD ALL BEANS, AND SIMMER 20 MINUTES, UNTIL VEGETABLES ARE TENDER. REMOVE BAY LEAF.

STIR IN PASTA, SALT, AND PEPPER, COOK UNTIL PASTA IS TENDER, 10 MINUTES MORE. SERVE TOPPED WITH GRATED PARMESAN. (IF NOT SERVING IMMEDIATELY, COOK THE PASTA AND SET ASIDE AND ADD TO BOWLS WHEN SERVING SO PASTA DOES NOT GET MUSHY. (NOTE: CAN OMIT SAUSAGE FOR GREAT VEGETARIAN OPTION.)

**WALLY'S BIRTHDAY PASTA DISH  
FROM WALLY KERN, DIRECTOR OF ATHLETICS**



RED PEPPER - CUT 1 INCH SQUARES

BABY PORTABELLA MUSHROOMS - CUT LARGE CONTAINER INTO  
PIECES

ZUCCHINI - CUT INTO SMALL PIECES

DRIZZLE OLIVE OIL OVER IN CASSEROLE DISH WITH MINCED GARLIC  
ROAST ABOVE VEGGIES AT 425 DEGREES FOR 20 MIN

KIELBASA - 1/2 PACKAGE THINLY SLICED - COOK ON COOKIE SHEET

ADD SHRIMP AND 2 CHICKEN BREASTS (PRE-COOKED)

RIGATONI OR DESIRED PASTA - COOK AS DIRECTED

IN A SEPARATE SAUCEPAN OVER MEDIUM HEAT:

ADD A PINT OF HEAVY WHIPPING CREAM

ADD GARLIC AND BASIL TO TASTE AND LET SIMMER

ONCE THE CREAM SAUCE BEGINS TO THICKEN, ADD (1 PACKAGE) OF  
GRATED PARMESAN CHEESE. STIR UNTIL CHEESE IS MELTED AND  
POUR OVER PASTA AND COMBINE ALL INGREDIENTS.

MIX WELL!

**WHITE CHRISTMAS CHILI**  
**FROM ANNE MCCOY, ADVANCEMENT ASSOCIATE**



**INGREDIENTS:**

**4 CUPS BONELESS, SKINLESS CHICKEN BREAST**  
**5 CUPS WATER**  
**1 LARGE ONION, CHOPPED AND DIVIDED**  
**2 TABLESPOONS BUTTER**  
**2 CELERY RIBS, CHOPPED**  
**3 (16 OZ) CANS GREAT NORTHERN BEANS, DRAINED, RINSED AND DIVIDED**  
**3 (4.5 OZ) CANS CHOPPED GREEN CHILES**  
**1 CUP CHICKEN BROTH**  
**1 TEASPOON GROUND CUMIN**  
**1 BAY LEAF**  
**1 TEASPOON SALT**  
**1/8 TEASPOON GROUND RED PEPPER**  
**1 TABLESPOON CHOPPED, FRESH CILANTRO**  
**TOPPINGS: TORTILLA CHIPS, SALSA, SOUR CREAM, CHEESE**

PLACE CHICKEN, 5 CUPS OF WATER AND HALF ONION IN DUTCH OVEN OVER MEDIUM-HIGH HEAT. COOK 15-18 MINUTES UNTIL CHICKEN IS TENDER. REMOVE CHICKEN, RESERVE BROTH IN THE DUTCH OVEN. CUT CHICKEN INTO BITE-SIZED PIECES AND SET ASIDE.

MELT BUTTER IN A SKILLET. ADD CELERY AND REMAINING ONION AND SAUTÉ UNTIL TENDER.

STIR CHICKEN, CELERY MIXTURE, 2 CANS BEANS AND NEXT SIX INGREDIENTS INTO BROTH, BRING TO A BOIL. REDUCE HEAT TO MEDIUM-LOW, COOL ONE HOUR. STIR FREQUENTLY UNTIL THICKENED.

PROCESS REMAINING CAN OF BEANS IN BLENDER UNTIL SMOOTH. STOP TO SCRAPE DOWN SIDES. STIR BEAN PURÉE INTO CHILI.

REMOVE BAY LEAF. STIR IN CILANTRO JUST BEFORE SERVING AND ADD DESIRED TOPPINGS.

# COCONUT CUSTARD PIE

## FROM DRAGON, OUR ST. MICHAEL'S MASCOT



### INGREDIENTS

#### CRUST

- 1 3/4 CUPS PLUS 2 TABLESPOONS ALL-PURPOSE FLOUR
- 3/4 TEASPOON SALT
- 5 TABLESPOONS COLD VEGETABLE SHORTENING
- 5 TABLESPOONS COLD UNSALTED BUTTER, CUT INTO 1/2-INCH DICE
- 1/4 CUP ICE WATER
- (FAST CRUST OPTION: USE A PILLSBURY REFRIGERATED PIE CRUST)

#### FILLING

- 1 CUP SUGAR
- 4 TABLESPOONS UNSALTED BUTTER, MELTED
- 6 LARGE EGGS
- 1 CUP BUTTERMILK
- 2 TEASPOONS PURE VANILLA EXTRACT
- SALT
- 2 CUPS SHREDDED SWEETENED COCONUT (6 OUNCES)
- COCONUT OR VANILLA ICE CREAM, FOR SERVING

#### MAKE THE CRUST

- IN A MEDIUM BOWL, WHISK THE FLOUR WITH THE SALT. USING A PASTRY BLENDER OR 2 KNIVES, CUT IN THE SHORTENING AND BUTTER UNTIL THE MIXTURE RESEMBLES COARSE MEAL WITH SOME PEA-SIZE PIECES REMAINING. STIR IN THE WATER UNTIL THE DOUGH JUST COMES TOGETHER. SCRAPE THE DOUGH OUT ONTO A WORK SURFACE, GATHER UP ANY CRUMBS AND PAT THE DOUGH INTO A DISK. WRAP IN PLASTIC AND REFRIGERATE UNTIL WELL CHILLED, ABOUT 1 HOUR.
- ON A LIGHTLY FLOURED WORK SURFACE, ROLL OUT THE DOUGH TO A 12-INCH ROUND, A SCANT 1/4 INCH THICK. EASE THE DOUGH INTO A DEEP 9-INCH GLASS PIE PLATE. TRIM THE OVERHANGING DOUGH TO 1 INCH AND FOLD IT UNDER ITSELF. CRIMP DECORATIVELY AND CHILL THE CRUST UNTIL FIRM, ABOUT 15 MINUTES.
- PREHEAT THE OVEN TO 375°. LINE THE CRUST WITH PARCHMENT PAPER AND FILL WITH PIE WEIGHTS OR DRIED BEANS. COVER THE RIM WITH STRIPS OF FOIL AND BAKE IN THE LOWER THIRD OF THE OVEN FOR ABOUT 20 MINUTES, UNTIL THE CRUST IS BARELY SET. REMOVE THE PARCHMENT AND PIE WEIGHTS AND BAKE FOR 5 MINUTES LONGER, UNTIL THE CRUST IS JUST SET BUT NOT BROWN. POKE THE BOTTOM OF THE CRUST LIGHTLY TO DEFLATE IT IF IT IS PUFFED. LET COOL; LEAVE THE FOIL STRIPS ON THE RIM. LOWER THE OVEN TEMPERATURE TO 350°.

#### MAKE THE FILLING

- IN A MEDIUM BOWL, WHISK THE SUGAR WITH THE BUTTER, THEN WHISK IN THE EGGS. ADD THE BUTTERMILK, VANILLA, AND A PINCH OF SALT AND WHISK UNTIL INCORPORATED. STIR IN THE COCONUT.
- POUR THE FILLING INTO THE PIE CRUST AND BAKE FOR 45 TO 50 MINUTES, UNTIL THE CUSTARD IS SET AND GOLDEN BROWN ON TOP. LET THE PIE COOL COMPLETELY, THEN REMOVE THE FOIL, CUT THE PIE INTO WEDGES. SERVE WITH ICE CREAM.



## **FOUR SPICE COOKIES**

**FROM ASHLEY BUFFEY, DIRECTOR OF EXTENDED PROGRAMS**

### **INGREDIENTS:**

**2-1/2 CUPS OF FLOUR**  
**1 TEASPOON BAKING POWDER**  
**1/2 TEASPOON BAKING SODA**  
**1/4 TEASPOON SALT**  
**1-1/2 TEASPOON GINGER**  
**1 TEASPOON CLOVES**  
**1 TEASPOON NUTMEG**  
**3/4 TEASPOON CINNAMON**

**1 CUP BROWN SUGAR**  
**1/2 CUP (1 STICK) UNSALTED BUTTER**  
**1/2 CUP SHORTENING**

**1/4 CUP MOLASSES**  
**1 EGG**

COMBINE FIRST SET OF ABOVE INGREDIENTS IN LARGE BOWL.  
ADD THE NEXT THREE ON THE LIST AND BLEND WELL.  
ADD THE LAST TWO, MIX AGAIN, AND CHILL ENTIRE MIXTURE FOR 1-1/2  
HOURS OR OVERNIGHT.

THEN, ROLL ONE-INCH BALLS IN COARSE (OR REGULAR) SUGAR.

BAKE AT 350 DEGREES.





## **SNOWFLAKE COOKIES**

**FROM ERBIE GODWIN, DIVISION ASSISTANT**

**INGREDIENTS:**

**1 CUP REAL BUTTER**

**1- 3OZ PACKAGE CREAM CHEESE**

**1 CUP SUGAR**

**1 EGG YOLK**

**1 TEASPOON VANILLA**

**1 TEASPOON GRATED ORANGE RIND**

**1-1/2 CUPS SIFTED ALL-PURPOSE FLOUR**

**1/2 TEASPOON SALT**

**1/4 TEASPOON CINNAMON**

CREAM BUTTER, CREAM CHEESE AND SUGAR WELL

BEAT IN EGG YOLK, VANILLA, AND GRATED ORANGE RIND

GRADUALLY BLEND IN FLOUR, SALT, AND CINNAMON WHICH HAVE BEEN SIFTED TOGETHER

USING A COOKIE PRESS, FILL PRESS AND FORM COOKIES ON COOKIE SHEET.

BAKE AT 350 DEGREES FOR 12-15 MINUTES.

**OREO BALLS**  
**FROM NENA MEURLIN, ADMISSIONS ASSOCIATE**



**INGREDIENTS:**

**1 PACKAGE OF OREO COOKIES**

**1 8 OZ PACKAGE OF CREAM CHEESE (SOFTENED)**

**16 OUNCES OF SEMI-SWEET BAKING CHOCOLATE, MELTED. CAN USE WHITE CHOCOLATE TOO.**

CHOP ALL THE OREOS IN A FOOD PROCESSOR UNTIL WELL BLENDED.

ADD THE BLOCK OF SOFTENED CREAM CHEESE TO THE FOOD PROCESSOR WITH THE OREOS AND BLEND UNTIL MIXED TOGETHER.

SHAPE INTO 1" BALLS. FREEZE FOR 10 MINUTES. DIP BALLS INTO MELTED CHOCOLATE; PLACE IN A SINGLE LAYER IN A SHALLOW WAX PAPER-LINED PAN.

REFRIGERATE FOR 1 HOUR OR FREEZE DEPENDING ON PREFERENCE AND ENJOY!

**"THE SMELLS OF CHRISTMAS ARE THE  
SMELLS OF CHILDHOOD!"**  
**—RICHARD PAUL EVANS**

