



This collection of recipes has been assembled as a special THANK YOU to our clients and contractors who we appreciate so very much. Each recipe was selected from the kitchens of our staff. We truly hope that you enjoy them this holiday season.

Happy Holidays!

The Dynamic Language Team





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APPETIZERS

Goat Cheese & Prosciutto Stuffed Apricots

Hot Onion Soufflé Dip

Baked Stuffed Tomatoes with Feta & Roasted Peppers

Pincho Morunos

Fruit Pizza

Muffin Tin Potatoes Au Gratin















chevre (soft goat cheese)
apricots
fresh basil
marcona almonds
prosciutto
salt and pepper
olive oil

Directions:

Slice the apricots in half, remove the pits and lay them out on a foil lined baking sheet. Drizzle with olive oil. Sprinkle with salt & pepper. Bake at 350 degrees for about 20 minutes or until they soften but are still somewhat hard.

Chop the basil and add to the goat cheese in a bowl. Add salt & pepper. Mix well.

Put a spoonful of the goat cheese & basil mixture in the hollow center of each apricot half.

Place a marcona almond on top of the goat cheese.

Wrap each goat cheese filled apricot with a thin strip of prosciutto.







- 3 packages cream cheese
- 2 cups shredded Parmesan cheese
- 1 cup mayonnaise
- 3 medium onions

Directions:

Soften cream cheese. Mix all ingredients together until well combined.

Place mixture in a baking dish. Bake at 350 degrees until lightly browned on top, about 45 to 50 minutes.

Serve hot with corn chips, bread, pretzels twists, or crackers.





4 ripe but firm medium tomatoes

4 oz crumbled feta cheese

2 medium fire-roasted red bell peppers

1/4 cup chopped pickled banana peppers

2 medium cloves garlic, minced

1/2 tsp dried oregano

1/4 tsp crushed red pepper

freshly ground black pepper

1 tbsp extra-virgin olive oil

Directions:

Adjust oven rack to lower-middle position and preheat oven to 350°F.

Core and hollow out tomatoes, using a melon baller or a teaspoon. Set upside down on paper towels and allow to drain.

Meanwhile, combine feta, roasted peppers, pickled peppers, garlic, oregano, and crushed red pepper in a medium bowl. Season with black pepper and gently stir to combine.

Fill tomatoes with feta mixture. Nestle stuffed tomatoes together, right side up, in an 8- by 8-inch baking dish and drizzle with olive oil. Bake until tomatoes are tender and slightly wrinkled and the filling is warm, about 25 minutes. Serve warm.







- 2 lbs pork butt or shoulder, fat trimmed
- 2 tsp sweet Spanish paprika
- 4 cloves of garlic, minced
- 2 tsp dried oregano

Salt to taste

extra virgin olive oil

Directions:

This recipe for Spanish pork kabobs makes 6-8 tapas sized servings (perfect for an appetizer), or four servings if served as the main course in a light dinner. They would go perfectly with some cold Spanish salads, such as Spanish potato salad, Spanish pasta salad, or Spanish mixed greens salad.

First, cut the pork into 1 1/2 inch cubes. Put the pork into a glass or ceramic bowl. Sprinkle the paprika, garlic, oregano and salt over pork and stir to coat the pork evenly.

Heat a frying pan over medium heat with 1-2 teaspoons of olive oil. When the pan is hot, add the pork and cook. Be sure the pork is cooked through, but not overdone. Remove from pan and serve in a shallow dish with slices of French-style bread.







1 roll PillsburyTM refrigerated sugar cookies

1 package cream cheese, softened

1/3 cup sugar

1/2 tsp vanilla

2 kiwifruit, peeled, halved lengthwise and sliced

1 cup strawberries

1 cup blueberries

Directions:

Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. In pan, break up cookie dough; press dough evenly in bottom of pan to form crust. Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes.

In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese. Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.







cooking spray

- 2 tbsp butter
- 3 cloves garlic, minced
- 2 tbsp all-purpose flour
- 3/4 cup milk
- 1/2 cup freshly grated parmesan cheese

salt and ground black pepper to taste

2 large potatoes

Directions:

Preheat oven to 400 degrees F (200 degrees C). Spray 12 muffin cups with cooking spray or grease with butter.

Heat butter in a saucepan over medium heat. Cook and stir garlic in the melted butter until fragrant, about 1 minute. Add flour to garlic mixture; cook and stir until mixture is smooth and thickened, about 2 minutes.

Slowly pour milk into flour-butter mixture while continuously stirring with a whisk until sauce is smooth and thickened, about 5 minutes. Remove saucepan from heat and stir Parmesan cheese into sauce until cheese melts from the heat of the sauce; season with salt and pepper.

Divide the potatoes among the 12 prepared muffin cups and spoon cheese sauce over potatoes.

Bake in the preheated oven until potatoes are tender, about 25 minutes.





SOUPS & SALADS

Lime Chicken, Corn & Black Bean Salad

Chicken Gyro Salad

Honey Grilled Chicken with Citrus Salad

Taco Soup

Spinach Salad

The Canlis Salad















1/2 cup minced cilantro

6 tbsp fresh lime juice

6 tbsp olive oil

4 cloves garlic, minced

kosher salt and freshly ground

black pepper

4 bone-in, skin-on chicken breasts

(about 3 lbs)

2 ears corn

1 can black beans

8 oz cherry tomatoes, halved

6 oz red cabbage, thinly sliced

queso fresco

lime wedges

Directions:

Combine the minced cilantro, 1/4 cup each lime juice and olive oil, 1 tablespoon lime zest, the garlic, salt, and pepper in a bowl; add chicken and toss to coat. Cover bowl with plastic wrap and refrigerate 15 minutes.

Light a grill; grill chicken and corn, turning as needed, until chicken is cooked through and corn is charred, 30 minutes for chicken and 15 minutes for corn. Transfer chicken to a cutting board to rest before carving. Let corn cool slightly, then slice kernels off into a large bowl. Add cilantro leaves, remaining lime juice and olive oil, beans, cherry tomatoes, cabbage, salt, and pepper and toss to combine.

To serve, divide chicken and salad between plates; top salad with queso fresco and serve with lime wedges.





Serves 6
chicken
zest and juice of 1 lemon
3 cloves garlic, minced
1 1/2 tsp kosher salt
3/4 tsp paprika
1/4 tsp hot smoked paprika,
1 1/2 tsp dried oregano, crumbled
10 boneless, skinless chicken
thighs
tzatziki dressing
2 cups plain, unsweetened Greek

1 hothouse, English or seedless cucumber, unpeeled
2 thsp freshly squeezed lemon

2 tbsp freshly squeezed lemon juice

1 tbsp white wine vinegar

1 tbsp minced fresh dill

2 medium cloves garlic, minced

1/2 tsp freshly ground black pepper

1 head romaine lettuce, chopped

1 red onion, thinly sliced

1 lb small-medium tomatoes

4 large pitas

vogurt

Directions:

Prepare the chicken: Combine all ingredients in a large freezer bag. Rub all around, coating chicken as evenly as possible. Let marinate for 20 minutes or up to 24 hours, whatever time you have.

Make tzatziki: Place the yogurt in a medium bowl. Quarter your cucumber lengthwise and cut out the seeded area. Coarsely grate your cucumber onto a clean dishcloth and wring it out as well as you can. All of that liquid makes for a soggy sauce. Add wrung-out cucumber to yogurt bowl along with lemon, vinegar, dill, garlic, salt and pepper and stir to combine. Taste and adjust seasonings. Chill until needed.

Prepare salad components: Arrange lettuce, onion, tomatoes and cucumbers on a platter. If desired, toss onion with a squeeze of lemon and/or dash or two of vinegar and salt so that it mellows/lightly pickles while it rests.

Cook chicken: Heat your grill to high heat or a grill pan to medium-high. Remove chicken from marinade and grill on first side until dark lines appear, about 5 minutes, then flip and grill for 3 minutes more on second side. Cooking times will vastly range by the thickness and coldness of your chicken, as well as variations between grills. Transfer cooked chicken to a cutting board, let rest for a couple minutes while you quickly heat/toast your pitas on the grill.

Cut chicken into thin strips. Cut pitas into wedges. Add to platter with vegetables and let everyone dig in. Repeat all summer.

Chicken Gyro Salad





1 cup fresh orange juice

1/2 cup honey

3 tbsp rosemary, minced

kosher salt and freshly ground black pepper, to taste

2 lb. skin on chicken, legs and

thighs

1 1/2 cups cilantro leaves

3 tbsp pistachios

15 pitted dates

1 blood orange

1 navel orange

1 Cara Cara

1 red grapefruit

1 lime

Directions:

Mix orange juice, honey, rosemary, salt, and pepper in a bowl; add chicken and toss to combine. Marinate 30 minutes, or until ready to use. Heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Remove chicken from marinade, and transfer to grill; cook skin-side down, flipping once, and basting occasionally with remaining sauce, until charred and cooked through, 12–15 minutes. Transfer chicken to a cutting board, and let rest for 15 minutes before serving. Meanwhile, toss cilantro, pistachios, dates, and citrus pieces; serve with chicken.

Honey Grilled Chicken With Citrus Salad





1 1/2 lbs of ground beef

1 packet of taco seasoning

3 32 oz cartons of beef broth

1 onion, chopped

1 tsp cumin

1 tsp black pepper

1 tsp white pepper

2 cans of corn

1 can of stewed tomatoes

1 can of diced tomatoes

2 cups dry pasta

Directions:

Brown beef and then add taco seasoning and cook per instructions.

While beef is browning, pour beef broth into a large pot. Add chopped onion, black & white peppers and cumin. Start to simmer.

After beef is complete, add to the pot of broth.

Add in tomatoes and corn.

Let simmer for about 30 minutes.

Add in pasta and let cook until pasta is tender.







spinach (Baby or regular)
almonds (raw)
red onion, finely chopped
bacon bits or bacon pieces
honey mustard dressing
2 hard boiled eggs, sliced

Directions:

Combine first 4 ingredients. Add dressing. Toss well, especially from bottom. Top with egg slices. Serve immediately.

(The spinach will quickly wilt so don't add dressing until just before serving.)

This easy and simple salad is *always* requested at family events. Shredded cheese and/or croutons may be added but are not necessary. This salad has enough flavor as is.







Serves 4-6

2 peeled tomatoes

1 large head Romaine

1/4 cup chopped green onion

1 cup freshly grated Romano cheese

1 cup rendered finely chopped bacon

1/4 tsp oregano

2 - 3 tbsp Chopped fresh mint

Dressing;

1/2 tsp freshly ground pepper

lemon juice

1 coddled egg

1/2 cup olive oil

croutons

Directions:

Cut tomatoes into slices. Place tomatoes, romaine, green onions, cheese, bacon, oregano and mint into a large bowl.

Dressing:

Mix pepper, lemon juice, and coddled egg in a bowl and whip vigorously. Then slowly add olive oil, whipping constantly. Pour over salad and toss thoroughly. Add croutons and a sprinkle of Romano cheese last.





ENTREES

Chipotle Shrimp Tacos

Stove-Top Pork Carnitas

Chicken Piccata Pasta

Baked Black Bean enchiladas

Crispy Chicken Lettuce Wraps

Southern Chicken Casserole















1 package of uncooked bacon, cut into small pieces

½ diced onion

3 chopped garlic cloves

2 lbs of large cooked shrimp

3 chipotle peppers in adobo sauce (minced) adjust to desired heat!

12 corn tortillas

1 cup chopped fresh cilantro

1 green bell-pepper, chopped into small pieces

1 lime

fine shredded purple cabbage salt and pepper to taste sour cream or ranch dressing avocado (sliced) optional

Directions:

In large deep skillet, fry the bacon over medium high-heat until evenly brown. Drain the bacon fat leaving a small amount behind. Add the onion and garlic and cook for about 2 minutes and add the bell-peppers to the pan and cook for additional 3 minutes. Stir in the shrimp and chipotle peppers and cook until shrimp is heated through. Add salt and pepper to taste.

Heat tortillas on an ungreased skillet over medium high heat for 10 to 15 seconds on each side. Filled the heated tortilla with shrimp mixture, add shredded cabbage, sprinkle with cilantro and add sour cream or ranch and a slice of avocado and lime juice. Enjoy!





Fabiola Hernandez



6 lbs bone-in pork shoulder

1/2 cup lime juice

1/2 cup lemon juice

1 tbsp ground cumin

1 tbsp garlic powder

1/2 tbsp salt

1 tsp ground coriander

1 tsp ground black pepper

1 tsp cayenne pepper

Directions:

Cut the pork shoulder into a few large chunks.

Mix cumin, garlic powder, salt, coriander, black pepper, and cayenne together in a small bowl. Place the pork chunks in a plastic container with a lid or a Ziploc bag. Pour in the spice blend, then toss the bag vigorously until the chunks are completely coated on all sides.

Place the pork in a large, deep pan. Pour the lime and lemon juice into the bottom, then add water to just cover the meat.

Bring to Boil, then simmer. Keep the pan uncovered.

At about the 2-hour mark, check the pot. Allow all the water to cook out of the pan and watch as the meat magically fries and caramelizes.

Carefully turn to brown all sides of meat. Rest meat on a plate for 5 minutes before eating.

When ready slice up radishes, cilantro, limes, and eat on small corn tortillas.





1 lb chicken tenders, cut into bite size pieces

1 lb Penne pasta

4 tbsp flour, divided

1 stick butter

3 tbsp olive oil

2 cloves garlic, minced

1/2 small red onion, halved and sliced thin

1 tbsp fresh chopped rosemary

1/3 cup fresh lemon juice

3/4 cup chicken stock

3 oz. capers, drained

1/4 cup chopped parsley salt and pepper

Directions:

Place a large pot of salted water over high heat and bring to a boil. Meanwhile, chop the chicken, onion, and herbs. Place a large skillet over medium heat and add the butter and oil.

Drop the pasta in the boiling water and cook as instructed on the package (about 8 minutes) then drain. Once the butter is melted, salt and pepper the chicken liberally and toss with 2 Tb. flour. Place the chicken pieces in the hot butter and sauté for 2-3 minutes per side until golden brown. Remove the chicken with a slotted spoons and place on paper towels to dry.

Add the rosemary, garlic and onions to the butter and sauté for 1 minute. Then whisk in the remaining 2 Tb. flour to thicken the sauce. Cook for another minute, then whisk in the lemon juice and chicken stock.

Once the sauce is simmering again, toss in the pasta, capers and parsley. Mix in the chicken and serve warm.







1 tbsp vegetable oil

1/4 of a small yellow onion, diced

15 oz black beans (drained and rinsed)

1 cup frozen sweet yellow corn

1 tsp cumin

2 large flour tortillas (burrito-sized, not soft taco style)

1 can of enchilada sauce

1/4 cup mozzarella style shreds, plus more for garnishing

cilantro, chopped

Directions:

Preheat the oven to 400°F

Heat the oil in a medium pan over medium heat. Add the diced onion and sauté until cooked.

Add the corn to the pan (just to defrost), then add the black beans and cumin. Stir until heated through, then turn off the heat and add the mozzarella shreds, mixing one last time.

Warm the flour tortillas over a skillet until soft and flexible (alternately, heat in the microwave between 2 paper towels for 30-45 seconds, stopping to flip halfway through).

Add about one-third of the enchilada sauce to the bottom of a small oven-proof baking dish. Make sure the entire surface is coated generously.

Place one flour tortilla on a clean, flat surface, and add half of the heated bean mixture. Roll into a burrito shape (tucking the ends in) and place it in the baking dish. Repeat with the second tortilla.

Baked Black Bean Enchiladas





12-oz piece skin-on pork belly kosher salt

freshly ground pepper

- 2 tbsp light brown sugar
- 4 chiles de árbol
- 2 star anise pods
- 2 tbsp soy sauce
- 2 Persian or kirby cucumbers
- 2 scallions
- 1/2 red chile
- 2 tbsp unseasoned rice wine vinegar
- 3 tbsp gochujang (Korean red pepper paste)
- 3 tbsp white miso
- 1 small head of lettuce
- 1/2 bunch mint
- 1/2 cup kimchi

**Gochujang, a mixture of miso and hot chiles, is available at Korean markets and online.

Directions:

Diagonally score fat side of pork belly, cutting through fat but stopping at flesh and spacing about 1/4" apart. Season pork with salt and pepper and sprinkle with 1 tablespoon brown sugar. Wrap tightly in plastic wrap and let sit at least 2 hours, or chill up to 2 days.

Preheat oven to 400°F. Unwrap pork and place in the smallest baking dish you can. Add chiles de árbol, star anise, soy sauce, remaining 1 tablespoon brown sugar, and 1 1/4 cups water. Roast until most of fat has rendered, meat is tender, and top is browned and crisp, 2–2 1/2 hours.

Meanwhile, toss cucumbers, scallions, red chile, and vinegar in a small bowl to combine. Mix gochujang and miso in another small bowl.

Transfer pork to a cutting board; let rest 10 minutes. Pour off pan juices into a measuring glass. Skim fat from surface.

Slice pork into 1/2" slices, transfer to a platter, and pour pan juices over. Serve with lettuce for wrapping and cucumber salad, mint, kimchi (if using), and gochugang-miso mixture for topping.

Crispy Pork Lettuce Wraps





10 chicken legs

2 cans of cream of chicken soup

2 bell peppers

1 jalapeno

1 onion

1 cup chicken stock

1 cup milk

cajun Seasoning

corn starch

Directions:

Sprinkle your chicken legs with Cajun seasoning and sear it in a pan to seal in the juices.

Place the 2 cans of cream of chicken soup in your crock pot along with the diced bell peppers, diced jalapeno, diced onion, milk and chicken stock and stir till its smooth.

Place the chicken inside with this and put it on high for 3 hours. If its not as thick as you would like it to be (due to the chicken juice) make a slurry with the corn starch (cold water and corn starch) and slowly add it to your casserole until it thickens.

Serve over rice or rice pilaf. We would have this every cold night that everyone was home for the holidays.





SIDE DISHES

Cauliflower Fried Rice

Broccoli Corn Bake

Sautéed Broccoli Rabe

Rice Pilaf

Spicy Cauliflower Stir-Fry

Mama's Meatballs















- 1 head of cauliflower, chopped
- 2 tbsp sesame oil
- 1 small white onion, chopped
- 1 cup peas and carrots
- 2 tbsp gluten free soy sauce
- 2 eggs
- 2 tbsp chopped green onions

Directions:

Rinse and chop the cauliflower into florets and put into a food processor. (If you don't have a food processor continue to chop the cauliflower into tiny pieces.) Pulse until the cauliflower until it is small and resembles rice.

Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and peas and carrots and fry until tender.

Slide the onion, peas and carrots to the side, and pour the beaten eggs onto the other side. Using a spatula, scramble the eggs. Once cooked, mix the eggs with the vegetable mix.

Add the cauliflower to the veggie and egg mixture. Pour the soy sauce on top. Stir and fry the rice and veggie mixture until heated through and cauliflower is tender. Add chopped green onions if desired.

Tastes just like fried rice, but without the grains. Much healthier for you! Add in your choice of meat- Chicken, pork, beef or shrimp.





16 oz can creamed corn

10 oz chopped broccoli

1/2 cup Ritz crackers

1 egg beaten

1 tbsp margarine

1/2 tsp salt

1 tbsp minced onion

dash pepper

Topping:

1/2 cup cracker crumbs

1 tbsp melted butter

Directions:

Bake at 350 for 35-40 mins.





kosher salt

1/4 cup extra-virgin olive oil

4 medium cloves garlic, thinly
sliced
large pinch red pepper flakes

1 lb broccoli rabe, ends
trimmed

Directions:

Bring a large pot of salted water to a boil. Meanwhile, in a large skillet, heat olive oil with garlic over medium heat until garlic just begins to turn golden, about 2 minutes. Add red pepper flakes and toast for about 30 seconds. Remove from heat.

Add broccoli rabe to boiling water and cook until thickest parts of stalks are tender, 2 to 3 minutes. Drain well. Add rabe to skillet, toss well, and return to medium-high heat. Cook, stirring occasionally and lowering heat as necessary to prevent scorching, until rabe is very tender, about 10 minutes. Season with salt. Serve right away, or continue to cook over low heat, stirring occasionally, for up to 20 minutes longer before serving (it just gets better and better).





1/2 cup butter

6 green onions, finely chopped

3/4 cup orzo

3/4 cup short-grained rice

3 cups rich chicken broth, heated

Salt

freshly ground pepper

Directions:

Heat butter in large skillet over medium heat. Add onions and sauté until just translucent. Add orzo and stir until grains are golden. Add rice and stir about 2 minutes.

Blend in broth and salt and pepper to taste. Bring to a boil, then reduce heat.

Cover tightly and simmer until rice is tender and liquid is absorbed--about 30 minutes.







- 1 whole head cauliflower
- 2 tsp vegetable oil
- 2 cloves garlic, minced
- 2 tbsp soy sauce
- 1 whole lime
- 2 green onions, sliced
- 1 tbsp sriracha

lime wedges for serving

Directions:

Break up the cauliflower into large florets, then, using your hands, break into very small florets.

Heat a large, heavy skillet over medium-high to high heat. Add the oil, then the cauliflower and garlic. Stir the cauliflower around the pan, allowing it to get very brown in some areas. Cook for 3 minutes, then turn heat to low. Add soy sauce, squeeze in the juice of the lime, and add most of the sliced green onion, reserving the rest for serving. Stir and allow to cook for 1 minute, then squeeze the hot sauce over the cauliflower. Stir until the hot sauce has been incorporated. Add a little more hot sauce if you want a deeper color and flavor.

Serve hot in a bowl. Sprinkle extra sliced green onions on top, and serve with a lime wedge.





1 lb. chicken tenders, cut into bite size pieces

1 lb penne pasta

4 tbsp flour,

1 stick butter

3 tbsp olive oil

2 cloves garlic, minced

1/2 small red onion

1 tbsp fresh chopped rosemary

1/3 cup fresh lemon juice

3/4 cup chicken stock

3 oz. capers, drained

1/4 cup chopped parsley salt and pepper

Directions:

Place a large pot of salted water over high heat and bring to a boil. Meanwhile, chop the chicken, onion, and herbs. Place a large skillet over medium heat and add the butter and oil.

Drop the pasta in the boiling water and cook as instructed on the package (about 8 minutes) then drain. Once the butter is melted, salt and pepper the chicken liberally and toss with 2 Tb. flour. Place the chicken pieces in the hot butter and sauté for 2-3 minutes per side until golden brown. Remove the chicken with a slotted spoons and place on paper towels to dry.

Add the rosemary, garlic and onions to the butter and sauté for 1 minute. Then whisk in the remaining 2 Tb. flour to thicken the sauce. Cook for another minute, then whisk in the lemon juice and chicken stock.

Once the sauce is simmering again, toss in the pasta, capers and parsley. Mix in the chicken and serve warm.





DESSERTS

Chocolate Lava Cake

Big Fat Chocolate Chip Cookies

Alfajores Cookies

JIF Buckeyes

No-Bake Lemon Pie

Mindy's Pound Cake















baking spray

1 stick butter

2 oz bittersweet chocolate

2 oz semisweet chocolate

1 1/4 cups powdered sugar

2 whole eggs

3 egg yolks

1 tsp vanilla

1/2 cup all-purpose flour

Directions:

Preheat the oven to 425 degrees F. Spray four custard cups with baking spray and place on a baking sheet.

Microwave the butter, bittersweet chocolate and semisweet chocolate in a large bowl on high until the butter is melted, about 1 minute. Whisk until the chocolate is also melted. Stir in the sugar until well blended. Whisk in the eggs and egg yolks, then add the vanilla. Stir in the flour. Divide the mixture among the custard cups.

Bake until the sides are firm and the centers are soft, about 13 minutes. Let stand 1 minute. Invert on individual plates while warm and serve with vanilla ice cream.





2 cups all purpose flour

1/2 tsp baking soda

1/2 tsp salt

3/4 cup unsalted butter,

melted

1 cup packed brown sugar

1/2 cup white sugar

1/8 tsp cinnamon

1 tbsp vanilla extract

1 egg

1 egg yolk

2 cups milk

chocolate chips

Directions:

Preheat Oven to 325

Grease Cookie Sheet

Cream together Butter, Brown Sugar, and

White Sugar

Beat in the Vanilla Extract, Egg, and Egg

Yolk

Mix in the Cinnamon, Flour, Baking Soda,

Salt, and Cinnamon

Stir in the Chips

Using a spoon, drop in the chocolate chips.

Bake 15-17 minutes, until the edges are gold-

en brown

Cool on wire rack







4 sticks unsalted butter 4 cups all-purpose flour 1/2 cup confectioner's sugar, plus extra for dusting, sifted 1 tsp salt

Directions:

Combine all ingredients and blend with an electric mixer or food processor until dough forms into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 350°F. Once dough is chilled, form into 1/2-inch flattened circles on parchment-lined baking sheets. Bake for 15 minutes.







1 1/2 cups peanut butter

1/2 cup butter, softened

1 tsp vanilla extract

1/2 tsp salt

3 cups powdered sugar

12 oz semi-sweet chocolate chips

2 tbsp vegetable shortening

Directions:

Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended. Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate.

Place chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls.

Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess. Place on wax paper-lined tray. Remove toothpick. Smooth over holes. Refrigerate until firm.







6 oz frozen lemonade

14 oz sweetened condensed milk

8 oz container Cool Whip/ whipping cream or coconut milk

1 (already made) graham cracker crust

Directions:

Use mixer and mix all ingredients (except crust) until fluffy. Pour into ready-made crust. Refrigerate until firm (or let it set overnight). Top with whipped cream or Cool Whip and garnish with lemons or limes.







1 package yellow cake mix

1 vanilla pudding

3/4 cup egg nog

3/4 cup vegetable oil

4 eggs

1/2 tsp ground nutmeg confectioner's sugar

Directions:

Pre-heat oven to 350 degrees.

In large mixing bowl, combine cake mix, pudding mix, egg nog and oil; beat on low speed until moistened. Add eggs and nutmeg; beat on medium-high speed for 4 minutes.

Pour into greased and floured 10-inch Bundt or tube pan.

Bake 40-45 minutes or until toothpick inserted near center comes out clean.

Cool 10 minutes; remove from pan. Cool completely. Sprinkle with confectioner's sugar.





