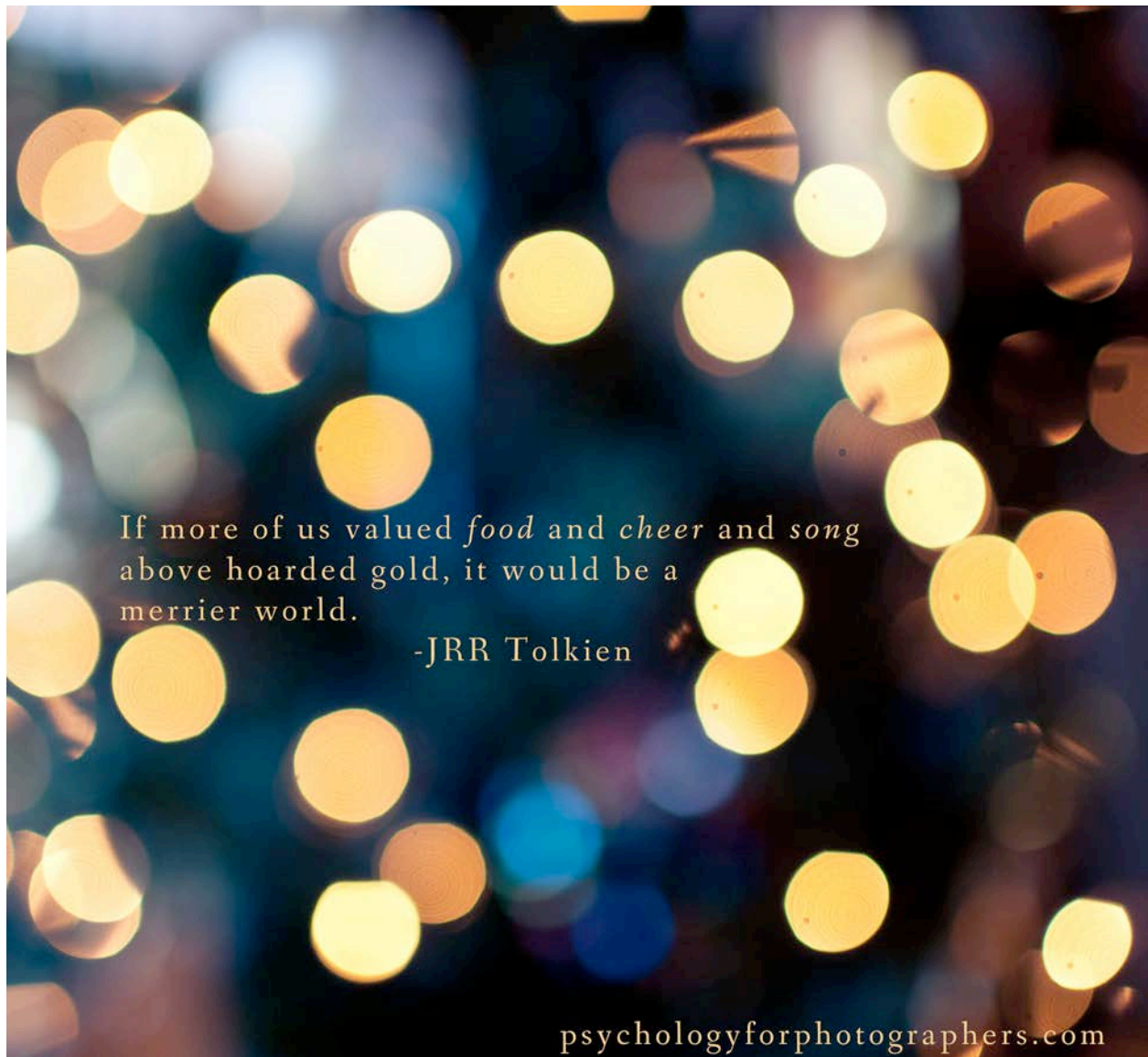




1st Annual
Virtual Holiday Potluck

Hosted By: Jenika at Psychology for Photographers

Recipes submitted from readers around the world!



If more of us valued *food* and *cheer* and *song*
above hoarded gold, it would be a
merrier world.

-JRR Tolkien

psychologyforphotographers.com

(Amen.)

This “Virtual Potluck” was designed to make up for the fact that our beloved “colleagues” are often scattered around the globe. A good potluck is marked by several choruses of “Ooooooh, you have to send me the recipe!!!” – and here they are. I asked people to send in their recipes most likely to cause a mad dash to the potluck table, and/or a cocktail fork duel for the last servings.

For folks submitting a recipe they originally found online, I asked them to submit a link to the original. These links have been included here. Recipe “ownership” is sometimes difficult to determine, but we want to give credit where it’s due, to the extent that that’s possible. This is intended to be just a fun, informal compilation, the recipes that folks would send each other after a good potluck. The names at the top of each recipe and in the ‘index’ are the names of the person who submitted the recipe, not necessarily the recipe creator.

And now....enjoy!

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To find a specific recipe, just do a search (usually ctrl + f or cmd + f).

Or just read the whole thing and drool like I did.

Jenika McDavitt

Guys. I take chocolate chip cookies SERIOUSLY.

My dream chocolate chip cookie is firm but soft, luscious with a bit of crumb.

But even getting that specific, there are still two ways I like them.

The following two recipes are not interchangeable, okay? Like, you need them both. And if you ever tell me you made chocolate chip cookies from one of “my” recipes, I’m going to ask you which one. Because it matters.

I make Option #1 when I need a bunch to take to a party. They vanish.

I make Option #2 for something like a date night or a dinner party with a casual dessert (who doesn’t like milk and cookies?) – they’re so buttery that people freak out. One of these giant cookies is usually enough for each person, maybe 2. I freeze the extra to have on hand for unexpected company.

Option #1:

Extra Soft Chocolate Chip Cookies.

This is basically the recipe from the Toll House bag, with one critical difference: Vanilla Pudding Mix instead of white sugar. I ate these at a church potluck once and my mind. was. blown. Luckily I snagged the recipe from the amazing baker before she moved to North Dakota (where she surely needs warm cookies like these).

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup dry instant vanilla pudding mix
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg) chocolate chips

1) PREHEAT oven to 375° F.

2) COMBINE flour, baking soda and salt in small bowl. Beat butter, pudding mix, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Be sure to scrape the bottom so that all flour is incorporated. Stir in morsels and nuts. Drop by rounded

tablespoon onto ungreased baking sheets.

3) BAKE for 9 to 11 minutes or until golden brown. (Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.)

Option #2:

Giant Chocolate Chip Cookies

These are WHOA, YUM chocolate chip cookies. I made these for my husband's college choir once, and they were still talking about them a year later. In fact, they preferred these to gift cards as a grand prize for a contest they were having.

Makes 1 dozen big cookies. Unless you steal some dough, in which case it makes 11.

I usually make 11.

1 cup melted butter
3/4 cup brown sugar
3/4 cup white sugar

Mix with mixer until it looks like caramel.

Add 1 egg
1 tsp of vanilla

Mix again.

Using wooden spoon add...
1 tsp of salt
1 tsp of baking soda
2 1/2 cups of flour (sometimes I add an extra tablespoon or two).

Using your hands mix in almost a full package of dark chocolate chips.

Use a 1/3 cup measuring cup as a cookie mold (so, fill a 1/3 cup measurer with dough and plop it on an ungreased cookie sheet). Do NOT spray the pan. Bake at 350 for 13-15 mins depending on the oven. You will actually take them out before they look finished. They will be pretty blonde in color but they will be ready just as they begin to form small cracks. They taste best if you let them completely cool on the pan before eating ([patience, Iago, patience!!!](#))

My sister-in-law insists that if you use a wooden spoon to mix in the flour, they seem to turn out better, so I follow her advice. Do not double the recipe...they are not as good. Just make a

separate second batch. Freeze in individual sandwich bags so you can sneak them without anyone noticing.

Lori Vail

This is the easiest most amazing dessert.

<http://cookiesandcups.com/pumpkin-dump-cake/>

Pumpkin Dump Cake

Ingredients

- 1 15 oz can Pumpkin Puree
- 1 10 oz can Evaporated Milk
- 1 cup light brown sugar
- 3 eggs
- 3 tsp pumpkin pie spice
- 1 box yellow cake mix
- 1 cup (2 sticks) butter melted
- 1 cup coarsely crushed graham crackers or pecans
- 1/2 cup toffee bits (optional)

Make Easy Holiday Fudge Bites

How to Make

1. Preheat oven to 350
 2. Spray a 9×13 baking pan lightly with cooking/baking spray
 3. In a large bowl combine the pumpkin, evaporated milk, sugar, eggs and pumpkin pie spice. Stir to combine.
 4. Pour into your prepared pan.
 5. Sprinkle your entire box of cake mix on top, followed by your nuts or graham crackers and toffee chips.
 6. Pour your melted butter evenly on top.
 7. Bake for 45-50 minutes until center is set and edges are lightly browned.
-

Kaycee Hopper

This cranberry brisket is so good it's actually made a grown man cry. (My friend delivered it after a 2 hour drive to a new dad while he was still in the hospital. Ultimate act of love!)

Amy's Cranberry Beef Brisket

Hi friends! I got this out of a magazine many years ago - you really should try it, sooo yummy and festive looking!

Merry Christmas

5 pounds beef brisket

1 bottle Italian salad dressing

1 cup brown sugar

1 cup plain bbq sauce

1 cup fresh cranberries or whole cranberry sauce

Watercress or fresh parsley for garnish (I never do that part,LOL!)

1. Marinate brisket in salad dressing for several hours in the refrigerator. turn it over a couple of times while it is marinating.

2. Preheat oven to 300 degrees. Remove meat from fridge and discard dressing. Wrap meat TIGHTLY in heavy aluminum foil. Place on a backing pan with sides and bake for 3 1/2 hours. Open foil and bake for 1/2 hour more.

3. Remove meat from foil, reserving juices. Put meat and juices into a pyrex dish and refrigerate ,covered, for 24 hours.

4. Preheat oven to 300 - remove meat from fridge and drain juices and combine them with the sugar and bbq sauce in a sauce pan. Heat until sugar is dissolved.

5. Slice meat very thinly against the grain and place into a casserole. Pour one cup of sauce over the meat and cover casserole dish with a lid or cover tightly with aluminum foil. Bake for 1 hour.

6. Add cranberries to remaining cup of sauce. Heat until cranberries are soft, not mushy. Set aside.

7. When meat is ready, reheat sauce. Arrange meat on a platter surrounded by watercress leaves. Drizzle cranberry sauce over all.

* I usually double the sauce b/c I LOVE it and like to have extra. ENJOY!!!

Tera Nelson

This is the best ever Spinach Artichoke Dip. Warning before you make it - you will never enjoy this dip in a restaurant again as it can not live up to this!

Note: To make for 2-4 people, make a HALF recipe and place in the small oval baker. Bake, covered, at 350 degrees for 15-25 minutes or until brown.

1 1/2 cups mayonnaise
16 oz cream cheese
14 oz can artichoke hearts, not marinated, drained and chopped
9 oz frozen chopped spinach, thawed and drained (I like less)
1 cups Parmesan cheese
2 cloves garlic
3 dashes of Tabasco sauce

Mix all ingredients and place in a shallow dish. Covered with foil, bake at 350 degrees for 20-30 minutes or until brown or hot/bubbly. I like to take the foil off for the last couple of minutes. Serve with Triscuits or Wheat Thins.

Macy Robison

I can't live without these pumpkin cookies every year. Not only are they delicious, they remind me of my mom. Enjoy!

Carmel Glazed Pumpkin Cookies

3 cups sifted flour
1 1/2 teaspoon baking powder
1 1/2 teaspoon baking soda
1 1/2 teaspoon cinnamon
3/4 teaspoon salt
1 1/2 cups shortening
1 1/2 cups sugar
1 1/2 cups canned pumpkin
2 eggs
1/2 teaspoon vanilla
1. Preheat oven to 350 degrees. Lightly grease a cookie sheet (or line it with parchment paper).
In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon and salt.

2. In the bowl of a standing mixer (or in a regular bowl with a hand mixer), cream together shortening, sugar, eggs, pumpkin and vanilla on medium speed.

3. Add dry ingredients to pumpkin mixture and beat at low speed until just combined. Drop batter by tablespoons onto lightly greased cookie sheet, and using the back of a spoon coated with cooking spray, gently press each cookie slightly (this will give the cookies a smoother look). Bake for 15 minutes. Cool on cookie sheets and frost with caramel frosting.

Caramel Frosting

2 tablespoons butter

1/2 cup heavy whipping cream

2 cups brown sugar

2/3 teaspoon vanilla

1 cup powdered sugar

1. Melt all ingredients together in a saucepan over low heat for 4 to 5 minutes until combined, stirring

once or twice. Let mixture cool slightly and spread onto cookies.

(Hint: the frosting becomes more difficult to manage as it cools, so bake all the cookies first, and frost

them all at once.)

2. Cookies keep, in an airtight container, 2-3 days. Cookies also freeze well, frosted or unfrosted

Carri Lyn

Can I send you two? :)

This first one requires a little more prep but it is oh so worth it in the end. This second one is so easy and so yummy I make it whenever I need a veggie dish.

<http://smittenkitchen.com/blog/2012/06/broccoli-parmesan-fritters/>

Broccoli Parmesan Fritters

There's a lot of broccoli and very little pancake in this fritter. The broccoli is not grated or pureed, but left in small, recognizable bits that are bound lightly, faintly, to their batter of egg, parmesan and flour. And when you cook them right — that is, to a crisp, in a preheated, heavy, oil-slicked skillet — they get a fantastic crisp edge to them, like they were coated in *frico*. I imagine that if you were to roll the pancake in additional parmesan, it would get *extra frico*, though I haven't tried it yet. Also, I'd like someone to start a band called Extra Frico.

To serve: I like these with a dollop of the garlicky lemon yogurt I share [here](#), roughly 1 cup plain yogurt, 2 tablespoons lemon juice, 1 tiny minced clove of garlic, a bit of zest and salt. It would also be good with [this homemade ricotta](#), with or without additional lemon juice. They're also good simply, with just a squeeze of lemon juice. I think I'd also enjoy them with a little

crumbled feta on top. Oh, and of course, you can put a runny fried egg on top of it. But I don't need to tell you that.

Yield: 9 (because my recipes never want to grace us with neat, well-rounded numbers) 2 to 2 1/2-inch fritters

8 ounces (1 small-to-medium bundle, 225 grams) fresh broccoli (3 cups chopped)

1 large egg

1/2 cup (65 grams) all-purpose flour

1/3 cup (30 grams) finely grated parmesan cheese

1 small clove garlic, minced

1/2 teaspoon Kosher salt, plus more to taste

A pinch of red pepper flakes or several grinds of black pepper

Olive or vegetable oil for frying

Prepare your broccoli: Separate the florets from the biggest stem(s). Cut the florets into 1-inch chunks. To prepare the stems, I like to peel them, as the skin can be thick and doesn't cook quickly, then slice them into 1/2-inch lengths. You should have about 3 cups of chopped broccoli total.

Steam your broccoli until tender but not mushy: Use whatever method you prefer. My quickie, lazy method is to bring a 1/2-inch or so of water to a boil in a small saucepan, then add the broccoli, place a lid on it and simmer it for 5 to 6 minutes. Drain the broccoli, then set it aside to cool slightly.

In the bottom of a large bowl, lightly beat your egg. Add the flour, cheese, garlic, salt and pepper. Then, add the somewhat cooled broccoli and, using a potato masher, mash the broccoli just a bit. You're looking to keep the bits recognizable, but small enough (1/4- to 1/2-inch chunks) that you can press a mound of the batter into a fritter in the pan. Once mashed a bit, stir or fold the ingredients together the rest of the way with a spoon. Adjust seasonings to taste.

Heat a large, heavy skillet over moderate heat. Once hot, add a good slick of oil (I usually use a mix of olive and vegetable oil), about 2 to 3 tablespoons. Once the oil is hot (you can test it by flicking a droplet of water into it; it should hiss and sputter), scoop a two tablespoon-size mound of the batter and drop it into the pan, then flatten it slightly with your spoon or spatula. Repeat with additional batter, leaving a couple inches between each. Once brown underneath, about 2 to 3 minutes, flip each fritter and cook on the other side until equally golden, about another 1 to 2 minutes.

Transfer briefly to paper towels to drain, then to a serving plate if you'll be eating them shortly or a baking sheet in a 200 degree oven if you'd like to keep them warm for a while until needed. Repeat with remaining batter, adding more oil as needed. Serve with some of the suggestions listed in the head notes, above.

AND

<http://rufusguide.wordpress.com/2010/12/04/roasted-balsamic-sweet-potatoes/>

Roasted Balsamic Sweet Potatoes

- ¼ cup decent balsamic vinegar
- 1 tbsp packed dark brown sugar
- ¼ cup butter
- 1 tsp salt
- 3-4 large sweet potatoes peeled and chopped into 1/2-inch cubes

Heat oven to 400 degrees. In large skillet bring vinegar and sugar to a boil. Reduce till sauce starts to thicken. Add butter and salt. Over medium heat mix till even. Place potatoes in pan and toss with sauce. Spread mixture into a baking pan and roast stirring occasionally till potatoes are slightly browned on edges, about 40 minutes. Serve immediately.

Pam Christison

Okay. This year our #1 top recipe was this one. It's not a traditional anything, but it's amazing.

<http://www.browneyedbaker.com/2012/06/04/chocolate-chip-cookie-dough-billionaire-bars/>

Chocolate Chip Cookie Dough Billionaire Bars

Yield: 16 bars

Prep Time: 2 hours

Cook Time: 20 minutes

Total Time: 2 hours 30 minutes

Ingredients:

For the Shortbread:

1/3 cup unsalted butter, at room temperature
1/3 cup granulated sugar
½ teaspoon vanilla extract
¼ teaspoon salt
1 cup all-purpose flour

For the Caramel:

7 ounces soft caramel candies (about 25 candies), unwrapped
2 tablespoons heavy cream

For the Cookie Dough:

½ cup unsalted butter, at room temperature
½ cup light brown sugar
¼ cup granulated sugar
2 tablespoons heavy cream

½ teaspoon vanilla extract
¾ cup all-purpose flour
Pinch of salt
½ cup mini semisweet chocolate chips

For the Chocolate Glaze:

4 ounces semisweet or dark chocolate, chopped
1 tablespoon unsalted butter

Directions:

1. Preheat oven to 350 degrees F. Line an 8x8-inch square baking pan with parchment paper, leaving a 1-inch overhang on two sides.

2. Make the Shortbread: In a mixing bowl, beat together the butter and sugar with an electric mixer on medium speed until light and fluffy, 2 to 3 minutes. Add vanilla and salt and beat until combined. Add flour and mix until incorporated; dough may appear slightly crumbly. Firmly press into prepared pan. Poke shallow holes into the surface of the dough with a fork or skewer. Bake 18 to 22 minutes, or until the edges are lightly golden. Remove pan from oven and set on a wire rack.

3. Make the Caramel Layer: Place the caramel candies in a small saucepan over medium heat. Add the heavy cream and stir until completely melted. Pour hot caramel mixture over shortbread crust and spread into an even layer. Refrigerate until set, 30 minutes to 1 hour.

4. Make the Cookie Dough: Combine the butter and sugars in a large mixing bowl and beat on medium speed until light and fluffy, 2 to 3 minutes. Add the heavy cream and vanilla; mix well. Add the flour and salt and mix on low speed until incorporated. Stir in the chocolate chips. Spread the cookie dough on top of the caramel layer, using a spatula to smooth the dough into an even layer. Refrigerate the pan while you prepare the glaze.

5. Make the Chocolate Glaze: In a small bowl, combine the chocolate and butter and microwave on 50% power in 30-second increments, stirring after each, until completely melted and smooth. Spread the glaze over the cookie dough layer and chill until set, about 30 minutes.

6. To remove the bars from the pan, grasp the edges of the parchment paper and lift out the entire block. Place on a cutting board and use a large sharp knife to cut into 2-inch squares. Stored in an airtight container, bars will keep for up to 3 days.

Shannon Michelle

Here's one that never fails!!

<http://www.foodnetwork.com/recipes/ina-garten/beattys-chocolate-cake-recipe/index.html>

Beatty's Chocolate Cake

Ingredients

Butter, for greasing the pans
1 3/4 cups all-purpose flour, plus more for pans
2 cups sugar
3/4 cups good cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon kosher salt
1 cup buttermilk, shaken
1/2 cup vegetable oil
2 extra-large eggs, at room temperature
1 teaspoon pure vanilla extract
1 cup freshly brewed hot coffee
Chocolate Buttercream, recipe follows

Directions

Preheat the oven to 350 degrees F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans.

Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula. Pour the batter into the prepared pans and bake for 35 to 40 minutes, until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.

Place 1 layer, flat side up, on a flat plate or cake pedestal. With a knife or offset spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake.

Chocolate Frosting:

6 ounces good semisweet chocolate (recommended: Callebaut)
1/2 pound (2 sticks) unsalted butter, at room temperature
1 extra-large egg yolk, at room temperature
1 teaspoon pure vanilla extract
1 1/4 cups sifted confectioners' sugar
1 tablespoon instant coffee powder

Chop the chocolate and place it in a heat-proof bowl set over a pan of simmering water. Stir until just melted and set aside until cooled to room temperature.

In the bowl of an electric mixer fitted with a paddle attachment, beat the butter on medium-high speed until light yellow and fluffy, about 3 minutes. Add the egg yolk and vanilla and continue

beating for 3 minutes. Turn the mixer to low, gradually add the confectioners' sugar, then beat at medium speed, scraping down the bowl as necessary, until smooth and creamy. Dissolve the coffee powder in 2 teaspoons of the hottest tap water. On low speed, add the chocolate and coffee to the butter mixture and mix until blended. Don't whip! Spread immediately on the cooled cake.

Read more at: <http://www.foodnetwork.com/recipes/ina-garten/beattys-chocolate-cake-recipe/index.html?oc=linkback>

Ann Mirek

<http://myitaliangrandmother.blogspot.com/2012/01/buffalo-chicken-mini-meatballs.html>

Buffalo Chicken Mini Meatballs

From The Meatball Shop Cookbook
by Daniel Holzman and Michael Chernow

Ingredients:

2 Tablespoons vegetable oil
4 Tablespoons unsalted butter
1/3 cup Franks's Redhot sauce
1 pound ground chicken, preferably thigh meat
1 large egg
1/2 celery stalk, minced
3/4 cup bread crumbs
1 teaspoon salt

Directions:

Preheat the oven to 450° F. Drizzle the vegetable oil into a 9x13 inch baking dish and use your hand to evenly coat the entire surface. Set aside.

Combine the butter and hot sauce in a small saucepan, and cook over low heat, whisking until the butter is melted and fully incorporated. Remove from the heat and allow the mixture to cool for 10 minutes.

Combine the hot sauce mixture, ground chicken, egg, celery, bread crumbs, and salt in a large mixing bowl and mix by hand until thoroughly incorporated.

Roll the mixture into round, 3/4 inch balls, making sure to pack the meat firmly. Place the balls in the prepared baking dish, being careful to line them up snugly and in even rows vertically and horizontally to form a grid. The meatballs should be touching one another.

Roast for 15-20 minutes, or until the meatballs are firm and cooked through. A meat thermometer inserted into the center of a meatball should read 165°F.

Allow the meatballs to cool for 5 minutes in the baking dish before serving.

Rebecca Challis

Here is one of my favourite seasonal cakes (Nigella's clementine cake) - it's always really popular (bizarrely especially with men) and I always get asked for the recipe when I've made it. So easy too, apart from the boiling the clementines part - that's tedious but after that it's plain sailing.

<http://www.nigella.com/recipes/view/clementine-cake-2559>

Clementine Cake

Ingredients

Switch to metric

- 13 oz clementines (approx. 3 medium-sized ones)
- 6 large eggs
- 1 ¼ cups granulated sugar
- 2 ¼ cups almond meal
- 1 teaspoon baking powder

As featured in

HOW TO EAT

Method

1. Put the clementines in a pan with some cold water, bring to the boil and cook for 2 hours. Drain and, when cool, cut each clementine in half and remove the pips. Dump the clementines - skins, pith, fruit and all - and give a quick blitz in a food processor (or by hand, of course). Preheat the oven to gas mark 5/190°C/375°F. Butter and line a 21cm / 8 inch Springform tin.
2. You can then add all the other ingredients to the food processor and mix. Or, you can beat the eggs by hand adding the sugar, almonds and baking powder, mixing well, then finally adding the pulped oranges.
3. Pour the cake mixture into the prepared tin and bake for an hour, when a skewer will come out clean; you'll probably have to cover with foil or greaseproof after about 40 minutes to stop the top burning. Remove from the oven and leave to cool, on a rack, but

in the tin. When the cake's cold, you can take it out of the tin. I think this is better a day after it's made, but I don't complain about eating it at any time.

4. I've also made this with an equal weight of oranges, and with lemons, in which case I increase the sugar to 250g / 2¼ cups and slightly anglicise it, too, by adding a glaze made of icing sugar mixed to a paste with lemon juice and a little water.
5. Additional information - for gluten free make sure that the baking powder is gluten free.

Diana Cooke

My "Food for Thought" book club barely has time for books if the food is super fabulous and makes us linger too long at the table.

Artichoke bottoms stuffed with goodness.... hey it is California... the recipe is from my dearest book buddy, we secretly share books beyond the group.

Artichoke bottoms

Small quantity

1 Tin of artichoke bottoms (not hearts, pref. Maria brand)

1 small clove garlic crushed

1/3 cup grated parmesan

1 T mayonnaise or mustard sauce

Grind of pepper

½ t lemon juice

¼ t lemon zest

2 T toasted pine nuts (350 oven for about 6 minutes)

Drain bottoms sit on paper towel

Blend all ingredients hold the nuts

Spread on the bottoms put about 3 nuts on top

Onto lightly greased pan

Bake 350 about 25 minutes till golden brown

Large quant

5 tins bottoms

3 garlic cloves

1 ½ cups cheese

½ c mayo

2 t Lemon 1 t zest

Pepper

¼ pine nuts

Holly Truchan

Crisp Rosemary Flatbread

Adapted from Gourmet, July 2008

Nothing could be easier than making this cracker, but that doesn't mean you shouldn't tell people you slaved all day over it because they're going to be impressed, really impressed, and I see no reason not to milk it.

I think you could easily swap the rosemary for other herbs, such as thyme or tarragon, or punch it up with black pepper or other spices, but personally, I like it just the way it is here.

1 ¾ cups unbleached all-purpose flour
1 tablespoon chopped rosemary plus 2 (6-inch) sprigs
1 teaspoon baking powder
¾ teaspoon salt
½ cup water
⅓ cup olive oil plus more for brushing
Flaky sea salt such as Maldon

Preheat oven to 450°F with a heavy baking sheet on rack in middle.

Stir together flour, chopped rosemary, baking powder, and salt in a medium bowl. Make a well in center, then add water and oil and gradually stir into flour with a wooden spoon until a dough forms. Knead dough gently on a work surface 4 or 5 times.

Divide dough into 3 pieces and roll out 1 piece (keep remaining pieces covered with plastic wrap) on a sheet of parchment paper into a 10-inch round (shape can be rustic; dough should be thin).

Lightly brush top with additional oil and scatter small clusters of rosemary leaves on top, pressing in slightly. Sprinkle with sea salt. Slide round (still on parchment) onto preheated baking sheet and bake until pale golden and browned in spots, 8 to 10 minutes. Transfer flatbread (discard parchment) to a rack to cool, then make 2 more rounds (1 at a time) on fresh parchment (do not oil or salt until just before baking). Break into pieces.

Flatbread can be made 2 days ahead and cooled completely, then kept in an airtight container at room temperature.

Jenna Bishop

The most amazingest, easiest recipe ever. I personally don't like shallots, so I use onion instead, but either way, it is fabulous. The chicken practically falls off the bone into your mouth. Yummy!!!!!! I always make this when I have to make a special dish

Soy-Balsamic Roasted Chicken With Rosemary: 1/4 cup balsamic vinegar, 1/4 cup soy sauce, 1/4 cup fresh rosemary, 1/4 cup honey, black pepper, abt 4lb of bone-in chicken (wings, thighs), 8 peeled shallots, 1 tbsp olive oil. Heat oven 425°F. Combine vinegar, soy sauce, rosemary, honey and pepper in shallow baking dish. Add chicken, turn to coat, place skin side down. Toss shallots with oil, arrange on chicken. Roast 30 min. Turn skin side up, baste occasionally, 15-20 min. more. (Tent with foil if browning too quickly.) Enjoy!

Melinda Lara

Hope you had a fabulous Thanksgiving! The recipe is ridiculously easy and absolutely delicious. Make it all the time and there are never any leftovers---which means I always make two!!! :)

Veronica's Hot Spinach Dip

Ingredients

Original recipe makes 10 servings [Change Servings](#)

2 (8 ounce) packages cream cheese, softened

1/2 cup mayonnaise

1 (4.5 ounce) can chopped green chiles, drained

1 cup freshly grated Parmesan cheese

1 (12 ounce) jar marinated artichoke hearts, drained and chopped

1/4 cup canned chopped jalapeno peppers, drained

1 (10 ounce) box frozen chopped spinach, thawed and drained

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
 2. Mix together the cream cheese and mayonnaise in a bowl until smooth. Stir in the green chiles, Parmesan cheese, artichokes, peppers, and spinach. Spoon the mixture into a baking dish.
 3. Bake in preheated oven until slightly browned, about 30 minutes.
-

Hayley Walmsley

This is my "people say I can't come to their potluck unless I bring this soup recipe". Odd I know, who would want someone to bring soup to a potluck, not only that but people will say if I am having some kind of party "are you making the soup?", "Yes", "Great, I'll see you there".

Bacon, Potato and Cheddar Cheese Soup.

serves 4

- 1 Litre Chicken Stock
- 1 medium to Large Onion Finely Chopped
- 3 Potatoes peeled and cubed (or not peeled it doesnt really matter)
- 1 Tablespoon Thyme leaves fresh or dried
- 200g Bacon chopped
- 1/2 cup Cheddar Cheese
- Salt and Pepper

couple of things ill mention here. If you want an even healthier recipe use salt reduced chicken stock and low fat cheese.

For vegetarians you of course would omit the bacon and use vegetable stock which means it wouldnt technically be this soup but im just giving you the option.

1. sweat the onions so that they do not change colour
2. add the thyme and bacon and fry untill cooked through
3. while you are doing this boil the potatoes for approx 10 minutes till cooked but firm
4. add the drained potatoes and the chicken stock to the bacon and onion mixture and stir.
5. cook for another 10 minutes or so untill the potatoes are slightly softer and taking on the stock
6. serve in bowls with the cheddar cheese on top and a garnish.
7. salt and pepper to taste

I really hope you enjoy this one It is one of my favorites. And a rather manly soup if i do say so myself. robust and filling and oh-so-good.

Carola Schwalm

"Christmas wouldn't be Christmas without the amazingness that is Cinnamon-Swirl-Banana-Bread" recipe:

<http://sallysbakingaddiction.com/2012/09/11/cinnamon-swirl-banana-bread/>

Cinnamon Swirl Banana Bread

Ingredients:

Banana Bread

- 2 cups (250g) white whole wheat flour (*or all-purpose flour*)
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt

- 1 teaspoon ground cinnamon
- 1/2 cup (100g) light brown sugar, not packed

- 4 Tablespoons (60g) unsalted butter, softened to room temperature
- 2 large eggs
- 1 and 1/2 cups mashed very ripe banana (*about 3 bananas*)
- 1/3 cup (80g) plain or vanilla yogurt (*I used greek yogurt*)
- 1 teaspoon vanilla extract

Cinnamon Swirl

- 1/4 cup (50g) granulated sugar
- 1 teaspoon ground cinnamon

Simple Glaze

- 1/2 cup (60g) powdered sugar, sifted
- 1 Tablespoon (15ml) heavy cream (*or half-and-half or milk*)

Directions:

1. Preheat oven to 350F. Spray a 9×5-inch loaf pan with cooking spray. Set aside.
2. In a medium bowl, whisk together the flour, baking soda, salt, and cinnamon. Set aside. In a separate large bowl, beat the brown sugar and butter with a stand or handheld mixer on medium speed until well blended – about 1 minute. Add the eggs one at a time, beating well after each addition. With a wooden spoon, stir in the mashed banana, yogurt, and vanilla. Slowly add in the dry ingredients. Do NOT overmix. Batter will be thick.

3. Spoon half of the batter into prepared loaf pan. Sprinkle with cinnamon-sugar swirl ingredients. Top with remaining batter. Bake for 40-45 minutes or until a wooden pick inserted in center comes out clean. Cool 15 minutes in the pan on a wire rack. Remove from pan and cool completely on the wire rack.
 4. While the bread is cooling, make the glaze in a small bowl by combining the powdered sugar and heavy cream. Add more powdered sugar until you reached desired thickness. Drizzle over banana bread. Bread will stay fresh and moist at room temperature for up to 10 days in an airtight container.
-

Alyssa Campbell

For gluten free/dairy free: Substitute regular yellow cake mix with Betty Crocker Gluten Free yellow cake mix (it's great!) and the butter with your favorite vegan butter. It's easy for even the slightly-baking-challenged me, since I don't follow directions well. I also have made this with lemonade (almost as good as orange) and pomegranate juice (maybe not quite as good but interesting and different).

<http://allrecipes.com/recipe/orange-cake/>

Orange Cake

Ingredients

Original recipe makes 1 - 10 inch Bundt cake [Change Servings](#)

- 1 (18.25 ounce) package yellow cake mix
- 1 (3 ounce) package instant lemon pudding mix
- 3/4 cup orange juice
- 1/2 cup vegetable oil
- 4 eggs
- 1 teaspoon lemon extract
- 1/3 cup orange juice
- 2/3 cup white sugar
- 1/4 cup butter

Directions

1. Grease a 10 inch Bundt pan. Preheat oven to 325 degrees F (165 degrees C).

2. In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 3/4 cup orange juice, oil, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.
 3. Bake in preheated oven for 50 to 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
 4. In a saucepan over medium heat, cook 1/3 cup orange juice, sugar and butter for two minutes. Drizzle over cake.
-

Asashia Martin

Hope you had a fabulous Thanksgiving! The recipe is ridiculously easy and absolutely delicious. Make it all the time and there are never any leftovers---which means I always make two!!! :)

<http://www.foodnetwork.com/recipes/paula-deen/crunch-top-apple-pie-recipe/index.html>

Crunch Top Apple Pie

Ingredients

Dough and Filling:

Dough for a double crust 9-inch pie (homemade, frozen, or refrigerated)

3/4 cup sugar

1 tablespoon all-purpose flour

1 teaspoon ground cinnamon

Dash salt

3 1/2 cups peeled, chopped cooking apples

1 (16-ounce) jar applesauce

1 tablespoon lemon juice

2 tablespoons butter, chopped into small pieces

Crunch Topping:

3 tablespoons all-purpose flour

1 tablespoon sugar

Dash salt

1 tablespoon butter, at room temperature

Directions

Preheat oven to 425 degrees F.

Line a 9-inch pie pan with half of dough. Combine sugar, flour, cinnamon, and salt in a bowl. Stir in apples, applesauce, and lemon juice. Spoon apple mixture into pie pan and dot with butter. Cut remaining crust into strips; arrange in a lattice design over top of pie. For crunch topping, combine flour, sugar, and salt in a bowl. Using a fork, cut in butter until mixture is crumbly. Sprinkle over top of crust. Bake for 10 minutes, then reduce heat to 350 degrees F and continue

to bake for about 45 minutes, or until crust and topping are golden brown.

Read more at: <http://www.foodnetwork.com/recipes/paula-deen/crunch-top-apple-pie-recipe/index.html?oc=linkback>

Barbara Leatham

This is my absolute must have recipe for Christmas, or any chilly day where you want to warm yourself from head to toe, inside and out.

Roast Tomato and Pepper soup

12 tomatoes (quartered) 2 medium red onions (or white if you prefer) chopped into bug pieces one large red pepper seeded and cut into big chunks one yellow pepper seeded and cut into big chunks (optional green pepper if you prefer a little more spicy) Garlic (4-6 cloves to taste) peeled Put all the ingredients into a roasting dish and drizzle with olive oil, make sure all the pieces have a light coating by tossing and mixing together.

Fresh ground pepper and coarse sea salt and either dried basil or parsley (which ever you prefer) Mix one last time and put in a pre heated oven (gas mark 6 or 200 degrees) Check after 45 minutes, make sure that the tomatoes and peppers are starting to darken and caramelize, but don't let them burn too much. (lightly charred is okay)

dissolve one veg stock cube into 1/2 - 3/4 hot water.

Transfer the ingredients to a large sauce pan, add the stock. If you are cooking this early in the day leave it for now and let it sit in the juices and let the flavours mix, otherwise blitz with a hand blender, add a little Worcestershire to taste. Simmer for a further 5-10 mins but try not to let it boil

Add cooked pasta for a really filling soup and serve with crusty bread and lots of butter :)x

This should serve 4 generous portions xx

I make this up for my family all the time. Last Christmas I made it up for 12 people and there was enough for two servings each by the time I tripled (and a bit) the ingredients.

Jamie Swanson

(note from Jenika – Jamie is the brains behind [The Modern Tog](#) – yay!)

Christmas isn't Christmas without pickle roll-ups.

Take corned beef, smother with cream cheese, roll around small baby dill pickles, slice into bite-sized pieces and enjoy. My favorite part of our entire dinner. :)

Pat Anderson

I'm always asked to bring my paté to potluck dinners.

Homemade pate with chanterelles and port wine

- 1.5 lbs chicken livers
- about 3/4 lb organic butter cut into about 5 slabs
- chanterelles soaked in port wine
- fresh basil
- port wine
- a couple of small onions
- home-grown garlic
- bay leaf
- peppercorns
- dried thyme

Start with one slab of butter and the mushrooms, port, and peppercorns in a heavy cast iron frying pan; when the water's gone (the bubbles change) add another slab of butter, and when it starts bubbling, the bay leaf and the onion.

When the water's mostly gone and the onion is nicely translucent and soft, add the sliced garlic, rest of the butter, and the thyme.

When the butter is bubbly, add the chicken livers and the fresh basil. Cook & remove from the burner when the livers are still pink inside.

Remove the bay leaf.

Allow to cool, then run through the food processor (you want it to cool before doing this, or all the butter floats to the top). Press through a sieve for extra smoothness.

Refrigerate or freeze in appropriately-sized containers – you don't want air on the paté. If you want, you can put a layer of aspic, but a lot of people aren't fond of that these days, so I usually just put some parchment paper on the surface of the paté to prevent it from getting oxidized.

Chanterelles from [Forbes Wild Foods](#), chicken livers from [Uppercut Meats](#), onions from the Leslieville Farmers Market, butter from [Organic Meadow](#), and I grew the basil and garlic.

Vanessa Honda

Orange Rolls

<http://www.hondaphotoart.com/?p=6634>

1.5 packages of yeast (1.5 T)	2 T. Orange Rind
1/3 cup warm water	1/4 c. fresh squeezed orange juice
1.5 c. milk, scalded	1 tsp. salt
1/3 c. sugar	5 c. bread flour
1/2 c. vegetable oil	1/2 c. butter, melted
2 eggs, beaten	

While milk is scalding, dissolve yeast in warm water with 1 tsp. sugar, in a small bowl. In a large mixing bowl, combine sugar, salt, cooking oil, orange rind, orange juice and scalded milk. Cool slightly. Add 2 cups of the flour and beat vigorously. Add yeast and eggs and beat again. Add remaining flour 1 cup at a time and mix after each addition. Turn dough onto floured surface and knead for 3 minutes until dough is smooth but still very soft. Place dough back into large bowl that has cooking oil and turn to coat top of dough; let rise for 1 1/2 hours. Punch down and divide dough in half. Roll out on floured cloth to 1/4" thickness and cut with round cutter. Prepare large jelly roll pan with melted butter. Take each round cut roll and fold in half and pinch to seal. Dip each roll in melted butter and turn onto pan. Line each of the rolls up fairly close together, barely touching. You should have about 40 small rolls that fill the pan. Cover rolls with a cloth and allow to rise for about 45 minutes. Bake at 375 degrees for 12-15 minutes. When baked, cool slightly before glazing with orange glaze and serve immediately. Best if served warm out of the oven.

Orange Glaze

2 c. powdered sugar
1 heaping T. zested orange rind
2 T. fresh squeezed orange juice

Combine glaze ingredients in small mixing bowl and beat vigorously. Glaze rolls generously after allowing rolls to cool slightly.

Notes: This is my most requested recipe. You will serve these to rave reviews. Enjoy!

Victoria Hershmann

This is a recipe I modified and came up with after scouring Pinterest and not seeing one I liked. And it definitely HAS caused fights in our house.

<http://victoriaannephotography.com/2013/11/fort-campbell-and-clarksville-photographer-buffalo-chicken-dip-recipe.html>

Buffalo Chicken Dip

2 Cups shredded chicken

1 package (8 oz) cream cheese

A few dashes of Texas Pete (or other hot sauce)

1 cup shredded mild cheddar cheese

1/2 cup ranch

1 1/2 cups Sweet Baby Ray's buffalo wing sauce.

Directions: Cook chicken thoroughly then shred until it's in small pieces. While chicken is cooking, combine cream cheese, ranch, Texas Pete, and wing sauce in large saucepan/pot. Add chicken and cheese. Stir until chicken is coated and cheese is melted.

Sarah Cruz

Here you go Jenika, but the only way to decorate them is to use confectionery sugar with a touch of vanilla and milk. We put in different colors, but white tastes best. :)

<http://www.foodnetwork.com/recipes/old-fashioned-sugar-cookies-recipe2/index.html>

Old Fashioned Sugar Cookies

Ingredients

1 cup butter, unsalted

1 cup white sugar

2 eggs, lightly beaten

1 teaspoon vanilla

3 cups flour

2 teaspoons baking powder

1 teaspoon salt

Directions

In a bowl, cream the butter and sugar. Beat in the eggs and vanilla.

In a second bowl, combine and mix well the flour, baking powder, and salt. Stir flour into butter mixture 1 cup at a time. Chill dough for 3 to 4 hours.

Roll out dough and cut into shapes with cookie cutters or a knife. Brush with milk and sprinkle with colored sugar. Bake on a sheet pan or a parchment lined sheet pan in a preheated 350 degree

Put in oven for 10 to 15 minutes depending on the size of the cookie. Remove cookies to a rack to cool completely.

Read more at: <http://www.foodnetwork.com/recipes/old-fashioned-sugar-cookies-recipe2/index.html?oc=linkback>

Brenda Pottinger

Here is one of my favorites :

Red Pepper Jelly

5 each red bell pepper

2 teaspoons red pepper flakes

3 tablespoons sure-jell no sugar needed pectin

3 and 1/4 cup sugar

1 cup cider vinegar (i use apple cider vinegar)

1 tablespoon butter

3/4 teaspoon salt

1/4 cup chopped cilantro (I rarely put cilantro in it because I HATE cilantro)

(I usually divide the jelly into small containers and then freeze them. Then the night before the party I put it in the fridge or bring it to a friend's house and let it thaw on the way.)(if you are making this to giveaway or share I would double the recipe. It only makes about 4 small containers)

1. Fine dice two bell peppers and hold to the side.
2. Pulse remaining bell peppers and pepper flakes in a food processor until finely chopped. The peppers will reduce to appx. 2 and 1/2 cups.
3. Whisk together the pectin and 1/4 cup of sugar.
4. In a sauce pot, combine the pureed peppers, vinegar, sugar, butter and salt. Bring to a vigorous boil.
5. Add diced peppers and stir occasionally for appx. 5 minutes.
6. Gradually add in the pectin mixture whisking constantly.
7. Return to a boil and stir constantly for appx. 2 minutes.
8. Remove from heat and add cilantro. Chill

adapted from a recipe from Kroger

I serve over cream cheese with crackers.

Janelle Nutter

I'm not a stuffing/dressing person. Never have been. But I love this recipe, and now I make it every year:

<http://www.melskitchencafe.com/2009/11/thanksgiving-dinner-101-the-stuffing.html>

Stuffing

Yield: Makes a 9X13-inch dish

Ingredients

- 7 tablespoons butter, plus more for dish and baking
- 1 loaf rustic/artisan/crusty white bread, cut into 1/2-inch cubes (about 9 1/2 cups bread cubes)
- Salt and Pepper to taste
- 2 tablespoons extra-virgin olive oil
- 5 celery stalks, thinly sliced on the diagonal
- 2 medium onions, halved lengthwise and thinly sliced in half-moons
- 2 cloves garlic, finely chopped
- 1/2 to 2 cups chicken broth
- 1/2 teaspoon poultry seasoning
- 3 tablespoons coarsely chopped fresh flat-leaf parsley
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary (rubbed between fingers to crumble lightly)
- 3 to 4 large eggs, lightly beaten

Directions

1. Preheat the oven to 350°. Melt 5 tablespoons butter in the microwave. Toss with bread cubes in a large bowl. Spread in a single layer on 1 or 2 rimmed baking sheets. Toast in the oven, tossing once, until golden, about 20 minutes. Let cool completely.
2. Heat the oil and remaining 2 tablespoons butter in a large skillet over medium-high heat until butter has melted. Add celery, onions, garlic, and a pinch of salt; cook, stirring occasionally, until golden brown and soft, about 10 minutes.
3. To bake all of the stuffing in the oven: (this is my preferred method) Put vegetable mixture and toasted bread into large bowl. Stir in poultry seasoning, herbs, and 2 cups broth into stuffing. Stir in 4 eggs until bread mixture is well coated. Spoon into a buttered 13-by-9-inch baking dish, and dot generously with butter. Cover with foil, and bake in a 375° oven for 25 minutes. Uncover, and bake until golden brown, 10 to 15 minutes more.
4. To stuff inside of turkey: Put vegetable mixture and toasted bread into a bowl. Stir in 1 cup broth, the poultry seasoning, and herbs; season with salt and pepper. Stir in 3 eggs. Stuff inside of turkey and bake.

Recipe Source: adapted from Martha Stewart

And I got this recipe from a friend last year, and I loooooove it! It's certainly not to be restricted to the holidays, though.

Sweet Corn Casserole

1 can whole-kernel corn, with juice

1 can cream of corn
1 box corn bread mix
1/2 tsp salt
2 eggs
1 onion chopped
4 tbsp butter
1 cup Cheddar cheese, shredded

Preheat oven to 375 degrees. Mix the first 5 ingredients and pour into a 9x13 pan. Sauté the onion in the butter and pour over the the corn mixture. Sprinkle the cheese on top and bake for 30 minutes.

Stephanie Howard

I've only made this once before, and it blew my mind, it was so delicious. Gluten free, dairy free, vegetarian. Can't wait to make it again this year

<http://support.cleanprogram.com/entries/20112342-Chestnut-Bisque>

Chestnut Bisque

1 15 oz can or jar of peeled and pre-roasted organic chestnuts OR about 8 oz dried chestnuts (peeled and found in the bulk section of most health food stores)
3 cups organic vegetable or chicken broth or stock
3/4 cup nut or rice milk, unsweetened
2 medium shallots, peeled and chopped
1 tablespoon coconut oil
1/4 cup pecans, coarsely chopped
3 leeks, coarse green stalks discarded, and the white ends sliced into coin sized rounds
1/4 teaspoon ground thyme or the leaves of a few thyme sprigs (3 or 4)
1/4 teaspoon ground cardamom
A pinch of nutmeg
Sea salt and freshly ground pepper to taste

If you are using dried chestnuts, put them in a medium pot over low heat with 3 cups of water and cook, covered, for 30-45 minutes or until tender. Save the cooking liquid to use in the soup. In a large pot over medium-low heat cook the leeks and shallots in the coconut oil, stirring often until they are tender and browned, about 10 minutes. Add the chestnuts (either from the jar or the recently cooked ones) and the broth or stock. Bring to a boil and then reduce heat to low and simmer, covered, stirring every so often for about 20 minutes, then add the nut or rice milk, pecans, cardamom, nutmeg and thyme. Remove from heat, allowing to cool a bit and either puree in batches in a blender or food processor or my preferred method is with a hand-held immersion blender right in the pot. Season the entire soup with salt in the pot after it's smooth. Serve warm, garnishing with a dash of freshly ground pepper in each bowl.

Jenn, from Jenn@2nJoy.ca

This spread is just so, so good. Dip pita chips, vegetables, or crackers into it or slather it over burgers and wraps. It's sinfully delicious.

<http://enjoywithjoy.com/2009/03/17/feta-lemon-dill-slather/>

Feta, Lemon & Dill Slather

Ingredients:

250 grams feta cheese, crumbled
3 tablespoon olive oil
2 garlic clove, minced
finely grated peel of lemon
1 tablespoon lemon juice
generous grinding black pepper
3 tablespoon freshly chopped dill
2 tablespoon snipped chives or 1 small green onion, thinly sliced

Place feta, oil, garlic, peel, juice and black pepper in a food processor. Whirl until it starts to blend together but still has texture. Stir in dill and chives until mixed.

Serve with crackers, sliced baguette or use as a spread for sandwiches, wraps or burgers or as a filling for large cherry tomatoes or scooped out cucumber slices.

Lori Ivey

I had to include 2 recipes because I make these every year and friends, family, and co-workers ask for them again and again:

Holiday Cider (This is SO easy but delicious):

INGREDIENTS:

1 box of cinnamon red hot candies
1 jug (128 ounce) of apple cider

DIRECTIONS:

Place the red hots into the top container of a large urn/perculator.
Pour the cider in and let the red hots melt into the cider! Easy peasy and delish!

Sausage Balls

INGREDIENTS:

1 (16 ounce) package bulk mild pork sausage	1 (8 ounce) package shredded sharp Cheddar cheese
1 (16 ounce) package bulk hot pork sausage	2 cups biscuit baking mix (such as Bisquick®)

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Line a baking sheet with aluminum foil.
3. Mix mild sausage and hot sausage in a large bowl until evenly blended.
4. Stir Cheddar cheese into sausage mixture.
5. Mix biscuit baking mix into sausage mixture about 1/2 cup at a time until baking mix is moist.
6. Roll meat mixture into 1 1/4- to 1 1/2-inch balls.
7. Arrange meatballs on prepared baking sheet.
8. Bake in the preheated oven until meatballs are no longer pink in the center and cheese is browned, about 20 minutes.

Anne Mattney

We made this recipe for the first time tonight - it is the perfect way to use up that leftover turkey!

<http://m.foodnetwork.com/recipes/666761>

BBQ Turkey or Chicken Gumbo

Recipe courtesy Rachael Ray

Total Time: 0 hours 55 minutes

Prep:

Cook:

0 hours 10 minutes

0 hours 45 minutes

Yield:

4 to 6 servings

Level:

Easy

Ingredients

- 2 tablespoons olive or vegetable oil
- 3 tablespoons butter
- 2 tablespoons fresh thyme leaves, finely chopped
- 3 to 4 ribs celery, chopped
- 3 to 4 cloves garlic, finely chopped
- 1 large bay leaf
- 1 large or 2 medium onions, chopped
- 1 large green bell pepper, chopped
- Salt and freshly ground black pepper
- 3 tablespoons flour
- 2 shots bourbon
- 2 cups chicken stock
- 3 to 4 tablespoons Louisiana-style hot sauce, such as Frank's Red Hot
- 3 to 4 tablespoons Worcestershire
- 2 tablespoons light brown sugar
- 2 tablespoons cider vinegar
- One 14-ounce can tomato sauce
- 1 to 1 1/2 pounds white and dark meat cooked turkey or chicken, chopped or pulled
- 1 box chopped frozen okra, optional
- Cooked white or brown rice or oyster crackers, to serve
- Thinly sliced scallions, to serve

Directions

Heat the oil in a large pot or Dutch oven over medium to medium-high heat, add the butter and melt into the oil. Add the thyme, celery, garlic, bay leaf, onions, bell peppers and some salt and pepper. Cook partially covered until tender, 15 minutes. Sprinkle the flour over the vegetables and stir a couple of minutes. Add the bourbon, and then the stock. Reduce the heat a bit to thicken. Stir in the hot sauce, Worcestershire, sugar, vinegar and tomato sauce. Add the turkey and okra, simmer to thicken and combine. Then serve or cool and store for a make-ahead meal. Reheat over medium heat.

Serve in shallow bowls topped with scoops of rice or crackers and scallions.

Courtney Haney

This is such a great idea!! I'm always on the lookout for new recipes and having ones that are already tried and true is such a treat! I'm including two recipes. The first is for my Chocolate Stout Cake. It's one of my best sellers with my bakery. It's super rich (and I mean *super*)! A full recipe will easily feed 25 - 30 people and the half will do 16 or so.

http://www.sprinklepinkdesserts.com/blog/wp-content/uploads/2013/10/IMG_0005-3-e1380671679785.jpg

Chocolate Stout Cake

Ingredients

Cake:

2 Cups Oatmeal Stout
440 g unsalted butter
155 g cocoa powder
540 g all-purpose flour
900 g sugar
1 Tablespoon baking soda
1 1/2 Teaspoons salt
4 large eggs
303 g sour cream
4 ounce bar dark chocolate, for shaving.

Frosting:

2 ½ cups heavy cream
20 oz bittersweet chocolate
29 g powdered sugar

Directions

1. Making the cake: Preheat oven to 350°F. Line 2 9in round cake pans with parchment paper.
2. Combine the stout and butter in a sauce pan over low heat.
3. When the butter is melted whisk in all the cocoa powder until the mixture is smooth. It'll be pretty thick because it's a lot of cocoa powder. Once the cocoa powder is combined, turn off the heat to let it cool for a bit.
4. Meanwhile, whisk together the dry ingredients in a bowl (flour, sugar, salt, baking soda).
5. Mix the eggs and sour cream in a very large bowl.
6. Once the sour cream and eggs are combined, slowly whisk in the warm chocolate stout mixture.
7. Next, whisk in the flour in a few batches. Try not to over-mix the batter but make sure there's no flour showing. This will be a thick and very rich batter.

8. Pour batter evenly into the cake pans and bake for 35 – 45 minutes.
9. Once done, cool cakes in pan until the pan can be handled. Then flip cakes out onto a wire rack to finish cooling to room temperature.
10. Meanwhile make the frosting: Add the cream and the chocolate to a medium saucepan and put it over fairly low heat.
11. Stir continuously, until the liquid is steaming and the cream and chocolate are completely incorporated in a nice smooth mix.
12. Pour this into a bowl and move it to the fridge to chill out and harden slightly. 60 - 90 minutes or so. Give it a stir every 15 minutes, just to keep it nice and smooth.
13. Once cooled put in the bowl of a mixer with the paddle attachment and beat in the powdered sugar.
14. Once the cake is cool, cut the tops off the cakes to make them level. Place the cuttings in a bowl and add a glob of frosting. Mix, adding more frosting, until a thick, relatively dry paste forms.
- 15 Lay out one layer of cake and top with the cake/frosting paste. Use your fingers to mold it into a layer of it's own. Lay the second layer of cake on top.
16. Frost with the remaining frosting and top with shaved dark chocolate.

My second recipe is for garlic bread sticks. I've never had anyone turn them down. I suppose you add enough butter and garlic and just about anything tastes great! ;)

Oh So Fluffy Garlic Breadsticks

Ingredients:

- .5 oz active dry yeast
- ½ C sugar (divided, 1T and the rest)
- 2 C warm water (divided into 1C portions)
- 3T vegetable oil
- 1 egg
- 1 t salt
- 4 – 6 bread flour
- ½ C melted butter
- 2T powdered parmesan cheese (it has to be powdered, real parmesan cheese makes a gooey mess!)
- ¼ t garlic powder

Directions:

1. Preheat oven to 400°.
2. In a large mixing bowl, dissolve yeast and 1 T sugar in 1 C warm water until yeast has bloomed.
3. Add the oil, egg, salt, 3 – 4 cups flour, remaining sugar, and water. Beat until smooth.
4. Knead in more flour to form a soft dough. Knead until smooth and elastic.

5. Turn out onto a floured surface; divide into 2oz pieces. Shape each piece into a 4 inch rope. Place 2 inches apart on a parchment covered pan.
 6. Bake for 6 – 12 minutes or until golden brown. Cool on a rack.
 7. Meanwhile, in a small mixing bowl combine butter, cheese and garlic powder. Pour over cooled breadsticks.
-

Joanie Hunt

I hope you like quiche! It's been my go-to dish since I first started making it at age 10.

Quiche

First: the crust

Crisco pie crust

1/2 c Crisco

1/4 c butter (not melted, but relatively soft)

2 c flour

1 tsp salt

4 TBS ice cold water

Cut together Crisco, butter, salt, and flour until small clumps form. Slowly add in 1 TBS of water at a time, cutting as you go. Once you achieve a fully mixed ball of dough, break into two sections. Roll out one section on lightly floured surface and place into 10in pie plate. (9in plates work fine, but you'll have to adjust down in terms of eggs when you get to the filling part.) Repeat step for your second crust.

Blind bake crusts for 10-12 minutes at 350 degrees. Be sure to lightly pierce crusts before baking and use waxed paper with dry beans to hold crust down as it bakes.

Quiche filling

2 green onions (or scallions, if you're the fancy sort)

1-2 clove garlic (I do NOT recommend garlic salt or powder. In this instance, fresh is best! You can totally taste the difference)

1 TBS butter (optional - I let it soften until it's barely "solid")

1/4 tsp salt

1/4 tsp pepper

1 lb bacon (cooked and crumbled)

1 c ham (cooked, diced. Hamsteaks work really well for this)

1-2 c spinach (I used frozen spinach and cut while it's still frozen. It's super easy this way)

1-2 c broccoli (Again, frozen florets are perfect and easy to cut. I love love love broccoli and spinach together)

8-12 eggs (depending on egg size. I recommend erring on the side of using too many as opposed to too few as it's really a pain in the butt to go back and add in more. Too much? Just fill a small ramekin with remainder, bake, and you'll have a quick breakfast on hand.)

3/4 tsp flour

1/4 tsp baking powder

1/4 c cream or milk (your choice and completely optional. If the egg mixture looks nice and fluffy as is, I will hold back on the milk)

1 lb shredded cheese (I prefer Jack cheese. For some reason, Swiss is totally unappealing to me. Use a white cheese for that classic quiche look and then add a little shredded cheddar for extra color and flavor. It works. I promise.)

I mince the garlic until it's super tiny. Then, I cut the green onion almost all the way to the tippy top of the greens. I dice and cut and cut and dice until it's almost as miniscule as the garlic. I think it helps to disperse the flavor through the quiche. These two ingredients are the first things I put on the crust once they're out of the oven.

I then add the spinach and broccoli. Over those, I sprinkle the ham and then the bacon.

Before anything else: place the pie plates on cookie sheets to catch any spillover during baking. It'll save you from having to clean the oven later.

Now, the eggs, salt, pepper, flour, baking powder, milk, and butter. Beat until nice and fluffy and happy looking. Pour into pie plates. Then, add cheese. If you want to be super "fancy", add a little parsley to the top of each one before you pop them into the oven. This is also the point where I usually throw a little more salt and pepper at the pies. Not a lot. Just enough to make you feel like you're enhancing the flavors.

Bake at 350 for 1 hour. If there's not jiggle in the middle, pull the quiches out of the oven. If there still seems to be a little jiggle (or, if you stick a knife in the center and it doesn't come out relatively clean and dry), bake another 15 minutes.

Let cool for at least 20 minutes, allowing everything to set nicely.

Note #1: Pair with fresh fruit or salad and you're set! Or, eat alone because it's plenty filling by itself.

Note #2: Obviously the butter in the egg mixture will add calories to your meal, but a tablespoon isn't really all the many calories and seems to make the mixture a bit more decadent. Completely up to you whether or not those calories. Same with the milk/cream. And, of course, fillings are subjective. I just happen to think these ingredients work really well together.

Mayra Martinez

<http://bakedecoratecelebrate.com/recipes/ultimatequaruplechocolatebrownie.cfm>

The Ultimate Quadruple Chocolate Brownie

Preheat oven to 350°F. Spray 13 x 9 in. pan with vegetable pan spray.

In small bowl, combine flour and salt. In large microwave-safe bowl, melt butter and chopped chocolate. Stir in sugar, eggs and vanilla extract; mix well. Add flour mixture; mix until just combined. (Do not over mix.) Stir in chips. Spread into prepared pan.

Bake 25-30 minutes or until toothpick inserted in center comes out almost clean. Cool completely on rack before cutting.

Makes about 24 brownies.

Allison Patel

I got my hands on Panera's recipe for Broccoli and Cheese soup, and it's pretty amazing. It's so good that we eat that as our main Thanksgiving course every year instead of turkey.

Here you go:

1 TBSP butter, melted

½ medium onion, chopped

¼ cup butter, melted

¼ cup flour

2 cups half & half

2 cups chicken stock (can substitute veggie stock to make it vegetarian)

½ pound broccoli

1 cup carrots, julienned

Salt and pepper to taste

¼ tsp. nutmeg

8 ounces sharp cheddar cheese

Sautee onion in 1 TBSP butter until no longer crunchy. Set aside.

Cook ¼ cup butter and flour, stirring with whisk, over medium heat for 3-5 minutes.

Stir constantly and slowly add half & half.

Add stock, while continuing to whisk.

Bring heat up and simmer 20 minutes.

Add broccoli, carrots, and sautéed onions.

Cook over low heat for 20-25 minutes, until veggies are tender.

Add salt/pepper (you may want to add a preliminary amount and then check it after the cheese has been added)

Add cheese, stirring as you go.

Stir in nutmeg, serve.

If you have any left over and reheat it later, add a little more stock to the pot/bowl while stirring to mix. I've found that the cheese gets pretty thick and the added stock helps it remember that it's supposed to be soup. Also, it makes it last longer.

Juliette C. Curnette

I LOVE potlucks!! Best family gatherings ever! ^.^

I thought a hard moment about what you asked for,... Just one recipe... ONE??

Its funny, but I would be more than happy if you would pick as many as you like from Mine & my Sister's Blog of healthy, vegan, GF, vegetarian, etc... Blog. We started it on September 9 of this year, and we are always looking to inspire others. <3

If it is a bit overwhelming, I would be glad to send you just ONE, but what is the fun in that???

lol

www.lettuceturnipbeethealthblog.wordpress.com/

Kristine Marie

http://allrecipes.com/Recipe/Cocktail-Meatballs/Detail.aspx?event8=1&prop24=SR_Thumb&e11=cranberry%20chili%20meatballs&e8=Quick%20Search&event10=1&e7=Home%20Page

Cocktail Meatballs

Ingredients

1 pound lean ground beef
1 egg
2 tablespoons water
1/2 cup bread crumbs
3 tablespoons minced onion
1 (8 ounce) can jellied cranberry sauce
3/4 cup chili sauce
1 tablespoon brown sugar
1 1/2 teaspoons lemon juice

[Check All](#) [Add to Shopping List](#)

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
 2. In a large bowl, mix together the ground beef, egg, water, bread crumbs, and minced onion. Roll into small meatballs.
 3. Bake in preheated oven for 20 to 25 minutes, turning once.
 4. In a slow cooker or large saucepan over low heat, blend the cranberry sauce, chili sauce, brown sugar, and lemon juice. Add meatballs, and simmer for 1 hour before serving.
-

Valerie Rollans

Here is my recipe that I make every year. I never understood the cranberry sauce thing--until I tried this recipe. Now, it's almost my favorite part of the meal (except for the turkey itself). And it tastes great on the turkey too for those of us who can't eat gravy.

<http://www.foodnetwork.com/recipes/alton-brown/cranberry-sauce-recipe2/index.html>

Cranberry Sauce

Ingredients

1/4 cup freshly squeezed orange juice
1/4 cup 100 percent cranberry juice, not cocktail
1 cup honey
1 pound fresh cranberries, approximately 4 cups

Directions

Wash the cranberries and discard any soft or wrinkled ones.

Combine the orange juice, cranberry juice and honey in a 2-quart saucepan over medium-high heat. Bring to a boil and then reduce the heat to medium-low and simmer for 5 minutes. Add the cranberries and cook for 15 minutes, stirring occasionally, until the cranberries burst and the mixture thickens. Do not cook for more than 15 minutes as the pectin will start to break down and the sauce will not set as well. Remove from the heat and allow to cool for 5 minutes.

Carefully spoon the cranberry sauce into a 3 cup mold. Place in the refrigerator for at least 6 hours and up to overnight.

Remove from the refrigerator, overturn the mold and slide out the sauce. Slice and serve.

Read more at: <http://www.foodnetwork.com/recipes/alton-brown/cranberry-sauce-recipe2/index.html?oc=linkback>

Sarah Shotts

<http://eclectanerds.wordpress.com/2013/10/01/super-easy-taco-soup/>

Super Easy Taco Soup!

INGREDIENTS

Depending on the size of your crockpot you may need to add an extra can of beans or corn.

1 Can Pinto Beans

1 Can Black Beans

1 Can Red Beans

1 Can Rotel

1 Can Diced Tomatoes

1 Can Black Olives

1 Can Corn Niblets

1 Can Green Chilis

1 Packet Taco Seasoning

1 Packet Ranch Dressing

Chicken Leftovers (Rotisserie Chicken is the best!)

Optional...

Sour Cream

Avocados

Cheddar Cheese

Tortilla Chips

METHOD

Open cans. Dump in crockpot.

Open packets. Dump in crockpot.

Add chicken.

Stir.

Turn on Crockpot.

Wait.

...hours later

Serve with avocado, sour cream, cheese & tortilla chips.

The longer it cooks the better it is. I hope you love this recipe as much as I do!

PS Impressions

I bake (a lot!), and to stay on my "list" the recipe needs to be yummy and usually chocolate (#1), not labor-intensive (#2), and involve the use of normal ingredients (#3)...so this is my go-to recipe for years that everyone loves (well, if they are normal, and like chocolate :-):

Triple Chocolate Bundt Cake

1 dark chocolate cake mix

3/4 c. oil
1 small instant choc. pudding mix (dry)
1 c. sour cream or plain yogurt
3/4 c. warm water
4 eggs
2 c. chocolate chips

Beat all ingredients together with mixer except chocolate chips for 2-3 minutes. Stir in chocolate chips. Pour into greased bundt pan. Bake at 350 for 40-45 minutes (this is the hardest part--it never tests done and doesn't look done, so you basically hope your oven is right on temp and pull it out in 45 minutes--don't want to over or under bake. Let it totally cool before removing from pan b/c it sets some as it cools.

Then...you can drizzle with chocolate glaze, but it is awesome without it--really!



Thank you, everyone! Wherever your holiday table may be, may it be both full of good food & surrounded by people you love.

Happy Holidays,

Jenika



psychology *for* photographers
(and other creative professionals)