# 2009
# LEARN
# Holiday Cookbook

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**Recipes by:**
**LEARN Tutors, Learners and Staff**

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# *Appetizers*

# Make-It-Your-Own Cream Cheese Spread

Submitted by Bonnie Sumner

Ingredients
8 ounces cream cheese, softened
Topping of your choice

Suggestions: salsa, marinara sauce, caramel sauce, canned pie filling, canned shrimp (drained) and cocktail sauce. Use your imagination!!!
Crackers of your choice

Directions
Put softened cream cheese in a bowl and pour topping over it. Serve with small knife and crackers.

# Cheese Ball

Submitted by Vinnie and Don Defrain

Ingredients
8 ounces cream cheese
1 packet Italian salad dressing mix
Chopped nuts

Directions
Mix cream cheese and salad dressing mix.
Make into ball and roll into mixed nuts until completely covered.

## Guacamole

Submitted by Hector Ortega

Ingredients

2 avocados
1 quarter red onion, minced
1 tomato, chopped
1/2 teaspoon salt
3 tablespoons cilantro leaves, finely chopped
1 lime, juiced

Directions

Cut the avocados into halves. Remove the seeds, and scoop out the pulp into a small bowl. Use a fork to mash the avocado. Stir in onion, tomato, cilantro, lime juice and salt. Cover the bowl, and refrigerate for 1 hour before serving.

## Crab Meltaways

Submitted by Jenny Hanson

*Yields 6 entrees or 48 appetizers*

Ingredients

1 package (6) English Muffins
2 tablespoons mayonnaise
1/4 butter
1/2 teaspoon garlic salt
1/2 teaspoon seasoned salt
1 cup shredded cheddar cheese
1 6-ounce can crabmeat

Directions

Mix all ingredients together and spread on English muffins.
Place under broiler until golden brown and bubbly (watch carefully, they burn fast).

# *Salads*

## Broccoli Salad

Submitted by Sarah Noyes Seene

Ingredients

5 cups fresh broccoli florets
1/2 cup raisins
1/2 cup sunflower seeds
1/2 cup cooked, crumbled bacon
1/4 cup of red onion, chopped
1 cup of frozen peas, thawed
Dressing:
- 1 cup mayonnaise
- 2 Tablespoons vinegar (a light balsamic works well)
- 1/2 cup sugar

Directions

Combine broccoli florets, raisins, sunflower seeds, crumbled bacon, chopped onion, and peas in a large serving bowl. In a separate bowl or large cup, whisk together mayonnaise, vinegar and sugar.
Add dressing to the salad and toss to mix well; chill thoroughly before serving.

## Holiday Cranberry Jell-O Salad

Submitted by Laura Amick

Ingredients

1 large package raspberry Jell-O
2 cups boiling water
1 cup crushed pineapple with juice
1 cup canned whole cranberries
1/2 cup chopped celery
1/2 cup chopped nuts

Directions

In 9x12 glass dish, dissolve Jell-O in boiling water.
Add pineapple and cranberries, then celery and nuts.
Refrigerate until set.

# Molded Egg Salad

Submitted by the Danzigers

Ingredients

12 hard boiled eggs
1 cup mayonnaise
1 tablespoon mustard
1 teaspoon salt
1/8 teaspoon pepper
1 cup chopped celery
1/2 cup chopped sweet Gherkins
1/3 cup chopped onion
1/4 cup chopped parsley
1 envelope unflavored gelatin

Directions

In large bowl, mash eggs. Add remaining ingredients except gelatin.
Stir until blended. Sprinkle gelatin over 1/3 cup hot water and stir until dissolved and clear.
Combine with egg mixture. Place in lightly oiled decorative mold or 9x5 loaf pan.
Refrigerate until firm – at least 6 hours or overnight. Invert on serving platter.

# *Entrees*

## Baked Macaroni and Cheese

Submitted by Raquel Sojourner

Ingredients

1 box elbow macaroni, about 16 ounces
1-1/2 pound shredded cheddar cheese
1 cup whole milk
1 stick butter, unsalted and softened (not melted)
Pinch of salt
Pepper to taste

Directions

Preheat oven to 350 degrees.

Boil elbow macaroni in large boiling pot according to package instructions. Place cooked and drained macaroni in your casserole dish. Add softened butter, milk, pinch of salt, pepper to taste, and one pound of shredded cheddar cheese. Gently mix to blend the ingredients. Layer the top of your macaroni with the remaining cheese, about 1/2 pound. Bake macaroni with cheese at 350 degrees for about 1 hour. The top layer will turn golden brown when the macaroni is ready. Do not allow your macaroni and cheese to dry out.

## Sloppy Joes

Submitted by Desiree Garcia

Ingredients

Packet of ground meat
Ketchup
Mustard
Cajun spice (optional)
Hamburger buns

Directions

Brown some meat - beef, turkey, tofu, etc - in a pan. Add ketchup and mustard (ratio is about 3 to 1 or 2 to 1) and stir. The mixture should be kind of soupy. Add a little bit of Cajun spice for a kick, then stir, and cook. Allow to cook in juices for 5 minutes, and Voila! Slap it on a hamburger bun and enjoy.

# Bulgur with Dried Cranberries

Submitted by Audrey Pitts from Cooking Light Magazine

*Yields 8 servings*

Ingredients

1 cup bulgur
2 cups cubed (1/4"), peeled English cucumber
1 cup dried cranberries
1/3 cup thinly sliced green onion
1 cup finely chopped flat leaf parsley
1 teaspoon grated lemon rind
1/3 cup extra-virgin olive oil
3/4 teaspoon Kosher salt
3/4 teaspoon freshly ground pepper

Directions

Place bulgur in large bowl, cover with 2 cups boiling water. Cover; let stand 30 minutes or until liquid is absorbed. Fluff with a fork. Add remaining ingredients. Toss gently to combine.

# Steamed Dumplings

Submitted by Jason Romano

Ingredients

1 package ground pork, turkey, or meat substitute
2 eggs
1 tsp salt
1 small onion (finely chopped)
1 tbsp grated fresh ginger
1/2 teaspoon garlic powder
Shumai or square egg roll wrappers
1/4 tsp pepper
Soy sauce to taste

Directions

Beat eggs with salt, ginger, garlic, and pepper. In large mixing bowl, combine the raw meat and egg mixture. Mix the finely chopped onion into the mixture. The consistency should be that of raw meatloaf or meatballs. Put a spoonful of the mixture in the center of a square egg roll wrapper, and fold the two opposing corners of the wrapper together to make a triangle. Press edges and sides together to seal closed. Heat a steamer, and steam dumplings on high heat for 15 to 20 minutes. Serve dumplings with soy sauce.

# Chile Relleno Casserole

Submitted by Maria Soto

Ingredients

2 cups grated cheddar cheese
2 cups grated jack cheese
1 or 2 4-ounc can(s) minced Ortega green chiles (drained)
1 package corn tortillas
6 eggs
2 cups milk
2 teaspoons paprika
1 teaspoon salt
1/2 teaspoon oregano
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon dry mustard

Directions

Line a 9x13 baking dish with buttered corn tortillas (buttered side down). Add another layer of unbuttered corn tortillas on top of those tortillas. Sprinkle the cheddar cheese evenly across the tortillas, then sprinkle the jack cheese evenly on that. Distribute the green chiles evenly over the cheese. In a bowl, beat the eggs with the rest of the ingredients, and pour on top of the dish with the tortillas, cheese, and green chilies. Chill in the refrigerator overnight or for at least 4 hours. Once chilled, bake uncovered in 325º oven for 50 minutes or until top is lightly browned. Let stand 10 minutes, and serve.

# *Desserts*

# French Apple Pie

Submitted by Nick Crosby

Ingredients

8 cups peeled and sliced apples
1/2 cup granulated sugar 3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 cup all-purpose flour
1/4 cup firmly packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup butter or margarine
1 (9-inch) unbaked pie shell

Directions

1. Mix together sliced apples, sugar, 3 tablespoon flour, and 1/2 teaspoon cinnamon. Pour into a 9-inch unbaked pie shell.
2. Mix together 1/2 cup flour, brown sugar, and 1/2 teaspoon cinnamon. Cut in butter until crumbly. Sprinkle over apples. Cover the edge of the crust with aluminum foil.

Bake at 450°F (230°C) for 15 minutes then reduce the oven temperature to 350°F (175° C). Bake until the apples are tender, 25 to 35 minutes. Cool completely.

# A Basic Tiramisu

Submitted by Kevin Vigil

*Makes 12 servings*

Ingredients

Pound cake, 6 oz. (about half of a 10.75 ounce package), cut into 1/2-inch cubes
Mascarpone Cheese, 8 ounces
Heavy Cream, 1-1/4 cups
Eggs, 2
Sugar, 2/3 cup + 1/4 cup, divided
Unflavored Gelatin, 1 envelope
Kahlua or Amaretto, 6 tablespoons
Vanilla, 1/4 teaspoon
Unsweetened cocoa powder (optional)
Sweetened whipped cream (optional)
Shaved Chocolate for decorating

Directions

Divide cake pieces evenly among 12 1/2-cup capacity custard cups; set aside.
In bowl with mixer at high speed beat cheese with heavy cream until mixture falls from spatula in thick ribbon, about 1 minute; set aside.
In another bowl with mixer at high speed beat eggs until fluffy, 6-8 minutes.
Meanwhile, in pot over high heat, combine 2/3 cup sugar with 1/4 cup water; bring to a boil.
Cook until sugar dissolves and temperature reaches 250 degrees Fahrenheit on candy thermometer.
Gradually beat the boiling sugar syrup into beaten eggs.
Continue beating until slightly cooled, about 3 minutes. Transfer to a large bowl; set aside.
In a small bowl, combine 3 tablespoons of water with gelatin; let stand 5 minutes.
In a small pot over high heat, combine 1/2 cup water with remaining sugar; bring to a boil.
Cook until sugar dissolves, 3-4 minutes.
Remove from heat; stir in liqueur, vanilla and reserved gelatin until gelatin dissolves.
Fold 3/4 of the liqueur mixture into the egg mixture; fold in the cheese mixture.
Drizzle the remaining liqueur mixture over the cake in the custard cups, dividing the cheese mixture evenly among the cups.
Refrigerate until firm, at least 1 hour.

***Thank You to all who contributed!***

***~LEARN Staff***