



These recipes, from Studio KDA staff and a few of our culinary clients, are a sampling of our favorites. Like the community we share, they reflect a wide range of tastes and cultures.

Special thanks to our friends at Comal, Flour & Water, Bar Shiru, Brenda's Soul Food, and Itani Ramen for sharing their recipes.

For comfort, joy, and even a few thrills—check out the delicious cocktails—we hope you will try and enjoy a few over the holidays.



Pamplemousse Paloma Cocktail



Proprietors Daniel Gahr & Shirin Raza – Bar Shiru

Ruby Red Pamplemousse Paloma

Giffard Crème de Pamplemousse Rose liqueur has a concentrated grapefruit flavor, with a gentle bitterness from the pith and plenty of citrus sweetness from the fruit. It adds complexity to this paloma-esque cocktail, rounding out the fresh juices with enough sweetness to balance each drink.

3 tablespoons (1 1/2 ounces) blanco tequila
2 tablespoons fresh Ruby Red grapefruit juice
2 tablespoons (1 ounce) Giffard Crème de Pamplemousse Rose liqueur
1 tablespoon fresh lemon juice
Pinch of fine sea salt (not iodized)
2 tablespoons club soda
Lime wedge

Directions

Combine tequila, grapefruit juice, liqueur, lemon juice, and salt in a Boston cocktail shaker. Fill shaker with ice cubes. Cover and shake vigorously until well chilled. Strain into a Collins glass filled with ice cubes. Top with club soda, and garnish with a lime wedge.



Bacon Wrapped Chicken Cordon Bleu



Austin: I love this recipe because it tastes amazing and has some of my favorite indulgent ingredients.

For the Chicken

Boneless Skinless Chicken Breasts

Bacon

Fresh Spinach Leaves

Blue Cheese (the stinkier the better - the tang of the cheese is what makes this dish)

Eggs

All-Purpose Flour

Panko Bread Crumbs (and any spices you like to add)

Oil/Butter for Frying

For the Salad

Dates, Goat Cheese (no need to go crazy here - your regular grocery store chevre will do), Champagne Pear Dressing (add your own favorite zesty dressing - the champagne pear one we had on hand was excellent), more fresh spinach! Or whatever greens you prefer

* While still cold (for ease of cutting) butterfly chicken breast into thirds (make one incision 1/3 of the way through the thin section of the breast and another on the opposite side another third down and unfold) * While allowing chicken to come to room temperature, fry up a couple of strips of bacon (always start cold so as to not shock the fat - it wants to warm up and caramelize) * Cover chicken in saran-wrap and pound out to 1/4"-3/8" * Sauté spinach in bacon fat - not too long * Mix crumbled bacon bits, blue cheese and sautéed spinach and put a dollop in the middle of the chicken * Wrap the chicken around with filling and make sure to include a roughly 1" overlap - secure with toothpicks (don't forget to take these out later) * Bread your chicken by dabbing in flour, then egg wash, then a thorough tossing in Panko (they have pre-seasoned varieties that work fine, or add your own spice mix of salt, pepper, thyme, parsley, etc...) * Wrap your breaded, stuffed, chicken breasts with bacon, using the toothpicks to secure them * Using 3/4" of oil/butter, fry on high heat the chicken/bacon, ensuring that the oil is deep enough to be covering halfway up the sides (you don't want uncooked bacon wrapping your chicken) for...a few minutes? Good Luck!

Salad: combine, toss & serve.



Carter's Mince Beef Congee



Why I love this recipe...

This was my comfort food growing up, especially when I

was sick and did not have much of an appetite to eat anything. It warms me up, has great flavor (as you can technically add anything to it or go with any side dishes), and is one of the healthiest choices (mostly water). It takes extra time and effort to make traditionally, but now I am serving my two toddlers at home weekly with the ease of using a pressure cooker.

1 cup jasmine rice (or other kind of rice to your choice)

6-8 cups of water or meat stock (texture and flavor to your choice)

¼ to ½ pound minced beef

1-2 chopped carrots

2-4 oz chopped spinach (fresh or frozen)

Throw everything into the pressure cooker and set it to high pressure or porridge setting for 15 to 20 minutes, garnish with scallions, cilantro, thin sliced ginger, peanuts before serving. There are really no second or third steps to follow. The time to cook depends on the ingredients you put in. Here is my long list of recommended ingredients:

(For the boring eaters) chicken, pork, ribs, boneless fish fillet, meat balls, sweet potatoes, corn.

(For foodies and adventurers) thousand year-old eggs, chicken feet, chicken or pork liver, duck blood, intestines, to name a few....



Tiffany's Simple & Hearty Dal



This dal recipe is simple, warming, hearty, and full of quintessential Indian aromatics –

an easy weeknight dinner any time of year. Serve with Basmati rice (or naan) & garnish with cilantro; pair with pan-roasted broccoli. You can thank me later.

- 1 cup yellow split peas or moong beans, soaked in cold water for 1 hour
- 1 large tomato (about 8 ounces), cut into 8 wedges
- 1/4 cup coconut oil
- 1/2 teaspoon cumin seeds
- 1 medium red onion, finely chopped (about 1 1/2 cups)
- 5 large garlic cloves, thinly sliced
- 1 teaspoon coriander seeds, finely ground
- 3/4 teaspoon ground turmeric
- 1/2 teaspoon kashmiri or cayenne
- 1/4 cup minced cilantro leaves
- 1 tablespoon unsalted butter
- 1 teaspoon salt

Drain the dal and place in a large saucepan. Add the tomato and 3 cups of water and bring to a boil.

Reduce the heat to a simmer, cover and cook until peas are tender, 45 minutes to 1 hour. Pick out any tomato skins and whisk dal to emulsify it. Keep warm over very low heat.

Heat the oil in a medium skillet over high heat. When the oil begins to smoke, add the cumin seeds, covering the pan with a lid or splatter screen. After the seeds have stopped sputtering, add the onion and saute over medium heat. About 3 minutes later, add the garlic and saute until most of the onion has turned dark brown, about 5 minutes altogether. Add the coriander, turmeric and cayenne, stir and pour mixture over the dal. Add the cilantro, butter and salt to the dal and simmer for another 5 minutes. Serve hot.



Chef Matt Gandin's Snapper Zarandeado

Chef Matt Gandin
– Comal

1 1/2 ounces guajillo chiles, seeded
Hot water
2 tablespoons tomato puree
1 tablespoon soy sauce
1 tablespoon Worcestershire sauce
1 small garlic clove
1/4 cup mayonnaise
Kosher salt & freshly ground pepper
1 tablespoon minced shallot
1 tablespoon white wine vinegar
1/2 teaspoon finely grated lemon zest
1 tablespoon fresh lemon juice
1 dried arbol chile—stemmed, seeded and crushed
1/4 cup extra-virgin olive oil, + more for brushing
12 spring onions or scallions
2 1/2 pounds asparagus, ends trimmed
Four 6-ounce, skin-on red snapper fillets
Warmed corn tortillas, for serving

- In a small skillet, toast the guajillo chiles over moderate heat, turning, until blistered and fragrant, 2 minutes. Transfer the chiles to a bowl, cover with hot water and let stand until softened, 15 minutes. Drain the chiles, reserving 1/4 cup of the soaking liquid. • Transfer the softened chiles and reserved chile soaking liquid to a food processor. Add the tomato puree, soy sauce, Worcestershire sauce and garlic and puree until smooth. Add the mayonnaise and puree until incorporated. Season with salt and pepper. • Light a grill or preheat a grill pan. In a small bowl, whisk the shallot with the vinegar, lemon zest, lemon juice and crushed arbol chile. Gradually whisk in the 1/4 cup of olive oil. Season the vinaigrette with salt and pepper.
- Brush the vegetables with oil and season with salt and pepper. Grill the vegetables over moderately high heat, turning, until crisp-tender; 3 minutes for the scallions, 5 minutes for the asparagus. Transfer the vegetables to a bowl and toss with the vinaigrette. • Using a sharp knife, make three shallow cuts on the skin side of each snapper fillet. Transfer 1/4 cup of the guajillo mayonnaise to a small bowl. Rub each fillet all over with 1 tablespoon of that mayonnaise, rubbing it into the cuts. Grill the fillets over moderate heat, turning once, until lightly charred and just cooked through, 6 to 7 minutes. Transfer the snapper and grilled vegetables to plates and serve with warm corn tortillas, passing the remaining guajillo mayonnaise at the table.

***Guajillo chiles and soy sauce in the mayonnaise rub create a great spicy, extra-savory crust on this fish.**



Chef Brenda's Shrimp & Grits



Brenda Buenviaje
– Brenda's Soul Food

Relish: 1 to 2 tbsp olive oil

¼ pound smoked bacon, thickcut crosswise ¼-inch strips

¼ medium red onion, about ½ cup

4 tsp minced garlic

1 cup diced tomatoes, some juice reserved

1½ to 2 tsp hot sauce like Tabasco or Crystal

½ to 1 tsp dark brown sugar, or to taste

¾ teaspoon Sherry vinegar, or to taste

Kosher salt and pepper, to taste

Grits: Pinch kosher salt, 1 cup grits

Shrimp: 2 tbsp canola oil

2 tsp minced garlic

1 cup grated sharp cheddar cheese, about 2 ounces

1 pound large shrimp, 26 to 30, peeled, deveined, tails on

Kosher salt and freshly ground black pepper, to taste

Cayenne pepper, to taste

1 cup dry white wine

2 to 3 tbsp unsalted butter, softened

Thinly sliced green onion, for garnish

Relish: Cook bacon in a medium-size skillet over medium heat until crispy and fat has rendered. Move bacon to paper towels and reserve. Drain skillet and discard excess fat, while wiping away any burned bits. Add olive oil, onion and garlic. Cook – stirring frequently – until onion is a medium brown color, about 3 minutes. Add tomatoes, hot sauce, brown sugar and Sherry vinegar, then bring to a simmer. Cook briefly until slightly thick, stir in bacon and add salt and pepper to taste.

Grits: In a medium-size saucepan bring 4 cups water plus salt to a boil over medium-high heat. Add grits, stirring to combine, and reduce heat to low. Cook grits, stirring occasionally until soft, spoonable and cooked through, about 20 minutes. Keep warm.

Shrimp: Preheat oven to 350°. Portion hot grits into 4 large, oven-proof dinner bowls, sprinkle cheddar over the grits and place in the oven until melted, about 3 to 5 minutes. Sauté garlic and sauté briefly until slightly brown. Add shrimp, then season with salt, black pepper and cayenne to taste. Sauté briefly until edges of shrimp start to turn pink.

Add wine, deglaze pan and cook until wine is reduced by half. Add the relish and butter. Cook for another minute until sauce is hot and slightly thickened and shrimp are cooked through. Divide shrimp and sauce into the bowls and garnish with green onions. Serves 4



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Kugela from Brian



Ah, Kugela! The national dish of Lithuania! What celebration would be complete without it? We would make this at family gatherings up at my grandpa's house in northern Wisconsin. This magical dish would provide plenty of fuel for a cold winter's afternoon sledding, cross country skiing, or just plain ol' snowshoeing. Remember, Kugela is an art, not just a recipe. Experiment with ingredients and techniques to make your own Kugela statement. Serve with a dollop of sour cream, if you like.

1 pound bacon, diced
1 large onion, grated
5 pounds Russet potatoes, finely grated, and soaked in water -1/2 cup flour
1 (12 ounce) can evaporated milk
6 eggs
salt and pepper to taste

Preheat oven to 375 degrees F (190 degrees C).

Lightly grease a 9x13 inch baking dish.

In a large skillet over medium heat, fry bacon pieces until crisp; remove to paper towels. Reserve half of bacon drippings, and set aside. Return skillet to stove; stir onions, and cook until soft and translucent.

In a large bowl, stir together reserved drippings, bacon, onion, and potatoes. Mix in flour, evaporated milk, and eggs. Season with salt and pepper to taste.

Pour into baking dish, and bake in a preheated oven until top is nicely brown, about 1 hour. Cut into squares, and serve with sour cream, if desired.



Till's Garlic Confit



This is a great staple to have in your fridge. I use the garlic as a base for almost everything, sauces, soups, salad dressings.....etc. The garlic caramelizes and becomes very soft and sweet.

Ingredients

- 3 cups garlic cloves, peeled
- 1 fresh bay leaf or 2 dried leaves
- 8 to 10 sprigs fresh thyme
- Kosher salt and whole black pepper corns
- About 2 cups blended oil (50% canola, 50% extra virgin olive), as needed

Put the garlic cloves in a heavy, covered braising pan or dutch oven. Add the bay leaf and thyme, a scant tablespoon kosher salt, and 15 to 20 peppercorns. Barely cover with the oil.

Cover the pan and braise in a 300° oven until the cloves are pale golden and very tender, about 1 hour to 1 hour and 15 minutes. Cool to room temperature.

Transfer the garlic and all of the oil to a sterilized jar. Press a square of plastic wrap down directly onto the surface of the oil. Place another square of plastic over the rim of the jar and twist on the lid or secure with a rubber band. With every use, replace the square of plastic that touches the oil and use a perfectly clean fork or tongs each time to prevent cross-contamination from other surfaces in your kitchen. As long as covered with oil, this will last at least 3 weeks in the refrigerator.



Chef Kyle Itani's Family Dumpling Recipe

Chef Kyle Itani grew up on gyoza. As a kid he would make it with his family—it was the perfect side dish to bring to potlucks—and now it's one of the most popular dishes at Itani Ramen in Uptown Oakland.

Filling

- 1 pound of cabbage
- 1 Tablespoon of salt
- 1.5 pounds ground pork
- 1/3 cup minced garlic chives
- 1 Tablespoon minced garlic
- 1 Tablespoon soy sauce
- 1 teaspoon white pepper

Wrapping

- 1 pack of Wonton skin wrappers
- Cornstarch

Sieve or fine mesh basket for dusting cornstarch
Small bowl of water, small sheet pan, small spoon

Dipping Sauce and Garnish

- 1/4 cup soy sauce
- 1/2 cup rice vinegar
- Chili oil
- Minced green onions

Filling: Mince the cabbage finely and place in a bowl with the salt. Mix well to disperse the salt evenly in the bowl. Let sit for 30 minutes to an hour. Squeeze the water out of the salted cabbage by hand and place in a large mixing bowl. Add the rest of the ingredients and mix well to combine.

Wrapping: Start by dusting cornstarch over a sheet pan. Hold the wrapper in the palm of one hand spoon a heaping tablespoon of mixture into the center of the wonton wrapper. With the other hand, dab your finger in the water. Run your wet finger around the inside edge of the wonton skin. Fold the skin into a taco shape and pinch around the edges starting at the top to seal the filling. To pleat the edges, start on the right side and hold the edge of the sealed wonton skin by using your index finger and thumb with both hands about a centimeter apart. Push the skin edge together between your two hands to overlap and create a pleat. Pinch that pleat to lock it in place. Move up the skin edge and repeat 3 more times. Set down on the dusted platter and push down so the gyoza stand upright.

Cooking: Heat a non-stick skillet over medium heat. Apply the non stick spray. Place gyoza slightly apart and brown on the bottom. Add 1/4 cup of water and place the lid on the pan until the water evaporates. Add a little bit more oil and cook 2 minutes more to crisp the bottoms. Sprinkle the green onions over the gyoza.



Charles' Quick Ribs that Fall off the Bone



Why I love this recipe... I grew up in the great state of Alabama – a place obsessed with church, college football, and barbecue. I liked barbecue. As a Boy Scout I stayed up all night stoking the open pit fires for the charity barbecue for our troop. When I was 14 it was fun. Nowadays a Sunday afternoon sounds a whole lot better than all night. Everyone loves these ribs. This recipe is cobbled together from various sources. The keys are the homemade bbq sauce with cider vinegar and smoked paprika, diluting the bbq sauce used for basting to prevent burning, and finishing the ribs in the oven – which is what saves cooking all night....

Homemade bbq sauce: • 2/3 c ketchup • 1 t salt
• 1/2 c cider vinegar • 1/4 c brown sugar • 1 t ground cumin
• 2 t smoked Spanish paprika • 1 t freshly cracked black pepper

Ribs: 2 racks baby back pork ribs about 2.25 lbs each
(membrane removed)

Homemade bbq sauce: Combine ingredients in a small saucepan, bring to a simmer, cook for 5 minutes.

Ribs: Pre-heat grill, take half of the bbq sauce and dilute with half a cup of water for basting the ribs. Season the ribs with your favorite rub, put them on the grill and baste with the diluted bbq sauce. Turn every 5 minutes for 25-30 minutes, basting each time. They should develop a nice red glaze without much burning. Remove each rack from the grill onto aluminum foil, baste generously with the undiluted sauce, wrap each rack in its foil and pop in the oven for 1-2 hours (longer is fine). Remove ribs from the oven when ready to eat and let rest for 10-15 minutes. Slice between bones and serve. Yum!



Keith's Homemade Gnocchi



I first experienced homemade gnocchi at age 7, at our family's Italian ancestral home in the mountains north of Genova, made by "Uncle Marcello". Although I don't have that original recipe, we've since tested many versions and this 101 Cookbooks recipe is delicate, light and fluffy.

Scant 2 pounds of starchy potatoes, 2 large russets
1/4 cup egg, lightly beaten
Scant 1 cup of unbleached all-purpose flour
Fine grain sea salt

Cut halved potatoes in half and add to large pot of salted water. Bring to boil and cook until tender (40-50 minutes.)

- Place potato pieces on cutting board. Peel as soon as possible. Save the potato water. Be mindful that you want to work relatively quickly so you can mash the potatoes when they are hot. I run the fork down the sides of the peeled potato creating a nice, fluffy potato base to work with— you're

after an even consistency without noticeable lumps. • Let the potatoes cool. • Pull the potatoes into a soft mound. Drizzle with the beaten egg and sprinkle with 3/4 cup of the flour. Mix the flour and eggs into the potatoes. Fold and repeat until the mixture is a light crumble. Gently, knead the dough. Add more a sprinkle of flour if the dough is too tacky. The dough should be moist but not sticky. • Cut it into 8 pieces. Gently roll each 1/8th of dough into a snake-shaped log, roughly the thickness of your thumb. Cut 3/4-inch pieces. Dust with a bit more flour. • To shape the gnocchi hold a fork in one hand and place a gnocchi pillow against the tines of the fork (or gnocchi board), cut ends out. With an assertive (but very light) touch, use your thumb and press in and down the length of the fork. The gnocchi should curl into a slight "C" shape. Set each gnocchi aside, dust with a bit more flour if needed. • Cook the gnocchi in batches by dropping them into boiling water roughly twenty at a time. When they are cooked they will pop back up to the top. Fish them out of the water ten seconds or so after they've surfaced. • Place on a large platter with a generous swirl of whatever sauce or your favorite pesto.



Marites' Filipino Chicken Adobo



Even though I was born and raised in rural Ohio, I still ate Filipino food for almost every meal growing up. When I'm craving it now, we whip up a quick batch of Chicken Adobo with steamed white rice. It instantly transports me back to my childhood, and is surprisingly simple to make.

Ingredients

4 to 5 pounds chicken thighs
1/2 cup white vinegar
1/2 cup soy sauce
4 cloves garlic, crushed
1 teaspoon black peppercorns
3 bay leaves
Steamed rice, for serving

(I like to grind the peppercorns, and not leave them whole. I also add lots of garlic, and cook the whole thing longer until it reaches a darker, caramelized stage.)

Combine the chicken thighs, vinegar, soy sauce, garlic, peppercorns and bay leaves in a large pot. Cover and marinate the chicken in the refrigerator for 1 to 3 hours.

Bring the chicken to a boil over high heat. Lower the heat, cover and let simmer for 30 minutes, stirring occasionally. Remove the lid and simmer until the sauce is reduced and thickened and the chicken is tender, about 20 more minutes. Serve with steamed rice.



Adriana's Coquito "Puerto Rican Egnog"



I grew up in Puerto Rico and you traditionally make this drink the first week of December.

Customarily you serve a small shot glass to all your visitors (mail-man, neighbor, co-worker, etc) and by the time New Year's comes around your bottle should be empty!

Ingredients:

1 can coconut milk

1 can cream of coconut

2 small cans evaporated milk

1 can sweetened condensed milk

1/2 teaspoon ground cinnamon*

1 1/2 cups of white rum (Bacardi preferred)**

1. In a blender, combine all ingredients well.
2. Chill overnight (it can be refrigerated/ stored in an airtight bottle for up to a month).
3. Shake the bottle before serving.
4. Serve cold in small portions or shot glasses.

* You can add more cinnamon to taste.

** Rum is optional, can be substituted for Brandy or leave out for a "virgin Coquito". You can also add more or less alcohol to taste.



Chef Thomas McNaughton's Bolognese Ragu

Thomas McNaughton
Flour + Water

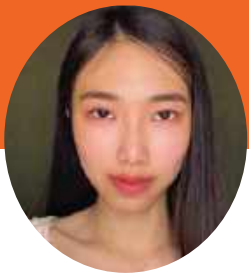
Olive oil - 2 tbsp
1 Medium yellow onion - finely chopped (255 grams)
1 Celery stock - finely chopped (68 grams)
1 Carrot - finely chopped (136 grams)
Ground beef - 12 oz (340 grams)
Ground pork - 5.5 oz (156 grams)
Pancetta - chopped - 3.5 oz (99 grams)
Chicken stock - 3 cups
Tomato paste - 2 tbsp
Milk - 1 cup
Salt and Pepper
Red wine vinegar - to taste
To Finish -
Unsalted butter - 1/2 cup (1 stick)
Salt
Fresh grated Parmesan

In a large heavy pot or pan, heat the oil over medium high heat. Add the onion, celery, and carrot. Saute until soft, 8-10 minutes. Add the beef, pork, and pancetta; saute until browned. Break up the meat with the back of a spoon or spatula, about 15 minutes. Add 2.5 cups of stock and the tomato paste, stir to incorporate. Reduce heat to very low and gently simmer, stir occasionally, about 2 hours. Season with salt and pepper.

Bring the milk to a light simmer in a small sauce pan. Gradually add to the sauce. Cover the sauce with a lid slightly ajar and simmer over low heat, stirring occasionally, until the milk is absorbed. About 1 hour, adding more stock only if the ragu is too thin.

Bring a large pot of seasoned water to a boil. Drop the noodles in the water. Depending on how dry the pasta is, cook time can be anywhere from 2-4 minutes. Cook to 80% of desired doneness, as the noodle will continue to cook when in the sauce. When done, strain.

Add the butter to the ragu and mix with noodles and continue to simmer. When the pasta sauce coats and sticks to the noodles, the pasta is ready. Enjoy!



Jennie's No-Bake Vanilla Cheesecake



Why I love the recipe...

Because it's got special NOs in it. NO bake, NO timer, NO burnt,

NO special equipment, and NO experience. NO problem! You can make it anytime, anywhere!

The very Base! (For one 6 inch round shape)

Cookie - 1 cup + Drawn butter - 2 tbsp

Crème Anglaise!

Milk - 3/8 cup

Powdered gelatin - 1 tsp

Egg yolks - 2

Sugar - 3 tbsp

Say Cheese!

Vanilla beans - 1 piece

Milk - 3/4 cup

Cream cheese - 7 oz

Fresh cream - 3/4 cup

Sugar - 3 1/2 tbsp

Lemon juice - 5 g

Let's add some color~ Jam! (optional)

Frozen raspberry - 1.25 lbs, Sugar - 3 1/4 tbsp, Lemon juice - 10 g

Here we go :

1. Melt 2 tbsp of butter, mix with crushed cookies, spread in a mold and cool in the refrigerator. **2.** Sprinkle 1 tsp of powdered gelatin on 3/8 cup of milk and let it soak. **3.** Add 3 tbsp of sugar to 2 egg yolks and mix until whitish. **4.** Put the vanilla beans from which the seeds have been taken out and 3/4 cup of milk in a pan, warm them to the extent that they do not boil, and add to ③ and mix. **5.** Make Crème Anglaise while mixing slowly over low heat, heat to 350 ° F (or thicken like corn potage), and remove from heat. **6.** Add gelatin from ②, mix and soak in water to remove heat. (If you use ice water, gelatin may cool and harden.) **7.** Knead 7 oz of cream cheese until soft, add the crème anglaise of ⑥ and mix until there are no cheese lumps. **8.** Gently whisk 3/4 cup of fresh cream and 3 1/2 tbsp of sugar in ice water, add to ⑦ and mix. Add a squeeze of lemon juice and mix. **9.** Pour the cheese liquid into a chilled mold, smooth the surface and chill overnight in the refrigerator. **10.** Mix 1.25 lb of frozen raspberries and 3 1/4 tbsp of sugar, add half of lemon juice and let it boil. **11.** Strain and remove the seeds. **12.** Warm the knife with hot water, wipe off the water, and cut the rare cheese to complete.



Buddy's Pumpkin Cake (circa 1960)



It's a surprisingly delicious old school charmer that goes back to the days of Betty Crocker and Crisco (both of which did not touch this recipe).

2 cups flour

1 1/4 cups sugar

2 tsp baking soda

1 tsp salt

3 tsp cinnamon

1 tsp ginger powder

1 tsp nutmeg

4 large eggs (room temperature)

1 1/2 cups canned pumpkin (regular size can)

1 1/2 cups Crisco oil (veggie or canola oil will work)

Frosting:

1-8oz cream cheese (room temperature)

1 box powder sugar (approx. 3/4c - 1c.)

1 stick butter (room temperature)

2 tsp vanilla

1-2 tbsp milk (if needed)

1 1/2 cups chopped pecan or walnuts (if desired)

Preheat oven to 350 degrees.

Spray inside of bundt cake pan with non-stick spray. In large bowl mix dry ingredients together and set aside. In separate bowl mix wet ingredients together. Mix dry ingredients with wet ingredients. Don't overmix. Pour into bundt cake mold and bake for 1 hour. Cake should pull away slightly from the edges of pan. Insert toothpick to check if it's cooked. Toothpick should come out fairly clean. Set pan on cooling rack for 10-15 mins. (this is important). Do not let it sit too long in the warm pan else when you flip it out, it will stick. After 10-15 minutes turn the cake pan upside down on a large plate. It should slide out easily. While cake is cooling, start on the frosting.

Frosting: With a hand or standing mixer, cream the butter until fluffy. Add cream cheese. Continue to cream. Add sugar and vanilla. Beat until smooth and fluffy. May add a tablespoon of milk to thin it if needed. Pour or drizzle over bundt cake. Add chopped pecans or walnuts for garnish (if desired).
Serve.



Kim's Almond Roca



I make these every year as holiday gifts for my family and friends. The recipe is easy to multiply. Enjoy!

Ingredients

- 1-1/3 cups sugar
- 1/2 lb. butter
- 1 Tbsp. light Karo syrup
- 3 Tbsp. water
- 18 oz. chocolate (mix of milk & dark)
- 3 oz. semi-sweet chocolate chips
- 3 cups toasted slivered almonds

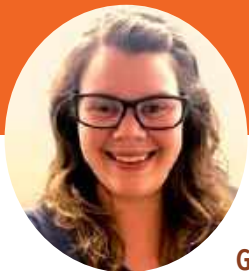
YIELD: ± 3 lbs.

Chop slivered almonds into smaller pieces & toast in 300° oven for 10 minutes. Grease 2 cookie pans. Melt butter in a large, heavy bottom sauce pan. Add sugar when melted. Add Karo syrup and water. Stir occasionally over medium to high heat. Use a candy thermometer and heat to "hard crack" (302° but may vary per thermometer). Mixture should turn brown.

While candy is coming to temperature, melt 1/2 of chocolate over double boiler on low heat. As soon as candy temperature is reached, remove from stove and add 1/2 cup of nuts and quickly mix thoroughly. Pour candy onto greased cookie pans, spread to an even thickness. Pour chocolate onto candy while still warm. Top with 1/2 of remaining almonds. Set trays aside to cool or harden in refrigerator.

When chocolate is hard, turn candy over on a piece of waxed paper. Melt remaining 1/2 of chocolate over double boiler on low heat. Spread on the other side of candy and sprinkle with remaining nuts. Set trays aside to cool or harden in refrigerator.

Break candy into pieces & store in refrigerator.



Jen's Mom's Lemon Cookies



My favorite childhood memory is playing in my Grandma's backyard with the scent of citrus blossoms in the air, feeling the warm sunshine and grass on my bare feet. My grandma and mom would make these cookies often, taking advantage of the abundance of citrus in their backyard.

1 cup butter, softened

1 cup sugar

1 egg

1 TBS milk

1 tsp vanilla extract

2-1/2 cups flour

3/4 tsp salt

1/2 tsp baking soda

Zest of one fresh lemon

3 tsp fresh lemon juice or lemon extract (extract provides a stronger lemon flavor)

Pre-heat oven to 400 degrees.

In a large bowl, cream the butter and sugar until light and fluffy (you may use a stand mixer). Slowly beat in the egg, milk, zest, vanilla extract and juice (or lemon extract).

Combine the flour, salt and baking soda in a separate bowl. Whisk together so ingredients are incorporated with each other. Slowly add the flour mixture to the creamed mixture. Do not over mix. Shape dough into 1 inch balls, place about 2 inches apart on an ungreased or parchment lined baking sheet.

Bake for 9 - 10 mins, or until the edges are just lightly browned. To avoid overcooking, remove the cookies from the baking sheet immediately and cool on wire racks.



Ian's Pumpkin Pie



Easily the best & easiest pumpkin pie ever. Every time I make one I end up making a second one. The cranberries are great but I recommend just doing the pie topped with a generous blob of whipped cream and a cup of hot coffee. Can't beat it.

Sugared Cranberries

- 1 cup fresh cranberries • 1 cup water
- 2 cups granulated sugar, divided

Pumpkin Pie

- **Homemade pie crust** per sallysbakingaddiction.com/baking-basics-homemade-buttery-flaky-pie-crust or **store bought**
- One 15oz can (about 2 cups) pumpkin puree
- 3 large eggs
- 1 and 1/4 cups packed brown sugar
- 1/2 tsp salt • 1 + 1/2 tsps ground cinnamon
- 1/2 tsp ground ginger • 1 tbsp cornstarch
- 1/4 tsp ground or freshly grated nutmeg
- 1/8 tsp ground cloves • 1/8 tsp fresh ground black pepper
- 1 cup heavy cream • 1/4 cup milk

Cranberries: Place cranberries in a large bowl; set aside. In a medium saucepan, bring 1 cup of sugar and the water to a boil and whisk until the sugar dissolves. Remove from the heat and cool for 5 minutes. Pour sugar syrup over the cranberries and stir. Let sit in the refrigerator for 6 hours or overnight (ideal). Drain the cranberries and pour 1 cup of sugar on top. Toss. Pour the sugared cranberries on a parchment paper and let them dry for at least 2 hours.

Pie filling: Preheat oven to 375°F (190°C). Whisk the pumpkin, 3 eggs, and brown sugar together until combined. Add cornstarch, spices, cream, and milk. Vigorously whisk until everything is combined. Pour pumpkin pie filling into a warm pre-baked crust. Only fill the crust about 3/4 of the way up. Bake until the center is almost set, about 55-60 minutes. After 25 minutes, cover the edges of the crust with aluminum foil to prevent them from getting too brown. Check for doneness at minute 50, and then 55, and then 60, etc. Once done, transfer the pie to a wire rack and cool for at least 3 hours. Decorate with sugared cranberries. Serve with whipped cream.



Ann's English Trifle



This is my favorite holiday dessert because my beloved aunt made it every Christmas and it involves brandy-soaked cake covered in whipped cream. What's not to like?

Ingredients

- 2 (3 ounce) packages ladyfingers**
- 1/2 cup brandy**
- 3/4 pint raspberries**
- 1 cup strawberries, sliced in half**
- 1 orange, zested**
- 1 pint heavy whipping cream**
- 1 (2.25 oz) package slivered almonds**
- 1/4 cup Raspberry Jelly**

Open the ladyfingers and spread raspberry jelly on the flat side of each. Line the bottom of a deep glass bowl with 1/2 the ladyfingers. Pour 1/2 the rum over ladyfingers; top with 1/2 the raspberries and strawberries.

Beat cold milk, pudding mix, and orange zest together in a bowl using an electric mixer until smooth, about 2 minutes. Spoon 1/2 the pudding over fruit layer. Arrange the remaining lady fingers atop pudding layer and around sides of bowl. Coat with jelly to help them stick to the sides of the bowl. Pour remaining rum over ladyfingers; top with remaining fruit and pudding. Refrigerate trifle for flavors to set, about 1 hour.

Beat heavy cream in a bowl using an electric mixer on medium-low speed until fluffy. Spoon whipped cream over trifle and sprinkle with toasted almonds.



Layla's Vienna Crescent Cookies



The reason I love this recipe so much is because my family and I have made this cookie every holiday season without fail and it reminds me of the beautiful, snowy Christmases in Austria.

Makes 20

Ingredients

1 cup all-purpose plain flour
1 stick unsalted butter
½ cup ground almonds
2 tbsp granulated sugar
About 2 cups confectioners' sugar

Preheat the oven to 300 degrees

Sift the flour into a bowl. Cut the butter into pieces and rub or cut it into the flour until the mixture resembles fine bread crumbs. Add the almonds and granulated sugar, and mix to a firm dough. Knead the dough briefly, then break off a walnut-sized piece. Roll it into a sausage shape about 1 inch thick and pinch the ends. Place it on a greased and floured baking sheet and curve the ends around to form crescents. Repeat with the rest of the dough.

Bake the crescents for 30 minutes; they should be barely starting to color. Meanwhile, dredge a sheet of wax paper with the sifted confectioners' sugar. As soon as you remove the cookies from the oven, roll them in the confectioners' sugar to coat them thickly. Leave them to cool on wire racks.



Darshan's Paper Plane Cocktail



The ideal aperitivo:
simple to make, easy to drink.

Paper Plane Ingredients

1½ ounces amaro (preferably Nonino)
1½ ounces fresh lemon juice, strained
1½ ounces Aperol
1½ ounces bourbon

Makes 2 Servings

Note: The original Paper Plane was created back in 2007 by Sam Ross for the Violet Hour in Chicago. The recipe was first made using Campari but changed to Aperol in 2008 when the cocktail was served at Milk & Honey in NYC. You can substitute Montenegro in place of the original recipe's Amaro Nonino – although it doesn't have the same citrusy profile of Nonino, it does make a good alternative (both cheaper and more readily available).

Preparation

Combine amaro, Aperol, bourbon, and lemon juice in a cocktail shaker. Fill with ice and shake vigorously until outside of shaker is frosty –about 20 seconds.

Strain into 2 coupe glasses

Garnish with a twist of lemon