



Simply Good Recipes

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Dear Friends,

I am delighted to introduce this special recipe book, a gift from the hearts and hands of our exceptional employees. Members of our collective teams have offered up some of their favorite recipes. We encourage you to try one during this holiday season. The collaboration of our teams spans boundaries, uniting the best in marketing from each of our enterprises. We cherish this alliance, as it represents the spirit of teamwork, innovation, and a shared dedication to our clients.

Within these pages, you will find not just recipes but the essence of what makes our teams extraordinary. Just as our marketing campaigns are crafted with precision and creativity, these recipes should be prepared with love and care. Each dish is a testament to our uniqueness as individuals and the passion we bring to work every day.

Some may consider cooking to be work, but just like our marketing efforts across digital, print, and video, we don't see what we do as work. We view it as a personal challenge, a collective means to success, and a whole heck of a lot of fun. This team isn't just brilliant. They are fun, enthusiastic, and deeply committed to the success of our clients.

During this holiday season, as you savor these delectable recipes, remember that the support and care you experience as our clients mirror the bond we share within and across our collective companies. Together, we create magic.

Wishing you a warm and wonderful holiday season filled with joy, laughter, and the sweetest of moments.

With gratitude,
Sean Owen

Happy
Holidays

from all of us at

wedü



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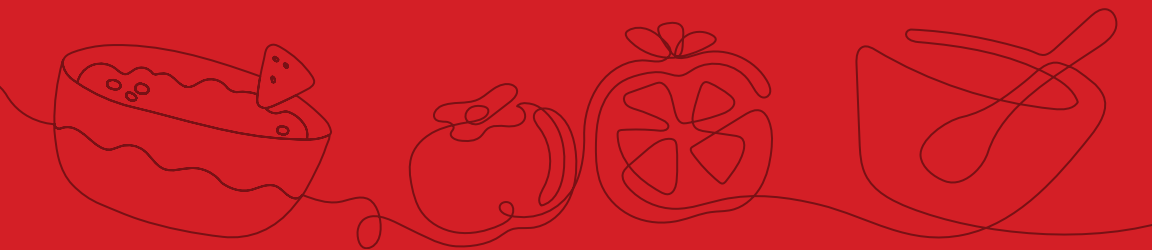
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Appetizers





BBQ Chicken Wings and Drumettes

INGREDIENTS

1 tbsp	brown sugar
2 tsp	salt
2 tsp	onion powder
2 tsp	garlic powder
1 tsp	smoked paprika
1 tsp	ground black pepper
1 tsp	chili powder
½ tsp	cayenne pepper (optional)
3-4 lbs	party wings
1 cup	BBQ sauce, such as Sweet Baby Ray's, <i>divided into thirds</i>

DIRECTIONS

1. Combine first eight ingredients into a small bowl and mix until well incorporated.
2. Sprinkle the spice mix on the top and bottom of the wings and drumettes.
3. Place a layer of chicken in the slow cooker, then pour ⅓ of BBQ sauce over them. Repeat as many times as needed, but typically three layers.
4. Cook on low in slow cooker pot for 4-5 hours.
5. Remove from slow cooker. Baste both sides with BBQ sauce, then broil in oven to brown and caramelize.

From chef Vicki



Double or triple the spice mixture and pour into an empty spice jar to keep on hand. I have used this spice mixture on pork chops utilizing the same cooking method.



Cranberry Jalapeño Cream Cheese Dip

INGREDIENTS

12 oz	cranberries, <i>fresh and uncooked</i>
¼ cup	green onion
1-2 fresh	jalapeño peppers
2 tbsp	cilantro (optional)
½ cup	sugar, <i>according to taste</i>
1 tbsp	lemon juice
1/8 tsp	salt
16 oz	cream cheese (whipped)

DIRECTIONS

12-24 HOURS BEFORE SERVING

1. Use hand food chopper to chop cranberries.
2. Chop green onion, jalapeño peppers, and cilantro.
3. In a medium-sized bowl, add chopped cranberries, green onion, cilantro, and jalapeños. Then, add sugar, lemon juice, and salt on top of cranberry mixture and stir gently until blended.
4. Cover with plastic wrap and place in refrigerator overnight.

PRIOR TO SERVING

5. Remove cranberry mixture from refrigerator and stir well. Strain out all liquid using a colander with small holes.
6. Whip softened cream cheese with hand mixer until smooth (about 2 minutes) and spread over bottom of a pie plate or 9x9-inch dish.
7. Pour cranberry mixture atop cream cheese and keep in refrigerator until ready to serve.
8. Use a spoon to spread over crackers and enjoy!!

From chef Melissa



Melissa found this recipe on Pinterest over a decade ago, and now her family requests that she make it every year. It did not start out as a family tradition but soon became one.



Creamy Jalapeño Dip

INGREDIENTS

½ cup	Greek yogurt
¾ cup	mayonnaise
	juice of 1½ limes
2 cloves	garlic, <i>grated</i>
1 head	garlic
½	yellow onion
1 bunch	scallions, <i>root end removed</i>
2	jalapeños
½ bunch	cilantro
	Olive oil
	Salt and black pepper, <i>to taste</i>

DIRECTIONS

1. Toss yellow onion, scallions, jalapeños in olive oil, salt, and pepper.
2. Place veggies on baking sheet.
3. Wrap 1 head of garlic in foil.
4. Roast at 425°F for 25 minutes.
5. Add all ingredients to blender and blend to desired texture.
6. Add salt and pepper to taste.
7. Serve with your favorite veggies or chips.

From chef Murray



This is a recipe from my long-time partner, who is a restaurateur and fantastic cook. It's an excellent dip for parties and sharing.



Corned Beef Dip

INGREDIENTS

8 oz	corned beef, <i>thinly sliced</i>
16 oz	sour cream
2 cups	mayonnaise
1 clove	fresh garlic, <i>finely chopped</i>
1 medium	onion, <i>finely chopped</i>
1 tsp	sugar
2	round loaves hearty bread (rye, dark rye, pumpernickel, oat, sourdough)
	Freshly ground black pepper
	Dill, <i>fresh or dried, to taste</i>

DIRECTIONS

1. Cut corned beef into smaller pieces with scissors, if desired.
2. Mix all ingredients in large bowl. Adjust garlic, black pepper, and dill to taste. Chill overnight.
3. Taste-test the next day. Add more garlic, black pepper, and dill if necessary.
4. Hollow out one of the round loaves by cutting off top and scooping out insides. Place dip mixture in hollowed-out bread. Cut up second loaf of bread to serve with dip. Enjoy!

From chef Louise



I use Hellmann's mayonnaise but any kind will work. I also buy the corned beef thinly sliced at the deli, then cut it into smaller pieces at home with kitchen scissors. And you can never add too much dill, fresh or dried.



Hot & Saucy Cocktail Meatballs

INGREDIENTS

2 lbs	lean ground beef
1 cup	dry bread crumbs, <i>any flavor</i>
2/3 cup	onion, <i>finely chopped</i>
1/2 cup	milk
2 tbsp	chopped fresh parsley
2 tsp	salt
1 tsp	Worcestershire sauce
1/8 tsp	pepper
2	eggs
2 bottles	chili sauce (12 oz each)
2 jars	grape jelly (10 oz each)

DIRECTIONS

1. Heat oven to 400°F.
2. Stir together all ingredients except chili sauce and grape jelly. Shape into 1-inch meatballs.
3. Place in ungreased 13x9x2-inch pan or on rack in broiler pan.
4. Bake uncovered for about 20 minutes or until no longer pink in center and juice is clear.
5. Heat chili sauce and jelly in slow cooker, stirring constantly, until jelly is melted. Stir in meatballs until coated.
6. Set slow cooker on low to warm depending on when they will be served.

From chef Vicki



Grate your onions for better taste and texture!



SEE TAREK
MAKE IT!

Mini Egg Quiche

INGREDIENTS

- Phyllo dough cups (about 4 boxes of 15 mini cups)
- 6 large eggs
- 1 cup heavy cream
- Salt and pepper to taste
- Shredded cheddar cheese
- Jimmy Dean sausage
- Olive oil
- OPTIONAL ADD-INS**
Red/green/yellow pepper, mushrooms, onions, spinach, ham, bacon, broccoli. Anything you like!

DIRECTIONS

1. Preheat oven to 400°F.
2. Drizzle the peppers with olive oil and season with salt and pepper.
3. Place on baking sheet. Roast for 40 minutes to give them a sun-dried flavor. You can skip this step if you prefer to dice them raw.
4. While peppers are roasting, brown the sausage in large skillet and set aside.
5. In a bowl, whisk the eggs, heavy cream, salt, and pepper together until light and fluffy.
6. Remove the peppers from the oven and let cool slightly before dicing.
7. Preheat oven to 375°F.
8. On a greased cookie sheet, place phyllo dough cups 2 inches apart and fill each with the peppers, sausage, cheese, and any additional add-ins.
9. Pour the egg mixture into each cup so it fills in between the ingredients.
10. In a 375°F oven, bake for 18-20 minutes or until the egg batter has risen.

From chef Tarek

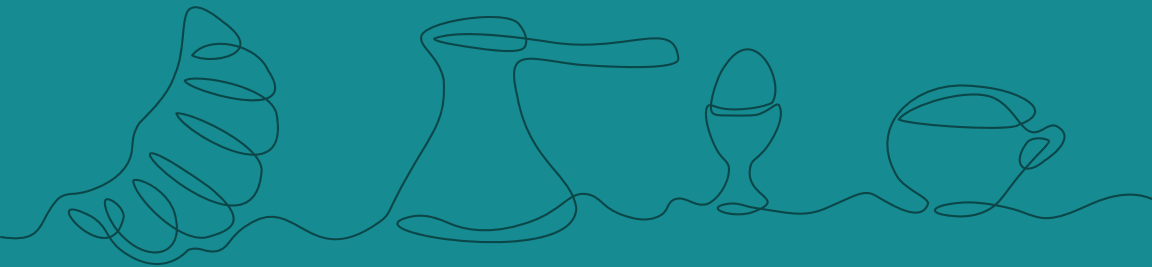


These mini quiches are quick, easy, and perfect for your next brunch or to simply elevate family breakfast. They are a perfect way to introduce cooking with your kids, too.



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Breakfast





Breakfast Sausage Egg Bake

INGREDIENTS

- 1 lb ground sausage, *sweet or spicy*
- 2-4 cups cheddar cheese, *quantity depending on your love of cheese*
- 2 cups milk
- 8 large eggs
- 1 bag tater tots, *divided into thirds*
Ground pepper, *if desired*

DIRECTIONS

1. Preheat the oven to 375°F.
2. Cook sausage as directed on package.
3. In a greased pan, spread the sausage on the bottom and add half of your cheese.
4. In a large bowl, mix the eggs and milk together. Gently pour over the cheese and sausage.
6. Top with the rest of your cheese.
7. Spread tater tots on top as evenly as possible.
8. Add ground pepper to taste, if desired.
9. Bake for 45 minutes or until tots are golden brown and the egg is completely baked in the middle.

From chef Tarek



This recipe has become a favorite in our family and is the breakfast of choice for all of our major family gatherings. To add optional flavor and variety, I recommend adding a bit of salsa or taco sauce on top.



Oven Pancake to Die For

INGREDIENTS

½ cup	all-purpose flour
½ cup	milk
½ stick	butter
2 large	eggs lightly beaten
	Pinch of nutmeg
2 tbsp	powdered sugar (optional)
	Lemon juice to taste (optional)
	Toppings such as fruit, honey, syrup, or marmalade (optional)

DIRECTIONS

1. Preheat the oven to 425°F.
2. Combine flour, eggs, milk, and nutmeg in medium bowl and beat lightly. (Batter will be lumpy.)
3. Melt butter in 10- or 12-inch skillet over medium-high heat.
4. Pour batter into hot skillet.
5. Place skillet and batter in preheated oven and bake until golden brown, about 15-20 minutes.

OPTIONAL

6. Sprinkle powdered sugar evenly over top and continue baking until sugar melts, about 1 minute.
7. Squeeze lemon juice over top and serve warm with marmalade, syrup, or fresh fruit.

From chef Sean



The description doesn't do it justice. This delight is crazy puffy, crispy, and buttery, and because of how it looks, kids love it.



Eric's "Type 2" French Toast

INGREDIENTS

4 large	eggs
¼ cup	whole milk
½ cup	Irish cream liqueur
1 tbsp	cinnamon and sugar
1 tsp	vanilla extract
3 tbsp	butter, <i>divided</i>
10 slices	brioche bread

DIRECTIONS

1. Whisk the eggs in a low, shallow dish—a pie plate works well—or if you'd like to coat several pieces of bread at once, use a 13x9-inch baking dish.
2. Add the milk, Irish cream, cinnamon and sugar, and vanilla extract and whisk again until well combined.
3. Add 1 tablespoon butter to a 12- to 14-inch skillet and place over MEDIUM heat.
4. Meanwhile, place one slice of brioche into the egg mixture and turn to coat both sides.
5. When butter has melted and begins to foam, add the coated brioche to the pan. Dip and transfer as many pieces of brioche that will comfortably fit in the pan without touching.
6. Cook for 3 to 4 minutes or until golden brown and then flip the bread and cook for another 3 to 4 minutes on the other side.
7. Transfer the French toast to a platter and keep warm. If you don't have a warming tray, place the French toast on a baking sheet and transfer to a 200°F oven until ready to serve.
8. Wipe down the skillet with a paper towel and repeat the process with remaining butter, bread, and egg mixture.
9. Serve immediately with Bananas Foster and a great cup of coffee.



Eric's Bananas Foster

INGREDIENTS

¼ cup	butter (½ stick)
1 cup	brown sugar
½ tsp	cinnamon
¼ cup	banana liqueur
4 medium	bananas, <i>cut in half lengthwise, then halved</i>
¼ cup	dark rum

DIRECTIONS

1. Combine the butter, sugar, and cinnamon in a flambé pan or skillet.
2. Place the pan over low heat, either on an alcohol burner or on top of the stove, and cook, stirring, until the sugar dissolves.
3. Stir in the banana liqueur, then place the bananas in the pan.
4. When the banana sections soften and begin to brown, carefully add the rum.
5. Continue to cook the sauce until the rum is hot, then tip the pan slightly to ignite the rum.
6. Serve over hot French toast and enjoy!

From chef Eric

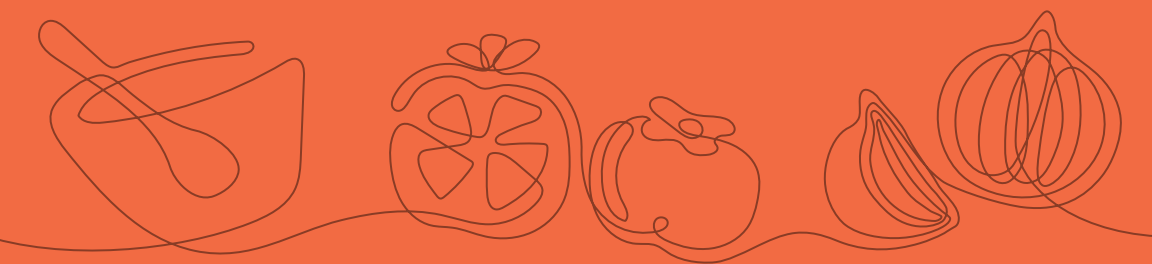


Probably the best French toast you will ever have in your life. Make sure you serve with a mimosa with a shot of Tito's Handmade Vodka and some ice.



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Salads





SEE LINDA
MAKE IT!

Crunchy Broccoli Salad with Maple Mustard Dressing

INGREDIENTS

SALAD

- 4 cups broccoli, *chopped*
- 1 (15 oz) can garbanzo beans, *drained and rinsed*
- ½ cup dried cranberries
- ½ cup carrots, *shredded*
- ⅓ cup sunflower seeds, *roasted*
- ⅓ cup red onion, *diced*
- 4 slices bacon, *cooked and crumbled*
- Salt, *to taste*

DRESSING

- ⅓ cup olive oil
- 1 tbsp pure maple syrup
- 1 tbsp apple cider vinegar
- 1 tsp Dijon mustard
- Salt and pepper, *to taste*

DIRECTIONS

1. Add all salad ingredients to a large bowl and mix until combined.
2. Add all dressing ingredients to a small jar and whisk until combined. Pour over salad and mix again until combined.
3. Season with salt, to taste, if desired. Salad can be served immediately or refrigerated for up to 4 days.

From chef Linda



Always on the lookout for creative ways to use up the fresh garden veggies.



Southwest Salad with Cilantro Lime Dressing

INGREDIENTS

DRESSING

¾ cup	fresh cilantro leaves, <i>plus more for garnish</i>
1 clove	garlic, <i>minced</i>
	Juice of 1 lime
1 tsp	sugar
½ cup	extra virgin olive oil
	Kosher salt
	Freshly ground black pepper

SALAD

2	romaine hearts, <i>chopped</i>
2 ears	corn, <i>kernels removed</i>
15-oz. can	black beans, <i>drained and rinsed</i>
1½ cup	grape tomatoes, <i>sliced</i>
1	avocado, <i>diced</i>
½ cup	red onion, <i>diced</i>
¼ cup	quinoa

DIRECTIONS

1. Make vinaigrette: In a food processor, combine cilantro, garlic, lime juice, and sugar and pulse until combined. With the motor running, add olive oil in a slow, steady stream until mixture is smooth, then season with salt and pepper.
2. Place lettuce in a large bowl and toss with half the cilantro vinaigrette.
3. In a separate bowl, combine corn, black beans, tomatoes, avocado, and red onion. Toss with remaining vinaigrette and pour mixture on top of lettuce. Serve immediately.

From chef Linda



If it calls for cilantro I am all in!



Waldorf Salad

INGREDIENTS

- 2 cups apples, *diced*
2 cups celery, *diced*
1 cups grapes or raisins, *halved*
 $\frac{1}{2}$ cup walnuts, *chopped*
 $\frac{1}{2}$ cup mayonnaise
Salt and pepper, *to taste*
Lettuce or crostini for serving

DIRECTIONS

1. Mix first four ingredients together in large bowl.
2. Stir in mayonnaise and chill before serving.
3. Serve as is, or over a bed of lettuce or crostini.

OPTIONAL

4. Season with salt and pepper to taste. Add a teaspoon of lemon juice and zest of half a lemon if desired.

From chef Linda



This is a go-to winter salad when the veggies at the store are looking sad.



Cranberry Apple Quinoa Salad

INGREDIENTS

DRESSING

1 tbsp	Dijon mustard
1 tbsp	extra virgin olive oil
1 tbsp	honey
1	juice of lemon
1/8 tsp	crushed red pepper flakes
	Kosher salt
	Freshly ground black pepper

SALAD

1 1/2 cup	water or vegetable broth
3/4 cup	tricolor quinoa, <i>rinsed and drained</i>
1/2 cup	dried cranberries
5 oz	curly kale, <i>roughly chopped</i>
2 medium	apples, <i>unpeeled and chopped</i>
1/4	small red onion, <i>thinly sliced</i>
1/3 cup	toasted pecans, <i>roughly chopped</i>
2 oz	crumbled feta

DIRECTIONS

1. In a medium saucepan over high heat, bring water to a boil. Add quinoa and reduce heat to medium. Cover and simmer until water is absorbed and quinoa is softened, about 15 minutes. Remove from heat. Fluff with a fork, then add cranberries on top. Cover and let steam for 5 minutes.
2. Meanwhile, place kale in a large bowl; season with 1 teaspoon salt. Massage kale with your hands to combine, about 1 minute. Add quinoa, cranberries, apples, onion, pecans, and feta to kale and toss to combine.
3. In a small bowl, whisk mustard, oil, honey, lemon juice, and red pepper flakes; season with salt and black pepper.
4. Pour dressing over salad and toss to combine.

From chef Linda



This is a very hearty salad and can be a meal in itself. It can be made with almost any apple, but I'm a fan of the Honeycrisp apple.



Simply Good

Soups & Stews





Cheeseburger Soup

INGREDIENTS

½ lb	ground beef
4 tbsp	butter, <i>divided</i>
¾ cup	onion, <i>chopped</i>
¾ cup	carrots, <i>shredded</i>
¾ cup	celery, <i>diced</i>
1 tsp	dried basil
1 tsp	dried parsley flakes
1¾ lbs	potatoes (about 4 cups), <i>peeled and cubed in ½" cubes</i>
3 cups	chicken broth
¼ cup	all-purpose flour
2 to 4 cups	shredded Velveeta (<i>if shredded is not available get the block and chop into small chunks</i>)
1½ cups	whole milk
	Salt and pepper, <i>to taste</i>
	Lettuce, bacon, jalapeño, tomato, sour cream, green onions (optional)

DIRECTIONS

1. In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and set aside.
2. In same saucepan, melt 1 tablespoon butter over medium heat. Sauté onion, carrots, celery, basil, and parsley until vegetables are tender, about 10 minutes.
3. Add potatoes, ground beef, and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.
4. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes.
5. Reduce heat to low. Stir in cheese, milk, salt, and pepper; cook until cheese melts. Remove from heat.

From chef Marc



Add toast points to kick up the cheeseburger experience.



Chicken & White Bean Chili

INGREDIENTS

1 tbsp	extra virgin olive oil
1 small	yellow onion, <i>diced</i>
1 or 2	jalapeño, <i>seeded and minced</i>
3 cloves	garlic, <i>minced</i>
1 tsp	dried oregano
1 tsp	ground cumin
2 (4.5 oz) cans	green chiles
3	boneless skinless chicken breasts, <i>cut into thirds</i>
6 cups	low-sodium chicken broth
	Kosher salt and freshly ground black pepper
2 (15 oz) cans	white beans, <i>drained and rinsed</i>
1½ cups	frozen corn
½ cup	sour cream
	Chopped cilantro, <i>for garnish</i>
¼ cup	Monterey Jack, <i>shredded</i>
¼ cup	tortilla chips, <i>crushed</i>

DIRECTIONS

1. In a large pot, over medium heat, heat oil. Add onion and jalapeño and cook until soft, about 5 minutes.
2. Add garlic, oregano, and cumin and cook until fragrant, 1 minute.
3. Add green chilies, chicken, and broth and season with salt and pepper.
4. Bring to a boil, then reduce heat and simmer, covered, 10 to 12 minutes, until chicken is tender and cooked through.
5. Transfer chicken to a plate and shred with two forks.
6. Return to pot and add white beans and corn. Bring to a simmer and let cook, 10 minutes, using a wooden spoon to mash about ¼ of the beans.
7. Turn off heat and stir in sour cream.
8. Ladle chili into bowls and garnish with cilantro, cheese, and chips before serving.

From chef Linda



This is a satisfying change to a traditional chili. If you like your chili with a bit of a kick you can substitute jalapeños for the green chiles.



Creamy Apple Butternut Squash Soup

INGREDIENTS

1 tbsp	olive oil
1 cup	sweet onion, <i>diced</i>
1 tbsp	garlic, <i>minced</i>
4 cups	butternut squash, <i>cubed</i>
2	Granny Smith apples, <i>peeled, cored, and chopped</i>
4 cups	chicken stock
1 tsp	cinnamon
½ tsp	nutmeg
½ tsp	ground ginger
½ tsp	kosher salt
½ tsp	ground black pepper
¼ cup	half-and-half

DIRECTIONS

1. Heat the olive oil in a heavy bottom stock pot over medium heat. Add the onion to the pot and cook until softened. Stir in the garlic and cook for 1 minute.
2. Add the squash and the apple to the pot. Cook for 4-5 minutes, stirring occasionally.
3. Stir the stock into the squash mixture and bring to a boil. Turn the heat to low and simmer for 15-20 minutes or until the butternut squash is fork tender.
4. Transfer the mixture to a blender and cover with a lid. (Hold the lid with a towel to prevent burns.) Puree the mixture until smooth. Pour the puree back into the pot and return to a simmer. Alternatively, you can use an immersion blender in your stock pot and skip the transferring altogether.
5. Stir the cinnamon, nutmeg, ginger, salt, and pepper into the puree. Simmer for an additional 5 minutes.
6. Add the half-and-half and stir to combine.
7. Serve immediately with your favorite toppings.

From chef Christine



I always top mine with fresh-grated Parmesan cheese and croutons, but you can top with anything—fresh-grated nutmeg, diced apples, sour cream, pepper.



Knoephla Soup

INGREDIENTS

KNOEPHLA

- 2 cups all-purpose flour
- 2 large eggs
- 6 tbsp milk

SOUP

- 32 oz chicken stock, *low sodium or no-salt-added*
- 3-4 russet potatoes, *cut into 1-inch cubes*
- 1-3 sticks celery, *sliced or diced*
- 1 cup carrots, *sliced*, or baby carrots
- 3-4 bay leaves *for flavor while cooking*
- 1 cup heavy cream, *more or less to taste and thickness*
- Salt and pepper, to taste

DIRECTIONS

1. In a large skillet, pan sear the potatoes, carrots, celery, salt, and pepper with a little bit of olive oil or butter for roughly 5 to 10 minutes or until the potatoes are softened.
2. In a large saucepan, combine the contents of the skillet with the chicken broth, and stir in the heavy cream. Add bay leaves and salt and pepper to taste. Let simmer for roughly 30 minutes. Add additional cream for a thicker broth or an additional bouillon cube for a richer taste.
3. After the soup has simmered for 30 minutes, in a mixing bowl, combine the flour, eggs, and milk together to form a sticky dough (these are the knoephla).
4. On a cutting board, cut knoephla into small 1-inch pieces and drop into the soup until all of the dough is gone. Let cook about 10 or so minutes.
5. Serve with warm buttered dinner rolls.

OPTIONAL

6. If desired, add chicken, turkey, or ham to the soup for protein.

From chef Tarek



This German soup is hearty, creamy, and pairs perfectly with homemade bread or a bread bowl. A variation of the recipe we enjoy is to add one can of cream of celery soup and ham to the dish, incorporating some additional protein.



Slow Cooker Tomato Basil Parmesan Soup

INGREDIENTS

- 2 (15 oz) cans diced tomatoes
- 1 (10 oz) can tomato sauce
- ¼ cup fresh basil, *finely chopped*
- 1 tbsp garlic, *minced*
- 1 tbsp salt
- 1 tsp black pepper
- 1 medium white onion, *diced*
- 2 cups heavy cream, *divided into 1 cup portions*
- 4 cups chicken or vegetable broth
- 2 cups Parmesan cheese, *shredded*
- 3 tbsp butter

DIRECTIONS

1. Add tomatoes, tomato sauce, basil, garlic, salt, pepper, onion, 1 cup heavy cream, and broth to a slow cooker.
2. Cover and cook for 2 hours on high or 4-8 hours on low. (If you are home, give it a stir every now and then and scrape down the sides).
3. About 30-40 minutes before serving transfer soup to a blender or food processor and puree until smooth, then return to slow cooker. Or, use an immersion blender to puree right in the slow cooker.
4. With the soup returned to the slow cooker, add in Parmesan cheese, 3 tablespoons butter and another ¼ cup heavy cream to slow cooker; stir to combine. You can add more cream to reach desired creaminess, up to 1 cup.
5. Allow to cook another 20-30 minutes until cheese is completely melted. Give it a good stir before serving. Top with additional basil, fresh cracked black pepper and Parmesan cheese if desired.

From chef Christine



This soup is the ultimate comfort food on chilly fall or winter days. It pairs excellently with a grilled cheese sandwich or French bread for dipping.



Zuppa Toscana

INGREDIENTS

16 oz	Jennie-O breakfast mild sausage or Jimmy Dean turkey sausage crumbles
1 tbsp	garlic, <i>minced, about 3-4 cloves</i>
1 medium	white onion, <i>peeled and diced</i>
1 tsp	red pepper flakes
½ tsp	salt
¼ tsp	black pepper, <i>to taste</i>
20 oz	Yukon Gold potatoes, <i>diced (about 4 medium potatoes)</i>
6 cups	low sodium chicken broth
1 cup	half-and-half, <i>fat free</i>
2 tbsp	cornstarch
1 cup	kale or baby spinach, <i>fresh</i>
5 slices	bacon, <i>crumbled, for garnish</i> Freshly shredded Parmesan cheese, <i>for garnish</i>

DIRECTIONS

1. Spray a large skillet with non-stick cooking spray. Over medium heat, add sausage and cook until browned. Crumble sausage as it cooks; drain excess fat and set aside.
2. Spray a large pot or Dutch oven with non-stick cooking spray.
3. Add garlic and onion; cook over medium heat. Continue stirring until onions have become translucent, about 2-3 minutes.
4. Stir in chicken broth, salt, pepper, and red pepper flakes.
5. Bring to a boil. Add diced potatoes and cook until tender, about 10-12 minutes.
6. In a small mixing bowl whisk together the fat free half-and-half and cornstarch.
7. Stir in half-and-half and cornstarch mixture.
8. Stir in cooked sausage and kale or spinach until spinach begins to wilt.
9. Cook for an additional 10-15 minutes or until soup thickens.
10. Serve hot and garnish with bacon crumbles and fresh Parmesan cheese, if desired.

From chef Julia



A lighter, copycat version of my favorite soup from Olive Garden. Perfect for the cold weather and super easy to make. Don't worry about making too much, it tastes just as amazing reheated.



Simply Good

Meals & Sides





American Chop Suey

INGREDIENTS

- 16 oz box Barilla Cellentani pasta
- 1 large sweet onion, *chopped*
- 1 large red pepper, *chopped*
- 24 oz jar spaghetti sauce
- 6 oz can Contadina tomato paste (basil, garlic, and oregano)
- 15 oz can Contadina tomato sauce (with Italian herbs)
- 2 lb lean ground beef
- 1 clove garlic, *pressed, or more to taste*
- Additional Italian seasoning *to taste*
- Shredded Parmesan cheese *for garnish*

DIRECTIONS

1. In large saucepan, cook pasta according to package directions, then set aside.
2. In a skillet, sauté peppers and onion until soft, remove from skillet, and set aside.
3. Brown ground beef in same skillet, add salt and pepper to taste. Drain fat.
4. Mix in sautéed peppers and onion, spaghetti sauce, tomato sauce, tomato paste, and garlic to meat mixture. Simmer together for 45 minutes.
5. Add cooked pasta to meat and vegetable mixture and simmer for 30 minutes.
6. Before serving, garnish with shredded Parmesan.

From chef Vicki



Don't forget to top with freshly grated Parmesan cheese for added flavor!



BBQ Pulled Pork Sandwiches

INGREDIENTS

4 lbs	boneless pork shoulder
1 tbsp	paprika
1 tbsp	brown sugar
1 tbsp	garlic powder
1 tbsp	onion powder
1 tsp	salt
1 tsp	black pepper
1 cup	barbecue sauce
½ cup	apple cider vinegar
¼ cup	Worcestershire sauce
¼ cup	brown sugar
¼ cup	Dijon mustard
8	hamburger buns

DIRECTIONS

1. Preheat your grill or smoker to 225°F.
2. In a small bowl, mix together the paprika, brown sugar, garlic powder, onion powder, salt, and black pepper to make a dry rub. Rub the dry rub mixture all over the pork shoulder, making sure to coat it evenly.
3. Place the pork shoulder on the grill or smoker and cook for about 8-10 hours, or until the internal temperature reaches 195°F and the meat is tender and easily pulled apart with a fork.
4. Prepare the barbecue sauce. In a medium saucepan, combine the barbecue sauce, apple cider vinegar, Worcestershire sauce, brown sugar, and Dijon mustard. Bring the mixture to a simmer over medium heat and cook for 10 minutes, stirring occasionally. Remove from heat.
5. Once the pork is cooked, remove it from the grill or smoker and let it rest for 15-20 minutes. Then, using two forks, shred the pork into smaller pieces.
6. Place pork in a large bowl and mix with the prepared barbecue sauce. Coat evenly.
7. Toast the hamburger buns on the grill or in a toaster until lightly browned.
8. Spoon a generous amount of the pulled pork mixture onto the bottom half of each bun. Top with the remaining bun halves.
9. Serve the BBQ pulled pork sandwiches immediately.

From chef Josh



Serve the sandwiches with coleslaw, pickles, or any other favorite side dishes.



Cheesy Penne Pasta Bake

INGREDIENTS

- 1 lb penne pasta
- 2 lbs hamburger or turkey
- 2 (26 oz) jars spaghetti sauce
- 4 cups+ Italian shredded cheese

DIRECTIONS

1. In large saucepan, cook pasta according to package directions. Drain, then pour back into saucepan.
2. Cook hamburger or turkey (season as you like). Drain fat.
3. Combine meat with the pasta in the saucepan.
4. Pour in both jars of spaghetti sauce.
5. Mix in 3 cups Italian shredded cheese and stir to combine.
6. Spray a lasagna pan (9x13-inch) with cooking spray and pour the mixture into the pan.
7. Cover with aluminum foil and bake at 350°F for 25-30 minutes.
8. Remove foil and top with remaining Italian shredded cheese. Cook for 10 more minutes until cheese is melted.

From chef Vicki



I like to sauté a large, chopped sweet onion and a large, chopped red pepper in butter and add this deliciousness to the meat mixture for added flavor.



Chicken Fajitas

INGREDIENTS

10-inch	flour tortillas
1½ lbs	chicken
1	green bell pepper, <i>sliced</i>
1	red bell pepper, <i>sliced</i>
1 small	yellow onion, <i>sliced</i>
½ cup	cilantro, <i>finely chopped</i>
8 oz	sour cream
½ cup	shredded Mexican blend cheese
	Guacamole (optional)
1 tsp	cumin
½ tsp	chili powder (or 1 tsp of <i>Trader Joe's chile lime seasoning</i>)
½ tsp	black pepper
1 tsp	garlic salt

DIRECTIONS

1. Combine cumin, chili powder, pepper and garlic salt in a bowl, whisk to combine, and set aside.
2. Roughly chop cilantro, place in bowl, and set aside.
3. Cut raw chicken into thin, long strips (about 1 inch thick and 3-4 inches long)
4. Heat 1 tablespoon olive or avocado oil in large saucepan over medium heat. Add chicken. Toss occasionally until no longer pink on the outside. Reduce to low heat and cover until cooked through, about 5 more minutes. (NOTE: You don't want your chicken fully cooked, but mostly. It should still be light in color and juicy.) Drain excess liquid from pan.
5. Return to stove, add spice mix, and coat chicken evenly. Turn heat to medium and add peppers and onions. Cover pan and cook until veggies are cooked but slightly firm, stirring occasionally.
6. While chicken and veggies are cooking, heat flour tortillas on a flat pan over medium heat. Heat one each side until tortilla starts to bubble, then remove from heat and place in tortilla saver or aluminum foil.
7. Layer warm tortilla with shredded cheese, chicken, and veggies. Top as desired with sour cream, hot sauce, guacamole, more cheese, cilantro salt, and pepper. Enjoy!

From chef Kent



Fajitas are one of my favorite things to eat and this recipe is the best I've made or even had in a restaurant. Give these babies a try and you won't be disappointed.



Clay's Pumpkin Risotto

INGREDIENTS

32 oz	chicken broth
10 oz can	pumpkin pie mix
8 oz	white wine
1½ cups	Arborio rice
2	shallots, <i>diced</i>
2 tbsp	butter
3 tbsp	olive oil
1 cup	Parmesan cheese, <i>ground</i>
	Chopped crunchy bacon
	Feta cheese

DIRECTIONS

1. Stir pumpkin pie mix and chicken broth together. Heat in a sauce pan until warm.
2. While this is heating, sauté shallots in a soup pot on medium for 1-2 minutes.
3. Add rice, sauté for 1-2 minutes.
4. Add wine to the soup pot and stir until it reduces down to thick wet rice.
5. Add the broth pumpkin mixture to the soup pot 1-2 ladles-full at a time, and then stir until that liquid has mostly boiled away. It will take around 20 minutes to work through all of the broth mixture.
6. When the last bit has mostly boiled away, the rice should be nice and thick.
7. Stir in the butter until it melts.
8. Stir in the Parmesan cheese. Remove from heat. Serve with bacon and feta cheese sprinkled on top.

From chef Clay



This risotto is great as a lead-up to the holidays, as you head out of fall and into winter, and it works wonders as a leftover lunch.



Gavin's Creamy Alfredo Pasta

INGREDIENTS

1½ cup	butter
2 cups	heavy whipping cream
4 oz	cream cheese
½ tsp	garlic, <i>minced</i>
1 tsp	garlic powder
1 tsp	Italian seasoning
¼ tsp	salt
¼ tsp	pepper
1 cup	Parmesan cheese, <i>grated</i>
	Your choice of cooked pasta enough for 4 servings

DIRECTIONS

1. In a medium saucepan, melt the butter over medium heat. Add the heavy whipping cream and cream cheese to the saucepan. Whisk continuously until the ingredients are fully melted and combined.
2. Stir in the minced garlic, garlic powder, Italian seasoning, salt, and pepper. Continue to whisk the mixture to ensure that the seasonings are evenly distributed and the flavors are incorporated.
3. Gradually add the grated Parmesan cheese to the sauce, stirring constantly. Keep whisking until the cheese is fully melted and the sauce becomes thick and creamy. Reduce the heat to low and let it simmer for about 3-5 minutes. Stir occasionally to prevent sticking.
4. Cook your favorite pasta according to the package instructions until al dente. Drain the pasta and return it to the pot.
5. Pour the prepared sauce over the cooked pasta. Gently toss the pasta with the sauce to coat it evenly. Garnish with additional Parmesan cheese, chopped parsley, or a sprinkle of black pepper.

From chef Gavin



Be sure to pair your pasta dish with a crisp green salad or steamed vegetables for a balanced meal.



Grandma's Famous Meatballs

INGREDIENTS

1-1¼ lbs	80% ground beef
4-5 slices	white bread
½ cup	white onion, <i>chopped</i>
2 small	cloves garlic, <i>minced</i>
1	egg
¼-½ cup	milk
	Palmful of Italian seasoning
	Palmful of parsley
	Half palmful of basil
¼ cup	grated Parmesan cheese
	Dash of salt
	Dash of pepper
	Palmful of breadcrumbs

DIRECTIONS

1. Break bread into hamburger mixture.
2. Add in onion, garlic, seasonings, breadcrumbs, egg, milk, salt, and pepper. Mix until well blended.
3. Form meatballs about 1 inch thick in diameter and refrigerate for 1 hour.
4. Melt ½ tablespoon butter and a dash of olive oil in pan over medium-high heat.
5. Brown meatballs on all sides.
6. Remove and add to sauce of choice. Simmer for 1 hour, stirring frequently.

From chef Amanda



Grandma's famous meatballs have been served across many generations, both old and new, all the way back to 1940s! Pair them with your favorite pasta and a loaf of freshly baked Italian bread.



SEE HAILEY
MAKE IT!

Hailey's Baked Salmon

INGREDIENTS

1 tsp	garlic salt
1 tsp	onion powder
1 tsp	kosher salt
1 tsp	black pepper
1 tsp	paprika
1½ lbs	salmon fillets, <i>skin-on</i>
3 tbsp	unsalted butter
2	lemons
1 tbsp	fresh dill, <i>chopped</i>
1 tbsp	fresh parsley, <i>chopped</i>

DIRECTIONS

1. Preheat oven to 425°F.
2. Take out a sheet pan and line it with foil.
3. Mix together pepper, paprika, onion powder, garlic salt, and kosher salt in a small bowl.
4. Place the salmon fillets on the sheet pan.
5. Drizzle melted butter over the salmon and sprinkle spice mixture over the top.
6. Cut a lemon in half and squeeze both halves over the salmon.
7. Bake until salmon flakes with a fork, about 15-20 minutes, depending on the size and thickness of the fillet.
8. Sprinkle fresh dill and parsley over the top of the salmon and serve with a lemon wedge. Enjoy!

From chef Hailey



Salmon is my favorite dish, and I learned this recipe from my mom!



No Pan/Stone Grilled Pizza

INGREDIENTS

Premade pizza dough

Tomato sauce

Cheese of your choice

Toppings of your choice

Olive oil

DIRECTIONS

1. Coat grill grates with olive oil.
2. Preheat grill to at least 400°F. You want it smoking hot.
3. While grill is heating, roll out dough for whatever shape your grill is.
4. Place rolled out dough onto greased grill grates.
5. When the dough starts bubbling on the top, remove from the grill and make sure the bottom has a nice crispy crust (this happens very quickly).
6. Flip dough over and apply sauce, cheese, and toppings to the grilled side.
7. Place pizza back on the grill—you may need to oil the grates again—and cook until cheese has melted and the bottom is crispy. Slice and enjoy!

From chef Geoff



Even when the snow is falling, you can still have a bit more of that summer grill taste. The biggest misconception with grilling pizza is that you need a stone or else the dough will go through the grates, but this recipe conquers that issue!



Southwest Chicken and Rice

INGREDIENTS

- 3 all-natural chicken breast
*marinated in taco sauce and
taco seasoning with salt,
pepper, and garlic*
- 1 can black beans, *rinsed*
- 1 cup corn
- 1 can diced tomatoes, or 2-3
tomatoes diced
 - Pinch of oregano
 - Pinch of basil
 - Pinch of sea salt
 - Pinch of ground black pepper
- 2 cups cheddar cheese
- 1 cup brown rice, *prepared*

DIRECTIONS

1. In slow cooker, cook the chicken for two hours in the seasoned marinade.
2. Once cooked, take chicken out and add in black beans, tomatoes, and corn. Shred cooked chicken and add back to slow cooker.
3. Season with additional taco mix and spices to taste, and cook for one additional hour.
4. While the chicken and vegetables are cooking, cook brown rice as directed. Once cooked, add into slow cooker along with 2 cups of cheddar cheese. Allow to cook for minimum of 20 minutes to ensure proper melting of cheese.
5. Serve as is or roll into a burrito!

From chef Tarek



Spice up your week with this recipe that's sure to bring smiles to your loved ones' faces! If making extra for leftovers, store the rice separately in the fridge. Serve it with hard shell corn tacos, tortillas, or use it as a dip at parties with chips or fried tortilla shells.



Spanakopita

INGREDIENTS

- 1 lb butter
- 2 (10 oz) bags spinach, washed and cleaned
- 1 lb cottage cheese with chives
- 2 lbs Krinos fillo dough
- 2 lbs feta cheese, domestic
- 8 eggs, room temperature

DIRECTIONS

1. In small saucepan, melt butter on low.
2. Cut stems off spinach. Keep some and cut into pieces.
3. In mixing bowl, combine spinach, eggs, feta, and cottage cheese. Mix with your hands until well combined.
4. Butter your pan (11x14x3-inch).
5. Add 4 sheets of fillo dough to pan, buttering every layer with roughly 1½ tablespoons melted butter.
6. Spread handful of spinach mixture atop the fourth layer of fillo.
7. Repeat buttered fillo layers with 2-3 sheets of fillo in between each spinach layer. Continue layering until spinach mixture is gone, saving 4 fillo sheets for the top (roughly 11 total layers of spinach mixture).
8. End with another 4 buttered fillo layers and use all butter at end on top.
9. Cover with aluminum and bake at 350°F for one hour. Remove foil halfway through to allow top to turn golden brown.

From chef James



My yiaya's spanakopita recipe is a classic Greek appetizer that is a crowd pleaser at any occasion.



Weesie's Smashed Potatoes

INGREDIENTS

3-4 lb bag	red potatoes
3-4 cloves	fresh garlic
	Parsley, to taste
	Salt, to taste
	Black pepper, to taste
½ cup	butter
	Milk, to taste until desired consistency is reached
	Cream, to taste until desired consistency is reached
1 cup	sour cream
1-2 cups	shredded extra sharp cheddar cheese, to taste
	Bacon, fresh crumbled or store bought, but needs to be real bacon
2-4	scallions, chopped

DIRECTIONS

1. Wash, slightly peel, and cube red potatoes.
2. Place in large cooking pot with lots of minced garlic, enough parsley so it looks good, sea salt, and black pepper to taste.
3. Cover potato mixture with water. Bring to a boil and simmer until potatoes are soft. Drain water.
4. Keeping potatoes on low heat, add butter, cream and milk to desired taste and consistency smashing with a traditional potato smasher.
5. Add sour cream, cheddar cheese, bacon, and scallions to your preference. Serve and enjoy.

NOTE:

All ingredients can be adjusted to your personal preference. Don't like garlic? No problem, just leave it out. You want pepper jack cheese instead? Switch it out. Milk and cream create enough creaminess for you? No need to add the sour cream. Add your own spices and make it yours!

From chef Louise



If possible, make the day before and let flavors meld overnight. When re-heating be sure to add milk/cream to keep your consistency. Perfect to reheat in a slow cooker.



Traditional Smoked Thanksgiving Turkey

INGREDIENTS

½ lb	butter
6 cloves	garlic, <i>minced</i>
8 sprigs	fresh thyme
1 sprig	fresh rosemary
1 tbsp	cracked black pepper
½ tbsp	kosher salt
12 lb	whole turkey

DIRECTIONS

1. Set the grill temperature to 300°F and preheat with lid closed for 15 minutes.
2. In a small bowl, combine softened butter with minced garlic, thyme leaves, chopped rosemary, black pepper, and kosher salt.
3. Prep the turkey by separating the skin from the breast creating a pocket to stuff the butter-herb mixture in. Cover the entire breast with ¼-inch thickness of butter mixture.
4. Season the whole turkey with kosher salt and black pepper.

OPTIONAL

Stuff turkey cavity with traditional stuffing recipe.

5. Place turkey on the grill and smoke for 3-4 hours.
6. Check the internal temperature: the desired temperature is 175°F in the thigh next to the bone and 160°F in the breast. Turkey will continue to cook once taken off grill to reach a final temperature of 165°F in the breast.
7. Let rest for 10-15 minutes before serving. Slice and enjoy!

From chef Liam



I started to smoke turkeys on Thanksgiving and Christmas many years ago. My crew was skeptical at first and doubted that it could beat our traditional turkey. But the smoky, flavor-packed payoff was gobbled up before anything else. Now, it's a go-to recipe for a holiday worth savoring.



Vegetable Kabobs

INGREDIENTS

MARINADE

2 tbsp	olive oil
2 tbsp	butter, <i>melted</i>
$\frac{3}{4}$ tsp	garlic, <i>minced</i>
$\frac{1}{2}$ tsp	dried parsley
$\frac{1}{2}$ tsp	dried basil
$\frac{3}{4}$ tsp	paprika
$\frac{1}{2}$ tsp	pepper
1 tbsp	lime juice
1 tsp	salt

VEGETABLES

2 ears	corn on the cob, <i>cut into 5 parts</i>
1	orange bell pepper, <i>cubed</i>
$\frac{1}{2}$	red onion, <i>large cubes</i>
$\frac{1}{2}$ lb	cherry tomatoes
1	zucchini, <i>cut into rounds</i>

DIRECTIONS

1. Heat the grill to medium-high.
2. Prepare the corn, bell pepper, and zucchini. Place in mixing bowl and set aside.
3. In a separate bowl, whisk together the ingredients for the marinade. Pour all over the veggies and mix well. Let this sit for 10 minutes and then skewer the veggies.
4. Place the skewers on the grill. Cook until the vegetables are lightly charred (approximately 3-5 minutes) and then flip them to cook the vegetables on the other side. Brush once with leftover marinade in the bowl while they cook. Once they are charred all over and tender, remove from the grill and serve.

From chef Christine



You can make this with any vegetables, so sub in what you like and remove what you don't. Mushrooms, broccoli, squash—anything!



Simply Good
Breads





Aloo Paratha

INGREDIENTS

DOUGH

2 cups	whole wheat flour
½ tsp	salt
1 tsp	oil
¾-1 cup	water, for kneading the dough

FILLING

3 medium	potatoes (300g-350g)
1-2	green chilies (optional)
1 tsp	ginger, <i>grated</i>
2 tbsps	coriander leaves
¼ tsp	ajwain
½ tsp	Kashmiri red chili powder
½ tsp	cumin powder
1 tsp	coriander powder
½ tsp	garam masala
¾ tsp	amchur (dried mango) powder
	Salt, to taste
	Ghee (or oil), for frying

DIRECTIONS

MAKE THE FILLING

1. Place the potatoes in large pot on the stove. Add enough water to cover the potatoes. Place a lid on the pan and cook the potatoes over medium-high heat until they are soft when pierced with a fork or knife. This may take about 15-20 minutes.
2. Drain the potatoes and let cool until you are able to handle them. Remove the skin.
3. Mash potatoes with a potato masher or vegetable grater, or you can also use your hands. Make sure there are no lumps.
4. Add dry ingredients to the potatoes: grated ginger, green chilies, ajwain, Kashmiri red chili powder, cumin, coriander, garam masala, dry mango powder, salt to taste, and coriander leaves. Mix well. Taste the stuffing and adjust the seasonings according to your preference.
5. Divide the potato mixture into eight equal portions.

Continues on next page.

From chef Sumesh



Aloo means “potato” and paratha means “flatbread” in Hindi, so the name is quite descriptive: aloo paratha is an unleavened whole wheat flatbread stuffed with a savory, spiced, mashed potato filling.



MAKE THE DOUGH

6. In a large mixing bowl, combine flour, salt, and oil. Gradually add water and knead to form a smooth dough.
7. Smear some oil on the top. Cover and let it rest for 15 to 20 minutes.

STUFF THE FILLING AND ROLL

8. Now, take a tiny amount of the dough, and roll it in your palms to make it even. Then dust some flour on the dough ball, and roll it out into a small disc.
9. Scoop spicy potato filling (about 2-3 tablespoons) into the circle's center. Remember not to overfill.
10. Then bring the ends together, seal them—creating a ball-like shape—and pinch off the excess dough.
11. Next, using your fingers, gently press the sealed part to distribute the filling evenly and flatten slightly.
12. Dust the stuffed dough ball with flour on both sides and roll gently to make a 7-8 inch diameter paratha. Ensure that the edges are of uniform thickness.

ROAST THE PARATHAS

13. Heat a tawa or skillet over medium heat. Place the paratha on the tawa and cook it for 1-2 minutes until small bubbles appear on the surface.
14. Then, flip the paratha and spread some ghee (or oil) on the surface. Continue cooking the other side and apply ghee or oil again.
15. Flip, and press lightly using a spatula and cook until both sides turn spotty golden brown and are cooked through.



Banana Bread

INGREDIENTS

3	overripe bananas, <i>peeled and mashed</i>
½ cup	vegetable oil
1	egg
½ tsp	vanilla extract
1 cup	sugar
2 cups	flour
1 tsp	baking soda
¼ tsp	salt
2 tsp	buttermilk or milk
1 cup	chopped walnuts (optional)

STREUSEL SWIRL

¼ cup	brown sugar, <i>packed</i>
½ tsp	cinnamon

DIRECTIONS

1. Preheat oven to 325°F and grease one loaf pan.
2. In a small bowl, mix together streusel ingredients and set aside.
3. In a large bowl, mix sugar, oil, egg, vanilla, buttermilk, and bananas. Combine completely.
4. Add in flour, soda, and salt, as well as ½ cup of the walnuts if desired.
5. Pour half the batter into greased pan. Sprinkle streusel mixture over the batter, saving a little bit for the top.
6. Pour remaining batter into pan and spread out evenly. Sprinkle with remaining streusel and ½ cup walnuts, slightly pressing in the walnuts.
7. Bake for 45 to 60 minutes. Use a tester to check if it is cooked internally.
8. Cool and remove from the pan.

From chef Christine



The streusel swirl really brings this recipe up a notch, although if you prefer a less sweet banana bread you can skip it.



Lou's New England Cornbread

INGREDIENTS

2	eggs
¾ cup	sugar
1½ cups	flour
1½ cups	yellow corn meal
1 tbsp	baking powder
¾ tsp	salt
1½ cups	milk
¼ cup	butter, <i>melted</i>

DIRECTIONS

1. Preheat oven to 375°F and thoroughly butter a 9x13-inch baking sheet.
2. In small bowl, beat eggs. Stir in sugar.
3. In large bowl, sift flour, corn meal, baking powder, and salt together. Add melted butter, egg mixture, and milk.
4. Mix to combine and pour into prepared pan. Bake for 25 minutes.

From chef Louise



Growing up, we called this Johnny Cake. Great with chili, or try it sliced, buttered, and fried the next morning with eggs and bacon!



Homemade Sourdough

INGREDIENTS

EQUIPMENT

- 1 pint Mason jar and top ring
- 1 sheet cheese cloth
- Dutch oven or cast iron cloche

STARTER

- 1 cup flour
- 1 cup water, warm or room temp

DOUGH

- 3 cups flour
- 2 cups water (½ cup reserved)
- ½ cup starter
- ½ tsp salt
- Aromatic herbs such as garlic, rosemary, basil (optional)

DIRECTIONS

Sourdough is made using a natural yeast “starter” that must be prepared in advance.

STARTER

1. Add flour and water to the Mason jar and mix until combined. Lumps are okay.
2. Cover with folded cheese cloth and ring. You want the jar to be covered and closed but do not make it air tight.
3. You now need to “feed” your starter. Store jar on your counter and each day for at least 10 days: remove half of the flour/ water mixture from the jar and discard; add equal parts of flour and water back to the jar, replacing the removed amount; and stir gently.
4. Once the starter begins to rise naturally after being added to, you can test it to see if it is ready to make bread! After this you can store the starter either on your counter or in your fridge. (See storage and test instructions in notes section on next page.)

From chef Lucien



This is an old family recipe that helps set you up to make your own delicious artisanal bread in the comfort of your own home! Enjoy as part of a sandwich or toasted in your oven with some garlic and cheese.



MAKING THE DOUGH

5. Start by preparing a leaven. In a bowl add starter, $\frac{1}{2}$ cup flour, and $\frac{1}{2}$ cup water. Mix until combined. Rest for at least 4 hours or until the leaven begins to rise.
6. Once the leaven begins to rise combine the remaining flour and water in a separate bowl and rest for 2 hours. (This is called autolyze—the water hydrates the flour and begins to develop gluten.)
7. Add leaven to the dough mixture and fold until combined. **DO NOT KNEAD THE DOUGH!** The leaven creates tiny air pockets in the dough and kneading will pop them.
OPTIONAL: add your aromatic herbs to the dough.
8. Every 30 minutes for 2 hours fold the dough gently. This strengthens the gluten strands and incorporates the natural yeast into the dough from the starter.
9. After 2 hours, place a floured dish cloth in a mixing bowl.
10. Turn the dough out onto a floured work surface and gently shape the dough into a round mound.
11. Place the dough into the bowl with the floured dish cloth, cover, and let rise for 2-4 hours.

BAKING THE DOUGH

12. Place your empty Dutch oven inside your oven, preheat to 500°F.
13. Uncover the dough and dust with flour.
14. Turn the dough out into the Dutch oven/cloche, cover, and let cook for 15 minutes at 500°F.
15. After the initial 15 minute cook, lower temperature to 400°F and cook for another 15 minutes. Do not open the Dutch oven, it will let heat/steam escape and your bread will fall flat.
16. After the second 15 minute cook, remove cover and cook for another 15 minutes.
17. Remove the Dutch oven/cloche from the oven and allow to cool completely.

NOTES

- **TEST:** Add 1 teaspoon of your starter to at least 1 cup of room temperature water. If it floats, your starter is ready for baking.
- **STORAGE:** Feed starter daily if kept on your counter. If stored in your fridge remove once per week and allow to come to room temperature, feed it, and replace it in your fridge. If stored in your fridge, you want to let the starter come to room temperature before making bread.
- **SIZE:** You will notice that your starter will increase (sometimes by double) in size when fed. This is normal. Do not let your starter take more than $\frac{1}{3}$ of the jar when at its lowest point to keep it from overflowing.



Simply Good

Desserts & Sweets





Blueberry Cheesecake Cookies

INGREDIENTS

2 cups	all-purpose flour
1 tsp	baking powder
½ tsp	baking soda
¼ tsp	salt
1 cup	salted sweet cream butter, <i>softened</i>
1 cup	granulated sugar
4 oz	cream cheese, <i>softened at room temp to avoid lumps</i>
¼ cup	sour cream
1 large	egg
2 tsp	vanilla extract
1 cup	white chocolate chips
2 cups	fresh blueberries, <i>rinsed and dried</i>

DIRECTIONS

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper and lightly spray with nonstick spray. Set them aside.
2. In a medium-sized mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Set it aside.
3. Using a stand mixer or a medium-sized mixing bowl and a handheld mixer on medium-high speed, cream the butter, cream cheese, and granulated sugar for 1 to 1½ minutes.
4. Add the sour cream, egg, and vanilla extract. Mix until completely combined.
5. Lower the mixer speed to low and add in the flour mixture. Mix just until the dry ingredients are well incorporated. Do not overmix or the cookies will be dense.
6. Fold in the white chocolate chips and the blueberries.
7. Using a 1 or 1½ tablespoon cookie scoop, scoop out the cookie dough. Space the dough 2 inches apart. Bake for 12-14 minutes, until edges are golden. Let cookies cool before moving to cooling rack.

From chef Vicki



Not that this unique, rich cookie isn't perfect already, but try adding some chopped walnuts or almonds to the mix.



Chocolate Chip Cream Cheese Squares

INGREDIENTS

2 rolls	Pillsbury Chocolate Chip Cookie Dough
16 oz	cream cheese, <i>softened to room temperature</i>
2	eggs
½ cup	sugar
1½ tsp	vanilla

DIRECTIONS

1. Preheat the oven to 350°F.
2. Grease and flour a 9x13-inch baking pan.
3. Press one roll of cookie dough in bottom of pan using back of spoon or fingers.
4. Cream sugar and cream cheese in bowl with electric mixer. Then, add eggs and vanilla.
5. Cut and crumble second roll of cookie dough and place on top of cream cheese mixture. Press lightly.
6. Bake for 30-35 minutes. Cool. Best served after refrigerated.

From chef Louise



My family's favorite dessert—how can you go wrong when combining toll house cookies with cheesecake in one bite?



Chocolate Reuel Bars

INGREDIENTS

1 cup	salted butter, softened to room temperature
2½ cups	all-purpose unbleached flour
2 cups	light brown sugar
2 large	eggs
4 tsp	vanilla extract, divided into 2 tsp each
1 tsp	baking soda
3 cups	quick-cooking rolled oats
1½ cups	semi-sweet chocolate chips
14 oz can	sweetened condensed milk
2 tbsp	salted butter

DIRECTIONS

1. Preheat the oven to 350°F. Line 15x10x1-inch baking sheet with aluminum foil.
2. In a large mixing bowl, beat 1 cup of butter until light and fluffy. Add in half the flour. Then add brown sugar, eggs, 2 teaspoons of vanilla extract, and baking soda. Beat until well combined, scraping down sides as needed. Add in the remaining flour and stir well. Add in the oats and stir well again. This dough will be very stiff. Set the mixture aside.
3. In a small saucepan, heat chocolate chips, sweetened condensed milk, and 2 tablespoons of salted butter over low heat, stirring often. Heat just until all the chocolate is melted, then remove from heat and stir in 2 teaspoons vanilla extract.
4. Press 3½ cups of dough evenly into the bottom of the foil-lined baking sheet. Pour the chocolate filling over the top. Spread evenly to each edge. Drop the remaining dough by teaspoonfuls over the top.
5. Bake at 350°F for 25 minutes or until the dough on top is lightly browned. (Chocolate layer will still look a little moist.) Cool and remove from the pan by pulling up the foil edges. Cut into bars and store in the fridge.

From chef Mash



A delicious chocolate bar with oats and just the right amount of crunch and softness. Best paired with your choice of milk.



Cinnamon Sugar Pretzel Bites

INGREDIENTS

PRETZEL DOUGH

4-4½ cups	all-purpose flour
2 tbsp	granulated sugar
1 envelope	Fleischmann's Yeast
1½ tsp	salt
1 cup	milk
½ cup	water
2 tbsp	vegetable oil
1 large	egg, <i>lightly beaten</i>
6 tbsp	salted butter, <i>melted</i>
¾ cup	granulated sugar
1 tbsp	ground cinnamon

DIPPING SAUCE

4 oz	cream cheese, <i>softened</i>
1½ cups	powdered sugar, <i>sifted</i>
1 tsp	vanilla extract
1-2 tbsp	milk

DIRECTIONS

1. Combine 2 tablespoons sugar, ½ cup water (warmed to 120°F), 1½ teaspoon salt, and yeast into bowl and let sit for 5 minutes.
2. Mix in 2 cups flour and begin to knead slowly, adding the rest of flour to make the dough. Let dough rest for up to an hour.
3. Once rested, divide dough into six pieces and roll into 1-inch-thick strips. Cut strips into 1x1-inch squares.
4. Brush the squares with melted butter and bake for 12-15 minutes at 425°F.
5. While baking, combine the ingredients for the dipping sauce in medium bowl and mix thoroughly until well incorporated.
6. Once the bites are fully baked, allow them to rest and cool for 5 minutes. During this time, mix cinnamon and sugar together and melt additional butter. Dip bites into butter and then roll in the cinnamon/sugar mix and let cool.

From chef Tarek



Sometimes I like to use bread flour instead of all-purpose flour, and brown sugar for the 2 tablespoons of granulated sugar in the pretzel dough.



Coconut Rice Pudding

INGREDIENTS

½ gallon	milk
1 cup	white sugar
3	eggs, <i>lightly beaten</i>
4 cups	uncooked rice
2 cups	shredded coconut
¼ cup	milk
¼ tsp	salt
2 tsp	vanilla extract
	Cinnamon (optional)

DIRECTIONS

1. In a large pot over medium-low heat combine ½ gallon milk, white sugar, eggs, uncooked rice, and coconut. Cover and simmer approximately 1 hour, stirring frequently. After 1 hour, remove from heat and let sit for 10 minutes.
2. In small bowl, combine ¼ cup milk, salt, and vanilla extract. Return rice pot to low heat and stir in the small bowl ingredients. Stir constantly for 2 minutes.
3. Remove pot from heat and pour into 9x13-inch baking dish. Sprinkle ground cinnamon on top if desired.
4. Cover dish with plastic wrap (fold back corners to allow steam to escape) and refrigerate. Can be eaten warm or cold.

From chef Matt



My Self-Award-Winning Coconut Rice Pudding can be enjoyed hot or cold and as a meal or dessert. You can add any type of topping such as cinnamon, chocolate, whipped cream, or fruit to complement the coconut taste.



Cranapple Walnut Cake

INGREDIENTS

1¾ cup	light brown sugar
½ cup	vegetable oil
2	eggs
1 tsp	vanilla
2 cups	flour
1 tsp	baking powder
½ tsp	nutmeg
2 cups	apples, <i>diced</i>
½ cup	walnuts
½ lb	whole raw cranberries, <i>fresh</i>

DIRECTIONS

1. In a large mixing bowl, cream together oil and sugar. Add in eggs and vanilla and beat well.
2. Sift dry ingredients and add to first mixture.
3. Stir in apples, cranberries, and walnuts.
4. Bake in a greased 9x13-inch pan at 350°F for 45-50 minutes.

From chef Linda



This cake has been a favorite for years. I most often make it in the fall when it is easy to get fresh cranberries. I like it best warm with a scoop of vanilla ice cream.



Peanut Butter Fudge

INGREDIENTS

1½ cups	Reese's peanut butter chips
1½ cups	milk chocolate chips
½ cup	peanut butter mini candies, such as Reese's
14 oz	sweetened condensed milk

DIRECTIONS

1. Line square baking dish with foil and grease. Allow a little extra foil on the sides, so the fudge can easily be lifted out later.
2. In microwave-safe bowl, combine peanut butter chips and ½ can of condensed milk. Microwave 45 seconds and stir until melted. Add an additional 15 seconds if needed.
3. Quickly transfer to foil-lined baking dish and spread evenly. Fudge will set FAST.
4. Transfer to refrigerator, and let set for 1 hour.
5. Remove from refrigerator and set aside.
6. Add milk chocolate chips and remaining condensed milk to microwave-safe bowl. Microwave 45 seconds and stir until melted. Add an additional 15 seconds if needed.
7. Once melted, quickly spread out evenly over the peanut butter layer.
8. Immediately sprinkle with peanut butter candies or your favorite sprinkles. Gently press down on them to secure into place.
9. Transfer to refrigerator and chill for approximately 2 hours, or until set. Cut into 1-inch squares.

From chef Christine



Super easy. Super delicious. Need I say more?



Fudgy Brownies

INGREDIENTS

10 tbsp	butter
1 ¼ cups	granulated sugar
¾ cup+2 tbsp	unsweetened cocoa powder, natural or Dutch-process
½ tsp	salt
½ tsp	pure vanilla extract
2 large	eggs
½ cup	all-purpose flour

DIRECTIONS

1. Preheat oven to 325°F. Lightly grease 8x8-inch square baking pan with cooking spray. Set aside.
2. Combine butter, sugar, cocoa, and salt in a microwave-safe bowl. Microwave for one-minute intervals, stirring in between, until the butter is melted and the mixture is smooth. Set aside until it cools slightly (warm but not hot). It will look gritty.
3. Stir in vanilla with a wooden spoon or rubber spatula. Add the eggs one at a time, stirring vigorously after each one. When the batter looks thick, shiny, and well blended, add the flour and stir until you cannot see it any longer, then beat vigorously for 40 strokes. Spread evenly in the greased pan.
4. Bake until a toothpick inserted into the center emerges slightly moist with batter, 20-25 minutes. Let cool completely on a rack. Cut into squares and serve.

From chef Christine



For some extra-gooey chocolaty-ness, I sometimes add a handful of chocolate chips (and stir lightly) before the batter goes into the pan.



Gingerbread Cookies

INGREDIENTS

3¼ cups	all-purpose flour
½ tsp	baking soda
¼ tsp	salt
1 tsp	ground cinnamon
2 tsp	ground ginger
½ tsp	ground cloves
1 cup	salted butter, <i>softened</i>
¾ cup	dark brown sugar, firmly packed
1	egg
½ cup	molasses
	Confectioner's sugar
	Milk

DIRECTIONS

1. Whisk together flour, baking soda, salt, cinnamon, ginger, and cloves in a medium bowl.
2. In a large bowl with an electric mixer, cream the butter and brown sugar. Scrape down the sides of the bowl with a spatula. Add the egg and molasses and beat on medium speed until smooth. Scrape down the sides of the bowl with a spatula and begin to add the flour mixture. Blend on low speed until combined (be careful not to over-mix).
3. Separate the dough evenly into two balls on plastic wrap, flatten, and wrap tightly. Refrigerate for 1 hour or until firm.
4. Preheat oven to 325°F. On a floured surface with a floured rolling pin, roll dough out to ¼-inch thickness. Using a gingerbread man cookie cutter, cut the dough and place the cut-outs on non-stick baking sheets about 2 inches apart.
5. Bake 8-10 minutes being careful not to overcook. Transfer to cool flat surface or cooling racks.
6. Make icing by whisking together the confectioner's sugar and milk to desired thickness.

From chef Jeff



Each Christmas season we bake and decorate the cookies for distribution to family and friends, and the gingerbread house is always fun to decorate with candy by kids and adults of any age!



Lemon Cheesecake Bars

INGREDIENTS

2 cups	graham cracker crumbs or finely crushed vanilla wafers
4 tbsp	butter, <i>melted (add more if needed)</i>
4	eggs, <i>divided</i>
32 oz	Philadelphia cream cheese, <i>softened</i>
1¾ cups	sugar, <i>divided</i>
3 tbsp	flour
1 tbsp	lemon zest
1/3 cup	lemon juice, <i>divided</i>
½ tsp	vanilla
2 tbsp	cornstarch
½ cup	water

DIRECTIONS

1. Preheat oven to 325°F. Grease 9x13-inch pan.
2. Mix graham cracker crumbs with butter until blended and press onto bottom of prepared pan. Bake for 10 minutes.
3. Separate 1 egg and refrigerate yolk until ready to use. Beat cream cheese, 1 cup sugar, flour, lemon zest, 2 tablespoons lemon juice, and vanilla in a large bowl with mixer until blended. Add egg white and remaining 3 whole eggs, mixing on low speed after each just until blended. Pour over the crust.
4. Bake 40 minutes, until the center is almost set. Cool for 1 hour. Refrigerate for 4 hours.
5. Mix cornstarch and remaining sugar in a medium saucepan, then gradually stir in water and remaining lemon juice until blended. Bring to a boil on medium heat, stirring constantly. Cook until clear and thickened. Lightly beat reserved egg yolk in a small bowl with fork and stir in 2 tablespoons of the hot cornstarch mixture. Add to cornstarch mixture in saucepan. Cook 1 minute or until thickened, stirring constantly. Cool slightly.
6. Spoon lemon glaze over cheesecake. Refrigerate for 1 hour or until firm.

From chef Vicki



Since I love the flavor of lemon, I add another 1 to 2 teaspoons of lemon zest to this recipe.



Magic Bars

INGREDIENTS

1 stick	butter
1½ cups	graham cracker crumbs
1 cup	butterscotch chips
1 cup	semi-sweet chocolate chips
1 cup	walnuts, <i>chopped</i>
14oz can	sweetened condensed milk
1 cup	shredded coconut (optional)

DIRECTIONS

1. Preheat oven to 350°F.
2. In a 9x13-inch pan, melt butter.
3. Add graham cracker crumbs to buttered pan and press and spread evenly.
4. On top of graham cracker crumbs, layer the following ingredients: butterscotch, then chocolate chips, then chopped walnuts, then condensed milk, then shredded coconut on top.
5. Bake for 25-30 minutes.
6. Let cool for at least 3 hours before cutting into squares.

From chef Jake



The simplicity of making it makes it worth trying, but once you try it, you'll have it every year!



Miss Dot's Pound Cake

INGREDIENTS

3 cups	all-purpose flour
3 cups	sugar
6	eggs
3 sticks	butter
8 oz	cream cheese
1 tsp	vanilla extract
½ tsp	salt

DIRECTIONS

1. Grease and flour a bundt pan.
2. Add all ingredients to a mixing bowl and beat well.
3. Pour batter into greased bundt pan and place in COLD oven.
4. Heat oven to 300°F and bake for 90 minutes. Remove from oven and let cool.

From chef Louise



Recipe compliments of Ben and Erin Napier of the HGTV show Home Town. Miss Dot used to bake this cake and give it to anyone new moving into town. Hmmm yum.



Spritz Cookies

INGREDIENTS

½ cup	butter, softened
½ cup	vegetable shortening
¾ cup	granulated sugar
2 tsp	vanilla extract
2 cups	all-purpose flour
½ tsp	baking powder
½ tsp	salt

SPECIAL EQUIPMENT

Cookie press

DIRECTIONS

1. Preheat oven to 375°F.
2. Place butter/margarine and shortening in a large mixing bowl. Cream together on medium-high speed until light and fluffy, about 5 minutes.
3. Add egg and vanilla and mix well on medium speed.
4. Combine flour, baking powder, and salt in a separate bowl. Add to butter/sugar mixture in three separate portions. Dough will be stiff.
5. Assemble and fill cookie press with dough using desired disk. Press cookies on ungreased, uncoated baking sheet.
6. Bake 10-12 minutes. Do not over-bake.

From chef Don



Despite stiff competition, my Spritz Cookies won the TAG/wedü dessert bake-off, which was judged on taste, appearance, and display.



White Chocolate Pumpkin Snickerdoodles

INGREDIENTS

½ cup	unsalted butter, <i>melted</i>
¼ cup	light or dark brown sugar, <i>packed</i>
1 cup	granulated sugar, <i>divided</i>
1 tsp	pure vanilla extract
6 tbsp	pumpkin puree
1½ cups	all-purpose flour
¼ tsp	salt
¼ tsp	baking powder
¼ tsp	baking soda
2 tsp	ground cinnamon, <i>divided</i>
1 tsp	pumpkin pie spice
½ cup	white chocolate chips or chunks

DIRECTIONS

1. In a medium bowl, whisk the melted butter, brown sugar, and ½ cup granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.
2. In a large bowl, combine the flour, salt, baking powder, baking soda, 1½ teaspoons cinnamon, and pumpkin pie spice. Pour the wet ingredients into the dry ingredients and mix together. The dough will be very soft. Fold in white chocolate chips. Cover the dough and chill for 30 minutes, or up to 3 days. Chilling is mandatory.
3. Preheat the oven to 350°F and line baking sheet with parchment paper.
4. Roll the dough into balls, about 1½ tablespoons each. Mix together the remaining ½ cup granulated sugar and ½ teaspoon cinnamon. Roll each ball generously in the cinnamon-sugar mixture and arrange on baking sheet. Slightly flatten the dough balls.
5. Bake the cookies for 11-12 minutes or until the edges appear set. The cookies will look soft and underbaked. Remove from oven and let cool.

From chef Christine



When I remove them from the oven, I like to press a few more white chocolate chips onto the tops to jazz them up.



Simply Good

Stuff





Brown Butter Maple Popcorn with Pecans

INGREDIENTS

- 6 tbsp unsalted butter
- 6 tbsp pure maple syrup
- 2 cups pecans, *lightly crushed*
- Kosher salt
- ½ cup popcorn kernels, *popped*
(about 8 cups prepared)

DIRECTIONS

1. In a small saucepan, melt butter over medium-high heat, stirring and swirling, until foaming has subsided and milk solids have turned a chestnut-brown color, about 3 minutes.
2. Add maple syrup and stir to combine.
3. Add pecans and cook, stirring, until a caramel forms and thickens enough to briefly leave a trail when a spoon is scraped along the bottom of the saucepan, about 4 minutes. Then, season with salt.
4. Place popped popcorn in a large mixing bowl and drizzle caramel mixture and nuts all over, tossing as you go, until popcorn is evenly coated in caramel. Season with salt, if necessary.
5. Refrigerate popcorn until caramel is set, about 10 minutes. Toss to break up any clumps and serve. Popcorn can be refrigerated in a zip lock bag overnight.

From chef Linda



It took me a couple of tries to get this one right, but it was so worth the effort. I use air-popped popcorn. You can use peanuts if you are not a fan of pecans.



Christmas Punch

INGREDIENTS

6 cups	cranberry juice or pomegranate-cranberry juice, <i>chilled*</i>
3 cups	pineapple juice, <i>chilled</i>
1 tbsp	almond extract
3 liters	ginger ale, <i>chilled</i>
1 (12 oz) bag	cranberries (optional)
2	sliced limes (optional)
	Ice

DIRECTIONS

1. Pour cranberry juice, pineapple juice, and almond extract into a large drink dispenser and mix. Pour in ginger ale and give it one quick stir.
2. When ready to serve, add in cranberries, limes, and ice. Serve within a few hours for best results as it will start to go flat.

NOTES

Use a cranberry blend such as Oceanspray with other juices like grape, apple, or pear. A 100% cranberry juice would be much too tart in this recipe.

From chef Linda



I remember helping make this as a child. It has always been a family favorite. It has changed slightly over the years into a more "spirited" version. Let your spirit move you!



Gus-teau's Bacon Banana Bites

INGREDIENTS

- 2 cups oat flour
- 1 ripe banana, *mashed up really smooth*
- 1/4 cup unsweetened applesauce
- 2 tbsp creamy peanut butter, **must be xylitol-free**
- 4 slices cooked bacon, *crumbled*

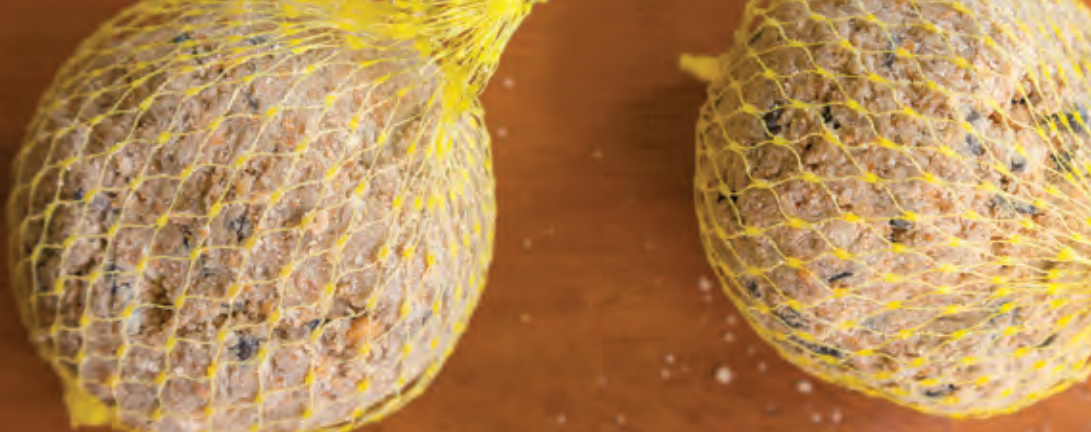
DIRECTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, mix together the oat flour, mashed banana, unsweetened applesauce, and creamy peanut butter. Stir it up like you're chasing your own tail (or if you are like me, your cat around the kitchen island)—keep going until it's well combined.
3. Sprinkle in the bacon bits and mix that up so that every bit gets some of that bacon goodness!
4. Roll up your paws and shape the dough into small balls—French Bulldog bite-sized.
5. Place the dough balls on a parchment-lined baking sheet, giving them some space to spread out.
6. Bake for about 15 minutes. Make sure they turn a golden brown.
7. Once they're baked, take the treats out of the oven, and let them cool on a cooling rack. Watch for drool!
8. Store them in an airtight container so they stay fresh.

From chef Amy & Gus



As your furry friend is enjoying Gus-teau's Bacon Banana Bites, Gus recommends leveling up the experience with a spoon of peanut butter as a chaser.



Suet

INGREDIENTS

FULL RECIPE

5 cups	yellow cornmeal
4 cups	sunflower hearts or chips
2 cups	peanut hearts (optional if using chunky peanut butter)
20 oz	peanut butter
1½ lb	vegetable shortening or lard (or 6 sticks butter)

HALF RECIPE

2½ cups	yellow cornmeal
2 cups	sunflower hearts or chips
1 cup	peanut hearts (optional if using chunky peanut butter)
10 oz	peanut butter
¾ lb	vegetable shortening or lard (or 3 sticks butter)

DIRECTIONS

1. Scoop shortening/lard into a large microwave-safe container.
2. Add cornmeal, sunflower, and peanuts to a separate large mixing bowl.
3. Microwave peanut butter for about 2 minutes or until pourable.
4. Microwave shortening/lard until melted to liquid.
5. Pour melted peanut butter into cornmeal mix and combine.
6. Pour melted shortening/lard into cornmeal mix and combine.
7. Refrigerate to solidify. Optionally, separate into about 12 baseball-sized lumps.

NOTES

The suet is somewhat water resistant and lasts about a week. Crumble a bit and leave it around the ball to get them started.

Feeds bluebirds, robins, catbirds, thrashers, eastern towhees, yellow-bellied sapsuckers, mockingbirds, rose-breasted grosbeaks, cardinals, blue jays, titmice, chickadees, woodpeckers, doves, and more.

From chef Matt C.



You can form this into many shapes to fit various feeders.

Simply Good People



Amanda Wilmarth

Amanda has worked as a media buyer at wedü for three years, with 10+ years of agency experience in managing media campaigns. In addition to her execution of a well-strategized media plan, Amanda enjoys birdwatching, kayaking, and running around after her two kids, ages 4 and 1½.



Amy Welch

Amy is a mother and Muber (mom Uber) to her son and Gus. She causes horticultural havoc with a genuine black thumb, but she perseveres with the hope that one day, success will bloom. In the kitchen, she's a daring "whisk-taker," where her adventures yield better results. Though small in stature, she's mighty in nature.



Christine Lilley

Christine has been with Talient Action Group for more than six years as a print designer and prepress operator. She is currently diversifying her skill set by delving into digital design. Beyond her professional pursuits, Christine indulges in gardening, watching football on Sundays, and a newfound passion for crafting homemade pasta.



Clay Johnson

For the last year, Clay has been editing videos and creating animations at Granite River Studios on behalf of wedü. Aside from postproduction, he loves writing stories and listening to weird concept albums.



Don Marier

Don has been part of the bindery team—as well as our delivery driver—at TAG for almost 4 and a half years. If it needs to be cut, folded die cut, drilled, or bound, Don is your man! In his spare time Don can be found in the kitchen crafting his award-winning Spritz Cookies and various jams, jellies, salsa, and the occasional apple pie. If he is not in the kitchen, you will find him in the garage tinkering on his truck.



Eric Ott

Eric has been at wedü for over a year as Creative Director. Eric enjoys listening to his vinyl record collection while his dogs Luke Skywalker and Ben Kenobi lounge in the immediate area. Eric also enjoys traveling with his wife Melisa and finding off-the-beaten-path restaurants and bars.



Gavin McFarland

Gavin is an account manager at wedü, with over five years of industry experience. He helps bridge the gap between our team members, ensuring we whip up experiences that continue to wow our clients. When he's not diving into work, you can find him cheering on the Clemson Tigers, relishing the outdoors, participating in sports, or crushing it on the Peloton.



Geoff Poster

Geoff has been wedü's Digital Advertising Specialist for two years with digital advertising and marketing experience over the past eight years. He specializes in the fulfillment and execution of Google Ad pay-per-click campaigns. When he's not working to generate leads via digital ads, Geoff moonlights as a freelance sports broadcaster for some of the local college athletic departments and enjoys playing semi-competitive ultimate frisbee in the summer. He is a brand-new dad as of this summer.



Hailey McCaffrey

Hailey is a social media manager at wedü, working to strengthen and grow our clients' social media presence across paid and organic platforms. When she isn't working on all things social media, you can find her traveling to new destinations, exploring national parks, or hanging out at home with her two cats.



Jake Andreoli

Jake is a web developer at wedü. When not in front of a screen, Jake is an avid fan of sightseeing and spending time in the White Mountains.



James Basbas

James is a leading force behind strategic direction for many partnerships at wedü. His experience producing results spans large state agencies, banks, educators, and community organizations. He has over ten years of agency experience, particularly focused on measurable lead generation campaigns.

Simply Good People



Jeff Tagliaferro

Jeff recently joined the wedü team as Director of Business Development following a lengthy career in sports management, most recently with the New Hampshire Fisher Cats, the Double A affiliate of the Toronto Blue Jays. "Tags," as he is known in the office, enjoys building relationships and developing partnerships with business leaders and community members to help foster growth for all.



Josh Miller

Josh has been an account manager at wedü for almost a year, drawing on a solid nine-year background in the marketing field. Beyond his professional endeavors, he's deeply passionate about film making, gaming, and hiking. Recent personal milestones include diving into homeownership and announcing an engagement.



Julia Chappell

Julia has been at wedü for over a year as a graphic designer. Julia enjoys playing tennis, going to concerts, and drawing.



Kent Rich

Kent Rich is president, director of photography, technical director for events, and producer of short-form videos and television commercials. Clearly, with that title, he's the man. His experience includes work as a video editor (15+ years), colorist, field audio technician, gaffer ("I love lighting!"), talent director, and voiceover artist. "There's nothing like a beautiful shot and a well-told story. It's what I want to do for the rest of my life." He has seven kids and earned a black belt in Shaolin Kempo Karate at 45.



Liam Roberge

Liam, our VP of Agency Growth at wedü, is our resident data nerd, storyteller, a lover of sunny days on the golf course, and a BBQ enthusiast. When he's not firing up the smoker on a scorching day, you can find him watching Encanto or Moana on repeat with his family. Liam lives for his wife and two adorable daughters, making every moment count. His knack for marketing strategy and his dedication to family make him the driving force behind our agency's growth and prosperity.



Linda Goguen

Linda has been with Talient Action Group for over 11 years, working in Client Services. In addition to providing clients with stellar service, she enjoys cooking, gardening, raising chickens, and hanging with her dog Emmett.



Louise Gelinas

With more than 35 years working in the print world—four at TAG—at the end of the day, Louise likes to step away from the computer to surprise family and friends with gastronomic delights. She enjoys a good murder mystery, too.



Lucien Jodoin

Lucien has been a project manager with wedü for over a year. In addition to keeping projects on track, he is an avid baker, painter, parent, and tabletop gamer.



Marc Forest

Marc has been with Talient Action Group for two years, working in Digital Services. When he is not working in commercial print, Marc enjoys cycling, drawing, and cooking.



Matt Covey

Matthew has been with wedü for six years, working on hosting infrastructure and development. In his free time, he enjoys birding and gardening.



Matt Hanna

Matt has been with Talient Action Group for more than six years and looks forward to many more. He is passionate about print but also enjoys spending time with his family—including his many grandchildren—and his bees!



Melissa Gillis

Melissa is a senior designer at wedü and has been brainstorming and problem-solving design projects for over 25 years. When not manipulating vectors and pixels on a screen, Melissa enjoys cooking for her family, exploring the New England woods and coast, and relaxing at home with good whisk(e)y.

Simply Good People



Murray Stall

Murray has been with wedü for a bit over a year and has been working in marketing for 15 years. He is a proud dad, musician, and history nerd. Among other things, he enjoys meeting dogs, petting dogs, and taking walks with dogs.



Natashia "Nash" Dela Cruz

Natashia has been at wedü for two years as an account administrator. She enjoys cooking, visiting different beaches, going to the gym, and having adventures with her family.



Sean Owen

Sean has the pleasure of exchanging ideas and learning from teams of professionals at Talient Action Group, wedü, and Granite River Studios—every single day. Sean and his teams constantly have crazy fun, professional, and personal exchanges. They push each other, and he wouldn't want it any other way. "This team is what makes what I do for a living 'non-work.'"



Sumesh Kumar

Sumesh has been working with wedü as a web developer for the last two and a half years. In his free time, Sumesh enjoys listening to his favorite playlist on Amazon Music or watching the news.



Tarek Daugherty

Tarek works in the finance and HR department and has been with Talient Action Group, wedü, and Granite River Studios since early 2019. When he is not in the office, he enjoys cooking, reading, watching movies, and throwing dinner parties for friends and families. Meat and potatoes are his bread and butter, but he has begun to explore homemade pastas and sauces.



Vicki Coleman

Vicki has been with Talient Action Group for over 27 years, working in the Prepress Department. In her free time, she enjoys photography, exploring nature, baking, and gardening. "Sharing a good meal or a sweet treat is a great way to bring people together!"

The Happy Taste Testers

While some of our rock stars might not be the ones slinging spatulas, their love for savoring and critiquing dishes is crucial to making our recipes top-notch. With big smiles and hearty feedback, they're the unsung heroes celebrating the culinary wizardry of their co-workers.

David Kelly

Talient Action Group, Production Manager, 20 years

Devin Aiken

Talient Action Group, Client Service Executive, 1 year

Erik Ljungholm

Granite River Studios, Assistant Director of Photography, 4 years

Marc Pinsonneault

Talient Action Group, Sales and Client Services, 4 years

Mike Holden

Talient Action Group, Bindery, 2 months

Roy Shoults

Talient Action Group, Digital and Offset Press Operator, 9 years

Samantha Binford

Talient Action Group, Accountant, 1 year

Shaun Fahey

wedü, Project Manager, 8 years

Tommy Molinaro

Talient Action Group, Offset Press Operator, 14 years

Simply Cookin'
Good Food

wedü



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