

C L A S S I C V A C A T I O N S

There's No Taste Like Home

A R E C I P E B O O K





Food is the ingredient
that binds us *together*.
From our homes to yours,
this is a compilation
of our
favorite recipes.

#leanonUS

Table of delectible, edible, loveable, whimsicle, fanaticle, cookable, comfortable, comestible, dishable, grubable, pallatible, tableable, sharable, incredible contents.

*It's a good day
for a new recipe.
Don't be afraid
to take whisks!*

measurement conversions
can be found at the
tail end of this book



Breakfast



Lunch



Dinner



Dessert



Salads



Soups & Stews



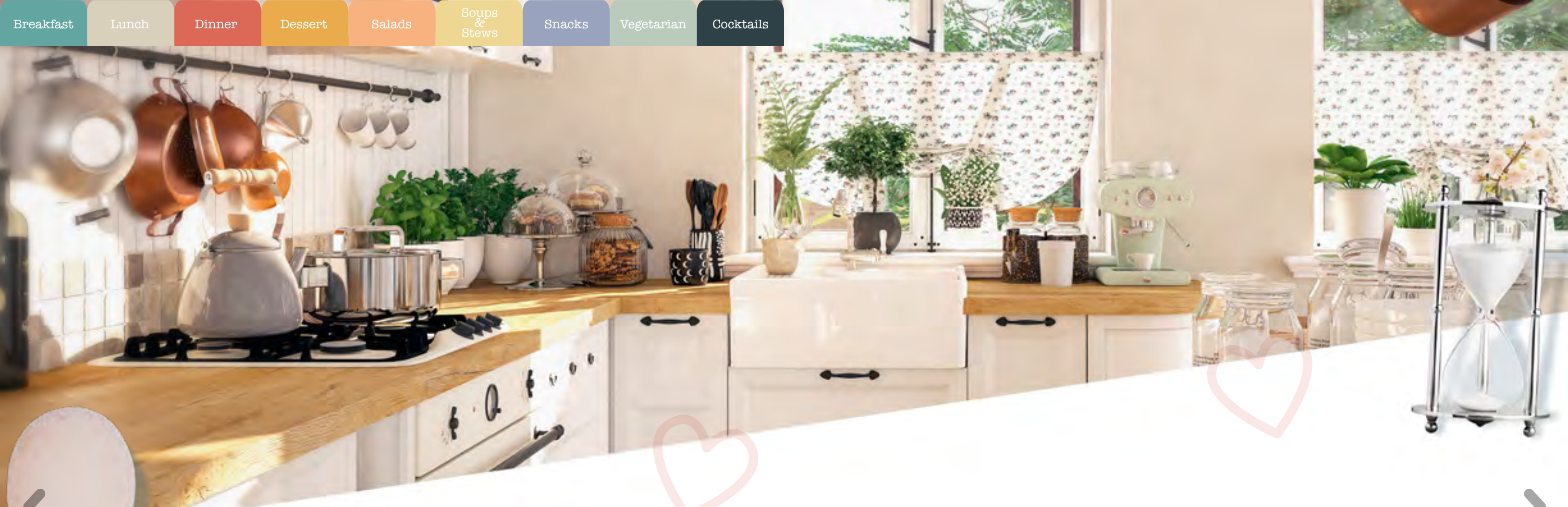
Snacks



Vegetarian



Cocktails



Food + Travel

These have the power to bring everyone together. No matter what culture or where in the world—everywhere in the world—people eat together.

What's a Cookbook.

Cookbooks aren't so much about what to cook for our next meal as they are about a world of abundant and savory choices. With cookbooks, our options are always open; we may not be able to travel abroad as easily now, but we can turn to a page, follow the recipe, and indulge in a worldly meal—right at home!



It's more than the meal it's story-telling

Each recipe has a story to tell and creating a setting to tell the story is creating a gathering place for conversation, laughing, enjoying the company of others, and sharing of hearts.

No one who cooks, cooks alone

A cook in the kitchen is surrounded by generations of cooks past, the recipes of cooks present, and the gifts of warming souls and lifting spirits.

"This is my invariable advice to people. Learn how to cook, try new recipes, learn from your mistakes, be fearless, and above all, have fun."

- Julia Child





A celebration of flavors from across the globe!

Class act

Experiencing a region's cuisine with a cooking class is a great way to learn about preparing a meal with local ingredients and techniques! You can try your hand at making tamales in **Mexico** or a meal of your own making in an Italian kitchen in **Europe**. Each class encourages you to bring the recipe home but we have put together some great international recipes tried and true, so your cooking class can begin now!

Immerse yourself

Let our expertise keep you informed of the latest in-destination food festivals. Sample authentic, traditional foods, or try something completely new and innovative demonstrated by a famous chef. Food festivals are a great way to get a pulse on new trends in cuisine, and have fun while you're at it. Why not create a family food festival at home with one of our kids' recipes? They have some creative snacks and desserts to share!



Farm to table

Whatever your dining needs, and whatever your culinary desires, your vacation fare can be customized to suit your exact tastes. In **Hawaii**, farm-to-table restaurants and locally caught seafood abound. The culinary landscape in **Mainland U.S.A.** is constantly changing, and the restaurant culture reflects it. Do you have herbs or vegetables growing in your backyard? Let one of our recipes motivate you to create a farm-to-table menu of your own!

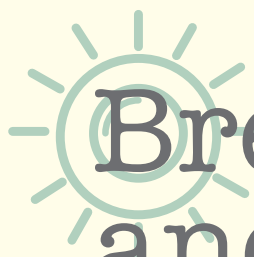
Reach for the stars

Sometimes you just need to dress to the nines and treat yourself to the very best. A classic British afternoon tea, a Michelin-Star dining experience, or a toes-in-the-sand romantic meal on a beach. One day when we can travel again, you can find the perfect place to achieve your dreams of stardom, where your stomach is concerned. Meanwhile, check out the STAR Performer recipes in our book!

Libations

Many properties feature incredible bars and lounges, often with signature cocktails reflecting local traditions and ingredients. Sometimes the bartender will share a recipe but here you can find favorite libation recipes of our staff and STAR Performers!





Breakfast is what and when you want to chow. Make the most of every day.

*Find your day-
or very late
night-starter!*

1. Barbecue Breakfast Casserole
2. Breakfast Casserole
3. Sweet Potato Avocado Toast
4. British Scones
5. Make-Ahead Sourdough and Custard Breakfast Casserole
6. Asparagus Guacamole
7. Instant Pot Yogurt
8. Champurrado

Destinations for these Culinary Inspirations

FUN FACTS

Cold Cereal is the #1 consumed breakfast item in America.

China is the world's largest producer of asparagus, followed by Peru, then Mexico.

The typical English breakfast often consists of bacon, fried egg, sausage, mushrooms, baked beans, toast, grilled tomatoes, and accompanied with tea or coffee.

California

Mexico

England



Barbecue Breakfast Casserole

From the home of Keith Flemming | Designer/Marketing

Ingredients

- ½ lb Applewood Smoked Bacon
- 2 cups Tillamook Cheddar Cheese
- 10 Eggs
- 8-10 Red Potatoes
- 3 Sprigs Fresh Thyme
- 2 Cloves Garlic
- 6-8 Scallions
- 1 tbsp Smoked Paprika
- 1 tbsp Ground Black Pepper
- 1 Baguette
- 12-16 lb Bag of Charcoal
- ¼ cup Olive Oil
- ½ cup Milk

← One of my favorites but not required. Have fun with it!

Directions

Step 1.

1. Start coals.
2. Cross-slice baguette into ½ inch thick medallions.
3. Cube potatoes and scallions. Cube cheese of choice.
4. Mix potatoes and scallions with olive oil and wrap in tinfoil.
5. Spread coals evenly and place potato/onion mix on grill above coals (Flip 1 time every 15 minutes).
6. Place bacon on grill and cook to desired preference then remove and chop.

Step 2.

1. Create the “mixture”: Mix eggs, cheese, potatoes, onions, bacon, thyme, and milk in a bowl.
2. Line the bottom and sides of two pie tins with baguette medallions (dip each one in water first to absorb heat).
3. Pour “mixture” into baguette lined pie tins.
4. Place both pie tins in larger foil tin.
5. Add a cup and a half of water to the larger tin (this will prevent scorching on the que).
6. Cover with foil and place on the que.

Details

Number of Servings: 10

Preparation Time: 40 minutes

Cook Time: 35-40 minutes

Insider Tips

I prefer to use paper to start the que rather than started fluid. Smoked Gouda is an amazing alternative to Cheddar. If you are using a gas grill, you will save a little time.

Time is a currency well spent when it comes to cooking.



Breakfast Casserole

From the home of Lea McCastle | Product Operations Supervisor

Ingredients

- 1 lb Breakfast Sausage of choice
- 1 tube of Crescent Rolls
- 1 dozen Eggs
- Seasoning Mix -- Salt, Pepper, Smoked Paprika, Garlic Powder, and Onion Powder
- 2 cups shredded Cheese of choice
- ½ cup sliced Green Onions
- Sour Cream, optional
- Salsa, optional

Directions

1. Preheat oven to 375° F. Fry sausage in pan with oil until browned and crumbly. Set aside to drain.
2. Beat eggs with seasoning mix to taste. Add 1 cup of cheese and green onions and stir together.
3. Roll crescent roll dough out and place on the bottom of a greased 9x13 inch baking dish.
4. Place sausage on top of the dough. Pour egg mixture into the baking dish and top with remaining cheese.
5. Bake for 40-45 minutes. Top with salsa and dollops of sour cream, if desired. Best served hot.

Details

Number of Servings: 8-10

Preparation Time: 15 minutes

Cook Time: 40-45 minutes

Keep smiling and practicing self-care!



Sweet Potato Avocado Toast

From the home of Jessica Pressler | STAR Performer | Blissful Honeymoons
& Destination Weddings

Ingredients

- 1 large Sweet Potato
- 1 large Avocado
- 1 tbsp Extra Virgin Olive Oil
- Juice of ½ Lemon
- 4 Cherry Tomatoes, chopped
- Eggs
- 1 clove Garlic, minced
- Crushed Red Pepper Flakes
- Himalayan Sea Salt

Directions

1. Preheat oven to 450° F. Slice sweet potato longways into ¼ - ½ inch thick slices (I microwave the sweet potato for two minutes to soften to make easier to slice). Combine sweet potatoes, olive oil, and a pinch of salt in bowl, or large baggie, and toss to coat.
2. Spread them out on a baking sheet lined with foil and sprayed with cooking oil and roast, flipping halfway through, until lightly browned and tender when pierced with a fork, about 15-20 minutes.
3. While sweet potatoes are roasting, scoop out avocado into small bowl, add lemon juice, half a clove of minced garlic, a pinch of red pepper flakes, a pinch of salt, and the cherry tomatoes. Mash with fork until mixed, but still chunky.
4. When the sweet potatoes are just about done, cook eggs to your liking (over-easy is what I prefer for this recipe).
5. Place a roasted sweet potato slice onto a plate. Spread some of the avocado mix on the slice, and then top with the cooked egg. Garnish with a dash of red pepper flakes and salt. Repeat for the additional slices. Enjoy with a fork and knife!

Details

Number of Servings: 2

Preparation Time: 30 minutes

Cook Time: 15-20 minutes

*There's beauty in your breakdown.
Right now it's your time to discover
what you want, and what will make
you the happiest. Face your fears, and
make some decisions. Don't waste any
more time being complacent.*



British Scones

From the home of Ivana Tudic | Sr. Manager, Product Development Europe

Ingredients

- 1 lb Self-Rising Flour
- 2 level tsp Baking Powder
- 1 ¾ oz Caster Sugar (baker's sugar or superfine sugar)
- 3 ½ oz Butter, cut into pieces and softened
- 2 Free-Range Eggs
- A little Milk
- Handful of Golden Raisins (optional)

Directions

1. Preheat the oven to 425° F. Lightly grease two baking trays.
2. Put the flour, baking powder, and sugar into a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
3. Crack the eggs into a measuring cup, then add enough milk to make the total liquid 300ml/10 fl oz. Stir the egg and milk into the flour – you may not need it all – and mix to a soft, sticky dough.
4. Turn out onto a lightly floured work surface, knead lightly, and work in the raisins, if using. Roll out to a rectangle about 2 cm/¾ in thick.
5. Cut into as many rounds as possible with a fluted 5 cm/2 in cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.
6. Bake for 12-15 minutes, or until the scones are well risen and a pale, golden-brown color. Lift onto a wire rack to cool. To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of clotted cream and eat as fresh as possible.

Details

Number of Servings: about 16 scones

Preparation Time: 30 minutes

Cook Time: 12-15 minutes

I love days when my only problem is what to have with my scones - tea or coffee!



Make-Ahead Sourdough and Custard Breakfast Casserole

From the home of Connie Tracy | Supervisor, Account Development Specialists

Ingredients

- Sourdough Bread (day-old is best)
- 2 cups Sharp Cheddar
- 2 cups Ham Steak, diced
- 10 Eggs
- 3 cups Half & Half
- 1½ tsp Kosher Salt
- ¼ - ½ cup Scallions, chopped

Directions

1. Butter a 9x13 baking dish. Cut the bread into 1-inch cubes to make 6 cups.
2. In a large bowl, prepare the custard by whisking together the eggs, half & half, and salt. Add the scallions and mix.
3. Scatter half of the bread in the baking dish. Sprinkle 1 ½ cups of the cheese on top, then the ham, and the remaining bread. Pour the custard all over and cover with plastic wrap. Refrigerate overnight.
4. When ready to bake, preheat oven to 325° F. Uncover the casserole and bring to room temperature. Sprinkle with the remaining ½ cup cheese. Bake 40-50 minutes until just set and slightly puffed. It's ready to serve!

Details

Number of Servings: 8-10

Preparation Time: 15 minutes

Cook Time: 40-45 minutes

Insider Tips

Your peeps will love you for this!

I feel like most of my problems can be solved with a trip to anywhere!



Asparagus Guacamole

From the home of Jessica Sanchez | Account Development Specialist

Ingredients

- 1 ½ lb Asparagus, cut into small pieces
- 1 tbsp fat-free Greek Yogurt
- 1 tbsp Lime Juice
- ¼ cup fresh Cilantro, chopped
- 3 Green Onions, thinly sliced
- ½ Jalapeño Pepper, minced
- 1 tbsp Garlic, minced
- 1 Tomato, diced
- ½ tsp Worcestershire Sauce
- 1 dash Hot Pepper Sauce
- Salt and ground Black Pepper to taste

Directions

1. Place the asparagus into a steamer insert and set into a pot over one inch of water; bring the water to a boil. Place a cover on the pot and steam the asparagus for 5 minutes. Transfer the asparagus to the bowl of a food processor and puree until smooth.
2. Combine the asparagus puree with the yogurt, lime juice, cilantro, green onions, jalapeño pepper, garlic, tomato, Worcestershire sauce, and hot pepper sauce in a large bowl; gently stir to combine. Season with salt and pepper. Chill in refrigerator until completely cooled.
3. Serve as an enhancement to your eggs or put on your toast at breakfast.

Details

Number of Servings: 16

Preparation Time: 20 minutes

Cook Time: 5 minutes

Insider Tips

This also makes a great dip with tortilla chips!

*If life gives you lemons,
make lemonade. If life gives
you limes, make guacamole!*



Instant Pot Yogurt

From the home of Amy Logan | Sr. Director, Online Platforms

Ingredients

- 8 cups Whole Milk
- 2 tbsp Yogurt with active cultures ← this is the "starter" for your yogurt
- 1 tsp Vanilla Extract
- ½ cup Sweetened Condensed Milk

Directions

1. Pour the milk in an Instant Pot. Lock the lid in place but leave the pressure valve open. Press the yogurt button until it says boil, about 25-35 minutes. Check the milk's temperature using a thermometer—ideally it should be 180°F but less than water—this should take about 10 minutes. Dry the bottom and return the insert to the Instant Pot.
2. Mix 1 cup of warm milk with the starter yogurt and add the vanilla and condensed milk. Whisk to combine. Then pour the mixture into the insert and whisk gently to combine.
3. "Cook" the mixture on the yogurt setting for 6-10 hours. Lock the lid but leave the pressure valve open again. Press the yogurt button once more until it reads 8:00. After about 3 hours, the yogurt will begin to thicken. You can check the thickness of the yogurt at 6 hours by gently dipping a spoon into it—do not mix or stir it. Continue cooking for 2 hours. 8 hours of cooking will yield perfectly thickened and tangy yogurt. You can continue cooking for an additional 2 hours for even thicker and more tangy yogurt.
4. Remove the insert and lightly cover with plastic wrap. Refrigerate at least 4 hours or overnight. The yogurt will thicken slightly more when chilled. Transfer to airtight containers for up to two weeks.

Details

Number of Servings: About 2 quarts

Preparation Time: 45-60 minutes

Cook Time: 8-10 hours

Insider Tips

If you plan to make another batch of yogurt, save some of this yogurt as your starter.

You can learn a lot about a person by tasting their tortilla soup, caprese salad, or chocolate chip cookies... and their yogurt.



Champurrado

From the home of Sandy Palalia | Email Marketing Specialist

Ingredients

- 8 cups of water
- 5 oz Piloncillo or $\frac{1}{2}$ cup Granulated Sugar
- 1 Cinnamon Stick
- 2 Mexican Chocolate tablets 6.5 ounces
- $\frac{3}{4}$ cup Masa Harina (corn flour)

Directions

1. Place 6 cups of water in a large saucepan along with the piloncillo (or sugar) and the cinnamon stick. Heat water until it starts boiling and then reduce the heat and allow to simmer for about 10 minutes until the piloncillo has melted.
2. Once the piloncillo (or sugar) has dissolved, add the 2 Mexican chocolate tablets and allow about 5 minutes to dissolve, stirring from time to time.
3. Meanwhile, in a medium bowl, pour the other 2 cups of water and mix in the masa harina. Mix well until all clumps are dissolved and it has a very creamy texture.
4. When the chocolate has completely dissolved, slowly pour the masa harina mixture into the saucepan while stirring, to make sure there are no clumps. You can also use a strainer to pour the mixture to avoid clumps.
5. Turn the heat to medium-high until the Champurrado starts boiling, and then reduce the heat to low and gently simmer, stirring constantly.
6. After 6-8 minutes the mixture will thicken. Allow to cook for 5 more minutes and *listo!*

Details

Number of Servings: 4-8

Preparation Time: 15 minutes

Cook Time: 20 minutes

Insider Tips

This recipe is especially enjoyed during winter months when it's cold

"The best and most beautiful things in the world cannot be seen or even touched - they must be felt with the heart."

- Helen Keller

Lunch: Breakfast's younger sibling and lifelong companion.

Midday flavors: a colorful and nutritious way to take a break in the action... or inaction. Either way, it's all good!

1. Sauteed Maryland Soft Shell Crabs
2. Arepa - Reina Pepiada
3. Jeff's Conch Fritters
4. Healthier Mac n' Cheese ?
5. Arancini di Riso
6. Ropa Vieja
7. Pork Banh Mi with Pickled Veggies
8. Simple and Easy Gyudon
9. Enchiladas Alfredo

Destinations for these Culinary Inspirations



FUN FACTS

Tangier Island in Virginia is considered the "soft-shell crab capital of the world."

A typical lunch in Cuba is Sandwiches and tamales serve as lunch for a Cuban on-the-go, including melted ham, roasted pork and cheese on white bread with pickles and mustard.

In Vietnam it is considered a sign of respect to finish a meal that has been served to you.



Sauteed Maryland Soft Shell Crabs

From the home of Cindy Zimlin | Strategic Account Manager

Ingredients

- 2 whales Softshell Crabs
- 1 cup Milk
- Cornmeal for dipping
- Old Bay Seasoning (store bought) or a mix of Celery Salt, Black Pepper, Crushed Red Pepper Flakes, and Paprika
- Canola or Vegetable Oil for frying
- Bread slices to make a sandwich
- Lettuce leaves
- Tomato slices
- Mayonnaise or Tartar Sauce

Directions

1. Marinate the crabs in milk for about 30 minutes
2. Dip in cornmeal to lightly coat the crabs. Season with Old Bay to your taste
3. Sauté in frying pan with oil until lightly browned on each side, about 10-15 minutes.
4. Serve on your choice of sandwich bread with mayonnaise or tartar sauce, lettuce, and tomatoes. Great with a marinated cucumber salad and corn on the cob, if desired.

Details

Number of Servings: 2

Preparation Time: 30 minutes

Cook Time: 10-15 minutes

Insider Tips

When talking about softshell crabs, a “whale” is the fishmonger’s term for a crab measuring 5 ½ - 6 inches.

This is a true summer delicacy in Maryland. The crabs are limited during the season, so you really have to make this between May - early July. Warm summer days and softshell crabs - doesn't get any better than this!



Arepa - Reina Pepiada

From the home of Vanessa Martinez, CTC | STAR Performer | Unforgettable Escapes

Ingredients

For Arepa

- 2 Cups P.A.N. Cornmeal
- 1½ cups Warm Water
- 1 tsp Salt
- 1 tsp Garlic Powder
- 1 tbsp Coconut Oil

For the Filling

- 1 cooked Chicken Breast, shredded or cubed
- 1 large Avocado, dices
- 1 small Onion, finely chopped
- 2 tbsp Cilantro, chopped
- Freshly Ground Pepper

Directions

1. Mix dry ingredients. Put water in a bowl. Slowly mix dry ingredients with the water. Knead dough until smooth and let sit for 5 minutes.
2. Separate dough in even portions (depending on the desired size, you can expect 6-10 portions)
3. Preheat oven to 350° F. Heat a griddle or frying pan over medium heat. Take one portion of dough and form into a ball, then use your palms to press into a disk shape. Place onto griddle or in frying pan for 5-7 minutes on each side until been browned on both sides, place on a pan in the oven for 20 minutes.

1. Mix the filling ingredients in a bowl.
2. Place the arepa on serving plates. Slice open part of the arepa and fill with the chicken mixture. Don't slice all the way through. For cheese lovers, add cheese first, then the filling, and top off with more cheese. Serve hot.

Details

Number of Servings: 8-10

Preparation Time: 15 minutes

Cook Time: 30 minutes

Insider Tips

You can choose to any type of filling you want. Reina Pepiada is the most popular, but the variations are endless! Buen provecho!

During this moment of pause, we have been given this time to reflect on our personal and professional lives. Take this time to make the necessary adjustments to move forward to a brighter and more positive future.



Jeff's Conch Fritters

From the home of Jeff Verlotta | Strategic Account Manager

Ingredients

For the Fritters

- 1 qt Oil for frying
- $\frac{3}{4}$ cup all-purpose Flour
- 1 Egg
- $\frac{1}{2}$ cup Milk
- Ground Cayenne Pepper, to taste
- Red Pepper Flakes, to taste
- Seasoning Salt, to taste
- Salt, to taste
- Ground coarse Black Pepper, to taste
- 1 cup chopped Conch
- $\frac{1}{2}$ Onion, chopped
- $\frac{1}{4}$ Green Bell Pepper, chopped fine
- $\frac{1}{4}$ Red Bell Pepper, chopped fine
- $\frac{1}{4}$ Yellow Bell Pepper, chopped fine
- 2 stalks Celery, chopped fine
- 2 Garlic Cloves, chopped fine

For the Dipping Sauce

- 2 tbsp Ketchup
- 1 tbsp Mayonnaise
- 1 tsp Tabasco sauce or Pickapeppa Sauce
- Salt and Pepper, to taste

can substitute with shrimp, crab, or lobster

Directions

1. Mix flour and add egg and milk to make a thick batter. Season with cayenne pepper, seasoning salt, and regular salt and red pepper flakes. Mix in the conch, onions, peppers, celery, and garlic.
2. Heat oil in a deep pan to 365°F. Drop the batter mixture by rounded spoonful into the hot oil and fry until golden brown. Be very careful!
3. Mix all ingredients for the dipping sauce in a bowl. Serve sauce on the side.

Details

Number of Servings: 8

Preparation Time: 35 minutes

Cook Time: 20 minutes

Insider Tips

Always tastes better with a Kalik beer or rum punch! Enjoy!

Food has been such a wonderful diversion during this tumultuous time. I've been experimenting with so many different recipes, some have been a hit, others not so much, but the fun is trying!



Healthier Mac n' Cheese ?

From the home of Kim Fagundes | Product Operations Administrator

Ingredients

- Macaroni (shells or elbows) – as much as you need
- Dairy-free cheese
- Almond milk
- Bacon, chopped into small bits
- Fresh Chives, chopped (optional)

Directions

1. Fry bacon bits in a pot until crispy. Remove from the pot and set them aside to drain.
2. Prepare as much macaroni as you need according to the directions, using the same pot with the leftover bacon fat.
3. Drain the macaroni and return to the pot. This recipe can be as cheesy as you want so feel free to add enough almond milk and cheese to suit your taste. Allow milk to be absorbed and the cheese to melt.
4. Divide into individual serving bowls. Top with bacon bits, and chives, if desired.

Details

Number of Servings: as much as you want

Preparation Time: 5 minutes

Cook Time: according to the pasta package

Insider Tips

Not only is this a healthier version of Mac n' Cheese but it is also dairy free!

"If plan A doesn't work, the alphabet has 25 more letters – 204 if you're in Japan."

- Claire Cook



Arancini di Riso

From the home of Joanie Maro | Europe Product Manager

Ingredients

- 2 ½ tbsp unsalted Butter
- 1 small Onion, minced
- 1½ cups Arborio Rice (about 10 ounces)
- ½ cup dry White Wine
- Pinch of Saffron Threads, crumbled
- Salt and freshly ground Black Pepper
- 3 cups Chicken Stock or low-sodium Broth, warmed
- 3 tbsp freshly grated Parmigiano-Reggiano cheese
- ½ tbsp All-Purpose Flour, plus more for dusting
- ¼ cup plus 2 tbsp Milk
- Pinch of freshly grated Nutmeg
- 4 ounces fresh Mozzarella, finely diced
- ¼ cup plus 2 tbsp chopped salted Pistachios
- 2 tbsp frozen Baby Peas, thawed
- 2 large Eggs, beaten
- 1½ cups Panko (Japanese breadcrumbs)
- Vegetable Oil, for frying

Directions

Step 1

In a large saucepan, melt 2 tablespoons of the butter. Add the onions, stirring over moderate heat, until lightly browned, 7 minutes. Add the rice and coat well with butter. Add the white wine and saffron, season with salt and black pepper and cook, stirring, until the wine is absorbed, 2 minutes. Add the warm chicken stock ½ cup at a time and cook, stirring constantly between additions, until it is absorbed. The risotto is done when the rice is al dente, 25 minutes total. Stir in the grated cheese, transfer to a bowl and let cool.

Step 2

Melt the remaining butter in a small saucepan. Add the flour and whisk constantly over moderate heat for 1 minute. Add the milk and cook, whisking until thickened. Season with nutmeg, salt, and black pepper, and transfer to a bowl to cool. Stir in the mozzarella, pistachios, and peas.

Step 3

Line a large baking sheet with wax paper. Put the eggs, panko, and flour for dusting in 3 shallow bowls. Using lightly moistened hands, shape the rice mixture into 16 equal balls. Working with one ball at a time, make an indentation in the center with your finger and press the sides to make the hollow larger. Spoon a scant tablespoon of the pistachio filling into the hollow and press the risotto around the filling to close it. Set on the baking sheet. Repeat with the remaining arancini (rice balls). Dust each with flour, tapping off the excess, then dip in the egg and roll in the panko.

Step 4

In a large, deep skillet, heat 1 inch of vegetable oil to 350° F. Fry the arancini over moderate heat, turning occasionally, until golden and heated through, 8 minutes. Drain the arancini on paper towels and serve hot.

Details

Number of Servings: 4-6

Preparation Time: 30 minutes

Cook Time: 35 minutes

"Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It's inseparable from those from the get go."

- Anthony Bourdain



Ropa Vieja

From the home of Vilinh Nguyen | Product Operations Specialist

Ingredients

- 3 lb Beef Roast Chuck
- 1 cup Beef Broth
- 1-2 large Carrots, sliced
- 5 medium Potatoes, diced
- 2 large Bell Peppers, sliced
- 1 large Onion, sliced
- 1 tbsp fresh minced Garlic
- 20 pcs Spanish Olives, whole
- 1 large Jalapeño, seeded and diced
- 1 tbsp Cilantro, chopped
- 1 (6 oz) can Tomato Paste
- 1 can Diced Tomatoes
- 1 tbsp Apple Vinegar
- 4 cubes Sugar
- 1 tbsp Salt
- ½ tbsp Pepper
- 1 tbsp Parsley
- 1 tbsp Olive oil
- 1 tbsp Cumin

Directions

1. Place all the ingredients in a crockpot and slow cook on low for 10 hours.
2. Remove the beef from the pot and shred (the meat will be tender!). Place the shredded beef back in the crock pot and stir. Taste and add any additional spices to your desired taste.
3. Serve over rice or with tortillas. Top with some lime juice, if desired.

Details

Number of Servings: 6-8

Preparation Time: 30 minutes

Cook Time: 10 hours

Insider Tips

For an extra kick, add some chili powder and cayenne.

"To travel is to live."

– Hans Christian Andersen



Pork Banh Mi with Pickled Veggies

From the home of Amy Logan | Sr. Director, Online Platforms

Ingredients

For the Meatballs

- 1 lb Ground Pork
- 3 Garlic Cloves, minced
- 1 tsp Sriracha
- 2 tsp Honey
- 2 tsp Cornstarch
- ½ tsp Salt

For the Sandwiches

- 4 - 6 Sandwich Rolls
- ¼ cup Mayo + Sriracha to taste
- Fresh Cilantro
- 1-2 Jalapeños, sliced

For the Pickled Veggies

- 3-4 Carrots, shredded
(add other crunchy veggies as desired - Cucumbers, Radish, Kale, Cabbage, Broccoli Stems all work well)
- 2 tbsp Rice Wine Vinegar
- 3 tsp Honey
- ½ tsp Salt
- 1 tbsp Sesame Oil

Directions

1. Whisk the dressing until combined. Pour over shredded veggies to pickle while you prepare the meatballs.
2. Heat oven to 350° F. Gently mix all ingredients in a large bowl. Using moistened hands, roll meat mixture into 1" meatballs. Arrange on baking sheet and bake for 25 minutes.
3. Slice open the sandwich roll and remove center of the bread, leaving a ½" shell. Essentially you are making a "boat" to hold all the fillings. Spread both sides with chili mayo. Add meatballs and pickled veggies (strain off the pickling liquid). Garnish with fresh cilantro and jalapeños.

Details

Number of Servings: 4-6

Preparation Time: 30 minutes

Cook Time: 15-20 minutes

Insider Tips

My recipe is inspired by a similar recipe from *Bon Appétit*.

"Test your flavor and seasoning before you roll out an entire tray of meatballs. Pinch off a marble-sized piece of the meat mixture and quickly fry in a pan. Cool, taste, adjust spices as needed."

- Gordon Ramsay



Simple and Easy Gyudon

From the home of Victor Chen | Email Marketing Specialist

Ingredients

- $\frac{3}{4}$ - 1 lb of thinly sliced Beef
- $\frac{1}{2}$ cup Dashi (available in instant form, some assembly required)
- 2 tbsp Mirin
- 1 tbsp Sugar
- 2 tbsp Soy Sauce
- $\frac{1}{2}$ white or yellow Onion, sliced
- Green Onion, sliced
- Pre-cooked Rice
- Miso soup and pickled red ginger, optional

Directions

1. Heat a pan over medium-high heat and add the dashi, sugar, mirin, and soy sauce. Bring the sauce to a boil, then add the yellow onion slices. Cover the pan with a lid and continue cooking.
2. When the onions are tender, add the beef and cook until no pinkness is left. Be sure and skim the fat off the top of the sauce.
3. Garnish with the green onion slices. Serve with rice, or miso soup, and/or pickled red ginger, if desired.

Details

Number of Servings: 2

Preparation Time: 10 minutes

Cook Time: 10 minutes

You'd be surprised how far you can run, if you just start running.



Enchiladas Alfredo

From the home of Jackie Rangel | Product Operations Specialist

Ingredients

- Family pack of Corn Tortillas
- 4 jars of Alfredo sauce (I used Garlic flavor)
- Fresh Parmesan Cheese
- 2 Rotisserie Chickens
- 1 bag fresh Mixed Veggies, roughly chopped
- 1 cup of shredded Monterey Jack Cheese
- Salt and Pepper to taste

Directions

1. Pull off and shred all the chicken into a big bowl. Add in all of your chopped veggies. Add the shredded jack cheese, and salt and pepper to your taste. Set aside.
2. Start warming all the tortillas to make sure that they are pliable enough to roll your ingredients up in. Make sure not to over-/undercook the tortillas as this will cause them to rip.
3. Preheat oven to 350°F. Using a baking pan, add some of the chicken filling to a tortilla. Roll up and move to one side of the pan. Continue this process until all the filling is all gone and the pan is full. Once you have filled up the first pan, pour some of the alfredo sauce on top and sprinkle with some of fresh parmesan cheese. Continue with additional pans until all ingredients are finished. Cover each with foil and bake in the oven for 15-20 minutes. Serve hot.

Details

Number of Servings: 6-8 very hungry mouths!

Preparation Time: 30 minutes

Cook Time: 15-20 minutes

"The world is a book and those who do not travel read only one page."

- Saint Augustine

Dinner brings us together. It is our way of social embracing. Bam!

1. Tandoori Salmon
2. Filet Mignon with Peppercorn sauce
3. Potted Lasagna
4. Tuna Noodle Casserole
5. Brazilian Rice
6. Guam (Chamorro) Red Rice
7. Reverse Seared Steak – Two Ways
8. Taco Lasagna
9. Pesto Salmon
10. Yvette's Chile Verde
11. Lemon Garlic Shrimp & Broccoli Sheet Pan Dinner
12. Paprika Chicken
13. Lemon Chicken and Spinach
14. Shrimp Foil Packets
15. Chicken alla Bonty
16. Baked Salmon
17. Curry Chicken
18. Turducken
19. Cajun Style Prawns
20. Baked Ziti Ragù
21. Jalapeño-Honey Steak with Cilantro and Lime
22. Lemon Chicken
23. Shepherd's Pie
24. Mom's Chicken Divan
25. Posole

Destinations for these Culinary Inspirations



FUN FACTS

Brazilians do not switch knives and forks as they eat. The knife remains in the right hand, and the fork remains in the left.

Jalapeño Peppers can have a Scoville heat unit measurement of 3,500 to 8,000

Italy's leading agri-food exports are wine, pasta, olive oil, cheeses, and fruits and vegetables.



Tandoori Salmon

From the home of Ruhi Daswani | Call Center Supervisor

Ingredients

Salmon fillet (for 4 servings)

For the Marinade

- 1 cup Plain Yogurt
- 1 tsp Garlic Paste
- 1 tsp Ginger Paste
- 1 tsp Tandoori Powder
- ½ tsp Cumin Powder
- ½ tsp Coriander Powder

- ½ tsp Turmeric Powder
- 1 tsp Carom Seeds
- 1 tsp Dry Fenugreek (optional)
- Fresh Lemon Juice and Cilantro for garnish
- Salt to taste

*can substitute
dry oregano*

Directions

1. Combine the marinade ingredients and marinate the salmon fillet for 30 minutes. Discard the marinade.
2. Place the marinated salmon in an uncovered baking dish and bake at 400° F for 20 - 30 minutes, depending on the thickness of the salmon fillet. Do not overbake.
3. Broil for the last 3-5 minutes to brown the top.
4. Drizzle with lemon juice and garnish with fresh cilantro leaves.

Details

Number of Servings: 4

Preparation Time: 30 minutes marinate

Cook Time: 30-35 minutes

Insider Tips

Rub Carom seeds (or dry oregano) and Fenugreek (optional) between the palms of your hands to release the flavor before adding to the marinade

*"Good food is very often, even
most often, simple food."*

- Anthony Bourdain



Filet Mignon with Peppercorn sauce

From the home of Ivana Tudic | Sr. Product Development Manager, Europe

Ingredients

For the Meat

- 150-200 grams of Filet Mignon, per person
- Olive Oil for frying
- Generous pat of Butter
- 2-3 slightly crushed cloves of Garlic
- Few branches of Thyme

For the Peppercorn Sauce

- 2-3 tsp of Peppercorns (regular or multi-color)
- 60 grams of Butter
- 1 Shallot, finely chopped
- 100ml of Brandy
- 100ml of Beef Stock
- 60ml of Heavy Cream

Directions

Prepare the meat:

1. Let filet come up to room temperature, about 30 minutes. Pat dry with paper towels to remove any moisture/water and season with salt and pepper.
2. Start the heat under the frying pan and ensure it is smoking hot. Add olive oil
3. Add a filet to the pan. Sear it for about 2 minutes on each side, as well as the sides of the filet. Leave in pan and add garlic, thyme, and butter to the pan.
4. As the butter melts, baste the filet with the butter using a spoon. Flip the filet over and baste it. Repeat for an additional 3 minutes. If you don't have enough butter just add more.
5. Remove from heat and let it rest for 5-10 minutes.

Prepare the peppercorn sauce:

1. Crush the peppercorns slightly, using a mortar & pestle or a rolling pin.
2. Melt the butter in a saucepan over medium high heat. Add the shallots and sauté until soft, about 3 minutes, taking care not to overcook or burn them. Add crushed peppercorns and stir together for about a minute, to coat them evenly.
3. Add the brandy and cook for 3 minutes or until at least half of the brandy evaporates. Add the beef stock and cook for another 3 minutes or until reduced by half.
4. Add the cream and reduce the heat to low. Heat through, but don't allow the peppercorn sauce to boil. Sauce will thicken. Add salt to taste. Strain to remove the bits and pieces to get a smooth sauce.
5. Place each filet mignon on a plate and spoon the peppercorn sauce over. Garnish with crushed peppercorns and sprinkle on top, if desired. Serve with creamy mashed potatoes and a green salad or vegetables.

Details

Number of Servings: 4

Preparation Time: 20 minutes

Cook Time: 20 minutes

Insider Tips

Do not use regular onions in place of the shallots as they are too strong!

*Everything will be just fine,
as long as we are united!*



Potted Lasagna

From the home of Heidi Gile | Customer Service Lead

Ingredients

- 1 package (10 oz) Frozen Chopped Spinach
- 1 lb Ground Turkey, uncooked
- 1 jar (10 oz) Pesto Sauce (Classico brand)
- 1 cup Frozen Chopped Onion
- 1 large Egg
- 1 cup Grated Parmesan Cheese
- 1 container (15 oz) Ricotta Cheese
- 2 jars (16 oz each) Four Cheese Alfredo Pasta Sauce (Classico brand)
- 1 box (9 oz) No - Boil Lasagna Sheets (Barilla brand)
- 1 package (16 oz) shredded Mozzarella Cheese
- Olive oil cooking spray
- 1 package sliced Baby Bella Mushrooms (optional)

Directions

1. Place frozen spinach in a microwave-safe bowl. Cover and microwave on high setting (100% power) for 6 to 8 minutes. Drain. Let stand until cool enough to handle; squeeze out excess liquid.
2. In a large skillet, over medium-high heat, cook, and stir turkey (and baby bella mushrooms, if you use them) until browned, breaking up clumps. Drain off fat. Stir in pesto sauce and onion; set aside.
3. In a medium bowl, beat egg with a fork. Stir in ricotta cheese, Parmesan cheese, and spinach until combined; set aside.
4. Coat a 5-quart slow cooker with cooking spray. Spoon $\frac{3}{4}$ cup of the pasta sauce onto the bottom of the slow cooker. Top with a layer of lasagna noodles, breaking them to fit. Add $\frac{1}{3}$ of the ricotta cheese mixture, spreading to the edges. Add $\frac{1}{3}$ of the turkey mixture over the ricotta cheese mixture. Top with $\frac{1}{3}$ of the mozzarella cheese. Top with $\frac{3}{4}$ cup of the pasta sauce. Repeat layers twice more and end with noodles and remaining pasta sauce.
5. Cover slow cooker and cook on LOW heat setting for $3\frac{1}{2}$ to $4\frac{1}{2}$ hours or until noodles are tender.
6. Turn off slow cooker. Sprinkle some extra mozzarella cheese on top of lasagna mixture. Cover; let stand for 10 minutes or until cheese is melted.

Details

Number of Servings: 2-4

Preparation Time: 30 minutes

Cook Time: 3.5 - 4.5 hours

Insider Tips

Substitute ground beef or ground chicken instead of ground turkey. Drain off any excess oil from the pesto sauce before adding to the pot.

*"In the midst of chaos,
there is also opportunity."*

- Sun Tzu



Tuna Noodle Casserole

From the home of Phyllis Ishikawa | Executive Assistant, Retired after 34 years

Ingredients

- 2 cans Campbell Condensed Cream of Mushroom Soup
- 1 cup Milk
- 2 cups Frozen Peas
- 2 (10 oz) cans Tuna, drained
- 4 cups hot cooked medium Egg Noodles
- 2 tbsp dry Breadcrumbs
- 1 tbsp melted Butter
- Shredded Cheddar Cheese

Directions

1. Cook egg noodles according to the directions package and drain.
2. Stir soup, milk, peas, tuna, and noodles in 3-quart casserole dish.
3. Bake at 350° F for 30 minutes until hot. Stir.
4. Mix breadcrumbs with butter in bowl and sprinkle over tuna mixture.
5. Then sprinkle cheddar cheese over mixture to desired amount.
6. Bake for 5 minutes more and serve hot.

Details

Number of Servings: 2-4

Preparation Time: 5 minutes

Cook Time: 35 minutes

Insider Tips

Try substituting the peas with frozen mixed vegetables and the egg noodles with shell pasta.

A little comfort food goes a long way, any time of the year.



Brazilian Rice

From the home of Christina Fagundes | Sr. Operations Manager

Ingredients

- 1 cup short-grain White Rice
- 1 large Garlic clove or 2 small cloves, hulled and mashed
- ¼ White Onion, finely chopped
- 1½ tbsp Olive Oil or Butter
- Salt to taste

Directions

1. Place a pot on the stove and heat with olive oil. Sauté garlic and onions with some salt until light golden brown, about 3-5 minutes (do not overcook).
2. Add 1 cup of white rice (measure this out in advance so that you can add as soon as garlic turns golden brown), stir well, mixing onions and garlic into the dry rice before adding water
3. Add 2 cups of water. Season the water generously with salt to taste. Bring to a boil and stir well one last time.
4. Cover pot and reduce to simmer. Reduce heat to simmer (second to lowest setting). Set timer for 20 minutes. Serve hot.

Details

Number of Servings: 3-4

Preparation Time: 10 minutes

Cook Time: 20 minutes

Insider Tips

Do not open the pot during the simmer time.

Take good care of yourself and enjoy your loved ones during this time. Cooking and sharing a homemade meal together can easily create some of the most memorable times!



Guam (Chamorro) Red Rice

From the home of Joelle Apilado | Sr. Director, Product Development

Ingredients

- 3 cups Short-Grain Rice
- 3 cups water
- 1 package of Mama Sita's Achiote Powder
- Fresh Garlic to taste, chopped
- Fresh Onions to taste, chopped
- Black pepper to taste
- Salt to taste

Directions

Combine all ingredients in a rice cooker and set to cook. Serve hot.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 30 minutes

Insider Tips

Achiote powder may be substituted for the achiote powder.

Hafa adai! I grew up on a little island called Guam, a US territory. This dish is passed on through generations and is usually made for special occasions or fiestas. Since I've been sheltering in place, I've been cooking it more often. It is especially good with BBQ ribs or chicken. Enjoy!



Reverse Seared Steak – Two Ways

From the home of Robert Sasaki | Sr. Manager, Product Development, Caribbean

Ingredients

- 4 ribeye steaks, 1¼ - 2 inches thick
- Salt to taste
- Pepper to taste

Directions

For the Oven

1. Preheat oven to anywhere between 200 and 275°F. Generously season steaks all over with salt and pepper.
2. Set steaks on a wire rack set in a rimmed baking sheet.
3. Place steak(s) in the oven and cook until an instant-read thermometer registers 105°F for rare, 115°F for medium-rare, 125°F for medium, or 135°F for medium-well. This will take about 20 minutes for rare steak and up to about 40 minutes for medium-well; cooking time can vary dramatically depending on many factors, so check often.
4. Just before steaks come out of the oven, add 1 tablespoon (15ml) oil to a cast iron, carbon steel, or heavy stainless steel skillet and heat over high heat until smoking. Add steaks and some butter to skillet and sear until each side is well browned, about 45 seconds per side. Using tongs, hold steak(s) sideways to sear edges. Serve right away--there's no need to let reverse-seared steaks rest.

For the Grill

1. Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and spread the coals evenly over half of coal grate. If using a gas grill, set half the burners of a gas grill to high heat. Set cooking grate in place, cover grill, and allow to preheat for 5 minutes. Clean and oil grilling grate.
2. Set steak(s) on cooler side of grill and let cook uncovered, turning occasionally, until an instant-read thermometer registers 105°F for rare, 115°F for medium-rare, 125°F for medium, or 135°F for medium-well. Cooking time can vary greatly, so check the steaks often.
3. Transfer steak(s) to a platter and tent with foil for a few minutes.
4. Return steaks to the hottest part of the grill and cook, turning frequently, until crisp and charred all over, about 1 ½ minutes total. Serve right away.

Details

Number of Servings: 1 steak per person

Preparation Time: 2 minutes

Cook Time: 20-40 minutes

*Stay home, protect your family
and loved ones today, so we can
travel with them tomorrow.*



Taco Lasagna

From the home of Kathy Howitz | Groups Contract Specialist

Ingredients

- 1 lb Ground Beef
- 1 envelope Taco Seasoning
- 1 package medium Flour Tortillas
- 3 cups Shredded Cheddar Cheese (can be more or less depending on your preference)
- $\frac{2}{3}$ cup Water
- Sour Cream, optional

Directions

1. In a large skillet, brown ground beef over medium heat until meat is no longer pink. Drain.
2. Add water and taco seasoning, bring to a boil. Reduce heat and simmer uncovered for 2 minutes.
3. Place two tortillas in a greased 13x9 inch baking dish. Spread some of the meat mixture on top and sprinkle with 1 cup of cheese. Repeat layers and top with remaining tortillas and cheese.
4. Cover with foil and bake for 25-30 minutes in 350° F oven or until heated through and cheese is melted. Serve hot with a dollop of sour cream, if desired.

Details

Number of Servings: 9

Preparation Time: 20 minutes

Cook Time: 25 minutes

We look forward to the day when we can go out of the house without a mask and getting back to our usual routines. Hope everyone is staying well!



Pesto Salmon

From the home of Michele Holbrook | Groups Sales Specialist

Ingredients

- Salmon -- I usually get the big piece from Costco
- Jar of Pesto Sauce from Costco or Trader Joe's
- Tub of Parmesan Cheese, grated or shaved

Directions

Preheat oven to 350°F. Place salmon in a 13x9 inch baking dish. Layer the pesto on top, then sprinkle with the parmesan cheese. Bake for 20 to 30 minutes, depending on how cooked you like your salmon.

Details

Number of Servings: 5

Preparation Time: 5 minutes

Cook Time: 20-30 minutes

Insider Tips

This dish is perfect for a healthy diet!

These tough times require easy healthy meals that make us feel good inside and out. I hope you enjoy it as much as we do!



Yvette's Chile Verde

From the home of Yvette Broussard | Product Development Manager, So. Pacific

Ingredients

- 1½ lbs Tomatillos, husked, rinsed, and halved
- 5 Garlic Cloves in husks
- 2 Jalapeños, seeded and chopped
- 1 bunch Fresh Cilantro
- 3 ½ lbs Pork Shoulder or Pork Butt – cubed
- Salt and Pepper
- 1 tbsp Olive Oil
- 1 Yellow Onion, chopped
- 3 Garlic Cloves, minced
- 1 tbsp Oregano
- 2 ½ cups Chicken Stock or Broth
- Pinch of Ground Cloves

Directions

1. Roast tomatillos and 5 garlic cloves on a foil-lined baking sheet for 10 minutes in 400° F oven. Set oven to broil for the last 5 minutes to lightly blacken the skin. Let cool. Remove husks from garlic.
2. Puree roasted tomatillos, garlic, chopped jalapenos, and the bunch of cilantro. Set aside.
3. In large stock pot, sear cubed port on all sides with olive oil. Add onions and 3 minced garlic cloves to pork and sauté until onions are clear. Add oregano, tomatillo sauce, chicken stock or broth, and pinch of cloves. Season with salt and pepper. Bring to a boil, then simmer 2-3 hours.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 20 minutes plus 2-3 hours simmer time

Insider Tips

The puree is better made 1 day ahead and stored in the refrigerator prior to use.

*Hey World,
I can't wait to see you!
Love, Yvette*



Lemon Garlic Shrimp & Broccoli Sheet Pan Dinner

From the home of Lynne Chomicz | Director, New Business Development

Ingredients

- 1 lb raw Jumbo Shrimp, peeled & deveined (if frozen, thaw first)
- 3 cups Broccoli Florets
- 2 tbsp Olive Oil, divided
- 1 tbsp Ghee, melted
- ½ tbsp minced Garlic
- ½ tsp dried Italian Seasoning
- Juice & zest of 1 Lemon
- Pinch Red Pepper Flakes
- Salt & Pepper to taste

Directions

1. Preheat oven to 400° F. Arrange the broccoli on a sheet pan in a single layer, then drizzle with 1 tbsp of olive oil and season with salt & pepper. Bake for 15 minutes.
2. Meanwhile, add the shrimp to a large bowl and combine with 1 tbsp olive oil, melted ghee, dried herbs, lemon juice, red pepper flakes, and salt & pepper. Stir and set aside.
3. Remove the broccoli from the oven and add the shrimp to the sheet pan.
4. Sprinkle the minced garlic and lemon zest over top, then return to the oven for 10 minutes or until the shrimp are cooked through but still tender. Serve, and enjoy!

Details

Number of Servings: 4

Preparation Time: 5 minutes

Cook Time: 25 minutes

Insider Tips

Trader Joe's has packaged ingredients for easy prep. I also suggest adding shredded carrots or sliced pineapple for a different flavor.

This too shall pass. It may pass like a kidney stone, but it will pass!



Paprika Chicken

From the home of Martha Vega | Groups Contract Specialist

Ingredients

- 3 lbs boneless and skinless Chicken Thighs
- 2 tsp Garlic Powder
- 1½ tsp Onion Powder
- 2 tsp Paprika or Smoked Paprika
- 2 tsp dried Oregano
- 1½ tsp Black Pepper
- 1 tsp Kosher Salt
- 1 tbsp Olive Oil
- 2 tbsp fresh Cilantro, chopped (optional)

Directions

1. Combine the garlic, onion, paprika, oregano, pepper, and salt in a small bowl. Sprinkle half the spices over the chicken. Turn the chicken pieces over and sprinkle the remaining spices over them. Rub the spices into the chicken, if needed, to coat well.
2. Heat a nonstick grill pan over medium heat. Drizzle with the olive oil. Place half the chicken in the grill pan, making sure there is a gap between the pieces. Cook the chicken without touching it for 5 minutes. Flip the pieces over and cook for 3 to 5 minutes until they're cooked through. Repeat with remaining chicken.
3. Let the cooked chicken rest for 5 minutes. Sprinkle the pieces with cilantro, if desired. Serve with rice and salad, or your favorite sides.

Details

Number of Servings: 8-10

Preparation Time: 5 minutes

Cook Time: 10-20 minutes

*We need to take everything
one day at a time. We will
get through this and we will
be stronger than ever before.
Please stay safe.*



Lemon Chicken and Spinach

From the home of Cynthia Gordica | Education Marketing Manager

Ingredients

- 1 tbsp Oil
- ½ Onion
- 4 - 6 cloves Garlic, minced
- 1 lb Chicken Breast, cut in 1/2 inch cubes
- ¼ cup low sodium Soy Sauce, or to taste
- Trader Joe's Everyday Seasoning, to taste
- ¼ - ½ tsp Ground Pepper
- 6 cups Spinach
- Zest from 1 small Lemon
- Juice from 1 small Lemon
- 1 cup Basil Leaves

Directions

1. Heat oil in pan on medium heat. Add onion - cook for 4 minutes. Add garlic - cook for 30 seconds.
2. Add chicken - cook on medium high heat for 5 minutes or until done but not dry. Leave in pan.
3. Add soy sauce, pepper, and Everyday Seasoning - cook 3 minutes.
4. Add spinach, basil, lemon zest, lemon juice - cook until spinach is wilted, about 1 - 3 minutes. Use a large pan as the spinach takes room at first, however, it cooks down quickly.
5. Serve hot over quinoa, cauliflower rice, or brown rice.

Details

Number of Servings: 4

Preparation Time: 5 -10 minutes

Cook Time: 10 minutes

Insider Tips

There isn't a whole lot of sauce to this recipe, just enough to enjoy over your choice of side dish, including pasta.

*Keep healthy, eat healthy,
be well! Enjoy!!*



Shrimp Foil Packets

From the home of Libby Thornton | Director, Sales

Ingredients

- 1 lb small or baby Red Potatoes, sliced $\frac{1}{4}$ -inch thick
- 2 ears Corn, shucked, cut into 1-inch thick pieces
- 1 lb Pork Andouille Sausage Links, sliced $\frac{1}{4}$ inch thick
- 1 lb large Raw Shrimp, unpeeled
- 6 tbsp Butter, cut into 1-inch pieces
- 2 tbsp Lemon Juice
- 2 tbsp Old Bay Seasoning
- 2 tbsp fresh Parsley (chopped)
- Lemon Wedges (for serving)

Directions

1. Put the potatoes, corn, sausage links, and shrimp into a bowl. Season with the lemon juice and Old Bay Seasoning.
2. Cut foil into large square sheets. Divide the filling among the foil sheets. Add a pat of butter. Bring the sides of the foil together and fold tightly to make individual packets.
3. Cook in the oven or on the BBQ for 10-15 minutes. The ingredients will steam and flavorize inside each packet.
4. Place one packet on each plate. Open and sprinkle with parsley. Serve with lemon wedges.

Details

Number of Servings: 2-4

Preparation Time: 30 minutes

Cook Time: 3.5 - 4.5 hours

Insider Tips

This is one of my go-to dishes for camping, backyard summer BBQ's, or pool parties--I can prepare them ahead of time and refrigerate until we're ready to cook. Enjoy!

*Stay strong, stay safe,
and we will all be back
together celebrating
somewhere in this world
again, soon!*



Chicken alla Bonty

From the home of Bonty Escallon | Director, Product Development Europe

Ingredients

- Whole Chicken, washed and cut in 6 pieces
- 1 large White Onion, chopped
- Salt and Pepper for seasoning
- 5 tsp of Mustard
- 3½ tbsp Honey
- 250 ml Heavy Cream
- Pat of Butter

Directions

1. Make a sauce by combining mustard, honey, and heavy cream. Set aside.
2. Melt butter in a round casserole dish with a lid on the stove over medium heat/flame. Sauté the onion with butter until translucent and soft (do not allow it to go dark).
3. Add the chicken to the onion and seal it until light brown.
4. Season the chicken with salt and pepper.
5. Once the chicken has a lovely brown color, add the mustard, honey, and heavy cream.
6. Cover the casserole and cook for 40 minutes. Season to taste, if needed.
7. Serve hot with gnocchi or rice, and a glass of wine!

Details

Number of Servings: 6

Preparation Time: 20 minutes

Cook Time: 30 minutes

Insider Tips

This recipe is easy and delicious—perfect for persons who seldom cook!

*Never get so busy making
a living that you forget
to make a life!*



Baked Salmon

From the home of Nora Tanting | Flights Coordinator

Ingredients

- 4 pieces Salmon Filet, rinsed off and patted dry
- 4 large Tomatoes, chopped
- 1 large yellow Onion, chopped
- Garlic Salt
- Ground Black Pepper
- Light Mayonnaise

Directions

1. Preheat oven to 350° F. Sprinkle each filet with salt and pepper on both sides. Place in a baking dish.
2. Add onions and tomatoes spread to cover each filet, then top with mayonnaise to cover the onions and tomatoes.
3. Cover with aluminum foil. Bake for 45 minutes.
4. Uncover in oven for 15 minutes.
5. Turn oven to broil for 5 minutes or until top starts to brown. Serve hot.

Details

Number of Servings: 4

Preparation Time: 20 minutes

Cook Time: 1 hour plus 5 minutes broil time

I would rather own a little and see the world, than own the world and see a little of it—that's why I don't have much savings but I have been to six of the seven continents!



Curry Chicken

From the home of Kathy Wilkerson | Account Development Specialist

Ingredients

- 5 skinless, boneless Chicken Thighs, cut up in bite-size chunks
- 2 cups Mushrooms
- 1 medium Yellow Onion
- 3 Garlic Cloves
- 3 tbsp Curry Powder
- 3 Chicken Bouillon Cubes
- 1 tbsp Flour
- 1 quart or less of Half & Half
- Olive Oil

Directions

1. Sauté chicken in a pan until fully cooked.
2. In a separate pan, heat some olive oil and brown onions, garlic, and mushrooms. Add flour to mixture, then add the bouillon cubes and the half & half. Stir all together.
3. Add the cooked chicken to the vegetables pan. Stir well and add curry powder to your taste. Bring to boil and simmer for 30 minutes. Serve over jasmine rice.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 40 minutes

Insider Tips

Optional additions can be cayenne pepper, carrots, celery, or small cup of unsweetened applesauce.

"Once the travel bug bites there is no known antidote, and I know I shall be happily infected until the end of my life."

- Michael Palin



Turducken

From the home of Mary Ann Kroninger | Account Development Specialist

Ingredients

- 6 cups Water
- $\frac{1}{3}$ cup Kosher Salt
- 1 boneless, skinless Turkey Breast
- 2 boneless, skinless Duck Breasts
- 2 tbsp fresh Sage, chopped
- 2 tbsp fresh Thyme, chopped
- Salt and freshly ground Black Pepper
- 2 Chicken-Apple Sausages
- 12 slices Hardwood Smoked Bacon
- Butcher's Twine
- 2 tbsp Olive Oil

Directions

1. Bring water and salt to a boil in a large pot, then remove from heat. Once cool, submerge turkey breast in brine for at least 1 hour, up to 12 hours. Remove turkey and pat dry.
2. Preheat oven to 325°F. Place turkey breast on a large cutting board and cover with a large piece of plastic wrap. Using a meat mallet, gently pound the turkey to an even $\frac{1}{4}$ -inch thickness. Do the same with the duck breasts.
3. Season the turkey and duck breasts with fresh herbs, salt, and pepper. Lay the turkey breast flat then top with the duck breast. Place the two sausages the length of the breasts. Bring the sides of the breasts up around the sausage and press together to hold, creating a roulade. Set aside.
4. Layer the bacon, slightly overlapping, on the cutt the roulade on top of the bacon, seam side up. Bring the bacon up around the roulade, overlapping the ends. Truss with butcher's twine to secure.
5. Place the olive oil in a large, nonstick pan over high heat. Once hot, add roulade and turn on all sides to sear bacon. Place roulade on a parchment-lined baking sheet and bake for 90 minutes, or until an internal temperature of 170°F is reached. Allow to rest for 10 minutes before slicing. Your guests will be amazed!

Details

Number of Servings: 6-8

Preparation Time: 30 minutes

Cook Time: 90 minutes in the oven

Insider Tips

This is a family favorite every Thanksgiving, thanks to my husband!

Like this dish, during uncertain times we need to wrap ourselves around the things and people that make us feel safe and secure....this is the perfect dish to prepare as a group because it takes lots of hands to prepare, assemble, and wrap. It is a favorite in our house and I hope you enjoy it, too.



Cajun-Style Prawns

From the home of Denise Shorthouse, CTC | STAR Performer | First Class Destinations

Ingredients

- ¼ cup Olive Oil
- 3 tbsp Creole Seasoning (I use Tony Catcher's)
- 3 tbsp fresh Lemon Juice
- 1½ tbsp Honey or Maple syrup
- 1½ tbsp Tamari
- Pinch Cayenne (optional)
- 1 lb Prawns, shelled and de-veined - preferably wild-caught

Directions

1. Combine marinade and add prawns. Marinate one hour in refrigerator keeping prawns chilled (if pressed for time you can skip the standing time in fridge).
2. Preheat oven to 450° F. When at temperature, bake prawns for 10-12 minutes until just opaque and prawn ends have come together to form a 'C' (don't over bake or prawns will be tough).
3. Let cool and serve up as a salad entrée over greens with fresh cucumber, peppers, tomatoes, avocado, and a vinaigrette dressing. Amp up salad rolls!

Details

Number of Servings: 2 as entrée or 4-6 as an appetizer

Preparation Time: 5 minutes + 1-hour marinating

Cook Time: 10-12 minutes

Insider Tips

Family and friends are always requesting this dish! So versatile - here are some additional ways I've served this up:

- Serve up as spicy soft tacos for a family of four. Swap out the cajun spices for taco or fajita seasoning
- This pairs well with a Sauvignon Blanc, light chardonnay, margarita, or my favorite Vitelloni Vesper - see recipe in Cocktails!

So many clichés out there - find ways to laugh each and every day, especially the tough days. A gif or a video, anything. Mail a written note to a client to say hello - they appreciate the touch and it feels good to make others smile. Swap recipes, share reading lists. Some days are better than others, give grace, and be kind ALWAYS xoxo



Baked Ziti Ragù

From the home of Peter Carideo | STAR Performer | CRC Travel

Ingredients

- 2 tbsp Olive Oil
- 4 oz thinly sliced Pancetta, chopped
- 2 lbs Boston Butt (pork shoulder), cut into 1 ¼-inch cubes
- 1 lb Italian Hot Sausages, casings removed
- 2 cups chopped Onions
- ¾ cup chopped Carrots
- ¾ cup chopped Celery
- 6 large fresh Thyme Sprigs
- 6 large Garlic Cloves, chopped
- 2 Bay Leaves
- ½ tsp dried Crushed Red Pepper
- 2 cups Dry Red Wine
- 1 (28 oz) can Plum Tomatoes in juice, tomatoes chopped and juice reserved
- 1 ¼ lb Ziti Pasta
- 2 cups (packed) coarsely grated Whole-Milk Mozzarella Cheese (about 8 oz)
- ½ cup freshly grated Parmesan Cheese

Directions

1. Heat olive oil in heavy large pot over medium-high heat. Add pancetta and sauté until brown and crisp. Using a slotted spoon, transfer pancetta to bowl. Sprinkle pork with salt and pepper. Add half of pork to drippings in pot; sauté until brown, about 7 minutes. Transfer to bowl with pancetta. Repeat with remaining pork. Add sausage to same pot. Sauté until no longer pink, breaking up with back of fork, about 5 minutes.
2. Add onions, carrots, celery, thyme, garlic, bay leaves, and crushed red pepper. Reduce heat to medium-low; sauté until vegetables are tender, about 10 minutes. Add wine and bring to boil, scraping up browned bits. Add pancetta and pork with any accumulated juices; boil 2 minutes. Add tomatoes with juice. Cover and cook until pork is very tender, adjusting heat as needed to maintain gentle simmer and stirring occasionally, about 2 hours.
3. Uncover pot; tilt to 1 side and spoon off fat from surface of ragù. Gently press pork pieces with back of fork to break up meat coarsely. Season ragù to taste with salt and pepper. (Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated. Rewarm over low heat before continuing.)
4. Preheat oven to 400° F. Butter 15x10x2-inch glass baking dish or other 4-quart baking dish. Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain pasta; mix into ragù. Season mixture to taste with salt and pepper; transfer to prepared dish. Sprinkle both cheeses over. Bake until heated through and golden, about 20 minutes.

Details

Number of Servings: 8

Preparation Time: varies

Cook Time: varies

Insider Tips

Take your time letting the meat cook - I usually let it simmer overnight. And add some red wine to the meat.

Remember we are a resilient industry and know how to adapt to change. Look at this as a time to reflect and reset your business. Keep a positive attitude. We will be stronger on the other side of this.



Jalapeño-Honey Steak with Cilantro and Lime

From the home of Kyle Brock | Strategic Account Manager

Ingredients

- 1½ lb Boneless Steak, such as Skirt, Strip, Ribeye, Flank, or London Broil
- 1 tsp Kosher Salt, plus more as needed
- Freshly ground Black Pepper to taste
- 1 bunch fresh Cilantro (about 3 oz)
- 2 tbsp Honey
- Finely grated zest and juice of 1 Lime
- 1 tsp Soy Sauce
- 2 Jalapeños, seeded (if you like it milder) and minced, plus more sliced Jalapeño for garnish, if desired
- 2 tbsp Extra Virgin Olive Oil

Directions

1. Season the steak with the salt and with pepper to taste. Separate the cilantro stems from the leaves. Finely chop enough stems to make ½ cup, and add them to a shallow bowl large enough to hold the steak. Stir in the honey, lime zest and juice, soy sauce, minced jalapeños, and olive oil. Add the steak and turn it to coat with the marinade. Cover and refrigerate for at least 2 hours and up to 24 hours.
2. Heat a grill or broiler to high.
3. Place the meat on a broiler pan or rimmed baking sheet if you are broiling it. Grill the meat over direct heat or under the broiler until it is nicely browned on both sides and done to your taste. Then transfer the steak to a cutting board and let it rest for 5 to 10 minutes.
4. Slice the steak against the grain and serve, topped with the reserved cilantro leaves, sliced jalapeño if you like, and additional salt if needed.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 15 minutes

Trust the wait. Embrace the uncertainty. Enjoy the beauty of what's becoming.



Lemon Chicken

From the home of Lisa Tenerelli-Escover | Director, Reservations

Ingredients

For the Chicken

- 8 Chicken Breasts
- Olive Oil
- Garlic Salt to taste
- Pepper to taste
- Worcestershire Sauce

For the Sauce

- 6 Lemons, juiced
- 1½ tbsp Worcestershire Sauce
- 1 tbsp Olive Oil
- Garlic Salt to taste
- Pepper to taste
- ¼ tsp Thyme Spice

Directions

1. Marinate chicken breasts for 8+ hours in garlic salt, pepper, olive oil, and some Worcestershire. Remove from the refrigerator 20 minutes before you begin cooking.
2. Heat oil in a frying pan. Once HOT, add chicken breasts. Add the marinade to cook the chicken.
3. Sauté chicken breasts on both sides for 3-4 minutes. Remove smaller pieces as they look done and place aside until done cooking all pieces through.
4. Prepare the sauce by combining all ingredients in a small bowl. Taste the sauce to be sure it is to your liking. Add more flavor as desired, but I do not recommend adding more olive oil to avoid being too greasy. Add the chicken back to the pan and add the sauce. Simmer in the sauce for 2-3 minutes, turning the chicken a couple of times in the sauce. Turn off stove and place a lid on the pan until ready to eat. Serve hot with your favorite side dish.

Details

Number of Servings: 8

Preparation Time: 10 minutes + marinating time

Cook Time: 8-10 minutes

"We travel not to escape life, but for life not to escape us."

- Robyn Yong



Shepherd's Pie

From the home of Kier Matthews | Director, Sales

Ingredients

- 1 lb Ground Beef
- 1 tbsp Vegetable Oil
- 1 clove Garlic, chopped
- 2 Shallots, sliced
- 1 medium Onion, chopped
- 2 tbsp Flour
- 1 tsp Salt
- 1 tsp Ground Black Pepper
- 1 cup Beef or Chicken Broth
- 1 tbsp Tomato Paste
- 2 tbsp Parsley, chopped
- 2 cup frozen Peas
- 1 quart Mashed Potatoes (use your favorite recipe)
- 8 tbsp Cheddar Cheese, grated
- 4 tbsp Parmesan Cheese, grated

Directions

1. Make your favorite mashed potatoes and keep warm. Pre-heat oven to 400° F.
2. In a hot skillet, add the vegetable oil and brown the meat with the garlic, shallots, and onions. Once browned and the vegetables are tender, season with salt and pepper. Add the flour and cook 3-4 minutes over medium heat, stirring often. Add the tomato paste and broth and cook until the mixture becomes thick and creamy.
3. Add the peas and parsley. Taste the mixture and add more salt and pepper to taste, if you like. Place in a casserole dish and top evenly with the warm mashed potatoes and grated cheese. Bake for 20 minutes or until golden brown. Serve hot.

Details

Number of Servings: 2-4

Preparation Time: 20 minutes

Cook Time: 20 minutes

Fall, winter, and spring can be pretty cool in Seattle where I live. I enjoy comfort food so much and this is one that makes my heart smile. Plus, we usually eat it for several days afterwards. Winter is coming!



Mom's Chicken Divan

From the home of Michele Dreiding | STAR Performer | Here to the Moon Travel

Ingredients

- Package of fresh Boneless Chicken Tenders
- 2 heads Broccoli, cut in pieces
- 1 large can Campbell's Mushroom Soup
- 2 cups Hellman's Mayonnaise
- 1 tbsp Oil
- 1 Lemon
- 1 tsp Paprika
- 1 tbsp Garlic Powder
- Salt and Pepper
- Breadcrumbs to top the dish (optional)

Directions

1. Preheat oven to 350° F. In a bowl, mix together the oil, garlic powder, salt and pepper, and paprika. Add the raw chicken tenders to the bowl and coat. In a large pan, sauté the tenders in oil on both sides.
2. Meanwhile, steam the broccoli lightly to where they are not too soft. Once the chicken tenders are done, line them in a 9x13 inch baking pan. Cover the chicken with the broccoli.
3. Lastly, in a bowl, add the large can of Cream of Mushroom Soup, with the Mayo, and squeeze about half the lemon for a burst of flavor, but not too much. Mix together and then pour over the chicken and broccoli.
4. Bake for about 15-20 minutes to all come together and at the end, sprinkle with breadcrumbs, if desired, and put the broiler on to lightly brown the top. Let it cool and you must serve it with some fresh Italian bread with butter to scoop it up on your plate--enjoy!

Details

Number of Servings: 4

Preparation Time: 15 minutes

Cook Time: 40 minutes

Insider Tips

If you are looking for a crowd pleaser, comfort, and pure tastiness, then Chicken Divan is the dish for you!

I only have one request on my birthday every year, and it's this, It brings me back to my childhood when my mom made it, and now I make it when I need some comfort. Enjoy!



Posole

From the home of Jose Vigil | Sr. Marketing Manager

Ingredients

For the Meat

- 1 can of Hominy, rinsed
- 1 head of Garlic, separated into cloves and peeled
- 2 Onions, peeled and chopped
- Meat is at your discretion – you can use pork, beef, or chicken. Or you can order mixed meat for posole from the butcher, about 6 pounds
- Salt

For the Chiles

- 10 California or Pasilla Chiles
- 2 cups Water
- 10 whole Black Peppers
- Pinch of Cumin
- 1 Garlic Clove, peeled
- Salt

Directions

1. In a large pot, cover the meat with water and add the onion, garlic cloves, and salt (the meat forms a foam when it is cooked--it is necessary to remove it). Boil until the meat is cooked through.
2. Soften the chiles and puree in a blender with the water, peppers, cumin, garlic clove, and salt. Strain.
3. Add the chiles to the pot of meat. Add the corn and boil together to combine the flavors, about 30 minutes. Serve hot in bowls and garnish with radishes, jalapeños, and cilantro, if desired.

Details

Number of Servings: 6-8


Preparation Time: 20 minutes

Cook Time: 60 minutes

This is my mom's recipe and a family favorite—we enjoyed it on many evenings during our shelter in place!



Dessert: A wonderful way to bring a spark of joy to any part of a day.

- 
1. Flourless Almond Butter
'Quarantine' Chocolate
Chip Cookies
 2. Strawberry Lemon
Cream Trifle
 3. Amazing Chocolate Chip
Cookies with Gently
Browned Butter
 4. Plum Galette
 5. Eclair Cake

6. Spitzbuben
 7. Crater Cake
 8. Crepes
 9. Sugar-Free Pineapple Pie
 10. Gayle's Carrot Cake
 11. Hawaiian Crème Brûlée
 12. Dutch Apple Cake
 13. Homemade Funfetti Cake
 14. Dave's Holiday Favorites
- 

Destinations for these Culinary Inspirations



FUN FACTS

Oliebol is a traditional Dutch and Belgian snack that can be literally translated as oily ball. It is a deep-fried fritter typically sprinkled with Powdered sugar.

California is the number 1 producer of plums in the United States. The season goes From may to September



Flourless Almond Butter ‘Quarantine’ Chocolate Chip Cookies

From the home of Colter Fleming | Strategic Account Manager

Ingredients

- 1 cup Almond Butter
- $\frac{3}{4}$ cup Coconut Sugar
- 1 Egg
- 1 tsp Vanilla
- 1 tsp Baking Soda
- $\frac{1}{2}$ tsp Salt
- $\frac{1}{2}$ cup Chocolate Chips
- $\frac{1}{2}$ cup Chopped Almonds
- Sea Salt

Directions

1. Preheat oven to 350° F.
2. In a large bowl, mix together almond butter and coconut sugar. Add in egg and mix. Mix in vanilla, baking soda, and salt. Add chocolate chips and almonds and stir until combined. Chill in fridge for 30 minutes.
3. Place 2 tbsp balls on parchment-lined baking sheets. Press down slightly. Sprinkle with sea salt.
4. Bake for 12-14 minutes. Cool before serving.

Details

Number of Servings: 12-14 cookies

Preparation Time: 15 minutes

Cook Time: 15 minutes

*"You can choose courage,
or you can choose comfort,
but you cannot choose both."*

- Brene Brown



Strawberry Lemon Cream Trifle

From the home of Jennifer Taylor | Account Development Specialist

Ingredients

- 1 box Lemon Cake Mix
- 2-3 cups Strawberries, hulled and sliced, plus some extra for garnish
- 2 tsp Granulated Sugar
- 1 pint Heavy Whipping Cream
- 1 tsp Powdered Sugar
- ½ tsp Vanilla Extract
- ½ cup Lemon Curd
- Mint Leaves for garnish

Directions

1. Prepare the lemon cake mix in a 13"x9" pan, according to the package. Let cool.
2. Place the strawberries in a small bowl and mix the granulated sugar.
3. In a separate chilled bowl, whip the heavy whipping cream. Just before soft peaks form, add the powdered sugar and vanilla extract.
4. Spread the lemon curd on the cooled cake. Cut into bite-sized chunks.
5. In a trifle bowl, layer first the cake chunks, followed by some strawberries, and dollops of the whipped cream. Spread over the layer. Repeat a 2nd layer, ending with the cream on top. Garnish with strawberries and mint.

Details

Number of Servings: 8-10

Preparation Time: 20 minutes plus cake mix baking time

Cook Time: According to cake mix package

Insider Tips

Substitute your favorite fruit jam instead of the lemon curd. Use other berries in place of or in addition to the strawberries. Bake a different cake type such as yellow, white, strawberry, or even confetti!

*"Not all those who wander
are lost."*

- J.R.R. Tolkien



Amazing Chocolate Chip Cookies with Gently Browned Butter

From the home of Denis Fastert | Sr. Director, Business Operations

Ingredients

- 1¾ cups unbleached All-Purpose Flour
- ½ tsp Baking Soda
- 14 tbsp Unsalted Butter
- ½ cup Granulated Sugar
- ¾ cups packed Dark Brown Sugar
- 1 tsp Table Salt
- 2 tsp Vanilla Extract
- 1 large Egg
- 1 large Egg Yolk
- 1¼ cups Semisweet Chocolate Chips
- ¾ cup chopped Pecans or chopped Toasted Walnuts (optional)

Directions

1. Adjust oven rack to middle position and heat oven to 375° F degrees. Line 2 large (18x12-inch) baking sheets with parchment paper. Whisk flour and baking soda together in medium bowl; set aside.
2. Heat 10 tablespoons butter in 10-inch skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has nutty aroma, 1 to 3 minutes. Remove skillet from heat and, using heatproof spatula, transfer browned butter to large heatproof bowl. Stir remaining 4 tablespoons butter into hot butter until completely melted.
3. Add both sugars, salt, and vanilla to bowl with butter and whisk until fully incorporated. Add egg and yolk and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds. Let mixture stand 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny.
4. Using rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chocolate chips and nuts (if using), giving dough final stir to ensure no flour pockets remain.
5. Divide dough into 16 portions, each about 3 tablespoons (or use #24 cookie scoop). Arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet. (Smaller baking sheets can be used, but will require 3 batches).
6. Bake cookies 1 tray at a time until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 to 14 minutes, rotating baking sheet halfway through baking.
7. Transfer baking sheet to wire rack; cool cookies completely before serving.

Details

Number of Servings: that depends—no one can eat just one!

Preparation Time: 20 minutes

Cook Time: 10 -14 minutes per tray

Insider Tips

The gently browned butter brings a toffee-ish flavor to the cookies!

*A balanced diet is
a cookie in each hand!*



Plum Galette

From the home of Melissa Krueger | Sr. Director and General Manager - Groups

Ingredients

For the Pâte Brisée

- 1½ cups Flour
- 1½ sticks (12 tbsp) Unsalted Butter – cut into ½ inch pieces, chilled
- ½ tsp Salt
- ⅓ cup Ice Water

For the Filling

- ½ cup + 3 tbsp Granulated Sugar
- 3 tbsp Ground Almonds (Trader Joe's sells this or use your coffee grinder)
- 3 tbsp Flour
- 2½ lbs French Plums, pitted and sliced

Directions

1. To make the pate brisée: pulse the flour, butter, and salt in a food processor for 5 seconds. Add some ice water and pulse for another 5 seconds. Repeat, adding ice water a little at a time and pulsing until the dough comes together. The butter should still be visible in the dough.
2. On a floured surface, roll out the pate brisee into a 16"-18" oval ⅛"- 1/16" thick. Drape the dough over the rolling pin and transfer to a large heavy-duty baking sheet. Chill in the refrigerator for 20 minutes until the dough is firm. Meanwhile, preheat oven to 400° F.
4. To make the filling: in a small bowl, combine ½ cup sugar, ground almonds, and flour. Spread mixture evenly over the dough to within 2" of the edge. Arrange plum wedges on top. Sprinkle with sugar. Fold the edges over the plums to create a 2" border. Sprinkle border with sugar.
5. Bake the galette in the middle of the oven for 1 hour, until the fruit is very soft and the crust is richly browned. Allow to cool to room temperature before serving.

Details

Number of Servings: 8

Preparation Time: 1 Hour

Cook Time: 1 Hour

Insider Tips

Try using fresh apples, berries, or any other stone fruit. Chill the slices of butter and the water in the freezer for about 30 minutes. Sounds crazy, but I also put my rolling pin in there, too!

This is a recipe that is tried and true. It never fails to be the hit of any gathering and I'm sure it will be the same for you!



Eclair Cake

From the home of Jennie Arasato | Supervisor, Reservations

Ingredients

- 1 (8 oz) container of Cool Whip
- 2 boxes Vanilla Instant Pudding (You can use the bigger box or the smaller box - either are fine)
- 3 cups Milk
- 1 box of Graham Crackers
- 1 container of Chocolate Frosting

Directions

1. Mix cool whip, milk and instant pudding packages together. Mix milk and cool whip first then add in pudding mix. This will be the filling--DO NOT pre-make the pudding.
2. In a large cake pan, place one layer of graham crackers. Place a layer of the filling over the graham crackers. Place another layer of graham crackers over the filling. Then another layer of filling. Last layer will be graham crackers.
3. Frost the last layer of graham crackers with the chocolate frosting. Cover and put in refrigerator for 24 hours.
4. Cut and serve. You can place in the freezer to harden a bit to make it easier to cut.

Details

Number of Servings: 12

Preparation Time: 15-20 minutes

I try to take each day as it comes and try to make each day count. I try to stay calm!

#staysafe #wewillgetthroughthis



Spitzbuben

From the home of Samantha Stein | Marketing Specialist

Ingredients

- 1 cup Butter
- 1 cup Sugar
- 2 Egg Yolks
- 2 cups Flour
- 1 tsp Vanilla
- 1 cup Apricot Jam (or any flavor of jam you like)

Directions

1. Mix butter, sugar, egg yolks, flour, and vanilla until blended.
2. Spread $\frac{2}{3}$ of the dough in a 10x14" greased pan.
3. Spread with jam. Crumble the rest of the dough on top of the jam.
4. Bake at 375° F for 30-35 minutes. Cut into small squares when cool.

Details

Number of Servings: 4 dozen

Preparation Time: 20 minutes

Cook Time Time: 23-35 minutes

Stay safe and healthy!



CRATER CAKE

FROM THE HOME OF MIA HU, AGE 15

Ingredients

- 1 cup Butter, room temperature
- 2 cups Granulated Sugar
- 2 Eggs, beaten
- 2 tsp Vanilla
- 3-4 very ripe Bananas, mashed
- 3 cups Flour
- 2 tsp Baking Soda
- 2 tsp Baking Powder
- 1 cup Sour Cream
- 1½ tsp Cinnamon
- ½ cup Brown Sugar
- 1½ cups Chocolate Chips

Directions

1. Preheat oven to 350°F. Grease the inside of a 9x13" baking pan with butter. In a small bowl, mash the bananas. In another small bowl, beat the eggs. In a large bowl, sift flour, powder, and baking soda.
2. Cream together room temperature butter and sugar with a hand mixer or with the paddle attachment of your stand mixer.
3. Add beaten eggs and beat this mixture until smooth.
4. Then add the vanilla and mashed bananas. It might look a little funky at this point, but that's OK! Mix again until smooth.
5. Add a scoop of the flour mixture and a scoop of sour cream, and keep mixing. Repeat until all the ingredients are used up. It's best to have your mixer on the lowest setting for this, so it doesn't over mix.
6. Pour half the cake batter into the greased 9x13-inch baking pan.
7. In a small bowl, combine cinnamon and brown sugar with a fork, breaking up any clumps and making sure it's well incorporated. Sprinkle half the mixture over batter in pan. Top with half the chocolate chips. Repeat, so you have two layers of cake and two layers of cinnamon-brown sugar-chocolate (this will be your top layer, like a coffee cake).
8. Bake for 50-55 minutes, until the center of the cake is set. Don't overbake it, as the middle will cook a little more after it's taken out of the oven.

Details

Number of Servings: 12

Preparation Time: 30 minutes

Cook Time Time: 50-55 minutes

Insider Tips

I made this for my dad on Father's Day and he said it was GOOD!

My dad always finds time for dessert!



Crepes

From the home of Irene de la Cruz | Account Development Specialist

Ingredients

- 4 Eggs
- ½ cup Milk (I use what I have in the fridge which is Lactaid)
- ½ cup Water
- 2 tbsp melted Butter
- 1 cup All-Purpose Flour
- 1 tbsp Sugar
- 1 tsp Salt

Directions

1. Combine all ingredients in a bowl with pour spout.
2. Heat a nonstick pan over medium high heat. Use a ¼ measuring cup to pour the batter in but don't fill it to the brim. Pour the batter directly into the center of a nonstick pan, then very quickly swirl the pan to coat the bottom of the pan.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula and flip over to the other side. Cook a few more seconds and remove onto a plate.
4. Fill with fresh sliced fruits, jam preserves, or marmalade. Nutella and bananas are a favorite filling at home.
5. If desired, add a dollop of whipped cream, and drizzle with chocolate or caramel sauce. Garnish with fruits and dust with powdered sugar.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 20 minutes

Insider Tips

You deserve a pat on the back if your first crepe comes out nicely. By your 3rd attempt you should be feeling confident.

This shelter in place had disturbed me in the beginning, until it dawned on me that I have been given the gift of time, and it's up to me to use it wisely. I have been enjoying it since then.



Sugar-Free Pineapple Pie

From the home of Teresa Sevilla | Strategic Account Manager

Ingredients

- 1 (20 oz) can Crushed Pineapple
- 1 cup low-fat Sour Cream
- 1 (3.4 oz) package sugar-free Instant Vanilla Pudding Mix
- 1 (8-inch) Graham Cracker Crust
- 1 (8 oz) container of Cool Whip

Directions

In a medium bowl combine the pineapple, sour cream, and pudding mix and blend well. Spoon the mixture into the crust. Top with the whipped topping and refrigerate for an hour or more.

Details

Number of Servings: 6-8

Preparation Time: 10 minutes

Insider Tips

This recipe is from the *Red Hat Society Cookbook* and in loving memory of my wonderful neighbor, Betty Jean Bates.

Cooking and baking did not bring me joy in the past and I have to say now during the COVID-19 stay at home order, I am a little better at both, working on enjoying the ride, and pausing to make better choices.



Gayle's Carrot Cake

From the home of Kier Matthews | Director, Sales

Ingredients

For the cake

- 2 cups Flour
- 1 tsp Baking Powder
- 1½ tsp Baking Soda
- 1 tsp Salt
- 2 tsp Cinnamon
- 2 cups Sugar
- 1½ cups Organic Canola Oil
- 4 Eggs, beaten
- 2 cups grated raw Carrots
- 1 small can Crushed Pineapple, drained
- ½ cup Chopped Nuts (your choice)

For the frosting

Combine together

- 1 large package Cream Cheese, softened
- 4 cups Powdered Sugar
- ¼ cup Butter, softened
- 1 tsp Vanilla Extract

Directions

1. Preheat oven to 350° F. Sift flour, baking powder, baking soda, salt, and cinnamon together in a bowl. Stir in nuts.
2. Beat sugar, oil, and eggs together in a separate bowl. Stir in carrots and pineapple.
3. Add flour mixture to sugar mixture and combine together.
4. Bake in a bundt pan or 9x13 baking pan for 50 minutes. Allow to cool. Top with cream cheese frosting and serve.

Details

Number of Servings: 10-12

Preparation Time: 30 minutes

Cook Time: 50 minutes

Insider Tips

This amazing recipe is from one of my favorite persons, Gayle Botti. Each time I make it, I think fondly of her.

This recipe has made me so happy. All of the ingredients come together beautifully and there is no other way to express it. It is a favorite among my friends and family who request it for birthdays, anniversaries, holidays, and any other excuse to get me to make it.



Hawaiian Crème Brûlée

From the home of Terry Follosco | Creative Director

Ingredients

- 6 Navel Oranges
- 1 cup Heavy Cream
- 1 cup Coconut Milk
- Seeds of $\frac{1}{3}$ Vanilla Bean or
- 1 tsp Vanilla Extract
- Zest of one Orange
- 12 Egg Yolks
- 2 Eggs
- $\frac{1}{4}$ cup Sugar + extra if needed for caramelizing
- Extra Orange Slices for plating
- Your favorite Berries for plating

Directions

1. Prepare the oranges by washing and slicing off the top of each to remove the nub. Then slice off another quarter of the orange. Use a **small paring knife** or sharp sp on to remove the fruit inside the remaining orange. Remove the fruit from the top quarter piece as well to leave a ring – this will serve as a base to hold the orange for serving. Be careful not to damage the rind of either section by puncturing it.
2. In a separate bowl, whisk the eggs, egg yolks, and sugar. Set aside.
3. In a saucepan, bring the cream, coconut milk, vanilla, and zest to a soft boil. Lower the heat. Temper the eggs into the cream mixture by slowly adding and stirring at the same time. Cook over low heat, stirring constantly, until the mixture thickens (it should resemble a thick soup). Strain immediately and fill the hollow oranges. Chill completely in the refrigerator for 3-4 hours.
4. Before serving, sprinkle the chilled orange crème brûlées generously with sugar and caramelize with a chef's torch.
5. To plate, place the orange crème brûlée on the prepared orange ring, larger side down. Arrange a few orange slices and some berries around it and serve with *aloha!*

Details

Number of Servings: 6

Preparation Time: 45 minutes

Cook Time: 15-20 minutes

Insider Tips

If the orange skin becomes slightly charred during caramelizing, don't worry—this will enhance the orange aroma!

*Make today so awesome
that yesterday gets
jealous!*



Dutch Apple Cake

From the home of Joanie Maro | Europe Product Manager

Ingredients

For the Cake

- 2 cups sifted All-Purpose Flour
- 3 tbsp Sugar
- 3 tsp Baking Powder
- 1 tsp Salt
- 1 cup Heavy Cream, chilled

For the Apples

- 3 medium Apples, washed, cored, and quartered
- ¼ cup Sugar
- ½ tsp Ground Cinnamon
- 2 tbsp Butter or Margarine, melted

Directions

1. Sift the flour, sugar, baking powder, and salt into a bowl. Set aside.
2. Beat cream until it piles softly. With a fork, lightly blend whipped cream into the dry ingredients. Spread evenly into a 9x9x2" baking pan.
3. Cut each apple quarter into 3 slices. Arrange slices in parallel rows on the batter; press into batter slightly.
4. Mix the sugar and cinnamon and sprinkle evenly over the apples. Pour the melted butter over the top.
5. Bake at 400° F about 25 minutes or until the cake tests done. Cut into squares.

Details

Number of Servings: 9

Preparation Time: 20 minutes

Cook Time: 25 minutes

*Bake the world a
better place—cake
makes everybody happy.*



HOMEMADE FUNFETTI CAKE

FROM THE HOME OF SARAI MCCAULE, AGE 2

Ingredients

For the Cake

- $3\frac{3}{4}$ cups Cake Flour, sifted before measuring
- 1 tbsp Baking Powder
- $\frac{3}{4}$ tsp Baking Soda
- $1\frac{1}{2}$ tsp Salt
- $1\frac{1}{8}$ cup Unsalted Butter, room temperature
- $2\frac{1}{2}$ cup Granulated Sugar
- 5 Eggs, room temperature
- $\frac{3}{4}$ cup Sour Cream, room temperature
- $1\frac{1}{2}$ tbsp Pure Vanilla Extract
- $1\frac{1}{2}$ cup Whole Milk, room temperature
- $\frac{3}{4}$ cup Rainbow Sprinkles (jimmies work best)
- $1\frac{1}{2}$ tbsp All-Purpose Flour

For the Frosting

- 1 cup Unsalted Butter, room temperature
- $3\frac{1}{2}$ cups Powdered Sugar, sifted
- 2 tsp Vanilla Extract
- 2 tbsp Whole Milk or Heavy Whipping Cream, room temperature
- $\frac{1}{4}$ tsp Kosher Salt, or to taste

Directions

1. Preheat oven to 350°F. Grease and lightly flour three 8" cake pans.
2. In a bowl, whisk together the cake flour, baking powder, baking soda, and salt. Set aside.
3. Cream the butter using a stand mixer with paddle attachment on high for two minutes until it's fluffy. Add sugar and continue to mix on medium-high for another two minutes, scraping down the sides of the bowl and the paddle. Add the eggs one at a time, mixing thoroughly after each addition. Add vanilla and sour cream and mix for one minute on high, scraping down the bowl and paddle once more.
4. Shift the mixer to low and slowly mix in the dry ingredients until just combined. Add the milk slowly and mix until just incorporated. Scrape down the sides and bottom of the bowl and stir to make sure there are no lumps.
5. In a small bowl, coat the rainbow sprinkles with the all-purpose flour. Then, gently fold the flour-coated rainbow sprinkles into the cake batter. The batter will be slightly thick, but pourable.
6. Pour batter evenly into prepared cake pans. Bake for 35-40 minutes until a toothpick inserted into the middle comes out clean. Let the cakes cool in the pan for five minutes before turning them out onto a wire rack to cool completely before frosting.
7. For the frosting, cream the butter using a stand mixer with paddle attachment on medium high until creamy and light, 7 minutes.
8. Shift the mixer to low and add the powdered sugar one cup at a time. Scrape down the bowl and paddle before adding each cup. Add the vanilla, milk, and salt. Mix on low for another minute until fully incorporated. Frost the cake and decorate.

Details

Number of Servings: 8

Preparation Time: 20 minutes

Cook Time: 25-40 minutes

I'm too young to bake but my mommy lets me help by putting the sprinkles on top. Then I get to eat the cake!



Dave's Holiday Favorites

From the home of Dave Ferran | Head of Sales

Easter Cake

Ingredients

- 2 cups sifted All-Purpose Flour
- $\frac{2}{5}$ cup Sugar
- $1\frac{1}{2}$ tsp Milk
- $\frac{1}{2}$ tsp Baking Powder
- $\frac{3}{4}$ cup Butter
- 1 Egg
- 2 tsp Vanilla

Directions

1. Sift together flour, sugar, and baking powder.
2. Blend in butter, milk, egg and Vanilla.
3. Form into one or two cakes and place on an ungreased baking pan. Place a raw egg (in shell) in the center. Bake at 350°F for 20-25 minutes until light brown. Mix sifted powdered sugar with a small amount of milk and drizzle on the cake. Top with coconut.

Christmas Mexican Wedding Cookies

Ingredients

- 1 cup Butter
- 2 cup Flour, sifted
- $\frac{1}{4}$ cup Sugar
- 1 cup Ground Nuts
- 1 tsp Vanilla extract

Directions

1. Beat butter until fluffy.
2. Add flour, nuts, sugar, and vanilla extract. Refrigerate dough.
3. When chilled, shape into balls and place on ungreased cookie sheet. Bake at 325°F for 18-20 minutes. Roll in confectioner's sugar.

Birthday Ranch Cake

Ingredients

- 1 cup Sugar
- $\frac{1}{4}$ cup Margarine
- 1 cup Flour
- $\frac{1}{4}$ cup Buttermilk
- $\frac{1}{4}$ cup Oil
- $\frac{1}{2}$ tsp Baking Soda
- 2 tbsp Cocoa
- $\frac{1}{2}$ tsp Vanilla
- $\frac{1}{2}$ cup Water
- 1 Egg, beaten

Directions

1. Combine sugar and flour in a bowl.
2. In a sauce pan bring to a boil margarine, oil, cocoa, and water.
3. Add in buttermilk, baking soda, vanilla, and egg.
4. Pour margarine mixture over the flour mixture and blend well.
5. Add in the buttermilk, baking soda, vanilla, and egg.
6. Bake at 400°F in a greased 8" square pan, about 20 minutes. Frost with your choice of frostings.

Details

Number of Servings: Depends on the recipe

Preparation Time: Depends on the recipe

Cook Time: Depends on the recipe

Insider Tips

These recipes were childhood favorites that are still favorites of mine today !

During these challenging days, let's remember family, good times, and happy memories.

Salad reminds us that we can mix and match in a way that feeds our lives.

1. Lemon Basil Arugula Salad
2. Taco Salad
3. MK's Fave Spinach Salads
4. Chicken Caesar Salad
5. Chicken Lettuce Cups
6. Roasted Carrot and Avocado Salad with Lime Dressing
7. Dakos Salad
8. Wheatberry Salad

Destinations for these Culinary Inspirations

California

Mexico

Greece

China

FUN FACTS

Monthly vegetable exports from China amounted to approximately 752.9 million U.S. dollars in 2019.

Mexico is the largest producer of avocados in the world.

Over a third of the country's vegetables and two-thirds of the country's fruits and nuts are grown in California.



Lemon Basil Arugula Salad

From the home of Joy Monreal | Strategic Account Manage

Ingredients

- 5 oz Arugula
- ¼ cup Shaved Parmesan Cheese
- ¼ cup Dried Cherries (or Craisins)
- ¼ cup Toasted Pine Nuts
- ¼ cup Chopped Fresh Basil
- 1 cup Orzo Pasta
- Lemon Juice
- Olive Oil
- Fresh Ground Pepper
- Chopped Chicken Breast (optional)

← The orzo pasta may be substituted with quinoa

Directions

1. Put all in a bowl except for the olive oil and lemon juice and toss.
2. Sprinkle 3 tablespoons lemon juice, 2 tablespoons of olive oil, and pepper and toss. Add more to taste if needed.
3. Serve in a chilled bowl. Add chopped chicken breast, if desired.

Details

Number of Servings: 2-4

Preparation Time: 10 minutes

Insider Tips

This salad goes well with a nice chilled glass of rosé.

This salad and a glass of red or rosé wine has kept me sane during quarantine. I hope you enjoy it as much as I do! Cheers and healthy hugs, Joy.



Taco Salad

From the home of Stacie Babb | Workforce Planning Analyst

Ingredients

- Iceberg and Romaine Lettuce
- Tomatoes
- Black Olives (optional)
- Mexican Blend Cheese
- Hamburger meat
- Taco Seasoning
- Nacho Doritos Chips (crush to bite size pieces)
- Kraft Zesty Italian Dressing

Directions

1. Chop up the iceberg and romaine lettuce, dice the tomatoes, and put in a large bowl. Add the shredded cheese, and olives, if you'd like. Place in the refrigerator until ready to serve.
2. In a pan, cook the hamburger meat with the taco seasoning. Simmer and then allow to cool before serving.
3. When ready to serve, add taco meat to the salad and the crushed Doritos. Toss together gently.
4. Top off with the Kraft Zesty Italian dressing—I prefer to add the dressing to the single servings so that way the salad doesn't get too soggy!

Details

Number of Servings: 4

Preparation Time: 20 minutes

Cook Time: 10 minutes

Insider Tips

I don't have exact measurements—this recipe is easy to put together as much as you want!

Stay positive!



MK's Fave Spinach Salads

Melissa Krueger | Sr. Director and General Manager - Groups

Ingredients

Spinach Salad with Avocado and Strawberries

Toss...

- 1 lb Baby Spinach tossed lightly with Grapeseed Oil

Top with:

- 2 cups Cooked Quinoa, cooled
- 10 Avocados, sliced
- 10 Strawberries, sliced
- ½ chopped Roasted Almonds, sliced
- Drizzle with fresh squeezed Lemon Juice, I prefer Meyer to sweeten it up!

Spinach Salad with Pesto and Peas

Toss...

- 3 cups Baby Spinach
- 2 cups Frozen Peas (defrosted, but still cold)
- ⅔ cups Pesto (one 8 oz container works, and then you don't have to dirty a measuring cup)

Top with:

- ½ cup toasted Pine Nuts
- ½ block grated Parmesan Cheese

If you are going to use ready-made pesto, I do prefer the one from Costco

Details

Number of Servings: 4

Preparation Time: varies

Insider Tips

You can add more or less of each ingredient based on your likes. We opt for dairy-free cheese add-ons, but crumbled feta or chevre would be good if you want to make this more of a meal.

These recipes are always a hit! Delicious and interesting—and likely no duplicates at any potluck!



Chicken Caesar Salad

From the home of Ivana Tadic | Sr. Manager, Product Development Europe

Ingredients

For the Salad

- 150–200g Croutons
- Olive Oil
- 50g Parmesan Cheese
- 4 Baby Gem Lettuce, washed, dried, halved, and sliced
- 2 skinless boneless Chicken Breasts, butterflied
- Sea Salt and freshly ground Black Pepper

For the Dressing

- 2 free-range Egg Yolks
- 1 tsp Dijon Mustard
- 1 tbsp Red Wine or Sherry Vinegar
- Olive Oil
- 1 (50g) tin best-quality Anchovies in olive oil
- 2 Garlic Cloves, peeled and finely crushed
- 75g Parmesan Cheese, grated
- Juice of 1 Lemon

*the best quality
you can find*

Directions

1. To make the dressing, put the egg yolks, mustard, and vinegar into a bowl and whisk together. Slowly pour in the olive oil, whisking as you do so, until the mixture emulsifies.
2. Finely chop the anchovies and mix with the garlic to form a rough paste. Add to the dressing and mix well. Stir in the Parmesan, lemon juice to taste, and a little splash of water.
3. Put the lettuce into a serving bowl, add a squeeze of lemon juice and half the dressing. Sprinkle over half the croutons and mix. Top with the rest of the croutons and finish with the remaining Parmesan.
4. Place a griddle pan over medium-high heat. Season the chicken breasts on both sides, drizzle with a little oil, and cook on the hot griddle for 3–4 minutes on each side, until nicely striped and cooked through. Transfer to a plate, sprinkle over some of the remaining dressing and leave to rest for 5 minutes.
5. Slice the chicken into diagonal strips and serve warm, either mixed through or alongside the salad with a little extra dressing spooned over.

Details

Number of Servings: 4

Preparation Time: 30 minutes

Cook Time: 15 minutes

*What doesn't break you,
makes you stronger.*



Chicken Lettuce Cups

From the home of Terry Folloso | Creative Director

Ingredients

For the Filling

- 1 lb Ground Chicken
- 1 tbsp + 1 tsp Canola Oil
- 1 (5 oz) can Water Chestnuts, drained and chopped
- 4 medium Shiitake Mushrooms, softened, stemmed, and chopped
- Carrot slivers
- 2 Scallions, sliced
- ½ tsp Chili Oil
- Crispy Rice Sticks – prepare according to the package
- Leaves of one Lettuce – Butter, Romaine, Iceberg, or Bibb

For the Sauce

- ½ tsp Cornstarch
- 1½ tsp Water
- 2 tbsp + 1 tsp Rice Vinegar
- 2 tbsp + 2 tsp Rice Wine
- ¼ cup Soy Sauce
- 1 tbsp + 1 ½ tsp Sesame Oil
- 1 tbsp + ¼ tsp Sugar
- 2 tbsp finely minced Garlic
- 2 tsp finely minced Ginger
- 2 tbsp finely minced Pineapple

Directions

1. To make the sauce, stir together the cornstarch and water. In a small pot, add the rice vinegar, rice wine, and soy sauce. Stir in the cornstarch mixture, sesame oil, and sugar. Cook over low heat until it begins to simmer. Add the garlic, ginger, and pineapple and continue for 5 minutes, stirring constantly.
2. Heat a wok over high heat. Add 1 tbsp of the oil around the upper rim. Add the ground chicken and cook through into crumbles. Drain and set aside.
3. Stir fry the water chestnuts, carrots, and mushrooms in the wok with the remaining oil. Add the chicken and ½ cup of the sauce. Cook until the liquid has been absorbed and the chicken darkened. Add the chili oil and scallions. Stir fry 15 seconds and turn off the heat.
4. Place 2-3 lettuce leaves on each plate. Put some of the rice sticks in the middle of each leaf. Scoop some of the chicken on top. Garnish with scallions and drizzle with the sauce. Or let everyone make their own wraps!

Details

Number of Servings: 2-4

Preparation Time: 30 minutes

Cook Time: 15 minutes

Insider Tips

Substitute the ground chicken with ground turkey, ground pork, or lime-grilled shrimp roughly chopped.

"This is the moment I accept the most challenging times will always be behind me and in front of me."

– Kobe Bryant



Roasted Carrot and Avocado Salad with Lime Dressing

From the home of Lea McCastle | Product Operations Supervisor

Ingredients

For the Carrots

- 2 tbsp Olive Oil
- 4 cloves Garlic, finely chopped
- 1 tsp Kosher Salt
- ¼ tsp fresh ground Black Pepper
- ¼ tsp Cayenne Pepper
- 1 lb Carrots, sliced thin lengthwise

For the Dressing

- 3 tbsp Olive Oil
- 1 tsp Lime Zest
- 1 tbsp fresh Lime Juice
- ½ tsp Kosher Salt
- ¼ tsp freshly ground Black Pepper
- ⅛ tsp Cayenne Pepper

For the Salad

- 2 cups Baby Lettuce
- 1 firm ripe Avocado, sliced
- 3 tbsp salted lightly toasted Sunflower Seeds
- Kosher salt and freshly ground Black Pepper, to taste

Directions

Roast the Carrots:

Preheat the oven to 400° F. In a large bowl, whisk the oil, garlic, salt, pepper and cayenne. Add the carrots and toss to coat. Spread them in one layer on a large rimmed baking sheet and roast until they are caramelized and roasted but not mushy (about 20-25 minutes). Remove and let cool slightly.

Make the Dressing:

In a screw-top jar, combine all ingredients and shake until creamy and emulsified.

Assemble the Salad:

Arrange the lettuce on a serving platter. Top with roasted carrots, then scatter the avocado slices on top. Drizzle with dressing to taste, sprinkle on the sunflower seeds, and season to taste with salt and pepper.

Details

Number of Servings: 4

Preparation Time: 10 minutes

Cook Time: 20-25 minutes

Insider Tips

This is a delicious recipe from the *Cravings* by Chrissy Tiegen Cookbook.

Enjoy a colorful salad
on a beautiful day!



Dakos Salad

From the home of Asimina Ploumpi | Europe Product Coordinator

Ingredients

- 4 round Cretan Barley Rusks, about 4 inches in diameter (find in a specialty shop or online)
- 4 medium Tomatoes, grated
- $\frac{3}{4}$ oz crumbled Feta Cheese
- Olive Oil
- Dry Oregano
- Black Olives for garnish

Directions

1. Grate the tomatoes and drain all the liquids.
2. Pass the rusk under running water very quickly and place on a plate. Cretan rusks are very hard, but it should still be crunchy yet easily breakable. Add about 1 tablespoon of olive oil on each rusk and let it absorb.
3. Spoon the tomato on top, covering the whole rusk, and then add the crumbled cheese on top.
4. Drizzle with another teaspoon of olive oil and sprinkle with oregano. Garnish with black olives.

Details

Number of Servings: 4

Preparation Time: 5 minutes

Insider Tips

This salad is healthy, delicious, and authentically straight from Crete!

"Stay strong because things will get better. It might be stormy now, but it can't rain forever."

- Faisal Dil



Wheatberry Salad

From the home of Mary Vukosa | Reservations Support Agent

Ingredients

- 1 cup hard Winter Wheatberries
- Kosher Salt
- 1 cup Red Onion, diced finely
- 6 tbsp Olive Oil, divided
- 2 tbsp Balsamic Vinegar
- 3 Scallions, minced
- ½ Red Bell Pepper, diced small
- 1 Carrot, diced small
- ½ tsp freshly ground Black Pepper

Directions

1. Place the wheatberries and 3 cups of salted water in a saucepan and boil, uncovered, over low heat for approximately 45 minutes, or until they are soft. Drain.
2. Sauté the red onion in 2 tablespoons of olive oil over medium-low heat until translucent, about 5 minutes. Turn off the heat and add the remaining olive oil and the balsamic vinegar.
3. In a bowl, combine the warm wheatberries, sautéed onions, scallions, red bell pepper, carrot, ½ teaspoon salt, and the pepper. Allow the salad to sit for at least 30 minutes for the wheatberries to absorb the sauce. Season to taste and serve at room temperature.

Details

Number of Servings: 6

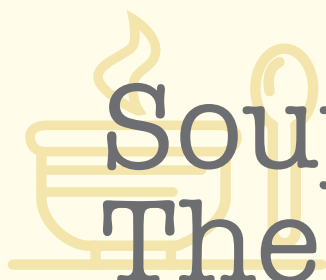
Preparation Time: 10 minutes

Cook Time: 50 minutes

Insider Tips

I recommend using the dark wheat berries for the chewy texture.

I've always wanted to travel through the US, and thanks to the pandemic, my Europe trip is now becoming a US road trip.



Soups and Stews: The broths of life that warm our hearts, souls, and bellies.

1. Chorizo & Potato Stew
2. Chicken Verde Stew
3. Lamb Stew with Artichoke
Orzo Pilaf
4. Chicken Poblano
Corn Chowder
5. Vietnamese Pork and
Chicken Noodle Soup
6. Famous Tortilla Soup
7. African Peanut Stew
8. Super Duper Healthy Soup

Destinations for these Culinary Inspirations

California

Mexico

Africa

Vietnam

FUN FACTS

The artichoke is an unbloomed flower, part of the sunflower family, from the Mediterranean and the Canary Islands.

The word soup comes from French soupe. It's origins can be found back to 20,000 BC



No babies were harmed by the spice in this stew!

Chorizo & Potato Stew

From the home of Bryan Freeman | Reservations Operations Analyst

Ingredients

- Olive oil
- 2 or 3 Chorizo links
- 3 Russet Potatoes, peeled and chopped in small bitesize chunks
- 1 Green Pepper
- 1 Serrano or Scotch Bonnet Pepper (optional for heat)
- 5 large Cloves Garlic
- 1 large Sweet Onion
- 4 Cups Low Sodium Chicken Stock
- 1 (14 oz) Can Crushed Tomatoes
- 2 heaping tablespoons of smoked paprika
- Salt to taste
- Lots of Black Pepper
- A bit of Chili Powder
- 1 Bay Leaf
- Some form of a green you like... Spinach, Swiss Chard, or Kale

Directions

1. Sauté the chopped onion and pepper(s) on medium-high heat in olive oil for about 5 minutes, or until the onions are translucent/lightly browned.
2. Add chorizo and cook 3 minutes until the edges are lightly browned.
3. Add garlic and cook until fragrant, not too browned, about one minute.
4. Add can of crushed tomatoes, one cup chicken stock, and the seasonings (except the bay leaf). Stir and allow to simmer for three minutes. Reduce heat to medium-low, add rest of chicken stock, bay leaf, and potatoes
5. Cook 12-15 minutes, stirring frequently to prevent burning/sticking to bottom of pot until potatoes are tender. This may be made like a soup or thick stew, depending on how long you cook the potatoes. If you overcook them and stir them in, it thickens the stew nicely. If you cook them just until tender, the stew will be more of a broth. If it is too thick, add water or more chicken stock to get to your desired texture. You can also control the ingredients depending on your spice preference.
6. Last step is to add some leafy greens and stir them into the stew until wilted, or about 3 minutes.

Details

Number of Servings: 6-8

Preparation Time: 10 minutes

Cook Time: 30 minutes

Insider Tips

Chorizo is the chef's preference, but try linguica or sausage instead.

Soups and stews are always a comfort to me and my family. So, with that in mind, we offer you a bowl of comfort... from my family's kitchen to yours!



Chicken Verde Stew

From the home of Connie Tracy | Supervisor, Account Development Specialists

Ingredients

- ¼ cup Fresh Cilantro, finely chopped
- 1 cup Casa Sanchez Salsa Verde (store bought)
- 1½ tsp Ground Cumin
- 1 tsp Dried Oregano
- 2 cups Chicken Broth, fat-free, low sodium
- 2 tbsp Olive Oil
- 1½ cups Onion, finely chopped
- ½ cup Carrot, chopped
- ½ cup Celery, chopped
- ½ cup Red Bell Pepper, chopped
- 3 tbsp All-Purpose Flour
- 4 tsp fresh Garlic, finely chopped
- 1 lb skinless boneless Chicken Thighs, cut into 1½ -inch pieces
- ¾ tsp Kosher Salt
- ½ tsp Black Pepper
- 1 (29 oz) can Golden or White Hominy, rinsed and drained
- 6 tbsp Reduced Fat Sour Cream
- Cilantro leaves (optional)

Directions

1. Heat a large Dutch oven over medium-high heat. Add 2 teaspoons olive oil; swirl to coat. Add onion, carrot, celery, and bell pepper; sauté for 2 minutes, stirring occasionally. Stir in flour; sauté for 2 minutes, stirring frequently. Add garlic; sauté for 30 seconds, stirring constantly. Place onion mixture in a large bowl.
2. Sprinkle chicken with ½ teaspoon salt and ¼ teaspoon black pepper. Add 2 teaspoons of olive oil to pan; swirl to coat. Add half of chicken; sauté 3 minutes. Add browned chicken to onion mixture. Repeat procedure with remaining chicken and 2 teaspoons oil. Combine remaining 1 cup broth, onion mixture, cumin, dried oregano, and hominy in pan over medium-high heat, and bring to a boil. Cover, reduce heat, and simmer for 45 minutes, stirring occasionally. Stir in ½ teaspoon salt and ¼ teaspoon black pepper to taste.
3. To serve, ladle stew into each of 6 bowls, and top each with 1 tablespoon sour cream. Garnish with cilantro leaves, if desired.

Details

Number of Servings: 2-4

Preparation Time: 20 minutes

Cook Time: 50 minutes

Insider Tips

Add more broth to make it more soupy if desired.

"Travel is the only thing you buy that makes you richer."

- Anonymous



Lamb Stew with Artichoke Orzo Pilaf

From the home of Cheryl Breen | Executive Account Manager, CV Contracted Groups

Ingredients

- 2½ pounds lamb, cut into stew-meat-sized pieces
- Make a coating of flour, salt, pepper, and dill weed to coat the lamb.
- Heat olive oil and brown the meat.
- Put in a roasting pan big enough to fit all the meat. Prepare the sauce.

Directions

To make the Sauce

- ¼ cup Olive Oil
- 1 Spanish Onion, diced
- 2 Garlic Cloves, peeled and thinly sliced (or 2 tsp powdered)
- 3 tbsp chopped fresh Thyme Leaves, or 1 tbsp dried
- 2 (16 oz) cans petite Diced Tomatoes with all the juices
- Salt & Pepper to taste
- ½ cup dry White Wine

In a 1-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown. Add the thyme and cook a few minutes more. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Pour sauce over the meat. Cover with foil and cook at 350° F for 90 minutes. Serve over Artichoke Orzo Pilaf.

To make the Pilaf

- ½ cup diced onion
- 1 cup uncooked Orzo Pasta
- 2 tbsp Olive Oil
- 1 (14.5 oz) can reduced-sodium Chicken Broth
- ½ cup water
- 2 tsp dry Italian Seasoning
- 1 cup marinated Artichoke Hearts, drained and chopped
- 2 tbsp grated Parmesan Cheese

In a nonstick skillet, sauté onion and orzo in oil for about 3 minutes until onion is tender. Add the broth, water, and Italian seasoning; bring to a boil. Reduce heat; simmer, uncovered, for about 15 – 20 minutes or until liquid is absorbed. Stir in artichoke hearts and Parmesan cheese and toss and serve immediately.

Details

Number of Servings: 6

Preparation Time: 2-2½ hours

Cook Time: 2-2½ hours

Insider Tips

This sauce will hold up to a week in the refrigerator, so you can make it ahead of time.

Make positive change in your life during this time - focus on your well-being with exercise, meditation, prayer, games, and outreach - help in your community.



Chicken Poblano Corn Chowder

From the home of Pam Silverman | STAR Performer | ARTA Travel

Ingredients

- Cooked chicken, cut up (I used a rotisserie chicken)
- 5 Poblano Chiles, seeded and chopped fine
- ½ cup Butter
- 2 small Onions
- 3 cloves Garlic, minced
- 2 (14 oz) cans Chicken Broth
- 4 (14 oz) cans Cream of Corn
- 3 tbsp Chicken Bouillon granules
- 2 tbsp Cumin
- 2-3 tsp Black Pepper
- 3 tbsp fresh Parsley, chopped
- 3 tbsp fresh Cilantro, chopped
- 2 cups Half & Half
- Tortilla Strips for garnish
- Jack Cheese for garnish

Directions

1. Sauté chiles, onions, and garlic in the butter in a medium pot until tender.
2. Add all other ingredients, except the half & half, and simmer for 1 hour.
3. When ready to serve, add half & half and heat through. Serve in a soup bowl, topped with fried tortilla strips and jack cheese.

Details

Number of Servings: A lot!

Preparation Time: 20-30 minutes

Cook Time: 90 minutes

This chowder is delicious and very comforting in this crazy time. We are all here for each other and we will make it to the other side. Hang in there!



Vietnamese Pork and Chicken Noodle Soup

From the home of Chaulinh Jackson | Product Operations Administrator

Ingredients

- 1 lb Pork Riblets
- 1 lb Chicken, cubed
- 1 crown Broccoli, chopped
- 1 Green Onion, chopped for garnish
- 1 bag Bean Sprouts
- 1 small Onion, cut in half
- 2 Potatoes, cubed
- 1 large Carrot, dice
- 1 cup Chicken Broth
- 2 cups Water
- Chicken Bouillon Powder
- 3 tsp Sugar
- Salt and Pepper to taste
- 1 box of elbow pasta
- Fresh Lemon, wedged
- Sriracha, if desired

Directions

1. Boil chicken broth and water with pork riblets and onion for about 1 hour. Add the chicken, potatoes, and carrots and boil for another 30 minutes. Add a few spoons sugar, chicken bouillon powder, and salt and pepper to taste. Add more water if needed. Set aside until ready to serve.
2. Boil elbow pasta according to the package and set aside.
3. When ready to eat, make yourself a bowl with $\frac{1}{4}$ cup of elbow pasta and some of the veggies and meat in the pot. Garnish with green onion, some lemon, and sriracha, if desired.

Details

Number of Servings: 4-6

Preparation Time: 20 minutes

Cook Time: 90 minutes plus time to boil the pasta

Never regret a day in your life. Good days give you happiness and bad days give you experience."

- Unknown



Famous Tortilla Soup

From the home of Kier Matthews | Director, Sales

Ingredients

- 4 (24 oz) cans San Marzano Peeled Tomatoes & Basil
- 1 dozen fried Tortilla Chips
- 1 large Red Bell Pepper
- 1 large Yellow Onion
- ½ cup Carrots, cubed
- ¼ cup Celery, cubed
- 2 Shallots, chopped
- 6 Garlic Cloves, chopped
- 8 oz Ancho Dry Chiles
- 8 oz Guajillo Dry Chiles
- 1 cup Cilantro
- 2 tbsp Ground Cumin
- ½ cup Canola Oil
- 8 oz Water
- Salt, to taste

Directions

1. Remove the seeds from the ancho and guajillo chiles and soak in warm water until softened. Puree them in a blender until smooth.
2. In a large pot, heat the oil and add the shallots, onions, bell peppers, celery, garlic, carrots, cilantro, and cumin. Cook until they become caramelized, then add the tomatoes. Cook for 5 minutes and add the water. Bring to a boil and add the fried tortilla chips. Cook for at least 10-15 minutes and add salt to taste.
3. Pour into a bowl and blend very well for at least 2 minutes. Strain through a fine sieve. Ladle in bowls and garnish with tortilla strips. You may also allow to cool and store in a sealed container 1-2 days before serving. Reheat when ready to serve.

Details

Number of Servings: 2-4

Preparation Time: 15 minutes

Cook Time: 30 minutes

Insider Tips

Channel your inner chef with this famous recipe from the iconic Polo Lounge at the Beverly Hills Hotel.

I'm often in LA for work and like to stick to a few habits/norms. One that brings me great comfort is the Tortilla Soup served in the Polo Lounge at the Beverly Hills Hotel. Perfect for lunch any time of the year.



African Peanut Stew

From the home of Michele Dreiding | [STAR Performer](#) | [Here to the Moon Travel](#)

Ingredients

For the Stew

- 1 cup Yellow Onion, diced small
- 1 medium Jalapeño Pepper, seeded and diced small
- 2 tbsp Minced Garlic
- 2 tsp Minced Ginger
- 1 tbsp Flour
- 2 - 2 ½ cups Sweet Potatoes, peeled and cubed
- 1 (14.5 oz) can Petite Diced Tomatoes
- 1 tbsp Tamari
- 2 cups Vegetable Broth
- 2 cups Water (or broth)
- ½ cup Peanut Butter
- 2 (15.5 oz) cans Chickpeas, drained and rinsed
- 3 cups Kale, chopped (or Baby Spinach)

Spices & Herbs

- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 2 tbsp dried Minced Onions
- 1 tsp Sweet Paprika
- 1 tbsp Cumin
- 1 tbsp Chili Powder
- ½ - 1 tsp Dried Coriander
- ¾ - 1 tsp Sea Salt
- ¼ tsp Black Pepper
- ¼ tsp Cayenne Pepper

Toppings (optional)

- Chopped roasted Peanuts
- Chopped fresh Cilantro

Directions

1. In a large ceramic/enamel-lined large skillet, add the diced onions and jalapeño pepper and sauté over medium heat until they begin to soften, about 7 minutes. Add a tablespoon or so of water if the onions start to stick and/or to prevent burning.
2. Add the minced garlic and ginger, sauté for one minute. Sprinkle the flour over the sautéed vegetables, sauté for one minute, then add the herb/spice mix and continue to sauté, stirring constantly to release their fragrance, about one minute.
3. Add the remaining ingredients, except for the kale and stir well to combine. Bring the mixture to a boil, then immediately lower to a simmer. Cook uncovered over medium-low heat for 20 to 25 minutes, stirring occasionally or until the sweet potatoes are tender.
4. Taste the flavors and add more spices, if necessary, to achieve your desired flavor level. Add the chopped kale and simmer for a few minutes. Serve in a bowl topped with chopped roasted peanuts and freshly chopped cilantro.

Details

Number of Servings: 5

Preparation Time: 15 minutes

Cook Time: 35 minutes

Insider Tips

I made this stew a few times during the pandemic. Soup and stews always provide warmth and ease. Due to everything being so overwhelming, the last thing I wanted to do was make major meals. This stew really helped make things just a little easier.

As we understand there were major setbacks due to these current events, try not to forget all the good we have in our lives.



Super Duper Healthy Soup

From the home of Marjorie Sherman | National Groups Sales Manager

Ingredients

- Red Onion, chopped
- Broccoli head, cut in small pieces
- Scallions, sliced
- Mushrooms, sliced
- Baby carrots, whole or sliced in half
- Chicken Bone Broth
- Spice Islands Organic Garlic & Herb Seasoning
- Flat Rice Noodles
- Hot Pepper Sesame Oil
- Cooked boneless Chicken Thighs, cut in bite-size pieces

I buy Eden Selected brand

Directions

1. Place the broth, onion, broccoli, mushrooms, carrots, garlic & herb seasoning, and sesame oil in a pot and bring to a boil until the vegetables are *al dente*, not overcooked.
2. Add the rice noodles and boil for 5 minutes. Add the scallions.
3. Put some chicken pieces in a bowl and pour the soup over—enjoy guilt-free!

Details

Number of Servings: depends on how much you make at a time

Preparation Time: 20 minutes

Cook Time: 10 minutes


Insider Tips


This recipe is very easy to make and I don't really measure ... you can't really make a mistake! I make this soup for my lunch daily—it is healthy, low-calorie, gluten-free, and yummy!

As we all navigate forward figuring out what our "new normal" will be, remember to take care of "you" and your loved ones. Also... be kind to and patient with all, we don't always know their story.



Snacks fill the gaps when we are hungry for time together.

- 
1. Quinoa Balls
 2. Pan de Queso
 3. Peanut Butter Protein Balls
 4. Kids' Breakfast Sushi & Apple Fruit Donuts
 5. Pasta Pancakes
 6. Maryland Crab Dip
 7. Traveling Taco

8. Apple & Cheese Stacks, & Banana Pops
 9. Garlic and Mint Chutney
 10. Homemade Ranch Dressing
 11. Homemade Apple Sauce
 12. Doritos and Cottage Cheese
- 

Destinations for these Culinary Inspirations



California,
New York,
Maryland,
Seattle (USA)

India

FUN FACTS

Quinoa provides twice the protein and about 5 grams more fiber than the same amount of white rice.

Garlic is thought to be native to Siberia, but spread to other parts of the world over 5000 years ago.

Dosa, a thin pancake, is one of the most famous snack dishes in India.



Quinoa Balls

From the home of Stephen Johanson | Manager, Account Development Specialists

Ingredients

- 1 can Black Beans, drained
- 1 cup cooked Quinoa
- 1 cup cooked Lentils
- 2 Eggs
- ½ tbsp Chia Seeds

Directions

1. Choose a flavor option to make the quinoa balls flavoring should amount to about $\frac{3}{4}$ cup:
 - a. Pesto sauce, parmesan cheese, toasted walnuts
 - b. Tomato sauce, chopped garlic, chopped basil, parmesan cheese
 - c. Salsa, crumbled corn chips
 - d. BBQ sauce, cheddar cheese
2. Once you've selected your flavor, mix ingredients together with the flavor. Form $\frac{1}{2}$ inch balls and place on a baking sheet.
3. Bake at 425° F for about 15 minutes, until browned.

Details

Number of Servings: 12

Preparation Time: 30 minutes

Cook Time: 15 minutes

Insider Tips

These can be eaten on their own or placed in a warm pita bread or tortilla, similar to a falafel.

It's important that we take care of ourselves and our families during this difficult time. That includes healthy eating.



Pan de Queso

From the home of Mie Morgan | Sr. Manager, Product Development, Mexico

Ingredients

- 1 cup Milk
- ½ cup Vegetable Oil or Olive Oil
- 2 cups Tapioca Flour
- 2 Eggs (best at room temperature)
- 1 cup hard cheese, freshly grated, such as Cheddar or Parmesan, or crumbly cheese, such as Feta
- 1 tsp Salt (or more to taste)

Directions

1. Preheat oven to 400°F. Oil each well of a muffin tin with a small amount of olive oil.
2. Blend all ingredients in a blender until smooth.
3. Fill muffin wells, leaving about ⅛ inch from the top.
4. Bake for 15-20 minutes, until puffy and nicely browned. Remove from oven and allow to cool on a rack for a few minutes. Serve hot!

Details

Number of Servings: depends on how many you eat— these are highly addicting!

Preparation Time: 5 minutes

Cook Time: 15-20 minutes

Insider Tips

The tapioca flour is a must for this recipe and cannot be substituted. Find it in a specialty store or online.

Keep calm and bake bread!



Peanut Butter Protein Balls

From the home of Joseph Barney | Strategic Account Manager

Ingredients

- ½ cup Honey
- ¾ cup Peanut Butter
- 1 tsp Vanilla Extract
- ¾ cup Protein Powder of your choice
- ¾ cup Oats

Directions

1. Stir together the honey, peanut butter, and vanilla extract. Add the protein powder and oats and combine all together well.
2. Form round balls about the size of a walnut and place on a large plate. Cover with foil and refrigerate until you're ready to eat them!

Details

Number of Servings: about 15, but that's just for me!

Preparation Time: 10 minutes

Insider Tips

This is a great and less expensive alternative to store-bought protein bars and you can make it with all-natural, organic ingredients. You can also tailor it to your specific nutritional preferences, depending on your choice of protein powder. I'm currently using a plant-based, vanilla protein powder and it tastes great!

The original, handwritten recipe card from my mom says "eat lots and stay healthy" on it, but after 3+ months in quarantine, I don't think I need anyone reminding me to "eat lots" anymore.



KIDS' BREAKFAST SUSHI AND APPLE FRUIT DONUTS

FROM THE HOME OF TWINS GABRIELLA AND NICHOLAS, AGE 4, AND GIANNA, AGE 2 1/2, CICERO

Ingredients

For Sushi

- Bananas
- Greek Yogurt
- Fruit Loops Cereal, lightly crushed
- Blackberries

For Apple Fruit Donuts

- Apples
- Whipped Cream Cheese
- Food Coloring
- Sprinkles

Directions

Sushi

1. Place the crushed cereal in a shallow dish.
2. Spread a layer of Greek yogurt on a peeled banana.
3. Roll the banana in the cereal until coated and place on a plate. Slice into sushi-sized pieces and top with blackberries

Donuts

1. Ask mom or dad to slice the apples about 3/4" thick and make a hole in the center of each with an apple corer.
2. Divide the cream cheese in three separate bowls and add food coloring to make 3 different colors. We like purple, pink, and blue.
3. Spread the colored cream cheese on the apple slices.
4. We can add our own sprinkles on top.

Details

Number of Servings: one apple/banana or more per kid

Preparation Time: not long

Insider Tips

You can use any type of cereal you want—Fruit Loops is what we like best. You can use any type of sprinkles or decorations on top.

Now we can eat sushi with our mom & dad! Our donuts are much healthier than regular donuts!



PASTA PANCAKES

FROM THE HOME OF TWINS GABRIELLA AND NICHOLAS, AGE 4, AND GIANNA, AGE 2 1/2, CICERO

Ingredients

- 1 lb Angel Hair or Vermicelli Pasta, cooked
- 2 tbsp Olive Oil
- 6 Eggs
- 2/3 cup Milk
- 1 cup Ricotta Cheese
- 1 cup Grated Parmesan Cheese

Directions

1. Beat eggs and milk together in a bowl. Mix in the ricotta and parmesan.
2. Heat the olive oil in a skillet over medium heat.
3. Measure out 1/3 cup of pasta and dip in the egg/cheese mixture. Place in the skillet in rounds.
Cook for about 1-1/2 minutes and flatten with a spatula. Flip over and cook another 2 minutes – just like pancakes!
4. Serve hot with pasta sauce on the side to dip or pour some on top, if desired.

Details

Number of Servings: about 4 pancakes

Preparation Time: it's all on mom

Cook Time: a few minutes

Insider Tips

You can add peas to the mix if you want. We love when mom makes these for us!

Our great-grandma used to make these for our mom when she was little!



Maryland Crab Dip

From the home of Andrea Norfolk | STAR Performer | Shoreline Destinations

Ingredients

- 2 blocks Cream Cheese
- ½ container Sour Cream
- 4 tbs Mayonnaise
- 1 container FRESH Lump Crab Meat (some use backfin but I like to use lump)
- 2 tsp Spicy Mustard
- 2 tsp Hot Sauce
- 1 tsp Lemon Juice
- 3-4 tsp Worcestershire Sauce
- ½ tsp Garlic Powder
- Old Bay Seasoning (a Maryland must!) to taste
- Dash of Pepper

Use light versions for these

Directions

1. Preheat oven to 350°F. I always start by putting the crab meat in a bowl and picking out any shells. I then add some Old Bay Seasoning and stick it in the fridge until I'm ready for it.
2. Over medium low heat, soften the cream cheese, then add mayo, and sour cream. Once the cream cheese, mayo, and sour cream are mixed, I add the Worcestershire. This is where I start with 3 tsp, but I usually end up adding a dash or two more. Add the rest of the seasonings (including adding some more Old Bay). Taste it before adding the crab meat. If it's pretty flavorful, you can add the crab meat. If you are like me, I throw in a bit more of all the seasonings and then add the crab meat. Combine gently so you don't break up the crab meat.
3. Transfer to a casserole dish with lid. Bake covered for 30 minutes. Transfer to a warming tray and serve with crackers, pretzels, bread, or tortilla chips!

Details

Number of Servings: has always been enough for at least 15 people when serving other appetizers

Preparation Time: 20 minutes

Cook Time: 30 minutes

Insider Tips

You can also try adding a dash of sherry to the mix or cheddar cheese on top before baking. I have made this recipe for at least 20 years so it's one of those that I don't ever measure a thing. Thus, I tried to estimate above as best as I could. We all have those recipes that are a go-to and this is mine! It's a crowd favorite and rare that much is ever left.

I know we are all counting down the days until we can get back to business. I try not to look too far in the future, but I do believe that 2021 has huge potential and that helps me stay very motivated. I still wake up excited to sell travel and can't imagine doing anything else.



Traveling Taco

From the home of Denise Schaefer | STAR Performer | Plaza Travel

Ingredients

Layer 1

- 2 cans Frito Bean Dip

Layer 2

- Mix together 3 oz Cream Cheese, 1/2 pint Sour Cream, 1/2 package Schilling Taco Mix

Layer 3

- 1 box frozen avocado dip, thawed (or fresh avocado dip)

Layer 4

- Shredded Jack and Cheddar cheese

Layer 5

- Chopped Green Onions, chopped Black Olives, and diced tomatoes

Directions

Layer all ingredients in order in a glass casserole dish and serve with tortilla chips.

Details

Number of Servings: A LOT!

Preparation Time: less than 30 minutes

Insider Tips

Simple yet tasty. It's a crowd favorite and disappears fast!

Keep your chin up and move forward. There is a light at the end of this long tunnel and we'll get there. And during this time of being at home and eating and drinking...

"Never eat more than you can lift."

-Miss Piggy



APPLE AND CHEESE STACKS AND BANANA POPS

FROM THE HOME OF DECLAN AND HENRY RAHL, AGES 2 1/2 AND 4 1/2

Ingredients

For Apples and Cheese Stacks

- Apple slices
- Crackers
- Block of Cheese, sliced in squares to fit on top of the crackers

For Banana Pops

- Bananas
- Plain or Vanilla Greek Yogurt is our favorite, but you can use any flavor you like. Greek yogurt is the best because it's really thick.
- Toppings: mini chocolate chips, crushed cookies, and sprinkles. You can also put nuts, granola, coconut, cereal, or crushed Heath Bars - pretty much anything!

Directions

Apples and Cheese Stacks

1. We can do this! Put crackers on a plate. We take turns topping each cracker with a slice of cheese and apple and then they're ready to eat!
2. Sometimes we ask Mom to cut the apple and cheese into little bite-size chunks. Then we skewer them on a toothpick and eat them just like the grown-ups do!

Banana Pops

1. Mom slices the banana in half crosswise and helps us put in a popsicle stick on the flat side.
2. We can dip our banana in some yogurt and cover with our favorite toppings or just sprinkles.
3. We put them in the freezer for one hour and then we eat them!

Details

Number of Servings: as much as you want

Preparation Time: it's easy

We love eating these all the time. Mom calls these our healthy snacks so we can eat all we want!



Garlic and Mint Chutney

From the home of Sangita Bhatt | Travel Sales Specialist

Ingredients

- 1 tsp Olive Oil
- 8 to 10 Garlic Cloves
- ½ tsp Black Salt
- 50 - 60 fresh Mint Leaves, hand torn
- ½ inch Ginger Root, peeled and roughly chopped
- 2 Green Chiles, roughly chopped
- 1 ½ cup natural lowfat Yogurt, whisked
- 1 tbsp Lemon Juice

Directions

1. Heat the oil in a pan. Add the garlic and sauté briefly. Sprinkle on the black salt and continue to sauté until the garlic is well browned.
2. Grind the mint leaves, ginger, chiles and sautéed garlic into a fine paste, adding 2 tablespoons water.
3. Stir the paste into yogurt and mix well.
4. Add lemon juice and mix again.
5. Pass the mixture through a muslin cloth, squeezing well to get a smooth chutney. Serve chilled with samosas or any savory crackers.

Details

Number of Servings: 1-2

Preparation Time: 15 minutes

Cook Time: 2 minutes

Insider Tips

This is an excellent dip but also can be used as a sandwich spread.

"Life is like Indian food-both are tasteless without spices."

- Kumar Naresh



Homemade Ranch Dressing

From the home of Amy Logan | Sr. Director, Online Platforms

Ingredients

- 1 clove Garlic
- $\frac{1}{4}$ tsp Kosher Salt
- 1 cup Real Mayonnaise
- $\frac{1}{2}$ cup Sour Cream
- $\frac{1}{4}$ cup Italian flat-leaf Parsley leaves, minced
- 2 tbsp fresh Dill, minced
- 1 tbsp minced fresh Chives
- 1 tsp Worcestershire Sauce
- $\frac{1}{2}$ tsp ground Black Pepper
- $\frac{1}{2}$ tsp White Vinegar
- $\frac{1}{4}$ tsp Paprika
- $\frac{1}{8}$ tsp Cayenne Pepper
- Dash Hot Sauce
- $\frac{1}{4}$ to $\frac{1}{2}$ cup Buttermilk (as needed for desired consistency)

Directions

1. Mince the garlic with a knife and then sprinkle on the salt and mash it into a paste with a fork.
2. In a bowl, combine the garlic paste, mayonnaise, sour cream, parsley, dill, chives, Worcestershire sauce, black pepper, vinegar, paprika, cayenne, and hot sauce. Add the buttermilk to desired consistency and mix to combine, tasting frequently and adjusting seasonings as needed. Chill for a couple of hours before serving, thinning with more buttermilk if needed.

Details

Number of Servings: 8

Preparation Time: 15 minutes

Insider Tips

I started making a large batch of ranch every week during quarantine. Even when groceries were hard to get, I usually had enough of the ingredients to pull together this yummy dip, courtesy of Ree Drummond, *The Pioneer Woman*.

Homemade ranch dressing (and wine) saved my sanity during quarantine. When I didn't know what to make for lunch, or if I ran out of groceries for dinner, I could always satisfy the tribe with chips, veggies, and a vat of ranch.



HOMEMADE APPLE SAUCE

FROM THE HOME OF ZOE AND NATALIE THURSTON, AGES 11 AND 6

Ingredients

- 3 lbs of your favorite Apples or mixed Apple varieties, peeled, cored and cut into eighths
- ½ cup Apple Juice, Apple Cider, or Water
- Juice of ¼ Lemon
- ¼ cup Light Brown Sugar
- ½ tsp Cinnamon or more depending on your taste

Directions

1. Place all ingredients except cinnamon in a saucepan, bring to a boil over medium heat. Lower heat and put lid on. Simmer about 15 minutes until the apples are soft.
2. Mash, blend, or puree the apples (whichever you prefer) and serve!

Details

Number of Servings: makes about 3-4 cups but it goes fast!

Preparation Time: 5 minutes

Cook Time: 15 minutes

Insider Tips

We like to put cool whip or whipped cream on top!

We love helping our mom make homemade applesauce and cake!



Doritos and Cottage Cheese

From the home of Nate Frederick | Account Development Specialist

Ingredients

- Nacho Cheese Doritos party size (Costco size)
- Knudsen Cottage Cheese (Costco size)

Directions

1. Scoop up the cottage cheese directly with the Dorito chips, taking special care not to crack them.
2. When near the end of the bag and all that remains is crumbs and dust, pour contents directly into the cottage cheese, stir, and enjoy with a spoon.

Details

Number of Servings: as many as the bag allows

Preparation Time: as fast as it takes you to open the bag!

This is a Frederick family recipe that my mother passed down to me.

Vegetarian meals makes youz feelz goodz

1. Carrot Cake Power Balls
2. Awesome Brussels Sprouts and Tofu
3. Tofu Lettuce Wraps
4. Rajma Masala and Vegetable Pulao
5. Sautéed Broccoli Rabe
6. Sourdough Focaccia Bread
7. Zucchini Patties

Destinations for these Culinary Inspirations

FUN FACTS

The Ancient Greek philosopher Pythagoras is best known today for his mathematical theorem, was also celebrated as the father of vegetarianism.

China is the largest Vegetable producing country in the world.

Peak season for Brussels sprouts is late September to February.

California

Italy

India

China



Carrot Cake Power Balls

From the home of Julia Jakkaraju | Product Manager, Mainland USA and Canada

Ingredients

- 1 cup Carrots, grated
- 1 cup Dates, diced
- ½ cup Nut Butter of your choice
- ½ cup Oats
- ¼ cup Raisins
- Dash of Cinnamon

Directions

Combine all the ingredients together in a bowl. Scoop and form into small balls and place in a container. Allow to harden in the freezer for about 1 hour. Enjoy as a healthy snack any time of day!

Details

Number of Servings: 10

Preparation Time: 10 minutes

Freeze time: 1 hour

This is my guilt-free pleasure. At Classic, we have the tradition of gathering around our snack drawer filled with all kinds of cookies in the afternoon. I miss those gatherings tremendously but not having them has surely helped keep the COVID weight gain at bay.



Awesome Brussels Sprouts and Tofu

From the home of Sarah Rahl | Strategic Account Manager

Ingredients

For the Brown Rice

- ¼ cup Brown Rice, short grain is best

For the Roasted Brussels Sprouts

- 1½ lb Brussels Sprouts, trimmed, cleaned, and halved
- 1½ tbsp Extra Virgin Olive Oil
- Fine-grain Sea Salt

For the Extra Crispy Baked Tofu

- 1 block (15 oz) organic Extra-Firm Tofu
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp reduced-sodium Tamari or Soy Sauce
- 1 tbsp Arrowroot Starch or Cornstarch

For the Honey-Sesame Glaze

- ¼ cup reduced-sodium Tamari or Soy Sauce
- 3 tbsp Honey or Maple Syrup
- 2 tbsp Rice Vinegar
- 2 tsp Toasted Sesame Oil
- 1-3 Chili Garlic Sauce or Sriracha (depending on how spicy you like it)

Directions

1. Preheat oven to 400° F. Line 2 large, rimmed baking sheets with parchment paper.
2. Drain the tofu, gently squeezing out some of the water. Slice the tofu into thirds lengthwise so you have 3 even slabs. Stack the slabs on top of each other and slice through them lengthwise to make 3 even columns, then slice across to make 5 even rows.
3. Line a cutting board with an absorbent lint-free tea towel or paper towels, then arrange the tofu in one layer on the towel(s). Fold the towel(s) over the cubed tofu, then place something heavy on top (like another cutting board, topped with a cast iron pan) to help the tofu drain. Let the tofu rest for at least 10 minutes.
4. Toss the sprouts with a light drizzle olive oil. Arrange the sprouts in one layer on one of the baking sheets, flat sides down, and sprinkle with sea salt.
5. Transfer the pressed tofu to the other baking sheet and drizzle with the olive oil and tamari. Toss gently. Sprinkle the arrowroot starch over the tofu, and toss again to coat evenly. Arrange the tofu in one layer across the pan.
6. Rinse the rice in a fine mesh colander under running water and set aside. Put the rice into a pot of boiling water for 30 minutes. Drain the excess water. Cover for 5 minutes. Remove lid, add a dash of sea salt, and use a fork to fluff the rice. Set aside, partially covered, until you're ready to serve.
7. Transfer the pan of Brussels sprouts to the lower oven rack, and the pan of tofu to the top rack. Bake for 25 to 30 minutes, tossing the contents of each pan halfway through, until browned on the edges.
8. In a small saucepan, whisk together the glaze ingredients and bring to a gentle boil over medium heat, stirring often. Simmer until the glaze is reduced by about half (about 5 to 10 minutes). Set aside.
9. Divide the rice onto four plates. Top each plate with brussels sprouts and tofu and drizzle with glaze. Sprinkle with sesame seeds and chopped cilantro.

Details

Number of Servings: 4

Preparation Time: 60 minutes

Freeze time: 20-30 minutes

You are braver than you believe, and stronger than you seem, and smarter than you think."

- Christopher Robin



Tofu Lettuce Wraps

From the home of Jason Fisch | Travel Sales Specialist

Ingredients

For the Wrap Filling

- 8 Iceberg Lettuce Leaves
- 12 oz extra firm Tofu
- 4 tbsp Brown Sugar
- 4 tbsp Soy Sauce
- 1 tsp Rice Vinegar
- 4 tbsp Olive Oil
- 2 cups Water Chestnuts, diced
- 1 $\frac{3}{4}$ cups Mixed Mushrooms, diced
- $\frac{3}{4}$ cup White Onion, diced
- 2 tsp Minced Garlic
- 1 tbsp Soy Sauce
- 1 tbsp Brown Sugar

For the Sauce

- 1 cup Sugar
- 1 cup Water
- 2 tbsp Soy Sauce
- 2 tbsp Rice Wine Vinegar
- 2 tbsp Ketchup
- 1 tbsp Lemon Juice
- 1 tsp Sesame Oil
- 1 tbsp Spicy Mustard, thinned in 1 tbsp hot Water
- 1 tsp Minced Garlic

Directions

1. Use a paper towel to remove the moisture from the tofu. Once dry, cut into small cubes. Meanwhile, combine the rest of the wraps ingredients in a bowl. Add the tofu cubes and toss gently to coat. Set aside until ready to serve.
2. Prepare the sauce by combining all the ingredients in a separate bowl.
3. To serve, spoon some of the filling onto a lettuce leaf and drizzle some sauce on top. Enjoy!

Details

Number of Servings: 2-4

Preparation Time: 45 minutes

Insider Tips

Double the recipe—these are that good!

This recipe is vegan and gluten-free, but don't let that fool you. They are amazingly delicious!



Rajma Masala and Vegetable Pulao

From the home of Sangita Bhatt | Travel Sales Specialist

Ingredients

For the Rajma Masala

- 1 cup Kidney Beans
- 5 cups Water
- 4 tbsp Oil
- 2 medium Onions, finely chopped
- 2 tbsp Ginger-Garlic Paste
- 2 tsp Coriander Powder
- 1 tsp Cumin Powder
- 1 tsp Red Chili Powder
- ½ cup Tomato Puree
- 1½ tsp Garam Masala Powder
- 1 tbsp fresh Coriander leaves, chopped

For the Vegetable Pulao

- 2 cups Basmati Rice, boiled
- ½ medium Cauliflower, separated into florets
- 1 medium Carrot, chopped
- 6-8 French Green Beans, chopped
- Salt to taste
- ¼ cup Green Peas
- 2 tsp Clarified Butter
- 2 Bay leaves
- 3-4 Green Cardamoms
- 1 inch Cinnamon Stick
- 3-4 Whole Cloves
- 1 tsp Cumin seeds
- 7-8 Whole Peppercorns

Directions

For the Rajma Masala

1. Drain and wash kidney beans and put into a pot with 5 cups of water and salt and soak overnight.
2. Drain and reserve 1 cup of the cooking broth. Sauté onions in a pan until light brown. Add ginger-garlic paste, coriander powder, cumin powder, red chile powder, and tomato puree and mix well. Sauté for 3-4 minutes.
3. Add kidney beans and mix well. Add 1 cup cooking broth, salt, and garam masala powder and mix and cook for 5-7 minutes. Garnish with coriander leaves.

For the Vegetable Pulao

1. Heat 4-5 cups water in a deep non-stick pan. Add cauliflower, carrot, beans green peas, and salt. Cover and cook till vegetables are almost done.
2. Heat ghee in another deep non-stick pan. Add bay leaves, cardamoms, cinnamon, cloves and cumin seeds. Sauté till the seeds splutter. Add peppercorns and stir.
3. Add boiled vegetables, salt, and cooked rice and mix gently. Cover and cook for 2 minutes. Serve hot with the Rajma Masala.

Details

Number of Servings: 4

Preparation Time: 15 minutes plus overnight soaking

Cook Time: 20-30 minutes

In Indian cooking, these are some of the most popular comfort foods.



Sautéed Broccoli Rabe

From the home of Lil Musmanno | Strategic Account Manager

Ingredients

- 1 lb trimmed Broccoli Rabe
- 4 cloves Garlic, quartered
- ½ cup Extra Virgin Olive Oil
- Crushed red Pepper Flakes (as desired)

Directions

1. In a 10-inch skillet, sauté, garlic cloves, and virgin olive oil until garlic is a light golden color.
2. Quickly blanch the broccoli rabe in a half cup of hot water for 4-5 minutes.
3. Add the broccoli rabe to the skillet, cover, and cook for an additional 10 minutes over low heat. Add crushed red pepper flakes as desired. Serve hot or cold.

Details

Number of Servings: 4

Preparation Time: 20-30 minutes

Cook Time: 20 minutes

Insider Tips

Great side dish with fish, steaks, or chicken. I add broccoli rabe to sandwiches as well. Enjoy!

Choosing to prepare healthy food is so important during this time!



Sourdough Focaccia Bread

From the home of Amy Logan | Sr. Director, Online Platforms

Ingredients

- 1/4-1/2 cup Active Starter
- 2 1/2 tsp Kosher Salt
- 2 cups Water, room temperature
- 4 cups Bread Flour
- 3 tbsp Extra Virgin Olive Oil, divided, plus more for drizzling
- Nice, flaky Sea Salt, such as Maldon

Directions

1. Place the starter, salt, and water in a large bowl. Stir with a spatula to combine — it doesn't have to be uniformly mixed. Add the flour. Mix again until the flour is completely incorporated.
2. 30 minutes after you mix the dough, reach into the bowl and pull the dough up and into the center. Turn the bowl quarter turns and continue this pulling 8 to 10 times.
3. Drizzle with a splash of olive oil and rub to coat. Cover bowl with a tea towel and set aside to rise at room temperature 70°F for 4 to 18 hours (the time will vary depending on the time of year, the strength of your starter, and the temperature of your kitchen — in summer, for instance, my sourdough doubles in 6 hours; in winter, they double in 18 hours. Do not use an oven with the light on for the bulk fermentation — it will be too warm.)
4. When dough has doubled, place 2 tablespoons of olive oil into a 9x13" pan.
5. Drizzle dough with a tablespoon of olive oil. Use your hand to gently deflate the dough and release it from the sides of the bowl. Gently scoop the dough into the center of the pool of oil in your prepared pan. Fold dough envelope style from top to bottom and side to side to create a rough rectangle. Turn dough over so seam-side is down.
6. Rub top of dough with oil. Leave alone for 4 to 6 hours, uncovered, or until puffy and nearly doubled.
7. Heat oven to 425°F. Rub hands lightly with oil, and using all ten fingers, press gently into the dough to dimple and stretch the dough to nearly fit the pan. Sprinkle generously with sea salt. Transfer pan to the oven and bake for about 25 minutes or until golden all around. Remove pan from oven and transfer bread to a cooling rack. Cool at least 20 minutes before slicing.

Details

Number of Servings: 1 loaf

Preparation Time: 24 hours

Cook Time: 25 minutes

Insider Tips

You need an active sourdough starter for this—but starters can take weeks to make so I recommend purchasing one online.

"The secret ingredient is always butter."

- Ree Drummond
The Pioneer Woman



Zucchini Patties

From the home of Keith Flemming | Designer/Marketing

Ingredients

- 6-8 Zucchini
- 1½ cups Breadcrumbs or crushed Crackers (bonding agent)
- 3 Eggs
- ¼ cup Hemp Seeds
- ½ cup Extra Virgin Olive Oil
- Three finger pinch of Fresh Thyme

*Spaghetti Squash,
Yellow Squash, or
Pumpkin will work
just fine*

Directions

1. Grate zucchini.
2. Mix zucchini, thyme, eggs, hemp seeds, breadcrumbs (or crackers) in a bowl to create “the batter”.
3. On medium/high heat, on a stove, use a 10” frying pan to fry the patties. Place ⅔ cup portions of “the batter” in the pan and fry for 4-5 minutes per side.
4. Add ¼ cup of olive oil to the pan before every batch (this recipe makes 2 batches).
5. Remove patties from the pan and place on a plate to serve.

Details

Number of Servings: 8-10

Preparation Time: 15 minutes

Cook Time: 30 minutes

Insider Tips

Serve hot or cold. Let the season guide you. Great cold in the summer and warm in the winter. Makes a great sandwich filling on focaccia bread.

*Food is one of the greatest
gifts we can give and
receive, humbly, with love
in mind.*



Cocktails schmocktails, at the end of the night they're all the shlame.

1. Chocolate-Covered Strawberry Bellini
2. Red Sangria
3. Raspberry Lemonade
4. English Summer Breeze
5. Cake Pop Cocktail

6. Island Henney
7. Pick your passion!
8. Pomegranate Pimm's Cup Mocktail
9. French Press Zoom-tini

Destinations for these Culinary Inspirations



FUN FACTS

The pomegranate is a fruit-bearing deciduous shrub.

According to legend, the world's first cocktail was invented by apothecary owner Antoine Peychaud in New Orleans. He decided to name the cocktail after the drink's main ingredient: Sazerac French brandy.



Chocolate-Covered Strawberry Bellini

From the home of Jessica Griscavage | STAR Performer | McCabe World Travel

Ingredients

- 5-6 Strawberries, hulled and sliced in half
- ½ oz of Chocolate Vodka or Liquor
- Champagne Prosecco, or Sparkling Wine
- Chocolate Candy Melts
- Candy Sprinkles

Directions

1. Melt the chocolate candy melts in small bowl according to the package directions. You will not need to use the entire bag if you are making these bellini's for just two. About a cup of the chocolate candy melts should do just fine.
2. Gently twist the rim of your champagne glass in the melted chocolate. Hold the glass upside down over the bowl of melted chocolate, turning the glass to evenly coat the rim with chocolate until halfway set.
3. Sprinkle the rim with the candy sprinkles before the chocolate rim sets completely. Chill the glass in the fridge while you prepare the strawberries.
4. In a blender, puree the sliced strawberries and chocolate liquor until well combined. Pour into your chocolate rimmed champagne glass, and then top with your favorite champagne or sparkling wine.

Details

Number of Servings: As many as you want!

Preparation Time: 10 minutes

Cook Time: 10 minutes

*Cocktails help everything!
Cheers to the travel industry for
staying strong and I can't wait
to toast with all of you again.*



Red Sangria

From the home of Heidi Gile | Customer Service Lead

Ingredients

- 1 bottle Red Wine, your choice
- 5 oz Simple Syrup
- ½ cup Brandy, preferably Cognac
- Juice of 1 Orange
- 6 oz Soda Water
- ½ cup Gin
- ½ tsp Ground Cloves
- Juice of one Lime

Directions

Mix all ingredients well and chill at least 1 hour. Serve over ice. Garnish with orange and lime slices.

Details

Number of Servings: 2-4

Preparation Time: 5 minutes

*"The best wines are the ones
we drink with friends."*

- Unknown



Raspberry Lemonade

From the home of Kristin Cicero | Strategic Account Manager

Ingredients

- 10 oz (10 lemons) fresh Lemon Juice
- $\frac{3}{4}$ cup Granulated Sugar
- $\frac{3}{4}$ cup Soda Water
- 10 sprigs fresh Mint
- 1(ha lf pint) container fresh Raspberries
- 1750 ml bottle of Laird's Applejack

Directions

1. Juice the 10 lemons into glass pitcher. Pour in the sugar and swirl the liquid together to dissolve the sugar.
2. Add the club soda. Smash the mint between your hands and add to the pitcher.
3. Squeeze three handfuls of the fresh raspberries and add to the pitcher.
4. The most important step -- pour in the bottle of Applejack!
5. Serve in glasses filled with ice and enjoy.

Details

Number of Servings: 4

Preparation Time: 10 minutes

When life gives you lemons and raspberries, make lemonade!



English Summer Breeze

From the home of Ivana Tadic | Sr. Manager, Product Development Europe

Ingredients

- 25 ml gin
- 10 ml fresh Lemon Juice
- 15 ml Elder Flower Cordial
- Grapefruit Soda

Directions

Mix gin, lemon juice, and elder flower cordial in a glass. Add ice and top with grapefruit soda.

Details

Number of Servings: 1

Preparation Time: 5 minutes

Insider Tips

This recipe is easy and quick to make!

Cheers!



Cake Pop Cocktail

From the home of Sally Partida | Product Operations Administrator

Ingredients

- 2 oz Bailey's Red Velvet Vodka
- 2 oz Cream Soda
- Splash of fresh Lemon Juice
- 4 Strawberries

Directions

1. Clean and hull 3 strawberries and muddle in a cocktail shaker.
2. Add the vodka and a splash of lemon juice.
3. Give it a few shakes and strain into a tall glass filled with ice.
4. Top with cream soda and garnish with the remaining strawberry.

Details

Number of Servings: 1-but no one can drink just one!

Preparation Time: 5 minutes

Insider Tips

For added pizzazz, rim the glass with pink or red sugar crystals!

*Enjoy life.
Take a vacay.
Buy the shoes.
Drink the cake pop!*



Island Henny

From the home of Chaulinh Jackson | Product Operations Administrator

Ingredients

- ½ oz Blue Curaçao
- ½ oz Island Punch Pucker
- ½ oz Coconut Rum
- 3 oz Pineapple Juice
- ½ oz Lime Juice
- ¾ oz Hennessy VSOP Privilège

Directions

1. Fill your serving glass with ice and pour in Island punch pucker and blue curaçao.
2. In a shaker, combine coconut rum, pineapple juice, and lime juice. Shake well.
3. Pour yellow mix over blue mix and top with a layer of Hennessy.
4. Garnish with a mini-Hennessy bottle.

Details

Number of Servings: 1— seriously?

Preparation Time: 5 minutes

*"Life is not about waiting
for the storm to pass, but
learning to dance in the rain."*

-Vivian Greene



Pick your passion!

From the home of Denise Shorthouse, CTC | STAR Performer | First Class Destinations

Ingredients

Vitelloni Vesper

- 1½ oz Vodka
- 1½ oz good Gin
- Splash of St. Germaine
- Juice of half to whole Lime - to taste
- Small splash Verjus Blanc, if you can source - still yummy if you cannot find!

The Best Lemon Drop EVAH!

- 4 oz Citrus Vodka
- 2 oz Limoncello
- 2 oz Lemon Concentrate (NOT diluted)
- 4 oz Water

Directions

Shake well over ice and serve up in a chilled martini or highball glass.

Pour in large shaker with ice and shake. Serve in chilled martini glasses. Garnish with a lemon twist.

Details

Number of Servings: 1

Preparation Time: 5 minutes

Insider Tips

Vitelloni Vesper If you love citrus, freeze up some fresh squeezed lime juice into cubes and pour over a lime cube - reducing the lime in recipe.

The Best Lemon Drop EVAH! The more you shake - the more frozen it becomes and the more delectable like a Lemon Italian Ice. Substitute the lemon concentrate for mango or strawberry puree (from a liquor store found in lovely spouted bottles).

Use this time for self-care. Do things you have always wanted to do, and didn't have the time. This will not last forever. When travel resumes, it's adventures and full speed ahead!



Pomegranate Pimm's Cup Mocktail

From the home of Bev Mullee | Director, Sales

Ingredients

- 3 Strawberries, trimmed, sliced, and divided
- $\frac{1}{4}$ cup Pomegranate Juice
- Crushed Ice
- $\frac{1}{2}$ small Cucumber, scored and sliced
- 2 Orange slices
- $\frac{3}{4}$ cup Lemon-Lime Soda
- Fresh Mint sprigs
- Splash Club Soda
- 5 dashes Orange Bitters (optional)

Directions

1. Add 1 sliced strawberry and a splash of pomegranate juice to a 12 oz glass and muddle.
2. Add the remaining juice, then fill the glass with crushed ice, cucumber slices, orange slices, and remaining sliced strawberries.
3. Add the orange bitters, if using, and slowly add the lemon-lime soda.
4. Add a splash of club soda and garnish with a sprig of mint.

Details

Number of Servings: 1 - but I dare you to drink just one!

Preparation Time: 5 minutes

*We all need a refreshment
sometimes—try this summer
mocktail and get refreshed
all you want!*



French Press Zoom-tini

From the home of Lori Smith | Sr. Director, Global Marketing

Ingredients

- 1 Chilled Martini Glass
- 3-4 oz Coffee from French Press
- 2-3 oz Vodka
- 1 oz Coffee Creamer
- Ice

← I think Bailey's Irish Cream creamer works best for this recipe but any sweetened creamer will do

Directions

1. Wake up in the morning and make coffee using a French Press.
2. Reserve $\frac{1}{2}$ cup of coffee. Set aside at room temp or chill in the fridge.
3. Work. At home.
4. Happy Hour! It's time to Zoom with friends, family, and colleagues.
 - Fill a cocktail shaker with ice and add ingredients. Adjust quantities to your personal preference.
 - Shake. Pause (the creamer gets frothy). Pour.
 - Drink. Cheers!

Details

Number of Servings: 1, but you're going to want another one or two!

Preparation Time: 5 minutes

Insider Tips

Didn't make coffee in the morning? A shot from the Nespresso machine works too. Be sure to let it cool down slightly before using.

Be prepared to have more than one, so you might need to reserve more coffee!

STAR Performers: The ingredient for happy travel

Thank you, STAR Performers, for helping make this Recipe Book come to life. Your dedication to, and passion for, the wonder of world travel is nothing short of a recipe for success.

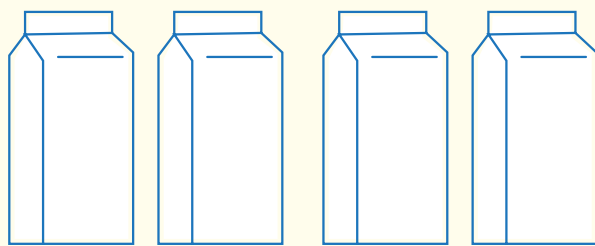


Get your ingredient equivalents on!

LIQUID INGREDIENT EQUIVALENTS

128 fl oz

=



4 quarts

=



1 gallon

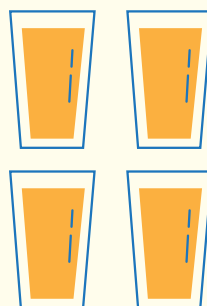
64 fl oz

=



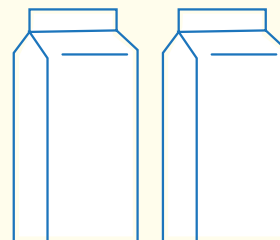
8 cups

=



4 pints

=



2 quarts

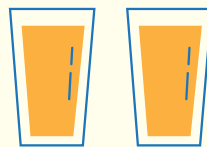
32 fl oz

=



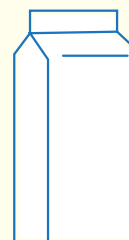
4 cups

=



2 pints

=



1 quart

16 fl oz

=



2 cups

=



1 pint



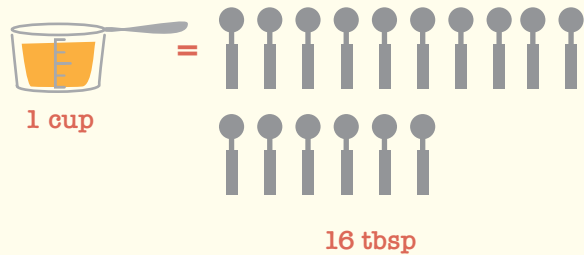
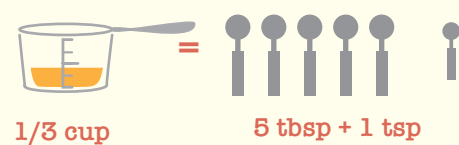
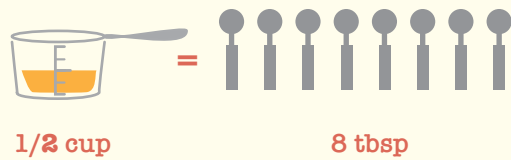
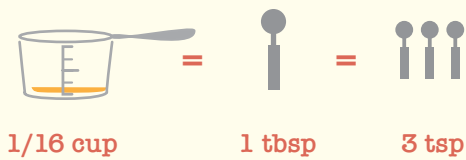
1 cup

=



1/2 pint

DRY INGREDIENT EQUIVALENTS



METRIC MEASUREMENTS TO U.S. MEASUREMENTS

- 0.5 ml = 1/8 teaspoon
- 1 ml = 1/4 teaspoon
- 2 ml = 1/2 teaspoon
- 5 ml = 1 teaspoon
- 15 ml = 1 tablespoon
- 25 ml = 2 tablespoons
- 50 ml = 2 fluid ounces = 1/4 cup

- 75 ml = 3 fluid ounces = 1/2 cup
- 125 ml = 4 fluid ounces = 1/2 cup
- 150 ml = 5 fluid ounces = 2/3 cup
- 175 ml = 6 fluid ounces = 3/4 cup
- 250 ml = 8 fluid ounces = 1 cup
- 500 ml = 1 pint = 2 cups
- 1 liter = 1 quart = 2 pints = 4 cups

goditi lo spirito di cucina e l'amore

"Enjoy the spirit of cooking and love"

From:

The Classic Vacations Marketing Team
to you.

