

The background of the entire page is a repeating pattern of white line-art icons on a maroon background. The icons include various kitchen tools such as spatulas, whisks, rolling pins, and griddles, as well as small hearts and citrus slices.

# UG2's Family Cookbook



FIRST EDITION

2020

The logo for UG2, featuring the letters 'UG' in a serif font and a '2' in a script font, with a stylized white arc underneath.

UG<sub>2</sub>

Thank you to everyone who contributed to the creation of UG2's first ever family cookbook! Enclosed please find a selection of favorite recipes submitted by members of our UG2 team.

Here at UG2, food is a big part of our company culture. Since our inception, food has brought us together on many occasions allowing us to make many wonderful memories and celebrate incredible milestones.

While the events of 2020 have limited our ability to share meals together, we are embracing the opportunity to share favorite recipes as we look to celebrate the holiday season a little differently this year.

May everyone find joy in experiencing some new and exciting recipes!

Bon appetite!



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# *Soups, Salads, Appetizers & Vegetables*

# Stuffed Mushrooms

Submitted by: Christina Quill

Approximate Preparation Time: 15 minutes

Approximate Cook Time: 45-50 minutes

## INGREDIENTS

- 1 ½ lb. baby mushrooms
- Anywhere from 2 to 2 ½ Tbsp. of butter
- 2 cloves of garlic minced
- ¼ cup of bread crumbs
- Salt
- Pepper
- ¼ cup of grated Parmesan cheese to start, then you will add more for the toppings
- 2 Tbsp. of freshly chopped parsley, again you will need some more for the toppings
- 1 Tbsp. chopped thyme
- Cream Cheese (4 ounces) or a little more

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Spray baking sheet with cooking spray.
3. Remove the stems from the mushrooms and chop stems.
4. Place the caps on the cooking sheet.
5. In a skillet over medium heat melt butter, add chopped stems and cook for about 5 minutes, until the moisture is out.
6. Add garlic and cook until you smell the stems and garlic (about 1-2 minutes).
7. Then add the breadcrumbs and slightly toast (about 3-4 minutes).
8. Remove skillet from the heat and let it cool down a bit.
9. In the meantime, in a large bowl mix together the stem mixture with parmesan cheese, cream cheese, parsley and thyme.
10. Fill the caps and sprinkle more cheese on top of stuffed mushrooms.
11. Bake until mushrooms are soft and tops are golden brown (20-25 minutes).
12. Garnish with Parsley and Serve and enjoy!

# Korean Fried Cauliflower

Submitted by: Abs Gohel

Approximate Preparation Time: 20 minutes

Approximate Cook Time: 30 minutes

## INGREDIENTS

- 1 head of cauliflower cut into 1 inch florets
- Oil for frying - depending on your vessel 2 to 4 cups (I shoot for 2 inches of oil in a high walled pot)
- Kosher Salt
- 1/3 cup toasted sesame seeds
- 2 green onions sliced thinly

### For the batter

- 1/2 cup all purpose flour
- 1/2 cup cornstarch
- 1 cup water
- 2 tsp. kosher salt
- 1/2 tsp. baking powder

### Sauce

- 1 cup Gochujang (Korean Chili Paste)
- 2/3 cup soy sauce
- 1/3 cup rice wine vinegar
- 1/4 cup honey
- 1/4 cup brown sugar
- 2 Tbsp. sesame oil

## DIRECTIONS

1. On medium high heat, heat up the oil to 350 degrees.
2. Remove the leaves and stem from the cauliflower then cut into 1-inch florets. Cut the green onions thinly into coins.
3. Mix the batter ingredients in big bowl (batter should be thin).
4. Mix sauce ingredients in different bowl.
5. In a small sauce pot, add the sauce and simmer for 10 minutes. Pour sauce in separate bowl to rest.
6. When the oil is 350 degrees, working in batches, add some cauliflower into the batter to coat, then move it into the oil. Make sure to let the batter drip off before adding to the oil.
7. Fry for 6 minutes in total, agitating the cauliflower a few times. After 6 minutes, place on a plate lined with a paper towel. Salt while hot.
8. Repeat steps 6 and 7 until all the cauliflower are fried.
9. In a big bowl, add half your sauce, the cauliflower, the rest of the sauce, and the sesame seeds (In that order). Mix thoroughly.
10. Serve hot and top with green onions.



# Parmesan Broccoli Bites

Submitted by: Gina Wang

Approximate Preparation Time: 10 minutes (extra chill time, see below)

Approximate Cook Time: 20 minutes

## INGREDIENTS

- 1 pkg frozen chopped broccoli (10 oz)
- 1 pkg dry stuffing mix (6 oz)
- ½ cup grated parmesan cheese
- 1 medium chopped onion
- 6 eggs, beaten
- ¾ butter, melted
- 1 tsp. black pepper
- ½ tsp. garlic salt or kosher salt

## DIRECTIONS

1. Cook broccoli with water until tender (approx. 5-7 minutes on stove) then drain water.
2. Mix all ingredients in large bowl thoroughly.
3. Cover and chill in refrigerator for 1 hour.
4. Preheat oven to 325 degrees F.
5. Shape mix into 1" balls and place on baking sheet.
6. Bake 15-20 minutes until brown.



# Party Dip

Submitted by: Lou Gioconda

Approximate Preparation Time: 20 Minutes

Approximate Cook Time: 30 Minutes

## INGREDIENTS

- Large bar of Philadelphia cream cheese
- 1 large jar of mild or hot salsa (whatever is your preference)
- 1 large bag of shredded sharp cheddar
- 1 large bag of Tostitos Tortilla chips (The scoops work the best)
- 1 large glass Pyrex baking dish

## DIRECTIONS

1. Take the bar of Philadelphia cream cheese and spread evenly throughout the bottom of the glass Pyrex baking dish.
2. Pour the entire large jar of Salsa over the cream cheese once again spread it evenly over the cream cheese.
3. Take the large bag of shredded sharp cheddar and cover the cream cheese and Salsa again spread it evenly over the cream cheese and Salsa.
4. Bake in the oven at 350 degrees for 30 minutes or until the cheddar cheese is melted.
5. Let stand 5 minutes or so after you take it out of the oven.
6. Serve with the Tostitos Tortilla chips.
7. Have fun dipping!

# Minestrone Soup

Submitted by: The Lanzillo Family

Approximate Preparation Time: 20 minutes

Approximate Cook Time: 2 hours

## INGREDIENTS

\*Feel free to omit certain vegetable and/or add others. Use what you have on hand but adjust seasonings. Garlic bread make a great companion to this recipe.

- 1 quart of cold water
- 1 medium onion, chopped
- 1 8-ounce can whole green beans, undrained
- 1 8-ounce can chickpeas, undrained
- 1 8-ounce can kidney beans, undrained
- 1 small zucchini, unpeeled and diced
- 1 celery stalk with leaves, chopped
- 2 carrots, peeled and thinly sliced
- 1 16-ounce can chicken broth or 2 cups homemade broth
- 1 medium cabbage, chopped (remove center core)
- 1 8- ounce can medium sized peas, undrained
- Quick Pesto Sauce (optional, see recipe below directions)
- 1 8-ounce can tomato sauce or 1 cup Marinara sauce
- ½ cup cooked pastina, tubetini, acini di pepe or raw rice (optional)
- Parmesan Cheese Rinds (optional)
- Salt and pepper to taste
- Freshly grated parmesan or Romano cheese

## DIRECTIONS

1. Place the first 11 ingredients in a large pot and bring to a slow boil. Add parmesan rinds (optional). Lower heat and simmer uncovered for 1 ½ or 2 hours, stirring often.
2. Add the pesto sauce and tomato sauce to the soup. Adjust seasonings.
3. Bring sauce to a soft boil and add cooked pasta or rice of your choice.
4. Ladle the soup into bowls and sprinkle with grated cheese

## QUICK PESTO SAUCE:

- ¼ cup olive oil
  - 1 garlic clove, chopped
  - 1 Tbsp. chopped fresh basil leaves
  - 1 Tbsp. chopped fresh parsley
  - ½ cup freshly grated Parmesan or Romano Cheese
- Blend all ingredients in blender until smooth.

# Fried Eggplant Appetizer

Submitted by: The Lanzillo Family

Approximate Preparation Time: 30 Minutes

## INGREDIENTS

- 5 small, Italian eggplants
- 4 eggs
- 1 tsp. salt
- 1 tsp. pepper
- 3 cups of Italian flavored breadcrumbs
- ¼ cup of olive oil
- Bunch of basil
- Large balls of Fresh Mozzarella
- Diced Pimientos (Pastene brand if possible)

## DIRECTIONS

1. Skin eggplant and cut into ¼ inch medallions.
2. In a bowl beat 4 eggs, add salt and pepper to taste.
3. In a separate bowl, add 3 cups of Italian breadcrumbs.
4. In a large pan, add olive oil and turn on heat.
5. Once oil is hot, dunk each eggplant medallion in egg mixture then breadcrumb mixture and add to pan.
6. Cook medallion until golden brown (make sure to flip them!)
7. Once golden brown, remove from oil and place on a plate covered with a paper towel to cool.
8. Repeat until all eggplant medallions are fried.
9. Slice Mozzarella balls into 1/8-inch slices.
10. Garnish each eggplant medallion with a slice of mozzarella, basil leaf and a couple of pimientos.

# Papa's Famous Chicken Wings

Submitted by: The Lanzillo family

Approximate Preparation Time: 30 minutes

## INGREDIENTS

- 3 lbs. of chicken wings
- 1 cup of brown sugar
- 1 cup of soy sauce
- 1 cup of water
- ½ cup of butter
- ½ Tbsp. dry mustard
- Wrights Hickory Liquid Smoke

## DIRECTIONS

1. Put all ingredients in a large saucepan
2. Add chicken wings and simmer for 20-30 minutes until cooked

# Thai Crunch Salad

Submitted by: The Lanzillo Family

Approximate Preparation Time: 15 minutes

Approximate Cook Time: Must be chilled overnight

## INGREDIENTS

- 2 (3 ounce) packages of beef flavored ramen noodle soup mix
- 2 (8.5 ounce) packages of coleslaw mix
- 1 cup of sliced almonds, toasted
- 1 cup of sunflower kernels
- 1 bunch green onions, chopped
- $\frac{1}{2}$  cup of sugar
- $\frac{3}{4}$  cup of vegetable oil
- $\frac{1}{3}$  cup of white vinegar

## DIRECTIONS

1. Remove flavor packets from ramen soup mix and set aside; crush noodles. Place noodles in bottom of a large bowl. Top with coleslaw mix; sprinkle with almonds; sunflower kernels (or any other nuts you would prefer), and green onions.
2. In a separate bowl, whisk together contents from soup flavor packets, sugar, oil, and vinegar. Pour mixture over coleslaw. Cover and chill 24 hours.
3. Toss before Serving. (Serves 8 to 10 people)

## *Grandma Dee's Homemade Rappini and White Beans over Polenta Pizza*

Submitted by: The Lanzillo Family

Approximate Preparation Time: 1 hour

\*Makes 6 hearty servings\*

### **RAPPINI AND BEANS MIXTURE INGREDIENTS:**

- 2 bunches of rappini (broccoli rabe)
- ½ cup of olive oil (Filippo Berio brand or Pastene brand are our favorites)
- 4 large cloves of garlic cleaned and put through garlic press
- 2 cans of cannellini beans, do not drain (Pastene brand is our favorite)
- 1/2 tsp. crushed red pepper
- Salt (to taste)
- 1 tsp. Garlic powder
- 1 cup of water

### **DIRECTIONS FOR RAPPINI AND BEANS MIXTURE:**

Put a large saucepan with a cover on the stove.

Fill ½ way with water and bring to boil (do not add salt).

Clean rappini under cold water and cut off end of stems and discard.

Cut the rappini in half.

Place rappini in the boiling water and let cook until tender (approximately 15 minutes).

Remove rappini and place in a colander and drain all water from them.

**In a Dutch oven, add olive oil and garlic.**

Cook on low heat until garlic is slightly golden.

Add rappini, salt (to taste) and crushed red pepper.

Sprinkle top of pan with garlic powder.

Add 1 cup of water and 2 cans of cannellini beans (including the juice from the beans).

Cook over medium heat (covered) and stir occasionally for 30 minutes.

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# Grandma Dee's Homemade Rappini and White Beans over Polenta Pizza

## CONTINUED

### POLENTA PIZZA INGREDIENTS:

**NOTE:** preheat oven on convection bake to 375 degrees

- 4 cups of water
- 1 cup of corn meal (Quaker Oats brand)
- 2 tsp. Black Pepper
- ½ cup grated pecorino Romano cheese
- 1 tsp. of salt
- ¼ cup of olive oil (Filippo Berio brand or Pastene brand)

### DIRECTIONS FOR POLENTA PIZZA:

Put 4 cups of water in saucepan and turn on heat to medium.

Add salt to taste.

Add corn meal and whisk the corn meal as you add it to eliminate any lumps.

Cook until mixture starts to thicken (usually 10-15 minutes) stirring constantly.

When corn meal is almost fully cooked add black pepper, grated cheese and olive oil stirring constantly.

Cook for an additional 5-10 minutes to bring to boil.

**Get a glass Pyrex dish (either 9 X 13 or similar).**

Add mixture from above to baking dish.

Bake for 30-40 minutes until golden brown and crispy on top (do not burn).

Remove polenta pizza from oven and let set for 5-10 minutes.

Cut polenta pizza and place a large piece on a flat dish or coup dish (the pizza should be hot and runny with a crisp crust on top).

Cover the pizza with a few spoonful's of the rappini and beans.

Serve and enjoy!



# French Onion Soup Gratinée

Submitted by: The Lanzillo Family

Approximate Preparation Time: 25 minutes

## INGREDIENTS

- 4 onions, finely sliced
- 1 Tbsp. flour
- 6 cups of beef stock
- ½ tsp. salt
- ½ tsp. pepper
- ½ stick of butter
- ½ loaf French, Scali or Italian bread
- Butter
- Garlic powder
- Gruyere and/or Munster Cheese

## DIRECTIONS

Simmer onions in ½ stick butter in saucepan. Add flour, stirring until blended, about 3 minutes. Stir in beef stock. Add salt and pepper; cover and simmer for 20 minutes. Meanwhile, slice bread into 4 to 6 slices. Spread bread with butter and season to taste with garlic powder. Toast bread under broiler until golden brown. Pour soup into separate ovenproof bowls. Top each bowl of soup with garlic toast and ¼ to ½ cup cheese. Put under oven broiler until bubbly. Serve hot. Serves 4 to 6 people.



# Main Dishes



# Mezzano Ragu

Submitted by: Kimberly and Michael Mezzano

Approximate Preparation Time: 25 – 30 minutes

Approximate Cook Time: 4 hrs

## INGREDIENTS

- Finely Diced Carrots, Celery & Onions
- 28 oz. can of Tomato sauce/crushed tomatoes
- 6 oz can tomato paste
- 1 cup White Wine
- 2/3 cup Whole Milk
- ½ cup Heavy Cream
- 1 – 1.5 cup Beef Broth
- 2 Tbsp. Oil
- 2 Tbsp. Butter
- Hearty pinch Salt & Nutmeg + pepper to taste
- 1 lb. Meat Loaf Mix (equal ground beef, lamb, pork)

## DIRECTIONS

1. In a large Dutch Oven or other large heavy pot heat oil & butter medium-high heat, and add veggies, let cook for 15 minutes.
2. Add meat loaf mix to veggies, crumble, brown and let cook for 1 hour on medium heat. Stir often. Meat and veggies should be a dark brick color.
3. Add 1 cup of white wine and up heat to medium-high and cook for 1-2 minutes.
4. Reduce heat back to medium and add salt, nutmeg & 1 cup whole milk, cook for 3-5 minutes.
5. Add tomato paste, tomato sauce (rinse jar with ¼ c water) and ½ of the beef broth and bring to simmer. Partially cover and cook for 1 - 2 hours on low heat.
6. After 1 hour, add remaining beef broth and cook for another hour on low heat.
7. Add ½ cup heavy cream (whole milk if not) and cook for 20 minutes on low heat.

\*Works best with short round noodles such as Rigatoni or Ziti. Sauce tastes better still after overnight in fridge. \*

# Pineapple/Polynesian Meatballs

Submitted by: Kara Byrne

Approximate Preparation Time: 25 Minutes

Approximate Cook Time: 15 Minutes

## INGREDIENTS

- 1 tsp. oil
- 1 red pepper, chopped
- ¼ cup BBQ sauce
- 1 tsp. ground ginger
- 1 tsp. garlic powder
- 2 cans pineapple chunks, drained (save juice)
- 2 cups white rice
- ¾ lb. meatballs (frozen or homemade)

## DIRECTIONS

1. Heat oil in large skillet, medium/high heat. Add peppers & onions and cook for about 5 minutes.
2. Stir in BBQ sauce, ginger, garlic powder and pineapple juice (from cans). Add meatballs and cook until meatballs are heated through, about 10 minutes.
3. Stir pineapple chunks into meatball mixture and serve over rice!

# Pastel de Choclo – Chilean Beef and Corn Casserole

Submitted by: Carol Ambler

Approximate Preparation Time: 25 minutes

Approximate Cook Time: 60 minutes

Pastel de choclo is a beef and corn casserole that is a very traditional and popular dish in Chile. Lots of different flavors, like beef and onions, raisins, olives, and roasted chicken, go into the body of the casserole, and the whole thing is topped off with a thick layer of creamed choclo corn. The corn “pudding” layer caramelizes in the oven, and the result is a delicious salty/sweet combination that’s reminiscent of shepherd’s pie.

Choclo is an Andean variety of corn with large starchy kernels that are slightly less sweet than most North American corn varieties, though any corn works well for this recipe. You can often find frozen choclo in Latin American grocery stores.

This dish is traditionally baked in a shallow, round clay pot. A cast-iron skillet works well as a substitute (with the benefit of being able to cook the onions and beef in it first), but any casserole dish will do.

## INGREDIENTS

- 3 to 4 medium onions (chopped)
- 3 Tbsp. vegetable oil
- 1 1/2 lbs. ground beef
- 2 tsp. cumin
- 2 tsp. salt (divided)
- 1/2 tsp. ground pepper
- 3 cups corn kernels (fresh or frozen)
- 1 cup whole milk (divided)
- 1/4 cup butter
- 1 Tbsp. sugar
- 2 Tbsp. basil (finely chopped)
- 1/2 cup raisins
- 1/3 cup chopped black olives
- 3 hard-boiled eggs (chopped)
- 1 cup roasted chicken (shredded)

CONTINUED

# Pastel de Choclo – Chilean Beef and Corn Casserole

## CONTINUED

### DIRECTIONS

- Sauté the onions in the vegetable oil until soft and translucent - 5 minutes.
- Add the ground beef, cumin, 1 teaspoon salt, and pepper. Cook, stirring, until the beef is crumbled and browned. Remove from heat and set aside.
- Place the corn kernels in a food processor or blender with 1/4 cup milk. Process for 1 to 2 minutes, until the corn is blended and appears creamy.
- Melt 1/4 cup of butter in a large saucepan. Add 1 teaspoon salt, sugar, and the blended corn mixture.
- Add the remaining 3/4 cup milk and simmer, constantly stirring, until the mixture thickens about 5 to 10 minutes.
- Remove from heat and stir in the chopped fresh basil.
- Preheat oven to 375 degrees F.
- Drain the liquid from the browned beef mixture.
- Place the ground beef mixture in the bottom of a 3- to 4-quart casserole dish.
- Sprinkle the raisins, olives, and hardboiled eggs over the beef, then layer the chicken on top.
- Spread the corn mixture over the top of the casserole so that it covers the rest of the ingredients. Sprinkle the powdered sugar on top.
- Bake the casserole in the oven for 30 to 45 minutes, until the filling is bubbling hot and the corn mixture is golden brown.
- Serve warm.
- ENJOY!

# Miso Carbonara

Submitted by: Abs Gohel

Approximate Preparation Time: 30 minutes

Approximate Cook Time: 30 minutes

## INGREDIENTS

- 1/2 of large white onion, chopped
- 12 ounces mushrooms, chopped
- 6 garlic cloves crushed and chopped
- 1 cup parsley with stems, roughly chopped
- 5 egg yolks
- 1 egg
- 4 ounces grated Parmesan
- 3 Tbsp. white miso paste
- 1 lb. dry pasta (bucatini recommended)
- Olive Oil
- Salt and Pepper

## DIRECTIONS

1. Fill a large pot of water, add salt, and get it boiling.
2. In a medium bowl, whisk together the 5 egg yolks, 1 egg, the parmesan, miso, and 1.5 tsp. of freshly ground black pepper.
3. Heat a different large pot or pan to medium high heat and add olive oil and the mushrooms. Mix mushrooms every 4 minutes for 12 minutes or until they are brown.
4. After the mushrooms have browned, add the pasta to the water and stir it a couple times to prevent it from sticking.
5. Add the onions and garlic to the mushrooms and turn that pan to medium low. Let cook for at least 4 minutes.
6. While the pasta cooks, remove  $\frac{3}{4}$  cup of pasta water and set it to the side.
7. Drizzle  $\frac{3}{4}$  cup of the pasta water to the egg mixture and stir it immediately. Be careful to not add pasta water too fast, otherwise the eggs will cook.
8. When the pasta is 2 minutes shy of al dente, add the pasta to the mushroom and onion pan, and give it a mix.
9. Turn off the heat, add the egg mixture to the pasta, and mix vigorously in order to coat all of the pasta.
10. Stir in the parsley and serve.



# Paella

Submitted by: Julio Romera

Approximate Preparation Time: 1.5 – 2 hours

Approximate Cook Time: once the rice is added, should be boiling on medium heat for 20 minutes.

## INGREDIENTS

- 400g of bomba rice (can be bought online), if not any white rice, medium grain
- One garlic clove
- ½ red pepper
- ¼ of a small white onion
- 1 ½ cup small florets of cauliflower (I use frozen)
- ½ cup of lima beans (I use frozen)
- 1 cup of peas (frozen is fine)
- 1 ½ cups of green beans (frozen is fine)
- two/three cleaned squids (depending on size)
- 4 scallops
- 10 mussels (or little neck clams)
- 8 shrimp mid-size fresh unpeeled
- pinch of Saffron
- 1lb.to 1.5 lb. of boneless pork spareribs (optional)
- 1 liter of fish broth and have 1 liter of hot veggie broth in case additional liquid is needed
- ½ Tbsp. of paprika
- 1/3 of a cup of tomato sauce
- Salt and olive oil
- Potato brush (to clean the mussels!)

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# Paella

## CONTINUED

### DIRECTIONS

1. Cut the pork in cubes of around 1".
2. Clean if needed and cut the squids in rings around  $\frac{3}{4}$  of an inch.
3. Cut the scallops if they are big into fourths.
4. Cut the red pepper in strips of around 2" long.
5. Have the rest of the veggies ready in a bowl.
6. Cut the onion and garlic very small and set off to the side.
7. Make sure to clean the mussels well with a potato brush.
8. In a flat pan (paella pan would be best), 16" in diameter, add olive oil to sauté.
9. Once the oil is hot, put the pork in to sauté, add salt to taste, cook until brown, then remove and set to the side.
10. Now add the squid rings and scallops and add salt to taste, once ready, take out and set to the side.
11. Now add the beans, cauliflower, peas, green beans and red pepper, add salt to taste and sauté for 10 minutes. When ready, make room in the middle of the pan pushing the veggies to the sides, (add a little oil if needed to the middle) and sauté the onions and garlic, until soft.
12. Add the paprika but be sure the paprika does not burn! Then add the tomato sauce and mix all together with the rest of the veggies.
13. Add all the pork, squid rings, and scallops and allow to cook for a couple of minutes.
14. Add the fish broth, pour until covering the screws of the pan handles, then increase the temperature and let it boil on high.
15. Once the contents of the pan start boiling, add the Saffron, let it reduce until you can see the screws of the pan again.
15. Once you can see the screws, and while boiling on high, add all the rice evenly throughout the pan and add salt to taste (now is the time to make any corrections to seasoning)
16. Shake the pan to make sure the rice and everything evens out, and let it boil high for 3-4 minutes, then lower the flame to low heat, add the mussels and shrimp on top evenly around the pan. Let it boil on low for 20-22 minutes. (If it gets too dry and you see that the grains are still raw, you can add a little additional broth).
17. Once ready remove from heat and let it sit for 5 minutes.

**NOTE:** the goal is to get the grain lose not too sticky. You can shake the pan to avoid the rice sticking to the bottom, but a little burnt rice on the bottom is always normal and some people love it.

Once we have turned the heat down it is important not to remove the pan from the heat as you want to avoid the rice releasing too much starch and becoming a sticky mess. Enjoy!

# Mimi's Mac & Cheese

Submitted by: Bill Jenkins/Elizabeth McGinnis –  
Unicco Garnishments

Approximate Preparation Time: 30 minutes

Approximate Cook Time: 30 – 45 minutes

## INGREDIENTS

### White Sauce

- 1 stick of butter or margarine
- 1 ½ quarts of milk (regular not 2%)
- ½ cup of flour
- Salt & pepper to taste

### Other Ingredients

- 1 to 1 ½ lbs. of American cheese (you can use cheddar or a combination if you choose)
- 1 lb. cooked elbow macaroni (a good brand name)
- 30 Ritz crackers (does not have to be exact #)
- 1 cup of milk
- Salt & pepper to taste

## DIRECTIONS

Make 1 ½ quarts white sauce as follows:

One stick of butter or margarine, melted in 3 quart pan.

Remove pan from heat & add about ½ cup flour. Blend together until smooth.

Add 1 ½ quarts of milk & return pan to heat. Stir over medium heat until sauce thickens.

You will see it start to bubble. Add salt & lots of pepper to taste.

Cook 1 lb. of elbow macaroni about 8 – 10 minutes. Under cook as it will cook more in the oven.

Cut into small cubes 1 to 1½ lbs. of yellow American cheese from the deli.

(A good quality cheese not soft American cheese.)

Coarsely crush 30 Ritz crackers (approximate #). Do not use any other brand.

Crush the crackers using a rolling pin with the crackers between two sheets of wax paper or inside a plastic bag.

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# Mimi's Mac & Cheese

## CONTINUED

### DIRECTIONS

Butter two 1 qt. casserole dishes. Half fill each with cooked macaroni.

Sprinkle a handful of cheese cubes into each dish, mixing with macaroni add remaining cheese to white sauce.

Stir sauce until cheese cubes melt.

Pour sauce over macaroni covering macaroni.

Pour ½ cup of milk over top of each casserole & mix to blend.

Add more salt & pepper to taste.

Sprinkle crushed crackers over the top to cover.

Cook in oven set at 350 degrees F for 30 - 45 minutes until bubbles appear around edges.

### NOTE:

1. This can be a “cook once eat twice” meal.
2. If you want you can make “mini” casseroles instead of large ones. The small casseroles are nice to serve for company dinner. If you have any left over from making the large casseroles, you can make one small casserole. They cook in about 30 minutes.
3. This is wonderful for a “meatless meal” or to be served with spam, ham or meatloaf. It can be served with just vegetables for a vegetarian meal.
4. You can make it a completely different meal by adding anything you like to the main recipe. Left over ham or chicken, tomatoes, onions, mushrooms, or any combination of leftovers. Just mix in before you sprinkle on the cracker crumbs.

# Stuffed Zucchini

Submitted by: Carolina Mertes

Prep time: 20 minutes | Cook time: 45 minutes

Total time: 1 hour 5 minutes | Serves: 6 – 8

## INGREDIENTS

- 7 small-medium sized Zucchini
- Olive oil
- 3 slices sliced sourdough bread or 5 slices white bread (optional)
- ¼ cup chopped parsley
- 2 tsp. dried marjoram
- 1 tsp. dried oregano
- ½ tsp. dried thyme
- 2 cloves garlic, minced
- ¾ cup grated Parmesan cheese
- 3 extra large eggs
- Salt and Pepper to taste

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Parboil the zucchini--Wash, trim and halve the zucchini lengthwise, then place in boiling salted water. Cook about 5 minutes or until just fork tender, being careful not to overcook. Quickly drain and run under cold water. Cool completely, then scoop out the pulp, allowing it to drain. Chop it up, then set aside.
3. Arrange the zucchini halves on a baking sheet lined with foil. Salt and pepper the zucchini, then lightly dribble with olive oil.
4. Soak the bread in water just to moisten. Squeeze all the moisture out of the bread, then finely chop. (optional)
5. In a large bowl, combine the bread, zucchini pulp, the herbs, garlic, cheese, and eggs. Add salt and pepper to taste.
6. Evenly divide the filling mixture among the zucchini halves.
7. Bake about 45 minutes, or until golden. Allow to cool slightly before serving.

# "Sundays in Southie" Chili

Submitted by: Emily Hayden

Approximate Preparation Time: 10 minutes

Approximate Cook Time: 25 minutes

## INGREDIENTS

- 2 Tbsp. extra-virgin olive oil, 2 turns of the pan
- 2 poblano peppers, seeded and thinly sliced
- 2 lbs ground sirloin (ground turkey works, too)
- 1 medium onion, chopped
- 3 to 4 cloves garlic, chopped
- 2 Tbsp. grill seasoning, a couple of palm-fulls
- 2 Tbsp. Worcestershire sauce, eyeball it
- 2 chipotles in adobo, chopped, plus 1 tablespoon of the sauce
- 1/2 cup steak sauce (recommended: Peter Luger or A1)
- 1 cup beer (1/2 a bottle)
- 1 cup beef stock
- 1 (28-ounce) can crushed fire roasted tomatoes (it can be difficult to find to find a 28- ounce can of fire roasted tomatoes, but it is easy to find a 14.5-ounce can. I usually get one 28- ounce can of regular crushed tomatoes, and one 14.5 - ounce can of crushed fire roasted tomatoes and use about half of each can)
- 1 package corn muffin mix (or, let's be real, pre-made cornbread or corn muffins. Trader Joes sells Cornbread Chips that you should know about even if you have no intention of making this chili)
- Softened butter, for greasing a griddle
- 1 can black beans, rinsed and drained
- 1 1/2 tsp. cumin, half a palm full
- 2 scallions, chopped

## DIRECTIONS

1. Heat the extra-virgin olive oil in a medium soup pot over medium high to high heat. When oil smokes, add the sliced poblanos and char them a couple of minutes and scoot them off to the side of the pan and add meat.
2. Break up beef and brown it a couple of minutes then add the onions and garlic. Season the meat with grill seasoning, Worcestershire and chipotles in adobo.
3. Cook until onions are tender, 5 to 6 minutes more, then stir in steak sauce and beer. Cook beer off for 1 minute then add stock and tomatoes and reduce heat to low.
4. (If you're an over-achiever) Heat a nonstick griddle pan over medium heat. Butter the griddle then pour in batter to make 3 3/4-inch corn pancakes. Season beans with cumin. Top each poured corn cake with a couple tablespoons of black beans and a little chopped scallion. Flip cakes when bottoms are deeply golden and cook another 1 to 2 minutes on the opposite side. You should be able to make 6 cakes in 2 batches.
5. Top bowlfuls of the chili with some version of cornbread and serve.

# Chicken with Spinach & Mushroom Dish

Submitted by: Janet Guisti

Approximate Preparation Time: 20 minutes

Approximate Cook Time: 30 minutes

## INGREDIENTS

- 2 packages of thin chicken breasts
- Few slices of prosciutto  
(4 or 5 to cover chicken breasts)
- Half bag of fresh spinach
- 8 oz package of fresh sliced mushrooms
- 1 envelope Lipton Recipe Secrets Savory Herb and Garlic
- ½ cup of white wine
- ¼ cup Olive Oil
- 8oz shredded mozzarella

## DIRECTIONS

Preheat oven to 375° F. Spray a 13/9" pan with pam put 2 layers of chicken in pan, cover with prosciutto, top with spinach, sprinkle with a little kosher salt and black pepper and top with mushrooms. Whisk together olive oil, wine and savory herb envelope, pour over everything. Lay a piece of foil over (not tight) and bake for 30 minutes. Uncover and top with cheese and bake for 5 minutes more or until cheese is melted.



# Celebrity Vodka Sauce

*\*One of Gigi Hadid's favorites from Bon Appetite\**

Submitted by: Maggie Walsh

## INGREDIENTS

- ¼ cup olive oil
- ½ shallot, finely chopped
- 1 small garlic clove, finely grated
- ½ cup tomato paste
- 2 Tbsp. vodka
- 1 cup heavy cream
- 1 tsp. crushed red pepper flakes
- Kosher salt, freshly ground pepper
- 1 lb. fusilli pasta
- 2 Tbsp. unsalted butter
- 1 ounce finely grated Parmesan, plus more for serving
- ¼ cup chopped fresh basil

## DIRECTIONS

### Step 1

Heat oil in a large skillet over medium. Add shallot and garlic and cook, stirring occasionally, until softened, about 5 minutes. Add tomato paste and cook, stirring occasionally, until paste is brick red and starts to caramelize, about 5 minutes. Add vodka and cook, stirring constantly, until liquid is mostly evaporated, about 2 minutes. Add cream and red pepper flakes and stir until well blended. Season with salt and pepper; remove from heat.

### Step 2

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid. Add pasta to skillet with sauce along with butter and ½ cup pasta cooking liquid. Cook over medium-low heat, stirring constantly and adding more pasta cooking liquid if needed, until butter has melted and a thick, glossy sauce has formed, about 2 minutes. Season with salt and pepper and add 1 oz. Parmesan, tossing to coat. Divide pasta among bowls, then top with basil and more Parmesan.

### Step 3

Do Ahead: Vodka sauce can be made 5 days ahead; cover and chill

# Chicken Marsala Recipe

Submitted by: The Lanzillo Family

Approximate Preparation Time: 50 minutes

Serves 4 people

## INGREDIENTS

- ¼ lb. pancetta or bacon, chopped
- ½ cup of flour
- 4 skinless, boneless chicken breast halves, butterflied and pounded
- 6 Tbsp. butter
- 1 lb. mushrooms (or a mixture of shiitake, portobello, and white mushrooms), stemmed and thinly sliced
- 1 clove of garlic, finely chopped
- ½ cup Marsala wine
- 1 cup chicken broth
- ¼ cup heavy cream
- 2 Tbsp. chopped fresh parsley

## DIRECTIONS

In a large heavy-based skillet, cook the pancetta or bacon over medium-high heat, stirring often, for 4 minutes or until crisp. Using a slotted spoon, transfer it to a plate lined with paper towels. Do not wipe out the pan.

In a large shallow bowl, stir together the flour, salt, and pepper. Dip the breasts into the flour to coat them all over. Pat off the excess flour.

Turn the heat under the skillet to medium-high. Add 2 tablespoons of the butter. When it is foaming, add half of the chicken breasts and cook them, turning often, for about 5 or 6 minutes or until they are browned and cooked through. Transfer the chicken to a plate and keep warm.

Add 2 more tablespoons of butter to the pan and brown the remaining chicken breasts in the same way.

Melt the remaining 2 tablespoons of butter in the skillet. Add the mushrooms, salt and pepper. Cook over medium heat, stirring often, for 10 minutes or until the mushrooms release their liquid. Turn up the heat and cook, stirring constantly until the liquid almost evaporates.

Add the garlic and pancetta or bacon to the pan and cook, stirring, for 1 minute.

Add the wine and bring the liquid to a boil. Reduce the liquid to ¼ cup. Add the chicken broth and return to a boil. Let the mixture bubble steadily for 2 minutes. Stir in the cream and cook, shaking the pan, until the mixture returns to a boil. Taste for seasoning and add more salt and pepper if you like.

**CONTINUED**

# Chicken Marsala Recipe

## CONTINUED

### DIRECTIONS

Return the chicken to the pan. Reheat it in the simmering sauce, turning several times, for 3 minutes or until the chicken is hot again. Sprinkle with parsley and serve at once.

#### Notes on Preparing Boneless Chicken Breasts:

Lay half of a chicken breast on a cutting board. Holding a knife parallel to the board, slice the breast in half, but don't cut all the way through; the two pieces should remain connected so that you can open them like a book. Set the breast between two sheets of heavy plastic wrap. Using the bottom of a cast iron skillet or the side of a cleaver or a large chef's knife, pound the chicken to flatten it to a  $\frac{1}{4}$  inch thickness. Use as directed in recipe above.

# Broccoli and Ziti

Submitted by: The Lanzillo Family

Approximate Preparation Time: 30 minutes

Approximate Cook Time: 20 minutes

## INGREDIENTS

- ¼ cup of olive oil
- 8 ounces of chicken broth
- 2 to 3 Tbsp. parsley
- 1 tsp. red pepper
- 4 Tbsp. butter
- 5 to 6 slices of American cheese
- 1 large bunch of broccoli
- 1 lb. of ziti
- 2 to 3 cloves of garlic
- Grated cheese

## DIRECTIONS

Steam flowers and stems of broccoli. Chop garlic in olive oil and sauté with parsley and red pepper. After a few minutes, add chicken broth and butter. Add cheese to mixture until melted. Cook ziti and while it is cooking, add broccoli (steamed) to cream sauce. Add ¼ cup of broccoli water to sauce as well.

When ziti is al dente, remove and don't drain thoroughly. Add cream sauce to pasta; add grated cheese and serve.

# One Skillet Lemon Butter Chicken and Orzo

Submitted by: Jonathan Peck (Peck Family Recipe)

Cook time: 30 minutes

Total time: 45 minutes | Servings: 6 servings

## INGREDIENTS

- 2 Tbsp. extra virgin olive oil
- 1 lb. chicken breasts
- 1 regular lemon, sliced
- 2 Tbsp. butter
- 1 clove garlic, minced or grated
- 1 cup Orzo pasta/rice
- 1/3 cup white wine
- 2 1/2 cups low sodium chicken broth
- 1/2 a bunch kale, roughly torn
- Juice of 1 lemon
- 1 Tbsp. chopped fresh dill (optional)
- Kosher salt and pepper

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Heat olive oil in a large Dutch oven or cast-iron skillet set over medium heat. Season the chicken all over with salt and pepper. When the oil is shimmering, add the chicken and sear on both sides until golden brown, about 3-5 minutes per side. Remove chicken from the skillet.
3. To the same skillet, add butter and lemon slices. Sear the lemon until golden on each side, about 1 minute. Remove the lemon from the pan and add to the plate with the chicken.
4. To the same skillet, add the garlic and orzo. Cook until the garlic is fragrant, and the orzo is toasted, about 2-3 minutes. Add the wine to the skillet and de-glaze the pan. Add the chicken broth, kale and lemon juice. Bring to a boil over high heat and stir. Slide the chicken, lemon slice, and any juices left on the pan back into the skillet.
5. Transfer to the oven and roast, uncovered for 15 minutes or until the chicken is cooked through.
6. Serve with the chicken topped with dill (optional) and lemon zest.

# Chicken and Artichoke Casserole

Submitted by: The Lanzillo Family

Approximate Preparation Time: 1 hour  
Approximate Cook Time: 30 – 40 minutes

## INGREDIENTS

- ½ lb. fresh mushrooms
- 2 Tbsp. butter
- 1 (14 ounce) can chicken broth
- 3 chicken breasts (3 lbs.)
- 1 (14 ounce) can artichoke hearts, drained
- ¼ cup of butter
- ¼ cup of flour
- ¼ tsp. salt
- 1/8 tsp. pepper
- ¾ cup of light cream
- ½ cup Parmesan cheese
- 2 Tbsp. sherry
- ½ tsp. dried rosemary, crushed

## DIRECTIONS

Sauté mushrooms in 2 tablespoons of butter and set aside. Flour and pepper chicken and fry until brown. Arrange in an 8x12 inch casserole dish and top with artichokes.

To prepare sauce: Melt ¼ cup butter; stir in flour, salt and pepper. Gradually add chicken broth and cream and cook until thickens. Blend in cheese, sherry and rosemary. Pour over chicken and sprinkle with mushrooms. Bake at 325 degrees for 30 minutes. If prepared ahead and refrigerated, bake 40 minutes.

Serves 6 to 8. This casserole is delicious with rice pilaf!

# Linguini with Clams

Submitted by: The Lanzillo Family

Approximate Preparation Time: 45 minutes

## INGREDIENTS

- ¼ cup olive oil
- 4 to 5 cloves of garlic
- 1 cup of chicken broth
- 2 to 3 Tbsp. parsley
- 1 to 2 tsp. red pepper and black pepper
- Grated cheese
- 1 lb. linguini pasta
- 1 to 2 cans (8 ounces) baby clams
- Fresh clams from fish market (optional) steamed

## DIRECTIONS

Mince cloves of garlic and sauté in olive oil. Add parsley, red and black pepper, and chicken broth. Simmer while pasta is cooking.

If adding fresh clams, in separate pan, add ½ cup of white wine and parsley. Steam until opened (approximately 10-15 minutes).

1-2 minutes before the pasta is ready, add canned clams to sauce. Canned clams should only be heated for a couple of minutes! Drain pasta (not thoroughly) and add sauce. Add fresh steamed clams (if you decided to add those). Add grated cheese and serve.



# Mustard Glazed Loin of Pork

Submitted by: The Lanzillo Family

Approximate Preparation Time: 15 Minutes

Approximate Cook Time: 1 hour and 30 minutes

## INGREDIENTS

- 1 (3 to 4 lb.) boned center cut loin of pork
- 1 clove of garlic, cut of slivers
- ½ Tsp. Salt
- Freshly ground black pepper
- ¼ cup of homemade breadcrumbs
- 2 Tbsp. of minced parsley
- 1 Tsp. crushed rosemary
- 3 Tbsp. Dijon style mustard

## DIRECTIONS

With the tip of a sharp knife, make a series of small cuts to the depth of ¼ inch in the fatty surface of the pork. Slip a sliver of garlic in each incision. Rub the pork with salt and pepper. Place on a platter (or roasting pan) in the refrigerator until 1 hour before final preparation. (May be partially prepared up to 6 hours in advance).

In a small bowl, combine the breadcrumbs, parsley and rosemary. Mix well and reserve. Time allowance or final preparation is 1 ¾ hours. Preheat the oven to 350 degrees F. Position the pork on a rack in a roasting pan and roast in the oven for 1 hour.

Remove from the oven and spread the pork surface with mustard using a metal spatula. Scooping out some of the breadcrumbs with the palm of hand, pat it onto the mustard. Repeat until all the mustard is coated with herbed crumbs. Return the pork to the oven and increase the temperature to 375 degrees and roast the pork another 30 minutes or until the internal temperature of the meat reads 170 degrees or a meat thermometer. Transfer to a heated platter and let the meat rest 5 to 10 minutes before carving.

# Slow Cooked Beef (using Crock Pot)

Submitted by: Rob Ryan & the Ryan Family

Approximate Cook Time: 8 – 10 hours

## INGREDIENTS

- ¼ cup Red Wine
- ¼ cup Water
- 1¼ cup low sodium soy sauce
- 3 – 4 lbs. Chuck Roast
- 1 Tbsp. Black Pepper
- 1 Bay Leaf
- 1 lb. carrots (optional)
- 2 cans of white potatoes (optional)

## DIRECTIONS

Brown meat slightly in another pan on all sides in oil first (optional). Pour soy sauce and soup mix into crock pot and mix well, add Roast add pepper on top, add bay leaf. Cover and cook for 10 hours. (You can add 1 lb. carrots and 2 cans White Potatoes after 6 hours).

### Gravy (Optional):

The gravy can be made by adding 1/3 cup corn starch to juice whisked well, once roast is done. Cooking for 8 to 10 hours is best and of course you always have the option to double the recipe!

# Grandma Dee's Homemade Meatballs

Submitted by: The Lanzillo Family

Makes 20-24 meatballs. For best results make the meatball mixture the night before and refrigerate and fry on the following day.

Form meatballs about 2 – 2½ ” in circumference (a handful).

## INGREDIENTS

- 1 lb. of ground pork
- 1 lb. of ground veal
- 1 loaf of stale Italian bread or 4 cups of Italian breadcrumbs
- 2 large eggs
- 2 handfuls of grated cheese
- 1 handful of fresh flat Italian parsley
- ½ tsp salt
- ½ tsp pepper
- ½ tsp of garlic powder
- 2 cloves of fresh garlic peeled and pressed
- Raisins and Pine Nuts: (Optional) You can split the mixture and add in a handful of raisins and pine nuts (pignoli/ pine nuts) if you want.

**If using stale bread:** Fill a pan with lukewarm water and soak the stale Italian bread in the pan- submerge it twice and place in a colander and squeeze out all excess water. IMPORTANT to get all excess water out.

**Key: the bread cannot be too wet!!!**

## DIRECTIONS

In a large bowl add the pork and veal.

Add all seasonings to meat mixture.

Add the bread into the bowl, add the eggs and cheese and mix thoroughly with your hands.

Ideally, you refrigerate the meatball mixture overnight and cook the following day.

### Frying the Meatballs:

You will fry the meatballs in a large frying pan using Filippo Berio 100% Olive Oil (not extra Virgin olive oil just regular virgin olive oil).

Fry meatballs, turning them on their sides on medium heat (oil must be hot).

Do not burn the meatballs!

Put on a plate with a paper towel to drain excess oil.

# Shrimp Mozambique

Submitted by Kat Luce

Approximate Preparation Time: 5 minutes

Approximate Cook Time: 20 minutes

## INGREDIENTS

- 1 lbs of shrimp (Keeping shell on adds more flavor)
- 1 onion, minced
- 1 teaspoon parsley, chopped
- 1 tablespoon piri piri sauce or another type of hot sauce (optional)
- 4 garlic cloves, chopped
- 1/2 stick butter
- 1 tablespoon olive oil
- 1/2 cup white wine or beer
- 1 packet sazón goya con azafrán
- salt and pepper to taste

**NOTE:** Double recipe for larger crowd

## DIRECTIONS

1. In a bowl add the chopped garlic, piri piri sauce, packet of sazón goya, and salt and pepper to taste. Mix it together.
2. Add the olive oil and half of the butter to a frying pan with the onion and cook until soft, 4 – 5 minutes over medium heat.
3. Add the contents of the bowl to the pan, stir, and cook for 1-2 minutes. Add wine/beer, bring to boil and reduce for 2 minutes over medium high heat. Add the shrimp and the rest of the butter.
4. Cook over medium heat until the shrimp pink.
5. Place the shrimp and sauce in a serving platter and garnish with the parsley. Serve along with the white rice and nice crusty bread
6. Enjoy!

The background of the entire page is a repeating pattern of white line-art icons on a dark red background. The icons include various baking tools such as rolling pins, cookie cutters, whisks, spatulas, and small hearts, as well as some food items like cookies and fruit slices.

# *Cookies, Cakes, Scones & Other Desserts*

# Flan

Submitted by: Irene Pompey

Approximate Preparation Time: 20 – 30 minutes

Approximate Cook Time: 35 – 45 minutes

## INGREDIENTS

### Recipe for one 9 x 9 cake pan

- Evaporated Milk (1 can)
- Sweetened Condensed Milk (1 can)
- 2 Large Eggs
- Granulated Sugar (1 ½ cups)
- Vanilla Extract (¼ tsp.)
- OPTIONAL: 8oz cream cheese (equal to 1 block)

## DIRECTIONS

1. In large bowl mix together evaporated milk, sweetened condensed milk, eggs and vanilla extract using whisk or electric mixer then set aside.
2. OPTIONAL: beat cream cheese until completely softened and smooth then add and mix with Step 1 ingredients. For best results, make sure cream cheese is at room temperature.
3. For this step you MUST use wooden spoon. Pour sugar into saucepan on medium-high heat. Stir constantly using wooden spoon until completely caramelized. Take off heat and move to next step. Do NOT overheat, this will burn quickly.
4. Pour caramel into cake pan and quickly move it around to cover entire bottom of pan. This must be done immediately after taking caramel off heat before the caramel hardens.
5. Pour mixture into cake pan.
6. Bake at 350° for approx. 35-45 minutes (use toothpick trick to check if done).
7. Refrigerate for at least 2 hours.

# Tiramisu

Submitted by: Andrew Guarino

## INGREDIENTS

- 2½ cups strong brewed coffee, room temperature
- 1½ Tbsp. instant espresso powder
- 6½ Tbsp. Kahlua
- 6 Egg yolks
- ⅔ cup of sugar
- ¼ tsp. salt
- ¾ cup of cold heavy cream
- 24 ounces of mascarpone cheese
- 14 ounces of dried ladyfingers (Savoardi)
- 3½ Tbsp. of Dutch-processed cocoa powder

## DIRECTIONS

Stir coffee, espresso, and 2½ tablespoons Kahlua in a wide bowl or baking dish until espresso dissolves; set aside.

In bowl of standing mixer fitted with whisk attachment, beat yolks at low speed until just combined. Add sugar and salt and beat at medium-high speed until pale yellow, 1½ to 2 minutes, scraping down bowl with rubber spatula once or twice. Add ⅓ cup of the heavy cream to yolks and beat at medium speed until just combined, 20 to 30 seconds; scrape bowl.

Set the bowl with yolks over a medium saucepan containing 1 inch of gently simmering water; cook, constantly scraping along bottom and sides of bowl with heatproof rubber spatula, until mixture coats back of spoon and registers 160 degrees on instant-read thermometer, 4 to 7 minutes. Remove from heat and stir vigorously to cool slightly, then set aside to cool to room temperature, about 15 minutes.

Whisk in remaining 4 tablespoons Kahlua until combined. Transfer bowl to standing mixer fitted with whisk attachment, add mascarpone, and beat at medium speed until no lumps remain, 30 to 45 seconds. Transfer mixture to large bowl and set aside.

**CONTINUED**

# Tiramisu

## CONTINUED

### DIRECTIONS

In now-empty mixer bowl, beat the remaining cream at medium speed until frothy, 1 to 1½ minutes. Increase speed to high and continue to beat until the cream holds stiff peaks, 1 to 1½ minutes longer. Using a rubber spatula, fold one-third of the whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.

Working one at a time, drop half of ladyfingers into coffee mixture, roll, remove and transfer to 13 by 9-inch glass or ceramic baking dish. (Do not submerge ladyfingers in coffee mixture; entire process should take no longer than 2 to 3 seconds for each cookie.) Arrange soaked cookies in single layer in baking dish, breaking or trimming ladyfingers as needed to fit neatly into dish.

Spread half of mascarpone mixture over ladyfingers; use rubber spatula to spread mixture to sides and into corners of dish and smooth surface. Place 2 tablespoons cocoa in fine-mesh strainer and dust cocoa over mascarpone.

Repeat dipping and arrangement of ladyfingers; spread remaining mascarpone mixture over ladyfingers and dust with remaining 1½ tablespoons cocoa. Wipe edges of dish with dry paper towel. Cover with plastic wrap and refrigerate 6 to 24 hours. Cut into pieces and serve chilled. Leftovers can be stored, tightly wrapped, in the refrigerator for up to 3 days.



# Sherry Cake

Submitted by: Carla Sheldon

Approximate Preparation Time: 15 minutes

Approximate Cook Time: 45 minutes

## INGREDIENTS

- 1 yellow box cake mix
- 1 package (3.4 ounces) instant vanilla pudding mix
- 4 eggs
- 3/4 cup vegetable oil
- 3/4 cup cream sherry
- 1 tsp. nutmeg

## DIRECTIONS

1. Mix at medium speed for 5 minutes.
2. Pour into greased bunt pan.
3. Bake at 350° for 45 minutes.

# Peanut Butter Cheesecake

Submitted by: Christian Miller

Approximate Preparation Time: 12 Hours (but so worth it)

## INGREDIENTS

### Crust

- 1 cup graham cracker crumbs
- ¼ cup brown sugar
- ¼ melted butter

### Cheesecake

- 2 cups creamy peanut butter
- 2 cups sugar
- 2 (8-ounce) boxes of cream cheese
- 2 Tbsp. melted butter
- 2 tsp. vanilla
- 1 ½ cups heavy cream

### Topping

- 4 ounces' chocolate
- 3 Tbsp. cold coffee
- 2 tsp. hot coffee

## DIRECTIONS

1. Crust: Mix together and form exterior crust along sides and bottom of a spring form pan.
2. Cheesecake: Mix together until smooth (it's a workout)
3. Mix separately the heavy cream until peaks form then mix together with cheesecake portion until smooth.
4. Pour in spring form pan over crust and refrigerate for 8 hours
5. Topping: Melt chocolate and mix with cold and hot coffee. Pour over cheesecake. Return to refrigerator for 4 hours.
6. Cheesecake must be refrigerated at all times; cake will melt if it is left out for more than 30 minutes.

# Kris Kringle Cookies

Submitted by: Maggie Walsh

Approximate Preparation Time: 45 minutes

Approximate Cook Time: 12 minutes

## INGREDIENTS

- 1 cup All Purpose Flour
- ½ tsp. Baking Soda
- ½ tsp. Ground Cinnamon
- ¼ tsp. Salt
- ½ cup Unsalted Butter, Softened to Room Temp
- ¼ cup Light Brown Sugar
- ¼ cup Granulated Sugar
- 1 Large Egg (Room Temp) + 1 Egg Yolk
- 1 tsp. Vanilla Extract
- 1 ½ cups Old-Fashioned Rolled Oats
- ¾ cup Sweetened Dried Cranberries
- ¾ cup White Chocolate Chips

## DIRECTIONS

1. Soak dried cranberries in boiling hot water for 10 minutes to rehydrate and drain water.
2. In a large bowl, whisk together flour, baking soda, cinnamon, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment (or in a large mixing bowl using a handheld mixer), beat the butter, brown sugar, and granulated sugar until smooth. Mix in the egg and then the vanilla, scraping down the sides of the bowl as needed.
4. Slowly incorporate dry ingredients into the wet ingredients and mix until just combined. Add the oats, dried cranberries, and white chocolate chips and mix until fully combined.
5. Cover dough and refrigerate for at least 30 minutes.
6. Using a 1.5 – 2-inch cookie scoop, scoop the cookie dough onto prepared baking sheets, roll into balls, and press down gently to flatten very slightly.
7. Bake at 350 degrees for 10-13 minutes.

# G-M-A's Peanut Butter Blossom Cookies

Submitted by: Tom McKenna

Prep time: 10 – 15 minutes

Cook time: 10 – 12 minutes

## INGREDIENTS

- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup creamy peanut butter
- 2 eggs
- ¼ cup milk
- 2 tsp. vanilla
- 3 ½ cups sifted flour
- 2 tsp. baking soda
- 1 tsp. salt
- 2 (10 ounce) packages of Hershey's milk chocolate kisses.

## DIRECTIONS

Cream the sugar, butter, and peanut butter. Beat in the eggs, milk, and vanilla. Sift together the flour, baking soda, and salt into the egg mixture. Shape into balls; roll into the additional granulated sugar. Place onto an ungreased cookie sheet. Bake in the oven set at 375 degrees for 10 to 12 minutes. After removing from oven, immediately press a chocolate kiss into the top of the cookie.

Makes 7 dozen cookies.

# Pumpkin Scones

Submitted by: Gina Wang

Approximate Preparation Time: 15 – 20 minutes

Approximate Cook Time: 15 minutes

## INGREDIENTS

- 2 ½ cups flour
- ½ cup brown sugar
- 1 Tbsp. baking powder
- 2 tsp. ground cinnamon
- 2 tsp. pumpkin pie spices or similar
- ½ tsp. kosher salt
- ½ cup cold butter, diced
- ¾ cup pumpkin puree
- ⅓ cup milk
- 1 tsp. vanilla

## DIRECTIONS

1. Mix dry ingredients into large bowl and preheat oven to 350 degrees F.
2. Disperse diced butter into bowl and coat each piece with flour mixture, then cut butter into mix until it resembles small pea sized bits.
3. Mix pumpkin with vanilla then add into flour mixture.
4. Add milk to incorporate into dough.
5. Scatter flour onto surface and move the dough to shape into an oval and roll out ½ inch thickness.
6. Cut into smaller shapes (triangle or round) and place on parchment lined baking sheet.
7. Bake 10-15 minutes until edges are brown.

# Carrot Cake

Submitted by: Carla Sheldon

Approximate Preparation Time: 20 minutes

Approximate Cook Time: 1 hour

## INGREDIENTS

- 2 ½ cups flour
- 2 cups sugar
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 2 tsp. baking powder
- 1 tsp. salt
- 1 cup vegetable oil
- 4 eggs
- 1 tsp. vanilla
- 2 cups grated carrots
- 2/3 cups chopped nuts
- 1 can crushed pineapple with juice

## Cream Cheese Frosting

- 2 packages (8 ounces each) cream cheese, softened
- 1/4 cup butter, softened
- 1 ½ cups confectioners' sugar
- 1 tsp. vanilla extract

## DIRECTIONS

1. Sift all dry ingredients together three times (very important) into mixing bowl.
2. Make a well in the center, add the wet ingredients in order.
3. Mix together, missing as little as possible.
4. Pour into a 9 x 13 pan.
5. Bake at 350° degrees F for 1 hour or until toothpick comes out clean.
6. Frost with cream cheese frosting.

## Cream Cheese Frosting Directions

In a large bowl, beat cream cheese and butter until fluffy.

Add confectioners' sugar and vanilla; beat until smooth.

Frost cake.

# Nonnie's Chocolate Coffee Cake

Submitted by: The Lanzillo Family

Approximate Preparation Time: 1 hour  
Approximate Cook Time: 45 minutes at 350° F

## INGREDIENTS

- 1 cup of Crisco oil
  - 2 eggs
  - 2 cups sugar
  - 2/3 cup cocoa
  - 2 cups of brewed coffee  
(room temperature is best)
  - 1 tsp. salt
  - 2 tsp. baking soda
  - 2 tsp. vanilla
  - 2 2/3 cup of flour
- Icing (Optional):**
- 1-ounce Philadelphia cream cheese (room temperature)
  - 1 stick of butter
  - 1 (16 ounce) box of confectionary sugar
  - 1 tsp. of vanilla
  - 3 Tbsp. light cream

## DIRECTIONS

Mix all ingredients thoroughly in a bowl. Bake at 350 degrees F for 45 minutes.

### Icing Directions

Combine butter, cream cheese, vanilla and blend. Gradually sift in confectionary sugar. Gradually add light cream.

# Nonnie's Banana Cake

Submitted by: The Lanzillo Family

Approximate Preparation Time: 1 hour and 15 minutes

Approximate Cook Time: 1 hour at 350° F

## INGREDIENTS

- 2 ½ cups of flour
- 1 ⅔ cups of sugar
- 1 ¼ tsp. baking powder
- 1 ¼ tsp. baking soda
- 1 tsp. salt
- ⅔ cup shortening
- ⅔ cup milk
- 1 ¼ cup mashed banana (about 3 average sized bananas)

## DIRECTIONS

Combine shortening, sugar and eggs first. Then add all other ingredients. Mix thoroughly. Bake for approximately 1 hour at 350° F.





# *Specialty Cocktails*

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# Coquito / Puerto Rican Coconut Eggnog

Submitted by: Francheska Garcia

Approximate Preparation Time: 5 minutes

## INGREDIENTS

- 2 cups of Coconut Milk
- 1 (8.5 oz) can of Coconut Cream
- 1 (12 oz) can evaporated milk
- 1 (14 oz) can condensed milk
- 1 spoon of vanilla
- 2 spoon Cinnamon
- White rum to taste (optional)

## DIRECTIONS

1. Pour the evaporated milk, the sweetened condensed milk, the coconut cream, and the ground cinnamon into the blender and mix.
2. Pour out the rum and mix again. (optional if you use rum)
3. Pour the coquito into a glass bottle or jar and put it in the refrigerator for at least 2 hours.
4. Serve chilled with a little ground cinnamon on top.
5. Enjoy!!!!!!!

# Armando's Famous Sangria

Submitted by: Armando Lezama

Approximate Preparation Time: 15 minutes

Must chill a minimum of 2 hours

## INGREDIENTS

- 1 small lime, halved and sliced
- 1 orange, quartered and sliced
- 2 small apples, cored and chopped into bite-size pieces (I use green apples)
- 2 Tbsp. sugar
- $\frac{3}{4}$  cup freshly squeezed orange juice
- 1 bottle fruity red wine (such as Rioja or Beaujolais)
- $\frac{1}{3}$  cup brandy
- $\frac{1}{4}$  cup orange liqueur (such as Cointreau), triple sec is also fine
- 1 cup of sprite (really it should be 7Up, but Sprite will do)
- $\frac{1}{2}$  cup of seltzer
- 3 cinnamon sticks, very important
- Ice cubes

## DIRECTIONS

1. In a large pitcher or bowl, mix the sugar with the lime slices and muddle a bit with the back of a wooden spoon (very important, no metal spoon).
2. Add the remaining ingredients except the sodas and ice.
3. Chill several hours at least 2 hours but better if left overnight. Just before serving, stir in soda and ice.

# Hot Toddies

Submitted by: The Lanzillo Family

Approximate Preparation Time: 10 Minutes

## INGREDIENTS

- $\frac{3}{4}$  cup water
- 1  $\frac{1}{2}$  ounces whiskey
- 2 to 3 tsp. honey, to taste
- 2 to 3 tsp. lemon juice, to taste
- 1 lemon round
- 1 cinnamon stick (optional, for garnish)

## DIRECTIONS

1. In a teapot or saucepan, bring the water to a simmer. Pour the hot water into a mug.
2. Add the whiskey, 2 teaspoons honey and 2 teaspoon lemon juice. Stir until the honey has disappeared into the hot water. Taste, and add 1 teaspoon honey for more sweetness, and/or 1 teaspoon more lemon juice for more zing.
3. Garnish with a lemon round and cinnamon stick (if using). Enjoy!

# Cranberry Bourbon Sours

Submitted by: The Lanzillo Family

Approximate Preparation Time: 1 hour (if including Candied Rosemary)

\*From Half Baked Harvest

## INGREDIENTS

- 1/2 cup maple syrup
- 2 cups fresh cranberries
- zest 1 large orange
- 8 ounces (1 cup) bourbon
- 4 ounces (1/2 cup) lemon juice
- 1 cup 100% cranberry juice
- 3-4 dashes orange bitters
- 1 blood orange or regular orange, sliced or regular orange, sliced

## DIRECTIONS

To make the cranberry syrup: In a medium pot, bring 1/2 cup water, the maple syrup, and cranberries to a boil over high heat. Boil 5 minutes or until the cranberries begin to burst, then remove from the heat. Stir in the orange zest. If you syrup thickens too quickly, just add additional water to thin. Let cool. If desired, strain out the cranberries.

In a punch bowl, combine the cranberry syrup, bourbon, lemon juice, cranberry juice, and orange bitters. Stir to combine, chill until ready to serve. Serve over ice. Garnish with an orange slice and candied rosemary (recipe below), if desired.

## CANDIED ROSEMARY

Line a baking sheet with parchment paper. Gently run rosemary sprigs under a little water to dampen and place onto the prepared baking sheet. Sprinkle the rosemary with granulated sugar on all sides, making sure the rosemary is thoroughly coated in sugar. Allow to dry on the baking sheet for 1 hour. The rosemary can be made 1 day in advance and stored at room temperature.

# Coquito

Submitted by: Iris Stymiest

## INGREDIENTS

- White Rum — I use Bacardi, you want to give it good flavor!
- Cinnamon sticks
- 1 can (14 oz) sweetened condensed milk — the key to making everything extra creamy!
- 1 can (15 oz) cream of coconut — I use the Coco Lopez brand. You CANNOT swap this for anything else.
- 2 cups Brown Sugar (add to your liking)
- 2 cans 4 oz. coconut milk
- 2 cans 4 oz. evaporated milk
- 1 quart of Eggnog (Hood brand)
- ½ tsp. ground cinnamon
- ½ tsp. vanilla extract

## DIRECTIONS

1. In a large pitcher with a lid (or two large jars with lids — this will make about 56 oz of liquid), hand mix or use a blender, puree all the other ingredients. Pour into the bottle and shake well to combine
  2. Chill for at least 4 hours and store in airtight container in refrigerator for up to a month.
  3. You must shake vigorously before pouring.
- Serve small portions on ice...

The background of the entire page is a repeating pattern of white line-art icons on a dark red background. The icons include various baking tools and ingredients: rolling pins, whiskers, spatulas, mixing bowls, hearts, and small circular patterns resembling citrus slices or cookies. The pattern is dense and covers the entire surface.

*Cheers!*

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