



2021
seasonal
cookbook

RECIPES FROM THE PEOPLE
OF TEAM BAKER

contents

SIDE DISHES: 3-9

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DESSERTS: 17-20

Alex Manning's

Baked Greens and Feta

INGREDIENTS

- 2 tablespoons olive oil
- 3 cups baby spinach
- 2 zucchini (cut small)
- 2 yellow squash (cut small)
- ¼ cup feta cheese crumbles
- ¼ cup parmesan cheese
- ¼ cup whole wheat panko breadcrumbs
- 2 egg whites
- ½ teaspoon kosher salt
- 2 teaspoons garlic powder
- ½ teaspoon ground black pepper
- 1 teaspoon dried or fresh basil leaves

INSTRUCTIONS

1. Preheat the oven to 400 degrees. Spray a 9 x 13-inch casserole dish with non-stick spray and set aside.
2. In a large skillet, heat the olive oil. Once hot, add the spinach, zucchini, and yellow squash. Cook, about 5 minutes, until the spinach is wilted and the squash is soft. Drain off any excess liquid and place in a large mixing bowl.
3. Add the remaining ingredients to the mixing bowl with the spinach mix. Combine well and spread the mixture in an even layer in the prepared casserole dish. Bake for 30 to 40 minutes or until golden brown on top. Let cool slightly before serving.

Devika Washington's

Sweet Potato Casserole

INGREDIENTS

Sweet Potato Mixture:

- 5 or 6 large sweet potatoes, cooked
- 1/2 cup granulated sugar
- 2 eggs
- 1/2 cup butter, softened
- 1 tablespoon vanilla extract

Topping:

- 3/4 cup brown sugar
- 3/4 cup chopped pecans
- 1/3 cup all-purpose flour
- 1/3 cup butter, softened

INSTRUCTIONS

Prepare the Sweet Potato Mixture:

1. Place cooked sweet potato pulp, sugar, eggs, butter, and vanilla in a large mixing bowl.
2. Beat with an electric mixer for about 2 minutes until fairly smooth.
3. Spoon into a greased 2-quart casserole dish.

Prepare the Topping & Bake:

1. Place brown sugar, chopped pecans, flour, and butter in a small mixing bowl.
2. Mix with a fork until topping is blended together into large crumbs.
3. Sprinkle topping evenly over the sweet potato mixture.
4. Bake at 350°F for 30 minutes until heated through.

Kathy Capp's

Pineapple Cheese Ball

INGREDIENTS

- 2 (8 oz) packages of cream cheese softened
- 2 cups shredded cheddar cheese
- 1 tablespoon finely chopped onion
- 1 tablespoon finely chopped bell pepper
- 1 small can crushed pineapple
- 2 cups chopped pecans
- 1 teaspoon Worcestershire sauce
- 1 teaspoon lemon juice
- dash cayenne pepper
- dash salt & garlic powder

INSTRUCTIONS

1. Place softened cream cheese in a medium bowl. Add drained crushed pineapple, mix
2. Add in remaining ingredients except pecans and mix together well
3. Shape into a ball and wrap the ball in saran wrap, then let chill in refrigerator until firm
4. Once firm, remove from saran wrap and roll in chopped pecans

Mariana Harriss's

Spiced Nut & Pretzel Mix

INGREDIENTS

- 2 cups mixed raw nuts (untoasted); any combination of cashews, whole almonds, peanuts, pecan halves, and hazelnuts
- 1 tablespoon unsalted butter, melted
- 3 tablespoons dark brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon cayenne pepper
- 1 ½ tablespoons maple syrup
- 1 teaspoon flaky sea salt or kosher salt
- 2 cups small pretzel twists

INSTRUCTIONS

1. Spread the nuts on a baking sheet and roast on the top shelf of a 350°F oven for 10 minutes, stirring once for even toasting.
2. In a medium bowl, mix together the melted butter, brown sugar, cinnamon, cayenne, and maple syrup.
3. Add the warm nuts, stirring until coated. Then mix in the salt and pretzels, and stir until the nuts and pretzels are completely coated.
4. Spread the mixture back on the baking sheet and return to the oven for 12-18 minutes, stirring twice during cooking. Remove from oven and cool completely, separating the nuts and pretzels as they cool.

Once cool, this mixture can be stored in an airtight container for up to a week.

Matt Irwin's

Drunken Meatballs

INGREDIENTS

Meatballs

- 3 pounds hamburger meat
- 1 onion, chopped
- garlic salt, salt and pepper

Tomato Sauce

- 1 (14 oz) bottle of ketchup
- 1 can of beer
- 1 cup of water

INSTRUCTIONS

1. Season meat very generously and mix. Shape into bite-size balls and place on a cookie sheet.
2. Bake at 350 degrees until brown (approximately 30-45 minutes).
3. Place meatballs in a slow-cooker and simmer in tomato sauce.

Matthew Desormeaux's

Green Bean Casserole

w/ Bacon

INGREDIENTS

- 24 oz fresh green beans (2 12 oz packages)
- 16 oz package of bacon
- 1 cup chopped mushrooms
- 1 yellow onion
- 4 cloves of garlic (Let's be honest you can't have too much garlic)
- 2 (10.75 oz) cans of cream of mushroom soup
- 2 cans of French's fried onions (you will have some left over, the 2 cans is just to make sure you have enough)

INSTRUCTIONS

1. Dice bacon and fry in a large frying pan until desired crisp.
2. Transfer bacon on to a separate plate and set aside. Cook green beans in the leftover grease on medium heat for 8-10 minutes. While cooking green beans in separate pan, sauté finely diced onions, garlic, and mushrooms for 1-2 minutes until fragrant (do not burn).
3. Put everything in a casserole dish using roughly 3/4 cans of the fried onions mixed in the casserole. Use the remaining can of fried onions to cover the top. Bake at 350 for 20 minutes and it's ready to outshine everyone else's dishes at the Thanksgiving table.

Norma Lutz's

Christmas Eve Cheese Soup

INGREDIENTS

- 2 cups celery, diced
- 2 cups carrots, shredded
- 1 small onion, minced
- 1 cup all purpose flour
- 4 cups 2% Milk
- 4 cups chicken broth
- 2 small jars of Cheese Whiz
- 1 cup cheddar cheese, shredded
- 1/2 teaspoon dry mustard
- 1 pound Velveeta, sliced
- 7 slices american cheese

INSTRUCTIONS

1. Cook celery, carrots and onion in 2 cups of water until tender and melt in 1 stick of margarine.
2. In separate container shake together 1 cup flour and 4 cups milk vigorously until flour is dissolved and add to the vegetables. Then add remaining ingredients.
3. Pepper and salt to taste.

David "Nacho" Ignacio Gutierrez Jr.'s

Octopus

INGREDIENTS

- 2 large onions (I uses sweet onions)
- 2 tablespoons of diced garlic
- 2 oranges (or limes)
- smoked paprika
- hot paprika
- salt
- olive oil
- 2 or 3 liters of white wine
- octopus, ceaned and prepped

INSTRUCTIONS

1. Cut the onions in large chunks and throw in a large pot
2. Add garlic, about 1 oz of olive oil, two paprikas (as much as you want)
3. Add oranges (cut them in half and partially squeeze them)
4. Cook everything in that pot in med temp for about 4 minutes
5. Add the two liters of white wine (or a bit more) and a good amount of salt (like about 2 table spoons??)
6. Add a little bit of water until you can submerge the octopus.
7. Let it simmer at 200 degrees or just below of it
8. Grab the whole octopus from the base (tentacles hanging) and submerge the tips of the tentacles for about 3 seconds and remove. Wait a couple of seconds and submerge a little deeper and remove. Repeat this 4 times (the idea is to get some of the tentacles to curl a bit).
9. Fully drop the entire octopus and the head completely under the prep and let it cook at 200 degrees. Stir every once in a while. Let it cook for about 75-90 minutes (until is tender).
10. To check when it's ready, poke it with a knife to see if it's tender.

Two ways to eat:

1. Pull tentacles out and put them in the hot grill for about 3 minutes on each side. Cut it in pieces and serve in plate. Prepare a sauce with leftover liquid where it was cooked, lemon or lime juice, olive oil, dill and basil. Spoon it over.
2. Let it marinate in some of the same juice where it cooked with onions and add some lemon or lime. Cover it and put in the fridge over night, then prepare with grilling process above.

Haley Jones's

Poppy Seed Chicken

INGREDIENTS

- 5 cups chicken breasts, cooked and cubed (or shredded)
- 1 cup sour cream
- 2 (10.75 oz cans) condensed cream of chicken soup
- 2 cups crushed Ritz crackers (about 1 1/2 rolls of crackers)
- 1/2 cup butter melted
- 1 tablespoon poppy seeds (optional)
- 2 cups cooked rice (optional)

Additional ingredients to make this a little fancier:

Just mix in the sour cream mixture if desired. Not necessary but optional!

- 1 teaspoon Worcestershire sauce
- 1 teaspoon celery salt
- 1 teaspoon minced garlic
- 1 tablespoon lemon juice
- 1/4 teaspoon pepper

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Place cubed chicken in a 9X13 casserole dish. *Note: Some people layer some cooked rice on the very bottom underneath the chicken so that it's a meal in one.
3. Stir together the condensed soup and sour cream. If you wish to add the additional flavorings see notes. Pour over the chicken.
4. In a separate bowl, stir together the crushed crackers and melted butter. Sprinkle over the chicken and sauce. Sprinkle the poppy seeds on top.
5. Bake for 20-30 minutes in the preheated oven, until the top of the casserole is browned and the sauce is bubbly. Serve plain or over rice. We like to eat it with steamed broccoli and we mix it all together.

FREEZING INSTRUCTIONS:

If freezing, prepare up to step 3. Include crackers crushed with butter in a separate baggie. Freeze for up to 3 months.

When ready to use: Thaw in the fridge overnight and bake as directed. You may need to add 10 minutes to the bake time.

Jim Anzalone's

Smoked Turkey

INGREDIENTS

- 1 whole turkey (14-16 lbs)
- 1 bottle Malcom's Bird Brine
- 2 gallons water
- ¼ cup vegetable oil
- 3 tablespoons Killer Hogs AP Seasoning
- 1 tablespoon poultry seasoning
- 2 sticks butter
- 1 onion quartered
- 3 stalks celery
- 6-8 cloves of garlic
- 1 bunch of fresh poultry herbs (sage, rosemary, thyme)

INSTRUCTIONS

1. Completely thaw the turkey in the refrigerator for 3-4 days, remove the turkey from packaging discarding the neck and giblets. Place the turkey in a large container. Pour in the brine and remove as much air as possible.
2. Place the brine container in the refrigerator or into a cooler with ice for 48 hours. Make sure the turkey stays submerged and cold the entire time.
3. Remove the turkey from the brine solution and rinse gently. Place the turkey on a raised cooling rack over a sheet pan and pat the outside dry with paper towel. Place the turkey back in the refrigerator for a minimum of 1 hour to dry the skin.
4. Stuff the cavity with the celery, garlic cloves, onion, and herbs. Tie the legs together with butcher twine and apply vegetable oil to the skin with a basting brush.
5. Mix the AP seasoning and poultry seasoning together in a dredge shaker and apply a good coat to the outer surface of the turkey.
6. Prepare Traeger Pellet Grill or other smoker/grill for indirect cooking at 325 degrees using a mild pellet such as apple or maple for light smoke flavor.
7. Place the turkey on the smoker and baste with melted butter every 45 minutes. Insert a probe thermometer into the breast to monitor internal temperature.
8. Remove the turkey from the pit once it hits 165 degrees in the thickest part of the breast.
9. Rest the turkey for 15-20 minutes before carving.

Lynna Mulls's

Chicken Delight

INGREDIENTS

- chicken thighs (3-4lbs)
- 2 cans cream of mushroom soup
- 8 oz sour cream
- Pepperidge Farm dressing mix
- 1 stick of butter

INSTRUCTIONS

1. Season, stew and debone chicken
2. Plate chicken in casserole dish. Combine 2 cans of cream of mushroom soup and 8 oz of sour cream. Pour over chicken.
3. Top with Pepperidge Farm dressing mix. Spoon $\frac{3}{4}$ to 1 cup of left over chicken broth and 1 stick of melted margarine over the casserole.
4. Bake at 350 degrees for 30 minutes covered.
5. Uncover and bake for 15 more minutes.

Prentiss and Joan Baker's

Lemon Garlic Salmon

INGREDIENTS

- 6 7-oz pieces of salmon
- 2 lemons
- chopped garlic
- olive oil
- nature's season salt

INSTRUCTIONS

1. Line glass dish with foil, drizzle olive oil on bottom
2. Place salmon on foil skin-side down
3. Sprinkle with Nature's Season salt to taste
4. Put chopped garlic on salmon
5. Squeeze lemon juice from one lemon to taste on salmon then top with lemon slices from remaining lemon
6. Drizzle olive oil over salmon
7. Place loose foil over top, then place in oven at 425 degrees for 20-25 mins
8. Remove loose foil for final 5 minutes

Ron Adam's

Texas Chili

INGREDIENTS

- 2 ounces dried, whole New Mexico (California), guajillo, or pasilla chiles, or a combination (6 to 8 chiles)
- 1 ½ teaspoons ground cumin seed
- ½ teaspoon freshly ground black pepper
- kosher salt
- 5 tablespoons lard, vegetable oil, or rendered beef suet
- 2 ½ pounds boneless beef chuck, well-trimmed and cut into ¾-inch cubes (to yield 2 pounds after trimming)
- ⅓ cup finely chopped onion
- 3 large cloves garlic, minced
- 2 cups beef stock, canned low-sodium beef broth, plus more as needed
- 2 ¼ cups water, plus more as needed
- 2 tablespoons masa harina (corn tortilla flour)
- 1 tablespoon firmly packed dark brown sugar, plus more as needed
- 1 ½ tablespoons distilled white vinegar, plus more as needed
- sour cream
- lime wedges

INSTRUCTIONS

1. Place the chiles in a straight-sided large skillet over medium-low heat and gently toast the chiles until fragrant, 2 to 3 minutes per side. Don't let them burn or they'll turn bitter. Place the chiles in a bowl and cover them with very hot water and soak until soft, 15 to 45 minutes, turning once or twice.
2. Drain the chiles; split them and remove stems and seeds (a brief rinse helps remove seeds, but don't wash away the flesh). Place the chiles in the bowl of a blender and add the cumin, black pepper, 1 tablespoon salt and ¼ cup water. Purée the mixture, adding more water as needed (and occasionally scraping down the sides of the blender jar), until a smooth, slightly fluid paste forms (you want to eliminate all but the tiniest bits of skin.) Set the chile paste aside.
3. Return skillet to medium-high heat and melt 2 tablespoons of the lard. When it begins to smoke, swirl skillet to coat and add half of the beef. Lightly brown on at least two sides, about 3 minutes per side, reducing the heat if the meat threatens to burn. Transfer to a bowl and repeat with 2 more tablespoons of lard and the remaining beef. Reserve.

Ron Adam's

Texas Chili

INSTRUCTIONS (cont.)

4. Let the skillet cool slightly and place it over medium-low heat. Melt the remaining 1 tablespoon of lard in the skillet; add the onion and garlic and cook gently for 3 to 4 minutes, stirring occasionally. Add the stock, the remaining 2 cups water and gradually whisk in the masa harina to avoid lumps. Stir in the reserved chile paste, scraping the bottom of the skillet with a spatula to loosen any browned bits. Add the reserved beef (and any juices in the bowl) and bring to a simmer over high heat. Reduce heat to maintain the barest possible simmer (just a few bubbles breaking the surface) and cook, stirring occasionally, until the meat is tender but still somewhat firm and 1 ½ to 2 cups of thickened but still liquid sauce surrounds the cubes of meat, about 2 hours.

5. Stir in the brown sugar and vinegar thoroughly and add more salt to taste; gently simmer 10 minutes more. At this point, it may look like there is excess sauce. Turn off the heat and let the chili stand for at least 30 minutes, during which time the meat will absorb about half of the remaining sauce in the skillet, leaving the meat bathed in a thick, somewhat fluid sauce. Stir in additional broth or water if the mixture seems too dry. If the mixture seems a bit loose and wet, allow it to simmer a bit more (sometimes we like to partially crush the cubes of beef with the back of a spoon to let them absorb more sauce). Adjust the balance of flavors with a bit of additional salt, sugar, or vinegar, if you like.

6. Reheat gently and serve in individual bowls with a dollop of sour cream on top and a lime wedge on the side.

Alex Manning's

Amazing Dutch Apple Pie

INGREDIENTS

Crust:

- Store-bought or homemade

Filling

- 1 bag (8 cups) of apples (I prefer Gala or Honeycrisp) - be sure to slice very thin!
- 1 tablespoon lemon juice
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup flour
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg

Topping

- 1 cup flour
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 teaspoon Cinnamon
- $\frac{1}{2}$ cup butter (very cold!)

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Roll out crust and place it in the bottom of a standard 9-inch pie pan and set aside.
2. In a mixing bowl put all filling ingredients, and mix until apples are coated. Allow your apples filling to sit for at least 5 minutes before adding them to the crust.
3. Meanwhile, in a separate mixing bowl use a fork to combine all topping ingredients until the mixture is well combined and crumbly. You can use a fork but I also like to get in with my hands. Pinching the butter into small pieces and having them coated in the dry ingredients.
4. Spoon in apple filling then top with topping. Bake for 50-55 minutes. Serve warm with ice cream!

Lynna Mulls's

Pumpkin Scones

INGREDIENTS

- ½ cup sugar
- 2 cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- pinch of salt
- 5 tablespoons butter (reserve 1 tablespoon for melting)
- 1 egg
- ½ cup pumpkin
- ¼ cup of sour cream

INSTRUCTIONS

1. Combine everything except egg, pumpkin, and sour cream in a bowl.
2. Cut 4 tablespoons of butter into mixture until it resembles coarse crumbs.
3. Combine egg, pumpkin, and sour cream and add to flour mixture.
4. Stir until soft dough forms. Turn out dough into a well-floured surface.
5. Knead 10 times, pat into 8-inch circle and cut into wedges.
6. Brush tops with melted butter & sprinkle with sugar.
7. Bake at 425 for 12-15 minutes.

Samuel Leon's

Mexican Churros

INGREDIENTS

Churro mix

- ½ cup water
- ½ cup milk
- 8 teaspoons butter
- 2 teaspoons sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup flour
- 3 eggs
- Vegetable oil (amount depends on pot size)
- Piping bag with large “star” piping tip

Sugar Mix

- 1 cup sugar
- ½ cup brown sugar
- 2 tablespoon cinnamon (Quantity is your preference)

INSTRUCTIONS

1. Pour water & milk into a pot on medium heat. Add butter, sugar, salt, & vanilla extract. Mix and bring to a boil.
2. Once it begins to boil turn off the heat and add your flour. Mix it in completely and make sure you break down any flour clumps. Set aside and let it cool down. You will be adding the eggs so it needs to be completely cool, or it will cook the eggs.
3. Once it's cool add the eggs one at a time. Fold in each egg. Now add the mix to a piping bag. Have your vegetable oil ready in a 8-10" fry pan, you will want about 1" of oil. Add the mix to the oil with the piping bag in straight runs about 5-6" long. Once it's a nice brown color, flip them over to cook the other side.
4. Mix the sugar mix together. This mix can be to whatever your preference is. You can omit the brown sugar if you don't have any. Roll in each churro as it comes out of the oil.
5. Enjoy!

Susan Harris's

Layered Cranberry Salad

INGREDIENTS

for the cranberry jello:

- 2 (3 oz.) packages raspberry Jell-O
- 1 1/2 cups boiling water
- 1 (20 oz.) can crushed pineapple
- 1 (14 oz.) can whole berry cranberry sauce
- 3/4 cup cranberry juice
- 1 cup walnuts or pecans, chopped and divided

for the cream cheese topping:

- 1 (8 oz.) package cream cheese, softened
- 1 cup sour cream
- 1/2 cup granulated sugar

INSTRUCTIONS

1. Dissolve the raspberry Jell-O in the boiling water.
2. Remove from heat and add the crushed pineapple (juice and all), whole berry cranberry sauce, cranberry juice, and your choice of nuts to the Jell-O mixture. Reserve a small amount of the nuts to sprinkle on top. Mix well.
3. Pour into a 9x13" glass baking dish and refrigerate until firm, about 2 hours.
4. For a lump-free cream cheese topping, first cream together the cream cheese and sugar using a hand mixer. Then add the sour cream and whip until smooth.
5. When the cranberry jello mixture is firm, spread the cream cheese topping over the top. Garnish with additional chopped walnuts or pecans. Refrigerate for about an hour to allow the topping to firm up.