



**Albuquerque Regional  
Economic Alliance**

*2023 Holiday Cookbook*

*A collection of our favorite recipes, to share with our  
favorite partners and supporters!*



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# AREA Team Cookbook

2023



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## Dedication

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*This book is dedicated to all of the many amazing supporters of the Albuquerque Regional Economic Alliance - for 60 years and counting - as well as the tremendous staff members serving now and in the past. We are honored to be able to share a little bit of our own holiday favorites with each of you!*

### **OUR MISSION:**

*AREA leads and executes strategies designed to grow and diversify the economic base of the greater Albuquerque region, creating a prosperous, diverse and inclusive economy and elevating the standard of living for all.*

# **Appetizers**

# Italian Sausage Flatbread

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*Roasted Fennel, Thyme, Asiago Cheese, Garlic Flat Bread*

- 1 fennel bulb, cored and thinly sliced**
- 1 medium white yellow onion, thinly sliced**
- 8 garlic cloves, in their skins**
- 2 Tbs. fresh thyme leaves**
- 1/2 cup extra-virgin olive oil, divided (and a little bit more)**
- 4 Italian sausage links, casings removed**
- 4 garlic naan breads (frozen is fine)**
- 2 cups shredded Asiago cheese**
- fennel fronds, for garnish**
- coarse salt and pepper**

- 1** Preheat oven to 400. Place the sliced fennel and onion on a baking sheet. Place the garlic cloves in a corner of the baking sheet. Drizzle with a Tbs. of oil and sprinkle with the fresh thyme and a pinch of salt and pepper. Roast for 30 minutes.
- 2** Once roasted, remove the garlic cloves from their skins and place in a mortar or a wooden bowl. Using a pestle or muddler, mash the garlic into a paste with a small pinch of salt. Add the remaining oil and keep mashing the garlic into the oil to infuse.
- 3** In the meantime, brown the Italian sausage in a large skillet.
- 4** Place the garlic naan on the baking sheet and brush with the garlic oil. Slide into the oven and bake for one minute. Just one! It's not done yet, so stop freaking.
- 5** Evenly top the naan pizzas with the roasted fennel and onion, Asiago cheese and Italian sausage. Or whatever order you like. Slide back into the oven for another 15 minutes. Check at the 10-minute mark. If you need to broil the cheese to get that good bubbling, go for it.

# Dilly Veggie Dip

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**2 cups Mayo**

**2 cups Sour Cream**

**3 T minced, fresh parsley OR if you are a normal person, 1 T of the dried stuff**

**3 T grated onion (or the dried onion stuff from the spice aisle)**

**3 T Dill Weed (you really cannot overdo the dill)**

**1.5 T Seasoned Salt**

**1** Blend all this yumminess in a bowl, and chill in the fridge for at least an hour before serving. Make it look stunning by surrounding it with decadent fresh veggies (cauliflower, broccoli, carrots, celery, mushrooms, and those little cherry tomatoes) and a sprig of parsley and dip and chew to your heart's content. Also, works great with a bag of salty Ruffles at 2 a.m. No judgment zone here.

**2** Mom adding her two cents here. This recipe came from a cookbook I bought from ladies selling it outside a grocery store or something and they were with the Optimist Club. The recipe was authored by "Anonymous" and the page it is on is so stained you can almost get a meal out of what was spilled on it. I am glad this is in the cookbook here so it can be captured electronically forever. The cookbook pages are held together now by hole punch reinforcements and is called "Try it, you'll like it", Volume II. Best cookbook purchase I ever made!!

## 4 Ingredient Artichoke Dip

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*I make this for all my holiday parties and for days when I need some yummy food. Everyone loves it and always wants the recipe which makes me laugh because it is SOO easy! (insert evil chuckle here)*

**2 cans artichoke hearts, drained, and finely chopped**  
**1 c. mayonnaise**  
**1 c. finely grated parmesan cheese (the kind in the green jar on the pasta aisle)**  
**Garlic salt to taste**  
**Your favorite crackers**

- 1** Mix artichokes, mayo and parmesan and add in garlic salt until it smells super yummy. Don't be shy.
- 2** You can then either: microwave for 5-6 minutes, stopping in the middle to stir, OR bake at 350 for 20-30 minutes (hint: baking tastes better and makes a nice little edge crust brown thing).
- 3** Serve with pretentious little serving spoons or knives to make it look fancy. We like Ritz or Townhouse crackers, but get crazy and use whatever crackers you like.

# Sides

# Sauteed Green Beans

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*Sauteed Green Beans, Butter, Garlic, and Lemon*

**1/4 cup water**

**1 lb 500 g green beans, ends trimmed**

**Good pinch of coarse salt**

**1 tablespoon olive oil**

**2 tablespoons unsalted butter**

**4 garlic cloves, minced**

**Cracked black pepper, to season**

**1-2 tablespoons fresh squeezed lemon juice**

- 1** Heat a large sauté pan over medium-high heat.
- 2** Combine beans and water together with a good pinch of salt (about 3/4 teaspoon). Bring to a boil and cook for 3 minutes.
- 3** Drain beans and set aside.
- 4** Heat oil and butter together in the same pan. When butter has melted, sauté the green beans, moving them around in the pan to coat in the oil/butter mixture (about 1 minute). Add the garlic, another pinch of salt, and pepper and sauté until garlic is fragrant (30 seconds).
- 5** Immediately take off the heat, squeeze over lemon juice through, mix through and serve.

# Spinach Casserole

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**1 C fried onions, lightly crushed**  
**1/2 C panko bread crumbs**  
**2 tbsp. olive oil**  
**Two 9-ounce bags of fresh spinach**  
**3 tbsp. butter**  
**3 cloves of garlic, all minced up**  
**1 1/2 C whole milk**  
**1/2 tsp kosher salt**  
**1/4 tsp black pepper**  
**2 oz. cream cheese**  
**1 1/2 C shredded gruyere cheese**  
**1/3 C grated parmesan**  
**Zest of one lonely lemon**

- 1 Preheat the oven to 350 degrees.
- 2 Combine 1/2 C of the fried onions and the panko bread crumbs in a small bowl and set aside.
- 3 Heat a large skillet over medium heat and add the olive oil.
- 4 Add the spinach (in batches if needed) and cook until wilted. Transfer into a heat safe bowl, set aside.
- 5 Add the butter in the same skillet, and let it get bubbly and golden. Add the garlic and flour, stir a bit with a wooden spoon for 2 minutes.
- 6 Whisk in the milk, salt, and pepper. Cook until it gets thick, about 5 to 7 minutes.
- 7 Reduce heat to low and stir in the cream cheese until fully combined.
- 8 Add the gruyere in batches, making sure it is fully incorporated before adding more each time.
- 9 Stir in parmesan.
- 10 It's gonna be THICK.
- 11 Add the spinach with juices back to cheese sauce.
- 12 Add the remaining 1/2 C of fried onions.
- 13 Put all this in an 8x8 baking dish. Sprinkle with the fried onion and panko mix.
- 14 Bake until nice and bubbly and the topping is golden brown (generally about 30 minutes). Let it chill a bit, then top with lemon zest before you serve.

# Salads

# Summer Salad with Avocado, Corn, and Grilled Herb Shrimp

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**Yield: 4 servings**

*Fire Roasted White Corn, Cherry Tomatoes, Red Onion, Avocado, and Lemon Honey Dijon Dressing*

**1-pound large shrimp, peeled and deveined (I like to leave the tails on, but it's your call.)**

**4-6 metal or bamboo skewers**

**2 ears corn, husked**

**1 tablespoon olive oil**

**salt**

**5 ounces mesclun or baby lettuce mix**

**½ medium red onion, thinly sliced**

**1 cup cherry or grape tomatoes, halved**

**1 ripe avocado, diced**

**For the marinade/dressing:**

**¼ cup fresh lemon juice**

**½ cup extra virgin olive oil**

**2 tablespoons Dijon mustard**

**1 tablespoon honey**

**2 cloves garlic, minced**

**1 tablespoon freshly chopped basil**

**1 tablespoon freshly chopped parsley**

**¼ teaspoon salt**

- 1 Instructions
- 2 If you are using bamboo skewers, make sure to soak them in water for at least 20 minutes. Do not forget to do this, people, or your skewers will catch fire on the grill. Party foul.
- 3 Combine all the ingredients for the marinade/dressing in a small bowl. Set aside 1/3 cup of the mixture to dress the salad before serving.
- 4 Thread 4-5 shrimp onto each skewer, depending on the size of the shrimp. Place the shrimp skewers in a large Ziploc bag and pour the remaining marinade over them. Seal the bag (removing any excess air) and refrigerate for at least 30 minutes. The longer you marinate your shrimp, the better it will taste.
- 5 While your shrimp is marinating, grill the corn. Heat a grill/grill pan over medium heat. (You can also obviously use a plain old sauté pan to cook your corn if you don't have either of these things.) Brush the corn with 1 tablespoon olive oil and season with salt. When the grill is hot, add the corn and cook for 10-12 minutes, rotating regularly until the corn is tender and nicely browned all over. Remove corn from the pan and let cool. When the corn is cool enough to handle, use a sharp knife to slice the kernels from the cob. Set aside until ready to use.
- 6 When your shrimp has finished marinating, remove your skewers from the fridge. Heat the grill/grill pan over high heat. When hot, add the shrimp skewers and cook for 1½-2 minutes on each side until the shrimp become pink and opaque.
- 7 In a large bowl (or on a platter), combine the mesclun, corn, red onions, cherry tomatoes and avocado. Just before serving, add the reserved dressing and toss to coat. Top with grilled shrimp and get after it.
- 8 Notes: Serve your grilled herb shrimp warm, room temperature or cold, depending on your preference.

# Stetson Chopped Salad

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**1/2 C of cooked couscous**  
**1/2 C arugula**  
**1/3 C diced roma tomatoes**  
**1/2 C diced avocados**  
**1/3 C asiago cheese (or parmesan if its what ya got)**  
**1/4 C pumpkin seeds (pepitas)**  
**1/4 C black currants**  
**1/3 C super sweet dried corn**  
**\*\*add smoked salmon if you want it to be awesome.**

## **Buttermilk Dressing:**

**1/2 C pesto**  
**1 roughly chopped shallot**  
**1 C fat free greek yogurt**  
**1 C buttermilk**  
**1/2 teaspoon of course black pepper**  
**1/2 lemon, juiced**  
**salt and pepper**

- 1 Salad:
- 2 Cook the couscous according to package directions. For more flavor, cook it in broth (vegetable or chicken). Let it cool FULLY.
- 3 On a big platter or separate small plates, line up couscous, torn arugula, tomatoes, avocado, cheese, pepitas, currants and dried corn (and also a line of either chopped chicken or diced salmon if adding a protein).
- 4 Dressing: Combine pesto, shallot, yogurt, buttermilk, pepper, lemon juice and a little salt in a blender until smooth.
- 5 Right before serving, drizzle on salad and mix it up all 'tableside service' style with flair!

# Seared Scallops, Shaved Fennel, and Grapefruit

Yield: 1-4

*Pan Seared Sea Scallops, Shaved Fennel, Grapefruit, Microgreens, Chives, Olive Oil, and Lemon*

**Recipe can be doubled, tripled, and quadrupled to serve a crowd.**

## **Ingredients**

**3 large fresh sea scallops**

**1 medium fennel bulb**

**2 medium pink grapefruit**

**2 Tbsp Olive oil, divided**

**1 Tbsp Butter**

**Juice of 1 lemon**

**Microgreens**

**Chives**

**Salt**

- 1 Instructions
- 2 Remove fennel tops and shave bulb into thin slices on a micro plane grater. Set aside and sprinkle with salt. Segment the grapefruit by carefully removing the peel and pith of the fruit with a sharp paring knife. Set the grapefruit on a cutting board and run your knife from top to bottom. When skin and pith is removed, cut out the fruit between the fibrous membrane. Set aside.
- 3 In a medium saucepan, heat butter and olive oil over medium-high heat until melted. Pat the scallops with a paper towel to remove excess liquid. Place scallop flat side down in the pan and sear for 2 minutes. Flip and sear on the opposite side for another 2 minutes. While the scallops cook, use a spoon and drizzle bubbling butter/oil mixture over the top of the scallops as they cook.
- 4 To serve, mix fennel and grapefruit together with a bit of olive oil, salt, and lemon juice. Top the salad with the scallops and then garnish with micro-greens, chives, and remaining lemon juice.
- 5 Cook's Notes
- 6 Make sure you pat the scallops dry with a paper towel. Only a dry scallop will sear properly. This requires a HOT pan. Placing the butter in the olive oil prevents the butter from burning. If you are not familiar with cooking scallops, get some a week before and practice! If the pan is not hot enough, the scallop will give off liquid that will bubble and steam braising the scallop instead of searing with poor results. The pan must be hot enough to evaporate any liquid to sear well. A perfectly seared scallop should be nicely browned on the outside and buttery in the middle. A paring knife should slide in and out with almost no resistance, but as always, the best way to check it is to make a small slice into one and look (or taste). The inside should remain translucent. High quality scallops are delicious raw and tend to dry out quickly: It's better to undercook than overcook scallops.
- 7 Releasing from the pan: The scallops will offer no resistance when they're ready to turn. Press down gently while the scallops cook to encourage full contact with the pan, then listen for a hiss: That's moisture heating and evaporating.

# Kale Fall Salad

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- 1 Grab your favorite salad bowl and wash all veggies.
- 2 Cut your butternut squash into bite size pieces and sauté on the stove top with your favorite oil.
- 3 After the squash is sautéed set aside to cool and break apart your kale than add to your salad bowl.
- 4 Cube your cheddar cheese into bite size blocks.
- 5 Juice your 2-3 lemons and add in with your favorite oil than season with salt and pepper.
- 6 Combine all toppings; squash, almonds, cranberries, cheese and dressing to the kale salad bowl.

**Kale**

**Butternut squash**

**Slivered Almonds**

**Dried Cranberries**

**Blocked Cheeder Cheese**

**Oil (Avocado or Olive work best)**

**Lemon**

**Other ingredients to add: Green apple,  
walnut, and**

# Breads

# Perfect Pie Crust!

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*This pie crust recipe is fool-proof! Works in high elevation; no adjustments needed.*

**1 1/2 c. Crisco (vegetable shortening)**  
**3 c. all-purpose flour**  
**1 egg**  
**5 tbsp. cold water**  
**1 tbsp. white vinegar**  
**1 tsp. salt**

- 1** In a large bowl, using a pastry cutter, gradually work the Crisco into the flour for about 3 or 4 minutes until it resembles a coarse meal. In a small bowl, beat the egg with a fork and then pour it into the flour/shortening mixture. Add 5 tablespoons of cold water, 1 tablespoon of white vinegar, and 1 teaspoon of salt. Stir together gently until all of the ingredients are incorporated.
- 2** Separate the dough into thirds. \*Note: Separating it into thirds will result in three thin crusts. If you prefer a more substantial crust, separate it in half.\* Form 3 evenly sized balls of dough and place each ball into a large zip-top bag. Using a rolling pin, slightly flatten each ball of dough (about 1/2-inch thick) to make rolling easier later. Seal the bags and place them in the freezer until you need them. (If you will be using it immediately it's still a good idea to put in the freezer for about 15 to 20 minutes to chill.)
- 3** When you are ready to use the dough to make a crust, remove from the freezer and allow to thaw for 15 minutes. On a floured surface roll the dough, starting at the center and working your way out. (Sprinkle some flour over top of the dough if it's a bit too moist.) If the dough is sticking to the countertop use a metal spatula and carefully scrape it up and flip it over and continue rolling until it's about 1/2 inch larger in diameter than your pie pan.
- 4** With a spatula, lift the dough carefully from the surface of the counter into the pie pan. Gently press the dough against the corner of the pan. Go around the pie pan pinching and tucking the dough to make a clean edge.

# Main Dishes

# Eggplant Parmesan w/Fresh Basil and Smoked Mozzarella

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**Yield: 2-4**

*Crispy Eggplant Fritter, Marinara, Fresh Basil, Smoked Mozzarella, Grated Parmesan  
Sauteed Green Beans, Butter, Garlic, and Lemon*

**1 large unpeeled purple eggplant,  
trimmed and cut into 1/8-inch thick  
slices**  
**1 teaspoon fine sea salt, or as needed**  
**2 eggs**  
**1 tablespoon whole milk**  
**1 cup Italian-seasoned bread crumbs, or  
more as needed**  
**3/4 cup extra-virgin olive oil, or as  
needed**  
**1 (24 ounce) jar prepared marinara sauce  
(such as De Cecco®)**  
**1 bunch fresh basil, coarsely chopped**  
**1 (8 ounce) package smoked mozzarella  
cheese, very thinly sliced**  
**1/2 cup freshly grated Parmesan cheese**

- 1** Line a plate with a paper towel; place a layer of 2 or 3 slices of eggplant onto the towel. Sprinkle eggplant with sea salt. Repeat layers of eggplant sprinkled with salt until all eggplant slices are stacked. Place 2 paper towels onto the stack and place a plate on top of the towels. Lay a heavy book or can of food onto the plate to squeeze out moisture. Allow to drip for 20 minutes to 2 hours. Rinse and pat dry.
- 2** Beat eggs with milk in a shallow bowl. Place breadcrumbs into a separate bowl. Dip eggplant slices in the egg mixture and gently press into the crumbs to coat; set aside.
- 3** Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking dish.
- 4** Heat olive oil in a large skillet over medium-high heat; fry eggplant slices in the hot oil in small batches until golden brown, about 1 to 2 minutes per side. Drain on paper towels.
- 5** Pour about 1/4 cup of marinara sauce into the bottom of the prepared baking dish and arrange a layer of eggplant slices to cover the sauce. Scatter basil and a few slices of smoked mozzarella cheese over eggplant; repeat layers, ending with a layer of sauce on top. Sprinkle Parmesan cheese over the top.
- 6** Bake in the preheated oven until heated through and the cheese has melted, about 15 minutes. Serve immediately.
- 7** Chef's Note: Let eggplant drain for at least 20 minutes; you can leave it up to 2 hours. It yields a crispy, creamy eggplant fritter, not a soggy one.

# Feta Bake Pasta Recipe

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**Fresh Cherry Tomatoes**

**Olive Oil**

**Garlic**

**Salt and Pepper**

**Block of Feta Cheese**

**Bow Tie or Penne Pasta**

**Other Vegetables to consider: Spinach,**

**Artichoke Hearts, Zucchini, Green**

**Chile, or Sun dried tomato's.**

- 1 Preheat oven to 350 degrees
- 2 Combine tomatoes, olive oil, chopped garlic cloves, salt, pepper in a baking or casserole dish.
- 3 Add feta cheese block to the middle of the baking dish surrounded by the tomatoes.
- 4 Place the baking dish in the oven to bake for 40 minutes or until the tomatoes have bursts and the feta block has a golden color.
- 5 In a large pot boil some water for your pasta to cook. Reserve 1/2 cup of the pasta water as you drain the cooked pasta.
- 6 Remove the baking dish from the oven and mix the tomatoes and feta together to form a creamy sauce.
- 7 Add pasta and gradually add in the pasta water you reserved. Stir until pasta is coated with sauce.
- 8 Serve and garnish with basil or red pepper flakes.

# Gorgonzola Steak Tenderloin

**Yield: 4**

*Steak Tenderloin, Gorgonzola Crumble, Parsley, Sage, Scallion  
Penne Rigate, Roasted Garlic & Grape Tomato, Basil, Arugula, Parmigiano-Reggiano*

**Salt**  
**1-pound Penne Rigate**  
**2 pints grape tomatoes**  
**8 to 10 cloves garlic, cracked but left in skins, plus 1 clove peeled and halved**  
**3 to 4 tablespoons extra-virgin olive oil plus some, for drizzling**  
**Freshly ground black pepper**  
**4 tenderloin steaks about 1 1/4-inch thick**  
**2 scallions, whites and greens**  
**8 to 10 fresh sage leaves**  
**A handful flat-leaf parsley**  
**1 cup Gorgonzola crumbles**  
**1 cup grated Parmigiano-Reggiano, a few generous handfuls**  
**1 cup basil leaves, about 20, torn or shredded**  
**2 cups coarsely chopped arugula**

- 1** Preheat oven to 450 degrees F.
- 2** Place a pot of water on the stove and bring to a boil for the pasta. Salt water, add pasta and cook to just shy of al dente. It needs to have a real bite left to it because it will sit in the sauce for 2 minutes later and continue to cook. Heads up: you will need 2 ladles of starchy cooking water just before draining, about 1 1/2 cups.
- 3** Place the grape tomatoes on a cookie sheet with the garlic. Coat the tomatoes and cracked garlic with 3 to 4 tablespoons extra-virgin olive oil and season with lots of salt and pepper. Roast 20 minutes.
- 4** Season the steaks with salt and pepper. Rub with a clove of cut garlic. Coat the steaks lightly in extra-virgin olive oil.
- 5** Chop the scallions, whites and greens. Thinly slice the sage and finely chop the parsley. Combine the scallions and herbs with the Gorgonzola crumbles.
- 6** When you are a few minutes away from taking the tomatoes out of the oven, heat a skillet over high heat. Add the steaks and caramelize the meat on both sides, a minute and a half per side should do it.
- 7** Take the tomatoes and garlic out of the oven. Turn the oven off. Top the meat with the gorgonzola and transfer the skillet to the oven. Let the meat sit in the hot oven 4 to 5 minutes. The Gorgonzola will melt down over the meat and the steaks will be tender and pale pink inside.
- 8** Remove the roasted garlic from the skins and mash into a paste with the side of your knife. Transfer the garlic paste to the bottom of a pasta bowl. Using a fork, mix the garlic into 2 ladles of starchy pasta cooking water, about 1 1/2 cups. Add the tomatoes to the bowl and mash them with a potato masher until a sauce forms and tomatoes are well combined with garlic broth. Add penne, grated cheese, arugula and basil and toss a minute or 2 to allow the pasta to soak up flavors. Serve meat with pasta alongside.

# Mexican Birria

*Tip: Save your sauce. The following day, dip corn tortillas in the sauce on both sides, then lightly fry in a hot skillet. The sauce has plenty of fat in it from the rendered beef, so it will fry beautifully without having to add additional oil. While in the skillet, add some of the shredded birria beef and cheese and fold over to make a folded taco. Enjoy!*

**4 to 5 pounds beef chuck roast, cut into  
large 4-inch chunks**

**1/2 tablespoon kosher salt**

**1/2 tablespoon black pepper**

**1.5 tablespoon olive oil**

**12 guajillo chiles, rinsed, stemmed, and  
seeded**

**5 ancho chiles, rinsed, stemmed, and  
seeded**

**5 árbol chiles, rinsed and stemmed  
2 large tomatoes**

**1/2 medium yellow onion**

**1 4-inch cinnamon stick**

**3 bay leaves**

**1/2 teaspoon whole black peppercorns**

**2 cups beef broth**

**1/4 cup distilled white vinegar**

**5 cloves garlic**

**1 teaspoon ground cumin**

**1 teaspoon dried Mexican oregano**

**1/2 teaspoon ground cloves**

- 1** Generously season the meat with salt and pepper on all sides and heat the olive oil in a large pot or over medium-high heat.
- 2** Working in 2 batches, add the meat and sear on all sides until caramelized. Remove the pot from the heat, add the seared meat back into the pot, and set aside.
- 3** While the meat is searing, add the guajillo chiles, ancho chiles, arbol chiles, tomatoes, onion, cinnamon stick, bay leaves, and peppercorns to a medium pot. Cover completely with water and bring to a boil over high heat. Reduce the heat to low, cover, and cook for 10 minutes.
- 4** Using a slotted spoon, transfer the softened chiles and all the other ingredients to a large blender.
- 5** Add 1 cup of the chile-soaked cooking water, the beef broth, white vinegar, garlic, cumin, oregano, and cloves. Blend on high for a few minutes until completely smooth.
- 6** Strain the blended sauce through a fine mesh strainer into the pot with the seared meat. Discard any solids left behind.
- 7** Stir the meat and chile sauce together to combine and bring to a boil over high heat. Reduce the heat to low, cover, and simmer for 3 to 3.5 hours until the meat is fall-apart tender.
- 8** Transfer the meat to a large bowl and shred it with 2 forks.
- 9** To serve - Transfer the shredded meat back to the sauce to coat. This dish is excellent as tacos, over top of mashed potatoes, or mac and cheese.

# Easy Breakfast Casserole

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*Prep Time:*  
10 minutes of prep time  
An hour of oven time

- 2 pounds pork sausage (if you are feeling saucy, go with the HOT)**
- 12 eggs**
- 1 C sour cream**
- 1/4 C milk**
- Salt and Pepper**
- 4 green onions**
- 1/2 diced green bell pepper**
- 1/2 diced red bell pepper**
- 2 C shredded sharp cheddar cheese**

- 1** Preheat the oven to 350 degrees
- 2** Grease a 9 x 13 inch pan
- 3** Combine eggs, sour cream, milk, cheese, salt and pepper in a big bowl and mix with an electric mixer on low until combined.
- 4** Heat a large skillet over medium heat and add the sausage and brown it up, breaking into small nice pieces with a wooden spoon. Drain MOST of the grease and add the sausage to the bowl with the egg mixture (let it cool a little first, or it will cook the eggs).
- 5** Add the bell peppers and onion to the same skillet with the little bit of grease left in it and saute for a few minutes. Add to the bowl of EVERYTHING and stir to combine.
- 6** Pour the whole mix into the greased pan and bake for about 50 minutes or until the edges are set and the middle it only a TINY bit jiggly.

# Impossibly Easy Chicken Pot Pie

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- 1 Heat oven to 400 degrees F.
- 2 Mix veggies, chicken and soup into an un-greased 9 inch pie plate.
- 3 For the topping, stir together the Bisquick, milk and egg with a fork just until blended. Pour over the veggie/chicken mixture and spread evenly.
- 4 Bake for about 30 minutes or until the crust is golden brown.

*You can double the recipe of the Bisquick/milk/egg mixture and use a 9x13 inch pan. Then that awesome topping is spread over a larger surface and enjoyed even MORE, if that is possible! We added alternatives and tips so that Ms Crocker won't be mad at us for putting this in our cookbook. So much easier than rifling around in the trash for the recipe on the box!!*

**1 Bag frozen mixed vegetables (around 2 cups)**  
**1-2 c cooked chicken, cut up (left-overs from that Chicken in a Skillet are great for this!)**  
**1 can condensed cream of chicken OR cream of mushroom soup**  
**1 c Bisquick**  
**1/2 c milk**  
**1 egg**

# Easy Turkey

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*I love this super easy recipe because it guarantees a moist turkey with a flavorful blend of herbs. Your creativity is encouraged, so consider additional herbs in the butter mixture and vegetables under the turkey as you like. Make sure you give the turkey enough time to defrost. Most of the time for this recipe is preparing the vegetables and herbs by chopping. Make sure to take your time when chopping the herbs for the butter mixture to be as fine as possible.*

## **For Turkey (11-15 pounds):**

**1 white onion quartered**

**1 lemon quartered**

**Fresh Rosemary (at least 1 sprig)**

**Fresh Thyme (at least 1 sprig)**

**Fresh Sage (at least 1 sprig)**

**Salt & Black Pepper to taste**

## **For Butter:**

**1 cup of unsalted butter**

**Fresh Garlic minced (at least 4 cloves)**

**Salt (at least 1 teaspoon)**

**Black Pepper (at 1/4 teaspoon)**

**Fresh Rosemary (1 tablespoon finely chopped)**

**Fresh Thyme (1 tablespoon finely chopped)**

**Vegetables Under Turkey (loosely chopped):**

**1 white onion**

**Celery (at least 2)**

**Carrots (at least 2)**

- 1 Preheat oven to 325 degrees
- 2 Pat dry the defrosted turkey, season turkey cavity with salt and black pepper, and fill turkey cavity with the onion, lemon, and fresh herbs - do not overfill the turkey cavity
- 3 In a separate bowl, mix together ingredients with room temperature butter
- 4 Loosen the skin of the turkey and slide fingers underneath
- 5 Begin to spread butter mixture under the skin and around the turkey, use up all of your butter mixture and coat generously
- 6 Place chopped onion, celery, and carrots in the baking dish with the turkey sitting directly on top (optionally use a grate to separate the turkey)
- 7 Bake until the internal temperature is at least 135 degrees (use a thermometer!) - a good rule of thumb is 15 minutes per pound, but a thermometer can guarantee the turkey is not over baked and dries out
- 8 Turn off the oven as the temperature of the turkey continues to rise
- 9 Pull the turkey out of the oven when temperature reaches 145 degrees
- 10 Let the turkey rest for 30 minutes, the turkey will continue to bake during this cooldown
- 11 Carve the turkey and consider using the juices in the pan for stuffing or gravy

# Desserts

# Orange Cake

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**1 Box Orange Cake Mix (pretty much only available on-line at Amazon or Wal-Mart)**

**1 Package Instant Vanilla Pudding Mix-3.4 Oz (small package)**

**4 eggs (room temperature)**

**1/2 Cup Vegetable Oil**

**3/4 Cup Fresh Orange Juice**

**1 Tablespoon Vodka**

**2 Tablespoons Orange Liqueur (Triple Sec or I prefer Gran Marnier)**

## **Glaze:**

**1 Cup Powdered Sugar**

**1 Tablespoon Vodka**

**1 Tablespoon Orange Liqueur**

**1 Tablespoon Orange Juice (3**

**Tablespoons of orange juice if you skip the alcohol, but why would you?)**

- 1 Heat oven to 350 degrees F.
- 2 I butter AND flour the cake pan. You will be happy you did.
- 3 Follow baking instructions on the cake mix box, adding the pudding mix, extra egg, orange juice, vodka and orange liqueur in the "blend" part of the instructions. You can basically add everything all at once. It doesn't really matter.
- 4 In my oven I bake it for EXACTLY 40 minutes and it comes out perfect every time.
- 5 If high altitude baking, there are instructions on the cake mix box (how convenient).
- 6 When done, remove from oven and let the cake cool for approximately 15-20 minutes. Turn upside down (I am assuming you used a bundt pan) onto a suitable cake plate.
- 7 Drizzle the glaze over the top of the cake (instructions below). It will run down the sides and into the middle. It will soak in and make that cake super moist. But don't add more glaze than what is called for, otherwise it will just make the cake soggy. You can offer glaze on the side for those people with a sweet tooth from hell (like me).
- 8 GLAZE:
- 9 Sift the powdered sugar and then add everything else to the pot. You don't want any lumps. Mix well.
- 10 Everyone LOVES the glaze, so make a double batch to have on the side so people can add to their own preference.

# Apple Tart

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*The baked tart can be stored overnight at room temperature; just reheat it in a 325°F oven before serving. Caramel sauce can be stored in the refrigerator for up to 3 weeks. Expect hardening as the sauce chills — just microwave in 15-30 seconds to reheat and enjoy.*

**1/2 cups plus 1 tablespoon all-purpose flour, divided, plus more for dusting**  
**Pinch of kosher salt**  
**1 1/2 sticks (6 ounces) cold unsalted butter, cut into 1/2-inch pieces, plus 2 tablespoons melted**  
**1/3 cup ice water**  
**3 1/2 tablespoons sugar, divided**  
**4 large Honeycrisp apples (or any apple that will hold its shape after baking), and cut into 1/4 inch-thick slices (or thinner)**

**Salted Orange Caramel Sauce**  
**1 cup (200g) granulated sugar (make sure it's labeled "pure cane")\***  
**6 Tablespoons (85g) unsalted butter, at room temperature and sliced into 6 pieces**  
**1/2 cup (120ml) heavy cream, at room temperature**  
**1 teaspoon salt**  
**1 tablespoon orange zest (optional)**

For the Apple Tart:. In a food processor, pulse 1 1/2 cups of the flour with the salt. Add the cold butter and process just until the butter is the size of peas, about 5 seconds. Sprinkle the ice water over the mixture and process just until moistened, about 5 seconds. Transfer the dough to a lightly floured work surface and knead two or three times, just until it comes together. Pat the dough into a disk. On a lightly floured work surface, roll out the dough into a 16- to 17-inch round about 1/4-inch thick. Line a large unrimmed baking sheet with parchment paper. Roll the dough around the rolling pin and unroll it onto the prepared baking sheet. In a small bowl, combine 2 tablespoons of the sugar with the remaining 1 tablespoon of flour and sprinkle over the dough. Cut the apples in a square around the core, then, with the place the flat side with the skin facing up, cut the apples into thin half-moons. In the tart, Arrange the apple slices in overlapping concentric circles with the skin side up. The apple slices should be cut thin enough to have a bit of bend without breaking. The very center of the tart can be filled in with small apple pieces with the skin side up. Brush the apples with the melted butter and sprinkle with the remaining 1 1/2 tablespoons of sugar. Refrigerate the unbaked tart until slightly chilled, about 10 minutes. Preheat the oven to 400°F. Bake the tart in the center of the oven for 1 hour, or until the apples are tender and golden and the crust is deep golden and cooked through. Slide the parchment onto a wire rack and let the tart cool slightly before serving. This can be served as is, or be topped with the slightly cooled salted caramel sauce. For the Caramel Sauce:. Heat granulated sugar in a medium heavy-duty saucepan (avoid using nonstick) over medium heat, stirring constantly with a high heat-resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. This takes about 6 minutes or so, but just keep an eye on it so it doesn't burn. Once sugar is completely melted, immediately stir in the butter until melted and combined. Be careful in this step because the caramel will bubble rapidly when the butter is added. If you notice the butter separating or if the sugar clumps up, remove from heat and vigorously whisk to combine it again. (If you're nervous for splatter, wear kitchen gloves. Keep whisking until it comes back together, even if it takes 3–4 minutes. It will eventually—just keep whisking. Return to heat when it's combined again.) After the butter has melted and combined with the caramelized sugar, stir constantly as you very slowly pour in the heavy cream. Since the heavy cream is colder than the hot caramel, the mixture will rapidly bubble when added. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute. It will rise in the pan as it boils. If you'd like to be precise and use a candy thermometer, the temperature will rise to about 220°F (104°C). Remove from heat and stir in the salt and orange zest. The caramel will be a thin liquid at this point. Allow to slightly cool down before using. Caramel thickens as it cools.

## Strawberry Goat Cheese Bruschetta

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*Grilled Italian Bread, Goat Cheese, Strawberries, Balsamic Vinegar, Olive Oil, and Fresh Thyme*

- 1 Heat vinegar in a small skillet over medium-low heat. Simmer until reduced by about half, 8 to 10 minutes. Remove from heat and allow to cool to room temperature.
- 2 Prepare a grill for high heat. Place bread slices on a foil-lined baking sheet and drizzle with olive oil.
- 3 Combine strawberries and thyme in a small bowl and set aside.
- 4 Grill bread on the preheated grill until browned, about 3 minutes per side.
- 5 Spread goat cheese on toasted bread. Add black pepper, salt, and reduced vinegar to the strawberry.

**1/2 cup balsamic vinegar**

**12 slices Italian bread**

**1 tablespoon olive oil**

**1-pound strawberries, washed and diced**

**2 teaspoons fresh thyme leaves, plus more for serving**

**1 cup goat cheese, room temperature salt and freshly ground pepper to taste**

# Grilled Peaches

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**Yield: 6**

*Vanilla Bean Mascarpone, Honey, Raspberry, Pistachios, and Fresh Mint*

**6 firm but ripe peaches, halved and pitted**  
**2 tsp olive oil, plus more for brushing grill**  
**8 oz. mascarpone**  
**Seeds of 1/2 vanilla bean**  
**1/2 tsp vanilla extract**  
**1/4 cup honey**  
**3/4 cup honey oat granola (or substitute**  
**1/3 cup chopped nuts such as walnuts or pecans)**  
**12 fresh raspberries**  
**Fresh mint leaves**

- 1** Preheat a grill over medium-high heat to about 375 - 400 degrees. Meanwhile in a mixing bowl fold vanilla beans and vanilla extract into mascarpone until well combined, chill until ready to use.
- 2** Brush the tops of peach halves with olive oil then brush grill lightly with olive oil and grill flesh side down about 3 minutes or until they have nice grill marks, then carefully rotate (use a grill spatula as they may stick a little) and grill about 3 minutes longer, or until peaches have softened but still hold their shape.
- 3** Remove from grill, add a spoonful of the mascarpone to each peach (using two spoons, one to scoop and one to scrape and drop it), drizzle with honey, sprinkle with about 1/3 of the granola over top (just so you don't cover the peaches entirely) and garnish with a raspberry and mint. Serve with remaining granola on individual plates and serve at once.

# Pumpkin Cake Roll

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*Got this recipe from a young lady named Mindy Monell. I have since found it in other cooking web-sites, but this one will always be the best one as it was the first time I ever tasted it, and that was in the mid 80's.*

- 1** Beat the eggs on high speed of mixer for 5 minutes. Gradually beat in sugar (granulated). Stir in pumpkin and lemon juice. Stir together flour, baking powder, and spices. Fold into pumpkin. Spread in greased and waxed paper 10x10x1 inch pan (jelly roll pan). Top with chopped nuts. Bake at 375 deg for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together. You can roll from long end and make two rolls if preferred. Cool, then chill in refrigerator for two hours.
- 2** Filling: 1 c powdered sugar, cream cheese, butter, and vanilla. Beat until smooth.
- 3** Unroll cake, spread filling over cake, re-roll, wrap in foil. Keep refrigerated.
- 4** When ready to serve, cut into 1/2 slices and watch it disappear! Great Thanksgiving or fall desert.

**3 eggs**

**1 tsp baking powder**

**1 cup granulated sugar**

**2/3 cup pumpkin**

**1 tsp lemon juice**

**3/4 c flour**

**2 tsp cinnamon**

**1 tsp ginger**

**1 tsp nutmeg**

**1/2 tsp salt**

**1 c finely chopped walnuts**

**~1 c powdered sugar**

**2-3 oz packages of cream cheese**

**4 T butter**

**1/2 tsp vanilla**

# Vanilla Bean Cheesecake with Cherry Topping



*The cherry topping makes it yummy with AMAZING presentation that hides flaws. :-)*

- 1 1/2 c. walnut pieces**
- 1 3/4 c. sugar**
- 4 T. unsalted and melted butter**
- 2 c. sour cream**
- 1 T. pure vanilla extract**
- 2 pound of softened cream cheese**  
**(leave it on counter for 2 hours before starting)**
- 1 vanilla bean, split lengthwise, seeds scraped laboriously (you may need reader glasses to see it!)**
- 4 large eggs, room temperature**
- 1/4 tsp. pure almond extract**
- 1/2 c. heavy whipping cream**
- A jar of that awesome Duncan Hines (originally in the first edition as "dunce hines) country cherry topping**

- 1** Preheat oven to 350. Butter a 10-inch springform pan.
- 2** In a food processor, pulse walnuts with 1/4 c sugar until finely ground. Add the butter and pulse until it looks like a wet beach (sand). Press the crumbs into the bottom of the pan and bake for 12 minutes or until brown on edges.
- 3** Mix the sour cream with 1/4 c of the sugar and 1 teaspoon vanilla (stick it in fridge)
- 4** Reduce the oven to 300 degrees. With whatever mixer you have, beat the cream cheese at a low speed with the remaining 1 1/4 c of sugar and the vanilla seeds just combined Beat in the eggs one at a time, and scrape down the sides between additions.
- 5** Add the remaining 2 teaspoons of vanilla and the almond extract Slowly beat in cream until smooth, Pour the cheesecake batter into the pan and bake for 65 to 70 minutes until lightly golden brown and slightly jiggly in center.
- 6** Pour sour cream topping on top of cheesecake and smooth the surface. Return to the oven and bake 5 more minutes. Remove from oven and let it cool. Run a sharp knife around the cake and remove the ring, and then put in fridge for at least 3 hours before covering with plastic or whatever until you serve the next day.
- 7** Add the cherry topping to the top IMMEDIATELY before serving or before guests show up so it looks damn pretty.
- 8** Mom here and I can attest to this being an awesome recipe, however, baking in a water bath really adds to the creaminess of the cheesecake. (Dani here, adding that if anyone didn't know what the first version meant on the cherry topping they are just plain Un-American.

# Sugar-Cranberry Pie Filling

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*Using olive oil makes the recipe vegan!*

**1 tablespoon butter or olive oil**  
**4 Anjou or Bosc Pears, peeled, cored,  
and cut into thin slices**  
**1 1/2 cups sugar, divided**  
**3 whole cloves**  
**1 teaspoon fresh lemon juice**  
**1 tablespoon agave**  
**1 tablespoon cornstarch or arrowroot  
(any kind of thickening agent!)**  
**1 tablespoon fresh orange zest**  
**1 bag (24 ounces) fresh cranberries**

- 1** Heat the butter or olive oil in medium saute pan. Add the pears and saute until tender, 2 to 3 minutes. Add 1/2 cup sugar and the cloves. Toss and remove from the heat to cool in a bowl.
- 2** Combine the remaining 1 cup sugar, lemon juice, 1 corn syrup, cornstarch, and orange zest and mix. Add the cranberries and toss to coat the fruit.
- 3** In the same saute pan, add the cranberry mixture. Saute for approximately 5 minutes, until the cranberries soften slightly and the ingredients meld together.
- 4** Combine the pear mixture and cranberry mixture in a bowl and refrigerate, uncovered, so it cools.

# Soft Snickerdoodle Cookies

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- 1 cup butter, softened**
- 1 1/2 cups sugar**
- 2 large eggs**
- 2 3/4 cups flour**
- 2 teaspoons cream of tartar**
- 1 teaspoon baking soda**
- 3/4 teaspoon salt**
- 3 tablespoons sugar**
- 3 teaspoons cinnamon**
- 1 teaspoon vanilla extract**

- 1** Preheat oven to 350°F.
- 2** Mix softened butter, 1 1/2 cups sugar, 1 tps of vanilla extract and eggs thoroughly in a large bowl.
- 3** Combine flour, cream of tartar, baking soda and salt in a separate bowl.
- 4** Blend dry ingredients into butter mixture.
- 5** Chill dough, and chill an ungreased cookie sheet for about 10-15 minutes in the fridge.
- 6** Meanwhile, mix 3 tablespoons sugar, and 3 teaspoons cinnamon in a small bowl.
- 7** Scoop 1 inch globs of dough into the sugar/ cinnamon mixture.
- 8** Coat by gently rolling balls of dough in the sugar mixture.
- 9** Place on chilled ungreased cookie sheet, and bake 10 minutes.
- 10** Remove from pan immediately.

# Beverages

# Delicious Apple Cider

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- 1 Add all ingredients to a crock pot or large stock pot.
- 2 Cook on low or simmer until mixture is thoroughly warm. Stirring occasionally.
- 3 Pour into favorite coffee mug
- 4 Add 1 shot of black spiced rum (optional)
- 5 Enjoy!

**1 gallon apple cider**  
**1 (11.5 oz) can apricot nectar**  
**2 cups sugar (we typically only use about a half a cup)**  
**2 cups orange juice**  
**3/4 cup lemon juice**  
**4 (3 inch) cinnamon sticks**  
**2 teaspoons ground all spice**  
**1 teaspoon ground cloves**  
**1/2 teaspoon ground nutmeg**  
**Black spiced rum (optional, but we enjoy Kraken)**



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