



AREA

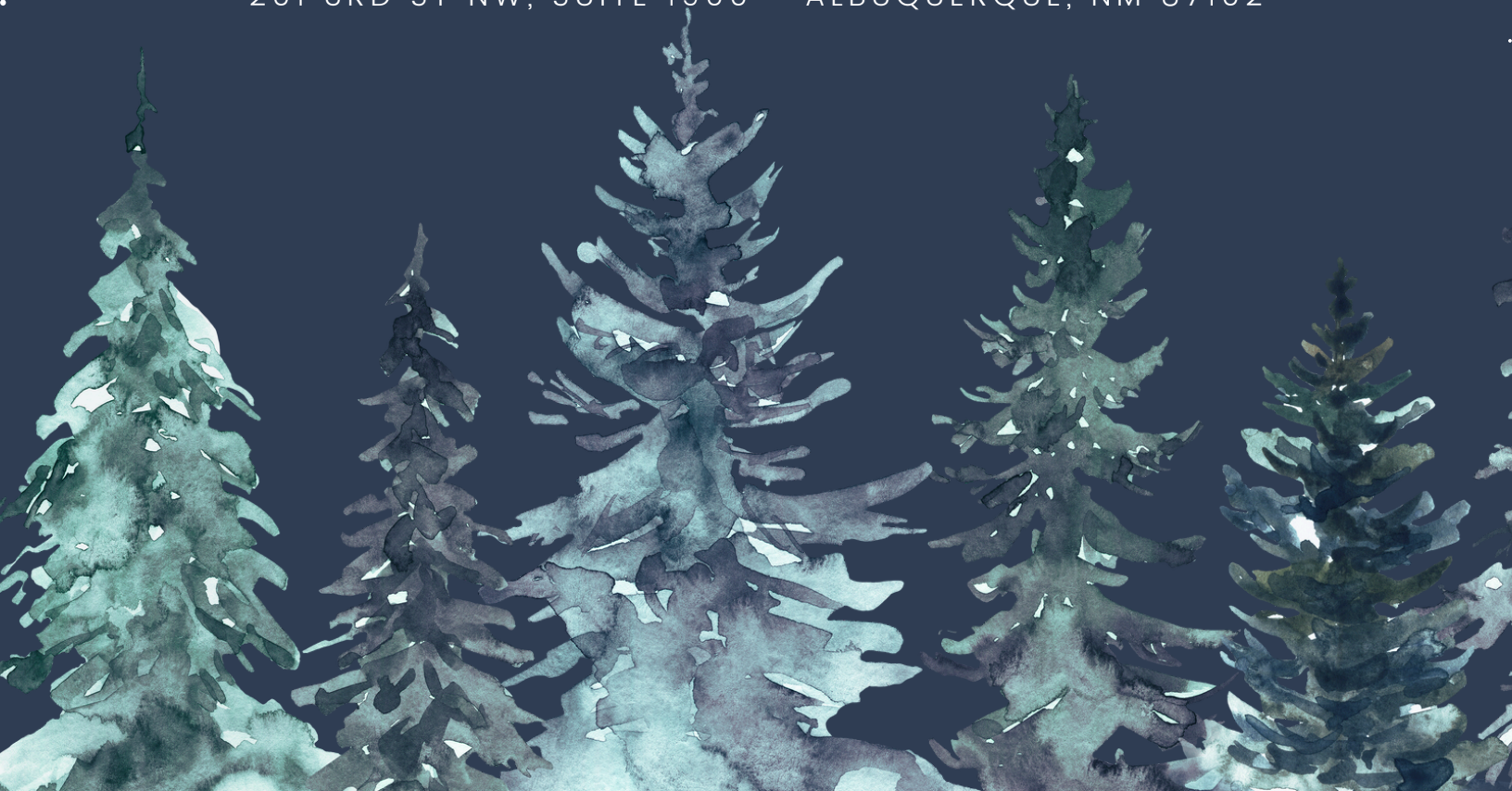
Albuquerque Regional Economic Alliance



2024 Holiday Cookbook

FROM OUR FAMILIES TO YOURS

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Dedication

THIS BOOK IS DEDICATED TO ALL OF THE AMAZING SUPPORTERS OF THE ALBUQUEURQUE REGIONAL ECONOMIC ALLIANCE. WE WOULD NOT BE WHERE WE ARE WITHOUT YOUR DEDICATION AND SUPPORT. ALSO TO THE TREMENDOUS STAFF MEMBERS OF THE PAST AND PRESENT WHO HAVE PUSHED OUR MISSION FORWARD. WE ARE HONORED TO SHARE A PIECE OF OUR HOLIDAYS WITH EACH OF YOU!

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.



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Appetizers

THE JOY OF WHAT IS TO
FOLLOW IS CALLED AN
APPETIZER.



Sausage Balls

Easy 3-Ingredients Recipe

Servings: 24

Prep time: 5 min

Cook time: 20 min

INGREDIENTS

1 Cup Sharp Cheddar
Cheese (Shredded)
2 Cups Ground Pork
Sausage (Sage or Spicy)
1/2 Cup of Bisques Biscuit
Baking Mix
1/4 Cup Dried Chives
(Optional)
Red chili or Smoked
Chipotle Powder to Taste

DIRECTIONS

- 1.Preheat oven to 350 °F.
- 2.In a large bowl (or in your standing mixer bowl), combine the ground sausage, biscuit baking mix and shredded cheese.
- 3.Form into 24 golf ball sized balls and place on baking sheets.
- 4.Bake in the preheated oven for 20 to 25 minutes, until golden brown and the sausage is cooked through entirely.
- 5.Remove and serve hot!



Notes: Serve with your favorite dipping sauce! Make extra and freeze for a quick 20 second thaw and warm in your microwave. For a sweet and savory breakfast snack pair with syrup!

This recipe courtesy of Anita Campbell

Easy Cheesy Queso

Easy Crock-Pot Recipe

Servings: 20

Prep time: 15 min

Cook Time: 2-3 Hrs

INGREDIENTS

1 Pound Ground Beef
1 Packet Taco
Seasoning
1 8oz Can Rotel
Tomatoes with Chilies
16oz Block of Velveeta
Cheese
As many bags of tortilla
chips as you like!

DIRECTIONS

1. Brown your ground beef in a pan - add taco seasoning and preferred spices.
2. Dump cooked beef, rotel and cubed Velveeta into the crockpot.
3. Let cook on low for about 2 hours. Cheese should be melty and bubbly.
4. Carefully stir all the ingredients together until thoroughly combined.
5. Serve hot and melty with your favorite chips!

Notes: This is also a great gameday recipe, if leaving in the crockpot make sure to turn it to warm so the cheese does not get hard or burn!



This recipe courtesy of Randi Jones



Goat Cheese Crostini

Your new holiday favorite!

Servings: 15

Prep time: 15 min

Cook Time: 20 min

INGREDIENTS

1 lb. Crusty Baguette
3 Tbsp. Extra Virgin
Olive Oil
1 Cup Raw Walnut
Pieces
5 Ounces Goat
Cheese (Softened to
room temperature)
5 Tbsp. Honey for
drizzling - use a little
more or less based
on your preference
of sweetness



DIRECTIONS

1. Preheat an oven to 350 degrees F.
2. Slice the baguette into 1/2 inch slices and arrange on a baking sheet. Use a pastry brush to lightly coat both sides of each piece with olive oil. Sprinkle the tops with salt.
3. Arrange the walnuts in a single layer on a second baking sheet.
4. Once the oven is pre-heated, place the baguette slices and walnuts in the oven on separate racks.
5. Allow the walnuts to toast for 5-7 minutes, checking every minute or so, until golden brown and fragrant.
6. Remove the baguette slices after 15-20 minutes, or when crisped and golden.
7. Allow the crostini's to rest until cool to the touch. Spread a thin layer of goat cheese over the top of each crostini, then top with walnuts and a drizzle of honey. Serve warm.

This recipe courtesy of
Mary Tieman



Oysters Rockefeller

Surprisingly easy and delicious!

Servings: 36

Prep time: 75 min

Cook Time: 10 min

INGREDIENTS

1 medium onion, finely
chopped
1/2 cup butter, cubed
1 package (9 ounces) fresh
spinach, torn
1 cup grated Romano
cheese
1 tablespoon lemon juice
1/8 teaspoon pepper
2 pounds kosher salt
3 dozen fresh oysters in the
shell, washed

DIRECTIONS

1. In a large skillet, sauté onion in butter until tender. Add spinach; cook and stir until wilted. Remove from the heat; stir in cheese, lemon juice and pepper.
2. Spread kosher salt into 2 ungreased 15x10x1-in. baking pans. Shuck oysters, reserving oyster and its liquid in bottom shell. Lightly press oyster shells down into the salt, using salt to keep oysters level. Top each with 2-1/2 tsp. spinach mixture.
3. Bake, uncovered, at 450° until oysters are plump, 6-8 minutes. Serve immediately.



Oysters for the holidays?
AMAZING! I'll have 10
please!
-Chad probably

This recipe courtesy of Chad Matheson

Jalapeno Popper Bites

All the fun of a jalapeno popper, without the mess!

Servings: 48

Prep time: 20 min

Cook Time: 10 min

INGREDIENTS

8 Oz Cream Cheese (softened)
3-4 Green Onions
2 Jalapenos, seeded and diced
8 Slices Bacon, cooked & crumbled
8 oz Pepper Jack Cheese - Shredded
4 oz Sharp Cheddar Cheese - Shredded
48 Tortilla Scoops Chips

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Line two large baking sheets with parchment paper and set aside
3. In a medium bowl, stir together cream cheese, green onions, jalapenos, bacon, pepper jack and sharp cheddar cheese.
4. Spoon a rounded teaspoon of the filling into scoop chips.
5. Top with additional bacon and cheese if so desired.
6. Bake for 8 to 10 minutes or until filling is bubbly and cheese is melted
7. Serve immediately and enjoy warm!



Recipe courtesy of Kaelyn Johnson





Sides & Salads

LETS FACE IT THIS IS THE REAL
REASON THE FAMILY GATHERS..
FOR THE SIDES!



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Stetson Chopped Salad

A favorite from Cowboy Ciao - Oldtown Scottsdale

Servings: 10

Prep time: 20 min

Cook Time: 20 min

INGREDIENTS

1 Cup Cooked Israeli
Couscous
1/2 Cup Diced Roma
Tomatoes
1/2 Cup Dried Sweet Corn
1 Cup Chopped Arugula
2 Oz. Smoked Salmon
1/2 Cup Asiago Cheese
1/4 Cup Dried Currants
1/4 Cup Toasted Pepitas

DRESSING:

1/4 Cup Basil Pesto
1/2 Cup Mayo
1 Chopped Shallot
1/2 Cup Buttermilk
Juice of 1 Lemon
Salt and Pepper to Taste

DIRECTIONS

1. Arrange ingredients in separate rows on a large platter. Toss salad at the table with the dressing.
2. For dried sweet corn, I have roasted frozen corn 1 layer deep on a large shallow pan, spray with oil of your choice, roast in oven at 400 def F for about 20-30 minutes depending on your taste.
3. Dressing: Using a blender or Vitamix place all ingredients in and blend until smooth. Will last as long as the buttermilk expiration.



This recipe courtesy of Danielle Casey

Roasted Garlic Mashed Potatoes

The ultimate side dish!

Servings: 20

Prep time: 30 min


Cook Time: 45 min

INGREDIENTS


2 Medium Garlic Heads
2 tsp. Olive Oil
2 1/2 lbs. Unpeeled Red Potatoes (Diced into Quarters)
Salt & Black Pepper
1/2 Cup Milk (Sub alternatives here, anything but skim)
1/4 Cup Heavy Cream
1/4 Cup Butter, Diced into 1 Tbsp pieces (plus more for serving)
Chopped Parsley, for Garnish (optional)

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Cut garlic heads about 1/2-inch from the top.
Transfer garlic heads to a sheet of foil, drizzle 1 tsp oil over each head, wrap foil tightly around garlic so it's fully covered.
3. Roast in preheated oven until lightly golden and cloves are soft, about 40 - 45 minutes. Remove from oven and let cool (cook potatoes while they cool) then press and pinch cloves out of peels into a small bowl. Mash cloves with a fork and set aside.
4. Place potatoes in a large enameled cast iron pot and add enough cold water to cover potatoes, sprinkle in 1 Tbsp salt.
5. Bring water to a boil over medium-high heat, then cover with lid, reduce heat to medium-low and allow to boil until potatoes are fork tender, about 20 minutes.
6. Measure out milk in a liquid measuring cup, add cream and butter. Heat in microwave until hot, about 45 - 60 seconds.
7. Drain potatoes then return to pot and mash with a potato masher
8. Add hot milk mixture and mashed roasted garlic, and stir while seasoning with salt and pepper.
9. Serve immediately with butter and garnish



Mashed potatoes are one of my favorite comfort foods and anything with roasted garlic is perfection in my household. These are a classic staple for us during the holidays and pair well with all the other sides people bring!



Courtesy of Kaelyn Johnson

Hamburger Beans

Great for parties!

Servings: 24

Prep time: 5 min

Cook Time: 20 min

INGREDIENTS

1 Lb. Ground Beef

1 Lb. Bacon

1 1/2 Large Onion - Diced

1 Large Can Pork & Beans

1 Large Can Kidney Beans -
Drained

1 Can Lima Beans - Drained

1 (16 Oz.) Can Stewed
Tomatoes

1/2 Cup Brown Sugar

1/2 Cup Vinegar

Salt & Pepper to taste

DIRECTIONS

1. Brown your beef and bacon - drain the grease (not down the sink!) and dice the bacon.
2. Drain the necessary cans and dump all ingredients into the crock pot or in a large pot over the stove.
3. Cook on low heat for about an hour and a half



This is one of those 'way better on day 2 and practically magic on day 3' and "it's so good I'll risk it" on day 6. Excellent for parties. Also, be sure to tell Steve that there are not really lima beans in there!



Recipe courtesy of
Danielle Casey

Spirited Cranberry Apricot Sauce

Not your basic cranberry sauce!

Servings: 15

Prep time: 4 hours

Cook Time: 8 min

INGREDIENTS

1/2 Cup (3 oz.) thinly sliced
dried apricots
1/4 Cup Sherry
3/4 Cup Water
2/3 Cup Sugar
1/4 Cup Honey
12 Oz. Package fresh or frozen
Cranberries

DIRECTIONS

1. Soak apricot slices in sherry overnight or for at least 4 hours.
2. Combine water and sugar in medium saucepan. Bring to a boil, add remaining ingredients.
3. Cook over medium heat for 8 minutes or until thickened.
4. Place in a covered bowl and chill.

Recipe courtesy of
Antonio Granillo



Autumn Chopped Salad

with apple cider vinaigrette

Servings: 15

Prep time: 30 min

Cook Time: 5 min

INGREDIENTS

8 Cups Crisp Romain or Green
Leaf Lettuce - Chopped
2 Medium Tart Red Apples, Cored
and Diced into bite sized pieces
(Do Not Peel)
8 Slices of Bacon - Cooked &
Crumbled
1 Cup Chopped Pecan - Toasted
4 Oz. Feta Cheese Crumbles
1 Cup Dried Cranberries

Dressing:

2/3 Cup Extra Virgin Olive Oil
1/3 Cup Apple Cider Vinegar
2 Tbsp. Maple Syrup
1 Tbsp. Dijon Mustard
1/4 Tsp. Kosher Salt
1/4 Tsp Black Pepper

DIRECTIONS

1. You can whisk the dressing in a bowl or add the ingredients to a jar with a lid, seal, and shake. (Will store in refrigerator for 2-3 days.)
2. Add all the salad ingredients to a large bowl, lightly drizzle about 2/3rds of the dressing over the top and toss. Serve with the extra dressing on the side.
3. To save time on the salad, cook the bacon ahead of time in the oven.



Notes: How to Roast Pecans: Preheat oven to 350°F. Place pecans on a rimmed sheet pan. Bake for 5-10 minutes, shaking halfway through. You'll know they are ready when you can smell them. Watch closely so they don't burn! Remove immediately from the pan to a bowl to cool off when done.



This recipe courtesy of Kaelyn Johnson



Main Dishes

THE SHOWSTOPPING TURKEY
AND HAM - THE DISHES THE
FAMILY WILL DREAM ABOUT FOR
THE NEXT YEAR. THE AMAZING
LEFTOVERS YOU WILL ENJOY THE
NEXT DAY BETWEEN TWO PEICES
OF BREAD.



The Easiest Turkey

Easy and juicy? Its possible!

Servings: by lb. Prep time: 25 min Cook time: Varies

Notes: This recipe guarantees a moist turkey! Your creativity is encouraged, try your favorite spices and herbs. Make sure you allow enough time for your turkey to thaw accordingly.

INGREDIENTS

Turkey:

- 1 White Onion, Quartered
- 1 Lemon, Quartered
- 1 Sprig Rosemary
- 1 Sprig Thyme
- 1 Sprig Sage
- Salt & Pepper to taste

Butter:

- 1 Cup Unsalted Butter
- 4 Cloves Minced Garlic
- 1 Tsp Salt
- 1 Tbsp. Chopped Rosemary
- 1 Tbsp. Chopped Thyme

Vegetables:

- 1 White Onion
(Loosely Chopped)
- 2 Celery Sticks
(Loosely Chopped)
- 2 Large Carrots
(Loosely Chopped)

DIRECTIONS

1. Preheat your oven to 325
2. Pat dry your defrosted Turkey, season cavity with salt and pepper and fill with onion, lemon and fresh herbs. Be careful not to overfill it.
3. In a separate bowl, mix together ingredients with room temperature butter.
4. Loosen the skin of the turkey enough that you are able to slide your finger between the meat and skin.
5. Begin to spread butter mixture under the skin and all around the outside of the turkey. Use all of your butter mixture and coat generously.
6. Place chopped onion, celery and carrots in the baking dish with turkey sitting directly on top of them. (Optionally: use a grate to separate them)
7. Bake until the internal temperature is at least 135 degrees (use a thermometer) - a good rule of thumb is 15 minutes per pound.
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 and gravy!

This recipe courtesy of Antonio Granillo

Black Bean & Sweet Potato Soup

Delicious and vegetarian!

Servings: 10

Prep time: 10 mins

Cook time: 40 mins

INGREDIENTS

1 Tbsp Olive Oil
1 Red Onion (Chopped)
3 Cloves Garlic (Minced)
1 Large Sweet Potato (Peeled
and Chopped)
2 Cans Low Sodium
Vegetable Broth (15 oz. size)
2 Cups Water
3 Cans Low Sodium Black
Beans (Rinsed and Drained)
3 Cans Diced Tomatoes
1 Tbsp. Chili Powder
2 Tsp. Cumin
1/2 Bunch of Cilantro
Chopped
Salt and Pepper to taste

DIRECTIONS

1. In a large soup pot, heat the olive oil. Add in the onion and cook until tender. Add in the garlic and cook for about 2 minutes.
2. Stir in the sweet potato and roasted red pepper. Cook for 5 minutes.
3. Add in the broth, water, black beans, and tomatoes. Stir well.
4. Add the chili powder & cumin. Stir and toss in the cilantro. Stir again. Let the soup simmer on medium low for 30 minutes, or until the sweet potatoes are soft.
5. Season with salt and pepper and serve hot.
6. You can garnish the soup with cilantro, avocado slices, cheese, tortilla strips, and/or sour cream. To freeze: cool completely and put the soup in freezer safe containers.

This recipe
courtesy of Erin
Brubaker



Baked Ham

with a Georgia Peach Glaze!

Servings: 12

Prep time: 10 mins

Cook time: 2 Hours

INGREDIENTS

8lbs Ham (bone-in fully cooked)

1 Cup Peach Preserves

1 Cup Peach Nectar

3 Tablespoons Coarse Grain Mustard

1/4 Teaspoon Ground Cloves

DIRECTIONS

1. Remove skin and excess fat from ham. Score fat on ham in a diamond pattern.
2. Place the ham, fat side up, in a roasting pan (line with heavy duty aluminum foil for easy cleanup).
3. Stir together remaining ingredients. Pour mixture evenly over ham.
4. Bake at 325 for 30 minutes. Baste and then shield with foil after 30 minutes to prevent excess browning.
5. Continue baking for 1 hour or until a meat thermometer inserted in ham registers 140 degrees, basting every 30 minutes. Let stand 10 minutes before serving.



This recipe courtesy
of Aida Roberts



Authentic Mexican Birria

Over garlic mashed potatoes - the bees knees!

Servings: 15

Prep time: 20 mins

Cook time: 3.5 Hours

INGREDIENTS

4 to 5 pounds chuck roast, cut
into large 4-inch chunks
½ tbsp. kosher salt
½ tbsp. black pepper
1 ½ tablespoon olive oil
12 guajillo chiles, rinsed,
stemmed, and seeded (about
2.5 oz)
5 ancho chiles, rinsed, stemmed,
and seeded (about 2 oz)
5 árbol chiles, rinsed and
stemmed (about 0.1 oz)
2 large Roma tomatoes
½ medium yellow onion
1 4-inch cinnamon stick
3 bay leaves
½ tsp. whole black peppercorns
water, as needed
2 cups beef broth
¼ cup distilled white vinegar
5 cloves garlic
1 tsp. ground cumin
1 tsp. dried oregano
½ tsp. ground cloves

DIRECTIONS

1. Season the meat with salt and pepper on all sides, and heat the olive oil in a large pot or Dutch oven over medium-high heat.
2. Working in 2 batches, add the meat and sear on all sides until browned. Remove the pot from the heat, add the seared meat back into the pot, set aside.
3. While the meat is searing, add the guajillo chiles, ancho chiles, árbol 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 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 smooth.
6. Strain blended sauce through a fine mesh strainer into the pot with the seared meat.
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 ½ hours until the meat is fall-apart tender.
8. Transfer the meat to a large bowl and shred it with 2 forks. Add the meat back into the consomé and serve as a stew in bowls or as tacos with desired toppings. GREAT over mashed potatoes!!

This recipe courtesy of Chad Matheson

White Chicken Chili

A fall and Christmas must have in our house!

Servings: 20 Prep time: 20 min Cook time: 3-4 hours

INGREDIENTS

1 Lb. Boneless, Skinless Chicken Breasts
1 Yellow Onion, Diced
2 Cloves of Garlic
24 oz Chicken Broth
2 - 15oz Can Norther Beans
4 - 6 tbsp Dived Green Chiles
15 oz Whole Kernel Corn - Drained
1 Tsp Salt
1/2 Tsp Pepper
1 Tsp Cumin
3/4 Tsp Oregano
1/2 Tsp Chili Powder
1/4 Tsp Cayenne Pepper
4 oz Cream Cheese
1 Can Coconut Cream
Toppings:
Sliced Jalapenos
Sliced Avocado
Sour Cream
French Cilantro
Shredded Mexican Cheese
Tortilla Strips

DIRECTIONS

1. Add chicken breasts to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.
2. Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth and cilantro. Stir.
3. Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.
4. Remove chicken to large mixing bowl, shred, then return to slow cooker.
5. Add cream cheese and coconut cream, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.
6. If you want to ensure a smooth blend of the cream cheese, try adding the softened cream cheese to a small mixing bowl, then adding a few ladles of the chili from the slow cooker. Whisk until smooth, then stir that mixture into the slow cooker and proceed with adding the coconut cream and cooking on high for 15 minutes.
7. Stir well and serve with desired toppings.

This recipe courtesy of Kaelyn Johnson

Beef Stroganoff

Staple during those college days.

Servings: 15

Prep time: 10 mins

Cook time: 25 mins

INGREDIENTS

1 lb. Ground Chuck
1/2 Cup Chopped Onions
1/4 Cup Butter
2 Tbsp. Flour
1 Tsp. Salt & 1/4 Tsp. Pepper
1 Minced Garlic Clove
1 4 oz. Can of Mushrooms
1 Can Cream of Mushroom
1 Cup Sour Cream
Bag of Egg Noodles
Poppy Seeds

I have no idea where this recipe came from so I am assuming I got it from my mom. This was a great recipe for college days when carbs were NOT the devil and comfort food was a necessity. Also, the poppy seeds MAKE this recipe, so if you do not have them, do NOT attempt. Get your bum to the spice aisle at the grocery store already.

DIRECTIONS

1. In a large skillet (if you have one.. I mean it WAS college) cook and stir the meat and onion in butter until the meat is brown and onion is tender.
2. Stir in the flour, salt, garlic, pepper, mushroom soup and canned mushrooms.
3. Cook for 5 minutes, stirring constantly.
4. Reduce heat and simmer uncovered for 5 minutes.
5. Stir in sour cream, and heat through.
6. Cook egg noodles separately, drain, and add poppy seeds until it looks nice and freckled.
7. TIP: To keep the noodles separated, add about 1-2 Tablespoons of butter to the warm noodles, then add the poppy seeds.
8. Serve stroganoff over poppy seed egg noodles and ENJOY!



This recipe courtesy of
Danielle Casey

Baked Spaghetti Squash Lasagna

A healthy twist on a classic comfort dish.

Servings: 4

Prep time: 15 mins

Cook time: 35 mins

INGREDIENTS

- 1 Spaghetti Squash (Halved lengthwise and seeded)
- 1 Onion (Chopped)
- 2 Tbsp. Minced Garlic
- 2 (14 ounce) Cans Stewed Tomatoes
- 1 Tbsp. Dried Basil
- 1 Cube Vegetable Bouillon
- Black Pepper to taste
- 1 (15 ounce) Can Black Olives, Chopped
- 1 Cup Shredded Mozzarella Cheese
- 1 Cup Shredded Parmesan Cheese

DIRECTIONS

1. Preheat the oven to 325 degrees F (165 degrees C).
2. Spray a baking sheet with a thin layer of cooking spray. Place squash halves cut-side down on the baking sheet.
3. Bake squash in the preheated oven until a knife can be easily inserted, about 35 minutes. Remove from the oven and let cool.
4. Grease a nonstick saucepan with cooking spray and place over medium heat. Sauté onion and garlic until golden brown. Stir in tomatoes, basil, bouillon cube, and black pepper. Cook until thickened, about 15 minutes.
5. Remove squash strands with a fork, reserving shells. Layer each half with a spoonful of sauce, a layer of spaghetti squash strands, olives, and mozzarella cheese. Repeat layers until shells are full or until all ingredients are used. Top with Parmesan cheese.
6. Bake in the preheated oven until Parmesan cheese melts, for about 20 minutes.



This recipe courtesy of Mary Tieman

Green Chili Chicken Enchiladas

My grandma's recipe!

Servings:10

Prep time: 15 mins

Cook time: 35 mins

INGREDIENTS

2 Chicken Breasts Cooked and Shredded
1 Can of Cream of Chicken
1/2 Cup of Milk
1 Can of Cream of Mushroom
1 Small Can of Green Chilis
1 Medium Yellow Onion
2 cloves of Garlic
Flour Tortillas
Shredded Mexican Cheese
1 Tsp. Cumin
1 Tsp. Salt & Pepper

DIRECTIONS

- 1.Preheat oven to 375 °F. and lightly grease a 9x13 baking dish of your choice.
- 2.Cook and shred your chicken – can also substitute for a shredded rotisserie chicken for more flavor.
3. Sauté your onion and garlic until softened and translucent over medium heat. Add in desired spices.
4. Lower your heat to about medium-low heat and add in cream of chicken, cream of mushroom and milk as well as green chili. Mix thoroughly and let simmer.
- 5.Once your filling is nice and bubbly – take a small amount and coat the bottom of your baking dish.
- 6.Assemble enchiladas by placing a big scoop of the filling onto the center of a tortilla. Roll up the tortilla, tucking in the ends as you go. Lay it in the pan. Repeat with the remaining tortillas.
- 7.Pour the remainder of the mixture over the top of the assembled enchiladas. Sprinkle the cheese over the tops of the enchiladas to cover.
- 8.Bake in the preheated 375 degree oven for about 30 minutes, until the cheese is bubbly and lightly browned.



This recipe courtesy
of Randi Jones



Desserts

BECAUSE NOTHING SAYS JOY
LIKE A SUGAR COMA.



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Pumpkin Chocolate Chip Cookies

Pumpkin in its finest form.

Servings: 24

Prep time: 10 min

Cook Time: 10 min

INGREDIENTS

1 Cup of Sugar
1 Stick of Butter, Softened
1 Tsp. Milk
1 Large Egg
1 Tsp. Vanilla Extract
1 Cup Pumpkin Puree
2 Cups All-purpose Flour
1 1/2 Tsp. Ground Cinnamon
1/2 Tsp. Pumpkin Spice
1/2 Tsp. Salt
2 Tsp. Baking Powder
1 Tsp. Baking Soda
1 1/2 Cups Chocolate Chips

DIRECTIONS

1. Preheat oven to 375 degrees F. Line a cookie sheet with parchment paper, or spray very lightly with non-stick cooking spray.
2. Add sugar and butter to a mixing bowl and stir well to combine.
3. Add egg, milk, pumpkin and vanilla and mix until smooth. In a separate bowl, stir together the dry ingredients.
4. Add the dry ingredients and chocolate chips to the wet ingredients then stir just until incorporated.
5. Drop by large spoonful's onto prepared cookie sheet.
6. Bake at 375 degrees F for 10-12 minutes until no longer glossy looking on top.

This recipe will make about 2 dozen small pumpkin cookies. I like to make mine extra big, like the ones you get at a bakery. I cook those extra big cookies for about 12-15 minutes, and it makes about 18-20 cookies.



This recipe courtesy of Randi Jones



Eggnog Bread Pudding

For breakfast or dessert!

Servings: 10

Prep time: 20 min

Cook Time: 45 min

INGREDIENTS

6 oz day-old French bread
cubed (about a 12 in loaf)

2 cups eggnog

6 large eggs

3 Tbsp brown sugar

1 tsp cinnamon

2 tsp pure vanilla extract or
light rum

2 Tbsp unsalted butter melted

Vanilla Sauce:

4 large egg yolks

1/3 cup granulated sugar

2 tsp vanilla extract or vanilla
bean paste

1 pinch salt

1 cup heavy cream

DIRECTIONS

1. Preheat oven to 350 degrees then butter a 2-qt or an 8" x 8" casserole dish. Place cubed bread into a large bowl then set aside. In a separate bowl, beat together the eggnog, eggs, brown sugar, cinnamon and vanilla until completely combined.
2. Pour eggnog mixture over bread cubes then toss lightly to coat. Spoon bread into prepared casserole dish then drizzle with melted butter. Bake 30–35 minutes or until the custard has set and the top just begins to turn golden brown. Remove from oven then set aside to cool while you prepare the sauce.
3. In a medium-sized bowl, whisk together egg yolks, sugar, vanilla and salt until blended and smooth. Add heavy cream to a small saucepan then place over medium-low heat until steaming, but not boiling.
4. Whisk egg yolk mixture and begin slowly drizzling in ½ cup of the hot cream. Do not rush this process, and be sure to whisk constantly. Once half of the cream is blended into the egg yolk mixture it should be safe to pour in the remaining cream while still whisking. Blend everything thoroughly then return the entire mixture to saucepan.
5. Place saucepan over medium-low heat and cook the vanilla sauce, stirring constantly, until it thickens to the point that it will coat the back of a spoon. The sauce will be done just before it begins to bubble, so if you see a bubble form, you know it's ready.



This recipe courtesy of Mary Tieman

Browned Butter Toffee Chocolate Chip Cookies

Servings: 25

Prep time: 20 min

Cook Time: 15 min

INGREDIENTS

2 sticks unsalted butter
1/2 cup granulated sugar
1 cup lightly packed dark
brown sugar
1 1/2 cups all-purpose flour
1 cup bread flour
1 teaspoon baking soda
1/2 teaspoon baking
powder
1 teaspoon fine sea salt
1 teaspoon instant espresso
powder, optional
2 large eggs plus 1 egg
yolk, at room temperature
2 teaspoons vanilla
10 ounces semisweet
chocolate, chopped
1 cup homemade toffee
bits, or Heath brand
Flaky sea salt, for finishing

DIRECTIONS

1. In a pan, melt the butter over medium heat. Swirling the pan occasionally, it should become foamy with audible crackling and popping noises. Once the crackling becomes quieter, stir until the butter develops a nutty aroma and brown bits start to form at the bottom. Once the bits are amber in color, remove from heat and pour into a bowl.
2. Add the granulated sugar and brown sugar to the hot butter, stirring to combine. Set aside to cool.
3. In a medium bowl, combine the flours, baking soda, baking powder, salt, and espresso powder.
4. To the cooled butter mixture, whisk in the eggs, yolk, and vanilla until combined. Gradually stir in the flour mixture with a rubber spatula. Stir in the chocolate chunks and toffee bits. Let dough sit at room temperature just until it is soft enough to scoop, about 1 hour.
5. Preheat the oven to 350°F. Line baking sheets with parchment paper.
6. Divide the dough into 3-tablespoon sized balls using a large cookie scoop and drop onto prepared baking sheets. Dough may be slightly challenging to scoop.
7. Bake for 12 to 14 minutes, or until golden brown. Remove from oven and sprinkle flaky sea salt on top of the cookies, if desired. Let cookies cool for 2 minutes before removing to wire racks to cool completely.

This recipe courtesy of Ana Danh

Chocolate Mousse

Nothing better than whipped chocolate!


Servings: 24

Prep time: 10 min


Cook Time: 10 min

INGREDIENTS

4 large egg yolks
1/4 cup granulated sugar
2 cups heavy cream,
divided into 3/4c and 1
1/4c
1 pinch sea salt
2 tsp vanilla extract
7 oz. bittersweet chocolate
(chopped small)



The decadently creamy, light, and fluffy texture is what everyone wants after stuffing their face full of food during the holidays. These are always a hit and once you make them a few times, it becomes so easy and quick! I like to serve mine in a coupe cocktail glass for extra dazzle.



DIRECTIONS

1. In medium mixing bowl whip together egg yolks and granulated sugar until pale and fluffy, about 2 minutes.
2. Warm 3/4 cup of the heavy cream and salt in a 2-quart saucepan on the stovetop over low heat (don't let it boil).
3. While whisking egg mixture slowly pour in warm cream mixture to temper egg yolks. Then pour combined egg yolk and cream mixture back into saucepan.
4. Cook over low heat, whisking constantly, until mixture thickens just slightly and reaches 160 on a thermometer
5. Take off heat add in chocolate and vanilla. Stir well until chocolate is melted.
6. Pour mixture into a clean medium bowl, cover and chill, stirring about every 10 - 15 minutes until it reaches 70 degrees (or no longer warm), about 30 - 40 minutes total.
7. Whip remaining heavy cream until very stiff peaks form. Fold whipped cream into chocolate mixture until combined.
8. Pipe or spoon into dessert cups. Chill 2 hours. Top with whipped cream if desired and garnish with shaved or grated chocolate.



Recipe courtesy of Kaelyn Johnson



Beverages

BUBBLY? FOR ME? YES, PLEASE!



ABQ.ORG - 505-705-3777 - INFO@ABQ.ORG
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Grandpa's German Gluhwein

A traditional drink you'll want to make a tradition!

Servings: 2

Prep time: 10 min

Cook Time: 10 min

INGREDIENTS

3.5 Cups Red Wine
1 3/4 Cups Port Wine
1 Cup Sugar
Peel from 2 Oranges
2 Cinnamon Sticks
10 Cardamon Pods
10 Cloves
1 Cup Brandy
Optional: Raisins and
Chopped Almonds

DIRECTIONS

1. Combine the wine and port with the sugar over medium heat until sugar is dissolved.
2. Put the orange peel and spices in a cheesecloth bag and add to the warmed wine
3. Simmer the spices and wine mixture for 20 minutes *Do not let it boil!
4. Add brandy or preferred liquor and barely simmer for 5 minutes
5. Remove the spices with a strainer or remove the spice bag
6. Optional: Sprinkle your mug with a few raisins and almond slivers
7. Keep Glühwein warm for continued serving



Recipe courtesy
of Mary Tieman

White Christmas Mojito

One you'll remember!

Servings: 1

Prep time: 5 min

Cook time: N/A

INGREDIENTS

2 Oz. Coconut Cream
1.5 Oz. White Rum
12 Fresh Mint Leaves plus 1
for serving
2 Tbsp. Fresh Lime Juice
1 Tbsp. Granulated Sugar
Ice Cubes
Your Favorite Seltzer for
topping off
Pomegranate Seeds

DIRECTIONS

1. In a blender – blend cream and rum until frothy (you can also use a handheld mixer).
2. In a Collins glass. muddle mint leaves, lime juice and sugar.
3. Fill glass with ice, pour cream mixture over and top off with seltzer.
4. Garnish with mint sprig and pomegranate seeds.

Courtesy of
Randi Jones



Champagne Cocktail

Its a Classic!

Servings: 1

Prep time: 5 min

Cook time: N/A

INGREDIENTS

1 Sugar Cube
2 Splashes
Angostura Bitters
4-6 Oz. Brut
Champagne or
Sparkling Wine
Top with Cognac
Float

DIRECTIONS

1. Add a sugar cube to the bottom of a tall champagne flute.
2. Douse the sugar cube with a splash or two of Angostura bitters.
3. Optional: add a small splash of cognac
4. Tip the flute at a slight angle and fill with champagne.

Courtesy of Anita Campbell



Apricot Apple Cider Punch

Fruity & warm!

Servings: 15

Prep time: 2 min

Cook Time: 10 min

INGREDIENTS

1 gallon apple cider
1 (11.5-ounce) can apricot
nectar
2 cups sugar
2 cups fresh orange juice
3/4 cup fresh lemon juice
4 (3-inch) cinnamon sticks
2 teaspoons ground allspice
1 teaspoon ground cloves
1/2 teaspoon freshly ground
nutmeg
Dark Spiced Rum



DIRECTIONS

1. Bring all ingredients to a boil in a Dutch oven; reduce heat, and simmer 10 minutes. Remove cinnamon sticks.
2. Pour into your desired glass - top with cinnamon stick and cloves!

Chad Pro Tip:

I love to top mine with a dark spiced rum! Adds a little spicy warmth to the drink! This is an easy drink to make that everyone will love, just dump it, warm it and enjoy!

Recipe courtesy of
Chad Matheson

Apple Cider Hot Toddy

Cider with a twist!

Servings: 1

Prep time: 5 min

Cook time: N/A

INGREDIENTS

4 Ounces (1/2 Cup) Apple Cider
1 Tsp. Lemon Juice
2 Tsp. Honey
1 Cinnamon Stick
2 Ounces (1/4 Cup) Bourbon



DIRECTIONS

1. Combine the apple cider, lemon juice, honey and cinnamon stick in a small saucepan.
2. Bring to a boil over medium-low heat, then reduce heat and simmer for about 5 minutes.
3. Remove from heat, stir in bourbon and serve immediately.

Recipe courtesy of
Kaelyn Johnson

Classic Aperol Spritz

Refreshing!

Servings: 1

Prep time: 2 min

Cook time: N/A

INGREDIENTS

3 ounces Prosecco Brut
(DOC or DOCG)
2 ounces Aperol
1 ounce soda water club
soda or sparkling water
(I like to use Pellegrino)
Orange slices

DIRECTIONS

1. Fill a wine glass halfway with ice and add the Aperol.
2. Slowly pour in the Prosecco, and then the soda water. Use a long spoon to give it a gentle swirl to combine.
3. Garnish the rim with an orange slice and serve!



This recipe courtesy of Mary Tieman



THANK YOU.

