



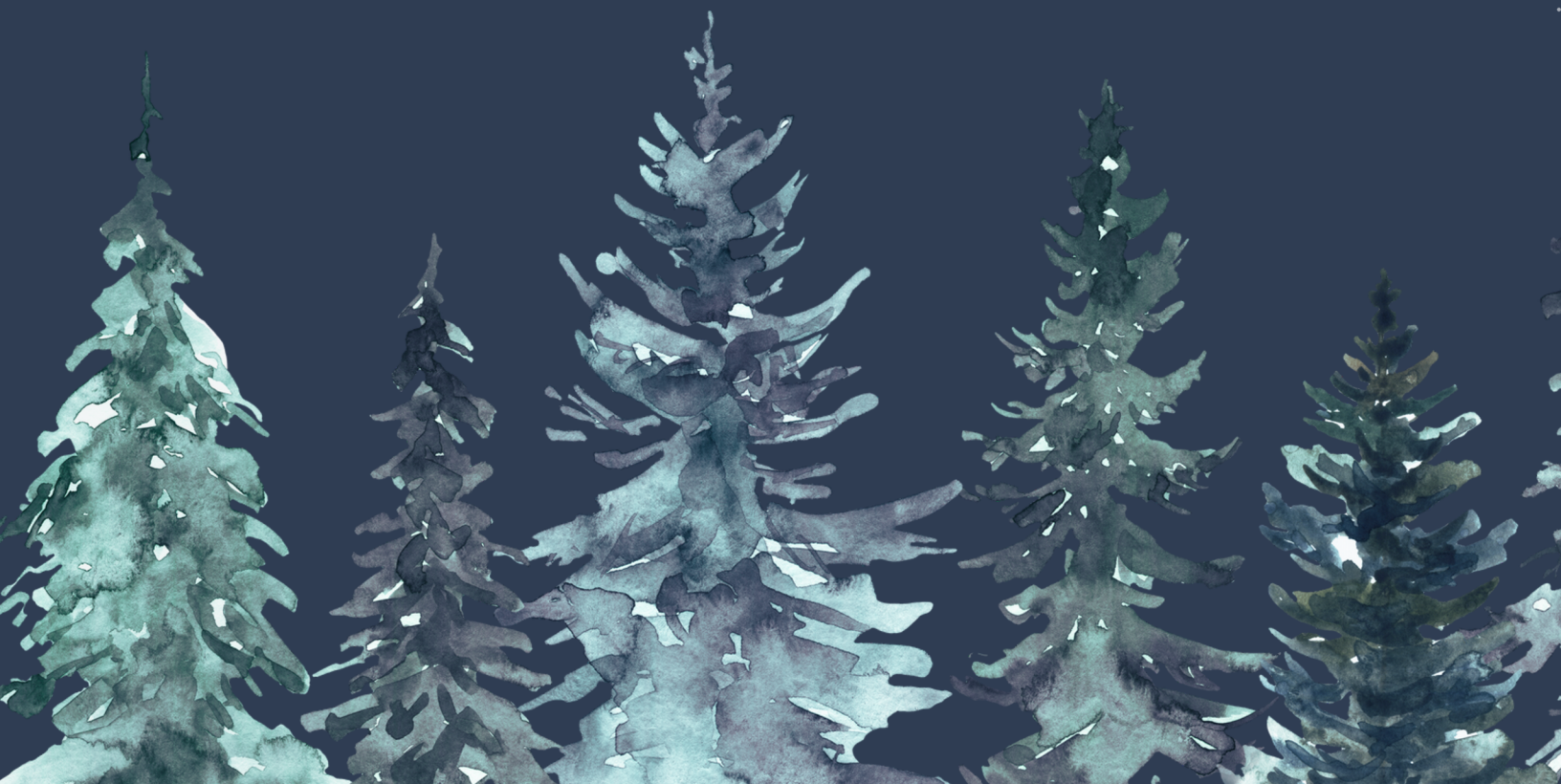
AREA

Albuquerque Regional Economic Alliance



2025 Holiday Cookbook

FROM OUR FAMILIES TO YOURS





Dedication

THIS COOKBOOK IS DEDICATED TO OUR
AMAZING CONTRIBUTORS AND COMMUNITY
PARTNERS WHO CONTINUE TO SUPPORT
ALBUQUERQUE REGIONAL ECONOMIC
ALLIANCE'S MISSION.

THE AREA TEAM IS HONORED TO SHARE THIS
HOLIDAY TRIBUTE 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



Prosciutto Wrapped Asparagus with Parmesan

Your new holiday favorite!

Servings: 15

Prep time: 15 min

Cook Time: 20 min

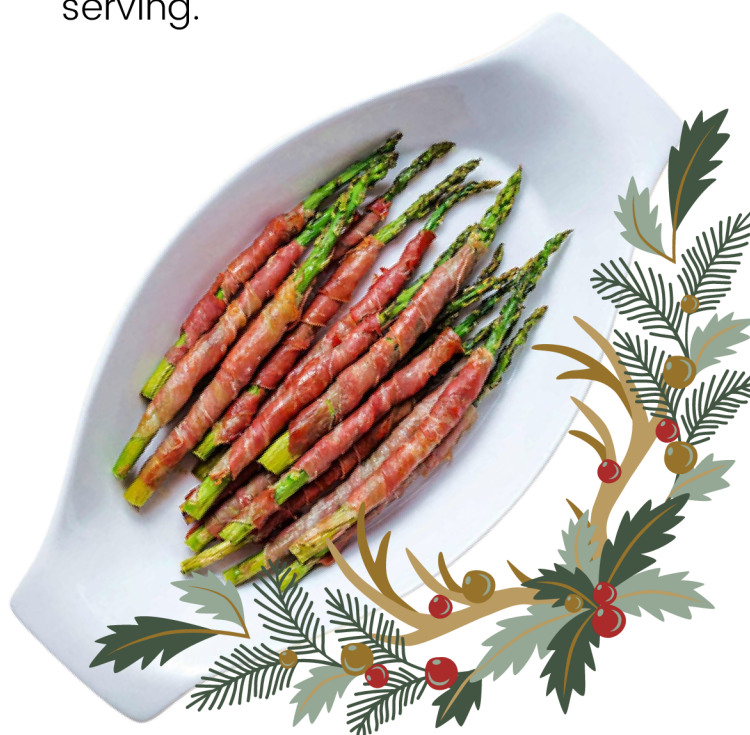
INGREDIENTS

24 asparagus
spears, trimmed
12 slices prosciutto,
cut in half lengthwise
2 tbsp olive oil
1/4 cup grated
Parmesan cheese
Black pepper to
taste
Balsamic glaze for
drizzling

DIRECTIONS

1. Preheat oven to 400°F.
2. Wrap each asparagus spear with a half-slice of prosciutto in a spiral.
3. Arrange on a baking sheet, drizzle with olive oil, and sprinkle with Parmesan and black pepper.
4. Roast for 12-15 minutes until asparagus is tender and prosciutto is crispy.
5. Drizzle with balsamic glaze before serving.

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

Spinach Artichoke X-mas Trees

All the fun of a dip, without the mess!

Servings: 12

Prep time: 30 min

Cook Time: 30 min

INGREDIENTS

10-oz. bag of frozen spinach

6 oz. cream cheese

1 cup shredded mozzarella

3/4 cup canned artichoke
hearts (drained and
chopped)

Kosher salt

Ground black pepper

Pinch of red pepper flakes

All-purpose flour

2 sheets frozen puff pastry

12 skewers

6 slices of Provolone

DIRECTIONS

1. Preheat oven to 400 degrees Fahrenheit.
2. In a large bowl, combine the thawed spinach, softened cream cheese, shredded mozzarella, and chopped artichokes. Season with Kosher salt, black pepper, and red pepper flakes.
3. Lightly flour your surface and roll each puff pastry sheet into a rectangle about 15 x 12 inches and 1/8 inch thick.
4. Spread the spinach mixture evenly over one puff pastry sheet, then top with the second sheet and gently press down.
5. Cut the pastry into 12 strips, each about 1 inch thick. Fold each strip in a zig-zag motion to create a conical tree shape.
6. Insert a skewer from the bottom to the top of each tree, leaving 1/2 inch exposed.
7. Bake the skewers in the preheated oven for 25 to 30 minutes or until golden brown. Top with Provolone stars!



Recipe courtesy of Leah Jones

Easy Cheesy Pizza Dip

Easy Peasy Recipe

Servings: 8

Prep time: 10 min

Cook Time: 15 mins

INGREDIENTS

8 oz. cream cheese, at room temperature

1/2 cup sour cream

1 clove garlic, grated

3/4 tsp. dried oregano

Pinch of red pepper flakes

Kosher salt

6 oz. mozzarella cheese, coarsely grated, divided

1/2 cup grated Parmesan, divided

1 1/4 cups pizza or marinara sauce

2 oz. mini pepperoni slices

1 baguette, warmed and sliced

DIRECTIONS

1. Heat oven to 400°F. In medium bowl, combine cream cheese, sour cream, garlic, oregano, red pepper flakes and ½ teaspoon salt.
2. Fold in 1 cup mozzarella and all but 2 tablespoons Parmesan.
3. Transfer mixture to shallow 1-qt baking dish. Top with pizza sauce; sprinkle with remaining mozzarella and Parmesan, then pepperoni.
4. Bake until bubbling and cheese begins to brown, about 15 minutes, broiling 1 to 2 minutes if needed. Let rest 5 minutes before serving. Serve with baguette slices for dipping.

Notes: This is also a great gameday recipe, but my kids love it any day of the week!



This recipe courtesy of
Charles Spann





Sides & Salads

LET'S FACE IT THIS IS THE REAL
REASON THE FAMILY GATHERS..
FOR THE SIDES!



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Sweet Potato Rolls

You can't have just one..



Servings: 12

Prep time: 10 min

Cook Time: 25 min

INGREDIENTS

1 tsp. granulated sugar
1 (0.25-oz.) packet
active dry yeast
5 cups all-purpose flour,
plus more for dusting
2 tsp. kosher salt
1 cup canned sweet
potato purée or mashed
sweet potatoes
4 Tbsp. honey, divided
5 Tbsp. unsalted butter,
softened, divided
Cooking spray
Flaky sea salt

DIRECTIONS

1. In a small bowl combine sugar and 1 c. lukewarm water. Sprinkle yeast on top and let sit until foamy, about 5 minutes, then stir.
2. Mix flour and kosher salt until combined. Add yeast mixture, potatoes, and 2 Tbsp. honey and beat until combined. Add 3 Tbsp. butter, 1 Tbsp. at a time, until fully incorporated. Beat into a smooth dough.
3. Grease a large bowl with cooking spray and transfer dough to bowl. Cover with a kitchen towel and let rise for 1 hour.
4. On a lightly floured surface, turn out dough. Roll out 12 smooth balls.
5. Preheat oven to 400°. Microwave remaining 2 Tbsp. honey and 2 Tbsp. butter in 20-second increments, stirring between each. Brush tops of dough with about half of butter mixture; sprinkle with sea salt.
6. Bake rolls until golden brown, about 25 minutes.

Recipe courtesy of
Leah Jones



Roasted Hasselback Potatoes

The ultimate side dish!

Servings: 4

Prep time: 20 min


Cook Time: 40 min

INGREDIENTS


4 medium-to-large Russet or Yukon Gold potatoes (about 6-8 oz each)
3 Tbsp olive oil, divided
3 Tbsp unsalted butter, melted
1 clove garlic, minced or grated
1 tsp fresh herbs (rosemary, thyme, or chives),
Kosher salt and fresh black pepper to taste
Flaky sea salt for garnish

DIRECTIONS

1. Preheat your oven to 425°F. Line a baking sheet with parchment paper or aluminum foil.
2. Slice Potatoes (Hasselback Style): Place a potato on a cutting board between two wooden chopsticks or the handles of two wooden spoons.
3. Using a sharp knife, make thin, even slices across the potato, about 1/8-inch apart, stopping when the knife hits the chopsticks. The slices should remain connected at the base. Repeat with all potatoes.
4. Arrange the potatoes on the prepared baking sheet. Brush them all over with about half of the olive oil, ensuring some oil gets into the slices. Season generously with salt and pepper.
5. Bake for 30 minutes, at which point the slices should start to separate and fan out.
6. In a small bowl, mix the remaining melted butter and oil with the minced garlic and herbs. Remove the potatoes from the oven. Using a pastry brush, brush the butter mixture over and in between all the fanned-out slices.
7. Return the potatoes to the oven and continue baking for another 30 to 40 minutes, or until they are golden brown, crispy on the edges, and tender in the center when pierced with a knife.
8. Remove from the oven.



For a final touch, brush with any remaining butter mixture from the pan and sprinkle with flaky sea salt and fresh herbs like chives or parsley. Serve while hot and crispy! There is nothing like a crispy potato for the holidays!



Courtesy of Anita Campbell

Enchilada Dense Bean Salad

Healthy and delicious!

Servings: 15

Prep time: 15 mins

Cook Time: N/A

INGREDIENTS

1 can chickpeas
1 can black beans
2 bell peppers
1 jalapeno
1/2 a red onion
8oz Monterey Jack Cheese
8oz Cheddar Cheese
1 bunch of cilantro
1 container cherry tomatoes
2 avocados on the firmer side

DRESSING:

2 oz red enchilada sauce
juice of 1 lime
1/2 cup olive oil
2 tbsp mayo
1 tsp sea salt
1 tsp black pepper

OPTIONAL:

Chopped grilled chicken!

DIRECTIONS

1. Finely dice bell peppers, onion and jalapeno. Also cut cheese blocks into one inch cubes. Half cherry tomatoes, slice avocado and roughly chop cilantro.
2. Once veggies are prepared add them and cheese to a large bowl. Drain and rinse chickpeas and beans then add them to the same bowl.
3. In a separate bowl whisk together all dressing ingredients until evenly combined.
4. Pour desired amount of dressing over veggies and cover and place in fridge to marinate. Enjoy after an hour, this salad only gets better with time! Also add grilled chicken for some extra protein.



Recipe courtesy of Randi Jones

Balsamic Glazed Carrots

Addiction worthy!

Servings: 4

Prep time: 5 min

Cook Time: 10 min

INGREDIENTS

2 pounds carrots whole
1 Tbsp. olive oil
1 tsp. kosher salt
¼ tsp. ground black pepper
1 ½ Tbsp. balsamic vinegar
Plain or flavored honey
1 tsp. fresh rosemary ,
(chopped)
½ tsp. dried thyme



Leah's Pro Tip:

You want all the carrots to be similar size and thickness, so they cook evenly. For baby carrots, roast for 18-20 minutes.

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Remove stem from carrots and slice in half, lengthwise.
3. Arrange carrots on baking sheet and toss with oil, balsamic vinegar, a drizzle of honey, and salt and pepper.
4. Roast for about 20 minutes, then remove from oven.
5. Turn carrots making sure to coat in remaining drippings, drizzle a little more honey, rosemary and thyme over the top and toss to coat. Use a paper towel to soak up any residual fluids on the bottom of the pan allowing the carrots to roast instead of steam.
6. Return to the oven for 20-30 more minutes, or until tender and caramelized.

Recipe courtesy of Leah Jones



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.



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



Creamy Tortellini Soup

Soup Season is HERE!

Servings: 6-8 Prep time: 10 mins Cook time: 45 mins

INGREDIENTS

1 Jar Sundried Tomatoes
1 Onion, chopped
4 Shallots, thinly sliced
2 Lemons, Zest & Juice
Salt & Pepper to Taste
1 Tube of Tomato Paste
1 Lb. Ground Sausage
1 Tbsp. Basil
1 Tbsp. Italian Seasoning
1-2 Tsp. Red Pepper
2 Cups Frozen Spinach
1 Cup Dry White Wine
1-2 Cartons Broth
2 (20 oz.) Tortellini
1 Cup Heavy Cream
1 Cup Grated Parmesan

DIRECTIONS

1. Combine chopped onions, shallots and sundried tomatoes with tomato oil and lemon, let simmer until onions are soft
2. Add in meat, tomato paste and spices and cook until meat is browned and cooked through.
3. Add in spinach and stir until thawed, add in wine and simmer.
4. Once wine is cooked out - add in preferred broth and milk then bring to a simmer.
5. Once simmering add in your tortellini pasta and let cook to package instructions.
6. Top with parmesan and serve with basil and parsley garnish.



This recipe courtesy of Randi Jones



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

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.





Chocolate Peppermint Lava Cakes

These individual molten chocolate cakes have a festive peppermint twist and are perfect for your holiday dinner.

Servings: 4

Prep time: 30 min

Cook Time: 15 min

INGREDIENTS

6 oz dark chocolate
chopped
6 tablespoons unsalted
butter
2 large eggs plus 2 egg
yolks
1/4 cup granulated sugar
1/4 teaspoon peppermint
extract
Pinch of salt
2 tablespoons all-purpose
flour
Crushed candy canes for
topping



DIRECTIONS

1. Preheat your oven to 425°F and butter four 6-ounce ramekins, then dust with cocoa powder.
2. Melt the chocolate and butter together in a double boiler or microwave, stirring until smooth. Let it cool slightly.
3. In a separate bowl, whisk the eggs, egg yolks, and sugar together vigorously for about 2 minutes until slightly thickened. Add the peppermint extract and salt.
4. Fold the chocolate mixture into the eggs, then gently fold in the flour just until combined.
5. Divide the batter among the ramekins and place them on a baking sheet. Bake for 12-14 minutes. The edges should be set but the center still looks slightly soft.
6. Let them cool for 1 minute, then carefully invert onto plates. Dust with powdered sugar and top with crushed candy canes. Serve immediately with vanilla ice cream or whipped cream.
7. The magic is in the timing—you want that gooey, molten center!

This recipe courtesy of Mary Tieman

Chocolate Caramel Cookies

Nothing says holidays like cookies!

Servings: 36

Prep time: 30 min

Cook Time: 15 min

INGREDIENTS

2 cups all-purpose flour
1 1/3 cups unsweetened
cocoa powder
2 tsp. baking soda
1/4 tsp. kosher salt
1 cup unsalted butter
1/2 cup granulated sugar
1 1/2 cups brown sugar
2 large eggs
2 tsp. pure vanilla extract
1/4 cup buttermilk
12 oz. bittersweet chocolate,
coarsely chopped
36 soft caramels
Flaky sea salt, for topping

DIRECTIONS

1. Line baking sheet with parchment paper. In a medium bowl, sift together flour, cocoa powder, baking soda and kosher salt, then whisk to combine; set aside.
2. In a large bowl, using an electric mixer, beat butter and sugars on medium speed until light and fluffy, about 3 minutes. Reduce mixer speed to low and mix in eggs 1 at a time, then add vanilla.
3. Add flour mixture in 2 parts, alternating with buttermilk and beating just until incorporated.
4. Fold in chocolate chunks by hand, then refrigerate at least 30 minutes.
5. Scoop dough into balls (2 tbsp each) and place on prepared sheet; refrigerate while preparing caramels. With the back of a spoon, flatten each caramel into 3/4-inch-wide disk. Flatten each ball of cookie dough into disk and wrap around flattened caramel; return to baking sheet and refrigerate.
6. Heat oven to 350°F. Line 2 baking sheets with parchment and arrange chilled cookies on sheets, spacing 2 inches apart. Sprinkle with flaky salt and bake, rotating positions of pans halfway through, until set around edges, 10 to 12 minutes. Let cool on sheets 5 minutes before transferring to a wire rack to cool completely.



This recipe courtesy of
Charles Spann

Apple Pie Dumplings

Not your grandma's apple pie!

Servings: 16

Prep time: 15 min

Cook Time: 30 min

INGREDIENTS

- 2 Granny Smith apples
- 2 (8 oz.) cans crescent rolls
- 1 cup butter
- 1 ½ cups of sugar
- 1 tsp. vanilla extract
- 1 (12 oz.) can of Sprite
- 1 tsp. cinnamon

DIRECTIONS

1. Preheat the oven 350°F. Butter a 13-by-9-inch baking dish.
2. Peel and core the apples. Cut each apple in half vertically, then each half into 4 wedges.
3. Working quickly while cold, unroll the crescent dough sheets on a lightly floured surface and separate the perforated dough into 16 triangles. Place one apple wedge on the wide base of a triangle and roll the apple toward the pointed end of the triangle, allowing the dough to overlap and wrap around the apple. Continue with the remaining apples and crescent rolls. Place in the prepared baking dish.
4. In a small saucepan, melt the butter. Add the sugar and barely stir to create a lumpy, grainy mixture. Add the vanilla and barely stir again. Pour the mixture over the wrapped apples. Pour the Sprite soda around the edges of the pan and sprinkle with cinnamon. Bake until the dumplings are golden brown and crispy on top, 30 to 45 minutes.
5. Serve with ice cream, and spoon some of the sauce from the pan over the top.

The decadently 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 with ice cream or a cold glass of milk.



Recipe courtesy of Randi Jones

Quick and Easy Brownies

An easy chocolate treat!

Servings: 16

Prep time: 10 min

Cook Time: 20 min

INGREDIENTS

baking spray
2 cups white sugar
1 ¼ cups all-purpose flour
1 cup unsalted butter, melted
4 large eggs
1/2 cup cocoa powder
1 tsp vanilla extract
1/2 tsp baking powder
1/2 tsp salt
1/2 cup walnut halves

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan with baking spray.
2. Whisk sugar, flour, melted butter, eggs, cocoa powder, vanilla, baking powder, and salt in a large bowl until combined.
3. Spread the batter into the prepared pan.
4. Decorate with walnut halves.
5. Bake in the preheated oven until top is crinkled and a toothpick comes out with a few moist crumbs, about 20 to 30 minutes.
6. Let cool completely in the pan on a wire rack before slicing into squares. Enjoy!

Yaz loves all things chocolate!
These brownies especially because they are quick and easy and Yaz is a busy guy who doesn't have all day to spend baking! He hopes you love them too!



Recipe courtesy of Ysmael "Yaz" Lucero



Beverages

BUBBLY? FOR ME? YES, PLEASE!



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White Christmas Sangria

A refreshing holiday beverage!

Servings: 6

Prep time: 10 min

INGREDIENTS

1 bottle white wine
(Pinot Grigio or Sauvignon
Blanc)
2 cups white grape juice
1/2 cup elderflower liqueur
(or triple sec)
1 cup sparkling water or
club soda
1 apple, thinly sliced
1 pear, thinly sliced
1 cup of cranberries
1 cup green grapes, halved
Garnish with Rosemary
Crushed Ice

DIRECTIONS

1. In a large pitcher, combine white wine, grape juice, and elderflower liqueur.
2. Add sliced apples, pears, and grapes.
3. Refrigerate for at least 2 hours (or overnight for best flavor).
4. Just before serving, add sparkling water and crushed ice.
5. Garnish glasses with rosemary.



Recipe courtesy of Mary Tieman



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

New Mexico Champurrado

A traditional drink

Servings: 15

Prep time: 10 min

Cook Time: 15 min

INGREDIENTS

2 ½ Cups of Water
2 Cinnamon Sticks
1 Tbsp. Cloves
2 Ibarra Mexican Chocolate
8 Oz. Panela (Piloncillo)
1 Can Evaporated Milk
32 Oz. Whole Milk
1 Cup Masa Harina
2 Cups Water
Pinch of Salt

DIRECTIONS

1. Toast cinnamon and cloves in a pan together until toasted.
2. Add in water, chocolate and panela and stir until combined and bubbling.
3. Add in evaporated milk and whole milk then filter out the cinnamon and clove pieces until only liquid is left
4. In a separate pan heat Masa until toasted and fragrant.
5. Add in water to Masa with a pinch of salt and stir until combined, then pour into chocolate mixture.
6. Simmer until thickened. Serve warm!

For a lactose friendly version swap evaporated milk for coconut milk and whole milk for lactose free!

Don't be intimidated by traditional ingredients. Panela is brown sugar and Masa is flour!



Recipe courtesy of Randi Jones



THANK YOU.

