

DECEMBER 2020

Our Winter Kitchen

HOLIDAY EDITION





“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.”

– Ruth Reichl

In my family we love food. We love making food and eating food. Our family gatherings revolve around the kitchen - we are home bakers, professional chefs, restauranteurs, caterers and novices. When we gather, we plan menus and cook side-by-side. We like it all - from childhood comfort food to crunchy salads to fresh baked bread to aged porter house steaks five inches thick. And when we tire of our own food, we love going back to our favorite restaurants again and again.

Food is also an integral part of Burner Law Group culture. All three of our offices have kitchens where we meet to chat over lunch, celebrate milestones in our lives, and nourish our souls on each other's home cooked meals and baked goods. Sometimes we go on office-wide cleanses and ban unhealthy snacks for months. Slowly, baked goods will trickle back in. We have taken cooking classes as a team - at our homes and in commercial kitchens. We have learned to make short ribs, ricotta cheese, Spanakopita. Cooking has taught us so much - about food, about each other and about joy.

This year, we want to share our favorite comfort food recipes with our clients. These recipes come from our hearts and we hope they bring you comfort and cheer. Remember - there is a new year just around the corner.

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Savory





BRITT BURNER
ATTORNEY



BURNER'S BOURBON

We had to start off with a cozy cocktail.
This is the perfect winter drink to sip while you cook.



INGREDIENTS

6 OZ APPLE CIDER

3 OZ BOURBON

2 TABLESPOONS LEMON JUICE

GINGER ALE OR GINGER BEER

APPLE SLICE AND/OR CINNAMON STICK FOR
GARNISH

SERVES 2

Step 01

Fill a cocktail shaker with ice.

Step 02

Add cider, bourbon, and lemon juice. Shake well. Strain into a glass filled with ice.

Step 03

Top off the glass with ginger ale. Garnish with an apple slice and/or a cinnamon stick.



MARIA ANN PAFITES
ESTATE PLANNING PARALEGAL



PIZZA ROULETTES



This is a super easy recipe I like to make in a pinch that always tastes good! Plus both adults and kids love pizza.

INGREDIENTS

THIN PIZZA DOUGH

1 CUP MARINARA SAUCE

1 ½ CUPS OF MOZZARELLA CHEESE SHREDDED

4 OUNCES OF PEPPERONI SLICES

Step 01

PREHEAT OVEN TO 400 DEGREES. ROLL OUT THE PIZZA DOUGH, SPREAD SAUCE AND SPRINKLE THE CHEESE. FOLLOWED BY PEPPERONI. ROLL THE DOUGH INTO A LOG AND FREEZE THE LOG FOR 30 MINUTES. THIS HELPS IT RETAIN ITS SHAPE.

Step 02

NEXT SLICE THE LOG INTO PINWHEELS AND LAY THEM ON BAKING SHEET. BAKE FOR 12-14 MINUTES. UNTIL BROWNED.

Step 03

SERVE WITH MARINARA SAUCE FOR DIPPING.





PAM KING
ESTATES & PROBATE PARALEGAL

CRANBERRY DIP

Full Disclosure: This isn't an old family recipe. I found it on Pinterest and have been serving it for a couple of years. It's been a very big hit, and it's really easy.



INGREDIENTS

1 (12 OZ) PACKAGE OF FRESH CRANBERRIES
1 CUP WHITE SUGAR
1 CUP APRICOT JAM
1 (8 OZ) PACKAGE CREAM CHEESE

Step 01

PREHEAT OVEN TO 350 DEGREES. COMBINE CRANBERRIES WITH SUGAR IN 2 QUART BAKING DISH WITH LID, STIRRING WELL TO COAT ALL BERRIES.

Step 02

BAKE COVERED FOR 30 MINUTES UNTIL CRANBERRIES POP AND RELEASE THEIR LIQUID.

Step 03

REMOVE FROM OVEN AND STIR IN APRICOT JAM AND PECANS. REFRIGERATE OVERNIGHT TO MELD FLAVORS. TO SERVE, ALLOW CREAM CHEESE TO COME TO ROOM TEMPERATURE, AND POUR DIP OVER THE BLOCK OF CREAM CHEESE ON A SERVING DISH. SERVE WITH BUTTERY CRACKERS OR SMALL PRETZELS.



NANCY BURNER
ATTORNEY

FRESH RICOTTA

Making ricotta is easy but there are two rules that cannot be broken. The first is that the milk must be non-homogenized - any organic milk is fine. The second is that you need a cheesecloth or nut bag - even a fine mesh strainer won't guarantee a creamy result We like to spread it on bread with a little drizzle of honey.

INGREDIENTS

3 1/2 CUPS WHOLE MILK

1/2 CUP HEAVY CREAM

2 LEMONS

1/2 TSP SEA SALT

SUPPLIES

CHEESECLOTH

CANDY THERMOMETER (OPTIONAL)

Step 01

POUR THE MILK, CREAM AND SALT INTO A LARGE SAUCEPAN. ATTACH CANDY THERMOMETER IF USING.

Step 02

HEAT THE MILK TO 190°F, STIRRING OCCASIONALLY TO KEEP IT FROM SCORCHING ON THE BOTTOM.

IF NOT USING THERMOMETER, HEAT THE MIXTURE JUST UNTIL BOILING.

Step 03

EITHER WAY - IMMEDIATELY REMOVE THE PAN FROM THE HEAT AND SQUEEZE APPROXIMATELY 3 TBS LEMON JUICE INTO THE MILK. USING A SPOON, GENTLY SWIRL TO INCORPORATE. LET SIT UNDISTURBED 5-10 MINUTES OR UNTIL CURDS FORM.

Step 04

LINE A COLANDER WITH CHEESECLOTH AND GENTLY POUR THE CURDS INTO THE CHEESECLOTH. GATHER THE CHEESECLTOH AND SQUEEZE OUT THE EXCESS MOISTURE. I LIKE TO SUSPEND IT FROM THE FAUCET FOR 10 MINUTES AND LET IT DRIP INTO SINK - THE LONGER YOU LET IT "HANG" THE DRIER IT BECOMES.

USE IMMEDIATELY OR REFRIGERATE.





JESSIKA LOMBARDO
ESTATE PLANNING PARALEGAL



CHEESY CHICKEN & BROCCOLI BRAID

This is a recipe I have been making recently.
It is pure semi-homemade comfort food.

INGREDIENTS

2 CUPS CHICKEN, COOKED, DICED INTO 1/2 IN (1.2 CM) CUBES

2 CUPS BROCCOLI, CHOPPED

1/2 CUP RED BELL PEPPER, DICED INTO 1/2 IN (1.2 CM) PIECES

2 CUPS SHREDDED CHEDDAR CHEESE

1/2 CUP GREEN ONION, CHOPPED

1 CAN CAMPBELL'S® CREAM OF CHICKEN SOUP

2 CANS CRESCENT ROLLS

1 LARGE EGG

1/2 TABLESPOON FRESH ROSEMARY, ROUGHLY CHOPPED

Serves 6 People

Step 01

PREHEAT THE OVEN TO 375°. IN A LARGE BOWL, COMBINE THE CHICKEN, BROCCOLI, BELL PEPPERS, CHEDDAR CHEESE, GREEN ONIONS, AND CAMPBELL'S® CREAM OF CHICKEN SOUP. MIX WELL.

Step 02

PLACE PARCHMENT PAPER, APPROXIMATE SIZE OF YOUR COOKIE SHEET, ON A LARGE CUTTING BOARD. UNROLL THE CRESCENT ROLL DOUGH AND ARRANGE NEXT TO ONE ANOTHER SO THE LONG SIDES ARE TOUCHING. PRESS THE SEAMS TOGETHER TO MAKE ONE LARGE SHEET OF DOUGH.

Step 03

SPOON THE CHICKEN CHEESE FILLING IN A HORIZONTAL MOUND ACROSS THE CENTER OF THE CRESCENT ROLL DOUGH, LEAVING 4-5 INCHES OF SPACE ABOVE AND BELOW THE FILLING.

Step 04

STARTING FROM THE BOTTOM LEFT OF THE DOUGH SHEET, SLICE A STRIP OF DOUGH DIAGONALLY AT A 45-DEGREE ANGLE FROM THE FILLING TO THE EDGE. REPEAT EVERY 2 INCHES ALONG THE BOTTOM. REPEAT WITH THE TOP DOUGH, CUTTING IN THE OPPOSITE DIRECTION FROM THE BOTTOM.

Step 05

STARTING FROM THE LEFT SIDE, FOLD THE FIRST DOUGH STRIP ON THE BOTTOM OVER THE FILLING, THEN FOLD OVER THE FIRST DOUGH STRIP ON THE TOP, CROSSING OVER THE BOTTOM STRIP. REPEAT WITH THE REMAINING STRIPS TO CREATE A BRAID EFFECT. PINCH THE DOUGH TOGETHER ON THE LEFT AND RIGHT SIDES TO SEAL IN THE FILLING.

Step 06

USE THE PARCHMENT TO CAREFULLY TRANSFER THE BRAID ONTO A BAKING SHEET. IN A SMALL BOWL, WHISK TOGETHER THE EGG AND ROSEMARY. BRUSH THE EGG WAS EVENLY OVER THE BRAID.

Step 07

BAKE FOR 25-30 MINUTES, OR UNTIL THE BRAID IS COOKED THROUGH AND DEEP GOLDEN BROWN. REMOVE FROM THE OVEN AND LET REST FOR 10 MINUTES BEFORE SLICING WITH A SERRATED KNIFE AND SERVING.



DESIREE HENNESSY
FINANCE DIRECTOR



SAUSAGE BREAD



This is my grandmother's recipe. My family makes it every holiday. We still have contests to see who can make it as good as she did. So far nobody can.

INGREDIENTS

2 LBS ITALIAN SAUSAGE MEAT

1 LARGE ONION

FRESH PARSLEY; CHOPPED

¼ CUP OF LOCATELLI ROMANO CHEESE

1 TEASPOON BLACK PEPPER

1 EGG YOKE

1 PUIA DOUGH

Serves 6 People

Step 01

PREHEAT THE OVEN TO 300 °F. FRY SAUSAGE IN A LARGE POT UNTIL ALMOST DONE, ADD ONIONS AND COOK UNTIL COMPLETELY DONE.

DRAIN GREASE.

Step 02

ADD PARSLEY, BLACK PEPPER AND CHEESE.

Step 03

SPREAD OUT PIZZA DOUGH, AND THEN SPREAD SAUSAGE MIXTURE OVER DOUGH. FOLD OVER TO MAKE A LONG BREAD.

Step 04

GREASE 13X9 BAKING SHEET AND PLACE BREAD ON SHEET, BRUSH ON EGG YOLK. BAKE UNTIL GOLDEN BROWN, APPROXIMATELY 45 MINUTES.





MELISSA DORIS
ATTORNEY



CLASSIC SLOW COOKED BEEF STEW

A family favorite I make with my husband and children all winter long.

INGREDIENTS

1 ½ - 2 LBS BEEF STEW MEAT (1 INCH CUBES)

1/8 CUP OF FLOUR

½ TSP OF SALT

½ TSP OF PEPPER

1 ½ CUPS OF BEEF BROTH

1 TSP OF WORCESTERSHIRE SAUCE

1 CLOVE OF GARLIC, MINCED

1 BAY LEAF

1 TSP PAPRIKA

4 MUSHROOMS, SLICED

2 CARROTS, SLICED

2 POTATOES, DICED

1 ONION, CHOPPED

Serves 4 People

Step 01

MIX TOGETHER FLOUR, SALT AND PEPPER. COAT EACH PIECE OF MEAT IN THE FLOUR MIXTURE.

Step 02

ADD THE MEAT AND REMAINING INGREDIENTS TO CROCK POT. STIR TO MIX WELL.

COVER – LOW 10-12 HOURS OR HIGH 4-6 HOURS.

Step 03

A CUP OF RED WINE AND MORE POTATOES CAN BE ADDED AT THE END.





NICOLE HAKE
MEDICAID PARALEGAL



ASIAGO BRUSCHETTA CHICKEN

This is one of my favorite re-creation recipes. I had a similar meal like this at a restaurant years ago and decided to make my own version at home. I'll be honest – I don't really measure, so all ingredients are "to taste"!

INGREDIENTS

CHICKEN CUTLET

SALT AND PEPPER

ANGEL HAIR PASTA

TOMATO

ITALIAN SEASONING

RICE VINEGAR

BLOCK OF ASIAGO CHEESE

BUTTER

FLOUR

HEAVY CREAM (OR MILK)

SALT

PEPPER

GARLIC POWDER

LEMON JUICE



Step 01

MAKE A ROUX WITH THE BUTTER, FLOUR, AND CREAM. SEASON WITH SALT, PEPPER AND GARLIC POWDER. SLOWLY ADD IN CHUNKS OF ASIAGO, CONTINUE STIRRING AS CHEESE MELTS. ADD A DASH OF LEMON JUICE. CONTINUE TASTING, ADDING SEASONINGS UNTIL DESIRED FLAVOR.



Step 02

BAKE OR FRY CHICKEN AS DESIRED. SALT AND PEPPER TO TASTE. USUALLY I COOK THE CHICKEN AS-IS IN A PAN WITH BUTTER AND SALT AND PEPPER. SOMETIMES I WILL EGG AND BREAD THE CHICKEN. EITHER WORKS.

Step 03

COOK PASTA. DICE TOMATOES INTO SMALL CUBES. COMBINE TOMATOES, ITALIAN SEASONING, AND RICE VINEGAR. CONSISTENCY SHOULD BE CHUNKY. SEASON TO TASTE.

Step 04

POUR ASIAGO CHEESE SAUCE OVER EVERYTHING! POUR TOMATOES MIXTURE OVER PASTA.



AMANDA GABRELL
MEDICAID PARALEGAL



CHICKEN AVOCADO SOUP

When you first hear avocado in a soup you question if it will be good or not, but trust us... it's AMAZING! My son, Hunter, asks for this soup all the time. It's light and delicious. If we need it a little more filling I cook orzo on the side and add it to each bowl at the end. Bonus is this is a quick and easy recipe to make during the work week.

INGREDIENTS

2 TSP OLIVE OIL

1-1/2 CUPS SCALLIONS, CHOPPED FINE

2 CLOVES GARLIC, MINCED

1 MEDIUM TOMATO, DICED

5 CUPS REDUCED SODIUM CHICKEN BROTH

2 CUPS SHREDDED CHICKEN BREAST, 12 OZ (I USE ALL THE MEAT FROM A ROTISSERIE CHICKEN)

1/3 CUP CHOPPED CILANTRO

4 LIME WEDGES

KOSHER SALT AND FRESH

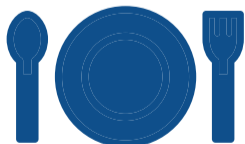
PEPPER, TO TASTE

1/8 TEASPOON CUMIN

PINCH CHIPOTLE CHILE POWDER, OPTIONAL



20 Minutes



for 4 People



Step 01

HEAT A LARGE POT OVER MEDIUM HEAT.

Step 02

ADD THE OIL, 1 CUP OF SCALLIONS AND GARLIC. SAUTÉ ABOUT 2 TO 3 MINUTES UNTIL SOFT THEN ADD THE TOMATOES AND SAUTÉ ANOTHER MINUTE, UNTIL SOFT.

Step 03

ADD CHICKEN STOCK, SHREDDED CHICKEN, CUMIN AND CHILE POWDER AND BRING TO A BOIL. SIMMER, COVERED ON LOW FOR ABOUT 15 MINUTES.

Step 04

FILL YOUR BOWL WITH SOUP, 1/2 AVOCADO, CILANTRO, AND SERVE WITH A LIME WEDGE.



KIMBERLY TRUEMAN
ATTORNEY



FAMOUS SAVORY STUFFING

This is famous in my family and a must have each holiday season. Sausage and cheese in your stuffing? What's not to like?

INGREDIENTS

12 OZ MOZZARELLA - DICED

1/2 POUND SAUSAGE (SWEET OR SPICY)

ONE BAG PEPPERIDGE FARM SEASONED STUFFING
(OR YOUR FAVORITE BREAD CRUMB BRAND)

ONE LARGE CARROT - DICED

ONE LARGE CELERY - DICED

SMALL ONION - DICED

TWO CUPS CHICKEN BROTH

ONE STICK BUTTER



Step 01

PREHEAT OVEN TO 350 DEGREES. IN A LARGE SKILLET WITH HIGH SIDES, ADD BUTTER UNTIL MELTED. SAUTÉ VEGGIES IN BUTTER ON MEDIUM HEAT UNTIL ONION IS TRANSLUCENT. ADD CHICKEN BROTH TO SKILLET AND BRING TO A BOIL.

Step 02

IN A LARGE BOWL, ADD THE STUFFING AND POUR THE BROTH, BUTTER AND VEGETABLE MIX OVER THE STUFFING. STIR GENTLY UNTIL THE LIQUID HAS BEEN EVENLY ABSORBED THROUGHOUT THE STUFFING. STUFFING SHOULD BE MOIST BUT NOT SOGGY. ADD SAUSAGE TO SAME PAN AS VEGGIES AND COOK UNTIL BROWNE



Step 03

DRAIN SAUSAGE. ONCE THE STUFFING HAS COOLED SLIGHTLY, ADD SAUSAGE AND MOZZARELLA TO THE STUFFING.

Step 04

BAKE THE STUFFING, COVERED, IN A 13" BAKING PAN FOR 30 MINUTES OR UNTIL WARMED THROUGH AND CHEESE IS A "MELTY DELICIOUSNESS."



CYNDI ALTEBRANDO
CPA



YUMMY SHRIMP SCAMPI

This recipe has been passed down for many generations in the Altebrando family. It makes a great appetizer dish as well as a main course. Enjoy!

INGREDIENTS

1 LB. RAW SHRIMP, PEELED AND DEVEINED

4 MEDIUM CLOVES GARLIC, MINCED

4 TABLESPOONS FRESH PARSLEY,
CHOPPED

1 CUP PANKO BREAD CRUMBS

8 TABLESPOONS BUTTER, MELTED

1 TABLESPOON WHITE WINE (OPTIONAL)



Marinates for several
hours or overnight!



Serves 4 People

Step 01

COMBINE SHRIMP, GARLIC, PARSLEY, BREADCRUMBS AND TOSS TO MIX.

Step 02

TRANSFER TO A 9×13 TRAY WITH SIDES AND SPREAD EVENLY. DRIZZLE WITH MELTED BUTTER AND WHITE WINE.

Step 03



MARINATE FOR SEVERAL HOURS OR OVERNIGHT.

Step 04

BROIL FOR THREE MINUTES, FLIP SHRIMPS AND BROIL FOR ANOTHER THREE MINUTES OR UNTIL GOLDEN.





GLORIA KICK
MEDICAID PARALEGAL

GLORIA'S FAMOUS CROCK POT PULLED PORK



Sometimes easy is best. Especially when there is a secret ingredient.



INGREDIENTS

CROCK POT

PORK SHOULDER

PULLED PORK RUB OR SEASONING OF
YOUR CHOICE

BBQ SAUCE

ROOT BEER SODA (NOT DIET SODA)

Serves 4 People

Step 01



COAT THE PORK SHOULDER WITH THE RUB.

Step 02

PLACE PORK SHOULDER IN CROCK POT AND ADD THE ROOT BEER SODA TO COVER THE PORK SHOULDER



Step 03



COOK FOR 4-6 HOURS

Step 04

SHRED PORK WITH FORK, ADD BBQ SAUCE AND SERVE!

Sweet





TARA DREUER
COMMUNITY RELATIONS COORDINATOR



FRENCH TOAST CASSEROLE

This is a perfect decadent breakfast for a crowd on a chilly weekend morning.

INGREDIENTS

1 LOAF CHALLAH, SLICED (REGULAR OR THICK, DEPENDING ON PREFERENCE)

7 EGGS, BEATEN

2 1/2 CUPS LOW-FAT MILK

3 TABLESPOONS SUGAR

1 TEASPOON VANILLA

1/2 TEASPOON CINNAMON

1/2 CUP FLOUR

6 TABLESPOONS BROWN SUGAR

1/4 TEASPOON CINNAMON

1/4 CUP SOFTENED BUTTER OR MARGARINE

Step 01

GREASE A 9 X 13-INCH GLASS BAKING DISH WITH BUTTER OR BAKING SPRAY, THEN FILL WITH THE SLICES OF CHALLAH SPREAD IN TWO LAYERS. FILL IN ALL THE SPACES WITH TORN PIECES OF BREAD IF NECESSARY.

Step 02

MIX TOGETHER THE EGGS, MILK, SUGAR, VANILLA, AND CINNAMON AND POUR OVER THE CHALLAH.

REFRIGERATE OVERNIGHT.

Step 03

THE NEXT DAY, BRING THE DISH TO ROOM TEMPERATURE. PREHEAT THE OVEN TO 375°F. MEANWHILE, COMBINE THE INGREDIENTS FOR THE TOPPING (FLOUR, BROWN SUGAR, CINNAMON, AND SOFTENED BUTTER), USING A FORK TO MAKE A CRUMBLY MIXTURE. SPRINKLE THE TOPPING OVER THE CASSEROLE.

Step 04

BAKE FOR 40 TO 50 MINUTES UNTIL THE EGGS ARE SET. SERVE WARM WITH CONFECTIONER'S SUGAR OR MAPLE SYRUP.





LAURA ROMASZKA
MEDICAID PARALEGAL

SOUR CREAM COFFEE CAKE



This is a family tradition that we make every Christmas Eve! We eat it Christmas morning! Everyone in my extended family does that same.

INGREDIENTS

11 CUP SALTED BUTTER 1 STICK

1 CUP GRANULATED SUGAR

2 LARGE EGG

1 CUP SOUR CREAM

1 TEASPOON VANILLA EXTRACT

2 CUP ALL-PURPOSE FLOUR

1 TEASPOON BAKING POWDER

1/2 TEASPOON BAKING SODA

TOPPING

2 CUP WALNUTS, CHOPPED

2 TEASPOON GROUND CINNAMON

2 CUP SUGAR



Step 01

LIGHTLY GREASE AN 9X13 OR BUNT BAKING PAN. PREHEAT OVEN TO 350 DEGREES .

Step 02

COMBINE TOPPING INGREDIENTS TOGETHER IN A BOWL. SET ASIDE.

Step 03

IN A MIXING BOWL CREAM TOGETHER BUTTER AND SUGAR UNTIL PALE AND FLUFFY. ADD EGG AND MIX. ADD SOUR CREAM AND VANILLA AND MIX.

Step 04

IN A SEPARATE BOWL WHISK TOGETHER THE FLOUR, BAKING SODA AND BAKING POWDER. ADD DRY INGREDIENTS TO BUTTER MIXTURE AND MIX JUST UNTIL COMBINED.

Step 05

SPOON HALF OF THE BATTER INTO YOUR PREPARED PAN AND SMOOTH INTO AN EVEN BOTTOM LAYER. SPRINKLE HALF OF THE TOPPING MIXTURE OVER THE TOP. SPOON REMAINING BATTER ON TOP AND SMOOTH INTO AN EVEN LAYER. SPRINKLE REMAINING TOPPING MIXTURE OVER THE TOP.

BAKE IN PREHEATED OVEN FOR 40-50 MINUTES OR UNTIL A TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN, OR WITH FEW CRUMBS.

Original Watercolor by Nicole Hake, Medicaid Paralegal



DIANE REILLY
ESTATE PLANNING PARALEGAL - WHB OFFICE

APPLE TURNOVERS

As a young girl, I remember helping my mom make these, rolling out the pie crust on the floured counter and mixing everything together. I left the filling and the folding to my mom to do, but I was there, along with my dad, when them came out of oven and ready to eat

INGREDIENTS

3 CUPS OF APPLES

1/4 TSP CINNAMON

1/4 TSP SALE

1 TBSP FLOUR

3/4 C SUGAR

PINCH OF NUTMEG

PIE CRUST FOR 2 PIES

Serves 4 People

Step 01

PRE-HEAT OVEN TO 350 DEGREES. ROLL OUT EACH CRUST, CUT EACH CRUST INTO 4 PIECES.

Step 02

PEEL & CORE APPLES, CUT INTO CHUNKS. COMBINE APPLES WITH REMAINING INGREDIENTS.

Step 03

DIVIDE MIXTURE BETWEEN THE 8 PIECES, FOLDING THE DOUGH OVER (LIKE AN ENVELOPE), BRUSHING THE FOLDS WITH BEATEN EGG TO HOLD FOLDERS TOGETHER, THEN OVER THE TOP OF THE "ENVELOPE".

Step 04

LINE A BAKING SHEET WITH PARCHEMNT PAPER (FOR EASY CLEANUP). BAKE FOR 30-45 MINUTES.





BRITNI SULLIVAN
ATTORNEY



OATMEAL CHOCOLATE CHIP COOKIES

We make these year round at my house.



INGREDIENTS

MAKES 1 DOZEN COOKIES (CAN BE DOUBLED)

1/2 CUP CRISCO

1 CUP BROWN SUGAR

1 EGG

1/2 TEASPOON VANILLA

1 CUP FLOUR

1 CUP QUICK COOKING OATS (OR YOUR FAVORITE GRANOLA)

1/2 TEASPOON BAKING SODA

1/2 TEASPOON CINNAMON

1/4 TEASPOON SALT

1 CUP CHOCOLATE CHIPS (I LIKE SEMI-SWEET AND SOMETIMES WILL USE CHUNKS INSTEAD OF CHIPS)

Step 01

PREHEAT OVEN TO 350F. IN A STAND MIXER, COMBINE CRISCO AND BROWN SUGAR. ADD EGG AND VANILLA UNTIL COMBINED.

Step 02

IN A SEPARATE BOWL, COMBINE FLOUR, OATS/GRANOLA, BAKING SODA, CINNAMON AND SALT. ADD DRY INGREDIENTS TO MIXER TO COMBINE WITH WET INGREDIENTS. FOLD IN CHOCOLATE CHIPS.

Step 03

SCOOP 1 - 1.5 TABLESPOONS OF DOUGH ONTO A COOKIE SHEET. BAKE 10-12 MINUTES. LET COOL SLIGHTLY AND THEN ENJOY!



NICOLE ARMATA
REAL ESTATE & ESTATE PLANNING PARALEGAL



SNOWBALL COOKIES

These cookies are a fan favorite in our home! So easy to make and perfect for a cookie swap.



INGREDIENTS

2 CUPS OF FLOUR

2 CUPS OF FINELY CHOPPED NUTS. I USE PECANS, BUT YOU CAN SUBSTITUTE WITH WALNUTS IF YOU PREFER

¼ CUP OF SUGAR

1 CUP OF LAND O' LAKES BUTTER AT ROOM TEMPERATURE

1 TSP VANILLA EXTRACT

1 WHOLE BOX OF CONFECTIONERS SUGAR

Step 01

HEAT OVEN TO 325. IN A LARGE BOWL COMBINE THE FLOUR, NUTS, SUGAR, BUTTER, AND VANILLA EXTRACT BEAT AT LOW SPEED UNTIL WELL MIXED.

Step 02

USING A TEASPOON, SCOOP THE DOUGH AND SHAPE INTO 1 INCH BALLS. PLACE ON UNGREASED COOKIE SHEETS. BAKE FOR 18 TO 25 MINUTES OR UNTIL LIGHTLY BROWNED. REMOVE IMMEDIATELY.

Step 03

PLACE THE POWDERED SUGAR IN A BOWL. WHILE THE COOKIES ARE STILL WARM FROM THE OVEN, ROLL IN THE CONFECTIONERS SUGAR UNTIL COVERED AND ONE MORE TIME WHEN COOLED.





MICHAL LIPSHITZ
ATTORNEY

BUBBY'S COOKIES

As a kid, every time my family and I visited my Bubby (grandmother) in her Brooklyn apartment, she always had two things waiting for us: Gum and her delicious cookies. The cookies were all of our favorites and they would be gone in seconds. She started making extra so we can take them home in doggie bags. When she passed away, I realized I never got the recipe from her. Luckily, my oldest sister did and she now makes them on the holidays when we are all together. We're lucky if they last more than a day.



INGREDIENTS

- 4 EGGS
- ¼ CUP OIL
- 2 STICKS OF MARGARINE
- 6 CUPS FLOUR
- 1 ¼ CUPS SUGAR
- ¾ CUP ORANGE JUICE
- 2 TSP VANILLA
- 4 TSP BAKING POWDER
- CHOCOLATE CHIPS (OPTIONAL)

Step 01

Preheat oven to 350 DEGREES.

Mix all ingredients, except for chocolate chips, in bowl.

Step 02

Roll dough out with pin. Cut into round circles using cookie cutter or edge of glass cup. Can add a few chocolate chips to each cookie.

Step 03

Place on baking sheet. Cook for 15 minutes until bottom is lightly browned.





LAURA INTELLISANO
ESTATES & PROBATE PARALEGAL



PEANUT BUTTER BLOSSOM COOKIES

Every year, my mom, my best friend from childhood, her mom, and I have a tradition of making holiday cookies, we usually end up making 5 or 6 different types of cookies resulting in about one hundred cookies to share! These are one of them, and my personal favorite!

INGREDIENTS

3/4 CUP CREAMY PEANUT BUTTER

1/2 CUP SHORTENING OR 1/2 CUP BUTTER

1/3 CUP GRANULATED SUGAR

1/3 CUP PACKED LIGHT BROWN SUGAR

1 EGG

3 TABLESPOONS MILK

1 TEASPOON VANILLA EXTRACT

1 1/2 CUP ALL-PURPOSE FLOUR

1/2 TEASPOON BAKING SODA

1/2 TEASPOON SALT

GRANULATED SUGAR

**MINI HERSHEY KISSES OR
GHIRARDELLI PREMIUM BAKING
CHIPS 60% BITTERSWEET**



Step 01

HEAT OVEN TO 350 F

BEAT PEANUT BUTTER AND SHORTENING/BUTTER IN LARGE BOWL WITH MIXER UNTIL WELL MIXED. ADD 1/3 GRANULATED SUGAR AND BROWN SUGAR; BEAT WELL. ADD EGG, MILK, AND VANILLA, BEAT UNTIL FLUFFY. STIR TOGETHER FLOUR, BAKING SODA AND SALT; GRADUALLY ADD TO PEANUT BUTTER MIXTURE, BEATING UNTIL BLENDED.

Step 02

SHAPE INTO 1/2 INCH BALLS. ROLL IN GRANULATED SUGAR; PLACE ON UNGREASED COOKIE SHEET.

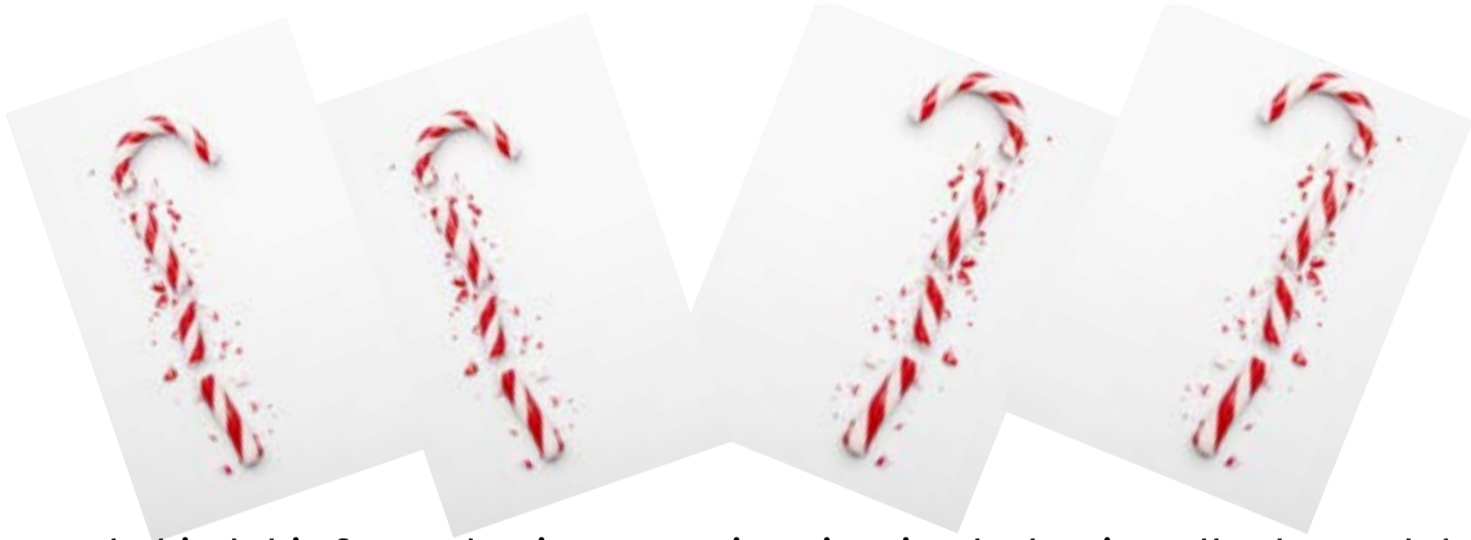
Step 03

BAKE 5-6 MINUTES OR UNTIL SET. IMMEDIATELY PRESS MINI KISS OR GHIRARDELLI CHIP INTO CENTER OF EACH COOKIE. REMOVE COOKIES TO WIRE RACK.



OLIVIA SENIA
ESTATES & PROBATE PARALEGAL

CRACK CANDY



The story behind this fun and unique treat is quite simple, but it really changed the dessert game for our family! One day my mom brought home this recipe from one of her friends at work. She was so excited and in love with this treat that she made it that very night for us to enjoy too. Ever since then, this delicious and different dessert has made it to every holiday dinner and party! I love sharing it with new people because it is such a great and easy treat to make. I hope you enjoy as much as we do!

INGREDIENTS

1 STICK OF BUTTER

1/2 CUP OF BROWN SUGAR

1 BAG OF SNYDER'S "SNAPS"

STYLE PRETZELS

1 BAG OF CHOCOLATE CHIPS (I

PERSONALLY RECOMMEND THE
GHIRARDELLI MILK CHOCOLATE
CHIPS)

1 BAG OF HEATH BAR TOFFEE

BITS

Step 01

PREHEAT OVEN TO 350 DEGREES LINE A COOKIE SHEET WITH TIN FOIL SPREAD A LAYER OF THE SNAPS PRETZELS FLAT ON THE COOKIE SHEET.

Step 02

BRING THE BUTTER AND BROWN SUGAR TO A BOIL FOR 1 MINUTE IN A SMALL SAUCE PAN WHILE FREQUENTLY STIRRING (IT IS IMPORTANT TO STIR AND KEEP AN EYE ON IT SINCE IT CAN BURNER EASILY). POUR THE BUTTER AND SUGAR MIX OVER THE PRETZEL AS EVENLY AS POSSIBLE.

BAKE FOR 10 MINUTES IN THE OVEN.

Step 03

ONCE REMOVED FROM THE OVEN, SPRINKLE THE BAG OF CHOCOLATE CHIPS OVER THE PRETZELS AND BUTTER/SUGAR MIX AND SPREAD AS EVENLY AS POSSIBLE WHILE IT IS STILL HOT. Once the chocolate is smooth and spread evenly, sprinkle the toffee bits over the sheet.

Step 04

LET COOL FOR 10-15 MINUTES AND THEN TRANSFER THE SHEET TO THE FRIDGE FOR 1-2 HOURS OR UNTIL HARD. WHEN READY TO SERVE, "CRACK" INTO PIECES AND ENJOY!





KERA REED
ATTORNEY

CLASSIC NEW YORK CHEESECAKE

Aunt Dottie's New York Cheesecake is the best you will ever make.



INGREDIENTS

FOR THE CRUST

- 1 1/4 CUP GRAHAM CRACKER CRUMBS
- 3 TBSP MELTED BUTTER
- 3 TBSP GRANULATED SUGAR

FOR THE CAKE

- 4 (8 OZ.) PACKAGES OF CREAM CHEESE.
- 2 PINTS OF SOUR CREAM
- 2 CUPS GRANULATED SUGAR
- 6 EGGS
- 2 TSP VANILLA
- DENTAL FLOSS (OPTIONAL)

SHOULD
BE
AT ROOM

Step 01

MAKE CRUST:

Step 02

COMBINE SOFTENED CREAM CHEESE AND SUGAR, MIX WELL. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. ADD SOUR CREAM AND VANILLA, BEAT WELL. POUR OVER THE GRAHAM CRACKER CRUMB CRUST.

Step 03

BAKE AT 375 DEGREES FOR 45 MINUTES. TURN OVEN OFF BUT DO NOT OPEN THE DOOR! LEAVE THE CHEESECAKE IN THE OVEN FOR ANOTHER HOUR.

Step 04

LET COOL AT ROOM TEMPERATURE THEN REFRIGERATE PAN FOR 24 HOURS. SLICE WITH DENTAL FLOSS.



LIZ NILES
WHB OFFICE MANAGER/BUSINESS & COMMUNITY DEVELOPMENT

CRANBERRY NUT CAKE

We usually slice this one bowl cake into squares and sprinkle with powdered sugar.

INGREDIENTS

1 1/2 CUPS SUGAR
2 EGGS, BEATEN
1 1/2 CUP BUTTER
2 CUPS FLOUR
1 CUP CHOPPED WALNUTS
2 CUPS CRANBERRIES



Step 01

PREHEAT THE OVEN TO 350 DEGREES. MIX ALL THE INGREDIENTS TOGETHER IN ONE BOWL.

Step 02

POUR BATTER INTO RECTANGULAR BAKING PAN AND BAKE IN OVEN FOR 50 MINUTES.

Step 03

LET COOL AND SLICE INTO SQUARES. SPRINKLE WITH POWDERED SUGAR, IF DESIRED..





A clean slate, a blank page, no agenda. Let's imagine a life without worries, no restrictions and lockdowns: how would we choose to live? Less is more, life is beautiful, love is love.

Happy New Year!

