

AT HOME FOR THE

HOLIDAYS

Cookbook



✧ **Starters** ✧

STARTERS

Christmas Cheese in a Puffy Jacket



Ann Handley
MarketingProfs

Do you brie-lieve in magic? Because this baked cheese makes your holiday warm and extraordinary.

Maybe in some high-minded households, this is known as “Brie en croute.” But my family always called this Christmas Cheese in a Puffy Jacket. Because it’s cheese. At Christmas. And it’s wrapped in a jacket of puffy crust. (And “crusted cheese” sounds gross.)

While we celebrate Christmas... you can substitute any holiday of your choosing. Celebration Cheese in a Coat? Absolutely! I might like that better, actually.

INGREDIENTS:

1 8-oz. wheel of Brie cheese

1/2 package puff pastry, thawed for a bit

3-ish tablespoons of red pepper jelly

1 egg white mixed with 1-2 teaspoons of water

1. Preheat oven to 400 degrees.
2. Gingerly unfold the puff pastry, treat it with love and respect and murmur encouraging words. It’s delicate and tends to freak out at sudden movements. Be patient. Puffy pastry waits all year for the holidays; have some empathy. Are we unfolded and flat and feeling relaxed? Good! Set it aside for 1 minute while you deal with the Brie.
3. Hi, Brie! Your turn. There are two ways to handle her. Choose one of the following two approaches:

Option 1: Cut the brie in half lengthwise through the middle... and place one half, rind down, on the pastry. Spread with hot-pep-jelly. Place the other half of the brie, rind up, on its buddy.

Option 2: Don’t bother with the cutting. Just place the whole Brie whole on the pastry. Spread with the hot-pep-jelly on top.
4. Honestly, it tastes the same. It just looks more impressive if the hot-red of the jelly is sandwiched between the cheese layers. People will basically consider you the cheese world’s equivalent of Thomas Keller.

You’ve made your cheese call. The Brie is on the flat crust.
5. Next: fold the pastry over the cheese, sealing the edges, and maybe trimming if there’s too much of it. Another judgment call. You can use the trimmed bits to decorate the Brie’s jacket: Cut out baby holly leaves and berries, if you’re using a holiday theme. Or create a mini-Patagonia label for the jacket. (LOL just kidding about the Patty label but it’s a funny idea.)
6. Brush the jacket of the finished round with the water/egg mix.
7. Place the Brie in its jacket on a lightly greased baking dish. Make sure the seam is down otherwise it looks like hell.
8. Bake for 20-ish minutes or until the pastry is golden or said another way is the color of a FIIIIIVE GOL-DEEEENNNN RINGZ.....!
9. Serve with whatever you like – we like pretzels chips or mini toasts. Or I suppose apples would be kinda nice, too.
10. Have fun!



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Curried Cheese Rye Rounds

A family classic that's been passed down for generations.

Peggy Reilly was a consummate host and entertainer. Her Christmas parties in the 80s and 90s were legendary. She had a knack for throwing elaborate parties with delicious food and wine and singing but what really drew a crowd was how she made people feel.

She was always taking in strays whether they were Brits living in California who weren't travelling home for the holidays, college roommates, or other transplants from the East Coast whose own extended family, like ours, were some three thousand miles away. She welcomed everyone with a huge smile, open arms and a great glass of Chardonnay; if Peggy was hosting you always were made to feel like a VIP.

My Mom loved Christmas. The music, decorating the tree, and of course filling the house with the aroma of delicious food. This recipe is a classic. What could be more 80s than Rye Rounds (which are square by the way), cheese, mayo, diced black olives and spring onions, or scallions as she called them, and curry powder!?

But as dated as the ingredients might sound, this one is a crowd pleaser.

INGREDIENTS:

2 cups grated cheddar cheese

1 can diced black olives

1 cup mayonnaise

1 tsp curry

4 green onion chopped fine

1. Mix all together and spread onto rye rounds
2. Place under Broiler for 2 to 3 minutes. Don't walk away or they will Burn.

I hope you enjoy it! This will be my 14th Christmas without her, but her love of Christmas lives on in all who graced her door.



AT HOME FOR THE **Holidays** with ActiveCampaign >



Doug Kessler

Velocity Partners
Creative Director
and Co-Founder

STARTERS

Mom's Chicken Soup

You'll see why it's called Jewish Penicillin and is the ultimate pandemic comfort food.

INGREDIENTS:

1 whole chicken or parts that would kind of add up to a whole

Carrots, a few, chopped

Onions, a few, chunked

Parsnips, a handful, chunks

Swede (Rutabaga), handful, chunks

Parsley stalks and some leaves
Peppercorns – 7 (EXACTLY 7)
(Kidding)

Maybe a good chicken stock cube if you're in a rush but if not, don't worry

Salt

Dill

1. Okay, so: huge pot
2. Put everything in except the dill
3. Fill with cold water
4. Bring to an almost boil, then simmer for, like hours
5. Simmer even more
6. More simmering
7. When you can't stand the amazing aroma any more, still simmer for a while
8. Maybe even fridge it overnight and start simmering again tomorrow (sadist)
9. Put in bowls, with chunks of the chicken and all the other bits and bobs
10. Add the chopped dill to each bowl. Sprinkle.
11. Maybe also some egg noodles
12. Yeah, definitely some egg noodles
13. Stand back and kvel*
14. What time do I come over?

**kvel, Yiddish: to swell with pride, usually in one's glorious children but in this case, a soup.*



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N'awlins Shrimp

Ok, so this is a dish I adapted from my mom's bounty of treats. The funny thing is, growing up she was a terrible cook (self admittedly) but when my brother and I went to college she transformed into some sort of Julia Child. This was one of her first dishes I tasted (while home from school during the holidays) that floored me. She always serves it on New Year's day and I've carried on that tradition.

This is technically a dish but I've adapted it to be an appetizer as it is actually unhealthy as sh*t due to all of the butter so it's best to consume in small portions and I've adjusted the recipe as such. The sauce is really the star of this recipe and frankly you will go through a lot of bread sopping this butter filled goodness. As I mentioned, I normally make it on New Years Day as everyone is Ham and Turkey'd out at that point. The first time I made this dish on my own I accidentally doubled the butter, and everyone raved about it – I'll leave that decision up to you. Heart attack sold separately. This also works well as a 'first date' dish as it tastes incredible, doesn't take a lot of time and is very hard to screw up. However it did set my wife up for a lifetime of disappointment.



Justin
Gray

INGREDIENTS:

2 lbs 21/25-count shrimp, peeled and deveined

1 large lemon, cut in 12 small wedges

1 ½ cups of Emeril's Essence (the original calls for you to make your own "BBQ spice" but I find this to be better and EASIER!)

4 tablespoons olive oil

4 garlic cloves, peeled and minced (two tablespoons)

¾ cup dry sherry

¾ cup cider vinegar

3 cups tomato juice

2 large Roma tomatoes, cut in 1/8-inch dice

½ cup (for recipe) + two tablespoons butter (for bread)

1 sourdough baguette (cut into 1" rounds)

1 bunch green onions, root ends removed and cut in two-inch pieces

4 sprigs fresh parsley, leaves only, minced

1. In a medium bowl or Ziploc food storage bag, mix the shrimp, the Emeril's spice and the lemon wedges. Leave these to marinate for a couple hours ideally.
2. Turn on the oven broiler. Melt the two tablespoons of butter, brush it on the 1" slices of sourdough baguette and arrange the bread on a sheet pan that will fit in the broiler. Set the bread aside and do not toast it yet.
3. If you have some really good Sourdough don't toast the bread, you can just rip into pieces and place them around the appetizer on a platter.
4. Place a large sauté pan on the stove over medium flame. Add the olive oil, then the minced garlic. Cook until the garlic becomes aromatic—about 30 seconds. Do not let the garlic brown.
5. Add the spiced shrimp (discard the lemons) and toss the shrimp to cook them halfway.
6. Pull the pan off the stove, add the sherry and cider vinegar and swirl the pan to deglaze it. Return the pan to the stove and bring to a simmer.
7. Add the tomato juice and allow the liquids to reduce by a quarter, about three minutes.
8. While the tomato juice reduces, toast the sourdough bread in the broiler (if desired). When golden brown on each side, remove and reserve.
9. Add the remaining butter, the Roma tomatoes and the green onions. Stir gently until the butter melts and incorporates, about one minute.
10. Place in the center of a serving dish and surround with toasted or ripped bread. Tip: if you have something like a dip serving dish with a bowl in the center of a large plate it works great as guests can spoon some of the shrimp and sauce onto an appetizer plate and grab some of the bread to dip.
11. Sprinkle the parsley on top and serve immediately. This is best HOT.



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Cabbage & Mushroom Dumplings

A staple of the Polish diet with many different shapes and flavors dating back to cookbooks from the 17th century. What started off as a peasant food would later become the food of the noble. This recipe puts an all-time classic on your holiday table by celebrating the magical combination of cabbage and mushrooms. They're delicious.



Mikotałj Podgórski

Survicate
Product Marketing
Manager

INGREDIENTS:

- 3 ⅓ cups sauerkraut
- ½ cup dried mushrooms
- 2 large white onion
- Oil – to frying
- Salt – to taste
- Pepper – to taste
- 2 bay leaves
- 9 cups flour
- 2 eggs
- 5 tbsp sour cream
- 3 tbsp vegetable oil
- pinch of salt
- ¾ cup boiled water

PREPARE STUFFING FOR DUMPLINGS:

1. Pour boiling water over mushrooms, cover and leave for 3 hours.
2. Strain in a sieve and chop finely.
3. Rinse cabbage and cut into smaller pieces, pour with water and boil for 20 minutes .
4. Drain the water in a colander.
5. Cut onion finely, fry in the frying pan until golden brown.
6. Add cabbage and mushrooms. Add 2 bay leaves.
7. Pour about 100ml of water over frying pan, cover with lid and stew for a few minutes, mixing from time to time.
8. Uncover and fry until water evaporates.
9. Add salt and pepper.
10. Cool. Then, grind fried cabbage with mushrooms through grinder.

PREPARE DUMPLING DOUGH:

1. Sieve flour through pastry board, make a hole inside, break eggs.
2. Add sour cream, oil and pinch of salt.
3. Mix dough, add water gradually, kneading soft dough.
4. Cover them with a bowl and leave the dough for about 15 minutes, to let it rest.
5. Divide the dough into 4 parts. Cover three parts of the dough with a wet cloth and leave it.
6. Roll up 1/4 of the dough thinly. Using glass, cut holes, put the stuffing inside, fold dumplings in half and press the edges together.
7. When they are ready, cover them with a cloth so as not to go them dry. Then, repeat this with next parts of the dough.
8. Boil the water, adding salt and oil.
9. Throw dumplings in parts. Simmer them and wait until they are on the top.
10. When they are on the top, boil them for about 5 minutes.
11. Take the dumplings out using a skimming ladle and put on the platter, carefully drain water out.

recipe source: <https://kulinarneprzeboje.pl/dumplings-stuffed-with-cabbage-and-mushrooms/>



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Avocado Fries

I love baked avocados and eggs. It's my power food/snack/breakfast but I had too many once and they were overly ripe. I didn't have any limes (G&Ts...priorities of use) so couldn't make guacamole. I'd heard about the fries and since I haven't been doing potatoes decided to give it whirl.



Suki Fuller

Mirbure
Analytical Storyteller

INGREDIENTS:*Base coat*

1 tablespoon garlic powder

1 tablespoon onion salt

1 cup flour

2 tablespoon milk for dipping (I use Oatly)

Outer coat

breadcrumbs (LOTS)

4 avocados sliced

avocado oil

1. Slice avocados
2. Base coating: Mix flour, onion salt, garlic powder together and coat the avocados
3. Dip the avocados in the milk
4. Outer: Coat the slices in breadcrumbs until extremely well covered.
5. Place the slices on avocado oil greased baking tray or I prefer to use parchment (baking) paper.
6. Bake in oven for 15-20 mins at 430°F or until your level of crispiness
7. Prepare one of these dipping sauces:
 - 2 tablespoon sour cream + franks hot sauce mixed together
 - 2 tablespoon sour cream + horseradish mixed together
 - 2 tablespoon sour cream + green dragon hot sauce mixed together



STARTERS

Devils on Horseback

**Jason Miller**ActiveCampaign
Head of Brand

What's not to love about this British classic? It's half sweet half savory, half man and half beast, and it would make a great name for a heavy metal band. It's one of my favorite foods in the UK.

INGREDIENTS:

20 pitted prunes

10 rashers streaky bacon

3 tablespoon cranberry sauce

Balsamic glaze/syrup (optional)

125 ml brandy mixed with

125 ml water

1. Make a small slit in each prune and place into a bowl
2. Pour over the water/brandy mix and soak for at least half an hour
3. Remove the prunes from the bowl and set aside
4. Fill each prune with a little cranberry sauce
5. Cut each bacon rasher in half across its width and wrap around each prune. Secure each one with a cocktail stick.
6. Place the prunes on a roasting tray lined with baking parchment and place into a pre-heated oven at 200°C, Fan 180°C, Gas Mark 6. Turn them over halfway through cooking.
7. Cook until bacon is crispy – approximately 12-15 minutes.
8. Place onto a serving tray and drizzle with balsamic syrup if required.

recipe source: <https://www.gressinghamduck.co.uk/recipes/devils-on-horseback/>

