



from Business Services

Special Holiday Recipes from our Business Services Leadership November 18, 2019

Thanksgiving is often a time we spend with good family, good friends, good football, and most importantly, good food! Our Business Services Team would like to share with you some of our favorite recipes for Thanksgiving or year round. This 2 Cents will be a longer version so please look at additional pages for more delicious recipes.



Tasty No Fail Thanksgiving Day Turkey - Diana Gaeta

I'm sharing this out for those of us who are not gourmet chefs by any stretch of the imagination. For an amazing falling-off-the-bone Thanksgiving turkey, I use a Reynolds Kitchens Oven Bag®. Shake some a tablespoon of flour into a bag, clean and prep your turkey, place it in the bag with some wedges of an onion, zip it up, cut six slits, and it's ready to cook at 350°F. Cooking time

depends on the total weight of your bird, but every Oven Bag box comes with easy-to-follow instructions and cooking guide.

Combine my choice of seasonings in a bowl and then spread the mix generously on top of and underneath the breast skin of the turkey:

- ¼ cup olive oil
- 2 tbsp salt
- 2 tsp seasoned salt
- 1 ½ tsp ground black pepper
- 2 tsp poultry seasoning
- 2 tsp garlic powder
- 2 tsp paprika
- 1 tsp ground red pepper
- 2 tsp dried basil
- 2 tsp fresh rosemary
- ½ tsp ground ginger

Apple Pecan Feta Spinach Salad - Estela Rodriguez

- 10 oz baby spinach
- 3 small gala apples or 2 medium , cored and thinly sliced
- 1 cup pecans , toasted
- 4 oz feta cheese, crumbled (don't use the pre-crumbled stuff)
- 1/2 cup dried cranberries
- 12 oz bacon, cooked and crumbled (optional)
- 1/2 small red onion, sliced into thin strips (optional)

Maple-Cider Vinaigrette

- 1/2 cup olive oil
- 1/4 cup apple cider vinegar
- 2 Tbsp pure maple syrup
- 2 tsp Dijon mustard
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper

If using red onion, place slices in a colander and run under warm water for about 10 seconds, tossing once, to remove harsh bite. Drain well.

1. In a large salad bowl toss together spinach, apples, pecans, feta, cranberries and optional bacon and red onion. Drizzle desired amount of dressing over salad and toss to evenly coat. Serve immediately after adding dressing.
2. For the dressing:
3. Add all ingredients to a medium mason jar. Cover with lid and shake to blend well (or alternately just blend well in a bowl with a whisk).

Green Bean Casserole – Matt Thomas

- 1 can (10 1/2 ounces) Campbell's Condensed Cream of Mushroom Soup
- 3/4 cup of milk
- 1/8 teaspoon of black ground pepper
- 2 cans (14 1/2 oz) any style green beans (S&W are my favorite) (drained)
- 1 1/3 cups French's Original Crispy Fried Onions (divided)

Optional: I add one can of water chestnuts and a couple drops of tabasco sauce

Preheat oven to 350 degrees. Mix soup, milk and pepper in a 1 1/2 quart baking dish. (Tabasco if desired) Stir in beans and 2/3 cup of fried onions (water chestnuts if desired).

Bake 30 minutes or until hot. Stir.

Top with remaining 2/3 cup fried onions.

For bigger serving double recipe and use a 13X9 inch baking dish. Use entire 6 ounce container of fried onions, reserving 1 1/3 cup for topping. Increase cooking time to 40 minutes or until heated through.

One of my faves. Enjoy!

Jiffy Corn Casserole – Karen Orr

- 1 (8 ounce) boxes Jiffy cornbread mix
- 1 (15 ounce) cans whole kernel corn, drained
- 1 (15 ounce) cans creamed corn (not drained)
- 1 cup sour cream
- 1/2 cup melted butter

1. Mix all ingredients and pour into (greased or sprayed with cooking spray) 8x8" casserole dish.
2. Cook uncovered to 55-60 minutes at 350 degrees.

Potato Salad – Brad Minami

- 3 pounds Yukon Gold, Russet, or red potatoes, cut into 3/4 – one inch cubes
 - 2 tablespoons apple cider vinegar
 - 1 1/4 cups mayonnaise
 - 1/3 cup dill pickle relish (optional)
 - 1 teaspoon celery salt
 - 1 teaspoon Dijon mustard
 - 4 hard-boiled eggs, diced
 - 2 celery stalks, diced
 - 1/2 of a small red onion, thinly sliced
 - Sea salt and cracked black pepper
 - Optional toppings; smoked paprika or Old Bay seasoning
 - Chopped fresh chives
 - Extra sliced hard-boiled eggs
- Place the diced potatoes in a large stockpot and add enough water so that the potatoes are covered by one inch. Cook over medium-high heat until the water reaches a boil. Then reduce heat to medium to maintain the simmer, and continue cooking the potatoes for 5-8 minutes or until the potatoes pierce

easily with a fork. Drain the potatoes in a colander. Then return the potatoes to the stockpot, drizzle evenly with the vinegar, and let the potatoes rest for 20-30 minutes or until cool enough to handle.

Meanwhile, whisk together the mayo, celery, salt, Dijon mustard, and pickle relish in a medium bowl until evenly combined.

Once the potatoes are ready to go, add in the mayo mixture, diced eggs, celery, and onion.

Toss gently until evenly combined

Taste and season with salt and pepper to taste. (Also feel free to add in a teaspoon or two of pickle juice if you would like.)

Transfer the potato salad to a serving bowl, cover, and refrigerate for 1-2 hours to chill. Serve chilled, or refrigerate for up to 3 days.

Lemon Garlic Roasted Brussel Sprouts – Tom Bonikowski

1 pound brussels sprouts, trimmed

1 1/2 Tablespoons olive oil

1/4 teaspoon garlic powder

Salt and pepper to taste

Juice of 1 medium lemon

1. Preheat oven to 400 degrees.
2. Cut the rough stems off the ends of the Brussels sprouts, and cut the remaining sprout in half, peeling away any leaves that look shriveled.
3. Place the halves on a sheet pan, lined with parchment to prevent sticking, and drizzle with olive oil.
4. Sprinkle on lemon juice, salt, pepper and garlic powder, and toss with hands to help coat all the pieces.
5. Cook in the oven for about 10 minutes, and then remove carefully toss and flip everything over to make sure it gets cooked evenly.
6. Cook an additional 15 minutes or so, until your Brussels sprouts reach desired golden brown crispiness.
7. Add more lemon juice if desired, salt or pepper (to taste), and serve warm.

Party Potatoes – Zohra Cronin

2 12 oz. packages Frozen Cubed Hash

Browns thawed

2 cups sour cream

1 can cream of chicken soup

1/2 cup butter melted

1 tsp salt

1 tsp onion powder optional

2 cups shredded cheddar cheese

2-3 cups corn flakes crushed

1/2 cup butter melted

Instructions:

1. Place your potatoes in a colander. Let set until thawed and drained.
2. Combine sour cream, soup and butter in a bowl. Mix it well. Add salt, onion and cheese to this mixture and mix until all combined.
3. Add potatoes to mixture and stir until all combined. Place in 9x13 pan.
4. Sprinkle on butter covered crushed Corn flakes.
5. Bake uncovered at 350 for 40-50 minutes.

Pumpkin Chocolate Chip Cookies (from cooks.com) – Jennifer Root

1 cup pumpkin

3/4 cup sugar

1/2 cup oil

1 egg

2 cup flour

2 tsp. baking powder

1 tsp. cinnamon

1/2 tsp. salt

1 tsp. baking soda

1 tsp. milk

1 cup chocolate chips

1 tsp. vanilla

Preheat oven to 375°F. Dissolve baking soda in milk; set aside.

In a large bowl add pumpkin, sugar, oil, and egg; stir. Add flour, baking powder, cinnamon, salt and baking soda mixture. Mix well.

Stir in chocolate chips and vanilla. Spoon by the tablespoon onto cookie sheet.

Bake at 375°F for 10 to 12 minutes or until done.

Mexican Flan by Zohra Cronin

½ cup sugar

6 eggs

1 (14oz) condensed & sweetened milk

2 (14oz) whole milk

1 tablespoon vanilla

1 tablespoon cream cheese

Butterscotch syrup

1. In a blender blend all the ingredients except for the Butterscotch syrup
2. Place 12 ramekins in a deep baking dish
3. Fill the dish (but not the ramekins) with water until the water reaches half the ramekin level
4. Pour butterscotch syrup (about 2 tablespoons) in the ramekins
5. Pour the flan mixture
6. Bake in a preheated oven to 325 degrees for one hour
7. Refrigerate at least for 1 hour (ideally refrigerate overnight)