



The First Edition
Holiday Cookbook

November 2021

Eggnog

Submitted by Alexandra Allen



Ingredients:

- 1 dozen eggs
- 4 cups of heavy whipping cream
- 1 cup of sugar
- 1-1.5 cups of cognac (or to taste) (I typically use Courvoisier VSOP)

Instructions:

1. Separate eggs
2. Beat whites until stiff
3. Blend yolks with sugar and cognac in a separate container
4. Whip cream until peaks form in a separate container
5. Slowly fold yolk mixture into cream
6. Slowly fold egg whites into mixture
7. Serve and top with nutmeg

"I am thankful for the world reopening this year!"

Mezcalita

Submitted by Alexandra Morey



Ingredients:

- 2 ounces mezcal (Preferably one of our clients 😊)
- 1 ounce freshly squeezed lime juice
- 1/2 ounce pineapple juice
- 1/2 ounce triple sec, (or your favorite orange liqueur)
- 1/2 ounce agave syrup
- Pineapple slices, for garnish (optional)
- Lime wheels, for garnish (optional)
- Kosher salt and chili powder, or tajin seasoning for garnish (optional)

Instructions:

1. Add mezcal, lime juice, pineapple juice, triple sec and agave syrup to a cocktail shaker filled with ice. Shake until well-chilled.
2. Strain into a glass over fresh ice.
3. Serve with a salted rim, if desired. You can add a few pinches of chili powder or tajin seasoning to the salt for a kick of flavor. Garnish with a pineapple wedge and lime wheel.

Simple Apple Sauce

Submitted by Jeanette Jankiewicz

Serves: 6

Prep Time: 10 mins

Cook Time: 20 mins

Ingredients

- 4 apples peeled, cored, chopped
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.



"This year I'm most thankful for family and friends who help ensure that I can always keep smiling and laughing even when times are tough. A special shout out to my daughter Kali who keeps me on my toes and always puts a smile on my face. Happy Thanksgiving!"

Fig, Bacon and Goat Cheese Galette

Adapted from Half Baked Harvest and Ian's Mom. Submitted by Shari Tripathi.



Serves: 6

Prep Time: 20 mins

Cook Time: 45 mins

Ingredients

- Butter Puff Pastry
- 1 egg (beaten)
- 4 slices thick cut bacon chopped
- 2 tablespoons butter
- 8 ounces cremini mushrooms sliced
- 2 tablespoons balsamic vinegar
- 1 tablespoon fresh thyme chopped
- 2-4 tablespoons fig preserves/jam
- 6 ounces crumbled mild goat cheese
- 8-10 fresh figs quartered (optional)
- salt + pepper to taste
- 1 tablespoon olive oil

1. Thaw frozen puff pastry overnight in fridge
2. Preheat the oven to 375 degrees F.
3. Heat a large skillet over medium heat and cook the bacon until crisp. Remove the bacon from the pan and drain on a paper towel lined plate. Reserve about 1tbs of bacon grease in pan, discard remainder (alternatively bake for about 25 mins or air fry for 10). Return the pan to the stove.
4. Add the butter to bacon greased pan and once hot, add the mushrooms + a good pinch of salt + pepper. Cook until golden brown, about 5 minutes. Stir in the balsamic and thyme, continue cooking another 3-5 minutes or until the mushrooms are caramelized. Remove from the heat, coarsely chop bacon, and add to the mushroom. Set aside to cool.
5. Grab your puff pastry dough from the fridge. Flour your work surface and lightly roll the dough to flatten. Transfer to a baking sheet lined with parchment paper. Leaving a 3-inch border around the edges, spread the dough with the fig preserves, goat cheese and then scatter on the mushroom/bacon mix and Top with the figs. Fold the edge of the dough over the filling. Brush the crust with the beaten egg. Place the galette in the fridge for 15 minutes or until ready to bake.
6. Bake the galette at 375 degrees F. for 40-45 minutes or until the crust is golden. Allow to cool 5 minutes and then slice and serve.

Missy Struve's Mississippi

Potatoes

Submitted by Christopher Struve



Instructions:

Mix together, pour into ungreased 9x13 pan.
Bake 350°, 45-60 minutes until lightly brown
on edges.

Optional:

½ cup of green onions for color, taste (or
yellow onions, finely chopped), inside with rest
of ingredients!

Ingredients:

- 1 bag (about 2 pounds) frozen hash brown potatoes, thawed
- 1 (16 oz) carton of sour cream (2 cups)
- 1 can cream of celery soup
- 1 cup shredded sharp cheddar cheese
- ½ cup melted butter
- 1 tsp. salt
- 1 tsp. pepper

Buffalo Chicken Mac & Cheese Bake

Submitted by Austin Canas

Serves: 8



Ingredients

- 8oz macaroni/pasta
- 3 tbsp butter
- 3 tbsp flour
- 2 cups whole milk
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp ground mustard
- 4oz cream cheese
- 2 cups shredded mozzarella
- 1 cup shredded cheddar
- 1/3 cup sour cream
- ½ cup buffalo hot sauce
- 1 ½ cups shredded chicken
- salt
- black pepper

Panko Topping

- 1 tbsp butter
- ½ tbsp olive oil
- ½ cup panko breadcrumbs

Instructions

1. Preheat oven to 350F (175C) and lightly grease a 9x9 square baking dish with butter.
2. Cook pasta al dente according to package instructions.
3. Meanwhile, melt butter in a large pot over medium heat. Once it has melted, add flour and stir until smooth.
4. Add milk and spices (salt, pepper, garlic powder, onion powder, and ground mustard), stir well and bring to a boil.
5. Once mixture begins to boil, reduce heat, bring to a simmer, and stir frequently until it is slightly thickened.
6. Reduce heat to low and add cream cheese, mozzarella cheese, cheddar cheese, and sour cream. Stir until cheeses are melted and mixture is smooth. Add hot sauce and stir.
7. Add shredded chicken and cooked, drained pasta noodles and stir until well coated by the sauce.
8. Pour into prepared baking dish and prepare your Panko topping.

Panko Topping

1. Combine butter and olive oil in a small saucepan over medium heat. Heat, stirring occasionally, until melted.
2. Add panko and stir well until the butter and oil has been mostly absorbed. Continue to stir until panko is lightly toasted and turns a light-medium brown color
3. Use a spoon to sprinkle over prepared buffalo chicken mac and cheese
4. Transfer to oven and bake on 350F (175C) for 15 minutes.

Sweet Potato Casserole

Submitted by Rebecca Beaudette



Ingredients:

- 1 can Bruce yams
- 2 can crushed pineapple
- 1 pint of Heavy Cream
- 1 egg
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup flour
- 1tsp pumpkin spice

Instructions:

1. Mix all ingredient together (using hand mixer) and add to a glass baking dish on 350 degrees for 45 minutes.
2. Add marshmallows on top and bake for another 10 minutes.

"I am grateful for my parents and father in law remaining healthy this past year!"

McCabe Sage Sausage Stuffing

Submitted by Brigid McCabe



Ingredients

- 1 lb. roll of fresh pork sage sausage
- Turkey giblets, heart and liver - chopped fine or ground
- 1 1/2 cups butter
- 1 1/2 cups onions chopped fine
- 6 celery ribs, chopped fine
- Boxed sage stuffing mix
- 3-5 teaspoons poultry seasoning, to taste
- 1 teaspoon salt, to taste
- 1/2 teaspoon black pepper, to taste

Instructions:

1. Chop gizzards, liver, hearts, etc. in a blender. (Do it quickly, and stop to mix meats, then pulse for 1-2 seconds again.)
2. In a saucepan over med. heat, sauté the onions, fresh pork sage sausage, ground gizzards, and celery, in butter for a few minutes.
3. Mix the meat mixture with the dry boxed sage mixture.
4. Make sure the stuffing is at the desired consistency. If you need to, add a little chicken stock.
5. Toss with a fork, until well mixed. Gently knead the mixture to distribute the ingredients.

6. The stuffing should have enough liquid so it holds together in a ball if you squeeze it in your hands, but not mushy, especially if you are stuffing your turkey, as the juices from the turkey make it moist as it is cooking.
7. Add poultry seasoning, tasting as you go, to get it the way you like it.
8. Salt and pepper, to taste.
9. Stuff the bird right before putting it in the oven. DO NOT stuff the bird and let it sit overnight in the refrigerator. The stuffing should be warm or room temperature when you are ready to put it in the bird.
10. Plan to use 3/4 cup stuffing for each pound of turkey.
11. To stuff the neck, first pack it loosely with stuffing. Pin the neck skin over the exposed stuffing with a skewer, or flip the wing tips up to hold it in place.
12. Spoon stuffing loosely in the main body cavity.
13. Cover exposed stuffing with a swatch of aluminum foil or a piece of bread.
14. Roast turkey using desired method.

"I feel a little guilty putting this in here since I've cut out land meat and dairy. But if you're going to eat turkey, you might as well use the whole bird and enjoy it! I had no idea giblets were even in this stuffing until I was in my twenties when I called my Dad for the recipe. Apparently Scottish and Irish people know to never throw out the giblets; they're the tastiest (and most nutritious) part!"

Baked Southwestern Egg Rolls with Avocado Ranch

Submitted by Liam Rooney

Ready in: 35 Minutes

Serves: 24 Eggrolls



Ingredients for Rolls

- 2 cups frozen corn, thawed
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (9 ounce) package frozen chopped spinach, thawed and squeezed dry with paper towel
- 2 cups mexican cheese, shredded
- 1 (7 ounce) can diced green chilies, drained
- 4 green onions, finely chopped
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon chili powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cayenne pepper
- egg rolls or wonton wrapper

1. Preheat oven to 425 degrees Fahrenheit.
2. Line 2 baking sheets with aluminum foil and spray lightly with cooking spray.
3. In a large bowl mix together corn, black beans, spinach, Mexican cheese, chilies, green onion, cumin, chili powder, salt and cayenne pepper.
4. Using a small spoon, scoop a small amount of filling onto the egg roll or wonton wrapper.
5. Starting at a corner, carefully start to roll the wrapper. When it's slightly rolled, tuck in the two sides and continue rolling to the last point.
6. Wet your finger with water and dab a bit on the corner to seal the egg roll.
7. Repeat with remaining wrappers and filling, placing them slightly apart on the baking sheet.
8. Lightly spray the tops of the egg rolls with cooking spray and bake for 15 minutes, flipping them at least once during baking.

Ingredients for Ranch: Combine in Blender

- $\frac{3}{8}$ cup mayonnaise
- $\frac{3}{8}$ cup sour cream
- 3 tablespoons buttermilk
- $\frac{1}{2}$ tablespoon olive oil
- $\frac{1}{2}$ tablespoon lemon juice
- $\frac{1}{2}$ green onion, chopped
- $\frac{1}{4}$ teaspoon salt
- 1 avocado, peeled and pitted

Baked Cheesy Zucchini Bites

Submitted by Olga Maslakov



Instructions:

- Preheat the oven to 425 degrees F. Line a rimmed baking sheet with parchment paper and lightly coat with cooking spray or lightly grease an unlined baking sheet.
- Place the shredded zucchini in a clean kitchen towel and wring out all the excess water over the sink until the zucchini is really dry. You should have a little over 1 cup after squeezing out the water (if you have a scale, you'll want about 6 ounces of zucchini that's been squeezed dry).
- Place the zucchini and remaining ingredients in a medium bowl and mix until combined.
- Drop the mixture by tablespoonfuls on the prepared baking sheet and lightly press the mounds with your hands to flatten slightly.
- Bake for 16-20 minutes until the edges are golden.

Ingredients:

- 1 ½ cups (212 g) packed shredded zucchini (no need to peel zucchini)
- 1 large egg, lightly beaten
- ¼ to ½ cup (28-56 g) shredded sharp cheddar cheese or a blend of cheddar and Monterey jack
- ¼ cup (21 g) panko or regular bread crumbs
- ¼ teaspoon dried basil, or 1-2 teaspoons fresh
- ¼ teaspoon garlic powder
- ¼ teaspoon salt
- ⅛ teaspoon pepper

Sweet Potato Casserole

Submitted by Irene Sabatasso

Serves: 12



Instructions:

1. Preheat oven to 325 degrees F (165 degrees C). Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.
2. In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish.
3. In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.
4. Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

Ingredients:

Recipe yields 12 servings

- 4 cups sweet potato, cubed
- ½ cup white sugar
- 2 eggs, beaten
- ½ teaspoon salt
- 4 tablespoons butter, softened
- ½ cup milk
- ½ teaspoon vanilla extract
- ½ cup packed brown sugar
- ⅓ cup all-purpose flour
- 3 tablespoons butter, softened
- ½ cup chopped pecans

Bob's Penne (a La Vodka)

Submitted by Alexis Smith



Ingredients:

- 1 Stick unsalted butter
- $\frac{1}{2}$ Cup Vodka
- 2 Small Cans of tomato sauce (15 – 18oz total)
- $\frac{1}{2}$ Pt Cream (Heavy, Light or Half & Half)
- 1 $\frac{1}{2}$ Cups Parmesan Cheese
- 1 Dash Red Pepper Flakes to Taste (Optional)
- 1 lb Penne

Instructions:

1. Melt butter in large saucepan and add vodka and pepper flakes.
2. Bring to a boil then reduce heat and simmer for 5 minutes.
3. Stir in cream and tomato sauce and bring to a boil.
4. Reduce heat and simmer for 30 minutes.
5. Remove from heat and stir in cheese.
6. While sauce is still hot, mix with cooked Penne and serve.

"This is a homemade Penne a la Vodka sauce recipe that originated with my Dad and is now a family (and friends') favorite. We call it Bob's Penne (named after my Dad). Unfortunately, I do not have a picture of it to share because it is always gone too quickly. This year I am thankful for my new role at MHW. I am so excited to be part of this amazing team and I look forward to meeting more of you soon!"

Lauren's Broccoli and Cheese Casserole

Submitted by Lauren Jankiewicz



Ingredients:

- 3-4 Bags of Frozen Broccoli (can be florets as well)
- 2 bags of Shredded Cheddar Cheese
- 3-4 cans of Campbell's Cream of Mushroom Soup
- 2 Cups of Bread Crumbs
- 1 cup soft butter
- 1 medium size aluminum tray

1. Take 1 can of the Cream of Mushroom soup and place that at the bottom of the tray spreading evenly all around to coat the bottom.

2. Take 1 bag of the frozen broccoli and place that all around on top of the soup mixture.

3. Take 1 bag of the shredded cheddar cheese and pour over the top of the broccoli

4. Open another can of the cream of mushroom soup and place over the top of the broccoli/shredded cheese and open another bag of broccoli and add that to the top

5. Open your last bag of cheese and sprinkle all over

6. In a separate bowl, combine the breadcrumbs and butter until they are mixed together in small crumbles and sprinkle that over the top coating everywhere.

7. Place in the oven for 30-40 minutes at 375 degrees until the cheese is all melted and the crumble is golden brown.

Jamaican Jerk Chicken

Submitted by Shenequa Bucknor



Ingredients

- 2 3 1/2- to 4-pound chickens, quartered, or 8 whole legs, or 5 to 6 pounds bone-in, skin-on thighs
- 1 large bunch scallions (about 8), white and green parts
- 2 shallots, peeled and halved
- 6 to 10 Scotch bonnet chili peppers, stems removed, or habaneros
- 1 2-inch piece fresh ginger, peeled and coarsely chopped
- 6 garlic cloves, peeled
- ¼ cup fresh thyme leaves, or 1 tablespoon dried
- 2 tablespoons ground allspice, more for sprinkling
- 2 tablespoons soy sauce
- 2 tablespoons dark brown sugar
- 1 tablespoon salt, more for sprinkling
- 1 tablespoon black pepper
- ½ cup vegetable oil
- 1 tablespoon white or apple cider vinegar
- Freshly squeezed juice of 2 limes

1. At least 1 day before cooking, pat chicken dry with paper towels. Combine remaining ingredients in a blender or food processor and grind to a coarse paste. Slather all over chicken, including under skin. Refrigerate 12 to 36 hours.
2. Bring to room temperature before cooking and lightly sprinkle with more salt and ground allspice.
3. Prepare a charcoal grill: Clean and oil grates, and preheat to medium heat using one chimney of charcoal. The temperature can start as high as 300 degrees and go as low as 250. For best results, coals should be at least 12 inches away from chicken. If necessary, push coals to one side of grill to create indirect heat.
4. Add two large handfuls of soaked pimento (allspice) wood sticks and chips (see note) or other aromatic wood chips to coals, then close grill.
5. When thick white smoke billows from grill, place chicken on grate, skin side up, and cover. Let cook undisturbed for 30 to 35 minutes.
6. Uncover grill. Chicken will be golden and mahogany in places. Chicken thighs may already be cooked through. For other cuts, turn chicken over and add more wood chips, and charcoal if needed. Cover and continue cooking, checking and turning every 10 minutes. Jerk chicken is done when skin is burnished brown and chicken juices are completely clear, with no pink near the bone. For large pieces, this can take up to an hour. Serve hot or warm, with rice and beans.

Romanian Cabbage Rolls

Submitted by Vic Muntean



Ingredients:

- 2 lbs/ 1 kg combined ground pork/ beef
- ½ cup arborio rice
- 1 large onion chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 2 tablespoons olive oil
- 1 large sour cabbage
- 700 ml tomato juice
- 10 slices smoked bacon
- some fresh thyme sprigs
- 3-4 bay leaves
- salt and pepper to taste

Meat Stuffing Instructions:

1. Boil arborio rice till it's almost ready. Set aside to cool.
2. Meanwhile chop the large onion. Sauté half of the quantity for a couple of minutes, saving the other half for later and set aside.
3. In a large bowl mix all types of ground meat, add sauted onions and boiled rice, dried herbs, 1 teaspoon water, salt and pepper and mix well using your hands.

Cabbage Instructions:

1. Remove gently not to break them, all cabbage leaves. You will only need the large leaves to make the rolls. The middle part will be chopped and added between cabbage rolls layers.

2. Cut each large leaf in half, removing the tough core part too to make it easier to roll them.
3. Add a tablespoon of ground meat mixture to each half leaf. Cover the filling with the edge from the base of the leaf.
4. Bend edges on both sides and cover over the filling. Roll the stuffed cabbage leaf holding firm, so they won't break during cooking time.
5. Repeat these steps until you finish all of your group meat mixture.
6. Roughly chop smaller leaves or some that broke during the rolling process and set aside.
7. Place big saucepan over medium heat, add 2 tablespoons of olive oil and sauté the rest of chopped onions for 2-3 minutes. Add part of chopped sour cabbage leaves and sauté for another 2 minutes. Distribute the whole mixture on an even bottom layer and turn the heat to minimum.
8. Start adding the rolls, creating a first level. Add some chopped smoked bacon, 2 bay leaves and 4 fresh thyme springs and some more chopped sour cabbage.
9. Start creating the second level, putting rolls to the saucepan. When you finish the layer, add some more chopped sour cabbage on top, smoked bacon, another 2 bay leaves and some fresh thyme.
10. Add half part sour cabbage juice and half part water to cover the rolls entirely. Place a lid on top of the saucepan and boil them on slow heat for at least 2 hours.
11. After 2 hours, add tomato juice to the saucepan, place back the lid and boil for another 2 hours. The total cooking time should be at least 3 hours
12. Serve them really warm with a dollop of sour cream on side and a jalapeño, if you like spicy.

"These have to cook for a few hours, and the smell would just start pouring out of the apartment where my family and I lived, and I would know it was time to come back inside for dinner!"

The Sachs Family Apple Pie

Submitted by Morgan Sachs

Ingredients

- 3 Granny Smith Apples
- Pinch of salt
- 1/2 tsp. cinnamon
- 3/4 cup of sugar
- 1 tbsp. flour
- Spritz of lemon juice

1. Cut apples very small
2. Add all ingredients together and mix well
3. Put apples aside



Ingredients for Pie Crust:

- 1 box Betty Crocker pie crust mix
- Flour to roll out dough

1. Follow instructions on pie crust box and once ingredients are well mixed, roll out the dough. It will make the top and bottom crusts for the pie.
2. Once rolled out, put the bottom layer into a pie plate. Push it on the bottom and sides, add mixture and cover with top layer.
3. Using a fork, punch some tiny holes into the top. Add a little butter on top. Bake for about 1 hour at 350.



Ingredients for Icing:

- Powdered sugar
- Lemon juice

1. Mix powdered sugar with lemon juice and place on top of the baked pie
2. Enjoy with some whipped cream!

"This recipe has been in my family for years and is a crowd favorite thanks to my grandma! She is 91 years old and still makes it for almost every holiday."

Pecan Pie

Submitted by Samantha Rivelli



Ingredients:

- 1 cup light corn syrup
- 3 eggs
- 1 cup sugar
- 2 tablespoons melted butter
- 1 teaspoon pure vanilla extract
- 1 & 1/2 cups pecans (halves)
- 1 frozen deep-dish pie crust (9 inch)

Instructions:

1. Preheat oven to 350°F.
2. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.
3. Pour filling into pie crust.
4. Bake on center rack of oven for 60 to 70 minutes
5. Cool for 2 hours before serving.

My Favorite Cream Puffs

Submitted by Fran Vural dor



Preparation: Fairly hard

Cost: Fairly inexpensive

Preparation time: 1 1/2 hrs. total
20 min. baking time

Oven temperature: 400°F
lower rack

This is what you need for 12 large or 20 small puffs:

- 1/3 cup butter or margarine
- 3/4 cup water
- 3/4 cup all-purpose flour
- 3 eggs

Filling:

- 1 cup ready-made instant vanilla pudding
- 1/4 cup whipping cream

Preparation:

1. In a saucepan, heat butter and water until almost boiling. Remove from heat.
2. Add flour. Return to heat. Beat vigorously with a wooden spoon until mixture thickens, leaves sides of pan and forms a ball. Remove from heat.
3. Add eggs, one at a time, beating constantly, until eggs are fully incorporated.
4. Drop mixture by rounded teaspoons onto greased baking sheet, forming 12 large or 20 small puffs.
5. Bake immediately at 400°F until light, puffy and golden, about
6. Let cool, uncovered, on rack.
7. Whip cream and fold into vanilla pudding. Cut off a lid on each puff. Fill with cream mixture. In a double boiler, melt chocolate and butter over low heat. Drizzle chocolate over puffs. Let cool. Serve.

Good served with:
Coffee or tea and fresh raspberries or strawberries.

All nutritional information is per cream puff:

Calories	94
Protein	2 g
Carbohydrates	8 g
Sodium	46 mg
Fat	6 g
Cholesterol	38 mg

"I am thankful for my family and friends, good health, a home, and being happy."

Pumpkin Pie

Submitted by Beth White



Ingredients

- Homemade pie crust (full recipe makes 2 crusts: 1 for bottom, 1 for leaf decor)
- One 15oz can (about 2 cups; 450g) pumpkin puree*
- 3 large eggs
- 1 and 1/4 cups (250g) packed light or dark brown sugar
- 1 Tablespoon (8g) cornstarch
- 1/2 teaspoon salt
- 1 and 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger*
- 1/4 teaspoon ground or freshly grated nutmeg*
- 1/8 teaspoon ground cloves*
- 1/8 teaspoon fresh ground black pepper
- 1 cup heavy cream
- 1/4 cup milk (I use whole milk)

Egg Wash

- 1 large egg beaten with 1 Tablespoon milk

Pumpkin Pie Instructions

1. Make your pie crust or use store bought.
2. Whisk the pumpkin, 3 eggs, and brown sugar together until combined.
3. Add the cornstarch, salt, cinnamon, ginger, nutmeg, cloves, pepper, cream, and milk.

4. Vigorously whisk until everything is combined.
5. Preheat oven to 375°F.
6. On a lightly floured work surface, roll the dough out into a 12-inch circle. Make sure to turn the dough about a quarter turn after every few rolls.
7. Carefully place the dough into a 9-inch deep dish pie dish. Tuck it in with your fingers, making sure it is smooth. With a small and sharp knife, trim the extra overhang of crust and discard. Crimp the edges with a fork or flute the edges with your fingers, if desired.
8. Brush edges lightly with egg wash mixture.
9. Line the pie crust with parchment paper. Crunching up the parchment paper is helpful so that you can easily shape it into the crust. Fill with pie weights or dried beans. (Note that you will need at least 2 standard sets of pie weights to fit.) Make sure the weights/beans are evenly distributed around the pie dish.
10. Prebake the crust for 10 minutes. Carefully remove the parchment paper/pie weights.
11. Pour pumpkin pie filling into the warm pre-baked crust. Only fill the crust about 3/4 of the way up (If using a deep dish pie dish as instructed, you should only have a little filling leftover).
12. After 25 minutes of baking, be sure to cover the edges of the crust with aluminum foil or use a pie crust shield to prevent the edges from getting too brown. Check for doneness at minute 50, and then 55, and then 60, etc.
13. Bake the pie until the center is almost set, about 55-60 minute. A small part of the center will be wobbly.
14. Once done, transfer the pie to a wire rack and allow to cool completely for at least 3 hours.

"Canned pumpkin is best in this pumpkin pie recipe. I use and recommend Libby's brand. If using fresh pumpkin puree, lightly blot it before adding to remove some moisture. The bake time may be longer. Instead of ground ginger, nutmeg, and cloves, you can use 1 teaspoon of pumpkin pie spice. Be sure to still add 1 and 1/2 teaspoons of cinnamon."

Mini Pecan Tarts

Submitted by Susan Sanford



1. Mix butter and cream cheese.
2. Gradually add sugar, vanilla and flour, (mixture should be soft).
3. Make dough into balls and drop into miniature muffin tins (greased) with thumb outline.
4. Mix all filling ingredients together. Fill tarts 3/4 of the way.
5. Bake at 350 for 20-25 minutes until brown.

Crust Ingredients:

8 oz. cream cheese
1 teaspoon vanilla
2 cups flour
2 sticks unsalted butter
6 tablespoons sugar

Filling Ingredients:

2 teaspoons vanilla
3 eggs slightly beaten
3/4 lb. chopped walnuts (pecans)
1 1/2 cups brown sugar
3 tablespoons melted butter