

FREDDIE MAC SINGLE-FAMILY

MARKETING &
COMMUNICATIONS

Cookbook

DECEMBER 2020



A decorative border of various food and kitchen-related icons in different colors (red, teal, purple, blue, green, yellow) surrounds the central text. The icons include a corn cob, a fish, a chef's hat, a bowl of soup, a slice of watermelon, a mushroom, a tomato, a pot, a carrot, a rolling pin, a whisk, a pot on a stove, a turkey, a cocktail glass, a frying pan with steam, a fork, knife, and spoon, a broccoli, a mushroom, a fish, a corn cob, a bowl of soup, a tomato, a fork, knife, and spoon, a plate, a glass, and a covered dish.

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Appetizers



Southwest Cheesecake

“My cousin owns a catering business and shared this recipe to serve large groups. It’s perfect for Super Bowl parties, tailgating, or gatherings. Can be served warm or cold!”

-Julia Stevens



INGREDIENTS

4 blocks of cream cheese
4 cups of chunky salsa
(regular will be too watery)
5 eggs
1 Tablespoon cumin
Jalapenos, chilies etc. (optional)
Toppings (options)
Shredded lettuce
Shredded cheese
Diced tomatoes
Jalapenos

DIRECTIONS

1. Mix all ingredients together in a bowl (I use a hand mixer).
2. Pour into a spring form pan.
3. Bake at 275 degrees for 1.5-2 hours.
4. Remove from oven and let it rest about 30 minutes.
5. Add toppings, serve warm or cold with tortilla chips.



Slap Your Momma Sausage Dip

“A friend’s dear momma shared the recipe during a trip to Lake Hartwell, GA many, many years ago and I’ve been making it ever since.”

-Kathleen Collins



INGREDIENTS

- 1 Package of Hot Sausage (Bob Evans or Jimmy Dean)
- 1 Can of Original Rotel
- 2 Packages of Cream Cheese
- 1 Bag of Fritos Scoops

DIRECTIONS

1. Take the cream cheese out and let it soften.
2. In a large frying pan, brown the sausage on medium heat.
3. Add the cream cheese to the sausage.
4. As it melts, stir around the pan.
5. Open can of Rotel and drain half.
6. Once the cream cheese is mostly melted add the Rotel mix together until well blended.
7. Move to a bowl or crock pot for serving with Fritos Scoops.



Christmas Tree Spinach Dip Breadsticks

“This is a family favorite that always disappears quickly! Made with refrigerated pizza dough and pre-made spinach artichoke dip, it comes together in a snap and looks fancy enough for company.”

-Melissa Woodson



INGREDIENTS

1 tube refrigerated pizza crust dough (*the thin crust works a little better but regular works too*)

Prepared spinach artichoke dip (*we like the Costco one*) - *I never measure but approx 2 big scoops*

1 cup grated cheddar

1/2 cup Parmesan

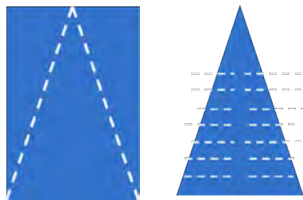
2 tablespoons butter

1/2 teaspoon garlic salt

1/2 teaspoon Italian seasoning

DIRECTIONS

1. Preheat the oven to 400.
2. Mix spinach dip with 1/2 cup grated cheddar and all of Parmesan.
3. Unroll the pizza crust onto parchment paper - do not skip the parchment or it sticks! You're going to cut the dough into 3 triangles. A pizza cutter works great, but a knife would do it, too. So you have one big rectangle and you want to cut it like so:



4. This gives you one large triangle and two smaller ones. Move the smaller ones onto a second piece of parchment with the long sides together to form a second large triangle. It's dough so it's wiggly, but it will be forgiving when it bakes so it doesn't have to be perfect.
5. Spread the spinach dip and cheese mixture onto the large triangle you just made. Sprinkle it with the remaining cheddar cheese.
6. Take the first large triangle and place it on top of the one spread with spinach dip and cheese so it completely covers it. *Again, it doesn't have to be perfect!*
7. Then, take your pizza cutter and cut it into slices from the middle to each edge like you're forming branches. You don't want to cut all the way across. Each slice should be about an inch or so wide.
8. Next, gently twist each branch/slice. The top branches will get 1/2 twist and then you do 2-3 twists by the time you reach the bottom of the tree.
9. Bake for 22-25 minutes until golden brown.
10. Brush with melted butter and sprinkle with garlic salt and Italian seasoning.





Entrées



Chicken Pillows

“The dish is super simple to make and the butter and dry sherry pair well together. In the words of Emeril Lagasse... “BAM!”

-Drew Kessler



INGREDIENTS

2 Boneless Chicken Breasts
Garlic Powder for Seasoning
2 Slices of Prosciutto
Shredded Mozzarella Cheese
2 Tablespoons of Breadcrumbs
2 Tablespoons of Dry Sherry
2 Tablespoons of Butter
Salt/Pepper to taste

DIRECTIONS

1. Pound chicken breasts to 1/4 to 1/2 inch thick; sprinkle with garlic powder. Place prosciutto and shredded cheese over chicken. Sprinkle with bread crumbs. Roll and secure with a toothpick. Place in a lightly greased shallow baking dish.
2. Combine sherry and butter and heat briefly - pour over chicken. Season with salt/pepper. Bake at 350 degrees for 30 minutes.



Chicken Kabobs

“I started with a simple recipe and added ingredients that I thought would make the chicken more tender, tasty and restaurant quality like.”

-Ellie Mirmirani



INGREDIENTS

6 Small Boneless, Skinless
Chicken Breasts

2 cups Lemon Juice

1/2 cup Olive Oil

2 Tablespoons Mayo

1 Green Pepper cut lengthwise,
seeds removed

1 Onion - Chopped

2 Garlic Cloves (Whole) -
Crushed

1 Teaspoon Turmeric

Saffron - A few strands if dry,
otherwise 1 teaspoon if it is
dissolved

Salt & Pepper to taste

DIRECTIONS

1. Mix all the ingredients.
2. Marinade the chicken in the mix for a few hours (even better if overnight) in the fridge.
3. Grill and enjoy over some rice or salad!



Slow Cooker Basil Chicken with Feta

“When I was living on my own for the first time, my slow cooker was a lifesaver. Just add the ingredients in the morning, go about your business, and boom! Dinner is ready exactly when you want it to be.”

-Liz Norris



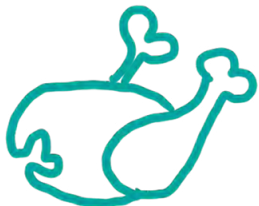
INGREDIENTS

2 pounds chicken thighs, thawed
1 can (14.5-oz.) fire roasted tomatoes
1 can (14.5-oz.) garbanzo beans,
drained and rinsed
1/4 cup basil leaves or 1-2
tablespoons dried basil
8 oz. crumbled feta cheese

DIRECTIONS

1. In a small (2- or 4-quart) slow cooker, place the chicken in the bottom of the crockpot. Add the entire can of tomatoes, chickpeas, and basil, and top with the feta.
2. Cook on low for 6-7 hours or high for 3-4 hours.

****There will be a lot of juice in the bottom of the slow cooker, so you could serve this over rice, quinoa, or additional vegetables to soak up the extra juice. Also, I recommend using chicken thighs, because I find that they hold up better in the slow cooker. If you use chicken breasts, cut back on the cooking time so they don't dry out.****



Syrniki (Russian Cheese Pancakes)

“This is one of the best traditional Russian breakfast dishes. My grandmother used to make it all the time! Even now when I go visit her back in Russia, I’m always asking her to make it for me! I can cook it myself but hers are always tastier :)”

-Yuliya Baukova



INGREDIENTS

“Syrniki or Russian cheese pancakes. Pronounced SYR-nee-kee. Where “y” in SYR sounds like the “I” sound in “bill”. Syrniki pancakes are made from farmer’s cheese (cottage cheese)

1 lb cottage cheese

2 eggs

1/2 + 1/3 (for later) cup all purpose flour

1/4 cup sugar

1/2 salt

1/2 cup of raisins or fruit or condensed milk - *optional for toppings*



DIRECTIONS

1. Prepare the batter: In a large bowl, crumble the farmers cheese into little pieces with a fork. Add 2 eggs and mix well. Add 1/2 cup flour (reserve 1/3 cup for step 2), sugar, and salt. Mix well, using the fork to break apart any clumps of flour or farmer’s cheese. Add raisins, if using. The ‘batter’ will be thick like dough, not like traditional pancake batter.
2. Form the syrniki pancakes: Prepare a small bowl with about 1/3 cup flour - you will use it to dredge the pancakes. Scoop out approximately 1/4 cup pancake dough at a time. (See recipe notes below). Use your hands to gently flatten the dough into a small patty. Dredge the pancake with flour on both sides. Shake off the extra flour and set aside until you are ready to cook the syrniki pancakes.
3. Cook the syrniki pancakes: In a large skillet, heat 3-4 tablespoons of vegetable oil, and gently place the flour-dredged cheese pancakes into the pan using a spatula. Cook on medium-low heat for about 4-5 minutes per side, or until each side is golden brown. Place on a paper towel to cool. Do not crowd the pancakes - cook them in 2-3 batches if necessary.
4. To serve, sprinkle with powdered sugar, or drizzle with maple syrup, honey, whipped cream. Or try these syrniki the traditional Russian way - with sour cream and your favorite fruit preserves.

King Ranch Chicken

“King Ranch Chicken is a popular Texas casserole dating back to the 1950’s. It is named after the King Ranch, the largest cattle ranch in the United States. It’s 100% comfort food and not diet friendly (perfect for the era of COVID.) My mother and both grandmothers made it while I was growing up, and in Texas it’s a popular meal to make for friends and family for events from births to funerals and everything in between.”

-Joel Kemnitz



INGREDIENTS

1 Medium onion, diced
1 Medium Red pepper, diced
1 Medium Green pepper, diced
1 tablespoon vegetable oil
1 (10 ounce) can of Ro-Tel
1 (4 ounce) can of diced green chilies (hot or mild to taste)
1 (10.75 ounce) can Condensed Cream of Mushroom soup
1 (10.75 ounce) can Condensed Cream of Chicken soup
1 Cup chicken broth
2 Tablespoons sour cream
1 Tablespoon ground cumin
2 teaspoons chili powder
1/2 teaspoon dried oregano
1/2 teaspoon chipotle chili powder
1 cooked chicken, torn into shreds (about four cups)
10 corn tortillas torn into quarters
8 ounces shredded Cheddar or Monterey Jack (Pepper Jack for more spice) cheese

DIRECTIONS

1. Preheat oven to 350-degrees
2. Heat the oil over medium-high heat and sauté the onion and both peppers for 2 minutes, stirring often.
3. Let the vegetables cool a bit, then add them and all the remaining ingredients except the chicken, cheese, and tortillas into a large bowl and stir until well combined.
4. Spread a few tablespoons of the mix into a 9x13 baking dish (just enough to lightly cover the bottom) and spread about half the chicken over it, then add about half the mix over the chicken. Add about a third of the cheese over the mix, and top with half the tortillas.
5. Add the rest of the chicken over the tortillas, then almost all the remaining mix (save a half cup or a bit more.) Add another third of the cheese over the mix, and top with the remaining tortillas.
6. Spread on the last of the mix, then sprinkle the rest of the cheese on top.
7. Bake in the 350-degree oven for about 40 minutes (until the casserole is bubbling) then turn the broiler on and broil for a few minutes until the top is golden. (Watch it closely, it may only take a minute or two.)



Stuffed Peppers

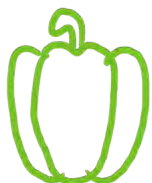
“Got it from a friend in college,
then made it better :)”

-Talia Green



INGREDIENTS

1 lb ground beef or turkey
1 large onion
2-3 cloves garlic
1 cup cooked rice (make
however you normally would)
4-6 bell peppers
2 8oz cans of tomato sauce
1 tbsp. Worcestershire Sauce (or
to taste)
Garlic powder, onion powder,
salt, pepper and Italian
Seasoning to taste



DIRECTIONS

1. Preheat oven to 350 degrees.
2. Prepare rice as normal, if you don't have leftovers.
3. Saute onions and garlic until tender, brown meat until cooked (season throughout).
4. Remove tops and seeds/membranes from peppers and place upright in a baking dish. Bake in oven while meat and rice are cooking (about 15 mins).
5. Add tomato sauce, Worcestershire sauce, rice and additional seasoning to meat/onion mixture.
6. Fill peppers with mixture and bake an additional 15-20 mins until tender.

Peanut and Pumpkin Soup

“My family and I are living a low carb lifestyle and this is one of my favorites. Whether you are living low carb or not, this soup hits the spot when the cool fall winds blow.”

-Cas Ramirez



INGREDIENTS

2 tablespoons olive oil
1/4 cup diced onion
4 garlic cloves, minced
1 inch ginger root, grated
1 jalapeno, finely diced & seeds removed
1 teaspoon ground cumin
1 teaspoon smoked paprika
1 teaspoon salt
14 oz can 100% pumpkin puree
3 cups chicken broth or vegetable stock
1/2 cup canned coconut cream
1/4 cup peanut butter
2 teaspoons lime juice
2 tablespoons butter, optional

DIRECTIONS

1. In a large stock pot, heat olive oil over medium heat and saute onions, garlic, ginger and jalapeno. Cook, stirring frequently, until softened.
2. Stir cumin, smoked paprika and salt. Then add pumpkin puree. Whisk in the stock.
3. Bring to a boil. Reduce the heat and allow to simmer on low for 20 minutes, stirring occasionally. Simmer until soup has reduced slightly and thickened.
4. Stir in coconut cream, peanut butter, lime juice and butter (if using). Using an immersion blender (or pour into a standing blender), puree the soup until smooth. Serve with creme fraiche, sour cream or yogurt. Top with fresh chives or cilantro.



Pineapple Chicken

“My husband cooked this for our anniversary.”

-Ashley Gillespie



INGREDIENTS

1 tbs vegetable oil

1 lb boneless skinless chicken thighs, cut into 1-inch pieces

Salt and pepper

1 red bell pepper, chopped

3/4 cup canned pineapple juice

1/4 cup low-sodium soy sauce

1/4 cup brown sugar

2 tbs hoisin sauce

2 cloves garlic, minced

1/2 jalapeno, minced and seeded if desired

2 tsp corn starch

1 cup pineapple chunks

1/4 cup cashews

Sliced green onions, for serving

Cooked white rice, for serving

Lime wedges, for serving

DIRECTIONS

1. In a large skillet over medium-high heat, heat oil.
2. Season chicken with salt and pepper and cook, turning occasionally, until golden, 5 minutes.
3. Stir in bell pepper and cook until just tender, 3 minutes more.
4. Meanwhile, in a small saucepan, combine pineapple juice, soy sauce, brown sugar, hoisin sauce, garlic, and jalapeno and bring to a simmer.
5. Make a slurry: in a small bowl whisk together 2 tbs water and cornstarch until combined, then whisk into saucepan.
6. Cook until thickened, about 5 minutes.
7. Stir in pineapple and cashews.
8. Garnish with green onions and serve with rice and lime.



Jill's White Chicken Chili

“Threw it together randomly for the Super Bowl last year. Good for fall/winter.”

-Jill Gershenson



INGREDIENTS

4-5 large chicken breasts

1 large white onion

1-2 tbs butter

Cilantro (bunch)

A clove of garlic

Limes (1-2)

A cup or two of sour cream
(Depending on how much you like)

Chicken broth (a big box,
preferably unsalted)

1 can of green chilies (diced)

1 big can, or 2 smaller cans of great
northern beans- with liquid

1 big can of corn (or 2 smaller)-
with liquid

Flour (I use tapioca flour as thickener)

Shredded jack or cheddar cheese

Chili powder (to taste)

Cumin (to taste)

Chipotle powder (optional)

DIRECTIONS

1. Season chicken breasts all over liberally with salt, pepper, cumin, chili powder, chipotle powder (or any other Southwestern seasonings you like).
2. Bake in oven at 425 for 20-25 minutes, until cooked. Let cool, and shred with fork.
3. Mince garlic, put in a stock pot with 1-2 Tbsp butter and a splash of olive oil. Once cooking, add onion and soften, stirring. Add a fair amount of salt, pepper, cumin, chili and chipotle powders, mix all together. Once onion is mostly cooked, pour in box of broth.
4. Add in corn and liquid, beans and liquid, green chilies while on high heat. Squeeze in lime juice (to taste).
5. Mix 1 tablespoon of tapioca flour with 1 tablespoon water in small bowl, then whisk into chili. Let simmer for a bit, then add shredded chicken. Taste and add more seasonings as needed.
6. Optional- I use an emulsifier mixer (stick) on low setting to blend it a bit, make it thicker.
7. Whisk in a cup of sour cream or Greek yogurt if preferred. Add a big handful of shredded jack or cheddar. Let simmer. Finish with a bunch of cilantro, and more cheese (if you want). Serve with a dollop of sour cream, a squeeze of lime and cheese, and tortilla chips.



Green Chicken Chili

“I’m obsessed with soups, so I’m always trying new recipes to try out. This is one of those soups, that give you a good kick, and can get crazy spicy!”

-Nadia Ilyas



INGREDIENTS

- 2 TBSP Olive Oil
- 1 Yellow Onion - Diced
- 1 Green Bell Pepper - Diced
- 1 Cup Sweet Corn
- 3 Cloves Garlic - Minced
- 2 Cups Mild Roasted Hatch Green Chilies - Chopped or Diced
- 2 TSP Ground Cumin
- 1 TSP Paprika
- 1/2 TSP Salt
- 1/2 TSP Black Pepper
- 1 Quart Stock (*I use water, but you can use Vegetable or Chicken Stock*)
- 3 Cups Cooked Shredded Chicken
- 1/2 Cup Cilantro
- 1/4 Cup Water
- 1 Lime - Juice Only

GARNISH:

- Cilantro
- Avocado Slices
- Hot Sauce - Optional
- Corn Chips”

DIRECTIONS

1. In a large Dutch oven, heat olive oil over medium heat, add onions, green peppers, corn and garlic.
2. Saute for 5-6 minutes until vegetables are soft.
3. Add the cooked shredded chicken, stock(water) and bring to a low simmer.
4. Blend cilantro with water (can use Cannellini beans to add more texture).
5. Add to the soup. Pour in lime juice and adjust taste with seasoning.
6. Serve. Garnish with cilantro, Avocado slices, and corn chips.



Cheesy Enchiladas

“One of my first successful dinner recipes that became a family favorite. Now I make it every year during our family beach week and for birthday gatherings because it’s quick and easy.”

-Kelly Zacchini



INGREDIENTS

Makes about 10 medium enchiladas

Tortillas (flour - best for rolling, corn - double and slightly heat/ moisten before rolling)

2 lbs boneless chicken thighs

2 small cans of diced green chilies

2 cans of red enchilada sauce
(you choose the heat!)

Mexican shredded cheese mix
(2 - 4 cups)

SPICES

(I don't measure precisely, so add more during the mixing phase to your taste)

1 tbs cumin

1 tbs garlic powder

1 tbs onion powder

Salt and pepper



DIRECTIONS

CROCK POT

1. Put the chicken, chilies 1.5 cans of enchilada sauce, and all the spices in a crock pot.
2. Add water to ensure the chicken is mostly covered in liquid, and stir ingredients.
3. Heat on low for 5 hours or until chicken is thoroughly cooked and falls apart when picked up. Save the crock pot juice when done.
(This is your friend.)

ENCHILADA MIXING

4. Place cooked meat in a bowl, shred with a fork.
5. Add a handful of shredded cheese.
6. Add spices to taste if needed.
7. Add a little crock pot juice (about half a cup).

ASSEMBLING

8. Fill the tortillas with enchilada stuffing and roll. No need to close ends.
9. Place in a large baking dish.
10. Pour crock pot juice over each rolled tortilla so the cheese will stick better.
11. Sprinkle LOTS of cheese on top of each rolled tortilla.
12. Drizzle the canned enchilada sauce in a zig zag motion across tortillas.
13. Pour more crock pot juice as desired!

BAKE

14. Bake on 350 until cheese is melted and uber gooey, chicken is warm.
15. Best served with rice, beans, sour cream and avocado slices.

Enjoy!

Tipsy Pasta

“I call it “Tipsy Pasta” because it technically isn’t a sauce, it’s more the beef and other ingredients that are being added to an existing sauce (jar or homemade).”

-Eric Brahney



INGREDIENTS

Olive oil
Onion (diced)
Black olives (diced - if desired)
Carrot (shaved and/or diced)
Red wine
Ground beef
Salt
Pepper
Oregano
Rosemary
(Any other preferred seasonings)

DIRECTIONS

1. Sautee the following until soft:
Olive oil, onions, carrots, black olives.
2. Add salt and pepper, oregano, rosemary and any other preferred seasonings.
3. Add ground beef.
4. Brown beef and add olive oil and seasonings as desired
5. Pour out any excess oil (if needed).
6. Add wine to preference (*maybe 1/3 cup or more if you're feeling crazy*).
7. Cook down to reduce by 1/2.
8. Add pasta sauce (homemade or jarred).
9. Mix and taste to determine whether to add any additional seasonings.
10. Simmer on low.
11. Cook your pasta; add the Tipsy Sauce.





Sides



Sweet & Hearty Baked Beans

“This is an easy and fast recipe for baked beans that can be served as a side or a meal. My kids loved these beans growing up as a warm meal after playing in the snow or in the summer at backyard BBQs.”

-Deb McGriff



INGREDIENTS

1/2 pound lean ground beef (or substitute ground turkey if you like)

64 oz can baked beans (any flavor will work)

1 cup diced green peppers

1 cup diced onions

2 cups Heinz Ketchup

2 cups BBQ sauce

This recipe size can serve 10 or more people, so adjust accordingly.

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Brown ground beef and drain excess oil.
3. Return beef to the stove and sauté peppers and onions with the beef. Set aside.
4. Drain any excess liquids from the canned beans and pour the beans into a baking dish.
5. Add the beef mixture to the beans.
6. Pour the ketchup and BBQ to the beans and mix well.
7. Cover and bake for 30 minutes.
8. Remove cover and bake for additional 10 minutes.
9. Add your favorite garnish and serve warm.



Gerelle's Garlicky Green Beans

“This recipe came from my best friend.”

-Gerelle Dodson



INGREDIENTS

2-3 Lbs Fresh green beans
2 tbs McCormick vegetable seasoning
1 Tbs Mrs. Dash Table Blend
2 Tbs Soy Sauce
1 Tsp Salt
1 Tsp Pepper
3 Tbs Minced garlic
2 Tbs Olive oil

DIRECTIONS

1. Wash and remove hard tips and stems of green beans. Set aside.
2. Add olive oil, minced garlic, salt and pepper to a medium sized frying pan on medium/high heat. Use a frying pan with a lid.
3. Sauté ingredients for approx. 2 minutes uncovered. Do not overcook garlic.
4. Add green beans to hot pan and mix with ingredients. Drizzle a little olive oil on top.
5. Add seasoning (soy sauce, veggie seasoning, Mrs. Dash and a pinch more of salt and pepper) and sauté for 5-6 minutes. Toss green beans frequently.
6. Add about 2 tbs of water.
7. Give green beans a final toss to coat with seasoning. Reduce heat and cover. Let green beans cook covered for approximately 10-15 minutes on medium heat. Tips will turn brown when they're done. Green beans should be a little firm. For a little kick add red pepper flakes.

Serve hot and enjoy!



Honey Glazed Baby Carrots

“My mom’s recipe!”
-Drew Kessler



INGREDIENTS

- 2 tablespoons unsalted butter
- 1 (16-ounce) bag baby carrots
- 2 tablespoons honey
- 2 tablespoons brown sugar, packed
- 2 teaspoons fresh dill
- 2 teaspoons fresh thyme leaves

DIRECTIONS

1. Melt butter in a large skillet over medium heat.
2. Add carrots, honey, brown sugar, dill and thyme and gently toss to combine.
3. Cook, stirring occasionally, until carrots are tender, about 15 minutes.



Pandesal (Filipino Bread Roll)

“Pandeshal is a classic Filipino bread roll that is particularly eaten for breakfast. It is soft and airy and slightly sweet. Normally eaten as a sandwich with one’s favorite filling.”

-Patrick Batu



INGREDIENTS

3 cups all-purpose flour

1/4 cup sugar

1 teaspoon salt

1 cup milk—lukewarm

1 egg

2 tablespoon butter—melted (or margarine)

1 1/2 teaspoon instant dry yeast—
see *direction #2*.

1/4 cup breadcrumbs

DIRECTIONS

1. In a big bowl, mix together flour, sugar, salt.
2. Pour in milk, beaten egg and melted butter. Mix several times until well blended. Make sure that the milk is only mildly warm and not hot.
3. Add the instant dry yeast and fold until a sticky dough forms.
4. Tip the dough on a floured surface and knead until it becomes smooth and elastic, about 5-10 minutes.
5. Form the dough into a ball and lightly coat with oil. Place it in a bowl and cover with a kitchen towel or plastic wrap and place it in a warm area and let it rise until it doubled in size. Depending how warm it is, could take 30 minutes to an hour.
6. Punch down the dough and divide into 2 equal parts using a knife or dough slicer. Roll each into a log. Cut each log into 6 smaller pieces.
7. Shape each piece into a ball and roll it in breadcrumbs, completely covering all sides.
8. Arrange the pieces on a baking sheet leaving some gaps in between (at least an inch). Leave them to rise a second time until double in size.
9. While waiting, preheat oven 370° F /185°C. Bake the Pandeshal for 15 minutes or until the sides are a bit browned.

Remove from oven and serve while hot!





Cocktails



The Bee Sneeze

“My good friend Charlie developed into a bit of a connoisseur of craft cocktails and prided himself on this one, which he eagerly shared with me before moving to San Diego just before the pandemic. The original recipe dates to the Prohibition era, so it’s pushing 100 years old. Its name comes from a popular expression from the 1920s, “the bee’s knees” — as in “Your Model T Ford is the bee’s knees!” Charlie put the COVID-19 spin on it by changing the name to “the bee sneeze.”

-Eric Brahney



INGREDIENTS

The ingredients below make one drink. Double the ingredients for two. Place glass(es) in the freezer to frost.

1-1/2 ounces gin

3/4 ounce fresh lemon juice
(ok, you can use bottled)

3/4 ounce honey syrup (1:1 ratio honey and water) – *You can also make a batch of the honey syrup by combining a cup of water to a cup of honey.*

1 egg white

Fresh cracked pepper (for garnish, take or leave)

DIRECTIONS

1. Combine gin, lemon and honey with ice and shake.
2. Strain out the ice and add egg white and shake vigorously (Note: Don't shake the egg white with the ice or you'll get a cocktail that looks more like egg drop soup.)
3. Transfer to frosted glass.
4. Garnish with fresh cracked pepper (if you want).



Texas Ranch Water

Recipe by Alisha Gardner



INGREDIENTS

3 oz Tequila (*Casamigos Blanco is my preference*)

Juice from 1 whole lime

Topo Chico mineral water

DIRECTIONS

1. Place 2 shots of Tequila (3 oz) in a glass – this part is important, (*I prefer Cosamigos Blanco, but any high quality tequila will work.*)
2. Mix in the juice of 1 whole Lime (fresh juice: about 1 1/2 ounces but can modify based on taste preference.)
3. Fill the glass with ice and top it off with Topo Chico mineral water – (*this is most important, it cannot be just any mineral water, it must be Topo Chico.*)
4. Garnish with Lime. You can salt the rim of the glass if you prefer but it is not necessary.



Salty Dog

“Had this drink while on vacation in the Dominican Republic.”

-Drew Kessler



INGREDIENTS

4 parts vodka

Grapefruit juice

Coarse salt

Granulated Sugar

Lime wedge

DIRECTIONS

1. Mix salt and sugar together in a saucer.
2. In a chilled glass moisten rim with the lime wedge.
3. Dip the rim of the glass into the salt/sugar mixture.
4. Fill glass with ice cubes and the vodka/grapefruit mixture.





Desserts



Pumpkin Dream Cake with Cinnamon Maple Cream Cheese Frosting

“I was first introduced to this cake at a dinner party. Since then, I have been making it every Thanksgiving and Christmas. I would make it monthly but I can't afford the calories ;)”

-Alisha Gardner



INGREDIENTS

CAKE:

3 Cups All Purpose Flour
1 1/2 Teaspoons Baking Soda
1/2 Teaspoon Salt
3/4 Cup Unsalted Butter, softened
2 Cups Granulated Sugar
3 Large Eggs
1 Tablespoon Vanilla Extract (high quality)
1 (15oz) Can Pumpkin
1/4 Cup Vegetable Oil
1 Cup Milk

FROSTING:

12 oz (1 1/2 packages) Cream Cheese, softened
3/4 Cup Unsalted Butter, softened
3 Tablespoons Pure Maple Syrup (NOT pancake syrup - get the pure maple...It makes a huge difference)
2 Teaspoons Vanilla Extract (high quality)
2 Teaspoons Cinnamon
6 Cups Powdered Sugar



DIRECTIONS

1. Preheat oven to 300 degrees F. Grease 3, 8" round cake pans. Set aside.
2. In a medium bowl, mix flour, baking soda and salt. Set aside.
3. In a large bowl/stand mixer, cream butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in vanilla, pumpkin and vegetable oil. Beat in the flour mixture alternately with the milk.
4. Divide batter evenly into prepared pans. Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove pans from oven and immediately place in freezer for 45 minutes. (This keeps the cake moist by immediately stopping the baking so the cake does not continue to bake when removed from oven).
5. For the frosting: in a large bowl, cream butter and cream cheese until smooth. Beat in maple syrup, vanilla and cinnamon. Add confectioners' sugar and beat on low speed until combined, then on high until frosting is smooth.
6. Assemble the 3 layers with a thick layer of frosting in between each layer. Then apply a thin crumb coat on the top and sides. Pop back in the freezer to harden the crumb coat for about 10 minutes.
7. Apply one final thick and even layer around the outside of the cake. Store in fridge until ready to serve.

****This makes massive amounts of cake****

Suman Moron

“A sticky rice dessert that’s a specialty in the Visayan region in the Philippines. This version has both a soft truffle-like and chewy, sticky consistency. Some versions include peanuts in the dough with a slice of thin cheddar cheese to add some saltiness. I prefer these eaten cold.”

-Dirk Macorol



INGREDIENTS

Banana leaves (optional)
Cheddar cheese (optional)

CHOCOLATE DOUGH

1 can pure coconut milk (usually in 13.5- oz)
3/4 brown sugar
1 can condensed milk (14 oz)
2 eggs (beaten)
1-3 tsp pure vanilla extract
1 tsp salt
1/4 cup or up to 1/2 cup peanut butter
to taste (*alternatively, you can add
cooked peanuts instead*)
1 stick or 1/2 cup butter
2 cups glutinous rice flour
(*Mochiko is a good brand*)
(*Note: Add more glutinous flour if too
soft to get the right consistency.*)
1/2 to 1/3 cup unsweetened
cocoa powder

FOR WHITE DOUGH:

1 can pure coconut milk (usually in 13.5- oz)
1 stick or 1/2 cup butter
2 eggs beaten
1 can condensed milk (14 oz)
1-3 tsp pure vanilla extract
1 tsp salt
2 cups glutinous rice flour + 1/2 to 1/3
cup. We're adding the same amount
of dry ingredients here for the lack of
cocoa powder.”



DIRECTIONS

PROCEDURE

1. Mix all ingredients except for the glutinous rice flour. It's better to use a blender for this for a smooth batter.
2. In a nonstick pan, bring to a simmer in medium heat.
3. Gradually add the glutinous rice flour. Stir the mixture together until a dough is formed. The dough should pull away and no longer sticks to the pan.
4. Remove from the heat and let cool. Refrigerate for at least 2 hours so it's easier to work with. The oils may separate from the mixture. If that happens, just knead it back in.

ASSEMBLY: EASIER TO WORK WITH WHEN COLD.

Traditional: This is usually encased in banana leaves, then steamed.
(Optional: Add a thin slice of cheddar cheese before steaming)

Heat treat the banana leaves to release its natural oils, which makes them fragrant, shiny, glossy and easy to work with.

ASSEMBLING

5. Knead chocolate and white dough separately. Use a rolling pin to flatten the dough to save time.
6. Form a small log with the chocolate dough and wrap it with the flattened white dough.
7. Cut into preferred size. Wrap with the banana leaves and tie both ends to seal.
8. Steam it for 12-20 minutes or more depending on the size of the chocolate moron. This step can be skipped if you're not using banana leaves.
9. Improvised: If you have no banana leaves handy, you can make these into balls. It's best to wear gloves and use cornstarch to keep the dough from sticking to your hands. Or make sure you have washed, clean hands.
10. Take a small batch of the chocolate dough (60 oz.) or about a tablespoon size. Roll it into a ball with your palms, set aside.

Flourless Chocolate Torte

“A recipe my mom used to make exclusively for Passover, but it’s so chocolaty and rich and delish it can be eaten all year round and definitely if you need a gluten free recipe!”

-Talia Green



INGREDIENTS

2 sticks butter

16 oz GOOD QUALITY semisweet chocolate chips

6 eggs (must be at room temperature)

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Melt together chocolate and butter in 30 sec. increments in the microwave, stirring often. Blend well and allow to cool.
3. In a large bowl beat eggs until triple their volume.
4. Gently blend the chocolate and eggs and pour into an 8" greased, spring form pan.
5. Bake for approximately 20 min.
6. Allow to cool thoroughly and then chill in the fridge (overnight is best).
7. Garnish with whipped cream, strawberries and a dusting of powdered sugar.



Best Biscotti You'll Ever Eat

“Found in a cookbook ages ago but so easy and easily adaptable to whatever flavors you like, it’s become a staple in our house!”

-Talia Green



INGREDIENTS

- 1 egg
- 1/3 cup sugar
- 1 tsp vanilla extract
- 1 cup AP flour
- 1/2 tsp baking powder
- 1 tsp cinnamon
- 1/4 cup chocolate chips
- 1/4 cup slivered almonds

(Or whatever combo of fillings you like - shredded coconut is also delish!)

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Whisk the egg, sugar, and vanilla extract in a mixing bowl with electric mixer until thick and pale ribbons.
3. Sift flour, baking powder, and cinnamon into egg mixture and gently fold together.
4. Stir in chocolate and nuts.
5. Turn out to a lightly floured counter and shape into a flat log about 9”.
6. Transfer to a large lightly greased cookie sheet.
7. Bake for 20-25 min or until golden.
8. Remove the log from the oven and let cool for about 5 min until firm.
9. Transfer log to a cutting board and using a serrated knife cut the log on diagonal slices about 1/2 inch thick.
10. Arrange them back on the cookie sheet in one layer and bake an additional 10-15 minutes, turning halfway through.



Best, Easiest Pie Recipe EVER!

“I have won a pie baking contest with this crust!”

-Talia Green



INGREDIENTS

1 1/2 cup flour

1 tsp baking powder

3/4 cup of sugar

1 egg

3/4 cup vegetable oil

1/2 tsp. vanilla

Cinnamon to taste

Whatever fruit, fresh or frozen, you like for you pie: blueberries, mixed berries, apples, mango, etc.

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix all ingredients but fruit in a bowl, by hand (no need for a hand mixer).
3. Spread 2/3 of dough into pie dish.
4. Fill with fruit. Crumble remaining batter on top.
5. Bake for 45 mins.



Ginataang Bilobilo (Sticky Rice Balls In Coconut Milk)

“A family favorite growing up and we’ve now adopted our version for our own household. Good as a dessert or even for breakfast! Goes great with some hot coffee.”

-Patrick Batu



INGREDIENTS

- 2 cups glutinous rice flour
- 2-3 cups water
- 2 400 ml can coconut milk or cream
- 1 1/2 cup cooked tapioca pearls
- 3/4 cup sugar
- 2 big sweet potatoes—peeled and cubed
- 4 piece plantain bananas—peeled and cubed
- 1 cup jackfruit — cut into strips

DIRECTIONS

FIRST PREPARE THE TAPIOCA PEARLS:

Cooking sago or tapioca pearls could take a while, depending on the size. The bigger ones could take more than an hour to cook. The steps here are for the small ones that I usually use for making Ginataang Bilobilo. There are different ways to cook tapioca pearls but I like this method because it is faster and it makes sure that the pearls are cooked through by cooking it twice.

1. Bring 4-5 cups of water into a rolling boil over high heat.
2. Add the tapioca pearls.
3. Let it cook for 10 minutes.
4. Place a colander/strainer in a bowl or pot and pour the contents to separate the tapioca from the water. Use the same water and bring it to boil the second time.
5. Wash the strained tapioca pearls thoroughly with tap water and put it back into the boiling water and cook again for several minutes until they become completely translucent and no more white spot at the core.

INSTRUCTIONS

1. Prepare the sticky rice balls by adding 1 cup of water to 2 cups glutinous rice flour.
2. Mix with a fork until it forms a dough.
3. Scoop about half a spoon of the dough and form them into balls using your palms. Set them aside.
4. In a pot, combine 2 cups water, coconut milk, and sugar and bring to boil.
5. Add the sweet potato cubes and cook for about 3 minutes stirring occasionally.
6. Next, add the plantain banana cubes and cook for about 3 minutes.
7. Once the sweet potatoes and bananas are almost cooked, add the sticky rice balls and let simmer until they are cooked (about 5 minutes) while stirring occasionally.
8. You know the sticky balls are done when they are floating.
9. Add the jackfruit slices and the cooked tapioca pearls. Let simmer for another 3-5 minutes or until all fruits are tender and cooked.
10. Note that it will continue to thicken even after removing it from the heat. Serve hot or cold.



Christmas Crack (Chocolate Graham Cracker Treats)

“People lose their minds over these things. We store them in the fridge... much better cold or frozen.”

-Elliott de Luca



INGREDIENTS

2 sticks butter/margarine
(Do not use fat free or low fat butter. Doesn't melt properly.)

1/2 cup sugar

1.5 pkg graham crackers

1-12 oz pkg chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Layout graham crackers on cookie sheet.
3. Melt butter/sugar together and boil for 2 minutes.
4. Pour melted butter/sugar mixture over graham crackers and bake for 8 minutes.
5. Immediately pour chocolate chips over the oven baked crackers and spread evenly until smooth with spatula.
6. Freeze until ready to serve, break into small pieces. Freeze for 2 hours.



Pumpkin Spice Smoothie

“I am obsessed with Pumpkin Spice everything, and could literally have it all year. So this smoothie was something I just HAVE to have...for breakfast, on the go, or just any time!”

-Mavra Ahmed



INGREDIENTS

Milk of choice (*I like Almond, Coconut or Oat!*)

2 Tablespoons of Pumpkin Puree
(*Make sure it is 100% Pure Pumpkin and not Pumpkin Pie!*)

2 Teaspoons (*Or honestly to taste*)
of Pumpkin Pie Spice

OR make your own by adding:

1 teaspoon of grounded cinnamon
1/4 teaspoon of grounded nutmeg
1/4 teaspoon of grounded cloves

Maple Syrup (*You can do your sweetener of choice...I love it with honey, coconut sugar, or even brown sugar...but maple syrup gives it that Pumpkin Season feel*)

Optional: Ice

Optional: Crushed Pecans
or Walnuts, or topping of choice!

DIRECTIONS

1. Add ice (*optional*) and your milk of choice (*as much as you desire*), to your blender or smoothie maker.
2. Add your pumpkin puree.
3. Add your sweetener and your pumpkin pie spice.
4. Blend until smooth!
5. Pour it in a glass and top it with crushed pecans, walnuts, or sprinkle more pumpkin spice or even whipped cream!

****You can also add protein powder (unsweetened would be best) if you are working out or on the go! OR a tablespoon of heavy cream if you want it more creamy.****

