



***SunCoast MCC Christmas In July Family  
and Friends Pandemic Cookbook***





# Adult Beverages

# Starters and Snacks



## Holiday Cheer

*Courtesy of Kathy Hanas*

### Ingredients

In a 6 cup blender (what I have) add:

- 1 can sweet condensed milk
- 1 can evaporated milk
- 2 Tablespoons chocolate syrup
- 1 ½ teaspoons coffee (not the grounds but ready to drink – can use instant)
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- 1 ¾ cups Scotch
- Fill the rest of the blender with Harvey's Bristol Crème

Mix and serve

Best to refrigerate any unconsumed



## PONCHE DE CRÈME (PUNCH AH CRÈME)

*Courtesy of Janine Mc Carthy*

Ponche de Creme (Punch ah creme) is a popular Christmas drink that is often compared to eggnog. This Caribbean drink is a creamy alcoholic concoction infused with citrus and nutmeg. A Trinidad & Tobago and Caribbean Christmas staple, this better than eggnog version will knock your socks off.

This drink is eggnog's bigger and more fabulous cousin. The advantage that Ponche de Crème has over eggnog is the inclusion of lime peel and Angostura bitters which gives a nice citrus taste to the drink.

***Yield: 3 Bottles Of 750 ml***

### INGREDIENTS:

- 9 eggs
- 5 tins condensed milk
- 1 bottle white rum (750 ml)
- Peel of 1 green lime
- 1/2 teaspoon cinnamon
- 1 teaspoon grated nutmeg
- Angostura bitters
- ½ cup hot water

### INSTRUCTIONS:

1. Pour half cup of hot water on peel of lime and set aside
2. Beat eggs until fluffy
3. Add milk, rum, and liquid from lime peel
4. Add cinnamon, nutmeg, and bitters
5. Blend well
6. Pour into clean bottles for storage.

Best served over crushed ice



lime

*Recipe courtesy HomeMadeZagat.com*

<https://www.homemad Zagat.com/2015/12/how-to-make-ponche-de-creme.html?m=1>

## Buffalo Chicken Dip

*Courtesy of Kathy Hanas*

### Ingredients

- 2 large cans of chicken breast – drain and put the juice aside for later
- ½ cup blue cheese
- ½ cup blue cheese dressing
- ½ cup hot sauce
- 2 blocks cream cheese

### Directions

Soften cream cheeses and mix in some juice from the chicken

Bake at 375 degrees for 30 minutes

Serve with your favorite crackers



## **Cheddar Cream Cheese Spread (or Ball if you form it that way)**

***Courtesy of Kim and Tammy Rabon-Noyce***

- 2 (8 ounce) packages cream cheese, softened
- 2 cups shredded Cheddar cheese (we use sharp)
- 1 small jar finely chopped pimento, DRAINED
- 1/2 cup finely chopped green pepper
- 1/3 cup finely chopped onion (or grated)
- 2 tablespoons Worcestershire sauce (start here, add more if your taste buds say so)
- 1 tablespoon lemon juice (keeps the veggies “bright”)
- Black pepper to taste (at least 1 tablespoon)

### **Preparation:**

Soften cream cheese for at least 2 hours

Shred cheddar cheese

Drain Pimentos

Add cream cheese, half cheddar cheese, onions, green peppers, Worcestershire sauce and lemon juice to large bowl.

Dust with black pepper.

Use a wide flat spoon and Press and pull the mixture up the sides of the bowl to mix together the ingredients. Once they look well incorporated, add the remaining cheddar cheese.

Taste – add more Worcestershire sauce and black pepper as needed.

These flavors intensify overnight. We store in a glass dish with an airtight lid. You can form into a ball in clingwrap, but be sure to refrigerate first to ensure successful shape forming.

To make festive, you can finely dice pecans and roll into a ball coating the edges with pecans or chives or parsley.

We serve with veggies and crackers.







# Main Dishes

## Simple Recipe for Veggie Chili

*Courtesy of Rev. Dr. Nancy Wilson*

In a Dutch oven, combine and heat:

- 1 large can of Bush Chili beans in sauce
- 1 can red kidney beans
- 2 cans of fire roasted diced tomatoes
- 1 cup of Swanson's vegetarian soup broth
- 1 packet of chili seasoning
- ½ medium chopped onion
- 1 small can of whole kernel corn
- 2 Tbsps of Worcestershire sauce
- ¼ cup of BBQ sauce
- 1 Tbsp of vinegar
- Salt and pepper to taste

After the mixed heats up, add either:

1 package of Morningstar Griller Crumbles; or grill 2 Morningstar Grillers Prime patties, cut up, toss in chili.

Cook for another 30 minutes on low heat. Always tastes better the next day!!

Garnish: shredded cheddar cheese, additional diced onions; thinly sliced avocados, and/or some chopped celery for more crunch!





## Baked Pastelle Pie

*Courtesy of Janine Mc Carthy*

A one pan baked pie, that is a great alternative to making pastelles\*. Packed with all the flavors of the traditional treat, this pie would have your family rushing for more.



\*Trinidadian pastelles are small meat-filled cornmeal pies stuffed with meat, fish or vegetables seasoned with fresh herbs and flavored with raisins, olives and capers wrapped and steamed in a banana leaf.

This pie is a twist on the traditional Caribbean cornmeal dish. Pastelles are a major staple in Caribbean homes (especially Trinidad and Tobago) around Christmas time.

*Serves 6-8*

### INGREDIENTS:

- 1 lb. minced beef
- 1/2 lb. margarine
- 2 small onions
- Raisins (preferably golden), sliced olives, capers.
- 1 tin cream of corn (14 oz)
- 1 1/2 cup cornmeal
- 2 beaten eggs
- 1 1/2 cups milk
- Salt & pepper to taste

### INSTRUCTIONS:

1. Heat stove to 350 degrees
2. Grease/spray 8x8 or 9x9 baking dish
3. Heat a heavy bottom pan on medium high heat
4. Add margarine and onions to pot, cook until onions are opaque
5. Add minced meat to pot and stir, for about 10 minutes
6. Add creamed corn and cook for another 5 minutes
7. In another bowl mix eggs, milk and cornmeal until smooth
8. Remove meat mixture from stove
9. Add cornmeal mix to meat mixture
10. Mix in raisins, olive and capers
11. Add salt and pepper to taste

Pour mixture into greased baking dish and bake for 45 minutes

*Recipe courtesy HomeMadeZagat.com*

<https://www.homemad Zagat.com/2015/10/trinidad-baked-pastelle-pie.html>

***Red and Green Dish***  
***Courtesy of Kathy Hanas***

**Ingredients**

- 1 cup uncooked Orzo
- Shrimp
- Can of Diced tomatoes
- Fresh Spinach
- Onion
- Garlic

**Directions:**

Cook Orzo

Cut up garlic and onion

When Orzo is almost done add in shrimp, garlic and onion; simmer until garlic and onions become soft and shrimp turns pink

Add in diced tomatoes and spinach

Continue to simmer until the spinach is done

Season with salt and pepper



## **Stuffed Cabbage**

*Courtesy of Kathy Hanas*

### **Ingredients**

- 1 whole head cabbage
- 1 large onion (chopped)
- 1 pound ground beef, chicken or turkey
- 1/2 pound ground pork if using beef (optional)
- 1 1/2 cups rice (cooked)
- 1-2 garlic cloves (finely chopped)
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup beef stock (optional)
- Sauerkraut
- Large can of crushed tomatoes



### **Prepare the cabbage:**

Core the cabbage head (optional) – I don't. See next step.

Soften the cabbage leaves by putting head in pot half filled with water, cover and simmer until leaves start to fall off. I cut the leaves away from the core once they begin to soften.

Slice off the vein of each leaf – don't remove it

### **Prepare the meat mixture:**

Cook rice as directed on package

In large mixing bowl add in meat, cooked rice, chopped garlic, chopped onion, salt and pepper and mix until ingredients are uniform

Fill each leaf with the meat mixture rolling the stem end into the leaf and turning in the sides, continue until the roll is closed ended.

Place in pressure cooker (add some water first), dutch oven (add some water first), crock pot or baking dish. I use either the pressure cooker or dutch oven.

Cover the top with sauerkraut and then crush tomatoes.

In pressure cooker, secure the top, bring to a boil, place the little cap on and simmer for 25-30 minutes. In dutch oven, cook 25-30 minutes. In oven, cook 1 hour at 350 degrees.



# Sweet Treats

## GRANDMA'S BUTTER CRISPS

*Courtesy of Cindy Smith*

You will need a cutting board , rolling pin and cookie cutters (we use stars, bells, trees, angels etc since we make them at Christmas.)

Make the dough 4 hours ahead of when you want to roll and cut out the cookies.



In a large bowl:

Sift – 2 ¼ cups of flour, 1 cup sifted 10 x confectioner's sugar and ½ t of salt

Cut in ½ cup of softened butter and ½ cup butter Crisco until mixture resembles coarse meal

In a separate bowl, beat 1 egg until light – use a hand mixer

Sprinkle 2 T of the beaten egg and 2 t of vanilla over the mixture. Blend well, form into a ball.

Cover the bowl and put in refrigerator for about 4 hours. Cover and put the beaten egg into the refrigerator as well.

On a floured board, roll out (about 1/3 at a time) to 1/8" thickness. Cut out shapes and transfer to cookie sheet. Return excess dough to refrigerator as it will not roll out well if it gets too soft. Lightly brush each cookie with the beaten egg. Add sprinkles to taste. (less is more). We use red, green, multi-color and chocolate. Be creative.

Bake at 400 degrees for about 5 minutes. When the edges start to brown, they have cooked a little too long.

Makes about 5 dozen medium sized cookies.

My Mom found this recipe when we were kids. It quickly became a favorite and we kids helped to decorate them. We continued to help decorate these cookies with my Mom even after we were grown. After Jenna joined our family on December 6, 1992, we began making these cookies on her "Homecoming Day" each year and continue to so that to this day. From a young age, Jenna loved decorating the cookies. Cindy D is the expert roller out of the dough – Jenna and I decorate. Jenna is quite artistic and creates very pretty cookies.



## **Simple Microwave Fudge**

*Courtesy of Cindy Duranko*

### *Ingredients:*

- can of evaporated milk
- 4 cups sugar
- 1 cup of butter
- 12 ounce bag semi-sweet chocolate
- 7 ounce jar marshmallow creme
- 1 teaspoon vanilla
- 1 cup chopped walnuts (optional)



### *Directions:*

- 1) Combine evaporated milk, sugar, and butter in a large, microwave-safe mixing bowl.
- 2) Place mixing bowl in microwave; set cook time for 25 minutes. After 10 minutes, stir with slotted spoon every 3-5 minutes.
- 3) Starting at 22 minutes, check mixture by dropping small amount in cup of water. If it beads up, it's done.
- 4) Remove bowl carefully. Stir in chocolate, marshmallow cream, and vanilla.
- 5) (opt.) Fold in walnuts.
- 6) Pour and spread into buttered pan.
- 7) Once cooled, cover with wax paper and freeze. Once frozen, take out of the freezer and cut once soft enough for knife to go through. Store in a container.

Note: Fudge can be kept at room temperature. We prefer to keep it in the freezer, and serve cold.

## Nutella Chocolate Chip Cookies

*Courtesy of Mary Convy and Maryellen Bradley*

*From Linda Kennedy (Rev. Sherry's sister)*

2 1/2 cups flour  
1/4 cup cocoa  
1 teaspoon baking soda  
1 teaspoon salt  
3/4 cup brown sugar  
3/4 cup sugar  
1 cup butter, softened  
2 large eggs  
1 teaspoon vanilla  
1/2 teaspoon grated lemon zest  
1/3 cup Nutella  
2 cups chocolate chips  
1 cup chopped hazelnuts ( 1/4 cup whole nuts)

Preheat oven to 350 degrees

Combine flour, cocoa, soda, salt.

In a large mixing bowl, mix the butter and sugars at medium speed until smooth and light

Add eggs one at a time. Add the vanilla, lemon zest, and Nutella.

Add the flour mixture and combine until just mixed.

Stir in the nuts and chips

Drop tablespoons onto ungreased cookie sheet about 3 inches apart and bake about 12 minutes, until set, but soft. Cool on rack, store in airtight container.

(Note--- makes alot of cookies)



## **Strawberry Pie**

*Courtesy of Kathy Hanas*

### **Ingredients**

- Fresh Strawberries
- Small box of strawberry jello
- Frozen deep dish pie crust
- Egg white
- Whipped Cream or Cool Whip

### **Directions**

Remove frozen crust from freezer and defrost

Cut up fresh strawberries (usually just need to half them)

Prepare the jello liquid as directed on the box

Follow directions for baking an empty shell pie crust

Once crust is baked and cool, brush on the egg white (this helps “seal” the crust)

Fill the crust with the cut up strawberries

Add the liquid jello to the rim of the crust

Place in refrigerator for the jello to solidify (extra jello can be put in separate container)

Serve with whipped cream or cool whip topping



## HUNGARIAN COOKIES

### SLAVIC COOKIES – KOLACHI

*Courtesy of Rev. Gene Hutter*



- 5 CUPS FLOUR
- 1 POUND SHORTENING
- 4 EGG YOLKS
- 1 ½ TEASPOONS BAKING POWDER
- 1 PACKAGE YEAST (DISSOLVE IN ¼ CUP OF WARM WATER)
- 1 TEASPOON SALT
- 1 CUP SOUR CREAM

COMBINE INGREDIENTS IN MIXER. SPLIT DOUGH IN TWO, WRAP IN PLASTIC WRAP AND PLACE IN REFRIGERATOR FOR AT LEAST ONE (1) HOUR.

SPEAD POWDERED SUGAR ON DOUGH BOARD OF ROLLING SURFACE.

TAKE PORTIONS OF COOKIE DOUGH, SPREAD POWERED SUGAR ON DOUGH AND ON ROLLING PIN.

ROLL DOUGH VERY THIN – MAYBE 1/8 OF AN INCH. CUT INTO 2-INCH SQUARES.

SPREAD FILLING – APRICOT PRESERVES, RASPBERRY PRESERVES, PRUNE PRESERVES – ON SQUARES. ROLL THE SQUARES (PICTURE 1 ABOVE) OR BRING TWO CORNERS TO THE CENTER (PICTURE 2 ABOVE).

BAKE IN PRE-HEATED OVEN 375 DEGREES FOR ABOUT 10 MINUTES – CHECK THEY SHOULD BE GOLDEN BROWN.

TAKE FROM OVER AND LET COOL.

WHEN SERVING, PLACE ON DISH AND SPRINKING POWERDER SUGER OVER THE COOKIES.



## **Cream Cheese Danish**

***Courtesy of Kim and Tammy Rabon-Noyce***

- 2 8 oz blocks of cream cheese- softened to room temperature
- 1 egg yolk ( save the egg white)
- 3/4 cup of sugar
- Dash of vanilla
- 2 pkgs crescent rolls



Mix first 4 ingredients together until smooth

Put one package of crescent rolls in a 9 x 13 pan. Press the seams together.

Spread cream cheese mixture over rolls.

Cover the cream cheese with second can of crescent rolls.

Brush top with saved egg white and sprinkle with sugar.

Bake at 350 until top is nicely browned-20-25 minutes