

REDLANDS UNITED CHURCH OF CHRIST

Recipes for Virtual Feastings

Favorite dishes from members of Covenant Choir

**Compiled by Heather Abushanab and Heather King
December 18, 2020**



Chapter 1 ~ Appetizers

Bacon wrapped dates ~ submitted by Dianne Landeros

1 lb. bacon
Whole almonds

Pitted dates, preferably medjool

Cut bacon strips into thirds. Stick an almond up into the date. Wrap the date with the bacon piece (if too short, cut strips into halves). You can hold the bacon onto the date with toothpicks if necessary.

Place dates on a baking sheet (size depends on how many you are making.)

Heat oven to 350 degrees. Cook dates until bacon is cooked, around 20 minutes. Check after 20 minutes and cook longer if bacon is still raw.

Serve warm.

Walnut vegetable dip ~ submitted by Dianne Landeros

1 8 oz. package cream cheese
1/3 cup mayonnaise
1 tsp prepared horseradish
1 tsp seasoned salt

1/2 cup finely chopped carrot
2 tbsp minced green onion
2 tbsp finely chopped radish
1/2 cup finely chopped toasted walnuts

Drop shelled walnuts into rapidly boiling water and boil 3 minutes. Drain well, spread in shallow pan and bake in moderate oven (350 degrees F), stirring often, 15 minutes, or until golden brown. Chop.

Beat first 4 ingredients until soft and fluffy. Stir in remaining ingredients.

Serve with crackers.

Note: I blend in a blender or food processor until smooth. This is optional.

Stromboli ~ submitted by Heather Abushanab

(Makes 2 Stromboli's)

2 1 lb. loaves bread or pizza dough*
3/4 lb. provolone
1/2 lb. large pepperoni

1/2 lb. hard salami
1/2 cup grated parmesan
Dried oregano & basil

Preheat oven to 350 F

Grease cookie sheet

Optional: Microwave meat in layers on paper towels to remove some of the fat

Roll out the dough on a flat surface so it's flat and rectangular, about the size of the pan

Layer meat and cheese, leaving 1" all around

Sprinkle with cheese and spices (directions continue on page 2)

Roll up the Stromboli and seal the dough together at the edges
Transfer to cookie sheet and bake 45 minutes

Stromboli – vegan version ~ submitted by Heather Abushanab

Substitute a vegan filling for the meat in the original Stromboli recipe. I made this up, so I don't really have measurement of how much I use. Feel free to substitute your favorite veggies.

Tomato or pasta sauce (do not use too much sauce or it will get mushy. Less than what you would put on a pizza)	Spinach
Vegan provolone cheese (or other vegan cheese in slices)	Roasted Red Peppers
	Sliced mushrooms
	Oregano and Basil

Preheat oven to 350° F

Grease cookie sheet

Lightly coat the dough with the tomato sauce. Layer cheese, spinach, peppers and mushrooms, leaving 1" all around. Sprinkle with oregano and basil.

Roll up the Stromboli and seal the dough together at the edges

Transfer to cookie sheet and bake 45 minutes

Pizza Dough for Stromboli ~ submitted by Heather Abushanab

1 1/2 cups warm water (105°F-115°F)	3 1/2 cups bread flour (can use all-purpose but bread flour will give you a crisper crust)
1 package (2 1/4 teaspoons) of active dry yeast (check the expiration date on the package)	2 Tbsp olive oil
1 teaspoon sugar	2 teaspoons salt

Combine yeast, sugar and water and let sit for a few minutes to activate the yeast.

Mix remaining ingredients with the activated yeast in a stand mixer w the dough hook attachment. Let stand and rise for several minutes before rolling it out to use for pizza or Stromboli.

Tangy Cranberry Cocktail meatballs ~ submitted by Heather Abushanab

Make your favorite meatball recipe or buy frozen from the store. I confess I buy them.

Sauce:	2 tsp brown sugar
8 oz can jellied cranberry sauce	2 tsp oil
3 tablespoons bottled steak sauce	1 tsp mustard

Heat in a sauce pan over low heat and beat until smooth.

Pour over cooked and heated meatballs.

I usually put them in a crockpot to keep warm while serving.

Chapter 2 ~ Salads

Apple Bacon Salad with Maple-Balsamic Vinaigrette (serves 6) ~

Submitted by Heather King

(Think of this as a set of loose guidelines – swap in the cheese of your choice, skip the bacon, etc. The vinaigrette, however, is worth keeping!)

5 oz. baby romaine or preferred greens	1 cup chopped walnuts (glazed if you like, or other nuts to taste)
2 cups baby spinach	
8 bacon slices, cooked and crumbled	1 cup crumbled feta (or other cheese of your choice – gorgonzola would be awesome)
3-4 medium apples, chopped (honeycrisp works really well)	

Maple-Balsamic Vinaigrette

½ cup extra virgin olive oil	2 Tbsp maple syrup
4 tsp balsamic vinegar	Salt and pepper to taste
2 tsp Dijon mustard	

Combine all salad ingredients in a large bowl, toss gently. Place vinaigrette ingredients in a jar with a lid, shake to combine. Pour over salad and toss again.

Pear Salad ~ submitted by Jennifer Brainerd

2 large pears cut in ½ inch cubes (we get jarred pears sometimes)	1 pkg bleu cheese (we use goat cheese crumbles for a mellower flavor)
1 ½ - 2 bags greens, your favorite kind	1/4 cup toasted pine nuts (can add more as you like)

Dressing:

1 large shallot, minced	1 Tbsp water
1 Tbsp Dijon mustard	1/2 cup vegetable oil
2 Tbsp red wine vinegar	1/8 tsp salt
2 Tbsp honey	¼ tsp coarse black pepper

Combine dressing ingredients in small jar and shake to combine or whisk together. Chill at least 1 hour before serving. This is important, it makes a difference.

Toast pine nuts at 350 degrees about 8-10 minutes (sometimes less!). Be careful because they will burn. Let cool.

Combine greens, pears, bleu cheese, pine nuts and toss dressing. Serve immediately.

Chapter 3 ~ Main Dish – vegetarian

Acorn Squash with Sage-Cranberry Rice (slow cooker) (serves 4)

~ submitted by Heather King

2 cups cooked brown rice	4 tsp finely chopped fresh sage
½ cup sweetened dried cranberries	Salt and pepper to taste
1 cup chopped green onions	2 acorn squash (1 ½ lb. each)
2 Tbsp olive oil	½ cup chopped hazelnuts

Combine rice, cranberries, green onions, oil, chopped sage, salt and pepper in a medium bowl, mixing well. Cut squash in half lengthwise; scoop out seeds. Divide rice mixture evenly between the four halves. Using aluminum foil, make 4 six-inch rings. Place side by side in bottom of slow cooker; place each squash half, cut side up, on a ring. Place ice cubes on bottom on slow cooker around foil rings. Cover, and cook on low till squash is very tender, 7-8 hours. Sprinkle 2 Tbsp of hazelnuts on each half before serving. Garnish with extra sage leaves, if desired.

Chapter 4 ~ Main Dish – non vegetarian

Sausages with Acorn Squash and Onions ~ submitted by Heather King

1 large Acorn Squash, halved, seeded, and cut into ½ in slices	4 Italian sausages (hot or mild as you please – turkey works fine)
1 red onion, cut into ¼ inch wedges	¼ cup grated asiago cheese
3 Tbsp olive oil	1 Tbsp chopped fresh sage leaves
Salt and pepper	¼ cup dried cherries, chopped

Preheat oven to 475°.

Toss squash and onion in oil, place on a rimmed baking sheet (line with foil for easy cleanup) in an even layer. Add sausages to sheet, nestling among veggies. Roast until vegetables are just tender, 15-18 minutes. Heat broiler. Sprinkle asiago over vegetables and broil until cheese is browned and bubbling and sausages are cooked through (3 minutes +/-). Sprinkle with cherries and sage to serve.

Adobo chicken (A super easy, delicious main dish From Keith and Sara's kitchen)

Ingredients

Chicken pieces of choice and quantity (liquid quantities below are for a whole chicken, you can adjust if using smaller quantities)	½ C Water
½ C Soy Sauce	½ C vinegar
	Onion - chopped
	2 cloves garlic

Instructions

- Place chicken pieces into a pot with chopped onions
- Pour soy sauce, water, and vinegar into pot
- Bring to a boil, cover and turn to low heat
- Simmer until chicken is tender about 30-40 minutes
- Serve over rice

Chapter 5 ~ Side Dishes

Dianne's cranberry sauce ~ submitted by Dianne Landeros

2 lb. (2 pkg) fresh cranberries	1/2 cup orange juice
1 cup white sugar	1/4 cup brandy
1 cup brown sugar, lightly packed	1/4 cup Galliano

Rinse and drain cranberries and place in a 4 quart saucepan. Add sugars and juice. Cook on medium high until mixture boils; reduce heat and stir until mixture thickens, about 15 minutes. Stir in brandy and Galliano. Let mixture stand until slightly cooled. (Watch mixture closely while cooking to prevent boil over.)

Roasted Root Vegetables (serves 4-6) submitted by Heather King

16 oz. baby carrots	8 oz parsnips (optional), peeled and roughly chopped
16 oz red new potatoes or mini-golden potatoes	Olive oil
1-2 onions, chopped	Salt and pepper
1-2 beets (red and/or golden), peeled and roughly quartered	

Heat oven to 400°. Toss all vegetables together in olive oil (try to have everything similar sizes, using the baby carrots and baby potatoes as your guide. Can toss beets separately to avoid color transfer). Spread out on a foil-covered baking sheet (use two sheets if necessary to spread things in a single layer with minimal overlap). Sprinkle with salt and pepper (feel free to toss on some rosemary or sage as well, or mix some garlic cloves in). Roast for approx... 20 minutes, turning over once (use a spatula rather than a spoon). Vegetables are done when soft and starting to brown.

You can tailor this recipe to your household veggie preferences – broccoli, asparagus, and Brussels sprouts all work well this way.

Rustic bread stuffing with cranberries and walnuts

~ submitted by Dianne Landeros

Serves 6-8

To make the stuffing ahead, wrap it with plastic wrap immediately after transferring it to the baking dish, and refrigerate it for up to 24 hours. Add 5 minutes to the baking time.

3 tbsp. unsalted butter	¼ tsp pepper
2 baguettes (10 oz each), bottom crust and ends trimmed and discarded	2 large onions, cut into ½ inch pieces (about 6 cups)
3 tbsp extra-virgin olive oil	½ cup dried cranberries
2 cups chicken broth	3 tbsp chopped fresh sage
3 celery ribs, cut into ½ " pieces (about 1 cup)	3 tbsp chopped fresh parsley
1 tsp salt	¼ cup walnuts, toasted and chopped coarse

Directions continue on page 6

1. Adjust oven rack to upper-middle position and heat oven to 450 degrees. Grease 13 x 9" baking dish with 1 tbsp butter and set aside. Tear baguettes into bite-sizes pieces (you should have about 12 cups) and spread into even layer on rimmed baking sheet. Drizzle with oil and toss with spatula until oil is well distributed. Toast in oven for 5 minutes. Stir bread, then continue to toast until edges are lightly browned and crisped, about 5 minutes longer. Transfer sheet to wire rack. Drizzle broth over the bread and stir to combine.
2. Melt remaining 2 tbsp butter in 10" skillet over medium heat. Add celery, salt, and pepper. Cook, stirring frequently, until celery begins to soften, 3 – 5 minutes. Add onions and cook until vegetables are soft but not browned, about 8 minutes. Add cranberries and sage and cook until fragrant, about 1 minute.
3. Add vegetable mixture to bread and toss with spatula until well combined. Transfer stuffing mixture to prepared dish and spread into even layer. Bake for 20 minutes. Stir with spatula, turning crisp edges into middle, and spread into even layer. Continue to bake until top is crisp and brown, about 10 minutes longer. Stir in parsley, sprinkle with walnuts, and serve.

Mashed potato, parsnip, and parmesan gratin ~ submitted by Dianne Landeros

Serves 8-10

Parsnips contribute earthy sweetness to make-ahead mashed potatoes. Though it's best when refrigerated for up to 3 days, it may also be frozen for up to 3 weeks; the texture becomes a little grainy but nothing you'd notice once topped with gravy. If you do freeze, thaw the night before finishing. This is great for Thanksgiving.

4 lb. Yukon Gold potatoes, peeled and quartered	4 oz. mascarpone
Kosher salt	¼ tsp freshly ground nutmeg
1 lb. parsnips, peeled, quartered lengthwise, cored and cut into 2" pieces	Freshly ground black pepper
2 oz. (4 tbsp) unsalted butter, cut into pieces	1 egg white, whipped until lightly foamy
8 oz. crème fraiche	1 oz. finely grated Parmigiano-Reggiano (about 1 cup)

Put the potatoes and parsnips in a 6 - 8 quart pot, cover by about 3" with cold water, add 1 tbsp salt, bring to a boil, and cook until the potatoes are easily pierced with a fork, about 20 minutes after the water begins to boil. Drain the potatoes and parsnips, put them back into the pot with the butter, and coarsely mash with a potato masher. Fold in the crème fraiche, mascarpone, nutmeg, 2 tsp salt, and ¼ tsp pepper. (If you prefer a smoother texture, whip with a hand mixer on medium high until light and fluffy). Season to taste with salt and pepper and then fold in the egg white. Transfer to a 9 x 13" baking dish. Let cool completely, wrap well in plastic wrap, and refrigerate for up to 3 days.

The day you are ready to serve, take the gratin out of the refrigerator about an hour before you plan to bake it. Position a rack in the center of the oven and heat the oven to 375°F. Remove the plastic, sprinkle with the cheese, and bake until the gratin is heated through and the top is golden, about 40 minutes. Let cool for a few minutes before serving.

Chapter 6 ~ Desserts

Pecan Praline Cookies ~ submitted by Heather King

28 graham cracker squares	1 tsp vanilla
1 cup butter	½ tsp salt
1 cup brown sugar	¾ cup chopped pecans

Preheat oven to 350°. Line a large ungreased jelly roll pan with graham crackers, breaking in half if needed to line pan.

Melt butter and sugar in a small saucepan over medium heat until it comes to a boil. Allow it to boil for 2 minutes, stirring constantly. Remove from heat and stir in salt and vanilla. Pour mixture over top of the graham crackers, spreading to coat evenly.

Sprinkle pecans on top and bake in oven for 10-12 minutes until bubbly all over. (can bake for a minute or two longer if you like it crunchy).

Remove from oven and allow to cool. Cut into squares. (Store at room temp in airtight container for up to 3 days – though leftovers are unlikely!)

Marie-Hélène's Apple Cake from Dorie Greenspan ~ submitted by Mary Fung

By: [GENIUS RECIPES](#) February 7, 2020

Makes 8 servings

INGREDIENTS

- ¾ cup all-purpose flour
- ¾ teaspoon baking powder
- Pinch of salt
- 4 large apples (if you can, choose 4 different kinds)
- 2 large eggs
- ¾ cup sugar
- 3 tablespoons dark rum
- ½ teaspoon pure vanilla extract
- 8 tablespoons (1 stick) unsalted butter, melted and cooled

Directions

1. Center a rack in the oven, and preheat the oven to 350°F (175°C). Generously butter an 8-inch (20cm) springform pan and put it on a baking sheet lined with a silicone baking mat or parchment paper.
2. Whisk the flour, baking powder, and salt together in small bowl.
3. Peel the apples, cut them in halves and remove the cores. Cut into 1- to 2-inch (2.5 to 5cm) chunks.
4. In a bowl, beat the eggs with a whisk until they're foamy. Pour in the sugar and whisk for a minute or so to blend. Whisk in the rum and vanilla. Whisk in half the flour mixture and when it is incorporated, add half the melted butter, followed by the rest of the flour mixture and the remaining butter, mixing gently after each addition so that you have a smooth, rather thick batter. Switch to a rubber spatula and fold in the apples, turning the fruit so that it's coated with batter. Scrape the mix into the pan and poke it around a little with the spatula so that it's evenish.

Directions continue on page 8

5. Slide the pan into the oven and bake for 50 to 60 minutes, until the top of the cake is golden brown and a knife inserted deep into the center comes out clean; the cake may pull away from the sides of the pan. Transfer to a cooling rack and let rest for 5 minutes.
6. Carefully run a blunt knife around the edges of the cake and remove the sides of the springform pan. (Open the springform slowly, and before it's fully opened, make sure there aren't any apples stuck to it.) Allow the cake to cool until it is just slightly warm or at room temperature. If you want to remove the cake from the bottom of the springform pan, wait until the cake is almost cooled, then run a long spatula between the cake and the pan, cover the top of the cake with a piece of parchment or waxed paper, and invert it onto a rack. Carefully remove the bottom of the pan and turn the cake over onto a serving dish.
7. The cake can be served warm or at room temperature, and will keep for about 2 days at room temperature. Greenspan's husband says it gets more comforting with each passing day. However long you keep the cake, it's best not to cover it—it's too moist. Leave the cake on its plate and just press a piece of plastic wrap or wax paper against the cut surfaces.

The Fudge ~ submitted by Loring Fiske-Philips

Chocolate Layer

1 1/2 cups sugar	6 oz. package chocolate chips (1 cup)
1 stick butter	1/2 jar marshmallow cream
1/3 cup evaporated milk	1/2 tsp. vanilla

Combine sugar, butter and milk in 1 1/2 quart pan. Stir constantly over medium heat until mixture comes to a full boil. Boil 4 minutes.

Remove from heat and stir in chocolate chips. Add marshmallow cream and vanilla. Pour into pan and spread evenly.

Peanut Butter Layer

1 1/2 cups sugar	1/2 cup peanut butter
1 stick butter	1/2 jar marshmallow cream
1/3 cup evaporated milk	1/2 tsp. vanilla

Combine sugar, butter and milk in 1 1/2 quart pan. Stir constantly over medium heat until mixture comes to a full boil. Boil 4 minutes.

Remove from heat and stir in peanut butter. Add marshmallow cream and vanilla. Pour into pan and spread evenly over chocolate layer.

Cool to room temperature.

TIRAMISU ~ submitted by Fran Grace

Background: I lived in Florence, Italy, for two years and learned to love Italian food. 'Tiramisu' means 'Cheer Me Up!' and this dessert surely does! It's pretty close to real tiramisu (using American ingredients). Make sure you do it the night before eating it, so that the lady fingers absorb the espresso. It's my favorite dessert to make for Christmas.

—Fran Grace

Tools:

1. Espresso Maker
2. Mixer
3. Two mixing bowls
4. Shallow flat bottomed bowl
5. 8x12 or 9x13 Glass/Pyrex pan
6. Small strainer/screen/sifter
7. Measuring cups & spoons
8. Spatula

Ingredients:

1. 500gr Mascarpone cheese (approx. 1 lb.)
2. 6 pasteurized eggs
3. 2 packages lady fingers
4. 3 Tablespoons sugar
5. 2 shots (2 oz) Cognac or Brandy or Kahlua
6. 8 espresso sized cups of coffee (about 14 oz)
7. 4 Tablespoons powdered unsweetened cocoa

Preliminary Steps:

Bring all ingredients to room temperature.

Make the espresso and pour it into shallow flat-bottomed bowl. Add one shot of cognac, one teaspoon cocoa, and allow to cool to room temperature.

Mixing: First, separate egg yolks and whites.

1. In the first mixing bowl, beat egg yolks and sugar until creamy white. Add mascarpone and 1 shot of cognac and mix until blended.
2. In the second mixing bowl, beat egg whites until fluffy.
3. Fold beaten egg whites into mascarpone mixture. Mix only enough to blend. Over mixing will deflate the egg whites.
4. Quickly dip a lady finger in the espresso bowl. To get the right amount of espresso on the lady finger, lay the finger flat in the bottom of the bowl sugar side UP and immediately pull it out. Place each finger flat in the bottom of the pan sugar side DOWN. The lady finger will quickly absorb the espresso.

Assembly:

1. Build a layer of dipped fingers across the bottom of the pan. If some of the fingers do not look 'dark' from the espresso, spoon a few more drops of espresso on the finger.
2. Spoon a layer of egg/mascarpone mixture across the layer of lady fingers. Use about 1/2 of the mascarpone mix. The layer should be about 3/8in. thick.
3. Dip another layer of lady fingers, and lay them on the mascarpone mix. Layer them as before, sugar side down.
4. Spoon a second layer of egg/mascarpone mixture across the second layer of lady fingers. Use the remaining mascarpone mix. The layer should be 3/8 in. thick.

Continued on page 10

5. Sift cocoa on top of the second mascarpone layer. Scoop a tablespoon of cocoa into a small sieve. Hold the sieve over the tiramisu and tap the sieve on the side with your finger. The cocoa should sprinkle down in an even layer. Use this technique to cover the tiramisu with a very thin layer of cocoa.
6. Refrigerate for at least 4 hours before serving.
7. Enjoy! See if it doesn't totally 'cheer you up' !*Buon Appetito!*

No-Bake Peanut Butter Balls ~ submitted by Jennifer Brainerd

Mix together with hands:

3 cups Rice Krispies	1 stick butter (1/2 cup)
2 cups crunchy peanut butter	1 lb. powdered sugar

Melt in double boiler:

1 39-cent Hershey's bar (ha! A large bar like 4-5 oz.)	6 oz chocolate chips
	1 block wax (2-4 oz)

Make balls: Then use toothpick and dip in chocolate

Pebble Hill Brownies ~ Jon Hancock's recipe submitted by John Drage

5 squares bitter chocolate (Baker's)	4 eggs
½ lb. butter (2 sticks)	1 tsp vanilla
1 ½ c flour	½ c chopped walnuts (optional)
2 c sugar	

Set oven at 350°. In 9 x 13 pan, melt butter and chocolate (in oven). Meanwhile, in bowl, mix flour, sugar. Mix melted butter and chocolate and sugar (by spoon). Then add eggs and mix with spoon, not beater! Add vanilla (and nuts if desired) and stir just enough to blend thoroughly, not too much.

Bake 25 – 30 minutes. (Whole thing can be mixed in the pan!)