



FORGE-KPC

THANKSGIVING COOKBOOK

A collection of recipes that are sprinkled with joy, warmth, gratitude, and a dash of salt! We are thankful for this team today and every day.



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Sausage, Apple, and Cranberry Stuffing

CYNTHIA FOX

Ingredients

- 1 ½ cups cubed whole wheat bread
- ¾ cup cubed white bread
- 1 pound ground turkey sausage
- 1 cup chopped onion
- ¾ cup chopped celery
- 2 ½ teaspoons dried sage
- 1 ½ teaspoons dried rosemary
- ½ teaspoon dried thyme
- 1 Golden Delicious apple, cored and chopped
- ¾ cup dried cranberries
- ½ cup chopped fresh parsley
- ¾ cup turkey stock
- 4 tablespoons unsalted butter, melted



Directions

Step 1: Preheat oven to 350-degree F. Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.

Step 2: In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.

Step 3: Pour sausage mixture over bread in bowl. Mix in chopped apple, dried cranberries, and parsley. Drizzle with turkey stock and melted butter and mix lightly.

Step 4: Stuff your face

My Story

Back in 2011, I moved to Australia with my husband. Although it was an amazing experience, it was hard being away from family and friends during the holidays – in particular, the “American” holidays (Halloween, Thanksgiving, Fourth of July, etc.). My husband, who is from Australia, tried so hard to make me feel at home, so every year, we would host a HUGE Thanksgiving party for our Aussie family and friends. Since they never experienced a Thanksgiving, the pressure was on to make our Thanksgiving fabulous! We came across this recipe one year and the Aussie crowd went wild! Every year after, they requested this “Awesome Sausage, Apple, and Cranberry Stuffing”. After returning to the US, we kept this as one of our staple dishes at our family Thanksgiving. I hope you enjoy it as much as the Australians did.

Cranberry Jalapeno Dip

CHELSEA HAYET

Ingredients

- 1 bag of cranberries
- 2 Jalapenos
- 1 cup of sugar
- A few tablespoons of lemon juice
- A few pinches of salt
- 2 blocks of cream cheese

Directions



Night Prior:

Step 1: Lightly chop 1 bag of cranberries in a food processor.

Step 2: Then add the two jalapenos to the food processor with the cranberries

Step 3: Then pour the cranberry mixture into a bowl and add the cup of sugar, lemon juice, and pinches of salt

Step 4: Then cover the mixture and let it sit in the fridge overnight

Morning of:

Step 1: Lightly whip two blocks of cream cheese and put the whipped cream cheese into the bottom of a pie pan

Step 2: Take your cranberry mixture out of the fridge and strain it

Step 3: Then add it to the top of your cream cheese in the pie pan

Step 4: DONE! Enjoy with some crackers

Granddaddy's Thanksgiving Stuffing

KATHRYN BOYD

Ingredients

- 1 loaf of Pepperidge Farm bread (3-days old) 1 large yellow onion, diced
- Stalk of celery, chopped
- ¼ cup butter (not melted but sliced into small squares) 2 ½ cups drippings from baked Turkey or chicken broth Sage
- Majoram (herb)
- Freshly ground pepper to taste Kosher salt to taste



Directions

Step 1: Preheat oven to 350 degrees F.

Step 2: Sauté chopped onion & celery in butter with salt and pepper

Step 3: Tear up (or cube) 3-day old white regular Pepperidge Farm bread (this was the ONLY bread Granddaddy or family would use)

Step 4: Then use the Sage and Majoram (herb) along with salt and pepper

Step 5: Use the dripping from the turkey or use chicken broth

Step 6: Combine & layer with butter (not melted)

Step 7: Bake at 350 degrees F for about 45 minutes

My Story

My great-grandfather on my mother's side, William Joseph Stevenson (Bill), made the beloved Stuffing on Thanksgiving Day in Philadelphia, Pennsylvania, where my mother and family was born and raised. The recipe is a tradition and family favorite, but it is the story of the man behind the recipe that intrigued and inspired me to write this narrative.

My mother remembers Thanksgiving Day as a child, "My grandfather's stuffing (Stevenson the one you are named after), I remember on Thanksgiving Day he would practically take over the kitchen just for the stuffing—he would put on one of mom's aprons and with a whiskey beside him—he went to town on the stuffing...it was the best stuffing...not only did he have whiskey at his side—but he also had a cigarette hanging out—ashes drifting everywhere."

Bill Stevenson passed away in 1972, but the memories live through the generations. And on Thanksgiving Day while making the Stuffing, a quiet thought of a tremendous man may sneak in our minds. Born in 1882, I never had the benefit of knowing my great-grandfather; however, my mother fondly stated, "Bill Stevenson never went past the 8th grade—he had to work to help support the family. He started working for Sun Oil Co. and by the time he retired he was the Director of Security for Sun Oil Co and was also a consultant for one of the Presidents of United States regarding security...(President) Eisenhower."

Thanksgiving Day, an American holiday, holds many dear traditions passed down through the family tree, but each branch, each leaf adds another color or flavor. This Thanksgiving Day, I will think of my great-grandfather as I enjoy the family that I have bore a hand to create.

Mac & Cheese

MICHELE SPAGNUOLO

Ingredients

- 4 Tbsp Butter
- 4 Tbsp Flour
- 4 Cups Whole Milk
- 15 oz jar of Cheez Whiz
- 8 oz block of cheese (I use extra sharp cheddar)
- 1 bag of shredded cheese (I use the 4 cheese Mexican blend) Panko Breadcrumbs to sprinkle on top (optional)
- 1 box Elbow shaped pasta (or pasta of your choice)
- Salt & Pepper to taste (I generally only add salt to the pasta water and pepper to the cheese sauce)



Directions

Step 1: Boil water for your pasta and preheat oven to 350 degrees

Step 2: Grate the block of cheese

Step 3: Place butter in a large saucepan and melt over medium/low heat

Step 4: Once butter is melted add flour and whisk together, cooking for about 3 minutes

Step 5: Add milk while whisking and cook on medium heat stirring frequently until you start to feel thickening and see bubbles forming around the edge. Do not boil.

Step 6: Place pasta in boiling water. I generally cook for 1-2 minutes less than the package directions as it will cook more in the oven.

Step 7: Add Cheez Whiz to your mixture and whisk until melted.

Step 8: Add grated cheese, leaving some to sprinkle on top.

Step 9: Drain pasta and place in a 13x9 baking dish. (I do spray the baking dish with non-stick spray)

Step 10: Add the cheese sauce and mix

Step 11: Add ½ of the bag of shredded cheese and mix in.

Step 12: Sprinkle the rest of the grated cheese and shredded cheese on top.

Step 13: Sprinkle panko breadcrumbs over the top.

Step 14: Place in oven for 30-35 minutes or until the cheese and breadcrumbs start to brown.

Step 15: Take out of oven and let it settle for 10 minutes before digging in!

My Story

This is the recipe my grandmother taught my mother and my mother taught me, although I have tweaked the recipe over the years and now my family, including my mother, prefer my recipe. I know it may not be a traditional Thanksgiving dish, but my family and friends insist that I make this for every occasion. I have tried to make a lower fat version and highly advise against it. If you are going to eat mac and cheese, do it right!

Sicilian Style Peppers Agrodolce

PAUL BELLE ISLE

Ingredients

- ½ cup pine nuts
- 6 red bell peppers, julienned
- ½ cup extra virgin olive oil
- ½ cup + ¼ cup balsamic vinegar, divided
- ¼ cup raisins
- Freshly ground black pepper Salt

Directions

Step 1: Heat a large skillet over high heat. Add pine nuts and toast, being careful not to burn them by tossing continually. (Alternatively, toast pine nuts on medium in a toaster oven.) When pine nuts have turned light golden brown, remove, and set aside. (Don't let them get much browner, they will continue to cook a bit after being removed from the heat and burned pine nuts can be bitter tasting.)

Step 2: Add olive oil to pan and heat until shimmering. Add peppers and stir to coat thoroughly with oil. Sauté until they begin to soften, 7-10 minutes, stirring periodically. (The edges of some of the peppers may brown slightly, but do not allow more browning than that. Add oil if the pan dries out.)

Step 3: Add ½ cup balsamic vinegar, stir to coat peppers, and continue cooking until vinegar is reduced by three quarters, stirring occasionally.

Step 4: Add raisins, toasted pine nuts, a good dose of salt and freshly ground black pepper and stir to combine.

Step 5: Add ¼ cup balsamic vinegar and stir to combine. Cover, reduce heat to low, and simmer for 10 minutes.

Step 6: Uncover, stir, and serve immediately.

My Story

Both of my parents were raised in working class Irish Catholic households of the 1950s, eating cuisine that centered on boiling, overcooking, and boiling+ overcooking. As a result, when they got married, neither one of them knew how to cook anything they actually wanted to eat.

So, they set out to learn, filling shelves with all the international cookbooks they could find in the pre-foodie 1970s. Experimentation and refinement were ongoing, and my sister and I grew up eating cuisine from around the world, as my physical therapist mother and GE executive father grew to become restaurant-quality chefs. (Sunday dinners were a whole thing – they'd start cooking right after lunch.)

This recipe is one that my dad created, and it's a staple of Thanksgiving at my parents' house. There's no particular story associated with it, but it's one of my favorites, my wife and I make it frequently, and it just reminds me of family.

NOTE: Don't be scared of the raisins – I don't even like raisins in much of anything else – they combine with the balsamic and the pine nuts to create fantastic, multi-layered flavors that gets positive reviews whenever we serve it!



Sweet Potato Casserole

DANIEL LENZO

Ingredients

Base

- 2 ¼ pounds sweet potatoes, peeled & chopped into cubes
- 1 cup half-and-half
- ¾ cup packed brown sugar
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 2 large eggs
- Cooking spray

Toppings

- 1 ½ cups miniature marshmallows
- ½ cup all-purpose flour
- ¼ cup packed brown sugar
- ¼ teaspoon salt
- 2 tablespoons chilled butter, cut into small pieces
- ½ cup chopped pecans, preferably toasted

Directions

Step 1: Preheat oven to 375°

Step 2: To prepare potatoes, place them in a pot and cover with water. Bring to a boil. Reduce heat, and simmer about 20 minutes until they are very tender. Poke them with a fork. They should be soft, not hard. Drain the potatoes and let them cool slightly. I like to run a little cold water on top of them to cool them.

Step 3: While the potatoes are cooking, prepare the topping. Combine the flour, sugar, and salt in a medium bowl. Take the butter pieces and mix them in. Stir in pecans.

Step 4: Place potatoes in a large bowl and mash them with a masher or fork until all of the pieces are broken apart. Add half-and-half, sugar, salt, and vanilla. Beat with a mixer at medium speed until smooth. Add eggs; beat well. The mixture will be thin – almost like pancake mix but perhaps a little thicker. Scrape mixture into a 13 x 9-inch baking dish coated with cooking spray.

Step 5: Sprinkle the flour mixture over the potatoes. Not too thick, just enough to coat the top. (It's OK if there is some mixture left over.) Sprinkle miniature marshmallows over top of casserole. Bake at 375° for 30-45 minutes until the casserole is golden brown.

My Story

My mother used to be in charge of all of the Thanksgiving food. Everything. And that included sliced sweet potatoes with pineapple, apples, cinnamon and lots of yummy goodness. One year, my eldest sister insisted on making the sweet potatoes and she made this recipe. It was so good that it became a staple of the Thanksgiving meal. With big sister now out of state and mom in the Thanksgiving meal passenger seat, the kid with zero cooking ability is now in charge of the sweet potatoes. They are so good, that even I can't screw it up.



Corn Casserole

HANNAH BLANK

Ingredients

- 1 can (15 ounce) whole kernel corn, drained
- 1 can (14.75 ounce) cream style corn
- 1 (8.5 ounce) package Jiffy Corn Muffin Mix
- ½ cup butter, melted (1 stick)
- 1 cup sour cream
- 2 cups shredded cheddar cheese (optional)

Directions

Step 1: Preheat oven to 375 degrees Fahrenheit

Step 2: Prepare a casserole dish (9x) with non-stick cooking spray. Set aside.

Step 3: In a large bowl, mix whole kernel corn, cream style corn, Jiffy mix, melted butter, and sour cream together. Pour mixture into prepared casserole dish and spread evenly.

Step 4: Bake for 25 minutes, or until edges are golden brown.

Step 5: Remove from oven. Allow casserole to cool slightly before serving.

Step 6: Optional: Sprinkle top with shredded cheese and bake for an additional 5 minutes or until cheese is melted

My Story

The answer is simple. I don't particularly like to cook. If this happens, I opt for something simple and easy to make – something I can't really mess up! For several years now, this is the one (and only) dish that my family encourages me to make. It's a crowd pleaser and a quick side dish that compliments any comfort meal shared with loved ones.



Stuffed Mushrooms

KERRY KELLY

Ingredients

- 20 Large Mushrooms (we prefer small mushrooms) 1 clove minced garlic
- 1 cup soft bread crumbs (we use white bread crust and all, crumbled)
- ¼ cup of parsley
- ¼ teaspoon pepper
- 1 stick of butter (that's right lol)
- 10 oz. minced clams (we used canned)
- ½ cup walnuts chopped
- ¼ teaspoon salt



Directions

Step 1: Place mushrooms on cookie sheet, melt butter and brush some on shrooms. (don't be shy)

Step 2: Sautee the stems and garlic in remaining butter for 2 minutes.

Step 3: Add clams, crumbs, nuts, parsley, salt, and pepper mix well and cook for a minute. Spoon filling in high and bake at 350 for around 12 mins. (I like them a little more well done.) Chef's choice. Enjoy!!

My Story

We LOVE to entertain in my family! We make the place festive, still like to dress up and bring the expandable pants to change into, after we stuff our faces. We also like to impress each other with a new recipe, while keeping the traditional ones as well. My younger sister discovered this recipe but we discovered, I make it better than she does haha. It is now a standing joke. My niece, whom I helped bring into this world, absolutely loves these mushrooms. It is the one thing that she most looks forward to at the thanksgiving appetizer hour(s). So every time I make it, I make it for Nikki!

If we do this exchange for Christmas, you will receive my raspberry almond square recipe, which was also my sister's recipe that I make better lol and Nikki loves best.

Moroccan Carrots

BENJI KNAFO

Ingredients

- Carrot
- Salt
- Garlic
- White wine vinegar
- Ground cumin
- Freshly chopped parsley
- "schug"



Directions

Step 1: Peel and chop your carrots. You'll want to cut them about 1/3 inch thick. I like to keep them looking like coins, think the size of a quarter.

Step 2: Boil the carrots in salted water. The trick is to use more salt than you think you should use. Most of it will go down the drain when you drain the cooked carrots, but it will also season the carrots as they cook.

Step 3: Chop the garlic and mash it into a paste with coarse kosher salt. This is something I do regularly when I use raw garlic in a final dish. I like to do this so the garlic is evenly blended throughout and you don't get any harsh bites of garlic.

Step 4: Make a dressing with the garlic and salt paste, white wine vinegar, a lot of ground cumin (trust me, it's amazing) and good olive oil.

Step 5: Toss the cooked carrots with the dressing and add in a ton of freshly chopped parsley. And that's it! You can refrigerate it or eat it room temperature.

Step 6: If you want to make the carrots spicy, which my family always does, I recommend adding "schug" to the dressing as well.

My Story

Some people in the organization know that I'm Jewish, some know that my dad immigrated from Israel, but most people don't know that my father was born in Morocco and I am actually Moroccan, which is located in Northern Africa.

I share this very brief story because, although Morocco has nothing to do with Thanksgiving, every year for Thanksgiving my dad makes Moroccan carrots to put out alongside all of the appetizers. So what are Moroccan Carrots?

- Moroccan Carrots are essentially lightly cooked carrots tossed with a very strong vinaigrette with the prevalent flavor of garlic and cumin.
- They are common through North Africa and the Middle East.
- Some Moroccan Carrot recipes will use lemon, but my dad's version is made with white wine vinegar and I much prefer the taste.

Cranberry Salsa

RACHEL RODRIGUEZ

Ingredients

- 1 pound Cranberries
- 3 Oranges, seeded and diced
- 3 Granny Smith Apples, peeled and diced
- 1 bunch Cilantro, chopped
- 1 bunch Green Onions, trimmed and chopped
- 2 Serrano Peppers, minced
- 2 teaspoons Orange Zest
- 1 cup Sugar



Directions

Step 1: Finely chop cranberries in a food processor.

Step 2: Combine in a bowl with sugar, orange zest, apples, oranges, chilies, cilantro and green onions and mix together.

Step 3: Set aside for one hour then refrigerate.

My Story

My parents adopted this recipe into their Thanksgiving tradition the first year my dad was introduced to my mom's parents (in the late 70s.) My dad is Cuban and came to the US when he was 13 years old. He had only celebrated a handful of Thanksgivings before he met my mom and so, naturally, my mom thought the perfect time to introduce him to her parents was for a full formal Thanksgiving feast! My dad didn't know what to bring, as up until that point, his Thanksgivings were really more like an over-the-top Cuban meal: lechon, arroz con frijoles, yuca, etc. Not your typical Thanksgiving meal, to say the least. So, my dad asked around, heard that cranberries were popular for Thanksgiving, and asked his mom how to make cranberry sauce. Well, she didn't quite understand the question, and instead – she whipped together this cranberry salsa! My dad didn't know the difference at the time and brought it to his first 'traditional' American Thanksgiving with my mom and her family, thinking it was traditional cranberry sauce. Lucky for him, it was an instant hit! They made it every year thereafter, and I've kept up the tradition. Feel free to add an extra serrano pepper or two for some extra spice!

Pumpkin Bread

CHELSEA HAYET

Ingredients

Dry ingredients:

- 1 ½ cups of flour (can use gluten free flour to make the bread glutenfree)
- ½ teaspoon of nutmeg
- ½ teaspoon of groundcloves
- ½ teaspoon of cinnamon
- ¼ teaspoon of baking powder
- ½ teaspoon of baking soda
- ¼ teaspoon of salt

Banana Hazelnut

- ½ cup of oil
- 1 ½ cups of sugar
- 1 cup of pumpkin
- 2 eggs, beaten



Directions

Step 1: Mix all dry ingredients in a large bowl.

Step 2: Mix moist ingredients in a separate bowl.

Step 3: Add moist ingredients to the bowl with the dry ingredients.

Step 4: Stir together and pour ingredients into a greased loaf pan

Step 5: Optional: sprinkle cinnamon sugar on top of batter (this will create a crisper crust for the bread)

Step 6: Bake at 350 degrees F. for about 50-55 minutes, or until you pull a toothpick out and the toothpick comes out clean.

Step 7: ENJOY!

My Story

I first made this recipe back in my home economics class in high school. I made it for Thanksgiving that same year and since then it has become a staple thanksgiving recipe in my family. The smell embodies the warmth of Thanksgiving and helps years later to still bring my family together!

Italian Thanksgiving Lasagna

SAM SANTO

Ingredients

- 1 box of no cook Barilla lasagna sheets
- 2 jars of marinara sauce or make your own with 2 -28 oz, Redpack crushed tomato sauce
- 2 tablespoons extra virgin olive oil 1 lb lean ground beef browned
- 1 15 oz container ricotta cheese
- 4 cups mozzarella cheese, shredded and divided 1/2 cup Parmigiano-Reggiano cheese, grated Salt and black pepper to taste



Directions

Step 1: Pre-heat oven to 375°F. In a large skillet ,heat olive oil and brown meat until cooked through; season with salt and pepper. Continue cooking until liquid has reduced by half, set aside.

Step 2: In a bowl, combine ricotta, 2 cups mozzarella, and Parmigiano cheese. Stir well.

Step 3: Spray a 13 x 9 inch baking dish with non-stick cooking spray. Pour one cup of sauce on the bottom of the dish; spread evenly. Place 3 sheets of Barilla's no boil lasagna noodles side by side (sheets will expand while baking to the ends of the dish).

Step 4: Pour 1 cup of sauce and 3/4 cup of cheese mixture on the first layer. Top with 1/4 cup mozzarella and 1/3 cup of the cooked meat. Repeat for 3 more layers.

Step 5: For the final layer, top with 3 lasagna sheets, add remaining sauce and top with cheese mixture and mozzarella.

Step 6: Cover with foil and bake for 30 minutes.

Step 7: Remove foil, with fork push all rolled edges of lasagna sheet down and pierce top layers with fork sporadically. If the pasta sheets feel hard, cover and bake for 15 more minutes. If too dry add a little more sauce and water on the sides of the pan. (1/4 cup)

Step 8: Bake for an additional 20 minutes to brown the cheese. Let rest 15 minutes before serving.

My Story

Is it really an Italian holiday without lasagna? Despite the amount of Thanksgiving specific food my mother would cook for the holiday, my family was insistent that she also cook some Italian staples for our appetizers. The crowd favorite is my mom's lasagna. It amazes me that my family can eat lasagna, (plus other appetizers) and still have room for turkey, mashed potatoes, stuffing, etc. Whether you make this lasagna for a Thanksgiving appetizer or for an actual meal on another day, I hope you enjoy!

Vegan Mushroom Herb Gravy

MICHAEL MCCANN

Ingredients

- 3 Tbsp vegan butter
- 2 (+) cloves garlic
- 8 oz mushrooms
- 3 Tbsp all-purpose flour
- 2 cups vegetable broth
- 3 sprigs fresh thyme 1 tsp dried sage
- Salt and pepper to taste



Directions

Step 1: Rinse the mushrooms to remove any dirt or debris, then slice them thinly. Mince the garlic (if you love garlic, go ahead and do another clove).

Step 2: Melt the butter in a large skillet over medium heat. Add the garlic and sauté for 1-2 minutes or just until soft and fragrant. Add the sliced mushrooms and continue to sauté until they are soft, dark, and all of the moisture they release has evaporated (5 minutes).

Step 3: Make sure that all of the moisture released by the mushrooms has evaporated and just the butter oil and mushrooms remain in the pan. Turn the heat down to medium-low, add the flour, and continue to sauté the flour with the mushrooms and butter. The flour will form a paste like mixture all over the mushrooms and eventually begin to coat the bottom of the skillet. Continue to sauté for 3-4 minutes, or just until the flour begins to turn golden brown on the bottom of the skillet. This will slightly toast the flour and give the gravy better flavor.

Step 4: Slowly whisk in the vegetable broth. Whisk well to make sure that all of the flour has dissolved off the bottom of the skillet and no lumps remain. Add the sprigs of thyme, sage, and some freshly cracked pepper. Stir to combine.

Step 5: Allow the mixture to come to a simmer. The gravy will begin to thicken as soon as it simmers. Allow the gravy to simmer for 7-10 minutes, whisking often, until it is the desired thickness. Remember that the gravy will continue to thicken as it cools. Taste the gravy and adjust salt and pepper to your liking.

Step 6: Receive praise from your vegan family members and friends for not forgetting them!

My Story

Back in 2018, my sister-in-law went vegan about 1 month before my husband and I hosted our first Thanksgiving. I knew whatever I was going to serve alongside a traditional Thanksgiving meal, I would need to have a vegan option as well. I found a recipe for a whole roasted cauliflower head and this mushroom gravy. It was such a success that the entire family has come to love and enjoy it at our holiday meals. Now the question for our family – regular gravy or mushroom gravy?

Pistachio Cake

MICHELE SPAGNUOLO

Ingredients

Cake:

- 1 (15.25 ounce) package yellow cake mix
- 1 cup vegetable oil
- 1 cup club soda
- 3 eggs
- 1 (3 ounce) package instant pistachio pudding mix
- ½ cup chopped walnuts.

Frosting:

- 1 ½ cups milk
- 1 (3 ounce) package instant pistachio pudding mix
- 1 (1.3 ounce) envelope dry whipped topping mix



Directions

Step 1: Preheat oven to 350 degrees F.

Step 2: Grease and flour a fluted tube pane

Step 3: Beat cake mix, vegetable oil, club soda, eggs, chopped walnuts, and 1 package of pistachio pudding mix together in a bowl until blended; pour into the prepared pan

Step 4: Bake in the preheated oven until a toothpick inserted in the cake comes out clean, 30 to 40 minutes.

Step 5: Turn cake onto a cooling rack and cool completely

Step 6: Beat milk, 1 package pistachio pudding mix, and whipped topping mix together in a bowl using an electric mixer on high until frosting forms stiff peaks.

Step 7: Spread frosting on the cake!

My Story

This has always been my favorite cake! If you have never put club soda in cake mix, wait until you see how moist it makes the cake!

Crimson Holiday Punch

JANET BAMGBADE

Ingredients

- 5 cups tropical punch
- 1 cup cranberry juice
- 1 cup pineapple juice
- ½ cup lemon juice
- 4-5 cups ginger ale
- 1 pint raspberry sherbert

Directions

Step 1: Ensure all ingredients are chilled

Step 2: Combine all juices into a large punch bowl

Step 3: Add ginger ale slowly, to keep as much fizz as possible

Step 4: Add scoops of raspberry sherbet

Step 5: Let sit for a few minutes

Step 6: Serve with a ladle and enjoy!.



My Story

This recipe has been one that I love sharing, each holiday since my time as an undergraduate student. As a member of Delta Sigma Theta Sorority Inc., crimson is one of our staple signature colors. This punch is a beautiful shade of red, perfect to serve for holiday parties!

Pumpkin Cake Roll

SHEILA REEVES

Ingredients

Cake:

- 3 eggs
- 2/3 cup canned pure pumpkin
- 1 cup sugar
- 1 tsp. lemon juice
- ¾ cup flour
- 1 tsp baking powder
- 2 tsp cinnamon
- ½ tsp salt
- 1 cup chopped nuts, optional powdered sugar

Filling:

- 1 8 ounce package of cream cheese
- ½ stick butter, softened
- ½ tsp pure vanilla extract
- 1 cup powdered sugar, sifted

Directions

Step 1: Preheat oven to 375°. Line a rimmed 11x17 cookie sheet or jellyroll pan with waxed paper and set aside. Parchment paper doesn't work unless you use spray oil to grease it first. In a large bowl, beat the eggs on high for 5 minutes.

Step 2: Add the pumpkin, sugar, lemon juice, flour, baking powder, CINNAMON and salt and mix well. Spread the batter on the cookie sheet. It will be very thin. If it doesn't quite get to all the edges don't worry.

Step 3: Sprinkle with nuts, if using. Bake at 375° on the top rack for 15 minutes. Remove from the oven and let stand for 10 minutes.

Step 5: Generously sprinkle powdered sugar on a clean tea towel. Gently flip the cake out onto the towel. Don't worry if the paper comes with it, just gently peel it off, and then roll the cake up in the towel from the long side and let cool completely.

Step 6: To prepare the filling, beat together the cream cheese, butter and VANILLA. Gradually add the powdered sugar and mix well. Carefully unroll the cooled cake and spread with the filling. Roll again and keep in the refrigerator.

Step 8: Slice when fully chilled into 12-16 pieces.

My Story

This is singularly the best pumpkin roll recipe I've ever had. There is a Penzey's Spice Store in downtown Pittsburgh. During my first visit there 8 years ago, my now sister-in-law and I took this recipe as a sample with our order. You can of course use any cinnamon. But we took it home to make, and have made it every year for Thanksgiving since. It's one of our favorite traditions and not truly Fall until we make it!



Cranberry Orange Shortbread Cookies

JULIE BERGER

Ingredients

- ½ Cup Craisins
- ¼ Cup Sugar Divided
- 2 ½ Cup Flour
- 1 Cup Butter Cubed Cold
- 1 TSP Almond Extract
- Zest of an orange
- 1-2 TBSP of Orange Juice
- Sugar to coat cookies



Directions

Step 1: Linebaking sheet with parchment paper

Step 2: In food processor –process cranberries and ¼ cup sugar – set aside

Step 3: In large bowl – add flour, ½ cup sugar, cut in the butter – should be fine crumbs when completed

Step 4: Add extract, cranberries/sugar mix, orange zest and orange juice.

Step 5: Knead dough until it forms a ball – shape dough into a 2-inch diameter log

Step 6: Wrap in plastic and refrigerate 2-72 hours

Step 7: Preheat oven to 325 degrees

Step 8: Cut the dough into ¼ inch thick slices

Step 9: Coat cookies with sugar

Step 10: Bake 12-15 minutes

Step 11: Let cookies cool several minutes before removing to cooling tray

Step 12: Enjoy!!

Cranberry-Apple Pie

ERIC FRIEMAN

Ingredients

Pie crust

- 2 cups all-purpose flour
- 1 teaspoon salt
- 2/3 cup plus 2 tablespoons shortening 5 tablespoons cold water

Filling:

- 3 cups cranberries
- ¾ apple juice or cider 1 ½ cups sugar
- 3 Tbsp. cornstarch
- ¼ tsp. mace
- 2/12 cups sliced apples

Directions

Pie crust

Step 1: Measure flour and salt into bowl. Cut in shortening thoroughly. Spring in water, 1 tablespoon at a time, mixing until all four is moistened and dough almost cleans side of bowl.

Step 2: Gather dough into ball; shape into flattened round on lightly floured cloth-covered board. With floured rolling pin, roll dough 2 inches larger than inverted pie pan. Fold pastry into quarters; unfold and ease into pan.

Step 3: Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll pastry under, even with pan. Fill and bake as directed in filling recipe!

Filling

Step 1: Cook cranberries in apple juice for no more than 10 minutes, until the cranberries start to pop.

Step 2: Add sugar, mace and cornstarch.

Step 3: Add apples.

Step 4: Put in unbaked pie shell, and cover with lattice top.

Step 5: Bake at 375 degrees for 50-60 minutes.

Step 6: Top with whipped cream

Step 7: Enjoy!

My Story

This cranberry-apple pie is a family tradition in the Frieman household and is one of my favorite parts of the meal. My grandma typed up her recipe on her typewriter (pictured above) and my mother scanned it, printed out copies, and put it together as part of a recipe book for both myself and my brother.

