



# HOLIDAY RECIPES

COLLECTION OF HOLIDAY  
EATS AND CUISINE



**COMPLETE®**  
SHOW SERVICES



**LAS VEGAS EXPO®**  
COMPLETE SHOW SERVICES

# A Message From Our CHIEF EXECUTIVE OFFICER

During this special time of year, it gives us a chance to stop and reflect on all the things we have to be grateful for.....good health, family, friends and a thriving business. I especially want to thank each and every one of our clients and suppliers for their support and loyalty. Simply stated, we couldn't do what we do without you!! At Las Vegas Expo Complete Show Services, we take pride in doing what we say we're going to do and doing it better than anyone else. We hope you have a chance to try one of these recipes prepared by our staff and enjoy a Holiday season filled with good food, family, fun and friends.

If cooking isn't your thing, then perhaps this recipe is for you:



- Grab your favorite 6oz glass
- Fill glass with Ice
- Pour Crown Royal directly over ice
- Raise the glass and make a toast
- Sip or gulp
- Repeat as necessary and ENJOY the wonderful Holiday Season

From our family to yours.... wishing you and your family  
a Happy Holiday season.

Sincerely,  
**Bob Cordaro**  
Chief Executive Officer

# TABLE OF CONTENTS

## STARTERS

<b>Banana Bread</b> - Jimmie Velasquez .....	pg 5
<b>Blueberry Protein Pancakes</b> - Mike Carvalho.....	pg 7
<b>Chili Verde</b> - Jimmy Velasquez Sr. ....	pg 9
<b>Creamy Potato &amp; Roasted Red Pepper Dip</b> - Luke Allard .....	pg 11
<b>Hot Spinach &amp; Artichoke Dip</b> - Butch Burgarin .....	pg 13
<b>Roasted Butternut Squash Soup</b> - Michelle Renick .....	pg 15

## MAIN COURSE

<b>Chicken Marsala</b> - Luis Cardelas .....	pg 17
<b>Chicken Parmigiana</b> - Armando Ramirez .....	pg 19
<b>Delicious Turkey</b> - Oliver Gonzales .....	pg 21
<b>Eggplant Boats</b> - Bob Cordaro .....	pg 23
<b>Fried Pork Chops w/Worcestershire Sauce</b> - Troy Miars Cordaro.....	pg 25
<b>Tacos</b> - Jeff Minahan .....	pg 27
<b>Menudo</b> - Lindsey Hullinger.....	pg 29
<b>Salt Encrusted Brazzino</b> - Marco Parrotto .....	pg 31
<b>Smothered Pork Chops</b> - Greg Shotlow .....	pg 33
<b>Stuffed Chicken Thighs</b> - Amanda Colletti .....	pg 35
<b>Tamales</b> - Daniela Martinez.....	pg 37
<b>The Perfect Turkey</b> - Sheenagh Parrotto.....	pg 39
<b>Turkey w/Holiday Rub</b> - Tommy Debusk .....	pg 41
<b>Vegetarian Lasagna</b> - Mitch Isaacs .....	pg 43
<b>Wine Marinated Pot Roast</b> - Juan Salgado .....	pg 45

## SIDE DISHES

<b>Brown Bread</b> - Sean Cummins.....	pg 47
<b>Creamy Chicken Gnocchi Soup</b> - Missy Hollis .....	pg 49
<b>Jello Fruit Salad</b> - Kevin Leasure.....	pg 51
<b>Oven Roasted Brussel Sprouts</b> - Lara Davie.....	pg 53
<b>Streusel Sweet Potatoes</b> - Denise Hullinger.....	pg 55
<b>Stuffing</b> - Nick Cordaro .....	pg 57

## DESSERTS

<b>Chocolate Truffle Cheesecake</b> - George Ortiz.....	pg 59
<b>Ice Cream Bread</b> - Lorinda Koch .....	pg 61
<b>Peach Cobbler</b> - Bailey Ortiz .....	pg 63
<b>Peanut Butter Cookies</b> - Angel Botello.....	pg 65
<b>Snowball Cookies</b> - Michele Lowe.....	pg 67
<b>Strawberry Santa's</b> - Jen Cordaro .....	pg 69

<b>EMPLOYEE SIGNATURES</b> .....	pg 70,71
----------------------------------	----------



What is your favorite Holiday movie?

*"Die Hard"*

Jimmie Velasquez – (I&D Manager)



# BANANA BREAD

## INGREDIENTS:

- 2 TO 3 VERY RIPE BANANAS, PEELED.
- 1/3 CUP MELTED BUTTER.
- 1 TEASPOON BAKING SODA.
- PINCH OF SALT.
- 3/4 CUP SUGAR (1/2 CUP IF YOU WOULD LIKE IT LESS SWEET, 1 CUP IF MORE SWEET)
- 1 LARGE EGG, BEATEN.
- 1 TEASPOON VANILLA EXTRACT.
- 1 1/2 CUPS OF ALL-PURPOSE FLOUR.

---

## INSTRUCTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

What is your favorite Holiday movie?

*"Planes, Tranes and Automobiles"*  
Mike Carvalho – (Art Director/3D Design)



# BLUEBERRY PROTEIN PANCAKES

## INGREDIENTS:

- 1 SCOOP OF WHEY PROTEIN POWDER (VANILLA IS PREFERRED)
- 3 EGG WHITES (1/2 CUP)
- 1/2 CUP OATMEAL (UNCOOKED)
- 1/2 MEDIUM BANANA
- 2 TSP BAKING POWDER

---

## INSTRUCTIONS:

Place raw, uncooked oatmeal in a blender or food processor and blend until it becomes fine flour.

Add eggs, banana, protein powder, and baking powder and pulse blend until smooth.

Toss blueberries into the batter and mix using a spatula or spoon.

Place a skillet on medium-high heat and measure out about 1/8 cup or 2 tbsp of batter per pancake.

Cover the pancakes while they cook to help the inside cook faster. Cook them for about 45 seconds to 1 minute on the first side, and then about 30-45 seconds on the other side.



What is your favorite Holiday movie?

*"National Lampoon's Christmas Vacation"*  
Jimmy Velasquez Sr. – (Warehouse Operations)





# CHILI VERDE

## INGREDIENTS:

- 1 TEASPOON DRIED OREGANO, CRUMBLed
- 1 TABLESPOON GROUND CUMIN
- 3 TABLESPOONS GREEN CHILE POWDER
- 1 (19-OUNCE) CAN GREEN ENCHILADA SAUCE
- 32 OUNCES CANNED TOMATILLOS WITH THEIR LIQUID
- 1 (7-OUNCE) CAN HOT SALSA VERDE
- 3 1/2 POUNDS PORK SIRLOIN, CUBED
- LARD OR OIL, AS NEEDED, TO BROWN
- 2 CUPS FINELY MINCED ONIONS
- 1 1/2 TABLESPOONS PRESSED FRESH GARLIC
- 2 POUNDS DICED GREEN CHILES, FRESH OR FROZEN
- 2 CUPS VERY FINELY MINCED MIXED FRESH GREEN PEPPERS
- 1 TEASPOON LIME JUICE
- 1/2 CUP FINELY CHOPPED CILANTRO LEAVES
- SALT

---

## INSTRUCTIONS:

In a small bowl, combine oregano, cumin, and chile powder. In a chili pot, combine enchilada sauce, tomatillos, and salsa verde. Press tomatillos against the side of the pot to crush. Add the oregano mixture to the liquids. Heat to boiling. Reduce heat and simmer, stirring frequently.

Brown the meat in lard or oil in batches with onions and pressed garlic. Drain meat and add to chili pot. Add diced green chiles. Return pot to simmer.

After 2 hours, add half of finely minced green peppers. Add salt, as desired. Taste and adjust, adding additional minced peppers as desired. After 2 1/2 hours thicken or thin, as needed. After 2 3/4 hours, adjust salt and other seasonings as needed.

Just before serving, add lime juice and cilantro.

Recipe courtesy Karen Ray 2001 Chili Verde Champion

What is your favorite Holiday movie?

*"Bad Santa"*

Luke Allard – (General Manager I&D)



# CREAMY POTATO AND ROASTED RED PEPPER DIP

## INGREDIENTS:

- 2 RUSSET POTATOES (ABOUT 1 POUND), SCRUBBED
- KOSHER SALT
- 6 MEDIUM GARLIC CLOVES
- 3/4 CUP WHOLE BLANCHED ALMONDS
- 1/2 CUP PLUS 2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL FOR DRIZZLING
- 2 WHOLE JARRED ROASTED RED PEPPERS, RINSED AND PATTED DRY
- 1/2 CUP FRESH FLAT-LEAF PARSLEY LEAVES
- 1/4 TEASPOON CRUSHED RED PEPPER FLAKES
- 1/4 CUP FRESH LEMON JUICE
- 3 TABLESPOONS WHITE WINE VINEGAR
- BAKED PITA CHIPS AND/OR WARM FRESH PITA BREAD WEDGES, FOR SERVING

## INSTRUCTIONS:

Special equipment: A food mill or ricer

Put the potatoes and 1 tablespoon salt in a medium saucepan and cover with cold water by 2 inches. Bring to a boil over high heat. Lower the heat and simmer until the potatoes are very tender, 25 to 30 minutes. Once the water is at a simmer, add the garlic cloves to the water and cook until just tender, 2 to 3 minutes. Use a slotted spoon to remove the garlic from the water. Cool the garlic slightly and then coarsely chop it.

Add the garlic to a food processor along with the almonds and 1/2 cup of oil. Process until the mixture becomes a thick paste. Transfer the paste to a large bowl and reserve.

Rinse out the food processor and add the roasted red peppers, parsley, pepper flakes, 2 tablespoons of the oil and 1/4 teaspoon salt. Process until the mixture

is a mostly smooth with some small chunks. Reserve.

When the potatoes are tender, drain them well then cool slightly. Use a clean dishtowel to rub off the skins. Discard the skins and coarsely chop the potatoes. Run the potatoes through a food mill or ricer and add them to the bowl with the reserved almond mixture. Add 2 teaspoons salt and gently stir the potatoes and almond mixture together until just combined. Stir in the lemon juice, vinegar and 1/2 cup water. Taste for seasoning and add more salt if needed.

Spoon the potato mixture into a shallow baking dish and make a large well in the middle. Fill it with the reserved red pepper sauce and lightly drizzle everything with olive oil. Serve warm or at room temperature with pita chips and/or warm pita bread wedges.

What is your favorite Holiday movie?

*"Bad Santa"*

Butch Burgarin – (Modular Display Foreman)





# HOT SPINACH AND ARTICHOKE DIP

## INGREDIENTS:

- 1 CUP THAWED, CHOPPED FROZEN SPINACH
- 1 1/2 CUPS THAWED, CHOPPED FROZEN ARTICHOKE HEARTS
- 6 OUNCES CREAM CHEESE
- 1/4 CUP SOUR CREAM
- 1/4 CUP MAYONNAISE
- 1/3 CUP GRATED PARMESAN
- 1/2 TEASPOON RED PEPPER FLAKES
- 1/4 TEASPOON SALT
- 1/4 TEASPOON GARLIC POWDER

---

## INSTRUCTIONS:

Boil spinach and artichokes in 1 cup of water until tender and drain. Discard liquid. Heat cream cheese in microwave for 1 minute or until hot and soft. Stir in rest of ingredients and serve hot.

What is your favorite Holiday movie?

*"Elf"*

Michelle Renick – (National Accounts/Brand Manager)



# ROASTED BUTTERNUT SQUASH SOUP AND CURRY CONDIMENTS

## INGREDIENTS:

- 3 TO 4 POUNDS BUTTERNUT SQUASH, PEELED AND SEEDED
- 2 YELLOW ONIONS
- 2 MCINTOSH APPLES, PEELED AND CORED
- 3 TABLESPOONS GOOD OLIVE OIL
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
- 2 TO 4 CUPS CHICKEN STOCK, PREFERABLY HOMEMADE
- 1/2 TEASPOON GOOD CURRY POWDER

## FOR THE CONDIMENTS:

- SCALLIONS, WHITE AND GREEN PARTS, TRIMMED AND SLICED DIAGONALLY
- FLAKED SWEETENED COCONUT, LIGHTLY TOASTED
- ROASTED SALTED CASHEWS, TOASTED AND CHOPPED
- DICED BANANA

---

## INSTRUCTIONS:

Preheat the oven to 425 degrees F. Cut the butternut squash, onions and apples in 1-inch cubes. Place them on a sheet pan and toss with the olive oil, 1 teaspoon salt and 1/2 teaspoon pepper. Divide the squash mixture between 2 sheet pans and spread it in a single layer. Roast for 35 to 45 minutes, until very tender.

Meanwhile, heat the chicken stock to a simmer. When the vegetables are done, put them through a food mill fitted with the medium blade. (Alternatively, you can place the roasted vegetables in

batches in a food processor fitted with the steel blade.

Add some of the chicken stock and coarsely puree.) When all of the vegetables are processed, place them in a large pot and add enough chicken stock to make a thick soup. Add the curry powder, 1 teaspoon salt and 1/2 teaspoon pepper. Taste for seasonings to be sure there's enough salt and pepper to bring out the curry flavor. Reheat and serve hot with condiments either on the side or on top of each serving. kosher salt and pulse to a chunky puree.

What is your favorite Holiday movie?

*"Jungle Boy"*  
Luis Cardelas – (Driver)





# CHICKEN MARSALA

## INGREDIENTS:

- 4 SKINLESS, BONELESS, CHICKEN BREASTS (ABOUT 1 1/2 POUNDS)
- ALL-PURPOSE FLOUR, FOR DREDGING
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
- 1/4 CUP EXTRA-VIRGIN OLIVE OIL
- 4 OUNCES PROSCIUTTO, THINLY SLICED
- 8 OUNCES CRIMINI OR PORCINI MUSHROOMS, STEMMED AND HALVED
- 1/2 CUP SWEET MARSALA WINE
- 1/2 CUP CHICKEN STOCK
- 2 TABLESPOON UNSALTED BUTTER
- 1/4 CUP CHOPPED FLAT-LEAF PARSLEY

---

## INSTRUCTIONS:

Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them; pound with a flat meat mallet, until they are about 1/4-inch thick. Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly.

Heat the oil over medium-high flame in a large skillet. When the oil is nice and hot, dredge both sides of the chicken cutlets in the seasoned flour, shaking off the excess. Slip the cutlets into the pan and fry for 5 minutes on each side until golden, turning once – do this in batches if the pieces don't fit comfortably in

the pan. Remove the chicken to a large platter in a single layer to keep warm.

Lower the heat to medium and add the prosciutto to the drippings in the pan, saute for 1 minute to render out some of the fat. Now, add the mushrooms and saute until they are nicely browned and their moisture has evaporated, about 5 minutes; season with salt and pepper. Pour the Marsala in the pan and boil down for a few seconds to cook out the alcohol. Add the chicken stock and simmer for a minute to reduce the sauce slightly. Stir in the butter and return the chicken to the pan; simmer gently for 1 minute to heat the chicken through. Season with salt and pepper and garnish with chopped parsley before serving.

What is your favorite Holiday movie?

*"Home Alone"*

Armando Ramirez – (Warehouse Operations)



# CHICKEN PARMIGIANA

## INGREDIENTS:

- 4 BONELESS, SKINLESS CHICKEN BREASTS, POUNDED THIN
  - SALT AND FRESHLY GROUND BLACK PEPPER
  - 2 CUPS ALL-PURPOSE FLOUR, SEASONED WITH SALT AND PEPPER
  - 4 LARGE EGGS, BEATEN WITH 2 TABLESPOONS WATER AND SEASONED WITH SALT AND PEPPER
  - 2 CUPS PANKO BREAD CRUMBS
  - 1 CUP VEGETABLE OIL OR PURE OLIVE OIL TOMATO SAUCE, RECIPE FOLLOWS
  - 1 POUND FRESH MOZZARELLA, THINLY SLICED
  - 1/4 CUP FRESHLY GRATED PARMESAN
  - FRESH BASIL OR PARSLEY LEAVES, FOR GARNISH
- TOMATO SAUCE:
- 2 TABLESPOONS OLIVE OIL
  - 1 LARGE SPANISH ONION, FINELY CHOPPED
  - 4 CLOVES GARLIC, SMASHED WITH SOME KOSHER SALT TO MAKE A PASTE
  - TWO 28-OUNCE CANS PLUM TOMATOES AND THEIR JUICES, PUREED IN A BLENDER
  - ONE 16-OUNCE CAN CRUSHED TOMATOES
  - 1 SMALL CAN TOMATO PASTE
  - 1 BAY LEAF
  - 1 SMALL BUNCH ITALIAN PARSLEY
  - 1 CUBANO CHILE PEPPER, CHOPPED
  - SALT AND FRESHLY GROUND PEPPER

---

## INSTRUCTIONS:

Preheat oven to 400 degrees F.

Season chicken on both sides with salt and pepper. Dredge each breast in the flour and tap off excess, then dip in the egg and let excess drip off, then dredge on both sides in the bread crumbs.

Divide the oil between 2 large saute pans and heat over high heat until almost smoking. Add 2 chicken breasts to each pan and cook until golden brown on both sides, about 2 minutes per side. Transfer to a baking sheet and top each breast with some Tomato Sauce, a few slices of the mozzarella, salt and pepper, and a tablespoon of Parmesan. Bake in the oven until the chicken is cooked through and the cheese is melted, about 5 to 7 minutes. Remove from the oven and garnish with basil or parsley leaves.

### TOMATO SAUCE:

Heat olive oil in a medium saucepan over medium heat. Add onions and garlic and cook until soft. Add pureed tomatoes with their juices, crushed tomatoes, tomato paste, 1 cup water, bay leaf, parsley, Cubano pepper, and bring to a boil. Season, to taste, with salt and pepper. Reduce heat and cook until slightly thickened, about 30 minutes.



What is your favorite Holiday movie?

*"A Christmas Story"*

Lindsey Hullinger – (Accounting Assistant)





# DELICIOUS TURKEY

## INGREDIENTS:

- 9 LB TURKEY
- CHICKEN BROTH
- POULTRY SEASONING
- BUTTER

---

## INSTRUCTIONS:

Get a small frozen turkey, 9 Lbs or under, two if you have a larger family.

Defrost in cool water, 1 hour for every pound.

Rinse Turkey in cool water to clean it before baking. Tie the legs of the turkey.

Fill roasting pan with a mixture of water, chicken broth, poultry seasoning and butter. At least four cans of chicken broth, but amount varies depending on size of roasting pan.

Put metal grate in roasting pan.

Place turkey on the grate in the pan, breast side up, and make sure the bottom of the turkey (one inch) is submerged in the broth, and remains that way during the duration of baking. Add more broth and water as need to maintain the one inch water line.

Baste liberally with melted butter and poultry seasoning.

Bake the turkey at 300-325 degrees F for 2 ½ - 3 hours in a standard oven (for a 7-9 lb turkey), or 1 ½ - 2 hours in a convection oven (for a 6 – 10 lb turkey).

Bake until the internal temperature reaches at least 165 degrees F in the breast, the button pops on your turkey, or the meat falls off the bone. Baking times will vary depending on the size of your bird.

You can bake the turkey at lower temperatures, but increase the cooking time to accommodate for the lower temperature.

Remember to baste frequently, and cover the turkey with foil after the exposed skin turns a golden brown.

Carve and enjoy!

What is your favorite Holiday movie?

*"The Santa Clause 2"*  
Bob & Sue Cordaro



# EGGPLANT BOATS

2 to 3 bottles store bought sauce any brand. I would just add a little sugar to it, simmer to warm it. I know you are surprised about the store bought, but I don't have my sauce recipe written down it's in my head, and I can do it without measuring! I'll have to write it down one day!! Sorry! But you can use your sauce recipe too!! It will be ok!

## INGREDIENTS:

- 2 EGG PLANTS CUT LENGTH WISE, CUT OUT FLESH WITHOUT DAMAGING THE SKIN, SMALL KNIFE AND SPOON WORKS GREAT! SEEDS AND ALL!!
- 1-1/2 CUPS COOKED WHITE RICE
- 1 POUND 85/15 GROUND BEEF
- CHOPPED ONION
- PINCH HOT PEPPER FLAKES
- 1/3 CUP OF ROMANO CHEESE
- 1/3 BREAD ITALIAN BREAD CRUMB
- SALT/ PEPPER TO TASTE

## INSTRUCTIONS:

In frying pan add: Ground beef, Onion, Flesh from the egg plant, Salt/ pepper and hot pepper flakes (optional )

Cook till tender and soft. Cool for a bit. Put it in a bowl

Add: Rice, Cheese, Bread Crumbs, Pinch more salt/pepper

Mix all ingredients together. Split the mixture between all 4 halves till gone.

I use Big Aluminum pan, pour half bottle of sauce on the bottom of the pan, place stuffed egg plants in pan, pour sauce on top of them.

Add your favorite toppings like grape tomatoes, basil leaves, cheese topping if you like, mozzarella would be great!

Bake: 350 degrees F | 2 hours | Check after 1-1/2

Pierce with knife, goes through easily it's done. Good Luck!!





What is your favorite Holiday movie?

*"Jingle All The Way"*

Troy Miars Cordaro – (Warehouse Operations)



# FRIED PORK CHOPS WITH WORCESTERSHIRE SAUCE

## INGREDIENTS:

- PORK CHOPS
- 1 CAN OF PEAS
- WORCESTERSHIRE SAUCE  
TO YOUR TASTE

---

## INSTRUCTIONS:

Put a little oil in the pan, when heated place pork chops in pan, season and add Worcestershire sauce throughout cooking process.

When thoroughly cooked take pork chops out of pan and add 1 can of peas drained and fry with additional worcestershire sauce.



What is your favorite Holiday movie?

*"Home Alone"*  
Jeff Minahan –(GM Shop)

# TACOS

## INGREDIENTS:

- 1 LARGE YELLOW ONION, SLICED INTO THIN RINGS
- 1 – 3 POUND BONELESS BEEF CHUCK ROAST
- 2 – 14OZ. CANS SEASONED DICED TOMATOES
- 1 – 14OZ. CAN BEEF BROTH
- 1 CUP COLD COFFEE
- 3 CLOVES GARLIC, CHOPPED
- 1 TEASPOON CHILI POWER
- ½ TEASPOON SALT
- ¼ TEASPOON BLACK PEPPER

---

## INSTRUCTIONS:

Layer half the onion rings into the bottom of a slow cooker. Place chuck roast on top of onions.

Pour diced tomatoes, beef broth and coffee into the cooker over the roast, stir in garlic, chili power, salt and black pepper. Spread remaining onion ring over the mixture.

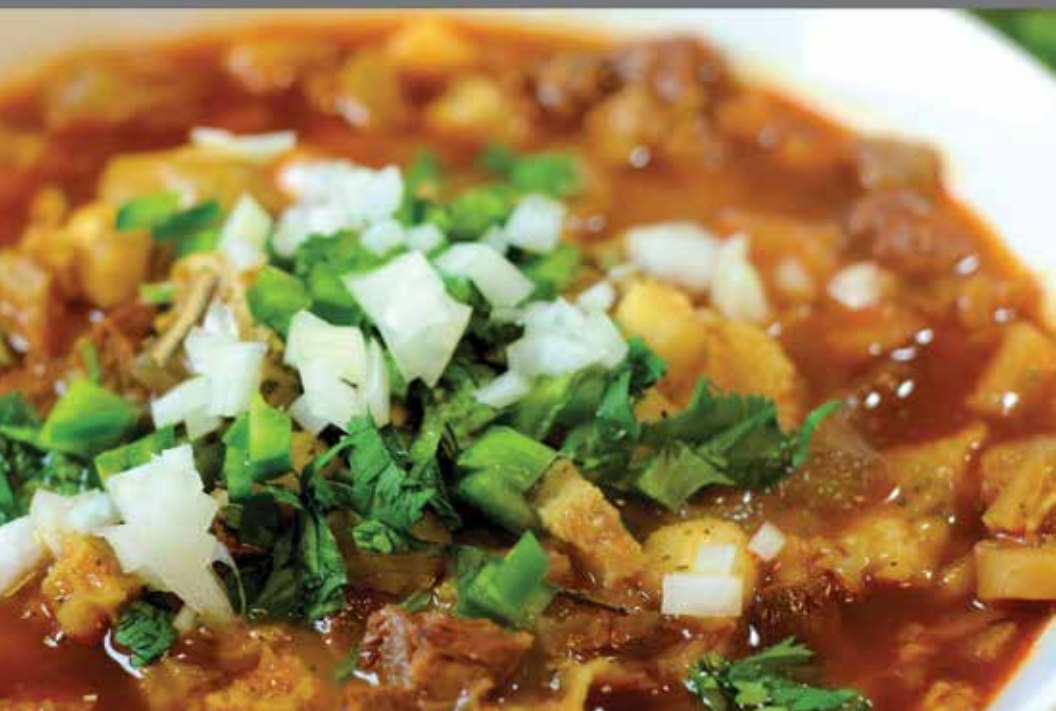
Cover the cooker and cook on low until beef is tender, 6 to 10 hours.

Transfer chuck roast to bowl and shred meat. Return meat to cooker and stir in sauce.



# What is your favorite Holiday movie?

*"National Lampoon's Christmas Vacation"*  
Oliver Gonzales – (Warehouse Manager)



## INGREDIENTS:

- HONEYCOMB TRIPE 900 GRAMS
- PIG TROTTERS 2

### FOR BRAISING LIQUID:

- WATER 10 CUPS
- ONION SLICED 1 LARGE
- GARLIC SMASHED 1 HEAD
- CILANTRO (STEMS & ROOTS ONLY) 5 PLANTS
- BLACK PEPPERCORNS 1 TABLESPOON
- BAY LEAVES 2 WHOLE
- CUMIN SEEDS 1 TEASPOON
- MEXICAN OREGANO 2 TEASPOONS

- CHILES DE ARBOL (SMALL SPICY RED) 4

- KOSHER SALT (HALVE IF USING TABLE SALT) 3 TABLESPOONS
- VINEGAR 2 TABLESPOONS

### FOR MENUDO:

- DRIED GUAJILLO CHILIES 115 GRAMS
- COOKED WHITE HOMINY 3 CUPS
- VINEGAR 2 TABLESPOONS
- SUGAR 2 TABLESPOONS
- GARLIC MINCED 2 CLOVES
- MEXICAN OREGANO 1 TEASPOON
- GROUND CUMIN ½ TEASPOON



# MENUDO

## INSTRUCTIONS:

If your tripe has been bleached (white color), soak it in a couple changes of cold water for a few hours to get rid of the chlorine smell. If you are using unbleached tripe (grey or greenish brown), thoroughly clean it under cold water and remove any extra fat on the smooth side.

Bring a large pot of water to a boil then add the tripe and trotters. Boil for about 5 minutes then drain, discarding the water, and wash the tripe and foot clean of any brown gunk that's collected on the surface.

Wash the pot out and return the cleaned tripe and trotter to the pot then add all the ingredients for the braising liquid. Cover and bring to a boil, then turn down the heat to low and simmer for 3 hours. Turn off the heat and allow it to cool to room temperature.

Remove the tripe and brush off any spices or brown stuff. Slice it into ½" x 2" strips. Remove the trotters, clean and strip off the meat and tendon then roughly chop. Strain the stock through a double mesh strainer into a bowl and press on the solids. Wash out the pot and add the chopped tripe and trotter back into the pot.

Place the oven rack in the lower middle position and preheat to 350 degrees F. Tear the guajillo chilies open, discarding

the stems and seeds. Flatten the chilies on a foil lined baking sheet then spritz with cooking spray. Put the chilies in the oven for about 5 minutes or until you start smelling sweet and peppery, be careful not to burn them. Remove them from the oven and cover with very hot tap water and allow them to rehydrate (about 15-20 minutes).

Drain the chilies and put them in a blender with about half the stock. Puree until smooth, adding more stock if needed. Strain the chili mixture through a double mesh strainer into the pot with the tripe and trotters. Once you have strained the chili mixture, pour the rest of the stock through the strainer into the pot, pressing on any remaining solids.

If you are using frozen hominy, measure out 3 cups into the pot. If you are using canned hominy, wash and soak in cold water to get rid of the "canned" taste. Add the rest of the menudo ingredients, lightly salt to taste and simmer uncovered for about an hour, until the tripe has taken on the color of the chilies and the soup is nice and thick. Check one last time for salt and augment if needed.

It's best if you let it sit overnight for the flavors to mingle, but you can also eat it right away. Serve with tortillas, chopped sweet onions, cilantro and lots of lime.

What is your favorite Holiday movie?

*"A Christmas Story"*  
Marco Parrotto – (VP Sales)



# SALT ENCRUSTED BRANZINO

## INGREDIENTS:

- 12 OUNCES CHERRY TOMATOES, PREFERABLY HEIRLOOM
- 1 TABLESPOON MINCED SHALLOT
- 1/2 CUP EXTRA-VIRGIN OLIVE OIL
- 4 TEASPOONS FRESH LEMON JUICE
- SEA SALT
- FRESHLY GROUND BLACK PEPPER
- 6 LARGE EGG WHITES (ABOUT 3/4 CUP), LIGHTLY BEATEN
- 7 CUPS KOSHER SALT (ABOUT 2 1/2 POUNDS), PLUS MORE FOR SEASONING
- 1/4 CUP GROUND FENNEL
- 2 WHOLE BRANZINO (ABOUT 1 1/2 POUNDS EACH)
- 1 1/4 POUNDS ZUCCHINI
- 2 GARLIC CLOVES, (DO NOT
- 1/2 CUP BASIL LEAVES, PLUS MORE FOR GARNISH
- 2 WHOLE LEMONS

## INSTRUCTIONS:

Bring a medium saucepan of water to a boil and fill a bowl with ice water. Using a sharp paring knife, score an "X" on the bottoms of the tomatoes and blanch them in the boiling water for 5 seconds; drain immediately and chill in the ice water. Drain again. Peel the tomatoes. In a small bowl, toss the tomatoes with the shallot, 2 tablespoons of the olive oil and 2 teaspoons of lemon juice and season with salt and pepper. Refrigerate. Thinly slice lemons to place aside for later.

Preheat the oven to 400° F. In a large bowl, stir the egg whites with the 7 cups of kosher salt, the fennel and 3/4 cup of water until the mixture resembles moist sand. Spread a scant 1/2-inch-thick layer of the salt in an oval baking dish large enough to hold both fish. Pat the salt into a neat oval and place layer of lemons on the salt then place the fish on top of the lemons. Then place another layer of lemons on top of the fish. Then pack the remaining salt on top of and around the fish. Poke a hole into the crust at the thickest part of the fish, behind the

head. Bake for 30 to 35 minutes, until thermometer inserted in the hole registers 135° F. Transfer the dish to a warm place and let the fish rest for 10 minutes.

Meanwhile, quarter the zucchini lengthwise and cut out the seed cores; discard the cores or save for soup. Cut each quarter into 2-inch pieces. In a small saucepan, combine the zucchini pieces with the remaining 6 tablespoons of olive oil and the garlic and bring to a boil over high heat. Add the 1/2 cup of basil leaves and cook for 1 minute. Transfer the mixture to a blender. Add the remaining 2 teaspoons of lemon juice and 1 teaspoon of kosher salt and pulse to a chunky puree.

Run a serrated knife horizontally around the base of the salt mound and carefully remove the top crust. Transfer the fish to a work surface and fillet them, removing the skin. Transfer to plates. Spoon the zucchini around the fish and garnish with the tomatoes. Drizzle some of the tomato marinade on top and garnish with basil leaves. Serve right away.



What is your favorite Holiday movie?

*"How The Grinch Stole Christmas"*  
Greg Shotlow – (Warehouse Operations)





# SMOTHERED PORK CHOPS

## INGREDIENTS:

- 4 BONE-IN CENTER-CUT PORK CHOPS (ABOUT 1 INCH THICK)
- KOSHER SALT
- 1/2 TEASPOON CAJUN SEASONING
- 3/4 CUP ALL-PURPOSE FLOUR
- 2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 1 TABLESPOON UNSALTED BUTTER
- 1 LARGE ONION, SLICED 1/4 INCH THICK
- 1 TABLESPOON FRESH THYME, CHOPPED
- 1 1/2 CUPS LOW-SODIUM CHICKEN BROTH
- 2/3 CUP BUTTERMILK
- STORE-BOUGHT BISCUITS, FOR SERVING (OPTIONAL)

---

## INSTRUCTIONS:

Sprinkle the pork chops all over with salt and the Cajun seasoning. Pour the flour into a shallow bowl. Dredge the chops in the flour, turning to coat, and tap off any excess. Reserve the remaining flour. Heat the olive oil in a large skillet over medium-high heat. Add the chops; cook until browned, 2 to 3 minutes per side. Transfer to a plate. Add the butter, onion, thyme and a pinch of salt to the skillet. Cook, stirring occasionally, until the onion is golden brown, 8 to 10 minutes. Add 2 tablespoons of the reserved flour to the skillet and cook, stirring, 1 minute. Add the chicken broth, bring to a boil and cook until reduced by one-third, about 2 minutes. Add the buttermilk and return the chops to the skillet. Bring the sauce to a simmer, then reduce the heat to medium low and cook until the sauce is thickened and the chops are just cooked through, 10 to 12 minutes. Serve with biscuits.

What is your favorite Holiday movie?

*"How The Grinch Stole Christmas"*  
Amanda Colletti – (Account Manager)



# STUFFED CHICKEN THIGHS

## INGREDIENTS:

- 4 CHICKEN THIGHS
- OLIVE OIL
- SALT AND PEPPER
- 2 CUPS OF STEAMED SPINACH
- 1/2 CUP SOUR CREAM
- 1/2 CUP SHREDDED PEPPER JACK CHEESE
- TIN FOIL

---

## INSTRUCTIONS:

Heat oven to 350 degrees F. Pound out 4 chicken thighs to about 1/2" thick. Coat lightly with olive oil, salt and pepper.

In a separate bowl combine 2 cups steamed spinach, 1/2 cup sour cream, and 1/2 cup shredded pepper jack cheese. Mix well. Add spinach mixture to thighs and secure with a toothpick. Place them in the oven covered with foil for approx. 30 min . Remove foil and bake for approx. 15 additional minutes.



What is your favorite Holiday movie?

*"Home Alone"*

Daniela Martinez – (Exhibitor Services)





# TAMALES

## INGREDIENTS:

### TAMALE FILLING:

- 1 1/4 POUNDS PORK LOIN
- 1 LARGE ONION, HALVED
- 1 CLOVE GARLIC
- 4 DRIED CALIFORNIA CHILE PODS
- 2 CUPS WATER
- 1 1/2 TEASPOONS SALT

### TAMALE DOUGH

- 2 CUPS MASA HARINA
- 1 (10.5 OUNCE) CAN BEEF BROTH
- 1 TEASPOON BAKING POWDER
- 1/2 TEASPOON SALT

## INSTRUCTIONS:

Place pork into a Dutch oven with onion and garlic, and add water to cover. Bring to a boil, then reduce heat to low and simmer until the meat is cooked through, about 2 hours.

Use rubber gloves to remove stems and seeds from the chile pods. Place chiles in a saucepan with 2 cups of water. Simmer, uncovered, for 20 minutes, then remove from heat to cool. Transfer the chiles and water to a blender and blend until smooth. Strain the mixture, stir in salt, and set aside. Shred the cooked meat and mix in one cup of the chile sauce.

Soak the corn husks in a bowl of warm water. In a large bowl, beat the lard

with a tablespoon of the broth until fluffy. Combine the masa harina, baking powder and salt; stir into the lard mixture, adding more broth as necessary to form a spongy dough.

Spread the dough out over the corn husks to 1/4 to 1/2 inch thickness. Place one tablespoon of the meat filling into the center. Fold the sides of the husks in toward the center and place in a steamer. Steam for 1 hour.

Remove tamales from husks and drizzle remaining chile sauce over. Top with sour cream. For a creamy sauce, mix sour cream into the chile sauce.

# What is your favorite Holiday movie?

*"A Muppet Christmas Carol"*

Sheenagh Parrotto – (Account Executive/Social Media)



## INGREDIENTS:

- 1 SPRIG FRESH SAGE , LEAVES PICKED
- 12 STRIPS HIGHER-WELFARE PANCETTA OR THINLY SLICED STREAKY BACON
- 1 BULB GARLIC , BROKEN INTO CLOVES
- 4 MEDIUM RED ONIONS , PEELED
- 2 STICKS CELERY , TRIMMED AND CHOPPED
- 1 BIG HANDFUL BREADCRUMBS
- 1 HANDFUL DRIED APRICOTS
- 300 G HIGHER-WELFARE MINCED PORK
- 1 LEMON , ZEST OF
- 1 PINCH GRATED NUTMEG
- 1 LARGE FREE-RANGE EGG
- SEA SALT
- FRESHLY GROUND BLACK PEPPER
- 12 SMALL SPRIGS OF FRESH ROSEMARY PLUS A FEW EXTRA
- 4-4.5 KG HIGHER-WELFARE TURKEY, AT ROOM TEMPERATURE
- 2 CARROTS PEELED
- 1 LARGE ORANGE
- OLIVE OIL
- 2 TABLESPOONS PLAIN FLOUR
- 1.1 LITRES ORGANIC CHICKEN OR VEGETABLE STOCK

# THE PERFECT TURKEY

## INSTRUCTIONS:

Preheat the oven to maximum. Heat a saucepan until medium hot and add a splash of olive oil, the sage leaves and 6 of the pancetta or bacon strips. Peel and chop 2 garlic cloves and 1 onion. Add the garlic, celery and onion to the saucepan and fry everything gently until soft and golden brown. Take the pan off the heat, add the breadcrumbs and, while the mix is cooling down, chop the apricots roughly and stir them in. When the stuffing has cooled down, add the pork, lemon zest, nutmeg, egg and lots of salt and pepper, and mix everything together well.

Slice the remaining strips of pancetta or bacon in half and slice 1 peeled garlic clove into thin slivers. Place a rosemary sprig and a garlic sliver on one end of a halved strip of pancetta and roll it up tightly. Repeat with the other pieces of pancetta until you have 12 little rolls. Stab the thighs and drumsticks of the turkey in 6 places on each side. Push a little pancetta roll into each hole until it just peeps out. This'll give your turkey thighs a fantastic flavour and will keep them moist while they cook.

Chop the remaining onions in half and slice the carrots thickly. Give your turkey a good wipe, inside and out, with kitchen paper, and place it on a board, with the neck end towards you. Find the edge of the skin that's covering the turkey's breasts and gently peel it back. Work your fingers and then your hand under the skin, freeing it from the meat. If you're careful you should be able to

pull all the skin away from the meat, keeping it attached at the sides. Go slowly and try not to make any holes! Lift the loose skin at the neck end and spoon the stuffing between the skin and the breast, tucking the flap of skin underneath to stop anything leaking out. Pop the orange in the microwave for 30 seconds to warm it up and stuff it into the cavity. Weigh the stuffed turkey and calculate the cooking time (about 20 minutes per 500g/1lb 2oz).

Place the bird on a large roasting tray, rub it all over with olive oil and season well. Surround with the chopped carrots, onions, remaining garlic, cover with tinfoil and place in the preheated oven. Turn the heat down right away to 180°C/350°F/gas 4, and roast for the calculated time, or until the juices run clear from the thigh if you pierce with it a knife or a skewer. Remove the tinfoil for the last 45 minutes to brown the bird. Carefully lift the turkey out of the tray and rest on a board that's covered loosely with foil for at least 1 hour, preferably 2 hours for bigger birds. When the resting time's nearly up, skim the surface fat from the roasting tray and add the flour and stock. Place the tray on the hob and bring to the boil on a high heat. When the gravy starts to thicken, strain it into a bowl. Carve your turkey, serve with the gravy and dig in!

Remember to baste frequently, and cover the turkey with foil after the exposed skin turns a golden brown.



What is your favorite Holiday movie?

*"The Ref"*

Tommy Debusk – (GC Operations Manager)



# THANKSGIVING TURKEY WITH HOLIDAY RUB

## INGREDIENTS:

### HOLIDAY RUB:

- 2 TEASPOONS KOSHER SALT
- 1 TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TEASPOONS DRIED THYME
- 2 TEASPOONS DRIED ROSEMARY
- 1 TEASPOON DRIED SAGE
- 1/2 TEASPOON GARLIC POWDER

### TURKEY:

- 1 (14 TO 16 POUND) TURKEY, RINSED, PATTED DRY INSIDE AND OUT (NECK, HEART, AND GIZZARD RESERVED)

- SALT AND FRESHLY GROUND BLACK PEPPER

- 2 TABLESPOONS OLIVE OIL

### GRAVY:

- TURKEY OR CHICKEN STOCK
- 2 GARLIC CLOVES, THINLY SLICED
- 2 SHALLOTS, FINELY CHOPPED
- 3 TABLESPOONS ALL-PURPOSE FLOUR
- 2 TABLESPOONS FRESH LEMON JUICE
- 1/2 CUP SOUR CREAM
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

## INSTRUCTIONS:

Preheat the oven to 325 degrees F.

Mix all of the dry rub ingredients in a small bowl. Put the turkey on a rack in a roasting pan. Generously season the turkey cavity with salt and pepper, to taste. Brush the turkey with olive oil, and rub it with the seasoning mixture. Tie the legs together loosely to hold their shape, and tuck the wing tips under.

Roast the turkey until an instant-read thermometer inserted into the thickest part of thigh registers 165 to 170 degrees F, about 3 hours.

Transfer the turkey to a platter. Tent it very loosely with foil, and let it rest for at least 30 minutes (the internal temperature will rise 5 to 10 degrees). Reserve the juices in the pan.

Gravy: Scrape the juices and browned bits from the roasting pan into a large glass measuring cup. Spoon off the fat, reserving 2 tablespoons. If necessary, add enough stock to the juices to measure 1 2/3 cups.

Heat the reserved 2 tablespoons fat in a heavy, large saucepan over medium-high heat. Add the garlic, and shallots, and saute for 2 minutes. Add the flour and whisk until golden, about 4 minutes. Add the degreased pan juices, and the 2 cups stock. Bring to a boil, whisking until smooth. Reduce the heat and simmer until the gravy is reduced to the desired consistency, about 4 minutes. Whisk in the lemon juice, and the sour cream. Season the gravy with salt and pepper, to taste. Pour the gravy into a serving bowl. Carve the turkey and arrange it on a serving platter. Serve the turkey with the gravy.

# What is your favorite Holiday movie?

*"Scrooged"*  
Mitch Isaacs – (VP Marketing)



## INGREDIENTS:

- 1/3 CUP OLIVE OIL
- 4 LARGE CLOVES GARLIC, THINLY SLICED
- 1 MEDIUM ONION, CHOPPED
- KOSHER SALT
- 1 LARGE CARROT, SHREDDED ON THE LARGE HOLES OF A BOX GRATER
- 2 TABLESPOONS TOMATO PASTE
- 1/4 TEASPOON CRUSHED RED PEPPER FLAKES
- TWO 28-OUNCE CANS PLUM TOMATOES, CRUSHED BY HAND
- 2 BAY LEAVES
- 1 LARGE SPRIG BASIL; PLUS 1/4 CUP LEAVES, COARSELY CHOPPED
- 1 LARGE SPRIG THYME

## TO ASSEMBLE:

- ONE 10-OUNCE BOX FROZEN CHOPPED SPINACH, THAWED
- 1 POUND RICOTTA CHEESE
- 3/4 CUP GRATED PARMESAN
- LARGE EGG
- KOSHER SALT
- 1/4 TEASPOON FRESHLY GRATED NUTMEG
- 12 NO-BOIL LASAGNA NOODLES
- 1 POUND SHREDDED LOW-MOISTURE WHOLE-MILK MOZZARELLA (4 CUPS)
- COOKING SPRAY



# VEGETARIAN LASAGNA

## INSTRUCTIONS:

**For the sauce:** Put the olive oil and garlic in a medium pot over low heat. Cook the garlic, stirring occasionally at first and more often as it colors, until golden brown, about 7 minutes. Raise the heat to medium-low, add the onions and a large pinch of salt and cook, stirring occasionally, until the onions are softened, about 5 minutes. Add the carrots, and cook, stirring occasionally, until softened, about 5 minutes. Add the tomato paste and red pepper flakes, and cook, stirring constantly, for 2 minutes. Add the tomatoes, bay leaves, basil sprig, thyme and 1 teaspoon salt, raise the heat to medium and bring the sauce to a lively simmer. Continue to cook, stirring frequently, until quite thick (if you draw a spoon through the sauce, you'll see the bottom of the pot for a few seconds before the sauce fills back in), about 30 minutes. As the sauce thickens, turn the heat down a bit so the bottom doesn't scorch. Stir in the chopped basil. Let cool to room temperature before assembling the lasagna. (Makes 1 quart.)

**To assemble:** Preheat the oven to 350 degrees F. Squeeze the spinach in your hands to remove as much liquid as

possible. Put it in a large bowl, and stir in the ricotta, 1/2 cup of the Parmesan, the egg, 1 teaspoon salt and the nutmeg. Spread 3/4 cup of the tomato sauce on the bottom of a 9-by-13-inch baking dish. Lay 3 lasagna noodles across the sauce (they won't touch). Spread 3/4 cup tomato sauce on top. Dollop 1/3 of the ricotta mixture (about 1 cup) across the sauce, and use the back of a spoon to spread it (it will smush into the tomato sauce, which is fine). Scatter 1 cup of the mozzarella on top.

Repeat the layering 2 more times. Top with the last 3 noodles, spread the last 3/4 cup tomato sauce over them and scatter the remaining 1 cup mozzarella and 1/4 cup Parmesan over the top. Spray a large piece of foil with cooking spray, and cover the baking dish.

Bake until the noodles are soft and the cheese has melted, about 40 minutes. Remove the foil, and continue to bake until the cheese is bubbling and the lasagna is slightly browned around the edges, about 15 minutes more. Let rest 10 minutes before serving.

# What is your favorite Holiday movie?

*"Bad Santa"*

Juan Salgado – (Graphics Dept. Manager)



## INGREDIENTS:

- 1 3 - 3 1/2 - POUND BONELESS BEEF CHUCK ARM POT ROAST, BEEF CHUCK SHOULDER POT ROAST OR BEEF CHUCK SEVEN-BONE POT ROAST
- 1 750 - MILLILITER BOTTLE FRUITY RED WINE (SUCH AS CABERNET SAUVIGNON, RED ZINFANDEL OR MERLOT)
- 1/2 TEASPOON KOSHER, SEA SALT OR REGULAR SALT
- 1/2 TEASPOON GROUND BLACK PEPPER
- 2 TABLESPOONS OLIVE OIL OR VEGETABLE OIL
- 1 10 1/2 - OUNCE CAN CONDENSED BEEF BROTH
- 1/4 CUP NO SALT ADDED TOMATO PASTE
- 1 TABLESPOON DIJON-STYLE MUSTARD
- 1 TABLESPOON HERBS DE PROVENCE, FINES HERBS OR ITALIAN SEASONING, CRUSHED
- 3 CLOVES GARLIC, CHOPPED
- 2 BAY LEAVES

# WINE-MARINATED POT ROAST

## INGREDIENTS: (CONTINUED)

- 1 LARGE ONION, CUT INTO THIN WEDGES
- 4 MEDIUM CARROTS, PEELED, CUT IN HALF LENGTHWISE, AND HALVED CROSSWISE OR 2 CUPS PACKAGED PEELED FRESH BABY CARROTS
- 4 MEDIUM PARSNIPS, PEELED AND CUT INTO 2-INCH PIECES OR 4 MEDIUM POTATOES, PEELED AND CUT LENGTHWISE INTO SIXTHS
- 2 CUPS WHOLE FRESH CREMINI MUSHROOMS
- 2 STALKS CELERY, BIAS-SLICED INTO 1-INCH PIECES
- HOT COOKED NOODLES (OPTIONAL)
- 2 TABLESPOONS SNIPPED ITALIAN (FLAT-LEAF) PARSLEY
- BAGUETTE-STYLE FRENCH BREAD, CUT INTO 1-1/2-INCH SLICES (OPTIONAL)

## INSTRUCTIONS:

Trim fat from meat. Place meat in a re-sealable plastic bag set in a shallow dish. Pour wine over meat; seal bag. Marinate in the refrigerator for at least 8 hours and up to 24 hours, turning bag occasionally.

Drain meat, reserving wine. Pat meat dry with paper towels. Sprinkle meat with salt and black pepper. In a 4- to 6-quart Dutch oven, over medium heat brown meat on all sides in hot oil.

In a medium saucepan, bring reserved wine to boiling; reduce heat. Simmer, uncovered, for 15 to 20 minutes or until wine is reduced by half, about 1-1/2 cups. Stir in beef broth, tomato paste, mustard, herbes de Provence, garlic and bay leaves. Return to boiling; reduce heat. Simmer, uncovered for 5 minutes more. Pour wine mixture over meat in Dutch oven; add onion.

Bake, covered, in a 325 degree F oven for 2-1/2 hours. Add carrots, parsnips, mushrooms and celery. Bake, covered, about 1 hour more or until meat is very tender. Transfer meat and vegetables to a large serving platter, reserving juices in Dutch oven. Cover meat and vegetables with foil to keep warm.

For wine sauce, skim off any fat from juices. Bring to boiling; reduce heat. Simmer, uncovered, for 10 to 15 minutes or until juices are slightly thickened. Season to taste.

Slice meat or use a fork to break meat apart into pieces. Serve wine sauce with meat, vegetables and noodles. Sprinkle meat and vegetables with parsley. If you like, serve with French bread. Makes 8 servings.



What is your favorite Holiday movie?

*"It's A Wonderful Life"*  
Sean Cummins – (VP Operations)



# BROWN BREAD

## INGREDIENTS:

MAKES 1 LOAF

- 200G/6OZ WHITE FLOUR
- 300G/11OZ COARSE BROWN FLOUR
- 3 TABLESPOONS OF BRAN
- 2 TABLESPOONS OF WHEAT GERM
- 2 HEAPED TEASPOONS BAKING POWDER
- 1 LEVEL TEASPOON SALT
- 1 DESSERTSPOON TREADE
- 600-900ML/1-1 ½ PINTS MILK

---

## INSTRUCTIONS:

Mix all the dry ingredients together in a large bowl. Add the treade and stir in enough of the milk to give a moist but not sloppy mixture. Place in a well-oiled loaf tin 900g/2lb loaf tin and bake in an oven preheated to 200C/400F/gas mark 6 for 20 minutes or until risen. Reduce the heat to 170C/325F/gas mark 3 and bake for a further hour.

Run a knife around the tin and ease the bread out. If it sounds hollow when tapped on the bottom it is cooked; if not, return it to the oven for 10-15 minutes. There is no need to put the bread back in the tin; turn it upside down and put it directly on the shelf.

What is your favorite Holiday movie?

*"Miracle on 34th Street"*

Missy Hollis – (Exhibitor Services Manager)





# CREAMY CHICKEN GNOCCHI SOUP

## INGREDIENTS:

- 3 TABLESPOONS BUTTER
- 1 TABLESPOON OLIVE OIL
- 1 CUP ONION, DICED
- ½ CUP CELERY DICED
- 2 GARLIC CLOVES, MINCED
- ¼ CUP ALL-PURPOSE FLOUR
- 2 CUPS HALF-AND-HALF
- 14 OUNCE CHICKEN BROTH  
(FOR A THINNER SOUP USE 28 OUNCES)
- 1 TABLESPOON FRESH THYME
- 1 CUP CARROTS, SHREDDED
- 1 CUP FRESH SPINACH LEAVES,  
CHOPPED
- 1 CUP COOKED CHICKEN BREAST,  
CHOPPED
- 16 OUNCE PACKAGE POTATO  
GNOCCHI
- SALT AND PEPPER TO TASTE

---

## INSTRUCTIONS:

In large pot add butter and olive oil.

Over medium high heat sauté onion, celery and garlic until tender.

Once onion, celery and garlic are tender, add the flour to create a roux and cook for another minute.

Slowly add the half-and-half and chicken broth, stir until it starts to thicken.

Add thyme, carrots, spinach, chicken and gnocchi.

Simmer for 5 minutes or until gnocchi is cooked and soup is thickened.

Salt and pepper to taste.

Serve and Enjoy!

What is your favorite Holiday movie?

*"Scrooged"*  
Kevin Leasure (Freight)



# FRUIT SALAD

## INGREDIENTS:

- CONTAINER (4 OZ) REFRIGERATED VANILLA PUDDING
- 1/2 CUP COOL WHIP™ FROZEN WHIPPED TOPPING, THAWED
- 1 CUP SEEDLESS GREEN GRAPES, HALVED SAVE \$
- 1 CUP MINIATURE MARSHMALLOWS
- 1 CAN (11 OZ) MANDARIN ORANGE SEGMENTS, DRAINED
- 1 CAN (8 OZ) PINEAPPLE TIDBITS IN JUICE, DRAINED
- 1 CUP FRESH STRAWBERRIES, SLICED

---

## INSTRUCTIONS:

In medium bowl, mix pudding and whipped topping.

Gently stir in grapes, marshmallows, oranges and pineapple. Add strawberries; toss gently to coat. Serve immediately or store in refrigerator up to 8 hours.



What is your favorite Holiday movie?

*"A Christmas Story"*

Lara Davie –(Labor Coordinator)



# OVEN ROASTED BRUSSEL SPROUTS

## INGREDIENTS:

- 1 1/2 POUNDS BRUSSELS SPROUTS, ENDS TRIMMED AND YELLOW LEAVES REMOVED
- 3 TABLESPOONS OLIVE OIL
- 1 TEASPOON KOSHER SALT
- 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER

YOU CAN SUBSTITUTE CAVENDAR'S GREEK SEASONING FOR SALT & PEPPER

---

## INSTRUCTIONS:

Preheat oven to 400 degrees F (205 degrees C).

Place trimmed Brussels sprouts, olive oil, kosher salt, and pepper in a large ziplock bag. Seal tightly, and shake to coat. Pour onto a baking sheet, and place on center oven rack.

Roast in the preheated oven for 30 to 45 minutes, shaking pan every 5 to 7 minutes for even browning. Reduce heat when necessary to prevent burning. Brussels sprouts should be darkest brown, almost black, when done. Adjust seasoning with kosher salt, if necessary. Serve immediately.

You can also switch this up and sauté in a cast iron skillet. Pre-heat your cast iron skillet in the oven for 30 mins at 500 degrees. Take the pan out of the oven and using med-high heat add 2 Tablespoons of coconut oil and 1 Tablespoon of butter to the pan. Stir often to prevent burning and sticking. Cook until fork tender and caramelized.

What is your favorite Holiday movie?

*"Miracle on 34th Street"*

Denise Hullinger – (Accounting Manager)



# STREUSEL SWEET POTATOES

## INGREDIENTS:

- 12 LARGE SWEET POTATOES
- 3/4 CUP (11/2 STICKS) UNSALTED BUTTER, AT ROOM TEMPERATURE
- 3/4 CUP LIGHT BROWN SUGAR
- 3/4 CUP ALL-PURPOSE FLOUR
- 1/4 TEASPOON GROUND CINNAMON
- 1/4 TEASPOON SALT
- 1 CUP TOASTED PECAN PIECES
- 1 CUP MINIATURE MARSHMALLOWS

---

## INSTRUCTIONS:

Wash the sweet potatoes, scrubbing them well to remove any dirt. With a fork, prick the sweet potatoes in a couple of spots and place them on a sheet pan. Bake for about 45 minutes, or until a knife inserted in the center goes in easily.

In a large bowl, mix the butter, brown sugar, and flour together until it's crumbly-looking. Add the cinnamon, salt, pecans, and marshmallows; fold the streusel topping together to combine.

Slice the sweet potatoes lengthwise down the center and push the ends towards the middle so it opens up. Stuff the sweet potatoes generously with the streusel topping and return to the oven. Bake for another 20 minutes, or until the topping is bubbly and brown.



What is your favorite Holiday movie?

*"Miracle on 34th Street"*  
Nick Cordaro – (President)



# STUFFING

## INGREDIENTS:

- 3/4 CUP (1 1/2 STICKS) UNSALTED BUTTER PLUS MORE FOR BAKING DISH
- 1 POUND GOOD-QUALITY DAY-OLD WHITE BREAD, TORN INTO 1" PIECES (ABOUT 10 CUPS)
- 2 1/2 CUPS CHOPPED YELLOW ONIONS
- 1 1/2 CUPS 1/4" SLICES CELERY
- 1/2 CUP CHOPPED FLAT-LEAF PARSLEY
- 2 TABLESPOONS CHOPPED FRESH SAGE
- 1 TABLESPOON CHOPPED FRESH ROSEMARY
- 1 TABLESPOON CHOPPED FRESH THYME
- 2 TEASPOONS KOSHER SALT
- 1 TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 1/2 CUPS LOW-SODIUM CHICKEN BROTH, DIVIDED
- 2 LARGE EGGS

---

## INSTRUCTIONS:

Preheat oven to 250°F. Butter a 13x9x2" baking dish and set aside. Scatter bread in a single layer on a rimmed baking sheet. Bake, stirring occasionally, until dried out, about 1 hour. Let cool; transfer to a very large bowl.

Meanwhile, melt 3/4 cup butter in a large skillet over medium-high heat; add onions and celery. Stir often until just beginning to brown, about 10 minutes. Add to bowl with bread; stir in herbs, salt, and pepper. Drizzle in 1 1/4 cups broth and toss gently. Let cool.

Preheat oven to 350°F. Whisk 1 1/4 cups broth and eggs in a small bowl. Add to bread mixture; fold gently until thoroughly combined. Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers 160°F, about 40 minutes. DO AHEAD: Stuffing can be made 1 day ahead. Uncover; let cool. Cover; chill.

Bake stuffing, uncovered, until set and top is browned and crisp, 40-45 minutes longer (if chilled, add 10-15 minutes).

What is your favorite Holiday movie?

*"The Polar Express"*

George Ortiz – (Fabrication Team)



# CHOCOLATE TRUFFLE CHEESECAKE

## INGREDIENTS:

NONSTICK COOKING SPRAY

CRUST:

- 1 1/4 CUPS CHOCOLATE GRAHAM CRACKER CRUMBS, 8 WHOLE SHEETS
- 2 TABLESPOONS GRANULATED SUGAR
- 2 TABLESPOONS WATER
- 1 TABLESPOON MELTED UNSALTED BUTTER

FILLING:

- 2 OUNCES SEMISWEET CHOCOLATE, CHOPPED
- 24 OUNCES 1 PERCENT COTTAGE CHEESE

- 8 OUNCES 1/3 LESS FAT CREAM CHEESE, AT ROOM TEMPERATURE
- 3/4 CUP GRANULATED SUGAR
- 1/2 CUP UNSWEETENED COCOA POWDER
- 2 TABLESPOONS ALL-PURPOSE FLOUR
- 1 EGG/ 2 EGG WHITES
- 2 TEASPOONS INSTANT ESPRESSO POWDER
- 2 TEASPOONS PURE VANILLA EXTRACT
- FRESH RASPBERRIES AND MINT SPRIGS, SERVING SUGGESTION

## INSTRUCTIONS:

Position the racks in the lower and upper thirds of the oven. Put a small roasting pan on the lower rack and fill about 1/3 full of water. Preheat the oven to 325 degrees F. Lightly coat a 9-inch springform pan with cooking spray and wrap the outside bottom of the pan with aluminum foil to prevent any leaks.

**CRUST:** Mix the graham cracker crumbs, sugar, water, and melted butter in a medium bowl until moistened. Press into the bottom of the prepared pan. Freeze until firm, about 15 minutes, while preparing the filling.

**FILLING:** Put the chocolate in a microwave safe bowl. Microwave on medium power until soft and melted, about 1 minute, depending on the power of your oven. Stir until smooth. Puree the cottage cheese in the bowl of a food processor until smooth. Add the cream cheese, sugar, cocoa, and flour and

continue to puree, scraping down the sides of the bowl, until smooth. Add the egg, egg whites, espresso, and vanilla and puree until incorporated. Add the melted chocolate and pulse until just combined. Pour over the prepared crust.

Put the pan on the upper rack in the oven and bake until just set and the center jiggles slightly, about 50 to 55 minutes. Turn off the oven and let stand in the oven for 1 hour. Remove the cheesecake to a cooling rack and run a knife around the edge of the pan.

Let stand at room temperature until cooled, about 2 hours, and then refrigerate until well chilled, 8 hours or overnight. Let stand at room temperature for about 1 hour before serving. For easier serving, slice with a clean hot knife, wiped clean after each slice. Serve each slice with a few fresh raspberries and a sprig of mint.



What is your favorite Holiday movie?

*"It's A Wonderful life"*

Lorinda Koch – (Senior Account Manager)



# ICE CREAM BREAD

## INGREDIENTS:

- 1 1/2 CUPS SELF-RISING FLOUR
- 1 PINT OF FAVORITE ICE CREAM

---

## INSTRUCTIONS:

Melt ice cream, mix in self-rising flour, put in bread pan, bake at 350 degrees for 45 minutes. Top with icing for added sweetness.



What is your favorite Holiday movie?

*"The Nightmare Before Christmas"*  
Bailey Ortiz – (Graphics Coordinator)

# PEACH COBBLER

## INGREDIENTS:

- 8 FRESH PEACHES SLICED INTO THIN WEDGES
- 1/2 CUP OF WHITE SUGAR
- 1/2 CUP OF BROWN SUGAR
- 1/4 TEASPOON OF GROUND CINNAMON
- 1/8 TEASPOON OF GROUND NUTMEG
- 1 TEASPOON OF FRESH LEMON JUICE
- 2 TEASPOONS OF CORNSTARCH
- 1 CUP OF FLOUR
- 1 TEASPOON OF BAKING POWDER
- 1/2 TEASPOON OF SALT
- 6 TABLESPOONS OF UNSALTED BUTTER
- 1/4 CUP OF BOILING WATER

### TOPPING MIX:

- 3 TABLESPOONS OF WHITE SUGAR
- 1 TEASPOON OF GROUND CINNAMON

---

## INSTRUCTIONS:

Preheat oven to 425 degrees F.

In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.





What is your favorite Holiday movie?

*"The Santa Clause"*  
Angel Botello – (Receptionist)

# PEANUT BUTTER COOKIES

## INGREDIENTS:

- 2 CUPS OF PEANUT BUTTER
- 2 CUPS OF SUGAR
- 2 EGGS
- 2 TEASPOONS VANILLA EXTRACT

---

## INSTRUCTIONS:

Preheat oven to 350 degrees F

Mix ingredients together thoroughly

Roll into 1" balls and place 2" apart on ungreased cookie sheet

Press each ball with a fork, sprinkle sugar on top of cookies

Bake 10 to 12 minutes

Let cool 2 to 4 minutes on cookie sheet

Remove to cool on rack

\*These cookies must cool 2 to 4 minutes on the cookie sheet so, they will keep their shape. If not, they crumble.

What is your favorite Holiday movie?

*"A Christmas Story"*

Michele Lowe – (Account Manager)



# SNOWBALL COOKIES

## INGREDIENTS:

- 2 CUPS - ALL PURPOSE FLOUR
- 2 CUPS - FINELY CHOPPED PECANS
- 1/4 CUP - SUGAR
- 1 CUP - BUTTER (SOFTENED)
- 1 TSP - VANILLA
- POWDERED SUGAR

---

## INSTRUCTIONS:

Heat oven to 325°F.

Combine all ingredients except powdered sugar in bowl. Beat at low speed, scraping bowl occasionally, until well mixed.

Shape dough into 1-inch balls. Place 1 inch apart onto ungreased cookie sheets. Bake 18-25 minutes or until very lightly browned. Cool 5 minutes; roll in powdered sugar while still warm and again when cool.



What is your favorite Holiday movie?

*"Lethal Weapon"*  
Jen Cordaro – (Vice President)



# STRAWBERRY SANTAS

## INGREDIENTS:

### FROSTING:

- 1/4 CUP MASCARPONE CHEESE, AT ROOM TEMPERATURE
- 1/4 TEASPOON PURE VANILLA EXTRACT
- 1 CUP POWDERED SUGAR

### SANTAS:

- 12 LARGE STRAWBERRIES
- 24 MINI CHOCOLATE CHIPS

---

## INSTRUCTIONS:

Special equipment: Pastry bag fitted with a small star piping tip

FOR THE FROSTING: In a medium bowl, using an electric hand mixer, beat the mascarpone and vanilla until smooth. Gradually beat in the powdered sugar until the mixture is thick and smooth. Using a spatula, transfer the frosting to a piping bag fitted with a small star piping tip.

FOR THE SANTAS: Using a paring knife, cut off the leaf-end of each strawberry to make a flat surface. Cut a 1/2- to 3/4-inch piece from the pointed end of each strawberry and reserve as the hats.

Place the strawberries, wide-side down, on a work surface. Pipe a 3/4-inch-high swirl of frosting on each strawberry. Place the hats on top and pipe a small ball of frosting on top of the hats. Press two chocolate chips, pointed-sides inward, into the swirl of frosting to make eyes.



Ancelle

Jennifer

Danice

Ken

Nick

Roz

Joe

Tro

Quia

Michelle

Tommy

Missy

JD

Oliver

William

Bob

Robert

Paul

John





Gregory

Armando

Brian, ~~Jeff~~ Jim  
the

John

Armando

Wendy

David Mark

SP

Luis

Brett

GO

Séan Cummins

~~Jeff~~

Michelle Al B

Michael

Linda

Kevin





*Whatever is beautiful,  
Whatever is meaningful,  
Whatever brings you happiness...  
May it be yours this  
Holiday Season and throughout  
the coming year!*

702.248.6200

[WWW.LVEXPO.COM](http://WWW.LVEXPO.COM) | [WWW.COMPLETESHOW.COM](http://WWW.COMPLETESHOW.COM)



**LAS VEGAS EXPO®**  
COMPLETE SHOW SERVICES



**COMPLETE®**  
SHOW SERVICES