

*From Our Family
To Yours*

Holiday Recipes



LAS VEGAS EXPO
COMPLETE SHOW SERVICES

Message from Our President,

As you review this cookbook that my staff has prepared for you, I would like to suggest a quick appetizer that has been fundamental in the growth and success of our business.

Grab your Favorite 6oz Glass

Fill Glass with Ice

Pour Crown Royal Directly Over Ice

Sip or Gulp

Repeat as Necessary and Enjoy

I have found this quickly calms nerves, and immediately reduces stress. This simple recipe has done me well over the years.

Wishing you and your family a Happy Holiday Season!

Sincerely,

Bob Cordaro

Roasted Beets & Oranges
with Herb Butter
by Amanda Colletti

Goosey Butter Cake
by Sasha Bryant

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& Butternut Squash
by Jimmie Velasquez

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Chocolate Chip Cookies
by Bailey Ortiz

Corn Bread Stuffing
by Bob Cordaro

Roasted Beets & Oranges with Herb Butter (4 Servings) by Amanda Colletti

- 4 Medium Beets, Trimmed, Peeled and Cut into 1" pieces
- 1 Small Orange, Halved Lengthwise and Thinly Sliced
- 2 tablespoons Olive Oil
- ¼ teaspoon Salt
- ¼ teaspoon Fresh Ground Pepper
- 3 tablespoons softened butter
- 1 tablespoon Chopped Fresh Flat-Leaf Parsley
- 1 tablespoon Chopped Fresh Rosemary
- 2 tablespoons Orange Juice

Pre-heat oven to 400°. Combine first 5 ingredients in a large bowl; toss to coat. Wrap beets and oranges in lightly greased foil. Fold foil to seal and transfer foil pack to a baking sheet.

Roast at 400° for 45 minutes. Carefully, unfold foil with tongs and continue roasting 40 more minutes or until beets are tender and browned. Remove beets and oranges from foil.

Melt butter in a large skillet over medium-high heat. Whisk in herbs and orange juice. Cook 1 to 2 minutes or until slightly thickened. Add beets and oranges; sauté 1 to 2 minutes or until thoroughly heated.



Goopy Butter Cake

by Sasha Bryant

Crust

1 (18 1/4oz) package Yellow Cake Mix
8 tablespoons Butter, Melted
1 Egg

Filling

3 eggs	1 (15oz) Can Pumpkin
1 teaspoon Vanilla	1 teaspoon Cinnamon
1 teaspoon Nutmeg	8 tablespoons Butter, Melted
1 (16oz) box Powdered Sugar	
1 (8oz) package Cream Cheese, Softened	

Preheat oven to 350°. Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.

To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon, nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little gooey. Serve with fresh whipped cream.

Variations: Pineapple Goopy Cake: Instead of the pumpkin, add a drained 20-ounce can of crushed pineapple to the filling, for a sweet potato filling puree sweet potatoes and add to cream cheese filling. Banana Goopy Cake: Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Peanut Butter Goopy Cake: Use a chocolate cake mix. Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin.



Roast Chicken with Potatoes & Butternut Squash by Jimmie Velasquez

2 tablespoons Minced Garlic
1 teaspoon Salt
3/4 teaspoon Freshly Ground Black Pepper
1/2 teaspoon Dried Rubbed Sage
1 (3 1/2 pound) Roasting Chicken
12 ounces Red Potatoes, Cut into Wedges
1 1/2 cups Cubed Peeled Butternut Squash
2 tablespoons Butter, Melted
Cooking Spray

Preheat oven to 400°. Combine 1 1/2 garlic, 1/2 salt, 1/2 pepper, and sage in small bowl. Loosen skin from breast and drumsticks, rub garlic mixture under loosened skin. Place chicken, breast side up, on rack of a broiler pan coated with cooking spray, place rack in broiler pan.

Combine potatoes, squash butter, 1 1/2 teaspoons garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Arrange vegetable mixture around chicken. Bake 400° for 1 hour or until a thermometer inserted into meaty part of thigh registers 165°. Let cool for 10 minutes. Discard skin and enjoy.



Parmesan Chicken (4 Servings) by Dalene Threeton

4 Chicken Breast

2 Cups Kraft Miracle Whip (KMW)

Kraft Parmesan Cheese (Green Jar - KPC)

Fresh Green Herb (I like basil or tarragon; it's more of a taste preference)

Salt & Pepper

Fresh Parmesan Cheese (for finished dish)

Preheat your oven to 350°. Rinse your chicken and then cut off any remaining fat. At this point you can tenderize, cut in chunks or make into tenderloins. Once you have your chicken ready it is time to throw a little salt and pepper on both sides. You won't need much because the KMW is full of flavor and the next step.

Lay your seasoned chicken in the pan (usually a 9x12) and put dollops of your KMW on top. Be sure to coat the entire top of the chicken. If you plan to serve with pasta, use more of the KMW and it will create a yummy creamy white sauce. Once you have covered all the chicken take your KPC shaker and cover the top of this as well. Be generous.

Bake uncovered one hour at 350°. Remove from oven, turn over the chicken in the now creamy white sauce, add the Fresh Parmesan Cheese and return to the oven about 10 to 15 minutes – long enough to brown the newly added cheese.

Allow your hot dish to cool just enough to serve and add a little sprinkle of the herb you have selected and if you are like me, a little more of the Fresh Parmesan Cheese.



Garlic Artichokes by Tony Palladino

5 or 6 medium artichokes
½ Bunch fresh parsley, finely chopped
1 Bulb of garlic, chopped
Virgin olive oil

Rinse the artichokes under the faucet. Cut off the stems close to the bottom and discard.

Cut about ½" down at the top to remove most of the thorns in the center. With a scissors cut the thorns off of the rest of the leaves surrounding the artichoke. Remove some of the tough, small leaves around the bottom.

Gently Spread the leaves of the artichoke and stuff the garlic and parsley randomly between the leaves. Squeeze the artichokes into a pot.

Fill the pot 1/2 way up the side of the artichoke with ½ olive oil and ½ water. Cook slowly and bring to a boil. Continue to simmer for about 45 minutes to 1 hour. Cook until you are able to pull on a leaf and it comes off very easily. The meat on the leaf should be very tender. Remove the pulp that covers the heart and enjoy.

Some members of my family prepare artichokes stuffed with several different ingredients and use dipping sauces. I prefer the above recipe for true taste and a healthy appetizer.



Mojito Fruit Salad

by Mike Carvalho

- 1 cup Cubed Seeded Watermelon
- 1 cup Seedless Grapes
- 1 cup Cubed Cantaloupe
- 1 cup Hulled and Quartered Strawberries
- 1 cup Peeled and Quartered Kiwi
- 1 cup Fresh Blueberries
- 3 Sprigs Fresh Mint
- 2 teaspoons White Sugar
- 3 tablespoons Fresh Lime Juice

Mix the watermelon, grapes, cantaloupe, strawberries, and kiwi in a bowl with a tight-fitting lid; top with the blueberries.

Stir the mint, sugar, and lime juice together in a bowl, crushing the mint with the back of a spoon while mixing to extract flavors; pour over the fruit mixture. Seal the bowl with lid and refrigerate at least 1 hour.

Just before serving, gently flip the sealed bowl several times to coat the fruit with the dressing.



Polish Reuben Casserole by Lorinda Koch

2 cans Cream of Mushroom Soup
1/2 cup Chopped Onion
2 cups Sauerkraut (Rinsed & Drained)
1 pkg (8oz) Uncooked Medium Egg Noodles
1 1/2 pounds Polish Sausage Cut into 1/2 inch Pieces
3/4 cup Whole Wheat Bread Crumbs
2 tablespoons Melted Butter
1 1/2 cup Milk
1 tablespoon Mustard

Combine soup, milk, onion, & mustard in medium bowl, blend well.

Spread sauerkraut in lightly greased 9x13 pan.

Top with uncooked noodles.

Spread soup mixture evenly over top of noodles.

Top with sausage then cheese.

Combine bread crumbs & butter in small bowl, sprinkle over top.

Cover pan tightly with foil. Bake at 350° for 1 hour or until noodles are tender.

Serve and enjoy!



Chili Verde Pork Tacos

by Oliver Gonzales

2 pounds Pork Roast
1 jar of salsa Verde Green Salsa

Season the pork with season salt and season pepper, brown the pork in a skillet then transfer it to a crock pot add salsa and cook on low for 6 to 8 hours until it shreds. Put in taco shells of your choice and enjoy.

Outrageous Artichoke Dip

by Jeff Minahan

14 oz. Artichoke Hearts (Canned, Non-Marinated)
8 oz. Grated Parmesan Cheese
1 cup Sour Cream
1 cup Mayonaise
1 teasspoon Tabasco Sauce

Chop artichoke hearts until fine. Mix together all other ingredients with the chopped hearts.

Bake uncovered at 300° for one hour, or until golden brown. Serve and enjoy! Perfect for dipping with any type of chips or bread you choose.



Pumkin Swirl Cheesecake

(10-12 Servings) by Mitch Isaacs

Crust

2 Cups Vanilla Wafer Crumbs
¼ Cup Margarine (Melted)

Filling

2 – 8 oz packages Lite Cream Cheese
¾ Cup Sugar
1 teapoon Vanilla
3 Eggs
1 Cup Canned Pumpkin
¾ teaspoon Cinnamon
¼ teaspoon Nutmeg

Combine crumbs and margarine, press into bottom and sides of 9" springform pan. Combine cream cheese, ½ cup sugar and vanilla – mix with electric mixer until well blended. Add eggs 1 at a time, mix after each one.

Reserve 1 cup of this mixture in separate bowl. Add to this bowl the pumpkin, remaining sugar and spices. Mix well.

Layer ½ of the pumpkin mixture and ½ of the cream cheese mixture in the pan. Repeat layers. Cut through batter with knife for marble effect.

Bake at 350° for 55 minutes. Loosen cake from rim of pan, cool before removing rim. Chill until ready to serve.



Posole

by Juan Salgado

Soup

Bay Leaves

1 whole white onion

1 whole head of garlic

1 Large can Hominy

Pork Shoulder or Butt (1/2lb per person)

Neck Bones (espinazo) 2lb

Pig Feet (optional)

5 California Chili Pods (dry)

3 Ancho/Pasilla Chili Pods (dry)

Toppings Optional:

Avocado

Diced Onion

Chopped Cilantro

Fresh Squeezed Limes Juice

Your Favorite Hot sauce

Shredded Cabbage

Sliced Radishes

Sliced Cucumbers

Crushed Red Pepper

Boil a large pot of water. Add bay leaves garlic and onion and neck bones. Cut pork shoulder into 2 inch pieces and add to broth.

Rinse and de-seed chili pods and remove stems. Boil 4 cups water in a pot. Add chilis and 1-2 cloves garlic. Once it softens, place in blender and purée. Add purée into broth with meat and also add hominy. Let simmer 2 hours. Serve with tostadas.



Authentic Chiles Rellenos

by Sonia

Salsa:

4 or 5 large Roma Tomatoes
1 Small Onion Diced
2 teaspoons Fresh Diced Garlic
1 teaspoon Fresh Squeezed Lime Juice
Salt to Taste

Chiles Rellenos:

4 large Pablano Peppers
1 8oz packet of Cheese (Monterey Jack recommended)
4 large Eggs
1 cup Vegetable Oil
Salt to Taste

Start by dicing the Roma tomatoes and the onion. Add the tomatoes and onion to a small sauce pan and simmer on low.

You will need to remove the seeds from the peppers. You can do this before you roast them or after, it's up to you. To remove the seeds simply cut a "T" shape near the top of the pepper and cut out the ball of seeds at the top of the pepper.

If you have a gas stove, roast the poblano peppers on an open flame. You can do this on an outdoor grill or you can also roast them inside your oven in a roasted pan too. Flip them as needed. You will see the outside skin become charred and blackened. This takes about 5 to 7 minutes.

Once you have turned them completely around to cook on all sides, place them in a bowl and secure the bowl with a top (use a plate or a cookie sheet). This will allow the peppers to steam and soften.

Once the peppers have cooled down, remove them from the bowl and use a knife to scrap off the charred blackened skin of the pepper. Now you will stuff the peppers with cheese. I load up and make sure it's completely filled. Set the peppers aside.

You will need to start to whip the eggs for the batter but this is where I begin to heat the oil so as soon as my batter is ready, my oil should be hot and ready to go.

Authentic Chiles Rellenos by Sonia

Next, whip the egg whites only on high until you get a stiff peak as seen in the photo. Once you have the peak in the egg whites, add the yolks to the white and fold them in to create the batter for the peppers.

Heat the oil in a deep dish frying pan until it's hot. When it's ready, dip the peppers into the batter and begin to fry them. If your pan is big enough you could do 2 peppers at a time but it's recommended to fry one at a time. Use the spatula to coat the batter if it doesn't stick to the pepper. Basically it's almost like piling batter on top of the pepper.

Fry it until it's a golden brown (about 2 to 3 minutes).

When they are ready transfer them to a rack to allow the excess oil to drip off. If you are making many, you can place them in the oven on 250° to keep them warm while you cook the rest of them.

By the time you are done cooking all of your Chiles Rellenos, the sauce should be near done. Add two teaspoons of fresh garlic right before it's done. You can add this mixture to the blender and create a smooth sauce or you can choose to serve it chunky as it is.

Serve each pepper with a serving of sauce and enjoy immediately.



Cheesy Chicken Bacon Casserole (Serves 6) by Missy Fuller

2 cups Diced Cooked Chicken Breasts
2 cups Shredded Cheddar Cheese
1 cup Milk
2 cups Chopped Cauliflower
8 ounces Elbow Macaroni, Cooked
1 (1 ounce) package Hidden Valley Original Ranch Seasoning Mix
1 cup Greek Yogurt
1/3 cup Bacon Bits
1 cup Plain Breadcrumbs
Salt and Pepper

Preheat oven to 350°.

Combine milk, Greek yogurt, Hidden Valley Ranch seasoning mix and salt and pepper until smooth.

Stir in diced chicken, noodles, cheese and cauliflower

Spread evenly in baking dish and top with bacon bits and breadcrumbs.

Place in oven and bake for 35 minutes or until breadcrumbs are golden brown. Serve and Enjoy!!



Chocolate Mayonnaise Cake by Denise Hullinger

1/3 cup Hershey's unsweetened cocoa

1 cup Boiling Water

1½ teaspoons Vanilla

1 cup Mayonnaise

2 cups Flour

1 cup Sugar

1½ teaspoons Baking Soda

1/2 teaspoon Salt

Preheat oven to 350° and adjust racks to middle position. Grease and flour 9x9" square or use baking spray.

Whisk together cocoa and boiling water in a medium bowl until smooth and cool to room temperature. When cool, whisk in vanilla and mayonnaise.

In a large mixing bowl combine flour, sugar, soda and salt. Add chocolate mixture and beat on low speed for 30 seconds to combine. Increase speed to medium-high and beat for 1 minute until smooth.

Pour batter into prepared pan and bake for 23-26 minutes or until tooth pick inserted comes out clean and cake springs back when lightly pressed.

Let cake cool in pan on wire rack, 1 to 2 hours. Dust with confectioners' sugar, cut into squares, and serve straight from the pan; or turn cake out onto serving platter and dust with confectioners' sugar or frost with favorite vanilla butter-cream or cream cheese frosting



Chicken Adobo

by Steve Gomez

1 Cut up Chicken (or 2 and 1/2lbs Chicken Pieces)
2 cups Water
1 cup White Vinegar
3/4 cup Soy Sauce
4 Bay Leaves
1/4 teaspoon Black Pepper
1 tablespoon Sugar
2 teaspoons Minced Garlic
1/2 cup of Water Mix 2 tablespoon Corn Starch for Thickening Later

In a range top pan, put chicken, water, white vinegar, soy sauce, garlic, pepper, sugar and bay leaf and bring to a boil. Cook on medium to high heat until chicken is fully cooked (approximately 30 minutes).

Reduce heat to medium and remove chicken.

Thicken remaining sauce with water and corn starch mixture string until there is a mild thickening then return chicken to pan. Be sure to coat the chicken well with the thickened sauce and turn stove to a simmer.

Continue to cook on simmer for approximately 10 minutes and ready to serve.

Best served with hot steamed rice and sliced tomatoes.



Bisquick Cobbler by Rob Rainey

4 tablespoons Butter

2 cup Bisquick

1 cup Sugar

1 cup Milk

6 cups Cut Peaches or Fruit of Choice (Fresh, Canned, or Thawed Frozen)

Preheat oven 350°.

Melt butter in 9x13 pan.

In separate bowl mix Bisquick, sugar, and milk.

Pour over melted butter.

Spoon fruit on top. If canned fruit pour on small amount of juice.

Bake at 375° for 30 minutes. Recipe can be cut in half and using 8x8 pan.

Ready to serve.



Alfredo Sauce

by Andy Groth

1 1/2 cup Milk
1 1/2 cup Heavy Cream
1/2 cup Imported Parmesan Cheese, Grated
1/2 cup Imported Romano Cheese, Grated
6 Egg Yolks from Fresh Jumbo Eggs
Salt and Black Pepper to Taste

Heat milk and cream in a heavy bottom saucepan until it begins to simmer. Turn off heat. Slowly whip in cheese, then remove from heat.

Place egg yolks in a separate bowl and slowly whip in a portion of the hot milk and cream mixture. Slowly add egg yolk mixture back into remaining cream mixture.

Place back on very low heat and continually stir until simmering. Take sauce off heat so it thickens. (This will increase temperature of egg yolks, known as tempering).

Season to taste with salt and black pepper. Serve over your favorite pasta.



Cheese Ravioli with Mushroom Ragu (Serves 4) by George Ortiz

1/2 cup Spanish Onions, Diced	1 cup Dry White Wine
1/2 cup Fresh Carrots, Diced	1 cup Chicken Broth
1/2 cup Fresh Celery, Diced	14.5-oz Can Diced Tomatoes
2 tablespoons Sweet Butter	1/4 cup Sweet Butter
6 oz Pancetta, Diced in 1/4" Cubes	Parmesan cheese, grated
6 Garlic Cloves, Chopped	Fresh Parsley
1/2 lb Domestic Mushrooms, Sliced	
1/2 lb Beef Tenderloin, Diced in 1/2" Cubes	
1/2 cup Shiitake Mushrooms, Sliced & De-Stemmed	
1/4 lb Portobello Mushrooms, Cubed	
Salt and Freshly Cracked Black Pepper to Taste	
1 lb Square Cheese Ravioli, Cooked According to Package Directions	
Parmesan cheese, grated	

Melt 2 tablespoons butter in a heavy bottom roasting pan. Add pancetta, beef, onions, carrots, celery, and garlic. Brown on medium-high heat while stirring for about 10 minutes. Add mushrooms and cook 5 more minutes, then season with black pepper. Add white wine, chicken broth and tomatoes.

Simmer sauce on medium heat and cook about 2 hours, or until meat is tender. Add 1/4 cup of chilled butter while stirring sauce until butter is completely melted. Taste and adjust seasoning with salt and pepper.

Add cooked, drained ravioli to sauce and stir to coat pasta. Place sauced ravioli on serving plate. Top with grated Parmesan and parsley.



German Tacos by Ron Schweikert

- 1 lb Ground Beef
- 1 cup of Sauerkraut
- 1 Package Egg Roll Wrappers
- 1 Cup of Shredded Cheddar Cheese

Brown ground beef, add sauerkraut. Drain excess juice.

Spoon mixture, and some cheese into egg roll paper and fold like a burrito, then pan fry. Stand up on end to drain excess moisture. Enjoy!

Creamy Mushroom Chicken Bake by Gregory Shotlow

- 1 1/4 pounds skinless, boneless chicken breast halves
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or (10 1/2 ounces) Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup

Place the chicken into a 2-quart shallow baking dish. Spread the soup over the chicken. Cover the baking dish.

Bake at 400°. for 25 minutes or until the chicken is cooked through.



Pineapple Cream Cheese Dip by Jennifer Cordaro

- 2 8oz Packages of Cream Cheese (the Blocks)
- 2 Cans Crushed Pineapples
- 1/2 cup Sugar
- 1 Bag of Ruffles Chips

Let cream cheese soften in a bowl. Drain crushed pineapples. Mix all ingredients together. Serve cold with chips.

Fruit Salad by Jennifer Cordaro

- 1 16oz Cool Whip
- 1 pkg Pistachio Pudding
- 1 can of Pineapple Chunks
- 1 can of Fruit Cocktail

Put cool whip in a bowl, add dry pudding packet, add drained fruit and mix. Serve cold.



Smoked Turkey

by Nick Cordaro

- 1 (10 pound) Whole Turkey, Neck and Giblets Removed
- 4 Cloves Garlic, Crushed
- 2 Tablespoons Seasoned Salt
- 1/2 cup Butter
- 2 (12 fluid ounce) Cans Cola-Flavored Carbonated Beverage
- 1 Apple, Quartered
- 1 Onion, Quartered
- 1 tablespoon Garlic Powder
- 1 tablespoon Salt
- 1 tablespoon Ground Black Pepper
- 1 Bag of Apple Wood Chips

Soak wood chips overnight in apple juice.

Preheat smoker to 225° to 250°.

Rinse turkey under cold water, and pat dry. Rub the crushed garlic over the outside of the bird, and sprinkle with seasoned salt. Place in a disposable roasting pan. Fill turkey cavity with butter, cola, apple, onion, garlic powder, salt, and ground black pepper. Cover loosely with foil.

Smoke at 225° to 250° for 10 hours, or until internal temperature reaches 180° when measured in the thickest part of the thigh. Baste the bird every 1 to 2 hours with the juices from the bottom of the roasting pan



Baked Custard by Tommy DeBusk

3 Large Eggs
1/3 cup Sugar
1 teaspoon Vanilla
Dash of Salt
2 ½ cups Very Warm Milk (120 to 130°)
Ground Nutmeg
Coconut Shavings (Optional)

Heat oven to 350°

In medium bowl, beat eggs, sugar, vanilla and salt with wire whisk or fork. Gradually, stir in milk. Pour into six 6-ounce custard cups. Sprinkle with nutmeg and coconut (optional).

Place cups in 13"x9" pan on oven rack. Pour very hot water into pan to within ½ inch of tops of cups

Bake about 45 minutes or until knife inserted halfway between center and edge comes out clean. Remove cups from water. Cool about 30 minutes. Unmold and serve warm, or refrigerate and unmold before serving. Store covered in refrigerator.



Filipino Lumpia by Butch Bugarin

1 tablespoon Vegetable Oil	1 pound Ground Pork
2 Cloves Garlic, Crushed	1/2 cup Chopped Onion
1/2 cup Minced Carrots	1/2 cup Chopped Green Onions
1/2 cup Thinly Sliced Green Cabbage	1 teaspoon Salt
1 teaspoon Ground Black Pepper	1 teaspoon Garlic Powder
1 teaspoon Soy Sauce	30 Lumpia Wrappers
2 cups Vegetable Oil for Frying	

Place a wok or large skillet over high heat, and pour in 1 tablespoon vegetable oil. Cook pork, stirring frequently, until no pink is showing. Remove pork from pan and set aside. Drain grease from pan, leaving a thin coating. Cook garlic and onion in the same pan for 2 minutes. Stir in the cooked pork, carrots, green onions, and cabbage. Season with pepper, salt, garlic powder, and soy sauce. Remove from heat, and set aside until cool enough to handle.

Place three heaping tablespoons of the filling diagonally near one corner of each wrapper, leaving a 1 1/2 inch space at both ends. Fold the side along the length of the filling over the filling, tuck in both ends, and roll neatly. Keep the roll tight as you assemble. Moisten the other side of the wrapper with water to seal the edge. Cover the rolls with plastic wrap to retain moisture.

Heat a heavy skillet over medium heat, add oil to 1/2 inch depth, and heat for 5 minutes. Slide 3 or 4 lumpia into the oil. Fry the rolls for 1 to 2 minutes, until all sides are golden brown. Drain on paper towels. Serve immediately.



Chocolate Chip Cookies

by Bailey Ortiz

2 cups Flour	1/2 teaspoon Baking Soda
1/2 teaspoon Salt	3/4 cup Melted Butter
1/2 cup Sugar	1 cup Brown Sugar
1 tablespoon Vanilla Extract	1 Egg
1 Egg Yolk	2 cups Chocolate Chips

Preheat oven to 325 degrees. Mix dry and wet ingredients separately. Combine ingredients. Drop 1/4 cup cookie dough 3 inches apart on non-stick baking sheet. Bake 15 - 17 minutes. Serve and enjoy!

Corn Bread Stuffing

by Bob & Sue Cordaro

1 package - 8 oz Corn Bread Stuffing Mix	1/4 tablespoon Sage
1 lb Breakfast/Bulk Sausage (Hot)	Salt/Pepper to Taste
1 Large Chopped Onion	1 Cup of Chicken Broth
1 Cup Chopped Celery	1 Egg
1/3 Cup of Chunky Applesauce	

Brown sausage in chunks, put in a bowl with stuffing mix, save 4 tablespoons of drippings, add onions, celery and saute till tender, add salt & pepper, sage & chicken broth. Boil slowly for a few minutes, add to sausage & stuffing; egg, chunky applesauce - mix. Grease pan (9x13) put stuffing in loosely, cover and bake at 350° for 25 - 35 minutes.



Apple Pie Sangria

4 Honey Crisp Apples, cubed
5 Cups Apple Cider, fresh
2 Cinnamon Sticks

3 Pears, cubed
2 Cups Club Soda
1 Cup Carmel Vodka

Mix all fruit in pitcher, add apple cider and Carmel Vodka. Refridgerate. Once ready to serve add club soda and Cinnamon Sticks over ice.

Frostbite

1½ oz Tequila
½ oz Blue Curaçao
½ oz Crème De Menthe

1 oz Cream
1 oz Chocolate Liqueur

Shake and strain into an ice-filled glass.

Spiked Egg Nog

2 oz Rum or Whiskey
Your Favorite Store-Bought Eggnog

Mix it up in your favorite cup and sprinkle with grated nutmeg.

Hot Peppermint Patty

2 cups Whole Milk
2 tbsp Chocolate Liqueur
Whiskey (optional)

3 oz Bittersweet Chocolate
1 drop of Peppermint Extract

Whisk in saucepan over medium heat. Top with peppermint whipped cream, boozy marshmallows, or a candy cane if desired.

Hot Buttered Rum

2 oz Dark Rum
1 Cinnamon Stick
2-3 oz hot water

1 tsp Brown Sugar
1 pat of butter

Place butter, sugar, and cinnamon in a mug or coffee glass. Muddle, then pour in rum and hot water. Stir. Top with another pat of butter if you wish!



Bob & Steve Tony

Betty Gregory Jan
Mike Tommy JW

From Our Family

Auntie To Yours Denise

Jennifer Dale Matt
Ross Missy Lee

Oliver Brett Robert

Andy Tina Brenda
Sasha Nick



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the gift of friends,
and the best of everything!*

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