



Guest

# Holiday Recipes

A COLLECTION OF HOLIDAY  
EATS AND CUISINE



LAS VEGAS EXPO  
COMPLETE SHOW SERVICES

# A Message From OUR PRESIDENT

There is so much to be grateful for at this special time of year. I want to personally thank each and every one of our clients and vendors for their loyalty and support. We couldn't do what we do without you and at Las Vegas Expo, we take pride in doing what we say we're going to do and doing it better than anyone else... I hope you enjoy this book of recipes prepared by our staff.

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

- Grab you 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

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**What is your favorite thing about  
Thanksgiving?**

**“Eating turkey and all the  
food and drinking!”**

**Sheenagh Parrotto –  
Account Executive/Social Media**



## Chicken Noodle Soup

### Ingredients:

- 1 tablespoon butter
- ½ cup chopped onion
- ½ cup chopped celery
- 4 (14.5 ounce) cans chicken broth
- 1 (14.5 ounce) can vegetable broth
- ½ pound chopped cooked chicken breast
- 1 ½ cups egg noodles
- 1 cup sliced carrots
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- Salt and pepper to taste

### Instructions:

In a large pot over medium heat, melt butter. Cook onion and celery in butter until just tender, 5 minutes. Pour in chicken and vegetable broths and stir in chicken, noodles, carrots, basil, oregano, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes before serving.



**What is your favorite thing about  
Thanksgiving?  
“The 4.5 days off work”  
Oliver Gonzales –  
Warehouse Manager**



## Chicken Parmesan Garlic Bread

### Ingredients:

- 1 chicken breast, boneless & skinless
- 2 cups flour
- 4 eggs, beaten
- 2 cups seasoned breadcrumbs
- 1 cup oil, for frying
- 1 large baguette
- 10–12 mozzarella slices
- Marinara sauce

### For the garlic sauce:

- 1/3 cup melted butter
- 3 cloves garlic, minced
- 1 tablespoon parsley, chopped
- 1 tablespoon Parmesan, grated

### Instructions:

Slice the chicken breast into 1-centimeter-thick strips.

Place the flour, eggs, and bread crumbs into 3 separate bowls. Roll a chicken strip in the flour, dusting off excess. Dip the strip into the egg, then place into the bread crumbs, coating it completely. Repeat with the remaining chicken.

Heat the oil in a pan over medium heat to 350°F / 180°C and preheat oven to 350°F / 180°C. Fry the breaded chicken strips until both sides are golden brown. Remove from heat and drain on a paper towel.

Slice the baguette into thirds or fourths (each baguette piece should be roughly the same length of the fried chicken strips). Hollow out the insides of the baguette pieces with a knife. Lay two slices of mozzarella on top of each other with a 1-inch overlap. Place a chicken strip on the overlapping region, then fold the mozzarella tightly around the chicken.

Push the rolled chicken strips into a baguette piece. Slice the stuffed baguette pieces into 1-inch slices, then place them tightly side-by-side on a baking sheet lined with foil.

In a small bowl, mix together ingredients for garlic butter. Brush the garlic butter evenly over the baguette slices, making sure some drips in between the slices.

Wrap the foil over the re-assembled baguette and bake for 20–25 minutes, until cheese is melted and the top is starting to brown. Remove the foil and serve with marinara!





**What is your favorite thing about  
Thanksgiving?**

**“Getting together with  
family and friends...”**

**Rob Rainey –  
General Manager of Operations**



## **Cream Cheese Penguins**

### **Ingredients:**

- 18 jumbo black olives
- 1 (8 ounce) package cream cheese
- 18 small black olives
- 1 carrot

### **Instructions: 12 to 15 servings**

- Cut a slit from top to bottom, lengthwise, into the side of each jumbo olive. Carefully insert about 1 teaspoon of cream cheese into each olive. Slice the carrot into eighteen 1/4 inch thick rounds; cut a small notch out of each carrot slice to form feet. Save the cut out piece and press into center of small olive to form the beak. If necessary cut a small slit into each olive before inserting the beak.
- Set a big olive, large hole side down, onto a carrot slice. Then, set a small olive onto the large olive, adjusting so that the beak, cream cheese chest and notch in the carrot slice line up. Secure with a toothpick.





**What is your favorite thing about  
Thanksgiving?  
“Being together with family  
and loved ones”  
Ron Schwikert –  
Fabrication Shop Foreman**



## Deep Fried Pickles

### Ingredients:

- 1/4 cup mayonnaise
- 1 tbsp horseradish
- 1 tbsp ketchup
- 1/4 tsp Cajun seasoning

### For the pickles:

- Vegetable oil
- 1/4 cup flour
- 1 tsp Cajun seasoning
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 1/8 teaspoon cayenne pepper
- Kosher salt
- 2 cups dill pickles, drained and sliced

### Instructions:

In a small bowl, mix all the dip ingredients. Set aside. Place about 1 1/2" of vegetable oil in a wide pot and heat over medium high heat.

In a medium bowl, mix flour, Cajun seasoning, oregano, basil, pepper and salt. Depending on how big your pot is, you may have to fry the pickles in 2 batches. You don't want the pickles to overlap when they're frying, so make sure you have enough space. Coat the pickles with the flour mixture and shake off excess.

Gently add the pickles to the oil, one at a time. Fry for about 2-3 minutes or until golden brown. Remove pickles with a slotted spoon and drain on paper towel.

Serve right away with dipping sauce.





**What is your favorite thing about Thanksgiving?**

**“Down time with the family and football.”**

**Nick Cordaro –  
Executive Vice President**



## Fresh Bruschetta Salad

### Ingredients:

- 4 slices sourdough bread
- 1-2 cloves garlic, peeled and top part sliced off
- ¼ cup extra virgin olive oil
- 8 big or 12 medium tomatoes, sliced to wedges
- 10-12 big basil leaves, finely chopped, leaving a few whole for garnish
- 1 teaspoon salt

### Instructions:

Toast both sides of the bread in a toaster, on a grill, griddle or dry saucepan. When they are toasted and crunchy, rub the garlic on both sides then dice with a sharp knife. Slice the remaining garlic very thinly with the sharp knife. Add another clove of garlic if you want it strong. In the salad bowl, combine the tomatoes, diced bread, garlic, basil, salt and extra virgin olive oil.





What is your favorite thing about  
Thanksgiving?  
“Family and COWBOYS”  
Tommy Debusk –  
GC Operations Manager



## Ham Rolls

### Ingredients:

(No baking needed)

- 1-2 packages Pre-sliced ham (rectangle shape is best)
- 2 packages cream cheese
- 1 bundle green onions
- Optional: Red bell peppers (great for the holiday colors)

### Instructions: 12 to 15 servings

Using your new cutting board, cut the ends off the green onions, cut the onions the length of the short side of the ham, if onions are thick I slice them in half long ways. Open both packages of cream cheese and pre-cut them in  $\frac{1}{2}$ " slices (you should get 8 pieces out of one package).

Lay out a slice of ham, place a  $\frac{1}{2}$ " piece of cream cheese on one end. With your fingers smash and spread the cream cheese to cover the end of the ham about  $1\frac{1}{2}$ "-2" long. Place onion/scallion or red bell pepper in the middle of the cream cheese and roll tightly.

After you have rolled them all, put them on a platter and put into the freezer for about 1 hour. This will make it easier to cut and they will stay cool longer if you are traveling to someone's house. Take them out of the freezer, cut in approx  $\frac{1}{2}$ " slices and place onto your serving platter. Save the ends to place on the top layer for a decorative look.





What is your favorite thing about  
Thanksgiving?  
“Turkey and football”  
Jeff Minahan –  
Shop General Manager



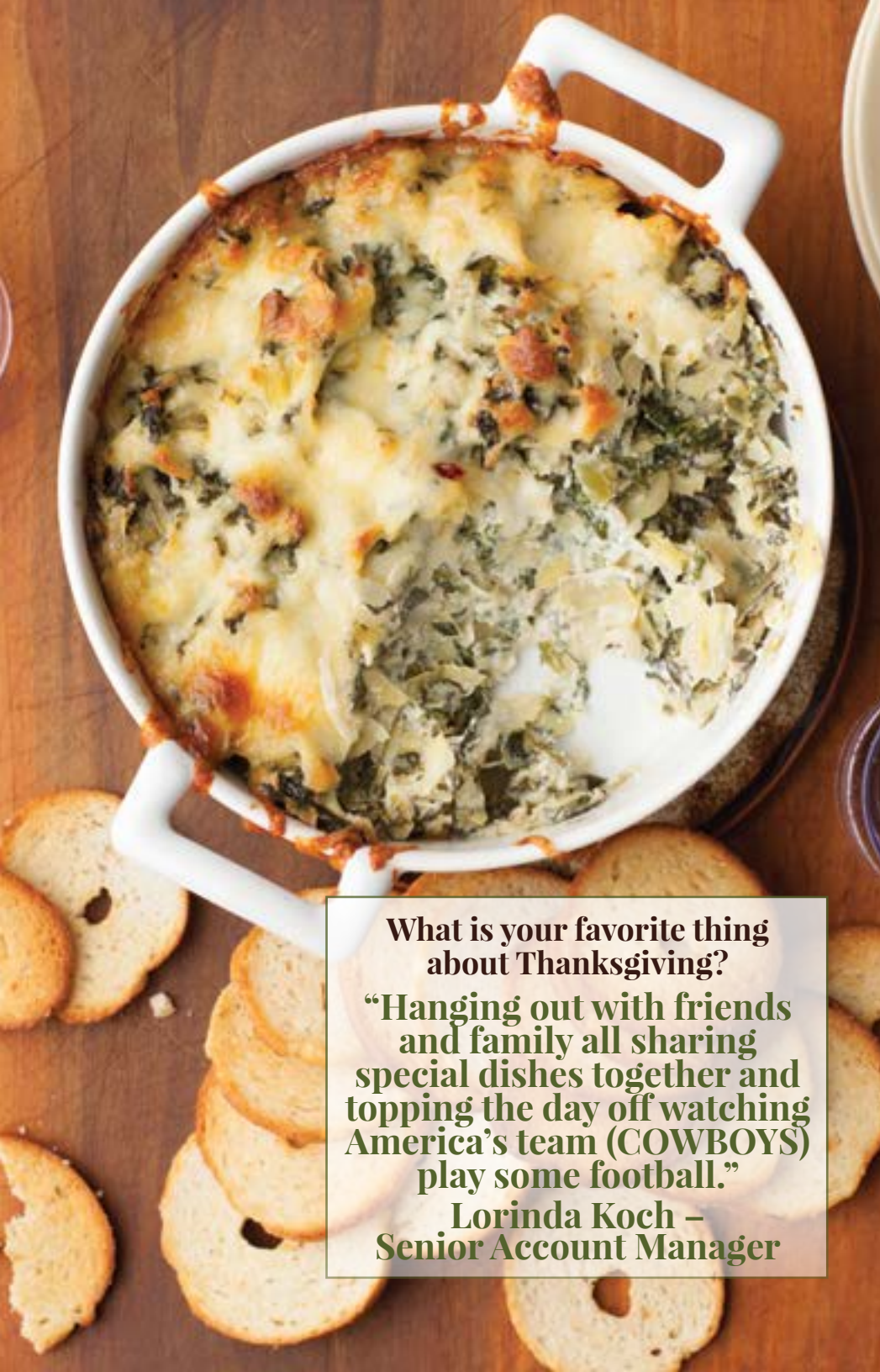
## Margarita

### Ingredients:

- 1 can of daquirie mix
- 2/3 can of tequila
- 1/2 can of sweet and sour mix
- 1/4 can of triple sec
- 1 egg white
- 2 cans of crushed ice

### Instructions:

Mix together and Enjoy!



**What is your favorite thing about Thanksgiving?**  
**“Hanging out with friends and family all sharing special dishes together and topping the day off watching America’s team (COWBOYS) play some football.”**

**Lorinda Koch –  
Senior Account Manager**



## Quick & Easy Spinach Artichoke Dip

### Ingredients:

- 1 cup frozen spinach (thawed)
- 1 cup artichoke hearts cut into pieces (in oil or water either is good)
- 1 cup parmesan cheese
- 1 cup mozzarella cheese
- 1 – 1 ½ cup mayo

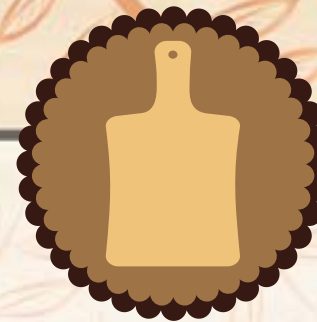
### Instructions: 12 to 15 servings

Preheat oven at 375 degrees. With your new cutting board cut your artichoke hearts into halves or quarters. Mix all ingredients into mixing bowl, place in 9" x 13" pan, or (oval baking dish as seen here). Cook uncovered for 20-25 minutes or until golden brown. Ready to serve. Great with crackers or sliced bread.





**What is your favorite thing about Thanksgiving?**  
**“Not having to cook or clean because I go to my in-laws house!”**  
**Missy Fuller – Exhibitor Services Manager**



## Stuffed Mushrooms

### Ingredients:

- 12 whole fresh mushrooms
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 1 (8 ounce) package cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon ground cayenne pepp
- Prep: 25 m • Cook: 20 m • Ready In: 45 m

### Instructions:

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.

Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.





What is your favorite thing about  
Thanksgiving?  
“Being with my family  
and the food...lots of it”  
Josh Davie - Freight



## Apple Walnut Stuffed Pork

### Ingredients:

- 5 tablespoons butter
- 1 apple peeled cored & chopped
- 1 small onion chopped
- 1 celery stock diced
- 1/2 cup chopped walnuts
- 1 cup unsweetened applesauce
- 1 1/2 cups water
- 5 cups dry bread crumbs
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger
- 1 (3 pound) boneless rolled pork loin roast

### Instructions:

Preheat oven to 325 degrees F

Melt the butter in a medium saucepan over medium heat. Stir in the apple, onion, celery and, and walnuts, and cook 5 minutes, until vegetables are tender. Mix in the applesauce, water, and bread crumbs. Cook and stir until the breadcrumbs have absorbed the liquid. Season with cinnamon, kosher, salt, cloves, nutmeg, and ginger.

Unroll the pork roast, and place in a baking dish. Spoon the stuffing mixture over the roast. Arrange any excess stuffing around the roast. Roll the roast so that the fatty side is on top, and tie with kitchen twine.

Bake 45-50 minutes in the preheated oven, to an internal temperature of 145 degrees F.

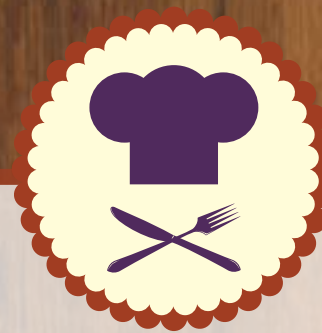




**What is your favorite thing about  
Thanksgiving?**

**“I like to take small portion sizes to  
sample everything AND THEN I load up  
on 2nd and 3rd servings of the Turkey  
and my favorite side dishes.”**

**Mitch Isaacs – GC Sales/Market Manager**



## **Bay & Lemon Brind Turkey**

### **Ingredients:**

- 1 (12 to 15-pound) turkey

### **For the brine:**

- 2 gallons water
- 1 cup sugar
- 1 cup kosher salt
- 2 lemons, sliced in 1/2
- 4 bay leaves
- 3 cinnamon sticks
- Small handful cloves

### **Instructions: 12 to 15 servings**

Combine all brine ingredients in a container or pot large enough to hold the turkey. Make sure all the sugar and salt have been fully dissolved. Add the turkey and refrigerate about 6 hours or overnight. Preheat oven to 350 degrees F.

Remove turkey from brine and transfer to a roasting pan with a rack. Stuff turkey with the lemon halves, bay leaves, and cinnamon sticks used in the brine. Cook turkey for about 3 1/2 hours, basting every 40 minutes or so. If any part of the turkey gets too brown towards the end of cooking, shield with pieces of tin foil.

When the turkey is done, juices should run clear from the breast and the legs should pull away from easily. Remove from the heat and let rest for 15 to 20 minutes before carving.





**What is your favorite  
thing about Thanksgiving?**

**“The fact that I do not need to buy gifts.”  
Bob Cordaro – President**



## Bob's Specialty Lamb Chops

### Instructions:

Pour Olive oil and Montreal seasoning into a large zip lock freezer bag and place lamb chop into bag; Shake it up to cover each lamb chop with seasoning and oil. Cook on the grill and enjoy!



What is your favorite thing  
about Thanksgiving?

“Having everybody  
get together”

George Ortiz –  
Fabrication Team

## Chicken Enchiladas Verdes

### Ingredients:

- 4 skinless chicken thighs, boneless or bone-in (about 1 1/2 pounds boneless or 1 3/4 lbs bone-in)
- 1 1/2 lbs tomatillos, papery husks removed, rinsed
- 4 serrano chile peppers, top cut off to expose interior and to remove stems
- 3 cloves garlic
- 1 cup white or yellow onion, chopped
- 1/4 of a whole white or yellow onion
- Salt
- 1 bunch cilantro, rinsed and chopped, stems included
- High smoke point cooking oil such as canola oil, peanut oil or grapeseed oil
- 12 corn tortillas
- 3 Tbsp sour cream
- 1/2 cup crumbled Mexican Cotija or Queso Fresco cheese



### Instructions:

**Poach chicken thighs:** Put chicken thighs in a medium sized saucepan and just cover with water. Add one clove of garlic that has been cut in half, 1/4 of an onion, and 1 teaspoon of salt to the water.

Bring to a simmer, reduce the heat to maintain a very low simmer, and cook, covered, for 15 minutes, until the chicken is just cooked through. Remove chicken thighs to a separate bowl and let cool enough to touch.

**Make tomatillo salsa verde:** While the chicken is cooking, put the tomatillo serrano chile peppers in a separate sauce pan and cover them with water. Bring to a boil, reduce to a simmer. Simmer until the tomatillos are cooked, and have changed color, but are not mushy, about 5 minutes. Remove from heat.

Use a slotted spoon to transfer tomatillos and serrano chiles to a blender. Add 1/2 cup of the tomatillo cooking liquid to the blender, as well as 2 cloves of garlic, a third a cup of the chopped onion, and about 1/4 cup of chopped cilantro (packed). (Remaining chopped onion and cilantro will be used for garnish.) Add one teaspoon of salt.

Purée until completely blended, 15 to 30 seconds. Taste for heat. If not spicy enough add another chile pepper (doesn't have to be cooked). Note that sour cream will eventually be added to the sauce which will cool down a lot of the spiciness. Add more salt to taste if necessary.

Pour sauce into a skillet, bring to a simmer and let simmer for 5 minutes. Then remove from heat. Shred chicken meat, toss with salsa verde: Remove the cooked chicken meat from the bones (if using bone-in thighs). Shred the meat

with a fork or knife. Put the chicken in a bowl and add 1/3 to a 1/2 cup of the tomatillo sauce to the chicken. Taste the chicken; if it needs salt, add a little.

**Soften the tortillas:** Heat a tablespoon of oil in a frying pan on medium high heat. Add a tortilla to the pan and use a metal spatula to flip it to the other side. Place another tortilla on top of this one (to soak up the excess oil) and flip again.

When the tortillas are heated through, remove them to a plate lined with paper towel. Add a little more oil to the pan, and add another couple tortillas.

Continue to heat through and soften all of the tortillas. Note that if you are using just made homemade tortillas you can skip this step because the tortillas are already hot, softened, and ready to eat.

**Roll up tortillas with chicken and sauce:** Warm the oven to 200°F. Dip a tortilla in the salsa verde tomatillo sauce and place it on a casserole dish. Scoop a spoonful of chicken into the center of the tortilla and roll up the tortilla. Place in the casserole dish and repeat with all of the tortillas. Put into the warm oven to keep the enchiladas warm while you finish the sauce.

**Add sour cream to salsa verde, pour over enchiladas:** Heat the salsa verde sauce again until simmering, then remove from heat. Stir in the sour cream until well blended. Remove the warming enchiladas from the oven and pour salsa verde sauce over all of them. Top with chopped onion, cheese, and cilantro.

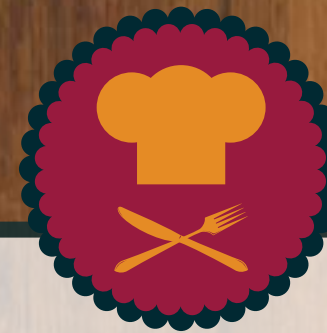
Serve immediately. Serve with extra garnishes of onion, cheese, and cilantro on the side.





**What is your favorite thing about Thanksgiving?**

**“My favorite thing about Thanksgiving is THE FOOD!!! I absolutely enjoy the company of family and friends as well...but my “gut” answer is definitely the food.”**  
**Juan Salgado – Graphics Manager**



## Chile–Chicken Posole

### Ingredients:

- 1 pound skinless, boneless chicken breasts, diced
- 1 teaspoon dried thyme
- Kosher salt & freshly ground pepper
- 2 tablespoons vegetable oil
- 1 large white onion, diced
- 1 jalapeno pepper, chopped (remove seeds for less heat)
- 2 cloves garlic, minced
- 3 6-ounce cans whole green chiles, drained
- 1 cup fresh cilantro
- 4 cups low-fat, low sodium chicken broth
- 2 15-ounce cans hominy, drained
- Sliced avocado & radishes &/or baked corn chips, for garnish (optional)

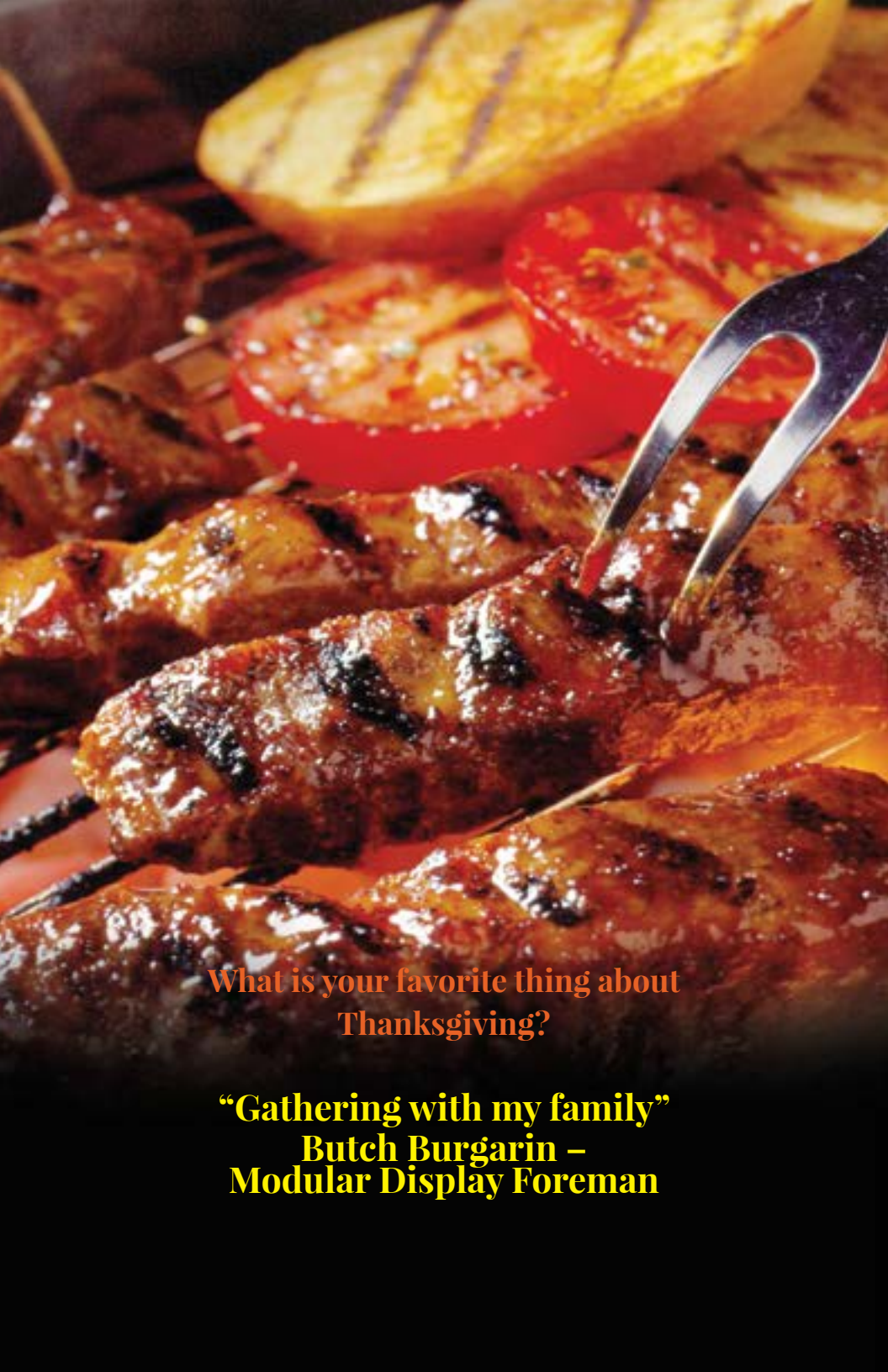
### Instructions:

Season the chicken with ½ teaspoon thyme, and salt and pepper to taste; set aside. Heat the vegetable oil in a large saucepan over medium heat. Add the onion, jalapeno and garlic and cook until soft, about 4 minutes.

Transfer to a blender, then add the chiles, cilantro and the remaining ½ teaspoon thyme and puree until smooth. Return to the saucepan and cook over medium heat, stirring until the sauce thickens and turns deep green, about 5 minutes. Add the broth, hominy and chicken to the saucepan.

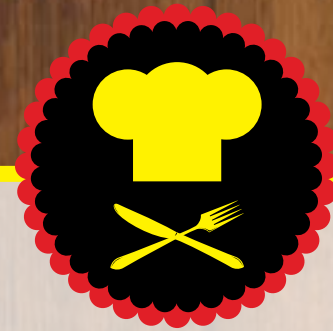
Cover and simmer until the chicken is tender, about 10 minutes. Garnish with avocado, radishes and/or chips if desired.





**What is your favorite thing about  
Thanksgiving?**

**“Gathering with my family”  
Butch Burgarin –  
Modular Display Foreman**



## Delicious Spare Ribs

### Ingredients:

- 6 pounds pork spareribs
- 2 medium onions, cut into wedges
- 1 medium onion, finely chopped
- 6 tablespoons soy sauce
- 1/4 teaspoon ground black pepper
- 6 whole star anise pods
- 1 tablespoon vegetable oil
- 1 tablespoon grated fresh ginger
- 1/2 cup honey
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon lemon juice

### Instructions:

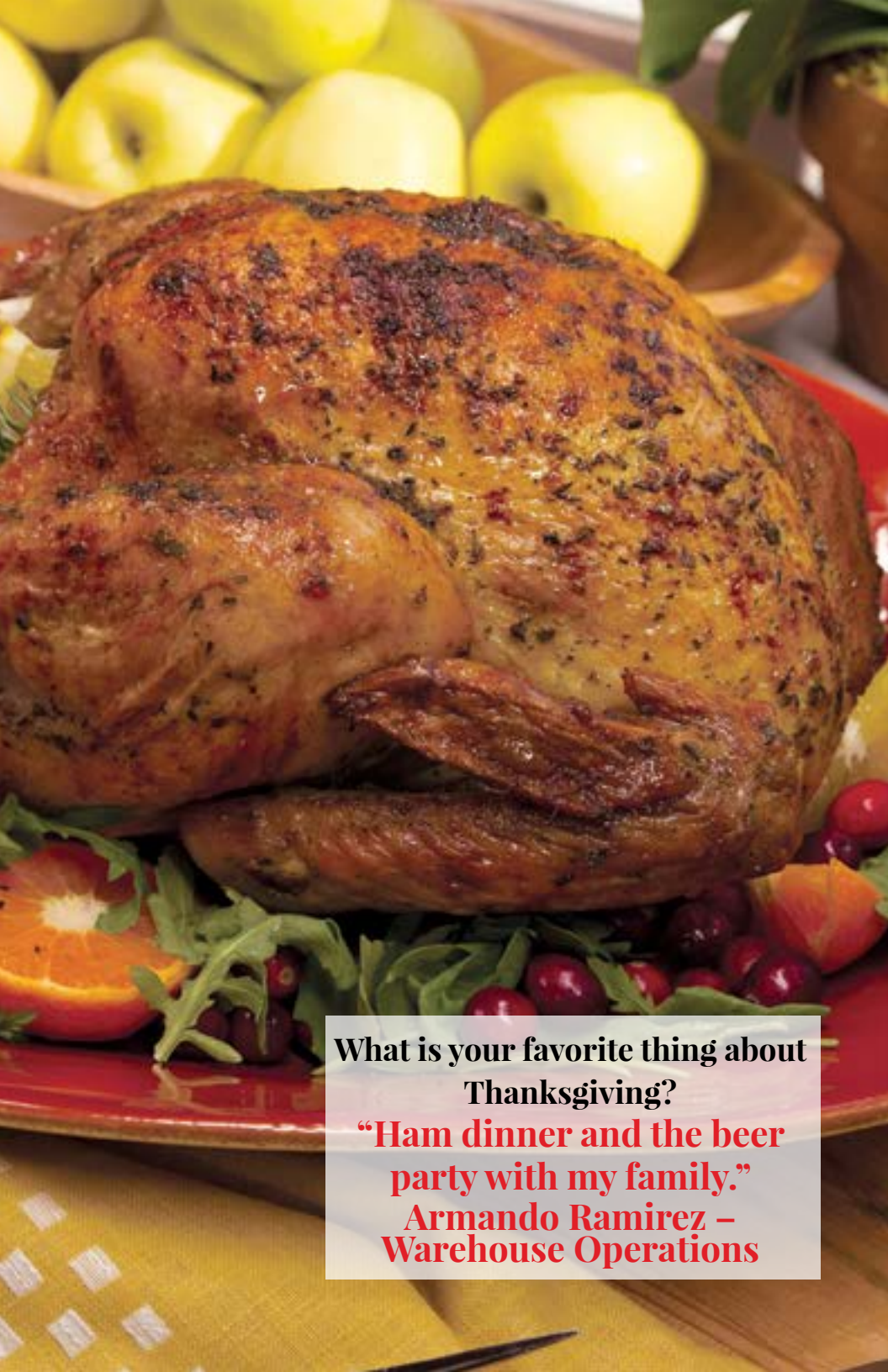
Place ribs in a 5 to 6 quart stock pot with 2 wedged onions, 4 tablespoons of soy sauce, pepper and star anise. Bring all to a boil. Reduce heat to medium low, cover and let simmer in meat juices until ribs are tender when pierced, about 1 1/4 hours. Stir occasionally.

Meanwhile, heat oil in a medium skillet over medium heat. Add remaining chopped onion and saute, stirring often, until onion is soft. Blend in the ginger, honey, sugar, Worcestershire sauce, lemon juice and remaining 2 tablespoons of soy sauce. Cook all together, stirring, until well blended.

Preheat over to 400 degrees F.

Using tongs, remove ribs from stock pot and arrange in a single layer in a 11x16 inch baking pan. Brush evenly with honey mixture and bake in the preheated over, basting often with pan drippings, about 30 minutes or until ribs are well glazed.





**What is your favorite thing about Thanksgiving?**

**“Ham dinner and the beer party with my family.”**

**Armando Ramirez –  
Warehouse Operations**



## Herb Rubbed Roasted Turkey Recipe

### Ingredients:

- 1 whole turkey, (12 to 14 pounds), fresh or frozen, thawed
- 2 tablespoons McCormick rubbed sage OR 2 tablespoons Poultry Seasoning
- 1 tablespoon McCormick Paprika
- 1 tablespoon Lawry's Seasoned Salt
- 2 teaspoons McCormick Garlic Powder
- 1 teaspoon McCormick Black Pepper, Ground
- $\frac{3}{4}$  teaspoon McCormick Nutmeg, Ground
- 1 large onion, cut into wedges
- 6 McCormick Bay Leaves
- 1 tablespoon vegetable oil

### Instructions:

Place oven rack in lowest position. Preheat oven to 325 degrees F. Place roasting rack in shallow roasting pan.

Mix sage, paprika, seasoned salt, garlic powder, pepper and nutmeg in small bowl. Place turkey, breast-side up, in prepared pan. (For easy cleanup, line roasting pan with heavy duty foil.)

Sprinkle about  $\frac{1}{2}$  of the seasoning mixture inside turkey. Stuff with onion and bay leaves. Brush turkey breast with oil. Spread remaining seasoning mixture over entire surface and under skin of turkey. Add  $\frac{1}{2}$  cup water to pan. Cover turkey loosely with heavy duty foil.

Roast 1 hour. Remove foil. Roast 2 to 2½ hours longer or until internal temperature reaches 165 degrees F (175 degrees F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to platter or carving board to slice. Reserve pan juices to make gravy or to serve with turkey.





**What is your favorite thing about Thanksgiving?**

**“Thanksgiving is an opportunity for most of our family members to take time from their schedules and gather together. It is one of the few days of the year when my daughter can come to Las Vegas and be with us..”**

**Tony Palladino – I&D Operations Manager**



## Italian Sausage Lasagna

### Ingredients:

- 12 lasagna noodles, uncooked
- 2 tablespoons Extra Light in Taste Olive Oil
- 1 package (16oz) Italian Ground Sausage
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 4 cups marinara sauce
- 4 cups ricotta cheese
- 1 large egg
- ½ cup Grated Parmesan Cheese
- 2 cups fresh spinach, lightly packed & chopped
- 2 cups mozzarella cheese, shredded
- 1 teaspoon dried oregano

### Instructions:

Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain, lightly oil and set aside.

In a medium saucepan, sauté the sausage in Bertolli® Extra Light in Taste Olive Oil, crumbling with a wooden spoon, until no longer pink. Add onion and garlic and continue sautéing for another 4 minutes until the sausage is cooked through. Add marinara sauce to the sausage mixture and set aside.

In a medium bowl, blend ricotta cheese, egg, ¼ cup of the KRAFT Grated Parmesan Cheese and the chopped spinach; set aside. Coat a 9x13 inch baking dish with olive oil and spread 1 cup of the sauce mixture on the bottom.

Top with 3 lasagna noodles. Spread ¼ of the ricotta cheese mixture on the noodles and layer on 1 cup of the sauce mixture. Sprinkle ½ cup mozzarella cheese over this. Repeat this process three more times, starting with the noodles and finish with the remaining ¼ cup of KRAFT Grated Parmesan cheese. Sprinkle with oregano.

Preheat oven to 350°F and bake for 45 minutes until hot and bubbly. Let stand 10 minutes before cutting.





**What is your favorite thing about  
Thanksgiving?**

**“The thing I enjoy most about the holidays  
is cooking and watching everyone eat!”**

**Marco Parrotto – Director of Sales,  
National Accounts**



## Linguine & Clams

### Ingredients:

- 1 dozen little neck Clams
- 1 pound of shrimp cut into small pieces
- 1/2 pound of bay scallops
- 4 Garlic Cloves
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tbs red pepper flakes or to your taste
- 1/2 Cup Olive Oil
- 1 24oz Vodka Sauce
- 2 Cans of chopped Clams

### Instructions:

Boil pot of water with 1/4 cup of olive oil and tsp of salt for your linguine. Once water boils add 1 1/2 lbs of linguine until it's al dente or to your taste.

Pour olive oil into large deep pan on medium heat. Add garlic cloves (DO NOT CHOP CRUSH OR MINCE THE GARLIC) salt and pepper, stir until garlic is nice an brown, then dispose of the garlic.

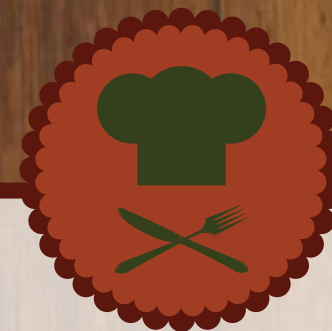
Add your 2 cans of chopped Clams, first strain half of the water into the sink the rest should go into the pan. Add your shrimp, stir until shrimp starts to turn red. Add 1/2 of the jar of Vodka sauce.

Then add the scallops and stir until starts to bubble (Do Not Let the Sauce Boil)

Then add you little neck Clams, stir until everything is mixed. Once clams start to open add the second 1/2 of your vodka sauce and red pepper flakes and stir.

Once all of the Clams are open you are ready to serve. Strain your linguine until all water is gone (Do Not Rinse your linguine) in large serving bowl add your linguine then pour your sauce over the linguine!





## Rib Roast

### Ingredients:

- 1 (3-rib) standing rib roast (7 to 8 pounds)
- 1 tablespoon kosher salt
- 1 1/2 teaspoons freshly ground black pepper

### Mustard Horseradish Sauce

- 1 1/2 cups good mayonnaise
- 3 tablespoons Dijon mustard
- 1 1/2 tablespoons whole-grain mustard
- 1 tablespoon prepared horseradish
- 1/3 cup sour cream
- 1/4 teaspoon kosher salt

### Instructions:

Whisk together the mayonnaise, mustards, horseradish, sour cream, and salt in a small bowl.

Two hours before roasting, remove the meat from the refrigerator and allow it to come to room temperature. Preheat the oven to 500 degrees F. Note: Be sure your oven is very clean before setting it at 500 degrees F. Place the oven rack on the second lowest position.

Place the roast in a pan large enough to hold it comfortably, bone-side down, and spread the top thickly with the salt and pepper. Roast the meat for 45 minutes.

Without removing the meat from the oven, reduce the oven temperature to 325 degrees F and roast for another 30 minutes.

Finally, increase the temperature to 450 degrees F and roast for another 15 to 30 minutes, until the internal temperature of the meat is 125 degrees F. (Be sure the thermometer is exactly in the center of the roast.) The total cooking time will be between 1 1/2 and 1 3/4 hours.

Remove the roast from the oven and transfer it to a cutting board. Cover it tightly with aluminum foil and allow the meat to rest for 20 minutes. Carve and serve with the sauce.

**What is your favorite thing about Thanksgiving?**

**“The fact that you can cover everything on your plate in gravy”  
Jimmie Velasquez – I & D Coordinator**

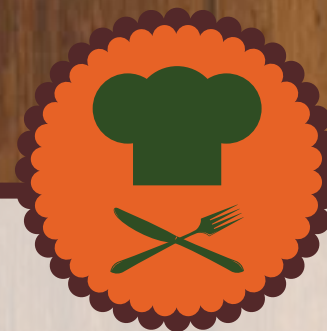




**What is your favorite thing about  
Thanksgiving?**

**“Watching football.”**

**Gregory Shotlow - Warehouse Operations**



## Shrimp and Asparagus Stir-Fry

### Ingredients:

- 4 tablespoons olive oil
- 1 pound raw shrimp
- 1 pound asparagus
- 1 teaspoons salt
- ½ teaspoon crushed red pepper
- 1 teaspoon garlic, minced
- 1 teaspoon ginger, minced
- 1 tablespoon low sodium soy sauce
- 2 tablespoons lemon juice

### Instructions:

In a large frying pan, heat 2 tablespoons olive oil over medium-high heat. Add shrimp to the pan, then season with ½ teaspoon of salt and ½ teaspoon crushed red pepper. Cook until the shrimp is pink. Remove the shrimp from the pan and set aside.

In the same pan, heat 2 tablespoons olive oil and add asparagus. Add ginger and garlic, then season with ½ teaspoon of salt. Stir frequently and cook until the asparagus is tender-crisp.

Return the shrimp to the pan, then add soy sauce. Stir until the ingredients are well combined. Just before the dish is ready, add lemon juice, stir once more, then serve while hot.

Enjoy!

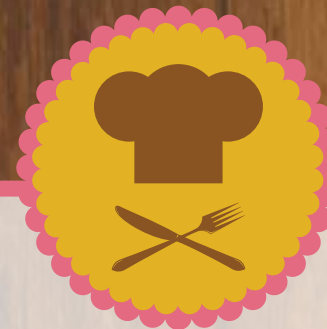




What is your favorite thing  
about Thanksgiving?

**“All of the food!”**

**Kevin Morris – Fabrication Team**



## Slow Cooker Corned Beef Sliders

### Ingredients:

- 1 corned beef brisket, 3-4 lbs
- 1 onion, chopped
- 3 carrots, chopped
- 3 celery stalks, chopped
- 2 garlic cloves
- 2 cups beef broth
- ¼ cup tomato paste
- 3 tablespoons Worcestershire sauce
- 2/3 cup brown sugar
- 1 teaspoon celery seeds
- 1 dash red pepper flakes
- 1 tablespoon salt
- ½ tablespoon fresh cracked pepper
- 1 bottle dark beer

### Instructions:

Layer ½ of chopped veggies in bottom of slow cooker. Place corned beef on top of veggie with fat cap up. Add remaining veggies and garlic around side of meat.

In a bowl, mix beef broth, tomato paste, Worcestershire sauce, brown sugar, celery seeds, and red pepper – pour over beef. Sprinkle salt and pepper over top of corned beef, coating well. Pour dark beer around inside of slow cooker.

Cook on low for 8 hours. When done, remove from cooker, slice or shred with fork.

### For Sliders:

- 1 package party rolls or slider buns
- Shredded corned beef
- 6-8 slices Swiss cheese
- 1000 Island Dressing – 1 cup mayo,
- ½ cup ketchup
- ¼ cup Dijon mustard mixed well

Preheat oven to 350 degrees. Slice pan of dinner/slider rolls in half, horizontally – you will have all of the tops attached and a layer of rolls for the bottom.

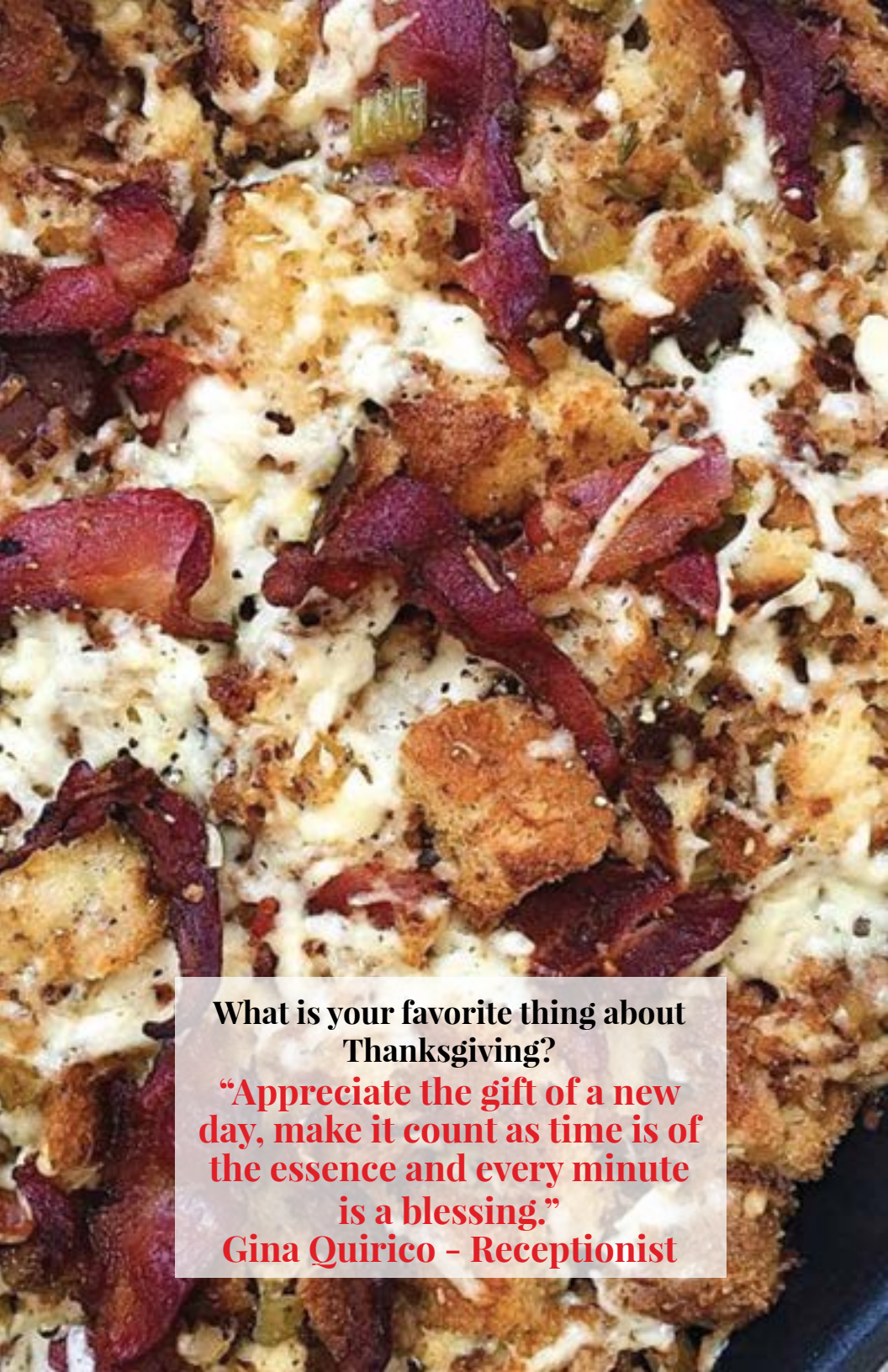
Spread both side of bread with sauce, Layer on shredded corned beef. Top with Swiss cheese – covering beef.

Gently place top layer of bread on cheese and meat. Spread a thin layer of butter on top of rolls.

Wrap tightly in tinfoil, place on a sheet tray and bake in oven for 15 minutes.

Remove and slice sliders.

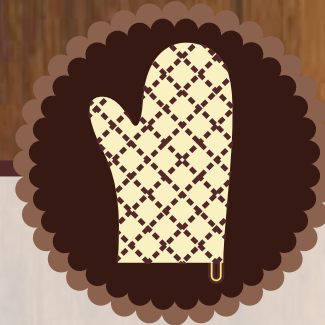




**What is your favorite thing about Thanksgiving?**

**“Appreciate the gift of a new day, make it count as time is of the essence and every minute is a blessing.”**

**Gina Quirico - Receptionist**



## Cheddar, Bacon, & Beer Stuffing

### Ingredients:

- 2 tbsp. unsalted butter, cut into 1/2" pieces, plus more for baking dish
- 8 slices bacon
- 1 large onion, finely chopped
- 4 stalks celery, finely chopped
- kosher salt
- Freshly ground black pepper
- 1/2 c. medium-bodied beer
- 10 c. torn challah, dried overnight (from 1lb. loaf) **white bread enriched with eggs**
- 1 tsp. fresh thyme leaves
- 8 oz. sharp white cheddar, grated
- 2 large eggs
- 1 tsp. Worcestershire sauce
- 3 c. low-sodium chicken or vegetable broth

### Instructions:

Preheat oven to 350 degrees F. Butter a 3-quart baking dish and set aside.

In a large skillet over medium heat, cook bacon until crisp, 5 to 7 minutes. Transfer to a paper towel-lined plate. Let cool, then break into bite-size pieces.

Add onion and celery to skillet and season with 1/2 teaspoon each salt and pepper. Cook, stirring often, until vegetables are soft, 6 to 8 minutes.

Add beer and simmer, scraping up any brown bits, until almost evaporated, about 2 minutes. Scrape vegetable mixture into a large bowl. Add challah, thyme, 2/3 of cheddar and 1/2 of bacon; toss to combine.

In a separate medium bowl, whisk together eggs, Worcestershire, and 2 cups broth. Pour over challah mixture and toss until evenly moistened, adding more broth 1/4 cup at a time until croissant pieces seem hydrated (you might not use it all).

Transfer mixture to prepared baking dish and dot top with butter. Scatter with remaining bacon and sprinkle with remaining cheddar. Cover dish with foil and bake until a knife inserted in the center of the stuffing comes out warm, 30 to 35 minutes. Increase heat to 425 degrees F and continue to bake until top is deeply golden, 10 to 15 minutes more.

Let rest 10 minutes before serving.

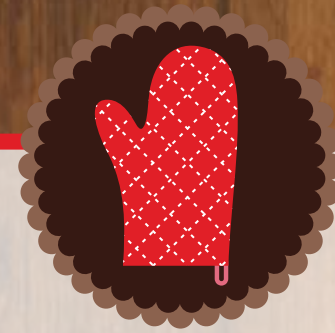




**What is your favorite thing about  
Thanksgiving?**

**“Another day off, a good excuse  
to not be with my family.”**

**Mike Carvalho – Designer/Estimator**



## Mac & Cheese Scrambled Eggs

### Ingredients:

- 2 large eggs
- 6 ounces nonfat evaporated milk
- 1/2 teaspoon hot sauce
- Salt to taste
- 1 teaspoon dry mustard
- 8 ounces whole-wheat elbow macaroni
- 3 cups egg whites
- 2 tablespoons unsalted butter
- 8 ounces reduced-fat sharp cheddar, shredded
- 6 slices turkey bacon

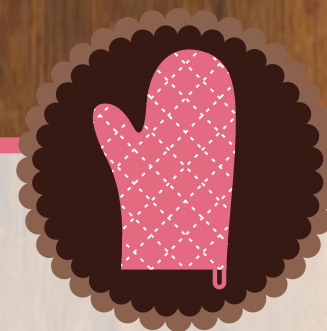
### Instructions: 12 to 15 servings

- In a small bowl, whisk together the whole eggs, milk, hot sauce and mustard. Salt to taste. Set aside.
- Bring 2 quarts of water to a boil in a large pot. Add the pasta and cook until al dente, about 7 minutes. Drain and set aside.
- In a large non-stick skillet, scramble the egg whites until cooked through and opaque. Set aside.
- Re-heat the pot to low and melt in the butter. Whisk in the sauce and cheese and stir constantly until creamy, about 3 minutes.
- Add pasta and eggs; toss to coat. Place turkey bacon in a single layer on a paper towel-lined microwave-safe plate.
- Microwave on high until crispy, about 2 minutes.
- Distribute the macaroni and eggs evenly among 6 bowls and crumble 1 strip of turkey bacon on top of each serving.





**What is your favorite thing  
about Thanksgiving?**  
**“Family gatherings at  
my parents house.”**  
**Louise Cardelas - Driver**



## Mini Sweet Potato Casseroles with Candied Pecans

### Ingredients:

- 3 cups cooked, mashed sweet potatoes
- 1/3 c. sugar
- 1 t. vanilla
- 2 eggs, gently beaten
- 1/2 c. milk
- 4 T. butter, melted

### Praline topping:

- 3/4 cup chopped pecans
- 1/2 cup flour
- 4 T. butter, divided into small cubes
- 1/2 cup dark brown sugar

### Instructions:

Preheat oven to 350 degrees.

In a large bowl, stir the sweet potatoes, sugar, vanilla, beaten eggs, milk and butter together until thoroughly combined.

Divide evenly between ramekins. Place ramekins on a foil-lined baking sheet. In a medium bowl, use a fork to combine the pecans, flour, butter and brown sugar. Sprinkle the praline over the sweet potato mixture, dividing evenly amongst the ramekins.

Bake for 30 minutes and enjoy!





**What is your favorite thing about  
Thanksgiving?**

**“Having both my sons  
under one roof!”**

**Michele Lowe – Assistant Account Manager**



## Roasted Root Vegetables

### Ingredients:

- 1/2 lb. Parsnips, peeled & cut into 1 inch pieces
- 1/2 lb. Carrots, peeled & cut into 1 inch pieces
- 1/2 lb. Russet Potatoes with skins, cut into 1 inch pieces
- 1/2 lb. Sweet Potatoes with skins, cut into 1 inch pieces
- 1/2 lb. Yellow Onions, cut into 1 inch pieces
- 1/4 C. Extra Virgin Olive Oil
- Salt & Pepper to taste
- 2-3 cloves Garlic, finely chopped
- 1/4 tsp. Red Pepper Flakes
- 1 tsp. Chopped Fresh Rosemary
- 1 tsp. Chopped Fresh Parsley

**Instructions:** Pre-heat oven to 400° F. Place cut vegetables in large bowl, add oil, garlic, salt, peppers, rosemary, and toss to evenly coat. Spread vegetables in a single layer in a shallow roasting pan and bake 30-40 mins (turning once) until fork tender. Sprinkle with Parsley before serving.



What is your favorite thing about  
Thanksgiving?  
“Cooking and relaxing”  
Jennifer Cordaro – VP Operations



## Easy Southern Banana Pudding

### Ingredients:

- 3 cups cold milk
- 2 pkg. (3.4 oz. Each) vanilla instant pudding
- 30 NILLA wafers
- 3 medium bananas, sliced
- 1 tub (8 oz) frozen whipped topping, thawed

### Instructions:

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk for 2 minutes or until well blended. Let stand 5 minutes.

Arrange half of the wafers on bottom and up side of 2-qt serving bowl: top with layers of half each of the banana slices and pudding. Repeat all layers. Cover with whipped topping.

Refrigerate 3 hours. Store leftover dessert in refrigerator.





**What is your favorite thing about Thanksgiving?**

**“Eating great food and being with my family.”**

**Tracey Michels – National Accounts Manager**



## Holiday Cheesecake Bars

### Ingredients:

- 2 cups flour
- 2/3 cup brown sugar
- 2/3 cup butter
- 1 cup chopped walnuts

### Filling

- 2 cups flower
- ½ cup sugar
- 2 eggs
- ¼ cup milk
- 2 tablespoons lemon juice
- 1 teaspoon vanilla
- sliced red maraschino cherry (optional)
- sliced green maraschino cherry (optional)

**Instructions:** 12 to 15 servings

Preheat oven to 350 degrees F.

In a bowl, combine flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs into ungreased 9x13 inch pan. Bake for 12 minutes.

For filling, beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, beat well after each addition. Beat in milk, lemon juice and vanilla, pour over crust. Sprinkle with reserved crumbs.

Bake 25 - 30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries if desired. Store in the refrigerator.





**What is your favorite thing about  
Thanksgiving?**

**“My favorite thing is Family Time  
and relaxing after the big dinner.”**

**Denise Hullinger – Accounting Manager**



## Overnight Coffee Cake

### Ingredients:

- 1/3 cup butter, softened
- 1/2 cup white sugar
- 1/4 cup packed brown sugar
- 1 egg
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 cup buttermilk
- 1/4 cup packed brown sugar
- 1/4 cup finely chopped walnuts
- 1/4 teaspoon ground cinnamon

### Instructions:

Lightly grease an 8 inch square baking pan. In a large bowl, cream together the butter, white sugar, and 1/4 cup brown sugar.

Beat in the egg until well blended. In a medium bowl, combine the flour, baking powder, baking soda, and 1/2 teaspoon cinnamon.

Stir the flour mixture into the creamed mixture alternately with buttermilk. Spread evenly onto the prepared baking pan.

In a small bowl, mix 1/4 cup brown sugar, walnuts, and 1/4 teaspoon cinnamon. Sprinkle over the batter. Cover, and refrigerate overnight.

The next day, preheat oven to 350 degrees. Bake the cake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.





**What is your favorite thing  
about Thanksgiving?**

**“My favorite thing about Thanksgiving  
is making sandwiches from  
the leftovers :)”**

**Bailey Ortiz – Graphics Coordinator**



## *Pumpkin Spice* **Rolls**

### **Ingredients:**

- 3 eggs, beaten
- 1 cup white sugar
- ½ teaspoon ground cinnamon
- 2/3 cup pumpkin puree
- ¾ cup all-purpose flour
- 1 teaspoon baking soda
- 2 tablespoons butter, softened
- 8 ounces cream cheese
- 1 cup confectioners' sugar
- ¼ teaspoon vanilla extract
- Confectioners' sugar for dusting

### **Instructions:**

Preheat oven to 375 F. Butter or grease one 10 x 15 inch jelly roll pan. In a mixing bowl, blend together the eggs, sugar, cinnamon, and pumpkin. In a separate bowl, mix together flour and baking soda. Add to pumpkin mixture and blend until smooth. Evenly spread the mixture over the prepared jelly roll pan.

Bake 15 to 25 minutes in a preheated oven. Remove from oven and allow to cool enough to handle.

Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.

Prepare the frosting by blending together the butter, cream cheese, confectioners sugar, and vanilla.

When cake is completely cooled, unroll and spread with cream cheese filling. Roll up again without towel. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle top with confectioners' sugar and slice into 8–10 servings.





**What is your favorite thing  
about Thanksgiving?  
“My favorite thing about  
Thanksgiving is all the SWEETS :)”  
Gaby Larez – Exhibitor Services**



## Pumpkin Spice Truffles

### Ingredients:

- 2 ounces full- fat cream cheese, softened to room temperature
- 2 tablespoons confectioners’ sugar
- 1/3 cup pumpkin puree
- 1 ¾ cup graham cracker crumbs (about 12 full sheet graham cracker)
- ½ teaspoon pumpkin pie spice
- ½ teaspoon ground cinnamon
- 4 ounces white chocolate, coarsely chopped and melted

### Topping:

- 10 ounces semi-sweet or white chocolate, coarsely chopped
- Optional garnish: extra graham cracker crumbs or cinnamon/sugar

### Instructions:

Blend cream cheese and sugar together in a large bowl until creamy, about 2 minutes. Add the pumpkin and beat on high until combined. Add the graham cracker crumbs, pumpkin pie spice, cinnamon, and melted chocolate. Beat on medium speed for 2 minutes until everything is combined. The mixture is supposed to be soft and thick. Cover mixture tightly and refrigerate for 1 hour. Chilling is mandatory.

Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Begin rolling chilled mixture into balls (about 1 teaspoon per ball) and place the balls on the baking sheets. You should have around 35 total.

Chill balls in the refrigerator for 30 minutes or up to 24 hours.



What is your  
favorite thing about  
Thanksgiving?

“Watching movies the  
whole day then eating  
at the table with family.”

Amanda Colletti –  
Assistant Account Manager



## Sweet Potato Tartlets

### Ingredients:

- 4 (1.9-oz.) packages frozen mini-phylo shells, thawed
- 8 ounces cream cheese, softened
- 1/2 cup sugar
- 1 cup mashed, cooked sweet potato
- 1/2 cup sour cream
- 1 large egg
- 1 teaspoon vanilla extract
- Garnishes: mint leaves, sweetened whipped cream

### Brown Sugar Pecans

### Instructions:

Preheat oven to 350°. Place shells on 2 baking sheets. Process cream cheese and sugar in a food processor until smooth. Add sweet potato and next 3 ingredients; process until smooth. Spoon filling into shells.

Bake at 350° for 15 minutes or until center is set. Cool completely on a wire rack. Cover; chill 1 hour. Top with Brown Sugar Pecans.





Tommy  
Cal  
Linda  
Ross  
Missy

John  
Jennifer  
Jan  
Gabrielle  
Michelle  
Denise

GR

Oliver  
Michele  
Denise

Bob  
Annette  
JD

~~Bill~~ Nick  
Gregory  
Beth

Robert  
Ann  
Tracy  
Luis  
Barry  
Thom







Wishing the joy of family,  
the gift of friends and the  
best of everything!



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