SEASON'S EATINGS WITH NORTHSTAR:

A HOLIDAY RECIPE COLLECTION

VOLUME 3

FROM THE HEARTS AND KITCHENS OF THE CBS FAMILY

Dedication:

This book is dedicated to you.
Hold your memories close as family is away.

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DRINKS

HARVEST PUNCH

SUBMITTED BY: ALLIE HASKELL – VP OF CLIENT SUCCESS AND ENGAGEMENT

INGREDIENTS:	• 8 oz Vodka (I prefer Titos) • 1 bottle prosecco • 1-gallon apple cider • 24 oz ginger beer • 3 apples, sliced • 2 oranges, sliced into triangles • 8 cinnamon sticks • Cinnamon sugar, for rimming glass
INSTRUCTIONS:	1. Add all ingredients to a large punch bowl. 2. Give the punch a stir and serve with cinnamon sugar-rimmed glasses.

PRO TIP:

Let your guests add their own ice, so the punch does not become watered down.

KAHLUA HOT CHOCOLATE

SUBMITTED BY: BRANDIN BENSON – IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 2 cups milk • 2 tablespoons sugar • 1 1/2 tablespoons Dutch-processed unsweetened cocoa powder • 1/4 teaspoon cinnamon • Pinch of nutmeg • 1-ounce Kahlúa coffee liqueur • Mini marshmallows, for serving • Salted caramel, for serving • Chocolate syrup, for serving
INSTRUCTIONS:	1. In a medium saucepan, combine milk, sugar, cocoa powder, cinnamon, and nutmeg over medium heat until heated through, about 2-3 minutes. Remove from heat and stir in Kahlúa. 2. Serve immediately, garnished with mini marshmallows, salted caramel, and chocolate syrup, if desired.

ORANGE CRANBERRY SPLASH

SUBMITTED BY: ALLIE HASKELL – VP OF CLIENT SUCCESS AND ENGAGEMENT

INGREDIENTS:	• 3 cups lemon-lime soda • 3/4 cup orange-flavored vodka • 1/2 cup cranberry juice • 6 tablespoons Triple Se
INSTRUCTIONS:	1. In a pitcher, combine the soda, vodka, cranberry juice, and Triple Sec. 2. Serve over ice. Garnish with cranberries.

APPETIZERS

BACON WRAPPED JALAPENO JELLY POPPERS

SUBMITTED BY: EDGAR SALCEDO - INVENTORY

INGREDIENTS:	• 12 Large Jalapeno peppers (4 inches long) • 16 oz of softened Cream Cheese (2 pack of 8 oz Philadelphia) • 24 slices of peppered bacon (Pepper it yourself if needed) • 1 small jar of jam/jelly (I usually use strawberry jam) • Cooking spray
INSTRUCTIONS: .	1. Preheat the oven to 400 degrees. Line a sheet pan with foil and coat it with cooking spray. 2. Cut the jalapenos in half lengthwise and use a spoon to scoop out the seeds. Tip: wear gloves. 3. Fill each jalapeno half with the softened cream cheese then top off with jam/jelly. 4. Wrap each pepper half in a slice of bacon, using a toothpick to secure the bacon. 5. Arrange the peppers on the baking sheet and bake for 20-25 minutes until bacon is crispy and browned. 6. Remove from baking sheet and remove toothpicks before serving. Enjoy.

CORN DIP

SUBMITTED BY: ALLIE HASKELL – VP OF CLIENT SUCCESS AND ENGAGEMENT

INGREDIENTS:	• 2 cans corn, drained • 1 -10 oz can diced tomatoes with green chilies, drained • 1 red bell pepper, chopped 1 green bell pepper, chopped • 1 jalapeno, chopped without seeds • 3 green onions, chopped • 1- 4 oz can chopped green chilies • 8 ounces shredded cheddar cheese • 3.4 cup sour cream • 3/4 cup mayo Garlic salt to taste (1-2 tsp) • Tortilla chips or Fritos
INSTRUCTIONS:	1. Combine all ingredients 2. Let refrigerate and chill before serving 3. Enjoy!

PÃO DE QUEIJO

SUBMITTED BY: MARY EARLY - IMPLEMENTATION SPECIALIST

Pão de queijo, which means “cheese bread” in Portuguese, is a delightful snack from Brazil made with tapioca flour (meaning it's gluten-free) and cheese. These will disappear fast so you might want to double the recipe!

INGREDIENTS:	• Makes about 18 • ½ cup whole milk • ¼ cup (½ stick) unsalted butter • 1½ teaspoons kosher salt • 2 cups tapioca flour • 2 large eggs • 5 ounces fresh farmer's cheese or low-moisture mozzarella, crumbled (about 1 cup) • 2 ounces crumbled Parmesan (about ½ cup)
INSTRUCTIONS:	1. Arrange a rack in center of oven; preheat to 425°. Heat milk, butter, salt, and ¼ cup water in a large saucepan over medium-high, stirring occasionally, until butter is melted and mixture begins to boil, about 4 minutes. Remove from heat and add flour; vigorously stir with a wooden spoon until dough is dry and shaggy, about 10 seconds. Transfer to the bowl of a stand mixer fitted with the paddle attachment or a large bowl. Let cool 5 minutes. 2. Beat mixture on low speed just until dough starts to come together, about 30 seconds (alternatively, vigorously stir with a wooden spoon). Add eggs, one at a time, and continue to beat on low speed until incorporated (dough will look broken at first, then come together). Continue to beat on low speed until dough is smooth, sticky, and somewhat stretchy; do not overbeat or dough will lose its stretch. Add farmer cheese and Parmesan and beat on low speed until evenly distributed. 3.Using a 1⅓-oz. ice cream scoop, portion dough and transfer to a parchment-lined rimmed baking sheet, spacing about 2" apart (alternatively, form dough into ping pong ball-sized pieces with your hands. Use a little oil to keep from sticking). 4.Bake 5 minutes, then reduce oven temperature to 350° and continue to bake until pão are very light brown, with some darker brown speckles all over (that’s the cheese), and sound hollow when tapped on the bottom, 20–25 minutes. Let cool 10 minutes before serving.

HOCKERSMITH FAMILY CHEESE BALL

SUBMITTED BY: MATT HOCKERSMITH – SPECIAL PROJECTS

INGREDIENTS:	• 1- Jar Wispride Sharp Cheddar Cheese soft cheese • 1 pkg (8 oz.) cream cheese • 1/2 pkg your favorite blue cheese crumbles • 2 tbsp. finely chopped onion • 2 tsp. fresh onion juice • 1 tsp. Worcestershire Sauce
INSTRUCTIONS:	1. Let the first 3 above ingredients soften for about an hour and then mix 2. Mix the remaining three a thoroughly and roll into a ball. 3. Place in a covered container and refrigerate several hours so ball is solid. 4. Clean, dry, and finely cut fresh parsley and roll cheese ball in the parsley. 5. It is now ready to serve. ENJOY!

MAIN DISHES

BIRRIA DE RES

SUBMITTED BY: ARMANDO GONZALEZ- PROJECT COORDINATOR

INGREDIENTS:	• 5 lbs. of Beef Brisket (Diezmillo en torso) • 10 ct of California Chiles • 5 Cloves of Garlic • 1 Brown Onion • 1 tbsp Oregano • 1 teaspoon of Salt • 7 Bay Leaves • 2 Leaves of Maguey (Agave plant-without thorns) • 2 Guajillo chiles (optional if a little spice is preferred) SPICE BLEND/FLAVOR MIXTURE • 8-10 oz of Water • 5 cloves of Garlic • 1 Whole Onion • 1 tbsp of Oregano • ½ teaspoon of Salt • Blend until smooth - estimate 2 minutes
INSTRUCTIONS:	1. Boil 10 ct of California Chiles for 5 minutes in a separate pot. 2. Strain the chiles and add them to your blender. 3. Add the mixture ingredients (please see below) to your blender and blend until it is smooth. Make sure to cut the Maguey (agave plant) to the size of the pot and place it on the walls around the pot. 4. Place the meat in the pot and add the blended sauce. 5. Add one cup of water, bay leaves, and ½ teaspoon of salt or add as desired. 6. Set the pot on high flame until it comes to a boil, then lower to medium heat for an additional 2 hours. 7. Once the meat is cooked, remove from heat, and enjoy!

COFFEE-SPICED PORK TENDERLOIN

SUBMITTED BY: ANTHONY PRESLEY – CTO

INGREDIENTS:	SPICE RUB: • 1 tsp kosher salt • ½ tsp black pepper • 1 tsp light brown sugar • 1 tsp ground coffee • ½ tsp ground cumin • ½ tsp cinnamon • ½ tsp paprika • ¼ tsp cayenne pepper
INSTRUCTIONS:	1. Mix all the ingredients together, and pat onto the tenderloin 2. Rub on 1 tsp of canola or vegetable oil on top of the spice mixture • In a sous vide: 1. Set to 135 (F) degrees 2. Cook fully submerged for at least 1 hour 3. After cooking it, sear all sides of the loin OR • In a smoker, grill, or oven: 1. Set to 225 (F) degrees 2. Smoke until internal temperature is 135 (F) degrees 3. Transfer the loin to a cutting board and let rest for 2 to 3 minutes before carving. 4. Serve with a slaw or buttered pasta.

CHRISTMAS BREAKFAST BAKE

SUBMITTED BY: BRANDIN BENSON – IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 1 Container of biscuits (16 oz.) • 6 eggs 3/4 cup of milk • 1 3/4 cup shredded cheese • 1 lb. sausage (any flavor) • 1 package country gravy mix
INSTRUCTIONS:	1. Pre-heat oven to 350 degrees F and spray a 9x13 casserole dish with cooking spray. 2. Open the package of biscuits and cut each biscuit into 6 pieces. 3. Spread out biscuits in the bottom of the greased casserole dish. 4. Cook breakfast sausage according to package directions, season as desired. For a holiday flavor I like to season my sausage with salt, pepper, garlic powder, onion powder, nutmeg, cinnamon, brown sugar, parsley, and a pinch of paprika. 5. Chop the cooked breakfast sausage into pieces and sprinkle over the biscuits. 6. In a small bowl, beat the 6 eggs with milk and then pour over the biscuits and sausage. 7. Sprinkle cheese to cover the entire casserole. 8. Prepare gravy according to the package and then pour over everything. 9. Bake in oven at 350 for 35-45 minutes. Check to make sure eggs and biscuits are cooked through. If your casserole is browning too much, cover with foil. 10. This recipe can be prepared the night before, just add 10-15 minutes to the cooking time. It also makes great leftovers!

STUFFED PASTA SHELLS

SUBMITTED BY: BRUCE LANE – DIRECTOR OF IT - CLIENT (CBS EXTENDED FAMILY)

INGREDIENTS:	Makes 8 Servings • 1 package (12 oz) jumbo pasta shells (you will need about 30 shells) • 1 tablespoon extra-virgin olive oil • 1 yellow onion, finely chopped • Salt and freshly ground black pepper • 3 cloves garlic, minced • 1 lb. bulk sweet Italian sausage • 1/2 teaspoon dried Italian seasoning • 3 cups whole-milk ricotta cheese (about 1 1/2 containers, each 15 oz) • 1 large egg • 1 cup grated Parmesan cheese • 2 tablespoons finely chopped fresh flat-leaf parsley, plus more for garnish • 5 cups meat sauce • 1 1/2 cups shredded mozzarella cheese For a vegetarian version, substitute 1-pound baby spinach, chopped, for the sausage, cooking it with the onion as directed just until wilted, then swap marinara sauce for the meat sauce. You will not need the entire package of shells but having a few extras on hand will take care of any that are broken or torn as you prepare this dish.

INSTRUCTIONS:	1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally, until al dente, about 11 minutes or according to the package directions. Drain the pasta in a colander, rinse with cold water, and drain again. Transfer the shells to a baking sheet, placing them in a single layer, and set aside 2. In a large nonstick skillet over medium heat, warm the oil. Add the onion and a pinch of salt and cook, stirring occasionally until softened and starting to brown, about 5 minutes. Add the garlic and cook, stirring, until fragrant, about 2 minutes. Add the sausage and cook, stirring and breaking up the sausage with a wooden spoon, until the sausage is no longer pink, about 5 minutes. Stir in the Italian seasoning, 1/2 teaspoon salt, and 1/4 teaspoon pepper and continue to cook until fragrant, about 2 minutes. Remove from the heat and drain into a fine-mesh sieve set over a bowl. Set aside to cool for 15 minutes. 3. Meanwhile, in a bowl, combine the ricotta, egg, Parmesan, and parsley and stir to mix well. When the sausage mixture has cooled for 15 minutes, add it to the ricotta mixture and stir until well mixed. 4. Preheat the oven to 375 F 5. Spoon 2 cups of the meat sauce over the bottom of a 9-by-13-inch baking dish. Transfer the ricotta filling to a gallon-size zippered plastic bag and snip off a bottom corner for piping (this makes it much easier to fill the shells). 6. Pipe about 3 tablespoons of the ricotta-sausage mixture into each pasta shell (discard any badly torn shells); you should be able to fill about 30 shells. Place the stuffed shells, stuffing side up, on the top of the sauce in the baking dish; it is a tight squeeze to fit all 30 stuffed shells, so move them around until they fit. Spoon the remaining 3 cups sauce over the stuffed shells. 7. Bake uncovered for 30 minutes. Sprinkle the shells with the mozzarella and continue to bake until the cheese is melted, and the sauce is hot and bubbling, about 15 minutes longer. 8. Remove from the oven and let rest for 5 to 10 minutes before serving. Garnish with parsley and serve directly from the dish.

MAMA'S WORLD-FAMOUS SPAGHETTI

SUBMITTED BY: ANGEL MELENDEZ - IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 2 lbs. Italian sausage, casings removed (mild or hot) • 1 small onion, chopped (optional) • 3 -4 garlic cloves, minced • 1 (28 ounce) can diced tomatoes • 2 (6 ounce) cans tomato paste • 2 (15 ounce) cans tomato sauce • 2 cups water (for a long period of simmering for flavors to meld. If you do not want to simmer it as long, add less) • 3 teaspoons basil • 2 teaspoons dried parsley flakes • 1 ½ teaspoons brown sugar • 1 teaspoon salt • ¼ - ½ teaspoon crushed red pepper flakes • ¼ teaspoon fresh coarse ground black pepper • ¼ cup red wine (a good Cabernet!) • 1 lb. thin spaghetti • parmesan cheese
INSTRUCTIONS:	1. In large, heavy stockpot, brown Italian sausage, breaking up as you stir. 2. Add onions and continue to cook, stirring occasionally until onions are softened. Add garlic, tomatoes, tomato paste, tomato sauce and water. 3. Add basil, parsley, brown sugar, salt, crushed red pepper, and black pepper. 4. Stir well and barely bring to a boil. 5. Stir in red wine. 6. Simmer on low, stirring frequently for at least an hour. A longer simmer makes for a better sauce, just be careful not to let it burn! 7. Cook spaghetti according to package directions.

ITALIAN SAUSAGE LASAGNA

SUBMITTED BY: MICHELLE JULIAN - ACCOUNTING MANAGER

INGREDIENTS:	• 1 lb. bulk Italian pork sausage • 1 medium onion, chopped (1/2 cup) • 1 clove garlic, crushed • 3 tablespoons chopped fresh parsley • 1 tablespoon chopped fresh basil leaves or 1 teaspoon dried basil leaves • 1 teaspoon sugar • 2 Cups Muir Glen™ organic diced tomatoes (from 28-oz can), undrained • 1 can (15 oz) Muir Glen™ organic tomato sauce • 12 uncooked lasagna noodles (12 oz) • 1 container (15 oz) ricotta cheese or small-curd cottage cheese (2 cups) • 1/4 cup grated Parmesan cheese • 1 tablespoon chopped fresh oregano leaves or 1 1/2 teaspoons dried oregano leaves • 2 cups shredded mozzarella cheese (8 oz) • 1/4 cup grated Parmesan cheese
INSTRUCTIONS:	9. In 10-inch skillet, cook sausage, onion, and garlic over medium heat, stirring occasionally, until sausage is no longer pink; drain. 10. Stir in 2 tablespoons of the parsley, the basil, sugar, tomatoes, and tomato sauce. Heat to boiling, stirring occasionally. Reduce heat to low; simmer uncovered about 45 minutes or until slightly thickened. 11. Heat oven to 350°F. Cook and drain noodles as directed on package. 12. In medium bowl, mix ricotta cheese, 1/4 cup Parmesan cheese, remaining 1 tablespoon parsley and the oregano. 13. Spread 1 cup of the sauce mixture in ungreased 13x9-inch (3-quart) glass baking dish. Top with 4 noodles. Spread 1 cup of the cheese mixture over noodles; spread with 1 cup of the sauce mixture. Sprinkle with 2/3 cup of the mozzarella cheese. Repeat with 4 noodles, the remaining cheese mixture, 1 cup of the sauce mixture and 2/3 cup of the mozzarella cheese. Top with remaining noodles and sauce mixture. Sprinkle with remaining mozzarella cheese and 1/4 cup Parmesan cheese. 14. Cover; bake 30 minutes. Uncover; bake about 15 minutes longer or until hot and bubbly. Let stand 15 minutes before cutting.

NANNIE'S ASPARAGUS CASSEROLE

SUBMITTED BY: MATT EARLY - IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 4 - 15 oz. cans of asparagus • 1 c. crushed Club crackers • 2 eggs • ½ c. good, grated Parmesan cheese • ½ c. milk • 1 c. good, grated Cheddar cheese • 3 tsp. salted butter
INSTRUCTIONS:	1. Drain asparagus and reserve all liquid. 2. Combine and mix 2/3 c. of liquid with ½ c. of milk and 2 eggs. 3. Line a 9"/13" glass dish with asparagus and cover with liquid mixture. Use reserved liquid if needed. 4. Combine Club crackers and Parmesan cheese. Spread mixture over asparagus and dot with butter. 5. Top with Cheddar cheese. 6. Bake uncovered at 350* F for 30 minutes, or until casserole is set and cheese is golden brown. 7. Enjoy!

RED PEPPER SHRIMP

SUBMITTED BY: JEREMY JULIAN - CO

INGREDIENTS:	• 3 lbs. fresh shrimp, unpeeled (heads cut off) • 8 tablespoons butter • 3 tablespoons chopped garlic • 2 tablespoons crushed red peppers • 1 Whole Lemon
INSTRUCTIONS:	1. Preheat oven to 450°F. 2. Rinse and drain shrimp and place in shallow baking pan. 3. Melt the butter in a small saucepan. 4. Add the garlic and sauté for 3 to 4 minutes. 5. Pour the garlic butter mixture over shrimp and toss to coat. 6. Add thinly sliced lemon slices over shrimp 7. Sprinkle about half the pepper over shrimp until they are well covered. 8. Remember--do not be afraid! 9. Bake until pink (about 5 minutes). 10. Turn shrimp over sprinkle with remaining pepper and bake a few minutes longer. 11. Do not overcook!

STRAWBERRY PRETZEL SALAD

SUBMITTED BY: ANGEL MELENDEZ - IMPLEMENTATION SPECIALIST

INGREDIENTS:	**CRUST:** • 2 cups crushed pretzels • 3/4 cup (1 1/2 Sticks) butter melted • 3 tablespoons granulated sugar **CREAMY FILLING:** • 1 (8-ounce) block cream cheese softened to room temperature • 1 cup granulated sugar • 1 (8-ounce) carton cool whip thawed **STRAWBERRY TOPPING:** • 1 (6-ounce) box strawberry flavored Jell-O • 2 cups boiling water • 1 cup cold water • 4 cups sliced fresh strawberries
INSTRUCTIONS:	1. Preheat oven to 400 degrees. 2. In a medium bowl, mix pretzels, melted butter and 3 tablespoons of sugar until evenly combined. Evenly press mixture into a 9 X 13-inch glass baking dish. Bake for 10 minutes, then allow cooling completely. 3. In a large mixing bowl, using a handheld electric mixer, cream together the cream cheese and 1 cup of sugar on medium speed, until smooth and fluffy, about 2-3 minutes. Gently fold in the Cool Whip. Spread mixture evenly over the completely cooled pretzel crust. Cool in the fridge for at least 60 minutes. 4. In a large mixing bowl, add Jell-O and pour boiling water over it. Stir until the Jell-O is completely dissolved, at least 2 full minutes. Mix in the cold water. Refrigerate for 90 minutes or until the mixture has slightly thickened. Mix in the sliced strawberries, then pour into the baking dish, over the cream cheese layer. Refrigerate until firmly set, 4-6 hours, or better overnight.

DESSERTS

CINDY'S OATMEAL COOKIES

SUBMITTED BY: MATT EARLY - IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 1 c. Brown Sugar • ½ tsp. Salt • 1 c. White Sugar • 1 tsp. Baking Soda • 1 c. Shortening • 1 c. Flour • 2 Eggs • 1 c. Shredded Coconut • 1 Tbsp. Vanilla • 4 c. Quaker Oats
INSTRUCTIONS:	1. Mix ingredients, except coconut and oats, with electric mixer. 2. Add coconut and oats. Stir with spoon. 3. Cookies may be dropped by spoon or shaped into small balls. 4. Bake at 350* F for 10 to 12 minutes. 5. Makes dozens!

CINNAMON-BUN FILLED PANCAKES

SUBMITTED BY: JEREMY JULIAN - CRO

INGREDIENTS:	**FOR THE CINNAMON FILLING:** • 1/2 cup granulated sugar • 2 Tbs. all-purpose flour • 1 1/2 Tbs. ground cinnamon • 1/4 tsp. salt • 4 Tbs. (1/2 stick) unsalted butter, cut into 1/2-inch cubes, at room temperature **FOR THE CREAM CHEESE FROSTING:** • 3 oz. cream cheese, at room temperature • 4 Tbs. (1/2 stick) unsalted butter, at room temperature • 1 1/2 cups confectioners' sugar • 3 to 4 Tbs. milk **FOR THE PANCAKES:** • 2 cups all-purpose flour • 1 tsp. baking powder • 1/2 tsp. salt • 1 Tbs. granulated sugar • 4 eggs, separated • 2 cups milk • 4 Tbs. (1/2 stick) unsalted butter, melted, plus more for cooking
INSTRUCTIONS:	1. To make the cinnamon filling, in a bowl, still together the granulated sugar, flour, cinnamon and salt. Add the butter and, using the back of a spoon, mash the butter into the flour mixture until all of it is absorbed into the butter, forming a paste. Set the cinnamon filling aside. 2. To make the cream cheese frosting, in the bowl of an electric mixer fitted with the flat beater, beat together the cream cheese and butter on medium speed until light

	and fluffy, 2 to 3 minutes. Add the confectioners' sugar, reduce the speed to low and beat until combined, 1 to 2 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add 3 Tbs. of the milk and beat until combined, about 1 minute. The frosting should be thick but still pourable; add more milk if needed to thin it. Transfer the frosting to a small bowl; set aside. 3. To make the pancakes, in a bowl, whisk together the flour, baking powder, salt and granulated sugar. In another bowl, lightly whisk the egg yolks, then whisk in the milk and the 4 Tbs. melted butter. Whisk the egg yolk mixture into the flour mixture until well combined; the batter will be lumpy. Using an electric mixer fitted with the whisk attachment, beat the egg whites on high speed until stiff but not dry peaks form, 2 to 3 minutes. Using a rubber spatula, gently fold the whites into the batter in two additions. 4. Put 1/8 tsp. melted butter in each well of a filled-pancake pan. Set over medium heat and heat until the butter begins to bubble. Pour 1 Tbs. batter into each well. Spoon 1/2 tsp. of the cinnamon filling into the center of each pancake and top with 1 Tbs. batter. Cook until the bottoms are golden brown and crispy, about 3 minutes. Using 2 skewers, flip the pancakes over and cook until golden and crispy, about 3 minutes more. Transfer the pancakes to a plate. Repeat with the remaining batter and filling. 5. Drizzle the pancakes with the frosting and serve immediately. Makes 35 to 40.

DOES REQUIRE THIS PAN:

SMORES COOKIES

SUBMITTED BY: KENNETHA THOMAS - IMPLEMENTATION SPECIALIST

INGREDIENTS:	• 1 cup graham cracker crumbs • 1 1/4 cups all-purpose flour • 1/2 teaspoon baking soda • pinch salt • 1/2 cup butter softened to room temp • 1/2 cup brown sugar • 1/4 cup granulated sugar • 1 egg • 1 teaspoon vanilla • 96 mini marshmallows to Include Regular Marshmallows • 2 1.55 ounce each Hershey bars
INSTRUCTIONS:	1. Preheat the oven to 350° then lightly spray a 24-count mini muffin pan with cooking spray. 2. In a small bowl, whisk the graham cracker crumbs, flour, baking soda and salt then set it aside. 3. In a medium bowl using a hand mixer, cream the softened butter and both sugars together then fold in the egg and vanilla until everything is thoroughly combined. 4. Add the 'dry' ingredients to the 'wet' ingredients stirring until they are combined. 5. Using a 1" scooper form 24 balls dropping them into the prepared mini muffin tin then gently press down on the ball forming the cup using a teaspoon size measuring spoon. 6. Bake 9 minutes then remove from the oven. 7. You will notice when the cups come out of the oven they are puffed up. While they are still warm using the same teaspoon measuring spoon press down to reform the cup then adds 4 mini marshmallows to each cup, pressing to nestle them in OR ½ of a regular Marshmallow 8. Transfer the muffin tin to the broiler and broil about 1 minute watching very carefully so they do not burn. 9. Remove the muffin tin from the oven and press a piece of Hershey's chocolate into the top of each cookie cup. (Let Cookie cool down slightly)

TO DIE FOR BLUEBERRY MUFFINS

SUBMITTED BY: JEREMY JULIAN - CRO

INGREDIENTS:	• 1 ½ cups all-purpose flour • ¾ cup white sugar • ½ teaspoon salt • 2 teaspoons baking powder • ⅓ cup vegetable oil • 1 egg • ⅓ cup milk, or more as needed • 1 cup fresh blueberries • ½ cup white sugar • ⅓ cup all-purpose flour • ¼ cup butter, cubed • 1 ½ teaspoons ground cinnamon
INSTRUCTIONS:	1. Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners. 2. Combine 1 1/2 cups flour, 3/4 cup sugar, salt, and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1-cup mark. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture. 3. To Make Crumb Topping: Mix 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking. 4. Bake for 20 to 25 minutes in the preheated oven, or until done.

MAGICAL REINDEER CHOW

SUBMITTED BY: ALLIE HASKELL - VP OF CLIENT SUCCESS AND ENGAGEMENT

INGREDIENTS:	• 2 cups white chocolate chips • Optional: 3 tablespoons coconut oil • 3 cups Rice Chex • 1 cup miniature marshmallows • 1 cup thin pretzels • 3/4 cup M&Ms (divided) • 1/2 cup salted nuts • 1/2 cup raisins (or dried cranberries) • 2 tablespoons gold sprinkles
INSTRUCTIONS:	1. Gather the ingredients. 2. Prepare a baking sheet by lining it with aluminum foil and set aside. 3. Place the white chocolate chips and coconut oil, if using, in a large microwave-safe bowl. Microwave until melted, stirring after every 45 seconds to prevent the white chocolate from overheating. 4. Add the Chex, marshmallows, pretzels, 1/2 cup of the M&Ms, nuts, and the raisins to the white chocolate, and stir until everything is completely coated with a thin layer of white chocolate. 5. Scrape the candy out onto the prepared baking sheet and smooth it into a thin layer. 6. Sprinkle the remaining 1/4 cup of M&Ms on top and press down gently to adhere them. Adding some candies on top keeps them from being coated in white chocolate and gives your reindeer chow a pop of bright color. If you are using edible glitter or sprinkles, dust that all over the top of the candy. 7. Refrigerate the reindeer chow for at least 20 minutes to set the white chocolate. 8. Once set, break it into small pieces to serve.

EASY VANILLA CRÈME BRULEE IN THE SOUS VIDE

SUBMITTED BY: ANTHONY PRESLEY – CTO

INGREDIENTS:	• 6 large egg yolks • ½ cup of granulated sugar • 1 vanilla pod, split and seeds scraped • Pinch of kosher salt • 1 ½ cups of heavy cream • 2 tablespoons of coarse sugar (Turbinado or Demerara)
INSTRUCTIONS:	1. Preheat the sous vide to be 182 (F) degrees 2. Whisk together egg yolks, granulated sugar, vanilla seeds, and salt until smooth then pour the mixture into a quartz sized bag and remove the air from it (water displacement method is easiest), placing it in the sous vide for 1 hour. 3. Remove the mixture, shake the bag a few times, and then cut the corner off the bag to pour it into 4 containers (ramekins) 4. Place the ramekins in the fridge for at least 3 hours, uncovered (or cover if longer) 5. When ready to serve, sprinkle the coarse sugar on top, and using a blowtorch, melt the sugar and serve immediately.