

## Winter Recipes

### Apple Raspberry Spiced Cider

**Ingredients:**

2 quarts sweet apple cider  
1 (12-ounce) can frozen raspberry cocktail concentrate, thawed  
1 or 2 whole cinnamon sticks, broken in half  
1 cup frozen raspberries

**Directions:**

In a saucepan, stir together apple cider, raspberry cocktail concentrate, and cinnamon sticks. Bring to a boil over medium heat and then lower the heat to low and let simmer for about 10 minutes. Stir in raspberries and serve directly from the saucepan or transfer to a crock pot to keep warm.

### Hot Cocoa

**Ingredients:**

1 cup sugar  
 $\frac{2}{3}$  cup baking cocoa  
 $\frac{1}{4}$  teaspoon salt  
8 cups 2% milk  
 $\frac{2}{3}$  cup water  
2 teaspoons vanilla extract  
 $\frac{1}{2}$  teaspoon almond extract  
Miniature marshmallows

**Directions:**

In a large saucepan, combine sugar, cocoa, and salt. Add milk and water. Cook and stir over medium heat until heated through. Remove from heat and stir in extracts. Pour into mugs and top with marshmallows.

## Potato Kale Soup

### Ingredients:

6 ounces chorizo, cut in half lengthwise and sliced  
1 tablespoon olive oil  
1 onion, chopped  
8 cups chicken stock  
8 potatoes, peeled and sliced  
6 cloves garlic, minced  
1 bunch kale, trimmed, washed and thinly sliced salt and pepper

### Directions:

Cook chorizo over medium heat, stirring, until browned. Drain the chorizo and set aside.

In a heavy stockpot, heat oil over medium heat. Add onions and sauté until softened. Add chicken stock, potatoes, and garlic and bring to a boil. Reduce heat to low and simmer, uncovered, until potatoes are tender, 10 to 15 minutes.

With a slotted spoon, transfer the potatoes and garlic to a bowl; lightly mash with a fork. Return to the soup and bring to a simmer. Stir in kale, a little at a time. Simmer for 5 minutes. Stir in the chorizo and season with salt and pepper

## Butternut and Ham Bisque

### Ingredients:

2 tablespoons butter  
1 large onion, chopped  
½ teaspoon dried rosemary  
2 cloves garlic, minced  
5 cups peeled, diced butternut squash  
1 cup peeled, diced potatoes  
5 cups chicken stock  
1 teaspoon salt  
Black pepper to taste  
½ cup heavy cream  
1 ½ cups diced, cooked ham



**Directions:**

Melt the butter in a large saucepan. Stir in the onion and rosemary. Cook the onion over medium heat for 10 minutes, stirring occasionally. Stir in the garlic and cook another minute.

Add the squash, potatoes, chicken stock, and salt and bring to a boil. Reduce heat and cover the pot. Simmer for 20 minutes or until the vegetables are soft. Remove from heat.

Using a slotted spoon, transfer the squash, potatoes, and a cup of broth to a food processor. Puree and stir back into the broth. Add pepper, cream, and ham. Heat through before serving.

**Pea Soup****Ingredients:**

2 cloves garlic, minced  
1 onion, chopped  
2 stalks celery, chopped  
3 tablespoons olive oil  
1  $\frac{3}{4}$  cups dried split peas  
2 (14-ounce) cans chicken broth  
1 bay leaf  
1 cup diced ham  
3 potatoes, peeled and cubed  
2 carrots, chopped  
Salt and pepper

**Directions:**

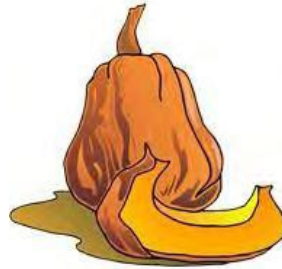
In a large stock pot over medium heat, sauté the garlic, onion, and celery in the olive oil for 5 minutes. Add the peas, broth, bay leaf, and ham. Cook over low heat for 3 to 4 hours.

Once the peas are soft, stir in the potatoes and carrots and simmer until potatoes are tender. Season with salt and pepper.

## Squash Puff

### Ingredients:

3 cups mashed, cooked orange winter squash  
4 tablespoons honey  
3 tablespoons flour  
¼ teaspoon salt  
⅛ teaspoon nutmeg  
¼ teaspoon ginger  
3 eggs, separated  
½ cup chopped pecans



### Directions:

Mix first 6 ingredients together with the 3 yolks. Beat the 3 egg whites until firm and fold into above mixture. Spoon into a 1 ½ quart, oiled dish and sprinkle top with chopped nuts. Bake 45-60 minutes at 350° F.

## Potato Gatto

### Ingredients:

2 ½ pounds potatoes, scrubbed  
2 tablespoons plain breadcrumbs  
¼ cup butter, softened  
⅔ cup warm milk  
1 cup plus 2 tablespoons freshly grated Parmesan  
1 large egg, beaten  
¼ teaspoon grated nutmeg  
Salt and pepper to taste  
8 ounces fresh mozzarella, cut into ½" squares  
4 ounces sliced salami, chopped

**Directions:**

Cook the potatoes over medium-high heat until they are tender, about 20 to 30 minutes. Drain and let cool slightly. Generously butter a 2-quart baking dish. Sprinkle the dish with the breadcrumbs.

Place the potatoes in a bowl and mash them until smooth. Stir in 3 tablespoons of butter, milk, 1 cup of the grated cheese, egg, nutmeg, and salt and pepper to taste. Fold in the mozzarella and salami.

Spread the mixture evenly in the dish, dot with the remaining 1 tablespoon of butter, and sprinkle with the remaining 2 tablespoons grated cheese. Bake in 400° F oven until the top is browned and the center is hot, 40 to 45 minutes. Let cool 10 minutes before serving.

**Chicken and Dumplings****Ingredients:****Chicken and Vegetables:**

4 pounds chicken thighs and breast parts, skin-on, bone-in

2 teaspoons olive oil

Salt

1 quart chicken stock

1 celery stalk, cut into ½" pieces

1 medium carrot, peeled and cut into ½" pieces

1 large onion, chopped

6 tablespoons all-purpose flour

1 teaspoon dried thyme

1 tablespoon heavy cream

¾ cup frozen peas, thawed

¼ cup minced, fresh parsley

Ground pepper



**Dumplings:**

2 cups flour

2 teaspoons baking powder

$\frac{3}{4}$  teaspoon salt

2 tablespoons butter, melted

$\frac{3}{4}$  cup milk

**Directions:**

Heat the chicken stock to a gentle simmer in a medium pot. In a separate, large pot, heat the olive oil over medium-high heat. Pat dry the chicken pieces and sprinkle with salt. Brown the chicken pieces, placing them skin- side down first.

Once the chicken pieces are browned on both sides, remove them from the pot, and turn off the heat. Remove and discard the skin from the chicken pieces and put the chicken pieces into the pot of simmering stock. Cook the chicken in the stock until about 20 minutes or so. Remove the chicken and cool for a few minutes. Pull the meat off the bones and cut into 2" chunks. Set aside.

Return the heat on the large pot to medium-high. When it is hot, add the onion, celery, carrot, and thyme and sauté until soft, about 4-5 minutes. Add the flour and mix well. Turn the heat to medium-low and stir constantly for 2-3 minutes. Do not let it burn.

Stir in hot chicken stock one ladle at a time. Add the chicken meat. Increase the heat and bring to a simmer, and then reduce the heat to maintain a gentle simmer.

Make the dumpling batter by sifting together flour, baking powder, and salt in a medium bowl. Add melted butter and milk to the dry ingredients. Gently mix with a wooden spoon until mixture just comes together. Do not over mix.

Drop dumpling batter into the simmering stew by heaping teaspoonfuls over the surface of the stew. Cover and simmer until dumplings are cooked through, about 15 minutes. Use a toothpick to test if the dumplings are cooked through. Gently stir in peas, parsley, and cream. Ladle into soup bowls and serve.

## Meat Loaf

### Ingredients:

½ cup white wine  
1 cup finely chopped onion  
½ cup finely chopped green bell pepper  
½ cup grated carrot  
1 pound ground round or ground turkey  
1 can (8 ounces) tomato sauce  
½ cup uncooked old-fashioned oatmeal  
¼ cup grated Parmesan cheese  
1 teaspoon dried oregano  
1 teaspoon red pepper flakes  
½ teaspoon salt  
½ teaspoon black pepper  
2 large egg whites  
1 clove garlic, peeled and minced  
⅓ cup chicken broth  
Vegetable-oil cooking spray  
1 ½ cups pasta sauce, heated  
6 basil leaves



### Directions:

Preheat oven to 375° F. Pour wine into a medium skillet and cook onion, pepper, and carrot over low to medium heat for 15 minutes. In a separate bowl, combine meat, tomato sauce, oatmeal, parmesan, spices, eggs, garlic, and chicken broth.

Mix thoroughly, using hands. Spoon in vegetables and liquid from skillet. Shape mixture into a loaf. Coat a bread-loaf pan with cooking spray and fill with mixture. Bake 1 hour; let stand for 5 minutes before slicing. Top each slice with warmed pasta sauce and basil leaf. Serve with mashed potatoes.

## Gingerbread

### Ingredients:

½ cup white sugar  
½ cup butter  
1 egg  
1 cup molasses  
1 ½ cups all-purpose flour  
1 ½ teaspoons baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
½ teaspoon ground cloves  
½ teaspoon salt  
1 cup hot water



### Directions:

Preheat oven to 350° F. Grease and flour a 9" square pan. In a large bowl, cream together sugar and butter. Beat in the egg and mix in the molasses. In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan. Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean.

## Chocolate Snowballs

### Ingredients:

¾ cup butter, softened  
¾ cup packed brown sugar  
1 egg  
¼ cup milk  
1 teaspoon vanilla extract  
2 cups flour  
½ cup baking cocoa  
1 teaspoon baking powder  
½ teaspoon salt  
¼ teaspoon baking soda  
Powdered sugar





**Directions:**

In a large bowl, cream butter and brown sugar until light and fluffy. Add the egg, milk, and vanilla; mix well. Combine the flour, cocoa, baking powder, salt, and baking soda; gradually add to creamed mixture. Cover and refrigerate overnight. Shape into 1" balls. Place 2" apart on ungreased baking sheet. Bake at 350° F for 7-8 minutes. Remove to wire racks to cool completely. Roll in powdered sugar.