

New Year Recipes

Caramel Grapes

Ingredients:

Seedless green grapes

Toothpicks

1 cup caramel bits

2 tablespoons heavy cream

1 cup salted peanuts, finely crushed

**Directions:**

Poke toothpicks into the grapes; set aside. In a small pot, over medium-low heat, combine the caramel bits and cream. Stir until melted. Reduce heat to lowest setting just to keep warm. Dip the grapes into the caramel sauce and then into the crushed nuts. Place on a plate to set. Repeat until all the grapes are used.

Bacon Wrapped Pineapple Bites

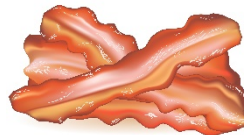
Ingredients:

24 (1") chunks of pineapple

12 strips bacon, cut in half

1/3 cup brown sugar

24 wooden toothpicks

**Directions:**

Line a baking pan with aluminum foil and place a cooling rack on the baking sheet. Wrap each piece of pineapple with a piece of bacon. Secure the bacon with a toothpick. Dip each bacon-wrapped pineapple in brown sugar. Bake at 350° F for 25-35 minutes until bacon is slightly crisp. Allow to cool slightly before serving.

Green Chili Corn Bread

Ingredients:

1 cup plus 2 tablespoons cornmeal
1 cup flour
1 ½ teaspoons salt
1 teaspoon baking soda
1 tablespoon baking powder
¼ cup sugar
½ cup (1 stick) softened butter
½ cup sour cream
2 eggs
1 ¾ cups milk
2 (7-ounce) cans chopped green chiles, drained
1 cup corn
1 cup shredded cheddar or Monterey Jack cheese



Directions:

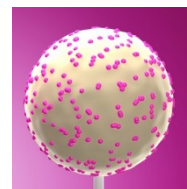
Preheat oven to 400° F. Grease an 8" x 12" baking dish. In a large bowl, mix the cornmeal, flour, salt, baking powder, and baking soda. In a separate bowl, beat the softened butter and sugar. Beat the sour cream and eggs into the butter-sugar mixture. Add the milk and the dry ingredients, a ⅓ at a time, alternating wet/dry. Mix in the green chiles, corn, and shredded cheese. Pour mixture into prepared baking dish.

Bake for 35 minutes, or until top is browned, the center springs back when pressed down, and a skewer inserted into the center comes out clean. Let cool almost completely before serving.

Champagne Cake Balls

Ingredients:

1 (18.25-ounce) package white cake mix
1 ¼ cups Champagne
⅓ cup canola oil
4 egg whites
1 (16-ounce) container, prepared vanilla cake frosting
10 ounces white chocolate chips



Directions:

Preheat oven to 350° F. Spray a 13" x 9" baking pan with nonstick cooking spray. Set aside. In a large bowl, beat cake mix, Champagne, canola oil, and egg whites at medium speed with a mixer until smooth. Pour batter into prepared pan.

Bake for 15 to 20 minutes, or until a toothpick inserted in center comes out clean. Cool in pan for about 30 minutes.

Using your hands, crumble the cake into a large bowl. Mix in the can of frosting until well combined. Place the bowl in the refrigerator for at least 3 hours or overnight.

Line a baking tray with wax paper. Form small round balls with your cake mixture by rolling between your palms or by using a melon baller. Place on wax paper. Once you have used all of the cake mixture, place the baking tray in the freezer for 1 hour.

Melt the white chocolate in a glass bowl in the microwave, stirring every 20-30 seconds until smooth. Remove the balls from the freezer. Using one toothpick, pick up the balls one at a time and dip in the chocolate. Use a second toothpick to slide the ball off the first toothpick onto the wax paper lined baking tray.

Sesame Soba Noodles

Ingredients:

8 ounces soba
¼ cup rice wine vinegar
2 tablespoons soy sauce
1 tablespoon sesame oil
1 tablespoon sugar
1 clove garlic, pressed
1 teaspoon grated ginger
2 green onions, thinly sliced
2 tablespoons chopped fresh cilantro leaves
1 teaspoon sesame seeds
2 hard-boiled eggs, sliced lengthwise



Directions:

In a large pot of boiling water, cook noodles according to package instructions. Rinse under cold water and drain; set aside. In a small bowl, whisk together rice wine vinegar, soy sauce, sesame oil, sugar, garlic, and ginger. In a large bowl, combine noodles, rice wine vinegar mixture, green onions, cilantro, and sesame seeds. Serve immediately, garnished with eggs.

Pomegranate and Kale Salad

Ingredients:

For the salad:

1 cup pomegranate seeds
2 cups chopped baby kale
2 cups cooked, wild rice
¼ cup toasted walnuts
¼ cup feta cheese



For the dressing:

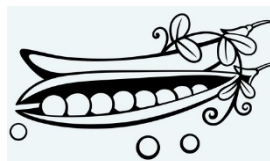
½ cup minced shallots
2 tablespoons olive oil
2 tablespoons water
2 tablespoons honey
½ tablespoon apple cider vinegar
½ teaspoon salt
1 squeeze lemon or orange juice

Directions:

Chill the salad ingredients in the fridge while you are making the dressing. Mince the shallot and sauté in ½ tablespoon olive oil. When soft and fragrant, remove from heat and transfer to a food processor or blender. Pulse the shallot with the remaining olive oil, water, honey, apple cider vinegar, salt, and orange juice until smooth and creamy. Toss the salad ingredients together with the dressing just before serving.

Hoppin' John**Ingredients:**

1 ½ cups dry, black-eyed peas
1 pound ham hocks
1 onion, chopped
½ teaspoon crushed red pepper flakes
Salt and pepper to taste
4 cups water
1 ½ cups long-grain white rice
1 cup shredded, smoked Cheddar cheese

**Directions:**

Place the peas, ham hock, onion, red pepper, salt, and pepper in a large pan, Cover with water, and bring to a boil. Reduce heat to medium-low and cook for 1 ½ hours.

Remove ham hock and cut meat into pieces. Return meat to pot. Stir in the rice, cover, and cook until rice is tender, about 20 to 25 minutes. Season to taste with salt and pepper. Sprinkle shredded cheese over top, if desired.

Vasilopita

Ingredients:

1 $\frac{3}{4}$ cups white sugar
1 cup butter, softened
5 eggs
2 tablespoons water
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ cup blanched, slivered almonds
2 tablespoons sesame seeds



Directions:

Preheat oven to 325° F. In a large bowl, blend together the butter or margarine and the sugar. Separate 3 of the eggs; add the yolks and the 2 remaining whole eggs to the butter mixture. Stir in the vanilla and water.

In another bowl, sift together the baking powder and flour. Add these dry ingredients to the creamed mixture. Whip 3 egg whites until they are foamy. Add 1 tablespoon sugar. Continue to whip the whites until they are stiff, but not dry. Fold whipped whites into batter.

Pour the batter into a greased 10" x 4" tube pan. Wrap a large coin in foil, and place the coin in the batter. Press the coin down; it should be completely hidden. Sprinkle the nuts and seeds on top of the batter. Bake the cake for about 70 minutes, or until done. Cool on a wire rack.

Non-alcoholic Champagne

Ingredients:

1 bottle white grape juice
2 liters Lemonade, Sprite, or 7up

Directions:

Mix the juice and lemonade, Sprite, or 7up in equal amounts.
Garnish with orange slices, cherries, or strawberries.



Kulfi from India

Ingredients:

1 can condensed milk

1 cup cream

½ teaspoon vanilla

¼ cup each, ground almonds and ground pistachio nuts



Directions:

Mix together all ingredients in a blender. Pour into an ice tray and freeze. Cut into slices and serve immediately.

Shortbread with Dates - Kourabiethes Ne Hourma

Ingredients:

1 ½ cups butter or margarine

1 ½ cups olive oil

1 ½ cups water

2 teaspoons vanilla

Flour

1 ½ cups dates

1-2 teaspoons cinnamon

1-2 teaspoons ground cloves

Icing sugar for dusting

Directions:

Chop dates finely, warm in the oven, mix with a little olive oil in a bowl until combined, and add cinnamon and cloves. In a bowl, mix butter, remaining olive oil, water, and vanilla. Add sifted flour until you have a soft dough.

Roll the dough out and cut into strips. Spread each strip with date mixture. Roll each strip lengthwise and firmly join the edge. Cut the roll into 2 ½" pieces. Place on a baking tray and bake in a moderate oven until lightly golden brown. Dust with icing sugar.

Cantonese New Year Dumplings - Ham Goh

Ingredients:

2 tablespoons vegetable oil
1 tablespoon finely chopped onion
10 Chinese mushrooms
½ cup dried shrimp
½ cup dried ham
2 cups rice flour
7 water chestnuts
½ teaspoon sugar
½ teaspoon salt
⅔ cup hot water
Oil for deep frying



Directions:

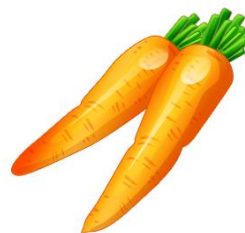
Wash and slice mushrooms; slice water chestnuts. Mix the flour with hot water to make a dough. Divide into balls and then flatten the balls as thin as possible.

Heat the vegetable oil. Stir fry the onions and mushrooms, and then the shrimp, ham and water chestnuts. Place a small amount on each dough circle. Bring the edges together at the top and make into a small ball. Deep fry until golden brown and serve warm.

Glazed Carrots - Carrot Tzimmes

Ingredients:

1 ½ pounds medium sized carrots
2 tablespoons margarine or butter
⅓ cup brown sugar
1 ¼ cups water
2 tablespoons flour
Pinch salt



Directions:

Cut the carrots into rings. Lightly fry the carrots in the margarine or butter until golden brown on the outside. Boil the sugar and the water for five minutes, add the carrots, and cook until tender. Remove the carrots and dredge with flour. Return to the saucepan, add salt, and simmer for an additional 5 minutes, stirring constantly.

Honey cake- Lekach

Ingredients:

- 1 ¼ cups honey
- 1 cup oil
- 2 teaspoons ground coffee, dissolved in ½ cup boiling water
- 1 ¼ cups brown sugar
- 4 eggs
- 4 cups self-rising flour
- 1 ½ teaspoons cinnamon
- 1 ½ teaspoons mixed spice
- 1 teaspoon ginger
- 1 teaspoon baking soda



Directions:

Mix the honey, oil, coffee, and sugar. Beat in the eggs. Sift the flour, spices, and bicarbonate soda together and stir into honey mixture. Pour into a greased loaf pan. Bake at 370° F for 1 to 1 ¼ hours.

Sauerkraut

Ingredients:

- 25 pounds cabbage
- 1 cup kosher or pickling salt
- 2 large plastic zip-lock bags



Directions:

Remove outer leaves and cores from cabbage. Thinly slice cabbage using a food processor. As you slice, mix 4 tablespoons salt with every 5 pounds of cabbage and let stand in a bowl to wilt a little. When juice starts to form on cabbage/salt mixture, pack tightly into crock. Repeat this until cabbage is within about 4-5" of top of container. Pack down until water level rises above cabbage and all cabbage is entirely submerged. If there is not enough liquid to cover cabbage, make a brine with 1½ tablespoons salt in 1 quart of water. Add brine to crock until all cabbage is completely covered.

Once cabbage is submerged, fill a 2-gallon food-grade freezer bag with 2 quarts of water and place inside another 2-gallon bag. Place water-filled bag on top of cabbage in crock, making sure that it touched all edges and prevents air from reaching cabbage. Cover crock with plastic wrap and cloth or towel. Put crock in an area that will be between 70 and 75 degrees.

Fermentation will begin within a day and take 3-5 weeks depending on temperature. After 3 weeks, check for desired tartness. Once fermented, it can be eaten right away, frozen or canned.

Brazilian Lentil Soup

Ingredients:

1 celery, carrot, and onion, diced
3 garlic cloves, chopped
2 tablespoons olive oil
1 cube chicken stock
1 can diced tomatoes
1 ¼ cups red lentils, rinsed
1 bay leaf
½ cup chopped kale
Salt and Pepper to taste
Chopped coriander to spread on top



Directions:

Heat the olive oil in a large saucepan over medium heat until simmering, about 3 minutes. Add the celery, carrot, onion, and garlic, stirring occasionally, until the vegetables have softened, about 8 minutes. Season with salt and pepper to taste.

Add the broth, tomatoes, lentils, bay leaf, and stir. Cover and bring to a simmer, about 15 minutes. Once simmering, reduce the heat to low and let it continue simmering; add the kale. Keep simmering until vegetables are softened and kale has wilted. Pour in a bowl, cover with chopped coriander.

Swedish Meatballs

Ingredients:

1 ½ pounds lean ground beef
1 ¼ pounds ground sausage
1 egg
¼ cup ketchup
2 tablespoons Worcestershire sauce
1 tablespoon dry mustard
1 tablespoon soy sauce
1 clove minced garlic
2 teaspoons salt
1 teaspoon pepper

Sauce:

2 cans cream of mushroom soup
1 cup sour cream
1 teaspoon Worcestershire sauce
1 dash Tabasco sauce
¼ cup milk

Directions:

Mix all ingredients together for the meat mixture. Roll into small balls and place on cookie sheet. Bake 45 minutes or until browned. In a medium bowl mix sauce ingredients together. Place meatballs in a skillet or crock pot. Simmer for 45 min.

Swedish Shrimp Salad

Ingredients:

1 ¼ pounds shrimp, in shell
1 lemon, quartered
¼ cup mayonnaise
1 teaspoon Dijon mustard
1 ½ teaspoons lemon juice
¼ cup chopped dill
1 tablespoon chopped chives
Salt and pepper
Pumpernickel bread



Directions:

Bring 5 quarts of water to a boil. Add shrimp and lemon quarters. Boil until just cooked through, about 3 minutes. Drain, cool, de-vein, and peel shrimp. Cut shrimp into ½” pieces.

In a large bowl, whisk together mayonnaise, mustard, and lemon juice. Whisk in chives and dill. Add shrimp and gently toss to coat. Add salt and pepper to taste.

Serve on pumpernickel bread.