

CDFW Family's Favorite Recipes Book



Presented by HRB-Employee Wellness Service (EWS) Unit

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*If you are interested in contributing a recipe, please send your recipe and pictures to [Jennie Lee](mailto:Jennie.Lee@wildlife.ca.gov)
(Jennie.Lee@wildlife.ca.gov).*

APPETIZERS & SALADS

Speedy Chilaquiles Rojos

Mariel Boldis (1 of 2)



Ingredients

Red Sauce

- 3 medium tomatoes
- 10 Guajillo chiles
- 5 large garlic cloves
- ½ tsp salt (or more to taste)
- Corn Tortilla Chips (Casa Sanchez brand is recommended)

Toppings (optional)

- Shredded cabbage (or lettuce)
- Sour crème (Mexicana)
- Queso fresco
- Hot sauce
- Cilantro

Speedy Chilaquiles Rojos (2 of 2)

Instructions:

Red Sauce:

1. Devine the Guajillo chiles and remove the seeds
2. Slice tomatoes in half and put both the tomatoes and chiles into a pot of water. Water should cover the tomatoes. Come to full boil for 5 minutes.
3. Cool a little and drain the water. (Careful! It is spicy)
4. Peel the skin off the tomatoes.
5. Blend the tomatoes, chiles, raw garlic, salt with 3 cups of fresh water
6. Make fresh chilaquiles and/or save sauce for up to 2 weeks in airtight container

Chilaquiles:

1. Heat pan to medium heat.
2. Once warm, pour about a ½ to 1 cup of red sauce into the pan. Once the sauce is bubbling up a little, add tortilla chips.
3. Using a spatula, flip the tortilla chips so they are eventually all covered in the sauce. Turn down the heat if needed.
4. Once the chips are all covered and the sauce appears to be absorbed by the chips, they are ready.
5. Place on plate and add toppings as desired.

Breadtangles

Misty Boring

The recipe is named by Misty's husband. The bread almost has the shape of a rectangle, but it is bread.

I ask for a fresh banquette sliced at the bakery counter, and then use one or both (separately) of the following dips. Spread on bread, bake at 350 for 8-10 minutes. (8 minutes for a softer bread – 10 minutes for crunchy (toast) consistency). I let sit for 3-5 minutes, but it's best served warm. Most store bakery's usually have pre-sliced banquettes, but they are usually from days before. I try and find fresh ones.

I have made this consistently for the last 12 years at every gathering at my house and take it to nearly every potluck. People are always ridiculously impressed with it, and always want the "recipe". I have tried other brand dips, and don't get the same reaction.



Brussels Sprout Salad

Morgan Ivens-Duran



[Check out the recipe here!](#)

Baked French Toast with Praline Topping

Susan Aftias

Ingredients for Bread:

- 1 loaf of French Bread (crusty type)
- 8 large eggs
- 2 cups half & half
- 1 cup milk
- 2 tablespoons of sugar
- 1 teaspoon Vanilla extract
- ¼ tsp ground Cinnamon
- ¼ tsp ground Nutmeg
- Dash of salt
- Maple Syrup or Honey (served on the side)

Instructions:

- Slice French Bread into 20 pieces (1" each), arrange slices in a sprayed (non-stick) or buttered 9" x 13" baking dish (do not stack slices).
- In a large bowl, combine all ingredients and mix with whisk until blended. Pour mixture over bread slices and make sure all are covered evenly with mixture. Make sure mixture is between slices, turn over slices.
- Sprinkle some cinnamon over bread, cover with foil and refrigerate overnight.

Ingredients for Praline Topping (prepare ahead and leave out overnight):

- 1 ½ sticks of butter
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg

instructions:

- Mixed all ingredients until blended.
- **Next day** – preheat oven to 350 degrees. Add 2 table light corn syrup to Pecan Praline Topping, mix well and spread topping over the bread.
- Place foil-pan under baking dish to catch bubbling overflow and bake uncovered for 40-50 minutes until puffed and lightly golden. Serve with Maple Syrup.

Serves 8-12

Main Dishes

Possum Pie

Marcia Grefsrud (1 of 2)



If you ever wonder what to do with those pesky critters eating your garden here is a delicious recipe for them.

Prep: 20 minutes plus the time to catch yourself an opossum.

Cook: 50 minutes at 425 F

Ingredients:

- 1 possum, could be the one eating from your garden or your trash can. 😊
- ½ cup Celery, 1 cup peas and 1 cup carrots or whatever is left from your garden
- 1/3 cup butter
- 1/3 cup chopped onion
- 1/3 cup flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed

Possum Pie (2 of 2)

- 1-3/4 cups chicken broth
- 2/3 cup milk
- 2 unbaked pie crusts

Instructions:

1. Get yourself a possum-legal methods only 😊
2. Clean and skin possum or somehow get all those hairs off. Make sure you clean in between those little toes!
3. Preheat oven
4. Combine veggies with water in covered saucepan and boil for 15 minutes. Drain, set aside.
5. Cook onions in butter until soft, stir in flour and seasonings. Add broth and milk and simmer. Probably want to stir.
6. Place skinned and gutted possum in bottom pie crust. I prefer feet up.
7. Pour veggies and broth mixture over possum.
8. Place top pie crust over possum, like a blanket. You may have to cut slits for the legs and tail (see photo)
9. Bake for 50 minutes.
10. Let it cool, then eat!

Hot Spinach Steak

Paul Roberts

Ingredients:

- Spinach
- Bell peppers
- Onions
- Jalapeno peppers
- Tomato sauce
- Salsa
- Steak
- Rice

Instructions:

1. Boil spinach, cut up bell peppers, cut up onions, cut up jalapeno peppers.
2. Place into a pot with tomato sauce, with seasoning and a touch of salsa.
3. Cut up some steak meat into small pieces, fry the steak bits and mix with the tomato sauce.
4. Throw in the spinach, cut up bell peppers, cut up onions and cut up jalapeno peppers into the pot of tomato sauce.
5. Let it simmer and place over hot rice.

Piernas Feliz

Dave Feliz (1 of 2)

Emeril Essence Spices:

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme

Ingredients

- Chicken thighs
- Brown Sugar
- Emeril Essence Spices (see above)

Instructions:

- Take a bunch of chicken thighs, marinate overnight in equal parts Emeril Essence spices (Garlic powder, onion powder, black pepper, salt, cayenne, thyme, paprika, oregano) and brown sugar.
- Sear these on open flame, cover in a foil pan and bake for 60 minutes.
- Open the pan to chicken goodness.

Piernas Feliz (2 of 2)



“This is what I have served at many Elkhorn Slough Reserve and Yolo Bypass social events.”
Dave Feliz

Korean Beef Bulgogi

Jennie Lee

Ingredients:

- 2lbs thinly sliced beef, rib eye or top sirloin with some fats is better, may substitute with chicken.
- 3 scallions, cut into 2-inch pieces
- 1 small onion, thinly sliced
- 1/4 - 1/2 of jalapeno pepper, seed in and sliced. (optional)

Marinade:

- 6 tablespoons soy sauce
- 3 tablespoons water
- 4 tablespoons sugar (may substitute with 2tbsp sugar/2tbsp honey)
- 2 tablespoons rice wine or mirin
- 2 tablespoons minced garlic
- 2 tablespoons of sesame oil
- 4 tablespoons grated Korean/Asian pear, may substitute with apple.
- 2 teaspoons sesame seed
- 1/8 – 1/4 teaspoon pepper and salt, more to taste.

Instructions:

1. Combine all ingredients with marinade for at least two hours before cooking, better over night. Pan fired the meats with onions or grill the meats and then saute the onions with the marinade.
2. Meats are delicious over steamed rice, in lettuce wraps with kimchi, or as protein for salads.

Taco Lasagna

Michael Newbert

Ingredients:

- 1 lb ground beef
- 1 can (16 oz) refried beans
- ½ cup chopped green pepper
- 3 cups (12 oz) shredded cheese
- ½ cup chopped yellow or white onion
- Mexican Cheese blend
- 2/3 cup water
- 1 envelope taco seasoning
- 1 can (15 oz) black beans, rinsed/drained
- 1 can (14.5 oz) Mexican diced tomatoes, undrained
- 6 flour tortillas (8 inch)
- Optional: black olives (sliced)

Instructions:

In a large skillet, cook beef, green pepper, & onion until meat is no longer pink (med heat); drain. Add water and taco seasoning; bring to a boil. Reduce heat and simmer uncovered 2 minutes. Stir in the black beans and tomatoes; simmer uncovered for 10 minutes. Stir in the refried beans until mixed well and remove from stove.

Place two tortillas in a greased 13"x9"x2" baking dish. Spread half of the refried bean/beef mixture; sprinkle with 1 cup of cheese. Repeat layers. Top with remaining tortillas and cheese. Optional: add sliced olives on top of the cheese. Cover with foil and bake at 350 degrees for 25-30 minutes or until heated through and cheese is melted.

Yields 9 servings

Maxwell's Quick and Easy Pizza Dough

Maxwell Hendin

Ingredients:

- 1 pack yeast
- 1 teaspoon sugar
- 1 cup warm water
- 2 tablespoons olive oil
- 2.5 cups flour
- 1 teaspoon salt

Instructions:

1. Take a mixing bowl, add one packet of Fleischmann's yeast, one teaspoon of sugar and then one cup of warm water. Let it stand for about 10 minutes. Add two tablespoons of olive oil to the water.
2. Add two and a half cups of flour that has a teaspoon of salt in it (I used King Arthur unbleached bread flour), and then just stir it all around until it forms a dough ball and then you'll have to knead it into itself until it's a solid ball of dough.
3. Set it on a plate or baking sheet and let it sit for a while to let it rise (you can put it in the refrigerator or on the counter) and then have at it basically, you know the rest (sauce and top as desired)! Makes one large pizza (serves 4-5 people two pieces each).
4. Bake 15-20 minutes, 425-450 degrees.

'Pizza's origin is said to be Naples, Italy and a variation of flavored flat bread that has been eaten throughout ancient history. Pizza was brought to the United States with Italian immigrants in the late nineteenth century and first appeared in areas where Italian immigrants concentrated.' – Maxwell



HEAVENLY FISH STEW

Lee Scheffler

Ingredients:

	<u>One Batch</u>	<u>Double</u>
Diced Potatoes	2.5 cups	5 cups
Fish Chunks (white)	2 cups=4 medium fillets	4 cups = 8 fillets
Onions	1 cup chopped	2 cups
Carrots	1.5 cup chopped	3 cups
Celery	1 cup = 4 stalks	2 cups / 8 stalks
Green or Red Pepper	½ cup or one pepper	1 cup / two peppers
Parsley	¼ cup	½ cup
Heavy Whipping Cream	½ pint	1 pint
Cream Cheese	8 oz block cut 8 cubes	Two blocks
Vegetable Broth	4 cans	8 cans
Montreal Steak Seasoning	2 tablespoons	3 tbls
Pasta Noodles	½ cup	1 cup
Mushrooms	6 oz worth	12 oz worth
Toppings: Chives & Grated Cheese		

Instructions:

- In a 4 qt pot, combine: Potatoes, fish, onion, carrots, celery, green pepper parsley. Cover ingredients with the vegetable broth (or 4 cups water + 2 broth cubes) I suggest using some homemade stock. I personally have a stock collection from squirrel to elk and ducks. Very good options for delicious broth.
- Stir and Cook combined ingredients at a solid rolling boil on high (covered) until vegetables and fish are tender ~ 20-25 min.
- Reduce Heat and add Montreal Steak Seasoning. Simmer for 5 min, do not stir.
- Stir in Heavy whipping cream until water is cloudy and has body.
- Place cream cheese chunks spaced apart and let sit on top, cover and heat High ~5 min
- Vigorously stir ingredients to further break down the chunks of cream cheese Remove cooking pot from heat, let cool and serve.
- Top serving bowl with fresh chives and grated cheese and you have to serve this with plenty of oyster crackers. I like my home states Michigan apple cider with mine as this is usually a fall/winter dish.

G'-Butter Perch n'Centarchids

Lee Scheffler

Ingredients:

- Fish fillets
- Mushrooms, onion, garlic (best if minced up fresh and tiny), cracked pepper
- Butter, salt
- Garlic power, onion power, lemon pepper
- Cilantro (fresh is always the best), fresh parsley, lemon, or lime

Instructions:

- Fresh fish or thaw fish out, gently rinse fish under cold water, remove the access water by very gently squeezing the fish fillet between two hands like making a burger patty. Put fish on a plate skin side down.
- Season with the seasonings above, be ticker on the garlic.
- Once seasoned, let fish sit in the fridge for a few hours.
- Bring fish to room temperature before cooking.
- Turn burner on medium, add 2 tbs of oil (can be combination of butter, oil, bacon grease, Crisco, or any other oil of choice), enough to hold the fish fillets.
- Sauté the mushrooms & put it aside, then sauté the onion & minced garlic until they are just about caramelized.
- Put fish skin side down after sprinkle with garlic power, then PRESS on fish so they do not curl up (about a minute).
- Squeeze lime/lemon juice on the fish.
- When fish turn brown/blacken, flip over, and sprinkle fresh garlic all over fish. Take fish out when both sides turn brown/blacken.
- Use the same pan, add a bit of water, stir in the mushroom, then pour over the fish.
- Serve with cooked rice, not instant microware rice, or potatoes.

Wild Turkey Burger

Lee Scheffler

Ingredients:

- 8 lbs of cleaned trimmed and cubed turkey meat
- 1 lb of bacon, cut into chunks AND 1 lb of pork butt or an extra pound of bacon
- ¾ cup breadcrumbs, finely diced onion, and fresh parsley (or 1 tbs of dry parsley)
- 4 eggs
- 1.5-2 cloves of finely minced garlic
- 3 tsp of seasoning salt
- 1.4 tsp of ground black pepper
- 1 tsp of onion powder, garlic powder, coriander, and red pepper
- Worcestershire sauce, soy sauce, liquid smoke to taste

Instructions:

- Prepare meat grinder and a bin for ground meat.
- Grind all of the meat together, and then add all the ingredients.
- Splash Worcestershire and soy sauce to taste/smell, about 20 shakes of each.
- Add liquid smoke, about a drop per pound of meat or to your taste.
- Grind all the material again with a medium sized grinder plate.
- Mix by hand for a little bit and be gentle with it.
- Wash your hands and leave them wet, form a patty between your hands to make the burger, set them aside.
- Cook patty at medium high heat, be careful of patty falling apart so use a spatula and be gentle when flipping the patty over. The patty is done when it turns brown.

‘Do not cook patty on a grill because it will fall apart easily. It is very lean meat compare to farm raised turkey, therefore some fat is added to it. Personally, I like minimal fats so I go about 20% or less on pork butt/bacon but you can add more fats so the patty can hold together for grilling. Some people add straight port or beef fat to their wild game burgers, but I think the best burgers are from a good pan fry and sear. I suggest browning some onion in the pan before adding the patty as it adds great flavor and onion is a great topping for burgers. it serves well in a garlic butter bun with toppings of your choice. ‘ Lee Scheffler

Duck Steak

Lee Scheffler

Duck Steak Seasoning Mix:

- 1 tsp Coriander, Montreal Steak, Cayenne Pepper (adjust to taste)
- 1 tbs garlic powder, onion powder
- ½ tsp salt, sage

Instructions:

- Fresh duck meat or thaw duck meat out the day before.
- Wash meat under water, squeeze water out, and remove any blood shot or feathers
- Put meat on a big plate and season the meat side with the 'Duck Steak Seasoning Mix' or use any steak seasoning of choice.
- Stab the meat side up with a fork to tenderize the meat.
- Flip steak over and rub salt on the fat side, puncture the fat with a tip of knife or needle all over, especially at the fatty fat areas. This allows the fat to drip out and crisp while it is cooking. 'Checker' the skin by running a very sharp knife on the duck skin to score it a bunch to roughly ¼ squares.
- CRITICAL – once seasoned, take Worcestershire sauce, and wet the meat, then add a couple dashes of soy sauce.
- Cover meat and let it marinate in fridge for about 4-6 hours.
- Take meat out of fridge and bring meat to room temperature before cooking (about 3 hours) and pat the meat dry.
- Preheat grill to high heat, throw steak in and you will see lots of flame when grilling. Flame is ok but move the meat out of it before it gets ripping. The goal is to have crispy skin and medium rare inside, overcooked meat gets ducky. The meat is about done when the flames start to calm down and the meat gets slightly firm. Do not overcook it.
- Eat it like a steak with topping or side dishes of your choice. Chew softly because shot pellets could be present in the meat and they can chip teeth.

Note: DO Not reheat duck steak because it will taste terrible. If there is leftover, slice and eat it cold with some warm taters or see the recipe for Duck Quesadilla.

3:39



-Duck Steak-

'I have been collecting recipes for quite some time now and figured I would share a couple. Hopefully, this will help add some wild game and fish dishes to this list as after all we are CDFW folks and should really share wild game/fish cooking with our staff.' – Lee Scheffler

Duck Quesadillas

Lee Scheffler

Ingredients:

- Duck steak – see previous recipe
- Favorite cheese of your choice
- Oil to cook the flour tortillas
- Taco sauce and sour crème
- Minced onion and garlic clove

Instructions:

- Brown or caramelize enough onion and garlic for the number of quesadillas you want to make. Set the cooked onion and garlic aside. You may add other ingredients of your choice such as parsley, pepper, etc.
- Cook the duck steaks (see instruction from previous recipe) to medium rare.
- Heat oil to 350 degree to brown flour shells, brown them on both sides.
- Add cheese, onion, and garlic to smash together.
- Brown the outsides of the shells, do a couple batches, 4 shells will yield 2 quesadillas
- Add duck meat, sour crème, hot sauce or other condiments as desire.

Note: Do not reheat duck meat because leftovers taste like liver and have strong favor. It is better to eat leftovers cool/cold.

Side Dishes

Cornbread Stuffing with Andouille, Fennel, and Bell Peppers

William Cowan

<https://www.bonappetit.com/recipe/cornbread-stuffing-with-andouille-fennel-and-bell-peppers>



Ingredients:

- 1 ½ pounds purchased cornbread, cut into 1-inch cubes
- 5 tablespoons butter, divided
- 12 ounces fully cooked andouille sausages (about 4), halved lengthwise, then cut crosswise into 1/2-inch-wide pieces
- 1 medium fennel bulb, trimmed, cut into 1/2-inch cubes
- 1 medium onion, cut into 1/2-inch pieces
- 1 medium red bell pepper, cut into 1/2-inch pieces
- 2 tablespoons chopped fresh thyme
- 1/4 teaspoon coarse kosher salt plus additional for sprinkling
- 1/8 teaspoon freshly ground black pepper plus additional for sprinkling
- 2 cups low-salt chicken broth
- 1 large egg

Cornbread Stuffing with Andouille, Fennel, and Bell Peppers (2 of 2)

Instructions:

1. Position rack in center of oven; preheat to 350°F. Spread cornbread in single layer on large baking sheet. Bake until dry and lightly browned, 30 to 45 minutes. Let cool. DO AHEAD Can be made 1 day ahead. Store in airtight container at room temperature.
2. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add sausage pieces; sauté until brown, about 4 minutes. Transfer sausage to large bowl.
3. Melt remaining 3 tablespoons butter in same skillet over medium-high heat. Add fennel, onion, and bell pepper, sprinkle with coarse salt and pepper. Sauté until onion is golden, 10 to 12 minutes. Add to bowl with sausage.
4. Preheat oven to 350°F. Add cornbread, thyme, ¼ teaspoon salt, and 1/8 teaspoon pepper to vegetable-sausage mixture; mix gently. Whisk 2 cups broth and egg in medium bowl. Add broth mixture to cornbread mixture and toss. Transfer mixture to 13x9x2-inch glass baking dish.
5. Bake stuffing uncovered until crisp on top, about 1 hour. Let stand 15 minutes.

Grandma's Old Fashioned Apricot Sweet Potatoes

Brenda Brantley

Ingredients:

- 30 oz. can yams
- ½ tsp. vanilla
- ¼ c. brown sugar
- ½ tsp. cinnamon
- ¼ c. melted butter
- ½ c. chopped walnuts
- 2 Tbsp. cream
- 8 oz. can apricot halves
- 1 egg
- Walnut halves
- ½ tsp. salt
- Mini marshmallows

Instructions:

Drain yams; beat with a mixer until smooth. Blend in sugar, butter, cream, egg, salt, vanilla, and cinnamon. Stir in chopped nuts. Place ½ yam mixture into a buttered casserole dish. Drain and slice apricots and place on top of yam mixture. Add the remaining yam mixture. Top with walnut halves, then sprinkle mini marshmallows on top of walnuts. Bake uncovered at 350° for 30 minutes.



Sweet Potato Casserole with Praline Topping

Padma Linker

Ingredients:

Potato Mixture:

3 large eggs
5 lbs fresh sweet potatoes or yams (peeled, boiled, drained, and mashed 6 cups)
2/3 cups granulated sugar
2/3 cups butter or margarine melted
1/3 cup heavy cream
1 tsp vanilla
½ tsp each ground nutmeg and allspice

Topping:

1 cup packed light brown sugar
1/3 cup All Purpose flour
1 cup finely chopped pecans
1/3 cup butter or margarine, cut in small pieces
For garnish 12 pecan halves

Instructions:

Heat oven to 350, grease a shallow 3 quarts baking dish.

Potato Mixture:

Beat eggs in large bowl, stir in mashed potatoes mix until blended, add remaining ingredients; mix well, spread evenly in prepared baking dish.

Topping:

Mix sugar, flour, and nuts in a medium size bowl. Work in butter with fork until well blended. Sprinkle evenly over potato mixture, bake 60-70 minutes until topping is browned and bubbling. Garnish with pecan halves.

Makes 12 serving.

Southern Corn/Green Bean Casserole

Judy (Jude) Thomas

Ingredients (16 servings):

- 3 cups - green beans, French-cut, thawed
- 2 cups - corn, frozen petite, thawed
- 2 cans - Cream of Celery Soup
- 1 cup - almonds, slivered & toasted (about 6 minutes @ 350)
- 1 cup - Sour cream, Green Valley Lactose Free
- 4 cups - cheddar cheese, grated (Old Croc or Kerrygold), 2 blocks for 16 servings
- 1 cup - onion, chopped
- 2 stacks – Ritz Crackers
- 2 sticks – butter or margarine
- Black pepper – freshly ground, to taste

Instructions:

1. Preheat oven to 350 degrees.
2. In a large bowl, combine green beans, corn, soup, onion, sour cream, cheese, almonds, and black pepper. Mix.
3. Grease a 9 x 13-inch casserole dish. Pour mixture into casserole dish.
4. Melt butter/margarine, crack Ritz into crumbs, spread on top of casserole.
5. Cook at 350 degrees for 35-40 minutes – until crumbs are browned and casserole is bubbling at the edges.

Desserts & Drinks

Grandma's Triple Crust Iron Skillet Apple Pie

John Snellstrom

Prep 15 m

Cook 45 m

Ready In 1 h 15 m

Recipe By: T L Dixon

Ingredients:

- 1/2 cup butter
- 1 cup brown sugar
- 6 Granny Smith apples -- peeled, cored, quartered, and thinly sliced
- 3 (9 inch) refrigerated pre-rolled pie crusts (at room temperature)
- 1 cup white sugar, divided
- 2 teaspoons ground cinnamon, divided
- 1/4 cup white sugar
- 1 tablespoon butter, cut into small chunks

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Place 1/2 cup butter into a heavy cast iron skillet, and melt butter in the oven. Remove skillet and sprinkle with brown sugar; return to oven to heat while you prepare the apples.
3. Remove skillet, and place 1 refrigerated pie crust on top of the brown sugar. Top the pie crust with half the sliced apples. Sprinkle apples with 1/2 cup of sugar and 1 teaspoon of cinnamon; place a second pie crust over the apples; top the second crust with the remaining apples, and sprinkle with 1/2 cup sugar and 1 teaspoon cinnamon. Top with the third crust; sprinkle the top crust with 1/4 cup sugar, and dot with 1 tablespoon of butter. Cut slits into the top crust for steam.
4. Bake in the preheated oven until the apples are tender and the crust is golden brown, about 45 minutes. Serve warm.

Almond Flour Chocolate Chip Cookies (Gluten Free)

Annalise Metzger

Ingredients:

- 1 1/4 cups (156 grams) almond flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 4 tablespoons (2 ounces) unsalted butter, softened
- 1/3 cup peanut butter (no salt preferred)
- 3/4 cup + 2 TB (6 ounces) dark brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup chocolate chips and ½ cup of peanut butter chips (or whatever you want – let your heart measure those chips)

Instructions:

1. Preheat the oven to 350F, and line two large cookie sheet pans with parchment paper or a silicone baking mat.
2. In a small bowl, whisk together the almond flour, baking powder, baking soda and salt. Set aside.
3. In a medium bowl, add the softened butter and almond butter, and beat until creamy, about 3 minutes. Add the brown sugar and beat for another 2 minutes to combine.
4. Add the egg and vanilla to the butter mixture and beat just to combine.
5. Add the dry ingredients to the bowl with the wet and stir to combine everything; finally, stir in the chocolate and peanut butter chips.
6. Using a cookie scoop, portion out 12 dough scoops onto the baking sheets.
7. Bake, rotating the pans halfway through for 10-11 minutes. The cookies are done when the edges start to turn golden brown. As they cool, they will deflate.
8. Let cookies cool for 1-2 minutes on the cookie sheet before moving them to cooling rack. Enjoy immediately or keep covered at room temperature for up to 3 days.

Yields about a dozen smaller cookies or about 9 big cookies

'This is my favorite cookie recipe I have ever made in my life. I hope y'all enjoy it.' – Annalise.

Caramel Apple Sheet Cake (Gluten Free)

Haya Johnson



Ingredients

Cake

- 2 cups gluten free baking flour (you can also use all-purpose flour)
- ½ tsp baking soda
- Pinch of salt
- 1 cup white sugar
- 1 cup brown sugar
- Cinnamon! Lots of cinnamon.
- 2 sticks butter (I used salted)
- ½ cup milk (I use whole milk)

- 2 large eggs
- Vanilla
- 2 peeled and chopped granny smith apples

Glaze

- 1 stick butter
- 6 tablespoons milk
- 3 cups powdered sugar
- Vanilla
- 1/8 cup caramel sauce

Instructions:

1. Preheat the oven to 400F and spray/butter/oil (your choice) your sheet pan.
2. Mix all dry ingredients.
3. Melt butter with 1 cup water. Once melted, add in dry ingredients. Next, add in the milk, eggs, and vanilla and stir in the apples.
4. Bake for 20 minutes then let cool for another 20 minutes while you make the glaze.
5. For the glaze, melt the butter with the milk. Once completely melted, add in the sugar until combined. Stir in the vanilla and caramel.
6. Pour the glaze over the cooled cake. Let refrigerate for at least one hour. Enjoy

Jenn Garrison's Aged Eggnog

Jennifer Garrison (1 of 2)

Ingredients:

- 12 large eggs yolks
- 2 cups granulated sugar
- 3 c. Four Roses Single Barrel bourbon (alternatively Bulleit)
- 1 cup Bushmills
- 1 1/2 cup Hennessy Cognac VSOP or Ferrand 20-year reserve
- 1/2 c. of Goslings Dark Seal rum
- 1/2 c. Kahlua Coffee Liqueur
- 1 quart (4 cups) whole milk
- 1 cup heavy cream
- Pinch of salt

Ingredients needed when it is time to serve the eggnog:

- 12 egg whites
- 1 1/2 cups cold heavy cream (to be whipped)
- Freshly grated nutmeg

Instructions:

To make the base:

- Whisk the yolks and sugar in a large bowl until well blended and creamy
- Add the remaining 'base' ingredients and stir to combine.
- Transfer the mixture to a 1-gallon glass jar and tightly seal the lid. Place in the refrigerator for at least 1 week and up to six months. I make the base in the fall and stash it in the back of the fridge inside 2-liter pop plastic bottles. DO NOT use containers that have contained milk products, i.e., no reusing milk gallons, etc.

To Serve:

- Whisk egg whites using a stand mixer on high speed until medium stiff-peaks form, about 2 to 3 minutes. Remove from the mixer bowl and set aside.
- Place the cream in the stand mixer bowl (washing and drying the bowl in between uses) and whisk on high speed until medium peaks form.
- Stir the eggnog base with a rubber spatula to re-combine, then add it to your serving vessel. Some use a punch bowl. I use a large glass drink dispenser with a spigot.
- Gently whisk the eggnog together until just combined and no large pockets of whites or cream remain (do not over whisk or you'll deflate the eggnog).
- Serve and garnish with grated nutmeg.

Jenn Garrison's Aged Eggnog

Jennifer Garrison (2 of 2)

I usually make this aged eggnog's base in September and stash it away in the fridge until early-mid December. If you were not ready for the holiday preparation back in September, you can prepare the base and let it age at least a week. The alcohol is not going to have much time to mellow, so you will want to follow the recipe AND then add additional 1 cup heavy cream (not whipped) and 1 cup whole milk to taste.

If you have leftovers, store in the fridge. Given the amount of alcohol in the eggnog, it lasts for several weeks in the fridge. – Jennifer Garrison

Yields 3-4 quarts.

Biscochos

Morgan Ivens-Duran



[Check out the recipe here!](#)