



Redstone Holiday Cookbook
2015 Edition



Table of Contents

Appetizers.....page 1-5

Side Dishes.....page 6-15

How to cook the perfect Turkey.....page 16

Holiday Roast Beef.....page 17

Desserts.....18-21

Puertorican Coquito:

1 can of condensed milk
2 cans coconut milk
1 can coconut cream
1 can evaporated milk
1 tbsp. vanilla
1 tbsp. cinnamon
1-1.5c white rum

Mix everything together in a blender and refrigerate for about 24 hours
Enjoy!

Nicole Arango



Fig and Gorgonzola Crostini with Honey Drizzle

Preheat oven to 400 F

- Black or dried figs, coarsley chopped- can substitute red grapes for figs
- Crumbled gorgonzola
- French baguette sliced into 1 inch thick rounds or thinner to preference
- Honey
- Extra virgin olive oil
- Salt and pepper to taste

Cut baguette into 1 in thick rounds and place in rows on a baking sheet

Drizzle EVOO over the bread

Coarsley chop the figs and mix into the gorgonzola crumbles

Spoon fig/cheese mixture onto the bread

Place into the preheated oven until cheese becomes melty

Take out of oven and drizzle each crostini with about a teaspoon of honey

Enjoy!

Katherine Brown



Mini Brie Tarts

* Prep Time: 10 mins

* Total Time: 25 mins

Ingredients

- 12 miniature tart shells, frozen
- 1 (200 g) packages brie cheese
- red pepper jelly

Directions

1. Bake shells according to package directions. Let cool.
2. Divide cheese in 12 pieces of equal size. Place in cooked shells.
3. Bake in a 350°F oven for 15 minutes until cheese is melted.
4. Top each tart with 1 Tsp of red pepper jelly.
5. Serve and enjoy!

Tip:.

- You might prefer to remove the rind off the cheese.
- Shells can be baked and stored in the freezer for up to 1 week.
- Cranberry sauce is a good substitute for red pepper jelly.



Barb McGraw

Kale and Quinoa Stuffing

1 1/4 cup chicken broth
1 cup quinoa, rinsed
1 Tbsp. olive oil
1 Tbsp. unsalted butter
8 oz assorted mushrooms
1 onion, chopped
2 celery ribs, chopped
3 garlic cloves
7 oz baby kale, chopped
2 eggs, beaten
1 cup crumbled feta
1/4 cup chopped parsley
1 tsp. chopped fresh rosemary
1 Tbsp. chopped fresh thyme
1/2 cup chopped pecans
salt & pepper

Preheat oven to 375 F

Bring broth to a boil, stir in quinoa, simmer for 12 min.

Melt butter and oil in a large skillet over medium heat. Stir in mushrooms and salt, sauté until golden. Transfer to bowl with quinoa.

In same skillet warm 1 tsp oil. Sauté onion, celery, garlic, 1 tsp .salt and pepper over medium heat until softened. Add kale and cook stirring until just wilted. Season with salt and pepper. Add to bowl with quinoa and mushrooms, stir in eggs, cheese and herbs.

Spoon into muffin tins, press in nuts.

Bake about 20 min. Remove from tins and serve.

Linda Beukelaers

Fruit Dip

16 oz marshmallow fluff

3 oz strawberry cream cheese

Mix together until smooth. Serve with fresh fruit (your choice of fruit).

Celeste Eck





Steamed Cabbage

Ingredients

1 head of cabbage (select one with dark green leaves)

Red/Yellow/ Orange sweet peppers

Olive Oil (or butter)

Salt (or your favorite seasoning salt)

Pepper

One minced garlic clove

Vegetable stock

Bacon (is shown in the picture but can be left out of the recipe)

Directions

Pull the dark green leaves from the head of cabbage. Slice lengthwise. Next, you will remove the core from the cabbage and thinly slice.

Place approximately a cup or so of vegetable stock into a pot. Place the dark green leaves in the pot first with salt and pepper. Steam over low to medium heat uncovered. Once the leaves are almost tender, you can add the remaining cabbage, peppers, minced garlic and olive oil. You can add enough olive oil to lightly coat the cabbage. If you notice your liquid is low, add another cup of vegetable stock (the ingredients should not be fully submerged in the stock). Stir all of the ingredients. Check cabbage 15 minutes later for desired tenderness. I taste my cabbage at this point and add more salt and pepper if needed.

If the desired tenderness has been reached, feel free to place cabbage into a serving dish!

Enjoy,

Sharee H.

Andrea's Meatloaf

1 pound ground meat

Ketchup enough to moist the meat

Breadcrumbs

Chopped garlic

Parmesan cheese

Salt pepper

1 egg

Parsley

Mix all together to form a loaf and bake in meatloaf pan at 350 degrees for an hour or until golden brown. Serve with ketchup either on the side or spread over meatloaf after it's been cooked. Serve and enjoy!!!

Andrea Bennetti

Candied Yams

- 8 yams
- 1 can crushed pineapple
- $\frac{3}{4}$ cup chopped walnuts
- 1 stick margarine
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup maple syrup
- Marshmallows (optional)

Dice holes in yams and cut off ends

Place in water to cover and broil for 3 hours until skins are soft

Peel skin off yams and place in bowl

Mash yams and slowly add pineapple, walnuts, 1 stick of margarine, brown sugar, maple syrup

Place in pan which has been greased with butter

Bake at 375 degrees for 45 minutes

Cheryl Norman



Cornbread, Sausage, Apple, and Pecan Stuffing

Ingredients

12 tablespoons butter (1 1/2 sticks)
2 cups finely chopped
yellow onions
3 tart apples, cored and chunked, but not peeled (Jonathan, Winesap or Granny Smith)
1 lb bulk breakfast sausage, with sage (or your favorite bulk sausage)
3 cups coarsely crumbled cornbread
3 cups coarsely crumbled whole wheat bread or 3 cups multigrain bread
3 cups coarsely crumbled French bread or 3 cups Italian bread
2 teaspoons dried thyme
1 teaspoon dried sage
salt and pepper, to taste
1/2 cup chopped Italian parsley
1 1/2 cups shelled pecan halves (do not chop)
1 (14 ounce) cans chicken broth optional, for a more moist dressing)

Directions

1. Preheat oven to 325 degrees Fahrenheit.
2. Melt half the butter in a large skillet.
3. Add onions and cook over medium low to medium heat until tender and lightly browned, about 25 minutes.
4. Remove onion and butter from pan and put in a very large bowl to be mixed later.
5. In same skillet, melt rest of the butter, add apple, and cook quickly over high heat until lightly browned, but not mushy.
6. Remove apples and butter from pan and put in the bowl with the onions.
7. With the pan back on the burner, add sausage, crumbling as you cook it over medium heat, and cook until lightly browned.
8. When done, remove with a slotted spoon and add it to the mixing bowl.
9. Reserve drippings for basting later.
10. Add remaining ingredients to the mixing bowl and combine gently.
11. If you're going to stuff a turkey, cool completely in the refrigerator first.
12. To cook it as a separate dressing, spoon the mixture into a large casserole (13 x 9 or slightly larger), cover with aluminum foil and bake for 30-45 minutes at 325, basting occasionally with cooking juices from the turkey or with reserved sausage fat, if needed.
13. Uncover the pan for the last 10 minutes of cooking to brown.
14. Serve hot or warm.
15. Note: You may need to use additional broth (approximately one 14 ounce can) as necessary to adjust the moistness of the stuffing to your taste, or if there are insufficient drippings from your poultry.

Jen Christofferson

Italian Wedding Soup

Serves 6 to 8

3/4 pound ground meat (chicken, turkey, pork, beef, veal, or a combination)

1/2 cup dry bread crumbs or panko

3 large eggs

1/2 cup grated Romano cheese, divided

1/2 cup grated Parmesan cheese, divided

1 tablespoon chopped fresh oregano (or 1 teaspoon dried oregano)

1 teaspoon salt

1/2 teaspoons freshly ground black pepper

3 tablespoons olive oil, divided

1 medium yellow onion, diced

4 cloves garlic, minced

8 cups chicken stock

1 bunch greens (such as escarole) trimmed and torn into bite-sized pieces (about 6 lightly packed cups)

1 cup of cooked pasta (any variety) optional

Combine the ground meat, bread crumbs, 1 egg, 1/4 cup of each cheese, oregano, salt and pepper in a bowl. Mix thoroughly, then form the mixture into 3/4-inch to 1 1/2-inch balls. You should have 20 to 30 meatballs, depending on how large you form them.

In a large skillet, heat 2 tablespoons olive oil over medium high heat. Add the meatballs in batches and cook, turning, until browned all over, 3 to 5 minutes. (If they are still a bit pink in the middle, don't worry; they will continue to cook in the broth.) Set them aside on paper towels or a paper bag to absorb excess oil.

In a 4- to 6-quart soup pot, heat the remaining 1 tablespoon oil over medium high heat. Add the onion and garlic and sauté until the onions are tender and the garlic is soft, but not browned, about 5 minutes. Add the stock and bring to a boil. Add the greens, reduce the heat to low, cover, and simmer for 10 minutes. Add the meatballs and cook another 5 minutes. Add cooked pasta. Meanwhile, combine the remaining 2 eggs and remaining cheeses in small bowl and stir with a fork to blend. Slowly pour the egg mixture into the simmering soup, stirring constantly. Cover and simmer just until egg bits are set, about 30 seconds. Season to taste with salt and black pepper, maybe even a pinch of red pepper flakes and a squirt of lemon juice. Serve immediately. Leftovers will keep in a sealed container in the refrigerator for up to 3 days. To re-heat, simmer gently over low heat.

Claudette Keyser

Cranberry Sauce

4 c cranberries

1 ½ - 1 ¾ c sugar

2 c water

Add a little orange or lemon juice- about ¼ c

Put water and sugar in a pan and bring to a boil

Add cranberries and bring to a boil for about 10 minutes

Kaisha Lourens



Vegetable Poha

Ingredients

- Flattened rice (poha) thick variety 400 grams
- Onions chopped 3 medium
- Salt to taste
- Oil 4 tablespoons
- Mustard seeds 1 teaspoon
- Asafotida a pinch
- Turmeric powder 1/2 teaspoon
- Potato boiled 1 inch pieces 1 medium
- Lemon juice 1 teaspoon

You can add vegetables like peas, bell peppers, if you like.

Method

Step 1

Wash the poha in a colander. Poha should be moist but not mashed. Add salt and mix lightly.

Step 2

Heat oil in a pan. Add mustard seeds and when they splutter add onions sauté.

Step 3

Add turmeric powder and mix. Sauté for two minutes and add potato and poha.

Step 4

Mix and cook till poha is heated through. Add lemon juice and mix lightly. Serve hot!

Pavni Kapoor

Balsamic Glazed Brussel Sprout with Pancetta

- 2 oz pancetta diced
- 1 to 2 tbs extra virgin olive oil
- 10 oz brussel sprouts, trimmed and halved through core
- 1/4 c balsamic vinegar
- Freshly ground pepper
- 2tbs unsalted butter
- Kosher salt

Sautee the pancetta over medium low heat with 1 tbs EVOO until golden brown and crisp all over- about 10 minutes

With a slotted spoon, transfer pancetta to a plate lined with towels, leaving the fat behind. You should have about 2 tbsp. of fat in the pan- add EVOO if needed. Have ½ c water ready- turn heat up to medium high and arrange sprouts cut side down in a single layer. Cook undisturbed until nicely browned, 2-3 minutes. When sprouts are browned, add water to pan and cover immediately. Simmer until the sprouts are tender when poked with a fork, about 3 minutes. If the water evaporates before the sprouts get tender add more water, ¼ cup at a time. With a slotted spoon, transfer the sprouts to a plate.

Return the pan to medium high heat and if any water remains, let it boil off. Add the balsamic vinegar and a few grinds of pepper. Boil the vinegar until it's reduced to 1 tbsp. and looks lightly syrupy, about 2 minutes. Reduce the heat to low, add butter, and stir until melted. Return the sprouts and pancetta to the pan and swirl and shake the pan to evenly coat the sprouts with the sauce. Season to taste with salt and more pepper to serve.

Jen Kuhar



PERFECT MASHED POTATOES

5 lbs. Yukon Gold Potatoes, Peeled and chopped
1 cup (2 sticks butter), cut into pieces, plus more for dish and topping
1 (8-oz) package of cream cheese, softened
½ cup half-and-half
½ cup heavy cream
½ tsp seasoned salt, plus more to taste
½ tsp kosher salt, plus more to taste
1 tsp pepper, plus more to taste

1. Put potatoes in a large pot, cover with water and boil over high heat 20 to 25 minutes, until fork-tender. Drain, then put back in pot. Over low heat, mash potatoes 2 to 3 minutes, until mostly smooth, allowing steam and excess moisture to escape.
2. Add butter, cream cheese, half-and-half, heavy cream, seasoned salt, salt and pepper. Use masher to combine all ingredients until totally smooth. Spread potatoes in a buttered casserole dish smoothing out surface. Cover and refrigerate up to 2 days.
3. When ready to bake, preheat oven to 350 degrees. Dot top of potatoes with more butter. Bake until piping hot and golden brown on top. 25 to 30 minutes.

Jean McNally

Everyday Sweet Potato Flan:

- 2-1 lbs. cans Bruce's Candied yams (Bruce has other varieties you can play with but this one has syrup already in the can).
- 1 tsp cinnamon
- 5 eggs
- 2 egg yolks
- 2 cups half and half
- 1 can sweetened condensed milk
- Bourbon (optional of course)

Directions:

Preheat oven at 300 degrees

Create water bath for cooking flan by putting about 1 inch water inside a lasagna style pan

Syrup:

Drain off the syrup from Bruce's sweet potatoes into measuring cup

Add to a small pan and simmer to reduce in volume to about 1/3 c. Stir in 2 tbsp. bourbon (optional)

Flan:

Add the sweet potatoes and the half and half into the blender and puree until smooth

Add sweetened condensed milk and eggs and blend until smooth

Prepare and Bake:

Choose a baking dish that will provide a nice shape when the baked flan is inverted after cooking

Drizzle syrup down and around the inside edge of baking dish and then let it gather in the bottom

Pour the flan mixture into the dish

Place on a raised edge baking sheet or in a lasagna pan- add water into the pan to create a water bath around the flan. About an inch of water is fine.

Bake at 300 degrees for about 1.5 to 2 hours or until the center is slightly loose

Let cook for several hours to overnight

Run a knife around the edge to loosen the flan and then invert over a serving ray

-or serve directly if you can't wait that long, it's perfectly yummy warm from the oven!

Richard Smalley



The Perfect Holiday Turkey

- 1/4 pound (1 stick) unsalted butter
- 1 lemon, zested and juiced
- 1 teaspoon chopped fresh thyme leaves
- 1 fresh turkey (10 to 12 pounds)
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme
- 1 whole lemon, halved
- 1 Spanish onion, quartered
- 1 head garlic, halved crosswise

Preheat the oven to 350 degrees F.

Melt the butter in a small saucepan. Add the zest and juice of the lemon and 1 teaspoon of thyme leaves to the butter mixture. Set aside.

Take the giblets out of the turkey and wash the turkey inside and out. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the turkey in a large roasting pan. Liberally salt and pepper the inside of the turkey cavity. Stuff the cavity with the bunch of thyme, halved lemon, quartered onion, and the garlic. Brush the outside of the turkey with the butter mixture and sprinkle with salt and pepper. Tie the legs together with string and tuck the wing tips under the body of the turkey.

Roast the turkey about 2 1/2 hours, or until the juices run clear when you cut between the leg and the thigh. Remove the turkey to a cutting board and cover with aluminum foil; let rest for 20 minutes.

Slice the turkey and serve.



Holiday Roast Beef

Ingredients

- 1.5 kg quality topside of beef
- 2 medium onions
- 2 carrots
- 2 sticks celery
- 1 bulb garlic
- 1 small bunch fresh thyme, rosemary, bay or sage, or a mixture
- olive oil
- sea salt
- freshly ground black pepper

To prepare your beef:

Take your beef out of the fridge 30 minutes before it goes into the oven. Preheat your oven to 240°C/475°F/ gas 9. There's no need to peel the vegetables – just give them a wash and roughly chop them. Break the garlic bulb into cloves, leaving them unpeeled.

Pile all the veg, garlic and herbs into the middle of a large roasting tray and drizzle with olive oil. Drizzle the beef with olive oil and season well with salt and pepper, rubbing it all over the meat. Place the beef on top of the vegetables.

To cook your beef:

Place the roasting tray in the preheated oven. Turn the heat down immediately to 200°C/400°F/gas 6 and cook for 1 hour for medium beef. If you prefer it medium-rare, take it out 5 to 10 minutes earlier. For well done, leave it in for another 10 to 15 minutes.

If you're doing roast potatoes and veggies, this is the time to crack on with them – get them into the oven for the last 45 minutes of cooking. Baste the beef halfway through cooking and if the veg look dry, add a splash of water to the tray to stop them burning.

When the beef is cooked to your liking, take the tray out of the oven and transfer the beef to a board to rest for 15 minutes or so. Cover it with a layer of tinfoil and a tea towel and put aside while you make your gravy, horseradish sauce and Yorkshire puddings.

Pumpkin Whoopie Pies



Ingredients

2 cups packed brown sugar
1 cup vegetable oil
1 1/2 cups solid pack pumpkin puree
2 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla extract
1 1/2 tablespoons ground cinnamon
1/2 tablespoon ground ginger
1/2 tablespoon ground cloves
1 egg white 2 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
3/4 cup shortening

Notes / Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets. 2. Combine the oil and brown sugar. Mix in the pumpkin and eggs, beating well. Add the flour, salt, baking powder, baking soda, 1 teaspoon vanilla, cinnamon, ginger and cloves. Mix well. 3. Drop dough by heaping teaspoons onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with Whoopie Pie Filling. 4. To Make Whoopie Pie Filling: Beat egg white and mix with the milk, 1 teaspoon vanilla and 1 cup of the confectioners' sugar. Mix well then beat in the shortening and the remaining cup of confectioners' sugar. Beat until light and fluffy.

Stefanie Story

Pumpkin Coffee Cake

PUMPKIN CAKE:

- 2 C. flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 egg
- 1 C. pumpkin puree (NOT pumpkin pie filling)
- 3/4 C. brown sugar, packed
- 1/2 cup vegetable oil
- 1/4 cup milk
- 1 tsp. vanilla extract
- TOPPING:
- 6 Tbsp. flour
- 6 Tbsp. white sugar
- 6 Tbsp. brown sugar, packed
- 1/2 tsp. cinnamon
- 3 Tbsp. butter, melted
- ICING:
- 1 C. powdered sugar
- 23
- Tbsp. milk

Directions

1. Preheat oven to 350 degrees and grease (or line with parchment) a 9 inch square pan.
2. Combine flour, baking soda, baking powder, salt, cinnamon and nutmeg together.
3. In a separate bowl, combine egg, pumpkin, brown sugar, vegetable oil, milk and vanilla extract.
4. Combine the wet and the dry ingredients and stir just until combined. Do not over mix. Pour into prepared pan and spread out evenly.
5. Topping: Combine all ingredients and sprinkle over cake batter.
6. Bake for 30-40 minutes or until an inserted knife comes out clean from the center.
7. Let cool.
8. Icing: Whisk powdered sugar with 2 tablespoons of milk, add a little more milk if needed (I didn't need it). Drizzle over cake and serve!

Stefanie Story

Flourless Chocolate Coconut Cake - Raw Food and Vegan

Ingredients and Directions:

1-1/2 cups raw walnuts
1 tablespoon unsweetened coconut flakes
Dash of Salt
8 pitted medjool dates
1/3 cup Cacao
1 teaspoon vanilla
1 teaspoon honey
3 teaspoons water - or more if needed
1/2 cup of fruit raspberries, blue berries or other fruit
Whipped Cream (optional but not vegan)

Place the walnuts and salt in a food processor until finely ground. Add the remainder ingredients and process.

Transfer to a pie plate and form into a round cake.

Will keep in refrigerator for 5 days and 2 weeks in freezer.

Enjoy!!

Kim Tien

Cranberry Apple Crisp

Ingredients

5 cups pared, sliced tart apples (about 6 medium apples)
1 ½ cups fresh or frozen cranberries
1/3 c sugar
½ cup all purpose flour
½ brown sugar
1 teaspoon cinnamon
½ c butter

Preheat oven to 375F

Directions:

Grease a 9 inch baking pan
Layer apples and cranberries in pan sprinkling with sugar as you layer

Topping:
Mix flour, brown sugar, and cinnamon
Work in butter until light and crumbly
Sprinkle topping evenly over apples and cranberries

Bake 45 minutes or until apples are tender.

Cheryl Norman

As we come to the close of our first year here at Redstone, we would like to thank you for your residency. We value the relationships that we continue to build with you all, day after day. You are not just residents in a community, you are truly our friends and neighbors.

We wish you all a wonderful holiday season and much health and happiness in 2016!

Cheers!

Sharee, Waylon, Richard, Katherine, Jared,
Josh, and Jeff