

# HOLIDAY RECIPE COOKBOOK



## COCKTAILS

2

**SNAKE BIT SPROUT**  
CHEF ALBA HUERTA

## SAVORY

3-5

**FISH SAUCE CARAMEL CHICKEN WINGS**  
CHEF CESAR ZAPATA

**BAKED RIGATONI**  
CHEF KWAME ONWUACHI

**BAKED SWEET POTATO WEDGES**  
CHEF TANYA HOLLAND

## SWEETS

6-9

**STICKY BUN POPCORN**  
CHEF JOANNE CHANG

**SALTED ROSEMARY SHORTBREAD**  
CHEF LISA LUDWINSKI

**BOURBON-CHOCOLATE PECAN PIE**  
CHEF KELLY FIELDS



# SNAKE-BIT SPROUT

SERVES 1

1 1/2 ounces chamomile-infused London Dry Gin

1/2 ounce freshly squeezed lime juice

1/2 ounce fresh pineapple juice

1/2 ounce simple syrup

1 1/2 ounces hard cider

1 liter London Dry Gin

1 ounce dried chamomile buds (you can buy buds from health food stores, some tea shops, and online)

## METHOD

1. Combine the gin and chamomile in a 2-quart glass measuring cup or other container. Cover and let stand for three hours. Line a mesh strainer set over a bowl with cheesecloth. Strain the gin through the cheesecloth. Discard the chamomile. Transfer the infused gin to another container with a tight-filling lid. Store in a cool place for up to one month.
2. Fill the glass with four ice cubes, or slightly more than halfway. Pour the gin, lime juice, pineapple juice and syrup into a cocktail shaker. Fill the shaker with ice cubes. Cover and shake vigorously 20 times. Strain into the glass. Add crushed ice to reach the top of the glass. Top off with the cider. Place the straw in the glass. Garnish with a few chamomile buds.



ALBA HUERTA

# FISH SAUCE CARMEL CHICKEN WINGS

SERVES 2-3

2 lbs fresh chicken wings  
Canola oil for frying  
2 tablespoons sesame seeds (toasted), for garnish  
2 tablespoons fresh scallions, for garnish  
Sprig of fresh cilantro, for garnish

## METHOD

1. Transfer the wings to a colander in the sink, shaking them occasionally, to let them drain well before you fry them, at least 15 minutes.
2. Pour enough of the oil into a wok, Dutch oven, or wide pot (even better, use a countertop deep fryer) to reach a depth that will completely submerge the wings, about 2 inches. Set the pot over medium-high heat, bring the oil to 350 degrees Fahrenheit. \*You can also cook the wings in an air fryer if you prefer.\*
3. Add the wings to the oil and fry, prodding the wings to move them around a bit after 4 minutes or so and then every few minutes, until they're evenly deep golden brown and completely cooked through, 6 to 8 minutes.
4. Transfer them to paper towels to drain, let the oil come back to 350 degrees, and continue doing the same process until all wings are fully cooked.
5. Add the 1/4 cup of the fish sauce mixture in a nonstick wok, set it over high heat, and bring it to a boil. Cook until the mixture has reduced by about half, about 45 seconds. Toss wings in the fish sauce caramel.
6. Transfer the wings to a serving plate, garnish with sesame seeds and fresh scallions and cilantro.



CESAR ZAPATA

## FISH SAUCE CARMEL

1 quart sugar  
1 pint fish sauce  
1 lime (juiced)  
1 cup sweet chili sauce  
1 teaspoon thai bird chillies (chopped)  
1 teaspoon ginger (brunoise)  
1/4 cup lemongrass (chopped)  
1/2 cup of water

## METHOD

1. In a pot, add sugar, 1/2 cup of water and lime juice.
2. Cook at medium heat until sugar achieve a caramel color. Do not stir or move pot (avoid crystallization.)
3. Turn off heat, let cool and slowly add fish sauce.
4. Caution will foam/boil - avoid burns.
5. Add remaining ingredients then simmer for 10 mins.
6. Save.

# BAKED RIGATONI

SERVES 15

1/2 cup butter  
1/2 cup flour  
3 cups milk  
2 cups of heavy cream  
3 ounces cream cheese  
1 teaspoon black pepper  
1 tablespoon minced garlic  
5 ounces grated yellow cheddar, divided in half  
5 ounces grated smoked gouda, divided in half  
3 ounces grated pepperjack, divided in half  
3 ounces grated provolone, divided in half

## METHOD

1. Preheat oven to 350 degrees.
2. Set a large pot filled with salted water on high heat and boil pasta until tender. Strain and cool.
3. Melt the butter in a medium saucepan. Add the garlic and sauté for 3 minutes over medium-low heat. Add the flour and fold together with a rubber spatula, cooking 5 minutes more. Slowly whisk in the milk until fully incorporated. Add the cream cheese, pepper, and half of each of the other cheeses.
4. In a large mixing bowl, mix the pasta with the cheese sauce and season with salt. Add the remaining cheeses and place in a 9-by-13-inch baking pan. Bake uncovered for 20 minutes. Cover the surface with the bread crumbs and cook for another 15 minutes, or until the crumbs are golden brown. Cool for 10 minutes before serving.



KWAME ONWUACHI



SCOTT SUCHMAN, [WWW.SUCHMANPHOTO.COM](http://WWW.SUCHMANPHOTO.COM)

# BAKED SWEET POTATO WEDGES

SERVES 6-8

3 lbs red-skinned sweet potatoes, scrubbed and unpeeled  
2 tablespoons olive oil, plus more if needed  
2 teaspoons Creole Spice Mix (see recipe below)  
Kosher salt, to taste

## METHOD

1. Preheat the oven to 350° F. Line a baking sheet with parchment paper.
2. Prick each sweet potato several times with a fork and place on the prepared baking sheet.
3. Bake until tender when pierced with a fork, about 30 minutes. Remove from the oven and let cool slightly.
4. Cut each sweet potato lengthwise into 1-inch wedges.
5. Arrange wedges on one layer on the baking sheet and season with the olive oil, then the salt and Creole Spice Mix. Bake an additional 5 minutes, then flip the wedges and bake another 5 to 7 minutes, until crisp and slightly browned.
6. Arrange the wedges on a serving platter and serve immediately.



TANYA HOLLAND

## CREOLE SPICE MIX

MAKES ABOUT 1/3 CUP

3 tablespoons kosher salt  
3 tablespoons dried herbes de provence  
3 tablespoons ground cumin  
5 teaspoons cayenne  
4 teaspoons each freshly ground black pepper and paprika

## METHOD

1. Mix all ingredients together and store airtight at room temperature up to 3 months.



# STICKY BUN POPCORN

YIELDS ABOUT 20 CUPS POPPED

- 3 tablespoons vegetable oil
- 3/4 cups unpopped popcorn kernels
- 2 cups pecan halves, toasted
- 3/4 cup firmly packed light brown sugar
- 3/4 cup unsalted butter
- 3/4 cup honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground cinnamon

## METHOD

1. Preheat oven to 350°F. Place racks in the center and bottom third of the oven. Line two baking sheets with parchment paper and set them aside.
2. In a very large pot with a lid, heat the oil over high heat until hot. Add the popcorn kernels, cover the pot, and reduce the heat to medium-high. Shake the pot every few seconds until you hear it popping, shake the pot constantly. When the popping slows down to one pop every few seconds, turn off the heat but keep shaking. When you hear one pop every 5 or 6 seconds, remove the pot from the stove and dump the popcorn into a large bowl. Remove and discard any un-popped kernels. Add the pecan halves to the popcorn.
3. Return the pot to the stove and add the brown sugar and butter. Heat over high heat until the butter melts. The mixture will get foamy and start to color, bit by bit. Cook, stirring constantly with a wooden spoon or silicone spatula, for 3 minutes – the color will deepen a shade and it will smell rich and delicious. Add the honey and bring back to a boil. Remove from the heat and stir in the vanilla, salt, baking soda, and cinnamon.
4. Drizzle the caramel goo over the popcorn-pecan mixture and toss to distribute well, until the popcorn is evenly colored. Spread on the prepared baking sheets. Bake for 15-20 minutes, rotating the baking sheets and switching their positions midway through the baking time until the nuts are deeply toasted and the popcorn smells fragrant.
5. Remove from the oven and let cool on the baking sheets on wire rack. When the popcorn cools, it will be crunchy and crispy. Break up the popcorn into bite-sized clusters after it cools.



JOANNE CHANG

# SALTED ROSEMARY SHORTBREAD

LISA LUDWINSKI

MAKES 30 COOKIES

2 cups all-purpose flour  
1/2 teaspoon kosher salt  
1 cup (2 sticks) unsalted butter, at room temperature  
1/2 cup powdered sugar  
2 tablespoons finely minced fresh rosemary  
Flaky sea salt, for sprinkling

## METHOD

1. In a medium bowl, whisk together the flour and kosher salt. Set aside.
2. Place the butter, powdered sugar, and rosemary in the bowl of a stand mixer fitted with the paddle attachment and cream on medium speed for about 3 minutes, until very smooth with no visible chunks of butter.
3. Use a silicone spatula to scrape down the bowl, then add the flour and salt mixture and mix until just combined. Remove the dough from the bowl and shape into a square pack, about 1/2 inch thick. Wrap in plastic wrap and refrigerate for 40 minutes. You can mix the dough up to 2 days in advance and store it in the refrigerator until 1 hour before you intend to roll out the dough. Alternatively, you may freeze the dough for up to 3 months, then let it thaw in the refrigerator overnight before proceeding with the recipe.
4. Preheat your oven to 350°F. Line two baking sheets with parchment paper.
5. Remove the dough from the refrigerator, unwrap it, and place on a lightly floured surface. Use a rolling pin to roll the dough to 1/4-inch thickness. Cut out 2-inch shapes with your favorite cookie cutter and carefully transfer them to the parchment-lined baking sheets. Gather the scraps and form into another 1/2-inch-thick square, then reroll and cut more cookies. Repeat until you have no scraps left. Top each shortbread with a few flakes of sea salt.
6. Place the baking sheets in the oven and bake for 16 to 18 minutes, until the edges are just slightly golden.
7. Remove the baking sheets from the oven and transfer the cookies to wire racks to cool completely. Store in an airtight container at room temperature for up to 1 week.

## DIAMONDS IN OUR EYES

We stamp our shortbread cookies out with a 2-inch fluted square cutter, and we use a tiny diamond cutter to cut a shape from the center. You can bake the tiny diamonds on a separate baking sheet, as they will not need as much oven time. This is a pretty specific look and has almost zero effect on how delicious the cookies taste. Feel free to use the cookie cutter of your choice. Keep in mind that using a cutter that is larger or smaller than 2 inches will change the yield, and you'll also likely need to adjust the baking time by 1 to 3 minutes.





# BOURBON-CHOCOLATE PECAN PIE

You will want to let this pie chill before you eat it so that it sets up and slices well. I'm a big fan of warming it, one slice at a time, and serving it with vanilla ice cream. Finally, I don't know why you would want to, but you can leave the chocolate out of this pie and replace it with an additional 3/4 cup of other nuts.

2 cups pecan halves

4 1/2 ounces dark chocolate, chopped

1 recipe Single-Crust Pie Dough (see next page), parbaked or a frozen pie shell

3 eggs, at room temperature

1 cup granulated sugar

1 cup cane syrup

Pinch of kosher salt

1/2 cup unsalted butter, melted

2 tablespoons bourbon

## METHOD

1. Preheat the oven to 350°F. In a medium bowl, toss together the pecans and chocolate and spread in the prepared pie shell.
2. In a large bowl, whisk the eggs with the sugar, cane syrup, and salt until fully combined. Stir in the butter and bourbon. Pour the mixture over the chocolate and pecans in the pie shell, filling it as full as you're able without overflowing the crust.
3. Place the pie on a baking sheet and bake in the center of the oven for 45 to 60 minutes, rotating the pie after 30 minutes, until the center is just set. Remove from the oven and allow to cool completely on a wire rack before serving. The pie can be stored at room temperature for up to 5 days.



KELLY FIELDS



# SINGLE-CRUST PIE DOUGH

MAKES ENOUGH DOUGH FOR ONE 9-INCH PIE CRUST

1 1/4 cups all-purpose flour,  
plus more for dusting

1/4 teaspoon kosher salt

1/2 cup frozen unsalted butter,  
grated on the large holes of a  
box grater and frozen

1/2 teaspoon distilled white  
vinegar

1/4 cup ice water

## METHOD

1. In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl using a handheld mixer, combine the flour and salt. Add the butter and beat on medium speed just until the mixture resembles coarse meal, about 45 seconds. In a small bowl, combine the vinegar and water. With the mixer on low speed, mix in the vinegar-water mixture, 1 tablespoon at a time, until the dough just comes together. Turn the dough out onto a lightly floured work surface and pat it into a disk. Wrap in plastic wrap and refrigerate for at least 4 hours or up to 2 days or freeze for up to 1 month. If frozen, thaw in the refrigerator overnight before using.
2. Liberally dust a work surface and your rolling pin with flour. Working quickly to keep the pie dough from warming up too much, roll out the dough, rotating it a quarter turn every few rolls, until it's about 1/4 inch thick. Roll the dough around the rolling pin and carefully unroll it into a deep 9-inch glass pie plate. Pat the dough into the pie plate. Fold the overhanging dough under itself and press the dough to make it even. To crimp the dough, use the index finger of one hand to press the dough between the index finger and thumb of another, allowing the crimp to extend past the edge of the pie pan a bit—this will prevent the rim of the dough from collapsing during baking. Place the pie shell in the freezer for at least 1 hour.
3. Parbake the crust. Preheat the oven to 425°F. Scrunch up a sheet of parchment paper so it's all wrinkled, then flatten it out and use it to line the pie shell. Fill with dried beans or pie weights.
4. Parbake for 15 minutes, rotating the pie plate after 8 minutes, until the crust is light golden at the edges. Remove the parchment and beans or pie weights and let cool on a wire rack.
5. To fully bake the crust, after you've removed the parchment and pie weights, return the crust to the oven and bake for an additional 7 minutes, until lightly golden.
6. Arrange the wedges on a serving platter and serve immediately.

**NOTE:** This piecrust is just as easily made by hand. Place the cold flour and salt in a large cold bowl. Add the butter and cut it in with your hands, rubbing the butter into the mixture until it resembles coarse meal. This takes about 90 seconds. Make a well in the middle of the mixture and add the vinegar and ice water. At this point, I like to switch over to a spatula to start moving the dry ingredients into the liquid, folding the ingredients over until everything is just incorporated and a dough has formed. Turn the dough out onto a lightly floured work surface and continue as directed in the recipe.



Every kid. Healthy food. Every day. That's our promise. And that's how we'll end childhood hunger, by ensuring that no matter the time of day, or time of year, we'll be there for kids. No Kid Hungry connects children in need to programs like school breakfast and summer meals, and teaches low-income families to cook healthy, affordable foods. Working together with local organizations around the country, we generate the will and skill to help communities feed children in need every day of the year.

#### **FEEDING KIDS WHERE THEY LEARN**

Today, too many kids know what it's like to open their textbooks with an empty stomach. Studies confirm that when a hungry child eats breakfast, they have better attendance, improve in math, and are more likely to graduate from high school. No Kid Hungry works with schools across the country to make sure every child starts the day with a healthy breakfast.

#### **FEEDING KIDS WHERE THEY PLAY**

Most kids look forward to the carefree days of summer, and can be certain there's a snack waiting for them at home when they get out of school. But, for the millions of children in America facing hunger, the end of school can be a time of uncertainty. It's also hard on low-income families, who see already tight budgets stretched and strained. No Kid Hungry works to expand the availability of meals for kids who need them in the summertime and after the school day is over.

#### **FEEDING KIDS WHERE THEY LIVE**

Our signature Cooking Matters program teaches families to shop smarter, make healthier choices and cook delicious, affordable meals. Cooking Matters has been featured by First Lady Michelle Obama's Let's Move! campaign and recognized by the U.S. Department of Agriculture for excellence in nutrition education. Cooking Matters courses and grocery store tours provide families with the skills they need to maximize their food budgets and put healthy meals on their tables, every day.

#### **JOIN US**

Across the country, we're transforming communities by giving kids the healthy food they need. Working together, we can end childhood hunger in America. No Kid Hungry is a campaign of national anti-hunger organization Share Our Strength. Join us at [NoKidHungry.org](http://NoKidHungry.org).