



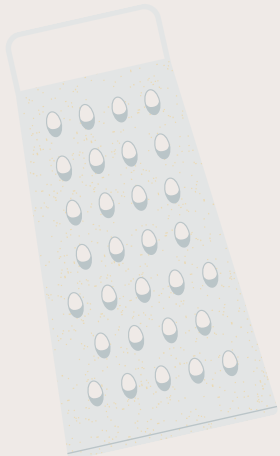
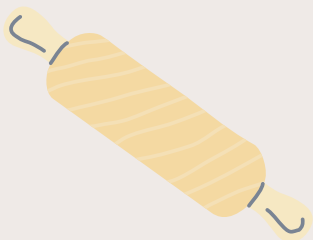
2023

— Axial Employee —

HOLIDAY COOK BOOK

A COLLECTION OF OUR FAVORITE RECIPES





**MANY THANKS TO
ALL THOSE WHO
CONTRIBUTED TO
THIS EMPLOYEE
COOKBOOK!**

**WE WISH EVERYONE
A SCRUMPTIOUS
HOLIDAY SEASON!**

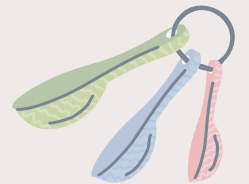


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FRENCH TOAST CASSEROLE

submitted by Erin Coneeny Widell

We make this casserole overnight on Christmas Eve every year in the Widell household to eat on Christmas morning!

INGREDIENTS

For the casserole

- 1 large loaf good-quality French loaf, sourdough, ciabatta or challah (enough to yield 10 cups of chunks of bread)
- 1/2 cup chopped pecans
- 5 large eggs
- 1 1/2 cups whole milk
- 1/4 cup granulated sugar
- Zest from one medium orange (optional)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

For the topping

- 4 tablespoons unsalted butter, melted
- 3 tablespoons dark brown sugar
- 1 teaspoon ground cinnamon
- Pinch of salt

Optional toppings for serving

- Dried cranberries
- Powdered sugar
- Maple syrup

DIRECTIONS

1. **Preheat oven to 375°.** Place an oven rack in the center position
2. **Slice the bread into 1-inch slices and then cut them into 1-inch cubes.** You can also tear the bread apart with your hands. Leave the crusts on.
3. **Layer the bread and pecans in a baking dish.** Lightly grease a 2-quart (if you want thicker slices) or 3-quart baking dish (if you want thinner slice) with cooking spray or butter. Add enough bread cubes to cover the bottom. Sprinkle a few tablespoons of pecans on top. Continue layering the bread chunks and pecans.
4. **Prepare and add the custard:** In a small bowl, whisk the eggs together. Add the milk, sugar, orange zest, 1/2 teaspoon of cinnamon, and salt, and mix well. Pour the egg and milk mixture evenly over all the bread chunks. (I found it easier to pour the mixture into a large measuring cup with a spout first before pouring the mixture over the bread.) At this point, the casserole can be baked right away, or covered and refrigerated overnight.
5. **Drizzle with topping:** In another bowl, mix the melted butter with the brown sugar, 1 teaspoon cinnamon, and a pinch of salt. Using a spoon, drizzle the mixture evenly over all the bread chunks.
6. **Bake the casserole for 35- 45 minutes.** I bake mine for about 38 minutes. Leave the casserole in the oven longer if you want the chunks of bread on the top to be more brown and crunchier.
7. **Remove the casserole from the oven and let it cool for about 10 minutes before serving.** Sprinkle dried cranberries and dust powdered sugar on top, if you like. Serve with maple syrup at the table.

SAUSAGE & EGG BREAKFAST CASSEROLE

submitted by Alison Wilcox

My sister gave me this recipe years ago. I bake this one and a French toast casserole every holiday and everyone is happy!

INGREDIENTS

6 slices bread (I use
Pepperidge Farm
sandwich bread)
1 lb bulk pork sausage
1 1/2 cups shredded
cheese (cheddar works
well)
6 eggs, beaten
2 cups half & half
salt and pepper to taste

DIRECTIONS

Trim crusts. Spread butter over one side of each slice of bread. Place bread, buttered side up, in a 13 x 9 inch baking dish.

Brown sausage. Spoon over bread. Sprinkle with cheese.

Combine eggs, half & half, salt, and pepper. Pour over cheese.

Chill overnight.

Bake at 350° for 45 minutes.

SWIRL BAKED FRENCH TOAST

submitted by Adam Scott

INGREDIENTS

1 loaf (16 ounces) Cinnamon Swirl Bread, cut into cubes
3/4 cup sweetened dried cranberries
1/4 cup sliced almonds (optional)
1/4 cup sliced pecans (optional)
6 eggs
3 cups half and half or milk
2 teaspoons cinnamon sugar
2 tablespoons whipped butter
1/2 cup maple syrup

DIRECTIONS

1. Place the bread cubes and cranberries (and almonds/pecans if using) into a lightly greased 3-quart shallow baking dish. Beat the eggs, half and half, and vanilla extract in a medium bowl with a fork or whisk. Pour the egg mixture over the bread cubes. Stir and press the bread cubes into the egg mixture to coat. Refrigerate for at least 1 hour or best overnight.
2. Bake at 350°F for 45 minutes or until a knife inserted in the center comes out clean. Sprinkle with the cinnamon sugar. Serve with the butter and syrup

OVERNIGHT FRENCH TOAST

submitted by Mary Carson

Great for holiday brunch!

INGREDIENTS

1/4 cup melted butter
3/4 cup packed light
brown sugar
1 loaf brioche, challah,
or French bread, sliced
into 1 1/2 inch thick
slices
8 eggs, lightly beaten
1 cup milk
1 tbsp vanilla
1 tsp cinnamon
1/4 tsp ground ginger
1/8 tsp salt
1/2 cup pecans, walnuts,
or dried fruits
(optional)

DIRECTIONS

Combine brown sugar and melted butter. Pour into the bottom of a 9x13 baking dish.

Arrange bread slices in the baking dish.

Combine milk, eggs, vanilla, salt, cinnamon, and ginger in a bowl and pour evenly over the bread.

Sprinkle chopped nuts or fruit over the top.

Cover with plastic wrap and refrigerate for at least 4 hours.

In the morning, take the casserole out of the refrigerator for at least 10 minutes.

Preheat oven to 350° F.

Bake for 30-35 minutes until it starts to brown. Test with knife to be sure bottom is set.

Serve with dusting of powdered sugar and a drizzle of maple syrup.



MIHAI'S FIRESIDE BAKED BRIE DIP

submitted by Mihai Popa

Perfect for backyard tailgate while watching the big game, birthday parties, or just casual get-togethers for when you want to look like a superhero!

INGREDIENTS

Brie

Whole wheel of brie cheese. I use a whole wheel since it perfectly fits the pan (cast iron pan works best)

Topping

Customize or personalize as you want

Cherry tomatoes, cut in half

2-3 cloves of finely chopped garlic. I use fresh but feel free to use the jar already chopped kind

Chopped fresh basil - to mix and for garnish on top

Olive oil

Optional - Harissa paste for a bit of kick. Mild or spicy depending upon your heat tolerance

DIRECTIONS

1. Cut/shave as much of the wax as you can from one side and the edges. Pro tip: leaving the down side wax on makes cleanup easier and keeps it from burning too fast.
2. Put it in the center of the pan, lining the edges with slices of bread (for dipping - I use ciabatta as I found that it toasts the best) so it looks like a flower and drizzle with olive oil.
3. Add your bruschetta mixture to the center
4. Put it over your open fire (I use a fire pit - ask me about the Breeo Brand and I'll tell you all about it!!!!) The fire will melt the cheese in the middle and also toast the bread.
5. Enjoy!!!

SPINACH SQUARES

submitted by Bill Casagrande

INGREDIENTS

1 tablespoon butter, melted

1 cup flour

1 teaspoon baking powder

3/4 teaspoon salt

1/2 teaspoon oregano (dried)

1/4 teaspoon basil (dried)

1/4 teaspoon thyme

1/4 teaspoon pepper

1 teaspoon minced garlic

3 eggs

1 cup milk

2 pkgs (10 oz each) frozen

chopped spinach, thawed and

squeezed dry

2 pkg Swiss cheese*

1 cup chopped onion

1/2 lb cooked bacon, crumbled

(optional)

red pepper flakes to your liking

(optional)

DIRECTIONS

Spray 11 x 9 pan with Pam cooking spray

In a large bowl, combine flour, baking powder, seasonings, eggs, milk, and butter.

Stir in the spinach, cheese, garlic, and onion. Spread into pan.

Bake, uncovered, at 350° for 30-35 minutes or until lightly browned

Cut into squares

*You can use any cheese you prefer

ROASTED AND GLAZED CHICKEN WINGS

submitted by Ed Leparskas

A fun way to cook wings slowly in the oven and finish them under the broiler – the meat falls off the bone with a crispy exterior – great for those holiday crowds! Courtesy of America's Test Kitchen

SERVINGS: 4

PREP AND COOKING TIME: 90 MIN

INGREDIENTS

4 pounds chicken wings, cut at joints, wingtips reserved
1 tbsp vegetable oil
1 tbsp kosher salt
1 tsp pepper

DIRECTIONS

1. Adjust oven racks to lowest and upper-middle positions and heat oven to 400 degrees. Spray rimmed baking sheet with vegetable oil spray and line with parchment paper. Pat chicken dry with paper towels and transfer to large bowl. Add oil, salt, and pepper. Toss well to combine.
2. Arrange drumettes along 2 long sides of prepared baking sheet. Place flats rounded side down in center. Tuck wingtips in to fill any gaps on sheet (discard any wingtips that don't fit). Top chicken with second sheet of parchment, then gently press second rimmed baking sheet on top of parchment to weigh down wings. Roast on lower rack for 45 minutes.
3. Remove sheet from oven and heat broiler. Carefully and gently tilt 1 corner of sheet over fat separator or liquid measuring cup and drain off as much liquid as possible; you should have $\frac{1}{3}$ to $\frac{1}{2}$ cup. Remove top baking sheet and parchment. Discard wingtips (or save for nibbling). Flip remaining pieces.
4. Transfer defatted drippings to small saucepan. Cook over medium heat, swirling saucepan occasionally, until juices are reduced to 2 to 3 tablespoons, 6 to 8 minutes. Cover to keep warm. While juices are reducing, broil chicken on upper rack until evenly golden brown, 6 to 8 minutes, rotating sheet halfway through broiling.
5. Brush chicken with reduced juices, transfer to platter, and serve.

In this recipe, we roast the wingtips along with the flats and drumettes to boost the flavor and volume of the juices, but if you purchase chicken wings that are packaged without wingtips, it's OK to omit them. This recipe was developed with Diamond Crystal kosher salt; if you're using Morton, which is denser, decrease the amount to $2\frac{1}{4}$ teaspoons.



PICKLED GREEN TOMATOES

submitted by Rich LeBranti

INGREDIENTS

green tomatoes
(approximately 2 dozen)
Morton's salt (a lot)
apple cider vinegar
water
fresh garlic
fresh parsley
vegetable oil
mason jars

DIRECTIONS

The tomatoes you use are preferably picked from your garden at the end of the season. If you don't tend a garden, you can request green tomatoes at a local grocer (I have seen them at Wegmans). The tomatoes used should be as hard as a baseball, with no red anywhere.

Wash tomatoes very well, then chop into bite size pieces and put in a bowl or a large pan that you can place a plate over to keep them submerged (see a few steps later).

Once in the bowl, cover the tomatoes really well with salt (until all you see is white) – don't be afraid to use a good amount as this is what will keep them lasting in the jars for months. Morton's salt is preferable.

Let them sit for 5 mins and drain the water that comes out on the bottom of the bowl or pan, but don't rinse. Salt the tomatoes again slightly and stir well, but gently. Then cover with mixture that is 3/4 apple cider vinegar and 1/4 water then place a plate over the top so all tomatoes are fully submerged in the vinegar/water mix. Let them sit overnight.

Drain (but don't rinse) the next morning and place in mason jars with a clove of garlic and some fresh parsley. Then fill jar with vegetable oil, cover and let stay in the fridge for 3-5 days and ready to eat. If unopened, they can last in a mason jar in the fridge for over a year. Best eaten as is, with some nice crusty bread, and or grilled meats as an accompaniment.

BRUSCHETTA DELIGHT

submitted by Mihai Popa

A really good and different bruschetta recipe for a holiday appetizer

INGREDIENTS

3-4 vine ripened tomatoes – chopped (really depends on the size of your group)

2-3 cloves of garlic (more or less depending on taste) – finely chopped

1-2 scallions – coarsely chopped

1 cup of Feta cheese, crumbled – (use more or less depending on taste) I use only feta made from sheep's milk as it's creamier – Trader Joe's sells their own and it's awesome!

Salt/pepper to taste

Olive oil – using a really good one rather than the kind you cook with every day adds depth and flavor (I use Rich LeBranti's family olive oil)

Balsamic Glaze – NOT vinegar. Trader Joe's sells a great one for this. – again to taste but you can't really go wrong with the amount.

DIRECTIONS

Mix everything and keep in the fridge for about 30 minutes so the flavors mix together.

Slice a ciabatta baguette and brush with olive oil on both sides. Put it in the oven at 350° for about 10 minutes per side. Use it to dip into the bruschetta.

Enjoy!

CHICKPEAS AND PASTA

submitted by Adam Scott

INGREDIENTS

5 quarts water
1 large onion, finely
chopped
1 clove garlic, finely
chopped
2 teaspoons salt
1 teaspoon dried basil
1 teaspoon crushed red
pepper
1 pound ditalini
1/4 cup olive oil
1 can (about 15 ounces)
chickpeas, drained and
rinsed
1/2 cup freshly grated
parmesan
black pepper to taste
1 cup coarsely chopped
fresh parsley

DIRECTIONS

1. In a soup pot, combine the water, onion, garlic, salt, basil and crushed red pepper. Bring to a boil. Add the ditalini and cook, stirring occasionally, for 8 minutes or until the pasta is tender, but still has some bite. Dip a heatproof measuring cup into the pasta water and remove 3 cups.
2. Set a colander over a bowl. Drain the pasta into the colander. Return the ditalini to the pot. Add the olive oil, chickpeas, 1/4 cup of the Parmesan and 1 cup of the pasta cooking water. Stir the pasta over medium heat until the dish is hot. It should be slightly soupy. Add enough of the remaining pasta water, 1/2 cup at a time, until the mixture is the right consistency.
3. Add pepper and parsley. Taste for seasoning and add more salt, if you like. Spoon into bowls and garnish with some of the remaining 1/4 cup of parmesan.

NANA'S STUFFED GREEN PEPPERS

submitted by Bill Casagrande

INGREDIENTS

4-5 med-large green
peppers

8oz cream cheese

8oz shredded swiss cheese

3 TBLSP parmesan cheese

2 TBLSP breadcrumbs

1 TBLSP olive oil

1 PKG chopped spinach,
thawed & drained.

1 egg


½ TSP nutmeg

DIRECTIONS

Cut peppers from top to bottom so that you have 3-4 pepper "bowls" to hold the stuffing. When choosing peppers look for those with big sides.

Mix all ingredients thoroughly. Lay peppers on oiled cookie sheet, fill with stuffing mixture.

Bake in a pre-heated 350° oven for 35-45 minutes. Done when tops start to brown.



VEGETARIAN ENCHILADAS

WITH BUTTERNUT SQUASH AND BLACK BEANS

submitted by Bob & Lindsay LoPorto

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 70 MIN

INGREDIENTS

- 1 cup red enchilada sauce (homemade or canned)
- 1 tsp olive oil
- 2 1/2 cups peeled sweet potatoes (cut 1/2-inch-dice)
- salt and pepper (to taste)
- 1 small onion (diced)
- 3 cloves garlic (minced)
- 1 jalapeño (seeded and diced)
- 10 oz can Rotel tomatoes with green chilies
- 1 1/2 cups reduced sodium canned black beans (rinsed and drained)
- 1/4 cup cilantro
- 1 tsp cumin
- 1/2 tsp chili powder
- 1/4 cup water
- 8 medium low-carb whole wheat flour tortillas
- 1 cup reduced-fat shredded Mexican cheese
- 2 tbsp chopped scallions (for garnish)
- sour cream for serving (optional)

DIRECTIONS

Place 1/4 cup enchilada sauce on the bottom of a large baking dish.

Heat olive oil over medium-high heat in large skillet. Add onions, garlic, and jalapeño and cook 2-3 minutes until onions become translucent and garlic is fragrant.

Add cubed sweet potato, Rotel tomatoes, black beans, water, cilantro, cumin and chili powder and season with salt and pepper to taste. Cover and cook over medium-low heat, stirring occasionally, until the vegetables are tender, about 30 minutes.

Place about a generous 1/3 cup filling in the center of each tortilla and roll, place on the baking dish seam side down. Repeat with the remaining filling.

Top with remaining enchilada sauce and cheese and bake at 400° covered with foil until hot and the cheese is melted, about 10 minutes. Top with scallions and eat with sour cream if desired.

Recipe courtesy of skinnytaste.com

PANCAKE BREAKFAST TACOS

submitted by Jaime McGrath

My favorite choice for brinner (aka breakfast for dinner)

INGREDIENTS

8 oz thick-cut bacon
2 oz buttermilk powder
10 oz self-rising flour
4 scallions
2 oz sour cream
6 oz shredded cheddar jack
blend
2 oz maple syrup
8 oz salsa
8 large eggs
Sugar
Neutral oil (or melted
butter)
Kosher salt & ground
pepper

DIRECTIONS

1. *Bacon.* Halve bacon crosswise, then place in a large nonstick skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate; reserve bacon fat in skillet. Trim ends from scallions and thinly slice, keeping dark greens separate.
2. *Pancakes.* Meanwhile, in a medium bowl, add all of the buttermilk powder and self-rising flour, 2 large eggs, 1 $\frac{1}{4}$ cup water, 2 tablespoons sugar, and 2 tablespoons oil or melted butter; whisk until just combined into a thick batter (it's okay if there's a few lumps).
3. *Cook pancakes.* Heat skillet with bacon fat over medium. Pour in about $\frac{1}{3}$ cup batter at a time. Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly). Flip and cook until golden brown on the bottom, 1-2 minutes more (if skillet looks dry, drizzle with more oil).
4. *Cook eggs.* In a medium bowl, beat sour cream, scallion whites and light greens, 6 large eggs, and a pinch of salt and pepper. Heat 1 tablespoon oil in same skillet over medium-high. Add egg mixture; scramble until soft curds form, about 1 minute.
5. *Finish & Serve.* Top pancakes with eggs, cheese, and bacon. Drizzle with maple syrup and salsa. Serve pancake breakfast tacos with scallion dark greens sprinkled over top. Enjoy!



PUMPKIN SOUP

WITH CHILI CRAN-APPLE RELISH

submitted by Diana Sinclair

This recipe, originally from Rachael Ray, is so simple to make and always a crowd pleaser. I made it for the first time many years ago, and even my family members who don't like pumpkin loved this soup. They ask me to make it every year now!

SERVINGS: 8

PREPPING TIME: 20 MIN

COOKING TIME: 25 MIN

INGREDIENTS

1 tbsp EVOO
2 tbsp butter
1 bay leaf
2 ribs celery with greens, finely chopped
1 medium yellow onion
salt and pepper
3 tbsp all-purpose flour
2 tsp poultry seasoning or 2 tsp ground thyme
2 tsp hot sauce, or to taste
6 cups chicken stock
1 (28 oz) can cooked pumpkin puree
2 cups heavy cream
1/2 tsp freshly grated nutmeg

Relish:

1 crisp apple, such as McIntosh or Granny Smith,
finely chopped
1/4 red onion, finely chopped
2 tbsp lemon juice
1/2 cup dried sweetened cranberries, chopped
1 tsp chili powder
2 tsp honey
1/2 tsp ground cinnamon

DIRECTIONS

Heat a medium soup pot over medium to medium high heat. Add the oil and melt the butter. Add bay leaf, celery, and onion. Season the veggies with salt and pepper. Cook 6 or 7 minutes, until tender. Add flour, poultry seasoning and hot sauce, to taste, then cook flour a minute. Whisk in chicken stock and bring liquid to a bubble. Whisk in pumpkin in large spoonfuls to incorporate it into the broth. Simmer soup 10 minutes to thicken a bit then add in cream and nutmeg. Reduce heat to low and keep warm until ready to serve.

While soup cooks, assemble the relish: combine apple, onion, lemon juice, cranberries, chili powder, honey and cinnamon.

Adjust seasonings in soup and relish and serve soup in shallow bowls with a few spoonfuls of relish.



MIHAI'S PORK PIE

submitted by Mihai Popa

Traditional French Canadian dish normally served during Christmas but really awesome anytime!

INGREDIENTS

1 lb of ground pork
2 celery stalks – sliced the long way and then coarsely chopped
1 large russet potato – coarsely chopped (about ¼ inch cubes – whatever you do, don't mash it!)
1 medium yellow onion – finely chopped
¾ teaspoon of salt
1 teaspoon of black pepper
½ teaspoon of cinnamon
¼ teaspoon of ground clove
2 deep dish pie crusts – I'm partial to Mrs. Smiths
Your favorite jar of pickles – My favorite is spicy Grillos but if not available then Claussen Halves.

DIRECTIONS

1. Cook the pork over medium high heat and then drain the fat.
2. At this point take the pie crusts out of the freezer and take them out of the bag to allow room temp to soften them a bit. If one is cracked that will be your bottom pie crust.
3. Add salt, black pepper, cinnamon and ground clove to the meat and cook for about a minute to mix in the flavors of the spices.
4. Add potato, celery, and onion to the meat with about a tablespoon of water to add some moisture back after draining the fat and cook for about 2-3 minutes mixing well.
5. Add the mixture to one of the pie crusts and shape it so it's just slightly below the crust line. For the second pie crust remove and discard the edges (I use a small pairing knife and go around the plate). Gently remove it from the aluminum plate so it doesn't crack and rest it over the top of the meat mixture allowing the heat to soften it further. This allows you to seal against the round edge. Cut some slices into the center to allow it to breath. Pro tip: be creative and make it a design, especially if you make it for a group....I've written my wife's initials in it, drawn a house, expressed an inside joke, etc. Have fun with it!
6. Cook at 350 degrees in the oven for 1 hour. Remove and let it sit for about 10 minutes. Slice and enjoy it with pickles as a side.



RED WINE BRAISED SHORT RIBS

submitted by Jenna Mechaalani

originally from Veronika's Kitchen

SERVINGS: 8

PREPPING TIME: 20 MIN COOKING TIME: 3 HOURS

INGREDIENTS

2 tbsp olive oil
3-4 pounds bone-in short
ribs 8-10 pcs
salt and pepper to taste
1 large onion, diced
2 stalks celery, diced
2 carrots, diced
3 cloves garlic, crashed
2 tbsp tomato paste
2 cups wine (I like
Cabernet Sauvignon)
3 cups beef broth
2 bay leaves
1 sprig thyme
1 sprig oregano

DIRECTIONS

1. Preheat oven to 350°.
2. Rinse and pat dry the meat and generously season with salt and pepper.
3. Heat 2 tbsp olive oil in 6 quart Dutch oven over medium-high heat. Brown the meat in two batches for 5-6 minutes on each side, then transfer to a plate and set aside.
4. Add 1 diced onion and cook for 8-10 minutes or until translucent and softened. Then add 2 stalks diced celery and 2 diced carrots, and cook for 3-5 minutes more
5. Add 3 cloves smashed garlic and 2 tbsp tomato paste and cook for a few more minutes
6. Stir in 2 cups wine, bring to boil, lower the heat to medium and simmer until it reduces in half, about 15-20 minutes.
7. Add 3 cups beef broth and stir.
8. Transfer the meat back to the pot, add bay leaves, thyme and oregano.
9. Cover with the lid and transfer to the oven.
10. Cook for 2.5 - 3 hours or until the ribs are tender.
11. Transfer the meat to the plate and cover with foil.
12. Strain the sauce and discard the vegetables.
13. Pour the liquid back to the pot and simmer until it thickens.

NOTES

For this recipe, I prefer to use bone-in short ribs. However, you can easily use boneless short ribs or even beef tips.

SEARED SCALLOPS WITH BUTTERNUT SQUASH

submitted by Ed Leparskas

This is a simple recipe that embraces fall and is easy to cook. Courtesy of America's Test Kitchen

SERVINGS: 4

TOTAL TIME: 30 MIN

INGREDIENTS

3 pounds butternut squash, peeled, seeded, and cut into 1/2-inch pieces
3/4 cup chicken broth
6 tbsp unsalted butter, divided
1 3/4 tsp table salt, divided
1 1/2 pounds large sea scallops
3/4 tsp pepper, divided
2 tbsp vegetable oil, divided
1/2 cup half-and-half
1 tbsp chopped fresh sage
1/2 tsp grated lemon zest plus 2 tsp juice

DIRECTIONS

1. Combine squash, broth, 4 tablespoons butter, and 1 teaspoon salt in large saucepan. Cover and cook over medium-high heat, stirring occasionally, until squash is tender, about 25 minutes.
2. About 10 minutes before squash is ready, pat scallops dry with paper towels and sprinkle with 1/4 teaspoon pepper and remaining 3/4 teaspoon salt. Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until just smoking. Add half of scallops, flat side down, and cook, without moving them, until well browned, about 1 1/2 minutes. Flip and cook until browned on second side, about 1 1/2 minutes. Transfer to plate and tent with foil. Wipe skillet clean with paper towels; repeat with remaining 1 tablespoon oil and remaining scallops.
3. Using potato masher, mash squash until smooth. Stir in half-and-half and remaining 1/2 teaspoon pepper. Set aside and cover to keep warm. Melt remaining 2 tablespoons butter in now-empty skillet over medium heat. Continue to cook, swirling skillet occasionally, until butter turns dark golden brown and has nutty aroma, 1 to 2 minutes. Off heat, stir in sage and lemon zest and juice. Serve squash topped with scallops and drizzled with sauce.

CHICKEN DIVAN

submitted by Rich Snelley

This recipe has been receiving rave reviews since the 1970s! It is great over rice and can be easily doubled for company.

SERVINGS: 4-5

PREPPING TIME: 20 MIN

COOKING TIME: 30 MIN

INGREDIENTS

4 cooked chicken
breasts, meat pulled
from bone
2 pkg frozen broccoli
1 cup mayonnaise
2 cans cream of chicken
soup
4 tbsp lemon juice
1/4 tsp curry powder
2 cups sharp cheddar
cheese, shredded
bread crumbs

DIRECTIONS

Cook broccoli. Line bottom of pan with broccoli.
Spread chicken on top. Mix mayonnaise, soup, lemon
juice, and curry powder. Spread on top of chicken. Put
cheese on top, and then add bread crumbs. Bake at
350° for 30-40 minutes.

BRINED TURKEY

submitted by Paul Miller

Make it a perfect pair with
Thanksgiving stuffing on
the next page!



INGREDIENTS

1 turkey
brining bag

brine

2 1/2 cups Kosher salt
2/3 cup light brown
sugar (firmly packed)
1 tbsp whole
peppercorns
1 gallon water
1 1/2 gallons ice water

DIRECTIONS

In a large pot over high heat, combine the salt, brown sugar, peppercorns and water. Bring to a boil and continue boiling, stirring until the salt and sugar are dissolved, about 5 minutes. Remove from the heat and transfer to a large bowl. Let cool to lukewarm, about one hour. Stir one-third of the ice water into the brine.

Place the turkey* in the brining bag. Pour in the brine and the remaining ice water. Seal the bag securely. For added stability, place the bag in a pot or bowl. Refrigerate for 12-24 hours.

Just before cooking, remove the meat from the brine, rinse thoroughly with cold water and pat dry with paper towels. Cook as desired.

NOTES

Brining, or soaking meat in a bath of salt and seasonings before cooking, gives incomparable flavor and moisture to poultry and pork. The amounts in this recipe will work for a turkey weighing up to 23 pounds.

*Turkey should already have neck and giblets removed and be rinsed inside and out and patted dry

TURKEY ROASTING

Preheat oven to 350°.

Stuff your brined turkey with Thanksgiving stuffing. Join legs with plastic clamp. Place turkey, breast side up, on a rack in shallow roasting pan. Tuck wings under back of turkey. Cover turkey loosely with a tent of aluminum foil. This eliminates the need to baste and prevents excessive browning.

Roast, using times listed, until temperature of inner thigh meat is 165°. (When the automatic timer pops up, use a digital thermometer to check the temperature.) About 45 minutes before the end of suggested roasting time, remove the foil tent, baste turkey with the drippings and continue roasting until done. Approximate roasting times in a 350° oven for unstuffed turkey. (Oven temperatures may vary. When the pop-up timer activates, use a meat thermometer to ensure that turkey is fully cooked to 165°. Insert the thermometer into the thickest part of the inner thigh area, at the junction where the leg connects to the body of the bird [but not touching the bone.]) (Increase cooking time by 15-20 minutes if cooking turkey stuffed.):

8-12 lb turkey = 3 to 3.5 hours

12-16 lb turkey = 3.25 - 4.5 hours

16-18 lb turkey = 4 to 4.75 hours

18-20 lb turkey = 4.25 - 5.25 hours

20-22 lb turkey = 4.75 to 5.75 hours

22-24 lb turkey = 5 to 5.25 hours

24-26 lb turkey = 6 to 7 hours

26-28 lb turkey = 6.75 to 7.75 hours

To ensure juicy, tender, and safe turkey: cook to internal temperature of 165°F. Use a digital thermometer. Allow an extra 15 minutes standing time before carving for better slicing.



THANKSGIVING STUFFING

submitted by Paul Miller

INGREDIENTS

3-4 cups bread cubes
1 cup diced celery
1 cup diced onions
1 tbsp parsley
diced green pepper
toasted almonds or
Chinese water
chestnuts
1 cup milk
2 beaten eggs
chicken bouillon
Bell's seasoning
salt and pepper to taste

DIRECTIONS

Saute 1 cup diced celery, cut as you like it, with 1 cup diced onions. You can add parsley, diced green papper, if you like. Also, toasted almonds or sliced Chinese water chestnuts.

In a large bowl, place your bread crumbs.

Add 1 cup of milk and 2 beaten eggs and chicken bouillon to consistency you like.

Season with Bell's seasoning and salt and pepper to taste.

If baking separately, bake about 1 hour at 350° in a greased pan.

BUTTERNUT SQUASH AND APPLE CASSEROLE

submitted by Adam Scott

INGREDIENTS

1 butternut squash (2
pounds), peeled and cut
into 1/2-inch slices
3 medium tart apples,
peeled and thinly sliced
1/3 cup packed brown sugar
1 1/2 teaspoons all-purpose
flour
1/4 teaspoon ground
cinnamon
2 tablespoons butter,
melted

DIRECTIONS

1. Preheat oven to 350 degrees. Layer squash and apples in a 13x9 inch baking dish coated with cooking spray. Mix brown sugar, flour and cinnamon; sprinkle over top. Drizzle with butter.
1. Bake, covered, until squash and apples are tender, 45-55 minutes..

BROCCOLI SOUFFLÉ

submitted by Alison Wilcox

This recipe is from my brother-in-law's family. Yes, that really says 1/3 teaspoon. If you ever meet that particular measuring spoon, please let me know.

INGREDIENTS

1 bunch fresh broccoli
1 cup mayonnaise
2 tablespoons flour
2 tablespoons butter,
melted
3 eggs
1/3 teaspoon salt
1 cup evaporated milk
1/8 teaspoon celery salt
breadcrumbs (optional)

DIRECTIONS

1. Steam the broccoli for 3 minutes. Drain and set aside
2. Mix all other ingredients and beat well.
3. Place the broccoli in the casserole dish. The broccoli should just about fill the entire dish, to about 1 inch from the top.
4. Pour mixture into casserole on top of broccoli. Sprinkle with breadcrumbs and dot with butter.
5. Bake: 350°F for 30-40 minutes or until knife inserted comes out clean.



SWEET POTATO CASSEROLE

submitted by Fenna Scola

This Ruth's Chris sweet potato casserole is a copycat of the restaurant version, originally from dinneratthezoo.com. It's a layer of creamy sweet potatoes that's topped with delicious brown sugar and pecan streusel... perfect for holiday meals!

SERVINGS: 8

PREPPING TIME: 20 MIN

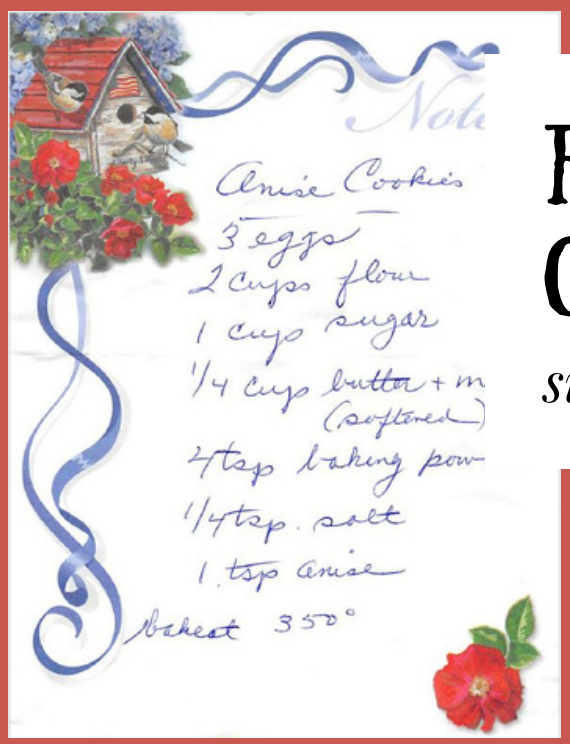
COOKING TIME: 30 MIN

INGREDIENTS

3 cups cooked sweet
potatoes, sliced or
cubed
3/4 cup granulated
sugar
1/2 tsp salt
1/2 tsp vanilla extract
2 eggs
12 tbsp butter, melted
and divided
1 cup brown sugar
1/3 cup flour
1 cup chopped pecans
cooking spray

DIRECTIONS

1. Preheat the oven to 350° F. Coat a 9" square pan or 2 quart casserole dish with cooking spray.
2. Place the sweet potatoes, granulated sugar, salt, vanilla extract, eggs and 6 tablespoons of butter in a mixing bowl.
3. Beat with a mixer until well blended and fluffy.
4. Spoon the sweet potato mixture into the prepared dish in an even layer.
5. In a medium bowl, mix together the remaining 6 tablespoons of butter, brown sugar, flour and pecans.
6. Sprinkle the brown sugar mixture over the sweet potatoes.
7. Bake for 30-40 minutes or until sweet potatoes are hot and topping is lightly browned. If your topping browns too quickly, you can cover your dish with foil to complete the bake time.
8. Let sit for 10 minutes, then serve.



FLORENCE'S ANISE COOKIES

submitted by Carolyn Tierney

This is a favorite family cookie recipe passed down from my mom!

INGREDIENTS

cookies

- 3 eggs
- 2 cups flour
- 1 cup sugar
- 1/4 cup butter + more,
softened
- 4 teaspoons baking
powder
- 1/4 teaspoon salt
- 1 teaspoon anise

icing

- 2 cups confectioners
sugar
- 1/4 cup milk
- 1 tsp vanilla
- sprinkles (optional)

DIRECTIONS

Combine flour, baking powder and salt.

In a separate bowl, cream together butter and sugar. Add eggs, one at a time. Add anise.

Add flour mixture to butter mixture, half a cup at a time. Roll dough into two-inch balls. Bake at 350° for 8 minutes, or until firm.

For icing, combine ingredients, adding milk last, a little at a time, until desired consistency is reached.

After cookies have cooled, spread with icing and if desired, dust with sprinkles.

Enjoy!

PUMPKIN CHEESECAKE

submitted by Jamie Laurantano

Our family loves this pumpkin cheesecake recipe!

SERVINGS: 12-16

INGREDIENTS

Crust

9 graham crackers,
ground
1/4 cup sugar (optional)
1 teaspoon cinnamon
1/4 cup butter, melted

Filling

4 8oz packages cream
cheese, softened
1 1/2 cups sugar
3 eggs
1 15 oz canned pumpkin
1 cup whipping cream
2 teaspoons vanilla
2 teaspoons cinnamon

DIRECTIONS

For the crust

1. Combine ingredients
2. Press into spring form pan
3. Bake 10 minutes at 350°. Let cool.

For the filling

1. Beat cream cheese and sugar
2. Beat in eggs, one at a time
3. Add all other ingredients. Blend.
4. Pour into crust.
5. Bake in a 350° oven until softly set and golden brown*, approximately 1 1/2 hours. Cool on rack. Cover and chill overnight.

**Cook in pan wrapped in foil set in water bath*



SALTED-CARAMEL THUMBPRINTS

submitted by Alison Wilcox

*originally from Better Homes & Gardens
100 Best Cookies December 2014*

YIELDS: 32 COOKIES

BAKING TIME: 12 MIN

PER BATCH

INGREDIENTS

2 cups all-purpose flour

2/3 cup sugar

1 cup butter

1/2 tsp vanilla

16 vanilla caramels,

unwrapped

1/3 cup whipping cream*

3 oz bittersweet chocolate,

chopped (optional)

1/2 tsp shortening (optional)

fleur de sel

*TIP: For correct texture, do not substitute milk for the whipping cream.

DIRECTIONS

1. Preheat oven to 350°F. Line a cookie sheet with parchment paper. In a large bowl stir together flour and sugar. Using a pastry blender, cut in butter and vanilla until mixture resembles fine crumbs and starts to cling. Form mixture into a ball; knead until smooth.
2. Shape dough into 1-inch balls. Place balls 2 inches apart on the prepared cookie sheet. Press your thumb into the center of each ball. Bake for 12 to 14 minutes or until edges are light brown. If centers puff during baking, re-press with the back of a measuring teaspoon. Cool on cookie sheet for 5 minutes. Transfer to a wire rack; cool.
3. For filling, in a small heavy saucepan cook and stir caramels and whipping cream over low heat until mixture is smooth. Spoon 1 scant teaspoon of the filling into the indentation of each cookie.
4. If desired, in a small saucepan cook and stir chocolate and shortening over low heat until melted. Spoon melted chocolate over cookies. Sprinkle lightly with fleur de sel. Makes about 32 cookies.

TO STORE: Layer cookies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months.



PUMPKIN CHOCOLATE CHIP MUFFINS

submitted by Amy Deer

SERVINGS: 18

COOKING TIME: 20 MIN

INGREDIENTS

1 2/3 cup flour
1 cup sugar
1/4 tsp ginger
1/4 tsp nutmeg
1/8 tsp cloves
1 1/4 tsp cinnamon
1 tsp baking soda
1/4 tsp baking powder
1/4 tsp salt
2 eggs
1 cup plain, canned pumpkin
1/2 cup melted butter
1 cup chocolate chips
1/2 cup sliced unblanched almonds (bank in toaster until lightly browned)

DIRECTIONS

Mix first nine ingredients in large bowl.

Blend eggs, pumpkin, and melted butter in a medium bowl. Then stir in the chocolate chips and unblanched almonds.

Pour wet ingredients over dry ingredients and fold in.

Bake in muffin cups 20 -25 minutes at 350° or until puffed and springy to the touch in the center.

NOTES

If making mini muffins, reduce baking time to 13 minutes
Wrap in plastic bag and keep for 1-2 days for best flavor



CHRISTMAS CRUNCH

submitted by Tracey Brennan-Reale

INGREDIENTS

- 4 cups rice Chex cereal
- 3 cups frosted or regular
Cheerios
- 2 cups snaps pretzels or
holiday-shaped pretzels
- 1 1/2 cups dry roasted peanuts
- 1 (16 oz.) pkg vanilla candy
coating
- 1 (2.9 oz) container holiday
festive sprinkles
- 1 cup red and green M&M
minis or regular M&M's
- 1 cut red and green peanut
M&M's
- 2 cups gingerbread mini cookies

NOTES

This mix will keep great for at least 2 weeks when stored in a sealed container or jar.

Recipe courtesy of
thebakermama.com

DIRECTIONS

In a large bowl, combine the Chex cereal, Cheerios, pretzels and peanuts.

In a microwave safe bowl or the container the candy coating comes in, melt the candy coating according to package directions, usually 90 seconds to 2 minutes, stirring every 30 second interval until melted and smooth. Be sure not to over melt the candy coating as it will burn and become too thick to stir and coat the mix evenly.

Pour the melted candy coating over the ingredients in the large bowl and toss to coat with a large spoon. Ingredients should be evenly coated in the candy coating.

Spread the mixture out in an even layer on a parchment paper covered sheet pan. Immediately sprinkle with the sprinkles and then the M&M's.

Lay gingerbread cookies evenly across mixture. You can find mini gingerbread cookies at Target, Kroger, Walmart or Amazon.

Allow mixture to cool completely. Break apart to serve. Store in an airtight container or baggie at room temperature.



CRANBERRY ORANGE SHORTBREAD COOKIES

submitted by Mary Carson

INGREDIENTS

2 sticks unsalted butter
- room temperature
3/4 cup confectionary
sugar
2 tsp vanilla
1/2 tsp almond extract
1 tbsp finely grated
orange zest
1/2 cup chopped dried
cranberries
2 cups flour
1/4 tsp baking powder
1/8 tsp salt

DIRECTIONS

1. Beat butter at medium speed until creamy and smooth, about 2 minutes.
2. Gradually add sugar until smooth.
3. Add vanilla, almond extract, zest and cranberries and beat on low until combined.
4. Separately mix flour, baking powder, and salt.
5. Gradually add to butter mixture beating on low speed until blended.
6. Mix by hand until a dough forms.
7. Roll into logs about 1 1/2 inch in diameter, wrap in parchment or plastic wrap and refrigerate for 1 hour or up to 3 days. Can also be frozen if tightly wrapped.
8. Slice cold dough into 1/4 inch rounds and space 1 inch apart on baking sheet.
9. Bake at 350° for about 12 minutes or until pale brown.

NOTES

Great to make ahead. Dough can be tightly wrapped and frozen.

TIRAMISU CUPCAKES

submitted by Jaime McGrath

INGREDIENTS

6 oz mascarpone
10 oz granulated sugar
10 oz all-purpose flour
½ oz baking powder
½ oz espresso powder
10 oz confectioner's sugar
¾ oz unsweetened cocoa powder
½ cup unsalted butter
2 large eggs
½ cup neutral oil
vanilla extract
coarse salt

DIRECTIONS

1. Preheat oven to 350°F with a rack in the center. Remove mascarpone and ½ cup unsalted butter from fridge and set aside to soften at room temperature. Line a 12 cup cupcake tin with paper liners or coat with butter
2. *Make batter.* In a large bowl, whisk to combine 2 large eggs, 1 cup granulated sugar, and ½ cup oil. Add flour, all of the baking powder, 1/3 cup water or milk, 2 teaspoons vanilla (if desired), and 1 teaspoon salt; whisk until smooth and no visible traces of flour remain. Pour batter into prepared cupcake tin (will be filled to the top). Clean and wipe bowl and reserve for step 5.
3. *Bake cupcakes.* Bake on center oven rack until cupcakes look set and a toothpick inserted in the center comes out clean, about 25 minutes. Let cupcakes cool completely in cupcake tin before proceeding with the recipe.
4. *Prep espresso.* In a small bowl (wide enough to dip cupcakes into), whisk all of the espresso powder with 2/3 cup very hot tap water until dissolved. Pierce top of cupcakes a few times with a fork. Dip cupcake tops into espresso for a few seconds, then lift, letting excess drip back into bowl. Discard any remaining espresso.
5. *Make frosting.* Transfer softened mascarpone and butter to reserved bowl. Use an electric mixer to beat on medium-high until creamy and combined, 1-2 minutes. Add confectioner's sugar and a pinch of salt. Beat on lowest speed until sugar is fully combined (frosting may look curdled at this stage, don't worry), then increase to medium-high and beat until frosting is light and fluffy, 2-3 minutes.
6. *Assemble & serve.* Spread frosting over tops of cupcakes (pro tip: transfer frosting to a resealable plastic bag and snip off the corner to create a piping bag). Use a fine-mesh sieve to sift some of the cocoa powder over the top of the frosted cupcakes. Enjoy!



KHOURABIA

submitted by Steve Carson

Armenian shortbread cookie recipe courtesy of Jen Carson

YIELDS: APPROXIMATELY 6 DOZEN COOKIES

INGREDIENTS

1 1/2 pounds of sweet
(unsalted) butter
1 pound very fine sugar
4 cups flour
pistachio nuts

DIRECTIONS

One day before: Melt a pound and a half of sweet butter over low heat until brown around the edges. Strain away the foam that forms. Pour into a bowl and keep in refrigerator.

On the day of baking: Take butter out of refrigerator an hour or two beforehand. Beat with hand mixer until color changes (whitish and fluffy). Gradually add one pound of very fine sugar, using the hand mixer. Gradually add two cups of flour into the mixture, still mixing with the hand mixer. Add two more cups of flour, mixing by hand. Flour hands and shape into one and a half inch balls. Flatten slightly. Garnish with pistachio nuts. Bake in a 350 degree oven for approximately ten minutes. Cookies should stay white. Remove with spatula to cool.



PUMPKIN STREUSEL DONUTS

submitted by Casey Auriemma

INGREDIENTS

Donuts

- 1/4 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1/2 tsp vanilla extract
- 1/2 cup pumpkin puree (not pie filling)
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp kosher salt
- 1/2 tsp ground cloves
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 2 tsp ground cinnamon

Streusel

- 1/2 cup light brown sugar, packed
- 1/2 cup all-purpose flour
- 1 tsp ground cinnamon
- 2 Tbsp unsalted butter, melted

Glaze

- 1 cup powdered sugar
- 1-2 Tbsp milk
- 1 tsp cinnamon

DIRECTIONS

1. Preheat oven to 375 degree F. Spray donut pan with baking spray. Set aside.
2. In a mixing bowl, combine butter and sugar until creamy. Add in egg and vanilla, beat until combined.
3. Blend in pumpkin puree. Add flour, baking powder, baking soda, salt and spices. Beat until well combined. Batter will be very thick. Spoon into a large plastic resealable bag. Snip off the corner and pipe into donut pans, filling them about 1/2 full.
4. In a small bowl, combine streusel ingredients with a fork. Sprinkle generously over pumpkin batter. Press streusel gently to the top of batter (it will fill the donut cavity completely at this point).
5. Bake in 375 degree oven for about 13-15 minutes.
6. Remove from oven and cool in pan for about 5 minutes, then remove from pan and cool completely on wire rack.
7. Once cooled, whisk together the glaze ingredients until smooth. Drizzle over cooled donuts. Allow to set about 5 minutes and enjoy!

APPLE CRISP

submitted by Rich Snelley

A good recipe after apple-picking at Smolak Farms!

SERVINGS: 4

PREPPING TIME: 20 MIN

COOKING TIME: 25 MIN

INGREDIENTS

4 1/2 cups sliced apples
1/2 cup sugar
2 tsp lemon juice
2 tbsp water
4 tbsp butter
1/3 cup brown sugar
1/3 cup flour
3/4 cup rolled oats

DIRECTIONS

Butter 1 1/2 quart dish. Add apples and sugar. Pour lemon juice and water over apples. Cream butter and brown sugar. Blend in flour and oats. Spread over apples. Bake at 375° until tender, about 25 minutes.



POINSETTIA DRINK

submitted by Erin Coneeny Widell

A Poinsettia drink is a cranberry champagne cocktail that's vibrant and refreshing. Great for entertaining, it's a perfect winter or holiday drink!

PREPPING TIME: 5 MIN

SERVINGS: 1

INGREDIENTS

2 tablespoons
Cointreau, or other
orange liqueur
4 tablespoons 100%
cranberry juice
(unsweetened)
1/2 glass champagne (6
tablespoons)*
For the garnish: 1
rosemary sprig, whole
cranberries

DIRECTIONS

1. Place the cointreau and cranberry juice in a cocktail shaker with ice. Shake 15 seconds until cold. Strain the liquid into a champagne flute. (You can skip this step if the cranberry juice is well chilled.)
2. Top off the glass with champagne (no need to measure). Garnish and serve. (Note: You can also make a large batch of cointreau and cranberry juice ahead if desired, then measure out 6 tablespoons per glass.)

*You'll get about 8 to 10 drinks per 1 bottle of champagne. Make it non-alcoholic by using non-alcoholic sparkling wine.



JAIME'S FAMOUS HOLIDAY PUNCH

submitted by Jaime McGrath

It's not an Axial Holiday Open House without this punch! Recipe name courtesy of Jenna 2.1

SERVINGS: 12

PREPPING TIME: 20 MIN

CHILL TIME: 4 HOURS

INGREDIENTS

1 cup pomegranate seeds
½ cup mint leaves
4 cups pomegranate juice
3 cups orange juice
½ cup Grand Marnier
2 bottles (750 ml)
champagne, prosecco, or
other sparkling white
wine
1 orange sliced
***to make this non-
alcoholic, substitute the
champagne with 1 liter
orange flavored sparkling
soda and omit the Grand
Marnier

DIRECTIONS

1. Make ice cubes. Place 1-2 mint leaves in each space of an ice cube tray. Divide ¼ to 1/3 cup of the pomegranate seeds among the ice cube spaces. Fill with water (boiling before hand will make clearer ice cubes) and freeze for 4 hours or longer, until solid.
2. Mix the pomegranate juice, orange juice, and orange liquor in a large punch bowl over the ice cubes. Add the champagne and stir. Add slices of orange juice and the remaining pomegranate seeds to the juice and serve. Add more mint leaves as garnish if desired.



CHRISTMAS PUNCH

submitted by Tracey Brennan-Reale

Easy, refreshing Christmas Punch for a crowd! With champagne, rum, cranberry, and cider. Not too sweet – party perfect! Courtesy of wellplated.com.

PREPPING TIME: 10 MIN

SERVINGS: 20

INGREDIENTS

1 large bag of ice
5 cups 100% cranberry juice* *40 ounces, not cranberry juice cocktail*
2 bottles very dry sparkling wine (750 ml bottles) *such as champagne, cava, or Prosecco*
2 cups apple cider
1 1/2 cups diet ginger ale (12 oz)
1 1/2 cups dark rum or brandy (12 oz)
2 oranges, thinly sliced into rounds
1 cup fresh cranberries

DIRECTIONS

1. Make sure all of the ingredients are well chilled. Fill a large punch bowl with ice. Top with the cranberry juice, sparkling wine, apple cider, ginger ale, and rum
2. Stir gently to combine. Top with the orange slices and fresh cranberries. Enjoy!

*Important note on cranberry juice: Look for a juice that is marked 100% cranberry but that has a blend of other juices, usually apple, added. If you purchase 100% pure cranberry juice without any other fruits used, it may be too tart for your taste. If this happens, you can sweeten the punch to your liking by stirring in 1/4 to 1/2 cup simple syrup.



TCIF

submitted by Bill Scotti

SERVINGS: 1

PREPPING TIME: STANDARD WORK WEEK

INGREDIENTS

Glass
Tequila
Ice

DIRECTIONS

Add ice to glass
Pour tequila over ice
Sip
Savor the weekend

NOTES

Other types of liquor may be substituted for tequila based on personal preference



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