



ADAM'S SALMON WITH LEMON AND DILL

INGREDIENTS

1 lb salmon fillets

1/4 cup butter, melted

5 tbsp lemon juice

1 tbsp fresh dill weed

1/4 tsp fresh garlic

Sea salt to taste

Freshly ground black pepper to taste

METHOD

1. Preheat the oven to 350°F. Lightly grease a medium baking sheet.
2. Place salmon in the baking dish.
3. Mix the butter and lemon juice in a small bowl, and drizzle over the salmon. Season with dill, garlic, sea salt and pepper.
4. Bake for 25 minutes in the preheated oven, or until it is easily flaked with a fork.



BETTY'S BRINED TURKEY

WHY BRINE?

Brining meat is a simple technique to flavour and tenderize your turkey. First, it seasons the meat throughout in a way that sprinkling salt in the cavity of the turkey never could. Secondly, it keeps the turkey incredibly moist.

HOW TO BRINE?

1. Use a ratio of 1/2 cup of Kosher salt to 1/4 cup of sugar to 2 quarts of cold water. You'll need enough water to completely cover the turkey.
2. Combine the above ingredients in a large pot. If you'd like, add flavorings, such as handfuls of parsley, thyme, rosemary, black peppercorns, slices of ginger, or a few bay leaves. Heat this mixture, stirring to dissolve the salt and sugar. Remove from the heat and add 4 cups of ice to cool the brine completely. Once cooled, add the turkey. Cover and refrigerate for at least 8 hours and up to 16 hours for a bird larger than 14 lbs Flip about halfway through.
3. When you're ready to cook the turkey, rinse it with cold water. Pat it dry with paper towels, add some oil to the skin for colour and cracked black pepper. The turkey is already seasoned from the brine. OMIT ALL SALT.

COOKING TURKEY

1. Preheat oven to 325°F
2. Place turkey, breast side up in the roasting pan.
3. Fold wing tips under the bird.
4. Tie the legs together with twine.
5. Bake turkey, uncovered, in the preheated oven until no longer pink at the bone and the juices run clear, about 3 hours for a 12 lbs turkey.
6. Remove the turkey from the oven and allow to rest 10 to 15 minutes before slicing.

Important point: the drippings will be a little saltier than usual, so when you make your gravy, use unsalted broth and taste before you add salt.



CONI'S CABBAGE ROLLS

INGREDIENTS

- 3 or 4 Savoy cabbages
- 4 lbs ground beef
- 2 cups rice
- 3 onions diced
- 3 garlic cloves minced
- 2 tbsp oregano
- 2 tbsp basil
- Salt & pepper
- 1 or 2 large cans tomato juice (Use 3/4 of a cup to one whole cup)

METHOD

1. Mix all the above together in a large bowl.
2. Separate leaf off the cabbage.
3. Fill the cabbage leaf with the meat mixture.
4. Roll the cabbage leaf over to cover the meat mixture.
5. As you are rolling tuck in the sides of the cabbage leaf.
6. When the cabbage roll is complete hold it together with a wooden toothpick.
7. Place the finished cabbage rolls either in a large roast pan or a heavy-duty foil roast pan.
8. Cover the finished rolls with more tomato juice to cover.
9. Salt and pepper the cabbage rolls.
10. Cover the pan with tin foil and bake for 3 1/2 to 4 hours at 350°F in the oven.



AMBER'S KAPUSTA (POLISH SAUERKRAUT)

INGREDIENTS

- 1 jar of Wolski Sauerkraut (796 ml or 28 fl oz.)
- 1 medium onion, sliced thin
- Slonina (pork fat), to taste

METHOD

1. Wash sauerkraut, to your own taste.
2. Melt about a good tablespoon of slonina and add onion.
3. Sauté onion a little, do not brown.
4. Add sauerkraut, mix well.
5. Sauté on low heat slowly or bake in oven at 325°F
6. Mix well every 15 minutes or so until you reach the taste and consistency you want.

Optional: add shredded, blanched cabbage. (A little) not always.



BENNY'S PAPRIKA RUBBED WHOLE ROASTED CAULIFLOWER

INGREDIENTS

4 cloves of garlic
1 tsp smoked paprika
1/2 a bunch of fresh thyme, (15g)
1 lemon
1 large cauliflower, with outer leaves, (1kg)
4 tbsp dry sherry
1 tin of quality plum tomatoes, (400g)
40 g flaked almonds
1/2 a bunch of fresh flat-leaf parsley, (15g)
Extra virgin olive oil

METHOD

1. Preheat the oven to 350°F.
2. Peel the garlic, then add to a pestle and mortar with the paprika and half of the thyme leaves. Bash well to a rough paste, then muddle in 2 tablespoons of olive oil and season.
3. Zest the lemon into a separate bowl and set aside.
4. Trim the outer cauliflower leaves. Trim away and discard the stalk so the cauliflower can sit flat, then cut a cross into the base.
5. Rub the paprika paste all over the cauliflower, then place in a medium casserole pan. Drizzle over the sherry and squeeze the lemon juice on top.
6. Cover and pop in the hot oven for around 1 hour 20 minutes, or until tender, removing the lid for the final 20 minutes.
7. Remove the pan from the oven, then pour in the tomatoes, tearing or slicing them up into chunks. Sprinkle over the lemon zest and add the remaining thyme leaves.
8. Return the pan to the oven for a further 10 minutes, or until the cauliflower is golden.
9. Meanwhile, toast the almonds in a dry frying pan over a medium-low heat until golden, then leave to cool.
10. Once ready, take the pan out of the oven. Scrunch over the toasted almonds, then roughly chop and scatter the parsley leaves on top.
11. Drizzle with extra virgin olive oil, then carve up and serve with rice pilaf and steamed greens, or as part of a bigger spread.



DAVID'S LATKES

Fried food is traditionally eaten on Hanukkah in commemoration of the oil that miraculously burned for eight days when the Maccabees purified and rededicated the holy Temple in Jerusalem. This recipe for potato latkes—also known as levivot in Hebrew—uses a food processor to simplify the prep. The latkes have a smoother, more uniform texture than hand-grated latkes. If you don't have a food processor, you can use a box grater. What kind of potatoes? Many long-time latke makers swear by Russets, but both work—so use your favorite (or a mix!).

INGREDIENTS

2 1/2 to 3 lbs potatoes
2 onions (peeled)
3 large eggs (lightly beaten)
1 tsp salt
1/4 teaspoon pepper
1/4 to 3/4 cups all-purpose flour
1 cup canola oil (for frying)
Garnish: applesauce or sour cream for serving

METHOD

1. Line a platter or plate with paper towels and set aside.
2. Peel the potatoes. Place them in a bowl and add enough cold water to cover them, so they won't turn brown. When ready to prepare the latkes, drain the potatoes.
3. Place potatoes and onions in a food processor fitted with a knife. Pulse until smooth. Drain the mixture.
4. Pour the potato mixture into a large bowl. Add the beaten eggs, salt, and pepper, and mix well. Add enough flour so that the mixture holds together.
5. Pour 1 inch of oil into a large, deep frying pan. Heat the oil over medium-high heat.
6. Carefully drop 1/4 cup of the potato mixture into the hot oil. Flatten the pancake slightly so the centre will cook. Repeat with additional batter, taking care not to crowd the pan.
7. Fry for several minutes on each side until golden brown/cooked through. Transfer to paper towel-lined platter to drain and continue frying the remaining latke batter in batches.
8. Serve immediately with applesauce or sour cream if desired.

*Yield: 20 latkes (serves 6)



DEREK'S AMBROSIA SALAD

INGREDIENTS

- 1 1/2 cup Cool Whip
- 1/2 cup sour cream
- 3 cup mini marshmallows
- 1 can mandarin oranges, drained, (15-oz)
- 1 cup chopped fresh pineapple
- 1 cup shredded coconut
- 3/4 cup halved maraschino cherries (stems removed), drained
- 3/4 cup toasted pecans

METHOD

1. In large bowl mix cool whip and sour cream together. Add in oranges, pineapple, coconut, maraschino cherries, pecans, and stir gently.
2. Cover and store in fridge for 1hr before serving.

Serves about 8.



JESSICA'S POTATO-FENNEL GRATIN

INGREDIENTS

- 2 small fennel bulbs
- 1 yellow onion (thinly sliced)
- 2 tbsp good olive oil
- 1 tbsp unsalted butter
- 2 lbs Russet potatoes (4 large potatoes)
- 2 cups plus 2 tablespoons heavy cream
- 2 1/2 cups Gruyere cheese (grated) (1/2 lb.)
- 1 tsp Kosher salt
- 1/2 tsp freshly ground black pepper

METHOD

1. Preheat the oven to 350°F. Butter the inside of a 10x15x2-inch (10 Cup) baking dish.
2. Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the corners and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel. Sauté the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.
3. Peel the potatoes, then thinly slice them by hand or with a mandolin. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyere, salt, and pepper. Add the sautéed fennel and onion, and mix well.
4. Pour the potatoes into the baking dish. Press down to smooth the potatoes. Combine the remaining 2 tablespoons of cream and 1/2 cup of Gruyere and sprinkle on the top. Bake for 1 1/2 hours, until the potatoes are very tender, and the top is browned and bubbly. Allow to set for 10 minutes and serve.



ROBIN'S TRADITIONAL STUFFING

This recipe gives best of both worlds, it calls for only one cup of chicken broth and slightly moistens the bread while giving it some room to get crunchy in the oven. It is slightly moist but does not become very dense. If you like it moister, you can always add more chicken broth.

INGREDIENTS

- 1 loaf of white bread, unsliced (1 lbs.)
- 3/4 cup unsalted butter
- 1 onion, diced small
- 4 stalks celery, diced small
- 2 tsp poultry seasoning
- Salt and pepper to taste
- 1 cup low sodium chicken broth

METHOD

1. Slice and then cube the loaf of bread.
2. In a large pot or dutch oven, melt butter over medium heat. Add onion and celery and cook for 8-10 minutes or until soft. Add poultry seasoning, salt and pepper.
3. Gradually add in 1/3 of the bread cubes at a time. Everytime you add, mix and ensure the cubes are evenly coated.
4. Add in 1/2 cup of chicken broth and mix well. Repeat.
5. Butter (grease) a 9x13 baking dish and add stuffing to it.
6. Bake at 350°F for 38 to 40 minutes.



SAMANTHA'S GREEN BEAN BAKE

INGREDIENTS

1 can condensed cream of mushroom soup, (10 1/2 oz)

1/2 cup milk

1 tsp soy sauce

1 dash black pepper

4 cups cooked cut green beans

1 1/3 cups French's Fried Onions

METHOD

1. Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.
2. Bake at 350°F for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.
3. Bake for 5 minutes or until the onions are golden brown.



SHUILI'S BRUSSEL SPROUTS WITH CHESTNUTS & PANCETTA

INGREDIENTS

- 2 1/4 lbs. brussels sprouts
- 8 oz Pancetta (rind removed, cut into 1 cm cubes)
- 1 tbsp vegetable oil
- 2 tbsp butter
- 9 oz vacuum-packed chestnuts
- 1/4 cup Marsala
- 1/4 tsp of chopped parsley

METHOD

1. Trim the bottoms off each of the sprouts, cutting a cross into each as you go, or at least a slash. Then tip them into a large pan of salted boiling water and cook until tender but still retaining a bit of bite, about 5 minutes or so depending on size. Just spoon one out of the water and test.
2. Meanwhile, in a large pan cook the Pancetta cubes in the oil, with the rind for more salty fat rendering, until they're bronzed and crisp, but not cooked to the point of having dried out.
3. Add the butter and the chestnuts and, with a wooden spoon press on the chestnuts to break them up a little. When they're warmed through, turn the heat up and throw in the Marsala, letting it bubble away, fusing with the Pancetta fat and chestnutty butter to form a glorious savory syrup.
4. Add the drained sprouts and turn well, sprinkling in half the parsley as you do so. Give a good grinding of pepper; you shouldn't need salt, given the Pancetta, but obviously taste to see.
5. Serve on a warmed serving plate and sprinkle over chopped parsley.



DAMALI'S JAMAICAN RUM CAKE

INGREDIENTS

Macerated Fruit mixture

- 1 lb prunes, pitted
- 1 lb currants
- 1 lb raisins
- 8 oz red glazed cherries
- 4 oz mixed peel

Soaking

- 750 ml bottle port wine
- 750 ml bottle dark rum

Browning

- 4 tbsp brown sugar
- 4 tbsp port wine

Cake batter

- 1 lb unsalted butter, softened (4 sticks)
- 1 lb sugar, Demerara brown or white (2 cups)
- 6 eggs
- Zest of one lemon, zest of one orange
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 tsp mixed essence
- 1 1/2 lbs macerated fruit mixture (3 heaping cups)
- 300g all-purpose flour (2 1/2 level cups)
- 2 tsp baking powder
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground all spice
- 1/4 tsp ground clove

Alcohol mixture to pour on top

- 1/4 cup dark rum
- 1/4 cup cherry brandy

METHOD

1. Wash and dry all fruits. Mix together in a large bowl. Place fruits a little at a time in a food processor, food mill, or ninja blender. Add enough wine to grind fruits to a paste. Repeat process until fruits have been macerated. Fruit mixture should not be too liquidy. Add 3 cups dark rum. Stir and let mixture soak for a minimum of one week or even one year. Adding more wine periodically.
2. Make browning. If using store-bought burnt sugar, skip this step. Place sugar in a small saucepan. On low heat turn sugar with a spoon until it begins to caramelize. Once dark brown, add wine and remove from heat. Let cool completely.
3. Preheat oven to 300°F degrees.
4. Line two 8-inch baking pans with parchment paper. Trim paper and set aside.
5. Bring eggs and butter to room temperature. Crack all eggs into a bowl, set aside.
6. In a separate bowl, mix all dry ingredients, set aside.
7. In deep mixing bowl or stand mixer, cream butter and sugar until pale. Add eggs one at a time. Blend well.
8. Add zests, vanilla, almond, and mixed essence. Blend. Add 1 1/2 lbs (3 heaping cups) of the macerated fruit mixture a little at a time, continue blending.
9. Add flour mixture a little at a time. Add 1 tbsp burnt sugar at a time until desired color is achieved. If using store bought burnt sugar, 4 tbsp should suffice for a very dark cake. Mix well.
10. Pour batter into lined cake pans.
11. Bake for 90 minutes. When cake comes out of oven, pour alcohol mixture on top. When cool, cover cake with plastic wrap.

After removing cake from oven, it may seem it is under cooked. Do not be alarmed as this is how it is supposed to be. After 2-3 days the texture will change.



LAWRENCE'S TRIPLE GINGER CRINKLES

INGREDIENTS

- 1 1/2 cups (185g) all-purpose flour
- 1 1/2 tsp baking soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground allspice
- 1/8 tsp ground cloves
- 1/8 tsp sea salt
- 3/4 cup (about 120g) crystallized ginger, chopped fine
- 1 stick (4oz) unsalted butter, softened (can be replaced with dairy-free margarine)
- 1/2 cup dark brown sugar, packed
- 1/2 cup unsulfured molasses
- 2 tsp freshly grated ginger
- 1/4-1/2 cup granulated sugar, for rolling

METHOD

1. In a bowl, sift together the flour, baking soda, spices, and salt. Toss in the chopped crystallized ginger, breaking up any clumps with your fingertips.
2. In a large bowl, or the bowl of your stand mixer, cream together the butter, brown sugar, and fresh ginger. Pour in the molasses and beat well.
3. Mix in the dry ingredients until just combined (if necessary, remove the beaters and fold the dough with a rubber spatula instead, until all the flour is just incorporated). The mixture should be thick and somewhat sticky. Turn the dough out onto a sheet of plastic wrap, fold the plastic over itself, and pat into a 1-inch thick disc. Wrap it up and refrigerate until firm (at least 1-2 hours, or up to a few days).
4. Tear or break the dough into about 20 equal chunks, and roll each into a ball between your palms. Roll each ball in granulated sugar and return to the fridge to keep cool.
5. Preheat oven to 325°F. Place the chilled balls of dough onto a parchment or silicone lined baking sheet, spacing them at least 1.5 inches apart. Bake on the middle rack for 10-12 minutes, or until the surface begins to crack – for a crispier cookie, bake a few minutes longer. Let the cookies cool 3-4 minutes before transferring to a wire rack.



CANDY CANE COCKTAIL

INGREDIENTS

1 oz vanilla rum

1 oz white chocolate liqueur (recommended: Godiva)

1 oz peppermint schnapps

Candy cane, garnish

METHOD

1. Add all liquid ingredients to cocktail shaker filled with ice. Shake well and strain into martini glass. Garnish with candy cane.



THE CHOCOLATE GELT COCKTAIL

INGREDIENTS

3 oz chocolate vodka

1 oz Goldschläger

Cocoa powder, for garnish

METHOD

1. If desired, moisten rim of martini or cocktail glass with water and dip into cocoa powder.
2. Put ice in cocktail shaker, add chocolate vodka.
3. Shake well, strain into martini or cocktail glass.
4. Add Goldschläger, gently stir.



TRADITIONAL OLD-FASHIONED COCKTAIL

INGREDIENTS

2 oz Templeton rye whiskey

1 tsp Demerara syrup

2 dashes Angostura aromatic bitters

METHOD

1. Fill a mixing glass with ice and add all the ingredients.
2. Stir until chilled and diluted, and strain into an Old-Fashioned glass with fresh ice.
3. Garnish with an expressed orange peel and 2 cherries.



NON-ALCOHOLIC CRANBERRY SPICE

INGREDIENTS

1.5 oz sparkling water
2 oz cranberry juice
4 dashes Peychaud's Bitters
2.5 oz apple cider
10 cranberries (plus additional for garnish)
Orange wedge

METHOD

1. Muddle cranberries and orange wedge in cranberry juice, and then pour in the rest of the ingredients and stir with a spoon.
2. Garnish with cranberries and orange peel and serve over ice.