



Get Cookin'

Coretrust Holiday Cookbook 2021



CORETRUST

MANAGEMENT, LP



"Get Cookin" Coretrust Management 2nd Annual Holiday Cookbook

The following is a collection of holiday recipes submitted by the tenants of Coretrust Properties: FourFortyFour South Flower (CA), PASARROYO (CA), and 2 Liberty Place Philadelphia (PA).

Thank you to all who submitted! It warms our hearts hoping one of these recipes will become a part of your family's holiday traditions.

We are grateful for our phenomenal tenants and Building Communities and wish everyone a wonderful holiday season!

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List of Recipes

Recipe	Submitted by	Page
BA's Best Buttermilk Pancakes	Taylor Morgan	4
Broccoli and Swiss Cheese Quiche	Joann Calvarese	5
Brown Butter Sweet Potato Pie	Justin Lyon	7
Christmas Enchilada Casserole	Jean Christensen	9
Corn Casserole	Lori Nolan	10
Cran-Gorgonzola and Caramelized Onion Spread	Daniela Stundel	11
Cream of Walnut Soup	Joseph Hwangbo	13
Crème Brûlée French Toast	Shelley Dakan	15
Easy Tortellini Soup in the Crockpot	Cindy Stamegna	16
Famous Butternut Squash Soup	Armenouhi Panosian	17
Fig and Prosciutto Naan Flatbread	Mike Kulikov	18
French Apple Cake	Serena Kam	19
Fudge Christmas Trees	VJ Jenson	21
Ginger Muffins	Leah Snell	22
Grass Fed Ribeye & Potatoes for Two	Jack Carroll	23
Grandmothers Sage Sausage Stuffing	Patrick Hagerty	24
Honey-Mustard Chicken with Roasted Vegetables	Vivian Chang	25
Jen's 5 Cheese Baked Macaroni and Cheese	Jendaya Woodson	27
Macaroni Pie	Emily Clarida	28
Mediterranean Chickpea Stew	Lana Barley	30
Mochiko Chicken	Lupe Tsukahira	31
Mousse au Tiramisu	Mike Kulikov	32
New England Clam Chowder	Jackie Hatfield	33
Nini's Yummy Pecan Toffee	Laura Swanson	34
Oven Roasted Potatoes	Jessie L McCombs	35
Quick and Easy Low Sugar Apple Pie	Dawn Drake	37
Sage Sausage Stuffing	Alaina B. Wartman	38
Shaved Brussel Sprout Salad	Emily Ebrahimian	40
Shrimp with Feta	Cindy Stamegna	41
Steve Garcia's Own Cheesecake	Steve Garcia	42
Strawberry Jello Salad	Jen Moreno	44
Sweet Potato Dessert	Julissa Ruiz	45
Truffle Pizza	Sean P. McCusker	46
Vegan Green Bean Casserole	Leah Snell	47
White & Sweet Scalloped Potatoes	Meredith Flaherty	48
White Chocolate Bread Pudding	Soraya Dancsecs	49
Zebra Striped Shortbread Cookies	Melissa Schullley	50



BA's Best Buttermilk Pancakes

From: Taylor Morgan

Company: Kimley Horn

Property: 2 Liberty Place

To feed a larger group for breakfast, double the recipe and keep pancakes warm in a 250° oven between batches.

Serves 4 (makes about 8 pancakes)

INGREDIENTS:

- 1 1/3 cups all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 large eggs
- 1 1/4 cups buttermilk
- 2 tablespoons unsalted butter, melted
- Vegetable oil (for griddle)
- Pure maple syrup (for serving)

INSTRUCTIONS:

1. Whisk flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk eggs, buttermilk, and butter in a medium bowl; stir into dry ingredients until just combined (some lumps are okay).
2. Heat a griddle or large skillet over medium; brush with oil. Working in batches, scoop 1/3-cupfuls of batter onto griddle. Cook pancakes until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until cooked through and other side of pancakes are golden brown, about 2 minutes longer. Serve pancakes with maple syrup.



Broccoli and Swiss Cheese Quiche

From: Joann Calvarese

Company: Republic Bank

Property: 2 Liberty Place

Even frozen broccoli is good in this one.

INGREDIENTS

- 1 pound broccoli
- 1 medium yellow onion, peeled and sliced
- 1 tablespoons butter
- 1 quiche crust, baked and cooled -see below for recipe
- 4 eggs, beaten
- 3/4 cup of cream
- 1 1/4 cups milk
- Salt and pepper to taste
- 1/2 pound Swiss cheese, grated into coarse pieces

INSTRUCTIONS

1. Clean the broccoli, and cut into flowerets. Saute the onion and the broccoli in the butter until tender but not soft.
2. Place the vegetables in the bottom of the quiche crust. Mix the eggs, cream, milk, salt and pepper. Fill the shell, and top with the Swiss cheese.
3. Bake at 375 degrees for 30 to 40 minutes, or until a knife inserted in the center of the pie comes out dry. Cool for 10 minutes before cutting. Can also be served at room temperature.

Serves 6.

QUICHE CRUST INGREDIENTS:

You can also use any pie crust even store bought.

- 2 cups flour
- 3 teaspoons baking powder
- salt (optional)
- 1/2 cup of vegetable oil
- 1/4 cup of milk

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QUICHE CRUST INSTRUCTIONS:

1. Mix the flour and the baking powder together. Add salt if you wish. Mix the oil and milk together, and then pour into the flour. Stir only until mixed. The mixture will be rather coarse and granular, but it will roll out well. Do not overmix. Mold into two balls, and wrap with plastic. Allow to sit for 15 minutes.
2. Each ball will make one 9-inch piecrust. If you are using a larger French quiche pan, then use a bit more of the dough. Roll out between two sheets of wax paper.
3. Place the pastry in the quiche pan or pie plate, and prick the bottom with a kitchen fork. Line the inside with wax paper or aluminum foil. Put two cups of beans into the piecrust, and bake at 400 degrees for 12 minutes. Save the beans for the next piecrust session. The shell is now ready for filling and cooking.

Makes 2 9-inch crusts or 1 larger crust.



Brown Butter Sweet Potato Pie

From: Justin Lyon
Company: Kimley Horn
Property: 2 Liberty Place

INGREDIENTS:

1 buttery pie crust (homemade or store-bought)
1/2 cup unsalted butter cut into cubes or slices
2 lb. sweet potatoes washed & dried (2 cups puréed)
1/2 cup light brown sugar packed
1/2 cup granulated sugar
1/2 cup evaporated milk
2 eggs room temperature
1 teaspoon vanilla extract
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
2 tablespoons orange juice
1 1/2 tablespoons all-purpose flour

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INSTRUCTIONS:

1. Preheat oven to 425 F.
2. Pierce sweet potatoes with a fork several times.
3. Place on foil-lined baking sheet.
4. Bake for 45 minutes or until very tender.
5. Let cool while preparing the brown butter.
6. To make the brown butter, add butter to a heavy-bottom skillet over medium heat.
7. Once butter has melted it will begin to foam a bit, whisk continuously while scraping the bottom of the pan.
8. The butter will begin to turn golden and form golden brown bits on the bottom of the pan, keep whisking.
9. Once the aromas become nutty (almost like the smell of caramel) and the solids in the bottom of the pan are golden brown remove from heat.
10. Pour into a glass dish (including the brown solids) and set aside to let cool.
11. In a large bowl, scoop out the flesh of the cooled sweet potatoes.
12. Mix until creamy and smooth, adding a few splashes of water(or milk) until you have the texture of a very thick puree. (don't get it too watery, just use enough water to make mixing easier)
13. Mix in the cooled brown butter until smooth.
14. Mix in the brown sugar, white sugar, evaporated milk, eggs (see note before adding), vanilla extract, cinnamon, nutmeg, ginger, juice, and flour until well combined.
15. Pour into pie crust shell and smooth the top.
16. Preheated oven 350 F. and bake for 55 minutes.
17. Remove from oven and let cool completely until the middle is firmly set.
18. Refrigerate until ready to serve. (You can absolutely serve it warm, but I like for it to sit in the fridge for a few hours for a denser, creamier texture.)
19. Serve with whipped cream or vanilla ice cream.



Christmas Enchilada Casserole

From: Jean Christensen
Company: Smith Gambrell Russell
Property: FourFortyFour South Flower

Serves: 6 to 8 people
Prep time: 40 minutes

INGREDIENTS:

4 Chicken Thighs
Black and Green Olives for garnish
9 to 12 Corn Tortillas
1 to 2 cups of chopped up Baby Red and Yellow Bell Peppers
Grated Parmesan and White Cheddar Cheese
El Pato Enchilada Sauce (Duck Sauce) - Purchase a large can, this sauce can be found at any grocery store - this is the most important ingredient. It has a picture of a large duck on the can hence the name Duck Sauce.

INSTRUCTIONS:

1. Pre-heat oven to 350 degrees.
2. On a stove top cook chicken on low heat and add the baby bell peppers. Cook chicken covered until cooked through; chop up into small pieces when finished and set aside mixture.
3. In a baking pan begin layering with 3 layers - tortillas, duck sauce, chicken/bell pepper mix and cheese. The tortillas you can soften up by slightly heating them up on the stovetop - this is optional
4. Place in oven, cooked covered for 20 minutes and uncovered for 10 minutes.
5. Take out and garnish with black and green olives and enjoy!



Corn Casserole

From: Lori Nolan

Company: Wells Fargo Advisors

Property: PASARROYO

INGREDIENTS:

14.75 oz CAN CREAMED CORN

15.25 oz CAN WHOLE KERNEL SWEET CORN (drained)

4 oz can of Ortega Green Chiles (semi drained)

8 oz BOX Jiffy Corn Muffin Mix

1 stick of butter (1/2 cup) - melted

8 oz (1 cup) sour cream

INSTRUCTIONS:

1. Preheat oven to 350 degrees
2. Dump the 5 ingredients into a large bowl and mix well.
3. Pour into greased 8X8 square pan.
4. Bake for 1 hour to 1 hour and 15 minutes
5. You will know it's done when the center is completely set.



Cran-Gorgonzola and Caramelized Onion Spread

From: Daniela Stundel

Company: Savills

Property: 2 Liberty Place

This recipe combines the tartness of cranberries and rich, saltiness of Gorgonzola with the sweetness of honey and spiciness of cloves for an unbeatable topping for holiday get-together hors d'oeuvres or roast pork cut of your choice.

INGREDIENTS:

- 1.75 lbs. Gorgonzola cheese
- 8 oz. Sour cream
- 3 Vidalia onions, diced
- 1 cup Cranberries, coarsely chopped
- 1/4 cup Olive oil
- 5 tbsp Honey
- 1 tsp. Garlic powder
- 1/2 tsp. Ground cloves
- 1 tsp. Salt
- 1 tsp. Black pepper
- 1/4 tsp Cayenne pepper (to taste)

PREP:

Cut the Gorgonzola into manageable slices and then chop the slices into small pieces - don't worry about them being irregular in size or completely mashed, because the differently sized pieces add texture.

Dice onions.

Coarsely chop cranberries.

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INSTRUCTIONS:

1. Heat the olive oil in a pan or pot large enough to evenly caramelize the onions - preferably, one with a lid.
2. Chop the onions and drop them into the pan/pot and stir, keeping heat on medium so as not to burn them - cook for five minutes.
3. Mix in the honey and stir until evenly distributed and dissolved.
4. Add the dry ingredients and stir until combined.
5. Cook onions until caramelized - typically, twenty minutes or so - frequently stirring.
6. Add the chopped cranberries about two minutes before the onions are done, stirring, to somewhat soften.
7. Remove the pan from the burner and let the mixture cool for a few minutes.
8. Stir the sour cream and Gorgonzola together in a bowl of sufficient size.
9. Pour in the onion mixture, making sure to include any excess oil for flavor, and stir.
10. The spread can be served immediately but allowing it to refrigerate overnight gives the flavors the chance to meld.



Cream of Walnut Soup

From: Joseph Hwangbo

Company: AC Martin

Property: FourFortyFour South Flower

A dessert drink that is always my go-to for a delightful end to any Holiday meal

Servings: 6

Prep Time: 15 min

Total Time: 60 min

INGREDIENTS:

Walnut Cream

1 1/4 cups or 5 oz of walnuts, toasted, excess skin rubbed off, chopped

2 cups heavy cream

1/4 cup milk

1/4 vanilla bean, split

Pear Puree

1 large Bosc pear

1 1/2 cups Poaching Liquid (see below)

Poaching Liquid

1 bottle or 750 ml Sauvignon Blanc

3 cups water

1 cup sugar

Juice of 1 lemon

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INSTRUCTIONS:

1. Begin by toasting the walnuts either on a baking sheet or in a frying pan. After toasting chop the walnuts and rub off any excess brown skin.
2. Toss the toasted and chopped walnuts into a saucepan with the cream and milk. Split the vanilla bean pod and scrape the seeds out. Put both the seeds and the pod into the saucepan. Simmer. Slow and low is the best way to achieve maximum flavor. Expect to simmer for 30-40 minutes.
3. While the walnut cream is simmering, prepare the poaching liquid. Add the Sauvignon Blanc to a saucepan and bring it to boil. Once boiling, add the sugar. Then add the water and stir until all the sugar has dissolved. Remove the saucepan from heat and add lemon juice. This poaching liquid can be saved and refrigerated for other uses for 1 week.
4. Peel the Bosc Pear and cut into wedges. Place the pear wedges into a saucepan and add the poaching liquid. Simmer. Slow and low for about 15 minutes.
5. At this point both the walnut cream and the simmering poached pears will be completing at about the same time.
6. First strain the infused walnut cream into another saucepan or container. The nuts and vanilla pods can be discarded. Set the filtered cream aside as you will use it to combine with the Pear Puree.
7. Now, take the poached pears out and put them into a blender. Add 1/3 of the poaching liquid left in the saucepan. Blend gently on a low to medium setting like puree. Once blended, keep the blender on and spinning, and add the filtered walnut cream.
8. If making this fresh, the mixture will already be warm and ready to serve. If making cold, pour processed mixture into a saucepan and gently warm.
9. Serve in demitasse coffee cups on coasters. Small teaspoons add a nice touch. Enjoy!



Crème Brûlée French Toast

From: Shelley Dakan
Company: Wells Fargo Advisors
Property: PASARROYO

From Epicurious

INGREDIENTS:

- 1 stick (1/2 cup) unsalted butter
- 1 cup packed brown sugar
- 2 tablespoons corn syrup
- 8- to 9-inch round loaf country-style bread
- 5 large eggs
- 1 1/2 cups half-and-half
- 1 teaspoon vanilla
- 1 teaspoon Grand Marnier
- 1/4 teaspoon salt

INSTRUCTIONS:

1. In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring, until smooth and pour into a 13- by 9- by 2-inch baking dish.
2. Cut six 1-inch thick slices from center portion of bread, reserving ends for another use, and trim crusts. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.
3. In a bowl whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread.
4. Chill bread mixture, covered, at least 8 hours and up to 1 day.
5. Preheat oven to 350° F. and bring bread to room temperature.
6. Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale golden, 35 to 40 minutes.
7. Serve hot French toast immediately.



Easy Tortellini Soup in the Crockpot

From: Cindy Stamegna

Company: Milliman

Property: PASARROYO

INGREDIENTS:

- 1 pound Ground Italian Sausage (you can use the plant based Italian Sausage if you want this vegetarian)
- 1 onion, chopped
- 2 large carrots, chopped
- 1 sweet potato, chopped
- 2 stalks celery, chopped
- 4 cloves of garlic, minced
- 1 tablespoon Italian seasoning
- 2 teaspoons beef, chicken, or vegetable bouillon powder
- 1/2 teaspoon salt
- 4 cups beef, chicken, or vegetable stock
- 1/4 cup cornstarch mixed and dissolved in 1/4 cup water
- 3 cans of evaporated milk
- 12 oz packet of dried three cheese tortellini (or any flavor you like)
- 5 cups fresh baby spinach
- 1 cup milk

INSTRUCTIONS:

1. Brown the sausage with the onions, place the browned sausage/onions, carrots, celery, garlic, the seasonings, bouillon, and broth in slow cooker. Cover and cook on high for 4 hours or low for 7 hours.
2. Uncover and skim any fat that may be sitting on the top of the soup and discard. Stir in the cornstarch mixture with the evaporated milk. Add the tortellini and mix well. Cover and cook on High for 45 minutes until the soup has thickened some and the tortellini is cooked. Add the spinach and pressure the leaves down in the liquid. Cover again for another 5-10 minutes. Pour in milk in small increments (I used 1 cup) and taste to see if you need to add any seasoning. Usually served with some warm crusty bread.



Famous Butternut Squash Soup

From: Armenouhi Panosian
Company: Old Republic Contractors Group
Property: PASARROYO

INGREDIENTS:

2 tablespoon butter
1 medium onion, chopped
1 table spoon minced garlic
1/4 teaspoon minced fresh gingerroot
1 small butternut squash (about 2 pounds), peeled and cut into half
1 pound fresh baby carrots
1/8 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon black pepper
1 carton (32 ounces) chicken broth
1/2 cup half-and-half cream
1/4 cup sour cream
Sliced green onions, optional

INSTRUCTIONS:

1. Remove the seeds from the butternut squash; brush them with 1 table spoon butter and half table spoon garlic, sprinkle with salt and pepper.
2. Bake the butternut squash in a baking pan until the center is soft.
3. In a deep cooking pot, heat the remaining butter over medium-high heat; sauté onion, remaining garlic and ginger until tender, 4-5 minutes.
4. Peel the squash and add it to the sautéed onion mixture.
5. Add all remaining ingredients except cream, sour cream and green onions. Cook, covered, on low until vegetables are soft.
6. Add the sour cream to the half and half and mix by hand mixer.
7. Puree soup using an immersion blender or cool slightly and, in batches, puree in a blender and return to cooking pot.
8. Stir in cream mixture; heat through. If desired, top with green onions. Freeze option: Freeze cooled soup in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little broth or milk if necessary.



Fig and Prosciutto Naan Flatbread

From: Mike Kulikov
Company: Republic Bank
Property: 2 Liberty Place

INGREDIENTS:

Premade Naan/ Flatbread of your choice

Fig preserves (3 tablespoons)

Goat cheese (enough to evenly cover the top of the flatbread but not too much. You can also use 1 cup of shredded mozzarella)

Prosciutto (3 oz)

1 cup arugula leaves

INSTRUCTIONS:

1. Warm up your crust for 3-4 minutes at 400 degrees. Remove from oven but leave oven on
2. Spread fig preserves over the crust, followed by the cheese, and prosciutto(sliced into small pieces).
3. Bake for another 6-8 minutes or until cheese has melted and the crust is golden brown. Remove from oven and add the arugula and sprinkle on some parmesan cheese.



French Apple Cake by Jenn Segal (Once Upon a Chef)

From: Serena Kam

Company: Wiss, Janney, Elstner Associates, Inc.

Property: PASARROYO

With chunks of sweet apples nestled in a tender and buttery rum cake, this French apple cake is the essence of simplicity.

Servings: 6-8

Prep Time: 20 Minutes

Cook Time: 40 Minutes

Total Time: 1 Hour

INGREDIENTS:

1 cup all-purpose flour, spooned into measuring cup and leveled-off

1 teaspoon baking powder

1/4 teaspoon salt

1 stick (1/2 cup) unsalted butter, at room temperature

2/3 cup granulated sugar, plus more for sprinkling over cake

2 large eggs

1 teaspoon vanilla extract

3 tablespoons dark rum

2 baking apples, peeled, cored and cut into 1/2-inch cubes (I like Honeycrisp, Fuji or Granny Smith) (3-1/2 - 4 cups chopped)

Confectioners' sugar (optional), for decorating cake

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INSTRUCTIONS:

1. Preheat the oven to 350°F and set an oven rack in the middle position. Grease a 9-inch springform or regular cake pan with butter or nonstick cooking spray. If using a regular cake pan, line the bottom of the pan with parchment paper and grease again.
2. In a small bowl, whisk together the flour, baking powder and salt.
3. Using a handheld mixer with beaters or a stand mixer with the paddle attachment, cream the butter and granulated sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating well and scraping down the sides of the bowl after each addition. Beat in the vanilla and rum. Don't worry if the batter looks grainy at this point; that's okay. Add the flour mixture and mix on low speed until just combined. Using a rubber spatula, fold in the chopped apples.
4. Scrape the batter into the prepared pan and even the top. Sprinkle evenly with 1 tablespoon of granulated sugar. Bake for about 40 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean. Allow the cake to cool on a rack in the pan. Once cool, run a blunt knife around the edges of the cake. If using a springform pan, remove the sides. If using a regular cake pan, carefully invert the cake onto the rack, remove the parchment paper, then gently flip the cake over and place right-side-up on a platter. Using a fine sieve, dust with confectioners' sugar (if using). Cake can be served warm or room temperature, plain or with lightly sweetened whipped cream or vanilla ice cream.

Freezer Friendly Instructions: The cake can be frozen for up to 3 months. After it is completely cooled, wrap it tightly with aluminum foil or freezer wrap. Thaw overnight on the countertop before serving.



Fudge Christmas Trees

From: VJ Jenson
Company: Tait Weller
Property: 2 Liberty Place

FOR THE FUDGE:

24 oz. Green Candy Melts
1 can of Sweetened Condensed Milk
1 tsp. Peppermint extract or flavoring

Mint fudge:

Place 24 ounces of green candy melts in a large, microwave-safe, mixing bowl.

Pour the sweetened condensed milk over melts.

Stir just to coat the melts.

Heat in the microwave on high power for 1 minute. Rest for 3 minutes in the microwave. Then remove the bowl and slowly stir until all the melts melt. (if needed heat for 15 second bursts of 50% power slowly stirring. Do not overheat the fudge.

Stir in the mint flavouring

Cover with plastic wrap, and allow the fudge to cool and thicken, slowly stirring every 5 minutes until the fudge become the consistency of frosting.

FOR DECORATIONS

Nonpareils (rainbow or white)
Gold star sprinkles
Pastry bag
Large open star piping tip
Parchment-paper or wax-paper lined baking sheets

MAKING THE TREES:

1. Use a pastry bag with a star tip. Pipe a big swirl of fudge onto parchment or wax paper lined baking sheet. Use a bit of pressure to have it adhere to the paper and lighten up the pressure as you swirl upwards.
2. Pull up while piping to get a nice pointed tip on each swirl.
3. Immediately sprinkle on some nonpareils, fudge needs to be slightly sticky to have them stick
4. Add gold star sprinkle to top of fudge tree.



Ginger Muffins

From: Leah Snell

Company: Snowden Lane Partners

Property: PASARROYO

INGREDIENTS:

- 3/4 cup plus 1 Tbsp grapeseed oil
- 1/4 cup plus 2 Tbsp molasses
- 3/4 cup maple syrup
- 1/4 cup plus 2 Tbsp soy milk
- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- 1 Tbsp plus 1 1/2 tsp ground ginger
- 1 1/2 tsp ground cinnamon
- 1/4 tsp plus 1/8 tsp ground cloves
- 1/4 tsp plus 1/8 tsp sea salt
- 2 Tbsp powdered sugar (optional, for dusting)

INSTRUCTIONS:

1. Preheat oven to 375 degrees and line muffin cups (6, maybe more) with liners.
2. Combine the grapeseed oil, molasses, maple syrup, and soy milk in a bowl and mix on low for 30 seconds.
3. Sift flour, baking powder, baking soda, ginger, cinnamon, cloves and salt in a large bowl and add to wet mixture. Combine on low speed until just combined (15-20 seconds). Finish incorporating ingredients with a rubber spatula.
4. Fill muffin tins 2/3 full, and bake for 15 minutes. Then rotate pan and continue to bake until a toothpick inserted in the center of a muffin comes out clean (approx. 10 more minutes).
5. Optional - dust with powdered sugar just before serving.



Grass Fed Ribeye & Potatoes for Two

From: Jack Carroll
Company: Tauro Capital Advisors
Property: FourFortyFour South Flower

INGREDIENTS / TOOLS:

- 2 100% Grass Fed Organic Ribeye Steaks (10-16oz each)
- 2 Organic Russet Potatoes
- Salt and Pepper
- Organic Extra Virgin Olive Oil
- 1 Cast Iron Skillet
- 1 Air Fryer

INSTRUCTIONS:

1. Cover steaks fully with large amount of salt (this is for brining - don't worry about overdoing it, this layer of salt will be rinsed off).
2. Let steaks sit at room temperature covered in salt for 30 minutes
3. While steaks are sitting, slice potatoes into favorite shape and let soak in salty water for 2-10 minutes
4. Dry potatoes with paper towel and toss in 2 tablespoons of EVOO, salt and pepper to taste.
5. Place potatoes in air fryer for 10-12 minutes or until crispy
6. Heat cast iron skillet on medium-high heat
7. Rinse steaks under room temperature water until all salt is gone
8. Dry steaks thoroughly with paper towel dry steaks create better searing
9. Lightly sprinkle salt on both sides of steaks and rub a small amount of EVOO on each side of the steaks
10. Once skillet is hot, place steaks in. (if there is no audible sizzling, the pan is too cold)
11. No need to oil the skillet, the small amount of oil on the steaks will do
12. Flip after ~2 minutes or until nice dark brown sear is achieved
13. Cook to an internal temperature of 125 for rare
14. Remove from heat and let rest for 5-8 minutes



Grandmothers Sage Sausage Stuffing

From: Patrick Hagerty

Company: Republic Bank

Property: 2 Liberty Place

INGREDIENTS:

2 1/2 pounds (1.25kg) Sourdough bread or soft Italian or French bread (about 2 loaves), cut into 3/4-inch dice (about 5 quarts)

8 tablespoons butter (1 stick; 4 ounces; 115g)

1 1/2 pounds (680g) sage sausage, removed from casing or use regular sausage and 3 teaspoons of Sage spice

1 large onion, finely chopped (about 12 ounces; 350g)

4 large ribs celery, finely chopped (about 12 ounces; 350g)

2 cloves garlic, minced or grated on a grater

1/4 cup minced fresh sage leaves (or 2 teaspoons dried sage leaves)

Kosher salt and freshly ground black pepper, if needed (see note)

1 quart low-sodium homemade or store-bought low-sodium chicken or turkey stock (4 cups; 1L), divided

3 large eggs

1/4 cup minced parsley leaves, divided

INSTRUCTIONS:

1. Adjust oven racks to lower-middle and upper-middle positions. Preheat oven to 275°F (135°C). Spread bread evenly over 2 rimmed baking sheets. Stagger trays on oven racks and bake until completely dried, about 50 minutes total, rotating trays and stirring bread cubes several times during baking. Remove from oven and allow to cool. Increase oven temperature to 350°F (180°C).
2. In a large Dutch oven, melt butter over medium-high heat until foaming subsides (do not allow butter to brown), about 2 minutes. Add sausage and mash with a stiff whisk or potato masher to break up into fine pieces (largest pieces should be no bigger than 1/4 inch). Cook, stirring frequently, until only a few bits of pink remain, about 8 minutes. Add onion, celery, garlic, and sage and cook, stirring frequently, until vegetables are softened, about 10 minutes. Remove from heat and add half of chicken stock.
3. Whisk remaining chicken stock, eggs, and 3 tablespoons parsley in a medium bowl until homogeneous. Stirring constantly with a wooden spoon, slowly pour egg mixture into sausage mixture. Add bread cubes and fold gently until evenly mixed.
4. Use part of stuffing to stuff turkey, if desired (see note). To cook remaining stuffing, transfer to a buttered 9- by 13-inch rectangular baking dish (or 10- by 14-inch oval dish), cover tightly with aluminum foil, and bake until an instant-read thermometer reads 150°F (66°C) when inserted into center of dish, about 45 minutes. Remove foil and continue baking until golden brown and crisp on top, 15 to 20 minutes longer. Remove from oven, let cool for 5 minutes, sprinkle with remaining parsley, and serve.



Honey-Mustard Chicken with Roasted Vegetables

From: Vivian Chang

Company: Hanlon Law Group

Property: PASARROYO

Prep: 15 mins

Cook: 45 mins

Total: 1 hr

Servings: 4

INGREDIENTS:

- 3 cups peeled and cubed butternut squash
- 2 carrots, peeled and cut 1-inch pieces
- 1 large parsnip, peeled and cut into 1/2-inch pieces
- 1 small sweet potato, peeled and cut into 1/2-inch pieces
- 1 small red onion, cut into 1-inch wedges
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons minced fresh rosemary
- 1/2 teaspoon sea salt
- 1/4 teaspoon fresh ground black pepper

Chicken:

- 4 skinless, boneless chicken breast halves
- 1/4 teaspoon salt
- 1 pinch ground black pepper to taste
- 1 tablespoon extra-virgin olive oil
- 1/2 cup low-sodium chicken broth
- 1/4 cup white wine
- 2 tablespoons honey
- 2 tablespoons whole-grain mustard

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INSTRUCTIONS:

1. Place a baking sheet in the oven and preheat to 425 degrees F
2. Combine butternut squash, carrots, parsnip, sweet potato, and red onion in a large bowl; add 2 tablespoons olive oil, rosemary, 1/2 teaspoon sea salt, and 1/4 teaspoon pepper and stir to coat. Spread vegetable mixture in a single layer onto the warmed baking sheet from the oven.
3. Roast vegetables in the preheated oven for 15 minutes; stir and continue roasting until tender, about 15 minutes more.
4. Pound chicken to 1/2-inch thickness on a work surface; season with 1/4 teaspoon salt and ground black pepper to taste.
5. Heat 1 tablespoon olive oil in a large skillet over medium heat; cook chicken until no longer pink in the center, about 5 minutes per side. Transfer chicken to a bowl.
6. Pour chicken broth and wine into the same skillet and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon, about 2 minutes.
7. Stir honey and mustard into wine mixture; add chicken and turn pieces until coated. Serve chicken alongside roasted vegetables.



Jen's 5 Cheese Baked Macaroni and Cheese

From: Jendaya Woodson

Company: Cigna

Property: 2 Liberty Place

INGREDIENTS:

Macaroni noodles (measure for correct portion size)

2 cups of milk

1 egg

Half block of Colby jack cheese

Half block of Vermont extra sharp cheese

Half block of Sharp Cheddar

1 cup of shredded mild cheddar

1 cup of shredded mozzarella

2 table spoons of cornstarch

Garlic powder

Seasoning salt

Black pepper

INSTRUCTIONS:

1. Preheat oven to 365 degrees.
2. Boil macaroni noodles until noodles are just starting to soften.
3. While the noodles are cooking, dice up the block cheeses.
4. Place the milk in a pot and warm just before a boil (don't over boil the milk).
5. Strain noodles
6. When milk starts to steam, add all cheeses and stir until melted into a sauce.
7. Add egg.
8. Add 2 teaspoons of water to the cornstarch, stir until it is a liquid and add to the cheese sauce. This thickens the sauce.
9. Add seasonings to taste (can be substituted for other preferred seasonings).
10. Stir noodles into the cheese sauce.
11. After the noodles is placed in the cheese sauce and stirred, remove from the pot and place in a glass baking pan.
12. Cover baking pan with aluminum foil and bake for 30-45 minutes or until golden brown.
13. Let cool down for cheese to settle and then serve.



Macaroni Pie

From: Emily Clarida

Company: Syska Hennessy Group

Property: FourFortyFour South Flower

INGREDIENTS:

- 1 Lb. Bucatini or Macaroni
- 1 1/2 Cups Evaporated Milk
- 2 Finely Chopped Medium Sized Onions
- 10 Finely Chopped Pimentos (Seeds Optional)
- 2 Tbsp Butter
- 2 Tbsp Flour
- 1 Lbs. Grated Extra Sharp Cheddar Cheese
- 1 Lbs. Grated Mozzarella Cheese
- 1/2 Tsp Garlic Powder
- 1/2 Tsp Onion Powder
- 1/2 Tsp Paprika
- 1 Dash Cayenne Pepper
- 1 Dash Nutmeg
- 1 Tsp White Pepper
- Salt (to taste)

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INSTRUCTIONS:

1. Preheat oven to 350°F / 175°C
2. Melt butter in a sauté pan over medium heat.
3. Add onion and pimento ensuring to mix in well. Cover and let cook until tender. (2 minutes)
4. Add flour stirring constantly until cooked and well incorporated.
5. Slowly whisk in milk until well incorporated.
6. Cover, bring to a boil then reduce heat to a simmer.
7. Add garlic powder, onion powder, paprika, cayenne, nutmeg, white pepper, and salt. Mix in well.
8. On a low heat whisk 1 1/2 lbs. of cheese until well incorporated. Remove from stove and cover.
9. In another pot add enough water, salt, and a little oil to boil pasta.
10. When water reaches a rolling boil, add pasta and boil until tender.
11. Strain and immediately return to pot.
12. Add cheese sauce to pasta and mix until well incorporated.
13. Pour pasta into greased baking dish. (9"x13"x2")
14. Evenly spread remaining cheese on top.
15. Bake for 30 minutes or until golden brown.



Mediterranean Chickpea Stew

From: Lana Barley
Company: Stonemark Wealth Management
Property: PASARROYO

This is a variation on a recipe I initially found online of a delicious Lebanese style stew with chicken thighs and lots of chickpeas and veggies. It's very crave-worthy and could be compared to a tortilla soup or posole, in that they have similar flavor profiles when all said and done. I hope you enjoy it if you try my adaptation!

INGREDIENTS:

4 Tbsp Olive Oil, divided
2 lbs Skinless, Boneless Chicken Thighs
Sea or Kosher salt
Ground Black Pepper
3 large Garlic Cloves, minced
2 Tbsp Ground Cumin
2 Tbsp Ground Coriander
2 Tbsp Tomato Paste
3/4 tsp Crushed Red Pepper Flakes (or more, to taste)
2 Dried Bay Leaves
2 15 oz cans Chickpeas, rinsed and drained
1 cup Roasted Red Peppers from a jar, drained and chopped
1/2 cup Fresh Red Peppers (chopped the same way as the roasted peppers from the jar)
1 cup Fresh Tomato, chopped
2-4 Tbsp Fresh Lemon Juice (to taste)
3 Tbsp Flat-Leaf Parsley, coarsely chopped
1/4 cup Greek Yogurt (plain) or Sour Cream

INSTRUCTIONS:

In a medium sized pot or Dutch Oven, heat about 2 Tbsp. olive oil over medium-high heat. Season chicken with salt & black pepper and cook in the pot, turning once until browned (can take around 8 to 10 minutes). Transfer to a plate which will collect any juices from the chicken because you will add it to the stew later. Reduce heat to low & let the oil cool for about 1 minute. Then cook the garlic by stirring often, until fragrant, about 30 to 60 seconds. Add cumin, coriander, tomato paste, and red pepper flakes. Stir until a smooth paste starts to form. Add chicken with any juices along with bay leaves and 4 cups of water or chicken broth, being sure to bring up any browned bits from the bottom of the pot. Bring the stew to a boil, then reduce heat to medium-low and simmer uncovered, occasionally stirring, until chicken is tender (about 20 minutes). Remove the chicken from the stew. Add the canned chickpeas & bring to a simmer again, cooking for 5 minutes. Shred chicken, and then add it back to the stew. Add the fresh tomato, fresh red peppers & roasted red peppers. Stir in remaining 2 Tbsp. oil and 2 Tbsp. lemon juice; simmer for 1 minute. Season with salt and more lemon juice, if desired. Serve with toasted pita or grilled naan bread. Garnish with parsley and a lemon wedge. Makes about 4 servings.



Mochiko Chicken

From: Lupe Tsukahira

Company: Syska Hennessy Group

Property: FourFortyFour South Flower

INGREDIENTS:

5 lbs of deboned chicken thighs (or chicken breast depending on personal preference) cut into bite sized pieces.

12 Tbl. Mochi Flour (you can find at any Asian market)

12 Tbl. Sugar

15 Tbl. Soy Sauce

6 eggs

3 cloves garlic (minced)

1 C. chopped green onions

4 Tbl. Furikake

1.5 Tsp. Salt

INSTRUCTIONS:

Add and mix all the ingredients until there are no more clumps for the exception of Furikake. Combine chicken and marinade and let sit in the fridge overnight (or you can let it sit for 30 mins. to 1 hour) it taste better overnight. Fry in oil and sprinkle with Furikake and serve.

Serve with Rice and Steamed Vegetables.



Mousse au Tiramisu

From: Mike Kulikov
Company: Republic Bank
Property: 2 Liberty Place

Makes 4 glasses. Double or triple for larger volume

INGREDIENTS:

Espresso or strong coffee (2 tablespoons)
High Quality Dark Chocolate (3.5 ounces)
Unsalted butter (1 tablespoon)
Marsala wine (2 tablespoons)
Egg yolks (2)
Mascarpone cheese (2 tablespoons)
Whipped heavy cream

INSTRUCTIONS:

1. Melt the chocolate(gently) in a saucepan and add your coffee and butter. Continue to mix 1-2 minutes and turn off the heat/put aside.
2. In a separate pan, add your Wine, egg yolks and sugar. Whisk until thickened- 3-4 minutes. Remove from heat/set aside
3. Add the mascarpone cheese into wine mixture and then combine everything with the chocolate mixture. Make sure to let it cool for at least 25-30 minutes
4. Finally, whip your heavy cream until soft peaks have formed and gently fold it into your mixture.
5. Cover with plastic wrap and refrigerate for at least 3 hours.



New England Clam Chowder

From: Jackie Hatfield
Company: Chelsea Management Company
Property: FourFortyFour South Flower

INGREDIENTS:

2 Medium Russet Potatoes (diced)
1 lb. of bacon cut into 1/2 inch squares
4 cans of clams, 6.5 oz each
1 can of clam juice (8 fluid oz approx.)
2-3 Celery stocks
1 medium red onion
1 carton of half and half or regular milk
1 tbsp cornstarch

INSTRUCTIONS:

1. Fry bacon in a medium saucepan and fully cook until crispy. Set aside but leave bacon in the pan.
2. Sauté onions and celery together until soft.
3. Add clam juice and juice from canned clams but keep the clams in the can.
4. Bring to a boil and then add the half and half or milk. After milk mixture is brought to a boil, reduce to a simmer, and add the diced potatoes
5. Once the potatoes are soft, then add the bacon and clams back into the pot.
6. Bring to a simmer for 10 minutes, then serve in warm bowls.



Nini's Yummy Pecan Toffee

From: Laura Swanson
Company: Wells Fargo Advisors
Property: PASARROYO

INGREDIENTS:

1 cup coarsely chopped pecans
1 cup butter
1 cup sugar
1 tablespoon light corn syrup
3 tablespoons water
3/4 cup semisweet chocolate chips
1 cup finely chopped pecans

INSTRUCTIONS:

1. Line a 9 x 13 inch baking dish with foil, extending foil over edges.
2. Sprinkle 1 cup coarsely chopped nuts in pan.
3. In a stainless-steel saucepan melt butter.
4. Add sugar, corn syrup and 3 tablespoons of water.
5. Clip candy thermometer to pan making sure it is not touching bottom of pan.
6. Cook and stir with wooden spoon over medium-high heat to 280° (stirring constantly).
7. Watch temperature carefully after 270° to prevent scorching.
8. Remove saucepan from heat, remove thermometer.
9. Pour mixture into prepared pan. Let stand 4 minutes, sprinkle chocolate chips. Let stand 1- 2 minutes. When softened spread chocolate over mixture.
10. Sprinkle with finely chopped nuts.
11. Chill in refrigerator or let stand overnight.
12. Lift candy out of pan, break into pieces.
13. Store tightly covered.

Makes 1.5 pounds.



Oven Roasted Potatoes

From: Jessie L McCombs

Company: Northern Trust

Property: PASARROYO

With crispy edges, creamy middles, and bold, tangy flavor, these oven roasted potatoes are one of our family's favorite side dishes!

Prep Time: 5 mins

Cook Time: 30 mins

Total Time: 35 mins

Serves 4

INGREDIENTS:

2 pounds small potatoes, halved or quartered

extra-virgin olive oil, for drizzling

sea salt and freshly ground black pepper

finely chopped parsley, for garnish

Dressing:

2 tablespoons extra-virgin olive oil

1 teaspoon lemon zest

2 tablespoons lemon juice

1 teaspoon Dijon mustard

2 cloves garlic, minced

1 tablespoon minced rosemary

1/4 teaspoon red pepper flakes

1/4 teaspoon sea salt

freshly ground black pepper

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INSTRUCTIONS:

1. Preheat the oven to 425°F and line a large baking sheet with parchment paper.
2. Toss the potatoes with olive oil, salt, and pepper, and spread evenly on the baking sheet. Roast 20 to 30 minutes, or until tender and golden brown around the edges. The timing will depend on the size and freshness of your potatoes.
3. In a small bowl, whisk together the olive oil, lemon zest, lemon juice, mustard, garlic, rosemary, red pepper flakes, salt, and pepper.
4. Drizzle the dressing onto the cooked potatoes and gently toss. You may not need all of the dressing. Season to taste with more salt and pepper. Sprinkle with parsley and serve.



Quick and Easy Low Sugar Apple Pie

From: Dawn Drake

Company: Smith, Gambrell, Russell

Property: FourFortyFour South Flower

No time to peel apples and roll out pie crust? Here's a super easy recipe for apple pie that allows you bragging rights that you made it yourself for all the holiday get-togethers coming up!

Preparation time: approximately 20 minutes

Cooking time: 40 to 45 minutes

Makes 8 servings

INGREDIENTS:

2 pre-made frozen pie crusts from your grocer.

5 medium size Granny Smith apples

2 tablespoons of gluten free flour

1/8 teaspoon Nutmeg

1/4 cup of Agave

1 tablespoon of Cinnamon

(You can add raisins, cranberries, ginger, nuts, additional sweetener and cinnamon or substitute the Agave sweetener)

INSTRUCTIONS:

1. Preheat oven to 375°.
2. Take pie crusts out of freezer so they can defrost while you prepare your filling.
3. Core unpeeled apples with apple slicer/corer.
4. Cut apple wedges into smaller pieces.
5. In large bowl mix all ingredients for filling.
6. Gently spoon filling into pie crust.
7. Carefully put second pie crust on top of filling, and pinch the edges of the pie crust.
8. Cut slits or shapes in several places in the top of crust.
9. Bake on a baking sheet for 40 to 45 minutes or until apples are tender and crust is golden brown.
10. Cool before serving.



Sage Sausage Stuffing

From: Alaina B. Wartman

Company: ECKERT SEAMANS CHERIN & MELLOTT, LLC

Property: 2 Liberty Place

INGREDIENTS:

2 1/2 pounds (1.25kg) high-quality sandwich bread or soft Italian or French bread (about 2 loaves), cut into 3/4-inch dice (about 5 quarts)

8 tablespoons butter (1 stick; 4 ounces; 115g)

1 1/2 pounds (680g) sage sausage, removed from casing

1 large onion, finely chopped (about 12 ounces; 350g)

4 large ribs celery, finely chopped (about 12 ounces; 350g)

2 cloves garlic, minced or grated on a Microplane grater

1/4 cup minced fresh sage leaves (or 2 teaspoons dried sage leaves)

Kosher salt and freshly ground black pepper, if needed (see note)

1 quart low-sodium homemade or store-bought low-sodium chicken or turkey stock (4 cups; 1L), divided

3 large eggs

1/4 cup minced parsley leaves, divided

continued on next page



INSTRUCTIONS:

1. Preheat oven to 275°F (135°C). Spread bread evenly over 2 rimmed baking sheets. Stagger trays on oven racks and bake until completely dried, about 50 minutes total, rotating trays and stirring bread cubes several times during baking. Remove from oven and allow to cool. Increase oven temperature to 350°F (180°C).
2. In a large Dutch oven, melt butter over medium-high heat until foaming subsides (do not allow butter to brown), about 2 minutes. Add sausage and mash with a stiff whisk or potato masher to break up into fine pieces (largest pieces should be no bigger than 1/4 inch). Cook, stirring frequently, until only a few bits of pink remain, about 8 minutes. Add onion, celery, garlic, and sage and cook, stirring frequently, until vegetables are softened, about 10 minutes. Remove from heat and add half of chicken stock.
3. Whisk remaining chicken stock, eggs, and 3 tablespoons parsley in a medium bowl until homogeneous. Stirring constantly with a wooden spoon, slowly pour egg mixture into sausage mixture. Add bread cubes and fold gently until evenly mixed.
4. Use part of stuffing to stuff turkey, if desired (see note). To cook remaining stuffing, transfer to a buttered 9- by 13-inch rectangular baking dish (or 10- by 14-inch oval dish), cover tightly with aluminum foil, and bake until an instant-read thermometer reads 150°F (66°C) when inserted into center of dish, about 45 minutes. Remove foil and continue baking until golden brown and crisp on top, 15 to 20 minutes longer. Remove from oven, let cool for 5 minutes, sprinkle with remaining parsley, and serve.



Shaved Brussel Sprout Salad

From: Emily Ebrahimian

Company: Industrious

Property: FourFortyFour South Flower

INGREDIENTS:

- 1 pound Brussels sprouts, rinsed and pat dry
- 3/4 cup walnuts, lightly toasted, roughly chopped
- 3 Tbsp grated Pecorino Romano cheese, or more to taste
- 1/3 cup extra-virgin olive oil
- 2 Tbsp fresh lime juice
- 1 tsp grated lime zest
- freshly ground black pepper, to taste

INSTRUCTIONS:

1. Use a mandoline or sharp knife to cut Brussels sprouts into a thin slices. Add to large bowl.
2. Lightly toast walnuts in 325°F oven for 5-7 minutes. Let cool before chopping. Add chopped walnuts to bowl of shaved brussels sprouts.
3. Add grated Pecorino Romano, olive oil, lime juice, and lime zest to bowl.
4. Toss to combine.
5. Season with black pepper to taste. Serve immediately.



Shrimp with Feta

From: Cindy Stamegna

Company: Milliman

Property: PASARROYO

INGREDIENTS:

4 T Olive Oil

1/2 onion finely chopped

3 cloves of garlic, minced

2 cups grape tomatoes

3/4 tsp of salt

1/4 ground pepper

1/4 cup white wine

2 tbsp tomato paste

3 tbsp flat leaf parsley, chopped

1 pound large raw shrimp (tails on & devined)

4 oz Good feta cheese (the Greek one from Trader Joes is good)

INSTRUCTIONS:

Preheat oven to 400

Use an ovenproof skillet (ovenproof needed because it will transfer to the oven) and over medium heat add the olive oil and cook the chopped onion. Cook until translucent. Add the garlic and cook for another minute or so. Stir in the tomatoes and season with the salt and pepper and cook for another 5 minutes crushing the tomatoes with the back of the spoon. Stir in the wine and the tomato paste and cook until sauce is reduced. Add the shrimp and the parsley, stirring occasionally. Cook until the shrimp just starts to turn pink (about 2 minutes). Crumble the feta cheese over the top of the skillet and place in the preheated oven for about 10 minutes until bubbly and thickened. Serve with crusty bread.



Steve Garcia's Own Cheesecake

From: Steve Garcia, Principal
Company: Garcia Legal, A Professional Corporation
Property: PASARROYO

CRUST

- 1 and 1/2 cups graham cracker crumbs
- 1/2 cup brown sugar
- 1/2 cup melted butter

Mix graham cracker crumbs and brown sugar thoroughly in a small bowl. Mix in melted butter with a fork until ingredients are slightly sticky. Form to the bottom and sides of a 10-inch spring form pan approximately 1/2 inch from the top. Refrigerate while preparing filling.

FILLING

- 2 8-ounce packages of cream cheese at room temperature
- 1 and 1/2 cups granulated sugar
- Grated zest of one lemon
- 7 eggs, separated, whites at room temperature
- 1 teaspoon vanilla 1/2 teaspoon salt
- 1 tablespoon flour
- 8 ounces heavy whipping cream

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INSTRUCTIONS:

1. Preheat oven to 325 degrees. The racks should be arranged so that the cheesecake will be in the center of the oven with space above it. Beat the cream cheese in a large mixing bowl until smooth and creamy. Gradually stir in the granulated sugar until completely mixed. Separately add while stirring the vanilla, lemon zest, salt, and flour until fully mixed. Beat in 6 egg yolks, one at a time, until fully mixed. Discard the seventh. Stir in 2 ounces heavy whipping cream and refrigerate the remaining whipping cream until later. Set the filling mixture aside while you do the next step.
2. In a separate large mixing bowl, beat the egg whites until fairly stiff peaks form. The egg whites should still appear shiny, not dry. STIR one-fourth of the beaten egg whites into filling mixture, so as to lighten the mixture. Then FOLD the filling mixture into remaining beaten egg whites. The egg whites should not be completely mixed in but rather should remain in distinct lumps throughout the mixture. Immediately pour the entire mixture into the crust and place in center of 325 degree oven for at least 75 minutes. The mixture is like a soufflé and will fall if the oven is opened before 30 minutes. Therefore, do not open the oven until the time has passed.
3. After 75 minutes, to test doneness, observe the cheesecake. It should have a nicely rounded dome. If it does not, close oven and bake 5-10 minutes longer, then check again. It is done if a rounded dome has formed and begun to crack slightly around the edges, or if, when jiggled, the cheesecake appears fairly firm and jiggles evenly. If it appears too liquid in the middle when jiggled or the dome is not fully formed, it is not done. In any event, the cheesecake should not be left in the oven more than 1-1/2 hours.
4. When done, remove the cheesecake from the oven and place the spring form pan on a rack to cool. The cheesecake may be refrigerated after 30 minutes. You will notice that as the cheesecake cools, the dome will collapse and form a crater approximately 1/2 inch deep. This is normal.

TOPPING

Remaining heavy whipping cream
2 tablespoons powdered or granulated sugar
1 teaspoon vanilla extract

Chill a small mixing bowl and the beaters of an electric mixer or a whip if beating by hand. Pour the remaining six ounces of heavy whipping cream into the small chilled mixing bowl, gradually adding powdered sugar and vanilla. When whipping cream is stiff, spoon it into the crater in the top of the cheesecake and smooth it out. If desired, a fruit topping, such as blueberries or strawberries, may be spooned over the top of the cheesecake.

Hint: When cutting, keep a fork nearby the knife you are using and clean the knife with the fork often. The pieces will cut more cleanly, and the server will have all of the leftover cheesecake on the fork to enjoy!

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Strawberry Jello Salad

From: Jen Moreno

Company: Fiduciary Trust International

Property: FourFortyFour South Flower

INGREDIENTS:

- 1-6 oz strawberry jello or 2-3 oz. pkg's
- 20 oz frozen sliced strawberries, thawed
- 1 can crushed pineapple, drained really well
- 4 mashed bananas
- 2 C boiling water
- 1-16 oz. Sour cream

INSTRUCTIONS:

1. Dissolve jello in boiling water
2. Add strawberries, pineapple, banana
3. Pour half into sheet pan, put in fridge to get firm, don't refrigerate remaining jello mixture
4. When jello is firm top with sour cream
5. Spoon on remaining jello, refrigerate.



Sweet Potato Dessert

From: Julissa Ruiz
Company: Atkinson, Andelson, Loya, Ruud, & Romo
Property: PASARROYO

INGREDIENTS:

3 cups sweet potatoes
1/3 cup milk
1 1/2 stick butter
1/2 cup white sugar
1 tsp vanilla extract
1 egg
1 cup coconut flakes
1 cup light brown sugar
1 cup chopped pecans
1/2 cup rising flour or flour

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. In a large bowl, mix together:
 - 3 cups cooked and mashed sweet potatoes
 - 1/3 cup of milk
 - 1 stick of melted butter
 - 1/2 cup of white sugar
 - 1 teaspoon vanilla extract
 - 1 egg, beaten
 - And spread in a square pan.
3. *In another bowl, mix together:*
 - 1 cup coconut flakes
 - 1 cup light brown sugar
 - 1/2 stick of melted butter
 - 1 cup chopped pecans
 - 1/3 cup of rising flour
4. Spread the topping evenly over sweet potato casserole and bake 25 to 30 minutes or until golden brown.



Truffle Pizza

From: Sean P. McCusker
Company: Dolchin, Slotkin & Todd, P.C
Property: 2 Liberty Place

INGREDIENTS:

Dough ball that makes a 12 inch pizza
2 1/2 ounces mixed mushrooms (oyster, pioppini, lobster, lions Maine mushrooms preferred)
1 ounce smoked pancetta thinly sliced
1/4 inch squares
2 1/2 ounces sliced provolone (7 slices)
1 teaspoon size drizzle white truffle oil
Maldon salt
1/4 ounce arugula
Shaved Asiago or Parmigiano
1 1/2 ounces Fromage blanc cheese
1 1/2 ounces olive oil
Salt & fine black pepper
Shaved white summer truffle (optional)

INSTRUCTIONS:

1. Mushroom preparation: Clean and trim mushrooms. I prefer to keep the mushroom shape rather than chopping them in small pieces.
2. Add olive oil to a medium sized sauté pan over medium heat.
3. Place mushrooms into the pan continuously tossing or stirring for 2 to 3 minutes.
4. Lightly salt and pepper your mushrooms and set aside. You want your mushrooms to still be slightly firm.
5. Pizza preparation: Shape and stretch your pizza into a 12- to 14-inch circle.
6. Place provolone on your pizza, then the mushrooms and pancetta.
7. Place your pizza into your oven and bake.
8. When finished take your pizza out of the oven and cut into desired slices.
9. Add the ingredients in this order; arugula, shaved Asiago or Parmigiano, fromage blanc pinched in small pieces, white truffle oil or shaved truffles and Maldon salt.
10. Serve and enjoy.



Vegan Green Bean Casserole

From: Leah Snell
Company: Snowden Lane Partners
Property: PASARROYO

I have tried a LOT of vegan recipes over the years, always looking to find something that tastes close to - and looks similar to - the non-vegan version. This green bean casserole recipe is fantastic, and people don't even know the difference!

INGREDIENTS:

- 1/4 cup vegan margarine
- 1/4 cup flour
- 1 and 1/4 cups vegetable broth
- 1 Tbsp soy sauce
- 1 tsp onion powder
- 2 Tbsp vegetable oil
- 1/4 cup nutritional yeast (looks like yellow flake fish food, but adds a ton of cheesy flavor to recipes. Can be found at Trader Joes, Whole Foods, most places these days)
- 2 14 ounce cans of French style green beans, well drained
- 1 3 ounce can French friend onions

INSTRUCTIONS:

1. Preheat oven to 350 degrees
2. In a small saucepan, melt the vegan margarine and add the flour to make a paste (medium heat). Add the vegetable broth, soy sauce, garlic powder, and onion powder. Stir frequently until the sauce thickens (might be a few minutes but it will happen). Whisk in the vegetable oil and the nutritional yeast. Stir until combined and take off heat.
3. Put the well-drained green beans in a casserole dish and pour the sauce over the beans. Mix to combine.
4. Bake the beans in the oven for 10 minutes, then pull them out and add the fried onions on top. Put them back in the oven for another 10 minutes. Best served warm from the oven.

This recipe doubles well if you need a larger portion



White & Sweet Scalloped Potatoes

From: Meredith Flaherty

Company: Paycom

Property: 2 Liberty Place

Serving Size: 12

INGREDIENTS:

- 1 1/2 lbs white and sweet potatoes (about 4 large of each)
- 4 oz shredded Gruyere cheese
- 3 cloves fresh minced garlic
- 1/2 tsp of salt and pepper
- 2 cups heavy cream
- Non-stick cooking spray (or butter)

INSTRUCTIONS:

1. Preheat oven to 350 F
2. Wash and dry potatoes. Cut into thin round slices and set aside.
3. Mix together shredded cheese, salt, pepper and minced garlic in a bowl
4. Spray or butter a 2qt casserole dish. Line the potatoes, slightly overlapping, in a circular pattern until dish is covered in one layer.
5. Pour 1/2 cheese mixture over potatoes and 1 cup of heavy cream. Begin to line again and top with remainder cheese and heavy cream.
6. Cover with foil and bake 45 minutes.
7. Uncover and bake for additional 35 minutes until potatoes are tender and browned.

Optional:

For softer potatoes, wash, skin and boil until tender then follow instructions.



White Chocolate Bread Pudding

From: Soraya Dancsecs
Company: Endeavour Capital
Property: FourFortyFour South Flower

INGREDIENTS:

Bread Pudding:

- 15 ozs. quality white chocolate chips or chunks (I used Guittard)
- 1 loaf of Trader Joe's Brioche Bread plus an additional 3 slices (cut into 1-2" chunks)
- 4 1/2 cups heavy cream
- 1 1/2 cups milk
- 12 large egg yolks
- 3 whole large eggs

White Chocolate Sauce (make after bread pudding has baked):

- 5 ozs. quality white chocolate chips or chunks (I used Guittard)
- 1/2 cup cream
- Bittersweet or semi-sweet chocolate shavings

INSTRUCTIONS:

1. Cut the brioche bread into chunks and leave out overnight on a baking sheet to "stale" a bit - or you can lightly toast for a couple minutes at 275 degrees before making your bread pudding. Pour the bread chunks into a 9 x 12 baking dish.
2. Preheat the oven to 350 degrees.
3. In a large saucepan, heat the 4 1/2 cups heavy cream and milk until steaming but NOT boiling. Remove from heat. Add the 15 ozs. white chocolate chips/chunks and stir until thoroughly mixed in.
4. In a large mixing bowl, beat the egg yolks and eggs until frothy. Slowly add the white chocolate/cream/milk mixture in a thin, steady stream, whisking constantly.
5. Pour the mixture over the bread chunks until fully covered. Use a wooden spoon to carefully submerge each bread chunk so it soaks up the custard. Let bread chunks soak up the custard for 20 minutes. Cover the bread pudding with silver foil.
6. Bake the bread pudding for 1 hour. Remove silver foil and bake an additional 20 minutes or until the bread pudding is golden and has puffed up.
7. Pour 1/2 cup of heavy cream into a small saucepan and heat until almost boiling. Add the 5 ozs. white chocolate chips/chunks and stir until melted/mixed.
8. Grate bittersweet shavings over the bread pudding.
9. Serve with warmed white chocolate sauce.



Zebra Striped Shortbread Cookies

From: Melissa Schulley

Company: HealthSpring

Property: 2 Liberty Place

INGREDIENTS:

- 2 1/3 cups all-purpose flour, divided
- 1 1/2 tsp. kosher salt, divided
- 1/3 cup Dutch-process cocoa powder
- 1 1/4 cups (2 1/2 sticks) unsalted butter, room temperature
- 2/3 cup granulated sugar
- 1/4 cup powdered sugar
- 1 large egg yolk
- 1 tsp. vanilla extract or paste
- 1 large egg, beaten to blend
- 1/4 cup sanding sugar (any color)

INSTRUCTIONS:

1. Whisk 1 1/3 cups flour and 3/4 tsp. salt in a medium bowl. Whisk cocoa powder, remaining 1 cup flour, and remaining 3/4 tsp. salt in another medium bowl. These are the bases for your chocolate and vanilla doughs.
2. Beat butter, granulated sugar, and powdered sugar in the bowl of a stand mixer on medium-high speed until light and fluffy, about 4 minutes. Add egg and vanilla and beat until smooth. Divide mixture between the 2 bowls of dry ingredients (about 1 cup in each). Scrape vanilla mixture back into stand mixer bowl (save the mixing bowl) and beat on low speed just until combined. Return to reserved bowl. Repeat process with chocolate mixture.
3. Arrange 2 large sheets of parchment paper on a work surface. Dollop one-quarter of chocolate dough in the center of each sheet and pat into rough 6x2" rectangles. Dollop one-quarter of vanilla dough on top of each chocolate slab and pat into rectangles the same size and shape so that you have 2 layers each. Repeat entire process so you have 4 alternating layers. Tightly press stacked dough into cylinders about 1 1/2" wide and 8" long, using the parchment to help you. Wrap logs in plastic wrap and chill until very firm, at least 2 hours.
4. Preheat to 350°F. Working one at a time, unwrap dough and brush with egg. Carefully sprinkle surface with sanding sugar and roll logs in sugar to coat well (really press dough into sugar so it sticks). Slice into rounds a generous 1/4" thick, rotating after every few cuts to keep slices round. Arrange cookies on parchment-lined baking sheets, spacing 2" apart. Bake, rotating baking sheets top to bottom and front to back halfway through, until edges are just set, 12-14 minutes. Let cool on baking sheets.