



Get Cookin'

**Coretrust Holiday
Cookbook 2022**



CORETRUST

MANAGEMENT, LP



“Get Cookin” Coretrust Management 3rd 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!

Jessica Wang
FourFortyFour South Flower
Los Angeles, CA

Elvira Navarro
PASARROYO
Pasadena, CA

Candace Ryan
2 Liberty Place
Philadelphia



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Apple Dumplings

From: Kyle Hench
Company: US Bank
Property: 2 Liberty Place

INGREDIENTS:

3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/3 cup cold water
8 medium tart apples, peeled and cored
8 teaspoons butter
9 teaspoons cinnamon sugar, divided

Sauce:

1-1/2 cups packed brown sugar
1 cup water
1/2 cup butter, cubed

INSTRUCTIONS:

1. In a large bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide into 8 portions. Cover and refrigerate at least 30 minutes or until easy to handle.
2. Preheat oven to 350°. Roll each portion of dough between 2 lightly floured sheets of waxed paper into a 7-in. square. Place an apple on each square. Place 1 teaspoon butter and 1 teaspoon cinnamon sugar in the center of each apple.
3. Gently bring up corners of dough to each center, trimming any excess; pinch edges to seal. If desired, cut out apple leaves and stems from dough scraps; attach to dumplings with water. Place dumplings in a greased 13x9-in. baking dish. Sprinkle with half the remaining cinnamon sugar.
4. In a large saucepan, combine sauce ingredients. Bring just to a boil, stirring until blended. Pour over apples; sprinkle with remaining cinnamon sugar.
5. Bake until apples are tender and pastry is golden brown, 50-55 minutes, basting occasionally with sauce. Serve warm.



Baby Bella Brown Mushrooms

From: Blanca Enriquez

Company: NAI

Property: PASARROYO

INGREDIENTS:

Baby Bella Brown Mushrooms 8oz (for whatever reason, they taste better than white mushrooms)

Jimmy Dean Sage Sausage 16 oz

Philadelphia or any cream cheese 8 oz

Alouette Garlic Herb Soft Cheese 6.5 oz

1/2 cup Italian breadcrumbs

Parmesan cheese

INSTRUCTIONS:

1. PREHEAT OVEN TO 400 degrees, spray baking sheet.
2. Wash and remove stems from mushrooms and place on baking sheet.
3. Cook sausage over medium heat, don't let it clump together. Make sure it is evenly cooked.
4. While its cooking, mix the cream cheese and Alouette garlic cheese together until it is evenly blended
5. Drain the excess grease from cooked sausage and toss onto cream cheese mixture, mix it up,
6. Then toss in the bread crumbs, mix it up really good.
7. Start stuffing the mushrooms with mixture, sprinkle a generous amount of parmesan cheese on top of each mushroom.
8. I press down the mixture with a spoon so when I sprinkle the parmesan cheese on top it doesn't fall off.

Toss in oven for 20 minutes, take out, let cool and there you have it... I PROMISE THESE WILL BE THE BEST MUSHROOMS YOU'VE EVER HAD!!



Cinnamon Sugar Grilled Donuts

From: Kyle Hench
Company: US Bank
Property: 2 Liberty Place

INGREDIENTS:

- 1/4 cup granulated sugar
- 1 tablespoon Ground Cinnamon
- 1/4 cup butter, melted
- 2 tablespoons packed brown sugar
- 1 can refrigerated biscuits

INSTRUCTIONS:

1. Mix granulated sugar and cinnamon in medium bowl. Mix butter and brown sugar in small bowl. Set aside. Cut out center of biscuits with small round cookie cutter. (Or use the cap of the cinnamon bottle to cut out the donut hole. Just be sure to flour the cap to prevent the dough from sticking.)
2. Grill donuts and donut holes over medium-low heat 4 to 6 minutes per side. Brush with butter mixture just before removing from grill. Toss immediately in cinnamon sugar. Serve with fresh fruit and whipped cream, if desired.



Crabmeat Quiche

From: Beth deLuca

Company: Buchanan Ingersoll & Rooney PC

Property: 2 Liberty Place

INGREDIENTS:

- 3 eggs (slightly beaten)
- 1 c. sour cream
- 1/2 t. Worcestershire sauce
- 3/4 t. salt
- 1 c. coarsely shredded Swiss cheese
- 1 (7 1/2 oz) can crabmeat (drained and shredded)
- 1 (3 1/2 oz) can French fried onions
- 1 9" baked pastry shell

INSTRUCTIONS:

1. Heat oven to 300 degrees.
2. Combine eggs, sour cream, Worcestershire sauce and salt. Stir in cheese, crabmeat and fried onions. Pour into baked pastry shell.
3. Bake 60 minutes, or until custard is set and a silver knife inserted comes out clean. Serve hot.

Baking time: 60 minutes

Yield: Serves 8



Cranberry Cream Cheese Crescent Bites

From: Leah Snell

Company: Snowden

Property: PASARROYO

Recipe from Pillsbury (a fantastic appetizer that everyone will love)

INGREDIENTS:

- 4 oz. cream cheese, softened
- 3 Tbsp chopped dried cranberries
- 1 Tbsp chopped fresh chives
- 1 tsp finely diced jalapeno (deseed it first to take away most of the heat)
- 1 can (8 oz) refrigerated crescent dough

INSTRUCTIONS:

1. Heat the oven to 375 degrees. Line two cookie sheets with parchment paper.
2. In a medium bowl, mix the cream cheese, cranberries, chives and jalapeno.
3. Unroll dough on clean work surface and do not detach the pre-cut crescents. Press the whole roll into a 12 x 8 inch rectangle (firmly press the perforations together to seal). With a pizza cutter or sharp knife, cut into 6 rows by 4 rows to make 24 squares.
4. Place 1 teaspoon of the cream cheese mix onto the center of each square. Bring the 4 corners of the square together in the middle to slight overlap slightly at the top. Twist and pinch to seal, leaving small gaps between the seams. Place on cookie sheets.
5. Bake 11-13 minutes or until golden brown. Serve warm (this part is important - they aren't nearly as good cold).



Enchiladas Verdes

From: Rosario Torres
Company: ECMC
Property: FourFortyFour South Flower

INGREDIENTS:

1 chile poblano
1 chile serrano
1 chile jalapeño
Cream of Chicken
Knorr's chicken bouillon
Cilantro
Sour cream (preferably Cacique brand)
Shredded chicken
Tortillas
Shredded lettuce
Tomato and onion slices

INSTRUCTIONS:

1. Roast chile poblano over an open flame. Be sure to get all sides roasted. Let cool and peel burned skin.
2. In a blender, mix sour cream, cream of chicken, poblano Chile and other chiles, cilantro.
3. Once blended, pour sauce over a pan over medium heat and mix knorr chicken bouillon to taste. Be careful not to include too much, it is a salty ingredient.
4. In a separate pan, pour a little oil and heat tortillas. Be careful not to fry. The oil will allow you to easily roll up the tortilla once you include shredded chicken
5. Pour over the sauce mixture and top with cheese of your choice, lettuce, tomatoes and sliced onions.

Provecho!



Fast and Fancy Macaroons

From: Beth deLuca

Company: Buchanan Ingersoll & Rooney PC

Property: 2 Liberty Place

INGREDIENTS:

- 14 oz. flake coconut
- 14 oz. can sweetened condensed milk
- 2 teaspoons vanilla

INSTRUCTIONS:

1. Combine all ingredients. Mix well.
2. Drop from teaspoon 1 inch apart on well-greased cookie sheets.
3. Bake at 350 degrees for 10 minutes until lightly browned.



Fresh Cranberry Sauce with Orange

From: Rachel Rosstedt

Company: Kimley Horn

Property: 2 Liberty Place

INGREDIENTS:

12 ounces fresh cranberries

1 orange , with the peel ON

1 cup granulated sugar

INSTRUCTIONS:

1. Wash orange and cranberries.
2. Slice the very edge root ends off of the orange, just until you see the flesh. Leave the rest of the skin ON the orange and slice it into 8 pieces.
3. Place the fresh cranberries, orange slices and sugar in your food processor and process until smooth (or until no large chunks remain).
4. Refrigerate until ready to serve.



Hibiscus Tea Recipe

From: Emily Clarida
Company: Syska Hennessy Group
Property: FourFortyFour South Flower

This recipe makes 8 cups. If you're in a hurry, you can add the sweetener at the same time when boiling, but it is better to add it after straining the flowers, leaves, skin, and spices.

INGREDIENTS:

- 2 cups hibiscus flowers
- 1/2 lemon
- 2 cinnamon sticks
- 4 cardamom Pods
- 6 cloves
- 5 tbsp chopped ginger
- Pineapple skin and leaves
- 1/2 cup monk fruit sweetener or sweetener of choice
- 10 cups of water

INSTRUCTIONS:

1. Pour the hibiscus flowers into a colander and rinse thoroughly under running water.
2. Chop the ginger into small pieces and the lemon in half.
3. Remove skin, core, and a few leaves from the pineapple top and rinse. (Save pineapple for your eating pleasure)

TO MAKE IN THE INSTANT POT

- Add the sorrel to the instant pot.
- Add the pineapple skin, core, and leaves to the instant pot.
- Add 10 cups of water, lemon, ginger, and cinnamon sticks, cloves, and cardamom pods.
- Set the instant pot to Manual and set it to 10 mins on high pressure.
- When it is done, let it naturally release.
- Strain the hibiscus leaves and pineapple pieces using a fine mesh strainer.
- While it is still hot, add your choice of low carb sweetener and mix in.
- Let it cool down and serve chilled.

TO MAKE ON THE STOVE

- Add the sorrel to a pot on the stove.
- Add the pineapple skin, core, and leaves to the pot.
- Add 10 cups of water, lemon quarters, ginger, and cinnamon sticks, cloves, and cardamom pods.
- Turn the heat to high and bring to a boil.
- Turn the heat back to medium and let simmer for 15-20 minutes.
- Strain the hibiscus leaves and pineapple pieces using a fine mesh strainer.
- While it is still hot, add your choice of low carb sweetener and mix in.
- Let it cool down and serve chilled.



Holiday Salad Dish

From: Cecilia Tseng

Company: Hines

Property: FourFortyFour South Flower

INGREDIENTS:

- 1.5 Frisée lettuce, roughly chopped
- 0.5 head radicchio, thinly sliced
- 2 avocados, peeled and sliced
- 5 ounces baby arugula
- 3 ounces artichoke hearts
- 2 oranges
- 0.5 cup pomegranate seeds
- 1 cup pecan halves
- 2 tablespoons Sliced Onions
- 1 ounce feta cheese, crumbled

Dressing:

- 1 small garlic clove
- 2 tablespoons pumpkin spice
- 2 tablespoons honey
- 2 tablespoons champagne vinegar
- 2 tablespoons Dijon mustard
- 1/2 cup olive oil
- Some salt and black pepper



Hungarian Kiflis

From: Melissa Schulley

Company: Healthspring

Property: 2 Liberty Place

INGREDIENTS:

4 3/4 c all-purpose flour

2c butter

4 large egg yolks

1c sour cream

INSTRUCTIONS:

1. In a large bowl, place the flour and the butter. Using a pastry blender or two knives, cut the butter into the flour until mixture resembles coarse crumbs.
2. Add the egg yolks and sour cream; stir with a fork until combined.
3. Turn the dough onto a lightly floured work surface. Knead the dough with your hands until it is smooth and can be shaped into a ball. If dough is too sticky, knead in more flour.
4. Wrap dough in plastic wrap and refrigerate.
5. Preheat oven to 400 degrees.
6. On a lightly floured surface, roll out dough. Using a pastry wheel, cut a rectangle of dough into 3-inch squares. Place a heaping teaspoon of filling of your choice in the center of each square; bring one corner of the dough over the filling to the opposite corner; pinch edges together.
7. Place kiflis on baking sheet and brush with beaten egg.
8. Bake for 10 minutes or until cookies are golden brown. Remove from oven and sprinkle with powdered sugar.



Jingle Juice Holiday Punch

From: Kyle Hench
Company: US Bank
Property: 2 Liberty Place

INGREDIENTS:

Whipped Vodka
Pink Champagne or Sparkling Rosé
Cherry 7-up



Lemon Herb Goat Cheese Appetizer

From: Yessica Casillas
Company: Northern Administrators
Property: PASARROYO

INGREDIENTS:

1/4 cup Olive Oil
1 tbsp finely grated Meyer lemon zest, plus 2 tbsp juice
1/4 cup fresh flat leaf parsley, chopped
2 tbsp fresh dill, chopped
2 tbsp chopped fresh chives
1 tbsp pink peppercorns, chopped
1 10-ounce log fresh goat cheese
Baguette, for serving
Vegetables (of your liking such as cucumbers, snap peas) for serving

INSTRUCTIONS:

1. In a bowl, whisk together oil and lemon juice. Transfer to a serving plate or platter.
2. In a second bowl, combine herbs, lemon zest and peppercorns; spread onto a cutting board.
3. Place the goat cheese log on top and roll to evenly coat the outside so you can no longer see the white of cheese. Place on top of oil mixture and serve with baguette and vegetables.



Homemade Lemonade

From: Jade Wong

Company: Futronics (NA) Corporation

Property: PASARROYO

Honestly, it seems like such a simple process to make lemonade. Just juice some lemons and add some sugar and water! But once I followed these details and techniques, I have never gone back to the old methods. This is the best lemonade I've ever tasted.

Yields: 6 cups

INGREDIENTS:

- 6 lemons, scrubbed and washed
- 1 1/4 cup of sugar (white or cane sugar preferred)
- 5 cups of water

INSTRUCTIONS:

1. Scrub and wash the lemons thoroughly. Peel the first layer of yellow zest off all the lemons until they're white.
2. Juice all the lemons and set aside 1-3 nicely-cut slices in the pitcher for decoration.
3. In a medium mixing bowl, combine the yellow zest and the sugar. Toss until all the zest is coated in sugar. Let the mixture sit for 2 hours to overnight.
4. Boil water and add your zest-sugar mixture. Stir until the sugar is dissolved completely.
5. Strain and discard the zest.
6. Pour the sugar-water and the lemon juice into the pitcher. Be sure to mediate the temperature of whatever you're pouring. Glass is prone to shatter if its changes temperatures abruptly, like with boiling sugar-water and cold lemon juice.
7. Feel free to adjust the water content if the lemonade is too strong. Chill before serving or add a few ice cubes.



Macaroni and Cheese (Lost Recipe)

From: Kim P. Mc Chesney

Company: Wells Fargo

Property: PASARROYO

INGREDIENTS:

- 1 lb. elbow macaroni
- 4 tbsp. (1/2 stick) butter - cut up
- 3 3/4 cups whole milk
- 3/4 cup ricotta cheese or cottage cheese (small curd) - OPTIONAL
- 3 oz. cream cheese - cut up
- 3 cups shredded Jack cheese
- 5 cups shredded Gouda cheese
- Salt and Pepper

INSTRUCTIONS:

1. Heat oven to 350.
2. Cook pasta in a large pot of boiling salted water until just tender. Drain well.
3. In a large bowl mix butter, milk, ricotta cheese, cream cheese, jack cheese and 3 cups of the gouda cheese. Season with salt and pepper to taste. Mix in drained pasta.
4. Spoon into a 9 x 13 glass baking dish. Top with remaining 2 cups of gouda cheese.
5. Bake 45 to 50 minutes until golden. Serve hot or at room temperature.

(This makes 2 pans of 9 x 13 and 1 pan of 6 x 6.)

Serves: 12



Pork Mazesoba

From: Jade Wong
Company: Futronics (NA) Corporation
Property: PASARROYO

Tossed dry noodles is a staple meal among all East Asian cultures. From mazesoba to jjajangmen, everyone is guaranteed to enjoy it! Yields: 4 servings

INGREDIENTS:

For the pork:

200g ground pork
1 tbsp light soy sauce
1 1/2 tbsp dark soy sauce
1 1/2 tsp sugar
1/4 white onion (diced)
3 cloves garlic (minced)
1/2 cup cold water
1 tbsp corn starch
1/4 tsp black pepper
1 tbsp cooking oil

For the noodles:

400g plain noodles (Asian supermarkets often have these, they're often sold dry or soft)
1/2 cup chicken broth
4 tsp light soy sauce

For the toppings:


4 egg yolks (raw or poached)
4 cloves of garlic (minced very finely)
Nori (unflavored seaweed)
Green onions (chopped)
Chinese chives (chopped)
Bonito flakes

INSTRUCTIONS:

For the pork:

1. Heat oil, onion, and garlic in a pan over medium heat and sauté for 1-2 minutes until fragrant.
2. Add in the ground pork, light soy sauce, dark soy sauce, and sugar. Cook until the meat is almost all brown.
3. In a small bowl, combine the water and cornstarch. Add the starch-water to the pork.
4. Mix it all together and bring to a boil. Simmer on low-medium heat as the rest of the pork cooks in the sauce.
5. Add black pepper and stir until cooked.

Continued



For the noodles:

Cook the noodles according to package directions.

For the mazesoba:

To each of 4 bowls, add 2 tbsp of chicken broth and 1 tsp of light soy sauce.

Add noodles to each bowl and toss.

Top each bowl with ground pork, 1 egg yolk, a bit of minced garlic, a small sheet of nori (or cut up into strips), chopped green onions, chopped chives, and a large pinch of bonito flakes.

Toss and serve, or serve and toss!



No-Knead Artisan Bread

From: Jade Wong
Company: Futronics (NA) Corporation
Property: PASARROYO

Such an easy bread recipe that anyone with an oven can make! I am terrible at baking but this bread always turns out exactly how I want it to, fluffy and perfect for dipping.

Yields: 1-2 medium loafs

INGREDIENTS:

3 1/4 cup all-purpose or bread flour
2 tsp salt
2 tsp active dry/instant yeast
1 1/2 cup water

INSTRUCTIONS:

1. Combine all the dry ingredients thoroughly.
2. Add water and mix until a wet, sticky dough is formed.
3. Grease a large bowl and place your dough inside. Cover the bowl with plastic wrap. Let sit for 2-3 hours in room temperature.
4. OPTIONAL: Leave the dough in the refrigerator overnight to up to 3 days.
5. Preheat the oven to 475°F. Line parchment paper on a baking pan or find a Dutch oven.
6. With floured hands, remove the dough from the bowl. Shape the dough into a circular lump or a long, baguette shape on your baking pan/Dutch oven.
7. OPTIONAL: Score the bread with a sharp knife or razor blades.
8. Bake at 475°F for 20-25 minutes.

Bread Dipping Oil

2-3 large garlic cloves (minced or ground)	1 tsp dried rosemary
1 tbsp dried oregano	1 tsp garlic powder
1 tbsp dried parsley	1 tsp red pepper flakes
2 tsp onion powder	Extra-virgin olive oil
2 tsp dried thyme	Parmesan cheese
2 tsp dried basil	Salt to taste
2 tsp cracked black pepper	

Combine everything. Adjust ingredients to your liking.



Persimmon Cookies

From: Raquel Andino

Company: UBS

Property: PASARROYO

INSTRUCTIONS:

In large bowl stir together:

1/2 cup softened butter or margarine

1 cup sugar

1 egg

1 cup persimmon pulp (hachiya)

In separate bowl mix:

2 cups flour

1/2 tsp salt

1/2 tsp baking soda

1/2 tsp cinnamon

1/2 tsp nutmeg

Pinch of ground cloves

Add dry ingredients to persimmon/butter mixture

Add 1/2 cup chopped walnuts

Drop by teaspoon on greased cookie sheet and bake for 15-20 mins at 350 degrees



Potato Tacos (Tacos de Papa)

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

INGREDIENTS:

3 Red Potatoes
1/4 stick of butter (preference is real butter)
Corn tortillas (recommend Trader Joe's)
Onions and garlic (optional)
Romaine lettuce
Plain Greek Yogurt (container)
Green or red salsa/chili
Grape seed oil (or any high frying healthy oil)
Tooth picks

INSTRUCTIONS

1. Boil on high heat the potatoes with skin
2. Once potatoes soften mix in about 1/2 stick of butter
3. Sautee onions and garlic briefly and mix with the mashed potatoes
4. Stuff the ingredients into a tortilla and tie down with a tooth pick
5. On high heat fry each side until slightly brown - flip constantly so they do not burn
6. Take out the tooth picks and cover with lettuce, salsa and a bit of yogurt



Pumpkin Bread With Salted Maple Butter

From: Taylor Morgan

Company: Kimley Horn

Property: 2 Liberty Place

BREAD INGREDIENTS:

Nonstick vegetable oil spray	1/8 tsp. ground cloves
2 1/2 cups all-purpose flour	2 large eggs
2 tsp. ground cinnamon	1 15-oz. can pumpkin purée
2 tsp. kosher salt	1 Tbsp. plus 1 tsp finely grated ginger (from about one 3" piece fresh ginger)
1 tsp. baking powder	3/4 cup plus 1 Tbsp. sugar
1/2 tsp. baking soda	1 cup extra-virgin olive oil
1/2 tsp. freshly grated nutmeg	1/2 cup raw pumpkin seeds

INSTRUCTIONS

1. Preheat oven to 325°. Lightly coat a 9x5" loaf pan with nonstick spray. Line bottom of pan with parchment, leaving a generous overhang on both long sides.
2. Whisk flour, cinnamon, kosher salt, baking powder, baking soda, nutmeg, and cloves in a medium bowl.
3. Whisk eggs, pumpkin purée, ginger, and 1 1/2 cups sugar in a large bowl. Stream in oil, whisking constantly until mixture is homogeneous. Gently fold half of dry ingredients into egg mixture until no dry spots remain. Repeat with remaining dry ingredients, stirring to combine but being careful not to overmix.
4. Transfer batter to prepared pan; smooth top with a spatula. Scatter pumpkin seeds over batter, pressing lightly to adhere. Sprinkle seeds with remaining 1 Tbsp. sugar. Bake bread, rotating pan once halfway through, until a tester inserted into the center comes out clean, 80–90 minutes.
5. Let cool slightly, then run a knife or small offset spatula around pan to help loosen bread. Using overhang, transfer bread to a wire rack and let cool.

Do Ahead: Bread can be baked 4 days ahead. Cover tightly with plastic wrap and keep at room temperature.

Continued



MAPLE BUTTER INGREDIENTS

1 1/2 sticks (3/4 cup) unsalted butter, room temperature

1/4 cup pure maple syrup

3/4 tsp. flaky sea salt, plus more for serving

MAPLE BUTTER INSTRUCTIONS

1. Using an electric mixer on medium-high speed, beat butter in a large bowl, scraping down sides, until light and fluffy, 5–6 minutes. Add maple syrup and 3/4 tsp. sea salt and beat, scraping down sides of bowl once more, just until incorporated.
2. Transfer maple butter to a small bowl; season with more sea salt.

Do Ahead: Maple butter can be made 5 days ahead. Cover tightly with plastic wrap and chill. Let come to room temperature before using.



Pumpkin Mac and Cheese

From: Melissa Schulley

Company: Healthspring

Property: 2 Liberty Place

INGREDIENTS:

2T butter
2 garlic cloves, chopped
1T thyme leaves
9 sage leaves
1 lb pasta
1c coconut milk
3oz cream cheese
1c pumpkin puree
1 1/2 c shredded cheddar cheese
1 1/2 c shredded gouda cheese
1t garlic powder
1t onion powder
1t paprika
1/4 t cayenne pepper
1/4 t nutmeg
Salt and pepper

INSTRUCTIONS

1. Melt the butter with garlic, thyme, and sage in a large pot. Allow butter to brown around the garlic, 3-5 minutes. Once browned, remove the sage leaves and set aside.
2. To the pot, add the pasta and toss. Add 4 cups of water and bring to a boil. Add 1 1/2 t salt. Cook for about 8 minutes. Do not drain the water. Stir in milk, cream cheese, and pumpkin, and cook until cream cheese has melted and pasta is al dente, about 5 minutes.
3. Add the cheddar and gouda, onion powder, paprika, cayenne, and nutmeg and stir until melted and creamy.
4. Season with salt and pepper. If the sauce feels thick, add 1/4 c milk or water to thin.



Spaghetti Sauce

From: Lupe Tsukahira
Company: Syska Hennessy Group
Property: FourFortyFour South Flower

INGREDIENTS:

2 Tbsp. Olive Oil
1 lbs. Ground Beef
1/4 cup Chopped Onion
2 Bay Leaves
1/4 tsp. Chili Power
2 Tsp. Melted Butter
2 Clove Minced Garlic
1 (1 lb. 13 oz) Can Whole Tomatoes
1 (16 oz) Can Tomato Paste
1 Tsp. Basil
1/2 Tsp. Salt
2 Tbsp. Chopped Parsley

INSTRUCTIONS

1. Heat oil, add beef, onion, and garlic. Brown meat, add tomatoes, paste and seasonings.
2. Cover and simmer 30 minutes. Add water if sauce is too thick. Stir in parsley and melted butter.
3. Serve with cooked spaghetti.

Makes 4 cups



Spiced Caramel Apple Cider

From: Kyle Hench
Company: US Bank
Property: 2 Liberty Place

INGREDIENTS:

- 4 cups apple cider
- 1/4 cup caramel topping
- 1 teaspoon Apple Pie Spice
- 2 teaspoon Pure Vanilla Extract

INSTRUCTIONS

1. Bring apple cider, caramel topping and apple pie spice to simmer in medium saucepan. Stir in vanilla.
2. Pour into serving cups. Serve topped with whipped cream, additional caramel topping and apple pie spice, if desired.

Makes 4 1 cup servings



Tamale Pie

From: Irma Villegas-Gonzales
Company: Parker Stanbury LLP
Property: FourFortyFour South Flower

It's all about that skillet cornbread crust. Super easy to make. Serves: 8

INGREDIENTS:

1 box JIFFY corn muffin mix	1 tsp. chili powder
1 egg	1 lb. ground beef
1/2 c. sour cream	1 c. cheddar cheese, shredded
1/2 c. creamed corn	1 c. Monterey Jack Cheese, shredded
1/3 c. red enchilada sauce	small handful cilantro leaves, chopped (optional)
1 onion, chopped	kosher salt
2 cloves garlic, minced	ground pepper
1 tsp. cumin	

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. **Prepare cornbread base.** In a medium bowl, combine corn muffin mix, sour cream, creamed corn and egg. Whisk until evenly combined. Pour into a large cast iron skillet and bake for 20 minutes, or until golden brown on top. Let cool slightly in pan.
3. **Meanwhile, make your taco meat.** Sauté onions over medium heat. Season with salt, pepper and spices and cook until soft. Add garlic and cook until fragrant, about 30 seconds. Add the ground beef and stir to break up meat. Season to taste and sauté until cooked through. Remove skillet from stove top and drain excess fat.
4. Poke entire surface of cornbread with a fork. Pour enchilada sauce over the cornbread. Add the meat mixture and top with shredded cheese. Cover with foil and bake until the cheese is melted, about 20 minutes. Remove foil and broil until cheese begins to brown, about 5 minutes.
5. Top with cilantro, if desired.



Upside-Down Apple French Toast

From: Sara DeLeon

Company: National Association of Water Companies

Property: 2 Liberty Place

INGREDIENTS:

- 4 eggs
- 1 cup whole milk
- 1 tsp pure vanilla extract
- 1/4 tsp ground cinnamon
- 1/2 loaf challah bread, cut into 1" thick slices
- 1/2 stick unsalted butter, cut into small cubes
- 1 cup light brown sugar, plus more for sprinkling, divided
- 4 Granny Smith apples
- 1/4 cup heavy cream
- 1/2 cup pecans
- 1/2 cup dried cranberries
- confectioners' sugar, garnish, optional

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. In a flat dish, crack eggs and add milk, vanilla extract and cinnamon. Whisk until well combined then lay challah slices in mixture to coat and absorb it all, turning occasionally.
3. Set a 10-inch skillet, seasoned cast iron if you have, over medium heat. Add the butter and 1 cup sugar and cook, stirring constantly, until the sugar has melted and caramelized, about 8 minutes. While the sugar is melting, peel apples, core and cut into halves. Remove from heat and gently whisk in the heavy cream. Sprinkle in the pecans, dried cranberries and gently press in the apples halves so there is a flat surface. Lay soaked slices of challah over the top so it is completely covered (arrange small and large slices so there are no gaps.) Sprinkle the top with brown sugar and place into preheated oven. Bake in the middle of the oven for 40 - 45 minutes until the top is golden and puffy.
4. When done, allow to cool for 2 - 3 minutes then invert onto a large plate. Dust with confectioners' sugar, if desired, and serve.



Vegan Green Bean Casserole

From: Leah Snell

Company: Snowden

Property: PASARROYO

Nobody will know it's vegan!

INGREDIENTS:

1/4 cup vegan margarine

1/4 cup flour

1 1/2 cups vegetable broth

1 Tbsp soy sauce

1/2 tsp garlic powder

1 tsp onion powder

2 Tbsp vegetable oil

1/4 cup nutritional yeast (you can find this at Trader Joe's or even regular grocery stores now, this is NOT yeast that you would use for baking)

2 14 oz. cans of French style green beans, very well drained

1 3 oz can french-fried onions

INSTRUCTIONS

1. Preheat the oven to 350 degrees
2. In a small saucepan, melt the vegan margarine and add the flour. Add the vegetable broth, soy sauce, garlic powder and onion powder, stirring frequently until sauce thickens (and it will). Whisk in the vegetables and nutritional yeast.
3. Toss together the sauce and green beans in a casserole dish.
4. Bake the casserole in the oven (uncovered) for 10 minutes
5. Remove and sprinkle the fried onions over the top so the entire top is covered, then return to the oven and bake for an additional 10 minutes.
6. Let it sit for a few minutes to thicken before serving. Makes great leftovers the next day!



Veggie Ranch Pizza

From: Irma Villegas-Gonzales
Company: Parker Stanbury LLP
Property: FourFortyFour South Flower

INGREDIENTS:

- 1 Boboli Pizza Crust (or use the Pillsbury Doughboy biscuit tubes to make the crust)
- 1 Bag Ranch Dip (The powdered kind you mix with sour cream)
- 1 Block Cream Cheese
- 1 Bag of Broccoli Slaw
- Cherry Tomatoes (sliced)
- Shredded Cheese (Your choice of cheese)

INSTRUCTIONS

1. Bake the Pizza Crust as indicated on the package you purchased.
2. In a separate bowl, mix cream cheese and ranch dip powder.
3. When crust is cool, spread the cream cheese and ranch mixture over the top of the pizza crust.
4. Sprinkle on the broccoli slaw, then sliced tomatoes and finally the cheese.

Tah dah! Looks like a pizza . . . You enjoy it as you do a pizza but it doesn't have all those calories and was super fast to make. Kids can easily make this as well.