

HOLIDAY FLAVORS



Christmas Around the World

There are different Christmas celebrations all over the world. Give your holiday cheer a global flair by trying some of these recipes.

GERMAN POTATO DUMPLINGS

Makes 8 servings. Recipe is from Taste of Home.

Ingredients

3 pounds medium potatoes, peeled and quartered
 1 cup flour
 3 large eggs, lightly beaten
 2/3 cup dry bread crumbs
 1 tsp. salt
 1/2 teaspoon ground nutmeg
 12 cups water
 For the brown butter sauce:
 1/2 cup butter, cubed
 1 tablespoons chopped onion
 1/4 cup dry bread crumbs, toasted

Directions

- Place the potatoes in a large pot and add water to cover. Bring to a boil, then reduce the heat and cook, uncovered, 15-20 minutes or until tender. Drain and transfer to a large bowl.
- Mash the potatoes. Stir in the flour, eggs, bread crumbs, salt and nutmeg. Shape into 16 two-inch balls.
- Bring 12 cups of water to a boil in a large pot. Add the dumplings. Reduce the heat and simmer, uncovered, for 7-9 minutes or until a toothpick inserted in the center of the dumplings comes out clean.
- In a saucepan, heat the butter



© ADOBE STOCK

and onions for 5-7 minutes or until golden brown, stirring constantly. Stir in the bread crumbs and serve with the dumplings.

ALICHA WOT

Makes 8 servings. Recipe is from Cook Gem.

Ingredients

7 cardamom pods, crushed
 3 cloves
 1 cinnamon stick
 2 sticks butter
 1 shallot
 1 garlic clove
 1 tablespoons minced ginger

1 1/2 tablespoons dried oregano leaves
 1/2 teaspoon ground fenugreek
 1/4 teaspoon ground turmeric
 2 pounds lean lamb stew meat, cubed
 1/2 tablespoons berbere spice blend

1 large white or yellow onion, peeled and thinly sliced
 1/2 cup spiced clarified butter
 5 cloves garlic, peeled and chopped
 2 tablespoons fresh ginger, minced
 1 teaspoon ground turmeric
 5 cups of water
 2 teaspoons sea salt
 1 pound new or baby potatoes
 2-4 Serrano chili peppers, thinly sliced, optional

Directions

- To make the spiced butter (niter kebbeh), toast seven crushed cardamom pods, three whole cloves, a 1 1/2-inch piece of a cinnamon stick until they are fragrant. This will take about 1 minute. Add two sticks of butter, cubed; a peeled and minced shallot; a peeled and minced garlic clove; a tablespoon of minced ginger; 1 1/2 tablespoons of dried oregano leaves; 1/2 teaspoon ground fenugreek; and 1/4 teaspoon ground turmeric. Stir well and allow it to come to a gentle simmer and cook for about 45 minutes. Do not allow to brown. Strain into a jar and store in the refrigerator.
- To make the stew: Trim the fat from the lamb cubes. Season with the berbere seasoning and set aside for 20 minutes.
- In a large, heavy-bottomed pot, add the onion slices and cook, stirring often, for about 5 minutes. Add the stew meat and butter and cook for about 7 minutes. Add the garlic, ginger and turmeric. Stir.
- Pour in enough water to cover the meat by an inch. Let boil, then lower the heat and simmer for an hour and 20 minutes. Add salt and potatoes, and cook for 30 more minutes or until the potatoes are tender. Stir in the chilis, if using. Serve with rice, lentils, braised greens and injera.

Handheld Pies for Carols Bright

Christmas carols are the sounds of the season for Christmas, and roving bands of carolers can be heard all through the holidays.

Hand pies warm hearts and bellies, and are easy to carry as carolers walk around singing.

BLUEBERRY HAND PIES

Makes eight pies. Recipe is from King Arthur Flour.

Ingredients

For the pastry:

- 2 cups flour
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 16 tablespoons unsalted butter, cold
- 2/3 cup sour cream, cold

For the filling:

- 2 cups blueberries, fresh or frozen
- 2 tablespoons cornstarch
- 1/3 cup sugar
- 1/8 teaspoon salt
- 1 tablespoon lemon juice
- 1 egg, beaten

Directions

1. For the pastry: Whisk together flour, salt and baking powder. Add the butter, working to make a coarse, crumbly mixture. Add the sour cream and stir until the mixture comes together in chunks. Turn onto a floured work surface and bring it together with a few quick kneads.

2. Pat the dough into a log and roll it into an 8x10-inch rectangle. Dust both sides of the dough with

flour and, starting with the shorter end, fold it in thirds. Flip it over, turn it 90 degrees, and roll it again into an 8x10 rectangle. Fold it again into thirds. Wrap the dough and chill for 30 minutes.

3. To make the filling: Place berries into a saucepan. Whisk the cornstarch with the sugar and pour over the berries. Add the salt and lemon juice and stir. Heat the pan

over medium-high heat, stirring, until it simmers. Reduce the heat to medium and cook, stirring frequently, until the mixture starts to thicken, about five minutes. Transfer the berries to a bowl and let cool to room temperature.

4. Preheat the oven to 425 degrees. Line a baking sheet with parchment paper. Roll the dough into a 14x14-inch square. Cut out 16,

3 1/2-inch squares. Divide the berries into eight of the squares, using about a heaping tablespoon for each. Brush some of the beaten egg along the edges of each filled square.

5. Use a knife to cut a vent into each of the remaining eight squares, or use a decorative cookie cutter. Top each filled square with a vented square and press along the edges

with the tines of a fork to seal.

6. Brush each pie with the remaining beaten egg and sprinkle with sugar. Transfer the pies to the baking sheet. If at any time the pies become sticky and hard to work with, refrigerate them for about 20 minutes.

7. Bake the pies for 18-20 minutes, until light golden brown. Let cool 20 minutes before serving.



RALPH DAILY FROM BIRMINGHAM, UNITED STATES/WIKIMEDIA COMMONS

Three Ways To Cook Turkey

Tom Turkey is the centerpiece of many a holiday table. Here are three ways to cook your Christmas bird.

TRADITIONAL ROASTED TURKEY

Recipe is from Food Network and Ina Garten.

Ingredients

- 1 12-pound fresh turkey or thawed frozen turkey
- Salt and black pepper, to taste
- 1 large bunch fresh thyme
- 1 lemon, halved
- 1 onion, quartered
- 1 head garlic, halved crosswise
- 4 tablespoons unsalted butter

Directions

1. Preheat the oven to 350 degrees. Take the giblets out of the turkey and wash it inside and out. Remove excess fat and leftover pinfeathers, if there are any, and pat the outside dry.

2. Place the turkey in a large roasting pan and liberally salt and pepper the inside of the turkey cavity. Stuff it with thyme, lemon, onion and garlic. Brush the outside of the turkey with butter and salt and pepper again. Tie the legs together with string and tuck the wing tips under the body of the turkey.

3. Roast for 2 1/2 hours, basting occasionally with pan juices, until the juices run clear when you cut between the leg and thigh. Remove the turkey to a cutting board and cover with foil. Let it rest for 20 minutes before slicing.



© ADOBE STOCK

GRILLED WHOLE TURKEY

Recipe is from Epicurious.

Ingredients

- 1 14-16-pound turkey, neck and giblets removed
- 2 1/2 teaspoons salt
- 1 1/2 teaspoons black pepper

Directions

1. Rinse the turkey inside and out and pat dry. Mix the salt and pepper in a small bowl and sprinkle it evenly in the turkey's cavities and all over the skin. Fold the neck skin under the body and, if desired, secure with a metal skewer. Tuck the wing tips under the breast and tie

the drumsticks together with kitchen string.

2. Preheat the grill burners on high, covered, for 10 minutes. Turn off the middle burner if there are three or one burner if there are two. Put the turkey on an oiled rack in a roasting pan. Add two cups of water to the pan.

3. Set the pan over the off burner and close the lid. Grill the turkey, adjusting the burners to maintain 450 degrees. Rotate the pan 180 degrees halfway through. The turkey is done when a thermometer in the thigh registers 170 degrees, usually about 2 hours.

DEEP-FRIED TURKEY

Recipe is from Allrecipes.com.

Ingredients

- 3 gallons of peanut oil for frying
- 1 12-pound turkey, neck and giblets removed
- 1/4 cup Creole seasoning
- 1 medium white onion

Directions

1. Fill a turkey fryer or large stockpot with enough oil to fry the turkey. Be sure to leave enough room so the oil doesn't spill when you put the turkey in. Heat the oil to 400 degrees. Layer a large platter with food-safe paper bags.

2. Rinse the turkey and pat dry with paper towels. Rub the seasoning inside the cavity and over the outer surfaces. Make sure the hole at the neck is open at least two inches so oil can flow into the cavity.

3. Turn off the heat. Place the whole onion into the drain basket followed by the turkey, neck end first. Lower the basket into the fryer until the turkey is completely submerged. Turn the heat back on and cook, maintaining a 350-degree temperature for about 45 minutes or 3 1/2 minutes per pound of turkey.

4. Remove the basket from the oil and drain the turkey. A thermometer inserted at the thigh should read at least 165 degrees but no more than 180 degrees. Allow turkey to rest and drain for 10-15 minutes.

The Feast of Seven Fishes

The Feast of Seven Fishes, or Festa dei Sette Pesci, is an Italian-American celebration for Christmas Eve featuring fish and other seafood representing the fast of Christmas Eve before the feast of Christmas Day.

The tradition hails from southern Italy, where it's called La Viglia (The Vigil). Today's Feast of Seven Fishes includes seven or more traditional fish or seafood dishes.

CALAMARI SALAD

Makes eight servings. Recipe is from Taste of Home.

Ingredients

- 2 1/2 pounds cleaned fresh or frozen calamari, thawed if necessary
- 1/2 cup olive oil
- 3 anchovy fillets, minced, optional
- 2 teaspoons minced fresh Italian parsley
- 1 garlic clove, minced
- 1/2 cup dry white wine or vermouth
- 1 8-ounce can of mushroom stems and pieces, drained, optional
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup chopped celery
- 1/2 cup pitted Italian olives, sliced
- 3 tablespoons lemon juice

Directions

1. Chop the calamari tentacles and cut the body into 1/2-inch rings. In a large saucepan, heat the oil over medium heat. Add the anchovies, if using, then the parsley and garlic. Cook for a minute, then add the wine and stir in the mushrooms, if using.
2. Add the salt and pepper, then the calamari, and bring to a boil. Reduce the heat and simmer, covered, until the calamari is tender, about 2-3 minutes. Remove the pan from the heat and cool slightly.
3. In a serving bowl, toss the celery, olives, lemon juice and calamari

mixture. Serve warm or refrigerate and serve cold.

CRAB ARANCINI

Makes 30 rice balls. Recipe is from Food Network and Giada De Laurentiis.

Ingredients

- For the risotto:
- 2 tablespoons extra-virgin olive oil
 - 2 tablespoons unsalted butter, room temperature
 - 2 shallots, chopped
 - 1 clove garlic, chopped
 - 1/2 teaspoon kosher salt

- 1 cup arborio rice
- 1 cup white wine
- 2 cups seafood broth
- 1/2 cup freshly grated Parmesan
- 2 tablespoons mascarpone, room temperature
- 1 teaspoon grated lemon zest
- 2 cups lump crabmeat, picked for shells
- 2 tablespoons chopped fresh chives

For the arancini:

- 1/2 cup flour
- 1/2 teaspoon kosher salt
- 2 eggs, room temperature



© ADOBE STOCK

- 1 cup panko breadcrumbs
- Vegetable oil, for frying
- 2 cups marinara sauce, warmed, for serving

Directions

1. Make the risotto: In a 3 1/2-quart Dutch oven, melt the oil and butter over medium-high heat. Add the shallots and garlic and cook until soft and fragrant, about 2 minutes. Add the salt and rice and stir. Cook for 1 minute and deglaze with white wine.
2. Reduce the heat to medium and simmer, stirring often, until the wine is almost fully absorbed. Add the broth and stir, cooking until the rice is tender but not mushy, 15-20 minutes. Remove from heat and stir in the Parmesan, mascarpone, lemon zest, crab and chives. Spread the risotto on a parchment-lined baking sheet and let cool to room temperature. Cover with plastic wrap and refrigerate until completely cold.
3. Make the arancini: Make a breading station with three shallow bowls. One should have flour and salt, one the egg and one the panko. Using a 1-tablespoon scoop, scoop out the risotto and form a ball. Roll the ball in the flour, the egg and then the panko, making sure it's well coated. Place on a rimmed baking sheet.
4. Add enough oil to a saucepan to come 2 inches up the sides of the pan. Heat over medium-high heat until the oil reaches 350 degrees. Using a spider or slotted spoon, lower 5-6 rice balls into the oil or as many as the pan will hold without crowding. Fry until deep golden brown and heated through, about 3-4 minutes. Remove to a paper-towel lined baking sheet to drain. Serve warm with marinara for dipping.

Cookies to Ring Santa's Bell

Christmas cookies are an American tradition, and leaving a plate for Santa with a glass of milk is the highlight of many holiday celebrations. Try these festive eggnog cookies this year.

EGGNOG CUTOUT COOKIES

Makes three dozen. Recipe is from The Pioneer Woman.

Ingredients

For the icing:

4 cups powdered sugar
1/4 cup light corn syrup
1 tsp. vanilla extract
Food coloring, as desired

For the cookies:

3/4 cup unsalted butter, softened
3/4 cup sugar
2 large egg yolks, room temperature
1 teaspoon vanilla bean paste or vanilla extract
3 cups flour, plus more for dusting
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/2 teaspoon ground nutmeg
1/3 cup eggnog, room temperature

Directions

To make the icing:

1. Whisk together the powdered sugar, corn syrup and vanilla. Add 1/4 cup water, a tablespoon at a



© ADOBE STOCK

time, until the frosting is smooth but thick. It should fall off the whisk in a thick stream with the fallen ribbons of icing holding their shape for about 10 seconds before sinking back into the frosting.

For the cookies:

1. Beat the butter and sugar in the bowl of a stand mixer until creamy, 3-4 minutes. Scrape the bottom and sides of the bowl, then add the egg yolks and vanilla. Mix

on low until fully combined, scraping the sides and bottom of the bowl occasionally.

3. In a medium bowl, whisk together the flour, baking powder, salt and nutmeg. With the mixer on low, gradually add the flour to the butter mixture, alternating with eggnog, beginning and ending with flour. After each addition, beat until just combined.

4. Place the dough on a floured work surface. Divide it in half and

form disks. Wrap each disk in plastic and refrigerate until firm, up to an hour. Working with one disk at a time, and keeping the second one refrigerated, lightly flour a work surface. Roll the dough out until 1/4-inch thick. Use cookie cutters to cut the dough then, using a spatula, transfer to a baking sheet. Space the cookies about 2 inches apart. Refrigerate the scraps.

5. Bake until the tops are dry and the edges begin to turn golden,

10-12 minutes. Let cool for 10 minutes on the pan, then move to a cooling rack to cool completely. Repeat with the remaining dough and scraps, re-rolling only once for smooth cookies.

6. Color the frosting with food coloring, as desired, and frost using zip-top or piping bags. Allow the cookies to dry completely, 8 hours or overnight. Store them in an airtight container at room temperature for up to a week.

Punches for Any Party

There's nothing like a shining crystal punch bowl and glasses anchoring a laden holiday table.

Get your guests talking with these punchy (get it?) Christmas flavors to quench a crowd's thirst.

MILK PUNCH

Makes 9 1/2 cups. Recipe is from Spice Islands.

Ingredients

3 cups powdered sugar
1/2 gallon whole milk, cold
12 ounces bourbon
3 tablespoons vanilla extract
Grated nutmeg, for garnish

Directions

1. Whisk powdered sugar and milk together in a large pitcher until the sugar dissolves.
2. Add the bourbon and vanilla extract and whisk well. Chill thoroughly. Serve over crushed ice with grated nutmeg sprinkled on top.

CHERRY PUNCH

Makes 8 servings. Recipe is from The Pioneer Woman.

Ingredients

1 16-ounce jar maraschino cherries
3 limes, thinly sliced
1 orange, thinly sliced
6 spiced hibiscus tea bags
1 12-ounce can frozen orange juice concentrate, thawed, strained if desired
2 liters ginger ale, chilled
2 12-ounce cans seltzer, chilled

1/4 cup grenadine

Directions

1. Line two baking sheets with parchment paper. Drain the cherries and reserve the juice. Spread out the cherries, limes and oranges on the sheet and freeze until solid, at least two hours and up to overnight.
2. Bring four cups of water to a simmer. Remove from the heat, add the tea bags, and steep for five minutes. Discard the tea bags and let the tea cool, then refrigerate until cold.
3. Pour the tea and cherry juice

into a punchbowl. Add the orange juice concentrate and stir. Add the ginger ale, seltzer and grenadine. Add the frozen fruit just before serving.

GIN-CIDER PUNCH

Recipe is from Real Simple.

Ingredients

6 cups cold apple cider
3 cups gin
1 1/2 cups tonic water or elderflower tonic water
3/4 cup elderflower liqueur
3/4 cup fresh lemon juice

1 Honeycrisp apple

Directions

Combine all the ingredients except the apple in a punch bowl or large pitcher. Thinly slice the apple and add it to the punch. Pour over ice to serve.

HOLIDAY PUNCH

Makes 16 servings. Recipe is from Kroger.

Ingredients

Ice cubes

4 springs rosemary
1 orange, sliced
1 cup cranberries, fresh or frozen
1 64-ounce container cranberry juice cocktail
2 6-ounce cans pineapple juice
1 16-ounce container lemonade
1 16-ounce container ginger ale

Directions

In a large punch bowl or pitcher, add ice, rosemary, orange slices and cranberries. Then add the juices, lemonade and ginger ale. Serve.



Party Foods to Drool Over

Make your holiday party the talk of the town with these party foods guaranteed to impress. Even better, these recipes can be made ahead for easy entertaining.

GRUYERE, ANCHOVY AND OLIVE STRAWS

Makes 18 straws. Recipe is from Martha Stewart.

Ingredients

Flour, for dusting
 3 sheets all-butter puff pastry, thawed
 1 large egg yolk
 5 ounces Gruyere, coarsely grated
 1/4 teaspoon cayenne pepper
 Freshly ground pepper
 Flaky sea salt
 4 ounces anchovy fillets, from two tins, drained and halved lengthwise
 Freshly ground pepper
 4 ounces pitted Nicoise olives
 2 tablespoons capers, rinsed and drained if salted
 2 tablespoons fresh thyme leaves
 Freshly ground pepper

Directions

1. Preheat the oven to 400 degrees. Line two baking sheets with parchment. On a lightly floured surface, roll the dough out to a 15x18 rectangle. Cut in half crosswise. Whisk the egg yolk with a teaspoon of water. Brush one piece of dough with the egg wash,



© ADOBE STOCK

reserving the remainder. You'll do this for each variation of the straws.

2. For the Gruyere straws: Sprinkle half each of the cheese and cayenne over the egg-washed dough, then season with pepper. Top with a second piece of dough and dust off any excess flour. Brush with egg wash. Sprinkle with the remaining cheese and cayenne, season with salt.

3. For the anchovy straws: Place half of the anchovies over egg-washed dough and arrange them vertically along the length of a single layer. Season with pepper. Top with a second piece of dough. Dust

off excess flour and brush with the egg wash. Top with remaining anchovies and season with more pepper.

4. With a floured rolling pin, roll over the dough gently to compress the fillings slightly and ensure toppings adhere. Cut the dough lengthwise into scant 1/2-inch thick strips. Transfer to prepared sheets, 1/2 inch apart. Refrigerate until firm, 10-15 minutes.

5. Bake until the straws are golden brown and crisp, 16-18 minutes. Let cool completely on sheets and store in an airtight container until ready to serve.

MEATBALLS WITH CHIMICHURRI SAUCE

Makes about 20. Recipe is from Taste of Home.

Ingredients

1 22-ounce package frozen, fully cooked Angus beef meatballs
 3 garlic cloves, peeled
 1 cup packed Italian flat leaf parsley
 1/4 cup packed fresh cilantro leaves
 1 teaspoon salt
 1/4 teaspoon coarsely ground black pepper
 2 tablespoons red wine vinegar

1/2 cup extra virgin olive oil

Directions

1. Prepare meatballs according to package directions.
 2. Put the garlic in a food processor and pulse until chopped. Add the parsley, cilantro, salt and pepper and pulse until chopped again. Add the vinegar and, while still processing, add the oil in a steady stream.
 3. Toss the meatballs with a little more than half of the chimichurri sauce. Transfer to a platter and serve with the remainder of the sauce for dipping.