



# Joint Chinese College Alumni Association

## 美南大專院校聯合校友會風雅集 2019

### Holiday Cooking

#### Wassail

1. Ingredients: 2 parts Apple cider, 1 part orange juice, 1 part cranberry, 1 part pineapple juice, clove and cinnamon sticks, honey and lemon for taste.
2. Instructions:
  - Mix all ingredients and boil
  - After it gets hot, add tea bags.



#### Holiday Sausage & Turkey Parts Herb Dressing

1. Ingredients: 16 cups 1-inch bread cubes, white or sourdough (1 1/2 pound loaf), 8 tablespoons (1 stick) unsalted butter, 2 cups medium-diced yellow onion (2 onions), 1 cup medium-diced celery (2 stalks), 2 Granny Smith apples, unpeeled, cored and large-diced, 2 tablespoons chopped flat-leaf parsley, 1 tablespoon kosher salt, 1 teaspoon freshly ground black pepper, 3/4 pound sweet or spicy Italian sausage, casings removed, 1 cup chicken stock, 1 cup dried cranberries & chopped turkey parts.
2. Instructions:
  - Preheat the oven to 300 degrees F.
  - Place the bread cubes in a single layer on a sheet pan and bake for 7 minutes. Raise the oven temperature to 350 degrees F. Remove the bread cubes to a very large bowl.
  - Meanwhile, in a large sauté pan, melt the butter and add the onions, celery, apples, parsley, salt and pepper. Sauté over medium heat for 10 minutes, until the vegetables are softened. Add to the bread cubes.
  - In the same sauté pan, cook the sausage & turkey parts over medium heat for about 10 minutes, until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.
  - Add the chicken stock and cranberries to the mixture, mix well, and pour into a 9 by 12-inch baking dish. Bake for 30 minutes, until browned on top and hot in the middle. Serve warm.



#### Cranberry Relish

1. Ingredients: 12oz cranberry, 1.5 cup sugar, 1 strip orange or lemon zest & 2Tsp water, add salt, pepper for taste.
2. Instructions:
  - Put 6oz cranberry into a pan, add 1 cup sugar, 1 strip orange zest or lemon zest & 2 Tsp water, cook over low heat about 10 min.
  - Increase heat to medium for 2 min, then turn heat to low; add another 6oz cranberry, salt & pepper to taste.
  - Chop 1 orange and 1 small apple with 1/2 cup sugar in food processor.
  - Fold into cranberry sauce. Add 1/2 cup chopped toasted pecans for taste



#### Sweet Potato Casserole

1. Ingredients:
  - Sweet Potato: 3 1/2 - 4 pounds sweet potatoes, peeled and cut into 1 inch pieces, 4 tablespoons (1/2 stick) unsalted butter, 3/4 cup packed light brown sugar, 1/2 cup heavy cream, 1 teaspoon kosher salt, 1 tablespoon pure vanilla extract, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg.
  - Topping: 1/2 cup all-purpose flour, 1/2 cup brown sugar, packed. 1/2 stick (4 tablespoons) unsalted butter, melted, 1/4 teaspoon kosher salt, 3/4 cup chopped pecans
2. Instructions:
  - Fill a large pot with sweet potato pieces and water. Bring to a boil over high heat. Cook until fork tender. Drain potatoes and place back into pot. Mash potatoes with a potato masher or blend with an electric mixer, until mostly smooth. Add remaining ingredients (except topping ingredients). Mix until combined.
  - Preheat oven to 350°F. Grease an 8"x10" casserole dish (8x8 or 9x9 works too).
  - Spoon sweet potatoes into casserole dish and smooth out.
  - Combine the flour, brown sugar, butter and salt in a medium bowl until moist and the mixture clumps together. Stir in the pecans. Spread the mixture over the top of the sweet potatoes in an even layer. Bake until mostly set in the center and golden on top, 25 to 30 minutes.



## Holiday Salad

1. Ingredients:
  - Salad: 2 heads romaine lettuce, ½ red pepper, ½ yellow or orange bell pepper, 1 cup Cherry tomatoes, 2 table spoons dry cranberry, 3 table spoons Blueberry and 3 table spoons nuts.
  - Dressing: ½ cup Sushi vinegar, 1 table spoon sesame oil; salt, pepper & garlic to taste.
2. Instructions:
  - Cut lettuce, laying out in the salad bowl, add cherry tomatoes, cranberries, blueberries and mix.
  - Cut red and yellow or orange pepper to stripes, laying on top of lettuce.
  - Roast pecan, almond or walnut in the oven to crispy, put nuts on top of salad before serving.
  - Mix dressing ingredients and shake well.



## Fruit Cake

1. Ingredients: ½ lb. butter or margarine, 1 cup sugar, 3 large eggs, 1 teaspoon baking powder, 2 cups flour, 1 teaspoon vanilla, 1 lb. candied cherries (cut up), 1 lb. candied pineapples (cup up), 4 cups pecans.
2. Instructions:
  - Cream butter and sugar, add beaten eggs and mix well, add Vanilla.
  - Mix flour and baking powder together, pour over nuts and fruits, and mix well. This keeps fruits from sticking together.
  - Pour egg mixture over fruit and nuts, and mix well. Dough will be stiff. Pack firmly in tube pan. Place in cold oven. Turn heat to 300 degrees and bake for 30 minutes.
  - Reduce heat to 250 degrees, and bake 2 ½ hours.
  - Let cake cool thoroughly before removing from pan.



## Holiday Roasted Nuts

1. Ingredients: 1 bag of Pecan (or Walnuts), Costco size 1.7lb - 2 lb. 2 cups of sugar, 10 cups of water, room temperature
2. Instructions:
  - Dissolve sugar in water. Soak nuts in sweetened water for 15 minutes.
  - Drain the liquid. Spread wet nuts on baking tray lined with Parchment Baking Paper.
  - Bake at 170 degree for eleven (11) hours. Turn nuts 1-2 times while baking.



## Almond Thin Cookies

1. Ingredients: 1.5 cup Florentine Mix (purchase on line [thepastrydepot.com](http://thepastrydepot.com) \$12 each 21oz bag), 3 cups of thinly sliced almonds from Costco.
2. Instructions:
  - Preheat oven 350 degree.
  - Mix almonds and 1 cup Florentine, spread the mixture on baking tray lined with Parchment Baking Paper.
  - Smooth the mixture with a folk and sprinkle the rest of the Florentine on the top of the mixture.
  - Bake 10-12 min, and Start watching closely after 10 minutes. Remove from oven as soon as it turns slightly golden. It can get burned very quickly. Wait till cool to break into pieces by hands.
3. Special Notes:
  - The ratio of almonds and Florentine will depend on how much sweetness you want for your cookie.
  - Mix well so that all the almonds are sort of covered with Florentine mix so that they will be bonded with each other after baking.

