

Holiday savory recipes



Aimee's butternut squash soup

- 1 butternut squash
- 1 yam
- 1 onion
- 2 cloves of garlic
- 1-2 tsp of ginger (to taste)
- 1 tsp cumin
- ½ tsp nutmeg
- 1 tsp smoked paprika
- ½ - 1 tsp of chili powder (to taste)
- Salt & pepper to taste
- 1 can coconut milk
- 1 carton of veggie broth

Recipe directions:

Cut up a butternut squash and yam into chunks and put it in a slow cooker.

Chop up an onion, some garlic, and ginger and add to slow cooker.

Throw in some spices – cumin, nutmeg, pepper, smoked paprika, and chili powder

Add in a can of coconut milk and veggie broth then top up the pot with water

Turn the slow cooker on and slow for 8 hours or high for 4 hours depending on how much time you have. Once it is done cooking, let it cool and then puree it using a Blender – do not blend with hot soup.

Heather's Banitsa: A traditional Bulgarian breakfast dish

Prep: 30 minutes

Serves: 6

Preheat oven to 350 °F

1 box filo pastry, thawed

5 eggs, beaten

250g feta cheese (sheep is best)

250g cottage cheese

200 ml Club Soda

Butter

Recipe directions:

Combine the 2 cheeses in a small bowl.

Grease the bottom of a pan (same size as a sheet of filo) with butter.

Lay 2 pieces of filo pastry on bottom of the pan and dot with butter

Spread 2 heaping tablespoons of cheese mixture lightly over the filo

Keep repeating the layers until you finish the filo. The top layer should be dots of butter with the last of the cheese mixture on top

Cut the whole thing into large squares in the pan, separating sections slightly so that the liquid (next step) will get through to the bottom

Mix the Club Soda with the beaten eggs and pour over everything, making sure it gets between the sections.

Bake uncovered for 40-45 minutes or until the top is browned.

Serve warm, drizzled with honey.

Jerry's Pyrezkhy ("pu-tesh-kay") Bread Bun Perogies

Pyrezhky

3 pkgs. Yeast

½ cup warm water

1 tsp. sugar

2 cups scalded milk

½ cup melted shortening or butter

4 cups warm water

3 eggs beaten

8 cups flour

1 ½ tsp. salt

1/3 cup sugar

6 ½ cups flour

Cottage cheese & dill filling

1 cup dry cottage cheese

1 tbsp. butter

2 tbsps. dill weed

1 egg yolk (beaten)

Creamy dill sauce

½ cup of cream

¼ cup of dill weed

Recipe directions:

Preheat oven to 375 °F

Dissolve 1 tsp. of sugar in ½ cup water, sprinkle with yeast, let stand for 10 minutes.

To 8 cups of flour add milk, water, melted butter, dissolved yeast mix and let rise in warm place until double in bulk, about 1 hour. Now add salt, sugar, beaten eggs and remaining flour. Knead well until dough is smooth and no longer sticks to the hand. Cover and keep in warm place and let rise until double in bulk. Punch down. Cover and let dough rise for at least an hour again. While dough is rising make the cottage cheese filling by combining dry cottage cheese, butter, dill weed & beaten egg yolk. Cut or pinch of small pieces and flatten in your hand, place a teaspoon amount of the cottage cheese filling in the center of the dough. (Be careful not to have any filling along the edges as they will not seal properly.) Pinch to close and place on greased or parchment lined baking sheet. Bake for 20-25 minutes until golden brown.

In the meantime, make the creamy dill sauce by mixing cream & dill weed.

Once baked, transfer pyrezhky to a casserole dish and pour the creamy dill sauce over the pyrezhky. Bake again for another 20 min.

Holiday sweet recipes



Anita's raspberry chocolate rugelach

½ cup butter

½ cup cream cheese (light works)

1 cup flour

2 tbsp sugar

Filling

Raspberry Jam

½ c brown sugar

1 tsp cinnamon

2 tbsp cocoa

chocolate chips

Recipe directions:

Put butter, cream cheese, flour, and sugar in food processor. Process until ball forms.

Divide ball in two. Roll out into circle ¼ inch thick. Spread a very thin layer of raspberry jam over the dough almost to the edge. Combine brown sugar, cinnamon, and cocoa. Sprinkle

on top of dough. Cut each circle into 12 triangles (like slicing a pizza). Put a few chocolate chips on wide edge then roll up. Bake 375°F for 15 min or until golden. Sprinkle with icing sugar when cool.

Aidan's gingerbread cookies

- ½ cup margarine
- ½ cup sugar
- ½ cup table molasses
- 1 egg yolk (keep the egg white for frosting)
- 2 cups all-purpose flour
- ½ tsp of salt
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cloves
- 1 tsp of ginger
- 1 ½ tsp cinnamon
- ½ tsp of nutmeg

Gingerbread frosting

1. Sift 1 ¼ cups of icing sugar with 1/8 tsp of cream of tartar
2. Add 1 egg white and ¼ tsp of vanilla
3. Beat mixture until the frosting holds its shape
4. Cover bowl with damp cloth until ready to use

Recipe directions:

1. In a large bowl, cream together margarine, sugar & molasses.
2. Add egg yolk & mix well
3. In a separate bowls sift together all dry ingredients & spices
4. Mix in the dry ingredients into the creamed mixture and mix well
5. Chill dough for at least 2 hours. While dough is chilling make the frosting.
6. Roll out dough to ¼ inch thickness on slightly floured board
7. Cut out cookies with cookie cutters and place them on a lined baking sheet.
8. Bake at 350 °F for 8-10 minutes
9. Let cool and then decorate with frosting of choice

Aidan's kid approved sugar cookies

½ cup of margarine
1 cup of sugar
1 egg
2 tbsp of milk
½ tsp of vanilla
1 ¾ cups of all-purpose flour
2 tsp baking powder
½ tsp of salt

1. In a large bowl beat together the first 5 ingredients (margarine, sugar, egg, milk & vanilla) until light and fluffy
2. Add next 3 ingredients (flour, baking powder and salt) and mix together
3. Chill dough for 20 minutes
4. Flour surface and roll to a ¼ inch thick. Cut out cookies with cookie cutters and place them on a lined cookie sheet.
5. Bake at 375°F for 6-8 minutes
6. Cool and decorate with sprinkles, icing, etc.

Janet's three shortbreads

My Mum always makes three different types of shortbread for Christmas, and before her it was my grandmother. This year it will be my turn to take over the reigns. My siblings and I all have our favourites – mine is the almond one.

Shortbread

Cream together:

1 cup butter
1 cup sugar
1 egg
1 tsp almond extract

Add:

1 cups flour
1 tsp baking powder

Mix with hands to sticky paste – press into pie plate and prick well with fork. Bake for 1 hour at 300°F

Melting Shortbread

1 pound (2 cups) butter or margarine

1 cup icing sugar

3 cups all purpose flour

½ cup cornstarch

Cream butter till fluffy, add sugar until creamy. Sift in flour & cornstarch, beat until fluffy.

Bake for 10 – 15 minutes at 325°F

Two Sugar Short Bread

Cream together:

2 cups soft butter

½ cup light brown sugar

½ cup berry sugar

In a separate bowl sift together:

3 cups sifted flour

1 cup rice flour

Add sifted flour and blend first with spoon then with hands until very smooth and satin like. Chill dough if soft and turn out on a lightly floured board and knead for a few minutes. Pat or roll dough to ½ inch thick and cut into squares with sharp knife and put on ungreased cookie sheet.

Bake at 275 °F for 35 min or until set.

Janet's eggnog from scratch

Take the time to make some eggnog from scratch and you will be amazed how great real eggnog can be! Recipe makes about 12 servings.

12 large egg yolks

2 cups granulated sugar

1 litre whole milk (3.5%)

1 litre heavy cream, lightly whipped

1 litre spiced rum (optional)

1 tsp vanilla extract

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Freshly ground nutmeg for garnish

Recipe directions:

1. Beat yolks in a large mixing bowl. Gradually add sugar. Beat until mixture thickens. Stir in milk, rum and vanilla. Pour into a large punch bowl and chill for 3-4 hours.
2. Fold in whip cream before serving. Garnish with freshly ground nutmeg

Paige's Peanut butter slice

Melt in double boiler:

- ½ cup butter
- 1 cup chunky peanut butter
- 2 six oz. packages of butterscotch chips

Set aside and cool for 5 minutes.

Add 1 package of mini marshmallows. Spoon into 8 x 10 pan and set in fridge.

Sarah's Dairy-free shortbread cookies

2 ½ cups all purpose flour

¾ cup powdered sugar

1 ¼ vegan butter

½ pure vanilla extract

Recipe directions:

1. Preheat the oven to 325 degrees F and line two baking sheets with parchment paper.
2. In a large bowl, stir the flour and powdered sugar together. Now add the softened butter and vanilla and mix with a hand mixer on low-medium speed until blended well. The dough will look crumbly and soft but should smush together when squeezed in your hands.
3. Place a sheet of parchment paper on your countertop and sprinkle with a little flour, then form the dough into a ball and place in the middle of the parchment paper.
4. Use another piece of parchment paper for the top, sprinkling a little flour on top of the dough to prevent sticking, and roll the dough to about 1/3-1/2 of an inch thick. Cut into desired shapes (I used a small rounded cookie cutter) and place on the prepared baking sheets.
5. Continue re-rolling the dough until it is all used. Bake in the oven for 12-15 minutes, until the bottom is just slightly golden. Let cool for 10 minutes before transferring to a cooling rack. Store in an airtight container for 5-6 days.