



LERETA's Holiday Cookbook

2024



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Starters & Sides



Grandma's Bread

Kathy Rasmussen
SVP, Client Success

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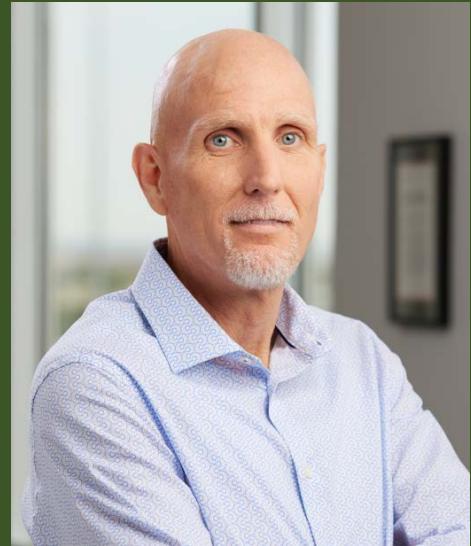
My mother made this bread for birthdays and special occasions. All of her children now make it regularly. It freezes beautifully. She would always set one loaf aside for her grandson Raymond who loved it the next day as toast.

Ingredients

- 1 package yeast
- 2 cups lukewarm water
- 4 cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons salt

Directions

1. In a large mixing bowl, dissolve 1 envelope of yeast in 1 cup of lukewarm water.
2. Stir in sugar and salt until dissolved.
3. Slowly add the flour and continue stirring.
4. Add second cup of lukewarm water slowly to hold dough together. The dough should be soft and sticky. Cover the bowl with a clean kitchen towel and set in warm place until dough has doubled in size. This will take between 2-4 hours.
5. When the dough is high and spongy, beat the dough back down with a spoon.
6. Grease two loaf pans with butter, margarine or Crisco. Divide the dough in two, put in the greased loaf pans and cover with the towel again.
7. Place back in a warm place. When the dough raises to the top of the pans, brush the top with melted butter and sprinkle with Kosher salt. Bake in 400-degree oven for about an hour.



Chicken Enchiladas

Chris Andrews
VP, Operations Manager



“ *This is my family favorite! Lots of great memories making this dish with my family!*

Ingredients

- 2 tablespoons avocado oil (or olive oil)
- 1 small white onion, peeled and diced
- 1 1/2 pounds boneless skinless chicken breasts, diced into small pieces
- 1 (4-ounce) can of diced green chilis
- Sea salt and freshly cracked black pepper
- 1 (15-ounce) can of black beans, rinsed and drained
- 8 large flour tortillas
- 3 cups of Mexican-blend shredded cheese
- 1 batch of red enchilada sauce
- Optional toppings: fresh cilantro, chopped red onions, diced avocado, sour cream, and/or crumbled cotija cheese

Directions

1. Prep oven and enchilada sauce. Preheat oven to 350 degrees
F. Prepare your enchilada sauce.
2. Sauté the filling mixture. In a large sauté pan, heat oil over medium-high heat. Add onion and sauté for 3 minutes, stirring occasionally. Add diced chicken and green chilis, and season with a generous pinch of salt and pepper.
3. Sauté the mixture for 6-8 minutes, stirring occasionally, or until the chicken is cooked through. Add in the beans and stir until evenly combined. Remove pan from heat and set aside.
4. Assemble the enchiladas. To assemble the enchiladas, set up an assembly line including tortillas, enchilada sauce, chicken mixture, and cheese. Lay out a tortilla and spread two tablespoons of sauce over the surface of the tortilla. Add a generous spoonful of the chicken mixture in a line down the center of the tortilla, then sprinkle with 1/3 cup cheese. Roll up tortilla and place in a greased 9 x 13-inch baking dish. Assemble the remaining enchiladas. Then spread any remaining sauce evenly over the top of the enchiladas, followed by any extra cheese.
5. Bake uncovered for 20 minutes, until the enchiladas are cooked through, and the tortillas are slightly crispy on the outside. Transfer the baking dish to a wire baking rack.
6. Serve the enchiladas immediately while they're nice and hot and melty, garnished with lots of fresh toppings.



Zucchini Casserole

Natalie Cook
Web Extract
Conversion Supervisor

“ My mother use to make this often for parties and it was one of the few ways she could get me to eat any vegetables. Looking at the ingredients now, I can see why I was so amenable.

Ingredients

- 4-5 cups of Sliced Zucchini
- 1/2 cups of Onions (or 1 Medium)
- 1 cup of Grated Carrots
- 5 Tablespoons of Butter (melted)
- 1 cup of Cream of Chicken or Mushroom Soup
- 1/2 cup of Sour Cream
- 1/2 cup of Seasoned Breadcrumbs or Stuffing



Directions

1. Preheat oven to 350.
2. Cook or lightly steam zucchini (usually for 4-5 minutes). Drain thoroughly.
3. Mix 1/2 the stuffing with melted butter. Combine carrots, onion, sour cream and cream of chicken (or mushroom) soup, and remaining stuffing (or breadcrumbs).
4. Mix carefully with cooked zucchini. Place in baking dish. Top with buttered stuffing (or breadcrumb) mixture.
5. Bake for 30 minutes at 350 degrees.



Grandma's Stuffing

Brian Carmody,
Director of Marketing
& Communications

“ This recipe has been in my family for decades and comes from my 96-year-old Grandmother. This is not your traditional, heavy bread based/stove topped type stuffing (gross!), so if you love meat this is the stuffing for you! Go ahead and try it this year, you won't regret it. Happy Holidays!

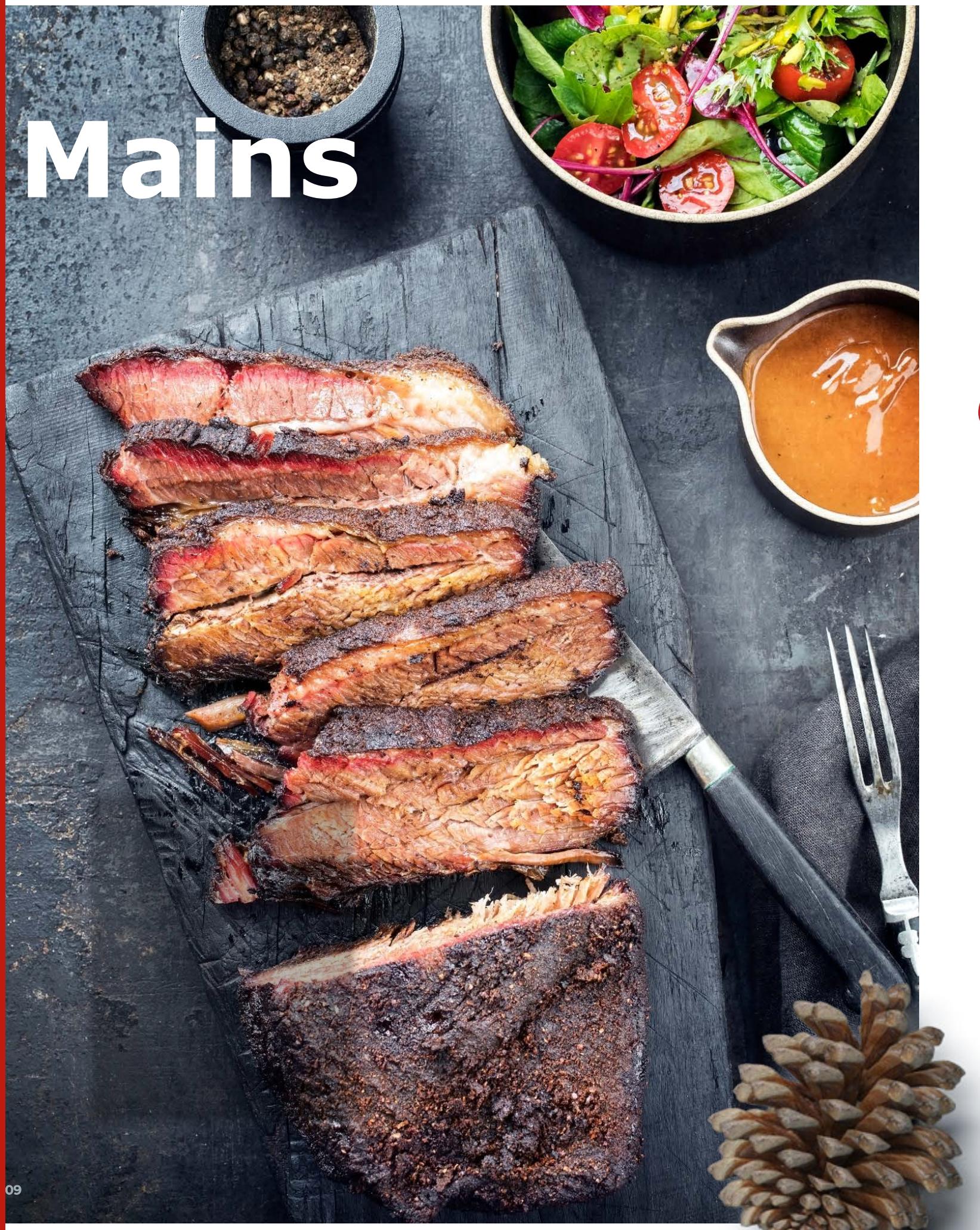
Ingredients

- 24 oz Bread Cubes (unseasoned)
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon ginger
- 1 ½ teaspoon poultry seasoning
- 5 tablespoons parsley flakes
- 5 eggs
- ½ onion chopped
- 1 lb ground beef
- 1 lb ground pork sausage

Directions

1. Preheat oven at 350 degrees.
2. Grease 9x13 pan.
3. Soak bread in cold water for a few minutes to get soft and squeeze dry.
4. Put bread in large bowl, add all ingredients. This should be mixed with your hands.
5. Bake for 1 ½ hours (to add a bit more crisp to the stuffing leave uncovered for last 30-45 minutes).

Mains



Beef Brisket

Madeline Flanagan,
General Counsel

“

This is a family favorite for Hanukkah and has been in the family for a very long time.

Ingredients

- o 2-3 lb beef brisket
- o 2 onions
- o 2 medium carrots
- o 2 celery stalks
- o 1/2 tablespoon kosher salt
- o 1/4 tsp ground black pepper
- o 1/4 tsp paprika
- o Garlic cloves
- o Jar of chili sauce
- o 1/4 cup ketchup
- o 1 packet of onion soup mix

Directions

1. Preheat oven to 325 degrees.
2. Layer the bottom of a roasting pan with onions, celery and sliced carrots.
3. Put brisket on top of the layer.
4. Cut garlic cloves into smaller slices and cut into the brisket in several places, inserting the garlic cloves.
5. Season the brisket with salt and paprika.
6. Sprinkle onion soup mix on top.
7. Add layer of the ketchup.
8. Pour the bottle of chili sauce over the brisket.
9. Wrap the pan tightly with aluminum foil
10. Cook for 3-1/2 hours or until internal temperature is 195-200 degrees F and fork tender.
11. Let it rest for 30 minutes.
12. Remove brisket and veggies from pan and slice brisket across the grain. Spoon gravy on top of brisket and serve.



Maple Brown Sugar Ham

Randy Kozlowski,
Chief Strategy Officer

“Nothing says the holidays like the sweet and savory aroma of maple brown sugar ham slow-cooked to perfection. It's definitely a crowd-pleaser.

Ingredients

- 1 fully cooked boneless ham (5-6lbs)
- 1/2 cup honey dijon mustard
- 1/2 cup real maple syrup
- 1/2 cup packaged brown sugar

Directions

1. Spray 6-7 quart oval slow cooker with cooking spray. Make cuts about 1 inch apart and 1/4 inch deep in a diamond pattern in the top of the ham.
2. Place ham in the slow cooker.
3. In a small bowl, stir together mustard, syrup and brown sugar with a whisk until blended. Pour mixture over ham.
4. Cover and cook on low heat setting for 3-4 hours or until meat thermometer reads 140 degrees F.
5. Remove ham from slow cooker.
6. Cover loosely with foil and let stand for 10-15 minutes. Slice ham and serve.



Roasted Apricot Chicken

John Stachowsky,
Sales Director



“ You know the easiest way to make a simple roast chicken something worthy of the holidays? Glaze it with a little melted apricot preserves. It will make you look like a master chef! It's an old trick, but a good one.

Ingredients

- 2 teaspoons ground cumin
- 1/2 teaspoon ground cinnamon
- 1 1/2 teaspoons kosher salt
- 1 4 lb whole chicken
- 1 tablespoon of extra virgin olive oil
- 1/3 cup apricot preserves

Directions

1. Whisk together the cumin, cinnamon, and salt in a small bowl. Rub the spices all over the chicken. Loosely cover and let sit at least one hour, or preferably refrigerate overnight. In either case allow chicken to sit at room temperature for 1-2 hours before cooking.
2. Preheat the oven to 375 degrees F.
3. Place the chicken in a roasting pan, breast-side up. Rub olive oil all over the chicken. Place in the middle rack of the oven and cook for 50 minutes at 375 degrees F or until the internal temperature of the chicken thighs reaches 165 degrees F.
4. While the chicken is roasting, heat the apricot preserves in a small saucepan or in the microwave until warm and runny.
5. Remove chicken from oven, and baste the exposed surfaces of the chicken all over with the apricot preserves, using a basting brush.
6. Increase the temperature and return the chicken to the oven and bake for an additional 8 to 10 minutes, basting the chicken again with the glaze halfway through, until the glaze is bubbly and beginning to brown.
7. Remove from oven and let rest for 15 minutes before serving.



Desserts



Chiffon Lemon Squares

Cassandra Wilson,
Flood Dispute Supervisor

This recipe is heaven! There is a bit of sunshine in every creamy bite of this favored dessert.

Ingredients

- o 1 cup graham cracker crumbs
- o 1/4 cup margarine or butter, melted
- o 1 (4 serving size) package lime flavored gelatin
- o 1 cup boiling water
- o 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
- o 1(8-ounce) can crushed pineapple, undrained
- o 2 tablespoons Real Lime Juice from Concentrate
- o 4 cups of Campfire Miniature Marshmallows
- o 1 cup of Bordens or Meadow Gold Whipping Cream, whipped

Directions

1. Combine the graham cracker crumbs and margarine into a baking pan.
2. In a large bowl, dissolve gelatin in water and stir in sweetened condensed milk, pineapple and lime juice.
3. Fold in whipped cream and marshmallows.
4. Pour into prepared pan.
5. Chill for 2 hours or until set.
6. Garnish as desired. Don't forget to refrigerate the leftovers.

Nutmeg Logs



Jessica Longman,
VP - Operational Tax Manager

“

This was one of my grandma's Christmas cookies and was always my favorite. Making them every year reminds me of when she was still with us and all the memories of Christmas Cookie Making Day. At its peak, Christmas Cookie Making Day would include 20+ family members and loved ones, of all ages, and we'd produce over 1.5k cookies in one day to share amongst us.



Ingredients

- 1 cup of butter
- 1 egg
- 3/4 cup of sugar
- 2 tsp vanilla
- 3 cups of flour
- 2 tsp rum flavoring
- 1 tsp nutmeg
- 2 cups of powdered sugar

** This makes 3 dozen cookies **

Directions

1. Cream butter and sugar, add egg and flavorings.
2. Gradually mix in flour and nutmeg.
3. Shape pieces of dough on lightly floured surface into long rolls 1/2 inch in diameter. Place on ungreased baking sheets.
4. Bake in 350-degree oven for 12 to 15 minutes until lightly browned. Then set aside and cool.
5. Mix 3 tablespoons softened butter with 1/2 tsp vanilla and 1 tsp of rum.
6. Add 2 cups powdered sugar with small portions of milk until frosting is thick but not too runny. Dribble frosting over long ropes of cookies and sprinkle with nutmeg.
7. After frosting has hardened, cut cookies into 3-inch lengths and enjoy!



Pumpkin Pie Dump Cake

Sarah Rymer,
Client Success Manager



“ Everyone in my family requests this recipe every year and it's just not the holidays without it. Pumpkin Pie Dump Cake is an easy but delicious dessert that gets its name by "dump"ing the ingredients into the baking dish. It is like a pumpkin pie and a spice cake all in one, so who could say no to a slice of that?

Ingredients

- 15 ounce can pumpkin puree (NOT pumpkin pie mix)
- 12 ounce can evaporated milk
- 3 large eggs
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 box spice cake mix
- 2 sticks unsalted butter, cut into $\frac{1}{4}$ inch thick squares

Directions

1. Preheat oven to 350F degrees. Spray a 9x13 baking dish with nonstick cooking spray.
2. In a medium bowl, combine pumpkin puree, evaporated milk, eggs, sugar and cinnamon until well-combined. It will be very liquid-y.
3. Pour this pumpkin mixture into the baking dish.
4. Sprinkle dry cake mix on top of pumpkin mixture.
5. Carefully and evenly distribute butter squares across the top of the cake mixture. It will melt as it bakes.
6. Bake for about 55-60 minutes until the top is brown in the middle and bubbling around the edges.
7. It might still be just a bit jiggly in the middle when done. It will continue to set as it cools.
8. Let it cool for at least 30 minutes before slicing and serving. Top with fresh whipped cream if you desire.





Cottage Cheese Cookies

John Walsh,
Chief Executive Officer

“ *This is my favorite of my mom's cookies, they are really good when still warm from the oven!*

Ingredients

Cookies Ingredients

- o 1 lb cottage cheese
- o 1 lb margarine
- o 5 cups flour

Filling Ingredients

- o 2 cups sugar
- o 2 cups chopped nuts
- o 2 tablespoons cinnamon

Directions

1. Mix ingredients together in a bowl until the dough is not sticky but not a hard dough.
2. Make into balls about the size of a walnut, put in refrigerator overnight.
3. When ready to bake take out about 1 dozen at a time, leave rest in the refrigerator.
4. Mix together filling ingredients in separate bowl.
5. Roll balls in flour and roll out thin.
6. Fill with 1 teaspoon mixture and roll like crescent rolls.
7. Place on cookie sheets (they can be close together as they do not spread.)
8. Bake in 350 degree oven for about 20 minutes or until done.

LERETA



*Happy
Holidays!*