

a village community

the  
*holiday*  
cookbook

a collection of our **community's** favorite recipes

2008



Dedicated to our Lord,  
and our Community

“Therefore I say to you, do not worry about your life,  
what you will eat or what you will drink; nor about  
your body, what you will put on. Is not life more than  
food and the body more than clothing?”

~ Jesus, Matthew 6:25





## Gilbert's Coctel de Camaron

### **Ingredients:**

- \* 2 lb. shrimp
- \* 2 large tomatoes
- \* 1 avocado
- \* 1 cucumber
- \* 1/2 cup onions
- \* 6 limes
- \* 2 lemons
- \* 2 cloves garlic
- \* 1/2 cilantro bunch
- \* 2 Serrano chilies
- \* 1 cup ketchup



### **Directions:**

Add salt to flavor 8-10 cups boiling water. Add chopped onions. Boil until onions are soft. Add shrimp to water and cook for 2–3 minutes. Peel and de-vein cooked shrimp (or use pre-cleaned shrimp). Cool shrimp in zip lock bag of ice. In bowl, combine strained shrimp with diced tomatoes, avocado, and cucumber. Combine minced onions, garlic, chilies, and cilantro. Add ketchup. Juice limes and lemons into bowl. (Important: add lemons last to insure best taste!) Salt and pepper to taste. Top with Tapatio or Cholula. Serve with Saltines or salted tostada shells.



Gilbert's Shrimp Cocktail was inspired by his mother's recipe. It (along with Gilbert's chicken mole and cheese and beans) is absolutely fabulous!

## Lorraine's Chocolate Crinkle Cookies

### **Ingredients:**

- \* 1 box Duncan Hines Family Style Brownies (21oz)
- \* 2 eggs
- \* 1/3 cup oil
- \* parchment paper
- \* confectioners sugar (powdered); to coat



### **Directions:**

Place sheet of parchment paper on cookie sheet; preheat oven to 350 degrees. Combine first 3 ingredients in a large bowl. Chill (or freeze) till firm – do not freeze solid. Remove from fridge scoop out walnut sized amount of dough. Roll into a ball and drop into bag filled with enough powdered sugar to coat – no more than 6 balls in powdered sugar at a time. Place on cookie sheet 1-inch apart and bake for 12 minutes. Enjoy!



Lorraine enjoys whipping up these scrumptious chocolate cookies for Chris!



## Natalie's Veggie Loaf

### **Ingredients:**

- \* 5 eggs (whip first with fork)
- \* 1 large or 2 small cottage cheese container(s)
- \* 2 packages of Lipton dry onion soup mix
- \* 1 1/2 tsp soy sauce
- \* 1 1/2 cups chopped walnuts
- \* 1 stick butter
- \* 1 1/2 cups shredded cheese (jack and cheddar)
- \* 3 cups Special K cereal

### **Directions:**

Combine all ingredients with the whipped eggs. Grease bread pan; pour mixture into pan and bake 45 minutes at 375 degrees.

## Natalie's Biscotti

### **Ingredients:**

- \* 12 eggs
- \* 4 cups sugar
- \* 1/2 tsp anise extract
- \* 3/4 cup melted butter
- \* 1 lb almond chunks
- \* 1 tbsp vanilla
- \* 2 tbsp baking powder
- \* 6-7 cups flour

### **Directions:**

1. Mix eggs, sugar, butter, vanilla, anise
2. Add 2 cups ground almonds
3. Add flour, baking powder
4. Add more (or less) flour till consistency is doughy but still pourable

Coat pan lightly with butter or oil. Pour mixture on pan going back and forth making an oval. Bake at 350 till golden brown or test if inside is cooked with toothpick. Remove from oven, but into 1-inch slices, lay on side and bake again until golden brown.

Optional: Add cranberries, orange essence, or other flavors to taste



## Jessica's Smashed Potatoes

### **Ingredients:**

- \* 2 lbs baby red potatoes cut in half
- \* 14 ounces chicken or vegetable stock
- \* 1 package cream cheese
- \* 1/2 stick of butter
- \* 1/4 cup milk
- \* 1/4 cup of broth (from broth boiled w/potatoes)
- \* 30 chives chopped
- \* salt and pepper to taste



### **Directions:**

Bring potatoes in broth to a boil covered in small pot then simmer still covered until fork tender. While potatoes are cooking make cream mixture by blending cream cheese and butter with electric mixer until combined, then add milk. When potatoes are done add broth to the cream mixture. Then smash potatoes into cream mixture along with the chives, salt and pepper. Reserve some chives for garnishing.



Jessica believes the words “fluffy”, “chunky”, and “smooth texture” should always describe one’s mashed potatoes, but never describe the men who make them.



## Jessica's Cranberry Sauce

### **Ingredients:**

- \* 12 ounces of fresh cranberries
- \* 1 peeled orange (as if it was to be segmented)
- \* 1 segmented orange for garnishing
- \* 1 cup orange juice
- \* 1 cup sugar
- \* 6 oz triple sec or grand marnier
- \* 1 cinnamon stick



### **Directions:**

Bring all ingredients except cranberries to a boil, lower temperature and add cranberries. Simmer for 15-20 minutes or until cranberries split. Cool to room temperature. Refrigerate overnight, remove cinnamon stick and partially segmented orange. Garnish with segmented orange and serve chilled.



Jessica’s cranberry recipe is one of her mother’s favorites!



## Rosanne's Potato Latkes with Caviar

### **Ingredients:**

- \* 3 russet potatoes, peeled and finely grated
- \* 1 leek, finely chopped
- \* 1 egg, beaten
- \* 1/4 cup chopped fresh parsley
- \* vegetable oil, for frying
- \* crème fraîche, to taste
- \* caviar, to taste



### **Directions:**

Finely grate the potatoes. Put the potatoes into a sieve or colander over a bowl. Press the potatoes into the sides of the colander so their liquid drains into the bowl. Pour off the liquid, reserving the thick starch left behind in the bottom of the bowl. Add the potatoes to the bowl and toss to coat them with the starch.

Finely chop the leek, beat the egg, and mince the parsley. Using a spoon or your hands, mix the egg, leek and parsley in with the potato. Season with salt and pepper and form into palm-size patties.

In a large skillet, heat 1/4 inch of vegetable oil over medium-high heat until almost smoking. Fry the latkes until brown and crispy, about 5 minutes per side. Set aside on a paper towel or clean paper bag to drain.

Serve with crème fraîche and caviar.



Rosanne's dish won the Iron Chef "Potato" challenge at Chris' birthday this year.



## Jay's Mom's Famous Guacamole

### **Ingredients:**

- \* 8-10 avocados
- \* 1 lemon
- \* 7 roma tomatoes
- \* 1/2 red onion
- \* 7 garlic cloves
- \* 1/2 cup cilantro
- \* 1 serrano chilli
- \* 1 jalapeno



### **Directions:**

Slice avocados into bowl. Dice tomatoes and onions. Finely dice garlic cloves, cilantro, serrano chilli, and jalapeno. Combine all ingredients together into sliced guacamole. Juice lemon into mix. Mash together. Salt to taste.

Jay's Mom's Famous Guacamole has its origins from Jay's childhood. The Johnson's would often house foreign exchange students from Mexico. Jay's mom, Helen, developed this recipe from those experiences. Today, Jay can be seen continuing this family recipe legacy at several A Village Community parties. This recipe is being published here for the first time.





## Darcy's Banana Mash

### **Ingredients:**

- \* 1 banana

### **Directions:**

Peel one banana. Take peeled banana in both hands and mash together. Lick banana off fingers!



## Chris' Tonkatsu Skewers

### **Ingredients:**

- \* 1 lb chicken breast fillets
- \* 1 box cherry tomatoes
- \* 1 red bell pepper
- \* 1 green bell pepper
- \* 1 onion
- \* 1 clove garlic
- \* 1 package of 8 in wood skewers
- \* 3 eggs
- \* 1 package Panko bread crumbs (Asian food section)



### **Directions:**

Cut chicken breast fillets, red/green bell peppers, onions into 1 in. pieces. Stack on wooden skewers including cherry tomato. Salt and pepper then dip skewers into mixed raw egg mix. Coat in bread crumbs. Infuse cooking oil with chopped garlic, then strain out garlic. Fry skewers in cooking oil until golden brown.



Darcy is one years old as of December 1st 2008. This is her first recipe.



Chris got this recipe from his mom. It's a Japanese favorite.



## Chris' Vegetable Barley Salad

### **Ingredients:**

- \* 2 Japanese eggplants
- \* 4 asparagus spears
- \* 1 onion
- \* 1 box cherry tomatoes
- \* 1 box cherry tomatoes
- \* 1 bottle red wine vinaigrette salad dressing



### **Directions:**

Boil 3 cups Barley pearls with 8 cups water for 30 minutes. Strain (barley should be firm). Grill/broil quartered eggplants until firm. Cut into 1 in. pieces. Blanch asparagus spears, cut into 1 in. pieces. Halve cherry tomatoes. Chop red onions. Toss eggplant, asparagus, cherry tomatoes, and onions into barley. Mix red wine vinaigrette dressing to taste. Salt and pepper. Makes 10 – 12 servings.



Chris has had at least three friends give a thumbs up on this dish.

## Michelle's Tuna Noodle Casserole

### **Ingredients:**

- \* 6 oz medium egg noodles, cooked per package directions
- \* 7 oz can albacore tuna
- \* 1/2 cup mayonnaise
- \* 1 cup sliced celery
- \* 1/3 cup chopped onion
- \* 1/2 tsp salt
- \* 1 can condensed cream of celery soup
- \* 1/2 cup milk
- \* 4 oz sharp cheddar, shredded (extra for topping)
- \* bread crumbs (for topping)

### **Directions:**

Cook noodles in medium-large pot. Add tuna (drained), mayo, celery, onion, and salt. Stir to combine.

In a small saucepan blend soup and milk; heat through. Add shredded cheese; heat and stir until melted. Add soup mixture to the noodle mixture; combine and turn into casserole dish. Lightly sprinkle shredded cheese on top and dust with bread crumbs for a cheesy, crunchy topping.

Bake uncovered at 425 degrees for 20 minutes.

Michelle says, "Don't knock it before you try it!" It is one of Michelle's very favorite dishes.

