



## *2020 Holiday Recipes*

*4-H Families from Santa Cruz & San Benito counties are sharing some of their favorite Holiday dishes with your family. We hope you enjoy trying some new dishes with your family!*



# *Main Dish Recipes:*

## *Pancetta Spaghetti Sauce*

Presented by: Victoria Reynolds



8 to 10 ounces pancetta, sliced thin and diced

1 large grated carrot

2 medium onions, chopped

1 28 oz can tomato sauce

1 28 oz can diced tomatoes

1 28 oz can crushed tomatoes....or another can of diced if can't find

1 small can tomato paste

1 ½ to 2 lb cooked ground meat (your choice)

! tsp each of oregano, basil, parsley.....or 1 to 2 Tb Italian seasonings

1 lb. sautéed crimini mushrooms

1 Tb brown sugar

1 to 1 1/2 c. red wine

2 bay leaves

8 cloves chopped garlic

Optional.....parmesan cheese rind

\*Cook meat with basil, oregano, parsley, garlic, salt and pepper, then set aside.

\*Cook mushrooms until very little liquid is left, then set aside.

\*Cook pancetta, add onions & carrots. "Sweat" them.....cover with a tight lid and cook on low for 8 minutes. Set aside.

\*In a large stew pot, add all the cans of tomatoes and the wine... EXCEPT the paste. Bring to a boil.

\* Add in meat, mushrooms, mix of pancetta/onions/carrots, brown sugar, bay leaves and now the tomato paste. (If using a parmesan cheese rind add this now)

\*Cook on simmer, stirring occasionally, for as long as you can. 2-3 hours minimum.

## *Rachel Ray's Stew*

Presented by Victoria Reynolds



2 lb. chuck meat

3 Tb. Tomato paste

3 Tb. Flour

4 Tb. Butter

1 to 1 ½ c. red wine

½ to 1 c. broth (your choice)

3 potatoes

2 to 3 carrots

Pearl onions-peeled. Or caramelize 2 onions

2 bay leaves

1 tsp. thyme

Salt and Pepper to taste

\*Salt and pepper beef. Brown beef in 2 Tb butter...about 8 minutes. Then remove

\* Add remaining 2 Tb butter, add flour and whisk to make a roux. Add in tomato paste and whisk. Add wine and whisk until all combines without lumps.

\* Bring to a boil. Add in beef, potatoes, carrots, onions, seasonings.

\*Bring to a boil again and simmer 1 to 1 ½ hours or everything is tender

## **Chicken & Dumplings**

Presented Julie Katawicz



1 chicken  
1 ½ cups all purpose flour  
2 tsp baking powder  
½ tsp salt  
3 TBS shortening  
¾ cup milk  
Dash of pepper garlic salt, paprika, onion salt and celery salt

Place chicken in a large pot & cover with water. Boil until tender  
Reserve the broth. Remove & discard the bones. Return chicken to the broth.  
Mix the flour, baking powder, salt & shortening.  
Blend in the milk  
Drop dough by spoonful into the hot liquid.  
Cook, uncovered for 10 minutes then cover the pot & cook for another 10 minutes  
Makes 4-6 servings

## **Baked Salmon**

Presented by Carla Cardoza



¼ cup honey  
5 TBS soft butter  
1 salmon  
Preheat oven to 350 degrees  
Mix honey & butter  
Place half of the butter in a dollop in the bottom of the baking dish  
Place salmon on top of the butter & top with remaining butter mixture.  
Place the dish in the oven & cook uncovered for 19 minutes Makes 4 servings

## Slow Roast Leg of Lamb

Presented by Julie Katawicz



Leg of Lamb (from California)

Salt & pepper to taste

1 ½ TBSP olive oil

1 whole garlic head peeled

1 onion quartered & peeled

2 rosemary springs

3 cups beef stock/broth

2 cups of water

Gravy:

4 TBSP flour

1 cup water

Salt & pepper to taste

Instructions:

Preheat oven to 335 degrees

Place garlic, onion & rosemary into a metal roasting pan

Place lamb leg right side up into roasting pan

Sprinkle generously with salt & pepper and rub it in

Turn leg of lamb over & place it so mostly sits on the garlic & onion

Drizzle leg of lamb with olive oil. Pour broth & water around the lamb

Cover with foil

Place in the preheated oven & roast for 4 ½ hours

Remove from the oven, remove foil. Turn lamb over. Check it to ensure the meat is tender. If not, return covered to the oven.

Return uncovered loosely with foil while you make the gravy.

Gravy:

Use a large spoon to skim off some of the fat from the surface of the liquide.

Place the pan on the stove on medium high. When the liquid bubbles, add flour

Use a whisk to mix it in - this may take a few minutes as the liquid reduces.

Then add ½ to 1 cup of water to the gravy & add salt & pepper to taste.

Place lamb on a serving dish and pour gravy over the dish.

## **Cowboy's Grilled Pork**

Presented by Steven Katawicz



2 cups vegetable oil  
1 cup lemon juice  
1 cup soy sauce  
1 cup chopped green onions  
1 ½ TBSP garlic powder  
¼ cup peper  
1 cup celery seed  
1 pork tenderloin

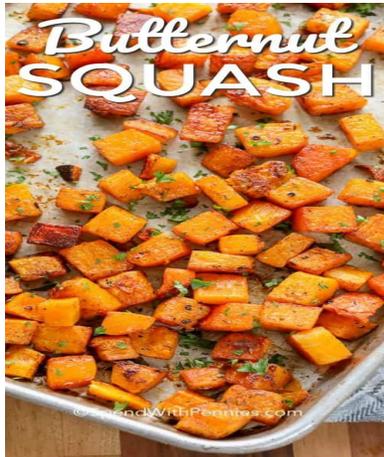
Combine all ingredients well. Cover meat with the marinade and refrigerate for 3 hours. Grill meat over medium fire for about 30 minutes.

Makes 3 servicings

# Side Dish Recipes:

## Butternut squash Thanksgiving side dish

Presented by: Victoria Reynolds



- 1 large butternut squash
- 1 head garlic, separated but not peeled
- 2 TB olive oil
- 3 Tb maple syrup
- 1 tsp. salt
- ½ tsp pepper
- 6-8 ounces thinly sliced pancetta
- 8 whole sage leaves

- Preheat oven to 400
- Peel and cube squash and steam until half done
- Place squash and garlic cloves in a baking dish. Toss

with olive oil, maple syrup, salt and pepper. Bake for 20-30 minutes. Give it a good stir halfway through

- Tear up pancetta and randomly add to the dish along with sage leaves. Bake for another 20-30 minutes or until squash and garlic tender and caramelized. (can take longer depending on squash size and oven). If it looks like it's drying or burning, add more olive oil and maple syrup. Give it a stir halfway through again

- Pop garlic out of peelings and return to dish

- Can either serve as side dish or spread on French bread

If used as a side dish, double recipe

## Silver Screen Queen Green Beans

Presented by Diane Cardoza



- 2 lbs fresh green beans
- 3TBS canola or safflower oil
- 2 garlic cloves minced
- ½ tsp thyme (herbs of your choice)

4 to 6 vegetable bouillon cubes or vegetable Better than Bouillon  
1 ½ cups of water  
2 tsp butter

Trim & break ends off the beans then snap or cut the beans.  
Heat oil in a large saucepan over medium  
Add garlic to the oil and saute briefly (do not brown)  
Stir in green beans to pan turn up to high heat so beans are coated with oil & beginning to sear.  
Add thyme & herbs of your choice & bouillon.  
Mix together then add water.  
Bring to boil & stir  
Cover pan tightly & reduce heat to medium-low.  
Simmer beans for about 20 minutes or until tender  
Make 4 large servings

## **Baked Mac & Cheese**

*Presented by Aarron Spotswood*



### **Macaroni**

8 oz macaroni (elbow pasta)  
1TBSP butter

### **Topping:**

⅔ cup panko breadcrumbs  
2 TBSP butter  
¼ tsp salt

### **Sauce:**

4 TBSP butter  
⅓ cup flour  
3 cups milk, warmed  
2 cups freshly shredded cheese (gruyere cheese is best followed by cheddar cheese & colby cheese)  
1 cup freshly shredded mozzarella cheese  
¾ tsp salt

**Seasonings (optional)**

1 tsp garlic powder

½ tsp onion powder

½ tsp mustard powder

**Instructions:**

Pasta: bring a large pot of water to a boil and add macaroni. Cook per packet directions MINUS 1 minute

Drain, return pasta to pot

Add butter & toss until melted

Set aside to cool while making the sauce

Topping: Mix all the ingredients listed under the Topping part of the recipe.

Preheat the oven to 350 degrees.

**Sauce:**

In a separate large saucepan melt the butter over medium heat (from the sauce part of recipe) Add flour & cook, stirring constantly for 1 minute.

Add about 1 cup of milk & mix then add the rest of the milk & mix until lump free.

Add salt & seasoning to sauce.

Remove from the stove, add cheese & stir - cheese does not need to be melted.

**Assembling:**

Pour sauce into the pot with macaroni. Stir quickly, then pour into a baking dish.

Sprinkle the breadcrumbs topping on top of the macaroni.

Bake for 25 minutes or until the top is lightly golden. (don't bake too long you will lose the sauces)

Serve after baking for a delicious macaroni and cheese dish.

## **King Arthur Bread**

Presented by Victoria Reynolds



4 ½ to 5 cups unbleached bread flour  
1 TBSP sugar  
2 ¼ tsp instant yeast  
2 ½ tsp salt  
1 ⅔ cups water, lukewarm  
Cornmeal for coating the pan

Stir all of the ingredients all together except cornmeal in a large bowl. Mix together until everything comes together in a rough, shaggy mass of dough.

You may choose to knead the dough by hand, use a lightly floured surface. Kneading will take about 6 minutes. When fully kneaded, the dough will be bouncy and smooth.

If you are using your stand mixer, switch to the dough hook and knead the dough at medium speed for about 7 minutes, until the dough is smooth, elastic, bouncy and smooth.

Place the dough in a bowl that's been lightly greased with vegetable oil or cooking spray, the bowl you start with is fine. Cover the bowl with plastic wrap or airtight cover. Let the dough rise at room temperature until it's doubled in size, about 1 to 2 hours. If your kitchen is particularly cold (below 65 degrees), place the bowl of dough in your turned off oven with the oven light on.

Gently deflate the dough and cut it in half. Pat each half into rough 6"x8' oval shapes.

Working with one piece of dough at a time, grab a short side and fold the dough like a business letter (one short side into the center, the other short side over it) use the heel of your hand to press the open edge of the "letter" closed. Gently pat and roll the dough into a log about 10" long. Repeat with the remaining piece of dough.

Place the loaves, seam-side down, on a baking sheet (lined with parchment, if desired) Sprinkle the pan generously with cornmeal in not using parchment paper. This will help the bread from sticking and give a crunchy bottom crust.

Let the loaves rise, lightly cover with greased plastic wrap, for 45 minutes. The loaves become nice and puffy. Gently poke your index finger into the side of one of the loaves, if the indentation remains, your bread is ready to bake.

Towards the end of the rising time, preheat the oven to 450 degrees.

For extra-crusty crust and great rise, add steam to your oven as follows: While the oven is preheating, place an empty cast-iron frying pan on the lowest rack. Bring 1 cup of water to a boil in the microwave or on the stovetop.

When your bread is risen, use a sieve to dust the loaves with a thin coat of flour. Then make three or four  $\frac{1}{2}$ " deep diagonal slash in each loaf; these slashes will help the bread rise evenly as it bakes. Place the bread in the oven and pour the boiling water into the frying pan below. Quickly shut the oven door. Wear good oven mitts during this process to shield your hands and arms from the steam.

Bake the bread for 20 to 25 minutes, until the crust is golden brown and a loaf sounds hollow to the touch when you tap it on the bottom. The interior temperature of the bread should register at least 190 degrees on the digital thermometer.

Turn the oven off, crack the door open, and allow the bread to remain inside for 5 additional minutes; this helps keep the crust crisp. Remove the bread from the oven and cool it on a rack. It's best not to cut into the bread until it's cooled down a bit; cutting into hot bread can negatively affect its texture.

Store the bread, well-wrapped, at room temperature for a couple of days.

# Dessert Recipes:

## **FLUFFY CHOCOLATE CHIP COOKIES**

Presented by: Judy Johnson



3 cups all-purpose flour  
2 tablespoons cornstarch  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup room temperature unsalted butter  
2 eggs  
3/4 cup brown sugar  
1/2 cup granulated sugar  
2 teaspoons vanilla extract  
2 cups semi-sweet chocolate chips

Preheat oven to 350 and line cookie sheet with parchment paper

Sift together the flour, cornstarch, baking powder, baking soda, salt and set aside.

In a separate bowl cream together the room temp butter, both sugars, eggs and vanilla.

Blend until smooth and fluffy. Add the flour mixture to the butter mixture a little at a time

until all of it is incorporated. Fold in chocolate chips. Then use about 1 1/2 tablespoons

and place as mounds of cookie dough about 2 inches apart. Bake 9-11 minutes

depending on your oven-the edges should be slightly brown. cool on a wire rack

NOTE: These cookies are cake like and fluffy. If you like a thin crisp thin cookie you may not like these.



## **Pumpkin Chocolate Chip Loaf**

Presented by Victoria Reynolds

1 3/4 c. flour  
1 1/2 tsp pumpkin pie spice  
1 tsp baking soda  
1 tsp baking powder  
3/4 tsp salt  
1 stick unsalted butter, room temperature  
1 1/4 c sugar

- 3 eggs
- 1 c. canned pumpkin
- 1 tsp vanilla
- 1/3 c milk
- ¾ c mini choc chips, or 1 chocolate baking bar cut in chunks
- 1 c. roasted and chopped walnuts

Preheat oven 350. Butter and flour loaf pan

- Sift dry ingredients
- Beat butter and sugar until fluffy-5 to 7 minutes
- Beat in eggs one at a time, then pumpkin and vanilla
- Beat in dry ingredients, alternating with milk
- Stir in chocolate and nuts
- Bake 55 minutes or tester comes out clean

## **Cinnamon Coffee Cake**

Presented by Victoria Reynolds



- 1 c. butter
- 1 ½ c. sugar
- 2 eggs
- 1 tsp vanilla
- 1 c. sour cream
- 2 c. flour-sifted
- ½ tsp. baking soda-sifted
- 1 ½ tsp. baking powder-sifted
- ½ tsp. salt
- Topping
- 2tsp. cinnamon
- 3 to 4 Tb. Sugar
- 1 c. toasted walnuts

Oven-350 but coffee cake is placed in a cold oven, and turned on when put in.

- Beat butter and sugar until fluffy-5 to 7 minutes. Add eggs, vanilla and sour cream
- Mix and sift dry ingredients
- Add dry into wet, but don't overmix
- Butter and flour bundt pan or angel food pan.
- Put in half the mixture and spread around the bottom. Sprinkle half the topping around. Add the rest of mixture and smooth around. Add remaining topping.
- 50-55 minutes or toothpick comes out clear

## **Shoot 'Em Up 7-Up Cake**

Presented by Steven Katawicz



3 sticks of butter  
3 cups sugar  
5 eggs  
3 cups all purpose flour  
 $\frac{3}{4}$  cup 7-Up

Beat butter & sugar for 20 minutes at medium speed. Add eggs, one at a time, and beat well. Fold in flour, alternating with 7-Up.

Preheat the oven to 375 degrees.  
Pour into a bundt pan.

Bake for 1  $\frac{1}{4}$  hours.

Remove from the pan after baking. Cool glaze with confectioner sugar frosting.

Serves 8 to 10 people.



## **Cranberry Bliss Bars**

Presented by Julie Katawicz

*Ingredients for the bars:*

1 stick ( $\frac{1}{2}$  cup) Butter  
1 large egg  
1 cup light brown sugar, packed  
1  $\frac{1}{2}$  tsp vanilla extract  
1 cup all-purpose flour  
 $\frac{1}{4}$  tsp salt  
 $\frac{3}{4}$  cup white chocolate chips  
 $\frac{1}{2}$  cup dried cranberries  
 $\frac{1}{2}$  tsp orange zest

***Ingredients for the Frosting & Toppings:***

1 cup white chocolate chips, melted & divided  
4 oz cream cheese, softened to room temperature

$\frac{3}{4}$  tsp vanilla extract  
2  $\frac{3}{4}$  cups confectioners sugar  
 $\frac{1}{4}$  cup dried cranberries (roughly diced into pieces)

***For the bars:***

Preheat oven to 350 degrees  
Line 8x8 inch pan with aluminum foil, spray with cooking spray, set aside

Melt one stick of butter, add 1 cup of light brown sugar, 1 cup of flour, 1  $\frac{1}{2}$  tsp of vanilla extract,  $\frac{1}{2}$  tsp orange zest & 1 egg. Stir together then stir in cranberries & white chocolate chips to the batter.

Pour into the prepared 8x8 foil lined pan press across the bottom evenly.  
Bake for 80 to 21 minutes until the center is golden brown or until edges are slightly pull away from the sides of the pan or toothpick comes out clean.

Allow bars to cool before frosting them. While they cool, make the frosting.

For the frosting & topping:

Melt the white chocolate in double boiler  
Start mixing in 2  $\frac{3}{4}$  cup confectioners sugar into the melted white chocolate. (it will be thick)

Add frosting to your cooled bars. Sprinkle  $\frac{1}{2}$  cup of cranberries over the top of frosted bars. The evenly drizzle the extra frosting over the top of cranberries. You will need to melt the frosting slightly.

Chill and remove the bars placed on your favorite serving platter or dish. Slice into bars & Serve Enjoy!

**Angle Butter Cookies**

Presented by Carla Cardoza



1 cup butter  
6 TBSP sugar  
2 cups flour  
1 cup walnuts

Cream butter & sugar together - add rest of ingredients. Mix together  
Refrigerate the cookie dough for 2 hours.

Preheat oven to 350 degrees

Remove from cookie dough from refrigerator

Place on greased cookie sheet after making cookie dough into 2 inch balls

Bake for 10-12 minutes



## **Pamela's Sour Cream Coffee Cake**

Presented by: Diane Cardoza

### **INGREDIENTS**

#### **FOR THE FILLING**

1 cup walnuts or pecans, chopped to medium pieces  
¼ cup granulated sugar  
¼ cup light brown sugar  
2 teaspoons ground cinnamon  
½ cup currants or raisins, soaked in cup of hot water to plump, then drained (optional)

#### **FOR THE CAKE BATTER**

⅔ cup butter  
1 cup granulated sugar  
2 eggs, large  
1 teaspoon vanilla  
2 cups or 350 grams [Pamela's Baking & Pancake Mix- Gluten Free](#)  
1 cup sour cream

#### **FOR VANILLA GLAZE**

1 cup powdered sugar  
2 to 3 tablespoons water  
¾ teaspoon vanilla

### **FOR LEMON OR ORANGE GLAZE**

1 cup powdered sugar

2 to 3 tablespoons water  $\frac{3}{4}$  teaspoon vanilla extract

### **DIRECTIONS:**

Preheat the oven to 350°.

Grease 10-cup Bundt or 9-inch springform pan.

Mix together filling ingredients in a small bowl; set aside.

To make cake batter, soften butter in the bowl of an electric stand mixer with paddle attachment. Add sugar and mix well. Add eggs one at a time, then vanilla. On low speed, alternately add baking mix and then sour cream until incorporated.

Spoon half of the batter into the pan, covering the bottom. Sprinkle half of the filling over batter evenly, repeat with a layer of batter, then sprinkle remaining filling evenly over batter. Take a knife and insert straight down into the batter moving up and down around the pan in a zigzag motion to marbleize cake. Do not smooth out the batter.

Bake for 45 to 50 minutes, or until a toothpick inserted near the center comes out clean.

While warm, run a knife around the edges. When cool, remove from the pan.

TO GLAZE THE CAKE: Mix together glaze ingredients until smooth. Add more water if needed for pourable consistency. Pour a thin stream of glaze back and forth over the cake.

NOTE: Everyone measures out cups of flour differently. If you find that your results vary from ours, try adjusting the amount of our flours. For example, if your cake falls a little in the middle, thicken the batter by adding more of the baking mix next time. If the cake is too dense and heavy, try reducing the amount of baking mix by  $\frac{1}{2}$  cup.