

Poyner Spruill<sup>LLP</sup>  
ATTORNEYS AT LAW

# SEASONED

WITH JOY

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HOLIDAY COOKBOOK

# HOLIDAY COOKBOOK

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# OUR CONCEPT

We're excited to present this crowd-sourced firm cookbook that highlights the rich diversity of our community!

Food is a powerful way to share culture, preserve memory, and express identity. Through this cookbook, we honor and celebrate the diverse backgrounds that shape our firm.

From beverages and breakfasts to entrees and desserts, you'll find a recipe to make any holiday occasion festive.

Please enjoy the following recipes and stories that mean so much to our firm!



# Wassail

## INGREDIENTS

<b>Apple Cider</b>	<i>16 cups</i>
<b>Orange Juice</b>	<i>3 cups</i>
<b>Cinnamon Sticks</b>	<i>6 sticks</i>
<b>Whole Cloves</b>	<i>2 Tbsp.</i>
<b>Allspice Berries</b>	<i>2 tsp.</i>
<b>Oranges, Thinly Sliced</b>	<i>2 oranges</i>
<b>Lemon, Thinly Sliced</b>	<i>1 lemon</i>

## DIRECTIONS

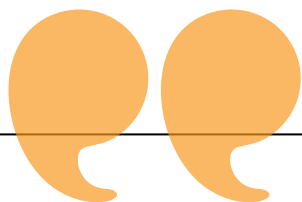
**1.** In a large pot on the stove top or in a slow cooker, combine all the ingredients.

**2.** If using a slow cooker, cook on high for 1 hour and then reduce to low or warm setting.

If using a pot, heat over medium heat to a simmer. Reduce heat to low and simmer for 30 minutes to an hour. You can continue to simmer to keep warm but will need to add more apple cider as the pot simmers down.

**3.** Serve warm in a mug.

**Optional:** Stir in some honey, rum, brandy, bourbon, or Irish whiskey.



My holiday jobs are setting the table and drinks. One of my favorite holiday beverages is Wassail. It checks all the entertaining boxes. It can be made ahead of time, it does not require a bartender, it is alcohol free but can easily be made boozy, you can add or delete ingredients to make it to your taste. It is festive and makes the house smell great.

-Alison Russen, Raleigh





# Swedish Pancakes

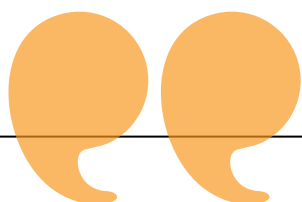
## INGREDIENTS

<b>Egg</b>	<i>1 egg</i>
<b>Flour</b>	<i>1 cup</i>
<b>Milk</b>	<i>1 cup</i>
<b>Butter, Melted</b>	<i>1 Tbsp.</i>
<b>Sugar</b>	<i>1 Tbsp.</i>

## DIRECTIONS

1. Gently whisk all ingredients together.
2. Drop by  $\frac{1}{2}$  cupfuls on a hot-greased griddle. Don't be surprised at how thin they are compared to regular pancakes.
3. Lift and swirl pan around to spread the batter into a larger circle. Turn when medium brown.
4. When both sides are cooked (it does not take long and they don't rise), put on a plate.

**NOTE:** We typically serve with a pat of butter and lingonberries when the pancakes are flat on the plate then roll them up and put maple syrup on top. You can often find lingonberries at the Teeter but also at Ikea or World Market. Any conceivable additional topping would go well with them. You have to eat each pancake right away and then wait patiently for seconds and thirds.



My Dad came from a large family of Swedish immigrants and I grew up enjoying several traditional Swedish dishes, including potato sausage and Swedish meatballs, a delicious (but difficult and time-consuming to make) Swedish rye bread, and Ost Kaka for dessert (sort of like cheesecake). The easy dish we continue to enjoy most often now is my Aunt Chris's less eggy than usual but quite tasty Swedish pancakes.

-Eric Stevens, Raleigh





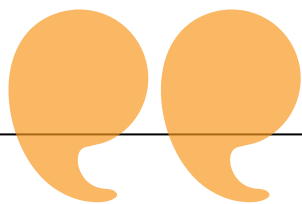
# Breakfast Casserole

## INGREDIENTS

<b>Eggs</b>	<i>8 eggs</i>
<b>Pork Sausage</b>	<i>1 lb.</i>
<b>White Onion</b>	<i>1</i>
<b>Pre-Made Croissants</b>	<i>4 large</i>
<b>Shredded Cheddar Cheese</b>	<i>1-2 cups</i>
<b>Half and Half</b>	<i>1 cup</i>
<b>Salt</b>	<i>To taste</i>
<b>Pepper</b>	<i>To taste</i>
<b>Garlic Powder</b>	<i>To taste</i>
<b>Italian Spices</b>	<i>To taste</i>

## DIRECTIONS

1. Grease a 9x13-inch baking dish.
2. Brown the pork sausage in a large skillet over medium-high heat. Add onion and sauté. Drain the fat.
3. Tear croissants into smaller pieces. Sprinkle the pieces evenly in the baking dish along with the cooked sausage and shredded cheese.
4. Whisk together eggs and half and half, adding salt, pepper, garlic powder, and Italian spices to taste. Pour egg mixture into baking dish.
5. Cover and chill in the refrigerator overnight.
6. In the morning, preheat the oven to 350 degrees. Cover and bake for 45 minutes to an hour. Uncover and bake for an additional 30 minutes, or until casserole is set.



My mother-in-law makes this breakfast casserole every Christmas Eve! She loves how it's easy to prepare and bake in the oven the next morning. Since my in-laws have a large family, we always double the recipe and rarely have leftovers.

-Taylor Reeves, Raleigh



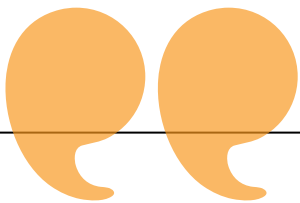
# Polpette di Cavolfiore di Caronia

## INGREDIENTS

<b>Yellow or White Onion</b>	<i>Half</i>
<b>Minced Garlic</b>	<i>2-3 cloves</i>
<b>Cauliflower, Chopped Into Florets</b>	<i>1 head</i>
<b>Olive Oil</b>	<i>1 Tbsp.</i>
<b>Pepper</b>	<i>1 tsp.</i>
<b>Red Pepper Flakes</b>	<i>½ tsp.</i>
<b>Salt</b>	<i>1 tsp.</i>
<b>Parsley</b>	<i>1 Tbsp.</i>
<b>Egg</b>	<i>1 egg</i>
<b>Grated Cheese (Pecorino Romano or Parmigiano Reggiano)</b>	<i>1 cup</i>
<b>Flour</b>	<i>1 – 1½ cup</i>
<b>Baking Powder</b>	<i>½ tsp.</i>

## DIRECTIONS

1. In a large pot, sauté the onion in olive oil until softened. Add garlic until fragrant. Once the onion and garlic are soft, add cauliflower, salt, pepper, red pepper flakes, and parsley.
2. Cover the pot and let the cauliflower steam until the cauliflower is mushy, about an hour. Stir often (every 10 minutes) to avoid burning or sticking to the pot.
3. Drain any excess water from the pot. Let the cauliflower mixture cool.
4. Once cool, beat an egg and then add the egg, grated cheese, ½ tsp baking powder, and a pinch of salt to the mixture. Then add a handful of flour. Stir gently.
5. Check the texture to judge the stickiness – if it feels too sticky (like it can't come off of your fingers, add some flour to the mixture). Add extra cheese/salt to taste.
6. Heat vegetable oil in a pan until hot. Roll cauliflower between floured hands to make small patties. Let the patty fry until a crust is visible on the edges, and then flip.
7. Once fried on both sides, remove to a plate or rack lined with paper towels to drain excess oil. Let cool.
8. Enjoy!



This recipe has been passed down to me from my Nonna, who brought the recipe with her to the U.S. from her small coastal village: Caronia, Sicily. I love making this dish and passing along Sicilian (not Italian) cuisine for all to enjoy.

\*[Please note that the measurements are very Americanized – my Sicilian grandmother does not and will never use a measuring cup or spoon].

-Cece Barreca, Rocky Mount



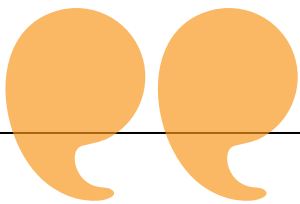
# Brussel Sprouts with Sausage/Candied Bacon and Walnuts

## INGREDIENTS

<b>Brussel Sprouts, Quartered</b>	<i>2 bunches</i>
<b>Garlic, Minced or Crushed</b>	<i>2 cloves</i>
<b>Sausages, Ground Sausage, or Bacon</b>	<i>1 pkg.</i>
<b>Walnuts, Crumbled</b>	<i>1 to 1½ cups</i>
<b>Brown Sugar</b>	<i>¼ cup</i>
<b>Olive Oil</b>	<i>2 Tbsp.</i>
<b>Salt</b>	<i>To taste</i>
<b>Pepper</b>	<i>To taste</i>
<b>Balsamic Vinegar</b>	<i>1-2 Tbsp.</i>
<b>Parmesan Cheese</b>	<i>To taste</i>

## DIRECTIONS

1. If using bacon, bake at 400 degrees for 15-20 minutes. For the Candied Bacon option, sprinkle the bacon with garlic powder, cayenne pepper, and brown sugar before baking. If using bacon, you have the option to set aside grease to be used for frying brussel sprouts instead of olive oil.
2. If using sausage, add 1 T olive oil to wok and brown the sausage on medium heat. Once browned, remove the sausage and set aside.
3. Add brussel sprouts and garlic (add more olive oil if needed) and lower heat to medium, cover and stir often to avoid burning. Add salt and pepper to taste.
4. Once the sprouts appear softened, re-add the sausage (or add cooked cut up bacon) to the pan, along with 1T of olive oil (or a little more bacon grease) and fry together for a couple of minutes, then add the walnuts.
5. Add brown sugar to taste (if you've not done the candied bacon option, you may need the full ¼ cup to offset the bitterness from the walnuts and sprouts).
6. Optional: add 1-2 T of balsamic vinegar and sprinkle parmesan cheese for an additional boost of flavor.



My maternal grandmother, Lena Sciortino Castelluccio, was a first-generation immigrant whose parents came over from Sicily. She was one of 10 children, and I was fortunate to meet all but one of the great aunts and uncles. This side of the family was either always preparing, cooking, or eating food. Most conversations were had in the kitchen or while sitting at the dinner table.

-Toni Tardy, Charlotte





# Venison Tartare

## INGREDIENTS

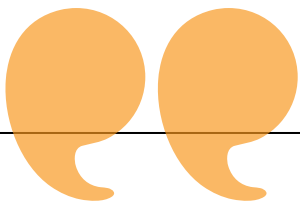
<b>Lean, High-Quality Fresh Red Meat (Venison Loin or Beef Filet)</b>	<i>1½ lbs.</i>
<b>Shallot</b>	<i>1</i>
<b>Capers</b>	<i>3 Tbsp.</i>
<b>Cornichons*</b>	<i>7</i>
<b>Egg Yolk**</b>	<i>1</i>
<b>Stone Ground Mustard</b>	<i>1 tsp.</i>
<b>Mayo (Store Bought or Homemade)</b>	<i>1 Tbsp.</i>
<b>Salt and Pepper</b>	<i>To taste</i>
<b>Lemon Juice</b>	<i>To taste</i>

*\*I like Maille, but any small tart gherkins work*

*\*\*Ideally quail, but chicken works*

## DIRECTIONS

1. Thoroughly clean your sharpest knife and work surface. (This dish is obviously served raw, so it's important to use only the freshest meat and handle it properly.)
2. Place your knife and venison in the freezer for 30 minutes to 1 hour.
3. Remove and slice the venison across the grain into slices roughly ¼" thick. Place the slices and knife back in the freezer for 5-10 minutes.
4. Remove and slice the venison into long strips roughly ¼" wide. Place the strips and knife back in the freezer for 5-10 minutes.
5. Remove and dice the venison into roughly ¼" cubes.
6. Season diced venison with salt and pepper then place in the refrigerator.
7. Finely dice the shallot, capers, and cornichons. Fold shallot, capers, cornichons, mayonnaise, and mustard into diced venison. Add lemon juice, salt, and pepper to taste.
8. Form tartare into a round and use a spoon to create a small depression on top. Place the egg yolk into the depression.
9. Refrigerate for a couple hours or serve immediately with toast, fries, crackers, or a bitter green salad.



This is my venison adaptation of The New Yorker's "Classic Beef Tartare" recipe. I make it each year during the holidays, and it's always a hit.

-J.M. Durnovich, Charlotte



# Caramelized Onion Tarts

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## INGREDIENTS

<b>Puff Pastry, Thawed</b>	<i>1 17 oz. box</i>
<b>Olive Oil</b>	<i>4 Tbsp.</i>
<b>Balsamic Glaze</b>	<i>2 Tbsp.</i>
<b>Sweet Onions, Sliced into Rounds</b>	<i>1 or 2, medium-sized</i>
<b>Salt and Pepper</b>	<i>To taste</i>
<b>Egg White, Beaten</b>	<i>1 egg</i>

## DIRECTIONS

1. Preheat the oven to 400 degrees. Line two baking sheets with parchment paper.
2. Cut the puff pastry into six squares and set aside.
3. On each baking sheet, make six small pools of olive oil and drizzle with balsamic glaze.
4. Place onion on top of each oil and balsamic mixture. Sprinkle with salt and pepper.
5. Put a pastry square over the onion. Press the edges down to seal, and brush the pasty with the beaten egg white.
6. Bake for 12-15 minutes.
7. Cool for 5 minutes before flipping the tarts over. Finish with more salt and pepper, if desired.



# Cornbread Pudding

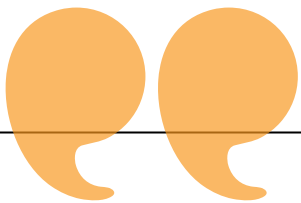
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## INGREDIENTS

<b>Butter, Melted</b>	<i>½ cup</i>
<b>Whole Kernel Corn, Drained</b>	<i>1 15 oz. can</i>
<b>Creamed Corn</b>	<i>1 15 oz. can</i>
<b>Cornbread Mix</b>	<i>1 8.5 oz. pkg.</i>
<b>Sour Cream</b>	<i>1 8 oz. pkg.</i>
<b>Egg (Optional)</b>	<i>1 egg</i>

## DIRECTIONS

1. Preheat the oven to 375 degrees. Put butter into a 2-quart casserole dish and place into the oven to melt while preheating.
2. When butter melts, remove the casserole dish from the oven. Mix both types of corn, cornbread mix, egg, and sour cream into melted butter until well combined.
3. Bake in the preheated oven for about 40 minutes.



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I love this recipe because it is a crowd-pleaser and beyond easy to make for holiday meals. It can also be made ahead of time and not conflict with oven space/time for other dishes. I usually double the ingredients if serving more than 4 people. It stores and reheats well.

-Katie Cornetto, Raleigh





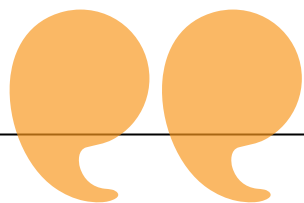
# Granny's Dressing

## INGREDIENTS

<b>Chopped Onion</b>	<i>¾ cup</i>
<b>Salt and Pepper</b>	<i>To taste</i>
<b>Chopped Celery</b>	<i>1½ cups</i>
<b>Butter</b>	<i>1 stick</i>
<b>Pepperidge Stuffing Mix</b>	<i>1 pkg.</i>
<b>Crushed Sage Leaves</b>	<i>1½ tsp.</i>
<b>Chicken Broth (Adjust as Desired)</b>	<i>2½ cups</i>
<b>Cream of Chicken Soup (Optional)</b>	<i>1 can</i>

## DIRECTIONS

1. Preheat the oven to 325 degrees.
2. In a large skillet, cook and stir onion and celery in butter until onion is tender.
3. Mix with other ingredients in a large baking dish.
4. Bake at 325 degrees until brown.



This is my grandmother's famous dressing recipe. It's not stuffing inside of a turkey; instead, it's "dressing" served in a casserole dish. Or if your family is large like mine, it's served in multiple casserole dishes!

-Caroline Mackie, Raleigh



# Collard Greens

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## INGREDIENTS

<b>Long Stem Collard Greens</b>	<i>1 bunch</i>
<b>Smoked Meat*</b>	<i>1 leg or wing</i>
<b>Onion</b>	<i>1 medium</i>
<b>Bell Peppers**</b>	<i>1 medium</i>
<b>Salt</b>	<i>To taste</i>
<b>Pepper</b>	<i>To taste</i>

*\*Use meat of your choice. I*

*prefer a smoked turkey meat.*

*\*\*You can add bell peppers if you like, but I prefer not to. For a non-meat eaters, use yellow, red, or orange bell peppers for more flavor.*

## DIRECTIONS

**1.** Rinse meat and place in large pot with water to cover. Add diced onions and peppers. Cook until meat is very tender.

**2.** While meat is cooking, de-stem the collard greens either by using a knife to cut both sides of the stem off the leaf or using your thumb and index finger to make a circle around the bottom of the stem and pull up, shucking off the stem.

**3.** Lay de-stemmed greens flat on a cutting board. Then roll the leaves lengthwise and cut across in strips (I prefer thin strips).

**4.** Remove the tender meat and put in the collard greens. Cook until tender, about an hour. Time will vary depending on the collards themselves. Add salt and pepper to taste. The meat can stay in the pot, but it is easier to stir without the meat in the way. The meat can be served with the greens or discarded.





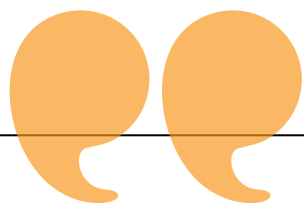
# Shrimp Aristotle

## INGREDIENTS

<b>Extra Virgin Olive Oil</b>	<i>4-6 Tbsp.</i>
<b>Shallots, Minced</b>	<i>3, large</i>
<b>Garlic, Minced</b>	<i>2 cloves</i>
<b>Salt and Pepper</b>	<i>To taste</i>
<b>San Marzano Tomatoes</b>	<i>1 large can</i>
<b>Red Pepper Flakes</b>	<i>1 tsp.</i>
<b>Shrimp, Peeled and Deveined</b>	<i>2 lbs.</i>
<b>Greek Feta Cheese</b>	<i>1 block (at least 6 oz.)</i>
<b>Dried Oregano</b>	<i>To taste</i>
<b>Fresh Mint, Chopped</b>	<i>To taste</i>

## DIRECTIONS

1. Put 4-6 tablespoons of olive oil in a large skillet over medium heat. Add shallots and garlic in pan with salt and pepper. Sauté 5-8 minutes until soft. Reduce heat to avoid burning.
2. While the shallots and garlic are cooking, prepare shrimp and toss in bowl with olive oil, salt and pepper.
3. Preheat oven to 400 degrees.
4. Add San Marzano tomatoes and red pepper flakes to pan with shallots and garlic. Add more salt and pepper as needed. Cook tomatoes until mixture thickens, approximately 10 minutes.
5. Transfer tomatoes, shallots, and garlic to a shallow baking dish. Soldier shrimp over the top in one layer. Crumble the block of feta cheese over the top. Sprinkle with dried oregano.
6. Bake 10-12 minutes or until mixture is bubbling and cheese is browned. Remove from oven and let rest for 5 minutes.
7. Sprinkle with fresh chopped mint and serve.



I love to cook, and this is my all-time favorite recipe!

-Dan Cahill, Raleigh







# Baked Lasagna

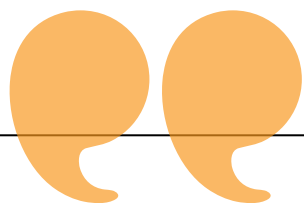
## INGREDIENTS

<b>Tomato Paste</b>	<i>3 6 oz. cans</i>
<b>Water (Use Paste Cans)</b>	<i>9 cans</i>
<b>Sugar</b>	<i>3 Tbsp.</i>
<b>Onion, Chopped</b>	<i>1 small</i>
<b>Garlic, Minced</b>	<i>2 cloves</i>
<b>Olive Oil</b>	<i>1 or 2 Tbsp.</i>
<b>Salt</b>	<i>To taste</i>
<b>Pepper</b>	<i>To taste</i>
<b>Ground Beef</b>	<i>2 lbs.</i>
<b>Lasagna Noodles</b>	<i>1 pkg.</i>
<b>Ricotta</b>	<i>1 lb.</i>
<b>Mozzarella, Shredded</b>	<i>1 lb.</i>
<b>Parmesan or Romano</b>	<i>To taste</i>

## DIRECTIONS

1. In 4-quart heavy saucepan, sauté garlic and onion in oil to golden brown.
2. Add tomato paste, water, sugar, salt, and pepper. Bring to boil; lower heat to simmer and continue to cook for 3 hours or longer.
3. Meanwhile, cook ground beef in skillet. Drain meat thoroughly and add to sauce.
4. Parboil lasagna according to package directions. Drain and set in cold water to cool, then lay on clean paper towels to dry.
5. Spray broiler size pan with coating or lightly grease. Start layering with about 1/4" sauce on bottom of pan, layer of noodles slightly overlapping, layer of ricotta thinly spread; layer of shredded mozzarella; sprinkle with Parmesan cheese.
6. Repeat layering in order given, ending with the noodles with thin layer of sauce on top with Parmesan cheese sprinkled over.
7. Cover and bake at 350 degrees for one hour.
8. Uncover and let stand for 10 minutes before slicing.

Serves 10 to 12. Use extra sauce to serve at table.



My dad's main talent was having a green thumb with a thriving vegetable garden, and my mother's talent is creativity in the kitchen. She also has the gift of multiplying. If there is leftover eggplant parmesan, she will use them to make lasagna the next night. My mother can make anything, certainly any Italian dish, and ironically, my dad was a meat and potatoes eater who disliked most Italian entrees. So, the only time we could get lasagna was when we went out to eat or on our birthdays.

-Toni Tardy, Charlotte



# Lu Rou Fan (Taiwanese Braised Pork)

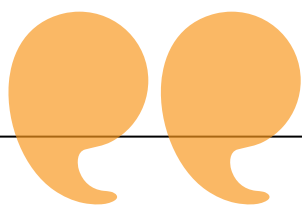
## INGREDIENTS

<b>Pork Belly, 1-Inch Thick Strips</b>	<i>2 lbs.</i>
<b>Diced Shiitake Mushrooms</b>	<i>1 cup</i>
<b>Rock or Granulated Sugar</b>	<i>1 Tbsp.</i>
<b>Shaoxing Wine*</b>	<i>¼ cup</i>
<b>Soy Sauce, Low Sodium</b>	<i>¼ cup</i>
<b>Dark Soy Sauce</b>	<i>2 Tbsp.</i>
<b>Water</b>	<i>2 cups</i>
<b>Fried Shallots*</b>	<i>1 cup</i>
<b>Five Spice Powder</b>	<i>1 tsp.</i>
<b>White Pepper</b>	<i>½ tsp.</i>
<b>Chopped Garlic</b>	<i>5 cloves</i>
<b>Hard Boiled Eggs, Optional</b>	<i>4 eggs</i>
<b>Cilantro Garnish</b>	<i>To taste</i>

*\*Found in local Asian grocery stores  
or Amazon*

## DIRECTIONS

1. Heat a tablespoon of oil in a large pot over medium high heat. Add the pork belly strips and fry until browned. Add the garlic and sugar to the pork, and sauté until the sugar has melted.
2. Add soy sauce, dark soy sauce, Shaoxing wine, five spice powder, white pepper, shiitake mushrooms, fried shallots, and peeled hard boiled eggs, if using. Add water until the meat is fully covered and bring to a boil.
3. Once the liquid comes to a boil, partially cover with a lid; reduce heat to low. Simmer for 1 hour or until the pork is fork tender. The liquid should be caramelized, but if there is excess liquid, turn the heat up to high and let the sauce further reduce, stirring occasionally to prevent burning.
4. Serve with fresh rice, egg, and garnish with cilantro.



This is a hug in a bowl. Braised pork rice, or *lu rou fan*, is the ultimate Taiwanese comfort food. The origins of this dish can be traced back to when Taiwan was under Japanese colonial rule (1895-1945); today, it remains a very popular dish you can find just about anywhere on the island—from night market stalls to restaurants to your grandmother's kitchen. Anytime I enjoy this dish, I'm immediately transported back. This savory, aromatic, and saucy pork belly dish is usually braised for hours and served over rice, but this recipe cuts down on cooking time without sacrificing flavor. I like to serve mine with stir fried bok choy. Enjoy!

*-Joanne Wu-White, Charlotte*



# White Bean Chili

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## INGREDIENTS

<b>Dried White Beans</b>	<i>1 lb.</i>
<b>Chicken Broth</b>	<i>6 cups</i>
<b>Garlic, Minced</b>	<i>2 cloves</i>
<b>Onions, Chopped</b>	<i>2 medium</i>
<b>Olive Oil</b>	<i>1 Tbsp.</i>
<b>Chopped Green Chilis</b>	<i>2 4 oz.</i>
<b>Ground Cumin</b>	<i>cans</i>
<b>Dried Oregano</b>	<i>2 tsp.</i>
<b>Ground Cloves</b>	<i>1½ tsp.</i>
<b>Cayenne Pepper</b>	<i>¼ tsp.</i>
<b>Chicken Breast, Cooked &amp; Diced</b>	<i>¼ tsp. 4 cups</i>
<b>Grated Monterey Jack Cheese</b>	<i>3 cups</i>

## DIRECTIONS

1. Combine beans, chicken broth, garlic, and half of the onions in a large pot and boil.
2. Reduce heat and simmer until the beans are soft (3 hours or more.) Add more broth if needed.
3. Sauté remaining onions in the oil in a skillet. Once onions are soft, add green chilis and spices and sauté for 3-4 minutes. Add to the bean mixture.
4. Add chicken and continue to simmer 1 hour or more.
5. Serve topped with cheese.





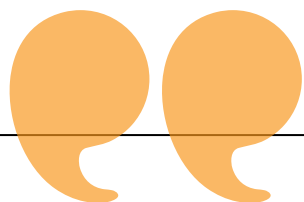
# Puppy Chow (Crispix Candy)

## INGREDIENTS

<b>Crispix Cereal</b>	<i>12 oz. box</i>
<b>Butterscotch Morsels</b>	<i>12 oz.</i>
<b>Smooth Peanut Butter</b>	<i>8 oz.</i>
<b>Butter</b>	<i>1 stick</i>
<b>Powdered Sugar</b>	<i>1 lb.</i>

## DIRECTIONS

1. Combine peanut butter, butter, and butterscotch morsels in large saucepan over low heat, stirring constantly, until melted.
2. Pour cereal into a very large bowl, then pour melted ingredients over cereal. Fold gently to coat cereal without breaking.
3. Divide powdered sugar into several (we use 4) plastic gallon zip bags, then divide the cereal mixture between the sugar bags.
4. Zip each bag and shake until cereal is coated with powdered sugar.
5. Store in an airtight container or the zip bags.



A holiday must-have in our family is Puppy Chow. It's super easy and fun!

I made it with my kids when they were little and now, I make it with my grandchildren. The four grandchildren and I play KC and the Sunshine Band's "Shake Your Booty" on Youtube and dance around the kitchen while we shake our Puppy Chow bags.

-Teresa Murphrey, Rocky Mount



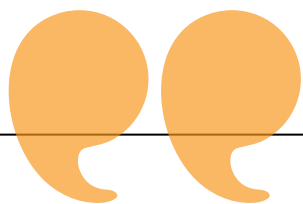
# Chocolate Brownies

## INGREDIENTS

<b>All-Purpose Flour</b>	<i>2 cups</i>
<b>Unsweetened Cocoa Powder</b>	<i>1½ cups</i>
<b>Salt</b>	<i>1 tsp.</i>
<b>Instant Coffee*</b>	<i>1 tsp.</i>
<b>Sugar</b>	<i>4 cups</i>
<b>Unsalted Butter, <u>Melted</u></b>	<i>1 lb.</i>
<b>Real Vanilla Extract</b>	<i>1 Tbsp. + 2 tsp.</i>
<b>Large or Extra-Large Eggs</b>	<i>8 eggs</i>
<b>Chocolate Chips**</b>	<i>2 cups</i>
<b>Nuts, Optional</b>	<i>To taste</i>

*\*Optional, but enhances the flavor*

*\*\*It's okay to use an additional ½+ bag of chips. Both Toll House or Ghirardelli chips are great. You can mix the chocolate chip flavors or use all one flavor – sweet, semisweet, or dark. To be decadent, you can use two 11-ounce bags of chocolate chips!*

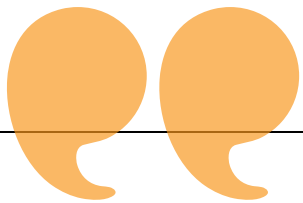


These brownies are fabulous for dessert, not just “snack,” if you warm them slightly and then add vanilla ice cream and hot fudge syrup on top!

## DIRECTIONS

1. Preheat oven to 325 degrees. To make the process more efficient, I always melt the 1 pound of butter while I am getting all ingredients together and then set it aside.
2. Grease and flour a 17” x 12” (or 11”) baking pan. Shake the pan around and dump any excess flour. (An alternative is to spray Pam and then cover the pan with parchment paper that extends beyond the ends of the pan by about 4 inches. This alternative makes it easier to remove brownies from the pan for cutting after cooling.)
3. Mix flour, cocoa powder, salt, and instant coffee in a 2-quart bowl.
4. In a separate very large bowl, cream together sugar, melted butter, vanilla extract, and eggs. Blend the melted butter with the sugar before adding the eggs.
5. Add the dry mixture from the 2-quart bowl to the creamed mixture in the very large bowl and mix until just moistened and creamed together.
6. Add chocolate chips and nuts (optional). The large amount of batter takes a bit of effort to blend everything well. Use a hefty spatula or large spoon to stir only until mixed.
7. Spread batter evenly in pan. Bake 35-40 minutes.
8. Let the brownies cool for at least 1 ½ to 2 hours before cutting. Best cutting results are with a knife dipped into hot water frequently.

*-Betsy West, Raleigh*



While my husband gained some culinary skill by virtue of his French nationality (the man can fry an egg to over-easy perfection), it is his stepfather, Jean-Paul, who is the real chef. For our wedding, Jean-Paul graciously agreed to make over 500 macarons – pistachio, caramel, and chocolate - for our guests as favors. By the end of the week, Jean-Paul was cursing our oven, and our home had become an assembly line for these macarons.

*-Grace Pennerat, Raleigh*

# Macaron au Chocolat

## (Chocolate Macarons)

### EQUIPMENT

**Stand Mixer**  
**Thermometer**  
**Silicone Baking Mats/Parchment Paper**  
**Pastry Bag**

### MACARONS

<b>Almond Flour</b>	<i>200 grams</i>
<b>Powdered Sugar</b>	<i>180 grams</i>
<b>Cacao/Cocoa</b>	<i>20 grams</i>
<b>Water</b>	<i>5 centilitre</i>
<b>Cane/Granulated Sugar</b>	<i>200 grams</i>
<b>Egg Whites</b>	<i>2 x 75 centilitre</i>

### GANACHE

<b>Chocolate</b>	<i>100 grams</i>
<b>Heavy Whipping Cream</b>	<i>100 grams</i>

### DIRECTIONS

1. Preheat oven to 160 degrees Celsius.
2. In a food processor or mixer, mix the almond flour and powdered sugar together (about 30 seconds if using a food processor).
3. In a medium sauce pan, melt the cane/granulated sugar, the cocoa, and the water over medium heat (maintain temperature around 114 degrees Celsius).
4. Whip 75 centilitre egg whites (1/2 of the egg whites) to form peaks in standing mixer (meringue).
5. Add the melted sugar and cocoa little by little into the meringue (make sure the sugar and cocoa has had some time to cool. Note: Temperature is important).
6. Take the almond flour and powdered sugar (flour/dry mix) and fold in the remaining 75 centilitre of egg whites gently with a spatula.
7. Combine the flour/dry mix with the meringue gently to achieve a semi-liquid consistency.
8. Once combined, put into pastry bag and form 40 macarons on baking sheet - tap the underside of the baking sheet to make the macarons flat (will rise when cooking).
9. Cook for 12 minutes total - at 6 minute mark, remove the baking sheet, turn it, and put back in the oven for the remaining 6 minutes.

### DIRECTIONS

1. Mix chocolate and heavy whipping cream together. Add butter if too liquid.
2. Once mixed, put into pastry bag.
3. Assemble macarons once cooled.





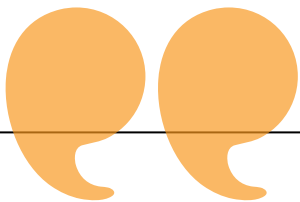
### Self-Frosting Anise Drops

3 eggs, room temperature      1/2 tsp baking powder  
1 cup plus 2 Tblsp sugar      1/2 tsp salt  
1 3/4 cups sifted flour      3 drops anise oil (or 1 tsp anise extract)

*if undercook will fall when out of oven*  
Beat eggs in electric mixer at medium speed until fluffy. Then add sugar gradually, beating constantly. Continue to beat for 20 minutes more. Reduce speed of mixer and add flour which has been sifted with baking powder and salt. Beat another 3 minutes. Add anise. Drop by heaping teaspoonfuls onto a well-greased and floured cookie sheet, swirling the dough to form a round cookie. Let stand overnight to dry. Bake at 325°F. for about 10 minutes or until cookies are a creamy golden color, not brown, on the bottom. Store in airtight tins. Yield about 90 1 1/2 inch cookies.

Note: Be sure eggs are at room temperature. These cookies are better if allowed to stay in tin about 3 weeks before eating. I have always used anise oil (from the drug store)

*Don't put on middle rack put on one below.*



I've shared my grandma's recipe for Anise Cookies. She would make these every Christmas when my dad was growing up. My grandma passed away when I was about 4, and my dad took over making them to continue the tradition. Every year, my sister's family, my brother's family, and my family look forward to my grandma's Anise Cookies at our family Christmas. I've included a picture of what the cookies look like as well as a picture of my grandma's recipe card with some hand-written notes my mom added after my dad started making them.

-Melissa Phillips, Raleigh

# Self-Frosting Anise Drops

## INGREDIENTS

<b>Eggs, Room Temperature</b>	<i>3 eggs</i>
<b>Sugar</b>	<i>1 cup + 2 Tbsp.</i>
<b>Flour, Sifted</b>	<i>1¾ cups</i>
<b>Baking Powder</b>	<i>½ tsp.</i>
<b>Salt</b>	<i>½ tsp.</i>
<b>Anise Oil or Extract</b>	<i>3 drops oil or 1 tsp. extract</i>

## DIRECTIONS

1. Beat eggs in electric mixer at medium speed until fluffy.
2. Add sugar gradually, beating constantly. Continue to beat for 20 more minutes.
3. Sift flour with salt and baking powder. Reduce speed of mixer and add sifted flour. Beat for 3 more minutes.
4. Add Anise oil or extract.
5. Drop mixture by heaping teaspoonfuls onto a well-greased and floured cookie sheet, swirling the dough to form a round cookie. Let stand overnight to dry.
6. Next day, bake at 325 degrees for about 10 minutes or until the cookies are a creamy golden color (NOT brown) on the bottom.
7. Store in air-tight tins. Yields about 90 1 ½ inch cookies.

## NOTES

- Be sure the eggs are room temperature before starting.
- If the cookies are under cooked, they will fall when removed from the oven.
- They are the best if you let them sit for about 3 weeks before eating.
- I prefer the cookies when Anise oil is used over Anise extract.
- Per my dad, he thinks they cook better if you put them on the bottom rack in the oven instead of the middle rack.





# Chocolate Chess Pie

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## INGREDIENTS

<b>Regular Pie Shells,</b>	<i>2 shells</i>
<b>Unbaked, Frozen &amp; Thawed*</b>	
<b>Butter</b>	<i>2 sticks</i>
<b>Unsweetened Chocolate,</b>	<i>3 squares</i>
<b>Baker's Brand</b>	
<b>Light Brown Sugar</b>	<i>2 cups</i>
<b>White Sugar</b>	<i>1 cup</i>
<b>Flour</b>	<i>1 Tbsp.</i>
<b>Eggs</b>	<i>4 eggs</i>
<b>Milk</b>	<i>1 Tbsp.</i>
<b>Vanilla</b>	<i>1 tsp.</i>

## DIRECTIONS

1. Preheat oven to 350.
2. Over low heat, melt butter and squares of unsweetened chocolate. Remove from heat.
3. Add the light brown sugar, white sugar, flour, eggs (beat in one at a time), milk, and vanilla.
4. Mix together and pour into pie shells.
5. Bake for 25-30 minutes. Watch closely.
6. Cool on a wire rack.



# Pumpkin Streusel Coffee Cake

## CAKE INGREDIENTS

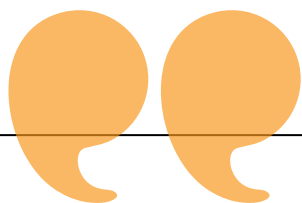
<b>Butter, Softened</b>	<i>1 stick</i>
<b>Sugar</b>	<i>1½ cups</i>
<b>100% Pure Pumpkin Puree</b>	<i>1 can</i>
<b>Eggs, Large</b>	<i>3 eggs</i>
<b>All-Purpose Flour</b>	<i>2½ cups</i>
<b>Baking Powder</b>	<i>2 tsp.</i>
<b>Cinnamon</b>	<i>1 Tbsp.</i>
<b>Ground Ginger</b>	<i>1½ tsp.</i>
<b>Ground Nutmeg</b>	<i>½ tsp.</i>
<b>Salt</b>	<i>½ tsp.</i>
<b>Ground Cloves</b>	<i>¼ tsp.</i>

## DIRECTIONS

1. Preheat oven to 350 degrees. Prepare a bundt pan with butter and flour, then set aside.
2. Beat the butter and sugar in a mixing bowl until blended. Add the pumpkin puree and eggs one at a time.
3. In a separate bowl, mix the dry ingredients. Add the dry mixture to the wet mixture and mix until thoroughly combined.
4. Pour the batter into the prepared bundt pan.
5. To create the streusel, combine all the ingredients in a bowl. Sprinkle the mixture on top of the batter in the bundt pan.
6. Bake for about 50 minutes and then cool for 15 minutes. Remove the cake from the bundt pan, waiting until completely cool before slicing.

## STREUSEL INGREDIENTS

<b>All-Purpose Flour</b>	<i>½ cup</i>
<b>Sugar</b>	<i>½ cup</i>
<b>Brown Sugar</b>	<i>½ cup</i>
<b>Cinnamon</b>	<i>1 tsp.</i>
<b>Butter, Melted</b>	<i>4 Tbsp.</i>
<b>Pecans, Chopped</b>	<i>⅔ cup</i>



I love making this cake every fall to celebrate the start of the holiday season!

-Alison Yellman, Charlotte



# Peppermint Oreo Cookies

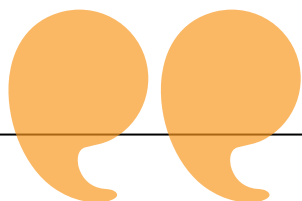
## INGREDIENTS

<b>Unsalted Butter, Room Temperature</b>	<i>1 cup</i>
<b>Brown Sugar</b>	<i>¾ cup</i>
<b>Granulated Sugar</b>	<i>¼ cup</i>
<b>White Chocolate Instant Pudding Mix*</b>	<i>1 3.4 oz. pkg.</i>
<b>Eggs</b>	<i>2 large eggs</i>
<b>Vanilla Extract</b>	<i>1 tsp.</i>
<b>All-Purpose Flour</b>	<i>2½ cups</i>
<b>Baking Soda</b>	<i>1 tsp.</i>
<b>Salt</b>	<i>½ tsp.</i>
<b>Oreos, Chopped</b>	<i>1 cup</i>
<b>White Chocolate Chips</b>	<i>1 cup</i>
<b>Candy Canes, Crushed</b>	<i>½ cup</i>

*\*Can use vanilla pudding mix instead*

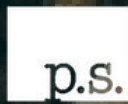
## DIRECTIONS

1. Preheat oven to 350 degrees, and line a baking sheet with parchment paper.
2. Use a mixer to cream together butter, brown sugar, and granulated sugar.
3. Add in the rest of the wet ingredients and beat until combined.
4. Whisk the flour, baking soda, and salt in a medium bowl. Add mixture to the wet ingredients and mix until combined.
5. Gently fold in chopped Oreos, white chocolate chips, and crushed candy canes.
6. Roll cookie dough into balls and place on baking sheet. Bake for about 10 minutes, or until edges are golden brown.



I make these cookies with my kids every year around Christmas time. This recipe is perfect for cooking with the family because it's easy, quick, and delicious!

*-Chad Essick, Raleigh*



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