

JOIN US IN YOUR KITCHEN
FOR OUR SEGMENT OF

*Holiday
Cooking
with*



Date: Thursday, December 17th

Time: 4:30pm

Where: Your Kitchen

In the spirit of the holidays and in the era of COVID-19, our holiday celebration will take place virtually this year. A link will be posted on the volunteer web page, volunteer group Facebook page and emailed to you prior to the presentation date above so that you too can cook the attached recipes, along with the LVIM staff.

Winter Squash Soup with Toasted Pepitas

Total Time - 30 minutes (Makes 4 servings)

Ingredients:

- 2 tablespoons grapeseed oil
- 1 tablespoon ginger spice paste
- 6 cloves garlic, sliced thin
- 2 tablespoons green curry paste
- 1 (13.5-oz can) coconut milk
- 3 cups vegetable broth
- 4 cups leftover Butternut Squash Casserole with Leeks, Prosciutto & Thyme (see recipe)
- 4 green onions, sliced thin
- 1/2 cup toasted pepita seeds



Steps:

1. Heat oil in 6-quart stockpot over medium for 3–4 minutes. Add ginger and garlic; cook 2–3 minutes, stirring occasionally. Add curry paste, and continue cooking 1 more minute, stirring continuously.
2. Combine milk and broth in medium bowl until blended. Add milk mixture to stockpot and stir in 4 cups of leftover casserole; bring to a simmer. Cook 8–10 minutes, stirring occasionally, until heated through.
3. Remove pot from heat and puree with an immersion blender. Serve garnished with onions and pepita seeds.

Butternut Squash Casserole with Leeks, Prosciutto, and Thyme

Total Time - 1 hour, 10 minutes (Makes 6 servings)

Ingredients:

- 4 tablespoons olive oil**
- 2 large leeks, sliced & washed**
- 4 cloves garlic, thinly sliced**
- 2 teaspoons fresh thyme leaves, coarsely chopped**
- 4 oz thin-sliced prosciutto, small dice**
- 4 large bay leaves**
- 1/2 cup champagne vinegar**
- 1 medium butternut squash, peeled, seeded, & cut into 1/2-inch cubes**
- 1 (14.5-oz) can fire roasted tomatoes, drained**
- 1/4 cup sun-dried julienne-cut tomatoes in oil, drained**
- 1 teaspoon kosher sea salt**
- 1 teaspoon pepper**



Steps:

- 1. Preheat oven to 375°F. Heat oil in large sauté pan over medium 2–3 minutes. Add leeks, garlic, thyme, prosciutto, and bay leaves; cook and stir 5 minutes.**
- 2. Add vinegar and reduce liquid by one-half. Stir in squash, both tomatoes, salt, and pepper until blended. Transfer mixture to a 13- x 9-inch baking dish.**
- 3. Bake 30–40 minutes until squash is tender. Serve**

Ham and Cheese Croquettes

Total Time - 30 minutes (Makes 15 servings)

Ingredients:

1 cup flour

3 large eggs, divided

2 1/2 cups seasoned breadcrumbs, divided

6 oz ham, finely chopped

12 oz refrigerated (or leftover) mashed potatoes

1 1/2 cups shredded sharp cheddar cheese

1/4 cup canola oil

Nonstick aluminum foil



Prep:

Place flour in shallow bowl.

Beat 2 eggs gently, in second bowl.

Place 2 cup breadcrumbs in shallow bowl

Steps:

1. Preheat oven to 450°F. Add flour to shallow bowl. Beat 2 eggs in second shallow bowl and add 2 cups breadcrumbs to third shallow bowl.

2. Combine in medium bowl: ham, potatoes, cheese, remaining 1 egg, and 1/2 cup breadcrumbs until blended. Shape mixture into 1-inch patties. Dredge patties in flour, coating both sides (shake off excess). Dip patties into eggs (allow excess to drip off), then coat in breadcrumbs. Repeat with all patties.

3. Line baking sheet with foil. Arrange croquettes on baking sheet and drizzle with oil. Bake 15–18 minutes, turning halfway through, until golden brown and 160°F. Serve with Maple Dijonaise.

Maple Dijonaise

Total Time - 15 minutes (Makes 4 servings)

Ingredients:

1/2 cup mayonnaise

1 tablespoon maple syrup

2 tablespoons Dijon mustard

1/4 teaspoon kosher salt

1/4 teaspoon ground white pepper

1/8 teaspoon ground red pepper

1/4 lemon, for juice (1 teaspoon)

Steps:

- 1. Combine in medium bowl: mayonnaise, maple syrup, mustard, salt, and white and red peppers; squeeze lemon into bowl and whisk to blend well.**

Chill until ready to use.

Turkey a la King

Total Time - 60 minutes (Makes 6 servings)

Ingredients:

- 3 tablespoons unsalted butter**
- 1 (5-oz) package sliced shiitake mushrooms**
- 2 shallots, coarsely chopped**
- 1 carrot, coarsely chopped**
- 1 rib celery, coarsely chopped**
- 1 teaspoon fresh rosemary, coarsely chopped**
- 2 teaspoons fresh sage, coarsely chopped**
- 2 teaspoons Greek seasoning**
- 3 tablespoons flour**
- 2 cups turkey (or chicken) stock**
- 1/2 cup heavy cream**
- 2 1/2 cups leftover turkey, coarsely chopped**
- 1 tablespoon sherry vinegar**
- 1 cup frozen green peas, thawed**
- 2 tablespoons Italian parsley, coarsely chopped**



Steps:

- 1. Melt butter in large sauté pan over medium-high until butter begins to brown slightly. Add mushrooms, shallots, carrot, celery, rosemary, sage, and Greek seasoning. Cook 4–5 minutes, stirring occasionally, until vegetables soften.**
- 2. Stir in flour and cook 1–2 minutes. Slowly stir in stock and heavy cream. Add turkey and vinegar, and continue cooking until thickened, reduce heat to a low simmer and cook 10–15 minutes or until flavors have developed. Stir in peas and parsley; serve.**

Cornbread Stuffing Drop Biscuits

Total Time - 20 minutes (Makes 10 servings)

Ingredients:

1 tablespoon unsalted butter

1 lb mild pork sausage, casing removed (if needed)

1 cup trinity mix (fresh diced onions, bell peppers, & celery)

1 teaspoon fresh sage, finely chopped

1 (12-oz) bag dry cornbread stuffing mix

1/2 cup reduced-sodium chicken (or turkey) stock

1/2 teaspoon poultry seasoning

2 large eggs

1/4 cup flour

Steps:

1. Preheat large sauté pan on medium-high 2–3 minutes. Add butter and sausage to pan and cook 5–7 minutes, stirring to crumble meat, until no pink remains. Stir in trinity mix and sage; cook 2–3 more minutes until vegetables soften. Remove pan from and set aside to cool sausage mixture.

2. Preheat oven to 375°F. Combine in large bowl: sausage mixture, cornbread stuffing mix, stock, seasoning, eggs, and flour until just blended.

Form/scoop mixture into 1/2 cup balls (about 10) and arrange on baking sheet. Bake 18–22 minutes or until set and 160°F.

Pumpkin Pie Ice Cream

Total Time - 1 hour 30 minutes (Makes 4 servings)

Ingredients:

- 1 vanilla bean, split lengthwise**
- 1 1/2 cups heavy cream**
- 1/2 cup whole milk**
- 2 large eggs, separated for yolks only**
- 1/4 cup sugar**
- 1 cup leftover pumpkin pie filling**
- 1 cup leftover pumpkin pie crust, crumbled**

Steps:

- 1. Scrape vanilla bean seeds into a 3-quart sauce pot; stir in pods, heavy cream, and milk. Bring mixture just to a simmer on medium, stirring occasionally.**
- 2. Separate eggs for yolks (reserve whites for another recipe). Combine in large bowl: egg yolks, and sugar. Add hot cream mixture to eggs in a slow stream using a ladle, whisking constantly. Return mix to pot and cook custard on medium-low, stirring constantly with a silicone spatula, until 175°F (do not let boil). Pour custard back into clean mixing bowl and place bowl over a bowl of ice. Chill custard to 41°F.**
- 3. Whisk pumpkin pie filling into custard. Pour custard into a frozen bowl of the ice cream maker. Churn according to manufacturer's instructions. Transfer ice cream to an airtight container and stir in pie crust; place in freezer to harden.
(Makes about 3/4 quart.)**