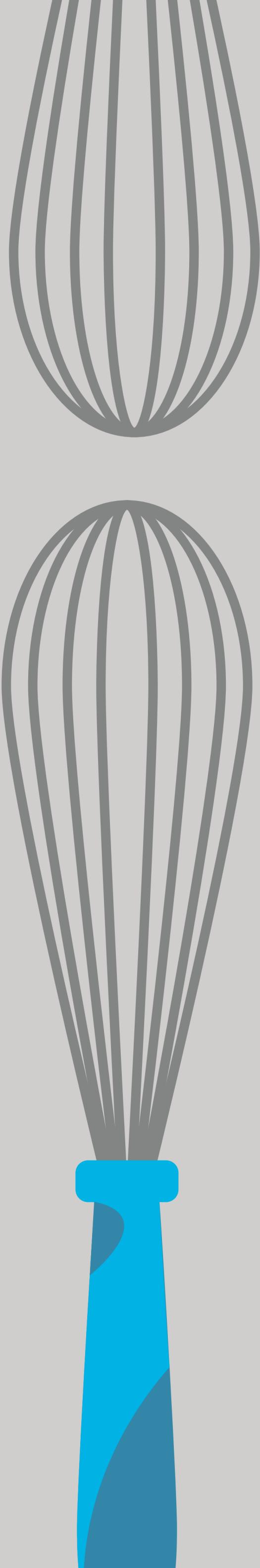




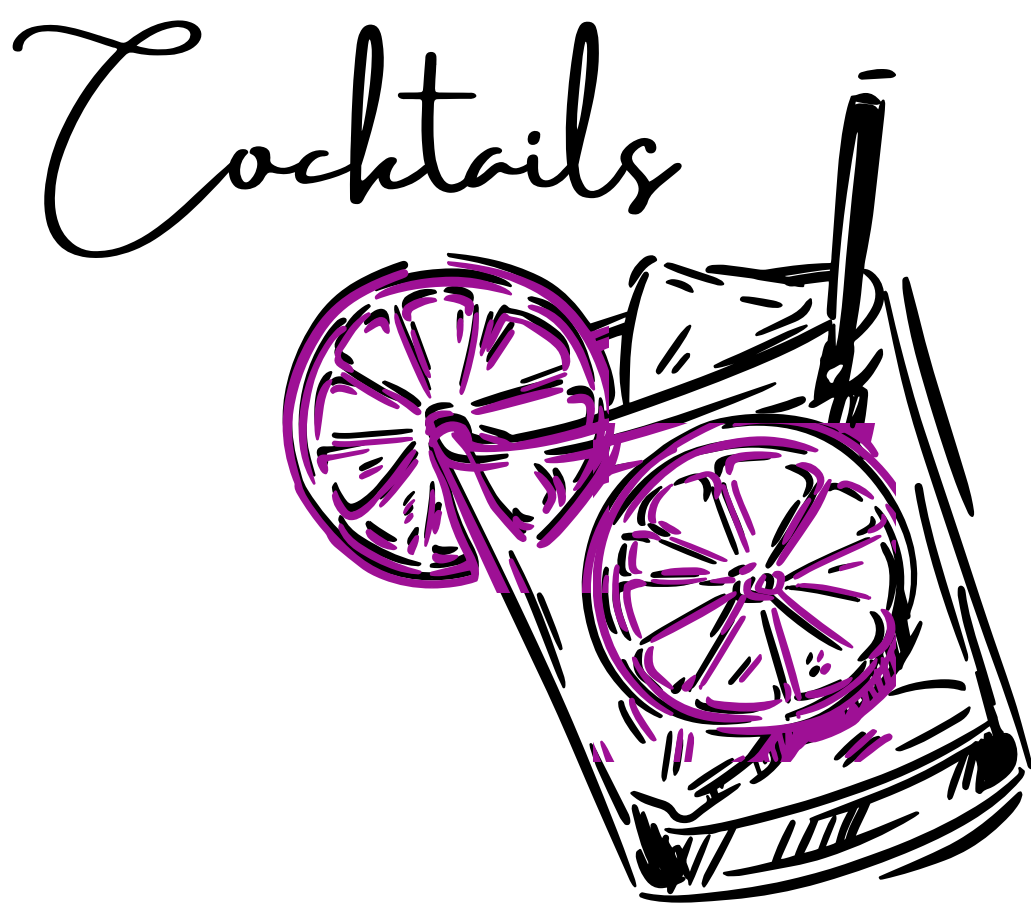
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our
"favorites"
recipe
collection

RECIPES FROM
PREMIER INSURANCE
TEAM MEMBERS

Second Edition
December 2023



POMEGRANATE MARTINI

Ingredients:

- 2 ounces vodka
- 1 ½ ounces Pomegranate Juice
- ½ ounces lemon juice
- ½ ounce simple syrup
- ½ ounce Cointreau
- For the garnish: fresh pomegranate arils or lemon peel

Directions:

Place the vodka, Pomegranate juice, lemon juice, simple syrup, and Cointreau in a cocktail shaker. Shake vigorously for 15 seconds. Fill the shaker with ice and shake 30 seconds until cold. Strain into a chilled martini glass, top with optional garnish;

SUBMITTED BY NANCY VILAVANH

SOJU COCKTAIL

Ingredients:

- Soju (Can be flavored)
- Chilsung Cider (Korean soda) – Can get a 2-liter bottle or 6 pack of cans
- One small pack of Yakult
- Milkis - Can get a 2-liter bottle or 6 pack of cans
- Carafe or pitcher

Directions:

- Pour one bottle of soju into the pitcher
- Pour 0.5 liter of chilsung cider into the pitcherPour 0.5 liter of milkis into the pitcher
- Pour 2 yakult into the pitcher
- Mix & Enjoy

Notes:

- Taste test to see if sweet or strong
- If too sweet, add more soju
- If too strong, add more Chilsung Cider
- Depending on what flavor soju, you can add a simple syrup to increase the flavor

SUBMITTED BY REY BADA

HOT SPICED WINE

Ingredients:

- Cups water
- 1 Cup sugar
- 1 lemon sliced and studded with whole cloves
- 4 sticks cinnamon

Directions:

Bring water and sugar to boil then simmer. Add lemon, cloves and cinnamon. Simmer 20 minutes. Add red wine to make 2 quarts.

SUBMITTED BY VICKY ROLLINS

NOT YOUR KIDS’ “KOOL-AID”

Ingredients:

- Bottle of Titos Vodka
- 1 packet of Kool-Aid mix (flavor of choice)
- Lemonade
- Sprite
- Garnish with mint (optional)

Directions:

Add vodka and Kool-Aid packet to a large pitcher with a splash of lemonade and Sprite.

SUBMITTED BY JULY SENGSOURYA

TOOTSIE ROLL

Ingredients:

- 1 ½ - 2 oz of Kahlua
- 2 oz Vodka
- 4 oz Orange juice

Directions:

Place all ingredients in a cocktail shaker with plenty of ice. Shake, pour and enjoy! Make it a Cherry Tootsie Roll by adding maraschino cherry juice and cherries.

SUBMITTED BY KELLY NORMAN

NAUGHTY BUT NICE COCKTAIL

Ingredients:

- 4 oz Whiskey, Bourbon, or Vodka
- 2 oz Orange juice
- 2 oz Ginger syrup
- 4 oz Cranberry juice
- 4 oz Club soda
- Ice
- Orange slices and fresh cranberries to garnish

Directions:

Place all ingredients in a cocktail shaker with plenty of ice. Shake, pour and enjoy!



MIND ERASER

Ingredients:

- 1 cup ice
- 2 oz Kahlua
- 2 oz Sprite
- 2 oz Vodka

Directions:

This is a layered cocktail. Gently pour the ingredients in the order listed, and do not mix the layers before drinking! Drink with a straw until all layers are gone.

SUBMITTED BY MARCAS MILES

JACK FROST

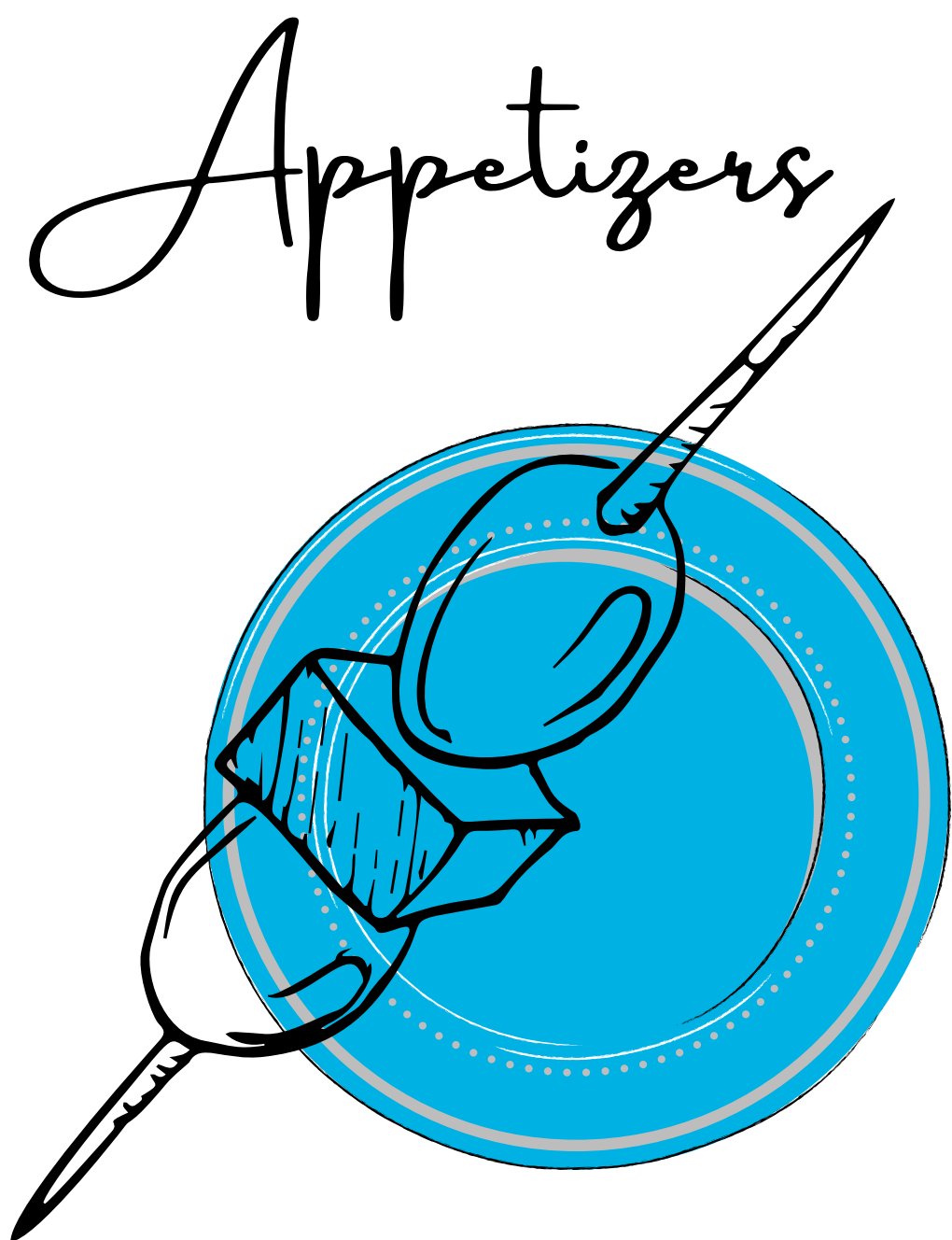
Ingredients:

- 1 cup of Vodka
- 1 cup Prosecco
- ½ cup Lemonade
- ½ cup Blue Curacao
- Ice
- White sanding sugar for the rim

Directions:

Place all ingredients in a blender, add ice and mix for a great frozen cocktail.





FRANK'S REDHOT® BUFFALO CHICKEN DIP

Ingredients:

- 2 cups shredded cooked chicken (rotisserie chicken is convenient)
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup FRANK'S REDHOT® BUFFALO WINGS HOT SAUCE
- 1/2 cup ranch dressing
- 1/2 cup shredded mozzarella or jack cheese

Directions:

1. PREHEAT oven to 350°F.
2. Mix all ingredients in a large bowl. Spoon into shallow 1-quart baking dish.
3. BAKE 20 minutes or until mixture is heated through; stir. Sprinkle with green onions, if desired, and serve with chips, crackers and/or cut up veggies.

SUBMITTED BY RYAN BOSNA

HOT PEPPER JELLY OVER CREAM CHEESE

Ingredients:

- 1 block of cream cheese
- ¼ cup of Hot Pepper Jelly
- Club crackers

Directions:

- Take the block of cream cheese out of it's wrapper and place on a decorative plate. Let it rest to room temperature.
- Spoon ¼ cup of jelly over the top of the cream cheese.
- Place crackers around the block of cream cheese.

Also good with strawberry jelly or red pepper jelly.

SUBMITTED BY KELLY NORMAN

PARMESAN ARTICHOKE DIP

Ingredients:

- 8 ounce can artichoke hearts (not marinated), drained and chopped
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 8 ounces cream cheese, softened
- 1 1/4 cups freshly grated parmesan cheese
- Or ¾ cup shredded parmesan and ½ cup shredded mozzarella cheese
- 1 clove garlic, minced
- 1, 4 oz can diced green chilies

Directions:

1. Preheat oven to 400 degrees while preparing dip mixture. Once combined, bake for 18-22 minutes or until bubbly and cheese is browned

SUBMITTED BY RYAN BOSNA

BUTTERNUT SQUASH CROSTINI

Ingredients:

- 12 baguette slices
- ¼ c extra-virgin olive oil, plus more to brush on bread
- 6 thin slices of pancetta
- 12 small sage leaves
- 2 c diced and peeled butternut squash
- Kosher salt and fresh ground pepper
- 2 cloves garlic, sliced
- ¼ t red pepper flakes
- 2 T sherry vinegar
- 2 T honey



Directions:

- Preheat broiler. Brush both sides of baguette slices with olive oil, place on a broiler pan and broil until toasted – about 2 to 3 minutes.
- Cook the pancetta in a large skillet over medium-high heat, turning once, until crisp, about 5 minutes. Drain on paper towels, then break each piece in half. Add olive oil to skillet.
- Add the sage and fry until crisp, about 20 seconds (careful, it burns easily). Remove the sage with a slotted spoon and drain on paper towels. Discard all but 1 T of oil from skillet.
- Increase the heat under the skillet to high. Add the squash and season with salt and pepper, cook, stirring occasionally, until golden and tender, about 7 minutes. Add the garlic and red pepper flakes and cook 1 more minute, then stir in the vinegar and honey. Spoon the squash mixture onto the baguette slices, top with fried pancetta and sage.

SUBMITTED BY JOELLE HREN

UNDEMANDING SEED BREAD



Ingredients:

- 300 g (10 oz) white bread flour or
 - 200 g white flour and 100 g wheat
 - 50 g (2 oz) oats
 - 50 g (2 oz) mixed seeds (sesame, poppy, flax, pumpkin, chia, sunflower, etc.)
 - 1 tsp salt
 - 3 g dried yeast
 - 300 ml (10 oz) cold water
 - 2 tsp toasted sesame oil
 - 2 TBS more seeds/oats
-
- Place all dry ingredients into a large mixing bowl, pour cold water over, then using a spatula, stir to combine the ingredients, until flour has absorbed the water. Place a plate or cover over the bowl and leave for 8 to 24 hours.
 - The next day, oil a solid casserole dish with a well-fitting lid (about 7 inch diameter) with 2 tsp of sesame oil and use your hands to smear it around. Lay a circle of baking parchment in the base.
 - Place the cold casserole dish in the oven and set at 500 degrees. While oven is heating up, use a spatula to gently ease the fermented dough from the sides of the bowl to the center.
 - Sprinkle 2 TB of oats and seeds over the worktop and when the oven reaches temperature, remove the hot casserole dish from the oven to a trivet or cooktop. Carefully take off the hot lid and quickly transfer the dough from the bowl onto the worksurface and use a bench scraper to quickly roll it over to cover with seeds/oats. Scoop up the dough with bench scraper and drop it into the dish. Return lid and put back in hot oven.
 - Bake 30-35 minutes, then remove lid and bake 5 more minutes to brown crust.
 - Remove casserole from oven, tilting out bread onto a cooling rack and allow to completely cool before slicing.

SUBMITTED BY KATE BOUCHER

ADAPTED FROM NANCY BIRTWHISTLE
(WINNER OF THE GREAT BRITISH BAKE OFF 2014)

Breakfast

LEMON RICOTTA PANCAKES

Ingredients:

- 6 eggs- separated at room temperature
- 2 cups ricotta cheese (or small curd cottage cheese)
- ¼ cup canola oil
- 2 tbsp sugar
- ½ tsp salt
- 4 tsp fresh lemon juice (Meyer preferred)
- 1 tsp lemon zest grated or minced
- 4 tsp baking powder
- 1 cup all-purpose flour
- Unsalted butter at room temperature or cooking spray for greasing the pan.

Directions:

- In a metal bowl, beat egg whites with a mixer at medium speed until peaks form. Stiff but not dry. Set aside.
- In a blender or food processor, combine egg yolks, cheese, oil, sugar, salt, lemon juice, lemon zest, baking powder, and flour. Blend until smooth. Transfer to a bowl and fold in the egg white.
- Heat the skillet over medium to high heat. Grease with butter or spray cooking oil.
- Use about ¼ cup for each pancake, pour batter on cooking surface , cook until tops are bubbly and then turn until browned.
- *4-6 Servings*

SUBMITTED BY KAREN BODMER

EASY OVERNIGHT FRENCH TOAST BAKE

Ingredients:

- 3 small French baguettes, ends trimmed and cut into 1/2-inch slices
- 1 ½ cups milk
- 3 large eggs
- 1 tablespoon vanilla bean paste
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 tablespoons confectioners' sugar

For the Syrup

- ¼ cup unsalted butter
- ¼ cup brown sugar, packed
- 2 tablespoons maple syrup, or more, to taste

Directions:

- Lightly coat a 9×13 baking dish with nonstick spray. Place bread slices evenly into the baking dish.
- In a large glass measuring cup or another bowl, whisk together milk, eggs, vanilla bean paste, cinnamon and nutmeg. Pour mixture evenly over the bread slices. Cover and refrigerate for at least 2 hours or overnight.
- Preheat oven to 350 degrees. Bake for 30-35 minutes, or until golden brown.
- Melt butter in a large skillet over medium heat. Stir in brown sugar and maple syrup until well combined and slightly thickened, about 2 minutes. Pour mixture evenly over the bread slices.

SUBMITTED MARCAS MILES

MOM'S BREAKFAST ORANGE OAT TWISTS



Ingredients:

- 1 Cup whole milk, scalded
- 1 cup uncooked Old Fashion oats
- $\frac{3}{4}$ butter
- 1 cup granulated sugar
- 1 tsp. salt
- 1 pkg. dry yeast
- 1 beaten egg
- 3 $\frac{1}{4}$ -3 $\frac{1}{2}$ cups all-purpose flour
- 1 TB grated orange rind

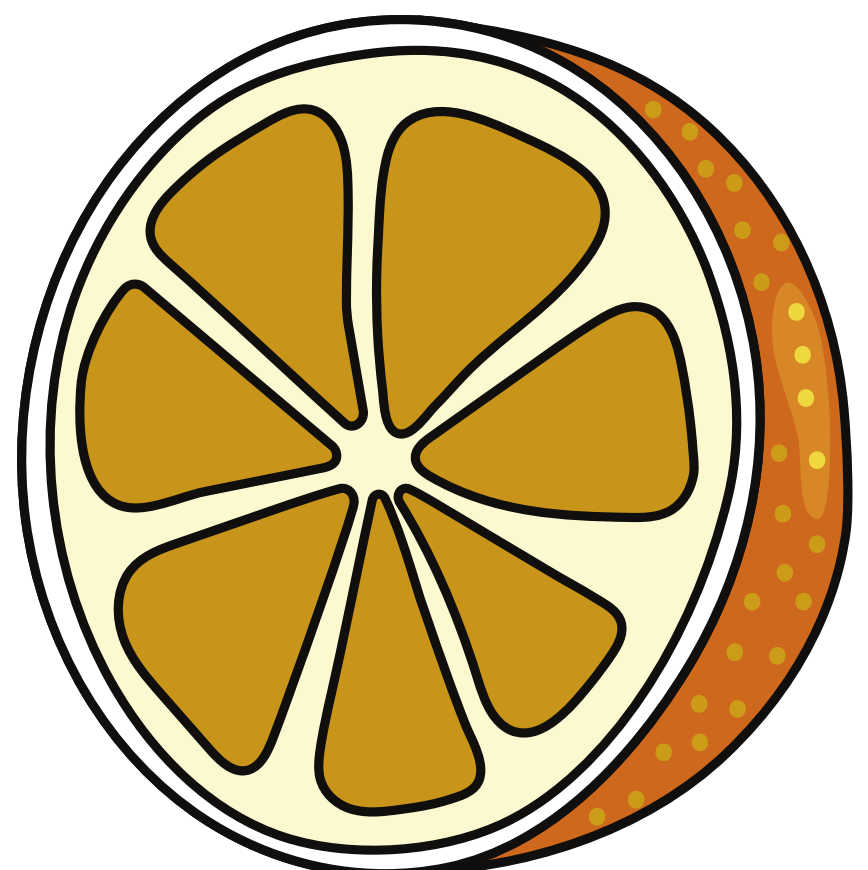
Directions:

- In a metal bowl, beat egg In a mixing bowl, pour hot milk over the oats
- Stir in $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sugar, and 1 tsp salt. Cool to lukewarm temperature
- Dissolve yeast in $\frac{1}{4}$ cup warm water and add to mixture
- Stir in egg and flour
- Knead well on countertop dusted with flour
- Let dough rise until double in size
- Roll risen dough into rectangle (about $\frac{1}{4}$ - $\frac{1}{2}$ inch thick). Cut with knife into 1" by 4" strips
- Twist each strip three times and placed on greased baking sheet.
- Let rise again until double in size
- Bake at 375 degrees for 10-12 minutes
- Mix remaining sugar with orange rind and let stand to develop flavor
- Melt remaining butter
- While twists are hot, dip each one into the melted butter, then roll into the sugar mixture

Note: Never add hot liquids to the yeast because it will kill it and the dough will not rise. Liquids should be warm to touch but not hot.

Enjoy!!

SUBMITTED BY MARY DANNER



SCONES

Ingredients:

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 2 tsp baking powder
- ¼ tsp salt
- ½ cup very cold unsalted butter (I grate and place in freezer 15 minutes to ensure it is cold. Grating it makes it easier to blend with a pastry cutter since I do this by hand instead of a food processor)
- ½ cup heavy cream
- ¼ tsp vanilla extract
- Additional heavy cream for brushing over scones optional
- Additional sugar for sprinkling over scones optional

Directions:

- Preheat oven to 375f, line a baking sheet with parchment paper. Set aside.
- Combine flour, sugar, baking powder, and salt in a food processor, pulse to combine.
- Cut butter into Tablespoon-sized pieces and scatter over flour mixture, pulse until butter is cut into the flour mixture and no longer visible.
- Combine heavy cream and vanilla extract and pour over flour mixture.
- Pulse until dough begins to clump together.
- Transfer dough to a lightly floured surface and (handling lightly, as you don't want to over-work this dough) toss add-ins in the bowl at this point, gently working them into the dough*. Fold the dough in half over itself and use your hands to gently flatten layers together. Rotate dough 90 degrees, fold in half again, and repeat 5 times taking care not to overwork dough.
- Form dough into a smooth disk about 1" thick by 6" round.
- Cut the disk into 8 wedges, pressing the knife straight down with each cut.
- Transfer wedges to prepared baking sheet and place about 2" apart. Brush lightly with heavy cream and sprinkle with sugar.
- Bake on 375F for 14-16 minutes or until edges are just beginning to turn golden brown. Over-baked scones will be dry and tough.
- Allow to cool on baking sheet.

Add ins:

Consider a combination of the following:

- 1 Tbsp of fresh lemon zest or orange zest
- ½ C frozen berries, chocolate chips, or nuts

Glaze:

Once scones have cooled, dip in a simple glaze. Whisk together.

- 1 ¼ cup powdered sugar
- 1 ½ Tbsp (20ml) lemon juice
- 1 ½ tps of water
- ¼ tsp of vanilla extract

Notes:

If you don't have a food processor you can make the scones by whisking together the flour, sugar, baking powder and salt. Cut the butter into small pieces and incorporate into the dry ingredients with either a pastry cutter, box grater, or pair of knives. Whisk together heavy cream and vanilla and pour over and stir until well-combined. The dough will be very dry but will come together with some effort. If absolutely necessary you can add a bit more cream, a splash at a time.

Main Dishes & Sides

BROCCOLI CASSEROLE

Ingredients:

- 2 bags of frozen chopped broccoli
- 2 cans of Cream of Mushroom Soup
- 2 eggs, beaten
- 1 cup of Mayo
- 2 cups of sharp cheddar cheese
- ½ bag of Pepperidge Farm stuffing
- Butter

Directions:

- Cook frozen broccoli per package directions, drain.
- Mix all the ingredients together and place in a baking dish.
- Top casserole with Pepperidge Farm stuffing and dot top with butter.
- Bake at 350 degrees for 25 to 30 minutes.

SUBMITTED BY AVERI ASHWORTH



"DRESSED UP" PRE-COOKED HAM

Ingredients:

- Costco precooked ham
- A good size can of pineapple juice
- A can of sliced pineapples
- Toothpicks
- Half a cup of brown sugar

Directions:

- Take ham out of the fridge and take out of the wrapping
- Throw away the glaze they provide
- Soak the ham in a pineapple juice for 30 minutes
- After the thirty minutes place ham on a wire rack on top of a deep roasting pan
- Preheat oven based on cooking instructions on ham
- Rub a half cup of brown sugar all of the ham
- Pour a cup of the pineapple juice brine over the ham
- Stick pineapple slices on ham with toothpicks. However many pineapple slices come in the can.
- Pour 3 cups of pineapple juice in the deep pan
- Put ham in the oven per the cooking instructions
- Every 30ish minutes take a baster or spoon and baste the ham in the pineapple juices
- Once cooking time is complete take out ham and enjoy

SUBMITTED BY REYMAN BADA

SURPRISINGLY AWESOME CRANBERRY SALAD

(For people who don't really like cranberry "sauce")

Ingredients:

- 1 lb Fresh Cranberries
- 2 cups Sugar
- 1 lg box Raspberry, Strawberry, or Cherry Jello
- 1 envelope Knox gelatin
- 3 cups Boiling water
- 1 lg can crushed pineapple w/juice (~20 oz)
- 1 ½ cups chopped pecans or walnuts

Directions:

- Coarsely chop cranberries. Place in large bowl. If using a food processor, be careful not to chop too finely.
- Add sugar and mix, let sit overnight in the refrigerator.
- Add chopped nuts and pineapple to cranberry mixture.
- Dissolve Jello and gelatin in boiling water, and stir into cranberry mixture.
- Allow to chill several hours at least, but overnight is best.
- Dish will set like jello – mix it up before serving.

Tips:

- PLAN AHEAD – This isn't a quick recipe – it needs two overnight periods to do it well, but it's worth it.
- Don't over-process the cranberries – they can turn to mush if you're not careful. Even if the pieces are large, they soften up in the sugar overnight. I generally process a handful or two at a time.
- Any red jello will work, but I like cherry best. However, don't use cranberry jello – it makes it too "cranberry-y", and a tad bitter.
- Don't skimp on the nuts – they add a great texture. Add another ½ cup if you like!

SUBMITTED BY DOUG BORG



SANDY'S ORANGE BEETS

SUBMITTED BY MARY DANNER

Ingredients:

- 3 cups canned tiny whole beets with juice (Approx. three 15 oz. cans)
- ½ cup beet juice
- ½ cup sugar
- 2 Tbs cornstarch
- ½ tsp salt
- ¼ cup vinegar
- ¼ cup dry white wine
- ¼ cup orange juice

Directions:

- Pound sugar and orange rind together, add cornstarch
- In a double boiler, add beet juice, vinegar, and orange juice
- Cook and stir until mixture is clear and smooth
- Add beets and salt
- Heat through for 30 minutes
- Add wine and serve.

BEEF STROGANOFF

Ingredients:

- 3 1/2 tbsp unsalted butter
- 1 tbsp all-purpose flour
- 1 cup beef broth
- 1 (1-lb) piece beef tenderloin, trimmed, sliced 1/4 inch thick, then cut into 1-inch pieces
- 2 tbsp olive oil
- 1/2 cup thinly sliced shallot
- 3/4 lb cremini mushrooms, trimmed and halved (quartered if large)
- 3 tbsp sour cream at room temperature
- 1 tsp Dijon mustard
- 2 tbsp chopped fresh dill

Directions:

- Melt 1 1/2 tablespoons butter in a small heavy saucepan over moderate heat and whisk in flour, then cook roux, whisking constantly, 2 minutes. Add broth in a slow stream, whisking constantly, and bring to a boil. Reduce heat and simmer, whisking occasionally, 3 minutes. Remove from heat and keep warm.
- Pat beef dry and season well with salt and pepper. Heat 1 tablespoon butter with 1 tablespoon oil in a 12-inch heavy skillet over moderately high heat until foam subsides. Sauté beef in two batches, turning once, until browned on both sides but still pink inside, about 1 minute. Transfer to a plate with a slotted spoon.

- Heat remaining tablespoon butter with remaining tablespoon oil in same skillet over moderately high heat until hot but not smoking, then sauté shallot, stirring occasionally, until golden brown, about 3 minutes. Add mushrooms and sauté, stirring occasionally, until liquid mushrooms give off is evaporated and mushrooms are browned, about 8 to 10 minutes. Return meat with its juices to skillet and stir to combine, then transfer to a platter.
- Reheat sauce over low heat (do not let boil), then whisk in sour cream, mustard, dill, salt, and pepper. Pour sauce over beef and serve immediately.

SUBMITTED BY IRENE SHPOLYANSKY

TIKTOK BRUSSEL SPROUTS

Ingredients:

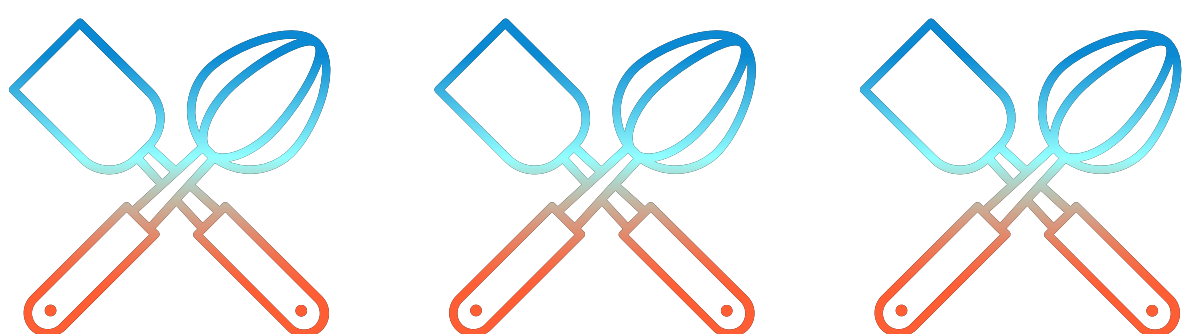
- ·Brussel Sprouts
- ·Salt & Pepper
- ·Olive Oil
- ·Balsamic Vinegar
- ·Honey

Directions:

Rinse and dry brussel sprouts. Cut off the ends and cut in half. Add them to a bowl and season with salt and pepper. Add olive oil, coating the brussel sprouts. Arrange sprouts spread out on a sheet pan lined with parchment paper. Roast at 425 F for 20 min

In a small bowl mix olive oil, balsamic vinegar, and honey. Drizzle the mixture over the sprouts and toss thoroughly.

SUBMITTED BY REY BADA
FROM @NUTRITIONKYLIE ON TIKTOK



THE ONE AND ONLY LATKE RECIPE

Ingredients:

- 2 1/2 lbs baking potatoes, peeled and coarsely shredded on a box grater to the coarse attachment of a food processor
- 1 medium onion, coarsely shredded on a box grater
- 2 large eggs, beaten
- 1/2 cup finely chopped scallions
- 1/4 cup matzo meal (in a pinch you could use equal amount of breadcrumbs for a less authentic recipe)
- 3 tbsp unsalted butter, melted and cooled slightly
- 2 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 tsp baking powder
- Vegetable oil, for frying (Latkes taste best when fried in duck fat or better yet goose fat)
- Applesauce, sour cream, smoked salmon and salmon roe, for serving. Or prepare the Beef Stroganoff Recipe and serve on top of the Latkes for a spectacular meal.

Directions:

- In a colander set over a large bowl, toss the potatoes with the onion and squeeze dry as much as you can, pushing on the mixture to push all moisture through the colander and into the bowl. Let the potatoes and onion drain for 2 to 3 minutes, then pour off the liquid in the bowl, leaving the starchy paste at the bottom. This is pure potato starch and will help to bind your latkes together. Add the potatoes and onion into the bowl of starch, along with the eggs, scallions, matzo meal, butter, salt, pepper and baking powder; mix well.
- In a large skillet, heat an 1/8-inch layer of oil until shimmering. Spoon 1/4-cup mounds of the latke batter into the skillet about 2 inches apart and flatten slightly with a spatula. Fry the latkes over moderately high heat, turning once, until golden and crisp, 5 to 7 minutes. Transfer the latkes to paper towels to drain, then transfer to a platter. Repeat to make the remaining latkes, adding more oil to the skillet as needed.
- Serve with applesauce, sour cream, smoked salmon and salmon roe or the Beef Stroganoff.

SUBMITTED BY
IRENE SHPOLYANSKY



BAKED SHRIMP SCAMPI

SUBMITTED BY KATE BOUCHER

Ingredients:

Marinade:

- ¾ TBS Extra Virgin Olive Oil
- 1TBS lemon juice
- ½ tsp Salt
- ¼ tsp Pepper
-
- 1 lb jumbo shrimp (deveined and peeled)

Topping

- 2 TBS unsalted butter
- 2 cloves garlic minced
- ½ small shallot minced
- 1 TBS minced fresh parsley
- ¼ tsp dried oregano
- ¼ tsp crushed red pepper
- 1 egg yolk
- ¾ TBS Extra Virgin Olive Oil
- 1 TBS lemon juice
- ½ tsp kosher salt
- ¼ tsp pepper
- 1/3 c. panko bread crumbs

Directions:

- Preheat oven to 425
- Place shrimp in a bowl and toss gently with marinade. Let sit for up to 1 hour.
- Arrange shrimp in a circle in a large skillet or oven safe dish, starting at outside and working in. Pour any left over marinade over shrimp.
- In a medium pan, melt butter over medium heat. Add garlic and shallot until softened. Remove from heat and stir in add parsley, oregano, red pepper flakes, egg yolk, EVOO, lemon juice, S&P. Add panko and stir until combined.
- Sprinkle panko mix over shrimp. Bake 10-12 minutes, until hot and bubbly and shrimp is cooked through.
- Serve over couscous, pasta or rice.

NIGELLA LARSON'S CHICKEN IN A POT WITH LEMON ORZO

SUBMITTED BY IRENE SHPOLYANSKY

Ingredients:

- 1 x 15ml tablespoon olive oil
- 1 (approx. 1.5kg or bigger) chicken (preferably free-range and organic)
- zest and juice of 2 unwaxed lemons
- 3 fat cloves of garlic (peeled and minced)
- 2 medium to large carrots (approx. 350-400g / 12-14oz total weight)
- 2 medium to large leeks (approx. 400g / 14oz total trimmed weight)
- 2 teaspoons Maldon sea salt flakes or 1 teaspoon fine flowing salt
- ½ teaspoon chilli flakes
- 2 teaspoons dried tarragon
- 300 grams orzo pasta
- 1 bunch flatleaf parsley to give 6 tablespoons finely chopped leaves, plus more to serve

Directions:

- Preheat the oven to 180°C/160°C Fan/350°F. Untruss the chicken, if it comes trussed, and remove all the string. Prepare the vegetables: peel and cut the carrots into batons; cut the trimmed leeks into smallish rounds, approx. 1.5-2.5cm / ¾-1 inch.
- Heat the oil in a large heavy-based casserole/ Dutch oven with a tightly fitting lid. I use an enameled cast iron oval casserole 29cm long, in which the chicken fits neatly, leaving just a small space all around it to fit the vegetables later. Place the chicken in the hot oil breast side down to color the skin; I do this over high heat for about 3 minutes, until the skin is richly golden. (If you're not using a heavy based casserole, you will need the heat lower.) Then turn the chicken the right way up.
- Turn down the heat, or take the pan off the heat completely, and aiming for the space around the chicken, add the lemon zest and minced garlic (obviously some can end up on the chicken itself) and give it a quick stir into the oil as best you can.
- Scatter in the prepared vegetables around the chicken, followed by the salt, chilli flakes (if using) and dried tarragon.
- Measure 1.5 liters/6¼ cups of cold water into a measuring jug. Pour 1.25 liters / 5 cups of cold water into the chicken pot at first, and then, gradually, pour in the remaining water until the liquid comes up about two thirds of the leg of the chicken, leaving the golden breast clearly untouched by a small margin. Now add the lemon juice.
- Turn up the heat and bring the pot to a boil, leaving it uncovered. Poke the vegetables down with a fork if they bob up too much.
- Once boiling clamp on the lid and put into the preheated oven for 1 hour 15 minutes.
- Take the pot out of the oven and stir in the orzo, around the edges of the chicken, and then put the lid on again, and put the casserole back in the oven for another 15 minutes, by which time the orzo should be soft and swollen.
- Take out of the oven and remove the lid, then let it stand for 15 minutes, giving the orzo a bit of a stir to loosen any that has stuck to the bottom of the pan. The orzo will continue to soak up some of the broth as it stands.
- Stir in 4 tablespoons of the freshly chopped parsley, and then sprinkle over the remaining 2 tablespoons, and put more on the table to serve alongside. You could add the parsley once you've shredded the chicken, but it looks so wonderful in its pot, I love to bring to the table whole.
- To serve, put a small dish by the casserole, then strip off the meat from the chicken, removing the skin and bones to the dish. (For me, these bits are a particular treat: I live for the cartilage!) I find it easiest to do this while the chicken's still in the pot, but if you prefer you can try and remove it to a carving board; go carefully as it's likely to fall to pieces a bit as you do so. Stir the meat and orzo again before serving, adding more parsley as you do so, or let grateful eaters add their own as they wish. You may also want to offer parmesan to grate over: I prefer it without it, but there is a strong pro-parmesan contingent in my house.

Serves 4-6

WANJA-JEON (KOREAN PAN-FRIED BEEF PATTIES)

Ingredients:

The Patty

- ½ pound ground beef
- 4 oz of tofu squeeze out excess water and mashed
- 3 Tbsp chopped white onion
- 1-2 garlic cloves (1 tsp) minced
- 1 green onion, finely chopped
- 2 Tbsp chopped carrot, minced or finely chopped
- 1 large egg slightly beaten

The Patty Seasonings

- 1 tsp salt
- ½ tsp soy sauce
- ¼ tsp ground black pepper
- 1½ tsp toasted sesame oil
- The Dredge & Fry
- 2 eggs
- 2-3 Tbsp all-purpose flour
- 3 Tbsp vegetable oil
- 1 tsp roasted white sesame seeds, crushed optional

Dipping Sauce

- 2 Tbsp soy sauce
- 1 Tbsp rice vinegar
- 1 tsp granulated sugar
- 1/2-1 tsp Gochugaru or crushed red chili flakes
- 1 tsp sesame oil
- 1 tsp green onions, finely chopped
- 1/2 tsp garlic, minced
- 1 tsp toasted sesame seeds

SUBMITTED BY GRACE PARK

Patties

- Combine ground beef, pressed tofu, onion, garlic, green onion, carrot, 1 teaspoon salt, soy sauce, ground black pepper, sesame oil, sesame seeds if using, and 1 egg in a bowl.
- Mix well by hand until the mixture gets a little sticky.
- Divide the mixture into ~16 equal pieces. A 2-tablespoon ice cream scoop makes easy work of this. Shape each into a ball between your palms, then flatten into 2-inch patty about ¼ inch thick.
- Dip each patty into flour, coat well but shake off the excess. Set each aside on a platter. Dredge all the patties at once and place on a platter or tray

Fry Time

- In a bowl beat 2 eggs, add a pinch of salt.
- .Heat a large nonstick pan over medium-low heat add oil
- Working in batches, dip each patty in the beaten egg, making sure to coat the entire patty, and place in the pan, one by one.
- Cook for about 1-2 minutes until the bottom turns light golden brown. Flip and cook for a few more minutes until the bottom turns a little crunchy and light golden brown.
- Patties should be firm to touch when done. Clean the pan between batches. Serve the patties warm or at room temperature.

Dipping Sauce

- Combine ingredients & Stir
- Use with dumplings, meat patties, Korean pancakes and jeon.

SMOKED CHILI SCALLOPED SWEET POTATOES

"Sweet & Spicy"

Ingredients:

- 3 medium sweet potatoes, peeled & thinly sliced
- 2 cups Heavy cream
- 1 ½-2 Tbsp Chipotle pepper puree
- Salt & Pepper

Directions:

- Preheat oven to 375 degrees.
- Whisk cream and pepper puree together.
- In a 9x9 baking dish, arrange potatoes in even layers, salt & pepper the potatoes and drizzle the cream/puree mixture between each layer.
- Repeat layers with remaining potatoes, top with final layer of cream/puree mixture.
- Cover dish, bake for 30 minutes, remove cover and bake for another 45-60 minutes, until top layer is starting to brown.

Tips:

- For chipotle pepper puree, buy a small can of peppers in adobo sauce, puree contents.
- I use a mandoline to slice the potatoes – gives a more uniform result, and potatoes will all cook at the same rate.
- Use more pepper puree if you want more spice.
- Use HEAVY cream, not half & half. You can substitute heavy whipping cream, but heavy cream is best.
- Recipe is easy to size-up for a larger crowd – just add another 1 or 2 potatoes and an extra cup of cream and use a 13x9 baking dish

SUBMITTED BY DOUG BORG



ASIAN GARLIC NOODLES

Ingredients:

- 1lb Egg Noodles or Spaghetti Noodles
- ½ to 1 whole bulb Garlic (adjust to desired liking)
- ½ tbsp Fish sauce
- 1 tbsp Soy sauce
- 1 tbsp Oyster sauce
- 1 tbsp brown sugar
- 1 stick of butter

Directions:

- Cook noodles per package directions.
- In a separate pan, melt butter add in brown sugar and sauté garlic.
- Add in fish sauce, soy sauce and oyster sauce.
- Once noodles are cooked, drain and add to a bowl. Pour mixture over noodles and top with grated parmesan cheese.

SUBMITTED BY
JULY SENGSOURYA

SKILLET MEXICAN STREET CORN

Ingredients:

- 2 tablespoons butter
- 4 cups frozen corn
- ¼ cup mayonnaise
- ¼ cup sour cream
- juice of 1 lime
- 1 teaspoon ground cumin
- ½ teaspoon chili powder
- ½ cup cotija cheese
- ¼ cup cilantro or green onions

Directions:

- Melt butter in a skillet over medium- high heat. Stir in frozen corn. Cook just until corn is heated through, stirring often.
- Stir in mayonnaise, sour cream, lime juice, cumin and chili powder.
- Add half of cotija cheese, stirring until melted.
- Sprinkle the top with remaining cheese and garnish with a dash of chili powder and cilantro or green onions

SUBMITTED BY
MARCAS MILES

GREEN BEAN-ARTICHOKE CASSEROLE

Ingredients:

- 2 (12 oz.) pkg fresh or frozen steam-in-bag green beans
- 1 (14 to 14.5 oz.) jar marinated artichoke hearts
- ½ cup Italian-seasoned panko breadcrumbs, plus ¼ cup for topping
- 4 oz. grated Parmesan cheese
- 4 oz. shredded mozzarella cheese (1 cup)
- 2 Tbsp. garlic powder
- 1/8 tsp. black pepper
- 3 Tbsp. olive oil

Directions:

- Preheat oven to 400 degrees F. Steam beans according to package directions until crisp-tender. Cool slightly and transfer to a large bowl.
- Drain artichokes, reserving ½ cup liquid, and quarter if whole. Stir artichokes and reserved liquid into beans, along with 1/3 cup panko, the Parmesan, mozzarella, garlic powder, and pepper. Spoon into a greased 2-qt. baking dish. Sprinkle with ¼ cup panko and drizzle with oil.
- Bake, covered with foil, 25 minutes.
- Uncover; bake until crumbs are lightly browned, about 15 minutes more. Then let stand 10 minutes before serving.

SUBMITTED BY ANN WOZNY



COUSIN BARBARA'S THREE BEAN SALAD

Ingredients:

- 1 (16 oz) can dark red kidney beans
- 1 (16 oz) can cut green beans
- 1 (16 oz) can cut yellow beans
- 1 (7 oz) can pitted black olives
- 1 can mushrooms
- 1 jar artichoke hearts
- 1 ¼ cup celery (sliced diagonally)
- 1 medium onion

Dressing

- ½ cup Tarragon vinegar
- ½ cup salad oil
- 1 tbsp Spice Island fine herbs
- ¼ cup chopped parsley
- ½ tsp. sugar
- ½ tsp salt

Directions:

- Pour dressing onto bean mixture. Stir to coat evenly and refrigerate overnight to marinate flavors.

SUBMITTED BY MARY DANNER



Dessert



BASQUE CHEESECAKE

Ingredients:

- 24 oz cream cheese
- 1 ¼ cup sugar
- 4 Eggs (3 eggs if you like dense cheesecake)
- 1 ½ cups whipping cream
- 1 tsp vanilla essence
- ¼ cup AP Flour
- ½ tsp salt

Directions:

1. Bake at 400 for 1 hr or until top is golden and cracked

SUBMITTED BY JULY SENGSOURYA

AUNTIE SHEILA'S O'HENRY BARS

Ingredients:

- 2 sticks butter (melted)
- 4 cups oatmeal
- ½ cup Karo syrup
- 1 cup light brown sugar
- 1 cup chocolate chips
- ¾ cup chunky peanut butter

Directions:

- Combine melted butter, oatmeal, Karo syrup, and brown sugar.
- Press into a 9 x 13 " pan and bake at 350 degrees for 15 minutes.

Topping:

Melt chocolate chips and peanut butter in a double boiler or microwave. Spread onto bottom layer after it comes out of the oven. Cool and refrigerate.

SUBMITTED BY MARY DANNER

GOOEY BUTTER COFFEE CAKE

Ingredients:

- 1 box pound cake mix
- 4 eggs
- 1 stick butter melted
- 1 8-ounce package cream cheese-softened
- 1 ½ teaspoon vanilla
- 1 box powdered sugar

Directions:

- Blend cake mix with 2 eggs and melted butter. Pour into a 9 X 13" pan.
- In another bowl combine cream cheese, 2 eggs, vanilla and powdered sugar minus ¼ cup. Mix well and spread over batter in pan. Bake for 15 minutes at 300 degrees. Remove cake and sprinkle remaining powdered sugar on top. Return to oven and continue baking for another 25 minutes. Good warm or cold.

SUBMITTED BY VICKY ROLLINS

PUMPKIN CAKE

CRUST:

- yellow cake mix (save 1 cup)
- 1 egg (beaten)
- 1 stick butter or margarine (melted)
- Mix and pat onto bottom of 9x12 pan.

FILLING:

- 1 29oz can of pumpkin
- ¼ cup sugar
- ½ cup brown sugar
- 3 eggs (beaten)
- 1 tsp. cinnamon
- 1 tsp. pumpkin pie spice
- 2/3 cup milk (evaporated or regular)
- Mix all together

Topping:

- 1 cup yellow cake mix (saved)
- ½ stick butter or margarine (cold)
- ¼ cup sugar
- 1 cup chopped nuts (optional)
- Mix together. It will be crumbly. Sprinkle on top after filling is poured into pan.

Bake @ 350 degrees for 50-60 minutes.

Cool completely before refrigerating or the bottom will be soggy. This is very important!

Serve plain or with whipped cream

SUBMITTED BY LISA GUERRA

CHEAT LEMON PIE

Ingredients:

- 1 can of Minute Maid frozen lemonade
- 1 tub of Cool Whip
- 1 can of condensed milk
- Combine and mix ingredients listed above
- 2 graham cracker pie crust

Directions:

- Pour pie filling into crust
- Freeze overnight
- Garnish with lemon zest and lemon slices

SUBMITTED BY JULY SENGSOORYA

MOM'S PINEAPPLE-LIME JELLO SALAD

Ingredients:

- 1 can crushed pineapple (15 ounces with juice)
- 1 box lime Jello (6 ounces)
- 1 package cream cheese (8 ounces)
- ½ cup sugar
- 1 can Pet Milk or 1 ½ cups of Cool Whip

Directions:

Mix all ingredients except the cream cheese in a sauce pan until softly boiling
Remove from heat and add the cream cheese to melt
Cool to below room temperature but before the mixture gels
Whip 1 can Pet Milk or add 1 ½ cups of Cool Whip to mixture.
Pour into pan or mold and chill.

SUBMITTED BY MARY DANNER

CHRISTMAS SUGAR COOKIES

Ingredients:

- 1 cup margarine
- 1 cup sugar
- 1 tsp grated orange peel
- 1 tsp vanilla
- 1 egg
- 6 tsps milk
- 3 cups all purpose flour
- 2 tsps baking powder
- ¼ tsp salt



Directions:

- Mix the margarine, sugar, orange peel and vanilla together. Add in egg and beat until light and fluffy. Stir in milk. Sift together the dry ingredients, then blend into the creamed mixture. Divide dough in half, then chill for 1 hour (wrap in wax paper).
- On a lightly floured surface, roll dough to 1/8 to ¼ inch thickness. Cut the dough into desired shapes with cookie cutters. Bake on greased cookie sheets (or parchment paper) at 375 degrees for about 6 to 8 minutes. Cool slightly; remove from pan and then cool on rack. Makes 2 to 2 ½ dozen.

HARD GLAZE FOR COOKIES

Ingredients:

- ¼ cup meringue powder*
- ¼ tsp salt
- 3 to 4 cups confectioners' sugar
- 1/3 to ½ cup cool water
- 1 tsp vanilla extract
- Food coloring or coloring paste



Directions:

- In a medium sized mixing bowl, whisk together the meringue powder, salt and confectioners' sugar. Add 1/3 cup cool water and the vanilla, and stir, or beat on slow speed. The mixture will seem hard and lumpy, but the sugar will dissolve after 4 to 5 minutes, and everything will smooth out. Add more water, 1 tbsp at a time, mixing well after each addition to achieve a spreadable consistency. For a very smooth, shiny glaze, the icing should be the consistency of corn syrup or molasses. For colored icing, add food color or coloring paste a drop at a time.
- Dip the cooled cookies in the glaze, then sweep a spatula over them to remove any excess. Place cookies on a rack for several hours for the glaze to harden and dry. This may take as long as overnight, depending on the humidity of your kitchen and the consistency of the glaze.
- *Available at cake decorating specialty stores and via catalogs and websites that sell baking ingredients.

HOMEMADE CHEESECAKE

Ingredients:

- 2 packages graham crackers
- 14 oz can sweetened condensed milk
- 4 tbsp butter (melted)
- 2 packages softened cream cheese (8oz each)
- 1 tsp vanilla extract
- ¼ cup fresh lemon juice or lemon juice concentrate (or ¼ teaspoon other flavor of your choice)
- 3 eggs
- Optional Fruit Topping:
- 2 cups of desired fresh fruit (strawberries, blueberries, blackberries)
- 1 tsp sugar (or to taste)



Directions:

- Preheat oven to 300°F
- Crumble the graham crackers in a bowl and add the melted butter. Stir until well mixed.
- Smooth graham cracker crumbs over the bottom of a 9 inch springform pan and make an even layer. Bake for about 10 minutes. Set aside to cool.
- Place softened cream cheese a large bowl and whip until completely smooth. Be sure to the scrape the sides of the bowl to incorporate all cream cheese. Slowly beat in the condensed milk and flavorings until smooth.
- Add the eggs, one at a time mixing until combined. Be sure not to whip air into the mixture.
- Pour filling into the crust. Lightly shake on the counter, being sure mixture contains no large air bubbles.
- Bake until the middle is set. To test, insert a toothpick into the center. Filling is set when the toothpick is clean upon removal. Approximately 1 hour bake time.
- Remove from the oven and allow to cool at least a couple of hours, preferably overnight.
- If desired, add fresh fruit topping: Mash one cup of fruit, including desired amount of sugar until sugar is dissolved. Mix in the remaining cup and chill for approximately 30 minutes. Remove from the refrigerator and allow to warm up to room temperature. Spread over top of dessert prior to serving.

SUBMITTED BY BRIDGET WILLIAMS

DANISH APPLE CAKE

(ÆBLEKAGE)

Traditional Danish dessert comprised of layers of stewed apples, caramelized oats and finished off with whipped cream.

Ingredients:

- 8 dessert apples
- 3 Tbsp granulated sugar
- 2 tsp vanilla sugar
- 2 oz. unsalted butter
- 2 Cups rolled oats
- 1 Cup plus 2 Tbsp granulated sugar
- 1.3 Cups whipping cream
- 1 Tbsp grated plain chocolate

Directions:

- Fill a large pan with water.
- Peel, core and finely slice apples and drop into water.
- Drain water, leaving 1 tbsp and stew apples with 3 tbsp sugar and vanilla sugar under a lid until tender. (About 10 – 15 minutes).
- Transfer cooked apple slices to a bowl and allow to cool.
- In a large frying pan melt butter over a gentle heat, then add 2 oz. sugar, stirring with a wooden spoon.
- Once sugar has turned into a caramel with butter (this will take a few minutes) stir in oats until golden and toasted. (Be careful not to burn).
- Allow to cool.
- Finally whip cream and place half the apple mixture into a bowl followed by half the toasted oats, then repeat and finish off with a layer of cream and decorate with grated chocolate.
- Serve straight away or chill until needed.

Cook Time 20 minutes

Total Time 45 minutes

Servings 6 - 8

SUBMITTED BY BARBARA CHERRY



PEANUT BRITTLE

Ingredients:

- 3 cups sugar
- 1 ¼ cup white Karo syrup
- 1 cup water
- 1 tbsp butter or margarine
- ½ tsp salt
- 1 tsp baking soda
- 1 tsp vanilla
- 1 pound nuts

Directions:

- Oil cookie sheet with mineral oil.
- Bring water to a boil with sugar. Remove from heat and add syrup. Cook to hard ball, 236 degrees then add nuts and salt.
- Cook to hard crack, 281 degrees. Remove from heat. Stir in lightly, butter, baking soda and vanilla.
- Pour and spread on cookie sheets.

SUBMITTED BY LISA GUERRA

POPPY SEED BUNDT CAKE

CHRISTMAS MORNING COFFEE CAKE

Ingredients:

Filling

- ⅓ cup white sugar
- 1 tsp ground cinnamon

Cake

- 1 cup buttermilk
- 2 oz poppy seeds (about ¼ C)
- 2 ½ cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 ½ cups white sugar
- 1 cup unsalted butter, softened
- 4 eggs, separated, divided
- 1 tsp vanilla

Directions:

Combine buttermilk and poppy seeds for cake in a small bowl; allow to soak overnight in fridge.

Preheat the oven to 350. Grease a 10-inch Bundt pan

Combine sugar and cinnamon for filling in a small bowl; set aside. Sift flour, baking powder, baking soda, and salt together in a medium bowl.

Cream sugar and butter in a separate bowl. Beat in eggs and vanilla. Add flour mixture in 2 batches, alternating with buttermilk-poppy seed mixture, beating batter briefly w/ each addition.

Spoon 1/3 of the batter into prepared pan and sprinkle with 1/2 the sugar-cinnamon filling; repeat. Spoon remaining batter on top.

Bake until a toothpick inserted into center comes out clean, about 1 hour. Cool for 1 hour, loosen and invert onto plate.

SUBMITTED BY KATE BOUCHER

AUNT ETHEL'S

PEANUT BRITTLE

Ingredients:

- 2 cups granulated sugar
- 1 cup Karo syrup
- ½ cup hot water
- 2 cups raw peanuts
- 2 tbsp butter
- 1 tsp vanilla extract
- 2 ½ tsps baking soda

Directions:

- Combine sugar and karo syrup in a heavy pan, stirring constantly until the mixture is light brown in color. Add hot water and boil without stirring until it reaches a hard ball stage.
- Add raw peanuts and the butter and continue to cook until brown in color.
- Meanwhile, prepare a rimmed cookie sheet by greasing it with butter.
- Add vanilla extract and the baking soda (the candy will bubble up in the pan when you add these)
- Immediately pour the mixture onto the cookie sheet and cool in the freezer or outside if the weather is cold enough.
- When thoroughly cooled, break into small bite-sized pieces and enjoy!

SUBMITTED BY MARY DANNER

CHOCOLATE PEPPERMINT CRUNCH COOKIES

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup Dutch processed cocoa
- 1 cup unsalted butter at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs at room temperature
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract
- 1 cup semi-sweet chocolate chips
- 1 cup Andy's Candy peppermint crunch baking chips (see note)
- 1/2 cup crushed candy canes for dipping cookies

SUBMITTED BY KATE BOUCHER



Directions:

- Preheat oven to 350. Line a baking sheet with parchment paper. Set aside.
- In a medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside.
- With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add in vanilla extract and peppermint extract. Mix until combined.
- Gradually add flour mixture and beat until just combined. Mix in the chocolate chips and peppermint crunch pieces.
- Place the crushed candy canes in a small bowl. Scoop dough into rounded tablespoons and lightly dip the tops of the cookies into candy cane pieces. Don't get carried away. You only want the tops to have the candy cane pieces. If you roll the whole cookies in the candy canes you will end up with a melted mess.
- Place cookie balls on prepared baking sheet, about 2 inches apart. Bake for 10 minutes, or until cookies are set, but still soft in the center. Don't overbake. Remove from oven and let sit on baking sheet for 3 minutes. If desired, add extra candy cane pieces right after they come out of the oven to make the cookies extra pretty. Move to a cooling rack and cool.

Notes:

- Store cookies in an airtight container for up to 4 days. They also can be frozen.
- If you can't find the Andes peppermint crunch baking chips, you can buy the Andes Peppermint Crunch Thins and chop them up. If you can't find candy canes, you can crush up peppermint candies.

KENTUCKY BUTTER CAKE

Adapted from Nell Lewis, Pillsbury Best of the Bake-Off® Cookbook (Clarkson Potter, 1996)

This old-fashioned vanilla butter cake drenched in syrup is the 1963 winner of the Pillsbury Bake-Off Contest.

Servings: One 10-in Bundt Cake

Prep Time: 20 Minutes

Cook Time: 1 Hour

Total Time: 1 Hour 20 Minutes, plus 1 hour and 30 minutes to cool

Ingredients for Cake:

- 1 cup buttermilk
- 4 large eggs
- 2 tsp vanilla extract
- 3 cups all-purpose flour, spooned into measuring cup and leveled-off
- 2 cups granulated sugar
- 1 tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- Confectioners' sugar, for dusting

Ingredients for Glaze

- 5 tbsp unsalted butter
- ¾ cup granulated sugar
- ¼ cup water
- 2 tsp vanilla extract

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SUBMITTED BY MOLLIE O'BRIEN

Directions for Cake:

- Preheat the oven to 325°F and set an oven rack in the middle position. Spray a 12-cup Bundt pan with nonstick cooking spray with flour, such as Baker's Joy or Pam with Flour.
- In a medium bowl, whisk together the buttermilk, eggs, and vanilla. Set aside. (Note that the mixture will start to look curdled as it sits; that's okay.)
- In the bowl of an electric mixer fitted with the paddle attachment or beaters, (or with a hand mixer if that's what you have – that works too), combine the flour, granulated sugar, baking powder, baking soda, and salt. Beat on low speed for 30 seconds to combine. Add the soft butter and half of the buttermilk mixture and mix on low speed until moistened but still a little crumbly, about 1 minute. With the mixer running on low, gradually add the remaining buttermilk mixture, then increase the speed to medium and mix for three minutes, stopping once to scrape down the sides and bottom of the bowl with a rubber spatula. The batter should look pale and creamy. Scrape down the sides and bottom of the bowl again, making sure the batter is evenly mixed.
- Transfer the batter to the prepared pan and bake for 1 hour, or until a cake tester comes out clean. Set the pan on a cooling rack. Using a skewer or toothpick, poke about 40 holes in the bottom of the still-warm cake, going about $\frac{3}{4}$ of the way down. Spoon half of the glaze evenly over the bottom of the cake. If the glaze starts to pool on the surface, poke more holes to help it sink in. Leave the cake on the rack to cool for 30 minutes.
- Invert the cake onto a serving platter. Brush or spoon the remaining glaze evenly over the top and sides of the cake, letting it soak in as you go. (Go slowly so that the glaze gets absorbed.) Let the cake sit for at least one hour before serving. Right before serving, use a fine sieve to dust the top of the cake with confectioners' sugar.

Directions for Glaze

- In a small saucepan, combine the butter, granulated sugar, water, and vanilla. Bring to a boil, then reduce the heat and simmer until the sugar is dissolved, about 1 minute.
- Make-Ahead Instructions: This cake keeps well for several days. Once cool, store in a cake dome (or cover with plastic wrap) at room temperature until ready to serve.
- Freezer-Friendly Instructions: The cake can be frozen for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight on the countertop before serving.
- In a small saucepan, combine the butter, granulated sugar, water, and vanilla. Bring to a boil, then reduce the heat and simmer until the sugar is dissolved, about 1 minute.
- Make-Ahead Instructions: This cake keeps well for several days. Once cool, store in a cake dome (or cover with plastic wrap) at room temperature until ready to serve.
- Freezer-Friendly Instructions: The cake can be frozen for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight on the countertop before serving.



Notes

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