



# SHOP TALK



Wishing a Very MERRY CHRISTMAS to all of our SONOCO Family!

**December 15, 2020**

“I once wanted to become an atheist – but gave it up – they have no holidays.”

*Henny Youngman*

“Christmas is the spirit of giving without a thought of getting. It is happiness because we see joy in people. It is forgetting self and finding time for others. It is discarding the meaningless and stressing the true values.”

*Thomas S. Monson*

“You can’t allow the forces of political correction to shut you up. I mean, why are people afraid to say ‘Merry Christmas?’ Give me a break. If people don’t like it, yeah they can go do something else.”

*Ben Carson*

“Christmas is doing a little something extra for someone.”

*Charles M. Schulz*



*Merry Christmas!*

This special edition of Shop Talk will conclude our Christmas Recipes. Inside, you’ll find some new ideas for dips, spreads, snacks, desserts, and some hopefully other interesting stuff. This will be the last edition of the year, and we want to wish each of you a very Merry Christmas and a safe and blessed holiday season.

## Pimiento Cheese Dip

A southern staple, put out a dish of this at break time and watch it go!

1 can pimientos, diced  
1 ½ cups mayo  
1 tsp Worcestershire  
1 tsp yellow onion, grated  
¼ tsp cayenne pepper  
1 lb shredded Cheddar

- Combine everything but the cheese in a bowl. Mix well.
- Fold in the cheese and transfer to a clean serving bowl.
- Serve with crackers, celery, and carrot sticks or toasted crostini.

## Sweet Onion Bacon Dip

6 slices bacon  
2 each onions, thin sliced  
½ tsp salt  
1 tsp minced garlic  
1 Tbsp balsamic vinegar  
1 cup sour cream  
1/2 cup mayo  
1/4 cup green onions, minced  
1/2 tsp paprika

- Sauté bacon crispy, remove from pan and add the onions.
- Cook onions until caramelized at a low-med heat.
- Add garlic and cook 1 minute
- Remove from heat, add balsamic and salt, set aside.
- In a bowl, combine mayo, sour cream, and seasonings. Mix and then add onions. Chop the bacon and add to the dip.
- Transfer to clean serving bowl.



## Buffalo Chicken Dip

1 lb cream cheese  
1 cup shredded Cheddar  
1 cup celery, finely chopped  
1 cup LA or Cajun Chef hot sauce (not Tabasco)  
1 lb shredded cooked chicken  
1 tsp Montreal Steak seasoning

- In a saucepan, melt the cheese.
- Add the remaining ingredients, mix well and transfer to a serving pan. Keep warm for serving.

## Spicy Spinach Bacon Dip

2 lb cream cheese, softened  
1 cup mayo  
1/2 cup milk  
1/2 cup pickled jalapenos, finely chopped  
1 cup grated Parmesan cheese  
2 lbs spinach, thawed and drained well  
12 slices bacon, cooked crisp and chopped  
1 cup shredded Cheddar

- Melt cheeses in a saucepan, add milk and heat.
- Add remaining ingredients; blend together and transfer to a line pan for baking and serving.
- Top with the shredded Cheddar and bake until the top is bubbly.
- Remove and serve.



## Broccoli Rice Casserole

Savory and comforting, and it adds a nice color to your line. Serves 25

- 1 cup margarine
- 1 each large onion, diced
- 2 lbs broccoli, thawed
- 3/4 cup milk
- 2 can Cream chicken soup
- 1 lb Velveeta (or cheese sauce)
- 3 cups cooked rice

- Melt the oleo and sauté the onion until it's tender.
- Add in the broccoli; cook until tender-crisp and excess water has cooked off.
- Stir in soup, Velveeta or cheese sauce and cook until heated.
- Add the rice and stir gently.
- Transfer to a half pan, bake at 350 F about 30 minutes or until the mixture is hot and bubbling.
- Remove and serve.

Note: you can top with Parmesan cheese before baking if you like.

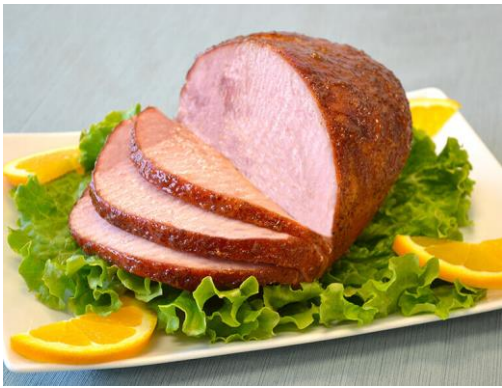
## Caramel Corn

Here's an easy to make a snack that they'll love and munch on throughout the day.

- 2 bags Redenbacher Natural Microwave popcorn
- 4 cups dry roasted peanuts (optional)
- 4 cups brown sugar
- 1 cup light corn syrup (you can use dark but...)
- 1 tsp salt
- 2 cups margarine
- 1 tsp baking soda
- 2 tsp vanilla extract

- Set oven to 250 F.
- Place the popcorn in a large roaster sprayed with Prep or oiled, along with peanuts if you are using them. Set aside.
- In saucepan, combine sugar, corn syrup, margarine, and salt. Bring to a boil.
- Continue to boil for 5 minutes, stirring constantly.
- Remove from heat; stir in baking soda and vanilla, blending well. The mixture will be light and foamy.
- Immediately pour over the popcorn and stir to coat (use a spoon sprayed with Prep).
- Bake for an hour, stirring about every 15 minutes.
- Remove and dump onto sheet pans lined with parchment paper; break up into small pieces and let cool completely before serving.





## Orange Glazed Pit Ham

- 1 each boneless pit ham
- 4 cups orange juice
- 1 cup brown sugar, packed
- 1 cup Dijon mustard or Creole mustard
- 1 cup honey
- 1/2 lb butter, melted

- Split ham in half lengthwise.
- Place in roaster side by side or in two different pans.
- Combine remaining ingredients in a bowl and mix well.
- Pour sauce evenly over both hams and put in the oven.
- Bake at 350 F about an hour, basting every 15 minutes, using the pan drippings and sauce that is in the pan.
- Remove, let stand 15 minutes, then slice and put in serving pan. Top with some of the drippings and serve the remaining sauce on the side.



## Creamy Maple Mashed Sweet Potatoes

Not as sticky sweet as the usual candied yams, this is an easy and tasty dish to serve alongside a delicious ham. Makes about 20 servings

- 12 each sweet potatoes, peeled and diced
- 1 ½ cups milk or cream
- 1 cup butter
- 1 cup quality breakfast syrup
- Salt to taste

- Boil the potatoes in salted water until tender. Remove and drain, then return to the pot.
- Add in the butter and maple syrup; blend until the butter is melted.
- Add milk, a cup at a time, mixing in until you get the consistency you desire. Use more, or less as needed.
- Remove and transfer to a serving pan.



"I wish we could put up some of the Christmas spirit in jars and open a jar of it every month."

-- Harlan Miller

## The Easiest Peanut Butter Fudge

This is the best recipe for a creamy and delicious fudge. Perfect for large groups and you can double the recipe. Optionally, you can use crunchy peanut butter if you like. Makes a 9 x 13 pan

1 cup butter or margarine  
2 lbs brown sugar  
1 cup milk  
1 ½ cups peanut butter  
2 tsp vanilla extract  
7 cups powder sugar, sifted

- In saucepan, melt butter over medium heat; stir in the milk and sugar.
- Bring to a boil and boil for 2 minutes, stirring constantly.
- Remove from heat; stir in the peanut butter and vanilla
- Pour into the prepared pan and allow to cool until firm.
- Cut into squares.



## Cinnamon Roasted Almonds

You can also use this for pecans or combine the two if you want. Makes about 4 cups.

1 each egg white  
1 tsp cold water  
4 cups whole almonds  
1/2 cup white sugar  
¼ tsp salt  
1 tsp ground cinnamon

- Set oven to 250 F
- Lightly beat egg white, then add the water. Toss in the nuts and coat well.
- Mix the salt, sugar and cinnamon and sprinkle over the nuts. Toss to coat well, and spread on a sheet pan with parchment pan liner, or sprayed with Prep.
- Bake for an hour until golden. Stir occasionally.



"Best of all, Christmas means a spirit of love, a time when the love of God and the love of our fellow men should prevail over all hatred and bitterness, a time when our thoughts and deeds and the spirit of our lives manifest the presence of God."

-- **George F. McDougall**

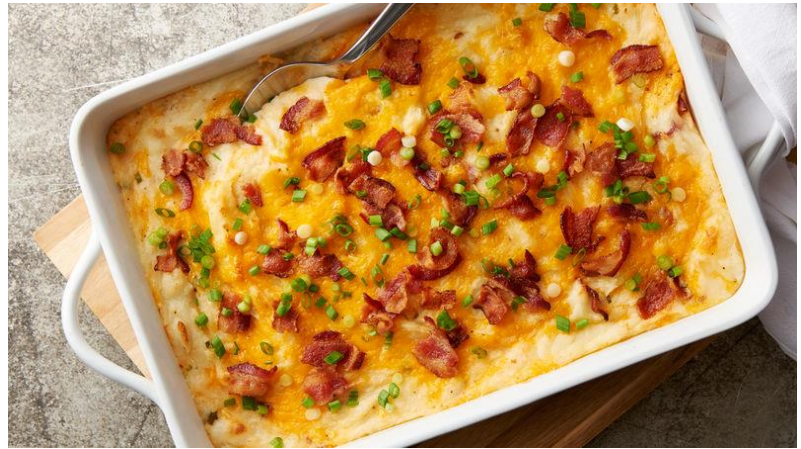
## Christmas Toffee

Makes a 10 x 15 jelly roll pan, or a thinner, 12 x 18 sheet pan.

1 cup butter  
1 ½ cups white sugar  
2 Tbsp water  
1/4 cup slivered almonds \*  
1 cup chocolate chips

\*You can “sliver whole almonds by hand, or briefly process them in a food processor but don’t overdo it.

- Melt butter in a heavy skillet.
- Stir in sugar and water; bring to a boil and add in the almonds.
- Cook until the nuts are toasted and the sugar is golden. Stir **CONSTANTLY** during this time.
- Pour the mixture into a pan prepared with prep or oil. Do not spread; it will seek its own level.
- Immediately top with chocolate chips. Let cool and break up into serving pieces.



## Loaded Mashed Potato Casserole

All the flavor of a loaded potato without the hassle, and it looks great on the serving line! Serves about 20.

1 cup Ranch dressing  
1/2 cup margarine, melted  
12 cups mashed potatoes (can be leftovers)  
8 oz cream cheese, softened  
1 cup bacon, crisp and chopped coarsely  
1 cup sliced green onions  
2 cups shredded Cheddar cheese

- Preheat oven to 400 F
- In a bowl or mixer, put hot potatoes, dressing, margarine, cream cheese and half the cheddar. Mix
- Fold in the green onions and bacon.
- Transfer to a line pan for baking and serving.
- Top with the remaining Cheddar, bake 30 minutes.

"Until one feels the spirit of Christmas, there is no Christmas. All else is outward display-so much tinsel and decorations. For it isn't the holly, it isn't the snow. It isn't the tree not the firelight's glow. It's the warmth that comes to the hearts of men when the Christmas spirit returns again."

-- **Anonymous**

One day in class, little Boudreaux's teacher tells the class to go home and think of a story, and to come up with the moral of that story for class.

The next morning, Clotilde is the first to volunteer to tell her story:

"My dad owns a farm and on Sunday we load da chicken eggs on da truck and drive into town to sell dem at the market. Last Sunday we hit a bump and all da eggs flew out onto da road." The teacher asks for the moral of the story. Clotilde replies, "Don't keep all you eggs in one basket."

Next is little Marie. "Well my dad owns a farm too, and every weekend we take da chicken eggs and put dem in da incubator. Last weekend only 8 of the 12 eggs hatched." The teacher asks for the moral of that story. Marie replies "Don't count your eggs before dey hatched."

Last is Boudreaux's turn. "My Uncle Hebert fought in da Vietnam war. His plane was shot down over enemy territory. He jumped out before it crashed wit only a case of beer, a machine gun and a machete. On da way down he drank da case of beer. Unfortunately, he landed right in da middle of 100 Vietnamese soldiers. He shot 70 wit his machine gun, but ran out of bullets, so he pulled out his machete and killed 20 more. The blade on his machete broke, so he killed da last ten wit his bare hands him."

Teacher looks in shock at Boudreaux and asks if there is possibly any moral to his story.

Boudreaux replies, "Mais yea teacher, don't ever mess wit my Uncle Hebert when he's been drinking!"



## Boiled Lobster Tails

Boiling is one of the easiest ways to prepare lobster tail. Be sure that you thaw them under refrigeration.

First, cut the shell all the way to the fin as shown.



To Boil:

- Bring a large stockpot filled with salty water – it should be like seawater – to a gentle boil.
- Add the lobster tails and boil them until the meat turns bright red and tender. Don't overcook them.
- It takes about an ounce per minute, so the average tail will cook in 8 minutes or less.
- Remove and drain, then serve with drawn butter.

## Clarified (Drawn) Butter

- Melt a pound or two of margarine or butter.
- Put it in a container and refrigerate overnight.
- The next day, run a knife around the edge of the container, invert the container over the sink and let the block of solids fall into your (gloved) hand.
- Scrape the fatty particles from the solid portion.
- Reheat to melt and serve as needed.

WEEK  
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## Managing Risk: 30 Years of Food Safety

# Personal Hygiene

### Employee of the Week: Meet “Holly”

Having great personal hygiene is essential in keeping your guests, your restaurant, and yourself healthy. “Holly” was recently nominated for the Employee of the Week. Here’s how you can get nominated too.

#### Tips from “Holly”



##### Wash Your Hands

The perfect hand-washing equation: Warm Water + Soap + 20 Seconds of Scrubbing = Clean Hands



##### Don’t Touch Food with Bare Hands

To prevent cross-contamination, wear gloves or use spatulas, tongs, or other utensils when handling food.



##### Keep Uniform Clean

Aprons, uniforms, and hats should be spotless to prevent cross-contamination.



##### Wear Appropriate Accessories

Stay away from bracelets, rings, long and false nails, and long hair or beards that aren’t covered with a hat or other restraint.



##### Stay Home

No need to fake it. If you’re vomiting, have diarrhea, or a sore throat with fever, take a sick day.



NATIONAL  
**FOOD  
SAFETY**  
MONTH



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