

SHOP TALK

Christmas Holiday Edition

December 1, 2022



Peace on earth will come to stay, when we live Christmas every day.

Helen Steiner Rice

Mail your packages early so the post office can lose them in time for Christmas.

Johnny Carson

A good conscience is a continual Christmas.

Ben Franklin

Unless we make Christmas an occasion to share our blessings, all the snow in Alaska won't make it 'white.'

Bing Crosby

The best of all gifts around any Christmas tree: the presence of a happy family all wrapped up in each other.

Burton Hills

Christmas is coming, and as we reflect on the past year, it is good to see that the world is trying to return to normal. We're not without problems that will continue to challenge us, but as a global community we are stepping up to meet those challenges.

Let's pat ourselves on the back for getting through this tough, demanding era, and more importantly, pat someone else on the back too. Someone who was there for you; perhaps your entire team. They deserve it.

So do you. So thank you for sticking through it all and still standing so to speak. You are appreciated.

we want to offer some different ideas for the holidays season meals. Inside you'll find some new soups and sides, along with our traditional "how to carve a turkey". Plus some dumb jokes and stuff. Enjoy!





Christmas Safety Reminders

If you're not taking extra care during Christmas in particular, a winter wonderland can quickly turn into a holiday hazard. Be mindful of these potential hazards in your home – or anywhere – this season.

Water your Christmas tree daily.

Christmas trees are basically kindling. Remember to keep its trunk wet and you should consider using a spray bottle all over the tree every couple of days.

And keep it away from fire hazards.

Sure, your Christmas tree may look beautiful in that one particular corner of your home, but make sure you aren't sacrificing your safety by putting it there.

Turn off lights and décor stuff before bedtime.

Throughout the holidays, people have all kinds of festive decor that light up and space heaters to keep them warm. If you don't remember to turn these off when you go to bed, not only will your electrical bill skyrocket, but you'll also be creating fire hazards.

Check your cords.

Indoors or outdoors, check those power cords for pinched spots (these may cause a short circuit), frays or other damage. Replace them or the item with one that is less likely to create a potential hazard.

EASY CHOCOLATE COOKIE BARS

Yields one 9 x 13 cake pan.

- 1 box white cake mix
- 2 each eggs
- 1/3 cup cooking oil
- 14 oz condensed milk (1 can)
- 1 cup chocolate chips
- 1/4 cup oleo margarine

- Preheat the oven to 350 F.
- Spray a cake pan with food spray; set aside.
- In mixer, combine cake mix, eggs and oil. Blend well for about 2 minutes.
- Set aside 1/3 of the mix
- Press the remaining 2/3 into the bottom of the cake pan to make a crust; set aside
- Set up a double boiler with a mixing bowl on a saucepan with a couple inches of water in it.
- In the bowl, place chips, condensed milk and oleo.
- Heat until the chips are fully melted.
- Pour evenly over the crust in the pan
- Top with the reserved cake mix by spooning dollops on top of the chocolate.
- Bake about 25 minutes – but check at 20. The mixture on top should be golden brown.
- Remove and cool completely before cutting into bars. We suggest cutting it in a 6 x 4 pattern, yielding 24 bars.

Variations: Add chopped nuts, peanuts, or Add in some peanut butter chips



HOW TO CARVE A CHICKEN OR TURKEY



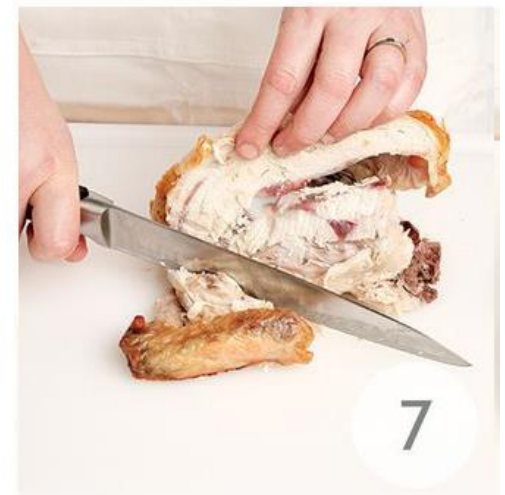
PLEASE...

BE SURE TO
WEAR YOUR
CUTTING
GLOVE



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PUMPKIN BARS & CREAM CHEESE ICING

Yield: 1 pan 12 x 16 (half sheet pan)

- 1 can pumpkin puree or pie filling
- 1 cup granulated sugar
- 2/3 cup brown sugar (packed)
- 1 cup veg oil / cooking oil
- 4 each eggs
- 2 cup flour
- 2 ½ tsp cinnamon
- ½ tsp nutmeg
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

- In mixer, make cake batter using pumpkin, sugar, oil and eggs. Set aside.
- In a bowl, combine flour, spices, soda and baking powder.
- Stir into the pumpkin mixture until well blended. Don't overmix.
- Deposit batter into a half sheet pan with parchment, or leave it ungreased and bake about 25 minutes or so at 350 degrees F.
- Remove, and let cool completely to frost it.
- Cut the cake into squares, then...
- Make the frosting (recipe follows) and bag out a generous portion onto each square.
- Remove from the pan and place on a tray.



CREAM CHEESE ICING (FROSTING?) 😊

- 1 cup margarine, softened
- 6 oz cream cheese, softened
- 2 tsp vanilla extract
- 4 cups powdered sugar

- Combine everything in a mixer.
- Blend well, scraping bowl a couple of times (be sure to turn off mixer to scrape bowl!)
- Remove and transfer to a Zip Loc bag (as shown below).
- Cut out a tip from the corner of the bag
- Bag out the frosting onto each pumpkin bar



VARIATIONS:

Add walnuts to the dry mix before folding in and bake as normal.

Add cranberries instead of walnuts – just use the amount you think is right.



ROAST SWEET POTATOES & APPLES

This is a simple and super tasty dish. The onions are a surprise but pair very well with apples and the sweet potatoes. Cayenne is a subtle kick of heat that knocks down a bit of the sweetness. Makes a half size steamtable pan.

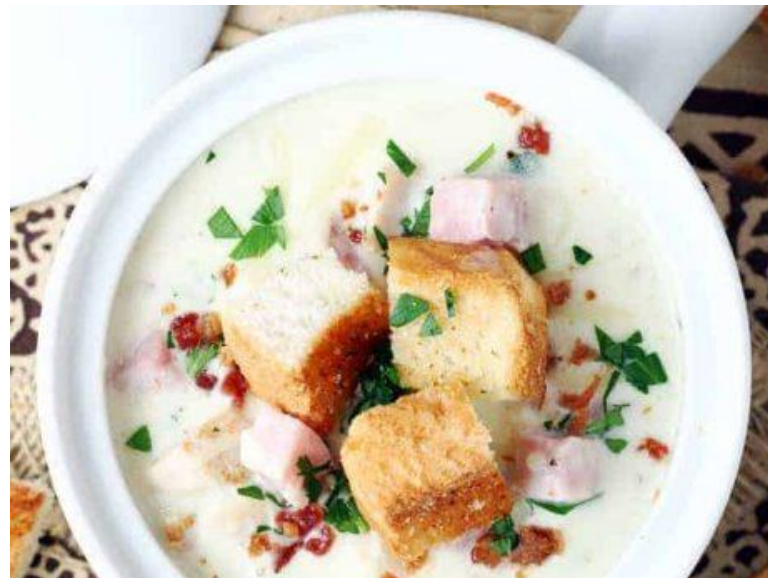
- 1/4 cup cooking oil
- 6 each sweet potatoes, peeled and cubed
- 1 each large onion, diced
- 2 each apples, diced (with skin or without)
- 1 cup chopped pecans (optional)
- 2 tsp garlic, minced
- 2 Tbsp ground cinnamon
- 1/4 tsp clove
- 1/2 tsp cayenne pepper
- Salt and pepper to taste

- Preheat oven to 400 F
- In a bowl, combine potatoes, apples and onion
- Add the oil and toss to coat everything well.
- Sprinkle on the spices, including salt and pepper, and toss well to coat evenly.
- Sheet out onto a pan and bake about 25 minutes but check at 20.
- Add the pecans to the pan, and bake another 5 to 10 minutes.
- Remove from oven and transfer to a half size steamtable pan.

CHICKEN CORDON BLEU SOUP

- 1 cup margarine
- 2 each onions, diced
- 1 cup flour
- 2 quart milk
- 1 quart heavy cream
- 1 quart chicken stock
- 1 lb ham, diced somewhat smallish
- 2 lb diced cooked chicken
- 1/4 cup creole or stone ground mustard
- 3/4 cup chopped fresh parsley or
1/4 cup dry parsley
- 1 lb Swiss cheese slices

- In a stockpot, melt oleo and sauté onions until they are tender. Don't brown the onions (you can cover the pot to retain the steam).
- Add the flour and make a blonde roux, cooking about 3 minutes or so. Don't let it darken.
- Add the cream and blend well.
- Add remaining liquids, whisk well and bring to a boil. Reduce to a simmer.
- Add the mustard and Swiss cheese; cook until the cheese melts.
- Add the meats and adjust salt and pepper to taste. Cook another few minutes until the soup is good and hot but not boiling.
- Remove and transfer to a soup kettle or a line pan. Stir in the parsley.
- Optional: Make big croutons and serve on side





CARROT AND GINGER SOUP

- 1/4 cup margarine
- 3 cups diced onions
- 1/3 cup ginger, peeled and grated
- 4 lbs carrots (thawed from frozen is fine)
- 3 Tbsp garlic, minced
- 2 lbs sweet potatoes, peeled and diced
- 1/4 cup orange zest
- 1 quart coconut or almond milk
- 2 quart chicken stock

- In a bowl, combine carrots, sweet potatoes and garlic. Toss with cooking oil to coat well.
- Roast about an hour, stirring occasionally
- Meanwhile, in a skillet melt oleo, then sauté onions and ginger until onion is transparent.
- In a stockpot, heat the liquids on a slow simmer. Don't boil. Leave on low heat.
- When the carrots and potatoes are soft, remove from oven and combine with oleo and onions mixture. Add the orange zest and transfer to a blender. Work in batches.
- Blend each batch into a puree, adding hot liquid as needed. When pureed, add to the stockpot of liquid.
- When all batches are pureed, continue to heat the soup until it reaches serving temp.
- Transfer to a soup kettle or line pan for service.
- Garnish with pumpkin seeds if you wish.

MIXED GREENS SOUP

Yes, greens soup. It's delicious; well-seasoned and hearty. Even if you don't care for greens you'll like this soup. Makes a bunch.

- 4 cans turnip, mustard, or collard greens (or 2 lbs frozen)
- 2 each large onions, diced
- 2 cans Ro-tel tomatoes
- 2 quart chicken or beef stock (or 1/2 & 1/2)
- 2 cans black-eyed peas, drained (or 1 qt cooked from dry)
- 2 cans navy beans, drained (or 1 qt cooked from dry)
- 2 cans kidney beans, drained (or 1 qt cooked from dry)
- 2 lb smoked sausage, split lengthwise and sliced
- 1 tsp hot sauce

- In a stockpot, brown the sausage then add onion.
- Cook until the onions are tender
- Add remaining ingredients, cook 30 minutes.
- Remove and transfer to a soup kettle or a line pan for service.





CHORIZO, KALE & POTATO SOUP

1	lb	chorizo, halve and slice
2	Tbsp	cooking oil
2	each	onions, diced
1	gallon	chicken stock
4	lbs	potatoes, peeled and sliced
4	Tbsp	garlic, minced
2	bunch	kale, fresh, wash, trim, chopped
1/2	tsp	salt (to taste)
1/2	tsp	black pepper (or to taste)

- In a skillet at medium heat, cook chorizo, stirring, until browned, about 5 minutes. Drain the chorizo on paper towels and set aside.
- Heat oil in a heavy stockpot over medium heat. Add onions and saute until softened, 5 to 10 minutes. Add broth, potatoes and garlic and bring to a boil. Reduce heat to low and simmer, uncovered, until potatoes are tender, 10 to 15 minutes.
- Transfer the potatoes and garlic to a bowl with a slotted spoon. Return to the soup and bring to a simmer.
- Stir in kale, a handful at a time. Simmer until the kale is tender, about 5 minutes. Stir in the reserved chorizo and season with salt and pepper.
- Transfer to soup kettle or line pan for service.

“What I don't like about office Christmas parties is looking for a job the next day.”

- *Phyllis Diller*

“Once again, we come to the holiday season, a deeply religious time that each of us observes, in his own way, by going to the mall of his choice.”

- *Dave Barry*

“I once bought my kids a set of batteries for Christmas with a note on it saying ‘toys not included.’”

- *Bernard Manning*

“Nothing says holidays like a cheese log.”

- *Ellen DeGeneres*

“Santa Claus has the right idea. Visit people once a year.”

- *Victor Borge*

“Most Texans think Hanukkah is some sort of duck call.”

- *Richard Lewis*

“Ever wonder what people got Jesus for Christmas? It's like, ‘Oh great, socks. You know I'm dying for your sins, right? Yeah, but thanks for the socks! They'll go great with my sandals.’”

- *Jim Gaffigan*

“Thank you, stockings, for being a long flammable piece of fabric people like to hang over a roaring fireplace.”

- *Jimmy Fallon*

