

SHOP TALK

Christmas Holiday Edition

December 15, 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 only days away and this is a time when we all like to reflect on the past year and consider the one ahead of us. But let's not let all those thoughts overshadow that wonderful Christmas feeling, the spirit of fellowship and family.

We are so fortunate to have our employees. You are the backbone of our success. I wish to thank you all for your hard work during the year.

I realize that each of you spends the holiday season in your own way. Whatever your plans are, and wherever you are, I wish each one of you a happy and safe holiday season of peace, happiness, rest, and health.

Christmas is a time of joy and peace, and I hope that you will experience an abundance of both this holiday season. Merry Christmas to you and your families from all of us!





ROASTED REDS WITH GARLIC

It's a simple recipe that yields tons of flavor, and is a great side with any meat or poultry. Serves 10 to 15 hungry people.

- 5 lbs red potatoes, cut into wedges.
Halve the wedges if they're huge.
- 2/3 cup margarine
- 1/3 cup olive oil
- 1/4 cup minced fresh garlic
- 1 Tbsp salt
- 1/2 cup lemon juice
- 1/2 cup parmesan cheese

- Preheat the oven to 350 F
- Place potatoes in large bowl.
- Combine melted butter, garlic, salt, and lemon juice in a small bowl.
- Pour over potatoes and toss to coat.
- Sprinkle Parmesan cheese over potatoes.
- Bake, covered, in the oven for 30 minutes.
- Uncover and bake until golden brown and tender when pierced with a fork, about 10 minutes more.
- Transfer to a shallow half pan for service. Put the extra potatoes in a backup pan.
- Optionally, garnish with chopped fresh parsley.

GARLIC BRUSSELS SPROUTS & BACON

- 2 lbs brussels sprouts, thaw and **drain**
- 1 Tbsp margarine
- 12 strips bacon, raw
- 2 Tbsp garlic, fresh, minced
- 1 cup chicken stock
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 Tbsp (more) margarine

- In a large skillet or braiser, place bacon and cook it until evenly browned; just crispy.
- Remove bacon and set aside for now.
- In skillet, place first butter addition and when it melts, add the garlic. Cook until it just begins to brown.
- Add brussels sprouts. Toss to coat
- Sauté a couple of minutes and add the stock and seasonings. Cover and cook until the sprouts are tender – maybe 10 minutes max.
- Remove the skillet, drain, then add back the bacon (crumbled) and the last butter.
- Stir, then transfer to half size shallow pan.





FRIED CABBAGE WITH GARLIC & BACON

Notice a trend here? It's hard to beat the combination of garlic and bacon! Serves 12-15

- 6 slices bacon, chopped
- 1 each large onion, diced
- 2 Tbsp garlic, minced
- 1 each large head cabbage, cored, sliced
- 1 Tbsp salt, or to taste
- 1 tsp ground black pepper
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp paprika

- Place bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes.
- Add onion and garlic; cook and stir until onion caramelizes, about 10 minutes.
- Immediately stir in cabbage and continue to cook and stir another 10 minutes.
- Season with salt, pepper, onion powder, garlic powder, and paprika.
- Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.
- Remove and transfer to a serving pan.
- If you wish, add some more chopped bacon to the top as a garnish.

OATMEAL PEANUT BUTTER COOKIES

Makes about 24 each

- 1 ½ cups flour
- ¾ tsp baking soda
- ½ tsp baking powder
- 1 tsp vanilla flavoring
- ¾ tsp salt
- ¾ cup margarine, softened
- ¾ cup peanut butter
- ¾ cup granulated sugar
- ¾ cup brown sugar (packed)
- 1 ½ cups Quaker oatmeal, dry
- 2 each eggs

- In mixer, cream together margarine, peanut butter, white sugars, and vanilla.
- Add eggs and beat well.
- In a bowl, combine flour, baking soda, baking powder, and salt. Add to the creamed mixture.
- Add oatmeal and stir.
- Drop by teaspoons onto greased baking sheet, and press down with a fork to 1/4 inch thick.
- Bake at 350 F for 10 minutes, or until light brown.

To Make Filling:

- 6 Tbsp margarine softened
- 1 ½ cups powdered sugar
- ¾ cups creamy peanut butter
- 4 Tbsp heavy cream (whipping cream)

- In mixer, cream the ingredients listed above.
- Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.



SCRATCH TURKEY GRAVY

Scratch. Get it? Okay, a lousy joke but a terrific gravy.



One recipe here calls for just the chicken stock, another adds cream; another calls for giblets and chicken.

Yield: about 1 quart

1/4 cup butter or margarine
1/4 cup flour (or as needed)
4 cups turkey drippings (you're cooking a turkey, right? 😊)
Salt and pepper to taste

- Combine fat and flour in saucepan and make a light brown roux.
- Slowly pour in the stock while blending with wire whip
- Add salt as needed to adjust flavor
- If needed to adjust color, add some Caramel Color, but a turkey gravy is a bit lighter.
- Simmer about 10 minutes at a low heat and remove.

Creamy Turkey Gravy

Make the recipe above, but at the end, add in 1/3 cup of cream.

Turkey & Giblets Gravy

- Cook the giblets in stock until tender. Add water as needed. Remove and chop giblets.
- Add enough stock to make a quart.
- Make a light roux and add to the stock, blending well. Or use cornstarch.
- When thickened, remove from heat and add giblets back to gravy.



TURKEY & SAUSAGE GUMBO

This gumbo is perfect for the day after Christmas, when you have a bunch of leftover turkey and the carcass(es). It relies on stock simmered a long time to extract maximum flavor. Makes about 2 gallons

4 lbs cooked turkey meat, shredded
3 lbs smoked sausage, sliced
2 cups oil
3 cups flour
4 cups onions, diced
3 cups celery, diced
2 cups bell pepper, diced
1/2 cup garlic, minced
6 quart chicken stock that you made
1 Tbsp garlic powder
2 tsp black pepper
1 Tbsp salt (will need to adjust as needed)
1 tsp cayenne (and maybe more 😊)
1 cup green onion tops, sliced

- Simmer all turkey bones from the carcass in water with any aromatics you have handy.
- Cook about two hours at a low simmer until you have a flavorful stock.
- If you want, add a chicken or two and you can use them for something else, or add to the gumbo (reduce the amount of turkey).
- After a couple hours, strain the stock and set aside. Discard the bones and other “debris”.

CHICKEN & SAUSAGE JAMBALAYA

Serves about 25 or more as a side dish.

- In a stockpot, heat the oil, add flour and make a nice dark roux – not crazy dark like for a seafood gumbo but a good brown roux.
- Add onions, celery, bell pepper and cook until soft, then add garlic and cook another couple of minutes until the garlic is tender.
- Slowly start adding in the stock, whisking with a wire whip as you do. You want to prevent lumps of roux so mix well.
- Add the seasoning and simmer about 30 minutes.
- Meanwhile, brown off the sausage slices in a pan or in the oven. Drain the fat and discard.
- Add the turkey and sausage to the gumbo and bring to a quick boil.
- Reduce to a simmer and cook until the meat absorbs some liquid and becomes more tender. About 30 minutes at a low simmer.
- Remove and put in a soup kettle or line pan.

You'll want to have some potato salad as a side item. Here's a quick recipe:

- 5 lbs white potatoes, peeled, cubed
- 4 cups mayonnaise
- 4 Tbsp white or cider vinegar
- 5 Tbsp yellow mustard
- 4 tsp salt
- 1 tsp black pepper
- 4 cups celery, diced
- 2 cups onion, diced small
- 12 each eggs, boiled, peeled and chopped

- Cook potatoes in salted water until tender.
- Combine all other ingredients -except the eggs - in a large bowl and blend.
- Drain potatoes well and add to the mayonnaise mixture.
- Fold eggs gently into the potato salad and transfer to serving containers.
- Cover and refrigerate at least a couple of hours to let flavors blend.

- 4 lbs smoked sausage, sliced in coins
- 6 lbs chicken, cubed (boneless thighs)
- 1/2 cup bacon drippings or cooking oil
- 4 cups onions, diced
- 3 cups celery, diced
- 2 cups bell pepper, diced
- 1/2 cup garlic, minced
- 4 quarts chicken stock (or beef stock)
- 10 cups parboiled rice
- 3 Tbsp salt
- 2 Tbsp black pepper
- 1 Tbsp garlic powder
- 1 tsp cayenne
- 2 cups green onions

- In a large stockpot, heat the oil, then brown the chicken on all sides.
- Add the smoked sausage and bacon, and brown it for about 10 minutes more.
- Remove all but 1/2 cup oil, then add the vegetables. Cook until they are caramelized.
- Add the stock, bring to a boil, reduce to a simmer and add seasonings. Cook about 10 minutes or so. Check seasoning.
- Add the rice and green onions. Cover and cook at a low temperature about 45 minutes.
- Stir about every 15 minutes and cover.
- Remove and place on in half pans.





BEST STOP RICE DRESSING

The best rice dressing ever. Serves about 12

- 1 quart chicken stock or broth
- 2 each bay leaves
- 3 cups long grain rice
- 2 Tbsp veg oil
- 1 lb ground beef
- 1 cup chicken livers, cooked and ground
- 1 cup chicken gizzards, cooked and ground
- 2 each yellow onions, diced
- 2 stalk celery, diced
- 1 each green bell pepper, diced
- 1 Tbsp garlic, minced
- 1 tsp salt
- 1 ½ Tbsp creole seasoning
- ½ tsp ground dried thyme

- In a saucepan, put 3 cups broth, 3 cups water and bay leaves. Add rice; cook until done.
- In a separate dutch oven or large braiser, heat oil and add ground beef. Break apart.
- When it starts to crumble, add the vegetables and cook until beef is done and veg are tender.
- Add liver, gizzards and garlic; cook until garlic is tender – about 5 minutes.
- Add salt, creole seasoning and thyme; stir in and add remaining chicken stock. Scrape pan bottom to deglaze. Simmer 2-3 minutes.
- Remove bay leaf from rice and stir rice into the meat mixture. Combine well but gently.
- Remove from heat; transfer to line pans.

Waldorf Salad

Makes about 12-15 servings

- 1 ½ cups mayonnaise
- ¼ cup lemon juice
- 1 tsp salt
- 8 each apples, peeled, cored and diced
- 4 cups seedless grapes, halved
- 3 cups celery, sliced thin
- 2 cups walnuts, chopped and lightly toasted

- In a bowl large enough for everything, blend mayo, lemon juice and salt.
- Add the apples and fold in until completely coated (to ensure that the lemon juice helps preventing the apples from discoloring).
- Add remaining ingredients. Blend and put in serving pan.

As an option, portion individual salads on plates with a bed of lettuce.





Green Bean Casserole

Makes 1 shallow half pan

- 3 lbs frozen green beans (thawed)
- 3 cans cream of mushroom soup
- 1 1/2 cups milk
- 1 Tbsp Worcestershire sauce
- 1/2 tsp black pepper
- 1/2 cup oleo, melted
- 4 cups French fried onions (recipe follows)

- Prepare the half pan with the oleo; coat bottom and sides well.
- Cook the beans until just barely done but still a bit crisp, then drain.
- Combine soup, milk, pepper, and Worcestershire, mix well
- Add green beans to the soup mix, fold together gently, then put in pan.
- Bake at 350 F for about 30 minutes. When mixture is bubbling, remove, stir the beans a bit to distribute the liquid over all the beans.
- Sprinkle the onions evenly across the top; return to oven for 5 minutes.

French Fried Onion Strings

- 2 each large onions, cut from center out to make the strings
- 1 cup milk
- 1 each egg, beaten
- 1/2 cup water
- 1/4 cup Worcestershire sauce
- 2 cups flour

- Combine milk, egg, water and Worcestershire.
- Slice the onions into thin rings, separate; soak in liquid 5 minutes.
- Remove from liquid, bread in the flour and let stand to coat well.
- Return to liquid and dredge in flour again. Let stand in the flour a minute to allow the flour to adhere well to the strings.
- Deep fry until golden brown. Keep onions separated during frying.
- Drain and use in recipes as called for.

Jiffy Spoon Bread Casserole

- 3 boxes Jiffy corn muffin mix
- 1 1/2 cup oleo, melted
- 3 cans whole kernel corn
- 3 cans cream style corn
- 1 1/2 cups sour cream
- 6 each eggs

- Preheat oven to 375 F
- Pour melted butter into a half size steamtable pan, add corn, sour cream and stir a bit.
- In a bowl, beat eggs and add to pan.
- Add the muffin mix and blend thoroughly.
- Bake 35 40 minutes or until center is firm



ROAST TURKEY WITH ROSEMARY

- 1 each whole turkey that has been brined
- 3/4 cup olive oil
- 3 Tbsp garlic, minced
- 2 tsp salt
- 1 Tbsp dried rosemary, crushed
- 2 tsp dried basil
- 1 Tbsp Italian seasoning
- 1 tsp black pepper

- Preheat oven to 325 F
- Remove giblets, neck and excess fat from the turkey. Rinse and pat dry.
- On a clean surface, mix salt and garlic. Using a spatula grind all together to make a paste.
- Mix oil, garlic and other seasonings together.
- Loosen skin of turkey breast and, using your hand, rub the oil generously under the skin. Rub the rest on the outside of the turkey, starting with the breast.
- Put the turkey in a roasting pan. If you don't have a rack, use a steamtable drain grate. Set the turkey on top. Put about 1/4 inch of water in pan.
- Roast about 15 minutes per pound. Cook to an internal temperature of at least 165 F but no higher than 170 or the breast will be dry.
- Remove, allow to stand at least 20 minutes before slicing so the meat can reabsorb the juices and will make for a juicier turkey:



Top 10 Holiday Movies

88% of American Adults say they celebrate Christmas

Top 10 American Christmas Traditions

64% Will Decorate Their Home for the Holidays



WHITE CHOCOLATE PUMPKIN BARS

- 3 cups flour
- 1 tsp cinnamon
- ½ tsp ground ginger
- ½ tsp nutmeg
- ¼ tsp allspice
- ½ tsp ground clove
- ½ tsp baking soda
- 1 can pumpkin puree (not pie filling)
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- ¾ cup melted oleo, cooled
- 1 each egg at room temperature
- 2 tsp vanilla extract
- 1 cup white chocolate chips
- 1 cup chopped walnuts

- Prep a 9 x 13 pan with parchment or spray.
- Combine flour, spices and soda and blend.
- Whisk pumpkin, sugars oleo egg and vanilla together, then add in half of the flour mix.
- Blend well, then add other half of flour.
- Gently fold in chips and walnuts.
- Pour into the pan and bake at 350 F about 45 minutes.
- Remove and allow to cool 30 minutes, then cut into 24 pieces.

Really Bad Christmas Dad Jokes...

What do you call an elf that runs away from Santa's workshop? A rebel without a Claus!

What do you get when you cross a snowman with a vampire? Frostbite.

What happens if you eat Christmas decorations? You get tinsel-it is.

What did the English teacher call Santa's helpers? Subordinate Clauses.

Who's Santa's favorite singer? Elfish Presley.

What's the Grinch's least favorite band? The Who!

What's every elf's favorite type of music? Wrap!

Why can't penguins fly? They're not tall enough to be pilots.

What do you get when you combine a Christmas tree with an iPad? A pineapple!

How do sheep wish each other happy holidays? "Merry Christmas to ewe."

