

SHOP TALK



Merry Christmas to our SONOCO family! December 15, 2023

It's not how much we give but how much love we put into giving.

Mother Theresa

Christmas is built upon a beautiful and intentional paradox; that the birth of the homeless should be celebrated in every home.

G.K. Chesterton

Christmas is most truly Christmas when we celebrate it by giving the light of love to those who need it most

Ruth Carter Stapleton

Mankind is a great, an immense family. This is proved by what we feel in our hearts at Christmas.

Pope John XXIII

A good conscience is a continual Christmas.

Benjamin Franklin

We offer our warmest wishes to each of you and your family. We thank you for your dedication and commitment to our shared goals. We are fortunate to have each of you in our family and as part of our team.

Your hard work and winning attitude make us who we are, and we are proud of you. Although it has been another difficult year, we know that together we will continue to be able to move forward. In the spirit of togetherness let us celebrate this season that honors our salvation by the grace of a young child, born in a manger in Bethlehem.

Believers and non-believers each share in the magic of the Christmas season, when cheer and good will toward one other seems to be boundless. Let us hope that we can extend this throughout the coming year.

Merry Christmas to one and all!





ORANGESAUCE



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| 1 1/4 cup | orange juice |
| 1/4 cup | cream |
| 3/4 cup | butter |
| 1 cup | brown sugar (packed) |

- In a saucepan, melt the butter.
- Add the remaining ingredients and cook at a simmer until the mixture begins to thicken a little.
- After about 5 to 10 minutes, remove from heat and place in a small steamtable pan for serving.



CRANBERRY ORANGE BREAD



This twist on bread pudding makes it a holiday special with a great flavor. And the orange sauce can work with other dishes. About 20 servings.

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| 8 cups | <u>stale</u> bread, cubed |
| 1 1/4 cups | dried cranberries |
| 1 cup | <u>hot</u> orange juice |
| 5 each | eggs, room temp. |
| 4 1/2 cups | half and half * |
| 3 Tbsp | granulated sugar |
| 3 tsp | orange zest |

- Put the cranberries in a bowl and pour the hot orange juice over the cranberries. Let soak overnight if possible but at least 4 hours to reconstitute berries.
- The next day, set oven to 350 F.
- Place bread in a large bowl, then add cranberries with the liquid.
- In another bowl, bet eggs, then add zest, sugar, and milk, beating until well combined.
- Pour over the bread and let soak for at least 45 minutes.
- Transfer to a buttered half pan and place in the oven. If you have two racks, place a pan of hot water in the bottom. If only 1 rack, place alongside the bread pudding pan.
- Bake about an hour but check after 35 minutes. You don't want it to be too dark on top and wet in the center.
- When done, remove and place on the serving line to keep it warm.

CARAMELSAUCE



Great with the gingerbread recipe, to top a chocolate cake, or ice cream. Makes about 3 – 3 1/2 cups.

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| 2 cups | brown sugar (packed) |
| 1 cup | butter |
| 1/2 cup | milk |
| 2 tsp | vanilla |

- In a saucepan, combine all the ingredients except the vanilla.
- Bring to a gentle boil and cook until the mixture thickens. Stir constantly while it is boiling.
- Remove from the heat; blend in the vanilla extract. Serve.





- Add the hot water; mix until blended and pour into the pan.
- Bake about an hour, but check after 50 minutes. The bread is done if a knife inserted in the center comes out clean.
- When done, remove and allow to cool in the pan before serving.
- When cooled, either cut in the pan or turn out, portion and place the cake on a serving tray. Dust with powdered sugar.
- Optionally, you can make a caramel sauce and top each portion with sauce as shown above.

TRADITIONAL GINGERBREAD



This holiday favorite has a cake-like texture with the crisp, aromatic qualities of gingerbread cookies. Yum. Makes 9 x 13" pan.

3/4 cup granulated sugar
 3/4 cup margarine
 2 each eggs
 1 cup molasses
 3 1/2 cups flour
 2 1/4 tsp baking soda (be precise; don't add extra)
 1 tsp ground ginger
 3/4 tsp ground cloves
 3/4 tsp salt
 1 1/2 cup hot water

- Preheat oven to 350 F.
- Grease and flour a 9 x 13 inch baking pan. Be sure to get in the corners with the shortening. Don't use food spray for this.
- In a bowl, combine flour, soda, salt, ginger and cloves. Set aside.
- In the mixer, blend oleo and sugar until light and fluffy.
- Add the eggs, one at a time and blend until fully blended.
- Scrape down the sides of the bowl and add molasses. Mix well.
- Add the flour mixture to the mixer and blend well on low speed, stopping to scrape the bowl sides at least once during mixing.

TRADITIONAL GIBLET GRAVY



Makes about 1 quart

3-4 cups pan drippings
 3 each celery stalks, diced small
 1 each onion, diced
 1/2 cup flour
 2 tsp chicken base
 3 each diced hard
 To taste Salt and pepper
 Optional: hard boiled eggs

- Skim the fat off turkey pan drippings – about 1/2 cup – mix with flour and cook until you have a light roux.
- Put giblets in a saucepan. Add water to cover and cook until tender.
- Add onions and celery to broth, cook until tender
- Add remaining drippings and enough water to make about a quart of gravy. Add chicken base if needed for flavor.
- Bring to high heat to thicken, then reduce to a low simmer.
- Pick meat from the neck, chop the gizzards, and add to the gravy.
- Adjust salt and pepper, remove from heat and add chopped eggs if using.

SAFETY AWARENESS: IS IT REALLY ALL THAT IMPORTANT?

You decide. Do you care about your own personal safety?

Is the safety of your co-worker important to you? Does it matter if you can return home safely to be with family? Of course you do. We all do; it's human nature to try to avoid injury.

But this is easier said than done. Daily work schedules and the routine can be the enemy of awareness. Our work duties can often distract us, no matter how long we've been doing our job. In fact, that longevity can lead to complacency if we don't continually stay aware of it.

The same routine day after day puts us at higher risk because we can let ourselves go on autopilot. When we do, our head isn't in the work we're doing – it's somewhere else, and that's when we are most likely to either be injured or cause injury to someone else.

The other risk of our routine is that we learn over time that we can take short cuts to get our work done. Often, we don't take the time to think through the possible outcomes and we forge ahead with our new shortcut. Maybe it's as simple as carrying two boxes up the stairs instead of one. Sure, our vision is blocked, and we can't see trip hazards, but we saved an entire trip! 😊

Let's face it; we're probably all guilty of something like this, and most of us don't get injured. But one day, somebody will, and that is what we want to prevent.

And, since we know that improving Safety

Awareness will help to prevent injuries at work (or home), we also know that we should each take it as a personal initiative to improve our safety awareness.

How do we do that?

Signs, posters, flyers aren't the complete answer over the long term. They're read a couple of times and forgotten.

Even safety meetings, in-house training and special "Safety Drives" don't have lasting effect. They do little to keep us engaged over time.

The best way to improve our safety awareness is to build safety into everything we do. It should be baked into each task we perform, and not something we think about once a week at a meeting.

Yes, those meeting are important. The flyers and posters do matter. But only if we have a safety culture in which we all care about safety and are seeking out that information.

Building that culture requires leadership. And anyone can be that leader; not the Steward only.

If you see something, please take a moment to say something. Report hazards to the Steward and to the facility leadership.



PRIME RIB ROAST & AU JUS



The main thing to remember is to cook this at a low temp and slowly. Let the flavor develop and the fats baste.

For each 14-pound roast (which should serve from 16 to 24 depending on cut):

1/4 cup olive oil
4 tsp salt
4 tsp pepper

- Set oven to 450F and let it come up to temperature.
- Don't trim any "excess" fat from the roast. That helps provide flavor and bastes the meat as it cooks. This also applies to a lip-on ribeye.
- Let the roast sit at room temperature (covered) for at least 2 hours.
- Rub oil all over the roast, then coat with salt and pepper.
- Place the roast in a roasting pan, fat side up.

- Brown the meat for about 20 minutes, then reduce the temperature to 250F. Put about 2 cups water in the pan for each roast.
- Roast for about 16 minutes per pound. Cook until the center is rare (about 145F)
- When the roast is done, remove from the oven and the pan, and allow it to rest. Cover it with foil and let it sit for 30 minutes before you begin to slice it.
- Pour the pan juices into a saucepan and let stand so you can skim the fat from the top. Discard the fat.
- Mix some flour with a bit of Kitchen Bouquet or Caramel Color and water.
- Add this to the pan juices in the saucepan and bring to a boil.
- Reduce to a simmer and keep warm to use during meal service.
- If you need, make more using beef stock and add to the pan juices.
- Slice the prime rib to order. Start by slicing down the center so you can cut rare on request. Cut all other pieces as needed.





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.
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PUMPKIN PIE

Makes 1 each 9" pie

- 1 can pumpkin, solid pack
- 3 each egg yolks
- 1 each large egg
- 1 Tbsp flour
- 1 can condensed milk
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1 each prepared 9-inch pie crust (unbaked)

- Set the oven to 425° F
- Combine the pumpkin and eggs, blend until smooth.
- Add milk, flour, and spices, whip until well blended.
- Pour the filling into the unbaked pie shell. Tap the pie tin on the table (GENTLY) a few times to force any air bubbles to the top.
- Bake about 15 minutes at 425, then reduce the temp to 350 and continue baking for about 40 more minutes.
- Check at 30 minutes to see if the filling is set (a knife inserted halfway from the center comes out clean).
- Let the pie cool completely before serving.



N'AWLINS DIRTY RICE

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| 3 | qts | rice, uncooked |
| 3 ½ | qts | chicken stock |
| 1 | lb | ground beef |
| 1 | lb | breakfast sausage (Jimmy Dean Hot) |
| 1 | lb | chicken liver, finely chopped |
| 1 | lb | chicken gizzards, finely chopped |
| 2 | lbs | trinity blend |
| 1 | lb | onions, diced |
| 1 | lb | bell pepper, diced |
| 3 | Tbsp | garlic, minced |
| ½ | cup | bacon fat |
| 3 | Tbsp | Tony's or Slap ya Mama Seasoning |
| 1 | bch | green onions, chopped |
| 1 | tbps | Salt (Add LAST, and to taste) |

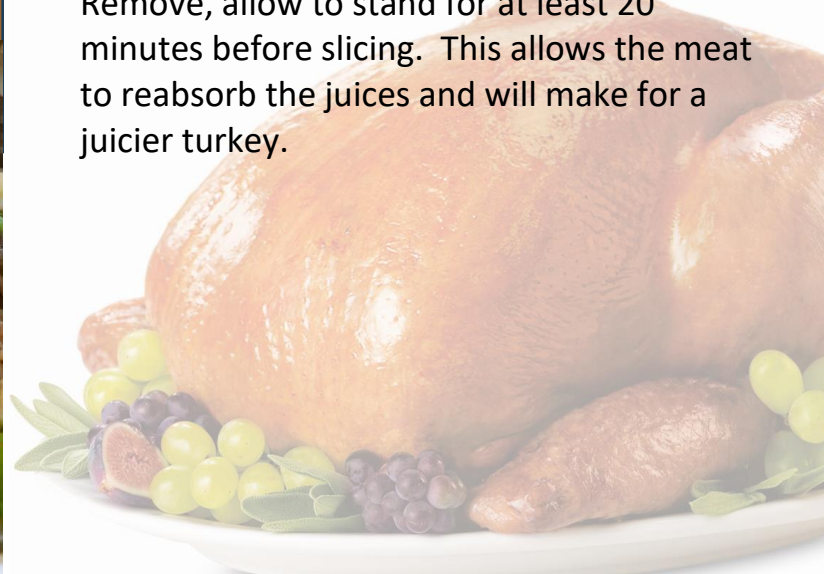
- In Dutch oven or braising pot heat bacon fat.
- Add beef, sausage livers and gizzards; cook for 10 minutes, breaking up the meat as it cooks.
- Add trinity blend, onions, and bell peppers; continue cooking until meat is no longer pink and the vegetables are soft.
- Stir constantly to allow meat to crumble.
- Once meat and vegetables are cooked, stir in rice, garlic and seasoning, completely incorporating and coating the rice.
- Add the chicken stock to the pot; bring to a boil and reduce to a simmer.
- Cover and cook for 30 minutes. Let it cook – don't constantly check it – it will take longer, and you will have crunchy rice.
- At 25 minutes, Remove from heat and stir in chopped green onions. Serve



ROSEMARY ROAST TURKEY

| | | |
|---|------|-------------------------|
| 1 | each | whole turkey, brined |
| ¾ | 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 or the flat of a knife, grind them together to make a paste.
- Mix the oil, garlic paste and all 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 or make a rack from aluminum foil. 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 for at least 20 minutes before slicing. This allows the meat to reabsorb the juices and will make for a juicier turkey.



TURKEY TETRAZZINI



Great for those turkey leftovers. It makes a 2" deep half pan.

- 2 Tbsp vegetable oil
- 2 tsp garlic, minced
- 1 can mushroom, drained
- 1/4 cup chopped parsley
- 1/2 tsp dried thyme
- 2 cups chicken broth/stock
- 1/4 cup margarine
- 1/4 cup flour
- 1 each egg, lightly beaten
- 1 cup milk
- 4 lbs turkey, chopped
- 1 lb egg noodles, cooked
- 1/2 cup breadcrumbs
- 1/2 cup grated parmesan

- Sauté mushrooms and garlic in oil until with salt and pepper.
- Grate a bit of lemon zest and add the spices.
- In same skillet, make a roux with oleo and flour. Add chicken stock and bring to boil.
- Blend egg in milk, then add to the stock. Cook until thickened.
- Add turkey, mushrooms, and fold in the cooked noodles.
- Transfer to a line pan; top with breadcrumbs and parmesan.
- Bake at 350 F until bubbly.



RODNEY DANGERFIELD: On his wife's cooking

My wife is such a bad cook, in my house we pray after the meal.

My wife's cooking is so bad, the flies fix our screens.

My wife is such a bad cook, if we leave dental floss in the kitchen, the roaches hang themselves.

I tell ya, my wife's a lousy cook. After dinner, I don't brush my teeth – I count them.

My wife can't cook at all. She made chocolate mousse. An antler got stuck in my throat.

My wife cooks food that'll melt in your mouth... If you're stupid enough to put it there.

