



at home

with

grouptwo

A COOKBOOK

Winter 2020



Well hello there and happy holidays! This year, more than ever, we've been finding comfort in staying present and cherishing the little things. We've spent time rediscovering the joys of time spent at home — especially in the kitchen. And what better way to feel more connected to you, dear friend, than sharing with you some of our favorite recipes. On the pages ahead we invite you to join us on a culinary adventure through our own kitchens. If you try any of these recipes, we hope that you imagine you are sharing the table with us. Feel free to drop us a line if you want to talk about your favorites, because you *know* we want to hear from you.

Buon appetito!

Ingredients

- 1 bag of frozen corn
- 1/2 finely chopped pepper
- 1/4 finely chopped red onion
- 5.3 oz of plain Greek yogurt
- Sprinkle of cilantro
- Sub for cilantro: scallions
- Salt
- Pepper
- Optional: Everything but the Elote Seasoning from Trader Joe's!

Recipe

1. Char the corn on the stove in a pan with some oil to cover the bottom. Char until lightly browned.
2. In a bowl, mix together pepper, onion, yogurt
3. Salt & pepper & spice to taste!
4. Use your favorite chip to dip and enjoy!

EASY CORN ELOTE DIP

FROM GROUP TWO TEAM MEMBER CHELSEY KEENAN



Ingredients

- 1 eggplant
- 1 onion, small diced
- 1 can crushed tomatoes
- 2 minced garlic cloves
- 3 Tbsp. chopped Castelvetrano olives
- 3 Tbsp. capers (or any amount you like!)
- 1 Tbsp. sugar
- 3 Tbsp. white wine vinegar
- Pinch of salt
- Pinch of pepper
- 1/4 cup ricotta cheese, served on the side

Recipe

1. Dice one whole eggplant. Soak in cold salt water for at least an hour and then fry in a pan with olive oil.
2. In another pan, cook down the garlic and diced onion in olive oil with a can of tomatoes, some capers, and Castelvetrano olives. Add the sugar and white wine vinegar. Mix in the eggplant. Add salt and pepper to taste.
3. Refrigerate for 24 hours. Serve warm or cold with a spoonful of fresh ricotta and a crusty baguette!

EGGPLANT CAPONATA

FROM GROUP TWO TEAM MEMBER GEORGIA CASTELLANO

Pair it with
a refreshing
Aperol
Spritz!



Ingredients

- 1 bell pepper
- 1 white onion
- 1.5 lbs ground beef
- 3/4 cups water
- 2 taco seasoning packets (separated)
- 2 cups sour cream (softened)
- 1 (8 oz.) package of cream cheese
- 2 cups shredded lettuce
- 1 cup cheddar cheese
- 1 package of crispy onion

Cooking Implements:

Stove top, skillet, mixing bowl, and 3 qt. dish

Recipe

1. Dice & sautee onion and pepper in skillet. Add ground beef and brown ground beef until no longer pink. Add 3/4 cup water and 1 taco seasoning packet to the skillet. Bring to a simmer for 15 mins. Set aside, to cool when done.
2. In a bowl, mix sour cream, cream cheese (softened), and taco seasoning thoroughly. Spread mixture across the bottom of the 3-qt dish. Use all the sour cream mixture. Top with cooled down ground beef.
3. Layer remaining ingredients: lettuce, cheddar cheese, salsa, and crispy onions.
4. Serve with tortilla chips.
Let set in refrigerator for more firm dip.

GAME DAY TACO DIP

FROM GROUP TWO TEAM MEMBER FRANK LIPPINCOTT



Ingredients

- 1 1/4lb. of diced boneless chicken thighs
- 1 Sliced red pepper
- 1/2 diced red onion
- 2 Cups of broccoli crowns
- 1 tbsp. ginger paste
- 4 cloves finely diced garlic

Sauce (mix together in a small bowl):

- 3 tbsp. soy sauce
- 1.5 tbsp. fish sauce
- 2 tbsp. chili paste
- 2 tsp. honey

Recipe

1. Brown the diced chicken thigh pieces in a high heat pan with oil. I like to use coconut oil.
2. One chicken is seared, added the diced garlic and ginger paste to the pan. Sautee with the chicken for 1 minute.
3. Reduce to a medium heat and add the chopped and diced vegetables. Sautee with chicken for about 3 minutes, or until the veggie colors pop.
4. Add the sauce mixture to the pan, and sautee everything together for about 2 minutes. Reduce to a low heat, and let it sit for 5 minutes.

Serve with rice or rice noodles. Whichever.

THAI-STYLE STIR FRY

FROM GROUP TWO TEAM MEMBER ADRIAN AGUIRRE



Ingredients

- 1 can crushed tomatoes (Cento or Rienzi brand preferred)
- 1 can tomato puree (Cento or Rienzi brand preferred)
- 4-5 cloves of garlic, crushed
- 2-3 tbsp. extra virgin olive oil
- 1 cup cold water
- 2 bay leaves
- 1 tbsp. of each and/or to taste: salt, black pepper, sugar
- 1 tsp. each and/or to taste: [all dried] oregano, basil, parsley, chopped onion

Recipe

1. Get a big pot. Crush the garlic. Sauté the garlic in your olive oil until it's translucent (a few minutes). Don't let the garlic burn.
2. Add in your cans of tomatoes. Rinse each can with about half a cup of cold tap water to loosen the excess tomato. Pour excess tomato and water from each can into the pot.
3. Add all your herbs, spices, leaves, sugar, salt 'n' peppa. Give the sauce a big ol' stir until combined.
4. Bring mixture to a "bubble" (not a FULL boil), then simmer on low heat for about 30 minutes.

TEENY'S MARINARA SAUCE

FROM GROUP TWO TEAM MEMBER TINA MASTRULL



Ingredients

- 2 large red bell peppers
- 2 tablespoons minced garlic
- 1/4 cup fresh basil
- 3 tablespoons extra virgin olive oil
- 2 cups half-and-half
- 1/4 cup grated Romano cheese
- 4 tablespoons butter
- Salt and pepper to taste

Recipe

1. Preheat broiler. Lightly coat the red peppers with olive oil. Grill peppers under the broiler until the skin is blackened, and the flesh has softened slightly. Place peppers in a paper bag or resealable plastic bag to cool for approximately 45 minutes.
2. Remove the seeds and skin from the peppers (the skin should come off the peppers easily now). Cut peppers into small pieces.
3. In a skillet, cook and stir the garlic, basil, and red peppers in 3 tablespoons olive oil over medium heat. Cook for 10 minutes, so that the flavors mix.
4. Place mixture in blender (careful it is hot), and puree to desired consistency. Return puree to skillet, and reheat to a boil. Stir in the half-and-half and the Romano cheese; cook and stir until the cheese melts. Add the butter, and stir until melted. Season with salt and pepper to taste. Simmer for 5 minutes.

ROASTED RED PEPPER CREAM SAUCE

FROM GROUP TWO TEAM MEMBER MELISSA D'ARCANGELO



Ingredients

Squash

- 1 Acorn squash, cut in half and seeds removed
- 1/2 tsp olive oil
- 1/2 tsp cinnamon
- Salt & pepper to taste

Filling

- 1/2 cup cooked quinoa
- 2-3 spicy Italian sausage Links (or chicken sausage)
- 2 tbsp oil (or butter)
- 3 cloves of garlic
- 1/2 cup diced red onion
- 1 diced gala apple
- 1 cup fresh spinach
- 1 tsp cinnamon
- 1 tbsp maple syrup
- 1 tsp salt
- 1/4 cup shredded Parmesan
- 2-3 sprigs of thyme (optional)

Recipe

1. Preheat Oven to 375°. Sprinkle inside half of squash with olive oil (or butter), sprinkle with cinnamon, salt and pepper. Place squash cut-side up on a baking sheet roast until you can pierce the skin with a fork (40-50 minutes depending on the size of the squash).
2. In a hot skillet, heat 1 tbsp oil (or butter) with diced red onions until they begin to caramelize (5-6 minutes). Set the onions aside. Heat another tbsp of oil, add in crushed garlic and Italian sausage. Cook until browned and break up chunks (about 6-8 minutes). Add in diced apples, caramelized onions, cinnamon, maple syrup, salt, and thyme (optional). Stir often and fold in spinach.
3. Once squash is done, turn broiler on low. Fill each half with the sausage stuffing and top with Parmesan cheese. Put in the oven on low broil for about 5 minutes or until Parmesan is brown and begins to bubble.

STUFFED ACORN SQUASH

FROM GROUP TWO TEAM MEMBER ALI QUEDENFELD



Serve with
brussel sprouts
and your favorite
Pinot Noir!

Ingredients

Macaroni

- 16 oz large elbow macaroni
- 1 tbsp butter

Cheese Sauce

- 4 tbsp butter
- 1/4 cup flour
- 1 tsp salt
- 1/2 tsp pepper
- 1/8 tsp nutmeg (just a pinch)
- 3 1/2 cups whole milk
- 2 cups grated swiss or gruyere cheese
- 2 cups grated cheddar cheese
- 8 oz cubed, uncured ham

Breadcrumb Topping

- 2/3 cup regular or panko breadcrumbs
- 2 tbsp butter
- 1/4 tsp salt

Recipe

1. Preheat oven to 350°. In a large stockpot, bring water to a boil and add a generous tablespoon of salt to the water. Cook macaroni according to package instructions. Should be al dente. Drain and return to pot. Stir in 1 tbsp butter to coat the pasta.
2. For sauce: In a 3-quart saucepan, slowly melt butter. Once butter is melted, add flour, salt, pepper and nutmeg. Whisk mixture constantly until it combines and a roux is formed. Add milk and bring to a high heat, stirring frequently, but don't boil. When milk is hot and begins to thicken, reduce heat and slowly add in cheese, stirring frequently. Continue whisking until all cheese is combined and melted, and then stir in ham.
3. Add sauce to macaroni and stir together to combine. (It will seem too saucy, but it will thicken when baked). Pour into a large, 4-quart baking dish that is greased with butter.
4. For topping: in a small bowl melt butter and combine breadcrumbs and salt. Sprinkle mixture evenly over macaroni. Bake at 350° for about 20 minutes, until it is bubbling and the topping is golden brown. Serve immediately and enjoy!

GRANDMA TRODOUX'S 'BELGIAN' MAC AND CHEESE

FROM GROUP TWO FRIEND LAURA HANSON OF NEW TRADITION HOMES



Ingredients

- 2 (14.5 ounce) cans diced tomatoes
- 4 oz diced chillies
- 2 tablespoons extra-virgin olive oil
- 1 medium sized cucumber
- 1 small bell pepper
- 1/2 cup green onion
- 2 garlic cloves
- 2 tablespoons vinegar

Recipe

1. Throw all ingredients in the blender and puree the sh*t out of them. Salt and pepper to taste.

GAZPACHO

FROM GROUP TWO TEAM MEMBER DANIEL GERSON



Ingredients

- 1/2 cup chopped celery
- 1/2 cup chopped green onions
- 1/4 cup chopped green pepper
- 1/2 cup butter or margarine, melted
- 1 (10 3/4-ounce) cans cream of potato soup, diluted
- 1 (14.75 ounce) can cream-style corn
- 1 1/2 cups half and half
- 1 2/3 cups milk
- 1 bay leaves
- 1 tablespoon fresh thyme or 1/2 to 1 teaspoon dried thyme
- 1/4 teaspoon ground white pepper
- 1/8 teaspoon hot sauce
- 1 pound fresh lump crab meat
- Garnish: chopped fresh parsley or chives

Recipe

1. Sautee celery, green onions, and green pepper in butter in a Dutch oven until tender. Add potato soup and next 7 ingredients; cook until thoroughly heated.
2. Gently stir in crab meat and heat thoroughly. Discard bay leaves before serving. Garnish if desired. Yield: 8 cups.

CRAB AND CORN BISQUE

FROM GROUP TWO FRIEND KIRSTEN NEASE OF CORNERSTONE HOMES



Serve with
Sherry Drizzle
on top and some
corn bread.

Ingredients

Crab Cakes

- 1 pound lump crab meat
- 3/4 pound unshelled shrimp
- 1 whole egg
- 3/4 cup heavy cream
- Salt to taste if desired
- Freshly ground pepper to taste
- 1/2 cup finely chopped green onions or scallions
- 1 tablespoon Dijon-style mustard
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Tabasco sauce
- 1/2 cup corn, peanut or vegetable oil

Parsley Butter (optional but worth it!)

- 3 tablespoons finely chopped shallots
- 2 tablespoons sherry vinegar
- 1/4 cup dry white wine
- 1/3 cup chicken broth
- 1/3 cup heavy cream
- 3 tablespoons butter
- Salt to taste
- Freshly ground pepper to taste
- 1 tablespoon coarse mustard
- 1/4 cup finely chopped parsley
- * Combine shallots, vinegar and wine in a saucepan and bring to boil.
- * Cook until reduced by half. Add broth and cream and bring to boil. Cook at a rolling boil about 45 seconds.
- * Swirl in butter. Add salt and pepper, and stir in mustard and parsley.

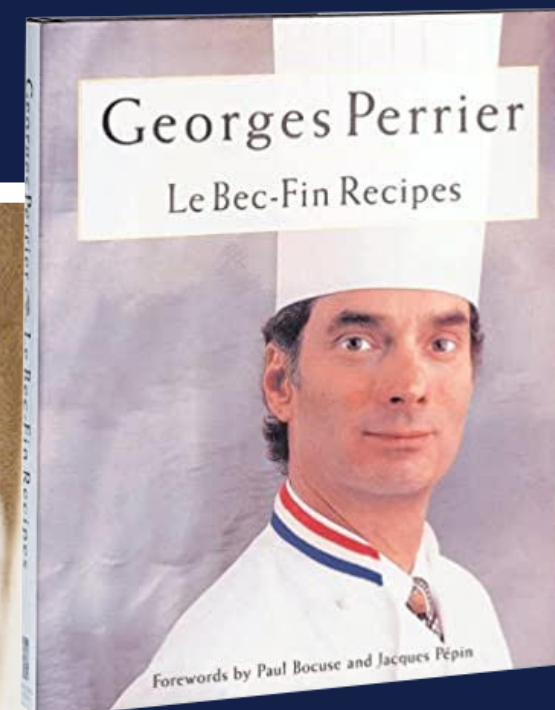
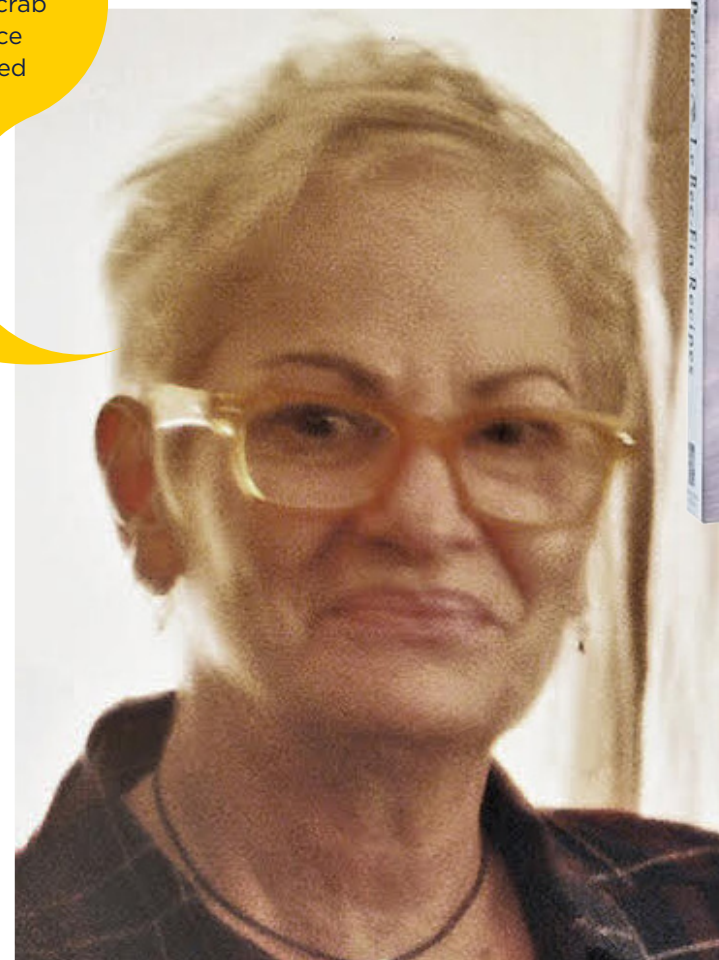
Recipe

1. Pick over crab meat to remove any cartilage or shell. Leave lumps as large as possible.
2. Shell and devein shrimp. Put shrimp in container of a food processor or electric blender and add the egg, cream, salt and pepper. Blend as finely as possible. Pour and scrape mixture into a mixing bowl.
3. Fold in crab meat, green onions, mustard, Worcestershire sauce and Tabasco sauce. Blend gently but thoroughly. Shape mixture into 10 equal-size cakes
4. Heat about 2 teaspoons of the oil in a nonstick skillet and add 4 cakes at a time. Cook over moderate heat about 3 minutes on one side. When golden brown turn and cook about 3 minutes on the other side. Transfer cakes as they are cooked to a warm platter. Continue adding oil as necessary and cooking until all cakes are done. Serve hot with parsley butter spooned over.

GEORGES PERRIER'S CRAB CAKES WITH SHRIMP

FROM GROUP TWO TEAM MEMBER STEPHANIE GARRITY

You'll never go back to "breaded" crab cakes once you've tried these.



Ingredients

- 4 salmon fillets
- 1 pound asparagus ends trimmed
- 2 pounds baby red or gold potatoes, quartered
- 3 tablespoons olive oil
- Salt and pepper to taste
- 2 teaspoons Italian herb blend
- 1 teaspoon garlic powder
- 2 tablespoons butter melted
- 2 tablespoons honey
- 1 teaspoon dijon mustard
- 1/2 teaspoon Italian herb blend
- 1/2 lemon, thinly sliced

Recipe

1. Preheat oven to 400°. Toss potatoes with 2 tablespoons olive oil, salt and pepper to taste, garlic powder, and 2 teaspoons Italian herb blend. Arrange on a large sheet pan and bake in preheated oven for 10 minutes.
2. Arrange salmon fillets and asparagus on the sheet pan. Whisk together melted butter, honey, dijon mustard, and 1/2 teaspoon remaining Italian herb blend. Brush onto salmon fillets.
3. Drizzle asparagus with remaining 1 tablespoon olive oil, season with salt and pepper to taste and place lemon slices between the asparagus spears.
4. Bake for 15 minutes until asparagus and potatoes are fork-tender and salmon is cooked through. Serve immediately.

SHEET PAN SALMON AND ASPARAGUS WITH POTATOES

FROM GROUP TWO TEAM MEMBER DAN CHIEV



Ingredients

- 4 salmon fillets
- 2 nectarines
- 1 lemon
- 1 granny smith apple
- 1/2 cucumber
- 3 1/2 oz canned sweet corn
- 1 sprig rosemary
- 1 tsp olive oil
- Salt
- Lemons (for garnish)
- Rosemary (for garnish)

Recipe

1. Preheat oven to 350°. Zest and juice lemon. Peel granny smith apple. Chop nectarines, canned sweet corn, cucumber, and apple into small bite-sized pieces. Transfer the pieces into bowl and mix with lemon juice and zest. Let marinate for at least 10-15 minutes.
2. Finely chop rosemary. Season salmon with olive oil and salt. Place salmon skin side down on a non stick baking sheet and sprinkle rosemary over it. Bake until salmon is cooked through, approx. 15-20 mins.
3. When salmon is done, arrange it on a plate on top of the salsa. Garnish with lemon slices and rosemary.

BAKED SALMON WITH NECTARINE SALSA

FROM GROUP TWO TEAM MEMBER LISA MCQUILLAN



Ingredients

- Salmon
- 2 tablespoons grainy mustard
- 2 tablespoons of honey OR pure maple syrup
- 1 teaspoon of minced rosemary
- 1 tablespoon grated lemon zest
- Brussel Sprouts
- Onion
- Bacon
- Craisins
- BBQ Sauce

Recipe

1. Soak cedar plank in water at least 1 hour before grilling.
2. Mix in a regular bowl with spoon. Heat grill to around 400°. When hot, reduce flame to around medium-high. Place salmon skin-side down onto cedar plank. Cover top of salmon with the salmon glaze.
3. Place cedar plank on center of grill grates, close lid for 15-20 min depending on size of salmon and desired finish temp. There is no need to flip the salmon while grilling
4. While the salmon is cooking: Heat cast iron skillet on high heat with some olive oil. Split the brussel sprouts in half with a knife. Cut up 3-5 slices of bacon into small strips
5. Dice 1/4 onion. Cook bacon about 50% then place in onion. Once onion is cooked about 50% place brussel sprouts in skillet. Once brussel sprouts are starting to brown on one side pour in some of your favorite BBQ sauce and stir in. After about 1 min throw in a handful of craisins (yes, craisins). Stir in, after about 1 minute place mixture in serving dish.

CEDAR PLANK GRILLED SALMON

WITH CAST IRON BBQ BACON CRISPY BRUSSEL SPROUTS

FROM GROUP TWO TEAM MEMBER MATT RILEY



Ingredients

- French brioche buns from Baker's on Broad in Souderton
- Bubba Angus burger with sweet onions from Costco
- 2 slices of American cheese
- Ketchup
- French Maille mustard
- Sides: French fries and lager beer
- And the best ingredient: enjoy it with your co-workers!

Recipe

1. Grill that burger, pop it onto a bun, and have fun!

A SIMPLE BURGER

FROM GROUP TWO FRIEND JEROME BESNARD OF TH PROPERTIES



Ingredients

- 6 thin chicken cutlets, 3 oz each
- 6 2 oz slices thin lean prosciutto
- 6 thin slices provolone, sliced in half
- 8 oz fresh spinach
- 2/3 cup chicken broth (or dry white wine)
- 1/4 cup cream (or half and half)
- 2 tablespoons butter, chilled
- 1 lemon, juice only (or 2 tablespoons lemon juice)
- 1 teaspoon minced garlic
- Salt and white pepper to taste

Recipe

1. Wash and dry cutlets well with paper towels. Preheat oven to 400°. Lightly spray a baking dish with non-stick spray.
2. Place each cutlet on a work surface such as a cutting board and lay one slice prosciutto, two 1/2 cheese slices and a few spinach leaves on one side of the chicken cutlet. Roll and place seam side down in a baking dish. Insert toothpick to hold together. Repeat with the remaining chicken.
3. Prepare lemon garlic sauce. In a small saucepan, add a small drop of olive oil and minced garlic. Cook on a low heat until soft. Add the broth or white wine, increase the heat to medium and let it cook for about 4 minutes until reduced by approximately 1/3. Take care not to burn the garlic as this will make the sauce taste bitter. You want to heat the garlic until translucent and soft, not brown.
4. Remove the pan from the heat and add the butter, stir to combine, then add the cream. Return the pan to the heat and stir until it begins to bubble. Remove from heat and add lemon juice. Stir and add salt and pepper to taste.
5. Pour lemon garlic sauce over chicken and cover with aluminum foil. Bake 25 to 30 minutes, then remove toothpicks. Uncover and place under broiler to brown for one to minutes. Remove from oven, drizzle sauce from dish on top of chicken, and serve. Serve over bed of wilted spinach with egg noodles on side.

CHICKEN ROLLATINI

FROM GROUP TWO TEAM MEMBER KENDALL ROSSI



Ingredients

- 1 pound boneless, thin sliced chicken cutlets
- All purpose flour (about 1 cup)
- Garlic, salt, and pepper (to taste)
- 1/4 cup of butter
- 1 lemon (zest and lemon juice)
- 1 cup chicken broth
- 1/2 cup white wine
- 1/2 cup capers

Recipe

1. Lightly dust chicken cutlets with flour. Season with garlic salt and pepper. In a large skillet on medium heat, melt butter. Add chicken cutlets and cook until golden brown on each side. Remove chicken and reduce heat to low.
2. In the same skillet (do not wash or rinse) add chicken broth, white wine, and lemon zest. Cut the lemon in half and squeeze lemon juice into skillet.
3. Add capers if desired and be sure to scrape up any fond left over in the pan! Simmer on low for 5 minutes. Pour sauce over chicken and enjoy.

LEXI'S LEMON CHICKEN

FROM GROUP TWO TEAM MEMBER ALEXIS UDINE



Ingredients

- 12 oz spaghetti or angel hair
- 1 tbsp extra-virgin olive oil
- 1 lb. boneless skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 6 slices of bacon
- 2 cloves garlic
- 2 cup diced tomatoes (canned or fresh)
- 3 cup baby spinach
- 1/2 cup heavy cream
- 1/3 cup grated Parmesan
- Basil, for garnish

Recipe

1. In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain and reserve 1 cup pasta water.
2. Meanwhile, in a large skillet over medium-high heat, heat oil. Season chicken with salt and pepper and cook until cooked through, 4 minutes per side. Transfer to a cutting board and slice into strips.
3. In a second skillet, cook bacon until crispy. Transfer to paper towel-lined plate or drain then chop.
4. Pour off half the bacon fat and to skillet add garlic, tomatoes, and spinach and season with salt and pepper. Add heavy cream, Parmesan, and 1/2 cup pasta water and let simmer, then add pasta and toss until fully coated.
5. Add chicken and bacon and toss, then garnish with basil and serve

If needed, for more sauce, add a bit more cream and cheese and for heat, add a couple shakes of red pepper flakes!

TUSCAN CHICKEN PASTA

FROM GROUP TWO TEAM MEMBER NIKKI BROWN



Ingredients

- Make your own crust!
- Mozzarella cheese (Sargento)
- Classico tomato and basil pasta sauce
- Organic tomato paste
- Italian seasoning
- Olive oil

Our Toppings of Choice

- Bell peppers (red, green, orange)
- Fresh mushrooms
- Black olives
- Salami and/or pepperoni

Recipe

1. Preheat oven at 450° (heat up pizza stone for 10 min)
Meanwhile, slice and dice all veggies and heat in a skillet (to suck juice out).
2. Drizzle and brush olive oil on pizza crust (front/back) Mix together desired amount of tomato sauce and paste and then spread onto crust.
3. Add cheese. Add meat. Add veggies. Add more cheese (if desired). Sprinkle with Italian seasoning.
4. Turn oven down to 425° and bake on pizza stone for 10 minutes (or until cheese is melted).

HOMEMADE PIZZA

FROM GROUP TWO FRIEND NICK THOMPSON OF THOMPSON HOMES



Ingredients

Dough

- 5 cups of flour, sifted
- 3 whole eggs
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1 cup of water (room temp) mixed with 1 cup of milk (warm)

Sift the flour and salt onto a flat surface. Create a hole in the middle. Mix the eggs and oil together in the hole. Add water and milk mixture slowly, start mixing the dough. Dough should firm enough to roll out, not too soft or hard! Cover excess to avoid drying it out.

Filling

- 1 lb of farmer's cheese (Twarog)
- 3 lbs of potatoes (a sack), cooked and mashed. Can do the night before (recommended)
- 4-5 onions, diced and caramelized with butter, cooled
- Salt and Pepper to taste (tasting encouraged)

Recipe

1. Mix all ingredients together in a large bowl.
2. To assemble, roll out the dough to a thin but sturdy thickness — about 1/2 centimeter. Use a normal sized mug to cut out circles from the dough. Should be about 2 inches diameter. Add a teaspoon of filling to the circle. Fold the dough over the filling and pinch the edges together. Pinch it good!!! Don't want the stuffing to fall out when cooking.
3. Bring a large pot of water to boil. Salt the water, add a teaspoon of olive oil. This prevents the pierogi from sticking. Add pierogi to water a few at a time. When the pierogi rise to the top, let them boil for 1 minute longer. Remove pierogi from water, drain in colander, and lay out in a dish. Add melted butter to prevent pierogi from sticking.
4. Serve with caramelized onion and sour cream, and enjoy.

MRS. BAK'S FAMOUS PIEROGI

FROM GROUP TWO TEAM MEMBER VICKY BAK



side dish

Ingredients

- 3 regular eggs
- 1 (20 oz.) can crushed pineapple with juice
- 1 heaping tablespoon flour
- 3/4 cup sugar OR if you want it less sweet then use (1/2 cup)
- 1/2 cup (one stick) melted butter
OR if you use less sugar use less butter (1/3 cup)
- 8 slices of bread, lightly toasted.
Remove crusts and cube when cooled.
Use 5-6 slices of bread if leaving crusts on.

Recipe

1. Combine all ingredients.
2. Bake at 350° for 45-50 minutes, until golden brown.

Makes 6 servings. Can be used as a side dish with Turkey or ham. Also great served warm with vanilla ice cream for dessert.

PINEAPPLE BREAD PUDDING

FROM GROUP TWO TEAM MEMBER RICHARD ELKMAN



Recipe

1. Get out a large, rimmed baking sheet and shake the semolina over the base. Line a separate sheet with a double layer of paper towels. Set both aside while you make the dough.
2. Beat the eggs, sugar, lemon zest, and 2 tablespoons of olive oil until frothy. Gradually add about 2 2/3 cups of the flour and the baking powder, and mix to a dough. If it is too sticky, then add more flour and keep kneading, using either your hands or a freestanding mixer fitted with a dough hook, until you have a smooth, pliable dough. Takes 3-5 minutes by hand.
3. Flour your work surface and turn out your dough. Then divide the dough into 10 equal pieces about the size of a golf ball. Take 1 ball and roll it into a rope about 1/2 inch thick, then with floury hands divide this into about 20 small pieces, and roll each piece between your hands (flouring them again if this helps) to make marble-sized balls.
4. Place the formed balls of dough on the semolina-sprinkled baking sheet as you shape them. Repeat the process with the remaining golf-ball-sized portions of dough: you should make about 200 tiny balls!
5. Heat the vegetable oil in a wide, heavy pan—about 11 inches diameter and at least 6 inches deep—and then when the oil is at 375°F but no higher (you can leave a preserving or candy thermometer in, if you want), or a piece of bread sizzles and browns immediately when dropped in the pan, you can begin to cook the dough balls. Regulate the temperature and keep a careful eye on the pan and the oil all the time.
6. Gently lower, using a mesh scoop or perforated spoon, about 15 little dough balls at a time. At first they will sink and then, as they cook, they'll float to the surface and begin to turn golden brown. This will take up to about 1 minute depending on how many you have in at a time, but be ready to fish them out with your mesh scoop or perforated spoon onto the paper towel-lined tray as soon as they become the right golden color. And keep watching your pan.
7. Continue to cook them in batches—making sure the oil returns to the correct temperature but doesn't get too hot or bubble too vigorously—until they are all fried; you can pile them up on the tray without harm. Now turn off the heat under the oil pan, and move on to the adhesive and assembly stage.
8. Pour the honey into a roasting pan that can go on the stove, and heat very gently until it becomes runny—a matter of moments, so do not leave the pan—then take it off the heat.
9. Tip all of the fried dough balls into the warmed honey and, using a soft spatula, turn them gently to coat them. Get out a large plate or cake stand with a slight lip or rim and, with wet hands, check the balls are not too hot then pick up the sticky balls and arrange them around the outer edge of the plate in the shape of a bobbly wreath, leaving just a small empty circle in the middle. Do not worry about symmetry or perfection or counting dough balls here, please.
10. Wash the honey from your hands and shake your chosen sprinkles over the sticky wreath, then stand back and admire, before placing your creation where others can do likewise. These struffoli are best, to my mind, eaten on the day they're made. Use a scoop or spoon and fork to serve. It will be a sticky affair, but that's part of their charm.

STRUFFOLI

FROM GROUP TWO TEAM MEMBER EMILY LEONE

Ingredients

Serves 10 - 16

- 2 tablespoons semolina
- 6 eggs
- 1 tablespoon sugar
- Zest 1 unwaxed lemon, finely grated
- 2 tablespoons olive oil
- 3-3 1/3 cups flour, plus more for rolling
- 1/2 teaspoon baking powder
- 2 1/2-3 quarts flavorless vegetable oil, for frying
- 1 1/2 cups honey
- About 2 teaspoons Christmas sprinkles, to decorate

A Christmas centerpiece!



dessert

Ingredients

- 1 box (16 oz.) light brown sugar
- 6 oz semi-sweet chocolate chips
- 1 stick and 5 tablespoons of butter
- 3 eggs
- 2-3/4 cups flour
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Recipe

1. Mix brown sugar and butter with mixer or by hand.
2. Beat in 3 eggs. Then add flour, baking powder, salt and vanilla.
3. Using a 9 x 12 glass baking dish, lightly coat with cooking spray.
4. At 350°, bake for 25-30 minutes. Top should be golden brown.

AUNT KAREN'S BEACH BLONDIES

FROM GROUP TWO TEAM MEMBER MATT CODDAIRE



dessert

Ingredients

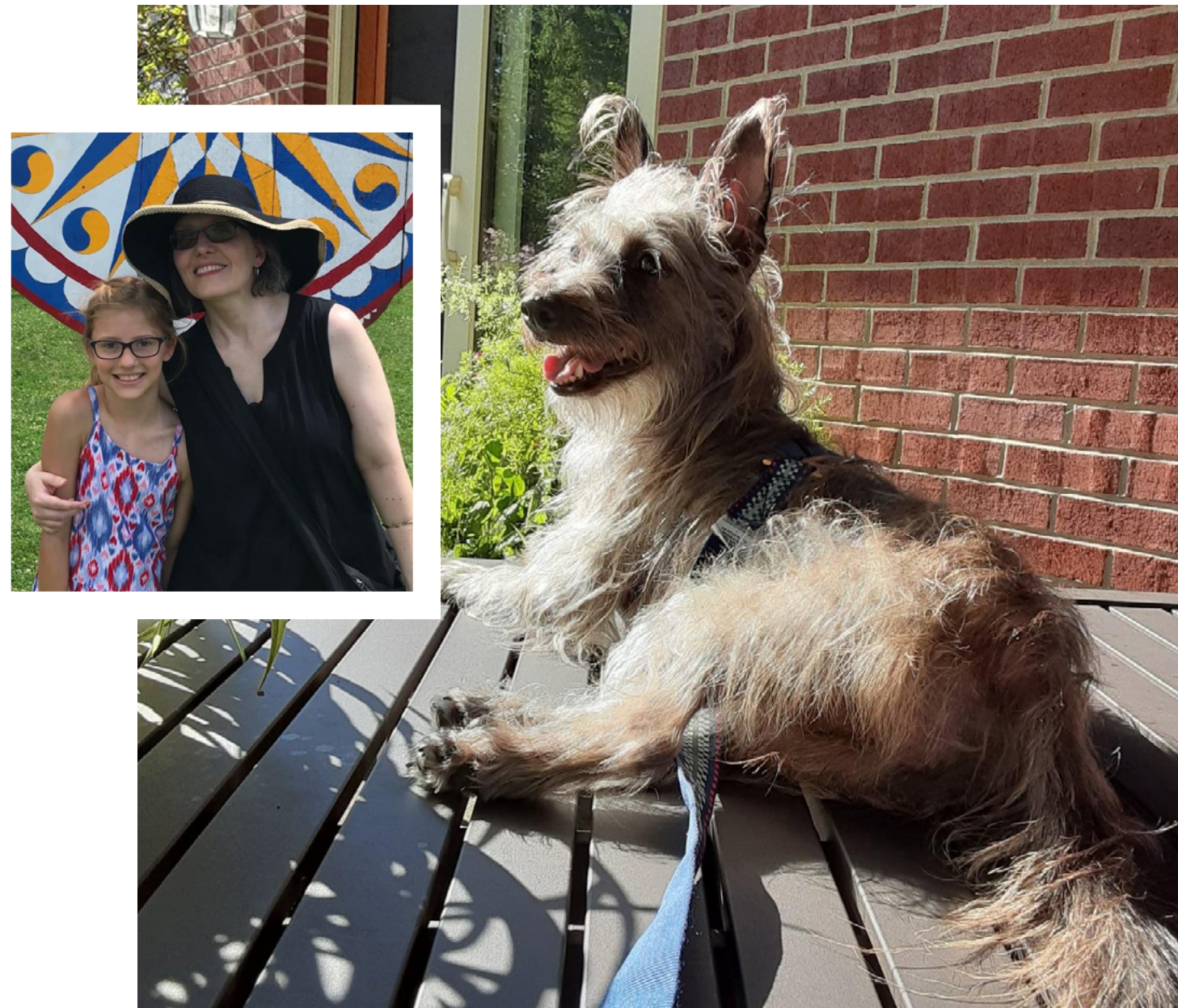
- 1 cup (5 ounces) all-purpose flour
- 1 teaspoon salt
- 1/3 cup boiling water
- 3/4 cup (2 1/4 ounces) Dutch-processed cocoa
- 2 ounces milk chocolate, chopped fine
- 16 tablespoons unsalted butter, softened
- 1 cup (7 ounces) granulated sugar
- 1/4 cup packed (1 3/4 ounces) light brown sugar
- 2 teaspoons vanilla extract
- 5 large eggs, room temperature

Recipe

1. Adjust oven rack to lower-middle position and heat oven to 325°. Grease and flour 9 by 5-inch loaf pan.
2. Combine flour and salt in bowl.
3. Pour water over cocoa and chocolate in second bowl and stir until chocolate is melted and no dry streaks of cocoa remain. Let mixture cool 5 minutes.
4. Using stand mixer fitted with paddle, beat butter, cocoa-chocolate mixture, granulated sugar, brown sugar, and vanilla on medium high speed until fluffy, 2 to 3 minutes. Add eggs, one at a time, and beat until combined. Reduce speed to low and add flour mixture in 3 additions, scraping down bowl as needed, until just combined. Give batter final stir by hand (it may look curdled).
5. Scrape batter into prepared pan and gently tap pan on counter to release air bubbles. Bake until toothpick inserted in center comes out clean, 55 to 60 minutes. Cool cake in pan on wire rack for 10 minutes. Remove cake from pan and cool for 2 hours. Serve.

CHOCOLATE POUND CAKE

FROM GROUP TWO TEAM MEMBER MEG FARRELL



Ingredients

Crust

- 1/4 lb butter
- 2 cups Lorna Doone cookies in blender
- 1/4 cup sugar

Melt butter and combine with other ingredients. Press onto bottom and sides of ungreased 10" spring form pan.

Batter

- 4-8 oz blocks cream cheese
- 1.5 cups sugar
- 1 tbsp amaretto liqueur
- 1 tsp vanilla extract
- 1 tsp almond extract
- 4 large eggs
- Pinch of salt

Topping

- 2 cups sour cream
- 1/4 cups sugar
- 1 tsp almond extract
- 1/2 cups sliced almonds

Combine and pour over cake (once finished baking.) Sprinkle with almonds and bake 10 more min. Place in refrigerator.

Recipe

Preparation time: Best to make 2 days in advance

1. Beat cream cheese and sugar for 2 min. until soft. Add other ingredients (except eggs) and blend thoroughly
2. Add eggs 1 at a time at low speed
3. Pour filling into crust
4. Bake for 40 min at 350° (preheat first)
5. After baking, let stand before putting on sour cream topping

AMARETTO CHEESECAKE

FROM GROUP TWO TEAM MEMBER LAURA STORTZ



dessert

Ingredients

- 3-5 apples
- 1 cup + 1 tb Sugar
- 1 tsp cinnamon
- 3/4 cups butter
- 1 cup flour
- 1 egg
- Pinch of salt
- Optional: 1/2 cup chopped walnuts or pecans

Recipe

1. Peel and thinly slice apples and arrange in pie pan. Sprinkle with 1 tb sugar and cinnamon.
2. In a separate bowl, melt the butter and add remaining ingredients. Stir until combined. Pour over the apples and spread to cover almost all the way to the edges.
3. Leave the topping about 1/2" from the edge as it will spread during baking. Bake for 45 min at 350°.

GRAMMIE'S SWEDISH APPLE PIE

FROM GROUP TWO FRIEND BETH BYRD OF BEACON HOMES



dessert

Ingredients

- 4 cups white chocolate chips
- 14 oz can sweetened condensed milk
- 1/4 cup unsalted butter
- 1/4 cup Fireball Whiskey
- 3/4 tsp vanilla extract
- Food coloring

Recipe

1. Start by preparing your 8x8 square baking pan by lining it with parchment paper or aluminum foil.
2. Next, fill a small saucepan with about an inch of water and bring to a simmer. Grab a large heat-proof bowl and place bowl over the simmering pan of water. Pour the white chocolate baking chips into the bowl along with the butter, sweetened condensed milk, and Fireball whiskey. Whisk until butter and chocolate are melted.
3. Remove the mixture from the heat and place 1/4 cup of the mixture into a small bowl. Add your food dye and stir to combine. Set aside.
4. Pour the white fudge mixture into the prepared pan and use a knife to even out the mixture. Drizzle on the food coloring mixture and use a toothpick to swirl the color into the fudge.
5. Place the fudge in the fridge for at least 2 hours to set. When ready, remove the fudge from the pan and slice into bite-size squares. Serve.

FIREBALL PUDDING

FROM GROUP TWO FRIEND ANTHONY KENT OF COTHRAN HOMES



dessert

Ingredients

- Graham crackers
- Hershey chocolate bar
- Marshmallows

Recipe

1. Broil in toaster oven for 4-5 minutes

TOASTER S'MORES

FROM GROUP TWO FRIEND AMANDA DRUSCHEL OF INFINITY HOMES



snack

Ingredients

- 4 eggs
- 1/2 tsp vanilla
- 2 cups sugar
- 2 cups flour
- 1 cup vegetable oil
- 2 tsp baking soda
- 1/4 tsp baking powder
- 2 cups grated zucchini
- 6 tbsp cocoa powder
- 1 tsp salt
- 1 cup chocolate chips

Recipe

1. Beat eggs until foamy. Add sugar, vegetable oil, vanilla; beat until thick.
2. In a separate bowl, mix flour, baking soda, baking powder, cocoa powder, and salt.
3. Combine wet and dry ingredients, then fold in zucchini and chocolate chips
4. Bake in 2 well greased standard loaf pans at 325° for 1 hour. Makes 2 loaves!

GRANDMA'S CHOCOLATE ZUCCHINI BREAD

FROM GROUP TWO TEAM MEMBER KATIE KOLAKOWSKI



snack

Ingredients

- 4 cups peeled & shredded zucchini
- 1 cup Bisquick
- 1 medium onion, cut fine
- Dash of salt & pepper
- 1/2 stick melted butter
- 4 eggs, beaten
- 1/4 lb asiago cheese, shredded
- 1/4 lb Romano cheese, shredded

Recipe

1. Mix all ingredients together. Place in your choice of baking pan (pie round, loaf, mini cupcake, mini loaf. *My favorite is the mini cupcake size!*)
2. Cook at 350° for 30 - 40 minutes (for pie round or loaf) or 20-30 minutes (for mini cupcakes or mini loafs).

For as long as I can remember my Grandmother would make these and everyone in the family would devour them! This special treat brings me right back to her kitchen.

GRANDMA RUTH'S ZUCCHINI BITES

FROM GROUP TWO TEAM MEMBER MOLLIE ELKMAN

A family favorite!



snack

Ingredients

- 1 cup sugar
- 1 egg
- 1/3 cup milk
- 1/3 cup applesauce
- 1/2 cup of Greek yogurt
- 1 tsp baking soda
- 1/4 tsp salt
- 2 cups flour
- 3 mashed bananas
- Top with chocolate chips or brown sugar if desired

Recipe

1. Mix all together, spray pan and bake at 350° for 15 minutes. Check every 2 minutes after 15 minutes until the toothpick comes out clean.

NO BUTTER BANANA BREAD MUFFINS

FROM GROUP TWO FRIEND CHRISTINE VANGSNES OF HERITAGE HOMES



Ingredients

- 1/2 cup softened butter or margarine
- 2 eggs
- 1/4 cup of milk
- 2 cups unsifted flour
- 1/2 teaspoon salt
- 1 cup of sugar
- 2 mashed ripe bananas
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 cup of chocolate chips (I always add a full cup because the more chocolate the better).

Recipe

1. Preheat the oven to 350°. In a large mixing bowl, add cream, butter, and sugar. Beat in eggs one at a time.
2. Stir in banana, milk and vanilla. Add the remaining ingredients and stir by hand just until well combined. Pour into a 9x5 inch greased bread pan and bake for 50-60 minutes.
3. Remove from the pan and let cool completely before slicing.

MOM'S BANANA BREAD

FROM GROUP TWO TEAM MEMBER CAITLYN KOCH



The more
chocolate
the better!

Ingredients

- 3 cups all-purpose flour, plus more for dusting
- 1 tbsp baking powder
- 2 tsp kosher salt
- 1.5 tsp sugar
- 1/4 tsp baking soda
- 1 cup (2 sticks) unsalted butter, cut into 1-inch pieces, chilled
- 1 1/4 cups buttermilk, plus more for brushing
- Flaky sea salt for sprinkling (optional)

*Recipe from Dining In,
by Alison Roman*

Recipe

1. Preheat oven to 420°. Line a baking sheet with parchment paper
2. Whisk the flour, baking powder, kosher salt, sugar, and baking soda in a large bowl. Using your hands, smash the butter into the flour mixture. It should be almost like you're making pie dough (you've made pie dough before, right?), with little bits of butter but no large chunks.
3. Drizzle the buttermilk all over the dry mixture and, using a wooden spoon or, better yet, your hands, mix everything until it comes together in a sort of ball. Knead the mixture a few times in the bowl, making sure to get any at the bottom up into the mix.
4. Turn the dough out onto a lightly floured work surface and knead another two or three times.
5. Pat the dough into a 1 1/2 -inch-thick rectangle, about 12 inches long, and 6 inches wide. Cut it in half lengthwise, then crosswise into 4 pieces (you should get 8 biscuits). Alternatively, you can pat the dough into a 1 1/2-inch-thick disk (or whatever shape) and punch out 2-inch circles.
6. Place the biscuits on the parchment-lined baking sheet and brush the tops with buttermilk, letting some drip down the sides. Sprinkle the tops with flaky sea salt, if you're feeling fancy.
7. Bake, rotating once, until the biscuits are deeply, fantastically, wonderfully golden brown on the bottoms and tops, and the sides have puffed up like an accordion, 20 to 25 minutes.
8. Remove from the oven and let cool slightly before destroying.

BUTTERMILK BISCUITS

FROM GROUP TWO TEAM MEMBER STEPHANIE MCNABB



drink

Ingredients

- 2 1/2 cups whole milk
- 2 cups half-and-half
- 4 ounces semi-sweet chocolate, chopped
- 4 ounces bittersweet chocolate, chopped
- 2 tablespoons good cocoa powder, such as Pernigotti
- 1 tablespoon sugar
- 1 teaspoon pure vanilla extract
- 1 teaspoon instant espresso powder (optional)
- Candy canes
- Sweetened whipped cream (recipe below)
- 1 1/2 cups cold heavy cream
- 1/4 cup sugar
- 1 1/2 teaspoon pure vanilla extract

Recipe

1. Heat the milk and half-and-half in a saucepan on medium heat to just below the simmering point. Remove the pan from the heat and add the semi-sweet and bittersweet chocolates. When the chocolates are melted, whisk in the cocoa powder, sugar, vanilla extract, and espresso, if using, and whisk vigorously. Reheat gently and pour into cups or mugs.
2. Crush 4 candy canes (I place them in a plastic bag and break them up with a wooden rolling pin). Stir 1/2 tablespoon of crushed candy cane into each mug, top with a dollop of whipped cream, sprinkle with crushed candy canes, and put a whole candy cane stirrer into each mug. Serve hot.
3. **Sweetened whipped cream:** Place the cream, sugar, and vanilla in the bowl of an electric mixer fitted with the whisk attachment. Whisk on medium-high speed only until the cream makes soft peaks. Yield: 1 1/2 cups.

PEPPERMINT HOT CHOCOLATE

FROM GROUP TWO TEAM MEMBER KATE FAIGEN





Seasonsings Greetings

group**two**