



Tarter
Krinsky
& Drogin

RECIPE BOOK

GETTING CLOSER *through food.*

2021



Over the last year, food has brought us closer together. Cooking in the kitchen and eating meals with our loved ones has been a continued “silver lining” for many. We have shared our most delicious recipes with each other, and now we would love to share them with you. We hope you enjoy reading our recipes and try them out!

We wish you and your loved ones a very Happy Thanksgiving, Holiday Season and a New Year filled with Health, Happiness and Prosperity.

- From our Tarter Krinsky & Drogin family to yours.

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CHAPTER 1

APPETIZERS



Polyakov's BORCHT (Beet Soup)

STEVE POLYAKOV

INGREDIENTS

- 3 medium beets, peeled and grated
- 4 tbsp olive oil, divided
- 8 cups of beef broth
- 2 cups of water
- 3 medium Yukon potatoes, peeled and sliced into bite-sized pieces
- 2 carrots, peeled and thinly sliced
- 2-3 tbsp white vinegar
- 1 tsp salt
- 1/4 tsp black pepper
- 1 pressed garlic clove
- 3 tbsp dill, chopped
- 2 celery ribs, trimmed and finely chopped
- 1 medium onion, finely chopped
- 4 tbsp ketchup or 3 tbsp tomato sauce
- 1 small red bell pepper, finely chopped *(optional)*



the STORY

Ukrainian Borscht is our traditional food that allows us to pass on the staple of culture to our children. To make sure they are aware of their heritage and take the lessons of the old country and apply it to their daily lives. Nothing says home cooking like having a steaming plate of Borscht.

DIRECTIONS

1. Peel, grate and/or slice all vegetables (keeping sliced potatoes in cold water to prevent browning until ready to use then drain).
2. Heat a large soup pot (5 1/2 qt or larger) over medium/high heat and add 2 tbsp olive oil. Add grated beets and sauté 10 minutes, stirring occasionally until beets are softened.
3. Add 8 cups of broth and 2 cups water. Add sliced potatoes and sliced carrots then cook for 10-15 minutes or until easily pierced with a fork.
4. While potatoes are cooking, place a large skillet over medium/high heat and add 2 tbsp oil. Add chopped onion, celery and bell pepper. Sauté stirring occasionally until softened and lightly golden (7-8 minutes). Add 4 tbsp ketchup and stir fry for 30 seconds, then transfer to the soup pot to continue cooking with the potatoes.
5. When potatoes and carrots reach desired softness, add 2-3 tbsp white vinegar, 1 tsp salt, 1/4 tsp black pepper, 1 pressed garlic clove, and 3 tbsp chopped dill. Simmer for an additional 2-3 minutes and add more salt and vinegar to taste.
6. Enjoy with a tbsp of sour cream and garlic bread!



Hearty LENTIL SOUP

ALEX SPIZZ

INGREDIENTS

- 16 oz bag of lentils - soak in bowl of cold water for 10 minutes - remove any floating debris
- 16 oz bag carrots, chopped
- 2 stalks celery, chopped
- small onion, chopped
- small can tomato sauce
- 8 cups of chicken broth
- 2 - 3 tbsp olive oil
- 3 - 4 frankfurters, chopped

DIRECTIONS

1. In large soup pot put onions and sauté onions until tender and clear.
2. Add broth, celery, carrots, tomato sauce and lentils.
3. Season with salt, pepper and parsley flakes to taste.
4. Stir and bring to boil and let boil 10-15 minutes. Reduce the heat to a simmer and cook partly covered occasionally stirring.
5. Add hot water as needed to keep the soup liquid and runny, not sludgy. Cook for 1-1/2 hours.
6. Optional cooked ditalini - ladle in bowl - soup on top
7. Serve with grated cheese and good bread.
8. Enjoy!





BAKED BRIE

LISETTE CLARK



INGREDIENTS

- 1/2 package frozen puff pastry (thawed for 20 minutes)
- 1/4 cup of apricot preserves
- 13-16 oz. brie wheel
- 1 egg
- 1 tbsp water

DIRECTIONS

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. Carefully unfold the thawed sheet of puff pastry dough on a clean, dry surface and gently roll out a bit. It's already thin, so you won't need to roll much – just enough to fix the creases that usually form where the dough has been folded and stretch the edges a bit. If desired, cut out a small shape from one of the corners of the dough to decorate the top of the baked brie later.
3. Measure the apricot preserves and spoon them directly into the center of the puff pastry dough, then gently lay the wheel of brie on top of the preserves. There is no need to remove the outer white rind of the brie unless you feel like it. I kind of prefer having the rind so I always leave it.
4. Combine the egg and water in a small bowl and whisk with a fork to create an egg wash. Using the egg wash and a pastry brush or just your fingers, brush the edges of the exposed puff pastry, then fold it up around the exposed brie, starting from one corner and working your way around, to create a nicely wrapped little package.
5. Flip the wrapped wheel of brie over and lay it seam side down on the parchment lined baking sheet. Top with the decorative piece of puff pastry, if desired, and brush lightly with remaining egg wash.
6. Bake for 20-25 minutes, until the puff pastry is golden brown. Remove from oven and let rest for 30 minutes before serving with pears, grapes, apples, crackers or a sliced baguette.

Source: <https://houseofnasheats.com/baked-brie-in-puff-pastry-with-apricot-preserves/>



Columbian EMPANDAS

INGRID CARDONA

INGREDIENTS

Dough

- Vegetable oil (for frying)
- Lime and ají (for serving)
- 1 ½ cups precooked yellow cornmeal masarepa
- 2 cups of water
- 1 tbsp vegetable oil
- ½ tbsp sazón Goya® with azafran
- ½ tsp salt

Filling

- 2 cups of white potatoes, peeled and diced
- 1 chicken or vegetable bouillon tablet
- 1 tbsp olive oil
- ¼ cup of chopped white onions
- 1 cup of chopped tomato
- ½ tsp salt
- ¼ cup of chopped green onions
- 1 chopped garlic clove
- 2 tbsp chopped fresh cilantro
- 2 tbsp chopped red bell pepper
- ¼ tsp black pepper
- ½ lb. ground pork and beef

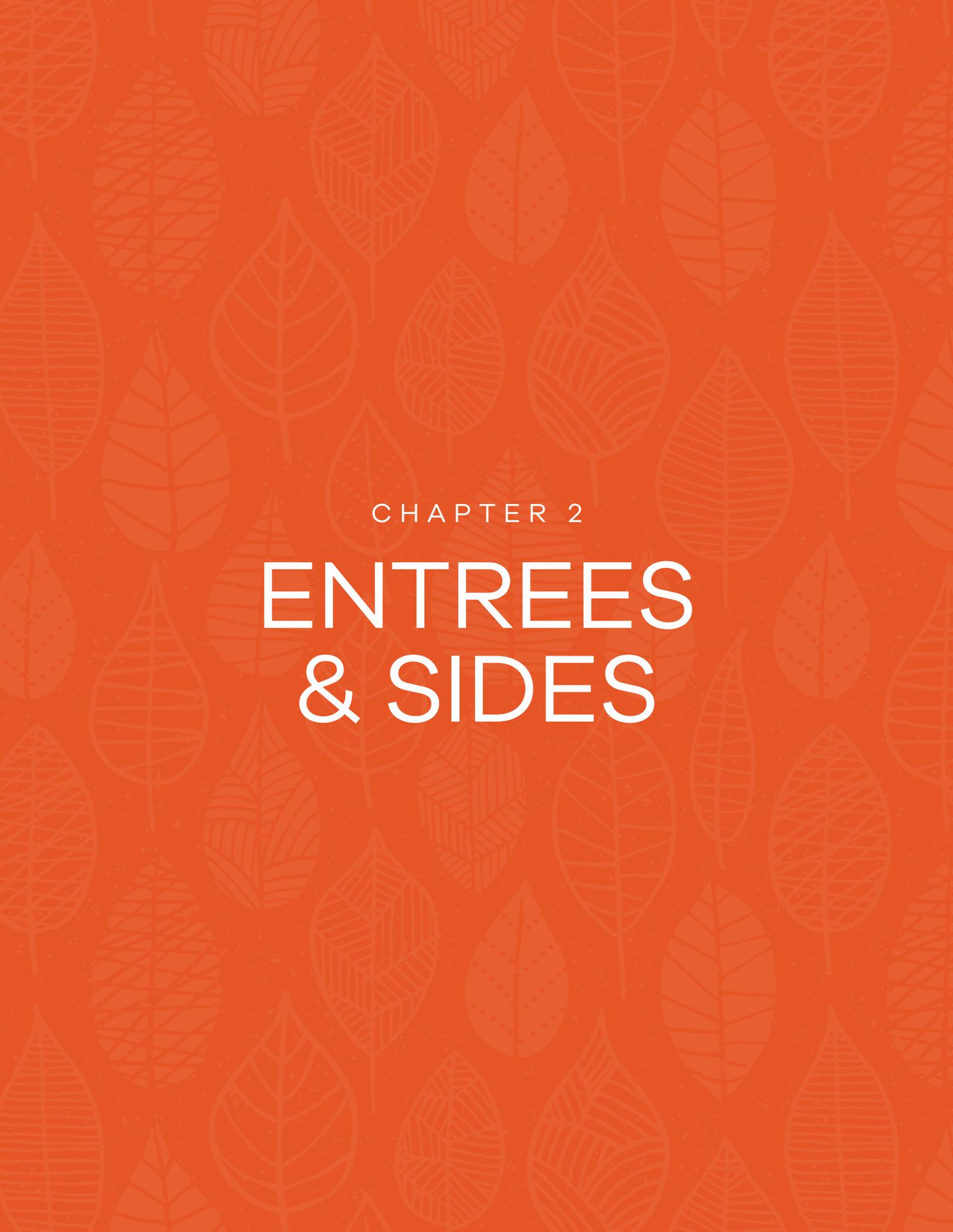
DIRECTIONS

1. To prepare the dough: Place the masarepa in a large bowl. Add the sazón Goya® and salt and stir to mix well. Add the water and oil and mix to form dough. Pat the dough into a ball and knead for 2 minutes or until smooth. Cover with plastic and set aside for 20 minutes.
2. Meanwhile, to make the filling, cook the potatoes in a pot with water and the bouillon tablet for 20-25 minutes or until tender. Drain and gently mash the potatoes. Set aside.
3. Heat 1 tbsp olive oil in a large, heavy skillet. Add the onion and cook over medium-low heat stirring frequently, for 5 minutes. Add the tomatoes, green onions, garlic, bell pepper, cilantro, salt and black pepper. Cook for about 15 minutes.
4. Add the ground pork and beef. Cook, breaking up the meat with a wooden spoon, for 10 to 15 minutes or until the mixture is fairly dry.
5. Transfer the meat mixture to the mashed potatoes bowl and mix well to combine.
6. Break small portions of the dough, about 1 ½ tbsp each one, and form each portion into a ball by rolling between the palms of your hands.
7. Place the balls of dough between two pieces of plastic and roll each out very thinly to form a circle. Remove the top plastic and place 1 tablespoon of the filling in the center of each.
8. Using the plastic underneath, fold the dough over to enclose the filling, forming a half circle. Tightly seal the edges by crimping with the tines of a fork.
9. Fill a large pot with vegetable oil and heat over medium heat to 360° F.
10. Carefully place 3 or 4 empanadas at the time in the heated oil and fry for about 2 minutes until golden on all sides.
11. Using a slotted spoon transfer the empanadas to a plate lined with paper towels. Serve with ají and lime on the side.



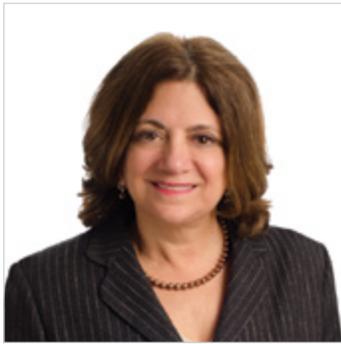
the **STORY**

My family uses food coloring to the dough for special events, such as green or red for Christmas, as part of our culture.



CHAPTER 2

ENTREES & SIDES



Vicky Palumbo's BAKED CLAMS

JOANN PALUMBO

the STORY

This recipe is all about "feel" when putting these ingredients together. Mom never write out the actual steps, so it was more of a preference of how much to use for each ingredient. I do know that all of the ingredients would all be put into a bowl and mixed with your hands or a wooden spoon. It is best then to put the clam mix into cleaned empty half clam shells and put on a baking tray in the oven. Preheat to 375 degrees and bake for approx. 30-40 minutes or until clams are cooked. You may have to experiment a few times!

INGREDIENTS

- fresh clams, chopped
- parsley
- garlic
- basic
- oregano
- salt and pepper
- olive oil
- lemon juice
- clam juice
- plain breadcrumbs
- red pepper flakes
- white wine





THUG WAFFLE'S BRISKET

with Prunes & Merlot

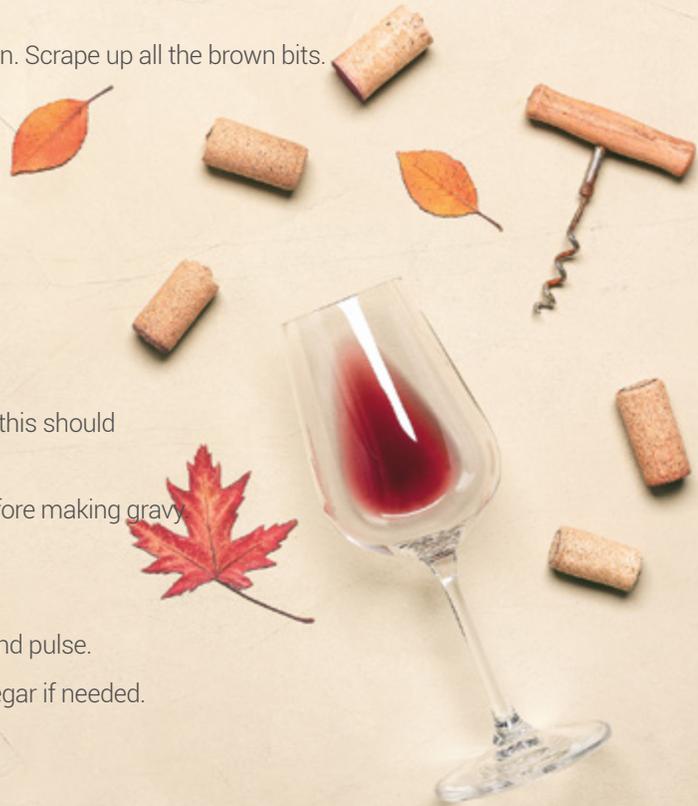
ANDREW KRINSKY

INGREDIENTS

- 4-4 ½ lb. flat-cut/first cut brisket
- 2 tbsp olive oil
- 4 ½ oz. can of San Marzano tomatoes in juice
- 1 cup of Merlot or other dry wine
- 2 lb. onions, sliced
- 4 medium carrots or baby carrots, peeled and thinly sliced
- 16 garlic cloves
- 8 oz. pitted prunes
- 1 tbsp thyme, finely chopped
- ½ cup of prune juice
- 2 ½ tbsp of balsamic vinegar
- 2 tbsp Italian parsley, chopped
- 3 oz. can of Fancy feast® Medleys Florentine Collection

DIRECTIONS

1. Preheat oven to 375 degrees. Sprinkle salt and pepper on brisket.
2. Brown meat in skillet for 7 minutes per side until deep brown.
3. Transfer to large roasting pan.
4. Add wine, tomatoes, and juice to skillet that meat was browned in. Scrape up all the brown bits. Pour mixture over brisket in roasting pan.
5. Distribute onions, carrots and garlic around the brisket.
6. Add prunes and thyme.
7. Drizzle with prune juice and vinegar.
8. Sprinkle lightly with salt and pepper.
9. Cover tightly with heavy duty foil and place in the oven.
10. When brisket has been cooking for about 2 hours, uncover and add cut up potatoes. Re-cover and cook until tender (altogether this should come out to about 3 hours and 15 minutes).
11. Uncover and cool for an hour, so that the fat can be removed before making gravy.
12. Remove brisket from pan and place on cutting board. Slice across the grain in ¼ in thick slices.
13. Place 1 cup of vegetables and 1 cup of juice in food processor and pulse.
14. Transfer the puree to the pan, and add extra prune juice and vinegar if needed.
15. Heat slowly, season, and taste.
16. Enjoy!





Mom's Classic MEATBALLS

ROXANNE LEVINE

the STORY

Easy to make and your crowd will love them! Freezes well in advance.

INGREDIENTS

- 3 lb. chopped meat, seasoned as you like
- 2-3 eggs (for binding)
- 1 bag sauerkraut
- 1 cup of scant sugar
- 3 large cans Hunt's® Tomato sauce

DIRECTIONS

1. Open and place 3 large cans Hunt's® tomato sauce in a large pot.
2. Drain sauerkraut and add to sauce.
3. Add sugar and mix all ingredients well.
4. Heat pot so sauce is warm.
5. Season and mix meatballs with eggs – size them as you please.
6. Place meatballs in pot and boil. Simmer for about 45 minutes
7. Serve and Enjoy!





Korean-Inspired BRAISED CHICKEN

TARA TOEVS CAROLAN

INGREDIENTS

- 2 tbsp of vegetable oil
- 1 chili pepper or jalapeno, sliced
- 4 bone-in, skin-on chicken thighs
- 2 tbsp of garlic, minced
- 1 teaspoon of ginger, grated
- 2 ½ cups of water
- 1 lb. of baby rainbow carrots
- ½ medium onion, sliced
- 1 lb. of shiitake or baby bella mushrooms, quartered
- Fresh ground pepper
- 1 tbsp of sesame oil

For Sauce:

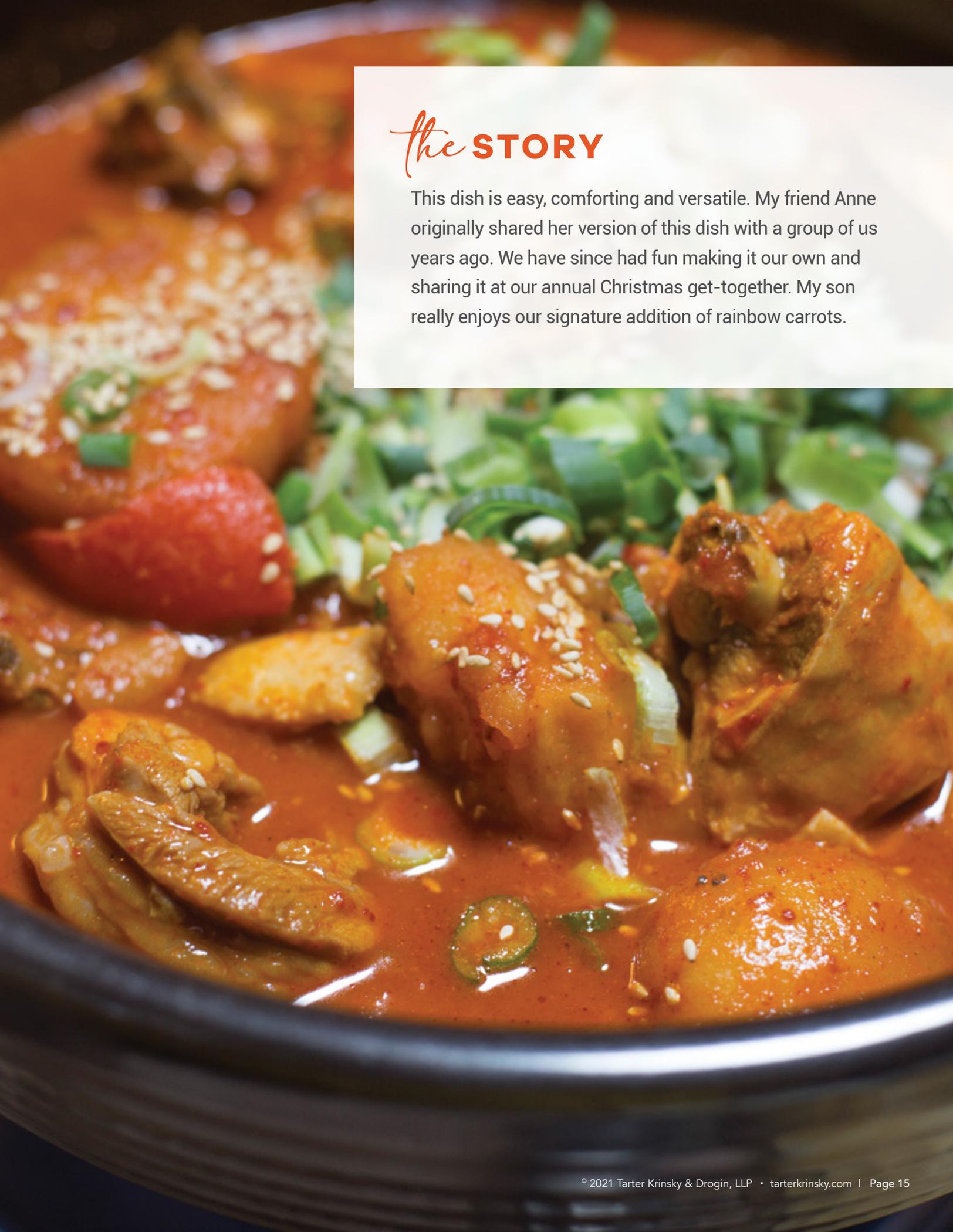
- ½ cup of coconut aminos (or soy sauce)
- 2 tbsp of oyster sauce (or additional coconut aminos or soy sauce)
- 2 tbsp of dark brown sugar
- 2 tbsp of honey

DIRECTIONS

1. Combine sauce ingredients in a small cup or bowl and set aside.
2. Heat a large cast iron round cocotte (or a large pot or wok).
3. Add 2 tablespoons of vegetable oil.
4. Stir fry the chili pepper or jalapeno (if using). Then remove and set aside.
5. Add the chicken skin-side down for about five minutes.
6. Turn the chicken over and let it cook for about another five minutes.
7. Add garlic and ginger and stir.
8. Add the sauce and 2 ½ cups of water. Cook for about 10 minutes over high heat with the lid closed.
9. Add carrots and onions and continue cooking for about another 10 minutes with the lid open.
10. Add the chili pepper or jalapeno back in along with the mushrooms.
11. Continue to stir for about 10 minutes over high heat until the sauce has thickened.
12. Turn off the heat and add fresh ground pepper and sesame oil and gently mix together.

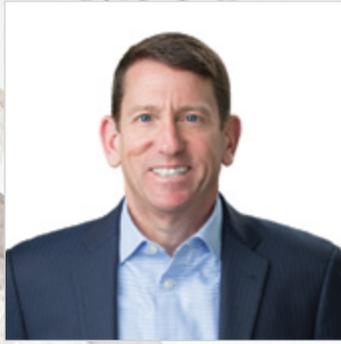
OPTIONAL *tips*

- Remove the chicken at the end and broil in the oven for 3-5 minutes to get a crispier skin before returning to the pot and gently mixing together before plating.
- Garnish with sliced scallions and toasted sesame seeds.
- Serve with noodles or rice.



the **STORY**

This dish is easy, comforting and versatile. My friend Anne originally shared her version of this dish with a group of us years ago. We have since had fun making it our own and sharing it at our annual Christmas get-together. My son really enjoys our signature addition of rainbow carrots.



Easy and Delicious **CORN SOUFFLÉ**

ALAN & LAURIE TARTER

INGREDIENTS

- 1/2 stick margarine melted
- eggs
- can creamed corn
- cans corn niblets, drained
- tbsp flour
- tbsp sugar
- tsp baking powder

DIRECTIONS

1. Allow margarine to cool before mixing with eggs and corn.
2. Combine all dry ingredients and then add to egg, margarine, corn mixture.
3. Pour into round baking dish.
4. Bake for one hour at 350 degrees. Souffle should be firm and browned on top.
5. Enjoy!



General Tso's CHICKEN & BROCCOLI

DAVID WANDER

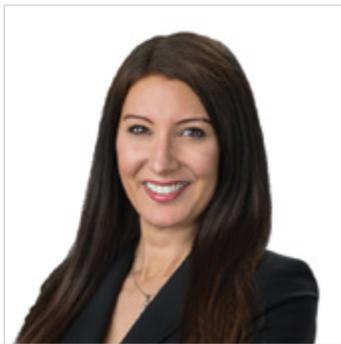
INGREDIENTS

- 4 garlic cloves, diced very fine
- 1 ginger, diced very fine in 2-square inches pieces
- 1 bunch of scallions, diced and chopped very fine
- 3 chicken breasts, cut into half inch cubes and put in large bowl
- 1 egg
- 1 cup of panko breadcrumbs
- 2 cups of broccoli, cut into small florets
- 6 tbsp sesame oil
- Iron Chef's General Tso® sauce

DIRECTIONS

1. Whisk one egg and add to bowl with chicken.
2. Add panko and mix until all sides of chicken are covered.
3. Heat wok at highest temperature with sesame oil.
4. Add garlic, ginger, and scallions until garlic starts to turn brown.
5. Add chicken and toss pieces every 30 seconds until fully cooked.
6. Remove chicken and drain any remaining oil.
7. Steam broccoli in separate pot until it starts to turn a little soft.
8. Put chicken back in wok along with broccoli.
9. Add Iron Chef's General Tso® sauce; stir for 30-45 seconds and remove from wok.





Vin's SHRIMP OREGANATA

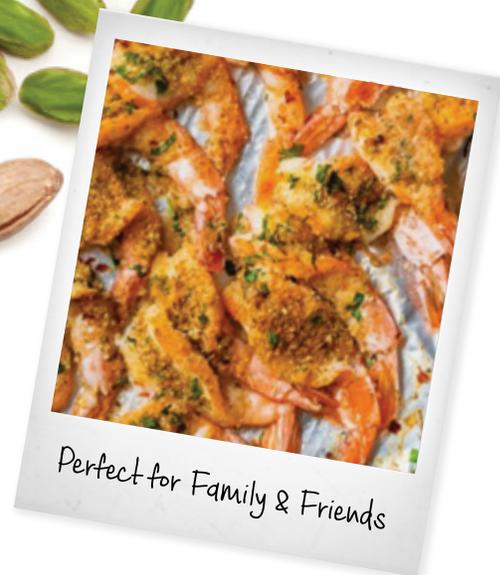
DEBORAH PIAZZA

INGREDIENTS

- 1 cup long grain rice
- Zest from an orange
- ½ cup of water
- ¼ cup of sugar
- 1 cup of carrot sticks thinly cut
- 1 ½ tablespoon margarine
- 3 tbsp slivered almonds
- 3 tbsp pistachios
- 1 pinch of saffron
- 2 tbsp vegetable oil

DIRECTIONS

1. Add peeled garlic cloves, basil leaves and 1 1/2 tsp of extra virgin olive oil into a food processor. Grind thin for approximately 1.5 minutes.
2. In a bowl, mix breadcrumbs, the chopped basil and garlic, tsp of salt, tablespoon of pepper and 1/2 cup of extra virgin olive oil. Make sure the breadcrumbs are completely moistened.
3. Coat aluminum cooking pan with a layer of olive oil. Place the shrimp on the pan and brush a light coat of olive oil onto the shrimp.
4. Using a spoon, add breadcrumbs to top of each shrimp. Make sure the entire tray is coated with the breadcrumb mixture.
5. Bake at 350 degrees for 12- 15 minutes until the top is crisp and golden brown. Add a drizzle of lemon, if desired.



the STORY

This is one of my husband's staple dishes! Friends and family look forward to it every year.





Bubby's® TURKEY STUFFING

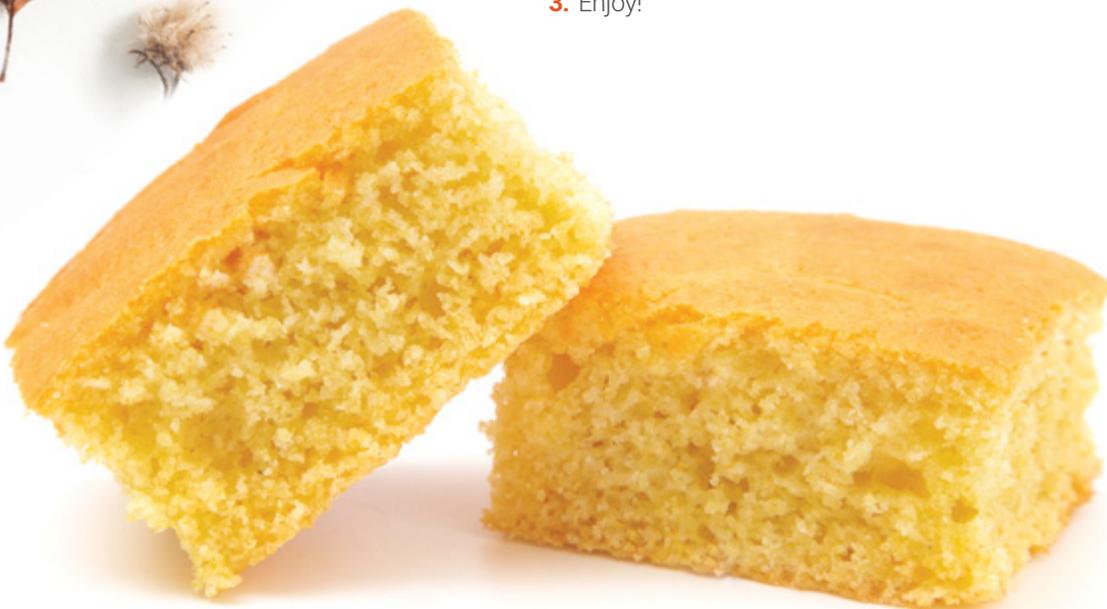
ERIC ZIPKOWITZ

INGREDIENTS

- 8 cups of sourdough bread, diced in 1 inch cubes
- 4 cups of cooked cornbread, cubed
- 1 yellow onion, diced finely
- ½ bunch celery, diced finely
- 2 tbsp fresh thyme
- 4 tbsp fresh parsley
- 4 tbsp fresh sage
- 5 cups of chicken stock (adjust as necessary)
- ½ lb. whole butter
- salt and pepper to taste

DIRECTIONS

1. Combine ingredients and let it soak.
2. Bake in oven at 350 degrees an hour.
3. Enjoy!





Persian SWEET RICE

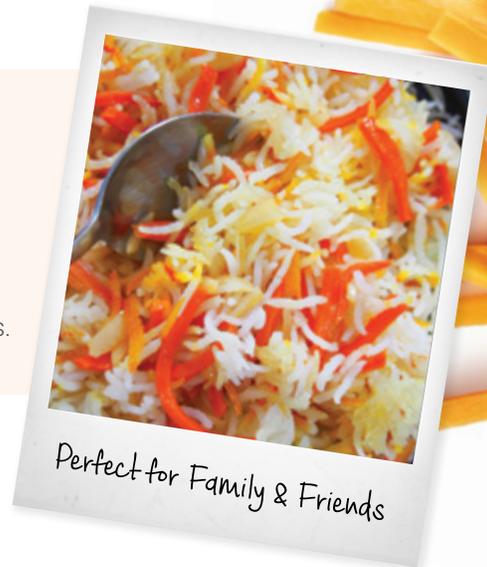
DANIELLA BABAEE

INGREDIENTS

- 1 cup long grain rice
- zest from an orange
- ½ cup of water
- ¼ cup of sugar
- 1 cup of carrot sticks thinly cut
- 1 ½ tablespoon margarine
- 3 tbsp slivered almonds
- 3 tbsp pistachios
- 1 pinch of saffron
- 2 tbsp vegetable oil

the STORY

The rice's sweetness and multilevel texture makes it a family favorite for all holidays.



DIRECTIONS

1. Rinse the rice well. Put the rice in a pan and cover with plenty water and leave it to soak.
2. Place the orange zest in a small pan with boiling water and simmer around 5 minutes. Drain the water, reserving the orange zest, and do the same again (simmer for 5 min then drain).
3. Place the water and sugar in the same small pan and warm to bring it to a simmer. Add the zest and simmer gently for around 10 minutes until the syrup thickens slightly. Remove from the heat and take out the orange zest but save the syrup.
4. Warm the margarine in a frying pan. Add the carrots and sauté a couple minutes until gently soft. Add the reserved orange zest, pistachios and almonds to the skillet along with the orange syrup and cook for a minute.
5. Boil the rice to al dente in the water it has been soaking in. Drain the rice and set aside.
6. Warm the oil in a medium-large pot and add half the rice. Sprinkle on some saffron and add half the carrot, almond and orange mixture. Top with the remaining rice.
7. Top the rice with pieces of margarine and make 4-5 holes for steam with the handle of a wooden spoon. Sprinkle on some of the leftover syrup from cooking the oranges. Cover the pan, putting a cloth over the pan first before the lid to absorb the steam, and leave to cook gently over a low heat for around 30-40 minutes.
8. Flip the rice onto a plate so the slightly crisp bottom sits on the top. Serve, topped with the remaining carrot and orange mixture.



Grandma Rosemarie's RICE STUFFING

DEANNA DUBINSKY

the STORY

My family has certain culinary 'staples' for every holiday and my Grandma's Rice Stuffing is a requirement for Thanksgiving Dinner. My Grandma shared this recipe with me and considers it one of her favorites. I am so appreciative to share my love of cooking with her.

INGREDIENTS

- 1 lb. bacon
- 3 cups of Uncle Ben's® rice
- 1 ½ lb. Italian sausage, casing removed
- 2 tbsp of butter
- 2 cups of celery
- 1 cup of onions
- 1 tsp of salt

DIRECTIONS

1. Sautee bacon in frying pan, remove bacon and set aside. Brown Italian sausage in bacon fat.
2. Remove sausages and Sautee celery and onions in fat of meat. Cook rice in 6 cups of water and 2 tablespoons of butter for 20 minutes. Mix together.
3. Enjoy!







Corn CASSEROLE

DEBRA BODIAN BERNSTEIN

INGREDIENTS

- 1/2 stick margarine melted
- eggs
- can creamed corn
- cans corn niblets, drained
- tbsp flour
- tbsp sugar
- tsp baking powder

DIRECTIONS

1. Allow margarine to cool before mixing with eggs and corn.
2. Combine all dry ingredients and then add to egg, margarine, corn mixture.
3. Pour into round baking dish.
4. Bake for one hour at 350 degrees. Souffle should be firm and browned on top.
5. Enjoy!





CHICKEN

Salsa Verde Bowl

ALEXANDER TIKTIN

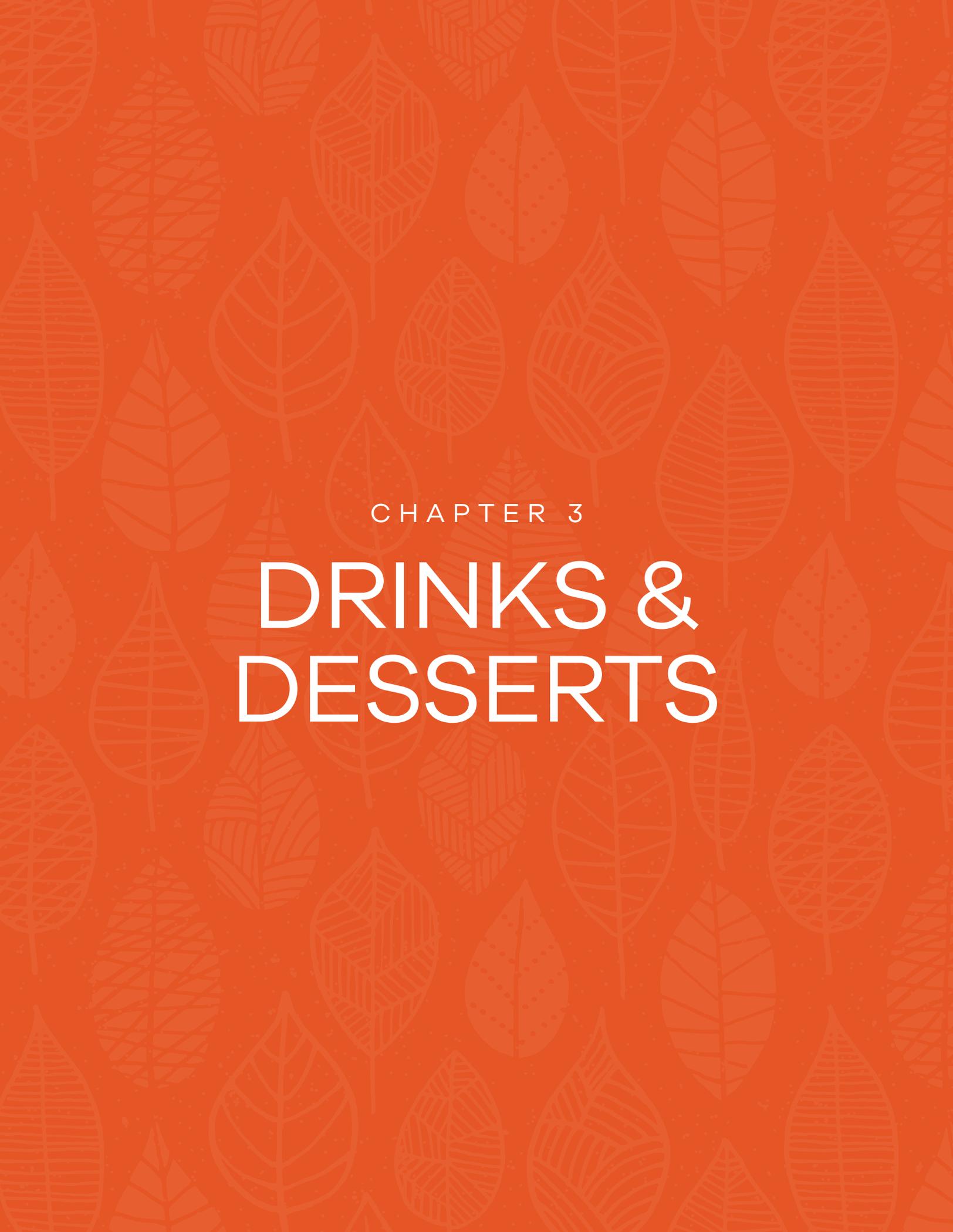
INGREDIENTS

- 3 oz. corn kernels
- chicken cutlets, diced
- 1 oz. queso fresco crumbles
- 2 oz.
- 2 green onions
- ½ tsp cilantro lime pepper salt
- 1 oz. sour cream
- 12 oz. butternut squash, cubed
- olive oil
- water

DIRECTIONS

1. Place butternut squash on prepared baking sheet and toss with olive oil and seasoning. Bake at 425 degrees for 30 minutes or until tender.
2. Add chicken to hot pan and cook for 3 minutes. Add green onions and corn. Stir occasionally until onions soften.
3. Add salsa verde and coat chicken with sauce. Bring to a simmer and add 2 tbsp of water. Stir until distributed throughout and sauce is evenly coated. Season with salt.
4. Combine sour cream, water and salt in a mixing bowl.
5. Plate chicken and butternut squash, and garnish with crema and green onions. Enjoy!





CHAPTER 3

DRINKS & DESSERTS



DROGIN'S DRINK

Recommendation

LAURENT DROGIN

Here's hoping that you and your families will be able to safely gather for Thanksgiving 2021. While the research is far from complete or conclusive, early indications are that red wine should be part of everyone's celebratory protocols. High on this list in fun and flavor is syrah. Syrah is grown around the world and is a bit mysterious. In Australia it's called shiraz. In France they label their wines by region, not the grape. So, if you are drinking a wine from the Northern Rhone valley and it's red, it's probably syrah, or shiraz if you prefer. Odder still is yet another grape, petite syrah (a/k/a petite syrah) is not syrah at all. Go figure.

There's plenty of syrah grown in California in all of the major wine growing regions. Someone had the idea to try to get Francophiles interested in California-grown syrah, so these wines are also sometimes called "Rhone rangers" especially when they are blended with other grapes.

Syrachs tend to have a different flavor profile than more familiar grapes like cabernet sauvignon and merlot. Served younger, (I prefer) slightly chilled and not really meant to age more than 7-10 years, syrahs are often lighter intensity than cabernets with brighter and more expressive red fruits. In English, think raspberry instead of blackberry and a hard red cherry instead of the darker softer kind. Get fancy and we can talk about plums and cracked peppercorns.

These wines tend to show their stuff on the front and middle of your mouth, rather than leaving lingering finishes. This is perfect for a holiday where there's a whole bunch of different food that you're going to eat too much of anyway and need not be bogged down with the nuances of esoteric wines. On the other extreme are some heavily extracted fruit bomb syrahs that reward with violets, boysenberry, and a whole bunch of other fruits that sound really important when describing a complex wine. They also tend to be silly expensive and not worth it in my view. The real question though is whether you like it, as that is all that matters.

Syrahs usually range in price from \$20-\$60. Don't expect too much for \$20, and don't bother spending \$60. If a retailer tries to tell you "this is just as good as X, but it's less," don't listen. There are plenty of terrific syrahs in the \$30 range. Try one and let me know what you think!





“Out-of-this-World” **SANGRIA**

MIRJANA DRAGICH

INGREDIENTS

- 3-4 bottles of red wine
- 1/4 cup of monkfruit sweetener (sweeten to taste. This is NOT a sweet sangria as I like it TART! The fruit sweetens this naturally.)
- apple, cherry, orange, lemon, lime, kiwi slices, as you like
- small bottle of Brandy
- Berry flavored club soda

DIRECTIONS

Combine all and let all the flavors “marry” in the refrigerator for 48 hours. Get your prettiest and most festive glasses and right before serving, add club soda to each glass, top it with some fruit and serve!

the **STORY**

Over the years, I made this Sangria at every Office Holiday party, and everyone enjoyed it! What's not to love? Wine and fruit?! Delicious!





VODKA SONIC

CHARLES R. PIERCE, JR.



INGREDIENTS

- 2 oz. high quality vodka
- 2 oz. or to taste of club Soda
- 2 ounces or to taste of tonic
- lemon or lime wedge

DIRECTIONS

In a glass pour vodka over ice. Add club soda and a splash of tonic for sweetness. Finish with a freshly squeezed lemon or lime wedge.



the STORY

The recipe and name were co-developed with my wife Martha, sister-in-law Jude and brother-in-law Jan. The idea was to have a less sweet and lower calorie vodka tonic. It's now our go to cocktail. We hope to share one with you all soon! Cheers!





Sweet Potato PECAN PIE

JOEL ROSNER

the STORY

Credit to CDKitchen.com, where I first found the recipe about 13 or so years ago. In fact, you might say that this pie (along with a pumpkin I make) is the reason why I have Thanksgiving dinners.



INGREDIENTS

- 2 cups of mashed sweet potatoes
- 1/2 cup of brown sugar
- 1/2 cup of granulated sugar
- 1/4 tsp salt
- 1/8 tsp ginger
- 1/4 tsp cinnamon
- 1/4 tsp vanilla
- 4 eggs, lightly beaten
- 1 cup of chopped pecans
- 1 unbaked pie shell (frozen pie shells work!)

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Mix potatoes, sugars, spices, salt and flavoring.
3. Add eggs. Combine thoroughly, stir in pecans, and pour into pie shell.
4. Bake 45 mins then reduce heat to 325 degrees and bake additional 10 mins. Cool and serve.





APPLE BERRY CRUMBLE

CARYN BLOCK

the STORY

We serve this at almost every holiday. Everyone loves it because it's just delicious!

INGREDIENTS

For The Filling:

- 3 apples (your choice) peeled, cored and diced
- 6 cups of mixed berries
- 1 tbsp quick cooking tapioca (optional)
- 2 1/2 tbsp sugar
- 1/2 tsp finely grated lemon zest

For The Crumble Topping:

- 1 3/4 cups of all-purpose flour
- 1/3 cup of dark brown sugar
- 1/3 cup of granulated sugar
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/8 tsp salt
- 1/2 cup of melted butter
- 1/2 cup of finely chopped almonds

DIRECTIONS

1. Preheat oven to 350 degrees. To prepare filling, toss fruit with tapioca (if using), sugar and lemon zest. Without the tapioca, the crumble will be a little runny. Set aside.
2. To make topping, in a large bowl, whisk together flour, sugars, spices and salt. Stir in butter and almonds. Coarse crumbs will form.
3. Pour filling into a 9 inch square or round pan or small similarly sized casserole dish. Using your fingers, form topping mixture into 1/4 inch to 1/2 inch crumbs and spread over filling. Bake until filling bubbles and topping is golden, approximately 55 minutes.
4. Let cool slightly and serve with ice cream and whipped cream. Serves approximately 6.





PUMPKIN RAISIN LOAF

AMY GOLDSMITH



the STORY

I was looking through our family's cookbooks and recipe cards, and I came across a pumpkin loaf recipe that my mother-in-law, Gene Louise Goldsmith, baked for the holidays. The recipe is from a cookbook re-published in 1979 called "From the Highlands and the Sea" compiled by the Ingonish Women's Hospital Auxiliary, Ingonish, Cape Breton, Nova Scotia. I know that they visited Nova Scotia around that time. And yes, my mother-in-law was a member of the Johnston clan, which had its home on the border between Scotland and England.

INGREDIENTS

- 3 eggs
- 2 cups of canned pumpkin
- 1 cup of corn oil (you may use olive, almond, safflower, avocado or peanut oil as a substitute)
- 1 ½ cups of raisins
- 3 cups of flour
- 2 cups of sugar
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 1 tbsp cinnamon

DIRECTIONS

1. Beat eggs. Add pumpkin, oil, and sugar. Blend well. Add raisings.
2. Sift dry ingredients and add to pumpkin mixture. Stir just enough to blend.
3. Bake in two small loaf pans or in one large one. Bake one hour at 350 degrees.





Happy Family Low Carb PUMPKIN CHEESECAKE

SHERRI LYDELL & SCOTT MARKOWITZ

INGREDIENTS

- 1/2 cup of coarsely chopped pecans
- 4 eggs
- 2 packages (16 oz.) cream cheese
- 1/2 cup Splenda®
- 2 tsp vanilla extract
- 1 1/2 cups of canned pumpkin
- 1/2 cup of sour cream
- 1 1/2 tsp cinnamon
- 1 tsp ginger
- 1/2 tsp nutmeg
- 1/4 tsp cloves
- 1/4 tsp salt

DIRECTIONS

1. Preheat oven to 300 degrees.
2. Grease 9 1/2 inch springform pan.
3. Sprinkle pecans on bottom of pan.
4. In a mixing bowl beat cream cheese, Splenda® and vanilla until fluffy.
5. Add pumpkin and sour cream and mix well.
6. Add eggs one at a time mixing in each one thoroughly.
7. Mix in remaining spices.
8. Pour batter over nuts. Bake 60-70 minutes until a knife inserted in center pulls out clean.
9. Cool 20 minutes.
10. Remove sides from pan.
11. Refrigerate cake overnight.

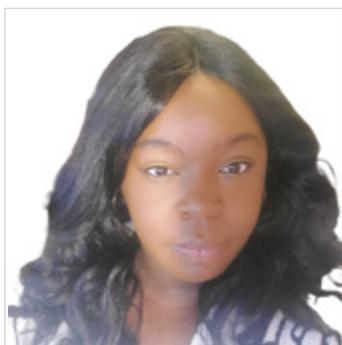
the STORY

We love this recipe and making it together. It is easy, low-carb, fun and yummy! Enjoy



A family favorite!





Grandma Ople's APPLE PIE

CHNITA DAVIS



INGREDIENTS

- 9 inch double crust pie crusts
- 1 cup of unsalted butter
- 3 tbsp all-purpose flour
- 1 cup white sugar
- ½ cup packed brown sugar
- ¼ cup of water
- 8 granny smith apples, peeled, cored and sliced
(I use more if the pan is deep)

DIRECTIONS

1. Melt butter in a sauce pan. Stir in flour to form a paste. Add white sugar, brown sugar and water; bring to a boil. Reduce temperature, and simmer 5 minutes.
2. Meanwhile, place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
3. Bake 15 minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for 35-45 minutes.

Note: You might want to set a baking sheet under the pie to catch any drips.



It's just simply really good pie!





Lomuscio's TOFFEE

RICHARD LOMUSCIO



the STORY

Toffee usually makes its first appearance in the Lomuscio household on Thanksgiving and is the treat that signals the start of the holiday season.

INGREDIENTS

- 8 tbsp butter
- 1 cup of sugar
- ½ cup of pecans
- 1lb. Hershey® milk chocolate bars, broke into medium sized pieces

DIRECTIONS

1. Place pecans in foil pie pan.
2. Melt butter, sugar, and water on high heat in skillet until mixture gets foamy and starts to brown.
3. Remove from heat and carefully pour on top of pecans.
4. Drop Hershey's bar pieces on top of hot toffee mixture and let it start to melt.
5. When sufficiently melted, spread the chocolate with a spatula to cover toffee mixture.
6. Freeze for an hour. After an hour, peel foil pan from hardened toffee and break apart.





STRUFFOLI

JENNIFER BIZZI

INGREDIENTS

- 1 cup of flour
- 1 lemon zest
- 1 orange zest
- 1 tbsp sugar
- 1/4 tsp salt
- 1/4 tsp baking powder
- 2 oz. unsalted butter
- 2 eggs medium
- 1/3 tsp vanilla extract
- 1/2 tsp rum or brandy
- Vegetable or canola oil for frying
- 1/2 cup honey
- 1/4 cup sugar
- 1/2 tbsp lemon juice
- Toppings: (as you prefer) sprinkles, candied fruits, small chocolate chips, or rainbow nonpareils

DIRECTIONS

Mixing The Dough:

1. Mix the flour, lemon and orange zest, sugar, salt, and baking powder.
2. In a food processor, mix the dry ingredients with butter. Blend until all the lumps of butter are almost gone.
3. The mixture should resemble a coarse meal.
4. Slowly add the eggs and vanilla extract. Blend until the dough becomes something that resembles a big ball.
5. Cover the dough with a saran wrap and keep in the refrigerator for at least 30 minutes.
6. Next, roll the dough into thick cords of about a quarter of inch thick. Cut the dough into portions of about half an inch and roll each into small balls. Each dough ball should be about the size of a regular hazelnut.
7. Lightly dust the dough balls with flour. Make sure to cover each one but make sure not to put too much flour.

Frying The Dough Balls:

1. In a saucepan, put some oil over medium heat. Keep track of the temperature using a thermometer. Heat it up until it reaches 375° Fahrenheit.
2. Fry the dough balls in batches. It should take around two to three minutes per batch. Dough balls should be a light golden brown.
3. Meanwhile, line a serving plate with paper towels.
4. Once the dough balls are done, place them on the plate and let the paper towels absorb the excess oil.

Frying The Dough Balls:

1. Combine honey, lemon juice, rum (or brandy), and sugar in a saucepan. Cook the mixture under medium heat.
2. Continuously stir the honey mixture with a spatula and cook until all the sugar is dissolved.
3. Once it's finished, turn off the heat and add the fried dough balls carefully into the mixture. Stir the mixture carefully, making sure not to damage the dough.
4. Once all the dough balls are covered with the honey mixture, transfer them to a serving plate. Set the remaining mixture aside.
5. Meanwhile, arrange the dough balls around the serving platter, leaving a hole at the center. You may place a glass in the middle so that you can estimate the hole you are creating. You can also simply make a mound of dough balls at the center, if you want an easier assembly.
6. After you've assembled the dough balls on the serving plate, carefully pour some of the remaining honey mixture on top. Put as much as you prefer.
7. Next, cover the dough balls immediately with rainbow nonpareils.





Pumpkin Oatmeal CHOCOLATE CHIP COOKIES

PHAEDRA HOFFMAN-HERNANDEZ

INGREDIENTS

- 1 cup of salted butter
- 1 cup of brown sugar
- 1 cup of granulated sugar
- 2 tsp pumpkin pie spice
- 1 cup of pumpkin puree
- 1 egg yolk
- 1 ½ cups of flour
- ½ tsp baking powder
- 2 ½ cups of quick oats
- 1 ½ cups of semisweet chocolate chips

DIRECTIONS

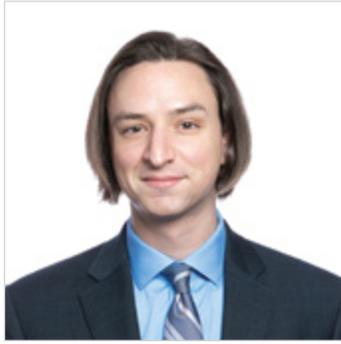
1. Combined butter, sugars, and pumpkin spice in a medium mixing bowl and beat with an electric mixer under creamy.
2. Add pumpkin puree and egg yolk and beat until smooth.
3. Mix in flour and baking powder and beat on low speed until combined; stir in oats and chocolate chips.
4. Drop dough 2 inches apart on ungreased cookie sheet (cookies are easiest to remove if sheets are lined with parchment paper).
5. Bake at 350 degrees for 16-20 minutes or until edges are golden brown.
6. Cool on cookie sheet 10 minutes; remove to a wire rack to cool completely.
7. Enjoy!

the STORY

I have been trying new recipes during the pandemic. Some were hits and some were misses. This one was a definitely a hit. So, although my extended family has not had a chance to taste these cookies, my husband has given them an A+.



For the Pumpkin Lover!



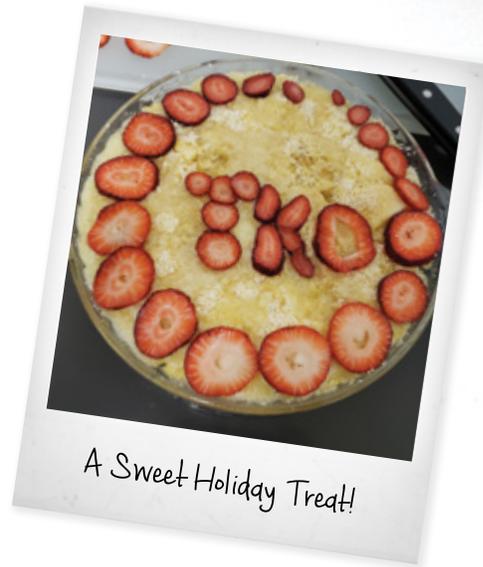
Matthew's APPLE DELIGHT

MATTHEW TORSIELLO



INGREDIENTS

- 4-5 apples, peeled sliced (you can mix and match apple types or replace one of the apples with a pear)
- cinnamon
- 1 cup of flour
- 1 cup of sugar
- 3/4 tsp salt
- 1 tsp baking powder
- 1 egg
- 1/3 cup of butter or margarine
- strawberries
- brown sugar



DIRECTIONS

1. Grease an 8" or 9" round Pyrex dish.
2. Place apples in big bowl and sprinkle cinnamon liberally over the top. Blend flour, sugar, salt, and baking powder.
3. Make a well in the center and drop one egg into the flour mixture. Using your hands, cover the egg with flour, break the egg, and mix until you have fully incorporated the egg and have a nice crumbly mixture. Only use one hand, if you can, because the mixture will stick to your fingers.
4. Hold the Pyrex dish over the sink and, one handful at a time, cover the apples with the crumbly mixture.
5. Melt butter or margarine in the microwave. Cover with wax paper or it will shoot all over the microwave. Don't use full power to melt the butter, keep the microwave at power level 5 and do 30 seconds or less at a time. Watch it! Once melted, it gets hot and explodes quickly. Trust me - I've witnessed it first-hand.
6. Pour the melted mixture over the pie.
7. If you want, you can mix a little bit of brown sugar, cane sugar, and cinnamon (dealer's choice) in a small and loosely sprinkle some on top. You can also try adding a few slices of pear, strawberries, or any other fruit on top.

Place the Pyrex on a cookie sheet and then in the oven. The cookie sheet is just for spill over protection. Otherwise, it could make a mess in the oven if it bubbles over. I've witnessed this too! Bake for 30 to 40 minutes or until lightly golden brown.



Pumpkin DONUTS

BROOKE MILKO

the STORY

Baking around the holidays has always been something I love to do with my mom since I was a little girl and as I have gotten older it's grown to become one of my own favorite hobbies. I love to try new recipes and this was a new one I found last year from <https://bakerbynature.com/pumpkin-cinnamon-sugar-donuts-includes-vegan-version/> and it quickly became one of my favorites to make as I feel like these donuts just taste like fall and can be a great start to Thanksgiving Day!



INGREDIENTS

For the Donuts:

- 1 cup + 1/4 cups of all-purpose flour
- 1/2 cup of light brown sugar, packed
- 1/2 tsp of salt
- 1 tsp baking powder
- 3/4 tsp pumpkin spice
- 1/4 cup of pumpkin pie puree
- 2 1/2 tbsp unsalted butter, melted
- 1/2 cup whole milk

For the Cinnamon Sugar Coating:

- 3 tbsp unsalted butter, melted
- 1 cup of sugar
- 1 1/2 tbsp cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Generously grease a doughnut pan; set aside.
3. In a large bowl whisk together the dry ingredients. In a separate bowl whisk together the pumpkin puree, melted butter, and milk. Gently fold the wet mixture into the dry mixture - don't over mix!
4. Spoon mixture into prepared doughnut pan, and bake for 10-11 minutes, or until the doughnuts spring back when lightly pressed. Allow doughnuts to cool a few minutes in the pan before transferring to a wire rack to cool for a few more minutes.
5. In the meantime, melt the butter for the cinnamon sugar coating; set aside. Mix the sugar and cinnamon together in a medium-sized bowl; set aside.
6. Once the donuts are cool enough to handle, dip them in the melted butter, then roll them in the cinnamon sugar mixture; repeat until all donuts have been covered.
7. These donuts are best eaten the day they are made.



