

SHANDON STAFF'S  
FAVORITE  
*Christmas*  
RECIPES

# CHIPOTLE & ROSEMARY ROASTED NUTS

*from the kitchen of* MIMI BROOKSHIRE



## *Ingredients*

2 Tbsp. vegetable oil / 3 cups unsalted cashews  
2 cups walnut halves / 2 cups pecan halves  
½ cup whole almonds / 1/3 cup maple syrup  
¼ cup light brown sugar / 2 tsp. chipotle powder  
4 Tbsp of rosemary, divided  
4 tsp. Kosher salt, divided



## *Instructions*

Put parchment paper on a cookie sheet. Combine all nuts, vegetable oil, maple syrup, brown sugar, and chipotle powder on the cookie sheet. Toss to coat the nuts evenly. Add 2 Tbsp. rosemary and 2 tsp. salt and toss again. Roast the nuts at 350 for 25 minutes, stirring twice with a large spatula, until the nuts are glazed and golden brown. Remove from oven and sprinkle with 2 more tsp. of salt and remaining 2 Tbsp. of rosemary. Toss well and set aside at room temperature, stirring occasionally as they cool. Serve warm or cool completely and store in an airtight container at room temperature.

# PUMPKIN CAKE ROLL

*from the kitchen of* CHRISTA DEMARE



## *Ingredients*

3 eggs / 1 cup sugar / 2/3 cup pumpkin  
1 tsp. lemon juice / 3/4 cup flour  
1 tsp. baking powder / 2 tsp. cinnamon  
1 tsp. ginger / 1/2 tsp. nutmeg  
1/2 tsp. salt / 1 cup walnuts, finely chopped  
parchment paper to line pan  
Kosher salt

## *Filling*

1 cup powdered sugar / 2 3 oz.-packages of  
cream cheese / 4 Tbsp. butter / 1/2 tsp vanilla

## *Instructions*

Beat eggs on high speed of mixer for 5 minutes.  
Gradually beat in sugar, and stir in pumpkin and  
lemon juice.  
Stir together flour, baking powder, and spices,  
fold into egg mixture.  
Spread into greased and floured 15x10x1" pan.  
Top with walnuts.  
Bake at 375 for 15 minutes.  
Turn out on towel sprinkled with powdered  
sugar.  
Starting at narrow end, roll towel and cake  
together; cool.  
Cream filling ingredients together and spread on  
unrolled cake. Reroll and sprinkle with additional  
powdered sugar.  
Chill before slicing.

# GARLIC & BROWN SUGAR-CRUSTED BACON

*from the kitchen of* LEE HUTSON



## *Ingredients*

- 1 lb. bacon, thick sliced
- 1 heaping Tbsp. garlic salt
- ½ cup brown sugar
- 2 tsp. black pepper
- 1 tsp. Willie's Hog Dust, optional

## *Instructions*

- Mix the spices and brown sugar.
- Coat each side of bacon with the spice mixture on both sides.
- Broil at 400 until done--about 20 minutes.
- Flip bacon half-way through.



# CHRISTMAS TRAIL MIX

*from the kitchen of* ASHLEY BOWERS



## *Ingredients*

2 cups mini pretzels  
2 cups Cheerios  
4 cups rice Chex  
8 oz. peanuts  
12 oz M&Ms  
3/4 lb. almond bark

## *Instructions*

In a large mixing bowl, mix all ingredients except almond bark.  
Melt almond bark over a double boiler; pour over other ingredients.  
Using a rubber spatula, mix until evenly coated.  
Spread on wax paper and let cool to room temperature.  
Break apart and enjoy!



# HOT BACON & SWISS DIP

*from the kitchen of* SCOTT LEE



## *Ingredients*

- 1 cup grated Swiss cheese
- 1 8oz. package of cream cheese
- 1/2 cup mayonnaise
- 2 Tbsp. chopped green onion
- 1 package of precooked bacon pieces
- Ritz crackers

## *Instructions*

Combine first 5 ingredients and spread in a 9x9 dish and top with crushed Ritz crackers.  
Bake at 350 for 15-20 minutes  
Serve with wheat thins



# CENTER STAGE SALAD

*from the kitchen of* MAT SAXON



## *Ingredients*

2 heads of Boston lettuce / 4-6oz. bleu cheese  
1/2 red onion, thinly sliced / 3 green onions,  
thinly sliced / Cayenne nuts (see below)  
Center Stage vinaigrette (see below)

## *Center Stage Vinaigrette*

1/2 cup olive oil / 3 Tbsp. raspberry vinegar  
1 Tbsp. minced shallots / 1/4 tsp. salt / 1/8 tsp. white pepper

## *Cayenne Nuts*

1/3 cup sugar / 1/4 cup unsalted butter  
1/4 cup orange juice / 1 1/2 tsp. salt  
1 1/4 tsp. cinnamon / 1/4-1/2 tsp. cayenne pepper  
1/4 tsp. ground mace / 1/2 lb. pecans

## *Instructions*

**Cayenne Nuts:** Heat first 7 ingredients in a heavy skillet over low heat until butter is melted and sugar has dissolved. Increase heat to medium and add nuts. Toss until coated. Spread nuts in a single layer on a foil-lined jelly roll pan. Bake on center rack at 250 for 1 hour, stirring every 15 minutes. Separate nuts with a fork and cool completely.

**Vinaigrette:** Combine all ingredients until well blended.

**Salad:** Combine lettuce, cheese, onions and nuts, and toss with vinaigrette dressing.

# APPLE PIE

*from the kitchen of* DICK LINCOLN



## *Ingredients*

- 6 cups tart apple slices (Granny Smith preferred)
- $\frac{3}{4}$  cup white sugar / 2 Tbsp. all-purpose flour
- $\frac{1}{4}$  tsp. salt /  $\frac{1}{2}$  tsp. cinnamon
- $\frac{1}{2}$  tsp. nutmeg / Juice of  $\frac{1}{2}$  small lemon
- Handful of raisins

## *Instructions*

Mix all together and put between a double-crust pie. Bake at 375 degrees for 45-60 minutes.



# SWEET POTATO PIE

*from the kitchen of* DICK LINCOLN



## *Ingredients*

2 lbs. sweet potatoes (boiled, peeled, and  
mashed) / ½ cup butter  
3 large eggs / 1 cup sugar  
½ cup sweetened condensed milk  
1 tsp. ground nutmeg / 1 tsp. vanilla extract  
1 tsp. lemon extract

## *Instructions*

Work butter into sweet potato mash.  
Combine with remaining ingredients and pour  
into a single-crust pie.  
Bake at 375 until firm and toothpick comes out  
clean.



# PUMPKIN PIE

*from the kitchen of* DICK LINCOLN



## *Ingredients*

2 cups of pureed pumpkin  
(see below for making with fresh pumpkin)  
2 eggs / 1 cup light brown sugar  
1 Tbsp. all-purpose flour / ½ tsp. salt  
½ tsp. ground ginger / ½ tsp. nutmeg  
1 cup milk

## *Instructions*

Remove pumpkin pulp and seeds. Slice pumpkin into pieces (leave peel on) and bake at 325 until soft. Cut the pumpkin meat out of pumpkin shell and puree it. Combine pumpkin with other ingredients and pour into a single-crust pie. Bake at 375 until firm and toothpick comes out clean.



# CRANBERRY APPLE OATMEAL BAKE

*from the kitchen of* RENAE NICHOLS



## *Ingredients*

3 cups peeled, chopped apples  
1 tsp. cinnamon  
1 can whole cranberry sauce  
1 cup chopped pecans  
¼ - ½ cup packed brown sugar (I make it less sweet for a breakfast dish)  
1 cup oats  
¾ tsp. salt  
⅓ cup flour

## *Instructions*

Toss chopped apples with cinnamon and whole cranberry sauce and pour in greased 8x8 dish. Mix remaining ingredients and spoon on top of apples.  
Bake at 350 for 30 minutes.

\*Recipe can easily be doubled for a 9x13 dish.



# CHICKEN KELAGUEN WITH TATIYAS

*from the kitchen of* PORTIA BELL



## *Ingredients*

- 1-2 rotisserie chickens, deboned & finely chopped
- 4-6 diced green onions
- ½ small purple onion, diced
- 10-12 lemons, juiced
- Salt (to taste)
- ½ cup unsweetened coconut flakes
- 1-2 finely chopped hot peppers (small red peppers or jalapeños)

## *Tatiya Ingredients*

- 3 cups flour / ¾-1 cup coconut milk
- ¼ cup vegetable oil (or melted butter)
- 3-4 tsp. baking powder / ½ tsp. salt
- ¼ - ½ cup sugar

## *Instructions*

In a large bowl, mix together the chicken and onions. Add lemon juice to taste (note: it may not taste 'lemony' at first, but the flavor will soak in). Add salt to taste. Mix in coconut flakes. Add hot pepper to taste. Mix everything together well. Cover and refrigerate to allow flavors to combine. Serve with pita or Tatiyas.

**For Tatiyas:** In a large bowl, combine flour, baking powder, salt and sugar. Add oil and coconut milk and mix well with your hands. Cover and let rest 30-40 minutes. Make small dough balls and set under a damp paper towel. Using rolling pin, flatten each dough ball on a lightly floured surface. Pan fry in dry skillet on medium-low heat for 3-4 minutes on each side.

# CRANBERRY APPLE SAUCE

*from the kitchen of* PORTIA BELL



## *Ingredients*

1-2 bags fresh cranberries

¼ cup water

1 apple, chopped (Fuji or honey crisp preferred)

½-1 cup packed brown sugar

½ cup honey

2-4 Tbsp. heavy cream

1 tsp. cinnamon

## *Instructions*

Mix together ingredients and cook over medium heat, about 20-30 minutes, continuously stirring until mixture comes to a boil. When berries start to pop, turn off stove and allow sauce to cool. It will thicken as it cools. Place in bowl and refrigerate.

