



# HOLIDAY COOKING

with C.A.R.'S OFFICERS

THURSDAY, NOV 19<sup>TH</sup>, 2020 | 5:30-7:00 PM VIA ZOOM

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Questions? Contact Alma Menchaca at [almam@car.org](mailto:almam@car.org)

## LINGUINE with SHRIMP SCAMPI MAIN DISH

Prepared By:  
Otto Catrina

3 servings | 10 min prep time | 15 min cook time

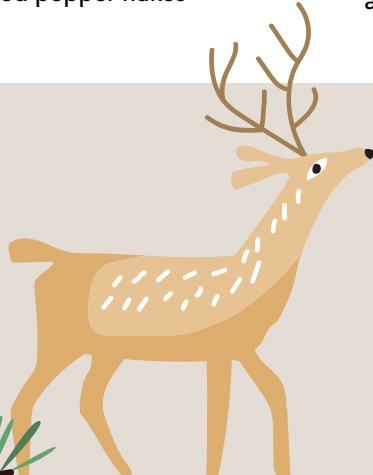
Author: Ina Garten

### INGREDIENTS

- ♦ Vegetable oil
- ♦ 1 tablespoon kosher salt plus 1 ½ teaspoons
- ♦ ¾ pound linguine
- ♦ 3 tablespoons unsalted butter
- ♦ 2 ½ tablespoons good olive oil
- ♦ 1 ½ tablespoons minced garlic (4 cloves)
- ♦ 1 pound large shrimp (about 16 shrimp), peeled and deveined
- ♦ ¼ teaspoon freshly ground black pepper
- ♦ ⅓ cup chopped fresh parsley leaves
- ♦ ½ lemon, zest grated
- ♦ ¼ cup freshly squeezed lemon juice (2 lemons)
- ♦ ¼ lemon, thinly sliced in half-rounds
- ♦ ⅛ teaspoon hot red pepper flakes

### DIRECTIONS

- ♦ Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.
- ♦ Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over medium-low heat. Add the garlic. Sauté for 1 minute. Be careful, the garlic burns easily! Add the shrimp, 1 ½ teaspoons of salt, and the pepper and sauté until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.
- ♦ When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.



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## TANGY STUFFED MUSHROOMS

## SIDE DISH

Prepared By:  
Jeanne Radsick

Makes 14-20 servings

### INGREDIENTS

- ♦ 8 oz. fresh mushrooms, small or medium
- ♦ 1 small onion, quartered
- ♦ 1/4 cup butter or margarine
- ♦ 1 slice fresh bread, white or whole wheat, broken in 4 pieces
- ♦ 1 oz. blue cheese, chilled, about two 1-inch squares
- ♦ 1/2 teaspoon salt
- ♦ Food processor needed

### DIRECTIONS

- ♦ Wash mushrooms; carefully remove stems and set aside.
- ♦ Drain caps, hollow side down, on paper towels.
- ♦ Position knife blade in bowl. Add mushroom stems and onion; pulse to chop finely.
- ♦ In 10-inch skillet melt butter and sauté onion mixture
- ♦ Preheat oven to 350° F.
- ♦ Position knife blade in bowl. Add bread and blue cheese.
- ♦ Pulse until finely crumbled.
- ♦ Combine bread, blue cheese and salt with mixture in skillet.
- ♦ Fill mushroom caps, pressing mixture into hollows. Place in shallow baking dish.
- ♦ Bake for 10 to 12 minutes.
- ♦ Serve hot. Garnish with chopped parsley just before serving if desired.

*Note: May be stuffed in advance. Refrigerate until ready to bake.*

## CRANBERRY SALAD

## APPETIZER

Prepared By:  
Jeanne Radsick

### INGREDIENTS

- ♦ 1 lb. cranberries
- ♦ 1 cup of Sugar
- ♦ 1 can of crushed pineapple – drained
- ♦ 1 lb. miniature marshmallows
- ♦ ½ pt. whipped cream

### DIRECTIONS

- ♦ Combine cranberries with sugar and let sit
- ♦ Mix all ingredients well and chill before serving

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## FLUFFY FOCACCIA BREAD

## SIDE DISH

Prepared By:  
Otto Catrina

12 servings | 20 min prep time | 25 min cook time | 2 hrs 30 mins rise time

Author: Cathy Roma | What Should I Make For...

### INGREDIENTS

- ♦ 1 ¾ cups warm water (about 98 degrees)
- ♦ 1/2 oz active dry yeast (2 pkgs)
- ♦ 2 tsp sugar
- ♦ 5 cups AP flour
- ♦ 1 ½ tsp kosher salt
- ♦ 1 ¼ cup extra virgin olive oil (divided + extra for the bowl)

#### Savory Herb Topping

- ♦ 1 tbsp sea salt
- ♦ 2 tbsp fresh rosemary, minced
- ♦ 1 tsp fresh thyme, minced
- ♦ 1/2 tsp red pepper flakes

#### Sweet Red Grape Topping

- ♦ 2 tbsp sugar
- ♦ 2 cups seedless red grapes
- ♦ 1 tsp fresh rosemary, minced

### DIRECTIONS

- ♦ Whisk the dry yeast and sugar into the warm water and let stand until foamy, about 5 mins.
- ♦ Combine the flour and salt in the bowl of a stand mixer fitted with a dough hook. Add ¼ cup olive oil and the yeast mixture and mix on medium speed for 6-8 mins. Dough should be smooth and elastic.
- ♦ Coat a large bowl with olive oil and add the dough to the bowl. Turn to coat and cover tightly with plastic wrap. Keep at a warm room temperature (I place mine near a warm oven) until doubled in size, about 1 ½ hours.
- ♦ Spread ½ cup olive oil in the bottom of a half sheet tray (13x18 inches) or divide between two quarter sheet trays if making both savory and sweet breads. Turn the dough into the sheet tray and press in an even layer. (Or divide the dough between two quarter sheet trays.)
- ♦ Cover lightly with plastic wrap or a damp kitchen towel and allow to rise an additional hour.
- ♦ Preheat oven to 425 degrees. Uncover the dough and poke gently with your fingertips. Drizzle with remaining ½ cup oil and sprinkle with the toppings.
- ♦ Bake for 20-25 mins until golden brown and risen. Cool slightly before cutting into wedges or squares and serve.

### RECIPE NOTES

- ♦ The toppings listed in the recipe are enough for one half sheet pan. Halve them if you're making both sweet and savory breads in quarter sheet pans.
- ♦ Make sure the yeast is bubbling and foamy before you add it to the dry ingredients. If it doesn't foam after a few minutes, pour it out and start with fresh yeast.
- ♦ It may seem like a lot of olive oil in the pan and poured over the dough, but never fear! The bread will absorb the oil and it will develop its trademark crispy bottom and flavorful chew.
- ♦ Coarse sea salt works best for topping the savory bread.
- ♦ Store the bread, lightly covered with aluminum foil at room temperature for 1-2 days (if it lasts that long!).
- ♦ Make it your own! Try a version with tomato slices, basil and parmesan. Or olives and garlic. Or chopped nuts and cinnamon sugar. The only limit is your imagination!





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## PUMPKIN CHIP CREAM PIE

## DESSERT

Prepared By:  
Jennifer  
Branchini

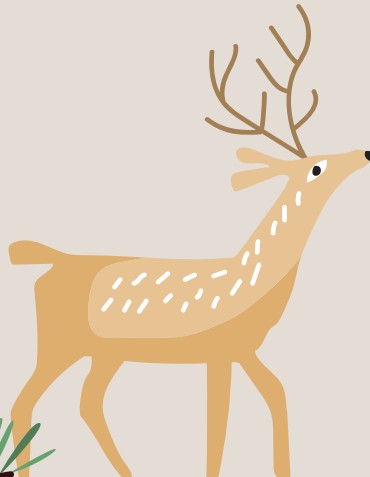
8 servings | 20 min prep time + chilling  
Recipe courtesy of Taste of Home

### INGREDIENTS

- ♦ 3/4 cup cold 2% milk
- ♦ 1 package (3.4 ounces) instant vanilla pudding mix
- ♦ 2/3 cup miniature semisweet chocolate chips
- ♦ 1/2 cup canned pumpkin
- ♦ 3/4 teaspoon pumpkin pie spice
- ♦ 1 carton (8 ounces) frozen whipped topping, thawed, divided
- ♦ 1 graham cracker crust (9 inches)
- ♦ Slivered almonds and chocolate curls, optional

### DIRECTIONS

- ♦ In a large bowl, whisk milk and pudding mix for 2 minutes (mixture will be thick).
- ♦ Stir in the chocolate chips, pumpkin and pie spice.
- ♦ Fold in 2 cups whipped topping.
- ♦ Spoon into crust.
- ♦ Refrigerate for 4 hours or until set.
- ♦ Spread with remaining whipped topping; garnish with almonds and chocolate curls if desired.





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## ROYAL HAWAIIAN MAI TAI COCKTAIL

Prepared By:  
Dave Walsh

The Royal Hawaiian Mai Tai is the modern version of the traditional Mai Tai that was developed by Trader Vic. After the success of the traditional Mai Tai, Trader Vic traveled to the Hawaiian Islands to create the drinks at the Royal Hawaiian and the Surfrider hotels. To keep up with the demand and also make a more tourist-friendly cocktail he had to switch the original ingredients of the Mai Tai with a blend of juices. This adaptation became wildly popular and overshadowed the traditional Mai Tai recipe. So nowadays, many bars will serve the recipe of the Royal Hawaiian Mai as a Mai Tai, which is why a lot of people don't know the difference between the two.

### INGREDIENTS

- ♦ 1/2 part Senior Curaçao Liqueur (triple sec)
- ♦ 1 1/2 part pineapple juice
- ♦ 1 1/2 part orange juice
- ♦ 1 1/2 part gold/amber rum
- ♦ 1 dash grenadine
- ♦ 1 part dark rum
- ♦ Ice cubes
- ♦ 1/4 part lime juice
- ♦ Garnish: orange slice

