

2021 HOLIDAY COOKBOOK

The EngagedMD team's favorite holiday recipes





The EngagedMD team's holiday cookbook has become a beloved annual creation!

We love swapping recipes new and old with our teammates and sharing them with our community. It's so much fun to see what others call traditional and delicious, and to try them ourselves at home.

Most of all, we love cozying up to enjoy good food and drink with our loved ones around the holidays. We hope you'll do the same.

**Happy holidays from our family to yours,
The EngagedMD Team**

Nathan's Manhattan with Homemade Vermouth



You can take the person out of Iowa, but you can't take the Iowa out of the person. That's why I've chosen to highlight my favorite Iowa whiskey, because it always reminds me of home. Certainly another brand or even a good cognac could also do the trick. Drinking from a cosmopolitan automatically makes you feel more cultured.

I originally developed this recipe for the theater world, but now I think this drink is more apt for fertility - simply add the ingredients to a dish and sit back as the drink develops on its own. Be careful for attrition in development- many sips must be had along way. Although this cocktail gets better with time, feel free to drink responsibly as soon as fertilization has occurred.



Nathan Porteshawver
Director of Content

Ingredients

- Tempelton Rye
- An old bottle of sweet red wine and an old bottle of sweet white wine
- Balsam Amaro
- Angostura bitters (orange bitters)
- Maraschino Cherry

Instructions

1. Make your sweet vermouth: Combine 5oz of sweet red wine and 5oz of sweet white wines. Add 3.5oz Balsam Amaro, stir and set to the side.
2. Pour 2.5oz of Templeton into a shaker with ice
3. Add .5oz of your homemade sweet vermouth
4. Add 3-6 dashes of Angostura Bitters
5. Stir in shaker (unless asked to shake)
6. Strain contents into a Cosmopolitan glass
7. Garnish with a maraschino cherry.

Hosting a party? Make this a batched drink! Better yet, you can purchase a miniature barrel and age the Manhattan at home. Each batch creates 12-14 cocktails. Make as many as needed or as your barrel will fit.

1. Combine entire batch of homemade sweet vermouth (see above) with 1 liter of Templeton Rye Whiskey and 36 dashes of bitters. Let incubate for 3-6 days.
2. Add 3oz-3.5oz to shaker (stir unless asked to shake)
3. Strain into a cosmopolitan glass and garnish with a maraschino cherry

Britt's Pink Prancer



Christmas Eve with our friends and family is always spent reminiscing on the past year and memories shared with those closest to us. A great way to celebrate this time together is with this refreshing gin-based cocktail adopted from Imbibe Magazine. The hints of pomegranate and rose flavors are fun to experiment with and help to brighten this drink!



Britt Hundley
Customer Success
Manager

Ingredients

- 2.5 ounces Hendrick's gin
- 0.5 ounce St. Germain
- 0.5 ounce lemon juice
- 1 ounce rose water
- 0.5 ounce pomegranate syrup

Instructions

Combine ingredients in a shaker and fill with ice. Shake well and strain into a champagne glass.



Stephanie's Cranberry Brie Bites



You absolutely cannot go wrong with any combination of warm brie, tangy cranberries, and flaky puff pastry. I've tried multiple forms (e.g. brie cranberry pop tarts, baked brie with cranberries wrapped in puff pastry, the list goes on) and these bites are by far the easiest to make, transport, and devour! And they'll be sure to impress! (Original recipe credit to The Pioneer Woman... who doesn't love a Sunday morning with a cup of tea watching The Pioneer Woman?)



Stephanie Sehnert
Director of Sales

Ingredients

- 1 sheet frozen puff pastry
- Nonstick cooking spray
- 6 oz. brie cheese
- 1/2 c. cranberry sauce, homemade or canned
- 3 tbsp. raw shelled pistachios, chopped
- Salt & pepper
- Mini muffin tin (same pan you'd make Peanut Butter Temptations in, if you've got the 2020 EngagedMD holiday cookbook)

Instructions

1. Thaw puff pastry in the fridge overnight. 20 minutes prior to cooking, put brie in the freezer to make it easier to cut.
2. Preheat oven to 400 degrees and spray mini muffin tin with cooking spray.
3. Cut puff pastry into 24 squares and press a square into each well of the muffin tin.
4. Cut brie into 24 pieces and place on each pastry square.
5. Top the brie with 1 tsp cranberry sauce and sprinkle with chopped pistachios.
6. Bake until the pastry is golden brown and the brie is bubbly (15-20 minutes). Let cool for 5 minutes.
7. Sprinkle with salt and pepper (or get fancy and add herbs like thyme or rosemary) and serve!

Agustín's Simple Argentinean Empanadas



Empanadas are a traditional dish in many countries of south and central America. And each country has its own version of them. Two years ago, I arrived to the US without almost nonexistent knowledge of how to cook and I was super homesick. So I called my mom and she gave me this simple recipe to prepare the empanadas she used to make back at home. What is cool about them is that you can explore using other ingredients, meats, frying them, etc. There is a lot of flexibility in the way you can cook them!



Agustín Gregorieu
Full Stack Developer

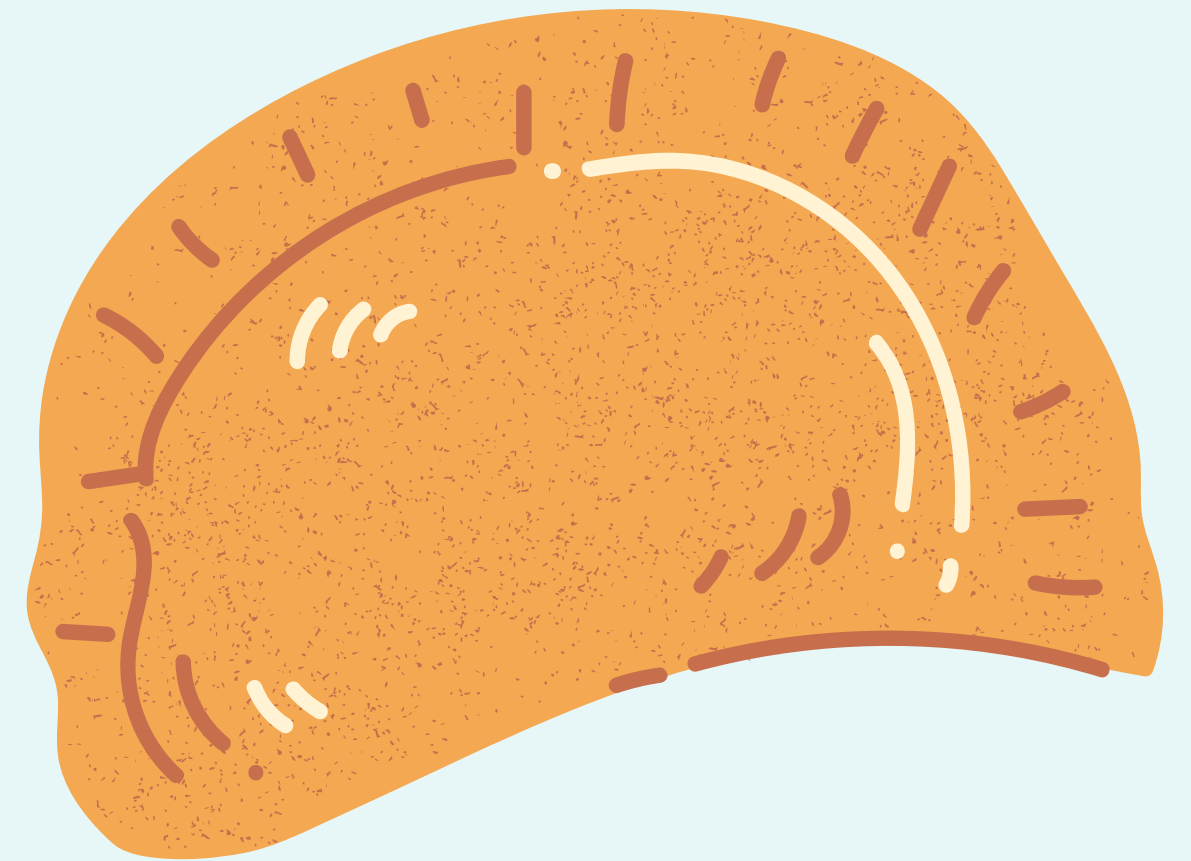
Ingredients

- 12 empanadas discs
- 1 pound ground beef
- 1 medium/big onion.
- 1 red bell pepper
- 2 hard-boiled eggs
- Salt
- Black pepper
- 3/4 tsp of ground cumin
- Paprika/chili powder
- 2 tbs of olive oil
- Regular flour

Instructions

1. Chop the onions and the red bell pepper in small cubes.
2. Heat 2 tablespoons of oil in a medium to large pan.
3. Cook the onion and red bell pepper cubes in the pan. Stir occasionally. Wait until the onions are transparent and the bell pepper cubes are tender.
4. Now put the ground beef in the pan. Season with ground cumin, black pepper, paprika, and salt.
5. When the meat is cooked, add 2 oz. of water to the pan. Stir the mix.
6. Sprinkle 1 tbs of flour on top of the mixture, stir it and check for consistency. If the mixture is not consistent enough, you can add more flour to thicken it. The idea is to "unify" all the ingredients and make it easy to handle.
7. Chop the hard-boiled eggs into small pieces, add them to the mix and stir.
8. Let it cool down for a couple of minutes.
9. Put the empanadas discs on a clean surface, and put 1 tbs of the mixture in the center of them.

9. To seal the empanadas follow [this tutorial](#). If you want something simpler, just use a fork instead to press the borders.
10. Put all the sealed empanadas on a tray and place them in the oven at a temperature of 400 F.
11. When the dough becomes golden, take the empanadas out of the oven and let them cool down for 15 minutes.
12. The empanadas are ready to eat!



Sergey's Russian Potato Salad (Olivier)



This Olivier Salad (Russian Potato Salad) recipe is such a unique recipe. It's a traditional dish in Russian cuisine and served in most restaurants and at parties. This salad is commonly known as the Russian Salad or Olivye in the Ukrainian community. Olivier salad is popular around the traditional holidays of New Year's, Christmas, and Easter.



Sergey Guryakov
Lead Designer

Ingredients

- **3/4 lb meat, cubed**
- **3 potatoes, cooked and cubed**
- **3 carrots, cooked and cubed**
- **6 eggs, cooked and cubed**
- **3 dill pickles, cubed**
- **1 sweet onion, cubed**
- **1 cup frozen fresh peas**
- **1/2 english cucumber (or 2 small), cubed**
- **1 cup mayo**
- **1 tablespoon of dill or to taste**
- **Salt and pepper, to taste**
- **1/2 tsp sugar, optional**

Instructions

- 1. In a large pot, add potatoes and carrots. Cover completely with water. Bring to a boil and cook about 20-25 minutes or until a knife pierces through easily. (Don't overcook.)**
- 2. Remove carrots and potatoes from water, set aside to cool.**
- 3. In a small pot, add eggs, cover eggs with water and bring to a boil.**
- 4. Cook eggs 8-10 minutes.**
- 5. Cube all of the ingredients - consistency of cut is really important for texture.**
- 6. Combine everything, mix. Add mayo to taste. You may need a little more than 1 cup, depending on sizes of your ingredients.**
- 7. Season with salt, pepper and sugar. Add fresh dill, mix.**

Tips & Notes

- Adding vinegar prevents the potatoes from falling apart. The vegetables won't taste vinegary, but they'll hold their shape perfectly.
- Cooked chicken, ham, or bologna work well, but you can also use summer sausage, or any smoked sausage.
- You can also use green onions or shallots instead of sweet onions.
- For more crunch, you can add apples of a sweet variety



Katy's Pomegranate Quinoa Salad



This quinoa salad is super festive with red and green colors and winter spices. Ever since my mom started eating whole-food plant-based a few years ago, she and I have been experimenting with recipes that will go over well at family potlucks while giving options for vegans. This one was a hit! I'd love to experiment with adding peppers, tomatoes, or chopped oranges next time I make it.



Katy Stalcup
Director of Marketing

Ingredients

- 4 cups cooked quinoa (about 1 $\frac{1}{3}$ -1 $\frac{1}{2}$ cups dry)
- 1 cup pomegranate seeds
- 4 chopped scallions
- 1 cup chopped parsley
- $\frac{1}{2}$ cup toasted sliced almonds
- $\frac{1}{2}$ orange- zest and juice
- $\frac{1}{3}$ cup olive oil
- $\frac{1}{2}$ teaspoon salt, more to taste
- $\frac{1}{4}$ teaspoon cracked pepper
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon allspice
- 1-2 chopped avocados (optional)

Instructions

1. Place cooked quinoa, pomegranate seeds, scallions, parsley and almonds in a medium bowl.
2. Toss with olive oil, orange juice and zest, salt and spices.
3. Taste and adjust salt. Gently fold in the avocado right before serving (or serve the avocado on the side, if you want to keep leftovers)

Tips

- My favorite way to deseed a pomegranate is with a wooden spoon

Euan's Buttermilk Biscuits



These super quick and easy biscuits are such a hit and are super versatile. You can make the dough ahead of time, freeze it, and then bake it just in time for you to enjoy. They will go just as well with gravy and Christmas dinner and they will with butter and jam at tea time. Once you've made them a couple times, play around with different flavorings. A favorite of mine is a nice aged cheddar grated in before you add the buttermilk, and then served with a hot honey and butter.



Euan Howard-Sorrell
Onboarding Specialist

Ingredients

- 2½ teaspoons baking powder
- 2 teaspoons kosher salt
- 2 teaspoons sugar
- ¼ teaspoon baking soda
- 3½ cups all-purpose flour, plus more for surface
- 1 cup (2 sticks) very chilled unsalted butter, cut into ½-inch pieces, plus more, melted, for brushing
- 1 cup chilled buttermilk

Instructions

1. Preheat oven to 425°. Pulse baking powder, salt, sugar, baking soda, and 3½ cups flour in a food processor to combine. Add chilled butter and pulse until the largest pieces of butter are the size of a pea. Transfer to a large bowl and gradually drizzle buttermilk over top, tossing with a fork as you go to incorporate. Knead mixture a few times in bowl until a shaggy dough forms (mixture will look a little dry), then turn out onto a clean surface and pat into a 1"-thick square.
2. Using a knife or bench scraper, cut dough into 4 pieces. Stack pieces on top of one another, sandwiching any loose dry bits of dough between layers, and press down to flatten. Lift up dough with bench scraper and dust surface with flour. Roll dough into a 1"-thick rectangle and trim a thin border around sides of dough to create clean edges. Cut into a 4x3 grid to make 12 biscuits (don't reroll scraps). Transfer to a parchment-lined baking sheet, spacing 2" apart; freeze 10 minutes.

3. Brush tops of biscuits with melted butter and place in oven. Reduce oven temperature to 400° and bake biscuits until deep golden brown on bottom and golden on top, 20–25 minutes.

Do Ahead: Biscuits (unbaked) can be made 1 month ahead. Freeze, uncovered, on baking sheet until solid, then transfer to a resealable plastic bag. Do not thaw before baking, but add a few minutes to baking time.



Taylor's Butternut Squash & Apple Soup



When I was growing up, my dad would make butternut squash soup every fall and winter. As a child, I hated it, and would suffer through my obligatory 3 bites whenever it was served. However, it's now become one of my favorite soup recipes and I've found ways to make it my own. I find that roasting the squash ahead of time deepens the flavor, but if you're short on time you can toss the squash into the pot raw (just allow extra time for it to soften before adding your stock). Plus, it's versatile – you can curl up with a large bowl this soup and a slice of toast on the side for a cozy dinner, or you can serve a smaller portion as a first course of a family holiday dinner!



Taylor Kniffin
Director of Customer
Success

Ingredients

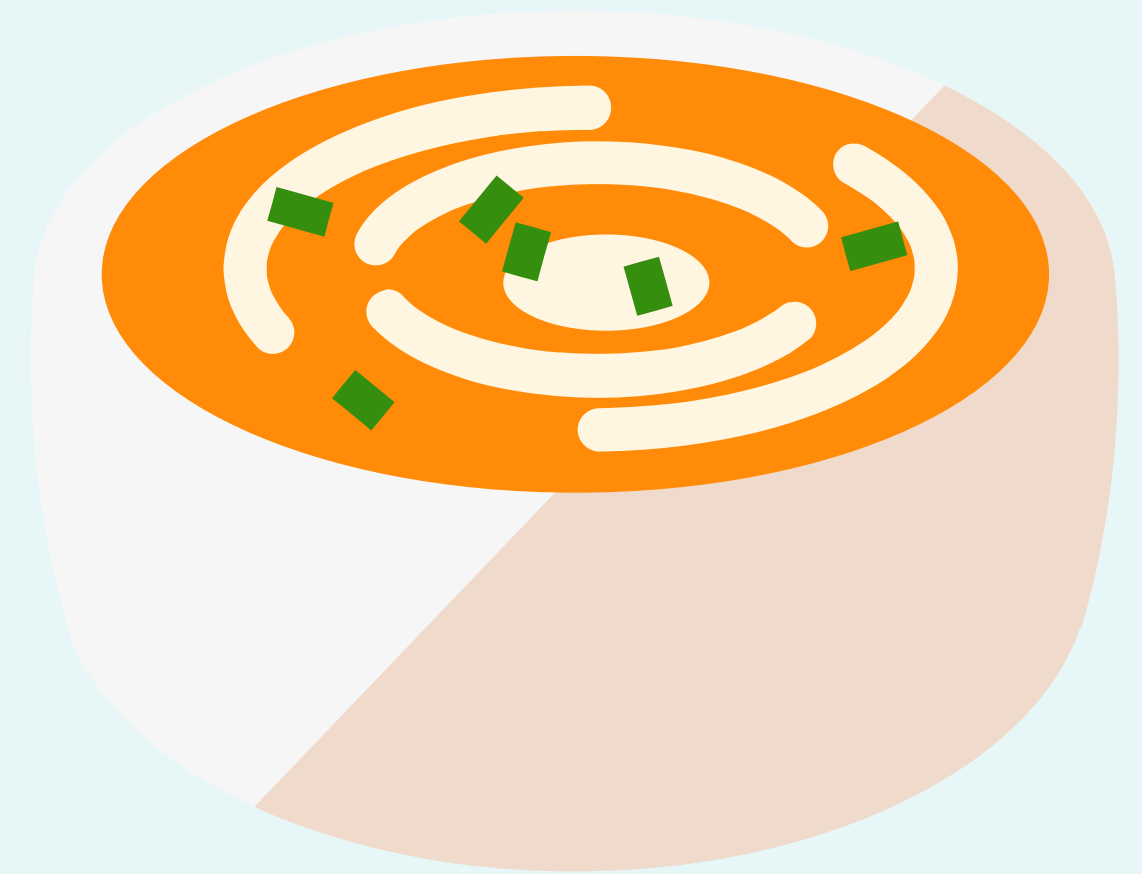
- **2 medium/large or 3 small butternut squash (about 4 cups, roasted), peeled and cubed**
- **2 granny smith apples, peeled and cubed**
- **4 cups of stock (chicken or vegetable)**
- **1 onion, sliced**
- **3 cloves of garlic, sliced**
- **1 tsp ginger (fresh or ground)**
- **1 tsp nutmeg**
- **1 tsp cinnamon**
- **1/4 milk or heavy cream**
- **4 tbs butter (optional, for serving)**
- **Fresh sage (optional, for serving)**
- **Olive oil**
- **Salt & pepper**

Instructions

- 1. Preheat oven to 425°**
- 2. Arrange cubed squash on a cookie sheet. Drizzle with olive oil, salt, and pepper.**
- 3. Roast for 30-40 min, or until browned (this step can be done up to a day in advance)**
- 4. In a large pot on medium-high heat, drizzle olive oil and toss in your onions. Season with salt and pepper and allow to soften (about 5 min).**
- 5. Add your apples and garlic to the pot and continue to stir until apples soften.**
- 6. Add your roasted butternut squash to the pot and stir to combine all ingredients.**
- 7. Pour in the stock and turn heat to low. Let simmer for 15-20 min.**
- 8. Remove from heat and pour contents into a food processor (depending on the size of your food processor, you may need to do this step in 2 batches). Blend until smooth.**

9. Return soup to the pot and put on a low heat. Mix in ginger, nutmeg, cinnamon, and the milk or cream, stirring after each addition. Taste and add more salt and pepper, as needed.

10. Before you're ready to serve, toss the butter into a small sauce pan on low heat. Stir continuously until the butter has browned, about 5 min. When serving, drizzle browned butter on top of each soup bowl and place 1-2 leaves of sage on top.



Darryl's Favorite Lasagna



I chose this recipe as I come from a big family that looks for meals that can serve large portions or save for another day! Lasagna is one of my favorite foods!



Darryl Henry
Customer Support
Specialist

Ingredients

- ½ pounds lean ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 teaspoon dried oregano
- 2 tablespoons brown sugar
- 1½ teaspoons salt
- 1 (29 ounce) can diced tomatoes
- 2 (6 ounce) cans tomato paste
- 12 dry lasagna noodles
- 2 eggs, beaten
- 1 pint part-skim ricotta cheese
- ½ cup grated Parmesan cheese
- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1 pound mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

Instructions

1. **Step 1** In a skillet over medium heat, brown ground beef, onion and garlic for 5 minutes; drain fat. Mix in basil, oregano, brown sugar, 1 1/2 teaspoons salt, diced tomatoes and tomato paste. Simmer for 30 to 45 minutes, stirring occasionally.
2. Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook for 5 to 8 minutes, or until al dente; drain. Lay noodles flat on towels, and blot dry.
3. In a medium bowl, mix together eggs, ricotta, Parmesan cheese, parsley and 1 teaspoon salt.
4. Layer 1/3 of the lasagna noodles in the bottom of a 9x13 inch baking dish. Cover noodles with 1/2 ricotta mixture, 1/2 of the mozzarella cheese and 1/3 of the sauce. Repeat. Top with remaining noodles and sauce. Sprinkle additional Parmesan cheese over the top.
5. Bake in the preheated oven 30 minutes. Let stand 10 minutes before serving.

Talal's Pakistani BBQ Chicken



This recipe has never failed me at a BBQ. I never have any leftovers :(



Talal Munzar
UX/UI Developer

Ingredients

- **1 whole chicken cut into legs and thigh pieces (or regular pieces) (or four large leg pieces/thigh pieces)**
- **1 1/2 tsp salt**
- **1 tsp black pepper powder**
- **1 tsp Cumin powder**
- **2 tsp Red chili powder**
- **1/4 tsp Turmeric powder**
- **2 tbsp Lemon Juice (make sure you got the lemon because it adds juiciness to the chicken)**
- **2 tbsp Vinegar (you can choose to swap this out for similar substitutes, or leave out)**
- **1/2 tsp Garam masala**
- **1 tbsp Garlic paste**
- **1 tbsp Ginger paste**
- **1 tsp Coriander powder**
- **2 tbsp oil (Split up, 1 tbsp for the marinade, 1 tbsp for the cooking) (vegetable oil preferred, but you can use any of your choice)**
- **3 pinches of orange food color (just for that color, skippable)**

Prep

Ideally do the prep the night before the barbecue!

- 1. This is important: Use a knife to cut horizontal cuts on your chicken pieces make sure all the marinade can go right in.**
- 2. Mix all ingredients in a bowl to make your marinade.**
- 3. Rub the marinade generously on all of the chicken pieces. Make sure you cover all cuts and edges.**
- 4. Cover the chicken and refrigerate for 8 hours or overnight. (The longer the better!)**
- 5. Take out the chicken 20 to 30 mins before cooking.**

Cook

Use an outdoor grill!

- 1. Grill it till you see a nice charred look. Use the remaining oil with a brush to keep coating the chicken with oil every 5 to keep the juices sealed in.**
- 2. Flip the chicken every-time you coat it with oil. It will roughly take about 20 mins to be done.**

Adam's One Pot Buffalo Chicken Pasta



My wife and I recently found this recipe and absolutely love it. It's incredibly cheesy with just a little spice and perfect for any occasion. Also very little cleanup required! Originally found on [The Cozy Cook](#).



Adam Daniels
Software Developer

Ingredients

- 1 large boneless skinless chicken breast, equal to 1 lb.
- ½ cup blue cheese dressing, can sub ranch
- 2 Tablespoons butter, separated
- ½ cup yellow onion, diced
- 1 stick celery, diced
- 3 cloves garlic, minced
- 14.5 oz. diced tomatoes, undrained, (1 can)
- 4 cups chicken broth
- 1 lb. penne
- 1/2 cup buffalo sauce
- 8 oz. cream cheese, softened and cubed
- 1.5 cups cheddar, shredded
- 1 cup mozzarella, shredded
- 1 pinch red pepper flakes, optional
- 2 tablespoons cold butter, optional

Instructions

1. Place chicken in a pot of water and bring to a gentle boil. (A gentle boil ensures that the chicken doesn't become tough.) Cook for 15 minutes, until cooked through. Remove and use two forks to shred. Toss with blue cheese dressing and set aside.
2. Melt butter in a large high-walled skillet over medium heat. Add the onions and celery. Cook for 5 minutes, until softened. Add the garlic and cook for 1 more minute.
3. Add the undrained diced tomatoes and chicken broth. Bring to a boil and add the pasta. Submerge the pasta into the liquid and let it come back up to a boil.
4. Cover and let it boil for 10-13 minutes, or until al dente. Refer to box for guidance on cooking time. Don't cook any more than al dente as we will be keeping it over low heat until the sauce is thickened. Lift the lid and run a silicone spatula underneath the pasta a few times throughout cooking to ensure the pasta doesn't stick. Test a pasta noodle for doneness before proceeding.

5. Reduce heat to low. Add the buffalo sauce, cubed cream cheese, and shredded cheese. Use a silicone spatula to gently stir. The sauce will seem thin at first, but it continues to thicken as it stands, and will thicken further at the next step.
6. Add the shredded chicken and red pepper flakes.
7. Optional: Once sauce is near your desired consistency, swirl in 2 Tablespoons COLD butter.



Aisha's Bacon and Cheese Quiche



Finding quick and easy ways to bring my farm's bounty to the table is a priority for my family and this recipe makes good use of our hen's hard work. You can add other fillings as you see fit – play around with adding veggies or other types of meat. It all works well. Enjoy!



Aisha Lewis
Sales Executive

Ingredients

- Frozen pie crust
- 4 Large Farm Fresh Eggs
- 1/2 Cup Shredded Cheddar Cheese
- 1/2 Cup Shredded Colby Cheese
- 1/2 Cup Shredded Pepper Jack Cheese
- 8 slices bacon- precooked and crumbled
- 1 cup of milk
- 1/4 tsp salt
- 1/4 tsp black pepper

***Note- you can use any shredded cheese you prefer, as long as it equals 1.5 cups**

Instructions

1. Take the pie crust out of the freezer at least 20 minutes before baking.
2. Cook and crumble bacon strips.
3. Preheat oven to 350 degrees.
4. Slightly beat eggs with salt and pepper.
5. Add milk to the egg mixture.
6. Place bacon pieces at the bottom of the pie crust.
7. Sprinkle the cheese over the bacon.
8. Pour the egg/milk mixture into the pie crust.
9. Place on a cookie sheet and bake for 45 minutes.
10. Cool for 10 minutes then serve.

Chris's Banana Bread



My family loves making banana bread around the holidays. It's great as a dessert or the next morning with a cup of coffee!



Chris DiAntonio
Revenue Operations
Manager

Ingredients

- 2 to 3 medium very ripe bananas (mashed)
- 1/3 cup butter
- 1/2 teaspoon baking soda
- 1 pinch salt
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour

Instructions

1. Preheat the oven to 350°F
2. Mash the ripe bananas until completely smooth
3. Stir the melted butter
4. Mix in the baking soda, salt, sugar,
5. Add the beaten egg and vanilla extract
6. Lastly mix in the flour
7. Pour into a greased loaf pan
8. Bake for 50 minutes to 1 hour



Sara's Pumpkin Dessert



This has become a Thanksgiving tradition that started with my Grandma Bernice and now my daughter is making it.



Sara Mooney
Director of
Professional
Services

Ingredients

- 1 29 oz can 100% pure pumpkin
- 4 eggs
- 3 oz of evaporated milk
- 1 1/4 cup of sugar
- 2 teaspoons of pumpkin spice seasoning
- 1 teaspoon of salt
- 1 box of dry yellow cake mix
- 2 sticks of butter
- 1 cup of chopped pecan

Instructions

1. Preheat oven to 350°
2. Mix the below ingredients and pour into a 9x13 greased pan
3. 1 29 oz can 100% pure pumpkin
4. 4 eggs
5. 3 oz of evaporated milk
6. 1 1/4 cup of sugar
7. 2 teaspoons of pumpkin spice seasoning
8. 1 teaspoon of salt
9. Sprinkle on top 1 box of dry yellow cake mix
10. Melt 2 sticks of butter on top of the mixture
11. Bake at 350 for 40 minutes
12. At 40 minutes place chopped pecan on top and then put back in the oven for an additional 15 minutes.
13. Eat as-is, or enjoy with cool whip or ice cream.

Taylor's Rum Balls



This is a favorite from my wife's great grandmother!

Ingredients

- 3 cups vanilla wafers, crushed
- 1 tablespoon cocoa
- 1 cup powdered sugar
- 1 cup crushed walnuts
- 1 tablespoon light corn syrup
- 6 (or more) tablespoons rum or brandy

Instructions

Mix all, shape into balls and roll in sugar.



Taylor Stein
Co-founder & Co-CEO

Megan's Christmas Cookie Bars



My mom and I host an annual cookie swap party each year with my aunts and my cousins. It's known to get slightly competitive so I always whip up my Christmas cookies bars for the event because they are super easy, taste great, and is an award-winning recipe in my opinion!



Megan O'Malley
Customer Success
Manager

Ingredients

- 1/2 cup unsalted butter
- 2 cups packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 cups all-purpose flour
- 1 cup Christmas M&Ms or your favorite color
- 1/2 cup Christmas sprinkles (optional), use jimmies for best results

Instructions

1. Preheat oven to 350. Line a 9x13 pan with foil and spray well with cooking spray
2. Mix butter and brown sugar with a stand or a hand mixer until crumbly. Mix in eggs and vanilla until smooth. Mix in salt, baking powder, then flour. Stir in M&Ms and sprinkles.
3. Spread in prepared pan. The mixture is wet so it's best to spray your hands with cooking spray and then smooth the dough with your hands to get an even layer. Top with remaining mix-ins.
4. Bake for about 22-25 minutes until they start to turn golden. Err on the side of under baked with these - they'll finish baking as they cool and you don't want them over baked. Slice into bars.
5. Store in an airtight container for up to 4 days or freeze for up to a month.

Hashim's Sabayah



My mom would make this for us every Eid and it had been a tradition since as long as I can remember. I used to bring some to my choir class in high school and everyone looked forward to it every time. I had to learn how to make it myself because I would miss it when I was in college for Eid. This is a Yemeni dish that also has another name, Bint al Sahn, which translates to “daughter of the plate”



Hashim Al-Battah
Product Operations
Analyst

Ingredients

- **Dough**
 - All-purpose flour (3 cups)
 - 1 egg
 - Dash of nigella seeds
 - Salt to taste
- **Rest of ingredients:**
 - 1 1/2 stick of salted butter
 - 16 in pizza pan baking pan
 - Honey (on the side)
 - Any type of oil (I use canola)

Instructions

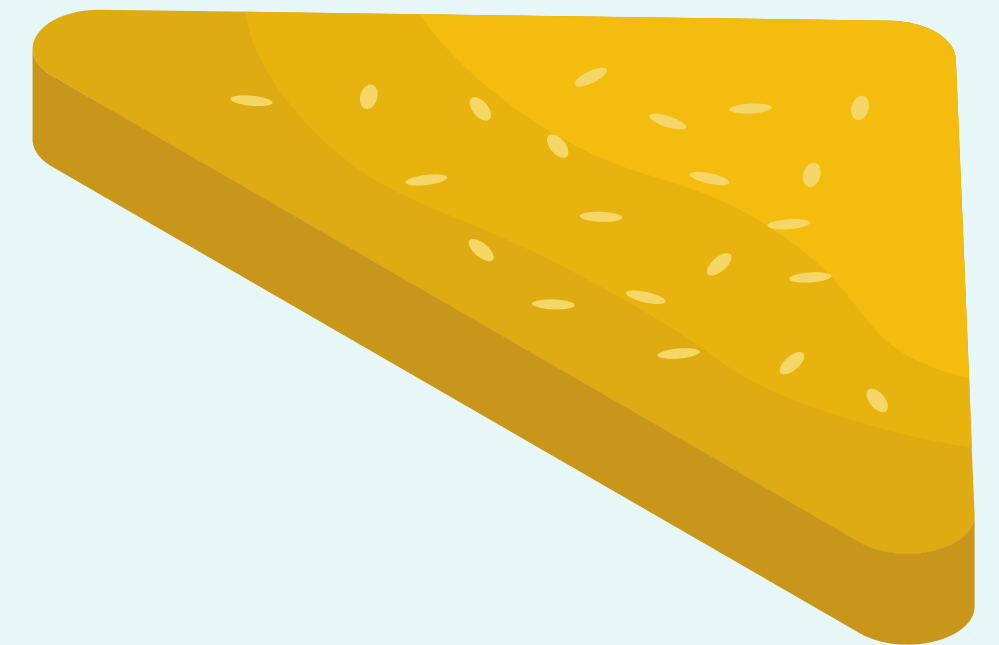
1. Clarify the butter by melting it in a pan over medium heat until it starts bubbling and becomes golden/light brown. make sure it doesn't burn and that you're stirring it constantly.
2. Mix dough ingredients and knead until it feels soft.
3. Put a small layer of flour on the baking pan, then cut the dough into golf ball-sized pieces (about 13-15 balls) using your choice of oil, then place onto the baking pan
4. Now leave the dough balls to rest for at least 15 minutes at room temperature. You'll know it's ready if you press it with your finger tips and it doesn't form back to its original shape
5. While waiting on dough to rest, smear a very thin layer of butter on the pizza pan, then leave pan in the fridge to cool for at least 10 minutes

6. Take out the plate from the fridge and take one dough ball and stretch it across the edges of the pizza pan. You can use your hands or a rolling pin. Once you've done one layer, spread some clarified butter all over the top of that layer. Then repeat the step again with another roll of dough. You will end up with multiple layers, it's okay if some tear as you stretch it. On the last layer, be generous with the clarified butter.

7. Now leave the pizza pan in the fridge for at least 1 hour (best overnight).

8. Preheat oven to 400-500°F depending on your oven (you want the top and the bottom to cook evenly, while the center stays soft). Place the pizza pan in the middle rack and let it bake for 15-20 minutes or when it turns golden brown on the top and bottom. Be careful, as it can burn easily so you must pay attention.

9. Cut into desired sized pieces and serve with honey (as a dip) and some tea of your choice (preferably black tea).



Nick's Apple Tarte au Citron



Nobody in my family likes lemon desserts, so naturally I make this and get to eat it all myself. While seemingly light and refreshing, the tart has enough butter in it to stop a heart cold. The last step of the recipe is my doctor's phone number. You can substitute any apples of your choice and the info for your own cardiologist.



Nick Luskin
Engineer

Ingredients

- Pastry crust (homemade is best)
- 4 eggs
- 1 cup sugar
- Zest & juice of 2 lemons
- 9 tbsp melted butter
- 4 apples
- 2 tbsp dark brown sugar

Instructions

- Roll and place chilled dough or store-made crust in tart pan and press in
- Chill for 30 minutes
- Preheat oven to 400°F

For filling:

- Beat eggs, sugar, lemon zest and juice together
- Stir in melted butter
- Grate 2 of the apples into the mixture using a cheese grater and mix well

- Pour the mixture into the chilled tart crust and level
- Thinly slice the remaining two apples and arrange in a ring along the outer edge of the tart
- Sprinkle with brown sugar
- Place on baking sheet and bake for 40-50 minutes or until the center is firm to the touch and apples are tinged brown

Bethany's Chocolate Chip Cupcakes



My Grandma would always make these cupcakes for the holidays! I always had to eat them fast before my dad or brothers got to them!



Bethany Pohjala
Customer Support
Specialist

Ingredients

- Butter
- Granulated Sugar
- Brown Sugar
- Vanilla
- Eggs
- Flour
- Baking Soda
- Salt
- Chocolate Chips
- Crushed Nuts

Instructions

- **Combine and beat until creamy:**
 - 1/2 cup butter
 - 6 tablespoons granulated sugar
 - 6 tablespoons of brown sugar
 - 1/2 teaspoon vanilla
 - Beat in 1 egg.
 - Ad 1 cup plus 2 tablespoons flour, 1/2 teaspoon baking soda, 1/2 teaspoons salt.
 - Put 1 tablespoon of mixture in cupcake pans. Bake for 10-12 minutes. 375 degrees.
- **While that is baking, do the following:**
 - Combine 1/2 cup brown sugar, 1 egg, and 1/8-teaspoon salt. Beat until thick. Stir in 1 small package chocolate chips, 1/2 cup crush nuts, and 1/2 teaspoon vanilla.
 - Put 1 tablespoon of this mixture over each cupcake. Put back in the oven and bake for 15 more minutes.
- **Makes about 15 cupcakes.**

Hector's Dominican Flan



My mom loves baking and used to make this recipe for us all the time. Now one of my daughters has carried on the tradition.



Hector Minaya
Integrations Lead

Ingredients

- 6 Eggs
- One tbsp vanilla
- 3/4 cup sugar
- 1 cup water
- 1 can of condensed milk
- 2 cans of Carnation milk
- 1 tsp salt

Instructions

1. Heat sugar in small, heavy-duty saucepan over medium-low heat, stirring constantly, for 6 to 8 minutes or until dissolved and caramel-colored. Pour onto bottom of 9-inch-round cake pan; quickly swirl around bottom to coat.
2. Place evaporated milk, salt, eggs and vanilla extract in blender or bowl. Blend until the ingredients are fully incorporated. Pour into prepared pan. Place pan in a larger pan; fill roasting pan with warm water to about 1-inch or 2 depth.
3. Preheat oven to 350° F.
4. Bake for 50-60 minutes or until knife inserted near center comes out clean. Remove flan from water. Cool on wire rack. Refrigerate for 4-5 hours or overnight.

Jeff's Classic Tiramisu



Tiramisu is a family favorite – specifically of my Nana Gilda's, where I inherited my sweet tooth from. If you want to do it right, you'll eat the entire cake in one sitting (just like Gilda would).



Jeff Issner
Co-founder & Co-
CEO

Ingredients

- 8 oz. of mascarpone
- 2 medium eggs
- 2 tablespoons of granulated sugar
- About 1 cup of espresso, or as strong of coffee as you can find
- Package of lady fingers
- Unsweetened cocoa powder

Instructions

1. Make your espresso, and place it along with all of the mixing tools in the fridge ahead of time (this will help the eggs whip better).
2. Separate the yolks from the whites, and whip the whites to stiff peaks with electric mixer at the highest setting. Put the whipped whites in the fridge.
3. Whip the egg yolks with the sugar in a separate bowl until the mixture turns white and fluffy.
4. Add the mascarpone to the egg yolks and mix for 10-15 seconds on a low setting until the mixture becomes thick and creamy. At this stage you can add some alcohol (brandy, amaretto or whatever keeps you warm at night) to the cream and/or the coffee.
5. Finally, VERY gently fold the egg whites into the mascarpone cream.

6. Take an 8x8 baking pan and start assembling into 4 layers:

- Ladyfingers lightly soaked in coffee (recommend doing this with the coffee poured on a flat dish, about 2 seconds per side)
- Half the cream
- Ladyfingers soaked in coffee
- The remaining cream

7. Sprinkle the top with unsweetened cocoa powder. Cover and leave in the fridge for 24 hours.

