



HOLIDAY DISH

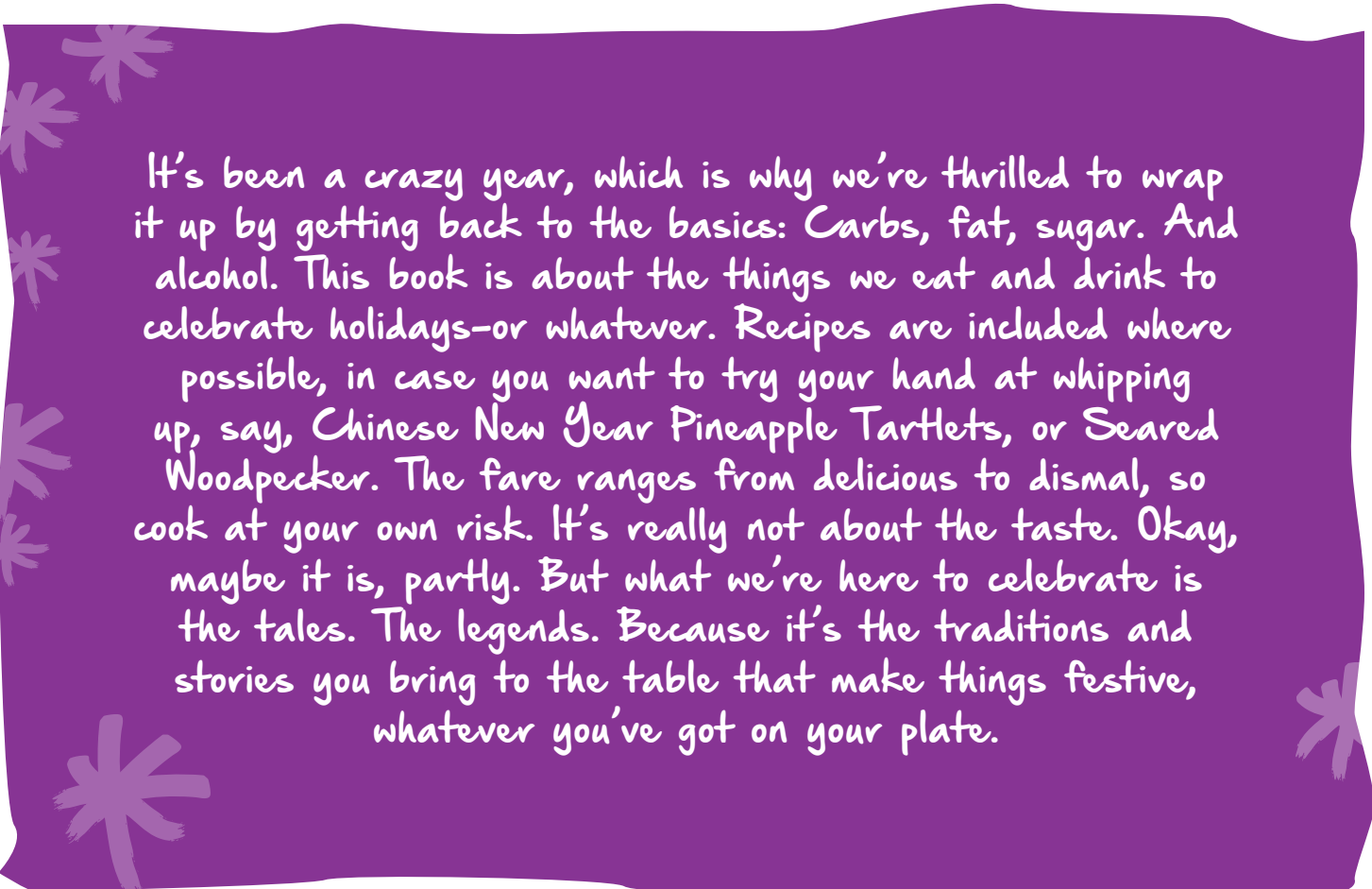
* Introworks & friends
talk festive food



THE GOOD, THE BAD,
AND THE DOWNRIGHT INEDIBLE



GREETINGS
FRIENDS!



It's been a crazy year, which is why we're thrilled to wrap it up by getting back to the basics: Carbs, fat, sugar. And alcohol. This book is about the things we eat and drink to celebrate holidays—or whatever. Recipes are included where possible, in case you want to try your hand at whipping up, say, Chinese New Year Pineapple Tartlets, or Seared Woodpecker. The fare ranges from delicious to dismal, so cook at your own risk. It's really not about the taste. Okay, maybe it is, partly. But what we're here to celebrate is the tales. The legends. Because it's the traditions and stories you bring to the table that make things festive, whatever you've got on your plate.

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My Scottish grandmother used to make this dish, and my mother and uncle enjoy it to this day. My generation...not so much. You'd think anything with that much butter and cream would be outstanding. This is not. It's pretty horrible. The butter and cream is supposed to hide the fishy taste of smoked cod. It doesn't. Thankfully it's only served once a year, and I'll gladly give my uncle my serving if he's in town.

Since I asked for the recipe my mom got all excited, and I'm worried this year she'll double the quantity.

Bob Freytag is Co-founder of Introworks.

Bob's mom's FINNAN HADDIE

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could-be-moonshine COBBLER



I went canoe camping once and wanted some Dutch oven cobbler, channeling my scouting days. Forgot all the ingredients except for the filling and cake mix, and didn't feel like walking back down to the river to get more water. All we had was moonshine, beer and Sprite.

Made do with what I had.

Still never made cobbler with moonshine but someday I might.

Jeff Hoffman is Marketing Director
at Bovie Medical.

Recipe on pg. 39



super romantic


TUNA CHEESIES

Elizabeth: Growing up, my dad would make these for our family about twice a month, usually on Fridays. Now, my fiancé and I make them because his Dad made them for him too!

Introworks: Awwwwwwwwww!

Elizabeth Swanson manages finance and admin at Introworks and is marrying her fellow Tuna Cheesie lover, Steve, on May 13.

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I always thought my mom made the best chocolate chip cookies, better than any other chocolate chip cookie around. I thought she had a special recipe. And I was older than I like to admit before I realized her special recipe was the Toll House one on the back of the chocolate chip bag. So instead of a recipe that everyone already has, here is my **SECOND** favorite cookie for Christmas

Ellen is Senior Marketing Communications Manager at Medtronic.



Recipe on pg. 39



ellen's second
favorite
**MOLASSES
COOKIES**

no kahlua

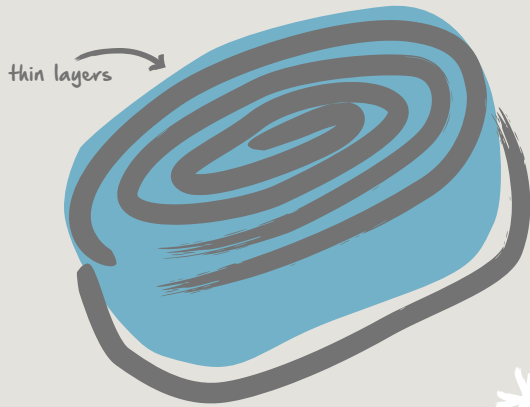


only-the-classic PECAN PIE

When my parents were younger, my mom took my grandma's pecan pie recipe and tried to mix things up a bit. It's a very simple recipe and so Mom thought she'd make it more fancy. I think she added Kahlua or some form of alcohol. That didn't work. Not at all. My dad said 'My mom cooks better than you.' That was that. Now we only make the classic.

Katie Mann is a Marketing Communications Manager at Dow.

Recipe on pg. 40



POTICA
say "po-tee-tzah"

For Eastern European families like mine, Potica is the quintessential holiday treat. Key fact: It's pronounced poh-**TĒE**-tzah (Once when I was at a funeral somebody offered me some **POT-ih-kah**. Novice!) Christmas, Easter, weddings, funerals - if there's not potica on the table, it's not a celebration. Potica is tricky to make, because the dough has to be pulled out super thin in order to get the waluty filling deliciousness in every bite.

Nancy Chesser is an Account Director at Intraworks.

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chinese
new year

PINEAPPLE TARTS

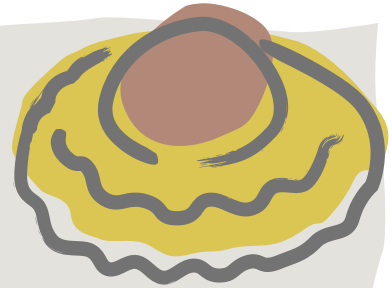
Chinese New Year is a time of family gatherings and feasting, with a lot of superstitions and desire for auspicious associations. One significant Chinese New Year feature is pineapple tarts. Pineapple in Chinese dialect sounds like "come, prosperity!" (wang lai) and their golden hue reinforces this association with wealth.

Most grandmothers and mothers who bake have their own secret recipe. **With all the visiting to each other's homes that gets done, there is a fair amount of competition as to who makes the better pineapple tarts.**



Recipe on pg. 41

Of course, my favorite is my mum's recipe. Her short crust pastry is very buttery and crumbly and there's always a generous lump of pineapple jam perched atop each sinful tart.



Given the difference in humidity between Singapore - where my mum lives - and the U.S. where we are, I had to adjust the moisture in her recipe to get the texture right. Make a test batch following the recipe below and then adjust for wetness depending on how the tarts turn out for you.

Linda Lim is a Global Business Communications Lead at Dow and a native of Singapore.

This is a recipe I make every New Year's Eve. My husband is an avid fisherman, so we always have fresh crappies and/or walleye in the freezer. The recipe was created by Lucia Watson, owner of Lucia's in Uptown, a passionate outdoorswoman and angler.

Paula Bilitz is Director of Group Marketing at Securian.



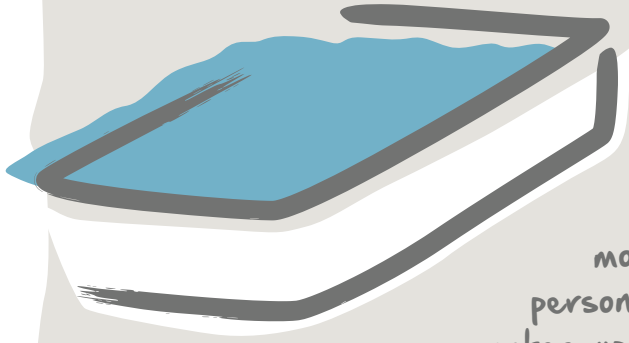
WALLEYE

casserole

Recipe on pg. 42

italian

ORE-IDA FRITTATA



I am addicted to egg bakes. We have an egg bake of some sort every year on Christmas morning. My husband is an extreme morning person, so he gets it in the oven before everyone wakes up. This particular recipe comes from the back of an Ore-Ida bag haha. It's one of our favorites!

Ellie Walradth is the Marketing Communications Director at PeopleNet.

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Introworks: Matt, how did you happen to pick this recipe?

Matt Fahrner: It's my daughter's. We were sitting around struggling to think of a recipe for this book, and my daughter came up with this one so we went with it.

INT: Is it good?

MF: I don't know.

INT: Have you ever tried it?

MF: Not one bite.

INT: Why not?

MF: I don't like that crap.

INT: What would be a preferable holiday treat for you?

MF: My dad's venison jerky.

Julia Fahrner's
**CANDY
CANE FUDGE**



Recipe on pg. 43



secret
**VENISON
JERKY**

INT: How does your dad make his jerky?

MF: Well, you get a deer. You skin and debone the deer and grind it up. Then you load it in sort of a caulking gun type thing. That's what forms it. Then season and cure it and smoke it.

INT: Do you have any idea what he seasons it with?

INT: I have no idea. That's a secret.

Matt Fahrner designs, directs operations and pretty much runs the show at Introworks.



vintage mcmillan

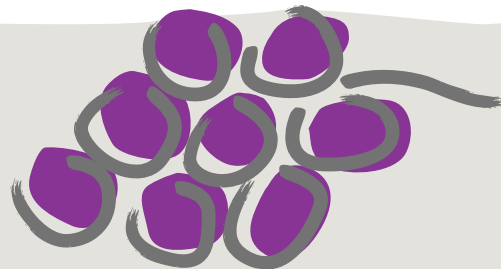
HOLIDAY WINE

My dad's recipe.

1. Research Minnesota-hardy grape varieties. Talk to wine experts. Buy equipment.
2. Learn and deploy wine-making vernacular for use in casual settings, so as to appear knowledgeable.
3. Grow a vast grape arbor in your yard. Place a small bench or chair, preferably crafted from your own grape vines, at the center of the structure.
4. Allow a few years for the arbor to develop.
5. Harvest grapes, collecting them in buckets or bags you have laying around in your garage.



6. CAREFULLY juice the grapes, following the process that you have assiduously studied.
7. Store your wine in a big ole glass carafe-thingy at the designated temperature for fermentation in an attic or wet basement. Wait. For like 6 months.
8. Invite your friends to a holiday feast, where they will have the once-in-a-lifetime opportunity to taste your homemade wine.
9. Siphon the wine into sterilized wine bottles. Cork.
10. 3 hours prior to guests' arrival, pour a small sample into a glass to taste.
11. Get in car and drive immediately to the nearest liquor store. Disregard traffic laws.
12. Purchase 2 bottles of quality wine.



13. Upon arrival home, place purchased bottles in a sink filled with water. Let soak for several minutes.
14. Vigorously scrape the original labels from wine bottles with a butter knife until no more adhesive is visible.
15. Tear 2 strips of masking tape from a roll and adhere to the bottles.
16. Write "Holiday Wine" on the tape and number the bottles.
17. Welcome your holiday guests.

Mike McMillan is Co-founder and Chief Strategic Officer at Introworks.



the bowers' YORKSHIRE DINNER

Our Christmas tradition is from my British roots.

We have roast beef, seared to perfection on the Big Green Egg and then slow cooked, with Yorkshire Puddings.

I cannot share the family recipe. It's forbidden.

Editor's note: Observe that John has accidentally let slip the ancestral secret of his holiday specialty - a technique that, until now, has been closely held by the Bower family, most likely for centuries. Thanks John! Three words: Big Green Egg.

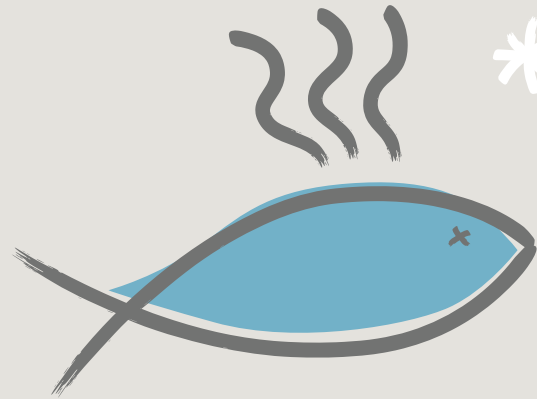
John Bower is the British-born VP, Sales and Marketing at PGC.
No accent though.



One of our family traditions was having lutefisk for Christmas Eve dinner. But from the moment my mom started making it (usually with her nose plugged), my brothers and I would complain about the smell. **It was horrible. My dad was the only one who ate it - and he LOVED it.** It was the one time of year my mom would agree to cook it - and it was all for my dad. The rest of us enjoyed Swedish meatballs instead - while making a big fuss about the lutefisk smell and wondering how he could possibly eat it. He would just smile and enjoy his Christmas "treat" all to himself. And we were ok with that.

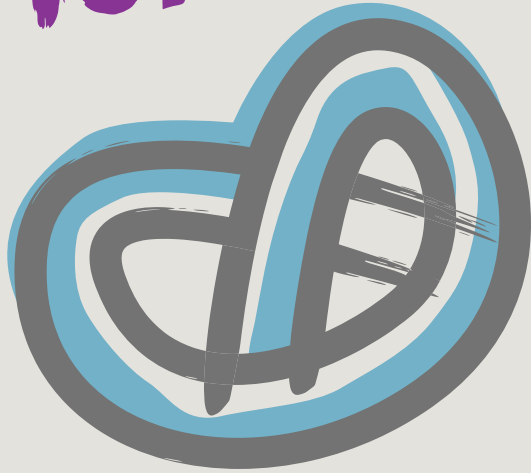
Lori Snyder is Lead Project Manager at Fresh Color Press.

Recipe on pg. 43



LUTEFISK!

emma's KITCHEN KRINGLA



This is a Norwegian cookie that I would help my mom make when I was growing up. The best ones are golden on the outside and warm on the inside, with the slightest taste of almond. We try to get together every year to bake them and drink baking juice, aka wine.

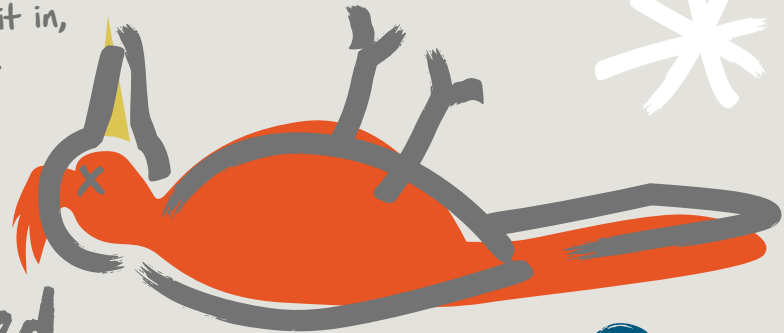
Emma Bica is a Sr. Marketing Communications Specialist at PeopleNet.

Recipe on pg. 43

My grandma Elaine, the oldest of 7, was in charge of taking care of her siblings while the parents were out. The kids were getting hungry, but none of the food in the house seemed terribly appealing. Remembering the woodpecker that had been drilling away at the ranch, she headed outside.

After trapping the pesky bird, stuffing it in a gunny sack and getting her brother Willy to do it in, she created this sib-satisfying dish.
Serves 7.

David Crow is a design dude
at Intraworks.



seared WOODPECKER

Recipe on pg. 43



TIPSY LADY RUM SLUSH

WARNING: This is tasty, addictive and may sneak up on you quickly. I served it at my neighborhood Christmas open house one year. It was gone in minutes. I had several tipsy elderly neighbor ladies staggering from my house and then calling me later (way later) the next day asking for the recipe!

The recipe came from my dear mother-in-law who passed in 2009. Ironically, she was not a drinker.

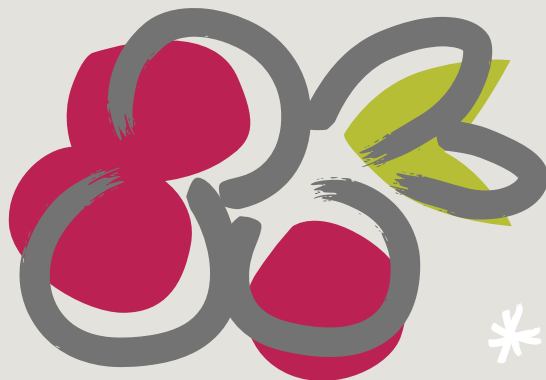
Michelle Kollander is a Digital Marketing Strategist at Apex.

Recipe on pg. 44

amanda's GRANDMA'S cranberry relish

When I was a kid growing up in Northern Wisconsin, we went on trips to cranberry bogs. To this day, every time I pass a bog, it makes me crave this dish. On Thanksgiving my grandparents from both sides would gather at my Grandpa and Grandma's home in northern Wisconsin on Swan Lake. My grandmother made the most spectacular feast and, possibly because of my affinity for bogs, my favorite dish was the cranberry relish.

Recipe on pg. 44



Recently my grandmother sold the house she called home for 50 years. But this recipe instantly transports me back to that big table with the smell of my grandfather's pipe tobacco lingering in the air.

Amanda Cahow is Director for the Upper Midwest Region for St. Jude Children's Research Hospital.



My brother and I were partridge hunting one fall and got two birds, which we brought back to the cabin to eat for lunch. Once the birds were prepped, seasoned and cooking in the pan, we lamented having such a small lunch. **Just then a partridge trying to escape something in the wild smacked into the kitchen window where we were cooking. Bam!** Unable to believe our good fortune, we dressed the unlucky bird and into the pan he went. We ate well.

Luke Logan is Director of Photography at Fast Forward Productions.



lucky luke's PARTRIDGE SURPRISE



Recipe on pg. 44

grandma's "delicious" FRUITCAKE



Luke Logan: My grandma's fruitcake was great. I loved it. I never understood fruitcake jokes.

Introworks: What was so special about your grandma's fruitcake? Do you know what's in it?

LL: Yes. But I don't want to reveal that exactly. Walnuts. Fake cherries. Those candied fruit things.

INT: That sounds just like every other fruitcake. What's the difference?

LL: It tastes good.

CARAMELS

a la flor

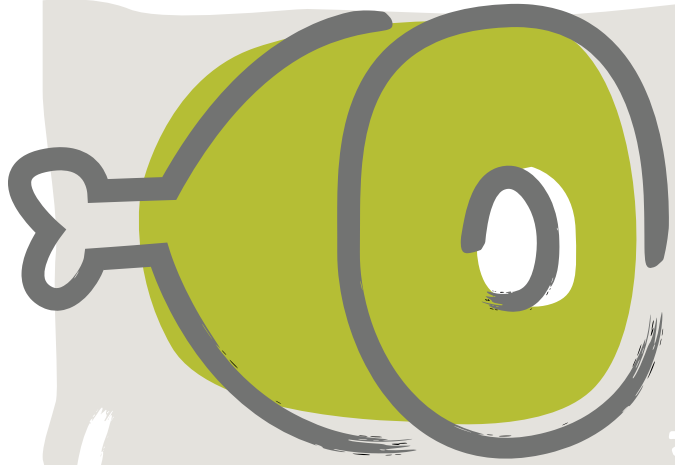


We always make like a jillion caramels, the little ones you wrap in wax paper. We get blisters on our fingers from twisting all that paper. As far as consistency goes, they vary from batch to batch. Sometimes they melt in your mouth. Sometimes they stick to your teeth. Just don't chew them because you could pull out a crown.

Anyway, now my mom's secret recipe is out of the bag. I hope she never sees it, or we're all doomed.

Jon Flor is an art director and FOI (friend of Introworks).

Recipe on pg. 44



BOILED DINNER

On holidays when Mom cooked a ham, she would save the bone for what came to be called "Boiled Dinner."

This byproduct of holiday cheer was frowned upon by many in my family, especially my sisters. **As soon as my mom plunked the hambone in the pot, the protests began. "Not Boiled Dinner!"** they'd groan. My mom chuckled, unperturbed, as the house steamed over with the smell of boiling cabbage.

Mom would put just about anything in the Boiled Dinner in addition to hambone and cabbage, but potatoes and carrots were the mainstay. My brother and I actually liked it, being meat and potatoes men from an early age. Plus my mom made homemade bread from scratch to go with it. That was the best part.

Mark Juckel is Senior Designer at Introworks.

edith's nearly
impossible

CREAM CANDY

My grandmother was famous for her melt-in-the-mouth cream candy. It takes just three ingredients including water, so you'd think it would be easy. Ha! That's exactly what lured the local ladies into attempting it themselves. My grandmother's neighbor, Delma Dudgeon, was particularly determined to crack the code. Inevitably she would turn up on my grandmother's doorstep, flushed and riled over yet another failed batch. "Edith, you give me the real recipe this time!" she'd thunder. My grandmother stoutly insisted the recipe was correct and complete, and she stuck by that story until her dying day.

Susan Reed is Creative Director
at Introworks.

Recipe on pg. 44



Introworks: Whose meatballs are better, yours or Ikea's?

Tony Tellijohn: My family's meatballs are way, way better.

INT: Do you eat any other Swedish stuff with those?
Like lingonberries?

TT: No, I'm not even sure whether there's any
Swedish in my family.

INT: What's in them?

TT: There's cream of mushroom soup in it.
There's whipping cream in it. It's rich.

INT: Those Swedes don't mess around.

TT: No they don't.

Tony Tellijohn is a digital marketing
guru and Introworks magnet partner
at Aktion Interactive.



Tony's SWEDISH MEATBALLS




This is a real crowd-pleaser on NYE.

It's my number one most requested dip recipe. Actually I stole the recipe from my sister-in-law. It's an easy crock pot set-and-go - you just can't forget to stir once in a while 😊 To the question, "Which drink goes best with it?" the answer is "Yes."





Katie Crawford is Marketing Communications Specialist at PeopleNet.

Recipe on pg. 45



katie's
**BUFFALO
DIP**



not-for-breakfast

BAGNA CALDA



Bagna Calda, pronounced “Ban-ya Call-da”, is a traditional dish from the Piedmont region of Italy.

It’s a warm dip, served and consumed in a manner similar to fondue. It’s made with a jillion cloves of garlic, a bunch of anchovies, olive oil and butter.

As my mother is 100% Piedmontese, my family served Bagna Calda for holidays throughout my childhood. And in case you think this garlic/anchovy masterpiece would cause a person to run swiftly in the other direction, bagna calda often elicited requests by friends and neighbors for the recipe. I can tell you first-hand, for the folks from the “old country” - Italian immigrants in the small Illinois town where my parents grew up - it was a staple. I have witnessed it consumed at breakfast. This is not recommended.

Mike McMillan is Co-founder and Chief Strategic Officer at Intraworks.

grandma
bertha's
**VODKA
SLUSHY**



I don't know what it is about my family, but we were hearty drinkers. There would always be a kids' table in the basement, where we'd drink what was considered a child-friendly beverage—dandelion wine in pastel Tupperware glasses.

We ate only the stuff we liked. Lima beans got wrapped in napkins and flushed down the toilet.

Vodka slush was a rite of passage. It was packed into big plastic Kemps ice cream tubs in the basement deepfreezer. You scooped it out with a spoon, put it in clear plastic cups and topped it off with Sprite.

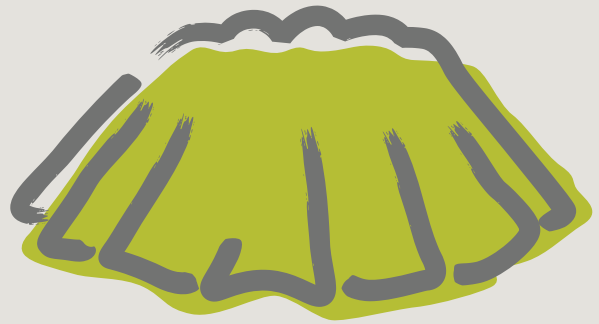
Then we'd go to midnight mass with our cousins and be very giggly.

Bonnie Hanson is an Account Director and Strategic Advisor at Intraworks.

Recipe on pg. 45

When I was a child, every year around Christmas time we'd go to Grandma's house and make cookies. My great aunt Etta would always make Sandbakkels. They were not my favorite. I don't know how many I would press in the mold, only to have an adult scrape it out because I put in too much dough.

Shannon Feldbruegge is a Client Services Engineer at Ideal Printing.



aunt etta's

SANDBAKKELS

Recipe on pg. 45



little carol's
**CHRISTMAS
CLUSTERS**

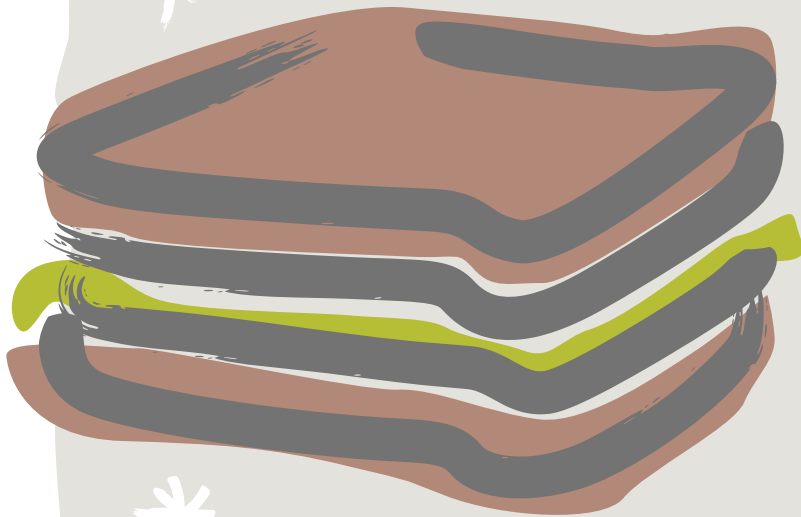
When I was little my aunt would come over for Christmas, and she and my mom would bake up a storm in our little kitchen. Mom would set up an old red card table on the blue shag carpeting in our living room so I could frost and decorate the cutout cookies.

My mom made one treat that was "for the kids" - clearly before the correlation was made that sugar + kids = wild and crazy kids. She called them Christmas Clusters. I think I'd go into sugar shock if I ate them now, but I did make them for a charity bake sale a few years back and they sold out in record time.

Carol Lambert is a Senior Account Manager at Introworks.

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FUNERAL sandwiches



My children called these Funeral Sandwiches because they were always served at funerals at my home church Friedens Evangelical Lutheran, in the country outside of New Prague MN. It's my sister Marge's recipe, who probably got it from her mother-in-law.

Editor's note: RIP plain ole ham sandwiches. These should really perk up the luncheon buffet. Serve with jello salad and bars.

Paula Bilitz is Director of Group Marketing at Securian.

Recipe on pg. 46

disappearing

PEPPERMINT RICE PUDDING

My family is extremely Scandinavian, and we had a rice pudding dessert called *risgrynsgröt* that was always part of our Christmas Eve dinner. This involved a game of finding an almond hidden in the pudding. If you got the almond, you were supposed to keep it a secret until all of the pudding was gone. The winner was then revealed and a prize awarded.



My grandmother used a piece of candy cane as an almond replacement because *she didn't want to terminate my uncle, who had severe nut allergies.* She told nobody about this substitution. We all ate, playing the game of trying to bluff each other into eating way more than we should. The last of the pudding was served, and nobody came forward. We all did, however, comment on the new addition of peppermint flavor to the dessert (a bold move on a recipe passed down for generations). *Accusations, denials and confusion followed.* Then Grandma mentioned the candy cane, and after much debate as to whether or not she actually put one in, we came to the conclusion that the candy cane dissolved in the pudding, hence the peppermint flavor. So nobody won that year.

Andy Selness is Introworks' favorite web designer and developer.





Bob's Mom's Finnan Haddie

I simmer fish in water to remove some of the saltiness of the smoked fish. Drain. Then simmer fish in butter, half & half, and milk. Serve for brunch with toasted Scottish griddle scones or English muffins. (To soak up the flavor of the milk/butter)
Wonderfully delicious!!!!



Could-Be-Moonshine Cobbler

- 1 can of your favorite pie filling
- 1 box of yellow cake mix
- 1 can of Sprite (yes, the soda)

Editor's note: Or substitute something stronger. Jeff won't mind.

In a deep pan, add the can of pie filling and spread around evenly. Add the full box of cake mix (dry) and spread around evenly. Pour in the full can of Sprite.

DO NOT MIX!!!

Put pan in oven and bake at 375° for about 1 hr. It is done when a toothpick comes out clean.



Super Romantic Tuna Cheesies

- 1 can (6 ½ ounces) tuna, drained - or 2 of the small cans
- ¼ cup finely chopped onion
- ¼ cup chopped pickles (we would use the homemade pickles that he made)
- ¼ cup chopped celery
- 2-3 tablespoons mayonnaise/Miracle Whip (we like half and half)
- dash of salt and pepper
- dash of onion powder
- dash of garlic powder
- 8 slices bread
- 8 slices tomato
- 8 slices American cheese
- mayonnaise for spreading on top of cheese

Mix tuna, onion, pickles, celery, mayonnaise/Miracle Whip, salt and pepper and the onion and garlic powder.

Set the oven at broil and/or 550°. Toast bread alone first under broiler or in a toaster.

Spread tuna mixture on toast. Place tomato slice on top of the tuna mixture for each piece and top with cheese slice trimmed to fit. Spread a little bit of mayonnaise over cheese.

Broil 5 inches from heat 3 to 5 minutes or until cheese is melted and mayo on top is golden brown. Serve immediately. If desired garnish with parsley.



Molasses Cookies

- ¾ cup shortening
- 1 cup sugar
- ¼ cup molasses
- 1 egg
- 2 tsp. baking soda
- ½ tsp. salt
- 2 cups flour
- ½ tsp. ground cloves
- ½ tsp. ground ginger
- 1 tsp. ground cinnamon

Melt shortening – cool – add sugar, molasses, egg. Beat well.

Sift together (does anyone actually sift things anymore?) flour, soda, salt and spices, and add to shortening mixture.

Mix well and chill at least 1 hour.

Roll dough into 1" balls, roll the balls in sugar, and place on greased cookie sheets 2" apart.

Bake in 375° oven for 8-10 min.



Only-the-classic Pecan Pie

- ½ cup sugar
- 1 cup dark Karo syrup
- ¼ tsp. salt
- 1 tbsp. flour
- 2 eggs
- 1 tsp. vanilla extract
- 1 tbsp. butter, melted
- 1 ¼ cup pecan halves
- 9" unbaked pie crust

Preheat oven to 300°.

Beat first 7 ingredients together.

Stir in pecans.

Pour into pie crust.

Bake 1 hour.

Potica

Dough:

- 2 packets dry yeast
- 1 ½ cups milk
- 1 tsp. salt
- ¾ cup sugar
- ½ cup butter
- 4 ½ cups flour
- 2 eggs, well beaten

Filling:

- ⅔ cup heavy cream
- ½ cup butter, softened
- 1 tsp. vanilla extract
- ½ tsp. salt
- 2 lbs. walnuts, ground

Scald milk; cool to lukewarm; add yeast and let dissolve. Add salt, sugar, butter and ½ flour. Beat until smooth. Add beaten eggs and mix well. Add rest of flour. Knead lightly for soft dough. Placed in a greased bowl. Grease top of dough. Let rise in a warm place until double in size.

While dough is rising, prepare the filling. Heat cream with butter until butter is melted. Mix in rest of the ingredients. Set aside.

Place dough on a large floured cloth on top of a round table. Pull dough from center to edge until you have dough all stretched out. Spread filling evenly all over dough. Roll up like a jellyroll. Place in a greased 12 × 13-inch pan, three strips cut to the length of the pan and laid side by side.

Bake at 350° for 1 hour, turning oven down to 325° for the last 20 minutes. Remove from oven, brush top with melted butter. Cool in pan on a rack.

Chinese New Year Pineapple Tarts

Pineapple Jam:

Make a day or two beforehand.

- 6 pineapples, not ripe. Ripe pineapples are too mushy.
- 1 cinnamon stick
- 24 cloves
- 600g sugar
- 3 tbsp. lemon juice

Remove skin of pineapples including the “eyes”.

Grate each pineapple or shred them with a food processor, excluding the cores.

Strain the grated pineapple removing as much juice as possible. Keep juice aside.

Put the strained shredded pineapple into a non-stick wok, add in cinnamon stick and cloves.

Add in half the sugar. Mix well.

Heat the wok and bring the pineapple to a boil, then bring it down to medium fire.

Add lemon juice. Keep stirring.

You'll notice the jam starting to dry out – add little by little of the juice back to the pineapple jam until all juice is used up.

Taste the jam – continue adding sugar and mixing to get to the level of sweetness that you desire.

The objective is to get the pineapple jam to caramelize into a thick consistency that is good for rolling into little balls. You'll see the pineapple turn from bright yellow to a darker golden hue. The whole process should take about 2 to 3 hours at medium heat.

Once done, remove from wok and leave to cool.

Pineapple Tarts:

- 350g all-purpose flour
- 275g salted butter
- 1 tsp. salt
- 1 tsp. vanilla essence
- 1 egg and 1 egg yolk
- Egg wash - 1 egg yolk
- More flour in a bowl for dusting your pineapple tart mold

Pre-roll pineapple jam into little balls. They should not be too big - scoop about $\frac{1}{3}$ to $\frac{1}{2}$ tsp. of jam and roll that into a ball. Chill in the fridge.

In a mixing bowl, add in salt to flour and mix well.

Cut butter into small slices (easier to rub in with) and add to flour mixture. Use your finger tips to rub the butter into the flour. It helps to work in a cool environment so that the butter doesn't melt too quickly. The end result should resemble breadcrumbs. Don't overwork it; it doesn't matter if there're little butter clumps in there.

Beat an egg and another egg yolk, and add in the vanilla essence. Pour into flour mixture.

Using your fingertips again, coax everything together. Do not knead. Just squish everything together. It'll come together in a lump eventually...have a bit of faith here.

Once you've a lump of pastry, cover and pop into the fridge to chill for 15 minutes. Or if you working a cool environment (between 65°F and 70°F), you can start working with it immediately.

Get your worktop ready to make the tarts:

- wipe it clean
- cut a large piece of parchment paper, maybe double letter size, and fold in half. I find it helpful to make an additional $\frac{3}{8}$ inch fold in the center to guide me in rolling the dough to a consistent thickness
- get out your rolling pin
- prepare a bowl of flour for dusting your mold.

recipe continued on next page

Take the pastry out from the fridge and pinch out about half.

Stick the pastry between the folded sheet of paper and roll to about $\frac{3}{8}$ inch thickness. I've been eyeballing it with the help of the additional crease in the paper. An estimation will do.

Dust your mold.

Then stick the cutter into the pastry, before pushing in the other half of the mold.

Remove the pastry gently from the mold - I find using my thumb and pushing down on the edge one circle round the mold gets the pastry out easily.

Lay tart - the pastry has now graduated into a tart - on a non-stick baking tray, leaving some space in between each tart.

Egg wash the tarts, then put a pineapple jam ball into the center of each tart. Try not to get egg wash on the baking tray.

Pop the tray into an oven heated to 340F and bake for 25 minutes.

Once done, take the tray out of the oven and let the tarts cool.

Handle gently because the edges can be easily destroyed by clumsy fingers. These are very crumbly.

Note: Molds can be purchased from most Asian supermarkets. If you don't have the mold, never mind. Just make little pastry balls slightly larger than the jam balls, flatten the pastry ball and wrap it around the little jam balls instead.



Walleye Casserole

- 2 cups filleted and deboned fish cut into 1-inch cubes
- 3 large baked potatoes, cooled
- $\frac{1}{4}$ cup green onions, chopped
- $\frac{3}{4}$ cup sharp cheddar cheese, grated
- 2 cups sour cream
- salt and pepper to taste
- sprinkle of paprika



Peel the baked potatoes and cut them into cubes the same size as the fish portions. Combine all of the ingredients except paprika in a greased casserole dish. Cover and refrigerate 3 hours or overnight so the flavors mix. Sprinkle paprika over the top and bake at 350° for 30-45 minutes or until hot and bubbly. Serve with a green salad, crusty French bread and dry white wine.



Italian Ore-Ida Frittata

- 6 eggs
- 1 cup half-and-half
- ½ cup sour cream
- 3 tbsp. chopped fresh basil, divided
- ½ tsp. pepper
- 4 cups diced hash browns potatoes
- 1 cup shredded mozzarella cheese
- 3 plum tomatoes, sliced
- ¼ cup parmesan cheese

Heat oven to 350°F. Beat eggs, half-and-half, sour cream, 2 tbsp. basil and pepper until blended. Spread potatoes evenly onto bottom of 9-inch pie plate sprayed with cooking spray. Bake 20 min. Remove from oven; sprinkle with mozzarella. Top with tomatoes and parmesan. Pour egg mixture over ingredients in pie plate. Bake 40-45 minutes or until knife inserted comes out clean. Top with remaining basil.



Julia Fahrner's Candy Cane Fudge

- 2 (10 ounce) packages vanilla baking chips
- 1 (14 ounce) can sweetened condensed milk
- ½ tsp. peppermint extract
- 1 ½ cups crushed candy canes
- 1 dash red or green food coloring (optional)

Line an 8-inch square baking pan with aluminum foil, and grease the foil.

Combine the vanilla chips and sweetened condensed milk in a saucepan over medium heat. Stir frequently until almost melted, remove from heat and continue to stir until smooth. When chips are completely melted, stir in the peppermint extract, food coloring, and candy canes.

Spread evenly in the bottom of the prepared pan. Chill for 2 hours, then cut into squares.

LUTEFISK!

Cook as directed and serve with melted butter, white sauce, salt + pepper.

Editor's note: Do you need a more detailed recipe? Seriously, are you thinking of making this? Just Google it.



Emma's Kitchen Kringla

- 2 eggs (beaten)
- 1 cup sugar
- ¼ tsp. salt
- 1 tsp. baking soda
- ½ tsp. baking powder
- 1 tbsp.
- 1 tsp. vanilla
- 1 tsp. almond flavoring
- 3 cups flour
- 1 cup sour cream

Mix & refrigerate 8-10 hours.

Spread counter surface with flour; start with a ball of dough and roll it out into a rope then shape into a pretzel.

Bake at 375° for 8-10 minutes.

Brush with melted butter.

Say uff da and enjoy.

Seared Woodpecker

- 1 large woodpecker, plucked
- 4 tbsp. butter, melted
- salt and pepper
- rosemary

After plucking the woodpecker, thoroughly coat with melted butter. Massage the butter into the skin. Place in the oven at 450°. After 15 minutes reduce heat to 350° and cook for 20 minutes or until the skin becomes a golden brown. Season with salt and pepper. Garnish with a sprig of rosemary.





Tipsy Lady Rum Slush

- 3 large cans of limeade (Minute Maid preferred)
- 3 cans of water
- A LOT of Bacardi white rum—about 1/3 to 1/2 of the tall bottle

Mix together in large punch bowl and place in freezer, stirring every so often. Best prepared the night before your event.

Serve in glass – half filled with slush mix and remaining filled with 7up (I prefer more slush and just a splash of 7up). Stir gently. Enjoy responsibly.

Amanda's Grandma's Cranberry Relish

- 1 pkg. fresh cranberries
- 1 fresh orange – unpeeled and quartered
- 1 cup sugar

In a food processor (or blender, I suppose) place 1/2 the cranberries and 1/2 the orange. Process, add rest of mixture and sugar until evenly pulverized.

Boom. Letting it sit for a little while in the fridge really helps to bring out the sweet sugar. The end. Enjoy!

Lucky Luke's Partridge Surprise

Breast the partridge. Dip in egg and flour and cornmeal, and season with salt and pepper. Slow fry in butter until golden brown. Serve with cold beverage.

Caramels à la Flor

- 1 lb. butter
- 2 cups packed brown sugar
- 2 pinches of salt
- 2 cups of light Karo syrup

Bring to boil, then add:

2 cans of condensed milk

Stir over medium heat to 240° until soft and add:


2 tsp. vanilla

Pour into 17 x 11 pan lined with parchment and let cool.

Cut with pizza cutter and chow down!

Edith's Nearly Impossible Cream Candy

Bring 1/4 cup butter and 1 cup cold water to a boil so that butter melts. Add 2 cups of sugar, stir to dissolve. Continue boiling to bring temp to 260°. While the mixture is cooking, float a buttered 9 x 12 pan in cold water. Pour candy into the cold pan. Have cold hands. Start pulling in one direction only, until it's too sticky to handle. Put it down, cool hands in ice water, butter hands, pull until it's white and no longer glossy. Twist into a rope. Put it on wax paper. Cool until you can cut it into bite sized pieces. When fully dry, store in an airtight tin. Wait 48 hours. Then you'll know if it turned out. Or not.



Katie's Buffalo Chicken Dip



Cook Time: ~1 hour

Yields: ~15 servings

- 2 8-oz packages cream cheese, softened
- 2 12-oz cans of chunk chicken, drained
- 1 cup ranch dressing (liquid)
- 1 package shredded cheddar cheese (about 2 cups)
- Frank's Red Hot Sauce

Turn 2-quart crock pot on high. Add the softened cream cheese to the crock pot and wait for it to warm a bit. Drain and add the chicken, dressing, and cheddar cheese and stir together. Once melted, begin adding the Frank's hot sauce about ½ cup at a time until it reaches the desired heat. (Usually about 2 cups.)

Allow the dip to melt together until it becomes creamy, about an hour total, depending on your crock pot. Watch, stir and sample as often as necessary.

When your party starts, you can turn the dip onto low or the "warm" setting to keep it melty and delicious. Good with scoops tortilla chips or even on Hawaiian buns as a sandwich!



Grandma Bertha's Vodka Slushy



Bring 12 cups of water and 2 cups of sugar to a boil. Take 1 cup of the sugar water and put 4 tea bags in it to steep. Put sugar water, tea, 12 oz of frozen orange juice, 12 oz frozen lemonade and 1 ½ pints of vodka in a 5 quart pail. Freeze 24 hours. Fill glasses ¾ full of slush, and top off with 7up.



Aunt Etta's Sandbakkels

- 1 cup butter, softened
- ½ cup sugar
- ½ cup firmly packed brown sugar
- 1 large egg
- 1 tsp. almond or brandy flavoring
- 2 ½ cups all-purpose flour

Heat oven to 350°F.

Combine all ingredients except flour in bowl. Beat medium speed, scraping bowl often, until well mixed. Add flour; beat at low speed until well mixed. If dough is too soft, cover; refrigerate at least 2 hour until firm.

Press 2 to 3 tsp. dough evenly into each 3-inch sandbakkel mold. Place molds onto cookie sheets. Bake 8-11 minutes or until lightly browned. Cool 3 minutes.

Remove cookies from molds by tapping on table or loosening with knife. Cookies can be served plain or filled with fresh fruit, fruit filling, pudding or whipped cream.





Little Carol's Christmas Clusters

- 2 lbs. white almond bark
- 2 cups Rice Krispies
- 2 cups Fruit Loops
- 2 cups colored mini marshmallows
- 1 cup chopped nuts

Melt almond bark and stir in cereals, marshmallows and nuts. Make this into balls with your hands. Drop on wax or parchment paper to harden. Store in covered container.



Funeral Sandwiches

- 1 cup baloney, finely ground in food processor
- 1 hard-boiled egg, chopped
- 1 tbsp. chopped onion
- 3 tbsp. sweet pickle relish
- 1 tbsp. ketchup
- 1 tsp. prepared mustard
- ¼ cup Miracle Whip

Mix together the day before the service and refrigerate. Spread on bread or buns. Tip: Generally ring baloney purchased at a meat market is leaner than what's available at a supermarket deli. The skin of the ring baloney needs to be removed before grinding.



Introworks 