

*Happy*  
*Holiday Recipes*

*from*

*WDP & Associates*



## **Christmas/Holiday Apricot Cheese Log**

Kellyann Bisbano, Marketing Coordinator – *“My mom always made this during the holidays for as long as I can remember - even when we hosted...I make it for every holiday as well.”*

### Ingredients:

- 1 package of cream cheese
- ½ cup Craisins (dried cranberries)
- 3 tablespoons apricot preserves
- 1 to 1-1/2 cups walnuts or almonds, finely chopped

### Directions:

Mix all ingredients. Roll into a log. Roll log into nuts.  
Put into refrigerator to firm before serving (at least 1 hour).

## **Pork Chops with Onions & Apple Juice**

Kellyann Bisbano, Marketing Coordinator – *“My mom and aunt have always made it since I was little.”*

### Ingredients:

- Pork chops (package of 8, thick sliced, no bone)
- 1 frozen container of apple juice, defrosted
- 2 onions, sliced
- Bread crumbs
- 1 egg
- Olive oil or butter

### Directions:

Heat oven to 350 degrees F.

Coat pork chops with egg and bread crumbs.

Sauté sliced onions in 2 tsp. olive oil (or butter) until soft and translucent.

Defrost apple juice.

Sauté pork chops in 2 tsp. olive oil (or butter) until browned on both sides.

Put pork chops in a baking dish and place onions on top of pork chops.

Pour apple juice concentrate over both. DO NOT DILUTE or add water to the apple juice.

Put in oven for 45 minutes.

## Cottage Pie

(serves 5 to 8)

Rachael Kunkel, EIT, Staff Engineer, Manassas T&I Division - *"FANTASTIC for gatherings planned in advance."*

### Ingredients:

- 1-1/2 tbsp olive oil
- 2 garlic cloves, minced
- 1 onion, finely chopped
- 1 carrot, finely chopped\*
- 1 celery, finely chopped\*
- 1.5 lb ground beef, lamb, chicken, turkey, or pork
- 1/4 cup flour (plain / all purpose)
- 1/4 cup tomato paste
- 2 cups beef stock / broth, low sodium
- 1/2 cup red wine (or water)
- 1 beef bouillon cube, crumbled (stock cube, or 1 tsp stock powder)
- 2 tbsp Worcestershire sauce
- 1 tsp dried thyme (or 3 sprigs fresh thyme)
- 2 dried bay leaves
- 3/4 tsp salt
- 1/2 tsp black pepper

### Topping

- 2.5 lbs potatoes, peeled and cut into 1" cubes
- 2/3 cup milk, warmed
- 2 tbsp butter

### Parmesan Crust (optional)

- 2 tbsp butter
- 2 tbsp parmesan, grated

### Directions:

Heat oil in a large skillet over medium high heat. Add onion and garlic, cook for 1 minute. Then add carrots and celery. Cook for 3 minutes or until softened and sweet.

Turn heat up to high. Add beef and cook, breaking it up as you go, until browned.

Add flour and mix in. Add tomato paste, broth, red wine, bouillon cube, Worcestershire sauce, thyme, bay leaves, salt and pepper.

Bring to simmer, then turn down heat so it is simmering rapidly (medium high). Cook for 30 minutes, stirring occasionally, until it reduces down to a gravy consistency. Taste then add more salt if desired.

Transfer to 6 cup pie dish (1.5 quart). Cover, cool if you have time (even overnight). Cool filling = easier to top with mash.

### Assemble Pie:

Preheat oven to 180°C/350°F.

Cook potatoes in boiling water for 15 minutes or until soft. Drain then return to pot on turned off stove. Shake briefly and allow to steam dry for 30 seconds or so (see Note 3).

Add butter and mash until melted, then add milk and salt. Mash until smooth.

Spread onto pie, use a fork to rough up the surface (rougher surface = more golden bits). Sprinkle with parmesan, drizzle with butter (or skip this and just drizzle with olive oil).

Bake for 25 - 30 minutes or until golden on top and bubbling on the edges. Stick a knife into the middle to ensure it is piping hot.

Stand for 5 minutes before serving, garnished with fresh thyme leaves if desired.

See next page for Recipe Notes.

### Cottage Pie Recipe Notes:

\* Carrots and celery are used to make a truly great flavor base for this pie. However, they can be omitted, but add 1 tsp of sugar instead.

1. Filling thickens - Whatever the thickness of the sauce when you pour it into the tin, that's what it will be once baked - no steam escapes while baking to allow it to reduce any further. So keep cooking until it's the consistency you want.
2. Cooling the filling ensures that the potato doesn't sink into the filling and makes it much easier to spread. If you are in a rush, pop it in the freezer while you make the potato. That works pretty well.
3. Watery potatoes drop excess liquid while baking into the filling which makes the sauce watery. So don't skip the step of steam drying the potatoes!  
Also, make sure the mash is hot when spreading onto the pie. Cold mash is hard and so it is harder to dollop / spread onto the pie.
4. Variations: You can add a big handful of cheese into the potato and also top with more cheese before baking. It doesn't need it, it's a bonus, especially if you aren't worried about calories.  
For the filling, you can add peas or reduce the amount of beef and add chopped veggies like zucchini.
5. Make ahead instructions: Assemble pie, but don't bake it. Cool mashed potato topping then either refrigerate (4 days) or freeze (3 months).  
Thaw if frozen (it will take way too long to bake from frozen) then bake as per recipe. Or bake from frozen - covered at 350° for 45 minutes, then 30 minutes uncovered.  
Can also do individual servings in ramekins!

## Corn Pudding

("BEST I'VE EVER HAD")

Michelle Hagerman, Administrative Assistant, Manassas T&I Division - *"My step-mom's recipe and it's just a HUGE favorite of my family."*

### Ingredients:

- 1 Box Cornbread Mix (I use Jiffy Corn Muffin Mix)
- 1 Egg
- 8 oz. Sour Cream
- 1 Can Cream Style Corn
- 1 Can Kernel Corn, drained
- ¼ Cup Butter

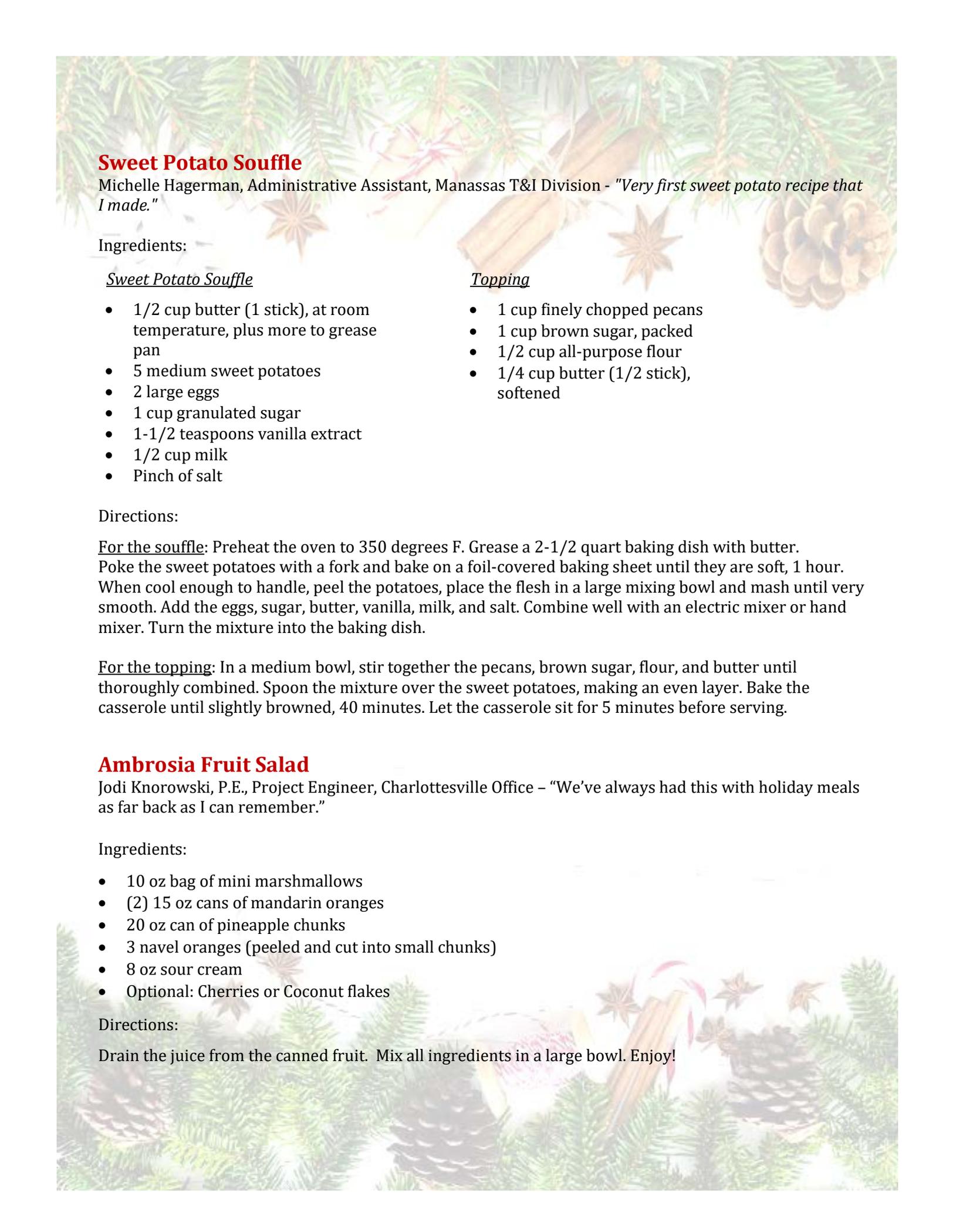
### Directions:

Mix all ingredients except butter together.

Melt butter in casserole dish in the oven.

Pour mixed ingredients into butter. Do not stir.

Bake at 350° for 45 minutes or until center is firm.



## Sweet Potato Souffle

Michelle Hagerman, Administrative Assistant, Manassas T&I Division - *"Very first sweet potato recipe that I made."*

### Ingredients:

#### Sweet Potato Souffle

- 1/2 cup butter (1 stick), at room temperature, plus more to grease pan
- 5 medium sweet potatoes
- 2 large eggs
- 1 cup granulated sugar
- 1-1/2 teaspoons vanilla extract
- 1/2 cup milk
- Pinch of salt

#### Topping

- 1 cup finely chopped pecans
- 1 cup brown sugar, packed
- 1/2 cup all-purpose flour
- 1/4 cup butter (1/2 stick), softened

### Directions:

For the souffle: Preheat the oven to 350 degrees F. Grease a 2-1/2 quart baking dish with butter. Poke the sweet potatoes with a fork and bake on a foil-covered baking sheet until they are soft, 1 hour. When cool enough to handle, peel the potatoes, place the flesh in a large mixing bowl and mash until very smooth. Add the eggs, sugar, butter, vanilla, milk, and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

For the topping: In a medium bowl, stir together the pecans, brown sugar, flour, and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole until slightly browned, 40 minutes. Let the casserole sit for 5 minutes before serving.

## Ambrosia Fruit Salad

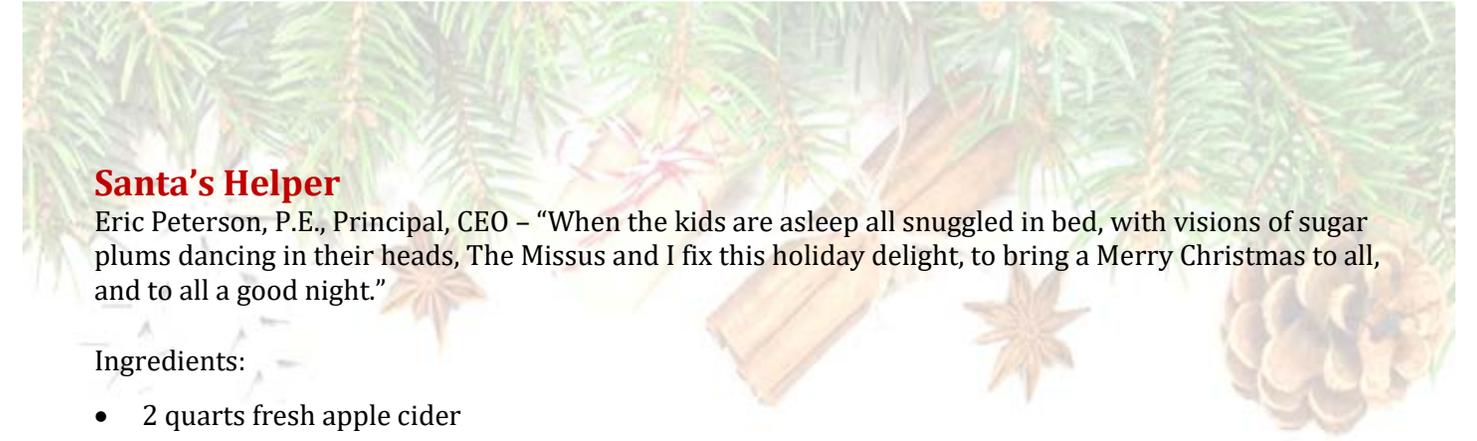
Jodi Knorowski, P.E., Project Engineer, Charlottesville Office - *"We've always had this with holiday meals as far back as I can remember."*

### Ingredients:

- 10 oz bag of mini marshmallows
- (2) 15 oz cans of mandarin oranges
- 20 oz can of pineapple chunks
- 3 navel oranges (peeled and cut into small chunks)
- 8 oz sour cream
- Optional: Cherries or Coconut flakes

### Directions:

Drain the juice from the canned fruit. Mix all ingredients in a large bowl. Enjoy!



## Santa's Helper

Eric Peterson, P.E., Principal, CEO – “When the kids are asleep all snuggled in bed, with visions of sugar plums dancing in their heads, The Missus and I fix this holiday delight, to bring a Merry Christmas to all, and to all a good night.”

### Ingredients:

- 2 quarts fresh apple cider
- ½ cup brown sugar
- 2 tsp cardamom
- 10 whole cloves
- 1 apple peeled and cut in half
- 1 tsp allspice
- ¼ tsp nutmeg
- 1 cup spiced, dark rum
- 8 each cinnamon sticks (place two in each mug)

### Directions:

Stick the whole cloves into the apples (5 into each half).

Mix all of the ingredients minus the rum together in a saucepan, and bring the saucepan to a simmer.

Lower the heat, add the rum, and simmer on low for 20-30 minutes.

Spoon the cider into 4 mugs (removing the apple), and add two cinnamon sticks to each mug to garnish.

We hope all of our friends are able to enjoy the warmth, comfort, and love of one another,  
whether sharing in our traditions or those of your own.

We wish you all a Merry Christmas and the happiest of holidays.

