

COVID19 HOLIDAY COOKBOOK

*Curated by the Inovonics Team,
Holiday Season 2020*

- **Soaked Fruit Mixture:**

- 1 and 1/4 cups (200 grams) dark raisins
- 1 and 1/4 cups (200 grams) golden raisins
- 2 cups (320 grams) mixed unsweetened dried fruit, chopped. (See **NOTE** below)
- 1 cup (160 grams) dried unsweetened black figs, chopped
- 1 cup (160 grams) dried unsweetened tart cherries, chopped
- 3/4 cup (120 grams) dried unsweetened prunes, chopped
- 3/4 cup (6 ounces; 180 mL) dark rum

The Day Before Baking:

Combine the dried fruit in a large mixing bowl. Add the dark rum, cover, and allow the mixture to soak at room temperature for a minimum of 12 hours, or ideally 24 hours prior to preparing the fruit cake batter.

NOTE:

Can use any dried fruits or all (golden raisins, dark raisins, figs, prunes, cherries, apricots, and peaches), Keep in mind the tartness and sweetness of various fruits for good balance. For added flavor, you can also add orange and lemon zest, orange juice, fresh grated Granny Smith apple, slivered almonds, and diced crystallized ginger!

Nandhy's Rum Fruit Cake

part 1 of 3



Nandhy's Rum Fruit Cake part 2 of 3

Fruit Cake Ingredients:

- 1 and 1/2 cups (180 grams) unbleached all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 1 stick (4 ounces; 113 grams) unsalted butter, softened
- 3/4 cup (160 grams) packed light brown sugar
- 5 large eggs, room temperature
- 1 tablespoon freshly grated lemon zest
- 1 tablespoon freshly grated orange zest
- 1/2 cup (120 mL) freshly squeezed orange juice
- 1 Granny Smith apple, peeled, and coarsely grated
- 3/4 cup (90 grams) slivered almonds (or chopped pecans or walnuts)
- 3 tablespoons (36 grams) finely diced crystallized ginger
- one batch soaked fruit mixture (*see above*)
- **optional add-in:** 2/3 cup (100 grams) chopped bittersweet chocolate or dark chocolate chips



Prepare the Fruitcake:

1. Preheat oven to 300F (150C) with rack in center position. Grease two 8x4-inch or 9x5-inch loaf pans, line with parchment paper or lightly coat with flour.
2. Whisk together flour, baking powder, spices, and salt. Set aside.
3. In separate bowl, cream softened butter and light brown sugar for 3 minutes, or until light and fluffy.
4. Reduce speed to medium - add eggs one at a time, beating just until each egg is incorporated. Mixture will be slightly broken, that's ok.
5. Over low speed, slowly add flour mixture until just absorbed.
6. With spatula, manually mix in lemon zest, orange zest, fresh orange juice, grated apple, slivered almonds, diced candied ginger, soaked dried fruit mixture (including extra liquid from soaking), and chocolate (if using). Scrape the edges and bottom of the bowl several times, until all of ingredients are evenly incorporated. It is a very thick, fruit heavy mixture.
7. Transfer and divide the batter evenly among the loaf pans. Use spatula to smooth the batter into an even layer.
8. Set loaf pans on the center rack, several inches apart.
9. Bake for 1 hour and 15 minutes to 1 hour and 30 minutes, rotating the pans halfway, or until the cakes have set. Remove from the oven and place on a rack to cool completely before removing from the pans.

Nandhy's Rum Fruit Cake part 3 of 3

- **For Storage:**
 - medium sherry or triple sec
 - unbleached cheesecloth, for wrapping (1 sheet per loaf)
- **Decorative Glaze (Optional):**
 - 1/4 cup (72 grams) apricot preserves
 - 1/4 cup (60 mL) water
 - whole pecans, for garnishing



This recipe was passed onto to me from a dear friend (who loves to cook). We have tried several versions of this fruit cake and love it every single time! Note: To cut the sweetness and add amazing flavor, I recommend soaking the dried fruit (unsweetened) for a minimum of 12 hours or as long as 24 hours. My friend soaks for 3 weeks or a month. So worth it!

Storing and Aging: Once the cake has cooled, carefully remove from loaf pans and set upright. Soak two large pieces of cheesecloth in medium sherry or triple sec (*they should be lightly damp, so you may need to squeeze out any excess liquor). Wrap each cake tightly. Cover loafs with wax paper and foil before storing in a large Ziploc bag. Keep in refrigerator for up to 6 to 8 weeks. You can serve this cake right after it has cooled, but the flavors improve greatly with time (a few days or up to a week, at the least, is my recommendation). Unwrap and re-soak the cheesecloth once a week.

Optional Glaze: If desired, you can top the fruitcake with a light apricot glaze and whole pecans before serving. **Note:** This only works if you serve immediately. Combine the apricot preserves and water in a small saucepan. Bring to a light simmer, stirring until the glaze is shiny and thin. If it is too thin for glazing, reduce to desired consistency. If it becomes too thick, add a teaspoon of water. Brush the tops of the fruitcakes with apricot glaze and garnish with whole pecans.

**** Serving Notes:** Slice fruit cake with a serrated knife. Serve on its own or spread with a small amount of salted butter.

Sean and Suzy's Christmas Morning Casserole

Instructions:

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Crumble sausage into a medium skillet.

Cook over medium heat until evenly brown; drain.

Step 3

In a medium bowl, mix together mustard powder, salt, eggs and milk. Add the sausage, bread cubes, and cheese, and stir to coat evenly.

Pour into a greased 9x13 inch baking dish. Cover, and chill in the refrigerator for 8 hours, or overnight.

Step 4

Cover, and bake 45 to 60 minutes. Uncover, and reduce temperature to 325 degrees F (165C). Bake for an additional 30 minutes, or until set.

Ingredients:

1 pound ground pork sausage

1 teaspoon mustard powder

½ teaspoon salt

4 eggs, beaten

2 cups milk

6 slices white bread, toasted and cut into cubes

8 ounces mild Cheddar cheese, shredded



Rita's Cherry Nut Cookies

INGREDIENTS:

1c Shortening
1 (3oz) pkg Cream Cheese, softened
1c Sugar
1 egg
1tsp Almond Extract
2 ½c All Purpose Flour
½ tsp Salt
¼ tsp Soda
4c finely chopped nuts
Maraschino Cherries, halved

INSTRUCTIONS:

- Preheat Oven to 350F
- Cream shortening/Cream Cheese together
- Add Sugar, Egg, Almond Extract
- Sift dry ingredients together, then add creamed mixture
- Form dough into 1-inch balls, Roll in chopped nuts, place on cookie sheet(s)
- Press half Cherry onto each cookie
- Bake for 10-12mins, approx. 4 dozen



Nikki's Tadül (Italian Wedding) Cookies

Ingredients

2 eggs
6 Tbsp oil
1/2 cup sugar
1 tsp vanilla extract
2 cups flour
2 tsp baking powder
1 pinch salt

Instructions

Whisk together eggs, oil, sugar, and extract in a mixing bowl. Stir in flour, baking powder, and salt. Roll dough by tablespoonfuls into balls or little ribbon shapes. Chill balls of dough for at least an hour, or freeze for 15-20 minutes. Place cold dough balls on cookie sheets lined with parchment paper. Bake at 350° for about 9 minutes, or till tops are set. Bottoms will be lightly browned, but tops should still be white. Remove cookies to cooling racks and cool completely.



Glaze/Frosting

2 cups powdered sugar
1 tsp vanilla extract
1 pinch salt
3-4 Tbsp cream

Combine all ingredients in a small bowl and whisk till smooth, adding enough warm cream to get a thin but creamy consistency.

Dip tops of the cookies in the glaze, top with sprinkles.

Cook Time 10 minutes

Servings 30 cookies



Step 1 - Dipping sauce:

- 2 teaspoons vinegar
- 6 teaspoon soy sauce
- 8 teaspoon water
- 1 teaspoon sugar

Make the dipping sauce

Mix together seasoned vinegar, soy sauce, water and sugar in a small mixing bowl for the dipping sauce.

Step 2 - Filling:

- 1 pound ground pork or shrimp
- ½ cup finely chopped green onions
- 2 table spoons soy sauce
- 1 teaspoon sesame oil or vegetable oil
- 1 pinch black pepper

Make the filling

Place ground pork or shrimp, green onions, 2 tablespoon soy sauce, sesame or vegetable oil, and black pepper in a mixing bowl. Mix with fork until thoroughly combined. Tamp down lightly; cover with plastic. Refrigerate about 15 – 30 minutes.

MINH's PotSticker Dumplings! Part 1 of 2



MINH's PotSticker Dumplings! Part 2 of 2

Step 3 - Dough

- 2 ½ cups all-purpose flour
- 1/3 teaspoon salt
- 1 cup hot water (140F or 60C)

Make the dough

Place flour and salt in a mixing bowl. Slowly pour in hot water. Stir with a wooden spoon until mixture forms a shaggy dough. Flour your hands and transfer dough to a work surface. Knead until it becomes smooth and elastic. If seems too sticky, sprinkle with a bit more flour, about 3 to 5 minutes. Wrap dough ball in plastic, and let it rest about 30 minutes.

Make pot-stickers wrappers

When dough has rested, divide into 4 equal pieces. Cover 3 pieces with a dish cloth while you work the first piece. Roll into a small log about the thickness of a thumb, about 3/4 inch. Divide each log into 6 equal pieces. Roll each piece into a thin 3 1/2-inch circle on a lightly floured surface to form the pot sticker wrappers. Repeat with the remaining dough pieces.



Step 4 - Make the pot-stickers or dumplings

Lightly moisten the edges of a wrapper with your wet finger. Place a small scoop of the ground pork or shrimp mixture onto the center of a wrapper. Fold up the 2 sides and pinch together in the center. Pinch together the remaining edges, forming "pleats" along one side. Tap the pot sticker on the work surface to slightly flatten the bottom; form a slight curve in it so it stands upright in the pan. Transfer to a plate. Repeat with remaining dough and filling.

Step 5: Cook the dumplings

Heat oil in skillet or pan over medium heat and place about 6 – 8 pot stickers, flat side down. Cook about 2 minutes or until bottoms are golden brown. Drizzle in water or chicken broth and quickly cover the pan to steam for 3 minutes. Uncover and continue cooking for 2 minutes or until water evaporates and bottoms are browned and crunchy. Transfer to a warm serving dish. Repeat with remaining pot stickers. Serve with dipping sauce.

Debbi's Baked Ham **with Cherry Sauce**

This is a great alternative to brown sugar or mustard!

Use any smoked ham prepared per instructions on packaging (usually warm in oven, time based on pounds).



Cherry Sauce:

12oz Cherry Preserves
2 Tbs light corn syrup
¼ cup red wine vinegar
(do not double or triple)
¼ tsp cinnamon
¼ tsp nutmeg
¼ tsp ground cloves
1/8 tsp salt

Heat all ingredients in a small saucepan until sauce consistency (approx. 5 minutes)

INGREDIENTS:

- 1 Bottle Red Wine
- 1 Bottle White Wine
- 1 Orange
- 1 Cinnamon Stick
- 1 Anise Star
- 2 Tbs Ground Cloves
- 1 Tbs Coriander
- 1/2c Brown Sugar
- 2 Tbs Rum or Brandy

We first had mulled Wine at a chriskindlmarkt in Nuremburg and fell in love with it!

This is our version of the traditional recipe – adjust to your own taste – enjoy!!



Molly's New Old Favorite: Mulled Wine

INSTRUCTIONS:

- Heat large pot on med-high heat
- Pour in both bottles of wine
- Peel the orange with a peeler, toss peeled strips into pot (try not to peel the bitter white part under the orange skin)
- Slice orange in half – squeeze juice into pot
- Toss in remaining spices and brown sugar
- NOTE – do not skimp on the sugar (you need it all to bind with the spices and orange juice)
- Let simmer for at least an hour, then add rum or brandy

Amy Lee's "5C" Chili

5C (Crazy Cream Cheese Chicken Chili)

Ingredients

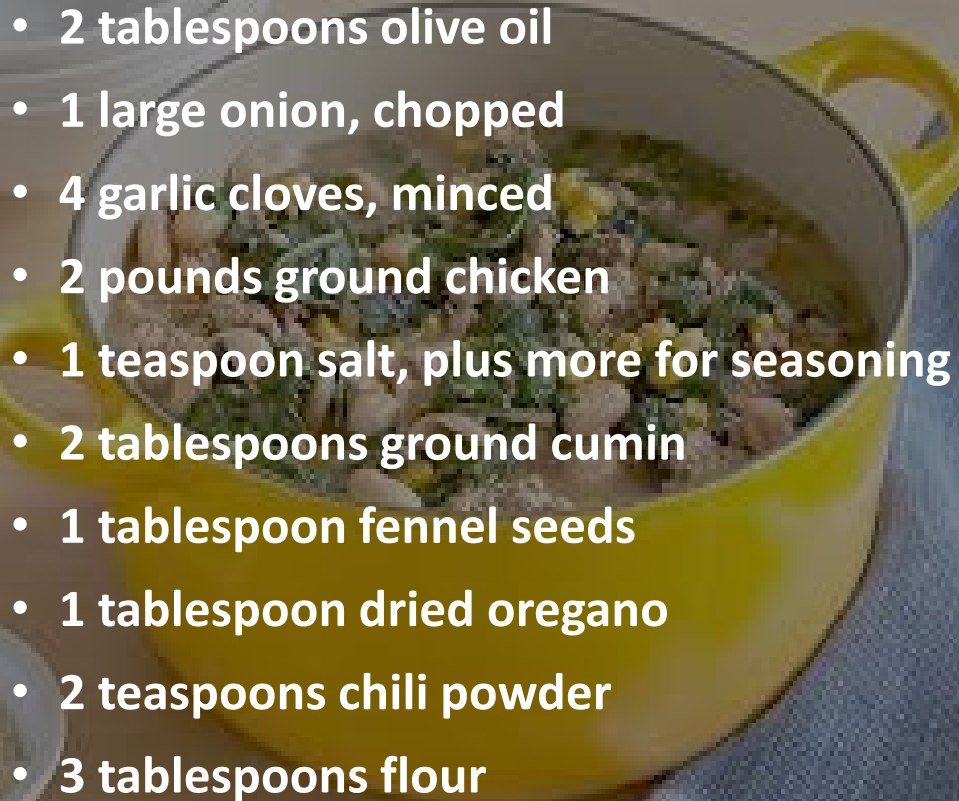
4 medium frozen chicken thighs
2 cans Rotel tomatoes
2 cans corn, do not drain
2 cans black beans, rinsed and drained
2 packages Ranch dressing mix
2 Tablespoons cumin
3 teaspoons chili powder
2 teaspoons onion powder
1-2 teaspoons paprika
1-2 teaspoons red pepper flakes
2 8-oz packages cream cheese



Instructions

Lightly grease crock pot and place frozen chicken thighs on bottom. Top with all other ingredients except cream cheese. Mix and combine. Top with cream cheese. Cook on low for 6-8 hours or high 3-4 hours, stirring once or twice to blend in cream cheese. Shred chicken into large pieces and serve over rice, in taco shells or as a savory dip for tortilla chips.

Nikki's White Bean & Chicken Chili

- 
- 2 tablespoons olive oil
 - 1 large onion, chopped
 - 4 garlic cloves, minced
 - 2 pounds ground chicken
 - 1 teaspoon salt, plus more for seasoning
 - 2 tablespoons ground cumin
 - 1 tablespoon fennel seeds
 - 1 tablespoon dried oregano
 - 2 teaspoons chili powder
 - 3 tablespoons flour

- 2 (15-ounce cans) cannellini or other white beans, rinsed and drained
- 1 bunch (about 1 pound) Swiss chard, stems removed, leaves chopped into 1-inch pieces
- 11/2 cups frozen corn, thawed
- 4 cups low-sodium chicken stock
- 1/4 teaspoon crushed red pepper flakes
- Freshly ground black pepper for seasoning
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh flat-leaf parsley

In large saucepan or Dutch oven, heat oil over medium-high heat. Cook onion until translucent, about 5 minutes. Add garlic and cook for 30 seconds. Add ground chicken, salt, cumin, fennel seeds, oregano, and chili powder. Stir frequently, until chicken is cooked, about 8 minutes. Stir flour into chicken mixture. Add beans, Swiss chard, corn, and chicken stock. Simmer, scraping up the brown bits that cling to the bottom of pan with a wooden spoon. Simmer 55-60 mins until liquid reduces by about half and chili has thickened. Add red pepper flakes and simmer for another 10 minutes. Season with salt and pepper to taste. Serve with shaved Parmesan and parsley.

Rita's *Best Ever* Chili

2 lbs Ground Beef
1 cup Chopped Onion
1 cup Chopped Bell Pepper
1 cup Celery
1 – 15oz can Kidney Beans
2 – 16oz cans Tomatoes(diced)
1 – 6oz can Tomato Paste



2 tsp Salt
1 ½ Tbl Chili Powder
1 Tbl Cumin
1 – 16oz can Pork&Beans
1 – 15oz can Corn
1 tsp Cayenne Pepper
(or, adjust to taste)

Brown meat, onion, green pepper & celery. Add remaining ingredients EXCEPT for pork&beans, kidney beans and corn – Simmer 1.5 hours. Add pork&beans, kidney beans and corn – cook 15 minutes longer.

Jenn's CHUGWATER Chili

- 1lb Ground Turkey
- ½ Medium Onion - diced
- 3 TBLS Chugwater Chili mix
- 8oz Tomato Sauce
- 8oz Water
- 15oz Pinto Beans
- Shredded Cheese - Garnish



Brown ground turkey. Add onion and cook until tender. Stir in Chugwater Chili mix. Add tomato sauce and water. Bring to a gentle boil. Reduce heat, cover and simmer for 30min. Add Pinto Beans and return to simmer for 15-20 minutes. Garnish with shredded cheese. Serve HOT.

Bob Mendenhall's Best Venison Chili

- 1 lb. ground venison
- 1 lb sirloin steak
- 1 onion
- 1 poblano pepper
- 2 tbsp fire roasted green chile peppers
- 1 can fire roasted tomatoes
- 1 can dark kidney beans
- 1 can light kidney beans
- 2 tbsp tomato paste
- 1 packet chili seasoning
- 2 cups beef broth
- Salt & Pepper to taste



Heat a Dutch oven (or pot) over medium-high heat. Brown ground meat first, using a small portion of the chili seasoning. Salt and pepper the steak to taste then thinly slice. Once partially browned (about 3/4) you can add the steak (Tip: I highly recommend giving the steaks a quick sear in a cast iron or on a grill before slicing to increase flavor) Cook for approximately 5 min, or until the ground beef is thoroughly cooked.

Chop the onion and pepper. Mix in the onion, poblano, and chile peppers. Then dump the tomatoes, beans, broth, and remainder of chili seasoning and stir well. Bring to a boil. Add the tomato paste and stir well, evenly distributing the paste throughout. Reduce heat and cover. Allow to simmer for at least 30 min.

Nandhy's *Beyond Meat* Chili



- 1 14.5 ounce can pinto beans, drained and rinsed (or 1 1/2 cups homemade)
- 1 14.5 ounce can diced tomatoes with green chilies (or plain + 1 tablespoon diced green chilies)
- 2 Onions (medium size)
- 1 cup Beyond Meat Beef-Free Crumbles
- 1/4 cup water
- 2 cloves garlic minced
- 1 teaspoon Mexican oregano
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon chili powder more if you like it hot
- 1 to 2 tablespoons nutritional yeast to taste

In a cast iron pan, cook the crumbles separately and then cook the onions to caramelized stage. In a 2 or 2½ quart slow cooker add the beans, onions, tomatoes, crumbles, water, garlic, oregano, paprika, cumin and chili powder. Cook on low 7 to 9 hours. Salt to taste

Floyd's Pepperoni Pizza... Chili!

- 1-pound ground beef
- 1-pound hot Italian sausage
- 1 large onion, chopped
- 1 large green pepper, chopped
- 4 garlic cloves, minced
- 1 jar (16 ounce) salsa
- 1 can (16 ounces) hot chili beans, undrained
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (12 ounces) pizza sauce
- 1 package (8 ounces) mini size pepperoni (microwave, pat dry to remove grease)
- 1 cup water
- 2 teaspoons chili powder
- 1/2 teaspoon salt (cut or add to taste)
- 1/2 teaspoon pepper
- Shredded mozzarella cheese



In a Dutch oven or large saucepan, brown ground beef and sausage over medium heat. Add onion, green pepper and garlic while meat is browning; drain. Stir in salsa beans, pizza sauce, pepperoni, water, chili powder and pepper. Bring to boil, reduce heat. Cover and simmer for 20 minutes or until heated through. Sprinkle servings with cheese.

Debbi's Southwestern Beef Chili with Corn



Heat oil in a large saucepan over medium-high heat. Add carrots, onion, and poblano and stir for 3 minutes. Add beef and cook, breaking it up with a spoon, until no longer pink, 3 to 5 minutes. Add tomato paste and stir until slightly darkened. Stir in beans, chili powder, 3 cups water, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Simmer over medium heat until vegetables are tender, 8 to 10 minutes. Stir in corn. Top each bowl with cheese, scallions, cilantro, sour cream, hot sauce and avocado.

1 tablespoon olive oil
2 carrots, chopped
1 onion, chopped
1 poblano, Anaheim, or bell pepper, chopped
1-pound ground beef
2 tablespoons tomato paste
2 15-ounce cans black beans, rinsed (or other favorite beans – kidney, pinto...)
1 tablespoon chili powder
kosher salt and black pepper
 $\frac{1}{2}$ cup corn kernels (from 1 ear, or frozen and thawed)
 $\frac{1}{2}$ cup grated Cheddar (2 ounces)
2 scallions, sliced
Avocado, if desired
Cilantro, if desired
Sour Cream, if desired
Hot sauce, if desired



Molly's Sugar Cookies

½ cup (1 stick) unsalted butter
1 cup granulated sugar
2 cups sifted all-purpose flour
¼ tsp salt
½ tsp baking powder
1 large egg (3 if doubling recipe)
2 Tbl brandy (or milk)
½ tsp vanilla extract



Cream butter and sugar. Sift together the dry ingredients; add to butter mixture and beat well. The mixture might be dry and pebble-sized. Beat in egg, brandy (or milk), and vanilla until well mixed and not tacky. Shape dough into two flattened rounds, wrap in plastic or wax paper and chill for one hour (chilling is actually crucial for proper baking results).

Preheat oven to 350°F. Line baking sheets with parchment paper or silicon mats (optional, but helpful).

After the dough has sat in room temperature for approx. 20 mins, roll out on a well-floured board or counter. Keep the dough 1/8 inch thick, do not roll too thin! Cut with cookie cutter shapes or hand-cut, set 1 inch apart on cookie sheets. Continue to re-roll dough until it's all used up.

Bake for 9-10mins – do not allow to brown! This makes a wonderfully thick and soft cookie. Cool all cookies before decorating with Royal Icing. (see next page)

Decorating Molly's Sugar Cookies



ROYAL ICING

1 cup powdered sugar

1 egg white

Food coloring

- Makes enough for 2 icing bags
- Repeat recipe as needed
- Mix powdered sugar and egg white – add more of either to get proper consistency

A thicker icing (more sugar than egg white) will be stiff and allow some contour to your design

DECORATING:

Pro tip: Invest in icing bags (re-usable or one-use plastic) plus tip collars and tips. It makes the decorating so much more fun once you've gathered all the proper equipment!

* Ziplock bags with a TINY corner cut out also works, but a little unwieldy.

* Pipe icing onto cookie, then smooth to edges with knife or flat spatula.

* Let each layer set 2-4 hours before layering next color. HAVE FUN!



A thinner icing (more egg white than sugar) will set on the cookie for a smooth base, effective if layering more icing on top after the first layer sets in approx. 2-4 hours. Don't let the icing be TOO runny, it will flow over the cookie's edge and make a mess ;)