



HOLIDAY
Recipe Book
2025



HOLIDAY *Recipe Book*

Beverages and Desserts



The Great Pumpkin Pie Recipe

Submitted by: Esperanza Ramos

It's delicious and easy to make! Also, there is always extra pie filling left over to make a few mini pies.

Website: Sally's Baking

Arroz Con Leche

Submitted by: Vanessa Duarte

My grandma would make this every time I visited her, especially during the holidays.

Ingredients

4 cups water
2 cups rice
2 sticks of cinnamon
1 can evaporated milk
1 can sweetened condensed milk
5 cups regular milk
Sugar, optional, as needed

Instructions

1. Add water, rice and cinnamon sticks to a pan and bring to a boil. Cover until rice is fully cooked and water is gone.
2. Add evaporated milk, condensed milk and regular milk. Bring to a boil on medium/low for about 20 minutes stirring consistently so it does not stick to pan.
3. Add sugar for extra sweetness.



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Mom's Banana Bread

Submitted by: Susan O'Connor

My mom has been making this bread since I was a kid. So many good memories. You'll want to eat the whole loaf it's so good! Add a little butter to warm bread for an even yummiier treat. Remember, calories don't count during the holidays!

Ingredients

2 cups sugar
1 cup butter (2 sticks), melted
3 eggs, beaten
3 mashed bananas, the riper the better
2 cups flour
1 tsp baking soda
Shortening or cooking spray

Instructions

1. Preheat oven 350°. Grease* and flour loaf pans (2 regular pans or 4 baby loaf pans).
2. Cream eggs and sugar together.
3. Add mashed bananas and melted butter, mix well.
4. Stir in flour and baking soda a little at a time, mix well
5. Add mix to pans (Important to split the recipe into at least two loaf pans, otherwise it will come out dry instead of deliciously moist.)
6. Cook for 30-40 minutes or until toothpick inserted comes out clean. Cook for lesser amount the first time. Definitely do not want to overcook.

*If you don't like Crisco (shortening), you can use cooking spray. Just try to avoid spraying too much so the flour doesn't get too thick.



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Bonnie's Pumpkin Cake

Submitted by: Noella Richer

This recipe is from my granny's kitchen. She clipped it out of a magazine as a young bride in the 1950's and it has become a family tradition. Perfect for fall gatherings or anytime you're craving that pumpkin pie flavor with a buttery cake crunch.

Ingredients

Pumpkin Layer

1 large can (29 oz) pumpkin puree (or 2 small cans – 15 oz each)
½ cup sugar
2 tsp pumpkin pie spice (or 1 tsp ground ginger, ½ tsp ground cloves, 2 tsp ground cinnamon)
6 eggs
2 cups milk

Cake Topping

1 box yellow cake mix
1 stick cold butter (½ cup)
Optional Garnishes
Whipped cream
Chopped nuts (pecans or walnuts work well)

Instructions

1. Preheat oven to 350°F (175°C).
2. Grease a 9x13-inch baking pan.
3. Prepare the Pumpkin Layer: In a large bowl, combine pumpkin puree, sugar, spices, eggs, and milk. Mix/whisk until smooth and well combined. Pour into the prepared baking pan.
4. Make the Cake Topping: In a separate bowl, mix the dry yellow cake mix with the butter until large crumbs form. It should resemble a crumb topping, not a dough.
5. Assemble the Cake: Evenly sprinkle the crumb topping over the pumpkin mixture in the pan.
6. Bake for 1 hour, or until the top is golden brown and the pumpkin layer is set.
7. Cool before serving. Top with whipped cream and/or nuts if desired.



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Holiday Wassail

Submitted by: Liz Daynes

This is a staple at our family holiday events. Enjoy a mug for a warm and cozy holiday season!

Ingredients

2 quarts apple cider
2 cups orange juice
½ cup fresh-squeezed lemon juice
12 whole cloves
4 cinnamon sticks
1 pinch ground ginger
1 pinch ground nutmeg

Dietary Information

Vegetarian
Vegan
Gluten-free
Nut free

Instructions

1. In a slow-cooker or a large pot over low heat, combine apple cider, orange juice and lemon juice. Season with cloves, cinnamon sticks, ginger and nutmeg.
2. Bring to a simmer. If using a slow cooker, allow to simmer all day. Serve hot.



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Sides and Main Dishes



Greek Chicken Kabobs

Submitted by: Susan O'Connor

This recipe is just as good as anything you'd order at a restaurant. It's a bit messy on the grill, but so worth it. Add some rice, veggies, hummus and pita and you have a meal.

Website: [Two Peas & Their Pod](#)

Not Just For Potlucks Broccoli Salad

Submitted by: Sheila Van Metre

My kids loved this. We made it for every sporting, church, and family potluck.

Ingredients

1 lb. bacon
1 cup mayonnaise
2 tbsp cider vinegar
¼ to ½ cup sugar
3 or more crowns of broccoli (cut into bite size pieces)
¼ to ½ cup chopped red onion
2 cups shredded Mozzarella

Dietary Information

Nut free

Instructions

1. Cook bacon until crispy. Put in gallon size Ziploc and break into small pieces. Add raw broccoli, onions, and mozzarella to bag and shake until mixed.
2. In a separate bowl, add mayonnaise, cider vinegar, and sugar to make a dressing. Add to bag.
3. Shake bag until everything is well mixed.
4. Place in refrigerator to let dressing soak in a bit before serving.



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Sides and Main Dishes

Cranberry Jello Salad

Submitted by: Mandie Thompson

My mom got this recipe from a neighbor when we were stationed on the Navy base in Puerto Rico and we have made it every Thanksgiving and Christmas my entire life.

Ingredients

1 bag fresh cranberries
1 6-ounce box black cherry Jello
1.5 cups sugar
2 apples (diced)
2 oranges (diced)
1 small can crushed pineapple
(very well drained)

Dietary Information

Vegetarian
Gluten free
Nut free

Instructions

1. In the bowl you intend to serve the dish in, pour the Jello powder and add hot water as indicated on package. Stir to dissolve, then put dish in refrigerator and allow to partially set (45 - 60 minutes).
2. While setting, pour 1/3 of the cranberries and 1/2 cup of sugar into a blender and blend until smooth. Add another 1/3 of berries and another 1/2 cup of sugar and repeat, then the final 1/3 of berries and 1/2 cup of sugar. Continue to blend until you have a smooth puree.
3. Set aside and dice the apples and oranges and drain the pineapple. NOTE: the acid in the pineapple will prevent the Jello from setting so you must get as much of the juice out as possible.
4. Once the Jello has partially set, stir in all fruit and return to refrigerator to set the rest of the way. If there's too much pineapple juice the end result will be runny but will still taste great!



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Side and Main Dishes

Creamy Chicken Soup

Submitted by: Brian Barry

This hearty soup is ideal for the fall and winter months. Whether you enjoy it on its own or with a sandwich or salad, it's a cozy and comforting choice for chilly days—and a favorite meal my partner and I love to share.

Ingredients

1 cup finely diced celery
1 cup finely diced carrots
1 finely diced onion
¼ cup minced Garlic
¼ cup oil or butter to sauté
¼ cup of Italian Seasoning
¼ cup of onion powder
1 tbsp of salt and 1 tablespoon pepper, add more to taste
1 cup of potato starch (or whatever preferred thickener you wish to use for the soup)
3 lbs. of cooked chicken thigh meat, cut into approximately 1-inch cubed pieces or 6 cups of chicken when cooked)
300g of goat cheese (approximately 1 log)
2 cups of milk (regular or lactose free)
Additional water, as needed, to help thin soup if too thick

Instructions

1. Sauté' celery, carrots, onion, garlic in oil or butter until onions are translucent. To avoid burning, lower the heat or add water if needed.
2. Once vegetables have been sauteed, add chicken to the pan and mix thoroughly with the vegetables, along with Italian seasoning, onion powder, salt and pepper. The chicken should have enough moisture that the vegetables will not burn. Add some of the stock if the pan starts to get too dry.
3. After 2-5 minutes of occasionally stirring and browning chicken, add 1 cup of stock and mix in the flour or potato starch for thickening. Mix for one minute, then add the milk and goat cheese.
4. Once the milk, cheeses and starches are fully mixed in and have started to thicken (this will look almost like a paste with chicken and vegetables), add the rest of the stock and simmer for 20-30 minutes.
5. If the soup starts to look too thick add more water as needed until desired thickness.
6. Once near done, taste again and add more salt and pepper if needed.



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A big thank you to everyone who
shared their favorite recipes.

