

*O*ur

*A*ppetizing

*E*ats

From our Syracuse University Office of Alumni Engagement family to yours, we hope you enjoy this collection of our favorite holiday recipes!

Syracuse University

Alumni
ASSOCIATION

*2017 Office of Alumni Engagement
Holiday Recipe Book*



Joan Adler G'76
Assistant VP,
Regional Programs
Los Angeles

Mom's Apple Pie

My mother, Rosie (Small) Adler, is a member of the Class of 1942. This is her recipe.

Ingredients:

- *7 or 8 apples (thinly sliced)
- *2 tablespoons of lemon juice
- *1 tablespoon of flour
- *1/2 cup sugar
- *1/2 cup dark brown sugar
- *1 teaspoon of cinnamon
- *1 stick of butter
- *Milk

Directions:

- *Preheat oven to 450 degrees.
- *Put sliced apples into a large bowl.
- *Add lemon juice and flour, and mix with apples.
- *In a separate bowl, combine sugar, brown sugar, and cinnamon.
- *Mix well.
- *Pour the sugar, brown sugar, and cinnamon over apples and mush well with your hands.
- *Put into bottom pie shell.
- *Put 1/3 stick of butter, cut into pieces, on top of apple in pie tin.
- *Put the top crust over the apples.
- *Wet the edges of the crust and press together at the ends.
- *With a knife, cut slits on top of crust to let steam through.
- *Brush top of shell with milk and sprinkle sugar on top.
- *Put on baking sheet for 15 minutes at 450 degrees. Then turn oven down to 350 and bake for one hour. If the top gets done, use foil to cover.



Grandma's Frozen Fruit Salad

We were always excited when mom told us grandma was bringing frozen fruit salad for Thanksgiving. My sister Karen '91, G'94 carries on the tradition. Great as a dessert or a decadent side dish.

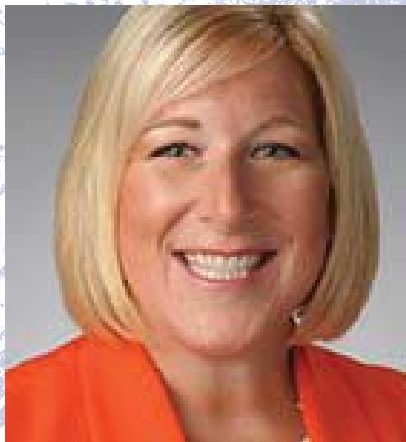
Mary Anagnost '86
Executive Director,
Regional Ops
Washington, DC

Ingredients:

- *1/4 cup mayonnaise
- *8 ounce package of cream cheese
- *1/2 pint heavy cream
- *1 can crushed pineapple
- *1/2 pound mini marshmallows
- *1 dozen maraschino cherries

Directions:

- *Put mayonnaise and cream cheese into a mixing bowl.
- *Add drained pineapple.
- *Chop to mix ingredients. Cream cheese should be chunky.
- *Cut marshmallows into bits. Add to mixture.
- *Add heavy cream and cherries. Stir.
- *Keep refrigerated for at least 12 hours before serving.



Grasshopper Pie

Since I was little, this has been a staple at our table on Christmas. One year, my mom was a bit too generous with the crème de menthe, and dessert/coffee time was much more lively than any previous year! Enjoy.

Sue Ballard
Vice President for
Alumni Engagement

Ingredients:

Crust: Chocolate graham/wafer crust (pre-made or make your own). If making: 24+ chocolate wafers, 6 tablespoons unsalted, melted butter (more/less depending on thickness of the crust), and 1/3 cup of sugar.

Filling:

- *2/3 cup scalded milk in double broiler
- *24 marshmallows
- *1/4 cup crème de menthe
- *1/8 cup crème de cacao
- *1 cup heavy cream, whipped

Directions:

Crust: Blend wafers, unsalted, melted butter and sugar - set aside.

Filling:

- *In a double broiler, scald the milk. Then add the 24+ marshmallows.
- *Cool milk and marshmallows .
- *Once cooled, add crème de menthe, crème de cacao, and whipped heavy cream.
- *Stir well and spread into pie crust.
- *Let it cool overnight and enjoy. CHEERS!



David Bartell
Executive Director of
Outreach Programs

Happy Hour Bacon Dip

This dish is all about one word: BACON!

Ingredients:

- *1 cup mayonnaise
- *1/2 cup parmesan cheese
- *3 ounce jar of Hormel Bacon Bits
- *2 cups shredded cheddar cheese
- *1 finely chopped onion
- *2 cloves garlic
- *3 dashes Tabasco sauce

Directions:

- *Combine all of the ingredients into a bowl.
- *Transfer contents of the bowl into a hollowed-out loaf of sourdough bread.
- *Bake for one hour at 400 degrees or until hot and bubbly.

This dish pairs extremely well with a nice Guinness.

Enjoy!



John Boccacino '03
Communications
Coordinator

Mashed Potato Casserole with Sour Cream and Chives

Being Irish, potatoes have been an important part of my diet since I was little. This casserole has been a family staple for years. There's contrasting textures as the outside is crisp while the inside is soft and fluffy. There is also flavor galore between the sour cream, chives, and the bread crumb/parmesan cheese topping. A perfect side for any meal. Feeling adventurous? Add bacon!

Ingredients (serves 8-10):

- *6 pounds Yukon Gold potatoes, peeled and cut into chunks
- *12 tablespoons unsalted butter, softened and divided
- *2 tablespoons plus 1 teaspoon salt
- *1 1/2 cups sour cream
- *1 teaspoon black pepper
- *3 tablespoons finely chopped chives
- *2/3 cup bread crumbs
- *2/3 cup grated Parmigiano-Reggiano cheese

Directions:

- *Preheat oven to 400 degrees. Lightly butter a 9x13 inch pan and set aside.
- *In a large pot, bring potatoes to a boil and cook for 15-20 minutes until tender. Drain.
- *Add nine tablespoons butter, sour cream, salt and pepper to the potatoes and mash. Add the chives. Spread in 9x13 inch pan.
- *To make the topping, combine bread crumbs, parmesan cheese, and three tablespoons of butter. Mix together until it forms coarse crumbs. Sprinkle on top of the potatoes.
- *Bake for 30-40 minutes until it is golden and crisp. Serve hot.



Rachel Chapman
Administrative &
Communications
Specialist,
Los Angeles

Maple-Glazed Acorn Squash

My mom makes this for the holidays and it's a must-have every year. Everyone raves about this dish, which is usually the star of the meal. Vegetables that taste like desert are always a win-win.

Ingredients:

- *3 acorn squashes, halved cross-wise. Discard the seeds and strings.
- *1/2 stick unsalted butter, softened
- *1/3 cup pure maple syrup
- *1/4 teaspoon ground allspice
- *3 tablespoons dried currants or cranberries

Directions:

- *Brush the cavity of each squash half with about 1/2 teaspoon of softened butter. Sprinkle the halves with salt and pepper and place them, cut side down, in a large baking pan. Add enough water to reach about a quarter-inch up the sides of the squash.
- *Preheat the oven to 400 degrees and bake for 30 minutes.
- *While baking, combine the remaining butter, maple syrup, allspice, currants/cranberries, and a pinch of salt. Heat the mixture in a small saucepan on low, stirring until the butter is melted and the dried berries are plump.
- *Remove the squash from the oven, turn it cut side up, and brush it generously with the maple mixture.
- *Return to the oven, cut side up — occasionally brushing with the mixture and adding more water to the pan as necessary to keep the bottom covered — for 20 to 30 minutes more or until very tender.
- *Season the squash with salt and pepper.
- *Dig in and enjoy!



Oreo™ Stuffed Chocolate Chip Cookies

I hate to cook but I love to bake. I started making these cookies for the holidays about five years ago. You can't go wrong with an Oreo™ inside a chocolate chip cookie!

Megan DiDomenico
Assistant Director of Lifelong Learning

Ingredients:

- *1 cup butter, softened (2 sticks)
- *3/4 cup light brown sugar, packed
- *1 cup sugar
- *2 large eggs
- *1 tablespoon vanilla extract
- *3 1/2 cups flour
- *1 teaspoon salt
- *1 teaspoon baking soda
- *1 bag chocolate chips (12 ounces)
- *1 package Oreo™ cookies

Directions:

- *Preheat oven to 350 degrees.
- *Cream butter and sugars together with a mixer until well combined. Beat in eggs and vanilla.
- *In a separate bowl, mix the flour, salt and baking soda. Slowly add dry ingredients to wet, along with chocolate chips.
- *Using a one-inch cookie scoop to measure out dough, place a single Oreo™ between two equal scoops of cookie dough. Use your hands to mold the dough around the Oreo™ until edges are sealed and cookie is completely enclosed in dough. Repeat with each cookie until all dough is used.
- *Place onto a parchment-lined baking sheet. Cookies will expand when baking, so use two pans if necessary. Bake 11-15 minutes or until golden brown. Let cool for five minutes before transferring to cooling rack.



Corny Corn Bread

I guarantee you'll share this recipe with everyone you know. I'm asked to make it for every occasion and it's a hit every time!

Monique Frost
Administrative Specialist

Ingredients:

- *3 boxes of Jiffy Cornbread mix
- *1 cup butter or margarine (2 sticks = 1 cup)
- *16 ounces of sour cream
- *2 eggs
- *1 can whole kernel corn
- *1 can cream corn
- *1/3 cup sugar (I use more!)

Directions:

- *Mix all of the ingredients together.
- *Pour into a 13 x 9 rectangle pan (spray with Pam).
- *Bake at 350 degrees for one hour.
- *Let cool and enjoy!



Adrienne Graves
Assistant Director of
Events

No Bake Cookies

These were always my favorite as a kid, but I never had much interest in baking because the few times I tried, I failed miserably. My sister was an excellent baker and her baked goods always turned out perfectly. Growing up, I would obnoxiously ask and ask until she eventually gave in and made me No Bake Cookies. While we don't live close to each other, I still manage to bribe my sister into making me a batch of No Bake Cookies when I visit.

Ingredients:

- *2 cups sugar
- *1/4 cup unsweetened cocoa powder
- *1/2 cup milk
- *1/2 cup butter
- *1 teaspoon vanilla extract
- *1 pinch salt
- *1/2 cup peanut butter
- *3 cups quick cooking oats

Directions:

- *In a saucepan over medium heat, combine sugar, cocoa, milk and margarine.
- *Bring to a boil, stirring occasionally.
- *Boil for one minute, then remove from heat and stir in the vanilla, salt, peanut butter, and oats.
- *Drop by rounded spoonful onto waxed paper.
- *Allow cookies to cool for at least one hour.
- *Store in an air-tight container.



Carrot Soufflé

I hate cooked carrots. Despise them. But the first time I tried this when I was 10 years old, I thought I'd died and gone to heaven. It's a recipe from my dad's side of the family, and it's become the recipe I'm now known for during our holiday gatherings. Bring on the cooked carrots! This side dish tastes just like dessert.

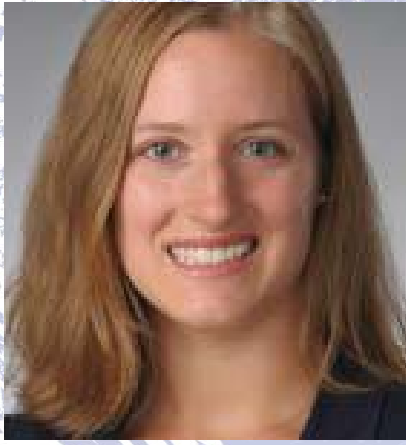
Kim Infanti '06, G'16
Executive Director,
Digital Engagement
and Communications

Ingredients:

- *2 cups mashed carrots (1 pound of carrots cooked)
- *3 eggs beaten
- *1/3 cup sugar
- *1/2 cup melted margarine (or coconut oil)
- *2 tablespoons flour
- *1 cup milk
- *1/4 teaspoon cinnamon
- *1 tablespoon baking powder

Directions:

- *Preheat oven to 350 degrees.
- *Grease casserole dish.
- *Put cooked carrots and milk in the blender.
- *In separate bowl, stir together blended carrots/milk and all other ingredients until well mixed.
- *Pour into greased casserole dish.
- *Bake for one hour at 350 degrees until soufflé is golden brown.
- *ENJOY!



Christmas Breakfast Sausage Casserole

My mom started making this breakfast casserole Christmas morning so she didn't have to leave the fun happening around the tree to cook a big breakfast. I continued the tradition and make this for my whole family to enjoy Christmas morning. The best part? Make it the night before and pop it in the oven that morning.

Kate Ludwig
Assistant Director of
Affinity Programs

Ingredients:

- *1 pound ground pork sausage
- *1 teaspoon mustard powder
- *1/2 teaspoon salt
- *4 eggs, beaten
- *2 cups milk
- *6 slices bread, toasted and cut into cubes
- *8 ounces mild cheddar cheese, shredded

Directions:

- *Crumble sausage into a medium skillet.
- *Cook over medium heat until evenly brown; drain.
- *In a medium bowl, mix together mustard powder, salt, eggs, and milk. Add in 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 eight hours, or overnight.
- *The next day, preheat oven to 350 degrees.
- *Cover with foil and bake for 45 to 60 minutes.
- *Uncover, and reduce temperature to 325 degrees. Bake for an additional 30 minutes, or until set.



The Brookie

Chocolate is the best food...EVER. I love brownies, and I love chocolate chip cookies. Thanks to the "Brookie," I can eat both at the same time. These never fail to fly off the platter when I bring them to holiday parties. Enjoy!

Cory Miller

Executive Director, Events and Affinity Programs

Ingredients: brownie cookie batter

- *10 tablespoons butter, softened
- *2/3 cup lightly packed brown sugar
- *2/3 cup granulated sugar
- *1 large egg
- *1 large egg yolk
- *1 teaspoon vanilla extract
- *1 1/4 cups plus 3 tablespoons flour
- *1/2 cup unsweetened natural cocoa powder
- *1 teaspoon baking soda
- *1/4 teaspoon salt

Ingredients: chocolate chip cookie batter

- *10 tablespoons butter, softened
- *2/3 cup granulated sugar
- *2/3 cup light brown sugar
- *1 teaspoon vanilla
- *1 large egg
- *1 large egg yolk
- *2 cups plus 2 tablespoons all-purpose flour
- *1 teaspoon baking soda
- *1/4 teaspoon salt
- *1 1/4 cup chocolate chips

Directions:

- *Preheat oven to 350 degrees. Line baking sheets with parchment paper.
- *For the brownie cookie batter, use a handheld electric mixer (or an electric stand mixer) to beat the butter, granulated sugar, and brown sugar together until smooth and creamy. Add the egg, yolk, and vanilla, and beat the mixture until light in color.
- *In a separate bowl, whisk the flour, cocoa, soda, and salt. Add dry ingredients to the batter and mix until combined. Cover and refrigerate.
- *For the chocolate chip cookie batter, cream together the butter, granulated sugar, and brown sugar until smooth.
- *Blend in the egg, egg yolk, and vanilla, mixing until the batter is light in color. In a separate bowl, whisk the flour, baking soda, and salt. Add the dry ingredients to the batter with the chocolate chips and mix until no dry streaks remain and the chocolate chips are evenly distributed.
- *Portion both sets of dough into about four dozen equal pieces.
- *Grabbing one chocolate chip cookie ball and one brownie batter ball, press them together and use your hands to gently form into a cookie shape.
- *Bake on the prepared baking sheets for 8-10 minutes. Under bake just slightly for a soft, chewy texture. Let the cookies cool before scooping onto a cooling rack.



Pam Mulligan, Esq. '89
Executive Director
Alumni Engagement, NYC

Ukrainian Christmas

I grew up in Scranton, Pennsylvania, the home of Syracuse University legends Gerry McNamara '06 and Joe Biden L'68. It's a well-known stopping point off of Interstate 81 as one travels from the Metro New York City area to Syracuse.

I was raised by my mother and grandmother, and both my mom and I were spoiled by my grandmother's excellent cooking skills. Born in the Ukraine, my grandmother blessed us with her tasty Ukrainian cooking skills — everything from pierogies and pigs in a blanket to homemade kielbasa and fresh-baked bread. Growing up, we celebrated two Christmases: The first on December 25, when Santa would visit; and the second on January 7, when St. Nicholas would visit us on Ukrainian Orthodox Christmas.

To continue the tradition, I head to a Polish/Ukrainian deli and cater a wonderful, traditional Ukrainian Christmas on January 7, which was also my mom's birthday. On that day, I invite friends to my home and we enjoy all of these Ukrainian treats while teaching my son, Conor (SU Class of '32), about his Ukrainian heritage, and both his late grandmother and great-grandmother. My holiday tip is to enjoy some traditional Ukrainian food on January 7!



Candy Cane S'Mores

The fun and simple alternative to traditional Christmas cookies. A great way to impress everyone at your next cookie swap!

Skylar Sabbag '13
Assistant to the Executive
Director, Regional Ops
Washington, DC

Ingredients:

- *16 graham cracker squares (8 crackers halved)
- *16 big marshmallows
- *1 cup semi-sweet chocolate chips
- *5 tbsp. heavy cream
- *Crushed candy cane

Directions:

- *Heat the oven to 300 degrees.
- *In a microwave-safe bowl, place chocolate chips and heavy cream and heat until melted and smooth, stirring every 30 seconds.
- *Line up the graham crackers on a cookie sheet. Top each with a marshmallow and place in the oven for about two minutes, or until the marshmallows are puffy and slightly golden brown on top.
- *Once the pan comes out of the oven, pour melted chocolate in a pastry bag, cut a small hole at the tip and spoon chocolate over the toasted marshmallows.
- *Sprinkle candy cane on top and enjoy!



Italian Holiday Soup

This is the recipe my mother-in-law gave me. This soup has been a holiday tradition for years. When my children and grandchildren don't feel well, they will request this soup, too. Some Italians add escarole to it. They also start the broth by boiling chicken, but there is no chicken in the soup, only meatballs. Making the small meatballs takes around an hour and a half.

Pauline Saraceni
Assistant Director
Alumni Clubs

Ingredients (serves 8-10):

- *2-3 beef soup bones
- *9 chicken bouillon cubes (add more as needed)
- *9 beef bouillon cubes (add more as needed)
- *3 lbs ground chuck
- *1/2 to 1 cup mixed Italian grated cheese (Romano & Parmesan)
- *Pepper, salt, and parsley
- *1lb. of small bow macaroni or a similar small pasta

Directions:

- *Boil bones for one hour/until cooked. Remove bones and add bouillon. Continue to boil until cubes are dissolved.
- *While broth is cooking, mix ground chuck with parsley, cheese, and pepper until mix can easily be formed into small meatballs.
- *Bring a four-quart saucepan of water to a rolling boil on medium-high heat. Add meatballs and boil until cooked. Place meatballs on a dish lined with paper towels. Continue adding meatballs to the water until they are all cooked. Discard the water from the meatballs.
- *Add cooked meatballs to broth and cook about 30-40 minutes, adding more water and bouillon as needed for taste.
- *Refrigerate broth overnight or until fat rises to the top. Fat can easily be skimmed off and discarded. Reheat broth and add parsley, pepper, bouillon, and water, if needed.
- *Bring four-quart pan of water to boil and add salt.
- *Cook pasta al dente; do not overcook pasta, and do not add it to the broth.
- *To serve: ladle pasta into a bowl, ladle in broth with meatballs, and serve.
- *Bon appétit!



Forgotten Cookies

These cookies have been a staple of our family holidays for as long as I can remember. They are the cookies I always looked forward to the most, and now my mom makes them especially for me each year. We also like to include them as gifts to friends and neighbors at parties.

Meredith Smith

Coordinator, Alumni Programs

Washington, DC

Ingredients (yields 24 cookies):

- *2 large egg whites
- *2/3 cup sugar
- *1/2 tsp. vanilla
- *1 6 oz. package chocolate chips (or 1/2 cup chopped nuts)

Directions:

- *Pre-heat oven to 350 degrees.
- *Beat egg whites stiff. Add in vanilla slowly while beating. Then add sugar, also slowly, beating continuously while the whites peak.
- *Fold in chocolate bits. Drop by the spoonful onto aluminum foil, which has been placed on cookie sheet.
- *Put in oven and turn off heat.
- *Leave cookies in oven all night with oven door closed.
- *Do not open until morning. Then ENJOY your forgotten cookies!



Grilled Pizza

I'm that person who uses a grill all year long and I LOVE pizza. We're always hosting around the holidays and I saw this idea on Pinterest. I always use fresh ingredients and load up on the vegetables! It has now become a staple at any gathering throughout the year.

Ashley Squairs

Administrative Specialist

Ingredients:

- *Pizza dough (room temperature)
- *Marinara sauce
- *Mozzarella and parmesan cheese
- *Vegetable (any kind you like)
- *Cooked ground turkey
- *Diced onions
- *Olive oil
- *Salt and pepper to taste
- *Fresh chopped garlic
- *Garlic powder
- *Crushed red pepper
- *Basil
- *Flour

Directions:

- *Cook your meat and season to your liking. Add in diced onions, salt, pepper, crushed red pepper, and a little garlic powder. Sauté seasonal vegetables on the stove/grill.
- *Throw flour on a flat surface and roll out your pizza dough as thin as you like. Spread olive oil on one side along with salt, pepper, and basil.
- *Apply non-stick spray to the grill and place dough olive oil-side down on low/medium heat. Cook for about 5 minutes or until golden brown.
- *Remove dough from grill and place cooked side down on counter. Add olive oil, salt, and pepper to the uncooked side and flip pizza dough onto a pizza peel, stone, or cookie tray. With the cooked side up, spread marinara sauce, cooked meat, garlic, and crushed red pepper on the pizza. Top with mozzarella cheese. Add sautéed vegetables and more mozzarella. Sprinkle parmesan cheese and basil.
- *Carry pizza to the grill and place uncooked side down. Turn the burners on low and let the pizza cook for 8-10 minutes or until crust is brown and cheese is melted.