



2021
Annual Holiday
Recipe Book

*Happy
Holidays*



**Thank you for picking up a
copy of this year's staff
recipe book!**

**We are sharing our
favorite recipes from around the
world—Enjoy!**



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German Potato Salad

Jamie S.

Ingredients

- 5 lb. small red potatoes
- 1/2 lb. bacon
- 1 onion
- 1 tbsp. flour
- 1 cup sugar
- 1 cup white vinegar
- 1 tsp. salt
- 1 tsp. pepper

Directions

1. Cook red potatoes with skins on until soft.
2. Cool, peel, and slice the potatoes.
3. Fry the bacon. Either cut up first or break up after cooked. Save grease.
4. Fry the onion in bacon grease.
5. Stir in 1 tbsp. flour.
6. Stir in 1 cup white vinegar and 1 cup sugar.
7. Heat and thicken like gravy.
8. Add bacon to potatoes.
9. Pour sauce over potatoes and stir.
10. Add 1 tsp. salt and 1 tsp. pepper and stir.
11. Serve warm.

Shish Kabob

Susanne R.

Ingredients

Marinade:

- 1 cup red wine
- 1/2 cup vegetable oil
- 1/2 tbsp. Worcestershire
- 1 tsp. yellow mustard
- 1 tbsp. cumin
- 1 tbsp. Italian seasoning
- 1 clove of garlic (minced)

Directions

1. Cut steak or sirloin into cubes.
2. Mix marinade in large bowl or large plastic bag.
3. Add cubed meat.
4. Place in refrigerator overnight.
5. Cut up vegetables:
 - Mushrooms
 - Green Pepper
 - Onion
 - Tomato
4. You can make a separate marinade for the vegetables as well.
5. Put meat and vegetables on skewers and grill.



Slow Cooker Corned Beef and Cabbage

Lisa S.

Ingredients

- 4 large carrots, peeled and cut into matchstick pieces
- 10 baby red potatoes, quartered
- 1 onion, peeled and cut into bite sized pieces
- 1 (4 lb.) corned beef brisket with spice packet
- 6 oz. beer
- 1/2 cabbage, coarsely chopped
- 4 cups water

Directions

1. Place the carrots, potatoes, and onion into the bottom of a slow cooker.
2. Pour in the water.
3. Place the brisket on top of the vegetables.
4. Pour the beer over the brisket.
5. Sprinkle on the spices from the packet.
6. Cover and set the cooker on HIGH.
7. Cook the brisket for 8 hours.
8. An hour before serving, stir in the cabbage and cook for one more hour.



Peanut Sauce

Soon Har T.

Ingredients

- 1/2 cup roasted peanuts
- 1/2 inch fresh ginger
- Pinch of ground turmeric
- 2 tbsp. chili sauce (sambal oelek or sriracha will do)
- 3/4 cup sugar
- 1 red onion
- 1/2 cup tamarind juice (or substitute with lime juice).
- Salt to taste
- 2 stalks of lemon grass (remove the hard outer leaves, use the lower, softer core)

Directions

1. Process or blend:
 - lemongrass
 - ginger
 - turmeric
2. Slice red onion.
3. Fry red onion until soft..
4. Add in chili sauce and blended herbs.
5. Add in tamarind/lime juice, peanuts, sugar, and salt.
6. Simmer until the sauce thicken.
7. Serve with satay and cucumber (will help with the chili!)

Malaysian Chicken Satay with Peanut Sauce

Soon Har T.

Ingredients

- 1 lb. boneless, skinless chicken thighs (cut into bite size pieces))
- 1 tbsp. ground coriander
- 1 tsp. ground cumin
- 1/2 tsp. cinnamon
- 1/2 inch turmeric (or use 1/2 tsp. ground)
- 2 gloves garlic
- 1/2 large onion
- 1 stalk lemongrass (remove the hard outer leaves, use the lower, softer core)

Directions

1. Blend or process all the ingredients except chicken.
2. Marinate chicken in the blended ingredients overnight or at least two hours.
3. Thread meat through skewers (wet skewers first so they don't burn)
4. Brush them lightly with vegetable oil.
5. Grill five to ten minutes, turning them or Bake them on a sheet in a 350 F degrees oven for about 20 minutes or until done.

Shrimp Tacos

Julie D.

Ingredients

- 2 tomatoes, cored and chopped
- 1 small onion, chopped fine
- 1 jalapeno, stemmed, seeded, and minced
- 2 tbsp. ketchup
- 1 tbsp. lime juice, plus lime wedges for serving
- 2 garlic cloves, minced
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 lb. large shrimp; peeled, deveined and tails removed (26 to 30 per pound)
- 5 tbsp. vegetable oil, divided
- 12 (6 inch) corn tortillas
- 8 ounces Monterey jack cheese, shredded (2 cups)

Directions

Time: 40 minutes

Serves: 4-6

1. Adjust oven rack to lowest position and heat oven to 450 F degrees.
2. Combine in a medium bowl:
 - Tomatoes
 - Onion
 - Jalapeno
 - Ketchup
 - Lime juice
 - Garlic
 - 1 tsp. salt
 - 1/4 tsp. pepper
3. Set the bowl aside.
4. Cut shrimp into 1/2-inch pieces.
5. Heat 1 tbsp. oil in 12-inch skillet over medium-high heat until shimmering.
6. Add tomato mixture.

Shrimp Tacos (continued)

Directions (continued)

7. Cook mixture until liquid is slightly thickened and tomatoes begin to break down in 5 to 7 minutes.
8. Reduce heat to medium.
9. Stir in shrimp and cook until shrimp are just opaque. Takes about 2 minutes.
7. Brush 2 rimmed baking sheets (line with foil for easier clean-up) with 2 tbsp. oil (1 tbsp. per sheet).
8. Arrange tortillas in single layer on prepared sheets (6 tortillas per sheet).
9. Brush tops of tortillas with remaining 2 tbsp. oil.
10. Divide Monterey Jack evenly among tortillas
11. Top tortillas with shrimp mixture.
12. Bake, 1 sheet at a time, until cheese melts, and edges of tortillas just begin to brown and crisp. Takes 7 to 9 minutes.
13. Garnish with your choice of suggested toppings:
 - Lettuce
 - Avocado
 - Cilantro
 - Pico de gallo
 - Salsa
 - Red onion
 - Hot sauce
14. Fold tacos in half.
15. Transfer tacos to platter.
16. Serve with lime wedges.

Italian Gravy [Big Pot]

Jerine G.

Ingredients

- 2 12 oz. cabs of tomato sauce.
- 3 oz. Contadina pasta
- 1 small piece pork
- Season to taste:
 - * Garlic powder
 - * Basil leaves
 - * Pepper
 - * Romano cheese
 - * Olive oil
 - * Oregano
 - * 1/2 cup water
- 1 (2 lbs.) pack ground beef for meatballs

Directions [Meatballs]

Makes about 12 meatballs.

1. Mix in bowl and season to taste:
 - Ground beef
 - Peppers
 - Romano cheese
 - Parsley
 - Oregano
 - Garlic powder
 - 2 slices wet white bread.
2. Mix and rad meatballs.
3. Put in pot of gravy raw.
4. Cook on low for 3 hours.

Italian Gravy [Big Pot] (continued)

Directions [Gravy]

1. Season to taste:
 - Garlic powder
 - Basil leaves
 - Pepper
 - Romano cheese
 - Olive oil
 - Oregano
 - 1/2 cup water
2. Mix all together.
3. Add meatballs



Directions [Final]

1. Make pasta (your choice) on side.
2. Serve with gravy and meatballs on top.

Pasta Sauce

Fran F.

Ingredients

- Olive oil
- 1 large onion, chopped
- 3 stalks of celery, chopped
- Bunch of Italian parsley, chopped
- 4 cloves garlic, minced
- 3 tbsp. tomato paste
- 2 large cans tomato puree
- Salt and pepper

Directions

1. In a large pot, pour in enough oil to cover bottom.
2. Heat and sauté onions, garlic, celery, and parsley until onions are clear.
3. Keep a close eye on it. If it burns or gets too brown, toss it and start over!
4. Add tomato paste and blend into veggies.
5. Stir in tomato puree and two cans of water.
6. Bring to a boil.
7. Salt and pepper to taste.
8. Simmer for about an hour, until thickened.

Pasta

Fran F.

Ingredients

- 1 1/2 cups semolina flour
- 1 1/2 cups flour
- 1 1/2 tsp. salt
- 3 eggs
- 6 tbsp. water (more if needed)
- Extra 1/4 cup flour
- Cornmeal

Directions

1. In a food processor, pulse and salt to mix.
2. Add eggs one at a time pulsing once or twice to combine.
3. Add water 1 tbsp. at a time. Mixture should pull together.
4. On lightly floured surface, knead once or twice.
5. Let rest under a damp towel.
6. Roll about a cup full of dough to 1/8 inch smooth.
7. Cut into desired shape or run through a pasta dough press.
8. Place on a cookie sheet sprinkled with corn meal.
9. Pasta can be dried overnight or until dry in a glass jar OR boil in a salted pot of water.
10. It cooks quickly, so after 3-5 minutes test if al dente is desired.

Cheese Ravioli

Fran F

Ingredients

- Pasta dough (see previous recipe)
- Flour
- Cornmeal
- Cookie sheets

Ingredients [Filling]

- 2 lbs. ricotta (fresh as can be, not watery)
- 2 eggs
- 1/4 cup chopped Italian parsley
- 1/4 cup grated

Cheese Ravioli (continued)

Directions

1. Mix ingredients with a mixer until well blended.
2. Roll out a portion of dough on slightly floured work area to 1/8 inch thick.
3. Cut with 3.5 inch round cookie cutter. Only cut about 10 at a time because if they dry too fast you can't fold them.
4. Place on a table dusted with cornmeal.
5. Place a scant tsp. full of filling on each round.
6. Fold in half. Finger press closed. Use a fork to finish the seal.
7. Dust cookie sheets with cornmeal.
8. Place ravioli on sheet and flash freeze.
 - In about 30 minutes they should be solid to the touch.
9. Cook in a pot of boiling salted water.
10. When they rise to the top, give them an extra minute or two and then gently remove a few at a time.
11. Layer in a bowl with sauce and grated cheese.
 - If you don't use right away, place in a freezer bag.
 - Freeze up to 6 months.

Käsespätzle (Spätzle & Cheese)

Linda S.

Ingredients

- Fresh Spätzle or one package dried Spätzle (available at most German delicatessens and German food section of supermarkets)
- 2 tbsp. vegetable oil
- 1 tbsp. butter
- 2 medium onions, quartered and sliced
- 3/4 lbs. Emmentaler or Gruyere cheese, grated
- 1/4 tsp. freshly grated nutmeg
- White pepper
- Bread crumbs

Directions

1. Start by making the caramelized onions about one hour before the casserole needs to go into the oven.
2. Heat the butter and oil in a non-stick pan on medium heat.
3. Turn heat to low and add onions.
4. Stir every few minutes for about an hour, or until onions are lightly browned and sweet enough for your taste. Set this aside.
5. Prepare either fresh Spätzle or one package dried Spätzle according to package directions.
6. Preheat oven to 350 F degrees.
7. Butter and line a 1 1/2–2 quart casserole dish with bread crumbs.
8. When noodles are done, add them to the pan with the onions.
9. Add the grated nutmeg.
10. Add 3/4 of the grated cheese.
11. Stir to mix.
12. Spoon noodles into casserole. Sprinkle with remaining cheese.

Käsespätzle (continued)

Directions (continued)

13. Bake the above, covered, at 350 F degrees for 20 minutes.
14. Then bake uncovered for 15 minutes.
 - If you like, brown the cheese topping with the broiler during the last 5 minutes.
14. Bake until top layer of cheese is melted. Serve immediately.



Chicken Tikka Masala

Beth D.

Ingredients [For the Chicken]

- 1/2 cup whole milk yogurt
- 1 tbsp. lemon juice
- 4 cloves garlic, minced
- 1/2 tsp. freshly grated ginger
- 1/2 tsp. garam masala
- 1/2 tsp. chili powder
- 1/2 tsp. cumin
- 1/2 tsp. paprika
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- 1 1/2 lb. boneless, skinless chicken thighs cut into 1-inch chunks
- 2 tbsp. canola oil or grapeseed oil

Ingredients [For the Sauce]

- 2 tbsp. unsalted butter
- 1 yellow onion, diced
- 2 tbsp. tomato paste
- 2 tsp. freshly grated ginger
- 3 cloves garlic, minced
- 2 1/2 tsp. garam masala
- 2 tsp. chili powder
- 1/2 tsp. paprika
- 2/2 tsp. cumin
- 1/4 tsp. cayenne pepper
- 1 (28 oz.) can diced or crushed tomatoes
- 1 cup chicken broth
- 1/3 cup heavy cream
- 1 tbsp. fresh lemon juice
- 1/4 cup chopped fresh cilantro leaves (optional)
- Basmati rice and naan bread for serving (optional)

Chicken Tikka Masala (continued)

Directions

1. In a large bowl, stir together the yogurt, lemon juice, garlic, ginger, garam masala, chili powder, cumin, paprika, salt, and pepper.
2. Add the chicken pieces and stir until the chicken is well coated.
3. Let the chicken marinate in the yogurt sauce for at least 30 minutes. You can refrigerate the chicken overnight.
4. In a large skillet, heat the oil over medium heat.
5. Add marinated chicken to the hot skillet and cook. Stir occasionally, until golden, about 4 to 5 minutes.
6. Transfer the chicken to a plate and set aside.
7. In the same skillet, melt the butter over medium heat.
8. Stir in the onion and cook until tender, about 3 to 5 minutes.
9. Stir in the tomato paste, ginger, garlic, garam masala, turmeric, chili powder, paprika, cumin, and cayenne pepper and cook until well combined, 1 to 2 minutes.
10. Stir in the diced tomatoes and chicken broth.
11. Bring to a boil; reduce the heat and simmer, stirring occasionally, until sauce is slightly thickened, about 10 minutes.
12. Stir in the cream and lemon juice.
13. Add the cooked chicken back into the pan and cook until heated through, about 5 minutes.
14. Serve warm with rice and naan, if desired.

Chicken Moroccan

Susanne R. (her mother-in-law's recipe)

Ingredients

- 1/3 cup olive oil
- 1 large onion (thinly sliced)
- 1 clove garlic (minced)
- 4 tsp. chopped parsley
- 1/8 tbsp. saffron
- 1 lemon, cut into wedges
- 1 cut up chicken

Directions

1. Warm oil and all ingredients, except for chicken & lemon, over low heat.
2. Add chicken.
3. Stir to coat pieces.
4. Put lemon on top
5. Simmer for 2 hours.
6. Remove chicken and place on serving plate.
7. Turn heat to high and stir sauce until slightly thickened.
8. Pour over chicken and serve.



Spicy Malay Prawns

Soon Har T.

Ingredients

- 1 lb. jumbo shrimp, shelled and deveined; set aside
- 4 shallots
- 2 cloves garlic
- 1 1/2 inch ginger
- 1/2 inch turmeric (find at Caputo's)
- 1 large onion, sliced
- 1 cup coconut milk
- 1 tbsp. curry powder or dried garam masala (Caputo's or most Asian grocery stores) - blend with a bit of water
- 3-4 curry leaves (find at Valli's or use bay leaves)
- 1 tbsp. vegetable oil
- Salt to taste

Directions

1. Pound (if you have a mortar and pestle) or use a blender or food processor to mince the shallots, garlic, ginger, and turmeric.
2. Heat oil and fry the pounded/minced ingredients until fragrant
3. Add the curry or bay leaves.
4. Add the blended curry powder and stir until fragrant. Do not burn.
5. Add the sliced onion and coconut milk.
6. Bring to a simmer (do not let boil).
7. Add the shrimp and cook until done; add salt to taste. If too spicy, add a pinch of sugar.
8. Serve with rice.

Malaysian Style Banana Pancakes

Soon Har T.

Ingredients

- 1 cup all-purpose, pre-sifted flour
- 1 tsp. baking powder
- 2 eggs, lightly beaten
- 1/2 cup milk
- 6 large ripe bananas
- 1 1/2 tbsp. sugar
- Pinch of salt
- 1 tbsp. oil

Directions

1. Whisk together flour and baking powder.
2. Make a well in the center and add beaten eggs and half the milk.
3. Mix the batter well and beat until smooth and light, about 10 minutes if by hand.
4. Add the remaining milk.
5. Mash the bananas with the sugar and salt.
6. Mix bananas into the batter.
7. Heat pan with oil, and fry pancakes until brown on both sides.
8. Try to resist eating when piping hot!

Grandma Garvey's Irish Soda Bread

Lisa S.

Ingredients

- 1/2 cup butter or margarine (softened)
- 2 eggs
- 1 1/2 cup sugar
- 6 cup flour
- 2 tbsp. baking powder
- 1/2 tsp. baking soda
- 3 1/2 cup buttermilk
- 2 to 3 cup raisins

Directions

1. Cream butter or margarine, eggs, and sugar.
2. In a separate large bowl, add :flour, baking powder, and baking soda.
3. Mix dry ingredients thoroughly.
4. Add the buttermilk.
5. Once milk has been mixed in, add creamed ingredients and mix.
6. The dough should be moist and sticky. If it is dry, add another splash of buttermilk.
7. Fold in raisins.
8. Grease loaf pans and fill.
9. Fill to approximately 1/2" from the top of a regular load pan, or 1/4" from top of petite pans. Don't overfill.
10. Bake at 350 F degrees for 20 minutes.
11. Slice the top of the bread so it will split as it rises.
12. Continue baking approximately one more hour for a regular sized pan, 45 minutes for petite loaves, until crust is lightly browned and a toothpick in the center comes out clean.



Italian Chocolate Spice Cookies

Susanne R.

Ingredients [Mixture 1]

Sift:

- 6 cups flour
- 6 tsps. baking powder
- 2 tsps. ground cloves
- 2 tsps. cinnamon
- 1/2 cup cocoa

Ingredients [Mixture 2]

Blend:

- 4 eggs
- 1 cup coffee
- 1 1/2 cup shortening
- 2 cups sugar
- 2 tsps. orange rind
- 2 tsps. vanilla
- 1 cup walnuts (chopped)

Directions

1. Blend both mixtures.
2. Shape them into balls the size of walnuts.
3. Bake at 350 F degrees for 10-12 minutes.
4. Test. They should be slightly cracked on top.
5. DO NOT OVER BAKE. DO NOT GREASE PAN.

French Dessert Profiteroles

Bethany S.

Ingredients

Yields: 8

- 1/2 cup water
- 1/2 stick butter
- Pinch salt
- 1/2 cup all-purpose flour
- 2 eggs

Directions

1. Heat oven to 425 F degrees.
2. Bring water, butter, and salt to a boil in a medium-sized saucepan.
3. Reduce heat to medium, and stir in flour.
4. Stir mixture with a wooden spoon until a ball forms.
5. Remove from heat.
6. Place dough into a large pastry bag fitted with a large star decorating tip (Wilton #6B would work well) and pipe 2 inch balls on a parchment paper liner baking sheet. Leave one inch between each pastry.
7. Bake for 20-25 minutes or until golden.
8. After cooled, slice horizontally.
9. Place small scoops of ice cream on the bottom pieces. Cover with top pieces.
10. Drizzle with chocolate or dessert sauce of your choice.

Note:

You can use the same simple dough called *pâte à choux* to make a variety of French desserts, such as *éclairs* or cream puffs.

German Sour Cherry Cake

Linda S.

Ingredients

Serving: 10/12

- 125 gr. (1 1/4 stick) unsalted butter (room temperature)
- 125 gr. (2/4 cup) granulated sugar
- 1/2 tsp. lemon zest (the German recipe calls for 4 drops Backoel Zitrone)
- 3 eggs (room temperature)
- Pinch Salt
- 200 gr. (1 1/2 cups) flour
- 1 tbsp. baking powder
- 4 tbsp. milk
- 750 gr. jar (DRAINED) Sour Cherries (the Trader Joe's jar comes out to right amount after draining)
- Powdered sugar

Directions

1. Preheat the oven to 350 F degrees.
2. Spray or grease the inside of an 11" (8 cm) springform pan
3. With a mixer, beat the:
 - Butter
 - Sugar
 - Lemon zest
4. Beat until light and fluffy (around 5 minutes). Scrape down the sides and under the beaters occasionally.
5. Slow the mixer, and add the eggs one at a time until they are incorporated.
6. In a bowl, combine the:
 - Flour
 - Salt
 - Baking powder
7. Slowly add the above to the previous mixture of the sugar/butter/eggs.
8. Alternate with a bit of milk if it looks too dry.

German Sour Cherry Cake (continued)

Directions (continued)



9. The batter should be a bit stiff, but not too stiff. Add more milk if it feels too stiff.
8. Stir the cherries into the batter.
9. Spread the batter into the prepared pan.
10. Bake for 40 minutes.
11. Put a toothpick in the center. If it comes out clean, the cake is done. If not, bake another 5 minutes. It shouldn't take longer than 50 minutes.
12. Let the cake cool in the pan on a rack.
13. Cut around the edge to loosen the pan, then take the edge of the pan off to finish cooking.
14. Before serving, sprinkle generously with powdered sugar.

Spanakopita Crescent Rolls

Kristina G.

Ingredients

- 10 oz. frozen chopped spinach (defrosted and drained of all excess liquid from spinach)
- 4 oz. crumbled feta cheese
- 3 green onions, chopped
- 1 large clove of garlic, minced
- 1 tbsp. extra virgin olive oil
- 1/2 tbsp. dry dill weed
- 1 tbsp. lemon juice
- 1 container of crescent rolls (8 count)

Directions

1. Pre-heat oven to 350 Degrees F.
2. In a medium size bowl, add feta and dill. Set aside.
3. In a medium size sauce pan, heat olive oil on medium-high heat
4. Add garlic and green onions.
5. Sauté garlic and green onions for 3-5 minutes.
6. Add defrosted/drained spinach to pan.

NOTE:
*Be sure to drain as much of the liquid out of the spinach before adding. You can use a colander, pressing the spinach with your hands or spoon.
7. Mix the garlic, onions, and spinach together.
8. Once blended well, pour on top of the feta and dill.
9. Add the lemon juice.
10. Mix everything together.
11. Place triangle crescent rolls on clean surface.

Spanakopita Crescent Rolls (continued)

Directions (continued)



12. Add one heaping scoop of spinach mixture to each crescent roll.
13. Fold and pinch openings closed [see photos above].
14. Place rolls on an ungreased cookie sheet.
15. Place cookie sheet on middle rack of oven.
16. Bake for 12-15 minutes, until rolls are golden brown.
17. Remove and serve warm. Enjoy!



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