




PassportUSA

by Health Carousel

2022

Health Carousel

International Digital Family Recipe Book



This cookbook is a collection of recipes from PassportUSA employees, including contributions from healthcare professionals and internal staff, making this a multi-cultural, time-tested collection of favorite meals.



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BEVERAGES



French 75 Cocktail

Submitted by: Katie G.

Corporate Staff: Leadership

Ingredients:

- 3 oz, Gin
- 2 oz. Fresh lemon juice
- 1 oz. Simple Syrup
- Ice for shaking
- Sparking Wine
(*Like champagne, prosecco or cava*)
- Lemon Twists for Garnish

What are the directions needed to prepare the dish?

1. In a cocktail shaker, combine the gin, lemon juice and simple syrup. Add a few cubes of ice, then cover and shake for 10-20 seconds until well chilled.
2. Strain the mixture and divide evenly into two champagne flutes. Top with chilled champagne, garnish with a lemon twist and serve immediately.



Kentucky Derby Mint Julip

Submitted by: Shane H.

Corporate Staff: Recruitment Team Member
Fort Thomas, Kentucky

Ingredients:

- 8 mint leaves
- 1/4 ounce simple syrup
- 2 ounces bourbon
- Garnish: mint sprig

What are the directions needed to prepare the dish?

1. In a Julep cup or rocks glass, lightly muddle the mint leaves in the simple syrup.
2. Add the bourbon then pack the glass tightly with crushed ice.
3. Stir until the cup is frosted on the outside.
4. Top with more crushed ice to form an ice dome, and garnish with a mint sprig



Traditional Jamaican Sorrel Drink

Submitted by: Melissa E.

Corporate Staff: Recruitment Team Member
Cincinnati, Ohio

Ingredients:

- 3 cups of Sorrel
(Fresh or dried)
- 3/4lb Ginger,
- 10 Pimento berries
(allspice),
- Cinnamon *(this can be the leaf or stick),*
- White rum and Sugar.

What are the directions needed to prepare the dish?

1. Make sure to wash the Sorrel thoroughly and remove any seeds.
2. Bring to boil a pot of water with the Sorrel *(fresh or dried)*, Ginger *(peeled and sliced)*, Pimento *(crushed)* and Cinnamon on high heat- make sure that the water covers the ingredients. Once it starts to boil, turn the heat down and let it boil for another 5 to 10 minutes. End results should look swollen and plump.
3. After boiling, leave to steep overnight or for at least twelve hours so that the flavour from the sorrel, cinnamon, ginger and pimento is infused.
4. Strain and sweeten to taste with sugar.
5. You can add White Rum to taste *(optional, but it's not sorrel without Rum!)*



Mango Lassi

Submitted by: Rozina H.

RN

Greenwood, South California

Ingredients:

- Mango pulp 1/4 cup
- Yogurt 1/2 cup
- Milk 3/4 glass
- Sugar to taste
- Ice
- Almond *(4-5 small cut)*
- Pistachio *(4-5 small cut)*

What are the directions needed to prepare the dish?

1. Make a smoothie / mixture by mixing 1/4 cup mango pulp, 1/2 cup yogurt and 3/4 glass milk, adding 2tsp of sugar
2. Garnish it with almond n pistachio
3. Serve it with ice chips.



Easy Mulled Wine

Submitted by: Thao

Corporate Staff:
International Program Associate Team Member

Ingredients:

- Dry red wine
- Pho spice packet
*(the whole spice packet,
not ground spice)*
- Orange slices
- Orange peel
- Optional:
honey or maple syrup

What are the directions needed to prepare the dish?

1. Combine all ingredients in a pot and simmer gently over low heat *(about 10-15 min)*
2. Optional: Add honey or maple syrup to taste



Azalea Cocktail

Submitted by: Matt W.

Corporate Staff: Travel and Housing Team Member
Cincinnati, Ohio

Ingredients:

- 1.5 oz. gin
- 2 oz. pineapple juice
- 1 oz. lemon juice
- 1 tsp. grenadine
- lemon wedge, to garnish

What are the directions needed to prepare the dish?

1. Combine the gin, pineapple juice, lemon juice, and grenadine in a shaker with ice. Shake or stir.
2. Strain contents of the shaker into an ice-filled glass.
3. Garnish with lemon wedge.



Holiday Spiced Simple Syrup

Submitted by: Lexi E.

Corporate Staff: Travel and Housing Team Member
Cincinnati, Ohio

Ingredients:

- 1 cup water
- 1 cup brown sugar
- Zest of 1 orange
- 3 cinnamon sticks
- 1 teaspoon of nutmeg
- 1 teaspoon vanilla
- 1 teaspoon cloves
- 1 teaspoon allspice

What are the directions needed to prepare the dish?

1. Bring water to a simmer
2. Add in sugar, orange zest, cinnamon sticks, nutmeg, vanilla, cloves and allspice.
3. Stir until sugar is dissolved and continue to simmer until syrup becomes thicker.
4. Remove from heat, strain the syrup into a glass, and store in the fridge for up to 4 weeks.



Holiday Spiced Old Fashion

Submitted by: Lexi E.

Corporate Staff: Travel and Housing Team Member
Cincinnati, Ohio

Ingredients:

- 2oz bourbon
- 1 teaspoon of Holiday Spiced Simple Syrup
- 2-3 dashes orange bitters
- Orange peel
- Ice

What are the directions needed to prepare the dish?

1. Add bourbon, holiday spiced simple syrup and bitters to your glass.
2. Stir to mix.
3. Rub orange peel around the rim of glass *(you can char this before if you want!)* Keep the peel for garnish.
4. Add in ice and garnish with orange peel.
5. Enjoy!





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APPETIZERS



Tomatillo and Avocado Green Salsa

Submitted by: Matt W.

Corporate Staff: Travel and Housing Team Member
Cincinnati, Ohio

Ingredients:

- 8 Tomatillos
- 1/2 large white onion
- 2 Jalapeños
- 2 Avocados
- 4 Garlic Cloves
- 1 Lime
- Cilantro

What are the directions needed to prepare the dish?

1. Pre-heat oven to 425-450 F
2. Cut the jalapeños in half and use a spoon to remove the seeds. Peel garlic cloves and cut a large white onion in half and remove the skin.
3. Place the tomatillos, onion, garlic, and jalapenos on a baking tray and roast in the oven until they start to become black on the outside, pull out and let cool.
4. Add all the roasted items in a blender with avocados, juice of a lime, cilantro to taste, and salt.



Whipped Feta Dip

Submitted by: Alyssa N.

Corporate Staff: Immigration Team Member
Cincinnati, Ohio

Ingredients:

- 1 8-oz block feta cheese
- 1/2 cup Greek yogurt
- 1/2 mayonnaise
- 1 small clove garlic, minced
- 1/4 tsp dried dill - adding fresh dill also recommended
- 1/4 tsp dried oregano
- 1/4 tsp dried thyme
- 1/4 tsp freshly ground black pepper
- 1/8 tsp red pepper flakes, plus more for serving
- Olive oil for drizzling
- 1 bag of pita chips for dipping

What are the directions needed to prepare the dish?

1. Crumble block of feta cheese
2. Combine all ingredients and mix until smooth,
3. can use hand mixer, blender or food processor
4. Top with a drizzle of olive oil

Special notes:

1. I diced cucumbers and added those into the dip as well.
2. Dip will last for 3 days in fridge and will stiffen up in fridge, let sit at room temperature for 30-60 minutes before serving if taking out of fridge.



Wonton Wraps

Submitted by: Lacie M.

Corporate Staff: International Program Associate Team Member
Cincinnati, Ohio

Ingredients:

- 1 pkg. wonton wraps
- 1 pound of meat (turkey, sausage, hamburger, chicken)
- 1 16oz sour cream
- 1 pk. of ranch dressing mix
- 1 bag colby cheese

What are the directions needed to prepare the dish?

1. Cook the meat and drain grease. In bowl mix the meat, sour cream, ranch mix and colby cheese.
2. Put a little of the mix in the middle of one of the wonton wraps, can then put in a cupcake pan so they stay cupped up and doesn't run out while it is baking. Heat in 350 oven just until mixture is bubbly.



Kani Salad

Submitted by: Karen L.
MT

Ingredients:

- Immitation crab sticks
- Cucumbers
- Carrots
- Ripe mangoes
- Kewpie mayo or the roasted sesame one
- Salt and pepper to taste
- Sugar (optional)

What are the directions needed to prepare the dish?

1. Cook the crab sticks in oil, shred all the veggies including the mango, mix it up, season and add the mayo.



Mexican Street Corn Dip

Submitted by: Amanda H.

Corporate Staff: Licensing Team Member

Cincinnati, Ohio

Ingredients:

- 2 cups frozen sweet white corn
- 1 jalapeno pepper, diced
- 1 clove of garlic, minced
- 1/4 cup cotija cheese, crumbled
- 1 lime, juice and zest
- 3 tablespoons mayonnaise
- 2 tablespoons unsalted butter
- 1/2 tablespoon olive oil
- 1/2 teaspoon chili powder
- 1/4 cup fresh chopped cilantro

What are the directions needed to prepare the dish?

1. Melt butter with 1/2 tbsp of olive oil in a large skillet on medium-high heat.
2. Add the jalapeno, stir to coat, then saute for 1-2 minutes until it begins to char.
3. Add the corn and the garlic and saute for 2-3 minutes.
4. Meanwhile, combine mayonnaise, chili powder, cilantro, lime zest, and juice from half the lime in a large bowl.
5. Add the corn to the bowl with the mayonnaise mixture, toss to combine. 6. Finally mix in the cotija cheese crumbles and cilantro. Squeeze the remaining lime juice over the corn and top with more cilantro and cotija cheese.



Shawarma

Submitted by: Kristel M.

RN

Illinois

Ingredients:

- Pita bread
- Garlic mayo sauce
- Ground beef
- Garlic
- Onion
- Salt
- Ground pepper
- Soy sauce
- Oyster sauce
- Brown sugar
- Cucumber
- Tomatoes
- White onion
- Spinach

What are the directions needed to prepare the dish?

In making Shawana filling

1. Use olive oil in a medium heat pan. Sauté 3 cloves of garlic and minced onion. Add 500 grams of ground beef a pinch of salt and a dash of black ground pepper. Cook for a while then add 1 tbsp of soy sauce 2 tsp of oyster sauce and 1 tbsp of sugar. Pan fry until the beef meat is cook.

Beef Shawarma Wrapping

1. Combine all the ingredients. Place pita bread in a flat surface. Put desired amount of meat filling thin slices of cucumber tomatoes white onion spinach and then top with garlic mayo dressing.
2. Fold the side of the bread in the middle and turn over bottom side upward.



Chana Chaat

Submitted by: Rozina

RN

Greenwood, South Carolina

Ingredients:

- Chickpeas
- Onion
- Fresh coriander
- Tamarind
- Chili flakes
- Salt
- Chaat masala
- Cumin powder
- Tomatoes
- Crispy puri/ crackers

What are the directions needed to prepare the dish?

1. Soak 250 gm chickpeas in a container filled with water a night before, boil the chickpeas next day for 30-60 min or until cooked.
2. Soak 1/4 cup tamarind in a bowl half filled with warm water for 10 min n then take out all the hard seeds leaving the pulp in the bowl.
3. Add salt to taste, chaat masala 1/2 tea spoon, cumin powder 1/2 teaspoon into the tamarind water paste and then add boiled chick peas n mix well.
4. Set the chickpeas in a serving dish n topped it with 1 chopped onion, fresh small cut coriander leaves, mint leaves, 1 small chopped tomato, chili flakes , crushed puri / crackers and have this mouthwatering dish filled with fresh taste .



Taco Ring

Submitted by: Jamie

Corporate Staff: Leadership
Cincinnati, Ohio

Ingredients:

- 1 pound lean ground beef
- ½ onion finely diced
- 1 package taco seasoning
- ½ cup water
- 1 ½ cups cheddar cheese shredded
- 2 cans refrigerated crescent rolls
- toppings (optional)
- lettuce tomatoes, sour cream, jalapenos/salsa,
- MORE CHEESE!

What are the directions needed to prepare the dish?

1. Heat oven to 375°F.
2. Cook beef and onion in over medium heat until no pink remains. Drain any fat. Add taco seasoning mix and ½ cup water. Simmer 4-5 minutes or until thickened. Cool slightly and toss with 1 cup cheese.
3. Unroll the crescent rolls. Arrange on a parchment lined pan so the short end in inside and the tips point out in a circle. (it should have a 4" center and will look like a sunshine shape.
4. Top the center of the rolls with taco meat and top with remaining cheese.
5. Fold each dough triangle up over the filling and tuck the tip under the bottom of the circle.
6. Bake 20 to 25 minutes or until lightly browned.
7. Cool 5 minutes and slice. Serve with toppings.



Chicken Pakora

Submitted by: Rozina H.

RN

Greenwood, South Carolina

Ingredients:

- Gram flour 3-4 cups
- Green leaf onion / spring onion 4-5
- Coriander leaves
- Mint leaves(optional)
- Chicken small cubes
- Potatoes thin round slices
- Salt
- Cumin powder 1/2 tsp
- Red chili powder 1/4 tsp
- Turmeric powder 1/4 tsp
- Garlic, ginger n green chili paste 1tsp
- Baking soda 1 pinch
- Oil

What are the directions needed to prepare the dish?

1. Add gram flour with all the spices and add water to make a thick consistency paste .
2. Heat the oil in a container, upon medium hot, try to check with a little drop of the mixture , if it comes up then the oil then its ready to fry our pakoras.
3. Fry some mixture adding only chicken cubes ,fresh coriander small cut leaves & spring onion small cut , fry until it gives brown color, dish out
4. Fry some mixture with only round thin slices of potatoes either with or without spring onions fresh coriander leaves(small cut pieces)
5. Serve it with ketchup and other sauces
6. Make a sauce by mixing 3-4 mint leaves, some coriander leaves, half green chili, 3-4 black pepper, 1/2 tsp cumin seeds, 3-4 garlic and 1/2 bowl of thick yogurt.



French Onion Soup

Submitted by: Anne S.

Corporate Staff: Credentialing Team Member
Cincinnati, Ohio

Ingredients:

- 6 Vidalia Onions (or 3 large)
- 4 cloves of garlic
- 2 to 3 tablespoons of Olive Oil
- 3 tablespoons salted butter
- 1 to 2 tablespoons Beef Bullion (prefer Better than Bullion paste)
- 1 cup water
- 17oz Beef Bone Broth
- 1 tablespoon Thyme (fresh or dried)
- 2 tablespoons flour
- 1/2 cup to 1 cup red wine to deglaze your pan (can substitute with additional broth)
- Lots of salt & pepper to taste
Optional - Swap some of your salt for onion or garlic salt

For Serving:

- Several slices or a loaf of your favorite bread, cut into cubes

What are the directions needed to prepare the dish?

1. Peel, half and thinly slice onions; crush and chop garlic cloves
2. In a pot, heat olive oil over medium-low heat, then add sliced onions; slowly cook over a lower heat, occasionally stirring until they have softened (about 15 minutes)
3. Add a heap of salt to onions, fresh cracked pepper and all the butter; continue cooking until onions are caramelized; low and slow will yield best flavor, can take 20 to 30 minutes
4. Add garlic and sauté an additional 1 to 2 minutes; add thyme and stir
5. Add flour to onion mixture, stir well to fully coat mixture and allow flour to cook
6. Deglaze pan with wine or 1/2 cup of bone broth, scrape up bits on bottom of the pan and fully incorporate flour into liquid
7. Add beef bullion and stir; add remaining beef broth and water 1 cup at a time, stirring after each cup
8. Simmer on low for several minutes allowing flavors to incorporate; add additional salt, pepper and seasonings to taste

For serving:

1. Toss cubed bread in olive oil and toast in a 425F degree oven for 10 to 15 minutes, until cubes are toasty on the outside
2. Ladle soup in your favorite crock or oven-safe bowl; top with several cubes of bread and a heaping portion of shredded cheese
3. Bake soup in oven until cheese is melted and bubbly on top



Buffalo Chicken Dip

Submitted by: Heather J.

Corporate Staff: International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 4 Cups of Cooked Chicken Breasts - Shredded
- 8 Ounces of Cream Cheese
- 3/4 Cup Buffalo Sauce
- 1 Cup Ranch Dressing
- 1.5 Cups Cheddar Cheese - Shredded

What are the directions needed to prepare the dish?

1. Combine the chicken, cream cheese, buffalo sauce, ranch dressing, and 1 cup of shredded cheddar cheese into the Crock Pot and mix together.
2. Place lid on and set to LOW heat for 3-4 hours or
3. HIGH heat for 1-2 hours. Stir occasionally. (Every 30 minutes or so)
4. The dip is considered "ready" when you no longer see chunks of cream cheese and it is all melted.
5. Put the remaining cheddar cheese on top of the dip. Continue to cook until the top layer of cheddar cheese is melted.



Cucumber Tuna Boat

Submitted by: Vina R.

RN

Cincinnati, Ohio

Ingredients:

- 3 medium size cucumbers
- 1 can tuna flakes, drained
- 1 cup mayonnaise
- 1 Tbsp chopped onions
- 1 Tbsp pickle relish (optional)
- salt & pepper to taste

What are the directions needed to prepare the dish?

Directions:

1. Wash the cucumbers. Slice the 2 cucumbers lengthwise and remove the seeds and cut off the ends. Slice the remaining cucumber into tiny cubes removing the seeds.
2. In a bowl mix the tuna flakes, diced cucumber, onions and mayonnaise. Add salt and pepper to taste.
3. Add the mixture on top of the halved cucumbers.
4. Garnish the relished pickles on top.
5. Chill and cut in half before serving.



Chicken Spinach Artichoke Dip

(The Quick Way)

Submitted by: Kayla W.

Corporate Staff: Arrivals Specialist Team Member
Cincinnati, Ohio

Ingredients:

- (2) 16 oz. Containers - Marketside Spinach & Artichoke Dip (Walmart)
- (2) 12.5 oz. Cans - Canned Chicken
- (1) 5 oz. container – Frigo Shaved Parmesan
- Cheese
- Salt & Pepper to taste
- Pita chips or Crackers to serve

What are the directions needed to prepare the dish?

1. Place all ingredients in 2-quart crockpot and stir to combine.
2. Turn it on low, and let it warm for about 2 hours, stirring occasionally.
3. Serve with pita chips or crackers.
4. Enjoy!



Pizza Dip

Submitted by: Erin

Corporate Staff: International Deployment Associate Team Member
Cincinnati, Ohio

Ingredients:

- 1 packet of cream cheese
- 1 tablespoon Italian seasoning
- 1 can of pizza sauce
- 1/2 bag of shredded mozzarella cheese
- 1 bag of pepperoni
- 1 loaf of Italian bread

What are the directions needed to prepare the dish?

Directions:

1. Start by preheating oven to 350 degrees
2. In a bowl, add 1 packet of cream cheese, 1 tablespoon Italian seasoning, 1 can of pizza sauce and stir altogether - this should like a light pink mixture
3. Evenly pour mix into a deep pan, add 1/2 bag of shredded mozzarella cheese (or more if you like!), and 1 bag of pepperoni
4. When preheated, put pan into the oven for 15 minutes - or until cheese is all melted
5. Lastly, cut 1 loaf of Italian bread into small serving pieces - around 1-2 inches
6. Take pan out of oven, let cool and enjoy!



Rotel Cheese Dip

Submitted by: Ashley P.

Corporate Staff: International Deployment Associate Team Member

Ingredients:

- Velveta Cheese – processed cheese product
- Rotel Original diced tomatoes – Rotel Tomatoes, are petite diced tomatoes with green chilis and spices. They're a little spice, almost like salsa! You can get them without spice, too.
- Sausage – pork or turkey sausage

What are the directions needed to prepare the dish?

1. Brown the meat- Brown sausage in a skillet on the stove.
2. Add the ingredients- Add Rotel tomatoes and cheese to the skillet with the sausage.
3. Melt the cheese- Continue to cook on low, stirring often until the cheese is melted.
4. Serve- Serve with cut-up veggies, crackers, or tortilla chips!





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Main Course



Chiles Rellenos

Submitted by: Ruben

Corporate Staff: International Employee Supervisor Team Member

Ingredients:

- 1 1/2 tablespoons cooking oil
- 2 pounds lean ground beef
- 1/2 cup chopped onion or 2 green onions, chopped
- 1/2 clove garlic, chopped
- 1 cup diced tomatoes
- 1/4 teaspoon cumin
- Kosher salt and freshly ground black pepper
- 1 1/2 cups cooking oil
- 2 medium tomatoes, diced
- 1 green bell pepper, diced
- 1/2 large onion, chopped
- 1/2 garlic clove
- Half a 28-ounce can chopped tomatoes
- Pinch cumin
- 12 poblano chiles
- Shredded white cheese, for serving
- Chopped Fresh cilantro, for serving

What are the directions needed to prepare the dish?

- For the filling: Heat the oil in a large skillet. Add the ground beef or steak and cook until browned.
- Next add the onions and garlic; stir for 1 minute. Add the tomatoes, cumin and 1/2 teaspoon salt and black pepper. Cook, stirring constantly, until the filling is dry, 10 to 15 minutes. Set aside to cool.
- For the salsa ranchero: Heat the oil in a skillet until hot. Add the tomatoes, bell peppers, onions and garlic and smoke paprika. Cook until the onions are browned, about 2 minutes. Add the tomatoes or canned tomatoes if you do not have fresh tomatoes and simmer until the sauce is lumpy, 10 to 15 minutes.
- For the poblanos: Roast the poblanos over a gas flame, turning until blistered and slightly charred all over. Wrap in paper towel and place in a heavy plastic bag and set aside for 10 to 20 minutes to steam. Scrape the skin off the poblanos. Carefully make a lengthwise slit in each poblano and remove the seeds and membranes; rinse and drain well, using paper towels to pat the poblanos dry.
- Stuff the poblanos with the filling and top with salsa ranchero. Before serving, garnish with shredded cheese and cilantro



Corned Beef Spaghetti

Submitted by: Loui I.

MT

Honolulu, Hawaii

Ingredients:

- 500 g spaghetti noodles
- 400 g canned corned beef
- 2 tbsp liver spread
- 1 heaping tbsp tomato paste
- 1 large bottle sweet style tomato ketchup or banana ketchup
- 1 can chopped tomatoes or tomato puree
- 1/2 cup beef stock
- 6 cloves garlic, minced
- 1 big white onion, finely chopped
- freshly ground black pepper
- sugar
- salt
- oil

What are the directions needed to prepare the dish?

- Cook the spaghetti noodles according to packet instructions.
- In heavy pan add oil then sauté garlic and onions.
- Add the corned beef then cook for 5 minutes.
- Add the tomato ketchup, tomato puree, tomato paste, liver spread and beef stock. Stir then simmer for 20 minutes, add more water if needed.
- Season with pepper, salt and sugar (*if you prefer it to be sweeter*). Simmer for an additional 5 minutes.
- Plate the noodles and top it with the sauce.
- Top it with grated cheese.



Ugali

Submitted by: Stella N.

MT

Maryland

Ingredients:

- Boiling water 1.5 cups
- Corn flour

What are the directions needed to prepare the dish?

- Put water on the cooking pot and let it boil
- Add flour until it is evenly mixed with the water and is thick enough cover the pot.
- Allow it to cook at low heat for 10 minutes.
- Serve with vegetables and any meat stew.



Fresh & Colorful Pasta Salad

Submitted by: Alysia C.

Corporate Staff: Marketing Team Member
Salem, New Hampshire

Ingredients:

- 1 Cucumber
- 1-2 Carrots
- 1/2 White Onion
- 3-4 Scallions/Green Onions
- 2 Plum Tomatoes
- 1-2 Bell Peppers *(Yellow)*
- 1/2 cup chopped Broccoli Florets
- 3-4 Celery Stalks
- 1lb Pasta
(mix of mini bowties, elbows, wheels, mini penne or rotini - the smaller the better and a mix is nice to have)

Dressing:

- 2 cups Mayo
- 1 tsp apple cider vinegar
- 1 Tbsp olive oil
- 1/2 Tbsp Oregano
- Dash of Salad Supreme seasoning
sprinkle of Everything but The Bagel Seasoning, salt & pepper to taste

What are the directions needed to prepare the dish?

For the veggies:

- Finely dice all veggies into a huge mixing bowl.
- Try to make sizes the same.

For the pasta:

- Boil pasta until al-dente *(firm)*
- Strain & let cool

For the dressing:

- Mix all dressing ingredients in a separate smaller bowl, whisk.

Finally:

- In a very very large bowl - mix in cooked pasta, diced veggies and dressing. Taste and add additional salt & pepper, as needed. If on the dryer side, make a second batch of dressing and use as needed.



Swiss Cheese Chicken

Submitted by: Katie G.

Corporate Staff: Leadership
Dayton, Kentucky

Ingredients:

- 4 Chicken Breasts
- 1 Can of Cream of Chicken Soup
- 4 Slices of Swiss Cheese
- Milk
- Pepperidge Farm Stuffing
- Butter

What are the directions needed to prepare the dish?

- Place the chicken breasts in a baking pan. Lay Swiss cheese over the chicken.
- In a separate bowl, mix the cream of chicken soup with enough milk to soup creamy. Pour the soup mixture over the chicken. Cover the dish with the Pepperidge Farm Stuffing and place a couple slices of butter on the stuffing.
- Bake at 350 degree until chicken is cooked.



Chicken Tikka Masala

Submitted by: Alyssa N.

Corporate Staff: Immigration Team Member
Cincinnati, Ohio

Ingredients:

- 1 tsp cinnamon
- 1 tsp cayenne pepper
- 1 tsp black pepper
- 1 tsp salt
- 1 tbsp minced ginger
- 2 cloves garlic, minced
- 3 boneless chicken breast, cut into chunks
- 1 tbsp butter, to sauté chicken
- 8 oz can tomato sauce
- 14.5 oz can chopped/diced tomatoes
- 1/4 C fresh cilantro, chopped - garnish
- 1 C heavy cream
- 2 tsp cumin
- 2 tsp paprika
- 1 tsp salt

What are the directions needed to prepare the dish?

- Combine first 8 ingredients in a large bowl - mix, cover and refrigerate for 1 hour (can be less if you don't have time)
- Take chicken mixture and sauté in butter until cooked
- Add cumin, paprika and salt
- Stir in tomato sauce, tomatoes and cream.
- Simmer on low heat until sauce thickens - 30-60 minutes
- Serve over white/basmati rice
- Garnish with cilantro



Coca-Cola Chili

Submitted by: Amanda H.

Corporate Staff: Licensing Team Member
Cincinnati, Ohio

Ingredients:

- 4 tbsp oil
- 1 tsp salt
- 1 lb ground beef
- 2 can French Onion Soup
- 2 can dark kidney beans
- 2 tsp chili powder
- 2 tbsp cumin
- 2 tsp garlic powder
- 2 tsp paprika
- 4 tsp Worcestershire sauce
- 0.5 tsp Liquid Smoke
- 1 cup tomato sauce
- 1 cup cola (coke, pepsi, etc)

What are the directions needed to prepare the dish?

- Brown ground beef and salt in oil
- Pour soup and 1/2 can of kidney beans (some liquid from beans is fine – do not drain) into mini blender. Blend for 1 minute – pulsing until completely pureed.
- Drain ground beef
- Add soup & bean mixture and all remaining ingredients to pot with beef
- Bring to a simmer, then turn heat to the LOWEST setting and simmer for an hour



Adobong Squid

Submitted by: Patricia P.

RN

Rockland, Maine

Ingredients:

- 1 kilogram of Squid, sliced into 1 inch pieces
- 3 Tablespoon vegetable oil
- 2 pcs. medium sized onions, sliced
- 3 cloves garlic
- 2 pcs. medium tomatoes sliced
- 1 bay leaf
- 1/4 cup rice or white vinegar
- 3/4 cup water
- 2 tablespoons soy sauce
- 1/3 cup brown sugar or adjust to taste
- 1/4 teaspoon salt
- 3/4 teaspoon pepper
- Cilantro for garnish
- Sesame oil for drizzling (optional)

What are the directions needed to prepare the dish?

- Heat Oil
- Sauté onions, garlic and tomatoes
- Add the rest of the Ingredients except the squid. Simmer until liquid is reduce to half and the tomatoes are soft.
- Add Squid and cook exactly for 1 minute. Check for doneness of squid after a minute.
- Season with salt, pepper and sugar if needed
- Garnish with Cilantro and spring onions (optional)
- Serve in a nice dish and enjoy



Erica's Pepperoncini (Crock)Pot Roast

“Multi-year winner in PassportUSA's Annual Chili Contest”

Submitted by: Erica P.

Corporate Staff, Leadership
Lebanon, Ohio

Ingredients:

- 4-5lb Chuck Roast
- 1.5 cups Beef Broth
- 1 16 oz jar Pepperoncini's (can add more if you love these like I do)
- 1/2 -3/4 cup of Pepperoncini juice
- 3 tablespoons Worcestershire sauce
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 1.5 tablespoons dried dill
- 1.5 tablespoons dried parsley flakes
- 1 tablespoon paprika

What are the directions needed to prepare the dish?

- Add beef broth, Worcestershire sauce, pepperoncini juice, half of pepperoncini and half of dry seasonings to crockpot.
- Place roast in crockpot. Add remainder of dried seasonings to top of roast and remainder of pepperoncini.
- Set crockpot to low and cook for 7-8hrs.



The BEST Turkey Chili

Submitted by: Julia R.

Corporate Staff, International Program Associate Team Member
Cincinnati, Ohio

Ingredients:

- 2 teaspoons olive oil
- 1 yellow onion, chopped
- 3 garlic cloves, minced
- 1 medium red bell pepper, chopped
- 1 pound extra lean ground turkey or chicken (99%)
- 4 tablespoons chili powder* (I used McCormick chili powder)
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon salt, plus more to taste
- 1 (28-ounce) can diced tomatoes or crushed tomatoes
- 1 1/4 cups chicken broth
- 2 (15 oz) cans dark red kidney beans, rinsed and drained
- 1 (15 oz) can sweet corn, rinsed and drained
- For topping: cheese, avocado, tortilla chips, cilantro, Sour Cream (optional)

What are the directions needed to prepare the dish?

- Place oil in a large pot and place over medium high heat. Add in onion, garlic and red pepper and saute for 5-7 minutes, stirring frequently.
- Add in ground turkey and break up the meat; cooking until no longer pink. Next add in chili powder, cumin, oregano, cayenne pepper and salt; stir for about 20 seconds.
- Next add in tomatoes, chicken broth, kidney beans and corn. Bring to a boil, then reduce heat and simmer for 30-45 minutes or until chili thickens and flavors come together.
- Taste and adjust seasonings and salt as necessary.
- Garnish with anything you'd like. Makes 6 servings, about 1 1/2 cups each.



Christmas Morning Casserole

Submitted by: Jess

RN

Ingredients:

- Grands refrigerated buttermilk biscuit dough;
- makes 8 biscuits
- 1 lb regular sausage
- 2 cups of colby jack shredded cheese
- 8 eggs
- 1 cup of milk
- Salt and pepper to taste

What are the directions needed to prepare the dish?

- Grease 9x12 glass baking dish
- Press biscuit dough down on the bottom of pan
- Brown sausage and pour on top of biscuit dough
- Sprinkle 2 cups of shredded cheese over sausage
- Whisk eggs, milk, salt and pepper together
- Pour egg and milk mixture over cheese
- Bake in oven at 350 for 30 minutes



Peach & Basil Pancakes (Grain free)

Submitted by: Carrie A.

Corporate Staff, Recruitment Team Member
Cincinnati, Ohio

Ingredients:

- 1 cup Almond Flour
- 3 tablespoons Coconut Flour
- 3 tablespoons Fresh Ground Flax Seeds
- 1 Banana
- 3 tablespoons Fresh Grated Ginger
- 1/4 cup Sliced Fresh Basil
- Pinch of sea salt
- 1-2 Ripe Peaches
- 6 Pasture Raised Eggs
- Olive Oil, Coconut Oil or Lard For Frying
- Basil, Maple Syrup, or Honey to Garnish

What are the directions needed to prepare the dish?

- Mash banana till smooth.
- Add basil, ginger, a pinch of sea salt, and eggs.
- Incorporate till smooth.
- Add the almond flour, coconut flour, and flax and blend.
- Slice the peaches to your preferred size and gently fold them into the batter.
- Heat your oil of choice in a skillet and fry till golden brown and firm.
- Garnish with thinly sliced fresh basil, peaches, maple syrup, or honey.



Braised Short Ribs Red Wine Sauce

Submitted by: Matt W.

Corporate Staff, Travel and Housing Team Member

Cincinnati, Ohio

Ingredients:

- 1 tablespoon vegetable oil
- 2 1/2 pounds bone-in short ribs, at least 1 1/2 inches thick
- kosher salt and freshly ground pepper
- 1 large head garlic, halved crosswise
- 1/2 medium onion, chopped
- 2 ribs celery, chopped
- 1 medium carrots, chopped
- 1 1/2 tablespoons tomato paste
- 1 cup dry red wine
- 1 cup beef stock or bone broth (use beef bouillon dissolved in water if available; chicken stock will work in a pinch), plus more as needed
- 2 sprigs thyme
- 1 sprig of rosemary
- 2-3 bay leaves
- 1/4 cup finely chopped chives
- 1/2 tablespoon finely grated lemon zest

What are the directions needed to prepare the dish?

- Pre-heat oven to 275 degrees.
- Heat oil in a large Dutch oven over medium-high heat. Season short ribs on all sides with salt and pepper and seasonings to taste. Working in batches, sear short ribs on all sides until deeply and evenly browned, 6 to 8 minutes per batch. Transfer browned short ribs to a large plate and continue with remaining ribs.
- Pour off all but 2 tablespoons of remaining fat, leaving the good browned bits behind. Reduce heat to medium, and add garlic, cut side down and cook, undisturbed, until golden brown, about 1 to 2 minutes. Add onion, celery and carrots and season with salt and pepper. Toss to coat and continue to cook until vegetables are softened but not yet browned, about 5 to 10 minutes. Add tomato paste and stir to coat. Continue to cook, stirring occasionally, until tomato paste has started to caramelize a bit on the bottom and up the edges of the pot, about 2 to 3 minutes.
- Add red wine and, using a wooden spoon, scrape up any browned or caramelized bits. Let this simmer 2 to 3 minutes, just to take the edge off and reduce a bit. Stir in beef stock along with thyme, rosemary, and bay leaves. Using tongs, return short ribs to the pot, along with any juices that have accumulated, nestling them in there so that they are submerged (if they are just barely covered, nestle them bone side up so that all the meat is submerged, adding more beef stock or water as necessary to cover). Bring to a simmer, then cover and transfer to oven.
- Cook, undisturbed, until short ribs are meltingly tender and falling off the bone (you should be able to shred the meat with a fork), 3 1/2 to 4..... hours. Using tongs, remove the ribs from the pot, taking care not to let the bone slip out and transfer them to a large plate. (While you could serve the short ribs right out of this pot, the vegetables have all given up their flavor and texture and aren't worth much now, so feel free to strain the sauce for easier eating.) Scatter chives and lemon zest over the top of the short ribs. Separate the fat from the sauce, season with salt and pepper and serve alongside.



Creamy Tomato Risotto

Submitted by: Meghan K.

Corporate Staff, Leadership
Cincinnati, Ohio

Ingredients:

- 1/4 oz Fresh Basil
- 3/4 oz Parmesan Cheese (you can grate your own or buy grated – use as much parmesan as you want!)
- 5 oz Arborio Rice
- 8 oz. Marinara Sauce (any variety will work!)
- Mascarpone (4 oz or so)
- 3 oz Baby Spinach
- Garlic (1-2 cloves or more if you love garlic!)
- Crushed Red Pepper (1/4 tsp, or as much/little as you want)
- 1/2 tablespoon of vinegar (red or white wine works)
- Olive Oil
- Salt/Pepper

What are the directions needed to prepare the dish?

Preparation:

- Wash Basil and Spinach
- Finely Chop Garlic (or save time and use pre-chopped garlic)
- Pick Basil leaves from stems (leave a few on there and save stems!)
- Finely grate some Parmesan on a large bowl, add 3 and 1/2 cups water and 3/4 teaspoon salt. Whisk to combine

Cook:

- Heat 1 1/2 tablespoons olive oil in medium/large pan over medium/medium high
- Add rice and chopped garlic
- Stir until rice is toasted (around 2 minutes)
- Add basil stems
- Add 1/2 cup of water
- Add marinara sauce
- Add 1/2 tablespoon vinegar
- Add desired amount of crushed red pepper
- Stir until nearly all absorbed (1-2 minutes)
- Repeat this step - Continue to add water, 1/2 cup at a time until there is no water remaining (20-25 minutes) Keep on medium/medium high and at a good simmer If it starts to simmer too much, decrease the heat Stir often to prevent sticking and keep the rice absorbing the liquid
- Add salt and pepper on occasion and taste as you go! Rice will be al dente and in a thick sauce Continue to add water if the rice does not seem ready
- Remove basil stems
- Stir in Mascarpone, spinach and half of the basil and parmesan
- Stir until spinach begins to wilt and all is combined (1-2 minutes)
- Remove from heat Taste! And season with salt/pepper/crushed red pepper if need be!
- Serve garnished with remaining basil leaves and as much parmesan as you desire!



French Toast Stratta

Submitted by: Erik S.

Corporate Staff, Leadership
Cincinnati, Ohio

Ingredients:

- 1 loaf French bread
- 1- 8 oz. cream cheese cubed
- 8 eggs
- 2 1/2 cup milk/cream or half and half.
(can use fat free milk)
- 8 tbsp. butter
- 1/4 cup syrup
- Cinnamon & Vanilla Extract if you want

What are the directions needed to prepare the dish?

- Cut the bread into cubes (12 cups)
- Grease a 13x9x2 baking dish.
- Add 1/2 bread cubes. Sprinkle cheese and cover with remaining cubes.
- Combine eggs, milk, butter and syrup and pour over cubes and cheese. Use a spatula to press the cubes down into the milk. cover with saran and re Fridg 2-24 hours. Can freeze.
- Bake uncovered 35-40 minutes at 325. let stand 10 minutes and serve with syrup. (8 servings)
- Can add cinnamon and vanilla if you want.



Curry Chicken

Submitted by: Katie S.

Corporate Staff, Arrivals Specialist Team Member
Cincinnati, Ohio

Ingredients:

- 2 lb. boneless, skinless chicken breast, cut crosswise on the diagonal into 1-inch strips
- 3 Tbs. all-purpose flour
- 3 Tbs. olive oil, more if needed
- 1 cup chopped onion
- 1 Tbs. minced garlic
- 1 Tbs. minced, peeled fresh ginger
- 1/4 cup curry powder
- 2 cups chicken broth
- 2 Tbs. mango chutney
- 1 cup creme fraiche (to make blend 1/2 cup heavy whipping cream & 1/2 cup sour cream) can sometimes find in store
- 1 1/4 cups raw rice, prepare as directed
- Garnish with chopped cilantro, golden raisins, coconut, and almonds (or whatever you want)

What are the directions needed to prepare the dish?

- Coat the chicken strips with the flour, shaking off the excess. Heat 2 Tbs. of olive oil in large heavy pot over medium heat.
- Add half chicken strips and sauté until just cooked through, about 5 minutes, shaking the pan often so they cook evenly. Remove to a bowl with a slotted spoon. Repeat with the remaining chicken strips, adding more oil if necessary.
- In the same pot, heat 1Tbs. oil. Add the onion, garlic, and ginger. Cook, stirring often, until golden, about 5-7 min.
- Sprinkle with curry powder and cook, stirring constantly, 1 min. longer.
- Add chicken broth and simmer 8-10 min. to reduce and thicken the sauce. Stir in the chutney and creme fraiche and simmer 5 min. to thicken sauce. Do not boil. Add chicken strips and heat through.
- Serve over rice and garnish.



Garden Lentils

Submitted by: Liz B.

Corporate Staff, Arrivals Specialist Team Member
Cincinnati, Ohio

Ingredients:

- Extra Virgin Olive Oil
- 5-6 Garlic Cloves
- Half of a White Onion
- 2 Carrots
- 1 Italian Green Pepper (or any non-spicy green pepper)
- 1 Red Bell Pepper
- 2-3 Roma Tomatoes
- 1 Potato
- 1/3 Cauliflower
- 3/4 to full bag of lentils
- 2 Bay Leaves
- Cumin
- Spanish paprika
- Clove
- Pepper
- Salt
- Water

What are the directions needed to prepare the dish?

- Add oil to large pot, enough to cover the bottom.
- Bring to low-medium heat.
- **Chop and add:**
 - Onions (half)
 - Garlic (5-6 cloves)
 - Carrots, peel and chop
- **Leave to cook for a couple of minutes next, chop and add:**
 - Green Pepper (1)
 - Red Pepper (1)
- Add to cook for another couple of minutes with the roma tomatoes, cut the stalk off and begin to grate with a cheese grate or option to emulsify into a container once grated or emulsified, add tomato to pot next add 2 pieces of clove spice and 2 bay leaves.
- While cooking and stirring, begin wash and cut potato to same size as other vegetables and add to pot. Add spoonful or so of paprika and cumin and stir into pot
- Add salt to taste. Wash and strain lentils, add to pot next, add chopped cauliflower (about a 1/3). Once all of the ingredients are added, add enough water to cover the mixture by about 2 fingers worth of space.
- Continue adding salt and pepper to taste.



Scrambled egg ala LoKi

Submitted by: Michelle B.

RN

Florence, South Carolina

Ingredients:

- 5 whole eggs.
- 1 large tomato
- 1 small onion
- 4 cloves garlic
- 1 small red/green bell pepper
- 1 can tuna (include the oil that comes with the can) this is optional though
- 1 piece of chicken bouillon (knorr chicken cube)
- OR you can just put salt and pepper to taste

What are the directions needed to prepare the dish?

- Blend everything in a blender then cook in an air fryer for 15-18 minutes.
- You can use a lanera or leche flan molder or any small baking pan that can fit into your airfryer.
- If you don't have an air fryer you can cook it as a regular scrambled egg.



Pork Mechado

Submitted by: Victorino G.

MT

Ingredients:

- 1 ½ lb. pork shoulder sliced into cubes
- 1 large potato cubed
- 1 medium red bell pepper sliced
- 1 medium green bell pepper sliced
- 1 cup frozen green peas
- 1 Knorr Pork Cube
- 1 lime or calamansi
- 3 tablespoons soy sauce
- 1 can 6 oz. tomato sauce
- 1 ½ cups water
- 5 cloves garlic crushed and chopped
- 1 medium onion diced
- Salt and ground black pepper to taste
- 3 tablespoons cooking oil

What are the directions needed to prepare the dish?

- Combine pork, soy sauce, and juice of 1 lime in a bowl. Mix well and let it stay for 10 minutes.
- Heat the oil in a cooking pot.
- Saute the garlic and onion until the onion gets soft.
- Add the marinated pork (include the remaining marinade). Cook until it pork turns light brown.
- Pour tomato sauce and water. Let boil.
- Add the Knorr Pork Cube. Stir. Cover and cook in low heat for 35 to 40 minutes.
- Add the potato and green peas.
- Cook for 10 minutes.
- Stir-in the bell peppers. Continue to cook for 5 minutes.
- Add salt and ground black pepper to taste.
- Transfer to a serving plate.



Great-Grandma's Goetta

Submitted by: Monica.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 1 lb beef
- 1lb pork sausage
- 8 cups water
- 2.5 cups of pinhead oatmeal
- optional 1/2 package of Lipton Onion Soup mix
- 1 large onion slices
- 4 large bay leaves
- 3 teaspoons salt
- pinch of pepper
- 2 bouillon cubes or Lipton chicken noodle mix

What are the directions needed to prepare the dish?

- Put water into a large saucepan.
- When boiling, add salt, pepper, meat, onions, and bay leaves.
- Cook for 1 hour, stirring often.
- Add oatmeal and cook 2 hours, stirring often.
- Pour into bread pans.
- When cool, place in refrigerator.
- To eat, cut a slice of goetta and fry in a skillet.
- Eat on top of buttered toast for the true Cincinnati German immigrant experience.



French Dip Sandwiches

Submitted by: Deirdre D.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 3 Tbs olive oil
- 2 Tbs butter
- Salt to taste
- Pepper to taste
- Minced Garlic (1 clove)
- 4lb chuck roast
- 2 cups of Beef Broth
- ½ cup of Red Cooking wine or Red Wine
- Brioche buns
- Provolone cheese

What are the directions needed to prepare the dish?

- Generously season your chuck roast with salt, pepper and minced garlic.
- Heat up and melt your butter and olive oil in a pot
- Next Sear your Chuck roast for 10 mins
- Add 2 cups of Beef Broth
- Add ½ cup of Red Wine or Red Cooking Wine
- Turn heat down to low
- Put a lid on your pot and simmer for 2-3 hours.
- Shred your Beef
- Butter Brioche buns and add Garlic powder (optional)
- Broil the buns until toasted
- Once toasted - Add Meat and Provolone cheese to each bun and broil until cheese is melted
- Use leftover Broth to dip your sandwiches



Fried Rice

Submitted by: Sathy.

RN

Ingredients:

- White basmati rice -1lb
- Water -1.5 liter
- Salt -1/2 tsp
- Cloves-2
- Cinnamon-1 piece 1 inch
- Cardamom -1
- Egg. -1
- Carrot-1 medium slice -1 inch price
- Green beans-6 -1 inch piece
- Red onion-1 medium
- Green peas -1/4 cup
- Black pepper powder 1tsp
- Coriander leaves chopped 1/4 cup
- Soy sauce -2tsp
- Salt 1/2 tsp
- Sunflower oil-250ml

What are the directions needed to prepare the dish?

- Boil the rice with water, salt, cinnamon, cloves, and cardamom for 10 minutes.
- Drain out water from rice.
- Deep fry. Vegetable. Keep ready.
- Scramble the egg -keep ready.
- Finally. Mix rice with fried vegetables, scrambled egg, soy sauce, and pepper powder.
- Check the salt and add if needed. Garnish with coriander leaves.
- READY.....!
- Good with chilly chicken.....!



Chicken Adobo

Submitted by: Iana S.

RN

Charleston, West Virginia

Ingredients:

- 2 lbs. chicken cut into serving pieces
- 3 pieces dried bay leaves
- 8 tablespoons soy sauce
- 4 tablespoons white vinegar
- 5 cloves garlic crushed
- 1 1/2 cups water
- 3 tablespoons cooking oil
- 1 teaspoon sugar
- 1/4 teaspoon salt optional
- 1 teaspoon whole peppercorn

What are the directions needed to prepare the dish?

- Combine chicken, soy sauce, and garlic in a large bowl.
 - Mix well. Marinate the chicken for at least 1 hour.
- Note:** the longer the time, the better.
- Heat a cooking pot. Pour cooking oil.
 - When the oil is hot enough, pan-fry the marinated chicken for 2 minutes per side.
 - Pour-in the remaining marinade, including garlic.
 - Add water. Bring to a boil.
 - Add dried bay leaves and whole peppercorn.
 - Simmer for 30 minutes or until the chicken gets tender.
 - Add vinegar. Stir and cook for 10 minutes.
 - Put-in the sugar, and salt. Stir and turn the heat off.
 - Serve hot. Share and Enjoy!



Sisig Kapampangan

Submitted by: Sarah N.

RN

Ingredients:

- 1/2 kilo pork cheeks
- 3 pcs chicken liver
- 100 grams red onions coarsely chopped
- 6 pcs calamansi extract the juice
- 1 tbsp. rock salt
- 1/8 tsp. ground pepper
- 1 tbsp. margarine
- 3 pcs siling labuyo

What are the directions needed to prepare the dish?

- Blanch the pork cheeks and remove hairs or other impurities. Then put in a pot with boiling water and boil for 20 to 30 minutes. Then remove from the pot and drain. Set aside and cool.
- Clean the chicken livers with running water and remove the bile if there is any and other impurities.
- Skewer in bamboo sticks and grill together with the pork cheeks. Grill until brown and crispy. Then remove from the grill and cool. Chop into very small pieces the pork cheeks and the chicken liver then put in a bowl. In the same bowl add chopped onions, salt, pepper and calamansi juice. Mix thoroughly until all the ingredients are well combined.
- Heat the sizzling plate on top of the stove until smoking. Add the margarine and melt in the sizzling plate. Then put the sisig on the plate and stir fry using a pair of spoon for a minute.
- Then turn off heat and transfer the sizzling plate on the wooden tray. Garnish with siling labuyo and slices of calamansi. Serve hot.



Breakfast Sausage Casserole

Submitted by: Courtney W.

Corporate Staff, International Employee Supervisor Team Member

Ingredients:

- 1 pound sausage (*crumbled*)
- 6 slices whole wheat bread butter or margarine
- 1 1/2 cup shredded longhorn cheddar or Colby cheese
- 5 eggs
- 2 cups half & half or Milk
- 1 teaspoon salt
- 1 teaspoon dry mustard

What are the directions needed to prepare the dish?

- Cook sausage and drain on paper towels (*set aside*)
- Spread each slice of bread with butter and cut into cubes.
- Place cubes butter side down into a 13x9x2 greased baking dish sprinkle with sausage and top with cheese combine remaining ingredients and beat well pour over mixture in dish chill at least 8hrs or overnight bake 40-50 min at 350°



Broccoli Casserole

Submitted by: Deirdre D.

RN

Cincinnati, Ohio

Ingredients:

- 2 cups Broccoli chopped
- 2 cooked boneless chicken breast chopped
- Salt to taste
- Pepper to taste
- 2 10.5 ounces of Cream of Chicken Soup
- 1/2 cup of Mayonnaise
- 1 Teaspoon of lemon juice *(optional)*
- 2 Cups of cheddar Cheese or whatever kind you like.
- 1 Sleeve of Ritz crackers
- 1 Tablespoon of Melted Butter

What are the directions needed to prepare the dish?

- Preheat oven to 350
- Cook broccoli for 5 mins until tender (I boil it). You can chop it after you cook it (it's easier that way)
- Mix mayonnaise and chicken soup and lemon juice together in a bowl.
- Add chicken, salt and pepper to the bowl and mix
- Place broccoli in a layer in a casserole dish
- Spread your chicken mixture over the broccoli
- Top with cheese
- Crush a sleeve of ritz crackers and mix them with the melted butter and sprinkle over your casserole.
- Bake for 30-32 minutes



Ground Beef Bar-B-Q

Submitted by: Donita R.

Corporate Staff, Leadership
Cincinnati, Ohio

Ingredients:

- 3 lbs Ground Beef
- Salt/Pepper'
- 1 1/2 C brown sugar
- Small can tomato paste
- Ketchup to taste

What are the directions needed to prepare the dish?

- Brown ground beef, add salt and pepper
- Once browned, drain grease and add 1 1/2 C brown sugar, small can tomato paste and ketchup to taste.
- Simmer and serve.



Lasagna

Submitted by: Donita R.

Corporate Staff, Leadership
Cincinnati, Ohio

Ingredients:

- 1 lb ground beef (drain grease after browning)
- 1 jar spaghetti sauce
- 3/4 tsp garlic powder
- 2 tsp oregano
- 6 lasagna noodles
- 3 eggs
- Parmesan cheese
- 3 eggs
- 1 pkg mozzarella cheese

What are the directions needed to prepare the dish?

- Brown 1 lb ground beef, drain grease
- Mix in 3/4 tsp garlic powder, 2 tsp oregano, 1 jar spaghetti sauce and simmer on low.
- Boil 6 lasagna noodles for 5 min.
- Rinse noodles in cold water.
- Mix 1/2 cup parmesan cheese, 3 eggs and small amount of water with 1 T parsley (optional).
- **Place 1 T oil in bottom of 9x13 pan and layer:** 3 noodles, 1/2 cheese mixture, 1/2 meat sauce, and 1/2 mozzarella cheese. Repeat x1.
- Bake at 375 for 30 minutes



Homemade Ham

Submitted by: Jefferson B.

RN

Savannah, Georgia

Ingredients:

- 1kg pork belly, skinless
- 2 tbsp rock salt
- 4 tbsp white sugar
- 1/2 tsp prague powder

When boiling mix:

- 1 cup pineapple juice
- 1/2 cup brown sugar
- 2 tbsp white sugar
- 1 cup beer
- 2 pcs star anise

When baking mix:

- 1/4 cup yellow mustard
- 1/2 cup brown sugar
- 1/2 cup honey
- 2 tbsp soy sauce
- Pinch of all spice or cinnamon

What are the directions needed to prepare the dish?

- Mix all the ingredients and rub on meat. Cover and refrigerate for 5-7 days.
- Remove the pork and wash from first mixture.

When boiling:

- Mix all ingredients and refrigerate overnight on the fridge. Cook for 1 hr over medium heat.

When baking:

- Bake for 2-3 hrs at 160-180 degrees celsius and coat with glaze mixtures every 30 minutes.



Beef Picadillo

Submitted by: Victorino G.

MT

Ingredients:

- 1½ lbs. ground beef
- 1 medium yellow onion minced
- 4 cloves garlic minced
- 3 to 4 tablespoons olive oil
- 1 14.5 oz. can diced tomato
- ½ cup raisins
- 1 cup beef broth
- ¾ cup Manzanilla olives
- 1 medium baking potato cubed
- 2 medium carrots cubed
- ¾ cup frozen green peas
- Salt and pepper to taste

What are the directions needed to prepare the dish?

Instructions

- Heat oil in a cooking pot.
- Saute onion and garlic until the onion becomes soft and translucent.
- Slowly add the ground beef.
- Cook until it turns light brown.
- Add diced tomato, beef broth, and raisins. Stir and let boil. Cover and cook for 15 minutes.
- Add olives, carrots, potato, and green peas. Stir and cover. Cook for 10 to 12 minutes.
- Season with crushed black pepper and salt. Cook for 3 minutes more.
- Transfer to a serving plate. Serve.



Cheesy Hash Brown Casserole

Submitted by: Sandi M.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 26 oz. frozen country style hashbrowns
- 2 cups shredded Colby cheese
- 1 cup shredded Cheddar cheese
- ¼ cup minced onion
- 1 cup whole milk
- ½ cup beef stock
- 2 Tbsp. melted butter
- 1/8 tsp. garlic powder
- 1 tsp. salt
- ¼ tsp. black pepper

What are the directions needed to prepare the dish?

Night Before:

- Combine frozen hashbrowns, cheeses, and minced onion in large bowl. In another bowl, combine milk, beef stock, 2 Tbsp. melted butter, garlic powder, salt, & pepper together. Pour the liquid mixture over the hashbrown mixture and toss together well. You will refrigerate in a casserole dish (9X13 pan) overnight and you can bake the next morning.

Next Morning:

- Preheat oven to 425 degrees with casserole at room temperature or put the cold casserole in the oven before preheating. You will bake the hashbrown casserole for 45-60 minutes until heated through, cheese is melted, and bubbling around the edges.



Cheesy Beef Caldereta

Submitted by: Dianne L.

MT

Honolulu, Hawaii

Ingredients:

- 4 lbs beef short ribs
- 1 cup beef broth
- 14 ounces tomato sauce
- 1 cup red wine
- 2 large potato cubed
- 1 large carrot cubed
- 1 cup manzanilla olives
- 2 bell pepper sliced
- 4 sprigs thyme
- 2 large onion chopped
- 1 head garlic chopped
- 3 tablespoons soy sauce
- ½ cup liver spread
- ¼ cup extra virgin olive oil
- 1 cup cheddar cheese to top
- Salt and ground black pepper to taste

What are the directions needed to prepare the dish?

- Heat oil in a pot. Fry the carrots for 2 minutes.
- Make sure that all sides are cooked equally.
- Remove from the pot. Set aside.
- Fry the potato until the color of the outer part turns light brown. Remove from the pot and set aside.
- Using the remaining oil, sauté garlic, onion, and thyme. Continue sautéing until the onion caramelizes.
- Add beef short ribs. Cook until the color of the outer part turns light brown.
- Pour tomato sauce and red wine. Add Knorr Beef Cube.
- Add soy sauce and water. Cover the pot.
- Continue cooking the stew in low heat setting until the beef tenderizes completely.
- Add liver spread and bell pepper. Cook for 3 minutes.
- Add carrot and potato. Cook for 3 minutes.
- Add cheddar cheese and then season with salt and ground black pepper.
- Transfer to a serving plate. Serve. Share and enjoy!



Kabuli Palau

Submitted by: Jessica .

Corporate Staff, Travel and Housing Team Member
Florence, Kentucky

Ingredients:

- 4 cups basmati rice
- 5 skinless chicken legs
- 5 skinless chicken thighs
- 3 medium yellow onions, peeled and quartered
- ½ cup plus 4 tbsp. olive oil or vegetable oil, divided
- 5 tsp. salt
- 1 cup chicken broth
- 3 large carrots, peeled
- 1 cup black raisins
- ½ cup slivered almonds
- 2 tsp. ground cumin
- 1 ½ tsp. ground cardamom
- ½ tsp. ground black pepper
- 12 cups water

What are the directions needed to prepare the dish?

- Preheat the oven to 450 degrees.
- Soak rice in a bowl of water for several hours or up to 24 hours before. Use your hands to wash the rice and then drain the water before repeating, until water eventually runs clear.
- Chop the onions into small quarters.
- Choose a sauté pan that is at least a couple inches deep and large enough to fit all the chicken. Pour ½ cup of the oil in the pan and sauté the onions over high heat, stirring quickly, until brown (5-10 minutes). Don't burn them. You'll know they are done when they are a deep brown color.
- Add the chicken to the pan and sprinkle with 3 tsp. of the salt. Cook the chicken over mediumhigh heat for 6 minutes, turning from time to time so all sides turn golden brown. The onion will start to caramelize and turn into a thick sauce.
- Add 1/4 cup of the chicken broth, and continue stirring to keep the chicken from burning. Once the liquid has been absorbed, add another ¼ cup of chicken broth, bring it to a boil, cover with a lid and simmer for 10 minutes. The sauce should turn a dark brown.



Kabuli Palau *(Continuation)*

Submitted by: Jessica .

Corporate Staff, Travel and Housing Team Member
Florence, Kentucky

What are the directions needed to prepare the dish?

- While the chicken is cooking, cut the carrots into long thin matchsticks, about 4 inches long and 1/8-inch thick. In a large frying pan add 2 tbsp of oil and add the carrots, sauteing until tender and a deep orange hue, 5 to 7 minutes.
- Keep a close eye on this to make sure you do not burn them.
- Once the carrots are done, add the remaining 2 tbsp of oil, raisins, and almonds to the carrots. Stir quickly over medium-high heat and keep stirring for about 3 minutes. The raisins will plump up. Remove from heat, place onto plate with a paper towel to absorb the excess oil and cover to keep warm.
- Remove the chicken pieces from the broth and set aside. Stir the cumin, cardamom and black pepper into the broth. Continue to cook on low for 5 minutes to allow it to thicken.
- Meanwhile, measure 12 cups of water and the remaining 2 tsp. of salt into a large Dutch oven or pot with a fitted lid. Bring it to a boil. Add the rice to the water and boil until it is nearly cooked, though still slightly crunchy. This will take just a few minutes depending on the rice you use. You will have to taste it to check for doneness. Do not overcook it. Immediately strain the rice through a colander.
- Put the rice back into the cooking pot and add the sauce from the chicken. Mix well. Arrange the chicken pieces on top of the rice. Cover and place in the oven.
- Bake the rice for 20 minutes at 450 degrees then drop the temperature down to 250 degrees.
- Cook for another 20 minutes. Arrange the chicken pieces on a large platter, cover with the rice.
- Sprinkle the carrots, raisins, and almonds on the rice.



Iris Inspired Dinner Pies!

Submitted by: Kelsey D.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- Beef brisket (1 inch cubes)
- Puff pastry (frozen section of store)
- 3 onions chopped
- 1sp Rosemary *(or more to taste, I put in a little more every time lol)*
- 3 cloves minced garlic *(again, add more to taste)*
- 1 tbsp butter *(I usually buy the unsalted blocks for ease of measuring)*
- 2 sticks celery cut short/julienned
- 2 carrot sticks peeled and cut short /julienned
- Any hearty mushrooms!
(like portabella, shiitake, oyster, morel, etc.); as many as you like; sliced
- 1.5 Bottles of Guinness
(feel free to have more on standby ;)
- Splash of Worcestershire sauce
- 1 tbsp flour
- Little bit of Beef stock
- 2 handfuls of shredded sharp cheddar cheese *(I like white cheddar)*
- 1 egg, beaten with a fork

What are the directions needed to prepare the dish?

Filling:

I'd recommend using a Dutch Oven for ease during this whole recipe. If you don't own one, I promise you they are one of the most versatile kitchen cooking methods out there! You can sauté and bake all in 1 dish

- Sauté onions on the stove with a little olive oil, salt, and pepper until slightly browned.
- Once the onions look good, we're pretty much adding everything else! Stir in your rosemary, 3 cloves of minced garlic, butter, celery, carrots, mushrooms, and beef.
- Add a pinch of pepper and an even bigger one of salt.
- Now add your Guinness and Worcestershire sauce. Then stir in 1 heaping tbsp flour (if you like a thick sauce add a more flour)
- Once the flour is stirred in, pour in your beef stock but just enough to top it off. You don't want the liquid to cover everything or else it will have more of a soup consistency and you don't want that.
- Then bake in your Dutch Oven at 380F for at least 2 hours. After 2 hours check the consistency and adjust flour or liquid if needed.
- Once it's a good thick stew like consistency, remove from the oven and stir in 1 handful of your sharp cheese. Your filling is done!



Iris Inspired Dinner Pies! *(Continuation)*

Submitted by: Kelsey D.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

What are the directions needed to prepare the dish?

Pastry:

You can either just have a pastry lid topped on your Dutch Oven, make little handheld meat pies, or make a whole big family style meat pie

- Prep in a small bowl your “egg wash” *(basically just a beaten egg to act like glue later)*
- Roll out the puff pastry once your filling is done. It’s super important that your pastry stays dough is what makes it flakey and crispy so keep that cold for as long as you can or else the butter in it will melt!
- Line the bottom of a deep oven safe bowl or pie pan with the puff pastry. You have a lot of filling so 4 inches deep about 10 inches around should suffice. Once your bowl is lined with pastry, pour in our beef stew filling. Then sprinkle the other handful of shredded cheddar cheese on top.
- Now brush the outer edge of the puff pastry with your egg wash. This will “glue” your pastry lid to your pie by pressing around the edges, so the top is sealed to the bottom.
- With your left-over egg wash, brush the top of your pie and score it with a knife in whatever pretty pattern you like. Careful not to poke through your lid all the way! Scoring with a sharp knife or even just a small fork will help keep your meat pie filling moist and not dry out!
- Bake in the oven at 350F degrees for 40 minutes or until bubbly and golden. It is totally acceptable and beautiful if your pie has a few spots where the juices overflow!



Chicken Karhai

Submitted by: Rozina G.

RN

Greenwood, South Carolina

Ingredients:

- Chicken 1/2kg
- Green chili 4-6
- Lemon 1
- Tomatoes 8-10
- Oil
- Garlic and ginger paste 1tsp
- Salt
- Black pepper powder
- Garlic thin slices
- Coriander leaves

What are the directions needed to prepare the dish?

- Heat oil and add 2 -3 half cut long green chilies and chicken, close the lid and cook for 5 min,
- Add ginger garlic paste, small cut tomatoes, salt and then cook for 15 min .
- when oil get separated from tomatoes then garnish with thin sliced garlic , remaining 2-3 long cut green chilies, 1/2 tsp lemon juice and black pepper n leave it on low heat for 2-3 min then add fresh coriander.
- Serve it with hot naan, bread or rice .



Chicken Tinola

Submitted by: Grace G.

RN

Maryville, Tennessee

Ingredients:

- 1 tablespoon cooking oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 (1 1/2 inch) piece fresh ginger, peeled and thinly sliced
- 1 tablespoon fish sauce
- 3 pounds chicken legs and thighs, rinsed and patted dry
- 2 (14 ounce) cans chicken broth
- 1 chayote squash, peeled and cut into bite-sized pieces
- Salt and ground
- Black pepper to taste
- 1 head bok choy, chopped
- 1 (8 ounce) package fresh spinach, chopped

What are the directions needed to prepare the dish?

- Heat oil in a large pot over medium heat. Add onion and garlic; cook and stir until fragrant, about 2 minutes. Add ginger and fish sauce; cook and stir for 1 to 2 minutes. Stir in chicken and cook for 5 minutes.
- Pour in chicken broth and cook for 5 minutes. Add squash and simmer until chicken is no longer pink in the center, about 10 minutes. Season with salt and pepper.
- Add bok choy and spinach; cook until spinach is just wilted, 1 to 2 minutes. Serve hot.



Pork Adobo

Submitted by: Gretchel A.

RN

Williston, North Dakota

Ingredients:

- Pork Meat
- Pineapple Juice and chunks
- Soy sauce
- bay leaves
- pepper
- salt
- Sprite
- brown sugar
- onion and garlic

What are the directions needed to prepare the dish?

- Marinate the pork meat with the pineapple juice, soy sauce, pepper and salt. The more time of marinating it, the yummiier.
- Fried it until it turns to golden brown.
- Slice it to the size that you want.
- Put some oil, then onion and then garlic. Put the fried pork meat and then the marinade plus sprite.
- Let it boil to a medium heat fire until the sauce will be lesser/ the meat will be tender *(20mins)*.
- Add the brown sugar, ground pepper, bay leaves, pineapple chunks.
- Wait for all ingredients to be fully cook.
- Best serve if it's hot and with rice!!! Enjoy!!!



Chicken and Tarragon Pesto Pasta

Submitted by: Robyn C.

Corporate Staff: Immigration Team Member
Cincinnati, Ohio

Ingredients:

- 10 oz. dried penne pasta
- 1/2 cup olive oil
- 1 cup freshly grated Parmesan cheese
- 1/2 cup pan-toasted pine nuts
- A large bunch of tarragon, leaves stripped from the stem & chopped
- Grated zest & juice of 1 lemon
- 1 garlic clove, crushed & chopped
- 3 cooked chicken breasts, sliced
- 2 packages fresh arugula, about 4 oz.
- Sea salt & freshly ground black pepper

What are the directions needed to prepare the dish?

- Bring a large saucepan of water to a boil and add the pasta. Stir & cook 8-9 minutes until al dente.
- Once cooked, strain and refresh the pasta in cold water and drain again. Toss in 1/2 the olive oil.
- Put Parmesan, pine nuts, tarragon, lemon zest & juice, garlic and remaining oil in a bowl & work until smooth with a stick blender.
- Put the pasta, pesto, chicken and arugula in a serving bowl, season, and toss well, coating the pasta & chicken evenly with the pesto.



Kanaka's Chicken Curry

Submitted by: **Kanaka Nair.**

RN

Rockland, Maine

Ingredients:

Chicken breast:

- 1 kg cut into 2" square pieces

To marinate:

- Salt 1 tsf, turmeric powder 1/2 tsf, plain yogurt
- 2tbsf, black pepper powder 1/2 tsf, ginger garlic paste 1 tsf.

For gravy:

- Medium size onions: 2 finely chopped
- Tomato: 2 finely chopped
- Ginger garlic paste: 2 tbsf
- Chilly powder: 1 1/2 tbsf Turmeric powder: 1 tsf
- Coriander powder: 2 tbsf
- Special spice powder (*finely grind 10 cardamom, 1 tsf cloves, 1/2 tsf black pepper, 1 2" stick cinnamon and 1 tbsf fennel seeds, 8 to 10 almonds*)
- Any cooking oil: 3-4 tbsf Salt to taste
- Fresh cream: 1/2 cup
- Finely chopped cilantro (coriander leaves) for garnishing.

What are the directions needed to prepare the dish?

- Marinate the chicken for 2 hrs .
- In a nonstick deep pan pour the oil and fry the onion with 1/2 tsf salt till slightly golden, add ginger garlic paste and tomato. Cook on medium heat until oil separate and add all the powdered spices, stirring well for a minute. Adjust salt to taste.
- Now add the marinated chicken and mix it well with the spice mixture. Once the chicken is steamed and mixed well with the spices cover the pan and cook on low heat for 30 minutes.
- The chicken will get cooked in its own juices and the chicken pieces will absorb the spices. Fold the cream in gently and off the heat source.
- Garnish with chopped coriander leaves and serve hot with rice, bread or Tortilla.



Okpa (Ground bambara nut)

Submitted by: Leticia.

RN

Charleston, West Virginia

Ingredients:

- Water
- Red oil
- Salt
- Pepper
- Powder bambara nut

What are the directions needed to prepare the dish?

- Start with boiling water to about 50 degree.
- Get a bowl or pot, measure out the quantity of powdered bambara nut into the bowl or pot.
- Add salt to taste, ground pepper and red oil into the powder in a bowl.
- Use wooden spoon to turn as hot water will be added gradually till semi solid consistency.
- Then pour bit by bit into steaming plates or foil. Lastly, put it into a pot of boiling water to cook for about 45 minutes.



Italian Wedding Soup

Submitted by: Robyn C.

Corporate Staff: Immigration Team Member
Cincinnati, Ohio

Ingredients:

Meatballs

- 1 large egg
- 8 oz. lean ground beef
- 8 oz. italian sausage
- 1 sliced white toast, crust removed, diced
- 1/2 cup freshly grated parmesan
- 1/2 cup diced yellow onion
- 2 tbsp. milk
- 3 tbsp. fresh parsley or 1 tsp. dried
- 1 tbsp. chopped basil or 1 tsp. dried
- 1 1/2 tsp. fresh oregano or 1/2 tsp. dried
- 3/4 tsp. garlic powder or 3 cloves minced garlic
- 1/2 tsp. salt
- 1/4 tsp. pepper
- OR use store-bought meatballs!!

Soup

- 2 tbsp. olive oil remaining onion from meatballs
- 1 cup chopped carrots
- 1 cup chopped celery
- 1 15 oz. can cannellini beans rinsed and drained
- 10 cups low sodium chicken broth
- 1 tsp. EACH dried parsley, dried oregano, dried basil
- 1/2 tsp EACH salt, dried thyme
- 1/4 tsp. pepper
- 1 cup acini di pepe or orzo (uncooked)
- 4 oz. spinach (about 3 cups)
- 1-2 tbsp. lemon juice to taste



Italian Wedding Soup

Submitted by: Robyn C.

Corporate Staff: Immigration Team Member
Cincinnati, Ohio

**What are the directions
needed to prepare the dish?**

Meatballs:

- Line a baking sheet with parchment paper. Add egg to large bowl and whisk. Add all remaining meatball ingredients and mix until combined. Shape into 1 inch diameter meatballs with a 1 1/2 teaspoon scoop. Set aside on baking sheet.
- Heat oil over medium-high heat in soup pot. Add onion, carrots, celery for 5 minutes. Add garlic and saute for 1 minute. Add beans, chicken broth, and all seasonings. Cover soup and bring to simmer, add meatballs and simmer for 5 minutes.
- Add pasta and simmer an additional 8-10 minutes until pasta tender and meatballs cooked through. Add spinach and lemon juice and allow spinach to wilt, about one minute.



Breakfast Casserole

Submitted by: Nick B.

Corporate Staff, International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 1 lb of pork sausage.
- 8 sliced of bread (*cubed*)
- 3/4 tablespoon dry mustard
- 2 Cups of Sharp Cheddar
- 2 1/2 half cups of milk
- 4 Eggs
- 1 can mushroom soup
- 1/2 a cup of milk

What are the directions needed to prepare the dish?

- Place cubed bread into bottom of a greased 8x12 casserole dish.
- Top with cheese and browned sausage
- Add cheese
- Dry mustard into the eggs
- Pour eggs over other ingredients
- Refrigerate over night

In the morning

- Dilute soup with half cup of milk pour over casserole.
- Cook on 300 degrees for 1 1/2 hours





Health Carousel International Digital Family Recipe Book

DESSERTS



M&M Oatmeal Cookies

Submitted by: Amanda H.

Corporate Staff: Licensing Team Member
Cincinnati, Ohio

Ingredients:

- Makes 3 Dozen Cookies
- 1 cup (230g) unsalted butter, softened to room temperature
- 1 cup (200g) packed light or dark brown sugar
- 1/4 cup (50g) granulated sugar
- 2 large eggs, at room temperature
- 1 Tablespoon pure vanilla extract (yes, Tablespoon!)
- 1 Tablespoon molasses
- 1 and 1/2 cups (188g) all-purpose flour (spoon & leveled)
- 1 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 3 cups (240g) old-fashioned whole rolled oats*
- 1 and 1/2 cups (240g) M&Ms*

What are the directions needed to prepare the dish?

1. Using a hand mixer or a stand mixer fitted with paddle attachment, cream the softened butter and both sugars together on medium speed until smooth, about 2 minutes. Add the eggs and mix on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the vanilla and molasses and mix on high until combined. Set aside.
2. In a separate bowl, whisk the flour, baking soda, cinnamon, and salt together. Add to the wet ingredients and mix on low until combined. Beat in the oats and M&Ms on low speed. Dough will be thick, yet very sticky. Chill the dough for 30-60 minutes in the refrigerator (do the full hour if you're afraid of the cookies spreading too much). If chilling for longer (up to 2 days), allow to sit at room temperature for at least 30 minutes before rolling and baking.
3. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside. Roll balls of dough (about 1 and 1/2 Tablespoons of dough per cookie) and place 2 inches apart on the baking sheets. I recommend using a cookie scoop since the dough can be sticky. Bake for 11-12 minutes or until lightly browned on the sides. The centers will look soft and underbaked.
4. Remove from the oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. The cookies will continue to "set" on the baking sheet during this time.
5. Cover and store leftover cookies at room temperature for up to 1 week.



Ritz Carlton Chocolate Chip Cookies

Submitted by: Kelsey S.

Corporate Staff: Corporate Staff
Cincinnati, Ohio

Ingredients:

- 1 1/4 pounds unsalted butter (5 sticks), room temperature
- 2 cups granulated sugar
- 2 cups dark brown sugar
- 5 eggs
- 1 Tbsp vanilla
- 1 tsp baking soda
- 1 tsp kosher salt
- 6 cups flour
- 4 cups semi sweet chocolate chips

What are the directions needed to prepare the dish?

1. Preheat oven to 350°
2. Line a baking sheet with parchment paper. Set aside.
3. Cream butter and sugars together until light and fluffy, about 2 minutes.
4. Add eggs and vanilla and mix until incorporated.
5. Stir the dry ingredients in (baking soda, salt and flour) until evenly combined and finally the chocolate chips.
6. Scoop batter onto baking sheet on large mounds, 2-3 inches apart.
7. Bake 10-12 minutes until edges are golden and centers are almost set.
8. Transfer to wire rack to cool completely.



Dream Bars

Submitted by: Monica.

Corporate Staff: International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

1st Layer:

- 1/2 cup melted butter
- 1/2 cup brown sugar
- 1 cup flour

2nd Layer:

- 2 eggs
- 1 cup brown sugar
- 1 teaspoon vanilla
- 1.5 cup coconut
- 2 teaspoons flour
- 1/2 teaspoon baking soda
- nuts if desired

What are the directions needed to prepare the dish?

1st Layer:

1. Mix ingredients and pat into a slightly greased 9x9" pan.
2. Bake at 350°F for 20 minutes. (325° for glass pans)

2nd Layer:

1. Mix the eggs and brown sugar together.
2. Add vanilla, coconut, flour, and baking soda.
3. Pour mixture over 1st Layer and bake for 25 minutes at 350°F.
4. Cool, cut, and eat!



No Bake Cake

Submitted by: Celesta S.

Corporate Staff: International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 3 cups milk
- 8 ounce container frozen whipped topping, thawed
- 3.5 ounce packages instant vanilla pudding mix
- 16 ounce package graham cracker squares
- 16 ounce package prepared chocolate frosting

What are the directions needed to prepare the dish?

Step 1

1. Stir milk, whipped topping, and pudding mix together in a medium bowl until well combined.

Step 2

1. Arrange a single layer of graham cracker squares in the bottom of a 9x13-inch baking pan.
2. Evenly spread half of the pudding mixture over the crackers; top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers. Cover and refrigerate for 30 minutes.

Step 3

1. Spread frosting over the chilled cake up to the edges of the pan. Cover again and chill for at least 4 hours before serving.



Sapin-Sapin

Submitted by: **Aprelie.**

RN

Cincinnati, Ohio

Ingredients:

For the Latik:

- 1 cup coconut cream
(*kakang gata*)
- 3 1/2 cups glutinous rice flour
- 2 cans (*13.5 ounces each*)
coconut milk
- 1 can (*14 ounces*)
condensed milk
- 1 cup sugar
- 3 drops ube flavor extract
- 3 drops langka flavor extract

What are the directions needed to prepare the dish?

Cooking tips

1. The rice batter is about 6 cups which fits perfectly in an 8 x 2 round baking pan. You can also use an 8 x 8 square pan which has an 8-cup capacity.
2. Liberally grease the inner sides and bottom of the baking pan to be able to remove the sticky rice cake easily after steaming. You can also use wilted banana leaves to line the pan or parchment paper if you like.
3. To make the sapin-sapin extra special and more traditional, stir in about 1/2 cup of mashed cooked ube to the purple-colored mixture and 1/4 cup finely chopped jackfruit (*langka*) to the yellow-colored mixture.
4. I use about 3 to 4 drops of each extract to achieve the color I like. Note that the colors of the tinted batters will be light but will deepen when steamed and cooked.
5. Do not cover the kalamay until sufficiently cooled as the steam will cause water puddles on the cake.



Sapin-Sapin

Submitted by: Aprelie.

RN

Cincinnati, Ohio

What are the directions needed to prepare the dish?

Instructions:

1. In a pan over medium heat, add coconut cream and bring to a boil. Cook, stirring occasionally until liquid starts to thicken. Lower heat and continue to cook. As oil starts to separate and solids begin to form, regularly stir and scrape sides and bottom of the pan to prevent from burning.
2. Continue to cook and stir until curds turn golden brown.
3. Drain latik from the oil and store in separate containers until ready to use. Generously brush inner sides and bottom of an 8-inch round baking pan with the oil. In a large bowl, combine glutinous rice flour, coconut milk, condensed milk, and sugar. Stir together until sugar is dissolved and mixture is smooth and well blended. Strain the batter using a fine-mesh sieve and divide evenly into three bowls.
4. In one bowl, add ube extract and stir until color is well dispersed. In another bowl, add Langka extract and stir until color is well dispersed. The remaining portion will be white and plain.
5. Pour ube-flavored batter into the prepared baking pan. Steam for about 10 minutes or until set and toothpick inserted comes out clean. Carefully pour langka-flavored batter over purple layer. Steam for about 10 minutes or until set and toothpick inserted comes out clean. Gently pour plain batter over yellow layer. Steam for about 10 minutes or until set and toothpick inserted comes out clean.
6. Remove cake pan from steamer and allow to cool completely.
7. Run a knife around the sides of the pan to loosen the rice cake. Place a wide, flat serving platter over cake pan and gently invert. Tap the pan a few times to release the sapin-sapin onto the platter (purple layer will now be the top layer).
8. Liberally brush top and sides of sapin sapin with coconut oil. Sprinkle latik on top and cut the cake into serving portions.
9. For easy removal of steamed cake, liberally grease the inner sides and bottom of the baking pan. Or use wilted banana leaves to line the pan or parchment paper. To make the sapin-sapin extra special, stir in about 1/2 cup of mashed cooked ube to the purple-colored mixture and 1/4 cup finely chopped jackfruit (langka) to the yellow-colored mixture. Allow the kalamay to cool completely before covering as the escaping steam might cause water puddles on top of the cake.



Oatmeal Chocolate No Bake Cookies

Submitted by: Donita R.

Corporate Staff: Leadership
Cincinnati, Ohio

Ingredients:

- 1 Stick of Butter
- 2 Cups Sugar
- 1/2 C milk
- 1/2 C peanut butter
- 3T cocoa
- 2 1/4 C oatmeal
- 1 T vanilla

What are the directions needed to prepare the dish?

1. Melt butter, add sugar and milk and boil for 1 1/2 minutes.
2. Remove from heat, stir in cocoa, peanut butter, oatmeal and vanilla.
3. Place by spoonful on waxed paper.



Quick Cobbler

Submitted by: Donita R.

Corporate Staff: Leadership
Cincinnati, Ohio

Ingredients:

- 1/4 C Butter
- 1 C Sifted flour
- 1 C sugar
- 2 tsp baking powder
- 3/4 C milk
- 1 tsp vanilla
- 1 qt or large can of fruit
*(your choice--peach,
apple, etc.)*

What are the directions needed to prepare the dish?

1. Melt butter, preheat oven to 400.
2. Mix dry ingredients together.
3. Combine the milk and vanilla with the dry ingredients and pour into 9 x 13 pan with melted butter.
4. Pour 1 quart (or large can) of canned fruit over batter *(include the juice)*.
5. Sprinkle with brown sugar and cinnamon.
6. Bake at 400 for 25 min.
 - Can serve with ice cream



Banana Cake

Submitted by: April M.

RN

Richmond, Missouri

Ingredients:

- 4 pieces Bananas
- 2 pieces eggs
- ½ cup melted butter
- 1 cup banana milk
- 1 1/2 cup all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup white sugar
- ½ cup brown sugar
- 1 teaspoon vanilla

What are the directions needed to prepare the dish?

1. Mix all ingredients but start mixing dry ingredients first then proceed with the liquid mixtures.
2. Make sure all ingredients are mix equally but do not over mix it.
3. After mixing all ingredients, put some toppings like raisins, chocolate chips and nuts before you start baking it inside the oven.
4. Pre heat oven.
5. Start baking and have fun.



Crinkles

Submitted by: Myrasol D.
RN

Ingredients:

- 1 1/2 c. Cake flour
- 1 c. Cocoa
- 1/2 tsp salt
- 1 tsp b. Soda
- 2 tsp b. Powder
- Mix and sift first then set aside
- 1 1/4 c. Brown sugar
- 1/2 c. Oil
- 2 whole eggs
- 2 tsp vanilla extract
- Mix then combine with the 1st mixture

What are the directions needed to prepare the dish?

1. Coat first with granulated sugar then with confectionary sugar
2. Bake for 8 min at 180°C



Basketball themed orange chiffon cake

Submitted by: Rocynth.

RN

Ingredients:

- 5 eggs
- 1/4 cup oil
- 1/2 cup milk
- 1 tsp vanilla
- 1 tsp orange flavor
- 1 cup cake flour
- 1 cup sugar
- 1/2 tbsp baking powder
- 1/2 tsp cream of tartar
- 1 cup of whipping cream

What are the directions needed to prepare the dish?

1. Mix egg yolks with milk, oil, vanilla, half cup sugar and orange flavoring.
2. Sift cake flour and baking powder. Combine the egg mixture with cake flour and baking powder.
3. Put the cream of tartar to egg whites, beat in medium speed until it is foamy.
4. Continue to beat and add gradually the other half cup sugar. Beat it until stiff peak forms. Then add it to your egg mixture gradually, divide it to 1/4 when adding the mixture. Mix it slowly until it is well combined, do not over mix. Then place it on oven 150 degrees Celsius for 45 minutes. Cool down.
5. For the icing, just whipped it until stiff peaks form and add your desired color for the design. Pipe it all over the cake to make a ball design.



Honey Coffee Cake

Submitted by: Angela C.

Corporate Staff: International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 1 pkg of coffee cake mix
- 1 egg
- 3 tbs of honey & separate 2 tbs of honey
- 2 tbs of chopped nuts
- 1 tbs of melted butter
- 1/3 cup of milk

What are the directions needed to prepare the dish?

1. Combine mix and egg, 3 tbs of honey, and milk in a large bowl.
2. Place mixture in an 8 x8 baking pan, place chopped nuts on top.
3. Bake on 375 for 25 minutes.
4. Blend butter and 2 tbs of honey and pour over the cake.



Super Peanut Butter Cookies

Submitted by: Sandi M.

Corporate Staff: International Employee Supervisor Team Member
Cincinnati, Ohio

Ingredients:

- 1 Cup butter, softened (*2 sticks*)
- 1 ½ Cups sugar
- 2/3 Cup creamy peanut butter (*JIF or your favorite*)
- 2 eggs
- 1 tsp. PURE Vanilla extract
- 2 ½ cups flour
- 1 tsp. baking soda
- ½ tsp. salt
- 2 Cups peanut butter baking chips (*Reese's or your favorite*)
- Vanilla Sugar for rolling (*optional but highly suggested*) *

What are the directions needed to prepare the dish?

1. Preheat oven to 350 degrees.
2. Cream together the butter, sugar, and peanut butter with a mixer.
3. Beat in the eggs and Vanilla. Add the flour, baking soda, salt, and peanut butter chips and mix well until combined. Using about a tablespoon of dough, roll into walnut sized balls, roll in vanilla sugar, if desired, and place on greased cookie sheets.
4. Using a dinner fork, press each ball in first one direction and then crosswise (*dip the fork lightly in a glass of water every 2-3 cookies to prevent sticking*).
5. Bake at 350 degrees for 12-15 minutes (*until lightly brown around edges*).
6. Cool completely on wire baking racks.
7. Makes approximately 30 or so cookies.



Belizean Bread Pudding

Submitted by: Pearl R.

RN

Rock Hill, Rock Dakota

Ingredients:

- 16 slices white bread
- 2 cups whole milk
- 1 (12 oz) can evaporated milk
- 1 can (14 oz.) sweetened condensed milk
- 1 oz dark rum (optional)
- 1/3 cup brown sugar
- 4 tablespoons margarine (melted)
- 1/4 cup raisin
- 2 teaspoon vanilla
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon

What are the directions needed to prepare the dish?

1. Preheat the oven to 350 degrees F (*177 degrees C*). Grease a 8 x 8-inch baking dish.
2. Mix evaporated milk, whole milk, sweetened condensed milk, rum, sugar, vanilla, nutmeg, cinnamon and melted margarine in a bowl. Break bread into small pieces and place in milk mixture. Mix. Let sit at least 10 minutes. Using a potato masher, mix again to remove chunks of bread. Add raisins and stir. Pour mixture into the prepared baking dish.
3. Bake in the preheated oven until browned and edges are beginning to look dry, about 1 hour or toothpick comes out clean.



Dutch Apple Pie

Submitted by: Daylinda S.

RN

Ingredients:

Crust

- 1 cup (142g) unbleached all-purpose flour* (*scoop and level*)
- 2 tsp granulated sugar
- 1/4 tsp (heaping) salt
- 8 Tbsp (113g) unsalted butter, well chilled, diced into small cubes
- 3 - 5 Tbsp ice water

Crumb Topping

- 1/2 cup packed (100g) light brown sugar
- 3/4 cup (106g) unbleached all-purpose flour (*scoop and level*)
- 1/4 tsp ground nutmeg
- 1/8 tsp salt
- 6 Tbsp (85g) unsalted butter, melted
- 1 tsp vanilla extract

Apple Filling

- 1 1/4 lbs (4 small) golden delicious apples, peeled cored and sliced 1/4-inch thick*
- 1 1/4 lbs (4 small) granny smith apples, peeled, cored and thinly sliced 1/6-inch thick
- 2 Tbsp unsalted butter, melted
- 1 Tbsp fresh lemon juice
- 1/2 cup (100g) granulated sugar
- 3 Tbsp (26g) unbleached all-purpose flour
- 1/2 tsp ground cinnamon



Dutch Apple Pie

Submitted by: Daylinda S.

RN

What are the directions needed to prepare the dish?

To make crust:

1. In a medium mixing bowl whisk together 1 cup flour, 2 tsp sugar and heaping $\frac{1}{4}$ tsp salt. Add butter and cut into mixture using a pastry blender until there are just small pea size clumps of butter throughout.
2. Add ice water 1 Tbsp at a time and toss until mixture is just moistened and comes together in bigger clumps.
3. Gather mixture into a ball and shape and press into a smooth, 6-inch round on a lightly floured surface.
4. Cover and refrigerate until dough is more firm, about 60 minutes.
5. Remove dough, roll out into a 12 1/2-inch round on a lightly floured surface. Fold in half then into a quarter or wrap around a rolling pin and transfer to a 9 1/2 to 9-inch deep dish pie plate and unwrap. Fit to plate, flute edges if desired.
6. Refrigerate until well chilled about 1 hour (or freeze for 15 minutes). Meanwhile preheat oven to 400 degrees.
7. Line crust with a sheet of foil or parchment paper (cover to edges), add dry beans, rice, sugar or pie weights to fill just level to the top.
8. Bake pie in preheated oven 15 minutes. Hold all four corners of foil and remove beans.
9. Prick bottom of pie crust about 10 times. Return to oven and continue to bake until it's starting to dry, about 8 - 12 minutes longer. Remove crust and let cool on a wire rack while you prepare the topping and filling.
10. Move oven rack down one level from center. Reduce oven temperature to 350.

For the crumb topping:

1. Add brown sugar to a medium mixing bowl and break up with fingertips. Add $\frac{3}{4}$ cup flour, nutmeg and salt and whisk. Stir vanilla into 6 Tbsp melted butter.
2. Pour into flour mixture and toss until evenly moistened. Transfer to refrigerator while you prepare filling.



Dutch Apple Pie

Submitted by: Daylinda S.

RN

What are the directions needed to prepare the dish?

For the apple pie filling:

1. In a large mixing bowl toss sliced apples with remaining 2 Tbsp melted butter and lemon juice. Add sugar, 3 Tbsp flour, and cinnamon.
2. Toss mixture to evenly coat.

To assemble pie:

1. Layer a handful or two of apple mixture into the pie dish at a time, spreading and pressing into an even layer and turning slices flat (this will help ensure you'll fit all of them in).
2. Remove crumble from refrigerator, break into small clumps and sprinkle evenly over the top of the pie.
3. Place the pie on a rimmed baking sheet and bake in preheated oven until apples are almost fully tender when poked with a toothpick (they should have a just little give as they will continue carryover cooking as the pie cools), about 45 - 55 minutes. Check pie a few times throughout baking to ensure the topping or crust isn't overly browning, if needed tent with foil. If it's not browning enough you can move oven rack up one level.
4. Remove pie from oven and let cool on a wire rack (it will take about 2 hours of cooling).
5. Serve just warm with vanilla ice cream if desired.



Mango Float

Submitted by: Janice V.

RN

Atlanta, Georgia

Ingredients:

- 24 pieces Graham crackers *(20-24 pieces)*
- 500 ml all-purpose cream (2 packs)
- 300 ml sweetened condensed milk *(1 can)*
- 4 small-medium ripe mangoes

What are the directions needed to prepare the dish?

1. Chill the all-purpose cream the fridge overnight or in the freezer for 30 minutes.
2. Peel the skin off the mangoes. Cut away the sides (flesh) from the pit. Lay the mango halves flat-side down on a cutting board.
3. Cut the flesh lengthwise into thin slices. Set aside.
4. Transfer chilled all-purpose cream in a large bowl. If you like it lighter and fluffier, whip it with a hand mixer until it doubles in volume.
5. Gradually add the sweetened condensed milk to the all-purpose cream until well blended.
6. Line the bottom of a rectangular or square *(8x8 or 6x6)* glass dish *(or something similar)* with a layer Graham crackers then pour and spread $\frac{1}{4}$ of the cream mixture on top of the crackers and then top with mango slices.
7. Repeat this process until 4 layers are formed, ending with the cream and mango slices on top. You can arrange the mango slices for the top in an overlapping manner for design.
8. Chill for at least 3-5 hours to set completely. You know it is ready when the Graham becomes soft and fluffy and no longer dry.
9. You can also freeze it at this point before serving.



Tamarind Balls

Submitted by: Ana-Lisa.

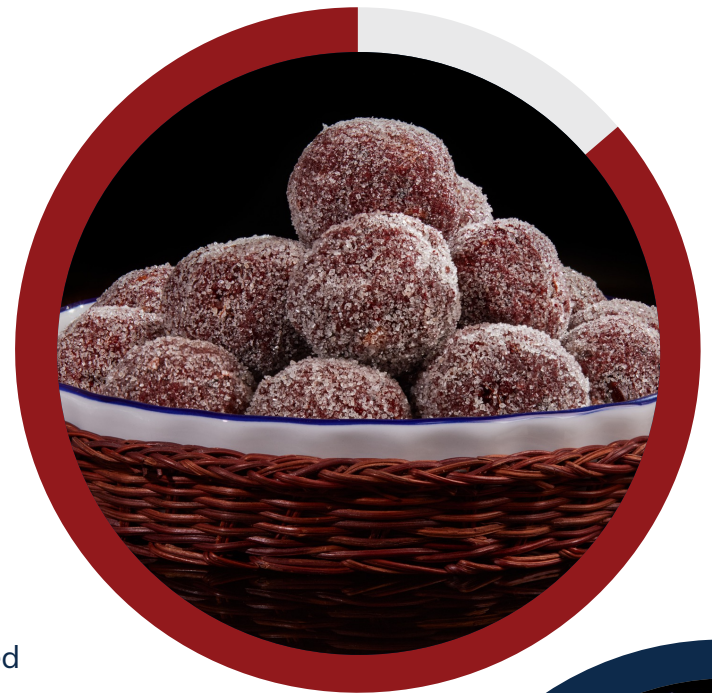
RN

Ingredients:

- Tamarind Pods
- Cane sugar (*brown or white*)
1 1/4 cups
- Add a pinch of salt if desired

What are the directions needed to prepare the dish?

1. Use as many tamarind pods as desired
2. De-shell the tamarind pods into a bowl and remove the fruit
3. Add cane sugar (*amount as desired*)
4. Mix the fruit with the sugar
5. Use your hands to make a mold with the tamarind and sugar mixture into a big ball
6. Separate small pieces of the mixture to form balls then roll each ball in the sugar
7. Enjoy



Bread Egg Pudding

Submitted by: Rozina H.

RN

Greenwood, South Carolina

Ingredients:

- Bread Slices - 2 big slices
- Milk - 1 cup
- Sugar - 2 tblsp
- Sweetened Condensed Milk - ¼ cup
- Eggs - 2
- Vanilla Essence - 2 tsp
- Sugar - ¼ cup for caramel
- Ghee - 1 tsp

What are the directions needed to prepare the dish?

1. Take bread, milk, sugar, condensed milk, eggs and vanilla in a blender and puree till smooth.
2. Take a baking pan, grease with some ghee. Sprinkle some sugar over it and place it over heat. Cook till you get nice caramel colour. Don't burn the sugar.
3. Now cool the tin for few mins.
4. Pour the prepared custard on top.
5. Cover the pan with foil or plastic wrap and place it in a steamer and cook for 40 to 45 mins.
6. Remove it and insert a knife to check whether the cake is done or not.
7. Now pop the pan in fridge and let it chill for 2 hrs
8. Slice and serve.



Palitaw

Submitted by: Vina R.

RN

Brunswick, Georgia

Ingredients:

- 1 pack (1 lb.) glutinous rice
- 3 cups water
- 1 Liter water for boiling
- 1 cup sesame seeds, toasted
- 1 cup white or brown sugar
- 1 pack (1 lb.) grated coconut
- 1 Tbsp vanilla

What are the directions needed to prepare the dish?

1. In a bowl, pour the glutinous rice adding water at a time to check the consistency (*not too wet, not too dry*). Continue to mix it until you form a dough.
2. Apply some cooking oil into your palms and knead about 1 tbsp and form an oval flat shape dough.
3. In a saucepan boil 1 liter of water adding the 1 tbsp of vanilla. Add in the dough around 10 to 12 pieces at a time. Allow the dough to cook and float. Once floated transfer and drain it on a plate. Repeat for the rest of the dough.
4. In a frying pan, toast the sesame seeds on a low fire until golden brown and crispy. Transfer in another bowl.
5. Pan fry the grated coconut until moisture has dried out. Let it cool.
6. Coat the cooked dough with the coconut.
7. Serve topped with sesame seeds and sugar.

