

# Alex & Cathy

Molletes Sausage Crepes

## **Appetizers**

Shrimp, Lobster and Jicama Salad Homemade Beef Jerky Frituras de Malanga Spanish Ham Croquettes Brussel Sprouts & Bacon Vinaigrette Bacalaitos

## Soups & Beans

Chicken Tortilla Soup Chicken Soup for the Soul

### **Main Dishes**

Mexican Picadillo
Honey Mustard Almond Chicken
Flautas Picantes de Camaron y Mango
Crab Cakes with Remoulade
Chicken Apricot Skewers
Red Onion Potato and Goat Cheeze Pizza
Cider Glaze Pork Chops
Italian Sausage Tortellini Soup
Tinga de Pollo
Beef Asado

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### Breakfast

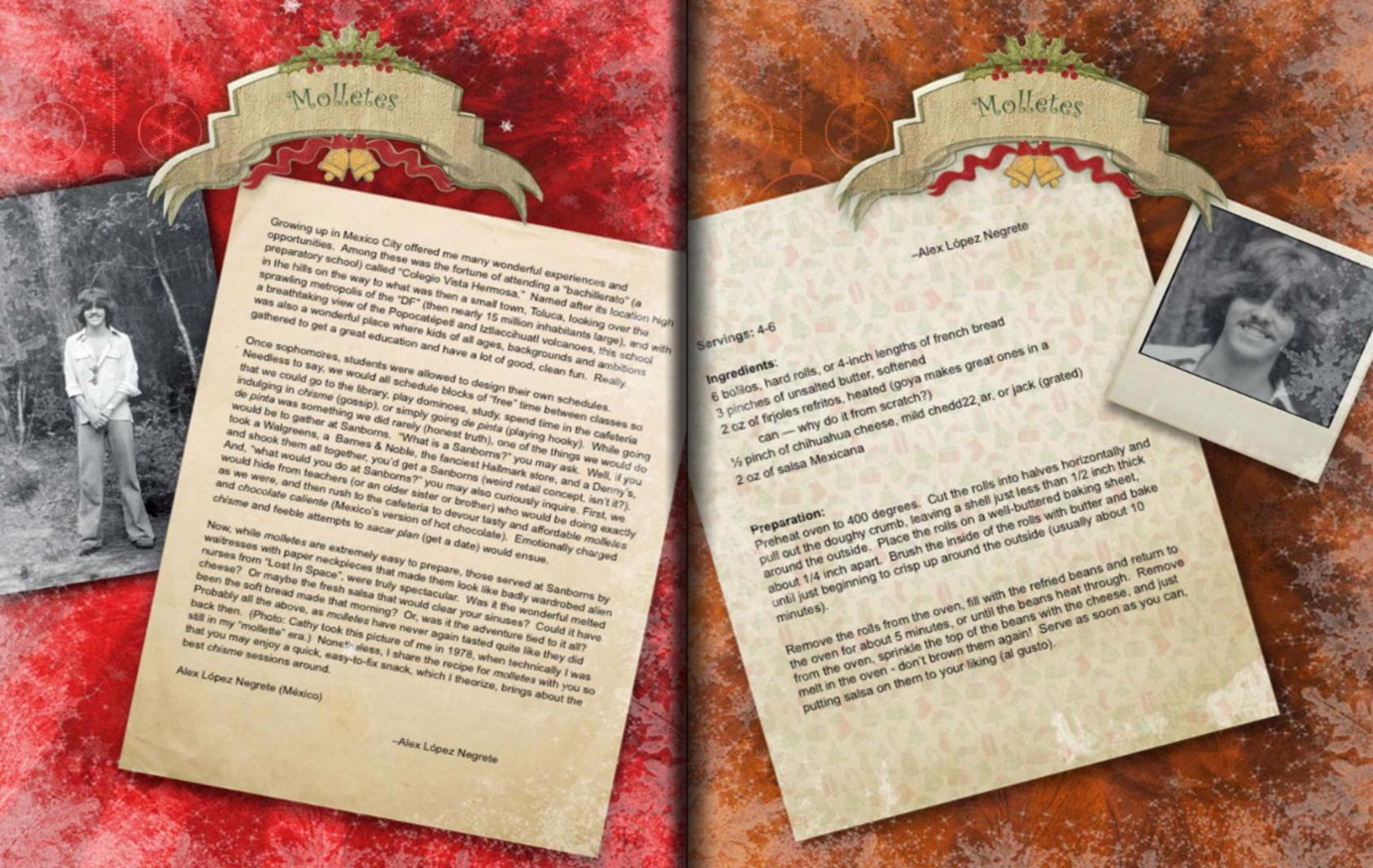
Christmas Gingerbread Waffles Pumpkin Waffles and Apple Syrup Eggs Veggiedict

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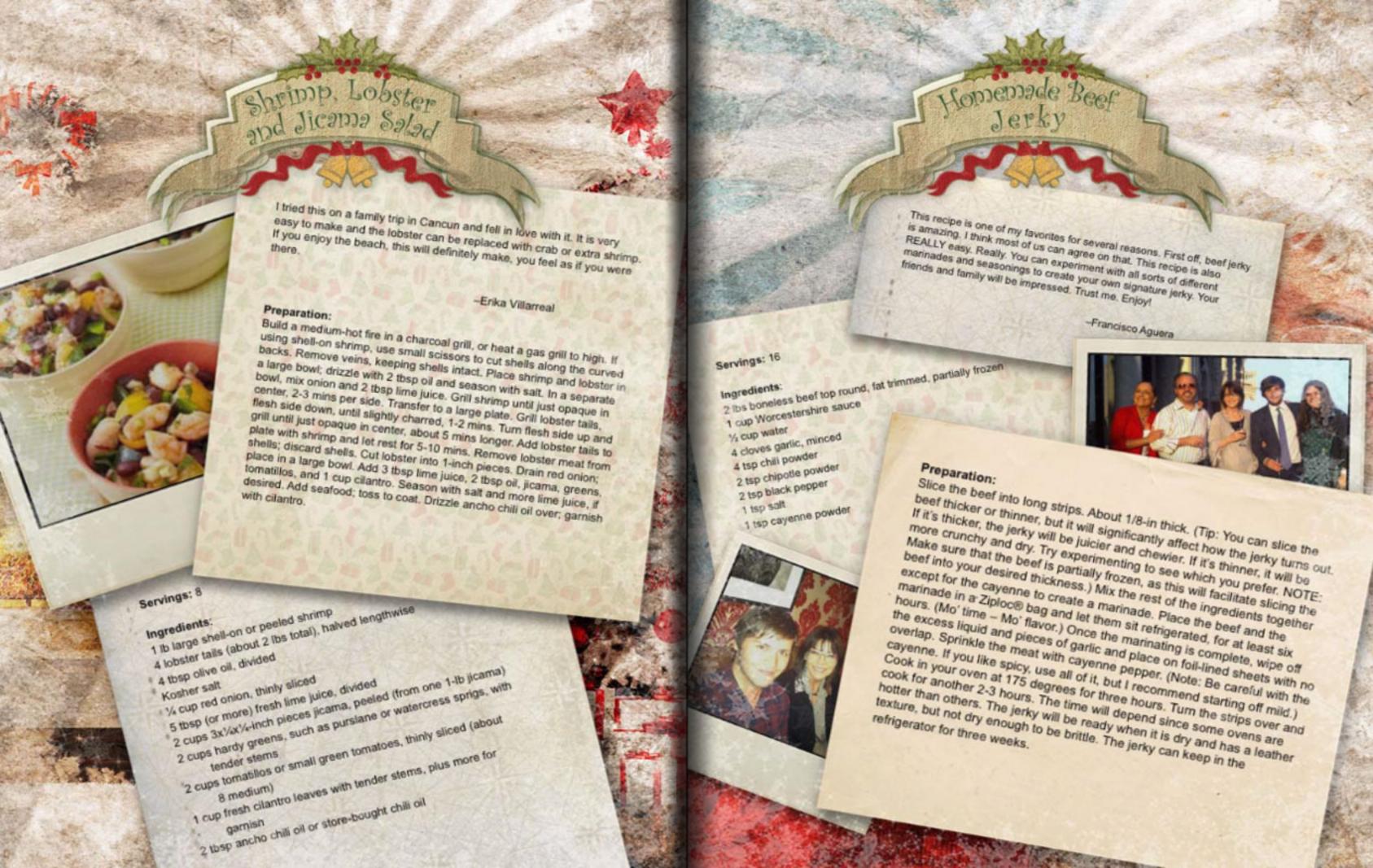
Chocoalate Indulgence Martini Jalapeno Margarita Cola de Mono (Monkey Tail)

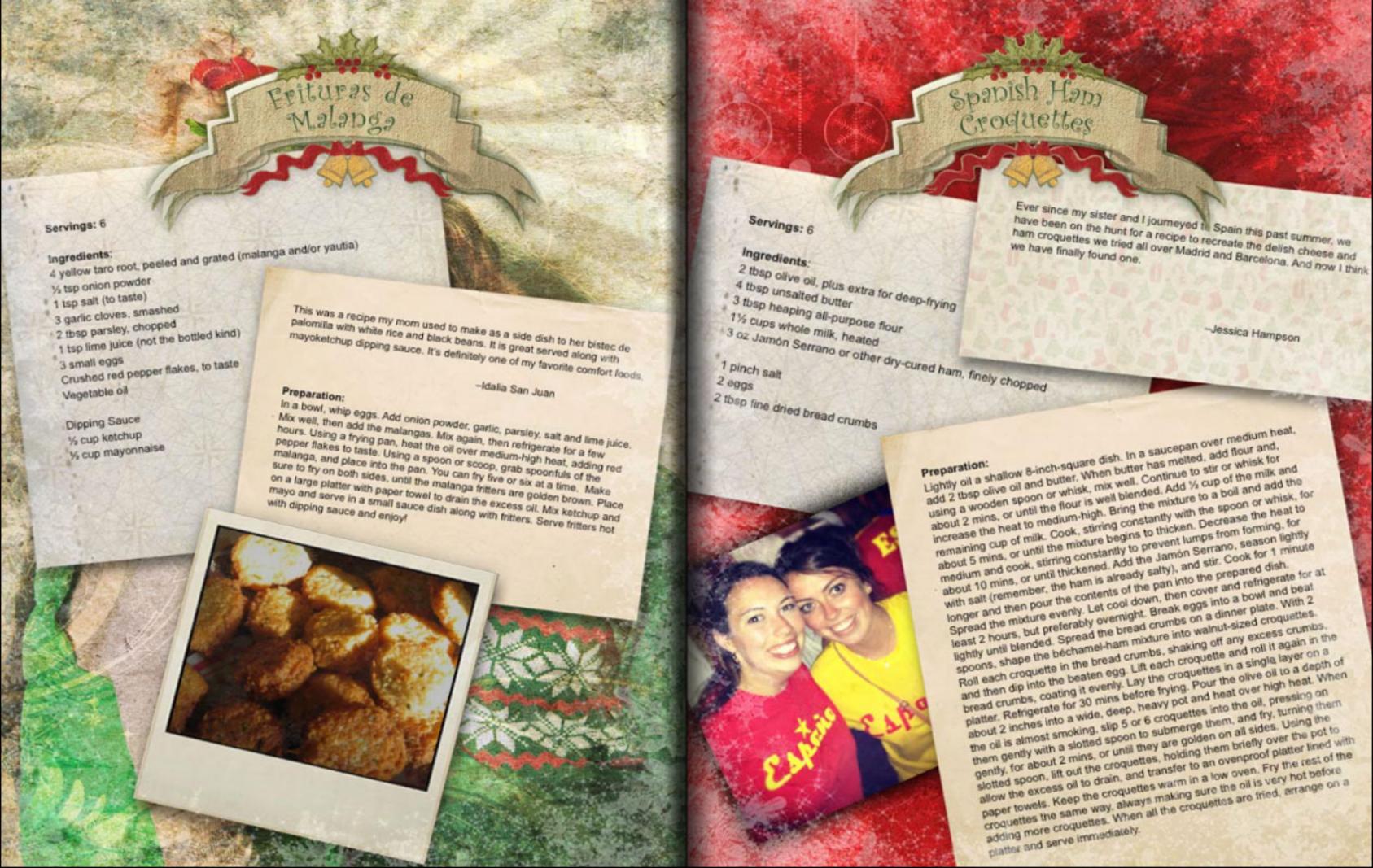
#### Desserts

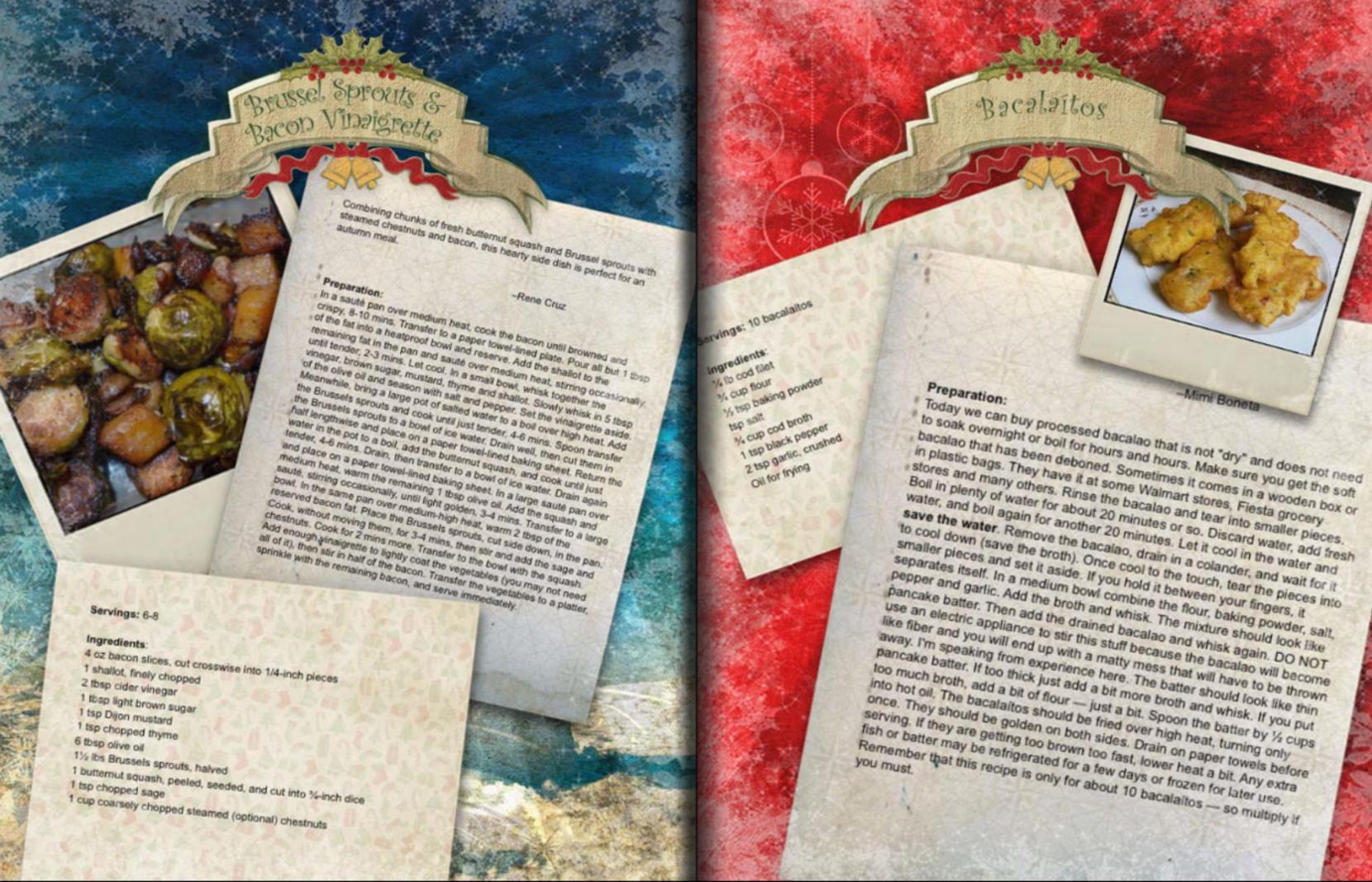
Pistachio Cake (Bizcocho de Pistacho)
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Big Batch Christmas Cookies
Mexican Powdered Sugar Cookies
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Pumpkin Cheesecake
Bunuelos
Peras al Oporto
Cinnamon Sugar Banana Bread

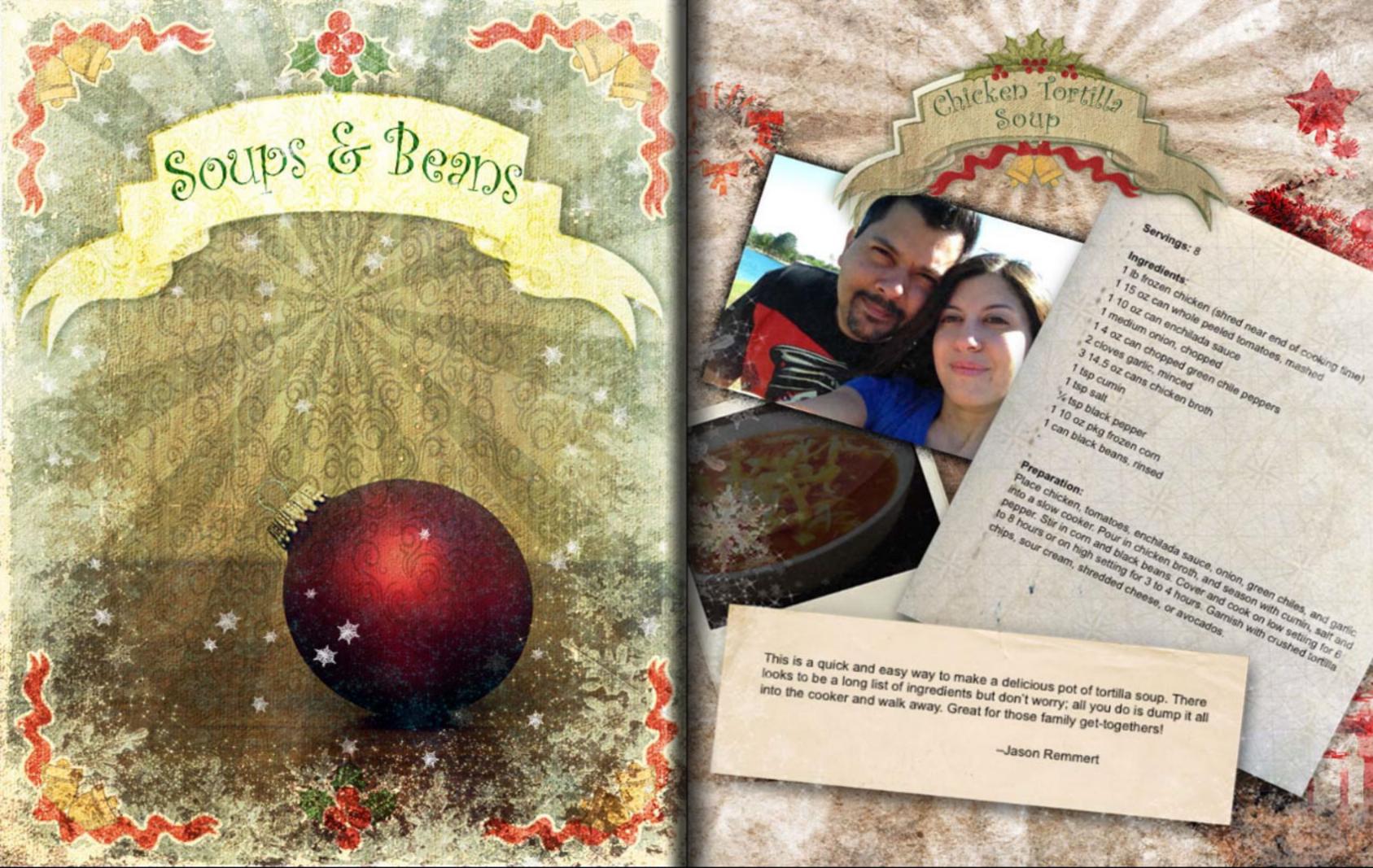


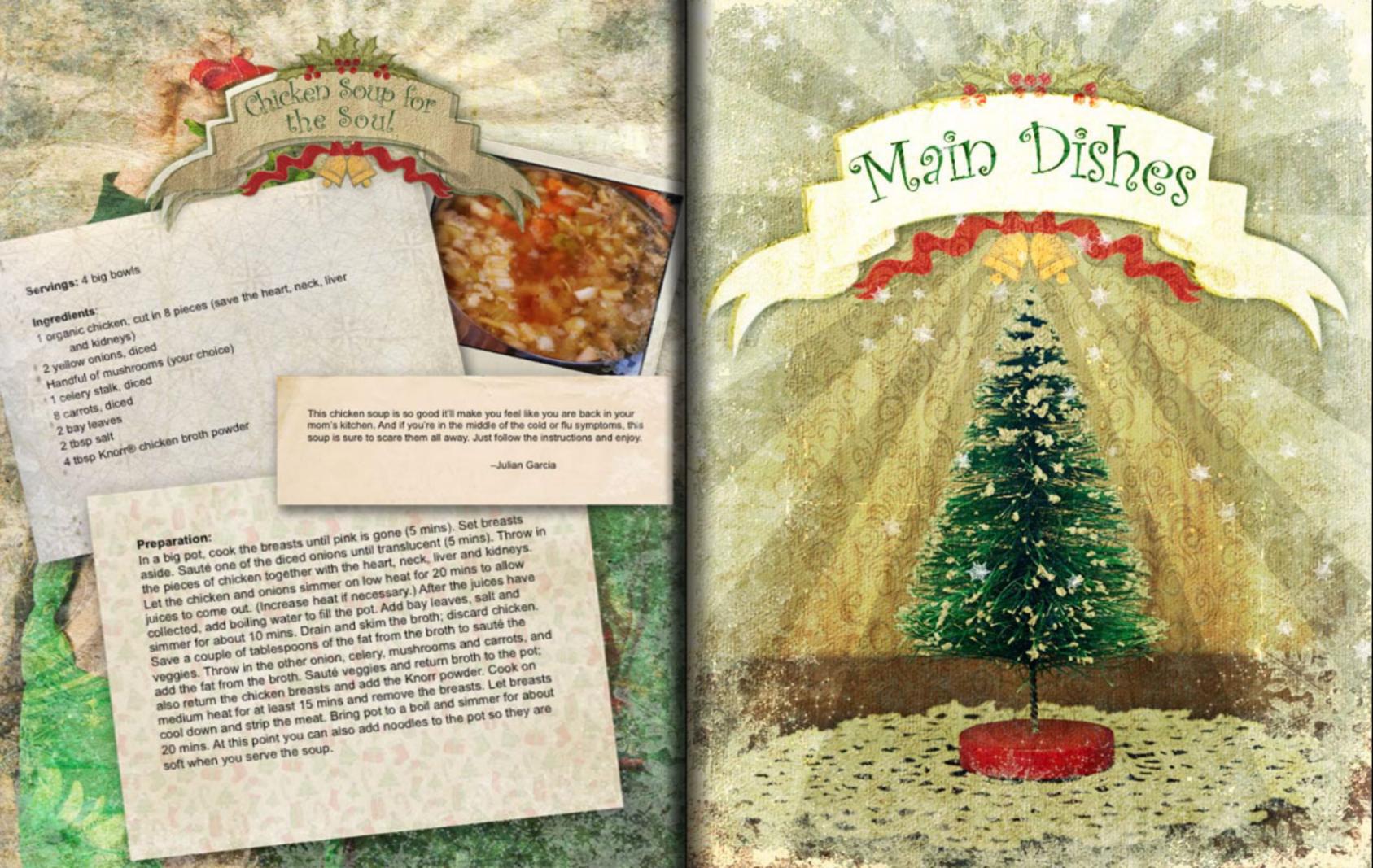


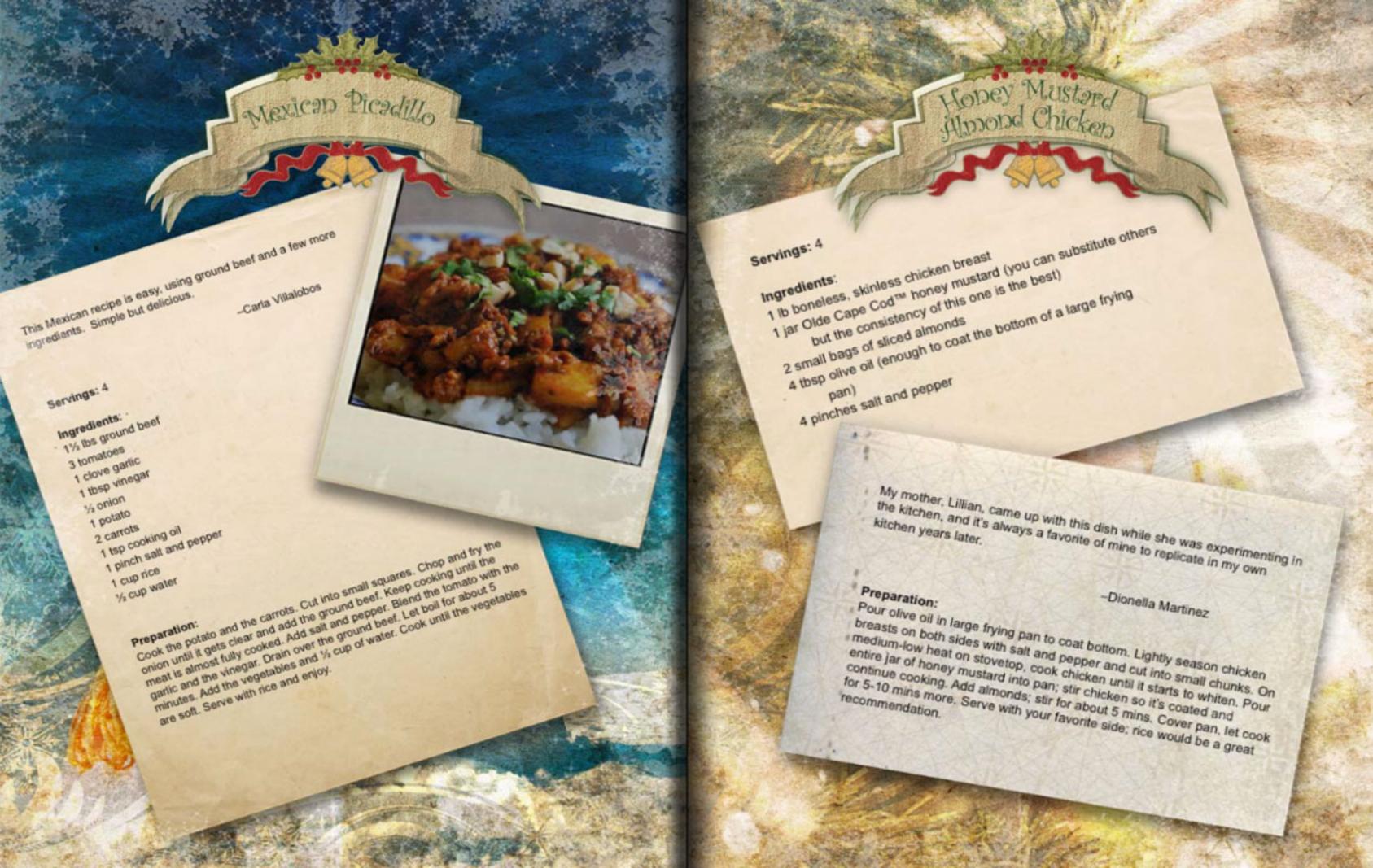














Flautas

Blend mango chutney sauce, cilantro, EVOO, lime juice, and the sugar

and add to a large bowl. Add shrimp, mango, jalapeno, salt, pepper and

red onions in large bowl (slowly stir to blend ingredients). Refrigerate for

about 30 mins. Place 2 cups of vegetable oil in large pan at 375 degrees.

Place corn toralias 1 by 1 for about 2 seconds on each side until toralias

are flexible. Set tortillas aside (large plate) to start adding all the

ingredients. Once tortillas are filled, roll tortillas and to secure place a

toothpick (only if needed). Place flautas to fry in large pan. Remove once

you see a golden brown color. Place in plate (remove toothpicks if added).

### Servings: 4-6

### ingredients:

Cilantro Salsa 1/2 cup sour cream 1/2 cup mayo 3 tosp mango chutney sauce Handful of cliantro 2 tosp lime juice Salt and pepper (optional)

Flautas de Camaron y Mango Bunch cliantro finely cut 2 tosp extra virgin olive oil 1 tbsp lime juice 1% ibs large shrimp (cut in 3 pieces), develned and peeled % cup mango, cut in small cubes 3 tsp jalapenos, diced 2 tosp red onion, finely diced Salt and pepper 2 cups vegetable oil to fry 25 com tortillas

> This recipe is very easy to make and tastes delicious. We usually prepare it for our summer gatherings, as it is very refreshing and works extremely well accompanied by a Miller Lite or a cucumber martini :).

> > -Erika Villarreal

# Preparation:

To prepare crab cakes, heat oil in a large nonstick skillet over mediumhigh heat. Combine bread crumbs, onions, crabmeat and pimiento in a medium bowl. Combine mustard, lemon juice, salt and egg, stirring with a whisk. Add egg mixture to crab mixture, tossing gently to combine. Divide crab mixture into 4 equal portions, shaping each into a 1-inchthick pattie. Add crab cakes to skillet; cook 2 mins. Turn cakes; reduce heat to medium. Cook 3 mins or until golden brown. To prepare remoulade, combine mayonnaise and remaining ingredients, stirring

Servings: 4

### Ingredients:

Crab Cakes 2 tsp olive oil 1 cup dry bread crumbs 1/2 cup green onions, thinly sliced 1/2 lb lump crabmeat, shell pieces removed 4 oz jar diced pimiento, drained 1 tosp fresh lemon juice 1/4 tsp salt 1 large egg

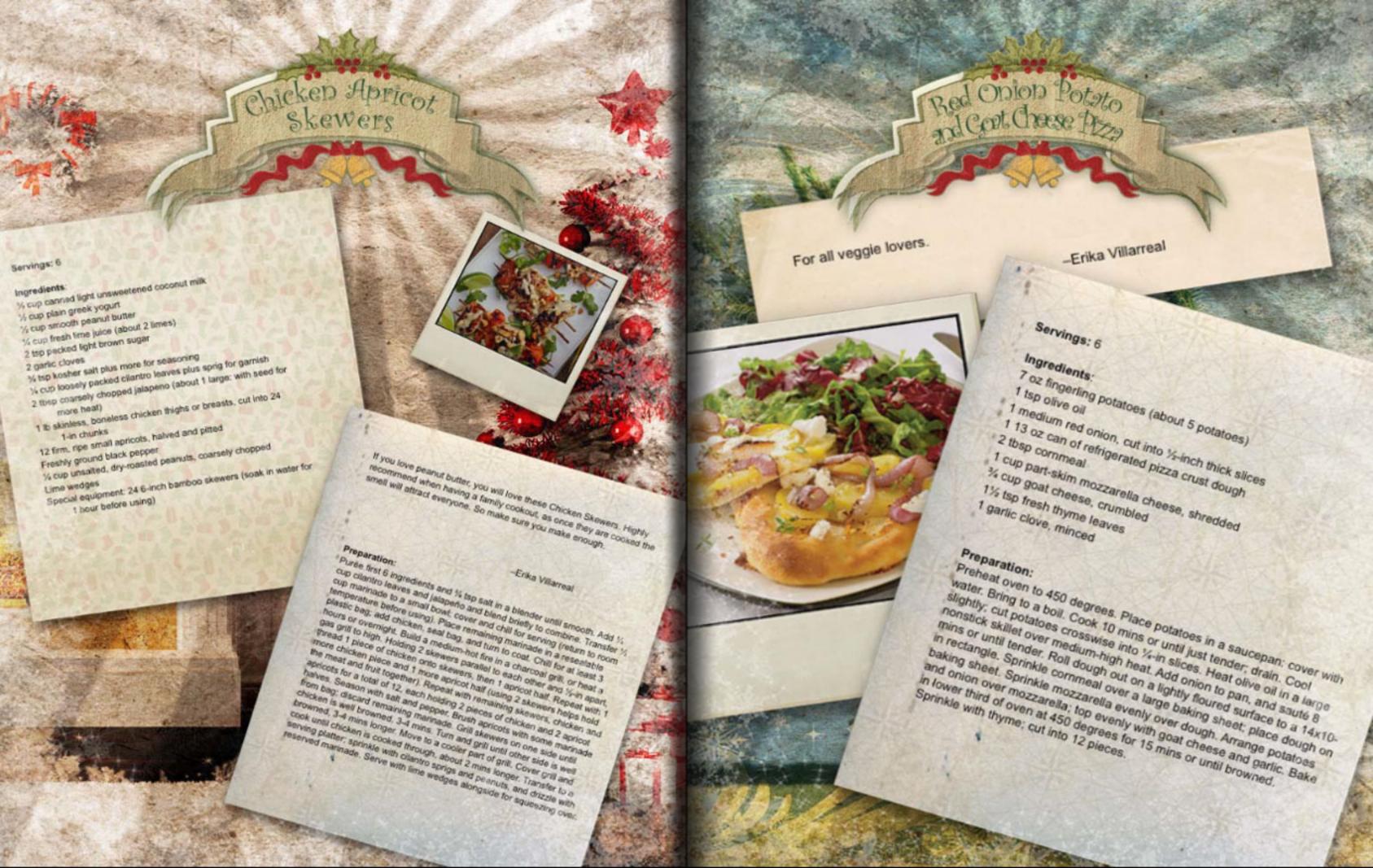
Remoulade

1/2 cup low-fat mayonnaise 2 tsp 2% reduced-fat milk 2 tsp capers, chopped 1/8 tsp ground red pepper 1 small garlic clove, minced



I love food so much, and especially seafood. These crab cakes are amazing. I was first introduced to these in a small restaurant in Paris, where I was able to help the chef prepare a few for our party. I love plating and food presentation, and if you place these crab cakes over an

-Erika Villarreal





rvings: 6-8 2 lbs italian sausage, bulk or in casing Ingredients: 1 targe onion, chopped 4 cups chopped tomatoes or 2 large cans petite-cut tomatoes 4 gartic cloves, minced 1 cup carrots, sliced (about 5 or 6)

1 tosp basil, fresh or dried

1 thep oregano

3 cups quartered zucchini, sliced (about 1 or 2) 1 pkg (12 or 16 oz) frozen or dried cheese tortellini

1 large green, red, yellow or orange pepper Parsley or cilantro, chopped

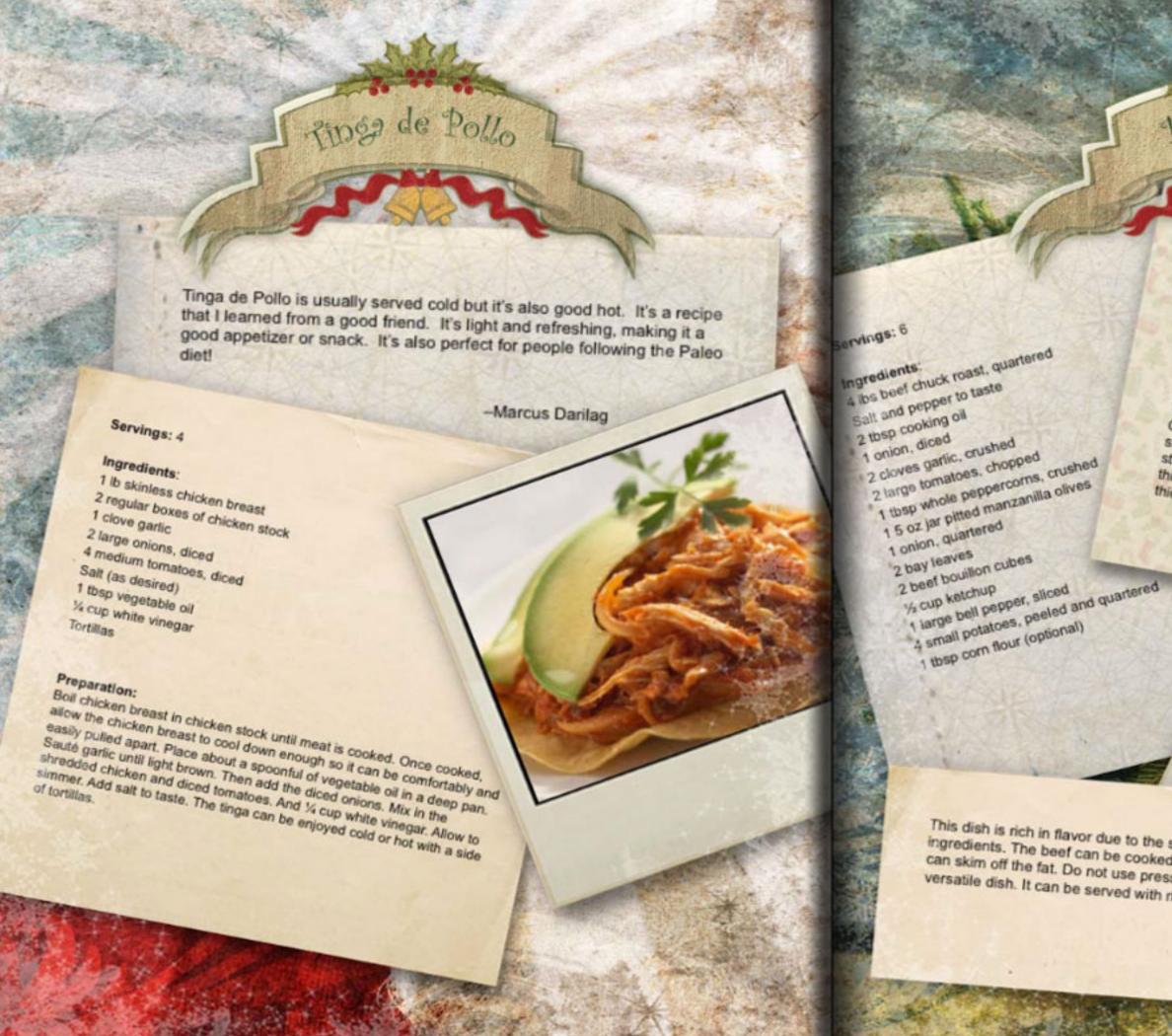
2 cups spinach, chopped (fresh or frozen) Parmesan or romano cheese, grated

A fast, rich and delicious meal for any occasion. This recipe is not just a soup. It's a complete and hearty meal. Perfect for gatherings with friends and family. Even though this recipe calls for Italian sausage. always use bratwurst-style sausages, original or beer. But you can just use your favorite sausage.

-Isabel Lopez-Machado

# Preparation:

Remove sausage from casing. Brown sausage with onions and garlic. Drain, Add broth, tomatoes, carrots, basil, oregano and tomato sauce to sausage mixture. Bring to a boil. Reduce heat and simmer for 35-40 mins. Skim fat. Stir in zucchini, tortellini, parstey/cilantro, spinach and pepper. Simmer 35-40 mins or until tortellini is tender. Stir gently. Sprinkle cheese on top when serving.



# Beef Asado

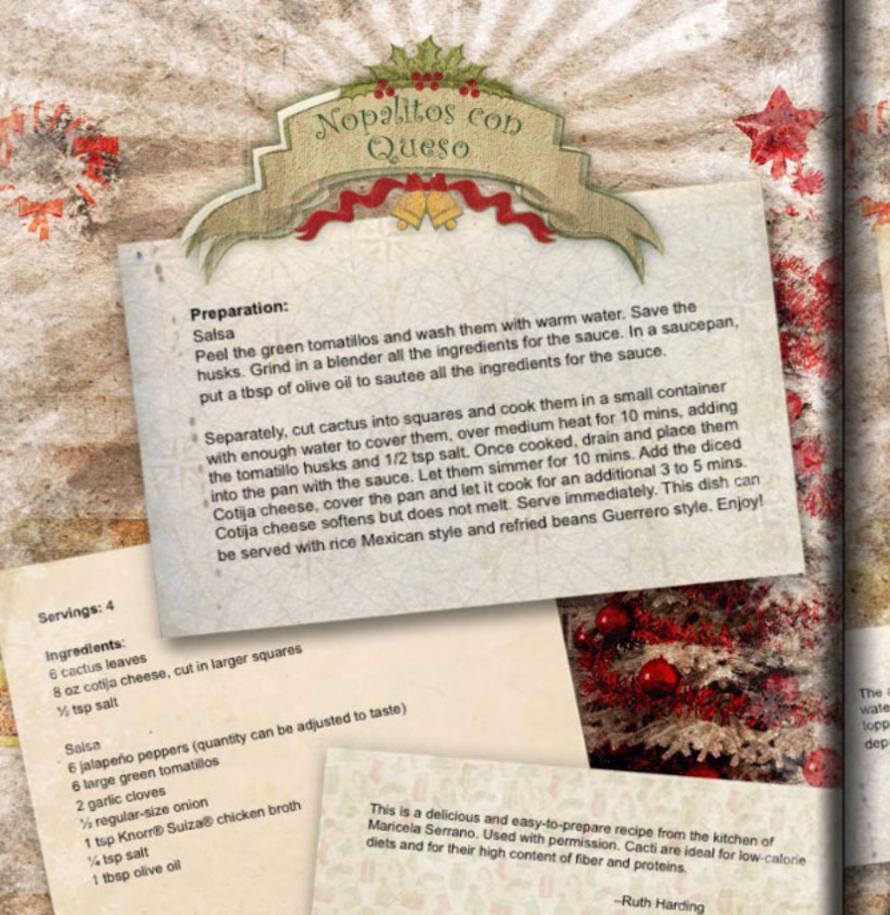
# Preparation:

Season the beef with salt and pepper; set aside. Heat the oil in a skillet over medium heat; cook the diced onion and garlic in the hot oil until softened, about 5 mins. Transfer the onion and garlic to a 6-quart pot Individually brown the beef chunks on all sides in the skillet and place in the pot. Add the tomatoes, crushed peppercoms, olives with their juice. quartered onion, bay leaves, and bouillon cubes to the pot; bring to a boil. Stir the ketchup into the mixture, reduce heat to medium-low, and simmer 1 hour. Remove the beef from the pot and set aside. Add the red bell pepper to the mixture and continue simmering another 30 mins. While the mixture continues to simmer, heat 2 thsp oil in the skillet. Cook the potatoes in the oil until golden brown; immediately add to the simmering mixture. Slice the meat against the grain and add to the pot: stir. Cook together another 5 mins before serving. If the sauce is too thin, mix the corn flour and water together and stir into the sauce to

This dish is rich in flavor due to the slow cooking of the beef with all the ingredients. The beef can be cooked to tenderness a day before, so you can skim off the fat. Do not use pressure cooker for this dish. This is a very versatile dish. It can be served with rice, bread or boiled potatoes.

-Perry Tongol





Bring water to a rolling boil in a large pot. Add the tilapia and cook until Preparation: fillets turn white. Heat half of olive oil in a large saucepan. Mince the onion. garlic and half of the red and green peppers; place them in the hot saucepan (medium heat). Add chopped leek and sauté until translucent. Add the tilapia 1 by 1 and separate it into tiny chunks. Stir until mixed, reduce heat and add minced scallions, capers, raisins, salt and pepper to taste. Add the fish broth and stir. Reduce heat to low and wait until dry. stirring occasionally to avoid burning. Black beans: Heat the other half of olive oil in a pot. Mince the other halves of the red and green peppers. Place them in the hot pot and sauté until soft. Add the whole can of black beans (not drained) and stir occasionally until it dries a little (avoid burning).

In a bowl mix the 3% cups of water with desired salt; slowly add the comflour until dough is formed. Let stand for 5 mins. Form arepas of 2.5-in diameter and 1/2-in thick. Put onto a flat pan previously greased with margarine at medium heat. Cook until brown on both sides, then put into the oven at 350 degrees approximately 20 minutes (10 minutes each side).

Serving: Cut arepas in half and stuff with the fish, black beans and chaese.

The arapa is a flat, round, unleavened pattie made of commeal or flour, water and salt, which can be grilled, baked, boiled or fried. It can be topped or filled with meat, eggs, tomatoes, salad, cheese, shrimp or fish, depending on the meal. There are several recipes for fillings.



Servings: 12

Ingredients

1/2 cup olive oil

1/2 large onion 2 cloves garlic

1 cup leeks, chopped

1 red pepper

1 green pepper

1 tosp capers

1/4 cup raisins (optional) 3 fillets tilapia

1 cup fish broth

Salt and pepper to taste 2 15 oz cans black beans

2 cups mozzaretia cheese, grated

3 cups corn flour (Harina Pan® or Goya Masarepa®)



1/2 tsp cumin

1/2 tsp salt

11/2 cups beef broth

1 red bell pepper, cut into strips

11/2 garlic cloves, crushed



## ervings: 4-6

Ingredients:

5 thap unsaited butter 1 tsp axtra-virgin olive oil

4 lbs boneless park tenderloin

1 medium red onion (chopped in 1-inch pieces) 10 cz white or portabella mushrooms (sliced)

1 sprig fresh rosemary

4 leaves fresh sage

4 sprigs fresh thyme

2 cloves fresh gartic (minced) 32 oz box chicken or vegetable stock

1/2 cup heavy cream

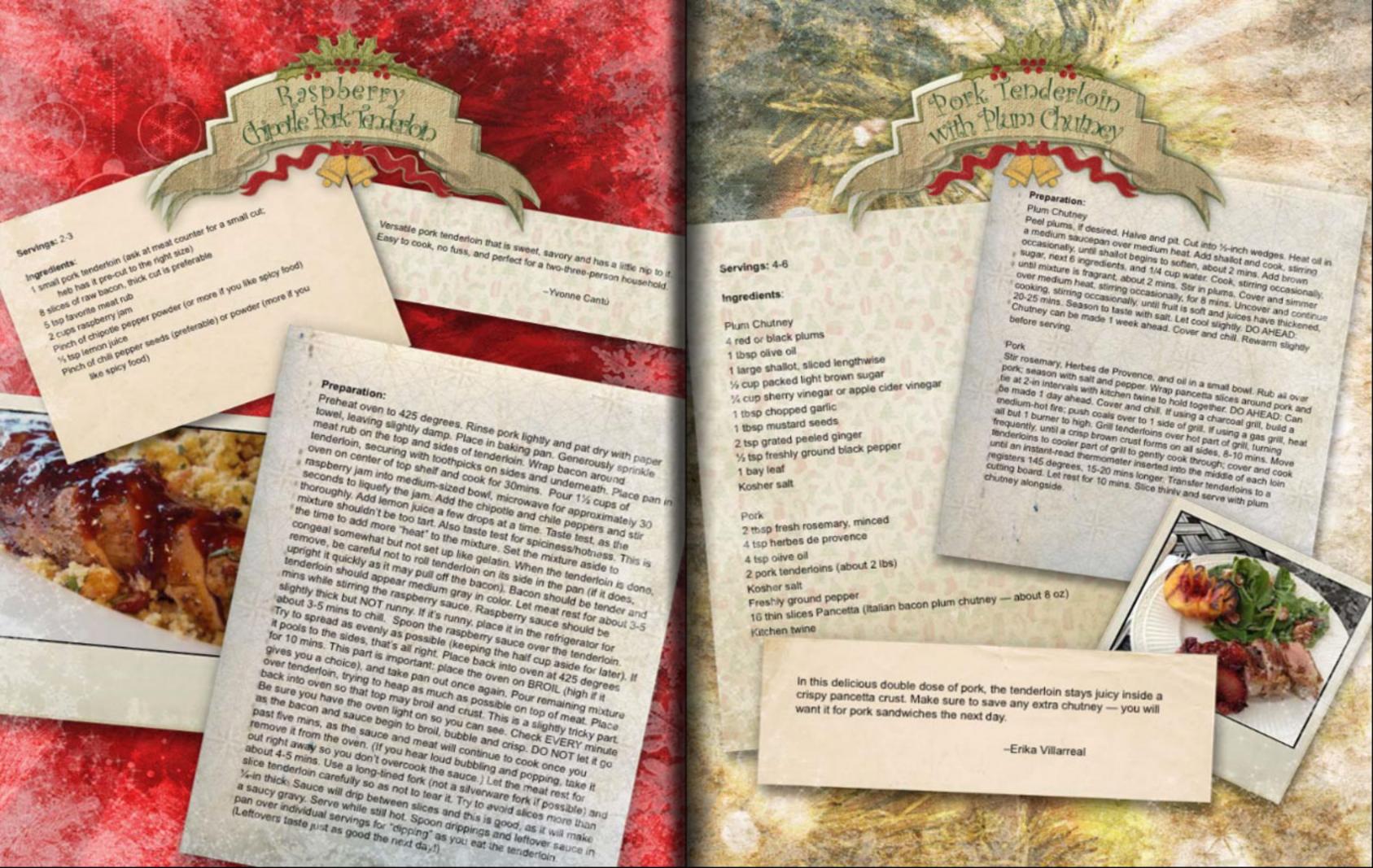
3 tbsp all-purpose flour Kosher salt and black pepper to tasta

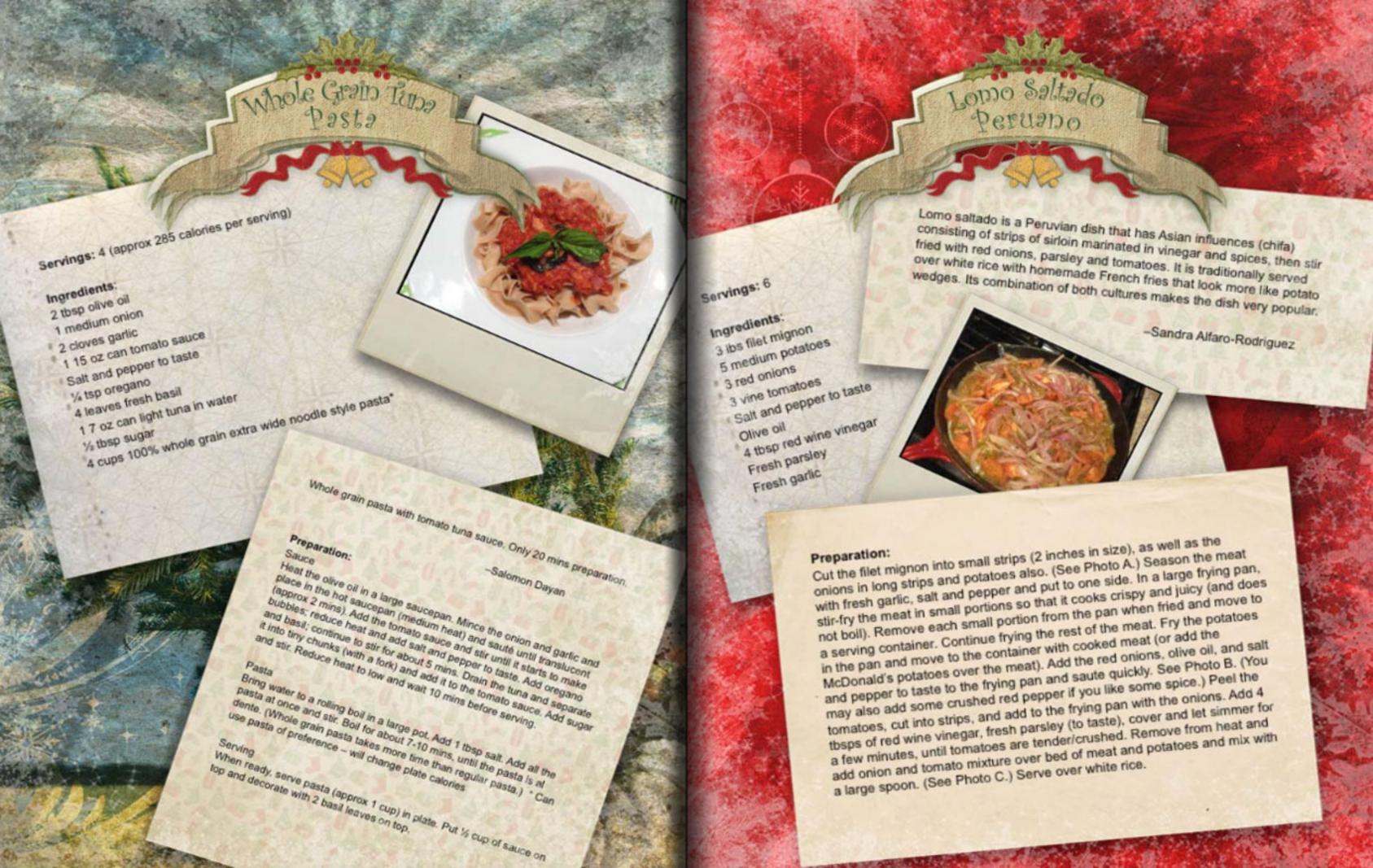
Flat-leaf parsley (for garnish, if desired)

Pat pork loin dry with paper towels. Season with kosher salt and black pepper on all sides. Heat a large sauté pan on med-high heat add 1 tsp olive oil and 2 thisp butter until butter melts. Sear the pork on all sides. Place pork in slow cooker. (If your slow-cooker is not wide enough, you can cut the meat in half.) Turn sauté pan down to medium heat and add chopped red onion, siced mushrooms, and minced garlic. Cook 3-4 mins, or until vegetables are soft. Add the contents of the sauté pan to the slow-cooker, making sure to include any drippings. Using a 4-5-in piece of kitchen twine, tie the rosemary, thyme and sage and place in slow-cooker, leaving one end of twine hanging out of the cooker (so you can easily remove the stems later). Add the entire box of stock to the slow-cooker. If the stock liquid doesn't fully cover the pork loin, add water to cover the pork. Turn slow-cooker on high, cover and cook for about 3 hours, or until meat registers 145 degrees. About 10 mins before serving, turn off slow-cooker and remove pork loin to cutting board. Slice into 1-in-thick slices, arrange on a platter, and cover with foil. While meat is resting, remove kitchen twine from slow-cooker and strain liquid into a large bowl. In the same large sauté pan, melt remaining 3 thsp butter and add 3 thsp all-purpose flour. Cook flour on med heat, whisking constantly for 1-2 mins or until flour becomes golden. SLOWLY add 1 cup of strained liquid from slow-cooker, whisking continuously. When liquid thickens, slowly stir in the heavy cream and continue to whisk until it becomes a thickened gravy. Add sail and pepper to taste. Add the strained mushrooms and onlons back into the cream sauce if you wish, or serve on the side. Pour cream sauce over the sliced pork and serve. Garnish with chopped flat-leaf parsley on

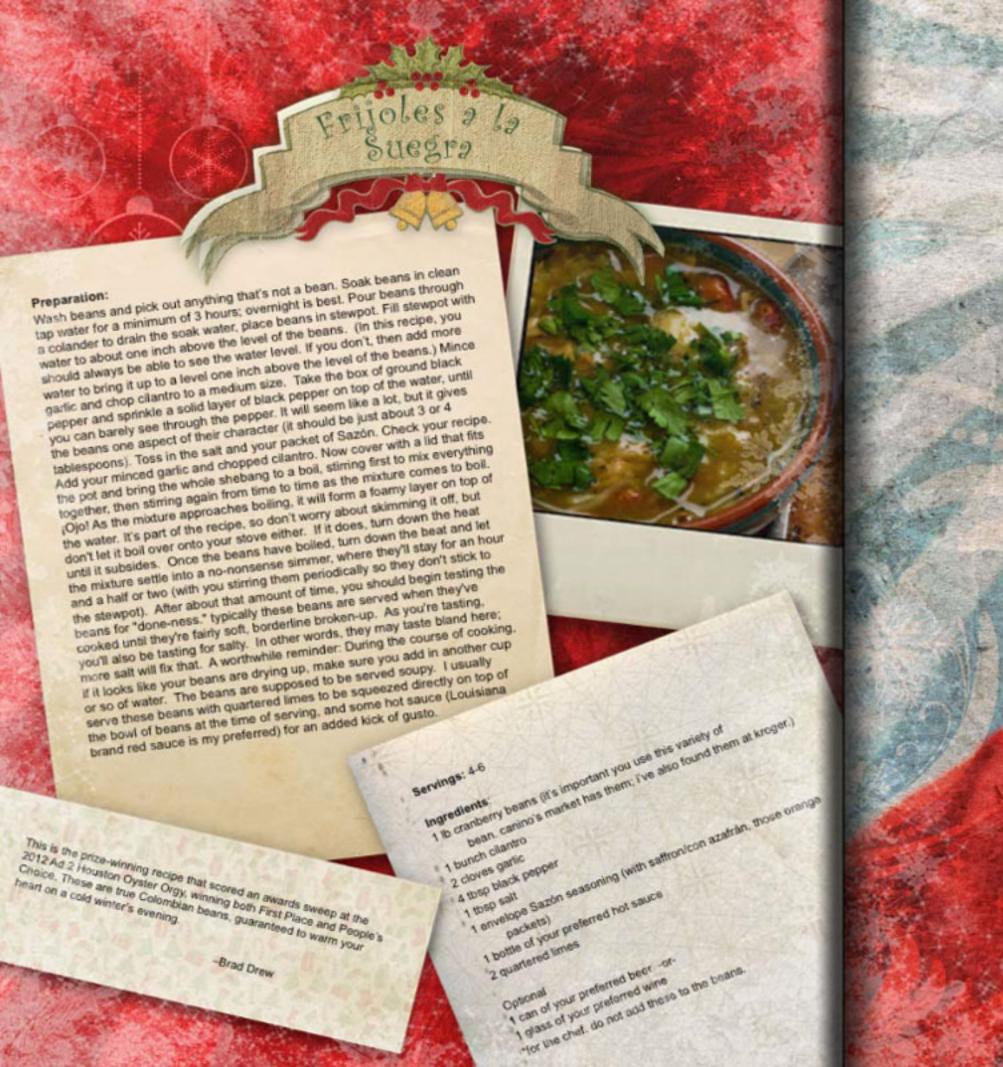
Kitchen tools needed:

Kitchen twine, slow-cooker (larger size), large sauté pan, wire whisk











This is a tasty accompaniment to your turkey, ham, pork, rib roast or whatever you happen to be serving as a main dish.

-Diane Lowrey

#### Servings: 4-6

#### Ingredients:

- 4 (or more) yams/sweet potatoes
- 1/2 cup orange juice
- 1 1/2 cup (your call) butter
- 1 cup brown sugar
- 2 tbsp cinnamon
- 1/2 tsp allspice
- 1/4 tsp ground clove (optional)
- 1 cup pecan halves
- 2 tsp orange rind, grated (optional)
- 2 (or more) throwaway aluminum pie plates

Day before: Wrap yams or sweet potatoes in foil and bake at 375 degrees for about one hour or until soft but not squishy. Gool and place in fridge. Day of: Peel and slice cooked yams in 1/2-inch to 1/3-inch rounds; place in ple plate, layer by layer. Pour orange juice over. Add splash of bourbon if desired. Top each round with butter, brown sugar, cinnamon, allspice and cloves if desired. Place half a pecan on each round. Repeat until you have two layers. Use as many layers and pie plates as you need. Sprinkle orange rind over if desired. Bake at about 350 degrees until hot and bubbly, taking care not to burn pecans. Sorry, I can't be exact about measurements as we never wrote this recipe down. If you're Paula Deen you'll go heavy on the butter and brown sugar. Adjust for your preferences.

Smells and tastes like the holidays!



Servings: Varies

# Ingredients:

1 lb tomatillos

3 slices white onion 7 pasilla chile pods

6 sprigs cilantro

Peel and rinse tomatillos and place in a saucepan together with the chiles. Cover with water and place on stove over medium heat. Simmer (do not boil) until tomatillos have taken on a slight brown color and the pasilla chiles are completely hydrated (usually about 15 mins). Transfer tomatillos and chiles to a large blender, add the onion and cilantro, and blend until smooth. Salt to taste. Optional: If you want a smokier-tasting Salsa Pasilla, fry the salsa over high heat in corn oil.

> This salsa is a great alternative from the more typical and better-known salsas. Pasilla chiles have a smoky and raisiny taste that goes well with chicken as a main dish or as the salsa in your huevos rancheros. Even better, just eat with chips ... yum!

> > -Gerry Loredo

Curried Brown

Servings: 6

# Ingredients:

1/2 cup chopped leeks (white part only) 2 tsp peanut oil

11/2 tsp curry powder (we use 2 tsp)

11/2 cups brown rice (uncooked) 4 cups low-sodium vegetable stock

1 10 oz box frozen peas

1/2 cup fresh cilantro, chopped

11/2 tbsp low-sodium soy sauce 1/4 tsp hot-pepper sauce (we use 1 tsp)

Preheat oven to 350 degrees. Warm the oil in a lidded, ovenproof 3quart dish/saucepan; add the leeks and curry powder. Cook and stir frequently until leeks are tender. Add the rice and stir until rice is coated with oil. Pour in the stock, peas, citantro, soy sauce and hot sauce; bring to a boil. Cover and place in the oven. Bake for 40-50 mins or until rice is tender and liquid is absorbed. Let stand for 10 mins; fluff with fork and serve.

> My youngest son did not like eating peas. Instead, he found creative things to do with them. When he turned 13 he became a vegetarian, and this is one of the recipes our entire family enjoys.

> > -Jane O'Dea





Warm the milk, and add the salt and sugar. Prepare on the counter a "Volcano" with the 2.2 lbs of flour and add the fermented yeast. Mix thoroughly with your hands. Add two eggs, the butter and little by little the milk until all the ingredients have blended. If the dough feels too watery. max uras as the ingredients have bended, if the dough seets too watery, use some of the additional flour to even it out. Let the dough sit for 35 mins. use some of the additional frour to even it out. Let me dough sit for 30 mins in a warm place. While the dough is "growing," serve yourself a drink. Have in a warm place. Writte the gough is growing, serve yourset a drink Haw a "Cuba libre": Venezuelan rum and cola. Ingredients: fine aged rum, your cola of preference, and a squeeze of time. Chop the olives into little stices. Begin soaking the raisins in water. By now the 35 mins should have gone begin soaking the raisins in water, by now the 35 mins should have gone by and it is time to assemble the bread. Split the dough in two, and use a roller to spread it out in an even, rectangular shape. Over this rectangle you will spread the ham and the bacon as if you were adding ingredients to a was spread the nam and the bacon as it you were adding ingredients to a pizza. Spread them evenly over the dough, covering it completely. Add the raisins and the sliced olives. Here you can add the capers. For my bread, my mother Lulu would omit them, since I dislike capers. Hey, didn't your mom indulge your tastes too? Roll up the rectangle with all the ingredients. on the long side, until you have a flavorful roll that will soon become a on the long side, until you have a navoriul roll that will soon become a savory bread. Punch the seam of the roll, especially at the ends after tolding them over, so that nothing spills out. Let the bread sit, covered with a damp them over, so that nothing spins out. Let the bread sit, covered with a damp doth, for an additional 30 mins before placing it on a tray with light oil so it down, for an additional 30 mins before placing it on a tray with sight oil so it doesn't stick. Heat the oven to 250 – 300 degrees and put the bread in for 20 mins. Make a glaze with the raw brown sugar by adding an egg to it and mixing. Take the bread out so you can brush on the glaze from one end to the other, then replace it in the over. Bake the bread for an additional 40 mins, keeping an eye on it to see if it needs an additional few mins. Watch the crust so you don't burn it. Allow the bread to cool a little bit, and slice and serve warm. It is a great addition to any holiday spread.

Servings: 12

# Ingredients:

3 lbs wheat flour

2 tosp fresh yeast

7 oz butter or margarine 3 eggs

7 oz sugar 1 tsp salt

2 cups milk

13/4 cups smoked bacon

4 cups ham (can be smoked also)

7 oz olives

2 tsp capers (optional)

10 tbsp raw sugar



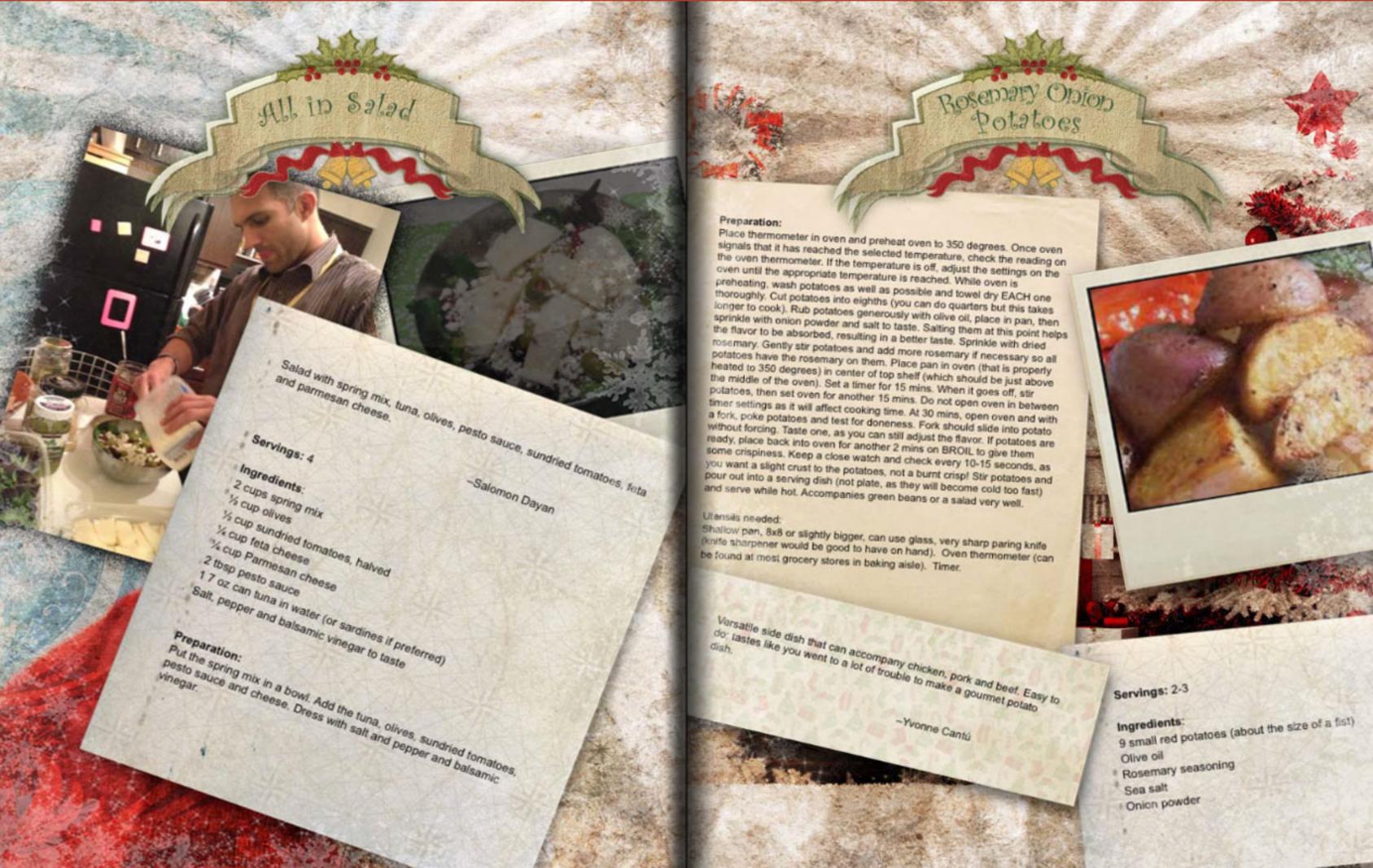
Pan de jamón or "ham bread" is a traditional Venezuelan dish prepared during the holiday season. It is said that the first pan (bread) was baked in Caracas in 1905 by Gustavo Ramella. It originally only had ham, but with the years additional ingredients have been added to become what it is today. The pan de jamón, like the hallaca and other traditional dishes, will vary in recipe by family, where a lot of pride is put into its making. Even so, the core ingredients tend to remain the same: bread dough, stuffed olives and raisins. My mother, Maria De Lourdes Guanchez, makes a wonderful pan de jamón. And she would indulge us kids by adding or subtracting ingredients depending on how we liked it. When I was growing up in California, it was very popular at our scout potlucks. She figured out a way of making it using pre-made dough from the supermarket so she could make many, fast (Poppin' Fresh dough). This is always an option, and you can even go to a local bakery and ask them for fresh dough; they may sell you some. The ingredients below are a "from-scratch" method for the purists. You choose your preference. You should be able to prepare approximately 3 breads with these ingredients.

-Joaquin Lira



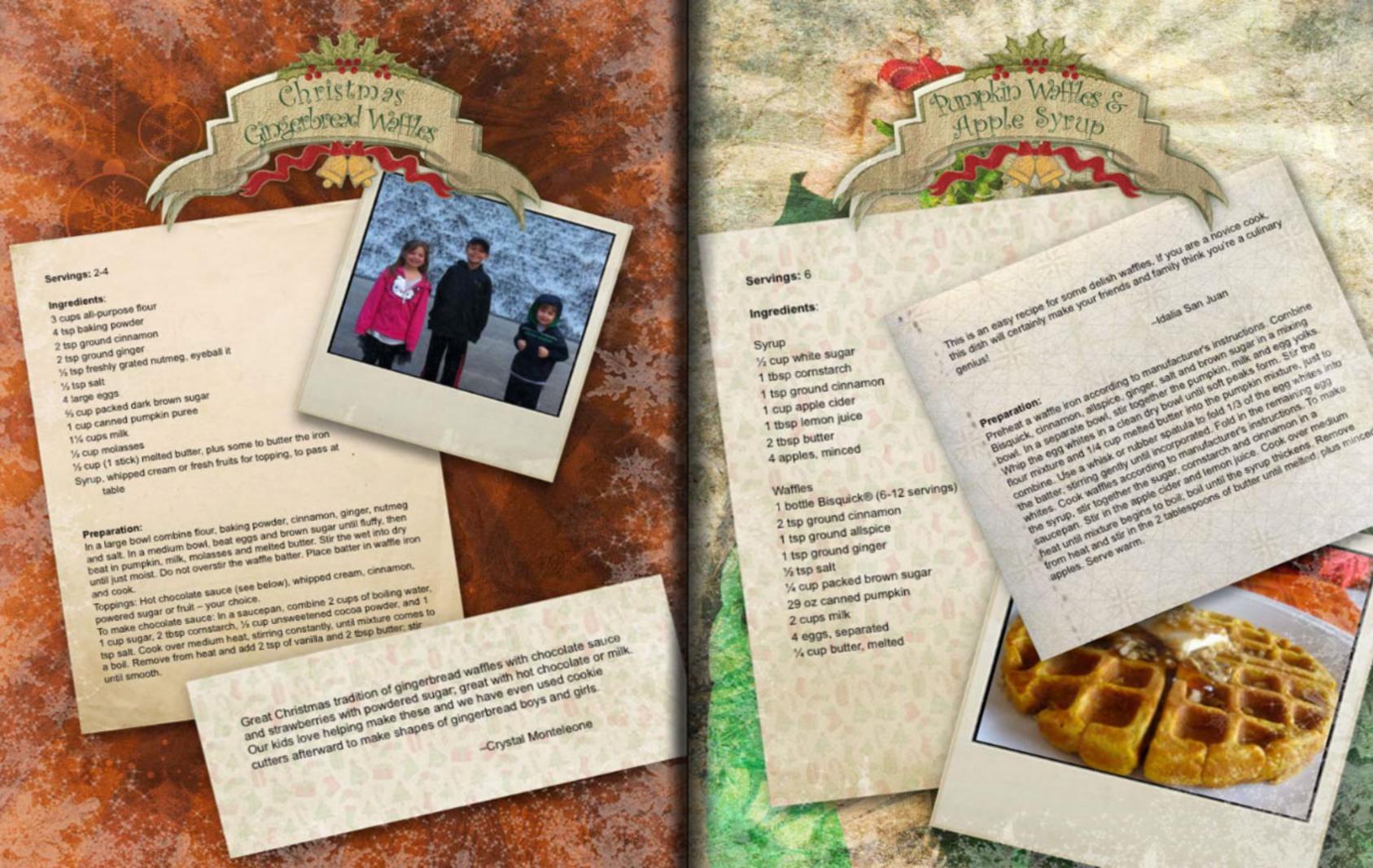
This salad is my grandmother's recipe. It can be served with grilled chicken or grilled meats. It is very simple and is done with ingredients you usually have available. Preparation time 45 mins.

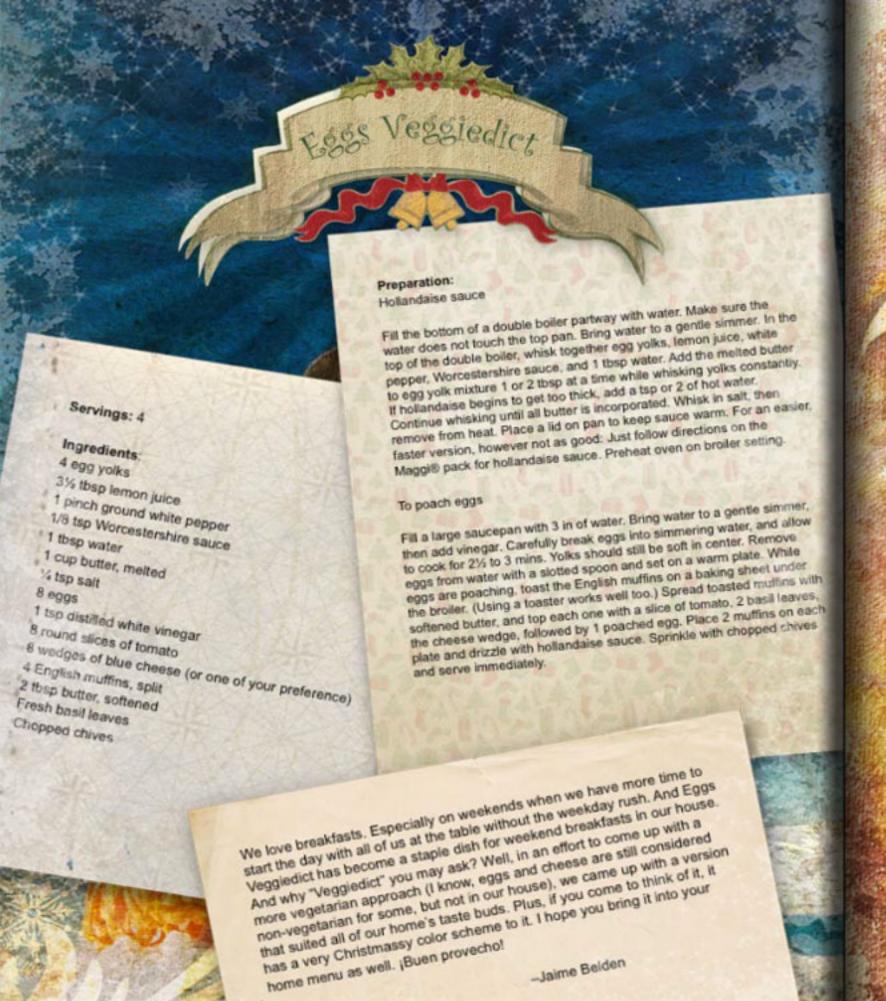
-Maria Claudia Alarcon





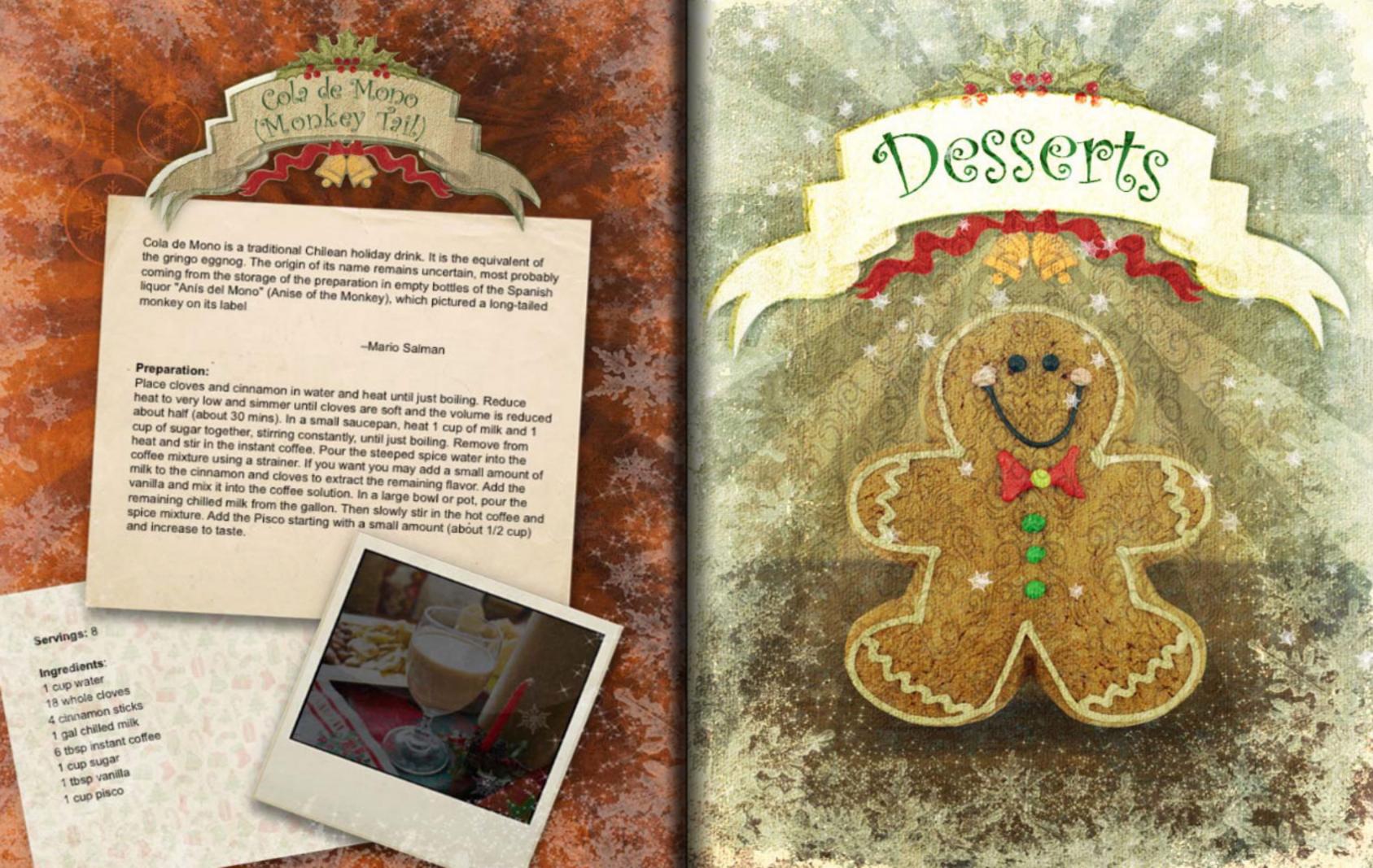






Drinks







-Eileen Ortiz-Garcia

# Preparation:

1 cup chopped pistachios

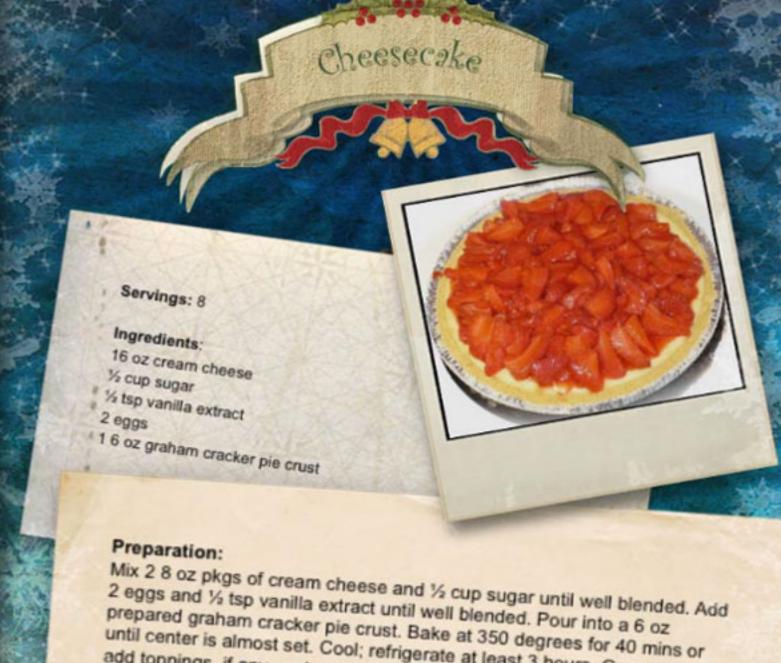
8 oz pkg cream cheese 3 cups powdered sugar 1 tsp vanilla extract 1 tsp almond flavor extract

1 stick butter or margarine

Frosting

With an electric mixer, mix the marganne and the sugar together until smooth/creamy. Add the yolks one by one; add the pistachio pudding. almond extract, pistachio emulsion and pistachios and mix. Finalize with the flour and milk, alternating a little flour with a little milk on a slow speed, beginning and finishing with flour until all is mixed together (don't beat too much; it makes bubbles). Use other bowl to beat the egg whites hasta punto de meringue (until it forms peaks). Fold it into the other mix using a rubber spatula (don't use the mixer). Pour into a ring pan sprayed with cooking oil and bake at 350 degrees for 50 minutes or until a toothpick inserted comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely and frost.

With an electric mixer, mix the butter and cream cheese together, about 3 minutes on medium speed until very smooth. Scrape down the sides and bottom of the bowl to ensure even mixing. Add the vanilla and almond extracts and mix. Slowly add the powdered sugar. Keep adding until you get to desired sweetness and thickness. Spread on with a blunt knife or spatula, or spoon into a piping bag to decorate your cake, Enjoy!



prepared graham cracker pie crust. Bake at 350 degrees for 40 mins or until center is almost set. Cool; refrigerate at least 3 hours. Once cooled, add toppings, if any, and cut into 8 pieces. Enjoy!

It's an easy recipe for a delicious cheesecake. I personally like adding strawberries with strawberry glaze on top, but chemies work too.

-Erika Marcial



Servings: 12 1/2 cup duice de leche (cajeta) Ingredients: Cool Whip® 1 pkg (2-layer) chocolate cake mix % cup sour cream (optional to add moisture) Chocoflan is a Mexican dessert that blends chocolate cake and flan and is

Coffee Chocoffes

smothered in caramel. Chocoflan is occasionally referred to as "impossible cake." Although it is called the "impossible cake," it can be very easy to

-Karla Ruiz

#### Preparation:

1 12 oz can evaporated milk

1 12 oz can condensed mik

Follow instructions on the box. If you'd like to add moisture to the cake, add the sour cream.

#### Flan

Slightly melt the dulce de leche on low heat and pour it into a bundt pan sprayed with cooking spray. Blend evaporated milk, condensed milk and eggs in blender until smooth and put it aside. Pour cake mix over caramel in tube pan; gently ladle flan mixture over cake batter. Cover pan with foil. Place in larger pan. Add enough water to larger pan so it comes halfway up side of tube pan. Bake 11/2 hours or until toothpick inserted near center comes out clean. Cool completely in pan on wire rack. Refrigerate 2 hours. Loosen dessert from side of pan; invert onto plate. Remove pan. Serve dessert topped with Cool Whip.

Servings: 8 slices

# Ingredients:

1 cup graham cracker crumbs 1/4 cup walnuts, finely chopped

3 tbsp brown sugar

1 tbsp ground cinnamon

1 1/2 tsp ground nutmeg 5 tbsp butter, melted

3 8 oz pkgs cream cheese

1 cup white sugar

1 cup sour cream

1 cup heavy cream

3 tbsp all-purpose flour

1 tbsp vanilla extract

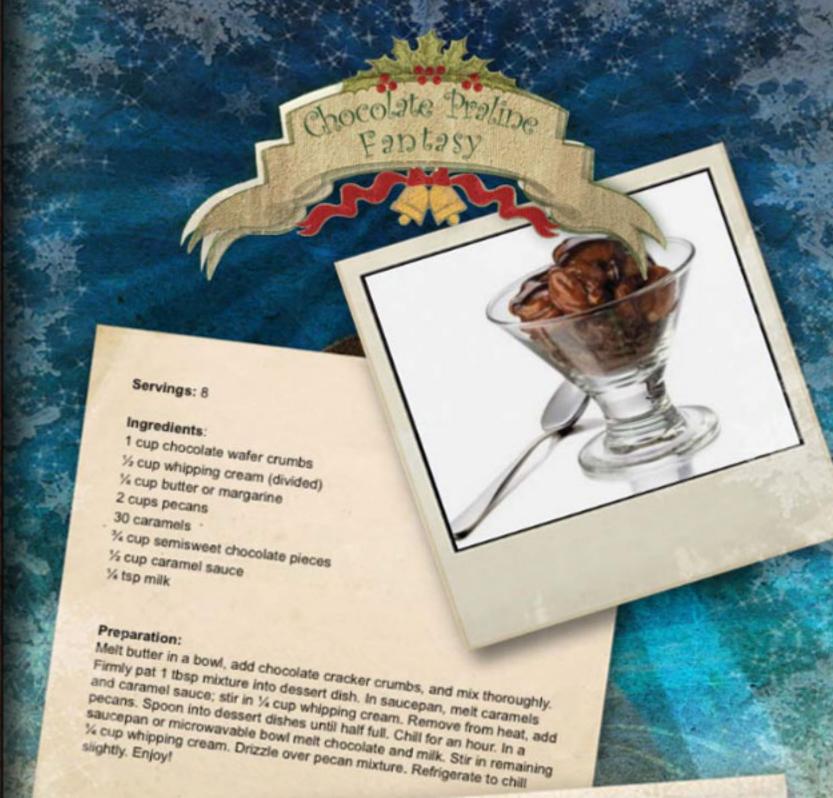
3 eggs



Thick, creamy and tasty New York style cheesecake recipe that is simple to make, great tasting and leaves everyone wanting seconds.

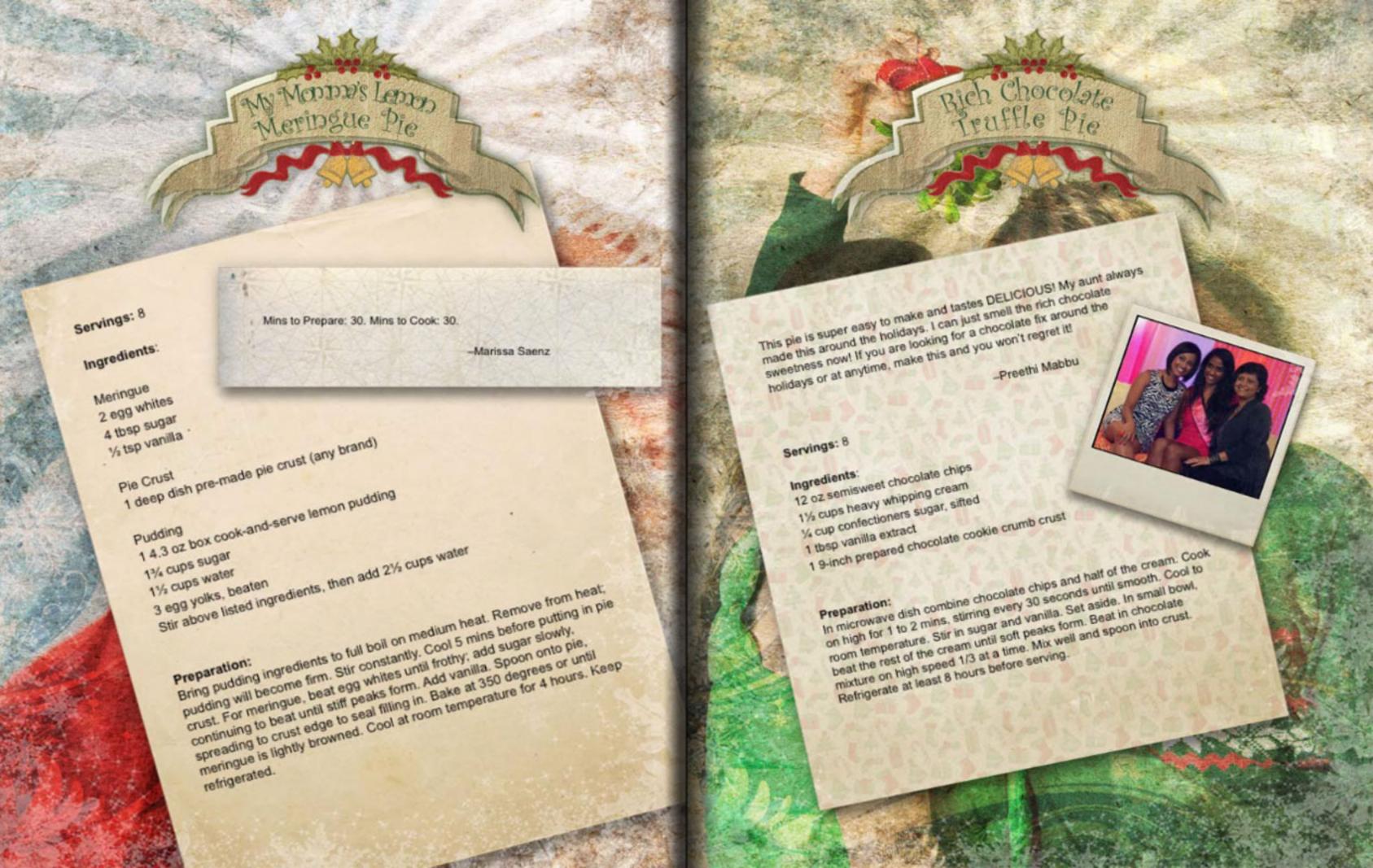
-Leonardo Basterra

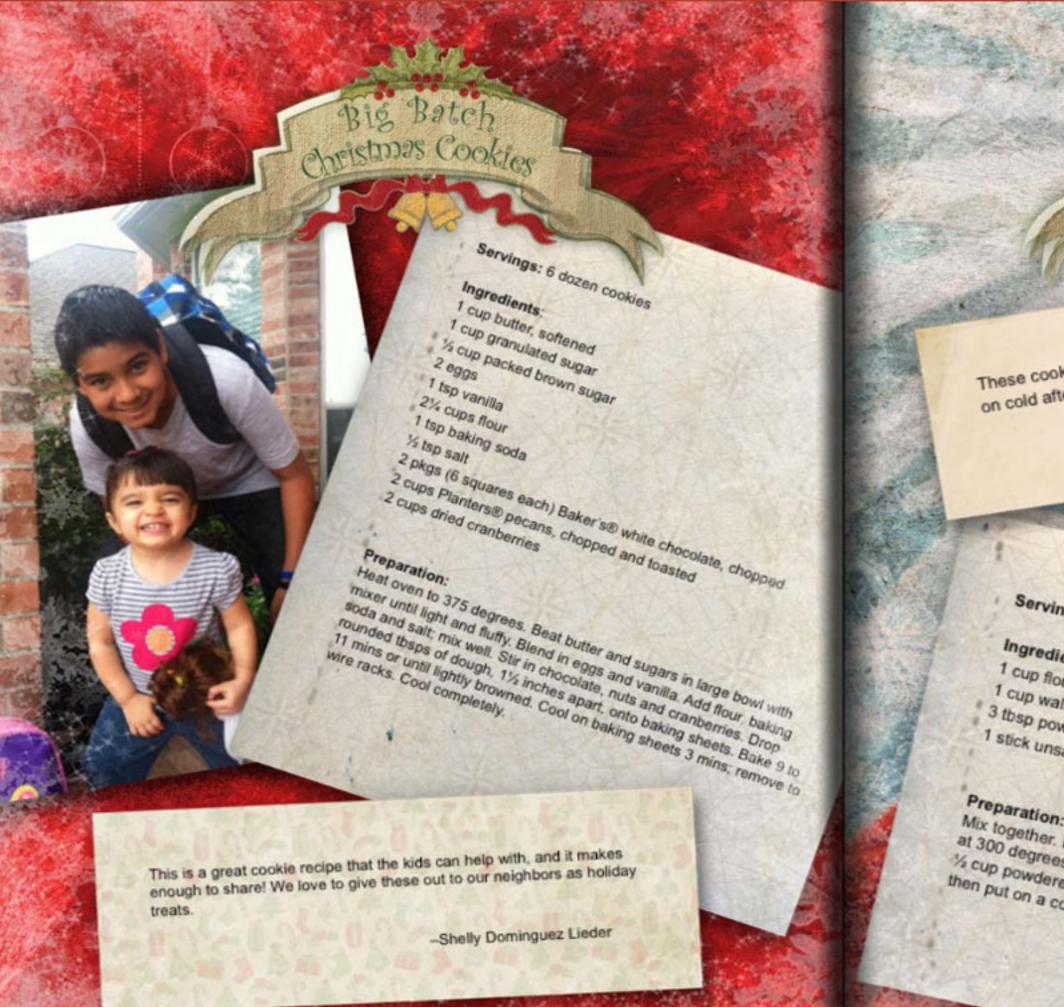
Preheat oven to 350 degrees. In a medium bowl, combine graham cracker Preparation: crumbs, chopped walnuts, brown sugar, cinnamon, nutmeg and melted butter. Mix well and press into the bottom of a 9-inch springform pan. Bake in preheated oven for 10 mins. Remove from oven and allow to cool. In a large bowl, beat cream cheese and sugar together until smooth. Beat in sour cream and heavy cream. Blend in the flour and vanilla. With mixer on low speed, and eggs one at a time. Pour batter over crust. Bake in the preheated oven for 60 to 70 mins, or until center is almost set (filling will be soft). Refrigerate at least 6 hours or overnight before removing from pan.



Chocolate praline parfait with caramel.

-Liz Sabo





Mexican Powdered Sugar Cookies These cookies are a family favorite during the holidays to have with coffee on cold afternoons. -Sonia Villalba Servings: 4-6 Ingredients: 1 cup flour, unsifted 1 cup walnuts, chopped 3 tbsp powdered sugar 1 stick unsalted butter at room temperature Preparation: Mix together. Make small to medium balls. Put on ungreased cookie sheet at 300 degrees for 30 to 35 mins. Let cool for 2 to 3 mins. In paper bag put 's cup powdered sugar and add 5 to 6 balls at a time. Shake well to cover,





# Preparation:

Heat oven to 400 degrees. Fit the pie crust into a 9-in pie plate and crimp. the edges. For the cream cheese layer: In a medium-size bowl, beat cream cheese, sugar, vanilla and egg until smooth. Spread evenly into bottom of pie crust. For the pumpkin layer: In a large bowl, beat pumpkin puree, milk, brown sugar, eggs, pie spice, and sait until smooth. Using a ladie, gently spoon pumpkin mixture over cream cheese mixture. Brush the edge of the pie crust with the egg and water mix. Bake at 400 degrees for 45 mins. Cool pie completely. Refrigerate to chill Leave out 30 mins

1 pkg ready-to-roll pie crust

Cream Cheese Layer 8 oz cream cheese, room temperature 1/2 cup granulated sugar

3/4 tsp vanilla extract

Pumpkin Layer 1 cup pumpkin puree (not pie filling)

3/4 cup evaporated milk

1/2 cup packed light brown sugar

2 eggs

11/2 tsp pumpkin pie spice

1/4 tsp salt

1 beaten with 1 tsp water



This dessert is the perfect marriage between two flavors — one that most people don't like very much, pumpkin, and another that most people love, cheesecake. It is perfect for Thanksgiving or any other party you may go to during the holidays

-Verónica I, Szabó



Banana Brea

Servings: 4-6

### Ingredients:

2 tbsp unsalted butter

1/2 cup milk 21/4 tsp active dry yeast

% cup banana puree\*

1/4 cup granulated sugar

2% cups bread flour or all-purpose flour

1/2 cup granulated sugar

1 tsp ground cinnamon

1/4 tsp ground nutmeg

2 thsp unsalted butter 1 tsp pure vanilla extract

2 thsp unsalted butter

1/8 cup brown sugar

11/4 tbsp milk

% cup powdered sugar

1 tosp rum (or 2 tsp rum flavoring)

## Preparation:

In a small saucepan, brown 2 thsp butter over medium-high heat. Carefully allow the butter to bubble and stir periodically until it becomes a dark golden brown. Remove butter from heat. Next, heat milk in microwave or in another saucepan over medium heat until warm. Pour the milk and butter into a bowl and stir gently. Allow mixture to cool until warm but not hot. Add yeast and granulated sugar, and stir gently. Leave the mixture to rest and proof for about 10 mins. The mixture should look very foamy and roughly doubled in size when ready. Add the banana puree (blend dark bananas in a blender), salt and 1/2 cup of the flour, then stir until combined. Add the remaining flour 1/2 cup at a time until all ingredients are combined. Knead the dough for 5 mins, or until smooth, stretchy and a little sticky. If the dough is too sticky, add extra flour in small amounts. Form the dough into a large ball and place in a lightly oiled bowl. Cover with a clean towel. Now Start the glaze. Repeat the steps for browning butter with the next 2 tbsp of butter. Once browned, gently stir in the vanilla extract and set aside. In a separate bowl, mix the sugar, cinnamon and nutmeg until well blended. Set aside. Once the dough has doubled, punch it in the center once and place it on a clean floured surface. Knead the dough for about 2 mins, then roll out into a large rectangle using a lightly floured rolling pin. Take your browned butter and vanilla mix, and brush it onto the dough using a sauce or pastry brush. Sprinkle the cinnamon sugar mixture evenly over the dough and press it on to make sure it sticks. Gently fold the dough in half (with the cinnamon sugar mix on the inside). Cut the dough into even squares, then roll each square into a ball. Place the balls of dough into a greased bread or bundt pan. Cover the pan with a towel and again allow the dough to rise for about 45 mins. While the dough rises. preheat your oven to 350 degrees. Once the dough has risen again, place in the oven for 30 - 40 mins, or until a deep golden brown. Once the bread has cooled enough to handle, take it out of the pan and place it on a serving plate. Heat the butter, milk and brown sugar in a small saucepan over medium-high heat. Allow the mixture to come to a boil, then immediately remove. Stir in the rum (or extract) and powdered sugar. Once the mixture is smooth, pour or brush over the bread to your fiking. Serve! Feel free to pull bread pieces off with your hands and

This delicious "real bread" banana bread melts in your mouth and will quickly become a family favorite! This is a versatile recipe; try substituting another fruit puree for a new taste!

-Victoria Cantu

