

# Associa

FAMILY COOKBOOK

2011  
HOLIDAY  
RECIPES





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APPETIZERS .....	1
DRINKS .....	4
SOUPS & SALADS .....	6
MAIN COURSES .....	10
SIDE DISHES.....	15
DESSERTS.....	20

## 2011 HOLIDAY RECIPES





# Appetizers

cheese should marinate for at least 5 hours. The longer the better.

Tip: Freeze cream cheese for 15 minutes before cutting.



## Marinated Cheese

*Michelle Collett, Legum & Norman, Inc.*

*Makes 10-12 servings*

- 8oz. cheddar cheese (cut into 1x1 squares)
  - 8oz. cream cheese (cut into 1x1 squares see tip)
  - 1/2 cup olive oil
  - 1/2 cup white wine vinegar
  - 3 Tbsp. fresh parsley, chopped
  - 3 Tbsp. green onion, minced
  - 1 tsp. sugar
  - 3/4 tsp. basil
  - 1/2 tsp. salt
  - 1/2 tsp. pepper
  - 3 cloves garlic, minced
  - 1 (2-oz.) jar diced pimento, drained
1. Arrange cheese alternating in a dish.
  2. Combine remaining ingredients, whisk well, and pour over cheese. Every hour, coat cheese with marinade to ensure it's evenly coated. The

## Best Deviled Eggs Ever

*Christina Gray*

*Houston Community Management Services*

*Makes 2 dozen eggs*

This recipe is a family favorite and will convert the “I don't eat deviled eggs” folks!

- 12 large eggs, hard-boiled and sliced in half
  - 6 Tbsp. mayonnaise
  - 1 Tbsp. sugar
  - 1/2 Tbsp. spicy brown mustard
  - 1/4 tsp. salt
  - 1/8 tsp. pepper
1. Mix egg yolks in food processor and process until finely chopped. Add all remaining ingredients and mix well.
  2. Fill egg white halves and enjoy!



## Portobello and Button Mushroom Fillo Cups

*Katy Selsor, Lewis Management Resources, Inc.*  
Makes 15 cups

- 1 tsp. olive oil
  - 1 tsp. fine diced onions
  - 1 cup portobello mushrooms, finely diced
  - 1 cup button mushrooms, finely diced
  - 2 Tbsp. roasted red pepper, finely diced
  - 1 box frozen fillo dough, thawed
  - 2 Tbsp. white wine
  - 1/4 cup heavy whipping cream
  - 1 Tbsp. grated Parmesan cheese
  - Dash salt and pepper
1. Preheat oven to 350°F.
  2. Heat oil in medium skillet. Add onion, mushrooms and roasted pepper; sauté for 8-10 minutes. Add wine; simmer 8-10 minutes. Add heavy whipping cream and reduce by half. Remove from heat; stir in Parmesan cheese. Season with salt and pepper.
  3. Spoon 1 rounded teaspoon of filling into each fillo shell. Bake 7-10 minutes; serve warm.



## Spicy Cream Cheese Dip

*Brett Gall, Associa*  
Makes 10-12 servings

- 2 (8-oz.) pkgs. cream cheese
  - 1 (16-oz.) container sour cream or plain yogurt
  - 2 tsp. garlic powder
  - 1 tsp. onion powder
  - 1 tsp. salt
  - 1/2 tsp. pepper
  - 5-6 jalapenos
  - 4-5 strips of bacon
  - 1 1/2 cups shredded cheese
1. Preheat oven to 350°F.
  2. In a bowl, add spices to sour cream and set aside. Remove seeds from jalapenos (leave veins for desired heat) and dice; set aside. Dice strips of bacon; set aside.
  3. Spray baking dish with non-stick spray. Combine softened cream cheese with seasoned sour cream. Spread mixture into baking dish, cover with chopped jalapenos, then pieces of bacon.
  4. Bake for 30 minutes. If desired, broil for a few minutes to crisp up the bacon. Remove from oven, sprinkle with shredded cheese, and allow to melt. Serve with crackers or toasted baguette slices.

5. Tip: Instead of the collection of spices, you can use 4 tsp. dried ranch dressing mix.



## Savory and Sweet Meatballs

*Linda Yasi, Benson's, Inc.*

*Makes 10-12 Servings*

- 1-2 pounds of ground beef (80/20 grade is best)
  - 1-1 1/2 cup seasoned bread crumbs
  - 1 egg, slightly beaten
  - 1 Tbsp. water, depending on meat consistency
  - 1/2 cup Parmesan Reggiano cheese
  - 1/4 cup chopped onions
  - Dash of garlic powder
  - Salt and pepper, to taste
  - 1 large jar Welch's grape jelly
  - 1 large bottle chili sauce (Heinz)
  - Dash of Tabasco
1. Mix all ingredients together. Shape into golf balls size or smaller.
  2. Coat baking pan with olive oil and place in 400° F oven for 30-40 minutes, or until cooked through, crispy, and golden brown.
  3. Combine cooked meatballs, grape jelly, chili sauce and Tabasco in a large pot. Cook until

meatballs are thoroughly heated and serve.



## Munchy Party Crackers

*Lisa Mushinski*

*Principal Management Group of Houston*

*Makes 10-12 servings*

- 1 1/2 cups canola oil
- 1 pkg. dry Hidden Valley Ranch Dip Mix
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. dill weed
- 1 or 2 tsp. crushed red pepper (more if preferred hotter)
- 1 tsp. cayenne
- 1 large bag oyster crackers or 1 box saltines

Whisk all ingredients together in large bowl. Pour over crackers and keep tossing until well coated. Let sit for an hour or more in a tightly covered container before serving.



## Mom's Holiday Cheese Ball

*Diane Austin, Benchmark Association Services*

*Makes 10-12 servings*

- 4 pkgs. Buddig chipped beef
  - 2 small (or 1 large) pkg. cream cheese, softened
  - 2 Tbsp. finely chopped onion
  - 1 Tbsp. mustard
  - 2 Tbsp. mayonnaise
  - 3 Tbsp. milk
  - Ripe olives, optional
1. Thoroughly mix together all ingredients except the chipped beef. Add some of the chipped beef to the mix.
  2. Spread remaining chipped beef out onto aluminum foil. Dump the cheese mixture into the center of the beef. Gather up the edges of the foil to "coat" the cheese ball, using a rolling motion to cover the ball with beef. Gather the foil around the coated ball and refrigerate.
  3. Serve as a spread with your favorite crackers.

# Drinks

## Spiced Tea

*Dianna Buchanon, mother of James Buchanon*

*Morris Property Management, Inc.*

*Makes 12 servings*

- 3 quarts water
  - 7 tea bags
  - 1 Tbsp. whole cloves
  - 1 Tbsp. whole allspice
  - 1 small can frozen orange juice
  - 1 1/2 cups sugar
  - 1 lemon squeezed
  - 4 sticks cinnamon sticks or (sprinkle in ground cinnamon about 1/2 teaspoon)
1. Boil water and add tea bags, cloves, and allspice.
  2. Then add orange juice, sugar, lemon juice and cinnamon sticks. Serve hot.



## Kahlua

*Anna Gallardo, Lewis Management Resources, Inc.*

*Makes 8 cups*

- 2 cups water
- 4 cups sugar
- 2 oz. instant coffee
- 2 cups brandy (or a little more to taste)
- 1 vanilla bean

1. Boil water and slowly stir in sugar and coffee, if water is boiling too much the coffee will foam up and pour all over the stove. Stir until sugar is completely dissolved.
2. Let it cool a bit and then stir in the brandy.
3. Cool completely and pour into an airtight container. Add 1 vanilla bean and store in a cool place for 30 days.



## Mom's Homemade Cocoa Mix

*Elizabeth Schlortt, Somerset Association Management*

Makes a lot! My mother made one big batch of this every winter and we would drink cocoa in the evenings over card games as a family and offer it to guests. I

remember friends asking if we had any of mom's hot cocoa around because it tasted so much better than mixes from the grocery store.

- 1 (2-lb.) box Nestle's Quik
- 1 (1-lb.) box powdered sugar
- 1 (11-oz.) jar powdered coffee creamer
- 1 (8-qt.) box powdered milk

Mix all ingredients thoroughly in large container. Fill cups 1/3 to 1/2 full, add hot water and enjoy.



## Holiday Cranberry Slush

*Pat Bialek, Vanguard Community Management*

*Makes 20 1-cup servings*

Great non-alcoholic punch for holiday gatherings that you can prepare ahead of time.

- 3 (8-oz.) cans jellied cranberry sauce
- 1 (8-oz.) container cranberry-apple juice drink concentrate
- 2 (8-oz.) containers frozen lemonade juice concentrate
- 1 tsp. ground allspice
- 1 tsp. cinnamon
- 4 cups water

- 3 (1-ltr.) bottles lemon-lime carbonated beverage
1. Place jellied cranberry sauce in large mixing bowl; beat until smooth. Add cranberry apple drink concentrate, partially thawed lemonade concentrate and spices. Mix on low speed until well blended and smooth.
  2. Pour mixture into a large freezer safe non-metallic container (at least 1.5 gallon size). Add water to mixture; stir well cover and freeze for 2 hours.
  3. Remove from freezer, stir, cover and continue to freeze for at least 8 hours or overnight.

To serve: Thaw until it can be easily scooped. For individual servings mix 1/2 cup slush and 1/2 cup lemon-lime beverage in a glass. Stir gently to blend. Slush can be stored in freezer for several weeks.

# Soups & Salads

## Pasta e Fagioli Soup

*Margot Guthrie, Community Management Concepts, Inc.  
Makes 10 servings*

- 1 pound lean ground beef
- 1 cup diced onions
- 1 cup julienne style carrots
- 2 cloves garlic, minced
- 3 stalks celery, chopped
- 29 oz. "petite" diced canned tomatoes
- 15 oz. red kidney beans (do not drain)
- 15 oz. Great Northern beans (do not drain)
- 15 oz. tomato sauce
- 12 oz. V-8 juice
- 1 Tbsp. white vinegar
- 1 1/2 tsp. salt
- 1 tsp. oregano
- 1 tsp. basil
- 1/2 tsp. pepper
- 1/2 tsp. thyme

- 8 oz. “ditali” pasta
1. Brown and crumble the ground beef in a large stock pot over medium heat. Drain off fat. Add onion, carrots, celery, and garlic and sauté for 10 minutes. Add remaining ingredients, except pasta, and simmer for 1 hour.
  2. Cook the pasta in 2 quarts of boiling salted water. Cook for 10 minutes or until al dente. Drain.
  3. Just before serving, add pasta to the soup and allow to heat for about 3 minutes.

Note: If the pasta heats too long in the soup, it will overcook, absorb too much broth, and become tasteless. I cook the pasta to al dente state, keep it at room temperature and add it to the individual bowls just before serving. It then maintains its texture and taste. This soup also freezes great (without the pasta)!



## Craisin Salad

*Peggy Pool, wife of Phil Pool, Legum & Norman, Inc.  
Makes 12 Servings*

- 1 head red leaf lettuce
- 1 head green leaf lettuce
- 1 head iceberg lettuce

- 8 oz. shredded mozzarella cheese
  - 6 oz. shredded Parmesan cheese
  - 1 lb. bacon, cooked and crumbled
  - 1 pkg. Craisins, original flavor
  - 1/2 cup sliced almonds
  - 1/2 cup sweet onions, chopped
  - 6 chicken breasts, cooked and diced
  - 1 cup sugar
  - 2 tsp. dry mustard
  - 1/2 cup red wine vinegar
  - 1 cup canola oil – do not substitute other oil
1. Wash lettuces and break into pieces in large bowl. Add cheeses, craisins, bacon, almonds, chicken and onion.
  2. In blender, combine sugar, mustard, wine vinegar and blend. Slowly add canola oil until well mixed. Pour on salad and toss or serve on the side.

Variation: You can also warm bacon and chicken separately and serve over top of the greens.



# Perfect Winter Beef Stew

Vicki Hancock, Kramer-Triad Management Group LLC

Makes 6 Servings

- 3/4 cup Italian dressing
  - 2 lb. beef for stew, such as chuck roast, cut into 1-inch chunks
  - 6 slices bacon, chopped
  - 3 cups sliced fresh mushrooms
  - 1 large onion, chopped
  - 6 carrots, sliced
  - 1 1/2 lb. potatoes, peeled, cut into large chunks
  - 1 (14.5-oz.) can stewed tomatoes, un-drained
  - 1 (14.5-oz.) can beef broth
1. Pour dressing over beef in shallow glass dish. Refrigerate 30 min. to marinate. Meanwhile, cook bacon in large saucepan on medium heat 5 min. or until crisp, stirring occasionally. Remove bacon from saucepan; discard drippings. Drain bacon on paper towels.
  2. Add mushrooms and onions to saucepan; cook on medium-high heat 10 min., stirring occasionally. Remove beef from marinade; discard marinade. Add beef, carrots, potatoes, tomatoes, broth and bacon to saucepan; stir.
  3. Bring to boil, stirring occasionally; cover. Simmer on low heat 1 hour 30 min. or until meat is done

and sauce is thickened, stirring occasionally and removing the lid for the last 15 minutes.

Tip: For extra flavor, add 1/2 tsp. dried thyme leaves to saucepan with the beef and vegetables.

Note: To prepare in a slow-cooker, marinate beef and cook bacon, onions and mushrooms as directed. Remove beef from marinade; discard marinade. Add beef, onions, mushrooms and remaining ingredients to slow cooker. Cook 10 to 12 hours on LOW (or 5 to 6 hours on HIGH). Stir in 2 Tbsp. flour mixed with 2 Tbsp. water. Cook 15 minutes or until sauce is thickened.



## Chili

Carol Piering, Corporate Communications

Makes 8 Servings

- 2 lbs. ground beef
- 4 cups tomato juice
- 1 (29-oz.) can tomato sauce
- 1 (15-oz.) can kidney beans
- 1 medium yellow onion, chopped
- 1/2 cup diced celery
- 1/4 cup diced green bell pepper

- 1/4 cup chili powder
  - 2 tsp. ground cumin
  - 4 tsp. minced garlic
  - 1 tsp. salt
  - 1/2 tsp. dried oregano
  - 1/4 tsp. cayenne pepper (or more if you like it HOT!)
  - Cheddar cheese, as needed
1. Brown ground beef and drain.
  2. In a large pot, combine all ingredients. Bring to boil and then let simmer for 1 1/2 hours. Cool and refrigerate overnight.
  3. Re-heat and serve with cheddar cheese sprinkled on top.



## Spinach Salad with Poppy Seed Vinaigrette

*Vanessa Robertson, Desert Resort Management*  
*Makes 4 Servings*

Poppy Seed Vinaigrette:

- 1/2 cup white wine vinegar or cider vinegar
- 1/2 cup sugar
- 1/2 tsp. ground mustard

- 1/4 tsp. onion powder
  - 1/2 tsp. salt
  - 1/2 cup vegetable oil
  - 1/4 cup chopped onion
  - 1 tsp. poppy seeds
- 1 (6-oz.) pkg. fresh baby spinach, torn
  - 2 cups seeded, cubed watermelon
  - 1 cup halved green grapes
  - 1 cup fresh raspberries
  - 1/4 cup sliced almonds
1. In a blender or food processor, combine the vinegar, sugar, mustard, onion powder and salt. Cover and process until sugar is dissolved. Continue processing while adding oil in a steady stream. Add onion and poppy seeds; process until combined.
  2. In a salad bowl, combine the spinach, watermelon, grapes and raspberries; sprinkle with almonds. Serve with vinaigrette.

# Main Courses

## Granny Barbara's "Sunday Chicken"

*Cathy Wade, HRW, Inc.*

*Makes 6-8 Servings*

- 1 (3-lb.) chicken, cut into pieces
  - 1 onion, chopped
  - 1 can condensed cream of mushroom soup
  - 1 cup cream
  - 2 apples, peeled and cut into cubes (Granny Smith is best)
  - 3 tsp. curry powder
  - Fresh mushrooms, sliced
  - 2-3 Tbsp. flour
  - Salt, to taste
  - Paprika, to taste
  - Butter, as needed
1. Preheat oven to 350 °F.
  2. Mix the flour, salt and paprika and dip the chicken pieces to coat evenly.

3. Melt the butter and sauté the onion, apples, fresh mushrooms and curry powder until onion is transparent. Remove from the pan and set aside.
4. In the same pan, brown the chicken pieces. Assemble chicken pieces and onion/apple/mushroom mixture in a casserole dish. Pour over the condensed soup. A little chicken stock may be added to the condensed soup, if desired, but the soup will blend with other juices during cooking, so don't worry if it looks too thick when you first put it in. Put a lid on the casserole dish.
5. Cook for about 1 hour, stirring after about 30 minutes to combine the sauces. Add the cream to the casserole dish and cook for another 15 minutes. The cream makes the curry less spicy and may be omitted if you prefer a lower calorie, spicier dish. This dish may be made in advance and re-heated – do not add the cream until you serve.

Note: This dish is traditionally served with yellow rice (add a quarter tsp. of turmeric to the water before adding the rice). Stir in some raisins before serving the rice.



## Beef Tenderloin in Puffed Pastry

Jan Ward, Community Management Corporation

Makes 8 Servings

- 1 beef tenderloin
  - 1 can asparagus, cut up
  - 1 puffed pastry shell (located in freezer section)
  - 1 tsp. salt
  - 1 tsp. pepper
1. Preheat oven to 400° F.
  2. Defrost puffed pastry shell. Using rolling pin, flatten pastry shell until thin.
  3. Season beef tenderloin with salt and pepper. Place pastry shell in casserole pan and place beef tenderloin on pastry shell.
  4. Mush asparagus in a bowl; then spread evenly on top of beef tenderloin. Wrap sides and ends of pastry shell around beef tenderloin until completely covered.
  5. Cook for approximately 1 to 1 1/2 hours depending on how you like your beef (1 hour for medium well and 1 1/2 hours for well done).



## Mimi's Christmas Beef Brisket

Chris Sites, Legum & Norman, Inc.

Makes 10-12 Servings

For as long as I can remember, my grandmother, fondly called “MiMi” by her three grandchildren, would start cooking our Christmas dinner the night before. Instead of Christmas ham or turkey, our family tradition was the Christmas beef brisket. In 2001, our beloved MiMi passed away, but we still carry on the annual tradition of the Christmas Beef brisket. I hope this recipe will be enjoyed by your family, just as we have enjoyed it for many years. Happy Holidays!

- 3 - 4 lb. beef brisket
  - 3 medium onions, chopped
  - 1/2 cup cider vinegar
  - 1 (6-oz.) can tomato paste
  - 2 Tbsp. brown sugar
  - 1 1/2 tsp. thyme
  - 1 tsp. salt
  - 1 Tbsp. parsley
1. Preheat oven to 350° F. On Christmas Eve, place brisket in baking dish.
  2. In a small saucepan combine onions, vinegar, tomato paste, brown sugar, and spices. Simmer for 15 minutes. Pour over brisket and bake for 3

- hours or until tender.
3. While warm, separate the marinade from the beef. When cool, refrigerate each separately. On Christmas Day, slice the brisket into thin strips. Spoon the marinade over the meat and place in the oven to warm thoroughly.



## Stuffed Meatballs

*Katy Selsor, Lewis Management Resources, Inc.*

*Makes 10-12 servings*

- 1 (12-oz.) pkg. pasta, cooked al dente
- 1 jar marinara sauce

Meatballs:

- 1/3 cup milk
- 1 cup fresh bread crumbs
- 1 lb. ground pork
- 1 lb. ground veal
- 1 lb. ground beef
- 1/3 cup minced fresh flat-leaf parsley,
- 3 eggs, lightly beaten
- 3 cloves garlic, minced
- 1 3/4 tsp. Kosher salt
- 1/2 tsp. freshly ground pepper
- 1/3 lb. mozzarella or provolone cheese, cut into

- 1/2" cubes
  - Olive oil for frying
  - Grated Parmigiano-Reggiano cheese
1. In a large bowl, combine milk and bread crumbs. Add ground meats, parsley, eggs, garlic, salt and pepper. Mix briefly with hands.
  2. Form mixture into 2" balls. Press a cheese cube into the center of each ball, sealing it inside.
  3. In large skillet on medium-high heat, heat 1/2 inch of oil until almost smoking. Add the meatballs and cook until browned, about 1 minute per side. Transfer meatballs to paper towel-lined tray.
  4. Discard the oil in the pan; pour marinara sauce into pan and add meatballs. Reduce heat to medium-low; cover and simmer until cooked through, about 30 minutes. Uncover and cook 10 minutes more.
  5. Put cooked pasta in a warmed large, shallow bowl. Top with sauce and meatballs and garnish with parsley. Serve immediately and pass Parmigiano-Reggiano cheese at the table.



# Coq au Vin

*Carol Schecter, Benchmark Association Services*

*Makes 4-6 Servings*

- 1 (2.5-lb.) chicken
  - 1/2 cup dry white wine
  - 1/2 cup flour
  - 4 Tbsp. peanut oil
  - 1/2 cup diced salt port (thick bacon will work)
  - 8 small white onions (see note)
  - 4 thickly sliced carrots
  - 4 sliced scallions
  - 1 clove garlic, crushed
  - 1/4 cup chopped fresh parsley
  - 1 tsp. salt
  - 1/2 tsp. pepper
  - 1/4 cup cognac, warmed
  - 1/2 lb. white mushrooms
1. Cut the chicken up into pieces. Marinate the chicken in the white wine for at least two hours in the refrigerator (longer is better - you can do this the day before). Remove chicken from the marinade and blot thoroughly using paper towels. Reserve the marinade. Dredge the chicken in the flour. Place aside.
  2. Heat the peanut oil in a large skillet. Add the chicken and brown lightly. Remove the chicken

pieces. Add the salt port (or thick bacon), onions, carrots, scallions and garlic. Brown lightly. Reduce heat.

3. Return chicken pieces to the pan and glaze with 1/4 cup warm cognac. Toss well, add salt, and pepper, to taste.
4. Add wine marinade and simmer on medium heat, covered for approximately 40 minutes. Add mushrooms and turn chicken pieces. Continue simmering until chicken is tender, about 20 minutes. Place on a serving plate and enjoy!

Note: Instead of small white onions, tiny pearl onions can be substituted. Blanch in hot water and peel first.



# World's Easiest London Broil

*Amanda Morgan, Community Management Corporation*

*Makes 8 servings*

This has never failed when serving it to people; it is SO easy and SO delicious!

- 1 London broil
- 1 can cream of mushroom soup
- 1 can tomato soup
- 1 package Lipton's onion soup mix

1. In a bowl, mix the cream of mushroom soup, tomato soup, and onion soup mix together.
2. Place London broil in a Crock pot, pour soup mix on top, and cook on low for 6-8 hours. Serve over rice.



## Pork Tenderloin and Poached Apples

*Patty Truax Stewart*

*Community Management Concepts, Inc.*

*Makes 6 Servings*

- 2 whole pork tenderloins (1 1/2 lbs.)
  - Salt and pepper, to taste
  - 3 strips bacon
  - 1/2 cup apple cider vinegar
  - 1/2 cup water
  - 1/4 cup sugar
  - 1-2 medium apples, cored and sliced into wedges
1. Trim the pork tenderloins of excess fat. Add salt and pepper to taste, then set aside.
  2. Fry the bacon in a large frying pan over medium heat until it is brown and crispy. Remove the bacon from the pan and drain on paper towels. Crumble and set aside for later.
  3. Reduce the heat to medium-low and add the pork tenderloins to the bacon drippings. Cook the tenderloins for 20 to 30 minutes, turning often, until they are tender and dark golden-brown on all sides. Remove the tenderloins from the pan and place them on a platter.
  4. Combine the vinegar, water and sugar in a small bowl. Pour the mixture into the drippings and add the apple wedges. Bring to a boil over high heat. Boil rapidly, stirring occasionally, until the apples are tender and the mixture reduces and becomes syrupy, about 5 to 7 minutes.
  5. Return the tenderloins to the pan and add the crumbled bacon. Cook for one minutes, turning the tenderloins once to coat with the apply syrup. Place the pork on a serving platter with apples and syrup over the pork.

# Side Dishes

## Sage and Cheddar Potato Gratin

*Claudia Martell, Equity Management*

*Makes 12 1/2-cup servings*

- 2 tsp. sage
  - 1 1/2 tsp. salt
  - 1/2 tsp. ground black pepper
  - 3 pounds Yukon Gold potatoes, peeled and thinly sliced
  - 1 large onion, thinly sliced
  - 8 oz. shredded cheddar cheese (2 cups)
  - 1 cup heavy cream
  - 1 cup chicken broth
1. Preheat oven to 400 °F.
  2. Mix sage, salt and pepper in small bowl.
  3. Layer 1/3 of the potatoes and 1/2 of the onion in lightly-greased 13x9-inch baking dish. Sprinkle with 1 tsp. of the sage mixture and 1/3 of the cheese. Repeat layers. Top with remaining pota-

- toes, sage mixture and cheese.
4. Stir broth and cream in medium bowl with wire whisk until well blended. Pour evenly over potatoes. Bake 1 hour or until potatoes are tender and top is golden. Let stand 5 minutes before serving.



## Green Beans with Almonds

*Mary Lou Ochoa*

*Professional Community Management Services, Inc.*

*Makes 6-8 servings*

- 2 cups fresh green beans or 2 small boxes of frozen green beans, thawed
  - 4 slices bacon
  - 1 small clove of garlic, minced
  - 1 small bunch scallions, cut small
  - 1/2 tsp. cumin
  - 2 tbsp. Rochester sauce
1. If using fresh beans, snap and set aside.
  2. Place almonds on a cookie sheet and brown in oven at 350 °F for about 10 -12 minutes.
  3. Fry bacon and remove; reserve drippings. Sauté the scallions, garlic and cumin, until onions are glazed, add green beans and sauté until tender

4. Add the Rochester sauce. Cover skillet and let steam cook for about 8 minutes. Uncover and add crumbled crisp bacon on top and the roasted almonds.



## Sage, Sausage and Apple Stuffing

*Claudia Martell, Equity Management*

*Makes 6-8 servings*

- 16-oz. bag stuffing cubes
  - 6 Tbsp. unsalted butter, plus more for greasing the pan and topping
  - 1 pound fresh sage sausage, casing removed
  - 1 medium onion, chopped
  - 2 cooking apples, such as Gravenstein, Rome, or Golden Delicious, peeled, cored, and chopped
  - 1 to 2 ribs celery with leaves, chopped
  - 1/2 tsp. kosher salt
  - 3 cups chicken broth, homemade or low sodium canned
  - 1/4 cup chopped fresh flat-leaf parsley
  - 1/2 cup walnut pieces, toasted (See Note)
  - 2 eggs, beaten
1. Preheat oven to 325° F. Butter a 3-quart casserole dish.

2. Put the stuffing cubes in a large bowl and set aside.
3. Melt 2 Tbsp. of butter in a large skillet over medium-high heat. Add the sausage and break up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes.



## Asparagus with Parmesan Butter

*Tracy Powelson, Legum & Norman, Inc.*

*Makes 6-8 servings*

- 1 lb. asparagus ends, trimmed
  - 3 Tbsp. butter, room temperature
  - 1/2 cup (packed) grated Parmesan cheese (about 2 1/2 oz.)
  - 1 Tbsp. chopped fresh basil or 1 tsp. dried
  - 1 large garlic clove, chopped
  - 1 1/2 tsp. fresh lemon juice
1. Cook asparagus in large pot of boiling salted water until just crisp-tender, about 3 minutes. Drain well. Arrange asparagus on broiler-proof platter.
  2. Preheat broiler. Beat butter in medium bowl until fluffy. Beat in cheese, basil, garlic and lemon juice. Season to taste with salt and pepper.

- Drop butter mixture by teaspoonfuls over asparagus. Broil asparagus until topping browns, watching closely to avoid burning, about 3 minutes. Serve hot.



## Harvest Vegetables

*Barbara Daoust, Lewis Management Resources, Inc.*

*Makes 4 servings*

- 2 zucchini cut in strips
  - 2 yellow squash cut in strips
  - 1 cup baby carrots cut in strips
  - 1/2 cup green beans
  - 3 cloves garlic crushed
  - 1 Tbsp. chopped fresh dill
  - Salt & pepper to taste
  - 1/4 cup olive oil
1. Cook green beans and carrot in boiling salted water until crisp tender. Shock in ice water to stop cooking. Drain well.
  2. Heat olive oil; add garlic, sauté zucchini & yellow squash until tender. Add green beans and carrots. Season with salt and pepper and fresh dill.



## Roasted Baby Potatoes

*Bergin Harris, Real Property Management, Inc.*

*Makes 6-8 servings*

- 2 lbs red potatoes, cut into quarters
  - 2 Tbsp. of vegetable oil
  - 1 tsp. of salt
  - 1 tsp. of Mrs. Dash original blend seasoning
  - 1/2 tsp. of black pepper
  - 1/2 tsp. of rosemary or fresh dill
1. Preheat oven to 450° F.
  2. Mix all ingredients together. Bake in the oven for 35-40 minutes and turning every 10-15 minutes (so they don't stick). You can turn on the broil at the end to get them crispy on the outsides.



## Macaroni and Cheese

*Debbie Kazempoor, Professional Community Management*

*Makes 4-6 servings*

- 8-oz. elbow macaroni
- 2 cups dried (I use Barilla because American macaroni can get mushy.)
- 3 Tbsp. butter

- 1-2 Tbsp. finely chopped or grated mild onion (optional, but gives the flavor a punch!)
- Dash garlic powder
- Dash paprika
- 1/4 cup all-purpose flour
- 2 1/2 cups milk (Do not use fat free.)
- Salt and freshly ground black pepper, to taste
- 2 cups (8-oz.) sharp cheddar cheese, grated and divided

Topping:

- 1 cup of soft bread crumbs
  - 1 1/2 to 2 Tbsp. butter, melted (I never use this much bread crumbs. I don't want that much of a crust. It is your taste.)
1. Cook macaroni in salted water. Do not overcook. Drain in colander, rinse, set aside.
  2. Preheat oven to 350 °F. Lightly grease a 2 1/2 - quart baking dish.
  3. In a medium saucepan over medium heat, melt butter. Add the onion and garlic powder. Cook, stirring, for about 1 minute. Add the flour and stir until well blended and smooth. Add the milk and cook, stirring, until thickened. Stir in salt and pepper, to taste.
  4. Remove 1/2 cup of the cheese and set aside. Stir the remaining 1 1/2 cups of cheese into the sauce and continue cooking until cheese is

melted.

5. Combine the cheese sauce with drained macaroni and spoon into the prepared baking dish. Sprinkle with reserved 1/2 cup of cheese.
6. Toss bread crumbs with 1 1/2 to 2 Tbsp. of melted butter and sprinkle over the casserole. Bake for 25-30 minutes, until bubbly but still creamy.

Variation: 6 slices bacon, cooked, drained, crumbled. This could be sprinkled on top before adding the reserved 1/2 cup of cheese. Then continue.



# Carona Family Thanksgiving Stuffing

*Helen Eden Carona, Associa*

*Makes 14 servings*

Thanksgiving is a HUGE affair in our home, in large part because of John's huge Italian family! This is the traditional stuffing I make each year, and it is John's favorite Thanksgiving dish. We're from the south where corn bread dressing is the standard, but we all like this New England version a lot better. I usually quadruple this recipe in order to accommodate the crowd and to ensure that we have leftovers. Reheated, it makes a great breakfast on the day after Thanksgiving!

- 14 to 16-oz. sourdough bread, cut into 3/4-inch cubes (about 12 cups)
  - 1 lb sweet Italian sausages, casings removed
  - 1/4 cup butter
  - 6 cups sliced leeks (white and pale green parts only)
  - 1 lb tart green apples, peeled, cored and chopped
  - 2 cups chopped celery with leaves
  - 4 tsp. poultry seasoning
  - 1 cup dried cranberries
  - 1/2 cup dried cherries
  - 4 tsp. chopped fresh rosemary
- 2/3 cup chopped fresh Italian parsley
  - 3 eggs, beaten to blend
  - 1 1/3 cups chicken broth
1. Preheat oven to 350° F. Butter a 15x10x2-inch baking dish.
  2. Divide bread cubes between 2 large baking sheets, and bake until slightly dry, about 15 minutes; cool completely.
  3. Sauté sausages in heavy large skillet over medium-high heat until cooked through, crumbling coarsely with the back of a spoon, about 10 minutes. Using a slotted spoon, transfer sausage to a large bowl. Pour off any drippings from the skillet.
  4. Melt butter in the same skillet over medium-high heat. Add leeks, apples, celery and poultry seasoning to skillet; sauté until leeks soften, about 8 minutes. Mix in dried fruits and rosemary.
  5. Add mixture to sausage, the mix in bread and parsley. Season stuffing with salt and pepper. Mix eggs into stuffing.
  6. Mix chicken broth into stuffing. Transfer to prepared dish. Cover with buttered foil and bake until heated through, about 45 minutes. Uncover and bake until top is golden brown, about 15 minutes more.



## Molasses Glaze Roasted Carrots

*Leslie Stough, Massingham & Associates Management, Inc.*

*Makes 4 servings*

- 4-5 carrots, cut into thick penny slices
  - 1/4 cup molasses
  - 2 Tbsp. softened butter
1. Preheat oven to 350°F.
  2. Mix molasses and butter in a plastic bag with a seal. Place carrot slices in the bag and shake and squeeze to coat carrots.
  3. Spread carrots on an un-greased baking sheet and cover with aluminum foil. Bake for 30 minutes. Remove foil and roast an additional 30 minutes, stirring and rearranging the carrots every so often to avoid uneven cooking.

# Desserts

## German Chocolate Upside-Down Cake

*Denise Scougal, Colorado Association Services*

*Makes 12 servings*

This is for my mom, Phyllis Scougal.

- 1 box German chocolate cake mix
  - Eggs, per instructions on box
  - Oil, per instructions on box
  - Water, per instructions on box
  - 1 box (4 cups) powdered sugar
  - 1 cup flaked coconut
  - 8 oz. cream cheese, softened
  - 1/2 cup margarine, softened
  - 1 cup pecans, chopped
1. Preheat oven to 350°F. Grease and flour bottom and sides of a 9 x 13 pan. Mix nuts and coconut together; sprinkle over bottom of pan.
  2. Prepare cake mix per instruction on the box. Pour over the coconut mixture.

3. Beat cream cheese and margarine until fluffy. Add powdered sugar and mix thoroughly. Drop by spoonfuls on top of cake and spread to within 1/2" of edge. Bake for 50-60 minutes or until toothpick comes out clean. Cool 10 minutes and then turn onto platter.



## Pumpkin Pie Cake

*Shelley Cruz, Professional Community Management  
Makes 10-12 servings*

Crust:

- 1 box yellow cake mix (remove 1 cup of cake mix & set aside for topping)
- One egg
- 1 stick of soft butter

Filling:

- 1 (16-oz.) can pumpkin
- 2 eggs
- 2/3 cup Evaporated Milk
- 3/4 cup sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. cloves

Topping:

- 1 cup reserved cake mix
  - 1/2 stick cold butter
1. Preheat oven to 350° F. Mix dry cake mix with egg and butter and pat on the bottom of an ungreased 9 x 13 pan & set aside.
  2. Combine filling ingredients and mix well; pour over crust.
  3. Cut reserved cake mix and butter together with pastry cutter until crumbly and then sprinkle on top of pumpkin mix. Bake 45 -50 min or until golden brown. Top with fresh whipped cream. Best if served warm.



## Gingerbread

*Claire Reyes, wife of Paul Reyes, Associa  
Makes 9 servings*

- 1/2 cup sugar
- 1/4 tsp. salt
- 1/2 tsp. ginger
- 1/4 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 1/2 cup cooking oil

- 1/2 cup dark molasses
  - 1 tsp. baking soda
  - 1/2 cup boiling water
  - 1 1/4 cups flour
  - 1 egg, beaten
1. Preheat oven to 350° F. Grease and flour an 8 X 8" pan.
  2. Combine sugar, salt and spices in bowl. Stir in oil and molasses and blend well.
  3. Mix soda in boiling water and add to sugar mixture. Gradually add flour, stirring to prevent lumps. Add beaten egg and mix completely.
  4. Pour mix in pan and bake for 30-35 minutes or until cake tests done with toothpick.



## Abby's Kentucky Pecan Pie

*Terry Galambos, Community Management Corporation  
Makes 8 servings*

- 1 cup white corn syrup
- 1 cup dark brown sugar
- 1/3 tsp. salt
- 1/3 cup melted margarine
- 1 tsp. vanilla
- 3 whole eggs, slightly beaten

- 1 heaping cup shelled pecan halves
  - 1 unbaked 9" pie shell
1. Combine syrup, sugar, salt, butter and vanilla and mix well. Add slightly beaten eggs. Spread pecans in unbaked pie shell and pour filling over top.
  2. Bake in preheated 350° F oven for approximately 45 minutes until center is set. When cool, you may top with whipped cream or ice cream... but nothing tops this!

Tip: To fill a 9 1/2" deep dish pie plate, make 1 1/2 recipes and use 5 eggs.



## Rice Pudding

*Liz Rodríguez, M & C Association Management Services  
Makes 10-15 servings*

- 2 cups water
- 1 cup long grain rice
- 1 can condensed milk
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1 Tbsp. cinnamon

Boil water and add rice. When rice is fully cooked, add

all other ingredients. Stir until rice thickens. Note: You can add cinnamon sticks for extra flavor.



## Gingersnap Cookies

*Susan Griffin, N.N. Jaeschke, Inc.*

*Makes 3 dozen*

- 1/2 cup butter or margarine
  - 1 cup sugar
  - 1/4 cup molasses
  - 1 egg
  - 2 cups flour
  - 2 tsp. ginger
  - 1 tsp. cinnamon
  - 1 tsp. cloves
  - 2 tsp. baking soda
  - 1/2 tsp. salt
1. Cream butter, sugar, molasses and egg. Add the dry ingredients; chill.
  2. Form into balls and roll in sugar. Bake at 350 °F for 12-15 minutes.



## Triple Chocolate Bundt Cake

*Keli Autry, HRW, Inc.*

*Makes 12 servings*

Cake:

- 1 (18.25-oz.) pkg. devil's food cake mix
- 1 (4-oz.) pkg. instant chocolate pudding mix
- 1 (12-oz.) semi-sweet or milk chocolate chips (2 cups)
- 1 3/4 cups milk
- 2 large eggs, beaten

Chocolate Glaze:

- 1 cup powdered sugar
- 3 Tbsp. unsweetened cocoa powder
- 2 Tbsp. butter, melted
- 2 to 3 Tbsp. hot water

1. Preheat oven to 350 °F. Grease and flour a 12-inch bundt pan; set aside.
2. In large mixing bowl, combine cake mix, pudding mix and chocolate chips. In another bowl, combine water and eggs; mix well. Add egg mixture to dry mixture and mix by hand just until blended.
3. Pour into prepared pan. Bake for 50 to 55 minutes, or until cake tests done when wooden pick inserted in center comes out clean. Cool 15 to 20 minutes before removing cake from pan.

4. Combine all glaze ingredients in bowl and beat by hand until smooth. When cake is completely cooled, drizzle cake with glaze.



## Philadelphia Goosey Butter Cake

*Sabine Liedel, Management Resource Center*

*Makes 12-15 servings*

- 1 box yellow cake mix
- 1 stick butter, melted (do not use margarine)
- 1 egg

Filling:

- 8 oz. cream cheese, softened
  - 3 eggs
  - 1 tsp. vanilla
  - 1 stick butter, melted
  - 16 oz. powdered sugar
  - Nutmeg, to taste
  - Cinnamon, to taste
1. Preheat oven to 350 °F. Grease a 13 x 9 baking pan.
  2. Combine cake mix, butter and egg and form a dough ball. Press into greased pan and bring up the sides like a pie crust; set aside.

3. Mix filling ingredients together and add powdered sugar last. Mix until cream cheese is smooth. Pour filling into pie crust and sprinkle with the nutmeg and cinnamon. Bake for 40-50 minutes on center rack. Don't over bake! It is supposed to be gooey. Let cool and settle. Top with a little whipped cream, if desired, or just eat the way it is when cool. Yummy!



## Fresh Apple Cake

*Emmy Majo, Associations Insurance Agency, Inc.*

*Makes 8-10 servings*

This makes a sweet, dense cake perfect for brunches or holiday gatherings. It is extremely moist and keeps well if made a day in advance.

- 2 cups sugar
- 1 cup oil
- 2 eggs
- 1 tsp. vanilla
- 1/2 tsp. cinnamon
- 3 cups flour
- 1 tsp. soda
- 1 tsp. salt
- 3 cups chopped apples

- 1/2 cup chopped walnuts
  - 1/2 cup raisins or dried cranberries
1. Preheat oven to 350° F.
  2. Mix well sugar, oil, eggs, vanilla, and then add apples.
  3. Sift dry ingredients and add to mixture. Mix well. THIS MAKES A THICK BATTER. Add nuts and raisins or dried cranberries. Pour into greased and floured 9 x 13 inch pan or bundt pan. Bake for 45 minutes. Best served with cream cheese glaze or vanilla ice cream. Enjoy!



## Carmel Pecan Cheesecake

*Julie Schaefer, Community Association Services of Indiana*  
*Makes 1- 8" cheesecake*

- 2 cups graham cracker crumbs
  - 6 Tbsp. butter, melted
  - 3 (8-oz.) pkgs. cream cheese, softened
  - 1 cup sugar
  - 35 Kraft Caramels (one package)
  - 1 1/2 cups chopped pecans
  - 1/4 cup milk
  - 1 Tbsp. vanilla
  - 3 eggs
- 1 bar Ghirardelli baking chocolate
1. Heat oven to 325oF. Mix graham cracker crumbs and 1/4 cup of sugar, mix in melted butter. Press onto bottom and sides of 8 inch spring form pan; set aside.
  2. Melt caramels and milk in microwave 2- 2 1/2 minutes, stirring after each minute. Mix pecans into melted caramel. Pour half of caramel/pecan mixture onto bottom of crust, reserve the other half for topping - refrigerate 10 minutes.
  3. Mix cream cheese, 3/4 cups sugar, and vanilla (mix very well). Mix eggs in one at a time, on low speed or by hand. Pour cheesecake mixture into crust and bake for 65 minutes.
  4. Loosen sides of cheesecake using a butter knife or by unclamping and slowly rotating the sides of the spring form pan. Let set for about 1/2 hour, refrigerate. Melt baking chocolate in microwave until smooth, heat remaining caramel/pecan mixture as well, use a spoon to drizzle chocolate and caramel/pecan mixture on top of cheesecake, serve!



# English Toffee

*Beth Black, Vanguard Community Management*

*Makes 2 1/2 pounds*

- 1 lb. butter (not margarine)
  - 2 cups white sugar
  - 2 tsp. vanilla
  - 6 Tbsp. water
  - 6-8 Hershey bars (plain - thin)
  - 1 cup finely chopped pecans
1. Cook the sugar, water and butter in large, heavy pan until candy thermometer reads 300°F (hard crack) or medium tan color. Stir constantly so butter doesn't burn.
  2. Remove from heat and add vanilla. Stir thoroughly and pour into a jelly pan (longer than regular cookie sheet) spread evenly.
  3. Immediately place broken Hershey bars on toffee. Then spread evenly with spatula. Sprinkle with nuts and immediately cut into squares while warm. Let cool completely and then cut lines again.



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