

AT HOME FOR THE

Holidays

Cookbook



* Sides *

SIDES

Anita's Awesome Cranberry Orange Relish



Anita Campbell

CEO
Small Business
Trends

Is there a conspiracy out there to make cranberry sauce too sweet? We think so, and that's why we love this recipe — because it reins all that back. Anita says it best setting up this delicious side;

“It's super simple to make, feels more healthy and wholesome, and has so much more flavor. The sweetness comes from the orange juice — and the cinnamon and pinch of salt keep the flavor flowing.”

INGREDIENTS:

1 12-oz bag of cranberries

1 cup of orange juice

1/2 cup of sugar

1/2 teaspoon of ground cinnamon

Tiny pinch of salt

1. Pick through the cranberries and discard stems and any berries that are soft or overly shrivelled.
2. Put all the ingredients in a pot, and gently simmer while stirring for about five minutes. Watch carefully: it can foam, burn or boil over quickly. The key here is not to overcook. If too much liquid boils away, you'll be left with something dark and gloomy. Your cranberries should be left half intact, with a nice bright color and a good amount of liquid which will get thicker as it cools.
3. Once you've reached this stage, remove from the heat.
4. Pour your relish into a bowl and refrigerate. I always make this the day before I plan to serve it, to minimize pressure.



SIDES

24-hour Salad

This recipe is simple, sweet and for me, really special. It's something that my mom always made for us at Thanksgiving and Christmas – and making it with my own girls sums up what the holidays are all about for me.

It's something to do the day before you plan to serve it, when the pressure's off and you can just enjoy your time together.



Meagan Eisenberg

CMO
TripActions

INGREDIENTS:

1 lb seedless grapes, cut in half

1 can pineapple chunks, drained
(save the juice)

1/2 lb miniature marshmallows

1/2 pint (1 cup) whipped cream
juice of 1 large lemon

1/4 cup pineapple juice (from the
can)

2 tablespoons sugar

3 egg yolks

1. Cook the lemon and pineapple juice together with the sugar and egg yolks, heating slowly and stirring until thick. It takes quite a while – so be patient. Rushing and turning up the heat will leave you with something lumpy.
2. Cover the mix and leave it to cool, then stir in the whipped cream and mix your dressing with the fruits and marshmallows.
3. Put it all in the refrigerator overnight to set, ready to serve the next day.



SIDES

Uncle Walt's Turkey Stuffing

My Uncle Walt was a total renaissance man. He had a quiet humility that belied his many talents: woodworking, restoring vintage cars, and building houses with his three sons. With movie star looks, you couldn't help but notice him; but it was his gentle way that made him so special.

Walt's Mom was from Hamburg, Germany and I'm told that this was her recipe. It's been THE stuffing in our household ever since I was a child and I think of my dear Uncle Walt every time we serve it!

**INGREDIENTS:**

1 lb ground beef pound
mild sausage

1 cup onion, chopped

1 cup celery, chopped

1 stick of butter

1 package Pepperidge Farm
seasoned breadcrumbs (or make
your own in a blender)

1 cup parmesan cheese

1 cup white wine

1 can or more of chicken stock

1 tsp dried oregano

1/2 tsp poultry seasoning

1/8 tsp fresh ground pepper

1 green apple, chopped

1/2 cup dark raisins

1. Sauté the onion and celery in butter in a pan.
2. Brown the sausage and ground beef in another pan.
3. Drain off all the fat and then use paper towels to soak up any that's left.
4. Place the contents of both pans in a large bowl with all of the other ingredients and mix together. I mix the dried ingredients first, then pour in the chicken stock and wine. Use enough liquid to make the stuffing moist, but not soupy.

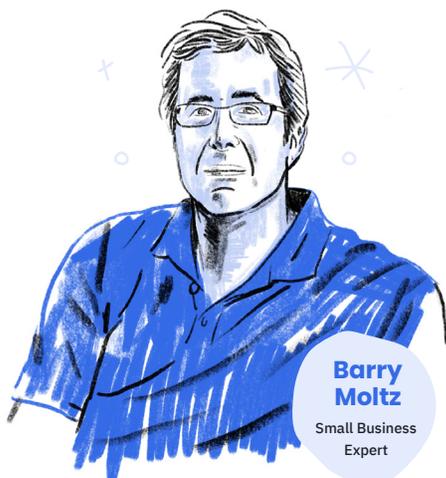


SIDES

Sweet Potato Casserole

One of the signs that your kids are growing up too fast is when they start rejecting those family-favorite recipes you always thought had a permanent place in their hearts. That's why I love this casserole.

They asked for it every holiday season when they were young. They ask for it every holiday season now. It restores your faith!

**Barry Moltz**Small Business
Expert**INGREDIENTS:**

5-6 sweet potatoes, peeled and diced

1/4 cup butter

1/2 cup packed brown sugar

1/2 tsp cinnamon

3 tbsps orange juice

10.5oz mini marshmallows

1. Boil the sweet potatoes in a large pot of water until they're fork-tender (it takes about 15 minutes).
2. While sweet potatoes cook, preheat the oven to 350 degrees Fahrenheit.
3. Once the potatoes are done, drain them and return them to the pot, away from the heat.
4. Mash in the butter, brown sugar, cinnamon and orange juice then spread the whole lot evenly in a greased pan (9x13 inches is ideal).
5. Top the whole lot with marshmallows and bake for 25-30 min until the marshmallows are golden brown.



SIDES

Braised Red Cabbage with Apples



I make no apologies for borrowing this vibrant dish from British cooking legend Delia Smith. It instantly transports me back to Christmas dinners at my mum's house in Scotland.

I tend to make it early on Thanksgiving Day, which gives the sweet, tart and spiced flavors time to integrate - and infuses the house with wonderful festive aromas all day long.

INGREDIENTS:

2 lb red cabbage

1 lb onions, diced

1 lb Granny Smith apples, peeled, cored and diced

1-2 cloves of garlic, minced

¼ tsp ground nutmeg

¼ tsp ground cinnamon

¼ tsp ground cloves

3 tbsps brown sugar

3 tbsps wine vinegar

½ oz butter

salt and pepper, to taste

1. Preheat oven to 300F (150C).
2. Discard the tough outer leaves of the cabbage, cut it into quarters and remove the hard stalk, then shred it finely.
3. In a large lidded casserole dish, arrange a layer of shredded cabbage seasoned with salt and pepper, then a layer of chopped onions and apples followed by a sprinkling of garlic, spices and sugar. Continue alternating layers until all the ingredients are in.
4. Pour in the wine vinegar and pop the butter on top.
5. Put a lid on the casserole dish and let it cook very slowly in the oven for about two hours, stirring once or twice during the cooking.



SIDES

Christmas Carrots

This is my kind of holiday recipe – in that it's barely a recipe at all. It's a tried and tested combination of irresistible ingredients that's super indulgent and super unhealthy.

It's from Michelin-starred chef Tom Kerridge so it's allowed, right?



**John
Watton**

CMO
Yext

INGREDIENTS:

9 medium carrots, peeled, topped and tailed

250g / 9oz butter

150g / 5½ oz sugar

3 tsp salt

4 star anise

1. Peel the carrots and, if you're feeling fussy, use a clean scourer to smooth them and remove any peel marks.
2. Mix the butter, sugar, salt and star anise in a pan with 400ml of water.
3. Boil then simmer, add the carrots and cook until they're tender (approximately 45 minutes) and the volume of liquid has reduced by half.
4. Serve and pour over the reduced cooking liquid for extra Michelin points.



SIDES

Baked Macaroni and Cheese

**SmallBizLady**

aka Melinda F. Emerson
President
Quintessence Group

This is about as indulgent as pasta and cheese can get.

It's an exercise in dairy derring-do that takes standard store cupboard ingredients and turns them into something properly celebratory.

INGREDIENTS:

1 box elbow macaroni

1 stick of butter (salted), cut into 5 blocks

1 pack kraft singles

1 medium block of sharp cheddar

1 pack Sargento Cheddar Jack Shredded Cheese

6 eggs

2 tablespoons of salt

2 tablespoons of ground pepper

1/2 cup sugar

2 1/2 cups of whole milk

6 ritz crackers

1. Preheat the oven to 350 degrees Fahrenheit.
2. Slice up around half a block of cheese and boil and drain a box of elbow macaroni.
3. Whisk together the eggs, sugar, salt, pepper and milk in a large mixing bowl and set aside.
4. Take a rectangular glass pan or deep-dish metal pan, and cover the bottom with kraft singles or your choice of cheese slices.
5. Cover with a layer of macaroni and then place butter squares in each corner.
6. Spread over a thick layer of cheddar jack shreds and then cover with the final layer of macaroni.
7. Now pour the custardy mixture from your bowl over the entire pan, covering all of the macaroni (add more milk if you need to)
8. Use all remaining cheese (cheddar slices and kraft singles) to cover the top.
9. Place the final butter square in the center of the pan, crumble the ritz crackers and spread over the top.
10. Bake the whole thing in the oven for about an hour. I'd advise putting the pan on a cookie sheet to catch any drips.
11. You'll know it's done when you can't pour any liquid out of the side of the pan.



AT HOME FOR THE **Holidays** with ActiveCampaign >

SIDES

Mimi's Marvelous Latkes



**Rieva
Lesonsky**

CEO, President & Founder
GrowBiz Media

No holiday season could be complete without my mom's take on Latkes.

They're traditional Hanukkah food that are most famously served with apple sauce and sour cream – only our family sometimes goes one better.

Try topping the whole thing with sugar. It may sound weird to serve sugar on potatoes, but it is oh-so-good.

INGREDIENTS:

4 russet potatoes

1 onion

2 eggs

1/3-1/2 cup matzo meal

kosher salt and pepper to taste

1. Chop and grate the potatoes and onions. It's a perfectly valid cheat to use a food processor if you don't fancy doing this by hand.
2. Squeeze the mixture with a paper towel or dish towel to get the excess liquid out.
3. Put it in a large bowl with the eggs, matzo meal and salt and pepper, and mix everything together.
4. Heat a healthy cooking oil (I use Canola) in a frying pan (cast iron if you have one) and when it's good and hot, drop in one heaping tablespoon of mixture.
5. Flatten it using a spatula or fork, fry until golden brown on the bottom, then flip and do the other side (it might take about five minutes but keep a close eye so you don't overdo them).
6. Work in batches (as many as you can safely fit in the pan), then transfer to a plate to stay warm in the oven.



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