

VICTORIA A. WITKEWITZ

2021 Holiday Recipe Book



RECIPES FROM MY OUTDATED
YET EXCEPTIONALLY CLEAN
KITCHEN

RED
BICYCLE
BOOKS

PUBLISHING

AUTHOR'S NOTE

The holiday season is in full motion, with or without bicycle tires to propel us. It's easy to get caught in the hustle and bustle of presents to purchase, food to prepare, and friends and family to enjoy the festive moments in our lives.

This holiday season pause for a moment to think about who is truly special in your life. Cherish the memories you have and will create together. Are you brave enough to start some new traditions?

Over the years of trial and error, disaster of various concoctions of sage, rosemary, and thyme, with a few face cringes in the process, each year I work at cooking up some new recipes to deliver what I feel is yum yum for the tum tum. I am delighted to share my labor of love with you in this mini holiday recipe book.

Happy cooking. Happy eating. Have fun. Enjoy and repeat.

What legacy will you leave today?

Remember the most salient story you can write is your own.

From my heart to yours, happy holiday season!



Safety Tips

Before we get started, below are just a few safety tips.

Cooking temperatures-follow guidelines at www.foodsafety.gov

Always wash your hands before any food preparation. Prevent cross-contamination by minimizing contact with raw meat and eggs. When handling raw meat and eggs, ensure any surface touched is properly disinfected.

If possible, use food gloves when handling raw meats to limit cross-contamination.

Keep fruit and veggie prep away from raw meats and eggs at all times.

Do as much prep work as possible to prevent a scramble in the kitchen, less stress, and more time to spend with your guests.

Be careful when adding ingredients to a hot pan of oil to prevent splash.

Okay, roll up your sleeves and get your favorite oven mitts, let's get started!



Sauces
&
Appetizers



Vic's Babe-B-Que Sauce™

INGREDIENTS:

2 garlic cloves minced
1 teaspoon oil (I use avocado or coconut)
1 12 ounce can of cola
1 1/2 cup ketchup
1 tablespoon light brown sugar
1/2 cup apple cider vinegar
1/3 cup Worcestershire sauce
1/4 teaspoon ground cayenne red pepper
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon

COOK TIME:

Let sauce come to a boil then simmer for approximately 20 minutes or until sauce is smooth and slightly thickened

SERVINGS:

Makes approximately 3 cups of sauce



GLUTEN-FREE

DIRECTIONS:

Mince garlic cloves. Add oil to the saucepan. Add garlic cloves to the pan. Set to low heat. Keep stirring to ensure the garlic does not burn to the pan. Sauté on low heat for 2 minutes.

Be careful to prevent splatter by slowly adding ketchup, cola, vinegar, and Worcestershire sauce to the pan. Stir ingredients until well mixed. Add the brown sugar. Keep stirring to prevent the ingredients from burning to the pan. Add all spices. Bring to a boil then reduce to medium heat and simmer. Keep stirring until the sauce thickens to a pretty burgundy color, approximately 20 minutes.

Refrigerate up to one week.



Pomegranate Mushroom Gravy

Ingredients:

2 cups pomegranate juice
2 garlic cloves minced
1 tomato sliced (Roma preferred)
1/2 onion (Spanish or white)
1 box baby bella mushrooms
1/4 teaspoon ground cardamom
1/4 teaspoon ground ginger
Salt and pepper to taste

Cook Time:

20 minutes

Servings:

Makes approximately 3 cups of sauce

Pairing Suggestion:

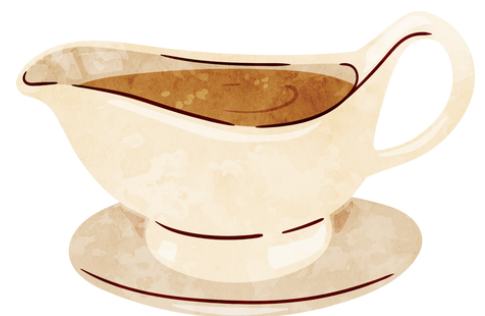
Complements beef and poultry



GLUTEN-FREE

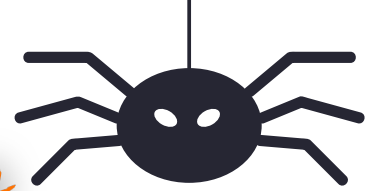
Directions:

Mince garlic cloves, slice tomato, and onion. Add to saucepan. Add pomegranate juice. Add mushrooms, cardamom, and ginger. Cook on medium heat for 20 minutes or until mushrooms begin to shrink and become tender. Allow it to cool slightly before adding to a blender. Set on puree or liquefy setting for 3 minutes until well combined. Add salt and pepper to taste. Serve hot over chicken, pork, beef, etc.





Hallowpeno Dip



Ingredients:

1 teaspoon avocado oil
1 can pinto beans (drained)
1 jalapeno pepper diced (seeds discarded)
1/2 red onion
1 Russet potato cut in 1/4 inch slices
3 garlic cloves diced
1/4 teaspoon ground chili powder
1/2 teaspoon ground cumin
1/2 teaspoon ground turmeric
1 bunch freshly chopped cilantro
2 limes squeezed for juice
1 cup of shredded Mexican cheese
Bag of favorite tortilla chips

Cook Time:

25 minutes

Servings:

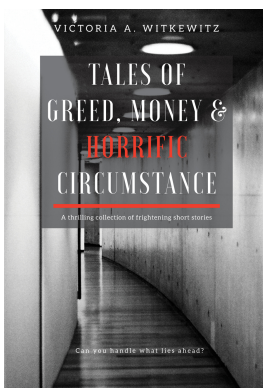
Makes approximately 4 cups of dip

GLUTEN-FREE

Directions:

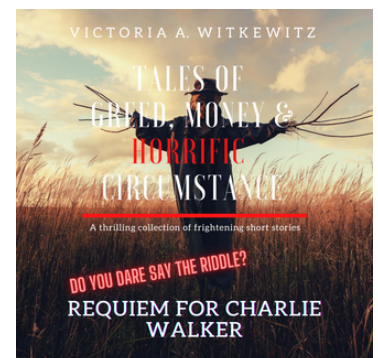
Slice potato in 1/4 inch slices. Add 4 cups of water to a saucepan and add potato to boil. Slice garlic cloves and add the oil to another saucepan or dutch oven. Stir and cook for two minutes on medium heat. Slice onion and jalapeno. Add to pan with the garlic. Add all seasonings including cilantro, juice from one lime, and beans to the dutch oven. Cook on low heat for 10 minutes. Once the potato is soft add 1 cup of the water from the potato and the potato to the pan with the beans. Cook on low heat for 5 minutes.

Place mixture into the blender. Add the smallest amount of potato water just to get the mixture to blend. Add the cup of cheese and juice from the remaining lime. Blend until smooth and creamy. Serve with tortilla chips.



Is this time for a shameless self-promotion?

Hey, you can't blame a girl for trying. In the story *Requiem for Charlie Walker* in *Tales of Greed, Money & Horrific Circumstance*, perhaps if Nicole served this dip, it might help keep Charlie Walker at bay on Halloween night! [Buy your copy today.](#)



Savory Pumpkin Soup

Ingredients:

3 garlic cloves minced
1 teaspoon coconut oil
1 cup chopped leeks
2 cups chicken broth (such as Kitchen Basics that is gluten-free)
1 15 ounce can pumpkin
1/4 teaspoon ground curry powder
1/4 teaspoon ground cardamom
1/2 teaspoon ground pumpkin pie spice
1 teaspoon honey
Salt and pepper to taste
1/2 cup original flavored almond milk

Cook Time:

15 minutes

Servings:

Makes approximately 4 servings

GLUTEN-FREE

Directions:

Mince garlic cloves. Add oil to the saucepan. Add garlic cloves and sauté on low heat for 2 minutes. Cut up leeks to make one cup. Stir into pan. Add broth and stir for 3 minutes. Place the canned pumpkin into the saucepan. Add curry powder, cardamom, and pumpkin pie spice. Simmer on low heat for 10 minutes. The mixture may bubble with the heat so be careful!

Add the mixture to the blender with 1/2 cup almond milk and 1 teaspoon of honey. Blend for 3 minutes. Add salt and pepper to taste. Serve immediately.



Main Dishes & Sides



Apple Ginger Glazed Meatballs & Buttered Noodles

Ingredients:

1 teaspoon Italian seasoning
3 teaspoons garlic powder
1 pound of ground turkey or beef
Oil to cover the pan to fry (I use coconut oil)
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1 egg
2 cups penne noodles (I use gluten-free penne)
1 teaspoon butter

Apple Ginger Glaze:

2 cups apple juice
1/4 cup soy sauce (I use gluten-free, but you can use regular soy sauce)
1 teaspoon ground ginger
1/4 teaspoon of xanthan gum for a thickening agent

Directions:

Add enough oil to cover a large frying pan or electric skillet. In a small mixing bowl, add salt, pepper, 2 teaspoons of garlic powder, and Italian seasoning. Add the meat. Crack an egg and knead meat until all ingredients are fully mixed. Form into one-inch balls. Heat the frying pan to medium. Add meatballs. Cook until meatballs reach an internal temperature of at least 165 degrees, roughly 20 minutes. Meanwhile in a small mixing bowl add apple juice, soy sauce, and ginger. Slowly stir in xanthan gum to prevent clumping in small batches. Keep stirring for 2 minutes. Set aside. Once meatballs are cooked, remove from heat onto a paper towel to absorb grease. Follow the steps on the penne noodle package for two cups. Once fully cooked and drained, add and stir a teaspoon of butter and garlic powder to the noodles.

Place glaze ingredients in a clean deep pan or dutch oven. At low heat, begin to add and stir until glaze starts to thicken. Keep stirring to prevent clumps. Turn the pan to medium heat. Keep stirring. Add meatballs and cooked noodles to the pan, stir glaze until piping hot, about 3 minutes. Serve immediately.

Cook Time:

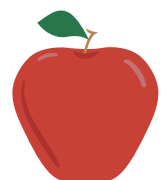
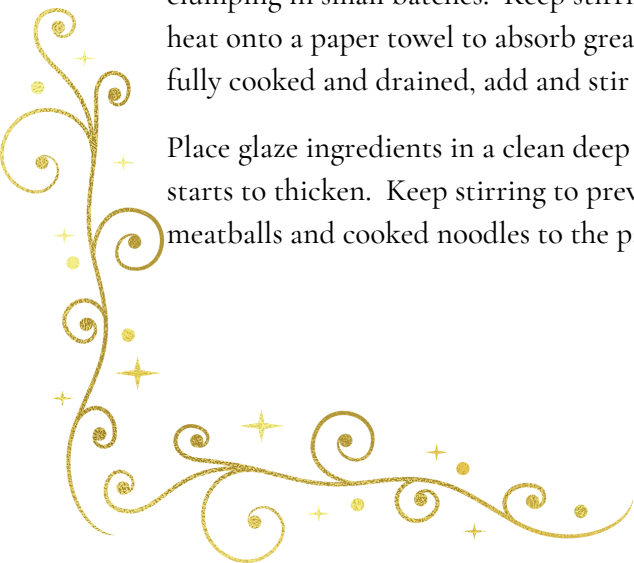
30 minutes ensuring meatballs reach an internal temperature of at least 165 degrees

Servings:

Makes approximately a dozen meatballs

Cooking Option:

Swap apple ginger glaze for Vic's Babe-B-Que sauceTM



Pineapple Teriyaki Chicken

Ingredients:

1 tablespoon garlic powder
1 teaspoon ground ginger
1 fresh pineapple (juiced) or purchase pineapple juice such as Dole (2 cups)
1 pound chicken tenderloins
1/2 cup teriyaki sauce
1 tablespoon unsalted butter
1 cup jasmine rice

Cook Time:

35 total minutes or until chicken reaches internal temperature of at least 165 degrees

Servings:

Makes approximately 3-4 servings

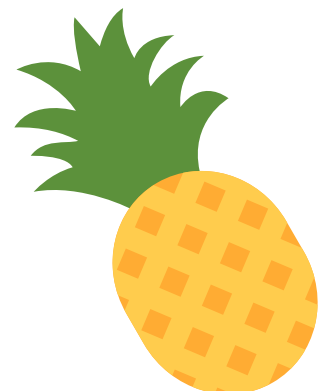
Cooking Tip:

Use electric skillet if you have it. Otherwise if using stove top, set to medium heat and stir often to prevent sugars from burning

Directions:

Add butter to electric skillet or frying pan low to medium heat. Season chicken on both sides with ginger and garlic powder. Place chicken in pan and brown each side about 3 to 4 minutes. Add fresh pineapple juice and teriyaki sauce. Stir occasionally. Sauce will eventually thicken. Follow instructions on jasmine rice.

Cook chicken on medium heat until chicken reaches an internal temperature of at least 165 degrees. Serve with rice.



Pear Brussels Sprouts

Ingredients:

1 pear (Anjou or Bosc) skinned and diced
1 Granny Smith apple skinned and diced
1 stick of fennel diced
2 ribs celery
1/2 cup red onion diced
1 teaspoon thyme
1/4 teaspoon salt
1/4 teaspoon orange peel seasoning
1/2 pound or roughly 8 brussels sprouts shredded
1 teaspoon of oil (I use avocado or coconut)

Cook Time:

30 minutes (10 minutes prep time)

Servings:

Makes roughly 4 servings

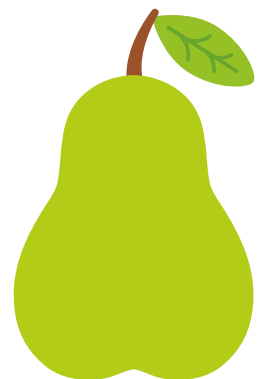


GLUTEN-FREE

Directions:

Use a food processor if available to quickly dice ingredients. Add oil to frying pan. Add onion, celery, and fennel first to the pan. Cook for 3 minutes.

Add all other ingredients including thyme. Simmer on low heat with a lid. Stir occasionally. Cook until veggies are soft, approximately 30 minutes.



Desserts



Chocolate Pumpkin Cake

Ingredients:

Cake Ingredients:

1 and 1/2 cups of flour (I use Pamela's Gluten-Free Baking Mix)
2/3 cup cocoa (such as Hershey's)
2 teaspoons baking powder (omit if using Pamela's Gluten-Free Baking Mix)
1/4 cup applesauce
1/2 cup buttermilk

1 cup canned pumpkin
2 teaspoons vanilla extract
3/4 cup unsalted butter softened (1 and 1/2 sticks)
1/2 cup granulated sugar
1/4 cup dark brown sugar
3 large eggs
1/2 teaspoon nutmeg
Shortening or extra butter to grease pan

Bake Time:

Cake: 45 to 50 minutes
Cupcakes: 25 to 30 minutes
Ensure temperature of 165 degrees or higher is reached

Baking Tip:

Use a 10 inch square pan or cupcake pan-makes approximately 14 cupcakes

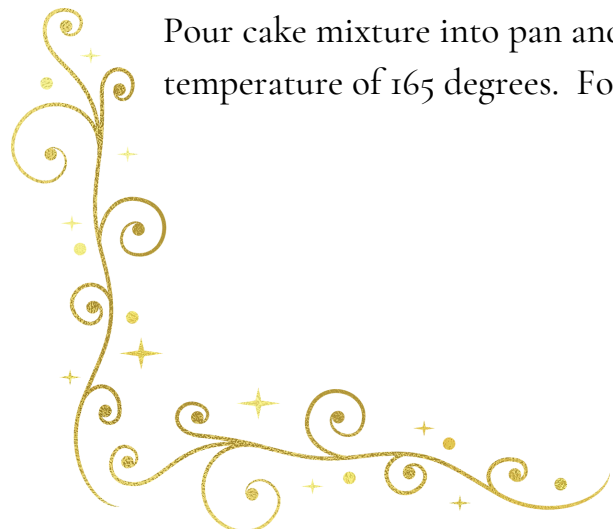
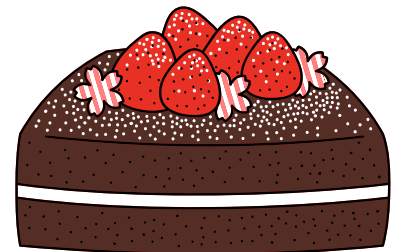
Servings:

Makes roughly 14 servings or 14 cupcakes

Directions:

Heat oven to 350 degrees. In a large bowl add all dry ingredients-flour, cocoa, baking powder, sugars, and nutmeg. Mix well. Add all wet ingredients-butter, buttermilk, pumpkin, applesauce, and vanilla extract. Soften butter in the microwave. Beat in eggs one at a time. Add butter. Beat on high for 3 minutes or until well combined.

Pour cake mixture into pan and bake for 50 minutes or until cake reaches an internal temperature of 165 degrees. For cupcakes, approximately 25 to 30 minutes.



Chocolate Pumpkin Cake Vanilla Frosting

Ingredients:

3 cups of confectioners' powdered sugar
2 tablespoons of milk of your choice
1 teaspoon vanilla extract
1/2 stick of unsalted butter
1/4 teaspoon pumpkin pie spice

Directions:

Soften butter. Add powdered sugar, vanilla extract, and pumpkin pie spice. Slowly add milk. Beat on high until smooth.

Smooth over the cake.



Cranberry Orange Partially Upside Down Cake

Ingredients:

1 and 1/2 cups flour (I use Pamela's Gluten-Free Baking Mix) 1/2 teaspoon ground ginger
1/4 cup cornmeal 3/4 cup buttermilk
1 teaspoon baking powder (omit baking powder if using Pamela's Gluten-Free Baking Mix) 2 large eggs
1 12 ounce bag of cranberries 1 teaspoon vanilla extract
2 large oranges cut into slices thickness of 1/8 inch 1/4 teaspoon cardamom
1 teaspoon orange peel spice 3/4 cup granulated sugar
Cooking spray for baking dish (optional) 1/4 cup light brown sugar
3/4 cup unsalted butter

Bake Time:

45 minutes or until it reaches an internal temperature of 165 degrees

Baking Tip:

Use a glass baking dish
Stir sugars in the pan frequently to prevent them from burning

Servings:

Makes approximately 10 servings

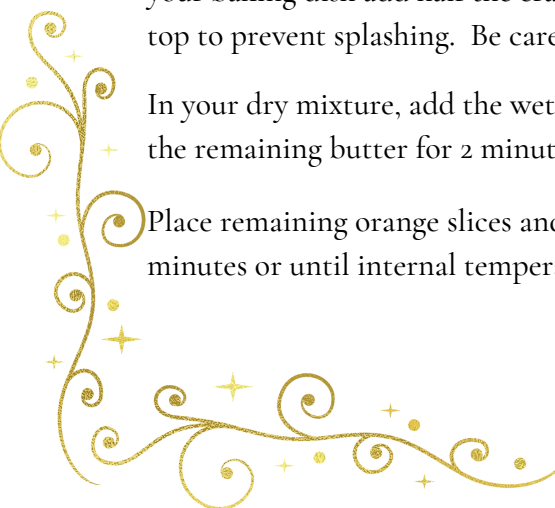
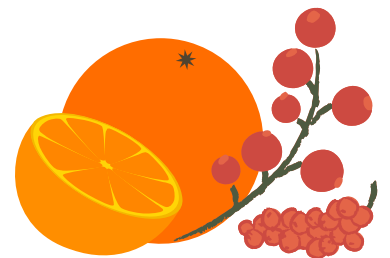
Directions:

Heat oven to 350 degrees. Take butter out of the refrigerator to soften. Peel and slice oranges. Set aside. In a mixing bowl add flour, cornmeal, baking powder, and cardamom. Mix well. In a separate bowl whisk orange peel spice with buttermilk and eggs.

Melt 1/4 cup butter in a nonstick saucepan. Stir in sugars and ginger. Keep sugars stirring to prevent burning. Alternate heat between low and medium to thicken into a caramel sauce, about 7 minutes. In your baking dish add half the cranberries and orange slices to the bottom. Slowly pour caramel sauce on top to prevent splashing. Be careful it will be hot!

In your dry mixture, add the wet mixture of buttermilk and eggs and add the vanilla. Add and whisk the remaining butter for 2 minutes. Pour on top of your sugar mixture.

Place remaining orange slices and cranberries on top. Bake for 45 minutes or until internal temperature of 165 degrees is reached.



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The story continues on...



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