

HOLIDAY *Cookbook*



Recipes the Whole Family Can Enjoy



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Happy Holidays!

Welcome to a culinary journey that celebrates the joy of the holiday season! In this festive cookbook, we have curated a collection of recipes that embody the spirit of the holidays, offering a delightful mix of traditional favorites, innovative creations, and elegant dinner party dishes. From cozy family gatherings to lavish celebrations, our cookbook is a treasure trove of culinary inspiration. Each recipe is a testament to the passion and creativity of our contributors, promising to elevate your holiday feasts and gatherings to new heights. Get ready to embark on a flavorful adventure, guided by the expertise of Dan-O's, the American Egg Board, Coca-Cola and us here at IGA. It's time to create unforgettable memories and savor the magic of the season through the art of delightful cooking.

SHEET PAN EGG IN A BAGEL HOLE

Recipe by American Egg Board



8 servings



27 minutes

INGREDIENTS

- 3 everything bagels, sliced in half
- 1 olive oil cooking spray
- 6 slices prosciutto
- 6 medium eggs
- 6 avocado, peeled/pitted and thinly sliced
- 1 tbsp. chopped chives
- salt to taste

DIRECTIONS

1. Preheat oven to 400°F and line a large baking sheet with parchment paper. Cut holes in bagels up to 2 inches using a round cookie cutter. Place bagels onto baking sheet with seasoned side facing up. Spray bagels with olive oil cooking spray.
2. Fold each slice of prosciutto and lay over holes of bagels. Press into holes to create a well for eggs. Crack eggs into wells, place in oven and bake for 10-12 minutes, until egg whites are fully cooked.
3. Serve hot topped with sliced avocado and chives.

ST. NICK'S CHOCOLATE EGGNOG MARTINI

Recipe By American Egg Board



6 servings



50 minutes

INGREDIENTS

3 large eggs

2 tbsp granulated sugar

2 cups whole milk, divided

1 tsp. vanilla extract

1/4 cup chocolate syrup

3/4 cup vanilla vodka, chilled

1 tbsp freshly grated nutmeg

(for garnish)

DIRECTIONS

1. In a medium heavy bottom saucepan, beat eggs and sugar until blended. Stir in 1 cup milk.
2. Cook over low heat, stirring continuously, until mixture just coats the back of a spoon, about 15-20 minutes, or until temperature reaches 160°F, but do not allow to boil.
3. Remove from heat, then stir in remaining milk and vanilla. Strain into a bowl, then refrigerate until completely chilled.
4. Place chocolate syrup in a shallow plate. Dip rim of 6 martini glasses into chocolate syrup to coat rims. Refrigerate to chill.
5. In a pitcher, stir together vodka, chocolate liqueur and eggnog.
6. Serve in chilled martini glasses and top with grated nutmeg. Refrigerate leftovers up to 3 days.

HEAVENLY DEVILED EGGS

Recipe By American Egg Board



24 servings



30 minutes

INGREDIENTS

14 large hard-boiled eggs

1/2 cup mayonnaise

1/2 cup sour cream

one 1/2 tsp. Dijon mustard

1 tsp. fresh lemon juice

1/3 cup crumbled cooked bacon

1/4 cup finely shredded sharp cheddar
cheese

2 Tbsp. chopped fresh chives

DIRECTIONS

1. Cut eggs lengthwise in half. Remove yolks to medium bowl. Reserve 24 white halves. Finely chop remaining four white halves and set aside.
2. Mash yolks with fork. Add mayonnaise, sour cream, mustard, lemon juice and pepper; mix well. Add chopped egg whites, bacon, cheese and chives; mix well.
3. Spoon 1 tbsp. yolk mixture into each reserved egg white half. Refrigerate, covered, to blend flavors. Sprinkle with paprika just before serving if desired.

FRIED DEVEILED EGGS

Recipe By Dan-O's Seasoning



4 servings



15 minutes

INGREDIENTS

12 hard boiled eggs
1/2 jalapeno, diced
1/2 pickle, diced
1/4 cup mayonnaise
1 tbs Dijon mustard
1 cup flour
Egg wash
1 cup Panko bread crumbs
Dan-O's Hot Chipotle
Seasoning
Dan-O's Original Seasoning

DIRECTIONS

1. Boil and peel eggs.
2. Slice in half and remove yolks.
3. In a bowl mix together egg yolks, mayo, Dijon, and Dan-O's Seasoning.
4. Add to a piping bag.
5. Dip egg whites in flour, egg wash, and then panko.
6. Deep fry until they float.
7. Remove and pipe yolk mixture back in egg white.
8. Sprinkle with Dan-O's Chipotle Seasoning, serve and enjoy!



HOLIDAY CUTOUT COOKIES

By *Nutella*

 10 servings  30 minutes

INGREDIENTS

3 hard-boiled egg yolks, cooled
1 cup all-purpose flour
1/2 cup starch (potato or corn)
1/2 cup confectioners' sugar
1 vanilla pod or 1/2 tsp vanilla extract
2/3 cup soft butter, cubed
Pinch of salt
2/3 cup Nutella® hazelnut spread

DIRECTIONS

1. Sift egg yolks into small bowl. In separate bowl, sift together flour, starch and confectioners' sugar.
2. Mix together butter, egg yolks, flour mixture, vanilla seeds or extract and salt until combined (do not overwork mixture).
3. Cut dough in half; roll out each half onto parchment paper into 1/4-inch thickness. Cover dough and refrigerate for at least 2 hours or up to 8 hours.
4. Using 3-inch round cookie cutter, cut out 20 rounds from dough. Using Christmas-shaped cookie cutters, cut out shapes from half of the rounds. Bake in 350°F oven on baking sheets lined with parchment paper on middle rack for 8 to 10 minutes or until lightly golden. Let cool on racks.
5. Fill pastry bag with Nutella® hazelnut spread and pipe onto cookies without cutouts; top with cutout cookies, pressing gently to allow Nutella® hazelnut spread to flow out of cutouts slightly.





HOLIDAY CHEESE WREATH



16 servings



30 minutes

INGREDIENTS

- 1 pkg. (8 oz.) brick cream cheese, softened
- 1 container (6.5 oz.) garlic and herb cheese spread
- 1 cup drained marinated mixed olives
- 1 cup grape tomatoes
- 1 cup bocconcini or ciliegine fresh mozzarella balls in water
- 4 oz. provolone cheese, cubed
- 2 oz. sliced peppered salami, rolled into cone shapes.
- 4 roasted red pepper strips (3-1/2 inch)
- Bay leaves and fresh rosemary sprigs
- RITZ Crackers, TRISCUIT Crackers and WHEAT THINS Original Snacks

DIRECTIONS

1. Mix cream cheese and herb cheese spread until blended; spoon into resealable plastic bag. Cut off one bottom corner of bag; use to pipe cheese mixture into 12-inch circle on serving plate.
2. Top cream cheese mixture with next 5 ingredients (olives, grape tomatoes, mozzarella balls, provolone cheese, salami) to resemble a wreath, using wooden toothpicks to secure ingredients to cream cheese wreath if necessary.
3. Tie pepper strips into bow; use to garnish wreath along with the fresh herbs. Serve with crackers.



PEPPERMINT BARK



2 servings



15 minutes

INGREDIENTS

20 round hard peppermint candies
or equivalent candy canes

12 ounces IGA vanilla-flavored
almond bark or candy coating,
chopped into ½ inch pieces

1 ½ teaspoons pure peppermint
extract or peppermint oil*

Red gel or powder food coloring*

DIRECTIONS

1. Place peppermint candies or candy canes in a heavy sealable plastic bag then break and crush into assorted sized pieces using a kitchen mallet, rolling pin, or soup-size can. Set aside.
2. Line a cookie sheet or other flat surface with aluminum foil, waxed paper, or parchment paper.
3. Melt almond bark or candy coating over a double boiler or in microwave, stirring frequently until melted. Once melted, stir in food coloring for desired pink color, add peppermint extract. Fold in some of the crushed candies, reserving the larger pieces. Working quickly, spread mixture evenly on aluminum foil to 1/8 to 1/4 inch thickness. Sprinkle reserved broken and crushed candies on top. Let stand until hardened completely. When firmly set, break into pieces and store in an air tight container.

Variation

Try something different! Use green spearmint candies in place of peppermints and tint bark a pale minty green with green food coloring. If chocolate is a must-have, before bark has set, thinly drizzle a bit of melted dark chocolate pieces over it.

*Like chocolate, candy coatings and almond bark react to water, “tightening” and “seizing” up. Liquid food coloring and imitation flavorings use water as a main ingredient. Using a gel or powder food coloring and extracts made with peppermint or mint oils such as pure peppermint extract help assure a silky-smooth finished candy!



MASHED POTATO-TOPPED GREEN BEAN CASSEROLE

Recipe By The Idahoan



8 servings



40 minutes

INGREDIENTS

one 4-oz package Idahoan Buttery Mashed Flavored Mashed Potatoes, prepared

one 10³/₄ ounce can cream of mushroom soup

³/₄ cup milk

¹/₈ teaspoon ground black pepper

2 cans green beans, drained, or two 9 ounce packages frozen green beans, thawed

¹/₃ cup French's French Fried Onions, divided

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix soup and milk, then add pepper and green beans.
3. Stir in ²/₃ cup French fried onions. Pour into a 1 ¹/₂ quart casserole.
4. Bake for 30 minutes or until hot.
5. Remove from oven and stir casserole. Top with prepared mashed potatoes.
6. Adjust oven to broil. Toast potatoes under broiler until lightly brown, about 2 minutes.
7. Top with remaining French fried onions and serve.

DAN-O'S CHEESY MASHED POTATOES

Recipe by Dan-O's Seasoning



4 servings



1hr 15 minutes

INGREDIENTS

- 6 large russet potatoes, peeled
- 1 head of garlic
- Olive oil
- 3 oz fontina cheese
- 1 stick of unsalted sweet cream butter
- 1 ¼ cup heavy whipping cream
- 4 oz cream cheese
- 3 tbsp small chives, chopped
- Dan-O's Original Seasoning

DIRECTIONS

1. Preheat an Oven to 400° F
2. Cut the end off of a head of garlic. Coat in olive oil then wrap in foil. Bake for 45 minutes
3. Cut 6 large peeled russet potatoes into 4 sections. Add the potatoes to a pot of boiling water and cook until fork tender.
4. In a pot over low heat, add 1 stick of unsalted sweet cream butter, 1 ¼ cup heavy whipping cream, 4 oz of cream cheese and 3 oz of fontina cheese. Stir occasionally until fully melted and combined.
5. Chop up 2 tbsp of small chives and add those to the melted cheese.
6. Add Dan-O's Original to taste to the cheese and stir.
7. Once potatoes are fork tender, strain them and add them to a large bowl.
8. Use a potato ricer to mash them.
9. Once garlic is done, remove from the oven and foil and squeeze to remove the cloves. Then dice them up and add to the potatoes.
10. Add the cheese sauce to the potatoes and mix until combined. Save some cheese sauce to top when serving.
11. When serving, top with cheese sauce and chopped chives.



GREEN BEAN CASSEROLE

Recipe by Dan-O's Seasoning



4 servings



55 minutes

INGREDIENTS

6 tbsp unsalted butter
12 oz fresh mushrooms
1 ½ tbsp fresh Thyme
5 cloves minced garlic
1/4 cup all purpose flour
1/2 cup madeira
1/2 cup chicken stock
1 ½ cup whole milk
1 ½ lbs blanched green beans
8-10 shallots
Dan-O's Original Seasoning

DIRECTIONS

1. In a pan add butter, mushrooms, Thyme and saute until tender
2. Add minced garlic, cook 1 minute
3. Season generously with Dan-O's
4. Add flour and coat mushrooms
5. Add madeira and chicken stock
6. Add milk and bring to a boil over medium heat
7. Turn down to low and cook out flour flavor (5-7 minutes)
8. Add blanched green beans and mix
9. Add to a baking dish and bake 375°F for 25 minutes
10. Top with fried crispy shallots

Crispy Fried Shallots:


1. Thinly slice your shallots crosswise into rings on a mandoline slicer.
2. Place the shallots in a medium saucepan, and cover with about 1 ¼ cup of neutral oil to submerge. Set over medium-low heat and cook, stirring often with a fork to separate the rings.
3. Once the shallots are golden brown, about 20-25 minutes, use a spider strainer to remove them and transfer to a paper towel.
4. Season generously with Dan-O's Original while still hot. Enjoy!




PANCETTA BREAD PUDDING

Recipe by Coca Cola



 8 servings

 65 minutes

INGREDIENTS

- 1 lb. baguette or sourdough bread
- 1 cup Coca-Cola
- 3 oz pancetta, diced
- 1/2 cup dry white wine
- 6 large eggs
- 2 1/4 cups half and half
- 2 teaspoons salt
- 1 teaspoon white pepper
- 1 1/4 cups Gruyere cheese, shredded
- 1 1/4 cups swiss cheese, shredded
- 1/3 cup cranberries
- 1/4 cup fresh rosemary
- 1/4 cup fresh thyme

DIRECTIONS

1. Pre heat the oven to 350 °F.
2. Cut the bread into 1 1/2 inch cubes. If your bread is very fresh, put the cubes on a sheet pan and place in a 200-degree oven while you prep the other ingredients.
3. In a skillet over medium-high heat add in the pancetta.
4. Add the Coca-Cola, simmer until reduced to about 2 tbsp.
5. In a large bowl, add the eggs and half and half and whisk. Add the cheese, pancetta mixture, cranberries and salt and pepper. Stir to combine.
6. Add the bread and stir until thoroughly coated with the custard.
7. Grease a 9 x 13 inch casserole and pour the bread and custard mixture in.
8. Bake for 40 minutes until golden brown.
9. Garnish with rosemary and thyme and serve.

COZY SANTA MOCKTAIL

Recipe by Coca Cola



1 serving

🕒 10 minutes

INGREDIENTS

Vanilla Bean Ginger Syrup

1 cup sugar

3/4 cup water

1/2 cup ginger peeled, sliced into

1/8" circles

1 tsp vanilla bean paste

Mocktail

4 oz Coca-Cola

1 oz espresso

1-2 oz vanilla bean ginger syrup

1-2 oz spiced gingerbread

coconut cream

DIRECTIONS

To make the Vanilla Bean Ginger Syrup.

1. Heat the water and sugar in a pan to simmer, stir until the sugar dissolves. Simmer for about 20 minutes. Rinse, peel and slice ginger into 1/8" circles. Place ginger into water sugar mixture along with 1 tsp vanilla bean paste. Stir.
2. Simmer for 15 more minutes. Remove from heat and let cool. Strain out the ginger solids. Transfer simple syrup to a jar.

To make the Mocktail.

- Fill your glass with ice. Add espresso, Coca-Cola and vanilla bean ginger syrup. Stir.
- Add spiced gingerbread coconut cream.
- Garnish with cinnamon stick





COCA-COLA® HAM

Recipe by Coca Cola



6 servings



3 hours

INGREDIENTS

1/2 ham (5 to 6 pounds)

1 cup packed brown
sugar

1 1/2 cups Coca-Cola

1 cup crushed pineapple
(optional)

DIRECTIONS

1. Wash ham thoroughly. Rub fat side with brown sugar.
2. Pour Coca-Cola over ham. Pour crushed pineapple over ham, if desired. Bake at 450°F for 3 hours.

