

Lumsden McCormick

HOLIDAY
COOKBOOK

2023

Embrace the joy of the holiday season with the warmth of your kitchen, where every dish becomes a celebration of festive flavors and cherished traditions.

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APPLE CIDER SPRITZ

RECIPE FROM: Izzy Folk, Administration

INGREDIENTS

3 oz. apple cider	1 pinch cinnamon
3 oz. prosecco	Apple slices and cinnamon stick, to garnish
1 oz. spiced honey liqueur	
Ice	

DIRECTIONS

In a large wine glass, combine apple cider, spiced honey liqueur, and cinnamon. Stir to distribute spice.

Fill glass with ice and add garnish with apple and cinnamon stick. Top off with prosecco.

APPLE PEAR TART

RECIPE FROM: Maria Gambacorta, Marketing

INGREDIENTS

2 sheets chilled pie crust
2 tbsp. apricot marmalade or preserves

FILLING

3 cups thinly sliced fresh pears	2 tsp. flour
3 cups thinly sliced apples	1 tsp. cinnamon
1/3 cup sugar	1 tsp. ground ginger
1/4 cup brown sugar	

OPTIONAL

1/4 cup chopped walnuts
1/4 cup dried cherries

DIRECTIONS

Preheat oven to 425°F. Line cookie sheet with parchment paper. Roll out pie crusts overlapping the middle of the crusts (square or circle), then place it on the parchment paper.

Spread the marmalade on the center of pie crust. In large bowl, combine the filling ingredients and mix. Spoon filling evenly onto crust, spreading to within 2 inches of edges. Fold over the edges to the center of the crust.

Bake for 10 minutes. Reduce oven temperature to 350°F and bake for additional 20 to 30 minutes or until edges are deep golden brown and fruit is tender.

APPLE PIE

RECIPE FROM: Claire McNamara, Financial Services

INGREDIENTS

CRUST

This pie uses the crust recipe on page 12

FILLING

8 cups peeled, sliced apples	1 tsp. cinnamon
2 tbsp. lemon juice	1/4 tsp. nutmeg
3/4 cup granulated sugar	1/4 tsp. allspice
2 tbsp. unbleached all-purpose flour	1/4 cup boiled cider or apple juice concentrate
2 tbsp. cornstarch	2 tsp. vanilla extract
1/4 tsp. salt	
2 tbsp. butter, diced in small pieces	

DIRECTIONS

Preheat oven to 425°F.

Combine the sliced apples and lemon juice in a large mixing bowl. In a small mixing bowl, whisk together the sugar, flour, cornstarch, salt, and spices. Sprinkle the mixture over the apples and stir to coat. Stir in the boiled cider (or apple juice concentrate) and vanilla extract.

To assemble the pie, roll a disc of pastry dough into a 13 inch circle. Transfer it to a prepared pie pan, and trim the edges so they wrap around the rim of the pan by an inch all the way around. Spoon filling into the pan, dotting the top with the sliced butter.

APPLE PIE

RECIPE FROM: Claire McNamara, Financial Services

DIRECTIONS (cont.)

Roll remaining pastry into an 11 inch circle. Carefully place the pastry over the apples. Bring the overhanging bottom crust up and over the top pie crust, pinching to seal the two and making a decorative crimp. Prick all over with a fork or cut decorative vent holes to allow steam to escape, or weave a lattice.

For crunch and shine, brush the top crust with milk (or an egg white beaten with 1 tbsp. of water), and sprinkle with coarse sparkling sugar. Place the pie in the refrigerator for 10 minutes to firm up.

Place pie on a parchment-lined baking sheet and bake for 20 minutes, then reduce oven temperature to 375°F and bake for 40 additional minutes until you see filling bubbling in the pie. Check the pie after half an hour of baking time, and cover the edges with foil to keep them from browning too quickly if necessary. When the pie is done (bubbling vigorously), remove it from the oven. Allow it to cool completely before slicing. Leftovers can be lightly covered at room temperature for several days, or frozen for longer storage.

Baked Brie

RECIPE FROM: Kelly Mandell-Klumpp, Brisbane Consulting

INGREDIENTS

8 oz. brie wheel	1 pinch cinnamon
1/2 cup chopped pecans or walnuts	1 pinch nutmeg
1/4 cup dried cranberries	1 pinch clove
2 tbsp. brown sugar	1 pinch salt
1 tbsp. butter	
1/4 cup packed brown sugar	

DIRECTIONS

Preheat oven to 350°F.

Place brie in a round bakeware dish with some room around the edges. Score the top in a grid pattern and sprinkle with 2 tbsp. brown sugar. Bake for 15 minutes.

While baking, heat 1/4 cup brown sugar in medium saucepan, with butter and spices. Bring to a boil then reduce to simmer, stirring on occasion for a minute or two. Gently stir in pecans and cranberries before pouring over brie. Optionally top with orange zest or zested sugar. Serve with sliced bread (baguette or crostini).



CHOCOLATE TOFFEE CRACKERS

RECIPE FROM: Grace Hausladen, Tax

INGREDIENTS

1 sleeve saltine crackers, layered on a foil-lined 9x13 baking sheet
1 cup chocolate chips

TOFFEE

3/4 cup brown sugar
1 cup butter
1/4 tsp. baking soda

DIRECTIONS

Heat oven to 400°F.

Combine sugar and butter in a heavy bottomed saucepan. Heat, stirring constantly. Once boiling, stir for three more minutes. Remove from heat and add 1/4 tsp. baking soda, stirring well.

Pour toffee mixture over crackers and spread evenly with a knife. Bake for five minutes.

After baking, rearrange crackers to ensure all are flat and evenly covered with toffee.

Sprinkle with chocolate chips, melt, spread, and let cool before serving.

CINNAMON ORANGE CRANBERRY SAUCE

RECIPE FROM: Isabella Newman, Tax

INGREDIENTS

1 medium navel orange, seeds removed, chopped
1 lb. cranberries (fresh or frozen)
1 cup sugar
2 tbsp. unsalted butter
1/2 stick butter
garlic powder
dried parsley
ground sage

DIRECTIONS

Place orange in a large saucepan and pour in cold water to come 1 inch up sides of pan. Bring to a boil, then remove immediately from heat and drain orange in a mesh sieve or colander. Rinse under cold water; return to saucepan. Add cranberries, sugar, butter, cinnamon, allspice, and salt and bring to a boil, stirring to dissolve sugar.

Cook, stirring often and reducing heat as needed to avoid scorching, until cranberries burst, juices are syrupy, and pan is visible when a wooden spoon is dragged across the bottom, 12-15 minutes. Let cool.

Sauce can be made one week ahead. Cover and chill.

FAMOUS LASAGNA

RECIPE FROM: Kim Hanaka, Administration

INGREDIENTS

1 lb. ground beef
3 large cans tomato sauce
1 small can tomato paste
1 package lasagna noodles
1 large container ricotta cheese
1 egg
Parsley flakes
Mozzarella cheese
Grated cheese

DIRECTIONS

Preheat oven to 350°F.

Brown ground beef in a skillet and drain. Combine browned meat, tomato sauce, and tomato paste in a large saucepan. Add salt, garlic, onion (or other preferred spices) and simmer for about 1 hour.

Prepare and boil your lasagna noodles according to the instructions on the box. Mix ricotta cheese, 1 egg, and parsley flakes in a bowl.

Using a deep baking dish, start your first layer with sauce, layer lasagna noodles, and then spread the ricotta cheese mixture, finishing by sprinkling mozzarella and grated cheese. Repeat this three more times or until you run out of lasagna noodles. Bake at 350°F for 1 hour. Sprinkle mozzarella cheese on top and bake 15 more minutes; cool and serve.

HOMEMADE PIE CRUST



RECIPE FROM: Claire McNamara, Financial Services

INGREDIENTS

12 oz. all-purpose flour
1/2 tsp. salt
1 cup unsalted butter, frozen, cut into
tablespoon sized pieces

7 tbsp. ice water
1 tbsp. cider vinegar

DIRECTIONS

Combine flour, butter, and salt in a food processor with a metal blade. Pulse until the mixture resembles coarse crumbs, about 10 (1 second) pulses.

Stir ice water and vinegar in a small bowl. Pour half of the ice water mixture into the flour mixture; pulse to combine, about 3 (1 second) pulses. Pour in the remaining ice water mixture, pulsing until the mixture starts to come together, about 8 (1 second) pulses.

Turn dough out onto wooden surface, patting it into a circle and then dividing it in half. Form each half into a disc, about 5 inches wide. Wrap each disc in plastic wrap and refrigerate for at least 30 minutes until ready to use.



ROASTED BUTTERNUT SQUASH SALAD

RECIPE FROM: Maria Gambacorta, Marketing

INGREDIENTS

2 lbs. butternut squash, peeled and
cubed
1/4 cup olive oil
2 tbsp. maple syrup (optional)

1/2 tsp. salt
1/2 tsp. black pepper

SALAD

3 oz. arugula
8 oz. mixed greens
2 large apples, cubed (honeycrisp, fuji,
or gala)

1 cup walnuts
1 cup dried cranberries
1/2 cup goat cheese crumbles

DIRECTIONS

Preheat oven to 400°F.

Add butternut squash to a bowl, and drizzle oil, maple syrup, salt, and pepper on top. Toss to combine, coating the squash. Arrange squash in a single layer on a baking sheet.

Bake for 30 minutes, or until squash is tender and fragrant, stirring twice. Remove from the oven, and set aside to cool.

Mix salad, adding in the roasted squash. In a large bowl, add the arugula, mixed greens, apples, roasted butternut squash, nuts, goat cheese, and cranberries. Pour balsamic vinaigrette dressing on top. Toss to combine.



STUFFED HOT PEPPERS

RECIPE FROM: Kim Hanaka, Administration

INGREDIENTS

8 hot peppers	Sliced bread
8 oz. cream cheese	Marinara sauce
1 8 oz. bag sharp cheddar cheese	Chili powder
1 bag bread crumbs	

DIRECTIONS

Preheat oven to 350°F.

Spray a cookie sheet with non-stick cooking spray. Clean and slice hot peppers in half.

Mix cream cheese and sharp cheddar cheese and sprinkle chili powder to your liking.

Sprinkle bread crumbs on wax paper and dip each pepper on top in the bread crumbs.

Bake at 350°F for about 35-40 minutes. Serve with marinara sauce and sliced bread on the side.



THANKSGIVING SLIDERS

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

1 package hawaiian rolls	1/2 stick butter
1 can cranberry sauce	Garlic powder
1 gravy mix packet (or homemade gravy)	Dried parsley
1/2 -1 pound sliced roast or deli turkey	Ground sage
1/2 pound sliced provolone cheese	

DIRECTIONS

Preheat oven to 350°F.

Slice the hawaiian rolls in half to make slider buns. Spread the cranberry sauce on the bottom half of the roll. Next put a layer of turkey over the cranberry sauce. Layer the cheese on top. Pour the gravy over the cheese. Place the top half of the buns on top. Score or poke holes in the top of each bun.

Melt the butter in the microwave for 20 seconds, then stir until melted completely. Add garlic, parsley, and sage to taste (about 1 teaspoon each). Pour the butter mixture over the top of the rolls.

Bake for 10 minutes or until browned and cheese is melted. Cut into individual sliders and eat or share. Stuffing, mashed potatoes, or corn can also be added.



TOURTIÈRE

RECIPE FROM: Christine Proulx Grzyb, Marketing

INGREDIENTS

CRUST

3 cups all-purpose flour
2 sticks unsalted butter, sliced, frozen
1 tsp. kosher salt
7 tbsp. ice water, or as needed
2 tsp. distilled white vinegar

SPICE BLEND

2 tsp. kosher salt
1 tsp. freshly ground black pepper
1 tsp. dried thyme
1/2 tsp. dried sage
1/2 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. freshly grated nutmeg
1/4 tsp. allspice
1/4 tsp. ground mustard
1 pinch cayenne pepper

FILLING

1 large russet potato, peeled, quartered
1 tsp. kosher salt
1 tbsp. butter
1 large onion, finely chopped
1 pinch salt
1/2 cup finely diced celery
4 cloves garlic, crushed
1 lb. ground pork
1 lb. ground beef
1 cup potato cooking water (as needed)

EGG WASH

1 large egg
1 tbsp. water

TOURTIÈRE

RECIPE FROM: Christine Proulx Grzyb, Marketing

DIRECTIONS

Preheat oven to 375°F.

To make the crust: Place flour, frozen butter, and salt into the bowl of a food processor. Pulse on and off until butter breaks down to pea size, about 30 seconds. Stir together cold water and vinegar; drizzle over flour mixture. Pulse on and off until mixture is crumbly and holds together when pinched, about 10 seconds. Drizzle in more cold water if mixture is too dry.

Transfer mixture to a work surface. Press together until it forms a ball. Flatten to a disc, wrap in plastic wrap, and refrigerate until chilled, about 1 hour.

To make the spice blend: Mix together salt, black pepper, thyme, sage, cinnamon, ginger, nutmeg, allspice, mustard, clove, and cayenne in a small bowl; set aside.

To make the filling: Place potatoes and 1 teaspoon kosher salt in a saucepan; cover with cold water. Bring to a boil, reduce heat, and simmer until tender, 10-15 minutes. Use a slotted spoon to transfer potatoes to a bowl, reserving potato cooking water in the saucepan. Mash potatoes with a potato masher until smooth; set aside.

Melt butter in a skillet over medium heat. Add chopped onion and a pinch of salt. Cook and stir until onions turn golden, 10-15 minutes. Stir celery, garlic, and spice blend into the skillet with onions. Stir until onion mixture is evenly coated with spices, about 30 seconds.

Recipe continued on next page >>>

TOURTIÈRE

RECIPE FROM: Christine Proulx Grzyb, Marketing

DIRECTIONS (cont.)

Add ground pork, ground beef, and about 3/4 cup potato cooking water to the skillet. Cook, stirring occasionally, until meat is brown and tender and most of the liquid has evaporated, about 45 minutes. Stir in mashed potatoes, turn off heat, and let cool to room temperature.

Divide chilled dough into 2 pieces, one just slightly larger than the other. Roll the larger piece out on a lightly floured work surface into a 12-inch circle. Place in a 9-inch deep-dish pie plate. Roll top crust out into an 11-inch circle; set aside.

Fill bottom crust with meat mixture; smooth out the surface.

Whisk together egg and water in a small bowl to make an egg wash. Brush egg wash over the edges of the bottom crust. Cover with top crust; press lightly around the edges to seal. Trim excess dough and crimp the edges. Cut small slits in the top crust to allow steam to escape. Brush entire surface of pie with egg wash.

Bake in the preheated oven until crust is well browned, about 1 hour. Let cool to almost room temperature before serving.

WHITE WINE CHICKEN STEW

RECIPE FROM: Emile Wuerch, Tax Department

INGREDIENTS

1 tbsp. olive oil	1 tsp. salt, more to taste
1 1/2 lbs. boneless skinless chicken thighs, cut into 1 inch pieces	Freshly ground black pepper, to taste
2 cups chicken broth	6 garlic cloves, minced
1/2 cup dry white wine	1 large yellow onion, cut into chunks
1 tbsp. Worcestershire sauce	3 large carrots, peeled and sliced
1 tsp. balsamic vinegar	1 lb. Yukon gold potatoes, diced
2 tsp. chopped fresh rosemary	1/4 cup all-purpose flour
2 tsp. chopped fresh thyme	1/2 cup unsweetened almond milk*
1/2 tsp. dried oregano	2/3 frozen peas

DIRECTIONS

Add 1 tablespoon olive oil to a large skillet and place over high heat. Add chicken pieces and generously season with salt and pepper, brown the meat so that you give the meat room for a nice sear. This should take about 5-6 minutes. You do not need to cook all the way through, we just want these nice and browned. Transfer to a large 6 or 8-quart slow cooker.

Next add the following to the slow cooker with the chicken: chicken broth, dry white wine, worcestershire sauce, balsamic vinegar, thyme, rosemary, dried oregano and salt and pepper. Stir together with the chicken until combined, then add in garlic, onion chunks, carrots and diced potatoes. Cover and cook on low for 7-8 hours or on high for 4-5 hours.

* Heavy cream or regular milk can be substituted

Recipe continued on next page >>>

WHITE WINE CHICKEN STEW

RECIPE FROM: Emile Wuerch, Tax Department

DIRECTIONS (cont.)

Next, remove 1/2 cup of chicken broth from the slow cooker and transfer to a medium bowl, then stir in 1/2 cup of milk and whisk in 1/4 cup flour until there aren't any lumps remaining.

Add mixture back to the slow cooker and stir to combine. Stir in frozen peas and cook uncovered on HIGH for 15-20 more minutes until chicken stew thickens up a bit. Taste and season with more salt and pepper, if necessary.

Serve immediately with fresh thyme, toasted french bread, cornbread, crackers, or even buttermilk biscuits. Serves 4.



HAPPY HOLIDAYS

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