

THE KENSINGTON AND  
ANNA MARIA FAMILY

*Presents*

# Holiday Recipe's







WE SEND YOU

# *Warmest Wishes*

FROM OUR FAMILIES TO YOURS

WE DEDICATE THIS BOOK TO  
ALL OF OUR CAMPUS  
FAMILIES AND FRIENDS.

WE HOPE YOU ENJOY THESE  
RECIPE'S SHARED BY STAFF,  
FRIENDS, AND FAMILIES OF  
OUR RESIDENT'S.

2023





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# Breakfast





# **Sausage Breakfast Casserole**

**By: The Slavin Family**

## **Ingredients**

**1lb raw, ground breakfast sausage**

**12 eggs**

**1tsp. salt**

**1/2 tsp pepper**

**1/2 tsp cayenne pepper**

**1c. whipping cream**

**16oz. shredded cheddar cheese, divided**

**1/2c green onion**

**1lb thawed hashbrowns**

**2tbsp melted butter**

Heat oven to 350 degrees

brown sausage in skillet over medium heat

in a large bowl, whisk eggs, salt, pepper, cayenne, and whipping cream until combined.

add browned crumbled sausage, 3/4 of cheese, green onion, an hashbrowns to egg mixture. Mix until fully combined

spread butter into 9X13 baking dish and top with remaining cheese.

Bake 40 minutes uncovered. Cover with foil and bake an additional 15 minutes. Serves 12

Enjoy!



# **Sausage Gravy**

**By: The Santa Maria Family**

## Ingredients

1lb Bob Evans breakfast sausage, ground

5 Tbsp Flour

2 tsp Black Pepper

1-1/2 cups of milk

Cook sausage in a skillet over medium heat until it begins to turn golden in color.

Add flour to skillet and stir until combined with sausage turning slightly brown. Add pepper, and slowly add milk and stir until thickened.

Serve over Biscuits.

you may add more pepper if you like your gravy to have more of a kick!

Enjoy!



# Spinach & Prosciutto Frittata

By: The Santa Maria Family

## Ingredients

4 oz. prosciutto, roughly chopped  
1 tablespoon olive oil  
1 pint cherry tomatoes  
2 garlic cloves, minced  
3 cups baby spinach  
2 tablespoons shredded parmesan  
10 eggs  
1/2 cup 2% Milk (you could sub with any kind of milk)  
1 teaspoon thyme

Preheat oven to 350°F.

In a large bowl, whisk together eggs, milk and thyme.

Heat a medium size oven safe skillet to medium heat.

Add prosciutto to the pan and cook until slightly crispy and browned, approximately 3-4 minutes.

Remove prosciutto from the pan and add 1 tablespoon of olive oil. Add cherry tomatoes and saute for 3-4 minutes.

Next add garlic and saute for 30 seconds. Immediately add spinach and cook until just wilted, stirring the entire time.

Then add parmesan cheese and cooked prosciutto to pan, stir to mix and cover with the egg mixture.

Let egg mixture sit on a medium low burner for 4 minutes. (do not touch)

After 4 minutes, transfer pan to the oven and bake for 10-12 minutes or until the frittata has set. (the eggs don't wiggle when you shake the pan)

Garnish with more parmesan cheese and serve!



# *Appetizer's & Sides*



# Crunchy Potato Latkes

**By: The McFarland Family**

## Ingredients

4 medium white or red potatoes (about 4 cup pieces)

1 medium onion

2 tsp salt

2 eggs

2Tbsp flour

1/2 cup oil for frying

1: Peel potatoes, and cut into large pieces

2: shred potatoes in processor, remove,  
drain excess liquid

3: process onion, salt, eggs, and flour.  
Blend for a few seconds. Pour batter into  
bowl.

4: Heat 2Tbsp oil in frying pan, spoon  
tablespoonfuls of batter into oil.

5: Fry on one side until brown around  
edges then flip.

6: Drain on paper towel

Serves 3-4

Enjoy!



# Spicy Sausage Wonton Cups

## By: The Reed Family

### Ingredients

1lb Bob Evans Spicy ground sausage  
3 Jalapenos (Diced small)  
1 lb Cream Cheese (softened)  
1/2 lb Shredded Cheddar Cheese  
1/2 lb Shredded Pepper Jack Cheese  
Pinch of Salt  
Pinch of Black Pepper  
1-2 Tbsp Crushed red pepper  
1 Pkg Wonton wrappers

Begin Frying sausage over medium heat stirring occasionally to be sure it is crumbled into small/medium pieces, Add your Crushed red pepper to sausage. while sausage is cooking dice jalapenos into small pieces, set aside.

in a mixing bowl add your cream cheese, jalapenos, shredded cheeses, and salt and pepper.

Drain grease from pan and immediately add to mixing bowl. mix all ingredients until combined.

In a mini muffin baking sheet tuck in one wonton wrapper per spot. Add a spoon of filling to each wonton cup and bake at 350 until wontons are golden in color.

Enjoy!

# Meatballs

**By: The Ravencraft Family**

## Ingredients

4 lbs chopped beef  
8 slices white bread (crust removed)  
1/2 c. seasoned bread crumbs  
1 c. pecorino/romano grated cheese  
2 extra large eggs  
1 1/2 c. warm water  
garlic granules, salt, pepper to taste

Combine in a large bowl and mix with a fork. When combined add a splash of milk and mix well.

Roll into balls and place on a prepared (brushed with olive oil) cookie sheet.

Bake at 375 degrees.

Enjoy!

# **Jiff Corn Bake**

**By: Sherrie Chronister**

## Ingredients

1 can whole kernel corn

1 can cream corn

1 pkg jiffy cornbread mix

1 egg

1 (8oz) container sour cream

1 stick of butter

Mix all first 5 ingredients together and pour into 8x12 baking dish. cube butter on top and bake at 350 for 30 minutes until golden brown.

Enjoy!



# Fried Tomato & cream Cheese Sandwich

**By: The Santa Maria Family**

## Ingredients

2 Large Beefsteak tomatoes

1/2-1 lb cream cheese

1 Tbsp Fresh Parsley

1 Tbsp Fresh Rosemary

1 Tbsp Fresh Basil

1tsp Garlic (optional)

Salt and Pepper to taste

Seasoned Bread Crumbs

Flour

Eggs

Olive Oil for frying

Slice tomato end off, leaving 1/2 an inch make another cut, not all the way through, leaving another 1/2 an inch cut all way way through. You should end up with a butterfly tomato.

Mix herbs and spices into softened cream cheese until fully combined.

Spread mixture in the middle of your tomato slices making a sandwich.

Coat the tomato in flour, then egg, then bread crumbs  
Fry in olive oil over medium heat until golden brown on both sides.

Enjoy!

*Dinner*



# Bacon wrapped meatloaf with BBQ sauce glaze

**By: The Ruffing Family**

Ingredients:

- 4 strips lean bacon
- 2 T brown sugar (optional)
- 1 lb. lean ground beef
- ½ lb. ground pork
- 1 medium onion finely chopped
- 1 red bell pepper, or orange, finely chopped
- 2/3 c. fine dry breadcrumbs
- 1/3 c. parmesan cheese, freshly grated
- 1/3 c. evaporated milk or whole milk
- 1 large egg slightly beaten
- 1 t. Cajun seasoning
- 1 t. Worcestershire sauce
- ½ t. kosher salt

Preheat oven to 350F. gather ingredients. Line a rimmed baking pan with foil; lightly oil the foil or spray with nonstick cooking spray.

Cut bacon strips in half crosswise and coat with brown sugar. Arrange the bacon on foil line rimmed baking sheet and bake of 15-20 minutes or until almost crisp. Remove the bacon from the oven and let it cool.

In large bowl, combine remaining ingredients except BBQ sauce. Put mixture in foil lined baking pan and shape into a loaf. Spread BBQ sauce over the loaf and arrange bacon strips over the top

Bake meatloaf until the bacon is crispy and loaf is firm, about 1 hour to 1 hour 10 minutes. If unsure, check the loaf with an instant read food thermometer inserted into the center of the loaf. The minimum safe temperature for ground meat is 160F/71C. Let stand for 10 minutes before slicing or moving to a serving platter.

\*\*Can also bake mixture in lightly greased muffin cups. Brush BBQ sauce over the top of each meatloaf muffin and place a small piece of bacon on each one. Bake for about 30 minutes.



# Tater Tot Casserole

**By: The Ruffing Family**

Ingredients:

1 lb. lean ground beef (the leaner the better)

½ onion, diced

2 cloves garlic, minced

1 T Worcestershire Sauce

15 oz can green beans, drained or fresh green beans

10.75 oz can condensed cream of mushroom soup

2 c. shredded cheddar cheese

2 c. frozen tater tots

Salt and pepper to taste

Preheat oven to 375F. lightly grease an 8- or 9-inch baking dish with cooking spray and set aside. Brown ground beef in a large skillet over medium high heat. Drain excess fat. Add onions to the skillet and sauté for 4-5 minutes until translucent. Add the garlic and cook, stirring frequently, for an additional minute.

Stir in Worcestershire sauce and season with salt and pepper to taste. Transfer ground beef mixture to the prepared baking dish and spread evenly. Top with cream of mushroom soup, followed by green beans, followed by cheddar cheese. Make sure to season the green layer. Finally, top with tater tots.

Bake for 35 to 49 minutes or until tater tots are golden brown and cheese is melted.

# Mississippi Roast

**By: The Webster Family**

Crockpot, SUPER EASY, always a hit!

Chuck Roast in Crockpot  
Hidden Valley Ranch Dressing Mix Package  
McCormick Au Jus Mix Package  
Stick of Butter  
5 Pepperoncini Peppers

Place roast in crockpot, sprinkle ranch dressing & Au Jus over roast. Place stick of butter on top of the roast, spread the peppers around the side. DO NOT ADD WATER.

Cook on low for 7-8 hours  
Goes nice with baked potatoes topped with the crockpot Au Jus, sour cream, and parsley or chives.

# **Sicilian Rigatoni**

## **Country Style**

**By: The Ravencraft Family**

Ingredients:

1 can chicken broth  
1lb. sausage out of casing  
1 lg onion  
6 cloves garlic  
2 lg cans cannellini beans

Sauté garlic and onion, add sausage and continue cooking until well done. Meanwhile mix chicken broth and 1 can of beans in a blender. After blended, stir into sausage and also the other can of beans. Cook rigatoni according to package. Mix all together



# Stuffed Peppers

By: The Wujnovich Family

Ingredients:

Split 4 peppers in half

2lbs. ground meat

2 c. of cooked rice

1 egg

Ketchup

Worcestershire Sauce

Onion Salt

Garlic Salt

Stuff peppers layer them in casserole

Add one can diced tomatoes

One can tomato sauce

Optional: add bacon roux (mix bacon grease with 1 T flour add to sauce)

Bake 1 ½ hours at 350

# Chicken & Biscuits

**By: The Wujnovich Family**

Ingredients:

1-2 Chicken breasts

32 oz chicken broth

1 can cream celery

½ cup of half and half

1 bag mixed veggies

Sprinkle of chicken bullion

Combine first 6 ingredients, (excluding biscuits)  
and bring to boil

After it boils and chicken is cooked. Remove  
chicken. Cut up 1 can of biscuits into 6 pieces each  
and add to liquid mixture.

After the biscuits cook, add cooked chicken (chop  
up left over chicken)

Add about 1 ½ cups of water as it cooks, because  
the biscuits soak up the broth

# Ham Loaf

**By: The Heston Family**

Ingredients:

2 c. ground ham

1 c. cracker crumbs (or 3 pcs. of  
broken bread)

1 c. ground pork

$\frac{3}{4}$  c. milk

1 egg

Mix all ingredients and form a loaf

$\frac{1}{2}$  c. vinegar

1 c. brown sugar

$\frac{1}{4}$  c. water

2 Tbsp. mustard

Cook to form a sauce. Pour over loaf and  
bake at 350 degrees for 2 hours  
(Baste loaf every 15 minutes during the last  
hour of baking)

# Dirty Spaghetti

**By: The Reed Family**

Ingredients

1 lb ground beef

1 large onion

salt, pepper, and garlic  
powder to taste

Chop onion into medium pieces.

Sautee ground beef and onion in pan  
until fully cooked, add seasonings and  
stir.

Do not drain grease.

Cook your desired pasta. Once cooked  
mix in your beef and onions.

Enjoy!



# Desserts



# Carrot Cake

**By: The Ravencraft Family**

Ingredients:

2 c. sugar

3-4 oz. jars of strained baby food carrots

4 eggs

3 c. flour

1 ½ c. vegetable oil

2 tsp. baking powder

2 tsp. cinnamon

1 c. walnuts

Cream Cheese Icing:

8 oz. cream cheese

1 box confectioners' sugar

1 stick butter

Vanilla

Mix with electric beater

Mix sugar, oil, eggs, carrots. Add dry ingredients and mix well.

# **Struffoli**

## **(Honey balls)**

**By: The Ravencraft Family**

Ingredients:

12 c. flour

1 dozen eggs

1lb. melted butter

3 ½ c. sugar

6 tsp. baking powder

2 tsp. vanilla

Mix all together and knead. Roll out into a small rope and cut in small pieces. Fry in deep fryer. Heat honey and cover the balls after they are cooled

# Italian Cookies

**By: The Wujnovich Family**

Ingredients:

6c.flour

3 sticks butter

2c. powdered sugar

3T baking powder

6 eggs

1T anise, vanilla, or almond extract

Mix powdered sugar and butter until smooth. In separate bowl, mix flavoring w/ eggs. Add to butter mixture. Next add dry ingredients a little at a time. (if eggs are large, you may have to add a little more flour)

Dough should be soft- not sticky  
Roll into quarter size balls. Place on greased baking sheet/ or parchment papered. Bake at 350 for 10-12 minutes



# *Thank You*

*Thank you to all of our families for contributing to this cookbook. We hope these recipes bring you comfort and warmth during the holiday seasons.*

*We send all of you best wishes.*

*Happy Holidays*

*Love, The Kensington and  
Anna Maria Family*

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ANNA MARIA FAMILY

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