

A COLLECTION OF JSG FAMILY FAVORITE RECIPES



NOVEMBER 2017

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APPETIZERS

Grandma's Garlic Dip

From the kitchen of Pamela Rose, Collections Analyst - JSG Westmont

Knorr Spinach Dip

From the kitchen of Patrice MacMillan, JSG Marketing Manager

Lasagna Dip

From the kitchen of Mike Muglia, Account Executive - JSG Spokane

Santa's Belly Warmer

From the kitchen of Mike Muglia, Account Executive - JSG Spokane

Spinach Stuffed Mushrooms

From the kitchen of Debra Silva, Cash Application Specialist - JSG Westmont



FROM THE KITCHEN OF: PAMELA ROSE
COLLECTIONS ANALYST - JSG WESTMONT

GRANDMA'S GARLIC DIP

INGREDIENTS

2 – 8 oz. Philadelphia Cream Cheese

6 tablespoons milk

2 tablespoons mayonnaise

2 teaspoons Worcestershire sauce

4 teaspoons lemon juice

2 teaspoons mustard w/horseradish

1 teaspoon paprika

1 ½ - 2 teaspoons garlic powder (to taste)

INSTRUCTIONS

Mix together until smooth.

Refrigerate until ready to use.

MY GRANDMA FOUND THIS RECIPE ON A PHILADELPHIA CREAM CHEESE PACKAGE MANY YEARS AGO AND ONLY SERVED IT AT THE HOLIDAYS. IT HAS BEEN PASSED DOWN TO ALL THE GENERATIONS OF OUR FAMILY AND I HAVEN'T MET ANYONE THAT HAS HEARD OF THIS RECIPE





FROM THE KITCHEN OF: PATRICE MACMILLAN
JSG MARKETING MANAGER

KNORR SPINACH DIP

INGREDIENTS

1 box (10 oz) frozen chopped spinach, cooked, cooled, and squeezed dry

1 container (16 oz) sour cream

1 cup mayonnaise

1 package Knorr® Vegetable recipe mix

1 can (8 oz) water chestnuts, drained and chopped

3 green onions, chopped

"THIS IS THE EASIEST AND MOST IN-DEMAND RECIPE I MAKE. MY FRIENDS REQUEST IT EVERY TIME WE GET TOGETHER AND WE MAKE IT AS AN APPETIZER FOR ALMOST EVERY FAMILY HOLIDAY!"

INSTRUCTIONS

The Knorr vegetable mix comes in a dry packet, usually located in the soup or rice areas of your grocery store

Combine all ingredients and chill about 2 hours.

Serve with your favorite dippers to your favorite people.

We love to serve it with baguettes or crackers - although it would work great with carrots and celery or just about anything!

(To lighten it up, you can substitute sour cream for 1 container nonfat plain Greek yogurt)





FROM THE KITCHEN OF: MIKE MUGLIA
ACCOUNT EXECUTIVE - JSG SPOKANE

LASAGNA DIP

INGREDIENTS

3/4 lb. spicy or sweet Italian sausage

1/4 white onion, finely chopped

6 oz. cream cheese, softened

1/2 cup ricotta

2 cup shredded mozzarella

2 cloves garlic, minced

2 teaspoons Italian seasoning

kosher salt

freshly ground black pepper

chopped fresh parsley, for garnish

baguette, for serving

"LASAGNA... NATURE'S PERFECT FOOD.
(SOME ASSEMBLY REQUIRED.)"

- GARFIELD

INSTRUCTIONS

Preheat oven to 350°. In a large skillet over medium-high heat, add Italian sausage and onion and cook until golden and no longer pink, 10 minutes. Set aside.

In a large bowl, add cream cheese, ricotta, 1 1/2 cups mozzarella, cooked sausage, marinara, garlic, and Italian seasoning and season with salt and pepper. Stir until completely combined.

Transfer to a baking dish and sprinkle with remaining 1/2 cup mozzarella.

Bake until warm and bubbly, 20 minutes. (If you want the top to brown more, broil for 2 to 3 minutes after baking.)

Garnish with parsley and serve with baguette.





FROM THE KITCHEN OF: MIKE MUGLIA
ACCOUNT EXECUTIVE - JSG SPOKANE

SANTA'S BELLY WARMER

INGREDIENTS

1 cup apple cider

juice of 1/2 a lemon

2 envelopes unflavored gelatin

1 cup Fireball whisky

whipped cream, for garnish

cinnamon, for garnish

apple slices, for garnish

INSTRUCTIONS

In a small saucepan, add apple cider and lemon juice.

Sprinkle over gelatin and let bloom, about 5 minutes.

Place pan over medium heat and bring to a simmer, stirring to dissolve gelatin.

Stir in Fireball and remove from heat.

Pour into shot glasses and refrigerate until firm, about 2 hours.

Top with whipped cream, a sprinkle of cinnamon, and an apple slice.

OH THE WEATHER OUTSIDE IS FRIGHTFUL,
BUT THE FIREBALL IS SO DELIGHTFUL,
AND SINCE WE'VE NO PLACE TO GO,
LET IT FLOW!
LET IT FLOW!
LET IT FLOW!





FROM THE KITCHEN OF: DEBRA SILVA

CASH APPLICATION SPECIALIST - JSG WESTMONT

SPINACH STUFFED MUSHROOMS

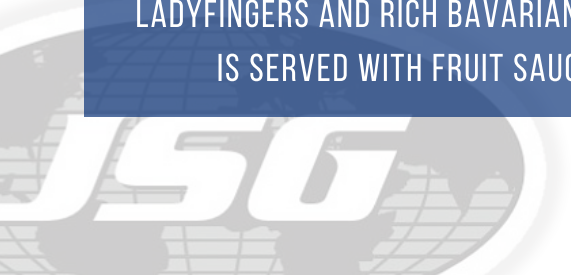
INGREDIENTS

- 2 tablespoons butter
- 5 slices of bacon
- 1 (10 oz) package of frozen chopped spinach
- 12 large mushrooms
- 3 tablespoons butter
- 2 tablespoons finely chopped onion
- 2 cloves of garlic, peeled and minced
- 3/8 cup heavy cream
- 1/4 cup grated parmesan cheese
- Salt and pepper to taste
- 2 tablespoons butter melted

INSTRUCTIONS

- Preheat oven to 400 degrees. Butter a 9x13 inch baking dish with 2 tablespoons of butter.
- Place bacon in deep skillet cooking over medium high heat until even brown. Drain, crumble, and set aside.
- Place frozen spinach in a medium saucepan with 1/4 cup water. Bring water to a boil, then reduce heat to medium and cook spinach covered for 10 minutes. Uncover and stir. Remove from heat and drain.
- Remove stems from mushrooms. Arrange caps in the baking dish. Finely chop stems.
- Melt 3 tablespoons of butter in a medium saucepan over medium heat, and mix in onion and garlic. Cook 5 minutes or until tender then mix in bacon, spinach, chopped mushroom stems, and heavy cream. Bring cream to a boil. Remove from heat and mix in Parmesan cheese, salt, and pepper.
- Stuff mushroom caps generously with mixture. Drizzle with 2 tablespoons melted butter. Bake in the preheated oven for 30 minutes until lightly browned.

CHARLOTTE'S ARE MOLDED DESSERTS. THE MOLD IS LINED WITH CAKE AND FILLED WITH FRUIT AND CUSTARD OR CREAM MIXED WITH GELATIN. CHARLOTTE RUSSE, MADE WITH LADYFINGERS AND RICH BAVARIAN CREAM, IS SERVED WITH FRUIT SAUCE.



MAIN COURSES

Bacon Wrapped Meatloaf

From the kitchen of Ken Heller, Account Executive - JSG Spokane

Beer Brined Turkey

From the kitchen of Dallas Williams, Account Executive - JSG Spokane

Breakfast Casserole

From the kitchen of Tracy Isakson, Banking Team Lead - JSG Spokane

Chicken & Gravy

From the kitchen of Kaitlyn Forman, HR Admin - JSG Westmont

Chicken & Rice Casserole

From the kitchen of Nick Mason, Technical Recruiter - JSG Westmont

Cornbread Stuffed & Fried Porkchops

From the kitchen of Patrice MacMillan, JSG Marketing Manager

Crescent Wrapped Chicken Parm

From the kitchen of Brent Davi, Technical Recruiter - JSG Westmont

Crockpot White Chicken Chili

From the kitchen of Jamie Nickos, Sr. Cash Application Specialist - JSG Westmont

Easy French Dip

From the kitchen of Jeremy Johnson, Account Executive - JSG Spokane

Homemade Turkey BBQ

From the kitchen of Patty Rhoads, JSG Safety/Risk Manager

One Pan Italian Sausage & Veggies

From the kitchen of Andrew Lopez, Recruiter - JSG Westmont

Pumpkin Soup

From the kitchen of Jeff Paarlberg, Branch Manager - JSG Jacksonville

Ranch Crockpot Pork Chops

From the kitchen of Chris Tankersley, Technical Recruiter - JSG Cameron

Sausage Butternut Squash Ravioli

From the kitchen of Donna Blodgett, Office Administrator - JSG Jacksonville

Slow Cooked Pork Carnitas

From the kitchen of Dave Wilson, Sr. Technical Recruiter - JSG Tampa

Stuffed Peppers

From the kitchen of Steve Sorenson, Business Development Manager - JSG Westmont

Swedish Meatballs

From the kitchen of Linnea Rummage, HR Generalist - JSG Westmont

Sweet Potato Sausage Casserole

From the kitchen of Ginger Nilsson, Sr. Technical Recruiter - JSG Jacksonville

Thanksgiving In A Blanket

From the kitchen of Diane Lacson, Sr. Recruiter - JSG Irvine

Toad In The Hole

From the kitchen of Paul Hopkins



FROM THE KITCHEN OF: KEN HELLER
ACCOUNT EXECUTIVE - JSG SPOKANE

BACON WRAPPED MEATLOAF

INGREDIENTS

1 lb ground beef, 80/20
1 green bell pepper
1/2 onion
1 clove garlic
2 eggs
1/2 cup almond flour
1/2 cup grated mozzarella (or cheddar)
1/4 cup powdered Parmesan cheese
1 tablespoon Worcestershire sauce
1 teaspoon salt
1 teaspoon ground black pepper
3 slices bacon
3 tablespoons reduced sugar ketchup
1 tablespoon bottled Italian salad dressing

"MY MOTTO IS: BACON ALWAYS
MAKES IT BETTER."
- ANNE BURRELL

INSTRUCTIONS

Preheat oven to 375 degrees.

Dice the green pepper, onion, and garlic.

Add to a large bowl with the ground beef, eggs, almond flour, mozzarella, Parmesan cheese, Worcestershire sauce, salt, and pepper. Use your hands to combine.

Shape mixture into a loaf and place in a 9x13 baking dish.

Cut the bacon slices in half and drape over the meatloaf.

Whisk together the ketchup and Italian dressing until combined. Spoon mixture over the bacon and spread to coat.

Bake for 25 minutes. Increase heat to 425 and bake an additional 20 minutes or until temperature reaches 160 degrees.

Let stand 10 minutes before slicing and serving.





FROM THE KITCHEN OF: DALLAS WILLIAMS

ACCOUNT EXECUTIVE - JSG SPOKANE

BEER BRINED TURKEY

INGREDIENTS

1 (12-14 lb) turkey

3 (12 oz) cans or bottles of dark beer or apple cider

4 quarts cold water

1-1/2 cup kosher or 3/4 cup table kosher salt or table salt

1 cup dark brown sugar

3 cloves garlic, smashed

1 tablespoon whole black peppercorns

1 onion, peeled and cut into quarters

4 sprigs each fresh rosemary, thyme, parsley, and sage

3 bay leaves

2 stalks celery, sliced into 2" pieces

1 apple, cut into wedges

As needed: vegetable oil

"PLAN AHEAD! THIS RECIPE REQUIRES
BRINING FOR AT LEAST 8 HOURS."

INSTRUCTIONS

Thaw the turkey, if frozen, 3 days before you plan to eat the bird. Remove the giblets, if any.

For the brine, in a large 5-gallon bucket or clean cooler, combine the beer, water, salt, and brown sugar and stir with a long-handled wooden spoon until the salt and sugar crystals are dissolved. Add the garlic and peppercorns.

Add the turkey. Keep it submerged with a heavy pot lid or resealable bags of ice. Refrigerate for at least 8 hours.

Remove the bird from the brine. Dry the turkey thoroughly, inside and out, with paper towels. Discard the brine.

Put the onion, herbs, bay leaves, celery, and apple in the main cavity and tie the legs together with butcher's twine. Fold the wings behind the bird's back. Oil the outside of the bird.

Put the turkey on a rack in a sturdy roasting pan. If you don't care to save the drippings, you can put the turkey directly on the grill grate.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350F and preheat, lid closed, for 10 to 15 minutes.

Put the roasting pan with the turkey on the grill grate and roast for 2-1/2 to 3 hours, or until a temperature probe inserted in the thickest part of the thigh reads 165F.

Let the turkey rest for 20 minutes before carving.





FROM THE KITCHEN OF: TRACY ISAKSON
BANKING TEAM LEAD - JSG SPOKANE

BREAKFAST CASSEROLE

INGREDIENTS

- 1 lb sausage
- 1 medium onion, diced
- 3 eggs
- 2/3 cup milk
- 1 can cream of celery soup
- 1 lb of Velveeta, melted
- 32 oz bag of tater tots

INSTRUCTIONS

- Preheat oven to 350 degrees.
- Brown sausage with diced onion, drain, & set aside.
- Melt Velveeta in a pan on stove on low/med heat, mixing often to prevent burning.
- When Velveeta is melted, mix in a can of cream of celery soup and heat for 2 min on low.
- Combine Sausage and Velveeta mixture along with egg and milk together in pan and mix thoroughly.
- Grease 9x13" dish.
- Cover bottom with a layer of halved tater tots (cut in half after they have defrosted a little, but not completely).
- Pour sauce/cheese/sausage mixture over halved tater tots.
- Bake uncovered at 350 degrees for 30-40min.

PERFECT FOR CHRISTMAS MORNING!

Serves 4-6 people





FROM THE KITCHEN OF: KAITLYN GORMAN
HR ADMIN - JSG WESTMONT

CHICKEN & GRAVY

INGREDIENTS

- 2 lbs skinless chicken breast
- 2 cups (16 oz) chicken broth
- 2 packets of chicken gravy mix

INSTRUCTIONS

- Place chicken breasts in the crockpot. Pour in the chicken broth, cover and cook on high for about 3 - 4 hours or until chicken easily pulls apart.
- Pour 2 cups of the chicken broth out of the crockpot and into a saucepan. Discard any remaining liquid.
- Add the two gravy packets into the saucepan and whisk well.
- Simmer on low until gravy thickens. While the gravy simmers, remove the chicken breasts from the crockpot and shred into large pieces.
- Serve the chicken and gravy over mashed potatoes.

"IT'S SO SO SIMPLE AND SO DELICIOUS! IT'S PERFECT FOR THESE CHILLY FALL NIGHTS WE ARE HAVING IN THE MIDWEST"





FROM THE KITCHEN OF: NICK MASON
TECHNICAL RECRUITER - JSG WESTMONT

CHICKEN & RICE CASSEROLE

INGREDIENTS

1 cup long grain rice, uncooked

3 cups water

2 teaspoons low sodium chicken bouillon granules

10 ¾ oz. can fat free, low sodium cream of chicken
soup

2 cups chopped, cooked chicken breast

¼ teaspoon garlic powder

1 teaspoon. onion salt

1 cup grated, fat free cheddar cheese

INSTRUCTIONS

Combine all ingredients in slow cooker

Cook on high for a total of 3-4 hours or on low
for a total of 6-7 hours

Eat!

(Even works great as dip for tortilla chips when
you're running low!)

"MY FAMILY ADORES THIS STUFF AND
IT MAKES FOR GREAT LEFTOVERS."





FROM THE KITCHEN OF: PATRICE MACMILLAN

JSG MARKETING MANAGER

CORNBREAD STUFFED & FRIED PORKCHOPS

INGREDIENTS

Chops:

Four 1 1/2-inch-thick bone-in pork chops
Kosher salt and freshly ground black pepper

Stuffing:

4 corn muffins, crumbled (about 2 cups)
1/4 cup each finely chopped celery, cranberries, & red onion
1/4 cup finely chopped fresh Italian parsley (loosely packed)
2 tablespoons unsalted butter, melted
1 teaspoon each smoked paprika, dry rubbed sage
2 to 4 tablespoons chicken broth, depending on moisture
Kosher salt and freshly ground black pepper

Dredge:

2 cups all-purpose flour, 2 cups buttermilk
Kosher salt and freshly ground black pepper

Sauce:

One 14 oz can jellied cranberry sauce
1/2 cup chicken stock
1/4 cup creamed honey
4 to 8 sprigs fresh thyme, leaves stripped and gently chopped
2 tablespoons unsalted butter
Kosher salt and freshly ground black pepper
Peanut or vegetable oil, for frying

INSTRUCTIONS

Make a pocket inside each chop without carrying the knife completely through the rim of fat, leaving about a 2-inch hole. Season the chops on both sides with a pinch of salt and pepper. Set aside.

For the stuffing. In a large bowl, gently combine the crumbled muffins, celery, cranberries, onion, parsley, butter, paprika, sage and enough stock to moisten it. This should not be drippy wet or cakey dry. Taste and season with a pinch salt if needed and a few grinds of pepper. Fill the center of each pork chop with stuffing and secure the hole with a toothpick (or two).

For the dredge: Set up a dredging station with the flour in one shallow dish and the buttermilk in a second shallow dish. Season each with a pinch of salt and a few grinds of pepper. Dredge the chops in the flour first, then in the buttermilk and finally back in the flour. Rest the chops in the flour or on a wire rack for 15 minutes.

For the sauce. In a small saucepot on medium heat, add the jellied cranberry sauce, chicken stock and honey. Cook until the cranberry dissolves and the liquid reduces and becomes slightly thicker, about 5 minutes. Add the thyme and stir in the butter until it melts. Taste and season with a pinch of salt and a few grinds of pepper. Keep warm.

To fry and serve: Using a Dutch oven, your heaviest pot or a deep fryer, bring at least 4 inches of oil to 370 degrees. Gently place the chops into the oil without overcrowding; you may need to do this in batches. Hold the temperature at 350 degrees. Cook until the chops reach an internal stuffing temperature of 150 degrees, 10 to 14 minutes. Remove to a wire rack, sprinkle with a pinch of salt, and gently cover with aluminum foil, allowing for air to escape so the chops don't steam. Rest the chops 5 minutes like this.

Serve with a drizzle of the sauce.

"SAVE THIS FOR A SUNDAY BECAUSE IT IS A LOT OF WORK BUT IT'S SO WORTH IT!!"



FROM THE KITCHEN OF: BRENT DAVIS
TECHNICAL RECRUITER - JSG WESTMONT

CRESCENT WRAPPED CHICKEN PARM

INGREDIENTS

- 8 uncooked chicken tenderloins (about 1 1/4 lb)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 tablespoons butter
- 2 oz deli mozzarella cheese
- 1 can (8 oz) Pillsbury™ refrigerated crescent rolls
- 3 tbsp grated Parmesan cheese
- 1 cup marinara sauce

INSTRUCTIONS

Heat oven to 375 degrees. Spray cookie sheet with cooking spray; set aside. Season chicken with salt and pepper. In 10-inch nonstick skillet, melt 2 tablespoons of the butter over medium-high heat; cook chicken in butter 8 to 10 minutes or until chicken is well browned on all sides. Remove from skillet; cool slightly.

Cut mozzarella cheese into 8 pieces; cut small slits in side of each chicken tenderloin, and insert piece of mozzarella cheese. Unroll dough; separate into 8 triangles. Place piece of chicken on wide end of triangle; roll dough around chicken, and place on cookie sheet. Repeat for remaining dough and chicken.

In small microwavable cup, microwave remaining 1 tablespoon butter uncovered on High 15 to 30 seconds or until melted.

Brush crescents with melted butter; top each with about 1 teaspoon Parmesan cheese.

Bake 14 to 18 minutes or until golden brown. In microwavable measuring cup, heat marinara sauce covered on Medium-High (70%) 1 to 2 minutes or until heated through. Serve chicken with heated marinara sauce.

"I AM NOT THE BEST COOK OR ANYTHING, BUT THIS IS SOMETHING I LOVE TO MAKE AND IT IS VERY GOOD!"





FROM THE KITCHEN OF: JAMIE NICKOS

SR. CASH APPLICATION SPECIALIST - JSG WESTMONT

CROCKPOT WHITE CHICKEN CHILI

INGREDIENTS

1 1/4 lbs boneless skinless chicken

2 (15 ounce) cans great northern beans or 2 (15 ounce) cans navy beans

1 (15 ounce) cans hominy or 1 (15 ounce) cans white corn

1 (1 1/4 ounce) envelopes taco seasoning

1 (4 1/2 ounce) cans of chopped green chilies

1 (10 3/4 ounce) cans condensed cream of chicken soup

1 (14 ounce) cans chicken broth

1/2 cup sour cream

"I JUST MADE THIS FOR CHILI OUR HALLOWEEN POTLUCK HERE AT JSG WESTMONT OFFICE. A FRIEND OF MINE ON MY BOWLING TEAM SHARED IT WITH ME SAYING IT WAS SUPER EASY AND SUPER DELICIOUS! IT TURNED OUT FANTASTIC!! I AM DEFINITELY GOING TO MAKE THIS AGAIN! MAYBE WITH A LITTLE MORE SPICE."

INSTRUCTIONS

Place chicken in a 4-quart slow cooker.

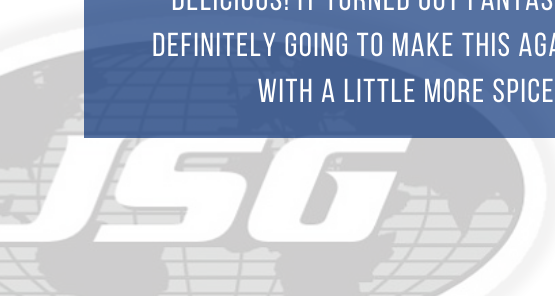
Top with beans and corn.

In a medium bowl, combine taco seasoning, chiles, condensed soup, and chicken broth. Pour over top of ingredients in the crockpot.

Cover and cook on low for 8 to 10 hours.

Before serving, stir gently to break up chicken, then stir in the sour cream.

Serve topped with green onions and jack cheese, if desired.





FROM THE KITCHEN OF: JEREMY JOHNSON
ACCOUNT EXECUTIVE - JSG SPOKANE

EASY FRENCH DIP

INGREDIENTS

- 3 lb beef roast
- 1 package dry Italian seasoning mix
- 2 cups Water
- Hoagie Rolls
- Jalapeños

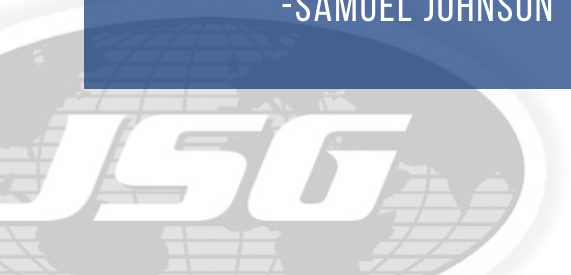
INSTRUCTIONS

Place the roast in your slow cooker or pressure cooker, fat side down. Add water, and on top of the roast pour the dry mix and peppers. (it will stick to the wet roast)

After it is cooked (review recommendations based on your own appliance- about a half hour in my pressure cooker 6-8 hours on low in a crockpot, 3-4 hours on high) shred the beef put on toasted rolls.

Ladle some of the liquid for dipping and enjoy!

"THE FEELING OF FRIENDSHIP IS LIKE THAT OF BEING COMFORTABLY FILLED WITH ROAST BEEF; LOVE, LIKE BEING ENLIVENED WITH CHAMPAGNE."
-SAMUEL JOHNSON





FROM THE KITCHEN OF: PATTY RHOADS
JSG SAFETY/RISK MANAGER

HOMEMADE TURKEY BBQ

INGREDIENTS

2 tablespoons of vinegar

2 tablespoons of brown sugar

3 tablespoons of Worcestershire sauce

1/2 teaspoon prepared mustard (or I use yellow
mustard)

Dash of salt/pepper OR Natures Seasoning for flavor

1 cup of gravy - (I use the juice from the turkey)

3 cups of turkey shredded

"DON'T KNOW WHAT TO DO WITH ALL
THAT LEFTOVER TURKEY FROM THE
HOLIDAYS? "

INSTRUCTIONS

You can add ingredients to your taste.

Mix all together and heat in microwave to serve

OR mix all together and heat on low cycle of
crock pot to keep warm at picnics or dinners.

(I usually triple the recipe)

YUM!





FROM THE KITCHEN OF: ANDREW LOPEZ

RECRUITER - JSG WESTMONT

ONE PAN ITALIAN SAUSAGE & VEGGIES

INGREDIENTS

Meat

16 oz Italian turkey or chicken sausage, smoked

Produce

1 head broccoli

2 carrots (~2 cups), large

2 red potatoes (~2 cups)

1 zucchini (~2 and 1/3 cups), small medium

Baking & Spices

1/8 teaspoon red pepper flakes

2 red peppers (~2 cups)

Oils & Vinegars

4 1/2 tablespoons olive oil

Dairy

1/3 cup parmesan cheese

"WE HAVE ALWAYS STRUGGLED TO GET THE KIDS TO EAT "HEALTHIER" AND EVERYONE IN MY FAMILY LOVES THIS RECIPE AND IT'S CONVENIENT TO MAKE."

INSTRUCTIONS

Preheat the oven to **400 degrees**. Line a large sheet pan with parchment paper or foil (easy clean-up) and set aside.

Peel and very thinly slice the carrots. Wash and (if desired peel, we love the peel on) chop the red potatoes. You want the pieces quite small here. (I halve the potatoes and then cut each half into 10-12 pieces)

Halve the zucchini and then cut *thick* coins of zucchini. Coarsely chop the broccoli. Remove the stems and seeds from the peppers and chop into medium-sized pieces. Chop the sausage into thick coins.

Pour all the veggies and sausage on the sheet pan. In a small bowl combine all of the seasonings and salt and pepper if desired (I use about 1/8 teaspoon pepper and 1/2 teaspoon salt) with the olive oil. Stir to combine.

Pour the seasoning & oil mixture on top of the veggies and sausage and thoroughly toss to coat.

Place in the heated oven for 15 minutes. Remove and toss around the veggies + sausage and return to the oven for another 10-20 minutes or until veggies are crisp tender.

Remove and top, if desired, with freshly grated Parmesan cheese and fresh parsley.

Serve on top of rice or quinoa if desired.



FROM THE KITCHEN OF: JEFF PAARLBERG
BRANCH MANAGER - JSG JACKSONVILLE

PUMPKIN SOUP

INGREDIENTS

- 2 tablespoons butter
- 1 large Granny Smith apple
- 1 (8 oz) container fresh diced yellow onions
- 2 (15 oz) cans pumpkin puree
- 4 cups reduced-sodium chicken broth (or stock)
- 2 teaspoons kosher salt
- 1/2 teaspoon pepper
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 cups half-and-half
- 1/2 cup pepitas (or pumpkin seeds)
- 1/2 cup maple syrup

"I LOVE THE SCENTS OF WINTER! FOR ME, IT'S ALL ABOUT THE FEELING YOU GET WHEN YOU SMELL PUMPKIN SPICE, CINNAMON, NUTMEG, GINGERBREAD, AND SPICE."

- TAYLOR SWIFT

INSTRUCTIONS

Peel apple and remove core, then cut into small cubes. Preheat a large stockpot on medium heat for 1–2 minutes.

Place butter in pot to melt. Add apples and onions; cook 8 minutes, stirring occasionally, or until softened.

Add pumpkin, chicken broth, salt, pepper, cinnamon, and nutmeg; stir to combine.

Simmer 10 minutes, stirring occasionally, until hot.

Remove from the heat; stir in half-and-half.

Add one-half of the soup mixture to blender; pulse on HIGH for 1–2 minutes until very smooth.

Return soup to pot; repeat with remaining half of soup. Return pot to low heat to keep soup warm.



FROM THE KITCHEN OF: CHRIS TANKERSLEY

TECHNICAL RECRUITER - JSG CAMERON

RANCH CROCK POT PORK CHOPS

INGREDIENTS

3 - 4 lbs pork chops

1 package dry ranch dressing

1 can cream of chicken soup

INSTRUCTIONS

Place pork chops (or pork steaks/country style pork ribs) layered in your Crock Pot and sprinkle the package of dry ranch dressing over them.

Pour can of cream of chicken soup over pork chops.

Cover and cook on low heat until tender.

GREAT FOR WORKING PEOPLE THAT CAN PUT THIS ON IN THE MORNING AND HAVE A DELICIOUS MEAL AFTER WORK!





FROM THE KITCHEN OF: DONNA BLODGETT
OFFICE ADMINISTRATOR - JSG JACKSONVILLE

SAUSAGE BUTTERNUT SQUASH RAVIOLI

INGREDIENTS

2 shallots, finely chopped

6 cloves fresh garlic, finely chopped

1 tablespoon fresh sage, finely chopped

1 lb mild Italian chicken sausage

3 cups reduced-sodium chicken broth (or stock)

10 oz frozen (or fresh) cheese ravioli pasta

1 container fresh (or frozen) diced butternut squash
(12–16 oz)

2 tablespoons herb garlic butter

3 cups fresh baby spinach

1/4 cup grated Parmesan cheese

BUTTERNUT SQUASH IS A TYPE OF WINTER SQUASH THAT GROWS ON A VINE. IT HAS A SWEET, NUTTY TASTE SIMILAR TO THAT OF A PUMPKIN.

INSTRUCTIONS

Chop shallots, garlic, and sage. Remove sausage from casing (wash hands). Preheat large, nonstick sauté pan on medium-high 2–3 minutes. Place sausage, garlic, and shallots in pan; cook 5–6 minutes, stirring to crumble meat, until no pink remains. Remove from pan; set aside.

Pour stock in same pan; bring to a boil, then add pasta. Cook pasta 6 minutes, then add butternut squash. Cook 6–7 more minutes, stirring occasionally, or until two-thirds of the liquid has been absorbed and pasta and squash are tender.

Reduce heat to low; return sausage mixture to pan. Stir in butter, spinach, and sage; cook and stir 3–4 minutes or until squash breaks apart. Remove pan from heat; stir in cheese. Serve.





FROM THE KITCHEN OF: DAVE WILSON
SR. TECHNICAL RECRUITER - JSG TAMPA

SLOW COOKED PORK CARNITAS

INGREDIENTS

4 lb pork shoulder

onions

red & green peppers

serrano peppers

red chili flakes

other favorite spices

lime juice

orange juice

wheat beer

"THE BROILING IS A
GAME CHANGER!"

INSTRUCTIONS

Sear pork shoulder on all sides.

Blend all other ingredients in a blender or food processor.

Place everything in your slow cooker and set to high for 4 hours.

Remove pork from the slow cooker and shred.

Broil for 10 minutes to give it a nice crispy texture.

Top with cilantro and lime juice. Served with soft corn tortillas, onions, and cilantro - or enjoyed by itself!





FROM THE KITCHEN OF: STEVE SORENSON

BUSINESS DEVELOPMENT MANAGER - JSG WESTMONT

STUFFED PEPPERS

INGREDIENTS

Peppers

Salt & pepper to taste

Breakfast sausage

Canned diced tomatoes

Rice

Water

Worchestershire sauce

Pepper jack cheese

Tomato Soup

INSTRUCTIONS

Bring a large pot of salted water to a boil. Cut the tops off the peppers, and remove the seeds. Cook peppers in boiling water for 5 minutes; drain. Sprinkle salt inside each pepper, and set aside.

In a large skillet, saute breakfast sausage (I prefer hot) and onions for 5 minutes, or until sausage is browned. Drain off excess fat, and season with salt and pepper. Stir in the tomatoes, rice, 1/2 cup water, and Worchestershire sauce. Cover, and simmer for 15 minutes, or until rice is tender. Remove from heat, and stir in the cheese (Pepper Jack).

Preheat the oven to 350 degrees F. (175 degrees C). Stuff each pepper with the beef and rice mixture, and place peppers open side up in a baking dish. In a medium bowl, combine tomato soup with just enough water to make the soup a gravy consistency.

Pour over the peppers.

Bake covered for 25 to 35 minutes, until heated through and cheese is melted.

"THIS IS MY MOM'S RECIPE AND I DON'T KNOW WHERE SHE GOT IT BUT I ABSOLUTELY LOVE IT."





FROM THE KITCHEN OF: LINNEA RUMMAGE
HR GENERALIST - JSG WESTMONT

SWEDISH MEATBALLS

INGREDIENTS

Meatballs

- 2 tablespoons butter
- ½ yellow onion, minced
- 1 ½ teaspoons salt
- ¼ cup milk
- 2 large eggs
- 1/3 cup plain bread crumbs
- ¾ teaspoons ground black pepper
- ¼ teaspoons nutmeg
- ¼ teaspoons allspice
- 1 small cayenne pepper
- 1 lb ground beef chuck
- 1 lb ground pork

Gravy

- 2 tablespoons flour
- 3 ¼ cups beef broth
- ½ cup heavy cream
- ½ teaspoon white sugar
- ¼ teaspoon Worcestershire sauce

INSTRUCTIONS

Melt butter in large skillet over medium heat. Mix in onion and salt with the butter until onion is cooked all the way through; 6 minutes.

Put onion mixture into a large bowl. Add milk, eggs, bread crumbs, black pepper, nutmeg, allspice, and cayenne pepper; combine.

Mix beef and pork into bread crumb mixture. Cover and refrigerate for 1 hour.

Melt 2 tablespoons of butter in large skillet over medium heat; whisk flour into butter and cook until golden brown. Slowly whisk in beef broth.

Increase heat to medium-high, whisk cream into mixture, and bring to a simmer. Stir in sugar and Worcestershire sauce into gravy. Simmer until slightly thickened, 6-7 minutes. Season with salt and black pepper. Remove from heat and set aside.

Preheat oven to 425 degrees, line a baking sheet with aluminum foil and lightly coat foil with cooking spray.

Roll 2-3 tablespoon meatball mixture into a ball and place onto baking sheet

Bake until browned; 20 minutes or until internal temp is 160 degrees

Put meatballs into the gravy and cook over medium-low heat until warmed through, 5 minutes

We also sometimes cook them in a slow cooker, it can just take longer for them to cook.

"MY FAMILY IS VERY SWEDISH SO WE
HAVE A TRADITIONAL SWEDISH
CHRISTMAS EVE DINNER EVERY YEAR."





FROM THE KITCHEN OF: GINGER NILSSON
SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

SWEET POTATO SAUSAGE CASSEROLE

INGREDIENTS

Cooking spray

1 1/2 lb fresh sweet potatoes (2–3)

1 bunch fresh kale, finely chopped

16 oz Italian chicken (or pork) sausage

2 tablespoons olive oil

3 oz Deli Gruyère cheese

1 1/2 cups stuffing mix for turkey (or chicken)

2 cups reduced-sodium chicken broth (or stock)

1 (15 oz) jar roasted garlic Alfredo sauce

1/4 teaspoon ground nutmeg

FOR A LARGE CROWD, DOUBLE THE RECIPE
AND BAKE IN A 13X9 INCH BAKING DISH.
BAKE AN EXTRA 12-15 MINUTES

INSTRUCTIONS

Preheat oven to 350°. Coat 9-inch square baking dish with spray. Peel sweet potatoes; cut into 1/2-inch cubes (4 cups). Chop kale (3 cups). Remove sausage casing: cut almost in half lengthwise (butterfly); turn sausage over and peel casing away (wash hands).

Preheat large sauté pan on medium-high 2–3 minutes. Place oil in pan, then add sweet potatoes; cook 3–4 minutes, stirring occasionally, or until light brown. Transfer sweet potatoes to large bowl.

Add sausage to same pan; brown 4–5 minutes, stirring to crumble meat, or until no pink remains. Meanwhile, shred cheese (1 1/2 cups). Stir sausage, stuffing mix, kale, and 1 cup broth into potatoes; transfer to baking dish.

Combine Alfredo sauce, remaining 1 cup broth, nutmeg, and 1 cup of the cheese; pour sauce over sweet potato mixture. Top with remaining 1/2 cup cheese; bake 25–30 minutes or until sauce is bubbly and potatoes are tender when pierced with a fork. Serve.



FROM THE KITCHEN OF: DIANE LACSON

SR. RECRUITER - JSG IRVINE

THANKSGIVING IN A BLANKET

INGREDIENTS

1 tube refrigerated crescent rolls

3/4 cup shredded roasted turkey

3/4 cup prepared stuffing

3/4 cup prepared mashed potatoes

1 cup cranberry sauce

1/4 cup prepared gravy, warmed (for serving)

"I COME FROM A FAMILY WHERE
GRAVY IS CONSIDERED A BEVERAGE."

- ERMA BOMBECK

INSTRUCTIONS

Preheat oven to 375 degrees. Line a large baking sheet with parchment paper.

On a lightly floured work surface, roll out Crescent Rolls. Top with mashed potatoes, turkey, stuffing, and cranberries. (You'll want just a small spoonful of each.) Roll up and transfer to prepared baking sheet.

Bake until golden, 12 to 15 minutes. Serve with gravy for dunking.





FROM THE KITCHEN OF: PAUL HOPKINS
TECHNICAL RECRUITER - JSG JACKSONVILLE

TOAD IN THE HOLE

INGREDIENTS

sunflower oil

8 large quality higher-welfare sausages

4 sprigs of fresh rosemary

2 large red onions

2 cloves of garlic

2 knobs of unsalted butter

6 tablespoons balsamic vinegar

1 level tablespoon vegetable stock powder or 1

organic vegetable stock cube

BATTER

285 ml milk

115 grams plain flour

3 large free-range eggs

"THIS IS A DISH THAT MY MUM MAKES FOR ME EVERY TIME I AM BACK IN ENGLAND FOR THE HOLIDAYS. I DON'T HAVE HER RECIPE, BUT I MANAGED TO FIND ONE WHICH IS VERY CLOSE. THE DISH IS CALLED TOAD IN THE HOLE, AND IT IS GOOD, OLD FASHIONED ENGLISH COMFORT FOOD".

INSTRUCTIONS

Mix the batter ingredients together with a pinch of sea salt, and put to one side. I like the batter to go huge so the key thing is to have an appropriately-sized baking tin – the thinner the better – as we need to get the oil smoking hot.

Put 1cm of sunflower oil into a baking tin, then place on the middle shelf of your oven at its highest setting (240–250°C/475°F/gas 9). Place a larger tray underneath it to catch any oil that overflows from the tin while cooking.

When the oil is very hot, add the sausages – keep an eye on them and allow them to colour until lightly golden.

At this point, carefully take the tin out of the oven and pour the batter over the sausages. Throw a couple of sprigs of rosemary into the batter.

It will bubble and possibly even spit a little, so carefully put the tin back in the oven, and close the door. Don't open it for at least 20 minutes, as Yorkshire puddings can be a bit temperamental when rising. Remove from the oven when golden and crisp.

For the onion gravy, peel and finely slice the onions and garlic, then simply fry off in the butter on a medium heat for about 5 minutes, or until they go sweet and translucent. You could add a little thyme or rosemary here, if you like. Add the balsamic vinegar and allow it to cook down by half.

At this point, I do cheat a little and add a stock cube or powder. Sprinkle this in and add a little water. Allow to simmer.

Serve at the table with the Toad in the Hole, mashed potatoes, green [beans](#) and baked beans or maybe a green salad if you're feeling a little guilty!

SIDE DISHES

Bacon & Brussels Sprouts Gratin

From the kitchen of Perry Paden, Senior Vice President - JSG Spokane

Balsamic Roasted Baby Carrots

From the kitchen of Shahna Jacks, Administrative Assistant - JSG Spokane

Broccoli Casserole

From the kitchen of Marla Kilgore, Senior Recruiter - JSG Knoxville

Cheesy Bacon Potatoes

From the kitchen of James Borders, Account Executive - JSG Spokane

Cranberry Salad

From the kitchen of Marla Kilgore, Senior Recruiter - JSG Knoxville

Creamed Pearl Onions

From the kitchen of Dennis White, Business Development Manager - JSG Huntsville

Fresh Corn Salad

From the kitchen of Jim Halvorson, Branch Manager - JSG Westmont

Holiday Carrot Salad

From the kitchen of Jason Kennedy, Sr. Account Executive - JSG Jacksonville

Nonni's Stuffing

From the kitchen of Dana Belstler - Mining Team Lead - JSG Spokane

Red Skinned Mashed Potatoes

From the kitchen of Patrice MacMillan, JSG Marketing Manager

Rice Pilaf

From the kitchen of Cathy Kennedy, Director of Business Development - JSG San Jose

Spiced Sweet Potato Mash

From the kitchen of Terry Peak, Technical Recruiter - JSG Jacksonville

Tabouleh

From the kitchen of Youssef Alonzo, Account Executive - JSG Spokane

Whole Roasted Cauliflower

From the kitchen of Zach Williams, Technical Recruiter - JSG Jacksonville



FROM THE KITCHEN OF: PERRY PADEN
SENIOR VICE PRESIDENT - JSG SPOKANE

BACON & BRUSSELS SPROUTS GRATIN

INGREDIENTS

2 tablespoons unsalted butter, cut into pieces,

(plus more for the dish)

8 oz bacon

1 lb brussels sprouts,

(outer leaves & stems removed)

pinch of red pepper flakes

freshly ground pepper and kosher salt to taste

1/2 cup heavy cream

1/2 cup grated white cheddar cheese

1/2 cup breadcrumbs

"BRUSSELS SPROUTS ARE
MISUNDERSTOOD - PROBABLY
BECAUSE MOST PEOPLE DON'T KNOW
HOW TO COOK THEM PROPERLY."
- TODD ENGLISH

INSTRUCTIONS

Preheat oven to 400 degrees. Grease, butter, or spray a 2 quart baking dish.

Bring a large pot of salted water to a boil. Add the Brussels sprouts and cook until tender, 8 to 10 minutes. Drain the Brussels sprouts and coarsely chop. Fry bacon (if raw) until crisp and coarsely chop.

Transfer sprouts and HALF of the bacon to the prepared baking dish and toss with the red pepper flakes, add salt and pepper to taste, then spread out evenly. Pour the cream on top, sprinkle with the cheese, remaining bacon and breadcrumbs, and dot with the butter pieces.

Bake the gratin until bubbly and golden brown, about 15 minutes.





FROM THE KITCHEN OF: SHAHNA JACKS
ADMINISTRATIVE ASSISTANT - JSG SPOKANE

BALSAMIC ROASTED BABY CARROTS

INGREDIENTS

1.5 pounds baby carrots, tops removed,
peeled if desired

2 tablespoons olive oil

2 tablespoons balsamic vinegar good quality

dash of coarse salt

dash of pepper if desired

dried or fresh parsley

"SO SIMPLE TO MAKE YET SO COMPLEX IN FLAVOR. BABY CARROTS DRIZZLED IN BALSAMIC VINEGAR, THEN ROASTED IN THE OVEN AND SPRINKLED WITH PARSLEY AND COARSE SALT. A FAMILY FAVORITE!"

INSTRUCTIONS

Preheat oven to 400 degree F.

Line a rimmed cookie sheet with parchment paper, if you don't have any just spray it liberally with non-stick cooking spray.

Rinse your carrots and pat dry.

In a medium sized glass bowl (or large if double batching) place the carrots inside.

In a small glass bowl add the balsamic vinegar, then slowly add the olive oil while whisking with gusto. Do not use aluminum bowls, it doesn't play well with acidic ingredients. Whisk with gusto until your arm falls off, or your ingredients combine perfectly.

Now pour the balsamic mix over top off the carrots. Toss the carrots until well coated. Pour them onto the cookie sheet. Place in oven and roast them for about 30 to 40 minutes, depending on how crisp or soft you like your carrots, and how thick they are. I did not cut this batch in half since they were not overly thick, but you can do that if you like. I often do. I flip mine halfway through, just so I get that nice caramelised goodness on both sides.

Remove from oven. Transfer to a bowl. Sprinkle with coarse salt, pepper and parsley.

Serve with a big old Vitamin A loving smile!





FROM THE KITCHEN OF: MARLA KILGORE
SENIOR RECRUITER - JSG KNOXVILLE

BROCCOLI CASSEROLE

INGREDIENTS

2 packages frozen broccoli

1 cup grated cheese

1 cup mayo

1 can cream of chicken soup

2 eggs well beaten

2 tbsp diced onion

1 cup Town House crackers

INSTRUCTIONS

Cook broccoli according to package.

Place in greased dish.

(Use butter for best results!)

Add all ingredients except crackers.

Top off with crushed Town House crackers.

Bake at 350 degrees for 30 minutes.

"MY MOM ALWAYS MAKES THIS
DELICIOUS CASSEROLE FOR OUR
WHOLE FAMILY TO ENJOY"





FROM THE KITCHEN OF: JAMES BORDERS
ACCOUNT EXECUTIVE - JSG SPOKANE

CHEESY BACON POTATOES

INGREDIENTS

8 potatoes sliced thinly

cheddar cheese

ricotta cheese

sour cream

bacon and more bacon

INSTRUCTIONS

Mix sour cream, ricotta cheese, cheddar cheese, and bacon together, set aside

Slice potatoes and layer in buttered dish.

Layer sour cream, cheese, and bacon together in between each layer.

Top it off with more bacon and butter.

Bake for 45 minutes or until potatoes are tender.

Serves 5 people.

"WHAT I SAY IS THAT, IF A FELLOW REALLY LIKES POTATOES, HE MUST BE A PRETTY DECENT SORT OF FELLOW."

- A. A. MILNE





FROM THE KITCHEN OF: MARLA KILGORE
SENIOR RECRUITER - JSG KNOXVILLE

CRANBERRY SALAD

INGREDIENTS

2 packages raspberry or strawberry Jello

1 large can crushed pineapple (save juice)

½ cup chopped fresh cranberries

1 can whole cranberry sauce

INSTRUCTIONS

Dissolve Jello into 1 cup boiling water.

Add juice and cranberry sauce – stir.

Refrigerate to cool.

When beginning to set, add pineapple, nuts, and cranberries.

"MY SISTER MAKES THIS SALAD AND
EVERYONE LOVES IT."





FROM THE KITCHEN OF: DENNIS WHITE
BUSINESS DEVELOPMENT MANAGER - JSG HUNTSVILLE

CREAMED PEARL ONIONS

INGREDIENTS

2 bags pearl onions

1.5 cups of heavy whipping cream

½ stick of real butter (salted)

¾ can of whole cashews

INSTRUCTIONS

Boil onions until cooked (soft)

Cut off both ends of the pearl onions. Squeeze onion into medium to small bowl, to extract soft onion from the onion skin

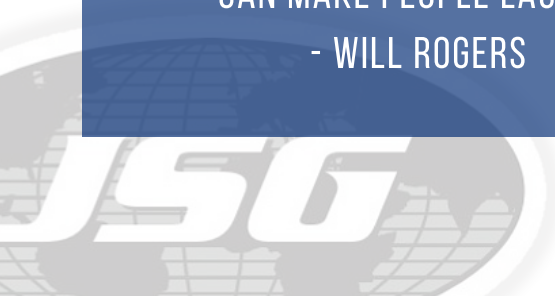
Cook on medium heat 1.5 heavy whipping cream.

Add ½ stick of butter into the whipping cream. Add 1 tablespoon of flour to thicken. Stir. Once cream starts to boil, turn off heat, pour over pearl onions.

Bake in oven @ 350 degrees for 20 minutes. Mix in cashews, cook 5 minutes, then remove and serve.

"AN ONION CAN MAKE PEOPLE CRY BUT THERE'S NEVER BEEN A VEGETABLE THAT CAN MAKE PEOPLE LAUGH."

- WILL ROGERS





FROM THE KITCHEN OF: JIM HALVORSON
BRANCH MANAGER - JSG WESTMONT

FRESH CORN SALAD

INGREDIENTS

2 tablespoons fresh lime juice

1 tablespoon extra-virgin olive oil

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

¼ teaspoon ground cumin

1-1/2 teaspoons freshly minced garlic

1 (15.25-oz) can whole kernel yellow corn, drained

1 avocado, seeded and sliced into about ½-inch chunks

3 Roma tomatoes, seeded and diced (about 1-1/2 cups diced)

½ cup chopped red onion

1 large jalapeño, seeded and diced

3 tablespoons chopped fresh cilantro

Tortilla chips

INSTRUCTIONS

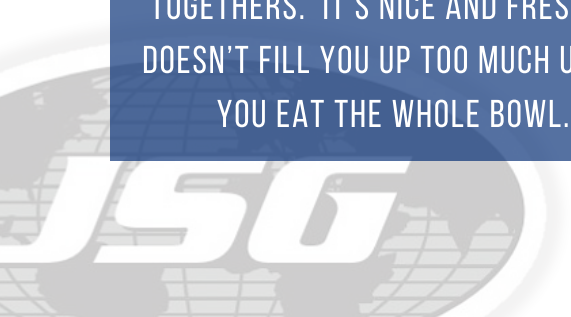
Whisk together lime juice, olive oil, salt, pepper, cumin, and garlic in a small bowl. Set aside.

In a large bowl, add corn, avocado, tomatoes, onion, jalapeño and cilantro. Stir gently to combine.

Drizzle with lime juice and olive oil mixture and gently stir to combine.

Serve with tortilla chips.

"THIS IS A POPULAR DISH WE MAKE IN THE SUMMER FOR FRIEND AND FAMILY GET TOGETHERS. IT'S NICE AND FRESH AND DOESN'T FILL YOU UP TOO MUCH UNLESS YOU EAT THE WHOLE BOWL."





FROM THE KITCHEN OF: JASON KENNEDY

SR. ACCOUNT EXECUTIVE - JSG JACKSONVILLE

HOLIDAY CARROT SALAD

INGREDIENTS

24 oz fresh baby carrots

2/3 cup dried apricots, coarsely chopped

4 limes, for zest/juice

4 tablespoons olive oil

4 tablespoons honey

1/2 teaspoon ground mustard

1/2 teaspoon crushed red pepper

1/2 teaspoon kosher salt

1/2 cup sliced green onions

"THE DAY IS COMING WHEN A SINGLE
CARROT, FRESHLY OBSERVED, WILL
SET OFF A REVOLUTION."

- PAUL CEZANNE

INSTRUCTIONS

Bring 4 cups water to a boil for cooking carrots.

Cut larger carrots into thirds and small carrots in half.

Chop apricots.

Grate/zest lime peel (no white; 1 teaspoon);
squeeze limes for juice (1/4 cup).

Place carrots in boiling water and cover; cook 6
minutes (carrots will be al dente).

Meanwhile, combine in medium saucepan on
medium-high: zest, juice, oil, honey, red pepper,
mustard, and salt; simmer 2–3 minutes, stirring
occasionally, or until sauce thickens slightly.

Drain carrots thoroughly.

Stir carrots, apricots, and onions into dressing;
cook and stir 2–3 minutes or until evenly coated.

Salad may be served warm, at room
temperature, or chilled.





FROM THE KITCHEN OF: DANA BELSTLER
MINING TEAM LEAD - JSG SPOKANE

NONNI'S STUFFING

INGREDIENTS

12 slices lightly toasted bread
(for extra flavor, use different types such as
sourdough, white, wheat, rye, etc.)

1 small onion

3 toes of garlic

3 stocks of celery

4 tablespoons of olive oil

1 egg

8 - 10 oz sausage (for more flavor, remove the skin
before putting in pan)

salt and pepper to taste

poultry seasoning to taste

"WHAT WE'RE REALLY TALKING ABOUT IS A
WONDERFUL DAY SET ASIDE ON THE FOURTH THURSDAY
OF NOVEMBER WHEN NO ONE DIETS. I MEAN, WHY ELSE
WOULD THEY CALL IT THANKSGIVING?"

- ERMA BOMBECK

INSTRUCTIONS

In a medium skillet, sauté onion and celery with olive oil until
soft.

Add in fresh garlic and sauté for about a minute on low heat
so that you don't burn it.

Add salt, pepper and poultry seasoning to taste.

Remove the onion, celery and garlic from the pan and place
in a small bowl on the side.

Using the same pan, break the sausage links (minus skins)
into the pan and cook until done. You may leave the pieces
larger or make them crumbly, it is a personal preference.

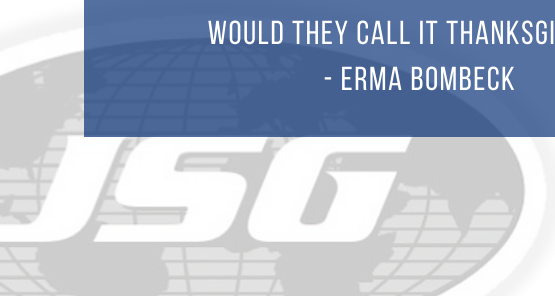
When complete, transfer the sausage, celery, onion and
garlic into a large bowl. You can use the sausage grease as
an extra layer of flavor or discard.

After toasting the bread, soak the pieces in milk until slightly
soft. Cut the soaked pieces into bite sized pieces and place in
the bowl with the sausage, celery, onion and garlic.

With clean hands or large spoon, gently mix the ingredients
together. Add more salt, pepper and poultry seasoning to
taste.

Once the stuffing ingredients are thoroughly combined add an
egg into the bowl and mix to bind the ingredients together.

Place stuffing into a turkey or bake separately until golden
brown (separately about ½ hour at 350 degrees). YUM. ³⁹





FROM THE KITCHEN OF: PATRICE MACMILLAN
JSG MARKETING MANAGER

RED SKINNED MASHED POTATOES

INGREDIENTS

- 3 lbs red potatoes, scrubbed and cut into 2-inch chunks (don't peel)
- 1 cup water
- 2 teaspoons kosher salt
- ¾ cup warm milk
- 6 tablespoons unsalted butter, softened
- 1 tablespoon dehydrated toasted onion flakes
- 1 large clove, finely minced
- 2 tablespoons minced fresh parsley -OR- 1 tablespoon dehydrated
- ¼ cup sour cream
- Salt & pepper to taste

INSTRUCTIONS

Place potato chunks in the Instant Pot (or any electric pressure cooker), add the kosher salt and the water. Process on manual for 8 minutes (or high/15 psi on other pressure cookers)

Release pressure and drain potatoes well.

Using a hand masher, lightly mash the potatoes.

Add just enough of the warm milk so the potatoes are creamy but not soupy. You may not use the entire amount, or you may need more warm milk, depending on how creamy you like them.

Add the butter, toasted onions, garlic, and parsley.

Stir to combine.

Add salt and pepper to taste.

"IF YOU DON'T HAVE AN INSTANT POT - I HIGHLY RECOMMEND GETTING ONE! WE USE OURS AT LEAST 3 TIMES A WEEK AND IT MAKES WEEKNIGHT MEALS A BREEZE!"





RICE PILAF

FROM THE KITCHEN OF: CATHY KENNEDY
DIRECTOR OF BUSINESS DEVELOPMENT - JSG SAN JOSE

INGREDIENTS

1 cup long grain rice

1/2 cup vermicelli

1/8 lb. butter

2 cups chicken or meat

Salt to taste

INSTRUCTIONS

Melt the butter in a shallow pan. Break up vermicelli into pieces and fry in the butter until slightly browned, stirring constantly.

Wash and drain the rice well, then add it to the vermicelli and saute them together for a few minutes, always stirring.

Then add the boiling broth and salt, cover and cook on low for 20 minutes.

When water is all absorbed and rice is soft, take off the fire, let rest for 15-20 minutes before serving.

Stir once more with a fork. Keep warm to serve hot.

Serves 4

If you are using hot water instead of broth, use 1/4 lb. butter

Pilaf with chick peas: Add cooked and drained chick peas to sauteed rice. Mix, and add the broth.

Pilaf with almonds: Blanch and fry almonds in a little butter. Make rice pilaf without vermicelli. Service on platter topped with almonds.

Pilaf with arpa shehrieh: Use arpa sherieh instead of vermicelli.

Pilaf with bulghour: Made the same as rice pilaf, using bulghor instead of rice. Variation - you may fry a small chopped onion in a little butter and add to the bulghour. Mix well and then add the broth.

"THIS RECIPE FOR PILAF HAS BEEN HANDED DOWN FROM MY GRANDMOTHER: ROSE VARTHOU ARZUMENIAN FARSAKIAN ARMENIAN COOKBOOK. THEY ESCAPED ARMENIA TO THE US DURING THE GENOCIDE WHERE AT LEAST 664,000 AND POSSIBLY AS MANY AS 1.2 MILLION DIED."





FROM THE KITCHEN OF: TERRY PEAK
TECHNICAL RECRUITER - JSG JACKSONVILLE

SPICED SWEET POTATO MASH

INGREDIENTS

1 (24 oz) package mashed sweet potatoes

1 medium sweet red apple

1 tablespoon fresh Italian parsley, finely
chopped

1 teaspoon garam masala
(or ground cinnamon)

INSTRUCTIONS

Prepare potatoes following package instructions. Grate apple (about 1 cup); squeeze liquid from apple and drain. Chop parsley.

Stir garam masala and apples into potatoes until combined. Top with parsley; serve.

"EVERY SINGLE DIET I EVER FELL OFF OF WAS BECAUSE OF POTATOES AND GRAVY OF SOME SORT."

- DOLLY PARTON





FROM THE KITCHEN OF: YOUSSEF ALONZO
ACCOUNT EXECUTIVE - JSG SPOKANE

TABOULEH

INGREDIENTS

1 teaspoon lemon zest

1/4 cup lemon juice

1/4 cup olive oil

1/4 teaspoon ground black pepper

1 teaspoon salt

1/4 cup cracked bulgur

1/2 red onion

140 grams flat-leaf parsley

140 grams Lebanese cucumbers

225 grams ripe tomatoes

"THE VIBRANT AND FRESH "TOUBLEH" SALAD HAS ALWAYS BEEN AN OLD TIME FAVORITE OF MY FAMILY. AS A CHILD DURING THE FESTIVE SEASONS, MY TASTE BUDS WOULD JINGLE WHEN MY MOM WOULD SAY, "GUESS WHAT WE'RE HAVING THIS EVENING?....TABOULEH!"

INSTRUCTIONS

Mix the lemon zest, lemon juice, olive oil, black pepper, and salt all together in a bowl, then add the bulgur wheat. Let it soak for 1 to 2 hours, depending on the coarseness of your bulgur and how soft you want it. The finer the bulgur, the better.

Chop the red onion in small dices and add it to the mix.

Wash the parsley. Remove all the stems, then grab a handful and roll it up and slice the roll as thinly as possible. Chop the parsley in the opposite direction to the direction you sliced and you should get it finely chopped.

Add the parsley to a large bowl along with the cucumbers, tomatoes and onions. Add the soaked bulgur along with the dressing and toss them together. Enjoy!





FROM THE KITCHEN OF: ZACH WILLIAMS
TECHNICAL RECRUITER - JSG JACKSONVILLE

WHOLE ROASTED CAULIFLOWER

INGREDIENTS

- 1 head cauliflower (about 2 lb)
- 3 tablespoons pesto
- 3 tablespoons lemon dressing
- 2 tablespoons olive oil
- 1/2 teaspoon garlic powder
- nonstick aluminum foil
- 1/4 cup grated parmesan

INSTRUCTIONS

Preheat oven to 425°. Remove leaves and cut stalk even with bottom of cauliflower.

Whisk pesto, dressing, oil, and garlic powder until blended. Place cauliflower on large sheet of foil. Brush with 3 tablespoons pesto mixture; wrap loosely with foil and place on baking sheet.

Roast 30 minutes; remove foil and brush with another 3 tablespoons pesto mixture. Roast 15–20 more minutes or until lightly browned. Slice cauliflower carefully and serve topped with remaining 2 tablespoons pesto mixture sprinkled with parmesan.

"CAULIFLOWER IS NOTHING BUT CABBAGE WITH A COLLEGE EDUCATION."
- MARK TWAIN



DESSERTS

Banana Cake

From the kitchen of Frank Pytel, Vice President Marketing - JSG Westmont

Cathedral Windows

From the kitchen of Ken Slater, JSG Executive Vice President

Charlotte Russe

From the kitchen of Andrea Mores, Manager of Billing Operations - JSG Westmont

Cheesecake

From the kitchen of Kathy Stevens, A/R Manager - JSG Westmont

Chocolate Chip Peanut Butter Cups

From the kitchen of Luc MacKenzie - JSG Marketing Intern

Cookie Dough Truffles

From the kitchen of Patrice MacMillan - JSG Marketing Manager

Cowboy Cookies

From the kitchen of Harry Snyder, Business Development Manager - JSG Westmont

Giant Ginger Snaps

From the kitchen of Danine Miller, Business Development Manager - JSG Monroeville

Kahlua Cake

From the kitchen of Patrice MacMillan, JSG Marketing Manager

Oreo Truffles

From the kitchen of Nicole Shenberger, Technical Recruiter - JSG Westmont

Peanut Clusters

From the kitchen of Alex Price, Account Executive - JSG Spokane

Peppermint Crunch Mix

From the kitchen of Anne Rezabek, Corporate Recruiter - JSG Westmont

Pumpkin Cheesecake Bars

From the kitchen of Jamie Nickos, Sr. Cash Application Specialist - JSG Westmont

Pumpkin Pie Dip

From the kitchen of Renee Tuck, Employee Service Representative - JSG Jacksonville

Pumpkin Roll

From the kitchen of Tracey Smith, Healthcare Manager - JSG Spokane

Redneck Toffee

From the kitchen of Perry Paden, Senior Vice President - JSG Spokane

Salted Caramel Applesauce

From the kitchen of Derek Rix, Sr. Technical Recruiter - JSG Jacksonville

Shaum Tortes

From the kitchen of Ken Slater, JSG Executive Vice President

S'mores Bars

From the kitchen of Frank D'Amico, Sr. Technical Recruiter - JSG Westmont

Sweet Tart Cinnamon Apples

From the kitchen of Rich Baker, Sr. Technical Recruiter - JSG Jacksonville

The Next Best Thing To Robert Redford

From the kitchen of Krista Portolesi, Account Executive - JSG Spokane

Upside Down Apple Pecan Pie

From the kitchen of Shahna Jacks, Administrative Assistant - JSG Spokane



FROM THE KITCHEN OF: FRANK PYTEL

VICE PRESIDENT MARKETING - JSG WESTMONT

BANANA CAKE

INGREDIENTS

Cake

- 2 sticks butter
- 1/2 cup water
- 2 cups sugar
- 1/4 cup of buttermilk
- 1 cup or 3 mashed bananas
- 2 cups flour
- 2 eggs
- 2 teaspoons baking soda
- 1 teaspoon of vanilla extract
- 1 teaspoon salt

Frosting

- 1/2-cup soft butter
- 1 8 oz cream cheese, soft
- 1 lb powder sugar
- 1 teaspoon vanilla extract

INSTRUCTIONS

Cake

Preheat oven to 350 degrees

In a large saucepan melt together 2 sticks of butter and 1/2 cup of water. Remove from the heat after it has all melted.

Add the remaining cake ingredients

Mix together with a large spatula, till well incorporated.

Add 1 cup of chopped walnuts, pecans or chocolate chips. (Optional)

Butter and flour a 13x9 pan. Pour in the batter and bake at 350 degrees for 40 to 45 min.

Frosting

Cream all ingredients together, and spread over the cooled banana cake.

"BANANAS ARE GREAT, AS I BELIEVE THEM TO BE THE ONLY KNOWN CURE FOR EXISTENTIAL DREAD."

- ANNE LAMOTT





FROM THE KITCHEN OF: KEN SLATER
JSG EXECUTIVE VICE PRESIDENT

CATHEDRAL WINDOWS

INGREDIENTS

12 oz package chocolate chips

1 stick butter

10 oz package colored mini marshmallows

15 vanilla wafers (rolled fine)

1 cup nuts

INSTRUCTIONS

Combine ingredients and form into 2 or 3 logs.

Roll in nuts.

Refrigerate until firm. Cut into circles.

"MY GRANDMA USED TO MAKE THESE EVERY HOLIDAY SEASON... MY SISTERS STILL, FROM TIME TO TIME, CONTINUE THE TRADITION BY MAKING THEM, THEY REMIND ME OF THE HOLIDAYS."





FROM THE KITCHEN OF: ANDREA MORES

MANAGER - BILLING OPERATIONS - JSG WESTMONT

CHARLOTTE RUSSE

INGREDIENTS

3 packages of Lady Fingers

11 oz of cream cheese

1 cup of sugar

1 pint all purpose cream or heavy cream

1 teaspoon vanilla extract

Spring form pan

Fresh raspberries to decorate top (optional)

Sauce

2 - 10 oz packages of frozen raspberries

2 tablespoons of sugar

2 tablespoons of Kirsh

(I just use maraschino cherry juice)

CHARLOTTE RUSSE ARE MOLDED DESSERTS. THE MOLD IS LINED WITH CAKE AND FILLED WITH FRUIT AND CUSTARD OR CREAM MIXED WITH GELATIN. CHARLOTTE RUSSE, MADE WITH LADYFINGERS AND RICH BAVARIAN CREAM, IS SERVED WITH FRUIT SAUCE.

INSTRUCTIONS

Line bottom and sides of pan with Lady Fingers. Start with the sides placing Lady Fingers standing up vertically with the flat side facing in and the curved side against the rim of the pan. Then place them on the bottom, flat side down, filling in any gaps with torn pieces of lady fingers to make a solid base.

Cream together cream cheese, sugar, and vanilla in mixer. Separately whip the cream with an egg beater until the peaks are stiff enough to stay standing when beater blades are pulled out.

Don't over- whip it to the point where it is firm or stiff. Fold whipped cream into cream cheese mixture in portions, maybe a third at a time. (It's important to add the whipped cream to the cream cheese mixture and not the other way around because you will get lumps).

Spread half of the entire mixture into the spring form pan. Then add another horizontal layer of Lady Fingers just as you did the base. Then spread the remaining mixture over second layer of Lady Fingers. You can decorate the top with fresh raspberries if you want. Cover and chill until firm. I recommend you make a day ahead so that it firms up nicely.

For the sauce, Defrost the berries. Combine all ingredients in a blender and blend until smooth. Cover and refrigerate overnight.

To serve, cut as a cake, usually two lady fingers wide, and drizzle raspberry sauce decoratively over the slice. Serve immediately.





FROM THE KITCHEN OF: KATHY STEVENS

A/R MANAGER - JSG WESTMONT

CHEESECAKE

INGREDIENTS

1½ cups graham cracker crumbs

3 tablespoons sugar

1/3 cup butter, melted

4kg (8oz) Philadelphia Cream Cheese,
softened

1 cup sugar

1 teaspoon vanilla

4 eggs

"BECAUSE YOU DON'T LIVE NEAR A
BAKERY DOESN'T MEAN YOU HAVE TO
GO WITHOUT CHEESECAKE."

- HEDY LAMARR

INSTRUCTIONS

Heat oven to 325°F.

Combine graham crumbs, 3 Tbsp. sugar and
butter; press onto bottom of 9-inch springform
pan.

Beat cream cheese, 1 cup sugar and vanilla
with mixer until blended.

Add eggs, 1 at a time, mixing on low speed
after each just until blended.

Pour over crust.

Bake 55 min. or until center is almost set.

Run knife around rim of pan to loosen cake;
cool before removing rim.

Refrigerate cheesecake 4 hours.





FROM THE KITCHEN OF: LUC MACKENZIE

JSG MARKETING INTERN

CHOCOLATE CHIP PEANUT BUTTER CUPS

INGREDIENTS

1/3 cup of real butter

1/3 cup of butter-flavored Crisco

1/2 cup of packed brown sugar

1/2 cup of granulated sugar

1 egg

1 teaspoon of vanilla

1 1/2 Cups of flour

1/2 teaspoon of baking soda

1/2 teaspoon of salt

fun size Reese's Peanut Butter Cups

"THINK WHAT A BETTER WORLD IT WOULD BE IF WE ALL, THE WHOLE WORLD, HAD COOKIES AND MILK ABOUT 3 O'CLOCK EVERY AFTERNOON AND THEN LAY DOWN ON OUR BLANKETS FOR A NAP."

- ROBERT FULGHUM

INSTRUCTIONS

Preheat oven to 375 and line a regular or mini-sized muffin pan with cupcake liners

In one bowl, combine the butter, Crisco, sugars, egg, and vanilla.

In another bowl, combine the flour, baking soda, and salt.

Add the dry ingredients slowly into the wet ingredients, then add chocolate chips (and nuts if you'd like).

Once the dough is complete, fill cupcake liners with a ball of cookie dough that is about half the size of the cupcake tin.

Bake for 9 minutes (mini) or 15 minutes (regular) at 375. Let the cookies rest for 5 minutes, then add "fun size" Peanut Butter Cups into the center of the muffin-shaped cookie.

Enjoy! Happy Holidays!



FROM THE KITCHEN OF: PATRICE MACMILLAN

JSG MARKETING MANAGER

COOKIE DOUGH TRUFFLES

INGREDIENTS

1/2 cup (1 stick) unsalted butter, room temperature

1/4 cup granulated sugar

1/2 cup packed light brown sugar

2 tablespoons milk

1/2 teaspoon vanilla

1 1/4 cups all purpose flour

1/2 teaspoon salt

1/2 cup mini chocolate chips

1 12 oz. bag Ghiradelli chocolate chips

(I usually do half semi-sweet, half milk chocolate)

"ANOTHER HOLIDAY FAMILY FAVORITE -
PERFECT FOR A COOKIE EXCHANGE, GIFT
BASKET, OR HOSTESS GIFT!"

INSTRUCTIONS

In a large bowl, beat butter and sugars with an electric mixer until light and fluffy (about 3 minutes).

Mix in milk and vanilla. Add flour and salt and mix on low until combined.

Stir in the mini chocolate chips.

Chill dough in refrigerator for about 30 minutes until firm enough to roll or scoop into 1-inch balls.

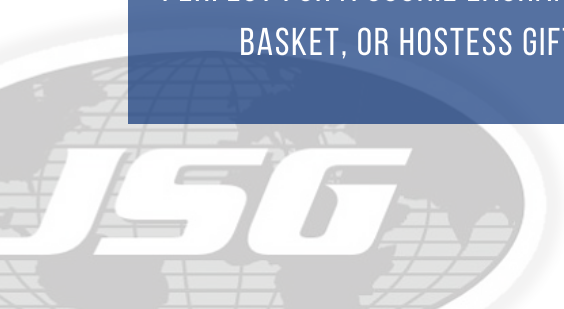
Place rolled balls on a wax paper lined baking sheet and place in the freezer for at least 15 minutes.

Melt Ghiradelli chocolate chips using a double boiler.

Remove a couple of balls from the freezer at a time dip in melted chocolate chips and let any excess fall off back into the bowl.

Add small sprinkles on top and place on wax paper to set. If the chocolate pools at the bottom of the ball, dot the balls on the wax paper until most of it is pulled off the ball and then place it on a clean spot of the wax paper to set.

Refrigerate in an airtight container for up to a week.





FROM THE KITCHEN OF: HARRY SNYDER
BUSINESS DEVELOPMENT MANAGER - JSG WESTMONT

COWBOY COOKIES

INGREDIENTS

2 cups flower

1 teaspoon baking power

$\frac{3}{4}$ cup brown and regular sugar

2 teaspoon vanilla

1 egg

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

2 cups oatmeal

1 cup butter

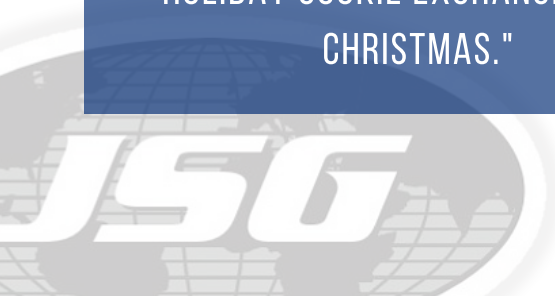
1 cup margin

INSTRUCTIONS

Mix all ingredients together.

Bake at 375 degrees for 10-13 minutes

"MY MOM AND I HAVE USED THIS RECIPE
TO MAKE COOKIES FOR OUR FAMILY'S
HOLIDAY COOKIE EXCHANGE EVERY
CHRISTMAS."





FROM THE KITCHEN OF DANINE MILLER
BUSINESS DEVELOPMENT MANAGER - JSG MONROEVILLE

GIANT GINGER SNAPS

INGREDIENTS

1 cup packed brown sugar

$\frac{3}{4}$ cup melted butter

1 egg

$\frac{1}{4}$ cup honey

2 cups flour

1.5 teaspoons ground ginger

1 teaspoon baking soda

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground cloves

$\frac{1}{4}$ cup sugar

"SOFT GINGERSNAPS EMBODY THE TASTES AND SMELLS OF THE CHRISTMAS SEASON, BUT THEY ARE PERFECT FOR ANY FALL OR WINTER GATHERING."

- LARA PENNELL

INSTRUCTIONS

Beat 1 cup packed brown sugar and $\frac{3}{4}$ cup melted butter until well blended.

Add 1 egg and $\frac{1}{4}$ cup honey, beat together until well blended.

Add 2 cups flour, 1.5 teaspoons ground ginger, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, and $\frac{1}{2}$ teaspoon ground cloves, beat together until well blended.

Tightly cover the dough mixture and refrigerate for 2+ hours.

Preheat the oven to 350 degrees. Form dough into six 2-inch balls and roll in $\frac{1}{4}$ cup sugar. Evenly place the 2-inch balls on a greased baking sheet.

Bake for 20 minutes or until an inserted toothpick comes out clean.





FROM THE KITCHEN OF: PATRICE MACMILLAN
JSG MARKETING MANAGER

KAHLUA CAKE

INGREDIENTS

1 chocolate fudge cake mix

6 oz chocolate chips

(I usually use half semi-sweet, half milk chocolate)

3/4 cup Kahlua

1 5 oz package vanilla instant pudding

1/4 cup oil

1 pint sour cream

2 eggs

"THIS IS MY MOM'S GO-TO INDULGENT DESSERT FOR EVERY SPECIAL OCCASION. WHEN I WAS IN COLLEGE, SHE EVEN SENT ME KAHLUA CAKES BY MAIL! IT IS THE MOST RICH AND MOIST CAKE YOU WILL EVER HAVE - SO INSANELY DELICIOUS!"

INSTRUCTIONS

Mix all ingredients except chocolate chips with an electric mixer.

Stir in chocolate chips.

Pour into a buttered bundt cake pan.

Bake at 350 degrees for about 35 minutes or until the top looks done. (It will still be gooey in the middle which is okay!)

Top with chocolate ganache (melted chocolate chips and heavy cream) or melted store-bought frosting.

Sprinkle with powdered sugar for an extra-festive touch!





FROM THE KITCHEN OF: NICOLE SHENBERGER
TECHNICAL RECRUITER - JSG WESTMONT

OREO TRUFFLES

INGREDIENTS

1 package of Oreos (3 rows of 12)

1 8 oz package cream cheese

1 package of white chocolate (or dark)

"PEOPLE ARE LIKE OREOS.
THE GOOD STUFF IS ON THE INSIDE"
- UNKNOWN

INSTRUCTIONS

First you crush the entire package of Oreos very finely, then you mix it together with the cream cheese. They have to be blended very well - so either by hand or by mixer works best.

Then you form into balls. Finally you can either dip them into the chocolate or you can drizzle it on top of them. If you choose to do white chocolate, you can dye the chocolate different colors for the different holidays!

Finally just refrigerate for a few hours and serve!





FROM THE KITCHEN OF: ALEX PRICE
ACCOUNT EXECUTIVE - JSG SPOKANE

PEANUT CLUSTERS

INGREDIENTS

34 oz honey roasted peanuts

12 oz semi-sweet chocolate chips

1 Bakers german chocolate bar (4oz bar)

36 oz almond bark (vanilla)

INSTRUCTIONS

Layer crockpot as follows: peanuts, almond bark, chocolate chips, german chocolate bar.

Cook on low for 2 hours, stirring every 20 minutes or so.

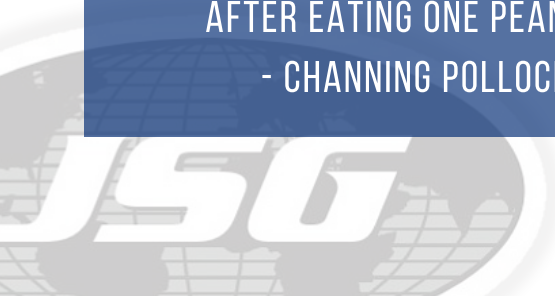
Use a tablespoon to scoop melted chocolate and peanuts and set on parchment paper.

Let clusters sit for 2 hours.

Enjoy!

"NO MAN IN THE WORLD HAS MORE
COURAGE THAN THE MAN WHO CAN STOP
AFTER EATING ONE PEANUT."

- CHANNING POLLOCK





FROM THE KITCHEN OF: ANNE REZABEK
CORPORATE RECRUITER - JSG WESTMONT

PEPPERMINT CRUNCH MIX

INGREDIENTS

6 cups popped popcorn

4 cups Honey Nut Chex cereal

1 jar Marshmallow crème

20 red or green hard peppermint candies,
crushed (1/2 cup)

PEPPERMINT ENHANCES ATTENTION,
MEMORY, ALERTNESS, AND MOOD!

INSTRUCTIONS

Heat oven to 350. Spray cookie sheet with cooking spray. Mix popcorn and cereal in large bowl; set aside.

Place marshmallow crème in medium microwavable bowl. Microwave uncovered on High for 1 minute. Stir. Heat another minute or until melted. Stir again. Pour over popcorn mixture and stir until evenly coated. Sprinkle with candies.

Spread mixture on cookie sheet. Bake 5 minutes, then stir. Bake an additional 5 minutes, or until coating is light golden brown. Spread on waxed paper or aluminum foil to cool. Store in tightly covered up to 2 weeks.





FROM THE KITCHEN OF: JAMIE NICKOS

SR. CASH APPLICATION SPECIALIST - JSG WESTMONT

PUMPKIN CHEESECAKE BARS

INGREDIENTS

10 graham cracker, crushed
6 tablespoons butter
32 oz cream cheese, at room temperature
4 eggs
1 teaspoon vanilla
1 ½ cups sugar
15 oz pumpkin puree, 1 can

Crumble Topping

½ cup butter
1 cup flour
½ cup brown sugar
1 tablespoon ground cinnamon

"I HAVEN'T TRIED THE PUMPKIN CHEESECAKE BARS BUT THEY MAKE ME DROOL EVERYTIME I SEE THEM ON MY FACEBOOK WALL. I CAN'T WAIT TO TRY THEM!"

INSTRUCTIONS

Preheat oven to 325°F (160°C).

In a mixing bowl, combine crushed graham cracker and butter. Stir until mixture develops a wet sand texture.

Cover the bottom of a greased 9x13-inch (23x33 cm) baking pan with mixture and spread evenly. Chill.

In a large mixing bowl, combine cream cheese, eggs, vanilla, and sugar. Stir until mixture is smooth.

Pour half of the cheesecake batter into the chilled baking pan and freeze, smoothing the top.

With the remaining half of batter, add in pumpkin puree and stir until incorporated.

Spoon on pumpkin cheesecake mixture to frozen cheesecake mixture and spread evenly.

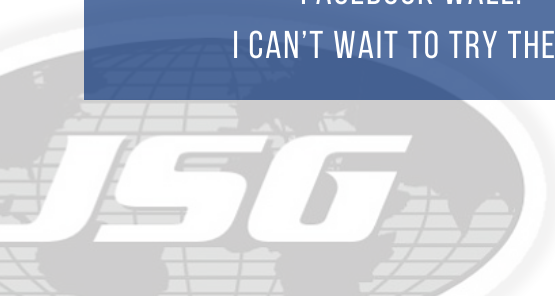
Bake for 30 minutes.

In a mixing bowl, combine butter, flour, brown sugar, and cinnamon.

Stir until all ingredients are evenly incorporated and mixture develops a wet sand texture.

Top cheesecake with crumble topping and bake for an additional 25 minutes.

Allow cheesecake to cool at room temperature. For best results refrigerate overnight once completely cooled.





FROM THE KITCHEN OF: RENEE TUCK

EMPLOYEE SERVICE REPRESENTATIVE - JSG JACKSONVILLE

PUMPKIN PIE DIP

INGREDIENTS

INSTRUCTIONS

8 oz frozen whipped topping, thawed

Thaw topping until softened.

1 (15 oz) can pumpkin puree

Combine all ingredients; blend with electric mixer until smooth.

1 (1.5 oz) package instant vanilla pudding mix

Chill 10 minutes or until ready to serve.

1 teaspoon pumpkin pie spice (or ground cinnamon)

Cookies or graham crackers, for serving

Serve with vanilla wafers, gingersnaps, or graham crackers.

"VEGETABLES ARE A MUST ON A DIET. I SUGGEST CARROT CAKE, ZUCCHINI BREAD, AND PUMPKIN PIE."
-GARFIELD





FROM THE KITCHEN OF: TRACEY SMITH
HEALTHCARE MANAGER - JSG SPOKANE

PUMPKIN ROLL

INGREDIENTS

- powdered sugar as needed
- ¾ cup All-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ¼ teaspoon salt
- 3 large eggs
- 1 cup granulated sugar
- ⅔ cup canned pure pumpkin
- 1 package 8 oz softened cream cheese
- 1 cup sifted powder sugar
- 6 tablespoons butter
- 1 tablespoon pure vanilla extract
- 1 thin cotton kitchen towel larger than jelly roll pan or cookie sheet
- wax paper as needed
- 1 jelly roll pan or cookie sheet

INSTRUCTIONS

- Preheat oven to 375 degrees F. Grease jelly roll or cookie sheet if you don't have a jelly roll pan. Then line with wax paper and spray lightly with cooking spray.
- Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in a small bowl.
- Beat eggs and sugar in a large mixing bowl for 6 minutes.
- On low speed, mix in pumpkin. On low speed, add flour mixture until well blended. Spread evenly onto prepared pan.
- Bake for 13-15 minutes or until top of cake springs back when touched.
- Heavily sprinkle a thin, cotton kitchen towel that is at least one inch bigger on all sides than cookie sheet, with powdered sugar.
- Immediately loosen and carefully turn cake over centering onto towel. Carefully peel off wax paper starting at one corner.
- On one long end, fold edge of towel onto cake and carefully roll up cake and towel together. Cool completely on wire rack. This part can be made one day ahead and refrigerated.
- Filling: Beat cream cheese, powdered sugar, butter and vanilla extract in a mixer bowl until very smooth.
- Carefully unroll cake sprinkling with more powder sugar as needed if it sticks, and remove towel.
- Lay on flat surface and spread cream cheese mixture evenly over cake.
- Carefully and tightly reroll cake from one long edge. Sprinkle with more powdered sugar and wrap in plastic wrap and refrigerate at least 1 hour. I have made this as many as 3 days ahead.

"MY FAVORITE FOR THE HOLIDAYS! I HAVE TO MAKE A DOUBLE BATCH AND SEND THEM TO MY SON BRANDON IN NEW YORK EVERY YEAR AS WELL."





FROM THE KITCHEN OF: PERRY PADEN
SENIOR VICE PRESIDENT - JSG SPOKANE

RED NECK TOFFEE

INGREDIENTS

2 sticks (1 cup) unsalted butter

1 cup brown sugar, packed

96 saltine crackers (about 2½ sleeves)

8 oz bag of toffee bits

12 oz mini chocolate chips

1½ cups pecans, chopped

"I'VE HEARD SOME CALL IT CHRISTMAS BARK BUT THEN THAT WOULD IMPLY THAT IT'S ONLY APPROPRIATE FOR CHRISTMAS TIME AND THAT'S JUST NOT RIGHT. WHAT IF I WANT TO HAVE SOME IN JULY?"

- AMY, SHE WEARS MANY HATS

INSTRUCTIONS

Preheat oven to 350°

In a small sauce pan melt 2 sticks of butter, then add 1 cup of brown sugar and stir well to combine.

Cover a greased baking sheet(s) with a single layer of saltines, edges touching. (I used two ~13x18" baking sheets coated with cooking spray. You could also line them with parchment paper or a silicone baking mat)

Slowly pour the melted butter and brown sugar over the crackers, stopping occasionally to gently spread with a pastry brush. When every cracker is coated, sprinkle the toffee bits over all the crackers.

Warm in pre-heated oven until toffee bits begin to melt slightly (4-7 minutes depending on your oven). Watch carefully to avoid burning.

Remove baking sheets from oven and spread chocolate chips and pecans covering all areas. Add more or less to your liking.

Place baking sheets back in the warm oven (but OFF) to melt chocolate chips slightly.

After chocolate chips are melted, remove again from oven and let cool.

When baking sheets are cooled you can cover the treats with foil, parchment or wax paper and put in the fridge for about 5 minutes to harden up a bit.

Use a spatula or knife to gently cut apart along the edges of the individual crackers. Store in airtight container.





FROM THE KITCHEN OF: DEREK RIX

SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

SALTED CARAMEL APPLE SAUCE

INGREDIENTS

2 lbs. fresh apples

1 (12.25 oz) jar caramel sundae topping

1 teaspoon apple pie spice
(or ground cinnamon)

1/4 teaspoon kosher salt

INSTRUCTIONS

Grate apples on box grater (about 5 cups). Place apples, caramel, apple pie spice, and salt in slow cooker.

Cook on HIGH for 2–2 1/2 hours (or LOW for 4–4 1/2 hours), until apple mixture is thick. Serve warm (or chilled 1 hour).

"LIFE STARTS ALL OVER AGAIN
WHEN IT GETS CRISP IN THE
FALL."

- F. SCOTT FITZGERALD





FROM THE KITCHEN OF: KEN SLATER
JSG EXECUTIVE VICE PRESIDENT

SHAUM TORTES

INGREDIENTS

6 egg whites

2 cups sugar

1 ½ teaspoon lemon juice or vinegar

"MY GRANDMA USED TO MAKE THESE EVERY HOLIDAY SEASON... MY SISTERS STILL, FROM TIME TO TIME, CONTINUE THE TRADITION BY MAKING THEM. THEY REMIND ME OF THE HOLIDAYS."

INSTRUCTIONS

Beat egg whites until stiff.

Gradually beat in sugar, a little at a time.

Add lemon juice or vinegar.

Beat until stiff and glossy.

Drop a small spoonful on brown paper on
baking sheet.

Hollow out with back of spoon.

Bake 40 minutes at 275 degrees.





FROM THE KITCHEN OF: FRANK D'AMICO
SR. TECHNICAL RECRUITER - JSG WESTMONT

S'MORES BARS

INGREDIENTS

2 sticks unsalted butter, melted
+ softened butter for pan

2 cups of graham cracker crumbs

1/4 cup sugar

1/2 teaspoon fine sea salt

3 cups milk chocolate chips

3 1/2 cups mini-marshmallows

"OKAY, NOW PAY ATTENTION. FIRST YOU TAKE A GRAHAM. THEN YOU STICK THE CHOCOLATE ON THE GRAHAM. AND THEN YOU ROAST THE MALLOW. AND WHEN THE MALLOW FLAMING YOU STICK IT ON THE CHOCOLATE. THEN YOU COVER IT WITH THE OTHER GRAHAM. AND THEN YOU STUFF IT."

- THE SANDLOT

INSTRUCTIONS

Preheat the oven to 350 degrees. Line the bottom and sides of a 9 by 13-inch baking pan with foil. You want to leave about 4 inches of overhang on the 2 opposite sides. These are going to serve as your handles to remove the bars from the pan in 1 piece, so make sure that there is enough of the overhang for you to have a solid grip. Grease the foil well with the softened butter.

In a large bowl, combine your crumbs with the sugar, sea salt and melted butter. The mixture should look and feel like wet sand. Set aside a heaping 1/2 cup of the crumb mixture for the topping. Evenly press the remaining crumb mixture into the bottom of the foil-lined pan. Pop your crust into the oven and bake until it is golden brown and your kitchen smells of graham crackers, 12 to 15 minutes. Remove the crust from the oven and allow it to cool on a rack or on a dishtowel on your counter.

Melt the milk chocolate in the microwave - on low power - stirring after 2 minutes. Preheat the broiler.

Pour the melted chocolate over the cooled graham cracker crust. Spread the chocolate evenly over the crust with a butter knife. Sprinkle the marshmallows over the chocolate and press them lightly into the chocolate. Sprinkle the reserved crumb mixture over and in between the marshmallows so that you cannot see the chocolate peaking through the marshmallows. Broil the bars 6 inches from the flame until the marshmallows are golden brown, 1 to 2 minutes.

Refrigerate the bars until the chocolate is hard, 2 hours or so. Grab the ends of the foil liner and lift the bars out of the pan in 1 piece. Move to a cutting board and cut into 24 squares [64](#)



FROM THE KITCHEN OF: RICH BAKER

SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

SWEET TART CINNAMON APPLES

INGREDIENTS

6 large Granny Smith apples, cored and sliced (I leave the peels on, but you can also remove)

1/2 cup granulated sugar

2 tablespoons fresh Lemon Juice (optional)

1/4 cup packed light brown sugar

1/2 tbsp cinnamon (can also include 1-2 cinnamon sticks for a little extra zing)

1/8 teaspoon nutmeg

2 tablespoons of sliced salted butter

"THIS WAS THE FIRST DESSERT I MADE FOR THANKSGIVING DINNER IN OUR NEW HOUSE."

INSTRUCTIONS

Put all of the ingredients (except for the butter) into the crock pot; stir well, coating all apple slices.

Once stirred, place the butter slices equally on top of the apples.

Cook on low for 3-1/2 to 4 hours. Make sure to stir halfway through.

I've used this for an ice cream topping, as well as a stand along dessert dish.



THE NEXT BEST THING TO ROBERT REDFORD

INGREDIENTS

1 cup flour

1/2 cup butter or margarine, softened

1 cup finely chopped pecans or walnuts

8 oz cream cheese

1 cup sugar

7 oz Cool Whip

1 package (5.1 oz) vanilla instant pudding

1 package (5.9 oz) chocolate instant pudding

3 cups cold milk

1 chocolate bar, grated

(optional, but makes it look pretty!)

"HEALTH FOOD MAY BE GOOD FOR THE
CONSCIENCE BUT OREOS TASTE A HELL OF
A LOT BETTER."

-ROBERT REDFORD

INSTRUCTIONS

Prepare crust: mix flour, butter, and pecans until crumbly and press into a greased 9x13 baking pan.

Bake at 350 degrees for 15-20 minutes until lightly golden. Let cool.

Layers: Beat cream cheese, sugar, and half container of cool whip. Spread over cooled crust.

Combine vanilla and chocolate pudding with 3 cups cold milk until smooth and thickened. Spread over cream cheese layer.

Spread remaining cool whip over the top and sprinkle with the grated chocolate bar.



FROM THE KITCHEN OF: SHAHNA JACKS

ADMINISTRATIVE ASSISTANT - JSG SPOKANE

UPSIDE DOWN APPLE PECAN PIE

INGREDIENTS

1 cup chopped pecans

1/2 cup firmly packed brown sugar

1/3 cup butter, melted

1 box of package refrigerated pie crusts

1 teaspoon flour

6 medium apples, sliced & peeled (I prefer
Granny Smith and Braeburn apples)

1/4 cup sugar

2 tablespoons flour

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg

"PIE MAKES EVERYBODY HAPPY."

_ LAURIE HALSE ANDERSON

INSTRUCTIONS

Heat oven to 375°F

Using a 9-inch pie plate, combine pecans, brown sugar, and butter; spread evenly over bottom of pan.

Place bottom pie crust over pecan mixture in pan. Press crust down around sides of pan and sprinkle with 1 teaspoon flour.

In large bowl, combine apples, sugar, flour, cinnamon, and nutmeg. mix lightly. Spoon into pie crust-lined plate.

Top with second pie crust, and flute. Cut 4-5 slits in top crust, for steam to escape. Place pie plate on cookie sheet and bake at 375° for 40-50 minutes or until crust is golden brown.

Remove pie from oven, and cool on wire rack for 5 minutes. Place serving plate over pie and carefully invert hot pie. Remove pie plate. Some nuts may remain in pan, replace on pie with a knife.

Cool at least 1 hour before serving.

