



THE  
*Holiday*  
COOKBOOK





# A LETTER FROM

*Dan McCarver*

Entering the holiday season, nothing brings us together quite like a hearty, homecooked meal. The kitchen is the heart of the home - it's where we break bread together, celebrate the big moments, soak in the simple days, and make memories to last a lifetime. Family and Friends gathering over traditional – or more experimental – holiday dishes truly makes a house a home, and I hope the recipes in these pages inspire you to draw close to loved ones and dream up what decadent creations you can craft in your own Gary Greene kitchen.

These striking kitchens are just a sample of the homes I sold that set Bay Oaks and the Bay Area apart. From Creamy Lemon Chicken to Parmesan Rosettes, the culinary possibilities are endless, and your home will soon be filled with the aroma of good food and even better community.

I wish nothing but holiday cheer and joyful tidings to you and yours as we close out a monumental year.

The best is yet to come!

*Dan McCarver*

Better Homes and Gardens Real Estate Gary Greene



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SOLD IN BAY OAKS





# Creamy Lemon Chicken

Since it's prepared in the slow cooker, this Creamy Lemon Chicken breast recipe will be waiting for you at dinner time. This healthy lemon chicken recipe serves two, so you don't have to worry about loads of leftovers.

Prep: 15 mins | Cook: 4 hrs | Total: 4 hrs 15 mins | Servings: 2

## INGREDIENTS

- 2 chicken breast halves with skin and bone (about 1 pound)
- 19 ounce package frozen cut green beans
- ½ of a small onion, cut into very thin wedges
- 1 clove garlic, minced
- ⅛ teaspoon pepper
- ¼ cup canned reduced-sodium chicken broth
- 2 ounces reduced-fat cream cheese (Neufchatel), cubed
- ½ teaspoon finely shredded lemon peel
- Lemon peel strips (optional)

### Instructions

**STEP 1:** Remove skin from chicken. Place frozen green beans and onion in a 1-1/2 quart slow cooker. Place chicken on vegetables. Sprinkle with garlic and pepper. Pour broth over all.

**STEP 2:** Cover; cook on low-heat setting for 4 to 5 hours or on high-heat setting for 2 to 2-1/2 hours. If no heat setting is available, cook for 3-1/2 to 4 hours.

**STEP 3:** Transfer chicken and vegetables to 2 serving plates; cover to keep warm.

**STEP 4:** For sauce; beat cream cheese and shredded lemon peel in a small bowl with an electric mixer on low speed until smooth. Slowly add cooking liquid, beating on low speed until combined. Spoon sauce over chicken and vegetables. Garnish with lemon peel strips, if desired.



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# Slow-cooked Beef & Veggies

Combine the ingredients for this slow cooker meal kit and store in the fridge. Pop it in your handy countertop appliance and you'll have a delicious dinner ready for you after work.

Prep: 20 mins | Cook: 8 hrs | Total: 8 hrs 20 mins | Servings: 6 | Yield: 9 cups

## INGREDIENTS

- 1 2.5-3 pound boneless beef chuck roast, trimmed and cut into 2- to 3-inch pieces
- 2 carrots, cut into 1-inch pieces
- 2 stalks celery, cut into 1-inch pieces
- 1 medium onion, cut into thin wedges
- 12 ounces tiny new potatoes
- ¼ cup lemon juice
- 2 tablespoons Dijon-style mustard
- 2 cloves garlic, minced
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ cup beef broth
- ½ cup chopped fresh Italian parsley

## Instructions

**STEP 1:** In a 2-gal. resealable plastic bag or airtight container combine first 10 ingredients (through pepper). Store in refrigerator up to 3 days.

**STEP 2:** In a 4- to 6-qt. slow cooker combine meat mixture and broth. Cover and cook on low 8 to 10 hours. Remove and shred meat using two forks. If desired, coarsely mash potatoes. Stir shredded meat into vegetable mixture. Top servings with parsley.

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# Sweet Potato Spice Cake

Dress up boxed white cake mix for fall with this sweet potato dessert. In addition to the sweet spuds, a pinch of pumpkin pie spice, a cup of dried cranberries, and a handful of chopped pecans give this sweet potato cake recipe major autumnal vibes.

Prep: 30 mins | Cool: 10 mins | Bake: 30 mins | Total: 70 mins | Servings: 12

## INGREDIENTS

- 1 package 2-layer-size white or yellow cake mix
- 1 ½ cups mashed cooked sweet potatoes or 1/2 of a 24-ounce package refrigerated mashed sweet potatoes
- 3 eggs
- ¾ cup water
- ¼ cup cooking oil
- 1 teaspoon pumpkin pie spice
- 1 cup dried cranberries or dried tart red cherries
- ½ cup finely chopped pecans, toasted
- 1 16 ounce can cream cheese frosting
- Chopped pecans, toasted

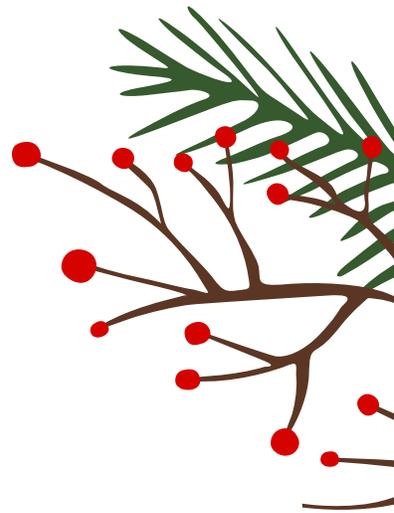
## INSTRUCTIONS

**STEP 1:** Preheat oven to 350°F. Grease and lightly flour two 9 x 1-1/2-inch round cake pans; set aside.

**STEP 2:** In a large mixing bowl, combine cake mix, sweet potatoes, eggs, water, oil, and pumpkin pie spice. Beat with an electric mixer on low speed just until combined. Beat on medium speed for 2 minutes more, scraping bowl occasionally. Stir in cranberries and finely chopped pecans. Spread batter into prepared pans.

**STEP 3:** Bake for 30 to 35 minutes or until a wooden toothpick inserted near centers comes out clean. Cool in pans on wire racks for 10 minutes. Remove cake layers from pans; cool thoroughly on wire racks.

**STEP 4:** Place one cake layer on a serving plate. Frost top of the cake with about 1/3 cup cream cheese frosting. Top with the second cake layer. Frost top and sides of cake with remaining frosting. Sprinkle with additional toasted pecans.



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# Apricot Apple Crown Roast

Wow your holiday crowd with an elegant stuffed crown roast of pork. Who needs a centerpiece of flowers when you can enjoy a centerpiece all can eat!

Prep: 45 mins | Cook: 3 hrs 15 mins | Total: 3 hrs 75 mins | Servings: 16

## INGREDIENTS

1 8-10 pound pork rib crown roast (16 ribs)  
1 cup sliced celery (2 stalks)  
½ cup chopped onion (1 medium)  
¼ cup butter  
8 cups dry firm-textured whole wheat bread cubes  
2 cups chopped apples (3 medium)  
½ cup snipped dried apricots

½ cup dried cherries (optional)  
½ teaspoon dried sage, crushed  
¼ teaspoon ground black pepper  
1 ½ cups reduced-sodium chicken broth or water  
3 tablespoons orange juice  
1 tablespoon light-color corn syrup  
1 teaspoon reduced-sodium soy sauce



## INSTRUCTIONS

**STEP 1:** Preheat oven to 325°F. Trim fat from meat. Place roast, bone tips up, on a rack in a shallow roasting pan. Make a ball of foil and press it into the roast cavity to hold cavity open. Wrap the bone tips with foil. Roast for 2-1/2 hours.

**STEP 2:** Meanwhile, for stuffing, in a large skillet cook celery and onion in hot butter over medium heat about 5 minutes or until tender. In a very large bowl toss together bread cubes, apples, apricots, cherries (if desired), sage, and pepper. Add broth and the celery mixture. Toss gently to moisten. If desired, add enough additional broth to make stuffing desired moistness.

**STEP 3:** In a small bowl stir together the orange juice, corn syrup, and soy sauce; set aside.

**STEP 4:** Remove foil from roast cavity. Loosely pack stuffing into the center of the roast. Cover stuffing loosely with foil. Insert an ovenproof meat thermometer into the center of the stuffing. Place any remaining stuffing in a covered lightly greased casserole; set aside. Roast for 45 to 60 minutes or until thermometer in stuffing registers 165°F and the roast registers 150°F, brushing roast occasionally with the orange juice mixture. Bake the stuffing in the casserole the last 45 to 60 minutes of roasting.

**STEP 5:** Cover crown roast with foil and let stand for 15 minutes. The temperature of the meat after standing should be 160°F. To serve, slice crown roast between the ribs. Serve the additional stuffing in casserole along with the roast.



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# Carrot-Apple Soup with Cheddar Toasts

Give your cool-weather soup menu a savory-sweet twist by tossing your favorite fall fruit into the pot.

Hands-On: 30 mins | Roast: 30 mins | Cook: 10 mins | Total: 70 mins | Servings: 6

## INGREDIENTS

1 ¾ pounds carrots, peeled and coarsely sliced (6 to 8 large) | 4 cloves garlic, minced  
2 apples, cored and coarsely chopped | ¼ cup apple cider  
1 apple, thinly sliced | 4 cups chicken broth  
4 - 5 sprigs fresh thyme | 1 tablespoon apple cider vinegar  
3 tablespoons olive oil | 2 tablespoons whole-milk Greek yogurt  
1 teaspoon kosher salt | Freshly ground black pepper  
1 ½ cups chopped onion | 6 slices whole-wheat bread  
1 cup sharp cheddar cheese, shredded

## INSTRUCTIONS

**STEP 1:** Preheat oven to 425°F. Line a shallow baking pan with parchment paper. Combine carrots, chopped apples, and thyme with 2 Tbsp. of the oil and salt in the prepared baking pan; toss to coat and arrange in a single layer. Roast 30 to 35 minutes or until carrots are just tender.

**STEP 2:** Meanwhile, heat remaining 1 Tbsp. oil in a large pot over medium heat. Add onion. Cook, stirring occasionally, 5 minutes or until softened. Add garlic and cook 1 minute more. Add apple cider and broth to pot and bring to simmering. When carrot mixture is done roasting, transfer to pot. (Keep oven on.) Simmer, covered, until carrots are very soft, about 10 minutes. Remove thyme sprigs.

**STEP 3:** Blend soup until smooth using a handheld immersion blender (or carefully transfer in batches to a regular blender). Add vinegar, 2 Tbsp. yogurt, additional salt, and pepper to taste. Stir in additional broth or water or as needed to reach desired consistency.

**STEP 4:** Arrange bread on a baking sheet. Toast in oven 2 minutes. Remove and sprinkle slices with ¾ cup of the cheese. Top each with 5 to 6 apple slices, and sprinkle remaining ¼ cup cheese on top. Toast in oven until melted, about 5 minutes. Cut in half.



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# Wine-Infused Stuffing



Take a break from ordinary stuffing and try this wine. It's great with turkey or most any meat.

Prep: 30 mins | Cook: 3 hrs 30 mins | Total: 4 hrs | Servings: 10 | Yield: about 10 cups

## INGREDIENTS

¼ cup butter

3 cups desired combination of mushrooms and leeks

¼ cup snipped fresh Italian parsley or 2 teaspoons dried Italian parsley, crushed

¼ teaspoon black pepper

12 cups dry focaccia bread cubes\*

1 14.5 ounce can (1 ¾ cups) reduced-sodium chicken broth, chicken stock, 50% less sodium beef broth, or vegetable broth

¼ cup dry white wine

1 cup chopped toasted walnuts (optional)

## INSTRUCTIONS

**STEP 1:** In a large skillet melt butter over medium heat. Add mushrooms and leeks; cook 5 minutes or until tender, stirring occasionally. Remove from heat. Stir in parsley and pepper.

**STEP 2:** Line a 6-quart slow cooker with a disposable slow cooker liner. Place bread cubes in slow cooker. Add vegetable mixture. Drizzle with enough broth and white wine to moisten, tossing lightly.

**STEP 3:** Cover and cook on low for 3 ½ to 4 hours. If desired, gently stir in walnuts. If needed, stir in enough additional warmed broth to reach desired consistency.

To make dry bread cubes, cut fresh bread into 1/2-inch cubes. (18 to 21 bread slices will yield 12 cups cubes). Preheat oven to 300° F. Spread cubes in two 15 x 10-inch baking pans. Bake 10 to 15 minutes or until dry, stirring twice; cool. (Cubes will continue to dry and crisp as they cool.) Or let bread cubes stand, loosely covered, at room temperature for 8 to 12 hours.



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# Creamy Cashew and Onion Dip

A homemade cashew cream topped with shallots that have been quickly caramelized in a skillet creates a party dip guests will just keep coming back for.

Hands-On: 15 mins | Total: 4 mins | Servings: 9

## INGREDIENTS

10 ounces raw unsalted cashews  
Boiling water  
3 tablespoons neutral oil, such as avocado or grapeseed  
1 cup thinly sliced shallots  
3 cloves garlic, sliced  
1 teaspoon fine sea salt  
½ cup water  
¼ cup apple cider vinegar  
1 teaspoon smoked paprika

## INSTRUCTIONS

**STEP 1:** In a large bowl cover 10 oz. raw unsalted cashews in boiling water. Let stand 15 minutes.

**STEP 2:** In a large skillet heat 3 Tbsp. neutral oil, such as avocado or grapeseed, over medium-low. Add 1 cup thinly sliced shallots; 3 cloves garlic, sliced; and 1 tsp. fine sea salt. Cook, covered, 12 minutes or until tender, stirring occasionally. Uncover; increase heat to high. Cook and stir 3 minutes or until golden brown. Drain cashews; transfer to a food processor bowl.

**STEP 3:** Add 1/2 cup water, 1/4 cup apple cider vinegar, and 1 tsp. smoked paprika. Process 5 minutes or until smooth. Fold in half of the shallots mixture. Top with remaining to serve.

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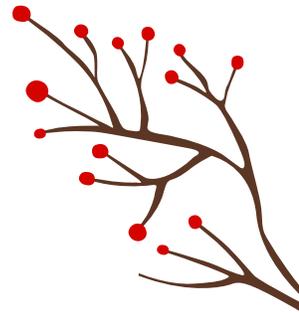
# Double Chocolate-Mint Shortbread

These buttery cookies are so rich, they melt in your mouth! The classic combo of mint and chocolate are a cool twist to a classic shortbread recipe.

Prep: 15 mins | Bake: 25 mins | Total: 40 mins | Servings: 16

## INGREDIENTS

¾ cup butter  
1 1/3 cup all-purpose flour  
¾ cup sifted powdered sugar  
¼ cup unsweetened cocoa powder  
¼ teaspoon mint extract  
¾ cup miniature semisweet chocolate pieces  
Chocolate - and/or vanilla-flavored green candy coating, melted  
Crushed mint candies (optional)



## INSTRUCTIONS

**STEP 1:** In a large mixing bowl beat butter with an electric mixer on medium to high speed about 30 seconds or until softened. Add about half of the flour, the powdered sugar, cocoa powder, and mint extract. Beat on low speed until combined, then on medium speed until blended. Stir in the remaining flour. Stir in the chocolate pieces. If necessary, chill dough for 1 to 2 hours for easier handling.

**STEP 2:** On a lightly greased cookie sheet pat the dough into a 9-inch circle. Using your fingers, press to make a scalloped edge. With a fork, prick dough deeply to make 16 wedges.

**STEP 3:** Bake in a 300° F oven about 25 minutes or until edges are firm to the touch and center is set. Let cool for 2 minutes on the baking sheet. With a long, sharp knife, cut along the perforations into wedges. Carefully transfer to a wire rack; cool.

**STEP 4:** Drizzle with melted candy coating, if desired. Sprinkle with crushed candies before the coating dries, if desired. Makes 16.

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# Classic Gingerbread

The ultimate holiday treat, gingerbread is wonderful warm from the oven with a drizzle of tangy lemon sauce. Or skip the sauce and serve it with ice cream.

Prep: 20 mins | Cool: 30 mins | Bake: 35min at 350° | Servings: 9

## INGREDIENTS

1 ½ cups all-purpose flour  
¾ teaspoon ground cinnamon  
¾ teaspoon ground ginger  
½ teaspoon baking powder  
½ teaspoon baking soda  
½ cup shortening  
¼ cup packed brown sugar  
1 egg  
½ cup mild-flavored molasses  
½ cup water  
Lemon Sauce  
Thin lemon peel strips (optional)

## INSTRUCTIONS

**STEP 1:** Preheat oven to 350F. Grease a 9x1-1/2-inch round cake pan; set aside. In a medium bowl, combine flour, cinnamon, ginger, baking powder, and baking soda; set aside.

**STEP 2:** In a large bowl, beat shortening with an electric mixer on medium speed for 30 seconds. Add brown sugar; beat until fluffy. Add egg and molasses; beat for 1 minute. Alternately add the flour mixture and the water to beaten mixture, beating on low speed after each addition until combined. Pour batter into prepared pan.

**STEP 3:** Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack for 30 minutes. Serve warm. Spoon Lemon Sauce over individual servings. If desired, garnish with lemon peel strips. Makes 9 servings.



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# Parmesan Rosettes



Turn refrigerated breadsticks into fancy dinner rolls with this easy recipe.

Prep: 15 mins | Bake: 15 mins | Total: 30 mins | Servings: 12

## INGREDIENTS

- 1 11 ounce package (12) refrigerated breadsticks
- 3 tablespoons grated Parmesan or Romano cheese
- 1 teaspoon sesame seeds
- ½ teaspoon dried Italian seasoning, crushed
- ¼ teaspoon garlic powder
- 2 tablespoons butter, melted

## INSTRUCTIONS

**STEP 1:** Preheat oven to 375 degree F. Separate breadsticks and uncoil into individual pieces. On a lightly floured surface, roll each piece into a 12-inch-long rope.

**STEP 2:** Tie each rope in a loose knot, leaving 2 long ends. Tuck the top end of the rope under roll. Bring bottom end up and tuck into center of roll.

**STEP 3:** In a shallow dish combine Parmesan or Romano cheese, sesame seeds, Italian seasoning, and garlic powder. Brush top and sides of each rosette with melted butter. Carefully dip the top and sides of each rosette into the cheese mixture.

**STEP 4:** Place rosettes 2 to 3 inches apart on an ungreased baking sheet. Bake in preheated oven about 15 minutes or until golden. Serve warm. Makes 12 rosettes.

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