

THE *Cozymeal*[™] HOLIDAY COOKBOOK

12 FESTIVE RECIPES

From the Chef's Table to Yours





WELCOME TO THE CHEF'S **HOLIDAY** TABLE

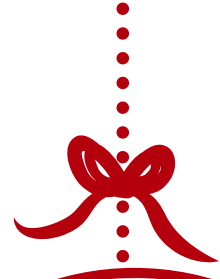
In our version of "The 12 Days of Christmas," we've gathered 12 festive recipes from our professional chefs for *The Cozymeal Holiday Cookbook!* From stunning starters to decadent desserts, these recipes will help you create inspired, gourmet meals to share with family and friends this holiday season.

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BUTTERNUT SQUASH SOUP



BY CHEF JONI
in Bay Area

"Smooth, silky, satisfying, and sweet/sour' are comments you'll hear for this soup. The butter, leeks, and sage — along with the squash — offer all the flavors of a classic winter soup."

INSTANT POT BUTTERNUT SQUASH SOUP

FROM THE TABLE OF CHEF JONI | SERVINGS: 6

Ingredients

FOR THE SOUP:

- 3 Tablespoon(s) Unsalted Butter
- 1 Cup(s) Diced Shallots
- 1 Cup(s) Diced Celery
- 1 Tablespoon(s) Chopped Fresh Sage
- 1/2 Teaspoon(s) Salt, divided
- 2 Cup(s) Chicken Broth, divided
- 1/4 Cup(s) Dry Vermouth
- 1 Cup(s) Diced Green Apple
- 3 Cup(s) Diced Butternut Squash, cut into 1/2-inch cubes
- 1 Teaspoon(s) Apple Cider Vinegar
- 1/4 Teaspoon(s) Black Pepper

FOR THE FRIED SAGE:

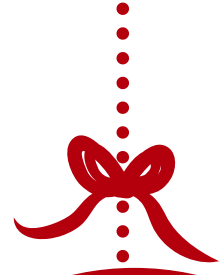
- 1 Tablespoon(s) Unsalted Butter
- Fresh Sage Leaves

Directions

1. Turn the Instant Pot to “Sauté” mode on high temperature for 5 minutes. Push the **start** button and add the butter, shallots, celery, sage, and 1/4 teaspoon salt. Stir occasionally.
2. Turn the Instant Pot to “Pressure Cook” mode on high temperature for 5 minutes. Push the **start** button and then add 1 cup broth, vermouth, apple, squash, and remaining salt. Stir well, and lock on the lid. (Have the “Warming” mode turned to **on**.)
3. Immediately do a "Quick Release," and remove the lid when the pin drops. Add the remaining 1 cup broth, vinegar, and pepper. Blend well with an immersion blender until thick and creamy, about 1 minute. Taste to assess the seasoning and the thickness. Add more salt and/or broth, as needed. Keep warm.
4. In a small sauté pan on medium heat, fry the fresh sage leaves in the butter. Let cook until the butter is brown and the leaves are crispy, about 1 minute. Stir occasionally.
5. Ladle the soup into individual bowls, then top each one with several drops of brown butter and a few crispy sage leaves. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Joni's **Paleo Friendsgiving Feast** class!

PEAR-GOAT CHEESE TARTS



BY CHEF TED
in Philadelphia

"These tarts are a homage to my dad and his favorite holiday treat. I remember vividly growing up that my dad loved his apple pie with a slice of sharp cheddar cheese. This is my interpretation of his favorite."

PEAR AND GOAT CHEESE TARTS

FROM THE TABLE OF CHEF TED | SERVINGS: 5

Ingredients

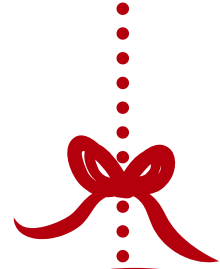
- 2 Cup(s) Port Wine
- 2 Anjou Pears
- 1 Tablespoon(s) Honey
- 1/2 Cup(s) Water
- 1 Sheet Puff Pastry
- 1 Egg
- 1/8 Teaspoon(s) Salt
- 2 Tablespoon(s) Goat Cheese

Directions

1. Preheat the oven to 400°F. Reduce the port wine over medium heat in a small sauce pot until reduced by 3/4. Let cool.
2. Cut pears in half, scoop out seeds, and remove stem and bottom. Lay the pear on the flat side and cut slices lengthwise. Keeping the pear together, place the pear halves on a small sheet pan and glaze the top with honey. Add the water to the bottom of the pan and place in oven. Bake for 15-20 minutes or until tender. Let cool.
3. Next, cut a 1/3 sheet of puff pastry into 5 strips. Beat the egg and brush the top of the puff pastry with the egg wash.
4. Fan 3 slices of pear across each puff pastry piece. Sprinkle lightly with salt and top with goat cheese.
5. Bake at 400°F for 10-15 minutes until the puff pastry is golden brown.
6. Drizzle with the port wine reduction and arrange on a serving platter. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Ted's **Sweet and Savory Hors d'Oeuvres** class!

SOUS VIDE TURKEY MARSALA



BY CHEF DANIEL
in Los Angeles

"We cook turkey only a few times a year, and it often results in overcooked breasts and undercooked thighs. I decided to experiment with sous vide, and the result was delicious. It was nothing like a holiday turkey I have ever had before."

SOUS VIDE TURKEY MARSALA

FROM THE TABLE OF CHEF DANIEL | SERVINGS: 4

Ingredients

- 2 Boneless Turkey Thighs, skin on
- 100 Gram(s)s Ground Turkey, finely-ground
- 1 Egg White, whipped to stiff peaks
- 1 Small Shallot, finely minced
- 1 Tablespoon(s) Butter
- 1 Teaspoon(s) Ground Fennel Seeds
- 1/2 Cup(s) Marsala Wine
- 1 Tablespoon(s) Capers
- Salt and Pepper, to taste

Directions

1. Prepare a sous vide bath at 150°F. Mix ground turkey with fennel seeds and salt to taste. Gently fold in the whipped egg white.
2. Lay one of the turkey thighs, skin down, on a cutting board and spread the seasoned turkey breast mixture evenly on top. Place the second turkey thigh on top, rotated 180-degrees from the other thigh, with the skin facing you. Arrange carefully to form a “sandwich.”
3. Carefully place in a vacuum bag, vacuum seal, and cook in the sous vide bath for 75 minutes. Remove from the bath and place in the refrigerator with a heavy skillet on top.
4. Remove turkey from the fridge and open the bag, reserving the juices. Heat a cast iron pan with olive oil. Cook the turkey until the skin is crispy and browned, repeating for every side.
5. Make the sauce. Cook the shallots in the Marsala until reduced and very little liquid remains. Add a little bit of the reserved turkey cooking juice and reduce again.
6. Strain the sauce and return to pan. Add in capers and cook for 2 minutes. Remove from heat and swirl in the butter.
7. Cut the turkey into geometrical pieces. Plate, and top with sauce. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Daniel's **Holiday Dinner with a Twist** class!

HERBED LAMB LOLLIPOPS



BY CHEF V
in San Diego

"Lamb is always a special dish and this one is no exception. It is my 'go-to' holiday party main course. It's delicious, looks fancy, and even works well with brunch or cocktail parties. It is that versatile. It's a real crowd pleaser."

HERB-CRUSTED LAMB LOLLIPOPS

FROM THE TABLE OF CHEF V | SERVINGS: 4

Ingredients

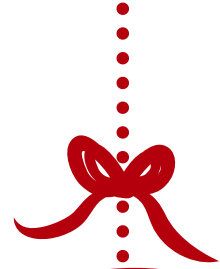
- 1 Rack of Lamb
- 5 Stalks Fresh Rosemary
- 5 Stalks Fresh Thyme
- 1 Garlic Clove, minced
- Pink Himalayan Salt and Freshly Ground Black Pepper, to taste
- Coconut Oil or Meat Fat

Directions

1. Chop lamb into individual lollipop chops.
2. Chop rosemary and thyme. Mince garlic and mix together with rosemary and thyme. Season to taste with salt and pepper.
3. Place the mixture on one side of each chop, reserving half of the mixture for the other side.
4. Heat a cast iron pan with fat over medium heat until warm. Add lamb chops with herb side down, and cover the top side with the remaining herb mixture.
5. Cook for about 3 minutes on each side until medium-well. Plate and enjoy!

→ **LEARN THIS RECIPE** in person at Chef V's **Gourmet Paleo Fare** class!

PUMPKIN MAC AND CHEESE



BY CHEF TESS
in Los Angeles

"I've started this tradition because everyone loves pumpkin and cheese in my family. I figured I couldn't go wrong. This recipe is great with fresh or canned pumpkin and is sure to capture the hearts and bellies of your diners, no matter how young or old."

TRUFFLED PUMPKIN MACARONI AND CHEESE

FROM THE TABLE OF CHEF TESS | SERVINGS: 4

Ingredients

- 1/2 Pound Pasta, cooked al dente
- 2 Small Shallots, sliced
- 2 Tablespoon(s) Butter
- 2 Tablespoon(s) Flour
- 1 1/2 Cup(s) Milk
- 1/2 Cup(s) Heavy Cream
- 1/2 Cup(s) Evaporated Milk
- 1 Cup(s) Pumpkin Puree
- 2 Teaspoon(s) Truffle Oil
- 1/2 Teaspoon(s) Nutmeg
- 1 Tablespoon(s) Brown Sugar
- 1 Tablespoon(s) Brandy
- 3/4 Teaspoon(s) Truffle Salt
- 1 Cup(s) Shredded Truffle Cheese
- 1 Cup(s) Shredded Gruyere
- 1 Cup(s) Shredded Sharp Cheddar

CRUMB TOPPING:

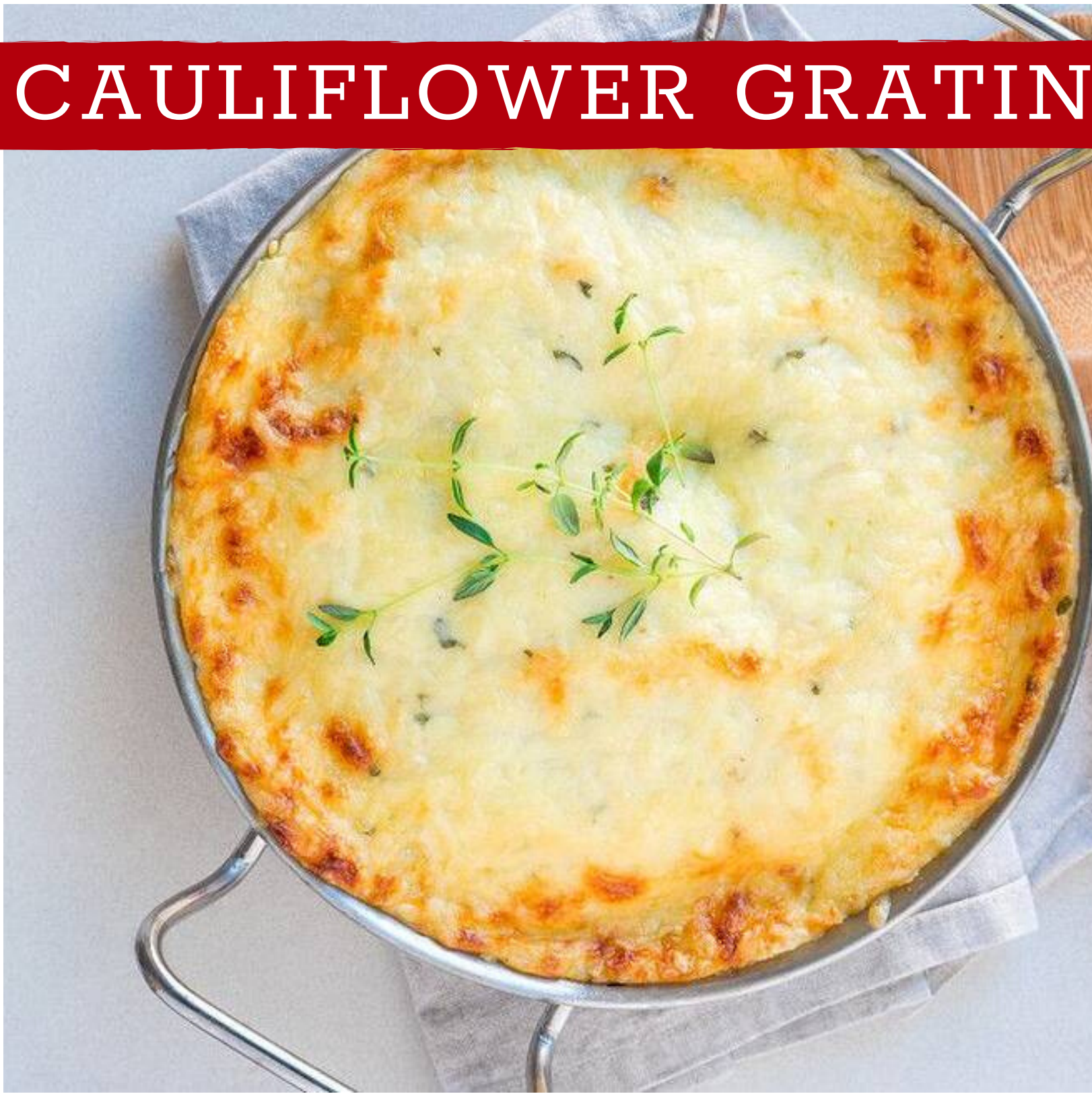
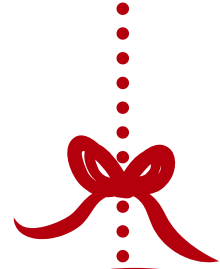
- 3 Tablespoon(s) Bread Crumbs
- Truffle Oil, Truffle Salt, and Freshly Cracked Black Pepper

Directions

1. Preheat oven to 325°F. Lightly butter a gratin or other baking dish.
2. In a saucepan on medium low, lightly sauté the shallots, stirring almost constantly, until they start to turn light brown. Beginning your roux, add the butter and flour and cook for about 1 minute, but don't let it brown. Slowly add in the milk, cream, and evaporated milk, stirring to blend. Cook the mixture, stirring constantly, until it comes to a simmer and thickens. Don't let it come to a boil.
3. Turn the heat to low and begin whisking while adding the pumpkin, truffle oil, nutmeg, brown sugar, brandy, truffle salt, and all the cheeses. Continue to stir until the cheeses are melted and the sauce is smooth. Fold in the cooked pasta and pour into your prepared baking dish.
4. For the crumb topping, moisten the bread crumbs with the truffle oil, and add a pinch of truffle salt and cracked pepper. Sprinkle the crumbs over the pasta.
5. Cook the macaroni and cheese for about 20 minutes in the oven, or until bubbling. For more browning, run it under the broiler briefly, but watch carefully so it doesn't burn. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Tess' **Pumpkin Lovers' Menu** class!

CAULIFLOWER GRATIN



BY CHEF CHRIS
in Atlanta

"This crunchy-yet-creamy dish brings me back to winter nights in my friend's house near Bologna, Italy — cooking with her mamma. It's warm. It's filling. It's packed with Italian cheese."

WINTRY CAULIFLOWER GRATIN

FROM THE TABLE OF CHEF CHRIS | SERVINGS: 6

Ingredients

FOR THE GRATIN:

- 1 Head Cauliflower
- 1 Tablespoon(s) Butter
- 2 Tablespoon(s) Flour
- 2 Cup(s) Milk
- 1/2 Cup(s) Grated Pecorino Romano or Parmigiano Reggiano
- 1/2 Cup(s) Shredded Asiago or Fontina Cheese
- 1/2 Teaspoon(s) Freshly Grated Nutmeg

FOR THE BREADCRUMBS:

- 1/2 Cup(s) Plain Panko Breadcrumbs
- 1-2 Tablespoon(s) Extra Virgin Olive Oil
- 1 Teaspoon(s) Black Pepper

Directions

1. Preheat the oven to 400°F. Remove the green outer leaves and hard base from the cauliflower. Then, chop it into bite-sized chunks.
2. Bring a pot of salted water to boil and cook the cauliflower pieces for 5-7 minutes. Place the blanched cauliflower in a lasagna pan.
3. Meanwhile, make your bechamel sauce. First, melt the butter over medium-low heat. Whisk in the flour, stirring for 3-4 minutes. The mixture will bubble and turn into a golden paste. Next, pour in the milk and whisk for another 7-10 minutes, until thickened into a creamy consistency. Finish the sauce by folding in the cheeses and nutmeg.
4. Toss the breadcrumbs, black pepper, and olive oil in a separate bowl.
5. Pour the bechamel over the cauliflower and top it evenly with the seasoned/oiled breadcrumbs.
6. Bake at 400°F for 20-25 minutes, or until the crumbs are golden and the cheese sauce is just starting to brown. Remove from the oven and let cool slightly before serving. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Chris' **Italian Christmas Cooking** class!

POMEGRANATE BRUSSELS



BY CHEF SHAKTI
in Los Angeles

"This dish has a perfect combination of sweet and savory. Soy sauce adds a unique saltiness, agave complements the taste of slightly bitter brussels sprouts, and pomegranate seeds bring a touch of acidity."

POMEGRANATE BRUSSELS SPROUTS

FROM THE TABLE OF CHEF SHAKTI | SERVINGS: 4

Ingredients

- 1 Pound(s) Brussels Sprouts
- Olive Oil or Coconut Oil
- 2 Cloves of Garlic, finely chopped
- Black Pepper, to taste
- 2 Tablespoon(s) Soy Sauce
- 1/2 Cup(s) Vegetable Stock
- 1 Tablespoon(s) Agave
- 2 Tablespoon(s) Butter, optional
- 1 Cup(s) Pomegranate Seeds

Directions

1. Cut Brussels sprouts in half lengthwise. If sprouts are large, cut into quarters.
2. Heat a skillet over high heat with olive or coconut oil. Sauté Brussels sprouts in oil until they begin to brown.
3. Add chopped garlic and black pepper. Cook for a minute. Add soy sauce and cook another minute. Finally, add in the stock.
4. Before the liquid almost evaporates, add agave and butter. Cook until Brussels sprouts starts to crisp up a little.
5. Turn the heat off and toss in pomegranate seeds. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Shakti's **Vegetarian Holiday Feast** class!

CANDIED SWEET POTATOES



BY CHEF ROBIN
in Los Angeles

"This is a very simple, yet satisfying recipe. A maple and dark brown sugar glaze make these sweet potatoes so delicious and a perfect addition to your holiday feast."

CANDIED SWEET POTATOES

FROM THE TABLE OF CHEF ROBIN | SERVINGS: 4

Ingredients

- 4 Large Sweet Potatoes
- 4 Tablespoon(s) Butter or Plant-Based Butter
- 1/4 Cup(s) Brown Sugar
- 1/4 Cup(s) Maple Syrup
- 1 Teaspoon(s) Cinnamon
- 1 Teaspoon(s) Salt
- 1/4 Teaspoon(s) Freshly Ground Black Pepper

Directions

1. Preheat oven to 350°F.
2. In a large pot with a steamer basket, steam the sweet potatoes for 20 minutes. Remove from heat and let cool. When sweet potatoes are cooled, peel and cut into quarters.
3. In a small pan, place the butter, brown sugar, maple syrup, cinnamon, salt, and pepper. Over medium heat, melt the butter and cook until the brown sugar melts.
4. Place the sweet potatoes in a 9"x13" baking pan. Pour the brown sugar mixture over the sweet potatoes and bake for 20 minutes. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Robin's **Vegan Holiday Feast** class!

SQUASH AND LEEK STUFFING



BY CHEF PHOEBE
in Bay Area

"For my family, stuffings are the star of the show on Thanksgiving day. I usually make two to three different kinds. A few years ago, I came up with this recipe and now they request it every year!"

BUTTERNUT SQUASH AND LEEK STUFFING

FROM THE TABLE OF CHEF PHOEBE | SERVINGS: 14

Ingredients

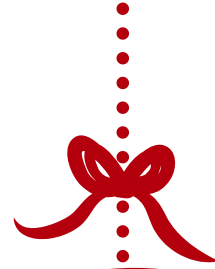
- 14 Ounce(s) White Bread, cut into 3/4-inch cubes
- 8 Tablespoon(s) Butter
- 6 Cup(s) Sliced Leeks, white and pale green parts only
- 2 Tablespoon(s) Chopped Garlic
- 4 Cup(s) Diced Roasted Butternut Squash
- 1 Pound(s) Shiitake Mushrooms, sliced
- 2 Tablespoon(s) Chopped Fresh Sage
- 2/3 Cup(s) Chopped Fresh Parsley
- 1 Pound(s) Aged Gouda, coarsely grated
- 1 1/3 Cup(s) Low-Sodium Chicken Broth
- 3 Eggs, beaten

Directions

1. Preheat oven to 350°F. Divide bread cubes between 2 large baking sheets. Bake until slightly dry, about 15 minutes. Cool completely.
2. Melt butter in a wide skillet over medium-high heat. Add leeks to skillet and sauté until leeks soften, about 8 minutes, stirring occasionally. Add garlic and cook for a minute or two until aromatic.
3. Add squash and mushrooms to the skillet, and continue to cook until the vegetables are soft and tender. Add sage and parsley, then mix in bread and grated cheese. Season stuffing to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)
4. Bake the stuffing. Butter a 15"x10"x2" baking dish. Mix 1 1/3 cups broth into stuffing. Taste for seasoning, and then mix in beaten eggs. Transfer to prepared dish.
5. Cover with buttered foil and bake until heated through, about 45 minutes. Uncover and bake until the top is golden brown, about 15 minutes. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Phoebe's **Traditional Thanksgiving Feast** class!

FLOURLESS GINGER COOKIES



BY CHEF CHRISTINE
in Bay Area

"I took one of my favorite ginger cookie recipes and tried a few gluten-free flours. The mix of the oat and almond flours gives a nice soft cookie texture, and three types of ginger in the cookie gives a burst of ginger in your mouth."

FLOURLESS GINGER COOKIES

FROM THE TABLE OF CHEF CHRISTINE | SERVINGS: 1 DOZEN

Ingredients

- 2 Teaspoon(s) Ground Ginger
- 1 Teaspoon(s) Cinnamon
- 1/2 Teaspoon(s) Cloves
- 1/2 Teaspoon(s) Freshly Cracked Black Pepper
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Salt
- 1/3 Cup(s) Sugar
- 2/3 Cup(s) Brown Sugar
- 1/2 Cup(s) Brown Butter
- 2 Tablespoon(s) Molasses
- 2 Eggs
- 2 Teaspoon(s) Grated Fresh Ginger
- 1 1/2 Cup(s) Oat Flour
- 1 1/2 Cup(s) Almond Flour
- 1 Cup(s) Chopped Crystallized Ginger
- Turbinado Sugar, for coating

Directions

1. Mix all ingredients together, except the oat and almond flour and crystallized ginger, until blended.
2. Using a wooden spoon, stir in the oat and almond flour, and mix for 1 minute. Stir in the crystallized ginger. The dough should be very soft.
3. Refrigerate the dough for at least 1 hour, or preferably overnight.
4. Roll the dough into 1-inch balls, then roll in turbinado sugar. Place 2 inches apart on parchment-lined cookie sheets.
5. Bake at 350°F for 10-12 minutes or until the cookies are crispy on the edges, but soft and moist in the center. Slightly underbake the cookies for the best texture.

→ **LEARN THIS RECIPE** in person at Chef Christine's **Holiday Baking** class!

PUMPKIN SPICE TIRAMISU



BY CHEF ANDY
in Chicago

"As fall was approaching I wanted to have a recipe that allowed me to bring pumpkin into one of my favorite desserts and seasons. I have always loved fall and the amount of ways we can use pumpkin in both savory and sweet dishes."

PUMPKIN SPICE TIRAMISU

FROM THE TABLE OF CHEF ANDY | SERVINGS: 12

Ingredients

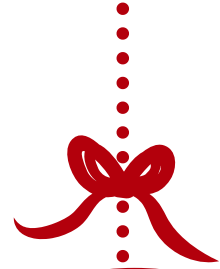
- One (15-Ounce) Can Pumpkin Puree
- 1/2 Cup(s) Brown Sugar
- 3/4 Cup(s) Sugar, divided
- 3/4 Teaspoon(s) Ginger
- 3/4 Teaspoon(s) Cinnamon
- 1/4 Teaspoon(s) Salt
- Pinch of Nutmeg
- 1 1/2 Cup(s) Mascarpone Cheese
- 2 1/2 Cup(s) Cream
- 2 Cup(s) Brewed Coffee, cooled
- 2 (7-Ounce) Packages Ladyfingers

Directions

- 1.** In a large bowl, whisk the pumpkin puree with the brown sugar, 1/2 cup of white sugar, ginger, cinnamon, salt, and nutmeg. Add the mascarpone and 1 1/2 cups of the heavy cream. Using a handheld electric mixer, beat the mixture at medium speed until soft peaks form.
- 2.** In a separate bowl, whisk the brewed coffee with 2 tablespoons of the granulated sugar. Dip both sides of six ladyfingers in the coffee and arrange them in a single layer in a trifle or square baking dish.
- 3.** Spread a cup of the pumpkin mixture on top. Repeat the layering five more times, ending with a layer of the pumpkin on top. Cover and refrigerate overnight.
- 4.** Make whipped cream. Beat the remaining cup of cream with the remaining 2 tablespoons of sugar to soft peaks. Spread the whipped cream on top of the tiramisu. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Andy's **Pumpkin Pasta Making** class!

MINI PECAN PIES



BY CHEF CHAD
in New Orleans

"These pecan tarts remind me of the holidays every time I make them. Food is a large part of our holidays because the preparation impacts all five of our senses and we are always present to make memories with friends and family."

MINI PECAN PIES

FROM THE TABLE OF CHEF CHAD | SERVINGS: 1 DOZEN

Ingredients

FOR THE CRUST:

- 4 Ounce(s) Cream Cheese
- 1/2 Cup(s) Butter
- 1 Cup(s) All-Purpose Flour

FOR THE FILLING:

- 1 Tablespoon(s) Melted Butter
- 3/4 Cup(s) Packed Brown Sugar
- 1 Egg, beaten
- 1/4 Teaspoon(s) Salt
- 1 Teaspoon(s) Vanilla
- 2/3 Cup(s) Chopped Pecans

Directions

1. Make the crust. In a bowl, combine the cream cheese and butter and blend until smooth. Slowly add in the flour and mix until combined. Cover and refrigerate for at least 1 hour.
2. Preheat the oven to 350°F. Shape the crust into mini muffin tins. Blind bake for 15 minutes.
3. Make the filling. Combine the butter, sugar, egg, salt, and vanilla until smooth. Stir in the chopped pecans.
4. Fill each of the par-baked shells with a heaping tablespoon of filling.
5. Finish baking the mini pies until golden and set, about 15-17 minutes. Enjoy!

→ **LEARN THIS RECIPE** in person at Chef Chad's **Classic New Orleans Fare** class!



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Happy Holidays!