



A
NUTCRACKER
HOLIDAY

Family Recipes

Ballet
Met

Sand Cookies

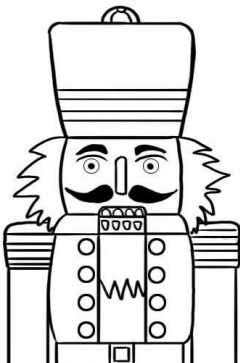
These are sugar cookies that are always served in my mom's house for the holidays - sometimes plain, sometimes lightly decorated, always delicious! - Sydney Smith, *Stage Manager*

Ingredients

3 sticks softened butter
or margarine
1/3 cup brown sugar
1 cup white sugar
2 tsp baking soda
1/2 tsp salt
1 tsp vanilla extract
3 cups flour

Instructions

1. Cream together the butter or margarine and the brown and white sugar.
2. Mix in the salt, vanilla extract, flour, and baking soda.
3. Divide the dough into three sections. Roll them into logs and wrap them in waxed paper. Refrigerate for at least 1-2 hours (until the dough is firm enough to slice).
4. Slice the dough into cookies and bake at 325 degrees for 10-12 minutes.
5. These can be served plain or you can ice and decorate them to your liking!



Makes about 35 cookies

Christmas Morning Quiche

This recipe is made the night before Christmas and its aroma signals the start of the holiday for our family.

- Amber Emory-Maier, *Director of Education, Equity and Community Engagement*

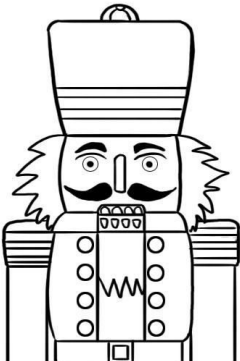
Ingredients

1 9" pie shell, pre-cooked
¾ cup of flour or almond flour
1 tsp salt
¾ tsp pepper
⅓ cup grated Swiss Cheese
1 cup grated Cheddar Cheese
1 cup of diced onion
2½ cups of shredded zucchini or chopped broccoli
5 eggs

Instructions

Mix flour, salt, pepper.
Stir in cheese, onion and vegetables.
Add eggs and stir until well-blended.
Pour into pre-cooked pie crust.
Bake 1 hour and 10 minutes or until brown and firm, at 350 degrees.
Let cool and refrigerate.
Warm quiche Christmas morning and serve with fresh fruit.

Makes 6 servings



Papa Hamm's Eggnog

The holidays are generally a nutty - *pun intended* - time for our family (working for a ballet company during Nutcracker and having a child in the production will do that!). So, what better way to unwind and enjoy the spirit of the season than with a really good eggnog? - Carolyn Hamm-Koob, *Ticket Sales*

Ingredients

6 fresh egg yolks
1 cup confectioners' sugar
1½ cups Makers Mark
½ cup rum
1 cup Snowville cream
1½ cups Snowville milk
6 fresh egg whites
pinch of sea salt
1 nutmeg

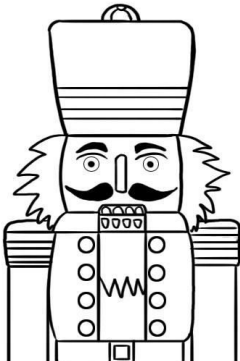
Instructions

Step 1: By hand, whisk together egg yolks and $\frac{3}{4}$ cup confectioners' sugar until light, dense, and mixture forms a ribbon trail when whisk is lifted. While whisking, very slowly add 1 cup bourbon. Cover this mixture, and refrigerate for one hour.

Step 2: Whisk in remaining bourbon and rum, then beat in cream and milk. Add $\frac{1}{2}$ cup more milk if it is too thick. In another bowl, with a hand mixer, mix egg whites with a pinch of salt, until fluffy. With a whisk, slowly add remaining confectioners' sugar while whisking; keep whisking until whites are shiny and hold firm but not stiff peaks. Fold egg whites into yolk mixture.

Step 3: To serve, ladle eggnog into small cups (demitasse cups would work well) making sure to get some foam in each. Grate a little nutmeg on top of each.

To make child-friendly: Substitute vanilla icecream for the eggs and obviously nix the bourbon!



Makes 8 servings

Chai Molasses Cookies

Molasses cookies are my all-time favorite holiday cookies. My mother-in-law makes *the* most incredible molasses cookies, but I always enjoy a little spin on a traditional recipe! - Rachael Parini, *Dancer*

Ingredients

1 cup unsalted butter, room temperature (don't melt, let it come to room temp naturally)
2/3 cups granulated white sugar
2/3 cups packed brown sugar
1 extra large egg
1/3 cup molasses
1 tsp vanilla
3 cups all-purpose flour
3 tsp baking soda
3 tsp ground ginger (plus 1 more, if you want them a little spicier)
1 1/2 tsp ground cinnamon
1 tsp cardamom
1/2 tsp pepper
1/2 tsp ground cloves
1/2 tsp nutmeg
3/4 tsp salt
Coarse sugar for rolling

Instructions

Preheat oven to 350 degrees
Cream butter and sugars together in a stand mixer or large bowl. Whip until light and fluffy. Add egg, molasses and vanilla, and whip until combined.
Whisk flour, baking soda, and ginger, cinnamon, cardamom, cloves, nutmeg, pepper and salt together in medium bowl, until well combined. If you can weigh the flour, do so - it should equal 380 grams - otherwise, fluff up the flour with a fork before measuring.
Gradually add flour mixture to the butter mixture and mix well. Refrigerate for 2 hours or overnight, so you can easily roll them into balls.
Roll into small, 1 inch balls and coat all sides with coarse or turbinado sugar.
Place on a nonstick cookie sheet, parchment-lined sheet pan or silpat mat, 3 inches apart.
Bake 8-10 minutes, until edges crisp and tops begin cracking. They will puff up a bit, then flatten out. Cool on a wire rack.
ENJOY!

Makes about 36 cookies

Snowballs

They are a passed down family recipe that is a favorite and I only make them at Christmas time!

-Pamela Hutchinson, *Board Member*

Ingredients

1 cup softened butter,

½ cup sifted powdered sugar

2 cups sifted all purpose flour

¼ tsp salt

2 tsp vanilla

1 cup chopped walnuts

Instructions

Preheat oven to 375°.

Cream butter and sugar in a bowl at medium speed until creamy and smooth.

Add vanilla and mix until incorporated.

Mix flour and salt together, sift into butter mixture until mixture is smooth.

Add nuts, mixing constantly.

Shape into bite, or “two bites” sized balls.

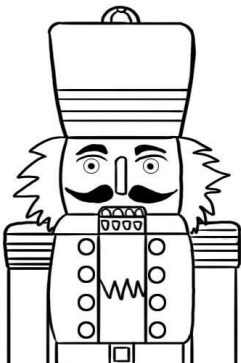
Place on ungreased cookie sheets, spacing evenly.

Bake for approximately 15 minutes.

Remove from oven and cookie sheet, let them partially cool so they are warm but not too hot to touch. Roll in powdered sugar and place on platter.

These keep well in an airtight container on the counter, you may need to refresh the powdered sugar when serving after storing. ENJOY and watch for powdered sugar on shirts-evidence of cookie consumption while you're away from the kitchen!

Makes about 4 1/2 dozen



Chocolate Crinkles

These cookies remind my of baking at home with my mother and sisters.

They are a holiday craving of mine.

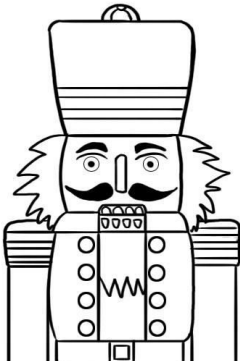
- Carly Wheaton, *Dancer*

Ingredients

- 1 cup unsweetened cocoa powder
- 2 cups white sugar
- ½ cup vegetable oil
- 4 large eggs
- 2 tsp of vanilla extract
- 2 cups of all-purpose flour
- 2 tsps baking powder
- ½ tsp of salt
- ½ cup powdered sugar

Instructions

1. In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.
2. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper. Roll dough into one inch balls. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.
3. Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring cookies for additional cooling.



Makes about 72 cookies.

English Sausage Rolls

Easy and great for the kids to help you make!
Small in size so you can eat lots of them.

- David Ward, *Dancer*

Ingredients

1 Puff Pastry Sheet,
thawed (homemade or
store-bought:
Pepperidge Farms)

12oz Pork Sausage Meat

1 Egg & splash of water

Thyme, sage, or onion
spices to the sausage
meat, if desired

Instructions

Preheat oven to 400°F and line a baking sheet
with parchment paper.

On a floured work surface place puff pastry
sheet. Cut pastry sheet into thirds, then roll the
pastry out just a little.

Use the pork sausage meat and roll it into a
snake shape, just under ½” thick. Place the
sausage on one side of the pastry, fold the other
side of the pastry over the sausage meat and
enclose it with some overlap.

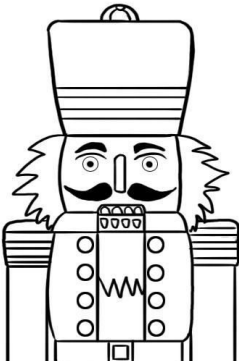
Before closing the pastry, brush a little of egg
wash (egg and little water mixture) on the
bottom of the pastry next to the sausage, then
fold the pastry over the sausage. Using a fork
to press down into the pastry to seal the pastry
together.

Cut the sausage rolls about 1½” thick.

Place them on a baking sheet with space
between and brush with remaining egg wash.

Bake for 18-20 minutes or until the sausage rolls
are golden brown. Cool slightly before eating
if you can wait!

Makes 24 mini rolls



Latkes

Every Hanukkah, my mother-in-law hosted a huge latke party and invited everyone she knew. Since she is gone now, our family hosts a latke party every year. -Catherine Derrow, *Yoga Teacher (Reynoldsburg)*

Ingredients

Potatoes, grated
Onions, grated
A few eggs, lightly beaten
Salt and pepper
Tons of oil
Applesauce
Sour Cream

Instructions

Squeeze the grated potatoes in a paper towel or cheesecloth to wring out all the excess moisture. (Don't skip that step, it's important).

Mix up the grated potatoes and grated onion with some egg. The ratio should be something like 8:2:1 / potato:onion:egg.

Heat the oil in a cast iron skillet until it is very hot.

While oil is heating, form the potato/onion mixture into patty shapes.

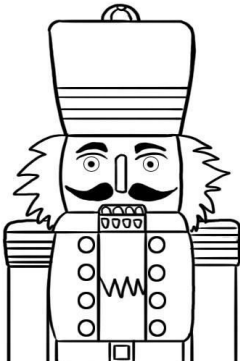
If you throw a piece of potato in the skillet and it sizzles, then it's ready.

Fry the latkes in the skillet. Wait until they are brown and crispy on one side before you flip to the other.

When they are done, serve hot! (but not too hot because you'll burn your mouth)

Serve with applesauce OR sour cream.

Happy Hanukkah!



Rustic Bread Stuffing

with Dried Cranberries, Hazelnuts, and Oyster Mushrooms

It's my favorite savory side dish during the holidays and fills the need for comfort-food cravings. -Jennifer Zmuda, *Photographer & Filmmaker*

Ingredients

3 tbsp extra-virgin olive oil;
more for the pan

2/3 cup dried cranberries

Loaf of rustic bread
(1 to 1-1/4 lb.)

Kosher salt and freshly
ground black pepper

4 oz. (1/2 cup) unsalted butter

1/2 cup finely chopped shallots

1 lb. oyster mushrooms, stems
trimmed, torn into strips

2/3 cup toasted, chopped
hazelnuts (see tip)

1/3 cup chopped fresh flat-leaf
parsley

1/4 cup thinly sliced fresh
chives

2 tbsp chopped fresh thyme

2 tsp finely grated orange
zest

2 cups turkey or chicken
broth (homemade or
lower-salt store-bought)

Instructions

Heat the oven to 375°F. Oil a 9×13-inch baking dish. Put the cranberries in a bowl and cover with hot water. Let stand 15 minutes; drain.

Remove the crust from the bread and cut the bread into 3/4 inch chunks. In a large bowl, combine the bread, olive oil, 1/2 tsp salt, and 1/4 tsp pepper. Arrange the bread cubes in a single layer on a rimmed baking sheet. Toast, tossing occasionally, until golden, about 20 minutes. Remove the bread from the oven and reduce the oven temperature to 350°F.

Melt the butter in a 12 inch skillet over medium-high heat. Add the shallots and cook until softened, 1 to 2 minutes. Add the mushrooms and cook, stirring occasionally, until softened and lightly browned, 8 to 10 minutes. Season with 1/2 tsp salt and 1/4 tsp pepper.

In a large bowl mix the bread, cranberries, mushroom-shallot mixture, hazelnuts, parsley, chives, thyme, and orange zest. Stir in the broth. Toss well to combine; the bread should absorb most of the broth. Season to taste with salt and pepper. Spread the stuffing in the prepared dish and cover with foil. Bake for 25 minutes; then remove the foil and bake until crusty and golden, about 35 minutes more.

Hazelnut Tip

To toast hazelnuts, spread them in a single layer on a baking sheet. Bake in a 350°F oven for 14 to 18 minutes, stirring every 5 minutes, until lightly browned. While still warm, rub them against each other in a clean dishtowel to remove the papery skins.

Make Ahead Tip

Combine all the ingredients except the broth up to 4 hours ahead. Add the broth, put the stuffing in the pan, and hold at room temperature, covered, up to 1 hour before baking.

Serves 8-10

Molasses Crinkles

These cookies are a Holiday staple in our house. They have the perfect amount of spice, and they smell and taste like Christmas! Bake these a little less than the suggested time for a chewier cookie, and always use Brer Rabbit brand molasses. -Sarah Peters, *Event Coordinator*

Ingredients

¾ cup shortening
1 cup sugar
¼ cup Brer Rabbit
Light Molasses
1 egg
2 cups sifted all-purpose
flour
2 tsp baking soda
1 tsp cinnamon
½ tsp ground cloves
½ tsp ground ginger
½ tsp salt
Granulated sugar
for rolling

Instructions

In a large bowl, cream together shortening and the 1 cup of sugar.

Add molasses and egg; beat well. Sift together flour, soda, cinnamon, cloves, ginger and salt; add to first mixture.

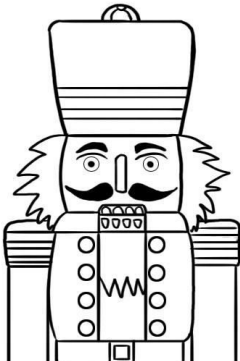
Mix well; cover; chill.

Form into 1 inch balls; roll each in granulated sugar and place on greased cookie sheets about two inches apart.

Bake in a preheated moderate oven (375 degrees) for about 8-10 minutes or until golden brown.

Remove cookies to wire rack; cool.

Makes 48 cookies.



Molded Cranberry & Apple Salad

This is a tradition on our holiday table - like the tradition of going to see *The Nutcracker* ballet. Cranberries are festive - I'm sure they must have been served at the Stahlbaum's holiday party!

- Ellen German Berndt, *Board Member*

Ingredients

1 lb cranberries
Grated rind of 1 orange
½ cup orange juice
¾ tsp lemon juice
1½ cups sugar
1 tbsp (1 pkg) gelatin
1 small pkg lemon jello
3 tart apples
½ to 1 cup chopped walnuts (optional)

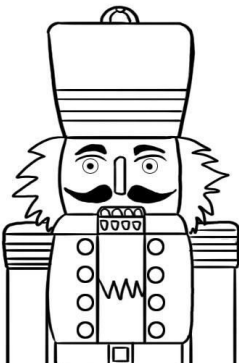
Instructions

Put cranberries through food processor or grinder. In large bowl, combine cranberries, orange rind, orange and lemon juices and sugar. Cover bowl and refrigerate overnight.

Next day: In small bowl sprinkle gelatin over 3 tbsp cold water. Soak. Dissolve lemon jello in 1 cup boiling water. Add soaked gelatin to dissolved jello and stir until gelatin is dissolved. Add gelatin to cranberry mixture and stir. Add chopped apples and walnuts (if desired) to cranberry mixture and stir.

Place mixture in wet mold (5 cup + capacity). Refrigerate until set. Serve as is or can be served with mayonnaise or cream mayonnaise (equal parts mayonnaise & whipped cream).

Serves 8-10



Cranberry Bread

Since joining BalletMet 13 years ago, my holiday season starts the week of Thanksgiving when we typically are out on tour with *The Nutcracker*, so I am going to share my favorite *Thanksgiving* recipe! When I was little, I loved the book “A Cranberry Thanksgiving”. In the back of that book was a recipe for cranberry bread that my mom and I made together. I still make that bread every year for my family’s Thanksgiving dinner (always make extra for gift giving) and can’t wait until my son is old enough for us to make it together as well.

- Jamie Lara, *Director of Production*

Ingredients

2 cups flour
1 cup sugar
1½ tsp baking powder
1 tsp salt
¼ cup butter (I use Earth Balance butter substitute since we don’t do dairy)
1 egg (I use Energy egg substitute since we don’t do eggs)
1 tsp grated orange peel
¾ cup orange juice
1½ cups light raisins
1½ cups cranberries (chopped)
½ tsp baking soda

Instructions

Preheat oven to 350°.
Mix flour, sugar, baking powder, salt and baking soda in a large bowl.
Melt butter & dump into mixture.
Mix until crumbly.
Add egg, orange peel & orange juice.
Stir until just evenly moist.
Fold in raisins & cranberries.
Spoon into 9x5x3 greased loaf pan.
Bake for 1 hour 10 minutes.

Makes 1 loaf

