

1ST
EDITION

ALL THE RECIPES YOU NEED

TODAY'S COOKING

Delicious Made Easy!

HOLIDAY DINNERS

NEW YEARS

VALENTINES DAY

ST. PATRICK'S DAY

EASTER

MOTHER'S DAY

MEMORIAL DAY

FATHER' DAY

FOURTH OF JULY

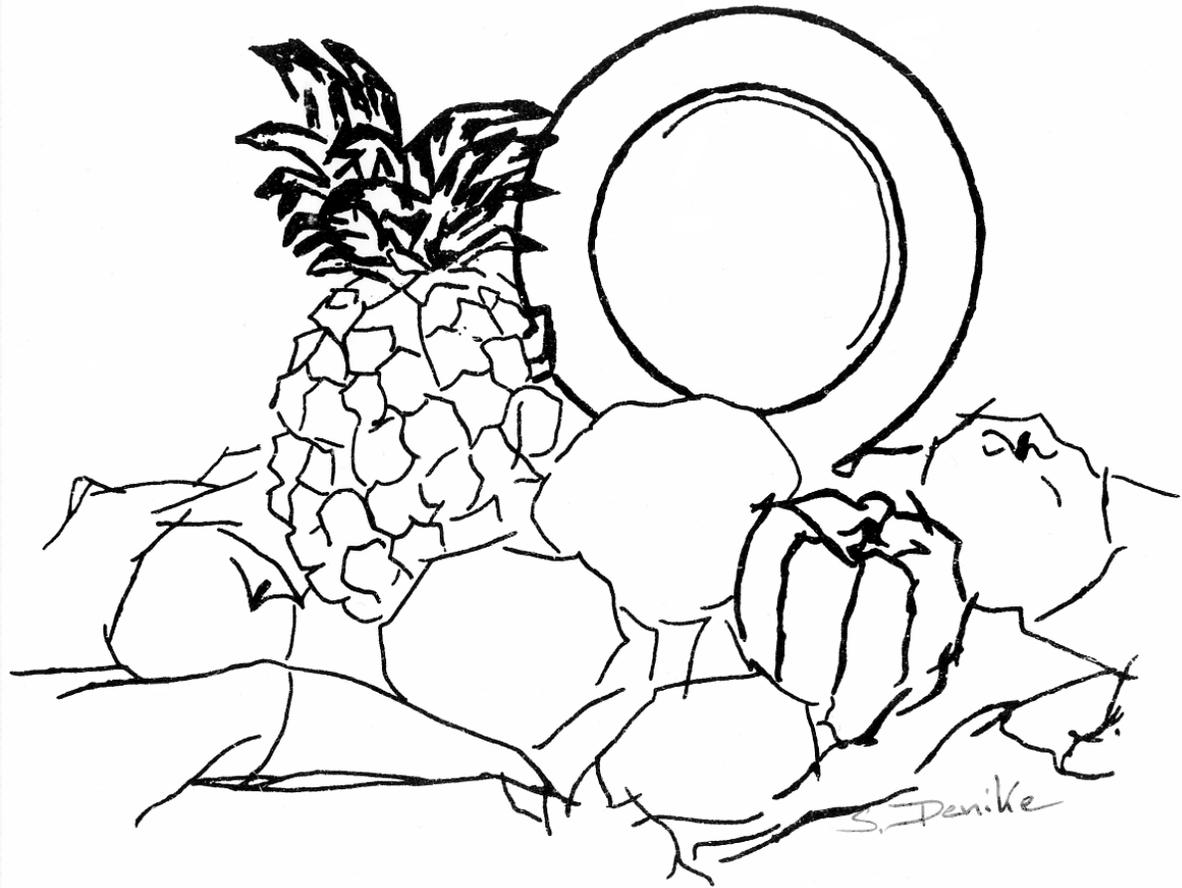
LABOR DAY

THANKSGIVING

CHRISTMAS

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TODAY'S COOKING



Stuart R. Denike 2021

Holiday Dinners

4 meals complete and 7 still pending

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TODAY'S COOKING

Thanksgiving Dinner

SAUCY CARROTS - SERVES 8

Ingredients

1. 5 medium carrots, peeled and sliced on the bias
2. 1/4 tsp. salt
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3. 1/4 cup, packed brown sugar
4. 1 Tbs. Dijon mustard
5. 1-1/2 Tbs. butter
6. Salt & pepper to taste
7. 1 Tbs. minced parsley

Preparation

1. In a large skillet place about 1" of water plus the carrots and salt. Bring to a boil; reduce heat; cover and simmer until tender, 15 to 20 minutes. Drain.
2. Stir items 3 through 6 into the pan; add the carrots and cook over low heat until hot and well coated. Sprinkle with the parsley and serve.

ROASTED POTATOES - SERVES 8

Ingredients

1. 2 lbs. red potatoes, cut into quarters
2. 2 Tbs. olive oil
3. 1 tsp. sea salt
4. 1/2 tsp. freshly ground black pepper
5. 1/2 tsp. dried rosemary, crushed

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Preparation

1. Preheat oven to 450° F (230° C).
2. Place potatoes in a large roasting pan and toss with oil, salt, pepper, and rosemary until evenly coated. Spread out potatoes in a single layer.
3. Bake in preheated oven for 20 minutes, stirring occasionally. Serve immediately.

CITRUS CRANBERRY SAUCE - MAKES 3 CUPS

Ingredients

1. 1 bag (12 oz.) fresh or frozen cranberries
2. 1 cup thawed frozen grape juice concentrate
3. 1/2 cup dried cranberries
4. 1/3 cup granulated sugar
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5. 3 Tbs. ea. orange marmalade and orange juice
6. 2 to 3 tsp. orange zest
7. 1/4 tsp. allspice

Preparation

1. Place items 1 through 4 in a sauce pan and cook, covered, over medium heat for about 15 minutes.
2. Remove from heat and add the remaining items. Refrigerate and serve slightly chilled.
3. Keeps in the refrigerator for several weeks. Sauce can be frozen, too.

BRAISED BRUSSELS SPROUTS - SERVES 8

Ingredients

1. 3 lbs. fresh Brussels sprouts, trimmed
2. 6 Tbs. butter
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3. 1 cup chicken stock or broth
4. 1/2 cup maple syrup

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5. 1/2 cup chopped pecans
6. 1/8 tsp. or more liquid smoke
7. 1/3 tsp. salt
8. 1/4 tsp. pepper

Preparation

1. Trim Brussels sprouts and cut an X in the core of each.
2. In a large skillet melt the butter and sauté the sprouts until lightly browned, about 5 minutes.
3. Stir in the remaining items and bring to a boil. Reduce heat; cover and simmer 5 minutes.
4. Uncover and cook, stirring occasionally until the sprouts are tender (8 to 10 minutes more).

ROASTED GARLIC GREEN BEANS - SERVES 8

Ingredients

1. 10 garlic cloves
2. 2 tsp. olive oil
-
3. 1/4 cup olive oil
4. 2 lbs. green beans, trimmed
5. 1 cup chicken or vegetable broth
6. 1/2 tsp. salt
7. 1/4 tsp. pepper

Preparation

1. Preheat oven to 375° F (190° C).
2. Cut ends off of garlic; place on foil; drizzle with the 2 tsp. of oil; wrap up and bake 30 minutes. Cool; squeeze garlic from the skins and mash.
3. In a large skillet heat the remaining oil over medium-high heat. Add the beans and sauté 3 minutes. Add the broth and bring to a boil. Add the garlic; reduce heat and simmer 10 minutes, stirring occasionally. Add seasonings; toss; heat and serve.

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GOLDEN ROASTED TURKEY - SERVES 14

Ingredients- brine

1. 4 cartons (32 oz. ea.) vegetable broth
2. 1 cup kosher salt
3. 1/2 cup packed brown sugar
4. 1 Tbs. whole peppercorns
5. 1-1/2 tsp. whole allspice
6. 1-1/2 tsp. minced fresh ginger root
7. 4 qts. cold water

Ingredients - turkey

1. 2 turkey-size oven roasting bags
2. 1 turkey (14 to 16 pounds)
3. 1 cup water
4. 1 medium apple, sliced
5. 1 small onion, sliced
6. 1 cinnamon stick (3 inches)
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7. 4 fresh rosemary sprigs
8. 6 fresh sage leaves
9. 1 tablespoon canola oil
10. 2 tsp. poultry seasoning
11. 1 tsp. pepper

Preparation

1. In a stockpot, combine the first six ingredients. Bring to a boil.
2. Cook and stir until salt and brown sugar are dissolved. Remove from the heat. Add the cold water to cool the brine to room temperature.
3. Place a turkey-size oven roasting bag inside a second roasting bag; add turkey. Carefully pour cooled brine into bag. Squeeze out as much air as possible; seal bags and turn to coat. Place in a roasting pan. Refrigerate for 18-24 hours, turning occasionally.
4. In a microwave-safe bowl, combine the water, apple, onion and cinnamon. Microwave on high for 3-4 minutes or until apples are tender; drain water.
5. Drain and discard brine. Rinse turkey under cold water; pat dry.
6. Place cooked apple mixture, rosemary and sage in turkey cavity.

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7. Skewer turkey openings; tie drumsticks together.
8. Place turkey breast side up on a rack in a roasting pan. Rub with oil and seasonings. Bake, uncovered, at 325° F (170° C) for 2-3/4 to 3-1/4 hours or until a thermometer reads 180° F (82° C). (Cover loosely with foil if turkey browns too quickly.) Cover and let stand for 15 to 20 minutes before carving; discard apple mixture and herbs.

QUICK GRAVY - MAKES 4 CUPS

Ingredients

1. 4 cups chicken stock
2. 1 medium yellow onion, peeled & quartered
3. 2 tsp. poultry seasoning
4. 1 Tbs. chicken paste (chicken base)
5. 2 Tbs. butter, softened
6. 4 Tbs. flour
7. Salt & pepper to taste

Preparation

1. Place the first four ingredients in a sauce pan and bring to a boil. Reduce heat and simmer 10 minutes.
2. In a small bowl mix the butter and flour to form a paste.
3. Remove the onion from the stock and discard. Whisk in the butter/flour paste. Bring to a simmer and cook 5 minutes, whisking often. Season and serve.

STUFFING - SERVES 12

Ingredients

1. 4 sticks butter
2. 6 medium onions, diced
3. 2 head celery, chopped
4. 1 loaf each sliced rye and white bread, stale or oven dried
5. 1-1/2 cups chicken stock
6. 4 eggs, well-beaten

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7. 1/2 tsp. each salt & pepper
8. 1/4 cup finely chopped fresh sage & thyme

Preparation

1. Flavor improves if made a day or two ahead and refrigerated.
2. Pre-heat oven @ 350° F (180° C).
3. Melt the butter and add the onion and celery; cook over medium heat about 5 minutes. Set aside.
4. In a large bowl break bread into bite-sized pieces and add the onion/celery. Mix well
5. Combine the eggs with the stock and along with the seasonings add to the bread, mixing well. The stuffing should be moist and spongy, not mushy. If too dry, add a little more stock.
6. Place in a greased casserole dish and bake, covered for 35 minutes.

MAGIC CITRUS PUDDING - SERVES 6 TO 8

Ingredients

1. 1 cup superfine sugar
2. 1 stick (8 Tbs.) softened butter
3. 1/2 cup self-raising flour
4. 1 Tbs. ea. lemon and orange zest
5. 2 Tbs. ea. lemon and orange juice
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6. 2 large eggs, separated
7. 1 cup milk

Preparation

1. Pre-heat oven to 350° F (180° C).
2. Beat the first 2 items until light and fluffy. Stir in items 3, 4 & 5.
3. Whisk the egg yolks and milk together and add to the sugar mixture.
4. Beat the egg whites until stiff peaks form. Gently fold into the batter
5. Pour the batter into a 4 cup greased baking dish and set on a high-sided baking tray. Place tray on the oven's middle rack and pour enough of the boiling water into the tray to come half way up the sides of the baking dish.
6. Bake 45 minutes or until a toothpick inserted in the center of the custard comes out clean.

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May we all be grateful on this Thanksgiving Day!
Fill our hearts and heads with peace, thanks and good cheer.
Grant pardon, strength and grace to all of us both here and away.

Christmas Dinner

STANDING RIB ROAST - SERVES 8

Ingredients

1. 3 garlic cloves, minced
2. 1/2 tsp cayenne
3. 1 Tbs. dried herbs of Provence
4. Olive oil
5. 1 (8 to 8-1/2 lb.) standing rib roast
6. Kosher salt
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7. 1 large onion, sliced
8. 1 lb. baby carrots
9. 3 celery ribs, cut into 1/2" slices
10. 1lb. cremini mushrooms, quartered
11. 2 bay leaves
12. 1 cup each dry red wine and chicken stock

Preparation

1. Pre-heat oven to 450° F (230° C).
2. In a small bowl combine the first 3 items. Add enough olive oil until it becomes a soft paste. Rub the roast with the paste and season generously with kosher salt.
3. Toss items 7 through 10 with a little olive oil, salt & pepper and put in the bottom of a roasting pan. Add the wine and chicken stock. Place the roast on the vegetables and roast until very brown,

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about 25 to 30 minutes. Reduce the heat to 350° F (180° C) for another 1-3/4 to 2 hours. Occasionally spoon the juices over the meat. You may also need to add more stock. Halfway through the cooking, rotate the roasting pan.

4. Check the meat by inserting an instant-read thermometer into the center of the roast. For rare it should read 118° F (48° C) to 120° F (49° C), for medium-rare it should read 125° F (51.5° C).

ROASTED BRUSSELS SPROUTS - SERVES 6 TO 8

Ingredients

1. 4 lbs. fresh Brussels sprouts, trimmed & halved
2. 1/3 cup olive oil
3. 1/3 tsp. sea salt
4. 1/4 tsp. pepper or to taste
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5. Seeds from 1 pomegranate
6. 1/2 cup chopped hazelnuts or cashews
7. Zest from 1 orange
8. Zest from 1 lime

Preparation

1. Combine the first 4 items and mix well.
2. Preheat the oven to 400° F (200° C).
3. Place the sprouts on a baking sheet and roast 30 to 40 minutes. Remove to a serving bowl; add the remaining; mix well and serve.

GINGERED BABY CARROTS - SERVES 6

Ingredients

1. 3 lbs. baby carrots
2. Sea salt
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3. 3 Tbs. unsalted butter
4. 2 Tbs. finely chopped crystallized ginger

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5. 1/4 cup orange juice
6. Salt & pepper to taste

Preparation

1. Place the carrots in a large skillet and cover with water. Add a little salt and bring to a simmer. Cup parchment paper to fit the skillet and float on top of the water. Cook until just tender, 8 to 12 minutes.
2. Drain the carrots; add items 3 & 4 and let the ginger melt. Return the carrots to the skillet and gently toss until well coated. Season and serve.

SCALLOPED POTATOES - SERVES 6 TO 8

Ingredients

1. 6 large russet potatoes, peeled and thinly sliced
2. 1-1/2 cups milk
3. 1-1/4 cups water
4. 2 bay leaves
5. 3/4 tsp. garlic powder
6. 1/8 tsp. of salt
7. 1-1/2 cups grated Swiss cheese
8. Nutmeg
9. Salt and black pepper to taste
10. 1 cup heavy cream or half'n'half

Preparation

1. Preheat oven to 375° F (190° C). Coat a 1-1/2 qt. baking dish with non-stick spray or butter.
2. In a medium saucepan, combine items 1 through 6. Bring to a boil, stir, reduce heat and simmer until potatoes are tender.
3. Drain the potatoes and layer half of them in the buttered baking dish. Sprinkle on half of the cheese and season with salt, pepper and nutmeg. Spread out remaining potatoes and top with remaining cheese and seasoning. Pour heavy cream over potatoes. Bake for 45 minutes to 1 hour or until golden and bubbly.

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NEW YORK CHEESE CAKE - SERVES 12

Ingredients

1. 2 cup graham cracker crumbs (8 crackers, broken and processed to fine crumbs in a food processor).
2. 1 Tbs. granulated sugar
3. 5 Tbs. butter, melted
4. 1 Tbs. butter, melted to grease pan
5. 2 1/2 lbs. cream cheese, room temperature, cut into 1" chunks
6. 1/8 tsp. salt
7. 1 1/2 cups sugar
8. 1/3 cup sour cream
9. 2 tsp. lemon juice
10. 2 tsp. vanilla
11. 2 large egg yolks
12. 6 large eggs

Preparation

1. Heat oven @ 325° F (170° C) and place rack in lower-middle position.
2. Combine the first 2 ingredients; add the butter and toss until evenly moistened.
3. Brush a 9" spring-form pan bottom with some of the remaining butter and press the crumbs onto the pan bottom. Bake 13 minutes and cool on a wire rack.
4. Set oven @ 500° F (260° C). In a mixer with paddle attachment, process the cream cheese at medium-low speed for 1 minute. Scrape paddle and bowl with spatula; add salt and half of sugar and process 1 minute. Scrape down. Add ingredients 8, 9 & 10 and process at low for 1 minute. Scrape down. Add yolks and process 1 minute at medium-low for 1 minute. Scrape down. Add eggs two at a time, processing until combined and scraping down between additions. Total time about 1 minute.
5. Brush the sides of the cooled spring-form pan with remaining butter. Place the pan on a rimmed baking sheet and pour the filling into the pan. Bake 10 minutes and reduce heat to 200° F (93° C). Bake 1-1/2 hours or until instant-read thermometer inserted into the middle of the cake reads 150° F (65.5° C).
6. Remove pan to wire rack; cool 5 minutes and then run a knife between the side of the pan and cake. Cool another 2-1/2 to 3 hours. Wrap tightly in plastic wrap and refrigerate 3 hours to 4 days.
7. To serve, remove spring-form side; use a large spatula between the crust and bottom of the pan to slide the cake onto a serving plate. Let sit at room temperature for 1/2 hour before cutting.

Valentine's Day Dinner

ESCARGOT - SERVES 2

Ingredients

1. 1 dozen canned snails
2. 6 Tbs. unsalted butter, softened
3. 1 garlic clove, finely minced
4. 1 tsp. finely minced shallots
5. 1 tsp. minced parsley
6. Dash of white wine, brandy or Madeira
7. Salt & pepper to taste
8. Dash of paprika

Preparations

1. Pre-heat oven @ 400°F (200°C).
2. Rinse and drain the snails; place equal amounts in oven-proof ramekins.
3. Blend ingredients 2 through 5 and spread an equal amount over the snails. Season each with the last 3 ingredients.
4. Place in the oven until bubbling and serve with a good French bread

CORNISH HENS WITH FRUIT - SERVES 2

Ingredients

1. 2 Cornish game hens.
2. 1/8 tsp. nutmeg
3. 1/4 tsp. cinnamon
4. Salt & pepper to taste

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- 5. 2 Tbs. butter
- 6. 1 Tbs. grape seed or canola oil
- 7. 1/2 cup each dry red wine and chicken stock
- 8. 2 nectarines, peeled and chopped

Preparation

1. Split the hens in half and pat dry. Combine items 2, 3 & 4 and rub onto the hens.
2. In a large skillet, add items 5 & 6 and over medium heat, brown both sides of the hens, about 5 minutes each side.
3. Reduce heat; add the remaining items and simmer 15 minutes. Remove hens and keep warm.
4. Bring the sauce to a boil and reduce by half, about 5 minutes. Add the sauce to the hens and serve.

CUCUMBERS IN ORANGE SAUCE - SERVES 2

Ingredients

1. 2 medium sized, firm cucumbers
2. 1-1/2 Tbs. butter
3. 1/2 Tbs. flour
4. 1/4 cup orange juice
5. 1/2 tsp. finely grated orange zest
6. Salt & pepper to taste (about 1/4 tsp. salt & 1/8 tsp. pepper)

Preparation

1. Peel, split in half and seed the cucumbers. Cut in half crosswise. Drop into salted, boiling water
2. for 5 minutes. Drain and transfer to a warm serving bowl.
3. In a small saucepan melt the butter over medium heat and stir in the flour; cook 2 minutes and stir in items 4 & 5 and bring to a boil while whisking. Reduce heat to low and simmer 3 minutes. Add the seasoning; pour over the cucumbers and serve.

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RICE PROVENÇAL - MAKES 2 SERVINGS

Ingredients

1. 1 cup chicken or vegetable stock
2. 1/2 cup Carolina or Basmati rice
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3. 2 Tbs. olive oil
4. 2 small shallots, chopped
5. 2 small tomatoes, peeled, seeded and chopped
6. 1 garlic clove, mined or pressed
7. 1/2 tsp. basil paste
8. Salt & pepper to taste
9. 1 Tbs. chopped parsley

Preparation

1. Bring the stock to a boil; add rice and stir. Reduce heat to low; cover and cook 20 minutes.
2. Sauté the shallots in the oil until soft. Mix in remaining items and cook 3 minutes. Stir into the hot cooked rice.

POACHED PEARS - SERVES 4

Ingredients

1. 1 cup white wine (sweet or dry)
2. 2 cups water
3. 1/2 Tbs. lemon juice
4. 1 small vanilla bean or 1 tsp. vanilla extract
5. 1 cup plus 2 Tbs. sugar
6. 2 medium pears, peeled and cored

Preparation

1. In a saucepan, combine items 1 through 5 and simmer 5 minutes. Add the pears and simmer for about 8 minutes. Remove the pears and reduce the sauce by half. Plate the pears and pour sauce around and over each one.

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Easter Dinner

MARINATED BONE-IN ROASTED LEG OF LAMB - SERVES 6 TO 8

Ingredients

- 1 (6 to 8 lbs.) bone-in leg of lamb
- 1/4 cup chopped fresh thyme
- 2 Tbs. Dijon mustard
- 1 cup dry white wine
- 2 garlic cloves, minced or pressed
- Salt & pepper to taste
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- 2 Tbs. olive oil
- More salt & pepper to taste
- 1 Tbs. Dijon
- 2 Tbs. dry sherry

Preparations

- Place the lamb on a baking sheet covered with foil.
- Mix items 2 through 6 and rub the marinade over the lamb; cover and refrigerate 3 to 4 hours, turning occasionally and re-coating with the marinade.
- Preheat the oven to 425° F (220° C). Reserve the marinade and season the lamb with items 7 & 8; place on a rack, fat side up, in a roasting pan in the center of the oven. Roast the lamb for 25 to 30 minutes and reduce the heat to 350° F (180° C).
- After 35 to 40 minutes check the internal temperature in the thickest part. For rare you want 120° F (48.9° C) and 125° F (51.6° C) to 130° F (54.4° C) for medium-rare. Remove the lamb; turn fat side down; tent and let rest 15 minutes. Meanwhile, pour the pan drippings into a small sauce pan over medium-low heat. Add the marinade and whisk in the last 2 ingredients. Simmer until thickened and serve with the lamb.

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ROASTED POTATOES - SERVES 4

Ingredients

1. 2 lbs. small red potatoes, cut in half
2. 2 Tbs. olive oil
3. 1 tsp. each brown sugar and chili powder
4. 1/2 tsp. sea salt and freshly ground black pepper

Preparation

1. Preheat oven to 400° F (200° C).
2. Place potatoes in boiling water and cook 5 minutes. Drain well.
3. Whisk together items 2, 3 & 4. Add potatoes and coat well. Place potatoes in a single layer on a foil or parchment lined baking sheet..
4. Bake for 15 minutes, stir and bake another 5 to 10 minutes. Serve immediately.

ASPARAGUS CASSEROLE - SERVES 4

Ingredients

1. 1 lb. asparagus, trimmed
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2. 3 eggs, slightly beaten
3. 1 cup milk
4. 1 tsp. salt
5. 1/4 tsp. pepper
6. 3/4 cup cracker crumbs
7. Pimiento, cut into small pieces
8. 1 can (4 oz.) of sliced mushrooms (optional)
9. 1 cup of cheese (1/3 cup ea. cheddar, muenster & mozzarella cut in 1/4" cubes)
10. 1 cup milk
11. 3 Tbs. butter, melted

Preparation

1. Preheat oven @ 350° F (180° C). Coat a 1-1/2 qt. baking dish with cooking spray.

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2. In a large skillet, boil enough water to cover and add the asparagus. Cook until done, but still firm, about 8 minutes.
3. Combine items 2 through 9 and pour into the dish. Top with the butter and bake, uncovered until set, about 30 minutes.

ROASTED Butternut Squash with Apple - SERVES 4 TO 6

Ingredients

1. 2 Tbs. olive oil
2. 1 butternut squash (about 1-1/2 lbs.), seeded and cut in 1/2" pieces
3. 3 tart apples, cored; halved and cut into 1/2" pieces
4. 4 Tbs. unsalted butter
5. 2 Tbs. orange juice
6. 2 tsp. Dijon
7. 1 tsp. orange zest
8. 1 tsp. or more ground sage
9. 1 tsp. salt
10. 1/2 tsp. pepper

Preparation

1. Preheat oven @ 450° F (230° C).
2. Toss the squash and apple together in the oil and spread out on a baking sheet. Bake for 20 to 25 minutes, shaking the pan occasionally. Place the roasted squash and apple in a covered serving dish.
3. When about ready to serve, add the remaining ingredients to a saucepan and cook 3 to 5 minutes over medium heat. Reheat the squash/apple mixture; stir in the sauce and serve.