Home cooking for the Holidays
**BST Pasta**

From: Rob Lloyd, CIO, San Jose, Calif.

BST Pasta is a go-to meal in the Lloyd household. Quick. Relatively good on the nutrition side of things. Everyone has a role in the kitchen. And: bacon.

The meal is a combination of a recipe from Tracy’s grandmother and one from a healthy living magazine. Tracy’s grandmother was the cooking columnist for the Chicago Tribune long ago, back when they had to be submitted as handwritten pieces.

1 package pasta, about 1 pound (pick your favorite kind)
1 to 1½ pounds thick-cut bacon
2 cups chopped tomatoes
5 to 6 ounces fresh spinach
Garlic salt
Shredded Parmesan or mozzarella cheese, for serving (optional)

1. In a large pot of boiling water, cook the pasta to desired firmness, reserving 1 to 2 tablespoons of the pasta water before draining.
2. Cut the bacon into 1-inch pieces and cook in a single layer until crispy. Add more pieces as others get crispy. Transfer to a paper towel-lined plate.
3. Reserve 2 to 3 tablespoons of bacon grease and discard the rest.
4. While the pasta drains, add 2 tablespoons of the reserved bacon grease, 1 tablespoon reserved pasta water, and the tomatoes to the pot you cooked the pasta in. Cook on medium-low heat for about 5 minutes, then add the spinach, stirring until coated. Add more bacon grease or pasta water if necessary.
5. When the spinach is wilted, add the pasta back to pot, stirring until thoroughly mixed, again adding bacon grease or pasta water as necessary to coat. Season with garlic salt to taste.
6. Serve with bacon and Parmesan or mozzarella cheese sprinkled on top, if desired.
Fig, Goat Cheese and Arugula Flatbread, and a Black Manhattan

From: Bryan Sastokas, CIO, Los Angeles Metropolitan Transportation Authority

I would like to thank everyone at the Center for Digital Government for this fun and creative engagement during this unique holiday season. I thought I would share an appetizer and cocktail. The following recipes are for a Fig, Goat Cheese and Arugula Flatbread and a Black Manhattan.

Flatbread
1 tablespoon olive oil
1 small red onion, thinly sliced
½ teaspoon kosher salt, divided
½ teaspoon black pepper, divided
16 ounces fresh pizza dough
8 figs, thinly sliced
10 ounces goat cheese, crumbled
⅛ cup balsamic vinegar
1 cup arugula

1. Preheat the oven to 450°F and line a large baking sheet with parchment paper.
2. Heat the olive oil in a saucepan over medium heat. Once the oil is shimmering, add the red onion, ¼ teaspoon salt, and ¼ teaspoon pepper. Cook, stirring, until the onion is tender and slightly translucent, about 3 minutes. Then remove from the heat.
3. On a lightly floured surface, roll out the pizza dough into an 11 x 17-inch rectangle about ¼ inch thick (it will rise).
4. Place the pizza dough on the prepared baking sheet. Sprinkle the pizza dough with the remaining ¼ teaspoon each of salt and pepper.
5. Top the pizza dough evenly with the cooked onions, fig slices, and goat cheese.
6. Bake until the flatbread crust is lightly browned and cooked through, 15 to 20 minutes.
7. While the flatbread is baking, cook the balsamic vinegar in a small saucepan over medium-high heat until it is reduced by half, about 6 minutes.
8. Top the flatbread with the arugula and balsamic reduction. Slice and serve.

Black Manhattan
2 ounces rye whiskey
1 ounce Averna amaro
2 dashes angostura bitters
2 dashes Regans’ Orange Bitters No. 6
2 Luxardo maraschino cherries

1. Fill a cocktail glass with water and ice to chill.
2. Add the whiskey and amaro to a cocktail shaker.
3. Add the angostura and orange bitters.
4. Place a small ice cube into the cocktail shaker and stir.
5. Discard the ice water from the cocktail glass.
6. Strain the cocktail into the prepared glass and garnish with cherries. You can serve this chilled neat (traditional) or add an ice ball if you prefer.
Shrimp and Corn Soup
From: Eric Romero, Director of Information Services, Baton Rouge, La.

This recipe was passed on to me by my grandfather. One of the “greatest generation,” he had a passion for the outdoors and cooking. That passion was passed down to his children and grandchildren. We have a family camp (cabin) on the Louisiana coast where he would catch fish, crabs and shrimp. Eating fresh seafood cannot be beat, especially when it is cooked by a Cajun. He made this soup during one of our trips to the camp and I begged him for the recipe. After a few more trips he finally relented and told me how to make it. Unfortunately, I didn’t have any paper to write down the recipe, so I had to use a paper plate. I used that paper plate recipe for years until finally transferring it to a cookbook. The recipe is incredibly simple but also very flavorful. Replacing the canned corn with the kernels of four ears of corn that has been grilled on a barbecue gives it an extra “pop” and adds a hint of smoky flavor.

Serves 6
1/3 cup oil
3 tablespoons all-purpose flour
2 medium onions, finely chopped
1 large bell pepper, coarsely chopped
1 pound medium shrimp, peeled
1 tablespoon chopped fresh parsley
1 (16-ounce) can whole peeled, or diced, tomatoes, undrained
1 (16-ounce) can whole kernel corn, half the liquid discarded
1 cup water, plus more as needed
Salt, black pepper and Louisiana hot sauce

1. Stir together the oil and flour in a large pot over low heat and stir to make a roux.
2. When the roux is golden brown, add the onions and cook for 10 to 15 minutes. Add the bell pepper, shrimp, and parsley, and season with salt and pepper. Simmer for 5 to 10 minutes.
3. Add the tomatoes, corn and water. Let simmer at least 1 hour, adding more water gradually until it reaches the desired consistency. Serve with Louisiana hot sauce.
Vanilla Almond Granola

From: Teri Takai, Co-executive Director, Center for Digital Government

This is a basic granola recipe, and you can vary the nuts and flavorings to your taste. See the note at the bottom if you’d like to add dried fruit. This is so easy and good that you won’t need to buy granola anymore. Use it on cereal, yogurt, fruit — whatever you like.

Makes 3 cups
2½ cups rolled oats (not instant)
¾ cup slivered or sliced almonds
½ teaspoon ground cinnamon
2 tablespoons brown sugar (or more if you like it sweeter)
Pinch of salt
½ cup maple syrup
¼ cup coconut oil, melted
¼ teaspoon almond extract
1 tablespoon vanilla extract

1. Preheat the oven to 300°F. Cover a large, rimmed baking sheet with aluminum or parchment paper.
2. Mix together the oats, almonds, cinnamon, brown sugar and salt in a large bowl. In a smaller bowl, mix together the maple syrup, coconut oil, almond extract and vanilla.
3. Add the wet ingredients to the dry ingredients and toss to coat.
4. Pour onto the prepared baking sheet and bake until gold brown, 30 to 35 minutes, stirring after 15 minutes.

Note: If you like dried fruit in granola, add it after the granola comes out of the oven or else it will get very hard. If you want to make the fruit softer, soak in hot water for 10 minutes, then drain and add.
Famous Holiday Fruit Salad
From: Bill Kehoe, CIO, Los Angeles County

1 cup chopped green apple
1 cup chopped red apple
1½ cups chopped pears
1 can whipped cream
Caramel sauce
1 shot of your favorite cognac
1 bag lady fingers
½ cup almonds or walnuts, or other nuts
1 cup strawberries

1. Mix the chopped apples and pears together (you can add a little bit of your favorite fruit as well).
2. Add the entire container of whipped cream and stir to combine. Add as much caramel as you like, then add the shot of cognac and stir to combine.
3. Place the lady fingers on the bottom of a dessert bowl, entirely covering the bottom, then add the apple mixture on top.
4. Add the strawberries, nuts, and some caramel as décor on top. Enjoy!
Bertolini Cheesy Potatoes
From: Phil Bertolini, Co-executive Director, Center for Digital Government

2 pounds frozen hash brown potatoes, thawed
2 cups diced onions
1 can cream of chicken soup
1 pound sour cream
½ cup (1 stick) butter
8 ounces sharp cheddar cheese, shredded
Cornflake crumbs or bread crumbs
Salt and pepper to taste

Preheat the oven to 375°F. Combine all the ingredients except the cornflake or bread crumbs in a large bowl. Spread in 9 x 13-inch baking dish. Sprinkle with cornflake or bread crumbs. Bake for 1 hour.
**Mostaccioli**


One of the beauties of outdoor cooking is that you’re so hungry you don’t really care about the recipe. This is even more true with winter camping — hot food tastes so good, as one of my good English friends says, you could eat a buttered rug!

To make this recipe, you’ll need a Dutch oven designed for outdoor camping, i.e., it has small (¼-inch) legs on the bottom. A flat-bottomed Dutch oven will also work but may require more attention to the coals underneath. Charcoal will typically last 45 minutes; if you’re using hot coals from a campfire, you may need to add a shovelful of new hot coals on top and change out the coals underneath the oven.

Serves 4 hungry campers

1 pound browned Italian sausage
8 ounces penne pasta
8 ounces ricotta cheese
1 (14.5-ounce) can diced tomatoes
18 ounces spaghetti sauce
8 ounces shredded mozzarella cheese
Diced jalapenos (optional)
Salt and pepper

1. In an 8-inch Dutch oven, pour in the diced tomatoes, then add the uncooked pasta.
2. Layer on the ricotta cheese, browned sausage, and spaghetti sauce. Top with the mozzarella and jalapenos, if using.
3. Cook in the Dutch oven (try not to open it) over a hot fire for 45 to 60 minutes. Cook time will vary depending on ambient temperature, how many coals you have and how hot they are. When it’s almost ready, you will start to see steam coming from under the lid, and it should smell fantastic. Give it 5 to 10 more minutes after the steam before you check it.
4. Enjoy! Serve with chilled Chianti.
Super-Simple Mild Jerk Chicken

From: Peter Wallace, CIO, Virginia Beach, Va.

Super-Simple Mild Jerk Chicken can be ready in 10 minutes! Spicy cayenne, warm allspice, and sweet brown sugar make a perfect spice combo. Serve with rice and peas, steamed cabbage, or any sides you prefer.

2 teaspoons ground allspice
2 tablespoons brown sugar
½ teaspoon ground cumin
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
1 teaspoon salt
½ teaspoon freshly ground black pepper
1/8 teaspoon cayenne pepper
1 tablespoon canola oil
1 ½ pounds boneless, skinless chicken, or wingettes or drumsticks

1. Combine all the ingredients except the chicken in a small bowl. Preheat an indoor or outdoor skillet or grill to high heat.
2. Rub the spice mixture all over the chicken. You can layer the spice mixture on the chicken as thick or thin as you like. Place the spice-rubbed chicken on the hot grill. Cook for about 4 minutes on each side, until the exterior is a very deep, dark brown and the inside is no longer pink.
3. Remove from heat and let rest for 5 to 10 minutes to let the juices soak in before cutting.
**Grandma's Pumpkin Pie**

From: Ed Winfield, CIO, Maricopa County, Ariz.

This recipe requires some dedicated time to prepare all the ingredients and make the pie. Recall that back in the day, Grandma had plenty of time to make it! The interesting thing about this recipe is that you make the pie filling on the stovetop rather than baking the pie in the oven. Although it takes some time to make, you will agree it is the best pumpkin pie you have ever tasted!

1 envelope plain gelatin
¼ cup cold water
3 eggs, yolks and whites separated
1 cup pumpkin puree
1 cup sugar, divided
¼ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground ginger
½ cup Sherry wine
1 prebaked 9-inch pie crust

1. Mix gelatin and cold water in a small bowl.
2. Whip the egg whites until stiff. Note that the separation of the yolk and the egg whites must be very clean. If you have any yolk in the egg whites, they will not whip up properly. Add the gelatin to the egg whites, and stir until dissolved. Set aside.
3. Place the egg yolks in the top of a double boiler. Stir in the pumpkin, Sherry, ½ cup sugar, and the salt, cinnamon, nutmeg and ginger. Cook for 10 to 15 minutes over boiling water, stirring constantly, until the mixture turns a shade of yellow.
4. Add the remaining ½ cup sugar to the egg whites and fluff up again.
5. Add the pumpkin mixture to the egg whites and stir to combine.
6. Pour the filling into the baked pie crust and chill until firm.
Holiday Seafood Delight
From: Curtis Wood, CIO, Massachusetts

1 (28-ounce) can Pastene ground peeled Kitchen Ready tomatoes (or similar brand)
Extra-virgin olive oil
Garlic flakes
1 tablespoon Better Than Bouillon Chicken Base (or similar product)
1 large orange, red or yellow pepper, chopped
9 whole white mushrooms
1 pound Atlantic cod (you can substitute another white fish or salmon), cut into 2-inch pieces
1 pound medium (31-40 count) shrimp
1 pound calamari (squid), mix of tubes and tentacles
1 pound fresh sea scallops (or frozen will do)
12 medium-size black mussels (more if you like)
12 little neck clams (more if you like)
Sea salt or pink Himalaya salt
Fresh cracked pepper
Crushed red pepper flakes
¼ pound (1 stick) butter
1 lemon
1 lime
Freshly grated Parmesan cheese, for serving

1. In a larger 4-quart stock pot (we use our Zojirushi Gourmet d’Expert Electric Skillet), add the canned tomatoes, then fill the same can twice with water and add to the tomatoes.

2. Add 2 tablespoons of olive oil and shake in garlic flakes to taste. Add a pinch of salt; if using a salt grinder, give it one full turn. Add a pinch of pepper; if using a pepper grinder, give it one full turn. Add 1 teaspoon crushed red pepper flakes; and more later if you like it hotter.

3. Stir the ingredients for a minute or so to combine and cook over low heat.

4. Simmer over low heat for 30 minutes. DO NOT BOIL.

5. Stir in the chicken bouillon.

6. Add the cod or similar fish, sea scallops, and calamari (cut the tubes and tentacles into smaller pieces).

7. Add the bell pepper and mushrooms. Squeeze in half the lemon and half the lime.

8. Continue to simmer for another 30 minutes, covered, over low heat.

9. Stir the soup slowly and add the butter. Then add the mussels, little neck clams and the shrimp.

10. Cook over low heat, covered, for another 30 minutes. Keep an eye on the mussels and clams to make sure the shells open up; this means they’re done. (Discard any that do not open.)

11. Sprinkle in some additional garlic flakes and drizzle in some olive oil. Squeeze in the remaining half lemon and half lime. Season with salt as needed. Stir the ingredients one final time.

12. Serve over linguine or brown rice (of course you can substitute your favorite pasta or rice). Sprinkle at least a tablespoon of freshly grated Parmesan cheese over your soup. Goes well with a baguette or similar hard, crusty bread or bread sticks. Add a glass or two of your favorite mild red wine. Enjoy!
Charcoal-Grilled Turkey

From: Calvin Rhodes, CIO, Georgia

3 cups apple juice or apple cider
2 gallons cold water
¼ cup fresh rosemary leaves
5 cloves garlic, minced
1½ cups kosher salt
2 cups brown sugar
3 tablespoons peppercorns
5 bay leaves
Zest of 3 large oranges
1 fresh, thawed turkey
Peanut oil
Butter

1. Bring all the ingredients except the turkey to boil in a large pot and then turn off the heat. Leave in the pot, covered, until cool.
2. Use a brining bag and place the turkey in it with the brine for 16 to 24 hours. Turn once at one-third to halfway through the time.
3. Place the turkey in clean, cold water for 15 minutes to remove any excess salt.
4. If you’re stuffing the turkey, boil water and pour it inside the turkey cavity.
5. Rub the outside of the turkey with peanut oil, then season with salt and pepper. Place a large amount of salt inside the cavity.
6. Start a charcoal grill with 25 coals per side. Place the turkey above a drip pan and add 8 coals to each side each hour. As you add coals, butter the turkey.
7. Cook the turkey 11 minutes per pound; if it weighs more than 17 pounds, do 13 minutes per pound.
   11 lbs  120 min/2 hr
   12 lbs  132 min/2 hr 12 mins
   13 lbs  143 min/2 hr 23 mins
   14 lbs  154 min/2 hr 34 mins
   15 lbs  165 min/2 hr 45 mins
   16 lbs  176 min/2 hr 56 mins
   17 lbs  187 min/3 hr 7 mins
8. Allow the turkey to rest 20 minutes before carving.
Sous Vide Filet Mignon
From: Calvin Rhodes, CIO, Georgia

Dry Rub
1 tablespoon kosher salt
½ tablespoon fresh ground pepper
½ tablespoon ground cloves
½ tablespoon curry powder
½ tablespoon ground turmeric (ginger)

Filet mignon
Butter

1. Mix together the dry rub ingredients and apply to all sides of the filet.
2. Place filets in a vacuum bag or Ziploc bag. Remove as much air as possible and seal. Place in a 130°F water bath for 1 to 4 hours (1 to 2½ hours is best).
3. Finish the filets on stove in a hot pan, basting with butter, 45 seconds per side.
Salt and Vinegar Chicken Wings in an Air Fryer
From: Linda Gerull, CIO, San Francisco

½ cup white vinegar
3 tablespoons olive oil
1 tablespoon sea salt
1 tablespoon sugar
¼ teaspoon chili powder or flakes
¾ teaspoon garlic salt
12 pieces chicken, wings and legs
Spray oil

1. Mix together the vinegar, oil and spices. Put the chicken in Ziploc bag. Pour the marinade in the bag and refrigerate overnight or for a couple of hours.
2. Cook the chicken in air fryer on “crispy” for 20 minutes, flipping halfway through.
3. Take the chicken out of the air fryer, spray with oil and toss with any seasoning! Enjoy!

Wontons (Martha Stewart Recipe)
From: Linda Gerull, CIO, San Francisco

½ cup finely chopped Napa cabbage
6 ounces ground pork
3 scallions, finely chopped
1 tablespoon finely chopped fresh ginger
1 teaspoon soy sauce
1 teaspoon sesame oil
Salt and pepper
Wonton wrappers
Spray oil

1. Combine the cabbage and salt, and let rest 10 minutes. Press out water. Add the remaining ingredients, except the wonton wrappers, and mix well.
2. Fill the wonton wrappers, and refrigerate any leftovers for 2 days.
3. Spray the wontons with oil. Preheat an oven to 400°F and bake the wontons, or cook in an air fryer, for 12 to 14 minutes. Enjoy!

Festive Drinks
From: Linda Gerull, CIO, San Francisco

Bees Knees
2 ounces Empress gin
¾ ounce fresh lemon juice
½ ounce honey syrup
Lemon twist

Cranberry 75
2 ounces Empress gin
½ ounce fresh lemon juice
½ ounce cranberry juice
½ ounce simple syrup
Sparkling wine
Cranberries
Lobster and Artichoke Dip
From: Sharon Horne, Enterprise Architect, Maine

4 ounces cream cheese
Marinated artichokes, diced
1 cup grated Parmesan cheese, divided
Meat from 1 lobster

1. Microwave the cream cheese, diced artichokes and about half the Parmesan cheese for about 1 minute, or until the cream cheese is soft.
2. Mix well, stir in the lobster and microwave for an additional 30 seconds. Mix well and serve with crackers, vegetables or sliced baguette.
**Potato Candy**

From: *Stephanie Dedmon, CIO, Tennessee*

1 small russet potato, peeled, cooked and mashed
6 to 8 cups confectioners’ sugar
½ cup smooth peanut butter

1. Slowly blend the confectioners’ sugar with the mashed potato to form a dough-like substance.
2. Roll the dough flat and spread with peanut butter. Roll into log, like a jelly roll.
3. Freeze for 1 hour, then cut into pieces and serve.
**PAC-12 MAC**

From: Mike Hussey, CIO, Utah

16 ounces elbow macaroni  
4 tablespoons butter  
½ cup diced onions  
4 tablespoons flour  
2 teaspoons salt  
dash of Johnny's Seasoning Salt  
dash of fine ground pepper  
dash of paprika  
1 tablespoon Worcestershire sauce  
4 ¼ cups whole milk  
3 cups grated cheddar cheese  
1 cup grated habanero cheese  
3 Roma tomatoes, diced  
2 tablespoons butter, melted  
⅔ cup panko breadcrumbs  
1 cup cooked and crumbled hardwood smoked peppered bacon

1. Cook macaroni according to package directions until noodles are al dente, usually 6 to 7 minutes. Drain and rinse with cold water to stop the cooking process.
2. Heat the butter in a medium saucepan over medium-low and sauté the onions until translucent. Add the flour and whisk until smooth. Add the salt and Worcestershire sauce.
3. Pour milk into a microwave-safe bowl and warm in the microwave for 1 minute. Whisk into the butter-flour mixture, stirring consistently until thickened, then turn off heat. Stir in the cheese until melted. Pour macaroni noodles into the cheese sauce and then pour lightly into greased 9 x 13-inch pan, or individual ramekins.
4. Preheat the oven to 350 degrees F.
5. Place the tomatoes over the macaroni. Mix the melted butter and breadcrumbs together and sprinkle over the tomatoes. Sprinkle bacon over top. Cover and bake for 20 minutes. Remove cover and bake for 10-15 minutes more, or until golden brown and bubbly.