

HOLIDAY RECIPES

We tried to include all the recipes submitted to us in the December issue of *Miraloma Life*.

We ran out of room! Here are the remaining recipes you sent us. Enjoy!

SWEET AND SPICY ALMONDS

Preheat oven to 350°F. Spread 2½ cups raw almonds on a cookie sheet. Toast in oven until fragrant, about 10 minutes. Alternatively, use a bag of unsalted, roasted almonds and skip this step.

In a large bowl, combine:

¼ cup sugar
1½ teaspoons coarse salt
1 teaspoon cayenne pepper
Chopped fresh rosemary to taste

In a large skillet over medium heat, cook:

1 tablespoon each honey and water
1 teaspoon olive oil

Stir until combined, about 1 minute.
Add almonds and toss to coat.
Transfer nuts to sugar mixture and toss to coat.
Cool in a single layer.

Store in air tight container.



HOLIDAY SALAD

Joanie van Rijn

Tender lettuces
1 Fuyu persimmon
1 tangerine
1 ripe avocado
Red onion

Wash and dry the salad greens. Make the vinaigrette.

Citrus Vinaigrette

½ teaspoon orange zest
2 tablespoon fresh orange juice
1 tablespoon Champagne vinegar
¼ teaspoon salt
3 teaspoon olive oil

Peel the persimmon, cutting off the top with stem and a small sliver of the bottom. Slice the persimmon into small pieces. Peel the avocado and cut into small slices. Slice the red onion into thin strips. Peel the tangerine and break into sections.

Toss the greens with the vinaigrette. Plate the salad with greens, add tangerines, red onions, and persimmons.

Makes 2 salads

MASHED POTATOES AND CELERIAC WITH WILD MUSHROOMS

Kevin C.



The celeriac, or celery root, can be roasted ahead of time; let stand at room temperature until to add it to the mashed potatoes.

7 medium Yukon Gold or Idaho potatoes (about 3 ½ pounds)
Salt and freshly ground pepper
2 medium heads celeriac (about 1 pound each), peeled and cut into ½-inch dice
2 tablespoons olive oil
3 tablespoons homemade or low-sodium chicken stock, skimmed of fat
½ cup heavy cream
1 cup milk
6 tablespoons unsalted butter
1 pound assorted wild mushrooms (such as shiitake, chanterelle, white trumpet, hen-of-the-woods, or pleurotte), trimmed and cut into ¾ - inch pieces
4 ½ teaspoons chopped, fresh rosemary
¼ cup sherry
4 teaspoons snipped chives

Heat oven to 425°F. Place potatoes in a medium stockpot, cover with water, and add 1 tablespoons salt; bring to a boil. Reduce heat to medium high and boil gently until tender, about 45 minutes. Drain potatoes in a colander. When cool enough to handle, peel potatoes and pass the flesh through a potato ricer into a large metal bowl. Cover with aluminum foil and place over a pot of simmering water.

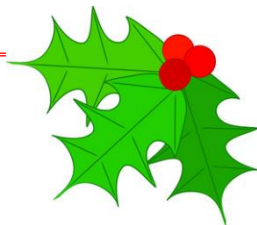
Meanwhile, in a medium bowl combine celeriac, 1 tablespoon olive oil, 1 tablespoon chicken stock, ½ teaspoon salt, and ¼ teaspoon pepper. Transfer to a shallow baking pan and roast until celeriac is browned and tender, about 35 minutes. Remove from oven and stir into potatoes. Cover again and return to simmering water.

In a small sauce pan, combine cream, milk, and 4 tablespoons butter; warm over medium high heat until butter melts and milk just comes to a boil, about 2 minutes. Stir into the potato-and-celeriac mixture along with 2 teaspoons salt and ¼ teaspoon pepper. Cover again and return to the simmering water.

In a large skillet, heat remaining tablespoon olive oil and remaining 2 tablespoons butter over medium-high heat. Add the sturdiest mushrooms to skillet. Sauté, stirring frequently, until mushrooms are lightly browned, 2 to 3 minutes. Add remaining mushrooms, 3 teaspoons rosemary, ½ teaspoon salt, and ¼ teaspoon pepper. Cook until mushrooms are tender, 3 to 5 minutes. Add sherry and remaining 2 tablespoons stock and cook until mushrooms absorb the liquid, about 2 to 3 minutes.

Transfer potatoes and celeriac to a serving dish and cover with mushrooms. Sprinkle with the remaining 1 ½ teaspoons of rosemary and serve immediately.

Serves 8 to 10





SPINACH, APPLE AND PECAN SALAD

(courtesy of FOOD Network)

- 3 tablespoons olive oil
- 1½ tablespoons cider vinegar
- 1 tablespoon prepared or Dijon mustard
- 1 tablespoon sugar
- ½ teaspoon salt
- ¼ teaspoon fresh ground black pepper
- 1 golden delicious apple, halved, cored and thinly sliced
- ¼ cup red onion cut in thin strips
- ¾ pound fresh spinach, stems removed, leaves torn
- ½ cup toasted and/or glazed pecans

In serving bowl, whisk oil, vinegar, mustard, sugar, salt and pepper until thick. Add apple and onion. Toss until covered with dressing. Place spinach on top, then pecans. Toss just before serving.

BANANA PUDDING

Roxanne Frye

- 1 box Vanilla Wafers
- 1 large box vanilla pudding
- 1 can condensed milk
- 8 oz. tub Cool Whip
- 2 cups milk
- 4 bananas

Mix pudding with 2 cups of milk. Add condensed milk. Add ½ of the Cool Whip.

Assemble the pudding in this order in a 9" X 13" pan:

- Layer of bananas
- Layer off Vanilla Wafers
- Layer of pudding mixture

Repeat layers and top with remaining Cool Whip. Sprinkle some vanilla wafer crumbs on top.



POMEGRANATE BULGUR SALAD

(courtesy of Martha Stewart)

- 1 cup bulgur
- 1 teaspoon kosher salt
- 1 cup boiling water
- 4 scallions, thinly sliced on the bias
- ½ cup fresh parsley, chopped
- ½ cup mint leaves, chopped
- 1/3 cup golden raisins
- 1 cup pomegranate seeds
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra virgin olive oil
- Freshly ground black pepper

In a medium bowl, combine bulgur and salt. Top with boiling water and cover bowl with a plate until water is absorbed, about 30 minutes. Toss with scallions, parsley, mint, raisins, pomegranate seeds, lemon juice, and olive oil and season to taste with salt and pepper. Serves 4 to 6.