

Winter Recipes

Cider

Courtesy of Tyler Hamilton, 11

"It's cozy and nice. [I had it at] my cousin's house ... they live in Canada. [The first time I had it] I was seeing my aunt and my cousins for the first time in a while, so [the cider] reminds me of that."

Instructions

- Mix the following ingredients in a large container:
 - 1 liter of apple juice
 - 2 cloves
 - 3 cinnamon sticks
 - A handful of cranberries
 - 1 cut up orange
- Heat on low for 2-3 hours



The editors of the Aragon Outlook surveyed students and faculty for their favorite holiday recipes. Then, after ensuring each recipe was authentic and original, we chose six of the most unique and memorable ones to share with our community!

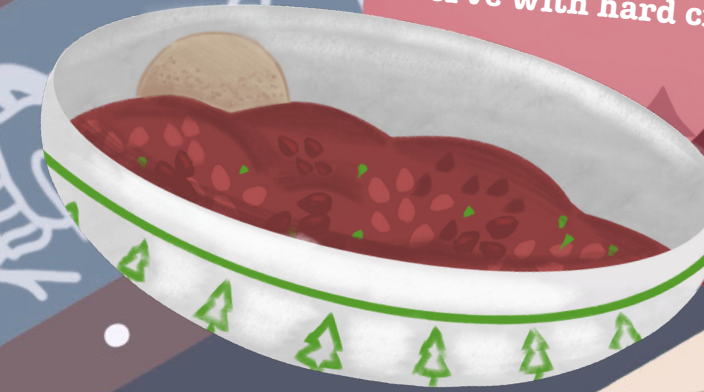
Cranberry Salsa

Courtesy of Carlo Corti, teacher

"There's something nice about having this bright red food around the holiday season. There's a strong fruity and sweet taste to it that just makes you feel like you're in a good festive mood. Cranberries [especially] as a winter ingredient are just much better than they are at other times of year."

Instructions

- Blend one bag of cranberries with sugar, jalapeno peppers, a yellow onion and orange slices.
- Mix and measure your own amounts of each ingredient based on what you like.
- Blend ingredients together and put it on top of a block of cream cheese.
- Serve with hard crackers.



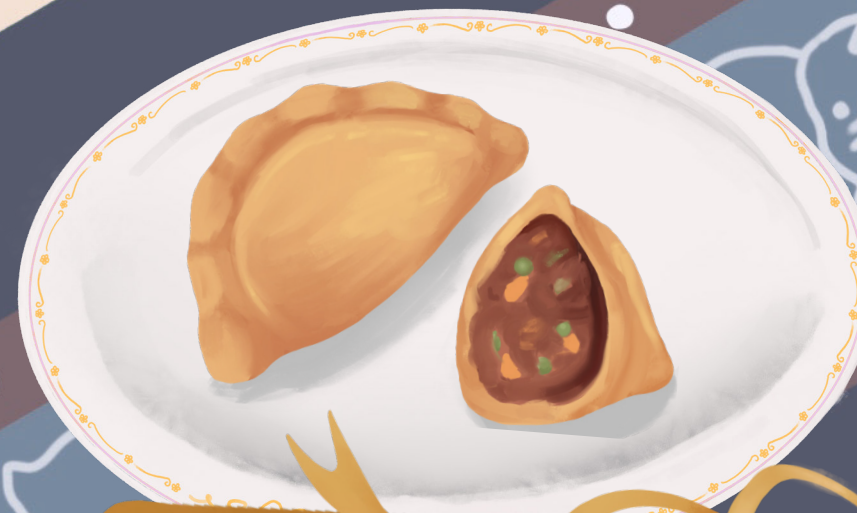
Kofta Kebabs

Courtesy of Alex McGuigan, 11

"I remember eating this food when I was a kid and having it again and again every year [it] really reminds me of my childhood memories. One of my family members in Armenia makes it every year, so whenever I eat it, it makes me think of them and all the good memories that we have even though we're continents away."

Instructions

- Preheat grill to medium heat. If using wooden skewers, soak in water prior to grilling.
- Blend onion and parsley in a food processor until it is a paste.
- Thoroughly mix the onion and parsley mixture with ground beef, tomato paste, red wine and spices in a mixing bowl.
- Divide the mixtures into 8 oblong meatballs roughly 3 inches long each.
- Pat each meatball around the skewer so it holds together around it and set them aside.
- Repeat with each meatball until every skewer is prepared.
- Place skewers over direct heat across oiled grill grates and close the lid. Sear for about 4-5 minutes before flipping.
- Skewers should easily release from the grill grates when they are ready to be flipped.
- When ready, flip skewers and continue to sear for 4-5 minutes.
- Remove the kofta kebabs from the grill and serve them with pita, tzatziki, salad or pilaf.



Peppermint Bark

Courtesy of Samantha Crellin, 12

"We make it every Christmas, and it's something I look forward to every time. [We] like to switch out the peppermint for petite mints because it's less crunchy, but [the recipe] works with both."

Instructions

- Cover a flat rectangular tray or plate with foil.
- Melt a metal bowl of white chocolate over barely simmering water, then pour 2/3 cup of it onto the tray.
- Spread the chocolate with a spatula, then cover with crushed peppermints liberally.
- Chill for 15 minutes or until set.
- Heat bittersweet chocolate, cream and peppermint extract in a heavy medium saucepan until smooth.
- Cool for 5 minutes, then pour over white chocolate layer and spread.
- Chill for about 25 minutes, until very cold and firm.
- Rewarm remaining white chocolate over simmering water and pour over bittersweet chocolate layer.
- Spread white chocolate, then immediately cover with remaining mints.
- Chill for 20 min or until firm.
- Lift bark off foil and cut into triangles or crack at random.
- Leave at room temperature for 15 minutes before serving.



Sambousek

Courtesy of Dounia Kardosh, Staff Secretary

"I grew up in the Middle East in Lebanon and Syria, and one of my aunts was really a good cook. She would bring the family together every holiday and there [would be] a huge table of all these goodies and special dishes. [Sambousek] was my favorite ... they take a long time to prepare, and they're something special you make when you go out of your way for the holidays."

Instructions

- Meat filling:**
- Toast pine nuts in a pan until golden brown, then remove.
 - Sauté olive oil and onions in pan for 3-5 minutes.
 - Add ground beef, salt & black pepper. Sauté until beef is brown.
 - Add spices and taste for salt.
 - Add toasted pine nuts and mix well.
- Dough:**
- Mix 4 cups flour, 2 tbsp. ghee, 1 tsp. salt, 2 tbsp. corn starch, 1/2 tsp. baking powder and 1 1/2 cup water.
 - Let rest for 30 minutes.
 - Divide dough in half and roll out each portion 1/8 inch thick.
 - Cut into round shapes and fill each with meat mixture and fry.



Latkes

Courtesy of Amit Shilon, 12

"Growing up, whenever I went to my grandma's house, she would always make these latkes ... [they] just give me a feeling of home ... My grandma learned the recipe from her mother, and her mother immigrated to Israel right before World War II, from Czechoslovakia. I was always aware that my family had lived through the Holocaust, and it's really interesting to see how a recipe can survive so much time."

Instructions

- Grate 6 potatoes on the smallest holes in a box grater and discard the fluids.
- Beat 4 eggs, then add to the mixture.
- Add 1 tsp of salt.
- Mix well and fry. Oil not too deep, should reach to about half the height of the latke.
- Latkes are about 0.5" tall and about 3" in diameter.

