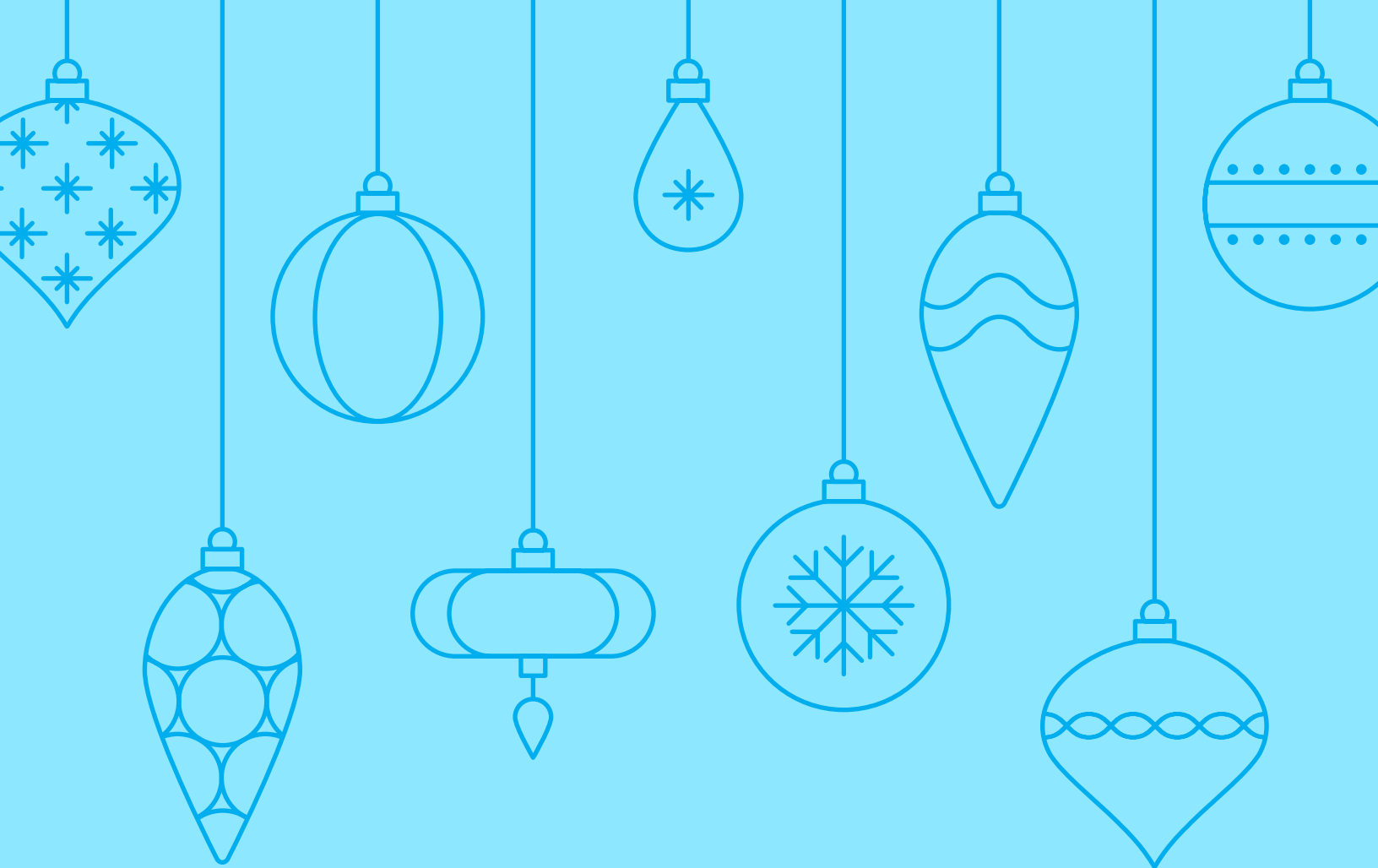


BOHLSSEN GROUP

recipe book

HOLIDAY DISHES 2022





Like most teams, we at Bohlson Group talk a lot about food and the traditions behind certain recipes. To celebrate the part you played in our lives this year, we thought we'd share some of our favorites.

Happiest of Holidays to you and yours!



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lou's peppermint espresso martinis

by lauren fiedler

ingredients

- ½ oz chocolate sauce, organic
- ⅛ tsp peppermint extract
- 2 tbsp sugar
- 1 oz espresso
- 1 oz milk or plant-based milk
- 2 tbsp water
- 1 ½ oz Titos vodka
- 3 candy canes (for rim)

instructions

GLASS RIM

Unwrap and break your candy canes in half. Place them in a resealable plastic bag and then use a rolling pin to crush them until the texture resembles coarse salt. Pour onto a plate or shallow bowl.

Mix sugar and warm water together in a shallow bowl until the sugar has dissolved.

Dip the cocktail glass into the sugar water and then dip in the peppermint.

COCKTAIL

In a cocktail shaker, add vodka, espresso (or cold brew), milk (or plant-based milk), chocolate sauce, peppermint extract, and ice.

Seal the shaker tightly and shake vigorously until everything is mixed together. Pour into your glass.



SHARED BY LAUREN

vanilla cranberry mimosa

by jenny bullistron

ingredients

1 ½ oz of vanilla flavored vodka

1 ½ oz of cranberry juice

sparkling wine (champagne, prosecco, cava, etc.)

fresh cranberries (for garnish)

whole vanilla beans (for garnish)

instructions

In a cocktail shaker, combine the vanilla vodka, cranberry juice and ice. Shake vigorously, then strain into a champagne flute. Fill the glass to the top with sparkling wine. Garnish if desired.



SHARED BY ADDY

indian-ish baked potatoes

by priya krishna

ingredients

1 pound small new potatoes or baby red potatoes (about 12)

Kosher salt

¼ cup sour cream

4 teaspoons minced fresh ginger

½ small red onion, finely diced

2 small Indian green chiles or serrano chiles, finely chopped

2 teaspoons of chaat masala

2 tablespoons chopped fresh cilantro, for garnish

instructions

Preheat oven to 425°F.

Place the potatoes on a baking sheet and bake for 45 minutes, or until they can easily be pierced with a fork. Let the potatoes cool until they can be handled.

Without cutting all the way through to the bottom, slice each potato into four sections. Use your hands to push down and pull apart the four sections, like a blooming flower.

Sprinkle a pinch of salt on top of each potato, followed by 1 tablespoon of the sour cream. Evenly divide the ginger, onion, green chiles, and chaat masala among the potatoes. Make it rain with chopped cilantro and serve.



SHARED BY MORGAN

santa's sh*t on a shingle

by grandma bee

ingredients

1 lb of ground beef OR Impossible meat

1 lb of mild ground pork sausage OR Beyond sausage

1 lb of Velveeta Cheese

1 tsp garlic powder

1 tsp oregano

1 tsp crushed red pepper

2-2.5 loaves of party rye bread

instructions

Fry meats or meat substitute until browned; drain if needed. Into the mixture, add all spices, salt, and pepper to taste.

While the meat (or substitute) is still hot, add the cheese and beat until melted. Mix well.

Apply small amounts of the mixture to each slice of party rye. Place them on a cookie sheet that is lined with aluminum foil.

When the cookie sheet is full, cover it with aluminum foil and place it in the freezer. Leave in the freezer for at least 8 hours.

When ready to eat, place into a 350°F preheated oven for 5-10 minutes.



SHARED BY LAUREN

pasta bolognese

by kristin cavallari

ingredients

- 2 tbsp extra-virgin olive oil
- 2 medium yellow onions, finely chopped
- 2 large stalks celery, finely chopped
- 2 large carrots, finely chopped
- 1 lb ground beef
- 4 oz pancetta, chopped
- ½ cup red wine
- 3 cups chicken stock
- 3 tbsp tomato paste
- 1 cup full-fat coconut milk
- Salt & pepper, to taste
- ¾ (16-oz) package GF pasta

instructions

In a large Dutch oven or heavy pot, heat the olive oil over medium heat. Add the onions, celery, and carrots and cook until they are soft, 8 minutes. Then add the beef and pancetta and cook until the meats are browned, 6 minutes. Add the wine, bring it to a boil, and cook for 1 minute, scraping up any brown bits from the bottom of the pot. Add 2 ½ cups of the stock and the tomato paste; stir until combined. Simmer for 1 hour and 15 minutes, stirring occasionally.

In a small saucepan, warm the coconut milk over medium heat. Slowly add the warm milk to the bolognese, stirring until it is completely combined. Simmer the bolognese, stirring it occasionally, until the milk has been absorbed, 45 minutes. Season it with salt and pepper.

Cook the pasta according to the package directions. Drain and then rinse the pasta. Add it to the sauce and stir to combine. If the pasta seems dry, then add the remaining ½ cup stock. Season with salt and pepper to taste. Serve right away. (Any leftovers keep well in the fridge for up to 4 days, if they'll last that long!)



SHARED BY ALEX

bee's corn casserole

by grandma bee

ingredients

1 can of whole-kernel corn (drained)

1 can cream-style corn

1 stick of melted butter

2 eggs (beaten)

8 oz of sour cream

1 box of Jiffy corn muffin mix

instructions

Preheat oven to 350°F.

Combine all ingredients into a medium-sized bowl. Mix then pour into a greased 9x9 pan. Bake for 1 hour.

Use a cake tester to make sure the casserole is baked all the way through.



SHARED BY LAUREN

buckeyes

by vicki bohlsen

ingredients

- 1 cup peanut butter
- 1 stick salted butter
- 1 cup powdered sugar
- 12 oz bag semi-sweet chocolate chips
- 1/3 bar of food grade paraffin



instructions

FILLING

Put the butter in a large mixing bowl and let it come to room temperature. Using an electric hand mixer, cream together the butter, peanut butter, and powdered sugar. Add the powdered sugar gradually to prevent a mess.

Cover the mixture and place in the fridge for 30 minutes. After it has firmed up, use your hands to roll it into 1 tbsp-sized balls. Place back in fridge.

NOTE: YOU MIGHT HAVE TO DO THIS IN STAGES BECAUSE—AS THE DOUGH WARMS FROM YOUR BODY HEAT—THE MIXTURE WILL START STICKING TO YOUR HANDS.

DIPPING

In a double boiler, melt the chocolate chips and paraffin and stir together.

Put a toothpick in each ball and dip most of the way into the chocolate, leaving an “eye” at the top. Set aside on wax paper, remove the toothpick, and smooth over the hole left by the toothpick.

NOTE: SUBSTITUTE VEGAN BUTTER AND VEGAN CHOCOLATE CHIPS, IF DESIRED.



vegan molasses cookies

by brittany mueller

ingredients

2 cups all-purpose flour
1 tsp baking soda
½ tbsp cinnamon
1 tsp ground ginger
½ tsp ground cardamom
½ cup vegan butter, melted
⅔ cup dark brown sugar, packed
½ cup blackstrap or fancy molasses
½ tsp (2.5 ml) vanilla extract
raw sugar (for rolling)



instructions

Preheat oven to 350°F.

In a medium bowl, combine flour, baking soda, cinnamon, ginger, and cardamom. Mix well.

In a larger bowl, whisk together melted butter, brown sugar, molasses and vanilla.

Stir the dry ingredients into the wet ingredients. Wrap tightly in plastic wrap and refrigerate for 30 minutes.

Pour raw sugar into a bowl for rolling.

Scoop cookie dough by the heaping tablespoon and roll into balls. Roll or press dough in raw sugar. Gently press each dough ball to flatten slightly. Place cookies on a baking sheet lined with parchment paper, leaving at least 1 ½" between cookies.

Bake for 8-10 minutes or until the cookies are cracked, puffy, and the edges appear cooked. Cool on a cooling rack.

Once cool store in a sealed container.



SHARED BY MORGAN

monster cookies

by tieghan gerard

ingredients

1 cup room temperature salted butter
1 cup dark brown sugar
½ cup granulated sugar
2 large eggs, plus 1 egg yolk
1 tablespoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
½ teaspoon kosher salt
2 cups old fashioned oats
1 ¼ cups holiday M&M's
1 cup mini pretzel sticks, crushed
1 cup semi-sweet chocolate chips
½ cup white chocolate chips

instructions

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a large mixing bowl, beat together the butter, brown sugar, granulated sugar, and vanilla until combined. Beat in the eggs and 1 egg yolk, 1 at a time, until combined. Add the flour, baking soda, baking powder, and salt. Beat in the oats.

Fold in 1 cup of the M&M's, the pretzels, chocolate chips, and white chocolate.

Roll the dough into ¼ cup size balls. Place 3 inches apart on the prepared baking sheet.

Transfer to the oven and bake for 8 minutes, then rotate the pan and bake another 2 minutes. Pull the pan out and push the remaining M&M's into the cookies. Bake 2-3 minutes. Remove from the oven and let the cookies cool on the baking sheet. They will continue to cook slightly as they sit on the baking sheet.

Eat warm (highly recommended) or let cool and store in an airtight container for up to 4 days.



SHARED BY ALYSSA

buddy the elf cookies

by candace braun davison

ingredients

1 (12-oz.) bag white chocolate chips

3 cups crispy chow mein noodles

½ cup marshmallow bits

chocolate syrup

rainbow sprinkles

instructions

Melt white chocolate in 30-second intervals in the microwave, stirring in between, until melted (about 2 minutes). Pour into a large bowl and toss with chow mein noodles and marshmallow bits.

Drop spoonfuls of mixture onto a parchment-lined baking sheet. Top with a drizzle of fudge sauce and rainbow sprinkles and refrigerate until set, about 15 minutes.



SHARED BY ADDY

persimmon pudding

by vicki bohlsen

ingredients

1 cup persimmon pulp

3 eggs

1 cup sugar

½ stick butter (melted)

1 cup milk

1 cup flour

½ tsp nutmeg

½ tsp cinnamon

1 tsp baking powder

instructions

Preheat oven to 350°F.

Mix first five ingredients together until smooth. Mix in dry ingredients. Beat vigorously.

Grease a baking dish (preferably a square one). Bake in a 350 degree oven for about 35-45 minutes, until a toothpick comes out relatively dry.

NOTE: SUBSTITUTE WITH VEGAN PRODUCTS (I.E. EGG SUBSTITUTE, VEGAN BUTTER, PLANT-BASED MILK), IF DESIRED.



SHARED BY VICKI



happy
holidays

