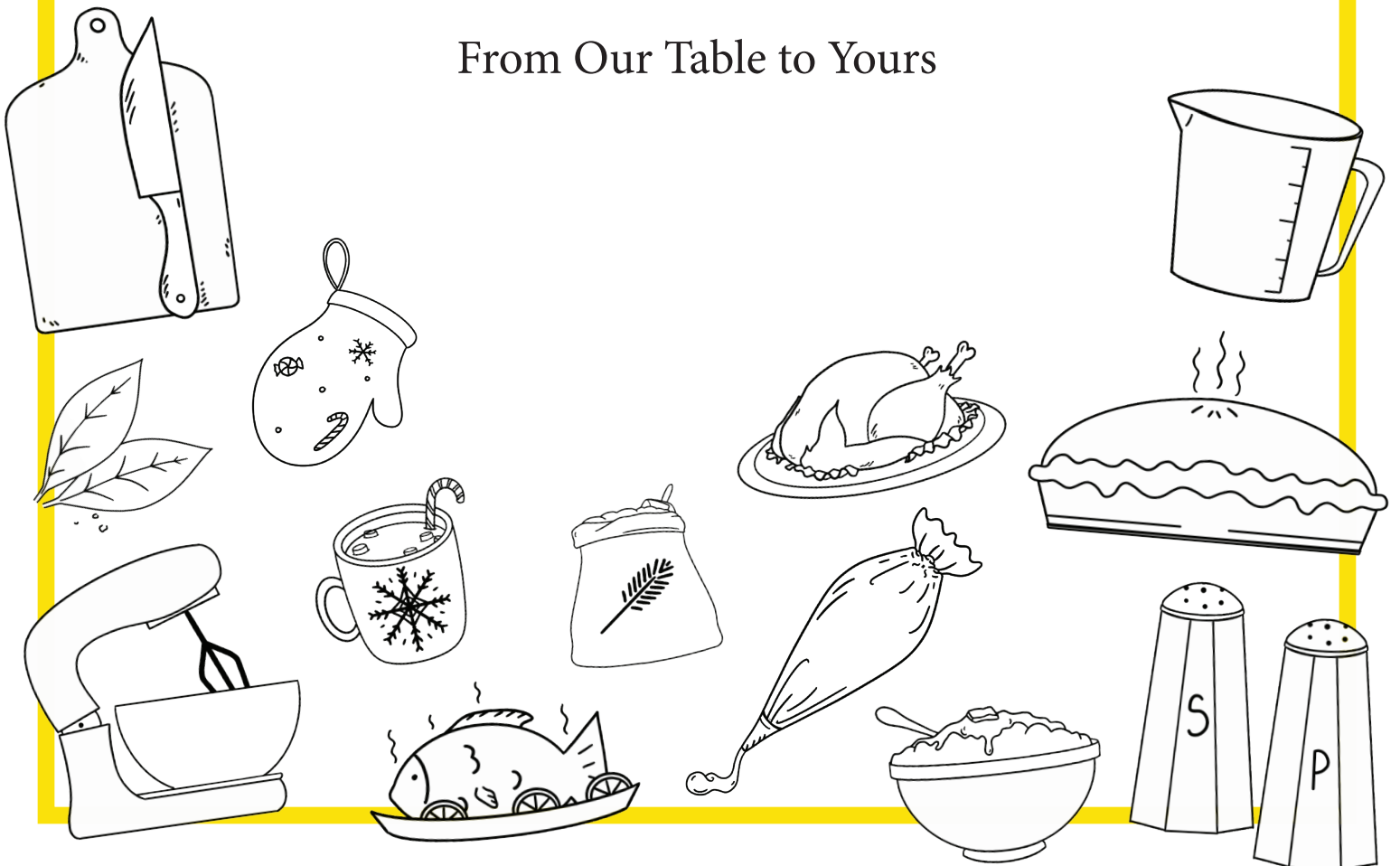






Grandma Moe's Peanut Butter Blossom Cookies

Recipe by: Pete and Grandma Moe

WCP Eugene, OR

Ingredients List:

1/2 cup of peanut butter

1/2 cup of butter

1/2 cup of sugar

1 tsp. vanilla

1 egg unbeaten

1 3/4 cup of flour

1/2 tsp. salt

1 tsp. baking soda

Hershey's Kisses



Cooking Instructions:

1. Preheat oven to 350°F
2. Mix wet ingredients into a large mixing bowl
3. In a separate mixing bowl, combine dry ingredients
4. Slowly add dry ingredients in with the wet ingredients
5. Once combined thoroughly, roll dough into balls and place onto a greased cookie sheet
6. Bake for 8 minutes
7. Before the cookies cool, press a Hershey's Kiss chocolate in the center of each cookie
8. Stick the cookies back in the oven for 2 more minutes





Rene's

Slow Cooker Cranberry Brisket

Recipe by: Rene Main

WCP Redding, CA



Ingredients List:

1 3-4 lb. beef brisket

2 14 oz. cans of whole cranberry sauce

1 12 oz. can of ginger ale

1/2 cup dried cranberries

1 envelope onion soup mix

1 tbsp. cornstarch

Salt and pepper to taste

Fresh rosemary and cranberries for garnish

Cooking Instructions:

1. Place brisket in a lightly greased slow cooker
2. In a medium bowl, whisk together 1 can of cranberry sauce, ginger ale, dried cranberries, onion soup mix, corn starch, and salt and pepper
3. Pour sauce mixture over the brisket
4. Place the lid on cooker and cook the brisket on low for about 8 hours, or until the brisket is tender
5. Once tender, remove the brisket from the cooker and place on serving platter. (Don't dump out the juices from the cooker yet). Then let it rest for about 10 minutes
6. While the brisket is resting, in a medium mixing bowl, whisk together the second can of cranberry sauce with desired amount of juices from the slow cooker. This will be the glaze
7. After resting, slice brisket and service with the cranberry glaze atop. Garnish with raw cranberries and fresh rosemary if desired



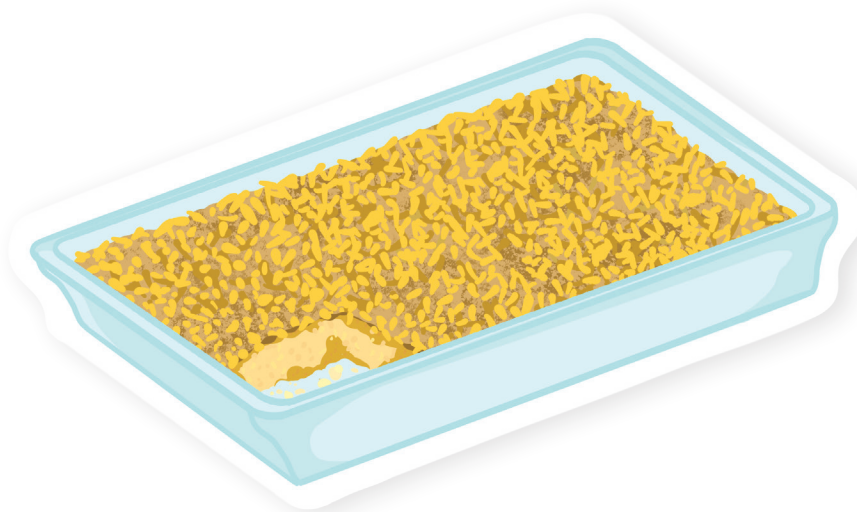
The Lambert's

Holiday Breakfast Potato Dish

Recipe by: Maddie Lambert

WCP Marketing

"Growing up, this was a signature food on the table for breakfast on Christmas."



Ingredients List:

Filling:

1 bag of frozen, diced hash browns

1 chopped yellow onion

1 can of cream of celery soup

2 cups of medium or sharp cheddar cheese

8 oz. of sour cream

Salt and pepper to taste

Topping:

2 cups of crushed corn flakes

1 stick of butter

Cooking Instructions:

Pre-heat oven to 350°F

Lightly grease a 9"x13" pan

Mix filling ingredients thoroughly into a large mixing bowl then spread evenly in pan

Crush 2 cups of cornflakes and then mix it with 1 stick of butter

Take butter and corn flakes mixture and spread atop the potato mixture

Bake uncovered for 45-60 minutes. (Taste test at the 45 minutes mark to see if it's hot). If hot, take the pan out of the oven and enjoy!



Nate's

Brasato Di Manza en Vino Rosso

Braised Beef Short Ribs in Red Wine

Recipe by: Nate Flansburg

WCP Kent, WA

Ingredients List:

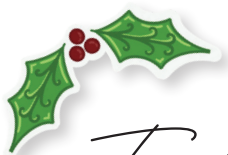
10-14 beef short ribs
1 to 2 onions chopped
Fresh Italian chopped parsley
2-4 sprigs of fresh thyme
1 tsp. smoked paprika
2 tsp. rosemary
6 oz. tomato paste
8 garlic cloves
32 oz. beef stock
A bottle of red wine (or an additional 32 oz. of beef stock)
1 lemon
Extra virgin olive oil
Course sea salt and pepper to taste

"Our family loves this dish during the fall months. The rich meat and full flavor is a beautiful way to welcome guests of all ages. The smell is amazing as it cooks throughout the day."

Cooking Instructions: Meat

1. Generously season the short ribs on all sides with sea salt and freshly ground black pepper. Drizzle with extra virgin olive oil and rub the seasoning into the meat
2. Heat a large stockpot or Dutch oven (6-quart or larger) over medium heat. Once hot, add the short ribs and sear each side until browned and caramelized. Remove the ribs from the pot and set aside
3. In the same pot, add the chopped onions and minced garlic. Reduce the heat to medium-low and season lightly with salt and pepper. Stir frequently to prevent burning. Cook until the onions and garlic are soft and golden, about 5–7 minutes
4. Stir in the tomato paste and continue cooking for 3–5 minutes. The mixture may stick slightly to the bottom of the pot—this is good, as it builds flavor
5. Pour in the entire bottle of red wine (or beef stock if preferred). Use a wooden spoon to scrape up the browned bits from the bottom of the pot. Bring to a boil, then reduce to a gentle simmer. This process burns off the alcohol and deepens the flavor
6. Place the short ribs back into the pot, meat side down and bone side up. Add the smoked paprika, rosemary, and thyme. Gently stir to combine and submerge the herbs
7. Cover the pot and cook over medium to medium-low heat for 3–4 hours, or until the meat is fork-tender and falling off the bone
8. While the short ribs finish cooking, prepare the topping. In a small bowl, combine olive oil, thyme leaves, chopped parsley, minced garlic, lemon juice, and a dash of salt and pepper. Mix well
9. Remove the short ribs from the pot and transfer them to a serving tray or plate. Drizzle the herb mixture over the top and serve warm





Taylor's

Salted Honey Dinner Rolls

Recipe by: Taylor Hallquist

WCP Converting

Ingredients List:

Roll Dough:

1 tbsp. room temperature butter

2 1/4 cups all-purpose flour

2 1/4 cups bread flour

4 1/2 tsp instant yeast

2 tsp kosher salt

1 1/3 cups whole milk

1/4 cup butter

4 tbsp honey

2 large eggs: 1 for dough and 1 for egg wash

2 large egg yolks

Honey Butter Wash:

1/4 cup butter

2 tbsp honey

Flaky salt



Honey Butter Wash:

1. Melt the butter and add the honey. Mix until smooth

Cooking Instructions: Dough

1. Butter a 9x13-inch baking pan

2. In a stand-up mixer (with the hook attachment), add dry ingredients. Mix until combined. (If mixing by hand, use a spatula and knead the dough by hand for about 10-15 minutes)

3. In a small pot, set over medium-low heat, add the butter and when melted, pour in the milk and honey. The mixture should be lukewarm. (No more than 120°F or else it'll kill the yeast). If it does get a bit too hot, simply let it stand at room temperature until it cools down

4. In another small bowl, add the egg and egg yolks. Beat until combined. Then add in the milk mixture and eggs to the dry ingredients and knead on medium speed for about 7-10 minutes, until smooth and elastic. (The dough will start to pull away from the sides after ~5 min)

***Tip*:** The dough should smooth out and if you hold a small stretched out piece up to the light it shouldn't rip and light should be coming through

5. Rub a medium bowl with about a teaspoon of neutral oil and transfer the dough to the bowl. Cover with a clean kitchen towel and allow to rise for 30-40 minutes or doubled in size

Roll Assembly:

1. Divide the dough into 15 equal pieces

2. Roll the dough into balls, stretching the dough and pinching it under the ball of dough to make sure it has a smooth top

3. Transfer dough balls into the buttered pan and allow them to rise for about 30 minutes OR until they have doubled in size and should be puffy and supple

4. Preheat the oven to 350°F. Brush the tops of the rolls with egg wash and transfer to the oven to bake until golden brown, about 20 minutes

5. When the buns come out of the oven, immediately brush the tops with the honey butter mixture and sprinkle with flaky sea salt





Carrie's

Raw & Roasted Kale Salad

Recipe by: Carrie Pinkstaff

WCP Marketing

Ingredients List:

2 bunches Tuscan Kale (aka lacinato kale)

3 tsp. Aleppo pepper or 1/2 tsp. crushed red pepper flakes

Kosher salt and freshly ground black pepper to taste

Olive oil

3 oz. pecorino cheese, finely grated (about 1/2 cups)

1 tbsp. fresh lemon juice

1 tbsp white wine vinegar

1/2 garlic clove, finely grated

1/4 cup chopped toasted pistachios



Cooking Instructions:

1. Preheat oven to 425°F
2. Separate the leaves from the stalks of the kale (it's okay if they don't stay totally intact)
3. Toss half the kale with 1 tbsp. of olive oil on a rimmed baking sheet. Then sprinkle with the Aleppo pepper and season with salt and pepper
4. Lay leaves flat onto the oiled baking sheet and roast them until the kale is starting to look a little crispy. Usually, this takes 5-10 minutes
5. As the kale bakes, combine the pecorino, lemon juice, vinegar, and garlic into a large mixing bowl. Then add 2 tbsp olive oil and season with salt and pepper
6. Add the remaining half of the raw kale into the bowl and massage the dressing into the leaves
7. Arrange the raw leaves on a large plate or platter and top with the crispy kale leaves once they are finished roasting
8. Top off the kale with a sprinkle of pistachios before serving





Pumpkin Cheesecake

Recipe by: Lisa Oka

WCP Portland, OR



"This is a combination of three different recipes I tweaked until I found the perfect one."

Ingredients List:

Crust:

15 oz. of crispy gingersnap cookies

1 tbsp brown sugar

1/2 cup melted butter (salted or unsalted)

Filling:

4-8-oz. bricks of Philadelphia cream cheese (yes it matters)

1/3 cup sour cream

1/4 cup whipping cream

1-3/4 cups granulated sugar

1/2 cup brown sugar

5 large eggs + 1 egg yolk slightly beaten

1 15 oz. can of real pumpkin

1 heaping tbsp of Pumpkin Pie Spice

1/4 tsp. salt

1 tbsp. of Pure Vanilla Extract

Cooking Instructions:

Make sure all ingredients are room temp!

Crust:

1. Line your 9" spring form pan with parchment paper
2. Bake the crust in the oven for 12-15 minutes until fragrant but not browned- then reduce heat to 325°F

Filling:

1. Place four bricks of cream cheese in a mixer. Then mix on medium speed until smooth and all lumps are gone
2. Add sugars, sour cream, and whipping cream and mix on medium speed for about 2 minutes, until smooth and creamy. Then add the pumpkin and mix just until combined
3. Reduce mixer speed to low. Gradually add the slightly beaten eggs, vanilla extract, and spices. Mix only until combined (do not over beat)
4. Pour the cheesecake filling into the spring form pan with cooked crust, filling the pan to the top
5. Place the roasting pan in the oven. Carefully pour hot water into the roasting pan until it reaches halfway up the sides of the spring form pan. Bake at 325°F for about 1 1/2 hours, until the edges are set. (The center should be slightly jiggly. If it's too jiggly, bake for 15 more minutes)
6. Turn off the oven and leave the cheesecake inside as it cools
7. Once cooled slightly, remove the cheesecake from the oven. Carefully lift the spring form pan out of the water bath. Do not remove the spring form ring yet. Let the cheesecake sit at room temperature for about 1 hour
8. Wrap the pan and refrigerate for 12-18 hours
9. After chilling, run a knife around the edges to loosen



Julia's

Sugared Cranberries

Recipe by: Julia Ladely

WCP Kent, WA

Ingredients List:

Fresh cranberries

Superfine sugar

Water

Cooking Instructions:

1. In a medium saucepan, simmer 1/2 cup water and 1/2 cup of sugar for 3 minutes
2. Cool the syrup down to room temperature
3. Then stir in clean, washed cranberries (do not put cranberries in hot syrup, they will pop)
4. Pour mixture in a bowl and weight with a plate. Refrigerate overnight
5. After the cranberries have sat overnight, remove them with a slotted spoon and transfer to a parchment lined baking sheet and dry for about an hour
6. Roll sticky cranberries in a bowl of remaining sugar to coat
7. Dry coated cranberries on clean parchment for a few hours. Coating will get hard and crunchy





Brooke's

"Best" in the Company Beans

Recipe by: Brooke Earling

WCP Kent, WA

Ingredients List:

1 medium onion finely chopped (or about 2 tablespoons of onion powder)

2 tbs. butter

2 cans cream of celery soup

1/4 lb. sharp cheddar cheese cubed about 1/2" to 1" cubes

5 to 10 to 20 drops Tabasco sauce depending on your heat tolerance

2 tsp. soy sauce

1 tsp Pink Himalayan or Kosher Salt

1 can water chestnuts sliced (I chop them up in cubes to get a little crunch in each bite)

4 cans green beans 2 cans regular cut and 2 cans french cut or you can use frozen or fresh (if using fresh blanch first)

Onion straws or almond slivers for topping (optional)



Cooking Instructions:

1. Sauté onion in butter until translucent, or if using powder just till golden brown (Careful it burns fast!)
2. Stir in soup and beans, then heat through
3. Add in Tabasco, soy sauce, salt, mix well
4. Fold in cubbed cheese and melt till half its size
5. Fold in water chestnuts
6. Pour into a 9/13 baking dish
7. Bake 375°F for 25-35 min



Brad's

Family Cranberry Relish

Recipe by: Brad Bolander

WCP Idaho Falls, ID

Ingredients List:

1-2 oranges
2-3 small apples
1 small can of crushed pineapple
1 bag of cranberries
1 cup sugar

Preparation Instructions:

1. Put oranges, apples, and cranberries through a meat grinder or mincer
2. Then stir in sugar and pineapple
3. Refrigerate over night before serving





Marilou's

Holiday Hot Cocoa

Recipe by: Marilou Hallquist

WCP Human Resources



Ingredients List:

2 cups milk (whole milk works best for creaminess)

1/4 cup heavy cream (Optional)

3 tbsp unsweetened cocoa powder

3 tbsp granulated sugar (adjust to taste)

2 oz. bittersweet or semi-sweet chocolate, chopped

1/2 tsp vanilla extract

A pinch of salt

Cooking Instructions:

1. In a medium saucepan, combine the milk, heavy cream, cocoa powder, sugar and salt
2. Place the saucepan over medium heat
3. Whisk continuously until the cocoa and sugar are completely dissolved and the mixture is hot, but not boiling
4. Remove the saucepan from the heat and then add the chopped chocolate and stir until it is completely melted and the mixture is smooth
5. Stir in the vanilla extract
6. Pour the hot chocolate into mugs and finish with your favorite toppings
7. **(Optional)** For an “adult version” of this recipe – add Peppermint Schnapps, Baileys Irish Cream, Kahlua, or Frangelico



Nick's

Sweet Potato Casserole

Recipe by: Nick Nieto

WCP Marketing

Ingredients List:

3-4 medium white sweet potatoes

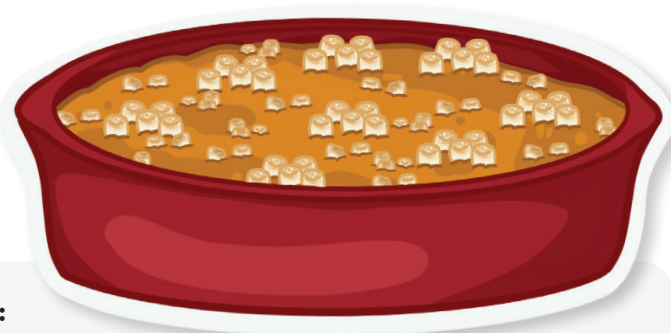
3-4 medium orange yams

2-3 tablespoons all purpose flour

1 cup butter (2 sticks, regular or dairy free butter works too to make this recipe vegan!)

2 cups brown sugar

2-3 cups mini marshmallows



Cooking Instructions:

1. Peel white sweet potatoes and orange yams, cut into rounds. Different sizes are okay!
2. In a large bowl, toss the potatoes and yams in a light coating of all-purpose flour. Just so you see white flour on most pieces. They don't need to be fully coated
3. In the large casserole dish, layout the potatoes and yams, white, orange, white, orange on top of each other in rows. Do one full row on the bottom of the pan
4. In a saucepan on the stove top, melt 1 cup (2 sticks) butter (or dairy free butter works too to make this recipe vegan!) and 2 cups brown sugar. You want this mixture on a thicker side but still should be liquid-ey
5. Once melted and in liquid form, start spooning the mixture over the potato and yam layer in the casserole dish
6. Then add another layer of potatoes and yams, then more brown sugar mixture and keep going until the casserole dish is full. Pour any remaining brown sugar mixture over the top
7. Cook in the oven at 375°F for 1–1.5 hours. You want the potatoes soft but not burnt
8. About 10 minutes before serving, add a layer of mini marshmallows over the top of the casserole
9. For the last 1–2 minutes, broil the top so that marshmallows get charred
10. Serve hot





Jessica's Cheesy Broccoli Dish

Recipe by: Matt & Jessica Philley

WCP Kennewick, WA



Ingredients List:

3 heads of broccoli

1/2 cup butter

1/2 onion

1 clove garlic

2 cans cream of mushroom
soup

Velveeta cheese

Cooking Instructions:

1. Cut broccoli into bite size pieces and lightly steam
2. Slice Velveeta cheese (enough to cover 2 layers)
3. Melt butter in skillet on medium heat and add chopped onion and garlic and sauté until softened
4. Add both cans of mushroom soup and stir to blend and then turn off heat
5. Layer in a 8"x8" baking dish: broccoli, sauce, cheese (enough to cover) and repeat one more time, 2 layers total
6. Bake in 350°F oven for about 30 minutes or until bubbly



Sweet Potato Souffle

Recipe by: Tina Meaney

WCP Corporate

Ingredients List:

Filling:

1 cup butter melted

1 cup light brown sugar

4 eggs

2 tsp. vanilla

2 29 oz. cans yams or sweet potatoes

Topping:

2 cups chopped pecans
(pecans can be omitted if allergic)

1 cup flour (gluten free flour can also be used)

1 cup light brown sugar

1 cup butter melted

2 tsp. baking powder



Cooking Instructions: Filling

1. Drain and mash potatoes and set aside
2. Whip eggs
3. Mix in butter, brown sugar, vanilla and finally potatoes last
4. Put in a 9 x 13 x 2 or large casserole dish

Cooking Instructions: Topping

1. Mix all ingredients until crumbly and spread on top Sweet Potatoes mixture
2. Bake at 350°F for about 60 minutes until top is golden brown



Nina's

Buñelos Dågu - Taru Donuts

Recipe by: Nina Dela Paz

WCP Eugene, OR

“This is a traditional holiday dish we serve in Guam.”

Cooking Instructions:

1. Heat oil in a frying pan (the oil should be about 1” in depth)
2. Peel skin of the yam then grate them into a mixing bowl

Note: When grating the yams, your skin might be mildly irritated. The scientific explanation for this is that most yams contain oxalate crystals, which can irritate the skin, mouth, and sometimes tongue. So, it is suggested you wear gloves when grating.

3. Mix flour, sugar, and baking powder together in a bowl
4. Drop batter by heaping tablespoons into the pot of oil. Fry until golden brown, turning frequently to ensure even browning on all sizes
5. When golden brown remove from oil and serve. Typically served with maple syrup or simple syrup drizzled over the top



Ingredients List:

2 lbs. yams
1/2 cup all-purpose flour
1/4 cup sugar
1 tbsp. baking powder

Oil for frying - your preference of oil and amount will vary depending on size of pan



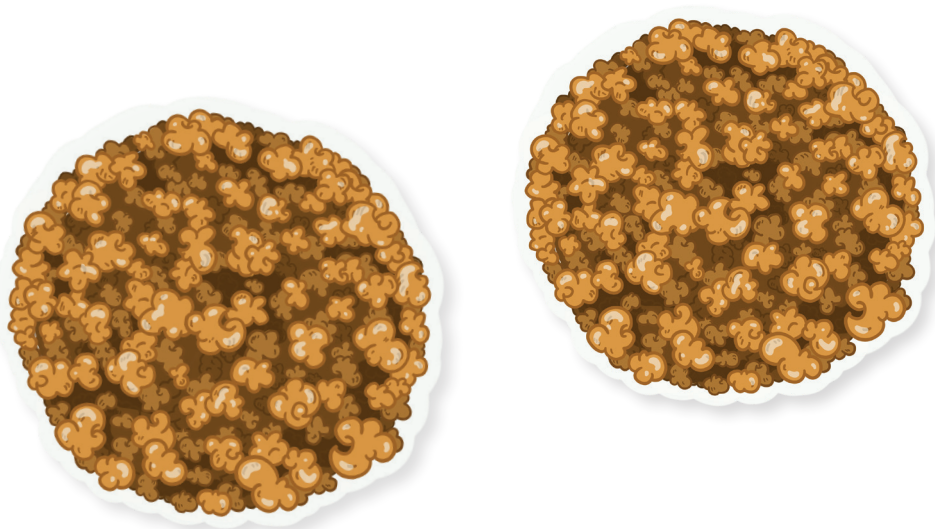


Dillon's

Caramel Popcorn Balls

Recipe by: Dillon Lamprecht

WCP Idaho Falls, ID



Ingredients List:

1/4 cup butter or margarine
1 cup brown sugar
1/2 cup light corn syrup
1/2 15 oz. (2/3 cup) can
sweetened condensed milk
1/2 tsp vanilla
5 qrt. popped popcorn

Cooking Instructions:

1. In a saucepan, combine butter, sugar, and corn syrup. Stir well and bring to a boil over medium heat
2. Stir in condensed milk. Let simmer and stir constantly until mixture becomes to a soft ball stage (234-238°F)
3. Stir in vanilla
4. Pour over popped popcorn and mix until all kernels are coated
5. Butter hands lightly and shape popcorn mixture into balls about 3 1/2 inches diameter (this recipe will approximately make 15 popcorn balls)



Grandma Rosa's Holiday Sugar Cookies

Recipe by: Grandma Rosa's and Brandon Gull

WCP Idaho Falls, ID

Ingredients List: Cookies

3 cups all-purpose flour
2 tsp. baking powder
3/4 tsp. salt
1 cup softened unsalted butter
1 cup superfine sugar
2 tbsp. heavy whipping cream
3 1/4 tsp. vanilla extract
1 tsp. peppermint extract
2 eggs

Cooking Instructions: Cookies

1. In a bowl, whisk together flour, baking powder, and salt; set aside
2. In a separate bowl, beat butter and sugar together until creamy
3. Blend in cream, then vanilla, peppermint extract, and eggs
4. Gradually add the dry mix until a smooth dough forms
5. Divide dough, wrap disks in plastic, and refrigerate (~1 hour)
6. Roll dough to 1/4 of an inch thickness using dusted surface, and cut into shapes
7. Arrange on parchment-lined baking sheets; bake at 350°F for 7–9 minutes, until edges lightly brown, then let cool



Ingredients List: Icing

1 1/4 cups confectioners' sugar
1 tbsp. meringue powder
2 tbsp. water
Gel food coloring (optional)

Cooking Instructions: Icing

1. Mix icing ingredients in a small bowl until smooth
2. Outline cookies with royal icing, fill centers after it sets, and add coloring or sprinkles as desired
3. Let icing dry completely before stacking or gifting (about 4–5 hours)





Tamara's

Blue Cheese Scalloped Potatoes

Recipe by: Tamara Ferguson

WCP Corporate

Ingredients List:

4 lbs. russet potatoes

1 tsp. salt

1/2 tsp. black pepper

1 tsp. minced fresh thyme

1 tsp. minced fresh rosemary

3/4 cup crumbled Danish blue cheese

3/4 cup grated Parmesan cheese

3/4 cup shredded extra sharp white cheddar cheese

1/4 cup finely chopped onion

4 tbs. butter

1 cup sour cream

2 cups heavy whipping cream

1/2 tsp. salt

1/2 tsp. nutmeg



Cooking Instructions:

1. Preheat oven for 350°F
2. Butter a 9x13 glass backing dish
3. Peel and slice the potatoes into 1/8-inch slices as uniformly as possible
4. Toss sliced potatoes in a large bowl with 1 tsp. salt, pepper, thyme, and rosemary.
5. In a small bowl toss the cheeses together
6. Layer half the potatoes in the prepared dish. Then top with onions and sprinkle with half the cheese mixture.
7. Dot with butter and then top with the remaining potatoes
8. In a bowl whisk together the sour cream, heavy cream, 1/2 tsp salt, and nutmeg; pour over potatoes then top with the remaining cheese.
9. Bake potatoes for 45 minutes covered then 30 minutes uncovered or until golden brown and fork tender.





**Thank you to everyone who submitted to the
WCP Holiday Cookbook**

Pete Moe - WCP Eugene, OR: Peanut Butter Blossom Cookies

Rene Main - WCP Redding, CA: Slow Cooker Cranberry Brisket

Maddie Lambert - WCP Marketing: Holiday Breakfast Potato Dish

Nate Flansburg - WCP Kent, WA: Braised Beef Short Ribs in Red Wine

Taylor Hallquist - WCP Converting: Salted Honey Dinner Rolls

Carrie Pinkstaff - WCP Marketing: Raw and Roasted Kale Salad

Lisa Oka - WCP Portland, OR: Pumpkin Cheesecake

Julia Ladely - WCP Kent, WA: Sugared Cranberries

Brooke Earling - WCP Kent, WA: “Best” in the Company Beans

Brad Bolander - WCP Idaho Falls, ID: Family Cranberry Relish

Marilou Hallquist - WCP Human Resources: Holiday Hot Cocoa

Nick Nieto - WCP Marketing: Sweet Potato Casserole

Matt and Jessica Philley - WCP Kennewick, WA: Cheesy Broccoli Dish

Tina Meaney - WCP Corporate: Sweet Potato Souffle

Nina Dela Paz - WCP Eugene, OR: Taru Donuts

Dillon Lamprecht - WCP Idaho Falls, ID: Caramel Popcorn Balls

Brandon Gull - WCP Idaho Falls: Holiday Sugar Cookies

Tamara Ferguson - WCP Corporate: Blue Cheese Scalloped Potatoes

