

Holiday Dinners

21 recipes for Thanksgiving, Christmas, Passover and the New Year



The turkey, gravy, stuffing and pies for Thanksgiving; prime rib, beef Wellington and glazed ham for Christmas and New Year's; a Christmas Eve seafood feast; and brisket, chicken soup and Passover sponge cake for the seder.

Free to download and share. Every recipe, with more photos and tools, is at steakandseafood.com.

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Turkey Brine

Total 16 hr 25 min · Enough for one 12 to 16 pound turkey · steakandseafood.com/turkey-brine.htm



INGREDIENTS

- 1 cup kosher salt
- 1/2 cup packed brown sugar
- 2 quarts water, plus 1 gallon ice-cold water
- 1 orange, sliced
- 1 tablespoon black peppercorns
- 4 bay leaves
- 3 sprigs fresh rosemary
- 6 cloves garlic, smashed

INSTRUCTIONS

1. **Make the brine.** Heat 2 quarts of water with the salt, brown sugar, orange, peppercorns, bay leaves, rosemary and garlic just until the salt and sugar dissolve.
2. **Cool completely.** Add the gallon of ice-cold water and stir. The brine must be completely cold, below 40°F, before the turkey goes in.
3. **Brine.** Place the thawed turkey in a brining bag or a clean container large enough to hold it, pour in the brine to cover, and refrigerate for 12 to 24 hours.
4. **Rinse and dry.** Remove the turkey, discard the brine, rinse the bird and pat it very dry. For crisper skin, leave it uncovered in the refrigerator for a few hours before roasting.

TIPS

- Keep the brining turkey at 40°F or below the whole time, in the refrigerator or a cooler packed with ice.
- Use less salt in the herb butter and gravy, since a brined turkey is already seasoned.

Herb-Roasted Thanksgiving Turkey

Total 4 hr 30 min · 10 to 12 servings · steakandseafood.com/herb-roasted-turkey.htm



INGREDIENTS

Turkey

- 1 (12 to 14 pound) turkey, thawed, giblets removed, brined if you like
- 2 large onions, quartered
- 1 lemon, halved
- 1 head garlic, halved crosswise
- A few sprigs each fresh sage, rosemary and thyme
- 1 cup chicken or turkey broth

Herb butter

- 1 cup (2 sticks) unsalted butter, softened
- 2 tablespoons chopped fresh sage
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon fresh thyme leaves
- 3 cloves garlic, minced
- 1 1/2 teaspoons salt (1/2 teaspoon if the turkey was brined)
- 1 teaspoon black pepper

INSTRUCTIONS

1. **Prepare.** Heat the oven to 325°F with a rack in the lowest position. Pat the turkey very dry inside and out.
2. **Butter the bird.** Mix the herb butter. Gently loosen the skin over the breast and thighs with your fingers and spread about two thirds of the butter underneath it. Rub the rest over the outside.
3. **Set up the pan.** Scatter the onions in a roasting pan and add the broth. Put the lemon, garlic and herb sprigs in the cavity, tuck the wing tips under and tie the legs together. Set the turkey on the onions, breast side up.
4. **Roast.** Roast for about 3 to 3 1/2 hours for a 12 to 14 pound turkey, basting every 45 minutes. If the breast browns too quickly, tent it loosely with foil.
5. **Check the temperature.** The turkey is done when an instant-read thermometer reads 165°F in the thickest part of the breast and 175°F in the thigh, away from the bone.
6. **Rest and carve.** Move the turkey to a board, cover loosely with foil and rest 30 to 45 minutes. Save the drippings for gravy, then carve.

TIPS

- Allow about 13 to 15 minutes per pound at 325°F, but always go by the thermometer.
- A brined turkey is juicier and already seasoned; cut the salt in the butter if you brined.
- Never stuff a turkey ahead of time. Bake the stuffing in a separate dish for the safest results.

Make-Ahead Turkey Gravy

Total 2 hr 15 min · About 4 cups · steakandseafood.com/turkey-gravy.htm



INGREDIENTS

Stock

- 3 pounds turkey wings
- 1 onion, quartered
- 2 carrots, cut in chunks
- 2 celery ribs, cut in chunks
- 1 tablespoon vegetable oil
- 8 cups water
- 2 sprigs fresh thyme

- 1 bay leaf

Gravy

- 6 tablespoons unsalted butter
- 6 tablespoons all-purpose flour
- 1/4 cup dry white wine or sherry (optional)
- Drippings from the roast turkey, fat skimmed (optional)
- Salt and black pepper

INSTRUCTIONS

1. **Roast the wings.** Heat the oven to 425°F. Toss the wings, onion, carrots and celery with the oil on a sheet pan and roast for 45 to 50 minutes, until deeply browned.
2. **Make the stock.** Move everything to a large pot, pour 1 cup of the water into the hot sheet pan and scrape up the browned bits, and add it to the pot with the rest of the water, the thyme and the bay leaf. Simmer gently for 1 hour, then strain. You should have about 4 cups.
3. **Make the roux.** Melt the butter in a saucepan over medium heat, whisk in the flour and cook, whisking, for 3 to 4 minutes, until golden.
4. **Thicken.** Gradually whisk in the hot stock and the wine, if using. Simmer for 10 minutes, until thickened. Season with salt and pepper. Cool and refrigerate up to 3 days, or freeze.
5. **Finish on the day.** Reheat the gravy and whisk in the skimmed pan drippings from the turkey. Simmer a few minutes and taste for seasoning.

TIPS

- If the gravy gets too thick, whisk in a little broth; too thin, simmer it a few minutes longer.
- A fat separator makes skimming the turkey drippings easy.

Classic Herb Bread Stuffing

Total 1 hr 25 min · 10 to 12 servings · steakandseafood.com/classic-bread-stuffing.htm



INGREDIENTS

- 1 1/2 pounds sturdy white or Italian bread, cut into 3/4-inch cubes (about 14 cups)
- 1/2 cup (1 stick) unsalted butter, plus more for the dish
- 2 medium onions, chopped
- 4 celery ribs, chopped
- 2 tablespoons chopped fresh sage
- 1 tablespoon fresh thyme leaves
- 1/2 cup chopped fresh parsley
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 large eggs
- 2 1/2 to 3 cups chicken or turkey broth

INSTRUCTIONS

1. **Dry the bread.** Heat the oven to 300°F. Spread the bread cubes on two sheet pans and bake 20 to 25 minutes, stirring once, until dry and lightly toasted. Raise the oven to 375°F and butter a 9 x 13-inch baking dish.
2. **Cook the vegetables.** Melt the butter in a large skillet over medium heat. Cook the onions and celery for 8 to 10 minutes, until soft. Stir in the sage, thyme, salt and pepper.
3. **Combine.** In a very large bowl toss the bread with the vegetables and parsley. Whisk the eggs with 2 1/2 cups broth and pour over the bread, tossing until evenly moistened. Add more broth if it seems dry.
4. **Bake.** Spread in the baking dish, cover with foil and bake 25 minutes. Uncover and bake 20 to 25 minutes more, until the top is golden and crisp and the center reaches 165°F.

TIPS

- Assemble up to a day ahead, cover and refrigerate; add 10 minutes to the covered baking time.
- Add a pound of browned sausage or 1 cup of chopped toasted pecans for a richer stuffing.

Make-Ahead Mashed Potatoes

Total 1 hr 20 min · 10 to 12 servings · steakandseafood.com/make-ahead-mashed-potatoes.htm



INGREDIENTS

- 5 pounds Yukon Gold potatoes, peeled and cut into 2-inch chunks
- 1/2 cup (1 stick) unsalted butter, divided
- 1 tablespoon salt, plus more to taste
- 1/2 cup whole milk, warmed
- 8 ounces cream cheese, softened
- 1/2 teaspoon white or black pepper
- 1 cup sour cream
- 2 tablespoons chopped chives

INSTRUCTIONS

1. **Cook the potatoes.** Cover the potatoes with cold water in a large pot, add 1 tablespoon salt and bring to a boil. Simmer 15 to 20 minutes, until very tender. Drain well.
2. **Mash.** Mash the potatoes with the cream cheese, sour cream, 6 tablespoons of the butter and the milk until smooth. Season with salt and pepper.
3. **Make ahead.** Spread in a buttered 9 x 13-inch baking dish, cover and refrigerate for up to 2 days.
4. **Bake.** Heat the oven to 350°F. Dot with the remaining butter and bake uncovered for 40 to 50 minutes (30 minutes if not chilled), until hot through and golden on top. Sprinkle with chives.

TIPS

- Yukon Golds give the creamiest texture; russets are fluffier.
- Do not use a food processor; it turns potatoes gluey.

Green Bean Casserole from Scratch

Total 1 hr 5 min · 8 servings · steakandseafood.com/green-bean-casserole.htm



INGREDIENTS

- 2 pounds fresh green beans, trimmed and halved
- 3 tablespoons unsalted butter
- 8 ounces cremini mushrooms, sliced
- 2 cloves garlic, minced
- 3 tablespoons all-purpose flour
- 1 cup chicken broth
- 1 cup heavy cream or half-and-half
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground nutmeg
- 2 cups crispy fried onions, divided

INSTRUCTIONS

1. **Blanch the beans.** Boil the green beans in salted water for 5 minutes, then plunge into ice water and drain well.
2. **Make the sauce.** Heat the oven to 375°F. Melt the butter in a large skillet and cook the mushrooms 6 to 8 minutes, until browned. Add the garlic, then sprinkle in the flour and stir 1 minute. Whisk in the broth and cream and simmer until thickened, about 5 minutes. Season with salt, pepper and nutmeg.
3. **Assemble.** Toss the beans with the sauce and half the fried onions and spread in a 2 1/2-quart baking dish.
4. **Bake.** Bake 20 minutes, until bubbly. Top with the remaining onions and bake 5 to 10 minutes more, until golden.

TIPS

- Add the second half of the onions near the end so they stay crisp.
- Frozen cut green beans work; thaw and pat them dry and skip the blanching.

Candied Sweet Potatoes

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 40 min · steakandseafood.com/candied-sweet-potatoes.htm



INGREDIENTS

Glaze

- 3/4 cup orange juice
- 1/3 box dark brown sugar
- 1/2 cup Vermont Maid type maple syrup

- 2 tablespoons butter

Potatoes

- 3 large sweet potatoes, or 1 large can of Kelly's sweet potatoes
- Orange slices

INSTRUCTIONS

1. **Make the glaze.** Bring the orange juice, brown sugar, syrup and butter to a full rolling boil in a heavy-duty pot. Simmer 5 minutes, watching carefully.
2. **Prepare the potatoes.** Peel and slice the sweet potatoes, or drain the canned sweet potatoes, and place them in a buttered casserole.
3. **Glaze and bake.** Pour the glaze over the casserole and place orange slices on top. Bake at 350°F for 20 minutes.

TIPS

- Twenty minutes is enough for canned sweet potatoes, which are already cooked. If you use fresh, boil the slices until just tender first.
- A third of a 1-pound box of brown sugar is about 3/4 cup packed.

Cranberry Orange Relish

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 25 min · steakandseafood.com/cranberry-orange-relish.htm



INGREDIENTS

- 1 (one pound) bag of fresh cranberries
- 1 cup of sugar
- 1 cup of water
- 2 teaspoons cinnamon
- 1/3 cup orange marmalade

INSTRUCTIONS

1. **Sort the berries.** Wash the cranberries in a colander, and sort out and remove any bad berries or ones that are not ripe.
2. **Make the syrup.** Put the sugar and water in a saucepan and bring to a boil. Cook for 3 to 5 minutes.
3. **Cook the berries.** Add the berries, cook and stir until about 85% of the berries have burst.
4. **Finish.** Take off the heat, add the cinnamon and stir in the marmalade.
5. **Chill.** Refrigerate.

TIPS

- Make it up to several days ahead; it keeps well covered in the refrigerator.
- Fresh cranberries freeze well. Buy extra in the fall and use them frozen, without thawing.

Lowell Inn Crescent Rolls

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 2 hr 15 min · 32 rolls · steakandseafood.com/lowell-inn-crescent-rolls.htm



INGREDIENTS

Yeast

- 3/4 cup warm (NOT HOT) water
- 1 tablespoon sugar
- 2 packets of dried yeast

Dough

- 1/2 cup sugar

- 1 teaspoon salt
- 2 eggs
- 1/2 cup soft shortening
- 4 cups sifted flour

To finish

- Melted butter

INSTRUCTIONS

1. **Proof the yeast.** Dissolve the tablespoon of sugar in the warm water. Sprinkle the yeast on top and let stand until the yeast proofs, as described for the Challah.
2. **Mix.** In a large bowl, combine the sugar, salt, eggs, shortening, half of the flour and the yeast. Mix until smooth. Add the remaining flour and mix until smooth. Scrape the sides of the bowl and stir.
3. **Rise.** Cover the bowl with a damp cloth and let rise in a warm room until doubled, about 1 1/2 hours.
4. **Roll and cut.** Divide the dough in half. Roll out one half at a time on a lightly floured board into a circle. Cut each circle into 16 wedges.
5. **Shape.** Roll each wedge from the wide end to the tip to form a crescent. Place on a cookie sheet and brush with melted butter.
6. **Bake.** Bake at 400°F for 12 to 15 minutes. Makes 32 rolls.

TIPS

- Curve the ends of each roll slightly inward to make the crescent shape.
- Baked rolls freeze well; reheat them wrapped in foil.

Apple Crumb Pie

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 1 hr 5 min · 1 (9-inch) pie · steakandseafood.com/apple-crumb-pie.htm



INGREDIENTS

Filling

- 1 9-inch pie shell
- 5 to 7 apples (Sandra uses McIntosh)
- 1/2 cup sugar mixed with 1 teaspoon cinnamon

Topping

- 1/4 cup sugar
- 3/4 cup flour
- 1/3 cup butter

INSTRUCTIONS

1. **Slice.** Peel and core the apples and cut them into thin slices, being careful to remove the seeds.
2. **Fill.** Combine the apples with the cinnamon sugar and pour into the crust.
3. **Topping.** Work the sugar, flour and butter into crumbs and sprinkle over the filling.
4. **Bake.** Bake at 400°F for 40 minutes.

TIPS

- Sandra's book calls for a baked pie shell. If you use an unbaked one, it bakes right along with the filling; with a prebaked shell, cover the edge with foil so it does not over-brown.
- Sandra's pie crust hint: when a recipe calls for a pie crust, you can use frozen pie crusts (she uses Mrs. Smith's or Oronoque Farms) following the package directions, or ready-made crumb crusts such as graham cracker or chocolate.

Chocolate Pecan Pie

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 1 hr 5 min · Serves 6 to 8 · steakandseafood.com/chocolate-pecan-pie.htm



INGREDIENTS

- 1 unbaked 9-inch pie shell
- 1/4 pound butter
- 3/4 cup Nestle semisweet morsels
- 1 cup sugar
- 1 cup light Karo syrup
- 4 eggs, slightly beaten
- 1 teaspoon vanilla
- 1 cup pecan halves

INSTRUCTIONS

1. **Melt.** Melt the butter in a large saucepan and stir in the chips until just melted. Do not boil. This can be done in a bowl in the microwave.
2. **Mix.** Add the remaining ingredients and mix well.
3. **Bake.** Pour into the unbaked pie shell and bake 45 to 50 minutes at 350°F.
4. **Cool.** The pie may not be fully set when it comes out of the oven. Cool completely before cutting.

TIPS

- Sandra's pie crust hint: when a recipe calls for a pie crust, you can use frozen pie crusts (she uses Mrs. Smith's or Oronoque Farms) following the package directions, or ready-made crumb crusts such as graham cracker or chocolate.

Prime Rib Roast (Standing Rib Roast)

Total 2 hr 50 min · 6 to 8 servings · steakandseafood.com/prime-rib-roast.htm



INGREDIENTS

- 1 bone-in standing rib roast, 3 ribs (6 to 7 pounds)
- 1 tablespoon kosher salt
- 1 1/2 teaspoons coarsely ground black pepper
- 4 cloves garlic, minced
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 2 tablespoons olive oil

INSTRUCTIONS

1. **Season ahead.** Season the roast all over with the salt. For the best flavor and crust, refrigerate it uncovered for 1 to 2 days. Take it out of the refrigerator 1 to 2 hours before roasting.
2. **Heat the oven.** Preheat the oven to 450°F (230°C) with a rack in the lower third.
3. **Make the herb paste.** Stir together the pepper, garlic, rosemary, thyme and olive oil and rub it over the top and sides of the roast.
4. **Sear in the oven.** Set the roast bone side down in a roasting pan and roast for 15 minutes.
5. **Roast low.** Reduce the oven to 325°F (165°C) without opening the door. Roast until the center reads 120°F to 125°F, about 1 1/2 to 2 hours more for a 6 to 7-pound roast, roughly 13 to 17 minutes per pound. Start checking early.
6. **Rest.** Move the roast to a cutting board, tent loosely with foil and rest for 30 minutes. The temperature will rise to about 130°F to 135°F, medium-rare.
7. **Carve.** Cut along the bones to remove them in one piece, then slice the roast across the grain into 1/2 to 1-inch slices.

TIPS

- Ask the butcher to cut the bones off and tie them back on. It makes carving easy and they still protect the meat while roasting.
- Spoon off the drippings for Yorkshire pudding or au jus: simmer them with 1 1/2 cups beef broth and a splash of red wine, then strain.

- Plan about one rib for every two people.

Beef Wellington

Total 2 hr 55 min · 6 to 8 servings · steakandseafood.com/beef-wellington.htm



INGREDIENTS

Beef

- 1 (2 1/2 pound) center-cut beef tenderloin, trimmed and tied
- Salt and black pepper
- 2 tablespoons olive oil
- 2 tablespoons Dijon mustard

Duxelles

- 1 1/2 pounds cremini mushrooms
- 2 shallots, chopped

- 3 cloves garlic
- 2 tablespoons unsalted butter
- 2 tablespoons fresh thyme leaves
- 1/4 cup dry white wine

Wrapping

- 10 to 12 thin slices prosciutto
- 1 (17.3 ounce) package frozen puff pastry, thawed
- 1 large egg, beaten with 1 tablespoon water
- Flaky salt

INSTRUCTIONS

1. **Sear the beef.** Season the tenderloin with salt and pepper. Sear in the oil in a hot skillet for about 2 minutes per side, until browned all over. Remove the string, brush all over with mustard and let cool.
2. **Make the duxelles.** Pulse the mushrooms, shallots and garlic in a food processor until finely chopped. Cook in the butter with the thyme over medium-high heat for 12 to 15 minutes, until all the liquid evaporates. Add the wine and cook until dry. Season and cool.
3. **Wrap in prosciutto.** On a large sheet of plastic wrap, overlap the prosciutto into a rectangle. Spread the duxelles over it, set the beef at one edge, and roll it up tightly using the plastic wrap. Twist the ends and chill 30 minutes.
4. **Wrap in pastry.** Roll the pastry into a rectangle large enough to enclose the beef. Unwrap the beef onto it, roll the pastry around it, seal the seam with egg wash and fold in the ends. Place seam side down on a parchment-lined baking sheet and chill 30 minutes.

5. **Bake.** Heat the oven to 425°F. Brush with egg wash, score a light crosshatch and sprinkle with flaky salt. Bake 35 to 45 minutes, until the pastry is deep golden and the beef reaches 120 to 125°F for medium-rare.
6. **Rest and slice.** Rest 10 minutes, then slice thickly with a serrated knife.

TIPS

- Cook the duxelles until completely dry, or the pastry will turn soggy.
- You can wrap the beef in prosciutto and duxelles a day ahead; wrap in pastry and bake on the day.

Brown Sugar Glazed Holiday Ham

Total 2 hr 40 min · 12 to 16 servings · steakandseafood.com/glazed-holiday-ham.htm



INGREDIENTS

Ham

- 1 (8 to 10 pound) fully cooked bone-in spiral-cut ham
- 1 cup water or orange juice

Glaze

- 1 cup packed brown sugar
- 1/4 cup Dijon mustard
- 1/4 cup orange juice
- 2 tablespoons honey
- 1/4 teaspoon ground cloves
- Orange slices and rosemary sprigs, for garnish

INSTRUCTIONS

1. **Warm the ham.** Heat the oven to 325°F. Place the ham cut side down in a roasting pan, add the water, and cover tightly with foil. Bake about 12 minutes per pound, until the center reaches 120°F, about 2 hours.
2. **Make the glaze.** Simmer the brown sugar, mustard, orange juice, honey and cloves for 3 to 4 minutes, until syrupy.
3. **Glaze.** Raise the oven to 400°F. Uncover the ham and brush generously with glaze, letting some run between the slices.
4. **Caramelize.** Bake uncovered 15 to 20 minutes, brushing with more glaze halfway, until glossy and caramelized and the center reaches 140°F. Rest 15 minutes and garnish with orange slices and rosemary.

TIPS

- Discard the packet of glaze that comes with the ham; homemade is far better.
- Save the ham bone for split pea soup.

Baccala Salad (Salt Cod Salad)

Total 2 days 35 min · 8 servings · steakandseafood.com/baccala-salad.htm



INGREDIENTS

- 1 1/2 pounds boneless salt cod
- 1 bay leaf
- 3 celery ribs, thinly sliced
- 1/2 cup pitted black olives, such as Gaeta or Kalamata
- 1/2 cup roasted red peppers, sliced
- 2 cloves garlic, minced
- 1/3 cup chopped fresh parsley
- 1/3 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 1/4 teaspoon red pepper flakes
- Black pepper
- Lemon wedges, for serving

INSTRUCTIONS

1. **Soak the cod.** Rinse the salt cod, then soak in a large bowl of cold water in the refrigerator for 48 to 72 hours, changing the water 3 times a day. Taste a small piece; it should be only mildly salty.
2. **Poach.** Put the cod and bay leaf in a pot of cold water, bring just to a simmer and cook gently 10 to 15 minutes, until the fish flakes easily. Drain and cool.
3. **Flake.** Break the cod into bite-size flakes, removing any bones or skin.
4. **Dress.** Toss with the celery, olives, peppers, garlic and parsley. Whisk the oil, lemon juice and pepper flakes, pour over and toss. Season with black pepper; it should not need salt.
5. **Chill and serve.** Refrigerate at least 1 hour for the flavors to meld. Serve cold or at room temperature with lemon wedges.

TIPS

- Look for thick, white center-cut salt cod at Italian markets around Christmas.
- Taste before seasoning; well-soaked cod should still be lightly salty.

Cioppino (San Francisco Seafood Stew)

Total 1 hr 10 min · 6 servings · steakandseafood.com/cioppino.htm



INGREDIENTS

Broth

- 1/4 cup olive oil
- 1 large onion, chopped
- 1 fennel bulb, chopped (optional)
- 6 cloves garlic, minced
- 1/2 teaspoon red pepper flakes
- 2 tablespoons tomato paste
- 1 1/2 cups dry white wine
- 1 (28 ounce) can crushed tomatoes
- 3 cups seafood or chicken broth
- 1 bay leaf

- 1 teaspoon dried oregano
- Salt and black pepper

Seafood

- 1 pound littleneck clams, scrubbed
- 1 pound mussels, scrubbed and debearded
- 1 pound large shrimp, peeled and deveined
- 1 pound firm white fish, such as halibut or cod, cut into 2-inch pieces
- 1 cooked Dungeness crab, cracked (optional)
- 1/4 cup chopped fresh parsley
- Sourdough bread, for serving

INSTRUCTIONS

1. **Build the base.** Heat the oil in a large pot over medium heat and cook the onion and fennel 8 minutes. Add the garlic and pepper flakes and cook 1 minute, then stir in the tomato paste.
2. **Simmer the broth.** Add the wine and simmer 3 minutes. Add the tomatoes, broth, bay leaf and oregano and simmer 20 minutes. Season with salt and pepper.
3. **Add the shellfish.** Add the clams, cover and simmer 5 minutes. Add the mussels and crab, if using, cover and cook 3 minutes.
4. **Add the fish and shrimp.** Nestle in the fish and shrimp, cover and simmer 4 to 5 minutes, until the fish flakes, the shrimp are opaque and all the shells have opened. Discard any that stay closed.
5. **Serve.** Sprinkle with parsley and serve in large bowls with sourdough bread.

TIPS

- The broth can be made a day ahead; reheat and add the seafood just before serving.

- Use any mix of firm fish and shellfish you like.

Linguine with Clams (Linguine alle Vongole)

Total 1 hr 5 min · 4 servings · steakandseafood.com/linguine-with-clams.htm



INGREDIENTS

- 3 dozen littleneck or Manila clams, scrubbed
- 2 tablespoons salt, for purging
- 1 pound linguine
- 1/3 cup extra-virgin olive oil
- 6 cloves garlic, thinly sliced
- 1/4 teaspoon red pepper flakes
- 3/4 cup dry white wine
- 2 tablespoons unsalted butter
- 1/3 cup chopped fresh parsley
- Lemon wedges, for serving

INSTRUCTIONS

1. **Purge the clams.** Soak the clams in cold water with the salt for 30 minutes so they release sand. Lift them out and rinse. Discard any with cracked shells or that stay open when tapped.
2. **Cook the pasta.** Boil the linguine in well-salted water until 2 minutes short of al dente. Reserve 1 cup of the pasta water and drain.
3. **Steam the clams.** While the pasta cooks, warm the oil in a large, deep skillet over medium heat. Add the garlic and pepper flakes and cook until the garlic is pale gold. Add the wine and clams, cover and cook 5 to 8 minutes, until the clams open. Discard any that stay closed.
4. **Finish in the pan.** Add the linguine to the skillet with a splash of pasta water and toss over high heat for 2 minutes, until the pasta is al dente and coated. Stir in the butter and parsley.
5. **Serve.** Serve right away with lemon wedges.

TIPS

- Do not let the garlic brown; it turns bitter.
- Two 6.5-ounce cans of chopped clams with their juice can stand in; add them at the end just to heat through.

Brisket (Yummy and Easy)

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 3 hr 50 min · steakandseafood.com/brisket.htm



INGREDIENTS

- 3 to 5 pound single brisket
- 3 large onions
- 6 carrots, cut in large slices
- 1 cup of celery in wide slices
- Lots of whole mushrooms and any other vegetables you like
- 3/4 cup brown sugar
- 1 1/2 cups cheap sherry
- 1 can small whole potatoes, drained, or fresh potatoes cut in quarters

INSTRUCTIONS

1. **Brown.** Put the brisket into a large roasting pan and bake for 1 1/2 hours at 325°F. It should be brown.
2. **Add the vegetables.** Cover with all the vegetables except the potatoes. Sprinkle the brown sugar on top and pour the sherry over it.
3. **Braise.** Seal with foil and bake for 1 hour. Add the potatoes and reseal.
4. **Finish.** Bake for 1 hour or more, until the meat is soft. Take the meat out and slice across the grain. Serve hot.

TIPS

- Brisket slices more neatly when cooled; it reheats beautifully in its juices, so it is ideal to make a day ahead.

Homemade Chicken Soup

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 2 hr 15 min · steakandseafood.com/chicken-soup.htm



INGREDIENTS

- 2 1/2 pounds of cut up chicken (or more) with bones
- 4 carrots
- 4 stalks of celery
- 2 parsnips
- 1 whole medium onion
- Butternut squash (if you like)
- Any other vegetables that you choose
- Enough water to cover everything; do not drown the chicken!
- Chicken bouillon cubes, as needed

INSTRUCTIONS

1. **Fill the pot.** Put the chicken into a stock pot. Peel and cut all the vegetables except the onion. Place the peeled onion in the soup whole.
2. **Boil and skim.** Cover with water and bring to a boil. Turn the heat down until the liquid simmers evenly. Skim the scum off the top of the soup and discard.
3. **Simmer.** Simmer for 2 hours. Remove the chicken from the pot along with any vegetables you don't want to eat.
4. **Adjust the flavor.** If the soup comes out too weak, strengthen the flavor by adding chicken bouillon cubes as needed.
5. **Finish.** Remove the skin and bones from the chicken. If you like, put the meat back in the soup. If not, use it for chicken salad or a chicken casserole.

TIPS

- Sandra's book says to wash the chicken first. Today the USDA advises against rinsing raw poultry, because it splashes bacteria around the sink; patting it dry with paper towels is enough.
- Chill the soup overnight and lift off the fat that hardens on top for a clearer, lighter broth.

Passover Orange Sponge Cake

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 1 hr 20 min · 1 (10-inch) tube cake · steakandseafood.com/passover-orange-sponge-cake.htm



INGREDIENTS

- 1/3 cup matzah cake meal
- 1/2 cup potato starch
- Pinch of salt
- 10 eggs, separated
- 1 cup sugar, divided
- Grated rind of 1 orange
- Juice of 1 lemon

INSTRUCTIONS

1. **Sift.** Sift the cake meal, potato starch and salt together 3 times.
2. **Beat the yolks.** Beat the egg yolks until thick. Add 1/2 cup sugar and continue beating until thick and fluffy. Fold in the dry ingredients.
3. **Beat the whites.** In a separate bowl, beat the whites until foamy. Add the remaining 1/2 cup sugar gradually and beat until stiff peaks form.
4. **Fold.** Fold in the yolk mixture, orange rind and lemon juice.
5. **Bake.** Spoon into an ungreased 10-inch tube pan with a removable bottom. Bake at 350°F for 45 to 50 minutes.
6. **Cool.** Invert to cool by resting the tube on a bottle. When fully cooled, run a knife around the outer edge and tube to remove.

TIPS

- Egg whites whip highest in a perfectly clean, grease-free bowl.
- Do not grease the pan; the batter needs to cling to the sides to rise.

Holiday Eggnog (Basic and Quick)

From the recipe book of Sandra Mills, a Le Cordon Bleu-trained cook in our family.

Total 4 hr 20 min · Serves 24 (basic) or 12 (quick) · steakandseafood.com/holiday-eggnog.htm



INGREDIENTS

Basic recipe

- 12 egg yolks
- 1/2 pound sugar
- 1 quart milk
- 1 fifth (750 ml) gold or amber rum
- 1 quart heavy cream, whipped stiff

- Nutmeg

Quick recipe

- 1 quart eggnog from the dairy case
- 12 ounces gold or amber rum
- 1 cup heavy cream, whipped
- Nutmeg

INSTRUCTIONS

1. **Basic: yolks.** Beat the egg yolks until light. Beat in the sugar until thick.
2. **Basic: milk and rum.** Stir in the milk and rum. Chill 3 hours.
3. **Basic: finish.** Pour into a punch bowl, fold in the whipped cream and chill 1 hour. Top with nutmeg. Serves 24.
4. **Quick.** Add the rum to the eggnog, fold in the whipped cream and chill. Top with nutmeg. Serves 12.

TIPS

- This uses raw eggs. For anyone pregnant, very young, elderly or with a weakened immune system, use pasteurized eggs, or choose the quick recipe made with store-bought eggnog.