

QUALICO COMMUNITIES

Holiday Cookbook

FESTIVE FAMILY
FAVOURITES



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Building Holiday Memories, One Recipe at a Time.

The holidays are all about coming together, creating cherished memories, and sharing good food with the people who mean the most to us. No matter what traditions you celebrate, there's something magical about the way a favourite recipe can bring loved ones closer. At Qualico Communities, we understand that home is at the heart of every celebration and the meals made within it are often the stars of the season! To inspire you this holiday season, we've gathered some of our team's favourite family recipes.

From sweet treats to savoury delights, these tried-and-true recipes are sure to bring something special to your table this year. So, check out our recipe collection, grab an apron, and whip up something delicious!



SUBMITTED BY JOANNA MADDEN

Chewy Ginger Cookies

We used to eat these at my cousin's farm, and we would make ice cream pails full. You can tell how much they were made by the well-loved recipe card!

Directions:

- Preheat oven to 350 degrees Fahrenheit
- Beat sugar, eggs, and butter together until smooth
- Add molasses into the mixture
- In a separate bowl mix your dry ingredients (flour, ginger, baking soda, salt)
- Gradually add the wet ingredients to the dry ingredients
- Shape dough into cookies and bake at 350 for 8 – 10 minutes

Ingredients:

- 2 cups of sugar
- 2 eggs
- 1 cup butter
- 1 cup molasses
- 4 1/3 cup flour
- 2 teaspoons of ginger
- 1 teaspoon baking soda
- 1 teaspoon salt





SUBMITTED BY JILL CURTIS

Christmas Crantini

When decorating a Christmas tree with small children, and later, unengaged teens and an un-keen husband, having a strong crantini on hand is critical. It brings festive cheer when it is severely lacking!

Directions:

- Fill a martini shaker (or any container) with ice and pour in all ingredients
- Cover shaker and shake to blend
- Pour in individual glasses and garnish with cranberries

Ingredients: 2 Servings

- $\frac{3}{4}$ cup cranberry juice
- $\frac{3}{4}$ cup cranberry vodka or $\frac{3}{4}$ cup citrus-infused vodka
- $\frac{1}{4}$ cup triple sec
- 1 teaspoon lime juice

SUBMITTED BY BRENDA KOLENBRANDER

New Zealand Shortbread

This recipe came from our neighbour back when my family lived in New Zealand. It's super simple, and I've made it more times than I can count — especially around the holidays. To this day, it's my favourite shortbread recipe. It's essentially half butter, which is precisely why it's so irresistibly good.

Ingredients:

- 450 grams of butter
- ½ teaspoon salt
- 1 ½ cups of icing sugar
- 2 cups cornstarch
- 3 cups flour

Directions:

- Preheat oven to 250 degrees Fahrenheit (120 Celsius)
- Mix butter, salt, and icing sugar until creamy
- In a separate bowl, sift cornstarch and flour together – then add to the butter mixture
- Knead the dough well withy your hands until it forms into a ball
- Roll the dough out and prick with a fork, cut into biscuit shapes
- Cook very slowly for about 1 hour



SUBMITTED BY EMILY STAMPER

Holiday Brussels with Creamy Bacon Sauce

My family makes this recipe every Christmas and it's a crowd favourite – we usually end up doubling it so there's enough to go around. If you think you don't like brussels sprouts, I would say this recipe could definitely change your mind!

Directions:

- Preheat oven to 475 degrees Fahrenheit
- Thoroughly clean and dry the Brussels sprouts, and toss the sprouts in olive oil, salt, and pepper
- Cook bacon in a large, deep skillet over medium-high heat, stirring occasionally until it begins to brown at the edges
- Reduce heat to medium, stir in the shallot and mushrooms and cook until the shallots turn translucent, about 5 minutes.
- Add in the garlic and cook until fragrant, about 1 minute. Then stir in the sherry and cream until well combined. Bring the mixture to a boil and stir until reduced by half. The thickened sauce should coat the back of a spoon.
- While the sauce is cooking, place the sprouts cut side down, onto a baking sheet and bake in the preheated oven until they are browned, about 15 – 20 minutes. Transfer the browned sprouts to the sauce, toss to coat and season to taste with salt and pepper.

Ingredients:

- 1 pound of brussels sprouts, halved lengthwise
- 2 tablespoons olive oil
- Salt and black pepper to taste
- 4 slices bacon, chopped
- 1 shallot, chopped
- 1 small carton of cremini mushrooms, sliced
- 1 garlic clove, minced or more to taste
- ¼ cup cream sherry
- ½ cup heavy cream



SUBMITTED BY JILL CURTIS

Italian Strata

If I have to host a big group on Christmas, I always make this! It is easily prepared the night before and I can pop it into the oven while we open gifts in the morning. It pairs well with mimosas and fruit.

Directions:

- Preheat oven to 350F (180C). Coat a 9×13-in. (3-L) baking dish with oil.
- Cut bread slices into quarters. In a large bowl, whisk eggs with Dijon. Then whisk in milk and seasonings. Prepare ham and onions. Slice peppers into thick strips.
- Place half of bread in a single layer in baking dish. Press down firmly with your hand. Pour half the egg mixture evenly overtop.
- Sprinkle with 1 cup (250 mL) cheese, then half the ham, peppers and onions. Top with 1 cup (250 mL) cheese. Cover with remaining bread. Press bread down. Sprinkle with remaining ham, peppers and onions. Pour egg mixture overtop. Press bread down so liquid will soak in. Sprinkle with remaining cheese. Bake right away or cover and refrigerate up to a day.
- Bake, uncovered, until golden and centre seems set when dish is jiggled, 40 to 50 min. Let stand about 10 min before serving.

Ingredients:

- 12 slices crusty Italian bread
- 8 eggs
- 2 tbsp Dijon mustard
- 2 cups 3.25% milk
- 1 tsp dried basil
- 1/2 tsp dried oregano
- 1 cup chopped Blackforest ham
- 1/2 cup sliced green onions
- 3 roasted red peppers
- 3 cups grated fontina or Asiago



SUBMITTED BY JILL CURTIS

Land of Nod

Cinnamon Buns

We have a tradition of making these – but with NO RAISINS...because...ew. Again, I prepare it the night before and it is so fast and easy. When we come down in the morning, these little blobs of frozen dough blossom into fluffy mounds of sugary delight. I cook it up and start the sugar high early.

Ingredients:

- 20 frozen dough rolls
- 1 cup brown sugar
- 1/4 cup vanilla instant pudding
- 1-2 Tbsp. cinnamon
- 3/4 cup raisins (optional)
- 1/4 - 1/2 cup melted butter

Directions:

- Before you turn off the lights at night, grease a 10" bundt pan and add frozen rolls. Sprinkle with brown sugar, pudding powder, cinnamon and raisins. Pour melted butter over all. Cover with a clean, damp cloth. (leave out at room temperature). Turn out the lights and say goodnight!
- In the morning, preheat oven to 350 Fahrenheit and bake for 25 minutes. Let sit for 5 minutes and then turn out on a serving plate



SUBMITTED BY KAREN ROGERS

Baked Boursin

I recently made this super easy recipe for a party, and it was gone in no time! So many people asked me for the recipe after trying it.

Ingredients:

- 1 wheel of Boursin cheese
(choose your desired flavour)
- Flour
- 1 Egg, beaten
- Panko
- Hot Honey
- Crackers

Directions:

- Preheat oven to 410 degrees Fahrenheit and line a baking sheet with parchment paper
- Dredge the entire Boursin wheel in flour, then dip it in the egg, and finally coat it with the Panko
- Transfer the wheel to the baking sheet and bake for about 20 – 25 minutes
- Once it's crispy and browned, plate it and top it with hot honey if desired
- Serve with your favourite crackers



SUBMITTED BY SHIRLEY LE

Shirley's "Subway" Chocolate Chip Cookies

This is my go-to chocolate chip cookie recipe. I call this my "Subway" cookie recipe because it reminds me of Subway cookies.

Directions:

- Preheat the oven to 320 degrees Fahrenheit (fan-assisted)
- Combine wet ingredients (butter, sugars, egg, vanilla extract)
- Add dry ingredients (flour, baking soda, salt, chocolate chips) and stir until combined and dough forms
- Chill the dough in the refrigerator for at least 30 minutes before rolling it into balls
- Bake for 8-10 minutes (Makes approximately 16-18 cookies)
- Cookies will look puffy when they come out of the oven but will flatten and develop crinkles as they cool
- Let them cool on the baking tray for at least 15 minutes before attempting to move them.

Ingredients:

- 115g unsalted butter, melted
- 150g light brown sugar
- 115g granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 180g plain flour
- 1/2 tsp baking soda
- 1 tsp salt
- 200g chocolate chips



SUBMITTED BY ASHLEIGH SCOTT

Nuts and Bolts

Try out this take on the classic recipe, it will definitely be a crowd-pleaser!

Ingredients:

- 2 pounds mixed salted nuts
- 1-pound peanuts
- 700-gram box of Shreddies cereal
- 600-gram box of Cheerios cereal
- Pretzel Sticks
- 2 cups peanut oil
- 5 tablespoons Worcestershire sauce
- 2 tablespoons seasoning salt
- 1 teaspoon garlic powder

Directions:

- Preheat the oven to 275 degrees Fahrenheit
- Combine the peanut oil, Worcestershire sauce, seasoning salt, and garlic powder in a large roaster and heat in the oven. Add cereals and stir well
- Turn the oven down to 250 degrees and bake for 1 and a ½ hours. Stir every 15 minutes
- Add nuts and bake for another ½ hour – stirring once
- When cooled, stir in pretzel sticks and enjoy!



SUBMITTED BY RAYNOR AMEN

Tteokguk

Tteokguk, or rice cake soup, is a comforting, hearty dish of thin, disc-shaped rice cakes in a clear, savory broth. In Korea, it's traditionally eaten on Seollal (Lunar New Year's Day), one of the most important holidays. Under the old Korean age reckoning, everyone became a year older on Seollal, and the ritual wasn't complete until you'd had a bowl of tteokguk. You'd even ask, "Did you eat a bowl of rice cake soup today?" - meaning, are you one year older?

I make a beef broth for this recipe, but you can use any meat you prefer, opt for seafood, or keep it simple with anchovy or kelp stock. The soup's whiteness symbolizes a clean, fresh start, and the coin-like rice cake slices represent a wish for prosperity in the year ahead.

Despite the symbolism, this isn't just a holiday dish - my siblings eat it often because it's delicious, easy, and a complete one-bowl meal. The real key is a clear, deeply flavored broth, which takes a bit of care but rewards the effort. You can buy the rice cakes at most grocery stores, or even make your own.



Directions:

- Bring 7 cups of water to a boil in a heavy pot over high heat. Add the beef and garlic; cook for 5 minutes.
- Reduce heat to medium, cover, and simmer 20 – 25 minutes, until the beef is tender and the broth is flavorful.
- Roast both sides of the seaweed until bright green and very crisp. Place in a plastic bag and crush by hand; set aside.
- Separate the eggs, placing yolks and whites in separate bowls. Add a pinch of salt to each and mix with a fork. Remove the chalaza from the yolks.
- Heat a nonstick pan and add vegetable oil. Swirl to coat, then wipe away excess so only a thin film remains.
- Turn off the heat. Pour in the yolks, tilting the pan to spread them thinly and evenly. Let sit about 1 minute on the hot pan, flip, cook another minute, then remove, slice into thin strips, and set aside.
- Return the soup to a boil. Add the rice cake slices, fish sauce, and a little kosher salt. Stir, cover, and cook 7–8 minutes, until the rice cakes float and are soft throughout. Slowly pour in the egg whites and cook for 30 seconds.
- Add sesame oil, black pepper, and sliced green onion; stir. Remove from heat and ladle into serving bowls. Garnish with the yellow egg strips, crushed seaweed, and chopped red pepper if using.
- Serve immediately, ideally with kimchi and other side dishes. Rice cakes soften quickly, so dig in right away.

Ingredients:

- 1 pound sliced rice cakes; if frozen, soak in cold water for 30 minutes, then drain
- 7 cups water
- ½ pound beef (flank steak or brisket), chopped into small pieces
- 3–4 garlic cloves, minced
- 1 large green onion, thinly sliced on the diagonal
- 2 teaspoons vegetable oil
- 2 eggs
- 1 tablespoon fish sauce (or soup soy sauce)
- 1 teaspoon toasted sesame oil
- ½ teaspoon ground black pepper
- 1 sheet dried seaweed
- 1 red pepper, chopped (optional)
- Salt

SUBMITTED BY SHREYA GAUTAM

Skorched Pumpkin Pie Martini Shots

My go-to holiday dessert shots are always a hit. I made these once for a winter get-together, and they disappeared faster than I could explain what was in them. They've been a staple ever since — festive, creamy, and just the right amount of dangerous.

Ingredients:

- Vodka - 1 ½ cups
- Dark / Spiced Rum - ¾ cup
- Pumpkin puree / Pumpkin pie filling - 2 cups
- Maple syrup - 8 tbsp
- Vanilla extract - 1 tsp
- Maple extract - 1 tsp
- Cinnamon
- Whipping cream - 2 cups
- 2% milk - 1 cup

Garnishes:

- Maple syrup
- Sugar
- Cinnamon
- Whipped cream
- Caramel syrup
- Skor toffee bits

Directions:

- Shake all ingredients except milk and cream in a cocktail shaker.
- Pour into a large jug, then stir in milk and whipping cream.
- Rim shot glasses in maple syrup, then cinnamon sugar.
- Fill ¾ of each glass, then top with whipped cream, caramel, and Skor bits.



SUBMITTED BY KIMBERLY WALKER

Blueberry Streusel French Toast

PERFECT make ahead for Christmas morning.
By the time presents are done, so is breakfast!



Ingredients:

- 1 tbsp butter
- 12 slices of thick bread (Texas Toast)
- 9 large eggs
- 1 ½ cup milk
- 1 ½ tbsp Granulated sugar
- ¼ tsp salt
- 1 tbsp Vanilla

Streusel Topping:

- 1 ¼ cup quick cooking rolled oats (not instant)
- ½ cup brown sugar, packed
- ¼ cup all-purpose flour
- ½ tsp finely grated lemon zest
- 1/3 cup hard butter
- 1 cup frozen blueberries (or mixed)

Directions:

- Grease an 11x17" baking sheet and arrange bread slices close to each other on the tray. Beat eggs, milk, sugar, salt & vanilla together in a large bowl and pour over bread slices.
- **Streusel:** Combine oats, brown sugar, flour and lemon zest in a bowl. Cut in hard butter until mixture is crumbly. Sprinkle over bread slices. Top with frozen berries. Cover and chill overnight.
- Remove cover and bake in 450F oven for 30 mins until topping is crisp and the edges are golden-brown.

SUBMITTED BY KIMBERLY WALKER

Auntie Nancy's Potatoes

If you don't have an Auntie Nancy, you can borrow mine. These have been a staple at the holidays for as long as I can remember. Hope you enjoy them as much as my family does!

Ingredients:

- 1 cup sour cream
- 1 can cream of mushroom soup
- ¼ cup melted butter
- 1/3 cup sliced green onion
- 1 ½ cup shredded cheddar cheese (6 oz)
- 3 pounds of potatoes (peeled, cubed and BOILED)
- ½ tsp salt
- 1/8 tsp pepper
- ½ cup of breadcrumbs or crackers

Directions:

- Mix sour cream, soup, butter & green onions with 1 cup of cheddar cheese. Fold in the BOILED potatoes, add salt and pepper.
- Add to a greased 3 quart casserole dish and top with remaining ½ cup cheddar cheese and breadcrumbs
- Bake at 350 for 30 mins (longer if refrigerated). This can be made day ahead.



MERRY CHRISTMAS
&
HAPPY NEW YEAR