

A circular graphic with a white border, divided into four quadrants. The top-left quadrant is green and contains a white fork. The top-right quadrant is orange and contains a white spoon. The bottom-left quadrant is red and contains a white spoon. The bottom-right quadrant is yellow and contains a white spoon. The text "Holiday Helpings" is written in a large, white, sans-serif font across the center of the circle. Below the circle, the word "Recipes" is written in a white, cursive font on a yellow, rounded rectangular background.

# Holiday Helpings

## Recipes

*From the DC chef community to your holiday table.*

# RAMMW

RESTAURANT ASSOCIATION METROPOLITAN WASHINGTON







# Holiday Helpings

## Recipes



Queen Mother's

— KITCHEN —

*Chef Rock Harper's*

## Kale Salad with Cranberries and Pecans

### Ingredients:

- 6 cups kale
- 1 cup dried cranberries, chopped
- 4 tbsp. balsamic vinegar
- 6 tbsp. olive oil
- 1 cup pecans
- 1/3 cup water
- 3 tbsp. sugar
- 1/2 cup goat cheese
- Sea salt and black pepper



### Instructions:

#### Candied Pecans

- Toast pecans in a frying pan over medium heat until fragrant and slightly brown, about 5 minutes. Be careful not to burn them.
- Add water, sugar, salt and a good dose of pepper.
- Cook, stirring frequently until water has evaporated, about 5 minutes.
- Place pecans on a plate and break apart any pieces that are stuck together.

#### Salad

- Place kale in a bowl and drizzle with a little olive oil.
- Massage the oil into the kale using your hands for 1 minute.
- Add vinegar and toss to coat.
- Add remaining ingredients, setting aside a handful of candied pecans and cranberries to garnish with, and gently toss salad.
- Add to an individual plate or a large serving dish and garnish with remaining candied pecans and goat cheese.



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## Recipes



### Turkey Brine

*Brining liquid for turkey, pork, or chicken*

#### Ingredients:

- 3/4 cup kosher salt
- 2 cup brown sugar
- 1 cup white sugar
- 1.25 gal. hot water
- 6 ea. garlic cloves, smashed
- 1 onion, roughly chopped
- 2 bay leaves
- 2 tbsp. mustard seeds
- 2 tbsp. black peppercorns, cracked
- 1 tbsp. crushed red pepper flakes
- 1 orange, sliced
- 1 lemon, sliced
- 1/2 cup apple cider vinegar
- 2 sprigs ea. rosemary, sage

#### Instructions:

- Place the sugars and salt at the bottom of a container that is big enough for the turkey to brine in.
- Pour the hot water into the container and whisk until the sugar and salt dissolves.
- Add the rest of the ingredients. Let your turkey sit in the brine for 8 hours. Small turkeys only need around 4 hours. Pork Loins and whole chickens only need 4 hours.



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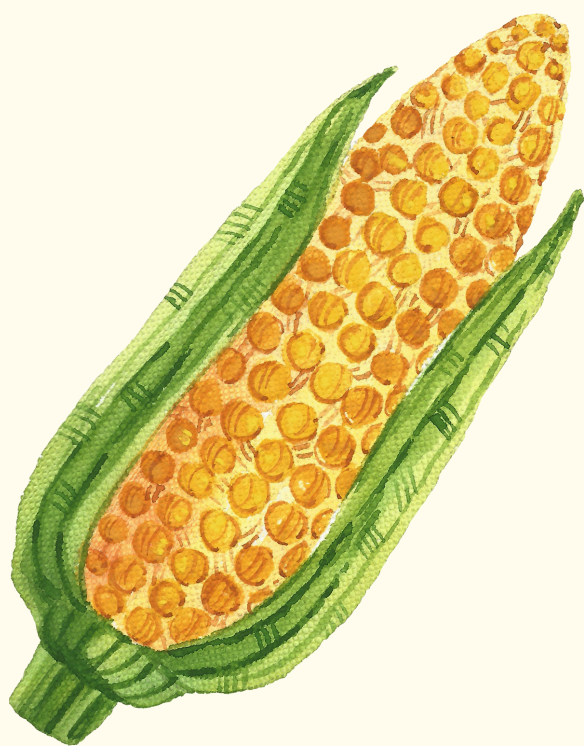


# Holiday Helpings

## Recipes

### Ingredients:

- 2lbs collard greens (washed and cut into half inch strips)
- 1/4 cup vegetable oil
- 2 cups onion (diced)
- 2 tbsp. garlic (minced)
- 1 cups tomato (diced)
- 2 cup corn
- Salt and pepper to taste
- 1 tbsp. apple cider vinegar



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## EMMA'S TORCH

*Chef Alex Harris'*

### Braised Corn & Collard Greens



### Instructions:

- In a large pot, saute the onion and garlic in the vegetable oil.
- When the onions are soft, add the tomato and cook until they release their liquid.
- Add the collard greens and corn and cover with water.
- Bring the water to a boil. Reduce to a simmer and cook until the greens are tender (approximately 45 minutes).
- Once the greens are tender, season with salt, pepper, and a splash of vinegar.



# Holiday Helpings

## Recipes

*Café du Parc*

*Chef Gyo Santa's*  
**Soy-Honey Glazed  
Tofu Stuffing**

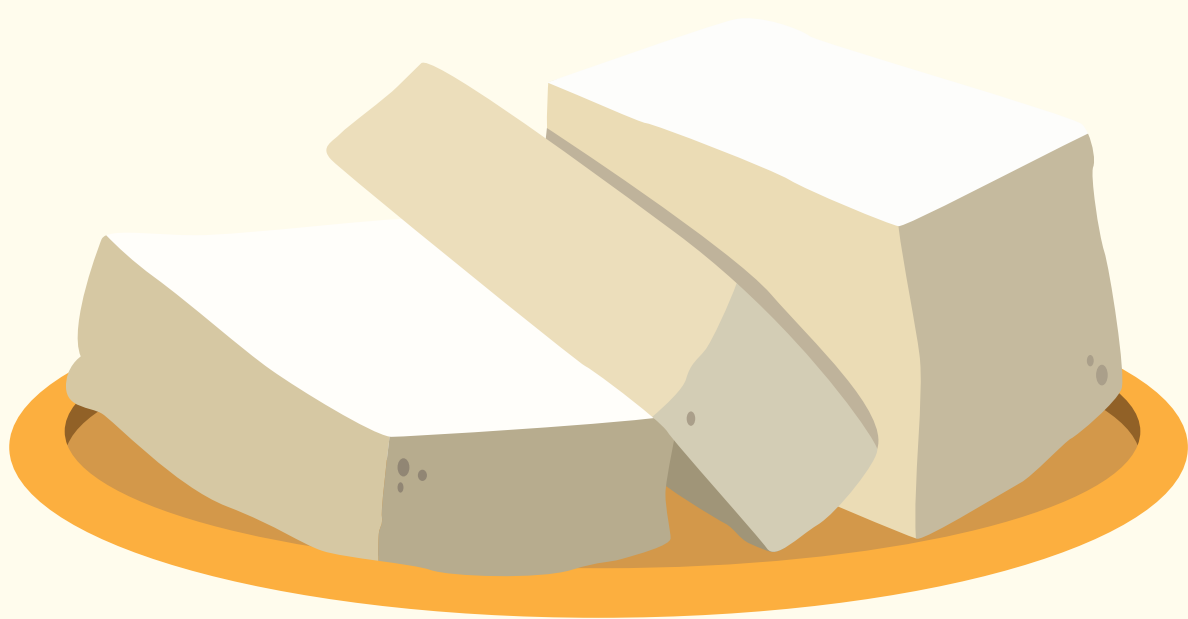
### *Ingredients:*

- 1lb firm tofu, drained and crumbled
- 4oz onion, finely diced
- 4oz celery, finely diced
- 4oz carrot, finely diced
- 8oz toasted bread crumbs
- 2oz honey
- 2oz soy sauce
- 1 tbsp. chopped garlic
- 1 tbsp. vegetable oil



### *Instructions:*

- Sautee all the vegetables in vegetable oil,
- Add tofu and bread crumbs.
- Add honey and soy sauce.



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# Holiday Helpings

## Recipes



## Chicken Apple Sausage Stuffing

### Ingredients:

- 1 loaf ciabatta bread (about 1.5lbs), cut into 1-inch cubes
- 8oz unsalted butter
- 1 pound bulk chicken apple sausage
- 2 cups cipollini onions, thinly sliced
- 6 Granny Smith apples, peeled and diced

### Instructions:

- Preheat oven to 350°F. Place the diced bread on a large baking sheet and bake for about 5 minutes, or until dried but not browned.
- While the bread is drying, toss the apples with a drizzle of olive oil and a pinch of salt. Spread them on a baking sheet and roast for 8 minutes.
- Toss the cipollini onions with a drizzle of olive oil, a pinch of salt, pepper, and brown sugar. Spread them on a separate baking sheet and roast for 10 minutes.
- In a large skillet or Dutch oven, melt the butter over medium heat. Add the sausage and cook, breaking it up with a spoon, until browned. Add the garlic, celery, sage, and thyme and cook for 2 minutes more.
- Pour the chicken stock into the skillet and bring to a simmer. Season with salt and pepper to taste.
- In a large bowl, combine the sausage mixture, roasted apples, roasted onions, dried bread, and parsley. Mix well. If the mixture seems dry, add more chicken stock.
- Transfer the stuffing to a 9x13 inch baking dish. Cover with aluminum foil and bake for 30 minutes.
- Remove the foil and bake for another 10 minutes, or until the top is golden brown and crispy.



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