

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Ridiculously Delicious Lemon Garlic Salmon Easy Tray Bake

By Brenda Jones

*Based on similar recipe from Nagi Maehashi

**Ingredients**

- 4 x 6 oz salmon fillets

**Marinade:**

- Zest of 1 lemon
- 1 tbsp lemon juice
- 2 tbsp olive oil
- 1 tbsp dijon mustard
- 2+ garlic cloves; must be grated!
- 1/2 tbsp salt
- 1/4 tbsp black pepper

**Veggies** (Optional)

- Asparagus or Broccolini
- Pint of cherry tomatoes
- 2 tbsp olive oil
- 1/4 tsp each salt and pepper

**Directions**

1. Mix the marinade ingredients together, slather onto top and sides of salmon. Marinate for max 1 hour but if you're short on time just go for the next step
2. Preheat oven grill to high, about 450°-525°F or whatever your grill is
3. Toss veggies with oil, salt, and pepper. Spread out on a large tray and make space for the salmon. Place salmon on the tray and spray surface of salmon with oil.
4. Cook for about 10 minutes or until internal temp is 122°F for rare or 140°F for medium
5. Serve with grated parmesan over the veggies and chopped parsley and a squeeze of lemon over salmon. Bon appetit!

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Nicaraguan (Orange) Stuffing

By Deanna Mackey

## Ingredients

- 2-3 tbsp butter
- 1 diced onion
- 1 tbsp minced garlic
- 1 15 oz. container of Plain or Italian-seasoned breadcrumbs
- 1 can tomato paste
- 1 16 oz. jar Giardiniera (Italian pickled) vegetables
- 1 7-12 oz. jar small green olives with pimiento (jar size depends on how many olives you want)
- 1 4 oz. jar capers
- Chicken stock as needed
- Salt and pepper to taste
- Sugar to taste

## Directions

1. In a large, deep pan, sauté onion and garlic in butter in medium-low heat until onions soften and turn golden. Add ¾- 1 can of tomato paste and mix in well. Add breadcrumbs and chicken stock alternately so the breadcrumbs meld with the onion, tomato and garlic and the mixture begins to hold together. Do not add so much stock that the mixture becomes sticky or dough-like.
2. Drain the Giarndiniera, olives and capers and save the juice from the jars in a separate bowl. Meanwhile, by hand or in a food processor chop the Giarndiniera.
3. Take the pan off the stove and blend in the chopped vegetables, whole green olives and capers. Add a small amount of the vegetable juice alternately with the chicken stock to soften the stuffing mixture and allow the breadcrumbs to mix well with the other ingredients. Use more stock than juice or the stuffing will become too sharp tasting. Add salt and pepper to taste and enough sugar to allow the savory flavor to just come through. I usually use a couple of tablespoons of sugar.
4. Stuff in a turkey or chicken or bake in a Pyrex pan at 350°F for 45 minutes to an hour.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Butter Mochi

By Ashley Carbonell

## Ingredients

- 8 tbsp unsalted butter - melted
- 2 cup granulated sugar
- 1 tsp pure vanilla extract
- 4 large eggs
- 1 can evaporated milk (12 oz)
- 1 can unsweetened coconut cream (13.5 oz)
- 1 box of mochiko (16 oz)
- 2 tbsp baking powder
- Extra butter for 9” x 13” pan

## Directions

1. Heat oven to 350°F
2. Butter pan
3. Mix sugar and melted butter together
4. Add vanilla extract, evaporated milk, coconut cream, and eggs. Mix thoroughly.
5. Mix in baking powder and mochiko until smooth
6. Pour into buttered pan and place in oven. Bake for about 40 minutes to an hour (oven times may vary) or so until top is golden brown. Insert toothpick in center of pan, if it comes out clean, it’s ready.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Cuban Picadillo

By Alex Kim

## Ingredients

- Ground beef
- Sausage
- Bacon
- Green olives
- Pimiento strips
- Capers
- Slivered almonds
- Boiled eggs (sliced)
- Raisins
- White Onions
- Potatoes (cubed)
- Cumin
- Cilantro
- Salt
- Pepper
- Bay leaves (1-2)
- Tomato Sauce

## Directions

1. Brown meat on high heat in a large sauté pan and season with salt and pepper. Use a wooden spoon to break the meat up into small pieces. When meat is no longer pink, drain all juice from the pan.
2. Meanwhile, while meat is cooking, chop onion, garlic, pepper, tomato and cilantro.
3. Add to the meat and continue cooking on a low heat. Add olives or alcaparrado and about 2 to 4 tbsp of the brine (the juice from the olives, this adds great flavor) cumin, bay leaf, and more salt if needed. Add tomato sauce and 1/4 cup of water and mix well. Reduce heat and simmer for about 20 minutes.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Prawn Curry

By Niru Ramachandran

## Ingredients

- 1 lb medium-sized raw prawns (shelled, cleaned)*
- 1 tbsp ghee or butter
- 1 medium red or yellow onion, sliced
- 1 tsp turmeric powder
- 2 tbsp garam masala (now available in spice sections of major supermarkets)
- 1 tsp ground red pepper, or less if sensitive to spicy heat
- 2 large ripe tomatoes, skinned and chopped (or 1 can of petite diced tomatoes)
- 1 cup water (omit if using canned tomatoes)
- 2 tsp lime or lemon juice
- 1/2 tsp salt (or to taste)
- Cilantro for garnish, optional

## Directions

1. Prep prawns, set aside. Heat ghee and gently fry sliced onion until soft and starting to turn golden.
2. Mix the turmeric, garam masala and ground red pepper to a stiff paste with a little cold water, and add to onions. Fry, stirring frequently, for 2-3 minutes.
3. Add tomato and cook until it becomes soft and pulpy. Add water and simmer, uncovered, for 10 minutes.
4. Put in the prawns, lime juice and salt and simmer uncovered until the prawns are tender. This should take 8-10 minutes.
5. Sprinkle with chopped cilantro if using, and serve with rice or naan or hunks of bread, to mop up the gravy.

### Niru's Notes

- *I favor Trader Joe's (21-30) frozen, shelled, tail-on prawns (I pinch off the tails before cooking).
- To bulk up the dish, before the prawns, I throw in frozen baby okra and/or fresh eggplant, chopped into 3/4" dice. Simmer until vegetables are tender (8-10 minutes) and then add the prawns.
- **Optional:** Stir in coconut milk to taste before the prawns and veggies.
- **Best Practice:** Follow recipe through 3) above, then cool and leave in the fridge overnight to allow flavors to fully develop. When ready to serve, bring to a gentle simmer and resume the recipe.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Peanut Butter Vegetable Chicken Soup

By Margaux Dinerman

## Ingredients

- 8 cups chicken broth
- 2 cups diced, cooked chicken meat (can omit if you prefer veggies only)
- 1 cup peeled and cubed potatoes
- 1 cup diced carrots
- 1 cup diced zucchini
- 1 cup broccoli florets
- 1 cup canned whole tomatoes, chopped
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 2 cloves garlic, minced
- 1/2 cup peanut butter (option to add more slowly until desired taste)
- 1 tbsp chopped fresh parsley
- Salt to taste
- Ground black pepper to taste

## Directions

1. In a large stock pot, combine the broth, chicken, potatoes, and carrots. Bring the soup to a boil, then reduce heat to medium. Cook for about 10 minutes, till vegetables are tender.
2. Add zucchini, broccoli, tomatoes, celery, onion, green pepper, and garlic. Simmer for about 8 minutes.
3. Add peanut butter, parsley, salt, and pepper; stir until peanut butter is fully blended. Simmer for 3 minutes longer.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# La Copine Gazpacho Blanco

Chilled soup with almonds, grapes, cucumber, and olive oil

By Emily Wenk

Recipe by Nikki Hill and Claire Wadsworth

## Ingredients

- 5 ounces blanched almonds, sliced or slivered
- 1 tablespoon sliced garlic
- 3 cups green grapes, picked from the stems
- 2 cups peeled, halved, and chopped cucumber
- 1/4 cup thinly sliced fennel
- 1/2 cup olive oil, plus more for garnish
- 2 1/2 tablespoons sherry vinegar
- 1 tablespoon kosher salt
- Toasted slivered almonds, for garnish

## Directions

1. In a medium saucepan, combine 2 1/2 cups water, almonds, and garlic and bring to a boil over high heat. Immediately strain the boiled almonds and garlic, discarding the water, and transfer to a blender. Add a fresh 2 1/2 cups water, the grapes, cucumber, fennel, oil, vinegar, and salt and blend on high speed until very smooth.
2. Pour the soup through a coarse strainer into a large pitcher or bowl, and discard the solids. Chill the soup for at least 1 hour, then pour the soup into chilled serving bowls. Top each bowl with the toasted almonds. Drizzle with a little more olive oil and serve.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Three Sugars Chippy Banana Bread

By Jared Blakeley

## Ingredients

- 1 stick (1/2 cup) butter, softened
- 4 large ripe bananas, mashed
- 2 large eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1/2 cup brown sugar, packed
- 1/2 cup turbinado sugar
- 1/2 cup cane sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1 cup chocolate chips

## Directions

1. Preheat oven to 350°F. Grease a 9 x 5-inch loaf pan or line it with parchment paper.
2. In a large bowl, cream the softened butter with the brown sugar, turbinado sugar, and cane sugar until well combined.
3. Add the mashed bananas, eggs, and vanilla. Mix until incorporated. It's fine if a few small pieces of banana remain.
4. In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon.
5. Gradually fold the dry ingredients into the banana mixture, stirring just until combined. Be careful not to overmix.
6. Fold in the chocolate chips, reserving a small handful for the top.
7. Pour the batter into the prepared loaf pan and smooth the surface. Sprinkle the reserved chocolate chips over the top. For a little extra crunch, add a light sprinkle of turbinado sugar.
8. Bake for 55–70 minutes, until the loaf is golden brown and a toothpick inserted into the center comes out clean or with just a few moist crumbs. Because this version uses four bananas, it may need a little extra baking time.
9. Cool in the pan for about 15 minutes, then remove and transfer to a wire rack. Allow it to cool before slicing—or serve slightly warm for melty chocolate chips.

**Three Sugars Tip:** The uglier the bananas, the better the bread. Bananas that are heavily spotted or nearly black will give you the deepest banana flavor and the moistest loaf.

kpbs™



KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# Baked Goat Cheese and Butternut Squash Pasta with Sage & Hot Honey*

By Kaitlin Hahn

*Adapted from MacKenzie Smith of Grilled Cheese Social

## Ingredients

- 1 large butternut squash
- 1/2 cup olive oil plus more for drizzling
- 2 hefty pinches kosher salt
- 1 hefty pinch red pepper flakes (optional)
- 1 8 oz block goat cheese
- 1 lb pasta such as rotini, orzo, or ditalini
- 10 leaves fresh sage minced
- 3 cloves garlic finely minced
- 1 tbsp Hot Honey (regular honey is fine too)
- Fresh cracked black pepper

## Directions

1. Preheat oven to 400°F degrees.
2. Toss butternut squash with olive oil, 2 hefty pinches of salt , and a few cranks of fresh pepper. Place the squash in a baking dish and put the block of goat cheese in the middle. Drizzle the goat cheese with a little bit of olive oil, red pepper flakes and add a fresh cracks of fresh pepper. Bake for 30 minutes.
3. Once 30 minutes has passed, take the butternut squash cheese mixture out of the oven and slightly move the butternut squash - be sure not to touch the goat cheese. You just want to make sure the squash isn't burnt on the bottom. Then, crank the heat up to 450°F and bake for another 5-10 minutes.
4. Meanwhile, boil 1 lb of pasta in salty water. Once it's al dente, strain and save 2 cups of the pasta water.
5. Remove the baking dish from the oven and immediately stir in minced garlic, minced sage leaves, and honey. Now add the pasta and 1 cup of pasta water and stir everything together.
6. If the pasta seems dry, add more of the reserved pasta water, little by little, until the sauce is creamy and smooth. Season the whole thing with more salt and pepper. You can also add more hot honey if needed!

kpbs™