



HMMH

HOLIDAY RECIPE BOOK

From the HMMH Family to Yours





This recipe book has been thoughtfully designed using HMMH family recipes for the enjoyment of our clients, families, and friends.

Happy Holidays from



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 Highway, Rail, and Transit

 Construction and Architecture

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 Parks & Recreation

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1 | DISHES

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1.1 | GRAN'S CRANBERRY ORANGE SNACK MIX



Need a moment of peace during your holiday get together? A handful of this snack mix will give you a few moments of well deserved *noise abatement*.

Prep Time | Cook Time | Total Time
20 Minutes | 50 Minutes | 70 Minutes

Ingredients

- 2 cups oatmeal squares
- 2 cups corn cereal squares
- 2 cups mini pretzels
- 1 cup pecans (1/2 of 8 oz bag)
- 1/3 cup butter, melted
- 1/3 cup frozen orange juice concentrate, thawed
- 3 Tbsp packed brown sugar
- 1 tsp cinnamon
- 3/4 tsp ginger
- 1/4 tsp nutmeg
- 2/3 cups dried cranberries



Directions

Step 1. Preheat oven to 250 degrees

Step 2. Spray 13x9" baking pan with nonstick cooking spray or use parchment paper

Step 3. In a small bowl, combine brown sugar and spices. Stir in melted butter and orange concentrate

Step 4. Pour over cereal mixture (cereal, pretzels, pecans) and stir to coat evenly.

Step 5. Pour into greased pan and spread in even layer

Step 6. Cook 50 minutes, stirring every 10 minutes

Step 7. Remove from oven. Stir in cranberries.

Step 8. Cool completely. Store in airtight container.



Tips From Our Chef - Kelsey O'Connor

This snack mix is so popular during the holidays, my grandmother no longer puts a bowl out. To reduce family fighting (and gluttony), she distributes individual bags with names on them. Less fighting, more equal snack mix distribution.

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1.2 | MOM'S STUFFED MUSHROOMS



Be the *fun guy* in the construction of this savory baked treat.

Prep Time | Cook Time | Total Time
20 Minutes | 20 Minutes | 40 Minutes

Ingredients

- 12 large stuffing mushrooms, cleaned, stems reserved
- 1/2 stick of butter + a couple extra tablespoons
- 1 medium onion, diced
- 6 cloves of garlic, minced
- 1/4 cup of Parmesan cheese
- 1/2 -1 cup of dried breadcrumbs
- 1/4 cup of red wine

Notes

My family loves garlic! If you think it's too much, feel free to put less into the mixture.

Cremini, baby bella, or white button variety work best.

Italian seasoned breadcrumbs are our family favorite.



Directions

Step 1. Preheat oven to 350 degrees.

Step 2. Finely chop reserved mushroom stems.

Step 3. Melt butter in a pan. Cook mushroom stems, onion, and garlic until soft.

Step 4. Add 1/2 cup of breadcrumbs and the Parmesan cheese to mushroom mixture and combine.

Step 5. Add wine and continue to cook mushroom mixture until firm, but moist. If stuffing gets too dry, add more butter a tablespoon at a time. If stuffing is too moist, add in remaining breadcrumbs. Add salt and pepper to taste.

Step 6. Place cleaned mushrooms on a sheet pan and stuff with mushroom mixture.

Step 7. Sprinkle stuffed mushrooms with Parmesan cheese and drizzle with olive oil.

Step 8. Bake for 15-20 minutes, or until mushrooms soften.



Tips From Our Chef - Tara Cruz

A note from my Mom: "This recipe was created without a recipe. The amounts are as accurate as I can remember. Adjustments may be needed."

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1.3 | JUDD FAMILY NEW ENGLAND TURKEY DRESSING



Pass the stuffing but don't pass on that [*sustainability*](#) plan!

Prep Time | Cook Time | Total Time
35 Minutes | 25 Minutes | 1 Hour

Ingredients

- 1/2 lb. bulk pork sausage
- 1/2 loaf of bread (any kind)
- 3/4 tsp rubbed sage
- 1/2 onion
- Salt, pepper and parsley to taste



Directions

Step 1. Caramelize the onions and set them aside.

Step 2. Dampen the bread with chicken stock.

Step 3. Mix the bread, onions, sausage, and sage together.

Step 4. Add salt, pepper, and parsley to your liking.

Step 5. Either stuff the turkey with the stuffing or cook in oven at 350 degrees for 20-25 minutes. Enjoy!



Tips From Our Chef - Doreen Stockdale

Do not soak the bread!

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1.4 | NOISE COMPLIANCE CREAMED CORN



No cans here! Try out this fresh twist on a creamed veggie holiday classic.

Prep Time | Cook Time | Total Time

5 Minutes | 10 Minutes | 15 Minutes

Ingredients

- 12 oz whipping cream
- 1 lb frozen kernel corn
- 1 1/2 tbsp melted butter
- 1 1/2 tbsp flour
- 2 tbsp sugar
- Pinch of salt
- Pinch of white pepper
- 2 tbsp Parmesan cheese



Directions

Step 1. Combine corn, cream, salt, sugar, and white pepper in a pot and bring to a boil. Simmer for 5 minutes.

Step 2. Combine butter and flour in separate bowl to make a roux.

Step 3. Add roux to corn mixture after it has simmered for 5 minutes.

Step 4. Mix well and remove from heat. Upon adding the roux the corn mixture should thicken.



Tips From Our Chef - Vincent Ma

Optional: Transfer to a casserole dish. Sprinkle with Parmesan cheese and brown under broiler.

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Improve your *Quality of Life* with this fantastic side dish.

Prep Time | Cook Time | Total Time
20 Minutes | 50 Minutes | 70 Minutes

Ingredients

- 2 lbs. frozen diced potatoes
- 3/4 cup of melted butter
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 cup chopped yellow onion
- 1 can of cream of chicken soup
- 1 1/2 cups of sour cream
- 2 cups of shredded cheddar
- 2 cups of crushed cornflakes
- Optional-chives/green onion



Directions

Step 1. Preheat oven to 350 degrees.

Step 2. Mix together potatoes, onion, salt and pepper, 1/2 cup of butter, sour cream, cream of chicken soup, and shredded cheddar cheese in a mixing bowl.

Step 3. Grease a 9x13 baking pan (Using pam, butter, olive oil, etc.)

Step 4. Combine the crushed cornflakes and remaining 1/4 cup of butter in the mixing bowl and spread evenly on top of the potato mixture.

Step 5. Bake for 50 minutes, but adjust as needed to your oven and elevation!



Tips From Our Chef - Dillon Tannler

Put on your sweats and enjoy! Please substitute with any low fat, healthy, or vegan alternatives as you like.

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1.6 | THANKSGIVING ONIONS



To help prevent the onset of the onion cutting ugly cry face, you may need some [air quality](#) monitoring while preparing this dish.

Prep Time | Cook Time | Total Time
20 Minutes | 40 Minutes | 1 Hour

Ingredients

- 20 pearl onions
- 1 tsp beef soup base
- 4 Tbsp butter
- 1 Tbsp lemon juice
- 1/4 cup sugar



Directions

Step 1. Peel the onions, cut a bit of the root end off but leave the pointy tip on.

Step 2. Place onions in a bowl and cover with water. Let them rest. This can be done the night before.

Step 3. Using a slotted spoon transfer onions to clean bowl. Pour onion water in medium pot, add the soup base and bring to boil.

Step 4. Add the onions and cook until almost soft. The middle of the onion will start to poke out.

Step 5. In a skillet, heat the butter, add lemon juice and sugar. Remove the onions from the broth and place in skillet.

Step 6. Cook until caramelized, rolling around in pan frequently.



Tips From Our Chef - Rhea Hanrahan-Gundry

You can save the broth in the freezer for soup! If doubling the recipe, cook the onions in batches of 20 at a time.

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1.7 | GARLIC PARMESAN RISOTTO



You will need to use some of your **renewable energy** for the stirring required for this mouthwatering risotto.

Prep Time | Cook Time | Total Time
10 Minutes 35 Minutes 45 Minutes

Ingredients

- 1/2 medium onion
- 4 cloves garlic
- 1 Tbs olive oil
- 1 Tbs butter
- 6 cups vegetable stock
- 1/4 cup dry white wine
- 1 cup arborio rice
- 1 cup freshly grated Parmesan cheese
- 3 Tbs freshly chopped parsley

Notes

I prefer to use a Sauvignon Blanc, it's a superstar for drinking and cooking.

Heat your stock! It will help maintain the starch content of the rice.

Don't fret over precise measurements.

Nothing beats freshly grated Parmesan cheese in this dish. Don't substitute!



Directions

Step 1. Begin by heating your stock and keeping it warm.

Step 2. Add butter and oil to a large skillet over medium heat.

Step 3. Add the onions and cook until just tender. Then add the garlic, and cook 1 minute longer. Be sure not to let it burn.

Step 4. Add the rice and toss to coat. Make sure the oil gets onto every grain of rice.

Step 5. Add the wine and stir until it is absorbed.

Step 6. Add 1 ladle full of the stock and stir until it absorbs.

Step 7. Repeat this until you have used almost all of the stock, it should take about 30 mins.

Step 8. When you add the last ladle of stock, also add the parsley, but only let the stock absorb halfway. Then add your cheese.

Step 9. Let it absorb until it is creamy and thick, but not soupy. Serve!



Tips From Our Chef - **Britany Partridge**

Remember: If you fatten up everyone else around you, then you look thinner.

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1.8 | BAKED MACARONI & CHEESE



Enlist the *Federal* Department of Deliciousness for this fan favorite.

Prep Time | Cook Time | Total Time
5 Minutes | 35 Minutes | 40 Minutes

Ingredients

- 2 – 2 1/2 cups of uncooked macaroni (rigatoni or small shells work nicely)
- 1/4 cup butter
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 cup all-purpose flour
- 1 3/4 cups milk
- 8 – 10 ounces cheese, cut into cubes
- 1/2 cup breadcrumbs

Notes

I like Monterey Jack or mild cheddar or a mixture of those, and have also mixed in mozzarella on occasion.

Try using smashed Ritz crackers in lieu of breadcrumbs.



Directions

Step 1. Follow the directions on the pasta box to prepare the macaroni.

Step 2. In a separate pot over low heat, melt the butter and toss in salt & pepper.

Step 3. When the butter is melted, add the flour & stir until smooth & bubbly.

Step 4. Stir in milk and heat to boiling, stirring constantly. Boil & stir for one minute, then remove from heat.

Step 5. Add the cheese and stir until cheese is melted then add the cooked & drained pasta. Stir together.

Step 6. Transfer the macaroni mixture to a 1 1/2 quart casserole dish. Sprinkle with bread crumbs and bake for 30-40 minutes, until browned & bubbly.

Step 7. When you add the last ladle of stock, also add the parsley, but only let the stock absorb halfway. Then add your cheese.



Tips From Our Chef - Kate Larson

If preparing ahead of time, you can delay baking until right before serving - just cover the dish and refrigerate up to 24 hours.

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2 | DRINKS





BREWERY

MUST TRY BEER

A background image showing several hands holding up beer mugs filled with golden beer and white foam, set against a blurred background of lights.

Great Lakes Brewing Co.	Christmas Ale
Tröegs Brewing	Mad Elf
Revolution Brewing	Fistmas
Bell's Brewery	Christmas Ale
Deschutes Brewery	Jubelale
Sierra Nevada Brewing	Celebration Ale
The Lost Abbey	Gnoel de Abbey
Jolly Pumpkin Artisan Ales	Noel de Calabaza
Boston Beer Company	Samuel Adams Winter Lager
Victory Brewing	Winter Cheers

2.2 | INFAMOUS EAGAN EGGNOG



Prepare yourself for this extraordinary eggnog from HMMH's President, [Mary Ellen Eagan](#).

Ingredients

- 12 eggs, separated
- 1 cup granulated sugar
- 1 cup bourbon
- 1 cup Cognac
- ½ teaspoon salt
- 3 pints heavy cream
- Grated nutmeg
- 1 to 2 cups milk (optional)

Method

1. *Make the Drink:* In an electric mixer, beat the egg yolks with the sugar until thick.
2. Slowly add the bourbon and Cognac while beating at slow speed. Chill for several hours.
3. Add the salt to the egg whites. Beat until almost stiff.
4. Whip the cream until stiff.
5. Fold the whipped cream into the yolk mixture, then fold in the beaten egg whites. Chill 1 hour.
6. *Serve:* When ready to serve, sprinkle the top with freshly grated nutmeg. Serve in punch cups with a spoon.



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Enjoy this rhubarb mimosa mocktail while lounging on your vertiport.

Ingredients

- 16 ounces all-natural orange juice
- Rhubarb infused-water (*See recipe below*)
- 24 ounces Health-Ade The Original (1-1/3 bottles)
- Orange wheels, for garnish
- Rhubarb curls, for garnish

Method

1. *Make the Drink:* Pour chilled rhubarb water into a 50 oz pitcher. Add orange juice and Health-Ade.
2. *Stir:* Stir with a long bar spoon.
3. *Garnish:* Garnish with orange wheels, if desired. Pour into chilled champagne flutes. Use a vegetable peeler to slice ribbons of rhubarb. Garnish each glass with a ribbon and serve.

Rhubarb Infused Water Ingredients

- 8 ounces water
- 2 ounces honey
- 2 cups rhubarb, sliced into 1/2" pieces

Method

1. Add water, honey, and rhubarb to a small saucepan set over medium heat.
2. Lower to a gentle simmer and stir well. Simmer 5 minutes.
3. Remove from the heat and let the rhubarb flavor infuse water, about 30 mins.
4. Strain into a mason jar and chill until cold.



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2.4 | VIRTUAL NOISE OFFICE VIOLET MARTINI



Now that we are offering virtual noise office services to clients, we need a cocktail to go with it.

Ingredients

- 2 ounces gin
- 3/4 ounce fresh lemon juice
- 1/2 ounce maraschino liqueur
- 1/4 ounce crème de violette
- Ice

Method

1. *Make the Drink:* Combine all ingredients in a cocktail shaker.
2. *Ice:* Add ice and shake for about 30 seconds, or until a frost forms on the shaker. Double strain into a cocktail glass.
3. *Garnish:* Garnish with a cocktail cherry or lemon twist.



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2.5 | NEPA NEGRONI



Don't let policy get you down. Try this tasty negroni instead.

Ingredients

- 1 oz Spiced Simple Syrup (*see recipe on page 16*)
- 1 oz gin
- 1 oz dry vermouth
- 1 oz Campari
- Orange slice
- Fresh sage for garnish

Method

1. *Make the Drink:* In a rocks glass, combine ingredients and stir.
2. *Ice:* Add ice to the glass.
3. *Garnish:* Garnish with orange slice and fresh sage.



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Ingredients

- 1/2 cup sugar
- 1/2 cup water
- 2 cinnamon sticks
- 3 star anise stars

Method

1. In a medium pot, combine ingredients and bring to a simmer and turn off heat, stirring until sugar is dissolved.
2. Let steep off heat but on the stove for at least 15 minutes
3. Remove from stove and allow to cool completely. Syrup will keep in an air tight container for up to 2 weeks in the fridge.



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3 | DESSERTS



3.1 | PUMPKIN CHOCOLATE CHIP SQUARES



This delectable dessert is always a crowd pleaser. Maybe we should serve these at our next [public roundtable](#).

Prep Time | Cook Time | Total Time
20 Minutes 40 Minutes 1 Hour

Ingredients

- 2 cups all-purpose flour
- 1 Tbsp pumpkin-pie spice
- 1 tsp baking soda
- 3/4 tsp salt
- 1 cup or 2 sticks unsalted butter, room temperature
- 1 1/4 cups sugar
- 1 Large egg
- 2 tsp vanilla extract
- 3/4 can (15oz can) pumpkin puree
- 12 oz package of semisweet chocolate chips



Directions

- Step 1.** Preheat oven to 350 degrees. Line a 9-by-13-inch baking pan with foil, leaving an overhang on sides.
- Step 2.** Whisk together flour, pie spice, baking soda, and salt in medium bowl and set aside.
- Step 3.** Cream the butter and sugar and then add in egg and vanilla until combined. Beat in pumpkin puree (mixture may appear curdled but no need to be concerned). Mix in dry ingredients until just combined. Fold in chocolate chips.
- Step 4.** Spread batter evenly in pan. Bake 35 to 40 minutes. Cool completely in pan.
- Step 5.** Lift cake from pan (using foil as an aid). Peel off foil, and use a serrated knife to cut into 24 squares.



Tips From Our Chef - Britt-Anya Bursell

I recommend using mini chocolate morsels for the chocolate chips to ensure a taste of chocolate in every bite.

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3.2 | BERLINERKRANSER: NORWEGIAN WREATH COOKIES



You may need to monitor your tummy *vibrations* when you smell these delicious cookies baking in the oven.

Prep Time | Cook Time | Total Time
30 Minutes | 10 Minutes | 40 Minutes

Ingredients

- Yolks of 2 hard-boiled eggs (Cooled)
- 2 raw egg yolks
- 1/2 cup sugar
- 2 1/2 cups flour
- 1 cup unsalted butter, softened

For the Topping

- 2 egg whites, lightly beaten
- Pearl sugar



Directions

- Step 1.** Mash the hard-cooked yolks with a fork, beat them together with the raw yolks and sugar until light & fluffy.
- Step 2.** Alternate adding softened butter and flour until both are fully incorporated into the dough (don't overwork).
- Step 3.** Chill the dough for about an hour.
- Step 4.** Preheat the oven to 375°.
- Step 5.** Divide the dough into 12 to 15 balls, then roll each into a rope that's 6-7 inches long.
- Step 6.** Twist the dough rope into a wreath shape by crossing the ends of the dough.
- Step 7.** Brush each cookie with egg white and sprinkle with pearl sugar.
- Step 8.** Bake the cookies at 375° for about 10 minutes, until lightly browned on the bottom and just done on top.



Tips From Our Chef - Mike Hamilton

These are Norwegian butter cookies decorated with large white pearl sugar. Cool completely before eating!

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3.3 | PUMPKIN SPICE CAKE



Enjoy this super easy and scrumptious cake while HMMH works on that [14 CFR Part 150 Study](#) for you.

Prep Time | Cook Time | Total Time
20 Minutes | 30 Minutes | 50 Minutes

Ingredients

- 1 (18.25 ounce) package spice cake mix
- 1 (15 ounce) can pumpkin
- 3 Tbsp Spiced simple syrup
- 1 cup confectioners sugar
- 1/2 cup chopped walnuts (optional)

For the Glaze

Combine the spiced simple syrup (*recipe on page 16*) and confectioners sugar in a medium bowl. Whisk until smooth. Then drizzle over the cake.



Directions

Step 1. Preheat the oven to 350 degrees F (175 degrees C).

Step 2. Generously grease a 9x13 inch baking pan.

Step 3. In a large bowl, mix together the spice cake mix and canned pumpkin until well blended. Spread evenly into the prepared pan.

Step 4. Bake for 25 to 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean.

Step 5. Cool and top with spiced glaze and chopped walnuts (optional).

Step 6. Serve, or store in the refrigerator.



Tips From Our Chef - [LoAn Nguyen](#)

This cake tastes even better the next day!

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Holidays 2020

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