

GR
**HOLIDAY
COOKBOOK**

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STARTERS

Mayanne Downs

Firm President & Managing Director
Orlando Office

1 **MAYANNE'S FAMOUS PIMENTO CHEESE**

Ingredients

1 block good sharp white cheddar cheese, grated
1 block monterey jack cheese, grated
1 (3-ounce) block cream cheese
2 tablespoons pickled jalapeños
2 tablespoons honey
4 tablespoons hot sauce (Crystal preferred)
1 jar roasted red peppers, drained and diced
Mayonnaise (Dukes preferred)
Wheat Thins

Instructions

Grate 1 block of good sharp white cheddar into a large bowl. Add 1 (3-ounce) block of softened cream cheese and 1 block of monterey jack cheese, grated. Add 2 large tablespoons diced pickled jalapeños, 2 tablespoons honey, 4 tablespoons Crystal hot sauce and one drained jar of roasted red peppers, diced. Add Dukes mayonnaise and mix to desired consistency. Serve with Wheat Thins.



Jessica F. Love

Government Consultant
Tallahassee Office

2

TEXAS SUSHI - CHIPOTLE BACON PINWHEELS

Ingredients

- 1 (8-ounce) block cream cheese
- 1 tablespoon of Chipotle Tabasco Sauce
- 3 slices bacon, cooked (crispy) and crumbled
- 3 green onions, chopped
- 1 tablespoon of black olives, chopped
- Cracked black pepper (optional)
- Flour tortillas



Instructions

1. In a bowl, stir cream cheese to soften and break it down.
2. To the softened cream cheese, add the Chipotle Tabasco sauce and mix well until fully incorporated.
3. Next, stir in the crumbled bacon, chopped green onions and chopped black olives.
4. Add black pepper to taste.
5. Spread 1 to 3 tablespoons of the mixture onto a flour tortilla and then roll it up, tightly.
6. Using a sharp knife, slice the rolled tortilla into 6 to 8 "pinwheel" slices. Discard (or eat!) the ends.
7. Arrange the "sushi" on a plate or platter; cover with plastic wrap and refrigerate until ready to serve.



Leslie R. Dean and Jason Burnett

Attorneys
Jacksonville Office

3 **LESLIE'S FAMOUS, FANCY, AWARD-WINNING DEVILED EGGS**

Ingredients

6 hardboiled eggs
1 1/2 cups raw spinach
1/2 package good quality bacon
Mayonnaise (Use Minorcan Datil Mayonnaise if you can find.
Otherwise, I prefer Dukes.)
Salt and pepper to taste
12 large, raw spinach leaves
3/4 cup fresh, high-quality parmesan cheese, grated

Instructions

Render bacon in a pan on the stove until bacon is crisp saving the rendered fat. Remove the bacon to a separate plate to drain. Chop raw spinach and sauté in bacon fat until cooked al dente. Mix egg yolks, mayonnaise, cooked spinach and salt and pepper to taste together and fill egg shells.



Garnishment Instructions

Flash fry large spinach leaf until crispy. Remove from oil and drain (try to keep leaves whole). Place 1 tablespoon of grated parmesan cheese onto parchment paper on a cookie sheet, pat down slightly - repeat with remaining cheese. Bake at 400 degrees for 3 to 5 minutes until golden and crisp. Let cool before handling. Place a spinach leaf and parmesan chip into yolk mixture so that they stand nicely.

Debra Deardourff Larsen

Attorney
Tampa Office

4

CUP OF...CUP OF...CUP OF...DIP

Ingredients

- 1 cup mayonnaise
- 1 cup cheddar cheese, shredded
- 1 cup yellow onions, chopped

Instructions

1. Mix all three ingredients in bake safe dish.
2. Bake at 350 degrees for 25 minutes.
3. Serve with Triscuits.



Hope Perdue

Legal Assistant
Jacksonville Office

5 **PULL-APART BACON BREAD**

Ingredients

1 (16-ounce) package Farmland Hickory Smoked Bacon
1 teaspoon vegetable oil
3/4 cup green pepper, diced
3/4 cup onion, diced
3 (7.5-ounce) tubes refrigerated buttermilk biscuits
1/2 cup margarine, melted
1/2 cup cheddar cheese, shredded

Instructions

Cook bacon until crisp. Drain, crumble and set aside. Place oil in skillet, heat over medium-high heat until oil is warm. Add green pepper and onion, sauté until vegetables are tender. Cut biscuits in quarters and place in large mixing bowl. Add sautéed vegetables, crisp bacon, margarine and cheese; toss until thoroughly mixed. Place in a 10-inch tube pan coated with a vegetable cooking spray. Bake in a 350 degree oven for 30 minutes. Immediately invert onto large serving plate. Serve warm.



Mike Haag

Firm Business Development Director
Orlando Office

6

DEILED DEILED EGGS

Ingredients

Eggs:

- 12 large eggs
- 1/2 cup vinegar (optional)
- Salt (optional)
- 2 teaspoons baking soda (optional)

Relish:

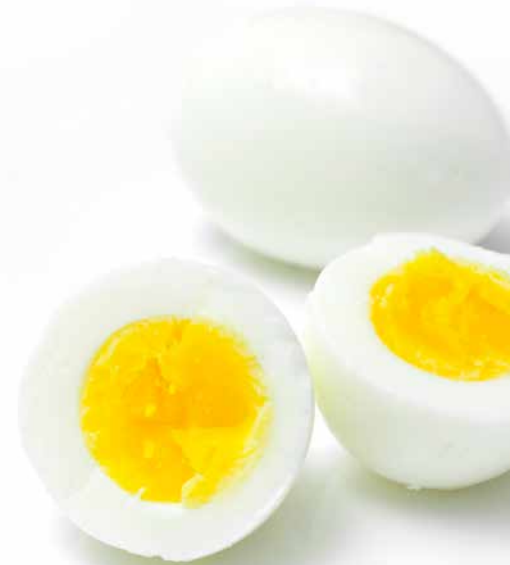
- Mayonnaise
- Spicy mustard (Coleman's preferred)
- Sriracha
- Pickles 16-ounce jar (Wickles preferred)
- Cayenne pepper, for garnish
- Italian peppers 16-ounce jar, for garnish (Mezzetta Hot Chili Peppers preferred)

Instructions

Preparing Eggs

Place eggs in big pot, add water a couple inches above eggs, add in optional ingredients to make them easier to peel later (some say 1/2 cup vinegar, some say salt, 2 teaspoons of baking soda), bring to a boil, cut off stove, add lid, and let rest for 12 minutes. Take out eggs, shock in ice bath, leave in the ice bath or freezer for 30 minutes so they peel more easily.

Once peeled, slice off a small sliver of egg from each side (of the outside of the egg) so that when it is right side up with the relish in it, it will not roll, plus, you will not have to buy specialized carriers. Cut each egg in half, wiping blade clean after each slice, so the egg remains clean looking (with no yellow streaks).



Preparing Relish

Put all cooked yolks in a bowl and add in:

1. Mayonnaise (gauge your preferred level of creaminess and flavor).
2. 1/2 teaspoon of spicy mustard.
3. Sriracha (gauge your preferred level of heat).
4. Pickles, diced (gauge your preferred amount of pickles).

Take a fork and mash it up. Place relish in a piping bag to ensure the picture-perfect look when filling (personally, I use a sandwich bag and cut a corner off), and fill them up. Shake on cayenne pepper (looks like paprika, very devilish). Slice some Italian peppers as a garnish.



D. Ty Jackson
Attorney
Tallahassee Office



7 **TY JACKSON'S KILLER STRAWBERRY/BANANA SMOOTHIE**

Makes about a 24-ounce smoothie

Ingredients

- 8 ounces milk (recommend unsweetened soy)
- 1 small/medium banana
- 2 teaspoons Splenda
- 2 tablespoons peanut powder (Jif is preferred)
- 1 scoop vanilla protein powder
- 1 cup frozen strawberries (or more to taste)

Instructions

1. Add ingredients to blender.
2. Blend.
3. Add ice and/or water to desired consistency and blend in.





MAIN DISHES & SIDES

Marlene Quintana, B.C.S.

Attorney
Miami Office

8

MARLENE'S MARVELOUS MEATLOAF

Ingredients

2 teaspoons plus 1/4 teaspoon freshly ground black pepper
4 slices bacon, cut in half
2 tablespoons white or red wine vinegar
1/2 cup canned tomatoes (crushed or puréed)
3 tablespoons butter
2 large onions, chopped (or puréed if you, like me, don't like chunks in your food)
2 ribs celery, finely chopped (or puréed)
1 red bell pepper, finely chopped (or puréed)
4 teaspoons minced garlic, plus 1 teaspoon (or puréed)
1 teaspoon thyme leaves, chopped
1 teaspoon rosemary, chopped
1/3 cup fresh parsley, chopped
3 eggs
1 1/2 teaspoons Dijon mustard
1/2 cup ketchup, plus 1/4 cup
2 tablespoons Worcestershire sauce, plus 1 teaspoon
1/2 cup heavy cream
2/3 cup breadcrumbs
1 1/2 pound ground beef
1 pound pork sausage (I use spicy Italian)
1/2 pound ground veal
1 1/2 teaspoons salt

Instructions

In a large skillet heat the butter over medium-high heat until melted. Add all but 1/4 cup of the onions, the celery and all but 2 tablespoons of the bell pepper and cook, stirring occasionally, until

vegetables are softened and beginning to caramelize around the edges, about 6 minutes. Add 2 teaspoons of the garlic, the thyme, rosemary and parsley and cook for 2 minutes. Remove from the heat and allow to cool.

Preheat the oven to 350 degrees F.

When the vegetable mixture is cooled, transfer to a mixing bowl and add the eggs, mustard, 1/4 cup of the ketchup, 1 teaspoon of the Worcestershire sauce, and heavy cream and mix until thoroughly combined. Add the breadcrumbs, ground chuck, pork sausage, ground veal, 1 teaspoon of the salt and 1/4 teaspoon of the pepper and mix until just combined. Do not overmix. Transfer meat mixture to a 9 by 5 by 3-inch loaf pan and, using your hands, form the mixture into a loaf shape. Arrange the slices of bacon on the top of the meatloaf and set aside.

In a small saucepan combine the remaining 1/4 cup of chopped onion, remaining 2 tablespoons of green pepper, remaining teaspoon of garlic, remaining 1/2 cup of ketchup, remaining 2 tablespoons of Worcestershire sauce, remaining 1/2 teaspoon of salt, remaining 2 teaspoons of pepper, vinegar, and canned tomatoes and bring to a boil over medium-high heat. Cook until thickened, about 5 minutes.

Pour the sauce over the uncooked meatloaf and bake for 45 minutes to 1 hour, or until the bacon and sauce are slightly caramelized on the top of the meatloaf. Remove from the oven and cover loosely with aluminum foil. Let stand for 10 minutes before serving.



Michael J. Colitz, III

Attorney
Tampa Office

9

MIKE'S ZUCCHINI STEW

Ingredients

- 1 1/2 pounds ground sausage
- 4 celery stalks, diced
- 6 medium zucchinis, sliced
- 4 (10-ounce) cans of mild diced tomatoes with green chilies
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 sweet onion, chopped
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried basil
- 1/2 teaspoon garlic powder

Instructions

1. Cook sausage until fully browned.
2. Add the celery to the cooked sausage and cook until the celery becomes soft.
3. Combine all ingredients into a slow cooker.
4. Cook on low setting for 6 hours.



Hope Perdue

Legal Assistant
Jacksonville Office



10

PAELLA FOR A CROWD

Serves 10

Ingredients

- 2 pounds boneless, skinless chicken thighs cut into 2-inch pieces
- 1/4 cup olive oil, divided
- 1 tablespoon paprika
- 2 teaspoons dried oregano
- Salt and ground black pepper
- 1 pound cooked chorizo or linguica sausage, sliced diagonally, 1/2-inch thick
- 1 large Spanish onion cut, medium diced
- 1 large red bell pepper cut, medium diced
- 4 large peeled garlic cloves, smashed
- 2 cups short or medium grain rice, such as risotto rice
- 1 large pinch saffron threads
- 1 teaspoon red pepper flakes
- 1 (14.5-ounce) can diced tomatoes
- 1 quart chicken broth
- 1 pound (16-20 count) peeled and deveined shrimp
- 1 pound bay scallops
- 1 cup frozen peas, thawed
- 1/2 cup fresh parsley leaves, chopped

Instructions

Drizzle chicken with 2 tablespoons of olive oil, and sprinkle with paprika, oregano, salt and pepper; toss to coat. Heat a large, heavy-bottomed roasting pan set on two burners over medium-high heat (or do this in two 12-inch skillet, dividing the ingredients evenly between the pans.) Add chicken; cook until brown and just cooked through, 3 to 4 minutes per side. Transfer into a small bowl; set aside.

Add remaining 2 tablespoons of olive oil to pan and cook sausages until well-browned, 3 to 4 minutes. Add onions, peppers and garlic; cook until tender, about 4 minutes. Stir in rice, saffron and pepper flakes (can be covered and set aside for up to 2 hours.)

About 25 minutes before serving, add tomatoes and broth. Bring to a simmer over medium high heat; add water if it looks too dry. Reduce heat to low, cover with foil, and cook until most liquid has been absorbed, about 15 minutes. Stir in chicken, shrimp, scallops, peas and parsley; cook until seafood is cooked through, about 5 minutes. Turn off heat and let stand, covered for a few minutes before serving.



Grace H. Yang

Attorney
Tampa Office

11

BOEUF À LA BOURGUIGNONNE

Ingredients

1 cup salt pork or bacon, diced
3 pounds lean beef (preferably filet)
12 to 15 small pearl onions (or one medium onion, chopped)
6 medium carrots, sliced
2 shallots, chopped
1 clove garlic, minced
2 tablespoons butter (not margarine or oil)
2 tablespoons flour
1 pint red wine
1 cup beef stock
3 sprigs parsley
2 stalks celery
1 bay leaf
Pinch of thyme
1/2 pound mushrooms, sliced
1 teaspoon lemon juice

Instructions

Sauté salt pork or bacon in frying pan until golden brown. Remove from pan and set aside. Season beef with 1 tablespoon salt and 1/4 teaspoon pepper. Sauté beef quickly in same pan until brown, then add onions and carrots until browned. Add shallots, garlic, and sauté lightly. Add wine and beef stock, making sure meat is covered with liquid. Add parsley, celery, bay leaf and thyme. Simmer slowly over low heat.

Sauté mushrooms in 2 tablespoons butter. Cook over high heat for 3 minutes. Add 1 teaspoon lemon juice, salt and pepper to taste, and cook 2 minutes longer.

Thicken stew with flour to desired consistency. Add mushrooms to stew, remove parsley, celery and bay leaf. Serve over buttered egg noodles or with roasted fingerling potatoes.



Kristie Hatcher-Bolin

Attorney
Lakeland Office

12

SQUASH CASSEROLE

Ingredients

- 1 pound fresh yellow squash, sliced
- 1 cup sour cream
- 1 can cream of chicken soup
- 2 carrots, grated
- 2 onions, chopped
- 1 cup butter (2 sticks)
- 1 package Pepperidge Farm Stuffing Mix

Instructions

1. Slice, cook and drain 1 pound fresh squash.
2. In large mixing bowl, add sour cream, cream of chicken soup, grated carrots and chopped onions.
3. Fold squash into mixture, set aside.
4. Melt 2 sticks of butter and add 1 package of Pepperidge Farm Stuffing Mix.
5. Place 1/2 squash mixture in a casserole dish, top with 1/2 stuffing mixture and repeat.
6. Bake at 350 degrees for 30 minutes.



Scott L. Cagan

Attorney

Fort Lauderdale Office



13

ROASTED BRUSSELS SPROUTS AND GREEN BEANS

Serves 6 to 8

Ingredients

1 tablespoon canola oil

1 1/2 pounds small to medium Brussels sprouts, trimmed and halved

1/2 pound fresh haricot verts (French green beans), ends trimmed

1/4 cup pecans, chopped and toasted

1 tablespoon fresh rosemary, chopped

1 tablespoon fresh parsley, chopped

4 slices bacon, cooked and crumbled

1 teaspoon lemon zest

1 tablespoon fresh lemon juice

1 teaspoon kosher salt

1/2 teaspoon ground black pepper

Instructions

Preheat oven to 425 degrees. Drizzle a rimmed baking sheet with canola oil. Place in oven until hot, approximately 5 minutes.

Carefully spread Brussels sprouts in an even layer on prepared pan.

Bake 5 minutes. Add green beans to pan; bake until lightly browned and tender, approximately 10 minutes more. Transfer to a serving dish. Sprinkle with pecans, rosemary, parsley, bacon, lemon zest and juice, salt and pepper, tossing to combine.



Jessica Gonzalez

Legal Assistant
Tampa Office

14

TURKEY TACO WONTON CUPCAKES

Makes about 12 cupcakes

Ingredients

- 2 teaspoons chili oil (found near the Asian ingredients)
- 1 pound ground turkey
- 1 packet McCormick's Low Sodium Taco Seasoning
- 1 cup canned black beans, drained and rinsed
- 3/4 cup chunky salsa
- 24 wonton wrappers (found in the produce section)
- 2 cups reduced fat sharp cheddar cheese, shredded

Instructions

1. Pre-heat the oven to 375 degrees. Lightly mist a 12-cup standard muffin tin with cooking spray and set aside.
2. Heat chili oil in a sauté pan or large skillet over medium-high heat. Add the ground turkey, breaking it up with a spoon. When meat is cooked through, add the taco seasoning and stir together. Add the black beans and continue to cook, stirring occasionally for 1-2 more minutes until warm. Remove from heat and stir in salsa until well combined.
3. Push a wonton wrapper into the bottom of each of the cups in the prepared muffin tin. Spoon a heaping tablespoon of meat/beans mixture into each cup, using about half the total mixture. Sprinkle about half the shredded cheese evenly over the top of each cup. Press another wonton wrapper on top of the shredded cheese and repeat the layering steps with the remaining ingredients.
4. Bake for about 15 minutes until golden brown. Let cool 5 minutes before removing from muffin tin.



Herb Albritton

Firm Chief Operations Officer and Chief Financial Officer
Orlando Office

15

BABY BACK RIBS ON THE GREEN EGG

Ingredients

Baby back pork ribs
Cherry or hickory wood
Your favorite seasoning rub
Butter
Brown sugar
Honey
Your favorite BBQ sauce



Instructions

Set up your grill for indirect cooking and bring the temperature up to 275 degrees. Add a handful of cherry or hickory wood for smoke flavor. The cherry wood is a bit sweeter and not as smoky as the hickory, but both are quite good.

Peel the membrane off the back of the ribs. Season the ribs liberally on both sides with your favorite rub. Let the ribs rest for 10 minutes or so to absorb the rub then place on the grill. Cook the ribs for 1.5 hours turning the ribs every half hour or so.

After two hours, wrap each rack of ribs in heavy duty tin foil. Coat each side of the ribs liberally with butter, brown sugar and honey then close the foil up so the ribs can steam in the sweetness for another hour. Turn once after 30 minutes. Take ribs off and let your grill temp rise to 375 degrees. Remove ribs from foil and place back on grill for 2-3 minutes on each side. This reverse searing style will give the ribs just a little char. Remove ribs and let sit for 10 minutes then cut and enjoy some darn good smoked ribs!

Herb's Personal Note: I do not add BBQ sauce until after I cut my ribs as my wife thinks they are too good to cover with BBQ sauce.

Thomas H. Loffredo

Attorney & Managing Shareholder, Fort Lauderdale
Fort Lauderdale Office

16

TOM LOFFREDO'S ROASTED BRUSSELS SPROUTS

Ingredients

Brussels sprouts
Olive oil
Garlic powder
Crushed red pepper
Completa seasoning
Bacon salt

Instructions

1. Wash and clean fresh sprouts. Trim off ends, and cut remaining heads of sprout in half. **DO NOT DISCARD** sprout leaves.
2. Place sprout halves and leaves into a Ziplock bag. Add olive oil, garlic powder, crushed red pepper, Completa seasoning, and bacon salt.
3. Close Ziplock bag and shake to mix oil and seasonings amongst the sprouts and leaves. Once shaken and mixed in bag, place bag(s) in refrigerator and chill for 3-4 hours.
4. Preheat oven to 350 degrees. Remove bags from refrigerator and place sprouts and leaves on cookie sheet, preferably on non-stick cooking mat.
5. Bake sprouts and leaves for 20-25 minutes. During the baking process, move sprouts and leaves around on sheet to ensure even baking.
6. During baking process, moisten sprouts and leaves with olive oil and season as needed.
7. After baking, broil sprouts for 5-10 minutes until leaves begin to blacken. Serve immediately.



Cynthia M. Montgomery

Attorney
Jacksonville Office

17

OYSTER DRESSING

Ingredients

1/4 cup butter

3/4 cup celery with leaves, chopped

1/2 to 3/4 cup onion, chopped

1 bay leaf

6 cups dry bread, crumbled (French bread preferred, if bread isn't dry enough put in low temperature oven and bake for about 15 to 20 minutes)

2 tablespoons fresh parsley, chopped

3 cups (approximately 4 dozen) shucked oysters, drained but save "liquor" (and chop oysters if large)

1/2 teaspoon dried sage

1 teaspoon poultry seasoning (or if you prefer, mix some sage, oregano, rosemary, basil, thyme & salt together)

Pinch of pepper (to taste)

2 eggs, beaten

Milk or vegetable broth as needed

Instructions

1. Preheat oven to 350 degrees.
2. Butter, oil or grease a 2-quart baking dish.
3. Sauté vegetables in butter with bay leaf; discard bay leaf when finished.
4. Mix the sautéed vegetables in the baking dish with the crumbled bread.
5. Add eggs, oysters, oyster liquor and mix well. If you don't have enough moisture add milk or vegetable broth until nicely moist.
6. Bake 40 to 45 minutes until heated through.



J. Mason Williams, III (Mary Williams)

Attorney
Melbourne Office

18

MARY WILLIAMS' POPPY SEED CHICKEN CASSEROLE

Ingredients

- 5 cups cooked chicken, chopped
- 1 (10.5-ounce) can condensed cream of chicken soup
- 1 cup sour cream
- 1 1/2 cups crushed buttery round crackers
- 1 teaspoon poppy seeds
- 1/2 cup butter, melted

Mary's Personal Note: To make casserole moist, add more soup and sour cream and/or mayonnaise

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place the chicken into a 9 by 13 inch baking dish.
3. In a medium bowl, stir together the condensed soup and sour cream. Pour over the chicken.
4. In a separate bowl, stir together the crushed crackers, poppy seeds and melted butter. Sprinkle over the chicken and sauce.
5. Bake for 30 minutes in the preheated oven, until the top of the casserole is browned and the sauce is bubbly.

Mary's Personal Note: I buy the \$1.99/lb. chicken breasts at Walmart and slow cook them in chicken or mushroom soup with seasonings the day before preparing this casserole.



Carl F. Cotroneo

Support Services Coordinator
Tampa Office

19

CARL'S PULLED PORK

Ingredients

Spice Mixture

1/2 teaspoon chili powder
1 teaspoon paprika
1/4 teaspoon cayenne powder
1/2 teaspoon annatto
1/2 teaspoon turmeric
1/2 teaspoon cumin
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon ground mustard
1/4 teaspoon ground white pepper
Pinch of salt
Pinch of cinnamon
Pinch of nutmeg

Preparing Meat

15 pounds of pork shoulder, bone-in
Brown sugar to rub on meat
1 cup cola
1 cup apple cider vinegar
Oregano
Bay leaves
Garlic cloves

Instructions

1. Place meat in large roasting pan, non-fat side up.
2. Rub spice mixture on non-fat side.



3. Rub brown sugar on non-fat side.
4. Flip meat to fat side up.
5. Repeat spice mixture and brown sugar rub.
6. Sprinkle oregano on top.
7. Put a few bay leaves and garlic cloves in pan.
8. Pour cola and vinegar in pan (not on meat).
9. Cover and bake at 225 degrees for 10 to 12 hours.
10. Turn up heat to 375 degrees for 1 hour.
11. Turn up heat to 425 degrees and uncover meat and continue cooking until the top is charred.
12. Rest meat for at least 30 minutes (time permitting).
13. Shred meat and serve with BBQ sauce on sliders.

Note: Cooking temperature and time will vary according to your oven.



Leyza F. Blanco

Attorney
Miami Office

20

LEYZA'S CORN SOUFFLÉ

Ingredients

- 2 1/2 cans corn (use one can Mexicorn)
- 1 1/2 cans condensed milk
- 1 cup butter (2 sticks)
- 6 eggs
- 2 tablespoons cornstarch
- 1/2 teaspoon salt

Instructions

1. Blend all ingredients (use blender).
2. Pour into 2 quart Soufflé dish (round casserole).
3. Bake at 350 degrees for 40 to 50 minutes.
4. Check with toothpick in center.
5. Done when toothpick is clean.



Cynthia M. Montgomery

Attorney
Jacksonville Office

21

BUTTERNUT SQUASH THAT CARNIVORES AND VEGANS WILL LOVE!

Ingredients

2 butternut squash (approximately 2 pounds each)

Olive oil (approximately 2 to 4 tablespoons)

8 medium garlic cloves, whole and unpeeled

1/2 teaspoon thyme, dried

1/4 to 1/2 teaspoon salt

1/8 teaspoon pepper

Instructions

1. Preheat oven to 400 degrees.
2. Half each squash lengthwise and scoop out seeds and strings.
3. Place cut side up on foil covered baking sheet.
4. Rub cut surface with olive oil and be sure there is a little oil left sitting in the bottom of each round indented part of the squash.
5. Mix thyme, salt and pepper together and generously sprinkle on cut surface of squash, including the circle.
6. Put 2 cloves of garlic in each squash's round indented circle.
7. Roast approximately 40 to 45 minutes until squash is soft when pierced with a fork.
8. Allow squash to cool for about 15 to 20 minutes.
9. Pull out garlic cloves and set aside - scoop squash into a mixing bowl, then squish roasted garlic out of the skins into the squash and then mash together. Taste and adjust salt/pepper and olive oil.
10. Put squash into a serving dish if you'd like to serve immediately, or a baking dish if you'd like to refrigerate (for up to 2 days). Then reheat squash in 350 degree oven and serve hot.





SWEETS

Mayanne Downs

Firm President & Managing Director
Orlando Office

22

HOLIDAY TREATS

Ingredients

1/4 cup butter (1/2 stick)

1 (16-ounce) bag mini-marshmallows

10 cups Trix cereal

Instructions

Melt 1/2 stick of butter together with a bag of mini-marshmallows, either in microwave for 30-second increments or on stove at medium-low, until mixed together and melted. Pour over 10 cups of Trix cereal, and stir/fold until the cereal is evenly coated. Pour mixture into 13 by 7 inch pan. Let sit until cool. Cut into bars.



Michael D. Randolph (Beth Randolph)

Attorney & Managing Shareholder, Fort Myers & Naples
Fort Myers & Naples Offices

23

PEANUT BUTTER PIE

Ingredients

Oreo pie crust

4-ounces cream cheese, softened

1/4 cup plus 1 tablespoon peanut butter

1 cup powdered sugar

3 cups cool whip

Candy peanut butter cups, chopped

Instructions:

1. Mix 4-ounces softened cream cheese with 1/4 cup plus 1 tablespoon peanut butter.
2. Add and slow mix 1 cup powdered sugar and 1 cup cool whip.
3. Fold in 2 cups cool whip and chopped candy peanut butter cups.
4. Refrigerate for 3 hours before serving.



Patrick W. Krechowski

Attorney
Jacksonville Office

24

CANDY CANE COOKIES

Makes about 4 dozen

Ingredients

Cookies

1/2 cup butter or margarine
1/2 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon peppermint extract
2 1/2 cups flour
1 teaspoon salt
3/4 teaspoon red food coloring

Topping

1/2 cup sugar
1/2 cup crushed peppermint stick candy

Instructions

Preheat oven to 375 degrees. In a large mixing bowl, cream butter, shortening and 1 cup sugar until light and fluffy. Add egg, vanilla and peppermint extracts. Stir flour and salt into butter mixture and beat until well combined. Divide dough in half. Stir food coloring into one half of dough until well blended. Roll 1 teaspoonful of each color dough into 4-inch rope. Place 2 ropes side by side, press lightly together and twist. Place on ungreased cookies sheets. Curve top for handle of cane. Bake 8 to 10 minutes or until lightly browned. While still warm, sprinkle with topping mixture.

Notes: Cover the dough and put it in the fridge for an hour or so. It is easier to roll out when cold. You can even make the dough the night before. Just make sure it is covered tightly.



Kent L. Hipp (Chele Hipp)

Attorney
Orlando Office

25

5 POUND FUDGE

Ingredients

4 cups granulated sugar

1/2 cup butter

1 (12-ounce) can evaporated milk

1 pound milk chocolate bars (broken into small pieces)

1 (12-ounce) package semi-sweet chocolate chips

2 (7-ounce) jars marshmallow whip

1 teaspoon vanilla extract

Instructions

Place sugar, butter and evaporated milk in large saucepan and boil 5 minutes, stirring constantly. While hot, add chocolate bars, chocolate chips, marshmallow whip, and vanilla extract. Blend until all is melted. Pour into greased pans and refrigerated 3 to 4 hours. Cut into small squares. Will keep indefinitely in tight container.



Bridgett Ashford

Office Administrator
Fort Myers & Naples Offices

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STRAWBERRY SALAD

Ingredients

- 1 1/2 cups crushed pretzels
- 4 1/2 tablespoons sugar
- 3/4 cup butter, melted
- 1 cup sugar
- 2 (8-ounce) packages cream cheese
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (6-ounce) package strawberry flavored Jell-O
- 2 cups boiling water
- 1 (16-ounce) package frozen strawberries

Instructions

1. Preheat oven to 350 degrees F. Mix together pretzels, 4 1/2 tablespoons sugar and melted butter. Press into the bottom of a 9 by 13 inch pan. Bake for 10 minutes or until lightly toasted. Set aside to cool completely.
2. In a medium bowl, beat the 1 cup sugar and cream cheese until smooth. Fold in whipped topping. Spread evenly over cooled crust. Refrigerate until set, about 30 minutes.
3. In a medium bowl, stir together the gelatin mix and boiling water. Mix in frozen strawberries and stir until thawed. Pour over cream cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour before serving.



Sandra G. Sheets

Attorney
Lakeland Office

27

SWEDISH TEA RING

Makes two rings

Ingredients

- 1 cup mashed potatoes, warm
- 3/4 cup shortening, melted
- 3/4 cup milk
- 2 teaspoons salt
- 1/2 cup sugar
- 2 eggs
- 1 cup flour, plus 4 cups flour
- 2 1/4 teaspoons of dry yeast dissolved in 1/4 cup warm milk (or water)

Topping

- 1 cup dark brown sugar
- 1/4 cup cinnamon
- 8 ounces currants
- 1 cup pecans, chopped
- 1 cup melted butter

Instructions

1. Scald milk and add salt and sugar, then add 2 beaten eggs.
2. Mix in mashed potatoes and melted shortening, then 1 cup flour plus the dissolved yeast mixture (dissolve yeast in 1/4 cup milk or water).
3. Let rise 2 hours.
4. Add 4 cups flour.
5. Let rise 1 1/2 hours.
6. Form two balls and roll out two oblong 1/3 inch thick pieces of dough for two tea rings.
7. Cover with topping mix. melted butter, dark brown sugar, heavily sprinkled cinnamon, currants, and chopped pecans. Roll up and place in a circle in cookie tin that has sides and slash deeply at 2 inch intervals along the top.
8. Let rise 1 1/2 hours.
9. Bake at 375 degrees for about 25 to 30 minutes or until brown.



Allison G. Mawhinney

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Tallahassee Office

28

COCONUT CAKE

Ingredients

Cake

- 1 (18.25-ounce) package white cake mix
- 3 eggs
- 1/4 cup melted butter
- 1 cup cream of coconut (NOT coconut milk or coconut water. Look for a can of “Coco Lopez”)
- 1 (8-ounce) container sour cream

Toasted Coconut Frosting

- 6 tablespoons butter
- 2 cups coconut
- 2 (8-ounce) packages cream cheese
- 2 to 4 teaspoons milk
- 4 cups confectioners' sugar
- 1 teaspoon vanilla

Cake Instructions

1. Preheat oven to 350 degrees.
2. Grease and flour one 9 by 13 inch pan.
3. Combine the cake mix, eggs, butter, cream of coconut and the sour cream and mix well for 4 minutes.
4. Pour batter into the prepared pan.
5. Bake at 350 degrees for 35 to 40 minutes.
6. Let cake cool, then frost with toasted coconut frosting and top with roasted, flaked coconut.





Toasted Coconut Frosting Instructions

1. Melt 2 tablespoons butter in skillet. Add 2 cups coconut; stir constantly until golden brown. Spread coconut on paper towels to cool.
2. Cream 4 tablespoons butter with cream cheese.
3. Add milk and sugar alternately, beating well and tasting frequently to be sure it's not too sweet or too tart for your taste.
4. Add vanilla; stir in 1 3/4 cups of the coconut.
5. Spread the frosting on tops and side of cake.
6. Sprinkle remaining coconut on top.

Kristie Hatcher-Bolin

Attorney
Lakeland Office

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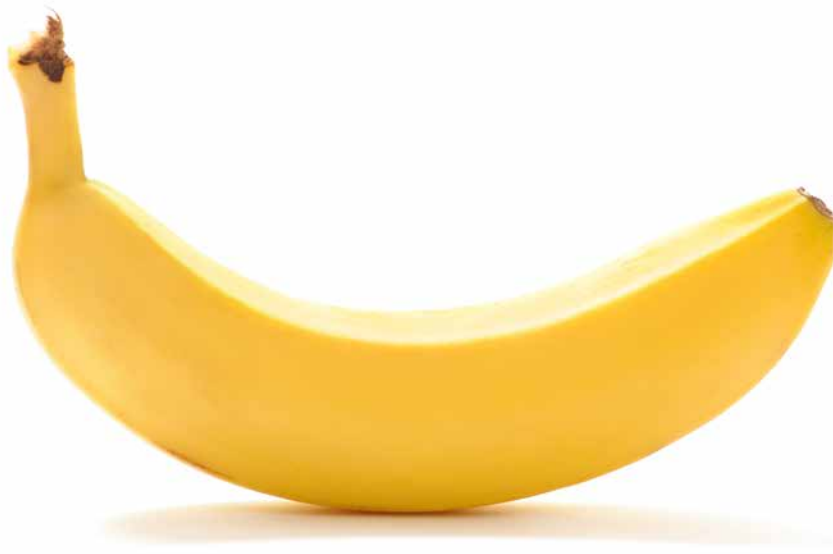
BANANA PUDDING

Ingredients

1 (14-ounce) can sweetened condensed milk
1 1/2 cups cold water
1 (3 1/2-ounce) package instant vanilla pudding mix
2 cups heavy whipping cream, whipped
Vanilla Wafers
Bananas, sliced

Instructions

1. Whip heavy cream until stiff peaks form.
2. In a large mixing bowl, combine sweetened condensed milk and water. Add pudding mix and beat until well blended. Chill 5 minutes. Fold in whipped cream.
3. Layer pudding, vanilla wafers and bananas, repeat.
4. Chill at least 1 hour.



Eileen Hunt

Legal Assistant
Tampa Office

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PUMPKIN BREAD

Makes 2 large loaves or 3 small loaves

Ingredients

3 1/2 cups flour
3 cups sugar
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon salt
1 cup oil
2/3 cup water
2 cups pumpkin (or one 15-ounce can)
4 eggs

Instructions

1. Blend all dry ingredients together then add remainder of ingredients.
2. Beat until well mixed.
3. Bake at 350 degrees for 1 hour or until knife comes out clean.



Anna M. Wiand

Attorney
Tampa Office

31

ICE CREAM SANDWICH CAKE

Ingredients

2 boxes of Publix ice cream sandwiches (24)

1 to 2 large tubs of Cool Whip

1 jar or can of salted peanuts or cocktail peanuts

1 to 2 jars of crackle chocolate sauce (the kind that freezes hard upon contact with cold)

Instructions

Arrange a layer of sandwiches across bottom of pan. Spread cool whip over top (as if frosting the first layer of a cake.) Sprinkle nuts and cover with crackle. Repeat: layer of sandwiches, cool whip, nuts and crackle. Store in freezer until ready to serve.

Anna's Personal Note: The size of your cake can vary depending on the size of the pan you make it in and buy the ingredients accordingly. You will want a rectangular pan (like a brownie pan) to assemble in. Most important is to make the cake double layered so you get the good stuff twice: between and on top. Double ingredients for a larger cake.



Maxwell L. Minch

Attorney
Gainesville Office



32

MAX'S TASTY CHOCOLATE LOG

Ingredients

1/4 cup butter

1 (16-ounce) bag of marshmallows (miniature is easier, but can be large)

3 1/2 cups of Cocoa Rice Krispies (or other off-brand)

1 1/2 cups of salted pretzel sticks, crushed

1 (12-ounce) bag of white chocolate chips (or more depending on preference)

Instructions

Stove Top

1. Melt butter in large sauce pan over low heat.
2. Add marshmallows and stir until melted and well-blended.
3. Cook 2 minutes longer, stirring constantly.
4. Remove from heat.
5. Add cereal and pretzels.
6. Stir until well coated.
7. Using buttered spatula or waxed paper, press mixture evenly and firmly in buttered 13 by 9 inch pan.
8. Melt chocolate using stove top method. Bring about an inch of water to a simmer in your saucepan. Set the heatproof bowl in the mouth of the pot, making sure the water doesn't touch the bottom of the bowl. Stir chocolate occasionally as it softens. When you have just a few small unmelted chunks, remove bowl from heat (residual heat will melt the rest). Do not allow the melted chocolate to come into contact with water (or saliva from licking the spoon), as it will cause the chocolate to clump.
9. Using a spoon or small spatula, spread the melted chocolate evenly over the pressed krispy/pretzel/marshmallow mixture.
10. Starting at one end of the pan, tightly roll the krispy/pretzel/marshmallow mixture, and continue to roll for the entire length of the pan until the treat forms a log of layered krispy

treat and chocolate (think of Swiss Rolls or Yule Log). Some compression of the rolled krispy/pretzel/marshmallow mixture may be necessary to keep compact.

11. Refrigerate for about 1 hour.
12. Using a serrated knife, slice the log into pieces of desired thickness (1/4 to 1/2 preferred, any larger and you may crack a tooth).
13. Return to refrigerator or freezer as desired for hardness.
14. Preferred to be served after leaving slices to warm to room temperature.

Microwave

1. In a large microwave safe bowl, heat butter and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth.
2. Add cereal and pretzels.
3. Stir until well coated.
4. Using buttered spatula or waxed paper, press mixture evenly and firmly in buttered 13 by 9 inch pan.
5. Melt chocolate using microwave method. Heat it on medium high for about 1 minute to start with. Remove from the microwave and stir. Repeat heating at shorter intervals, 15 to 20 seconds, stirring in between, until the chocolate is completely melted and has a smooth consistency. Do not allow the melted chocolate to come into contact with water (or saliva from licking the spoon), as it will cause the chocolate to clump.
6. Using a spoon or small spatula, spread the melted chocolate evenly over the pressed krispy/pretzel/marshmallow mixture.
7. Starting at one end of the pan, tightly roll the krispy/pretzel/marshmallow mixture, and continue to roll for the entire length of the pan until the treat forms a log of layered krispy treat and chocolate (think of Swiss Rolls or Yule Log). Some compression of the rolled krispy/pretzel/marshmallow mixture may be necessary to keep compact.
8. Refrigerate for about 1 hour.
9. Using a serrated knife, slice the log into pieces of desired thickness (1/4-1/2 preferred, any larger and you may crack a tooth).
10. Return to refrigerator or freezer as desired for hardness.
11. Preferred to be served after leaving slices to warm to room temperature.



Daniel J. Fleming

Attorney
Tampa Office

33

CHOCOLATE BARK WITH PEPPERMINT SNOW

Ingredients

30 to 40 club crackers

1/2 cup butter (1 stick)

1/2 cup sugar

12 ounces semi-sweet chocolate chips or more

Peppermint snow (William-Sonoma) or chopped candy canes

Instructions

1. Preheat the oven to 350 degrees.
2. Line a baking sheet and sides with tin foil.
3. Line the crackers evenly on baking sheet.
4. Melt butter in a small sauce pan then add sugar.
5. Continually whisk the mixture until bubbling.
6. Whisk and pour the butter mixture over the crackers.
7. Fix any crackers that may have gotten pushed around back into an even layer.
8. Place in the oven and bake for 6 to 8 minutes.
9. Remove from the oven and sprinkle evenly with chocolate chips.
10. Return to oven for 2 to 3 minutes, to soften the chips.
11. Spread the chips evenly with a knife or bottom of spoon.
12. Sprinkle with peppermint snow.
13. Refrigerate (or pop in freezer if in a hurry) to harden completely.

Break into pieces and enjoy!



Bridgett Ashford

Office Administrator
Fort Myers & Naples Offices

34

RUTH'S CHRIS SWEET POTATO CASSEROLE

Ingredients

Crust

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped nuts (pecans preferred)
- 1/3 stick butter, melted

Sweet Potato Mixture

- 3 cups sweet potatoes, cooked and mashed
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs, well beaten
- 1/2 cup (1 stick) butter, melted

Instructions

1. Combine brown sugar, flour, nuts and butter in mixing bowl. Set aside.
2. Preheat oven to 350 degrees. Coat a medium-sized baking dish with butter or nonstick spray.
3. Mix cooked sweet potatoes, sugar, salt, vanilla, eggs and butter in a large mixing bowl in the order listed. Beat thoroughly with a hand mixer to increase the fluffiness of the sweet potato mixture.
4. Pour mixture into buttered baking dish.
5. Bake for 30 minutes at 350 degrees. (At this point, dish can be covered and refrigerated.)
6. Sprinkle the surface of the sweet potato mixture evenly with the crust mixture and return to oven for 10 minutes. Allow to set at least 30 minutes before serving.

Note: The brown sugar and pecan crust should be slightly browned and crunchy.



Susan M. Cardenas

Attorney
Key West Office

35

KEY LIME PIE WITH MACADAMIA NUT CRUST

Serves 8-10

Ingredients

Graham Cracker Macadamia Crust

- 9 full-sheet graham crackers
- 1/2 cup salted macadamia nuts, roasted
- 1 tablespoon granulated sugar
- 5 tablespoons unsalted butter, melted

Filling + Topping

- 2 (14-ounce) cans full-fat, sweetened condensed milk
- 1 cup key lime juice
- 4 large egg yolks
- Garnish: lime zest, lime slices, macadamia nuts, whipped cream, or meringue topping

Instructions

1. Preheat oven to 350 degrees.
2. Make the crust: Using a food processor, pulse the graham crackers and macadamia nuts together into crumbs (a few larger pieces of nuts is okay.) Pour mixture into a medium bowl and stir in sugar and melted butter until combined. Press tightly into the bottom and up the sides of a 9-inch pie dish. Pre-bake crust for 8 minutes. Leave oven on.
3. Make the filling: Whisk the sweetened condensed milk, lime juice and egg yolks together - or use an electric mixer. Pour mixture into warm crust.
4. Bake the pie for 15-20 minutes or until only slightly jiggly in the center (you want it mostly set.) Remove from the oven and allow to cool completely on a wire rack. Once cool, cover and chill for at least 1 hour (and up to 3 days) before serving.
5. Garnish as desired. Store leftovers in the refrigerator for up to 1 week.



Susan's Personal Note: You can prepare and pre-bake the crust up to 2-3 days in advance. Cover and store at room temperature. Likewise, you can mix up the filling up to 2-3 days in advance. Cover and refrigerate, then assemble and bake. Freezes well for up to 3 months - thaw overnight in the refrigerator.





May your
holidays be
delightful and
your new year
full of flavor.

GRAY ROBINSON
ATTORNEYS AT LAW