



Holiday Recipes from Around the World



As the holiday season approaches, it's a wonderful time to explore culinary traditions that bring together people from around the globe. We've compiled some of the best festive recipes for a flavorful journey across the continents. Happy holidays and *bon appétit!*

RECIPE GARD

Scotland Christmas: Raspberry Crachanan

This traditional Scottish dessert is a delightful mix of raspberries, cream, toasted oats, and whisky.

INGREDIENTS:

- 50g oats**
- 2 tbsp heather honey**
- 2 tbsp whisky**
- 250g fresh raspberries**
(about 2 cups)
- 300ml double cream**
(thick cream)



DIRECTIONS:

Toast the oatmeal: Place a pan over a medium heat and add the oatmeal. Keep moving the oatmeal around the pan, so it does not burn. It is ready when the oatmeal starts to smell nutty. Take it off the heat and set it aside.

Crush 225g of raspberries in a bowl to form a rough puree. Set aside.

Pour the double cream into a bowl and whisk to form soft peaks. Add the honey and the whisky and whisk again, taking care not to over whisk the cream. Taste the cream and add in a little more honey or whisky if desired.

Gently stir the toasted oatmeal through the cream, leaving some aside to sprinkle over the top of the finished dessert.

Layer the dessert into glasses. Start with some of the crushed raspberry and follow with a layer of the sweetened cream. Continue layering, finishing with the cream on top.

Garnish with the remaining raspberries and sprinkle over some of the toasted oatmeal. Enjoy right away or place in the fridge.

RECIPE GARD

West African Kwanzaa: Jollof Rice

This vibrant dish made with tomatoes, onions, and spices honors African American culture and heritage around the world.

INGREDIENTS:

- 1 cup of rice** (rinsed and drained)
- 1 ½ cups of vegetable broth**
- ½ cup of crushed tomatoes**
- 3 tbsp of tomato paste**
- 1 red onion**
- 1 bell pepper**
- 2 garlic cloves**
- Vegetable oil**
- Crushed tomatoes**
- 1 tbsp curry powder**
- 1 tbsp paprika**
- 2 tsp thyme**
- 2 bay leaves**
- Salt & pepper to taste**

DIRECTIONS:

Heat the vegetable oil in a large pot over medium heat and add your chopped onions, bell peppers, and minced garlic.

Mix in all your seasonings (excluding the bay leaves) and then add in your tomato paste, mixing everything together until all your veggies are coated.

Pour in the crushed tomatoes and add your bay leaves, then let it simmer on low heat for about 15 minutes or until it turns a deep red color.

Add your rice and stir it into your vegetables, letting the grains get a bit toasted before adding your broth.

After a minute or two, pour in your broth and turn the heat up to bring it to a boil.

Once boiling, cover the pot, reduce the heat back down to low, and let the rice cook for about 30-35 minutes, or until all the liquid is absorbed.

Remove the rice from the heat, and let it sit for another 15 minutes with the lid still on. Then remove the bay leaves and fluff the rice with a fork and serve.

RECIPE GARD

Southern USA Christmas: Gingerbread Beignets

These world-famous fried dough pastries are infused with warm gingerbread spices and dusted with powdered sugar.

INGREDIENTS:

Beignet Ingredients

- 4 cups all-purpose flour**
- 2 tsp SAF gold instant yeast**
- 1 tsp ground ginger**
- ½ tsp ground cinnamon**
- ½ tsp ground allspice**
- ¼ tsp ground cloves**
- ½ tsp nutmeg**
- 3 tbsp salted butter**
- ⅓ cup sugar**
- ¾ cup boiling water**
- ½ cup molasses**
- ¾ cup evaporated milk**
- 1 egg**
- Vegetable oil (for frying)**

Spiced Sugar Ingredients

- 1 cup powdered sugar**
- 1 tsp gingerbread spice**

DIRECTIONS:

In a small bowl, combine butter and sugar. Pour boiling water over the top of the butter and sugar mixture and stir until the butter dissolves.

Mix in molasses, then stir in evaporated milk and set aside to cool.

In a separate bowl, combine flour, yeast, ginger, cinnamon, allspice, cloves, and nutmeg with an electric mixer.

When the milk mixture has cooled to lukewarm, beat in the egg. Pour it over the flour mixture and knead until dough is smooth, about 4-5 minutes.

Place the dough in a covered container that has been sprayed with cooking spray and refrigerate overnight.

The next morning, combine powdered sugar and gingerbread spice. Set aside.

Pour 2-3 inches of oil in a Dutch oven or deep cast iron skillet, and heat oil to 360 degrees.

While oil is heating, roll out dough to 1/4" on a floured surface. Cut out fun holiday shapes, brushing off excess flour and re-rolling scraps as necessary.

Place beignets in hot oil, not more than 2 or 3 at a time. When beignets float to top, turn them over and brown on other side, 1-2 minutes.

Drain thoroughly and coat with spiced powdered sugar mixture.

Enjoy immediately!



RECIPE GARD

Canadian Hanukkah: Latkes

These crispy potato pancakes are fried in oil to honor the Hanukkah miracle of oil lasting eight days and are often served with sour cream or applesauce. It's a beloved Hanukkah dish worldwide.

INGREDIENTS:

- 5 large potatoes, peeled**
- 1 small onion**
- 2 eggs lightly beaten**
- ¼ cup breadcrumbs, matzah meal or flour**
- 1 ½ tsp coarse salt (1 tsp for kosher salt)**
- Freshly ground black pepper**
- Vegetable oil (for frying)**

DIRECTIONS:

Grate potatoes coarsely or finely, according to your preference. Finely grate the onion.

Place grated potatoes and onion in a clean kitchen towel and squeeze tightly until all of the liquid is strained.

Place the strained potatoes and onion in a large bowl and add the eggs, breadcrumbs, salt and pepper.

Heat 1 inch of oil in a large pan and drop 6-8 tablespoons of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.

Fry 3-4 minutes on each side, until golden and crisp around the edges; repeat to use all the batter.

Blot excess oil with paper towels and serve warm with desired topping.

RECIPE GARD

Holland: Dutch Christmas Bread (Kerstbrood)

First made in the 14th-century, this sweet, spiced loaf is filled with dried fruits and nuts. Enjoy with butter on cold winter mornings! Please note: This recipe requires a stand mixer.

INGREDIENTS:

**2 sticks + 2 tbsp
unsalted butter, divided**

2 large eggs

1 large egg yolk

½ cup sour cream

¾ cup milk or water

**1 ¼ -oz packet active
dry yeast (2 ¼ tsp)**

**4 ½ cups + 2 tbsp
all-purpose flour, divided**

**1 lb (3 ½ cups) assorted
raisins, slivered almonds,
and chopped candied fruits**

**¼ cup + 2 tbsp
granulated sugar**

½ medium lemon

½ tsp kosher salt

**Cooking spray or neutral oil,
for coating the bowl**

7 oz almond paste

Powdered sugar, for dusting

DIRECTIONS:

Place 2 sticks of butter in the bowl of a stand mixer. Place eggs, egg yolk, and sour cream on the counter until the butter is softened.

Meanwhile, place ¾ cup milk/water in a measuring cup or bowl. Microwave until warm to the touch, about 40 seconds. Add 1 packet of active dry yeast and stir. Let stand until bubbly, about 5 minutes (if the yeast doesn't foam, try again with new yeast). Add ½ cup of the all-purpose flour and stir. Cover and let sit in a warm place until light and foamy (60-75 minutes).

Place assorted raisins, slivered almonds, and chopped candied fruits in a large bowl, then add 2 tbsp of flour, and toss until well-coated.

Beat the butter with the paddle attachment on medium speed until lightened, about 2 minutes. With the mixer still running, add ¼ cup plus 2 tbsp of granulated sugar and beat for 2 minutes. Stop the mixer and scrape down the sides of the bowl. Mix the eggs and egg yolk in one at a time on medium speed for 2 minutes (it will look curdled).

Stop the mixer and scrape down the sides of the bowl. Finely grate the zest of ½ medium lemon (about 1 tsp) into the bowl. Add the sour cream and ½ tsp kosher salt, beat on medium speed until well combined, about 1 minute.

Swap out the paddle attachment with the dough hook. Add the yeast mixture and beat on medium speed until combined, about 1 minute. With the mixer on the lowest speed, gradually add the remaining 4 cups of all-purpose flour and beat until the dough is smooth, elastic, very sticky, and soft (~12 minutes). Meanwhile, lightly coat a large bowl with cooking spray or neutral oil.

Scrape the dough into the greased bowl and cover with a kitchen towel. Let rise in a warm place until doubled in size, 60-90 minutes. Meanwhile, roll 7 oz almond paste into a 13-inch-long log, about ¾ -inch wide. Line a large, rimmed baking sheet with cooking spray, neutral oil, or parchment paper.

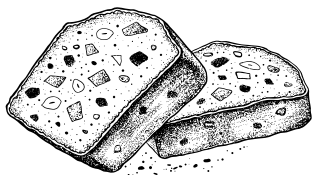
Generously dust your work surface with all-purpose flour. Turn the dough out onto the flour. Sprinkle with half of the floured fruits and nuts, then fold the dough over it to cover. Pat the dough down, then sprinkle with the remaining floured fruits and nuts. Fold again until evenly distributed throughout the dough.

Flatten the dough into a 13x9-inch oval with a long side closer to you. Place the almond paste on the lower third of the dough. Fold the dough into thirds like a letter: Fold the bottom third up and over the almond paste, then fold the top third down. Press the ends to seal and form into an elongated shape that's about 13x7 inches.

Transfer the dough to the baking sheet, seam-side down, and cover loosely with a kitchen towel. Let rise in a warm spot until puffed, about 45 minutes. Meanwhile, heat the oven to 350°F.

Melt the remaining 2 tbsp of unsalted butter. Uncover the stollen and brush with butter. Bake on the middle rack until lightly golden brown or an internal temperature of 190°F (45-50 minutes). Check after 30 minutes: If it is browning too quickly, lightly cover with aluminum foil and continue baking.

Let the stollen cool completely on the baking sheet, about 90 minutes. Generously dust with powdered sugar before slicing and serving.



RECIPE GARD

Germany: Sauerbraten

One of the country's national dishes, this slow-cooked beef roast is marinated in a rich mix of vinegar, spices, and herbs. Please note: Marinating time is 4-7 days.

INGREDIENTS:

- 2 large yellow onions, chopped
- 2 large carrots, diced
- 1 large leek, chopped
- 3 cloves garlic, minced
- 2 large sprigs thyme
- 2 small sprigs rosemary
- 2 bay leaves
- 8 juniper berries, cracked
- 6 whole cloves
- 10 whole black peppercorns, cracked
- 2 ½ tsp salt
- 1 tsp sugar
- 2 ½ cups red wine
- 1 cup red wine vinegar
- 1 ½ cups water
- 4 lbs beef roast
- 4 slices bacon, finely diced (optional)
- 4 tbsp all-purpose flour
- ¼ cup raisins
- 3 ounces ginger snap cookies, crumbled
- 1 tbsp honey

DIRECTIONS:

Prepare the marinade: Place all veggies and herbs in a heavy non-reactive stock pot or enameled Dutch oven along with the garlic, juniper berries, whole cloves, bay leaves, salt, sugar, and peppercorns. Add the red wine, red wine vinegar, and water.

Bring the mixture to a boil, reduce heat, cover, and simmer for 10 minutes. Turn off the heat and let the mixture cool down completely.

Marinate the meat: Nestle the roast in the vegetable marinade and place the lid on the pot. Let it marinate in the fridge for at least 4 days, preferably 7. (Traditionally, the marinating time is as long as 2 weeks! The longer you let the roast marinate the faster it will cook.) Turn the roast over once a day if not completely submerged under the liquid.

Remove the roast, pat it dry with paper towels, and strain the liquid from the vegetables. Reserve the liquid and the vegetables.

Cook the roast: Rinse the pot out and heat a tbsp or two of oil in it over high heat. Generously brown the roast on all sides. Remove the roast and set aside. If using bacon, cook the bacon.

Leave about 2 tbsp of oil/fat in the pot. Drop in the strained vegetables (with the bacon if using) and cook for 5-7 minutes. Stir in the flour, cooking the mixture for a minute or two to eliminate the flour flavor. Add the liquid that you strained from the vegetable marinade, bring it to a boil, stirring constantly to prevent lumps.

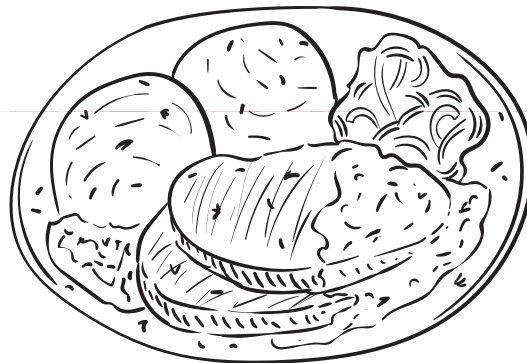
Add the raisins, honey, and crushed ginger snaps. Return the roast to the pot.

Bring to a boil, reduce the heat to low, cover, and simmer for 2-4 hours or until the meat is very tender. Cooking time will vary depending on the type of roast and how long the roast marinated.

When the roast is done, remove and transfer it to a plate, then let it rest for 5 minutes before slicing.

Prepare the gravy: Strain the gravy and return it to the pot. Taste and add more sugar, salt, and pepper as desired. If you want your gravy thicker, make a cornstarch slurry to thicken the gravy. (The balance of sour to sweet is a matter of personal taste – adjust the flavor according to your preference. If the flavor is too strong, dilute it with water or broth.)

Spoon the gravy over the sliced Sauerbraten and serve immediately.



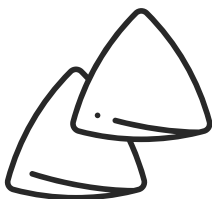
RECIPE GARD

East Africa Coastal Region: Mahamri

A favorite of our Africa partner, Shazmin of Twiga Tours, this lightly sweet, fried bread is commonly enjoyed as a breakfast staple during holiday celebrations.

INGREDIENTS:

- 1 cup coconut milk warm
- 5 tbsp sugar
- 2 tsp dry active yeast
- 3 cups all-purpose flour
- 1 tsp baking powder
- 1½ tsp cardamom powder
- ½ tsp salt
- 4 tbsp butter, melted
- 1 egg, room temperature
- Oil for deep frying



DIRECTIONS:

In a bowl, stir together the coconut milk, 1 tbsp sugar, and yeast. Let the mixture stand for about 5 minutes, or until the yeast is foamy and dissolved.

In another bowl, sift the flour, then add in the rest of the sugar, baking powder, cardamom, and salt. Whisk together till well combined.

Once the yeast is foamy, add in the melted butter and egg. Whisk until combined.

Mix the dry and wet ingredients together. On a floured surface, knead the dough for 5-7 minutes. Feel free to add a tbsp or two of flour if the dough is too sticky. You should end up soft and a little sticky dough.

Place the dough back in your bowl and cover with a plastic wrap, allowing it to rise until it doubles in size, about 1 hour in a warm place.

After the dough has risen, punch it down to remove the air. Using a rolling pin, roll to about ¼ inch thick and cut into your desired shapes.

Flour a baking tray thoroughly and place the mahamri pieces for a second rise. Flour them again on the upper side before covering with a plastic wrap to avoid sticking, then place a kitchen towel. Let rise for about 30 minutes in a warm place.

In a cooking pot, heat enough oil for deep frying. It's ready when you insert a wooden spoon and bubbles form around it.

Insert your mahamri to fry one at a time and avoid crowding the pot. Lower the heat as they cook and keep turning them to form nice air pockets. Once golden brown, remove from heat and place on a bowl lined with paper towel.

Repeat until all your mahamri pieces are cooked. Serve warm or cold with tea, coffee, or chocolate.

RECIPE GARD

Australia: The Night Before Christmas Ice-Cream Cake

This quick and easy recipe is made on Christmas Eve in Australia and is loaded with fruit, berries, and brandy or rum. A frozen Christmas cake is perfect for Australia's warm holiday weather!

INGREDIENTS:

- 1 ¾ lbs square dark fruit cake
- 19 oz frozen mixed berries
- 1 qt vanilla bean ice-cream
- 2 tbsp brandy or rum
- ½ tsp ground nutmeg
- 1 ½ tsp finely grated mandarin or orange rind
- ¼ cup dry-roasted almonds, chopped coarsely
- 10 vanilla-flavored mini meringue drops

DIRECTIONS:

Grease an 8-inch springform pan; line base and side with baking paper, extending paper 3cm beyond rim.

Cut the fruit cake into three slices horizontally. Place a square slice in the center of the base of the pan. Using the remaining slices, trim them to fit the gaps; reserve trimmings. Using your hands, flatten the fruit cake to form a level base without gaps. Cut the trimmings into small pieces.

Remove ½ cup frozen red berries, cutting any strawberries in half. Press strawberries to the side of the pan using some ice cream as "glue." Place the pan in the freezer for 10 minutes.

Scoop the remaining ice cream into a large bowl. Stir in brandy, nutmeg, rind, and almonds; mix to combine. Spoon one-third of the ice cream mixture into the pan, then scatter with one-third of reserved fruit cake, smoothing it level with a spoon. Repeat. Freeze for 4 hours or overnight until firm.

To serve, transfer the cake to a serving plate. Layer remaining berries and meringues over the top, crushing some of the meringues in the process.

RECIPE GARD

New Zealand: Christmas Pavlova

This Kiwi Christmas delicacy has a crisp shell and fluffy meringue interior, which blends well with the cream and fresh berries.

INGREDIENTS:

6 egg whites at room temperature

1 ¾ cups caster sugar

2 tsp vanilla essence

1 tsp white vinegar

pinch of salt

1 tsp corn flour

Whipped Cream

10 oz cream, whipped

3 tbsp powder sugar

2 tsp vanilla essence

Garnish

blueberries

strawberries sliced

DIRECTIONS:

Pre-heat oven to 320°F. Line a baking tray with baking paper.

In a large bowl, beat the egg whites with an electric mixer set on high until soft peaks form. Continue beating while adding sugar, ¼ cup at a time. The mixture should be thick and glossy at this point. Fold in vanilla and vinegar, then fold in corn flour.

To make a wreath shape, draw a 10-inch diameter outer circle and a 7-inch diameter inner circle on baking tray. Scoop your mixture out on the prepared tray, carefully following the drawn ring.

Place baking pan in the oven and bake for 5 minutes. Turn down the oven to 280°F and continue baking for 1 hour or until the outside is hard but still white. Turn off the oven and allow the pavlova to cool in the oven for about 2 hours or overnight. Keep in a cool, dry place until the pavlova is ready to be garnished.

To set up the pavlova, carefully transfer to a serving plate using two wide spatulas. Whip the cream with an electric mixer set at high speed. Slowly add vanilla and powdered sugar to sweeten. Garnish the top of the pavlova with the whipped cream and decorate with sliced fruits of your choice, then enjoy!

RECIPE GARD

Kenya & Tanzania: Ugali with Sukuma Wiki

This traditional East African dish consists of a cake-like dish (ugali) served alongside sautéed greens (sukuma wiki) seasoned with onions, tomatoes, and spices. You may also add chicken or minced beef.

INGREDIENTS:

Ugali

2 cups white maize flour (preferably PAN)

4 cups water

2 tsp salt

Sukuma Wiki

1 tbsp cooking oil

2 white onions

3 cloves garlic

4 tomatoes or 1 can chopped tomatoes

18 oz kale

1 tbsp curry powder

1 tbsp or 1 cube bouillon powder

2 tsp salt

1 tsp ground black pepper

DIRECTIONS:

Boil the water in a saucepan or kettle. In the meantime, mince the garlic cloves and dice the tomatoes and onions.

Heat up 1 tbsp of cooking oil in a large skillet and add the onion and garlic.

In a saucepan, add the boiled water, maize flour, and 2 tsp of salt. With a wooden spoon, stir the mixture and try to get rid of all the lumps. Once properly mixed, turn the heat to low and cover for about 15 minutes until it thickens.

Once the onions and garlic are cooked through, add the diced tomatoes to the skillet pan. When the tomatoes have softened, add the curry spices, bouillon powder, salt, and pepper.

Add the kale and let it cook for 10 minutes until the kale softens. Serve and enjoy!

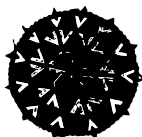
RECIPE CARD

Iceland: Leaf Bread (Laufabrad)

Traditionally eaten with smoked leg of lamb (hangikjot) during the holidays, this cracker-like dish is thin dough intricately cut into delicate patterns and deep-fried to golden perfection.

INGREDIENTS:

- 2 ¼ cups all-purpose flour
- 1 ½ cups whole-meal flour
- 1 ½ tbsp sugar
- 1 tsp salt
- 1 ¼ tsp baking powder
- 3 tbsp butter
- 10 oz whole milk
- 1 tsp caraway seeds (optional)
- Oil for cooking



DIRECTIONS:

Combine milk and butter (and optionally, caraway) in a pot and bring up to simmering, but do not let it boil. Once melted and combined, let it cool to 98°F.

Sieve out the dry ingredients and combine it with the butter/milk mixture, then knead until soft (8-10 minutes). The dough should be damp, but not so sticky that it sticks to your hands.

Split the dough in half, then split each part into about 10 pieces (20 portions total).

Put a bit of flour on your workspace. Take the first portion and roll it out as thin as you can. It's said it should be thin enough to read a newspaper through!

Once you've made it thin enough, lay a small plate face down and cut along the edges to form a circle, then stack them to one side.

Start heating up the oil – you'll need it around 355°F.

Begin cutting out unique shapes like the designs distinct to the Icelandic leaf bread. Use a glass of water and wet your finger to seal the cutouts. (Tip: Google "Icelandic leaf bread for design ideas!")

Once your oil has reached the correct temperature, drop in each disk carefully and maneuver while making sure they remain flat. They take 1-2 minutes on each side. Remove, let cool, and serve!

Happy
Holidays!