

Holiday Recipes
Submitted by
Niner Nation



THE SHARED TABLE



UNIVERSITY OF NORTH CAROLINA
CHARLOTTE

THE SHARED TABLE

Dear Alumni and Friends,

I think we can all agree that the heart of UNC Charlotte is its people. This recipe collection is a celebration of that truth.

Earlier this fall, we invited members of our campus community to share recipes for dishes that hold meaning in their lives. From the many thoughtful submissions, we welcomed a small group of contributors to a shared meal where they told the stories behind their dishes and connected with others, many of whom they were meeting for the first time. The stories were as rich as the recipes themselves.

Some dishes were passed down through generations. Others reminded their creators of home or represented traditions built with friends and loved ones. What began as a simple idea became something extraordinary. Around one table, we saw a snapshot of UNC Charlotte at its best: people from different backgrounds, roles and experiences joining together for food, fellowship and gratitude.

This digital cookbook brings together both the recipes featured at that dinner and others shared by our community. It is a gift from UNC Charlotte to all who shape and support our University.

We hope these dishes inspire moments of connection at your own tables and remind you of the many ways we are linked through the stories we carry and the traditions we create.

On behalf of our faculty, staff and students, we wish you a holiday season filled with warmth and gratitude.

Sincerely,



Sharon Gaber

Chancellor



THE SHARED TABLE

APPETIZERS

CRANBERRY CREAM CHEESE CRESCENT BITES

Submitted by: Elizabeth Palian, Director of Financial Applications Support

INGREDIENTS

1 can 8 oz crescent roll dough
8 oz cream cheese softened
1 tsp honey
1 tsp almond extract
1/4 cup raisins
1/4 cup almond slices (add to the mixture or use only as garnish)

INSTRUCTIONS

Preheat the oven to 375 degrees. Line muffin pan or mini muffin pan with cupcake liners. Combine cream cheese, honey, and almond extract, add raisins last after the other ingredients are well blended. Cut dough triangles as needed for mini sized muffin cups or use the full sized triangles for the full sized cups. Lay triangles of dough into the cupcake liners. Drop 1 tbsp (more or less depending on the size of muffin cups chosen) of the cream cheese mixture into each triangle, folding the triangles over the filling to overlap but also leave gaps to expose the cream cheese mixture. Bake for 10 to 13 minutes or until golden brown. Serve warm or cooled. Top with raisins and almond slices if desired.

NONI'S SAUSAGE BALLS

Submitted by Ashli Stokes, Interim Chair, Department of Writing, Rhetoric, and Digital Studies and Professor of Communication Studies

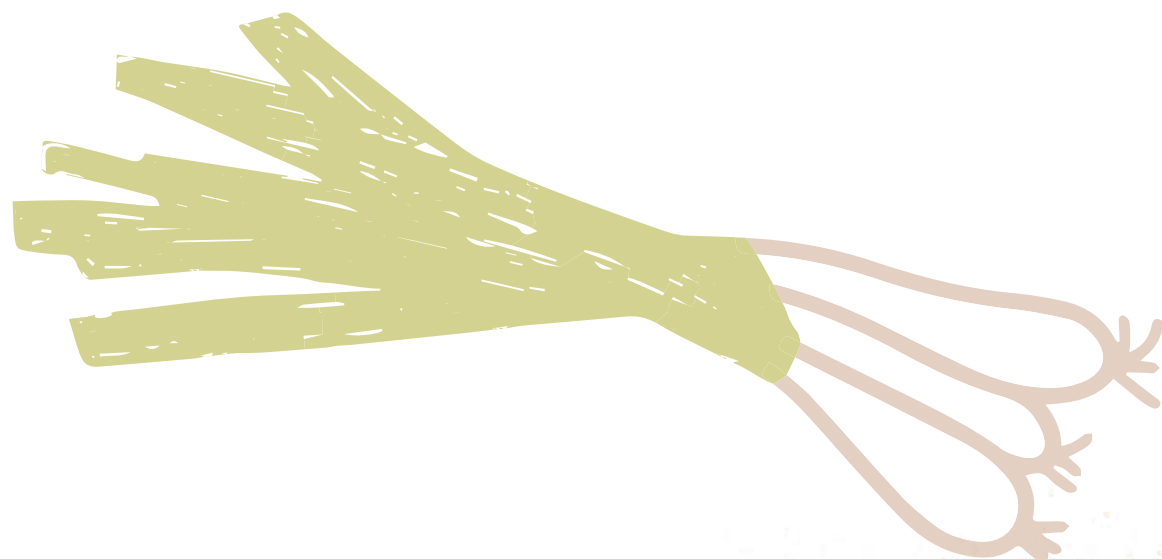
INGREDIENTS

1-lb. ground sausage
2 cups Bisquick
4 cups shredded cheese (combo of sharp cheddar, jack, Colby, or Mexi-Blend)

INSTRUCTIONS

Using your hands, combine the sausage with the cheese. Add the Bisquick. Using your palms, form the sausage mixture into flat patties about 2 inches in diameter. Place in a single layer on a baking sheet and freeze until firm. Remove from the freezer, combine in a Ziplock bag, and return to the freezer.

To bake, place frozen sausage balls on Pam-sprayed baking sheet and bake at 350 degrees for 15 minutes, or until sizzling and lightly brown.



THE SHARED TABLE

MAIN DISHES

ARRABBIATA PASTA

Submitted by: Leah Pasternak, Undergraduate Student

INGREDIENTS

1 lb penne pasta (or spaghetti, rigatoni)
3 Tbsp extra virgin olive oil
3-4 cloves garlic, sliced or minced
1/4 to 1/2 tsp crushed red pepper flakes (adjust to your heat preference)
1 28-ounce can whole peeled tomatoes (crushed by hand or with a spoon)
Salt to taste
Fresh parsley or basil, chopped, for garnish

INSTRUCTIONS

Cook Pasta: Bring a large pot of generously salted water to a boil. Add the pasta and cook according to package directions until al dente.

Meanwhile, in a large skillet or pot, heat the olive oil over medium heat. Add the garlic and crushed red pepper flakes, cooking for about 30-60 seconds until fragrant. Do not let the garlic brown. Add the crushed tomatoes and a pinch of salt to the pan. Bring the sauce to a simmer over low heat and cook for 10-15 minutes, stirring occasionally, until it thickens slightly. Just before draining the pasta, scoop out about 1/2 to 1 cup of the starchy pasta water and set it aside. Drain the pasta and add it directly to the sauce.

Toss the pasta and sauce together over medium heat, adding a little pasta water as needed to help the sauce coat the pasta and loosen it to your desired consistency. Stir in fresh parsley or basil. Taste and adjust for salt or spice. Serve immediately, optionally topped with grated Parmesan or Pecorino cheese.

TOMATO SOUP

Submitted by: Adreonna Bennett, Community Engagement Librarian and Archivist

INGREDIENTS

1/2 peck ripe tomatoes
3 stalks of celery
3 small onions
1 green pepper
4 teaspoons of salt
8 teaspoons of sugar
1/2 cup of butter
7 tablespoons flour

INSTRUCTIONS

Cook the tomatoes, celery, bay leaves, onions and green pepper in a pot of water until tender. Melt butter in a sauce pan and combine with flour, sugar and salt. Add butter mixture to tomato mixture and cook for five minutes, stirring constantly.



THE SHARED TABLE

MAIN DISHES

HERRING UNDER A FUR COAT (СЕЛЁДКА ПОД ШУБОЙ)

Submitted by: Aura Young, Associate Director, The Reynolds Center for Graduate Life and Learning

INGREDIENTS

Herring fillets in oil, 3-4 fillets about 400g (or fillet your own herring)

3 large beets

3 large potatoes

1 1/2 cups mayonnaise (min)

3-4 large carrots peeled

1/2 white onion chopped (use less onion if you prefer)

5+ hard boiled eggs

salt and pepper

Lots of dill to garnish

INSTRUCTIONS

Boil the peeled potatoes and carrots in salted water for about 20 minutes, or until they are soft. Allow to cool, then grate. Wrap beets in foil, roast at 400, allow to cool. Peel, then grate. Hard boil the eggs, cool, peel, and grate on the small side of the box grater. Pat excess oil from the herring with paper towels. Slice fillets into small dice. Finely dice the white onion.

Place springform pan on a serving dish. Create a layer of chopped herring and onion, followed by a layer of grated potato. Using the back of a spoon or a spatula, spread a few tablespoons of mayonnaise across the layer of potatoes. A squeeze bottle helps to make an even layer. (Russians use a lot of mayo!) Add a layer of grated beets, followed by another mayo layer. Add a layer of grated carrot, followed by another mayo layer. Next, add a generous layer of the finally sieved eggs, followed by lots of chopped dill. Keep refrigerated until ready to unmold the entire creation and serve.



THE SHARED TABLE

MAIN DISHES

PANEER BUTTER MASALA WITH NAAN

Submitted by: Shailesh Kumar, Graduate Student

INGREDIENTS

Paneer and Base:

500g paneer (cubed)

3 tbsp butter + 2 tbsp oil

2 medium onions (roughly chopped)

4 medium tomatoes (roughly chopped)

6-8 cashews (for richness)

1 tsp ginger-garlic paste

Spices:

1 tsp red chili powder

½ tsp turmeric powder

1 tsp garam masala

1 tsp Kasuri methi (dried fenugreek leaves)

Salt to taste

Finish:

½ cup heavy cream

Fresh cilantro for garnish

INSTRUCTIONS

Heat oil and 1 tbsp butter in a pan. Sauté onions until softened. Add tomatoes, cashews, and a pinch of salt. Cook until tomatoes break down. Blend this mixture into a smooth puree once slightly cooled. In a clean pan, melt remaining butter. Add ginger-garlic paste and sauté. Add puree, turmeric, chili powder, and salt. Cook until the fat starts separating. Stir in paneer cubes and cook for 3 to 4 minutes on low heat. Add cream, garam masala, and crushed Kasuri methi. Simmer for 2 minutes – do not boil after adding cream. Garnish with cilantro. Naan can be sourced fresh from an Indian store for authenticity.



THE SHARED TABLE

SIDE DISHES

BROCCOLI SALAD

Submitted by: Elizabeth Palian, Director of Financial Applications Support

INGREDIENTS

Bunch broccoli florets
1/4 cup of raisins
4 slices bacon, crumbles
1/4 cup chopped red onions (optional)
1/4 cup chopped candied pecans
3/4 cup mayonnaise
2 tbsp vinegar
1/4 cup sugar

INSTRUCTIONS

Cut and wash broccoli florets. Combine broccoli with raisins and onions, refrigerate.

Whisk mayo, vinegar and sugar and refrigerate. Pour over broccoli, raisins, and onions, refrigerate for 3-10 hours. Add bacon and pecans just before serving.

FRENCH-CANADIAN MEAT STUFFING

Submitted by: Jennifer Howe, Director of Campus and Community Communications

INGREDIENTS

1/2 lb ground pork
1 lb ground beef
1 large onion, finely diced
1/2 cup water
1/2 tsp ground sage
1/4 tsp ground black pepper
Salt to taste
1/2 sleeve of Ritz crackers

INSTRUCTIONS

In a saucepan over medium heat, combine the ground pork, ground beef, onion, water, salt, sage and black pepper. Cook the mixture, stirring occasionally, until it comes to a boil. Reduce the heat and simmer until the meat is fully cooked and water is gone. Crush the Ritz crackers and combine with the meat mixture.

VEGETABLE CASSEROLE

Submitted by Faith Neale, Associate Professor of Risk Management and Insurance

INGREDIENTS

1-32 ounce frozen mixed vegetables
1 small onion, chopped
1/2 green pepper, chopped
1/2 cup of celery, sliced
3/4 to 1 cup mayonnaise - as desired
1 stick of butter or margarine
1-2 cups of Cheez-It crackers crunched up
1-2 cups of shredded cheddar cheese

INSTRUCTIONS

Cook the frozen vegetables until tender and drain. Mix the cooked vegetables with the uncooked chopped vegetables and mayonnaise. Put vegetable mix in a casserole dish and cover with shredded cheese. In a small pan, melt the butter and add the cracker crumbs, mix well. Sprinkle cracker crumb mix over the top of the casserole. Put in the oven and broil until brown.



THE SHARED TABLE

SIDE DISHES

ALOO TIKKI

Submitted by: Purva Rajaram Jagtap, Graduate Student

INGREDIENTS

For the Tikki:

4 medium potatoes (boiled and mashed)
2 tbsp cornflour or bread crumbs (for binding)
1-2 green chilies, finely chopped
1 tsp ginger paste (optional)
1 tsp red chili powder
½ tsp turmeric powder
1 tsp garam masala
1 tsp cumin powder
1 tbsp chopped coriander leaves
Salt to taste
Oil for shallow frying

Optional filling (for stuffed Tikki):

½ cup boiled green peas
½ tsp amchur (dry mango powder)* or lemon juice
½ tsp chat masala
A pinch of salt and chili powder

INSTRUCTIONS

Prepare the filling (optional). Heat 1 tsp oil in a small pan. Add peas and lightly mash them. Add amchur, chat masala, chili powder, and salt. Mix well and let it cool.

In a mixing bowl, combine mashed potatoes, cornflour/bread crumbs, green chilies, spices, and coriander. Mix until smooth and dough-like. If it's too soft, add more breadcrumbs.

Divide the mixture into equal balls. If using filling, flatten a ball, place a spoon of peas mixture inside, and seal it. Gently flatten into round patties.

Heat oil on a tawa (griddle) or nonstick pan. Shallow fry the Tikkis on medium heat until golden brown and crisp on both sides. Drain excess oil on a paper towel.

Serve with green chutney (mint-coriander), tamarind chutney and a sprinkle of chaat masala or use in Aloo Tikki Chaat with yogurt, sev and chutneys.

For extra crispiness, refrigerate the shaped Tikkis for 15 to 20 minutes before frying. Avoid overboiling potatoes; they should be firm to prevent sogginess. Use arrowroot powder instead of cornflour for a gluten-free version.



THE SHARED TABLE

SIDE DISHES

CORNBREAD DRESSING

Submitted by: Jay Skipworth, Director of Student Professional Development, College of Computing and Informatics

INGREDIENTS

Chicken
Cornish hens
Dozen eggs
Cornbread mix
White loaf bread
Ground sage
Minced onion
Minced celery
Margarine/butter
Chicken broth
Baking pan

INSTRUCTIONS

Boil chicken, reserve broth. Cook one large skillet of cornbread. Crumble into a large mixing bowl, add two or three slices of white loaf bread crumbled, add ground sage- 3-4 Tbsp or to taste, add ½ cup of minced onion, ½ cup of minced celery, 3 boiled eggs sliced, add 1 raw egg, add 1 stick of margarine(or butter) to broth. Add broth to mix to a pourable state (may use canned chicken broth). Reserve 2 or 3 cups of broth for gravy. Reserve 2 or 3 cups of unbaked dressing mix for gravy. Bake dressing over separated chicken in a large casserole pan at 350 degrees until brown.

SWEET POTATO SUPREME

Submitted by: Amy Shehee, Senior Director of Principal and Planned Gifts

INGREDIENTS

Sweet Potato Mixture
3 1/2 cup homemade mashed sweet potatoes
3/4 cup sugar
3 large eggs
1/3 cup milk
1/4 cup margarine or butter, melted
1 1/2 tsp vanilla
1/2 tsp salt

Topping
1 C firmly packed brown sugar
1/3 C flour
3 Tbsp margarine or butter, softened
1/2 C ground pecans

INSTRUCTIONS

Preheat the oven to 350 degrees. Place sweet potato mixture in a prepared (with Pam or butter) deep dish pie plate, spoonbread baker, or square or rectangular baker that's about the same volume as a deep dish pie plate. Sprinkle topping evenly over sweet potato mixture. Bake for 45 minutes. Check topping after about 35 minutes. If adequately browned, loosely cover with aluminum foil. Remove from the oven. Allow to cool at room temperature for 10-15 minutes. Refrigerate leftovers (can be eaten reheated or chilled).

Make Ahead Instructions: May prepare sweet potato mixture and topping and store in the refrigerator separately for up to three days.



THE SHARED TABLE

SIDE DISHES

SWEET POTATO PRETZEL CASSEROLE

Submitted by: Nicholas Hunt '17, Leadership Gift Officer

INGREDIENTS

1 large can of sweet potatoes
5 oz. can of evaporated skim milk
1 stick of margarine, melted
½ cup sugar
1 tsp vanilla
2 cups of Snyder's of Hanover Sourdough Hard Pretzels, chopped
1 cup whole fresh or frozen cranberries
1 cup chopped pecans
1 cup of brown sugar
1 stick of margarine, melted

INSTRUCTIONS

Mash sweet potatoes and combine with the next four ingredients. Press into an 8 x 8 inch baking dish. Combine remaining ingredients and spread over sweet potato mixture. Bake at 350 degrees for 35 minutes.

SOUTHERN CORNBREAD OYSTER DRESSING

Submitted by: Michelle Embry, Facilities Planner

INGREDIENTS

¼ cup butter
1 red onion, chopped
4 green onions, chopped
2 stalks celery, chopped
3 cups crumbled cornbread
3 cups soft bread cubes
½ cup chopped parsley
2 eggs, beaten
1 pint shucked oysters, drained, liquid reserved
salt and pepper to taste

INSTRUCTIONS

Preheat the oven to 350 degrees F (175 degrees C). Butter one 4 quart casserole dish. Chop the oysters. Saute red onion, green onion, celery and oysters in 2 tablespoons of the butter until soft. In a large bowl, combine cooked onion and oyster mixture with cornbread, bread cubes, parsley, eggs and ½ cup reserved oyster liquid. Gently toss to mix, add salt and pepper to taste. Place dressing in a casserole dish and dot with remaining butter. Bake uncovered for 45 minutes or until the top is golden brown.



THE SHARED TABLE

SIDE DISHES

HAIPAI ESHI TODOU SHALA (SHANGHAI-STYLE RUSSIAN POTATO SALAD)

Submitted by: Yongling Gorke, Assistant Director for Global Education and Engagement

INGREDIENTS

For the Salad

1.5 lbs (about 4 to 5 medium) potatoes (Yukon

Gold or similar), boiled and peeled

3 large carrots, boiled and peeled

4 large eggs 4 large, hard-boiled and peeled

deli ham or “Hongchang” sausage

1 cup, diced or smoked sausage/bologna (Note: this recipe can be made vegetarian by removing the deli ham, or made Kosher/Halal by changing the deli ham to diced Kosher/Halal beef sausage)

3 large dill pickles (sour, not sweet), diced
naturally brined pickles work best

1 cup of frozen peas, thawed

For the Dressing

1 cup high-quality mayonnaise

2 tablespoons olive oil

Lemon juice - 1/2 lemon’s worth, or to taste

1 tablespoon pickle liquid (optional) for extra tang

Kosher salt and freshly ground black pepper to taste

2 tablespoons fresh dill (optional), chopped

INSTRUCTIONS

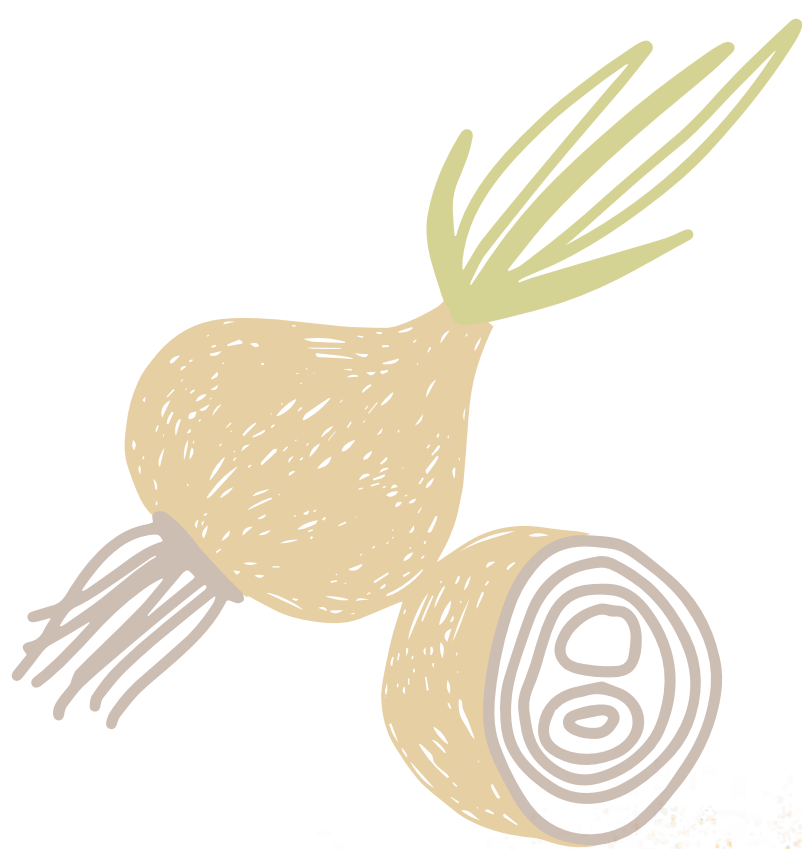
Wash and boil the potatoes and carrots until fork-tender but not mushy (carrots will cook faster, about 15-20 minutes, potatoes a bit longer). Cool them completely. Hard-boil the eggs and cool.

Dice the cooled potatoes, carrots, eggs and sausage/ham into a medium-small, uniform size. Dice the pickles slightly smaller. Place all diced ingredients, along with the thawed peas, into a large mixing bowl.

In a separate small bowl, whisk together the mayonnaise, olive oil, lemon juice, optional pickle liquid, salt, pepper, and optional fresh dill until fully combined and smooth. Taste and adjust seasoning as needed.

Pour the dressing over the diced ingredients. Gently fold everything together until all ingredients are fully coated.

Cover and chill the salad in the refrigerator for at least one hour before serving. This allows the flavors to meld.



THE SHARED TABLE

SIDE DISHES

WASSUM FRUIT SALAD DRESSING

Submitted by: Keith Wassum, Associate Vice Chancellor for Business Services Emeritus

INGREDIENTS

1 cup Pineapple Juice

$\frac{3}{4}$ cup Sugar

1 TBSP Butter

2 TBSP Corn Starch

1 separate yoke/white egg

1 TBSP lemon flavoring

1 TBSP vanilla

Water can be substituted for the pineapple juice

INSTRUCTIONS

Bring juice and sugar to boil so sugar is mostly dissolved. Let cool some. Add cornstarch, reheat to boil, and stir until thick. (Reserve a portion of the pineapple juice and mix the cornstarch in it well, and then add to the cooled mixture, and reheat to boil, and thickness). Add butter and egg yolk, beat until well mixed. Turn off heat. Beat egg white stiff in a mixing bowl. Pour hot mixture over egg white, add flavoring, and mix. Cool.

This dressing can be used with all kinds of ingredients: apples (various kinds), walnuts, pecans, raisins, dried cranberries, dried cherries, bananas, pears, pineapple, etc. Add cooled mixture to fruit to suit taste and let sit in the refrigerator so juices mix. Before serving mix to get juices from bottom of container to cover. Juices will collect and you can add more fruit to stretch for another sitting. You can make dressing ahead of time, refrigerate, and then use later. Since it contains lemon it helps to keep the fruit from browning, but it is best if fruit is added within a few hours.



THE SHARED TABLE

SIDE DISHES

FABULOUS FALL FLAVORS SALAD

Submitted by: Susan McCarter, Professor of Social Work and Bonnie E. Cone Professor in Civic Engagement

INGREDIENTS

For the salad

3 cups spring mix or salad greens of your choice

1 green apple, chopped

1 cups roasted sweet potato, recipe below

1/3 cups pickled red onion, drained, recipe below

1/2 cups spiced pumpkin seeds/pepitas, recipe below

For the roasted sweet potatoes

1 large sweet potato

Olive oil, for drizzling

Salt, freshly ground black pepper, and cinnamon

Spiced Pepitas

1 tsp olive oil

½ cup raw pumpkin seeds/pepitas, hulled

1 tsp ground chipotle chile pepper

1 Tbs fresh rosemary, finely minced

1 tsp maple syrup

½ tsp salt

Pickled Red Onions

1 small to medium red onion

1 cup white vinegar

1 cup water

3 Tbs light brown sugar

1 Tbs sea salt

Optional: 1 tsp freshly ground, mixed peppercorns, 1 tsp fennel seeds

Pumpkin Maple Dressing

1 medium garlic clove, minced

2 Tbs fresh thyme leaves

2 Tbs water

3 Tbs pumpkin puree

½ cup apple cider vinegar

2 Tbs maple syrup

1 tsp Dijon mustard (vegan or regular)

1/3 cup olive oil

½ tsp sea salt

¼ tsp fresh black pepper

INSTRUCTIONS

Toss the greens, apple, sweet potato, and picked red onions with as much dressing as you'd like. Top with the pepitas.

Combine all dressing ingredients in a glass jar with a tight-fitting lid. Shake to combine. Refrigerate (up to a week). Shake well before using.

Sweet potatoes: Preheat the oven to 425°F and line a baking sheet with parchment paper or aluminum foil. Bake for 30-45 minutes until a knife slides easily into the potato – but you don't want it to be mushy. Let cool and then peel the skin off the potato and chop it. Toss it with a splash of olive oil and a ½ t of salt, pepper, and cinnamon.

Spiced Pepitas: Preheat oven to 350°F. Fit a sheet of parchment paper to a rimmed baking sheet. Pour olive oil onto parchment and spread around. Combine pumpkin seeds, pepper, rosemary, and syrup in small bowl. Add salt and stir once. Spread onto prepared baking sheet. Bake for 10 minutes and then stir. Bake 5-10 more minutes until they begin to smell delicious and turn golden brown. Slide the paper off the baking sheet to allow the seeds to cool. Taste and add a touch more salt if needed.

Pickled Red Onions: Heat the vinegar, water, sugar, and salt in a small or medium pan over medium heat. Stir about a minute or until the sugar and salt dissolve. Let cool while you slice the onion. Slice the onions thinly and uniformly (use a mandoline (be careful!) or food processor with slicing blade if you have either – if not, knife works just fine!) Place the onion slices in a 12-16 ounce glass jar. Top the onions with the freshly ground peppers and fennel seeds if using. Add the top and shake to distribute. Pour the vinegar mixture over the onions and let cool to room temperature. Once at room temperature, you can refrigerate. Your onions are ready once they're pink and tender (an hour for really thin ones or overnight for thicker ones) and they keep refrigerated for about two weeks.



THE SHARED TABLE

SIDE DISHES

CRANBERRY SAUCE (THE RIDGED, CANNED, PERFECTLY CYLINDRICAL KIND)

Submitted by: Jen Ames Stuart, Chief Marketing and Communications Officer

INGREDIENTS

1 (14-oz) can of Ocean Spray Jellied Cranberry Sauce (It must have visible can ridges. If it's smooth, return immediately – you've been wronged).

Optional garnish: A sprig of parsley, if you want to pretend you worked harder than you did.

INSTRUCTIONS

Chill the can. Place in the refrigerator for at least 2 hours. This step is non-negotiable; we're looking for peak wobble integrity.

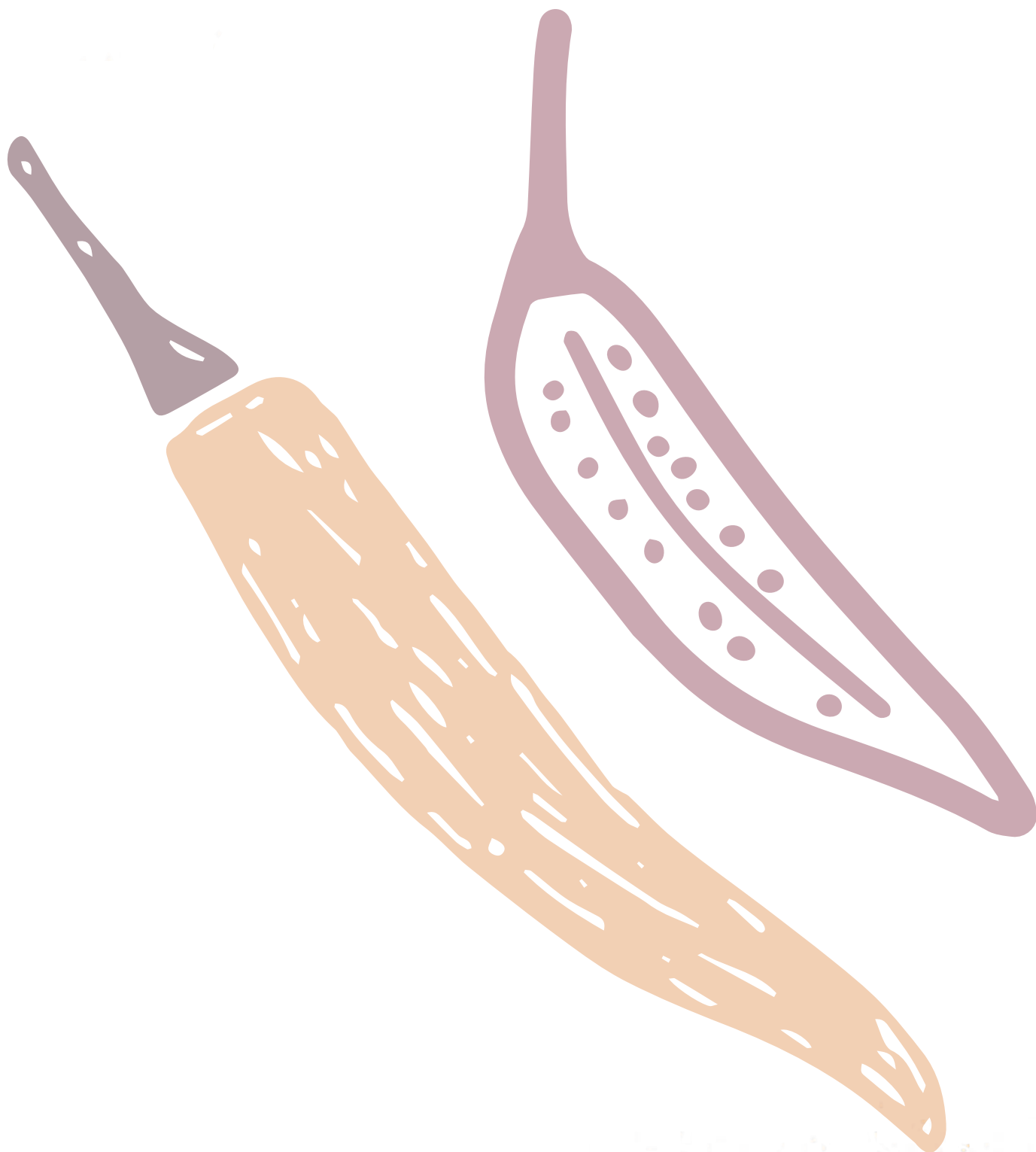
Open the can. Using a can opener, remove the lid. Invert the can over a plate. Pause for dramatic effect. Release the cylinder. Hold the can vertically and give it one authoritative shake, or run a butter knife around the inside edge. Listen for the iconic schlup – the sound of holiday magic.

Slice with precision. Using the ridges as your guide (they exist for a reason), slice into even rounds about ½ inch thick. Congratulations: you've just achieved perfect portioning with zero culinary training.

Plating. Fan slices artfully on your serving dish. Resist the urge to apologize for your choices. Stand tall.

Serve proudly. Bask in the quiet gratitude of every guest who actually prefers this to the homemade stuff but will continue lying about it to avoid judgment.

Pro Tip: For extra flair, call it "Heritage Cranberry Terrine." People will assume it's French and nod approvingly.



THE SHARED TABLE

DESSERTS

AUNT BRENDA'S BLACK WALNUT POUNDCAKE

Submitted by Ashli Stokes, Interim Chair, Department of Writing, Rhetoric, and Digital Studies
and Professor of Communication Studies

INGREDIENTS

2 sticks butter, room temperature
1/2 cup shortening
5 eggs, room temperature
1/2 teaspoon salt
1/2 teaspoon baking powder
3 cups sugar
3 cups plain flour
1 teaspoon vanilla
1 cup milk
1 cup black walnuts*

INSTRUCTIONS

Sift flour, salt, and baking powder. Cream together shortening and butter. Add sugar gradually until mixed well. Add eggs, one at a time, and mix after each. Add alternately flour and milk. Before adding all the flour, reserve one tablespoon to coat walnuts with reserved flour so they won't settle to the bottom. Add vanilla and stir in nuts. Don't over-mix batter. Pour into a greased and floured tube pan. Bake at 325 degrees for 90 minutes. Cool in pan for 10 minutes, and turn out on the rack to finish cooling.

POP POP'S FAVORITE HOLIDAY CARROT CAKE

Submitted by: Christy Eaton, Administrative Support Associate, Office of School and Community Partnerships

INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking soda's
2 teaspoons ground cinnamon
1/4 teaspoon salt
1 1/2 cups white sugar
3 large eggs
3/4 cup buttermilk
3/4 cup vegetable oil
2 teaspoons vanilla extract
2 cups shredded carrots
1 (8 ounce) can crushed pineapple with juice
1 cup flaked coconut
1 cup chopped walnuts*
1 cup raisins

INSTRUCTIONS

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8x12-inch pan. Sift flour, baking soda, cinnamon, and salt together in a medium bowl; set aside. Mix sugar, eggs, buttermilk, oil, and vanilla together in a large bowl; gradually add flour mixture until just combined. Combine shredded carrots, pineapple, coconut, walnuts, and raisins in a separate bowl; stir into cake batter using a large wooden spoon until combined. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 1 hour. Allow the cake to cool for at least 20 minutes before serving.



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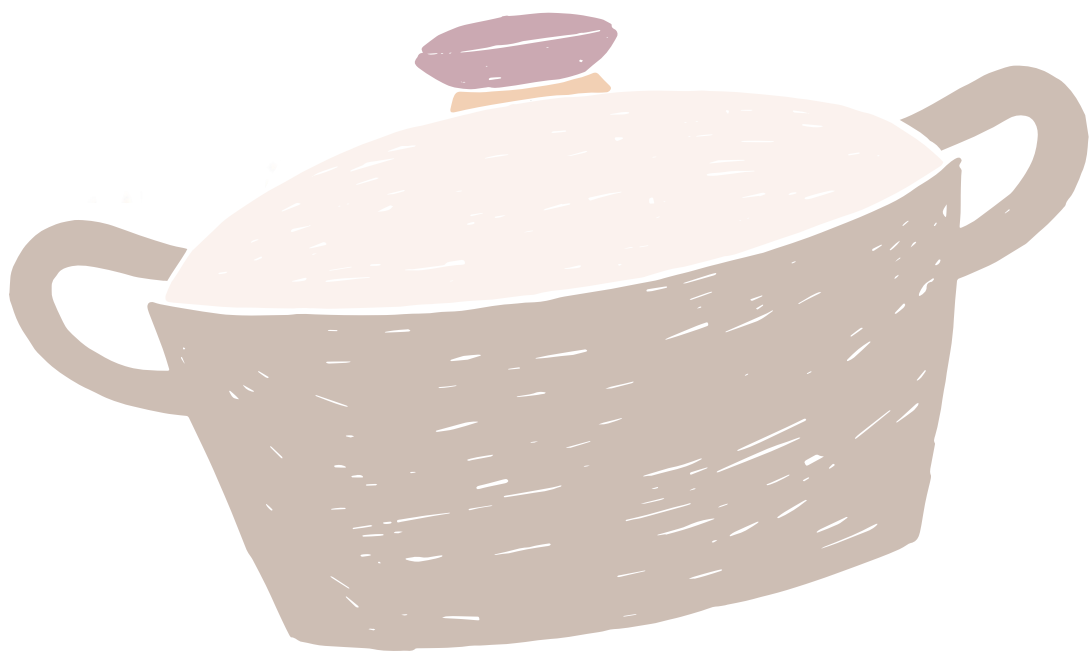
DESSERTS

THE BEST BANANA PUDDING

Submitted by: Michelle Guobaida, Senior Director of Student Engagement and Director of Fraternity and Sorority Life

INGREDIENTS

1 package of French vanilla Instant pudding
1 1/2 cup of cold milk
1 can of sweetened condensed milk
2 cups of heavy cream
4 ripe bananas
3-4 packages of Pepperidge Farm Chessman Cookies



INSTRUCTIONS

In a large bowl mix/whisk together the French Vanilla instant pudding with the cold milk. Once all the pudding mix is dissolved, mix in the can of sweetened condensed milk. Set aside.

In another bowl, use a hand mixer to whip the heavy cream into whipped cream (don't over whip, just until you can turn the bowl over and the whip cream is stiff!) Fold in whip cream into pudding mixture a little at a time. Fold gently until all the whip cream is blended with mixture and there are no lumps. It should be well integrated. Cut up all 4 bananas. In a dish (or whatever vessel you are using) layer the cookies on bottom, followed by pudding/whip cream mixture, then bananas. Your last top layer should be pudding (no exposed bananas!) and top with whatever cookies are left. The cookies can be crushed on top or left whole in a design. Place in the refrigerator for at least 3 hours, but overnight is best! Serve cold and enjoy!

(Substitute strawberries for the bananas if needed for food allergies)

PECAN PIE MUFFINS

Submitted by: Faith Neale, Associate Professor of Risk Management and Insurance

INGREDIENTS

1 cup of brown sugar
1/2 cup of all purpose flour
2 eggs
2/3 cup melted butter (salted)
1 cup chopped pecans

INSTRUCTIONS

Mix together and put in a mini muffin pan. Bake at 350 degrees for 15 minutes or until done. Don't overbake. It makes 24 mini muffins.

THE SHARED TABLE

DESSERTS

PEANUT BUTTER PIE

Submitted by: Michael Honeycutt, Building Automation Engineer, Facilities Management

INGREDIENTS

For the crust

1 prepared (8-inch) graham cracker crust

For the filling

3 Tbsp. butter, room temperature

1 1/2 cups smooth peanut butter

1/4 cup plus 3 Tbsp. sugar, divided use

3/4 cup Whole Milk or Part Skim Ricotta Cheese

1 cup heavy (whipping) cream

1/2 tsp. vanilla extract

INSTRUCTIONS

With an electric mixer, mix butter, peanut butter and 1/4 cup plus 2 tablespoons sugar for 2 minutes at medium speed until smooth. Add ricotta and mix for 1 minute on medium. In a separate bowl, whip cream with the remaining 1 tablespoon sugar and vanilla until it holds a soft peak. Gently fold the whipped cream into peanut butter mixture making sure to incorporate all of the cream. Spoon filling into prepared shell and refrigerate for 1-2 hours.

RUSSIAN TEA CAKES

Submitted by: Alyssa Lundberg, Undergraduate Student

INGREDIENTS

1 cup unsalted butter, softened

1 teaspoon vanilla extract

2 cups all-purpose flour

6 tablespoons powdered sugar

1 cup finely chopped walnuts*

1/3 cup powdered sugar, or more as needed

INSTRUCTIONS

Preheat the oven to 350 degrees F (175 degrees C). Cream butter and vanilla together in a medium bowl with an electric mixer until smooth, 2 to 3 minutes. Whisk flour and 6 tablespoons powdered sugar together in a separate bowl. Add to the butter mixture and stir until just blended. Add walnuts and mix until incorporated; mixture may be crumbly.

Take small scoops of dough and roll between your hands into 1-inch balls. Place balls 2 inches apart on ungreased cookie sheets. Bake in the preheated oven until the edges are just turning golden, about 12 minutes. Remove from the oven and transfer to a wire rack to cool for 15 minutes. Place remaining 1/3 cup powdered sugar in a small bowl. Roll cooled cookies in the powdered sugar once or twice. Enjoy!



THE SHARED TABLE

DESSERTS

VINEGAR PIE

Submitted by: Michelle Embry, Facilities Planner

INGREDIENTS

1/3 cup butter – room temperature
1 cup sugar
2 eggs
1 big spoon of flour
2 Tbs vinegar
2 1/2 Tbs cold water
1 pinch of baking soda

INSTRUCTIONS

Cream butter and sugar together. Cream eggs until slightly stiff. Add to deep dish crust. Add pinch of baking soda right before it goes in. Bake at 350 degrees until brown, shake to make sure the middle is done.

PUMPKIN SQUARES

Submitted by: Joe Wholey '24, Emergency Operations Assistant

INGREDIENTS

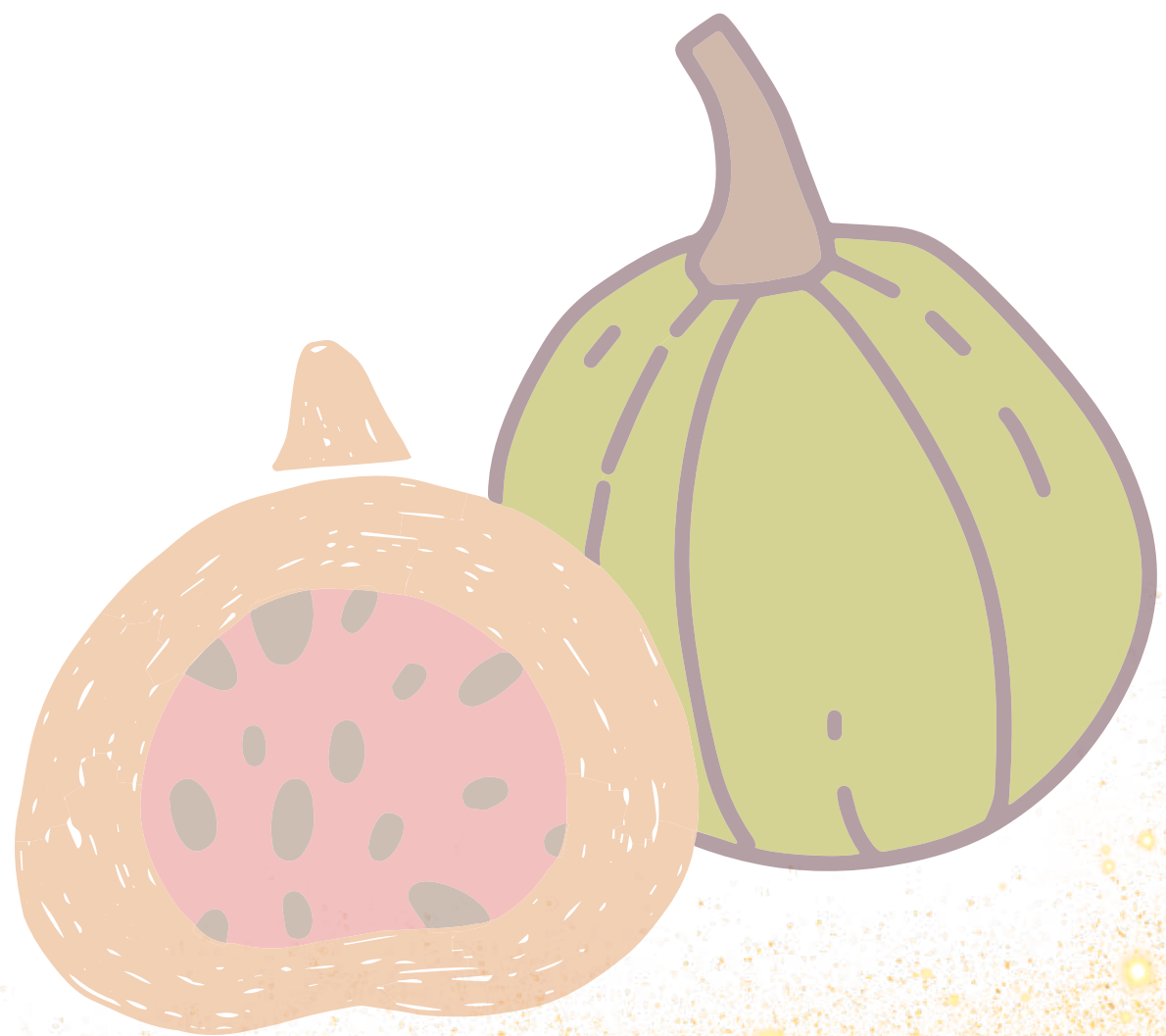
1 cup of oil
1 cup of sugar
½ tsp salt
2 tsp baking powder
2 cups of flour
2 cups of pumpkin
4 eggs
1 tsp baking soda
2 tsp cinnamon

Frosting

4 oz cream cheese, softened
1 tablespoon vanilla
¾ stick margarine
1 ¾ cup confectioners sugar

INSTRUCTIONS

Mix all ingredients together and bake at 350 degrees for 20 to 25 minutes. Cool and frost.



THE SHARED TABLE

DESSERTS

CINNAMON ROLL APPLE PIE

Submitted by: Nia Patel, Undergraduate Student

INGREDIENTS

For the crust

2 tubes of refrigerated cinnamon rolls (such as Pillsbury Grands! with Cream Cheese Icing)
3 Tbsp all-purpose flour (plus more for dusting)

For the apple filling

6-8 small to medium apples (about 4 pounds),
peeled, cored, and thinly sliced

$\frac{1}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup granulated sugar

2 tsp ground cinnamon

$\frac{1}{4}$ tsp freshly grated nutmeg

1 tsp apple pie spice or pumpkin pie spice
(optional for extra flavor)

Juice of $\frac{1}{2}$ lemon

2 Tbsp salted butter, cut into small pieces

For the topping

2 tbsp 2% milk (or heavy cream for richness)

2 tbsp coarse sugar (optional for crunch)

Reserved cream cheese icing from cinnamon
rolls

INSTRUCTIONS

Preheat the oven to 375°F. Lightly flour your surface. Open one tube of cinnamon rolls and flatten each roll with a rolling pin until about $\frac{1}{4}$ " thick. Press the flattened rolls into a 9-inch pie pan, covering the bottom and sides. Slightly overlap and pinch edges together to seal.

Bake the crust for 8-10 minutes, just until slightly set but not browned. Remove and cool while you prepare the filling. In a large saucepan, combine sliced apples, flour, sugar, cinnamon, nutmeg, lemon juice, and butter. Cook over medium-low heat for 10-12 minutes, stirring occasionally, until the apples start to soften and release their juices. Remove from heat and let cool slightly. Pour the warm apple mixture into the partially baked cinnamon roll crust. Press gently to even out the filling. Flatten the remaining cinnamon rolls and arrange them over the top of the apples, slightly overlapping. Brush the top layer with milk and sprinkle with coarse sugar.

Bake at 375°F for 30-35 minutes, or until the top is golden brown and the filling is bubbling.

Drizzle the included cream cheese icing over the warm pie for a glossy, sweet finish.



THE SHARED TABLE

DESSERTS

SWEET POTATO PIE RECIPE

Submitted by: Zakayla Sims, Undergraduate Student

INGREDIENTS

Pie filling:

4 ounces butter, softened

2 cups cooked and mashed sweet potatoes

2 cups granulated sugar

1 small can (5 ounces, about 1/2 cup plus 2 tbsp)
evaporated milk

1 tsp vanilla

3 eggs, beaten

1 1/2 tsp cinnamon

Pie crust:

1.5 cup all purpose flour

1/2 cup butter cold or frozen, grated is best

1/4 tsp salt

5 tbsp water cold

INSTRUCTIONS

Pie filling

Mix butter, potatoes, sugar and evaporated milk until well blended. Add vanilla, eggs, and cinnamon; mix well. Pour into the two prepared pie shells. Bake in a 350° oven for about 1 hour, until set.

Crust

Whisk the salt and flour together. Then add shredded frozen or very cold butter into the mix and use a pastry cutter or fork to incorporate into the dry mixture. Add water 1 tbsp at a time and incorporate until a dough forms. Do not add too much so the dough is sticky. On a very lightly floured cutting board roll dough into a ball. Cover and seal the outside with a piece of plastic wrap and refrigerate for 2 hours. Remove and roll dough into a round crust to lay into your pie pan. Preheat the oven to 425 and bake for 11-14 minutes or until very lightly browned if you want a baked crust for a cream filling. Or fill with pie filling or quiche filling when raw and bake according to your recipes directions.



THE SHARED TABLE

DESSERTS

FLAN

Submitted by: Cathy Moore, Director of Research Compliance and Safety

INGREDIENTS

1 cup granulated sugar (caramel sauce)

1 can evaporated milk

1 can condensed milk

4 eggs

1 teaspoon of vanilla

Equipment

Glass flan pan (8in)

Water bath - sheet pan filled with water ~1/2
depth of glass flan pan

Heavy bottom saucepan

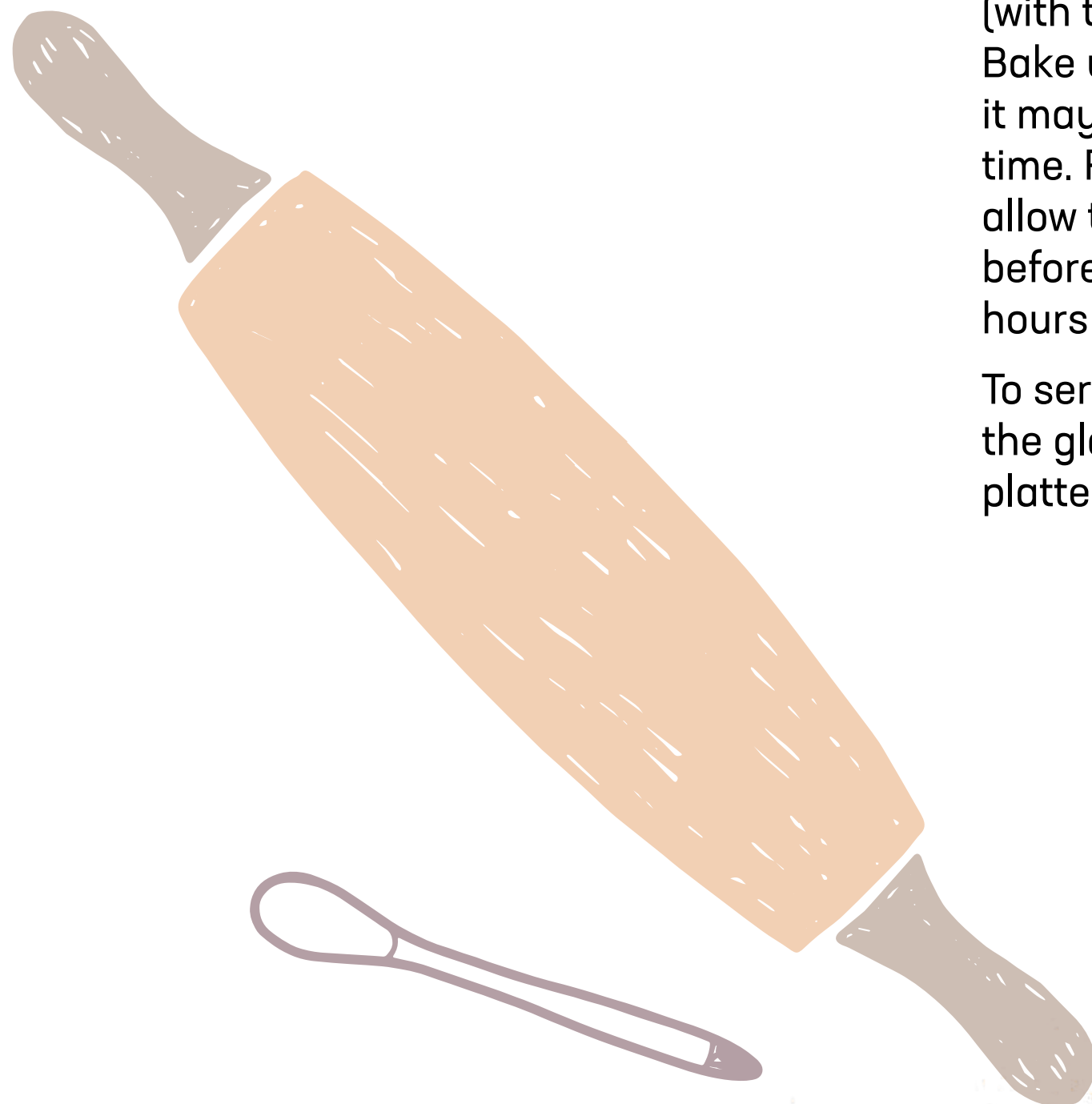
Serving platter

INSTRUCTIONS

Caramelo sauce: Melt the sugar in a heavy-bottomed saucepan over medium-low heat. Stir regularly until the sugar melts and turns an amber caramel color - act fast once it starts to turn and have the glass molded pan ready. Immediately pour the hot caramel into the glass pan to coat the entire bottom and lower sides. Set aside to harden.

Custard: Blend together 1 can condensed milk, 1 can evaporated milk, 4 large eggs, and 1 teaspoon vanilla extract. Pour the custard batter on top of the hardened caramelized layer in the glass pan. Place the filled flan pan into the water bath (gently). Carefully transfer the water pan (with the flan inside) to oven preheated at 350 F. Bake until the custard is set, typically 1 hour but it may take some practice to optimize the best time. Remove the flan from the water bath and allow to cool completely at room temperature before chilling in the refrigerator for at least 4 hours (better overnight).

To serve: Run a knife around the circumference of the glass pan and flip the flan onto the serving platter. Enjoy!



*There's a special feeling that comes from
sitting down together to share a meal.*

*A dinner table becomes a common ground
where we can connect with family,
old friends and those we've yet to know.*

*We pass dishes. We trade recipes. We laugh
and reminisce. And on that common ground,
we share pieces of who we are and what
makes our journey in this world unique.*

*A shared table unites us like few things
in this world can. It gives us a reason
to slow down. To try something new.*

To connect across any divide.

*It's a reminder that, at its best,
life is meant to be shared.*



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