

The ISC Global Pandemic HOLIDAY Cookbook

2020



Photo by [Sean Hsu](#) on [Unsplash](#)



Photos courtesy of Cathy Almond, Brian Conry, and Michael McNally

It's been a rough year...

From Australian bushfires to wildfires in the American West, from worldwide Black Lives Matter protests to a massive explosion in Beirut, from “murder hornets” to the passing of US Supreme Court Justice Ruth Bader Ginsburg, not to mention deeply divisive elections in the US and elsewhere and threats of global recession — oh, and did we forget to mention a global coronavirus pandemic that has infected more than 67 million people and counting? People everywhere have been hit hard in 2020. And many of us have turned to the kitchen for some comfort.

Internet Systems Consortium, Inc. (ISC) is a US nonprofit 501(c)(3) corporation dedicated to developing software and offering services in support of the Internet infrastructure. We believe in open source for an open Internet.

Maintaining human connections — primarily via the Internet, since it's unsafe for many of us to be together IRL — is more important than ever in these difficult and disturbing times. Our BIND 9, ISC DHCP, and Kea DHCP software helps keep the Internet running smoothly, to enable that essential connectivity.

ISC's staff members now live in 12 different countries around the world: the US, the UK, Brazil, France, the Netherlands, Austria, Denmark, Poland, Romania, Czechia, Ukraine, and Australia. We all work remotely and normally only see each other in person a few times a year, but we stay connected to each other via the technological tools at our disposal: primarily email, group chats, and videoconferencing. We come from many different backgrounds and cultures, and we love learning more about each other.

Earlier this year, we put together our first [Global Pandemic Cookbook](#) to showcase some of the favorite dishes of our international staff. We hoped that we would only be stuck at home for a short time, cooking and baking for nourishment and distraction, but the crisis has lasted much longer than anyone hoped.

Several of our team members have been infected by covid-19 this year, and we all know others who have been hit with the virus. Fortunately, our colleagues are on their way to what we hope is a full recovery, but it hasn't been easy.

We thought that instead of making a standard holiday card this year, it would be a nice morale booster — both for ourselves and for our users, customers, and friends — to publish an ISC Global Pandemic **Holiday** Cookbook. Everyone was asked to submit a recipe that in some way represented their family traditions, culture, or heritage, in whatever way they chose to interpret that request. Some shared stories of treasured intergenerational foods, while others just chose yummy things that keep them warm in the winter.

As with our first cookbook, we hope that by reading and making some of our recipes, you will learn a little more about ISC and its people, and maybe feel a bit more of a connection with us. Just as the Internet is a global network, we are all part of the global community — and it's more important than ever to maintain both our Internet and our interpersonal connectivity.

We wish everyone the best for a safe and healthy year in 2021 and we hope to see some of you in person soon. (Keep washing your hands!)

The Staff of ISC, December 2020

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Some Notes on This Cookbook

As with our first ISC Global Pandemic Cookbook, this holiday cookbook is intended to be a morale booster in these difficult times. The recipes represent the cuisines, traditions, cultures, and countries of ISC's multinational staff members, and require varying levels of difficulty to prepare. Some of these recipes are traditional "winter holiday" foods, while others interpret the holiday theme more loosely. We mean no offense to anyone and apologize in advance for any errors or omissions.

These recipes come from all over the world and are all foods that we and/or our families enjoy. Most of us (with [one exception](#)) are not professional photographers, so our photos are just as "homemade" as our recipes. In some cases we have used "open source" photos, which seems fitting given our company's mission.

Measurement notes

Our co-workers are worldwide, and measurement standards vary from place to place. Some countries use metric measurements, some use imperial, and some use a combination of both. For each recipe, the original recipe amounts from the contributor are included; there are many online resources for measurement conversion. We apologize for any confusion.

Some abbreviations used in the cookbook

tsp: teaspoon

ml: milliliter

tbsp: tablespoon

l: liter

in: inch

cm: centimeter

oz: ounce

g: gram

lb: pound

kg: kilogram

F: Fahrenheit

C: Celsius

Main Courses

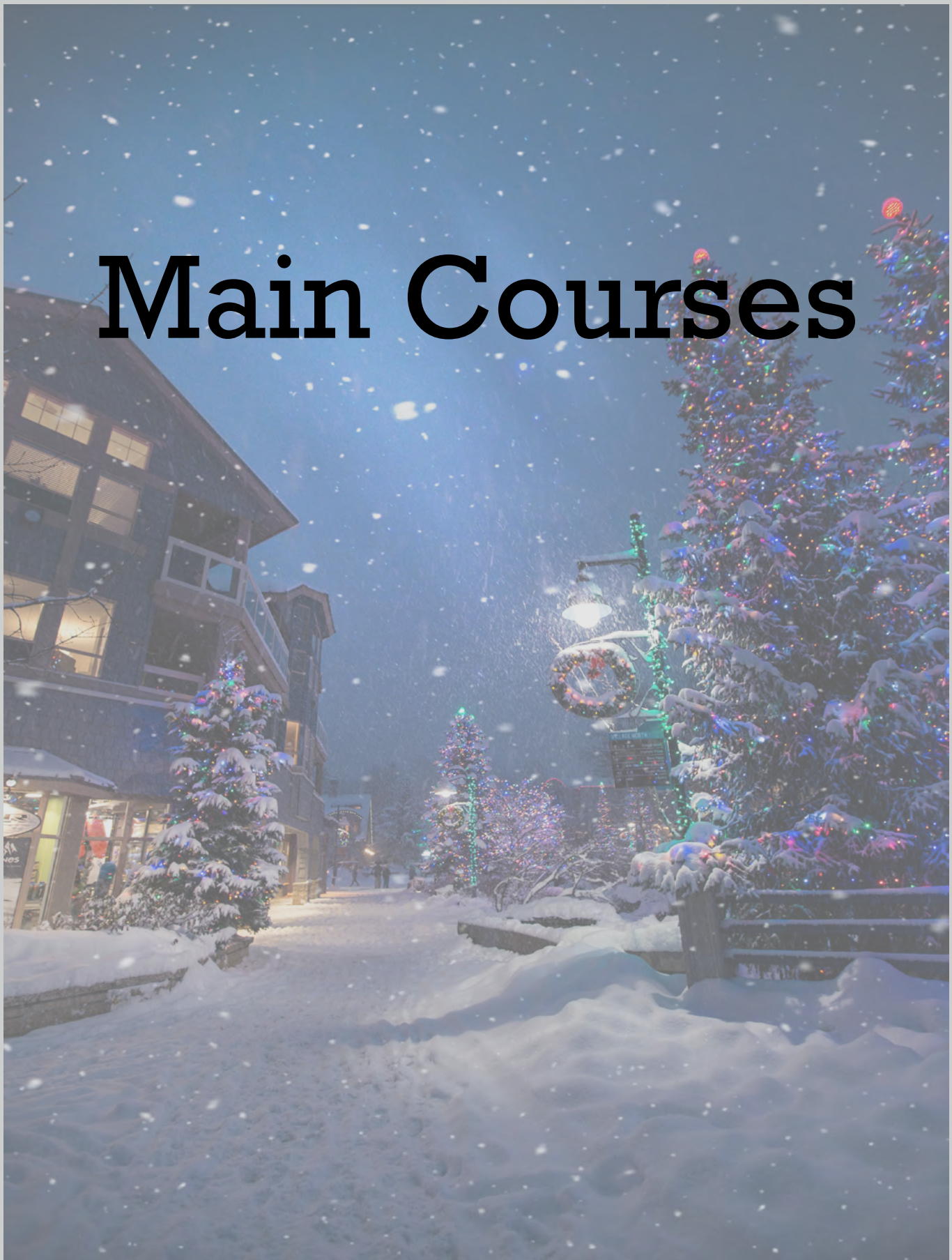


Photo by Roberto Nickson on Unsplash

Beef Casserole With Dumplings

Ray Bellis, Oxford, England

Ray has been working for ISC for many years and currently serves as our Director of DNS Operations. That means he's in charge of the team that makes sure our internal DNS always works, as well as keeps all our F-Root sites fully operational.

Ray's beef casserole is "seasonally appropriate" — thick, hearty, and filling. And his kids love it.

Ingredients

For the casserole:

- 1 medium onion, finely chopped
- 750g potato, diced (1cm cubes)
- 250g carrot, diced (ditto)
- 100g garden peas (optional)
- 100g chopped celery (optional)
- Dried herbs, as desired
- 750g diced stewing beef
- 800ml thick beef gravy (instant gravy powder is fine)

For the dumplings:

- 80g shredded suet
- 160g self-raising flour
- 8 tbs cold water
- 1 tsp garlic (optional)
- 1 tsp herbs (optional)

Prepare the vegetables and sauté them for 10 minutes in a deep pan with a little oil. Thoroughly mix in herbs to taste (I use a generous helping of dried sage and basil).

When sautéed, put the vegetables into a casserole dish; then use the same sauté pan to brown the beef. I usually throw in a little flour once it has browned and coat the meat with it. In theory this will

help thicken the resulting casserole, but this is just habit, and I haven't dared try doing it without!

Mix the browned meat in with the vegetables, cover with the gravy, and place the casserole dish (with the lid on) in a 160C oven for three hours.

40 minutes before serving, start preparing the dumplings by mixing all the ingredients thoroughly with a fork until it forms a doughy ball, then dividing that into 8-10 small dumplings.

Half an hour before serving, place the dumplings on top of the casserole for 20 minutes, ensuring that the lid stays in place. (The retention of the steam is important to help the dumplings rise.) Then remove the lid and cook at 200C for the remaining 10 minutes.

Serve and enjoy!



Photo courtesy of Ray Bellis

American “Mu Shu”

Jeff Osborn, New Hampshire, United States

Jeff is ISC’s President and fall foliage expert. Normally, his schedule is jam-packed with meetings around the world, but this year he has been enjoying taking photos in his garden and exploring on his bike.

You can add any chopped fried meat to this recipe, but pork, shrimp, and sausage are his family’s favorites. “It’s cheap, quick, flexible, and the kids like it — that makes it perfect.”

Ingredients

1/2 head of green cabbage, chopped or shredded

1 bunch celery, sliced

Oil to stir fry

2 tbsp onion powder (or a chopped onion)

2 tbsp garlic powder (or a few crushed cloves)

2 tbsp ground ginger (or a minced chunk of ginger)

1/2 tsp white pepper (or anything spicy on hand)

2 tbsp vinegar (preferably rice wine)

2 tbsp sesame oil

2 tbsp soy sauce

Diced meat (optional)

Heat the oil in a very large frying pan (the bigger the better) on medium heat.



Is it Jeff or
St. Nicolas?
No one will
ever know.

Add celery and any of the fresh substitutes, like onion, garlic or ginger, and stir to brown, about 3-5 minutes.

Add cabbage and the powders and liquids, and stir to mix. (We flip the mixture in a pan to invert it a few times, but this is not recommended for the meek. Video on request.)



Add meat (if desired) and continue to stir on medium heat until well-mixed. Set burner on low and cover. Stir occasionally if you think of it, and serve when you like the texture; for us, it takes about 10 minutes.

This is a meal that makes a lot quickly if people show up unexpectedly, and you can add all kinds of things that strike your fancy. We’ve added mushrooms, green chiles, black olives, pineapple chunks, roasted red peppers, eggplant, zucchini, and just about anything else you can think of.



Photos courtesy of Jeff Osborn

Steak for Grownups

Rob Carolina, London, England

Rob is originally American, but he has lived in England for many years. He joined ISC in mid-2020 as our General Counsel.

The legal profession is a serious business, and so is Rob's recipe.

Ingredients

1 very good quality 250g-300g sirloin steak from a real butcher — the kind who works in a specialist butcher shop and wears a white apron with blood on it

Himalayan rock salt (you can substitute crushed rock salt or fleur de sel; iodized table salt is for children)

Coconut oil (you can also substitute tallow or avocado oil; forget olive oil because it has a smoke point that's too low for this operation. Any other cooking oil should be avoided)

Take that steak home and turn off your phone (reading your phone while you are cooking is for children).

Throw some finely crushed Himalayan salt onto both sides of the steak. Let the steak come to room temperature.

Throw a bit of coconut oil into a skillet (if your skillet is really good quality, you can forget the oil). Turn the heat up high — really high — higher than that.

Slap the now room-temperature steak onto the super-hot skillet and stand back; enjoy the sound of the sizzle.

Drink something.

After 2.5-3 minutes of sizzle, turn it over; wait another 2.5-3 minutes.

Remove the steak from the pan and place it onto a room-temperature plate. Don't touch it for five minutes; seriously, it doesn't matter how hungry you are — wait. The steak is now cooked somewhere between medium rare and medium; you want it this way because it's a good piece of meat and you are a grown-up.



Photo by [Nanxi wei](#) on [Unsplash](#)

Eat with a metal knife and fork and a glass of wine of your choice. If you are a fan of Ron Swanson in *Parks & Recreation*, you can increase the size of the steak to 400g, increase the cooking time to 3.5-4 minutes per side, and substitute a hefty glass of peaty single malt scotch for the wine. No butter. No sauce. No kidding. If a vegetable comes anywhere near your plate, threaten it with your knife and tell it to go away.

Salată de Boeuf

Andrei Pavel, Bucharest, Romania

Andrei is another one of ISC's newest employees, having just joined us in late 2020 as a QA and support engineer specializing in Kea DHCP.

The name of this dish is a combination of Romanian for the word "salad" and French for the word "beef." Why? We can't say. Andrei tells us, "It's a common dish found on the tables of Romanians celebrating Easter/Passover or Christmas, but is also prepared outside these periods, especially during the colder months when the mayonnaise lasts longer." Despite its name, the recipe is most commonly made with chicken, and it's even tasty without meat.

Ingredients

6 large potatoes
3 carrots
1 jar of pickled cucumbers
1 jar of pickled red bell peppers
200g (7 oz) green peas
3 eggs
200ml (6 oz) cooking oil
500g (17 oz) beef or chicken breast (optional)

Boil two of the eggs, leaving one raw.

Boil the whole potatoes and carrots for one hour.

Leave the boiled potatoes and carrots under cold water for 10 minutes to cool off.

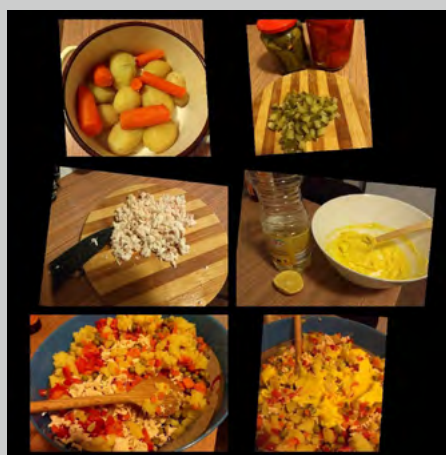
Peel the potatoes and carrots and cut them in little cubes.

Cut the pickled vegetables in little cubes.

Chop the beef or chicken breast into small pieces (if using meat).

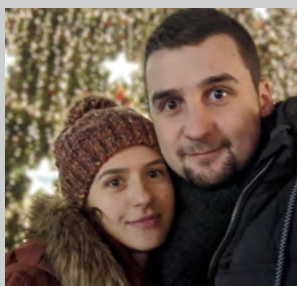
Mix the pickled vegetables with the boiled vegetables in a bowl and add the green peas.

Mix in the chopped meat.



Make the mayonnaise: take the two boiled egg yolks and one raw yolk and mix them. Gradually add 200 ml of cooking oil until blended and smooth.

Add the mayonnaise to the vegetable/meat mixture and garnish to serve.



Please note that Andrei's fiancée, Ileana, did all the work on this recipe. He doesn't even have a good excuse.

Photos courtesy of Andrei Pavel

Good Eats Roast Turkey

John Stillman, New Hampshire, United States

ISC has been fortunate to add a few new employees in 2020, including our new accounting manager, John. He's a young guy and doesn't have a family of his own yet, but he and his girlfriend Paige used to enjoy a nice "Friendsgiving" gathering in the Before Times.

John has taught himself to cook for his friends with the help of celebrity chef Alton Brown, whose recipe for "Bucket Turkey," as John likes to call it, is reproduced here. John particularly loves Brown's focus on science in cooking.

Ingredients

1 (14- to 16-lb) frozen young turkey

For the brine:

1 cup kosher salt

1/2 cup light brown sugar

1 gallon vegetable stock

1 tbsp black peppercorns

1 1/2 tsp allspice berries

1 1/2 tsp chopped candied ginger

1 gallon heavily iced water

For the aromatics:

1 red apple, sliced

1/2 onion, sliced

1 cinnamon stick

1 cup water

4 sprigs rosemary

6 leaves sage

Canola oil

Two to three days before roasting, begin thawing the turkey in the refrigerator or in a cooler kept at 38F.

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and

bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

The night before or early on the day you'd like to eat, combine the brine, water, and ice in a 5-gallon bucket. Place the thawed turkey (with innards removed) breast-side down in brine. If necessary, weigh down the bird to ensure it is fully immersed. Then cover and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.

Preheat the oven to 500F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.

Place the bird on a roasting rack inside a half-sheet pan and pat dry with paper towels.

Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave-safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey on the lowest level of the oven at 500F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350F. Set the thermometer alarm (if available) to 161F. A 14- to 16-lb. bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl, for 15 minutes before carving. Serves 10-12.



Recipe and photo from [The Food Network](#)

Meatballs, Red Cabbage, and Potatoes

Peter Davies, Copenhagen, Denmark

Peter, who joined ISC in 2019 as a support engineer, is originally Welsh but has been living in Copenhagen with his family for many years.

He says meatballs are a common cold-weather dish in Denmark, where the winters are long and frigid. This stew, called *Frikadeller med rødkål, brunede kartofler og sovs* in Danish, is warm, tasty, and an inexpensive way to feed a lot of hungry mouths, with a thick slice of rye bread on the side. Peter says Danish meatballs are very different from Swedish ones (sorry, IKEA!). Red cabbage, minced meat, and potatoes are easy to find, and Peter has his own apple tree for that ingredient!

Ingredients

For the meatballs:

- 1 lb minced pork and veal (or just pork)
- 1 medium onion, grated
- 1 egg
- 1 cup breadcrumbs (approx.)
- Milk or cream
- Salt and pepper to taste
- Lard to fry in

For the cabbage:

- 1 head of red cabbage
- A few tart cooking apples
- Sugar
- Redcurrant juice or jelly
- Drop of port (optional)
- A little goose or duck fat (optional)

For the potatoes:

- Good fast potatoes (La Ratte, if available)
- Sugar (enough to cover the bottom of a frying pan)
- Salted butter (a little less than the amount of sugar)

For the brown gravy:

- Salted butter
- Flour
- Good beef stock

You may have noticed that Peter's ingredients are somewhat imprecise; he trusts that you will know when the food is the way you want it.

To make the meatballs, mix all the ingredients together except the lard.

Leave in a cool place for an hour or so.

Use spoons to form the meatballs and fry them in lard in a hot frying pan.

To prepare the cabbage, remove the stalk and then slice and chop it into small pieces.

Peel, core, and chop the apples.

Cook the cabbage, apples, sugar, port, and redcurrant jelly together. Add a little duck fat before serving.

Cook the potatoes, let them cool, and peel them.

Melt the sugar carefully in a hot frying pan. Add butter and stir.

Add potatoes and cook until the potatoes are hot and coated in caramel.

Finally, prepare the gravy by making a dark roux of butter and flour. Add the beef stock and simmer until it reaches the desired consistency.



Photo from coop.dk

Dungeness Crab

T. Marc Jones, California, United States

T. Marc has been the head of ISC's sales team since 2013. He's originally from Maryland, home of the Chesapeake blue crab, but since he lives in California now he goes for the dungeness.

He buys them pre-steamed from dockside fishermen, to just take home and enjoy without any additional seasoning. T. Marc says, "Dungeness crabs are larger and yield more meat than blue crabs. Dungeness are served cold or cool while blue crabs are generally served warm." Here he is, showing us how to feast!



Photos courtesy of T. Marc Jones

Breaded Pork Tenderloin Medallions

Michael McNally, Alaska, United States

Michael is one of the engineers on our support team. He has lived for many years in Alaska, and regularly delights his coworkers with his photos of the landscape.

Michael tells us: “Many, many cultures have some variant of a breaded meat cutlet. Whether it is locally called schnitzel, escalope, milanesa, katsu, or something else entirely, these variations on a theme are popular, simple, and pleasing meals. This is a variant from the American Midwest, where it has long been one of my family’s favorite special-occasion meals when we have something to celebrate.”

Ingredients

1 1/4 lbs (500g) pork tenderloin

Margarine

Saltine crackers

1-2 eggs

You can substitute another type of fat, but margarine gives good results. If you insist on using butter, use clarified butter (ghee); otherwise you will probably scorch it.

In a shallow bowl, crush the saltine crackers into medium-fine crumbs — the majority of the cracker pieces should be smaller than 1mm across, though some larger ones in the mix are OK. If at any time you run out of cracker crumbs, crush more.

Beat one egg in another bowl.

Trim and discard any significant amounts of fat or silvering from the pork tenderloin and slice the remainder into 3/4-in. (2cm) slices.

Using a fork, take each slice, dip it in the beaten egg, coating both sides, then transfer to the bowl of cracker crumbs, turning the egg-coated slice of meat over as necessary to ensure a good coat of cracker crumbs on both sides. As each slice is finished, transfer to a plate or small platter and let it rest.

Once you have breaded all of the pieces, heat a large skillet over low heat. If your stove temperatures are low you can go as high as medium-low, but start lower and raise the temperature if necessary. Put a couple of tablespoons of margarine in the warm pan and coat the whole bottom surface of the pan with margarine.

One by one, using the fork or a pair of tongs, transfer the breaded pork pieces to the pan. Pieces do not need to be widely separated but should not be closely packed. Barely touching is okay.

Saute over low to medium-low heat until the breading on the bottom of each piece begins to turn golden brown, and moisture driven out of the meat begins to turn the breading on the top a pinkish color. Then, adding extra margarine to the hot pan as necessary, flip each piece gently, taking care not to disturb the crust of breading if possible. Don’t try to rush this stage or you may wind up with scorched breading or undercooked centers. Be patient and you will be rewarded. Finish cooking the second side, about another 10 minutes, and remove from heat to a clean serving platter.



Photo courtesy of Michael McNally

Toast Hawaii

Elmar Bins, Vienna, Austria

Elmar, who joined ISC in 2019, is a systems and networking engineer in our DNS Operations group. When he's not practicing his foxtrot dancing or playing with his cats, Elmar is often found prepping something delicious (and usually spicy) in his kitchen. He lives in Austria now but is originally German, and decided to share a fun and fascinating story of the history of what Germans call "Toast Hawaii."

Elmar says, "Enjoy, folks, and however you spend your wintertime holidays, I wish you love and comfort, health, and a stiff drink to go with all of that."

Germans. Clemens. A story of exotic things.

The Germans are a strange bunch. Historically incorrect, but getting better at it, learning languages like no other people, known for perfectionism (which is a lie) and engineering ingenuity (which isn't). But did you know that they are such globetrotters (or at least would like to be) that they try to show off by giving exotic-sounding names to the exotic things they fabricate in their kitchens?

Well — exotic-sounding for Germans, that is. They might even consider the ingredients exotic. People from O'ahu would probably laugh their butts off at the thought. But this was the early 1950s, so a lot of things were quite exotic at the time. Let us begin our journey to find out how the word "Hawaii" (and not Hawai'i) came into the German language. And stayed.

See, back in the post-war years, Germany was slowly recovering, poor, trying to feed itself, and could often barely make ends meet. What the Germans had were basic staples and some food imports for variety. Oh, and television. So, faced with scarcity, a German man, Clemens Wilmenrod — actor by trade, chef by choice — did what (despite appearances) Germans do very well: he improvised with what was available.

Clemens was the first German TV chef, before that was a thing, and he was as much a cook as an entertainer and creative spirit: not an easy task when your TV studio is a dull WWII bunker. He introduced new creations to the German people and invented elaborate names for old foodstuffs (only slightly twisted), and the people followed him and tried his creations "in the field." Rumor has it that the day after he had presented a codfish recipe, codfish was simply sold out all over the country.

Germany was at the time importing some more exotic foods, mostly fruit, and the staple that was for some reason readily available was canned pineapple slices. Well, if that was what they had, Clemens would give them something nice to make from it. He went about it, checked what else was in the fridge, experimented, combined, and came up with what appears to be a trivial recipe. Because it is.

He pulled that can of pineapple and some bread from the pantry, and some ham and cheese from the fridge, combined all of it and found that it tasted much better than he'd hoped for. No surprise there — everything gets better if you melt a load of cheese on top of it. But also like, a bit exotic. So an exotic name was needed.

Those days, Hawai'i was as far away as anybody could think of (it wasn't even a US state then), so he decided to call his creation "Toast Hawaii" (sans the apostrophe which would only confuse people).

This recipe was such a huge success that it made its mark and became part of the national culinary culture. Also, from then on, Germans would regularly call savoury dishes that had pineapple in them "Hawaii", like this toast or "Pizza Hawaii."

So: Toast Hawaii is, despite appearances, a truly German dish.

(the recipe continues on the next page)

Ingredients

I'm not sure you really need a "recipe" for this, but let's see what Clemens used back then.

1 slice sandwich bread: toast it, both sides please (you know who you are!)

1 slice canned pineapple

1 slice cooked, pre-packed ham

1 slice processed cheese; any cheese with little flavour will do — it's what they had, so this would be quite consistent

1 candied cherry; I'm not sure Clemens had this, but it's supposed to be an important part of the dish

Toast the bread; throw the ham, pineapple, and cheese slices on top, put that thing under the broiler until the cheese is molten and envelops the rest; take it out, plate it, put the cherry on top and: enjoy.

This is nice, this is how my mother used to make it, it tastes good, it's real comfort food: crunchy, juicy, meaty, fruity, and cheesy.

Let's make it better

I bet you can improve this in lots of ways: bake your own bread, raise your own pigs and cows, make your own ham and cheese, grow your own pineapples and cherries. Sure. But here is me, and me doesn't have a cherry orchard or a pig farm or even rennet to make cheese, so let's see how far me can go.

I had just baked Japanese milk bread, my preferred sandwich bread that I make on a regular basis (see <https://www.thelittlepicturean.com/2015/05/japanese-milk-bread.html> for a recipe that works alright).



I had also hunted down a fresh (by Austrian standards) pineapple and some very nice ham from a local charcutier. Also a few slices of cheddar from the supermarket. Unfortunately, that oh-so-important cherry evaded me. You can substitute with jam. Or a coconut. Whatever you like. I simply forgot.

So, let's do our mise-en-place...

- Beer: Czech.

- Bread: Check. Don't forget to toast it (of course I didn't!)

- Pineapple: Check.

- Cheese: Double check.

- Ham: Triple check.

- Vint (Cerf): Check mate.



This time, there is a little work involved, because you have an unprepared fruit that you need to attack with a sharp knife. Cut the ends off, get the rind off, and then find something that looks like a pipe, so you can take the core out of the pineapple. This plastic container was all I had, but it worked.

(the recipe continues on the next page)



Well, now — the usual: Combine all the things (sans Vint), and put them under the broiler. Meanwhile, have some Czech (with Vint), and put your cherry or cherry substitute on top.



Admittedly, I could have used even more cheese, but this thing was real comfort food again — but MUCH better than the one from the original recipe. All hail to good ingredients. I would recommend using some sweetener on the pineapple if it's not completely ripe, maybe even maple syrup. That stuff seems to work with almost everything (try it on bacon; no, really). Pro-tip: The thicker you slice your bread, the more meat and cheese can go on top without raising suspicion.

And don't we all know it — the best things in life are the simple things, and this recipe is no exception. It's only here because I saw a video lately and was reminded that this is part of my heritage, as unlikely as it may seem. Oh, and it's a really delicious meal made in under ten minutes. How's that for bang-for-your-buck?



Photos courtesy of Elmar Bins



Photo courtesy of Michael McNally. Of course Alaskan whales have nothing to do with Toast Hawaii, but it's a great picture and certainly goes along with the "exotic" theme of this recipe.

Галушки (Halushky)

Artem Boldariev, Kharkiv, Ukraine

Artem joined ISC as a BIND software engineer in November 2020, making him our first Ukrainian team member!

According to Artem, halushky is one of the most distinctive Ukrainian recipes, alongside borsch and varenyky (similar to pierogi or dumplings). Historically, this dish was served in the evening to restore energy after a hard workday. Halushky are also traditional in some other Slavic countries, and Artem says they're "something between Italian pasta and Ukrainian varenyky." We know you'll enjoy them!

Ingredients

For the dough:

650-700g of wheat flour

1 egg

1 tsp salt

1 tsp sodium bicarbonate

0.5l kefir (or milk whey or water)

For the topping:

1-2 onions (depending on how much you like onions)

Sunflower or olive oil

Smetana (or sour cream)

Dill and/or spring onions



Making the dough is not complicated, if you have some experience working with dough. You basically mix all the components until you have a springy piece of dough. One tip I can give you is to not use all the flour from the very beginning, but rather add it as you go.

Don't worry if you can't find kefir; milk whey or just water is fine too.



Once everything is mixed together, form the dough into a ball on a flat surface covered with flour. Let it rest for about five minutes.

Cut the onions and fry them in a pan with some sunflower oil. Olive oil should work too, although it is not really that common in Ukraine so I haven't tried it. The perfectly fried onion should have a beautiful golden color and taste sweet-ish.



(the recipe continues on the next page)

To make it even more traditional, you should use salo instead of oil. Salo is dry, salted, cured slabs of fatback, but not all dry, salted, cured slabs of fatback are salo. In fact, finding it outside of the Slavic countries (and Ukraine, in particular) might be very problematic, so using oil is fine and is still traditional.

The next thing to do is to make the halushky themselves out of dough. Split the dough into larger pieces, then turn these pieces into dough “sausages” that are around 1.5cm thick (you can use your thumb as a standard). Next, split those sausages into smaller pieces. Do not make them too large, because you might have trouble boiling them (1-1.5cm long should be enough).



Add some salt to a pot of water and bring it to a boil. Put the halushky in the boiling water and cook them for eight minutes. Be careful not to put too many of them in the pot at the same time, or they will stick together. If you have made a lot of halushky, you can repeat this step multiple times reusing the same boiling water.



Once the halushky are cooked, remove them from the water and mix them with the fried onions.



Now you can serve them. They are perfect with some smetana, or I hear that sour cream should be good as well. Mixing in some dill and/or spring onions is a great idea as well.

Do not hesitate to experiment with halushky. For example, try frying some mushrooms alongside the onion. Also, the halushky can be fried a bit after being boiled, if you like them to have a bit of crunch. They can be used as a component of borsch or other soups. You might be surprised how delicious this simple dish can be.



Photos courtesy of Artem Boldariev

Side Dishes

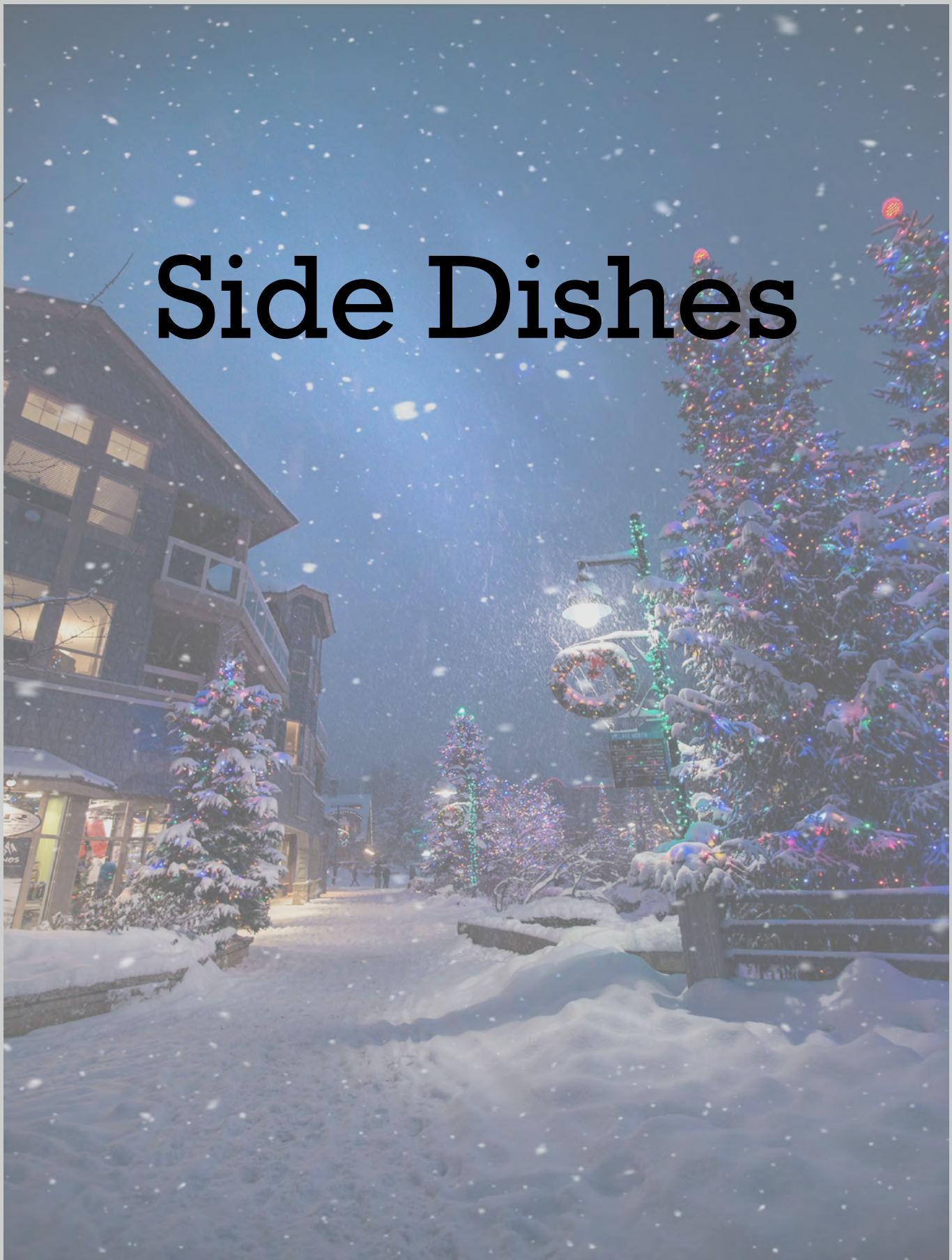


Photo by Roberto Nickson on Unsplash

Winter Squash Soup

Vicky Risk, California, United States

Vicky has worked for ISC since 2013, and is our Director of Marketing and Product Management.

She and her daughter are both vegetarians and enjoy making delicious meals without meat. In sunny California where they live, fresh fruits and vegetables are available in their garden year-round!

Ingredients

1 medium winter squash (e.g., acorn, butternut, small pumpkin)

1 sweet red pepper

1 medium or 1/2 large onion

1-2 stalks celery, with the leaves

1 tbsp olive oil

1/2 - 1 tsp curry powder (to taste)

1 fresh jalapeño if you like that

First, roast the squash. Slice off the stem and bottom ends, and halve it lengthwise. Scrape out the seeds and “strings.”

Lay the halves cut-side down on a baking sheet (ideally something with a rim). Pour a cup of water into the bottom of the pan and roast the squash in the oven at 400F until it is soft enough to easily push a fork through. This will take about 20-30 minutes. You can do this a day or two before making the soup if that is convenient.

Once the squash has cooled, spoon the flesh out from the skin and set aside.

Dice one medium onion or half a large one. In the soup pot, saute the onion in the olive oil. While the onion is cooking, dice a stick of celery, the sweet red pepper, and a jalapeño (if you like it

spicy) and add those to the onion. Add several shakes of curry powder to taste. Cook a few minutes, stirring, and then add in the squash.

Add enough water to nearly cover the squash — a cup or two. Don't add too much water or the soup will be watery. Bring it to a boil and turn it down to a simmer. After simmering for a few minutes, use an immersion blender to pulverize the vegetables into a soup-like consistency.



(An immersion blender is a small stick-like blender that you put directly into the soup pot. If you don't have one, you can let the soup cool a bit and use a regular blender.)

In Northern California, winter squash, onions, and peppers grow easily, so I am able to make this using mostly free stuff from my own garden.



Photos courtesy of Vicky Risk

Maria's Hokkaido Squash Soup

Peter Davies, Copenhagen, Denmark

Peter, our Welsh-Danish support engineer, has three grown children. This recipe is from his daughter, Maria.

The Hokkaido squash — an orange winter squash — is also known as red kuri squash or Japanese squash, and is called “potimarron” in French and “onion squash” in the UK. An international squash for our international team!

Ingredients

1 Hokkaido squash (or similar hard-shelled winter squash)
1 onion, chopped
1 in. fresh ginger (approx.), peeled and chopped
2l vegetable stock
3 cloves garlic, chopped
1 tsp freshly ground cumin seeds
A smidgen of chili or cayenne pepper
2 carrots, peeled and diced
2 potatoes, peeled and diced
Cream
Butter for frying

Split the Hokkaido, remove the seeds, and chop the flesh into 8 or so pieces.

Place them in a warm oven (200C) for half an hour.



Photo by [Sara Dubler](#) on [Unsplash](#)

In a large pot, fry the onion, garlic, ginger, and cumin in butter for about five minutes.

Add the stock, carrots, potatoes, salt, and pepper.

Bring to a boil and then let simmer.

Add the roasted Hokkaido to the pot and let simmer until everything is cooked.

Puree the soup, add cream, and serve.

You can also cook the pips lightly and remove the seed and fry them in a very hot pan with butter. Drip a little of the brown butter and crispy seeds on the soup after tasting.



Photo courtesy of Peter Davies

Here's Peter's family enjoying a pandemic-friendly, socially distanced outdoor meal. Hopefully all our readers and their families will be able to celebrate happy occasions safely together soon.

Holiday Candied “Yams”

Jake D’Erasmus, New Hampshire, United States

Jake joined ISC in early 2020 as our director of finance and accounting.

Although he says his family “is the worst when it comes to writing things down,” his mom was kind enough to share this treasured recipe with all of us. Although she calls this recipe “candied yams,” it actually uses sweet potatoes; the two names are often used interchangeably in the US, although they are not the same vegetable. Sweet potatoes are a common sight on American Thanksgiving tables, especially (as they are here and on the next page) covered in butter, spices, and sugar.

Ingredients

5 medium-sized sweet potatoes
3 large apples (i.e., Honey Crisp or Cortland)
8 tbsp salted butter
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/4 tsp ground clove
1/4 tsp ground ginger
1/2 cup maple syrup
1/2 cup brown sugar

Preheat the oven to 350F.

Wash the sweet potatoes.

Peel the sweet potatoes, then chop them into medallions about 1/2-inch thick.

Peel the apple, then slice it into wedges about 1/2-inch thick.



Photo by [Louis Hansel @shotsoflouis](#) on [Unsplash](#)

Place the sweet potatoes and apple slices into a 9-in. x 13-in. baking dish and mix together.

Cut the butter into pats and place on top of the sweet potatoes and apples (now is the time... after all, it is the holidays — worry about the belt line later).

In a small bowl, combine the spices and sugar. Sprinkle over the sweet potatoes and apples.

Drizzle the maple syrup over the entire dish.

Cover with foil and bake for 30 minutes.

Mix all the ingredients, cover again, and bake for another 15-20 minutes.



Photo courtesy of Jake D’Erasmus

Awww, look how cute Jake and his sister were, helping out in the kitchen when they were little! He’s a lot taller now and can reach the table without standing on a chair.

Sweet Potato Casserole

Eddy Winstead, North Carolina, United States

Eddy is ISC's Sales Engineer and authority on down-home Southern US cooking.

This recipe is a true staple at Southern US holiday gatherings. Both Eddy's family and his wife's ALWAYS have a version of this at Thanksgiving and Christmas dinners. He says, "It is incredibly sweet, like eating dessert with your large meal. Then, you know, you also have a 'real' dessert afterwards like pecan pie." This is his mom Janet's version.

Ingredients

For the casserole:

3 cups mashed sweet potatoes

1 cup sugar

2 eggs

1/2 stick margarine

1/2 tsp salt

1 cup milk

For the topping:

1 cup brown sugar

1/2 cup self-rising flour

1/2 stick of butter

1 cup of mildly crushed pecans

Preheat the oven to 350F.

Combine all the casserole ingredients in a large bowl and beat together by hand.

When mixed well, place in casserole dish.

Mix together the topping ingredients and spread evenly over the top of the casserole.

Bake for 35 minutes.

Believe it or not, Eddy (right) actually used to have hair. And check out his snazzy shirt!



Photo courtesy of Eddy Winstead

Corn Pudding

Suzanne Goldlust, Virginia, United States

Suzanne has been with ISC since the summer of 2018, and is our Marketing Manager.

Thanksgiving is her favorite holiday, because there is no expectation other than to get together (preferably live, but virtually this year) with family and friends and eat until your buttons pop off. Suzanne is a vegetarian and isn't interested in eating the traditional turkey; she prefers to fill her plate with delicious side dishes like her mom's corn pudding.

Ingredients

- 2 cans (16 oz each) creamed corn
- 2 cans (12 oz each) corn niblets, drained
- 5 or 6 eggs
- 2 1/2 cups scalded milk
- 3 tbsp melted butter
- 1/4 cup sugar
- 1 tsp salt
- 7-12 oz corn muffin mix



Grease a 10-in. x 14-in. baking dish.

In a large bowl, combine the corn muffin mix with the scalded milk.

In a separate bowl, beat the eggs slightly.

Add the eggs to the corn muffin mix and milk.

Add the remaining ingredients; mix together and pour in baking dish.

Bake at 350F for 1 1/4 to 1 1/2 hours.

Dig in!



Photos courtesy of Suzanne Goldlust

Cranberry Sauce

Fred Baker, California, United States

Fred is a member of ISC's board of directors, and represents ISC as the co-chair of ICANN's Root Server System Advisory Committee.

He grew up outside Cleveland, Ohio, and remembers helping his mother make a very simple cranberry sauce of ground cranberries and oranges. No canned stuff for them! Many cranberry sauce recipes call for boiling the cranberries first to soften them, but Fred says, "As the guy turning the crank, I certainly don't recall grinding boiled cranberries."

Ingredients

Cranberries

Oranges

Sugar

Using a meat grinder, grind up cranberries and oranges in roughly equal proportions, until desired consistency is reached.

Add sugar to taste.



Photo by [Maria Krasnova](#) on [Unsplash](#)

Photo (top) by [Heather Barnes](#) on [Unsplash](#)
Photo (bottom) by [Alice Pasqual](#) on [Unsplash](#)

Holiday Turkey Stuffing

Jeff Osborn, New Hampshire, United States

Jeff loves to both cook and eat. He says, “This recipe is perfect for Thanksgiving or Christmas. I make it for both and put on lots of weight. Oh, well.” But he works off all the calories by biking around the beautiful countryside near his home.

He adds, “This recipe is more work than buying a box of stuffing mix, but it’s so much better, you might just switch for good.”

Ingredients

- 1 loaf of bread, sliced (I usually use whole wheat)
- 1 stick of butter (4 oz)
- 1 small onion, chopped fine or minced
- 1 heart of celery, chopped (the stalks, not the root)
- 1 quart chicken broth
- 1 large egg, beaten
- 1 tsp salt (add more or less, to taste)
- 2 1/2 tsp poultry seasoning (or 1/2 tsp ground pepper, 1 tsp ground sage, and 1 tsp ground rosemary)

Preheat oven to 375F.

Toast the loaf of bread and cut it into cubes just under an inch square (2cm). I usually stack the slices three high to save time.

In a large stock pot, melt the butter and cook the onion and celery to soften, stirring frequently, about 5 minutes on medium high heat.

Remove from heat, add the bread cubes and spices, and stir to soak up the butter.

Add chicken broth, and stir until absorbed by the bread.

Beat the egg and add it to the mixture, stirring well to mix thoroughly. The entire mixture should be wet by now.

Find an ovenproof serving dish large enough to hold all of the resulting stuffing, spray or wipe with oil to keep from sticking, and pack the stuffing loosely into the dish.

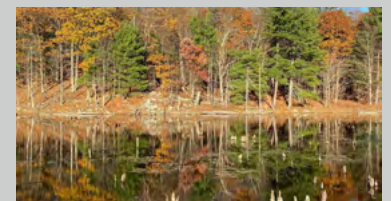
Bake about 45 minutes uncovered, then remove from the oven and cover until meal time.

This can be made an hour or two before the meal is served, and will be fine served without further heating. We like it best with turkey gravy, but that’s another recipe altogether.

Jeff and his wife, Joanie, love to enjoy the fall foliage in New Hampshire (safely masked, of course).



Jeff says riding is even better with his electric power-assisted bike.



Photos courtesy of Jeff Osborn

Latkes (Potato Pancakes)

Suzanne Goldlust, Virginia, United States

The holiday of Hanukkah is a fairly minor event on the Jewish calendar, but it has taken on more importance over the years because of its proximity to Christmas. As with pretty much all Jewish holidays, there is a strong focus on Hanukkah foods. The tradition is to eat foods cooked in oil to commemorate the oil lamps in the ancient story — which are also why it is called the “Festival of Lights.”

Suzanne enjoys frying up some latkes for her two sons and her friends.

Ingredients

5-6 medium to large (1 1/2-1 3/4 lb) red-skinned potatoes, with skins on

1 medium onion, finely grated

4 large eggs, lightly beaten

2 tbsp flour

1 tsp salt

1/4 tsp pepper

1 tsp baking powder

Vegetable oil for frying

Sour cream and/or applesauce

Place the potatoes in a medium saucepan and barely cover them with cold water. Turn heat to high and allow to come to a boil. As soon as water boils, set a timer for 10 minutes.

When timer rings, remove potatoes from stove, drain, and cover with cold water. Drain immediately, then cover again with cold water. Let sit for five minutes, then pat dry.



Shred potatoes (skins on) using a food processor. Potatoes should be slightly softened but still firm enough to produce shreds.

In a large bowl, blend shredded potatoes, grated onion, beaten eggs, flour, salt, pepper, and baking powder.

Cover frying area with newspapers or paper towels (this is going to get messy).

Fill an electric skillet about halfway with vegetable oil. Set the temperature to 350F-375F.

Drop potato batter by spoonfuls, flattening slightly.

Brown one side, turn once, and complete cooking the other side (be careful not to overcook it).

Place finished latkes on paper towels to drain, then serve hot with sour cream and/or applesauce.

This recipe makes 30-36 small latkes. Leftovers (if there are any) can be refrigerated or frozen and reheated in the oven at 250F until crisp.



Photos courtesy of Suzanne Goldlust

Pickled Herring With Raisins

Włodek Wencel, Rumia, Poland

Włodek is a test engineer in our DHCP software engineering group. He loves to travel, especially on his motorcycle.

This is his favorite side dish. He says there are two ways to make this recipe: you can just buy plain pickled herring and add the extras, or you can go all out and pickle the herring yourself. He recommends buying the pickled herring.

Ingredients

4 pieces pickled herring

1 onion

Raisins

Marjoram

100ml vegetable oil (approx.)

Remove the herring skin and cut each herring into small pieces.

Slice the onion.

In a jar, put a layer of herring, then a slice of onion. Add raisins and sprinkle the layer with marjoram.

Repeat until you reach the top of the jar or run out of herring.

Fill the jar with oil and put it into the refrigerator for 2 days.

Eat. :)



Photo by [Markus Winkler](#) on [Unsplash](#)



Photo by [Marcos Paulo Prado](#) on [Unsplash](#)

Sausage Stuffing

Dan Mahoney, Washington, United States

Dan is a system administrator and one of ISC's longest-serving staff members. He recently moved to Washington state after living in California for many years.

He shares some backstory for his stuffing recipe, which he presents in true sysadmin fashion. He notes: "This recipe is not precisely measured. It's also not vegan, and not an everyday food. It's rich, carb-heavy, and can probably be eaten as a meal itself. It refrigerates well to give to folks to take home and reheat. It can be prepped easily and then placed into a chafer or steam table, or you can put it in an oven. You can adjust the level of any ingredient to match your preference. It's open source."

When I moved from New York to California in 2008 to work for ISC, I didn't have much family on the West Coast. Travel was always most expensive (and hectic) around Thanksgiving, so I decided to start celebrating the holiday with friends and chosen family.

It was serendipity when ISC put in a full-size stove in our kitchen at 950 Charter Street, so people weren't reliant on simply microwaved meals and could make reasonable things while working late — and I took full advantage of having useful facilities to make a full-on meal. My Friendsgiving event for many years drew many more people to our conference rooms for camaraderie and board games than my one-bedroom apartment could have held.

Over the years, it moved from being two "roaster" chickens and some instant mashed potatoes to a larger affair with more and more friends on local tech mailing lists. It was not uncommon to have 20-30 attendees; the event grew organically as ISC staffers, members of the various local-area "alt" scenes, and geeks of the highest caliber showed up.

While I made most of the staples, and experimented with prep methods for turkey (Alton Brown's brine, deep frying, grilling), my sausage stuffing was the same every year. The recipe is a loose interpretation, and it's never cooked

inside the bird. It's technically a savory bread pudding rather than a stuffing, since it's not actually "stuffed" into anything other than a pan. The word "dressing" is sometimes used, but that's something you put on a salad, to my ear.

[tar xvzf stuffing.tar.gz \(ingredients\)](#)

2 "chubs" sausage (Jimmy Deans or Jones work well, but your local should be fine), refrigerated (if bought frozen, give it a few days to thaw)

1 head celery, finely chopped

1 bag "mirepoix," which is a blend of celery, onions, carrots, and parsley (or you can just chop each separately)

2 large onions (yellow or white), diced to 1cm squares or finer

3 boxes/bags cubed and/or ground stuffing (I use Mrs. Cubbison's, but it may not exist in your region)

Any other kind of bread you want to use (King's Hawaiian Rolls, sourdough, everything bagels, cornbread, Snyder's Pretzels, you name it), diced

2-3 sticks butter

1 carton liquid chicken broth or stock

Bell's Turkey Seasoning in the yellow box with the bird on it (generic "poultry seasoning" is just not as good, but will do)

Kosher salt

Fresh ground pepper

Fresh parsley (not cilantro)

Fresh dill is also nice to have, but it's included in the Bell's Seasoning

(the recipe continues on the next page)

./configure (tools)

The largest frying pan you can find.

The largest mixing bowl you can find. If you can't find a BIG one, then a disposable aluminum roasting pan might be good. Preferably not plastic.

A "half pan" like you might use in a steam table. These are made of aluminum foil for consumer use, but I used the restaurant-grade ones.

Nitrile gloves, non-powdered, food-safe. In the age of covid-19, you should probably have these anyway, and they're useful for everything from cleaning to checking the oil in your car.

Basic frying utensils.

make (preparation)

Crumble the sausage into the frying pan and brown it. You're dealing with raw pork, so cook it well. If this takes multiple batches, this is fine. Drain it off, and add to that large mixing bowl.

One by one, saute the onions, celery, carrots, and parsley in butter until they are clear enough to see through. Put them in the mixing bowl with the now-veggie-infused-butter. With my largest frying pan this still takes three or four passes.

Microwave the chicken broth to be as hot as tea, not boiling. Set aside.

Mix everything that's currently in the bowl with a spoon, and add your absorbent bread products (if you have fine-ground stuffing, add it). At this point, the bread you add should be at least as much as the other ingredients you've got in there.

Put on your gloves, roll up your sleeves, add the chicken broth a little at a time, and go all-in. This mixture will still be quite hot, so be careful. Two sets of gloves offer more protection in case of a breakage, but you want to really mash this stuff to a paste with your fingers.

Your goal is to get it to a consistent dough a little thicker than mashed potatoes. Everything is food-safe at this point, so you can (and should) taste-test frequently. Saying "This means something" while you build it up (like from *Close Encounters*) is a must at this point.

Once you've hit the doughy stage, season it: add the Bell's Seasoning, salt, and pepper, a little at a time. Add, mash to mix in, taste, repeat. You picked the wrong day to start your Keto diet. For tasting, use a clean spoon each time; don't double-dip. Remember that you can always easily *add* seasonings; plus, there's some already in the stuffing mix and the sausage has seasonings already as well.

Once it has the consistency of mashed potatoes or matzo balls, take the last bit of your stuffing — the cubed stuff you held aside, hopefully — and add it. Mash it in. Your goal here is to get the remaining stuffing good and wet with the other ingredients, so it absorbs from them, but not pulverized, so each cube still maintains its individual shape.

Spoon the whole mixture into your half-sheet pan. I usually like to lightly dust with a bit more seasonings here, and cover. Put it in your heating vessel. Stage in an oven or chafing dish (keeping it above 165F as much as possible to prevent food-borne illness) for up to an hour. You can totally keep this in the oven alongside your turkey; just minimize the time you have the oven door open.

make install (serving and finishing)

Here's where the magic of steam tables or chafing dishes comes into play: place the somewhat wet mixture into a steam table/oven/crock pot where the heat can slowly warm it from all sides, and like a brownie in a pan, it will start to separate and develop a "crust" on all sides. That adds an amazing texture on all edges. The cube stuffing should remain crisp enough to be discernible.

If it seems too dry after serving, a bit more broth folded in with a rubber spatula will bring it back to life. This is useful when you have guests showing up over the course of hours.

I've thought about adding a "sweet" element to a batch, for example, finely diced apples, a small amount of cranberries, or even grapes or pine nuts, but this feels best for me as a traditional dish. Feel free to make it your own.

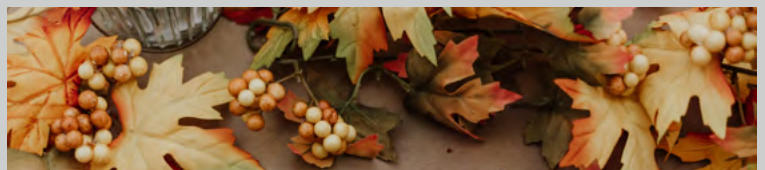


Photo by [Priscilla du Preez](#) on [Unsplash](#)

Desserts

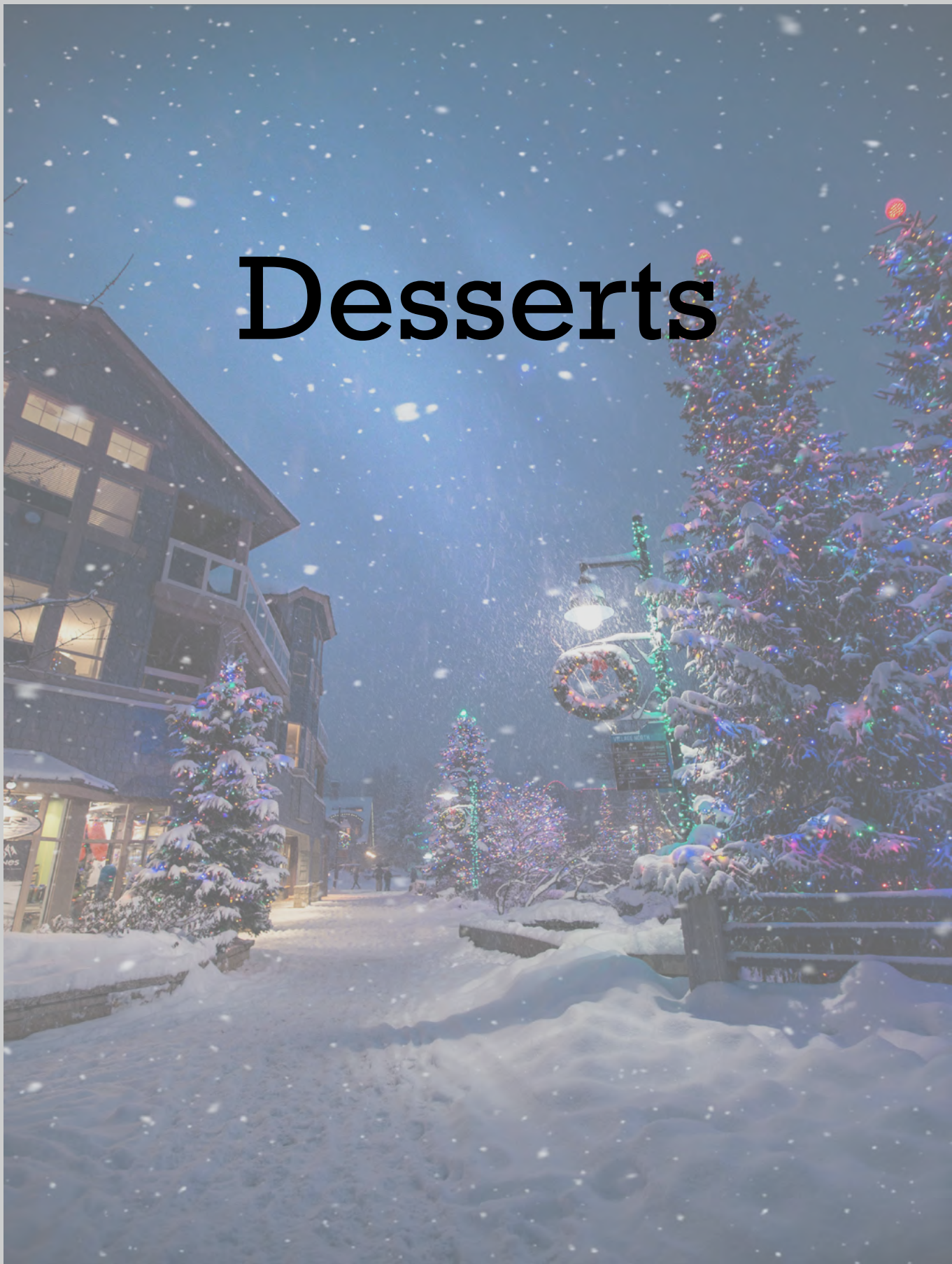


Photo by Roberto Nickson on Unsplash

Sour Cream Sugar Cookies

Brian Conry, Arkansas, United States

Brian is one of ISC's support engineers. He's more into board games than cooking or baking, but fortunately his wife Cara has this delicious family recipe to share.

She says, "These bring back memories of my Grandma Bonjour — at Christmas, I swear I'd eat ten of them after our big meal. When I got older, she would mail me a box of cookies almost every year. But as hard as I tried, I could not replicate mine to taste like hers. Just a few years ago, my aunt asked me if I was putting butter or margarine in the glaze, and BINGO, that was the trick!"

Ingredients

For the cookies:

- 1 1/2 cup white sugar
- 1 cup butter/margarine
- 2 eggs
- 1 cup sour cream
- 1 tsp vanilla
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 4 cups flour

For the glaze:

- 1 1/2 cups powdered sugar
- 2 tbsp milk
- 1 tsp vanilla

Optional: 1 or 2 tsp room-temperature butter or margarine for extra flavor

Preheat oven to 350F.

Cream sugar and butter together until light and fluffy.

Beat in one egg at a time, then add sour cream and vanilla.

Once well mixed, add baking powder, baking soda, and salt and mix thoroughly.

Mix in flour; the dough will still be a little wet.

Refrigerate for 30 minutes.

Generously flour a smooth surface. Using 1/4 of the dough at a time, work some flour into it and roll it out to about 1/4-in. thick. Cut it with cookie cutters and place cookies on pan lined with parchment paper (optional).

Bake for 10-12 minutes, until bottoms just start to brown. Cookies will still be very white. Let cool.

Mix the glaze ingredients until spreadable; mixture should not run off of cookies. Add more milk or powdered sugar to adjust consistency.

Frost and sprinkle cookies as desired. Let dry a few hours before putting into container.



Photo courtesy of Brian Conry

Coffee Kisses

Cathy Almond, Cornwall, England

Cathy is our support team lead. She is also an avid rower, choir singer, and grandma, although many of her activities have been curtailed by the pandemic.

Of these Coffee Kisses, she says, “This is a very simple recipe that used to be our regular ‘go to’ when we needed to contribute cake for school and other fundraising events. These little sandwich cookies were very popular and sold rapidly! My children have now grown and I hadn’t baked any Coffee Kisses in years, but when I asked what they would pick as a family traditional recipe, this was it (and please would I make some when they next came to visit, which I did).”

Ingredients

For the cookies:

6 oz self-raising flour

3 oz caster (superfine) sugar

3 oz butter (or margarine)

1 egg

1 tbsp coffee essence (you can make it yourself by mixing 1 heaped tbsp of instant coffee to 1 tbsp of boiling water)

For the coffee butter icing:

2 oz butter (or margarine)

4 oz sieved icing sugar

2 tsp coffee essence

Mix the flour and the caster sugar together.

Rub in the butter or margarine.

Beat the egg and coffee essence together. Stir into the flour/sugar and mix well.



Form into balls the size of a cherry (makes about 60) and place on a well-greased baking sheet. (I used two teaspoons for this.)

Bake at 325-350F (160-180C or gas mark 3-4) for 15-20 minutes. (165C fan-assisted worked perfectly for me and they took exactly 15 minutes. If you bake at a lower temperature they will take longer and will be drier and more crumbly/ biscuity.) Let cool.

To make the icing, cream the butter (this is important to get a lighter, fluffier filling).

Gradually add the icing sugar and cream together.

Add the coffee essence and mix in well.

Sandwich the cookies together in pairs with coffee butter icing.



Photos courtesy of Cathy Almond

Pumpkin Pie

Fred Baker, California, United States

Fred's wife, Sally, was kind enough to contribute this family recipe for pumpkin pie, which is very popular at American Thanksgiving dinners. She says, "Our key thing is that there must be so much cinnamon that the pie is brown, not orange."

Ingredients

- 1 cup sugar
- 1/2 tsp salt
- 1 tbsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/2 tsp allspice
- 1/2 tsp cloves
- 1 1/2 can (15 oz) pumpkin
- 1 1/3 cup whole milk
- 2 eggs

Mix ingredients together and pour into pie crust (premade or make your own).

Bake at 425F for 15 minutes, then lower heat to 350F and bake for another 35 minutes or until firm. Check for doneness by inserting a knife into the center of the pie; if it comes out clean, it's ready.

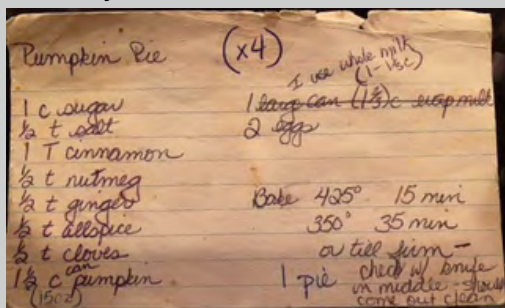


Photo courtesy of Fred Baker



Photo by [Element5 Digital](#) on [Unsplash](#)

Autoimmune Paleo Pumpkin Pie

Rob Carolina, London, England

Rob's wife Sanja has been experimenting for years with non-traditional ingredients for people who suffer from food intolerances or allergies. This recipe is for anyone who needs a pie that is gluten-free, dairy-free, egg-free, or nut-free. Rob and Sanja enjoyed it with their 2020 Thanksgiving dinner. Sanja significantly modified a recipe originally posted on the "Vibrant Life Army Wife" blog. To make this recipe vegan, substitute 1 teaspoon agar agar in place of 1 tablespoon gelatin.

Ingredients

For the crust:

1/2 cup (each) tapioca flour, arrowroot flour, and cassava flour

1/4 cup coconut flour

1/2 tsp salt

1 tbsp gelatin powder

1/2 cup plus 1/3 cup palm shortening

1/4 cup applesauce

1-2 tbsp water, ICE COLD

For the filling:

1 can (15 oz) pumpkin puree

400ml (1 can) full fat coconut milk, divided

EITHER 1/2 cup maple syrup plus 1/4 cup golden syrup OR 1/4 cup maple syrup plus 3/4 cup organic caster sugar (very tasty!)

1 tsp clear vanilla

2 tsp dark vanilla

1 tbsp gelatin (to dissolve in coconut milk, see above)

1 tsp cinnamon

1 1/4 tsp ginger

1/8 tsp cloves

1/4 tsp mace

To make the crust, combine the four flours, salt, and gelatin in a mixing bowl, or a in a food processor with dough hook attachment.

In food processor or by hand, blend or cut shortening into flour mixture until mixture is crumbly.

Add applesauce and blend.

Add water 1 tbsp at a time and blend. Stop when mixture comes together in processor.

Press dough into a Pyrex glass pie pan.

Using a fork, poke holes in the bottom of the crust.

Let crust relax about 30 minutes in the fridge.

Preheat oven to 350F/180C (or 320F/160C in a fan-assist oven) and bake for 30 minutes (note: it will not brown as much as a traditional pie crust).

Take crust out of oven and let sit 10-15 minutes before putting in filling.

For the filling, combine all ingredients EXCEPT 1/2 cup coconut milk and the gelatin. Set this pumpkin mixture aside.

Place gelatin on top of coconut milk in heatproof cup or saucepan, place on medium-low heat, and whisk until dissolved, stirring constantly (about 5 minutes).

Add gelatin/coconut mixture to the pumpkin mixture in bowl and mix well.

Pour whole mixture into baked pie crust and bake at same temperature above for a further 30-40 minutes, until crust is fully baked and starting to brown and the top looks almost set — possibly a bit wobbly.

Cool and refrigerate until filling is set (minimum 3 hours).

PRO TIP: This pie benefits from resting overnight and tastes sweeter and spicier on the second day.

Key Lime Cheesecake

Jake D'Erasmus, New Hampshire, United States

Jake is another young person at ISC, so he doesn't have his own family yet. Fortunately, his mom, Mariette, was generous enough to share another treasured family recipe with us.

Ingredients

1 1/2 cups graham cracker crumbs
6 tbsp butter, melted
24 oz cream cheese, softened
1 cup sugar
1 tbsp cornstarch
3 eggs
2/3 cup lime juice

Preheat oven to 300F.

Mix together the graham cracker crumbs and the melted butter, and press them into the bottom and up the sides of a 9-in. pie plate or springform pan. Refrigerate.

With an electric mixer, blend the cream cheese, sugar, and cornstarch until smooth and fluffy.

Beat in eggs, one at a time, blending until just smooth.

Add lime juice. Turn mixer to low or finish mixing by hand.

Pour mixture into refrigerated pie crust and bake at 300F for 55-65 minutes, just until set. To minimize cracking, place a shallow pan of hot water on the lower rack of the oven during baking.

When cake is set, turn off the oven and open the door at least four inches. Let cheesecake cool in the oven for 30 minutes.



Photo by [Taisiia Shestopal](#) on [Unsplash](#)

Oliebollen (Dutch Doughnuts)

Matthijs Mekking, Nijmegen, The Netherlands

Matthijs is a software engineer in our BIND 9 development group.

He says, “Oliebollen literally translates to ‘Oil Bulbs,’ but are more commonly known as Dutch doughnuts. These sweet beignets are typically served on New Year’s Eve. It is not clear why, but it is tradition, and even if you don’t like them, you are practically forced to have at least one.” It sounds like a sweet way to kick off a new year!

Ingredients

250ml milk

Yeast

1 tsp granulated sugar

300g wheat flour

100g raisins

1 large egg

A pinch of salt

2l oil (for frying)

Powdered (icing) sugar

Heat the milk to lukewarm.

In a bowl, mix 100ml of the lukewarm milk with the yeast and sugar. Leave it for about five minutes, until it foams.

Sieve the flour in another bowl (to prevent lumps).

Beat the egg.

Make a well in the flour and add the yeast mix, egg, salt, and the remainder of the milk.

Mix in the raisins.

Cover the mixing bowl with a clean, warm, damp cloth and let the dough rise for one hour. The batter should double in size.

Heat the oil to 180C in a deep pan.

To make the doughnuts, use two spoons to make nice bulb shapes. I recommend one gravy spoon and one tablespoon. And you’ll need a slotted spoon to turn and remove the doughnuts.

Always dip the two spoons in the oil, create a scoop of batter, and let it sink into the oil. Be careful that the pan doesn’t overflow.

Turn the bulbs with the slotted spoon as soon as one side is brown. When the other side is done, remove it from the pan and drain on paper towels.

Before serving, sprinkle with icing sugar. This recipe makes about 20 servings.

You can make Dutch doughnuts several days in advance; just keep them in the fridge or freezer. Heat them in the oven at 180C for about 15 minutes prior to serving.

Dutch doughnuts are also tasty when served at room temperature; that’s how we usually eat the leftovers on New Year’s Day.



Photo by Marjon Besteman

Pecan Balls

Jason Lasky, California, United States

Jason is a senior account manager on our sales team, helping make sure that our customers get the software support they need. He grew up in Virginia but has lived in California for many years.

His mother's family originally came to the US from Sweden. This is a popular Swedish holiday recipe that she shared with us.

Ingredients

- 1/2 lb butter
- 2 cups all-purpose flour
- 2 tsp vanilla
- 2 cups crushed pecans
- 4 tbsp powdered sugar

Mix the butter, flour, vanilla, and pecans together. Form dough into small balls and place on baking sheet.

Bake at 250F for 40 minutes to one hour, until golden brown.

Roll cookies in powdered sugar immediately.



Photo by [Jonathan Brinkhorst](#) on [Unsplash](#)



Photo by [Element5 Digital](#) on [Unsplash](#)

Momma's Bread & Butter Pudding

Mark Andrews, Sydney, Australia

Mark is ISC's longest-serving staff member; in 2021, he will celebrate his 20th anniversary of working on BIND with us! He is also one of only two ISC teammates in the Southern Hemisphere, so we are happy to have his geographic diversity represented here.

Mark himself is way too busy working to contribute anything to our cookbook, but fortunately his wife, Blossum, had this yummy recipe to share. She says, "This isn't just a holiday dessert but a quick and simple dessert to suit any occasion! It's real comfort food for any time of year and any time of day. My parents grew up with it being an easy way to use leftover bread when money was tight."

Ingredients

2-3 slices of bread, rolls, croissants, or any other doughy delight

Butter

Nutmeg

Sultanas (optional)

Chocolate-hazelnut spread (optional)

Chocolate chips (optional)

6 eggs

1 tsp vanilla

4-6 tsp sugar

600ml heavy cream

Milk

Grease a 2.5-3l casserole dish.

Thickly butter the bread and place it in the prepared casserole dish.

Sprinkle the buttered bread lightly with nutmeg and sultanas (if desired), or add chocolate hazelnut spread and/or chocolate chips for a chocolatey twist.

In a 2-litre measured jug, mix together the eggs, vanilla, and sugar. Whisk together well.

Add the heavy cream and mix well.

Then top up with milk to the 1.9l mark on your jug and mix.

Pour the mixture over the bread and let sit for 15-20 minutes, before baking in a 180C oven for 1 hour.

The bread may rise high during baking; as it cools it will sink back down. This is normal.

Allow to cool at least a half-hour before serving.

Enjoy!



Photo by [Christopher Burns](#) on [Unsplash](#)

Koeksisters

Evan Hunt, California, United States

Evan is one of ISC's longtime software engineers, on the BIND 9 team.

He says this about his recipe: "The family story goes that my great-aunt Eunice married a pastor named Norman, and the two of them spent several years in the early 1900s as missionaries in South Africa. When Eunice returned to the States, she brought with her a recipe for a traditional Afrikaner doughnut-like treat called a 'koeksister,' which my family culturally appropriated with much enthusiasm."

Ingredients

For the pastry:

- 2 cups milk
- 1/2 cup warm water
- 1 tsp yeast
- 2 cups flour
- 1-1/3 cups melted butter (2-2/3 sticks)
- 2 cups sugar
- 4 eggs, beaten
- 8 cups flour
- 2 tsp salt
- 1 tsp nutmeg, freshly grated if possible
- Vegetable oil for frying

For the cinnamon syrup:

- 2 cups water
- 3 cups sugar
- 1/2 tsp cinnamon

Scald the milk and allow it to cool to lukewarm.

Add the warm water, yeast, and flour. Mix and allow to rise until bubbly.

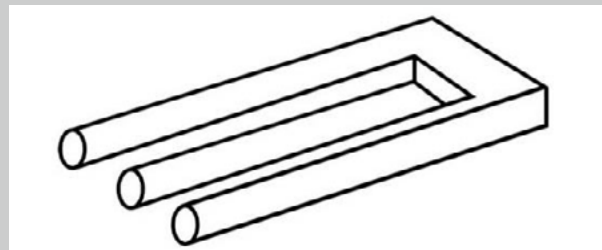
Mix in the other pastry ingredients. The dough should be slightly sticky but not wet. Allow to rise in a warm place for several hours (or even overnight).

Meanwhile, prepare the cinnamon syrup by bringing the water, sugar, and cinnamon to a boil, then allowing it to cool to about 150F.

After rising, the dough should have doubled in size.



Punch it down, divide it into several portions, and roll each portion out into a quarter-inch thick sheet. With a sharp knife or bench scraper, cut the sheets into small rectangles, about 3 inches by 1 inch, and then cut the rectangles lengthwise into thirds for most of their length, leaving one end uncut so they look like this:



(the recipe continues on the next page)

Wait, sorry, I mean like this:



Now braid them, and pinch them at the ends:



Deep-fry them in vegetable oil at 375F in batches of 6 to 8 at a time, until they're golden brown. Flip them once so they cook on both sides.



While they're still warm, dip them into the syrup, then quickly lift them out and allow them to drain and cool on a wire rack.

Depending on how big you cut your rectangles, this should make 10 or 12 dozen koeksisters.

(Note: the use of a light coating of syrup, applied warm so it will be thin, appears

to have been my family's innovation. I'm told that proper Afrikaner koeksisters are dipped in *cold* syrup, and kept soaking in it for a while so they absorb a lot of it. I believe our way is better, but you do you.)

As I understand it, these aren't specifically a holiday treat in South Africa; they're eaten all year round, and often sold by street vendors. But in my family, they were adopted as a Christmastime thing. Every year when I was growing up, we'd have a big family party and make a huge batch of koeksisters, which my mom would futilely try to wrap up to give as gifts to the neighbors while we scarfed them out from under her decorative cling-wrap.



A note on the production process: the best method is to have several children on hand and set up an assembly line. You can have one kid rolling and cutting the dough, another one braiding, another one frying, and another one dipping koeksisters in the syrup. Because after all, what says "Christmas" like mass production and the exploitation of child labor? Just be sure to give your little proletariat plenty of hot cider and cocoa and play their favorite holiday music to distract them from fomenting revolution while they work, and soon you'll be reaping the rewards of their toil like the bourgeois gentry you are. Happy holidays!

Photos courtesy of Evan Hunt

Super Apple Pie

John Stillman, New Hampshire, United States

Although John doesn't have a lot of his own family traditions to look back on, he is slowly but surely making new ones. This apple pie, which John relies on for Thanksgiving every year, is another recipe courtesy of a favorite chef, Alton Brown.

Ingredients

For the crust:

6 oz unsalted butter, cut into 1/2-in. pieces

2 oz vegetable shortening, cut into 1/2-in. pieces

5 to 7 tbsp applejack

12 oz all-purpose flour (approx. 2 3/4 cups), plus extra for dusting

1 tsp table salt

1 tbsp granulated sugar

For the filling:

3 to 3 1/2 lb apples, mixture of Granny Smith, Honeycrisp, Braeburn, and Golden Delicious, about 6 large apples

1/2 cup sugar, divided

3 tbsp tapioca flour

2 tbsp apple jelly

1 tbsp apple cider

2 tsp freshly squeezed lime juice

1/4 tsp kosher salt

1/4 tsp freshly ground grains of paradise

To make the crust, place the butter, shortening, and applejack into the refrigerator for 1 hour.

In a food processor, combine the flour, salt and sugar by pulsing 3 to 4 times. Add the butter and pulse 5 to 6 times until the texture looks mealy. Add the shortening and pulse another 3 to 4 times until incorporated.

Remove the lid of the food processor and sprinkle in 5 tablespoons of the applejack. Replace the lid and pulse 5 times. Add more applejack as needed, and pulse again until the mixture holds together when squeezed. Weigh the dough and divide it in half. Shape each half into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour and up to overnight.

(the recipe continues on the next page)



Photo by [Tijana Drinic](#) on [Unsplash](#)

To make the filling, peel and core the apples, and slice them into 1/2-inch thick wedges. Toss all of the apples with 1/4 cup of the sugar, place in a colander set over a large bowl, and allow to drain for 1 1/2 hours.

Transfer the drained liquid to a small saucepan, place over medium heat, and reduce to 2 tablespoons. Set aside to cool. Toss the apples with the remaining sugar, tapioca flour, jelly, cider, lime juice, salt, and grains of paradise.

Remove one disk of dough from the refrigerator. Place the dough onto a lightly floured piece of waxed paper. Lightly sprinkle the top of the dough with flour and roll out into a 12-inch circle. Place into a 9 1/2- to 10-inch tart pan that is 2 inches deep. Gently press the dough into the sides of the pan, crimping and trimming the edges as necessary. Set a pie bird in the center of the bottom of the pan.

Place the apples into the unbaked pie shell in concentric circles starting around the edges, working towards the center and forming a slight mound in the center of the pie. Pour over any liquid that remains in the bowl.

Roll out the second pie dough as the first. Place this dough over the apples, pressing the pie bird through the top crust. Press together the edges of the dough around the rim of the pie. Brush the top crust with the reduced juice everywhere except around the edge of pie. Trim any excess dough. Place the pie on a half sheet pan lined with parchment paper and bake on the floor* of the oven for 30 minutes. Transfer to the lower rack of the oven and continue to bake another 20 minutes, or until the apples are cooked through but not mushy. Remove to a rack and cool a minimum of 4 hours or until almost room temperature.

*If you're using an electric oven with coils on the bottom of the oven, place the pie on the sheet pan on the lowest rack over the coils, NOT directly on top of them.



Recipe and photo from [The Food Network](#)

And here we have John's kitty, Mocha. She probably doesn't eat much apple pie, but she loves to go outside for a walk in her harness.



Photo courtesy of John Stillman

Croissants/Pains au Chocolat

Michael McNally, Alaska, United States

Of his croissant recipe, Michael says, “I come from a large family (I’m the seventh of eight siblings!) and with that many people to feed, the dishes we prepare on important holidays tend to favor ‘foolproof’ over ‘creative’ or ‘impressive.’ That’s why, for me, it’s the days *after* the main holiday that I most enjoy, as it is then that I have the time and freedom to prepare something extra-special for my closest family and friends.”

This is a time- and labor-intensive recipe but the results are definitely worth it.

Making homemade butter croissants is actually not that hard, but it is a multi-stage process that can’t be rushed if you want good results, and it requires at least a day to produce an excellent product. In my experience practically nobody goes to the trouble to do it, which means that if you teach yourself to make a decent croissant you can win yourself an easy reputation for being an accomplished baker. Also, once you have managed a decent laminated dough suitable for croissants, you can use it for similar pastries with very little adjustment. Savory variations stuffed with ham and cheese or classic pain au chocolat are easy modifications once you have a handle on the basic dough.

Besides the fact that the end result is delicious, I also enjoy making croissants because I love the physical process of working the dough and turning basic ingredients into something almost magical. And when I make them at home, using the rolling pin that came to me from my great aunts Winifred and Eleanor, and the pastry board that my father made for my oldest sister Joan, I feel especially connected to my family and its history. I hope that some of our readers, too, will one day have a store of happy memories associated with this recipe as I do.

Please note: this recipe requires an overnight rest for the dough as well



as multiple rolling stages, and then a final proofing rise which can take up to 2 hours. The results are worth the time invested, but this recipe takes 1-2 days to complete so start well in advance.

In addition to the usual baking basics it will greatly help if you have:

- a rolling pin
- a pastry board or other large clean surface on which you can work the dough
- baking parchment
- a baking sheet with rims
- wax paper
- plastic wrap

(the recipe continues on the next page)

Ingredients

For the dough:

- 1 1/2 cups (340ml) milk
- 1/4 cup (50g) sugar
- 2 1/2 tsp (8g) instant yeast
- 4 tbsp (58g) butter, softened
- 4 1/2 cups (540g) all-purpose flour
- 2 1/2 tsp (12g) salt

For the butter block:

- 1/2 lb (two sticks, approximately 226g) cold butter

For the egg wash:

- 1 large egg
- 1/4 tsp (2g) salt
- 1/2 tsp water

Begin the dough by adding the instant yeast to the milk, which should be at room temperature or slightly warmer but not warmer than 105F (40C).

If you have any doubt about your yeast, give it 10 minutes to start developing — you should be able to see foaming from the yeast if you add it to the milk and set it aside. However, this step may be omitted if you are confident the yeast you are using is effective.

To the mixture of the milk and yeast, add the softened butter, the sugar, and half of the flour and mix until smooth.

Gradually add the salt and the remaining flour to this dough, continuing to mix until the dough starts to pull away from the sides of the bowl.

Turn the dough out onto a very lightly floured surface and knead it by hand for a bit until it is smooth — it should not require extensive kneading and will continue to develop overnight. The butter in the dough should produce a dough that is smooth, workable, and not sticky.

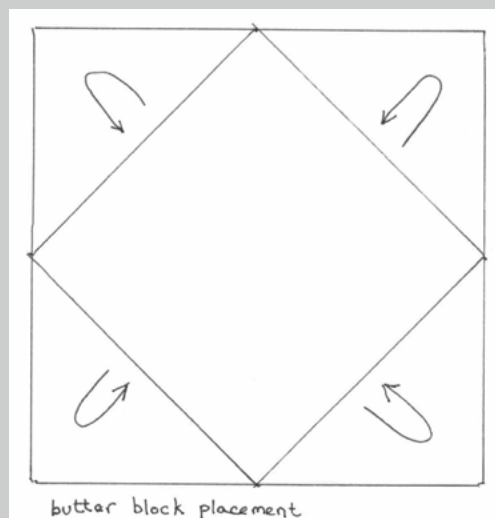
After kneading the dough for a bit, place it in a large greased bowl and cover it lightly with a lid or plastic wrap. Set it out at room temperature for an hour to give it time to start rising, then put the bowl in the refrigerator for 8-12 hours where it will continue to rise, albeit more slowly.

While the dough is resting in the refrigerator, prepare a sheet of butter. Set out a length of wax paper approximately 20 in. (50cm) long. Very lightly dust one half of it with flour.

Take the two sticks of cold butter that are reserved for this stage and slice them lengthwise in approximately 1/8 in. wide slices, which you should arrange on the floured half of the wax paper into the approximate shape of a square. Dust the butter slices with a bit more flour on the top surface and then fold the remaining half of the wax paper over them.

Now use your rolling pin to roll the butter, contained in the wax paper, into a square sheet of uniform thickness, about 8 in. (20cm) on a side. Don't be afraid to give it a few good thwacks with the rolling pin if you need to, but try to get the sheet worked into a consistent thickness. If you have space in your freezer to do so, set the wax paper-wrapped butter sheet on a baking sheet or pan and put it into the freezer for 10 minutes to firm up before you continue.

Now, for the lamination stage. Take the chilled dough out of the refrigerator and on a clean surface, lightly dusted with flour, roll the dough into an approximately 12-in. (30 cm) square. Take the 8-in. square sheet of butter that you created in the previous step and place it on the 12-in. square of dough, rotated at a 45-degree angle, so that the butter looks like a diamond in the square of dough. Lift the corners of the dough that are not covered by butter and fold them over until they meet in the center of the diamond, effectively enclosing the sheet of chilled butter in a pocket of dough (see illustration).



(the recipe continues on the next page)

Pinch the seams together where they meet so that the butter is sealed in.

From this point on, you want to work the dough only when it is chilled, to keep the butter layer that is buried in the dough discrete and separate, rather than have it blend in with the dough. If you have assembled the square above pretty quickly and the dough is still chilled you can progress directly to the next step; otherwise, loosely wrap the square in plastic wrap and pop it back into the refrigerator to chill a bit before working it further.

At this point you have a square sheet of dough that is wrapped around a core layer of cold butter. Roll the square out into an approximately 12-in. x 20-in. rectangle and then fold the dough in thirds, as you would a piece of paper for a letter. Pinch together the edges, wrap in plastic wrap, and put the dough back into the refrigerator to chill for 30-60 minutes before working it further.

After one roll-and-fold-into-thirds stage, the single-layer butter “sandwich” you started with will now be three layers. On the second roll-and-fold-into-thirds stage, that will be trebled again into nine layers. You want three roll-and-fold stages total.

If you are careful about chilling the dough each time to keep the butter cold and if you do not roll it too hard you will, after three rollings and foldings, have a sheet of laminated dough containing 27 layers of butter and dough. Not all of them will remain separate, but if you cut across the dough you should see thin layers of butter alternating with thin layers of dough.

After the third folding, set the dough aside to chill one last time before you move on to shaping and proofing the croissants. You may leave the dough in this state overnight if you want to produce croissants in the morning, but remember that it will take time to shape the croissants and give them a final rise

before they are baked. There’s a reason professional bakers start their day in the early hours of the morning!

Making the Croissants/Pains au Chocolat

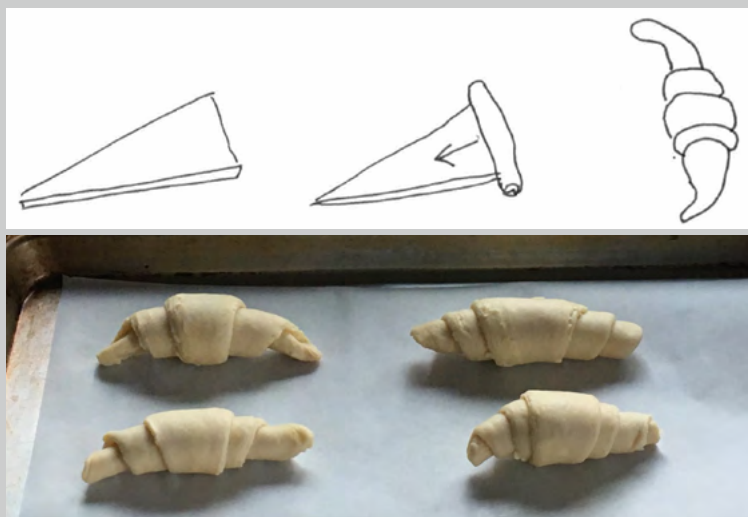
If everything is going well, at this point you should have a chilled mass which, thanks to repeated folding, consists of thin layers of dough alternating with layers of cold butter. You can shape this dough in different ways to make a number of traditional pastries, but we are going to focus on two of the easiest — butter croissants and pain au chocolat.

Cut the dough in half and put half back in the fridge while you work the first part — keep in mind that as much as possible you want to work the dough while it remains chilled because that will help keep the butter layers discrete when you roll, rather than blend them into the dough.

Roll out half of the dough into an elongated rectangle, roughly 8 in. x 24 in., though you should use your own judgment based on the pliability and condition of your dough. Don’t roll it too thin at this stage — it will receive more rolling later, so your goal right now is to portion it out relatively evenly.

Now cut the elongated rectangle into smaller, evenly sized pieces. For example, if you have rolled your dough out to about 8 in. x 24 in., now further divide it into 4-in. x 6-in. rectangles.

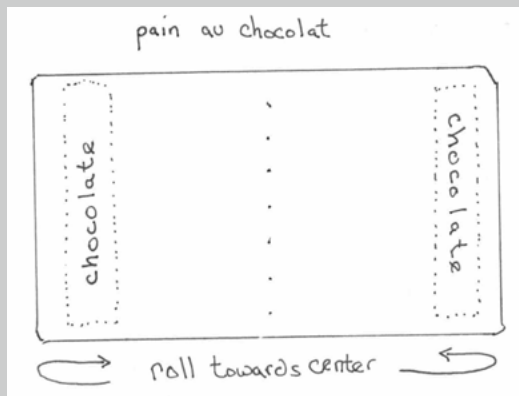
To form a traditional crescent-shaped croissant, cut the 4-in. x 6-in. rectangles across the diagonal, creating two triangles per rectangle. Beginning from the narrow side of the triangle, use your rolling pin to stretch the dough out in all directions, then starting from the narrow edge, tightly roll into a spiral, ending by tucking the end underneath the rolled croissant and placing it on a parchment-covered baking sheet (see illustration).



(the recipe continues on the next page)

If you wish to make pains au chocolat, do not make the diagonal cuts to divide the 4" x 6" rectangles of dough. Roll them out as you would with the croissants, then place two small portions of good quality semi-sweet chocolate (Callebaut works nicely) parallel to the short ends of the rectangle and towards the outer edge.

Roll each side from that outer edge, enclosing the chocolate, until the rolls meet in the middle, then place seam-side down on a parchment-covered baking sheet.



Cover the shaped pastries, either very lightly using plastic wrap or preferably with another baking sheet inverted on top of the first. Place them in a moderately warm spot for one final rise but beware of choosing a location that is too warm — there is a lot of butter in this dough and you don't want it to melt during the final rise.

When the pastries are puffy and have visibly grown in size by about 30-50%, you are ready to begin final preparations. This last rise usually takes around 1 1/2 to 2 hours but may go faster depending on the temperature of your kitchen and the activity level of your yeast, so be sure to factor that into your plans if you are planning to serve croissants to an early-morning breakfast crowd.

Baking

Adjust the oven racks so that you have a rack in the middle of the oven, and preheat your oven to 425F (220C). (These instructions are written for a regular

oven; if you are using a convection oven, adjust the baking temperature or turn off the convection feature.)

Now prepare the egg wash by beating together one large egg, a pinch of salt (less than 1/4 tsp), and a small amount of water (about 1/4 tsp).

Uncover the risen croissants and brush the pastries with this mixture. If you do not have a pastry brush for this operation you can use a piece of paper towel or bit of clean cloth.

Place the baking sheet on the middle rack and bake for approximately 18-20 minutes, until the croissants are a deep golden brown. Since ovens vary, for the first pan, at least, it might be wise to check doneness a few minutes early.

When the pastries reach the desired doneness, remove the baking sheet from the oven and set on a rack to cool.



Photos and drawings courtesy of Michael McNally

Flying Spaghetti Gingerbread Monsters

Evan Hunt, California, United States

So organized religion isn't your thing. How about some disorganized religion? Welcome to the [Church of the Flying Spaghetti Monster!](#)

In his spare time, Evan enjoys writing plays and baking. He is very fond of anagrams and other wordplay, and has an excellent sense of humor, which shows in his recipes. You can make the cookie dough for this recipe yourself or just buy some premade; the fun part here is in the production.

Ingredients

Cookie dough (preferably gingerbread, but sugar cookie dough would work too)

Icing

First, take an ordinary garlic press...



Load it up with cookie dough, and squeeze it directly onto a greased cookie sheet.



Let the noodly appendages spread out a bit as they fall onto the cookie sheet...



(the recipe continues on the next page)

Until you've covered the sheet.



Now, add the eye stalks. For a detailed explanation of this step, consult the nearest preschooler with play-dough experience.



Now bake 8-9 minutes and allow to cool.



Decorate with a bit of icing and voila! Just the thing to leave out for the Christmas Pirate! Arrrrr!



Photos courtesy of Evan Hunt

Drinks

Photo by Roberto Nickson on Unsplash

Grandpa Larry's Glogg

Jason Lasky, California, United States

Jason tells us, "My grandfather, Lawrence Johnson, was named after his grandfather, Lorentz Johanson. Lorentz came to America from Skane, Sweden, in 1880. He settled in Chaffins, Massachusetts. His wife, Christine Lundquist, also came from Skane, and they had five children. Other relatives came from Halland, Sweden, and their families can be traced back to the 1600s through church records.

"In 1955, Larry moved his family to Sonoma, California. He had five daughters; my mother, Barbara, is the oldest. Larry loved family gatherings and over the winter holidays, glogg was his specialty!"

Ingredients

- 2 bottles dry red wine
- 1 whole orange peel
- 1 cup sugar, or to taste
- 10 cardamom pods, crushed
- 10 whole cloves
- 4 short cinnamon sticks
- 1 cup dark raisins
- 1/2 cup sliced almonds
- 1 bottle vodka

In a large stainless-steel pot (not aluminum) or crock pot, combine red wine, orange peel, sugar, cardamom, and cloves and heat until sugar is dissolved and mixture is hot. Do not let it boil!

Add raisins, almonds, and vodka and heat again till hot but not boiling.

Serve warm in mugs or glasses.

Jason's grandparents, Anna and Larry, and his mother, Barbara, in 1943.

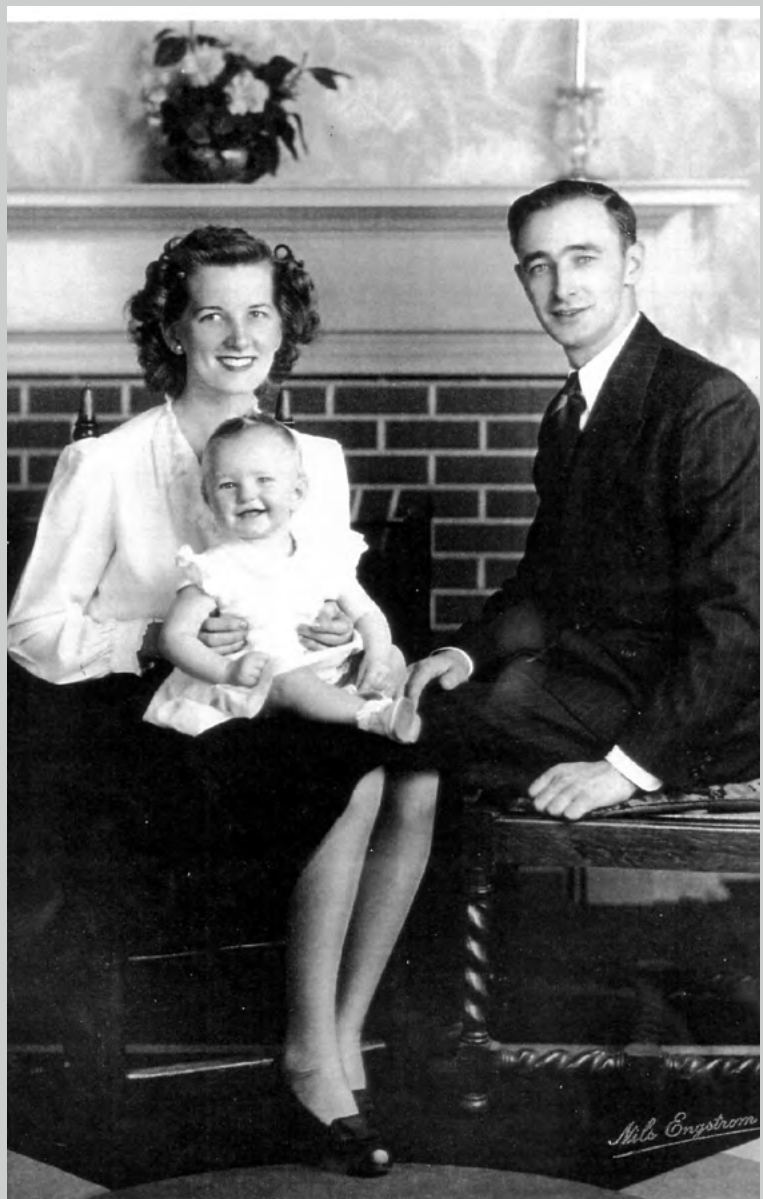


Photo courtesy of Jason Lasky

Holiday Slush

Brian Conry, Arkansas, United States

Brian's wife Cara was kind enough to share this favorite family recipe, which she remembers from her time growing up in Wisconsin. She says, "It sounds strange for a family living in Wisconsin in the winter, but this was a holiday tradition for our family on New Year's Eve (along with oyster stew). I remember as a child having to help remember to stir it, but we knew that Dad would reward us with a spoonful or two of highly diluted slush as a treat. Now that we live in Arkansas and have very hot summers, this is a great late afternoon drink to cool you down on those hot days!"

Ingredients

- 7 cups water
- 2 cups white sugar
- 4 tea bags, steeped in 2 cups water
- 1 12-oz container of frozen orange juice concentrate
- 1 12-oz container of frozen lemonade concentrate
- 2 cups brandy or rum
- Ginger ale or 7-Up

Heat 7 cups water and sugar on the stove, until sugar is just dissolved. Let cool.

Boil 2 cups water, remove from heat, and steep 4 tea bags for 5 minutes. Let cool.

Mix sugar water, tea water, concentrates, and liquor in a large, wide container that fits easily in your freezer. Place in freezer and let sit for 2 hours.

After 2 hours, stir thoroughly; then stir every hour until fully frozen into slush form.

Serve by scooping slush into a glass and topping it off with ginger ale, 7-Up, or any other light citrus soda.



Photo courtesy of Brian Conry



2020



Photos courtesy of John Stillman, Jeff Osborn, Michael McNally, and Cathy Almond



No matter what or how you're celebrating, all of us at ISC wish you good health and happiness.

Photos courtesy of Michael McNally, Suzanne Goldlust, and Cathy Almond

From all of us at ISC, thank you for reading our cookbook! We wish everyone a happy and healthy holiday season and a better year in 2021. Be well, stay safe, and wash your hands!

We've always understood the importance of a free and open Internet, but this year's global crisis has made reliable DNS and DHCP infrastructure even more of a necessity.

To find out more about our BIND 9, ISC DHCP, and Kea DHCP software and our professional support services, please visit us at isc.org.

And we invite you to share your recipes with us on our [Facebook](#) page or on [Twitter](#)!

