



Winter Holiday RECIPES



By: FineMark's Executive Chef, Lisa Fidler

A New Kind of Latke

Ingredients

- 1 pound celery root, peeled and grated
- 1 pound parsnips, peeled and grated
- 1 medium onion, peeled and grated
- 1 ¼ cups matzo meal
- ¾ cup chopped Italian parsley
- 5 large eggs
- 1 tablespoon kosher salt, more for serving
- ¾ teaspoon cracked black pepper
- Grapeseed oil

Directions

1. Place grated celery root, parsnips and onion in a large bowl. Sprinkle in matzo meal and toss mixture together with your hands. Add parsley, eggs, salt and pepper and combine again using your hands until ingredients are incorporated.
2. Heat 2 tablespoons oil in a large sauté pan over medium-high. Take a heaping tablespoon of the mixture and flatten between your palms. Fry latkes, without moving them, for 4 to 5 minutes, checking that they don't over-brown. (You should be able to fry them in batches of 11 to 12, depending on pan size.) Flip latkes, turn heat down to medium-low and fry another 4 minutes, or until well browned and tender. Transfer to a baking sheet lined with paper towels. Sprinkle with additional salt. Serve warm.



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Festivus Miracle Meatloaf

Ingredients

- 1 lb. ground Beef
- ½ lb. ground Pork
- 1 Egg, beaten
- 1 large Shallot, finely minced
- ⅓ tube Ritz crackers, crushed
- 2 T. of Ketchup
- ½ tsp. kosher Salt
- 2 tsp. Worcestershire sauce
- 2 tsp. Double Concentrated tube Tomato Paste
- ¼ c. brown sugar

Directions

1. Heat Oven to 400°F.
2. Place foil on a sheet pan. Slightly overlaps the sides of the pan.
3. In a large bowl, mix the egg, shallot, crushed Ritz crackers, 1 tablespoon of the ketchup, salt, 1 teaspoon of the Worcestershire sauce and 1 teaspoon of the tomato paste. Add the meats and mix just until combined. Note: DON'T OVER MIX.
4. Place the meat mixture on the foil and form into a loaf. Pinch the ends of the foil, making a second pan. This will catch all the fat run off.
5. Mix the brown sugar with the remainder of the ketchup, tomato paste and Worcestershire sauce in a bowl and coat the top of the meatloaf with this mixture.
6. Bake for about 15 to 20 minutes.
7. Use a thermometer. Cook until 155 degrees
8. Let it rest and the loaf will keep cooking. You do not want to over cook meatloaf!



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Gingerbread Biscotti

Ingredients

- ½ Cup Vegetable Oil
- 1 Cup Sugar
- 3 Eggs
- ¼ Cup Molasses
- 2 ¼ Cups all-purpose Flour
- 1 Cup whole wheat Flour
- 1 Tablespoon Baking Powder
- 1 ½ Tablespoons ground Ginger
- ¾ Tablespoon ground Cinnamon
- ½ Tablespoon ground Cloves
- ¼ teaspoon ground Nutmeg

Directions

1. Preheat the oven to 375°F.
2. Line a cookie sheet with parchment and spray with an oven spray.
3. In a large bowl, mix together oil, sugar, eggs, and molasses. In another bowl, combine flours, baking powder, ginger, cinnamon, cloves, and nutmeg; mix into egg mixture to form a stiff dough.
4. Divide dough in half, and shape each half into a roll the length of the cookie. Place rolls on cookie sheet, and pat down to flatten the dough to 1/2 inch thickness.
5. Bake in preheated oven for 25 minutes. Remove from oven, and set aside to cool.
6. When cool enough to touch, cut into 1/2 inch thick diagonal slices. Place sliced biscotti on cookie sheet, and bake an additional 4 to 6 minutes on each side, or until toasted and crispy.



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Leftover Veggie Galette

Ingredients

- 1 refrigerated pie crust, softened
- 2 oz Gruyère cheese, shredded (½ cup)
- 1 Small Shallot, diced
- 3 Cups Leftover Veggies (Carrots, Sweet Potato, Parsnips, Beets, Green Beans, etc.)
- 1 - 6 oz. package Honey Goat Cheese
- 1 teaspoon finely chopped fresh thyme leaves
- 1 egg white, beaten
- Fresh thyme sprigs

Directions

1. Heat oven to 375°F.
2. In a bowl, toss the cold veggies with about 2/3 of the goat cheese and thyme.
3. Unroll pie crust on ungreased nonstick cookie sheet.
4. Sprinkle Gruyere over center of crust to within 1 1/4 inches of edge of crust. Spread Shallot evenly over cheese and top with assorted veggie mixture. Sprinkle with remaining 1/3 of goat cheese.
5. Fold 1 1/4-inch edge of crust over filling, pleating crust as necessary. Brush egg white over crust edge. Bake 20 to 25 minutes or until crust is golden brown. Cool 15 minutes.
6. To serve, cut into 8 wedges. Garnish with thyme sprigs. Serve warm.



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Black-Eyed Pea Salad

Ingredients

- 1 large tomato, diced
- ½ medium red onion, finely chopped
- 1 small red bell pepper, finely chopped
- 1 jalapeno, finely chopped
- 2 tablespoons chopped green onions
- 2 tablespoons chopped fresh parsley leaves
- ¼ cup unseasoned rice wine vinegar
- ¼ cup Olive oil
- ½ teaspoon sugar
- Salt and freshly ground black pepper
- 2 - 15 oz. cans black-eyed peas, drained

Directions

1. Toss the first 6 ingredients in a bowl.
2. In a separate small bowl, whisk together the rice wine vinegar, canola oil, sugar, and salt and pepper.
3. Toss all together with the black-eyed peas and let marinate for at up to 8 hours in the refrigerator before serving.