

ONE CHICAGO

~ Holiday Cookbook ~



FROM THE DESK OF
DICK WOLF

For the past ten years, you have invited us into your living rooms as “One Night, One Family, One Chicago.” With the holidays approaching, it is our turn to invite you into our kitchens to share some tasty treats and family secrets. In these pages, you'll find some of our favorite holiday recipes and photos, along with the memories that make them special to us. We hope you'll enjoy them, and that they might find a festive place at your table this season.

Happy Holidays!

Dick Wolf
and your Chicago family





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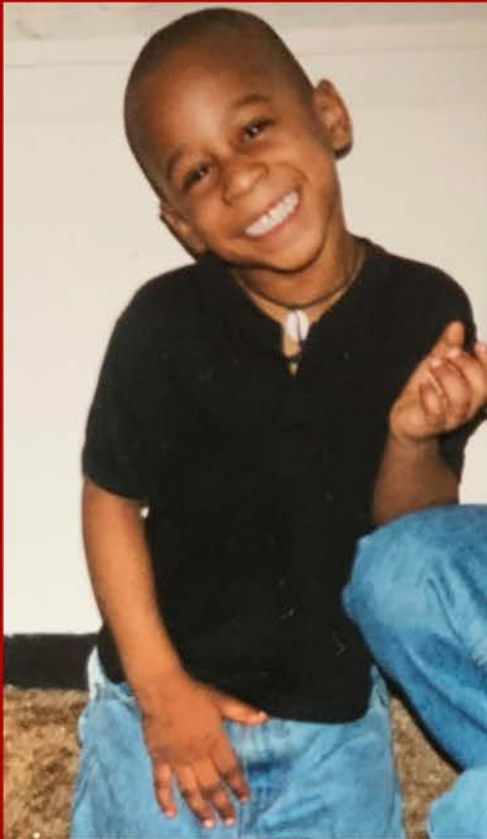




*Appetizers
& Sides*

Ever since I could remember, my mom has made this— mostly as a reason to get us kids to eat our greens— but it's such a flavorful and healthy option as a side to our smoked turkey centerpiece. Now my sister makes this every year, and I crave it so much I make it year-round.

Bacon optional!



Clearly the mischievous kid in this photo needed to be tricked into eating his vegetables

CHICAGO FIRE



Roasted Brussels Sprouts

DANIEL KYRI

2 bushels of fresh Brussels sprouts

5-6 cloves of fresh garlic (minced finely)

1 tsp salt

1 tsp pepper

1 tsp garlic powder

1 tsp onion salt

1/4 cup of olive oil

8 strips of thick-cut bacon

1/4 cup of cranberries

1. Preheat oven to 400 degrees. In a bowl, mix in Brussels sprouts, salt, pepper, garlic powder, onion salt, and olive oil. Massage Brussels sprouts with seasoning and oil until fully coated then spread evenly on a baking sheet and place in oven to roast for 30 mins.

2. While the Brussels sprouts are roasting, heat a large skillet and slowly/carefully place bacon in the skillet. Lay the strips flat so that they cook evenly. Cook until there's a nice light crisp to them. Once all the bacon is cooked to your liking and cooled, pat excess oil off with a paper towel and chop into bite-size chunks.

3. Once the Brussels sprouts are all roasted, take out of the oven and mix them around. Add in minced garlic, bacon bits, and roast in oven for another 5/7 minutes.

4. Take Brussels sprouts out to rest for 5-10 minutes. Carefully transfer mixture to a bowl. Top with cranberries, serve and enjoy!



Santa had to drop off a few powerful gifts for the good boys and girls at William Ryder Elementary!

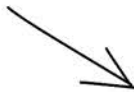


Charcuterie Board

LAROYCE HAWKINS

Imagine the perfect charcuterie demonstration for any holiday after-party: aged super sauté handmade by the finest Italian American Bridgeport can offer, thinly sliced to perfection. Paired with a prosciutto from your favorite Trader Joe's and mixed olives (please). As we position our cheeses, we want to order them in terms of flavor. A subtle Camembert on one end should slowly grow into a sharp cheddar and then a blue cheese on the other. We texturize our palette by juxtaposing our savory dairy blend with sweet apricot preserves and tart cranberries. If you're expecting the auntie that gets a little frisky after a couple glasses of Riesling, some dark chocolate should complement her mood. Before I sophisticated my style, a simple saltine cracker was satisfying enough. If you're fancy enough to get your hands on Signature Select Entertainment Crackers, then do yourself the favor. I curated my first meat and cheese show when I was nine years old, and I literally assorted three Lunchables on the biggest plate in my grandma's house. Almost 25 years later, I hope my amateur charcuterie skills have developed well enough to help you out this holiday ;)

Eggnog to-go on the way to grannie's



CHICAGO P.D.



Grandmother
"Hammi"



Tteokguk

BRIAN TEE

In my family, one of my most favorite memories was the celebration of Seollal: 설날. It's Korean New Year and one of the largest Korean holidays of the year. Traditionally, it's celebrated for 3 days around Chinese/Lunar New Year, but for my family in the U.S., we celebrated on New Year's Day with many traditional Korean customs and a whole lotta FOOD! This included multiple side dishes for the table, called BANCHAN: 반찬. We had ourselves a smorgasbord of Korean food delights!

BUT... the most important dish of all was one called TTEOKGUK: 떡국. This is a savory soup, steeped in tradition, made with chewy rice cake and beef broth. There are many recipes for this soup, but my grandmother's was the best, hands down!!! Her recipe was a feel and spirit of ingredients... no weighing, no counting, no measuring. Just a dash of this, a sprinkle of that, a pour of something in a bottle without a label and well, not to sound cliché... a whole lot of love.

In honor of my grandmother, I won't even try to attempt to create a recipe that would ever measure up to hers, but many Koreans have their own recipe, and if you're enthusiastic enough to take a shot and experience this magical soup's taste and flavors, I suggest Googling "tteokguk recipe," and finding one you like. I promise you'll be happy you did.

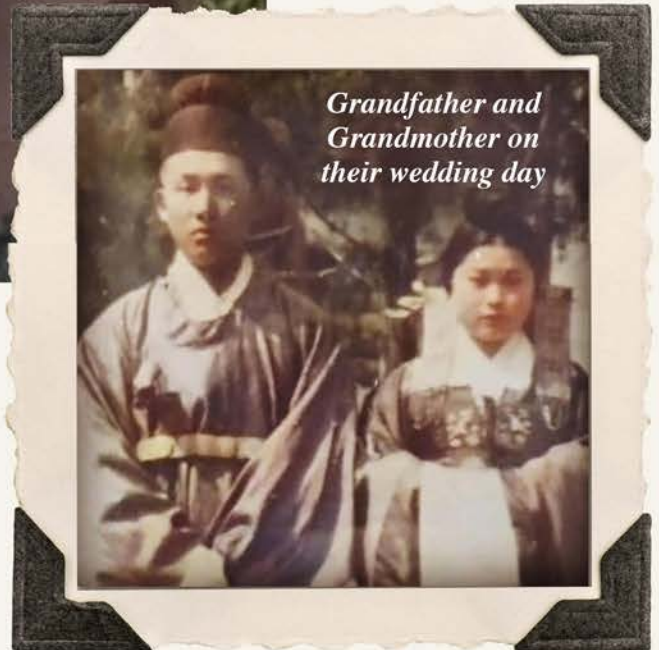
With all the traditional food also came the traditional customs and THIS WAS THE BEST PART!!! After stuffing our faces, we would perform a ceremony of bowing to our elders, both past and present. This is called SEBAE: 세배. In our family we would all bow first to my late grandfather. In traditional fashion, we would also bow to all the living elders who were there. The "deeper" the bow, in essence, the deeper the respect, so we paid homage to our elders... and they paid us!

Starting with my grandmother, we would all bow to her in order of oldest to youngest, and she in turn would gift us with her wisdom. And if you were young enough (still of school age), she would also give you MONEY! You can see why this was my most favorite tradition! Being the youngest in the family, I bowed the most, and you could say, as a performer, even at a young age, my bows were "deeply" entertaining. Like I said, the "deeper" the bow, the deeper the respect, but also the deeper my pockets got!

Looking back, this celebration has gifted me such fond memories. But more importantly it has taught me to always honor and appreciate your elders for what they have given you... nothing money could buy, but the wisdom passed down through these traditions that have shaped who I am and who I'm proud to be.



Honoring their legacy



Grandfather and Grandmother on their wedding day



We in a "deep" bow



BANCHAN
반찬

CHICAGO | MED

Japanese Cucumber Salad

HANAKO GREENSMITH

Ingredients:

10 oz of Japanese (about 3), Persian (about 4), or English cucumbers (about 1)

2/3 tsp salt

Sesame seeds

Dressing:

3 tbsp rice vinegar or sushi rice vinegar

1 tsp sugar (omit if using sushi rice vinegar)

1/2 tsp soy sauce

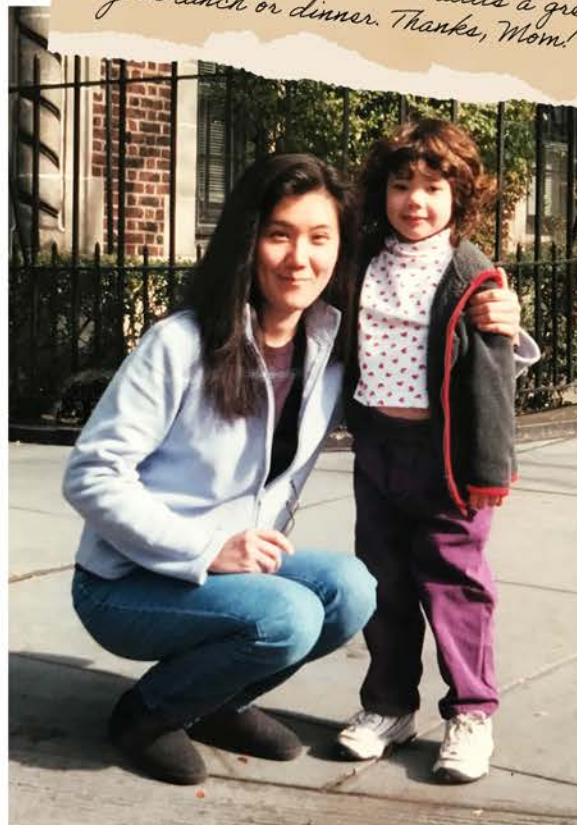
1 tsp of toasted sesame oil

Directions:

1. Slice your cucumbers paper thin (I like to use a mandoline; be careful not to cut yourself if you go this route!).
2. Sprinkle sliced cucumbers with salt to draw out their moisture and let them rest for about 10 minutes.
3. While your cucumbers take their salty nap, mix together your dressing ingredients. You don't have to be too exact with their measurements; feel free to adjust to your preferences. Everything is to taste with my mom and me...
4. Wake up those cucumbers and gently squeeze out their liquid.
5. Pop those babies into a bowl and dress 'em. Sprinkle with sesame seeds for a picture-perfect side dish.



My wonderful mom was always diligent in adding vegetables to our table - this was one of my favorites growing up. It's a simple, quick, and healthy side dish that adds a great crunch to your lunch or dinner. Thanks, Mom!



CHICAGO FIRE

Harvest Squash and Mushroom Soup

JESSE LEE SOFFER

I never knew my mom's holiday soup was actually L.L. Bean's holiday soup!



Harvest Squash and Mushroom Soup

Leanne Bard, Advertising

3 c. cooked butternut squash (fresh or frozen)	½ t. ground cumin	8 oz. diced mushrooms
2 T. butter, melted	½ t. coriander	2½ c. chicken stock
½ c. diced onion	½ t. cinnamon	Your choice of yogurt,
2 cloves crushed garlic	¾ t. ground ginger	Toasted almonds
1¼ t. salt	¼ t. dry mustard	
	Pinch or two of cayenne	OPTIONAL

If using fresh squash, preheat oven to 375°F. Split squash in half lengthwise and place face down in a pan of water. Cook in oven for 30 min. For frozen squash, heat in a saucepan on medium high until warmed through.

Sauté onions, garlic, salt and spices in melted butter until very soft, adding water if it sticks. Add mushrooms and cook another 10 min. Puree together with squash, adding water or chicken stock if too thick.

To increase flavor, proportionately increase spices.

Serve with a dollop of yogurt and toasted almonds sprinkled on top.

Leanne Bard

L.L.Bean®

Holiday '96



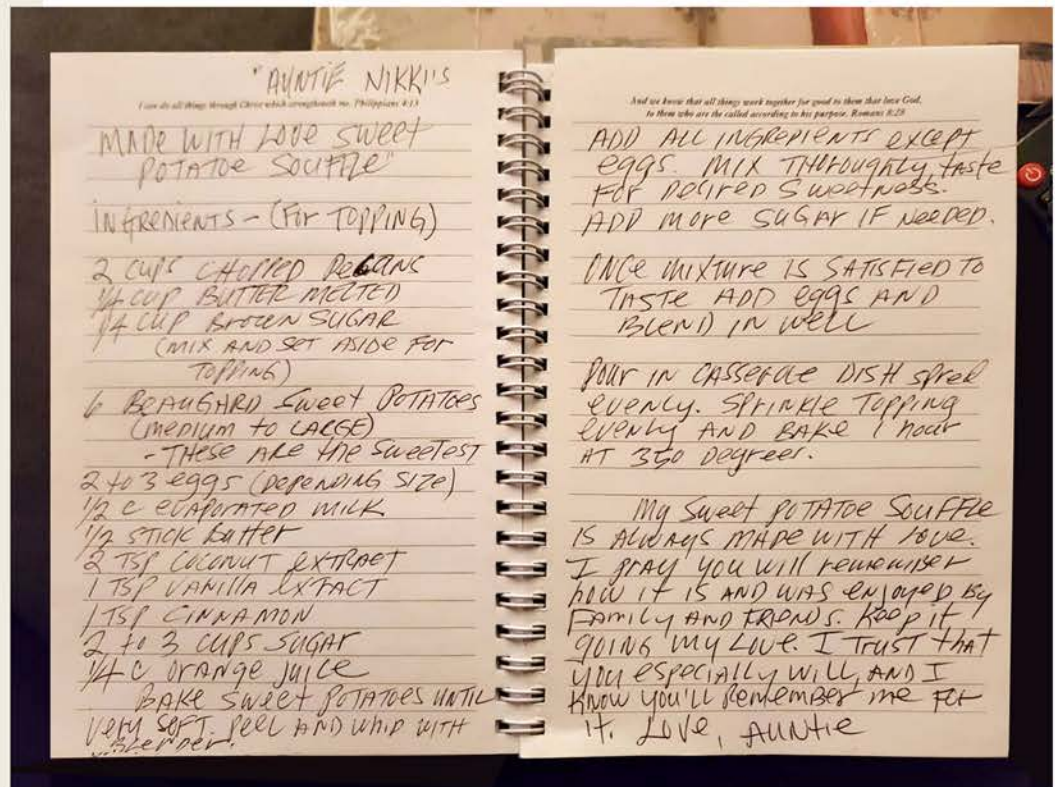
CHICAGO P.D.



Sweet Potato Soufflé

GUY LOCKARD

My family is originally from SE Washington, D.C. and has always been full of life and love. To this day, when we get together, there's nonstop food, drinks, dancing, singing and tons of jokes and laughs. Aunt Nikki is my mom's big sister and my second mother. She helped raise me, and we have a real special relationship; I can tell her anything. This recipe has always been a family favorite for decades, borrowed with lots of love from my auntie (we usually don't share family recipes, but she made an exception because I'm secretly her favorite). Happy holidays from the Marvelous Montgomerys!

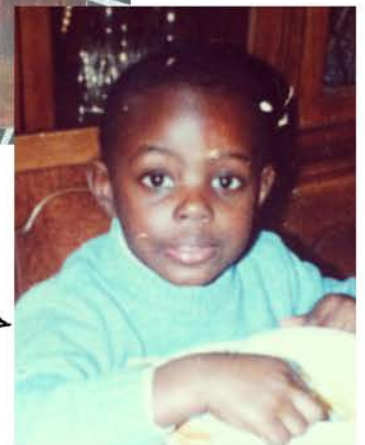


My dear aunt Nikki in her element. She also owns a beauty salon!



Here is a pic of my mom, her siblings and their kids. A few of the younger ones are missing because they weren't born yet. Don't we look like the opening credits to a family sitcom?!

We at my favorite hobby: eatin'



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Entrées

Kokkinosto

TRACY SPIRIDAKOS

Okay now listen, I'm going to be very honest with you, I never cook during the holidays. I'm very fortunate to have incredible cooks in my family, so when I go home for the holidays I just eat all the foods I don't make it. BUT I do love making this dish when I'm not surrounded by the glorious cooking of my family. The cloves make it feel cozy, it's full of flavor and best part is, it's pretty hard to mess up! I think every Greek family has their own version of this dish. Some make it with chicken, others add vegetables to it, it's a choose your own adventure type of situation and who doesn't love that? Greek music while cooking is optional but definitely recommended. Have fun with it and please enjoy my version of Kokkinisto.



Check out that onesie!



2 lbs of beef stew meat
(or whatever meat you want to use)
2 yellow onions (diced)
2-3 garlic cloves (diced)
1 cinnamon stick
4 cloves (whole)
2 bay leaves
1/2 cup red wine

26.46oz (750 g) of San Marzano crushed tomatoes (or use whatever brand you want; I've just found the SMs to be my favorite for this recipe)
Parmesan cheese
1 tbsp butter
1 tbsp oil
Salt & pepper

In a big pot with a lid, over medium heat, melt your butter and olive oil combined. Add the onions; cook for about five minutes. Take the onions out of the pot and put in bowl, set aside.

Return the pot back to the stovetop, turn the temperature up to medium-high and add a little more butter if it's looking dry and immediately add your stew meat to braise. You'll likely have to do it in two batches because all the meat won't fit. But the point is to sear all the little cubes for about a minute on each side and remove them from the pot.

Once all the meat has been braised and removed from the pot, lower the temperature to medium-low and add your red wine. Stir it around for a few seconds then add back your onions and beef to the pot.

Now add the garlic, cinnamon stick, cloves, bay leaves, crushed tomatoes, salt and pepper, parm cheese (for the salt, pepper and parm, I don't have real measurements, I just toss in a little now and add more in the end if I think it needs it).

Stir it all together and let it come to a slow boil. Once it does, reduce to low, cover and let it sit for at least 2 hours. If you can leave it for longer, great! The longer you leave it, the better it is. I usually aim for 4-6 hours. But at 2 hours, it'll be great as well.

Add a little extra parm, salt and pepper to taste, and serve. Some people like to serve it with rice or orzo, which is also delicious, I sometimes do Banza rice, which is made from chickpeas or just eat it as is with a side of some sort of vegetable. Enjoy!

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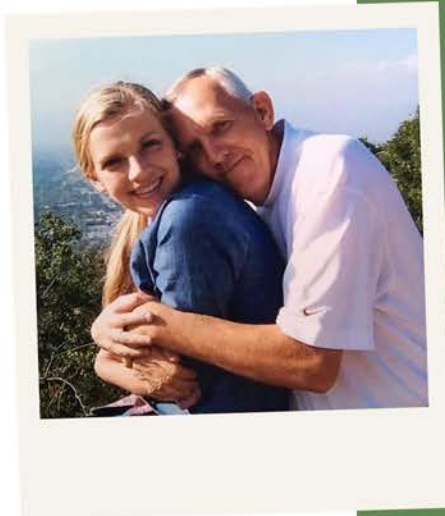
Del's Sausage & Rice Casserole

KARA KILLMER

- 1 pkg Jimmy Dean Regular Sausage
 - 1 pkg Jimmy Dean Hot Sausage
 - 4 cups Minute Rice
 - 2 pouches Lipton Noodle Soup
 - 4 or 5 Stalks of Celery
 - 2 Green Bell Peppers
 - 2 White Onions
 - 4 cups (give or take) Shredded Mexican Cheddar Cheese
 - Salt and Pepper to taste
- Preheat oven to 350°F

1. Chop vegetables.
2. Brown meat.
3. Prepare Lipton soup according to directions in a large pot.
4. Set cooked sausage aside and cook veggies in your sausage browning pot. (Add a splash of water and put a lid on to cook veggies until tender; a few minutes.)
5. Add Minute Rice to pot of prepared noodle soup and follow rice cooking instructions. Add water as needed.
6. When rice is cooked and fluffy, stir in sausage, veggies, and 2c, give or take, of shredded cheese. Mix well. Add salt and pepper to taste.
7. Spray a cake pan with nonstick spray and pour mixture into the pan. Sprinkle remaining cheese on top...give or take...cheese is great.
8. Cover casserole with foil and bake for 20 mins, then remove foil and bake for 5 more minutes.

Del's first visit to set!



Me realizing how dirty my hands are about to get...

This recipe comes from the kitchen of my stepdad, Del. He concocted it out of necessity as a bachelor and passed it on to me when I went to college. It was the sole culprit for my freshman 15.

Del has been a first-rate everyman his whole life. He's taught me quite a few invaluable skills, including how to change a spark plug, hang a cabinet, throw a baseball, swing a golf club, shoot a gun, eat a proper bowl of cereal (with about a fourth cup of sugar on top!), as well as how to make this casserole.

Amidst imparting all this knowledge, he's been faithful not to miss a single dance competition, college play, or episode of Chicago Fire. His love and dedication make our family holidays special. I hope you enjoy this hearty treat and share it with the Del in your life.



CHICAGO FIRE

Sabzi Polo Mahi

DOMINIC RAINS



Like most, holidays were some of my most treasured moments growing up in London and Dallas. Although my family celebrated Christmas and delighted in the Yuletide traditions, as an Iranian hailing from a rich and extensive Persian history, one joyous and most exciting time of the year for myself and the family was around the holiday of Nowruz, literally meaning “new day.” Nowruz is a tradition celebrated for thousands of years on the day of the vernal equinox marking the beginning of spring, and a victory over darkness.

This glorious tradition is like our Christmas, New Year and Easter combined. We arrange a beautiful table called Sofreh Haftseen where we place seven symbolic items together, each item having a unique significance. Sumac for love and compassion, an apple for health and fertility, the greens from sprouts representing rebirth, and more. It is a moment to reflect, retune and purify. I’ve only learned to appreciate this tradition more and more as I’ve gotten older, but as a kid the holiday offered a time to connect with friends and family, receive gifts like new clothes and money, and of course look forward to the feast that would await us all.

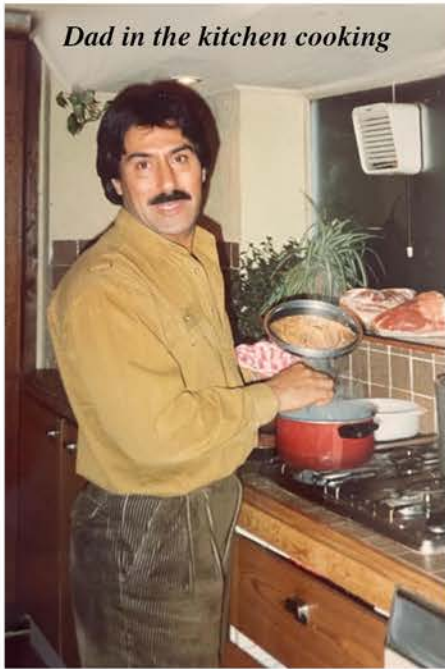
Both my grandmothers were incredible cooks. The secret ingredient to everything they served and why each dish was more delectable and tasty than the next, I believe, was in their power to love. Their hands were full of love. It was that love, handed down over generations, that inspired my father, and where he picked up his gift in cooking these fine dishes. His hands had that “it” factor, that healing touch. He had an amazing ability to make all the ingredients work together effortlessly. To illuminate that sacred experience of service, love and affection through his cooking and imbue that experience upon the hearts of those being served. This was my childhood. This was part of my gift growing up.



Sofreh Haftseen



Madar serving tea



Dad in the kitchen cooking



Dom cheesing

Ms. Rubab F. Majedi

RECIPE - Sabzi Polo va Mahi
(Vegetable rice & Fish)

From the Kitchen of Auntie Ruby

INGREDIENTS:

- 4 cups Rice
- 2 Kg. Caspian sea White Fish
- 1 Kg. Chives, Parsley, dill, Cilantro (coriander), & Garlic leaves
- 200 g. butter
- 1/4 cup Lemon Juice
- 2 Onions
- 2 clove garlic
- 3 TBSP brewed Saffron
- Salt & Pepper, as much as required

One of those famous dishes handed down over generations and served every Nowruz, and one of my absolute favorites, is "sabzi polo mahi."

This translates to "rice with greens", in this case dill, and fish. And there were always two fish; one was white fish and the other was smoked sturgeon. Below is the recipe, and as much as it excites me that you might attempt to cook this, I hope one day the beautiful and loving people of Iran may prepare this special dish for you. Maybe you can find a Persian restaurant in your city and stop by for a nice meal.



Grandma Farokh holding baby Dom



Dad feeding mom as mom's auntie watches

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Cuban Picadillo

ALBERTO ROSENDE

For Christmas every year, my mother likes to make a traditional Cuban picadillo with white rice. It's a hearty dish that is super flavorful but also simple enough to cook for a lot of people.

My grandmother used to make the best rice in the world, and I often wondered how she did it. She passed this recipe along to my mother, and I have to say she nails it every time. This dish reminds me of home and helps keep the memories of my grandmother alive.

CUBAN PICADILLO *4 servings*

- 1 pound of ground beef (you can use ground turkey)**
- 1 clove garlic**
- 1 chopped yellow onion**
- 1/2 chopped green pepper**
- Green olives, pitted**
- 1/2 cup of raisins**
- 1 8oz can tomato sauce**
- 2 packages of Sazon seasoning**
- Salt to taste**
- Pepper to taste**

Heat olive oil in a skillet and cook onions, green peppers and garlic. Add ground beef and cook until the beef is completely browned. Add tomato sauce, 2 packages of Sazon, and a little bit of water. Cover the skillet and let it cook for about 7 to 10 minutes. Add olives with some of the water from the olives; add raisins. Add salt and pepper to taste.

WHITE RICE

- 1 cup of rice**
- 2 cups of water**
- 2 tablespoons olive oil**
- Salt to taste**
- 1 tablespoon of powder garlic**

Heat olive oil in a caldero (IMUSA cauldron); once oil is hot, sauté rice until rice starts turning white or transparent. Do not burn it—just enough to get the rice transparent. Add 2 cups of water, garlic and salt. Cook on high until it boils and immediately cover the rice and change the temperature to low. Let it cook on low until the rice is dry.





My mom and I - early '80s

Roast Suckling Pig

JASON BEGHE

My mother was a fairly accomplished chef. More often than not, she made Christmas goose — the Julia Child recipe. One year she decided to try something different: roast suckling pig. The preparation required basting every half hour or so. My mother couldn't confront looking at the poor little pig's visage, so she stored it in the oven with its hindquarters facing out.

Uncle Gino snuck in the kitchen and turned the little guy around. My mom screamed when she opened the oven and saw the little pig staring at her!



My parents with Uncle Gino on Christmas Day



The Christmas tree that year - that's Gino decorating!



That's me and Uncle Gino circa early 1980s



- 1 whole suckling pig (12 to 18 pounds)**
- 15 quarts water**
- 6 1/2 cups kosher salt**
- 4 1/2 cups granulated sugar**
- 1/2 cup vegetable oil, for basting**

1. Rinse pig in cold water and set aside. Line a 32-gallon garbage bag with 2 more 32-gallon garbage bags. Place water, salt, and sugar in the tripled-up garbage bags and stir to dissolve, taking care not to puncture the bags. Place pig in the bags, remove excess air, and tie tightly. Place in a 15-quart container in the refrigerator and brine 12 to 24 hours, turning once.
2. Heat the oven to 250°F and arrange a rack on the lowest level. Remove the pig from the brine and pat dry with paper towels; discard brine. Lay the pig on its side and stuff the interior with 15 to 20 large (20-inch-long) pieces of lightly crumpled aluminum foil until it's filled out. (This will prevent caving during roasting.)
3. Transfer the pig to a baking sheet fitted with a roasting rack. Arrange it stomach down with the back legs tucked underneath and pointing forward and the front legs tucked underneath and toward its sides. (You may need to add more foil if it is not sitting properly.) Prop up the head with foil or a large ramekin to keep the back aligned. Cover tightly with aluminum foil and place in the oven.
4. Roast the pig, rotating once, until it reaches 130°F, about 2 1/2 to 3 hours. Remove the foil, baste with oil, and increase the oven temp to 400°F.
5. Roast, basting every 15 minutes with oil and rotating once more, until the internal temperature reaches 160°F, about 45 minutes to 1 hour more. (If the ears or snout become too brown, cover with foil.) Remove from the oven and let rest 20 minutes before carving.

Egg Stuff

MIRANDA RAE MAYO

The original Mr. Mayo is a chef like none other. I've always loved my dad's cooking. His dishes were always simple, well-seasoned and consistently delicious. One of my and my sister's favorite breakfasts he'd make was called "Egg Stuff." I still giggle when I say it.

This is a dish where you use what you got in the fridge and hopefully you never make it exactly the same way twice. You have carrots? Amazing, we'll use 'em. Sun-dried tomatoes? Wow... you actually have sun-dried tomatoes in your pantry? Throw 'em in!



What you're gonna do:

Chop your garlic and slice your onion and have your veggies ready. Take your two tortillas and tear them apart into pieces about the size of a quarter. (This is my favorite part; pretend they're anyone who's ever doubted you.)

Put olive oil in the skillet on medium-low heat. Add onions to the olive oil. While those simmer, crack all the eggs in your bowl and whisk with a fork or an actual whisk cause you're an elitist who owns a whisk and sun-dried tomatoes. Next add your seasonings in the bowl of whisked eggs. Just a little touch of this, a little touch of that, do what feels good. Pretend you're Julia Child while you're doing it and it should all work out all right. Once onions begin to soften, add the garlic to the olive oil and make sure you got light sizzle action on. If not, turn your heat up a smidge. Stir the garlic in then add tortilla. Cover the skillet with the lid. Leave it for about a minute and a half. Next add your veggies, stir 'em around, and add some seasonings of your choice. Cover with lid for 3-5 minutes.

Now it's go time, baby. Take that lid off and add those perfectly whisked eggs to the skillet. Turn the heat up a smidge and stir everything so it all gets mixed in real good. Cover again for another minute or two and stir it around until it looks like something you would want to eat.

Voilà baby! You got egg stuff!

My dad used to serve it with cheddar cheese and sour cream on top, but that's a lot for my gastric system at this time in life. I'd recommend a nice chipotle salsa, and sliced avocados to put on top. Maybe even a little cilantro if you're feeling fancy.

Enjoy



The original Mr. Mayo

What you'll need:

A bowl

A skillet with a lid

5 eggs

Olive oil

2 corn tortillas

Salt

Pepper

Cumin

Seasoned salt

Garlic powder

Celery

2 garlic cloves

Onion

(any kind you'd like, I like the red ones for a nice pop of color)

Any additional veggies of your choice

(my sister and I always enjoyed when my dad put corn in... I think it's a texture thing)

- 2 cups dried black mushrooms
- 3 minced garlic cloves
- 2 tablespoons of olive oil
- 1 small onion (chopped)
- 2 cups of long grain rice
- 2 teaspoons of salt
- 1 teaspoons ground cloves
- 1 12-ounce can of green peas or lima beans
- 2 sprigs of thyme
- 1 green Scotch bonnet pepper

1. Soak mushrooms in 4 cups of water for 10 minutes
2. Once soaked, boil mushrooms & water for 10 minutes
3. Strain water from mushrooms & place water in a separate container (*mushrooms can be thrown out*)
4. Sauté garlic & onion together for 2 minutes or until translucent
5. Add rice & stir together for approx. 3 minutes
6. Add mushroom water, salt, cloves, and beans
7. Bring everything to a boil
8. Once most of the water has evaporated (approx. 10 minutes), reduce heat
9. Stir the rice & cover for approx. 15-20 minutes
10. Once rice is tender, it's ready to serve!



We (in red) and my sister Phabillia (also my best friend) at the classic family Christmas table! She's a doctor now, and one of my greatest technical advisors.

Haitian Dried Black Mushroom Rice

MARLYNE BARRETT

Christmas has always been a special holiday for me. Some of my most cherished memories surround the cultural flavors of the kitchen table. Multiculturalism would bring us together in language, culture, and food. I hope to share this legacy with you as you prepare these dishes.



Spicy Tofu with Broccoli and Cashews

MARINA SQUERCIATI

My mother was a single working mom who rarely had time to cook for me. The few recipes she did make were the best food I had ever tasted. I realize now it was probably a bit of great taste mixed with a dash of the time we spent together during the meal. When I graduated college, she made a booklet of all the recipes she had ever made me...and all the recipes she had cut out of The New York Times but never had the time to make!



SPICY TOFU w. Broccoli + Cashews
 (cut scallions; keep bulbs from green; cook bulbs longer; add fruit)
 2 TSP. ~~broccoli~~ vegetable oil
 1 head broccoli in bite size pieces
 5-6 scallions in 2" lengths (separate white + green)
 1/2 cup fat free veg or chicken broth
 1 TBS reduced-sodium soy sauce
 2 tsp cornstarch
 1 tsp sugar
 1/4 tsp crushed red pepper flakes
 One 10 1/2 oz. pack low fat firm tofu; cut into 1" cubes
 (buy EXTRA FIRM PACKAGE)
 1/2 trap dry-roasted cashews

Birdie + Baby Broccoli + Horsti

1) In very large nonstick skillet or wok w lid. Heat oil over high heat. Add broccoli + white scallion bulbs; stir fry 1 minute. Add all but 1 TBS of broth; bring to BOIL. Reduce heat + simmer, covered, 2 minutes.

2) In small bowl, mix remaining TBS of broth, soy sauce, cornstarch, sugar + pepper flakes. Pour over vegetables + stir til they are coated. Simmer, uncovered, til the liquid thickens, about 1 minute.

Add tofu, cashews + green scallion tops. Simmer, covered, until the tofu is heated through, apx 1 minute.

4 PTS.
9g protein
184 calories



When stuffed bunnies are your best friends, a vegetarian meal is a smart move by mom

CHICAGO P.D.



Desserts



Once upon a time, I had two lovely daughters who would cook and bake delicious foods for their charming and very handsome father.

These days, my firstborn mostly cooks for her own beautiful family (the nerve!), and my youngest works as a pastry chef at a cafe/restaurant in Tempe while attending Arizona State.

But she DID blow back into town on her holiday break, just in time to whip up a batch of her PUMPKIN WHOOPIE PIES!

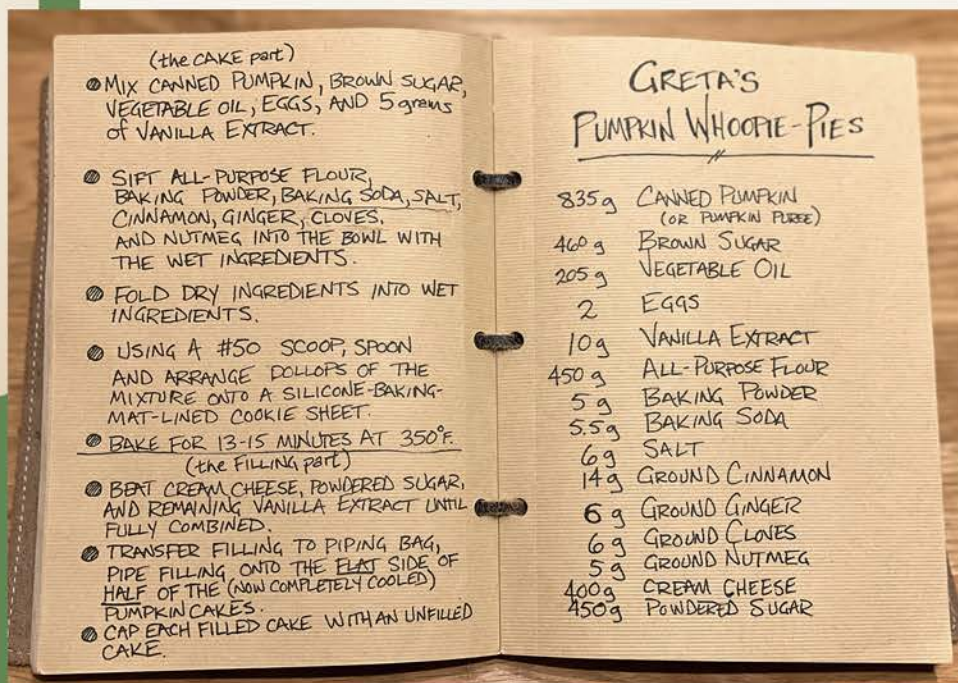
These babies are a fall favorite, and Greta can usually be persuaded to bake a few dozen for holiday parties. When Jesse wrapped after the 200th episode, Steve Chikerotis threw a party for him at his place, and we showed up with a stash of the PWP's. They went fast.

At one point Eamonn pressured poor Murphy into giving one a try, wisely counseling her, "You're only as vegan as you want to be."

Pretty darn tasty, they are.

Greta's Pumpkin Whoopie Pies

CHRISTIAN STOLTE



Kringles

PATRICK JOHN FLUEGER

Kringles are a Norwegian treat. They're a sweet (not too sweet) lil doughy cookie in the shape of a pretzel. They were my favorite as a child & were always in my home during the holidays. The recipe was our (me, my sister, brother & two lovely cousins, pictured) great-grandmother's recipe on our mom's side.

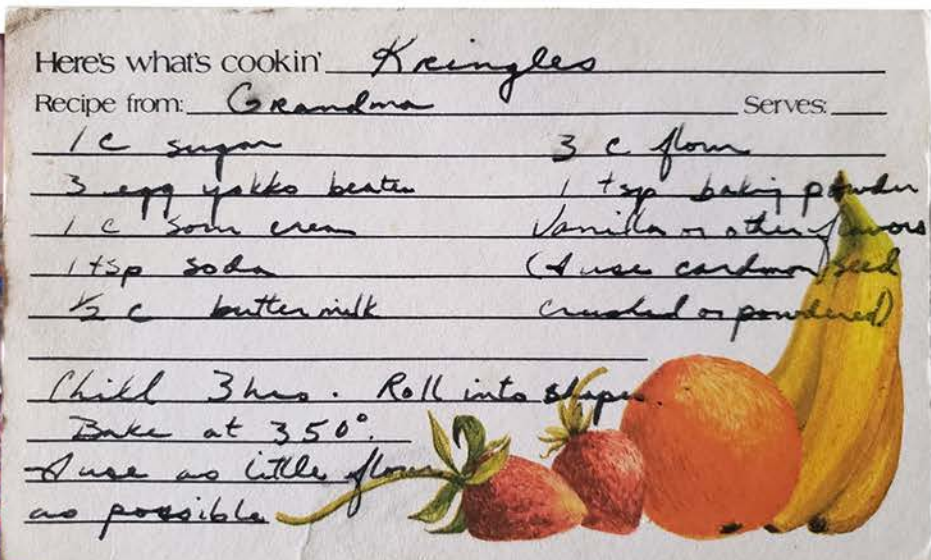
They are not easy to perfect, but when you get them right?!? Scrumtrulescent!!

- | | |
|---------------------|--|
| 1 cup sugar | 3 cups flour |
| 3 egg yolks, beaten | 1 tsp baking powder |
| 1 cup sour cream | Vanilla or other flavors |
| 1 tsp baking soda | (I use cardamom seed, crushed or powdered) |
| 1/2 cup buttermilk | |



That's my cousin Kyle - who clearly has more swag than I ever hope to

Me with my brother and sister and cousins



CHICAGO P.D.



Pear Tart

DAVID EIGENBERG

My wife, Chrysti, and I met right after 9/11 when she was in the Army. This was our first Christmas together, and she made this beautiful pear tart. As you can see, it changed me. After I ate it, my mouth stopped hanging agape all the time because I had to chew her food, and it tasted so good that my mouth miraculously shut.

PEAR TART

- Dough -	- BURNT BUTTER -
9oz ap flour	6oz unsalted butter
5oz butter unsalted	3 eggs
2oz sugar	7oz sugar
Zest of one lemon	2oz flour
2 egg yolks	3 pears, peeled, cored, and thin sliced
2 tsp lemon juice	

- preheat oven 375°

- for dough- In food processor, combine flour, butter, sugar + lemon zest, and lemon juice until a ball forms. Do not over process. Remove dough + make a round flat disk. refrigerate at least one hour.

- roll out dough on a floured surface to about 1/8" thick and line tart pan, dough is forgiving and can be pieced together. refrigerate while making filling.

- burnt butter- in a small sauce pan brown the butter. (burnt bits are what creates flavor.) Meanwhile in a medium mixing bowl combine eggs, sugar, and flour. When butter is brown, add to flour mixture. When bubbles subside, whisk until blended. (Flour saves the eggs + prevents scrambling.)


- arrange pears in tart pans. Pour filling over pears + bake in preheated oven for 40-50 minutes or until golden.

- Allow to cool. Brush pear with apricot glaze + dust with powdered sugar.

- Apricot Glaze -

1/2 cup Apricot jam
1 tablespoon water

Combine + heat in a small sauce pan until liquid. remove lumps. Use warm.



arrange pears for tarts in flower pattern.



This is the biggest tree I could get in NYC, 2002



Hot Water Gingerbread

125 ml	soft fat	½ cup
5 ml	vanilla	1 tsp.
125 ml	brown sugar	½ cup
	2 eggs	
150 ml	molasses	2/3 cup
500 ml	all-purpose flour	2 cups
10 ml	baking powder	2 tsp.
5 ml	baking soda	1 tsp.
5 ml	ginger	1 tsp.
5 ml	cinnamon	1 tsp.
2 ml	nutmeg or mace	½ tsp.
250 ml	boiling water	1 cup

Prepare as BUTTER CAKE (BASIC RECIPE) adding the molasses to the egg mixture.

1. Arrange oven racks so that centre of the cake will be centred in the oven. Prepare large square pan or 2 small layer pans (see CAKE PANS for sizes; see METHODS FOR MAKING CAKES for preparation method). Preheat oven to 180°C 350°F
2. Cream fat and sugar together until light and fluffy; add vanilla.
3. Add eggs one at a time, beating well after each addition until the mixture is very light.
4. Combine dry ingredients and sift.
5. Add dry ingredients alternately with liquid, about 1/3 the quantity at a time, beginning and ending with flour. After each addition stir to combine, then beat briefly. This is a drop batter and should not be stiff.
6. Pour the batter into the prepared pan.
7. Bake referring to the following cooking times. Remove and cool on a rack about 10 minutes; run a table knife around the pan to loosen cake, place rack on top of cake and invert; peel off the paper. Cool; reverse cake before frosting.

Hot Water Gingerbread Cake

KRISTEN HAGER

This Hot Water Gingerbread Cake is my all-time favorite holiday cake! One bite, and I'm immediately transported back to my childhood Christmases spent in Northern Ontario, Canada.

It's to be enjoyed warm, straight out of the oven, or served cold with coffee for breakfast the next day.

Although it's not complete without some homemade whipped cream - sweetened with maple syrup, of course.

Whipped Cream Recipe

- 1 Cup heavy whipping cream
- 2 Tbsp. maple syrup
- 1 tsp. vanilla extract

- * Chill a metal mixing bowl in the freezer for 15 mins.
- * add cream, maple syrup, vanilla extract
- * beat on low, and gradually increase speed as mixture thickens, but not fluffy!

Enjoy! Happy Holidays!!
Kristen Hager xoxo

Dashing through the snow in my parents' yard in Northern Ontario, Canada



Christmas, 2015

I think I was about to turn 10 in this picture? My birthday is January 2, so the Christmas holiday always felt extra celebratory! My mom had sewn me this dress for Christmas that year, it was bright purple, and I can remember being completely obsessed with it. Lol.



Christmas, 1992

Cathy's Sugar Cookies

JOE MINOSO

The very first Christmas I spent with my wife's family, I had the pleasure of making these incredible sugar cookies with everyone, and it was the first time I felt the full Christmas spirit in a long time. Now it is an annual tradition.



Cathy's Sugar Cookies

NOTE:
For frosting you can just do a glaze or you can put a few drops of food coloring in an egg yolk, whisk it, and you get a clean paint brush + paint the cookies with this before you bake it. You can sprinkle fancy sugar on it too - (fancier baking)

- 4 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 3/4 cup butter (1 and 1/2 stick)
- 1 1/2 cups sugar
- 2 eggs
- 2 tsp. vanilla
- 1 tsp. lemon extract



Make these for Christmas!

- 1) Cream butter + sugar till fluffy
- 2) add eggs, vanilla, lemon extract
- 3) Mix all dry ingredients together in separate bowl + then add in thirds
- 4) Bake about 9 minutes at 375°
Don't overbake.

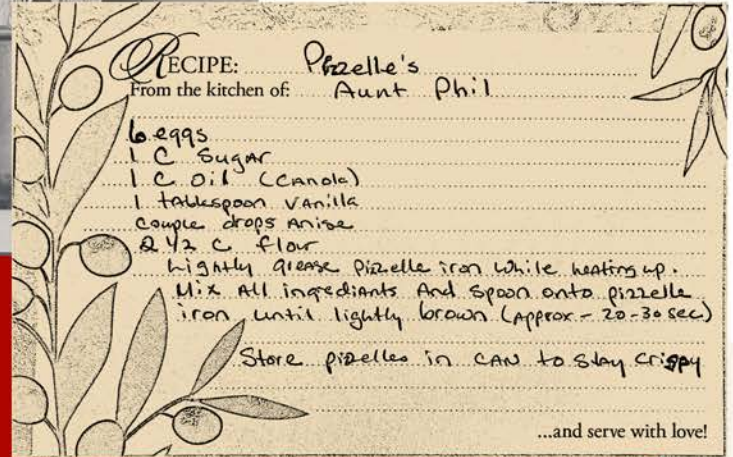


Me and my sister around 1983.
I'm pretty sure I'm focused on the candy cane I'm going to get once I'm done with this picture!

CHICAGO FIRE



← Philomena and her husband, Americo, in the 1950s, cooking in their kitchen



Aunt Phil's Pizzelles

NICK GEHLFUSS

This is my great-great-aunt Philomena's recipe for Italian cookies called pizzelles. She was born in Montenerodomo, Italy, in the region of Abruzzo, and is now 97 years old. This recipe has been passed down for generations in our family. We still serve them at all the holidays, keeping this family tradition alive.



Yours truly... It was 1985, probably December, so I was 11 months old.



CHICAGO | MED

Ma in the kitchen baking



Pinwheel Cookies

S. EPATHA MERKERSON



- 2 cups sifted all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 cup soft butter**
- 1 cup light-brown sugar, firmly packed**
- 1 cup chunky-style peanut butter**
- 1 egg**
- 1 teaspoon vanilla extract**

FILLING:

- 1 pkg. (6oz) semisweet chocolate pieces**
- 1 teaspoon butter**

1. Sift flour with baking soda and salt; set aside.
2. In a large bowl, with a wooden spoon or a portable electric mixer at medium speed, beat butter until light. Gradually beat in sugar, beating until light and fluffy.
3. Add peanut butter, egg and vanilla; beat until smooth.
4. At low speed, gradually add half of the flour mixture. Mix in the rest, with hands, to form a stiff dough. Refrigerate for 30 minutes.
5. Meanwhile, make filling: Melt chocolate pieces over hot, not boiling, water. Stir in butter. Let cool completely.
6. Divide the dough in half. On a lightly floured surface, roll each into an 8-by-10-inch rectangle. Spread each rectangle with half the chocolate mixture.
7. From the long side, roll each tightly (jelly roll fashion). Gently press the edge to seal.
8. Wrap separately, seam side down, in Saran wrap or foil. Refrigerate until firm - about 8 hours or overnight - before slicing and baking. (Rolls may be stored in the refrigerator for a week or 10 days. Bake fresh as needed.)
9. Preheat the oven to 375°F. Lightly grease cookie sheets.
10. With a sharp knife, cut as many 1/8-inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.



Me, age 4



At the opening of "While I Yet Live," written by Billy Porter

ONE CHICAGO

~ Holiday Cookbook ~ *Acknowledgments*

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