

TRAVISSO

Holidays

IN THE HILLS

Community
Cookbook

Celebrating the Holidays in the Hills at Travisso

At Travisso, our community is rich in many cultural and religious traditions. The holidays are a wonderful time not only to celebrate and enjoy our own traditions but a time to explore and partake in others.

From Diwali to Christmas, Hanukkah to Kwanza, we know that the festivals and gatherings the end of each year brings our friends and families together. And let's not forget New Year's Eve or Festivus for the Rest of Us! This year, we invited each of you to share your favorite recipes with your neighbors by submitting them to be compiled into this Travisso Holidays in the Hills Cookbook!

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Rosy Pork

Recipe from: Gina Hoppa

Moved to Travisso last year.

Ingredients

3 one pound pork tenderloins (bring to room temp)

Rub ingredients

- 1/2 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic salt

Glaze ingredients

- 3/4 cup apple or currant jelly
- 3/4 cup catsup
- 5 teaspoons red wine vinegar
- 1/2 teaspoon chili powder; mix and warm

Tools you will need are: small mixing bowl, shallow roasting pan, meat thermometer, small pot for glaze, basting brush, carving knife, cutting board, serving platter, oven mitts. *Optional tools:* rubber gloves and sauce boat.

It's the recipe handed down from a beloved aunt. I make it every Christmas. Makes me feel like she's with us during the holidays. Plus my whole family loves it.



Directions

- 1 Bring pork to near room temp. You can set it out on the counter for up to an hour, but don't let it sit for more than an hour. Once it's reached room temperature, gather your tools and ingredients above.
- 2 Preheat oven to 350 degrees.
- 3 Mix salt, chili powder and garlic salt together in a small bowl. Rub the mixture on all sides of pork with your hands. You may opt to wear gloves if you wish.
- 4 Place pork tenderloins in an open shallow pan. Set a timer for 45 minutes.
- 5 After putting the tenderloin in the oven, gather the ingredients for the glaze.
- 6 Make the glaze by mixing and warming together the jelly, catsup, vinegar and chili powder in a small pot. Warm on stove over medium heat until jelly is melted and ingredients are blended well. You can set it to low and keep it warm once everything is blended or set the glaze aside.
- 7 At 45 minutes in the oven, remove the tenderloins from oven. Brush glaze generously over pork on all sides using a silicone basting brush.
- 8 Return pork to oven and cook for an additional 15 minutes. Check pork doneness with meat thermometer (145 degrees). If satisfied with temp, remove from oven.
- 9 Let meat rest for 10 minutes.
- 10 Remove pork from pan to cutting board. Slice pork tenderloins thinly.
- 11 Push slices on serving platter over like a fallen domino effect.
- 12 Glaze the slices heavily.
- 13 Serve pork with remaining glaze in a sauce boat if you wish.

This pairs wonderfully with any fruit infused side dish. We serve it with herb roasted potatoes and apple cranberry stuffing.

Nanny's Christmas Cookies

Recipe from: Mary Lawrence

We have lived in Trivisio since September of 2019.

Ingredients

- ❑ 3 eggs
- ❑ 1 cup shortening
- ❑ 1 cup sugar
- ❑ 1 teaspoon of each: baking soda, baking powder, vanilla, salt, and (freshly grated) nutmeg
- ❑ 3 cups flour (sifted)

Directions

- 1 Mix all ingredients. Add extra flour if sticky.
- 2 Roll out thinly and cut into shapes.
- 3 Bake at 350 degrees until the edges are brown.

*I always add a bit more fresh nutmeg!
Frost with your favourite icing and decorate with coloured sugars.*

My grandmother's family brought this recipe with them from Holland in the 1850's. I love the wonderful nutmeg flavor of this not-too-sweet dough. It's especially delicious when it's rolled out thinly, cut into Christmas shapes, and baked until the edges are lightly browned.



Roasted Red Pepper Hummus

Recipe from: Stephanie Thrall

We have lived in Travisso since March 2020 and my husband leads Camp Gladiator classes at Travisso



Ingredients

- ❑ 2 cans chickpeas, drained and rinsed (reserving $\frac{1}{2}$ cup of liquid)
- ❑ $\frac{1}{2}$ cup roasted red peppers, drained and rinsed (plus more for topping)
- ❑ $\frac{2}{3}$ cup tahini
- ❑ 3 tablespoons lemon juice
- ❑ $\frac{3}{4}$ teaspoon salt
- ❑ 2 garlic cloves, roughly chopped
- ❑ $\frac{1}{4}$ cup cold water

This is a double batch and makes about 6 cups.

We love hosting family and friends over the holidays and usually need appetizers before the main meal and this is always a hit! We will serve on grazing boards or a quick dip with chips, crudité's, or pita. We are a very health conscious family and choose to serve homemade dishes over processed dips and foods that are both delicious and nutritious!

Directions

- 1 Place chickpeas, roasted red peppers, tahini, lemon juice, salt, and cloves in a food processor and start blending.
- 2 Combine cold water and reserved chickpea liquid and slowly drizzle in the food processor as it is blending.
- 3 Continue blending for a minute until everything is smooth. You may need to scrape down the sides once throughout.
- 4 Once everything is smooth, add a few more chopped red peppers and pulse a few times to mix in.
- 5 Transfer to a bowl and top with more chopped roasted red peppers for garnish



Hulupchi

Recipe from: Tammy Cooper

We've lived in Travisso since 2018.

Ingredients

- ❑ 2 cabbage heads (boil leaves just to separate from head)
- ❑ 1 lb. white rice (rinsed)
- ❑ 1 lb. ground chuck
- ❑ ¾ lb. bulk sausage
- ❑ 1 ½ packages of Lipton onion soup mix
- ❑ 1 grated large onion
- ❑ Salt, pepper
- ❑ Seasoning salt

My husbands family are Ukrainian and this is a traditional holiday meal.



Directions

Cabbage:

- 1 Core 2 heads of cabbage and put in a deep kettle of water and boil to separate leaves. Take out as they separate and cool.
- 2 When cool remove some of the heavy stems on leaves by thinning them. Don't make any holes in leaves.
- 3 Use the real green outside leaves to line your baking pan and put on top of cabbage rolls to prevent them from burning.
- 4 Save cabbage water and add ½ cup vinegar and 2 handfuls of brown sugar.
- 5 Boil the water and pour on top of cabbage rolls before baking, only enough water to where you can just see it. Maybe halfway up pan.

Filling:

- 1 1 pound of parboiled rice (rinsed first) while still hot add to 1 lb. ground chuck, ¾ lb. Bulk sausage, grated onion, Lipton onion soup mixes, salt, pepper and seasoning salt.
- 2 Flatten a generous dab of mixture in a cabbage leaf and roll up.
- 3 Stack finished rolls in baking pan, pour cabbage water over rolls.
- 4 Bake 325 degrees for 3 hours.
- 5 Sauté bacon and onion and serve over cabbage rolls with a dollop of sour cream. Enjoy!

Tom & Jerry Cocktail

Recipe from: Jennifer Forsmann

I work on the marketing team at Travisso.

Ingredients

- ❑ 1 dozen eggs
- ❑ 2 cups white sugar
- ❑ 4 cups powdered sugar
- ❑ 1 can condensed milk
- ❑ 1 tsp vanilla extract)
- ❑ Nutmeg to garnish
- ❑ Hot water
- ❑ Liquor of choice (brandy or whiskey)

Directions

To make the batter:

- 1 Separate egg whites and yolks.
- 2 In one bowl, beat egg whites until stiff peaks form. Mix in white sugar and 2 cups of powdered sugar.
- 3 In a separate bowl, beat egg yolks. Mix in the remaining 2 cups of powdered sugar, condensed milk, and vanilla.
- 4 Fold the yolk mixture into the egg whites mixture until blended.

To mix cocktails:

- 1 Bring a kettle of water to boil.
- 2 In 16 oz. drinkware, add 1-2 shots of liquor and 1-2 heaping tablespoons of batter.
- 3 Pour in 6-10 oz. of hot water, stirring constantly until the drink is foamy.
- 4 Garnish with nutmeg & enjoy! (For more spice, consider garnishing with a mix of ground cloves & cinnamon.)



You can make this batter ahead of time and refrigerate it. Keep in an airtight container in the refrigerator for about a week. You can freeze the batter for up to two months too!

This cocktail has been a staple during holiday celebrations since before my relatives immigrated to the U.S. from Germany in the early 1900s. While typically made for holiday dinners, we also make it on especially cold nights during the winter! Plus, it's way better than eggnog!

Grandma's Pierogi

Recipe from: Eve Molnar

I work on the marketing team at Travisso.

Ingredients

Dough

- ❑ 6 cups all purpose flour
- ❑ 2 cups cold water divided
- ❑ 2 eggs beaten
- ❑ 6 tablespoons canola or vegetable oil
- ❑ 2 teaspoons salt

Filling

- ❑ 3 ³/₄ pounds baking potatoes
- ❑ 1 white onion finely diced
- ❑ ¹/₃ cup butter divided
- ❑ 4 ¹/₂ cups cheddar cheese finely shredded
- ❑ salt to taste
- ❑ white pepper to taste, or very fine black pepper

Directions

Dough

- 1 Place flour in a large bowl. Add eggs, oil, salt, and 1 ¹/₂ cups of the water. Mix well to form a dough, adding more water if needed.
- 2 Knead the dough on a flat surface until smooth and pliable, about 3-4 minutes.
- 3 Cover with plastic wrap and allow the dough to rest for at least 30 minutes or up to 1 hour.

Filling

- 1 Peel potatoes and cut into 2" cubes. Place in a large pot of salted water and bring to a boil. Cook potatoes 15 minutes or until tender.
- 2 While potatoes are cooking, heat 2 tablespoons butter over medium-low heat. Add onions and cook until tender without browning.
- 3 Once potatoes are cooked, place in a large bowl and mash. Add onions, cheese, and remaining butter. Continue mashing by hand until potatoes are very smooth.

Assembly and Cooking

- 1 Using half of the dough, roll it out ¹/₈" thick. Cut out circles of dough using a 3" cookie cutter.
- 2 Place about 1 to 1 ¹/₂ tablespoons filling in each pierogi. Fold the dough over to form a semi-circle and pinch the edges closed. Place on a baking sheet.
- 3 Bring a large pot of salted water to a boil. Gently add pierogies and cook until they float. Remove with a slotted spoon.
- 4 Transfer pierogies to a hot skillet (adding more butter if needed) and cook until browned on each side, about 5 minutes.

When I was growing up, Christmas Eve dinner at my grandma's house wasn't complete without her homemade pierogi. My kids and I make this recipe every year on Christmas Eve. They're easy and fun to make and are a delicious side dish.



Southern Smoked Turkey

Recipe from: Kristin Zinkl

I work on the marketing team at Travisso.

Ingredients

- ❑ Kosher salt
- ❑ 1/2 cup red pepper flakes
- ❑ 2 cloves garlic, smashed
- ❑ 2 jalapeno peppers, sliced
- ❑ 2 tablespoons olive oil
- ❑ 1 13-pound turkey (neck and giblets removed)
- ❑ 1 tablespoon chili powder
- ❑ 1 tablespoon ground coriander
- ❑ 2 teaspoons ground cumin
- ❑ 1 teaspoon packed dark brown sugar
- ❑ 1 teaspoon garlic powder
- ❑ 1 teaspoon chopped fresh rosemary
- ❑ 1 teaspoon chopped fresh thyme
- ❑ Freshly ground pepper
- ❑ 1 pound sliced peppered bacon



My family and I have made this smoked turkey for the past 10 years for Thanksgiving. The gravy is so delicious and the turkey always turns out super moist and full of flavor.

Directions

- 1 Make the brine: Combine 1 cup salt, the red pepper flakes, garlic, jalapenos and 2 quarts hot water in a large bucket or pot, stirring to dissolve the salt. Add the turkey, breast-side down, then add enough cold water so the turkey is fully submerged. Cover and refrigerate 12 hours. Drain the turkey, rinse and pat dry.
- 2 Soak 2 large bags of applewood chips in water, 1 hour. Meanwhile, make the spice blend: Combine the chili powder, coriander, cumin, brown sugar, garlic powder, rosemary, thyme, 1 tablespoon salt and 2 teaspoons pepper in a bowl. Rub the olive oil on the skin then rub the spice blend all over the outside of the bird. Place the turkey, breast-side up, in a large disposable roasting pan. Lay three-quarters of the bacon over the breast, overlapping the slices, and secure in several spots with toothpicks. Wrap the legs with the remaining bacon, securing it with toothpicks.
- 3 Drain the wood chips. Prepare a smoker according to the manufacturer's instructions, using the soaked wood chips; preheat to 210 degrees F. (Or use a grill and put the wood chips in a smoker box under the grates; preheat to low.) Put the turkey in the disposable pan on the smoker or grill grates; cover and cook 6 to 7 hours, or until a thermometer inserted into the thickest part of the thigh registers 190 degrees F. Add a few handfuls of soaked wood chips every hour to maintain the smoke. If the bacon is browning too quickly, loosely cover the turkey with foil.
- 4 Transfer the turkey to a cutting board and let rest 30 minutes. Remove the bacon and carve the turkey. Chop the bacon and sprinkle on top, if desired.

Save the turkey drippings for gravy with a nice kick.

Grape Salad

Recipe from: Jennifer Forsmann

I work on the marketing team at Travisso.

Ingredients

- ❑ 2 lbs green seedless grapes
- ❑ 2 lbs red seedless grapes
- ❑ 8 oz sour cream
- ❑ 8 oz cream cheese, softened
- ❑ 1/2 cup granulated sugar
- ❑ 1 tsp vanilla extract, to taste
- ❑ 1 cup packed brown sugar
- ❑ 1 cup crushed pecans

Directions

- 1 Wash and stem grapes then set aside.
- 2 Mix sour cream, cream cheese, white sugar and vanilla by hand until blended.
- 3 Stir grapes into mixture, and pour in large serving bowl.
- 4 For topping: Combine brown sugar, and crushed pecans. Sprinkle over top of grapes to cover completely.
- 5 Chill overnight and serve the next day.

It feels like a lot of holiday dishes focus on meats and vegetables. This is a unique, sweet side dish that features a family-favorite fruit – grapes! It's great at all times of the day, from breakfast to dessert after dinner!



Baked Mac & Cheese

Recipe from: Emily Dennis

I work on the marketing team at Travisso.

Ingredients

- ❑ 6 cups of water
- ❑ 1 1/2 tsp salt
- ❑ 2 cups (8 ounces) corkscrew pasta
- ❑ 2 Tbsp butter
- ❑ 2 Tbsp all-purpose flour
- ❑ 2 1/2 cups milk
- ❑ 2 1/2 cups Cougar Gold cheese, grated (or your favorite sharp cheddar)
- ❑ 1 Tbsp butter
- ❑ 1/2 cup fresh breadcrumbs
- ❑ ground black pepper, to taste

Directions

- 1 Preheat oven to 350° F and grease a 1 1/2 quart baking dish.
- 2 Bring the water, salt, and pasta to a rolling boil in a medium saucepan. Cook just until tender. Drain pasta and put into prepared baking dish.
- 3 Prepare the sauce. In a saucepan over medium-low heat, melt 2 tablespoons of butter. While whisking, gradually add the flour. Whisk for about 2 minutes or until golden and bubbling.
- 4 Very slowly add the milk, whisking constantly to avoid developing lumps. Simmer for 15 minutes until thickened. stirring often to prevent mixture from burning. Remove from heat and stir in Cougar Gold and black pepper to taste.
- 5 Pour sauce onto cooked pasta (do not stir).
- 6 Melt 1 tablespoon butter and toss with breadcrumbs. Sprinkle on top of casserole and bake for 30 minutes or until the crumbs are golden.

Serves: 4-6 main-course servings; 8-10 side-dish servings. Go Washington State Cougars!



This special recipe comes from my college town. I've always loved mac & cheese, and this baked version brings out the kid in me and reminds me of home. Warm, delicious, and comforting!

Aunt Denise's Dressing

Recipe from: Maggie Greiner

I work on the marketing team at Travisso.

Ingredients

- 2 Granny Smith Apples, chopped
- 1 pear, chopped
- 1 large onion, chopped
- 6 stalks of celery, chopped
- Jimmy Dean Sausage
- 2 stuffing mixes
- 1 qt. box low-fat chicken broth
- 1/2 cup chopped walnuts
- 2 cans water chesnuts
- salt
- pepper
- poultry seasoning
- 1/2 stick of butter

My Aunt Denise created this recipe for Thanksgiving. She taught everyone in the family how to make it; now, it is a tradition to have on the table every year!

Directions

- 1** Sauté onion and celery in 1/2 stick of butter.
- 2** Combine all and then bake covered for 30-40 minutes at 350 degrees



Big Daddy's Gumbo

Recipe from: Lynn Yeldell

Not lucky enough to live there, but lucky enough to have visited several times!

Ingredients

- ❑ 1 cup oil
- ❑ 1 cup all purpose flour
- ❑ 1/2 lb fresh sausage, diced
- ❑ 1/2 lb smoked andouille sausage, diced
- ❑ 4 skinless chicken breasts, diced
- ❑ 1 medium onion, chopped
- ❑ 1 medium red bell pepper, chopped
- ❑ 1 medium green bell pepper, chopped
- ❑ 1 bunch of okra, chopped
- ❑ 2 stalks of celery, chopped
- ❑ 4 cloves garlic, minced
- ❑ 1 tsp thyme
- ❑ 1 tsp black pepper
- ❑ 1 1/2 tsp salt
- ❑ 1 tsp cayenne pepper
- ❑ 2 bay leaves
- ❑ 36 oz of chicken stock

Growing up in the New Orleans, my entire family attended The University of Alabama which means college football is practically a religious experience. And Sugar Bowl could be considered a high holy day! A pot of gumbo is the perfect gameday food. It is better the next day, so preparing it ahead of time only makes a gumbo better.

As evidenced by the recipe, I have drawn inspiration from my father's original recipe, aka "Big Daddy" and have added my own notes along the way. Gumbo, much like tacos, start with universal components (stock and roux, tortillas and salsa) and are made unique by what you stuff inside! This recipe is for chicken and andouille gumbo, but feel free to get creative with your proteins and veggies. And like Big Daddy always proclaims, "Eat hearty and stay with your party."



Directions

First you make a roux:

- 1 Heat oil in a skillet over a medium-low heat with a wooden spoon, gradually stir in the flour to ensure it doesn't clump continue to stir until the color is of a brown paper bag careful not to burn set the skillet aside and let it cool.

Next, cook the proteins and veggies:

- 1 In a dutch oven or gumbo pot, sauté the diced sausage and chicken over medium to high heat.
- 2 As the proteins start browning, add the chopped onions, bell peppers, okra, celery, and garlic and cook for 10 more minutes careful not to burn.
- 3 Add as much of the chicken stock to cover the proteins by an inch or two, more if you want it to be soupy.
- 4 Bring the gumbo to a boil.
- 5 Reduce the heat to a simmer and gradually stir in the roux.
- 6 Serve over rice and enjoy!

Make sure to cook a pot of rice!



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