



NAHB YOUNG PROFESSIONALS'

*Treats of the Season*

WINTER 2023



# Happy Holidays,



Get ready to satisfy your sweet tooth with our holiday recipe collection from the NAHB Young Professionals. This recipe book is not just a guide to delightful dishes; it's a celebration of togetherness, inviting you to create cherished moments with loved ones and colleagues. Join us in savoring the flavors of community and building bonds that last beyond the holiday season. Check out one of my favorite recipes:

## Brandied Cranberries

### Ingredients

3 cup whole cranberries  
1 cup Sugar  
2/3 Cup Brandy of choice  
1 Whole Orange  
1 cup water

### Instructions:

Combine the cranberries, sugar, water and 1/3 cup of brandy into a small saucepan.

Zest 1 whole orange into the mixture and stir to coat the cranberries. Bring to a boil then reduce to a slow rolling boil until the cranberries nearly all of the cranberries have popped.

Use the back of a spoon to pop the few remaining cranberries.

Transfer the cranberries into an 8x9 glass baking dish and add the remaining 1/3 cup of brandy. Stir lightly.

Bake at 325 degrees for 30 minutes.

Remove from the oven to rest for about 20 minutes. (optional) Stir in a tsp of brandy after the cooking is complete for a little extra zing of flavor.

Serve slightly warm or at room temperature.

We hope you will join us next year as we continue to build our community.

Sincerely,



**Robert Carroll**

INCOMING COMMITTEE CHAIR  
CLINTON, LA





# Erin LeCorgne

YP COMMITTEE CHAIR  
COVINGTON, LA



## White Chocolate Bread Pudding

### INGREDIENTS

#### Bread Pudding

6 cups heavy cream

2 cups milk

1 cup sugar

20 ounces white chocolate, broken  
into small pieces.

3 eggs

15 egg yolks

1 24-in loaf stale\* French bread,  
broken into 1-inch chunks.

#### Sauce

1/2 cup heavy cream

7 ounces white chocolate, broken  
into small pieces.

#### Garnish

1 ounce dark chocolate, shaved.

### INSTRUCTIONS

For the bread pudding, heat the heavy cream, milk and sugar in a large saucepan over medium heat. Remove from the heat. Add the white chocolate pieces and stir until melted. Combine the eggs and egg yolks into a large mixing bowl. Pour the hot cream mixture into the eggs in a steady stream, whipping constantly.

Place the bread in a greased 9x13 baking pan. Pour 1/2 of the egg mixture over the bread, pressing the bread into the mixture so the bread will absorb the liquid and become soggy. Add the remaining egg mixture. Cover the pan with foil and allow to sit for about 45 minutes. Bake at 350 degrees for 1 hour. Remove the foil. Bake for 30 minutes longer or until set and golden brown.

For the sauce, bring the heavy cream to a boil in a saucepan. Remove from the heat. Add the white chocolate pieces and stir until completely melted and smooth.

To assemble, spoon pudding onto plates and drizzle sauce over it. Garnish with chocolate shavings.



# Motor Speedway Holiday Mix



## INGREDIENTS

- 1-pound White Chocolate
- 3 cups Corn Chex Cereal
- 3 cups Rice Chex Cereal
- 3 cups Cheerios Cereal
- 2 cups Dry Roasted Peanuts
- 2 cups Pretzels
- 1-2, 38 Ounce Package  
Holiday M&M Candies

## INSTRUCTIONS

- Mix all dry ingredients together in large bowl
- Melt white chocolate in steam bowl over boiling water or in microwave in 15 second intervals
- Mix white chocolate into dry ingredients and spread out on wax paper to cool
- Relax and enjoy!



**Andrew Brindley**

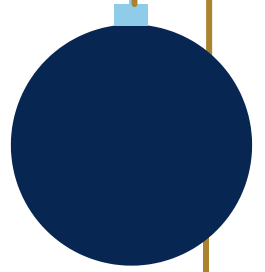
CARMEL, IN





# Cory Hjellming

SIOUX FALLS, SD



## Christmas Goody Bars

### Ingredients:

- 1 1/2 cups quick cooking oats
- 1 1/2 cups all-purpose flour
- 1 cup brown sugar
- 1 cup finely chopped pecans
- 3/4 teaspoon salt
- 1 cup 2 sticks butter, melted
- 1 can 14 oz sweetened condensed milk
- 1 cup semi-sweet chocolate chips
- 2 tablespoons butter
- 1 cup Christmas mini m&m's



### Instructions:

Heat oven to 350 degrees and spray a 9x13 baking dish or line with parchment paper.

In large bowl, mix together oats, flour, brown sugar, pecans, salt, and melted butter. Stir together until combined and crumbly. Remove 1 cup and reserve for later. Press remaining into baking pan.

In saucepan over medium heat, stir the condensed milk, 2 tablespoons butter, and 1 cup semi-sweet chocolate chips until smooth and melted. Pour over the crust in pan. Sprinkle with the reserved mix and the m&m's. Press down lightly.

Bake for 25 minutes. They will look like they're not done, but will set up very nicely after they cool.

Let cool for 1-2 hours before cutting. Store leftovers covered at room temperature.



# 3(+) Ingredient Brownies



## INGREDIENTS

3 bananas (very ripe is sweeter)  
(less ripe is not as sweet)  
½ cup cocoa powder  
unsweetened  
1 cup almond butter crunchy  
(optional) ¼ teaspoon cinnamon  
(optional) berries of your  
choosing

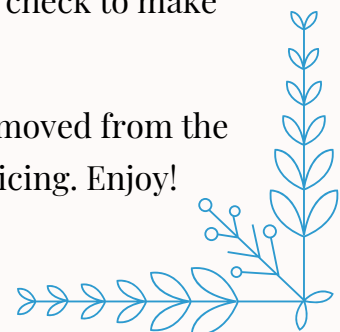
## INSTRUCTIONS

Preheat the oven to 350 degrees Fahrenheit.  
Prepare a 9-inch by 9-inch square baking dish by spraying it with cooking spray or rubbing coconut oil around the sides and bottom so the brownies do not stick.  
In a large bowl, mash the bananas with a fork or mixer until smooth.  
Add the almond butter to bowl with the mashed bananas and mix until smooth.  
Add the cocoa powder and optional cinnamon to the mix and blend until no visible cocoa powder and optional cinnamon are seen.  
Add the optional berries to the mix and blend until thoroughly mixed.  
Pour the mixture into the prepared baking pan.  
Bake for 20 minutes.  
Remove from the oven. Make sure to check to make sure it is cooked.  
After the brownies are cooked and removed from the oven, let cool completely before slicing. Enjoy!



**Nic Ream**

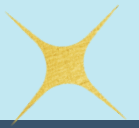
COLUMBIA FALLS,  
MONTANA





**Cel Demers**

BOISE, IDAHO



*Quick and easy no bake Oreo truffles recipe, homemade with 3 simple ingredients. These Oreo balls are rich, fudgy, ooey gooey and loaded with Oreo cookies, cream cheese and white chocolate.*

## INGREDIENTS

36 Oreos Original and not double stuffed

- 1 package Cream cheese Full fat, 8 oz package

- 2-3 cups Melted chocolate White, Can be replaced with semisweet chocolate too

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- 1/4 cup Additional Oreos Crushed, For topping



# Oreo Truffles

## INSTRUCTIONS

Add the Oreos in a food processor and pulse until you have fine crumbs.

Add cream cheese and pulse until combined.

Scoop out small portions of the mixture and roll into small balls.

Place them on a cookie tray, lined with wax paper or parchment paper.

Chill in freezer for about 20 minutes.

Remove from freezer and dip each ball in a bowl of melted chocolate.

Place them on a cookie tray, lined with wax paper or parchment paper.

Optional: Toss some additional crushed Oreos on top before chocolate sets.

Allow the chocolate to set for 15-20 minutes at room temperature. Enjoy!





# SUGAR PLUM FAIRY'S BEIGNET PILLOWS



## Ingredients

1½ cups warm water

2¼ teaspoons fast-acting instant yeast (we don't want to wait all day on these)

½ cup sugar (2 tsp for the yeast mixture, rest for the dough)

2 large eggs

1 cup evaporated milk

4 to 5 cups flour

¼ cup shortening

2 tablespoons of Benchmark bourbon, plus extra (because... ya' know)

Cottonseed oil for frying (canola oil will do if you don't want nice things in life)

Powdered sugar for dusting



**Bubba Jenkins**

MANDEVILLE, LA



# Instructions

Pour you a glass of the Benchmark bourbon over a little ice and put Ella Fitzgerald's "Ella Wishes You a Swinging Christmas" on the Spotify (today we're being classy).

Proof the yeast with 2 tsp of sugar in lukewarm water for about 10 minutes until it becomes foamy (put your feet up for about four songs and enjoy your glass of bourbon).

In a stand mixer with a dough hook (or a large mixing bowl from the cupboard if you're old-school), mix the foamy yeast mixture with the remaining sugar, eggs, evaporated milk, and bourbon.

Gradually add 3 cups of flour to the wet ingredients and beat until blended. Beat in the shortening, then add the remaining flour, a cup at a time, until the dough comes together. If the dough is too sticky, gradually add more flour, but be cautious not to overdo it.

Cover the bowl with plastic wrap and let it sit on the counter for 2 hours to allow the dough to rise (time to sit back down and enjoy the rest of Ella and then Vince Guaraldi Trio's "A Charlie Brown's Christmas" with another glass or two of bourbon – no need to stress during Christmas).

On a floured surface, roll the dough into a large rectangular shape, about 1/4-inch thick. Use a pizza cutter or knife to cut the dough into 2" x 3" rectangles.

Heat the oil to 350°F using a thermometer to measure temperature. Fry the dough rectangles 2-3 at a time, until they turn light brown, which takes about a minute per side. Be vigilant to prevent overcooking.

Immediately after frying, shake the batch of beignets in a brown paper bag filled with powdered sugar to coat them evenly. If you don't have a paper bag, simply dust them with powdered sugar.

Enjoy these fresh and hot! They're like little pillows of heaven, if heaven was in Louisiana and served with bourbon.

# Edwin Williams

JOHNSON CITY, TN



## *Apple Cider Old Fashioned*

### Syrup Ingredients

1 cup apple cider  
1/2 cup packed brown sugar  
2 cinnamon sticks, coarsely chopped  
1/2 nutmeg seed, coarsely chopped  
10 whole cloves  
10 allspice berries

### Cocktail Ingredients

2 1/2 ounces bourbon  
1/2 ounce apple cider syrup  
2 dashes Angostura bitters  
Ice cubes for stirring, plus 1 large ice cube, for serving  
1 thin piece orange peel, for garnish  
1 apple slice, for garnish  
1 whole cinnamon stick, for garnish

### Instructions

Combine syrup ingredients in a pot and bring to a low simmer. Stir and simmer for 15 minutes. Strain into a jar.

Combine bourbon (Uncle Nearest 1884 or Noble Oak Double Oak) syrup, and bitters. Add to glass with ice cubes. Stir for about 15 seconds, Pour into a glass over an ice cube. Add garnish.

Goes well with a Perla del Mar Shade cigar.





# Ericka Hill

THE WOODLANDS, TX



## *Seafood Cornbread Dressing*



### Seafood Dressing Ingredients:

- 1 Package of Crawfish Tails
- 1, 1lb of Large Shrimp
- 2 Cans of Lump Crab Meat (I normally use Bumblebee brand)
- 2 Cups of Seafood Stock
- 1 Can of Campbell's Cream of Shrimp Soup
- 2 packs of cornbread mix (try to use one that does not have that much sugar in it) or you can make your own cornbread from scratch (see recipe on next page!)
- 1 White Onion finely chopped
- 2 – stalks of celery finely chopped
- 1 Green bell pepper finely chopped
- 4 cloves of garlic (finely chopped, I normally use my garlic press)
- Stick of butter
- Creole seasoning
- Salt
- Pepper
- Old Bay seasoning
- Onion Powder
- Garlic Powder

### Instructions:

Crumble your cornbread to a breadcrumbs consistency, set to the side. Melt 1/3 cup of butter in a pan and add your bell pepper, onion, garlic and celery, cook until the vegetables are softened about 3-5 minutes, once your vegetables are softened add your shrimp, cook the shrimp until it is almost cooked thoroughly, about 5 minutes and then add the crawfish tails, you are just warming up the crawfish tails so that will only need a minute or two to cook, add the cream of shrimp soup and all of the seasonings (the seasoning doesn't have any measurements because I normally season how my heart tells me to!!) add the seafood stock and combine all together, add this mix to your cornbread, this is where you will need additional seafood stock depending on how wet your mix is, you want your mix to look really wet because once it goes back into the oven it will dry out a little. Put the mixture into a baking dish (I normally use the same pyrex dish that I used to make my cornbread) and back covered for 25 minutes at 400 degrees, I take the foil off and bake for an additional 5 minutes just to give it a little crust on the top.





## *Bonus Cornbread Recipe*

It is best to make the cornbread the day before but it is just as good if you do it the same day.

### **Ingredients**

- 1 – Cup of all purpose flour
- 1 – cup of milk
- 1 – cup of yellow cornmeal
- 1 – egg
- 2/3 cup – sugar
- 1 – tsp of salt
- 3 1/2 – tsp of baking powder
- 1/3 – cup of neutral oil or butter

### **Instructions**

Preheat your oven to 400 degrees, I normally place my pan in the oven with  $\frac{1}{4}$  stick of butter in it so it can melt while I am making the cornbread and the oven is coming up to temp. Combine the dry ingredients in a bowl (flour, salt, cornmeal, baking powder, sugar\*) and combine all of the wet ingredients in a separate bowl (milk, egg, melted butter), add wet ingredients to the dry ingredients and mix well. Once everything is mixed I take the pan out of the oven and usually the butter is melted in the pan so I spread the butter around a bit and then pour the mix into the hot pan. Place the pan back into the oven and bake for 20-25 minutes or until it is golden brown on top and a toothpick comes out clean.





# PEANUT BUTTER BUCKEYES

## Ingredients:

For the peanut butter balls:

1 cup creamy peanut butter  
4 tablespoons butter (softened )  
8 oz confectioners' sugar (sifted)  
½ teaspoon vanilla

For the chocolate coating:

1¼ cups semisweet chocolate chips  
1 tablespoon Crisco shortening

## Instructions:

Combine the ingredients for the peanut butter balls in a stand mixer with the paddle attachment until it comes together in a mass. It will seem a little crumbly.

Roll the peanut butter mixture into quarter size balls.

Put the peanut butter balls in the freezer to firm up for about 30 minutes or in the refrigerator for about an hour.

Meanwhile, melt the chocolate and Crisco shortening together in a small bowl or short glass. Microwave on medium high for one minute. Stir. Continue heating and stirring in 15 second intervals until the chocolate is melted and smooth, being careful not to scorch the chocolate.

Remove the peanut butter balls from the refrigerator or freezer about 5 at a time. If you remove them all at once they may form condensation and the chocolate won't stick.

Stick a toothpick into the peanut butter balls and dip into the chocolate, leaving a circle open on the top so that it resembles a buckeye. Let the excess chocolate drip back into the bowl.

Set chocolate dipped Buckeyes on a wax paper lined baking sheet and let harden. They will harden faster in the refrigerator.



**Rachel MacKenzie**

NAHB STAFF



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