

 Swiss Diamond

# HOLIDAY HELPINGS

eRecipe Book



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# COCONUT ALMOND OATMEAL BANANA COOKIES

RECIPE BY: BETH SHAW

Coconuts are billowing in iron, which helps our bodies detour from fatigue. Mixed with the carbs from oatmeal, protein from the almond, and fiber from the banana, we've got a well balanced and absolutely delicious cookie!

PREP TIME: 10 MINUTES

COOK TIME: 15 MINUTES

YIELD: 3 DOZEN COOKIES

DIFFICULTY: EASY



## INGREDIENTS:

- 2 cups unsalted roasted almonds
- 1 cup melted coconut oil
- 3/4 cups Grade B maple syrup
- 2 large brown eggs
- 1 tsp vanilla extract
- 1 small ripe banana, mashed
- 2 1/2 cups rolled oats, gluten free
- 1 cup unsweetened coconut flakes

## DIRECTIONS:

1. Preheat oven to 350° F

2. Place almonds in your **Swiss Diamond Jêt Mix** mini chopper and grind finely; set aside

3. Using your **Swiss Diamond Jêt Mix** mini chopper, combine coconut oil, maple syrup, eggs and vanilla

4. In a large mixing bowl, beat banana, oats and ground almonds with your **Swiss Diamond Jêt Mix**

5. Add coconut oil mixture and stir until well combined

6. Drop rounded tablespoons onto a **Swiss Diamond Double-Burner Griddle** for baking

7. Bake for 12 minutes. Transfer to a cooling rack

# SWEETEST SUGAR COOKIES

RECIPE BY: RJ MANONI

There's just something about sugar cookies that makes everyone smile. They're simple, delicious and no one can pass them up. This recipe is so easy, your family will be asking you to bake them every night!

PREP TIME: 3 HOURS

COOK TIME: 15 MINUTES

YIELD: 60-70 COOKIES

DIFFICULTY: EASY



## INGREDIENTS:

- 1 cup sugar
- 1 cup butter
- 1 cup powdered sugar
- 1 cup vegetable oil (NOT olive oil!)
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp cream of tartar
- 4 1/8 cups flour

## DIRECTIONS:

**1.** Slowly mix sugar, butter, powdered sugar and oil until smooth

**2.** Mix in eggs and vanilla until no lumps are present

**3.** In a separate bowl, mix baking soda, cream of tartar and flour

**4.** Start adding dry ingredients to wet ingredients slowly (about 1/2 cup at a time)

**5.** Once mixed, chill mixture in refrigerator for 2 hours

**6.** Drop 1-2" balls onto a **Swiss Diamond Double-Burner Griddle**

**7.** Flatten balls with bottom of a drinking glass that has been dipped in sugar

**8.** Bake at 350° for 10-12 minutes

**9.** Time to decorate! The possibilities are endless.



# BUTTERY SOUTHERN PECAN COOKIES

RECIPE BY: RJ MANONI

This cookie recipe is a favorite among many people in the south.

As the fall season comes around, and the temperature starts to drop, one of these cookies is the perfect treat to go along with that pumpkin spice latte.

PREP TIME: 10 MINUTES

COOK TIME: 10-12 MINUTES

YIELD: 15 COOKIES

DIFFICULTY: EASY



## INGREDIENTS:

- 1 cup salted butter, softened
- 2/3 cup dark brown sugar, packed
- 1 egg
- 2 tsp vanilla extract
- 2 cup all-purpose flour, packed
- 1/4 tsp salt
- 2 1/2 cups pecans finely chopped

## DIRECTIONS:

**1.** In a large bowl, mix butter, brown sugar, egg and vanilla extract until well blended. Be sure to mix until totally smooth

**2.** Slowly sift in the flour and salt. Mix until it's well incorporated and makes a dough

**3.** Fold in pecans until uniformly mixed in. Refrigerate at least 1 hour

**4.** Preheat oven to 375° F (190° C)

**5.** Roll 1 inch pieces of dough into balls and place 2 inches apart on a **Swiss Diamond Double Burner Griddle**. Flatten balls with bottom of a glass dipped in flour

**6.** Bake 10 to 12 minutes or until golden brown

# BACON CHEDDAR DEVILED EGGS

RECIPE BY: SWISS DIAMOND CHEFS

Everyone loves deviled eggs and these eggs will disappear as soon as you tell the crowd that they have bacon and cheese in them! So maybe keep that to yourself!

PREP TIME: 5 MINUTES

COOK TIME: 15 MINUTES

YIELD: 24 EGG HALVES

DIFFICULTY: EASY



## INGREDIENTS:

- 12 eggs
- 1/2 cup mayonnaise
- 4 slices bacon
- 2 tbsp finely shredded cheddar cheese
- 1 tbsp dijon mustard
- 1/4 tsp paprika

## DIRECTIONS:

1. Place eggs in a **Swiss Diamond Saucepan** and cover with cold water
2. Bring water to a boil and immediately remove from heat
3. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water and cool.

4. Place bacon in a **Swiss Diamond Fry Pan** and cook over medium heat until evenly brown. Crumble and set aside.

5. Peel the hard-cooked eggs and cut in half, lengthwise

6. Remove yolks into to a small bowl

7. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard

8. Fill egg white halves with the yolk mixture and refrigerate. Sprinkle with paprika right before serving

# THE BEST HOLIDAY MASHED POTATOES

RECIPE BY: A SPICY PERSPECTIVE

Mashed potatoes are a staple around the holiday's. When cooking this recipe, be sure to make extra because it will be one of the first things to disappear on the table.

PREP TIME: 20 MINUTES

COOK TIME: 30 MINUTES

YIELD: 10-15 SERVINGS

DIFFICULTY: EASY



## INGREDIENTS:

- 5 lbs Yukon Gold potatoes, peeled and cubed
- 4 cloves garlic, minced
- 1 cup unsalted butter (2 sticks)
- 1 cup half & half
- 2 cups shredded fontina cheese
- salt and pepper
- chopped chive for garnish

## DIRECTIONS:

**1.** Place the potato cubes and minced garlic in a large **Swiss Diamond Stockpot**, then cover with cold water

**2.** Add 1 tbsp salt to the water and bring to a boil. Once boiling, lower the heat and simmer for 10-14 minutes, until you can easily cut the potatoes with a butter knife

**3.** Drain the potatoes and immediately mash until almost completely smooth

**4.** Place the butter and half & half in a microwave-safe bowl and warm so that the butter melts into the half & half

**5.** Once the potatoes are mashed, add the butter mixture to the potatoes and combine

**5.** Mix in the cheese, and then salt and pepper to taste



## HOT PEPPER JELLY

RECIPE BY: RJ MANONI

This recipe can be made with about any hot pepper, and will increase in heat as you go up the scoville scale. Hot Pepper Jelly is also the perfect gift to spice up any holiday!

PREP TIME: 30 MINUTES

COOK TIME: 12-24 MINUTES

YIELD: 3 1/2 PINTS

DIFFICULTY: MEDIUM

### INGREDIENTS:

- 1 1/2 lb red bell peppers, large dice into 1-inch pieces, stem and seeds discarded (about 3 peppers)
- 8 oz Cayenne chili peppers cut in half, stem discarded, but seeds in tact (refer to the scoville scale to bring the spicy level up or down)
- 3 tablespoons no-sugar-needed pectin (powder not gel)
- 3 1/4 cups sugar
- 1 cup white-wine vinegar
- 1 tablespoon unsalted butter
- 3/4 teaspoon salt

**Also Needed:** 5 (1/2-pint) canning jars with screw bands and lids; candy thermometer; canning tongs. Canning funnel is also recommended.

### DIRECTIONS:

1. Place bell peppers and Cayenne chili peppers in a **Swiss Diamond Jê Mix** mini chopper. Pulse until finely chopped, but not quite pureed
2. In a small bowl, whisk pectin and 1/4 cup sugar in a small bowl. Stir together pepper mixture, remaining 3 cups sugar, vinegar, butter, salt.

3. Bring mixture to a vigorous boil over high heat in **Swiss Diamond Soup Pot**, and continue boiling for 5 minutes, stirring occasionally.

4. Gradually add pectin mixture, whisking constantly. Return jelly to a vigorous boil, stirring constantly, 1 to 2 minutes (mixture will thicken slightly). Remove from heat.

5. Invert jars and immediately ladle hot jelly into jars, leaving 1/4 inch of space at top. Wipe off rims of filled jars with a damp clean kitchen towel, then firmly screw on lids with screw bands.

6. Put the lid on the cans, press tightly, screw the band on and put in the refrigerator at least overnight..

7. After jars have cooled, 12 to 24 hours, press center of each lid to check that it's concave, then remove screw band and try to lift lid with your fingertips. If you can't, the lid has a good seal. Replace screw band. Put any jars that haven't sealed properly in the refrigerator and use them first.





## BETTER PUMPKIN BREAD

RECIPE BY: SWISS DIAMOND CHEFS

Canned pumpkin often lends a raw, metallic flavor to pumpkin bread. To prevent this, cook down the pumpkin with spices to enhance its natural flavor. Use this pumpkin base to make pumpkin bread that's neither too dense nor too cakey, boasting a not-too-sweet pumpkin flavor that is enhanced by the right spices.

PREP TIME: 10 MINUTES

COOK TIME: 45 MINUTES

YIELD: 2 LOAVES

DIFFICULTY: MEDIUM

### INGREDIENTS:

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 (15oz) can unsweetened pumpkin puree
- 1 tsp salt
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 1/2 cup vegetable oil
- 4 oz cream cheese, cut into 12 pieces
- 4 large eggs
- 1/4 cup milk
- 2 tsp white vinegar
- 1 cup walnuts, toasted and chopped

### DIRECTIONS:

1. Preheat oven to 350° F. Grease two 9x5 loaf pans
2. In a large mixing bowl, whisk together flour, baking powder, and baking soda. Set aside
3. In a small bowl or glass measuring cup, mix together the milk and vinegar. Let stand at least 5 minutes to make buttermilk.

4. Preheat a large **Swiss Diamond Saucepan** over medium heat. Add pumpkin puree, salt, cinnamon, nutmeg, and cloves. Cook, stirring frequently, until reduced to 1 1/2 cups (approx. 6 to 8 minutes)
5. Remove pot from heat; stir in granulated sugar, brown sugar, oil, and cream cheese until combined. Let mixture stand for 5 minutes
6. Whisk until no visible pieces of cream cheese remain and mixture is homogeneous
7. Whisk together eggs and buttermilk. Add egg mixture to pumpkin mixture and whisk to combine
8. Fold flour mixture into pumpkin mixture until combined (some small lumps of flour are OK). Fold walnuts into batter. Scrape batter into prepared pans. Sprinkle topping evenly over top of each loaf
9. Bake until a toothpick inserted in the center of loaf comes out clean, 40 to 50 minutes. Let bread cool in the pans for 20 minutes on a wire rack
10. Remove the loaves from the pans and let cool for at least 1½ hours. Serve warm or at room temperature



# BOURBON BARREL STOUT BRAISED SHORT RIBS

RECIPE BY: SWISS DIAMOND CHEFS

This is the perfect meal to make on those chilly fall days, when sitting by the fire with a warm meal for dinner is more enticing than going out to a nice restaurant. The overall cook time is a bit lengthy, but we promise it's well worth the wait.

PREP TIME: 20 MINUTES

COOK TIME: 3 HOURS

YIELD: 6 SERVINGS

DIFFICULTY: MEDIUM

## INGREDIENTS:

- 5 lbs beef short ribs, bone in
- salt and fresh ground pepper to taste
- 3 tbsp coconut oil
- 3 medium yellow onions, chopped
- 2 celery stalks
- 3 medium carrots
- 3 tbsp almond flour
- 1 tbsp tomato paste
- 1 22 oz bottle bourbon
- 1/4 bunch flat leaf parsley
- 10 sprigs thyme
- 5 sprigs oregano
- 4 6 inch springs rosemary
- 2 bay leaves
- 12 cloves garlic, peeled
- 4 cups beef stock

## DIRECTIONS:

**1.** Preheat oven to 350° F (175° C).  
Using a **Swiss Diamond Prestige Cleaver**, cut the short ribs into 2 inch sections

**2.** Season ribs generously with salt and pepper. Heat oil in a **Swiss Diamond Prestige Clad Saute Pan** over medium-high heat

**3.** Working in batches, brown ribs on all sides (about 8 minutes per batch), transfer to plate

**4.** Pour off all but 3 tbsp drippings from pot

**5.** Once drippings are hot again, add onion, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned

**6.** Add flour and tomato paste while stirring constantly. Continue to cook until well combined (about 2-3 minutes)

**7.** Stir in the entire bottle of beer, then add ribs with any juices. Bring to a boil, and immediately lower heat to medium. Simmer until liquid is reduced by half (about 25 minutes)

**8.** Add all herbs to pot, along with garlic. Stir in stock and bring to a boil. Immediately cover, and transfer to oven

**9.** Cook until meat is tender, about 2 and a half hours. Transfer ribs to a platter

**10.** Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season with salt and pepper

# HERB ROASTED GAME HEN WITH GARLIC TOMATOES

RECIPE BY: SWISS DIAMOND CHEFS

This recipe will have you serving up a Cornish game hen that is super moist and flavorful. Plus, it will have a perfectly crisp and browned skin. Using fresh herbs and tomatoes, this meal is perfect for warming up a cool night with family and friends.

PREP TIME: 20 MINUTES

COOK TIME: 1 1/2 HOURS

YIELD: 4 SERVINGS

DIFFICULTY: MEDIUM



## INGREDIENTS:

- 1/2 cup red onion, roughly chopped
- 1/2 cup roughly chopped fresh parsley
- 1/2 cup roughly chopped fresh cilantro
- 1/4 cup roughly chopped fresh tarragon
- 1/4 cup roughly chopped fresh dill
- 1/4 cup pecans
- 1 tsp red pepper flakes
- 6 cloves garlic, devided
- 1/4 cup extra-virgin olive oil
- 1 tablespoon red wine vinegar
- Kosher salt and freshly ground pepper
- 1 cup plain yogurt
- 4 Cornish game hens, about 1 1/2 pounds each, rinsed and dried thoroughly
- 2 pounds Roma tomatoes, (halved lengthwise)
- 4 sprigs rosemary (for garnish)

## DIRECTIONS:

**1.** Preheat oven to 450° F

Using a **Swiss Diamond Jê Mix** mini chopper, pulse the first 6 ingredients (through pecans) and 3 cloves garlic. Add in 3 tbsp olive oil, vinegar, 2 tbsp salt and pepper, and pulse until the mixture is a smooth paste

**2.** In a small mixing bowl, stir half of the herb paste with yogurt. Cover and refrigerate

**3.** Season the hens inside and out with salt and pepper. Loosen the skin and rub remaining herb paste under the skin and around the bird

**4.** Truss the hens and place in a **Swiss Diamond Roasting Pan**. Roast until the skin turns golden (about 20 minutes)

**5.** Reduce temperature to 375° F. In a mixing bowl, toss in the halved tomatoes with the remaining olive oil and garlic. Season with salt and pepper

**6.** Baste the hends with the drippings and add the tomatoes cut-side down, to the pan

**7.** Continue roasting until a thermometer inserted in the thickest part of the thigh registers 155° F (about an hour)

**8.** Season with salt and pepper, and let the chicken rest 10 minutes before serving with tomatoes. Garnish with rosemary and serve with yogurt sauce on the side





## LEFTOVER TURKEY POT PIE

RECIPE BY: SWISS DIAMOND CHEFS

The main question we get this time of the year is, "What do we do with the Thanksgiving leftovers?" This recipe will not only use the turkey, but many of the leftover vegetables too! Turkey pot pie may just become your family's early December tradition.

PREP TIME: 10 MINUTES

COOK TIME: 45 MINUTES

YIELD: 8 SERVINGS

DIFFICULTY: EASY

### INGREDIENTS:

- 2 tablespoons butter
- 1 onion, chopped
- 2 stalks celery, chopped
- 3 carrots, chopped
- 4 tablespoons flour
- 3 medium carrots
- 4 cups chicken or turkey stock
- 2 potatoes, peeled and diced
- 2 cups shredded turkey
- 1/4 bunch flat leaf parsley
- 2 tablespoons chopped parsley
- 1/2 cup frozen peas, thawed
- 1 prepared pie crust
- 1 egg, lightly beaten

### DIRECTIONS:

**1.** Melt butter in **Swiss Diamond Saucepan** and cook chopped onion until tender.

**2.** Stir in celery and carrots and cook for 2 minutes.

**3.** Stir in flour and cook for 2 minutes.

**4.** Add stock and bring to a simmer.

**5.** Add potatoes and simmer until tender about 10 minutes.

**6.** Stir in turkey, parsley and peas.

**7.** Pour mixture into small casserole dish.

**8.** Top with pie crust and brush with egg.

**9.** Bake for 30 minutes until crust is golden.

**Pro Tip:** Many of these veggies can be found leftover from Thanksgiving. If you have them leftover, simply add them with the turkey and not before. If the potatoes are already cooked from the big meal, simply cut bring to a simmer and continue to the next step.



# STUFFED ACORN SQUASH

RECIPE BY: RJ MANONI

This recipe is packed with so much flavor that even your, "I must have meat in every meal!" types will be satisfied! Acorn squash is a wonderful Fall vegetable that is easy to work with and great for lunch or dinner!

PREP TIME: 30 MINUTES

COOK TIME: 60 MINUTES

YIELD: 4 SERVINGS

DIFFICULTY: EASY



## INGREDIENTS:

- 1 acorn squash, halved and seeded
- 1 cup day old bread cubed
- 1 1/2 cups chicken broth
- Reserved squash meat
- 2 cups spinach
- 1/4 cup dried cranberries
- 1/2 cup cooked rice
- salt and pepper to taste
- garlic powder to taste
- onion powder to taste
- Parnassian cheese for garnish

## DIRECTIONS:

**1.** Preheat oven to 400° F (200° C). Scoop out all meat from the squash leaving about a half inch wall all around creating a "bowl", and place them in a **Swiss Diamond Casserole Pan** large enough to fit them, but small enough to keep them tight so they don't fall over

**2.** In one bowl mix the cubed bread and chicken broth. Pour a bit at a time until the bread is the consistency of thanksgiving stuffing (moist, but not falling apart)

**3.** Add reserved squash meat, butter, spinach, cranberries, rice, salt & pepper, garlic powder, and onion powder to the bowl and mix

**4.** Fill the squash "bowls" with half stuffing mixture each.

**5.** Bake in preheated oven for 60 minutes, or until squash is very tender

**6.** Top with cheese and serve hot

**7.** Stir in the entire bottle of beer, the add ribs with any juices. Bring to a boil, and immediately lower heat to medium. Simmer until liquid is reduced by half (about 25 minutes)

**Pro tip:** This meal keeps well up to a week and reheats well in a microwave, making it a great lunch for workdays or busy evenings.



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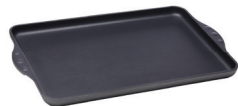
## Featured Products

### Swiss Diamond 12.5" fry pan (shown above)

Swiss Diamond's largest fry pan, the 12.5" (32 cm) skillet is perfect for burgers, pork chops and more.

*Also available with tempered glass lid*

### Swiss Diamond double-burner griddle



The double burner griddle allows you more room to cook your favorite foods without the hassle of an electric griddle. It also serves as a baking sheet - guaranteed never to warp!

### Swiss Diamond grill pan



If the weather isn't right for an outdoor cook-out, enjoy grilling indoors with the grill pan. The ridged base cooks off fat for a healthier meal.

### Swiss Diamond 4.3-qt sauté pan



The 4.3-quart (11") saute pan is perfect for meat, vegetables, sauces, and more. Includes tempered glass lid with adjustable steam vent.

### Swiss Diamond 3.2-qt saucepan



The 3.2-quart (8") saucepan is ideal for gravy, spaghetti sauce, and more. A heavy-duty cast aluminum bottom ensures even heat transfer and prevents scorching. Includes tempered glass lid.

### Swiss Diamond 5.5-qt soup pot



The 5.5-quart (9.5 inch) soup pot is designed for making soups, stocks, and stews, and is big enough for boiling pasta. Includes lid.





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