

# HOLIDAY RECIPES



RECIPES: COURTESY OF  
PATZ CORPORATION EMPLOYEES



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ENJOY!



# ITALIAN STUFFED MUSHROOMS

*Recipe Courtesy of Linda, Contract Manufacturing Division*



## INGREDIENTS



- 16 oz of whole mushrooms
- 1# Italian sausage
- Fresh garlic as desired
- 8 oz. cream cheese, cut up into smaller cubes
- 1 cup shredded Mozzarella

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## DIRECTIONS

1. Wash and de-stem the mushrooms; chop up the stems.
2. Cook the sausage, along with the mushroom stems (and garlic if desired) until juices run clear. Once cooked, add the cream cheese cubes til well blended.
3. Remove mixture from heat and add shredded cheese, stirring all together.
4. Line up the mushrooms "caps" on a foil lined shallow pan (like a cookie sheet; smaller if using a toaster oven).
5. Using a cookie "scoop" or large spoon, stuff the mushroom caps with the sausage mixture. It's ok if the mushrooms flatten; more area for the filling!
6. Cook with broiler setting (in toaster oven) or 425° in regular oven for 10-15 minutes, or until brown & bubbly.



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**ENJOY!**



# VEGGIE PIZZA DIP

*Recipe Courtesy of Jessica, Customer Service Dept.*



## INGREDIENTS



- 16 oz cream cheese, softened
- 1 cup sour cream
- 1 packet ranch
- 1 tsp dill
- 1 cup shredded cheddar cheese, plus additional for topping
- Chopped vegetables, 1 - 1-1/2 cup of each (carrots, broccoli, bell pepper)
- ¼ c diced red onion
- ¼ - ½ cup cherry tomatoes, quartered



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## DIRECTIONS

1. Cream together the sour cream, cream cheese, ranch, and dill.
2. Fold in the onions and approx 3 cups of the chopped mixed veggies and 1 c. cheddar cheese.
3. Top with the remaining chopped veggies, cherry tomatoes, and sprinkle with more cheddar cheese.

Eat with crackers and/or chips.

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**ENJOY!**



# STUFFING BALLS WITH CRANBERRY SAUCE

*Recipe Courtesy of Nathan, Receiving Dept.*



## STUFFING BALLS

### INGREDIENTS

- 1 box stuffing
- 1 lb. sage pork sausage
- 1 cup boiling water

### DIRECTIONS

Mix water & stuffing until it is completely moist. Mix in sausage. Form into balls. Bake at 375° for 25-35 min. Serve with cranberry sauce.



## CRANBERRY SAUCE

### INGREDIENTS

- 1 bag cranberries
- ¼ cup orange juice
- ½ cup sugar
- 2 Tbsp orange zest
- 4-5 small cinnamon sticks

### DIRECTIONS

Mix water, orange juice, zest, and sugar. Heat on medium until the sugar completely dissolves. Add cranberries and bring to a boil. Reduce heat. Add cinnamon sticks and simmer for about 15 minutes. Let it cool completely, then remove cinnamon sticks.

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**ENJOY!**



# BACON WRAPPED JALAPENOS

*Recipe Courtesy of Nathan, Receiving Dept.*



## INGREDIENTS



- 6-7 jalapenos
- 1 pkg cream cheese
- 1 pkg sliced bacon
- 1 pkg toothpicks



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## DIRECTIONS

1. Wash jalapenos, cut off stem, and slice in half.
2. Remove seeds and inner membranes of jalapeno with a knife and spoon.
3. Fill jalapeno halves with cream cheese.
4. Wrap with a slice of bacon and secure through the middle with a toothpick.
5. Bake at 400° for 30 to 35 minutes or until bacon is to your liking. Longer for crispier bacon.

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**ENJOY!**



# CRANBERRY JALAPENO HOLIDAY DIP

*Recipe Courtesy of Stephanie, Customer Service Dept.*



## INGREDIENTS



- 12 oz. fresh cranberries
- 1 bunch cilantro
- 1 jalapeno, deseeded
- 3 green onion tops
- crack of salt
- juice of 1 lime/lemon
- 6 Splenda packs (or equivalent of)
- 12 oz WHIPPED cream cheese

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## DIRECTIONS

1. Pulse first 6 ingredients until finely chopped
2. Add Splenda
3. Spread whipped cream cheese on serving tray, plate or bowl
4. Pour the cranberry mixture over the layer of whipped cream cheese
5. Serve with Ritz crackers



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**ENJOY!**



# BANANA BREAD

*Recipe Courtesy of Mark, Human Resources Dept.*



## INGREDIENTS



- 2 cups rolled oats
- 4 large bananas (approx. 1-1/2 cups)
- 2 large eggs
- 6 Tbsp maple syrup (honey or agave nectar can be substituted)
- 1 tsp baking soda
- 1 cup chocolate chips (optional)

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## DIRECTIONS

1. Preheat oven to 350°F.
2. Grease loaf pan and set aside.
3. Using a high-speed blender, add all the ingredients and blend until smooth.
4. Stir in chocolate chips.
5. Pour batter into the greased loaf pan.
6. Bake the bread for 35-40 min. or until a skewer comes out mostly clean.
7. Remove the bread from the oven and cool completely before slicing.



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**ENJOY!**



# CRANBERRY SAUCE

*Recipe Courtesy of Jessica, Customer Service Dept.*



## INGREDIENTS



- 1 bag (12 oz) cranberries, rinsed
- 3/4 cup brown sugar
- 3/4 cup water
- 1 tsp orange zest
- 1/4 cup fresh orange juice (approx 1/2 large orange)
- 1/2 tsp pure vanilla extract

## DIRECTIONS

1. Zest the orange before juicing it. Set both zest and juice aside.
2. Rinse cranberries. Set aside 6 oz (1/2 bag) of them.
3. Combine 6 oz cranberries, water, orange juice, and brown sugar in a saucepan over medium heat. Stir occasionally.
4. Once mixture is simmering, reduce heat to low-medium. Continue to cook until cranberries have burst and thickened. Approx. 15 min.
5. Remove cranberry mixture from heat. Stir in the reserved 6 oz (1/2 bag) cranberries, orange zest, and vanilla extract.

Note: sauce will continue to thicken as it cools.



**ENJOY!**





# GREEN BEAN CASSEROLE

*Recipe Courtesy of Lyndsey, Human Resources Dept.*



## INGREDIENTS



- 3 - 14.5 oz cans French Style Green Beans, drained
- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- ¼ cup diced onion
- 1 cup sour cream
- 1 tsp sugar (granulated)
- 1 tsp salt
- 2 cups shredded cheddar cheese

## DIRECTIONS



1. Preheat oven to 350° F
2. Melt butter in a large skillet over medium heat. Stir in flour and cook for about 1 minute
3. Stir in onions, salt, sugar, and sour cream. Once combined, add the green beans and mix well
4. Transfer to a 2.5 qt casserole dish
5. Add cheese on top of green bean mixture
6. Add your topping of choice (or use both):

### **Topping Option #1 - Ritz Cracker**

Combine ½ cup Ritz crackers (crumbled) and 1 Tbsp melted butter and sprinkle on top of cheese

### **Topping Option #2 - Crispy French Onions**

Add desired amount of crispy fried onions on top of the cheese

7. Bake until golden brown and the cheese is bubbling. Approximately 30 minutes.

**ENJOY!**



# HOMEMADE CREAMY MASHED POTATOES

*Recipe Courtesy of Emily, Engineering Dept.*



## INGREDIENTS



- 3 lb. Russet potatoes
- 1 Tbsp. Better than Bouillon chicken base
- 1/2 cup unsalted butter
- 1/3 cup milk
- 1/2 cup heavy whipping cream
- 1 tsp. Kinder's Buttery Steakhouse seasoning
- Salt (to taste)

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## DIRECTIONS

1. Wash & peel potatoes. Submerge potatoes in a pot of cold water.
2. Bring water to a boil & stir in chicken base. Cover with a lid, leaving a small gap for vapor to escape.
3. Boil for 15 - 20 minutes until potatoes are fork tender.
4. Drain potatoes and set aside.
5. In a small saucepan, add butter & milk. Heat until butter is melted & milk is warmed. Do not boil.
6. Pour butter & milk mixture, heavy whipping cream, and steakhouse seasoning over potatoes. Using a hand blender, whip potatoes until smooth and creamy.
7. Optional: Add salt to taste & desired garnishes such as chives, sour cream, or bacon bits.



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**ENJOY!**



# BROCCOLI SOUP

*Recipe Courtesy of Mark, Human Resources Dept.*

## INGREDIENTS

- 2 - 10 oz packages of frozen chopped broccoli
- 2 - 10.5 oz cans of cream of celery soup
- 1 - 10.5 oz cans of cream of mushroom soup
- 2 soup cans of milk
- 1 cup shredded American cheese
- 1 small onion, chopped

## DIRECTIONS

Mix all ingredients together in a slow cooker.

Cover and cook on low until broccoli is tender, 3 - 4 hours.



**ENJOY!**



# KIELBASA CABBAGE SOUP

*Recipe Courtesy of Mark, Human Resources Dept.*



## INGREDIENTS

- 64 oz beef broth
- 2 kielbasas, sliced
- 1 medium cabbage, chopped
- 1-2 onions, sliced
- 3-5 potatoes, cubed

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## DIRECTIONS

Combine all ingredients in a slow cooker.

Cook on High for 5-6 hours or until potatoes and cabbage are soft.



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**ENJOY!**



# STUFFED BEEF TENDERLOIN

*Recipe Courtesy of Noelle, Marketing Dept.*



## INGREDIENTS



### STUFFING

- 2 c. breadcrumbs (panko recommended)
- 1 large onion, finely chopped
- 1 c. unsalted butter, melted and cooled
- 2 Tbsp minced garlic
- 1-1/2 cups fresh parsley

### BEEF TENDERLOIN

- 1 beef tenderloin roast (4-6 lbs, center cut preferred)
- 2 tsp salt (kosher recommended)
- 2 tsp black pepper



## DIRECTIONS

1. Preheat oven to 425° F.
2. Combine breadcrumbs, garlic, onion, butter, and parsley in a bowl.
3. Slice the roast into pinwheel lengthwise, unrolling it as you slice. (Work slowly and keep pulling to lay the meat flat as you slice. Start at the top of the meat with the blade at an angle. Slice about an inch deep and roll the meat. Continue with 1 to 2 inch slices.)
4. Spread the breadcrumb mixture evenly over the unrolled meat.
5. Roll up the meat, securing it with butcher's twine to keep the stuffing in place.
6. Season the outside of the rolled roast with salt and pepper.
7. Place the stuffed and rolled roast in a roasting pan with a wire rack.
8. Roast in oven for 50 to 70 minutes, depending on the desired doneness.
9. Remove the meat from the oven when it is about 10 degrees below the desired final temp as it will continue to cook while resting. Cook to a final temp of 145° for medium rare or 160° for medium. Let it rest for 10 min. Slice into portions and serve.



# STUFFED SHELLS

*Recipe Courtesy of Noelle, Marketing Dept.*

## INGREDIENTS

- 1 lb. ground beef
- 8 oz. cream cheese
- 16 oz. jumbo shell pasta
- 24 oz marinara sauce (or any pasta sauce you desire)
- Shredded cheese
- salt
- pepper
- Worcestershire sauce



## DIRECTIONS

1. Preheat oven to 350° F.
2. Cook pasta according to package. Once cooked to al dente, drain & rinse under cold water.
3. Brown ground beef. Once browned, drain.
4. Add cream cheese to beef. Stir until melted. Add salt, pepper, and Worcestershire sauce to taste.
5. In a 9x13 glass dish, spread layer of marinara sauce on bottom of pan.
6. Stuff pasta shells with ground beef mixture. Place stuffed shells in dish over marinara sauce.
7. Sprinkle shredded cheese over top of shells.
8. Cook for 30 minutes.

**ENJOY!**



# DATE BALLS

*From the recipe files of the late Mamie Patz, Wife of Paul Patz, Founder of Patz*



## INGREDIENTS



- 1/2 cup butter
- 1 pkg dates, (1 lb. cut up)
- 1 cup white sugar
- 1 egg, beaten
- 1 tsp vanilla
- 2-1/2 c. Rice Krispies
- Ground pecans or walnuts
- Flaked coconut

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## DIRECTIONS

1. Melt butter over medium heat.
2. Add dates, sugar, and beaten egg.
3. Boil until thick and syrupy, stirring often.
4. Remove from heat and add vanilla.
5. Pour over Rice Krispies, mix well and cool.
6. Form mixture into balls (about the size of walnuts).
7. Roll date balls in ground pecans, walnuts, and/or coconut.



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**ENJOY!**



# WHITE ROLLED OUT COOKIES

*Recipe Courtesy of Janelle, Marketing Dept.*



## INGREDIENTS

- 2 c. sugar
- 1 c. butter, softened
- 1 c. sour cream
- 3 eggs
- 1 tsp. baking soda
- 1-1/2 tsp. baking powder
- 5-1/2 c. flour (approx)

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## DIRECTIONS

1. Preheat oven to 350°.
2. Mix together all ingredients, starting with the wet ingredients.
3. Chill dough.
4. Using a rolling pin, roll-out dough  $\frac{1}{4}$  -  $\frac{1}{2}$  inch on floured surface to desired thickness.
5. Using cookie cutters, cut out shapes. Decorate with colored sugar or sprinkles (optional)
6. Put cookies on baking sheet and in oven. Check them at 6 minutes. (Baking time will be dependent on thickness.). Bottom and sides should be light brown.
7. Remove cookies from sheet and place on wire rack to cool.



Optional Glaze: Mix together  $\frac{3}{4}$  c. sifted powdered sugar and 3 - 4 tsp water. Add food coloring if desired.

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**ENJOY!**

