



Regional Housing Authority

# HOLIDAY COOKBOOK

FILLED WITH TEAM MEMBER  
CLASSICS FOR YOU  
& YOUR FAMILY TO ENJOY!

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# WATERGATE SALAD

(PISTACHIO DELIGHT)

— BY JACKIE PATA

*Watergate Salad is a holiday retro dessert with pistachio pudding mix, cool whip, marshmallows, pineapple and maraschino cherries! Selected by Jackie Pata from [www.dinnerthendessert.com](http://www.dinnerthendessert.com) and inspired by Dennis Richert who used to run THRHA Construction and repair programs and who always brought this dish to potlucks.*

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## INGREDIENTS

- 3.4 ounces instant pistachio pudding mix (20 ounces)
- Crushed pineapple, undrained
- 1 cup mini marshmallows
- ½ cup pistachios, chopped
- 1 ½ cups cool whip

## DIRECTIONS

1. In a large bowl mix the pudding mix, pineapple, marshmallows and pistachios well then add in the cool whip gently.
2. Refrigerate for at least one hour and garnish with chopped nuts and maraschino cherry if desired.



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# SWEET POTATO PIE

—BY JOYCE NIVEN

## INGREDIENTS

1lb sweet potato	½ tsp. ground nutmeg
½ cup soften butter	½ tsp. ground cinnamon
1 cup white sugar	tsp. vanilla extract
½ cup milk	9-inch unbaked pie crust
2 eggs	

## DIRECTIONS

Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.

Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust. Bake at 350° F (175° C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a souffle, and then will sink down as it cools.



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# LOUISE'S SPICY HALIBUT SOUP

—BY LOUISE KADINGER

*Use fresh Halibut if available, however frozen works as well.*

## INGREDIENTS

2 cups of cubed halibut  
bite size  
6 cups of chicken broth or  
any kind *(try organic)*  
2 cans of stewed tomatoes  
½ cup of heavy  
whipping cream  
1 cube of butter

2 cups cut potatoes  
*(try Yukon golds)*  
1 cup cut celery  
2 cups cut carrots  
½ cup minced white onion  
2 habaneros sliced in  
half- remove all seeds  
*(ear gloves when handling)*

## DIRECTIONS

Boil broth with the potatoes, minced onion, and carrots. Add in the stewed tomatoes and habaneros *(keep pieces as big as you need to find them to fish them out after about 3-5 minutes because it gets spicy quick)*.

Once the potatoes are cooked, add halibut, heavy whipping cream and butter. Let simmer for about 3 minutes the halibut cooks fast.

Add spinach to bowls\* - wait one minute and eat and enjoy.

\*Spinach is optional / SALT & PEPPER TO TASTE



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# OVERNIGHT FRENCH TOAST

— BY IRENE TUPOU

## INGREDIENTS

1 (13 -16 ounce) French bread  
8 large eggs  
2 cups half-and-half (\* Heavy  
Whipping Cream also works!\*)  
1 cup milk  
2 tbsp.  
granulated sugar  
1 tsp. vanilla extract  
¼ tsp. ground  
cinnamon  
¼ tsp. ground nutmeg

1 dash salt  
Maple syrup

### **Praline Topping**

½ lb butter  
1 cup packed light  
brown sugar  
1 cup chopped pecans  
2 tbsp. light corn syrup  
½ tsp. ground cinnamon  
½ tsp. ground nutmeg

## DIRECTIONS

Slice French bread into 20 slices, 1-inch each. *(Use any extra bread for garlic toast or bread crumbs).* Arrange slices in a generously buttered 9 by 13-inch baking dish in rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight. The next day, preheat oven to 350° F.

### PREPARE THE PRALINE TOPPING

Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole. Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.



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Paula Deens Overnight French Toast Recipe—submitted by Irene Tupou from [www.food.com](http://www.food.com)



# STEPHANIE'S PERFECT CHOCOLATE CAKE

—BY STEPHANIE RITTER

## INGREDIENTS

2 cups flour  
2 cups sugar  
 $\frac{3}{4}$  cup cocoa powder  
2 tsp. baking powder  
 $1\frac{1}{2}$  tsp. baking soda  
1 tsp. salt  
1 cup milk

$\frac{1}{2}$  cup oil  
2 eggs  
2 tsp. vanilla  
1 cup hot coffee (*this will bring out the chocolate flavor even more*)

## DIRECTIONS

Heat oven to 350° and prepare two 9-inch pans with cooking spray or parchment paper. Toss all ingredients **(EXCEPT COFFEE)** in a bowl and mix well.

Add coffee and mix slowly until incorporated (*note: batter will be thin*). Pour in cake pans and bake for 30-35 minutes.



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# TSOOKW (RIBS) ON A STICK

— BY KAMI BARROS

*This recipe is my favorite Christmas dinner, my children and grandchildren's favorite also. We enjoy our Christmas barbeque with deer ribs and shrimp we caught in the summer. My grand babies call my barbequed ribs "meat on a stick". My father calls it "tsookw on a stick."*

## INGREDIENTS

2 racks of deer ribs	(Try Robert Rothchild
3 bay leaves	farm pineapple
Salt and pepper	coconut mango
Pineapple mango sauce	tequila glaze)

## DIRECTIONS

Cut deer ribs into sections about three to four ribs each. Place ribs into a large pot and cover with water, add bay leaves, salt and pepper. Bring water to a full boil and boil for 30 minutes. Drain the water and let cool.

Place charcoal briquets in your barbeque and let them get hot. Once the briquets are hot, place the ribs directly on the rack and close the cover on the barbecue and let smoke for about 6 to 7 minutes and then turn the ribs and let smoke for about another 6 to 7 minutes. Brush on the pineapple mango sauce on both sides of the ribs and let barbeque with the lid closed for another 3 or 4 minutes.



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# 4-INGREDIENT PEANUT BUTTER CUPS

—BY JESSICA HYATT

## INGREDIENTS

Peanut butter  
Chocolate chips  
Coconut oil  
Powdered sugar

## DIRECTIONS

**Mini cupcake liners:** Using a double boiler method (*microwave works too but you'll need to watch more carefully!*), melt your chocolate together with about 1 tbsp. of coconut oil and mix until smooth. \*You'll want roughly 1 tbsp. of oil for every 1 cups-1½ cups of chocolate.

Once the chocolate is ready, coat the inside of the cupcake liner with 2-3 thin layers of chocolate. Let set in the freezer for about half an hour.

While the cups are setting in the freezer, you can begin the peanut butter filling. Mix powdered sugar with peanut butter until smooth.

Once your cups are set, fill with peanut butter mixture and top with more melted chocolate.

Leave in the freezer to set for about an hour. Then serve! They should not melt after they've set and can be enjoyed however.



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# PRETZEL M&M HUGS

— BY BRITTNEY ORTEGA

## INGREDIENTS

1 bag of pretzels  
*(square ones work best)*  
1 bag of Hershey  
Holiday Kisses  
*(Hugs! the silver and  
brown stripes)*

1 bag of Holiday M&M's  
*(you know, the red and  
green ones)*

## DIRECTIONS

Preheat oven to 200° F. Line a cookie sheet with parchment paper. Align pretzels on cookie sheet in a single layer then top each pretzel with one hug chocolate. Bake in preheated oven for 4-5 minutes, until the chocolate is shiny and soft *(but NOT melting, the chocolates should still hold their shape)*.

Remove from oven and carefully place one M&M in the center of each soft Hug and press down on M&M to spread the chocolate. Place in refrigerator and allow to rest until chocolate has set, about 5 minutes. Store in an airtight container.



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# SOUTHERLAND'S SAVORY SAUSAGE STUFFING

—BY KEN SOUTHERLAND

## INGREDIENTS

2 boxes of Stouffer's Turkey Stuffing mix

Chicken broth

1 lb of sausage

1 onion

2 celery stalks

## DIRECTIONS

Cook sausage and onion until no longer pink. Instead of butter, keep enough of the sausage grease to replace butter. Add chicken broth according to stuffing instructions instead of water. Add celery, bring to boil and let boil for 5 minutes to soften celery. Remove from heat and add stuffing mix.



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# EASY CLAM DIP

— BY JACKIE PATA

## INGREDIENTS

1 package of cream cheese  
1 can of minced clams  
Tabasco sauce  
Worcestershire sauce  
Garlic powder  
Lemon juice

## DIRECTIONS

Soften cream cheese in microwave 30 seconds at a time until soft enough to stir. Add in drained clams (*keep the juice*), 3 dashes of Tabasco sauce, 1 or 2 dashes of Worcestershire sauce, 2 tsp. lemon juice and 2-3 shakes of garlic powder. Mix well and add in clam juice little at a time until the right consistency – Remember as the dip cools it will harden. You may want to hold back some clam juice to add in if need to be thinned more after cooling in refrigerator.



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<https://www.jewishfoodsociety.org/posts/2017/12/7/the-latke-king-from-hanukkah-heights>



# CHRISTMAS BAKED SALMON

—BY KIRA FROMMHERZ

## INGREDIENTS

### SALMON

1.2 – 1.5 kg / 2.4 – 3lb salmon side (*skin on, bones removed,*

**Note 1**)

2 ¼ tsp. salt, cooking/kosher (**Note 2**)

1 tsp. black pepper

### HONEY BUTTER GLAZE

150g / 5 ounces of butter, unsalted

½ cup honey

3 garlic cloves, finely minced (*garlic press or knife*)

### CREAMY DILL SAUCE

1 ½ cups sour cream, full fat (*low fat is too watery*)

½ cup fresh dill, finely chopped (*lightly packed cup*)

½ eschallot (*French onion*), finely grated

1 ½ tbsp. lemon zest

½ tsp. salt, cooking/kosher (**Note 2**)

### HOLIDAY "TAPENADE"

1 cup dried cranberries

1 cup orange juice

1 cup slivered almonds, toasted (**Note 3**)

1/3 cup parsley, roughly chopped

¼ tsp. each salt and pepper

1 tbsp extra virgin olive oil

### FINISHING

1 pomegranate, only the seeds

¼ cup parsley, roughly chopped

3 tbsp. lemon juice

2 lemons, extra, cut in 6 pieces each

(*for serving, don't skip this*)



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## CHRISTMAS BAKED SALMON — BY KIRA FROMMHERZ

### DIRECTIONS

#### CREAMY DILL SAUCE

Mix ingredients in a bowl until smooth. Keep refrigerated until required.

#### HOLIDAY TAPENADE

**Plump cranberries:** Heat orange juice in a saucepan over high heat until hot. Turn stove off, add cranberries, cover. Stand 15 minutes, then drain in a colander (*discard liquid*). Cool.

**Mix:** Mix cranberries, toasted almonds (*see Note 3*), parsley, salt and olive oil in bowl. Use at room temp.

#### COOKING SALMON

Preheat oven to 180°C/350°F (*all oven types*).

**Prepare salmon:** Place a large sheet of foil on a tray (*double layer for safety is recommended*), then top with baking/parchment paper. Place salmon on paper, then fold up the foil sides a bit to cup them so glaze won't run onto tray.

**Glaze:** Place ingredients in a saucepan over medium high heat. Once it started foaming, turn down to medium, let it foam for 2 minutes then remove and pour straight over the salmon.

**Season:** Sprinkle salmon with salt and pepper, putting most of the salt on the thicker part of the salmon.

**Wrap:** Cover salmon with a smaller piece of paper, then foil. Fold and seal up sides to enclose salmon in a parcel – it doesn't need to be 100% tightly sealed. Bake 15 minutes. Remove salmon from oven. Uncover / fold excess paper – Remove paper and foil and paper cover. Fold/scrunch paper and foil sides down to expose salmon surface. Tucking paper down also ensures it won't catch fire when broiling.

**Grill/broil to brown:** Switch oven to grill/broiler on high. Place salmon on middle shelf in the oven and broil 7 to 10 minutes until you get caramelisation mostly on the edges, a bit on top. Don't put it too close to the heat element otherwise paper might catch on fire! Check to ensure salmon is cooked – either pry open in middle to check or use a probe to check internal temperatures (*Note 4*).

**Transfer to plate:** Use foil overhang to transfer salmon onto serving platter straight away (*otherwise it keeps cooking*). Slide the foil then paper out from under the salmon, allowing juices to pool on platter (*it's gold stuff!*).

**Cool:** Loosely cover with foil, then leave to cool for at least 15 minutes, up to 1 hour or longer (*for room temp serving – Note 6 for serving notes*).

#### ASSEMBLY & SERVING

Dollop then thickly spread with Creamy Dill Sauce (~0.8cm / 1/3" thick layer). Pile over Holiday Tapenade, scatter generously with pomegranate seeds, and then remaining parsley. Squeeze over lemon juice.

**Serving:** Serve with extra lemon wedges so people can add more to taste. Cut into pieces – I use a cake cutter for serving. Encourage people to slop up some of the honey-butter sauce that will be mixed with semi melted Creamy Dill Sauce – it's so good! Best served slightly warm, not piping hot, also excellent at room temp.



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<https://delish28.com/2020/12/05/christmas-baked-salmon-easy-make-ahead/>



# THE LATKE KING FROM HANUKKAH HEIGHTS

— BY SHERI BURRIS

## INGREDIENTS

4 large (about 2 lbs) russet potatoes	½ cup schmaltz (or duck fat)
2 small to medium yellow onions	Kosher salt (to taste)
2 eggs	Canola or vegetable oil (for frying)
½ cup sour cream, plus more for serving	Finishing salt (like Maldon Sea Salt)
2-3 heaping tbsp. of matzo meal	Apple sauce for serving

## DIRECTIONS

1. Peel and shred the onions on a box grater into a mesh strainer or fine colander. Let any excess liquid from the onion drain. Set aside.
2. Peel the potatoes and let them sit in a large bowl of cold water until you are ready to grate them, to keep them from browning. Grate them on the short side of the potato into thick shreds. After each potato, add them into another large bowl with 2 tbsp. of the onions. By adding the onion at this point, you will stop the potatoes from browning. Continue through all of the potatoes and onions until all are combined. Each potato should go with about 2 tbsp. of the grated onion.
3. Take a clean dish cloth and scoop half of the potato and onion mixture into it. Wrap it up like a burrito and twist the ends. Continue to twist the ends in opposite directions creating a deep squeeze on the mixture. Wrench the roll from the center out and press it hard into the bottom of your sink until the liquids really start to leave the cloth. Continue with the remaining onion-potato mixture until all the mixture is dry.
4. Return the dry potatoes and onions to a large bowl. Scramble eggs then mix in eggs, sour cream, and a little schmaltz. Add matzo meal until the mix feels a little like wet sand. Add ½ tsp. salt to taste.
5. In a cast iron fry pan (this works best with cast iron, but a non-stick or stainless can work well) coat the bottom with canola oil. Throughout the process, you'll want to keep a thin layer (maybe 1/4") of oil at all times. Before each batch, scoop a tbsp. of schmaltz into the oil before you add your potatoes. With your hand grab a scoop of the mix about the size of a golf ball. Put it in the hot oil (you should hear a sizzling sound right away, if not, your oil is not hot enough) and lightly press down to spread it out. Fry until both sides are golden brown. About a minute and half per side.
6. Before serving, garnish with a sprinkle of finishing salt. Serve immediately with sour cream and applesauce.



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