



Auburn University Housing

HOLIDAY RECIPE BOOK



Recipes contributed by AUH staff



Potato Chip Cookies

The Ingredients

- 2 sticks butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs (beaten)
- 2 1/2 cups of flour
- 1 tsp baking soda
- 2 cups potato chips (crushed)
- 1 small package butterscotch chips

Directions

- Pre-heat oven to 350°F.
- Melt butter in a bowl.
- Add white sugar and brown sugar. Mix together.
- Add eggs. Mix together.
- In a separate container, sift together the flour and baking soda.
- After sifting, add the flour/baking soda combination to the butter/sugar/egg combination.
- Add crushed potato chips. Add butterscotch chips. Mix together.
- Put clumps of the cookie mixture on a baking sheet at least 1 inch apart.
- Bake at 350°F for 10 minutes.

HOLIDAY: ANY HOLIDAY

SUBMITTED BY: ALLISON MORAN

Corn Dip

The Ingredients

- 2 cans Mexi-Corn
- 2 cups shredded Parmesan cheese
- 2 cups shredded Monterrey or Pepper Jake Cheese
- 1 1/2 cups of Mayo

Directions

- Mix ingredients together.
 - Bake at 350 degrees until bubbly.
- *Best served with Fritos Scoops.



HOLIDAY: ANY HOLIDAY

SUBMITTED BY: CAROLINE BUSH



Pumpkin White Hot Chocolate

The Ingredients

- 6 cups milk whole or 2% (recommended)
- 2 cups heavy cream
- 1 can (14 ounce sweetened condensed milk)
- 1 can (15 ounce pure pumpkin puree)
- 1 tablespoon pumpkin pie spice
- 4 ounce bar of good quality white chocolate
- Optional garnish: whipped cream, mini marshmallows, cinnamon

Directions

- In a 5-6 quart slow cooker, whisk together the milk, heavy cream and sweetened condensed milk.
- Add the pumpkin puree and pumpkin pie spice. Whisk until well incorporated.
- Roughly chop the white chocolate bar, then stir into the milk mixture in the slow cooker.
- Set the slow cooker to low and cook for 3 hours, stirring once every hour.
- Serve hot with the garnish of your choice.

HOLIDAY: ANY HOLIDAY (ON A CHILLY DAY)
SUBMITTED BY: LEXY PAYNE

Hash Brown Casserole

The Ingredients

- 1 bag frozen shredded hash browns
- 1 can cream of chicken soup
- 1 stick of melted butter
- 1 cup sour cream
- 8 oz shredded cheddar cheese

Directions

- Preheat oven to 350 degrees.
- Combine all ingredients (except cheese).
- Spray casserole dish with cooking spray or grease dish.
- Bake for 50 minutes.
- Cover with shredded cheese and bake for 10 more minutes.



HOLIDAY: ANY HOLIDAY

SUBMITTED BY: MAUREEN YOUNG

Amoretto Orange Blossoms

The Ingredients

- 1 can of frozen orange juice (use this can to measure the following ingredients)
- 1 can filled with half and half
- 1 can of Amaretto

Directions

- Put in blender and add ice to fill blender.
- Blend until smooth.
- Great for the Holidays!



HOLIDAY: ANY HOLIDAY

SUBMITTED BY: ROB MCKINNELL

Shinbone Crackers



The Ingredients

- 1/4 cup vegetable oil
- 1 packet of ranch seasoning
- 1 Tbsp of crushed red pepper flakes (add more for more heat)

Directions

- Put crackers in a container.
- Combine 1/4 cup vegetable oil with ranch seasoning and crushed red pepper.
- Pour over crackers and shake.
- Let sit overnight.
- Enjoy!

HOLIDAY: ANY HOLIDAY

SUBMITTED BY: KATELYN DEWRELL



Creamy Deviled Eggs

The Ingredients

- 12 Eggs
- Mayonnaise
- Mustard
- Dill pickle juice
- Salt and Pepper
- Paprika

Directions

- Bring the eggs to a boil.
- Lower the heat and set the timer for 15 minutes.
- When the eggs are cool, remove the shell and slice them into halves.
- Remove the yolk from the eggs into a mixing bowl.
- Add about a teaspoon of mustard to the yolks.
- Start with adding about 2 tablespoons of mayonnaise to the yolks. For creamier filling, add more mayo as desired.
- Add a couple of drops of dill pickle juice.
- Mix it all together.
- Salt and pepper to taste.
- Spoon the mixture into the boiled egg whites.
- Sprinkle it with a bit of paprika, and enjoy!

HOLIDAY: ANY HOLIDAY

SUBMITTED BY: EMILY SCARPA



Deviled Eggs

The Ingredients

- 6 hard-cooked eggs
- 2 tablespoons mayonnaise
- 1 teaspoon white sugar
- 1 teaspoon white vinegar
- 1 teaspoon prepared mustard
- ½ teaspoon salt
- 1 tablespoon finely chopped onion
- 1 tablespoon finely chopped celery
- 1 pinch paprika, or to taste

Directions

- Slice eggs in half lengthwise and remove yolks, set whites aside.
- Mash yolks with a fork in a small bowl.
- Stir in mayonnaise, sugar, vinegar, mustard, salt, onion, and celery; mix well.
- Stuff egg yolk mixture into egg whites.
- Sprinkle with paprika.
- Refrigerate until serving.

HOLIDAY: ANY HOLIDAY

SUBMITTED BY: ZACH WERNINCK



Maple Frosted Apple Blondies

The Ingredients

- 1/2 cup (1 stick) unsalted butter melted
- 1 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup apple butter
- 1 medium apple peeled and finely diced (1 cup)
- 1 cup all purpose flour

Maple Frosting:

- 3/4 cup pure maple syrup
- 1/2 stick unsalted butter
- 2 tablespoon cream or milk
- 1 1/2 cup powdered confectioner's sugar, sifted



HOLIDAY: THANKSGIVING

SUBMITTED BY: LINDSEY SHARPE



Maple Frosted Apple Blondies Continued...

Directions

- Set oven to 350F
- Lightly spray a 9x9 square baking dish.
- Beat the butter and sugar together until well blended.
- Beat in the egg, vanilla, salt, and cinnamon.
- Fold in the apple butter and the chopped apples.
- Fold in the flour, mixing just until combined.
- Spread the batter evenly into the baking dish and bake for 30 minutes, or until set in the middle and a toothpick comes out without wet batter clinging to it (there can be moist crumbs.)
- Cool on a rack.

To make the maple frosting:

- Put the maple syrup in a medium saucepan and bring it to a boil. Boil for about 5 minutes, until reduced to 1/2 cup.
- Take off the heat and add the butter and cream and stir to combine and melt the butter.
- Whisk in the sifted powdered sugar and blend until smooth.
- Pour over the blondies and spread out with a spatula. The frosting will set up quickly.

Tips: Granny Smith apples (the green ones) are great in this recipe because their tartness contrasts with the overall sweetness of the bars. Plus, they hold their shape and don't turn to mush. Line your pan with parchment paper with overhanging ends so you can lift out your blondies for a neater cutting.



Big Sue's Christmas Cookies

The Ingredients

- 1 1/2 cup regular all purpose flour
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon salt
- 1/2 cup softened butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups Rice Krispies
- 1 6oz package chocolate chips
- 1 6oz package butterscotch chips

Directions

- Sift together flour, baking soda and salt, set aside.
- Mix butter and sugar in a large bowl until well blended.
- Add egg and vanilla mix well
- Add flour, baking soda, and salt until well combined.
- Stir in Rice Krispies, chocolate chips, and butterscotch.
- Form into tablespoon sized balls and place on greased cookie sheet.
- Bake at 350 degrees for 12 minutes or until lightly brown.

HOLIDAY: CHRISTMAS

SUBMITTED BY: CAROLINE BUSH



Coquito (Puerto Rican coconut “eggnog”)

The Ingredients

- 2 cans of coco Lopez
- 1 can of evaporated milk
- 1 can of condensed milk
- Cinnamon
- Nutmeg
- 1 can of coconut milk
- 2 eggs

Directions

This is the virgin version of this recipe, as it uses coconut milk. This drink is a staple for the holiday season on the island and tastes nothing like the eggnog usually drank in the States.

All you have to do is add everything to a blender and blend until everything is mixed. Usually, we put it in an empty bottle and store it in the fridge for a few weeks to thicken, but it can be served the day of!

HOLIDAY: CHRISTMAS

SUBMITTED BY: XAVIER LUCIANO-TORRES

A close-up photograph of a bread pudding, showing a golden-brown, moist texture with dark raisins interspersed throughout. The pudding is served in a white ceramic dish.

Bread Pudding

The Ingredients

For bread pudding:

- 1 cup raisins
- 1 loaf French bread (at least a day old) cut into 1-inch cubes (about 6-7 cups)
- 1 quart milk
- 3 large eggs
- 2 cups sugar
- 2 tablespoons vanilla extract
- 1/4 cup Kentucky bourbon whiskey
- 1/4 teaspoon allspice
- 1/4 to 1/2 teaspoon cinnamon
- 3 tablespoons butter, melted

For the Bourbon Sauce:

- 1/2 cup (1 stick) butter, melted
- 1 cup sugar
- 1 large egg
- 1/2 cup Kentucky bourbon whiskey (less or more to taste)



HOLIDAY: CHRISTMAS

SUBMITTED BY: LINDSEY SHARPE



Bread Pudding Continued...

Directions

- In a small bowl, combine the raisins with 1/4 cup bourbon. Cover and soak for 1 to 2 hours. The raisins should soak up most of the bourbon in this time.
- Preheat oven to 350°F.
- Place milk in a large mixing bowl and add the bread that has been cut into squares. Press the bread into the milk with your hands until all of the milk is absorbed.
- In a separate bowl, whisk the eggs, then whisk in the sugar, vanilla, allspice and cinnamon. Pour over the bread and milk mixture.
- Add the bourbon soaked raisins (with or without the remaining soaking liquid, according to taste). Stir gently to combine.
- Transfer to pan and bake: Pour the melted butter into the bottom of a 9x13 inch baking pan. Coat the bottom and the sides of the pan well with the butter. Pour the bread milk and egg mixture into the baking pan. Bake at 350°F for 35-45 minutes, until the liquid has set. The pudding is done when the edges start getting a bit brown and pull away from the edge of the pan. You can also make in individual ramekins.
- Make the bourbon sauce while the bread pudding is cooking. Melt the butter in a medium saucepan on low heat.
- Add the sugar and egg and whisk to blend well. Slowly cook over low heat, stirring constantly, until the mixture thickens enough to coat the back of a spoon, then remove from heat. Do not allow the mixture to simmer! (Or the sauce will curdle. By the way, if your sauce curdles, just take it off the heat and blend it smooth in a blender.)
- Whisk in bourbon to taste. Whisk again before serving. The sauce should be soft, creamy, and smooth.
- Serve the bread pudding with bourbon whiskey sauce on the side; pour on to taste. Best fresh and eaten the day it is made.



Ice Box Cookies

The Ingredients

- 1-1/2 cups of butter
- 1 cup of white sugar
- 2 cups of brown sugar
- 1 teaspoon cinnamon
- 3 eggs
- 1/2 pound of fine chopped pecans
- 4 1/2 cups of flour
- 1 teaspoon Salt,
- 1 teaspoon Baking Soda.

Directions

- Combine butter, sugar and eggs.
- Add nuts and beat.
- Sift dry ingredients and fold in.
- Shape dough into rolls and wrap in foil and wax paper.
- Chill in refrigerator over night.
- Cut into slices and bake @ 400 for 8-10 minutes. Before baking, sprinkle colored sugars of your liking on each cookie.

*Do not use M&Ms - it alters the taste.

HOLIDAY: CHRISTMAS

SUBMITTED BY: ROB MCKINNELL



Apache Bread

The Ingredients

- 8oz Cream Cheese
- 1 8oz Sour Cream
- 2 Small Cans of Chopped Chili Peppers
- 8oz Sharp Shredded Cheese
- 1/2 cup Chopped Green Onions
- 1/2 cup Diced Ham
- 1 Loaf French Bread, sopped out, leaving a shell

Directions

- Soften cream cheese and mix with sour cream and chilies.
- Fold in other ingredients.
- Put in prepared bread.
- Bake one hour at 350degrees.
*Best served with Fritos Scoops

HOLIDAY: CHRISTMAS

SUBMITTED BY: CAROLINE BUSH



Arroz con Gandules *(Rice with Green Pigeon Peas)*

The Ingredients

- 2 cups of rice
- 3/4 cups recaito (if you can't find it in your local Walmart Hispanic section, the red sofrito will do)
- 1 bunch of cilantro 2 packets of Sazón
- 1 8oz can of tomato sauce
- 2 bay leaves
- 4 cups chicken broth
- Pimiento Stuffed Green Olives
- 1 half white onion diced
- Adobo seasoning to taste
- 1 can of Goya Pigeon Peas

Directions

- First, you're going to throw everything EXCEPT the rice and peas into the pot and mix it.
- Bring to a boil and then add the rice and lower heat.
- Check on the rice until the grains have started to expand, and then add the pigeon peas.
- Continue cooking until the rice is fully cooked.
- To serve, transfer to a dish and sprinkle the burnt rice that's left on the bottom of the pot onto the dish. This burnt rice is called "pegao" and has a lot of flavor.

HOLIDAY: CHRISTMAS

SUBMITTED BY: XAVIER LUCIANO-TORRES