



YELLOW BRICK HOLIDAY COOKBOOK



"Vulnerability is the birthplace of innovation, creativity, and change."- Brene Brown



Happy Holidays!

What a whirlwind year 2020 has been! This year has brought the critical services that healthcare facilities provide to our communities to the spotlight. Through it all, we have seen our client partners, friends, and families persist and rise to this momentous occasion. On behalf of our entire team, we want to thank you for all you have done and continue to do to make this world better.

We began this year excited for the prospects of what 2020 would bring. On top of publishing our first book in April 2020, the Yellow Brick team has created new and innovative approaches to our client partners' services. Many of our team members embarked on learning journeys during their time working at home, earning certifications to better serve the organizations who trust us to provide exceptional service to their projects. Working from home has afforded us the opportunity to reconnect with our families for daily meals and discover new recipes. As we look towards 2021, we feel even more prepared to assist our client partners on their path toward activation.

Rather than the traditional holiday card, the Yellow Brick team put together some of our favorite recipes for you to enjoy. We hope that the holiday season brings you joy, peace, and some much-deserved rest and relaxation.

The Yellow Brick Team



YELLOW BRICK HOLIDAY
COOKBOOK

JONATHAN'S MOUTHWATERING PANCAKES

by Jonathan Ahmadi

Ingredients

- 1 $\frac{3}{4}$ c buttermilk pancake mix*
- 1 c whole milk
- 1 egg
- 2 tsp canola oil
- 2 tsp vanilla extract
- 1 tsp honey
- $\frac{1}{2}$ orange zest

PREPARATION: 5 MIN

COOKING: 10 MIN

READY IN: 20 MIN

Directions

- Combine all ingredients in a medium mixing bowl and hand whisk thoroughly. The batter should be thick and not runny but still pour.
- Add mix or milk, as needed.
- Heat a large frying pan on medium-low (I set my electric range to 3.5 out of 10).
- Add a splash of canola oil and then evenly coat the pan with a paper towel so that there is only a thin coating.
- Once the pan is heated, slowly pour the batter in one spot and let it spread out to roughly 2.5" - 3" in diameter. I can usually cook 4 at a time.
- Cook for 90 seconds. Air bubbles should form and then pop. Check underside for preferred darkness. Flip when ready and cook for 60 seconds on the other side.

This recipe will make approximately 10 - 12 pancakes.



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ALI'S SCRUMPTIOUS BANANA BREAD

by Ali Broders

Ingredients

- 1 c unsalted butter, softened
- 2 c granulated sugar
- 4 large eggs
- 2 tsp vanilla
- 5 bananas (~ 2 c mashed)
- 1 c non-fat Greek yogurt
- 1 c chopped pecans (optional)
- 3 c flour
- 2 tsp baking soda
- 1 tsp kosher salt
- 1 tsp cinnamon

Directions

- Preheat oven to 350°F.
- Spray 2 large loaf pans with non-stick cooking spray.
- Beat butter and sugar until fluffy.
- Add eggs and vanilla - beat until well combined.
- Add bananas - mix until creamy.
- Mix in dry ingredients, just until combined.
- Fold in Greek yogurt.
- Add chopped pecans.
- Bake for approximately 1 hour, then cool in pans for 10 minutes.
- Remove from pans and cool completely before wrapping.

PREPARATION: 20 MIN

COOKING: 1 HOUR

READY IN: 1 HOUR 20 MIN

Great with coffee in the morning!



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ANN'S TEMPTING CRANBERRY ORANGE SCONES

by Ann Ahmadi

Ingredients

- 1 3/4 c unbleached all-purpose flour, plus extra for sprinkling
- 3 tbsp granulated sugar
- 2 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- grated zest of 1 orange
- 1 tsp cinnamon
- 10 tbsp cold unsalted butter, cut into pieces
- 1 c cold buttermilk
- 3/4 c dried cranberries
- 1/4 c dried apricots
- 1/2 c chopped pecans

Directions

- Preheat the oven to 425°F. Line a baking sheet with parchment paper.
- In a bowl, stir together the flour, granulated sugar, baking powder, baking soda, salt, and orange zest. Add the butter to the flour mixture. With a pastry blender or 2 knives, cut in the butter until the mixture resembles coarse crumbs.
- Add the buttermilk to the dry ingredients all at once and stir until a sticky dough forms. Stir in the cranberries and apricots until evenly distributed.
- Turn the dough out onto a lightly floured board. With floured hands, gently knead the dough 8-10 strokes; the dough will be very soft. Pat into a circle 3/4 inch thick. Cut into 8 wedges.
- Arrange wedges, 2 inches apart, on the prepared sheet. Bake until golden brown, 14-18 minutes. Transfer to racks.

PREPARATION: 30 MIN

COOKING: 15 MIN

READY IN: 45 MIN

Perfect for your next afternoon tea.



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ERIKA'S ENERGY BOOSTING GRANOLA

by Erika Meredith

Ingredients

- ½ c walnuts
- ⅓ c pecans
- ⅓ c pumpkin seeds
- ⅓ c sliced almonds
- ¼ c macadamia nuts
- 1 tbsp arrowroot starch
- 1 tsp vanilla extract
- ½ tsp cinnamon
- 2 tbsp maple syrup
- a pinch of sea salt
- ¼ c melted coconut oil

PREPARATION: 10 MIN

COOKING: 15 MIN

COOL TIME: 15 MIN

READY IN: 40 MIN

Directions

- Preheat oven to 325°F.
- In a food processor, pulse only the nuts and seeds one to two times, or enough to chop slightly. You can also use a cutting board & knife instead and give a good chop of the nuts before tossing them in a big bowl.
- Combine with melted coconut oil, vanilla extract, maple syrup, arrowroot starch, cinnamon and sea salt. Toss together until thoroughly combined then pour mixture over a parchment paper covered baking sheet, making sure not to spread out completely (bigger chunks of granola preferred).
- Bake for 12 - 15 minutes and let cool for 5 minutes.
- Do not break up the granola. Once cooled, immediately transfer to the freezer for 15 minutes to allow coconut oil to harden and chunks to form. Once chilled, remove, break granola into chunks/ pieces then transfer to an airtight container. Mix will keep fresh in the fridge for several weeks.

Can use granola as cereal with almond milk, fresh organic berries and cinnamon, or as a snack.



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JEFF'S STUPENDOUS SAUSAGE AND CORNBREAD STUFFING

by Jeff Agner

Ingredients

- 1 stick salted butter
- 1 large, sweet onion, diced small
- 2 cloves garlic, smashed and finely diced
- 6 celery stalks (cut once lengthwise and then chop thin (1/4"))
- 2 lbs italian sausage, casing removed, broken into bite-size chunks (Johnsonville Mild or Hot)
- 10 c stale cornbread, cut into ~1-inch cubes or (2) 12oz boxes Mrs. Cubbison's Corn Bread Stuffing
- 32 oz can (4 cups) chicken stock

Directions

- Preheat the oven to 350°F.
- Brown the sausage, crumbling into smaller chunks and cook until the sausage begins to brown. Do not drain. Set aside sausage to cool slightly.
- In the same pan, melt the stick of butter on medium heat. Add the garlic first to brown, then the onions and celery. Sauté over to medium heat until onions are translucent and the celery is soft.
- In a large bowl mix together the cornbread and sausage. Add chicken stock and knead with your hands until all liquid has been absorbed. Add the garlic, onion and celery mixture and blend with spoon.
- Transfer into two shallow baking dishes for crispier stuffing or one deep dish for softer stuffing.
- Cover with foil and bake for 30 minutes. Remove the foil and bake for 10 more minutes more.

PREPARATION: 20 MIN

COOKING: 40 MIN

READY IN: 60 MIN

Note: if you are using homemade stale cornbread and it has not softened sufficiently with the chicken stock, add 1-2 well-beaten eggs as a binder before adding the vegetables at the end of step 4. If you like a very moist/rich stuffing, feel free to add the eggs to the recipe above regardless of the cornbread consistency.



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KELLY'S FANTASTIC FIDEO

by Kelly Guzman

Ingredients

- 1 pkg fideo
- 1 qt chicken broth
- 1 can diced tomatoes
- 1 onion finely chopped
- 1 tsp garlic powder
- 1 bunch cilantro
- olive oil
- 2 cloves garlic, finely chopped
- ½ tsp cumin seed
- salt and pepper to taste

Directions

- Put olive oil in large frying pan; if fideo is not in small pieces crunch it up and put in frying pan.
- Cook and keep stirring until it begins to brown.
- Add garlic and onions, and stir.
- Add chicken broth, diced tomatoes, cumin, garlic powder, and salt and pepper to taste.
- Cook on high heat until it begins to boil, then lower heat as much as possible and cover.
- Check occasionally to make sure it is not sticking to the pan.
- Cook until tender, add cilantro and serve.

PREPARATION: 10 MIN

COOKING: 20 MIN

READY IN: 30 MIN

Perfect for a cool weather day.



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CHRISTINA'S YUMMY POZOLE

by Christina Olivarria

Ingredients

- 1 whole chicken
- 1- 29 oz can of hominy
- 4-6 guajillo chilis (dried)
- 2 cloves of garlic peeled
- 2 tsp oregano (dried)
- 2 bay leaves
- 2 tbsp chicken bouillon

PREPARATION: 20 MIN

COOKING: 30 MIN

READY IN: 50 MIN

Directions

- Clean and chop whole chicken into quarters (removing innards and neck).
- Place meat in a stockpot and cover with water, adding about 4 additional cups of water to account for water lost in the boiling process.
- Boil chicken until cooked. You can add a piece of onion to the water for flavor, if you wish.
- While chicken boils, seed chilies and place in a saucepan of boiling water to soften.
- Place chilies, garlic cloves, and oregano in a blender with water and puree. Add puree mixture to the cooked chicken stockpot and stir. The liquid should cover the chicken so add some water if it doesn't.
- Add bay leaves and chicken bouillon and bring to boil.
- Season broth with salt and pepper to taste.
- Drain hominy and add to soup.

Don't forget the toppings: lime, cabbage, radishes, cilantro, hot sauce, tortilla chips, chopped red onion.

A top-down view of a white ceramic bowl with a decorative floral pattern in blue, red, and yellow. The bowl is filled with a creamy chicken chili. The chili contains chunks of light-colored chicken, white beans, and corn. It is garnished with several slices of fresh green avocado and several slices of jalapeno. A silver fork is visible on the left side of the bowl. The bowl sits on a grey, textured surface.

**YELLOW BRICK HOLIDAY
COOKBOOK**

MARK'S MARVELOUS CHICKEN CHILI

by Mark Tennant

Ingredients

- 1 whole chicken breast or a cooked rotisserie chicken
- 1 c diced green chilies (go with the mild or hot depending on your taste. I like mild green chilies for flavor, and add jalapeno for heat)
- 4 c chicken stock
- 2- 15 oz cans white/navy beans
- 1 medium onion / chopped
- 3 cloves garlic / minced
- 1 tbsp ground cumin
- 2 tsp dried oregano

Directions

- Sauté onions and garlic in olive oil until translucent.
- Add chicken stock.
- Add chilies.
- Add beans.
- Add spices.
- Add grilled chicken breast and shred, or shred breast of a cooked rotisserie chicken.
- Simmer on low heat for 30 minutes.
- Add sliced jalapenos (more or less depending on heat desired).

Don't forget the toppings: cilantro, fresh avocado, sour cream.

PREPARATION: 20 MIN

COOKING: 30 MIN

READY IN: 50 MIN

SANDRA'S SAVORY CARNITAS

by Sandra Wachenheimer

Ingredients

- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp ground cumin
- ½ tsp crumbled dried oregano
- ½ tsp ground coriander
- ¼ tsp ground cinnamon
- 4 lbs pork shoulder or pork butt roast
- 2 bay leaves
- 2 c chicken broth

PREPARATION: 20 MIN

COOKING: 9 HOURS

READY IN: 9 HOURS 20 MIN

Directions

- Mix together salt, garlic powder, cumin, oregano, coriander, and cinnamon in a bowl. Coat pork with the spice mixture. Place the bay leaves in the bottom of a slow cooker and place the pork on top. Pour the chicken broth around the sides of the pork, being careful not to rinse off the spice mixture.
- Cover and cook on low heat until the pork shreds easily with a fork, about 10 hours. Turn the meat after it has cooked for 5 hours. When the pork is tender, around the 8 or 9-hour mark, shred with two forks inside the slow cooker and let it cook the remainder of the time in the juices.
- If you prefer traditional crispy ends, removed the shredded pork you think will be consumed the same day and place it under the broiler in the oven for a few minutes to desired crispiness. Generally 3-5 minutes.

Don't forget the toppings: shredded cheese, cilantro, onions, salsa, avocado.





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CHRISTIAN'S KNOCK YOUR SOCKS OFF BRAZILIAN TRI TIP

by Christian Aguilera

Ingredients

- 2-3 lbs tri-tip
- Trim fat, leaving a thin (½ inch) layer- set fat aside
- Coat with sea salt and let set for about 20 minutes.

Directions

- Heat barbecue grill to high (~500°F) .
- Place tri-tip on the grill, placing fat side up to allow juices to soak in as you cook.
- Cook on high heat and trim fat towards the center as you cook. Continue to add sea salt through the entire cooking process.
- Remove when temperature (for medium rare) hits 125°F in the center .
- Let sit for 5 minutes, then carve and enjoy!

PREPARATION: 20 MIN

COOKING: 15 MIN

READY IN: 35 MIN

Perfect for that next summer barbecue.



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BRENDA'S SAVORY SAUSAGE & WILD MUSHROOM LASAGNA WITH RED PEPPER TOMATO SAUCE

by Brenda de Borja

Ingredients

Red pepper tomato sauce

- 1 lb hot or sweet Italian sausage, removed from casings
- 2 tbsp olive oil
- 1 lb white mushrooms, sliced
- 2 c finely chopped onion
- 3 large garlic cloves, minced
- 3/4 tsp dried rosemary, crumbled
- A pinch of dried hot pepper flakes
- 4 red bell peppers, sliced thin
- 2 lbs plum tomatoes, chopped
- 2 tbsp balsamic vinegar, or to taste

For wild mushroom mixture

- 1 1/2 oz dried porcini mushrooms*
- 1 1/2 c hot water
- 1/2 stick (1/4 c) unsalted butter
- 1/4 c all-purpose flour
- 2 1/2 c milk
- Freshly grated nutmeg to taste

- Six 7-inch squares instant (no-boil) lasagne*
- 2 c coarsely grated mozzarella cheese (about 8 oz)
- 2 c freshly grated Parmesan cheese (about 6 oz)

Directions

Make red pepper tomato sauce:

- In a heavy skillet measuring at least 12" across the top, cook sausage over moderate heat, stirring and breaking it up until cooked through, then transfer with a slotted spoon to a bowl. Pour off all but 1 tbsp fat from skillet and add 1 tbsp oil, white mushrooms, and salt and pepper to taste. Cook white mushrooms over moderate heat, stirring until all liquid given off is evaporated then add to sausage. Add remaining tbsp oil to skillet and cook onion with garlic, rosemary, red pepper flakes, and salt and pepper to taste until softened. Stir in bell peppers and tomatoes and cook covered over moderately low heat, stirring occasionally, until peppers are very soft, about 20 minutes. In a blender or food processor, purée tomato pepper mixture in batches, transferring to a large saucepan as puréed, and stir in vinegar. Add sausage mixture to sauce and simmer uncovered, 5 minutes.
- Preheat oven to 375°F. and oil a 13"x9" baking dish.

Make wild mushroom mixture:

- In a small bowl, soak porcini in the hot water 30 minutes and drain liquid through a sieve lined with a rinsed and squeezed paper towel into a measuring cup. Reserve 1/2 c soaking liquid and chop porcini fine. In a heavy saucepan, melt butter over moderately low heat. Add flour and cook roux, whisking 3 minutes. Add milk and reserved soaking liquid in a stream, whisk and bring to a boil. Stir in porcini, nutmeg, and salt and pepper to taste, and simmer over low heat, whisking occasionally until thickened, about 5 minutes.

Arrange in a pan:

- In a large bowl of cold water, soak lasagna squares until softened, about 15 minutes. Drain squares and pat dry between paper towels. In a small bowl, toss together mozzarella and parmesan. Spread enough red pepper tomato sauce in prepared dish to coat bottom. Over sauce in dish, layer in this order: 2 lasagna sheets (cut to fit in one layer), a third wild mushroom mixture, a third cheese, and a third remaining red pepper tomato sauce. Repeat twice, reversing order of red pepper tomato sauce and cheese at end of last round of layering so that cheese is on top.
- Bake lasagna in middle of oven 35 - 40 minutes or until golden, and let stand 10 minutes before serving.



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KATHY'S BEST CAKE EVER

by Kathy Stevenson

Ingredients

- 1 pkg dark chocolate cake mix
- 14 oz can sweetened condensed milk
- 6 oz caramel ice cream topping
- 3 (1.4 oz) bars chocolate covered toffee, chopped (I use Heath bar)
- 8 oz container of frozen whipped topping, thawed

Directions

- Bake cake according to package directions for a 9"x13" inch pan; cool on wire rack for 5 minutes.
- While the cake is still warm, use the end of a wooden spoon to punch multiple holes in the cake approximately 1 inch apart.
- Drizzle sweetened condensed milk over the top of the cake letting it sink into the holes. Drizzle caramel over the top of the cake letting it sink into the holes.
- Cover cake and let cool completely.
- Top cake with whipped topping and sprinkle with toffee. Refrigerate overnight, when ready to serve, serve from the pan.

PREPARATION: 10 MIN

COOKING: 35 MIN

COOL TIME: 4 HOURS

READY IN: 4 HOURS 45 MIN

This is a great cake for potlucks!