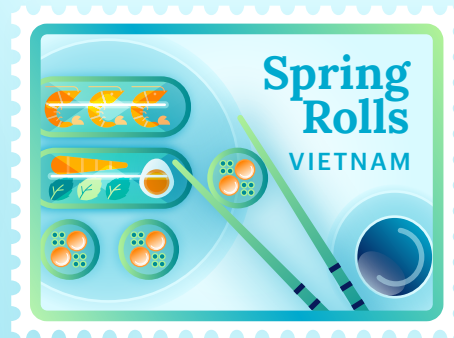


Cheers to Tradition!



Cheers to
Tradition!

+ Dedicated to our customers, partners,
friends, and families around the world.
You're the secret sauce to our success.



Cheers to
Tradition!

Dear Readers,

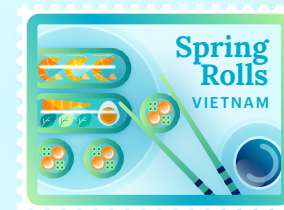
As the holiday season approaches, it's a time to gather, share, and celebrate traditions that bring joy to our lives.

This special eBook is a heartfelt compilation of cherished recipes from our global Netskopers. Each recipe represents a slice of the diverse cultures, flavors, and stories that make up our community.

From comforting classics like Anna Lough's Turkey Porridge and Dani Rotter's Mac and Cheese to festive delights like Christmas Cupcakes created by Manuel Lorenzo and Bet's Sticky Gingerbread originating from Emily Wearmouth's step-gran, this collection offers something for everyone. These dishes are more than meals—they're expressions of love, connection, and the spirit of the season.

We hope this eBook inspires you to create new memories, savor cherished traditions, and explore global flavors in your kitchen. Thank you for being part of our story. Wishing you and your loved ones a warm, joyful, and delicious holiday season!

Cheers!



+ Your Culinary Guide

Cheers to
Tradition!

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- 07 Milano Torino (MiTo)

Mains

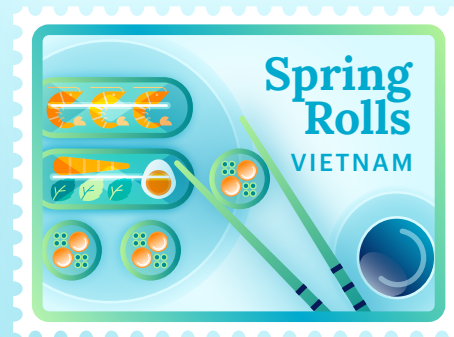
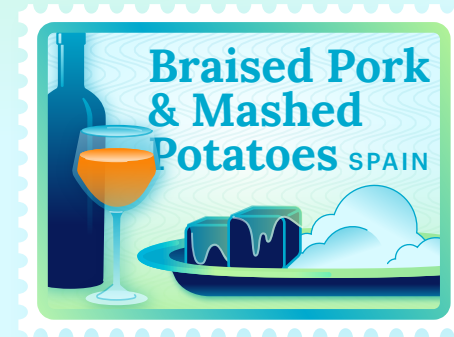
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Drinks





Hot and Spicy Toddy

Ingredients

- 1 lemon, cut in half. Slice off one round for garnish.
- 2-3 slices of fresh, peeled ginger (or substitute 2 cubes of frozen ginger)
- 2 Tbsp of honey
- 10-12 oz hot water
- A splash of bourbon whiskey
- 1 cinnamon stick
- 1 sweetened dried orange slice
- Your favorite mug

Directions

- 01** Start by boiling approximately 10-12 oz of water.
- 02** While the water is boiling, squeeze the juice of half a lemon into your favorite mug.
- 03** Add the ginger slices (or frozen ginger cubes) and 2 Tbsp of honey to the mug.
- 04** Once boiled, add the hot water and a splash (or two!) of bourbon whiskey to the mug.
- 05** Use the cinnamon stick to stir everything up, making sure the honey is incorporated. Remove the cinnamon stick, otherwise it gets bitter the longer it sits in the water.
- 06** Garnish with a slice of sweetened dried orange and a slice of lemon.
- 07** Give it a sip and add more lemon juice or honey to taste.



Created by
Anna Lough,
Sr. Social Media Manager

This version of the hot toddy is an adaptation of the classic recipe with a little kick. A drink I find myself mixing up on cold winter nights, after a heavy meal, or whenever I'm feeling under the weather.



Tip

Leave out the bourbon whiskey to make it a mocktail.



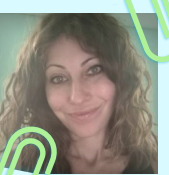
Milano Torino (MiTo)

Ingredients

- Punt e Mes vermouth 35 ml
- Campari bitter 35 ml
- Ice cubes
- A slice of orange

Directions

- 01 Fill a low tumbler glass with ice cubes. Add 35 ml of Punt e Mes vermouth.
- 02 Pour 35 ml of Campari bitter and mix with a bar spoon.
- 03 Add the slice of orange and your very Italian aperitif is ready! Salute!



Created by
**Sara Landoni, SDR and
Paolo Passeri, PSE**



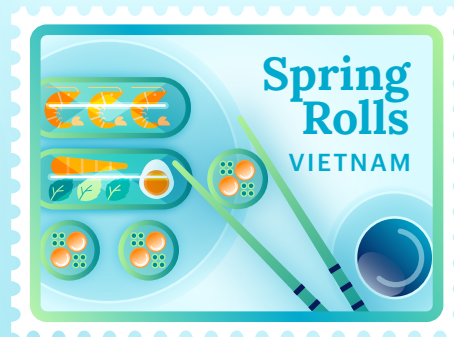
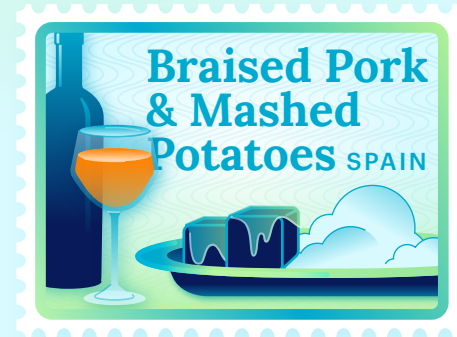
The Milano Torino cocktail (also known as MiTo) is a great classic of the Italian aperitif. Just two ingredients, Punt e Mes vermouth and Campari bitter, that symbolically link the two iconic cities in the north of Italy. A slice of orange to garnish the glass and the cocktail is ready!



Tip

You can't find the original Punt e Mes? No worries at all! You can use a different vermouth, provided it's rigorously Italian!

Mains





Brazilian Feijoada

Ingredients

- 1 lb dry black beans (soaked overnight)*
- 1 Tbsp olive oil
- 4 oz slab bacon (rind removed), diced
- 1 lb pork ribs, cut into individual ribs
- 2 Mexican chorizo sausages (roughly 11 oz each), sliced**
- 1 smoked sausage (roughly 7 oz), such as linguica or kielbasa, sliced
- 1 large onion, chopped
- 4 cloves garlic, minced
- 3 tomatoes, diced
- 1 tsp salt
- 1 tsp ground black pepper
- 3 bay leaves
- Water

Directions

- 01** In a large bowl with water, soak beans overnight.
- 02** When you are ready to make your stew, in a large heavy-bottom soup pot, over medium heat, add the oil and bacon. Cook until crisp and transfer to a plate.
- 03** Use the same saucepan to brown ribs and sausages in batches. (You will want to be sure to cook the sliced Mexican chorizo on its own, as it can be very greasy. Drain the grease before continuing.) Set each aside as cooked.
- 04** If needed, add more oil to the pan. On medium-high, sauté onion and garlic until soft and translucent, about 5 minutes. Add tomatoes and cook for another 3 minutes.
- 05** Drain and rinse the soaked beans. Add them to the pot along with the ribs, bacon, sausages, salt, pepper, and bay leaf. Cover with water (about 8 cups).
- 06** Bring the mixture to a boil and reduce the heat to low. Cover and let it cook for 2 to 2½ hours, or until the beans are soft.
- 07** If the stew is too liquidy, uncover the saucepan and continue to cook for another 20 minutes to allow some of the liquid to evaporate.
- 08** Serve with white rice and sprinkle some farofa on top.



Created by
Fabricio Lambertini,
Regional Marketing Manager

Brazilian Feijoada is a black bean and pork stew that Brazilians often serve topped with farofa, toasted cassava flour. Many call this comfort food the national dish of Brazil.

Feijoada, a popular Brazilian dish, owes its name to its main ingredient, black beans (feijão). It is a rich stew traditionally made from different parts of the pig, such as feet, ears, and bacon, as well as other smoked meats. (But don't worry, I have some substitutions for you if you're not up to cooking with pig ears and feet!)



Tips

*1 pound dry beans = 2 cups dry beans = 6 cups cooked beans (Feel free to substitute 6 cups of drained, canned beans if desired. However, if substituting canned beans, you will need to reduce the amount of water to 3-4 cups since the beans will not absorb much water as they cook.)

**If you can only find 9 oz chorizo sausages, 2 of that size will work just fine.



Braised Pork Cheeks with Red Wine and Mashed Potatoes

Ingredients

For the Braised Pork Cheeks

- 8 pork cheeks, cleaned
- 1 green bell pepper
- 1 red bell pepper
- 1 carrot
- 1 onion
- 2 Roma tomatoes
- 2 garlic cloves
- 250 ml (1 cup) red wine
- Salt and pepper to taste
- A small amount of wheat flour (for coating the pork cheeks)
- Olive oil
- ½ cube beef stock (Knorr or similar)

For the Mashed Potatoes

- 4 large potatoes
- 50 g (3½ Tbsp) butter
- 100 ml (½ cup) whole milk (adjust as needed)
- Salt to taste
- Optional: a pinch of nutmeg for flavor

Directions

Prepare the Vegetable Base

- 01 Dice the onion, garlic, bell peppers, carrot, and tomatoes.
- 02 Heat olive oil in a pan over medium heat. Add the onion, garlic, bell peppers, and carrot. Cook until softened, about 10-12 minutes.
- 03 Add the tomatoes and cook for another 8-10 minutes, stirring occasionally, until the vegetables are tender and slightly caramelized.
- 04 Blend the vegetables into a smooth sauce and set aside.

Sear the Pork Cheeks

- 05 Lightly coat the pork cheeks with flour.
- 06 Heat olive oil in a large skillet or pot over high heat. Sear the pork cheeks on both sides until golden brown, about 1-2 minutes per side.

Deglaze with Red Wine

- 07 Pour in the red wine and bring to a boil. Let it simmer for about 15 minutes to allow the alcohol to evaporate and the flavors to develop.

Combine and Simmer

- 08 Add the blended vegetable sauce to the pot with the pork cheeks.
- 09 Season with salt, pepper, and ½ beef stock cube for extra depth of flavor.
- 10 Cover and simmer over low heat for 20-25 minutes, stirring occasionally to prevent sticking or burning. If the pork cheeks are not tender enough, continue cooking for longer, until they are so tender they almost fall apart.

Prepare the Mashed Potatoes

- 11 Peel and dice the potatoes. Boil them in salted water until tender, about 15-20 minutes.
- 12 Drain the potatoes and mash them with a potato masher or ricer.
- 13 Add butter and warm milk, mixing until smooth and creamy. Season with salt and an optional pinch of nutmeg.
- 14 Optional: Garnish the mashed potatoes with a bit of chopped chives or parsley for a fresh touch



Created by **Alicia Garcia**, Partner Marketing Specialist



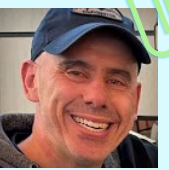
Chicken and Pepperoncini

Ingredients

- 8 oz mushrooms (any type works)
- 8 oz peas (frozen is fine)
- 1-2 packs chicken breasts, cut into cubes
- Flour
- Salt and pepper
- Oil for pan frying
- One jar pepperoncini (shredded, keep the brine!)
- A few whole pepperoncinis for serving
- Couscous or rice to serve over

Directions

- 01 Season flour with salt and pepper.
- 02 Dunk and shake off chicken.
- 03 Heat oil in pan.
- 04 Pan fry chicken in pan, browning on one side, then the other.
- 05 Remove chicken from pan.
- 06 Add mushrooms and peas to saute.
- 07 Add shredded peppers and liquid, mix to bring to boil, and add chicken broth.
- 08 Return chicken to pan to heat.
- 09 Add cornstarch slurry to thicken as desired.
- 10 Reduce heat and cover to thicken for ~10 minutes.
- 11 Serve over rice or couscous.



Created by
Ben Saitz,
CCO

Easy to make and hard to replace the delicious brininess of pepperoncini!



Tips

Double or triple liquids for more sauce!

This makes amazing leftovers.



Cocido Montañés

Ingredients

- 1¼ kg of white beans, soaked the day before
- 1 berza (no repollo)
- 1½ kg of fresh or marinated ribs (to taste of each one)
- 400 g of Iberian pork jowl in one piece
- 2 black puddings of rice stew
- 1 Iberian blood sausage (one year old)
- ½ kg of lightly cured chorizo, in string or strings, to each person's taste
- 1 ham bone
- 1 red bell pepper
- 1 green bell pepper
- 2 leeks
- 1 large onion
- 1 carrot
- 2 garlic
- 1 Tbsp of choricero bell pepper pulp or paprika

Directions

- 01 Prepare your cooking fire or heat source, ensuring it provides steady, low heat for several hours.
- 02 Rinse the soaked beans thoroughly and place them in the pot.
- 03 Add the pork ribs, pork jowl, ham bone, black puddings, blood sausage, and chorizo.
- 04 Chop the vegetables (peppers, leeks, onion, carrot, and garlic) and add them to the pot.
- 05 Cover the ingredients with water and bring the pot to a gentle simmer.
- 06 Stir in the choricero pepper pulp or paprika for depth of flavor.
- 07 Allow the stew to cook slowly for 3-4 hours, skimming off any impurities and stirring occasionally to prevent sticking.
- 08 Taste and adjust seasonings as needed before serving hot.



Created by
David Sanchez,
Regional Sales Manager

This dish, rooted in the Cantabrian region of northern Spain, is a hearty, traditional stew that railway workers first prepared in unique clay pots using the heat from coal-fired steam trains. Slow-cooked for hours, it boasts flavors that are nostalgic and truly authentic.



Tips

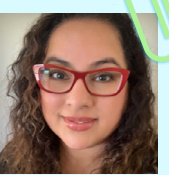
Use traditional clay or porcelain cookware for an authentic taste.

Cooking on low heat is essential to achieve the rich, layered flavors this dish is known for.

Serve with crusty bread to soak up the broth.



Crispy Glazed Brussels Sprouts



Created by
Mariesa Milan,
Sr. Marketing Manager

This side dish is a crowd pleaser, even to those who do not fancy brussels sprouts. The secret to this dish is in the glaze and cooking method. I use the air fryer to get the brussels sprouts extra crispy, but you can also achieve this in the oven.



Tip

If there's any glaze left over, you can store it in the refrigerator. It is also great when tossed with chicken wings!

Ingredients

For the Glaze

- ½ cup soy sauce
- ½ cup honey
- 2 Tbsp brown sugar
- 1½ Tbsp minced garlic
- 1 Tbsp avocado oil
- 1 Tbsp sriracha (optional)

For the Brussels Sprouts

- 2 lb brussels sprouts
- Salt and pepper to taste
- Garlic powder to taste
- 4 Tbsp avocado oil
- 1¼ cups halved cashews (optional)

Directions

Prepare the brussels sprouts

01 Wash and halve the brussels sprouts. Drain them thoroughly then set aside.

Make the glaze

02 Heat up a small sauce pot using medium-low heat. Add in the avocado oil and minced garlic. Stir until the garlic is fragrant (-1-2 minutes).

03 Add in the soy sauce and honey. Stir until warmed.

04 Add in the brown sugar. Raise the heat just a bit. Stir occasionally until the glaze begins to slightly boil.

05 Remove from heat and set aside.

Season the brussels sprouts

06 Add the brussels sprouts to a large mixing bowl. Toss well with the salt, pepper, garlic powder, and avocado oil.

Fry the brussels sprouts

07 Set your air fryer to 400°F and 25 minutes.

08 Let it run for about 2 minutes before you add in your brussels sprouts. (Note: you may need to do this in multiple batches depending on the size of your air fryer.)

09 Add in your brussels sprouts and shake/toss them every 5-7 minutes to make sure they cook and crisp evenly.

10 For the last two minutes, add the cashews into the air fryer (this step is optional).

11 Once your brussels sprouts have reached maximum crispiness, toss with the glaze and serve immediately.



Dani's Mac and Cheese

Ingredients

For the Macaroni

1.2 kg elbow macaroni
(uncooked; about 600 g per pan)

900 g Gruyère cheese
(shredded; about 450 g per pan)

2 packs Boursin cheese (one 150 g pack
plus a bit more, divided between pans)

8 medium shallots (roasted, chopped,
divided between pans)

400-450 g tomatoes (roasted and
diced/sliced, divided between pans)

1 litre evaporated milk (500 ml per pan;
about three 290 ml tins)

4 large eggs (2 eggs per pan)

225 g butter (cubed; about 110 g per
pan); just use your instinct with the
butter really

Salt and pepper to taste

For the Roasted Garlic Crumb Topping

200 g breadcrumbs (fresh or panko)

2 garlic cloves (whole bulbs,
roasted and mashed)

4 Tbsp olive oil

100 g Parmesan cheese (finely grated)

3 Tbsp fresh parsley (finely chopped,
optional)

Salt and pepper to taste

Directions

Cook the pasta

01 Boil the macaroni in salted water until al dente. Drain and set aside.

Roast the vegetables

02 Roast the shallots, garlic (whole bulbs wrapped in foil with lots of olive oil), and tomatoes at 200°C (fan 180°C, gas mark 6) until caramelised. Chop the shallots and tomatoes (or puree to create a sauce), and mash the roasted garlic into a paste.

Prepare the milk mixture

03 In a large pouring measuring cup, whisk together the evaporated milk, eggs, salt, pepper, and optional seasonings—this is where you want to add and adjust any seasonings.

Layer the pans

04 Divide half the cooked macaroni between the 2 pans. Layer in roughly 4 layers.

05 Top each layer with shredded Gruyère, chunks of Boursin, roasted shallot, and tomato puree.

06 Add the remaining macaroni and repeat. Pour the milk mixture evenly over the layers in both pans (this is before the crumb topping goes on).

Make the crumb topping

07 Mix bread crumbs, mashed roasted garlic, Parmesan, parsley, lemon zest, salt, and pepper.

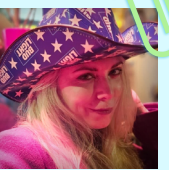
Top the pans

08 Dot the macaroni with butter cubes and evenly sprinkle the roasted garlic crumb topping over both pans.

Bake

09 Preheat the oven to 180°C (fan 160°C, gas mark 4).

10 Bake uncovered for 30-35 minutes, or until the crumb topping is golden and crispy and the dish is set. It'll get really crispy.



Created by
Dani Rotter,
Field Marketing Specialist

As an American my love of classics like baked Macaroni and Cheese... or really Mac and Cheese in any form...has never subsided. After 15+ years in Europe spent mainly eating various cheese and wine pairings my recipes have evolved. This recipe is a combination of the American South method for cooking mac and cheese with some ingredients that elevate this dish.



Tip

Taste testing the Gruyère before you cook is required. If you take this to an event like I did, create a little tin on the side so you can "taste test" it before you take the main dish to the event.



Empanadas Argentinas

Ingredients

For the Dough

12 pre-made empanada dough discs
(available at most supermarkets)

For the Filling

- 500 g ground beef
- ½ medium onion, chopped
- ½ red bell pepper, chopped
- ½ yellow bell pepper, chopped
- 1 carrot, chopped
- 1 or 2 garlic cloves, chopped
- 2 hard-boiled eggs, chopped
- 1 cup green olives, chopped
- 4 Tbsp crushed tomato
- 1 tsp paprika
- ½ tsp cumin
- Salt and pepper to taste
- 2 Tbsp vegetable oil

Directions

Prepare the Filling

- 01 Heat the oil in a frying pan on medium heat.
- 02 Sauté the onions, bell peppers, and carrots until soft, about 5 minutes.
- 03 Add the ground beef, breaking it apart as it cooks. Season with paprika, cumin, garlic cloves, salt, and pepper.
- 04 Once the beef is cooked through, stir in the hard-boiled eggs and green olives. Remove from heat and let the mixture cool.

Prepare the Empanadas

- 05 Preheat your oven to 200°C.
 - 06 Lay out the pre-made empanada dough discs on a clean surface.
 - 07 Place a spoonful of filling in the center of each disc. Fold the dough over to form a half-moon shape.
 - 08 Seal the edges by twisting the edges for a decorative look (or pressing with a fork—that's easier!).
 - 09 Arrange the empanadas on a baking ware with parchment paper.
- Bake**
- 10 Bake in the preheated oven for 20-25 minutes, or until golden brown.
 - 11 Let cool slightly before serving.



Created by
Natalia Nosiglia,
Talent Acquisition Partner

Empanadas Argentinas are a delicious and emblematic part of Argentina's food culture. These golden pastries can be filled with many things as per your preferences, but the classic beef filling is always a hit and the most famous across the country. They're perfect snacks or even a main dish if you want to enjoy a great moment with family and friends. Enjoy making and sharing these tasty treats!



Tips

You can customize the filling by adding raisins, diced potatoes, or swapping beef for chicken.

If you prefer a fried version, deep-fry the empanadas in hot oil until golden and crispy (this is definitely my favourite one!).



Fresh Spring Rolls

Ingredients

For the rolls

- 8 rice paper sheets
- 24 cooked and peeled shrimp
- 80 g (about 2.8 oz) rice vermicelli
- 1 carrot, julienned
- ½ cucumber, julienned
- A handful of fresh mint leaves
- A handful of coriander leaves
- A handful of bean sprouts
- ½ lettuce, chopped into small pieces

For the sauce

- 2 Tbsp of creamy peanut butter
- 1,5 Tbsp of light soy sauce
- 1 Tbsp of rice vinegar
- 1 Tbsp of honey or sugar
- 1 tsp of sesame oil
- 1 small garlic clove, finely chopped
- Chili paste (to taste)
- 1 Tbsp of lime juice
- 1 to 2 Tbsp of water (to adjust the consistency)

Directions

Make the spicy peanut butter sauce

- 01 Combine the peanut butter, soy sauce, rice vinegar, honey, sesame oil, and minced garlic in a bowl.
- 02 Add the chili paste according to your taste and the one of your guests.
- 03 Stir until the mixture is smooth and even. If it turns out too thick, add a bit of water to loosen it.
- 04 Finally, mix in lime juice for a fresh and tangy flavor.

Prepare the ingredients for the rolls

- 05 Cook the rice vermicelli according to the package instructions.
- 06 Rinse them under cold water and drain.
- 07 Cut the carrot and cucumber into thin strips (julienne).
- 08 Chop the fresh herbs (mint, cilantro) and lettuce.
- 09 If the shrimp are not cooked, boil them in water for a few minutes until they turn pink. Peel them and cut them in half lengthwise.

Soak the rice paper sheets

- 10 Fill a large bowl with warm water.
- 11 Submerge each rice paper sheet in the water for 10 to 15 seconds until it feels soft and flexible.
- 12 Then, place the rice paper sheet on a flat surface like a cutting board or a clean towel.

Make the rolls

- 13 Start by placing a small amount of lettuce at the bottom of each rice paper sheet.
- 14 Next, add some rice noodles, carrot and cucumber, the fresh herbs (mint and cilantro), bean sprouts, and then place three shrimp that have been cut in half.
- 15 Fold the sides of the rice paper in, and then roll it up from the bottom to the top, pressing gently to secure the roll.
- 16 Do it again until all the rolls are made.



Created by
Sarah Dumilieu,
Channel Marketing Manager

Consider adding a fresh twist to your Christmas meal! Fresh spring rolls started in China, where they used to be fried, but they developed into their modern form in Vietnam, becoming a key part of the local food culture. These rolls celebrate the bright flavors that reflect the country's warm climate. Traditionally, they were a convenient meal for Vietnamese farmers and workers, easy to carry and eat, similar to sandwiches in Western cultures. I enjoy making these rolls with friends who appreciate Southeast Asian food, spreading out all the ingredients picnic-style so everyone can customize their own roll.



Tips

Get creative! This recipe is flexible because you can easily swap or add ingredients based on your preferences and those of your guests. For instance, I enjoy including red bell peppers, and I often substitute prawns with tofu or boiled eggs. I suggest using orange juice instead of brown sugar in the sauce, as it enhances the flavor. You can also add fruits to the spring rolls' filling. Combinations like red onion and mango go great with savory sauces.



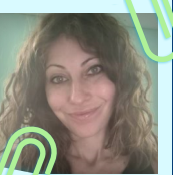
Oven Stuffed Paccheri

Ingredients

- 350 g paccheri pasta
- 500 g minced mixed meats (chicken, beef, pork)
- 1 shallot
- Grated nutmeg
- 2 eggs
- 1 or 2 spoons of breadcrumb
- 2 spoons of grated parmesan
- 2 spoons of olive oil
- Butter, salt, and pepper to taste
- A little bit of red wine
- 500 ml milk
- 40 g flour
- 40 g butter
- 2 or 3 spoons of tomato sauce

Directions

- 01 Pour the chopped shallot and the oil in a non-stick pan and mix them for 1 minute.
- 02 Add the meat and brown it with a wooden spoon.
- 03 Pour in the wine and let it evaporate. Adjust with salt and pepper, then stop the fire, move the content in a bowl, and let it cool down.
- 04 Meanwhile, melt 40 g of butter in a saucepan, add the flour, stirring, and the milk in one go.
- 05 Add the tomato sauce, cook for 5 minutes, adjust with salt and flavor with nutmeg.
- 06 Mix the meat filling, with half the parmesan, the breadcrumbs, the eggs and flavor with nutmeg.
- 07 Boil 5 liters of water, add the coarse salt and cook the pasta for half the minutes indicated on the box.
- 08 Drain, cool under water, and spread the paccheri on a kitchen cloth.
- 09 Grease a baking tray with butter and spread a layer of béchamel sauce on the bottom.
- 10 Place the paccheri one by one on the baking tray stuffed with the meat filling, close to each other in a vertical position.
- 11 Spread the remaining béchamel on the paccheri with a spoon.
- 12 Scatter the remaining butter (in small dices) on the surface of the paccheri and sprinkle with the rest of the grated parmesan.
- 13 Bake at 180°C for 20 minutes (they should be gratinated on top).
- 14 Take out of the oven, bring on the table, and enjoy! Buon appetito!



Created by Sara Landoni, SDR and Paolo Passeri, PSE



Ideal first course to serve and enjoy together with family for Christmas lunch.

To be accompanied with a red wine like Gutturino, Barbera, or Lambrusco.



Tip

To cool pasta, be really quick with the water. It is always better that the pasta is "al dente," so better one minute less than one minute too much.



Relleno Sonorense

Ingredients

- ½ lb 85/15 ground beef
- ½ lb ground pork or sausage
- 1 diced onion
- 2 minced garlic cloves + 1 more minced clove separated.
- 3 dried guajillo chilies, stemmed and seeded
- ¼ tsp ground cumin
- ¼ tsp ground coriander
- 3 or 4 medium potatoes, cut in sticks (similar to french fries)
- ¾ lb fresh green beans, tips cut
- 3 to 4 carrots cut like the potatoes
- 1 15-oz can diced tomatoes
- 1¼ cups water
- 1 tsp vegetable base
- 10 to 15 prunes
- ¼ cup raisins
- ¼ cup green olives
- Salt and pepper to taste

Directions

- 01** Cook beef and pork in a 4-quart pot.
- 02** Add onion, 2 minced garlic cloves, and salt and pepper to taste.
- 03** While beef is cooking, rehydrate chilies in a bit of water to cover and add the other minced garlic clove, coriander, and cumin.
- 04** Blend chili, water, and seasonings into a paste. Add to beef mixture.
- 05** Add carrots, potatoes, green beans, and diced tomatoes. Mix well. Add prunes, olives, and raisins.
- 06** Simmer about 40 minutes until potatoes are cooked.



Created by
Guadalupe Plaza,
Family of a Netskoper

This dish was made by my mother in Sonora, Mexico, typically around the holidays. It is a great side dish similar to the American version of stuffing, but this is way better! This dish is hearty and savory and is great as a main meal as well.



Tip

This dish is gluten free and is a great stuffing for an empanada!



Turkey Porridge

Ingredients

For the Porridge

- 2-3 turkey bones (wings and drumsticks work best)
- 5 qt of water
- 1 yellow onion, chopped
- 3 celery stalks, sliced
- 2 carrots, sliced
- 3 cloves garlic, minced
- 3 Tbsp fish sauce
- Juice of 1 lime
- 2 Tbsp salt
- 2 cups uncooked rice
- 2 cups leftover turkey meat, shredded

For the Toppings

- Fried onions
- Green onions, sliced
- Roasted peanuts
- Soy sauce
- Sesame oil

Directions

- 01 Bring 5 quarts of water to a boil. Add turkey bones and simmer for 30 minutes.
- 02 While the broth is simmering, prepare the onions, celery, carrots, garlic, and lime.
- 03 After 30 minutes, pull turkey bones out of the broth. (Strain the broth if the bones are small.)
- 04 Add the onions, celery, carrots, garlic, fish sauce, lime juice, salt, and uncooked rice.
- 05 Bring the broth back to a boil, then reduce heat to a simmer. Simmer for 1.5 hours, stirring occasionally to ensure rice isn't sticking to the bottom.
- 06 After 1.5 hours, check for seasoning, adding more salt if needed.
- 07 Grab a whisk, and gently whisk the porridge a few times, breaking up the rice until it's a chunky, soup-like consistency.
- 08 Add the turkey meat to the pot just before serving to heat through.
- 09 To serve, add a few ladles of porridge to a bowl and top with fried onions, green onions, peanuts, a drizzle of soy sauce, and a drizzle of sesame oil.



Created by
Anna Lough,
Sr. Social Media Manager

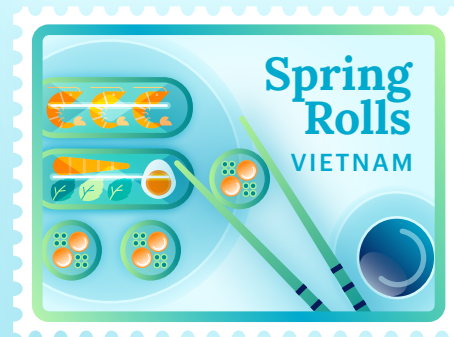
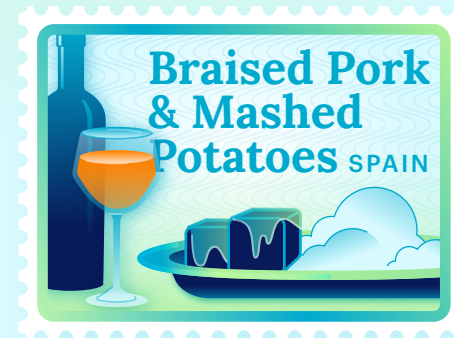
After the family Thanksgiving meal is over, my sisters and I fight over the leftover turkey (specifically the bones) so we can make a big pot of turkey porridge.



Tips

Use the bigger pieces of the turkey bones (wings, drumsticks, neck) so it can be easily removed from the broth before the remaining ingredients go into the pot. And if you don't have enough turkey bones, add in a chicken bouillon cube or two to enhance the flavor of the broth.

Desserts





Bet's Sticky Gingerbread Cake

Ingredients

- 8 oz butter
- 8 oz soft brown sugar
- 8 oz black treacle
- 12 oz plain flour
- 2 beaten eggs
- 1 Tbsp ground ginger
- 2 Tbsp ground cinnamon
- Pinch of salt
- 1 tsp bicarbonate of soda
- ½ pint of warm milk

Directions

- 01 Melt the treacle, butter, and sugar in a microwave.
- 02 Stir the beaten eggs into the mixture.
- 03 Sieve flour, salt, cinnamon, and ginger, then stir into the mixture.
- 04 Sieve bicarbonate of soda into a bowl and add the warm milk, stir, then stir well into the treacle mixture. You might want to do this in a couple of separate pours to avoid spillage while stirring.
- 05 Pour into a greaseproof, paper-lined tin, around 20 cm square.
- 06 Put in the oven at 120°C (fan assisted) for about 1¼ hours. You might need an additional 5-10 minutes depending on your oven. Remove it when a skewer comes out with crumbs rather than uncooked mix. For non-fan assisted ovens, Bet's notes say you need 140°C for 1½ hours.
- 07 Remove from the oven and leave it to cool in the tin. Once cool, you can remove from the tin and cut into squares.
- 08 When feeling particularly indulgent, cold or wintry, serve with custard ... though it's equally good on its own as it is for a pick-me-up on a long wintry dog walk.



Created by
Emily Wearmouth,
Director of Global Content and
International Communications

This goes by various names depending on where you come from in the UK. A northerner will quickly identify this as a version of a parkin, but to a southerner it's a sticky ginger cake. Whatever you call it, this was my step-gran's recipe and it's a firm family favourite for Bonfire Night right through till the new year.



Tips

If you can resist... this tastes much better after a couple of days. Just pop it into a plastic tub and hide it from yourself. It also freezes well once cooked.



Chocolate Whipped Cream Cookies with Caramel, Fresh Strawberries, and Pistachios



With love from
ChatGPT

TOTAL TIME 50 mins.	SERVINGS 20
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Created by Campaign's team and Jenn Jakubowicz's Daughter

This recipe is truly one of a kind! During our campaign meeting, each member selected an ingredient, and then we asked ChatGPT to craft a recipe for us. Jenn, along with her daughter, graciously volunteered to bring this delicious creation to life. Are you up for trying it out and seeing how it tastes?



Tips

You can prepare the cookies ahead of time and store them in an airtight container for up to 3 days.

If you prefer the caramel to be thicker, let it cool a bit longer before drizzling over the cookies.

Ingredients

For the Cookies

- 1 cup (2 sticks) butter, softened
- ½ cup sugar
- 2 cups flour
- ¼ cup heavy cream
- ¼ cup Nutella
- 1 large egg
- 1 tsp vanilla extract
- ¼ cup cocoa powder
- ¼ tsp salt
- ½ tsp baking powder

For the Chocolate Whipped Cream

- 1 cup heavy cream
- 3 Tbsp Nutella
- 2 Tbsp powdered sugar

For the Caramel Sauce

- ½ cup sugar
- 3 Tbsp butter
- ¼ cup heavy cream
- Pinch of salt

For the Topping

- Fresh strawberries (about 6-8, sliced)
- ¼ cup pistachios, roughly chopped

Directions

Make the Cookies

- 01 Preheat your oven to 350°F. Line two baking sheets with parchment paper.
- 02 In a large mixing bowl, cream together the softened butter and sugar until light and fluffy (about 2-3 minutes). Add the egg and vanilla extract to the butter mixture, beating until well incorporated.
- 03 In a separate bowl, whisk together the flour, cocoa powder, salt, and baking powder. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Stir in the heavy cream and Nutella, mixing until smooth and fully incorporated.
- 04 Drop spoonfuls of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the cookies are set and slightly firm to the touch. Allow them to cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

Make the Chocolate Whipped Cream

- 05 In a chilled mixing bowl, combine the heavy cream, Nutella, and powdered sugar. Using an electric mixer, beat the mixture on high speed until stiff peaks form (about 3-4 minutes). Be careful not to overwhip.

Make the Caramel Sauce

- 06 In a small saucepan over medium heat, melt the sugar until it turns amber in color, swirling the pan gently to ensure even melting. Once the sugar has melted, add the butter and stir until smooth. Carefully pour in the heavy cream (it may bubble), then stir in a pinch of salt.
- 07 Let the caramel simmer for 2-3 minutes until thickened. Remove from heat and set aside to cool slightly.

Assemble the Dessert

- 08 Once the cookies have cooled, spread a generous dollop of chocolate whipped cream on each cookie. Top with sliced strawberries and a sprinkle of chopped pistachios. Drizzle the caramel sauce over the top for an extra touch of sweetness.
- 09 Arrange the finished cookies on a plate or platter, and enjoy immediately, or refrigerate for 30 minutes to set the whipped cream.



Christmas Cupcakes

Ingredients

For the vanilla cupcakes

- 2 medium eggs
- 125 g unsalted butter at room temperature
- 225 g sugar
- 125 ml milk
- 270 g all-purpose flour, sifted
- 2 tsp baking powder (Royal)
- 1 tsp vanilla extract

For the vanilla buttercream frosting

- 170 g unsalted butter at room temperature
- 340 g icing sugar
- 1 Tbsp milk (in summer, or if the icing sugar is very fine)
- 1 tsp vanilla extract

Directions

- 01 Preheat oven to 160°C (320°F).
- 02 Beat the eggs with the sugar and butter.
- 03 Mix the baking powder with the sifted flour.
- 04 Add the flour and baking powder mixture to the egg, sugar, and butter mixture, along with the milk, lemon zest, and vanilla extract.
- 05 Beat until a homogeneous mixture is obtained.
- 06 Place the 19 paper liners in the cupcake tin.
- 07 Fill the liners with the mixture.
- 08 Bake for about 20-25 minutes, or until a toothpick inserted in the center comes out clean.
- 09 For the frosting, combine all ingredients in a bowl and beat at low speed for 1 minute to allow the ingredients to combine.
- 10 Increase the speed and beat for 4 minutes, until it has a creamy consistency.



Created by **Manuel Lorenzo, RSM**

Bringing in some festive cupcakes for your coworkers to have with their coffee is the perfect Christmas treat at Netskope!



Tips

Make sure the butter is at room temperature so that it mixes well with the other ingredients.

Sifting the flour helps make the cupcakes fluffier.

Do not fill the paper liners all the way to the top, as the batter will rise during baking.



Pumpkin Oatmeal Cookies



With love from
St. Peters, Missouri

TOTAL TIME 40 mins.	SERVINGS 24
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Ingredients

- 2 cups AP flour
- 1½ cups old-fashioned oats
- 1 tsp baking soda
- 1½ tsp ground cinnamon
- 1 tsp pumpkin pie spice
- ½ tsp kosher salt
- 1 cup (2 sticks) butter, room temperature
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 1 cup pumpkin puree
- 1 large egg
- 1 tsp vanilla extract
- 1 cup white chocolate chips
- 1 cup dried cherries, roughly chopped

Directions

- 01** Preheat oven to 350°F and line a baking sheet with parchment paper.
- 02** Combine dry ingredients in a medium bowl: flour, oats, baking soda, cinnamon, pumpkin pie spice, and salt.
- 03** Beat butter and both sugars in a large bowl until light and fluffy.
- 04** Add pumpkin, egg, and vanilla and mix well.
- 05** Add flour mixture and combine until all are incorporated.
- 06** Fold in chocolate chips and cherries then drop round tablespoons onto sheets and bake for 20 minutes.
- 07** Let sit on the sheet for 2 minutes then cool on wire racks.



Created by
Kelly Plaza,
Family of a Netskoper

I made these cookies once for Thanksgiving 5 years ago. They were such a hit and are now my signature cookie that I make year round! These can be made gluten free if you substitute gluten free flour 1:1 for the AP flour, and you can't taste the difference. They also freeze really well and are just as delicious when thawed and warmed up a bit. YUM!!



Tip

Makes around 30 cookies depending on how small or large you make them. May take longer to cook if you cook multiple baking sheets at a time.



Salted Toffee Brown Butter Cookies



With love from
Missouri

TOTAL TIME 2 hours 40 mins.	SERVINGS 24
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Ingredients

For the Toffee

- 20 saltine crackers
- ½ cup unsalted butter
- ½ cup light brown sugar
- 6 oz semisweet chocolate chips
- Flake sea salt for topping (optional)

For the Cookie Dough

- 1 cup unsalted butter, cubed
- 2½ cups all-purpose flour
- 1 tsp baking soda
- 1 cup light brown sugar
- ½ cup granulated sugar
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract

Directions

Make the toffee

- 01 Preheat oven to 425°F. Line 9x13-inch baking dish with parchment paper. Lay crackers in an even layer on the pan.
- 02 Melt the butter and brown sugar in a saucepan over medium-high. Stir occasionally until it comes to a boil. Turn down heat to medium and boil for 4-5 minutes, without stirring.
- 03 Remove from heat and pour the mixture over crackers. Spread to cover evenly. Bake for 4-5 minutes until bubbly.
- 04 Remove from oven and sprinkle chocolate chips. Let them sit for a couple of minutes to soften then use a rubber spatula to spread evenly. Sprinkle with sea salt then transfer to the freezer to set.

Make the cookies

- 05 Add butter to saucepan over medium heat. Stir continuously to melt butter. The butter will begin to bubble, foam, and turn brown. This should take about 5 minutes when you start to see milk solids turn golden brown at the bottom. Remove immediately from heat and allow to cool (10 minutes).
- 06 In a separate bowl, whisk together the flour and baking soda. When butter is cooled, add brown sugar and granulated sugar and whisk to combine. Whisk in the eggs and vanilla completely.
- 07 Place the dough in the freezer for a few minutes while breaking up the toffee. Use a sharp knife to chop toffee into small pieces. Remove dough from the freezer and add most of chopped toffee. Save some for topping after baking. Stir in toffee to dough. Cover with plastic wrap and chill for at least 2 hours or up to 3 days. If longer than 24 hours, allow dough to soften slightly outside of the fridge before baking.
- 08 Preheat the oven to 350°F. Line a baking sheet with parchment. Scoop dough into 2 tablespoon sized balls and place them a few inches apart. Bake for 8-10 minutes or until edges are golden and top is just set.
- 09 Top them with remaining toffee bits and allow to cool slightly before transferring to a wire rack to finish cooling.



Created by
Taylor True,
Marketing Ops Analytics

You will love these cookies if you love a salty and sweet combo. These are a crowd favorite for any holiday. This recipe is an alteration from the site What Molly Made.



Tip

Store in an airtight container at room temperature for up to 5 days or 10 days in the fridge.



S'mores Tart

Ingredients

For the Graham Cracker Crust

- 1 cup all-purpose flour
- ¼ cup almond flour
- ½ tsp sea salt
- ¼ tsp ground cinnamon
- ½ cup butter, cut in cubes
- 2 Tbsp light brown sugar
- 2 Tbsp granulated sugar
- 2 Tbsp honey

For the Ganache

- 1 cup heavy cream
- 12 oz bittersweet chocolate
- 3 Tbsp butter
- Pinch of salt

For the Marshmallow Topping

- 6 egg whites
- 1¼ cups granulated sugar
- ¼ tsp cream of tartar
- 1 vanilla bean, halved lengthwise and seeds scraped out

Directions

Prepare the tart crust

- 01 In a medium bowl, whisk together both flours, salt, and cinnamon.
- 02 In the bowl of a stand mixer using the paddle, cream the butter, both sugars and honey on medium speed until combined. Add the flour mixture and combine on low speed.
- 03 Form the dough into a flattened circle and wrap in plastic wrap. Refrigerate for at least 2 hours and up to 2 days.
- 04 When ready to bake the crust, preheat the oven to 325°F.
- 05 On a floured surface, roll the dough into a circle large enough for your tart pan. (Pan can be 9-11 inches in diameter.) Transfer to the pan, pressing the dough up the sides and patching any holes. Cover the dough with parchment paper and pie weights (or dried rice or beans).
- 06 Bake for 30-40 minutes or until golden brown and firm.

Make the ganache

- 07 Pour the heavy cream into a small pot and bring to a simmer over medium heat, being careful to not boil the cream. Place the chocolate, butter, and salt in a heatproof bowl. Pour the hot cream over the chocolate and let sit for 1 minute.
- 08 Whisk together the cream and chocolate until glossy and smooth.
- 09 Pour the chocolate mixture into the cooled crust and refrigerate for at least 1 hour and up to 24 hours.

Prepare the marshmallow filling

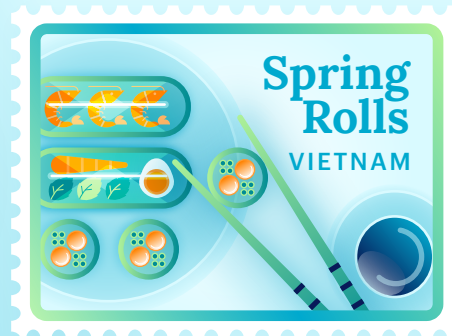
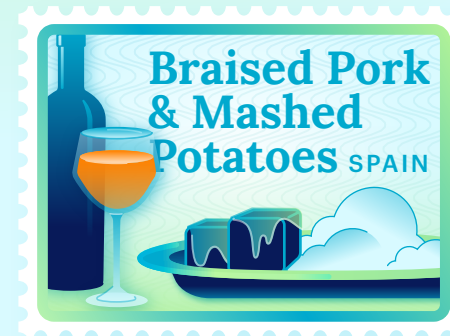
- 10 Fill a medium pot with 1-2 inches of water and bring to a simmer. Place the bowl of a standing mixer firmly and snugly on top of the simmering water but not touching the water.
- 11 Add the egg whites, sugar, and cream of tartar and whisk continuously until the mixture becomes white and registers 175°F on a thermometer. This may take up to 10 minutes.
- 12 When the whites are opaque, place the bowl in the mixer fitted with the whisk attachment. Add the vanilla seeds and beat for 4-5 minutes until the whites have formed stiff peaks.
- 13 Pile the marshmallow fluff on top of the tart, using a knife to swirl the fluff.
- 14 Using a kitchen blowtorch, toast the marshmallow fluff until golden brown (this is best done just before serving).



Created by
Lara Johnson,
Benefits Director

Admittedly, this beautiful dessert takes a while to prepare, but it is undoubtedly worth it. I can confidently say it is one of the best desserts I've ever made. Enjoy!

Thank you and Happy Holidays!





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