

A collage of holiday dinner dishes including salmon, bread, salad, jam, and cookies. The background is a green border. The central text is in a white circle.

Season to Taste

Holiday Dinner Guide

From your friends at

Seed Strategy
a  company

Happy Holidays!

We hope you enjoy this step-by-step guide on how to make a complete meal featuring some of our favorite seasonal recipes.

And be sure to visit www.seedstrategy.com/seasontotaste/ for more culinary creations that are sure to make spirits merry and bright.



Appetizer

Cranberry Compote & Baked Brie



Side Salad

Candied Walnut Pomegranate Salad



Main Course

Chicken Spinach and Butternut Squash Gnocchi



Dessert

Best-Ever Chocolate Chip Cookies



Festive Cocktail / Mocktail

Mudslide



We've got your **menu**, **grocery list** and easy-to-follow **instructions** all set, so send out those invitations, and let's get the **party started!**



Your Handy-Dandy Grocery List



If your main course requires **more than 4-6 servings**, items in **green** should be doubled.

Meat

2-3 chicken breasts, cut into bite-size pieces

Fresh Produce

Two 8-ounce packages fresh cranberries

1 orange

1 medium apple

2 cups butternut squash

1½ cups loosely packed spinach, lightly chopped

6 cups mixed salad greens

2 cups fresh pomegranate arils

1 ruby red grapefruit sliced and peel removed

Cherries

Dairy

½ cup shaved parmesan cheese

One 6-8 ounce round brie cheese (double cream works best)

½ cup crumbled goat cheese

2 large eggs

1 cup heavy whipping cream

4 Tbsp. unsalted butter

8 Tbsp. salted butter

10-inch square frozen pastry puff dough

Vanilla ice cream

Chocolate milk (if you want non-alcoholic Mudslides)

Whipped cream

Other

½ cup pure maple syrup

1 Tbsp. fig preserves

Crackers (optional for appetizer)

1 (16 oz) package of gnocchi (GF if you prefer)

½ cup dried cranberries

2½ cups walnut pieces

Baguette/Bread

Spices and Baking

Extra virgin olive oil

¼ cup balsamic vinegar

2 cloves of garlic, minced

Salt and pepper to taste

¼ tsp. ground cinnamon

1 Tbsp. Italian seasoning

1 cinnamon stick (optional)

1 pinch crushed red pepper

Flaky sea salt, to taste

1 cup of sugar

½ cup raw cane sugar

¼ cup light brown sugar

1 tsp. vanilla

1½ cups all purpose flour

½ tsp. baking powder

¾ cup chocolate chips and chunks

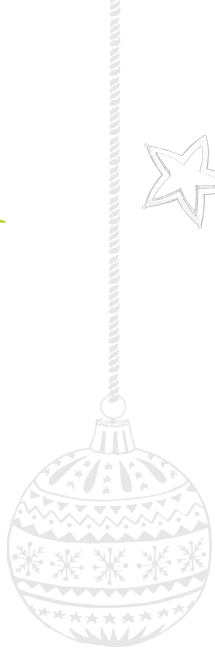
Alcohol

Coffee-flavored liqueur

Vodka

Irish cream liqueur

Parchment Paper



'Twas the Night Before Dinner...

For added convenience, these components can be **completed the day before** the big event.



Best-Ever Chocolate Chip Cookies

Servings: 12 | Prep Time: 00:10 | Cook Time: 00:10

Ingredients:

8 Tbsp. salted butter
½ cup raw cane sugar
¼ cup packed light brown sugar
1 tsp. vanilla
1 egg
1½ cups all purpose flour
½ tsp. baking soda
¼ tsp. salt
¾ cup chocolate chips and chunks

Preparation:

1. Preheat oven to 350 degrees.
2. Microwave the butter for about 40 seconds to just barely melt it.
3. Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated—10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).
4. Add the flour, baking soda and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough). Add the chocolate chips and incorporate with your hands.
5. Roll the dough into 12 large balls and place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. Warning, friends: DO NOT OVERBAKE.
6. Let cool—serve tomorrow!

Cranberry Compote - Sauce

Servings: 6-8 | Prep Time: 00:08 | Cook Time: 00:20

Ingredients:

Two 8-ounce packages fresh cranberries
1 orange, zested and juiced
1 cup sugar
½ cup water
1 medium apple, peeled and diced to cranberry size
1 cinnamon stick (optional)
½ cup walnut pieces, lightly toasted

Preparation:

1. Put 1½ bags of cranberries, orange juice, sugar, water and cinnamon stick into a saucepan over medium heat and simmer for 8 minutes.
2. Add apple and remaining ½ bag of cranberries and continue to simmer approximately 12 minutes until the cranberries burst and the sauce thickens.
3. Add nuts and orange zest, discard cinnamon stick and cool with cover on.
4. Let cool and refrigerate—serve tomorrow!



'Twas the Night Before Dinner...

For added convenience, these components can be **completed the day before** the big event.



Candied Walnuts and Dressing

Servings: 6-8 | Prep Time: 00:15 | Cook Time: 00:30

Candied Ingredients:

2 cups raw walnuts
1/3 cup pure maple syrup
1/4 tsp. ground cinnamon
1 pinch crushed red pepper
Flaky sea salt, to taste

Balsamic Fig Dressing Ingredients:

1/3 cup extra virgin olive oil
1/4 cup balsamic vinegar
1 Tbsp. fig preserves
Salt and pepper to taste

Preparation:

1. Preheat oven to 375 degrees. Line a baking sheet with parchment paper.
2. Toss walnuts, maple syrup, cinnamon, crushed red pepper and salt in a bowl until walnuts are coated. Place walnuts on the parchment-covered cookie sheet in the oven. Bake for 15-20 minutes. Stir nuts once or twice while cooking.
3. Remove walnuts from oven when toasted and spread onto another piece of parchment paper to cool. Sprinkle with flaky salt. Once cooled, store in a resealable plastic bag or an air tight container.
4. To make dressing, combine all ingredients in a glass jar and shake well—serve tomorrow!

Chicken Spinach and Butternut Squash Gnocchi

Servings: 4-6 | Prep Time: 00:10

Ingredients:

2-3 chicken breasts, cut into bite-size pieces
2 cups butternut squash, peeled and cubed

Preparation:

1. Clean and dice chicken and butternut squash and save for tomorrow!



Party Time!

Complete these elements on the actual **day of the soireé.**



☆1 Appetizer

Cranberry Compote & Baked Brie

Servings: 6-8 | Prep Time: 00:05 | Cook Time: 00:30

Ingredients:

One 6-8 ounce round brie cheese
10-inch square thawed pastry puff dough
All-purpose flour, for dusting
1 large egg
1 Tbsp. water
Crackers (optional)

Preparation:

1. Preheat oven to 350 degrees. Using a sharp knife, score top rind of cheese about 1 inch apart.
2. Place puff pastry on a lightly floured work surface and set cheese in center. Fold dough over cheese. Pinch dough together in center to seal gathered pleats.
3. Line baking sheet with parchment paper. Place wrapped cheese on a baking sheet and brush evenly with egg wash.
4. Bake until pastry is crisp and golden brown all over, about 25-35 minutes.
5. Let rest 5 minutes, and serve with crackers and your chilled cranberry compote sauce!

☆2 Cocktail / Mocktail

Mudslide

Servings: 1 | Prep Time: 00:05

Ingredients:

1 part coffee-flavored liqueur
1 part vodka
1 part Irish cream liqueur
3 scoops vanilla ice cream
Crushed ice
Whipped cream
Cherry

Preparation:

1. Blend coffee-flavored liqueur, vodka, Irish cream liqueur, ice cream and crushed ice in a blender until smooth.
2. Pour into your favorite glass and top with whipped cream and a cherry.

Mocktail Version

Swap out the liqueur for chocolate milk to make a kid-friendly creation with all of the fun and flavor and none of the alcohol.

Party Time!

Complete these elements on the actual **day of the soireé.**



☆3 Main Course

Chicken Spinach and Butternut Squash Gnocchi

Servings: 4-6 | **Prep Time:** 00:10 | **Cook Time:** 00:25

Ingredients:

- 1 Tbsp. olive oil
- 4 Tbsp. unsalted butter, divided
- 2-3 chicken breasts, cut into bite size pieces
- 1 Tbsp. Italian seasoning
- 2 cloves of garlic, minced
- 2 cups butternut squash, cubed
- 1½ cups loosely packed spinach, lightly chopped
- 1 (16 oz) package of gnocchi
- 1 cup heavy whipping cream
- ½ cup shaved parmesan cheese

Preparation:

1. Heat olive oil and 1 tablespoon butter in a large nonstick pan over medium-high heat. Add the chicken and sprinkle with the seasoning. Sauté until the chicken is slightly browned and cooked through. Remove chicken from the pan and set aside.
2. Bring a pot of water to boil. Add the gnocchi and cook until they float to the top of the water (about 4 minutes). Drain and set aside.
3. While the gnocchi is cooking, add the butternut squash, garlic and 1 tablespoon butter to the pan you used for the chicken. Sauté for about 8 minutes, just until the squash is fork-tender, but not mushy. Add the spinach and sauté an additional 2-3 minutes.
4. To finish, add the cream, remaining 2 tablespoons butter and parmesan cheese to the pan with your veggies and stir until the sauce begins to thicken. Once the sauce begins to thicken, add the cooked gnocchi and reserved chicken to the pan and toss together for 2 minutes on medium heat.
5. Serve with fresh shaved parmesan and a warm baguette!

☆4 Side Salad

Candied Walnut Pomegranate Salad

Servings: 6-8 | **Prep Time:** 00:05

Ingredients:

- 6 cups mixed greens
- 2 cups fresh pomegranate arils
- 1 ruby red grapefruit sliced and peel removed
- ½ cup dried cranberries
- ½ cup crumbled goat cheese

Preparation:

1. Toss greens to blend and spread on a large platter or salad bowl. Add the pomegranate arils, grapefruit, cranberries, goat cheese and walnuts.
2. Shake dressing well, and drizzle over the salad before serving!

Bon Appétit!

Be sure to enjoy the food and the company of your guests—as well as all the compliments you're sure to earn as a result of your well-planned efforts.

The Crave-Worthy Conclusion



★5



Dessert

Best-Ever Chocolate Chip Cookies

(Made the day before)



Thank you for letting
us be a part of your
special night!

Happy Holidays!

From your friends at

Seed Strategy
a **Burke** company



Season to Taste

