

20 HOLIDAY RECIPES

Doran & Cawthorne Holiday Cookbook

Stuff yourself with homemade goodness from our
Real Talk & Results Family!



*Good tidings that the glorious message of peace and
love fill your heart and mind this joyous holiday
season.*



Happy Holidays

We are extremely grateful for our Real Talk & Results Family. Our greatest blessings this year have been the connections we've made in our communities. You are the gift. You are our family. We hope you enjoy making these recipes as much as we do. We pray this holiday season brings you much joy, love, and peace. As always, we wish abundant life and blessings. Happy Holidays!



Real Talk & Results Sweet Potato Mash

You will need:

- 6 pounds sweet potatoes, peeled and cut into 1 in. cubes
- Cooking spray
- 5 tablespoons honey,
- 4 tablespoons unsalted butter
- 3/4 teaspoon salt

Directions:

Preheat oven to 375°.

Place potatoes in a single layer on 2 large baking sheets coated with cooking spray. Lightly spray potatoes with cooking spray. Bake at 375° for 1 hour or until tender.





Real Talk & Results Sweet Potato Mash



Directions:

Stir occasionally. Place the potatoes, 1/4 cup honey, butter, and salt in a large bowl, and beat with a mixer at medium speed until smooth. Drizzle with 1 tablespoon honey. Enjoy!



What the Holidays Mean to Me



PRIDE DORAN

What child is this? This holiday season is about reflecting on the birth of Christ. Every year I try to capture that light and radiate it throughout my life and the life of others. This season is about taking the time to slow down and reflect on the blessings in our lives. I especially love the time I get to spend with my family and friends. The real gifts are the people in our lives and I do my best to make and cherish memories with them. The holidays mean, to me, LOVE. I keep in mind the unselfish love Christ had for us. What child is this? This child is my Savior.



Pride's Gumbo

SUBMITTED BY ATTORNEY PRIDE DORAN



You will need:

- 1 chicken (4 to 5 pounds), cut into pieces
- Tony Chachere's Original Creole Seasoning
- 4 tablespoons Louana Cooking Oil
- 4 tablespoons Flour
- 2 large onions, chopped
- 2 stalks celery, chopped
- 1 green bell pepper, chopped
- 4 cloves garlic, minced
- 1 pound of Savoie's Smoked Sausage, sliced
- 3 quarts water
- 3 tablespoons Chopped green onions
- 3 tablespoons Chopped parsley



Pride's Gumbo

SUBMITTED BY ATTORNEY PRIDE DORAN



Directions:

Season chicken to taste. In a large heavy pot or Dutch oven, heat oil until hot and gradually add flour, stirring continuously until well blended. Lower heat and continue stirring until roux is chocolate brown. Add chopped onion, celery, bell pepper, and garlic. Stir well and let vegetables begin to wilt. Slowly add water stirring to dissolve the roux. Add chicken and sliced smoked sausage, then bring to a boil and simmer one and a half to two hours or until meat is tender. Add chopped green onions and parsley at the very end, then serve with rice



Eggnog

SUBMITTED BY ATTORNEY PRIDE DORAN



You will need:

- 4 cups milk
- 5 whole cloves
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 12 egg yolks
- 1 1/2 cups sugar
- 2 1/2 cups light rum
- 4 cups light cream
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg



Eggnog

SUBMITTED BY ATTORNEY PRIDE DORAN



Directions:

Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes.

Slowly bring milk mixture to a boil.

In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves, and let cool for about an hour.

Stir in rum, cream, 2 teaspoon vanilla, and nutmeg.

Refrigerate overnight before serving.



What the Holidays Mean to Me



QUINCY

The holidays mean spending time with the people I love, my family and friends. It's a special time to bond through service. The holidays, to me, isn't about the gift giving and receiving, it's more about reflection and gratefulness. Let us remember, that our Christ was born in a manger, after his laboring mother was turned away time after time. May that guide all of our interactions and the way we treat others. Happy Holidays!



Grilled Rib-eye Steak

SUBMITTED BY ATTORNEY QUINCY CAWTHORNE



You will need:

- 4 choice rib-eye steaks
- Salt and ground black pepper
- Chili powder
- Cayenne pepper

Directions:

Preheat a grill to high heat.

Place rib-eye steaks on a large platter and season with rub on all sides. Transfer seasoned steaks to the hot grill, and cook for 4 to 6 minutes on each side for medium-rare, longer if desired. Remove steaks and let rest for 5 to 10 minutes before serving.

Rib-eye Rub:

In a small bowl, combine all ingredients, to taste. Adjust the ratio of spices to your preference.



Quincy's S'mores Delight

SUBMITTED BY ATTORNEY QUINCY CAWTHORNE



You will need:

- 1 large marshmallow
- 1 graham cracker
- 1 (1.5 ounce) bar chocolate candy bar

Directions:

Heat the marshmallow over an open flame until it begins to brown and melt.

Break the graham cracker in half. Sandwich the chocolate between the cracker and the hot marshmallow. Allow the marshmallow to cool a moment before eating.



What the Holidays Mean to Me



DWAZENDRA SMITH

When I think of the holidays, I think of the love of God that is manifested in family, friends, loved ones, good food and a good time together.



Jambalaya

SUBMITTED BY ATTORNEY DWAZENDRA SMITH



You will need:

- 1 lb Pork Chopped
- Salt & Pepper (to season pork)
- 1/2 Cup Vegetable Oil
- 1 lb Boneless Chicken Thighs Chopped
- 1 lb Smoked Sausage
- 1 Onion
- 1 Bell Pepper
- 1 Bunch Green Onion
- 2 Sticks of Celery
- 1 Tablespoon minced garlic
- 1 Teaspoon of salt
- 1 Teaspoon of Cajun or Creole Seasoning
- 3 Beef Bouillon Cubes
- 2 Cups Rice



Jambalaya

SUBMITTED BY ATTORNEY DWAZENDRA SMITH



You will need:

3 & 1/2 Cups Water

2 Tablespoon Kitchen Bouquet



Jambalaya

SUBMITTED BY ATTORNEY DWAZENDRA SMITH



Directions:

First, start out by oiling and heating a cast iron pot over medium heat.

Cut your trinity vegetables (will add later)

Season the pork well with salt and pepper.

Add vegetable oil to the pot and fry the pork

Once brown reduce heat and simmer for 25 minutes stirring every so often.

Cut your chicken and sausage.

Add the chicken and sausage around the 25 minute mark,

Cook for another 10 minutes stirring.

Preheat your oven to 300°

After 10 minutes, Remove all of the meat so that there's nothing left but the drippings.



Jambalaya

SUBMITTED BY ATTORNEY DWAZENDRA SMITH



Directions:

Add the onion, bell pepper, green onion, celery, garlic, salt, creole seasoning, beef cubes and sauté until completely soft, roughly 25 minutes.

Add your water, meats, rice, hot sauce, Kitchen Bouquet, and stir.

Bring the mix to a boil, once boiling, cover, turn the fire off, and put the pot in the oven.

Cook for exactly 1 hour.



Deviled Eggs

SUBMITTED BY ATTORNEY DWAZENDRA SMITH



You will need:

- .6 hard-boiled eggs, peeled and halved
- ¼ Cup low-fat mayonnaise
- 1 Tablespoon mustard
- 1 Tablespoon dill weed
- ¼ Teaspoon salt
- ¼ Teaspoon pepper
- ½ Teaspoon paprika

Directions:

Place the hard-boiled egg yolks into a mixing bowl. Add all the remaining ingredients except the egg whites and paprika, and mix with a handheld mixer until smooth. Spoon the mixture into the hard-boiled egg white halves and then sprinkle the deviled eggs with paprika.





What the Holidays Mean to Me and My Family



MICHELLE GUILLORY

The holidays are the greatest time of the year! Christmas for me and my family is all about the presence of family and the harmony of the holidays. I love how for this period we live more in the moment, and get a chance to rest and reflect on the blessings of God. At Christmas, we concentrate on making each day count; families and communities come together with the collective focus of celebration and enjoyment. 'Tis the season to wish one another joy, love and peace. Happy Holidays!





Michelle's Mini Marbled Cherry Cheesecakes

SUBMITTED BY MICHELLE GUILLORY



You will need:

- 18 Oreo Cookies
- 2 (8oz) packages of cream cheese, softened
- 1/3 cup of sugar
- 2 eggs
- 1 tsp. vanilla
- 1 can of cherry fruit filling



Michelle's Mini Marbled Cherry Cheesecakes

SUBMITTED BY MICHELLE GUILLORY



Directions:

1. Preheat oven to 350 Degrees
2. Line muffin tins with paper Liners for cheesecakes.
3. Place one oreo in the bottom of each paper cup.
4. Beat cream cheese, sugar, eggs, and vanilla until light and fluffy.
5. Fold in half can of cherry filling.
6. Fill each muffin liner with this mixture about 3/4 full.
7. Bake 20-25 mins until done.
8. Cool and top each cheesecake with a spoonful of the remaining cherry filling



Jumbo Sprinkle Holiday Cookies

SUBMITTED BY MICHELLE GUILLORY



You will need:

2 1/2 cups of All purpose flour

1 tsp. baking soda

3/4 tsp. salt

1/2 cup unsalted butter, melted

6 Tbsp. vegetable oil

1 cup sugar

1 egg

1 egg yolk

1/3 cup light colored corn syrup

1 Tbsp. vanilla

1/2 cup multicolor sprinkles/or other sprinkles of your choice



Jumbo Sprinkle Holiday Cookies

SUBMITTED BY MICHELLE GUILLORY



Directions:

1. Line a large cookie sheet with parchment paper. In a medium bowl whisk together flour, soda, and salt.
2. In a large bowl, beat butter, oil, and sugar on medium for 1 minute or until smooth. Add egg, egg yolk, corn syrup, and vanilla. Beat until combined. Add flour mixture and sprinkles. Beat on low until combined.
3. Using a 1/4 measuring cup, place dough mounds onto prepared sheet. Cover with plastic wrap. Chill 24 hours or up to 3 days.
4. Preheat oven to 350 degrees. Divide dough between two-parchment lined cookie sheets, placing each 3 inches apart. Top each with additional sprinkles.



Jumbo Sprinkle Holiday Cookies

SUBMITTED BY MICHELLE GUILLORY



Directions:

Bake 14 to 16 minutes or until edges are brown. Remove to a wire rack to cool. Cookies can be stored in an air tight container.



Snow Blizzard Cocktail

SUBMITTED BY MICHELLE GUILLORY



You will need:

- 1.5 oz Malibu Rum
- 3 tablespoons of coconut cream
- 6 large ice cubes

Directions:

Blend all ingredients until smooth. Serve in a coconut rimmed martini glass. Enjoy!



Creamy Spinach Dip

SUBMITTED BY MICHELLE GUILLORY



You will need:

- 1 box (10 oz.) frozen chopped spinach, cooked, cooled and squeezed dry
- 1 container (16oz) sour cream
- 1 cup mayonnaise
- 1 package Knorr Vegetable recipe mix
- 1 can (8oz) water chestnuts, drained and chopped
- 3 green onions, chopped (optional)

Directions:

Cook spinach for 5 minutes, drain excess water, then add all additional ingredients. Chill for 3 hours and serve with crackers of choice.



Vegan Raw Tacos

SUBMITTED BY BASIA DORAN



You will need:

Pico de Gallo:

1/2 onion

2 diced tomatoes

1 squeezed lime

Fresh Cilantro

Seasonings

Sour cream:

Soaked walnuts + water

1 squeezed lime

1 Tbs of hemp seeds

(Season to liking and blend into cream)



Vegan Raw Tacos

SUBMITTED BY BASIA DORAN



You will need:

Walnut meat:

1/2 cup walnuts

Seasoning- sea salt, onion powder, cayenne, sage, cumin
(not dr.sebi approved), oregano, thyme

1/2 tsp agave

Sun dried tomatoes

Directions:

Add all ingredients to processor or blender

*top with fresh jalapeño, avocado + onion sprouts for
healthy fats and micro nutrients



Graham Cracker Layer Cake

SUBMITTED BY WANDA GUILLORY



You will need:

1/2 cup all-purpose flour

1 1/2 cups graham cracker crumbs (from about 20 squares)

2 1/2 teaspoons baking powder

1/2 cup unsalted butter, softened

3/4 cup sugar

2 eggs

1 teaspoon vanilla extract

3/4 cup milk



Graham Cracker Layer Cake

SUBMITTED BY WANDA GUILLORY



Directions:

1. Preheat oven to 350° F. Grease two 8-inch round cake pans and line the bottoms with parchment
2. In a small bowl, whisk together the flour, graham cracker crumbs, and baking powder and set aside.
3. In a large bowl or the bowl of a stand mixer, cream together the butter and sugar until pale and fluffy.
4. Add the eggs, one at a time, beating between each addition.
5. Mix in the vanilla.
6. Add the flour mixture and the milk a little bit at a time, alternating between each. Mix thoroughly but be careful not to overbeat.



Graham Cracker Layer Cake

SUBMITTED BY WANDA GUILLORY



Directions:

7. Divide the batter evenly between your two prepared pans. Bake for about 25 minutes (or until golden brown and starting to pull away from the sides of the pans).
8. Cool in the pans for at least 15 minutes, then turn out onto a rack to cool completely before frosting and assembling.



Old Fashioned Hotcakes

SUBMITTED BY MAISHA CHARGOIS



You will need:

3 eggs

1 teaspoon vanilla

1 ½ cups milk

3 Tablespoon butter

2 ½ cups flour

2 ½ teaspoon baking powder

4 Tablespoons sugar



Old Fashioned Hotcakes

SUBMITTED BY MAISHA CHARGOIS



Directions:

Beat Eggs, vanilla and milk together. Add butter.(Make sure butter is soft) Sift all dry ingredients and beat lightly as flour is slowly added. All liquid may not be used to reach pouring consistency needed for fluffy hotcakes. Pour onto hot, oiled griddle. Cook over heat until brown on bottom side. Turn and brown on other side.



Mustard Greens and Ham Hocks

SUBMITTED BY MAISHA CHARGOIS



You will need:

Mustard greens (as much as you need to serve)

1 pound of ham hocks

2 cups of water

Salt and pepper to taste

1 teaspoon of flour.



Mustard Greens and Ham Hocks

SUBMITTED BY MAISHA CHARGOIS



Directions:

Wash greens thoroughly.

Brown ham hocks in skillet with oil.

Put greens in pot and add water.

Add ham hocks. Cover and cook on medium low heat for about 30 minutes.

Add seasoning and flour. Cover and cook another 10-14 minutes.



Crawfish Ettoufee

SUBMITTED BY SARAH STELLY



You will need:

- 1 pound unsalted butter
- 2 cups diced yellow onion
- 1 cup diced green bell pepper
- 1 cup diced celery
- 1 tablespoon minced garlic
- 1 teaspoon cayenne pepper
- 2 pounds Louisiana crawfish tail meat
- ¼ cup all-purpose flour
- 1½ cups crawfish stock or seafood stock
- Kosher salt and freshly ground black pepper
- ¼ cup chopped flat-leaf parsley
- 1 cup diced green onion tops
- 6 cups cooked Louisiana long-grain white rice



Crawfish Ettoufee

SUBMITTED BY SARAH STELLY



Directions:

1. In a large skillet over medium heat, melt the butter and add the onions, bell pepper, and celery. Sauté until tender and add the garlic. Lower the heat to simmer and stir to combine. Season the mixture with cayenne and add the crawfish tail meat stirring to combine.
2. Sprinkle the flour over the mixture and stir to incorporate and begin cooking the flour. Add some of the stock and continuing stirring until it begins to thicken. Add more stock until you get a stew-like thickness.
3. Season to taste with salt, pepper, and hot sauce. Serve over a mound of white rice garnished with chopped parsley and green onion tops.



Banana Pudding

SUBMITTED BY SARAH STELLY



You will need:

3/4 cup sugar

1/4 cup all-purpose flour

1/4 teaspoon salt

3 cups 2% milk

3 large eggs

1-1/2 teaspoons vanilla extract

8 ounces vanilla wafers (about 60 cookies), divided

4 large ripe bananas, cut into 1/4-inch slices



Banana Pudding

SUBMITTED BY SARAH STELLY



Directions:

1. Add sweetened condensed milk, water, and pudding mix to a medium sized bowl. Whisk or mix with a hand mixer until combined, about 2 minutes. Cover and chill 3-4 hours or overnight. You want the pudding to set properly.
2. In a large bowl, beat whipping cream until stiff peaks form. You can use a hand or a stand mixer. Gently fold the whipped cream into the pudding mixture.
3. Assemble your pudding by placing 1/3 of the wafers in the bottom of a large wide bottomed bowl. Top with 1/3 of the bananas and 1/3 of the pudding. Repeat the layers twice and garnish with wafer crumbs.



Banana Pudding

SUBMITTED BY SARAH STELLY



Directions:

4. Wrap tightly with plastic wrap and chill at least 4 hours before serving. You can chill up to 8 hours but it's not recommended to chill it longer than that.



Chewy Pecan Cookies

SUBMITTED BY SARAH STELLY



Directions:

- 1/2 cup shortening
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups self-rising flour
- 1 cup crushed cornflakes
- 1 1/2 cups chopped pecans



Chewy Pecan Cookies

SUBMITTED BY SARAH STELLY



Directions:

1. Cream shortening, brown sugar, eggs and vanilla.
2. Add flour; mix well.
3. Add cornflakes and pecans; mix well.
4. Drop a teaspoonful on a cookie sheet treated with non-stick spray.
5. Bake at 350 degrees for 10 minutes. Let Chewy Pecan Supreme Cookies cool and serve.



Lobster Bisque

SUBMITTED BY MICAELA SIMPSON



You will need:

- 4 tbsp. butter
- 1 medium onion, finely chopped
- 2 carrots, peeled and finely chopped
- 2 stalks celery, finely chopped
- Kosher salt
- Freshly ground black pepper
- 2 cloves garlic, minced
- 2 tbsp. tomato paste
- 2 tbsp. all-purpose flour
- 4 c. seafood or fish stock
- 1 1/4 c. dry white wine
- 1 bay leaf



Lobster Bisque

SUBMITTED BY MICAELA SIMPSON



You will need:

3 sprigs fresh thyme

1/2 c. heavy cream

1 lb. cooked lobster meat, chopped

Finely chopped chives



Lobster Bisque

SUBMITTED BY MICAELA SIMPSON



Directions:

1. In a large, heavy pot over medium heat, heat butter. Add onion, carrots, and celery and cook until soft, about 7 minutes. Season with salt and pepper, then stir in garlic and tomato paste. Cook until garlic is fragrant and tomato paste coats vegetables, about 2 minutes. Sprinkle over flour and cook, 1 minute more.
2. Pour in seafood stock and wine, then stir in bay leaf and thyme. Reduce heat and let simmer until liquid is reduced and flavors meld, stirring occasionally, 30 minutes.
3. Remove bay leaf and thyme and purée with an immersion blender until very smooth. Return to medium-low heat and stir in heavy cream and lobster meat, cooking just until warm, about 5 minutes.
4. Garnish with chives before serving.



My Mama's Favorite Collard Greens Recipe

SUBMITTED BY MICAELA SIMPSON

You will need:

- 1/2 pound smoked turkey wings
- 4 cups of chicken stock
- 1 tablespoon seasoned salt
- 1 tablespoon red pepper flakes
- 1 large bunch of collard greens
- 1 tablespoon butter
- 1 chicken bouillon cube
- 1 tablespoon of black pepper
- 1 whole onion sliced
- 1 tablespoon of granulated garlic
- 3 tablespoons of apple cider vinegar



My Mama's Favorite Collard Greens Recipe

SUBMITTED BY MICAELA SIMPSON

Directions:

Wash the collard greens thoroughly.

Remove the stems that run down the center by holding the leaf in your left hand and stripping the leaf down with your right hand. The tender young leaves in the heart of the collards don't need to be stripped.

Stack 6 to 8 leaves on top of one another, roll up and slice into 1/2 to 1-inch thick slices.

In a large pot, bring 1 quart of water, butter & 4 cups of chicken stock to a boil.

Add smoked turkey wings, bouillon cube, seasoned salt, garlic powder, onion powder, black pepper onions, apple cider vinegar & red pepper flakes.

Reduce heat to medium and cook for 45 minutes.