



2020-2021

ESU Alumni Holiday Cookbook

*Holiday recipes brought to you by
ESU alumni, family and friends.
Sharing with you the favorite recipes
of the ESU community during
the holiday season.*



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Alumni Engagement

Bert Olé James Chicken and Leek Soup

By: Bert James '81

Ingredients

2 split bone in chicken breasts
1 cup of diced carrots
1 cup of diced celery
4 cups of water
4 teaspoons of salt
4 teaspoons of instant chicken
bouillon (dry)
1 teaspoon of pepper

2 teaspoons of Old Bay
Seasoning
2 cups of sliced leeks (white
and green parts – they get dirty
in between the layers near the
top...cut a vertical slit when you
hit dirt & rinse)
1 pound bag of medium egg
noodles

1. Heat all ingredients except leeks and noodles to a boil in a large pot; reduce heat. Cover and simmer for 30 minutes.
2. Add leeks. Heat to boiling; reduce heat. Cover and simmer until chicken is done, about 15 minutes. Remove chicken from broth; cool chicken slightly. Remove chicken from bones and skin; cut into 1-inch pieces. Skim fat from broth. Add chicken back to broth.
3. Cook full bag of noodles, according to directions, until tender.
4. Heat broth and chicken until hot, about 5 minutes.
5. Stir soup well to bring pepper and Old Bay up from bottom. Ladle into bowl and top with noodles; stir well.
6. Serve with fresh crusty bread and butter.



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Chocolate Crinkles

By Stacy DeVivo
Staff Accountant

Ingredients:

*½ cup vegetable oil
4 sq. unsweetened chocolate, melted
2 cups sugar
4 eggs
2 tsp vanilla
2 tsp baking powder
½ tsp salt
1 cup confection sugar
2 cups flour*



- 1. Mix oil, chocolate and sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir in flour, baking powder and salt into oil mixture.*
- 2. Chill several hours or overnight.*
- 3. Heat oven to 350 degrees.*
- 4. Drop small teaspoons of dough into confectioners' sugar. Roll in sugar, shape into balls.*
- 5. Place about 2 inches apart on greased cookie sheets.*
- 6. Bake 10-12 minutes.*



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Chocolate Mint Squares

By Melissa Ritchie
Regional Gift Officer

Ingredients:

Chocolate Cake Layer:

1 cup sugar
½ cup butter
4 egg, beaten
1 cup flour
½ tsp salt
1 tsp vanilla
1-16 oz can chocolate syrup

Mint Layer:

2 cups powdered sugar
3tbsso mint extract
½ cup butter

Glaze:

6 oz chocolate ships
6 tbsp margarine

1. Mix all cake ingredients together.
2. Pour into 9x13 greased and flour pan. Bake at 350 degrees for 30 minutes.
3. Mix mint layer ingredients together and spread over cooled cake.
4. Miz and melt glaze ingredients together.
5. Cool slightly and speak over mint later.
6. Chill in refrigerator for 10 minutes or more.
7. Cut into small squares and enjoy.

These bars can also be frozen.



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Christmas Ponch De Crème

By Leon John, Ph.D.

Director of Alumni Engagement

A classic Christmas drink in Trinidad is Ponch De Crème, or as locals know it, punch-ah-crème. It is a mild drink not straying far from what is known as eggnog but with heavy milky overtones. Of course, we can't forget what it is mainly known for, the alcohol. Here is a simple recipe for this popular drink.

Ingredients:

6 eggs

4 cups evaporated milk

1 cup sweetened

condensed milk

$\frac{3}{4}$ cup granulated sugar

2 cups golden rum or 1 cup
puncheon

$\frac{1}{2}$ teaspoon grated nutmeg

1 teaspoon minced lime zest

1 teaspoon aromatic bitters

1. In a medium stainless-steel bowl beat eggs with sugar, place into a double boiler, and over simmering water cook eggs until thick and sugar has dissolved. Do not heat the eggs directly to prevent cooking.
2. Remove the mixture from the heat.
3. Add condensed milk, evaporated milk and alcohol stirring continuously.
4. Store in glass bottles and refrigerate until ready for use.
5. Serve with crushed ice.



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Cranberry Fig Crumb Bars

By Nicole Rogai
Regional Gift Officer

Ingredients:

12 oz. fresh cranberries
2 cups fried figs, snipped
and quartered

1 cup melted butter

6 tbsp honey or maple syrup

2 cups flour

2 cups oats

$\frac{1}{2}$ tsp baking soda

$\frac{1}{2}$ tsp cinnamon

$\frac{1}{4}$ tsp salt

1 $\frac{1}{2}$ cups brown sugar

1. Preheat oven to 350 degrees.
2. Combine cranberries, figs and syrup or honey in a saucepan. Cook, stirring frequently over medium heat until cranberries pop.
3. In a mixing bowl, combine flour, oats, brown sugar, baking soda, cinnamon, and salt. Stir in melted butter.
4. Press half of this mixture into a baking dish and bake for 8 minutes. Remove from oven and spread cranberry gif mixture on top.
5. Then sprinkle remaining oat mixture on top. Use fingers to make it crumbly.
6. Return to oven and bake additional 20 minutes or until the crumb is golden.
7. Cool completely before cutting into squares.



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Cranberry Hootycreek Cookies

By Shelley Speirs '92
Director, Major and Planned Gifts

Ingredients:

- 2 ¼ cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup softened butter
- 2/3 cup brown sugar
- 2 eggs
- 2 teaspoon vanilla
- 1 cup rolled oats
- 1 cup dried cranberries
- 1 cup white chocolate chips
- 1 cup chopped nuts

1. Combine flour, baking soda and salt.
2. Cream butter, then add sugar, eggs and vanilla.
3. Mix in flour mixture & oats, then cranberries, chips & nut.
4. Drop by spoonful on greased cookie sheets.
5. Bake at 350 degrees for 8-10 minutes.

Makes 3 dozen cookies.



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Grammy's Sugar Cookies

By Gabby Frye '18

Ingredients:

2 sticks of butter
2 cups of sugar
3 eggs
Splash of vanilla
 $\frac{1}{2}$ teaspoon baking soda
4 cups of flour



1. Combine butter and sugar together until fluffy. Then add eggs, vanilla, baking soda and flour.
2. Place in the refrigerator for a half an hour.
3. Divide batter into 4 and kneed it into flour. Sprinkle more flour and roll out (thin).
4. Lightly brush water over cookies and use sugar to decorate.
5. Bake at 350 degrees for 6 minutes.



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Holiday Punch

By Denny Douds
Athletic Liaison, Sports Management Professor

Ingredients

2 liters of orange soda
2 liters of 7-UP or Mountain Dew
2 liters of cranberry ginger ale
1 qt. orange sherbet
8 oz. Maraschino cherries
water

1. Mix water and Maraschino cherries in a bowl and place in the freezer (bunt pan works best).
2. In a large punch bowl, mix orange soda, cranberry ginger ale and 7-UP.
3. Once the ice is frozen, place it into the punch bowl along with the orange sherbet and enjoy.

Serves about 1 holiday football staff party.



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Kiffle

*Rich Santoro
Executive Director*

Ingredients:

- 4 cups flour*
- 1 pound butter*
- 1 pint vanilla ice cream*
- 1 jar filling (nut, apricot, anisette, etc.)*



- 1. In a large bowl, mix the flour, butter and ice cream.*
- 2. Work into a dough and divide into eight equal balls. Place on large plate, cover with tin foil and refrigerate overnight.*
- 3. When ready, roll each dough ball (one at a time) out on a 50-5-mixture of flour and powdered sugar to form a thin circle, then using a pastry cutter, cut dough into 16 triangles (think pizza pie cut).*
- 4. Spread thin layer of nut or fruit filling on the dough and roll each triangle from the outer edge to the middle (think croissant).*
- 5. Place kiffles on baking sheet lined with parchment paper and bake at 250 degrees for 12-15 minutes.*
- 6. Let cool and sprinkle with powdered sugar.*

Makes approximately 10 dozen.



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Lemon Cookies

By Morgan Koerber '18
Alumni Engagement Coordinator

Ingredients

- 1 box of lemon cake mix
- 1 egg
- 2 cups of thawed Cool Whip
- ½ cup powdered sugar



1. Preheat oven to 350 degrees.
2. In a medium bowl, combine the cake mix, Cool Whip and egg. Stir until well mixed.
3. Place the powdered sugar in a small bowl. Drop cookies dough by teaspoon into the powdered sugar and roll the dough to coat.
4. Place the balls 1 ½ inches apart on a baking sheet that has been covered with a non-stick baking mat or spray with cooking spray.
5. Bake the cookies for 8-10 minutes. Remove them from the oven when they are set, but before they get too brown.
6. Remove the cookies from the cookie sheet to a cooling rack and allow them to cool.

Makes about 20 cookies.



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Mini m&m Chocolate Chip Cookies

By Jessica Schultz '16
Annual Giving Manager

Ingredients:

½ cup butter softened	¼ cup vanilla instant pudding mix
½ cup granulated sugar	½ teaspoon baking soda
½ cup packaged brown sugar	½ teaspoon salt
1 large egg	1 ¼ cup mini chocolate chips
½ teaspoon pure vanilla extract	1 ¼ teaspoon butter extract optional
1 1/3 cups all purpose flour	

1. Preheat oven to 350 degrees and line a large baking sheet with parchment paper.
2. Using a mixer, in a large mixing bowl, cream together the butter and sugars well.
3. Add eggs, vanilla (and butter extract, optional) and mix until well combined. Then add flour, instant pudding, baking soda and salt and mix in until just combined on low speed (don't overmix). Remove the mixer/beaters from the bowl.
4. Add in the mini chocolate chips and M&Ms and stir in with a wooden spoon.
5. Using a medium or large cookie scoop, place dough on baking sheet, 1 inch apart for medium cookies and 2 inches apart for large.
6. Bakes for 10-12 minutes for medium and 12-14 minutes for large.
7. Let cook on a cookie sheet for 10 minutes before transferring to cooling rack.



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Maple Bourbon Sour

*By: Eight Oaks Farm Distillery
Lehigh Valley Alumni Chapter,
Mixing for the Holidays*

Ingredients:

*2 oz. bourbon
2-3 dashes of bitters
1 oz. maple syrup
1 oz. fresh lemon juice*

*Add all ingredients to a shaker with ice
and a sprig of rosemary. Shake and pour
everything into a rocks glass. It can also
be made in a glass and stirred.*



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Mermaid Lemonade Sangria

Jessica Garcia '18

Ingredients:

*1 bottle of Moscato
1 bottle of lemonade
1 bottle of sprite /seltzer
½ a bottle of lemon vodka
¼ a bottle of blue liquor
Lemons and Raspberries*



- 1. In a large pitcher, add ice, sliced lemons and raspberries.*
- 2. In the same large pitcher mix Moscato lemonade, sprite, lemon vodka and blue liquor.*
- 3. Serve with ice and enjoy.*



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Thumbprints

BY: Lianna DeSantis '08

Director of Corporate and Foundation Relations

Ingredients:

¼ cup packed brown sugar

¼ cup shortening

¼ cup butter or margarine,
softened

½ teaspoon vanilla

1 egg separated

1 cup all-purpose flour

¼ teaspoon salt

¾ cup finely chopped nuts

Strawberry Jelly

1. Preheat oven to 350 degrees.
2. Mix brown sugar, shortening, butter, vanilla and egg yolk in medium bowl. Stir in flour and salt until dough holds together.
3. Shape dough into 1-inch balls. Beat egg white slightly. Dip each ball into egg white. Roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb deeply in center of each.
4. Bake about 10 minutes or until light brown. Immediately remove from cookie sheet to wire rack. Cook completely for about 30 minutes. Fill thumbprints with jelly.



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Winter Mule

*By: Eight Oaks Farm Distillery
Lehigh Valley Alumni Chapter,
Mixing for the Holidays*

Ingredients:

2 oz. vodka (or gin if you're feeling festive)

4 oz. cranberry juice

1-2 oz. fresh lime juice

Top with ginger beer

Garnish with fresh cranberries and a lime wedge.

Build cocktail in a glass of mule mug.



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Ain't no love like Greek love Cookies

By Nicole Velardi '06



Ingredients:

*1 cup brown sugar
1 stick butter
1 cup of milk chocolate chips
1 cup of butterscotch
3/4 tsp vanilla
Pinch of salt
1/8 tsp baking soda
1 1/8 c flour
1 egg*

- 1. Preheat oven to 350 degrees.*
 - 2. Combine flour, salt and baking soda.*
 - 3. Combine sugar, butter, egg, vanilla.*
 - 4. Blend ingredients.*
 - 5. Toss in chocolate chips and/or butterscotch if you choose*
 - 6. Ball up cookie dough using spoon method.*
 - 7. Put on a greased cookie sheet.*
- 10-13 minutes. 10 for chewy, 12-13 for crunchy.*



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