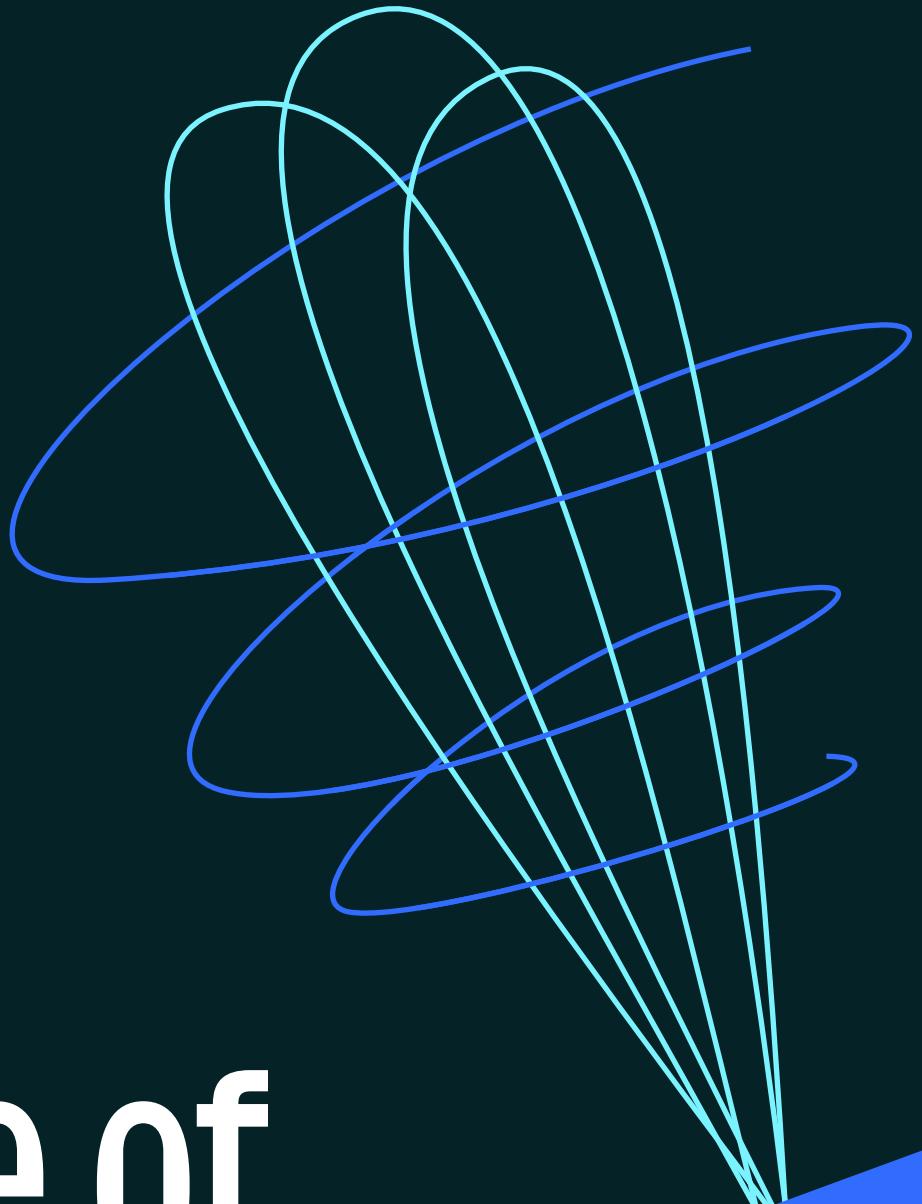


**Handshake**



# A taste of Handshake

2022 Holiday Cookbook

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# *Nibbles*

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# Easy bagels



Mindy Wittman  
Enterprise Customer Success Manager



1 cup all purpose flour  
2 tsps baking powder  
 $\frac{3}{4}$  tsp kosher salt  
1 cup non fat Greek yogurt PLAIN  
1 egg white, beaten

#### OPTIONAL TOPPINGS

Everything bagel seasoning  
Sesame seeds  
Poppy seeds  
Dried garlic flakes  
Dried onion flakes

*If you were to see what I cook and bake on a daily basis, you would notice a theme. Fast or Quick or TIME SAVING.*

*As a single working mom running her teenage son everywhere at all times, I rely on easy and fast recipes. This one is a staple in my household. My son loves Everything bagels and I feel this recipe competes with any bagel shop in our neighborhood. Don't forget the cream cheese! Enjoy!*

**Note:** Things I learned the hard way — Make sure your baking powder is not expired... or else it won't rise. Use less salt if using table salt rather than Kosher. Regular Greek yogurt is super sticky — non-fat is easier to work with. I don't know why.



- 1 Preheat oven to 375F. Place parchment paper on a baking sheet and spray with oil to avoid sticking.
- 2 Combine flour, baking powder and salt - whisk well. Then add yogurt and mix with a fork until well combined (it will look like small crumbles).
- 3 Lightly dust a work surface with flour and remove dough from the bowl. Knead it a few times until dough is tacky - not sticky. It should not leave dough on your hand when you pull away.
- 4 Divide into 4 equal balls. Roll each ball into a  $\frac{3}{4}$  inch thick rope and join the end to form bagels.
- 5 Top with egg wash and sprinkle both sides with seasoning of your choice. Bake on the top rack of the oven for 25 minutes. Let cool at least 15 minutes before cutting.

# Soft pretzels



Craig Aquino Strategic Customer Success, EMP



A few years back I was randomly in the mood for soft-pretzels but had never made them before, and the frozen supermarket type option was not really of interest. After trying a few basic recipes and embellishing off of those I've found this to be the best ratio!

**Note:** Can be done by hand, but stand-mixer with dough hook is ideal.

*el*

- 1 Add Packet of Dry/Instant Yeast to 1 ½ Cup Warm Water and whisk gently, let stand 5 min.
- 2 In large bowl for stand-mixer add yeast / water mixture, melted butter, brown sugar & salt.
- 3 Add flour 1 cup at a time with mixer on low speed. If dough is still sticky after adding 4 cups, slowly add ¼ cup at a time as needed. Dough should bounce back to shape if poked when ready.
- 4 Remove dough from mixer, and knead on a floured surface for ~5 minutes. Shape kneaded dough into a ball, flour outside, place in a clean bowl and cover with plastic wrap to rest (at least 10 minutes).
- 5 Preheat oven to 400 degrees. Add 8 cups water to a large pot and bring to boil. Once boiling add baking soda.
- 6 Remove rested dough from bowl and cut into 6 equal sized triangles. Roll each triangle into a rope, shape into pretzel shape.
- 7 Drop 2-3 pretzels in water bath for ~30 Seconds. Remove with pretzels with slotted spoon and place on baking sheet, sprinkle with coarse salt while still wet. Repeat for remaining pretzels.
- 8 Bake in oven for 10 minutes or until golden brown. Remove from oven and serve warm.

## TOOLS

Stand Mixer with Dough Hook

Large Pot

Baking Trays

Silicone Baking mats/ parchment

# Salsa



Amna Pervez  
Senior HRBP, Product & design



4-6 large tomatoes  
1 large white onion (chunky chopped)  
2-4 jalapeño peppers  
4-8 serrano peppers  
1 garlic head  
3 tsp coarse salt (add little at a time to control the flavor)  
3 tbsp cilantro (chopped)  
1-2 limes

*Through my extensive travels in Mexico, and many conversations with local food enthusiasts, I've collected, tested, and developed this simple, and delicious fresh salsa recipe. Ensuring the peppers have the most char will give a nice smokey flavor once the mixture is cooked down.*

**Pro tip:** To freshen up the flavor after keeping in the fridge for over a week, chop fresh onion and cilantro and mix in. Finish with a fresh squeeze of lime. Enjoy!

- 1 Prepare the vegetables. Grill and char tomatoes, jalapeños (char these the most), and serranos. Meanwhile, roast garlic in the oven. Once the garlic is done roasting, peel the skin.
- 2 Put grilled tomatoes, grilled peppers, raw chopped onions, and grilled garlic into a blender. Add salt (a little at a time to control the flavor). Blend ingredients but keep chunky. Use the "pulse" option for more control.
- 3 Pour into a wide saucepan and cook down on low heat, stirring occasionally. Optional: add beer to mixture before cooking down.
- 4 Once cooked, add chopped-up cilantro to the mixture. Cook for another minute and add lime juice. **Turn off the stove immediately after adding lime juice.**
- 5 Mix well, and let cool. Store or serve.

# Spinach cheese dip



Rabia Asif Software Engineer, Live Connections Attendance

1 bunch/1 cup of spinach  
1 onion or shallot, chopped  
½ block of cream cheese (~4 ounces)  
A dash of olive oil (or butter!)  
Couple cloves of garlic (to taste)  
1 handful of mozzarella cheese  
1 egg yolk  
Salt to taste  
2 (8 oz) packages of cream cheese  
Black pepper  
Toasty baguette

**OPTIONAL**

Seasonings: rosemary, thyme, oregano  
Veggie: mushrooms



*This recipe was inspired from a restaurant where I go to and I always get the spinach and artichoke dish AND Kronks Spinach Puffs from a classic childhood favourite movie "Emperor's New Groove" with a dip twist instead of a puff!*

*el*

- 1 Preheat oven to 350° F.
- 2 Wash and dry the spinach. Remove the stems, and roughly chop it.
- 3 In a pan on medium/low heat, add your dash of olive oil, and throw in your diced shallot or onion (you can add finely chopped mushrooms here too) (2-3 minutes).
- 4 Saute until soft and translucent, crush the garlic cloves and add your it to the pan let it sit for about 30 seconds and then add your spinach.  
  
Spinach will cook down very quickly, this is when you want to add your seasonings, salt and black pepper to taste (along with rosemary thyme and oregano to taste). Cook until most moisture is gone, but not burnt! Take spinach off heat and let it sit for a couple minutes.
- 5 In another bowl throw in the cream cheese, and mozzarella, add in the spinach mixture along with your egg yolk.
- 6 In an oven safe pan, place the cheese spinach mixture, and add more cheese on top for a cheesy crust.
- 7 Bake in oven until cheese is melted and golden brown.
- 8 Serve with toasted baguette. Bon appetit!

# Soups

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# Broccoli & cheddar soup



Katie Courtney

Senior Executive Assistant



5 tbsp butter, divided  
1 small onion, minced  
3 cloves garlic, minced  
1 cup broccoli stems, chopped (optional)  
1/4 cup all-purpose flour  
1 cup whole milk  
1 cup half and half  
2 1/2 cups chicken or vegetable broth  
2–3 cups broccoli florets, chopped into very small pieces  
1 large carrot, thinly sliced  
1 tsp salt (to taste)  
1/2 tsp freshly ground black pepper  
1/2 tsp paprika  
8-ounce block of good quality extra-sharp cheddar cheese, grated

*I found this recipe on pinchofyum.com and it has been my go-to comfort food meal. Perfect for lazy, rainy days when you want to be cozy under a big blanket. It's my husband's favorite meal that I make so I make it for him whenever he's sick or is having a rough day. Hope you enjoy it and much as we do!*

- 1 Sauté garlic and onion: In a large soup pot or Dutch oven, melt 1 tablespoon butter over medium heat. Add the onion, garlic, and broccoli stems; sauté until soft and fragrant, about 5 minutes.
- 2 Build your roux: Add remaining 4 tablespoons butter to the soup pot. When butter is melted, add flour to the pot. Cook over medium heat for about 2-3 minutes, until flour is thickened. Slowly pour in the milk and half and half, whisking constantly. (It will start thick but eventually it will thin out and resemble a creamy soup base.) Continue to thin it out, gradually whisking in the broth. Simmer for 10 minutes or so, whisking occasionally to reincorporate the skin that may form.
- 3 Add broccoli: When the soup base is thickened nicely, stir in the broccoli, carrots, and spices. Simmer for 10 minutes or so, until the broccoli bits are bright green and fork-tender.
- 4 Add cheese: Transfer the pot off of heat and allow to cool slightly for a few minutes. Stir in most of the cheese until melted. Serve in bowls with a little extra cheese + a hunk of crusty bread for dunking.

# Tomato basil soup



Amna Pervez  
Senior HRBP, Product & design



4 cup cherry tomatoes  
1 yellow onion (chopped)  
1 garlic head (halved crosswise)  
1 bunch of basil  
1 bunch of thyme  
2 tsp red pepper flakes  
Salt (to taste — be mindful of salt amount if the stock used is also salted)  
Black pepper (to taste)  
 $\frac{1}{2}$  cup heavy cream  
 $\frac{1}{2}$  cup vegetable or chicken stock

- 1 Heat oven to 480 F.
- 2 Take a baking dish and drizzle with oil. Add onion, garlic head (cut sides down), basil, thyme, chili flakes, and tomatoes to the baking dish and drizzle with olive oil. Sprinkle salt and pepper on top.
- 3 Bake for 25-35 mins. This will depend on your oven. Look for char on the tomatoes to signal whether the ingredients have been baked long enough. Ensure the tomatoes do not burn.
- 4 Remove from oven and allow the ingredients to cool off for about 10 minutes. Discard the thyme.
- 5 Add the remainder to a blender along with heavy cream, and the vegetable/chicken stock. Blend together until smooth. Taste to adjust salt, pepper, and chili flakes.
- 6 Add contents of the blender into a simmer pan on medium heat. Once the mixture bubbles, turn the heat to low and simmer for 15-20 minutes.  
If the mixture gets too thick, add more vegetable/chicken stock (about 1 tbsp at a time) and blend together until the consistency is where you want it to be.
- 7 Serve with bread or a grilled cheese sandwich!

# Pappa al pomodoro



Clare Mackie Office & Culture Coordinator



1/2 pound stale country-style bread  
1/2 cup olive oil  
2 cloves garlic  
2 sage leaves  
2 pounds ripe plum tomatoes  
6 cup broth  
3 tbsp fresh thyme, chopped  
Salt and pepper (to taste)

*It was the 1970s at Stanford University business school, two friends stayed up late into the night planning a trip to travel across Europe together that summer. Kate was one of them. Their first stop would be Italy, where they would find a small hole in the wall restaurant off the beaten path and indulge on Italy's finest food and wine. But the dream was cut short, as the friend had to fly home last minute to see a sick family member and would no longer be able to travel that summer.*

*Kate was devastated and insisted she continue the trip solo. The friend, knowing the risks of a single woman traveling Europe in the 70s, recommended another friend of hers join instead "he's a world traveler, and may just be more obsessed with food and wine than you are". Kate agreed. That summer morning, Kate drove up to the driveway to be greeted by a young, tall, curly haired man, who was attending Berkeley Law School up North. His name was John. Together they set off to Europe. First stop, Italy.*

*The evening they arrived they would find the whole in the wall restaurant off the beaten path, and were introduced to a soup on the menu called "Pappa Al Pomodoro". Together the two of them fell in love with the wonders and tastes of Italy and of Europe, and in turn, with each other. Later, they were to be married and start a family, where they had my two brothers and me.*

*My parents fell in love on a "blind date" in Italy. It could have been the wine, the ambiance, or the jet lag, but I'd like to say it was this dish, "Pappa Al Pomodoro" that started my family :)*

*cl*

- 1 Thinly slice the bread. Pour oil in a casserole.
- 2 Add garlic and sage. Saute' until golden.
- 3 Add the bread, allowing it to absorb for two minutes, stirring frequently.
- 4 Peel the tomatoes by blanching in boiling water for one minute. Pass through a sieve and add to the bread/oil mixture. Cook for 5 minutes.
- 5 Add 6 cups of broth and the thyme. Cook over low heat for about 30 minutes, stirring occasionally.
- 6 Add contents of the blender into a simmer pan on medium heat. Once the mixture bubbles, turn the heat to low and simmer for 15-20 minutes.  
If the mixture gets too thick, add more vegetable/chicken stock (about 1 tbsp at a time) and blend together until the consistency is where you want it to be.

# Mains

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# Enchiladas



Amna Pervez  
Senior HRBP, Product & design



3.5 lbs of chicken (bone in) - breast or thigh meat is best

64 oz of Chicken stock

4 tablespoons of McCormick's Montreal seasoning

2 teaspoons cumin

1 teaspoon cayenne pepper

6 Ancho chiles

6-7 Guajillo chiles

8 cups of water

13 cloves of garlic

1 teaspoon cumin powder

2 teaspoons salt

2 teaspoons Mexican oregano

Corn tortillas

Cheese (Cotija cheese for topping, Oaxaca cheese for stuffing and topping)

Cilantro for garnish (*optional*)

- 1 Prepare the chicken. Combine the chicken, chicken stock, McCormick seasoning, cumin, and cayenne together in a crockpot for 4-6 hours on low. Once the chicken is cooked, leave the chicken in the liquid to cool in the juice. This can take a while so transfer to a bowl. Cooling like this will allow the flavor to get absorbed back into the chicken meat and also make it juicy.
- 2 For the sauce, remove stems and seeds from all the peppers. Also wipe peppers with a wet towel to remove waxy film. Bring water to a boil and add chilies. Simmer for 15-20 minutes.
- 3 In a blender blend chiles, garlic, and 4 cups of boiled liquid. Strain into a saucepan, hold the pulp back.
- 4 Simmer strained sauce for 30 minutes. After 15 minutes into simmering add the rest of the liquid. Add the cumin, salt, and oregano and simmer for another 25 minutes.
- 5 Time to prepare the enchiladas. Take the shredded chicken and mix with enchilada sauce. Leave enough sauce to pour over the enchiladas prior to baking.
- 6 Take a single tortilla, fill it with shredded chicken and some cheese, and roll it. Layer rolled enchiladas into a baking dish until all tortillas are used or dish is full. Repeat in another dish if necessary.  
Using a ladle, pour enchilada sauce over the rolled enchiladas in dish and top off with a generous sprinkling of cheese.
- 7 Bake for 25-30 minutes. Serve with rice and beans.

# Instant pot mahi mahi



Mindy Wittman Enterprise Customer Success Manager



*I am a single mom to a teenaged son who eats CONSTANTLY. Between working full time, driving him to and from practice at random hours, to and from school... time is not always on my side. This is why the Instant Pot has become my best friend. I make MOST meals in my Instant Pot because I can make healthy, balanced meals FAST.*

*Interestingly enough, my son requests this meal often. He loves the flavor. He prefers that I serve it over brown rice as he is not a huge fan of quinoa - but I like it either way. We also add broccoli or asparagus to our plates and have plenty of lemon on hand to squeeze on everything. This recipe can be tweaked in so many ways. Hope you enjoy it as much as we do!!*

**Note:** I often use frozen mahi mahi filets from Trader Joes. This recipe works for thawed filets AND frozen filets!

*ll*

- 4 mahi-mahi filets, about 1.7 lb
- 7 tomatoes peeled and diced
- 1 onion finely sliced
- 2 garlic cloves finely minced
- 3 tbsp butter
- 2 tbsp water
- 2 tsp chili powder
- Dried oregano to taste
- Salt and black pepper to taste
- Fresh minced cilantro to taste

- 1 Sprinkle your fish filets with salt, pepper, and dried oregano.
- 2 Place butter in your Instant Pot and press "Saute". Add onion, garlic, tomatoes, chili powder and a pinch of salt. Cook for about 4 minutes until you have a sort of thick sauce.
- 3 Add your fish filets and cook for another 2 minutes.
- 4 Add 2 tbsp water, lock your Instant Pot and cook for about 5 minutes at high pressure.
- 5 Release the steam quickly and serve your filets over brown rice or quinoa, cover with the spicy tomato sauce, sprinkle with fresh cilantro.

# Coconut curry



Jess Noble-Gibbs

Senior Engineering Manager, Spark Engagement



2 tbsp vegetable oil

Minced garlic (do people actually measure this? I do a heaping dinner spoon full)

1 large onion, diced as small as you have the patience for

1 pinch salt

1 jar red curry paste

(If you don't have curry paste, i've also just added some combination of curry powder, garam masala, cumin, chili powder, and salt to tomato paste)

1 lb chicken breast, cubed

Assorted vegetables (red bell pepper, broccoli, bok choy, cauliflower, and/or zucchini)

1 can unsweetened coconut cream

Rice for serving

*This is a recipe I cobbled together from a bunch of curry recipes early on in the pandemic. I like it because it is super flexible—you can change out the protein for tofu, the veg for anything else you have on hand really, the coconut cream for heavy cream. I struggled to write it down, because some version of this recipe has been a staple in our house about once a week for the last two years, and has sometimes been an easy meal to make on autopilot, sometimes a fun experiment, and occasionally a good excuse to clear out the veg box in our fridge in the most delicious way possible. Enjoy!*

- 1 Add vegetable oil to a large saucepan, heat on med-low. Add minced garlic and toast for a min or two.
- 2 Add onion, salt, and cook on low until translucent and it's starting to melt (the longer on low the better). Add red curry paste, cook until paste is cooked and fragrant, about a minute or two.
- 3 Add chicken, cook med-low until chicken is about cooked through and liquid is gone. Add veg, cook until soft.
- 4 Add coconut cream, deglaze pan, and cook until thickened and looks like food.
- 5 Eat! Serve over rice if you want.

# Park Ranger's crab cakes



Ashlie Thornbury

Enterprise Customer Success Manager



1/3 c. mayonnaise

1 large egg, beaten

2 tbsp. Dijon mustard

2 tsp. Worcestershire sauce

1/2 tsp. hot sauce

Kosher salt

Freshly ground black pepper

1 lb. jumbo lump crabmeat, picked over for shells

3/4 c. panko bread crumbs

2 tbsp. freshly Chopped Parsley

Olive oil, for frying

Lemon wedges, for serving

- 1 Put on Midnights, make yourself a drink and think about how good life is at the moment.
- 2 Look at your cat, Park Ranger. Isn't he handsome?
- 3 Next, in a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce, and season with salt and pepper.
- 4 In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties. Park Ranger is very excited right now because he loves the smell of fresh crab. You accidentally drop a piece on the floor....then you intentionally give him the mostly empty crab meat can to clean before recycling it.
- 5 In a large skillet over medium-high heat, coat the pan with oil and heat until shimmering. Carefully add crab cakes and cook, in batches of 4, until golden and crispy, 3 to 5 minutes per side. These are a bit delicate so take your time. No rushing!
- 6 Serve with lemon. And my favorite side - linguini with vodka sauce.
- 7 Gaze at Park Ranger lovingly and let him have a bite. It's the holidays after all.
- 8 Restart the Midnights album.

# Desserts

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# Molasses cookies



Emily Zader  
Senior HRBP, EDU Partnerships



4 cups all-purpose flour

$\frac{1}{2}$  teaspoon salt

$2\frac{1}{4}$  teaspoons baking soda

2 teaspoons ground ginger

$1\frac{1}{4}$  teaspoons ground cloves

$1\frac{1}{4}$  teaspoons ground cinnamon

$\frac{1}{2}$  cup (1 stick) unsalted butter, at room temperature

$\frac{1}{2}$  vegetable shortening

3 $\frac{1}{2}$  cups sugar

$\frac{1}{2}$  cup unsulfured molasses

2 large eggs

*My mom had this recipe on a notecard in her recipe box when I was little; she has no idea where it came from, but it's been a favorite in our family for years. I remember helping my mom bake these cookies throughout my childhood, and they're one of the recipes that I credit for my lifetime love of baking. I also once brought these cookies to a bake sale in 4th grade, and they were such a hit with my classmates that multiple parents called my house to ask my mom for the recipe. I hope you enjoy them as much as my family and friends do!*

- 1 Preheat oven to 325 degrees and lightly grease two large baking sheets.
- 2 In a large bowl, whisk together flour, salt, baking soda, ginger, cloves, and cinnamon.
- 3 In another large bowl with an electric mixer, beat together butter, shortening, and 3 cups sugar until light and fluffy, then beat in molasses. Beat in eggs, 1 at a time, beating well after each addition. Gradually beat in flour mixture and combine well.
- 4 In a small bowl, put remaining  $\frac{1}{2}$  cup sugar. Form dough into 2-inch balls and roll in the sugar. On baking sheets, arrange balls about 4 inches apart and flatten slightly with the bottom of a glass dipped in sugar.
- 5 Bake cookies in batches in the middle of the oven for 15 minutes, or until puffed and golden. (Cookies should be soft.) Transfer cookies with a metal spatula to a rack to cool.

# Glazed lemon ricotta cookies



Lisa Kondo Senior Technical Recruiter

2 1/2 cup all-purpose flour  
1 tsp baking powder  
1 tsp salt  
1/2 cup (1 stick) unsalted butter, softened  
2 cups sugar  
2 eggs  
1 15-ounce whole milk ricotta  
3 Tbsp lemon juice  
Zest of 1 lemon

## GLAZE

1 1/2 cups confectioners or powdered sugar  
3 Tbsp lemon juice  
Zest of 1 lemon

*Cooking (and baking) is a great way to share my love of food with people I care about. This cookie has become a holiday favorite that I bake as gifts and often bring to parties and potlucks. A favorite because it's easy to make and always a crowd pleaser. A hybrid between a cookie and a cake with a sweet citrus flavor – you really can't go wrong!*

**Note:** These cookies are best eaten within a few days but will last longer stored in a covered container.

*ll*

- 1 Prepare all your ingredients. Preheat oven to 375 degrees.
- 2 In large bowl combine flour, baking powder and salt. Set aside.
- 3 In stand mixer place butter and sugar in bowl. (If using an electric mixer, use a large bowl). Mix for 3-5 minutes until well combined making sure to scrape the side of the bowl if necessary.
- 4 Add eggs one at a time and beat, a few minutes. Next add ricotta cheese, lemon juice and lemon zest. Beat to combine.
- 5 Stir in flour mixture and combine.
- 6 Line 2 baking sheets with parchment paper or silicone baking mat. Spoon 2 Tbsp of cookie mixture onto baking sheets, space about 2-3 inches apart. Bake for 15 minutes until edges are light brown and remove from oven. Keep the cookies on the baking sheets and rest for 20 minutes before transferring to a cooling rack. Repeat to bake remaining cookie mixture if necessary.
- 7 Make the glaze. In a medium bowl, add confectioners sugar, lemon juice and zest. Combine well until smooth. Use the back of a spoon to glaze the top of each cookie, about 1 tsp per cookie. Let cool completely about 2-3 hours. Enjoy!



# Carrot cake



Amna Pervez Senior HRBP, Product & design

## DRY INGREDIENTS

3 cups grated carrots (~5 carrots)  
2.5 cups flour  
2 teaspoons cinnamon  
 $\frac{1}{4}$  teaspoons all spice  
1 teaspoon kosher salt  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
2 cups crushed walnuts

## WET INGREDIENTS

1 cup brown sugar  
 $\frac{1}{2}$  cup granulated sugar  
3 eggs  
1 cup vegetable oil  
 $\frac{1}{2}$  cup crushed pineapples

## ICING

1 cup butter  
12 oz cream cheese  
1.5 teaspoon vanilla extract  
2 cups powdered sugar (add  $\frac{1}{2}$  cup at a time)



- 1 Mix wet ingredients separately then slowly blend with dry ingredients.
- 2 Bake at 350 degrees for 25–30 minutes.
- 3 Chill for 30 mins before icing.
- 4 Ice on parchment paper.
- 5 Place top layer upside down on cake layers.

# Drinks

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# Ramos gin fizz



Amna Pervez  
Senior HRBP, Product & design



¾ oz cream

¾ oz egg white

½ oz lime

½ oz lemon

¾ oz simple syrup

2 oz gin

5 drops orange blossom water

Top off with ginger ale

- 1 In a shaker without ice, add: Gin, simple syrup, cream, lemon and lime juice, orange flower water, and egg white. Shake vigorously for 2-5 mins.
- 2 Add ice and shake for 30 seconds (until well-chilled).
- 3 Pour into an 8 oz high ball glass (ensure there's lots of foam forming at the top as you do this. If the foam is thin or not much of it, keep shaking. You can accelerate the foam rising by putting the shaker in the freezer for 5 mins after vigorously shaking).
- 4 Pour ginger ale into the shaker and pour back and forth to pick up residual cream and egg white.
- 5 Top off mixture into high ball glass.
- 6 Garnish with an orange twist.

# Sorrel



Tiffany Taylor Director of Customer Success & Education



3 cups dried sorrel

¾ lb peel-on fresh ginger, washed & grated

10 whole cloves

10 allspice berries, roughly crushed

1lb 1½ ounces of granulated sugar

1 whole orange peel

5 cinnamon sticks

## OPTIONAL

Grated nutmeg

2 cups white rum and 2 cups brandy or port (if you desire to make this alcoholic)

## NOTE —

The cranberry relish needs to macerate for a few hours—a minimum of 4 hours, but overnight is best. The relish is served over softened cream cheese, so take the cream cheese out of the fridge about 30 minutes before serving.

*Sorrel is a labor of love. In fact I only make it ONCE A YEAR as it takes me a good 48 hours to complete and I have a special pot that I use ONLY to make sorrel – this pot is sacred!*

*Sorrel is a sweet, gingery, wine-hued Jamaican drink that's always been a part of my Christmas tradition, offered as an option alongside eggnog and rum punch at holiday parties. The seasonal popularity is due to the time of year its primary ingredient (sorrel), the blossoms of the hibiscus plant, were originally harvested and cultivated in the Caribbean. My favorite part of making sorrel is the aromatic scent of Christmas that immediately fills the house during the creation. It is better than any scent Yankee Candle can recreate. Though its strong ginger flavor should shine, sorrel can easily be seasoned to taste—I've found that the steeping process, more-so than the spices used to flavor it, is the most important element. It's not the kind of thing you rush; it should steep at least overnight, before it's finished with sugar and, optional alcohol.*

*The preferred and traditional way to enjoy sorrel is with Wray and Nephew overproof white rum, so if you are looking to add to your alcohol wish list, this would be my advice, but of course any white rum will do. We always keep half a batch reserved without alcohol for those who don't want to imbibe, or leave the bottle within reach of the pitcher so you can stir in your preferred amount of booze. This is still one of my favorite gifts to share a little bit of my home with folks since it truly is unique to each household and if vacationing in the summer is not necessarily a treat most tourists get to enjoy.*



- 1 In a 4- or 5-quart pot or Dutch oven, bring 3 quarts water to a boil. Add sorrel, grated ginger, cloves, crushed allspice, orange peel, cinnamon sticks and boil until the sorrel begins to plump and swell, about 8 minutes
- 2 Remove from heat and let stand until cooled, then continue to steep in an airtight vessel in the refrigerator for at least 8 hours and up to 3 days.
- 3 Strain the liquid through a fine-mesh strainer or through cheesecloth into a large pitcher, pressing on solids to express as much liquid as possible. If needed, strain again until it is clear of any ginger remnants. Discard solids.
- 4 In a 2-quart saucepan, bring 2 cups of water to a boil with the sugar. Continue to cook, stirring, until sugar has completely dissolved. Remove simple syrup from heat.
- 5 Stir simple syrup into the strained sorrel, 1/2 cup at a time, until desired sweetness level is reached.
- 6 Chill until ready to drink. Serve over ice.

# Gin old fashioned



Rainu Ittycheriah  
Senior Data Engineer, Infrastructure



2 oz Barrel-aged gin of your choice (Barr Hill Gin preferred)

Large ¼ oz of lemon lavender shrub (Girl Meets Dirt preferred)

4 drops of Jameson wild seaweed bitters

1 rocks glass

1 large orb cube (optional)

1 lemon peel for garnish (optional)

*This recipe is something that I put together on a whim after discussing the Barr Hill gin with a coworker on the Analytics Engineering team and their partner. Their partner mentioned that they make old-fashioneds from this specific gin, and it led me to start playing with various combinations of bitters, simple/shrubs, and the Barr Hill gin. This has quickly become one of my favorite, most easily drinkable cocktails of the past year. It's a lovely balance between sweet, herbaceous, and salty.*

**Note:** You can substitute any kind of shrub/simple syrup and bitters for this old fashioned. The only requirement from my perspective is having a barrel-aged gin. Barr Hill is particularly interesting because it has honey notes as well. Also, if you have an orb mold, you'll want to make sure you've frozen the ice in it for at least 24 hrs ahead of time.

*ll*

- 1 In your rocks glass, pour in the shrub and bitters.
- 2 Using a mixing spoon, stir the bitters and shrub together and allow to rest for 15-30 seconds.
- 3 Add your orb ice cube or other ice to the glass.
- 4 Pour in the gin over the ice cube and shrub/bitter mixture. Stir with your mixing spoon until the glass gets a slight sheen from condensation.
- 5 Take your lemon and peel off a part of the rind with as little of the pith as possible. Swipe the lemon peel on the rim of the glass, twist slightly in the middle to spritz the cocktail with some lemon oil, and drop into the glass artfully. Tada!



**Handshake**