



RLD HOLIDAY RECIPES 2020



BEVERAGES

CALAMANSI CORONA



Contributed by Keenan Eto

Ingredients

1 Bottle Corona

1 Calamansi

Directions

Open Bottle of Corona

Cut Calamansi in $\frac{1}{2}$ or $\frac{1}{4}$ depending on size

Squeeze Calamansi into beer and then shove into bottle

Repeat as necessary

DON JULIO 1942 TEQUILA



Contributed by Greg Ravelo

Ingredients

One Bottle of Don Julio 1942 Tequila

Large Glass

Directions

Open Bottle of Don Julio 1942 Tequila

Pour into Large Glass

Sip until gone

Repeat as necessary



MAIN DISHES

BASIL'S BIG ISLAND CHICKEN PAPAYA PART 1



Contributed by Craig Camello

Ingredients

4 – 5 pieces of skinless & boneless chicken thighs or breast (for health-conscious eaters)

1 – tomato sliced in 5 – 6 pieces

3 – 4 pieces of ginger (skinned)

Half an onion (chopped)

3 – 4 cloves of garlic (chopped)

3 – 5 medium size green papaya (enough to proportion of chicken)

1 stalk lemon grass or tunglud as pronounce in Filipino

1 box or two 8 oz. can of chicken broth

1 – 1 1/2 cup filtered water

2 tablespoon olive oil

Salt and pepper (to your taste)

BASIL'S BIG ISLAND CHICKEN PAPAYA PART 2



Contributed by Craig Camello

Directions

Prep time 20 – 30 minutes; cooking time 30 – 45 minutes or when papaya is softened to the bite

Prep and cut tomato, onions, garlic, and ginger

Remove skin and seeds from papaya, Cut papaya in comfortable bite size pieces (not too small)

Tie lemon stalk/tunglud in a knot

Cut chicken in half inch slices

Heat olive oil in pot large enough to hold all ingredients including liquids, over a medium to high temperature

Once oil is heated, fry onions, ginger, and garlic to allow flavors to release

Put in chicken and brown (don't burn it)

Add tomatoes (cook for about 2 minutes)

Add chopped papayas and tunglud stalk

Pour and stir in chicken broth and water (be sure enough liquid covers all items in pot)

Add salt and pepper to your taste (some Filipinos will use patis for flavor)

Bring all to a consistent boil then lower heat to low to medium. Cook until papaya is softened to the bite

Makes 6 – 8 servings. Good over a bowl of white or brown rice

SRIRACHA GLAZED SALMON



Contributed by Paula Kobayashi

Ingredients

- ¼ Cup reduced sodium soy sauce or tamari
- 2 Tbsp Honey
- 1 Tbsp Rice Vinegar
- 1 Tbsp Sriracha (to taste)
- 1 Tbsp grated fresh Ginger
- 1 Tbsp minced garlic
- 1 lb wild salmon filet, cut into 4 (4 Oz) pieces
- 1 ½ t Sesame Oil
- 2 Tbsp chopped scallions for garnish

Directions

In a 1-gallon zip top bag, combine the first 6 ingredients.

Add the salmon, toss to coat evenly, and refrigerate for at least 1 hour, or up to 8 hours, turning the fish once

Remove the salmon from the bag, reserving the marinade

Heat a large sauté pan over medium-high heat and add the sesame oil. Rotate the pan to coat the bottom evenly and add the salmon

Cook until one side of the fish is browned, about 2 minutes. Flip the salmon and cook until the other side browns, about 2 minutes

Reduce the heat to low and pour in the reserved marinade

Cover and cook until the fish is cooked through, 4-5 minutes

Garnish with scallions

PEPPERONI PIZZA BAKE



Contributed by Debbie Uetake

Ingredients

16 oz Golden Grain/Mission Rotello

1 ½ (26 Ounce) Jars Spaghetti sauce

1 ¼ Cups thin-sliced pepperoni, cut into halves

2 ½ Cups (10 ounces) shredded mozzarella cheese, divided

Salt and pepper to taste

Optional: Add favorite Pizza toppings such as Mushrooms, Olives, etc.

Directions

Preheat oven to 375°

Cook and drain pasta according to directions

Return pasta to pot; add sauce, pepperoni and 2 cups of cheese

Salt and pepper to taste, mix well

Spoon into lightly greased 13" x 9" baking pan

Top with remaining cheese

Bake uncovered for 15 to 20 minutes or until heated through

NO SABIAS DEL CHIPOTLE (TURKEY WITH CHIPOTLE SAUCE)



Contributed by Fanny Arends

(this recipe was featured in a local magazine in Florida as one of the best Holiday Recipes)

Ingredients

One Turkey

Sour Cream (large or small container depending on the size of the Turkey)

One big can of chile chipotle (this can be found in any Mexican store)

Himalayan pink Salt

Black pepper

Naranja agria spice powder (also found in any Mexican store or from amazon).

Directions

Put the Naranja Agria spice all over the turkey and add the black pepper and pink Himalayan pink salt

Turn oven to 350 degrees and roast the turkey for 3 hours, checking once in a while that turkey doesn't get dry and baste the turkey during the cooking

After one hour, cover with aluminum foil and make the turkey is fully cooked

Once the Turkey is cooked, prepare the Chile chipotle sauce

Open the chili chipotle can and mix with the sour cream and add a little bit of Himalayan pink salt and a little bit of black pepper

Once the sauce is completed mixed, you can cut the turkey in slices and add the chile chipotle sauce to the top of each slice, this will add a different spicy flavor to the turkey and the spicy lovers will really enjoy something different

SUPER EASY CHILI



Contributed by Debbie Nakamura

Ingredients

1lb hamburger

1 small onion

1 can corn

1 can tomato soup

1 can tomato sauce 15 oz

1 can kidney beans

1 teaspoon white or brown sugar

Chili powder to taste

Directions

Start by chopping small onion, set aside

Brown 1 lb hamburger & combine chopped onion to the hamburger, cook together for one minute and set aside

In a large pot combine all other ingredients (except chili powder) and heat mixture on medium to high heat

Stir until hot but not boiling

Add browned hamburger and onions to pot and stir

Add chili powder to taste (I like to start with 2 heaping tablespoons...you may want it spicier)

You can add any other ingredients such as celery or Portuguese sausage or anything that you enjoy eating.

BAKED SALMON



Contributed by Jaimee Manago

Ingredients

Salmon Fillet

½ Onion, Sliced

Green Onion, Minced

8 – 10 Mushrooms, Sliced

3 – 4 Tomato, Sliced

Mayonnaise

Lawry's Garlic Salt

Olive Oil

Directions

Place Sliced Onions in Glass Dish

Rub Salmon with Mayonnaise and sprinkle with Garlic Salt and place on Sliced Onions

Cover Salmon with sliced tomatoes and mushrooms

Sprinkle Green Onions

Drizzle with Olive Oil

Cover with Foil and bake at 300° or 325°

Bake for 30 – 40 minutes (depending on thickness of fish)

When juices are bubbling it may be done soon, remove from oven and let rest covered

Don't overcook

Enjoy

PANCIT PALABOK PART 1



Contributed by Gigi Delos Santos

Ingredients

- 1 pack palabok or pancit luglug noodles (500 gram)
- 3 Tbsp cooking oil
- 5 cloves of garlic
- 1 small onions, chopped
- 1/2 cup carrots (cubed)
- 1 lb pork belly (boiled & cut into strips)
- 3 1/2 cups pork broth
- 2 - 3 Tbsp anatto (atsujete), dissolved in 1/4 cup pork broth
- 1 piece shrimp bouillon cube
- 3 Tbsp fish sauce (patis)
- 1/2 tsp black pepper
- 4 to 5 tablespoons cornstarch, dissolved in 1/4 cup broth
- 1/2 lb cooked shrimp, shelled
- 1 cup pork chicharron, ground
- 3 pieces hardboiled eggs, sliced
- 1 piece beaten egg
- 1 cup Chinese cabbage, shredded and blanched for garnishing
- Garlic fried & minced
- Spring onions
- Lemon or Calamansi

PANCIT PALABOK PART 2



Contributed by Gigi Delos Santos

Directions

Cook the palabok or pancit luglug noodles according to package directions. Drain and set aside

Heat 1 Tbsp cooking oil in a saucepan, cook the pork bellies until slightly golden brown, set aside

Sauté garlic and onions

Add carrots, shrimp bouillon cube, fish sauce and black pepper

Add the pork broth (3 cups) and the dissolved annatto (atsuete) and let it boil

Add the dissolved corn starch, cook until sauce becomes thick then add beaten egg and set aside

To assemble, arrange the noodles then top with sauce

Arrange all the toppings on top of the noodles and garnish with spring onions (Chinese cabbage, pork belly, chicharron, fried garlic, shrimp, sliced eggs, and spring onions)

Serve with sliced lemon or calamansi

AUNTIE'S KOREAN CHICKEN



Contributed by Lisa Tarumoto

Directions

3 lbs Chicken Wings

2 Eggs

2 Cloves Garlic (Chopped Fine)

2 Stalks Green Onion (Chopped)

1 ½ tsp Salt

4 Tbsp Flour

8 Tbsp Cornstarch

4 Tbsp Sugar

5 tsp Shoyu

1 Tbsp Sesame Seeds

Directions

Mix all ingredients together except Sesame Seeds

Marinate Chicken overnight

Sprinkle Sesame Seeds before Frying

Deep Fry until golden brown



SIDE DISHES

PINEAPPLE STUFFING



Contributed by Laurelle Queypo

Ingredients

2 Blocks butter

8 eggs

2 Cups Sugar

2 Big Cans crushed pineapple, drained

12 slices bread (any kind, break into pieces)

2 tsp Vanilla

Directions

Preheat oven to 350 degrees

Cream together butter, sugar, vanilla and eggs and beat well

Add pineapple and stir in bread pieces

Pour in 9x13 greased pan and bake at 350 degrees for 1 hour

Easy peasy and delicious!

FAST, EASY AND ONO HOT POTATO SALAD



Contributed by Rory Matsumoto

Ingredients

6 medium sized salad potatoes

1 can crab meat (drained)

1 can shrimp (drained)

½ tsp salt

1 cup chopped celery

¼ cup chopped onions

1 ½ cup mayonnaise

Optional – chopped parsley

Directions

Combine all of the above ingredients

Place in casserole dish

Bake at 450 degrees for 10-15 minutes

Broil for a few minutes to brown top

If no work, it is due to user error because it is supposed to be “easy”.

CHICKEN TORTILLA SOUP



Contributed by Laurelle Queypo

Ingredients

(Soup)

- 1 Can Chili beans
- 1 Can tomato sauce
- 1 Can Black beans
- 1 Can Whole Kernel corn
- 1 Packet Schilling taco seasoning
- 1 Costco Roast chicken – shredded without skin
- 1 Can Diced tomatoes w/green chilis

(Topping)

- 1 Pkg shredded cheese
- 1 pkg Tortilla chips
- 1 container sour cream
- 2 limes

Directions

Put all ingredients into a pot and cook until it boils

Layer in bowl like this:

Soup

Shredded cheese

Crushed tortilla chips

Dollop of sour cream

A squeeze of lime

Enjoy!

CHICKPEA ENERGY SALAD



Contributed by Lisa Tarumoto

Ingredients

- 1 Can Chickpeas (rinsed)
- 1 Cup Grape Tomatoes (halved)
- 1 small garlic clove (minced)
- 1 Shallot (minced – about 1 Tbsp)
- 1 Lemon (juiced and zested)
- ¼ tsp Honey
- 2 Tbsp minced parsley
- 1 tsp Champagne Vinegar
- 1 Tbsp Olive Oil
- Salt and Pepper to taste

Directions

In a medium bowl, whisk together the Vinegar, Olive Oil, Lemon Juice, Lemon Zest, Garlic and Honey

Add Chickpeas, Shallot, Tomatoes and Parsley

Season with Salt and Pepper

QUICK CORN CHOWDER



Contributed by Debbie Uetake

Ingredients

4 Slices Bacon

½ Onion, Minced

1 Can (15.25 oz) Cream Style Corn

1 Can (10.75 oz) Cream of Potato soup

1 Can (5 oz) Evaporated Milk

1 ¼ Cup Water

Directions

In a saucepan, fry Bacon

Add Onion and Sauté for 1 minute

Add remaining ingredients. Cover, lower heat and simmer for 10 minutes

Makes 6 servings

Optional: ¼ cup chopped green pepper, ½ cup copped celery and a dash of pepper may be added to the chowder

LIANE'S SWEET POTATO CASSEROLE



Contributed by Paula Kobayashi

Ingredients

1 (29 oz) can sweet yams, juice drained and mashed, OR 3 fresh cooked yams, mashed

1 Cup Sugar

2 Eggs

½ Stick Butter

1 tsp Nutmeg (or may use 1 tsp vanilla extract)

1 tsp Cinnamon

1 Cup Milk

Topping

½ Cup Brown Sugar

½ Cup Flour

½ Cup Soft Butter

½ Cup chopped Pecans

Directions

Mix ingredients together and put in a casserole dish

Mix topping ingredients in separate dish and sprinkle over potatoes

Bake at 350° for 30 – 45 minutes, or until brown

MINI PIGS IN A BLANKET



Contributed by Myles Fujimoto

Ingredients

1 bag of Hillshire Farms Lit'l Smokies

1-cans (8 oz) Pillsbury crescent rolls

Instructions

Heat oven to 375F degrees

Open bag of smokies and pat dry

Open and unroll dough. Cut each triangle into 3-4 narrow triangles

Place the sausage on the shortest side of each triangle. Roll up each, starting at the shortest side of the triangle and rolling to the opposite side

Place on ungreased cookie sheet

Bake for 12-15 minutes or until golden brown

Enjoy



DESSERTS

MUDDY BUDDIES



Contributed by Myles Fujimoto

Ingredients

- 9 cups rice Chex cereal
- 1 cup semisweet chocolate chips
- ½ cup creamy peanut butter
- 4 Tbsp unsalted butter
- 1 tsp vanilla extract
- 1 ½ cups powdered sugar
- ½ tsp fine sea salt (optional)

Directions

Into a large bowl, measure cereal and set aside

In a large microwave safe bowl, combine the peanut butter, chocolate chips, and butter. Microwave in bursts of 15 seconds, stirring in between each burst for 15 seconds until the mixture is melted and smooth. Add in the vanilla and salt. Pour over the prepared cereal. Stir well until the cereal is evenly coated

Pour half of the cereal mixture into a gallon sized Ziplock bag and pour half of the powdered sugar over it. Seal and shake until the cereal is evenly coated. Repeat with the other half of the cereal and powdered sugar in the same or a different bag. Shake until all of the cereal is well coated.

Place into a bowl and enjoy!!

Store leftovers in an airtight container at room temperature or in the fridge to keep for longer period and keep crispy.

AMBROSIA



Contributed by Romeo Anacan

Ingredients

- 1 big can fruit cocktail – drained
- 1 small can peaches (diced and drained)
- 1 small box pistachio instant pudding
- 1 small container cottage cheese
- 1 small container cool whip

Directions

- Mix pudding and cool whip
- Add drained fruit and cottage cheese
- Mix all together and chill

BUTTER MOCHI



Contributed by Genie Arcangel

Ingredients

- 1 box mochiko
- 2 1/2 cups sugar
- 1 tsp baking powder
- 1 stick butter
- 3 cups milk
- 5 eggs beaten
- 1 tsp vanilla

Directions

Preheat oven to 350

Melt butter

Combine dry ingredients

Combine remaining ingredients except for melted butter

Add the melted butter last and stir thoroughly

Pour into 13x9x2 pan lined with parchment paper

Bake 1 hour

OREO CHEESECAKE CUPS



Contributed by Tracie Horiuchi

Ingredients

36 foil baking cups

1 16 oz pkg Oreo Cookies

1 8oz pkg cream cheese, softened

½ cup sugar

1 egg – beaten

1 tsp Vanilla

1 sm box instant chocolate pudding

1 ¾ cup milk

1 8oz tub cool whip, thawed

Directions

Line muffin pan with baking cups

Place Oreo cookie in each cup

Combine cream cheese, sugar, egg, and vanilla, beat until fluffy

Spoon mixture over each cookie

Bake in oven at 350 Degrees for 15 minutes, cool

Combine pudding and milk according to recipe on box

Spoon a small amount of pudding over cookie mixture

Refrigerate until ready to serve

Top with Cool Whip before serving

GRANDMA'S MARSHMALLOW SALAD



Contributed by Shawn Martin

INGREDIENTS

1 large can pineapple tidbits - drained

2 small cans mandarin oranges - drained

2 large sliced bananas

1 pint sliced strawberries

1 package mini marshmallows (mixed colors)

1 cup diced pecans

1 small container of thawed Cool Whip

Note: You can use more or less than a package. It all depends on how much you love marshmallows.

DIRECTIONS

Fold together all ingredients in a large bowl

Refrigerate at least 4 hours or overnight

Serve cold

DUMP CAKE



Contributed by Lisa Tarumoto

Ingredients

- 1 can peach pie filling
- 1 can apple pie filling
- 1 box yellow cake mix
- 1 stick butter, melted
- 1 stick margarine, melted
- Pecans, diced
- Nutmeg to taste
- Cinnamon to taste
- Vanilla flavoring to taste

Directions

- Dump the pie fillings, nutmeg, cinnamon and vanilla flavoring
- Spread mixture evenly in 9 x 13 pan
- Sprinkle 1 box yellow cake mix over mixture and spread evenly
- Pour melted butter and margarine over cake mix
- Sprinkle diced pecans over and bake at 350 degrees for approximately 45 minutes

NOTE: You may also use cherry pie filling without adding the spices.

SERVE WARM WITH VANILLA ICE CREAM



THIS AND THAT

VEGETABLE SOUP DIP



Contributed by Lisa Tatumoto

Ingredients

1 Box (2 packages) Lipton Vegetable Soup

1 Container (16 oz) Sour Cream

½ Cup Mayonnaise

Garlic Salt to Taste

Onion Powder to Taste

Pepper to Taste

Optional: Chopped Clams (drained), Chopped Frozen Spinach (drained), Chopped Water Chestnuts (drained)

Directions

Mix all ingredients together, let sit for at least one hour, mix again

Goes well with Vegetables, Chips or Crackers

Can also serve in a bread bowl

HOMEMADE KAKIMOCCHI



Contributed by Debbie Uetake

Ingredients

½ Cup Margarine

½ Cup Sugar

½ Cup Corn Syrup

½ Cup Vegetable Oil

2 Tbsp Shoyu

2 Boxes Crispix OR 1 barrel container Whole Wheat Honey Twists (sold at Sam's Club)

1 Bottle Furikake

Directions

In a small saucepan heat the first 5 ingredients over medium heat then pour over Cereal/Twists and mix

Sprinkle Furikake and mix well

If using Crispix, spread out in large roasting pan; if using Honey Twists, spread out on cookie sheet

Bake at 250° mixing every 20 minutes

BACON WRAPPED SMOKIES



Contributed by Paula Kobayashi

Ingredients

- 1 lb Bacon, Cut into thirds
- 1 lb Lil' Smokies (small Sausages)
- 1 Stick Butter
- 2 Cups Brown Sugar

Directions

Cut the bacon into thirds and wrap each Lil' Smokie

Place all the wrapped Smokies in a single layer in a baking dish

Melt the Butter and 1 cup of the Brown Sugar and stir until mixed well

Pour the Butter and Brown Sugar mixture on the Smokies and Bacon

Sprinkle the other cup of Brown Sugar over the Smokies

Bake for 15 – 20 minutes

Turn heat up to 400° for 5 more minutes or longer until the Bacon becomes crispy

GRAMMY'S PANCAKES



Contributed by Lisa Tarumoto

Ingredients

2 Cups Flour

2 Eggs

1 $\frac{3}{4}$ Cups Milk or more

4 tsp Baking Powder

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

4 Tbsp Shortening

2 Tbsp Sugar

Directions

Beat Eggs slightly

Add Milk to make 2 cups

Mix in rest of ingredients

Mix well until completely combined

ENERGY BARS



Contributed by Lisa Tarumoto

Ingredients

1 ½ Cups Rice Krispies Cereal

1 Cup Quick Oats

¾ Cups toasted Sesame Seed

1 pkg (10 oz) Marshmallows

½ Cup Peanut Butter

¼ Cup Butter

¼ Cup Unsalted Peanuts

½ Raisins

Optional: Can use Macadamia Nuts in place of peanuts and Craisins in place of Raisins

Directions

Grease 9" x 13" pan

In a pan, combine Rice Krispies cereal, Oats and Sesame seeds; toast over medium heat for a few minutes

In a large saucepan, combine Marshmallows, Peanut Butter and Butter; Melt over low heat

Stir in Cereal mixture, peanuts and raisins

Press firmly into greased pan

Cool and then cut into bars

GOTEBORG SAUSAGE MUSUBI



Contributed by Myles Fujimoto

Ingredients

½ lb. Goteborg sausage

3 cups cooked rice

3-4 tablespoons Furikake

Instructions

Cut Goteborg sausage into 1/8" slices

In a pan on medium heat, fry the sausage until slightly crispy (approximately 3-4 mins on each side)

Remove cooked sausage from pan and drain on paper towel

Place a small scoop of rice on top of the sausage

Sprinkle furikake on top of the rice

Place on a serving tray or plate and enjoy!