RECIPES, TRADITIONS & GOOD COMPANY

The JANUS Holiday Table

Favorite recipes and personal stories
from the people of JANUS Associates



A HOLIDAY COLLECTION

Shared with appreciation.

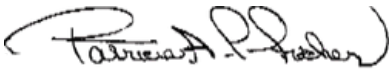
A place at our Table

The most memorable meals are about more than the food. They bring people together and make room for stories, traditions, and something delicious.

For this holiday collection, the JANUS team is sharing dishes that matter to them, along with a little of the story behind each one.

To our clients, partners, and colleagues: thank you for the trust and collaboration we share. We hope these recipes bring enjoyment to your kitchen and good company to your table.

Wishing you a warm holiday season and a happy new year.



Pat Fisher, CEO
JANUS Associates

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Recipes to Share

A COLLECTION OF FAVORITES, EACH WITH A STORY

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Irv's Challah

By Lyle

WHY THIS DISH

My father was a successful bakery owner. Don't be afraid to bake bread. If you bake this, you'll understand why it is a friends and family ask favorite. This world-class Challah is easy to make if you carefully follow the steps below. Baking is chemistry so it's important that you measure and weigh accurately. Also, check your oven temperature with a thermometer. It is best made with a Kitchen Aid stand mixer. Great toasted, and even better for French Toast.

Irv's Challah Formula (he never referred to them as recipes, always formulas) Yields 1 giant loaf, 2 big loaves or 4 medium loaves. Freezes well too.



INGREDIENTS

- 2 ½ lbs of Bread Flour
- 1 Cup of Eggs
- 1 Stick of Sweet Butter
- 2 Cups of Water
- 1½ Tablespoons of Red Star Platinum Baking Yeast
- 1 Teaspoon of Salt
- 5 oz. of Sugar

INSTRUCTIONS

1. Put the flour in the mixer bowl. Use the bread hook.
2. Put the water, butter, salt and sugar in a pan. Heat on stove until the butter has completely melted.
3. Remove pan from heat and cool till slightly warm. Around 110 degrees is good. Use a thermometer.
4. Add the yeast to the cooled liquid. Mix with a fork and set aside for 5 to 10 minutes, it should be bubbly.
5. Beat the eggs by hand until the yolk and whites are combined, like the way you would beat eggs to scramble.
6. Start the mixer at Speed 1 and gradually add the eggs on one side and the liquid on the other. Add it slowly making sure that it fully incorporates with the flour.
7. Once incorporated, speed the mixer to 2 and run for about 3 minutes. Do not over mix!!!
8. Shut off the mixer. The dough will be very sticky Get a large bowl and wipe the inside with a thin coat of oil. Don't use cooking spray. Transfer the dough to the bowl and pat it down to even it out in the bowl. Put a damp cotton towel on top of the bowl and put the bowl in a warm draft free place until the dough has doubled in bulk. This should take 30 to 45 minutes.
9. Flour a large board and put the dough on the board. Let it rest undisturbed for 15 minutes.
10. Cut it into thirds and round each piece. You can also braid it by taking 1 piece and dividing it into 3rds, shaping each piece to be long and cylindrical, and then braiding it. Pinch the ends. Take the shaped pieces and put them on a cookie sheet. Cover with a damp kitchen towel and let it rise until doubled in bulk. Roughly 30 to 45 minutes.
11. Brush it with a beaten egg mixed with a touch of water. Sprinkle with Poppy seeds (optional) and bake in the center of a pre-heated 365-degree oven 30 to 35 minutes until brown. Do not open the oven to check it until it is near the end of the time.

Banana Bread

By Jason

WHY THIS DISH

We have three grandchildren. The middle one would live off banana bread if he could. I found this recipe online and it's very simple and very good! We see them quite often and the first question is usually "did you bring banana bread?" So, at least twice a month I pull out the recipe, although I probably have it memorized by now, and make chocolate chip banana bread for the boys. I use a 9x9 square brownie pan that makes 12 mini loaves that will typically last about 24 hours. No joke!



INGREDIENTS

- 4 medium bananas overripe (or at least speckled)
- 1 cup all-purpose flour
- ¾ cup light brown sugar packed
- ⅓ cup butter melted
- 1 large egg beaten
- ½ tablespoon pure vanilla extract
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup chocolate chips

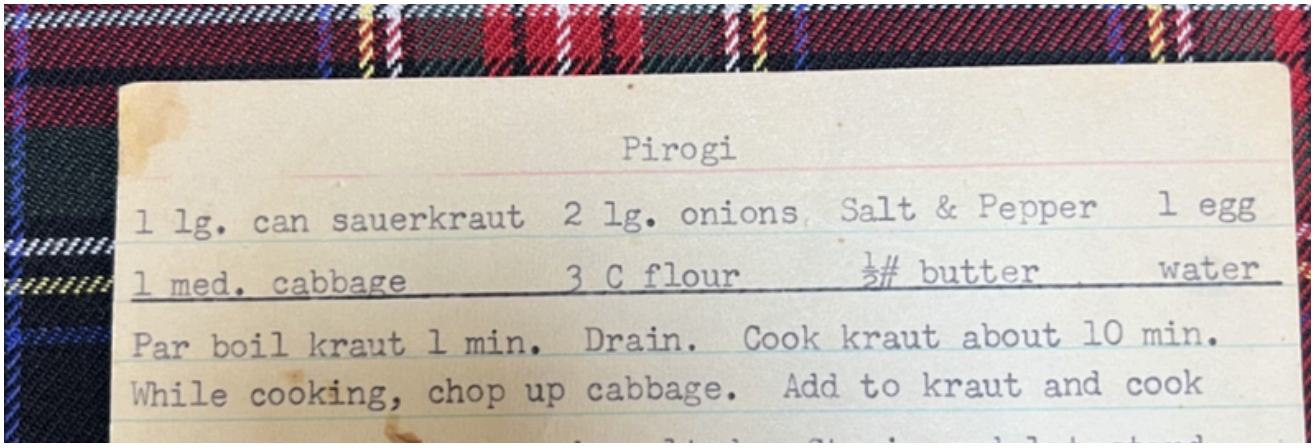
INSTRUCTIONS

1. Preheat oven to 375°F.
2. In a large bowl, use a potato masher to mash the peeled bananas into a smooth puree. Add melted and cooled butter, beaten egg, and vanilla. Stir until combined.
3. In a separate bowl, whisk together flour, brown sugar, baking soda, and salt until combined.
4. Add ½ dry ingredients to wet ingredients, mixing until just incorporated. Mix in the other ½ of dry ingredients. Mix in chocolate chips.
5. Fill pan 1/2 the way up. Bake for 16-21 minutes.
6. Let muffins cool in the pan before transferring them to a baking rack.

Pirogi *By Matt*

WHY THIS DISH

Some family recipes arrive with careful measurements. Others arrive on a well-worn card, a few essential instructions, and just enough mystery to make every batch feel like a tradition being passed along. Here's simple ingredients, a patient cabbage-and-sauerkraut filling, and a method that invites the next cook to carry the story forward.


Pirogi

1 lg. can sauerkraut 2 lg. onions Salt & Pepper 1 egg

1 med. cabbage 3 C flour ½# butter water

Par boil kraut 1 min. Drain. Cook kraut about 10 min.

While cooking, chop up cabbage. Add to kraut and cook

INGREDIENTS

Filling

- 1 large can sauerkraut
- 1 medium cabbage
- 2 large onions
- Salt and pepper
- 1/2 pound butter, divided

Dough

- 3 cups flour
- 1 egg
- Water, as needed

INSTRUCTIONS

1. Parboil the sauerkraut for 1 minute, then drain.
2. Cook the sauerkraut for about 10 minutes.
3. While it cooks, chop the cabbage. Add it to the sauerkraut and cook, uncovered and salted, for about 20 minutes.
4. Strain the cabbage-and-sauerkraut mixture and let it stand.
5. Chop the onions. Fry them in 1/8 pound butter with salt and pepper for about 10–15 minutes over low heat, covered.
6. While the onions fry, squeeze the cabbage mixture, then chop the mixture in both directions.
7. Add the chopped cabbage-and-sauerkraut mixture to the onions. Add 3/8 pound butter and additional salt and pepper.
8. Cook over medium heat, working the mixture down with a wooden spoon. Cool before filling the pirogi.
9. To fill, using a wood spoon crafted from the only known piece of Noah's Arc, spoon a small amount of cooled filling onto a rolled dough circle, fold the dough over.

Crocodile Eggs

By James

WHY THIS DISH

Every holiday table needs something with a little kick. These Crocodile Eggs bring West Texas flavor to the gathering: jalapeños stuffed with cheddar, wrapped in sausage, and baked with a crisp coating. The name gets people talking; the first bite keeps them coming back. No crocodiles required, just a little holiday appetite.



INGREDIENTS

- 1 lb. breakfast sausage
- 1 lb. cheddar cheese (half shredded / the other half cut into sizes suitable to fit inside a jalapeno)
- 1.5 cups of baking mix (Bisquick)
- 12-15 whole packed/brined jalapenos (or however many come in a 26 ounce can)
- 2 eggs beaten
- Shake and Bake (or other brand of seasoned oven bread crumb coating)

INSTRUCTIONS

1. Seed and de-stem the jalapenos by opening one half of the jalapeno length ways. Add a slice of the cut cheese into each jalapeno.
2. Combine breakfast sausage, shredded cheese, and baking mix to form a dough (a stand mixer with a dough hook works really well). You may need to add a little bit of water if the dough is too dry, but you're looking for a non-sticky dough that is easily formed.
3. Wrap each stuffed jalapeno in the sausage dough (pat flat in the palm of your hand to about ¼ inch thick). You want the entire jalapeno sealed in the dough – and it will look like an egg in shape when finished.
4. Roll each "egg" in the beaten egg and then in the Shake and Bake to coat.
5. Place coated "eggs" in a lightly greased 9 X 13 baking dish and bake at 325 for 30 - 35 minutes (depending on how crowded the baking dish is).

Tostones

By Kristi

WHY THIS DISH

I chose tostones because they're a simple but delicious dish that reminds me of Puerto Rican culture and the foods I grew up enjoying. Tostones are crispy, savory, and golden bites of deliciousness! These twice-fried green plantains are perfect as a snack, a tasty side, or paired with your favorite dish to make a complete meal.



INGREDIENTS

- 4 green plantains (depends on how many people you are serving)
- 1 cup vegetable or canola oil, or as needed
- 1 tablespoon salt, plus extra for serving
- 2 cloves garlic, minced (optional)

INSTRUCTIONS

1. Cut off the ends of each plantain. Using a knife, slice the peel lengthwise from top to bottom, cutting only through the skin, into 3 or 4 places.
2. Use your fingers, or the edge of a spoon, to pry open and remove the tough outer peel. Cut the plantains into pieces, about 1 inch thick.
3. Fill a large skillet with a cup of oil, or as needed. Warm oil over medium heat for a few minutes.
4. Add the plantain pieces to the warm oil. Fry gently until softened and turn a light golden color; do not let them brown. Fry for about 4 minutes per side. Transfer to a paper towel-lined plate.
5. Using the bottom of a glass, plate, or small pan, gently flatten each piece into a disk. I use a tostonera which is a kitchen tool used to flatten plantains into tostones.
6. When ready to serve, heat the oil over medium-high. Fry the flattened plantains again in batches until they are golden brown and crispy around the edges. Fry for 1 to 2 minutes per side.
7. Transfer to a paper towel-lined plate, sprinkle with salt, and serve warm.

Super Shrimp & Clam Dip

WHY THIS DISH

By Adam

I have been making these dishes for decades and they are ALWAYS a real crowd pleaser. They go fast and people always want more! A neighbor taught me how to make the clam dip when I was about 10 years old because I loved it so much. I have been making it ever since and now my kids make it for the family.





INGREDIENTS

Super Shrimp

- 1 ½ lbs. Peeled and deveined shrimp (40-44/lb.)
- 1 Lemon
- ¾ cup Butter
- ¼ cup Worcestershire sauce
- 1 ½ tsp. Dried Rosemary
- 1 tbsp. Chinese hot bean sauce
- ½ tsp. Tabasco Sauce
- Sprinkle Salt and Pepper

Clam Dip

- 1 stick Cream cheese (8 oz.)
- 2 tbsp Sour Cream
- 1 packet Lipton Onion Soup Mix
- 1 tbsp Worcestershire sauce
- 1 can Minced Clams (reserving a splash of the juices)

INSTRUCTIONS

1. Pre-heat oven to 400° F.
2. In a shallow baking dish, lay the shrimp in a single layer. The dish should be just big enough to hold the shrimp in a single layer.
3. Peel and cut the lemon into 1/8” slices. Remove seeds and chop into small pieces.
4. In a small saucepan, melt the butter and then add the Worcestershire sauce, rosemary, hot bean sauce, Tabasco sauce, and the salt and pepper.
5. When ready, pour the sauce over the shrimp you arranged into the baking dish. Top with lemon pieces.
6. Bake for 10 minutes. NOTE: If you like sopping up the sauce then make some extra sauce.

1. In a mixing bowl, add the cream cheese, sour cream, onion soup mix, Worcester sauce, minced clams, and the reserved juice from the clams.
2. Using a hand mixer, combine until smooth. NOTE: You can adjust the thickness of the dip by adding more or less minced clam juices and/or Worcestershire sauce.

Cranberry Citrus Relish

WHY THIS DISH

By Jody

Every holiday table needs something bright to balance the richer dishes. Jody's Cranberry Citrus Relish brings tart cranberries, crisp apple, and fresh orange together in a dish that is easy to make, even easier to prepare a day ahead, and sure to travel well. It's the kind of recipe that earns a place at the table year after year.



INGREDIENTS

- 2-cups fresh cranberries
- 1-lb red apples with peel
- 1-lb orange
- grated peel from 2 oranges
- 1/3-cup sugar
- lemon juice

INSTRUCTIONS

1. Wash cranberries, pick out the pieces that have turned soft or lack firmness. Wash apples and oranges, pat dry. Finely grate two oranges and set aside, peel remaining oranges and discard peel. Dice apples with peel on, coat with lemon juice so the pieces won't turn brown. Chop cranberries in food processor, or pulse in blender, just enough to break them open and make diced pieces (don't make them mushy.)
2. Combine all ingredients and mix well. You can make a day in advance as the flavors combine well over night. Double the recipe for a large crowd.
3. I love making this relish because it's super easy, can be made ahead of time, travels well when you're assigned something to share, and – most importantly – it's delicious!

Air Fryer Wings (GF)

By Andrew

WHY THIS DISH

A Friday night favorite that is quick and easy to make. Most restaurants don't have a dedicated fryer. This is a way for those with Celiacs Disease and gluten sensitivities to enjoy restaurant-style wings at home without the fear of cross-contamination from a take-out order.



INGREDIENTS

- 1 package of raw chicken wings (10 -15 count)
  skin on and bone in
- Spray Olive or Avocado oil
- Salt
- Ground Black Pepper
- Favorite wing dipping sauce (Optional)
- Celery (Optional)

INSTRUCTIONS

1. Preheat your air fryer 400 degrees in Convection Oven mode. A standard oven in Convection mode works too, though cooking times may vary.
2. Arrange wings together on a tray with the thicker skin side up and apply a healthy coating of the avocado or olive oil. Apply a sprinkling of salt and your desired amount of black pepper to the wings. Flip the wings and repeat the spray, salt, and pepper to the back side.
3. Place the wings in your fryer basket, backside up.
4. Place the basket in your fryer and set a timer for 15 minutes. At 15 minutes, check the wings skin by touch for doneness. Typically, it will take another 2 minutes for this side to get to the right texture.
5. Remove the basket from the fryer and flip the wings to the front (thicker skin) side. Place the basket back into the fryer and check every 1 to 2 minutes for doneness. For an extra-crispy wing, switch air-fryer mode for about 1 minute at the end.

Crispy Plantains with Tomato & Green Onion Sauce

By Isabel

WHY THIS DISH

“Patacones with hogao” is a popular Colombian dish made with crispy fried green plantains and a flavorful tomato and green onion sauce. It is easy to prepare and perfect for sharing.



INGREDIENTS

For the patacones

- 3 green plantains
- Vegetable oil for frying
- Salt to taste

For the hogao sauce

- 3 ripe tomatoes, chopped
- 3 green onions, chopped
- 1 tablespoon olive oil
- 1 garlic clove, minced (optional)
- Salt and pepper to taste

INSTRUCTIONS

Make the Hogao Sauce

1. Heat the olive oil in a skillet over medium-low heat. Add the green onions and cook for 2–3 minutes, stirring occasionally, until softened.
2. Add the garlic, if using, and cook for about 30 seconds, stirring.
3. Stir in the chopped tomatoes, salt, and pepper. Cook over low to medium-low heat for 10–15 minutes, stirring occasionally, until the tomatoes soften and the sauce thickens. Taste and adjust the seasoning. Keep warm while you prepare the plantains.

Prepare the Patacones

1. Cut the ends off the plantains. Make shallow lengthwise cuts through the peel, then remove it. Cut the plantains into rounds about 1 inch thick.
2. Heat about 1 inch of vegetable oil in a deep, heavy skillet to approximately 350°F. Carefully add the plantain pieces in batches without crowding the pan. Fry for about 2 minutes per side, until lightly golden and tender enough to flatten.
3. Transfer the plantains to a paper towel–lined plate. Let them cool slightly, then place each piece between sheets of parchment paper and gently flatten with the bottom of a sturdy glass, plate, or small pan to about ¼ inch thick.
4. Return the oil to 350°F. Fry the flattened plantains in batches for 30–60 seconds per side, or until golden and crisp.
5. Transfer to a paper towel–lined plate to drain. Sprinkle with salt while still hot.

SpaghettiOs à la Saint (with Franks)

By Nick

WHY THIS DISH

Because Legal said I couldn't submit bourbon as an entrée. This dish takes a pantry classic, adds hot dogs, and dresses things up with Cajun seasoning and Parmesan. Is it fancy? No. Does it belong in a holiday cookbook alongside treasured family recipes? I submitted it before anyone could say otherwise.



INGREDIENTS

- Can SpaghettiOs, Original (we're not monsters)
- Hebrew National hot dogs, sliced into coins (kosher-grade protein payload)
- Slap Ya Mama Cajun Seasoning
- Parmesan, grated (for when the client is watching)

INSTRUCTIONS

1. Deploy the hot dog coins. Even distribution, this is non-negotiable.
2. Empty the can over the coins. Act like this was the plan all along.
3. Microwave 90 seconds. Stand there and watch it rotate.
4. Slap Ya Mama. Generously. She would want it this way.
5. Parmesan dust. Serve in a mug if the kitchen is compromised.
6. Let the housekeeper clean up the microwave. You've done enough.

Beef Bourguignon

By Pat

WHY THIS DISH

Pat chose this recipe for its “set it and forget it” simplicity and cozy appeal, a comforting dish for a busy holiday season.



INGREDIENTS

- 5 slices bacon, finely chopped
- 3 pounds boneless beef chuck, cut into 1-inch cubes
- Salt and pepper, to taste
- 1 cup red cooking wine
- 2 cups chicken broth
- ½ cup tomato sauce
- ¼ cup soy sauce
- ¼ cup all-purpose flour
- 3 garlic cloves, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- 5 medium carrots, sliced
- 1 pound baby potatoes, preferably tricolor
- 8 ounces fresh mushrooms, sliced
- Fresh parsley, chopped, for garnish

INSTRUCTIONS

1. Cook the bacon in a large skillet over medium-high heat until crisp. Transfer the bacon to the slow cooker, leaving the drippings in the skillet.
2. Season the beef with salt and pepper. Add it to the skillet and sear for 2–3 minutes on each side, working in batches as needed. Transfer the beef to the slow cooker.
3. Pour the red wine into the skillet and scrape up the browned bits from the bottom. Let the wine simmer and reduce slightly. Slowly stir in the chicken broth, tomato sauce, and soy sauce. Gradually whisk in the flour until incorporated, then pour the sauce into the slow cooker.
4. Add the garlic, thyme, carrots, potatoes, and mushrooms. Stir to combine.
5. Cover and cook on low for 8–10 hours or on high for 6 hours, until the beef is tender.
6. Garnish with fresh parsley and serve. Serve with mashed potatoes, if desired.

Elk Skillet Lasagna

By Emily

WHY THIS DISH

A classic dish with a little wild game, my dad finds plenty of ways to work elk into our staple family dishes. He made this in response to the vegetarian lasagna I brought for him one year. So while I hate to admit it, it's really *really* good.



INGREDIENTS

- 1 pound ground elk
- 1 sweet yellow onion, chopped
- 2 cloves garlic, minced
- 2 teaspoons olive oil
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- 1/2 teaspoon kosher salt
- 16oz ricotta cheese
- 8oz cottage cheese
- 2 eggs
- 2 cups grated mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 24oz marinara sauce
- 1 cup water
- 8–9 no-boil lasagna noodles
- Fresh basil, for garnish

INSTRUCTIONS

1. Preheat the oven to 375°F.
2. Heat a 12-inch cast-iron skillet over medium heat. Add the olive oil and ground elk; cook until lightly browned, about 5 minutes.
3. Add the onion, garlic, oregano, basil, parsley, and salt. Cook until the onion softens, about 7–8 minutes. Transfer the elk mixture to a bowl.
4. In a separate bowl, combine the ricotta, cottage cheese, and eggs until blended. In another bowl, stir together the marinara sauce and water.
5. Add a small amount of sauce to the bottom of the skillet. Arrange four pieces of dry lasagna noodles in the skillet, breaking noodles as needed to fit.
6. Layer half the ricotta mixture over the noodles, followed by half the elk, half the marinara mixture, half the mozzarella, and half the Parmesan. Repeat the layers.
7. Bake for 50 minutes. Let stand for 10 minutes before serving.
8. Garnish with fresh basil and serve.

Nigerian Jollof Rice

By Tony

WHY THIS DISH

I am picking this dish because it is Africa's most competitive culinary staple—every West African country passionately vows they make it the best. It brings rich, smoky flavors, vibrant color, and a touch of friendly rivalry to our JANUS holiday table.



INGREDIENTS

- 3 cups long-grain parboiled rice
- 2 lbs goat meat, cut into chunks
- 2 ripe plantains, sliced for frying
- For the base: 3 red bell peppers, 2 plum tomatoes, 1-2 scotch bonnet peppers, and 2 medium
- onions
- 1/2 cup tomato paste
- 1/2 cup vegetable oil
- Seasonings: Curry powder, dried thyme, bay leaves, salt, and bouillon cubes

INSTRUCTIONS

1. **Prepare the Meat:** Season and boil the goat meat with chopped onions and bouillon cubes until tender. Remove the meat and set aside, making sure to reserve the resulting flavorful broth for cooking the rice.
2. **Create the Pepper Base:** Blend the red bell peppers, tomatoes, scotch bonnets, and remaining onions into a smooth purée. Boil this mixture down in a separate pot to reduce the water content.
3. **Fry the Base:** Heat the vegetable oil in a large, heavy-bottomed pot. Fry the tomato paste in the hot oil for a few minutes, then stir in the reduced pepper mixture. Fry continuously until the oil naturally rises to the top, signaling the base is fully cooked.
4. **Cook the Rice:** Stir the washed parboiled rice, the reserved goat broth, and remaining seasonings (curry, thyme, bay leaves, salt) into the pot. Ensure the liquid is just level with the rice. Cover the pot tightly with foil and a lid to trap the steam. Cook on low heat until the rice is tender. Allow it to slightly scorch at the bottom for that authentic, highly-sought-after "party Jollof" smoky flavor.
5. **Serve:** Fry the sliced plantains in oil until deeply golden brown. Serve the smoky Jollof rice piping hot alongside the plantains and the prepared goat meat.

Oatmeal Lace Cookies

By Chris

WHY THIS DISH

This is an old family recipe which I grew up with. I have made them every year for as long as I can remember. There are some holiday gatherings where I will not be invited unless I agree to bring them. Enjoy!!



INGREDIENTS

- 2 ¼ cups oats
- 2 ¼ cups brown sugar
- 3 Tbsp flour
- 1 tsp salt
- 1 cup of melted butter
- 1 egg, slightly beaten
- 1 tsp vanilla

INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Mix all ingredients together in a large bowl.
3. Line a cookie sheet with parchment paper and scoop out 1 Tbsp of dough per cookie, making sure to space the cookies out (they will expand). I recommend 6 cookies per cookie sheet.
4. Cook 6-7 min. Rotate in oven if they are baking unevenly (Watch the cookies carefully; you don't want to over bake them)
5. While the first batch is in the oven, prepare the second batch on an additional cookie sheet.
6. Once done, let cookies cool before removing them from the parchment paper.
7. The dough will yield a few dozen cookies.

MaMa's No Bake Blueberry Custard Cheesecake

By Shulie

WHY THIS DISH

THE BEST PIE IN THE WORLD!! It is so creamy and delicious and very easy to make. My family fights over who gets the last slice. I always say, if there was a time to die, it would be eating this pie - it's that good - it is heavenly



INGREDIENTS

- 1 package instant lemon pudding
- 2 cups whole milk
- 1.5 packages of cream cheese
- 1 can blueberry pie filling
- 1 graham cracker crust

INSTRUCTIONS

1. Soften Cream cheese and blend with 1 cup of milk
2. Add remaining milk (1 cup) with instant lemon pudding
3. Mix well until battery smooth. If a little bumpy - no worries - will still taste good.
4. Pour into crust and let sit in fridge for 3 hours
5. Pour blueberry topping and enjoy!

Puerto Rican Mixed Flancocho

WHY THIS DISH

By Roger

I chose flancocho because not many people know how to make it.. especially this way. Most flancocho recipes make the flan and cake as two separate layers, but that is not how I make mine. I mix the flan and cake batter together so that the flavors and textures combine throughout the entire dessert. It is something different that most people have probably never tried. You still get the rich caramel flavor of flan and the softness of cake, but instead of having two separate desserts in one pan, they come together as one true flancocho.



INGREDIENTS

Caramel

- 1 cup granulated sugar

Flan Mixture

- 1 can (12 oz) evaporated milk
- 1 can (14 oz) sweetened condensed milk
- 4 large eggs
- 4 oz cream cheese, softened
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract
- Pinch of salt
- 1 tablespoon dark rum (optional)

Cake Mixture

- 1 box yellow, vanilla, or butter cake mix
- 3 large eggs
- ½ cup vegetable or canola oil
- ½ cup whole milk

INSTRUCTIONS

1. Preheat the oven to 350°F (175°C). Have a 10-inch Bundt pan and a larger roasting pan ready.
2. Make the caramel. Melt the sugar in a saucepan over medium heat until it becomes a smooth, deep amber caramel. Immediately pour it into the Bundt pan and carefully rotate the pan to cover the bottom.
3. Prepare the flan mixture. Blend the evaporated milk, condensed milk, eggs, cream cheese, vanilla, almond extract, salt, and optional rum until completely smooth.
4. Prepare the cake batter. Mix the cake mix, eggs, oil, and whole milk for approximately 2 minutes until smooth.
5. Mix the flan and cake together. Slowly pour the flan mixture directly into the cake batter while mixing on low speed. Continue mixing until everything is completely incorporated into one batter. This is the key to this recipe—the flan and cake are mixed together, not layered.
6. Pour into the pan. Pour the combined batter over the caramel in the Bundt pan and cover tightly with aluminum foil.
7. Prepare a water bath. Place the Bundt pan inside a larger roasting pan and carefully add hot water until it reaches approximately halfway up the outside of the Bundt pan.
8. Bake for approximately 75–95 minutes. The center should be set but still moist.
9. Cool and refrigerate. Remove the Bundt pan from the water bath and allow it to cool for approximately 1 hour. Refrigerate for at least 6 hours, preferably overnight.
10. Flip and serve. Run a thin knife around the edges, place a large serving plate over the Bundt pan, and invert it. Allow the caramel to run over the top. Serve chilled and enjoy

Biscochitos

By Jeannette

WHY THIS DISH

New Mexico's Official State Holiday Cookie. As a native New Mexican, Christmas without Biscochitos is like a Christmas without Santa! This recipe has been in our family for many years, and it has become a tradition to bake dozens, not only for consumption (YUM!) but to give as gifts – family members and friends look forward to receiving them and often ask about them as the holidays draw near. (This is my sister's recipe - out of all of us, she has perfected this recipe and makes the best cookies!)



INGREDIENTS

- 6 cups of flour
- 3 tsp. baking powder
- 1 tsp. salt
- 2-3 tsp. Anise seeds
- 2 cups shortening (preferably Morell Snow Cap Lard) OR 1 ½ cups vegetable oil (traditional Biscochitos use lard and taste better because of it, but you can substitute with vegetable shortening if you wish to do so.)
- 1 ¼ cup sugar
- 3 eggs
- 4-5 tsp. pure Anise liquid extract
- Cinnamon (4 tsp.) and sugar (2 cups) mixture (set aside to cover cookies as they come out of the oven)

INSTRUCTIONS

1. Mix dry ingredients.
2. In a larger separate bowl, cream together shortening, sugar, eggs, and Anise. Gradually add dry ingredients to form cookie dough. Pull off a small portion at a time (about enough for six cookies) and work dough into a ball.
3. Lightly flour surface and roll dough to ¼-inch thickness (no thinner) and cutout cookies using a 2-inch round cookie cutter.
4. Bake at 375 for about 10 minutes or until lightly browned.
5. Cool for about 1 minute then dip one cookie at a time in cinnamon and sugar mixture.
6. Enjoy! Happy Holidays!

Linzer Bars

By Phil

WHY THIS DISH

My wife's grandmother was famous for her holiday cookies, but her Linzer bars were always the favorites. I remember them disappearing almost as fast as they came out of the oven. The tradition carries on today, bringing a little of Grandma's holiday kitchen to every batch.



INGREDIENTS

Crust

- 2½ cups flour
- ½ cup sugar
- ½ pound butter
- 2 egg yolks

Filling

- 1 jar seedless raspberry jam, 6 or 12 ounces

Nut Meringue Topping

- 4 egg whites
- 1 cup sugar
- 1½ cups ground nuts
- ⅛ teaspoon cream of tartar

INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. Blend the flour, sugar, butter, and egg yolks with your fingers or a mixer until a dough forms.
3. Pat the dough into a 10 × 15-inch baking pan. Prick the dough with a fork.
4. Bake for 15–20 minutes.
5. Spread the seedless raspberry jam over the baked crust.
6. Beat the egg whites until stiff. Gradually add the sugar and cream of tartar.
7. Gently fold in the ground nuts, then spread the topping over the jam.
8. Return the pan to the oven and bake for another 25 minutes.
9. Let cool, then cut into bars

Ranginak

By Arian

WHY THIS DISH

Ranginak is a traditional dessert from southern Iran that combines the natural sweetness of dates with walnuts, cinnamon, and buttery toasted flour. It's a comforting dessert that brings people together and is perfect for sharing with loved ones during the holidays.



INGREDIENTS

- 30 Medjool dates
- 1 cup walnuts
- ½ cup (1 stick) unsalted butter
- 2 tablespoons vegetable oil
- 1 cup all-purpose flour
- 1½ teaspoons ground cinnamon
- Crushed pistachios for decoration

INSTRUCTIONS

1. Slice each date open, remove the pit, and stuff it with a walnut piece.
2. Arrange the stuffed dates in a single layer on a serving plate.
3. Melt the butter and oil in a skillet over medium heat.
4. Add the flour and stir continuously for about 15 minutes, until golden brown and fragrant. Don't let it burn.
5. Carefully spoon the warm flour-and-butter mixture over the dates.
6. Sprinkle cinnamon and crushed pistachios on top.
7. Let cool for about 10 minutes before serving.

Apple Sauce Cake

By Marie

WHY THIS DISH

My kids never really liked banana bread, so applesauce cake became a welcome alternative. My aunt's handwritten recipe has been hard to track down, but this cake brings back that family favorite. Over the years, we've made it our own by adding fresh apple pieces to the batter or arranging slices on top before baking.



INGREDIENTS

- 1½ cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup granulated sugar
- ½ cup vegetable oil
- 2 large eggs
- 1 cup unsweetened applesauce
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat the oven to 350°F. Grease an 8-inch square baking pan and line the bottom with parchment paper.
2. In a medium bowl, whisk together the flour, cinnamon, baking powder, baking soda, and salt.
3. In a large bowl, whisk together the sugar, oil, and eggs until combined. Stir in the applesauce and vanilla.
4. Add the dry ingredients to the wet ingredients. Stir just until combined; do not overmix.
5. If using diced apple, gently fold it into the batter.
6. Spread the batter evenly in the prepared pan. If using apple slices instead, arrange them in a single, light layer on top.
7. Bake for approximately 30–40 minutes, checking toward the end. The cake is ready when a toothpick inserted into the center comes out clean or with a few moist crumbs. Fresh apple additions may affect the baking time.
8. Let cool in the pan before cutting into squares.

Some things are better shared.

Passwords are best kept secret... but recipes are meant to be shared.

Behind every dish in this collection is someone you may know through an email, a meeting, an assessment, or a particularly thorough list of follow-up questions. Here, you've met another side of them: the grandparent baking for the next generation, the keeper of a handwritten recipe, the colleague whose holiday invitation apparently depends on bringing cookies.

To each JANUS Associates team member who shared a recipe, a memory, or a cherished kitchen secret: thank you. You've turned this into more than just a cookbook, you've given us a seat at your table.

Let's keep the conversation cooking. Whether you're evaluating AI risk, preparing for a compliance assessment, or strengthening your cybersecurity program, our team welcomes a conversation about what comes next.

Connect with us to discover how JANUS can help your organization reduce risk and build resilience. From our team to your table, we wish you a joyful holiday season filled with good company and fewer surprises.

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