



SUNFARM ENERGY **HOLIDAY RECIPE BOOK**

December 2021

Purchasing a solar system from SunFarm Energy means you're part of the family! Check out some of our employees' favorite recipes for the holiday season.



KRAZY KARO POP

By: Walt Noe, *Energy Consultant & Service Manager*

This family recipe dates all the way back to 1965, and was a favorite of Walt's growing up. According to his mom, the real name of the recipe is Krazy Karo Crunch, but Walt distinctly remembers calling it 'Pop' as a kid.

INGREDIENTS:

- 3 qts. of popped popcorn (plain, no salt or butter, remove any un-popped kernels)
- 2 cups pecans, toasted
- 7 oz. sweetened coconut flakes
- 1/2 cup light Karo syrup
- 1 1/3 cups sugar
- 1 cup butter
- 1 tsp vanilla

INSTRUCTIONS:

1. In a large bowl combine popcorn, toasted pecans, and coconut flakes. Set aside.
2. Bring syrup, sugar, and butter to boil over medium heat for 5-10 minutes until the liquid turns a light caramel color (soft ball stage).
3. Remove from heat and stir in vanilla.
4. Pour caramel sauce over the top of the popcorn mixture and combine.
5. Lay out on flat cookie sheet(s) to cool. Store in airtight containers.

Personal preference: It's delicious frozen!



STUFFED MUSHROOMS

By: Nate Deakle, *Office Administrator*

This is Nate's go-to recipe for any holiday meal or party. He looks forward to them every year, and originally got the recipe from a catering company where he used to work.

INGREDIENTS:

- 3 packs white whole mushrooms
- 1 package goat cheese - *I prefer the sun dried tomato and garlic kind*
- 8 oz. cream cheese
- 1/2 container bacon bits - *the vegan ones are best*
- 1.5 cups Panko bread crumbs
- 1 bundle chopped green onions
- Cavender's Seasoning to taste

INSTRUCTIONS:

1. Preheat oven to 350°
2. Clean and de-stem mushrooms. Let dry.
3. Using your hands, mix cheeses, bacon bits, green onions and panko in a bowl. Season with Cavender's to taste.
4. Stuff mushrooms just until they are full. Do not over-stuff them.
5. Bake for 25-30 minutes until golden brown on top

NOTES:

1. I like to use the vegan bacon bits because they don't create as much grease in the finished product. Real bacon is always an option, but this is just a personal preference.
2. Make sure the mushrooms are as dry as possible before stuffing and baking. If you don't allow proper drying time, they will come out soggy and hard to eat.
3. I've toyed around with different flavors of goat cheese, so feel free to try something new!



CRANBERRY & POMEGRANATE BRUSCHETTA

By: Sam Prue, *Media & Marketing Coordinator*

Via Andrea Tabler - Tabler Party of Two

This is Sam's favorite appetizer to make for upcoming holiday parties at home. They have become a staple in her household during the last few holiday seasons and are quick and easy to make. Plus, if you have extra relish left over, you can use it as a chutney or marinade for other dishes.

INGREDIENTS:

Pomegranate & Cranberry Relish

- 1 pound fresh (or frozen) cranberries, washed
- 1 cup sugar
- 1/2 cup roughly chopped fresh basil leaves
- 3/4 - 1 cup pomegranate seeds
- Finely chopped fresh basil, for garnish

Crostini

- 1 thin, good quality baguette, sliced about 1/4 inch thick
- 1/2 cup extra virgin olive oil
- Sea salt
- Freshly ground black pepper
- 8 oz. cream cheese, softened

INSTRUCTIONS:

Pomegranate & Cranberry Relish

1. Place the cranberries, and sugar in a food processor, and pulse on and off several times until cranberries are coarsely chopped. Don't over-process!
2. Add basil and pulse a few more times. Not too much, basil bits should be visible in relish. Transfer to a storage container and add pomegranate seeds. Refrigerate for at least 2 hours or until ready to use.

Crostini

1. For the crostini, preheat oven to 350°F.
2. Place baguette slices on prepared pan and brush lightly with oil
3. Sprinkle lightly with salt and a grind of pepper.
4. Bake for 14-18 minutes or until golden, rotating pans halfway through baking time.

Assembly

1. To assemble bruschetta, whisk cream cheese until creamy
2. Spread about 1/2 - 1 tablespoon on each crostini and top with a scoop of the relish.
3. Garnish with basil.



“GREEN MARINADE” FLANK STEAK

By: Brian O’Sullivan, Energy Consultant

Via - *NYTimes Cooking*

INGREDIENTS:

- 3 tbsp coarsely chopped scallions
- 1 tbsp peeled & finely chopped ginger
- 1 fresh jalapeño, seeded if desired, coarsely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp light brown sugar
- Zest of 1/2 lime
- 2 tsp lime juice
- 1 tsp sriracha or hot sauce
- 2 tbsp extra-virgin olive oil
- 1 1/2 tsp course kosher salt
- 1 1/2 pounds flank steak

INSTRUCTIONS

1. In a food processor, pulse together scallion, ginger, jalapeño, garlic, sugar, lime zest and juice, and sriracha. With the motor running, pour in oil until smooth.
2. Season steak with salt. Place in a large bowl and pour marinade over meat. turn to coat well with the mixture. Cover tightly and refrigerate for at least 2 hours or overnight.
3. When you are ready to cook the steak, heat the grill to medium-high heat, or heat broiler with the rack set 4 inches from the heat source. Transfer meat to the grill and cook, covered, until it reaches desired doneness (about 5 minutes per side for medium-rare), or broil until charred and done to taste, 4-6 minutes per side. Let rest on cutting board for 5 minutes, then slice thinly.

NOTES

- I like to reserve a little marinade before I coat the steak so I can have some on the side with my meal.