



WINSTON + FRIENDS

# Cookbook

SECOND EDITION

**Over 100 delicious recipes**

from the attorneys and staff at  
Winston & Strawn and their friends

WINSTON  
& STRAWN  
LLP



WINSTON + FRIENDS

# Cookbook

**SECOND EDITION**

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**WINSTON + FRIENDS COOKBOOK TEAM**

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DAWANNA MCCRAY

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LEAH ROMM

PJ SAUERTEIG

MEGAN SMALL

KATHI VIDAL

# Introduction

**IT STARTED WITH AN EMAIL CHAIN.** After the COVID-19 pandemic left us no choice but to work remotely, Winston & Strawn employees began a quarantine recipe exchange as a means of staying connected (and well-fed). Proving the old adage “great minds think alike” true yet again, several of us began emailing one another about transforming this recipe exchange into a firm-wide cookbook. One thing led to another, the Winston Cookbook Team was formed, and a first edition was released in Summer 2020. Given the success of the first edition (and quarantine enduring into the Fall) we’ve compiled this updated, second edition of the Cookbook—with additional recipes, and an expanded list of charities.

Spending time in the kitchen and exchanging recipes with one another has proven to be a heartwarming antidote to the anxiety and isolation created by these trying times. Food is a means of connecting with one another, a way to welcome others into your world, and a way to build lasting connections. At a time when our conception of togetherness is constantly tested and transformed, sharing recipes, tips, and even photos of our culinary creations can be a source of comfort and a new way to foster community.

It is our sincerest hope that this cookbook helps you feel connected and inspired, that it nourishes your soul as much as it feeds you and your loved ones, and that it inspires you to go outside of your comfort zone and experiment in the kitchen. We eagerly await the day when we can all gather together and enjoy one another’s company over a good meal. Until then, we invite you to explore the recipes shared by your colleagues at Winston, and friends of our firm. May these recipes bring you comfort, joy, warmth, and that inimitable satisfaction of a home-cooked creation!

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WINSTON + FRIENDS COOKBOOK

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## BREAKFAST + BRUNCH

Baked Brioche French Toast  
Baked Oatmeal

Breakfast Casserole  
Frittata

Terry's Frittata  
Wild Rice Quiche

# Baked Brioche French Toast WITH FRESH BERRIES

## ELIZABETH BERK

PRACTICE COORDINATOR  
WASHINGTON, D.C.

### TIME

45 minutes

**Prep time** 20 minutes

**Cook time** 25 minutes

### INGREDIENTS (SERVES 6)

- unsalted butter for greasing
- 6 eggs, lightly beaten
- 2 cups (16 oz, 500 mL) milk
- 2 tablespoons firmly packed light brown sugar
- 1 tablespoon vanilla bean paste
- ½ tablespoon ground cinnamon
- 1 loaf brioche, about 6 oz (180 g), cut into slices ¾ inch (2 cm) thick
- assorted fresh berries, such as strawberries, raspberries, and blueberries, for serving
- confectioners' sugar for dusting
- OPTIONAL: *maple syrup and whipped cream for serving*

### INSTRUCTIONS

- 1 Preheat an oven to 350 °F (180 °C). Generously butter a 9 × 13-inch baking dish.
- 2 In a bowl, whisk together the eggs, milk, brown sugar, vanilla, and cinnamon until blended. Working with one slice of bread at a time, dip the bread slices into the egg mixture, turning to coat them evenly and letting the bread absorb some of the liquid, about 10 seconds each.
- 3 Arrange the bread slices in the prepared baking dish, overlapping them slightly. Pour any remaining egg mixture evenly over the bread. Let it sit at room temperature for 15 minutes.

- 4 Bake until golden brown and lightly crisp at the edges, about 35 minutes.
- 5 Arrange the berries on top of the French toast and dust lightly with confectioners' sugar. Serve hot, passing maple syrup or whipped cream at the table, if desired.



### ABOUT ELIZABETH

Elizabeth Birk is a Practice Coordinator in the Washington, D.C. office. She enjoys cooking, baking, and gardening in her free time (when she isn't working or enjoying her five grandchildren). This recipe is from her parents who taught her since her father was a baker. Her father also said, "If something is delicious, always double or triple the recipe, because the dish will certainly not last."

# Healthy Baked Oatmeal

**CHRISTINA GEORGE**  
ASSOCIATE  
CHICAGO

## TIME

45–50 minutes

**Prep time** about 20 minutes

**Cook time** 25–30 minutes

## INGREDIENTS

- ½ cup coconut oil, melted before measuring
- ½ cup honey
- 2 large eggs
- 1 cup milk—cow’s milk, almond milk, or coconut milk all work great
- 1 teaspoon vanilla extract
- 3 cups old-fashioned oats—for gluten-free, use gluten-free oats
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- for serving: honey, cinnamon, fresh fruit
- **OPTIONAL:** *this recipe is great with fresh blueberries baked into it*

## INSTRUCTIONS

- 1 Preheat an oven to 350°F and line an 8 × 8-inch—or 9 × 13-inch (depending on how thick you want it)—baking dish with parchment paper on the bottom and up the sides.
- 2 In a medium-size bowl, whisk all the wet ingredients together. Add the oats, baking powder, salt, and cinnamon and stir until combined. Let this mixture sit for 15 minutes so the oats can absorb some of the liquid.

- 3 Pour into the lined pan and bake for 25–30 minutes, or until golden brown on top and set.
- 4 Serve warm with honey and fresh fruit. Store covered in the refrigerator for 3–4 days.



## ABOUT CHRISTINA

Christina George is an associate in the Chicago office. This baked oatmeal recipe is originally from Elisabeth & Butter, a blogger who makes simple, delicious baked goods ([www.elisabethandbutter.com](http://www.elisabethandbutter.com)). This has become one of Christina’s go-to recipes. It is perfect straight out of the oven, and it stays good in the refrigerator all week and reheats beautifully. It is good for company or just yourself. Christina loves baking fresh blueberries into the oatmeal and topping with sliced bananas, but any fresh or frozen fruits you have could be used!

# GG's Christmas Breakfast Casserole

## DANIELLE WILLIAMS

PARTNER  
CHARLOTTE

### TIME

1 hour 30 minutes

**Prep time** 30 minutes

**Cook time** 1 hour

### INGREDIENTS

- 12 slices of white bread
- butter, raised to room temperature
- 1 lb sausage—mild or spicy, your choice
- ½ lb of extra sharp cheddar cheese, grated
- 4 eggs
- 3 cups of milk

### INSTRUCTIONS

- 1 Butter the bread—easiest if the butter is at room temperature.
- 2 Cook and drain the sausage.
- 3 In a 3-quart Pyrex dish, place 6 slices of buttered bread on the bottom. Top with half of the cooked sausage, then top that with half of the grated cheese.
- 4 Repeat a layer of bread, then the remaining sausage, then the remaining cheese.
- 5 Beat the eggs and milk together and pour over the layers in the Pyrex dish.
- 6 **Refrigerate overnight.**
- 7 Bake for 1 hour at 350°F.

### ABOUT DANIELLE

Danielle Williams is a self-proclaimed tablescape designer and dishwasher extraordinaire, who has found at least one thing for each course she can fix that is fitting to eat. Her mom, GG, made this for her what seems like every Christmas morning. Now Danielle makes it for everyone. It is delicious for any meal on any day of the year.

# “Any-Which-Way-But-Loose” Frittata

**KATHI VIDAL**  
MANAGING PARTNER  
SILICON VALLEY

*This frittata can be served plain or over arugula salad drizzled with balsamic vinaigrette, and is good any time of the day. It can also be refrigerated in an air-tight container and served warm or hot.*

## TIME

35 minutes

## INGREDIENTS

- 1 tablespoon butter and 1 tablespoon extra-virgin olive oil (EVOO), or 2 tablespoons of either
- ½ onion, chopped (optional, and can substitute dried onion)
- ½ large jalapeño or other pepper, cored and chopped (optional and can substitute ground pepper)
- ½ chopped red pepper (optional)
- 1 teaspoon ground pepper—chipotle, cayenne, black pepper, and so on
- 1 tablespoon minced garlic—can be from a jar (optional)
- 6 eggs
- ¼ cup heavy whipping cream, or half and half, or milk
- 1 tablespoon sea salt
- 2 tablespoons of your favorite herbs for eggs
- 1 cup grated parmesan cheese
- 4 oz crumbled feta cheese
- 2 cups cooked veggies—marinated artichokes, sundried tomatoes, asparagus, spinach, broccoli, thin-sliced potato or any leftover veggies; or starches; or cooked meat—

bacon, sausage, and so on; or a combination of veggies and meat (hence “any-which-way-but”)—just don’t make it “loose” by making sure any excess water is cooked off

## INSTRUCTIONS

- 1 Preheat an oven to 400°F.
- 2 Melt the butter with the EVOO in an oven-safe 10–12-inch skillet over a medium heat.
- 3 In a separate bowl, whisk together the eggs, cream, herbs, salt, and ½ cup of the grated parmesan. Gently stir the feta cheese into the egg mixture. Set aside.
- 4 Add the onion, pepper(s), and garlic into the pan. Sauté until the onion is translucent and the garlic is roasted. Add in the cooked veggies and/or meat. Stir and cook for 2 minutes.
- 5 Pour in the egg mixture and mix quickly so that the egg touches the bottom and sides of the pan. Continue to cook without mixing for 2 minutes.
- 6 Sprinkle the remaining ½ cup of parmesan on top of the dish.
- 7 Move the pan into the oven and bake for 10–12 minutes until the top of dish is golden brown.
- 8 Remove the dish from the oven (being careful to use potholders for the handle), and let it cool for 3 minutes.
- 9 Cut into pie-shaped pieces and enjoy!

## ABOUT KATHI

Kathi is Managing Partner of the firm’s Silicon Valley Office and sits on the firm’s Executive Committee. When she is not litigating patent cases or advising clients, and not rowing crew, she is often found participating in or leading organizations to support women and diversity. As part of those efforts, and through the Fortune Most Powerful Women network, 10 years ago Kathi became friends with Chef Jesse Cool of Flea Street Café and learned of her Greek Frittata recipe. With the onset of COVID-19, Kathi decided to try to recreate the frittata recipe and find a way to not waste leftovers. Kathi usually makes this dish—or a variant she calls breakfast enchiladas—every morning before the family wakes. You can check out pictures of her frittatas (amongst other things) on Instagram ([kathividal](#)).



# Terry's Frittata

## JENNIFER YOKOYAMA

DEPUTY GENERAL COUNSEL, IP GROUP AND  
CHIEF IP COUNSEL AT MICROSOFT, REDMOND, WASHINGTON

### TIME

**Cook time** 35–40 minutes

### INGREDIENTS

- 10 large eggs, at room temperature
- 2 cups small curd cottage cheese
- 1 lb Monterrey Jack cheese, grated
- 3 cans (4 oz each) green chilis —  
La Victoria or Ortega
- 1 stick butter, melted then cooled  
to room temperature
- ½ cup flour
- 1 teaspoon baking powder

### INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 In a large bowl, whisk the eggs, then add the butter and cottage cheese and mix together.
- 3 In a separate bowl, combine the baking powder and flour. Sift the baking powder and flour into the eggs through a strainer to avoid clumping. Use a whisk to mix.
- 4 Add the chilis and fold in the cheese.
- 5 Pour into a buttered 9 × 13-inch dish.
- 6 If desired, cover and place in a refrigerator for use later. Allow the dish to come to room temperature before baking.
- 7 Bake for 35–40 minutes. Check with a knife: the knife should be clean when pulled out of the frittata and the frittata should be fairly firm.



### ABOUT JENNIFER

Terry is Jennifer's mother-in-law who makes this every time the whole family is around. It was one of the things they first bonded over! The leftovers from this frittata can be covered and chilled in the fridge for up to three days and heated up in the microwave—and it tastes just as good if not better the next day.

# Wild Rice Quiche

**JULIE GOODMAN**

CHIEF CORPORATE SOCIAL RESPONSIBILITY OFFICER  
CHICAGO

## TIME

2 hours 15 minutes

**Prep time** 1 hour for the rice to cook ahead of time

**Bake time** about 1 hour

## INGREDIENTS

- 3 scallions, chopped
- 1 cup milk
- 3 eggs, beaten
- ¾ cup grated Swiss cheese,
- ¾ cup grated Monterey Jack cheese
- 5 slices bacon, cooked and chopped
- 2 cups wild rice, cooked
- 1 tablespoon dried parsley
- 1 teaspoon seasoned salt
- ½ teaspoon black pepper
- 9-inch frozen pie shell

## INSTRUCTIONS

- 1 Preheat an oven to 450°F.
- 2 Place the frozen pie shell on a baking sheet. Mix together all the other ingredients and turn out into the pie shell.
- 3 Bake at 450°F for 10 minutes, then reduce the heat to 350°F and continue to bake for 1 hour or until set in the middle.



## ABOUT JULIE

Julie is the Chief Corporate Social Responsibility Officer, located in the Chicago office. She enjoys cooking as well as setting a lovely table from which to enjoy the meal.



WINSTON + FRIENDS COOKBOOK

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## CONDIMENTS + SAUCES

BBQ Sauce  
Ham Glaze  
Hot Sauce

# Gran's Homemade BBQ Sauce

 FOR PORK OR CHICKEN**CAROLE HORD**

PARTNER AT SCHREEDER, WHEELER & FLINT  
WINSTON & STRAWN LOCAL COUNSEL FOR GEORGIA  
CHARLOTTE

**TIME**

**Prep time** 10 minutes

**Cook time** minimum of 1–1½ hours

**INGREDIENTS**

- 1 large or 2 small cans tomato sauce
- ½ lemon, juiced
- ¼ cup white vinegar
- 2 teaspoons worcestershire sauce
- ½ teaspoon hot sauce
- 1 teaspoon dry mustard
- 3 tablespoons brown sugar
- salt and pepper to taste

**INSTRUCTIONS**

- 1 Pre-heat an oven to 350°F.
- 2 Place all ingredients in a medium-size saucepan. Stir over a medium heat. Do **not** let it boil, but heat until the sugar is dissolved and heated through.
- 3 Place the chicken or pork chops in a shallow baking dish. Cover with the sauce.
- 4 Cover the dish with foil.
- 5 Place in the oven and cook for 45 minutes. Baste every 15 minutes. Uncover and cool for 15–45 minutes more until the meat is cooked through.

**HELPFUL TIP**

Increase or decrease the vinegar or brown sugar to get the taste as sweet or tangy as you prefer. You can also increase the amount of hot sauce.

**ABOUT CAROLE**

In addition to being a partner at Schreeder, Wheeler & Flint, and Winston & Strawn's local counsel for Georgia, Carole Hord is also the sister of Danielle Williams, a partner in Winston's Charlotte office. This recipe is from her grandmother, Phoebe Campen, from Alliance, North Carolina.



## Ham Glaze/Sauce

### CYNTHIA SOTO HOPP

FORMER LEGAL ADMINISTRATIVE ASSISTANT  
WASHINGTON, D.C.

#### TIME

5 minutes

#### INGREDIENTS

- 2 tablespoons Dijon mustard
- 2 tablespoons horseradish
- ½ cup apple jelly
- ½ cup pineapple preserves

#### INSTRUCTIONS

Mix together and cook on a low heat. Use as a glaze or a sauce.

#### ABOUT CYNTHIA

Cynthia Soto Hopp formerly worked in the Washington, D.C. office as an Legal Administrative Assistant. She uses this glaze when she bakes a ham or uses it as a dipping sauce for other things. Enjoy!

# Homebound Habanero Hot Sauce

## ALIX PORRECA

SENIOR MARKETING & INDUSTRY TEAM SPECIALIST  
LOS ANGELES

### TIME

2 hours 10 minutes

**Prep time** approximately 1 hour 5 minutes

**Cook time** 35 minutes

**Cooling time** 15 minutes

**Processing and bottling time** 15 minutes

### INGREDIENTS (YIELDS 15 OZ)

#### SUBSTITUTIONS

The habaneros give this sauce its main heat, flavor, and color. However, you can substitute and play with the mix of peppers. Peppers commonly found in grocery stores include:

**spicy**—habanero, jalapeno, fresno, serrano;

**mild**—Anaheim, yellow chili, shishito.

- 10 habaneros, stems removed
- 1 or 2 jalapenos, stems removed
- 1 or 2 fresno chilis, stems removed
- 10 garlic cloves, peeled
- 1 yellow onion, small or medium, cut into 2-inch chunks
- ½ cup water
- ¾ cup distilled vinegar (apple cider vinegar is good too—sometimes I use half distilled, half apple cider)
- 2 teaspoons salt
- 1 teaspoon hot paprika
- 1 teaspoon white sugar
- *OPTIONAL: 1 teaspoon dried and crushed chipotle chili (adds a smoky finish)*

### INSTRUCTIONS

*Note:* 5 oz hot sauce bottles are available online and from most craft stores.

- 1 Combine all ingredients together in a small sauce pot. Cover and bring to a boil. Reduce the heat and allow to simmer for 35 minutes. Remove from the heat and cool to room temperature.
- 2 Transfer the cooled mixture to a food processor and process for 1–2 minutes, or until smooth. *Note:* This seems like a long time, but you really want to puree the skin and seeds to capture all their heat!
- 3 **Option (a)** If you like **smooth sauce**: once pureed, pour through a mesh sieve or strainer, and transfer to an airtight bottle or jar. *Note:* I have the seed paste and use in marinades. I keep this in the fridge in a little jar.  
**Option (b)** If you like **chunky sauce**: transfer to an airtight bottle or jar. *Warning:* If you leave it chunky and use a bottle with a dripper insert, you'll likely have to shake the bottle pretty hard to get the sauce out.

## ABOUT ALIX

Alix Porreca is based in Winston & Strawn's Los Angeles office. She shared that her dad was her heat hero. He always had an enviable hot sauce collection varying in potency, and Alix, being the youngest of the family, committed to dabbling with that collection so she could have something to show off about. Many years later, as her love for cooking grew, she experimented with hot sauce recipes until she landed on the perfect mix that added heat without being overly salty or vinegary! This one's for you, Tony.







## APPETIZERS

Brie Cranberry Bites  
Buffalo Chicken Dip  
Burrata and White Peach Crostini  
Chicken Meatballs

Crabmeat Appetizers  
Crispy Meatballs  
Escargot  
Fried Squash Blossoms

Olivita Crostini  
Shrimp Dip  
Spicy Cauliflower Chicken

# Brie Cranberry Bites

**JESSIE REIBMAN**

LEARNING & DEVELOPMENT PROJECT COORDINATOR  
NEW YORK

**TIME**

35 minutes

**Prep time** 20 minutes

**Cook time** 15 minutes

**INGREDIENTS**

- 1 tube (8 oz) crescent dough, pre-made and ready-to-bake
- non-stick cooking spray, for muffin pan
- flour, for surface
- 1 wheel (8 oz) of brie
- ½ cup cranberry sauce, preferably with whole berries
- ¼ cup of chopped pecans
- 6 sprigs of rosemary, cut into 1-inch pieces

**EQUIPMENT**

- a 24-cup mini muffin pan

**INSTRUCTIONS**

- 1 Preheat an oven to 375°F and grease the mini muffin tin with non-stick cooking spray. On a lightly floured surface, roll out the crescent dough, and pinch together the seams. Cut into 24 equal squares and place the squares into the muffin tin slots.
- 2 Cut the brie into small pieces and place each piece into the crescent dough. Top each piece with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary.
- 3 Bake until the crescent pastry is golden, about 15 minutes.

**HELPFUL TIP**

If you are hosting a party, you can bake the dough the night before and then assemble closer to the time of the party. You just need to put the dish in the oven long enough for the cheese to melt.

**ABOUT JESSIE**

Jessie Reibman is a Learning & Development Project Coordinator at Winston & Strawn. Jessie worked in Winston's Chicago office for 3 ½ years before moving to the New York office in December 2019.

# Buffalo Chicken Dip

**CHRISTINA ROUPAS**

PARTNER  
CHICAGO

**TIME**

45 minutes

**INGREDIENTS**

- 2 packages (8 oz bricks) cream cheese—can use reduced-fat
- $\frac{3}{4}$  cup Frank's hot sauce
- 3 cooked chicken breasts or all-white meat from a store-bought rotisserie chicken
- 1  $\frac{1}{4}$  cup shredded sharp cheddar cheese,  $\frac{1}{4}$  cup reserved
- $\frac{3}{4}$  cup diced celery

**INSTRUCTIONS**

- 1 Soften the cream cheese and shred the chicken meat into small pieces.
- 2 Combine all ingredients except the  $\frac{1}{4}$  cup cheddar cheese and mix, then turn out into an oven-safe dish.
- 3 Sprinkle the reserved  $\frac{1}{4}$  cup of cheddar on top.
- 4 Bake at 350°F for 20–30 minutes until heated through and the cheese on top is bubbly.
- 5 Serve warm with chips of your choice, e.g. Tostitos, Fritos, etc. For parties, warm in a crock pot or slow cooker, putting cheese on top immediately before serving.

**ABOUT CHRISTINA**

Christina Roupas is a partner in Winston's Chicago office. This recipe originated from a law school friend and has become a staple among many of her groups of friends now. Making it always brings her back to her law school days (believe it or not, they are very fond memories).

# Burrata and White Peach Crostini

**SIRI DALY**

AUTHOR OF *SIRIOUSLY DELICIOUS* AND  
CONTRIBUTOR TO THE TODAY SHOW

**TIME**

25 minutes

**INGREDIENTS**

- 1 French baguette (8 oz), cut diagonally into 16 slices
- ¼ cup extra virgin olive oil, plus more for garnish
- 8 oz burrata cheese, drained
- 2 large white peaches, thinly sliced
- ¼ cup sliced fresh basil
- 2 tablespoons honey
- 1 teaspoon coarse sea salt

**INSTRUCTIONS**

- 1 Preheat an oven to 400°F.
- 2 Brush both sides of each bread slice with the olive oil, and place on a baking sheet. Bake until golden brown, about 12 minutes, turning halfway through.
- 3 Spread 2 teaspoons of the burrata on each toast. Top evenly with the peach slices and basil. Drizzle with honey, and sprinkle with coarse sea salt. Garnish with a drizzle of olive oil, if desired.



# Cindy's Chicken Meatballs

CHEF RYAN KOWALSKI

SAN FRANCISCO

## INGREDIENTS

- 1 lb ground chicken
- 1 egg
- ¼ cup parmesan cheese
- 2 tablespoons chopped parsley
- 2 tablespoons chopped basil
- ½ yellow onion, chopped
- OPTIONAL: 2 *garlic cloves, chopped*
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons olive oil

## INSTRUCTIONS

- 1 Sauté the chopped onion and olive oil without color until soft. Add the garlic, salt, and pepper. Remove from the heat and allow to cool.
- 2 In large bowl, mix together the chicken, cheese, egg, herbs, and cooled onion mixture.
- 3 Using a 2-oz or 4-oz scooper, form balls and place on a parchment paper-lined cookie sheet.
- 4 Bake at 375°F for about 10 minutes for 2-oz balls and around 12 minutes for 4-oz balls.  
*Tip:* Use a meat thermometer to register 160°F to confirm that the meatballs are cooked sufficiently.



## HELPFUL TIP

There are many ways to enjoy these meatballs, whether with marinara sauce, pesto sauce, tzatziki sauce, warm in chicken broth, dipped in wing sauce, or be creative!

# Crabmeat Appetizers

JAYNE THOMPSON

*This is an old family recipe that has been enjoyed by several generations without knowing the original source.*

## INGREDIENTS (MAKES 24)

- 1 can (6 oz) lump crabmeat
- 6 oz Philadelphia cream cheese
- 1 tablespoon Hellman's Mayonnaise
- 1 teaspoon Worcestershire sauce
- ¼–½ teaspoon Lawry's Seasoned Salt (adjust to taste)
- party rye bread slices

## INSTRUCTIONS

- 1 Using a fork, combine the mayonnaise, Worcestershire sauce and salt into the cream cheese. Drain the crab meat and add to the other ingredients. Mix thoroughly. Adjust salt to taste.
- 2 Spread the mixture evenly onto slices of party rye bread and place the slices on a cookie sheet. Brown under a broiler until puffy and lightly browned. Serve immediately.

## HELPFUL TIP

The mixture may be made one to two days ahead and refrigerated until an hour or two before use. Then let it stand at room temperature and spread the rye slices just before serving.

# Crispy Meatballs

## JULIE MARCUS

MANAGING DIRECTOR OF HUMAN RESOURCES  
CHICAGO

### TIME

1 hour

**Prep time** 30 minutes

**Cook time** 30 minutes

### INGREDIENTS

- 1 loaf day-old Italian bread
- 1 cup grated parmesan cheese
- 1 egg
- 1 lb ground beef
- ½ cup parsley flakes
- 1 tablespoon salt
- ½ tablespoon pepper
- ¼ cup garlic powder, or less
- oil for frying

### INSTRUCTIONS

- 1 Slice the day-old Italian bread and soak the slices in water. Squeeze out as much water as you can from the bread.
- 2 Mix well the bread with one egg and the parmesan cheese. Thoroughly mix in the ground beef. After everything is completely mixed, add the rest of the ingredients, and mix well.
- 3 Shape into oblong meatballs, and deep fry in hot oil until crispy on all sides.

### ABOUT JULIE

Julie is the Managing Director of Human Resources and works in the Chicago office. She is half Italian and half Croatian and enjoys making recipes that have been handed down in her family, like these meatballs, with her daughters Maggie and Sophie. They are making good use of quarantine time to practice these long-loved family recipes!



# Escargot

**KEN GARSTKA**

SENIOR CORPORATE COUNSEL & SECRETARY  
THE BOLER COMPANY

**TIME**

**Bake time** 12–15 minutes

**INGREDIENTS**

- 2 dozen snails
- ¼ cup dry white wine
- ¾ lb butter
- 3 garlic cloves, minced
- 1 green onion, minced
- 2 tablespoons chopped parsley
- salt and pepper to taste
- 2 dozen snail shells
- crusty bread, for serving

**INSTRUCTIONS**

- 1 Preheat an oven to 400°F.
- 2 Wash the snails well in water, and drain. Soak the snails in the white wine. Cream the butter and add the remaining ingredients.
- 3 Drain the snails. Place about a ½ teaspoon of butter mixture into each shell. Insert each snail into a shell, rounded side first. Pack additional butter mixture on top if there is room.
- 4 Place on a snail plate and bake for 12–15 minutes.
- 5 Serve hot with crusty bread to soak up the melted butter.

# Fried Squash Blossoms

**RENEE BAILLIE**  
EVENTS SPECIALIST  
CHICAGO

## TIME

25 minutes

## INGREDIENTS

- 1 cup whole-milk ricotta
- 1 egg yolk and 2 eggs
- 1 garlic clove, chopped
- ¼ cup chopped fresh basil
- 12–16 zucchini squash blossoms
- ¾ cup flour
- ⅔ cup grated parmesan cheese
- salt and black pepper
- olive oil for pan frying
- 1 cup of your favorite marinara sauce—Rao’s is recommended

## INSTRUCTIONS

- 1 In a mixing bowl, stir together the ricotta, egg yolk, garlic, basil, and ⅓ cup of the parmesan cheese. Add ⅛ teaspoon salt and ⅛ teaspoon black pepper.
- 2 Carefully open and fill each blossom with the ricotta mixture, then close the blossom by twisting the top together. (Don’t overstuff them: it’s okay to have filling left over.)
- 3 In a medium bowl whisk together the flour, ⅓ cup parmesan, and ¼ teaspoon salt.
- 4 In a shallow bowl beat two eggs and season with salt and pepper. Thin out the beaten eggs slightly with a splash of milk or water.
- 5 Heat about ¼-inch of olive oil in a skillet.

- 6 Dip the blossoms into the egg mixture, then into the flour mixture, tapping off any excess flour.
- 7 Fry the blossoms until golden, about 1 minute, then turn once to fry the other side for an additional 1 minute. Set the blossoms on a paper towel to drain, and sprinkle with salt.
- 8 Serve with warm marinara sauce.



## ABOUT RENEE

Renee Baillie is an events specialist in the Chicago office. In her free time, she enjoys cooking, entertaining, and dining out.

# Olivita Crostini

**JIM HERBISON**

PARTNER  
CHICAGO

**TIME**

25 minutes

**INGREDIENTS**

- 1 can (4 ½ oz) black olives, chopped
- ½ cup pimento-stuffed green olives, finely chopped
- ½ cup grated parmesan cheese
- 4 tablespoons unsalted butter
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- ¾ cup shredded Monterey Jack cheese
- ¼ cup minced parsley
- 1 crusty French baguette

**INSTRUCTIONS**

- 1 In a medium bowl, stir together the black and green olives, parmesan cheese, butter, olive oil, and garlic, until well blended. Stir in the Monterey Jack cheese and parsley.
- 2 Heat up a broiler.
- 3 Cut the baguette into 24 thin slices. Arrange the bread slices on a baking sheet and spread some of the olive (“olivita”) mixture on each slice. Broil for 3–4 minutes, or until the bread is toasted at the edges and the olivita mixture is bubbly.

**ABOUT JIM**

Jim Herbison is a litigation partner in the Chicago office. His mother, a great cook, has passed down to her children a number of solid recipes, including this one, which is a universal favorite.

# Shrimp Dip

**EMILY HOGAN**

BUSINESS DEVELOPMENT COORDINATOR  
CHICAGO

**TIME**

10–15 minutes

**INGREDIENTS**

- 1 can tiny de-veined shrimp
- 1 package (8 oz) cream cheese
- ½ cup mayonnaise
- 1 tablespoon chopped parsley  
(if using dried, use ½ tablespoon)
- ¼ cup onion, minced
- OPTIONAL: 1 *hard-boiled egg, diced*

**INSTRUCTIONS**

- 1 In a mixing bowl stir together all the ingredients until combined.
- 2 Let the mixture stand in refrigerator for at least 1 hour or until completely chilled.
- 3 Serve with crackers or veggies. Enjoy!

**ABOUT EMILY**

Emily Hogan is a Business Development Coordinator in the Chicago office. She loves to cook and bake, and she feels like she's taking advantage of being in the kitchen now more than ever! Emily wanted to share a simple recipe that's easy to make and contains ingredients that you might already have at home (or could easily get on your next grocery run). Emily grew up eating this when her mom would make batches for family gatherings or get-togethers with friends, so it always brings her back to happy times with loved ones. Warning: it's tough to refrain from eating the whole batch in one sitting. Hope you enjoy!

# Spicy Cauliflower Chicken VEGAN

**DAWANNA MCCRAY**  
ASSOCIATE  
CHICAGO

## TIME

30 minutes

**Prep time** 15 minutes

**Cook time** 15 minutes frying

## INGREDIENTS

- 1/3 of a large head of cauliflower
- 2 cups of olive or vegetable oil for frying

### FOR THE BATTER

- 1 cup all-purpose flour
- 2/3 cup almond milk
- 1 tablespoon black pepper
- 1 tablespoon salt
- 2 teaspoons cayenne pepper
- 2 teaspoons crushed red pepper flakes
- 2 teaspoons paprika

## INSTRUCTIONS

- 1 Create a thick, creamy batter by mixing together all the batter ingredients.
- 2 Separate 1/3 of the cauliflower from the large head of cauliflower. This should render about seven medium-size pieces of cauliflower.
- 3 Completely cover each piece of cauliflower with batter.
- 4 Pour the olive or vegetable oil into a medium-size skillet and heat the oil. Once the oil is hot, place the battered cauliflowers in the skillet and fry until golden brown.
- 5 Remove the golden brown cauliflowers from the frying pan, and drain off the oil.
- 6 Enjoy with your favorite dipping sauce.



## ABOUT DAWANNA

DaWanna is a fourth-year litigation associate in the Chicago office, who focuses on complex commercial litigation, antitrust, product liability, and intellectual property matters. For years she has spent much of her free time baking sweet treats and cooking comfort foods. But since going vegan nearly three years ago, DaWanna has shifted her focus to making healthy(-ish) alternatives of the foods she enjoyed before veganism. This spicy cauliflower is inspired by the fried chicken and hot sauce that DaWanna thoroughly enjoyed eating while growing up.



## SALADS + SOUPS

Bean Soup  
Beet Salad  
Black Bean + Corn Chowder  
Brisket Chili

Canlis Salad  
Cold Mango Soup  
Farmer's Market Salad  
Thai Butternut Soup

Three Sisters Stew  
Tomato Soup  
Vegetable Soup  
White Bean + Turkey Chili

# Endlessly Versatile Bean Soup

## SUE MANCH

CHIEF TALENT OFFICER  
WASHINGTON, D.C.

*The key word here is versatility—you can use ingredients from your refrigerator, freezer, or pantry, or all three. As long as you have a bag of mixed beans, you have an endlessly versatile soup base.*

### TIME

**Prep time** 30 minutes

**Cook time** 3 hours

### INGREDIENTS

- 1 bag mixed beans for soup\*
- 3 packages (32 oz each) vegetable or chicken stock—may use an equivalent amount of powdered bouillon or even water, if necessary
- 1 onion, chopped
- 2 garlic cloves, crushed
- 2 teaspoons olive or vegetable oil
- 4 cups any mix of frozen, canned, or fresh vegetables—whatever you like best†
- 1 can (14.5 oz) diced tomatoes with juice
- 3 bay leaves
- choice of spices—recommend using 2 teaspoons smoked paprika, 1 teaspoon cayenne pepper, a splash of lemon juice, and salt and pepper to taste‡
- **OPTIONAL:** *for meat-eaters, add a hambone with the meat still attached, or sliced Italian or other fresh sausage, or shredded skinless chicken*

### INSTRUCTIONS

- 1 Soak the beans overnight, then rinse them.
- 2 In a large stockpot, sauté the onion and garlic in the oil until soft. Add the soaked and rinsed beans, stock, bay leaves, salt, and pepper. (If you're adding a hambone, add it at this stage.) Bring this mixture to a boil, then cook on a low heat for at least 2 hours, stirring regularly.
- 3 Once the beans are soft, remove the bay leaves and add any vegetables you like, the canned tomatoes and juice, and whatever spices you want to add. (Add the cooked sausage or chicken at this stage, if you are adding.)
- 4 Bring the soup to a boil again, then simmer on a low heat for an additional hour or longer, checking seasoning and adding as needed. Check the level of liquid during this last hour, adding more broth or water if it gets too thick. (I have also added Guinness on occasion!)

### SERVING SUGGESTIONS

Add a dollop of sour cream, sliced jalapeños, grated cheese, and chopped fresh cilantro. Serve with crusty rolls, French salted butter, and a very dry rosé from Provence, or a dark stout.

\* Remove and discard the ham flavoring if there is one in your bean packet: it's yucky.

† An easy fix is the frozen chopped veggies for soup. Recommend adding chopped kale or spinach for extra vitamins.

‡ You can also put in a few splashes of hot sauce, as your taste dictates.

## NOTES

This is a great soup that allows for endless variations. Once you have cooked the base soup, add anything you like! This soup gets even better as you warm it up for leftovers and is easy to freeze.

## ABOUT SUE

Sue Manch is Winston's Chief Talent Officer and works from the Washington, D.C. office. She is a child of parents who grew up during the Great Depression. Her grandmother and mother made almost everything from scratch and her family lived on a horse farm in a rural area of Ohio with a large garden. This soup was a staple of her childhood when money was tight, if they had a bounty of vegetables from the garden, or after a big ham dinner. This dish is cheap, healthful, packed with protein, and, according to Sue, requires absolutely no cooking skills. It can be vegan, vegetarian, or fit for a full-on carnivore. After Sue stopped eating meat, this soup became her go-to recipe because it is hearty enough to please both meat-eaters and vegetarians.



# Best-Ever Beet Salad

## P J SAUERTEIG

ASSOCIATE  
CHICAGO

### TIME

2 hours, including roasting time

### INGREDIENTS

#### FOR THE BEET SALAD

- 1 bunch red or golden beets, organic if possible
- 1 cup Greek yogurt (full-fat is best)
- $\frac{2}{3}$  tablespoon honey
- $\frac{2}{3}$  tablespoon red wine or sherry vinegar
- 1 +  $\frac{2}{3}$  tablespoons olive oil
- 1 handful fresh herbs, such as basil, baby arugula, mint, chives, or chervil
- *OPTIONAL: if you prefer bolder tastes, substitute blue cheese or goat cheese instead of the yogurt*

#### FOR THE CRISPY SHALLOTS

- $\frac{1}{2}$  cup grapeseed, canola, or any neutral oil will do
- 1 shallot

### INSTRUCTIONS

#### FOR THE BEET SALAD

- 1 Heat an oven to 400°F.
- 2 While the oven is pre-heating, remove any stems or greens from the beets.
- 3 Take two sheets of tin foil (each about 1 foot wide, 1  $\frac{1}{2}$  feet long), and place them over each other in a double layer. Arrange the beets closely in a little cluster on top of the foil. Pour 1 tablespoon of the olive oil over the beets, and add a pinch of salt and a pinch of sugar. Tightly wrap up the beets in the double

layer of foil to form an air-tight package. Place the foil-wrapped beets in an oven-proof container, and roast in the oven for 90 minutes.

#### FOR THE CRISPY SHALLOTS

While the beets are cooking, prepare the “crispy shallots,” which are this salad’s show-stealer.

- 4 Heat the grapeseed, canola oil, or neutral oil in a skillet on a medium heat until the oil begins to shimmer, but is not so hot that it sputters and boils.
- 5 Peel the shallot and cut it into very thin slices—a mandolin is an especially good tool for this, but not necessary. We’re not dicing or finely chopping the shallot, we’re slicing it.
- 6 Add the thinly sliced shallots to the shimmering oil. Shake the skillet at first to make sure the shallots cook in one even layer. (They’ll begin bubbling in the oil—this is good!—and will crisp up after a few moments.)
- 7 Once the shallot slices turn golden brown, remove them from the oil with a slotted spoon, and let them dry on a paper towel-lined plate. As they cool, sprinkle a pinch of salt over the crispy shallots.

#### RETURNING TO THE BEET SALAD

- 8 Once the beets have roasted for 90 minutes, pull them from the oven. Open the foil packet, and let the beets cool to room temperature.

- 9 Once cool enough to handle, peel off the beet skins using a paper towel (they'll peel right off), and if there's any purple cooking liquid in the bottom of the foil package, pour it into a large bowl.
- 10 Cut the skinned beets into quarters (or if they're large beets, cut into bite-sized pieces). Transfer the chopped beets into a bowl and add their cooking liquid. Add  $\frac{2}{3}$  tablespoon of the olive oil, the honey, and the red wine or sherry vinegar. Season to taste with salt and pepper. Stir, and let the beets marinate for a few moments.
- 11 To plate the salad, take two shallow bowls (or more, depending on how many people you're serving). In each bowl spread  $\frac{1}{4}$  cup of the Greek yogurt (or goat cheese, if you're using: best at room temperature) around the bottom. Spoon in enough beets to cover the yogurt. Sprinkle several pinches of crispy shallots on top of the beets, then place any herbs you like (basil is great here). Finish with a pinch of salt, and serve.

## ABOUT PJ

PJ Sauerteig is an associate in the Chicago office. This recipe was inspired by chef Jean-George Vongerichten's beet salad. PJ cooked at one of Vongerichten's restaurants back in college, and this beet salad always brings back a flood of (happy-scary-stressful-delicious) memories.

# Black Bean + Corn Chowder

**DEBBY CUSUMANO CALDWELL**

DIRECTOR OF PARTNER HIRING & ALUMNI RELATIONS  
CHICAGO

## TIME

**Prep time** 15 minutes

## INGREDIENTS

- 4 teaspoons vegetable oil
- 12 oz crumbled Italian sausage  
(add more if desired)
- 1 medium onion, chopped
- 1 or 2 cloves of garlic
- 2 heaping teaspoons of cumin
- 1 teaspoon oregano
- 14 oz chicken broth
- 1 large can of corn (add more if desired)
- 4 cans black beans, drained and rinsed
- ½ cup water
- 1 teaspoon ground pepper
- 1 can (14 oz) chopped tomatoes
- OPTIONAL: ¼ cup fresh cilantro
- OPTIONAL: sour cream

## INSTRUCTIONS

- 1 Heat the oil in a large saucepan over a high heat. Add the sausage and brown. Stir in the garlic and onion and cook for 2 minutes. Then stir in the cumin and oregano and cook for another 2 minutes. Add the chicken broth, corn, and the 2 cans of drained and rinsed beans.
- 2 In a blender, puree the remaining beans with the water until smooth. Stir the pureed beans into the soup, then cover and bring to a boil.
- 3 Reduce the heat and simmer, covered, for 2 minutes. Stir in the tomatoes, cilantro (if using), and peppers.
- 4 Pour the soup into bowls and serve topped with sour cream.

# Brisket Chili

## JENNY FORTIN

SENIOR MARKETING COMMUNICATIONS SPECIALIST  
SAN FRANCISCO

### TIME

2 hours, including roasting time

### INGREDIENTS

- 2 ½ cups diced onion
- 2 tablespoons extra virgin olive oil
- 1 tablespoon cumin
- 2 tablespoons chili powder
- 1 tablespoon coriander
- 1 tablespoon paprika
- ½ teaspoon ancho chili powder
- ½ teaspoon chipotle powder
- 1 tablespoon minced garlic
- 2 tablespoons tomato paste
- ½ cup light beer
- 1 can (29 oz) fire roasted tomatoes, undrained
- 1 can (20 oz) kidney beans, drained and rinsed
- 3 cups smoked beef brisket, diced—  
you can substitute any other meat
- OPTIONAL: 1 teaspoon salt
- 4 cups beef stock

### INSTRUCTIONS

- 1 Heat the extra virgin olive oil in a large stockpot on a medium-high heat. Once the oil is hot, add the onions and all the seasonings. Keep stirring the stockpot to avoid scorching.
- 2 Once the onions start to sweat, add the garlic, and sauté until the garlic has been cooked through. Add the tomato paste and sauté until a nice fond forms on the bottom of the pot, then deglaze with the beer.

- 3 Reduce the heat and add the tomatoes, beans, and stock. Once the mixture starts to simmer, add in the brisket. Simmer for 20 minutes and then season with salt to taste.

We like to serve ours with a nice piece of cornbread, some cheddar cheese, a dollop of sour cream, and fresh diced onion.

### ABOUT JENNY

Jenny Fortin is a Senior Marketing Communications Specialist at Winston & Strawn. After Jenny's husband formed a competition barbeque team with another Winston spouse they suddenly found themselves with a tremendous excess of slow-and-low barbeque love. They came up with this Texas-style chili to try to alleviate some of their surplus. Technically this is not a Texas chili due to the addition of beans—in fact, some Texans say that putting beans in chili is “fightin’ words.” Since they don't live in Texas, they think an exception can be made.

# Canlis Salad

## MATT FAWCETT

GENERAL COUNSEL  
NETAPP, SILICON VALLEY

### TIME

Prep time 30 minutes

### INGREDIENTS

- 1 large head romaine hearts, cut into 1-inch pieces
- 1 large tomato, skinned\*
- ½ cup thinly sliced green onion
- ¾ cup freshly grated romano cheese
- ½ cup very well-done chopped bacon
- ½ cup thinly sliced fresh mint†
- OPTIONAL: 1 tablespoon thinly sliced oregano leaves, or add oregano to the dressing
- ½ cup croutons‡
- kosher salt and fresh ground black pepper to taste

### FOR THE DRESSING

- ½ cup olive oil
- ¼ cup freshly squeezed lemon juice
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon minced garlic
- 1 coddled egg§

\* *Skinning a tomato.* Submerge the tomato in boiling water for 30 seconds to loosen the skin, then peel, cut, and chill.

† *Mint.* You can't use too much mint—experiment for yourself.

‡ *Croutons.* We make our own croutons with butter and Italian seasoning.

§ *Coddled egg.* Pour boiling water into a cup and put a whole egg (still in its shell) into the hot water, and let it sit for 1 minute. You may substitute with pasteurized-egg mixture (found in the dairy section in cartons).

### INSTRUCTIONS

- 1 Wash the individual leaves of the romaine hearts in warm water, drain, and dry in a colander. Chill in a refrigerator until ready to serve. (Don't ever, ever toss a Canlis salad with warm or wet leaves!)
- 2 Mix all of the dressing ingredients together and pour over the chilled romaine leaves.

### HELPFUL TIP

If you have a wooden salad bowl, rub it with a little olive oil and garlic before tossing. If not, it is not a problem.

### ABOUT MATT

Matt Fawcett is the General Counsel at NetApp. As one of the leading voices on the intersection of law, technology, and business, Matt was named “One of America's Top 50 General Counsels” by the *National Law Journal* and is widely recognized for redefining the role of legal counsel in the modern corporation. Matt collaborates with Winston on the areas of legal innovation, diversity and inclusion, and wellness. His recipe came from a restaurant called Canlis, which had its heyday in the 1970s. There was one in the Fairmont where he had his first Canlis salad. His mom would make it for special dinners and his very young sisters heard them say “can less” and called it un-canned salad.

# Sopa Fria de Mango

 COLD MANGO SOUP

**VIRGINIA VALDES-DIAZ**  
RESOURCE SUPPORT SPECIALIST  
LOS ANGELES

## TIME

**Prep time** 15 minutes

## INGREDIENTS (SERVES 4–6)

- 4 cups (2 large ripe mangos) peeled, pitted, and chopped, or an equal amount of frozen mango\*
- 2 tablespoons sugar
- 2 cups Goya mango nectar (a thick fruit juice, available in supermarkets)
- 1 cup plain yogurt
- $\frac{3}{4}$  cup heavy cream or half & half
- a dash of Cointreau or other orange-flavored liqueur
- 6 mango slices and 6 fresh mint sprigs for garnish

## INSTRUCTIONS

- 1 Puree the mango in either a food processor fitted with a steel blade, or in a blender. Add the remaining ingredients except the garnishes and process until smooth, processing in batches if necessary. Remove to a bowl, cover, and refrigerate for one hour.
- 2 Serve in chilled bowls garnished with a mango slice and a sprig of mint.

## ABOUT VIRGINIA

Virginia Valdes-Diaz is a Resource Support Specialist in Winston's Los Angeles office. She is Cuban-American, and this soup is a must-try on a hot summer day.

\* Mango is a fruit that can be green, yellow, orange, red or a combination of these colors. When ripe it has brown spots and is soft to the touch.

# Farmer's Market Salad

## CHEF LUCAS LOVELACE

PERSONAL CHEF & FOUNDER OF LL CHEF SERVICES  
SAN FRANCISCO BAY AREA

### TIME

**Prep time** 25 minutes

### INGREDIENTS

- farmer's market lettuces
- tomatoes, halved
- different colored carrots, sliced thin
- radishes, sliced thin
- parmesan for grating
- granola—*recipe below*
- MCT vinaigrette—*recipe below*
- avocado

#### FOR THE GRANOLA

- 2 cups gluten-free rolled oats
- $\frac{3}{4}$  cup pecans
- $\frac{3}{4}$  cup sliced almond
- 4 tablespoons pumpkin seeds
- 4 tablespoons sunflower seeds
- 1 tablespoon cinnamon
- 2 teaspoons ground green cardamom
- 1 teaspoon salt
- 1 teaspoon ground ginger
- $\frac{1}{3}$  cup honey
- $\frac{1}{3}$  cup maple syrup
- 1 tablespoon extra virgin olive oil
- 1 teaspoon vanilla extract

#### FOR THE MCT VINAIGRETTE

- 6 tablespoons Bragg's apple cider vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon nutritional yeast
- 1 teaspoon dried oregano
- 1 teaspoon cumin seeds
- $\frac{1}{2}$  cup extra virgin olive oil
- $\frac{1}{4}$  cup MCT\* oil
- $\frac{1}{4}$  cup maple syrup
- 1 teaspoon salt

### INSTRUCTIONS

#### FOR THE GRANOLA

- 1 Preheat an oven to 320°F. Combine the oats, nuts, seeds, and spices. In a small pot, gently warm the honey and maple syrup with the oil and vanilla, then pour over the dry ingredients, stirring well.
- 2 Gently bake for 20–30 minutes, checking and stirring every 8–10 minutes, until beautiful and golden brown. Let the granola cool.

#### FOR THE MCT VINAIGRETTE

- 3 For MCT vinaigrette, combine all the ingredients in a blender and blend until the ingredients have emulsified, about 30 seconds.

#### FOR THE SALAD

- 4 Arrange the lettuces on a plate, with tomatoes, carrots, radishes artfully placed on top. Grate parmesan cheese on one side. Serve with the granola, avocado, and MCT vinaigrette.

\* Editor's note: Medium-chain-triglyceride (MCT) oil is an oil derived from coconut oil or palm kernel oil.

## ABOUT LUCAS

Lucas Lovelace is a professional chef who has created incredible experiences for Winston & Strawn Silicon Valley events. He focuses on creating menus that utilize organic ingredients, used as close to the time and place of origin as possible. He aims to create dishes that are as beautiful as they are delicious. You can find out more at [lchefservices.com](http://lchefservices.com).



# Thai Butternut Soup

## JENNICE LEHMAN

SENIOR MANAGER, BENEFITS & HUMAN RESOURCES OPERATIONS  
NEW YORK

### TIME

Prep time 45 minutes

### INGREDIENTS

- 1 teaspoon canola oil
- 1 cup chopped onion
- 2 ½ teaspoons red curry paste
- 1 ½ teaspoons minced fresh garlic
- 1 teaspoon minced fresh ginger
- 1 cup chicken broth
- 2 teaspoons brown sugar
- 2 packages (12 oz each) frozen pureed butternut squash, or 4 cups cubed butternut squash
- 1 can (14 oz) light coconut milk
- 1 ½ teaspoons fish sauce
- ¼ teaspoon salt
- OPTIONAL: *toppings*—*chopped peanuts, cilantro, lime wedges, goat or feta cheese, crème fraîche, crab meat*

### INSTRUCTIONS

- 1 Heat a medium saucepan over a medium-high heat. Add oil to the pan and swirl to coat. Add the onion and sauté for 3 minutes. Add the curry paste, garlic, and ginger, and sauté for 45 seconds, stirring constantly.

- 2 Add the broth, brown sugar, butternut squash, light coconut milk, fish sauce, and salt, then cover and bring to a boil. Reduce the heat and simmer for 5 minutes while stirring constantly. *Note:* If you're using cubed butternut squash, add an additional 5 minutes of simmering time.
- 3 Place half of the squash mixture in a blender with the center piece of the lid removed to allow steam to escape. Blend until smooth, then pour into a large bowl. Repeat the procedure with the remaining squash mixture.
- 4 Spoon about 1 cup of soup into each of four bowls.
- 5 Serve, topping with any of the optional ingredients.

### ABOUT JENNICE

Jennice Lehman is the Benefits & Human Resources Operations Senior Manager in the New York office. She enjoys cooking and baking when not working.

# Three Sisters Stew

**RACHEL BUSCH**  
FORMER ASSOCIATE  
SAN FRANCISCO

## TIME

**Prep time** 30 minutes

**Cook time** 2 hours

## INGREDIENTS

- 1 lb butternut squash, cut into 1-inch cubes (or pre-cut at the grocery store)
- 1 teaspoon ground cumin
- kosher salt, as needed
- black pepper, as needed
- 2 tablespoons neutral oil, such as canola
- 1 large yellow onion, diced
- 3 garlic cloves, minced
- 4 cups vegetable stock (or chicken stock if you don't care about the recipe being vegetarian)
- 1 medium yellow squash, diced
- 1 can (15 oz) pinto beans, drained
- 1 can (15 oz) black beans, drained
- 1 can (14.5 oz) chopped tomatoes
- 2 cups fresh or frozen corn kernels
- 1 can (4 oz) roasted green chilis
- ½ bunch fresh cilantro, roughly chopped

## INSTRUCTIONS

- 1 Season the butternut squash with cumin, salt, and pepper. Heat the oil in a Dutch oven or a large heavy-bottomed saucepan over a medium-high heat until the oil shimmers.
- 2 Add the butternut squash (in batches if necessary) and cook, turning as needed, until lightly browned on all sides, 5–6 minutes. Transfer the butternut squash to a bowl and set aside.
- 3 Add the onion to the pan and sauté, stirring occasionally, until translucent, 5–7 minutes. Add the garlic and sauté, stirring occasionally, until lightly colored, 2–3 minutes.
- 4 Return the butternut squash to the pan, along with the stock and squash, and bring to a boil. Reduce the heat to medium-low and simmer, covered, for about 30 minutes.
- 5 Add the beans, tomatoes, corn, and chilis, and cook uncovered over a medium heat until the stew has thickened, about 40 minutes.
- 6 Add cilantro and season to taste with salt and pepper.

## HELPFUL TIP

This stew is even better the next day!

## ABOUT RACHEL

Rachel Busch is a former associate in the San Francisco office. She found this recipe a few years ago for a vegetarian Thanksgiving in the *New York Times*. It is really delicious, healthy, easy to make, and incorporates a lot of canned goods, which is great during #COVID times. She hopes you enjoy it!

# Tomato Soup

**CHEF ANTHONY SECVIAR**  
CHEF-OWNER OF PROTÉGÉ  
PALO ALTO, CALIFORNIA

## TIME

6 hours

## INGREDIENTS

- 8 tablespoons unsalted butter
- 4 onions, sliced thin
- 24 garlic cloves, sliced thin
- 1 cup tomato paste
- 10 lbs organic Roma tomatoes, cored and quartered
- 4 quarts heavy cream
- a sachet—see below
- browned butter, to taste
- sherry vinegar, to taste
- kosher salt, as needed

## FOR THE SACHET

- 2 tablespoons black peppercorns
- 2 bay leaves
- 12 sprigs of thyme
- cheesecloth or muslin tied with kitchen twine to enclose the above

## EQUIPMENT

- rondeau, Vita-Prep, and chinois

## INSTRUCTIONS

- 1 Preheat an oven to 425°F.
- 2 Wash, core, and quarter the tomatoes, and transfer to roasting pans. Roast the tomatoes in a single layer until blistered and starting to break down, approximately 15 minutes.
- 3 In a large, heavy-bottomed pot, melt the butter over a medium heat, then add the onions and sliced garlic. Lightly season with salt,

then sweat without color until translucent and completely soft. Add the tomato paste and cook it out for 5 minutes. Add the roasted tomatoes and cream, and bring to a simmer.

- 4 Add the sachet to the pot. Simmer the soup base on a low heat until the tomatoes have broken down, approximately 20 minutes. Remove the sachet from the soup base and transfer the soup to a blender top (Vita-Prep) and blend in batches on high until completely smooth.
- 5 Season each batch of soup with salt, sherry vinegar, and brown butter to taste. Pass the blended soup through a fine chinois strainer and serve immediately, or quickly cool and store chilled.

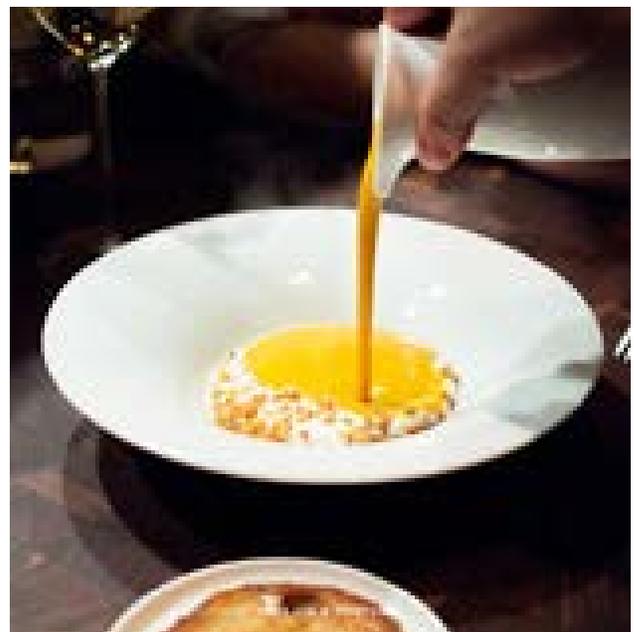


PHOTO *Faye Liu*

# Anne's Easy Italian Vegetable Soup with Meatballs

## ANNE HEATHCOCK

MANAGING DIRECTOR, MARKETING  
CHICAGO

### TIME

75 minutes

### INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 3 stalks celery, diced
- 3 medium carrots, diced
- 8 oz frozen cut green beans
- 8 oz frozen corn
- 1 tablespoon Italian herb seasoning
- 2 bay leaves
- 1 teaspoon salt
- ½ teaspoon ground pepper
- OPTIONAL: *red pepper flakes to taste*
- 1 can (28 oz) diced tomatoes
- 1 can (6 oz) tomato sauce
- 8 cups beef broth, or chicken broth if you prefer
- OPTIONAL: *½ cup of red wine*
- 1 package (26 oz) frozen meatballs—use your favorite kind: a 1-inch diameter is best
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 cup ditalini pasta or small shells
- ⅓ cup finely grated parmesan cheese
- 2 tablespoons chopped fresh basil

### INSTRUCTIONS

- 1 Heat the olive oil in a large pot over a medium-high heat. Add the onion, celery, and carrots, and cook until the onions are translucent, about 5–7 minutes. Add the garlic and cook for 30 seconds. Add the Italian seasonings, red

pepper flakes (if desired), salt, and pepper. Mix well and sauté for another 2–3 minutes.

- 2 Stir in the diced tomatoes, tomato sauce, kidney beans, red wine, and beef broth. Add the bay leaves and bring to a boil.
- 3 Add the frozen green beans, corn, and meatballs (they do not need to be thawed). Bring back to a boil.
- 4 Add the pasta and cook for 15–20 minutes or the pasta and vegetables are tender.
- 5 Season to taste with additional salt and pepper. Remove the bay leaves before serving. Ladle into bowls and top with the parmesan and chopped basil.



### ABOUT ANNE

Anne Heathcock is the managing director of marketing in Winston's Chicago office. Anne has been with the firm for 25 years.

# White Bean + Turkey Italian Chili

**NOELLE RASMUSSEN**

SENIOR BUSINESS DEVELOPMENT SPECIALIST  
LOS ANGELES

## TIME

6 hours

## INGREDIENTS

- 1 package ground turkey
- 1 package sweet Italian turkey or chicken sausage
- 1 can diced tomatoes, undrained
- 1 can cannellini beans, drained
- 1 can garbanzo beans, drained
- 1 can northern white beans, drained
- 1 yellow onion, diced
- 4–6 garlic cloves, crushed
- 1 tablespoon Italian seasoning
- 1 bouillon cube
- 2 cups chicken or beef broth
- salt and pepper to taste

## INSTRUCTIONS

- 1 Squeeze the sausage out of the casings and sauté with the ground turkey, onions, and garlic.
- 2 Transfer the turkey, sausage, onion, and garlic to a crockpot or another large pot. Add all the other ingredients and cook on low for 6 hours. Stir occasionally so that it doesn't burn.
- 3 Add extra broth if it seems too thick for you, and add salt and pepper to taste.
- 4 Top with shredded mozzarella cheese or pesto, or both, and serve with crusty Italian bread.



## ENTRÉES

Baked Chicken Thighs  
Beer Shrimp  
Black Bean Cakes  
Bucatini  
Cajun Alfredo Pasta  
Caprese Risotto  
Cheesy Grits Casserole  
Chicken Curry  
Chicken Enchiladas  
Chicken Enchilada Casserole  
Chicken Fried Rice  
Chicken Kelaguen  
Chicken Mushroom Stroganoff  
Chicken Pot Pies  
Chicken Salad

Chicken Tacos  
Chilaquiles  
Cholent  
Crispy Chicken Parmesan  
Cuban Empanadas  
Easy Meatloaf  
Enchilada Casserole  
Gemelli with Sausage + Fennel  
Green Curry  
Green Salsa Chicken Tacos  
Italian Steaks  
Jerk Shrimp Spaghetti  
Kimchi Fried Rice  
Kitchen Sink Curry  
La Tomate Farcie

Lemon Rosemary Chicken  
Mississippi Roast  
Moroccan Chicken Tagine  
Mushroom Orzo  
Pesto Spaghetti Squash Bake  
Pork and Green Bean Stir Fry  
Pork Tenderloins  
Pizza  
Salmon Croquettes  
Salmon in Foil  
Swiss Cheese Chicken  
Traditional Jewish-Moroccan Fish  
Turkey Burger  
Veal Scallopini

# Baked Chicken Thighs

WITH BRUSSELS SPROUTS AND SWEET POTATOES

**MELISSA FRIBERT**  
PAYROLL SUPERVISOR  
CHICAGO

## TIME

1 hour 15 minutes

**Prep time** 15 minutes

**Cook time** 1 hour

## INGREDIENTS

- olive oil spray
- 16 oz brussels sprouts, halved
- 2–4 sweet potatoes (depending on size), peeled and diced
- 4–6 bone-in chicken thighs with skin on
- Penzeys Northwood's or Tuscan Sunset seasoning—this can be substituted for any seasoning you desire: the original recipe called for black pepper, garlic, and rosemary

## INSTRUCTIONS

- 1 Preheat an oven to 375°F.
- 2 Coat a 9 × 13-inch baking dish with olive oil spray.
- 3 Place the peeled and diced sweet potatoes in one half of the baking dish, and the halved brussels sprouts in the other half.
- 4 Lightly drizzle some olive oil and the seasoning over the vegetables, using your hands to mix them together.
- 5 Season both sides of the chicken thighs and place them on top of the vegetables, skin-side down.
- 6 Bake for 30 minutes, set the chicken aside, and stir the vegetables.

- 7 Place the chicken back in the dish skin-side up and bake until the chicken skin is browned and the vegetables are roasted and tender, about 30–35 minutes longer.



## ABOUT MELISSA

Melissa works in the Chicago Office in the Accounting Department. She enjoys spending time in her kitchen cooking and baking with her husband Paul and son Alex. She is a fan of one-pot meals that are quick and healthy to get on the table after a day of work. This recipe is from *Skinnytaste*, which is one of Melissa's favorite food bloggers she follows. This recipe is also picky eater-approved by her son Alex. Enjoy!

# Beer-Braised Shrimp

**GRETCHEN SCAVO**

PARTNER  
CHARLOTTE

*This dish is great with a simple salad and a crusty baguette to dip into the sauce.*

## INGREDIENTS

- 1 cup lager beer
- 4 tablespoons butter, cut into cubes
- 2 or 3 garlic cloves, finely chopped
- 1 teaspoon kosher salt (less if you're using salted butter)
- 1 ½ lbs unpeeled medium shrimp (could use large as well)
- ½ teaspoon black pepper
- 1 lemon, for garnish
- OPTIONAL: *dash of red pepper flakes, hot sauce, and chives, for garnish*

## INSTRUCTIONS

- 1 Bring the beer to a simmer in a large skillet over a medium heat. Then add the butter, garlic, salt, and black pepper. Add the red pepper flakes if using. Stir until the butter melts.
- 2 Add the shrimp, stir to coat, then cover the skillet. Cook until the shrimp are pink and heated through, about 3 minutes. Remove from the heat. Garnish with chives if you have them, a quarter of fresh lemon, and hot sauce.

# Black Bean Cakes

MARY POULOS

PERSONAL CHEF, NOURISH

## INGREDIENTS

- 2 cans (15 oz each) black beans, drained, but not rinsed—reserve some of the juice when draining
- 2 garlic cloves, minced
- 2 teaspoons cumin
- 1 tablespoon fresh chopped oregano
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon sea salt
- ¼ teaspoon pepper
- ½ red onion, minced
- 1 egg (see substitutions below)
- ½ cup corn, cut off the cob—about 1 corn cob
- ½ cup panko breadcrumbs
- ¼ cup cilantro, chopped
- olive oil

## SUBSTITUTIONS

- to make the recipe vegan, substitute ¼ cup of the bean juice for the egg
- use thawed frozen corn

## INSTRUCTIONS

- 1 Pulse the black beans, garlic, cumin, oregano, red pepper flakes, sea salt, pepper, and egg in the large bowl of a food processor—if you want to omit the egg to make the dish vegan, add the ¼ cup of the bean juice instead. The mixture should be smooth with some black bean chunks in it: if the mixture is too dry, add some of the reserved bean juice; if you add too much and the mixture is sticky, add a little more panko breadcrumbs.
- 2 Add the remaining ingredients except the olive oil into the bowl and mix until thoroughly combined.
- 3 Form the mixture into patties: either make larger patties for burgers, or smaller ones to serve with a salad or side.
- 4 Allow the patties to set in a refrigerator for 30 minutes (or overnight).
- 5 Heat 2 tablespoons of olive oil in a frying pan over a medium heat. Place the black bean cakes in the pan and cook for about 4–5 minutes on each side, turning only once. Remove to a plate lined with paper towels.
- 6 Serve as a burger on a bun with your favorite toppings, or top with pico de gallo and guacamole.

# Bucatini with Canned Sardines and Capers

**DAVID KINCH**

EXECUTIVE CHEF AT MANRESA  
SILICON VALLEY

**INGREDIENTS (SERVES 4)**

- 2 cans sardines packed in extra virgin olive oil (each can approximately 4 oz)
  - 1 garlic clove, chopped fine
  - healthy pinch of red pepper flakes
  - 1 ½ oz salt-packed capers, rinsed, soaked for 15 minutes in water, and drained
  - 1 lemon
  - 1 oz (3 heaping tablespoons) of fine dried bread crumbs (substitute seasoned breadcrumbs)
  - 2 oz olive oil to toast the bread crumbs
  - 10 oz bucatini (can substitute spaghetti)
  - 2 oz extra virgin olive oil
- 4 Add a couple of spoonfuls of the pasta water to the sardine bowl, then drain the pasta and add the pasta to the bowl as well. Stir the pasta vigorously for about 30 seconds to finish breaking up the sardines and to coat the pasta evenly—the starch from the outside of the pasta will help emulsify the sauce and make it creamy.
  - 5 Divide the pasta evenly between four bowls and dust the surface of each bowl of pasta with a generous amount of the breadcrumbs. Serve immediately.

**INSTRUCTIONS**

- 1 Pour the breadcrumbs and olive oil in a pan and put the pan on a low heat. Stir frequently until the crumbs start to fry and turn golden brown. Drain the oil from the bread crumbs using a strainer, and spread out the browned crumbs on a plate lined with a paper towel. Set aside.
- 2 Open the can of sardines, tilting the can to drain off the floating oil, and place the sardines in a bowl. Add capers, garlic, red pepper flakes, extra virgin olive oil, a good pinch of sea salt, and 2 teaspoons of freshly squeezed lemon juice. Stir everything together with a fork to break up the sardines in a coarse fashion.
- 3 Bring a pot of water large enough to hold the pasta to a rolling boil and season with salt. Add the pasta and cook according to the recommended time or until al dente.

# Cajun Alfredo Pasta

**EVAN LEWIS**  
ASSOCIATE  
HOUSTON

## TIME

30 minutes

## INGREDIENTS

### FOR THE PROTEIN

- 2 tablespoons Cajun seasoning
- ½ teaspoon salt
- ½ teaspoon freshly cracked black pepper
- 1 ½ lbs of your selected protein (good options are shrimp, chicken, or andouille sausage), cut into bite-sized chunks—alternatively (or in addition to the protein), use bell peppers and onions
- 2 tablespoons unsalted butter

### FOR THE PASTA AND ALFREDO SAUCE

- ¼ cup butter
- 1 cup heavy cream
- 1 clove garlic, crushed
- 1 ½ cups freshly grated Parmesan cheese
- ¼ cup fresh parsley, chopped
- Italian seasoning to taste
- Cajun seasoning to taste

## INSTRUCTIONS

- 1 Begin cooking the pasta (I like linguine or faralle). While the pasta is cooking, season the protein or vegetables with Cajun seasoning, salt, and pepper.
- 2 Melt the 2 tablespoons of butter for the protein in a large skillet over a medium heat. Add the protein and sauté until cooked through. Set aside.
- 3 In the same skillet over a medium heat, melt the ¼ cup of butter. Add the garlic and sauté, stirring constantly, until fragrant. Slowly pour in heavy cream, about ¼ cup at a time, while continuing to whisk.
- 4 Add Parmesan cheese, salt, pepper, and Italian seasoning to taste. Stir well to combine. Continue to cook and stir for 2–3 minutes, or until the sauce reaches the desired thickness. For an added Cajun kick, substitute Cajun seasoning for Italian seasoning.
- 5 Remove from the heat and add the pasta to the skillet with the sauce. Toss to coat evenly and top with the protein or vegetables. Garnish with parsley if desired.

# Someone's Grandma's Caprese Risotto

**JORDAN BUCCI**  
ASSOCIATE  
CHICAGO

## TIME

40 minutes

## INGREDIENTS

- 2 cups Arborio rice
- 8 oz mozzarella pearls, separated
- 1 pint cherry or grape tomatoes, halved
- ¾ oz fresh basil, diced
- 8 cups chicken broth or stock
- ⅓ cup balsamic vinegar
- ¼ cup heavy whipping cream
- ⅓ cup cooking wine, or just use whatever white you have around
- olive oil, for frying
- salt and pepper

## INSTRUCTIONS

- 1 Pour the chicken broth into a medium pot. Bring to a rolling boil, then reduce the heat to a simmer.
- 2 Combine the halved tomatoes, separated mozzarella pearls, and diced basil leaves in large, oven-safe bowl.
- 3 Over a medium-low heat, pour the Arborio rice into a large pot and stir in enough oil to lightly coat the rice, about 2 tablespoons. Salt to taste.
- 4 Pour the wine and cream into the pot and stir for about 30 seconds.
- 5 Pour in 1 cup of chicken broth, stirring somewhat continuously until the liquid is mostly soaked up.

- 6 Continue to add ½ cups of chicken broth whenever the previous pour is mostly soaked up. The first few rounds normally take about 4–5 minutes each; the middle rounds take closer to 3 minutes; and the final round or two are back to about 4–5 minutes. (Not sure why—I'm not a scientist.) Stir as much as you can, and try not to let the broth bubble in the pot. I typically run out of broth exactly at the point when the rice becomes completely saturated. However, if you pour in some broth and notice that it's not being soaked up, stop adding more broth.
- 7 Pour the rice into the oven-safe bowl with the prepared tomatoes, cheese, and basil. Add the balsamic vinegar and pepper, and stir.
- 8 *Optional:* If you prefer your cheese melted, place the bowl in a 350°F oven for about 7–10 minutes. If you are going to have children eat it, I recommend not melting the cheese, as it could be a choking hazard.

This normally feeds two adults and two kids with **plenty** left over for lunch the next day. *Tip:* For those with picky eaters at home, I normally set aside some of the plain risotto for my kids to start with as they are always suspicious. Once they have accepted that it isn't poison, I'll offer them some with the other ingredients, but maybe light on the vinegar.

## ABOUT JORDAN

Jordan Bucci is based in Winston & Strawn's Chicago office. This was the first thing he ever cooked that involved more than three ingredients. Jordan's girlfriend at the time (now wife) visited him while he was stationed in Fort Benning, Georgia, with the Army. She made Jordan her sous chef while they cooked this recipe that she found in her grandma's recipe book. They continued to make it on subsequent visits because it was fun to cook together. Later, when Jordan had more confidence, he started making it weekly for himself until they got married. Almost a decade later, Jordan's sons are now the sous chefs when he makes this quarterly. The problem is, he always seems to be short on mozzarella balls when they help...

# Cheesy Grits Casserole

**PAULA HINTON**  
PARTNER  
HOUSTON

## TIME

**Prep time** 35 minutes

**Cook time:** 1 hour

## INGREDIENTS

- 1 ½ cups uncooked regular grits
- ½ cup butter
- 4 cups of medium-sharp cheddar cheese, or Pepper Jack cheese for a little spice every now and then
- 1 tablespoon Worcestershire sauce
- 2 teaspoons paprika, divided
- 3 eggs, beaten
- **OPTIONAL:** *red pepper flakes*

## INSTRUCTIONS

- 1** Cook the grits according to the package instructions. Add the butter and cheese to the grits and stir until melted. Add the Worcestershire sauce and 1 teaspoon of the paprika and mix well.
- 2** Add a small amount of the hot grits to the beaten eggs, stirring well, then stir the rest of the egg mixture into the remaining grits.
- 3** Pour the grits into a lightly greased 1-quart baking dish. Sprinkle with the remaining 1 teaspoon of paprika. Cover the dish and refrigerate it overnight.
- 4** Remove the baking dish from the refrigerator 15 minutes before baking. Bake, uncovered, at 325°F for 1 hour.

# Chicken Katsu Curry

**RACHEL BROWN**

HUMAN RESOURCES GENERALIST  
LONDON

## TIME

30 minutes

## INGREDIENTS

- 4 chicken breasts
- 140 g (5 oz) sticky rice—  
sushi rice works perfectly
- 1 onion, chopped
- 2 carrots, chopped
- 5 cloves of garlic, minced
- 6 tablespoons sunflower oil
- 5 tablespoons plain flour
- 1 heaping tablespoon curry powder
- 600 mL (2 ½ cups) chicken stock
- 2 tablespoons soy sauce
- 1 tablespoon honey
- panko breadcrumbs
- 2 eggs
- salt and pepper

## INSTRUCTIONS

- 1 In a large frying pan fry the chopped onion, carrots, and garlic in 3 tablespoons of the sunflower oil for 15 minutes until softened.
- 2 Add 2 tablespoons of plain flour and 1 tablespoon of curry powder to thicken the vegetables. Then add the chicken stock and boil for a further 15 minutes, stirring regularly.
- 3 Add the soy sauce and honey and season with salt and pepper.

- 4 Blend the sauce mixture together using a handheld blender until smooth (it should have a slightly thick consistency) and leave on a low heat until ready to use.
- 5 Put the chicken into a plastic sandwich bag and beat with a rolling pin until flattened.
- 6 Bread the chicken by tossing the breasts in the seasoned flour, then dipping them into 2 seasoned eggs, and finally coat with the panko breadcrumbs.
- 7 In a frying pan fry the chicken on each side in the remaining sunflower oil until crisp and golden.
- 8 Serve with rice.



## ABOUT RACHEL

This is Rachel's go-to weekend dish, it's not too tricky to make and it is really tasty!

# Chicken Enchiladas

WITH CREAMY GREEN SAUCE

## LINDSEY BARNES

CONFLICTS PROJECT ATTORNEY  
CHICAGO

### TIME

**Prep time** 30 minutes

**Cook time** 40–45 minutes

**Rest time** 10 minutes

### INGREDIENTS

- 2–3 cups rotisserie chicken, shredded or chopped
- coarse salt and ground pepper
- 5 garlic gloves, peeled and chopped
- 2 jars (16 ounces each) mild or medium green salsa
- $\frac{3}{4}$  cup heavy cream
- 6–8 flour fajita-size tortillas
- 3  $\frac{1}{2}$  cups shredded Monterey Jack cheese or Mexican cheese blend
- OPTIONAL:  *$\frac{1}{2}$  cup fresh cilantro, chopped*
- OPTIONAL: *avocado slices, sour cream, salsa for serving*

### INSTRUCTIONS

- 1 Set an oven to 350°F and spray a 9 × 13-inch pan with cooking spray.
- 2 Remove the skin from the rotisserie chicken and shred or chop the breast meat, dark meat, and leg meat (or just use what you prefer from the chicken), and place the meat in a medium bowl. Add the chopped garlic, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, and  $\frac{3}{4}$  cup of cheese to the shredded chicken, and combine.

- 3 Into a large bowl combine both jars of salsa with the heavy cream, and stir together. Add  $\frac{1}{2}$  cup of the salsa and cream mixture to the seasoned chicken mixture and combine well.
- 4 Stack the tortillas flat, wrapped in a damp paper towel, and microwave them on high for 1 minute to soften. Working with one tortilla at a time, dip the tortilla in the salsa mixture to completely soak it, then add about  $\frac{1}{4}$ – $\frac{1}{3}$  cup of the chicken mixture. Roll up the tortilla and place it in the pan, seam side down. About 6–8 tortillas should be able to fit in the pan.
- 5 Top with the salsa mixture, making sure it covers all the enchiladas, then top with the rest of the cheese.
- 6 Bake until the cheese is browned and salsa is bubbling, 40–45 minutes. Let it rest for 10 minutes so that the enchiladas can cool down a bit and firm up. Sprinkle with cilantro before serving.

These enchiladas taste great garnished with avocado slices and sour cream.

## ABOUT LINDSEY

Lindsey Barnes is a conflicts attorney in the Chicago office, and she loves to cook and bake for her family of five. This recipe was adapted from a Martha Stewart recipe that was much more complicated. It is requested by family and friends alike all the time, and is great for company or Cinco de Mayo. Even better with a margarita!



# Chicken Enchilada Casserole

## DIANA GALVEZ

REGIONAL SUPERVISOR OF ADMINISTRATIVE SERVICES  
LOS ANGELES

### TIME

1 hour 30 minutes

**Prep time** 1 hour

**Cook time** 30 minutes

### INGREDIENTS

- 28 oz can enchilada red salsa—such as Las Palmas, mild or medium spice
- 1 extra 15 oz can enchilada sauce for topping
- 3–4 cups shredded cheese—either a blend of jack and cheddar or Mexican blend
- ¼ cup onion, minced
- 3 or 4 cloves of garlic, minced
- 1 lb chicken breast
- 1 small can sliced black olives, drained
- ¼ cup green onion for topping, chopped
- 18 corn tortillas
- cooking oil
- *OPTIONAL: add in 2 or 3 finely chopped or minced serrano peppers with the onion and garlic mixture—completely optional, but very flavorful*

### EQUIPMENT

- 9 × 13-inch casserole baking dish

### INSTRUCTIONS

- 1 Boil the chicken breast, cool, and shred.
- 2 Mix the onion and garlic in a small bowl. *Tip:* The smaller you can chop or mince the onion and garlic and serrano peppers (if you decide to use them), the better. This way, you won't

ever bite into a whole piece, but you'll get all of the flavor.

- 3 Pour the two cans of enchilada sauce into a bowl and mix together.
- 4 Using a 10-inch shallow cooking pan, pour in a blend of cooking oil and salsa, enough to soak your tortillas, about ½–¾ cups each. *Tip:* Keep the flame low so it doesn't spark up and burn you. You will need to refill the pans with more as you dip the tortillas but remember to keep some of the sauce for the top.
- 5 Working in sections, start with six tortillas and, one by one, coat each with the oil and sauce mixture for about 30 seconds, then lay them onto the bottom of the casserole dish. There will be 6 tortillas for each layer and three layers in total.
- 6 After you've laid the first row of tortillas, layer them with one-third of the cheese, half of the chicken, half of the onion and garlic mix, and 1½–2 cups of the sauce.
- 7 Repeat with another row of 6 tortillas, then add the remaining chicken, cheese, onion and garlic mixture, and sauce, and then add the final layer of tortillas.
- 8 On the top final layer, add the remaining cheese, sauce, green onion, and sliced black olives. If you can, save some of the sauce to add when serving in case they dry out in the oven.

- 9 Place in the oven covered in foil for approximately 20 minutes at 375°F. Remove the foil and cook for an additional 10 minutes at 350°F.
- 10 Once you've taken it out of the oven, let it sit for at least 10 minutes before serving.

Serves 6–8 people if served alone, or up to 10 people if serving with sides. You can freeze any uneaten portion in an air tight container and reheat in the oven later.



### ABOUT DIANA

Diana Galvez is the Supervisor of Administrative Services in the Los Angeles office and also supports the San Francisco and Silicon Valley offices in this role. She enjoys cooking and entertaining friends and family. While this recipe is an Americanized version of a Mexican favorite — and she typically prefers cooking Italian food — this particular dish won her in-laws' hearts, which makes it a winner. It can seem a bit labor-intensive, but it's so worth it. This is also one of those dishes that will taste even better the next day!

# Chicken Fried Rice

## PRAVESH GOYAL

SENIOR MANAGER, BUSINESS DEVELOPMENT  
CHICAGO

### TIME

25 minutes

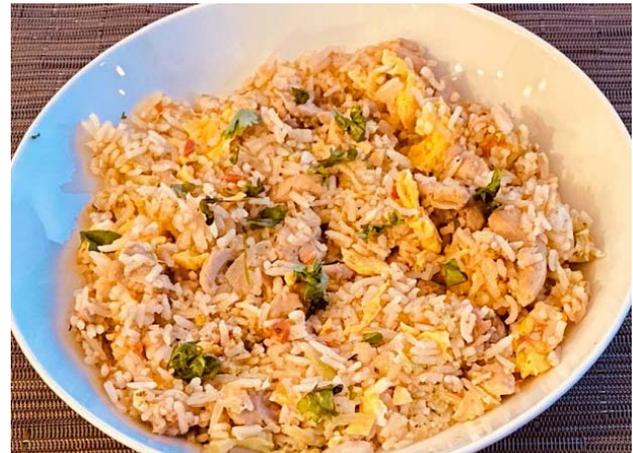
### INGREDIENTS

- coconut aminos
- 1 lb chicken thighs or breasts
- 1 ½ cups cooked white or brown rice (cold rice is preferred)
- frozen Asian vegetables
- 1 small red onion
- 4 eggs
- 6 cloves of garlic
- 1–1 ½ tablespoons sesame oil or chili oil
- OPTIONAL: 1 bell pepper
- 3 tablespoons lemon juice
- salt to taste
- OPTIONAL: *chili garlic sauce or sriracha*

### INSTRUCTIONS

- 1 Chop the fresh onion, garlic, and bell pepper. Chop the chicken into bite-size pieces. Defreeze the vegetables in a microwave and drain once done.
- 2 In a small pan sauté the vegetables over a medium heat.
- 3 In a separate, but larger pan, sauté the chicken over a medium to high heat to sear it.
- 4 Add 2 tablespoons of coconut aminos to the larger pan.
- 5 Once cooked, drain the chicken well and return it to the larger pan, adding in the cooked rice and vegetables. Reduce the heat to low or medium.

- 6 Add 5–6 tablespoons of coconut aminos, then mix and stir all the ingredients.
- 7 In a separate pan, cook scrambled eggs.
- 8 When the fried rice mixture is warm enough and ready to go, add in the scrambled eggs, then add salt and lemon juice.
- 9 Add 1–1 ½ tablespoons of toasted sesame oil when you are done cooking.



# Chicken Kelaguen

CHAMORRO-STYLE CHICKEN SALAD WITH RED RICE

## CLARITA BERNABE

FORMER LEGAL ADMINISTRATIVE ASSISTANT  
LOS ANGELES

### TIME

1 hour

**Prep time** 30 minutes

**Cook time** 30 minutes

### INGREDIENTS

#### FOR THE CHICKEN KELAGUEN

- 4 cups cooked chicken, chopped—  
I usually buy the roasted chicken from Sam's Club or Costco
- ½–¾ cups lemon juice (5 or 6 lemons)
- ½ cup unsweetened coconut, grated—  
I buy fresh coconut and grate it myself, but don't use sweet baking coconut!
- hot chili peppers, chopped (3 or 4 depending how spicy you want)
- 1½ cups chopped green onions
- 1 small onion, chopped fine

#### FOR THE RICE

- 1 teaspoon vegetable oil
- 1 small onion, chopped fine
- 2 cloves garlic, minced
- 1½ cups white rice—I use short-grain rice
- 3 cups water
- 1 tablespoon achiote (annatto) powder
- 1 heaping teaspoon of powdered chicken bouillon

### INSTRUCTIONS

#### FOR THE CHICKEN KELAGUEN

- 1 In a medium bowl, combine the cooked, chopped chicken, ½ cup of the lemon juice, and the coconut. Stir to combine.
- 2 Add the chopped green onions, chilis, and white onion, and stir to combine. Add salt, additional lemon juice, and chilis to taste.
- 3 Chill, letting the flavors combine while the rice cooks.

#### FOR THE RICE

- 4 In a medium saucepan, add in the vegetable oil and sauté the onion over a medium heat until softened, about 5 minutes.
- 5 Add in the garlic, rice, water, achiote powder, and powdered chicken bouillon, then stir to combine.
- 6 Set the heat to low. Cover the pan and cook until all the liquid is absorbed and rice is cooked through, about 15 minutes. Fluff the rice with a fork.
- 7 Serve the red rice with the kelaguen. Garnish with additional chopped green onions and enjoy!

## ABOUT CLARITA

Clarita Bernabe was formerly a Legal Administrative Assistant in the Los Angeles office. She was born and raised on the island of Guam. Growing up, her mom made these two dishes during holidays, get-togethers, family reunions or barbeques. Memories come back when she makes these dishes for her own family—she hopes these recipes will inspire you to make memories of your own.



# Slow-Cooker Chicken Mushroom Stroganoff

**CINDY HOLBROOK**

DIRECTOR  
SAN FRANCISCO

## TIME

**Prep time** 30–45 minutes

**Cook time** 4 hours on high or 8 hours on low, with 15 minutes prep

**Final prep time** 15–20 minutes

## INGREDIENTS

- 1 can (10.5 oz) condensed cream of mushroom soup
- 1 can (10.5 oz) chicken broth, or 10.5 oz water
- 1 stroganoff spice packet (e.g. McCormick's has a Mushroom Beef Stroganoff spice mix)
- 1 ½ lbs boneless chicken thighs or chicken breast, thawed or fresh
- 8–10 oz sliced mushrooms
- 1 tablespoon corn starch
- *OPTIONAL: ½ cup plain Greek yogurt—non-fat or low-fat are fine*
- 2 tablespoons water

## INSTRUCTIONS

- 1** Set a 5–7 quart slow cooker to high and spray the inside of the pot with non-stick cooking spray.
- 2** Add the mushroom soup and the chicken broth or water to the slow cooker insert, then add the spices and stir to combine. Put the chicken in the liquid mixture, then pour the mushrooms on top.
- 3** Let it cook for 3–4 hours on high. Check the chicken to ensure that it's heated inside to 165°F.

- 4** When the chicken is done and is easy to shred and pull apart, remove it from the slow cooker insert and put it on a plate to rest. While it's resting, take 2 tablespoons of water and mix it with the cornstarch. Add that mixture to the sauce in the slow cooker and whisk together.
- 5** *Optional:* Add ½ cup of plain Greek yogurt to the sauce and whisk it in.
- 6** Cover the sauce.
- 7** Shred the chicken on the plate, then return the shredded chicken to the sauce mixture in the slow cooker insert and stir until it's covered by the sauce. Reduce the slow cooker to warm and leave at that temperature until it's ready to serve.
- 8** Serve over egg noodles or riced cauliflower, or with steamed broccoli.

## ABOUT CINDY

Cindy Holbrook is a former litigator and a director in Winston's Business Development department. She prefers to use a slow cooker when cooking as it takes less precision, and it makes great leftovers.

# Chicken Pot Pies

 AS SEEN ON *THE TODAY SHOW*

**QUINN DALY**  
*THE TODAY SHOW*

## TIME

1 hour 15 minutes

**Prep time** 40 minutes

**Cook time** 35 minutes

## INGREDIENTS

- 1 ¼ lbs boneless, skinless chicken breasts
- salt and freshly ground black pepper
- 2 tablespoons vegetable oil, divided
- 5 ½ cups low-sodium chicken broth
- 2 tablespoons unsalted butter
- 1 medium onion, finely chopped
- 3 medium carrots, peeled and chopped
- 1 rib celery, chopped fine
- ½ cup all-purpose flour
- ¼ cup milk
- 2 teaspoons minced fresh thyme
- ½ cup frozen peas
- 2 tablespoons lemon juice
- 2 packages (15 oz each) refrigerated pie crusts
- 2 large eggs, lightly beaten, divided

## EQUIPMENT

- six 5-inch ramekins or two pie pans

## INSTRUCTIONS

- 1** Pat the chicken dry with paper towels and season with salt and pepper.
- 2** Heat 1 tablespoon of oil in a large Dutch oven over a high heat until just smoking. Cook the chicken until well-browned, about 2 ½ minutes each side. Add the broth and bring to a boil. Cover and reduce the heat to low, simmering until the chicken is cooked through, about 6–8 minutes. Transfer the chicken to a large plate and strain the broth into a bowl.
- 3** In the now-empty Dutch oven, melt the butter with the remaining 1 tablespoon of oil over a medium-high heat. Add the onion, carrots, celery, and ¼ teaspoon salt and cook until lightly browned and softened, 8–10 minutes. Reduce the heat to medium, add flour, and cook for 1 minute. Whisk in the reserved broth, milk, and thyme, and simmer until the sauce thickens, about 10 minutes. Stir in the frozen peas.
- 4** Meanwhile, using two forks, shred the chicken into bite-size pieces. Add the chicken and lemon juice to the sauce and season with salt and pepper to taste. Divide the chicken mixture into six 5-inch ramekins.
- 5** Preheat an oven to 400°F and adjust a rack to the middle position.

- 6 Unwrap and unroll the pie crusts onto a lightly floured surface. Stick two crusts together using one of the beaten eggs as “glue.” Repeat with the remaining two crusts. Cut out six circles, each approximately 6 inches in diameter. Top the ramekins with the pastry circles and use a fork to seal the edges. Using a paring knife, cut three steam vents into each crust.
- 7 Brush the crusts with beaten egg, then bake until the crusts are golden brown, about 35 minutes. Let the pot pies rest for about 10 minutes before serving.

Instead of individual pot pieces, two larger pot pies could be made in traditional pie pans, dividing the chicken mixture evenly between both pans and using the four pie crusts for two bottoms and two tops.

#### **ABOUT QUINN**

This recipe has been demonstrated on *The Today Show* by Quinn Daly and her brother, Carson Daly, one of the show’s hosts.

# Marina's Chicken Salad

## BROOKS BEARD

VICE PRESIDENT & DEPUTY GENERAL COUNSEL—LITIGATION,  
EMPLOYMENT, CYBERSECURITY & REGULATORY COMPLIANCE, VMWARE  
SILICON VALLEY

### TIME

45 minutes

### INGREDIENTS

#### FOR THE SALAD

- 4 large boneless, skinless chicken breasts
- 1 cup seedless grapes, cut in half
- ½ cup pineapple chunks
- 4 oz slivered almonds, toasted
- 1 cup chopped celery
- OPTIONAL: 1 cup quartered water chestnuts
- OPTIONAL: ¼ cup chopped green onions
- romaine lettuce, chopped

#### FOR THE DRESSING

- 1 pint sour cream
- ¼ cup mayonnaise
- 1 teaspoon curry powder (or more to taste)
- ⅓ cup Major Gray's mango chutney
- ½ lime, squeezed

#### ADDITIONAL SEASONINGS

- salt, pepper, garlic salt, onion powder

### INSTRUCTIONS

- 1 Simmer the boneless, skinless chicken breasts in seasoned water (salt, pepper, garlic salt, onion powder) until just done, about 15 minutes. Cool, then cube the chicken.
- 2 In a bowl mix together all of the salad ingredients except the almonds. Adjust to taste with salt and pepper and set aside.
- 3 Put all the dressing ingredients in a blender and blend until smooth.
- 4 Toss the salad ingredients with the curry dressing and add the toasted almonds, then serve.

*Tip:* One alternative for the lettuce—instead of chopping and mixing it in with the other ingredients, place the lettuce on a plate and serve the dressing over the top of the lettuce.

### ABOUT BROOKS

Brooks Beard is the Vice President & Deputy General Counsel—Litigation, Employment, Cybersecurity & Regulatory Compliance at Winston's client VMware. This is his mother's chicken salad recipe.

# Crockpot Shredded Chicken Tacos

**DANA HARRIS**  
SENIOR PARALEGAL  
HOUSTON

## TIME

10 hours 30 minutes

**Prep time** 30 minutes

**Cook time** 10 hours slow cooking

## INGREDIENTS

- 6 large chicken breasts
- ½ jar Mateo's mild or medium salsa (or your favorite salsa)
- 1 packet taco seasoning
- 1 medium onion, diced
- 1 small bell pepper, diced
- 1 tablespoon garlic, minced
- flour tortillas
- optional sides: guacamole, lettuce, tomato, cilantro, pico de gallo, sour cream, cheese

## INSTRUCTIONS

- 1 Place the chicken breasts in a lined crockpot.
- 2 Cover the chicken breasts with the remaining ingredients: salsa, taco seasoning, diced onion, bell pepper, and garlic.
- 3 Cover and cook on high for 2 hours, then reduce to low for 4 hours.
- 4 Shred the chicken in the pot—it shreds easily with just a knife and a fork.
- 5 Serve on fresh, hot flour tortillas and top with your choice of sides.
- 6 *Optional:* Serve with black beans and cilantro lime rice.



## ABOUT DANA

Dana Harris is a Senior Paralegal working out of Winston's Houston office.

# Estrella's Chilaquiles

CHICKEN ENCHILADAS WITH GREEN TOMATILLO SAUCE

## BROOKS BEARD

VICE PRESIDENT & DEPUTY GENERAL COUNSEL — LITIGATION,  
EMPLOYMENT, CYBERSECURITY & REGULATORY COMPLIANCE, VMWARE  
SILICON VALLEY

### TIME

1 hour 15 minutes

### INGREDIENTS

#### FOR THE CHICKEN FILLING

- 4–6 boneless chicken breasts
- 1 teaspoon cumin
- salt and pepper
- water

#### FOR THE GREEN TOMATILLO SAUCE (YIELDS 2 CUPS)

- ¾ lb green tomatillos, husks removed, rinsed, and quartered
- 1 red onion, quartered
- 1 bunch cilantro (stems okay)
- 3 large garlic cloves
- 1 can (7 oz) Ortega diced green chilies
- ¼ cup water

#### FOR THE CHILAQUILES

- 1 lb Manchego cheese, grated
- 1 lb Jack cheese, grated (toss both cheeses together to mix)
- 1 pint half-and-half
- 1 quart sour cream
- 2 dozen corn tortillas, passed through hot oil to soften, drained

### INSTRUCTIONS

- 1 In a large pan, bring all of the chicken filling ingredients to a simmer, then reduce the heat to keep just at or under a simmer until the chicken is cooked through, approximately 6–8 minutes. Cool, shred, and set aside.
- 2 Place all of the green tomatillo sauce ingredients into a blender. Whirl until smooth. Add 2 tablespoons of olive oil into a sauté pan over a medium heat. Add the blended tomatillo mixture and cook for a few minutes until hot, but not boiling, about 5–8 minutes. Set aside.
- 3 Spray a 9 × 13-inch casserole dish with non-stick spray. You will be layering the ingredients here—plan for three layers.
- 4 Spoon tomatillo sauce on the bottom of the dish, enough to just cover it. Place whole tortillas in the dish, slightly overlapping, until the bottom is covered. Spread with tomatillo sauce and add one-third of the shredded chicken over the tortillas. Drop dollops of sour cream on top, and then lightly spread the sour cream over the chicken. Sprinkle with one-third of the cheese mix.
- 5 Start the second layer with tortillas, tomatillo sauce, chicken, sour cream, cheese, then move onto the third layer, ending with cheese.
- 6 Pour the half & half over all. Cover tightly with foil, spraying the bottom of the foil with nonstick spray.

- 7 Refrigerate until you are ready to bake. Cook at 350°F for about 30 minutes or until bubbling.
- 8 Serve with additional tomatillo sauce in a bowl to be passed. Garnish with chopped green onions and fresh cilantro.

### **ABOUT BROOKS**

Brooks Beard is the Vice President & Deputy General Counsel — Litigation, Employment, Cybersecurity & Regulatory Compliance at Winston's client VMware. This is his grandmother's recipe.

# Slow-Cooker Cholent

 VEGAN + GLUTEN FREE

**JOEY BECKER**  
ASSOCIATE ATTORNEY  
CHICAGO

## TIME

10 hours 30 minutes

**Prep time** 30 minutes

**Cook time** 10 hours

## INGREDIENTS

- 3 large sweet potatoes
- 3 large regular potatoes
- 6 large carrots
- 1 onion
- 2 cups brown rice
- 1 bag dried beans—cholent mix recommended, but any mix or variety of beans works
- ¼ cup brown sugar
- garlic powder
- salt

## INSTRUCTIONS

- 1 Chop the sweet potatoes, regular potatoes, and carrots into bite-size cubes. Chop the onion.
- 2 Add everything to a slow-cooker, then add flavor: garlic powder, salt, and other spices of your choice.
- 3 Fill the slow-cooker with water until the level barely rises above the rest of the ingredients. Stir everything together.
- 4 Cover the slow-cooker, set it to low, and slow-cook for approximately 10 hours. You can slow-cook for shorter if you prefer it less soft. You can also cook for longer and turn the slow-cooker to warm until serving.



## ABOUT JOEY

Joey is a first-year litigation associate in the Chicago office. When not in quarantine, he enjoys having large groups of friends over for dinner and board games. Joey adapted this recipe from other cholents, which are usually meat-based. He throws in the ingredients on Friday mornings, and when he comes home from work, dinner for Joey plus roommates plus guests is ready and waiting!

# Crispy Chicken Parmesan

**JENNIFER JAKSINICK**  
RESOURCE SUPPORT SPECIALIST  
CHICAGO

## TIME

30–40 minutes

**Prep time** 10–15 minutes

**Cook time** 20–25 minutes

## INGREDIENTS

- ⅓ cup parmesan cheese, canned or freshly grated
- ¼ cup Italian or Panko bread crumbs
- ¼ teaspoon paprika
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 4 boneless, skinless chicken breast halves
- 4 tablespoons melted butter or olive oil

## INSTRUCTIONS

- 1 Preheat oven to 400°F.
- 2 Mix parmesan, breadcrumbs, and seasonings in a shallow dish. Dip the chicken in the butter or olive oil, then coat with the cheese and breadcrumb mixture. (I always top it with a little bit of freshly grated parmesan.)
- 3 Place in greased 15 × 10 × 1-inch baking pan.
- 4 If you want the chicken crispy on both sides, use a rack and spray lightly with Pam spray or similar non-stick spray.
- 5 Bake for 20–25 minutes or until the chicken is cooked through. Take a bow.



## ABOUT JENNIFER

Jennifer Jaksinick has been a Resource Support Specialist in the Chicago office for 14 years. She does not enjoy cooking, so this recipe is one of her staples. It's easy, inexpensive to make, and really tasty!

# Cuban Empanadas

**TAMMY BEUPARLANT**

HUMAN RESOURCES COORDINATOR  
SAN FRANCISCO

## TIME

2 hours

## INGREDIENTS

### FOR THE DOUGH

- 1 cup water
- 1 ½ sticks (6 oz) unsalted butter
- 2 teaspoons fine salt
- pinch paprika
- 2 ¾ cups flour
- 1 egg or heavy cream for use later during baking

### FOR THE FILLING

- 2 tablespoons olive oil
- 1 medium onion, chopped (1 cup)
- 1 medium red bell pepper, chopped (1 cup)
- 1 lb ground beef or ground turkey
- 4 garlic cloves, chopped
- 1 dried bay leaf
- 1 teaspoon cumin
- ¼ cup dry sherry or red wine vinegar, plus a splash
- 2 tablespoons tomato paste
- ½ cup beef stock
- 10 or so green olives, halved
- OPTIONAL: 15 golden or black raisins
- 1 teaspoon salt to taste

## INSTRUCTIONS

### FOR THE DOUGH

- 1 Heat the water and butter in a medium saucepan over a medium heat until the butter has melted. Add in the salt, paprika, and flour. Remove from the heat and stir with a wooden spoon until a wet and oily dough comes together. Wrap the dough in plastic and refrigerate for at least 2 hours.

### FOR THE FILLING

- 2 Place a large saucepan over a medium-high heat, add the oil to the pan, and heat for about 30 seconds until the oil is hot. Add the chopped onion and bell pepper. Cook for about 5 minutes until the onion is soft. Add a sprinkle of salt, then add the ground beef and garlic. Using a wooden spoon, mix the ground beef with the vegetables, breaking up the large clumps of the meat. Stir continuously. The meat will release a lot of liquid and fat—skim any excess fat from the top of the pan.
- 3 Once the meat is no longer pink, add the remaining ingredients: bay leaf, tomato paste, cumin, dry sherry, beef stock, olives, raisins, and salt. Bring this to a boil, reduce to medium-low heat, and cook for about 20 minutes, uncovered. Stir occasionally. (You want this going at a slow simmer. The end product should be similar to sloppy joe's in texture, mostly meat with a little bit of liquid.)

- 4 Taste for salt, adding a ½ teaspoon at a time and stirring. Add another splash of dry sherry (about 1 tablespoon) and cover for at least 10 minutes.
- 5 Preheat an oven to 400°F. Line a large baking sheet with parchment paper.
- 6 On a lightly floured surface, roll out the dough to about a ¼-inch thickness. Cut out 5-inch circles, and roll out each circle slightly to further flatten it before placing about 2 tablespoons of the filling in the center of each circle. Fold over the dough and press the edges firmly to seal, crimping with the back of a fork.
- 7 Brush an egg wash (an egg beaten with 1 tablespoon of water) or heavy cream on the dough.
- 8 Bake until golden brown, about 20 minutes.



#### ABOUT TAMMY

Tammy Beuparlant is based in Winston's San Francisco office. Her father's family immigrated from Cuba in the 1950s, and even though she lived in New Orleans—a city of unrivaled food excellence—she was also blessed to have a great Cuban food tradition in her home. This recipe is a hybrid of her abuela's picadillo recipe. Tammy's kids will not eat picadillo by itself, but putting it in an empanada made it a family favorite. Enjoy!

# Easy Meatloaf

**RHODA TEACH**

DIRECTOR OF OPERATIONS  
CHICAGO

**TIME**

2 hours

**Prep time** 30 minutes

**Cook time** 1 hour 30 minutes

**INGREDIENTS**

- 2 lbs low-fat (90%) ground beef
- 1 cup dried bread crumbs, plain or Italian
- 1 ¼ cup milk
- 1 egg, beaten
- 1 package onion soup mix
- 1 ¼ teaspoons salt
- ¼ teaspoon each of pepper, dried mustard, sage, celery salt, and garlic salt
- 1 tablespoon Worcestershire sauce

**INSTRUCTIONS**

- 1 Preheat an oven to 350°F.
- 2 Mix all the ingredients, then shape into a loaf.
- 3 Cook for 1 hour 30 minutes.

Pair the meatloaf with mashed potatoes, gravy, and green beans for an awesome, filling dinner.

**ABOUT RHODA**

Rhoda Teach is the Chicago Office Director of Operations. She rarely cooks, as her husband is the more talented one in this area for sure! However, this meatloaf is easy and tasty. Rhoda has had the recipe forever ... anyone can make it.

# Enchilada Casserole

VEGETARIAN &amp; GLUTEN-FREE

## LISA NEITZEL

REGIONAL DIRECTOR OF ADMINISTRATION  
WEST REGION

### TIME

about 1 hour 15 minutes

**Prep time** 30 minutes

**Cook time** about 45 minutes

### INGREDIENTS

- 1 acorn squash, cooked
- 1 package of corn tortillas, enough for three layers in 8 ½ × 11-inch pan
- 2–3 cups mozzarella cheese—use more or less, based on preference
- 2 cans fat-free vegetarian refried beans
- 2 jars salsa—recommend mild or medium, based on heat preference
- 1 ½ cups fresh or frozen whole kernel corn

### SUBSTITUTIONS

- butternut or pre-cooked frozen squash, thawed, for the acorn squash
- non-vegetarian refried beans
- canned corn for the whole kernel corn

### INSTRUCTIONS

- 1 Pre-heat an oven to 375°F.
- 2 In an 8 ½ × 11-inch baking pan, spread about half a jar of salsa over the bottom of the pan. (You'll have the remaining half-jar of salsa for tortilla chips!) Place a layer of corn tortillas on top of the salsa, cutting the tortillas in half as needed to ensure coverage of the bottom of the pan. Spread 1 can of refried beans over the tortillas (using the back of a metal spoon makes it easier to spread) then sprinkle about 1 cup of mozzarella cheese over the bean layer.

- 3 Top with another layer with the corn tortillas, cutting tortillas in half as needed to ensure coverage. Spread the remaining can of refried beans over the tortillas, then scoop out and spread the acorn squash evenly over the beans. Top the bean and squash layer with about 1 cup of mozzarella cheese. Sprinkle the corn over the layers of beans, squash, and cheese, then top with a final layer of tortillas.
- 4 Pour the other jar of salsa over the casserole so that the salsa goes down the sides and covers the top. Sprinkle the top of the layers with the remaining cheese.
- 5 Bake at 375°F with foil lightly tented over the pan (use toothpicks so that the foil doesn't stick to the cheese) for about 30 minutes. Take off the foil and let it continue cooking for about 10–15 minutes until the cheese is hot and bubbly in the center.

### COOKING THE ACORN SQUASH

To prepare the acorn squash, cut in half lengthwise and scoop out the seeds. Pierce the skin of each acorn squash half a couple of times with a knife to make steam vents, then place both halves face-down in a shallow baking pan of water. Cook the squash until tender, either by microwaving the pan (turning occasionally) or baking in a conventional oven. Be careful when removing as the squash and water will be **very** hot and steamy. For ease of handling, let the squash to cool for a bit before handling.

## ABOUT LISA

Lisa Neitzel works with the West Region offices (Silicon Valley, Los Angeles, and San Francisco) as the Regional Director of Administration. This recipe comes from her Wisconsin days where they love cheese and one-dish entrées! She loves how this dish is easy to make, is vegetarian and gluten-free friendly, and is very satisfying. Great with a side of chips and salsa. Enjoy!

# Gemelli with Sausage and Fennel

**MICHELLE DYLO**

MANAGER OF SPECIAL EVENTS  
CHICAGO

**TIME**

30–45 minutes

**INGREDIENTS (SERVES 4)**

- ¼ cup olive oil
- 2 cloves fresh garlic, chopped
- ½ teaspoon crushed red pepper flakes (more if you like a little heat)
- ½ teaspoon fennel seeds, crushed
- 8 oz sweet Italian sausage
- 2 fennel bulbs, quartered, cores removed, thinly sliced into moons
- 2 pinches of salt
- ½ cup of freshly grated romano cheese
- 1 lb gemelli

**INSTRUCTIONS**

## FOR THE SAUCE

- 1 Heat olive oil in a sauté pan over a medium-high heat. Add the garlic, red pepper, and fennel seeds and cook for 30 seconds.
- 2 Stir in the sausage and cook until lightly browned, stirring often. Add a pinch of salt, then fold in the fennel slices.
- 3 Cover and cook for 10 minutes.

## FOR THE GEMELLI

- 4 In a separate pot bring 5 quarts of water to a boil.
- 5 Add the gemelli and a pinch of salt, and cook until the gemelli are “al dente.” Drain, reserving a ½ cup of the starchy cooking water.
- 6 Toss the gemelli in the sauté pan with the sauce. Add the reserved “starchy” cooking water and romano cheese. Toss to coat the pasta, and serve hot.

You can add extra red pepper flakes and romano cheese when serving on the side.

**ABOUT MICHELLE**

Michelle Dylo is an event planner in the Winston & Strawn Chicago office, who enjoys entertaining for friends and family. She loves to have a good theme for events and dinner parties.

# Allison's Lovely Day Green Curry VEGAN

**ALLISON SKOPEC**

ASSOCIATE  
NEW YORK

**INGREDIENTS**

- ½ cup + 1 ⅔ cups full-fat coconut milk
- 1 tablespoon green curry paste, to taste
- 2 garlic cloves, minced
- 1-inch knob of ginger, minced
- ½ medium yellow onion (½ cup)
- 2 cups vegetable broth
- ½ cup sliced baby eggplant
- ½ cup sliced red bell pepper
- ½ cup sliced green bell pepper
- ½ cup thinly sliced Portobello mushroom
- ½ block of firm tofu
- 1 jalapeño, seeds removed and minced
- 1 teaspoon sugar
- 1 teaspoon lime juice
- splash of hot sauce—Crystal or Tabasco are preferred

**INSTRUCTIONS**

- 1 Over a high-heat, heat ½ cup of the coconut milk in a wok or large frying pan. Stir often until the coconut cream is fully bubbling and the clear coconut oil appears to be separating from the white coconut milk.
- 2 Whisk in the green curry paste. (Adjust the amount based on the strength of your chosen curry paste—1 tablespoon could be too spicy for some or not spicy enough for others!)
- 3 Add the onion, garlic, and ginger. Stir and cook for 1 minute.
- 4 Add the 1 ⅔ cups of coconut milk, vegetable broth, baby eggplant, red and green pepper, mushrooms, jalapeño, sugar, and lime juice.
- 5 Bring to a boil over a high heat, then turn down the heat to medium-high and simmer vigorously for 20 minutes or until the vegetables are tender and the sauce has thickened.
- 6 Add the tofu and hot sauce and stir to coat. Heat thoroughly.
- 7 Taste and adjust seasoning.
- 8 Serve with white rice (pairs well with pinot grigio or chenin blanc).

# Green Salsa Crockpot Chicken Tacos

**MATT TANNER**  
ASSOCIATE  
HOUSTON

## TIME

8 hours

## INGREDIENTS

- skinless chicken breasts—can be any number that will fit in your crockpot
- your favorite green salsa—enough to submerge however many chicken breasts you want to use
- tortillas
- shredded Mexican cheese
- avocados, if you can find them

## INSTRUCTIONS

- 1 Place the whole chicken breasts and salsa into a crockpot, mixing so that the chicken is submerged.
- 2 Cook on low for 7–8 hours.
- 3 Move the chicken breasts into a large bowl and shred with forks—it should pull apart very easily. Move the shredded chicken back to the crockpot and turn down the crockpot to warm.
- 4 Melt cheese onto a tortilla using a skillet for a crispy shell, or a microwave for speed and ease. Add the shredded chicken and salsa mixture on top of the melted cheese.
- 5 Add avocado, sliced or cubed.
- 6 Fold up and enjoy!

# Italian Steaks

**GAEL DIANE TISACK, ESQ.**

GLOBAL HEAD OF INTELLECTUAL PROPERTY  
OLYMPUS CORPORATION

## INGREDIENTS

- 9 lbs yellow onions, coarsely chopped
- 3 pounds hamburger (70%/30% works best)
- 2 tablespoons oregano
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 large can crushed tomatoes
- ½ lb sliced white American cheese
- 6 bay leaves
- extra salt and pepper
- 6 soft sub rolls

## INSTRUCTIONS

- 1 Put the hopped onions, hamburger, oregano, salt and black pepper into a large foil tin or roasting pan on an outside grill on medium heat. (Don't cook this indoors or everything in your house will be humid and smell like onions.) Stir every 10 minutes and break up any clumps. The onions will cook down into the hamburger. Cook about 1–1 ½ hours until the onions are clear and shrunken and meat has darkened to chocolate brown. Remove from grill.
- 2 Simmer the tomatoes and bay leaves with a dash of salt and pepper on a low heat for 20 minutes and then remove bay leaves.
- 3 Warm the rolls on the grill and then place slices of cheese on the rolls. Fill with the hamburger and onion mixture and then top with tomato sauce. Eat immediately. Have extra napkins on hand!



## ABOUT GAEL

This recipe is from my husband's father and it is a family legend. His dad worked in a little sandwich shop in Pittsburgh in the early 1960's and made this sandwich there.

# One-Pot Creamy Jerk Shrimp Spaghetti

**DEREK ROBINSON**

BUSINESS DEVELOPMENT SPECIALIST  
HOUSTON

## TIME

30 minutes

## INGREDIENTS

- ½ lb large shrimp, peeled and deveined
- 2 cups sliced mushrooms
- 1 teaspoon jerk seasoning (adjust to taste)
- 4 oz unsalted butter
- 8 oz spaghetti
- 2 tablespoons tomato paste
- OPTIONAL: ½ cup *parmigiano-reggiano*
- 2 teaspoons garlic, minced
- 1 teaspoon fresh thyme
- ½ teaspoon paprika
- ½ lemon (or more to taste), juiced
- ½ cup chicken stock
- ½ cup heavy cream
- ½ cup milk
- 2 tablespoons chopped parsley
- salt and pepper to taste

## INSTRUCTIONS

- 1 Boil the pasta in a large pot according to the box instructions. Drain and set aside.
- 2 Meanwhile, in a large skillet, lightly season the shrimp with jerk seasoning. Heat about 2 tablespoons of cooking oil or butter in the skillet over a medium heat. Sauté the shrimp and mushrooms for about 3–5 minutes, until lightly cooked. Remove and set aside.
- 3 Add the butter, followed by the garlic, then add paprika, thyme, jerk spice, and stir for about a minute or until fragrant.
- 4 Add tomato paste and give it another stir, followed by the cream, milk, lemon juice, and chicken stock. Bring it to a boil then simmer for about 5–7 minutes.
- 5 Add shrimp, mushrooms, and parsley, and stir until combined. Add the cheese if using it. Stir for about a minute, then adjust salt and pepper to taste. Add more chicken stock if needed.
- 6 Add the pasta to the pan and stir.
- 7 Turn off the heat and allow the pasta to soak up some of the sauce before serving. Serve.

# Comforting Kimchi Fried Rice WITH AN OMELET MOAT

**KELVIN HAN**  
FORMER ASSOCIATE  
HOUSTON

## TIME

30–50 minutes

## INGREDIENTS

- 1 bowl cooked cold white rice—best is from leftover takeout boxes
- ¼ head or 1 cup diced kimchi, preferably towards the stem—extra crunchy for fun texture
- 1 tablespoon cooking oil, or a little less
- 3 whole green onion stems, finely chopped
- ⅛ lb ground beef
- OPTIONAL: ¼ can of Spam, cubed\*
- egg(s) for garnish, either sunny-side up or an omelet moat (see steps 9–12, over)
- OPTIONAL: soy sauce, chili pepper powders, hot sauce, or gochujang

## SUBSTITUTIONS

- any cooked rice or riced cauliflower for the white rice
- diced cabbage or any crunchy vegetable for the diced kimchi
- any protein of your choice for the ground beef

## INSTRUCTIONS

- 1 Heat the cooking oil in a large pan† on a low to medium heat. When the oil is ready, add the chopped green onions and reduce the heat to low. (The oil is ready when a grain of salt thrown into the oil causes bubbles to form around the salt.)
- 2 Caramelize the green onions until each piece turns slightly brown. Please be patient! This brings out the sweetness and flavor of the green onions into the oil, but if you burn them with high heat, it ruins the dish.
- 3 Add the ground beef (and Spam if desired) into the pan and brown. Increase the heat to medium.
- 4 While the protein browns, place the kimchi in a strainer in a sink and squeeze out the juice.
- 5 When the protein has browned, add the diced kimchi. Increase the heat to medium-high.
- 6 When the kimchi pieces turn opaque and the air smells aromatic, add the cooked rice and stir to your liking (clumped or loose rice). If the contents of the pan are a little too sauce-like (like a jambalaya), add a little bit more cooking oil to crisp.

\* You don't need to use the Spam! But if you have tried Musubi, you know how delicious fried Spam is.

† I prefer a stainless steel pan because it is easier to clean and makes crispy rice! (See step 7.)

- 7 *Optional:* Before finishing, lower the heat and let the fried rice sit on the pan for about 10 minutes. The bottom of the fried rice turns crispier, adding an extra crunch!
- 8 Options to complete the dish:
  - (a) Plate and fry a sunny-side egg on top, and enjoy!
  - (b) Go fancy with an omelet moat (see steps 9–12 below).

#### FOR THE OMELET MOAT

- 9 Remove the fried rice and pack some of it into a bowl.
- 10 In a new, smaller, pan, heat a little bit of oil on a low-medium heat, then flip the bowl of fried rice into the center of the pan, and gently slide out the bowl-shaped rice onto the pan.
- 11 Crack open two eggs around the bowl-shaped rice and stir them with a chopstick to make a fluffy omelet “moat.”
- 12 Turn off the heat and eat off the pan with a loved one.

#### ABOUT KELVIN

Kelvin Han is a former litigation associate who worked in the Houston office. He was born and raised in Seoul, South Korea and his mother used to make this dish when his family wanted some comforting food. He added the omelet moat part because he loves eggs with his rice. It is an easy-to make, yet a cool-looking, rice dish!



# Kitchen Sink Curry

**KELSEY BAGWILL**

BUSINESS DEVELOPMENT ASSISTANT  
CHICAGO

## INGREDIENTS

- steak or preferred protein cut into strips or bite-size chunks
- sesame oil or preferred cooking oil
- red curry paste or red pepper paste
- 1 can coconut milk
- garlic, minced or finely chopped
- 1 onion, finely chopped
- 1 bag favorite frozen vegetables, thawed, or favorite assorted vegetables, chopped
- curry powder
- garlic powder
- salt
- pepper
- OPTIONAL: *dried chilies, preferred rice, cilantro, lime, sriracha*

## INSTRUCTIONS

- 1 Heat the cooking oil in a large skillet (or wok).
- 2 Season the protein with salt and pepper and place in the skillet, cooking until to preference. (Recommend cooking steak to about medium-rare as it will cook more later). Remove and set aside.
- 3 Add a bit more oil, then add the diced onion and stir until translucent. Add the garlic and cook until fragrant.
- 4 Add the vegetables and cook until they soften, stirring consistently.
- 5 Add the protein back to the skillet and mix.

- 6 Add the coconut milk and at least 2 heaping spoonfuls of red curry or red pepper paste. Stir and mix thoroughly. (This will be quite sweet, especially if you used full-fat coconut milk. Add water to dilute and continue to add paste if you prefer something a bit more savory. Taste often!)
- 7 Add at least 1–2 teaspoons of curry powder. Continue to flavor with salt, pepper, and garlic powder until you've reached your preferred mix of sweet and savory.
- 8 Add dried chilis if you like a bit of spice. Chili powder or cayenne powder should also work. Serve over rice with a lime wedge and cilantro for garnish. Add sriracha for more spice.

## ABOUT KELSEY

Kelsey Bagwill is a Business Development Assistant working out of Winston's Chicago office. She and her partner like to cook all kinds of different foods. When COVID hit, they especially enjoyed experimenting with ingredients they had on hand to help stretch grocery trips. This "recipe" originated when they had some steak and started throwing things together one night, and it turned into a quick-and-easy favorite. They used "everything but the kitchen sink," hence the silly name. She shared that there is zero authenticity here: they simply tend to have curry paste and powder on hand. She hopes you make it your own and enjoy!

# La Tomate Farcie

## CATHERINE DENIS

EXECUTIVE ASSISTANT AND BILLER  
PARIS

### TIME

40–55 minutes

**Prep time** 10–15 minutes

**Cook time** 30–40 minutes

### INGREDIENTS

- 4 large tomatoes
- 500 g (1 lb) sausage meat—can be either only pork or mixed pork and veal
- 200 g (7 oz) ground beef
- 1 onion, chopped
- 1 large egg
- garlic powder, to taste
- chopped parsley or chives (or a mix of both)
- handful of dry bread crumbs, soaked in water and drained
- salt and pepper

### INSTRUCTIONS

- 1 Pre-heat an oven to 200°C (about 400°F).
- 2 Wash and dry the tomatoes, then cut off and reserve the tops of the tomatoes. Scoop out the seeds and juice into a bowl and set aside.
- 3 In another bowl, mix all the meats, onion, and egg. Add the parsley or chives, garlic powder, soaked bread crumbs, and salt and pepper to taste. Mix until combined.
- 4 Fill the tomatoes with the mixture and replace their hats on top.
- 5 Place the tomatoes in a baking dish, drizzle some olive oil over them, and fill the spare space in the dish with all the reserved juice, seeds, and bits of the insides of the tomatoes.

- 6 Bake in the oven for about 40 minutes.
- 7 The best way to serve is to set the tomato on a plated bed of rice, then pour over some of the sauce and juice from the baking pan.



### ABOUT CATHERINE

Catherine Denis has been working at Winston for almost 21 years. She hopes you will like this delicious, yet simple and easy, typical family dish.

# Grilled Lemon + Rosemary Chicken

**OMAR VILLALOBOS**  
EXECUTIVE CHEF  
CHICAGO

## TIME

**Marinating time** 2–3 hours

**Cook time** 8 minutes

## INGREDIENTS

- 8 chicken breasts
- half a lemon, juiced
- 1 garlic clove, minced
- 1 teaspoon dry thyme
- 1 tablespoon fresh rosemary
- pinch of salt and pepper
- 1 ½ oz olive oil

## INSTRUCTIONS

- 1 Salt and pepper both sides of the chicken breasts and set aside.
- 2 To a large bowl add in the olive oil, lemon juice, garlic, thyme, and rosemary, and whisk together. Place the chicken breasts in the bowl and let them marinate them in a refrigerator for 2–3 hours.
- 3 Take out the chicken 30 minutes before grilling, letting it come to room temperature.
- 4 Grill the chicken on both sides for about 4 minutes on each side. Make sure the chicken has reached 165°F in the thickest part.
- 5 Let the chicken breasts rest for 6 minutes before slicing.

## ABOUT OMAR

Omar Villalobos is the head chef in Winston's Chicago office. He and his team create and cook menus for all of the clients and guests of the firm.

# Slow-Cooker Mississippi Roast

**TATIANA JURSA**

FACILITIES & OPERATIONS MANAGER  
CHICAGO

**TIME**

**Prep time** 5 minutes

**Cook time** 8–9 hours on low or 5 hours on high

**INGREDIENTS**

- 3 lbs beef roast
- 2 tablespoons butter
- 1 packet dry ranch seasoning dressing
- 1 packet dry Lipton onion “soup or dip mix”  
(vegetable is also a great substitution)
- 1 jar of pepperoncini, half-drained

**INSTRUCTIONS**

- 1** Add the butter and beef into a slow-cooker. Sprinkle the dressing mixes over the beef, then pour the pepperoncini over the top.
- 2** Cook on low for 8–9 hours, or on high for 5 hours.
- 3** Start checking the beef after 5 hours: it should pull apart easily with a fork.

Serve with mashed potatoes and a nice salad. This is also great in a roll as a sandwich.

**ABOUT TATIANA**

Tatiana absolutely loves to try new recipes, and she finds baking calming. Look out for her trademark carrot cake recipe!

# Moroccan Chicken Tagine

**MARK LEMLEY**

STANFORD LAW SCHOOL

## INGREDIENTS

- olive oil
- 1 yellow onion
- 1 bunch carrots
- 4 garlic cloves
- 1 lb chicken (boneless, skinless breasts or thighs), cut into bite-size pieces
- 1–2 cups chicken stock
- ½ cup dried figs
- ¼ cup dried cherries
- ¼ cup dried apricots
- ¼ cup dates
- *ras el hanout* (a Moroccan spice blend, which you can find on Amazon, or mix 1 teaspoon each of cinnamon, cumin, coriander, ground ginger, and ½ teaspoon each of ground cloves, allspice, and chili powder)
- fresh cilantro

## INSTRUCTIONS

- 1 Heat olive oil in a large, flat sauté pan (one with a lid) on a medium heat. If you have a tagine, use that instead.
- 2 Coarsely chop the onion and sauté until softened.
- 3 Chop the carrots (no need to peel them!) and add. Cook for 5 more minutes, stirring constantly.
- 4 Add the chicken and sauté for 2–3 minutes.
- 5 Add coarsely chopped garlic and the *ras el hanout* spice mix and sauté for 1 minute.

- 6 Add 1–2 cups of chicken stock, then lower the heat and cover. Simmer for 10–15 minutes.
- 7 Chop the dried fruit. Add it to the tagine, stir, and cover again. Simmer for 10 minutes.
- 8 Finely chop the cilantro and sprinkle (or pan) over the top when serving.

## ABOUT MARK

Mark Lemley started cooking this after taking a cooking class in Marrakech in 2014. Traditionally and ideally it uses a tagine (a ceramic Moroccan pot with a tall lid), but any wide-bottomed sauté pan with a lid will do.

# Mushroom Orzo

KRITHARAKI ME MANITARIA

## CHEF MARIA LOI

LOI ESTIATORIO  
NEW YORK

### INGREDIENTS

- 1 onion, very finely chopped by hand or in the food processor
- salt and freshly ground black pepper
- 1 cup grated tomato (grated on the large holes of a box grater)
- 2 garlic cloves, minced
- 2 lbs white button mushrooms, stemmed, cleaned, and sliced
- 1 cinnamon stick
- 1 bay leaf
- 1 cup red wine
- 2 cups vegetable stock or water
- 1 lb Loi Kritharaki orzo pasta or other whole-grain pasta
- freshly grated pecorino romano cheese, for garnish
- fresh basil leaves, for garnish

### INSTRUCTIONS

- 1 In a large skillet or Dutch oven over a medium heat, cook the onion until golden and softened, 8–10 minutes, sprinkling it lightly with salt as it cooks. Add the tomato and garlic and continue to cook until well-combined.
- 2 Add the mushrooms and cook until the mushrooms are nicely browned, about 10 minutes. Season the vegetables with salt and pepper, and add the cinnamon stick and bay leaf.
- 3 Pour in the wine and add 2 cups of stock. Continue to cook over a medium heat until the liquid is reduced by one-third. (There should be enough liquid in the skillet to comfortably hold all the orzo, about 1 cup. If not, add a little extra water or stock as needed.)
- 4 Preheat a small sauté pan over a medium heat for 1 minute. Add the orzo and toast it, stirring, until it turns golden brown and develops a nutty aroma, less than 5 minutes.
- 5 Carefully add the orzo to the skillet with the mushroom mixture and allow it to cook, stirring occasionally, until it softens, about 5–10 minutes. If the orzo has absorbed all of the liquid but isn't quite done, add another  $\frac{1}{4}$  or  $\frac{1}{2}$  cup of stock to the skillet. Taste the sauce, and add salt and pepper as needed.
- 6 Remove the cinnamon stick and bay leaf. To serve, ladle the pasta into large bowls, sprinkle with Pecorino, and garnish with fresh basil leaves.

## ABOUT CHEF MARIA

Businesswoman, author, television personality, and philanthropist Chef Maria Loi brought her knowledge of ancient Greek gastronomy to the USA eight years ago with the opening of her successful NYC restaurant and the launch of her award-winning eponymous lines of Loi Products.

Chef Loi has written numerous books, including *Ancient Dining*, the official cookbook of the Athens 2004 Olympic Games, and her most recent book, *The Greek Diet*.

Chef Loi is deeply involved in multiple causes benefitting children's health and education. Her latest partnership with Dr. Stefanos Kales of Harvard University's School of Public Health aims to educate America and the rest of the world through television and various media initiatives about the powerful health benefits of the Greek Diet, the foundation of the Mediterranean Diet.



# Pesto Spaghetti Squash Bake

**SAIPH MARRERO**  
EXECUTIVE CHEF  
NEW YORK

## INGREDIENTS (SERVES FOUR)

### FOR THE PESTO

- 1 cup fresh basil leaves
- 3 garlic cloves, peeled
- 3 tablespoons pine nuts—use pumpkin seeds instead if allergic
- 1/3 cup freshly grated Parmesan
- Kosher salt and freshly ground black pepper to taste
- 1/3 cup olive oil

### FOR THE SQUASH BAKE

- 1 cup freshly grated Parmesan
- 1 lb chicken breast
- 2 garlic cloves
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 small spaghetti squash
- 1 cup mozzarella cheese (reserve 1/4 cup for garnish)
- 2 cups broccoli florets
- Kosher salt and pepper to taste

## INSTRUCTIONS

- 1 Preheat an oven to 425F.
- 2 On a cutting board, slice the tail ends of the spaghetti squash, then slice in half. Scoop out the seeds and place on a baking tray. Sprinkle with kosher salt, pepper, onion powder and garlic powder. Drizzle olive oil over the squash and place in the oven uncovered. Bake for approximately 45 minutes or until the squash becomes fork tender.
- 3 While the squash is baking, prepare ingredients for the pesto sauce. In a blender add basil, garlic, pine nuts or pumpkin seeds, olive oil, salt and pepper. Blend until combined. Spoon into a small bowl and stir in grated parmesan. Set aside.
- 4 Season the chicken breast with salt and pepper and sauté in a pan drizzled with olive oil until cooked through. Remove from the pan and add an additional drizzle of olive oil, approximately 2 tablespoons, and add the broccoli florets. Brown and cook until just fork tender. Place into a large mixing bowl.
- 5 Once the chicken has cooled use two forks to pull the meat from the breast to shred. Place into the same mixing bowl as broccoli.
- 6 Once the squash is cooked through let it stand for ten minutes to cool slightly.
- 7 Pull the squash away from skin gently with a fork, leaving a quarter of an inch rim to use as a shell for your bake.
- 8 Once the spaghetti is pulled away, place into a bowl with cooked chicken and broccoli and add 3/4 cup of mozzarella cheese, the grated parmesan, and pesto. Mix well to combine and taste to check seasoning. Spoon the mixture evenly into each of your squash shells and top with a sprinkle of the remaining mozzarella. Bake for 15 minutes or until the mozzarella is melted and bubbly. Remove from the oven and let it stand for five minutes. Slice each bake in half. Serve hot!

### PRO TIP

Avoid watery spaghetti squash by roasting seasoned and uncovered in the oven on the ROAST setting. If the squash is too difficult to slice through, then cook it whole, and wait 15 minutes until it cools enough to slice in half.

### ELEVATE YOUR DISH

Not a fan of chicken? Try this recipe with shrimp, tofu or your favorite mushrooms instead. Add seasoned breadcrumbs before you bake to add a little crunch.

### ABOUT SAIPH

Saiph Marrero is the Executive Chef of Café 40 in the New York office. She was trained at The French Culinary Institute in Soho and has worked for Jean Georges and Tom Colicchio.

# Pork + Green Bean Stir Fry

**HOLLY STEVENS**

SENIOR COMPANY COUNSEL, WELLS FARGO

## INGREDIENTS

- 1 lb green beans, cut in half
- 1 lb ground pork
- 1 red bell pepper, sliced thin
- 1 tablespoon garlic, minced
- 1 teaspoon ginger—I use  
2 or 3 teaspoons because I like it
- 1 tablespoon Thai chili paste
- 2 tablespoon soy sauce
- 1 tablespoon rice wine vinegar
- 2–4 tablespoons brown sugar
- vegetable oil

## INSTRUCTIONS

- 1 Stir fry the green beans and red pepper in 1 tablespoon of vegetable oil for about 3–5 minutes, then remove from pan and place in a bowl. Set aside.
- 2 Add 1 tablespoon of oil and the ginger and garlic to the pan and stir fry for 2 minutes. Add the ground pork and brown.
- 3 Add the beans and pepper back into pan. Add the Thai chili paste, mix, and stir fry for 2 minutes. Add soy sauce, rice wine vinegar, and stir fry for 3 minutes.
- 4 Make some free space in the middle of the pan by moving the meat and vegetables to the one side. Add in the brown sugar, stir to melt, then mix it all together.
- 5 Cook for about 4–5 minutes more and serve.



# Rosemary Pork Tenderloins

**PAULA HINTON**  
PARTNER  
HOUSTON

## TIME

**Prep time** 15 minutes, excluding marinade time

**Cook time:** 30 minutes

## INGREDIENTS

- ½ cup olive oil
- ¼ cup red wine vinegar
- 2 tablespoons fresh chopped rosemary  
(though I use much more)
- 2 teaspoons salt
- 1 teaspoon pepper
- 6 pork tenderloins, ¾ lb each

## INSTRUCTIONS

- 1 Combine all the ingredients except the pork in a bowl, stirring until well blended.
- 2 Place the tenderloins in one large baking dish or in a zip-lock bag to marinate.
- 3 Poke tenderloins with a fork several times over and pour in marinade.
- 4 Cover and refrigerate for at least 3 hours or overnight.
- 5 Cook in an oven at 500°F for 10 minutes and then at 350°F for 20 minutes, or grill, closing the grill cover until reaching the desired temperature of 145°F.

# Pizza

**ANIRMA GUPTA**

FORMER GENERAL COUNSEL OF TANIUM INC.

## TIME

20 minutes, plus time for the dough to rise

## INGREDIENTS

- 1 ½ teaspoons yeast
- 1 ½ teaspoons sugar
- your favorite sauces—tomato, pesto, etc.
- your favorite cheeses—mozzarella, cheddar, gouda, gruyere, brie, or just about anything else
- 2 cups all-purpose flour
- 1 teaspoon salt
- ¾ cup lukewarm water
- your favorite toppings

## SUGGESTIONS FOR TOPPINGS

- asparagus, pesto, and brie
- eggplant and sun-dried tomato pesto
- mushroom and onion with tomato sauce
- fig, walnut, blue cheese, and honey
- the possibilities are endless

## INSTRUCTIONS

- 1 Combine the flour and salt in a mixing bowl, then set aside.
- 2 Combine the lukewarm water, sugar, and yeast. Give it a stir and let it sit for about 5 minutes or until the yeast is activated and foamy.
- 3 Add the yeast mixture to the flour and knead until you have a smooth, elastic ball of dough. Add a bit more water if the dough feels dry and still needs to come together.
- 4 Cover the bowl and let the dough rise in a warm place for at least two hours. (You can also make the dough two days in advance and put it in the refrigerator right after step 3 for a cold rise. A cold rise will give you a more developed flavor to the dough. If you decide to do a cold rise, remove the dough from the fridge and keep it at room temperature for 3–4 hours before using.)
- 5 Preheat your oven to 550°F. If you have a pizza stone or steel, put it in the oven before you turn it on.
- 6 Divide the dough into thirds. Roll each portion of dough out into a rough circle. If you have a pizza peel, sprinkle it with a bit of flour and put the rolled out dough on the peel. If you don't have a peel, use the back of a large baking sheet sprinkled with flour. Prick the dough with a fork, so that it doesn't get all puffy while baking.
- 7 Top the dough with your sauce, cheese, and toppings.
- 8 Slide the pizza from the peel or baking sheet onto the pizza stone or steel. If you don't have a pizza stone or steel, just place the baking sheet into the oven. Bake for 5-7 minutes. Check and add more time until pizza is done.

## ABOUT ANIRMA

Anima Gupta is the former General Counsel of Tanium Inc., an enterprise cybersecurity company, and an avid home baker. She has been making pizza since she was a teenager. She now makes pizza most Sunday nights, which makes for a great family activity.



# My Mom Della's Salmon Croquettes

**KEN BERRY**

CSR & PRO BONO SPECIALIST  
CHICAGO

**INGREDIENTS (YIELDS 8 PATTIES)**

- ½ cup flour
- ¼ cup yellow cornmeal
- 15 ounces canned salmon,  
remove bones and skin
- 1 red bell pepper, very finely chopped
- ½ cup onion, diced very small
- 1 large egg, beaten
- ½ teaspoon seasoned salt  
(Lawry's was her favorite)
- ¼ teaspoon pepper
- ½ teaspoon garlic powder
- vegetable oil for frying

**INSTRUCTIONS**

- 1 In a large bowl whisk together the flour and cornmeal. Add the salmon, bell peppers, onion, seasonings, and egg. Mix until well combined.
- 2 Shape the salmon mixture into 8 patties.
- 3 Heat oil in a large skillet over a medium-high heat. Once the skillet is hot, cook patties for 2–3 minutes on each side or until they are golden brown.
- 4 Serve immediately with your favorite dipping sauce.

**ABOUT KEN**

Over the years Ken's mother made some great meals. Many years ago, she submitted her recipe for Della's Down-Home Pinto Beans, and it was included in the Winston & Strawn Cookbook at that time. Even though she is no longer with us, he is sure you will enjoy one of his favorite dishes. This recipe is from her collection of great food! Ken hope you like them!

# Salmon in Foil

**KATHLEEN KIM**

ASSOCIATE  
NEW YORK

## TIME

30 minutes

## INGREDIENTS

- 2 lbs salmon filets
- 5 sprigs fresh rosemary, thyme, or oregano, or similar fresh herb of choice
- 2 lemons (lemon juice should also work if lemons are unavailable)
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 4 cloves garlic
- aluminum foil
- *OPTIONAL: seasoning of your choice for fish (paprika, chili powder, cumin, etc.) to sprinkle a little on top when coating the salmon, and also to taste after it's cooked*

## INSTRUCTIONS

- 1 Take out the salmon from fridge and let it come to room temperature for about 10 minutes, while preparing the other ingredients (chop the herbs, slice the lemons, peel and chop the garlic).
- 2 Lightly coat a large sheet of foil with olive oil or baking spray, then put 2 sprigs of the rosemary in the middle. Arrange half of the slices of one of the lemons down the middle with the rosemary. Place one salmon filet on top. Repeat for the second salmon filet (for this step and each of the following steps).
- 3 Drizzle the salmon with olive oil and sprinkle with salt and pepper. Rub to coat, then scatter the garlic on top. Arrange the rest of the rosemary and lemon slices on top of the salmon. Squeeze the second lemon to juice.
- 4 Fold the sides of the aluminum foil up and over the top of the salmon so that it is completely enclosed, but leave a little room inside the foil for the air to circulate.
- 5 Bake the salmon at 375°F for 15–20 minutes (closer to 20 minutes) so that salmon is almost completely cooked through the thickest part. (If your cut of salmon is thicker—more than 1½ inches—it may take longer to cook.)
- 6 *Optional:* Remove the salmon from the oven and open the foil (be careful of the hot steam!) so that the top of the salmon is completely uncovered. Change the oven setting to broil, and then return the salmon to the oven to broil for 3 minutes, until the top of the salmon and garlic are slightly golden and fish is cooked through. Make sure to watch the salmon so garlic and top of salmon don't burn or overcook.
- 7 Garnish with additional herbs and lemon as desired.
- 8 *Optional:* If you have asparagus, you can also drizzle some with olive oil, salt, and pepper (and minced garlic), place on a baking sheet, and put in oven at 425°F for about 15 minutes to serve as a side!

## ABOUT KATHLEEN

Kathleen Kim is a fourth-year litigation associate in the NY office. In no particular order, she is interested in social entrepreneurship, boggle, breakfasts in bed, and jazz shows. These days, she spends her free time trying to figure out how to start the 1000-piece jigsaw puzzle she recently purchased online (any tips are appreciated). She is proud to be part of this cookbook community.

# Swiss Cheese Chicken

**JIM HERBISON**

PARTNER  
CHICAGO

**TIME**

1 hour 15 minutes

**Prep time** 10–15 minutes

**Cook time** 1 hour

**INGREDIENTS**

- 4 chicken breasts
- 4 slices Swiss cheese
- 1 can condensed crème of celery soup
- $\frac{3}{4}$  cup white wine or vermouth
- croutons
- non-stick spray

**INSTRUCTIONS**

- 1 Heat an oven to 350°F.
- 2 Spray a baking dish with non-stick spray and place the chicken breasts in the baking dish. Pat each chicken breast dry, then place a slice of Swiss cheese over each breast. Set aside.
- 3 Pour a can of condensed crème of celery soup into a bowl. Fill the empty soup can half-way with either white wine or vermouth and mix with the soup. Pour the mixture over the chicken breasts.
- 4 Sprinkle croutons on top of the chicken breasts and bake for 1 hour at 350°F.
- 5 Serve with rice, cauliflower rice, or a salad.

**ABOUT JIM**

Jim Herbison is a litigation partner in the Chicago office. His mother, a great cook, has passed down to her children a number of well-liked entrée recipes, including this one, which is a family favorite.

# Traditional Jewish-Moroccan Fish

**YARDEN KAKON**  
ASSOCIATE ATTORNEY  
SAN FRANCISCO

## TIME

40 minutes

**Prep time** 20 minutes

**Cook time** 20 minutes

## INGREDIENTS (SERVES 4–5)

- 1–1 ½ pounds of salmon or tilapia
- 1 large onion, diced
- 1 can (15 oz) diced tomatoes
- 1 can (15 oz) tomato sauce
- 1 can (15 oz) of chick peas
- 1 large red bell pepper, sliced into long strips
- a bundle of cilantro, chopped
- olive or vegetable oil
- 1 teaspoon paprika
- OPTIONAL: *about ½ teaspoon chili pepper flakes, according to your spice preference (Moroccans like it spicy)*
- salt and black pepper
- OPTIONAL: *a lemon, thinly sliced, and cilantro for garnish*

## INSTRUCTIONS

- 1 Slice the salmon into four or five pieces and coat with salt, pepper, and paprika. Set aside.
- 2 In a large pan sauté the onions in oil on a medium-high or high heat until soft. Add the chili pepper flakes, paprika, salt, and black pepper.
- 3 Mix in both cans of tomatoes stirring constantly, then reduce the heat to medium. After 10 minutes, add the can of chick peas and continue mixing.
- 4 When the sauce becomes pasty, add the cilantro and bell peppers. Cook for about 5–10 minutes.
- 5 Using a spatula, move aside a portion of the sauce in the pan and place a slice of fish into the space created. Once placed, cover the slice of fish with the sauce. Repeat until all slices are in the pan.
- 6 Cover the pan and raise the heat to high until you see the sauce bubbling, then reduce the heat to medium. Let the fish cook for 10–15 minutes.
- 7 Once fish is done (you can poke the fish with a fork to determine its tenderness and decide based on preference), garnish with thin lemon slices and cilantro (if desired). Enjoy!



## ABOUT YARDEN

My name is Yarden Kakon and I am an associate attorney in the San Francisco office. I grew up in a Jewish-Moroccan household, in which I ate this fish every Friday night (Shabbat) and it is still my favorite dish. This dish is traditionally served in Jewish-Moroccan households on Shabbat as the first course of the meal. Since it is traditionally one course of the meal, we serve a smaller portion. However, this recipe has been adjusted to serve as an entrée. This recipe will vary from household to household. However, this recipe has been in my family for generations and now I am sharing it with you all. Hope you enjoy!

# Delicious Turkey Burger

## SHERRY SALMONS

JURY CONSULTANT AT SALMONS CONSULTING  
CHICAGO

### TIME

30 minutes

### INGREDIENTS

- 1 large portobello mushroom cap
- 1 tablespoon coarsely chopped shallot
- 3 tablespoons chopped and lightly packed fresh parsley
- 1 ¼ lb lean ground turkey (85–93%)
- 2 tablespoons extra virgin olive oil
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- ¾ teaspoon pepper
- 8 slices white cheddar cheese or whatever cheese you prefer
- 4 brioche hamburger buns
- OPTIONAL: *avocado, mayonnaise, dijon mustard, or whatever condiments or toppings you like on a turkey burger*

### INSTRUCTIONS

- 1 Use a spoon to scrape out the gills from the underside of the mushroom cap. Cut the cap into 1-inch pieces and transfer to a food processor. Add the shallot and parsley and pulse until chopped.
- 2 Transfer the mushroom mixture to a large bowl. Add the turkey, olive oil, Worcestershire sauce, salt, and pepper, then gently mix with your hands until just combined. Divide into four balls, then lightly press each ball into a 4-inch-wide, 1-inch-thick patty. Place the patties on a large plate, cover, and refrigerate until firm, about 30 minutes.
- 3 Preheat a grill to medium (300–325°F). Spray the grate with olive oil, or brush with Pam or other non-stick cooking spray. Grill the patties undisturbed until marked on the bottom, 4–5 minutes. Give the patties a quarter turn and cook for another 4–5 minutes. Flip the patties and grill until cooked through, 6–7 minutes: during the last 3 minutes of cooking place 2 slices of cheese on top of each patty to melt. *Tip:* Don't cook the patties to a temperature above 325°F: this keeps the burgers really juicy.
- 4 Toast the buns on the grill and serve.

### ABOUT SHERRY

Sherry Salmons has been a jury consultant in Chicago for 25 years (Salmons Consulting). She regularly works on cases with Dan Webb, Tom Melsheimer, Bill O'Neil, Brett Johnson, Kathi Vidal, Danielle Williams, and many others. This recipe is easy to make and a family favorite. Even if you don't like mushrooms (her husband doesn't) they make the burgers juicy and you can't taste them. Enjoy!

# Veal Scallopini

WITH WHITE WINE AND MUSHROOMS

**MICHAEL D. UNDERHILL**

FOUNDER & CHIEF INVESTMENT OFFICER, CAPITAL INNOVATIONS, LLC

## TIME SPENT

45 minutes

## INGREDIENTS

- ¾ oz dried porcini
- 1 lb fresh mushrooms
- ½ stick butter
- 1 tablespoon dried sage leaves, finely chopped
- 6 veal scaloppines
- ¾ cup white wine
- 1 tablespoon chopped Italian parsley
- salt and pepper to taste
- ½ cup heavy cream

- 1 Soak the dried porcini in 1 cup of warm water for about 30 minutes then remove with a slotted spoon into a strainer lined with a paper towel. Strain the soaking water into a bowl and set aside. Rinse the porcini in cold water to remove any grit then give them a rough chop, and set aside.
- 2 Rinse the fresh mushrooms and cut them into thin slices, then set aside.
- 3 Into a sauté pan add the butter, sage, and a touch of olive oil to prevent the butter from burning, and turn the heat to medium-high. Add the veal scaloppines so as not to crowd the pan. Brown well on one side, then flip and brown the other side, about 4-6 mins total until they are still pink on the inside.
- 4 Add the wine and bring to a boil, about 30 second. Remove the veal and place on a plate.

- 5 Continue to cook the wine, scraping the bottom of the pan until all the wine has evaporated. Add back the mushroom water and the porcini to the pan and stir, allowing all the liquid to evaporate. Add the fresh mushrooms and the chopped parsley. Season with salt and pepper, then reduce the heat to low and cover the pan. (The fresh mushrooms will make their own juice—keep cooking and stir once in a while.)
- 6 Remove the cover until the juice evaporates. Add a splash of white wine and the heavy cream and stir until it becomes a little thicker, 3–4 minutes. Season the veal with salt and pepper and add the scaloppines back to the pan just long enough to reheat. Turn them once or twice to assure even heating.
- 7 Present on a warmed plate.



## SERVING SUGGESTIONS

Serve this dish with steamed asparagus seasoned with salt and pepper and a dab of butter. Prepare a salad of arugula, Boston bib and some fresh spinach, adding red onions, cucumbers, and sliced tomatoes. Season with salt and pepper, oregano, a squeeze of fresh lemon juice, red wine vinegar, and olive oil. I like a nice Merlot with this meal as it is a medium bodied red wine. Buon appetito!

## ABOUT MICHAEL

I grew up south of Pittsburgh, Pennsylvania, the youngest of five kids spanning 14 years. My father, Edward Underhill, was born in an impoverished Polish neighborhood called Lawrenceville and my mother Florence grew up in Brookline (Pittsburgh suburb) in a family of 9 Sicilians that live for food! I was raised listening to his stories of overcoming fierce odds and soldiering on; including recollections about how his family lost everything in the Great St. Patrick's Day Flood of 1936 when flood

levels peaked at 46 feet. My father was a World War II USMC veteran from the Pacific theater of war, seeing combat in Tinian, Saipan & the bloody battle of Tarawa. Needless to say, our family dinner table discussion was infused with military rhetoric, expletives and how people were always starving in Africa so everyone in the family needed to eat everything on their plate, be a producing asset generating cash flow for the family, not a liability. I learned early on that there was incalculable value in hard work, grit and being self-sufficient by living on your cash flow. My mother put me to work every night in the kitchen cooking the family meals.

My first job at age 8 eight was answering phones at our family real estate business on Sunday mornings. We had a "second phone line" that rang in our kitchen, so no opportunity was missed to connect with a potential customer...our family put the funk in dysfunctional!



## SIDES

Challah  
Corn Pudding  
Double-Staffed Baked Potatoes

Elotes  
Jiffy Corn Pudding  
Mac + Cheese

Roasted Carrots  
Sherried Wild Rice  
Smoked Mac + Cheese

# Challah

**LEAH ROMM**  
ASSOCIATE ATTORNEY  
SAN FRANCISCO

## TIME

4–5 hours

**Prep time** 30 minutes

**Rising time** 3–4 hours

**Baking time** 25–30 minutes

## INGREDIENTS

- 1 tablespoon active dry yeast
- ¼ cup and 1 teaspoon granulated sugar
- 1 ⅛ cups lukewarm water
- 3 large eggs
- ¼ cup (plus some extra) olive or vegetable oil
- ½ tablespoon salt
- 4–4 ½ cups bread flour  
(all-purpose flour will also work)
- OPTIONAL: *poppy seeds, sesame seeds*

## INSTRUCTIONS

- 1 Bloom your yeast by combining the active dry yeast, 1 teaspoon sugar, and lukewarm water in a small bowl or measuring cup. (Make sure the water is neither hot nor cold, or else the yeast won't activate.) Beat well with a whisk or fork and let it froth for 10 minutes.
- 2 In the meantime, beat 2 eggs in a large bowl. Stir in ¼ cup sugar, salt, and oil. (You can use vegetable or olive oil—vegetable oil is a good neutral option, but olive oil can add a nice layer of flavor to your challah, especially if you're using really high-quality oil.)
- 3 Stir in the activated yeast mixture. Beat well with a whisk.
- 4 Mixing with a wooden spoon, gradually add the flour. (The first 2–3 cups can be added at once. After that, add the flour half-cup by half-cup.)
- 5 Once you're having trouble stirring the flour in with the spoon, begin kneading the dough by hand, either in your bowl or by turning it out onto a lightly floured surface. (It'll be sticky at first, so add flour gradually as needed. Don't get frustrated—it takes about 10 minutes of kneading and adding flour to reach the ideal dough.) The dough should be smooth and elastic. If you've been kneading in the bowl, take out your dough.
- 6 Pour a bit of oil in the large bowl. Replace the dough in the bowl and turn it around several times so that it's greased all over.
- 7 Cover the bowl with a kitchen towel or plastic wrap and store in a warm spot of your kitchen: e.g., on top of your fridge, in your turned-off microwave, or in your turned-off oven with the oven light on. Let it rise for 2–3 hours until the dough has doubled in size. *Tip:* I tend to take a photo of my dough before the rise, so I can compare the risen dough to its original size and see if it has doubled.

- 8 When the dough has doubled, gently punch it down and knead it again for a minute or so. (How you divide the dough from here depends on the shape you want to braid your challah into. For instance, for Rosh Hashanah—the Jewish New Year—the challah is braided into a round shape to symbolize the cyclical nature of the year. These instructions provide for two straight, braided loaves, but I encourage looking online to get inspiration for other shapes.)
- 9 Divide the dough into two halves (use a kitchen scale if you have one, but eyeballing is totally fine here). Take one half of the dough and divide it into thirds. Take each third and roll it into a strand, making sure the strands are equal in length, about 16–18 inches. If you have a hard time rolling the strands, let them rest for 5–10 minutes and then try again.
- 10 Prepare a large sheet pan (or two smaller pans) by lining it with parchment paper or a silicone mat. Place the first three strands on the covered sheet. Braid the strands, making sure to pinch the ends tightly and tucking them under. Repeat with the other three strands, so that you have two braided loaves on the sheet pan (or one loaf per smaller pan).
- 11 Cover the loaves with a kitchen towel and let them rise for another hour. When you have about 10–15 minutes of rising time left, pre-heat an oven to 350°F.
- 12 Beat the third egg. Using a pastry brush or the edge of a paper towel, brush the egg mixture onto the loaves. *Optional:* Sprinkle some poppy or sesame seeds (or a similar topping of your choice) on top of the loaves.
- 13 Bake for 25–30 minutes until the loaves are a lovely golden brown color. (The bottom of the loaves should sound hollow when you knock on them.) Let them cool on a wire rack. *Tip:* Once the challah is stale after a couple of days, I recommend using it to make challah French toast!



#### ABOUT LEAH

Leah is a first-year litigation associate in the San Francisco office, focusing most of her time on intellectual property matters. She has long enjoyed cooking, but her passion for baking began about a year ago, sparked by a spontaneous (and surprisingly successful) first attempt at baking challah last spring. Leah loves baking challah (and experimenting with different ingredients and shapes) and sharing the finished products with her family of Jewish immigrants from the former Soviet Union.

# Corn Pudding

## ANDY BLOCHER

CHIEF FINANCIAL OFFICER, NETSTREIT  
DALLAS

*Goes with almost everything, but exceptional with roast poultry, pork, and beef. A staple at most Blocher family celebrations, and Thanksgiving wouldn't be complete without it. Don't let the cans and boxes fool you—this is a perfect accompaniment to any meal.*

### TIME

1 hour 30 minutes

**Prep time** 15 minutes

**Bake time** 1 hour 15 minutes

### INGREDIENTS

- 3 cans cream style corn
- 1 can whole kernel corn
- 1 stick butter, melted
- ½ cup sugar
- 4 eggs, separated
- 1 box Jiffy cornbread/muffin mix
- 1 can evaporated milk  
(**not** sweetened condensed milk)
- pinch of salt

### INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 Melt the butter and utilize a small portion to butter a casserole dish.
- 3 In a large mixing bowl mix both types of corn, melted butter, evaporated milk, sugar, cornbread mix, salt, and egg yolks.
- 4 Beat the egg whites and gently fold into the corn mixture.
- 5 Pour into a casserole dish and bake uncovered for 1 hour 15 minutes, checking after 1 hour, until the pudding is browned and somewhat set.

### ABOUT ANDY

Andy Blocher is a fun-loving Chief Financial Officer who adores his Winston team out of Chicago (Christina Roupas and Courtney Tygesson) as well as *The Bachelor*. A Capricorn with a zest for life, he loves his family (even during quarantine), and is passionate about creating value through the ownership and operation of NNN retail assets.

# Double-Stuffed Baked Potatoes

## MEGAN SMALL

GRAPHIC DESIGNER  
CHICAGO

### TIME

1 hour 45 minutes

### INGREDIENTS (MAKES 12 SERVINGS)

- 6 large potatoes, scrubbed and cleaned
- 2 cups sour cream
- 1 cup milk, warmed
- 2 sticks salted butter, melted and warm

### SEASONINGS TO TASTE

*These are to taste: it's suggested to begin with ½ teaspoon of each, and add more or less as needed*

- 1 teaspoon salt
- 1 teaspoon ground pepper
- 1 teaspoon chopped onion
- 1 teaspoon garlic powder

### INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 Scrub and clean the potatoes, then poke holes in their sides using a fork, about four or more times. Arrange the potatoes on a baking tray or sheet, and bake in the oven at 350°F for 1 hour.
- 3 Remove the potatoes and let them cool for 10 minutes—do not let them cool completely or potatoes will get clumpy. Then carefully slice each potato lengthwise along the top, cutting about half of the way down through the potato.
- 4 While still warm inside, scoop out the insides of the potatoes, placing them into a big bowl or mixer. To the mixer add the sour cream, milk, butter, salt, ground pepper, chopped onion, and garlic powder. Blend with a hand mixer until smooth and creamy, then refill the potato shells with the mixture.
- 5 Place the filled potatoes back on the baking tray or sheet, and bake in the oven for 15 minutes at 350°F or until brown on top.

### ABOUT MEGAN

Megan is a member of the Graphic Resources team within Business Development. This recipe is a total family-favorite developed and tweaked by her cousin Amy. It's a perfect side dish at all of their holidays and family get-togethers. It's definitely encouraged to begin with ½ teaspoon of all of the seasonings and add in more as needed for personal taste. The double-stuffed baked potatoes are also great for freezing and re-cooking at a later date. Feel free to reach out to Megan with any questions!

# Elotes

 STREET CORN

**OMAR VILLALOBO**  
EXECUTIVE CHEF  
CHICAGO

## TIME

10 minutes

## INGREDIENTS

- 16 oz frozen corn, thawed
- 3 tablespoons mayonnaise
- 5 tablespoons grated cotija cheese (1 tablespoon reserved)
- 3 tablespoons Parkay squeeze
- OPTIONAL: *1 teaspoon chili powder for mild heat, or 1 teaspoon cayenne pepper for spicy heat*
- OPTIONAL: *a pinch of cilantro leaves*
- 1 lime cut into wedges, for garnish

## INSTRUCTIONS

- 1 In a small steamer, steam the thawed corn for 5 minutes.
- 2 Once the corn is nice and hot, turn it out into a bowl, and add mayonnaise, Parkay, and cotija cheese. Give it a nice toss and serve in two 8 oz cups, topped off with the extra 1 tablespoon of cotija cheese.
- 3 *Optional:* Sprinkle cayenne pepper or chili powder over the top for some heat.
- 4 Garnish with lime wedges and cilantro, if desired. Serve warm and enjoy.

## ABOUT OMAR

Omar Villalobos is the head chef in Winston's Chicago office. He and his team create and cook menus for clients and guests of the firm, as well as the firm's partners, lawyers, and professional staff.

# Jiffy Corn Pudding

**KOBI KENNEDY BRINSON**

PARTNER  
CHARLOTTE

## TIME

50 minutes

**Prep time** 5 minutes

**Cook time** 45 minutes

## INGREDIENTS

- 1 box Jiffy Corn Muffin Mix
- 1 can creamed corn
- 1 can yellow corn
- 1 stick (8 oz) butter
- 8 oz sour cream
- *OPTIONAL: 1 egg, scrambled*

## INSTRUCTIONS

- 1 Preheat an oven to 400°F.
- 2 Melt the butter in an 8-inch square pan, either in a microwave or in the preheating oven.
- 3 Mix in all the other ingredients to the pan.
- 4 *Optional:* Mix in 1 scrambled egg for more of a casserole effect.
- 5 Bake for 40–45 minutes until golden brown and enjoy!

## ABOUT KOBI

Kobi Kennedy Brinson is a partner in the Charlotte office and is on the Litigation and White Collar teams. She also serves as the firm's Diversity and Inclusion Committee Chair, and on the Executive Committee. Kobi grew up with this recipe (which you can find on the Internet, but she thought her mom invented it). This is her family's favorite recipe because it is always delicious! There is nothing healthy, vegan, lactose-free, or gluten-free about this recipe: this is straight-up comfort food. Enjoy with meatloaf, sautéed kale, or any other meal, including breakfast!

# Mac + Cheese

**DYLCIA MCBLACKWELL**

ADMINISTRATIVE RECEPTIONIST  
CHICAGO

## TIME

45 minutes

## INGREDIENTS

- 1 lb elbow pasta
- 1 quart milk
- 1 stick (8 oz) unsalted butter
- ½ cup all-purpose flour
- 10 oz gouda cheese, grated (2 oz reserved)
- 8 oz sharp cheddar, grated
- 8 oz pepper jack cheese, grated
- pinch of salt and pepper to taste
- *OPTIONAL: 3 tablespoons yellow or Dijon mustard*

## INSTRUCTIONS

- 1 Preheat an oven to 375°F.
- 2 In a large pot, bring water to a boil, then season with salt. Add the macaroni to the pot and cook according to the directions on the package, 6–10 minutes minus a couple of minutes. Drain the macaroni well and transfer back to the pot.
- 3 Into the pot stir in half of each of the gouda, cheddar, and pepper jack cheeses, and all of the yellow or Dijon mustard if you're using it. Season with salt and pepper, mixing well.
- 4 Meanwhile, heat the milk in a small saucepan, but don't allow it to boil.

- 5 In a large pot melt the butter and add the flour. Cook over a low heat for 2 minutes, stirring with a whisk. While whisking, add in the hot milk and cook for a minute or two more until thickened and smooth. Remove from the heat, add the remaining cheese, and season with salt and pepper.
- 6 Pour the cheese sauce over the macaroni and cheese mixture, stirring well.
- 7 Turn out the macaroni and cheese into a greased 3-quart baking dish and top with the reserved gouda cheese.
- 8 Bake for 30–35 minutes, or until the sauce is bubbly and the cheese is browned on the top. Enjoy!

## ABOUT DYLCIA

Dylcia McBlackwell works in the Chicago office.

# Kevin's Roasted Carrots

**KEVIN WARNER**

PARTNER  
CHICAGO

**TIME**

1 hour

**INGREDIENTS**

- 2 lbs carrots, peeled and cut into 3–4 inch-long sticks, ½- to ¾-inch thick
- 2 tablespoons melted butter
- 1 tablespoon salt
- 2 teaspoons pepper

**INSTRUCTIONS**

- 1 Preheat an oven to 425°F.
- 2 Mix all the ingredients in a bowl—really get in there and smear it around.
- 3 Spread the coated carrots in a single layer on a foil or parchment-lined baking sheet. Cover with foil.
- 4 Bake on the top rack of the oven for 15 minutes. Uncover and cook for 30 minutes more, stirring a couple of times.

**HELPFUL TIP**

The key to even cooking is to ensure that the carrots are all cut roughly the same size before roasting.

**ABOUT KEVIN**

Kevin Warner is a partner in Winston's Chicago office. He never liked cooked carrots until he made these. Most recipes ended up too soft, or too bland, or too uncooked, or some combination of the above. He says this is the perfect blend of texture and taste, and a Warner family favorite. (A miracle, some would say.)

# Sherried Wild Rice

**KATE BOEGE**

GENERAL COUNSEL  
WINTRUST FINANCIAL CORPORATION

## TIME

2 hours

## INGREDIENTS (SERVES 6)

- 1 cup Minnesota wild rice, uncooked
- 1 stick (8 oz) butter
- ½ cup toasted slivered almonds
- 2 tablespoons finely chopped onion
- ½ lb fresh mushrooms, sliced
- 1 teaspoon salt
- ½ cup sherry
- 3 cups chicken broth, boiling

## INSTRUCTIONS

- 1 Pour boiling water over the wild rice, and let the rice stand for 20 minutes. Drain the rice, then repeat, and finally drain the rice well.
- 2 Sauté the onion and mushrooms in melted butter. Add the salt, rice, almonds, and sherry.
- 3 Turn out into a 3-quart casserole dish, then pour the boiling chicken broth over the top. The dish can now be refrigerated or frozen if being made in advance.
- 4 Baked, covered, for 1 hour at 325°F. Uncover, then bake 15 minutes longer until the rice is tender and the liquid absorbed.

# Smoked Mac + Cheese

WITH PULLED PORK + BACON

## MATT STEINER

SENIOR TECHNICAL TRAINER  
CHICAGO

### TIME

4 hours

### INGREDIENTS

- 16 oz medium or large elbow noodles

#### FOR THE CHEESE SAUCE

- 4 oz butter
- ½ cup all-purpose flour
- 1 teaspoon ground mustard
- 1 teaspoon salt
- ⅓ teaspoon paprika
- ½ teaspoon ground black pepper
- 4 cups grated cheddar cheese
- 5 cups half & half

#### FOR IN-BETWEEN AND ON TOP

- 3 cups grated four-cheese mix
- 1 lb or more of bacon
- 2 lbs smoked pulled pork
- barbeque rub

### INSTRUCTIONS

- 1 Cook the bacon, crumble, and set aside.
- 2 Cook the noodles half-way. Drain the noodles and run cold water over them to halt the cooking process.
- 3 Into a large mixing bowl add the grated cheddar cheese.

- 4 Melt the butter in a saucepan over a medium heat. Add the flour, black pepper, salt, paprika, and ground mustard. Stir for a couple of minutes until combined. Pour in the half & half. Continue stirring until the sauce becomes thick, approximately 10 minutes.
- 5 Pour the thickened sauce over the grated cheddar cheese. Stir until the cheese is completely melted. Pour in the partially cooked noodles. Stir until mixed together well.
- 6 Pour half of the noodle mixture into a pan. (You can use two cast iron skillet or a large roasting pan.)
- 7 Sprinkle on half (1 ½ cups) of the four-cheese mix and some barbeque rub.
- 8 Pour the remainder of the noodle mixture on top. Sprinkle on some more barbeque rub. *Note:* Be sure to leave space for another layer of cheese, bacon, and pulled pork.
- 9 Prepare your smoker to 225°F.
- 10 Place the mac and cheese on the smoker at 225°F.
- 11 Stir the mac and cheese every 20 minutes during the first two hours. *Tip:* Skip this step if you don't want as much smoky flavor.

#### AFTER SMOKING FOR TWO HOURS

- 12 Stir in half of the crumbled bacon and half of the pulled pork.

- 13 As a top layer, add the rest of the crumbled bacon, pulled pork, with the final topping being the rest of the grated four-cheese mix. **Don't** stir again.
- 14 Return to the smoker for one more hour.
- 15 After smoking for a total of 3 hours, remove the mac and cheese from the smoker and allow it to cool.
- 16 Feel free to put a bit of your favorite BBQ sauce on top.

What you don't finish you can place in the freezer for a great appetizer or meal later.



#### ABOUT MATT

Matt Steiner is based in Winston & Strawn's Chicago office and loves smoking food. He has smoked pulled pork, brisket, ribs, beer can chicken, ham, turkey, mac and cheese, and much, much more. The smoked mac and cheese is one of his favorites though, and he says it has been fantastic during these past several months of working from home.



## DESSERTS

Angel Food Cake  
Banana Bread  
Banana Bread  
Banana Nut Cake  
Banana Pudding  
Biscotti  
Cake Batter Popcorn  
Carrot Cake  
Cheesecake

Coconut, Macadamia Nut,  
and Chocolate Chip Cookies  
Cuban Guayaba Cake  
Death by Chocolate  
Finnish Pound Cake  
Goosey Cookies  
Lemon Cake  
Mandel Bread  
Molten Chocolate Chip Cookies

Orange-Almond-Honey Ice Cream  
Peach Cobbler  
Pistachio Cake  
Pumpkin Peanut Butter Biscuits  
Ricciarelli  
Rosemary Hazlenut Cookies  
Soufflé a L'Orange  
Strawberry Bread  
Tropical Philly Cheesecake

# Herb Garden Angel Food Cake

## CHEF JESSE ZIFF COOL

FLEA STREET CAFE, MENLO PARK  
SAN FRANCISCO

### INGREDIENTS

- 1 cup sifted cake flour
- ½ cup sifted powdered sugar
- ¼ teaspoon salt
- 1½ cups egg whites (about 12 large eggs), at room temperature
- 1½ teaspoon cream of tartar
- 1 teaspoon vanilla extract
- 1 cup sugar
- 3 tablespoons chopped purple basil or regular basil
- 1 cup organically grown rose petals, chopped

### INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 In a medium bowl combine the flour, powdered sugar, and salt.
- 3 In a large bowl, beat the egg whites and cream of tartar with an electric mixer on high speed until frothy. Add the vanilla extract and beat until soft peaks form. Gradually beat in the sugar, ¼ cup at a time, until glossy, stiff peaks form and the organic sugar dissolves. (To be sure that the sugar has dissolved, rub the beaten whites between your fingers: they should not feel granular.)
- 4 Gently fold the flour mixture into the egg-white mixture in four stages. When the last bit of flour mixture is to be folded in, add the basil and rose petals.
- 5 Gently pour the batter into an ungreased 10-inch tube pan.

- 6 Bake for 45 minutes, or until the top is golden brown and a wooden pick inserted in the center comes out clean.
- 7 Remove from the oven and invert the pan on a bottleneck, such as a wine bottle, and allow the cake to cool completely in the pan.
- 8 When the cake is cool, run a thin knife between the cake and the pan. Turn out onto a plate.



### ABOUT CHEF JESSE

Jesse Ziff Cool is the chef-owner of Flea Street Café in Menlo Park. She has been dedicated to sustainable agriculture and cuisine for over four decades as a writer, restaurateur, spokesperson, and consultant for eco-conscious food service. Jesse is the author of seven cookbooks and through the years has written for dozens of publications. She founded five restaurants, starting in 1976 with the first organic restaurant in the country. Her restaurant is the quintessential Silicon Valley restaurant, combining humility, local, organic and sustainable with fame—it's where Oprah Winfrey interviewed Sheryl Sandberg when Sheryl took over as COO for Facebook.

During the pandemic, Jesse has remained committed to her people, her customers and serving the broader good. In addition to keeping her restaurant open for food and drink take-out, [www.cooleatz.com/flea-st-cafe](http://www.cooleatz.com/flea-st-cafe), Jesse has founded a non-profit to feed those on the front line, [www.mealsofgratitude.org](http://www.mealsofgratitude.org).

Upon the first visit of Kathi Vidal (Managing Partner, Silicon Valley) to Flea Street in 1997, Kathi ordered this dessert and loved that Jesse had completely rethought the Angel Food cake. The dish is incredible! Kathi is now a close friend of Jesse's and has been hosting Winston events at Flea Street since she took over as Managing Partner.

# Banana Bread

**EVA W. COLE**

CO-CHAIR, ANTITRUST/COMPETITION PRACTICE GROUP  
NEW YORK

**TIME**

1 hour 15 minutes

**Prep time** 15 minutes

**Cook time** about 1 hour

**INGREDIENTS**

- 3 ripe bananas, mashed
- 1 cup sugar (can use mix of white and brown)
- 1 egg
- ¼ cup melted butter
- 1½ cups all-purpose flour  
(can use mix of white and whole wheat)
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup chocolate chips (or more if you like  
extra chocolate; can also leave out)

**INSTRUCTIONS**

- 1** Pre-heat an oven to 325°F and grease a 9 × 5-inch loaf pan.
- 2** In a bowl combine the mashed bananas, sugar, egg, and butter.
- 3** In a separate bowl mix together the flour and baking soda. Stir the flour and baking soda into the banana mixture until the batter is just mixed, then stir in the chocolate chips and add the salt.
- 4** Pour the batter into a greased loaf pan and bake for approximately 1 hour, until a toothpick comes out clean.

# Lockdown Banana Bread

## JUDY HOM

SENIOR DIRECTOR—HEAD OF LITIGATION,  
ASSOCIATE GENERAL COUNSEL, POLY

### TIME

**Prep time** 10 minutes

**Cook time** 1 hour 15 minutes

**Cooling time** 10 minutes to 1 hour

### INGREDIENTS

- 2 cups all-purpose flour
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 3 or 4 very ripe bananas, mashed well (1  $\frac{1}{2}$  cups)
- 6 tablespoons ( $\frac{3}{4}$  stick) unsalted butter, melted
- 2 large eggs
- $\frac{1}{4}$  cup plain regular or Greek yogurt, or buttermilk, or sour cream
- 1 teaspoon vanilla extract
- 3 tablespoons vegetable oil
- **OPTIONAL:** 1  $\frac{1}{4}$  cups walnuts, toasted and chopped coarse—I usually omit these

### EQUIPMENT

- 9 × 5-inch loaf pan that is at least 3 inches deep

### INSTRUCTIONS

- 1 Adjust an oven rack to the lower-middle position and pre-heat the oven to 350°F.
- 2 Generously coat the loaf pan with vegetable oil spray, then with a handful of flour, and toss out any loose flour.
- 3 In a large bowl whisk together the flour, sugar, baking soda, and salt.

- 4 In a medium bowl combine the bananas, melted butter, yogurt, vegetable oil, and vanilla together, and then finally the eggs. (Do not add the eggs directly to the hot melted butter—you will get scrambled eggs. Instead, first add the other items as listed to temper the butter.) *Tip:* I usually mash the bananas together with these ingredients using a dough blender.
- 5 Gently fold the banana mixture into the flour mixture with a rubber spatula until just combined, making sure to mix in all the dry spots. Fold in the nuts (if using). The batter will look thick and chunky: don't overmix, otherwise the banana bread will be tough and chewy.
- 6 Scrape the batter into the prepared pan and smooth the top. Set a timer for 1 hour and 15 minutes. Set a second timer for 37 minutes. Bake for 37 minutes, then rotate the pan a half-turn. Continue baking for the remaining time until golden brown and a toothpick inserted into the center comes out with just a few crumbs attached, 1 hour 15 minutes total.
- 7 Let the loaf cool in the pan for 10 minutes before unmolding. Run a butter knife or offset spatula along the sides of the loaf before turning out onto a wire rack to cool for about an hour.

## ABOUT JUDY

Judy is Senior Director—Head of Litigation, Associate General Counsel at Winston’s client, Poly. She has a reputation among her friends and colleagues as being an “avid baker.” This is one of her fail-safe recipes.



# Martha Held's Banana Nut Cake

**SUSAN PURCELL**

REGIONAL DIRECTOR OF ADMINISTRATION  
HOUSTON

**TIME**

**Prep time** 20 minutes

**Baking time** 50–60 minutes

**INGREDIENTS**

- 1 ½ sticks butter
- 1 ½ cups sugar
- 1 tablespoon vanilla
- 2 eggs
- 4 very ripe bananas (I keep them in the freezer so they are always on hand)
- 4 tablespoons buttermilk (low-fat works fine)
- 2 cups flour
- 1 dash salt
- 1 teaspoon baking soda
- 1 cup chopped pecans

**INSTRUCTIONS**

- 1 Preheat an oven to 350°F.
- 2 In a large bowl cream together the butter and sugar, then stir in the vanilla, eggs, bananas, and buttermilk. *Tip:* Mashing the bananas first in a separate bowl makes combining everything easier.
- 3 In a separate bowl, combine the flour, salt, and baking soda.
- 4 Combine the wet and dry ingredients and fold in the chopped pecans.
- 5 Turn out the mixture into the tube pan sprayed with Pam spray and bake for 50–60 minutes or until a knife comes out clean.

You can also use this recipe to make muffins, which freeze well. This recipe makes about 20 muffins. Reduce the cooking time to 20 minutes or until a toothpick comes out clean.

**ABOUT SUSAN**

Susan Purcell is Winston's Regional Director of Administration for Texas. This is her mother-in-law's recipe and a family favorite. Consistent with her spirited personality, her handwritten instructions include a note to combine all ingredients and "beat like hell!"

# Blue Ribbon Banana Pudding

## SHERYL FALK

PARTNER  
HOUSTON

### INGREDIENTS

- 2 bags of Pepperidge Farm chessmen cookies
- 6–8 bananas, sliced
- 2 cups milk
- 1 box (5 oz) instant French vanilla pudding
- 1 package (8 oz) cream cheese, softened
- 1 can (14 oz) sweetened condensed milk
- optional secret ingredient: Frangelico liqueur
- 1 container (12 oz) frozen whipped topping, thawed

### INSTRUCTIONS

- 1 Line the bottom of a 9 × 13 × 2-inch dish with the chessmen cookies from one of the bags. *Optional:* Sprinkle Frisco liqueur or your favorite liqueur over the cookies, but be careful not to saturate them.
- 2 Layer the sliced bananas on top.
- 3 In a bowl, combine the milk and instant pudding mix and blend well using a handheld electric mixer.
- 4 Using another bowl, combine the cream cheese and condensed milk together, and mix until smooth. Then fold in the whipped topping to the cream cheese mixture.
- 5 Add the cream cheese mixture to the pudding mixture and stir until well-blended. Pour the mixture over the cookies and bananas.
- 6 Top the pudding with the second bag of chessmen cookies. (I layer these so that the top looks like a checkerboard, with 4 or 5 cookies across and 5 or 6 down, depending on the

pan size. I mix up the cookies so that no two cookies repeat.)

- 7 Refrigerate until ready to serve.



### ABOUT SHERYL

Sheryl Falk is a partner in Winston's Houston office. She received this refreshed Southern favorite recipe as a wedding gift from the Best Man. Since then, she has made this crowd-pleaser for birthday celebrations, holiday meals, covered-dish suppers, a comfort treat for a friend in hospice, and dessert contests in Winston's Houston office (earning the Blue Ribbon in the title). She gets asked to make this again and again and is now sharing with the Winston family.

# White Chocolate-Cranberry Biscotti

**SONIA VILLARREAL**

PRACTICE COORDINATOR  
CHICAGO

## TIME

Approximately 1 hour 15 minutes

## INGREDIENTS (MAKES ABOUT 30)

- ½ cup butter
- 1 cup sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- ¾ cup dried cranberries
- ¾ cup white (vanilla) chocolate chips

## INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition, then beat in the vanilla extract. Combine the flour and baking powder, then gradually add to the creamed mixture and mix well. Stir in the cranberries and chips. Divide the dough into three equal portions.
- 3 On ungreased baking sheets, shape each portion into a 10-inch × 2-inch rectangle. Bake for 25 minutes or until lightly browned. Remove and cool for 5 minutes.

- 4 Transfer the rectangles to a cutting board and cut each one diagonally with a serrated knife into 1-inch slices. Place each slice cut-side down on ungreased baking sheets (you can use the same sheets on which the uncut rectangles were baked). Bake for 15–20 minutes or until golden brown. Remove and allow to cool.
- 5 Store in an airtight container.



## ABOUT SONIA

Sonia Villarreal is based in Winston's Chicago office. She usually doubles this recipe and gifts the biscotti to her family and friends. They are a nice treat to enjoy with coffee or tea.

# Cake Batter Popcorn

**SAMANTHA LERNER**

PARTNER  
CHICAGO

**TIME**

50 minutes

**INGREDIENTS**

- 1 bag microwave popcorn
- ½ cup butter
- ½ cup chocolate fudge or vanilla cake mix
- ½ cup sugar
- ¼ cup light corn syrup
- 2 or 3 spoonfuls peanut butter
- ½ teaspoon salt
- ½ teaspoon vanilla extract
- cake sprinkles

**INSTRUCTIONS**

- 1 Preheat an oven to 250°F.
- 2 Pop the popcorn in a microwave according to the package instructions. Turn out the popcorn into a large bowl and remove any unopened kernels.
- 3 Grease a baking sheet and set aside.
- 4 In a saucepan, melt the butter. Stir in the cake mix, sugar, corn syrup, salt, and peanut butter. Bring to a slow simmer (not a boil), and stir constantly for 5 minutes. Turn off the heat and stir in the vanilla extract.
- 5 Pour the mixture over the popcorn in the bowl, stirring until the popcorn is coated.
- 6 Turn out the popcorn onto a baking sheet and spread evenly.
- 7 Bake for 30–40 minutes or until the popcorn has browned.

- 8 Remove from the oven and add sprinkles to taste.

**ABOUT SAMANTHA**

Sam Lerner is a litigation partner in the firm's Chicago office. She enjoys cooking with her two young sons, who believe strongly that sprinkles make any recipe better.

# Jursa's Carrot Cake

## TATIANA JURSA

FACILITIES & OPERATIONS MANAGER  
CHICAGO

### TIME

**Prep time** 20 minutes

**Bake time** 30–35 minutes

### INGREDIENTS

#### FOR THE CAKE

- 2 ½ cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¾ teaspoon kosher salt
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 3 sticks butter—if using salted, omit the salt in the recipe
- 1 cup packed light-brown sugar
- ½ cup sugar
- 3 eggs
- 2 teaspoon vanilla extract (I use Madagascar)
- ½ cup water
- 3 cups peeled and shredded carrots
- 1 cup chopped pecans (more if you're decorating with them)

#### FOR THE CREAM CHEESE FROSTING

- 8 cups powder sugar, sifted
- 2 sticks butter, softened
- 2 packages cream cheese, at room temperature
- 1 tablespoon milk
- 1–2 teaspoons almond extract—can use vanilla: I prefer something if something less sweet like almond for balance

### INSTRUCTIONS

#### FOR THE CAKE

- 1 Preheat an oven to 350°F.
- 2 Butter two or three 9-inch round cake pans. Dust with flour and tap out the excess. *Tip:* using parchment on the bottom of the pans before greasing helps the cake turn out more easily.
- 3 In a bowl combine the flour, baking powder, baking soda, cinnamon, salt, ginger, and nutmeg. Set aside.
- 4 In a mixer beat the butter with the sugar until fluffy. Add the eggs and beat until well-combined. Add the vanilla, water, and carrots. Slowly add the flour mixture, then the pecans.
- 5 Divide the batter between the baking pans and bake for about 30 minutes. Use a toothpick in the cakes to make sure they are done in the middle. Depending on the oven, an additional 5 minutes may be needed. (My gas oven took 30 minutes; my electric ovens took 35 minutes.)
- 6 Let the cakes cool in the pans for about 5 minutes, then turn them out and place on a wire rack for about 15 minutes.

#### FOR THE FROSTING

- 7 In a mixer beat the butter until creamy, then add the cream cheese, flavor extract, and milk and beat until fully combined and creamy again. *Tip:* Frosting is best to be done on cooled cakes. (I popped my cakes in the refrigerator for a little bit prior to frosting.)

- 8 Now **slowly** and on a **low** setting, add in the powdered sugar or it will make it snow in your kitchen. (It sounds like a lot of sugar, but this will fully cover your cake and between layers.)
- 9 Spread on the cakes and don't forget to lick the spoon: this stuff is amazing.



### ABOUT TATIANA

Tatiana Jursa is based in Winston & Strawn's Chicago office and absolutely loves to try new recipes. She finds baking calming. She goes all out around the holidays with a family tradition of making cakes, and thousands of cookies for her friends, co-workers, neighbors, and family. Enjoy!

# Cheesecake

**ALICE BRAGG**

REVIEW ATTORNEY  
WINSTON LEGAL INNOVATION CENTER

**INGREDIENTS**

- 1  $\frac{3}{4}$  cup fine Graham Cracker crumbs
- $\frac{1}{4}$  cup walnuts, chopped
- 1  $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{3}$  cup brown sugar
- $\frac{1}{2}$  cup margarine or butter, melted
- 2 packages (8 oz each) and 1 package (3 oz) cream cheese, at room temperature
- 3 eggs
- 2 teaspoons vanilla
- 1 cup sugar
- $\frac{1}{2}$  teaspoon almond extract
- $\frac{1}{4}$  teaspoon salt
- 3 cups sour cream
- OPTIONAL: *strawberry, cherry, blueberry pie filling for topping*

**INSTRUCTIONS**

## FOR THE CRUST

- 1 Mix graham cracker crumbs, chopped walnuts, cinnamon, brown sugar, and margarine or butter together. The mixture should be moist, not soggy. (You can also substitute crushed Oreo cookies without the creamy filling for the graham cracker crumbs.)
- 2 Press and form into the bottom and sides of a spring-form pan.

## FOR THE FILLING

- 3 In a mixer combine the eggs, cream cheese, sugar, salt and flavors. Beat thoroughly, then blend in the sour cream.
- 4 Pour the filling into the crust.
- 5 Bake the cheesecake at 375°F for 35 minutes.
- 6 Cool the cheesecake for at least 5 hours—overnight is better.
- 7 *Optional:* You can then top the cheesecake with a pie filling before serving.

# Coconut, Macadamia Nut, and Chocolate Chip Cookies

**CAROLINE MELIA**  
EVENTS SPECIALIST  
CHICAGO

## TIME

45 minutes

## INGREDIENTS (MAKES APPROXIMATELY 3 DOZEN COOKIES)

- ¾ cup butter (1 ½ sticks)
- 1 cup white sugar
- ½ cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract—can omit entirely, or replace with 1 teaspoon maple syrup
- 1 teaspoon salt
- 1 ½ teaspoons cinnamon
- 1 ½ teaspoons nutmeg
- ¼ teaspoon ground cloves—a strong flavor: omit if you want a more subtle flavor
- 2 ¼ cups flour
- 1 teaspoon baking soda
- 2 cups chocolate chips or mini chocolate chips
- ¾ cup chopped macadamia nuts
- 1 cup flaked sweetened or unsweetened coconut

## INSTRUCTIONS

- 1 Preheat an oven to 375°F. Grease cookie sheets or use baking liners.
- 2 Soften the butter and beat it in a mixing bowl with both sugars until light and fluffy. Add eggs to the mixture one at a time, then add vanilla and beat until fluffy again.

- 3 In a separate bowl, thoroughly mix the flour, baking soda, salt, cinnamon, nutmeg (and ground clove if desired).
- 4 Add the dry ingredients to the butter and sugar mixture until just blended, then gently fold in the chocolate chips, macadamia nuts, and coconut.
- 5 Drop the cookie batter by large spoonfuls onto greased pans.
- 6 Bake at 375°F for 10–12 minutes.

## HELPFUL TIPS

- Cookies continue to bake quite a bit after they are taken out of the oven, so if you like them chewy or if you prefer smaller cookies, take them out closer to 8 minutes: they will get hard if you over-bake them.
- If you don't like a lot of spice in your cookies, you can pull back on the amounts of cinnamon or nutmeg. The macadamia nuts and coconut can also be omitted if you are allergic or simply not a fan.
- To make your cookies look even more enticing, set aside a small amount of chocolate chips, coconut, and macadamia nuts. After your cookies are on the cookie sheet, place a few chocolate chips, coconut flakes, and macadamia nut pieces gently on the top of each cookie ball before putting in the oven. The pieces will stay on top as they bake and will give your treats a “bakery-style” look.

## ABOUT CAROLINE

Caroline Melia is an events specialist in Winston & Strawn's Chicago office. She loves to bake for her family, friends, and coworkers and often "spices up" her bakes with extra cinnamon, nutmeg, or whatever spices she has on hand. Caroline recommends enjoying these cookies with a glass of dairy, almond, or coconut milk!



# Cuban Guayaba Cake

**VIRGINIA VALDES-DIAZ**  
RESOURCE SUPPORT SPECIALIST  
LOS ANGELES

## TIME

**Bake time** 1 hour 20 minutes

**Cooling time** 20 minutes

## INGREDIENTS

- ½ lb (2 sticks) butter
- 2 cups sugar (substitute 1 cup of sugar for 1 cup of guava syrup for a moister cake)
- 1 cup guava paste
- 1 cup sour cream
- ½ teaspoon baking soda
- 3 cups all-purpose flour
- 6 large eggs
- 1 teaspoon vanilla

## INSTRUCTIONS

- 1** Preheat an oven to 325°F.
- 2** In a large mixing bowl, cream the butter and sugar together. Add the guava paste, and sour cream, and mix until incorporated.
- 3** Sift the baking soda and flour together and then add to the creamed mixture alternating with the eggs, beating each egg one at a time. Then add the vanilla.
- 4** Pour the mixture into a greased and floured 10-inch tube pan.
- 5** Bake for 1 hour 20 minutes. Let it cool for about 20 minutes.

You can serve the cake with some vanilla ice cream. I also like to add a slice of guayaba paste on top.

# Death by Chocolate

**JENNIFER JAKSINICK**

RESOURCE SUPPORT SPECIALIST  
CHICAGO

**TIME**

30–45 minutes

**INGREDIENTS**

- 1 boxed chocolate cake mix (I use Devil's Food)—ensure that you have all of the listed ingredients on hand to make the cake
- 3 boxes (3.4 oz each) Jell-O® Chocolate Instant Pudding Mix—ensure that you have all of the listed ingredients on hand to make each pudding
- 3 containers (8 oz each) Cool Whip®
- 6 Skor® bars, crushed—can also use Heath® bars

**INSTRUCTIONS**

- 1 In a sheet pan bake the cake according to directions. Cool, then cut into thirds.
- 2 Make each of the puddings separately according to their directions. Don't combine the boxes—make three separate bowls of pudding.
- 3 To make one layer of the dessert, crumble one-third of the cake into the bottom of a large glass bowl, then spread one bowl of the prepared pudding over the crumbled cake layer, then over that spread one container of Cool Whip®, and end the layer by sprinkling two of the crushed Skor® bars over the Cool Whip®.
- 4 Repeat the layering two more times so that you have three complete layers in total.
- 5 Refrigerate overnight.
- 6 Serve with a large spoon.

**ABOUT JENNIFER**

Jennifer Jaksinick has been a Resource Support Specialist in the Chicago office for 14 years. This is the standard dessert she brings to holidays and it is always requested. It is so good! You can also substitute angel food cake and either fresh fruit or preserves to change up the recipe.

# Never, Never, Never Give Up Finnish Pound Cake

## JAMES TUNKEY

CHIEF OPERATING OFFICER  
I-ONASIA

### INGREDIENTS (1 LOAF)

- 2 teaspoons unsalted butter, softened
- 1 tablespoon dry plain breadcrumbs
- ¼ lb unsalted butter, softened—regular salted butter will work just as well
- 1 cup sugar
- 3 large eggs, any color
- 1 ¾ cups flour, sifted
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- 1 teaspoon ground cardamom or ground ginger
- 1 cup full-fat sour cream (not light)
- 1 teaspoon real vanilla extract

### EQUIPMENT

- 9 × 5 × 3-inch loaf pan

### INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 Grease the loaf pan with 2 teaspoons of butter. Sprinkle the breadcrumbs into the pan to coat and tap out any excess from the pan.
- 3 With a hand mixer, cream the butter and sugar until light and fluffy. Beat in the eggs one at a time. Sift together the dry ingredients and stir half into the batter. Beat in the sour cream and the vanilla, then add the rest of the flour and mix.
- 4 Bake in the center of the oven for 50–60 minutes until the top is golden brown and springy to the touch.

### ABOUT JAMES

I am a professional investigator. My firm provides litigation support and security services globally. I started working when I was 12 years old in my mother Marilyn Mendell's kitchen. Back then, she was a displaced homemaker who had begun to teach herself to cook and run a business. I was very fortunate to learn so many lessons about entrepreneurship from her as she built what eventually became a successful catering business in Buffalo, NY. People say I am very tenacious. My mom has always been an inspiration and instilled this desire to "Never, Never, Never Give Up". The recipe is hers and comes from her book "Elbow Grease + Chicken Fat: Business Advice That Sticks To Your Ribs," which paired her recipes with lessons on entrepreneurship.

# Really Unhealthy Gooey Cookies

## FRANK MASH

INFRASTRUCTURE MANAGER  
WASHINGTON, D.C.

*These are rich and messy, with a lot of flexibility in customization, as well as being easy to make.*

### TIME

30–45 minutes

### INGREDIENTS

- 1 package (16–24 oz) sandwich cookies, duplex cremes, or similar
- 1 can sweetened condensed milk
- ½–¾ cup (1–1 ½ sticks) butter or margarine
- 12 oz (or less) chocolate chips, vanilla chips, peanut butter chips, butterscotch chips or any combination

### INSTRUCTIONS

- 1 Pre-heat an oven to 350°F.
- 2 Smash up the duplex cremes in a food processor, or in a zip lock bag, or using a method of your choice—finer is better but chunks can exist.
- 3 Mix in the melted butter and stir.
- 4 Evenly press the cookie and butter mixture into an ungreased 9 × 13-inch baking pan to form a “crust.” (A layer of wax paper can make it easier to compact it evenly. A raised lip around the edges is okay.)
- 5 Pour the sweetened condensed milk evenly on top. Try to leave a small space between the edge of the condensed milk and the pan to prevent it from sticking later.

- 6 Spread the chips randomly on top—no need for full coverage.
- 7 Bake at 350°F for about 20–30 minutes: a nice mix is for it to be a little brown and bubbly on the edges and gooey in the middle. (A good combination is for the cookies on the edge to be a little crunchy and the ones in the center to be soft and gooey.)
- 8 Allow to cool. The cookies are sticky—you can either pry them right out of the pan and eat them; or first refrigerate, then warm up the bottom of the pan to release the slab, then remove to wax paper and slice up with a pizza cutter.

### ABOUT FRANK

Frank Mash works in Winston’s Washington, D.C. office. He shared that there is a lot of flexibility with the type of cookies, the amount of butter, and the toppings with his recipe. He has had good results with any brand of duplex cremes and combination of semi-sweet chocolate, white chocolate, and butterscotch chips as the topping. He also recommends adding broken-up pretzels or nuts for a nice salty and sweet balance.

# Easy Peasy Lemon Cake

**SARA SUSNJAR**

PARTNER

PARIS

## TIME

**Prep time** 15 minutes, best made with your kids in grandpa's outdated kitchen with no real supplies, no real ingredients, and no real time

**Cook time** 30–40 minutes

## INGREDIENTS

- 160 g (1 ¼ cups) flour
- 150 g (⅔ cup) sugar
- 7 g (1 ½ teaspoons) baking powder
- 65 g (¼ cup) oil
- 3 eggs (180 g)
- 1 lemon, zested and juiced
- 100 g (½ cup) heavy cream
- OPTIONAL: *vanilla seeds or vanilla extract*

## INSTRUCTIONS

- 1 Preheat an oven to 165°C (330°F).
- 2 In a mixing bowl, combine the lemon juice, lemon zest, cream (and vanilla, if using). Whisk it all together and set aside.
- 3 In another bowl, whisk the eggs. Slowly pour in the oil and whisk, making sure that the oil is fully incorporated. Whisk in the sugar, then add the flour and baking powder by folding in until smooth.
- 4 To the first bowl add a small amount of the cream mixture and mix slowly. (Mix slower please—you are going too fast.) Then add the rest of the cream mix.
- 5 **Boom**—lemon cake mix. Pour into a rectangular deep pan (think a loaf pan). Please put parchment paper on the bottom.

- 6 Bake at 165°C (330°F) for 30 to 40 minutes. Do not over-bake. I am sure you are the type to over-bake. So don't.

## ABOUT SARA

Sara Susnjar is a partner in the Paris office. While she usually likes her recipes to look good, her two kids don't allow for that. Case in point below.



*What the lemon cake looks like in quarantine versus what it looks like out of quarantine.*

# Mandel Bread

**ROBYN SCHUSTER**

LEARNING & DEVELOPMENT LEAD  
CHICAGO

**TIME**

1 hour 15 minutes

**INGREDIENTS**

- 3 eggs
- $\frac{3}{4}$  cup oil
- 1 teaspoon salt
- 1 cup sugar
- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup chopped nuts
- OPTIONAL: *raisins, currants, chocolate chips*
- OPTIONAL: *cinnamon-sugar mixture topping*

**INSTRUCTIONS**

- 1 Preheat an oven to 350°F. Grease and flour a baking sheet.
- 2 In a large bowl, beat together the eggs, oil, salt, and sugar.
- 3 In a separate bowl, combine the flour and baking powder. Stir thoroughly, then add to the egg mixture. Add the vanilla and chopped nuts and other optional ingredients.
- 4 Using oiled hands, split the dough into halves and shape into long rolls.
- 5 Bake at 350°F for 1 hour then remove from the oven.
- 6 Cut each roll into slices 1-inch thick or so, resembling biscotti. Optionally, sprinkle the top with a cinnamon-sugar mixture.

- 7 Place the slices back onto the cookie sheet and bake for 10 more minutes.

**ABOUT ROBYN**

Robyn Schuster is the learning and development lead in the Chicago office. She was gifted this recipe for her wedding. It is a family-favorite, easy enough for kids to help prepare, and very easily modified to include favorite ingredients.

# Molten Chocolate Chip Cookies

**KATHI VIDAL**  
MANAGING PARTNER  
SILICON VALLEY

*You can make the dough for these cookies in advance and refrigerate (or freeze up to 2–3 months). It's a great last-minute gourmet dessert for when friends are over.*

## TIME

40–42 minutes

**Prep time** 30 minutes for dough

**Cook time** 8–10 minutes

**Cooling time** 2 minutes

## INGREDIENTS

- 1½ cups flour—I use gluten-free
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 2 teaspoons flaky sea salt
- 2 eggs
- 1 teaspoon vanilla extract
- 10 tablespoons unsalted butter, at room temperature
- ¾ cups granulated sugar
- ¾ cups light brown sugar
- 10 oz chopped chocolate—I use Valrhona: you can substitute chocolate chips, but chopped chocolate is preferred and melts better
- **OPTIONAL:** *Tahitian vanilla ice cream*

## EQUIPMENT

- ramekins for however many cookies as you plan to make at one time

## INSTRUCTIONS

- 1 Preheat an oven to 375°F.
- 2 Mix the flour, baking powder, baking soda, and 1 teaspoon of salt, then set aside.
- 3 In a mixer, beat together the butter, granulated sugar, and brown sugar until light and fluffy, 5 minutes. Add the eggs and vanilla and beat until fluffy, 5 minutes. Add in the flour mixture until just combined—don't overly beat. Manually stir in the chocolate chunks.
- 4 Scoop ¼–⅓ cup of the cookie batter into each ramekin. *Optional:* Top each cookie with a pinch of sea salt.
- 5 Place the ramekins directly on an oven shelf.
- 6 Bake until the cookie browns lightly on top but is still gooey inside, 8–10 minutes. Remove from the oven and let them sit for 2 minutes.
- 7 Serve warm. *Optional:* Top each cookie with a scoop of ice cream.

Best served with a scoop of Tahitian vanilla on top. The melted chocolate chips serve as an awesome fudge sauce.

## ABOUT KATHI

Having spent a couple of decades litigating patent cases from Silicon Valley, Kathi Vidal is the managing partner of Winston's Silicon Valley Office and sits on the firm's Executive Committee. When Kathi realized that her family and friends' favorite dishes were her molten chocolate cake and chocolate chip cookies, Kathi decided to combine the two ideas. The result: Molten Chocolate Chip Cookies.



# Orange-Almond-Honey Ice Cream

**LAURA FRANCO**  
OF COUNSEL  
SAN FRANCISCO

## TIME

30 minutes

## INGREDIENTS (MAKES JUST OVER 1 QUART)

- 1½ cup half & half
- 1½ cup heavy cream
- ¼ cup wildflower honey
- 100 g (½ cup) white sugar
- 5 large egg yolks
- 1 large unpeeled orange for zesting
- pinch of salt
- 1 teaspoon orange flower water
- ⅔ cup coarsely chopped toasted almonds
- ¼ cup coarsely chopped shelled and unsalted pistachios
- *OPTIONAL: 2 tablespoons coarsely chopped candied orange peels*

## INSTRUCTIONS

- 1 In a saucepan warm—do not boil—the half & half, sugar, honey, and salt. Zest as much of the orange peel as you like into the mix. (I use the zest from the entire orange.)
- 2 While the half & half mixture is warming, pour the cream into a large bowl (metal is best) and place a mesh strainer on the top (cheesecloth will also work). Set aside.
- 3 In a separate bowl large enough to hold the half & half mixture, whisk together the egg yolks. Slowly pour the warm half & half mixture into the egg yolks while whisking constantly, then pour the whole custard mixture back into the saucepan. Use a spatula to scrape all of the custard mixture out of the egg bowl.
- 4 Stir the custard mixture constantly over a medium heat, but don't let it come to a boil. (A silicone spatula works best so that you can scrape the bottom as you stir.) Stir until the mixture thickens and coats the spatula, about 5 minutes. (If lumps start to form in the custard, it's been on too long.) Pour the custard through the strainer or cheesecloth into the cream and stir in the orange flower water.
- 5 Place the bowl in an ice bath and stir until cooled enough to put into fridge.
- 6 Chill the mixture in the fridge for at least an hour. (I put the metal bowl into the freezer because I'm impatient.)
- 7 Once chilled, churn the mixture according to your ice cream maker's instructions. (I use the ice cream maker attachment and a freezable bowl for my KitchenAid stand mixer.)
- 8 Once churned, fold in the nuts, transfer to a storage container, and place in a freezer until it's the consistency that you prefer for your ice cream.

## HELPFUL TIPS

- Coarsely chopped candied orange peel can be added with the nuts.
- Any ratio of almonds to pistachios can be used according to your taste preferences.
- The honey custard is such an intoxicating base. Feel free to experiment with any add-ins, such as lavender, other nuts, or granola.
- I store the ice cream attachment in the freezer so that it will be ready to make ice cream on a moment's notice.
- Experiment with different flavors of honey.
- Save the egg whites for your morning omelet!

## ABOUT LAURA

With 15 chickens (at the moment), Laura has lots of eggs. Fortunately, she has a steady stream of customers in the San Francisco and Silicon Valley offices to take the extras off her hands! Even so, she has more eggs than she knows what to do with, so she's always looking for recipes with a high egg count. Custard-based ice creams fit the bill nicely, and the whole family enjoys them. One of Laura's favorite ice creams to make is this orange-almond-honey ice cream that reminds her of Spain.

# Peach Cobbler

**DANIELLE WILLIAMS**

PARTNER  
CHARLOTTE

*This dessert never disappoints, and can be dressed up as much as you like on presentation.*

**TIME**

30 minutes

**INGREDIENTS**

- 1 stick butter
- 1 cup Bisquick
- 1 cup milk
- 1 cup sugar
- 1 cup fresh peaches, sliced (or fresh blueberries or blackberries)

**INSTRUCTIONS**

- 1 Pre-heat an oven to 350°F.
- 2 Melt the butter in a 2-quart Pyrex dish. Add in the sliced peaches to the dish.
- 3 In a separate bowl mix the Bisquick, milk, and sugar. Pour the mixture over the peaches.
- 4 Bake for 30 minutes or until golden brown.
- 5 Best served hot with vanilla ice cream.

**ABOUT DANIELLE**

Danielle Williams is a self-proclaimed tablescape designer and dishwasher extraordinaire, who has found at least one thing for each course she can fix that is fitting to eat.

# Pistachio Cake

**COURTNEY TYGESSON**

PARTNER  
CHICAGO

**TIME**

1 hour

**INGREDIENTS**

- 1 box of yellow cake mix
- 1 box of instant pistachio pudding
- ¾ cup canola or vegetable oil
- ¾ cup water
- 4 eggs
- at least 1 cup chocolate chips  
(no amount is too much!)

**INSTRUCTIONS**

- 1 Mix the batter, add in the chocolate chips, then pour into a prepared bundt pan.
- 2 Bake at 350°F for 35–45 minutes.
- 3 *Optional:* Dust with powdered sugar. (Powdered sugar is optional, but it can cover a multitude of sins if you've got a sticky pan.)

**ABOUT COURTNEY**

Courtney Tygesson is a partner in Winston's Chicago office. She says this recipe is so easy, but it is a hit 100% of the time. Her grandma made this all the time when she was growing up, and it reminds her of being at her grandparents' farmhouse in upstate New York.

# Pumpkin Peanut Butter Biscuits

DOG TREATS

**KATHI VIDAL AND ALEXANDRA**  
MANAGING PARTNER  
SILICON VALLEY

## TIME

55 minutes

**Prep time** 10 minutes

**Cook time** 45 minutes

## INGREDIENTS

- 1 cup fresh or canned pumpkin pulp
- ½ cup organic peanut butter or any other peanut butter
- 2 cups gluten-free baking flour, or any other flour
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon cinnamon

## INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 In a large bowl mix together the eggs, pumpkin pulp, peanut butter, salt, and cinnamon. Then mix in the flour, gradually pouring it into wet mixture.
- 3 Remove the dough from the bowl and knead it.
- 4 Create either ½-inch rolls of dough and cut every ¼- to ½-inch into treats, or roll out the dough and use cookie cutters to cut out shapes.
- 5 Bake the treats until they are dry, approximately 45 mins.
- 6 Store for a week in an airtight container, or for a few months in the freezer.



## ABOUT KATHI

Alexandra, Kathi, and Matt adopted their dog Oliver ([oliverwithatwist.dog](https://www.instagram.com/oliverwithatwist) on Instagram) on Good Friday 2020 from Angela Padilla's Family Dog Rescue in San Francisco, [www.ilovefamilydog.org](http://www.ilovefamilydog.org). Alexandra and Kathi created this recipe in October 2020. From Alexandra: "Oliver tasted the dough and went crazy. He loved them so much. He sits by the oven and waits for the treats to come out. When we tell him we have a treat, he gallops into the room to get some. I recommend you keep the treats in a jar far away from your dog because your dog, like Oliver, might scour the house for them."

# Ricciarelli

**JUDY HOM**

SENIOR DIRECTOR—ASSOCIATE GENERAL COUNSEL, POLY

## TIME

**Bake time** 30 minutes

## INGREDIENTS

- 2 cups almond meal or flour
- 1 cup granulated sugar
- $\frac{2}{3}$  cup +  $\frac{1}{4}$  cup powdered sugar
- $\frac{1}{2}$  teaspoon baking powder
- grated zest of 1 orange
- pinch of salt
- 2 large egg whites
- 2 teaspoons Amaretto di Saronno

## INSTRUCTIONS

- 1 Mix together the almond meal, granulated sugar,  $\frac{2}{3}$  cup of powdered sugar, baking powder, and orange zest. *Tip:* Use a microplane to zest the orange directly into the bowl—you will want to catch the essential oils.
- 2 In another bowl, beat the egg whites with salt until soft peaks form. Add in the Amaretto, then fold the egg whites into the almond mixture. (I suggest using a hand or stand mixer for this.)
- 3 Scoop the dough into balls roughly equivalent to 2 tablespoons. (I use a medium 2-tablespoon cookie scoop.)
- 4 Roll the balls in the remaining  $\frac{1}{4}$  cup of powdered sugar, placing them about 1 inch apart on a baking sheet lined with parchment paper. Sift the remaining powdered sugar over the top of the balls. Leave the cookie balls at room temperature for at least 1  $\frac{1}{2}$  hours to dry out before baking.

- 5 Preheat an oven to 275°F.
- 6 Bake the dried cookie balls for about 30 minutes, or until lightly golden: they should be firm on the outside and still soft in the center. Bake only one tray in the center of the oven at a time. (If you do not have multiple baking sheets, the cookies may be dried on a counter or cutting board and transferred to the baking sheet prior to baking.)



# Rosemary Hazelnut Cookies

**JUDY HOM**

SENIOR DIRECTOR—ASSOCIATE GENERAL COUNSEL, POLY

*I got this recipe from the pastry chef over at the now defunct Tra Vigne up in Napa Valley. This cookie is usually served with Butterscotch Panna Cotta.*

## TIME

**Bake time** 6–7 minutes

## INGREDIENTS

- 1 ¼ cups blanched almond flour
- 1 pinch sea salt
- ¼ teaspoon baking soda
- ¼ cup grapeseed oil
- 2 tablespoons agave nectar
- 1 teaspoon vanilla extract
- 1 tablespoon minced fresh rosemary
- chopped hazelnuts, for topping

## INSTRUCTIONS

- 1 Preheat an oven to 350°F.
- 2 In a medium bowl, combine the almond flour, salt, and baking soda. In a small bowl whisk together the grapeseed oil, agave, and vanilla. Mix the wet ingredients into the dry, then fold in the rosemary.
- 3 Line a baking sheet with parchment paper. Form the dough into ½- to 1-inch balls and press them onto the prepared baking sheet. (If the batter gets sticky, wet your hands before forming the cookies.) Top with chopped hazelnuts.
- 4 Bake for 6–7 minutes, until golden. Cool on the baking sheet.

# Soufflé a L'Orange

**TOM BUCHANAN**  
PARTNER  
WASHINGTON, D.C.

## TIME

1 hour 15 minutes

## INGREDIENTS

- 2 tablespoons butter, plus more for buttering ramekins
- 3 tablespoons flour
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup granulated sugar, divided, plus more for ramekins
- 5 extra-large eggs, at room temperature, with yolks and whites separated
- 2 tablespoons Grand Marnier
- 2 teaspoons pure vanilla extract
- 2 teaspoons orange zest
- $\frac{1}{4}$  cup freshly squeezed orange juice
- $\frac{1}{4}$  teaspoon cream of tartar
- pinch of salt

## INSTRUCTIONS

- 1 Preheat an oven to 400°F.
- 2 Coat two 4  $\frac{1}{2}$ -inch ramekins with butter and place them in a refrigerator for 5 minutes. Coat the ramekins with butter again, then cover the insides with sugar by swirling some in the ramekin. Place the ramekins back in the refrigerator.
- 3 Melt 2 tablespoons of butter in a 9-inch round enamel pot over a medium heat. Whisk in the flour and cook for 1 minute, whisking constantly. Then whisk in the milk and  $\frac{1}{4}$  cup of granulated sugar. Cook for 1 minute, whisking constantly.

Remove the pot from the heat and let it cool for 1 minute.

- 4 Whisk in 4 of the egg yolks (sitting at room temperature). Whisk in the Grand Marnier, vanilla extract, orange zest, and freshly squeezed orange juice. Set aside.
- 5 In an electric mixer, add the 5 egg whites, cream of tartar, and a pinch of salt. Using the whisk attachment, whisk the ingredients at medium speed until they are doubled in volume and frothy. With the mixer still running, slowly add the remaining  $\frac{1}{4}$  cup of granulated sugar. Whisk on high speed until you have soft peaks, but not firm.
- 6 Add one-fourth of the egg white mixture from your electric mixer into the egg yolk mixture in your pot. Then, slowly and smoothly, fold in the remaining egg-white mixture into the egg-yolk mixture using a rubber spatula.
- 7 Pour the mixture into the ramekins, up to about an inch from the top of each ramekin. Clean the sides with a wet paper towel if there is any residue. Place your finger about an inch into the mixture on the edge of the ramekins, and run it all the way around the edge, but without removing the sugar or butter on the sides—this will help the soufflé rise properly.

- 8 Place the ramekins on the middle rack of the oven, and then turn down the oven to 375°F. Bake for about 25 minutes—check (through your oven window, not by opening the oven!) at around 22 minutes and continue checking until your soufflé has developed a hat and the hat has browned on the top. Don't overbake.
- 9 Remove from oven, and enjoy!

### ABOUT TOM

Tom Buchanan is a partner in the Washington, D.C. office. You can follow along with his baking adventures on Instagram at [@tomthelawyerbaker](#).



# Strawberry Bread

**SUZANNE MCLAUGHLIN**

FORMER LEGAL ADMINISTRATIVE ASSISTANT  
CHICAGO

## TIME

**Bake time** 55–60 minutes

**Cooling time** 10 minutes

## INGREDIENTS

- 3 cups sliced strawberries (1 pint)
- $\frac{1}{3}$  cup + 1  $\frac{3}{4}$  cup sugar
- 4 eggs
- 1 cup vegetable oil
- $\frac{1}{4}$  cup packed brown sugar—I use dark brown, but light will also work
- 2 teaspoons ground cinnamon
- 4 teaspoons honey
- $\frac{1}{2}$  teaspoon vanilla
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- $\frac{1}{2}$ –1 cup chopped walnuts (optional, of course)

## INSTRUCTIONS

- 1 Slice the strawberries and mash them together in a bowl with  $\frac{1}{3}$  cup of sugar. Let the strawberries sit for about an hour at room temperature.
- 2 Pre-heat an oven to 350°F and grease two loaf pans. (I line pans with tin foil, then spray them; I also have little loaf pans that I use as well.)
- 3 In a large mixing bowl beat the eggs, oil, sugars, cinnamon, and vanilla, mixing well. Add the flour, baking soda, and salt, and mix well. Add the strawberries and juice to the mixture (add the nuts if using) and mix well.

- 4 Pour the batter into the pans about three-fourths full, make a slash down the center, and pour honey into the well. Bake for 55–60 minutes (40 minutes if using small loaf pans).
- 5 Check with a toothpick; if it's clean, take out the bread from oven—do not overbake. Cool the bread in the pan for about 10 minutes and then turn out and cool on a rack.



## ABOUT SUZANNE

Suzanne McLaughlin was formerly a Legal Administrative Assistant in the Chicago office. For the past few years Suzanne and her daughter, Abby, have been picking strawberries in late June. They then come home and make fresh strawberry preserves and strawberry bread. Of course, this is way better with fresh-picked berries smothered in fresh strawberry preserves, but store-bought or even farmer's market berries are just as delicious. Suzanne hopes you enjoy this as much as she and her family do. They think it's much better than banana bread!

# Helen Nebel's "Tropical" Philly Cheesecake

**CINDY HOLBROOK**

DIRECTOR  
SAN FRANCISCO

## TIME

1 hour 10 minutes

**Prep time** 35 minutes

**Cook time** 35 minutes

## INGREDIENTS

- 1 cup shredded coconut
- 2 tablespoons melted margarine
- 2 tablespoons flour
- 1 envelope unflavored gelatin
- 3 eggs, separated
- ¼ cup water, cold
- ½ cup water
- ¾ cup sugar
- 16 oz cream cheese
- 1 teaspoon grated lime zest
- ¼ cup lime juice
- OPTIONAL: *a few drops of green food coloring*
- 1 cup heavy cream

## EQUIPMENT

- a 9-inch spring-form pan

## INSTRUCTIONS

- 1 Mix the coconut, flour, and margarine together and press the mixture into the bottom of the 9-inch spring-form pan. Bake at 360°F for 15 minutes, then cool. Turn off the oven.
- 2 Beat the egg whites until stiff, then transfer to a separate bowl. Rinse the mixing bowl, then put the bowl and beater in a freezer for a few minutes to chill.

- 3 Once the mixing bowl and beater have chilled, remove them from the freezer, then pour the heavy whipping cream into the bowl, and beat until stiff. Using a spatula, scrape out the whipped cream into a separate bowl.

- 4 Place the cream cheese in the mixing bowl and mix to further soften it. *Tip:* If the cream cheese is not at room temperature you can soften it in a microwave in a microwave-safe dish for 30 seconds.

- 5 Dissolve 1 envelope of the unflavored gelatin with the ¼ cup of cold water.

- 6 In a saucepan, combine the sugar and egg yolks with the ½ cup of water and cook over a medium heat for 5 minutes, stirring constantly. Add the gelatin and stir until dissolved.

- 7 Gradually add this mixture to the softened cream cheese in the mixing bowl and blend with an electric mixer until well mixed. Add in the lime juice and zest (and food coloring if using). Fold in the stiffly beaten egg whites and whipped cream, then pour over the crust. Chill until firm.

- 8 Garnish with more grated lime zest or slices of lime.

## ABOUT CINDY

Cindy Holbrook is a Director in Winston's Business Development department. Helen Nebel is her Chicago-born late grandmother, who was a fantastic baker. This was one of her family's favorite desserts.



## DRINKS

Army+Navy Cocktail  
Egg Nog  
Kombucha Cocktail  
L'Ultima Parola

The "Mattador"  
Ornamentini  
Sparkling Sangria  
Strawberry Lemon Rosé Sparkler

Uptown  
Whip It Good Coffee

# The Army + Navy Cocktail

## ARUN MIRCHANDANI

PROPRIETOR, THE DRUNKEN MONKEY  
NEW YORK CITY

### TIME

**Prep time** 2 hours

**Mixing time** 3 minutes

### INGREDIENTS

#### FOR THE SIMPLE SYRUP

- 3 cups cane sugar
- 3 cups water

#### FOR THE HOMEMADE ORGEAT (ALMOND SYRUP)

- 2 cups peeled almonds
- 3 cups water
- 1 cup cane sugar

#### FOR THE COCKTAIL

- 2 oz London dry gin
- $\frac{3}{4}$  oz freshly squeezed lemon juice (about half a lemon)
- $\frac{1}{2}$  oz simple syrup
- 1 oz orgeat (almond syrup)
- lemon peel and shaved nutmeg for garnish

### INSTRUCTIONS

#### FOR THE SIMPLE SYRUP

- 1 Pour the sugar into a jar.
- 2 Boil the water, then pour it into the jar.
- 3 Reserve a  $\frac{1}{2}$  cup of simple syrup for use later.

#### FOR THE HOMEMADE ORGEAT

- 1 Soak the peeled almonds in the water for an hour.
- 2 Strain the almonds, reserving the water. Add 1 cup of cane sugar to the water and let it completely dissolve.
- 3 Pulse or chop the soaked almonds in a blender then add them back into the water and sugar mixture. Pour this into a saucepan and bring it to a boil, keeping it on a medium-heat (boiling) for 30 minutes.
- 4 Strain the cooked mixture through a cheesecloth into the  $2\frac{1}{2}$  cups of simple syrup.
- 5 Cool, shake, and keep refrigerated.

#### FOR THE ARMY + NAVY COCKTAIL

- 1 In a Boston (two-piece) shaker, add ice, then add the ingredients in the order listed above—gin, lemon juice, simple syrup, and orgeat.
- 2 Seal the shaker and give it a **hard** shake.
- 3 Strain into a cocktail glass, sprinkle with a dust of nutmeg, and garnish with a lemon peel.

## ABOUT ARUN

Through his restaurant, the Drunken Munkey, Arun Mirchandani met Winston's Director of Brand Marketing and Global Head of Communications, Sandra Galvin. Sandra invited Arun to submit a recipe from their cocktail menu. Arun grew up as the son of an Indian army officer turned diplomat. Moving cities, countries, schools, friends, etc. throughout his life, he chose to pursue academia and a career in hospitality rather than being the fourth generation of his family in government/politics. After graduating from hotel school and working in various hotels and restaurants in Asia, Europe, and the United States, he launched The Drunken Munkey in 2013 in New York City. Seven years later they're still serving not only the neighborhood, but many smiling faces from all over the city.



# Homemade Egg Nog

**CLAUDIA NEWMAN**  
PRACTICE COORDINATOR  
SILICON VALLEY

## TIME

20 minutes

## INGREDIENTS

- 6 eggs, separated
- $\frac{3}{4}$  cup sugar
- 1 pint milk
- 1 pint cream
- 1 pint good whiskey
- 1 oz Jamaican rum
- grated nutmeg, for serving

## INSTRUCTIONS

- 1 In a bowl beat the egg whites until stiff, then add  $\frac{1}{4}$  cup of sugar, as if making meringue.
- 2 In a separate bowl, beat the egg yolks and add  $\frac{1}{2}$  cup sugar while beating.
- 3 Mix the egg whites with egg yolks, stir in the cream and milk, then add the whiskey and rum.
- 4 Refrigerate for at least 3–4 hours and serve very cold. Grate or sprinkle nutmeg on the top of the drink before serving.

## ABOUT CLAUDIA

Claudia Newman is a Practice Coordinator for Winston & Strawn in Silicon Valley. This egg nog recipe was made by her aunt for years, but before she was old enough to remember. Her aunt gave her this recipe about 15 years ago and it has been a tradition for her family every Christmas.

# Kombucha Cocktail

**GRETCHEN SCAVO**  
OF COUNSEL  
CHARLOTTE

## TIME

1 hour 45 minutes

## INGREDIENTS

- 2 oz gin (Hendrick's is a good one)
- 3–4 oz GT's Watermelon Wonder or Strawberry Lemonade Kombucha
- juice from ½ a lime (best with watermelon) or from ½ a lemon (best with lemonade)
- ice, for serving
- OPTIONAL: *touch of seltzer or club soda*

## INSTRUCTIONS

Stir all ingredients together and serve with lots of ice. You could also add a touch of seltzer or club soda.

# L'Ultima Parola

AN ITALIAN-STYLE LAST WORD

## CHRISTIAN HOFFLAND

SENIOR GRAPHIC DESIGNER  
CHICAGO

*This classy Italian-style take on the Last Word cocktail is perfect for summer. Strega—a vibrant yellow Italian liqueur—which is used in this recipe is said to taste like “mown grass and sunshine.”*

### TIME

5 minutes

### INGREDIENTS (4 OZ, ONE SERVING)

- ¾ oz Cognac
- ¾ oz Cointreau or triple sec
- ¾ oz Strega liqueur
- ¾ oz lemon juice, freshly squeezed
- 1 egg white
- lemon twist for garnish

### INSTRUCTIONS

- 1 Pour all the ingredients into one half of a double shaker, add ice, seal with the other tin, and shake vigorously until thoroughly chilled and frothy.
- 2 Serve straight-up by gently straining the contents of the shaker into a Nick & Nora glass, a small coupe, or a Martini glass. Garnish with a lemon twist.

### ABOUT CHRISTIAN

Christian Hoffland enjoys cocktails, both making and sampling them. He created this one by replacing each of the ingredients of a Last Word—equal parts gin, maraschino liqueur, green Chartreuse, and lime juice—with an Italian- or French-style counterpart. The addition of the egg white perfected the drink, sending it over the top into true luxury. In the “great before-times,” when people met in real life, Christian especially liked serving this cocktail to his family and friends when they played roleplaying games together. But this cocktail is not just the perfect accompaniment for pretending to be a wizard—it’s suitable for any occasion, with company or otherwise. When he is not at a gaming table, Christian enjoys making documents and books at Winston & Strawn both beautiful and functional, paying special attention to their typography and organization.

# The “Mattador”

## TRENT RILEY

PROFESSIONAL MIXOLOGIST  
PROTÉGÉ RESTAURANT, PALO ALTO

### TIME

5 minutes

### INGREDIENTS

- 2 shots botanist gin—can substitute other gins, but botanist is preferred
- 1 shot cardamado
- 1 shot cocchi roso
- dash bitters
- orange twist for garnish
- regular-sized ice cubes
- 1 large, square ice cube for serving

### INSTRUCTIONS

- 1 Put the ingredients and the regular-sized ice cubes into a shaker and shake.
- 2 Place one large ice cube (or smaller cubes) into a glass.
- 3 Pour the contents of the shaker over the ice.
- 4 Express orange oils over the drink and rub the peel around the rim of the glass.
- 5 Garnish the glass with orange peel.



### ABOUT TRENT

Trent Riley created this recipe when he was the lead mixologist at the Michelin-starred Protégé restaurant in Palo Alto, California. This drink was curated by Winston’s Silicon Valley Managing Partner Kathi Vidal for Matt Powers’ birthday (hence the name “Mattador”). Trent recommends *True Cube* for clear square ice cube trays and *Stampitude* if you’d like to stamp the ice with your own initial or brand.

# Ornamentini

## SABRINA JUNGER

MANAGER, FIRM PORTFOLIO MANAGEMENT  
CHICAGO

### TIME

5–10 minutes

### INGREDIENTS (SERVES 4)

- 1 cup vodka
- ½ cup Cointreau
- ¾ cup pomegranate juice
- ¼ cup blood orange juice
- pomegranate seeds for garnish, about 1 cup
- rosemary sprigs for garnish
- 4 clear glass ornaments *OPTIONAL: this is what makes it a holiday cocktail*

### SUBSTITUTIONS

- any orange flavored liqueur for the Cointreau
- cranberry juice for the pomegranate juice
- regular orange juice or clementine juice for the blood orange juice

### INSTRUCTIONS

- 1 Pour all the liquids into a pitcher and stir.
- 2 Add some pomegranate seeds to the bottom of each martini glass.
- 3 Add ice to a cocktail shaker, then pour the liquids into the shaker and shake. Using a funnel or a turkey baster, fill each glass ornament with the shaken cocktail.
- 4 Place one glass ornament in each martini glass on top of the pomegranate seeds. Add one sprig of rosemary to each glass.
- 5 Repeat steps 3 and 4 if not all of the liquid from the pitcher could fit into the shaker the first time.

- 6 When ready to drink, pour the cocktail from the ornament into the martini glass and enjoy—cheers!



### ABOUT SABRINA

Sabrina Junger has been with the firm for four years in the Chicago office. She put this recipe together for her family's yearly cocktail competition and took first place last year thanks to this recipe. Serving the liquids in the ornaments is totally optional but it looks really pretty around the holidays (as you can see!).

# Sparkling Sangria

**DANIELLE COLEMAN**

SENIOR LITIGATION COUNSEL  
VMWARE, PALO ALTO

## TIME

5 minutes

## INGREDIENTS

- 5 strawberries, hulled and cut into quarters (or use other seasonal fruit—a peach, nectarine, or green apple)
- 10 white grapes, cut in half
- ½ orange, thinly sliced
- 3 oz Licor 43 or Cointreau
- 3 oz brandy
- 2 oz gin
- ¼ cup white grape juice—if making homemade, see recipe below
- 1 bottle of sparkling wine (e.g. cava or prosecco)
- 2 sprigs fresh mint
- OPTIONAL: *lemon or orange peel, and mint for garnish*

## FOR THE QUICK HOMEMADE WHITE GRAPE JUICE

- 2 cups grapes
- ½ cup water
- 1 tablespoon honey

## INSTRUCTIONS

### FOR THE SANGRIA

- 1 Into a pitcher add all of the ingredients apart from the sparkling wine.
- 2 Pour the sparkling wine slowly down the inside of the pitcher to preserve the bubbles, then gently stir all ingredients in the pitcher.
- 3 When ready to serve, add 1–2 cups of ice.

### FOR THE QUICK HOMEMADE GRAPE JUICE

- 1 Blend all the ingredients in a blender.
- 2 Pour the blended mixture through a strainer to remove the pulp and reserve the liquid white grape juice.



## ABOUT DANIELLE

Danielle Coleman is Senior Litigation Counsel at VMware, where she manages global commercial and intellectual property litigation. She is a member of the Board of Directors of the Alameda County Community Food Bank in California, which passionately pursues a hunger-free community. This recipe is inspired by the sparkling sangria Danielle enjoyed at Jaleo in Washington, D.C. during occasional breaks from law school.

# Strawberry Lemon Rosé Sparkler

**SAIPH MARRERO**  
EXECUTIVE CHEF  
NEW YORK

## TIME

5 minutes

## INGREDIENTS

- 1 oz campari
- 1 oz strawberry jam (you can use any fruit jam you have on hand)
- ½ oz freshly squeezed lemon juice
- 3 oz chilled sparkling rosé (any sparkling wine will work)
- 2 lemons: one cut into quarters, the other sliced into thin wheels
- 2 tablespoons granulated sugar

## INSTRUCTIONS

- 1 To rim the glasses, place lemon juice and sugar in two separate saucers. Wet the rim of each glass in lemon juice and then dip into sugar.
- 2 In a pitcher, combine the strawberry jam, campari, and freshly squeezed lemon juice, stirring until completely smooth.
- 3 Top with the sparkling rosé or sparkling wine of your choosing.
- 4 Place fresh ice cubes in a glass, pour in the cocktail, and garnish with a sliced lemon wheel.

## ABOUT SAIPH

Saiph Marrero is the Executive Chef of Café 40 in the New York office. She was trained at The French Culinary Institute in Soho and has worked for Jean Georges and Tom Colicchio.

# Uptown

**VICTOR BARNETT**

SENIOR MANAGER, ATTORNEY RECRUITING & DEVELOPMENT  
LOS ANGELES

**TIME**

3 minutes

**INGREDIENTS**

- 2 oz mezcal or tequila
- ⅓ oz freshly squeezed lime juice
- ½ oz freshly squeezed grapefruit juice
- 1 oz simple syrup
- ½ oz dark Jamaican rum

**INSTRUCTIONS**

- 1 In a cocktail shaker filled with ice, combine all of the ingredients apart from the dark rum, and shake vigorously for 30 seconds.
- 2 Double strain over a large ice cube in a rocks glass.
- 3 Float the dark rum over the cocktail by slowly pouring it over the back of a spoon on top of the drink.

**ABOUT VICTOR**

Victor Barnett is the Attorney Recruiting & Development Manger for Winston's California offices. He is based in Los Angeles. This cocktail is a spin on your basic margarita, except with mezcal and grapefruit. Mezcal is Victor's favorite spirit, and he likes how it pairs with grapefruit. He would like to thank Jason Campbell for the rum float recommendation, which provided the finishing touch this drink needed. There is no real significance to the name other than a nod to an old neighborhood—Harlem.

# Whip It Good Coffee

**LIBERTY QUAN**  
PARALEGAL  
SILICON VALLEY

## TIME

5 minutes

## INGREDIENTS

- 4 tablespoons instant coffee
- 2–3 tablespoons sugar (or you can substitute with your favorite granular sweetener, but it must be a dry ingredient)
- 4 tablespoons hot water
- 1 cup cold milk (with ice if you prefer)

## INSTRUCTIONS

I recommend using a hand or stand mixer.

- 1 Measure out the coffee and sugar into a large mixing bowl. Pour the hot water into the bowl.
- 2 Whisk until stiff peaks are formed.
- 3 Put a few dollops of the whipped coffee on top of your cup of cold milk, and enjoy.



## ABOUT LIBERTY

Liberty Quan is an intellectual property litigation paralegal at Winston & Strawn’s Silicon Valley office. During the quarantine period, Liberty endeavored in many stay-at-home, kid-friendly activities spanning from weaving dream catchers to chalk art. On a whim, Liberty tried and successfully made this whipped coffee and has been enjoying it on days she misses a “fancy” café drink. She hopes you try this easy to make beverage and enjoy!