



FOOD IS HERITAGE

A collection of recipes from our One Lineage Family





Heritage in Every Meal

Food is more than just a meal. It's a connection to our past, our culture, and the people we love. As team members of Lineage, we make a direct impact in bringing food to the table to help feed the world.

This collection of recipes celebrates that shared purpose by bringing together dishes from our own team members. These are recipes enjoyed in their homes, passed down through generations, or made for their favorite celebrations and traditions. Each one holds a story, a memory, or a moment that reminds us why food matters.

We hope this book inspires you to cook, connect, and continue sharing the meals and memories that make your heritage uniquely yours.





Deb's Galentine's Day Scones

Recipe shared by: Alyssa Mateer, Director of Marketing - Novi, MI

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Ingredients

2 cups all-purpose flour
(to make these GF, swap and measure using GF flour)

1/3 cup granulated sugar

1 tablespoon baking powder

1/2 teaspoon salt

6 tablespoons of unsalted butter,
cut into small cubes

1/2 cup of heavy whipping cream
(you can also swap with any other milk of your choice)

1 large egg

1 teaspoon vanilla extract

Optional extras: You can fold in any fruit of your choice to jazz these up. Fresh or frozen fruit works great - blueberries are my favorite! You can also add a splash of lemon juice too.

Instructions

1. Preheat your to 400°F and line a baking sheet with parchment paper
2. In a large mixing bowl, whisk together the flour, granulated sugar, baking powder, and salt. Add the cold cubed butter and use a fork or your fingers to break it up into small crumbs into the dry ingredients.
3. In a separate mixing bowl, whisk together the heavy whipping cream, egg, and vanilla extract until fully combined. Add the wet ingredients to the dry ingredients and stir until just combined.
4. At this point, you'll want to add any mix-ins to the dough like chocolate chips or fresh fruit.
5. Then scoop the dough onto a lightly floured surface and work it together in a ball, then flatten into a 7-inch circle. Cut the dough into 8 equal-sized pieces and place them on the baking sheet with parchment paper
6. Bake the scones for 18-22 minutes or until the tops of the scones are lightly browned.
7. Remove from the oven and allow to cool completely.



German Chocolate Cake

Recipe shared by: Kathy Reiners, Sr. HR Business Partner - Sioux Falls, South Dakota

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Ingredients

Cake

4oz package german sweet cooking chocolate
1 2/3 cups all purpose flour
1 1/3 cups sugar
1 tsp baking powder
1/2 tsp baking soda
2/3 cup buttermilk or sour milk
1/2 cup margarine or butter (softened), or
shortening
1 tsp vanilla
3 eggs
Salt

Frosting

1 cup sugar
1 cup evaporated milk
3 slightly-beaten egg yolks
1/2 cup butter
1 tsp vanilla
1 1/3 cup coconut
1 cup chopped walnuts

Instructions

Cake:

1. In a saucepan, combine chocolate and 1/3 cup water, cook and stir over low heat until melted. Then let it cool.
2. In a bowl, combine flour, sugar, baking powder, soda, and 1/8 teaspoon salt
3. Add chocolate mixture, milk, margarine, and vanilla
4. Beat with an electric mixer on low to medium speed until combined
5. Beat on high for 2 minutes more. Pour into 2 greased and floured 8 x 11/2 inch or 9 x 11/2 inch round baking pans
6. Bake at 350 degrees for 30 to 40 minutes. Let cakes cool on racks.

Frosting:

1. Combine sugar, evaporated milk, slightly-beaten egg yolks, butter, and vanilla
2. Stir over medium heat until thick
3. Remove from heat
4. Add coconut and walnuts
5. Beat until cool and thick enough to spread on cakes





Cheese on Beans on Jam on Toast

Recipe shared by: Stuart Carroll, HRIS Manager - Haywood, UK

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Ingredients

2 slices of bread toasted

Butter to spread

Raspberry jam

(You can swap with your favorite flavor!)

7oz of baked beans

**Fresh grated cheddar
cheese**

Black pepper to taste

Instructions

1. Heat the beans in a saucepan until they start to bubble then turn down the heat (do not boil!)
2. Toast the bread and butter it
3. Spread jam on the toast
4. Pour the beans over the toast
5. Sprinkle the cheese over the top
6. Add some black pepper to taste

Recipe shared by: Stuart Carroll, HRIS Manager - Haywood, UK





Serbian Potato Salad - “Krompir Salata”

Recipe shared by: Jen Walsh, Executive Assistant - Novi, MI

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Ingredients

Boiled white potatoes

(typically waxy, not overcooked so they hold their shape)

Red or white onion thinly sliced

Sunflower oil

(You can swap with olive oil)

Vinegar

(White, apple cider, or wine vinegar)

Salt and pepper

Fresh parsley

(optional)

Instructions

1. Boil the potatoes (skin on), then peel and slice them while still warm
2. Thinly slice the onions and mix them with the warm potatoes - (optional: Soak onions in vinegar and sugar before adding to the dish)
3. Dress with oil and vinegar to your taste, season with salt and pepper, and mix gently
4. Let it sit for at least 30 minutes so the flavors can meld together
5. Serve cold or at room temperature

Note: Dish is often served as a side to grilled meats or fish





Ansardi Seafood Stuffed Bell Peppers

Recipe shared by: Stephanie Ansardi, Import/Export Manager - New Orleans, LA

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Ingredients

- 1 large onion minced**
- 1 clove of garlic minced**
- 1 cup of stale french bread, wet**
(squeeze excess water out)
- 1/4 cup chopped green bell pepper**
- 1/4 cup chopped shallots**
- 3 tbsp butter**
- 1 lb peeled shrimp chopped**
- 8 oz lump crabmeat**
(blue crab - not imitation crab. If no crab, use only shrimp)
- 1 tsp salt**
- 1 bay leaf**
- 2 tbsp fresh chopped parsley**
- Salt and pepper to taste**
- Italian breadcrumbs (panko) as needed**
- Liquid seafood boil or Cajun seasoning to taste**

Instructions

1. Preheat oven to 350 degrees
2. Cut bell peppers in half vertically and pull out the seeds to create a bowl
3. Parboil the halves in salt water for about 5 minutes
4. Strain the peppers and soak in an ice water bath to stop the cooking process
5. In a skillet, melt the butter then add the diced onions, bell pepper and garlic and sauté until soft
6. Gradually add wet bread while mixing thoroughly
7. Add parsley, shallots, and bay leaf - mix well
8. Add chopped shrimp and cook until shrimp turn pink
9. Add crab meat and mix well
10. Add Italian breadcrumbs and fold into the rest of the mixture to absorb excess moisture
11. Arrange cooked bell pepper halves into a cookie sheet or casserole dish
12. Spoon stuffing into each pepper
13. Sprinkle Italian breadcrumbs on top
14. Add a pat of butter on top of the breadcrumbs
15. Bake until butter is melted and the breadcrumbs on top are brown (approx. 30 mins)

Notes:

- To save time, you can use Savory Herb flavor Stovetop Stuffing in place of the wet bread and sautéed vegetables.
- Prep the French bread 1 day prior by cutting into cubes and let it sit out in a bowl and become stale. The stale bread is key to this stuffing!





Tostadas

Recipe shared by: Tabitha Gangnier, Project Manager - Novi, MI

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Ingredients

1 pound pinto beans
Corn tortillas
Oil (for deep frying)
3 cloves garlic
1 large onion, chopped
1–2 teaspoons salt
½ teaspoon chili powder or ½ teaspoon paprika
¾ teaspoon ground cumin
½ teaspoon dried oregano

Toppings:

Tomatoes, diced
Lettuce, shredded
Pickled hot chili peppers (optional)
Queso fresco, grated or crumbled

Instructions

1. Wash 1 pound of pinto beans. Soak overnight, ensuring the all beans are completely covered with water.
2. Rinse and boil beans with fresh water and seasoning. Reduce heat and simmer for 1 hour. Using a clay pot is the best! (Seasoning: 3 gloves of garlic, 1 large and chopped onion, 1-2 teaspoons salt)
3. Prepare toppings by cutting tomatoes, lettuce, pickled hot chili peppers and grate/break apart queso fresco
4. Deep fry corn tortilla in hot oil. Ensure it stays flat by using a skimmer spoon.
5. Drain beans, saving some of the water in a side cup
6. Smash beans with more seasoning (to taste) and water to maintain desired consistency. (Recommended seasoning starter: half teaspoon chili powder (for color) or half teaspoon paprika (for a spicier taste), ¾ teaspoon ground cumin, half teaspoon dried oregano)
7. Spread beans on tortilla.
8. Top with queso, lettuce, tomato (peppers if you choose)





Frijoles Charros

Recipe shared by: Swemy Sanchez Roman, Quality Assurance Supervisor - Houston, TX

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Ingredients

- 2 cups dry pinto beans (about 1 lb)
- 6 cups water (for cooking beans)
- 2 patas de puerco (pig's feet) – optional
- 1 cup cueritos (pickled pork skin) – optional
- 3 slices bacon
- ½ cup ham, diced
- 2 hot dogs, sliced
- 1 medium onion, chopped
- 2 tomatoes, diced
- 2 jalapeños, chopped (more if you like it spicy)
- 2 cloves garlic, minced
- ¼ cup fresh cilantro, chopped
- 1–2 tsp chicken or tomato bouillon
- Salt & pepper, to taste

Instructions

1. Rinse beans and place them in a pot with water. Simmer until tender (about 1.5–2 hours).
2. In a skillet, sauté onion, garlic, tomato, and jalapeño until fragrant.
3. Add bacon, ham, and hot dogs to the skillet and cook until browned.
4. Add patas and cueritos (if using) to the beans, then stir in the sautéed mixture.
5. Season with bouillon, salt, and pepper, then let everything simmer another 20–30 minutes so the flavors blend.
6. Finish with fresh cilantro and serve warm with tortillas.





Maxine's Mac & Cheese

Recipe shared by: April Parker, IT Operations Manager - Novi, MI

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Ingredients

1lb (16oz) box elbow macaroni

2 cans evaporated milk

2 eggs

4oz butter

2x 8oz blocks extra sharp cheddar cheese

1x 8oz block mild cheddar cheese

1x 8oz block Colby-Jack cheese

2½ tablespoon salt

1 teaspoon black pepper

Instructions

1. Add cold water to your pot, fill up 2/3, wait for rolling boil.
2. Once boiling, add 2 tablespoons of salt, gradually stirring in the macaroni to prevent it from sticking together. Stir every 5 minutes to keep the pasta from sticking to the bottom of the pot. Cook for time listed or to al dente.
3. While pasta cooks, grate the cheese blocks and set aside. It's best to grate solid cheese, since the coating on pre-grated bagged cheese hinders melting. Plus, you want to cook with the best ingredients and love.
4. Taste a few pieces of pasta to make sure it's to your liking. It should be still a little firm, as it will cook more in the oven.
5. Once the pasta is done, drain and add to the large bowl. While the pasta is still hot, add in the evaporated milk, butter, a handful of cheese, the remainder of salt and black pepper. Stir in the rest of cheese until it is melted. Do this until you have about one handful left. We will use that to cover the top.
6. Once you have all the cheese incorporated, TASTE IT to see if you need more seasoning. If it's to your liking, then add the eggs.
7. In a smaller bowl, add the 2 eggs and beat them. Add in a little of the mac and cheese mixture to temper the eggs. This will slowly bring the eggs up to the temperature of your mac and cheese. This is to prevent the eggs from cooking when adding them to a hot mixture.
8. Stir in the eggs COMPLETELY. DO NOT TASTE, AS THESE ARE RAW EGGS.
9. Once you have the eggs well mixed, pour them into the baking dish and top off with the remaining cheese.
10. Bake for 35-45 minutes until golden.
11. Pull from the oven and let rest for 10 minutes.
12. After that, dig in and enjoy. BE CAREFUL. IT WILL STILL BE HOT.





Stovies

Recipe shared by: Josh Morris, Sr. HR Business Partner - Heywood, England

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Ingredients

- 500g minced beef
- 1 large white onion finely chopped
- 1 clove of garlic crushed or finely chopped
- 2 oxo cubes
- 500g white potato cubed (1cm-2cm cubes)
- 1.25-1.50 litre boiling water
- 1 tsp of mixed herbs
- 2 tbsp vegetable oil
- Pinch of chile flakes
- Salt and pepper to season

Instructions

1. Add oil to pan on low heat
2. Simmer onions in pan
3. Stir in minced beef until browned
4. Sprinkle in oxo cubes and mixed herbs and stir
5. Add salt, pepper and potato to water and bring to boil
6. Once boiling, bring to a simmer for 20-25 minutes until potato is softened

Notes:

- Can be made in 45 minutes however, cooking the day before then refrigerate overnight allows starch to release from the potatoes and this thickens it considerably
- Re-heat time around 15 minutes and serve with a thick bread like sourdough
- Dip the bread in and eat with a spoon





Parippu (Kerala Style)

Recipe shared by: Remya Nair, Data Scientist - San Francisco, CA

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Ingredients

1/2 kg green gram lentils

1 cup fresh grated coconut

(can use coconut flakes)

3 green chillies

(small Indian chillies are the most suitable - in a pinch use serrano)

3-4 cloves garlic

7-8 chopped shallots

4-5 dry red chillies

2 sprigs curry leaves

(use dried leaves if you can't find fresh ones)

1 tsp cumin seed

1 tsp mustard seed

2 tbsp oil

Salt to taste

Instructions

1. Heat up a medium depth pan on low-medium heat, add green lentils and roast well
2. Transfer to a mortar pestle and roughly crush or use the pulse setting on your grinder
3. Add crushed green lentils, water to cover them, and salt to the pan
4. Mix well, cover, and cook - keep checking once in a while to make sure there is enough water (you should be able to see some water on the top)
5. While the lentils cook - grind coconut, green chillies, cumin seeds and garlic into a fine paste and set aside
6. Once the lentils are 75% cooked - add coconut paste into the pan, sprinkle some salt and mix well
7. Taste and adjust for seasonings - continue cooking on medium heat (20-30 minutes based on your preferred doneness for the lentils)
8. Once the lentils are 95% done - heat up another small pan
9. Add a few tablespoons of oil to a small pan
10. Add mustard seeds and let it crackle
11. Add chopped shallots, dry red chillies and curry leaves
12. Roast well for a few minutes and add it into the pan with the lentils, mix it well - add salt as needed
13. Cook for a few minutes and cover the pan with a lid and let it sit for 5 minutes

Notes:

- Adjust the chillies and salt to your own taste and spice tolerance
- Traditionally served with hot rice and other side dishes
- Most ingredients can be found in your local Indian/Nepali/Pakistan/Asian market or Amazon



Sri Lankan Style Fish Cutlets

Recipe shared by: Tammy Andrado, Financial Accountant - Melbourne, Australia

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Ingredients

Fix Mixture

- 14.2 oz Mackerel or Tuna fish (cooked or canned)
- 8.8 oz potatoes
- 2 jalapeno peppers de-seeded and finely chopped
- 5.3 oz onions finely chopped (red or yellow)
- 3-4 garlic cloves finely chopped
- 1 tbsp finely chopped ginger
- 2 tsp salt
- 1 tsp curry powder
- 1 tsp ground cumin
- 3 tbsp finely chopped coriander
- 2 tsp ground pepper
- 1 1/2 tsp sugar
- 4 tbsp tomato sauce
- 3 tbsp oil
- 2-3 tbsp lemon juice

Egg Wash and Crust

- 2 XL eggs
- 2 cups of bread crumbs
- Oil for deep frying
- 2 tsp ground coriander - optional
- 2 tsp ground cumin - optional
- 2 tsp onion powder - optional
- 2 tsp garlic powder - optional

Instructions

1. Clean the potatoes, place them in a saucepan and cover with water
2. Bring water to a boil and cook the potatoes until they are tender. Remove the potatoes from the water and remove the skin when they are cool to touch
3. Lightly mash potatoes with a fork and set aside
4. With a fork, flake or break the fish into small pieces - Just like the potatoes, some chunks are okay, since they will get crushed when they are being cooked
5. In a saucepan, heat oil over medium heat
6. Add onion, ginger and garlic. Saute until the onions become tender and translucent
7. Add green chilli peppers, salt, sugar and spices and saute for about a minute
8. Add the fish and cook while mixing in spices for about 10-15 minutes
9. Add 2 tbsp lemon juice and tomato sauce and mix
10. Add potatoes and mix with the fish until well combined
11. Add salt to taste and the remaining tablespoon of lemon juice if needed - set the fix mix aside and let it cool
12. After cooling, take a spoonful of the mix and roll it into a smooth 1 1/2 inch ball and place on baking tray lined with parchment paper
13. In a bowl, mix eggs and on a separate plate, mix the breadcrumbs with the optional spices
14. Evenly coat each fish ball with the egg mix and evenly coat with breadcrumbs
15. Take care to not cause any cracks (if there is a crack you can re-dip in the egg wash and re-coat with breadcrumbs)
16. In a saucepan heat enough oil to cover cutlets
17. When the oil is hot, deep fry the cutlets until they turn a dark golden brown at about 350°F/180°C
18. Place fried cutlets on a paper towel to drain the excess oil

Notes:

- Serve with tomato sauce or chilli sauce as a snack or as a side dish for a rice and curry meal





Risotto Carnaroli

Recipe shared by: Valentina Zaniboni, Operations Manager - Controguerra, Italy

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Ingredients

320 g Carnaroli rice
200 g fresh porcini mushrooms (or frozen if needed)
150 g Italian sausage (crumbled)
1 small onion (finely chopped)
1 clove garlic
1 L vegetable or meat broth (kept hot)
100 ml dry white wine
50 g butter
50 g grated Parmigiano Reggiano
Salt & pepper to taste
Olive oil

For the Borghetto Cheese Fondue:

150 g Borghetto cheese (or similar semi-soft cheese)
100 ml fresh cream
Pinch of nutmeg

Instructions

1. **Prepare the Fondue:** In a small saucepan, melt Borghetto cheese with cream over low heat. Add nutmeg. Keep warm.
2. **Start the Risotto:** In a large pan, saute onion in olive oil.
3. **Add Porcini:** Stir in mushrooms and cook for 3-4 minutes.
4. **Toast the Rice:** Add Carnaroli rice, toast for 2 minutes, then deglaz with white wine.
5. **Cook Slowly:** Add hot broth one ladle at a time, stirring constantly, until rice is al dente (about 18 minutes).
6. **Finish:** Stir in butter and Parmigiano for creaminess.
7. **Serve:** Plat risotto, drizzle with Borghetto fondue, and garnish with extra porcini if desired.

Note: For a special touch I use a fundamental base in my kitchen, a Tartufo's special cube done with extra virgin olive oil and truffle.





Banana Bread

Recipe shared by: Emma Groenewoud, Supervisor, Accounts Payable/Receivable - Novi, MI

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Ingredients

- 1 heaping cup of Sugar
- 1/2 cup of Butter
- 2 eggs beaten
- 2-3 Large overripe bananas (mashed)
- 2 cups flour
- 1 tsp baking soda
- 1/2 cup milk
- 1 tsp vanilla
- 1/2 tsp salt

Instructions

1. Preheat the oven to 350°F (175°C).
2. Cream the sugar and butter in a mixing bowl and mix until light and fluffy.
3. Add the beaten eggs and mix well.
4. Stir the baking soda into the milk (this helps activate it).
5. Add the milk mixture to the bowl along with the mashed bananas. Mix until combined.
6. Add salt, flour, and vanilla to the mixture.
7. Divide the batter evenly into two medium loaf pans (greased if needed).
8. Bake at 350°F for 1 hour





Chocolate Cheesecake

Recipe shared by: Ange Blom, Health & Safety Manager - North Island, New Zealand

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Ingredients

Crust:

- 1pkt (250mg) Malt or wheaten biscuits, finely crushed**
- 150g butter, melted**
- 2 Tbs Cadbury Cocoa, sieved**

Filling:

- 1 ½ Tbs gelatine**
- ½ cup cold water**
- ½ cup sugar**
- 1 tin (400g} Anchor evaporated milk, chilled**
- ½ cup Cadbury cocoa**
- 250g cream cheese**
- ½ cup castor sugar**
- 1 ½ tsp vanilla essence**

Instructions

For Crust:

1. Combine biscuit crumbs, Cadbury Cocoa and melted butter and mix thoroughly
2. Press the crumbs firmly and evenly over the bottom and up the sides of a 20cm spring-form or loose bottom tin.
3. Chill.

For Filling:

1. Place gelatine and cold water in a small saucepan. Leave 5 minutes, then heat gently until gelatine dissolves.
2. Add sugar, ¼ cup evaporated milk and cocoa.
3. Heat gently until sugar dissolves, stirring constantly.
4. Cool until the mixture begins to thicken.
5. Beat cream cheese, castor sugar and vanilla together until smooth.
6. Add the thickening gelatine mixture and mix well.
7. In a large bowl beat remaining evaporated milk until thick.
8. Fold in cream cheese mixture.
9. Pour into biscuit crust.
10. Chill 8 hours, or overnight.

Notes:

To serve, remove the cheesecake carefully from the tin and place on serving plate. Decorate top with frosted fruits or with whipped cream and grated Cadbury Chocolate for cooking.





Strawberry Cheesecake Salad

Recipe shared by: Kristin Boling, HR Business Partner - Ottumwa, IA

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Ingredients

- 1 box Jello no-bake cheesecake mix
- 12 oz whipped topping
- 3 6 oz containers of strawberry or vanilla yogurt
- 1 lb fresh strawberries, sliced or 1 frozen container with sugar
- 3 cups miniature marshmallows

Instructions

1. Place the whipped topping, pudding mix and yogurt into a large bowl. Whisk together.
2. Cover and refrigerate until just before serving (at least an hour).
3. When you are ready to serve, slice the strawberries and bananas.
4. Remove whipped cream/pudding mixture from refrigerator and gently fold in strawberries, bananas and marshmallows, and stir gently to combine.
5. Serve immediately.





Papa's Wheelbarrow Steak

Recipe shared by: Chasity Moye, Quality Assurance Manager - Albany, GA

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Ingredients

1 sirloin steak, 1-3" thick, tied

1 bottle red wine (your choice)

1 box table salt

½ stick butter

Juice of 1 lemon

Equipment

Kettle-style charcoal grill or clean metal wheelbarrow

Charcoal and lighter

Heat-resistant cooking gloves or long tongs

Papa's Wheelbarrow Steak

1. Marinate Steak for overnight-24 hrs in red wine-flip after 12 hours
2. Prepare coals in a kettle style grill or metal wheelbarrow
3. Remove steak from wine and pat dry
4. Pour 1/2 box salt on top of steak. Cover entire surface.
5. Make sure coals are ready
6. Place steak quickly salt side down directly on coals
7. Pour other 1/2 of salt on top of steak.
8. Cover entire surface.
9. Let cook for 30 minutes, then quickly flip steak
10. Cook for another 30 minutes
11. Remove steak from coals carefully using heat resistant cooking gloves.
12. Knock off remaining salt.
13. Let rest for 20 minutes
14. Slice thin & serve on sandwiches with a lemon butter wine sauce or by itself.

Lemon Butter Wine Sauce:

1. Take a small saucepan and mix 1 cup wine that was used to marinate steak, 1/2 stick of real butter over med heat.
2. Let simmer for 10 minutes and squeeze a lemon into the mixture.
3. Stir well and serve over steak.

Recipe shared by: Chasity Moye, Quality Assurance Manager - Albany, GA





Tarte au Sucre (Québécois Sugar Pie)

Recipe shared by: Éloïse Lemay, Data Scientist - Kingston, WA

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Ingredients

- 210 g (1 cup) of 'cassonade'
(unrefined pure cane brown sugar)
- 40 g (¼ cup) all-purpose flour
- 30 ml (2 table spoon) corn starch
- 1 pinch of salt
- 375 ml (1 ½ cup) heavy cream
- 125 ml (½ cup) maple syrup
- 1 pie crust (butter-only pie crust if you can)
- A little milk to help with browning
- 1 Tb spiced black rum (optional)

Instructions

1. In a saucepan, mix the flour, brown sugar, corn starch, salt.
2. Pour in the cream and the maple syrup, and mix well.
3. Bring to a low boil, stirring constantly.
4. Remove from heat and let cool.
5. Add shooter of rum to cooled off mixture (if using)
6. Preheat the oven to 200°C (400°F).
7. Line a 9 in diameter pie dish with a crust.
8. Spread the sugar filling on it.
9. Brush the edges of the dough with milk.
10. Press the edges of the pie with a fork or your fingers.
11. Bake for 35 to 40 minutes or until crust is golden brown and filling is bubbling.
12. Let it cool and harden before serving lukewarm or cold.



Barra Brith

*Recipe shared by: Claire Eckhart, Business Services Representative -
Welshpool, Western Australia*

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Ingredients

400g mixed dried fruit
300ml strong hot black tea
250g Self Raising Flour
1 tspn mixed spice
100g Dark Brown Sugar
1 Free Range egg - beaten
Honey to glaze

Instructions

1. Place dried fruit in a bowl, pour over tea, mix in sugar and stir well to dissolve.
2. Leave to soak for at least 6hrs or overnight.
3. Next day, sift flour and spice into the soaked fruit (no need to drain the tea), stir in the egg. Blend together well.
4. Preheat oven to 180°C.
5. Line a 900g loaf tin with baking paper, pour in the mixture.
6. Bake for approx 1hr until cake has risen and cooked through. Drizzle honey over warm cake.
7. Leave to cool and store for 2 days before eating.
8. Serve sliced with butter.





Brown Sugar Muffins

Recipe shared by: Raven Moore, Sr. HR Business Partner - Richmond, VA

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Ingredients

1/2 Cup Shortening (or substitute butter)

1 Cup Brown Sugar

1 Egg

2 Cups Flour

1 Teaspoon Soda

1/2 Teaspoon Salt

1 Cup Milk

2 Teaspoons Vanilla

Instructions

1. Mix the shortening (or butter), brown sugar and egg together until smooth.
2. Add the flour, soda, and salt and mix until just combined.
3. Add milk and vanilla and mix until blended but still lumpy.
4. Add 1/2 cup chopped nuts if desired.
5. Put in greased and floured muffin tins, 1/2 full.
6. Bake at 400 for 15 minutes





Boiled No-Bake Cookies

Recipe shared by: Sarah Niemelä, Logistics Associate - Novi, MI

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Ingredients

A pinch of salt
2 cups sugar
2 Tbs Cocoa
1/2 cup milk
1/2 cup butter
1/2 to 1 full cup coconut flakes
1 tsp vanilla
1/2 cup peanut butter
3 cups quick oats

Instructions

1. In a medium to large sized saucepan, bring the salt, sugar, cocoa, milk, and butter to a boil.
2. Stir frequently to avoid scalding the bottom.
3. Bring to a rolling boil and maintain for 2 minutes, then remove from heat.
4. Add coconut flakes, vanilla, peanut butter, and quick oats to the pan.
5. Mix everything very well, then place scoops of the mixture onto a parchment lined cookie sheet.
6. Chill for at least two hours before serving.

Notes:

This recipe makes about 2 dozen cookies.





Sauerkraut Salad

Recipe shared by: Timothy Swiney, Inventory Control Technician - Sunnyvale, TX

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Ingredients

1 small can sauerkraut

1 medium onion

1 medium green bell pepper

3 stalks celery

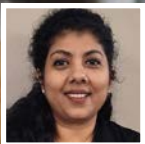
1 small bag baby carrots

1 cup sugar

Instructions

1. **Prepare the vegetables: Dice the onion, bell pepper, and celery. Shred the carrots.**
2. **Place all the prepared vegetables into a large bowl.**
3. **Add the sauerkraut to the bowl.**
4. **Sprinkle in the sugar.**
5. **Stir everything together until well combined.**
6. **Cover the bowl and place it in the refrigerator.**
7. **Let it sit overnight to allow the flavors to blend.**
8. **Remove from the refrigerator, give it a quick stir if needed, and serve chilled.**





Guyana Coconut Buns

Recipe shared by: Diane Mahabir, Sr. Business Analyst - Alberta, Canada

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Ingredients

3/4 lb butter

1/2 lb sugar (white or brown)

1 can evaporated milk

2 tsp essence (any flavor)

1 nutmeg grated

2 tbs baking powder

1 bag shredded sweetened coconut

5 cups flour

Optional:

1/2 cup raisins, dried cranberries, walnuts

Instructions

1. Place butter, sugar, evaporated milk and essence in a large mixing bowl. Using a wooden spoon, mix everything together for about 1 minute, until well combined.
2. In a separate bowl, add: grated nutmeg, baking powder, shredded sweetened coconut and flour.
3. Stir until the dry ingredients are evenly mixed.
4. Add the dry mixture into the bowl with the wet ingredients.
5. Mix for about 1 minute, or until fully combined.
6. (Optional) Stir in 1/2 cup raisins, dried cranberries, walnuts, or other mix-ins.
7. Use a cookie sheet or cupcake pan.
8. Scoop about 1 tablespoon of dough and drop it onto the cookie sheet, leaving 2 inches apart.
9. (Optional) Place small pieces of cherry on top of each.
10. If using a cupcake pan, sprinkle extra coconut on top.
11. Bake at a standard medium oven temperature (about 350°F, if not specified) for 20–25 minutes, or until the tops are golden brown.
12. Remove from the oven, allow to cool, then enjoy!





The Ultimate Green Seasoning Mix

Recipe shared by: Katrina Williams, Sr. HR Business Partner - Richmond, VA

FOOD IS *Heritage*

Ingredients

- 3 Cups Olive Oil**
- 1 Bunch Scallions**
- 1 Yellow Onion**
- 1/2 Pound Garlic Cloves**
- 3 Cups Chopped Parsley**
- Juice and Zest of 1 Lime**
- 6 Pimento Peppers**
- 6 Roasted Red Peppers**
- 1 Scotch Bonnet (Or Habanero) Pepper**
- 2 Cups Chopped Cilantro**
- 1 Bunch of Thyme, leaves removed**
- 1 Cup Chopped Celery, leaves included**

Instructions

- 1. Add all Ingredients to a food processor.**
- 2. Pulse until all ingredients are combined and chopped. Aim for a chunky texture, with some liquid (like chimichurri).**
- 3. Store in airtight containers in the refrigerator or freezer and add a few tablespoons to any protein you're preparing to layer it with flavor.**





Caldo de Res (Mexican Style Beef Soup/Stew)

Recipe shared by: Jessica Sinclair, HR Business Partner - Sunnyvale, TX

FOOD IS HERITAGE

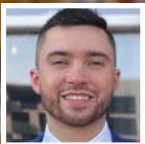
Ingredients

Water
Beef cubes for beef stew
Cabbage
Carrots
Zucchini
Potatoes
Tomatoe paste
Corn
Knor Tomate Bouillon
Onions

Instructions

1. Cut the cabbage into sections and remove the stem.
2. Chop the carrots, zucchini, and potatoes into small pieces.
3. Dice the onions.
4. Place the beef cubes for stew into a large pot.
5. Add water to cover everything.
6. Add the chopped cabbage, carrots, zucchini, potatoes, and onions to the pot.
7. Add one small can of tomato paste (or however much you prefer).
8. Add Knorr Tomato tomato bouillon to taste. (Recommended amount: about 1½ tablespoons per gallon of soup)
9. Bring the pot to a simmer and cook until the beef and vegetables are tender.
10. During the last 10 minutes, add the corn so it softens.





Kolachki

Recipe shared by: Matthew Grzywacz, Commercial Sales - Bedford Park, IL

FOOD IS *HERITAGE*

Ingredients

2 cups all-purpose flour

1 cup butter or margarine

8oz sour cream

SOLO Filling (any flavor)

Confectioners sugar

Instructions

1. Cut up butter into pea size pieces.
2. Sift flour and stir into butter pieces. Mix well.
3. Add in sour cream. Mix thoroughly.
4. Divide into 4 or 5 parts.
5. Cover each part in wax paper and refrigerate overnight.
6. Preheat oven to 350°F.
7. Roll out one part dough at a time on lightly floured surface to 1/8 thickness.
8. Cut dough with floured 2" round cookie cutter.
9. Place cookies on ungreased baking sheet about 1" apart.
10. Make depression in center of cookies with thumb or back of spoon
11. Spoon 1/2 teaspoon SOLO filling into center of cookie.
12. Bake 15-20 minutes or until lightly browned.
13. Remove from baking sheet and cool completely.
14. Sprinkle with confectioners sugar just before serving.

Note: Recipe makes about 50 cookies

