

2020–2021
*Holiday
Recipe Share*

WELLESLEY COLLEGE ALUMNAE OF BOSTON



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Mixed Greens With Balsamic Vinaigrette & Goat Cheese Toast

In 1994 my parents celebrated their joint seventy-fifth birthdays by taking my brothers and me and our spouses to Paris for a long weekend in May. We stopped for lunch at a charming café on the Place Dauphine, an oasis of green and quiet on the Île de la Cité. My mesclun salad was garnished with tartines of toasted goat cheese, which transform a simple salad of greens into a more substantial dish.

-Kay Lehman Schlozman '68

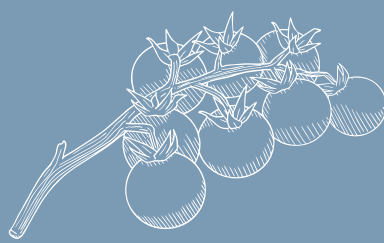
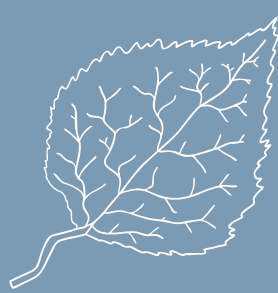
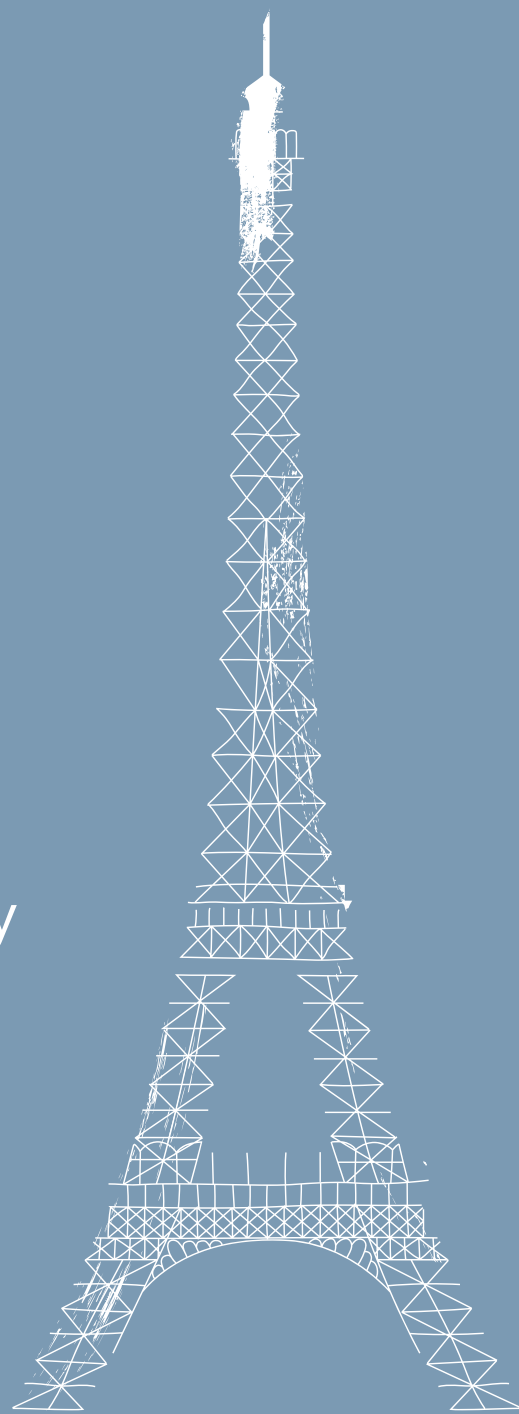
Vinaigrette

- 2 tablespoons balsamic vinegar
- 4 tablespoons extra-virgin olive oil
- 1/4 teaspoon salt
- 1/2 teaspoon sugar
- Pepper, to taste

Place Dauphine Goat Cheese Toasts

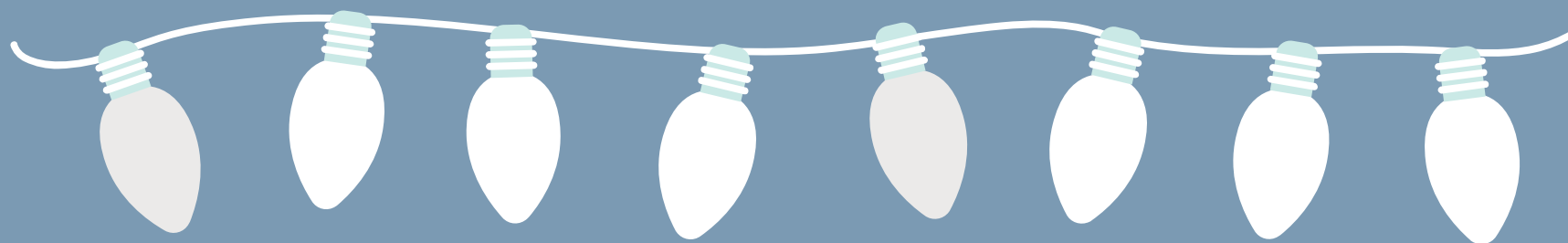
- 1 loaf French bread
- 6 ounces Bucheron or other soft, tangy goat cheese
- 3 tablespoons extra-virgin olive oil

8 cups loosely packed mixed greens



(recipe continues)





For vinaigrette: Either shake vinegar, olive oil, salt, sugar, and pepper together in a jar or whisk the olive oil into the vinegar and seasonings.

Preheat the broiler. Position oven rack about 6 inches from the heat.

Slice the bread on the diagonal into 3/4-inch slices. Place 8 to 10 slices of bread on a baking sheet. Toast the bread slices lightly in the broiler. Watch carefully. It goes quickly and only takes a minute or two.

In the bowl of a food processor, combine the goat cheese and olive oil and process until smooth. Spread the cheese mixture onto the untoasted side of each piece of bread and smooth out with a spatula. Arrange side by side on the baking sheet. Place the baking sheet on the oven rack, once again about 6 inches from the heat. Broil until the cheese is golden brown and bubbly, about 1 to 3 minutes.

Meanwhile, toss the greens with the vinaigrette, adding the dressing slowly to taste. Arrange the salad on large salad plates. Place two grilled goat cheese toasts alongside each portion, and serve.



Cranberry Avocado Salsa

This recipe was shared with me by a neighbor and fellow alum (and very distant cousin, by way of the Mayflower) who serves it at our annual neighborhood holiday party every year.

-Alison Reed Quinan '89

(Recipe adapted from Martha Stewart)

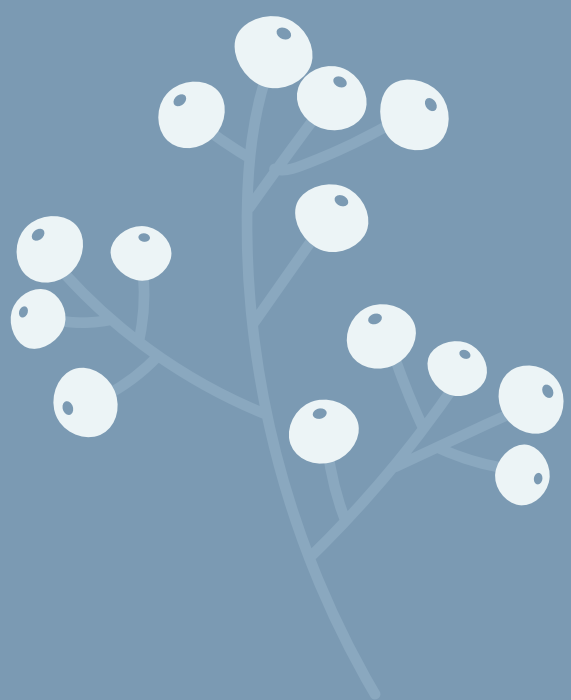
- 1 tablespoon fresh lime juice
- 2 tablespoons honey
- 1 minced jalapeno (optional)
- 1/4 cup red onion, chopped
- 2 ripe avocados, cut into 1/4-inch pieces
- 3/4 cup halved fresh cranberries
- 2 tablespoons fresh cilantro, chopped
- Coarse salt and ground pepper
- Pita crisps or tortilla chips

In a large bowl, whisk together lime juice, honey, jalapeno (seeds removed for less heat, if desired), and red onion.

Add avocados, cranberries (having been drained well on paper towels), and cilantro. Season with coarse salt and ground pepper; toss gently to combine. Serve with Pita Crisps or tortilla chips, as desired.



Judy's Mom's Potato Casserole



I'm not sure where Mom got this recipe, but it was a must at all the holidays. Since it starts with Crisco, we didn't eat it more often than that. I use either a mandoline or Food Processor to slice the potatoes so that they're all the same thickness. I also have an automatic stirrer that I use on the sauce since it takes quite a while (20-30+ minutes?) for it to thicken and it must be stirred constantly until then. Lastly, I use a very large skillet for the sauce – I think it thickens faster with that, but I may be sharing disinformation and thereby be subject to culinary censorship ;-)

-Judy Harrigan '82



- 1/4 cup finely chopped onions or shallots
- 1/2 cup shortening
- 1/2 cup flour
- 2 tsp salt
- 1/4 tsp black pepper
- 6 cups milk
- 8 cups thinly sliced Russet potatoes
- 1 cup small buttered toasted bread cubes
- Buttered or greased 13" x 9" x 2 1/2" baking dish

(recipe continues)

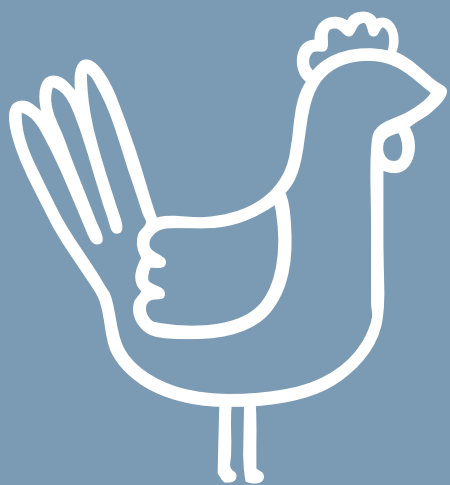
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1. Preheat oven to 375°F.
2. In a 4 or larger quart pan or skillet, over low heat, sauté onions in shortening until tender (about 5 minutes)
3. Blend in flour, salt, and pepper.
4. Gradually stir in milk.
5. Stir constantly over low heat until sauce is thickened.
6. Remove from heat.
7. Starting with potatoes, arrange alternate layers of potatoes and sauce in the baking dish.
8. Top with toasted cubes.
9. Bake at 375°F for 1 to 1 1/4 hours or until potatoes are tender

Makes 16 servings.

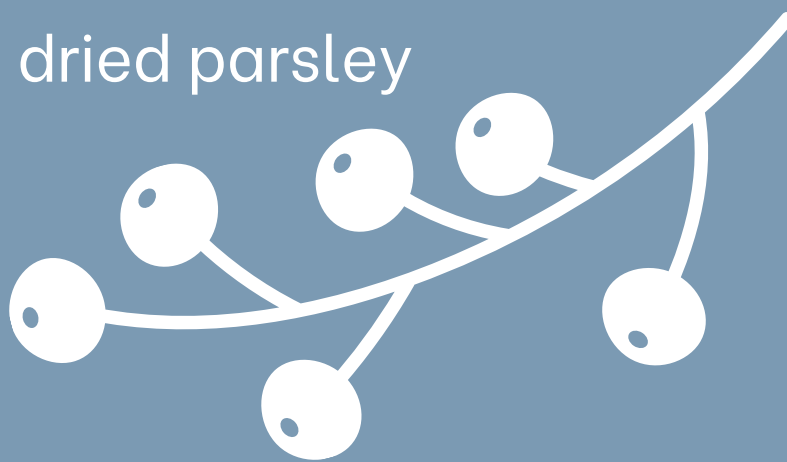
Chicken Creole



It's YUMMY! I made it for the first time for myself and a friend for our SuperBowl party many years ago, and it has become a regular part of my repertoire.

-Donna Drvaric '77

- Nonstick cooking spray, as needed
- 4 medium chicken breast halves, skinned, boned, and cut into 1-inch strips (I also use chicken tenders)
- 1 can (14 oz) tomatoes, cut up
- 1 cup low-sodium chili sauce (or salsa, or pico de gallo, but the best zing comes with the chili sauce)
- 1 1/2 cups green peppers, chopped (1 large pepper)
- 1/2 cup celery, chopped
- 1/4 cup onion, chopped
- 2 cloves garlic, minced
- 1 Tbsp fresh basil or 1 tsp dried basil
- 1 Tbsp fresh parsley or 1 tsp dried parsley
- 1/4 tsp crushed red pepper
- 1/4 tsp salt



Spray a deep skillet or Dutch oven with nonstick spray coating. Preheat pan over high heat. Cook chicken in hot skillet, stirring for 3–5 minutes or until no longer pink. Reduce heat. Add remaining ingredients, bring to boiling, reduce heat and simmer, covered, for 10 minutes.

Serve as is, or over hot cooked rice or whole wheat pasta.

Yield: 4 servings, 1 1/2 cup each

Oreo Snowmen Balls

I always like making something fun for desert around the holidays. I found this recipe a few years ago and it was a hit! My husband and I had so much fun making them and our family had a great time eating them. Christmas isn't the same without the snowmen army!

-Steph Giancioppo '12



- 1 8 oz package of cream cheese
- 36 regular Oreos
- 1 bag white chocolate chips
- 48 mini Oreos
- Color decorating icing

1. Crush 36 regular Oreos (I used the Dodd Processor).
 2. Mix with 1 8oz package of cream cheese.
 3. Shape into 48 1-inch balls and place on a single layer pan that is covered with wax paper.
 4. Freeze balls for at least 20 minutes.
 5. Melt the white chocolate chips in the microwave or on a double boiler.
 6. Coat the Oreo balls in the melted coating.
 7. Place a mini-Oreo on top as a hat!
 8. Place in the freezer to allow the white coating to set.
1. Add a face by decorate with icing.



Banana Clafouti

When I was a little girl, my sisters and I used to make this baked banana pudding with my grandmother when playing at her house. My mom always says that when she would come to pick us up we'd tell her how good it was, but there was never any left for her. The dish was always licked clean! My mom made a family cookbook for us a few Christmases ago with all of our favorite family recipes. She took pictures of the recipe in my grandmother's handwriting. At the end of the recipe she wrote, "We like to drizzle w/ raspberry syrup. Oooh - it's so goood! (Ask the girls!)" Reading that reminds me of such simple and happy days.

-Sara de Zarraga '09



- 1/2 cup + 2 tsp sugar
- 1/4 cup all purpose flour
- 1/2 tsp salt
- 6 eggs
- 1 1/3 cup milk
- 4 tsp vanilla
- 4 large bananas cut into slices

1. Heat oven to 400°F In blender combine 1/2 cup sugar, flour, salt, eggs, milk, and vanilla until smooth.
2. Arrange banana slices in 1 layer in 8x8 buttered baking dish. Pour pudding mix over bananas and bake for 20-25 minutes or until pudding is set (my oven took 15 minutes longer)
3. Remove - preheat broiler. Sprinkle top with remaining 2 tsp of sugar (I mix the sugar with cinnamon). Broil about 3" away from heat until pudding is golden brown. 2 min? Be careful - it can burn quickly.

Makes 12 servings.

Heather's Amazing Brownies

Heather was my cooperating teacher during my student teaching year. I learned so much about educating 5th graders, but she also taught me how to make these intoxicating espresso brownies!

-Rebecca Sher '00



- 3 cups sugar
- 1/2 lb butter
- 1/2 lb unsweetened chocolate
- 5 eggs
- 1 tbsp espresso powder
- 1 1/3 cup flour
- 1/2 tsp salt
- 1 tbsp vanilla
- 6 oz chocolate chips



1. Cream butter and sugar.
2. Add melted chocolate, vanilla and espresso. Mix in eggs.
3. Add flour and salt.
4. Spread in 2.2 qt rectangular Pyrex pan.
5. Cover top with chips.
6. Bake at 350° for about 30 minutes.
7. Cool for 10 minutes, slice and serve with vanilla ice cream.

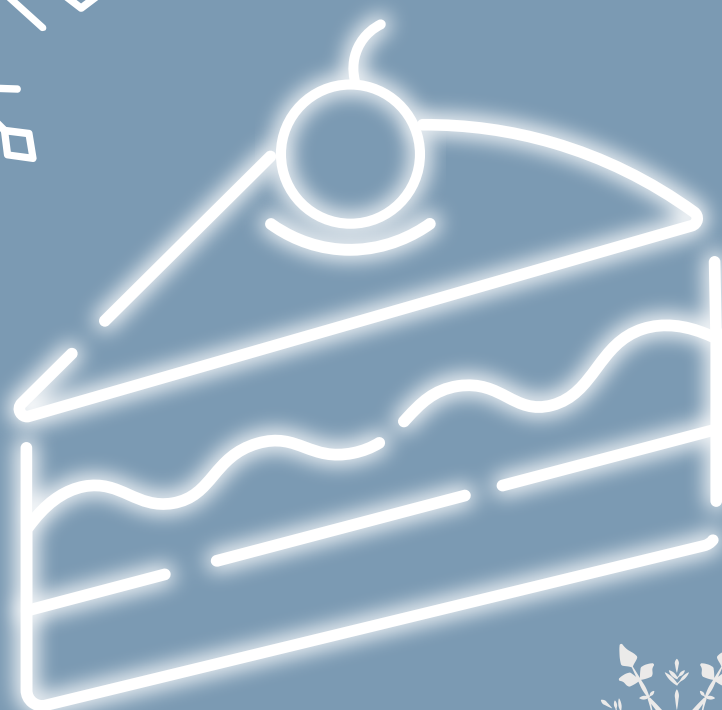
Makes enough brownies for about 12 servings.

Grandma Harrigan's Wacky Cake

At least I think this came from my Grandmother but I'm not sure where she got it. We made one for every family birthday. It has the added benefit of being egg and dairy free. What gives it airiness is the combination of baking soda and vinegar. Make sure you use the correct amount of each or the flavor may be affected. Otherwise it tastes like sweet cocoa.

-Judy Harrigan '82

- 3 cups flour
- 2 cups sugar
- 1/2 cup cocoa
- 1 tsp salt
- 2 tsp baking soda
- 2/3 cup oil (vegetable, canola, or olive)
- 2 tbsp white vinegar
- 2 tsp vanilla extract
- 2 cups water
- Buttered or greased 13" x 9" x 1 1/2" baking pan OR Bundt pan works well, too



1. Preheat oven to 350°F.
2. Sift together flour, sugar, cocoa, salt, and baking soda in a large mixing bowl.
3. Add oil, vinegar, vanilla and water.
4. Mix thoroughly until there are no lumps.
5. Pour into baking pan.
6. Bake for 35-40 minutes until cake springs back.

Great with butter cream frosting or icing.