



Home for the Holidays

*A collection of favourite recipes from our
kitchens to yours.*

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Mistletoe Mule



Gingery, bubbly, & perfectly merry.

Recipe from Steve B., Owner

"This yuletide bevy is one of my go-tos. Not too sweet and a festive spin on the popular Moscow Mule. I think it should be called a Mistletoe Reindeer!"

Serves: 1

Prep time: 5 minutes

Ingredients:

- 2 oz. vodka
- 1/2 oz. lime juice (fresh)
- 3 oz. ginger beer
- 1 oz. cranberry juice
- Fresh cranberries and mint for garnish
- Ice

Instructions:

1. Fill a copper mug or glass with ice — enough to keep things frosty.
2. Add vodka, lime juice, and cranberry juice.
3. Top with ginger beer and give it a gentle stir, just enough to incorporate the flavours without losing the sparkle.
4. Garnish with a handful of cranberries and a sprig of mint or rosemary for that unmistakable holiday touch.

Best enjoyed while wrapping gifts or catching up by the tree.

Merry Margarita



Bright, cranberry-kissed & ready to toast the season.

Recipe from Erin M., Office Administrator

"This cocktail reminds me of cozy holiday nights with friends, laughing over games and clinking glasses. It's bright, merry, and guaranteed to get everyone in the holiday spirit!"

Serves: 1

Prep time: 5 minutes

Ingredients:

- 3oz. cranberry juice
- 1oz. pomegranate juice
- 1/2 oz. lime juice
- 1/2 oz. triple sec (or orange liqueur)
- 2oz. tequila
- Frozen cranberries
- Ice

Instructions:

1. Add all ingredients to a shaker and give it a lively shake until perfectly chilled.
2. Strain into a salted-rim glass over fresh ice.
3. Top with a handful of frozen cranberries for a pop of colour and a touch of holiday sparkle.

Guaranteed to add a little extra cheer to your holiday clink.

Cranberries in Red Wine



Sweet, tangy & dressed up for the holidays.

Recipe from Anna A., Home Care Office Administrator

"A holiday favourite for my mom and me with our turkey dinner."

Makes about 3 cups

Prep time: 10 mins

Cook time: 25 mins

Ingredients:

- 12 oz. fresh cranberries
- 1.5 cups sugar
- 1 cup dry, full-bodied red wine
- 1 cinnamon stick
- 1 piece orange zest

Instructions:

1. Sort through the cranberries, removing any stems or less-than-lovely berries. Rinse under cold water and drain well.
2. In a heavy saucepan, combine the sugar and red wine. Warm over medium heat, stirring gently, until the mixture comes to a boil.
3. Add the cranberries, cinnamon stick, and orange zest. Turn the heat up to high and stir until it returns to a full boil, then reduce the heat.
4. Let the mixture simmer on medium-low, partially covered, stirring occasionally, until the cranberries soften and burst—about 15 to 30 minutes.
5. Remove from heat. The sauce will still look runny at this stage; it will thicken as it cools. Discard the cinnamon stick.
6. Lift out the orange zest, let it cool slightly, then slice it crosswise into thin strips.
7. Stir the zest back into the cranberries and let the mixture cool to room temperature.
8. Spoon into jars with tight-fitting lids. Refrigerate for up to 2 months—perfect for gifting, hosting, or adding a little holiday richness to any meal.

A little jar of holiday magic for every plate.

Make-Ahead Potato Casserole



Creamy, cozy & ready before the guests arrive.

Recipe from Mary C., Controller

"This is always a crowd pleaser and allow you to have extra time to enjoy the festivities of the day—just know there will be no leftovers!"

Serves: 8-10

Prep time: 20 mins

Cook time: 30 mins

Ingredients:

- 10 potatoes (3.5 pounds) peeled
- 1/2 lb of cream cheese
- 1/4 cup butter
- 1 cup chopped green onions
- 1 cup of sour cream
- 1/2 cup fresh minced parsley
- Pinch dried marjoram
- 1/2 cup breadcrumbs or corn flakes crumbs

Make-Ahead Potato Casserole

Instructions:

1. Cook the potatoes for about 20 minutes, until fork-tender but not falling apart. Drain and mash gently.
2. Blend in the cream cheese and butter while the potatoes are still warm, stirring until everything melts into a smooth, cozy base.
3. Fold in the green onions, sour cream, parsley, and marjoram. Season with salt and pepper to taste.
4. Transfer to your casserole dish and finish with a generous sprinkle of crumbs overtop. ***At this stage, you can cover and refrigerate it for up to 2 days—or freeze it for up to 1 week for the ultimate head start.
5. When ready to bake, heat the oven to 400°F. Bake for about 20 minutes, or until warmed through and the top is turning lightly golden. (If baking from frozen, thaw in the fridge for 24 hours and add an extra 10 minutes to the bake time.)
6. Serve warm and enjoy a dish that's as comforting as it is practical—perfect for holidays, busy nights, or any gathering where you want just a little more time back in your day.

A cozy scoop of holiday comfort in every bite.

Buffalo Chicken Mac & Cheese



Bubbly, golden, & made for cozy winter nights.

Recipe from Jordan A., Architectural Designer

"A favourite for my fiancé and me on chilly evenings. Slow-baking the chicken makes it ultra-juicy, and the veggies add sweetness that balances the buffalo heat, perfect for a holiday movie marathon."

Serves: 4-6

Prep time: 15 mins

Cook time: 2.5 hours

Ingredients:

- 1 medium onion, diced
- 1 bell pepper, diced
- 1-2 tsp olive oil or butter
- 2 medium boneless, skinless chicken breasts (~1 lb)
- 1/2 cup Buffalo sauce (Frank's RedHot Creamy Buffalo works well)
- 1 tbsp butter
- Salt & pepper
- 2 cups uncooked macaroni or cavatappi
- 3 tbsp butter
- 3 tbsp flour
- 2.5 cups milk (whole or 2%)
- 1/2 cup heavy cream (optional)
- 2 cups sharp cheddar, shredded
- 1 cup Monterey Jack or mozzarella, shredded
- Salt, pepper, garlic powder, and 1/2 tsp smoked paprika
- 1/2 cup breadcrumbs
- 2 tbsp melted butter
- Green onions, ranch or blue cheese drizzle, extra Buffalo sauce

Buffalo Chicken Mac & Cheese

Instructions:

1. Preheat the oven to 300°F (150°C). Season the chicken and place it in a small baking dish. Pour the Buffalo sauce over the top, add the butter, and cover tightly with foil. Bake for 1½ hours, until the chicken is tender enough to shred. Shred it right in the pan and toss it through the warm, spicy juices.
2. In an oiled skillet, sauté the onion and bell pepper for 7–8 minutes, until soft and fragrant. Stir them into the shredded chicken mixture.
3. Cook the pasta until just al dente, then drain.
4. To make the cheese sauce, melt the butter in a saucepan and whisk in the flour. Cook for 1 minute, then gradually whisk in the milk. Let it simmer for about 5 minutes, until lightly thickened. Add the cream, cheeses, and seasonings, stirring until smooth and velvety.
5. Combine the pasta, Buffalo chicken mixture, and cheese sauce. Transfer everything into a greased 9×13 baking dish.
6. Mix the breadcrumbs with melted butter and sprinkle evenly over the top (a little extra cheese never hurts). Bake uncovered at 325°F for 40–45 minutes, until golden and bubbling.
7. Let it rest for 10 minutes, then finish with green onions and a drizzle of ranch or blue cheese.

Perfect for hearty holiday helpings after a day out in the snow.

Lazy Day Beef Stew



Hearty, slow-simmered & perfect for snowy days off.

Recipe from Aaron K., Estimating Supervisor

"Not exactly a holiday dish, but it's my favourite thing to make on a winter day off. You toss everything in the pot, let it bubble away, and enjoy a big cozy bowl while the weather does its thing outside."

Serves: 4-5

Prep time: 15 mins

Cook time: 2-8 hours

Ingredients:

- 1 large onion, chopped
- 3 garlic cloves, minced
- 1.5 cups vegetable broth
- 2 tbsp Worcestershire sauce
- 2 tbsp soy sauce
- 1 tbsp olive oil
- 1 tbsp vinegar, any kind
- 1 tsp salt
- 1/2 tsp pepper
- 2 tsp Italian seasoning
- 1.5 + lb beef, cubed
- 1 lb potatoes, cut to 1 inch pieces
- 2 to 3 carrots, chopped
- 3 to 4 stocks of celery, chopped
- 1 can diced tomatoes
- 1 cup frozen peas
- 2 to 3 tbsp cornstarch
- 3 tbsp water
- 2 tbsp fresh parsley, chopped (optional)

Lazy Day Beef Stew

Instructions:

1. Add onion, beef, and all flavored items (except not the parsley, half the vinegar, or vegetables) to the Instant Pot and set to cook on high pressure for 20 min
2. Add vegetables and the other half of the vinegar, and set to cook on high pressure for 20 min
3. When cook time is finished, add frozen peas — they'll thaw and brighten the stew in the residual heat.
4. Mix cornstarch and water to make a slurry and stir into the stew (add as much or as little as needed to reach the desired consistency)
5. Garnish with parsley and ladle into big bowls. Enjoy while it's piping hot and extra comforting.

To use the 8-hour slow cook method, add everything except the peas, cornstarch, water, and parsley to the Instant Pot. Set to Slow Cook for 8 hours, then follow steps 3–5 above.

Perfect for thawing out after a day of snowy errands or rink time.

Maple Cinnamon Sweet Potato Casserole



Silky, maple-kissed & ready for the holiday table.

Recipe from Maggie C., Selections Coordinator

"I love this recipe because it's a fun change from the usual turkey dinner sides and brings a modern twist to Southern comfort with its sweet potato base."

Serves: 8-10

Prep time: 20 mins

Cook time: 2.5 - 3 hours

Ingredients:

- 4 lbs boneless pork butt
- 2 carrots, peeled
- 3 stalks celery
- 1 yellow onion
- 4 cloves garlic
- 4 rosemary sprigs
- 1.5 cups of red wine
- Chicken stock, enough to cover
- 3 tbsp flour
- Salt and pepper to taste
- Olive oil to sear
- Chives (optional)
- 5 large sweet potatoes, peeled
- 5 oz cinnamon maple butter

Maple Cinnamon Sweet Potato Casserole

Instructions:

1. Season the pork generously with salt and pepper, then sear it on all sides over medium-high heat until beautifully browned.
2. Remove the pork from the pot. Add the vegetables and sauté for 5 minutes, letting them pick up all those caramelized bits.
3. Sprinkle in the flour and cook for 2 minutes to form a rich, hearty base.
4. Pour in the wine and stir as it thickens over medium heat.
5. Return the pork to the pot, add the rosemary, and pour in enough chicken stock to just cover. Bring to a simmer, cover, and transfer to a 325°F oven. Let it cook low and slow for 2.5 hours.
6. Meanwhile, prick the potatoes all over with a fork and bake at 400°F for about 1 hour, or until very tender.
7. Scoop out the potato and purée until smooth. Season to taste, then fold in the cinnamon maple butter — a cozy, slightly sweet swirl that feels right at home in the holiday season.
8. Once the pork is done, let it rest for 5 minutes, then shred it well in its sauce.
9. Layer the shredded pork and the maple-cinnamon potatoes into a casserole dish.
10. Broil for about 20 minutes, until the top is lightly caramelized.
11. Brush with a little extra cinnamon maple butter and finish with chives, if you like.

Serve straight from the oven while the maple-cinnamon topping is still bubbling and the kitchen smells like a holiday hug.

Nanny's Loaf



Bright, lemony, & perfect for sharing over the holidays.

Recipe from Steve B., Owner

"I love this recipe because it makes two loaves—one to freeze, one to enjoy—and it's quick, easy, and delicious. It also makes a lovely holiday dessert topped with fresh fruit and whipped cream."

Prep time: 10 mins

Bake time: 30-35 mins

Ingredients:

- 1 lemon cake mix
- 1 lemon instant pudding mix
- 1/2 cup Crisco oil
- 1 cup water
- 4 eggs
- 1/2 cup icing sugar
- 1-2 tbsp of lemon juice

Instructions:

1. In a large mixing bowl, add all ingredients and mix with an electric mixer until the batter is smooth and well combined
2. Divide the batter between two medium, greased loaf pans.
3. Bake at 350°F for 35 minutes, until the loaves are golden and your kitchen smells warm and inviting.
4. While the loaves cool, prepare the icing by mixing together the icing sugar and lemon juice.
5. Drizzle the mixture over the loaves for a bright, sweet finish that looks right at home on a holiday dessert table.

Just right for sharing with neighbours or enjoying by the tree.

Lori's Eatmore Squares



Chocolatey & made for holiday cookie trays.

Recipe from Mary C., Controller

"Just like the name...we all do this at the holidays...EATMORE! And just as the children can't wait for Santa, everyone can't wait for my sister's squares. From the young to the young at heart, from family to friends, and even the mechanic, everyone loves to see her come with a tin in her hand. And so easy..."

Prep time: 10 minutes

Chill time: 1-2 hours

Ingredients:

- 2 cups of corn syrup
- 1.5 cups of peanut butter
- 2 cups of chocolate chips
- 2 cups of crushed peanuts
- 4 cups of Rice Krispies

Instructions:

1. In a large saucepan over low heat, add all ingredients and stir gently as they melt together into one rich, chocolatey mixture.
2. Once smooth and fully combined, pour into a 13x9 pan and spread evenly.
3. Chill in the fridge for 1-2 hours, until firm enough to slice.
4. Cut into squares, share generously, and enjoy the simple homemade treat that brings people lingering back to the kitchen for "just one more."

Perfect for tucking into holiday tins or leaving out for Santa's helpers.

Dream Cake



Chocolatey, fluffy & straight out of holiday dreams.

Recipe from Jazmine M., Designer

"This dessert is my family's must-have every holiday. Someone from my dad's side passed it on to my mom, and she started making it as a quick, easy treat for five kids. Over time, it became a staple, and even now that we're all grown up, it's still requested every year. It's one of those traditions that makes us feel like kids again."

Prep Time: 10 mins

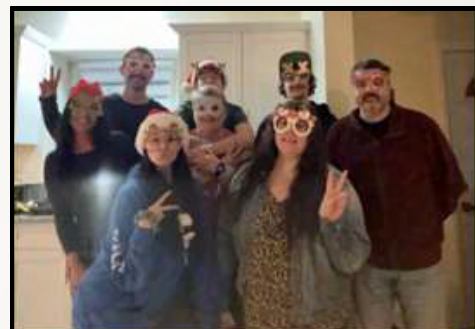
Chill Time: 1-2 hours

Ingredients:

- Angel food bundt cake (precooked)
- 1 box of chocolate Pudding mix
- 1L tub of Cool Whip
- 2 -3 cups of milk (depending on desired thickness)
- 2-3 Crispy Crunch chocolate bars, or any topping you choose

Instructions:

1. Break the angel food cake into bite-sized pieces and distribute evenly in a 9×13" cake pan or casserole dish.
2. Make the chocolate pudding according to the package instructions, adding an extra 1/2–1 cup of milk to make it as soft as you'd like. Pour evenly over the cake pieces. Refrigerate until set. (Tip: Prep before dinner so it's ready when you are.)
3. When it's time for dessert, remove the pan from the fridge and spread Cool Whip generously over top — like a snowy, sweet layer.
4. Crush the chocolate bar or prepare your favourite toppings. Sprinkle over the top for a festive finishing touch.



The sweet tradition Jazmine's family gathers around every Christmas.