



*Eat, Drink and
Be Merry*

RECIPES FROM MURTHA CULLINA

**MURTHA
CULLINA**
ATTORNEYS AT LAW



From Our Table to Yours

WE ALL HAVE CHERISHED MEMORIES OF SHARING THE HOLIDAYS WITH OUR FAMILIES AND FRIENDS. A COMMON THREAD WEAVING THROUGH THESE MEMORIES IS OFTEN A SPECIAL DISH WE ENJOY TOGETHER.

IN THAT SPIRIT, WE SHARE SOME OF OUR FAVORITE HOLIDAY RECIPES WITH YOU.

HAPPY HOLIDAYS FROM ALL OF US AT MURTHA CULLINA!





CHEESE FONDUE

By Andy Corea
Managing Partner

INGREDIENTS

- 200g Gruyère cheese
- 100 ml. good dry white wine
- 1 tsp. corn flour
- 1 garlic clove
- Dash of lemon juice
- Grated nutmeg
- Kirsch (optional)
- Bread in appropriate quantities

DIRECTIONS

- *Rub the inside of a fondue pot with the cut side of a clove of garlic. Chop up the garlic and put it in the pot.*
- *Mix the grated cheese with 1 level tsp. of corn flour. Put it into your fondue pot with 100 ml dry white wine, the lemon juice and grated nutmeg.*
- *Heat it gently, consistently stirring, until it starts to bubble, and all the cheese is melted and silky smooth.*
- *Pour in a small glass of kirsch and continue to stir. This is a good time to adjust the thickness of the fondue, if it's not to your liking. If it's too runny, dissolve another teaspoon of corn flour in the kirsch and stir constantly as you pour it in. If it's too thick, add another glug of wine and stir again.*
- *To eat, take a slice of bread and tear off a chunk. Squeeze it onto your fondue fork, making sure it's well anchored, and dip it into the fondue. The one who loses the chunk has to sing a song! Make sure you stir the pot a few times with your morsel of bread before you eat it, to stop it sticking from the bottom too early.*
- *Continue in this manner until all the fondue is gone.*
- *Enjoy!*





GINGERBREAD COOKIES

Recipe by the Kaelin Family
Submitted by partner Bob Kaelin

INGREDIENTS

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup molasses
- 2 tbsps. cider vinegar
- 5 cups sifted flour
- 1 ½ tps. baking soda
- ½ tsp. salt
- 3 tps. ginger
- 1 tsp. cinnamon
- 1 tps. ground cloves



DIRECTIONS

Cream shortening with sugar. Stir in egg, molasses and vinegar. Beat well.

- *Sift together all the dry ingredients in a separate bowl. Then stir/mix into the molasses mixture the dry ingredients*
- *Chill in the refrigerator for at least 3 hours (overnight to a day is even better).*
- *On a well-floured surface roll the dough to ½ inch thick.*
- *Then cut out your gingerbread figures with molds. Place them at least one inch apart on a greased cookie sheet.*
- *Bake 375 degrees for 6 minutes. Let cool. Decorate with cinnamon dots. Then enjoy.*





HOLIDAY CIDER

By Sal Gangemi
Partner

INGREDIENTS

- 1 gallon apple cider
- 1 quart of cranberry juice
- $\frac{3}{4}$ cup brown sugar
- 2 sticks of cinnamon
- 1 tsp. whole allspice
- 1 tsp. whole cloves

DIRECTIONS

- *In a 30-cup coffee maker combine apple cider and cranberry juice.*
- *Put all remaining ingredients in a coffee filter in the coffee maker basket, serve hot when it is finished percolating.*
- *Enjoy!*





CIOPPINO SEAFOOD STEW

By Ed Spinella
Partner

INGREDIENTS

Makes 6 servings

- 3 garlic cloves, divided
- 2 tbsp. extra-virgin olive oil
- ¾ cup finely chopped onion
- ½ cup packed sliced fennel
- ¼ cup finely chopped celery
- 1 tsp. kosher salt, divided
- ½ tsp. freshly ground black pepper, divided
- ½ tsp. red pepper flakes
- ½ lbs. cleaned squid, bodies sliced into ½-inch rings, tentacles halved lengthwise if large
- ½ tbsp. tomato paste
- 1 tsp. dried oregano
- 1 cup dry white wine
- One 15 oz. can crushed tomatoes
- 2 bay leaves
- One 8 oz. bottle clam juice
- 1½ cups seafood stock or vegetable broth
- ½ stick (4 tbsps.) unsalted butter, room temperature
- 3 tbsp. chopped flat-leaf parsley
- ½ tsp. lemon zest
- 1 baguette, sliced and toasted
- 1 lbs. littleneck clams soaked in water for one hour
- ½ pound medium tail-on shrimp, peeled and deveined
- 1 lbs. mussels, scrubbed and de-bearded
- ½ lb. skinless flaky white fish such as bass, halibut, hake or cod, cut into 1-inch pieces

DIRECTIONS

- *Mince 2 of the garlic cloves. In a large pot over medium heat, heat oil. Add onion, fennel, celery ½ tsp. salt and ¼ tsp. pepper and cook, stirring occasionally, until softened, 6 to 8 minutes. Add the minced garlic and red pepper flakes. Continue to cook, stirring constantly, until garlic is golden and fragrant, 1 to 2 minutes more.*
- *Reduce heat to medium-low and add squid. Cook, stirring occasionally, until squid is opaque and tender and the released juices reduce, 15 to 20 minutes. Add tomato paste and oregano and cook, stirring, 1 minute.*
- *Add wine, raise heat to medium-high, and cook until cooking liquid is reduced by half, 5 to 7 minutes. Add tomatoes with their juice, bay leaves, clam juice and stock. Bring to a boil, reduce to a simmer, and cook, covered, 30 minutes. Stir in ¼ tsp. each salt and pepper. Taste and adjust seasoning.*
- *Meanwhile, in a small bowl, mix the butter, 1 tbsp. parsley, lemon zest and ¼ tsp. salt together. Cut remaining garlic clove in half and rub the cut sides on the toasts. Spread the flavored butter on the toasts.*
- *When ready to serve, heat the pot to medium and add clams, cover, and cook for 3 minutes. Stir in the shrimp and mussels. Arrange the fish on top of the stew, cover and simmer until shellfish opens and fish and shrimp are firm and opaque, about 5 minutes more. Discard bay leaves and stir in remaining 2 tbsp. parsley.*
- *Serve cioppino immediately in large soup bowls with gremolata toasts alongside.*





NUTELLA STUFFED COOKIES

Recipe by Logan Vitti, daughter of partner Nick Vitti

INGREDIENTS

For the dough:

- 2/3 cup butter softened
- 3/4 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 tsp. vanilla extract
- 3/4 cup self-rising flour
- 3/4 cocoa powder
- 1/4 tsp. baking powder
- 1/2 tsp. salt

For the filling:

- 1 jar of Nutella

DIRECTIONS

For the dough:

- *Mix butter, brown sugar, white sugar until combined. Stir in egg, vanilla and mix again. Then stir in flour, cocoa powder, baking powder and salt and mix until fully combined.*

For the filling:

- *Lay out parchment paper on a sheet or plate.*
- *Scoop out 1 tsp. of Nutella - 20 times (for 20 total scoops).*
- *Freeze for 15-20 minutes.*

To combine:

- *Scoop out 1 tbsp. of dough and roll each into balls.*
- *Flatten out dough balls.*
- *Put the Nutella in the middle of the dough balls and fold the dough around so it fully covers the filling.*
- *Put cookies out on a baking sheet and bake at 350 degrees for 13 minutes.*





MARC'S CHILI

By Marc Finer
Partner

INGREDIENTS

- 2 lbs. of ground beef
- 2 strips of bacon
- 1 red pepper
- 1 28 oz. can of crushed tomatoes
- chili powder (season to taste)
- black pepper (season to taste)
- white pepper (season to taste)
- celery (optional)
- kidney beans (optional)
- corn (optional)

DIRECTIONS

- *Sauté onions until clear then add garlic, pepper and bacon.*
- *Add meat until it turns brown, then add tomatoes, chili powder (you can start with 2 tablespoons), add peppers and any other extras (celery, corn, beans, etc.).*
- *Bring to a boil.*
- *Simmer for four hours.*

Note: It tastes even better the next day!





STUFFED MUSHROOMS

By Michelle Doran
Chief Operating Officer

INGREDIENTS

- 4 packages of softened cream cheese
- 2 ½ cup grated mozzarella cheese
- 1 stick of melted butter
- 2 ½ cups chopped ham
- 1 cup of bread crumbs
- 1 ¼ cup finely chopped onion
- 5 tbsp. Worcestershire sauce
- 1 lbs. fresh mushrooms

DIRECTIONS

- *Combine all ingredients (except mushrooms) together and mix well.*
- *Wash and drain mushrooms, cut off the stems.*
- *Fill mushrooms with cheese mixture and arrange on a lightly greased pan. Bake at 350 degrees for 15 minutes.*
- *Serve and enjoy!*





COOKIE DOUGH STUFFED FUDGE

By Jodie Driscoll
Partner

INGREDIENTS

- Cooking spray
- 1/2 cup (1 stick) butter, softened
- 3/4 cup granulated sugar
- 1 tsp. pure vanilla extract
- 1 cup all-purpose flour
- 1 tsp. kosher salt
- 1 1/4 cup holiday M&Ms, divided
- 1 (14 oz.) can sweetened, condensed milk
- 1 1/2 cup melted milk chocolate

DIRECTIONS

- *Grease an 8" or 9" square pan with cooking spray and line with parchment paper. In a large bowl using a hand mixer, beat butter, sugar and vanilla until smooth.*
- *Place flour in a microwave-safe bowl and microwave until flour is hot, about 1 minute.*
- *Add flour and salt to butter mixture and beat until combined. Stir in 1 cup mini chocolate chips.*
- *In a large bowl, mix together sweetened condensed milk and melted white chocolate, then fold into cookie dough mixture. Pour into prepared pan and top with remaining 1/4 cup mini chocolate chips.*
- *Refrigerate until fudge is firm, about 2 hours. Remove from pan by lifting edges of parchment paper and cut into squares.*





HICKORY BRUSSEL SPROUTS

By Al Smith
Partner

INGREDIENTS

- $\frac{3}{4}$ cup hickory nut halves or coarsely chopped peanuts
- $\frac{1}{2}$ stick ($\frac{3}{4}$ cup) unsalted butter
- 1 tbsp. pure maple syrup
- 1 tsp. salt
- 2 lbs. brussel sprouts discolored leaves discarded and stem ends left intact
- $\frac{3}{4}$ tsp. black pepper
- 1 tbsp. cider vinegar

DIRECTIONS

- *Put the oven rack in the middle position and preheat the oven to 350 degrees.*
- *Toast nuts in a small shallow baking pan until fragrant and a few shades darker (about 10 minutes).*
- *While the nuts toast, melt one tablespoon of butter and stir together with syrup and $\frac{1}{2}$ tbsp. of salt. Add this glaze to nuts and toss to coat.*
- *Cut brussel sprouts into very thin slices, toss the slices in a bowl to separate layers.*
- *Heat remaining butter in a 12-13 inch non-stick skillet over medium heat until foam subsides. Use this to saute the brussel sprouts, add pepper and remaining salt. Stir until wilted but also crisp & tender (3-5 minutes).*
- *Add vinegar, nuts and any left over glaze, saute for 1 minute.*
- *Serve.*





MUSHROOM AND SPINACH SOUP

Recipe by associate Joe Szerejko's mom

INGREDIENTS

- $\frac{1}{4}$ cup vegetable, canola, grapeseed, or other natural oil (or half butter/half oil)
- 1 medium onion
- 2 garlic cloves
- $\frac{1}{4}$ lb. white or crimini mushrooms, sliced
- 6 oz. shiitake mushrooms
- 1 tsp. dried thyme
- 1 cup chicken or vegetable stock
- 1 tbsp. chopped fresh parsley
- Salt/pepper to taste
- A dash of cumin and coriander to taste, optional

DIRECTIONS

- *Heat oil in a heavy large pot over medium heat.*
- *Add in onion and garlic saute until tender, about 5 minutes.*
- *Increase heat to high, add mushrooms and thyme and saute until mushrooms release their liquid (about 5 minutes).*
- *Add coriander and cumin if using. Add stock, bring to a boil, then simmer covered, about 20 minutes (Soup can be made one day ahead up to this point, add spinach and parsley right before serving.)*
- *Add spinach and parsley, and stir until wilted.*
- *Season with salt and pepper to taste.*





APPLE CIDER SANGRIA

By Olivia Pepe
Human Resources Manager

INGREDIENTS

- 2 apples, diced (plus extra slices, for garnish)
- 1 bottle Pinot Grigio
- ½ cup vodka (use caramel flavored vodka if you want extra flavor!)
- ½ gallon of apple cider
- 2 to 3 cinnamon sticks
- Redd's Apple Ale (for fizz)
- Caramel syrup (for rimming the glass)

DIRECTIONS

- *Fill a large pitcher with the diced apples, pinot grigio, vodka, apple cider and cinnamon sticks. Let sit for an hour to overnight in the fridge – the longer it sits, the more pronounced the flavors.*
- *Rim a wine glass with caramel syrup, and fill ¾ of the way up with the sangria.*
- *Top with Redd's Apple Ale for fizz and enjoy!*





CHEWY DOUBLE CHOCOLATE CHIP COOKIES

Recipe by Elizabeth Marek
Submitted by Linda Chrzanowski
Paralegal

INGREDIENTS

- 1 1/8 cups unsalted butter melted (2 sticks + 2 tbsp butter)
- 1 cup light brown sugar, packed
- 1 cup granulated sugar, packed
- 2 large eggs room temperature
- 2 tsp. vanilla extract
- 2 cups all-purpose flour
- 3/4 cup natural cocoa powder
- 1 tsp. baking soda
- 1/2 tbsp. salt
- 2 cups semi-sweet chocolate chips

DIRECTIONS

- *First, melt the unsalted butter in a medium-sized mixing bowl.*
- *Once the butter is melted, add in the cocoa powder and stir it until it's smooth and combined. Adding the cocoa powder and butter together first helps re-hydrate the cocoa powder, and doing this will keep your cookies moist.*
- *Then, add in the melted butter and cocoa powder mixture, brown sugar and white sugar to the bowl of your stand mixer.*
- *Mix the ingredients on medium speed for 1-2 minutes with the paddle attachment until it is light and fluffy. Scrape the bowl when needed. You can also use a hand mixer if you don't have a stand mixer.*
- *Next, add in the room temperature eggs.*
- *Mix again on medium speed for 1-2 minutes until it's light and airy.*
- *Scrape the bowl.*
- *While mixing on low, add in the vanilla, salt, baking soda, flour and chocolate chips.*





CHEWY DOUBLE CHOCOLATE CHIP COOKIES (Continued)

Recipe by Elizabeth Marek
Submitted by Linda Chrzanowski
Paralegal

DIRECTIONS

- *Next, mix the dough just enough so that it's combined. Finish by hand to make sure there are no pockets of flour leftover.*
- *Preheat your oven to 350°F and prepare a sheet pan with parchment paper.*
- *With a #20 cookie scoop, divide the dough into 2 tablespoon-sized cookie dough balls. I like to dip the top of the ball into a bowl of chocolate chips to get even more chocolate into the cookies!*
- *Next, place the cookie dough balls onto a sheet pan about 3 inches apart.*
- *Let cookies sit at room temperature for about 30 minutes to give time for the flour to absorb the liquids. This will help reduce the amount of spread on your baked cookies. You can also chill the cookie dough balls in the refrigerator for 30 minutes if you want the cookies to spread less.*
- *Bake the cookies for about 10 minutes, or until they are no longer shiny in the center and the edges are set.*
- *Allow the cookies to cool for 5 minutes on the baking sheet.*
- *Transfer the cookies to a cooling rack to allow them to completely cool.*



These chewy double chocolate chip cookies are perfect for the chocolate lover in your life! These cookies are moist, tender, rich, and chocolatey. And they only take 20 minutes to make!



BBQ SHRIMP

By Sherry Cornelio

Legal Administrative Assistant

INGREDIENTS

- 1 package medium-size cooked shrimp
- 2 sticks of butter, melted
- 1 to 2 tbsp. of Franks Red Hot Sauce
- 2 cloves garlic, pressed or finely chopped
- At least one loaf of French bread or crusty Italian bread or sliced ciabatta rolls
- Dash of cracked black pepper
- Pinch of salt
- Pinch of rosemary
- Lemon wedges

DIRECTIONS

- *Preheat oven to 400 degrees.*
- *In a baking dish combine melted butter, hot sauce, garlic, salt, pepper and rosemary.*
- *Arrange shrimp in one layer and bake for 8-10 minutes.*
- *Broil for 2-5 minutes or until lightly browned.*
- *Squeeze lemon on shrimp.*
- *Serve immediately with one, maybe 2 loaves of bread because you will finish every last piece of bread sopping up the sauce!*





LEMON RICOTTA PANCAKES

By Raphaeline Voccia
Legal Administrative Assistant

INGREDIENTS

- 7 eggs separated
- $\frac{3}{4}$ cup all-purpose flour
- $1\frac{3}{4}$ cup ricotta cheese
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- Grated zest of 2 lemons
- 1 stick plus 1 tbsp. melted butter

DIRECTIONS

- *Mix egg yolks, flour, ricotta, sugar, salt and zest in large bowl.*
- *Add melted butter (cooled).*
- *Beat egg whites in another large bowl until they form medium firm peaks. Fold into ricotta mixture. Batter will be thick but light.*
- *Heat buttered skillet or griddle until a bit of water dropped on it sizzles.*
- *Using a $\frac{1}{3}$ measuring cup drop batter onto griddle or skillet. When edges look dry and small bubbles appear on top, turn and cook the other side until golden brown.*
- *Continue making pancakes and allowing room for each one to spread.*





Happy
Holidays!

**MURTHA
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