

**HOW TO  
COOK LIKE**

**A BOSS**

**HOLIDAY RECIPES**

# —A Letter From the Editor

It's that time of the year again and we're here to make it just a little brighter and way less stressful. This year has been a big one for Westwood Westwood—we launched our site in July, started building our team, and the best part—we've been able to share some very inspiring stories about people we truly admire. We're creating a very special network of people all around the country that have so graciously helped us put together this recipe book. Inside you'll find personal recipes from some of our close friends and team. From carrots made over an open fire to ordering pizza, we have a little something for everyone and hope these traditions and dishes make your holiday season just a little yummier.

From the entire Westwood Westwood family, we wish you a very happy holiday season!

Zarna Surti, Managing Editor of Westwood Westwood

# MIDDLE EASTERN LABNEH DIP

SERVES

8



Jason Stewart  
Podcast Producer, New Rules Podcast

Jason Stewart (aka Them Jeans) is more than a podcast producer. He can also cook up some serious goodness and he pods about it (check out The Stew!).

“Drizzling the shallot infused olive oil on top turns this (kind of) healthy dip into an addicting dinner party favorite. Labneh (Labaneh, Labni, etc) is a thick strained yogurt with the consistency of a soft cream cheese. I recommend finding a middle eastern market for all these ingredients, as they should be readily available and usually much cheaper than a specialty store. If you can’t find Labneh, you can make your own by straining greek yogurt through a cheesecloth for 24 hours. Sumac is a popular middle eastern spice blend that can be found in middle eastern markets, or online. This recipe comes together very quickly, and if you take the time to garnish it nicely, should impress all your friends.”

## INGREDIENTS:

24 oz Labneh  
2 Shallots thinly sliced  
1/2 cup olive oil  
1/4 cup chopped fresh dill  
(with whole dill sprigs for garnish)  
2 garlic cloves (pressed or very finely minced)  
1/2 tablespoon Kosher or Sea Salt  
1/2 tablespoon fresh black pepper  
1 tablespoon sumac (with a little extra for garnish)  
Store-bought Lavash bread (for the chips)

## DIRECTIONS:

Heat olive oil in your smallest pot (or skillet if you don’t have one) on low to medium and slowly fry the sliced shallots for about 10 minutes (or until a dark brown color). Drain shallots with paper towels. In your mixing bowl, add Labneh, garlic, salt, pepper, sumac, and stir well to combine all ingredients. (this can be done ahead of time, as the flavors all mix together with time.)

When you’re ready to serve, scoop all the dip into your serving bowl and flatten it out like you’re icing a cake. Now drizzle as much of the shallot infused olive oil on top that you can handle, sprinkle all the fried shallots, enough sumac to lightly cover, and finally garnish whole dill sprigs you’ve ripped by hand.

To make the chips, cut the Lavash bread into tortilla chip-sized strips. Bake for 5 - 10 minutes at 350°F, but be sure to keep an eye on them so they don’t get too brittle.

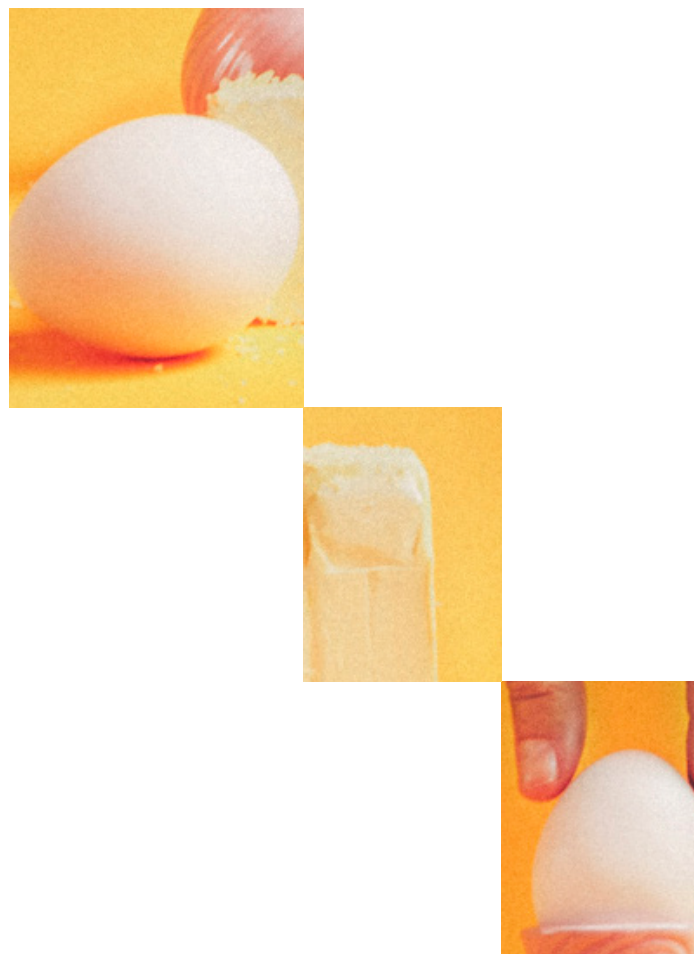


Josef Centeno  
Restaurateur & Chef

# BREAKFAST IN

# A SHELL

4



SERVES

If you have a busy day ahead of you before the big dinner party, you're going to need some morning fuel. Restaurateur & Chef Josef Centeno knows just the right recipe to get the festivities started.

#### INGREDIENTS:

4 large eggs, topped  
¼ tablespoons warm semolina  
1 ½ cup whole milk  
¼ cup semolina flour  
1 tablespoon Parmesan cheese  
1 tablespoon unsalted butter  
Pinch of salt  
2 teaspoon crispy pancetta  
½ cup pancetta, finely diced.  
1 tablespoon olive oil  
½ cup balsamic cream  
2 cups heavy cream  
¼ cup balsamic vinegar  
½ teaspoon salt  
1 teaspoon maple syrup  
1 teaspoon chives  
Sea salt  
1 teaspoon masago arare (tiny "rice cracker balls")

#### DIRECTIONS:

To begin with, let's make the warm semolina: In a small pot or saucepan, bring the milk to a simmer. Whisk in the semolina and cook on medium-low until thickened, 5 to 8 minutes. Add the cheese, butter, and salt.

Now for the pancetta: In a small pan, slowly heat the oil and pancetta over medium heat. Continue to cook until fully rendered and crispy, about 10 to 15 minutes. Once crispy, transfer to a plate lined with a paper towel.

For the balsamic cream: Combine the cream, vinegar, and salt in a large bowl and whisk until soft peaks. Transfer to a piping bag.

Place all that goodness aside to prepare the eggs. Separate the egg whites and yolks. Return each yolk to an egg shell and reserve the whites for another use. Season the egg yolk with a pinch of sea salt and a pinch of chives.

In a small pot, bring 5 cups of water (so that it comes up the sides of the pan 2 to 3 inches) to a simmer. Gently place topped egg in the water and cook for 2 to 3 minutes. Remove from the water and add 1 tablespoon warm semolina to each egg.

Top each with balsamic cream, drizzle with maple syrup, and sprinkle with sea salt, chives, pancetta and rice crackers. Serve immediately.

# CARROTS DONE THE ALMA WAY

*In true Ari Taymor fashion, he teaches us not to make carrots any ordinary way, but over an open fire.*

SERVES

4

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Ari Taymor  
Co-Founder of Alma & Chef

#### INGREDIENTS:

4 tablespoons melted butter  
Salt  
4 bu carrots washed  
with skin on  
Organic Wood logs

#### DIRECTIONS:

*Make a fire in the fireplace about 2 hours before you want to cook the carrots. Let the fire burn down to embers. Once the fire has died down to hot coals make a pile with the coals. Coat the carrots in the melted butter and season with salt. Place directly in the coals and turn them every 10 minutes until carrots are caramelized and cooked through (20-30 min). Brush off any dust with a clean towel and serve.*

**ROASTED  
CAULIFLOWER  
WITH  
CASHEW**

Zarna Surti  
Managing Editor, Westwood Westwood

**BUTTER,  
GRAPEFRUIT,  
NIGELLA, AND  
MINT**





# 4



## INGREDIENTS:

½ teaspoon coriander seed, whole  
½ teaspoon cumin seed, whole  
½ teaspoon fenugreek seed, whole  
½ teaspoon turmeric  
1 head of cauliflower, cut into florets  
1 tablespoon grapeseed oil  
Kosher salt  
½ cup cashew butter  
1 grapefruit, cut into segments  
½ teaspoon nigella seeds  
1 tablespoon fresh mint, roughly chopped

## DIRECTIONS:

Combine coriander seed, cumin seed, and fenugreek in a spice grinder and pulverize to a fine powder. Mix ground spices with turmeric. In a large bowl, toss the cauliflower with the spice mixture and grape seed oil; season with salt.

Preheat oven to 450°F. Place cauliflower on an aluminum foil-lined sheet pan and toast until caramelized and cooked, about 25 to 30 minutes. When ready to serve, spread cashew butter on a plate. Put cauliflower on top of cashew butter and garnish plate with segmented grapefruit, nigella seeds, and fresh mint.

# SERVES

*"I'm all about side dishes and this roasted cauliflower dish by my big brother is one of my absolute favorites. The creaminess from the cashew butter provides a rich texture without adding a lot of fat, while the grapefruit and mint help brighten up the dish."*

# SPECIAL

Brad Holdgrafer  
Co-Founder of Formerly Yes

# DELIVERY



1

TO

4

Dial your local Domino's and order the "Large Pan Pizza" with the following ingredients:



PREP:

- 1. Red Sauce
- 2. Mozzarella Cheese
- 3. Parmesan Cheese

That's my wife Jenna's half. My half is a bit more complicated:

- 1. Everything on Jenna's half
- 2. Bacon bits
- 3. Sliced ham
- 4. Pineapple
- 5. Roasted red peppers
- 6. Jalapeño
- 7. Sriracha

ADDITIONALLY:

Add a couple Cokes and a few hours chatting about how thankful we are for the people that support the store that we made together and we have ourselves a Thanksgiving dinner tradition we are very, very thankful to be able to have.

SERVES

Usually come Thanksgiving, we are neck-deep in prepping for the holiday shopping season at Formerly Yes. Since we're so exhausted from the prep and travel we usually order in one of our local favorites, Domino's. It's not really a recipe, but it kind of is because Domino's has become our tradition as we mop the floors late into the night. And this order ain't no walk in the park.



by the Westwood Westwood Family

**COURSE**

**THE**

**MAIN**

# 4



# SERVES

*Turkey can turn out dry and tasteless, but this Westwood Westwood family recipe is anything but. If you want to show off your turkey skills, be sure to follow this recipe!*

## INGREDIENTS:

### Chile Paste:

10 dried green chiles  
6 dried ancho chiles  
6 dried chiles de árbol  
1 small onion, chopped  
1 head of garlic, cloves peeled, crushed

### Brine and turkey:

6 12-ounce cans pale lager (such as Tecate or Budweiser)  
1/2 cup (packed) light brown sugar  
2 bunches oregano, divided  
1 cup plus 2 1/2 teaspoon kosher salt  
1 12-14-pound turkey, giblets and neck removed  
1 large onion, quartered  
2 head of garlic, halved  
2 cups (or more) low-sodium chicken broth  
1/2 cup (1 stick) unsalted butter, melted  
1/4 cup fresh lime juice  
Lime wedges and fresh chiles and herbs (for garnish; optional)

## DIRECTIONS:

### For chile paste:

Using kitchen shears, cut open guajillo and ancho chiles along one side; place seeds in large bowl and put it aside. Open chiles and flatten them in a large dry skillet over medium heat. Cook and turn once until fairly puffed and toasted (about 4 minutes). Add chiles de árbol and cumin seeds and toast until fragrant for about 1 minute. Combine the chiles with chile seeds in a bowl, add 4 cups boiling water, and let soak to become soft (10 minutes approximately). Finally, purée chile mixture with soaking liquid, onion, and garlic in a blender.

### For brine and turkey:

Combine beer, brown sugar, that bunch of oregano, a cup of salt, three cups chile paste, and eight cups of water in a big stock pot. Add turkey and then cover it. Let it chill for at least 12 hours (and no more than 14 hours).

Remove turkey from brine to pat dry. Turn that breast side up on a rack placed in a large roasting pan. Mix remaining 2 1/2 teaspoons of salt into remaining 1 1/2 cups of the paste you made earlier. Grabbing the neck end of the turkey, gently loosen skin from breasts, both under and on top of the skin. Chill turkey for another 8 hours.

After all that chilling, you can preheat oven to 375°F. Stuff the turkey with all the goods: onion, garlic, and remaining bunch of oregano. Tie the legs together with kitchen twine before you add the broth and two cups water to the pan. Roast the turkey for 30 minutes. Reduce oven temperature to 325°F and roast, basting every 30-40 minutes with melted butter. Don't be afraid to add more broth or water if the pan's liquid evaporates. If the turkey is browning too fast, tent it with foil. Cook until an instant-read thermometer in the thickest part of thigh registers 165°F, 2 1/2-3 hours longer. Transfer turkey to a platter; tent with foil. Let rest at least 30 minutes before carving.

While the turkey is cooling, strain leftover liquid from the pan into a measuring cup. Let it sit 30 minutes, then skim the fat from the surface. Bring the sauce to a boil in a medium saucepan, reduce heat, and let it simmer until reduced to one cup. Stir in lime juice. Garnish turkey as desired and serve with pan sauce alongside.

Lisa Williams  
Founder, Lisa Says Gah

# STUFFING

# SINGLE

# SKILLET



5

SERVES



INGREDIENTS:

- 1 pound meat (breakfast sausage, pancetta, chorizo)
- 2 tablespoons fat (olive oil, ghee, butter)
- 2 cups aromatics (garlic, onions)
- 2 tablespoons herbs (thyme, rosemary, oregano)
- 2 cups vegetables (swiss chard, kale, squash, spinach, mushrooms)
- 3 to 4 cups starch (cubed stale bread or cooked rice)
- 2 cups liquid (water, chicken or vegetable stock)

DIRECTIONS:

Preheat the oven to 375°F. Heat a 10-inch cast iron pan over medium-high heat. Add your meat and cook until the fat has rendered out and the meat is mostly cooked through. Remove the meat with a slotted spoon and set aside.

Add a tablespoon or two of fat and turn the heat up a bit. Once hot, add the aromatics and cook for about 5 to 7 minutes, taking pains to not burn them. Stir in herbs, cook for a minute more, then add your vegetables and cook until softened, about 10 minutes.

Remove the pan from the heat and toss in your starch and the cooked meat, folding to combine. Pour your liquid of choice over the stuffing and toss it all together. If you're feeling so inclined, add a little drizzle of olive oil or melted butter over top. Cover with foil and bake for 30 minutes, then remove the foil and bake for another 15 minutes, or until the top is crusty and golden brown.

*Lisa Williams created an e-commerce experience that makes it easy to buy elegant and timeless fashion—and she approaches her cooking in the same way. This stuffing proves that the results can be satisfying, even if you don't spend hours stressing in the kitchen.*



Millie Brown  
Performance Artist

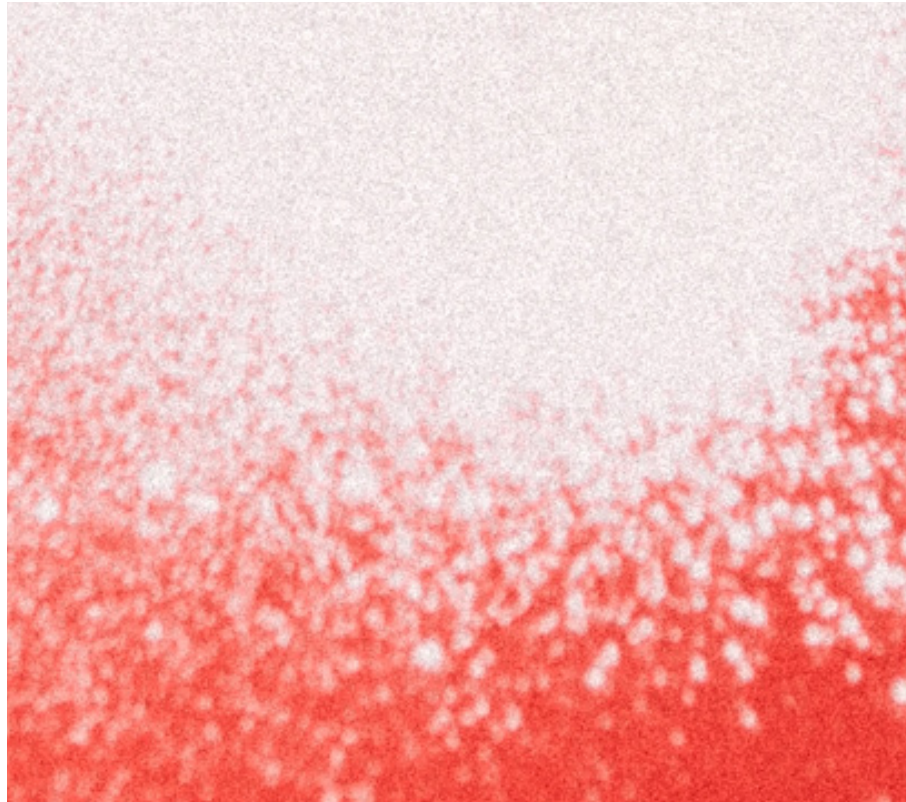
**BAKE**

**AN**

**ARTFUL**



# 4



## INGREDIENTS:

95g (3 1/3oz) plain flour  
110g (4oz) caster sugar  
20g (3/4 oz) cocoa powder  
1/4 teaspoon salt  
1/2 teaspoon bicarbonate soda  
40ml (1 1/3 fl oz) vegetable or olive oil  
125ml (4 1/4 fl oz) tepid water  
1 teaspoon apple cider vinegar  
1 teaspoon vanilla essence

## DIRECTIONS:

Preheat oven to 180°C (160°C fan-forced/350°F). Grease or line hemisphere tin/bowl. Sift all the dry ingredients into a medium sized bowl; combine the wet ingredients in a small jug. Pour the wet ingredients into the dry and whisk until completely combined. Pour into hemisphere moulds and bake for 25-30 minutes, pending on the size of the mould.

# SERVES

If you've had the privilege to see Millie Brown perform, then you know that she can entertain. This recipe may seem simple, but it'll leave your guests begging for more.



Jesse Lee  
Publisher + Founder, Westwood Westwood

# ERICA'S FAVORITE

# BLACKBERRY PIE



**polar**  
Premium Quality  
**Blackberry**  
Pie Filling or Toppings

8



SERVES

“I never even cared for dessert until I met Erica and this is now a must-have.”

Jesse’s other half, Erica, has a scrumptious family recipe that she’s always kept secret...until now.

#### INGREDIENTS:

For pie crust:

- 1 cup of shortening
- 3 cups of all-purpose flour
- 1 teaspoon of salt
- 4 to 5 tablespoons of cold water

For the filling:

- 1/2 cup of raw sugar
- 1/3 cup of flour
- 2 teaspoons of cinnamon
- 4 cups of blackberries, (I like to use additional raspberries and some blueberries)
- 2 tablespoons of butter
- 1 to 2 teaspoons of real vanilla
- 3-4 tablespoons of brown sugar (I add more to taste if the berries are too sour)

#### DIRECTIONS:

To make the pie crust, cut shortening into flour and salt until particles are size of small peas. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl. Often needs a bit more of water, tiny amounts at a time.

Divide pastry into two balls; flatten balls and shape into rounds on lightly floured board. Roll pastry 2 inches larger than pie plate. Place one pastry into pie plate, pressing firmly against bottom and side. Reserve other flattened round for top of pie. Add a pinch of cinnamon and sprinkle brown sugar on bottom crust.

To make the filling, pre-heat the oven to 425°. Prepare pastry. Mix sugar, flour and cinnamon. Stir in blackberries and vanilla. Turn into pastry-lined pie plate; sprinkle with brown sugar and dot with butter. Cover with top crust and cut slits, now seal and flute. Cover edge around pie with 2–3 inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes of baking.

Bake until crust is brown and juice begins to bubble through slits in crust, 35 to 45 minutes.

# COCONUT CHOCOLATE CHIP OATMEAL COOKIES

SERVES

4

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Emily Oberg  
Founder & Editor, Sporty and Rich

Emily Oberg loves to stay healthy with clean eating and exercise, but even she likes to treat herself during holidays.

## INGREDIENTS:

1 cup unsalted butter  
1 cup of brown sugar  
2 cups of flour  
1 cup of unsweetened shredded coconut  
½ semisweet chocolate chips  
1 Cup of regular oats

## DIRECTIONS:

Combine the unsalted butter and brown sugar, and beat it until smooth. Add one teaspoon baking soda to four tablespoons of boiling water and mix it all together. Mix in the remaining ingredients, separate mixture into mini mounds on a cookie sheet, and bake at 350°F for ten minutes.

# LEMON COOKIES

SERVES

4  
TO  
8



Emily Oberg  
Founder & Editor, Sporty and Rich

Okay, at this point we get that we have more desserts than savory recipes, but aren't the sweets the best part of any dinner party? Also, when Pia Arrobio gives you a gift, you take it. Here is her gift to all of us.

## DIRECTIONS:

Cream butter and sugar, add eggs one at a time, then the cream, and vanilla and lemon rind. Stir together two cups of flour, the baking powder, and cardamom. Add to creamed mixture and blend slowly. Add enough of the remaining flour to form a soft yet non sticky dough.

Turn out onto floured board, form into 2 or 3 portions. Roll one out at a time to about 1/4 inch thickness. Use a zigzag pastry wheel or pizza cutter to first cut in strips, and then cut at an angle to form diamond shapes. Make one slit in the center of each diamond lengthwise. Carefully pick up one cookie at a time and take one pointy end, put it through the split, pull and adjust gently just so that the cookie is even on each side.

Fry in melted Crisco, not so hot that they burn, but just hot enough that they sizzle and become light golden brown on one side, then using chopsticks or something similar flip over to cook the other side. Drain on paper towels. Sprinkle with powdered sugar when cool. Store in a sealed container.

## INGREDIENTS:

1/2 cup butter  
1 cup sugar  
3 eggs  
4 tablespoons cream  
1 teaspoon vanilla  
Grated rind of a small lemon  
3 to 4 cups unbleached  
All purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon cardamom

**NOW GO TAKE  
A NAP.**

**YOU DESERVE  
IT.**